



WEDDINGS & RECEPTIONS

We are thrilled that you are considering Simple Fare to Cater your next event! We promise to provide you with delicious food and impeccable service from start to finish! We offer an extensive array of prearranged menu selections, including distinctive hors d'oeuvres, spectacular entrées and desserts. Or, we will work with you to develop a menu that is personalized and unique. Special requests are, of course, always welcome.

Want to start planning your event?

Email: MAEGHAN@Simplefarecatering.com

Call: 508 417 8910





CATERING SERVICES

(All parties are quoted individually)

Event Planning Services:

In addition to helping you plan your menu, we can assist you with so much more. Selecting a venue, handling the rentals, and coordinating with all of your vendors. Customized menu design and printing.

We pride ourselves on making your event effortless so you can relax and enjoy!

Rentals:

Simple Fare will work with you to rent the necessary items for your event. In addition to providing food, Simple Fare also rents tables, chairs, tents, china, glassware, flatware, linens and other event staples. Rental costs are estimated once final guest count is determined and depend on style selection.

Bar:

When you provide your own beverages, Simple Fare Catering offers bar service, ranging from standard full bars to specialty bars such as martini, frozen blended bars and non-alcoholic options. We can recommend brands and stock levels - and develop a general plan for beverage service. We can also create customized specialty cocktail recipes and menus for your event!

- Simple Fare does not sell alcohol. However, we can assist you in ordering your bar needs from a local liquor delivery service.
- Liquor liability is mandatory on all events where Simple Fare staff is handling alcohol; this includes set-up and break-down of a self-service bar.
- Liquor Liability cost of \$2.00 per person is required for any event when any alcohol is handled and/or served by Simple Fare's staff.
- There is an additional \$75 for any party wishing to be covered as additional insured under our insurance policy.
- All of our bartenders are TIPS certified to ensure safe and responsible alcohol service.



CATERING SERVICES

(All parties are quoted individually)

Staffing Expenses:

Simple Fare Catering's professional staff of waiters, bartenders, event managers and chefs are billed at hourly rates (portal to portal). Staffing needs are assessed based on the type of event, number of guests, and menu being served. We do require specific levels of staffing to ensure a quality experience.

The following information is being provided to assist you in evaluating the potential costs for a fully staffed catering event. It is important to note that Simple Fare focuses on providing our customers with exceptional quality in both the food that we serve and the level of service our staff provides. Simple Fare prepares and serves all food for catering events in a timely manner to ensure the highest quality. Staff time estimates and staff amounts are at the discretion of Simple Fare Catering:

- All staffed events require a manager (5-hour minimum).
- A minimum of 4 hours is charged for each additional staff person.
- Events on holidays or holiday weekends are subject to time and a half.
- All staff charges are estimates until the end of the event plus clean-up time.
- Additional travel time and hourly charges may be incurred.
- All Staffed Events require a minimum 15% deposit 3 weeks prior to event
- Staffed Events over 50 people require contract

Staff Pricing:

Function Manager - \$50.00 per hour

Chef - \$50.00 per hour

Bartender - \$45.00 per hour

Server - \$40 per hour

Catered Event Pricing:

These ranges represent the average price of Simple Fare's full service event catering and are for planning purposes only. If you have a budget that you are trying to stay within, we will do our best to work with you!

Event Pricing:

Cocktail Party - \$50 - \$85 per person

Full Service Buffet Style - \$70 - \$125 per person

Full Service Plated Meal - \$80 - \$175 per person



SIMPLE FARE PACKAGES

Simple Fare Package (Minimum 10)

\$17.95pp

Rolls & Butter (\$1 upcharge) or Garlic Bread (\$2 upcharge)

Main (Choose 2):

Baked Ziti, Chicken Parmesan, Chicken Broccoli Ziti, Sausage Peppers Onion, Eggplant Parmesan, Lemon Artichoke Chicken, Chicken Piccata, Chicken Marsala

Side (Choose 2):

Rice Pilaf, Roasted Vegetables, Roasted Potatoes, Green Beans, Quinoa Salad, Broccoli

Salad (Choose 1):

Garden Salad, Caesar Salad, Greek Salad, Cranberry Walnut Salad

Mixed Grill Package (Minimum 10)

\$19.95pp

Rolls & Butter (\$1 upcharge) or Garlic Bread (\$2 upcharge)

Main (Choose 3):

BBQ Chicken, Grilled Marinated Chicken, Teryaki Chicken, Grilled Steak Tips, Grilled Sausage, Grilled Shrimp (\$1 upcharge), Grilled Salmon (\$2 upcharge)

Side (Choose 2):

Rice Pilaf, Roasted Vegetables, Roasted Potatoes, Green Beans, Quinoa Salad, Broccoli

Salad (Choose 1):

Garden Salad, Caesar Salad, Greek Salad, Cranberry Walnut Salad

Greek Package (Minimum 10)

\$19.95pp

Tips topped with Sauteed Peppers & Onions, Served with Falafel, Rice, Pita Bread, Greek Salad, Tzatziki and Hot Sauce

Main (Choose 3):

Chicken Tips, *Lamb Tips (\$2 upcharge), Steak Tips, Veggie Tips

Mediterranean Package (Minimum 10)

\$17.95pp

Grilled Chicken Tips, Stuffed Grape Leaves, Olives, Feta cheese, Hummus and Tzatziki Sauce. Served With Greek Pasta Salad, Greek Salad and Pita Bread

Simple Fare BBQ (Minimum 10)

\$19.95pp

Served with Cornbread

Main (Choose 3):

Pulled Pork, Pulled Chicken, Brisket, Boneless Ribs, Smoked Chicken, Smoked Sausage, Smoked Tofu

Side (Choose 3):

Potato Salad, Coleslaw, Homestyle Pasta Salad, Mashed Potatoes, Garden Salad, Mac n Cheese, Roasted Vegetables, Roasted Potatoes



BBQ'S & CLAMBAKE

(Inquire for pricing)

All include Hamburgers and Hot Dogs.

BBQ's and Clambakes quoted individually. Please inquire for pricing.

(Price include Set-up, Breakdown, Staff and Paper Goods.)

Basic BBQ

Hamburgers, Hot Dogs, Grilled Chicken, Corn on the Cob, Potato or Garden Salad, Sliced Watermelon, Chips, Pickles, Rolls, and Condiments

New England BBQ

Marinated Steak Tips, Barbecue Chicken, Baked Beans, Bowtie Pasta Salad, Corn on the Cob, Sliced Watermelon, Chips, Pickles, Rolls, and Condiments

Italian BBQ

Sausage with Peppers and Onions, Homemade Meatballs, Rosemary Chicken, Tortellini Pasta Salad, Focaccia Bread, Corn on the Cob, Sliced Watermelon, Chips, Pickles, and Condiments.

South of the Border BBQ

Spicy Barbecue Chicken, Barbecue Ribs, Homemade Chili, Garden Salad, Corn Bread, Corn on the Cob, Sliced Watermelon, Chips, Pickles, and Condiments

Simple Fare's Famous BBQ

Grilled Lamb Tips, Marinated Steak Tips, Barbecued Chicken, Jambalaya, Marinated Grilled Vegetables, Corn on the Cob, Sliced Watermelon, Caesar Salad, Chips, Pickles, Rolls, and Condiment.

Simple Fare's Clambake

1¼ Lb. Lobster or 12 Oz. Sirloins, Steamers, Corn on the Cob, New England Clam Chowder, Garden Salad, Potato Salad, Sliced Watermelon, Rolls and Butter



SOUP

(Serves 8 cups, all soups come with 8oz cups)

Beef Stew

\$29.95

Seared Angus Beef, Potatoes, Pearl Onions, Carrots and Celery
Slowly Simmered in a Hearty Beef Stock and Red Wine Reduction

Chicken Noodle Soup

\$29.95

Roasted Chicken with Carrots, Onions, Celery and Herbs slow cooked in
Handcrafted Chicken Stock

Turkey Rice Soup GF

\$29.95

Roasted Turkey with Carrots, Onion, Celery, Mushrooms and Spiced with Rice

Minestrone VE

\$27.95

Ditalini pasta, White Beans, Tender Garden Vegetables simmered in Handcrafted Vegetable Stock

New England Clam Chowder

\$29.95

Tender New England Clams, Potatoes, Onions and Pork slow cooked in a Creamy Clam Stock

Pasta e Fagioli

\$27.95

Slow Cooked White Beans, Tomato, Spinach, Bacon, Italian herbs and Spices in
Handcrafted Chicken Stock and topped with Aged Parmesan Cheese

Beef Chili GF

\$29.95

Tender Angus Beef, Green Peppers, and Red Beans Slow Simmered with Tomatoes
and Southwestern Spices

Gazpacho VE GF

\$27.95

Traditional Spanish Chilled Soup with Tomatoes, Cucumbers, Bell Peppers, Garlic,
Onion, Extra Virgin Olive Oil and Vinegar

Watermelon Gazpacho VE GF

\$27.95

A Refreshing Summer Gazpacho made with Fresh Watermelon, Vegetables and Garden Mint



SALAD BOWLS

(Small 8-10ppl, Medium 15-20ppl, Large 25-30ppl)

Garden Salad V GF	S \$49.95 M \$89.95 L \$129.95
Mixed Greens with Tomatoes, Red Onion, Cucumber, and Bell Peppers, and House Made Balsamic Dressing	
Classic Caesar Salad V	S \$49.95 M \$89.95 L \$129.95
Crisp Romaine topped with Homemade Croutons, Caesar Dressing and Parmesan Cheese	
Greek Salad V GF	S \$49.95 M \$89.95 L \$129.95
Mixed Greens topped with Feta Cheese, Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, Red Onion and House made Greek dressing	
Apple Walnut Salad V GF	S \$49.95 M \$89.95 L \$129.95
Mixed Greens with sliced Apples, Candied Walnuts, and House Made Balsamic Dressing	
Cranberry Walnut Salad V GF	S \$49.95 M \$89.95 L \$129.95
Mixed Greens with Dried Cranberries, Candied Walnuts, Blue Cheese Crumbles, and House Made Balsamic Dressing	
Cherry Goat Cheese Salad V GF	S \$49.95 M \$89.95 L \$129.95
Mixed Greens with Dried Cherries, Candied Walnuts and Goat Cheese Crumbles, and House Made Balsamic Dressing	
Pear Salad V GF	S \$49.95 M \$89.95 L \$129.95
Mixed Greens with Fresh Pears, and Candied Walnuts, Cherry Tomatoes, Goat Cheese Crumbles, and House Made Balsamic Dressing	
Citrus Salad V GF	S \$49.95 M \$89.95 L \$129.95
Mixed Greens with Mandarin Oranges, Grapefruit Segments, and Bell Peppers, and House Made Lemon Dressing	
Strawberry Spinach Salad V GF	S \$49.95 M \$89.95 L \$129.95
Baby Spinach topped with Fresh Strawberries, Toasted Sliced Almonds, Goat Cheese Crumbles, and House Made Balsamic Dressing	
Bacon Gorgonzola Salad GF	S \$59.95 M \$99.95 L \$139.95
Baby Spinach topped with Crispy Bacon, Gorgonzola Crumbles and House Made Balsamic Dressing	
Spinach & Portobello Salad V GF	S \$49.95 M \$89.95 L \$129.95
Baby Spinach topped with Portobello Mushroom, Roasted Red Peppers, Goat Cheese Crumbles and House Made Balsamic Dressing	

Salad Additions:

Grilled Chicken	\$5.00pp
Grilled Shrimp	\$7.00pp
Grilled *Salmon	\$8.00pp
Grilled *Steak	\$9.00pp



DELUXE SALAD PLATTERS

(Minimum Order 8)

Sesame Chicken Salad

\$14.95pp

Crisp Romaine topped with Sesame Chicken, Crispy Asian Noodles, Roasted Peanuts, Mandarin Oranges and House Made Sesame Dressing

Sesame Salmon Salad **GF**

\$18.95pp

Crisp Romaine topped with Grilled Sesame Salmon, Cucumber, Red Onion, Mandarin Oranges and House Made Sesame Dressing

Caprese Salad **V GF**

\$10.95pp

Mixed Greens topped with Sliced Fresh Mozzarella, and Vine Ripe Tomatoes and a Balsamic Drizzle

Pecan Chicken Salad

\$15.95pp

Mixed Greens with Pecan Crusted Chicken, Sliced Pears, Dried Cranberries, Blue Cheese crumbles and House Made Balsamic Dressing

HEARTY SALAD BOWLS

(Small 10-15ppl, Medium 20-25, Large 30-40ppl)

Pesto Pasta Salad **V**

S \$49.95 M \$89.95 L \$129.95

Bow Tie Pasta tossed with Sundried Tomatoes, Parmesan Cheese and Housemade Basil Pesto

Greek Pasta Salad **V**

S \$49.95 M \$89.95 L \$129.95

Bow Tie Pasta tossed with Roasted Red Peppers, Baby Spinach, Feta cheese, and Housemade Creamy Greek Dressing

Homestyle Pasta Salad **V**

S \$49.95 M \$89.95 L \$129.95

Bow Tie Pasta Tossed with Onions, Peppers, Cucumbers, Black Olives and Housemade Creamy Italian Dressing

Red Bliss Potato Salad **V**

S \$49.95 M \$89.95 L \$129.95

Red Bliss Potatoes, Red Onion, Celery, Garlic and Seasonings tossed with Mayonnaise

Corn & Black Bean Salad **VE**

S \$49.95 M \$89.95 L \$129.95

Fire Roasted Corn, Black Beans, Poblano Peppers, Jalapeño peppers, Red peppers, Onions, and Cilantro tossed with Housemade Chipotle Vinaigrette.

Quinoa Salad **VE**

S \$49.95 M \$89.95 L \$129.95

Quinoa mixed tossed with a blend of fresh seasonal vegetables tossed with Housemade Lemon Vinaigrette

Italian Orzo Salad **VE**

S \$49.95 M \$89.95 L \$129.95

Cherry tomatoes, Chickpeas, Cucumbers, Fresh Basil, and Chopped Spinach, tossed with Housemade Italian Vinaigrette



GOURMET SALADS

(Minimum order 8)

La Fiesta GF

Herb Roasted Chicken, Crisp Romaine, Roasted Red Peppers, Black Beans, Roast Corn, Mango, Avocado, Cheddar-Jack Cheese and Housemade Chipotle Ranch Dressing

\$15.95pp

The Greek GF

Grilled Chicken, Crisp Romaine, Kalamata Olives, Artichokes, Red Onion, Grape Tomatoes, Cucumbers, Feta cheese, and Housemade Greek Dressing

\$15.95pp

Classic Cobb GF

Grilled Chicken, Crispy Bacon, Mixed Greens, Tomatoes, Hard Boiled Egg, Avocado, Blue Cheese Crumbles, and Housemade Ranch Dressing

\$15.95pp

Grilled Salmon Caesar

Herb Grilled Salmon Filet, Crisp Romaine, Grape Tomatoes, Shredded Parmesan Housemade Croutons and Caesar Dressing

\$16.95pp

*Steak Chimichurri GF

Grilled Spice Rubbed Sirloin Steak, Mixed Greens, Red Cabbage, Grape Tomatoes, Roast Corn, Housemade Cilantro Lime Vinaigrette and a Lime Wedge

\$17.95pp

Autumn Salad GF

Herb Grilled Chicken, Mixed Greens, Quinoa, Roasted Sweet Potato, Mandarin Orange, Pumpkin Seeds, Goat Cheese Crumbles and Housemade Balsamic Dressing.

\$15.95pp

Napa Shrimp

Grilled Marinated Shrimp, Napa Cabbage, Red Cabbage, Carrots, Bell Peppers, Wonton Strips, and Housemade Citrus Vinaigrette

\$16.95pp



SANDWICHES

(Minimum order 8)

Roast Beef & Horseradish	\$13.95
Herb Roast Beef, Cheddar, Lettuce, Tomato, Onion and Horseradish Mayo on a Brioche Roll	
Roast Beef & Boursin	\$13.95
Herb Roast Beef, Boursin Cheese, Lettuce and Tomato on a Brioche Roll	
Grilled Chicken & Caramelized Onions	\$12.95
Grilled Marinated Chicken, Mayo, Caramelized Onions, Lettuce and Tomato on Ciabatta Bread	
Caprese V	\$11.95
Fresh Mozzarella, Tomato and Homemade Pesto on Ciabatta Bread	
Chicken Pesto	\$12.95
Grilled Marinated Chicken, Fresh Mozzarella, Tomato and Homemade Pesto on Ciabatta Bread	
Chicken Salad	\$12.95
House Made Chicken Salad with Lettuce and Tomato on a Bulkie Roll	
Italian	\$13.95
Mortadella, Prosciutto, Capicola, Salami, Lettuce, Tomato, Onion, Pickles, Hot Peppers, and Provolone Cheese on Focaccia Bread	
Tuna Salad	\$12.95
House Made Tuna Salad with Lettuce and Tomato on a Bulkie Roll	
Chipotle Pork & Avocado Wrap	\$13.95
Roast Pork, Avocado Spread, Corn and Black Bean Salsa, Romaine and Chipotle Mayo	
Chicken Caesar Wrap	\$12.95
Romaine Lettuce, Grilled Chicken, Parmesan Cheese and Caesar Dressing	
Greek Chicken Wrap	\$12.95
Mixed Greens, Grilled Chicken, Hummus, Tomatoes, Olives, Cucumbers and Tzatziki Sauce	
Turkey, Cranberry & Stuffing Wrap	\$12.95
House Roasted Turkey Breast, Homemade Stuffing, Cranberry Sauce and Mayo	
Roasted Vegetable & Hummus Wrap VE	\$12.95
Roasted Seasonal Vegetables, Tabbouleh and Hummus and Romaine Lettuce	
Homemade Potato Chips V	\$1pp
Add House Made Sour Cream French Onion Dip (\$1 upcharge)	

*We can Provide GLUTEN FREE, VEGETARIAN and VEGAN options upon request for an upcharge



COLD ENTRÉE PLATTERS

(Minimum Order 8)

Asian *Beef & Vegetables	\$19.95pp
Sliced Asian Marinated Beef with Sautéed Vegetables over Sesame Noodles	
Cuban Style Pork Loin GF	\$15.95pp
Sliced Cubano Rubbed Roast Pork Loin over Quinoa Salad	
Grilled Chicken & Vegetables GF	\$15.95pp
Grilled Marinated Chicken over Roasted Seasonal Vegetables, topped with Sundried Tomato Tapanade	
Salmon & Asparagus GF	\$18.95pp
Grilled Honey Lemon Salmon served atop an Asparagus and Pepper Salad	
Grilled *Steak and Southwest Corn GF	\$19.95pp
Grilled Marinated Steak with a Roasted Corn and Black Bean Salad	

ITALIAN TRAYS

(Half Tray serves 10-15ppl, Full Tray serves 20-25ppl)

Lasagna V	
3 Cheese	\$59.95 / \$99.95
Vegetable	\$59.95 / \$99.95
Beef	\$69.95 / \$109.95
4 Cheese Baked Ziti V	\$49.95 / \$89.95
Pasta & Meatballs	\$69.95 / \$109.95
Chicken Broccoli & Ziti	\$69.95 / \$109.95
Ravioli V	\$59.95 / \$99.95
Cheese, Spinach and Cheese, or Butternut Squash	
Italian Sausage, Peppers & Onions	\$69.95 / \$109.95
Eggplant Parmesan	\$59.95 / \$99.95
Chicken Marsala w/Pasta	\$69.95 / \$109.95
Chicken Piccata w/Pasta	\$69.95 / \$109.95



APPETIZER PLATTERS

(Small 10-15ppl, Medium 20-25ppl, Large 35-40ppl)

Cheese & Fruit Display **V GF**

Assortment of Cheeses, Honey, Jam, Seasonal Fruits, & Crackers

S\$65 M\$90 L\$135

Salumi, Cheese & Fruit Display **GF**

Assortment of Cured Meats, Cheeses, Honey, Jam, Seasonal Fruits, & Crackers

S\$75 M\$105 L\$145

Baked Brie **V**

Brie Wrapped in Puff Pastry and Stuffed w/Choice of: Apricot, Cranberry Pecan, or Walnuts & Brown Sugar. Served w/Assorted Crackers & Breads

M \$75

Mediterranean Platter **GF**

Prosciutto, Salami, Capicola, Roasted Peppers, Artichokes, Mushrooms, Marinated Mozzarella, Provolone, and Olives
Served w/Assorted Breads

S\$75 M\$105 L\$145

Tuscan Antipasto Platter **GF**

Prosciutto, Salami, Capicola, Provolone, Olives, and Roasted Garlic with Sundried Tomato Pesto and Rosemary White Bean Puree
Served w/Assorted Breads

S\$75 M\$105 L\$145

Middle Eastern Platter **V GF**

Hummus, Tabbouleh, Grape Leaves, Olives, and Tomato-Cucumber-Feta Salad
Served w/Pita Wedges

S\$70 M\$95 L\$140

Poached Salmon Platter **GF**

Whole Filet of White Wine Poached Salmon topped with Cucumber Slices
Served with Dill Cream Sauce

M \$105.95

Southwest Platter **V GF**

Salsa, Guacamole, Corn and Black Bean Salad, Sour Cream, and Pico de Gallo
Served w/Tortilla Chips

S\$65 M\$90 L\$135

Grilled Vegetable Platter **V GF**

Assorted Seasonal Vegetables Grilled and Drizzled with a Balsamic Glaze

S\$60 M\$85 L\$130



APPETIZER PLATTERS Cont.

(Small 10-15ppl, Medium 20-25ppl, Large 35-40ppl)

Chicken Wings GF

Buffalo, Sweet & Spicy, Honey BBQ or Sweet Chili

1/2 pan \$69.95 full pan \$110.95

Chili Lime Shrimp Platter GF

Served w/Lime Wedges

S\$65 M\$125 L\$165

Tequila Lime Shrimp Platter GF

Served w/Lime Wedges & Salt

S\$65 M\$125 L\$165

Bourbon Brown Sugar Shrimp Platter GF

S\$65 M\$125 L\$165

Sliced Tenderloin Platter GF

Herb Marinated Sliced Tenderloin served with Horseradish Sauce and Rolls

\$Market

Focaccia Station

M \$90

Focaccia Squares Served w/Choice of 3 Spreads/Dips (all are GF):

Homemade Salsa VE

Tomato w/Basil and Fresh Mozzarella V

Jerk Chicken with Pineapple Salsa

White Bean and Rosemary Puree VE

Sundried Tomato and Basil Tapenade VE

Kalamata Olive Tapenade VE

Spinach & Artichoke Dip GF

M \$60

Blend of Spinach, Artichokes and Cheeses, Served Warm

Buffalo Chicken Dip GF

M \$80

A Creamy Blend of Buffalo Sauce, Cheeses and Pulled Chicken Served Warm

Taco Layer Dip GF

M \$75

Layers of Taco Seasoned Ground Beef, Refried Beans, Shredded Cheese, Sour Cream, Fresh Salsa and Black Olives

All Dips are served with a Choice Of:

Housemade Pita Chips, Tortilla Chips or Potato Chips



INDIVIDUAL HOR D'OEUVRES - SEAFOOD

(Minimum order 1 dozen)

Chili Lime Shrimp GF	\$2.25ea
Tequila Lime Shrimp GF	\$2.25ea
Bourbon Brown Sugar Shrimp GF	\$2.25ea
Crab Cake w/Tuscan Remoulade Sauce	\$2.75ea
*Pan Seared Scallops w/Aioli GF	\$Market
Scallops wrapped in Bacon GF	\$Market
*Pan Seared Sesame Tuna GF	\$3.50ea
*Assorted Sushi GF	\$3.95ea

INDIVIDUAL HOR D'OEUVRES - BEEF, PORK & LAMB

(Minimum order 1 dozen)

Steak and Cheese Egg Rolls	\$2.75ea
Chorizo and Date Wrapped in Bacon GF	\$2.75ea
*Beef Satay with Peanut Sauce GF	\$2.75ea
Prosciutto and Melon GF	\$2.25ea
*Sliders (Cheeseburger or Pulled Pork)	\$3.50ea
*Mini Beef Wellington	\$3.50ea
Lamb Lollipops w/Balsamic Glaze (Minimum 2 Dozen) GF	\$Market



INDIVIDUAL HOR D'OEUVRES - POULTRY

(Minimum order 1 dozen)

Chicken Satay with a Peanut Sauce GF	\$2.50ea
Coconut Chicken Skewers w/Apricot Sauce	\$2.75ea
Sesame Chicken Skewer w/Ginger Soy Sauce GF	\$2.25ea
Pecan Chicken Skewers w/Mango Coulis	\$3.25ea
Teriyaki Chicken Skewers w/Plum Sauce GF	\$2.50ea
Curry Chicken in a Cucumber Cup GF	\$3.00ea
Buffalo Chicken Egg Rolls	\$3.50ea
Mini Chicken Quesadilla w/Fresh Salsa	\$3.95ea
Fried Chicken & Waffle Skewer w/Maple Syrup or Hot Honey	\$3.25ea

INDIVIDUAL HOR D'OEUVRES - VEGETARIAN

(Minimum order 1 dozen)

Tomato, Mozzarella Pesto Skewers V GF	\$2.50ea
Walnut and Gorgonzola Stuffed Mushrooms V	\$2.75ea
Spinach and Cheese Stuffed Mushrooms V	\$2.75ea
Stuffed Mushrooms VE	\$2.75ea
Arancini w/Pomodoro Sauce and Shaved Parmesan V	\$2.75ea
Assorted Mini Quiche V	\$2.50ea
Mac and Cheese Bites V	\$2.50ea
Butternut Squash Arancini w/Pumpkin Sauce V	\$2.75ea
Mini Veggie Quesadilla w/Fresh Salsa V	\$2.50ea
Goat Cheese and Sundried Tomato Tartlets V	\$2.50ea
Fig and Goat Cheese Tartlets V	\$2.50ea



ENTRÉE TRAYS - POULTRY

(Half Pan Serves 8-10ppl, Full Pan Serves 18-20ppl)

Chicken Cacciatore GF Pan Seared Chicken sauteed with Peppers, Mushrooms and Black Olives with white wine in a light tomato sauce	\$65.95 / \$115.95
Chicken Picatta Pan Seared Chicken sautéed in Lemon, White Wine, Garlic, and Butter Sauce with Capers	\$65.95 / \$115.95
Chicken Marsala Pan Seared Chicken sautéed with Mushrooms and Ham in Marsala Wine Sauce	\$65.95 / \$115.95
Lemon Artichoke Chicken Pan Seared Chicken sautéed with Artichokes in Lemon White Wine Sauce	\$65.95 / \$115.95
Chicken Saltimbocca Pan Seared Chicken sautéed in Lemon White Wine Sauce, topped with Prosciutto and Mozzarella	\$65.95 / \$115.95
Chicken Parmesan Fried Chicken Cutlets topped with Marinara Sauce and Mozzarella	\$65.95 / \$115.95
Chicken Cordon Bleu Fried Chicken Cutlets stuffed with Prosciutto and Fontina Cheese	\$65.95 / \$115.95
Bourbon Pecan Chicken Pan Seared Chicken sautéed in a Bourbon Molasses Glaze and Topped with Toasted Pecans	\$65.95 / \$115.95
Jamaican Jerk Chicken GF Grilled Chicken Marinated in Jerk Sauce and served with Pineapple Salsa	\$65.95 / \$115.95
Oven Roasted Turkey Breast Served with Gravy	\$65.95 / \$115.95

*All items can be made Gluten Free for additional \$1pp



ENTRÉE TRAYS - SEAFOOD

(Half Pan Serves 8-10ppl, Full Pan Serves 18-20ppl)

Shrimp Scampi

Jumbo Shrimp Sautéed in a Garlic Lemon White Wine Sauce over Linguine

\$84.95 / \$124.95

Baked Stuffed Shrimp

Jumbo Shrimp Stuffed with a Lemon Crab Parsley Stuffing

\$85.95 / \$125.95

Salmon GF

- Grilled with Mango Salsa
- Poached with Dill Crème
- Sesame Seared with a Teriyaki Glaze
- Pan Seared With Lemon
- Blackened Spicy
- Pistachio Crusted

\$74.95 / \$120.95

ENTRÉE TRAYS - BEEF, PORK & LAMB

(Half Pan Serves 8-10ppl, Full Pan Serves 18-20ppl)

*Pork Chop GF

Pan Seared Pork Chop Sautéed with Vinegar Peppers and Potatoes

\$59.95 / \$109.95

*Asian Glazed Pork Loin GF

Oven Roasted Pork Loin with an Asian Ginger Glaze with Sweet and Sour Apple Chutney

\$59.95 / \$109.95

*Bacon Wrapped Pork Loin GF

Oven Roasted Bacon Wrapped Pork Loin with Bourbon BBQ Sauce

\$59.95 / \$109.95

*Roasted Pork Tenderloin GF

Oven Roasted Pork Loin with Gravy

\$59.95 / \$109.95

*Grilled Steak Tips GF

Grilled Steak Tips with Peppers, Onions and Potatoes

\$110.95 / \$210.95

Beef Short Ribs

Braised Beef Short Ribs with Carrots, Celery and Onions in a Red Wine Sauce

\$110.95 / \$210.95

Veal Marsala

Pan Seared Veal Medallions sautéed with Mushrooms and Prosciutto in a Marsala Wine Sauce

\$99.95 / \$199.95

Veal Picatta

Pan Seared Veal Medallions sautéed in a White Wine Lemon Caper Butter Sauce

\$99.95 / \$199.95

Veal Saltimbocca

Pan Seared Veal Medallions sautéed in a White Wine Lemon Sauce and topped with Prosciutto and Mozzarella

\$110.95 / \$210.95

*All items can be made Gluten Free for additional \$1pp



ENTRÉE TRAYS - VEGETARIAN

(Half Pan Serves 8-10ppl, Full Pan Serves 18-20ppl)

Cherry Farro Risotto VE	\$59.95 / \$99.95
Creamy Farro Blended with Dried Cherries & Herbs	
Lemon Asparagus Risotto GF V	\$59.95 / \$99.95
Creamy Risotto Blended with Roasted Asparagus and Lemon with Parmesan Cheese	
Mushroom Risotto GF V	\$59.95 / \$99.95
Creamy Risotto Blended with Sautéed Wild Mushrooms and Parmesan Cheese	
Butternut Squash GF V	\$59.95 / \$99.95
Creamy Risotto Blended with Roasted Butternut Squash and Parmesan Cheese	
Parmesan Risotto GF V	\$49.95 / \$89.95
Creamy Risotto Blended with Veggie Broth and Parmesan Cheese	
Eggplant Roulade GF V	\$59.95 / \$99.95
Eggplant rolled with Herbed Ricotta and Mozzarella Cheese. Topped with Pomodoro Sauce	
Roasted Portobello Mushroom Cap GF VE	\$64.95 / \$104.95
Oven Roasted Portobello Mushroom Cap stuffed with a Sundried Tomato and Basil Risotto	
Eggplant Parmesan V	\$59.95 / \$99.95
Pan Fried Eggplant Cutlets topped with Marinara Sauce and Mozzarella	
Macaroni and Cheese V	\$49.95 / \$89.95
Elbow Pasta tossed in our Signature Cheese Sauce and Topped with a Cheesy Cracker Crust	
Cavatappi a la Fare V	\$64.95 / \$104.95
Cavatappi Pasta sautéed with Sundried Tomatoes, Basil, Artichokes and Garlic Parmesan Cream Sauce	
Tofu Stir Fry VE	\$64.95 / \$104.95
Stir Fried Tofu with Seasonal Vegetables, served over Jasmine Rice	

*All items can be made Gluten Free for additional \$1pp



SIDE DISH TRAYS - STARCH & VEGETABLES

(Half pan serves 10-15ppl, Full pan serves 20-25ppl)

Parmesan Risotto GF	1/2 \$49.95 F \$89.95
Wild Rice Pilaf VE GF	1/2 \$49.95 F \$89.95
Lemon Jasmine Rice VE GF	1/2 \$49.95 F \$89.95
Autumn Harvest Rice VE GF	1/2 \$49.95 F \$89.95
Creamy Mashed Potatoes V GF	1/2 \$49.95 F \$89.95
Roasted Red Bliss Potatoes VE GF	1/2 \$49.95 F \$89.95
Ginger Mashed Sweet Potatoes V GF	1/2 \$49.95 F \$89.95
Homestyle Stuffing V	1/2 \$49.95 F \$89.95
Grilled Asparagus VE GF	1/2 \$49.95 F \$89.95
Roasted Cauliflower and Brussel Sprouts V GF	1/2 \$49.95 F \$89.95
Roasted Brussel Sprouts and Bacon GF	1/2 \$49.95 F \$89.95
Bourbon Glazed Carrots V GF	1/2 \$49.95 F \$89.95
Green Beans Almondine V GF	1/2 \$49.95 F \$89.95
Roasted Seasonal Vegetables VE GF	1/2 \$49.95 F \$89.95
Maple Glazed Roasted Squash V GF	1/2 \$49.95 F \$89.95
Butternut Squash Puree V GF	1/2 \$49.95 F \$89.95
Sauteed Broccoli with Garlic and Oil VE GF	1/2 \$49.95 F \$89.95



PLATED SPECIALTY APPETIZER

Maryland Crab Cake

Maryland Style Jumbo Lump Crab Cake on a Bed of Greens with Tuscan Tartar Sauce

\$11.95pp

Shrimp Cocktail

Shrimp Cocktail with Horseradish Sauce on bed of Marinated Shredded Cabbage

\$12.95pp

Sesame Seared Tuna

Sesame Crusted Seared Ahi Tuna over Soba noodles tossed with Ginger Lime Vinaigrette

\$12.95pp

APPETIZER STATIONS

(Minimum 25)

Asian Station

- Sushi Display
- "Mings" Beef with Orange Ginger Sauce
- Assorted Pot Stickers with Apricot Ginger Soy Sauce
- Crab Rangoons with Duck Sauce
- Vegetable Spring Rolls with Plum Sauce

\$19.95pp

New England Station

- Clam Chowder Shots
- Beef Sliders
- Fried Mac and Cheese Bites
- Mini Lobster Rolls
- Crab Cakes

\$Market

Seafood Station

- Shrimp Cocktail
- Oysters on the Half Shell
- Cherry Stone Clams
- King Crab Claws

\$Market

Mediterranean Station

- Grilled Lamb Chops with Mint Pesto
- Arancini with Pomodoro Sauce
- Fig, Proscuitto, and Blue Cheese Crostini
- Tomato Mozzarella Skewers
- Mini Beef Wellington with Demi-Glacé

\$19.95pp

Southwestern Station

- Southwest Platter
- Avocado Mousse in a Tortilla Crisp
- Make your Own Taco Bar
- Pulled Pork Sliders
- Jalapeño Cheddar Scones

\$19.95pp



PLATED STARTER SALAD

Garden Salad V GF	\$4.95pp
Mixed Greens with Tomatoes, Red Onion, Cucumber, and Bell Peppers, and House Made Balsamic Dressing	
Classic Caesar Salad V	\$3.95pp
Crisp Romaine topped with Homemade Croutons, Caesar Dressing and Parmesan Cheese	
Greek Salad V GF	\$4.95pp
Mixed Greens topped with Feta Cheese, Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, Red Onion and House made Greek dressing	
Apple Walnut Salad V GF	\$4.95pp
Mixed Greens with sliced Apples, Candied Walnuts, and House Made Balsamic Dressing	
Cranberry Walnut Salad V GF	\$4.95pp
Mixed Greens with Dried Cranberries, Candied Walnuts, Blue Cheese Crumbles, and House Made Balsamic Dressing	
Cherry Goat Cheese Salad V GF	\$4.95pp
Mixed Greens with Dried Cherries, Candied Walnuts and Goat Cheese Crumbles, and House Made Balsamic Dressing	
Pear Salad V GF	\$4.95pp
Mixed Greens with Fresh Pears, and Candied Walnuts, Cherry Tomatoes, Goat Cheese Crumbles, and House Made Balsamic Dressing	
Citrus Salad V GF	\$4.95pp
Mixed Greens with Mandarin Oranges, Grapefruit Segments, and Bell Peppers, and House Made Lemon Dressing	
Strawberry Spinach Salad V GF	\$4.95pp
Baby Spinach topped with Fresh Strawberries, Toasted Sliced Almonds, Goat Cheese Crumbles, and House Made Balsamic Dressing	
Bacon Gorgonzola Salad GF	\$5.95pp
Baby Spinach topped with Crispy Bacon, Gorgonzola Crumbles and House Made Balsamic Dressing	
Spinach & Portobello Salad GF	\$4.95pp
Baby Spinach topped with Portobello Mushroom, Roasted Red Peppers, Goat Cheese Crumbles and House Made Balsamic Dressing	



PLATED ENTRÉES - SPECIALTY

Mushroom Herb Crusted Pork Chops Mushroom and Herb Crusted Pork Chop with Roasted Fingerling Potatoes, Grilled Asparagus and topped with a Roasted Garlic Sauce	\$25.95pp
Braised Veal Osso Bucco Veal Short Ribs braised with Chardonnay and Tomato sauce, topped with an Herb Gremolata and served over parmesan polenta	\$Market
Chicken "Moutarde" Mustard and Herb Crusted chicken served with Wild Rice Pilaf, Wilted Greens and topped with a Chicken Velouté Sauce	\$25.95pp
Smoked Chicken Fettuccine House Smoked Chicken tossed with Roasted Peppers, Eggplant and Fettuccine in a Pesto Cream Sauce	\$19.95pp
Apple Cranberry Stuffed Chicken Breast Chicken Breast stuffed with Sliced Granny Smith Apples and Dried Cranberries, served with Carrots, Red and Yellow Peppers, Zucchini and Squash all topped with a Sherry Wine Sauce	\$19.95pp
Lobster & Cracker Stuffed Chicken Breast Herbed Cracker & Lobster Tail Stuffed Chicken Breast served with, Flame Roasted Peppers and Onions, Red Bliss Potatoes and a Sweet Sherry Cream Sauce	\$25.95pp
Citrus Crusted Atlantic Salmon Filet of Salmon crusted with Breadcrumbs, Lemon, Lime and Orange Zest, served with Lemon Asparagus Risotto and Horseradish Cream Sauce	\$22.95pp
Grilled Mustard Swordfish GF Fresh Grilled Swordfish topped with Maple Dijon Glacé, served with Festive Vegetables and Creamy Mashed Potatoes	\$22.95pp
Tamarind Ginger Tuna V GF Pan Seared Tuna Steak topped with Tamarind Ginger Glacé and served with Lemon Jasmine Rice, Roasted Carrots and Peppers	\$25.95pp
Asparagus and Mushroom Strudel Crispy Phyllo Dough wrapped around Asparagus and Wild Mushroom, stuffed with Seasoned Ricotta Cheese	\$19.95pp

*All items can be made Gluten Free for additional \$1pp



PLATED ENTRÉES - POULTRY

Chicken Picatta	\$11.95pp
Pan Seared Chicken sautéed in Lemon, White Wine, Garlic, and Butter Sauce with Capers	
Chicken Marsala	\$11.95pp
Pan Seared Chicken sautéed with Mushrooms and Ham in Marsala Wine Sauce	
Lemon Artichoke Chicken	\$11.95pp
Pan Seared Chicken sautéed with Artichokes in Lemon White Wine Sauce	
Chicken Saltimbocca	\$12.95pp
Pan Seared Chicken sautéed in Lemon White Wine Butter Sauce, topped with Prosciutto and Mozzarella	
Chicken Parmesan	\$11.95pp
Fried Chicken Cutlets topped with Marinara Sauce and Mozzarella	
Chicken Cordon Bleu	\$11.95pp
Fried Chicken Cutlets stuffed with Prosciutto and Swiss Cheese	
Bourbon Pecan Chicken	\$11.95pp
Pan Seared Chicken sautéed in a Bourbon Molasses Glaze and Topped with Toasted Pecans	
Jamaican Jerk Chicken GF	\$11.95pp
Grilled Chicken Marinated in Jerk Sauce and served with Pineapple Salsa	
Chicken Cacciatore GF	\$11.95pp
Pan Seared Chicken sautéed with Peppers, Mushrooms and Onions with white wine in a light tomato sauce	
Oven Roasted Turkey Breast	\$11.95pp
Served with Gravy	

*All items can be made Gluten Free for additional \$1pp



PLATED ENTRÉES - SEAFOOD

Shrimp Scampi Jumbo Shrimp Sautéed in a Garlic Lemon White Wine Sauce over Linguine	\$16.95pp
Baked Stuffed Shrimp Jumbo Shrimp Stuffed with a Lemon Crab Parsley Stuffing	\$17.95pp
Mango Grilled Salmon GF Fresh Grilled Salmon topped with Mango Salsa	\$14.95pp
Dill Salmon GF Oven Poached Salmon served with a Dill Crème Sauce	\$14.95pp
Teriyaki Salmon GF Sesame Coated Seared Salmon glazed with Teriyaki Sauce	\$14.95pp
Salmon Picatta Pan Seared Salmon with a Lemon Caper Butter Sauce	\$14.95pp
Blackened Salmon GF Spicy Seasoned Salmon Pan Seared	\$14.95pp
Pistachio Salmon GF Oven Roasted Pistachio Crusted Salmon with a Pomegranate Glaze	\$14.95pp



PLATED ENTRÉES - BEEF, PORK & LAMB

*Pork Chop GF	\$10.95pp
Pan Seared Pork Chop Sautéed with Vinegar Peppers and Potatoes	
*Asian Glazed Pork Loin GF	\$13.95pp
Oven Roasted Pork Loin with an Asian Ginger Glaze with Sweet and Sour Apple Chutney	
*Bacon Wrapped Pork Loin GF	\$10.95pp
Oven Roasted Bacon Wrapped Pork Loin with Bourbon BBQ Sauce	
*Roasted Pork Tenderloin	\$10.95pp
Oven Roasted Pork Loin with Gravy	
*Grilled Steak Tips	\$19.95pp
Grilled Steak Tips with Peppers, Onions and Potatoes	
Beef Short Ribs	\$19.95pp
Braised Beef Short Ribs with Carrots, Celery and Onions in a Red Wine Sauce	
Grilled Filet Mignon GF	\$Market
Grilled Filet Mignon with a Port Wine Demi-Glacé	
Sliced Tenderloin of Beef GF	\$Market
Herb Marinated Tenderloin of Beef served with a Horseradish Sauce	
Veal Marsala	\$18.95pp
Pan Seared Veal Medallions sautéed with Mushrooms and Prosciutto in a Marsala Wine Sauce	
Veal Picatta	\$18.95pp
Pan Seared Veal Medallions sautéed in a Lemon White Wine Butter Sauce	
Veal Saltimbocca	\$19.95pp
Pan Seared Veal Medallions sautéed in a Lemon Capers Butter Sauce and topped with Prosciutto and Mozzarella	
Veal Osso Bucco	\$Market
Braised Veal Shank, Carrots, Celery and Onions in a Red Wine Pomodoro Sauce	
Braised Lamb Shank	\$Market
Braised Lamb Shank with Carrots, Celery and Onions in a Red Wine Sauce	
Rack of Lamb GF	\$Market
Oven Roasted Rack of Lamb with a Rosemary Garlic Au Jus or Royal Mint Demi	

*All items can be made Gluten Free for additional \$1pp



PLATED ENTRÉES - VEGETARIAN

Herb Polenta and Mushroom Ragu V Parmesan Herb Polenta Cake topped with a Wild Mushroom Ragout	\$10.95pp
Risotto (Mushroom, Lemon Asparagus, or Butternut Squash) V GF Creamy Risotto and Parmesan cheese Blended with your choice of: Wild Mushrooms, Lemon Asparagus or Butternut Squash	\$10.95pp
Cherry Farro Risotto VE Creamy Farro Risotto with Dried Cherries and Butter	\$10.95pp
Eggplant Roulade V GF Eggplant rolled with Herbed Ricotta and Mozzarella Cheese. Topped with Pomodoro Sauce	\$9.95pp
Eggplant Parmesan V Pan Fried Eggplant Cutlets topped with Marinara Sauce and Mozzarella	\$9.95pp
Eggplant Tomato & Parmesan Stack V Lightly Breaded Eggplant Rounds layered with Tomatoes and Parmesan Cheese and topped with Marinara Sauce	\$10.95pp
Stuffed Acorn Squash VE Oven Roasted Acorn Squash stuffed with an Apricot, Fig and Fresh Herb Stuffing	\$9.95pp
Cavatappi a la Fare V Cavatappi Pasta sautéed with Sundried Tomatoes, Basil and Artichokes in a Garlic Parmesan Cream Sauce	\$10.95pp
Roasted Portobello Mushroom Cap VE GF Oven Roasted Portobello Mushroom Cap stuffed with a Sundried Tomato and Basil Risotto	\$10.95pp
Tofu Stir Fry VE Stir Fried Tofu with Seasonal Vegetables, served over Jasmine Rice	\$10.95pp
Macaroni and Cheese V Cavatappi Pasta tossed in our Signature Cheese Sauce and Topped with a Cheesy Cracker Crust	\$9.95pp



PLATED SIDE DISHES - STARCH & VEGETABLES

Cherry Farro Risotto	VE	\$5.95pp
Risotto (Plain, Asparagus, Mushroom or Butternut Squash)	V GF	\$5.95pp
Wild Rice Pilaf	VE GF	\$4.95pp
Lemon Jasmine Rice	VE GF	\$4.95pp
Autumn Harvest Rice	VE GF	\$4.95pp
Creamy Mashed Potatoes	V GF	\$4.95pp
Roasted Red Bliss Potatoes	VE GF	\$4.95pp
Ginger Mashed Sweet Potatoes	V GF	\$4.95pp
Homestyle Stuffing	V	\$4.95pp
Grilled Asparagus	VE GF	\$4.95pp
Roasted Cauliflower and Brussel Sprouts	V GF	\$4.95pp
Roasted Brussel Sprouts and Bacon	GF	\$4.95pp
Bourbon Glazed Carrots	V GF	\$4.95pp
Green Beans Almondine	V GF	\$4.95pp
Roasted Seasonal Vegetables	VE GF	\$4.95pp
Maple Glazed Roasted Squash	V GF	\$4.95pp
Butternut Squash Puree	V GF	\$4.95pp
Sauteed Broccoli with Garlic and Oil	VE GF	\$4.95pp



CHEF ATTENDED CARVING STATIONS

(Choose 2 - Inquire for pricing)

Roast Statler Breast of Turkey **GF**

Served with Cranberry Aioli, Honey Mustard, Madeira Sauce, and an Herb Stuffing

Roast New York Sirloin **GF**

Served with a Horseradish Cream, Tarragon Aioli, and Sauce Au Jus

Roast Tenderloin of Beef **GF**

With Sauce Duxelles, Horseradish Cream, Tarragon Aioli, or a Brandied Mushroom Demi-Glacé

Roast Boneless Leg of Lamb **GF**

Encrusted with Garlic and Herbs and served with a Rosemary Sauce

Roast Pork Loin **GF**

Offered with roasted Macintosh Apples seasoned with Brown Sugar, Nutmeg, and Cinnamon

Garlic & Peppercorn Encrusted Roast Veal Tenderloin **GF**

Glacé De Viande

Roast Prime Rib of Beef **GF**

Seasoned and Slow Roasted with a Red Wine Demi-Glacé or Horseradish Tiger Sauce



CHEF ATTENDED PASTA STATION

(Choose 2 - Inquire for pricing)

Garnished with Fresh Herbs, Basil Chiffonade, Parmigiano Reggiano and Assortment of Freshly Baked Breads

Orecchiette Corleone V

Smooth, Curved Round of Flat Pasta with a Light Tomato Cream Sauce

Fusilli Mediterraneo V

Sautéed in Olive Oil with Caramelized Onion, Plum Tomatoes, Artichokes, and Kalamata Olive Garnished with Capers

Farfalle Pomodoro V

Butterfly Pasta tossed in Rich Plum Tomato Sauce and Parmigiano Reggiano

Fettuccini Alfredo V

Ribbons of al dente Pasta with Garlic, Butter, Cracked Peppercorns, and Pecorino Romano

Wild Mushroom V or Lobster Ravioli

Ravioli tossed with Shallot Cream Sauce

Chicken Broccoli Penne

Julienne Chicken Sautéed with Broccoli Crowns, Garlic, and Olive Oil Garnished with Roasted Red Peppers

Risotto alla Milanese

Creamy Risotto slow cooked with Homemade Chicken Stock, Ham, Tomato, and Mushrooms

Risotto alla Piemontese

Creamy Risotto slow cooked with Homemade Chicken Stock, Butter, Parmesan and Saffron

Risotto alla Minute

Risotto made to order with fresh local Lobster, Shrimp, Scallops, Roasted Vegetables, Chardonnay and Lemon all topped with a Tarragon Reduction



MASHED POTATO BAR

Brown Sugar Butter Mashed Sweet Potatoes & Roasted Garlic Mashed Potatoes

\$14.95pp

Served in Martini Glasses with Grissini Sticks top with your choice of:

Beef Bordelaise, Diced Bacon, Cheddar Cheese, Sautéed Mushrooms, Black Olives,
Plum Tomatoes, Chive, Butter and Sour Cream

SPECIALTY DESSERT STATIONS

(Inquire for pricing)

Attended Ice Cream Buffet

Vanilla and Chocolate Ice Cream served with Hot Fudge, Caramel, Whipped Cream, Assorted Candies, Nuts,
Toppings & Cherries

Grand Dessert Display

An Assortment of our Mini Pastries and Designer Cakes Beautifully Displayed

Attended Chocolate Fountain

Warm Flowing Chocolate served with Biscotti, Strawberries, Dried Fruits, Pretzels, Marshmallows and an
Assortment of Cookies for Dipping

Bananas Foster Station

Warm Bananas sautéed with Rum flavored Caramel Sauce, served to order over Vanilla Ice Cream topped with
Walnuts & Whipped Cream

Cappuccino Station

Cappuccino & Espresso Made to Order



DESSERT

Freshly Baked Cookies	\$1.50ea
Assorted Brownies and Dessert Bars	\$2.50ea
Assorted Cookies and Dessert Bars	\$2.50ea
Assorted Mini Pastries	\$30 dozen
Assorted Cupcakes	\$20 half dozen

BEVERAGES & BREAD

Coffee Service	\$2.25pp
Box of Fresh Brewed Coffee or Tea (~15 servings)	\$30
Pitcher of Fresh Lemonade	\$2pp
Pitcher of Fresh Iced Tea or Arnold Palmer	\$2pp
Assorted Bottled Juices	\$3.00ea
Gallon of Fresh Squeezed Orange Juice	\$25
Assorted Sodas (12oz cans)	\$1.95pp
Assorted Waters (Seltzer Cans and Bottled Spring Water)	\$2.50pp
Bottled Spring Water	\$1.25ea
Large Glass Bottled Pellegrino	\$4.50ea
Spring Water Service	\$1pp
Rolls & Butter	\$1.50pp
Garlic Bread	\$2pp
Artisanal Bread Basket & Butter	\$3pp



EXTENDED SERVICES

All orders can be picked up free of charge or Delivered using our own Delivery Drivers, charged based on location and mileage

Trash Hauling fee	\$100
Biodegradable Plates, Napkins & Flatware	\$1.50pp
Full Disposable Chafing Pan and Sterno Set up	\$10ea
Catering Attendant: (we add additional 20% gratuity on Food for staffed events) On-Site all day: Setup, Refresh & Breakdown/Cleanup Drop off with extended Set-up	\$40/Hour \$50/Event Day
Staff: Servers, Bartenders, Chef & Event Manager Staff needs are determined by type of event and food service (we add additional 20% gratuity on Food for staffed events)	Inquire
Linens/Furniture: Chairs, Tables, Napkins & Tablecloths We will coordinate and order these rental items for your event	Inquire

Want to place an order?

Email: MAEGHAN@Simplefarecatering.com

Call: 508 417 8910

All Pick up/Delivery Orders require at least 24 hour notice and some 48 Hours.
Please inform us if a person in your party has a food allergy or dietary restriction.

Staffed Events require 15% deposit at least 4 weeks prior to event.

Prices are subject to change.

*Consumer advisory warning for raw foods in compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health