

Currier & Chives

A C A T E R I N G C O M P A N Y



Social Menu

GOLD 2010

Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Social Menu | Gold 2010

Passed Hors d' oeuvres

Sold by the piece with a minimum of 25 pieces

Hot

Maryland Lump Crab Cake with Lemon Mustard Aioli
*Mini Beef Wellington with Red Onion Marmalade
*Lime Scallops Wrapped in Apple Wood Smoked Bacon
*Garlic and Herb Lamb Lollipop Chops
*Peking Duck Spring Roll, Hoisin Dipping Sauce
Mini Potato Skins, Three Cheeses, Spinach, topped with Sour Cream

Cold

*Wasabi Crusted Ahi Tuna, Sesame Wonton, Ponzu, Crisp Ginger
*Petit Filet on Potato Cake with Horseradish Spread
Endive Spear with Blue Cheese and Candied Pecans
Portobello Canapé, Boursin Cheese Mousse, Olive Tapenade on Toasted Onion Bread

Stationary Hors d' oeuvres

All Stationary Hors d' Oeuvres below are priced and portioned to serve 50 people

Crab Dip

Savory Tender Crab blended with Whipped Boursin and Cream Cheeses topped with a Spicy Cocktail Sauce served with Assorted Crackers

Mediterranean

Sliced Prosciutto, and Salami, Marinated Olives, Assorted Grilled Vegetables Toasted Artesian Breads, accompanied with Roasted Red Pepper Hummus and Basil Pesto

Dim Sum

Assorted Dumplings to include; Turkey, Pork and Vegetable, Shrimp Shoamai, served with Ponzu, Duck, Hoisin, Teriyaki, and Sweet Chili Dipping Sauces Served in Bamboos Steamers in-side of Steel Woks

International and Domestic Cheese

A combination of Roquefort Blue, Almond Crusted Brie, Port Salut, Boursin, Vermont Aged Cheddar, Accompanied by Seasonal Grapes, Assorted Water Crackers and Toasted Artesian Breads

Plated Menu Selections

Served with Choice of Salad, Rolls, Butter and Your Choice of Two Side Dishes
Priced per person Minimum of 10 people

Salads

Served with Rolls and Butter

- Mini Nicoise, Baby Mixed Lettuces, Green Beans, Tomatoes, Nicoise Olives, Cucumber,
Sliced Potatoes with Creamy Herb Balsamic Dressing
- Belgian Endive and Caramelized Walnut Salad, Asian Pear, Creamy Roquefort and
Sherry Vinaigrette
- Assorted Field Greens, Roasted Artichokes and Peppers, Baby Tomatoes, Boursin
Cheese with Tomato Balsamic Vinaigrette
- Beef Steak Tomato and Mozzarella, Fresh Basil, Black Pepper, Basil Oil and Balsamic
Drizzle (Summer Only-June to August)
- Firecracker Baby Spinach Salad with Julienne Carrot, Jicama, Sesame Seeds and Dried
Cherries with Orange Sesame Vinaigrette
- Assorted Field Greens, Strawberries, Candied Pecans, Peppered Goat Cheese with a
Lemon Poppy Seed Dressing

Entrée

- Teriyaki Glazed Barramundi with Orange Ginger Sauce
- Cider Glazed Salmon with Ginger Garlic Sauce
- Sesame Seed and Scallion Seared Salmon with a Roasted Red Pepper Emulsion
- Parmesan Crusted Sea Bass with Sherry Cream Sauce
Pending availability/pricing is subject to change
- Roasted Cod, Baby Tomatoes, Olives, Capers, and Burre Blanc
- Green Garlic Encrusted Chicken with Caper Sauce
- Grilled Chicken Scaloppini with Madeira Mushroom Sauce
- Herb Roasted Chicken with Roasted Tomato Demi Glaze
- *Garlic Roasted Tenderloin of Beef Port Demi Glaze
- *Maple Mustard Crusted Lamb Chops Zinfandel Sage Sauce
- Smoked Mozzarella Filled Ravioli, Roasted Plum Tomatoes, Spinach, Artichokes with
Basil Asiago Cream Sauce

Side Dishes

Vegetables

Haricot Vert with Maître d' Butter
Baby Spinach with Garlic and Olive Oil
Baby Carrots with Tarragon Butter
Wax String Beans, Red & Orange Peppers, Roasted Garlic and Olive Oil
Baby Patty Pan and Zucchini Squashes, Cremini Mushrooms with Fresh Herbs
Roasted Vegetable Ratatouille with Diced Tomatoes and Basil

Jumbo Asparagus with Lemon and Sea Salt
(seasonal May-August)

Roasted Root Vegetables; Beets, Rutabaga, Carrot, Turnip, and Parsnip
(October thru February)

Sage and Brown Butter Roasted Butternut Squash
(October thru February)

Starch

Risotto;

Mushroom, Lemon Artichoke, Green Pea, Three Cheese, Sundried Tomato and Herb or Roasted
Vegetable

Sesame Scallion Jasmine Rice

Roasted Sweet Potatoes

Garlic Whipped Yukon Gold Potatoes

Buffet Menu

Build Your Own Buffet

Choose a menu selection from above plus the rental for buffet equipment and turn your menu selection into
a buffet

Minimum of 25 people

Carving Station

*Roasted Garlic and Rosemary Grilled Beef Tenderloin, Port Wine Demi Glace

Texas Spice Rubbed Beef Brisket with a Sweet and Smokey Barbecue Sauce

*Spice Crusted Pork Loin, Pineapple Chutney

Exceptional Food, No Exceptions!

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