

# *Emery's Catering Service*



*Catering Menu 2014*

## *Contents*

<i>Packages:</i>	<i>Hot Entrées</i>	<i>2</i>
	<i>Sandwich Luncheons</i>	<i>3</i>
<i>A La Carte:</i>	<i>Hot Entrées</i>	<i>4</i>
	<i>Sandwiches Selection</i>	<i>6</i>
	<i>Side Selection</i>	<i>8</i>
<i>Theme Menus:</i>	<i>Cocktail Party Hors D'oeuvres</i>	<i>9</i>
	<i>Bar Services</i>	<i>12</i>
	<i>Picnic Menu</i>	<i>15</i>
	<i>Breakfast Menu</i>	<i>16</i>
	<i>Delivery and Additional Information</i>	<i>17</i>

*Food is our common ground  
A universal experience  
- James Beard*



# Hot Entrée Packages

*Entrée Packages served on disposables*

## *Lasagna Special*

	Guests	Price
Classic Meat Lasagna	10 - 30p	\$14
Fresh Vegetable Lasagna	31 - 50p	\$13
Sautéed Vegetables	51p +	\$11
Mixed Green Salad		
Assorted Mini Pastries		
Assorted Sodas and Water		

## *Italian Lunch*

	Guests	Price
Italian Meatballs in Marinara	10 - 30p	\$13
Italian Sausage and Peppers	31 - 50p	\$12
Baked Ziti	51p +	\$10
Caprese Salad		
Assorted Mini Pastries		
Assorted Sodas and Water		

## *Dieters Delight*

	Guests	Price
Veggie Wrap	10 - 30p	\$11
Low cal Turkey Wrap	31 - 50p	\$10
Pan Seared Chicken Marsala	51p +	\$8
Sautéed Zucchini and Summer Squash		
Fresh Fruit Salad		
Bottled Water		

## *Lots of Poultry*

	Guests	Price
Classic Turkey Club Sandwich	10 - 30p	\$15
Chicken Caesar Wrap	31 - 50p	\$14
Chicken and Penne Pesto Alfredo	51p +	\$12
Fresh Summer Salad		
Cookie and Brownie Tray		
Assorted Sodas and Water		

## *Thanksgiving at Home*

	Guests	Price
Roasted Turkey Breast	10 - 30p	\$14
Sweet Kernel Corn	31 - 50p	\$13
Mashed Yukon Gold Potatoes	51p +	\$11
Cranberry Bread Stuffing		
Herb Infused Turkey Gravy		
Assorted Sodas and Waters		
Cookie and Brownie Tray		

## *Pasta Lovers*

	Guests	Price
Cheese Tortellini with a Basil Pesto	10 - 30p	\$15
Chicken and Penne Alfredo	31 - 50p	\$14
Caesar Salad	51p +	\$12
Sliced French Bread		
Cheesecake and Brownie Tray		
Assorted Sodas and Water		

## *Indoor Barbeque*

	Guests	Price
Grilled Marinated Chicken	10 - 30p	\$15
Grilled Teriyaki Glazed Steak Tips	31 - 50p	\$14
Corn on the Cob	51p +	\$12
Red Bliss Potato Salad		
Corn Bread		
Assorted Sodas and Waters		

## *Surf and Turf*

	Guests	Price
Grilled Teriyaki Glazed Steak Tips	10 - 30p	\$21
Grilled Swordfish with a Fresh Tomato Salsa	31 - 50p	\$20
Oven Roasted Red Bliss Potatoes	51p +	\$18
Fresh Garden Salad		
Assorted Petite Fours		
Assorted Soda and Water		



# Sandwich Luncheon Packages

*Sandwich Luncheons served on disposables*

## Simply Healthy

	Guests	Price
Low Cal Turkey Wraps	10 - 30p	\$12
Chicken Salad Wraps		
Grilled Veggie Wraps	31 - 50p	\$11
Fresh Fruit Salad		
Insalata Caprese Salad	51p +	\$9
Bottled Water		

## Hot Lunch

	Guests	Price
Marinated Grilled Chicken Sandwich	10 - 30p	\$14
Meatball and Mozzarella Sub		
Shaved Steak Sandwich	31 - 50p	\$13
Grilled Vegetables		
Assorted Potato Chips	51p +	\$11
Assorted Mini Pastries		
Assorted Sodas and Water		

## The Classics

	Guests	Price
Chicken Bacon Ranch Grinder	10 - 30p	\$15
Shaved Steak Sandwich		
Classic Turkey Wrap	31 - 50p	\$14
Fresh Cut Caesar Salad		
Red Bliss Potato Salad	51p +	\$12
Cookies and Brownies		
Assorted Sodas and Waters		

## Spicy Lunch

	Guests	Price
Buffalo And Chipotle Chicken Wings	10 - 30p	\$15
Turkey, Red Pepper, and		
Provolone Club	31 - 50p	\$14
Spicy Roast Beef Club		
Red Bliss Potato Salad	51p +	\$12
Assorted Potato Chips		
Assorted Soda and Water		

## Barbeque Lunch

	Guests	Price
Chipotle BBQ Chicken Bacon Wrap	10 - 30p	\$14
Marinated Grilled Chicken Sandwich		
Barbequed Pulled Pork Sandwich	31 - 50p	\$13
Creamy Coleslaw, Garden Salad		
Fresh Corn Bread	51p +	\$11
Assorted Sodas and Waters		

## Hot Choices

	Guests	Price
(comes with Potato Chips)		
From the Following pages:	10 - 30p	\$15
Any 3 Sandwiches		
Choose 2 Hot or Cold Sides	31 - 50p	\$14
Choose a Dessert		
And a Drink Selection	51p +	\$12

## Cold Choices

	Guests	Price
(comes with Potato Chips)		
From the following pages:	10 - 30p	\$15
Choose any 3 Wraps, Grinders or		
Club Sandwiches	31 - 50p	\$14
Choose any 2 Cold Sides		
Choose a Dessert	51p +	\$12
And a Drink Selection		

## Oversized

	Guests	Price
(comes with Potato Chips)		
From the Following pages:	10 - 30p	\$18
Choose any 4 Sandwiches		
(1 ½ sandwiches per person)	31 - 50p	\$17
Choose 3 Hot or Cold Sides		
Choose 2 Desserts	51p +	\$15
And a Drink Selection		



# *A La Carte Hot Entrées*

*Full Size Serves 24-28 Guests, Half Size Serves 12-14 Guests*

## *Beef Entrees*

Shaved Steak – Premium Shaved Steak marinated in 10 different seasonings, grilled to perfection, served with mini slider rolls. Full \$70 Half \$38

Italian Meatballs – An Emery's classic in our signature marinara sauce. Full \$70 Half \$38

Italian Sausage and Peppers – Spicy Italian sausage, sautéed tomatoes and peppers in a light marinara. Full \$70 Half \$38

Meat Lasagna – Ground beef seasoned with fresh Italian herbs, our signature marinara sauce, fresh ricotta, grated Romano and a fresh mozzarella cheddar blend, all mixed and layered in fresh pasta sheets. Full \$90 Half \$48

Teriyaki Glazed Sirloin Tips – Grilled sirloin tips, marinated in fresh garlic, virgin olive oil and a teriyaki blend. Full \$120 Half \$65

6 oz Herb Roasted Tenderloin – Choice Tender Loin of Beef wrapped in bacon, seasoned and cooked to perfection with a Demi Glace. Full (24 pcs) \$260 Half (12 pcs) \$140

## *Poultry Entrees*

Chicken Wings – Jumbo Chicken wings with a choice of sauces BBQ, Buffalo or Chipotle. Full \$65 Half \$35

Buffalo Chicken Tenders – Battered and fried crispy tenders tossed in buffalo wing sauce served with celery and blue cheese. Full \$65 Half \$35

Pan Seared Chicken Marsala – Lightly battered and seared with a light Marsala wine sauce. Full \$75 Half \$40


BBQ Chicken – Smoked and roasted, skin on, chicken quarters smothered in BBQ sauce. Full \$85 Half \$45

Breast of Chicken Parmesan – Lightly fried and topped with a hearty sauce and fresh mozzarella. Full \$80 Half \$42

Chicken Cordon Bleu – Chicken stuffed with fresh Virginia ham and Swiss cheese topped with an Alfredo sauce. Full \$150 Half \$80

Stuffed Chicken Breast – Fresh ricotta, spinach and parmesan stuffed in a 6 oz breast. Full \$120 Half \$65

Chicken Francaise – Pan seared chicken breast served with a lemon butter sauce. Full \$65 Half \$35

 Roasted Turkey Breast – Honey glazed roasted turkey breast served with a sage gravy (gravy optional). Full \$100 Half \$55


Chicken and Penne Pesto Alfredo – Marinated grilled chicken sliced over a succulent pesto alfredo sauce. Full \$115 Half \$60


 *Healthy Option*




## *Seafood Entrees*

Baked Stuffed Shrimp – Butterflied shrimp with a buttery Ritz stuffing. Full \$120 Half \$60

 Grilled Swordfish – Grilled Swordfish with a zesty tomato salsa. Full \$150 Half \$75

 Chilean Sea Bass – A hearty bold flavored fish, pan seared with a light and refreshing Hollandaise sauce. Full \$320 Half \$180


 Brown Sugar Glazed Salmon – Brown sugar and thyme caramelized over salmon. Full \$120 half \$65

Stuffed Scrod – Oven roasted with a Ritz stuffing topped with rich Newberg sauce. Full \$140 Half \$75

Striped Lobster Ravioli – Fresh pasta stuffed with lobster meat in a pink vodka sauce. Full \$140 Half \$70

## *Pasta Entrees*


Vegetable Lasagna – Layers of pasta, fresh vegetables, cheese and a hearty marinara sauce. Full \$75 Half \$40

 Eggplant Parmesan – Pan seared and layered with a basil marinara topped with fresh mozzarella. Full \$65 Half \$35

Baked 3 Cheese Ziti – Three cheeses mixed with fresh pasta and a marinara sauce. Full \$45 Half \$25

Tri-Color Tortellini and Pesto – Cheese filled tortellini in an olive oil and pesto sauce. Full \$65 Half \$35

Farefalle in a Pink Vodka Sauce – A zesty pink sauce simmered with red pepper and a hint of vodka. Full \$40 Half \$20

 Penne Marinara – A classic pasta recipe served with a hearty sauce. Full \$30 Half \$20





# *A La Carte Sandwiches*

*Minimum order of 4 sandwiches per type*

## *Wraps \$6 each*

Buffalo Chicken – Lightly battered fried chicken tossed in hot sauce with romaine leaf and tomato, cooled down with bleu cheese slaw


 Chicken Caesar Salad - Grilled chicken, fresh romaine leaf, grated Romano, and our signature creamy Caesar dressing

 Veggie – Grilled asparagus, zucchini, yellow squash, red onion, roasted red peppers, baby spinach and provolone cheese with a basil aioli

 Low Cal Turkey – Slow smoked sliced turkey breast, fresh romaine leaf, and sliced tomatoes with low calorie mayo


Holiday Turkey Wrap – Roasted sliced turkey with cranberry stuffing

Chipotle BBQ Chicken – Grilled chicken, crispy bacon, American cheese with a BBQ Chipotle sauce


 Chicken Salad – Classic all white meat seasoned chicken breast with low calorie mayo

## *6 “Grinders” \$7 each*

Roast Beef – Thinly sliced roast beef, fresh romaine leaf, tomato, provolone cheese, Dijon mustard and a sour cream horseradish spread

 Chicken Ranch – Grilled chicken, romaine lettuce, pepper jack cheese, and light ranch dressing on a torpedo

Italian - Genoa salami, hot capicola, prosciutto, fresh romaine leaf, sliced tomatoes, crispy pancetta, fresh mozzarella and balsamic vinaigrette

 Veggie- Roasted eggplant, crumbled feta, tomato and fresh arugula with a basil aioli

Fried Chicken – Lightly battered fried chicken with fresh romaine leaf, provolone and chipotle mayo

Fried Buffalo Chicken – Buffalo chicken tenders, bacon, shredded lettuce and tomato with ranch dressing

Turkey and Ham- Slow-smoked turkey and baked Virginia ham over fresh romaine leaf, sliced tomatoes, swiss cheese, pickles, with stone ground mustard and mayo

 *Healthy Option*



## *Club Sandwiches* \$7 each

Classic Turkey Club – Slow-smoked turkey breast, with fresh romaine leaf, fresh sliced tomatoes, bacon, American cheese, and whole grain Dijon mustard piled high on a kaiser roll

Turkey, Red Pepper, and Provolone – New spin on an old classic, with romaine leaf, tomato, roasted red pepper, crispy bacon and provolone

Cheddar Chicken BLT – Grilled chicken, crispy bacon, romaine leaf, sliced tomatoes, melted cheddar with mayo

Roast Beef Club – Thinly sliced rare roast beef with fresh romaine, sliced tomatoes, crispy bacon, pepper jack cheese, and mayo

Baked Virginia Ham Club – Slow-roasted Virginia ham with fresh romaine, sliced tomatoes, crispy bacon, swiss cheese and honey mustard dressing


Italian Club – Genoa salami, hot capicola, prosciutto, fresh romaine leaf, sliced tomatoes, crispy pancetta, fresh mozzarella and a fresh basil pesto

## *Hot Sandwiches* \$8 each

Shaved Steak Grinder – Premium Shaved Steak marinated in 10 different seasonings, grilled to perfection with melted American Cheese on a Grinder Roll.

Low cal Tuna Melt – Albacore white tuna, low cal mayo sliced tomatoes and low fat Swiss with sundried tomato pesto on a wheat baguette

Meatball Sub - Home style meatballs with a basil marinara sauce, topped with fresh mozzarella

 *Healthy Option* Marinated Grilled Chicken Sandwich – Grilled chicken breast, fresh romaine leaf, sliced tomatoes, and provolone with a light Italian dressing

BBQ Pulled Pork – Shredded pork marinated in our signature barbeque sauce





## *A La Carte Sides*

*Full Size Serves 24-28 Guests, Half Size Serves 12-14 Guests*

### *Cold Sides*

<b>Garden Salad</b>	Full \$20
Crisp Iceberg lettuce, tomato, cucumber, and sliced red onion	Half \$12
<b>Caesar Salad</b>	Full \$30
Fresh romaine lettuce, parmesan cheese and croutons served with Caesar dressing	Half \$17
<b>Mixed Green Salad</b>	Full \$25
With dried cranberries and bleu cheese	Half \$15
<b>Mini Cobb Salad</b>	Full \$45
Romaine, grilled chicken, tomato, bacon, and hardboiled egg with Bleu Cheese	Half \$25
<b>Summer Salad</b>	Full \$45
Seasonal blend of fresh vegetables tossed in an Italian blend	Half \$25
<b>Caprese Salad</b>	Full \$50
Fresh mozzarella, vine ripened tomato, and fresh basil with a hint of virgin oil	Half \$27
<b>Antipasto</b>	Full \$80
Genoa salami, hot Capicola, Sopressata, Grape Tomatoes, fresh mozzarella, and Provolone with balsamic vinaigrette over a Romaine blend	Half \$40
<b>Macaroni Salad</b>	Full \$32
Elbow pasta with our own special blend of creamy salad dressing	Half \$17
<b>Red bliss Potato Salad</b>	Full \$40
Fresh picked potatoes, spiced and mixed with mayo	Half \$22
<b>Creamy Cole Slaw</b>	Full \$37
Shredded cabbage and carrots with a hint of cane sugar	Half \$20
<b>Fruit Salad</b>	Full \$50
Fresh seasonal fruits	Half \$27
<b>Tri-Colored Pasta Salad</b>	Full \$35
Green bell peppers, tomato, black olives and mozzarella with an Italian dressing	Half \$20

### *Breads*

<b>Freshly Baked Dinner Rolls</b>	\$4 per dz
<b>Sliced Italian Bread</b>	\$4 per loaf
<b>Sliced French Bread</b>	\$4 per loaf
<b>Corn Bread</b>	\$4 per dz

### *Desserts*

<b>Assorted Cheesecake and Brownie Tray</b>	\$25 per dz
<b>Assorted Pastry Tray</b>	\$12 per dz
<b>Assorted Cookies and Brownies</b>	\$25 per dz
<b>Assorted Chips (1.5 oz Bags)</b>	\$1.25 ea

### *Hot Sides*

<b>Grilled Vegetables</b>	Full \$50
The freshest seasonal grilled vegetables with a light spice	Half \$27
<b>Sauteed Vegetables</b>	Full \$50
Fresh seasonal sauteed vegetables with a light garlic butter	Half \$27
<b>Sweet Corn</b>	Full \$25
Classic steamed whole kernel corn	Half \$14
<b>Corn on the Cobb</b>	Full \$20
Boiled and lightly buttered on the cob to make a light, healthy side dish	Half \$10
<b>Glazed Carrots</b>	Full \$35
Baby carrots caramelized with a light brown sugar glaze	Half \$19
<b>Fresh Sautéed Green Beans</b>	Full \$42
Green beans sautéed in a light almond butter sauce	Half \$22
<b>New England Style Baked Beans</b>	Full \$25
New England style baked beans with a hint of Brown Sugar and molasses	Half \$15
<b>Oven Roasted Red Bliss Potatoes</b>	Full \$25
Fresh picked potatoes, roasted over rosemary and garlic	Half \$15
<b>Mashed Yukon Gold</b>	Full \$35
A delicious variety, mashed with garlic and butter	Half \$20
<b>Baked Potato</b>	Full \$30
Roasted potatoes served with sour cream and butter	Half \$15
<b>Rice Pilaf</b>	Full \$24
Rice seasoned with chicken stock and an herb blend	Half \$13
<b>Rice Florentine</b>	Full \$30
Buttery White rice with a seasoned Spinach blend	Half \$17
<b>Cranberry Bread Stuffing</b>	Full \$38
A hearty blend of spices and aged white bread mixed with seasoned herbs and Cranberries	Half \$20
<b>Meat Stuffing</b>	Full \$55
Ground beef and potatoes mixed with a blend of seasonal herbs and spices	Half \$28

### *Beverages*

<b>Assorted Vitamin Water</b>	\$1.50 ea
<b>Assorted Soda and Water</b>	\$.85 ea
<b>Regular and Decaffeinated Coffee</b>	\$.50 cup
<b>Fruit Punch and Lemonade</b>	\$.50 cup
<b>Assorted Energy Drinks</b>	\$1.50 ea



# *Cocktail Party Hors d'oeuvres*

*Service on Disposables, upgrade to fine China available*

## *Section #1* *Cold Stationary Hors D'oeuvres* *\$2 per guest – per station*

### *Vegetable Station*

Seasonal fresh Garden Vegetables  
served with a refreshing Sour Cream  
Dip

### *Fresh Fruit Station*

Seasonal Fresh Fruit  
displayed with  
chilled Yogurt Dip

### *Cheese and Cracker Station*

Assorted domestic Cheeses  
with a medley of Crackers

### *Mediterranean Station*

Roasted Red Pepper Hummus  
Classic Tahini Hummus  
Lemon Zest Tabouli  
Served with an assortment of Pita Chips

### *Latin Station*

Fresh homemade Tomato Salsa  
Tomato and Avocado Guacamole  
Vegetarian Bean Dip  
Served with Tri Color Tortilla Chips

## *Section #2* *Hot Stationary Hors D'oeuvres* *\$ Priced Below*

### *New England Station*

New England Clam Chowder  
Manhattan Clam Chowder  
Served with classic Oyster Crackers  
\$4 per guest

### *Tenderloin Station*

Hand carved beef Tenderloin  
Served on French Bread with a light  
Horseradish Sauce  
\$5 per guest

### *Hot Soup Shooter Station*

Chicken Cilantro Chili  
& Cream of Broccoli with  
Monterey Cheese  
\$5 per guest

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## *Section #3* *Butler Style Passed Hors D'oeuvres* *(Selections on the following page)* *\$ Priced Below*

### *Light Cocktail Hour*

2 selections from our gourmet Hors  
D'oeuvres listed on the following  
page  
2 pieces per guest  
\$4 per guest

### *Heavy Cocktail Hour*

Our most popular option  
4 selections from our gourmet Hors  
D'oeuvres listed on the following  
page  
4 pieces per guest  
\$8 per guest

### *Cocktail Reception*

5 selections from our gourmet Hors  
D'oeuvres listed on the following  
page  
6 pieces per guest  
\$11 per guest



# Hot Gourmet Passed Hors D'oeuvres

## Cold Appetizers

<i>Prosciutto Wrapped Asparagus</i>	<i>Asparagus wrapped in a slice of Prosciutto with a Boursin Cheese spread.</i>
<i>Classic Bruschetta</i>	<i>Mozzarella, Tomato sticks, Virgin Olive Oil mixed with a Basil Pesto on French Bread.</i>
<i>Antipasto Skewers</i>	<i>Fresh Mozzarella Cheese, Sun Dried Tomatoes, and Artichoke Hearts on a skewer with Balsamic Vinegar.</i>
<i>Shrimp Cocktail</i>	<i>Classic Shrimp Cocktail with a touch of our homemade Cocktail Sauce.</i>
<i>Bleu Cheese and Fig Crostini</i>	<i>A bite size Crostini, Fig Jam, topped with a thin slice of Bleu Cheese.</i>

## Hot Appetizers

<i>Scallops In Bacon</i>	<i>Bite size Scallops wrapped in Apple Wood Smoked Bacon with a Light Brown Sugar topping.</i>
<i>Franks in Puff Pastry</i>	<i>A cocktail size, All-Beef Frank wrapped in a delicious, flaky Puff Pastry. Served a Stone Ground Mustard dipping sauce.</i>
<i>Mini Beef Wellington</i>	<i>Chopped, Blended Mushroom &amp; Herbs with a slice of Beef Tenderloin a in Puff Pastry.</i>
<i>Spinach and Goat Cheese Pizza</i>	<i>Warm, grilled French Bread with a Goat Cheese and Spinach spread.</i>
<i>Chicken &amp; Pineapple Brochette</i>	<i>Tender Chicken Breast with juicy chunks of Pineapple topped with a Sweet &amp; Sour sauce.</i>
<i>Mini Crab Cakes</i>	<i>A delicious mixture of Lump Crab and Imitation Crab, Green, Yellow and Red Peppers and a mixture of spices coated in Japanese Bread Crumbs with a dollop of Chipotle Mayo.</i>
<i>Mini Chicken Quesadillas</i>	<i>Individual Flour Tortillas with a 4 Pepper Blend, Tomatoes, Onions, with Mild Cheddar &amp; Monterey Jack Cheese served with Sour Cream.</i>
<i>Sesame Chicken</i>	<i>Chicken Breast brushed with nutty Sesame Oil, Teriyaki Sauce and Garlic, lightly textured with sesame seeds and a hint of Japanese Bread Crumbs, Complimented with a Sweet Chili Dipping Sauce.</i>
<i>Parmesan Artichoke Hearts</i>	<i>A unique blend of fresh Goat Cheese and a generous portion of a lightly breaded Artichoke Heart.</i>



<i>Crab Rangoon</i>	<i>Snow Crabmeat blended in Cream Cheese, a touch of Surimi and Seasonings in a crisp, Wonton Wrapper.</i>
<i>Hibachi Chicken Skewers</i>	<i>Teriyaki Stir Fried Vegetables wrapped in a slice of fresh Chicken served with Sour Cream.</i>
<i>Spinach Phyllo Triangle</i>	<i>Kosher Phyllo Triangle stuffed with Spinach and Feta Cheese.</i>
<i>Stuffed Mushrooms</i>	<i>Portabella Mushrooms stuffed with Bread Crumbs, Crab Meat, Parmesan Cheese and Green Pepper.</i>
<i>Mac and Cheese Shooter</i>	<i>Our Homemade Cheesy blend of Mac and Cheese.</i>
<i>Coconut Shrimp</i>	<i>Crispy Shrimp battered with a light flaky Coconut Coating &amp; Orange Marmalade for dipping.</i>
<i>Toasted Ravioli</i>	<i>Breaded and Deep-Fried Ravioli with Warm Marinara.</i>
<i>Spicy Three Cheese &amp; Chicken</i>	<i>Buffalo Chicken, Bleu Cheese and Celery in a light breading.</i>
<i>Mini Spring Rolls</i>	<i>An assortment of Mini Buffalo Chicken, Shrimp and Corn, and Reuben Spring Rolls.</i>
<i>Casino Stuffed Clams</i>	<i>Bite Size Clams stuffed with a mixture of Butter, Chopped Green Onion, Chopped Bell Pepper, Chopped Celery, Lemon Juice, Crumbled Bacon, and Local Clams.</i>



## *Beverage Services*

### *All Bars include the following*

*Assorted soft drinks, water, mixers and garnishes: Coca Cola, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Grenadine, Tomato Juice, Bloody Mary Mix, Milk, Sour Mix, Lemons, Limes, Cherries, and Olives.*

*Crystal Cut Disposable Cups, Napkins, Stirrers, Ice, Linen, Setup and Break Down are included.*

*This service can be provided from one to five hours.*

### *Local Bar*

*This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments. Products have all come from companies in or around the Rhode Island area, including Narragansett Brewery, Coast Extreme Brewery, Wachusett Brewing Co, Grey Sail, Newport Vineyard, Sons of Liberty, Newport Distillery, and Triple 8 Distillery.*

*This is billed on a per person basis billed to the host.*

### *Elite, Premium and Value Bars*

*This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments.*

*\*Elite Bar also includes Red Bull TM\**

*This is billed on a per person basis billed to the host.*

### *Beer and Wine Open Bar*

*This service includes: Liquor liability insurance, certified bar staff, five types of imported and domestic beer, and five types of wine.*

*This is billed on a per person basis billed to the host.*

### *Non Alcoholic Bar*

*This service includes: Liability insurance and certified bar staff.*

*This is based on a per person basis billed directly to the host.*

### *Cash Bar*

*This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments from the premium bar selection.*

*This is based on a per drink basis and charged directly to your guests. Set up charges will apply.*



*Open Bar Service*  
*Served on Crystal Cut Disposables*  
*See following page for detailed service items*  
*Pricing per guest*

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>5 Hours</u>
Elite Bar	\$21	\$22	\$24	\$26	\$30
Local Bar	\$18	\$19	\$20	\$22	\$26
Premium Bar	\$16	\$17	\$18	\$20	\$24
Value Bar	\$13	\$14	\$15	\$17	\$20
Beer And Wine Bar	\$11	\$12	\$14	\$16	\$19

*Cash Bar Service or Bar Service Billed upon Consumption*  
*on Crystal Cut Disposables*  
*Setup Charge is \$3 per Guest, Drink Prices are as follows:*

Soda	\$1.50	Wine	\$5.00 - \$10.50
Water	\$1.50	Mixed Drink	\$5.00 - \$9.50
Imported Beer	\$4.00	Cordials	\$7.00 - \$12.00
Domestic Beer	\$3.50		

Cash Bar with Complimentary Sodas and Waters for your guests \$6 per guest

*Upgrade Options:*

Glassware for any bar service	\$3 per guest
Champagne toast (includes champagne flutes)	\$3 per guest
Wine toast (includes wine glasses)	\$3 per guest
Wine service by wait staff during dinner (with open bar package – glassware included)	\$3 per guest
Wine service by wait staff during dinner (with cash bar package)	\$5 per guest
Bring your own alcohol (caterer provides everything else) on crystal cut disposables	\$8 per guest
After dinner cordials served	\$4 per guest

According to RI and MA State Law Alcohol may not be served for more than 5 hours at any single event.

All pricing based on a minimum of 75 guests



## *Bar Selections Include the Following*

<u><i>Elite Bar</i></u>	<u><i>Premium Bar</i></u>	<u><i>Local Bar</i></u>	<u><i>Value Bar</i></u>	<u><i>Wine &amp; Beer Bar</i></u>
Grey Goose Vodka	Absolut Vodka	Triple 8 Vodka	Smirnoff Vodka	
Grey Goose Citron Vodka	Absolut Citron Vodka	Triple 8 Blueberry Vodka		
Stoli Raspberry Vodka		Mint Cucumber Vodka		
Hendrick's Gin	Tangeray Gin	Gale Force Gin	McCormick's Gin	
Gosling Rum	Bacardi Rum	Thomas Tew Rum	Bacardi Rum	
Patron Silver Tequila	Captain Morgan	Hurricane Rum	Captain Morgan	
Maker's Mark Bourbon	Jose Cuervo Tequila		Pepe Lopez Tequila	
Jack Daniel's Whiskey	Jack Daniel's Whiskey	Uprising Whiskey	Jim Beam Bourbon	
Crown Royal	Dewar's White Label	Nor'easter Bourbon	Seagram's 7	
Chivas				
Kahlua	Kahlua	Huixoc Coffee Liquor	Kahlua	
Cointreau	Triple Sec	Triple Sec		
Amaretto DiSaronno				
Dry Vermouth	Dry Vermouth	Dry Vermouth	Dry Vermouth	
Sweet Vermouth	Sweet Vermouth	Sweet Vermouth	Sweet Vermouth	
Bailey's Irish Cream	Bailey's Irish Cream		Molly's Irish Cream	
Midori	Midori	Midori	Melon Liquor	
Apple Pucker	Apple Pucker	Apple Pucker	Apple Pucker	
Red Hook Longhammer	Budweiser	Narragansett	Budweiser	Budweiser
Shock Top	Bud Light	Wachusett IPA	Bud Light	Bud Light
Loose Cannon	Sam Adams Seasonal	Flagship		Sam Adams Seasonal
Corona	Corona	Flying Jenny		Corona
Bud Light	O'Doul's	Hurricane Amber Ale		O'Doul's
Louis Martini Cabernet	Mirrasou Chardonnay	Crystal Blue (White)	Mirrasou	Mirrasou Chardonnay
Wente Merlot	Ecco Domani Pinot	Great White (White)	Chardonnay	Ecco Domani Pinot
Raymond Sauvignon	Grigio	Crystal Blue – (Red)	Mirrasou Merlot	Grigio
Blanc	Mirrasou Merlot	Gemini Red (Red)	Canyon Road –	Mirrasou Merlot
Wente Chardonnay	Canyon Road Cabernet		White Zinfandel	Canyon Road Cabernet
Astoria Prosecco	Canyon Road – White Zinfandel			Canyon Road – White Zinfandel



# Picnic Menu

*Picnics served on disposables. Service available up to 5000 guests!*

## Budget Buster

	Guest	Price
4 oz. Hamburger		
All Beef Hot Dog	20 – 40	\$14
Sweet Corn		
Tossed Salad With Assorted Dressings	41 – 60	\$12
Watermelon, Fruit Punch		
Cheese for Burgers - Add .25	61+	\$8

## The Basic Picnic

	Guest	Price
6 oz. Cheeseburger		
All Beef Hot Dog		
Tossed Salad with our House Dressing	20 – 40	\$15
Tri-Colored Pasta Salad		
Pickles, Onions, Lettuce and Tomato	41 – 60	\$12
Watermelon		
Assorted Soda and Water	61+	\$9

## Step it up

	Guest	Price
6 oz. Cheeseburgers		
All Beef Hot Dog	20 – 40	\$16
Baked or Barbeque Chicken Quarters		
Home-style Beans	41 – 60	\$13
Potato Salad		
Pickles, Onions, Lettuce and Tomato	61+	\$11
Assorted Cookies and Brownies		
Assorted Soda and Water		

## BBQ Picnic

	Guest	Price
Baked or BBQ 1/8 Chicken Pcs.		
4 oz. Cheeseburgers	20 – 40	\$19
BBQ Spare Ribs		
All Beef Hot Dog	41 – 60	\$17
Home-style BBQ Beans		
Pickles, Onions, Lettuce and Tomato	61+	\$15
Red Bliss Potato Salad		
Watermelon		
Fruit Punch <b>and</b> Lemonade		

## Steak or Lobster

	Guest	Price
Steamed Clams with Drawn Butter	20 – 40	\$46
Manhattan Clam Chowder		
1 ½ lb. Lobster or 14oz. Delmonico Steak	41 – 60	\$40
Baked Potato		
Corn on the Cob, Watermelon	61+	\$35
Coffee or Punch		

## Mixed Grill

	Guest	Price
BBQ Steak Tips		
Marinated Grilled Chicken Breasts		
Grilled Linguica	20 – 40	\$30
BBQ Pulled Pork		
Freshly Baked Portuguese Rolls	41 – 60	\$26
Steamed Red Bliss Potato		
Tri-Colored Pasta Salad	61+	\$22
Seasonal Fruit Salad		
Assorted Soda and Water		

## All Day Event

	Guest	Price
<b>(Lunch Served 12:00 - 1:30)</b>		
4 oz. Cheeseburgers	20 – 40	\$45
All Beef Hot Dogs		
Sweet Corn	41 – 60	\$42
Macaroni and Potato Salad		
Assorted Whole Fruits	61+	\$40
Coffee or Lemonade or Assorted Soda		

### (Appetizer served 3:00 – 4:00)

Steamers with Drawn Butter  
Manhattan Clam Chowder

### (Dinner Served 4:00)

1 ¼ lb. Lobster **or**  
12oz. Delmonico Steak  
1/8 Pcs. of Baked Chicken  
Loaded Baked Potato  
Seasonal Vegetables  
Summer Salad  
**and**  
Sliced Watermelon





# Breakfast Menu

## Breakfasts Served on Disposables

### Simple Continental

	Guest	Price
Freshly Baked Danish, Muffins and Bagels	10 – 30	\$7
Premium Orange Juice	31 – 50	\$6
Maxwell House Coffee	51+	\$4

### Full Continental

	Guest	Price
Freshly Baked Danish, Muffins and Bagels	10 – 30	\$8
Cinnamon Rolls	31 – 50	\$7
Fresh Fruit Salad	51+	\$5
Premium Orange Juice		
Maxwell House Coffee		

### High Energy Breakfast

	Guest	Price
Vegetable Frittatas		
Breakfast Energy Bars	10 – 30	\$9
Fresh Fruit Tray		
Bowl of Berries	31 – 50	\$8
Premium Orange Juice		
Assorted Vitamin Water	51+	\$6

### Traditional Breakfast

	Guest	Price
Pork Sausage Links		
Scrambled Eggs	10 – 30	\$12
Old Fashion Baked Beans		
Home Fried Potatoes	31 – 50	\$10
Country Style Corn Bread		
Premium Orange Juice	51+	\$8
Maxwell House Coffee		

### Hand Carved

	Guest	Price
Virginia Ham (carved by a waiter)		
Pork Sausage Links	10 – 30	\$14
Scrambled Eggs		
Old Fashion Baked Beans	31 – 50	\$12
Home Fried Potatoes		
Country Style Corn Bread	51+	\$10
Premium Orange Juice		
Maxwell House Coffee		

### Hand Carved II

	Guest	Price
Virginia Ham (carved by waiter)		
French Toast	10 – 30	\$15
Pork Sausage Links		
Scrambled Eggs	31 – 50	\$13
Old Fashion Baked Beans		
Home Fried Potatoes	51+	\$11
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		

### Early Brunch

	Guest	Price
Scrambled Eggs		
Old Fashioned Baked Beans	10 – 30	\$13
Home Fried Potatoes		
Sausage and Peppers	31 – 50	\$10
BBQ Chicken Pcs.		
Swedish Style Meatballs	51+	\$8
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		

### Late Brunch

	Guest	Price
Fresh Fruit Cup		
Scrambled Eggs	10 – 30	\$14
Home Fried Potatoes		
Old Fashioned Baked Beans	31 – 50	\$11
Pepper Steak		
Chicken Marsala, Rice Pilaf	51+	\$9
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		



## *Additional Information*

- Custom Menus are always available at your request
- We appreciate your orders as far in advance as possible. Please allow at least 24 hours, orders less than 24 hours out are subject to menu changes based on product availability and a rush charge.
- Minimum order for deliveries \$200
- All delivery orders come with disposable plates and cutlery
- There is no minimum for pickup orders
- Gluten free, allergy specific and vegetarian menus may be setup up upon request.
- For severe allergies with potential anaphylactic reaction, we cannot guarantee full omission of allergen due to the physical constraints of our commissary.
- Staff members to supervise the buffet are available upon request
- Cancellations must be received 7 days in advance
- Delivery fees are as follows

\$0	\$20	\$35	\$45	\$55
Pawtucket	Cranston	Wrentham	Warren	Boston
Lincoln	E Providence	Rehoboth	Bristol	Charlestown
N Providence	Smithfield	Barrington	E Greenwich	Westerly
Cumberland	N Smithfield	Burrillville	N Kingston	Newport
Attleboro	Woonsocket	Gloucester	Portsmouth	Jamestown
Providence	Seekonk	Scituate	Tiverton	South Kingstown
Johnston	Plainville	Coventry	Middletown	Mendon
N. Attleboro	Warwick	Franklin	Little Compton	Dighton
	West Warwick	Bellingham	West Greenwich	Somerset
		Mansfield	Exeter	Hopkinton
		Foxboro	Richmond	
		Norton	Narragansett	
		Taunton	Swansea	
		Blackstone	Fall River	
		Millville	Uxbridge	
		Middleboro		

*Our goal is to continually strive for culinary excellence, at the completion of your event, we would graciously accept any comments to bring us closer to that end.*

*We thank you for your continued patronage!*

*-The Emery Family*

