

Currier & Chives

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



Corporate 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.

Currier & Chives Corporate Catering Menu 2010

Great Awakenings

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 Jelly, 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

The Currier Continental Breakfast

An Assortment of fresh baked Mini Breakfast Pastries, Muffins, and Bagels, Fresh Sliced Seasonal Fruit Served with Butter, Jelly, and Cream Cheese

A Healthy Start

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

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

Sunrise Selections

Priced per person Minimum of 10 people

A Simple Sunrise

Farm Fresh Scrambled Eggs, Home Fried Potatoes, and Smoked Bacon or Sausage

Breakfast Burritos

Farm Fresh Scrambled Eggs, Peppers, Onions, Roasted Potatoes, and Shredded Cheeses wrapped in Flour Tortillas and Served with a side of Salsa

Currier Awakening

Farm Fresh Scrambled Eggs, Home Fried Potatoes, and Smoked Bacon or Sausage
An Assortment of fresh baked Mini Pastries, Muffins, Bagels, and Fresh Sliced Seasonal Fruit. Served with Butter, Jelly, and Cream Cheese

***Texas Toast**

Two Slices of Thick Cut French Toast battered with a creamy Egg, Cinnamon and Vanilla Custard, served with Maple Syrup, Home Fried Potatoes, and Smoked Bacon or Sausage

The Pancake

Three Buttermilk Pancakes, Maple Syrup, Home Fried Potatoes, and Smoked Bacon or Sausage

Add a Topping to your French Toast or Pan Cakes

Blueberry or Strawberry-\$1.95
Non Dairy Whipped Topping-\$1.50

Frittata

Choose 3 Fillings from the list below

Priced per person Minimum of 10 people

Onions, Peppers, Tomatoes, Spinach, Mushrooms, Bacon, Sausage, Ham, Cheddar Cheese, Swiss Cheese,
Monterey Jack Cheese
Served with Home Fried Potatoes

Frittatas are Prepared in servings of 9

***Eggxactly**

Chef's Made to Order Egg Station

Price by the person Minimum of 10 people

Station will include; Whole Eggs, Beaten Eggs, Egg Whites, Spinach, Tomato, Onion, Mushroom, Peppers,
Ham, Cheddar, Swiss and Monterey Jack Cheeses

Chef's Fee not included

4 Hour Labor Minimum

A LA Carte

Optional enhancements for Great Awakenings and Sunrise Selections

Priced per person Minimum of 10 people

Assorted Seasonal Berries-'Market Price'

Fresh Sliced Seasonal Fruit

Individual Cereals with Milk

Individual Fruit Yogurt

Individual Fruit Yogurt Parfait

Assorted Seasonal Hand Fruits to Include Bananas

Oatmeal with sides of Brown Sugar and Raisins

Sausage Links or Patties

Griddled Ham

Smoked Bacon

Beverages

Priced per person Minimum of 10 people

Coffee in the Airpot

Serves 10

Assorted Teas in 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 Including: Coke, Diet Coke, Sprite, Gingerale, Root Beer, Dr. Pepper

Mid Day Fare

Basics from the Deli

All served with Chips and Dill Pickle Spears

Priced per person Minimum of 10 people

Charcuterie Buffet

Platter of fresh shaved Lean Roast Beef, Roasted Turkey, Deli Ham, Julienned Grilled Chicken Breast, Lettuce, Tomato, and Sliced American and Cheddar Cheeses. Served with assorted Breads, and Wraps

Classic Sandwich Platter

Platter of Pre-Made Deli Sandwiches on Assorted Sliced Breads, Sandwiches will include; Lean Roast Beef, Roasted Turkey, Deli Ham, Chicken Salad & Tuna Salad.

Finger Sandwich Platter

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

Assorted Wraps

Platter of Pre-Made Wrap Sandwiches to include Fresh Shaved Lean Roast Beef, Roasted Turkey, Deli Ham, Julienned Grilled Chicken Breast Tuna and Chicken Salad, Lettuce and Tomato. Served on assorted Wraps

Gourmet Sandwiches

All served with Chips and Dill Pickle Spears

Please Choose 3 for Your Platter

Priced per person Minimum of 10 people

Grilled Chicken, Pesto Mayo, Roasted Red Pepper, Romaine on a Focaccia Roll

Roast Beef, Boursin Spread, Baby Greens, Tomato on a Bulkie Roll

Marinated Grilled Portobello, Mozzarella, Grilled Onion, Baby Spinach, Herb Vinaigrette on Onion Roll

Ham & Brie, Honey Whole Grain Mustard Spread, Leaf Lettuce, Tomato on a French Bread

Cajun Chicken, Avocado, Jack Cheese, Lettuce, Tomato, and Ranch Mayo on a Braided Sesame Roll

Mediterranean Chicken Salad Pocket

Italian Cold Cuts, Shredded Lettuce, Tomato, Provolone Cheese, Oil & Vinegar, and Red Onion on French Bread

Oregano & Garlic Grilled Chicken, Romaine, Red Onion, Feta, Tzatziki on Tomato Bread

Corned Beef, Swiss Cheese, Russian Dressing, Kraut, On Marbled Rye

Oven Roasted Turkey, Garlic & Feta Spread, Lettuce, Tomato & Shaved Red Onion on Sourdough Bread

Gourmet Wraps

All served with Chips and Dill Pickle Spears

Please Choose 3 for Your Platter

Priced per person Minimum of 10 people

Chicken Caesar on a Flour Tortilla

Roasted Mediterranean Veggies with Feta, Black Olives, Hummus & Shredded Lettuce on Spinach Tortilla

Seafood Salad with Shredded Lettuce, Avocado and Tomato on a Flour Tortilla

Buffalo Chicken on a Flour Tortilla

Roast Beef, Grilled Onion, Lettuce & Horseradish Spread, on Wheat Lavosh

Mediterranean Chicken Salad, Baby Greens on Herb Wrap

Italian Cold Cuts, Shredded Lettuce, Tomato, Provolone Cheese, Oil & Vinegar, Red Onion, Pepperoncini, on a Flour Tortilla

Turkey, Smoked Bacon, Avocado, Sharp Cheddar, Lettuce, and Tomato on Flour Tortilla

Balsamic Vinaigrette Marinated Tomato, Fresh Mozzarella, Romaine Lettuce, on Tomato Wrap

Assorted 8" Subs

All served with Chips and Dill Pickle Spears

Please Choose 3 for Your Platter

Priced per person Minimum of 10 people

Italian
Roast Beef
Tuna Salad
Turkey
Grilled Chicken
Ham
Chicken Salad
Egg Salad

All Subs are with Shredded Lettuce, Tomato and Shaved Onion and are served with Chopped Hot Cherry Peppers, Mayo and Mustard

Lunch Picnic Bags

Priced per person Minimum of 10 people

The Basic

Choice of Roast Beef, Turkey, Ham, Tuna Salad, or Chicken Salad, Chips, Fresh Seasonal Hand Fruit

American Tote

Choice of Roast Beef, Turkey, Ham, Tuna Salad, or Chicken Salad, Choice of Side Salad (Pasta, Macaroni, Potato, Cole Slaw or Roasted Vegetable) Chips, Chocolate Chip Cookie, Fresh Seasonal Hand Fruit, 6" Plate and Cutlery Kit

Gourmet Tote

Choice of Two of Our Gourmet Sandwiches or Wraps, Choice of Side Salad (Pasta, Macaroni, Potato, Cole Slaw or Roasted Vegetable), Chips, Chocolate Chip Cookie, Fresh Seasonal Fruit Salad, 6" Plate and Cutlery Kit. (For events over 50, choose Three)

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 Lettuces, Diced Tomatoes, Green Bell Peppers, Cucumber, Red Onion, Feta Cheese and Olives

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

Newman's Own Salad Dressing Choices

Balsamic
Bleu Cheese
Creamy Caesar
Creamy French
Greek
Honey Mustard
Family Recipe Italian
Parmesan Roasted Garlic
Ranch
Light Sesame Ginger
Light Raspberry Vinaigrette
2000 Island

Soup

Priced per person Minimum of 10 people

All Soups are made from natural stocks and no sodium/msg bases are used

Soup Choices

List A

Chicken Noodle
Chicken Summer Vegetable
Cream of Broccoli
Minestrone
Italian Wedding Soup
Tomato & Garden Vegetable
Tomato and Rice
Fat Free Vegetarian
Turkey Gumbo
Beef Barley
Split Pea and Ham
Tomato Bisque
Mediterranean Grilled Vegetable
Loaded Potato
Chicken and Dumplings
Chicken Chili
Shrimp & Sausage Gumbo

List B

Buffalo Chicken
Chili
New England Clam Chowder
Lobster Bisque

Themed Stations

Priced per person Minimum of 10 people

Taco Bar

Seasoned Ground Beef, Refried Beans, Scallions, Shredded Cheddar and Jack Cheeses, Olives, Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa and Crisp Corn Tortilla and Soft Flour Tortillas

***Fajita Bar**

Grilled Beef and Chicken with Peppers and Onions, Scallions, Shredded Cheddar and Jack Cheeses, Olives, Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa and Soft Flour Tortillas

Asian Stir-Fry

Chicken, or Beef Stir-Fried with Seasonal Vegetables and Finished with a Teriyaki Glaze
Vegetable Egg Rolls

Served with your choice of Lo Mien, Steamed White, or Brown Rice
Accompanied by Duck, Hoisin, and Teriyaki Sauces

Substitute Shrimp

Tastes of the Middle East

Hummus, Taboule and Baba Ghannouj with Garlic Herb Toasted Pita Chips
Chicken Tikka Masala
Basmati Rice
Curry Vegetables

Pasta Selections

All Pastas are served with Either Garlic Bread or Rolls and Butter
Priced per person Minimum of 9 people

Lasagna

Layers of Pasta, Ricotta and Marinara Sauce
Traditional Cheese
Oven Roasted Vegetable
Ground Beef
Meat Lovers

Lasagnas are Prepared in servings of 9

Other Pasta Options

Baked Stuffed Shells with Marinara Sauce

Baked Stuffed Shells with Spinach Cream Sauce

Baked Manicotti with Marinara Sauce

Baked Manicotti with a Spinach Cream Sauce

Pasta Primavera- Sautéed Seasonal Vegetables in an Alfredo Sauce or Tomato Sauce with Bow Tie Pasta or Penne Pasta

Wild Mushroom Filled Jumbo Ravioli Tossed with Boursin Cream Sauce, Asparagus, Spinach, Broccoli and Red Bell Pepper

Pasta Palermo; Penne Pasta Tossed with Toasted Pine Nuts, Roasted Red Peppers, Capers, Artichoke Heart, Sun Dried Tomatoes, Shredded Parmesan Cheese, Olive Oil and Chopped Parsley

Pasta Sarafino is Pasta Palermo with the addition of Sautéed Bite Size Portions of Chicken breast.

Traditional New England Entrees

Served with Rolls and Butter

Also comes with your choice of 2 sides from the list below.

Priced per person Minimum of 10 people

Roasted Breast of Chicken Stuffed with a Traditional Bread Stuffing and served with a Chicken Herb Sauce

Fresh Haddock Baked with a Ritz Cracker Crumb Topping and served with lemon wedges

Jumbo Shrimp Scampi; Jumbo Shrimp Sautéed with Garlic and Herbs finished with Wine, Lemon and Butter

Chicken Cacciatore; Bite Size portions of Chicken Breast Sautéed with Peppers, Onions, Mushrooms, Italian Herbs, Garlic Finished with White Wine and Tomatoes

Chicken Piccata; Sautéed Bite Size Portions of Chicken Breast Finished with a White Wine Caper Sauce

Chicken Marsala; Sautéed Bite Size Portions of Chicken Breast with Garlic, Mushrooms and Finished with a Marsala Wine Sauce

Chicken Marquis; Sautéed Bite Size Portions of Chicken Breast, Mushrooms, Garlic Finished with White Wine, a touch of Soy Sauce and Garnished with Chopped Scallions and Diced Tomatoes

Chicken Parmesan, Italian Breaded Chicken Breast topped with Marinara and Mozzarella Cheeses

*Marinated Grilled Savory Steak Tips;
Teriyaki, BBQ, or Garlic Herb

*London Broil, Marinated with Garlic and Herbs then Grilled and Sliced

Roast Turkey Served with Cranberry Sauce and Turkey Gravy

Step Out Side of New England

Served with Rolls and Butter

Also comes with your choice of 2 sides from the list below.

Priced per person Minimum of 10 people

Grilled Salmon with your Choice of Preparation

Plain, Citrus Butter, Pesto, Cajun, White Wine Caper Sauce, Teriyaki, Maple Mustard Glaze or Tomato Basil Balsamic Glazed

Thai Peanut Chicken; Sautéed Bite Size Portions of Chicken Breast with Snow Peas, Mushrooms, Carrot, Broccoli, Peppers, Bean Sprouts, and Sesame Seeds finished with a Tangy Peanut Sauce

Latin Style Roast Pork Loin with a side of Vinaigrette Salsa of Peppers, Onions, Tomatoes, Garlic, Olive Oil and Vinegar and Herbs

*Beef & Broccoli; Stir-Fried Marinated Beef with Steamed Broccoli
(Contains shellfish-oyster sauce)

Creole Jambalaya with Sautéed Bite Size Portions of Chicken, Andouille Sausage, and Baby Shrimp in a Savory Sauce of Peppers, Onions, Tomatoes, Creole Seasoning, Fresh Thyme and Oregano

Side Dishes

Steamed Rice

White Rice
Basmati Rice
Brown Rice
Jasmine Rice

Rice Pilaf
Oven Roasted Potatoes
Mashed Potatoes
Baked Potatoes
Scalloped Potatoes
Lo Mein Noodles
Spaghetti Marinara
Penne Marinara
Garlic Bread

Chef's Medley of Seasonal Vegetables

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

Exceptional Food, No Exceptions!

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