



Formal Events

Hot Dinner Buffet or Plated Dinner

*Client's choice of one entrée. Add additional entrée for **\$6.95 per person.***

As you browse our selections please keep in mind we can custom design a menu to suit your needs. As always we guarantee unsurpassed food quality and service



Appetizers

Client's choice of one.

Seasonal Fresh Fruit Cup

Lemon Sorbet with Seasonal Berries

Creamy Cheese Spread with Crackers and Biscuits (placed on tables)

Baked Fococcia Bread with Parmesan Dipping Oil (placed on tables)

Salad

Client's choice of one.

Spinach Salad

Caesar Salad

Garden Salad

Mixed Greens Salad

Grilled Vegetable Salad

Grilled Tomato and Mozzarella Salad

Green Bean Salad

Poultry Entrées

Traditional Stuffed Chicken Breast with Herbed Stuffing and Gravy	\$23.95
Long Grain Rice and Spinach Stuffed Chicken Breast	\$23.95
Roast Turkey with Home Style Stuffing and Cranberry Sauce	\$23.95
Sautéed Chicken Breast in Lemon Sauce	\$23.95
Sautéed Chicken Breast Red Roasted Pepper Sauce	\$23.95
Chicken and Vegetable Shish Kabob	\$22.95
Turkey and Vegetable Shish Kabob	\$22.95
Chicken Wellington	\$23.95

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Beef Entrées

Sirloin Tips in Mushroom Wine Sauce	\$24.95
Beef Wellington	\$25.95
Sliced Beef Tenderloin with Béarnaise	\$27.95
Prime Rib with Au Jus	\$27.95
Filet Mignon with Béarnaise Sauce	\$27.95
Traditional Roast Sirloin of Beef Dinner	\$24.95
Sirloin Tip and Vegetable Shish Kabob	\$24.95

Pork Entrées

Rosemary Porkloin	\$21.95
Baked Stuffed Pork Chop with Poached Apple Chutney	\$22.95
Stuffed Pork Roulade	\$22.95

Seafood Entrées

Boston Baked Scrod Topped with Lemon Butter Crumbs	\$23.95
Baked Haddock Topped with Crab Stuffing	\$24.95
Baked Stuffed Filet of Sole	\$24.95
Grilled Lemon Garlic Swordfish	\$23.95
Marinated Sesame Seared Tuna	\$24.95
Baked Stuffed Shrimp with Seafood Stuffing	\$25.95
Shrimp and Vegetable Shish Kabob	\$22.95

Side Dishes

client's choice of two.

Baked Potato
Rice Pilaf
Roasted Red Bliss Potato
Buttered Egg Noodles
Pasta Primavera
Garlic Smashed Potato
Twice Baked Potato (add \$3.25)
Spinach and Cheddar Rice
Sautéed Sweet Potato
Sweet Glazed Yams
Fresh Sautéed Seasonal Vegetables
Spinach and Mushroom Sauté with Red Onion
Carrots Cointreau
Green Bean Almondine
Sweet Kernel Corn with Red Roasted Peppers

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Desserts

Client's choice of one.

An Assortment of Miniature Gourmet Pastries

An Assortment of Fresh Baked Cookies, Brownies, Congo Bars and

“Our Own” Miniature Whoopie Pies

Fresh Fruit Flan

Double Fudge Cake

Cheese Cake with Fruit Topping

Carrot Cake

Strawberry Short Cake

Blueberry Cobbler

Apple Pie A la Mode

Boston Cream Pie

Raspberry Chocolate Torte

Lemon Cream Pie

Caramel Apple Crisp

Fresh Fruit Kabobs with Yogurt Dipping Sauce

“Make Your Own” Sundae Buffet (**add \$3.25 per person**)

Additional Information

- beverage service of soda, bottled water and coffee included
- Selections include all necessary condiments and disposable dinnerware
- Prices are based on a guest count of 100 or more.
- Additional charge will be added for groups less than 100
- Service help required at an additional cost
- Linen, China, Silver and Glassware available and will be quoted upon request
- Bar Service available and will be quoted upon request



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