



Wedding and Formal Event Catering Menus

COCKTAIL FARE

Crudité Display

featuring fresh vegetables,
an assortment of chef's choice dips (i.e., Buffalo Chicken, Vegetable & Seafood),
Cheeses, Gourmet Crackers and French Bread
Garnished with Fresh Fruit

\$12.00 per person

Mediterranean Display

Assorted Humus, Kalamata Olives, Grilled Eggplant and Red Pepper, Feta Cheese,
Marinated Artichoke Hearts & Grilled Pita

\$13.00 per person

Italian Display

Assorted Grilled Flatbread Pizza (Pepperoni, Buffalo Chicken, Spinach & Sun-Dried Tomato, etc.)
Pepperoni, Prosciutto, Capicola Provolone, Roasted Red Peppers, Spiced Olives
Fresh Bread and Gourmet Crackers

\$15.00 per person

PASSED HORS D'OEUVRE

(MINIMUM PIECE COUNT REQUIRED BASED ON FINAL GUEST COUNT, TO BE DETERMINED AT BOOKING)

Standard Selection - \$3.00 per piece

Mini Beef Sliders Mini Meatballs Shooters Beef Teriyaki Skewers
Mini Shepherd's Pie Pigs in a Blanket with Honey Mustard Mini Beef Wellingtons
Sweet Italian Sausage Skewers with Pomodoro Dipping Sauce
Sesame Chicken Skewers with Sweet Chili Sauce
Coconut Chicken with Orange Rum Sauce
Buffalo Chicken Bites with Bleu Cheese Sauce or Ranch
Honey Glazed Chicken Tenders with Orange Dipping Sauce
Teriyaki Chicken Skewers with Fresh Pineapple
Our Signature Classic Stuffed Mushrooms Sausage Stuffed Mushrooms
Caprese Skewers (Buffalo Mozzarella, Tomato & Basil with Balsamic Glaze)

Premium Selection - \$3.50 per piece

Tuna Tartare Jumbo Shrimp Cocktail Clams Casino
Bacon Wrapped Scallops Signature BBQ Pulled Pork Sliders on Mini Biscuits

All menus are customizable, inquire about a custom quote for your special day!

D&D Caterers, Inc. ~ 297 Ashley Blvd. New Bedford, Ma 02740 ~ danddcaterers.com ~ (508) 997-8229



BUFFET MENU

Salad Course

Fresh Garden Salad with Tomato, Red Onion, Cucumber, Carrots
with an Italian Vinaigrette

On the Buffet

Chicken Entrée ~ choice of one

Our Signature Roast Chicken Breast,
Chicken Parmesan, Chicken Picatta, Chicken Marsala or Baked Stuffed Chicken

Seafood Entrée ~ choice of one

Baked Scrod with Butter Crumb Topping,
Baked Stuffed Sole with Spinach or Crab Stuffing & Hollandaise,
Balsamic Glazed Salmon Filet, Maple Bourbon Glazed Salmon,
Baked Stuffed Shrimp

Vegetarian and Gluten Free Entrée Available on Request

Carving Stations and Additional Options Available upon Request for additional fee.

Pasta Entrée ~ choice of one

Butternut Squash Ravioli in Sage Cream Sauce,
Penne Pasta Primavera in Pomodoro Sauce
Rigatoni Pasta with Italian Sausage & Spinach in Pomodoro Sauce
Cheese Ravioli in Pink Vodka Sauce

Oven Roasted Fingerling Potatoes or Butter Whipped Potatoes
Fresh Seasonal Vegetable Medley

Silver Service Coffee, Decaffeinated Coffee and a selection of Traditional and Herbal Teas
Inquire about dessert options for your special day!

\$52.95 PER PERSON (INCLUDES ABOVE WITH CHINA, GLASSWARE AND SILVER)

Linens, Linen Napkins and other accessories available upon inquiry.

Ask about our bar, table, chair, tent, and table scape rentals!

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PLATED DINNER OPTIONS

(Menus Available as a Buffet, Inquire about pricing)

ENTRÉES

All meals include choice of House Garden Salad with house dressing or Caesar Salad,
Choice of 2 Accompaniments,
Artisan Rolls and Butter
Coffee, Decaffeinated Coffee and Tea at a Station.
All pricing includes dinner and cake service.

Prime Rib of Beef ~ \$52.95 p.p.

A 12-ounce cut of Prime Rib of Beef au Jus, served with Horseradish Crème,

Chicken Picatta ~ \$34.95 p.p.

Boneless Breast of Chicken sauteed with Capers, Garlic and a Lemon Wine Sauce with Butter,

Chicken Parmesan ~ \$34.95 p.p.

Chicken Breast Cutlet topped with Fresh Mozzarella and Pomodoro Sauce

Chicken Marsala ~ \$34.95 p.p.

Pan seared Chicken Breast sautéed with a Marsala Mushroom Sauce

Baked Stuffed Chicken ~ \$34.95 p.p.

Boneless Breast of Chicken with an Apple Bread Stuffing finished with Sage Crème.

Herb Roasted Statler Chicken ~ \$36.95 p.p.

Statler Chicken Breast Herb Roasted finished with Lemon Butter Herb Sauce

Tuscan Chicken ~ \$34.95 p.p.

Boneless Breast of Chicken in a cream sauce with spinach, capers, sundried tomato and artichoke hearts.

Baked Stuffed Sole ~ \$41.95 p.p.

Baked Stuffed Sole with a Crab and Bread Stuffing with Herbed Crème

Balsamic Glazed Salmon ~ \$46.95 p.p.

Oven Roasted Salmon Filet with a Balsamic Glaze

Baked Stuffed Salmon ~ \$46.95 p.p.

Baked Salmon Filet stuffed with an Herbed Bread Stuffing with Herbed Lemon Butter

Baked Cod Loin ~ \$40.95 p.p.

Baked Cod Loin with Butter Crump Topping

Braised Short Ribs of Beef ~ \$50.95 p.p.

Braised Short Ribs of Beef slow braised in stout beer with onions and carrots.

Marinated Sirloin Tips ~ \$42.95 p.p.

Sirloin Beef Tips marinated in a variety of wine and spices with garlic.

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Accompaniments

Butter Whipped Potatoes (Garlic & Asiago add \$1.50 p.p.)
Potatoes Boulanger ~ *A Chef's Specialty of thin sliced potatoes
roasted in stock with onions and parmesan cheese.*

Oven Roasted Fingerling Potatoes
Butter Mashed Sweet Potatoes
Creamy Risotto – add \$1.50 p.p.
Rice Pilaf

Chef's Selection Seasonal Roasted Vegetables
Roasted Asparagus
Green Beans

Additional Salad Choices – add \$1.50 p.p. (one selection per event)

Harvest Salad ~ *Fresh Baby Spinach with sliced pears and apples, red onion, cucumber, walnuts, dried cranberries, and goat cheese served with a freshly made raspberry vinaigrette.*
Seasonal Strawberry Feta Salad ~ *Mixed Field Greens with strawberries, almonds and feta cheese with a house made honey mustard vinaigrette.*
Caprese Salad ~ *Sliced vine ripened tomatoes with fresh mozzarella cheese and fresh basil leaf drizzled with a balsamic glaze.*
Traditional Spinach Salad with Tomato, Bacon, Red Onion & Feta

Additional Menu Items Available. Gluten Free meals available upon request.
We can accommodate any food allergy or dietary restriction with prior notice.
Event Timeline and Layout must be provided in advance.
Late timeline changes may result in additional charges.
Children's and Vendor Meals available – pricing varies.

Menu selection due 60 days prior to event date.
Final dinner counts due 21 days prior to event date.
After guarantee, counts can go up but cannot be reduced.
Payment in full due 14 days prior to event date.
No event will be produced without prepayment.
Pricing is for food consumed during event.

All events are subject to a 20% taxable administrative fee and local/state meals taxes as applicable.

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