

Chefa's Catering Menu





Appetizers

Assorted Canapés	\$1.25
Assorted Cheese & Cracker Display	\$1.75
Bacon Wrapped Scallops	\$2.50
Bacon Wrapped Chicken	\$1.75
Baked Brie with Fruit Chutney	\$1.75
Basil Torte with Sliced Baguettes	\$2.00
Blue Cheese, Pear & Walnut Tartlets	\$1.75
Crab Cakes with Sweet Chili Aioli	\$2.75
Endive Boats with Goat Cheese & Walnut.	\$1.75
Fresh Fruit Display with Vanilla Cream ...	\$2.95
Fresh Fruit Kebobs in a Melon Swan	\$3.25
Hand Rolled Meatballs in Marinara	\$1.50
Miniature Assorted Quiche	\$1.25
Miniature Beef Wellington	\$2.75

Miniature Open Faced Reuben	\$1.75
Peanut Marinated Chicken Skewers	\$1.95
Prosciutto Wrapped Melon	\$1.75
Risotto Croquettes with Fontina Cheese....	\$2.25
Shrimp Cocktail	\$2.75
Spanikopita	\$1.50
Stuffed Mushrooms	\$2.00
Stuffed Sweet Baby Bell Peppers	\$2.00
Sweet & Sour Meatballs	\$1.50
Teriyaki Marinated Beef Skewers	\$2.00
Three Cheese Macaroni with Lobster	\$2.50
(served on individual spoons)	
Vegetable Crudités Display	\$2.95



Soup and Salad

Chowders and Soups

Clam Chowder
Corn & Crab Chowder
Haddock Chowder
Lobster Bisque

\$3.95 per person

Chilled Apple Soup
Chilled Gazpacho
Chilled Strawberry Soup
Chili with Beans
Creamy Potage Lyonnaise
French Onion Soup
Minestrone
Pasta e Fagioli
Potage Lyonnaise

\$2.75 per person

Fresh Salads

Classic Caesar Salad \$3.75
Fresh Romaine tossed with parmesan cheese, hand cut croutons and Caesar dressing
Cucumber & Red Onion Salad \$3.00
Shaved cucumbers with thin sliced red onion in an Italian style vinaigrette
Fennel & Red Onion Salad \$3.25
Shaved fennel with thin sliced red onion in a basic wine vinaigrette atop Bibb lettuce cups
Mixed Greens Salad \$3.50
Fresh spring mix tossed with sliced cucumbers & cherry tomatoes with your choice of dressing
Spinach & Strawberry Salad \$4.00
Baby spinach with strawberries and almonds in our own poppy seed vinaigrette dressing
Traditional Tossed Salad \$3.25
Crisp lettuce with cucumbers, red onion & cherry tomatoes and your choice of dressing

Entrees

Choice of up to three entrees and two accompaniments.

** All entrée selections include fresh baked rolls with sweet cream butter. **

Baked Stuffed Chicken \$8.75

Boneless chicken breast filled with traditional stuffing, brie & cranberries or sausage & rice then baked.

Chicken Cordon Bleu \$8.75

Boneless chicken breast filled with honey ham & Swiss cheese under a creamy wine sauce.

Chicken Dijon \$8.50

Pan fried chicken cutlets in a mustard & white wine cream sauce.

Chicken Marbella \$8.95

Bite size pieces of white meat chicken with Spanish olives, capers & dried plums in a brown sugar white wine sauce.

Chicken Marsala \$8.95

Boneless chicken breast simmered with mushrooms in a marsala wine sauce.

Chicken or Pork Parmesan \$8.25

Sautéed boneless chicken breast coated in Italian bread crumbs, marinara sauce & cheese then baked.

Eggplant Parmesan \$8.50

Thin sliced eggplant coated in Italian style bread crumbs, marinara sauce & cheese then baked.

Chicken Randy \$8.95

Boneless chicken breast in a lemon white wine sauce with sundried tomatoes & fresh goat cheese.

“Scampi” Style Chicken \$8.95

Boneless chicken breast sautéed with bell peppers & red onions in a garlic white sauce.

Entrees

Choice of up to three entrees and two accompaniments.

** All entrée selections include fresh baked rolls with sweet cream butter.**

Stir Fry Beef or Chicken \$9.00

*Bite size pieces of white meat chicken
with fresh vegetables in a teriyaki marinade.*

Ricotta Stuffed Shells \$9.25

*Fresh stuffed jumbo shells with ricotta
filling in marinara with hand rolled meatballs.*

Baked Manicotti \$8.75

*Fresh stuffed manicotti with spinach &
cheese or chicken and cheese filling covered
in marinara sauce & cheese.*

Fettuccine Alfredo \$8.95

*Fresh pasta in a creamy Alfredo sauce with
pancetta and baby peas or grilled Maine
shrimp.*

“Scampi” Style Shrimp \$9.95

*Fresh Maine shrimp sautéed with bell
peppers & red onions in a garlic & lemon
wine sauce.*

“Mushroom & Onion Puff \$9.50

*Caramelized mushrooms & onions
baked individual puff pastry with Madeira
sauce.*

Roasted Pork Tenderloin \$10.25

*Island marinated tenderloin served with
fresh made applesauce.*

Stuffed Portabella Caps \$9.50

*Large mushrooms topped with an asiago
& bread crumb filling then grilled
to perfection.*

Baked Stuffed Haddock \$10.25

*Fresh local haddock topped with buttery
crumbs.*

Entrees

Choice of up to three entrees and two accompaniments.

** All entrée selections include fresh baked rolls with sweet cream butter.**

- Poached Salmon \$11.25
Fresh salmon slow poached in a traditional court bouillon.
- Maple Glazed Salmon with Apples \$11.95
Pan seared Maine Salmon & apple wedges with a maple syrup glaze.
- Scallops Pistachio \$12.95
Fresh jumbo scallops coated with crushed pistachios & baked. Served with a pomegranate beurre blanc.
- Beef Tenderloin \$16.25
Tender 6oz medallions of beef tenderloin with stilton cheese & a port wine sauce.

- Filet Mignon \$15.95
Tender 5 oz beef filets wrapped in bacon pan seared then baked to medium served with a red wine cream sauce.
- Beef Wellington \$16.95
Tender 3 oz beef filets pan seared & topped with duxelle then wrapped in puff pastry & baked to perfection. Served with a mushroom cream sauce.
- Lobster Strudel \$17.25
Fresh Maine lobster meat with a mushroom & bread crumb mixture wrapped in phyllo pastry and baked to a golden brown. Served over a bed of field greens in a sherry wine vinaigrette.

Accompaniments

(Included with entrée selections)

Please select one option from each category. Additional accompaniments may be added for \$2.00 pp.

Vegetables

Baby Peas with Pearl Onions
Butternut Squash
Green Beans Almandine
Green Beans with Shallots & Walnuts
Grilled Seasonal Vegetables (hot or cold)
Marinated Vegetable Stir Fry
Roasted Baby Carrots
Steamed Asparagus
Steamed Corn

Pasta Station + \$1.95 pp
*Fresh cooked pasta tossed to order with
your choice of up to three sauces and four
mix-ins.*

Starches

Couscous
German Potato Salad
Mashed Sweet Potatoes
Parmesan Risotto
Pasta (angel hair, fettuccine, bow tie)
Peanut Crusted Potato Cakes
Rice Pilaf
Rosemary Roasted Red Potatoes
Twice Baked Potatoes
Whipped Yukon Gold Potatoes

*Baked or Mashed Potato Station + \$1.95 pp
*Fresh made potatoes with sweet cream
butter topped or mixed to order with your
choice of up to six toppings.*



Carving Station

All meats are carved to order by a uniformed staff member.

** Minimum of 50 people.**

Honey Baked Ham \$4.95

Served with honey mustard sauce.

Roasted Turkey Breast \$4.95

Served with fresh cranberry chutney.

Roasted Pork Tenderloin \$5.25

Served with fresh made apple sauce.

Roast Beef \$6.25

Served with horseradish mustard sauce.

Prime Rib of Beef \$7.95

Served with horseradish mayonnaise.

Desserts

Angel Food Cake with Fresh Berries \$1.25

Apple Crisp / Apple Pie \$1.75

Assorted Brownies \$1.00

Assorted Cookies \$1.00

Carrot Cake \$1.75

Cheesecake Lollipops \$2.25

Chocolate Cake with Vanilla Icing \$1.75

Chocolate Covered Strawberries \$2.50

Chocolate Mousse \$1.75

Chocolate Truffles \$2.00

Individual Key Lime Tarts \$2.00

Individual Lemon Meringue Tarts \$2.00

Maine Blueberry Pie \$2.75

Miniature Assorted Pastries \$3.00

New York Style Cheesecake \$3.00

Strawberry Rhubarb Pie \$2.75

Triple Berry Pie \$2.75

White & Dark Chocolate Fudge Torte \$2.75