

a la carte Catering

French Baguettes with dipping oil	\$3 each
House Gravy	\$6 quart
Italian Wedding Soup	\$8 quart
New England Clam Chowder	\$12 quart
House Salad	\$3 per person
Caesar Salad	\$3 per person
Caprese Salad	\$6 per person
Antipasto	\$8 per person
Assorted Fruit	\$6 per person
Pasta Salad	\$4 per person
Marinated Vegetables	\$4 per person
Crudit� w/ dip	\$4 per person
Relish Tray	\$6 per person
Cheese & Crackers	\$8 per person
Deviled Eggs	\$2 each
Vegetable Medley	\$4 per person
Herb Roasted Potato	\$4 per person
Assorted Cocktail Pizza	half \$50 full \$100
Assorted Calzones	half \$100 full \$200
Egg Rolls	\$3 each
Spring Rolls	\$3 each
Finger Sandwiches	\$4 each
Italian or Swedish Meatballs	half \$70 full \$140
Sausage & Peppers	half \$90 full \$180
Stuffed Mushrooms	\$2.50 each
Crab Cakes	\$3 each
Shrimp Cocktail	\$3 each
Scallops Wrapped in Bacon	\$3 each
Chicken Wings	half \$60 full \$120
Chicken Skewers	half \$60 full \$120
Stuffed Shells (cheese)	half \$70 full \$140
Stuffed Shells (cheese, beef, spinach)	half \$90 full \$180
Lasagna (meat)	half \$90 full \$180
Lasagna (veggie)	half \$80 full \$160
Chicken Francaise	\$12 per person
Chicken Marsala	\$12 per person
Sliced Turkey over stuffing	\$14 per person
Sliced Pork Loin over stuffing	\$14 per person
Beef Skewers	\$3 each
Asian Ribs	half \$100 full \$200
Beef Bracciole	\$5 each
Baked Stuffed Shrimp	\$6 each
Assorted Sushi (consultation with chef)	



2019 BANQUET & CATERING *Menu*



Route 7 • Williamstown, MA 01267
413.xxx-xxxx •
Executive Chef - David Travisano

BREAKFAST

Continental

\$11.95 per person

fresh fruit medley
assorted cereals
toast, danish, muffins, & bagels
cream cheese & jellies
assorted juices, coffee & tea

Breakfast Buffet

\$17.95 per person

fresh fruit medley
toast, danish & muffins
scrambled eggs
ham, bacon, or sausage
potatoes o'brian
assorted juices, coffee & tea
add pancakes or french toast \$3pp

Breakfast Sandwich

\$12.95 per person

egg & cheese
ham, bacon, or sausage
choice of bread:
white/wheat/rye/wrap/croissant
potatoes o'brian
fruit garnish
juice, coffee & tea

LUNCH PLATED

Sandwich Deli

\$14.95 per person

tuna or chicken salad
oven baked turkey or ham
corned beef
pastrami
roast beef
angus burger
lobster roll add \$6 pp
choice of bread:
white/wheat/rye/brioche/wrap
choice of salad:
potato/pasta/southwest/pub chips
iced tea, lemondade or soft drink

Fresh Garden

\$16.95 per person

house salad
caesar salad
super food blend
quinoa & berry
antipasto
with grilled chicken
add grilled shrimp \$4
add seared salmon \$5
add petit sirloin \$6

dessert course:
assorted cookies \$3 pp
cheese cake, chocolate mousse,
apple crisp \$4 pp

Entrée

\$18.95 per person

French baguette with
herb dipping oil
choice of: house salad, caesar
salad or cup of soup
oven roasted potato &
vegetable medley
eggplant parmesan, baked cod,
boneless pork chop
chicken francaise
seared salmon
grilled beef tips
iced tea, lemondade or soft drink

LUNCH BUFFET

\$21.95 per person

French baguette with herb oil
choice of: house salad, caesar salad or cup of soup
oven roasted potato & vegetable medley or
substitute pasta course: rigatoni cavetelli · stuffed shells · tortellini pink vodka \$4 pp

choose one
eggplant parmesan · chicken francaise · chicken marsala · baked cod
· boneless pork chop · beef tips
dessert course: served with chef's dessert

DINNER BUFFETS

One entrée • \$27 per person | Two entrées • \$32 person | Three entrées • \$37 per person
choose one from each category · served with dinner rolls with herb dipping oil

Appetizers: bruschetta, cheese & crackers, crudité with dip, eggroll, stuffed mushrooms

Salad: house salad, caesar salad

Vegetable: summer medley, green beans almondine, glazed baby carrots, broccolini aioli

Potato: mashed, herb roasted, au gratin, penne in house gravy

substitute pasta (below) for potato & vegetable \$5 pp
stuffed shells · tortellini alla vodka · farfelle alfredo · rigatoni bolognese

ENTRÉES

Vegetarian: eggplant parmesan, penne prima vera, rigatoni alfredo, shells & broccoli

Chicken: francaise or marsala, parmesan, stuffed

Pork: sliced pork over stuffing, stuffed boneless pork loin

Beef: beef tips marsala, beef braciolo, pot roast

Seafood: baked cod, seared salmon, stuffed sole

DESSERT

assorted cookies, cheese cake, chocolate mousse, apple crisp

PLATED DINNERS

served with French baguette with herb dipped oil · choose one from each category

Soup: Italian wedding, New England clam chowder, pasta fagioli, minestrone

Salad: house, caesar, wedge, caprese add \$2

Potato: mashed, baked, herb roasted, au gratin

Vegetable: glazed carrots, beans almondine, summer medley, broccolini aioli

substitute pasta course for potato & vegetable

Pasta: rigatoni with house gravy, penne pink vodka, cavatelli alfredo

ENTRÉES

\$22 Vegetarian: risotto prima vera, eggplant parmesan, vegetable lasagna,
stuffed shells, tortellini alla vodka

\$25 Chicken: francaise, marsala, parmesan, stuffed

\$30 Veal: francaise, marsala, parmesan, saltimbocca

\$30 Seafood: herb seared salmon, stuffed shrimp, cod florentine

\$30 Pork: stuffed pork loin, grilled bone-in chop, tuscan boneless chop

\$35 Beef: prime rib, strip steak, petit filet, stuffed braciolo

\$8 appetizer course (choose one): spinach & artichoke dip, crab cakes, calamari,
stuffed mushrooms, shrimp cocktail

\$3 sorbet course: green apple, strawberry mango, reaspberry, watermelon

\$7 dessert course (choose one): carrot cake, tuxedo bomb, tiramisu, mascarpone torte