



## 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**

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#### Mediterranean Display

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

**\$8.00 per person**

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#### 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**

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### 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)

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#### Premium Selection - \$3.50 per piece

Tuna Tartare      Jumbo Shrimp Cocktail      Clams Casino  
Bacon Wrapped Scallops      Mini Crab Cakes  
Miniature Signature BBQ Pulled Pork Sliders

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**RAW BAR AVAILABLE UPON REQUEST**

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## WEDDING BUFFET PACKAGES

### **GOLD BUFFET PACKAGE ~ \$54.95 PER PERSON**

INCLUDES THE FOLLOWING:

FULL BUFFET AS LISTED BELOW

SILVER SERVICE COFFEE & TEA STATION

BASIC WHITE CHINA & SILVERWARE

BASIC TABLE LINEN

CLOTH LINEN NAPKIN

WATER AT TABLES

CRUDITÉ DISPLAY TABLE FOR COCKTAIL HOUR

### **DIAMOND BUFFET PACKAGE ~ \$62.95 PER PERSON**

INCLUDES ALL GOLD BUFFET AMENITIES, PLUS:

3 STANDARD PASSED HORS D OEUUVRES

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

### **SAPPHIRE BUFFET PACKAGE ~ \$71.95 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% MA 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**

Signature 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, Roasted Beef Tenderloin, Roast Turkey Breast, Glazed Ham, Roast Pork Loin*

**Pasta Entrée** ~ choice of one

Butternut Squash Ravioli in Sage Cream Sauce,  
Penne Pasta Primavera in Garlic Wine 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 Baby Potatoes **or** Butter Whipped Mashed Potatoes **or** House Rice Pilaf  
Fresh Chef's Choice 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

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### The Gold Package

**Includes Above in addition to:**

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

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### The Diamond Package

**Includes Gold Package in addition to:**

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

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### The Sapphire Package

**Includes Diamond Package in addition to:**

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

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## ENTR  SELECTIONS

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### Prime Rib of Beef

A 12-ounce cut of Prime Rib of Beef au Jus, served with Horseradish Cr me  
**Gold \$67.95 p.p. ~ Diamond \$80.95 p.p. ~ Sapphire \$89.95 p.p.**

### Chicken Picatta

Boneless Breast of Chicken sauteed with Capers, Shallot and a Lemon Butter Wine Sauce  
**Gold \$49.95 p.p. ~ Diamond \$62.95 p.p. ~ Sapphire \$71.95 p.p.**

### Chicken Parmesan

Fresh Chicken Breast Cutlet topped with Fresh Mozzarella and Pomodoro Sauce  
**Gold \$49.95 p.p. ~ Diamond \$62.95 p.p. ~ Sapphire \$71.95 p.p.**

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### **Chicken Marsala**

Pan seared Chicken Breast sautéed with a Marsala Mushroom Sauce

**Gold \$49.95 p.p. ~ Diamond \$62.95 p.p. ~ Sapphire \$71.95 p.p.**

### **Baked Stuffed Chicken**

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

**Gold \$49.95 p.p. ~ Diamond \$62.95 p.p. ~ Sapphire \$71.95 p.p.**

### **Herb Roasted Statler Chicken**

Statler Chicken Breast Herb Roasted finished with Lemon Butter Herb Sauce

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

### **Tuscan Chicken**

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

**Gold \$49.95 p.p. ~ Diamond \$62.95 p.p. ~ Sapphire \$71.95 p.p.**

### **Baked Stuffed Sole**

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

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

### **Balsamic Glazed Salmon**

Oven Roasted Salmon Filet with a Balsamic Glaze

**Gold \$61.95 p.p. ~ Diamond \$74.95 p.p. ~ Sapphire \$83.95 p.p.**

### **Maple Bourbon Glazed Salmon**

Oven Roasted Salmon Filet with a House Maple Bourbon Glaze

**Gold \$61.95 p.p. ~ Diamond \$74.95 p.p. ~ Sapphire \$83.95 p.p.**

### **Baked Stuffed Salmon**

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

**Gold \$61.95 p.p. ~ Diamond \$74.95 p.p. ~ Sapphire \$83.95 p.p.**

### **Baked Cod Loin**

Baked Cod Loin with Butter Crump Topping

**Gold \$55.95 p.p. ~ Diamond \$68.95 p.p. ~ Sapphire \$77.95 p.p.**

### **Braised Short Ribs of Beef**

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

**Gold \$61.95 p.p. ~ Diamond \$74.95 p.p. ~ Sapphire \$83.95 p.p.**

### **Marinated Sirloin Tips**

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

**Gold \$57.95 p.p. ~ Diamond \$70.95 p.p. ~ Sapphire \$79.95 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 7% 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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## 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

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## 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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## Beverage Catering Options

Options Subject to Change. Pricing is determined on final bar selections.

**Full Open Bar – \$25.50 per person plus tax** - Includes one (1) bartender per 75 guests, liquor liability, licensing, ice, plasticware, garnishes, bar equipment and miscellaneous sundries in addition to the Beverage Selection below.

**Beverage Selection:** the following beverages are included in the Open Bar package:

- \* **Liquor:** Tito's Vodka, Tangueray Gin, Dewar's White Label Scotch, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jack Daniel's Sour Mash Whiskey, Maker's Mark Bourbon, Jose Cuervo Tequila, Bailey's, Triple Sec, Sweet & Dry Vermouth.
- \* **Beer:** Sam Adams Summer Ale, Corona Extra, Bud Light & White Claw
- \* **Wine:** Chardonnay, Pinot Grigio, Pinot Noir and Cabernet (domestic labels).
- \* **Non-Alcohol:** Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Seltzer Water, Bottled Water, OJ, Cranberry, Pineapple, Grapefruit, Bloody Mary Mix, Sour Mix.

**Beer & Wine Only Open Bar - \$21.50 per person plus tax** - Includes one (1) bartender per 75 guests, liquor liability, licensing, ice, plasticware, garnishes, bar equipment and miscellaneous sundries in addition to the Beverage Selection below.

**Beverage Selection:** the following beverages are included in the Open Bar package:

- \* **Beer:** Sam Adams Seasonal, Corona Extra, Stella Artois & Bud Light .
- \* **Wine:** Chardonnay, Pinot Grigio, Pinot Noir & Cabernet (domestic labels).
- \* **Non-Alcohol:** Coke, Diet Coke, Ginger Ale, Sprite, Seltzer Water, Bottled Water, OJ, Cranberry.

**Cash Bar Option - \$2.00 per person setup charge plus \$195 per bartender (1 bartender per 75 guests) –** Includes liquor liability, licensing, ice, plasticware at the bar, garnishes, bar equipment and miscellaneous sundries.

Cash Bar Beverage Pricing – Single Liquor Beverage \$8.00, Wine \$7.00, Beer \$6.00, Non-Alcoholic \$2.00

**Beverage Selection:** the following beverages are included in the Cash Bar package.

- \* **Liquor:** Tito's Vodka, Tangueray Gin, Dewar's White Label Scotch, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jack Daniel's Sour Mash Whiskey, Maker's Mark Bourbon, Jose Cuervo Tequila, Bailey's, Triple Sec & Sweet & Dry Vermouth.
- \* **Beer:** Sam Adams Seasonal, Corona Extra, Stella Artois and Bud Light.
- \* **Wine:** Chardonnay, Pinot Grigio, Pinot Noir and Cabernet (domestic labels).
- \* **Non-Alcohol:** Coke, Diet Coke, Ginger Ale, Sprite, Soda Water, Tonic Water, Bottled Water, OJ, Cranberry, Pineapple, Grapefruit, Bloody Mary Mix, Sour Mix.

Beverage selections and packages can be customized,  
additional fees may apply based on selections made

### Optional Bar Services:

- ❖ Glassware in lieu of plastic at the bar - \$5.00 per person
- ❖ Champagne Toast with Flute – \$4.50 per person
- ❖ Dinner Wine (served at table) – Line 39 or similar label - \$15.99 per bottle
  - Other labels pricing available per your wine preference

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