



Stationary Hors D'oeuvres

Fresh Fruit Arrangement

\$2.75 per person

Seasonal Arrangement of Vegetables with Fresh Basil Dip

\$2.95 per person

Domestic Cheese Arrangement

May include Cheddar, Monterey, Longhorn, Colby, Garden or Pepper Jack, Smoke Cheddar, Mozzarella

\$3.50 per person

Imported Cheese Board

May include Brie, Gouda, Jarisberg, Danish Blue, Gruyere, Sage Derby, etc.

\$4.50

All Cheese Arrangements Garnished with Grapes and Strawberries (when available)

Everything Under the Sun Antipasto Arrangement

Grilled Vegetables, Roasted Garlic & Sage, White Bean Spread, Olives, Meats and Cheeses, Marinated Vegetables, Crostini, etc.

\$5.50 - \$15.00 per person depending on unlimited choices

(25 person minimum)

Normandy Cheese Spread

Mixture of Swiss, Brie and Blue Cheeses with Cream Cheese Base Layered with Parsley and Toasted Pecans

Garnished with Apples

\$8.95 per pound

Brie en Croute

Stuffed with Fruits of the Season – Apples in the Fall, Cranberries or Dried Apricots and Almonds in Winter,

Strawberry Coulis in Spring, Raspberries in the Summer

\$32.50

Potpourri of Brie

Potpourri of Toppings, Chefs Choice May Include Assorted Nuts, Fruits, Spices, Jams, etc. Beautiful and Colorful Presentation

\$35.00

Mediterranean Plate

(Minimum of 25)

(Hummus, Baba Ghanou, Tapermade, Pita, Olives, Fete, Caponata, Artichoke Spread, etc.)

\$5.50 per person

Stationary Hors D'oeuvres, continued

Smoked Fish Display

(25 person minimum)

Chef's choice of 4 smoked fish, lemon herb crème fraiche and crackers

\$7.95 per person

Passed Hors D'oeuvres

(Quantities of 100, service charge for smaller quantities)

Garlic Stuffed Roasted Red Potatoes

\$95.00

Spanikopita

\$100.00

Cheese Straws

\$79.00

Vegetable Egg Rolls with Chinese Mustard

\$75.00

Cheese Quesadillas with Fire Roasted Salsa

\$110.00

Tortilla Pinwheels

\$85.00

Marinated Tortellini Skewers

\$150.00

Cheese Puffs

\$85.00

Brie and Raspberry Pockets

\$125.00

Seasonal Bruschetta with Vegetable Toppings

Tomato and basil, white bean spread and eggplant, caponata, etc...

\$100.00

Teriyaki or Coconut Curry Chicken Sata' with Peanut Sauce

\$140.00

Beef Empanadas with Spicy Salsa Sauce

\$100.00

Gourmet Pizza

Pesto and Tomato, grilled chicken & roasted red pepper, sundried tomato & fresh thyme, blue cheese & caramelized onion

\$24.00 per sheet

(Feeds approximately 30 per sheet for hors d'oeuvres)

Dim Sum

\$85.00

Coconut Shrimp with Orange Marmalade Sauce

\$125.00

Baked Teriyaki Wings

(Marinated in our special teriyaki and roasted)

\$85.00

Baked Honey Mustard Wings

\$75.00

Buffalo Chicken Wings

Served with celery and bleu cheese dressing

\$85.00

Maryland Crab Cakes with Remoulade Sauce

\$130.00

Black Bean and Roasted Corn Salsa with Blue Corn Chips

\$3.25 per person

Raw Bar

(clams, oysters, shrimp, cocktail sauce, crackers and lemons)

\$7.95 - \$15.95 per person

Chef will be billed at \$30.00 per hour, portal to portal

Sushi

Available Upon Request

Salads

Tossed Salad with a choice of homemade dressings

Crisp Romaine leaves with Garlic Parmesan croutons and Caesar dressing

Field Greens with Gilled Pears, Walnuts, Red Onion and Champagne Vinaigrette

Traditional Antipasto Salad

*Mixed greens, olives, assorted cheese, Italian cold cuts, pepperocinis,
Tomatoes and cucumbers*

Italian Chopped Salad

*A delightful mix of baby lettuces, heart of palms, artichoke hearts, roasted red peppers,
Gorgonzola and poppy seed dressing*

Spinach Salad

Tender young spinach, garlic parmesan croutons with warm bacon vinaigrette

Tomato Mozzarella Salad

With fresh basil, olive oil and fresh garlic

Prices range from \$3.25 per person to \$7.95 per person

Additional Salad Options

Cucumber Salad

With onions, white balsamic vinegar and fresh herbs

Variety of Potato Salads

Fresh dill and red potato, traditional egg and potato, German Potato, Greek potato

Healthy Vinaigrette Slaw

Oil-based cold slaw recipe

Mediterranean Pasta Salad

Olives, Feta Cheese, Grilled Vegetables, Rotini Pasta, Roasted Red Peppers, Onions

Rotini and Vegetable Salad

Cous Cous Salad

Priced per pound \$3.99-\$5.99

Main Course Poultry

Chicken Mediterranean

Sauté of Chicken topped with stew of artichoke hearts, mushrooms, olives and parsley in a white wine sauce

Chicken Piccata

Tender Chicken cutlets sautéed in a light white wine lemon sauce and capers

Chicken Marsala

Tender Chicken cutlets sautéed with Marsala wine and mushrooms

Breast of Chicken with Cranberry and Sage Stuffing

Additional stuffing options available upon request

Tomato Basil Chicken with Linguine or Rice

Chicken tenders marinated in a low fat marinade and baked

Chicken Cacciatore

A classic chicken dish with a rich tomato sauce served over spaghetti

Chicken Teriyaki Chicken

Tender chicken breast marinated in our very own teriyaki sauce and grilled

Chicken Marengo

Sautéed chicken with tomatoes, olives and chicken stock

Roast Tom Turkey with Sage Dressing

\$12.95 to \$15.95 per person

Main Course Meats

Pork Tender Loin with Dion Sauce

Tender Medallions of Pork Tender Loin Sautéed & Laced with a Delicate Dijon Sauce
\$14.95

Stuffed Pork Loin

Served with Fresh Spinach, Mozzarella Cheese and Caplicola, Roasted and Sliced with Pan Gravy
\$15.95

Rack of Lamb with Rosemary Garlic Bread Crumbs and Demiglace

A Beautiful & Appetizing Presentation of New Zealand Lamb Trimmed with Garlic Crumbs & Demiglace
\$24.95

Roast Tender Loin of Beef

With Béarnaise Sauce, Gorgonzola Sauce or Monza Warnoff Sauce (Drunken Tenderloin)
\$24.95

Veal Piccata

Tender Veal Cutlets Sautéed Light Caper Beurre Blanc
\$19.95

Veal Scaloppini

Braised Veal with Tomatoes, Onions, Peppers and Assorted Italian Seasonings Served with Rice or Pasta
\$17.95

Veal Marsala

Delicate Veal Cutlets Sautéed with Marsala Wine and Mushrooms
\$18.95

New York Sirloin of Beef

Choice Angus Beef Grilled to Perfection
\$22.95

Del Monaco Steaks

Choice Angus Sized to Customer Request and Served with a Mushroom Bordelaise Sauce
\$23.95

Roast Prime Rib of Beef

Roasted and Served to Your liking with Beef Au Jus
Prime Rib Roast equals approximately 18-22 pounds
\$22.95 Full Cut (12 cuts to a roast) \$18.95 English Cut 18 cuts to a Roast

Catering Options

Stations

Chef billed at \$30.00 per hour, portal to portal

Stir Fry Station

*Stir Fry includes the following selections,
Stir Fry menu can be altered to accommodate individual customer tastes*

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|---------------------------------|-----------------------------|
| <i>Julienne of Peppers</i> | |
| <i>Mushrooms</i> | |
| <i>Artichokes</i> | |
| <i>Roasted Peppers</i> | |
| <i>Medley of Spring Veggies</i> | |
| <i>Broccoli</i> | |
| <i>Sun Dried Tomatoes</i> | |
| <i>Snow Peas</i> | |
| <i>Tomatoes</i> | |
| | <i>Shrimp</i> |
| | <i>Grilled Chicken Port</i> |
| | <i>Sliced Beef</i> |
| | <i>Scallops</i> |
| | <i>Prosciutto</i> |

*Stir Fry Station accompanied by Jasmine Rice, Soy Sauce & Fortune Cookies
\$12.95 - \$16.95 per person*

Create Your Own Pasta Station

Your guests will choose their own combination of ingredients. A trained Chef will cook their creation so they may enjoy their own unique dish

Suggested Choices

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|---------------------------|---------------------------------|--------------------------|
| <i>Fresh Herbs</i> | <i>Julienne of Peppers</i> | <i>Chopped Clams</i> |
| <i>Caramelized Onions</i> | <i>Mushrooms</i> | <i>Shrimp</i> |
| <i>Spinach</i> | <i>Artichokes</i> | <i>Mini Meatballs</i> |
| <i>Anchovies</i> | <i>Roasted Peppers</i> | <i>Grilled Chicken</i> |
| <i>Roasted Vegetables</i> | <i>Medley of Spring Veggies</i> | <i>Pork</i> |
| <i>Olives</i> | <i>Broccoli</i> | <i>Ground Beef</i> |
| <i>Capers</i> | <i>Sun Dried Tomatoes</i> | <i>Chunks of Lobster</i> |
| <i>Cauliflower</i> | <i>Snow Peas</i> | <i>Scallops</i> |
| <i>Blue Cheese</i> | <i>Tomatoes</i> | <i>Prosciutto</i> |
| | <i>Choice of 2 Sauces</i> | |
| <i>Red Sauce</i> | <i>Alfredo Sauce</i> | <i>Marinara</i> |
| <i>Vodka Cream Sauce</i> | <i>Bolognaise</i> | <i>Pesto Sauce</i> |
| | <i>Choice of 2 Pastas</i> | |
| <i>Gnocchi</i> | <i>Penne Rigate</i> | <i>Bow Tie</i> |
| <i>Angel Hair</i> | <i>Rotini</i> | <i>Ziti</i> |

\$12.95 to \$15.95 per person

Grill Station

(Prices reflect a 4 oz. portion per person)

*Lemon and Herb Swordfish Kabobs
Teriyaki Tuna Kabobs with Wasabi Sauce
Cold Water Lobster Tails
Shrimp Wrapped in Bacon with Mustard Sauce
Marinated Teriyaki Beef Kabobs
Southwestern Style Chicken Kabobs with Peppers and Onions
Mediterranean Style Lamb Kabobs with Cucumber Salad & Yogurt Sauce
Vegetable Kabobs with Cous Cous*

\$8.95 to \$20.95 per person

Carving Station

(Prices reflect a 4 oz. portion per person)

*Steamship Round of Beef Roast
(Approximately 60-90 pounds
1 Roast Feeds approximately 100 people; minimum of 50 people)
Filet of Beef Tenderloin with Horseradish Sauce
Pork Loin with Fruit Chutney and Mustards
Black Oak Ham with Pineapple & Cherries glazed with Apricot Jelly
Slow Roasted Angus Top Round of Beef*

\$9.95 to \$19.95 per person



Policies and Terms

- An 18% service charge consisting of 18% of the total food cost will be added to all off premise events
- A 10% deposit is required to reserve McQuade's Catering Department for a specific date and function. This deposit will be applied to your final bill or returned if you cancel a minimum of three months prior to the event. A payment in the amount of 50% of the balance is due no later than two weeks prior to the event. The final balance, payable by cash or approved check is due the day of the event. If using a credit card that account number and expiration date must be supplied to your event coordinator no later than two days prior to the even for processing.
- A final count must be supplied to your coordinator no later than two (2) weeks prior to the function.
- Final attendance and menu choices must be confirmed one week prior to the reserved date. The invoice will be based upon this final count and can not be altered.
- Additional hours required by wait staff that is not included in the contract will be added to the final bill.
- Balance of wedding cake and floral arrangements must be paid one week prior to the event. Speak to the specific department coordinators regarding policies.
- There will be a six (6%) Connecticut, eight (8%) Rhode Island sales tax charge on the total bill.
- If you choice to book your wedding cake, floral arrangements and catering needs through McQuade's we offer a 5% savings on the food portion of your bill.
- McQuade's requires that you use a professional bartending service for large functions. We will be glad to assist you with this matter if necessary.
- Instructions regarding left over food should be discussed prior to the event.
- Any damage incurred to McQuade's equipment will be added to your final bill. Our rental supplier adds a 10% damage/insurance waiver to all rental bills and will be determined when your rentals are finalized. This is not an option.
- If you must cancel for any reason you will be responsible for payment dependent on the cancellation date.
- Prices are subject to availability and market prices and are subject to change.

If you have any questions regarding the above information, please contact us at 860-912-3622 or 860-460-9374