



CATERING MENU

Entrées + Sides

Generous pan selections for buffets, family gatherings and corporate events

HALF PAN (h) • SERVES UP TO 12 | FULL PAN (f) • SERVES UP TO 24**POULTRY (MARKET PRICE MAY CHANGE)**

Beer-Braised Chicken	h \$102 f \$204
Marry Me Chicken	h \$102 f \$204
Braised Chicken Marsala (GF available)	h \$102 f \$204
Braised Chicken Piccata	h \$102 f \$204
Braised Chicken in Pan Au Jus	h \$102 f \$204
Chicken Parmesan — pasta ordered separately	h \$100 f \$200
Chicken Pot Pie	h \$62 f \$124
Chicken Tenders	h \$50 f \$100
Turkey in Pan Gravy	h \$75 f \$150

BEEF (MARKET PRICE MAY CHANGE)

Hand-Rolled Meatballs	h \$90 f \$180
Shepherd's Pie	h \$75 f \$150
Petite Filets of Beef	h \$189 f \$378
Braised Beef Tips, French Style	h \$189 f \$378
Bourbon-Glazed Steak Tips	h \$189 f \$378

PORK (MARKET PRICE MAY CHANGE)

BBQ Pulled Pork	h \$65 f \$130
Pork Tenderloin with Apple Chutney	h \$60 f \$120
Pork Loin with Apple Chutney	h \$40 f \$80
Baby Back Ribs	market price
Sliced Ham	h \$60 f \$120
Thick-Cut Bacon	h \$125 f \$250
Breakfast Sausage	h \$75 f \$150

SEAFOOD (MARKET PRICE MAY CHANGE)

Pan-Seared Salmon	h \$125 f \$250
N.E.-Style Baked Haddock	h \$96 f \$192
Stuffed Jumbo Shrimp	h \$100 f \$200

DIPS

Traditional Onion Dip	p \$8 q \$16
Cheddar Beer	p \$10 q \$20
Spinach Artichoke	p \$12 q \$24

PASTA

Baked Ziti	h \$35 f \$70
603 Mac 'N Cheese	h \$45 f \$90
Gluten-Free Mac 'N Cheese	h \$60 f \$120
Meat Lasagna	h \$60 f \$120
Three-Cheese Lasagna	h \$50 f \$100
Chicken Broccoli Alfredo	h \$60 f \$120
Bowtie Pasta with Veggies Scampi	h \$50 f \$100

STARCH

House-Fried Maine Potato Chips	h \$20 f \$40
House-Fried Tortilla Chips (GF)	h \$20 f \$40
Garlic Mashed Potatoes	h \$35 f \$70
Oven-Roasted Red Potatoes	h \$35 f \$70
Potatoes Au Gratin	h \$40 f \$80
Garden Vegetable Rice Pilaf	h \$35 f \$70
Garden Vegetable Rice (GF)	h \$35 f \$70
Quinoa with Cranberries	h \$35 f \$70
Couscous with Apple	h \$35 f \$70
Tater Tots	h \$36 f \$72
Breakfast Potatoes with Onions + Peppers	h \$40 f \$80
French Toast / French Toast Bake	h \$40 f \$80
Dinner Rolls + Butter	\$12 / dozen
Garlic Bread	\$1.50 / person

VEGETABLES

Asparagus (seasonal)	h \$50 f \$100
Sautéed Green Beans	h \$35 f \$70
Maple-Glazed Carrots	h \$55 f \$110
Roasted Butternut Squash	h \$35 f \$70
Summer Squash + Zucchini	h \$35 f \$70
Roasted Root Vegetable Medley	h \$40 f \$80
Root Veggies with Cranberries + Quinoa	h \$45 f \$90
Brussels Sprouts	h \$35 f \$70
Brussels Sprouts with Bacon	h \$40 f \$80
Roasted Seasonal Vegetable	h \$35 f \$70
Eggplant Parmesan	h \$50 f \$100
Vegan "Lasagna" (GF)	h \$60 f \$120

Add bulky rolls + coleslaw to BBQ Pulled Pork for \$3 per person. Prices are subject to change and do not include fees or tax.