

Platters

Classic Entertainer

1lb Virginia Baked Ham
1lb Oven Roasted Turkey
1lb. Store cooked Roast Beef
½ lb. Genoa Salami
½ lb. American cheese
½ lb. Swiss cheese
30 Vienna Rolls
4 lbs. of salad*
Serves 26-30

Deluxe Entertainer

1 ¾ lb. Virginia Baked Ham
1 ¾ lb. Oven Roasted Turkey
1 ¾ lb. Store cooked Roast Beef
1 lb. Chicken Breast
1 lb. Baby Swiss cheese
1 lb. Cheddar cheese
36 Vienna Rolls
5 lbs. of salad*
Serves 32-36

Italian

1 lb. Virginia Baked Ham
1 lb. Genoa Salami
1 lb. Mortadella
1 lb. Capicola
1 lb. Provolone Cheese
12 Vienna Rolls
2 lbs. of Salad*
Serves 14-18

Finger Sandwiches

24 Sandwiches with choice of; ham salad, tuna salad, egg salad, seafood salad, or chicken salad. **Serves 20-24**

Wrap Platter

Wraps cut into halves or thirds. Your choice of Wraps.

Buffalo Wings

50 boneless buffalo wings served with bleu cheese for dipping, carrots, and celery. **Serves 18-22**

Cheese and Crackers

Assortment of domestic and imported cheeses, crackers, and fruit. **Serves 18-22**

Antipasto Platter

Assortment of Italian favorites (subject to availability); salami, sopressata, provolone wrapped in prosciutto, mozzarella, olives, and pepperoncini. Served with crackers.

Serves 18-22

Shrimp Platter

2 ½ lbs. large cooked shrimp served with cocktail sauce and lemon wedges. **Serves 10-12**

Tenderloin platter

Slow roasted tenderloin, and thin and served with horseradish sauce and sliced French bread. **Serves 10-12**

Veggie Platter

Assortment of broccoli, peppers, carrots, cauliflower, celery, and grape tomatoes.

Serves 14-16

Fruit Platter

Assortment of seasonal and local fruit offerings. **Serves 14-16**

Desserts

Cookie Platter

Five dozen assorted cookies; chocolate, peanut butter, sugar, and oatmeal. **Serves 20-24**

Pastry Platter

Assortment of mini eclairs, cream puffs, brownies, and cookies. **Serves 18-22**

Appetizers

(Recommend 3+ per person for cold, 4+ per person for hot)

*Pricing per piece

Vegetable spring rolls

A mix of cabbage and other veggies in a thin, crispy roll.

Tenderloin Crostini

Tenderloin, Candied Onions, Bleu Cheese

Chicken Satay

White-meat chicken, skewered and basted with satay-peanut sauce.

Risotto Bites

Risotto with mushrooms, asparagus, and Asiago breaded with panko.

Crab Cakes

Traditional Maryland crab cake with roasted red pepper aioli.

Mini Reuben

Lean corned beef, sauerkraut, spicy mustard, and imported Swiss on mini rye.

Bacon Wrapped Scallop

Scallop wrapped in Applewood smoked bacon.

Shrimp Casino

Shrimp marinated in spicy casino mix wrapped with Applewood smoked bacon.

Shrimp Tempura

Shrimp battered in light-crispy batter, and fried. Served with citrus-soy dipping sauce.



Poultry

Baked stuffed Chicken

Chicken breast stuffed with cranberry-apple stuffing, and topped with gravy.

Margherita Chicken

Grilled chicken marinated in lemon, lime, garlic, and herbs.

Chicken Caprese

Chicken breasts topped with melted mozzarella, and a sauce of; white wine, tomato, basil, and onion.

Chicken Saltimbocca

Chicken breast topped with provolone, sage, and prosciutto. Topped with a sage, shallot, and Marsala wine sauce

Chicken Piccata

Chicken cutlets breaded and pan fried until golden brown. Served with a sauce of lemon, capers, butter, and white wine.

Chicken Marsala

Chicken cutlets breaded and pan fried until golden brown. Served with a sauce of butter, mushrooms, shallot, and Marsala wine.

Chicken Cacciatore

Roasted chicken simmered in a tomato based sauce with white and red wine, peppers, onions, and mushrooms.

Meat

Beef Brisket

Beef brisket with spice rub, and slow cooked in braising sauce.

Pulled Pork

Slow cooked BBQ pulled pork.

Stuffed Pork Loin

Choice of cranberry-apple stuffing or spinach, feta and roasted tomato stuffing.

Glazed Pork Loin

Roasted pork loin with balsamic, honey, Dijon glaze.

Beef Wellington

Seared beef tenderloin & mushroom duxelles, and wrapped in pastry. Served with a demi-glaze and red wine sauce.

Spoon Roast

Tender, roasted beef spoon roast. Sliced thin and served with au jus.

BBQ Baby Back Ribs

Fall of the bone tender in our homemade BBQ sauce.

Meatballs Swedish or Sweet and Sour

Sausage peppers & onions

Bite sized pieces of store-made sweet and hot sausage. Served with peppers, onions, and coated with tomato sauce.

Coffee Rubbed Sirloin

Chili and coffee rubbed sirloin steak thinly sliced and served with Salsa Fresco.



Pasta

Lasagna

Lasagna can be made as a grilled vegetable lasagna, or lasagna Bolognese.

Baked Ziti

Ziti baked with Bolognese as well as; ricotta, parmesan, and mascarpone cheeses. Topped with Italian shredded cheese blend.

Chicken or Eggplant Parmesan

Chicken or eggplant layered with tomato sauce and mozzarella cheese.

Pasta Carbonara

Bowtie pasta with diced ham, bacon, tomato, peas, and a creamy parmesan sauce.

Chicken Broccoli Alfredo

w/ Ziti. Can also be made vegetarian without the chicken.

Pasta Primavera

Choice of pasta tossed with sautéed vegetables and a butter, cream, and parmesan sauce.

American Chop Suey

Macaroni baked with ground beef, onion, celery, and crushed tomatoes.

Mac and Cheese

Macaroni and 3 cheese sauce panko topping.

Baked Stuffed Shells

Pasta stuffed with cheese baked in tomato sauce topped with three cheese blend.

Add Garlic Bread

Fish

Teriyaki Salmon

Salmon baked with teriyaki glaze.

Baked Scrod

Scrod baked with buttery bread crumb topping, white wine and lemon.

Margherita Shrimp

Grilled shrimp marinated in lemon, lime, garlic and herbs.

Shrimp scampi

Shrimp sautéed in a sauce of butter, garlic, lemon, and white wine.

Cod Caprese

Baked cod with a sauce of white wine, tomato, basil, and onion.



Salads

Caesar Salad \$1.99 per Person

Garden Salad \$1.99 per Person

Mixed Greens \$1.99 per Person

Greek Salad \$2.99 per Person

Add Meat \$1.99 extra per person

Sides

Rice Pilaf

Pasta

Choice of linguine, spaghetti, fettuccini, macaroni, ziti, penne, or bowtie.

Potato

Mashed or roasted.

Vegetable

Sautéed or steamed vegetables.

Peterson's Market

Catering Menu



Ordering

(508) 362-2147,

and ask for Catering.