

WINTER CATERING MENU 2025

AVAILABLE JANUARY 27th - March 30th
(72 Hours Notice Needed For All Orders)



————— *Breakfast* —————

FRITTATA EGG BITES **G**
12 Piece Minimum \$9.00 each

Your choice between Caramelized Onion & Bacon or Spinach & Tomato with Red Pepper.
Both made with light, fluffy seasoned eggs and Sharp White Cheddar Cheese

————— *Appetizers* —————

MINI MEATBALLS

40 meatballs \$90.00

Mini meatballs in rich marinara, topped with creamy goat cheese for a savory, melt-in-your-mouth bite

PROSCUITTO WRAPPED ASPARAGUS **G**

36 spears per tray \$65.00

Succulent asparagus wrapped in prosciutto.

BRIE & PROSCUITTO CROSTINI

serves 12 people \$60.00

Our golden brown crostinis are topped with a signature brie spread, crispy prosciutto, and balsamic drizzle.

HARVEST DIPS **V**

serves 15-20 people \$125.00

Butternut squash dip & roasted apple dip served with crostinis, pita chips and fresh vegetable selection

MOZZARELLA MELON SKEWERS **G** **V**

2 dozen minimum \$35.00

Sweet, juicy melon skewered with fresh mozzarella.

TOMATO & BASIL CROSTINI **V**

serves 12 people \$45.00

Toasted crostini topped with fresh ricotta, sundried tomato spread, vine ripe tomato and fragrant basil.

Appetizers

HOT HONEY SOPRESSATA FLATBREAD

minimum of 6 trays \$25.00

Flatbread with a crispy crust, topped with spicy-sweet honey, savory soppressata, and melted cheese

CHICKEN PESTO FLATBREAD

minimum of 6 trays \$25.00

Crispy flatbread topped with juicy chicken, zesty pesto, and roasted tomatoes

MARGHERITA FLATBREAD V

minimum of 6 trays \$22.00

Butternut squash dip & roasted apple dip served with crostinis, pita chips and fresh vegetable selection

BYO Bars

MAC & CHEESE BYO BAR

serves 20 people \$25.00 pp

Create your own mac and cheese masterpiece! Start with creamy mac, then add your favorite toppings like bacon, chicken, fresh veggies, hot sauce, and more for a fully customizable comfort food fix.

LOADED BAKED POTATO & CHILI BAR

serves 20 people \$25.00 pp

Choose a fluffy baked potato or a bowl of beef, turkey, or vegetarian chili. Top it with Vermont cheddar, shredded chicken, carnitas, sauteed mushrooms, pickled red onions, pico, guacamole, broccoli, and crema!

BAKED POTATO & CHILI BAR

10 person minimum \$16.00 pp

Hot russet baked potatoes accompanied by all of your favorite toppings including steamed broccoli, bacon, cheddar, butter, sour cream, and scallions. Paired with your choice of beef, turkey, or *organic vegetarian chili.*

Entrees

BUTTERNUT SQUASH

RAVIOLI **V**

serves 10-15 people \$175.00

Ravioli filled with roasted butternut squash and ricotta, take center stage in this comforting dish. Tossed in our luscious Brown Butter Sage Sauce is topped with fresh sage leaves.

THREE-CHEESE

LASAGNA **V**

25 person minimum \$25.00 pp

Tender lasagna noodles layered with ricotta, Parmesan and mozzarella cheeses and finished with our house pomodoro sauce. Served with freshly baked rolls.

ITALIAN BUFFET

requires 48 hour notice

serves 10 people \$160.00

Choice of 2 entrees from the selection of chicken picatta, chicken parmesan, pesto primavera or eggplant parmesan. Served with your choice of salad (Farmer's or Casaer) and dinner rolls.

Soups

BEEF STEW **G**

serves 10 people \$125.00

Seared Angus beef, thickly-cut potatoes, pearl onions, diced turnips, tender carrots and green peas simmered in a rich beef stock and red wine reduction

TOMATO BASIL **G** **V**

serves 10 people \$100.00

Slow-simmered crushed tomatoes and ribbon-cut basil in a flavorful vegetable stock with extra virgin olive oil and a pinch of sea salt.

CHICKEN CORN CHOWDER **G**

serves 10 people \$100.00

Slow-simmered chicken, sweet corn, tender potatoes and bell peppers in a roux-thickened chicken stock with a touch of light cream and a blend of Southwestern spices.

CLAM CHOWDER

serves 10 people \$125.00

Authentic New England Clam Chowder, thick and rich, made with sweet cream and flavorful clam broth, loaded with chunks of clams, potatoes and spices

Side Dishes

CORN BREAD

served by the dozen \$36.00

Rich & moist freshly baked, semi-sweet cornbread.



SWEET POTATOES

serves 10 as a side \$65.00

Seasoned sweet potatoes diced and roasted with parsley and honey. Served cold.



Beverages

CLASSIC HOT CHOCOLATE BAR

10 person minimum \$8.00 pp

Hot Chocolate served with just the right amount of delicious seasonal toppings Whip Cream Peppermint Candy Cinnamon Marshmallows Sprinkles Toffee Chips

THE ULTIMATE GOURMET HOT CHOCOLATE BAR

10 person minimum \$15.00 pp

Rich fudge swirl hot chocolate paired with fresh whipped cream, chocolate stirring spoons, churros, peppermint candy, cinnamon marshmallows, sprinkles, toffee chips, white chocolate chips, and marshmallow squares.

HOT CHOCOLATE

serves 10 people \$35.00

A cozy box of hot chocolate, ready to serve and perfect for sharing! Rich, creamy, and made with real cocoa,

Desserts

PUMPKIN CHEESECAKE

12 slices \$80.00

Delight in a gluten-free pumpkin cheesecake, featuring a creamy pumpkin-spiced filling atop a buttery, crumbly crust, perfect for the season.

TIRAMISU CUPS

10 person minimum \$15.00

Layers of delicate ladyfinger biscuits delicately soaked in espresso, rich mascarpone cheese and dusted with cocoa. Elegantly presented in a single-serving cup.