

Friends' CATERING MENU CATERING



Salads M Soups

Winter Pear & Walnut Salad

Baby spinach with pears, holiday spiced walnuts and English stilton. Comes with a walnut-cherry vinaigrette. Small (Serves 10-15) \$24.99 Large (Serves 20-25) \$44.99

Shredded Brussels Sprout & Chestnut Salad

Shredded Brussels sprouts, with roasted chestnuts, applewood-smoked bacon and cranberries. Dressed with brown butter vinaigrette.

Small (Serves 10-15) \$24.99 Large (Serves 20-25) \$44.99

Classic Caesar Salad

Crisp romaine lettuce, crunchy croutons and savory Parmesan cheese combine to make the perfect first course to any meal. Served with classic Caesar dressing. Small (Serves 10-15) \$19.99 Large (Serves 20-25) \$39.99

Butternut Squash & Apple Bisque

A savory and sweet combination of butternut squash and delicious red apples finished with a hint of cream and rosemary. (Contains milk, wheat and chicken stock.) 32 oz container for \$9.99









Smoked Salmon Platter

A delicious arrangement of imported Scottish-style smoked salmon. Served with traditional accounterments including red onion, boiled eggs, sour cream and capers. Small (Serves 4-6) \$19.99
Large (Serves 8-10) \$34.99

Garden Veggie Platter

A delicious arrangement of fresh-cut vegetables including carrots, cucumber, broccoli, peppers, and more!

Served with your choice of ranch dip or hummus.

Small (12" platter serves 10-15) \$29.99

Large (18" platter serves 20-25) \$44.99

Shrimp Cocktail Platter

Plump colossal shrimp with fresh herb garnish and cocktail sauce. Small (30 Shrimp) \$59.99 Large (60 Shrimp) \$119.99

Mediterranean Mezze Platter

Includes stuffed grape leaves, Greek olives, tangy feta, roasted peppers, hummus and pita bread.
Small (Serves 10-15) \$29.99
Large (Serves 20-25) \$54.99

Italian Specialty Platter

Featuring traditional Italian charcuterie such as Genoa salami, mortadella and capicola. Also includes fresh mozzarella, provolone, olives and pepperoncini.

Small (Serves 10-15) \$44.99

Large (Serves 20-25) \$79.99

Cheese Platter

A delicious assortment of our most popular cheeses including aged cheddar, creamy Swiss, pepper jack and more. Garnished with fresh grapes and accompanied by boxed gourmet crackers. Small (Serves 10-15) \$34.99 Large (Serves 20-25) \$54.99

Roasts • Other Main Dishes



Herb and peppercorn-crusted beef tenderloin served seared and ready to heat and eat. Served with your choice of sauce: red wine demi glace or horseradish cream. (~5lbs) - \$149.99

Currant & Rosemary-Glazed Ham

Triple M ham glazed with currant jam and rosemary and dotted with cloves. Served fully cooked and ready to heat and eat, or can be eaten cold.

Small (Serves 6-8) - \$24.99

Large (Serves 15-20) - \$45.99

Roasted Turkey Breast

Delicious, boneless, Bell & Evans turkey breast cooked to perfection with rosemary, sage and thyme. Small (~2lbs), Serves 2-4 - \$29.99 Large (~3lbs), Serves 4-6 - \$39.99





Mixed Seafood Gratin

A beautiful combination of fresh lobster, shrimp and scallops cooked in a sherry cream Newberg sauce and finished with citrus herb cracker crumbs.

Small (~2lbs), Serves 2-4 - \$35.99

Large (~3lbs), Serves 4-6 - \$69.99

Traditional Meat Lasagna

Hearty lasagna filled with our famous Bolognese ragu and ricotta. Half Sheet Pan, Serves 10-15 - \$49.99 Full Sheet Pan, Serves 20-25 - \$99.99

Winter Vegetable Lasagna

A delicious and filling vegetable lasagna with carrots, zucchini, peppers and creamy Béchamel. Half Sheet Pan, Serves 10-15 - \$39.99 Full Sheet Pan, Serves 20-25 - \$79.99



Sauces Accompaniments

Red Wine Demi Glace

Our rich, deeply flavored sauce makes the perfect accompaniment to beef, veal and pork dishes. \$6.99 per 1/2 pint

Homemade Turkey Gravy

Savory and rich turkey gravy made from scratch in house. \$9.99 per quart

Horseradish Cream Sauce

This zippy sauce is excellent in sandwiches, as a dip for seafood and as a complement to beef, pork and poultry. \$6.99 per pint

Homemade Cranberry Compote

Fresh, tart cranberries cooked with orange juice, sugar and a hint of warm spices. \$6.99 per pint

Winter Chutney: Apricots, Apples, Figs & Chestnuts

A delicious and warming chutney that makes an excellent accompaniment to cheese, meat and poultry dishes. \$6.99 per pint





Classic Sides

Friends' Cranberry Stuffing

Traditional-style stuffing flavored with celery, cranberries, vegetable stock and fresh herbs. \$7.49 per pound

Mashed Butternut Squash

Seasonal squash enhanced with brown sugar, butter and winter spices. \$7.99 per pound

Glazed Carrots & Fennel

Hearty chunks of carrots roasted with fennel and finished with a sweet and savory glaze. \$7.99 per pound



1 pound minimum. Each pound serves approximately 2-4 people.

Classic Mashed Potatoes

Creamy mashed potatoes, enhanced with a touch of butter. \$4.99 per pound

Roasted Asparagus

Crisp, tender spears of asparagus roasted with red peppers and finished with lemon and thyme. \$7.99 per pound

Scalloped Potatoes

Thin slices of potato cooked in Parmesan crème sauce. Small (Serves 4-6) \$19.99 Large (Serves 10-15) \$39.99

Balsamic Roasted Brussels Sprouts

Brussels sprouts roasted with shallots and glazed with balsamic vinegar. \$7.99 per pound

Holiday Mac & Cheese

A decadent mac & cheese full of four cheeses, applewood-smoked bacon and chives. \$7.99 per pound

Stuffed Meatballs in Traditional Red Gravy

Hearty beef meatballs stuffed with mozzarella and simmered in a classic red gravy.

Small (15 Pieces) \$19.99 Medium (25 Pieces) \$29.99 Large (50 Pieces) \$54.99



Bakery

Pain D'Avignon Cranberry Pecan Rolls \$9.99 / dozen

Pain D'Avignon Plain White Rolls \$6.99 / dozen

Pain D'Avignon Brioche Rolls \$9.99 / dozen

Friends' Freshly Baked Snowflake Rolls \$3.99 / dozen Friends' Freshly Baked Honey Wheat Rolls \$3.99 / dozen

Friends' Freshly Baked Corn Bread \$5.49

Friends' Freshly Baked Pumpkin Bread \$5.49

Friends' Freshly Baked Cranberry Nut Bread \$5.49

Freshly Baked Pies

Friends' Freshly Baked 10" Pies - \$9.99
Apple, Cherry, Pumpkin, Blueberry

Centerville Pie Co. 9" Pies - \$17.99 Apple, Pumpkin, Blueberry, Pecan

Maine Pie Co. Gluten-Free 8" Pies - \$17.99
Apple, Blueberry



How To Order





PLEASE ALLOW 48 HOURS FOR ORDERS. NOTE: THE LAST DAY TO ORDER IS DECEMBER 21ST, 2018. Before placing order, please inform us if a person in your party has a food allergy.

ORDER DATE:	ORDER TAKEN BY:		
PICK UP DATE & TIME:			
NAME:			
PHONE:	E-MAIL:		
ITEM	QTY	PRICE	TOTAL
SPECIAL INSTRUCTIONS:		GRAND TOTAL: (EXCLUDING TAX)	