

Currier & Chives

A CATERING COMPANY



Shower Menu

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.

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Bridal Shower Menus | 2010

Priced per person Minimum of 10 people

Menu One

Farm Fresh Scrambled Eggs

Home Fried Potatoes

Smoked Bacon or Sausage

An Assortment of fresh baked Mini Pastries, Muffins, and Bagels. Served with Butter, Jelly, and Cream Cheese

Fresh Seasonal Fruit

Menu Two

Priced per person Minimum of 12 people, Each Quiche Serves 6

Mini Breakfast Pastries

Choose a Quiche

Roasted Vegetable

Spinach & Mushroom

Sun Dried Tomato, Onion and Mozzarella

Lorraine; Bacon and Swiss

Crab; Crab Meat, Cream and Boursin Cheeses, Onions and Scallions

Western; Bell Peppers, Onions, Ham and Cheddar Cheese

Greek; Green Bell Peppers, Onion, Tomatoes and Feta Cheese

Baby Field Greens, Strawberries and Candied Pecans

Sliced Seasonal Fruit

*Menu Three

Potato Salad

Pasta Salad

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

Served with Chips and Dill Pickle Spears

Fresh Seasonal Fruit

Cookies and Brownies

Menu Four

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

Vegetable Crudités, Carrot, Celery, Broccoli, Cucumber with Buttermilk Ranch

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

Choose Three Selections

Roast Beef, Turkey, Cheddar Cheese, Ham, Cucumber, Tomato, Tuna, Ham, Seafood, and Egg Salad. Note-Salads do not have the Creamy Butter Spread

Sliced Seasonal Fruit

Build Your Own Event From Our A La Carte Options

Priced per person Minimum of 10 people

Mini Breakfast Pastries

A fresh baked assortment of Vanilla and Raspberry Crowns, Apple Coronets, Maple Pecan Plaits and Cinnamon Swirls

Bagels

Assorted Bagels with Butter, Assorted Jellies, Cream Cheese

Muffins

Assorted Fresh Baked Muffins

Continental Breakfast

An Assortment of fresh baked Mini Pastries, Muffins, and Bagels Served with Butter, Assorted Jellies, and Cream Cheese

Choose a Quiche

Sold in Orders of 6, One Quiche Serves 6 People

Roasted Vegetable

Spinach & Mushroom

Sun Dried Tomato, Onion and Mozzarella

Lorraine; Bacon and Swiss

Crab; Crab Meat, Cream and Boursin Cheeses, Onions and Scallions

Western; Bell Peppers, Onions, Ham and Cheddar Cheese

Greek; Green Bell Peppers, Onion, Tomatoes and Feta Cheese

Tea Sandwiches

Priced per person Minimum of 10 people

Pricing includes all necessary paper products for your event

Basic

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

Choose Three Selections;

Roast Beef, Turkey, Cheddar Cheese, Ham, Cucumber, Tomato, Tuna Salad, Ham Salad, Seafood Salad, Egg Salad.

Note-Salads do not have the Creamy Butter Spread

***Gourmet**

Tea Sandwiches are Made on Hearty Breads with Gourmet Ingredients

Choose Three Selections;

Dill Smoked Salmon Spread on Marbled Rye

Goat Cheese and Watercress on Tomato Bread

Tomato and Guacamole on Sourdough

Cranberry Fingers, Cranberry Sauce, Dijon and Roasted Turkey on Wheat

*Roast Beef and Boursin Spread on White

Curried Chicken Salad with Grapes on Wheat

Ham, Brie and Honey Whole Grain Mustard Spread on Wheat

Side Salads

Priced per person Minimum of 10 people

Cole Slaw

Penne Pasta Salad with Broccoli, Sun Dried Tomatoes, Black Olives, Peppers, Red Onion, Artichoke Hearts and Herb Vinaigrette Dressing

Classic Macaroni Salad with Elbow Macaroni, Mayonnaise, Egg, Celery, Peppers and Onions

Classic Potato Salad with Red Potatoes, Mayonnaise, Egg, Celery, Peppers and Onions

Roasted Vegetable Salad with Assorted Roasted Seasonal Vegetables, Fresh Herbs, Balsamic Vinegar and Garlic

Romaine A La Caesar; Crisp Romaine, Seasoned Croutons, Parmesan Cheese and Caesar Dressing

Garden Greens, Cucumber, Tomato, Carrot, Peppers, and Onions

Asian Lo Mien Noodle Salad with Stir-Fried Vegetables tossed with an Oriental Sesame Dressing

Spinach Salad with Bacon, Hardboiled Egg, Croutons & Raspberry Vinaigrette

Greek Salad over Mixed Lettuce, Diced Tomatoes, Green Bell Peppers, Cucumber, Red Onion, Feta Cheese and Olives

Tomato, Fresh Mozzarella Basil, Capers, Balsamic & Freshly Cracked Black Pepper, Extra Virgin Olive Oil Drizzle

Carrier & Chives
A C A T E R I N G C O M P A N Y

Stationary Starters

Priced per person Minimum of 10 people

Chicken Wings

Choose between Buffalo, BBQ, Teriyaki, or Plain served with Carrot and Celery Sticks, Ranch or Blue Cheese Dressing

Boneless Chicken Wings

Choose between Buffalo, BBQ, Teriyaki, or Plain served with Carrot and Celery Sticks, Ranch or Blue Cheese Dressing

Mini Italian Meatballs simmered in Marinara Sauce

Mini Swedish Meatballs

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

Garlic and Herb Pita Chips with Hummus and Tomato Olive Salsa

Tortilla Triangles and Salsa

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

Chilled Spinach and Artichoke Dip with Crackers and Garlic Toasted Breads

Crab Dip; Savory Tender Crab blended with Whipped Cream and Boursin Cheeses topped with a Spicy Cocktail Sauce served with Assorted Crackers

Minimum of 50 People

We Offer a Full Line of Savory Individual Hors d' Oeuvres sold by the piece

Desserts

Priced per person Minimum of 10 people

Carrot Cake
Cheesecake
Pudding Parfait
Cookies and Brownies
Cookies
Brownies
Fruit Salad
Sliced Fruit

Mini Chocolate Demi, Mousse atop Chocolate Cake covered with Chocolate Ganache

Mississippi Mud Square, Rich Chocolate Cake with a Silky Chocolate Cream with Mounds of Fudge Sauce and White Chocolate Chips

Mini Cup Cakes, Chocolate or Vanilla Mini Cupcakes with a choice of either Chocolate or Vanilla Icing

Mini Pastries Sold By the Dozen

Basic Mix
French Mix
Italian Mix
Up Scale Mix

Carrier & Chives
A C A T E R I N G C O M P A N Y

Beverages

Priced per person Minimum of 10 people

Coffee by the Airpot
Serves 10

Assorted Teas by the Airpot
Serves 10

Poland Spring Water

Poland Sparkling Water
Plain, Lime, Lemon, Orange or Raspberry Lime

Assorted Tropicana Juices
Orange, Grapefruit, Apple or Cranberry

Assorted Soda
Coke, Diet Coke, Sprite, Gingerale, Root Beer, Dr. Pepper

Currier & Chives
A C A T E R I N G C O M P A N Y

Exceptional Food, No Exceptions!

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