

"Voted Best Caterer In the
Andovers"
for the Ninth year in a row by
Market Surveys of America!

Sandrino's
Best of Thymes

Sandrino's Catering

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978-687-6900

CORPORATE CATERING

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*

A La Carte Breakfast Items

Assorted Coffee Cakes (Cinnamon Walnut, Blueberry, Lemon Poppy) - \$24
Assorted Streusel Crumb Cakes (Apple, Chocolate, Blueberry) - \$20 / 12 pcs
Loaf Breads (Cranberry Walnut, Banana, Orange Poppy, Iced Lemon) - \$21 / 16pc

CLASSIC LUNCH COMBINATIONS

1. *A Variety of Wraps Served with Potato Chips, Sodas, Waters, Cookies or Brownies \$11 / person*
2. *Same as #1 with the addition of one salad or soup (see choices below) \$12.50 / 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:

Greek Wrap Mixed Greens, Salami, Feta and Kalamata Olives
Seafood Salad
Sesame Chicken with Mandarin Orange and Mixed Greens
Classic Reubens
Chicken Fajita (Grilled Chicken, Lettuce, Black Bean Salsa, Chipotle Mayo)
Smoked Turkey, Pear, Apple and Cheddar
Grilled Portabella and Provolone with Mixed Greens with Herbed Creme
Roasted Red Pepper and Prosciutto and Provolone
Spinach, Apples and Goat Cheese
Turkey, Cheddar and Spiced Cranberry Chutney Spread
Tarragon Chicken Salad (with or without cranberry)
Roast Beef with Herbed Garlic Spread, Roasted Red Peppers, Lettuce
Ham, Swiss, Tomatoes, Bermuda Onion, Dijon
Tuna Salad with Celery, Scallions, Dill, Lettuce
Classic Turkey Club Wrap

*Grilled Tuscan Vegetable Sandwich with Roasted Peppers and Feta
Tabouleh, Hummus, Green Peppers, Cucumbers
Prosciutto, Black Olive Tapenade and Provolone (Muffuletta – lite)
Brie, Artichokes, Tomatoes, Pesto
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
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/person

Served with a Salad or Speciality Bread of the day

<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 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 Bacon /White Bean Stew</i>
<i>Hearty Texas Chili</i>	<i>Classic Chili Con Carne or Vegetable Chili</i>	

HOT LUNCH

(Hot Lunch is available for groups as small as 6. We encourage you to select from our private menus – you are not limited to these choices. We appreciate as much as 72 hour notice but will do our best to accommodate all requests)

*Zucchini and Mozzarella Pizza with Sundried Tomato and Basil (Feeds 6) with Slaw or Salad \$7/pp
Potato Bacon and Cheddar Gourmet Pizza (Feeds 6) with Slaw or Salad \$7/pp
Pork Tenderloin with Apples and Plums
Layered Eggplant with Spinach and Ricotta
White Vegetarian Lasagna with Julienne Vegetables
Chicken Limone with Artichokes Lemons and Capers
Risotto Rounds Stuffed with Herbs and Cheese, Served with Pesto Crème and Your Choice of Side
Pasta Rolls (Lasagna noodles filled with Grilled Vegetables, Ricotta and Fresh Herbs)*

Tuscan Chicken with Roasted Red Peppers, Artichokes and Capers
Deep Dish Chicken or Eggplant Parmigiana with Egg Noodles
Shepherd's Pie with Maple Glazed Carrots on the Side
Orange and Ginger Chicken with Asian Vegetables, Served over Rice
Jambalaya with Hearty Portions of Andouille Sausage, Your Choice of Side
Pulled Pork with Tangy BBQ, Your Choice of Side
Indian Chicken Vindaloo Served over Egg Noodles, Your Choice of Side
Grilled Chicken with Plum Sauce, served with Sesame Noodles
Pork Tenderloin with your choice of Sauteed Apples or Fruit Chutney
Beef and Broccoli Stir Fry with either Sesame Noodles
Meatloaf and Mashed Sour Cream and Chive "Tators"
Grilled Vegetable Kebabs with Coconut Rice and Maple Glazed Carrots
Beef and Rice Stuffed Peppers Served with Grilled Vegetable Side
Baked Eggplant and Grilled Vegetable Pouches with your choice of Side

Chicken Croquette Minis:

Tender Chicken Cutlets stuffed with a variety of flavors, (Prosciutto and Provolone, Sundried Tomato, Ham and Cheese or Florentine) battered and baked. Served with a light white sauce and a side salad or specialty bread of the day.

SIDES

Mixed Green Salad with Season Veggies
Old Fashioned Cole Slaw
Sweet Potato Planks with Maple and Walnuts
Black Bean and Corn Salad
Scalloped Potatoes with Ham and Cheddar
Pasta Salad
Three Bean Salad with Basil Vinegar
Maple Glazed Carrots
Sauteed Escarole / Swiss Chard with Stewed Tomatoes
Home Made Cookie of the day
Fruit and Nut Trail Mix Pack

1.

JUST FOR A BREAK (Afternoon Snack)

1. *Your Choice of Mini Pastry, Mini Cheesecakes, Cookies, Brownies, Variety of Sodas, Iced Tea, Waters, Juices \$4 person*
2. *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 (with or without full service)*
- *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 – call for an estimate!*

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 - \$16/ 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 - \$18/ 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