

currier & chives

catering company



Spring and Summer Menu

2017

Brunch

Priced per Person with a Minimum of 15 people

The Currier Continental Breakfast

An Assortment of Freshly Baked Mini Breakfast Pastries,
Muffins and Bagels, Accompanied by Cream Cheese, Butter and Assorted Jellies

\$7.95

A Healthy Start

Strawberry and Vanilla Yogurt, served with Granola, Fresh Seasonal Fruit Salad,
Whole Bananas, Honey, and Raisins

\$6.95

Currier Awakening

Farm Fresh Scrambled Eggs, Bacon or Sausage and Home Fried Potatoes
An Assortment of Freshly Baked Mini Pastries, Muffins and Bagels, Accompanied by Cream Cheese, Butter
and Assorted Jellies with a Seasonal Fruit Platter

\$13.95

Quiche

One Quiche Serves 8 People

Choose 2 flavors

Farm stand: vegetable quiche

Lorraine: Bacon, swiss, and onion

Denver: Bell Peppers, Onions, Ham and Cheddar Cheese

Forest: Mushroom. Cheese, Spinach

\$12.95

Additional sides can add to your Brunch

Hash Brown Potato

Seasonal whole fruit

Grill Vegetable Platter

Chicken apple sausage

Fruit salad, fruit platter, or fruit skewers

Sausage gravy and biscuits

Eggs benedict

\$3 per item

Chef Active Stations

Omelet Bar

French Toast station- artisan breads

Waffle Station

Pancake Station

\$13.95 per person

Brunch Beverages

Pierece Brothers Coffee (Greenfield, MA)

\$2.25 per person

Assorted Juices

\$1.25

Bloody Mary Bar

La Mosa

Hibiscus Punch

Smoothie Bar

\$3.00

Passed Hors d'Oeuvres

Priced by the Piece

Traditional Tomato, Basil and Garlic Bruschetta

(available late June to Mid August)

\$2.30

Caprese, Skewer Tomato, Mozzarella, Basil

\$2.30

Chicken B.L.T spoon

\$2.50

Deviled Eggs

\$1.75

Reuben Palmier

\$2.50

Gazpacho Shooter

(available late June to Mid August)

\$2.50

Beef Crustini, Horseradish Sauce, Scallion

\$3.15

Pickled Vegetable crustini, boursin cheese

\$1.75

Asparagus Crepe

\$2.50



Passed Hot Hors d'Oeuvres

Priced by the Piece

Vegetable Spring Roll

Orange Ginger Sauce

\$2.30

Four Cheese Mac and Cheese Stick

\$1.75

Coconut Chicken Pop

Red Curry Honey

\$2.50

Pulled Pork Quesdilla

\$2.25

Grilled Vegetable Skewer

Romesco sauce

\$1.75

Scallops Wrapped in Bacon

\$2.75

Coconut Shrimp

Mango Lime Chutney

\$2.75

Crab Cake

Remoulade sauce

\$3.15

Mushroom Triangle

\$2.25

Stationary Hors d'Oeuvres

Priced per Person with a Minimum of 25 people

House made Kettle Chips

Onion dip, ranch, buffalo chicken dip

\$4.95

Vegetable Crudit  or Vegetable Crudite Shots

Carrots, Celery, Broccoli, Cucumbers, Red & Green Peppers,
Cauliflower and Tomatoes with Buttermilk Ranch

\$2.25 shot

\$6.95 platter

Warm Spinach and Artichoke Dip

Served with Crackers, Pita Chips, Crustini

\$7.95

Chicken Looipop

Buffalo or Black & Tan BBQ

\$3.25

Chef Inspiration Displays

Priced per Person with a Minimum of 25 People

International and Domestic Cheese

Manchego, blue cheese, cheddar, pepperjack, swiss, gouda, muenster, accompanied with nuts, crackers,
crustini, and grapes

(any specific cheese not listed please let us know and we can provide it for you)

\$10.95

Mediterranean

Assorted Grilled Vegetables, Marinated Olives, Roasted Red Pepper, Hummus, Pesto, Tomato Olive Salad, Tabouli,
Baba Ghanoush, Stuffed Grape Leaves and Herb Pita Chips

\$9.95

Antipasto

Sopressata, Salami, Prosciutto, provolone, Extra Virgin Olive Oil, Marinated Ciliegine Mozzarella, Marinated
Sundried Tomatoes and Roasted Artichoke Salad, Focaccia Garlic Toast with Tomato Relish, Marinated Olives

\$12.95

Sandwiches or Pinic

Tea Sandwiches

Priced per Person with a Minimum of 15 people

Basic

Assorted Basic Tea Sandwiches served on White and Wheat Breads with Creamy Butter Spread

Choose Three Selections;

*Roast Beef, Turkey, Ham, Cucumber, Chicken Salad, Tuna Salad, Ham Salad, Seafood Salad and Egg Salad

Note-Salads do not have the Creamy Butter Spread

\$6.25

Gourmet

Tea Sandwiches are Made on Hearty Breads with Gourmet Ingredients

Choose Three Selections;

Smoked Salmon, Dill Spread on Marble Rye

Turkey, cranberry mayo, wheat

*Roast Beef and Boursin Spread on White

Curried Chicken Salad with Grapes on Wheat

Ham, Brie and Whole Grain Mustard Spread on Wheat

\$8.75

Basics from the Deli

All served with Chips and Dill Pickle Spears

Priced per Person with a Minimum of 15 people

***Finger Sandwich Platter**

Platter of Pre-Made Sandwiches on Finger Rolls to Include Shaved Roast Beef, Roasted Turkey, Tuna Salad, Chicken Salad, Ham Salad and Egg Salad

\$8.95

***Assorted Wraps or Sandwiches**

Platter of Pre-made Wraps or Deli Sandwiches to Include Shaved Roast Beef, Roasted Turkey, Ham, Grilled Chicken Breast, Tuna Salad, Chicken Salad with Lettuce and Tomato. Served on Assorted Wraps or Breads

\$10.95

Make Any Sandwich A Tote

For an additional **\$3.50**

Totes Include:

Sandwich, Chips and Dill Spear

Side Salad or Fruit Salad

Cookie or Brownie

From the Garden

Garden Greens

Cucumber, Tomato, Carrot, and red onion

\$4.95

Caesar

Romaine, Croutons, Parmesan Cheese and Caesar Dressing

\$6.25

Baby Spinach & Frisee

Roasted Grape, Candied Pecans, Goat Cheese with a Red wine Vinaigrette Dressing

\$6.95

Broccoli Salad

Broccoli, Green Apple, Red Onion, Bacon and Dried Cranberry with apple cider vinaigrette

\$5.95

Trio Berry Salad

Arugula, Frisee, Red Onion, Shaved Ricotta Salata, Berry Vinaigrette

\$6.95

Panzanella Salad

Croutons, Vine Ripe Tomatoes, Cucumber, Greens, Shaved Asiago, Red Wine Vinaigrette
(available mid June thru Late August)

\$6.95

Greek Salad

Tomatoes, Green Bell Peppers, Cucumber, Red Onion, Feta Cheese and Olives over Mixed Greens

\$5.95



Entrées

All Served with Rolls and Butter and choice of one side

Poultry

Chicken Lemon Picatta

White Wine, Capers, Shallots, Butter, Gremoulata

\$14.95

Chicken Marquis

Bite Size Portions of Chicken Breast Sautéed with Garlic & Mushrooms in a White Wine Sauce

\$15.95

Chicken Staler Breast

Chicken Reduction, Vegetable, Basil Mash Potato

\$17.95

Seafood

(Pending Availability, Prices are Subject to Change)

Scallop

White Bean, Swiss Chard, Roasted Garlic Cream, Lemon Gastrique

\$24.95

Grilled Salmon

Salsa Verde or Spring Pea Viniagrette

\$16.95

*** Beef**

All Served with Rolls and Butter and choice of one side

Marinated Grilled Steak Tips;

\$10.95

Herb Roasted Tenderloin of Beef

With a Port Demi Glaze

\$20.95 (6oz Plated)

\$18.95(4oz Plated)

Mustard Crusted Lamb Rack

Sour Cherry Lamb Reduction

\$16.95

Carving or Chef Active Stations

All Served with Rolls and Butter

Black Forest Ham with assorted mustards, strawberry horseradish sauce

\$11.95

Jamaica Jerk Spice Pork Loin with Tropical Salsa

\$11.95

Roast Turkey Breast with Turkey Gravy and Cranberry Sauce

\$11.95

***Roasted Garlic and Rosemary Grilled Beef Tenderloin with a Port Wine Demi Glaze**

\$18.95

Quesadilla Station

Choose 2: Pull Pork, Vegetarian, Grill Chicken

Guacamole, Salsa, Sour Cream, Tortilla Chips

\$14.95

Side Dishes

(Price already in entrée for side items)

Vegetables

Chef's Seasonal Roasted Vegetable Medley

Asparagus

(seasonal May-August)

Market Priced

Starch

Roasted Garlic Mashed Potatoes

Roasted Baby Red Potatoes with fresh herbs

Rice Pilaf

Angel Hair or Linguine

(Only for Chicken Picatta or Chicken Marquis)

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

*These items may be cooked to order or served raw or undercooked.

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

Dessert

Priced per Person with a Minimum of 10 people

Please Inquire about Additional Dessert Options

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Strawberry Shortcake

Biscuits topped with Strawberries and Whipped Cream

\$6.95

Peach Cobbler or Summer Fruit Cobbler

\$6.95

Sundae Bar

Assorted Ice Cream Served with a Variety of Toppings and Mixers.

Including: Candies, Nuts, Syrups, Sprinkles and Fresh Berries

\$7.95

Milk and Cookies

A classic: Choose from Chocolate Chip, Peanut Butter, M & M, Macadamia Nut, Chocolate Chunk

\$3.25



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Catering & Rental Guidelines

We offer ServeSafe, Allergen and TIPS Certified Wait Staff, Bartenders and Chefs.

Depending on the duration of the event, set up and break down time will be included.

Many rental companies do not include event set-up with the rental price of individual items. Please be sure to clarify these details with the rental company and your catering specialist in order to help us assist you with planning and staffing your event.

Menu items are offered as listed, and include the basic servicing materials needed to cater the event. Rentals such as tents, china, flatware, glassware and linen are not included. Custom menus are available upon request, pending seasonal pricing and availability.

Venues vary significantly; please be sure to specify which items are included with your venue, and any rentals which may not be included, such as: linens, table and china. We are happy to accommodate your requests and event needs. For a list of venues in our preferred network, please speak with a catering sales specialist.



Currier & Chives is available for Weddings, Baby and Bridal Showers, Children's Birthday Parties and More! We service a wide range of Corporate & Business Functions including: Catering for Meetings, Holiday Parties, Award Receptions, & Lunch Drop-Offs

Exceptional Food, No Exceptions!

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