



## Affordable take away catering

We are proud to offer our home made specialties in larger catering portions. Keeping our food affordable and wholesome for your special event is important to us. To place your order, contact us. **One week notice** please, if possible.

Cold Platters:	12"	18"
	(serves 10)	(serves 20)
Shrimp cocktail 26/30 per lb.	<b>(2#) 40-</b>	<b>(4#) 75-</b>
Poached salmon w/dill yogurt	<b>(2#) 60-</b>	<b>(4#) 110-</b>
Smoked fish (salmon, trout, clams, oysters, Whitefish, bluefish)–seasonal	<b>70-</b>	<b>130-</b>
Smoked turkey w/cranberry	<b>(2.5#) 50-</b>	<b>(5#) 90-</b>
Corned beef w/ mustard	<b>(2.5#) 60-</b>	<b>(5#) 110-</b>
Chicken liver pate'	<b>28-</b>	<b>50-</b>
Country pate'	<b>30-</b>	<b>55-</b>
Deviled eggs with Baby Shrimp	<b>20-</b>	<b>30-</b>
Seasonal fruit and cheese	<b>50-</b>	<b>90-</b>
Seafood antipasti–variety, can include choice of calamari, mussels, crab, shrimp, lobster, clams, oysters, etc.	<b>mkt.</b>	<b>mkt.</b>

**Hot Entrees:**

	1/2 pan	Full Pan
	(serves 8)	(serves 16)
Grass-Fed Local Meatloaf w/ gravy	40-	70-
Grilled/jerked chicken	25-	48-
Chicken or Pork Schnitzel	25-	45-
Veggie skewers	30-	50-
Local Beef Meatballs in sauce	30-	50-
Jamaican Curried lambstew	50-	90-
Chicken Wings—jerk/Buffalo/fried	25-	40-

**Classics:**

Boeuf Bourguignonne	50-	90-
Hunter's Style Free-range Chicken	50-	75-
Coq au Vin	40-	70-
Veal stroganoff	50-	90-
Seafood Gratinee Newberg	70-	130-

**Side Dishes:**

	1/2 pan	Full Pan
	(serves 10)	(serves 20)
Macaroni and cheese	20-	40-
Red Beans & Rice	15-	30-
Baked Ziti	25-	40-
Candied sweet potatoes	15-	30-
Garlic Mashed potatoes	10-	20-
Brown Rice & Wild Mushroom Pilaf	10-	25-
Seasonal vegetable	mkt.	mkt.
Russian Style potato salad	15-	30-
Jalapeno cornbread	(12") 20-	(18") 30-
Breakfast Eggs & Cheese Casserole	20-	30-
Stuffed mushrooms	20-	40-

## Salads:

Price Per Pound  
(one pound serves 5-8)

Mixed olives	7-
Artichokes and red peppers	10-
Israeli couscous w/ lemon & mint	5-
Garlicky hummus	6-
Tabbouleh	5-
Quinoa w/red pepper-curry dressing	5-
Calamari antipasti	12-
Caponata—eggplant, garlic, tomato, olives	8-
Wheatberry Salad	6-
Housemade Pickles	7-

## Homemade Pastry:

Price

Bourbon Pecan Pie	20-
Joel Robuchon Chocolate tart 8"	20-
New Orleans Bread Pudding	20-
White Chocolate Rice Pudding	20-
Classic Napoleon (per 6)	20-
Vanilla Bean Fan 10"	20-
Toll house cookies (per dozen)	10-
Tarte Tatin 8"	20-
Fresh Fruit crisp	mkt.
Triple Belgian chocolate Mousse	(12") 40- 18" 65

## Catering Services:

Available by Appointment  
(per hour)

Bartender	40-
Shellfish Shucker	50-
Server	30-
Event Director	75-