



Kilburn Mill 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

\$8.00 per person

Italian Display

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

\$12.00 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 or Ranch Garnish
Teriyaki Chicken Skewers with Fresh Pineapple
Our Signature Classic Stuffed Mushrooms Shrimp Tartlet 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

RAW BAR AVAILABLE UPON REQUEST

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



WEDDING BUFFET PACKAGES

MILL BUFFET PACKAGE ~ \$64.95 PER PERSON

INCLUDES THE FOLLOWING:

FULL BUFFET AS LISTED BELOW

SILVER SERVICE COFFEE & TEA STATION

BASIC WHITE CHINA & SILVERWARE

WATER AT TABLES

CRUDITÉ DISPLAY TABLE FOR COCKTAIL HOUR

DOWNTOWN BUFFET PACKAGE ~ \$77.95 PER PERSON

INCLUDES ALL GOLD BUFFET AMENITIES, PLUS:

3 STANDARD PASSED HORS D OEUUVRES

5 PIECE DESSERT STATION DISPLAY WITH 6" CUTTING CAKE (SEE OPTIONS BELOW)

CLARKS COVE BUFFET PACKAGE ~ \$86.95 PER PERSON

INCLUDES ALL DIAMOND BUFFET AMENITIES, PLUS:

Choice of Display Table for Cocktail Hour from Cocktail Faire List

2 Premium Passed Hors d'Oeuvres

*Wedding Favor or Late-Night Snack**

*FAVORS AND LATE-NIGHT SNACKS ARE SUBJECT TO AVAILABILITY.

CERTAIN LATE-NIGHT SNACKS MAY INCUR ADDITIONAL COST*

ALL MENUS CAN BE CUSTOMIZED TO YOUR LIKING.

MOST PLATED MENU OPTIONS MAY BE ADDED OR SUBSTITUTED ON THE BUFFET, COST MAY VARY

ALL BUFFET MENUS ARE STAFF SERVED BUFFETS; NO SELF-SERVE BUFFETS ARE PROVIDED FROM THIS MENU.

BUFFETS ARE PREPARED FOR ON-SITE CONSUMPTION ONLY. NO FOOD ITEMS WILL BE PACKAGED "TO-GO".

ALL MENUS SUBJECT TO 20% ADMINISTRATION FEE (INCLUDES STAFFING, GRATUITY AND SETUP COSTS) AND

7% STATE AND LOCAL MEALS TAX.

ADDITIONAL GRATUITIES MAY BE ADDED AT THE CLIENT'S DISCRETION

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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
House Marinated Steak 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 or House Rice Pilaf
Fresh Seasonal Vegetable Medley

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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 Mill Package

Includes Above in addition to:

*Basic White China Package with Silverware,
Water Glass and Champagne Flute for Toast (if needed)
Crudité Display Table for Cocktail Hour
Water at Tables*

The Downtown Package

Includes Mill Package in addition to:

*3 Standard Passed Hors d'Oeuvres
5 Piece Dessert Station Display with 6" Cutting Cake (See Options Below)*

The Clark's Cove Package

Includes Downtown Package in addition to:

*Choice of Display Table for Cocktail Hour
2 Premium Passed Hors d'Oeuvres
Wedding Favor or Late-Night Snack*

ENTRÉE SELECTIONS

Prime Rib of Beef

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

Mill \$77.95 p.p. ~ Downtown \$90.95 p.p. ~ Clark's Cove \$99.95 p.p.

Chicken Picatta

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

Mill \$59.95 p.p. ~ Downtown \$72.95 p.p. ~ Clark's Cove \$81.95 p.p.

Chicken Parmesan

Chicken Breast Cutlet topped with Fresh Mozzarella and Pomodoro Sauce

Mill \$59.95 p.p. ~ Downtown \$72.95 p.p. ~ Clark's Cove \$81.95 p.p.

Chicken Marsala

Pan seared Chicken Breast sautéed with a Marsala Mushroom Sauce

Mill \$59.95 p.p. ~ Downtown \$72.95 p.p. ~ Clark's Cove \$81.95 p.p.

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Baked Stuffed Chicken

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

Mill \$59.95 p.p. ~ Downtown \$72.95 p.p. ~ Clark's Cove \$81.95 p.p.

Herb Roasted Statler Chicken

Statler Chicken Breast Herb Roasted finished with Lemon Butter Herb Sauce

Mill \$61.95 p.p. ~ Downtown \$74.95 p.p. ~ Clark's Cove \$83.95 p.p.

Tuscan Chicken

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

Mill \$59.95 p.p. ~ Downtown \$72.95 p.p. ~ Clark's Cove \$81.95 p.p.

Baked Stuffed Sole

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

Mill \$66.95 p.p. ~ Downtown \$79.95 p.p. ~ Clark's Cove \$88.95 p.p.

Balsamic Glazed Salmon

Oven Roasted Salmon Filet with a Balsamic Glaze

Mill \$71.95 p.p. ~ Downtown \$84.95 p.p. ~ Clark's Cove \$93.95 p.p.

Maple Bourbon Glazed Salmon

Oven Roasted Salmon Filet with a House Maple Bourbon Glaze

Mill \$71.95 p.p. ~ Downtown \$84.95 p.p. ~ Clark's Cove \$93.95 p.p.

Baked Stuffed Salmon

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

Mill \$71.95 p.p. ~ Downtown \$84.95 p.p. ~ Clark's Cove \$93.95 p.p.

Baked Cod Loin

Baked Cod Loin with Butter Crump Topping

Mill \$65.95 p.p. ~ Downtown \$78.95 p.p. ~ Clark's Cove \$87.95 p.p.

Braised Short Ribs of Beef

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

Mill \$71.95 p.p. ~ Downtown \$84.95 p.p. ~ Clark's Cove \$93.95 p.p.

Marinated Sirloin Tips

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

Mill \$67.95 p.p. ~ Downtown \$80.95 p.p. ~ Clark's Cove \$89.95 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
Glazed Carrots

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 Gratuities may be added at Clients request.

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Dessert Station Selections

Packaged Dessert Options include a selection of 5 total mini dessert selections based on 3 pieces per

Select two (2) from Tier 1, two (2) from Tier 2, and one (1) from Tier 3

Tier 1:

Mini Eclairs
Mini Cream Puffs
Brownies
Mini Blondies
Coconut Macaroons

Tier 2:

Cake Wedges
(Chocolate Cappuccino, White/Strawberry,
Carrot/Cream Cheese
Mini Cannoli
Fudge Filled Choc Chip Cookie
Apple Tarts
Raspberry Princess Bars

Tier 3:

Mini Chocolate Covered Cannoli
French Macaroon
Cheesecake
Fresh Fruit Tart

Making Memories of Us!

Wedding Favors

“Mad Good” Cookies ~ \$6.00 per person – 2 Cookies Per Guest placed at the place setting or at a favor table with custom labeling specific to your day!

French Macaroons ~ \$5.00 per person – Custom Colored and flavored macaroons in a beautiful clear box with custom ribbon.

Gourmet Donuts ~ \$5.00 per person – in a variety of flavors such as Death by Chocolate, Maple Bacon, Oreo and S’mores. Individually Packaged

Signature Cupcakes ~ \$4.50 per person – a huge selection of signature cupcakes including Peanut Butter Cup, Mint Chocolate Chip, Lemon Raspberry, Milky Way, Death by Chocolate, Cookies & Cream, Cappuccino, Boston Cream, Strawberry Cheesecake, and any other custom flavor. Individually packaged with custom ribbon.

Novelty Cookies ~ \$5.00 per person – shortbread cookies made to go with any theme or colors. All individually wrapped with custom ribbon.

Mini 3” Pies ~ \$5.00 per person – All of our dessert pies in mini 3” forms, individually packaged. Apple, Blueberry or Pecan. *Great for a fall wedding!* Inquire about custom flavors!

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Late Night Snack Options

Late Night options can be customized – additional cost may apply
One Late Night option per Sapphire Package, additional cost items indicated with *

Hot Dog Station ~ \$5.00 per person

Hot dogs, buns, chili, cheese, mustard, ketchup, relish, onions, celery salt

Slider Station ~ \$6.00 per person

Beef Sliders, Buns, Bacon & Onion Jam, Lettuce, Tomato, Pickles, and Cheddar/American Cheese
Mustard, Relish, Ketchup and Mayonnaise Included

Mini Taco Station - \$5.00 per person

Taco Shells, Beef or Chicken, Cheese, Salsa, Guacamole, Sour Cream, Lettuce

Chicken & Waffles* ~ \$8.00 per person

House Made Waffles, House Breaded Chicken Tenders, Syrup, Hot Sauce

Baked Potato Station ~ \$5.00 per person

Potatoes, Cheese Sauce, Shredded Cheese, Broccoli, Fresh, Bacon Bits, Sour Cream, Chives, Chili

Don't see what you are looking for, just ask,
we would be happy to accommodate your request

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Vegetarian Selections

Items marked with ** can be made or are vegan options

Below selections are served with selected vegetable and starch unless otherwise noted.

Mushroom Ravioli with Marsala Wine Sauce

Butternut Squash Ravioli with Sage Cream Sauce

Stir-fried Tofu with Vegetables over Rice **

Tempeh “Tips” with Vegetable Gravy **

Mushroom Risotto **

Fresh Vegetable Risotto **

Vegetable Pasta Primavera in Garlic or Pomodoro Sauce **

Mediterranean Vegetable Ravioli in House Made Pomodoro Sauce **

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