



Passed Hors D'oeuvres

(Quantities of 100, service charge for smaller quantities)

Garlic Stuffed Roasted Red Potatoes

\$125.00

Spanikopita

\$110.00

Vegetable Egg Rolls with Chinese Mustard

\$110.00

Cheese Quesadillas with Fire Roasted Salsa

\$110.00

Tortilla Pinwheels

\$110.00

Marinated Tortellini Skewers

\$150.00

Brie and Raspberry Pockets

\$150.00

Seasonal Brushetta with Vegetable Toppings

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

\$125.00

Teriyaki or Coconut Curry Chicken Sata' with Peanut Sauce

\$195.00

Petite French Lamb Chops

\$PTM

Chipotle Crab Phylo Cups

\$125.00

Sweet Potato Frites w/Cranberry Alioli

\$130.00

Crostini with Rare Roast Beef Wasabi

\$295.00

Mushroom Polenta Diamonds

\$135.00



Beef Hibachi Skewers

\$195.00

Seafood Stuffed Mushrooms

\$150.00

Maryland Crab Stuffed Mushrooms

\$175.00

Spinach Stuffed Mushrooms

\$125.00

Scallops and Bacon

Sea scallops wrapped in bacon with a teriyaki glaze

\$175.00

Shrimp Cocktail

Priced according to size and quantity

Shrimp Rolls with Hoisen Sauce

\$135.00

Smoked Salmon Canapé

\$135.00

Garlic Mussels Aioli with Panko Crumbs

\$150.00

Stuffed Belgian endive with Herb Cream Cheese

\$125.00

Melon and Imported Prosciutto

\$175.00

Smoked Chicken Quesadillas with Seasonal Salsa

\$150.00

Grilled Herb Tenderloin on Crostini Toast with Horseradish Cream Cheese

Market price

\$300.00

Swedish Meatballs

\$95.00

Mini Assorted Quiche

\$150.00



Stationary Hors D'oeuvres, continued

Smoked Fish Display

(25 person minimum)

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

\$10.95 per person

Beef Empanadas with Spicy Salsa Sauce

\$100.00

Gourmet Pizza

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

\$29.00 per sheet

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

Dim Sum Dumplings

\$110.00

Coconut Shrimp with Orange Marmalade Sauce

\$150.00

Baked Teriyaki Wings

(Marinated in our special recipe of teriyaki then roasted)

\$110.00

Baked Honey Mustard Wings

\$110.00

Buffalo Chicken Wings

Served with celery and bleu cheese dressing

\$110.00

Maryland Crab Cakes with Remoulade Sauce

\$150.00

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 \$40.00 per hour, portal to portal

Sushi

Available Upon Request

McQuade's Marketplace Catering

McQuadesC4@yahoo.com

860-460-9374 Director of Catering



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, pepperoncini's,
Tomatoes and cucumbers*

Italian Chopped Salad

*A delightful mix of baby lettuces, hearts of palm, 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

Green Bean Salad with Tomato and Red Onion

Variety of Potato Salads

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

Healthy Vinaigrette Slaw

Oil based cold slaw recipe

Mediterranean pasta Salad

Olives, feta cheese, grilled vegetables, rotini pasta, roasted red peppers and onions

Rotini & Vegetable Salad

Cous Cous Salad

Priced per pound



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

Grilled 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

\$14.95 - \$18.95 per person



Main Course Meats

Pork Tender Loin with Dion Sauce

Tender Medallions of Pork Tender Loin Sautéed & Laced with a Delicate Dijon Sauce
\$16.95

Stuffed Pork Loin

Served with Fresh Spinach, Mozzarella Cheese and Caplicola, Roasted and Sliced with Pan Gravy
\$16.95

Rack of Lamb with Rosemary Garlic Bread Crumbs and Demi glace

A Beautiful & Appetizing Presentation of New Zealand Lamb trimmed with Garlic crumbs and demi glace
\$PTM

Roast Tender Loin of Beef

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

Veal Piccata

Tender Veal Cutlets Sautéed Light Caper Beurre Blanc
\$24.95

Veal Scaloppini

Braised Veal with Tomatoes, Onions, Peppers and Assorted Italian Seasonings served with Rice or Pasta
\$22.95

Veal Marsala

Delicate Veal Cutlets Sautéed with Marsala Wine and Mushrooms
\$22.95

New York Sirloin of Beef

Choice Angus Beef Grilled to perfection
\$PTM

Del Monaco Steaks

Choice Angus sized to customer request and served with Mushroom Bordelaise Sauce
\$PTM

Roast Prime Rib of Beef

Roasted and served to your liking with Beef Au Jus
Prime Rib Roast equals approximately 18-22 pounds
Full Cut (12 cuts per roast) English Cut (18 cuts per roast)
\$PTM



Stations

Chef billed at \$40.00 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*

Julienne of Peppers

Mushrooms

Artichokes

Roasted Peppers

Medley of Spring Veggies

Broccoli

Sun Dried Tomatoes

Snow Peas

Tomatoes

Shrimp

Sliced Beef

Grilled Chicken Port

Scallops

Prosciutto

*Stir Fry Station accompanied by Jasmine Rice, Soy Sauce and Fortune Cookies
\$14.95-\$20.95 per person*

Create Your Own Pasta Station

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

Suggested Choices:

- *Fresh Herbs*
- *Caramelized Onions*
- *Spinach*
- *Anchovies*
- *Roasted Vegetables*
- *Olives*
- *Capers*
- *Cauliflower*
- *Blue Cheese*

- Julienne of Peppers*
- Mushrooms*
- Artichokes*
- Roasted Peppers*
- Spring Veggie Medley*
- Broccoli*
- Sun Dried Tomatoes*
- Snow Peas*
- Tomatoes*

- Chopped Clams*
- Shrimp*
- Mini Meatballs*
- Grilled Chicken*
- Pork*
- Ground Beef*
- Chunks of Lobster*
- Scallops*
- Prosciutto*

Choice of 2 Sauces

- *Red Sauce*
- *Vodka Cream Sauce*

- Alfredo Sauce*
- Bolognese*

- Marinara*
- Pesto Sauce*

Choice of 2 Pastas

- *Gnocchi*
- *Angel Hair*

- Penne Rigate*
- Rotini*

- Ziti*
- Bow Tie*

\$14.95 to \$20.95 per person

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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 Onions
Mediterranean Style Lamb Kabobs with Cucumber Salad & Yogurt Sauce
Vegetable Kabobs with Cous Cous*

\$10.95 to \$22.95 per person

Carving Station

(prices reflect a 4 oz. portion per person)

*Steamship Round of Beef Roast
(Approximately 60-90 pound 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*

PTM per person



McQuade's Marketplace Catering

14 Clara Drive

Mystic, CT 06355

Director of Catering (860) 460-9374, Phone (860) 572-3929, Fax (860) 572-0331

1-877- WE CAN COOK

Policies and Terms

- A 18% service charge consisting of 18% of the total food costs will be added to all off premise events
- A 10% deposit is required to reserve McQuades 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 by the day of the event. If using a credit card that # and expiration date must be supplied to your event coordinator no later than two days prior to the actual event 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 on this final count and cannot 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 (6.35%) Connecticut State or (8%) Rhode Island State sales tax charge on the total bill
- If you choose to book your wedding cake, floral arrangements and catering needs through McQuades we offer you a 5% savings on the food portion of your bill.
- McQuade's requires you to use the services of a professional bartending service for large functions. We will be glad to assist you in this matter if necessary.
- Instructions concerning 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
860-460-9374 to speak to the Catering Director

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