



VOTED BEST CATERER – READER’S CHOICE

North Shore Magazine

CONTINENTAL BREAKFAST COMBOS*

1. *Your Choice of a Variety of Bagels, Muffins, Whole Grain Bars, Yogurts, and Juices.* \$6 / person
 2. *Same as above with the addition of Fresh Fruit Salad* 7.50/ person
 3. *Coffee can be provided for a \$1.50 per person additional charge*
- ❖ *Based on availability*

A La Carte Breakfast Items

Assorted Coffee Cakes (Cinnamon Walnut, Blueberry, Lemon Poppy) - \$24

Breakfast Breads (Cranberry Walnut, Banana, Orange Poppy, Iced Lemon) - \$2.75 pp

CLASSIC LUNCH COMBINATIONS

Min of Qty of 6 or \$100 min, required for delivery. Delivery in Andover(s) Free with \$100 or More

1. *A Variety of Wraps Served with Potato Chips, Sodas, Waters, Cookies or Brownies* \$11.50 / person
 2. *Same as #1 with the addition of one salad or soup (see choices below)* \$12.75 / person
 3. *Same as #1 with the addition of two salads or, soup and one salad* \$14.50 / person
- Extra Cookies / Brownies \$ 1 / each*

ASSORTED WRAP FLAVORS:

Turkey with Spiced Cranberry Chutney

Greek Wrap Mixed Greens, Salami, Feta and Olives

Classics: Chicken Salad/ Seafood Salad / Egg Salad / Gourmet Tuna Salad

Tarragon Chicken Salad with Cranberry

Sesame Chicken with Mandarin and Coconut

Chicken Fajita (Grilled Chicken, Lettuce, Black Bean Salsa, Chipotle Mayo

Smoked Turkey, Pear, Apple and Cheddar

Portabella and Provolone with Mixed Greens

Roasted Red Pepper and Prosciutto

Ham, Swiss, Dijon

Spinach, Apples and Goat Cheese

Hummus, Taboule and Red Onion

Classic Turkey Club Wrap

Grilled Tuscan Vegetable Sandwich with Roasted Peppers and Feta

Prosciutto, Black Olive Tapenade and Provolone (Muffeletta – lite)
Pulled Pork with Spicy BBQ Sauce (sold by the dozen only – served in soft rolls)
Roast Beef, Carmelized Onion and Blue Cheese with Lettuce and Red Onion
Roast Beef Herbed Garlic Spread
Chicken Caesar Wrap
Caprese Bagette (Tomato, Mozzarella and Pesto Mayo) Red Onion

SALADS:

Garden, Baby Mixed Greens, Ceasar or Greek Salad
French Potato with Capers and Chives
Southwestern Salad with Black Beans and Corn in Cilantro Cumin Vinegar
Spinach Salad with Cranberries, Pears & Goat Cheese and Almonds
Oriental Sesame Noodles
Old Fashioned Cole Slaw
Couscous with Dried Apricots and Pistachios
Three Bean Salad with Grape Tomatoes, Basil and Fresh Sage
Tabouleh with Marinated Artichokes, Baby Spinach and Feta
Marinated Green Beans with Basil Vinegar and Feta
Bow-Tie Pasta with Julienne Vegetables or Lemon Basil Dressing
Pasta Salad with Kalamata, Feta, Sundried Tomatoes and Capers
Orzo Salad with Lemon Dill & Grape Tomatoes

SOUPS / STEWS (as a meal)– \$7.50/person

We make our soups fresh daily and require a min qty of 6 when ordering.

Served with a Salad

<i>Lentil and Vegetable</i>	<i>Seafood Gumbo or Andouille Gumbo</i>	<i>Chorizo and White Bean</i>
<i>Split Pea (With or Without Ham)</i>	<i>Chicken Noodle</i>	<i>Turkey and Rice</i>
<i>Mushroom Chive Bisque</i>	<i>Shrimp Bisque</i>	<i>New England Clam or Seafood Chowder</i>
<i>Vegetable Minestrone</i>	<i>Escarole and Bean</i>	<i>Portuguese Kale Soup</i>
<i>Thai Hot and Sour</i>	<i>Salmon Chowder</i>	<i>Hearty Sausage /White Bean Stew</i>
<i>Hearty Texas Chili</i>	<i>Classic Chili Con Carne or Vegetable Chili</i>	

HOT LUNCH

(Hot Lunch Entrees are available for groups as small as 6. We encourage you to select from our Private Catering Menus – We appreciate as much as 72 hour notice but will do our best to accommodate all requests)

JUST FOR A BREAK (Afternoon Snack)

Your Choice of Mini Pastry, Mini Cheesecakes, Cookies, Brownies, Variety of Sodas, Iced Tea, Waters, Juices \$4 person

Same above with addition of a Fresh Fruit Tray \$5.50/ person

CORPORATE RECEPTIONS AND EVENTS

- *Executive Dining (China, Linen, Staffing, Bartending Service Available)*
 - *Private Dinners*
- *Personal Chef / Demonstrations on the Premises for Team Bldg – Private Classes*
 - *Holiday Receptions with/without Bartending*
 - *Summer Outings and Event Planning*
 - *Seasonal Holiday Gatherings on site or offsite*

CORPORATE SUMMER OUTINGS AND BBQ

Traditional BBQ Combo - \$14 / person

Steamed Foot Long Franks with traditional condiments

Charbroiled Beef and Vegetarian Burgers with all the fixin's

Your Choice of three side dishes: Ol' Fashioned Cole Slaw, Potato Salad, Boston Baked Beans, Steamed Buttered Corn on the Cob, Watermelon Wedges, Garden Salad, Pasta Salad, Chips and Cookies, Lemonade, Water, and Punch

Hot Diggity Dog Combo - \$14/ person

The HOT DOG BAR featuring Steamed Foot Long Franks and a variety of speciality fixin's:

Kraut, Coney Island Sauce, Cheddar Sauce, Chili Dog

Charbroiled Beef and Vegetarian Burgers with all the fixin's

Your Choice of three side dishes: Ol' Fashioned Cole Slaw, Potato Salad, Boston Baked Beans, Steamed Buttered Corn on the Cob, Watermelon Wedges, Garden Salad, Pasta Salad, Chips and Cookies, Lemonade, Water, and Punch

SMOKIN' Combo - \$19/ person

Pulled Pork, Rolls and an assortment of Tangy BBQ sauces

Grilled Marinated Chicken Breast

Charbroiled Beef and Vegetarian Burgers with all the fixin's

Your Choice of three side dishes: Ol' Fashioned Cole Slaw, Potato Salad, Boston Baked Beans, Steamed Buttered Corn on the Cob, Watermelon Wedges, Corn Bread, Garden Salad, Pasta Salad, Chips and Cookies

Lemonade, Water, and Punch

Baby's Got Back BBQ - \$20 / person

Pulled Pork, Rolls and an assortment of Tangy BBQ sauces

Hickory Baby Back Ribs

Charbroiled Beef and Vegetarian Burgers with all the fixin's

Your Choice of three side dishes: Ol' Fashioned Cole Slaw, Potato Salad, Boston Baked Beans, Steamed Buttered Corn on the Cob, Watermelon Wedges, Corn Bread, Garden Salad, Pasta Salad, Chips and Cookies Lemonade, Water, and Punch