



Gourmet in a Pinch Catering and Party Rentals
Sunday River's Home of the Heat 'n Eat Foods To Go
Western Maine's Full Service Catering Solutions with Party Rentals
On-Site Event Planner
Party Rental Specialists

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Gourmet in a Pinch Catering Menu Options
Customized menu items are also available upon request.
Please contact Chef Charisa to set up an event planning meeting and on-site tour of our 900 sq ft commissary kitchen.

On-site Personal Chef Service available for an additional cost.
Please add 8% tax and 18% service fee, if applicable.
Menu and pricing subject to change without notice.

Breakfast / Brunch Options:

Blueberry Muffins with Crumb Topping – Light fluffy blueberry muffins with a sugary crumb topping.

Cinnamon, Corn, & Bran Muffins – Just like Grandma made.

Blueberry-Sour Cream Coffee Cake. – Very moist cake with a pretty swirl and a fluffy sweetness.

Apple Cinnamon Scones. - Delicious and not too sweet with an almond glaze.

Wild Mushroom and Goat Cheese Omelets. – Creamy tangy omelet with wild mushrooms.

Brioche French Toast with Fresh Berry Compote. – Crisp baked buttery brioche french toast topped with a warm berry compote.

Traditional Pancakes with Maine's delicious Maple Syrup

Mini Ham and Cheese Omelets

Potato Pancakes with Smoked Salmon, and Dill Cream. – Crispy potato pancakes topped with decadent combination of smoked salmon and dill cream.

Herb Frittatas with Minty Tomato Salad. – Light and thin "crepe like" frittata tossed with mint herbs and fresh tomatoes.

Fruit Bowl Platter -Fresh Cantaloupe, Honey Dew, Pineapple, Red Grapes, and Maine Blueberries

Home Fried Potatoes – Chunky and flavorful fried potatoes with onion, green pepper, and parsley.

Sausage Patty Platter – This dish speaks for itself.

Heapin' Bacon Patty Platter – This dish speaks for itself.

Braided Pizza Dough Breakfast Breads (Ham, Sausage, Bacon, Feta, Tomato,..) \$14.99

Spanish Torta (aka omelet) - The traditional Spanish Omelet is a delicious half-inch thick "cake" of fried potatoes mixed with eggs, onions, and cheese. This dish is ideal for reheating and very popular in Spain as a tapa served in bars and cafes across Spain and will make

for a tasty brunch potato.

Regular Coffee, Decaf, Exotic Tea, and Water Station

Morning Juice Station (Orange Juice, Tomato Juice, Grapefruit, ...)

Zee Spotted Pig Bloody Mary Mix Just what you need to enjoy a spectacular weekend of memorable events with family and friends. Just add 2 ounces of Vodka per glass and serve.

Appetizer Stations and/or Passed Hors D'Oeuvres Options:

Domestic Cheese, Crackers and Fruit Display

Selection includes cheddar, provolone, swiss and pepper jack cheeses, assorted crackers, grapes and strawberries

Serves 30 - \$60

Serves 75 - \$130

Serves 100 - \$150

International Cheese, Crackers and Fruit Display

Selection includes brie, blue, and Gouda cheeses, assorted crackers, grapes and strawberries

Serves 30 - \$80

Serves 75 - \$180

Serves 100 - \$225

Fresh Fruit Display

Includes an assortment of seasonal fruits

Serves 30 - \$60

Serves 75 - \$131

Serves 100 - \$150

Vegetable Crudites and Herb Dip Display

Fresh broccoli, carrots, red pepper, cucumber, celery and grape tomatoes, served with a spinach herb dip

Serves 30 - \$60

Serves 75 - \$110

Serves 100- \$125

Seafood Raw Bar

Freshly shucked oysters and little necks, and jumbo shrimp accompanied by horseradish sauce, cocktail sauce, calamari salad and fresh lemon wedges (Market price)

Baby Brushetta

Toasted sliced baguette topped with chopped tomato, artichoke, garlic, basil, minced scallion and shredded parmesan cheese.

Chef Selection of Assorted Canapes

Assorted creations made specially by Chef Charisa customized to your guest palette.

Per 25 pieces - \$65

Baked Stuffed Crab Meat Mushrooms

Large mushroom caps stuffed with a savory blend of crab meat, mushroom and Parmesan cheese, then baked until golden brown.

Per 25 pieces - \$35

Sausage Baked Stuffed Mushrooms

Large mushroom caps stuffed with a savory blend of sweet sausage, mushroom and Parmesan cheese, then baked until golden brown.

Per 25 pieces - \$35

Blue Cheese and Candied Walnuts in Belgian Endive

Crumbled blue cheese and candied walnuts nested in fresh Belgian endive

Per 25 pieces - \$35

Brie and Sun dried Tomato Crustini

Fresh sliced baguette topped with melted brie cheese, sun dried tomato and black olives

Per 25 pieces - \$35

Chicken Saltimbocca

Scallopine of chicken breast lightly seasoned and sauteed, topped with prosciutto, smoked mozzarella and fresh sage in a white wine and chicken stock reduction.

Per 25 pieces - \$45

Grandmanier Scallops

Native bay scallops marinated in grandmanier, grilled to perfection and served with fresh lime

Grilled Marinated Shrimp

Jumbo shrimp marinated and grilled, served with Chef Charisa's spectacular wine and cilantro sauce
Per 25 pieces - \$65

Jumbo Shrimp Cocktail

Jumbo shrimp simmered in Chef Charisa's own blend of spices and lemon, chilled, and served with a zesty cocktail sauce

Melon Wrapped Prosciutto

Sliced cantaloupe wrapped with delicately sliced prosciutto
Per 25 pieces - \$35

Mini Crab Cakes

Maine Blue crab meat blended with spices, pan-seared and served with our signature creamy horseradish sauce and lemon wedge
Per 25 pieces - \$50

Pesto Scallops

Native sea scallops encrusted with pesto, pan-seared and served atop sliced tomato and buffalo mozzarella

Potato Latke

Crisp shredded potato nest, topped with our apple ginger chutney
Per 25 pieces - \$40

Sea Scallops Wrapped in Bacon

Tender sea scallops wrapped in bacon and broiled to perfection.

Chicken Kiev Phyllo Triangles – Chicken breast with scallions and butter in phyllo.

Sesame Chicken Skewers

Skewered tender chicken breast coated with toasted sesame seeds, pan-seared and served with Chef Charisa's signature scallion sauce

Spanikopita

Spinach layered with feta cheese wrapped in phyllo dough, baked until flaky brown.
Per 25 pieces - \$40

Tenderloin of Beef Canapes

Petite tenderloin of beef, roasted to perfection, thinly sliced and served atop crustini with our avocado wasabi aioli.
Per 25 pieces - \$50

Teriyaki Skewers

Your choice of grilled beef or chicken skewers, marinated in ginger, soy and fruit juices.
Per 25 pieces - \$35

Brie & Cranberry Phyllo Triangles

Creamy brie and tart cranberry are folded and baked in delicate phyllo.

Shitaki and Brie Phyllo Triangles**Smoked Salmon with Cream Cheese Tapas**

Slices of a crusty baguette, topped with cream cheese and a thin slice of smoked salmon and a blend of lemon juice combine to make a special treat.

Goat Cheese with Paprika, Garlic, Sun-Dried Tomatoes and Capers Tapas

Roasted garlic and paprika are mixed with fresh, soft goat cheese, then spread over rustic bread and topped with sun-dried tomatoes and capers.

Ham, Cheese and Chorizo with Bread Tapas

The sliced bread topped with Spanish cheese and *chorizo* are sure to disappear as fast as they are served.

Spanish Omelet (aka Torta)

No doubt about it, the Spanish omelet is the most commonly served dish in Spain and is also known as a potato omelet. This national dish of Spain is made of three simple ingredients: eggs, potatoes and onions.

Garlic Shrimp Tapas

One of the most common "tapas" of Spain, "gambas al ajillo" is FULL of garlic flavor. Your guests will be asking for the recipe after the first bite.

Avocado-Cheese-Shrimp Spread Tapas

This colorful and mouth watering appetizer is a combination of some typically Spanish ingredients with avocados to make a smooth and tasty spread on crackers or bread topped with pieces of shrimp.

Ham Croquettes Tapas

Small, lightly breaded and fried sort of fritter. They are creamy and smooth and very tasty.

Brie Cheese with Roasted Garlic-Paprika Tapas

This "tapa" combines roasted garlic, dry sherry and paprika with baked Brie cheese to make a soft, rich appetizer that could almost make a main dish itself.

Spanish Bravas Potatoes

The sauce has a slight bite from the Tabasco, hence the name *bravas*, which means "fierce."

Andouille Sausage en Croute

Spicy andouille sausage coated in Dijon mustard sauce and then wrapped in our 100% sweet butter puff pastry.

Antipasto Kabob With Fresh Mozzarella

Mild, delicious Mozzarella cheese is threaded on a skewer along with chunks of sun-dried tomatoes, a wedge of tender artichoke heart, olives and basil leaves.

Arancini with Gouda Cheese

An Italian rice ball made with a gooey gouda center and coated in panko breading.

Artichoke & Parmesan in a Beggar's Purse

Herb marinated chunks of artichoke blended with parmesan cheese encrusted in a beggars purse.

Artichoke, Spinach & Feta Triangles

A flaky triangle phyllo pastry filled with spinach, artichoke and zesty feta cheese and tantalizing spices.

Bacon Wrapped Chicken with Pepper Jack Cheese

A tender strip of chicken breast, wrapped with a strip of lean bacon and spicy pepper jack cheese.

Bacon Wrapped Scallops on a Skewer

2 tender Bay scallops seasoned with herbs and wrapped in bacon on a skewer

BBQ Pork In Biscuit Dough

Pulled pork drenched in tangy BBQ sauce placed into handmade biscuit dough, for a true down home flavor.

Beef Empanada

A mouth-watering mixture of shredded seasoned beef, juicy tomatoes, black beans, cheddar cheese, onions, jalapenos and exotic spices wrapped in our empanada dough.

Beef Satay Plain

Two pieces of tender sirloin placed on a skewer and ready for your favorite marinade.

Braised Short Rib Pierogi

Slow cooked short rib meat is place inside a traditional pierogi dough. Full of meat and delicious!

Breaded Parmesan Artichoke Hearts

Quartered artichoke hearts topped with goat cheese, battered and rolled in a parmesan breading.

Brie & Raspberry in a Phyllo Log

Double cream Brie cheese mixed with toasted almond flakes and topped with raspberry jam, wrapped in Fillo dough.

Brie En Croute

Rich and flavorful Brie cheese is wrapped in a light and flaky puff pastry.

Buffalo Chicken Spring Rolls

Fresh pulled white meat chicken topped with spicy buffalo sauce, loaded into a spring roll wrapper.

Burger Rolls

Create your own signature sandwich with our mini burger rolls.

Burger With Smoked Bacon & American "Mini"

These fun mini burgers (1.5 inches round) are topped with smoked bacon and American cheese.

Burgers With American Cheese & Pickle "Mini"

These fun mini burgers (1.5 inches round) are topped with American cheese, a pickle and a dab of ketchup

Butter Pecan Shrimp

A large shrimp is butterflied and dipped in a mild butter pecan batter then rolled in an aromatic mixture of pecans, coconut and breadcrumbs. Each shrimp is then hand-threaded on a 6" wooden skewer.

Caramel Apple & Goat Cheese In Phyllo

This delicious appetizer is made with apples, goat cheese, walnuts and caramel in a phyllo beggers purse

Cashew Chicken Spring Rolls

Green cabbage, onions, carrots, mushrooms, red peppers, water chestnuts, cilantro glass noodles, soy and sesame garlic, with chicken and cashew placed into a traditional spring roll wrapper.

Cheese Quesadilla Trumpet

An exotic blend of fresh julienne vegetables, fresh cilantro, Monterey Jack and cheddar cheese rolled in a flour tortilla trumpet.

Chicken Chilito

A colorful pinwheel of seasoned fresh USDA American white meat chicken tenderloin, red, green and yellow peppers and fiery jalapeno cheese hand-threaded on a 4" skewer.

Chicken Cordon Blue

Tender delicious chicken with smokey ham and creamy imported swiss cheese in puff pastry dough.

Chicken Kabobs With Pineapple

A tropical delight! Tender chicken breast with crispy red and green peppers and a pineapple chunk are placed on a 6" skewer.

Chicken Quesadillas

A spicy blend of USDA smoked white meat chicken, Monterey Jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet.

Chicken Thigh Meat Satay

Two pieces of naturally juice thigh meat on a skewer. Serve plain or with your favorite sauce.

Chicken Tikka Masala Satay

Tender and juicy flavored Indian spiced chicken with aromatic nigella seeds, curry powder & cummin on a skewer.

Chicken Wellington

A delicate marriage of tender fresh USDA white meat chicken breast and mushroom duxelle wrapped in a French-style pastry.

Chipotle Churrasco Steak Kabobs

Chipotle marinated cubes of filet mignon seasoned with an exotic, slightly spicy blend of Brazilian spices. It is then hand threaded with onions, poblano and red peppers on a 6" skewer.

Chorizo Empanadas

Southwestern style chorizo sausage, Monterey Jack and American cheese mixed with jalapeno and red bell peppers and finished in our crescent shaped empanada dough.

Coconut Chicken Tenders

A strip of chicken breast dipped in coconut batter and rolled in a mixture of shredded coconut and bread crumbs.

Coconut Shrimp

A large butterflied shrimp dipped in a mild coconut batter and rolled in a mixture of coconut and bread crumbs.

Cold Canapes:

Creamy whipped Brie with toasted almonds and fruit chutney in a tart shell.

Island seasoned Shrimp on coconut cornbread with cilantro mousse and candied pineapples.

Crab Cakes

A rich blend of crabmeat, peppers and spices hand formed and lightly breaded.

Crab Rangoon

A wonderful blend of crab meat, cream cheese and Oriental flavors wrapped in a wonton skin.

Crab Stuffed Mushroom Caps

A large whole mushroom cap generously filled with a delicious crabmeat .

Cranberry and Brie in a Fillo Log

A perfect marriage of cranberry and the smooth rich flavors of brie cheese and then hand-rolled inside light buttery phyllo. A great taste combination with a touch of tartness.

Creamy Brie Cold Canapes

Creamy whipped Brie with toasted almonds and fruit chutney in a tart shell.

Crispy Asparagus With Asiago In Filo

We take a fresh cut asparagus spear, add the delicate flavors of asiago cheese and wrap them into a crispy phyllo roll. This top seller is a very eye appealing appetizer and they taste great.

Dates With Bleu Wrapped in Bacon

Sweet dates are stuffed with savory creamy bleu cheese and then hand wrapped in bacon.

Duck with Apricot and Brandy

Tender duck meat mixed with apricot preserves and distilled brandy in a phyllo beggar's purse.

Eggplant & Roasted Pepper "No Dairy"

Delicious eggplant married with flavorful roasted peppers in a fillo log.

Feta & Sundried Tomato

A tangy blend of whipped feta, cream cheese, ricotta cheese and sun dried tomatoes seasoned with scallions and white pepper wrapped in fillo dough.

Fig & Goat Cheese in a Phyllo Purse

A fig lovers delight. Double fig and goat cheese in a phyllo purse.

Fontina Chicken Bites

A creamy fontina and sundried tomato blend enveloped in a moist chicken breast strip and coated with an herb seasoned breading.

Frank in a Bun "Build Your Own"

Miniature Chicago style hot dogs 2 inches long that are pint sized versions of a classic comfort food. These dogs are naked with no toppings thus allowing you to use your client's favorite toppings.

Frank in a Bun With Mustard & Relish

Miniature Chicago style hot dogs 2 inches long that are pint sized versions of a classic comfort food. These dogs are topped with yellow mustard, relish and sauteed onions.

Franks In A Blanket (All Beef)

Miniature beef frankfurters wrapped in a blanket of puff pastry.

French Onion Soup Boule

Caramelized onions with gruyere cheese in a mini brioche.

Goat Cheese & Spinach Turnover

Creamy goat cheese and fresh spinach with a Mediterranean twist create a very refreshing hors d'œuvre.

Green Chile Chicken Empanadas

Tender thigh meat chicken seasoned in Southwest spices and paired with fire roasted vegetables and green chilies, placed into empanada dough.

Grilled Vegetable Flatbread

Fire-roasted vegetables, fresh asparagus, spinach pesto and a rosette of goat cheese create a dramatic splash of color for this fresh and vibrant hors d'œuvre.

Island Shrimp Canapes

Island seasoned Shrimp on coconut cornbread with cilantro mousse and candied pineapples.

Jerk Chicken on a Sweet Potato Biscuit

Shredded chicken perfectly seasoned with jamaican jerk and island spices, nestled in a savory sweet potato biscuit.

Kalamata & Artichoke Tart

A sundried tomato and fresh herb tart shell filled with a creamy mixture of Kalamata olives, artichokes and goat cheese to create this decadent hors d'œuvre.

Kobe Mini Burgers with American & Caramelized Onions**Kobe Mini Burgers with Cheddar & Bacon****Kobe Mini Burgers with Crumbled Blue Cheese****Lobster Bisque Boules**

Creamy lobster bisque with fennel and leeks in a mini brioche.

Lobster Cobbler Pot Pie

We fill a savory tartlet shell with chunks of lobster, carrots, onions and seasonings in a creamy sauce topped with buttery bread crumbs.

Lobster Empanadas

Jalapeno and cheddar cheese flavored dough filled with a festive blend of lobster, corn, onions, yellow squash, zucchini and Monterey Jack cheese.

Low Boil Country Kabob

A southern classic. Delicious shrimp with spicey andouille sausage, paired with a roasted new potato and onion, hand skewered and brushed with Old Bay butter.

Malibu Coconut Shrimp

A large round (not butterflied) shrimp is coated in a delicious dark rum and coconut batter.

Mascarpone, Bleu Cheese & Red Onion

A savory handmade tart shell is filled with a unique blend of mascarpone cheese, bleu cheese & red onion.

Mediterranean Chicken, Fig & Tomato Kabob

Two pieces of juicy chicken marinated in a traditional medly of Mediterranean flavors including fig, olives, white wine and lemon, then skewered with a quartered golden fig and a roasted tomato.

Mini Muffulettas

A New Orleans classic! This unforgettable little sandwich offers mouth-watering olive tapenade dressing, salami, ham, pepperoni and provolone cheese.

Monte Cristo Sandwiches

Delicious ham, turkey and swiss are placed on sweet french toast and cut into triangles.

Moroccan Chicken Lolly Pops

Chicken mixed with mild curry and spices, and raisins for a touch of sweetness. Rolled onto a lollipop stick and crusted with a pistachio crust.

Moroccan Lamb Lollipops

Lamb mixed with mild curry and spices, and raisins for a touch of sweetness. Rolled onto a lollipop stick and crusted with a pistachio crust.

Mushroom Caps Florentine

A large whole mushroom cap overflowing with a delicate blend of spinach, Brie cheese and spices.

Mushroom Tarts

Wild and Button mushrooms, fresh herbs and Swiss cheese fill a flaky handmade tart shell.

Olive Manchego Bites

A distinctive blend of chopped Kalamata olives mixed with Manchego and cream cheese, rounded then breaded to create a crispy and creamy bite of olive.

Panang Shrimp

A large shrimp is marinated in a hot and spicy ground chili paste with hints of red curry, sauteed leeks and coconut cream. The shrimp is then hand-rolled into a crispy springroll with a Chinese parsley leaf peeking through for a dramatic presentation.

Parmesan Artichoke & Peppadews in a Trumpet

A blend of cream cheese, artichoke, delicious peppadew peppers, Parmesan cheese and onion. Seasoned with a dash of hot sauce, all rolled up in a cornucopia shaped flour tortilla.

Parmesan Chicken

Tender and juicy chicken breast with homemade marinara sauce and delicious mozzarella cheese wrapped in puff pastry.

Pear & Brie

Pear mulled in spiced red wine and blended with delicate Brie cheese, all wrapped in flaky layers of Phyllo Pastry.

Pecan Chicken Tenders

A juicy USDA white meat chicken tender dipped in pecan batter and rolled in toasted pecan pieces and bread crumbs.

Philly Style Steak Sandwich

Shaved beef sirloin, American & mozzarella cheese with peppers & spices in a mini brioche roll.

Pistachio Chicken Pinwheel

A tender piece of chicken encrusted with finely chopped pistachio nuts, wrapped around an asparagus spear tip & elegantly presented.

Pizza With Cheese "Deep Dish"

Rich pizza sauce blended with mozzarella, parmesan and cheddar cheese in a sundried tomato and chive tart shell.

Pizza With Mushrooms "Deep Dish"

Traditional pizza sauce combined with mozzarella and parmesan cheese and sliced mushrooms in a sundried tomato and chive tart shell.

Pizza With Pepperoni & Cheese "Deep Dish"

Rich pizza sauce blended with mozzarella cheese, basil and pepperoni in a sundried tomato and chive tart shell.

Polenta with Sundried Tomato

Polenta with sundried tomato & fresh mozzarella on Crustini.

Pork Potstickers

A blend of pork, scallion, roasted garlic and ginger wrapped in a wonton wrapper.

Portabella & Sun-Dried Tomato in a Fillo Purse

Diced portabello and white mushrooms blended with sun-dried tomatoes and mozzarella cheese, seasoned with balsamic vinegar, onion, garlic and spices, wrapped with Fillo dough in the shape of a purse.

Portobello Puff

Grilled Portobello mushrooms with fresh Roma tomatoes, roasted red pepper, Monterey Jack and goat cheese in a light flaky pastry. Absolutely delicious!

Pulled Pork in Corn Bread

Tender pulled pork drenched in our tangy BBQ sauce placed inside delicious corn bread.

Quiche "Florentine"

A tasty blend of spinach, cheese and cream seasoned with chives and spices in a pastry shell.

Quiche "Lorraine"

A velvety smooth custard, with Swiss cheese, cream and a touch of bacon in a pastry shell.

Quiche With Black Bean & Pepper Jack Cheese

What could be better than a quiche with a Southwestern flair in a pastry shell.

Quiche With Goat Cheese & Roasted Red peppers**Ratatouille Tart**

A delightful vegetable medley cooked in light olive oil and finished in a handmade tart shell. This delectable combination produces an explosion of fresh vegetable taste.

Reuben Puffs

Traditional New York flavor! A perfect blend of lean corned beef, sauerkraut and Swiss cheese layered in a flaky rye pastry puff.

Roasted Red Pepper Hummus

A rosette of smooth roasted red pepper hummus, accompanied with savory feta cheese, kalamata olive and sweet Peppadew, elegantly displayed in an awe-inspiring swan-fold flatbread.

Roasted Root Vegetable Kabob

Earthy vegetarian friendly kabobs consisting of ruby red beets, golden sweet potatoes, caramelized carrots, silky white parsnips and seasoned with rosemary, thyme and sea salt.

Roasted Tomato & Yellow Pepper Bruschetta

French bread is hand sliced & layered with Kalamata olive tapenade, roasted red tomatoes & roasted yellow peppers. To make it even more irresistible we top it off with a blend of basil & Asiago cheese for a fresh bold flavor.

Rumaki

Chicken livers, water chestnuts, herbs, spices, crushed nuts and wrapped in bacon.

Sausage Filled Mushroom Caps

A large whole mushroom cap generously filled with a spicy, Italian sausage.

Scallops Wrapped In Bacon

Our plump, 20-30 count tender bay scallops are delicately seasoned with a touch of herbs and spices, lemon, and garlic...then wrapped in cured bacon.

Seafood Purse

A blend of scallops, shrimp and crab in a Béchamel sauce and wrapped delicately in our flaky phyllo purse.

Sesame Chicken

Tender strips of fresh USDA white meat chicken breast marinated in sesame oil and coated with sesame seeds and Japanese panko bread crumbs.

Shrimp Casino

Succulent 21/25 shrimp marinated in our spicy casino mix and wrapped with Applewood smoked bacon.

Shrimp Wrapped in Bacon

A large seasoned shrimp is completely wrapped in bacon leaving the tail to stick out.

Sirloin With Gorgonzola Wrapped in Bacon

These juicy bacon wrapped fresh ground sirloin and gorgonzola skewers will be a hit.

Smoked Salmon Pinwheels

Rolled with premium Smoked Salmon, each variety combined with a perfect balance of flavors and fresh ingredients resting on rounds of sweet dark rye.

Whipped spinach mousse garnished with red pepper and dill cream cheese.

Tangy horseradish mousse with asparagus and stone ground mustard.

Sonoran Chicken Spring Roll

Tender chicken with black beans, cheese and spices in a spring roll wrapper.

Southwest Springrolls

Spicy Chorizo sausage, black beans and Monterey Jack cheese blended with Southwestern spices creates the perfect fusion of East meets West.

Spanakopita

A flaky triangle phyllo pastry filled with spinach, zesty feta cheese and tantalizing spices.

Sweet Potato Puff

Buttery puff pastry filled with whipped sweet potatoes. A simple but really delicious appetizer.

Szechuan Teriyaki Beef Satay

A tender strip of fresh USDA Choice aged beef marinated in a ginger, garlic and teriyaki sauce on a 6" skewer.

Tandoori Chicken Satay

The exotic flavors of roasted garlic, ginger, cayenne pepper, cumin and real lime juice are combined in a robust rub for our USDA white meat chicken satay.

Thai Peanut Chicken Satay

USDA white meat chicken tenderloins marinated in a delicious blend of fresh peanuts and Thai spices on a 6 inch skewer.

Tomato and Cheddar Bisque Boule

Creamy tomato bisque with pesto and cheddar cheese in a mini brioche.

Mac and Cheese Tart

Creamy mac and cheese in a unique serving cup.

Vegetable Empanada

Onions, eggplant, peppers, sundried tomatoes, black beans, Monterey Jack and cheddar cheese in a jalapeno and cheddar cheese flavored dough.

Shrimp & Spinach Empanada**Vegetable Potstickers**

A crispy mix of vegetables, cabbage, carrots, onions and celery nestled in a wonton wrapper.

Vegetable Samosa

Potatoes, peas, onions, carrots and corn seasoned with garlic, cilantro, red chili powder, turmeric, ginger and coriander, wrapped with Organic Fillo dough in the shape of a triangle.

Vegetable Springrolls

Green cabbage, onion, carrots, mushrooms, red peppers, water chestnuts, cilantro glass noodles, soy and sesame garlic wrapped up to make a tasty traditional spring roll.

Veggie Burger "Mini"

A Herb Burger Bun filled with Oven-Roasted Zucchini, Red Peppers and Mushrooms and creamy herb cheese.

Wild Mushroom Vol Au Vent

An exotic blend of wild mushrooms in aged Sherry, tossed with fresh parsley and rich Fontina cheese, hand folded in a unique savory butter puff pastry fold.

Wild Salmon and Asparagus Quiche

Poached Atlantic salmon kissed with a hint of lemon and sauteed asparagus tips finished with a fusion of honey mustard and white wine, layered into a handmade pastry cup.

Yakatori Chicken

Chicken thigh meat skewered with scallion in a delicious yakatori sauce.

Grilled or Smoked Portobellos
Argentine Beef Empanadas
Chick Peas Salad
Chicken & Andouille Sausage
Tuna & Olive Crostini Deviled Eggs
Pork Medallions with Fruit Chutney
Escalivida (Roasted Vegetables on toasted bread)
Spiced Chorizo & Figs
Chicken Wings with Garlic Sauce
Potatoes with Capers & Dill
Marinated Chick Peas
Chicken Croquettes
Eggplant with Chicken and Peppers Tapas
Grilled Eggplant in Tomato Vinaigrette Tapas
Mussels in Tomato Vinaigrette Tapas
Spinach & Feta Phyllo Cups
Savory Cocktail Meatballs
Bacon Wrapped Chicken Bites
Cheese Puff Gougeres
Meat Lovers Bread
Fuzzy Chicken Fingers
Spicy Chicken Wings
Buffalo Chicken Wings
Little Sheepy Pizzas
Cod Cakes w/ Garlic Mayo Aioli
Mini Spinach Calzones
Meatball Calzones
Chicken & Bacon Cakes with Wild Mushrooms

Soups:

Spicy Garden Tomato Soup
Potato Leek Soup
Chicken Noodle Soup
Creamy Cheddar Cheese & Broccoli Soup
Butternut Squash & Apple Soup
Kickin' Confetti Corn Chowder
Mouth Watering Steak & Bean Chili
Tasty Vegetarian Chili
New England Clam Chowder
Classic Minestrone Soup
Italian Wedding Soup
Heapin Herb Potato Soup

Bread:

Dinner Rolls
Fresh White & Wheat Bread
Hearty Breads

Salads:

Garden Fresh Salad
Greek Spinach Salad
Classic Caesar Salad
Crisp romaine lettuce, grapes, candied walnuts, crumbled blue cheese with a citrus vinaigrette
Field greens, grape tomatoes, red onion, carrots, cucumber, herb croutons with a balsamic dressing
Baby spinach with strawberries and sliced almonds with a dijon vinaigrette
Grape tomatoes and fresh mozzarella tossed with field greens with a lemon basil vinaigrette
Tortellini Salad
Tarragon Chicken Salad
Chicken Caesar Salad
Chick Peas & Spinach Salad
Black & White Bean Salad

Customizable Dinner Event Package Options:

Buffet includes your choice of salad or soup, entree, rice or potato, seasonal vegetables, and fresh-baked rolls and butter. Dessert options are available at an extra cost.

Please add 7% tax and 18% gratuity plus on-site chef service fee, if applicable.

Menu and pricing subject to change without notice

Cranberry Apple Chicken

Boneless breast of chicken filled with a flavorful stuffing of sauteed apples with cranberries, topped with a savory supreme sauce

Chicken and Spinach Cakes

Savory cakes made with a combination of chopped chicken breast and smoke flavored bacon with healthy spinach for a dash of color topped with luscious mushroom sauce.

pot

Baked Stuffed Sole

Fresh filet of sole stuffed with a delicate blend of crackers crumbs, herbs and almonds, served with a lemon shallot sauce

Roast Beef Carving

Top round of beef slow roasted, served au jus

Balsamic Bistro Tenders

Black Angus sirloin tips served with savory balsamic glaze

Vegetarian

Customized by Chef Charisa, according to your needs

Dijon Chicken with Melted Cheddar Jack

Grilled breast of chicken smothered in our signature honey-Dijon mustard sauce, sauteed mushrooms & cheddar-jack cheese

Chicken Marsala

Chicken breast sautéed with marsala wine, shallots, garlic, and mushrooms

Chicken A La Greek

Breast of chicken marinated in olive oil, herbs, salt and pepper then roasted and topped with chunky tomatoes and greek olives.

Chicken Jacques

Chicken breast with sautéed mushrooms in a avorful cream sauce

Chicken Parmesan

Baked chicken breast smothered with marinara & topped with mozzarella cheese.

Chicken Cordon Bleu

Moist, breaded chicken breast stuffed with ham and Swiss cheese. A standard favorite!

Pork Tenderloin and Caramelized Onions

Roasted pork tenderloin, sliced and topped with a sauce of caramelized onions, whole grain mustard and a hint of cream

Stuffed Pork Loin

Savory pork stewed with our classic dressing. A delight for the eyes and for the taste buds.

Roasted Salmon

Fillet of salmon seasoned and seared, then placed on a bed of corn and topped with roasted red pepper couli.

Mediterranean Vegetable Pie

Vegetables layered with cheese between a golden, flaky pastry crust.

Chicken Madeira

Medallions of chicken pan-seared with wild mushrooms, artichokes and sun-dried tomatoes in a Madeira wine sauce

Basil and Brie Chicken

Boneless breast of chicken stuffed with brie, slow roasted and basted with pesto sauce.

Duck with Cranberry Mostaza

Duck breast slowly seared and complemented by the sweet-tart sauce of cranberry, dry mustard, and red wine.

Baked Stuffed Shrimp

Four jumbo shrimp fan tailed and filled with crab meat and chive stuffing

Grilled Salmon

Fresh Atlantic salmon filet lightly grilled and served with a citrus salsa and a lemon dill sauce

Beef and Blue En Croute

Petite filet of beef topped with wild mushrooms and Gorgonzola cheese encased in puff pastry, served with a Cabernet wine sauce

Prime Rib of Beef

Roasted to perfection, served au jus.

Chicken Extravaganza - parsley, sage, rosemary and thyme encrusted on a boneless chicken breast and stuffed with wild rice and apricots in a champagne cream sauce

Chicken Chardonnay - breast of chicken with an artichoke, mushroom and white wine cream sauce

Surf and Turf - Tender filet mignon charbroiled to perfection served beneath three jumbo shrimp sauteed in garlic butter

Beef Wellington - Petite tenders with mushroom duxelle encased in pastry and served with roasted garlic cabernet sauce

Roast Tenderloin of Beef - Served with a roasted garlic Cabernet sauce.

Salmon and Sirloin Surf and Turf:

Wild caught salmon fillet grilled to perfection

Char-grilled Sirloin Steak

Shrimp & Feta Tomato Frittata with Parmesan Orzo

Pesto & Gorgonzola Pasta

Barbecue Chicken Breast

Chicken Parmesan

Thai Coconut Chicken

Shrimp, Feta and Tomato Frittata w/ Orzo

Grandma B's Meatloaf

Garlic Lemon Double Stuffed Chicken

Chicken Piccata w/ Artichokes and Capers

Chicken Piccata with Artichokes and Capers - Chicken breasts are dredged in flour, eggs, and Italian and panko bread crumbs, browned, and served with sauce of lemon juice, chicken stock, capers, artichokes, and kalamata olives.

Home Style Stuffed Shells

Mini Beef Wellingtons

Belgian Beer & Beef Stew

Coq Au Vin (aka Drunk'n Chicken)

Duck with Cranberry Mostaza

Lamb & Beef Shepherd's Pie

Chicken Cordon Bleu

Spinach Stuffed Lasagne

Eggplant Parmigiana

Black Pepper Chicken Curry

Orange & Soy Baby Back Ribs

Pork Marsala

Puff Pastry Salmon

Rosemary Chicken with Orange Maple Glaze

Crabmeat Stuffed Haddock with Lobster Sauce

Vegetarian Options:

Customized by Chef Charisa, according to your needs

Side Options:

Baked Maine Potato with sour cream and chives.

Sophisticated Mac & Cheese

Twice Baked Potatoes

Smashed Potatoes w/ Garlic & Chives

Sweet & White Potato Gratin

Twice Baked Potatoes

Mac & Cheese Muffins

Sophisticated Mac & Cheese

Dilled or Parslied Carrots

Jumpin' Jasmine Rice

Garlic Green Beans

Buttery Zucchini w/ Chives

Broccoli with Garlic & Oil

Sweet & White Potato Gratin

Spanish Tortilla (aka omelet)

Summer Potato Salad

Black & White Bean Salad

Homestyle Cole Slaw

Winter Cole Slaw

Tortellini Salad

Grilled Zucchini

Chick Pea & Spinach Salad
Fresh Baked White/Wheat Bread

Gourmet in a Pinch Themed Dinner Options:

ALL AMERICAN CLAMBAKE (Market Prices)

New England Clam Chowder
Steamed Clams with drawn butter & clam broth
and Steamed Mussels in garlic & wine
1¼ lb. Hot Boiled Lobster (larger lobsters available)
and ¼ Rack Baby Back Ribs slow cooked
Sweet Corn on the Cob
Corn Muffins
Fresh Homemade Cole Slaw

Southern Style Barbecue

Mouth Watering Steak & Bean Chili
Slow Roasted Baby Back Ribs
St Louis Spareribs
Marinated Herb Shrimp
Barbecue Chicken
Pulled Pork
Beef Brisket
Hot Links
Smoked Sausage
Grilled Vegetables
Red Cabbage Cole Slaw
Homestyle Cole Slaw
Garden Salad
Potato Salad
Buttered Corn
Macaroni Salad
Classic Cole Slaw
Black & White Bean Salad
Corn Bread

Mexican Fiesta:

Fajita Taco Salad

Your choice of fajita meat with spring lettuce mix, shredded cheese, guacamole and sour cream served in a crispy tortilla shell. Complete with Southwest Ranch dressing.

Taco Salad

Refried or black beans, spring lettuce mix, choice of beef and/or chicken, shredded cheese, sour cream, guacamole, salsa roja served in a crispy tortilla shell.

Side Salad

Spring lettuce mix, shredded cheese and salsa roja. Served with Southwest Ranch dressing.

Fajitas

Steak or chicken fajita tacos, flour tortillas, guacamole, sour cream, shredded cheese, salsa roja, and lettuce.

Tacos

Beef or chicken tacos (crispy or soft), lettuce, tomato, shredded cheese, and salsa roja.

Cheese Enchiladas

Traditional cheese enchiladas, flour tortillas, lettuce, tomatoes, and salsa roja.

Chicken Flameante

Citrus marinated rotisserie chicken, flour tortillas, lime wedges, and salsa roja.

Cabana Bowls

Build your own. Includes your choice of beef taco meat or stewed chicken, refried beans, shredded cheese, sour cream, guacamole, salsa roja served in a crispy tortilla shell.

Super Nachos

Includes tortilla chips, seasoned ground beef, refried beans, queso and salsa roja.

Seven Layer Dip

Classic dip is sure to get your party started off right!

Hearty layers of refried beans, guacamole, sour cream, onions, tomatoes, black olives and

shredded cheese.

Mini Flautas

Chicken flautas made to serve the whole group. Cut down to 3" so they're bite-size, they're perfect paired with sour cream, guacamole or queso.

**Spanish rice, beans (choice of borracho, refried or black), chips and queso,
Chipotle Pork Wraps
Steak, Chicken, Ground Beef Quesadilla
Spicy Pork Empanadas
Steak, Chicken, Ground Beef Burritos**

Buenuelos (aka Sopapillas)

Flour tortillas gently fried and puffed then sprinkled with cinnamon sugar. Served with honey for the ultimate sweet treat.

Apple Cinnamon Mini Chimis

Delicious apple cinnamon filling wrapped in a flour tortilla, then baked to a golden brown and sprinkled with cinnamon sugar.

German Theme:

Leberknödel (Pork Dumpling Soup)

A wonderful combination of pork loin chunks, bacon, onions, bread, herbs, and spices.

Beer and Cheese Soup

Cordon Bleu ("Blue Ribbon")

A chicken schnitzel that is stuffed with cheese and ham.

Pork Schnitzel

Lightly Breaded Pork Center cut, breaded and pan fried with lemon butter sauce.

Kartoffelpuffer or Reibekuchen (Potato Pancakes)

Crispy Golden Pan Fried Pancakes combine ingredients like potatoes, eggs, flour, onions, yeast, milk, lemon juice, and butter.

Hot German Potato Salad

Classic German Spatzel

Hand made german pasta dumplings tossed in butter and cooked to golden brown.

Noodles & Sauerkraut

Apfelstrudel (Apple Strudel)

This Bayern favorite is filled with chopped apples, cinnamon, raisins, and roasted bread crumbs rolled in a Strudel dough log and baked until golden brown with crispy ends.

German Chocolate Cake

Hawaiian Theme:

Mango, Brie, & Green Chili Quesadillas

Tropical Fruit Cascade

Fresh fruit sliced & displayed artfully with whole pineapples & coconuts

Coconut Chicken Curry

Chicken, cauliflower, & coconut milk combine for a tasty, traditional dish, presented on a bed of Jasmine rice.

Beef & Pineapple Teriyaki Kebabs

Aloha Sweet Potatoes Layered with Brown Sugar & Coconut

Hawaiian Coleslaw

with pineapple & mandarin oranges

Gourmet Green Salad with Mango Fruit

Hawaiian Sweet Bread, Biscuits, & Banana Bread with Butter Balls

Macadamia Nut Bars

Hawaiian Ranger Cookies

Maui Wowie Brownies

Pizza Party (We bring the party to you!)

Make your own personal pizzas.

We bring all the fixins for a variety of different Pizza combinations.

HAMBURGER & HOT DOG MENU

Hamburger with fresh roll

Hot Dog with fresh roll

Sweet Corn on the Cob

Pickles & Chips

Chilled Watermelon

Dessert Options:

Chocolate Torte

Almost flour-less, dark, and delicious chocolate cake.

Chocolate Pots de Crème

Dense and delicious version of the classic. Served in individual chocolate cups.

Red Velvet Truffles

Moist red cake & cream cheese frosting rolled into a bite size serving and dipped in white chocolate or dark and decorated to suit the occasion.

Assorted Cake Ball Truffles – Selection of Coconut, Lemon, Orange, Raspberry, Tiramisu, and Double Chocolate

Strawberries in Chocolate

Fresh juicy strawberries dipped in dark chocolate, drizzled with ribbons of white chocolate

Blueberry Cheesecake Purses

Delicious blueberry cheesecake purses will be a hit at your event.

Cheesecake Pops

This is the most addicting dessert in the world! Guaranteed to have your clients begging for more!

TOFFEE TOP HAT - cheesecake with a milk chocolate coating dipped in dark chocolate crunchies and ground Skor Bars

CHERRY PINK CASHMERE - cheesecake with a white chocolate coating and red coloring, dipped in pistachio crunchies, ground green pistachios and sun dried cherries.

THREE CHOCOLATE TUXEDO - cheesecake coated with white chocolate, milk chocolate and dark chocolate, dipped in peanut crunchies and Reeses Peanut Butter Pieces.

Chocolate Caramel Cheesecake Assortment

A rich, decadent assortment of our smooth bite-size cheesecakes with mild buttery graham cracker crust - Dulce De Leche, Chocolate Java Chip, and Decadent Turtle.

Classic New York Cheesecake

Heavy cream, lightly folded eggs, and rich cream cheese placed on a mild buttery graham cracker crust. Simple and elegant bare, or dress-up with your favorite toppings.

Decadent French Chocolate Truffle Dessert Purses

Coconut wafer topped with chocolate ganache wrapped into a fillo purse. Just bake and serve warm or at room temperature,

Molten Chocolate Cakes

Fluffy Crème Puffs

Specialty Ice Cream Pies

Chocolate Butter Cream Cakes

Fondant Celebration Cakes

Chocolate Chip Walnut Brownies

Festive Cupcakes (Chocolate & Vanilla)

Italian Heirloom Cookies

Lemon Poppy Biscotti

Chocolate Almond Biscotti

Chocolate Raspberry Truffles

Cranberry Almond White Chocolate Biscotti

Oatmeal Cookies

Tiramisu

Heavenly Chocolate Mousse

Assorted Cake Ball Truffles

Hand Crafter Apple Pies

Fluffy Cream Puffs

Ultimate Mini Carrot Cake

Specialty Cakes & Pies

Late Night Munchies:

Egg Salad Sandwich on a Fresh Baked Roll

Classic Egg Salad Sandwich on a roll baked that morning.

Tarragon Chicken Salad on Fresh Baked Rolls

Fresh peppery tarragon heightens the fresh flavors of crisp celery & onion and tender juicy chicken breast. Tossed in a light seasoned mayonnaise and served on a fresh baked mini roll.

Roast Beef with Horseradish Aioli Spread

Tender Roast Beef seasoned to perfection and topped with a Horseradish and Mayo spread.

Classic Grilled Cheese with Mozzarella

Cuban Sandwich

Shredded pork roast and smoked ham, Swiss cheese, with pickle on petit bread.

Mini Cheese Burger Sliders

Panini Sandwiches (Eggplant, Meatloaf, Chicken Parm, Chicken Picatta, Ham n' Cheese Pesto, or create your own...)