

*Emery's  
Catering Service*



*Private Party and  
Corporate Catering Menu*

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*Food is our common ground  
A universal experience  
- James Beard*



# Hot Entrée Packages

*Entrée Packages served on disposables*

## *Lasagna Special*

	Guests	Price
Classic Meat Lasagna	10 - 30p	\$17
Fresh Vegetable Lasagna	31 - 50p	\$15
Sautéed Vegetables	51p +	\$13
Mixed Green Salad		
Freshly Baked Dinner Rolls		
Assorted Mini Pastries		
Assorted Sodas and Water		

## *Italian Lunch*

	Guests	Price
Italian Meatballs in Marinara	10 - 30p	\$18
Italian Sausage and Peppers	31 - 50p	\$16
Baked Ziti	51p +	\$14
Antipasto Salad		
Sliced Italian Bread		
Assorted Mini Pastries		
Assorted Sodas and Water		

## *Dieters Delight*

	Guests	Price
Veggie Wrap	10 - 30p	\$15
Low cal Turkey Wrap	31 - 50p	\$13
Pan Seared Chicken Marsala	51p +	\$11
Grilled Vegetables		
Fresh Fruit Salad		
Sliced Italian Bread		
Assorted Vitamin Water		

## *Lots of Poultry*

	Guests	Price
Classic Turkey Club Sandwich	10 - 30p	\$16
Chicken Caesar Wrap	31 - 50p	\$14
Chicken and Penne Pesto Alfredo	51p +	\$12
Fresh Summer Salad		
Red Bliss Potato Salad		
Cookie and Brownie Tray		
Assorted Sodas and Water		

## *Thanksgiving at Home*

	Guests	Price
Roasted Turkey Breast	10 - 30p	\$16
Sweet Kernel Corn	31 - 50p	\$14
Mashed Yukon Gold Potatoes	51p +	\$12
Bread Stuffing		
Herb Infused Turkey Gravy		
Freshly Baked Dinner Rolls		
Cookie and Brownie Tray		
Assorted Sodas and Waters		

## *Pasta Lovers*

	Guests	Price
Striped Lobster Ravioli in a Vodka Sauce	10 - 30p	\$19
Chicken and Pesto Penne Alfredo	31 - 50p	\$17
Mini Cobb Salad	51p +	\$15
Sliced French Bread		
Cheesecake and Brownie Tray		
Assorted Sodas and Water		

## *Indoor Barbeque*

	Guests	Price
Grilled Marinated Chicken	10 - 30p	\$26
Grilled Teriyaki Glazed Steak Tips	31 - 50p	\$23
Corn on the Cob	51p +	\$20
Red Bliss Potato Salad		
Corn Bread		
Assorted Sodas and Waters		

## *Surf and Turf*

	Guests	Price
Grilled Teriyaki Glazed Steak Tips	10 - 30p	\$29
Grilled Swordfish with a Fresh Tomato Salsa	31 - 50p	\$26
Oven Roasted Red Bliss Potatoes	51p +	\$23
Green Beans Almandine		
Fresh Garden Salad		
Freshly Baked Dinner Rolls		
Assorted Petite Fours		
Assorted Soda and Water		



# *A La Carte Hot Entrées*

*Full Size Serves 24-28 Guests, Half Size Serves 12-14 Guests*

## *Beef Entrees*

Italian Meatballs – An Emery's classic in our signature marinara sauce. Full \$60 Half \$35

Italian Sausage and Peppers and Meatballs – Hot or Sweet Italian sausage, meatballs, sautéed tomatoes and peppers in a light marinara. Full \$60 Half \$35

Meat Lasagna – Ground beef seasoned with fresh Italian herbs, our signature marinara sauce, fresh ricotta, grated Romano and a fresh mozzarella cheddar blend, all mixed and layered in fresh pasta sheets. Full \$70 Half \$40

Teriyaki Glazed Sirloin Tips – Grilled sirloin tips, marinated in fresh garlic, virgin olive oil and a teriyaki blend. Full \$120 Half \$65

Pepper Steak – Seared top round, sautéed peppers and onions marinated in a light savory gravy. Full \$80 Half \$45

6 oz Herb Roasted Tenderloin – Choice Tender Loin of Beef wrapped in bacon, seasoned and cooked to perfection with a port wine sauce. Full (24 pcs) \$260 Half (12 pcs) \$140

## *Poultry Entrees*

Assorted Chicken Wings – Chicken wings with an assortment of sauces- BBQ, Buffalo or Chipotle. Full \$40 Half \$25

Buffalo Chicken Tenders – Battered and fried crispy tenders tossed in buffalo wing sauce served with celery and blue cheese. Full \$75 Half \$40

Pan Seared Chicken Marsala – Lightly battered and seared with a light Marsala wine sauce. Full \$60 Half \$35


BBQ Chicken – Smoked and roasted, skin on, chicken quarters smothered in BBQ sauce. Full \$70 Half \$40

Breast of Chicken Parmesan – Lightly fried and topped with a hearty sauce and fresh mozzarella. Full \$90 Half \$40

Chicken Cordon Bleu – Chicken stuffed with fresh Virginia ham and Swiss cheese topped with an alfredo sauce. Full \$130 Half \$70

Stuffed Chicken Breast – Fresh ricotta, spinach and parmesan stuffed in a 6 oz breast. Full \$85 Half \$45

Chicken Francaise – Pan seared chicken breast served with in a lemon butter sauce. Full \$60 Half \$35

 Roasted Turkey Breast – Honey glazed roasted turkey breast served with a sage gravy (gravy optional). Full \$100 Half \$55


Chicken and Penne Pesto Alfredo – Marinated grilled chicken sliced over a succulent pesto alfredo sauce. Full \$70 Half \$40


 *Healthy Option*




## *Seafood Entrees*

Baked Stuffed Shrimp – Butterflied shrimp with a buttery Ritz stuffing. Full \$120 Half \$60

 Grilled Swordfish – Grilled Swordfish with a zesty tomato salsa. Full \$150 Half \$75

 Chilean Sea Bass – A hearty bold flavored fish, pan seared with a light and refreshing Hollandaise sauce. Full \$320 Half \$180


 Brown Sugar Glazed Salmon – Brown sugar and thyme caramelized over salmon. Full \$120 half \$65

Stuffed Scrod – Oven roasted with a Ritz stuffing topped with rich Newberg sauce. Full \$140 Half \$75

Striped Lobster Ravioli – Fresh pasta stuffed with lobster meat in a pink vodka sauce. Full \$140 Half \$70

## *Pasta Entrees*


Vegetable Lasagna – Layers of pasta, fresh vegetables, cheese and a hearty marinara sauce. Full \$70 Half \$40

 Eggplant Parmesan – Pan seared and layered with a basil marinara topped with fresh mozzarella. Full \$60 Half \$35

Baked 3 Cheese Ziti – Three cheeses mixed with fresh pasta and a marinara sauce. Full \$50 Half \$30

Tri-Color Tortellini and Pesto – Cheese filled tortellini in an olive oil and pesto sauce. Full \$60 Half \$35

Farefalle in a Pink Vodka Sauce – A zesty pink sauce simmered with red pepper and a hint of vodka. Full \$35 Half \$20

 Penne Marinara – A classic pasta recipe served with a hearty sauce. Full \$30 Half \$20



# Sandwich Luncheon Packages

*Sandwich Luncheons served on disposables*

## Simply Healthy

	Guests	Price
Low Cal Turkey Wraps Chicken Salad Wraps Veggie Wraps Fresh Fruit Salad Caprese Salad	10 - 30p	\$12
Assorted Potato Chips	31 - 50p	\$11
Assorted Vitamin Water	51p +	\$9

## The Classics

	Guests	Price
Classic Turkey Club Italian Grinder Meatball Sub	10 - 30p	\$13
Fresh Cut Caesar Salad Red Bliss Potato Salad	31 - 50p	\$12
Assorted Potato Chips Cookies and Brownies Assorted Sodas and Waters	51p +	\$10

## Barbeque Lunch

	Guests	Price
Chipotle BBQ Chicken Bacon Wrap Marinated Grilled Chicken Sandwich	10 - 30p	\$15
Barbequed Pulled Pork Sandwich Creamy Coleslaw, Garden Salad Fresh Corn Bread	31 - 50p	\$13
Assorted Sodas and Waters	51p +	\$11

## Cold Choices

	Guests	Price
From the following pages: Choose any 3 Wraps, Grinders or Club Sandwiches	10 - 30p	\$15
Choose any 2 Cold Sides	31 - 50p	\$13
Choose a Dessert, Type Of Bread And a Drink Selection	51p +	\$11

## Hot Lunch

	Guests	Price
Marinated Grilled Chicken Sandwich Meatball Sub	10 - 30p	\$13
Ham and Brie Panini Home Style Baked Beans Grilled Vegetables	31 - 50p	\$12
Assorted Potato Chips Assorted Mini Pastries Assorted Sodas and Water	51p +	\$10

## Spicy Lunch

	Guests	Price
Buffalo Chicken Wrap Turkey, Red Pepper, and Provolone Club	10 - 30p	\$15
Spicy Roast Beef Club Red Bliss Potato Salad Mini Cobb Salad	31 - 50p	\$13
Cookies and Brownies Assorted Soda and Water	51p +	\$11

## Hot Choices

	Guests	Price
From the Following pages: Any 3 Sandwiches	10 - 30p	\$16
Choose 2 Hot or Cold Sides Choose a Dessert, Type Of Bread And a Drink Selection	31 - 50p	\$14
	51p +	\$12

## Oversized

	Guests	Price
From the Following pages: Choose any 4 Sandwiches (1 ½ sandwiches per person)	10 - 30p	\$19
Choose 3 Hot or Cold Sides Choose 2 Desserts, a Type Of Bread And a Drink Selection	31 - 50p	\$17
	51p +	\$15





# *A La Carte Sandwiches*


*Minimum order of 4 sandwiches per type*

## *Wraps \$6 each*

Buffalo Chicken – Lightly battered fried chicken tossed in hot sauce with romaine leaf and tomato, cooled down with bleu cheese slaw


 Chicken Caesar Salad - Grilled chicken, fresh romaine leaf, grated Romano, and our signature creamy Caesar dressing

 Veggie – Grilled asparagus, zucchini, yellow squash, red onion, roasted red peppers, baby spinach and provolone cheese with a basil aioli

 Low Cal Turkey – Slow smoked sliced turkey breast, fresh romaine leaf, and sliced tomatoes with low calorie mayo


Holiday Turkey Wrap – Roasted sliced turkey with cranberry stuffing

Chipotle BBQ Chicken – Grilled chicken, crispy bacon, American cheese with a BBQ Chipotle sauce


 Chicken Salad – Classic all white meat seasoned chicken breast with low calorie mayo

## *6 “Grinders” \$7 each*

Roast Beef – Thinly sliced roast beef, fresh romaine leaf, tomato, provolone cheese, Dijon mustard and a sour cream horseradish spread

 Chicken Ranch – Grilled chicken, romaine lettuce, pepper jack cheese, and light ranch dressing on a torpedo

Italian - Genoa salami, hot capicola, prosciutto, fresh romaine leaf, sliced tomatoes, crispy pancetta, fresh mozzarella and balsamic vinaigrette

 Veggie- Roasted eggplant, crumbled feta, tomato and fresh arugula with a basil aioli

Fried Chicken – Lightly battered fried chicken with fresh romaine leaf, provolone and chipotle mayo

Fried Buffalo Chicken – Buffalo chicken tenders, bacon, shredded lettuce and tomato with ranch dressing

Turkey and Ham- Slow-smoked turkey and baked Virginia ham over fresh romaine leaf, sliced tomatoes, swiss cheese, pickles, with stone ground mustard and mayo

 *Healthy Option*



## *Club Sandwiches* \$7 each

Classic Turkey Club – Slow-smoked turkey breast, with fresh romaine leaf, fresh sliced tomatoes, bacon, American cheese, and whole grain Dijon mustard piled high on a kaiser roll

Turkey, Red Pepper, and Provolone – New spin on an old classic, with romaine leaf, tomato, roasted red pepper, crispy bacon and provolone

Cheddar Chicken BLT – Grilled chicken, crispy bacon, romaine leaf, sliced tomatoes, melted cheddar with mayo

Roast Beef Club – Thinly sliced rare roast beef with fresh romaine, sliced tomatoes, crispy bacon, pepper jack cheese, and mayo


Baked Virginia Ham Club – Slow-roasted Virginia ham with fresh romaine, sliced tomatoes, crispy bacon, swiss cheese and honey mustard dressing

Italian Club – Genoa salami, hot capicola, prosciutto, fresh romaine leaf, sliced tomatoes, crispy pancetta, fresh mozzarella and a fresh basil pesto


## *Hot Sandwiches* \$8 each

Pepperoni Calzone – Spicy pepperoni, fresh mozzarella and our signature sauce wrapped in fresh pizza dough

Spinach Calzone – Sautéed spinach, fresh ricotta cheese, grated parm and roasted red peppers wrapped in fresh pizza dough and cooked to perfection

 Low cal Tuna Melt – Albacore white tuna, low cal mayo sliced tomatoes and low fat swiss with sundried tomato pesto on a wheat baguette

Meatball Sub - Home style meatballs with a basil marinara sauce, topped with fresh mozzarella

 Marinated Grilled Chicken Sandwich – Grilled chicken breast, fresh romaine leaf, sliced tomatoes, and provolone with a light Italian dressing

BBQ Pulled Pork – Shredded pork marinated in our signature barbeque sauce

Ham and Brie Panini – Sliced Virginia ham on a panini with brie, arugula and a stone ground Dijon



# *A La Carte Sides*

## *Cold Sides*

<b>Garden Salad</b>	Full \$20
Crisp Iceberg lettuce, tomato, cucumber, and sliced red onion	Half \$12
<b>Caesar Salad</b>	Full \$30
Fresh romaine lettuce, parmesan cheese and croutons served with Caesar dressing	Half \$17
<b>Mixed Green Salad</b>	Full \$25
With dried cranberries and bleu cheese	Half \$15
<b>Mini Cobb Salad</b>	Full \$40
Romaine, grilled chicken, tomato, avocado, bacon, and hardboiled egg with Bleu Cheese	Half \$25
<b>Summer Salad</b>	Full \$30
Seasonal blend of fresh vegetables tossed in an Italian blend	Half \$17
<b>Caprese Salad</b>	Full \$40
Fresh mozzarella, vine ripened tomato, and fresh basil with a hint of virgin oil	Half \$25
<b>Antipasto</b>	Full \$70
Genoa salami, hot capicola, prosciutto, sliced tomatoes, fresh mozzarella and balsamic vinaigrette over a Romain blend	Half \$40
<b>Macaroni Salad</b>	Full \$20
Elbow pasta with our own special blend of creamy salad dressing	Half \$10
<b>Red bliss Potato Salad</b>	Full \$25
Fresh picked potatoes, spiced and mixed with mayo	Half \$15
<b>Creamy Cole Slaw</b>	Full \$20
Shredded cabbage and carrots with a hint of cane sugar	Half \$10
<b>Fruit Salad</b>	Full \$25
Fresh seasonal fruits	Half \$15
<b>Tri-Colored Pasta Salad</b>	Full \$20
Green bell peppers, tomato, black olives and mozzarella with an Italian dressing	Half \$10

## *Breads*

<b>Freshly Baked Dinner Rolls</b>	\$3 per dz
<b>Sliced Italian Bread</b>	\$3 per loaf
<b>Sliced French Bread</b>	\$3 per loaf
<b>Corn Bread</b>	\$3 per dz

## *Desserts*

<b>Assorted Cheesecake and Brownie Tray</b>	\$14 per dz
<b>Assorted Petite Fours</b>	\$6 per dz
<b>Assorted Cookies and Brownies</b>	\$8 per dz
<b>Assorted Chips (1.5 oz Bags)</b>	\$1.25 ea

## *Hot Sides*

<b>Grilled Vegetables</b>	Full \$25
The freshest seasonal grilled vegetables with a light spice	Half \$15
<b>Sauteed Vegetables</b>	Full \$25
Fresh seasonal sauteed vegetables with a light garlic butter	Half \$15
<b>Sweet Corn</b>	Full \$30
Classic steamed whole kernel corn	Half \$20
<b>Corn on the Cobb</b>	Full \$35
Boiled and lightly buttered on the cob to make a light, healthy side dish	Half \$20
<b>Glazed Carrots</b>	Full \$35
Baby carrots caramelized with a light brown sugar glaze	Half \$20
<b>Fresh Sautéed Green Bean Almandine</b>	Full \$45
Green beans sautéed in a light almond butter sauce	Half \$25
<b>Home Style Beans</b>	Full \$25
New England style baked beans with a hint of molasses	Half \$15
<b>Oven Roasted Red Bliss Potatoes</b>	Full \$25
Fresh picked potatoes, roasted over rosemary and garlic	Half \$15
<b>Mashed Yukon Gold</b>	Full \$40
A delicious variety, mashed with garlic and butter	Half \$25
<b>Baked Potato</b>	Full \$40
Roasted potatoes served with sour cream and butter	Half \$25
<b>Rice Pilaf</b>	Full \$25
Rice seasoned with chicken stock and an herb blend	Half \$15
<b>Rice Florentine</b>	Full \$25
Seasoned rice with spinach	Half \$15

## **Bread Stuffing**

A hearty blend of spices and aged white bread mixed with seasoned herbs

## **Meat Stuffing**

Ground beef and potatoes mixed with a blend of seasonal herbs and spices

## *Beverages*

<b>Assorted Vitamin Water</b>	\$1.50 ea
<b>Assorted Soda and Water</b>	\$.85 ea
<b>Regular and Decaffeinated Coffee</b>	\$.50 cup
<b>Fruit Punch and Lemonade</b>	\$.50 cup
<b>Assorted Energy Drinks</b>	\$1.50 ea



# *Cocktail Party Hors d'oeuvres*

*Service on Disposables, upgrade to fine China available*

## **Section #1** **Cold Stationary Hors D'oeuvres** **\$3 per guest – per station**

### *Vegetable Station*

Seasonal fresh Garden Vegetables  
served with a refreshing Sour Cream  
Dip

### *Fresh Fruit Station*

Seasonal Fresh Fruit  
displayed with  
chilled Yogurt Dip

### *Cheese and Cracker Station*

Assorted domestic Cheeses  
with a medley of Crackers

### *Mediterranean Station*

Roasted Red Pepper Hummus  
Classic Tahini Hummus  
Lemon Zest Tabouli  
Served with an assortment of Pita  
Chips

### *Latin Station*

Fresh homemade Tomato Salsa  
Tomato and Avocado Guacamole  
Vegetarian Bean Dip  
Served with Tri Color Tortilla Chips

### *Gazpacho Station*

Chilled, refreshing, and perfect for  
that hot summer day

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## **Section #2** **Hot Stationary Hors D'oeuvres** **\$ Priced Below**

### *New England Station*

New England Clam Chowder  
Manhattan Clam Chowder  
Served with classic Oyster Crackers  
\$4 per guest

### *Tenderloin Station*

Hand carved beef Tenderloin  
Served on French Bread with a light  
Horseradish Sauce  
\$5 per guest

### *Hot Soup Shooter Station*

Tequila Fiesta Chicken Soup  
And  
Cream of Broccoli with Monterey  
Cheese  
\$5 per guest

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## **Section #3** **Butler Style Passed Hors D'oeuvres** **(Selections on the following page)** **\$ Priced Below**

### *Light Cocktail Hour*

2 selections from our gourmet Hors  
D'oeuvres listed on the following  
page  
2 pieces per guest  
\$4 per guest

### *Heavy Cocktail Hour*

Our most popular option  
4 selections from our gourmet Hors  
D'oeuvres listed on the following  
page  
4 pieces per guest  
\$8 per guest

### *Cocktail Reception*

5 selections from our gourmet Hors  
D'oeuvres listed on the following  
page  
6 pieces per guest  
\$11 per guest



## *Hot Gourmet Passed Hors D'oeuvres*

Scallops In Bacon	Bite-sized scallops lightly rolled in bread crumbs and wrapped in lean, dry-cured bacon.
Franks in Puff Pastry	A cocktail size, all-beef frank wrapped in a delicious, flaky puff pastry. Served with the perfect blend of spices and seasonings and a hot mustard dipping sauce
Shrimp Cocktail	Classic Shrimp Cocktail on the rim of a glass with a touch of our homemade Cocktail Sauce
Spinach & Goat Cheese Pizza	A classic blend of pesto with spinach, basil and olive oil. Accented with tomatoes, oyster mushrooms and a dollop of sharp goat cheese then placed on a medallion of crispy pizza dough.
Beef & Mushroom Brochette	Beef tenderloin skewered with fresh mushrooms and sweet bell peppers, then covered with a tangy teriyaki sauce.
Chicken & Pineapple Brochette	Tender chicken breast accented with juicy chunks of pineapple topped with a delectable sweet & sour sauce.
Mini Crab Cakes	A delicious mixture of lump crab, green, yellow and red peppers and a mixture of spices breaded with Japanese bread crumbs.
Mini Chicken Quesadillas	Each individual flour tortilla captures the spicy flavor of jalapeno peppers, tomatoes, red, yellow and green bell peppers, onions and poblano peppers. Compliment each with the mellow taste of mild Cheddar and Monterey Jack cheese and accent that with cilantro and a touch of garlic.
Assorted Petite Quiche	We offer a wonderful assortment to challenge your every taste sensation. From traditional Quiche Lorraine, Spinach, Herb Cheese to zesty Cajun Shrimp, they are all delicious.
Sesame Chicken	Medallions of chicken breast brushed with nutty sesame oil, flavored with a dash of savory teriyaki sauce then seasoned with garlic, and lightly textured with sesame seeds and a hint of Japanese bread crumbs.
Parmesan Artichoke Hearts	A unique blend of fresh goat cheese and a generous portion of artichoke heart lightly breaded.
Crab Rangoon	Start with only the most succulent morsels of snow crabmeat. Then blend in cream cheese, a touch of surimi and season our mixture with a dusting of tantalizing spices, all pocketed in a crisp, won ton wrapper.
Petite Quiche Lorraine	Made only from the highest quality ingredients--half and half cream, natural Swiss cheese, premium dry cured bacon in a cream cheese pastry
Antipasto Skewers	Mozzarella Cheese, Sun Dried Tomatoes, and artichoke hearts on a skewer
Hibachi Chicken Skewers	Teriyaki Stir Fried Vegetables wrapped in a Slice of fresh Chicken
Kosher Spinach Phyllo	Kosher Spinach Phyllo Triangle



# *Beverage Services*

## *All Bars include the following*

Assorted soft drinks, water, mixers and garnishes: Coca Cola, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Grenadine, Tomato Juice, Bloody Mary Mix, Milk, Sour Mix, Lemons, Limes, Cherries, and Olives.

Crystal Cut Disposable Cups, Napkins, Stirrers, Ice, Table, Linen, Setup and Break Down are also included.

This service can be provided from one to five hours.

## *Elite, Premium and Value Bars*

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments.

\*Elite Bar also includes Red Bull TM\*

This is billed on a per person basis billed to the host.

## *Beer and Wine Open Bar*

This service includes: Liquor liability insurance, certified bar staff, five types of imported and domestic beer, and five types of wine.

This is billed on a per person basis billed to the host.

## *Non Alcoholic Bar*

This service includes: Liability insurance and certified bar staff.

This is based on a per person basis billed directly to the host.

## *Cash Bar*

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments from the premium bar selection.

This is based on a per drink basis and charged directly to your guests. Set up charges will apply.



*Open Bar Service*  
*Served on Crystal Cut Disposables*  
*See following page for detailed service items*  
*Pricing per guest*

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Elite Bar	\$20	\$21	\$23	\$25	\$29
Premium Bar	\$15	\$16	\$17	\$19	\$23
Value Bar	\$12	\$13	\$14	\$16	\$19
Beer And Wine Bar	\$11	\$11	\$13	\$15	\$19
Non Alcohol Bar	\$ 9	\$ 9	\$ 9	\$ 10	\$10

*Cash Bar Service or Bar Service Billed upon Consumption*  
*on Crystal Cut Disposables*  
*Setup Charge is \$3 per Guest, Drink Prices are as follows:*

Soda	\$1.75	Wine	\$6.00 - \$10.50
Water	\$1.75	Mixed Drink	\$5.50 - \$9.50
Imported Beer	\$4.50	Cordials	\$7.00 - \$12.00
Domestic Beer	\$3.50		

Cash Bar with Complimentary Sodas and Waters for your guests \$6 per guest

*Upgrade Options:*

Glassware for any bar service	\$3 per guest
Champagne toast (includes champagne flutes)	\$3 per guest
Wine toast (includes wine glasses)	\$3 per guest
Wine service by wait staff during dinner (with open bar package – glassware included)	\$3 per guest
Wine service by wait staff during dinner (with cash bar package)	\$5 per guest
Bring your own alcohol (caterer provides everything else) on crystal cut disposables	\$8 per guest
After dinner cordials served	\$4 per guest

According to RI and MA State Law Alcohol may not be served for more than 5 hours at any single event.

All pricing based on a minimum of 75 guests



*Open Bar Selections Include the Following*

*Elite Bar*

Grey Goose Vodka  
 Grey Goose Citron Vodka  
 Stolichnaya Raspberry Vodka  
 Hendrick's Gin  
 Gosling Rum  
 Patron Silver Tequila  
 Maker's Mark Bourbon  
 Jack Daniel's Whiskey  
 Crown Royal  
 Chivas Regal 12 yr. Scotch  
 Kahlua  
 Quantro  
 Dry Vermouth  
 Sweet Vermouth  
 Bailey's Irish Cream  
 Midori Apple Pucker  
 Amaretto Disaranno

*Premium Bar*

Absolute Vodka  
 Absolute Citron Vodka  
 Tangueray Gin  
 Bacardi Rum  
 Captain Morgan  
 Jose Cuervo Tequila  
 Jack Daniel's Whiskey  
 Canadian Club Whiskey  
 Dewar's White Label  
 Kahlua  
 Quantro  
 Vermouth  
 Midori Apple Pucker

*Value Bar*

Smirnoff Vodka  
 McCormick's Gin  
 Bacardi Rum  
 Captain Morgan  
 Pepe Lopez Tequila  
 Jim Beam Bourbon  
 Seagram's 7 Whiskey  
 Smuggler's Scotch  
 Kahlua  
 Triple Sec  
 Vermouth

*Wine & Beer Bar*

Dog Fish Head 60 min  
 Blue Moon  
 Sam Adams or Sam Seasonal  
 Corona  
 Bud Light

Budweiser  
 Miller Light  
 Sam Adams Seasonal  
 Corona  
 O'Doul's

Budweiser  
 Miller Light

Budweiser  
 Miller Light  
 Sam Adams Seasonal  
 Corona  
 O'Doul's

Louis Martini Cabernet  
 Wente Merlot  
 Raymond Sauvignon Blanc  
 Wente Chardonnay  
 Astoria Proseco

Mirrasou Chardonnay  
 Ecco Domani Pinot Grigio  
 Mirrasou Merlot  
 Canyon Road Cabernet  
 Canyon Road White  
 Zinfandel

Mirrasou Chardonnay  
 Mirrasou Merlot  
 Canyon Road White  
 Zinfandel

Mirrasou Chardonnay  
 Ecco Domani Pinot Grigio  
 Mirrasou Merlot  
 Canyon Road Cabernet  
 Canyon Road White  
 Zinfandel



# Picnic Menu

*Picnics served on disposables. Service available up to 5000 guests!*

## *Budget Buster*

	Guest	Price
4 oz. Hamburger All Beef Hot Dog Sweet Corn	20 – 40	\$14
Tossed Salad With Assorted Dressings	41 – 60	\$12
Watermelon, Fruit Punch Cheese for Burgers - Add .25	61+	\$8

## *The Basic Picnic*

	Guest	Price
6 oz. Cheeseburger All Beef Hot Dog	20 – 40	\$15
Tossed Salad with our House Dressing Tri-Colored Pasta Salad	41 – 60	\$12
Pickles, Onions, Lettuce and Tomato Watermelon Assorted Soda and Water	61+	\$9

## *Step it up*

	Guest	Price
6 oz. Cheeseburgers All Beef Hot Dog	20 – 40	\$16
Baked or Barbeque Chicken Quarters Home-style Beans Potato Salad	41 – 60	\$13
Pickles, Onions, Lettuce and Tomato Assorted Cookies and Brownies Assorted Soda and Water	61+	\$11

## *BBQ Picnic*

	Guest	Price
Baked or Barbeque Chicken Quarters 4 oz. Cheeseburgers BBQ Spare Ribs	20 – 40	\$19
All Beef Hot Dog Home-style BBQ Beans	41 – 60	\$17
Pickles, Onions, Lettuce and Tomato Red Bliss Potato Salad Ice Cream Sandwiches Fruit Punch <b>and</b> Lemonade	61+	\$15

## *Steak or Lobster*

	Guest	Price
Steamed Clams with Drawn Butter Manhattan Clam Chowder	20 – 40	\$46
1 ½ lb. Lobster or 14oz. Delmonico Steak Baked Potato	41 – 60	\$40
Corn on the Cob, Watermelon Coffee or Punch	61+	\$35

## *Mixed Grill*

	Guest	Price
BBQ Steak Tips Marinated Grilled Chicken Breasts	20 – 40	\$30
Grilled Linguica BBQ Pulled Pork	41 – 60	\$26
Freshly Baked Portuguese Rolls Steamed Red Bliss Potato Tri-Colored Pasta Salad Seasonal Fruit Salad Assorted Soda and Water	61+	\$22

## *All Day Event*

	Guest	Price
<b>(Lunch Served 12:00 - 1:30)</b> 4 oz. Cheeseburgers All Beef Hot Dogs Sweet Corn	20 – 40	\$45
Macaroni and Potato Salad Assorted Whole Fruits	41 – 60	\$42
Coffee or Lemonade or Assorted Soda	61+	\$40
<b>(Appetizer served 3:00 – 4:00)</b> Steamers with Drawn Butter Manhattan Clam Chowder		
<b>(Dinner Served 4:00)</b> 1 ¼ lb. Lobster <b>or</b> 12oz. Delmonico Steak 1/8 Pcs. of Baked Chicken Loaded Baked Potato Seasonal Vegetables Summer Salad <b>and</b> Sliced Watermelon		



# Breakfast Menu

## Breakfasts Served on Disposables

### Simple Continental

	Guest	Price
Freshly Baked Danish, Muffins and Bagels	10 – 30	\$7
Premium Orange Juice	31 – 50	\$6
Maxwell House Coffee	51+	\$4

### Full Continental

	Guest	Price
Freshly Baked Danish, Muffins and Bagels	10 – 30	\$8
Cinnamon Rolls	31 – 50	\$7
Fresh Fruit Salad	51+	\$5
Premium Orange Juice		
Maxwell House Coffee		

### High Energy Breakfast

	Guest	Price
Vegetable Frittatas	10 – 30	\$9
Breakfast Energy Bars	31 – 50	\$8
Fresh Fruit Tray	51+	\$6
Bowl of Berries		
Premium Orange Juice		
Assorted Vitamin Water		

### Traditional Breakfast

	Guest	Price
Pork Sausage Links	10 – 30	\$12
Scrambled Eggs	31 – 50	\$10
Old Fashion Baked Beans	51+	\$8
Home Fried Potatoes		
Country Style Corn Bread		
Premium Orange Juice		
Maxwell House Coffee		

### Hand Carved

	Guest	Price
Virginia Ham (carved by a waiter)	10 – 30	\$14
Pork Sausage Links	31 – 50	\$12
Scrambled Eggs	51+	\$10
Old Fashion Baked Beans		
Home Fried Potatoes		
Country Style Corn Bread		
Premium Orange Juice		
Maxwell House Coffee		

### Hand Carved II

	Guest	Price
Virginia Ham (carved by waiter)	10 – 30	\$15
French Toast	31 – 50	\$13
Pork Sausage Links	51+	\$11
Scrambled Eggs		
Old Fashion Baked Beans		
Home Fried Potatoes		
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		

### Early Brunch

	Guest	Price
Scrambled Eggs	10 – 30	\$13
Old Fashioned Baked Beans	31 – 50	\$10
Home Fried Potatoes	51+	\$8
Sausage and Peppers		
BBQ Chicken Pcs.		
Swedish Style Meatballs		
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		

### Late Brunch

	Guest	Price
Fresh Fruit Cup	10 – 30	\$14
Scrambled Eggs	31 – 50	\$11
Home Fried Potatoes	51+	\$9
Old Fashioned Baked Beans		
Pepper Steak		
Chicken Marsala, Rice Pilaf		
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		



## *Additional Information*

- Custom Menus are always available at your request
- We appreciate your orders as far in advance as possible. Please allow at least 24 hours, orders less than 24 hours out are subject to menu changes based on product availability and a rush charge.
- Minimum order for deliveries \$200
- All delivery orders come with disposable plates and cutlery
- There is no minimum for pickup orders
- Gluten free, allergy specific and vegetarian menus may be setup up upon request.
- For severe allergies with potential anaphylactic reaction, we cannot guarantee full omission of allergen due to the physical constraints of our commissary.
- Staff members to supervise the buffet are available upon request
- Cancellations must be received 24 hours in advance
- Delivery fees are as follows

\$0	\$25	\$40	\$60	\$70
Pawtucket	Cranston	Wrentham	Warren	Hopkinton
Lincoln	E Providence	Rehoboth	Bristol	Charlestown
N Providence	Smithfield	Barrington	E Greenwich	Westerly
Cumberland	N Smithfield	Burrillville	N Kingston	Newport
Attleboro	Woonsocket	Gloucester	Portsmouth	Jamestown
Providence	Seekonk	Scituate	Tiverton	South Kingston
Johnston	Plainville	Coventry	Middletown	Mendon
N. Attleboro	Warwick	Franklin	Little Compton	Dighton
	West Warwick	Bellingham	West Greenwich	Somerset
		Mansfield	Exeter	
		Foxboro	Richmond	
		Norton	Narragansett	
		Taunton	Swansea	
		Blackstone	Fall River	
		Millville	Uxbridge	

*Our goal is to continually strive for culinary excellence, at the completion of your event, we would graciously accept any comments to bring us closer to that end.*

*We thank you for your continued patronage!*

*-The Emery Family*

