



Wedding Selections and Packages

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

\$8.00 per person

Mediterranean Display

Assorted Humus, Kalamata Olives, Grilled Eggplant and Red Pepper, Feta Cheese,
House Marinated Mushrooms & Grilled Pita
Tabouleh Salad

\$9.00 per person

Italian Display

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

\$12.50 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 or Ranch Garnish
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 Shrimp Cocktail Shooter Clams Casino
Bacon Wrapped Scallops Mini Crab Cakes
Miniature Signature BBQ Pulled Pork Sliders

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

D&D Caterers ~ 297 Ashley Blvd. New Bedford ~ info@danddcaterers.com ~ (508) 997-8229



BUFFET MENU

Salad Course

Fresh Garden Salad with Tomato, Red Onion, Cucumber, Green Pepper with House Oil and Vinegar (substitute dressing available upon request)

or

Fresh House Caesar Salad with House Made Croutons

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 House Stuffing & Tarragon Beurre Blanc
Balsamic Glazed Salmon Filet, Maple Bourbon Glazed Salmon,
Baked Stuffed Shrimp

Beef Entrée – Substitutions (for chicken or fish entrée)/Additions

Braised Beef Sirloin Tips – Sub. \$4.00 per person ~ Add to buffet \$6.00 per person
Stout Braised Short Ribs of Beef – Sub. \$6.00 per person ~ Add to buffet \$8.00 per person

Vegetarian and Gluten Free Entrée Available on Request

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

Roast Prime Rib of Beef, Roast Turkey Breast, Glazed Ham, Roast Pork Loin

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
Gluten Free Pasta Entrée available for \$2.00 per person.

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

Silver Service Regular & Decaf Coffee and a selection of Traditional and Herbal Teas
Consider our dessert options to make your special day even sweeter!

\$49.95 PER PERSON (INCLUDES ABOVE WITH CHINA, BASIC GLASSWARE AND SILVER)

~BASIC WHITE, BLACK OR IVORY TABLE LINEN, BASIC WHITE CLOTH

LINEN NAPKIN, WATER STATION COMPLIMENTARY~

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PLATED DINNER PACKAGES

(Menus Available as a Buffet, Inquire about pricing)

All meals include choice of House Garden Salad with house dressing or Caesar Salad with House Made Croutons.

Choice of 2 Accompaniments, Dinner Rolls and Butter
Coffee & Tea Station

The Gold Package

Includes Above in addition to:

*Basic White China Package with Silverware,
Water Glass and Simple White Wine Glass for Toast (if needed)
Basic White, Black or Ivory Table Linen
Basic White Cloth Linen Napkin
Crudit  Display Table for Cocktail Hour
Water at Tables*

The Diamond Package

Includes Gold Package in addition to:

*3 Standard Passed Hors d'Oeuvres
Basic Buttercream Wedding Cake (From Our Vendor)*

The Sapphire Package

Includes Diamond Package in addition to:

*Choice of Display Table for Cocktail Hour
2 Premium Passed Hors d'Oeuvres
Basic Buttercream Wedding Cake (From Our Vendor) OR Dessert Station Display (Selection of 3)*

ENTR E SELECTIONS

Prime Rib of Beef

A 12-ounce cut of Prime Rib of Beef au Jus, served with Horseradish Cr me

Gold \$62.95 p.p. ~ Diamond \$75.95 p.p. ~ Sapphire \$84.95 p.p.

Chicken Picatta

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

Gold \$44.95 p.p. ~ Diamond \$57.95 p.p. ~ Sapphire \$66.95 p.p.

Chicken Parmesan

Chicken Breast Cutlet topped with Fresh Mozzarella and Pomodoro Sauce

Gold \$44.95 p.p. ~ Diamond \$57.95 p.p. ~ Sapphire \$66.95 p.p.

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Chicken Marsala

Pan seared Chicken Breast sautéed with a Marsala Mushroom Sauce

Gold \$44.95 p.p. ~ Diamond \$57.95 p.p. ~ Sapphire \$66.95 p.p.

Baked Stuffed Chicken

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

Gold \$44.95 p.p. ~ Diamond \$57.95 p.p. ~ Sapphire \$66.95 p.p.

Herb Roasted Statler Chicken

Statler Chicken Breast Herb Roasted finished with Lemon Butter Herb Sauce

Gold \$46.95 p.p. ~ Diamond \$59.95 p.p. ~ Sapphire \$68.95 p.p.

Tuscan Chicken

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

Gold \$44.95 p.p. ~ Diamond \$57.95 p.p. ~ Sapphire \$66.95 p.p.

Baked Stuffed Sole

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

Gold \$51.95 p.p. ~ Diamond \$64.95 p.p. ~ Sapphire \$73.95 p.p.

Balsamic Glazed Salmon

Oven Roasted Salmon Filet with a Balsamic Glaze

Gold \$56.95 p.p. ~ Diamond \$69.95 p.p. ~ Sapphire \$78.95 p.p.

Baked Stuffed Salmon

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

Gold \$56.95 p.p. ~ Diamond \$69.95 p.p. ~ Sapphire \$78.95 p.p.

Baked Cod Loin

Baked Cod Loin with Butter Crump Topping

Gold \$50.95 p.p. ~ Diamond \$63.95 p.p. ~ Sapphire \$72.95 p.p.

Braised Short Ribs of Beef

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

Gold \$60.95 p.p. ~ Diamond \$73.95 p.p. ~ Sapphire \$82.95 p.p.

Marinated Sirloin Tips

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

Gold \$52.95 p.p. ~ Diamond \$65.95 p.p. ~ Sapphire \$74.95 p.p.

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Accompaniments

Red Bliss Mashed 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
Rice Pilaf
Creamy Risotto – add \$1.50 p.p.

Chef's Selection Seasonal Roasted Vegetables
Roasted Asparagus
Green Beans

Additional Salad Choices – add \$1.50 p.p. (no more than one salad 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 14-day prior notice.
Event Timeline and Layout must be provided a minimum of 3 weeks 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.
Administration fees cover staffing, gratuities and setup costs.
Additional gratuity may be added at the clients discretion.

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