

THE GOLD STANDARD CATERING MENU

BAKED GOODS

PASTRY TRAY

sm. \$40 full \$70

assortment of fresh-baked fresh baked sweet breads, scones, bagels, danish, assorted muffins and croissants, with butter, cream cheese and jam; forty pieces on a full-size tray plus fresh seasonal fruit salad

ASSORTED BAGEL TRAY

sm. \$30 full \$50

generally includes sesame, poppy, cinnamon raisin, multigrain, and everything bagels with cream cheese, butter, jam; full tray has twenty whole sliced bagels, cut into halves

BREAKFAST

CONTINENTAL

\$9/person (minimum of 10)

full coffee and tea service, a variety of individual juices, breakfast pastries, cream cheese, fruit salad

YOGURT PARFAIT BAR

\$6/person (minimum of 10)

plain yogurt, granola, dried cranberries, fresh strawberries, chocolate chips, and honey

EGG BOWL

\$7/serving

scrambled eggs, black bean-corn salsa, potatoes, cheddar

RANCHERO BOWL

\$8/serving

scrambled eggs, corn tortilla, ranchero sauce, cheddar

SMOKED SALMON

\$7/serving

with lettuce, tomato, onion and capers

YOGURT PARFAIT - INDIVIDUAL

\$5.50/serving

plain yogurt, granola, fresh strawberries, banana, and honey

SANDWICH TRAYS

Available on trays - cut in half or mini sandwiches
Mini sandwiches have a minimum order of 1 dz per sandwich

GROUP A

\$7.00

ham & provolone on italian roll

tuna salad on kaiser roll

chicken salad w/ red grapes on whole wheat

roast turkey on country white

grilled portobello & peppers on ciabatta

GROUP B

\$8.50

grilled honey-mustard chicken on kaiser

southwest chicken wrap

roast beef w/ cheddar on croissant

chicken caesar wrap

GROUP C – GOURMET

\$9.25

turkey, apple & brie on artisan bread

fried green tomato w/ turkey bacon on white

grilled chicken caprese on artisan bread

GROUP V – VEGGIE/VEGAN

\$9.00

hummus-avocado wrap ^{vegan}

' falafel wrap ^{vegan}

bbq seitan wrap ^{vegan}

T.L.T. (tempeh, lettuce, tomato) ^{vegan}

portobello sandwich ^{vegan}

ADD ONS FOR SANDWICH TRAYS

POTATO CHIPS \$6.00 /lb.

TOSSED SALAD \$4.00/per perspn

CAESAR SALAD \$4.50/per person

MODENA SALAD \$5.00/per person

MEDITERRANEAN SALAD \$5.00/per person

FRUIT SALAD \$3.50/per person

PASTA SALAD \$3.50/per person

POTATO SALAD \$4.00/per person

BOXED LUNCHES

all ready to eat! Does not include beverages

additional cheese — add \$0.75

ALL AMERICAN “A”

\$9.⁵⁰ each

your choice of a full-sized sandwich — refer to “group a” list of sandwich trays

includes pasta salad, fresh fruit salad and a fresh baked cookie

ALL AMERICAN “B”

\$10.⁵⁰ each

your choice of a full-sized sandwich — refer to “group b” list of sandwich trays

includes pasta salad, fresh fruit salad and a fresh baked cookie

ALL AMERICAN “C”

\$11.⁰⁰ each

your choice of a full-sized sandwich — refer to “group c” list of sandwich trays

includes pasta salad, fresh fruit salad and a fresh baked cookie

ALL AMERICAN “V”

\$10.⁵⁰ each

your choice of a full-sized sandwich — refer to “group v” list of mini-sandwiches.

includes pasta salad, fresh fruit salad and a fresh baked cookie

CHICKEN CAESAR SALAD

\$10.⁵⁰ each

a roll with butter and a fresh baked cookie

TOSSED SALAD

\$8.⁰⁰ each

a roll with butter and a fresh baked cookie

SPINACH QUINOA SALAD

\$10⁰⁰ each

spinach, quinoa, carrot, cucumber, tomato, edamame, orange slices, toasted almonds with raspberry vinaigrette

MEDITERRANEAN SALAD

\$10⁰⁰ each

romaine, tomato, cucumber, olives, red onion, feta topped with hummus and house vinaigrette

HARVEST

\$10⁰⁰ each

mixed green, cranberry, walnut and bleu cheese with balsamic dressing

add chicken to any salad - \$4.00

DELI PLATTERS

sm. \$55 full \$85

full trays are 16"/18" round and serve about 15-20 people
small trays are 12" round and serve about 8-10 people

served with bread, pickles,
& sliced tomatoes

1 – TRADITIONAL

fresh roast turkey breast, provolone, roast beef, corned beef and baked ham

2 – NO RED MEAT

fresh roast turkey breast, provolone, swiss, chicken salad and tuna salad

selection #1 and #2 come with country white, wheat, rye, and kaiser rolls, mustard and mayo

3 – VEGETARIAN

roasted peppers, grilled vegetables, cheddar, brie, hummus, spinach and whole wheat tortillas, pita and wheat bread

PARTY TRAYS

full trays are 16"/18" round and serve about 15-20 people
small trays are 12" round and serve about 8-10 people

FRUIT & CHEESE

sm. \$50 full \$85

sharp cheddar, bleu cheese, french brie, swiss, grapes, strawberries, melon, crackers, dijon mustard

fruit selection may vary with season

cheese only or fruit only: deduct \$15 from full-sized tray

VEGETABLE CRUDITÉS

sm. \$34 full \$55

seasonal vegetables with 5 tangy dips

CHIPS, SALSA & GUAC

sm. \$34 full \$52

full-sized: two pints of our fresh, spicy guacamole, one pint of salsa, two pounds of tortilla chips

HUMMUS & PITA

sm. \$34 full \$52

spicy garlic and spinach & feta

TRAY O' DIPS

full \$70

a large sampling of three trays in one: hummus, guacamole/salsa & vegetable crudités

HORS D'OEUVRES TRAY

full \$105

parmesean wings, mini beef satay, salmon-stuffed cucumbers, fresh mozzarella and tomato with pesto, and mini crab cakes with remoulade

(sub vegan wings and/or vegan "chicken" satay)

BRUSCHETTA TRAY

sm. \$40 full \$70

three delicious spreads: mushroom and cheese, sundried tomato, and basil and garlic; tapenade with black olives and anchovies and toast points

COOKIE BROWNIE TRAY

sm. \$40 full \$70

an assortment of forty small servings of the desserts of the day (selections change seasonally), plus chocolate-covered strawberries

DESSERT TRAY

sm. \$40 full \$70

an assortment of forty small servings of the desserts (selections change seasonally), plus chocolate-covered strawberries

BUFFETS

seven great varieties! minimum 10 people for any one complete selection. hot buffet food will arrive hot; we can also set up basic chafing dishes for \$1 each. additional. tablecloth included.

SALAD-SANDWICH

\$14.50/person

assortment of mini sandwiches, three prepared salads of your choice, potato chips, cookies & brownies

SLIDER BAR

\$15.50/person

five of our great hot sandwiches, pre-made in a small "slider" version: turkey, beef and black bean burgers, plus pulled pork and rubeen. condiments and cheddar cheese on the side. served with three prepared salads of your choice, plus cookies and brownies

ITALIAN PASTA

\$15.50/person

three hot items, normally including a composed dish such as vegetable lasagna or eggplant parmesan, plus penne/fettuccine alfredo (cream sauce) and spaghetti with beef meatballs and red sauce. with caesar salad, garlic bread, fresh fruit salad and mini-desserts.

VEGETARIAN

\$14.50/person

mini barbecue seitan wraps, hummus, pita, antipasto of grilled vegetables with a selection of cheeses (cheddar, swiss, brie), falafel balls with tofu mint sauce, green salad, mini-desserts.

SOUTHWEST

\$15.50/person

make-your-own tacos with chicken, beef, veggies, rice, guacamole, salsa, sour cream, jack cheese, tossed salad, fresh fruit salad, and cookies and brownies.

BEVERAGES

COFFEE SERVICE

\$4.25/person (10 person minimum)

premium coffee, Stash teas, sugars and sweeteners, cream, cups, stirrers, napkins

HOT CHOCOLATE OR HOT CIDER (seasonal)

\$4/person (10 person minimum)

SODAS

Individual cans of coke, diet coke, 7-up, and ginger ale
(2-liter bottles are \$6.00 each)

WATERS

Fuji (11 oz), san pelligrino (9 oz)
Poland spring (16 oz)
Poland spring (8 oz)
Real fruit seltzer

Lemon, grapefruit, raspberry-lime, black berry

JUICES/TEAS

Premium lemon ice tea
Nantucket juices
Orange juicie, apple, and cranberry (10 oz)

COLD PRESSED JUICES

ORANGE JUICE – 4

GRAPEFRUIT JUICE – 5

BEEF BELMONT – 5

beets, cucumber, orange, carrot, lemon, celery

FARMHOUSE GREEN – 5

cucumber, fuji apples, kale, celery, lemon, Italian parsley

BIG GREEN – 5

granny smith apples, pear, broccoli leaf, lemon, ginger

SUBSTITUTIONS

CHEESES

vegan cheese - \$2.00

SPREADS

vegan cream cheese - \$1.00

vegan mayo - \$1.00

VEGAN MEATS

vegan tempeh bacon - \$2.50

vegan seitan chicken - \$4.00

BREADS

vegan multigrain - \$2.00

vegan philly muffin - \$2.00

gluten-free bread - \$2.50