



**MASSASOIT FOOD SERVICE
CATERING MENU**

Breakfast Buffets

(Available before 10 A.M.)

Monday to Friday – Minimum service of 25

THE CONTINENTAL

Chilled Orange Juice
Fresh Baked Breakfast Pastries
Coffee / Tea / Decaf
*\$ 4.25 paper**

THE MINI

Fresh Baked Breakfast Pastries
Coffee / Tea / Decaf
*\$ 3.25 paper **

Add a Fresh Fruit Tray to the above.... \$2.00 per person

**\$1.00 discount with lunch order*

COFFEE SERVICE (1 hour)

Coffee / Tea / Decaf
\$ 1.75 paper

COFFEE REFRESH

Coffee / Tea / Decaf
\$ 1.25

GRAND BREAKFAST BUFFET

Chilled Orange Juice
Fresh Baked Pastries
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Home Fries
Ham, Bacon, or Sausages
French Toast or Pancakes
Toasted English Muffins
Coffee Service
\$ 13.95 china / \$ 12.95 paper

PETITE BREAKFAST BUFFET

Chilled Orange Juice
Fresh Baked Pastries
Fluffy Scrambled Eggs
Home Fries
Ham, Bacon, or Sausages
French Toast or Pancakes
Toasted English Muffins
Coffee Service
\$ 11.95 china / \$ 10.95 paper

Bottled Water \$1.50

HEALTHIER BREAKFAST OPTIONS

- 1. Fruit and Yogurt Parfait: Sliced fruit mixed with vanilla yogurt topped with granola... \$2.95 per person*
- 2. Yogurt Breakfast Bar: Vanilla & Strawberry yogurt, fresh sliced fruit with toppings of granola, cranberries, coconut, and mango & raspberry sauce... \$5.95 per person*
- 3. Assorted yogurt cups.... \$1.75 per person*
- 4. Assorted Greek yogurt cups.... \$2.75 per person*

Prices are per person. Please add 15% gratuity. 6.25% of Mass. sales tax will be assessed unless a Tax Exempt Certificate is on file two weeks prior to the scheduled event date.

"Consuming raw or undercooked beef, fish, milk, pork, eggs or shellfish may increase your risk of food borne illness per Brockton Board of Health."

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MASSASOIT FOOD SERVICE CATERING MENU

Budget Luncheon Buffets

(Available until 2 P.M.)

Monday to Friday – Minimum service of 25

These Budget Luncheon Buffets are served with your choice of homemade soup, salad or fruit cup. Dessert is a platter of cookies & brownies. Beverage is a coffee service (canned soda is available for an additional \$0.50 per person).

For a healthier choice, you may add one of the Whole Grain Salad Trays listed below for an additional \$1.50 per person.

Your choice of: Three Grain Salad, Bulgur Orange Salad or Quinoa Salad

Hearty Buffet.....\$12.95 china / \$10.95 paper

Coleslaw and potato chips included. Please choose one:

Option 1: *Individually made sandwiches (Roast Beef, Roast Turkey, Baked Ham, Tuna Salad)*

with your choice of rolls, breads or roll-ups and a pickle tray

Option 2: *Platters of sliced Cheeses, Roast Beef, Roast Turkey, Baked Ham and Tuna Salad with fresh breads and rolls and a sliced lettuce/tomato/pickle tray*

This buffet can be served with whole grain and whole wheat breads on request

Frugal Gourmet.....\$10.95 china / \$8.95 paper

*Coleslaw, a pickle tray, potato chips and finger roll sandwiches with your choice of two fillings: Tuna Salad, Chicken Salad, Chopped Lobster & Seafood Salad, Ham & Pickle Salad, or Egg Salad
To upgrade this buffet to whole grain / whole wheat breads please add \$1.00 per person*

The Executive.....\$13.95 china / \$11.95 paper

Combination of these two sandwiches sautéed to a light golden brown:

Monte Cristo Sandwiches: Turkey, Ham, Swiss cheese dipped in egg batter, served with a creamy sauce

Ruben Deli Sandwiches: Thinly sliced Corned Beef, Swiss cheese, Sauerkraut, and Russian dressing on dark rye served with French Fries and a pickle tray

On the Lite Side.....\$11.95 china / \$9.95 paper

Homemade soup and salad, Quiche (Choice of two: Ham & Cheese, Spinach & Cheese, Broccoli & Cheese, or Seafood), assorted warm rolls & butter and a fresh fruit platter

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**MASSASOIT FOOD SERVICE
CATERING MENU**

Hot Luncheon Buffets

(Available until 2 P.M.)

Monday to Friday – Minimum service of 25

These Hot Luncheon Buffets are served with:

Your choice of homemade soup, salad, or fruit cup. Assorted rolls & butter are included. For dessert options please see below.
Beverage is a coffee service (canned soda is available for an additional \$0.50 per person).

Designer Buffet.....\$15.95 china | \$13.95 paper

Choose two entrees:

Jack Daniels Chicken	Chicken Picata	Roast Sirloin	Cheese Lasagna
Chicken Supreme	Roast Stuffed Turkey	Broiled Sirloin Tips	Meat Lasagna
Chicken Marsala	Baked Virginia Ham	Baked Scrod	Cheese Ravioli
	Loyster Ravioli	Butternut Squash Ravioli	

Choose two sides:

Glazed Baby Carrots	Stir-Fry Seasonal Vegetables	Garlic Smashed Potatoes	Baked Ziti
Green Beans Almondine	Peas w/ Pearl Onions	Baked Potatoes w/Sour Cream	Rice Pilaf
Buttered Niblets Corn	Oven Roasted Red Bliss Potatoes	Whipped Potatoes	Baked Beans
Zucchini Parmesan	Fresh Butternut Squash (seasonal)		

That's Italian..... \$14.95 china | \$12.95 paper

(Included in the buffet is the Chef's famous Cheesy Garlic Bread)

Choose one entree:

Chicken Parmesan	Chicken Picata	Chicken Marsala	Meatballs	Italian Sausages
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Choose two sides:

Lasagna w/ Meat	Stuffed Shells	Butternut Squash Ravioli	Cheese Ravioli
Lasagna w/ Cheese	Bowtie Pasta Alfredo	Baked Rigatoni Marinara	Loyster Ravioli
Baked Ziti			

Desserts: choose one

Raspberry Truffle Ice Cream Pie	Vanilla Ice Cream w/Strawberries or Chocolate Sauce	Oreo Ice Cream Pie
NY Cheesecake w/Strawberries	Homemade Carrot Cake w/Cream Cheese Frosting	Strawberry Shortcake*
Mississippi Mud Pie	Apple Brown Betty or Apple Crisp w/Vanilla Ice Cream	Mini Pastries*

Decadent Chocolate Mousse Cake

*\$1.00 extra per person

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MASSASOIT FOOD SERVICE CATERING MENU

Luncheon Served Meals

(Available until 2 P.M.)

Monday to Friday – Minimum service of 25

Our Luncheon specials are plated and served on china, with your choice of homemade soup, salad, or fresh fruit cup.

Assorted rolls and butter are included. For dessert option please see below.

Beverage is a coffee service (canned soda is available for an additional \$0.50 per person).

<i>Baked Scrod</i>	\$14.95	<i>Chicken Supreme</i>	\$13.95
<i>Roast Sirloin</i>	\$14.95	<i>Deep Fried Chicken</i>	\$13.95
<i>Yankee Pot Roast</i>	\$13.95	<i>Chicken Cordon Bleu</i>	\$14.95
<i>Chicken Picata</i>	\$13.95	<i>Chicken Marsala</i>	\$13.95
<i>Sirloin Tips</i>	\$15.95	<i>Jack Daniels Chicken</i>	\$13.95
<i>Vegan Ravioli</i>	\$14.95	<i>Vegetarian Strip Stir-Fry</i>	\$14.95

Side Dishes: Choice of two

<i>Whipped Potatoes</i>	<i>Garlic Smashed Potatoes</i>
<i>Oven Roasted Red Bliss Potatoes</i>	<i>Rice Pilaf</i>
<i>Stir-Fry Seasonal Vegetables</i>	<i>Zucchini Parmesan</i>
<i>Green Beans Almondine</i>	<i>Glazed Carrots</i>
<i>Buttered Niblets Corn</i>	<i>Peas w/ Pearl Onions</i>
<i>Fresh Butternut Squash (seasonal)</i>	

Desserts: choose one

<i>Raspberry Truffle Ice Cream Pie</i>	<i>Vanilla Ice Cream w/Strawberries or Chocolate Sauce</i>	<i>Oreo Ice Cream Pie</i>
<i>NY Cheesecake w/Strawberries</i>	<i>Homemade Carrot Cake w/Cream Cheese Frosting</i>	<i>Strawberry Shortcake*</i>
<i>Mississippi Mud Pie</i>	<i>Apple Brown Betty or Apple Crisp w/Vanilla Ice Cream</i>	<i>Mini Pastries*</i>

Decadent Chocolate Mousse Cake

**\$1.00 extra per person*

SPLIT MENU CHARGE

We will be delighted to provide a split menu for your function for an additional fee.
Choose one entrée and add one additional entree for an extra charge of \$2.00 per meal
Add two entrees for an additional charge of \$3.00 per meal

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MASSASOIT FOOD SERVICE CATERING MENU

Custom Dinner Buffets

Dinner Food Service prices are in effect any time after 2 P.M. daily and all day on weekends
(A minimum guest count of 100 is required for food service after 5 P.M. weekdays and all day on weekends)

Sometimes you might prefer a less formal service for your guests that offers a variety of food options. May we suggest our
Custom Dinner Buffets to enhance your culinary experience.

These Custom Dinner Buffets are served on china & come with your choice of homemade soup, salad, or fresh fruit cup. An
assortment of rolls & specialty breads is included. You also have a choice of a coffee or a soda service.

For dessert options please see below.

Designer Buffet.....\$21.95

Choose two entrees:

<i>Jack Daniels Chicken</i>	<i>Chicken Massasoit</i>	<i>Roast Sirloin</i>	<i>Cheese Lasagna</i>
<i>Chicken Supreme</i>	<i>Baked Virginia Ham</i>	<i>Broiled Sirloin Tips</i>	<i>Meat Lasagna</i>
<i>Chicken Marsala</i>	<i>Baked Salmon</i>	<i>Baked Scrod</i>	<i>Cheese Ravioli</i>
<i>Chicken Picata</i>	<i>Roast Stuffed Turkey</i>	<i>Butternut Squash Ravioli</i>	<i>Lobster Ravioli</i>

Choose two sides:

<i>Glazed Baby Carrots</i>	<i>Stir-Fry Seasonal Vegetables</i>	<i>Garlic Smashed Potatoes</i>	<i>Whipped Potatoes</i>
<i>Green Beans Almondine</i>	<i>Peas w/ Pearl Onions</i>	<i>Baked Potatoes w/Sour Cream</i>	<i>Rice Pilaf</i>
<i>Buttered Niblets Corn</i>	<i>Oven Roasted Red Bliss Potatoes</i>	<i>Delmonico Potatoes</i>	<i>Zucchini Parmesan</i>
	<i>Fresh Butternut Squash (seasonal)</i>		

That's Italian..... \$20.95

Choose one entree:

<i>Chicken Parmesan</i>	<i>Chicken Picata</i>	<i>Chicken Marsala</i>	<i>Meatballs</i>	<i>Italian Sausages</i>
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Choose two sides:

(Included in the buffet is the Chef's famous Cheesy Garlic Bread)

<i>Lasagna w/ Meat</i>	<i>Stuffed Shells</i>	<i>Butternut Squash Ravioli</i>	<i>Cheese Ravioli</i>
<i>Lasagna w/ Cheese</i>	<i>Bowtie Pasta Alfredo</i>	<i>Baked Rigatoni Marinara</i>	<i>Lobster Ravioli</i>
<i>Baked Ziti</i>			

Desserts: choose one

<i>Raspberry Truffle Ice Cream Pie</i>	<i>Vanilla Ice Cream w/Strawberries or Chocolate Sauce</i>	<i>Oreo Ice Cream Pie</i>
<i>NY Cheesecake w/Strawberries</i>	<i>Homemade Carrot Cake w/Cream Cheese Frosting</i>	<i>Strawberry Shortcake*</i>
<i>Mississippi Mud Pie</i>	<i>Apple Brown Betty or Apple Crisp w/Vanilla Ice Cream</i>	<i>Mini Pastries*</i>

Decadent Chocolate Mousse Cake

**\$1.00 extra per person*

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MASSASOIT FOOD SERVICE CATERING MENU

Dinner Entrees

Dinner Food Service prices are in effect any time after 2 P.M. daily and all day on weekends
(A minimum guest count of 100 is required for food service after 5 P.M. weekdays and all day on weekends)

*Our Dinner entrees are plated and served on china, with your choice of homemade soup, salad or fresh fruit cup.
An assortment of rolls & specialty breads is included. You also have a choice of a coffee or a soda service.*

Prime Rib, au Jus

A boneless cut seasoned with Chef Jeff's special blend of spices and herbs roasted to perfection....\$24.95

Roast Top Sirloin of Beef

Thinly sliced tender portions of roast beef topped with delicate Bordelaise sauce....\$21.95

Sirloin Tips

Grilled marinated sirloin tips with a Bourbon demi-glaze and fresh sautéed mushrooms....\$23.95

New York Sirloin

Grilled New York sirloin steak seasoned with our Chef's special blend of spices...\$23.95

Filet Mignon

Seasoned Filet Mignon, grilled to perfection, served in a red wine demi-glaze with fresh sautéed mushrooms....\$26.95

Chicken Marsala

Medallions of tender chicken served in a classic wine and mushroom sauce....\$18.95

Chicken Cordon Bleu

*A boneless and skinless breast of chicken stuffed with imported ham and Swiss cheese, sautéed until golden brown,
then baked and topped with a volute sauce....\$20.95*

Massasoit Stuffed Chicken

A boneless chicken breast stuffed with dressing and cranberry sauce, then baked and topped with a light supreme sauce....\$20.95

Chicken Picata

A boneless breast of chicken sautéed and served with a sauce of wine, lemon butter and capers....\$18.95

Jack Daniels Bourbon Glazed Chicken

A boneless breast of chicken, bourbon glazed with a special sauce of mandarin oranges and cherries....\$19.95

Chicken Supreme

*A boneless, skinless breast of chicken seasoned with special herbs, sautéed, baked, and topped with
our famous golden supreme sauce....\$19.95*

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MASSASOIT FOOD SERVICE CATERING MENU

Dinner Entrees (cont'd)

Dinner Food Service prices are in effect any time after 2 P.M. daily and all day on weekends
(A minimum guest count of 100 is required for food service after 5 P.M. weekdays and all day on weekends)

Roast Turkey Dinner

A traditional New England classic served with all the New England fixings....\$21.95

Baked Boston Scrod

Lightly seasoned and crumbed, baked until golden brown, topped with lemon butter....\$21.95

Baked Stuffed Jumbo Shrimp

Four jumbo shrimps stuffed with Chef Jeff's filling, served with drawn butter and lemon....\$24.95

Surf & Turf with Prime Rib

Two jumbo baked stuffed shrimps and a 10 oz slice of boneless prime rib au jus, served with drawn butter and lemon....\$27.95

Surf & Turf with New York Sirloin

Two jumbo baked stuffed shrimps and a New York sirloin served with drawn butter and lemon....\$27.95

Surf & Turf with Filet Mignon

Two jumbo baked stuffed shrimps and a Filet Mignon served with drawn butter and lemon....\$29.95

Baked Virginia Ham

Perfectly baked, served with a sumptuous Hawaiian pineapple glaze....\$18.95

Pork Tenderloin

Lightly breaded, sautéed and served with a delicate black pepper sauce....\$21.95

Vegan

Vegan Ravioli in a natural tomato herb sauce served with steamed vegetables\$20.95

Vegetarian

Stir-fry vegetables and vegetarian seitan strips in a Bourbon sauce\$20.95

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MASSASOIT FOOD SERVICE CATERING MENU

Dinner Accompaniments

Appetizers: choose one

<i>Garden Salad</i>	<i>Greek Salad</i>
<i>Baby Spinach Salad</i>	<i>Caesar Salad</i>
<i>Chicken or Beef Rice Soup</i>	<i>Italian Wedding Soup</i>
<i>Chef's Special Minestrone Soup</i>	<i>Kale Soup</i>
<i>Clam Chowder (\$1.00 extra per person)</i>	<i>Fresh Fruit Cup</i>

Side dishes: choice of two

<i>Rice Pilaf</i>	<i>Whipped Potatoes</i>
<i>Oven Roasted Red Bliss Potatoes</i>	<i>Garlic Smashed Potatoes</i>
<i>Baked Potatoes w/ Sour Cream</i>	<i>Delmonico Potatoes</i>
<i>Baby Glazed Carrots</i>	<i>Green Beans Almondine</i>
<i>Buttered Niblets Corn</i>	<i>Peas w/ Pearl Onions</i>
<i>Sir-Fry Seasonal Vegetables</i>	<i>Zucchini Parmesan</i>
<i>Fresh Butternut Squash (seasonal)</i>	

Desserts: choose one

<i>Raspberry Truffle Ice Cream Pie</i>	<i>Vanilla Ice Cream w/Strawberries or Chocolate Sauce</i>	<i>Oreo Ice Cream Pie</i>
<i>NY Cheesecake w/Strawberries</i>	<i>Homemade Carrot Cake w/Cream Cheese Frosting</i>	<i>Strawberry Shortcake*</i>
<i>Mississippi Mud Pie</i>	<i>Apple Brown Betty or Apple Crisp w/Vanilla Ice Cream</i>	<i>Mini Pastries*</i>
	<i>Decadent Chocolate Mousse Cake</i>	
	<i>*\$1.00 extra per person</i>	

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MASSASOIT FOOD SERVICE CATERING MENU

Hors D'oeuvres

Each selection is approximately 50 pieces. Industry standard is 6 to 8 pieces per person for one-hour service.

Hot Hors D'oeuvres (passed by wait staff)

<i>Assorted Mini Quiche</i>	\$78	<i>Chicken Fingers w/Marinara Sauce</i>	\$75
<i>Boneless Buffalo Strips</i>	\$95	<i>Bourbon Cocktail Meatballs</i>	\$55
<i>Scallops & Bacon</i>	\$85	<i>Cheddar Poppers</i>	\$55
<i>BBQ Chicken Wings</i>	\$60	<i>Stuffed Mushrooms</i>	\$75
<i>Mini Beef Wellington</i>	\$145	<i>Spanikopita</i>	\$90
<i>Stir Fry Wontons w/Ginger Sauce</i>	\$78	<i>Crab Claws w/ Cocktail Sauce</i>	\$105
<i>Beef / Chicken Teriyaki</i>	\$102	<i>Clams Casino</i>	\$120
<i>Assorted Knishes w/ Sauces</i>	\$85	<i>Egg Rolls w/ Sweet & Sour Sauce</i>	\$60
<i>Blue Crab Cakes</i>	\$100	<i>Thai Spring Rolls w/Mustard Sauce</i>	\$85
<i>Oriental Shrimp Bites w/Sweet&Sour Sauce</i>	\$75	<i>Potato Pancakes w/ Herbed Sour Cream</i>	\$65
<i>Sesame Chicken Sate w/ Thai Sauce</i>	\$102		

Cold Hors D'oeuvres (passed by wait staff)

<i>Shrimp Cocktail</i>	<i>market</i>	<i>Individual Assorted Canapés</i>	\$90
<i>Crabmeat & Cherry Tomato</i>	\$65	<i>Melon & Prosciutto Rolls</i>	\$85
<i>Salmon / Caviar en croute</i>	\$105	<i>Smoked Turkey en croute</i>	\$90

Display Hors D'oeuvres (each selection served about 25)

<i>Cheese Spread & Crackers</i>	\$60	<i>Fresh Vegetable Crudités</i>	\$65
<i>Imported & Domestic Cheese & Fresh</i>		<i>Specialty Gourmet Pastries</i>	\$90
<i>Fruit Tray</i>	\$95	<i>Antipasto</i>	\$78
<i>Assorted Mini Pastries</i>	\$70	<i>Caesar or Greek Salad</i>	\$60
<i>Fresh Fruit Tray</i>	\$60		

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