

Currier & Chives

A CATERING COMPANY



Social Menu

SILVER 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 | Silver 2010

Passed Hors d' oeuvres

Sold by the piece with a minimum of 25 pieces

Hot

*Teriyaki Beef Satay
Thai Peanut Chicken Satay
Wild Mushroom Tart
Sesame Chicken Fingers with Teriyaki Sauce
Scallops Wrapped in Bacon
Pork Dumplings with Ponzu Dip
Coconut Shrimp with Honey Dijon Dip
Potato Pancakes with Sour Cream and Apple Sauce

Cold

Shrimp Cocktail
*Garlic Herb London Broil, Blue Cheese on French Baguette
Roasted Mushroom and Mozzarella Skewer
*Smoked Salmon Spread on Marbled Rye
*Roast Beef Wrapped Asparagus
Seafood Salad in Filo Cups

Stationary Hors d' oeuvres

Priced per person Minimum of 10 people

Assorted Domestic Cheeses; Cheddar, Swiss, Pepper Jack, Dill Havarti Gouda and Munster with Assorted Crackers

Vegetable Crudités; Carrots, Celery, Broccoli, Cucumbers, Red & Green Peppers, Cauliflower and Tomato with Buttermilk Ranch

Roasted Vegetable Platter; Balsamic, Garlic and Herb Roasted Assorted Seasonal Vegetables

Garlic and Herb Pita Chips with Hummus and Tomato Olive Salsa

Layered Bean Dip with Refried Beans, Olives, Sour Cream, Guacamole, Salsa, Shredded Cheddar Cheese served with Tortilla Chips

Spinach and Artichoke Dip with Crackers and Garlic Toasted 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 with Rolls and Butter

Mixed Lettuce, Tomato, Cucumbers, Carrots, Red Onion
Romaine, Feta, Cucumber, Tomato and Onion with Kalamata Olives
Caesar with Herb Croutons
Baby Spinach, Grapes, Walnuts, Croutons with Raspberry Vinaigrette

Entrées

Grilled Salmon with your Choice of Preparation:
Plain, Citrus Butter, Pesto, Cajun, White Wine Caper Sauce, Teriyaki, Maple Mustard Glaze or
Tomato Basil Balsamic Glazed

Fresh Sherry Baked Haddock with Ritz Cracker Crumb Topping and served Corn Chowder Sauce

Seafood Stuffed Filet of Sole with a Lemon Butter Sauce

Chicken Cordon Bleu; Boneless chicken breast stuffed with ham and Swiss breaded and served
with a creamy Dijon sauce

Chicken Saltimbocca, boneless stuffed chicken breast with cheddar, prosciutto and sage breaded
and served with a Chardonnay Wine sauce With Shallots

Stuffed Chicken Breast, Bread Stuffing with Dried Cranberries with Herb Sauce

*Savory Roasted Prime Rib Au Jus

*Savory Roasted Sirloin with Mushroom Gravy

Wild Mushroom Filled Jumbo Ravioli Tossed with Boursin Cream Sauce, Asparagus, Spinach,
Broccoli and Red Bell Pepper

Potato Gnocchi Tossed with Sautéed Bite Size Portions Chicken breast, Toasted Pine Nuts,
Roasted Red Peppers, Capers, Artichoke Hearts, Sun Dried Tomatoes, White Wine Garlic Herb
Sauce, Garnished with Parmesan Cheese and Chopped Parsley

Shrimp & Broccoli Alfredo with Penne Pasta

Side Dishes

Vegetables

Chef's Seasonal Vegetable Medley
Broccoli with Herb Butter
Glazed Carrots
Green Beans Buttered or Almandine
Roasted Bistro Carrots
Roasted Vegetables

Starch

Mashed Potato
Oven Roasted Potato
Bread Stuffing
Rice Pilaf
Baked Potato
Wild Rice Pilaf
Scalloped Potatoes
Steamed White, Brown, Jasmine or Basmati Rice
Lyonnais 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

Add an Entrée

Add a Side

Or Add a Carving Station From Above

Carving Station

Onion and Sage Roast Turkey Breast, Rolls & Butter, Turkey Gravy, & Cranberry Sauce

*Savory Roasted Prime Rib Au Jus with Horseradish Sauce and Rolls & Butter

*Savory Roasted Sirloin, Red Wine Sauce and Rolls and Butter

Exceptional Food, No Exceptions!

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