

HORS D'OEUVRES

CHEESE PLATTER 5.00PP

- A selection of local artisan cheeses served with an array of European classics -

SMOKED SALMON PLATTER 4.00PP

- Maine smoked salmon served with diced red onion, non-peril capers, sour cream and our signature crostini (25 person minimum) -

VEGETABLE CRUDITÉ 3.50PP

- Array of fresh seasonal vegetables presented with choice of ranch dressing or french onion dip -

FRESH FRUIT DISPLAY 3.75PP

- A series of fresh melon, grapes, and seasonal berries served with our signature Cabot yogurt dipping sauce -

ANTI-PASTO PLATTER 4.50PP

- An assortment of cured Italian meats served with marinated olives, giardiniera (Italian pickled vegetables), roasted peppers, and marinated artichoke hearts -

HUMMUS AND PITA 3.00PP

- Our award worthy homemade hummus served with fresh cracked pepper and a drizzle of extra virgin olive oil and fresh toasted pita chips -

SMOKED SALMON SPREAD 4.00PP

- Our original smoked salmon spread served with assorted crackers and our signature crostini -

SPINACH AND ARTICHOKE DIP 3.50PP

- Sliced artichoke hearts and baby spinach folded together with our secret blend of herbs and spices then topped with parmesan cheese and baked to perfection served with baskets of crostini -

PISALLIDARE 4.00PP

- Sweet onion caramelized and baked in a pâté brisee crust -

PASSED HORS D'OEUVRES

TOMATO BRUSCHETTA 3.50PP

- Vine ripened tomatoes diced and tossed with fresh herbs and extra virgin olive oil -

STUFFED MUSHROOM CAPS 4.00PP

- Button mushrooms stuffed with our homemade sausage and herb stuffing and dressed with our house made SoHo sauce -

AWARD WINNING CHICKEN WINGS 4.00PP

- Served golden brown and delicious with our homemade hot sauce and your choice of house made blue cheese or ranch dressing -

HOMEMADE MEATBALLS 4.00PP

- Your choice of sweet and sour or traditional marinara -

JUMBO LUMB CRAB CAKES MARKET PRICE

- Fresh lump crabmeat folded with our secret blend of herbs and spices, pan seared and served with our homemade remoulade -

BACON WRAPPED SCALLOPS 6.00PP

- Fresh sea scallops wrapped in smoked bacon and baked to perfection -

SHRIMP COCKTAIL 7.00PP

- Jumbo shrimp poached and chilled. Served with our zesty homemade cocktail sauce -

GRILLED SHRIMP SKEWERS 6.00PP

- Jumbo shrimp lightly marinated with lemon essence and served with a roasted red pepper coulis drizzle -

BARBEQUE

ENTRÉE'S (CHOICE OF TWO)

~SMOKED BABY BACK RIBS WITH OUR HOUSE MADE BBQ SAUCE~

~TERIYAKI CHICKEN AND VEGETABLE SKEWERS WITH OUR ZESTY SOY BBQ SAUCE~

~SOUTHWEST DRY RUBBED PORK TENDERLOIN WITH CHIPOTLE BBQ SAUCE~

~GRILLED LONDON BROIL WITH GRILLED MARINATED MUSHROOMS~

SIDES (CHOICE OF THREE)

OLD SCHOOL SIDES

~CREAMY POTATO SALAD~

~CREAMY COLESLAW~

~TRADITIONAL PASTA SALAD WITH PEAS~

NEW SCHOOL SIDES

~RED POTATO SALAD WITH CAPERS AND ROASTED PEPPERS IN LIGHT BALSAMIC VINAIGRETTE~

~ZESTY VINEGAR COLESLAW~

~ITALIAN PASTA SALAD WITH FRESH VEGETABLES TOSSED IN ITALIAN VINAIGRETTE~

DESSERT

~ASSORTED COOKIE TRAY~

32.00PP (PLUS TAX & TIP)

ITALIAN FEAST

ENTRÉE'S (CHOICE OF TWO)

BAKED ZITI AND MEATBALLS

- Served with our house made meatballs and marinara and a trio of Italian cheese -

CHICKEN CACCIATORE

- Fresh chicken tenderloins, sautéed peppers and mushrooms, finished with a savory red sauce -

CHICKEN PARMESAN

- Breaded chicken breast pan fried and layered with marinara and mozzarella cheese -

BAKED LASAGNA

- This Italian classic speaks for itself! Choice of bolognaise or vegetarian -

SIDES (CHOICE OF THREE)

-CAPRESE SALAD SKEWERS DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND A BALSAMIC REDUCTION-

-CLASSIC CAESAR SALAD WITH SHAVED PARMESAN AND HOMEMADE CROUTONS-

-ANTI-PASTA PLATTER AN ASSORTMENT OF CURED ITALIAN MEATS SERVED WITH MARINATED OLIVES, GIARDINIERA, ROASTED PEPPERS AND MARINATED ARTICHOKE HEARTS-

DESSERT

-HOMEMADE TIRAMISU-

28.00PP (PLUS TAX & TIP)

COUNTRY FEAST

ENTRÉE'S (CHOICE OF TWO)

~TRADITIONAL POT ROAST WITH CARROTS, TURNIPS, POTATOES, AND CELERY IN
A RICH BEEF SAUCE~

~CHICKEN AND BISCUITS, POACHED CHICKEN TOSSED WITH CELERY, ONIONS,
PEAS, AND CARROTS IN A RICH CHICKEN SAUCE SERVED WITH BUTTERMILK
BISCUITS~

~CHICKEN MARSALA, CHICKEN BREAST SAUTÉED WITH SLICED MUSHROOMS AND
A SPLASH OF MARSALA WINE THEN FINISHED WITH A RICH DEMI-GLACE~

~BAKED COD WITH SEASONED BREAD CRUMBS AND WHITE WINE~

SIDES (CHOICE OF THREE)

~WHIPPED POTATOES AND BUTTER~

~RICE PILAF~

~SAUTÉED GREEN BEANS ALMANDINE~

~MAPLE GLAZED CARROTS~

~TOSSED GREEN SALAD WITH FRESH VEGETABLES AND YOUR CHOICE OF
DRESSINGS~

~CLASSIC CAESAR SALAD WITH SHAVED PARMESAN AND HOMEMADE CROUTONS~

DESSERT

~ASSORTED CHEESECAKES OR TRIPLE CHOCOLATE BROWNIES~

33.00PP (PLUS TAX & TIP)

SOUTHWEST FEAST

ENTRÉES (CHOICE OF TWO)

~CHICKEN OR BEEF FAJITAS SEASONED & SAUTÉED WITH JULIENNE PEPPERS & ONIONS, SERVED WITH ALL THE TRIMMINGS~

~TACO BAR YOUR CHOICE OF SEASONED GROUND BEEF OR SHREDDED CHICKEN, SERVED WITH ALL THE TRIMMINGS~

~SHREDDED CHICKEN ENCHILADAS, WRAPPED IN CORN TORTILLAS, SMOTHERED IN A SMOKEY TOMATO SAUCE LOADED WITH CHEESE & BAKED GOLDEN BROWN~

~SHREDDED PORK ENCHILADAS, WRAPPED IN CORN TORTILLAS, SMOTHERED IN A SMOKEY TOMATO SAUCE LOADED WITH CHEESE & BAKED GOLDEN BROWN~

SIDES (CHOICE OF THREE)

~BRAISED BLACK BEANS, WITH FRESH VEGETABLES ~

~SPANISH RICE~

~CHIPS & SALSA, FRESH CORN CHIPS WITH HOMEMADE SALSA~

~CHIPS & QUESO, FRESH CORN CHIPS WITH HOMEMADE QUESO~

~ENSALADA FIESTA, SHAVED LETTUCE WITH TOMATO, ONION & BELL PEPPER SERVED WITH A CHIPOTLE RANCH DRESSING ~

DESSERT

~CINNAMON SUGAR CHURROS~

28.00PP (PLUS TAX & TIP)

SIT DOWN DINING

❧ SALADS ❧

STONE SALAD 4.00PP

- Mesclun greens tossed with shaved brussels sprouts and crumbled blue cheese, then tossed in our signature balsamic dressing -

CAESAR SALAD 4.00PP

- Crisp romaine hearts seasoned and tossed in our award-winning Caesar dressing with house made croutons, shaved parmesan cheese & topped with lemon wedges & white anchovies -

ROASTED BEET AND GOAT CHEESE SALAD 6.00PP

- Fresh roasted beets tossed with baby arugula and an orange vinaigrette, then topped with crumbled goat cheese and finished with our house balsamic reduction -

❧ SOUPS ❧

TOMATO BISQUE 4.00PP

- Whole tomatoes slow simmered with celery onions and roasted garlic then pureed and finished with a touch of cream and the perfect amount of herbs & spices -

HUNGARIAN MUSHROOM 4.00PP

- Fresh button mushrooms sautéed in whole butter with diced Spanish onion & chopped garlic with a splash of white wine then slow simmered with chicken stock and heavy cream then finished with Hungarian paprika -

SAUSAGE AND KALE 4.00PP

- Local Italian sausage sautéed in olive oil with diced mirepoix and chopped garlic then simmered in a light stock with potatoes and chopped kale finished with fresh herbs and spices -

ALL PRICES DO NOT INCLUDE TAX OR GRATUITY
CHOOSE ONE SOUP AND OR ONE SALAD CHOICE

SIT DOWN DINING

ENTRÉE'S

EGGPLANT STACK 16.00PP

- Fresh eggplant breaded & pan fried then layered with vine ripened tomatoes and fresh mozzarella, served over basil pesto laced pasta -

KOREAN BBQ PORK TENDERLOIN 18.00PP

- Center cut pork tenderloin rubbed with Korean BBQ paste and char grilled to perfection, served over kimchi rice & finished with a yum yum sauce -

CHICKEN & EGGPLANT NAPOLEON 18.00PP

- Grilled chicken breast layered with our signature eggplant cutlet and house marinara then topped with mozzarella cheese & baked golden brown & delicious, served over cheesy orzo -

BAKED STUFFED HADDOCK 20.00PP

- Fresh haddock filet stuffed with our original crab meat stuffing & basted with sherry wine and melted butter, served in a pool of she crab soup -

POACHED SALMON 18.00PP

- Fresh Atlantic salmon poached in a wine infused fish fume, served over spinach laced basmati rice and topped with a lemon beurre blanc -

NY SIRLOIN 22.00PP

- Choice New York sirloin seasoned and char grilled medium rare served over horseradish mashed potatoes, topped with a wild mushroom laced red wine reduction -

PRIME RIB 28.00PP

- Choice rib eye seasoned & slow roasted to perfection, hand carved & served with loaded baked potato, roasted garlic stuffed roma tomatoes and natural juices -

SURF & TURF 36.00PP

- Choice filet mignon seasoned & char grilled medium rare and topped with Sherried mushrooms, served with jumbo shrimp stuffed with our signature crab meat stuffing, served with a side of drawn butter and spinach laced basmati rice -

ALL PRICES DO NOT INCLUDE TAX OR GRATUITY

CATERING MENU
