



At The Country Gourmet, we believe that catering should be a personal and affordable experience for anyone celebrating a special occasion. We take great pride in designing events to meet each individual client’s needs. All of our food is made with the finest and freshest ingredients, and our staff of professional event planners, function managers, chefs, servers, and bartenders will allow you and your guests to relax and enjoy your party. If you are having six or six hundred guests and you want old-fashioned service and great, affordable food, then...

Invite us to your next party!

118 Framingham Road
 Southborough, MA 01772
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Please contact us for a copy of our Seasonal Menu



Gift Certificates Available ~



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Breakfast and Brunch Platters

- Large Assorted Breakfast Platter (1 pp).....\$2.50/person
An assortment of fresh bagels, large muffins, cinnamon buns, tea cake slices, scones and Danish. Accompanied by cream cheese, butters and jams.
- Miniature Assorted Breakfast Platter (2 pp)\$2.95/person
An assortment of mini-muffins, tea cake slices, mini sticky buns, and mini scones. Accompanied by assorted butters and jams
- Assorted Muffin Platter\$1.95/person
An assortment of fresh baked muffins including apple, bran, morning glory, chocolate chip, lemon poppy seed, banana nut, and cranberry. Accompanied by assorted butters and jams.
- Assorted Bagel and Cream Cheese Platter\$1.95/person
An assortment of bagels served with fresh cream cheese, jams and butters
- Tea Cake Platter\$2.50/person
Assortment of fresh sliced tea cakes, including: banana-nut, cranberry-orange, lemon-blueberry and almond
- European Breakfast Platter\$4.95/person
Hand carved turkey, smoked ham, Swiss & provolone cheeses. Served with bagels, cream cheese, mayonnaise and honey mustard.
- Breakfast Smoked Salmon Platter.....\$6.95/person
Smoked Norwegian Salmon accompanied by assorted fresh bagels, chive and plain cream cheese, red onions, sliced cucumbers, and sliced tomatoes
- Homemade Whitefish Salad..... \$20.00 / lb
- French Bread Pudding (10 person minimum)\$2.50/person
A homemade specialty. Choose from: Raisins & Apricots, Chocolate, Blueberry or Banana

Quiche

- Homemade Deep Dish 9" round Quiche (serves 6)
\$18.00
- Lorraine, Tomato-Asparagus, Spinach-Mushroom,
Vegetable Medley or Three Cheese

Fruit

- Traditional Fruit Salad\$2.75/person
Deluxe Fruit Salad with Berry Assortment\$3.95/person
Traditional Sliced Fruit Platter.....\$2.95/person



Hot Breakfast Items

- Scrambled Eggs.....\$2.50/person
- Bacon, Sausage or Ham.....\$3.00/person
- Breakfast Potatoes.....\$2.50/person
- Potato Latkes (2 each).....\$3.00/person
- Pancakes.....\$4.95/person
- French Toast.....\$6.95/person
Thick sliced Challah French toast with berry garnish and Vermont Maple Syrup
- Waffle Bar (staffed events only).....\$6.95/person
Homemade Belgian Waffles served with Vermont maple syrup, fresh berries and powdered sugar
- Omelet Bar (staffed events only).....\$6.95/person
Farm fresh eggs with a wide variety of fillings, including: vine ripened tomatoes, sautéed mushrooms, spinach, broccoli, three pepper medley, onions, smoked ham and shredded cheese

Deluxe Brunch

\$18.95/person

- An assortment of breakfast pastries, omelets, waffles with fresh fruit, potato pancakes, fresh fruit salad, juice bar, butters, jams, cream cheese, ketchup and syrup.
- Add Honey Baked Ham.....+\$5.95/person
Add Bacon, Sausage or Ham.....+\$2.50/person
Add Breakfast Potatoes.....+\$2.50/person

Italian Style Frittatas

- Farm Fresh Eggs baked with Imported Cheeses and
Homemade Hash Browns or Pasta
- Traditional.....Half Pan \$24.95; Full Pan \$44.95
Summer Vegetable
Ham, Bacon or Sausage.....Half Pan \$34.95; Full Pan \$59.95
Ham and Cheese
Meat Lovers
Hot and Sweet Italian Sausage
Or create your own!!!
Half Pan (serves 12); Full Pan (serves 24)



Trays & Platters

Small Serves 10 – 15, Medium Serves 15 – 25, Large Serves 25-35

Vegetable PlatterSm. \$35; Med. \$55; Lg. \$85

Imported Cheese Platter.....Sm. \$65; Med. \$99; Lg. \$135

Seasonal Fruit Platter.....Sm. \$50; Med. \$75; Lg. \$95

Deluxe Seasonal Fruit PlatterSm. \$60; Med. \$85; Lg. \$105

Pinwheel Platter

Mini lavash pinwheels of assorted meats and cheeses arranged with vegetable crudite garnish

Small (40 pcs) \$60; Medium (50 pcs) \$70; Large (60 pcs) \$85

Chicken & Vegetable Quesadilla Platter

Served with Sour Cream, Guacamole and Salsa

Small (40 pcs) \$50 Medium (52 pcs) \$65 Large (68 pcs) \$85

Chips and Dips.....\$2.50/person

Assorted tortilla chips, sour cream, guacamole and salsa

Ultimate Nacho Dip.....\$3.50/person

Three cheeses, re-fried beans, lettuce, tomatoes, olives, jalapenos, sour cream and guacamole served with assorted tortilla chips

Chicken Wing Party Platter

Teriyaki with Honey Mustard Sauce, Texas Style Barbeque & Spicy Thai with Peanut Sauce

Small (40 pcs) \$60; Medium (50 pcs) \$70; Large (60 pcs) \$85

Shrimp Party Platter

Shrimp Cocktail, Grilled Marinated Lemon Pepper, and Teriyaki Glazed

Small (40 pcs) \$70; Medium (60 pcs) \$105; Large (80 pcs) \$140

Spiral Ham Platter (serves 10-12)\$89.95/each

Sweet glazed spiral sliced ham accompanied by herb mayonnaise, grainy Dijon mustard and pineapple chutney. Served with assorted mini cocktail rolls.

Imported Baked Brie En Croûte (serves 15 – 20)\$49.00/each

Large Imported Brie filled with raspberry preserves and almonds baked in Italian bread dough and served with sliced French baguettes

Spinach and Artichoke Dip (serves 10 – 15)\$35.00/each

Sautéed spinach, artichokes and cheeses served with pita triangles



Trays & Platters

Artichoke Dip (serves 10 – 15)\$35.00/each
Artichokes, garlic and parmesan served with pita triangles

“The Ultimate” Calzone Platter (serves 10).....\$50.00/each
Homemade calzones made with Italian bread dough filled to the brim with your favorite fillings, sliced and served on a platter with a marinara dipping sauce.

Choose From:

- Grilled Chicken & Garden Vegetables
- Italian
- Vegetarian – Spinach, Tomato, Onions, Mushroom, Zucchini, Roasted Peppers
- Black Forest Ham, Cheese & Broccoli

Or – Build your own!

Roasted Turkey Platter.....\$6.95/person

House roasted turkey breast hand carved and accompanied by cranberry sauce and honey mustard. Served with assorted mini cocktail rolls.

Turkey Tenderloin Platter.....\$6.95/person

Herb rubbed turkey tenderloins with dried cherry, apricot & star anise chutney

Grilled Salmon Platter

Grilled Teriyaki with Asian Slaw – or – Grilled with Mango Salsa

4 oz. pcs \$5.95pp; 6 oz. pcs \$8.45pp; 8 oz. pcs \$10.95pp

Cocktail Smoked Salmon Platter\$6.95/person

Norwegian Smoked Salmon accompanied by cocktail breads, chive cream cheese and lemon sour cream, chopped egg, capers, red onions, cucumbers, tomatoes and dill

Relish Platter.....\$1.95/person

Assorted pickles, olives, baby carrots, and celery sticks

Marinated Vegetable Platter.....\$4.95/person

Marinated mushrooms, olives, artichokes, eggplant, peppers, and hot cherry peppers served with sliced focaccia bread

Middle Eastern Platter.....\$5.95/person

Home made hummus (2 varieties) tabouleh, lentil pilaf, babaganoush, feta cheese, falafel, pepperoncini, mixed olives, and vegetarian grape leaves, served with pita triangles (10 Person Minimum)

Antipasto Platter\$6.45/person

Genoa salami, hot cappicola, provolone cheese, marinated mushrooms, artichoke hearts, Italian tuna fish, mixed olives, baby mozzarella cheese, roasted red peppers, grape tomatoes and fresh focaccia bread



Trays & Platters

- Southwestern Pork Loin Platter\$7.95/person
Center cut pork loin smothered in our own spicy marinade and topped with a roasted corn and vegetable salsa
- The Country Gourmet Grilled Chicken Platter\$5.95/person
Marinated grilled chicken breast served with sesame honey mustard sauce
- Assorted Chicken Party Platter\$5.95/person
An assortment of chicken satay, boneless spicy chicken and teriyaki chicken wings served with peanut sauce, honey mustard, blue cheese dressing, and carrots and celery sticks.
- Grilled Marinated Beef Tenderloin Platter\$17.95/person
Served with mini croissants, watercress, sliced vine ripened tomatoes, horseradish crème fraîche and dijonaise sauce
- Grilled Sirloin Platter.....\$13.95/person
Served with mini croissants, watercress, sliced vine ripened tomatoes, horseradish crème fraîche and dijonaise sauce

Deli Platters

Accompanied by a Relish Platter, Sliced Tomato, Lettuce, Breads and Condiments
Minimum 10 people

- Traditional Deli Platter\$5.95/person
Store roasted turkey breast, honey baked ham, roast beef, American and Swiss cheeses
- Italian Deli Platter\$6.95/person
Genoa salami, sweet and hot cappacola, mortadella, Italian roast beef and provolone cheese.
- Traditional Salad Platter\$5.95/person
Tuna salad, chicken salad, seafood salad and egg salad
- Vegetarian Platter\$5.95/person
A variety of hummus, tabouleh, roasted vegetables, feta and provolone cheeses



Sandwiches

Minimum 6 people

All sandwiches come on an assortment of fine fresh baked breads and wraps

Where applicable, all condiments will come on the side

Accompanied by a Relish Platter

- Traditional Sandwich Platter.....\$5.95/person
An assortment of grilled chicken Caesar, honey baked ham, store roasted turkey breast, tuna salad, vegetarian sandwiches, and assorted cheeses
- Deluxe Sandwich Platter.....\$6.95/person
All selections from the Traditional Sandwich Platter above, plus roast beef, chicken salad and seafood salad
- Specialty Sandwich Platter\$7.95/person
An assortment of specialty sandwiches from our deli to include Thai Chicken Wrap, Horseradish Heaven, Pilgrim Turkey, and other seasonal selections
- Finger Sandwich Platter\$5.95/person
An assortment of ham, turkey breast, roast beef, tuna salad, seafood salad and chicken salad served on miniature rolls and pinwheel rollups.

Assorted Individual Bags of Chips.....\$1.00/each

Assorted Bags of Kettle Chips.....\$1.50/each

*Many more selections available including: Lobster Salad and Crab Salad.
Please ask our catering representative for seasonal selections.*

Focaccia Sandwiches

Served on fresh baked focaccia bread

Vegetable

Choc full of roasted vegetables and cheeses

Super Italiano

Imported ham, mortadella, Genoa salami, lettuce, roma tomatoes, pepperoncini and sweet Vidalia onions with oil and balsamic

Grilled Chicken

With roasted peppers, fresh mozzarella and basil

Or Build your Own!!!

Small ~ \$24.95
serves 4

Medium ~ \$59.95
serves 12

Large ~ \$89.95
serves 24

Bagged Lunch

Sandwich, Soda or Water, Cookie or Brownie & Bag of Chips.....\$9.95

Add Fruit, Yogurt, Pasta Salad or Potato Salad.....\$1.50



Salads

Garden Salad	\$2.95/person
Add Tuna Salad or Turkey	\$4.95/person
Fancy Mixed Greens Salad	\$3.50/person
Garden Salad with exotic field greens and Romaine lettuces	
Caesar Salad.....	\$2.95/person
Grilled Chicken Caesar	\$5.95/person
Traditional Greek Salad	\$4.95/person
Cobb Salad	\$6.95/person
Fresh Boston bib lettuces, romaine, endive and watercress topped with diced tomato, chopped bacon, hard boiled eggs, grilled chicken, gorgonzola cheese, chopped scallions and diced avocado	
Old Country Antipasto Salad.....	\$5.95/person
Fresh iceberg lettuce accompanied by Genoa salami, imported Danish ham, mortadella, provolone cheese, imported Italian tuna fish, plum tomatoes, pepperoncini, marinated red peppers, marinated artichokes, olives and our own Italian dressing	
Oriental Sesame Grilled Chicken Salad	\$5.95/person
Fresh iceberg lettuce, mandarin oranges, pineapple, grilled chicken, toasted almonds and scallions with sesame orange dressing	
Mesclun Cranberry Goat Cheese Salad	\$3.95/person
Served with balsamic vinaigrette	
Blue Cheese and Walnut Salad	\$3.95/person
Fresh wild greens with crumbled blue cheese, walnuts and apples	
Baby Spinach Salad.....	\$3.95/person
Tomato, red onion, pine nuts	
The Country Gourmet Pasta Salad	\$2.50/person
Penne, tri-colored rotini and tortellini with garden fresh vegetables tossed in a creamy garlic dressing	
Sunset Farfalle	\$2.50/person
Bowtie pasta, golden pineapple, mandarin oranges, red pepper and scallion in a celery seed vinaigrette	
Tuscany Pasta Salad	\$2.50/person
Tomato, onion, peppers, broccoli, sliced black olives, sun-dried tomato, artichoke, zucchini and fresh herbs served with an Italian vinaigrette	



Salads

Tri-colored Tortellini Salad.....	\$2.95/person
Roasted pepper, onions and pine nuts	
Greek Orzo Pasta Salad.....	\$2.50/person
Feta cheese, kalamata olives, cucumber, red onion, artichoke and tomato with an herbed red wine vinaigrette	
Sesame Oriental Pasta Salad.....	\$2.50/person
Lo-mein noodles, red pepper, scallions, snow peas and bean sprouts in an oriental vinaigrette dressing	
Pesto Tortellini Salad.....	\$2.95/person
Israeli Couscous	\$2.75/person
Dried fruits and toasted nuts with a light citrus vinaigrette	
Grilled Chicken Caesar Penne Salad.....	\$4.95/person
Cole Slaw.....	\$1.75/person
Traditional White Potato Salad	\$1.75/person
Red Bliss Potato Salad	\$1.95/person
Wild Rice Salad w/ Dried Cranberry & Toasted Almonds ...	\$2.95/person
Grilled Seasonal Vegetables	\$2.75/person
Fresh Mozzarella, Tomato and Basil Salad	\$3.95/person
White Meat Chicken Salad	\$3.50/person
Tuna Salad	\$2.95/person
Vegetable Medley Salad.....	\$2.50/person
Crisp garden vegetables in a lemon pepper vinaigrette	
Grilled Corn and Avocado Salad.....	\$3.50/person
With cherry tomatoes, and black beans with a lime cilantro vinaigrette	
Cucumber, Tomato and Feta Salad	\$2.50/person
Sesame Green Bean Salad	\$2.50/person
Vegetable Antipasto Salad.....	\$3.50/person
Tomatoes, Broccoli, Fresh Mozzarella, Artichoke, Peppers and Olives in a white balsamic vinaigrette dressing	



Entrée Salads

- Lemon Herb Chicken Tenderloin Salad\$4.95/person
English cucumbers, red onion and vine ripened tomatoes in a white wine vinaigrette
- Balsamic Chicken Tenderloin salad\$4.95/person
With roasted peppers, asparagus and fresh basil
- Thai Chicken Salad\$4.95/person
Peppers, Carrots, red onion and cilantro in a sweet chili sauce
- Wild Mushroom Ravioli Salad.....\$6.95/person
Roasted chicken, crimini mushrooms, zucchini and grape tomatoes in a rosemary vinaigrette
- Mexican Chicken Fajita Salad.....\$4.95/person
Fresh avocado, peppers and onions
- Spicy Steak Fajita Salad\$5.95/person
Avocado, peppers, onions and cilantro
- Grilled Beef Tenderloin with Spring Broccoli, Shitake Mushrooms, Sliced Shallots and Fresh Rosemary\$8.95/person
- Grilled Salmon Salad\$6.50/person
With Asparagus, peppers, onions and cherry tomatoes in a light lemon vinaigrette
- Grilled Shrimp and Gazpacho Salad.....\$8.95/person
In a refreshingly spicy dressing

Soup

- Chicken Noodle, Italian Wedding, Minestrone, Vegetable, Broccoli & Cheese\$3.95/person
- Clam Chowder, Beef Chili, Vegetarian Chili, Beef Stew, Chicken Marsala Stew\$4.95/person

Fresh Breads

\$1.25/person

European Rolls, French Baguettes, Garlic Bread, South American Sweet Breads, Focaccia, Traditional French Cocktail Rolls



Specialty Parties & Bars

(Minimum 20 people)

- Fresh Caesar Bar\$14.95/person
Let your guests create their own masterpiece with fresh chopped romaine lettuce, blackened and marinated grilled chicken, grilled shrimp, grilled steak tips, parmigiana cheese, sliced red onion, tomatoes and croutons. Served with crusty baguettes
- Fresh Salad Bar\$9.95/person
A great idea for an office lunch or a leisurely back yard affair. We provide a varieties of greens, fresh cucumbers, tomatoes, mushrooms, red onion, carrots, hard boiled eggs, alfalfa sprouts, chick peas, broccoli, cheeses, pasta salad, seafood salad, chicken salad, and tuna salad. Served with pita triangles.
- Baked Potato Bar\$4.95/person
Jumbo Idaho potatoes served with broccoli, tomatoes, cheddar cheese, scallions, butter, salsa, sour cream and bacon
- Mashed Potato Bar\$5.95/person
Both traditional and sweet mashed potatoes served with bacon, cheddar cheese, goat cheese, wild mushrooms, roasted garlic, scallions and gravy
- Taco Party\$6.95/person
Soft and hard tacos with lettuce, tomato, cheddar cheese, onions, refried beans, chicken, beef, salsa, sour cream, guacamole and taco sauce
- Pasta Party\$16.95/person
Cheese ravioli, ziti and Italian meatballs, fettuccini Alfredo with broccoli and chicken, meat or vegetable lasagna, our signature Caesar salad, fresh Italian garlic bread, imported Romano and parmigiana cheese. Includes dessert! - your choice of gelato, cannolis or Italian pastry



Barbeques and Clam Bakes

(Minimum 25 people)

- Barbeque No. 1** **\$12.95/person**
8 oz. angus burgers, Pearl hot dogs, grilled chicken, garden burgers, potato salad, coleslaw, potato chips, seedless watermelon slices, iced tea, lemonade and condiments
- Barbeque No. 2** **\$17.95/person**
Barbeque No. 1 plus sweet and hot Italian sausage, country spare ribs, salmon burgers, macaroni salad, fruit salad and soda bar
- Barbeque No. 3** **\$19.95/person**
Barbeque No. 2 plus USDA sirloin steak tips or sirloin steak and corn on the cob
- Kebob Barbeque**..... **\$19.95/person**
Chicken, sirloin, vegetable and swordfish kebobs, pasta salad, corn on the cob, Caesar salad and seedless watermelon slices
- Southern Barbeque** **\$16.95/person**
Country-style baby back ribs, beef ribs, barbequed chicken, grits, black-eyed peas, cornbread, tri-colored tortilla chips, salsa, guacamole, and seedless watermelon slices
- Surf & Turf Barbeque**..... **\$29.95/person**
Grilled jumbo shrimp, swordfish steaks, lobster tails, black angus rib eye steaks, pasta salad, Caesar salad, corn on the cob, seedless watermelon slices
- Clam Bake**..... **\$32.95/person**
An old fashioned clam bake with 1 ¼ steamed Maine lobster, native steamed clams and mussels, your choice of chicken or steak tips, corn on the cob, clam chowder, corn bread, Boston cream pie and seedless watermelon slices



Cold Hors d'oeuvres

- Belgian Endive with Peppered Chicken Salad \$18.00/doz.
- Imported Prosciutto Wrapped Melon..... \$18.00/doz.
- Caprese Bites \$22.00/doz.
Fresh mozzarella with tomato and basil wrapped in imported prosciutto
- Mini Lobster Rolls \$25.00/doz.
Fresh lobster salad served on challah roll with crisp lettuce
- Lobster Salad Stuffed Cherry Tomatoes with fresh dill \$25.00/doz.
- Peppercorn Sushi-Grade Tuna with Jícama and Lime \$25.00/doz.
- Sushi Tuna Roulades \$25.00/doz.
Sushi-grade tuna, Daikon radish, red pepper and wasabi crème fraîche
- Maine Crab Salad on European Cucumber Cups \$22.00/doz.
- Smoked Salmon Canapé \$20.00/doz.
Norwegian smoked salmon, lemon crème fraîche and dill on rye cocktail bread
- Smoked Salmon Roulade \$20.00/doz.
Norwegian smoked salmon, chive cream cheese, cucumber and fresh dill
- Fresh Mozzarella with Tomato and Basil on Crostini \$18.00/doz.
- French Brie Crostini with Apple and Toasted Almonds \$16.00/doz.
- Shrimp Cocktail..... \$24.00/doz.
Jumbo shrimp cocktail with zesty cocktail sauce and fresh lemon
- Floating Raw Bar \$22.00/doz.
Raw oysters or clams served with mignonette sauce, lemon and horseradish
- Spinach and Artichoke Dip (serves 10 – 15) \$35.00/each
Sautéed spinach, artichokes and cheeses served with pita triangles
- Assorted Sushi Rolls Market Price
Assorted Maki Rolls or Nigiri Sushi served with light soy sauce, wasabi and pickled ginger

Stationary Hors d'oeuvres

- Custom Designed Raw Bar**..... Market Price
Choice of Fresh Local Oysters on the Half Shell, Cherrystones, Littlenecks, Shrimp Cocktail, King Crab Legs, and Lobster Tails, served with assorted sauces and accompaniments served on a bed of seaweed



Hot Hors d'oeuvres

Beef, Pork & Lamb

Miniature Beef Wellington	\$24.00/doz.
Beef and mushrooms duxcelle in puff pastry	
Beef Tenderloin Baguette	\$24.00/doz.
Marinated tenderloin and wild mushroom duxcelle on a garlic buttered baguette	
Traditional Beef Satay	\$20.00/doz.
Served with spicy peanut sauce or apple horseradish sauce	
Grilled Teriyaki Beef Skewers	\$20.00/doz.
Grilled Beef Fajita Wrap	\$18.00/doz.
Beef Empanadas	\$16.00/doz.
Served with fresh salsa for dipping	
Miniature Meat Knishes	\$15.00/doz.
With seasoned ground beef and stuffing filling	
Homemade Italian Meatballs	\$14.00/doz.
Pigs in a Blanket	\$12.00/doz.
Miniature cocktail franks wrapped in Italian dough	
Pork Tenderloin Satay with Green Curry and Coconut	\$18.00/doz.
Pork Tenderloin Canape	\$18.00/doz.
Spiced pork tenderloin on a sweet corn cake with avocado crème fraîche	
Miniature Lamb Chops	\$34.00/doz.
New Zealand Lamb Chops rubbed with zesty mustard and rosemary	

Poultry

Peking Duck Spring Rolls	\$24.00/doz.
Classic Peking duck with scallions and hoisin sauce	
Fresh Duck Bundles	\$18.00/doz.
Tortilla wraps filled with imported duck, chopped apricots, brandy, herbs and spices	
Boneless Buffalo Wing Bites	\$18.00/doz.
Served with blue cheese dip	
Grilled Chicken Quesadilla	\$15.00/doz.
Grilled seasoned chicken, Monterey Jack cheese, onions and peppers	



Hot Hors d'oeuvres

Dijon Chicken in Puff Pastry	\$18.00/doz.
Chicken and Dijon mustard in a puff pastry shell	
Cashew Chicken Spring Rolls	\$18.00/doz.
Miniature spring rolls filled with Chinese vegetables, chicken and cashews	
Southern Fried Chicken Brochettes	\$18.00/doz.
With hot pepper jelly	
Coconut Chicken Skewers	\$18.00/doz.
Coconut crusted chicken served with mango sauce	
Chicken Satay	\$16.00/doz.
Traditional satay served with a spicy peanut sauce	
Chicken Empanadas	\$16.00/doz.
Served with fresh salsa for dipping	
Santa Fe Spring Rolls	\$16.00/doz.
Tender bits of smoked chicken blended with crushed tomatoes, jalapenos and fresh cilantro, wrapped in a thin egg roll shell	
Miniature Grilled Chicken Caesar Wraps	\$16.00/doz.
Grilled marinated chicken and our famous Caesar dressing rolled in a tortilla shell and grilled	
Miniature Chicken Cordon Blue	\$16.00/doz.
Chicken breast stuffed with Swiss cheese and ham	
Tequila Lime Chicken Skewers	\$16.00/doz.
With fresh cilantro and chili peppers	
Chicken Wontons	\$15.00/doz.
Crispy wonton filled with chicken and fresh vegetables served with a red pepper soy dipping sauce	
Grilled Teriyaki Chicken Skewers	\$15.00/doz.
Grilled Honey Mustard Chicken Skewers	\$15.00/doz.

Seafood

Miniature Oyster Rockefeller	\$24.00/doz.
Small Blue Point oysters with spinach and Monterey Jack cheese	
Seafood Thermidor	\$24.00/doz.
Lobster, shrimp and scallops with sherry in puff pastry	



Hot Hors d'oeuvres

Grilled Yellow-Fin Tuna Peppercorn Skewers	\$24.00/doz.
Atlantic Seafood Tartlets.....	\$20.00/doz.
Maryland blue crab, shrimp, scallops, cheese and herbs in a filo cup	
Miniature Clams Casino	\$20.00/doz.
Fresh little necks with garlic butter crumbs and bacon	
Scallops Wrapped in Bacon	\$24.00/doz.
With maple orange glaze	
Grilled Lime Marinated Scallops.....	\$24.00/doz.
With garlic and cilantro	
Miniature Lobster Cakes.....	\$24.00/doz.
Served with a lemon crème fraîche	
Lobster Filo Triangles.....	\$24.00/doz.
Fresh lobster with béchamel sauce in a filo triangle	
Smoked Salmon Filo Flower.....	\$16.00/doz.
Nova Scotia smoked salmon bits with cream cheese, capers, lemon and onion in a beggar's purse	
Grilled Cajun Atlantic Salmon Skewers	\$20.00/doz.
Miniature Maryland Style Crab Cakes	\$24.00/doz.
Served with roasted chili pepper aioli dipping sauce	
Crab Stuffed Mushrooms	\$22.00/doz.
Grilled Citrus Marinated Shrimp	\$20.00/doz.
Served with a mango pineapple salsa	
Grilled Lemon Pepper Marinated Shrimp	\$20.00/doz.
Coconut Shrimp	\$20.00/doz.
Served with a mango dipping sauce	
Grilled Barbeque Shrimp Skewers	\$20.00/doz.
Shrimp Spring Rolls.....	\$18.00/doz.
Fresh vegetables and shrimp served with sweet and sour duck sauce	
Shrimp Wontons	\$18.00/doz.
Served with oriental dipping sauce	



Hot Hors d'oeuvres

Vegetarian

Homemade Potato Latkes.....	\$15.00/doz.
Served with sour cream and raspberry applesauce	
Roasted Vegetables and Goat Cheese Tarts	\$18.00/doz.
Grilled vegetables, sun dried tomatoes and goat cheese in a tartlet shell	
Miniature Homemade Quiche	\$15.00/doz.
Choose from Quiche Lorraine, Spinach & Swiss, Fresh Tomato, Asparagus & Swiss, Broccoli & Cheddar or Cheese	
Authentic Vegetable Wontons	\$15.00/doz.
Served with a sesame soy red pepper sauce	
Wild Mushroom Triangles	\$16.00/doz.
Portobello, Shitake and Button mushrooms with cream in a light filo wrap	
Spinach and Cheese Triangles (Spanakopita).....	\$16.00/doz.
Fresh spinach and cheese in a light filo wrap	
Artichoke Filo Triangles.....	\$16.00/doz.
Artichoke hearts sautéed in garlic and spices with creamy Parmigiana Cheese in a filo triangle	
Baked Brie, Pear and Almond Purses	\$16.00/doz.
Oriental Spring Rolls	\$18.00/doz.
Traditional spring rolls filled with fresh assorted vegetables served with a sweet and sour dipping sauce	
Vegetable Quesadilla.....	\$15.00/doz.
Zucchini, onion, corn, chilies, cheddar cheese and salsa	
Stuffed Mushrooms with Vegetables and Cheeses	\$16.00/doz.
Fresh Mushrooms with vegetables, cheese and garlic	
Stuffed Mushrooms with Boursin Cheese.....	\$18.00/doz.
Fresh mushrooms stuffed with vegetables, seasoned bread crumbs and Boursin cheese	
Miniature Deep Dish Pizza.....	\$15.00/doz.
Miniature deep dish pizza with cheese or with cheese and mushroom	
Stuffed Parmigiana Artichoke Hearts with Goat Cheese.....	\$16.00/doz.
Brie and Raspberry in Filo Dough.....	\$18.00/doz.
Grilled Summer Vegetable Skewers.....	\$18.00/doz.



Entrees

Beef

Grilled Rosemary Beef Tenderloin	\$17.95/person
Wild mushroom cabernet demi-glace	
Marinated Chairman's Reserve Rib Eye Steak (14 oz.).....	\$15.95/person
Zinfandel reduction	
Marinated Chairman's Reserve Sirloin Steak (12 oz.)	\$14.95/person
Grilled or Peppercorn style	
Marinated Prime Rib	market
With natural jus	
Marinated Teriyaki Steak Tips.....	\$10.95/person
Grilled Flank Steak	\$10.95/person
Caramelized onions and peppers	
Beef Brisket with Roasted Vegetables	\$11.95/person

Poultry

Southwestern Chicken.....	\$7.95/person
Salsa marinated and served with a fresh grilled corn salsa and fiery chilies	
Chicken Parmigiana	\$9.95/person
Fresh baked chicken breast topped with mozzarella cheese and our homemade marinara sauce	
Raspberry Chicken.....	\$9.95/person
Marinated in a raspberry dressing, grilled and topped with fresh raspberries and goat cheese	
Grilled Pesto Chicken.....	\$9.95/person
Eggplant medallions and sauce Provencal	
Chicken Piccata	\$9.95/person
Sautéed medallions of chicken served with lemon caper white wine reduction	
Tuscan Chicken	\$9.95/person
Sautéed with sun-dried tomatoes, artichokes, lemon and fresh basil	
Chicken Marsala.....	\$9.95/person
Sautéed chicken medallions with a wild mushroom Marsala demi-glace	
Baked Stuffed Chicken Breast	\$9.95/person
Stuffed with either our wild rice and mushroom stuffing or herb vegetable stuffing	



Entrees

Chicken Cordon Bleu	\$9.95/person
Stuffed with smoked ham and Swiss cheese served with a chive velouté	
Roasted Rock Cornish Game Hens.....	\$10.95/person
Stuffed with wild rice and dried fruit and served with a natural gravy	
Southern Fried Chicken	\$7.95/person
Bone-in and served with buttermilk biscuits and gravy	
Grilled Chicken Breast	\$5.95/person
Your choice of the following homemade marinades: Teriyaki, Vidalia Honey Mustard, Lemon Herb, Texas Barbeque, or Spicy Thai	
Chicken Cacciatori.....	\$8.95/person
Stewed with Italian Plum tomatoes, peppers, onions and mushrooms Served with Linguini and parmesan cheese	
Roasted Sliced Turkey Dinner	\$12.95/person
Sliced white meat turkey, mashed potatoes, gravy, sweet potatoes, creamed corn, cranberry sauce and stuffing	

Pork

Texas Style Barbeque Baby Back Ribs.....	\$10.95/person
Falling off the bone and dripping with homemade barbeque sauce	
Baked Stuffed Pork Chop	\$9.95/person
A thick, center cut pork chop stuffed with porcini mushrooms and leeks with a merlot demi-glace	
Balsamic Glazed Center Cut Pork Loin	\$8.95/person
Topped with grilled onions and roasted vegetable salsa	
Char Grilled Pork Tenderloin	\$9.95/person
Rosemary cider demi-glace, garnished with roasted apples	
Pancetta wrapped Pork Loin.....	\$12.95/person
Stuffed with roasted garlic, spinach and fennel and served with a roasted tomato ragout	

Lamb

Australian Rack of Lamb	\$16.95/person
Seasoned with Dijon and rosemary served with a natural demi-glace	
Grilled Lamb Sirloin Noisettes.....	\$16.95/person
Tender boneless marinated lamb with rosemary demi-glace	



Entrees

Skewered Lamb with Cucumber Raita\$13.95/person
Boneless lamb served on a skewer with assorted vegetables

Roasted Stuffed Leg of Lamb\$9.95/person
Rubbed with oregano and filled with spinach, feta and roasted tomatoes

Veal

Grilled Veal Chopmarket
Sautéed baby spinach and shallots with a classic demi-glace

Veal Sirloin Marsala\$17.95/person
Exceptionally tender veal sautéed in a wild mushroom Marsala reduction

Veal Sirloin Piccata\$17.95/person
Sautéed with lemon, white wine and capers

Seafood

Pan Seared Halibutmarket
Roasted tomato and wild mushroom cream reduction

Grilled Chilean Sea Bassmarket
Spring peas, heirloom tomatoes and a lobster saffron broth

Grilled Atlantic Swordfish.....\$15.95/person
Brushed with lime and ginger and served with a citrus relish

Classic New England Baked Scrod.....\$11.95/person
Topped with breadcrumb crust and fresh lemon

Peppercorn Crusted Ahi Tuna\$15.95/person
Topped with fried leeks and served with a wasabi scallion sauce

Black & White Sesame Ahi Tuna\$15.95/person
Soy and orange glaze

Grilled Salmon Fillet.....\$10.95/person
Fresh mango pineapple salsa

Grilled Salmon.....\$10.95/person
Garlic, parsley marinade and a roasted cherry tomato ragout

Fresh Maine Boiled Lobster Market
Available from 1 ¼ lbs to 5 lbs

Pan Seared Jumbo Sea Scallops.....\$11.95/person
Shiitake mushrooms, garlic and vermouth



Entrees

Baked Stuffed Jumbo Shrimp (3 each)\$12.95/person
Imported jumbo shrimp stuffed with our special blue crab stuffing

Shrimp Scampi\$14.95/person
Six jumbo shrimp sautéed in fresh garlic and lemon butter
Served on a bed of angel hair pasta

Seafood Medley over Pasta\$16.95/person
Shrimp, scallops, lobster and mussels served over a specialty pasta in your choice of either a white cream sauce or a red marinara sauce

Seafood Fra Diablo.....\$14.95/person
Shrimp, mussels, calamari and scallops served over linguini with spicy Diablo red sauce

Vegetarian

Portabella Mushroom Napoleon\$9.95/person
Roasted tomato and wild mushroom cream reduction

Grilled Tofu with Asian stir fry vegetables.....\$8.95/person

Vegetable Risotto with squash, asparagus, and red onion... \$8.95/person

Vegetable Moussaka.....\$8.95/person
Layers of eggplant, portabella mushroom, and tomato

Please view our Pasta section for more vegetarian options

Kebobs

(2 each)

Sirloin Kebobs.....\$12.95/person

Chicken Kebobs.....\$9.95/person

Swordfish Kebobs\$12.95/person

Yellow Fin Tuna Kebobs\$12.95/person

Shrimp and Scallop Kebobs.....\$12.95/person

Vegetable Kebobs.....\$7.95/person

Tofu Kebobs.....\$9.95/person

Oriental Stir Fry

\$9.95 - \$12.95/person

Choose from chicken, shrimp, scallop, beef, tofu or vegetable tossed with oriental style vegetables



Pasta

Linguine with White Clam Sauce	\$7.95/person
Homemade Lobster Ravioli	\$9.95/person
Homemade lobster ravioli tossed with roasted vegetables in a light sherry cream sauce	
Wild Mushroom Raviolis	\$7.95/person
Crimini mushrooms, baby spinach and roasted red peppers in a sage cream sauce	
Four Cheese Ravioli	\$6.95/person
Roasted garden vegetable in a light marinara topped with reggiano parmesan	
Seasonal Raviolis	\$4.95 - \$9.95/person
Raviolis are available in a large variety of shapes and fillings.	
Old-Fashioned Spaghetti and Meatballs	\$5.95/person
Homemade meatballs and spaghetti with marinara	
Chicken, Broccoli and Ziti	\$5.95/person
Lemon Chicken over Linguine	\$7.95/person
With wild mushrooms & roasted peppers	
Pappardelle Primavera	\$7.95/person
Pappardelle Pasta tossed with broccoli rabe, roasted Bermuda onions, roma tomatoes, and reggiano parmesan in an herbed vegetable broth	
Pad Thai	\$9.95/person
Shrimp and Chicken with rice noodles, scallion, and bean sprouts in a spicy peanut dressing	
Pesto Tortellini with Grilled Chicken	\$9.95/person
With broccoli, roasted red and yellow peppers and pine nuts	
Tri-colored Linguine with Roasted Mushrooms	\$8.95/person
Crimini, portabella and shiitake mushrooms tossed with roasted vine-ripened tomatoes and fresh rosemary	
Stuffed Shells with Spinach and Mushrooms	\$6.95/person
Ricotta cheese, sautéed spinach and wild mushrooms baked with marinara sauce and topped with melted mozzarella	

Lasagna

Half Pan serves 8 – 10, Full Pan serves 15 - 20

Cheese or Vegetable	\$45/Half, \$85/Full
Meat or Seafood	\$50/Half, \$95/Full

Accompaniments



Potatoes and Pasta

Traditional Mashed Potatoes	\$2.00/person
Herb and Garlic Mashed Potatoes	\$2.50/person
Parsnip and Potato Purée with fresh chive	\$2.50/person
Italian Olive Oil and Herb Roasted Potatoes	\$2.50/person
Roasted Rosemary Red Bliss Potatoes.	\$2.50/person
Baked Potatoes with sour cream and bacon	\$2.50/person
Roasted Fingerling Potatoes with thyme and shallots	\$2.95/person
Saffron Roasted New Potatoes with chervil butter	\$2.75/person
Boiled New Potatoes with garlic parsley butter	\$2.75/person
Three Potato Medley-red sweet & white with onion relish ...	\$2.75/person
Roasted Sweet Potatoes with dried cranberries and allspice	\$2.95/person
Linguini with roasted tomatoes, fresh herbs and parmesan	\$2.50/person
Gemilli pasta with spinach, artichokes, and sweet peppers	\$2.75/person
Tri-color Rotini with roasted confetti vegetables	\$2.50/person
Fettuccini with wild mushrooms, broccoli, and zucchini	\$2.75/person
Whole Wheat Linguini with roasted garden vegetables	\$2.50/person
Spinach Fettuccini with tomatoes, basil, and parmesan	\$2.50/person
Penne Pasta with caramelized onions and roasted peppers	\$2.50/person
Papparadelle Pasta with broccoli rabé, tomato and parmesan	\$2.75/person
Farfalle Pasta tossed with spinach pesto and pine nuts	\$2.50/person
Potato Gnocchi with parmesan and caramelized red onion	\$2.75/person



Vegetables

Sweet Glazed Baby Carrots with currants and chive	\$2.50/person
Roasted Eggplant Medallion with peppers and goat cheese	\$2.50/person
Grilled Asparagus with caramelized shallots and lemon	\$3.50/person
Roasted Asparagus with aged balsamic and orange zest.....	\$3.50/person
Haricot Verts with red onion, celery, and toasted almonds	\$2.95/person
Haricot Verts with julienne carrots and citrus-garlic butter	\$2.95/person
Grilled Zucchini with roasted tomatoes and basil	\$2.50/person
Broccoli Florets with roasted confetti vegetables	\$2.50/person
Roasted Ratatouille with fresh herbs and garlic.....	\$2.95/person
Roasted Root vegetables with dried cranberry and parsley.....	\$3.95/person
Grilled Summer Vegetables.....	\$2.95/person
Steamed Summer Vegetable.....	\$2.75/person
Tomato Provencal with spinach and wild mushrooms.....	\$2.95/person
Sautéed Brussel Sprouts with bacon, shallots, and thyme.....	\$2.95/person
Roasted Butternut Squash with red onion and dried cherry.....	\$2.75/person
Broccoli Rabé sautéed with lemon and garlic.....	\$2.95/person
Roasted Baby Vegetables with sherry and thyme.....	\$3.95/person
Steamed Snow Peas with julienne carrots and lemon butter.....	\$2.50/person
Steamed Carrots with sweet onions and a chervil butter.....	\$2.50/person
Grilled Portabella Mushrooms with roasted yellow pepper.....	\$2.95/person
Green Beans with wild mushrooms and thyme.....	\$2.75/person
Green Beans Almandine.....	\$2.50/person
Fresh Sugar Butter Corn on the cob with lime cilantro butter.....	\$2.00/person



Rice and Grains

White Rice with lemon and scallions	\$2.95/person
Long Grain and Wild Rice Medley	\$2.95/person
Mexican Red Beans and Rice.....	\$2.95/person
Black Beans and Rice Medley.....	\$2.95/person
Israeli Couscous with toasted almonds and dried fruits.....	\$3.95/person
Toasted Orzo with pine nuts, greek feta, and fresh herbs	\$3.95/person
Saffron Rice with roasted peppers and spring peas.....	\$2.95/person
Rice Pilaf with confetti vegetables.....	\$2.95/person
Basmati Rice with wild mushrooms and pine nuts.....	\$2.95/person
Moroccan Couscous with fire roasted vegetables	\$2.95/person
Jasmine Rice with Split Baby Garbanzo Beans and Daikon Radish Seeds	\$3.95/person
Caviar Rice Medley.....	\$3.95/person
Cabernet Rice Medley	\$3.95/person
Red rice, barley, rye and long grain rice	
Wheat Rice Medley	\$3.95/person
Red rice, wheat rice and wild rice	
Mexican Aztec Rice.....	\$3.95/person
Red rice, brown rice, multi colored split peas and amaranth	
Black Pearl Rice	\$3.95/person
Brown rice, black barley and Daikon radish seeds	
Basmati Medley.....	\$3.95/person
Basmati rice, wheat berry and tomato orzo pasta	
Sunset Rice Blend.....	\$3.95/person
Himalayan red rice, mustard seed, sweet potato and lemon garlic pasta	
Golden Jewel Blend	\$3.95/person
Israeli couscous, tri colored orzo pasta, split baby garbanzo beans and black quinoa	



Children's Selections

(Guests under 12)	\$3.95/child
Chicken Fingers	Cheese or Pepperoni Pizza
Taco's	Macaroni & Cheese
Ziti with Marinara Sauce	Ziti with Butter
Tortellini	Stuffed Shells
Chicken Nuggets	Cheese Ravioli
Honey Wing Dings	

Desserts

We have a wide variety of options for all kinds and styles of cakes and desserts. Ask a Catering Manager for more details.

Assorted Gourmet Dessert Bars	\$1.95/person
Choose from Chocolate, Chocolate -Chocolate Chip, Blondies, Rocky Road, Peanut Butter Chip, Vanilla Chocolate Raspberry, Walnut Brownies and Fig, Lemon or Blueberry squares.	
Assorted fine Mini pastries	
Fancy	\$3.95/person
Extra Fancy	\$4.50/person
Gourmet	\$4.95/person
Assorted Gourmet Cake Slices	\$3.95/person
Assorted Mini Cheesecakes	\$2.95/each piece
Petits Fours	\$3.95/person
Homemade Cookies	\$1.95/person
Choose from chocolate chip,, oatmeal raisin, double chocolate chip, and peanut butter (Two 2 oz. cookies per person)	
Italian Cookie Assortment	\$1.95/person
Italian Pastry Assortment	\$3.95/person
An assortment of cannolis, napoleons and éclairs	
Cannoli Assortment	\$3.95/person
Choose from Bavarian cream, chocolate, chocolate chip or ricotta	



Desserts

Macaroons - Plain or Chocolate Dipped	
Mini (1")	\$1.95 / person
Cookie Size (3")	\$2.95 / person
Italian Tiramisu	\$3.95/person
Pies (serves 6-8)	\$8.99-12/each
Apple	Blueberry
Apple Crumb	Peach Praline
Apple Cranberry	Strawberry Rhubarb
Boston Cream	
Coffee Cakes	\$10.95/Small \$19.95/Large
Sour Cream and Cinnamon	Blueberry
Lemon	Apple Cinnamon
Chocolate	Pumpkin Cream
Cranberry Cream	
Homemade Tea Breads	\$8.95/Small
Pumpkin Spice	Almond
Lemon Blueberry	
Cranberry Orange	
Banana Walnut	
Designer Chocolates and Truffles	\$3.95/person
Ice Cream Strawberry Short Cake	\$3.95/person
Ice Cream, Frozen Yogurt or Sorbet	\$2.95/person
<u>Cakes and Tortes</u>	
Small (serves 6-8)	\$24.95/each
Large (serves 12-16)	\$39.95/each
Traditional Sheet Cake – Half Pan (serves 50)	\$35.00/each



Desserts

- Traditional Sheet Cake – Full Pan (serves 100).....\$60.00/each
- Deluxe Sheet Cakes..... Ask for Pricing
- Ice Cream Sundae Bar\$3.95/person
Your guests can make their own sundae creations!
Choice of three ice cream flavors and all the toppings
- Add Waffle Bowls to your Sundae Bar\$1.00/person

Chocolate Covered Fruits

(2 pieces per person)

- Chocolate Covered Strawberries\$4.95/person
- “Tuxedo” Chocolate Covered Strawberries.....\$5.50/person
- Assorted Chocolate Covered Fruits\$4.95/person
- Assorted Coconut Chocolate Covered Fruit\$4.95/person



Beverages

- Assorted Soda, Juices, Still and Sparkling Water\$1.50/person
- Assorted Large Fruit Juices, Water and Bottled Soda.....\$1.95/person
- Snapple, Sobe, Nantucket Nectars, Specialty Beverages
- Coffee and Tea.....\$1.50/person
- Lemonade, Iced Tea, Fruit Punch (minimum 25 people).....\$1.00/person
- Beverage Bar (minimum 20 people)\$2.95/person
Your choice of Coke or Pepsi Products,
Still and Sparkling water,
Fruit Juices (Orange and Cranberry), and Ice for beverages
- Add Coffee and Tea to the Beverage Bar.....\$1.00/person
- Frozen Smoothie Bar\$5.95/person
Enjoy Frozen Strawberry, Piña Colada, Banana, Mango, Margarita, Peach and Ice
Cream Mixes for Smoothies or mix them with the Liquor of your Choice!!!
Staffed Events Only

Liquor, Beer and Wine

The Country Gourmet offers Full Liquor Service.
Workman’s Compensation and Liquor Liability Insurance
are available for \$1.50 per person.
For any event where a we are serving liquor,
the \$1.50 Liquor Liability fee is mandatory.

Ice

We can arrange for ice delivery for your event.
\$12.50 / 30 lb. Bag.



Fees & Policies

Rental Equipment Vary by Event ~ Call for a Quote

**Delivery Charge
(For Delivered Food Only)** Vary by Delivery Location

Taxes 5% of the Sub-total

Gratuity Client's Discretion

**Event Coordinating Fee
(For Staffed Events Only)** 18% of the Sub-total (Pre-tax)

A 50% Deposit is required to confirm all staffed events
All Delivery Events must be pre-paid with either a credit card or check



Helping Hands Staffing

Helping Hand Staffing provides staff for any type of catered event. Our HELPING HAND Staff will come to your event site and handle all the details to let you enjoy your party.

If you decide to pursue other options for your food and beverages besides Metro West Catering, Helping Hand Staffing may still be of service.

Available staff includes: Event Managers, Service Staff, Bartenders and Chefs

Staffing Rates

Chef and Function Managers are billed Portal to Portal
Other staff may be billed Portal to Portal if more than 45 minutes of travel is required.

All staff is insured and tips certified
Gratuities are left to the discretion of the client

Function Managers	\$30.00/hour
Service Staff	\$28.00/hour
Bar Staff	\$28.00/hour
Chefs	\$32.00/hour

Catered Event Cancellation Policy

Events cancelled more than two weeks before the event date will receive a full refund.

Refunds will be issued within 30 days of the event cancellation date.
Any cancellation taken within 1 week of the event will be charged for the total cost of the scheduled event with a minimum of 4 hours per staff member labor charge.