



WINTER CATERING MENU

2023

WE AT THE VILLAGE GOURMET ARE A FAMILY BUSINESS....
A FAMILY THAT IS DEDICATED TO MAKING ALL
OF YOUR SPECIAL OCCASIONS
A BIT MORE BRIGHTER, AND MUCH MORE DELICIOUS!

LET US TAKE CARE OF ALL YOUR HOLIDAY PARTY PLANS & SERVE YOUR FAMILY & FRIENDS GREAT TASTING, FRESHLY PREPARED FOOD!

THANK YOU!
WENDY, MICHAEL, KELLY & MICHAEL
THE HOWE FAMILY

All orders for Christmas pickup must be placed by Saturday, December 16th, 3:00 PM.
Last day for catering pickups is Sunday, December 24th, between 9 -11 AM.



HOT HORS D'OEUVRE SELECTION

G Stuffed Mushroom Caps ... \$36 Choose from either Sweet Italian Sausage & Mozzarella Cheese, or Spicy Lump Crab Stuffing(\$52).

Petite Wellington ... \$42 Choose from either Beef Tenderloin or Chicken. With Mushroom Duxelle, Herb Topping, Puff Pastry.

Artichoke & Red Pepper Crostini ... \$30
Artichoke Hearts, Roasted Red Peppers,
Cheese, Herbs, Crisp Baguette Crostini.

Croque Monsieur Bites ... \$36 Classic! Mini Toasted Sandwiches topped with Honey Ham, Gruyere Cheese & Dijon Mustard. Topped with a Rich Mornay Sauce.

Mini Quesadillas ... \$24 Cilantro & Cheese or Roasted Chicken, Chipotle Sauce, Pepper Jack Cheese.

G French Onion Soup Stuffed Mushrooms ... \$32 Crimini Mushrooms filled with Beef Broth Caramelized Onions & topped with gooey Gruyere Cheese

Chicken Quesadilla ... \$18 Rotisserie Roasted Chicken, Chipotle Sauce, Pepper Jack Cheese in a Flour Tortilla

Brie & Raspberry in Phyllo ... \$30 Creamy Brie cheese & Raspberry preserves wrapped in Phyllo.

G Jerk Satay's ... \$32 Fresh Chicken Breast, skewered & marinated in Jerk Spices. Mango Chutney.

Brat in Puff Pastry ... \$30 Fresh Baked Bratwurst, Puff Pastry, Caraway Kraut, Spicy Mustard

Homemade Meatballs ... \$18 / pound Choose from either our famous Swedish or Classic Italian Style. A Family Favorite!

Mini Burgers ... \$44

Tray of petite Angus Beef burgers, Potato Roll.

Choice of Cheddar & Bacon or Caramelized

Onion & Blue Cheese

Mini Franks, wrapped in Puff Pastry, either Plain or Cheese Stuffed.

Mini Grilled Flatbread ... \$16 Hand-Made to Order. You choose the Toppings.

Thai Shrimp Satay ... \$60 Tender Shrimp filled with a Thai Red Curry Mousse, Sautéed Crisp with Panko Crumbs

Petite Quiches ... \$28 An assortment of Florentine, Lorraine & Jack Cheese w/ Vegetable.

Spanakopitta ... \$30
Crisp Phyllo filled with either Spinach, Spinach & Feta, or Artichoke, Olive, Spinach & Feta.

Gigantic Sea Scallops & Bacon ... \$58 Gigantic Sea Scallops wrapped in Apple Wood Smoked Bacon, topped with a Teriyaki-Brown Sugar glaze.

Baked Brie en Croute ... \$26 / \$36 / \$56 Large Imported Brie Cheese Wheel, Puff Pastry, Choice of Apricot or Raspberry Preserve Spread....DELICIOUS!!!

Palmiers ... \$24
Puff pastry spiral filled with either Prosciutto,
Parmesan & Honey Mustard or Fig,
Caramelized Onion & Blue Cheese.

New England Crab & Corn Cakes ... \$48 Tender Lump Crab combined with Crisp Vegetables, Roasted Corn, Smoked Bacon & Spices. Creole Dipping Sauce

Mini Reubens ... \$36
Mini Cocktail bread topped with Corned Beef or Turkey, Swiss Cheese, Sauerkraut & Dressing.

G Jalapeno Party Poppers ... \$32
Fresh Jalapeno filled with Cheddar-Cream
Cheese, Chopped Chicken, wrapped in
Smoked Bacon

Medjool Dates wrapped in Cripsy Bacon, filled with your choice of: Toasted Marcona Almonds, Manchego or Spanish Blue.

Prices shown are per dozen, unless otherwise noted



COLD CANAPE' SELECTION

G Stuffed Dates & Prosciutto ... \$32

Mejool Dates, Marscapone & Goat Cheese Stuffing, Imported Prosciutto, VG Honey

G Antipasto Skewers ... \$30

Choice of Italian (Tomato, Mozzarella, Basil, Prosciutto)
Mediterranean Style (Black Olive, Feta, Artichoke, Red Pepper), or Caprese (Tomato, Basil, Fresh Mozzarella).

Roasted Tenderloin & Arugula ... \$54

Brioche Crostini, Roasted Tenderloin, House-made Boursin, Arugula Pesto, Balsamic Syrup

Vegetable Spring Rolls ... \$28 / \$42

Crisp Vegetables with a Spicy Plum Sauce, rolled in a soft Rice Paper Spring Roll. Vegetarian. Available with Lemongrass Poached Shrimp

Grilled Shrimp & Zucchini ... \$36

Spicy Shrimp served on a Grilled Zucchini Round, Herbed Cream Cheese.

vegan G Mediterranean Cucumber ... \$28

Seedless Cucumber, Hummus, Kalmatta Olive, Chickpea, Olive Oil, Citrus Zest

Smoked Salmon Rounds ... \$48 / dozen

Smoked Salmon flower atop a Pumpernickel round, with Dilled Cream Cheese, Capers & Red Onion.

Peggie Bruschetta ... \$28

Balsamic Tomatoes atop Fresh Baked Crostini. Also available Mediterranean-style

Charred Brussels Sprout Crostini ... \$34

Herbed Ricotta, Charred Brussel Sprouts, Cranberry Relish, VG Honey Drizzle, Baguette Crostini

Crepe Pinwheels ... \$24

Petite Crepes stuffed with either Ham & Tarragon Cream Cheese, or Natural Turkey & Cranberry, or Hummus & Baby Spinach.

Mexican Shrimp Cocktail ... \$38 / pint

Lime Poached Shrimp, spicy home-made Mexican Cocktail Sauce, Cucumbers & Jicama served with fresh Crispy Tortilla Chips.

Veggje Tortellini Skewer ... \$30

Cheese tortellini, tomato, basil, fresh mozzarella, pesto vinaigrette

G Stuffed Cherry Tomatoes ... \$32

Filled with either Fresh Mozzarella & Prosciutto, or Crispy Bacon & Blue Cheese Mousse.

Assorted Dips & Spreads ... \$6 (8 oz.) / \$10 (16 oz.)

Choose from a Selection of Fresh Made Dips & Spreads: Hummus, Caramelized Onion, Roasted Red Pepper, Creamy Spinach, Taco. Hot Dips: Spinach Artichoke or Buffalo Chicken (extra).

Appropriate Breads & Chips for Dipping are Available as well!

NEW Chicken & Waffles ... \$36

Mini Belgian Waffle, VG Chicken Salad, Celery Leaf

Prices shown are per dozen, unless otherwise noted



PLATTER DISPLAYS

G Colossal Shrimp Cocktail ... \$64 / dozen
Michael's New England Poached Shrimp, served with our Spicy
Cocktail Sauce for dipping. *Platter Included

Holiday Charcuterie Board-SPECIAL ... \$135

A selection of Artisan Charcutierie & Local cheeses. Accompanied by Grilled & Pickled Vegetables, Grilled Bread, & Gourmet Mustards, ALL displayed on a Natural Wood Cutting Board. Makes a FABULOUS party gift during the Holidays! (\$110 w/out board)

Seafood Platter ... Market

Ocean Fresh Littlenecks, Oysters, Crab Claws & Shrimp. Accompanied by fresh Lemons, assorted dipping & hot sauces (20 person min.)*** ONE WEEK NOTICE REQUIRED

Assorted Wraps ... \$65 / dozen Gourmet Wrap Sandwiches, to include: Southwest, Mediterranean, BLT Blue, or Create Your Own!

Domestic or Imported Cheese Display ... \$95 domestic \$120 imported Selection of either Artisan Domestic or Premium Imported Cheeses. Accompanied by an assortment of Gourmet Crackers & Mustard. Serves 15-20.

Grilled Seasonal Vegetable Platter ... \$105

Bountiful Display of the Seasons Best & Freshest Market Vegetables, Grilled and Oven Roasted.

Serves 12 - 15 *Platter Included

Petite Sandwiches ... \$60 / dozen
Selection of house favorites on fresh baked Artisan breads:
Smoked Ham & Swiss on a Pretzel Roll,
Roast Beef & Arugula on Brioche,
Spinach, Tomato, Basil & Fresh Mozzarella on Herbed Focaccia or Flatbread
Oven Roast Turkey & Havarti on Croissant

Roasted Tenderloin, Arugula, & Horsey Sauce on Brioche 98 / dozen (two dozen minimum) CREATE YOUR OWN! Gluten Free available upon request (Additional Charge) Tea Sandwiches - \$3 / each (ask for varieties)

Antipasto Platter ... \$105

Grand display of Boar's Head Premium Meats & Cheeses, accompanied by Stuffed Cherry Peppers, Olives, Pepperoncini, Marinated Peppers, & Artichokes. Sliced Italian Bread. Serves 15-20. * Platter Included

veggie G Crudite Display ... \$60

Wide assortment of Fresh Vegetables, beautifully displayed. Serves 12-15. *Platter Included

Sliced Smoked Salmon ... Market Price

Choose from Scottish, Nova, Lemon Dill, Gravlax, Citron Vodka, or Pastrami Salmon. Served with Sliced Cucumbers, Red Onion, Capers, Mini Cocktail Bread, & Whipped Cream Cheese. * Platter Included

Custom Boxed Lunches

Create your Custom Boxed Lunch for your special event!

- Petite Sandwich, Specialty Salad or Fruit Cup, Dessert - \$12

Petite Sandwich, Specialty Salad, Fruit Cup, Dessert - \$15

Large Sandwich, Specialty Salad or Fruit Cup, Dessert - \$17 -

ENTRÉE SELECTION

Whole Roasted Beef Tenderloin ... \$Market\$

Seasoned with Garlic, Herbs & Cracked Pepper, then Slow-Roasted.

Accompanied by your choices of Sauce
(Béarnaise, Bordelaise, or Mushroom Ragout. Please request sauces to be GF).

Serves 12-15.

G Roast Prime Rib ... Market Price

Slow-roasted Prime Rib of Beef, seasoned with Fresh Rosemary, Cracked Pepper, & our SECRET Spice Blend. Accompanied by Creamy Horseradish Sauce & Au Jus. (Please request sauces to be GF)

(Please request sauces to be GF) **Pasta Bar** ... \$52 / Half \$95 / Full

Choose from Penne, Cavatappi, Farfalle, or Gemelli Pasta, add either Marinara, Red Pepper Vodka Basil Pesto or Alfredo Sauce.

Individual Beef Wellington ... \$42 / each

Tender seared Filet Mignon in a Puff Pastry shell with a Wild Mushroom Duxelle.

Individual Chicken Wellington or Alouette ... \$15 / each

Breast of Chicken stuffed with Wild Mushroom Duxelle, wrapped in Puff Pastry, or stuffed with a Herbed French Cheese

Holiday Carving Board Turkey Breast ... \$85

It's NOT just for Thanksgiving! Delicious, juicy, brined Turkey Breast, Oven Roasted, & served with Turkey Gravy. Serves 10-12

GO Oven Baked Chickens ... \$15 / each

A GREAT party idea! Cut up one of our All-Natural, House-Brined & Oven Roasted Chickens to serve!

Chicken Selection ... \$15

Tender Chicken Breast prepared to your specifications! Choose from Picatta, Saltimbocca, Creamy Dijon-Rosemary, Lemon-Pepper, Breaded Scallopini or Parmesan.

G Seared Salmon ... \$18

Atlantic Salmon Fillet, lightly seared, and served with your choice of sauces to include:

Veracruzana, Vesuvio, or Mediterranean Relish.

Try our new FAVORITE...Parmesan Crusted!

Rack of Lamb ... \$52

Tender Baby Lamb Rack in a Herbed Dijon Crust, or if you prefer, cut into Chops, marinated & grilled!

Village Gourmet Turkey Tetrazzini ... \$18 / pound

Slow Roasted Turkey, Noodles, Mushrooms, House-made Sherry Cream Sauce, topped with Parmesan Bread Crumbs.

Roasted Pork Loin ... \$68

All-Natural Cider-Honey Brined Pork Loin, Caraway-Black Pepper Herb Crust, Side of Apple-Brioche Stuffing, Pork Neck Gravy. Serves 8-10

Home-Style Lasagnas ... \$65 / half \$105 / full

Your choice of Traditional Meat & Cheese Lasagna, or Vegetable Lasagna. GREAT buffet item! Gluten Free Available!

Village Gourmet Beef Stroganoff ... \$19 / pound

Tender Braised Beef in a Rich Sauce with Sour Cream, Mushrooms & Onion. Gluten Free Available.



SIDE DISHES

Oven Roasted Root Vegetable ... \$8.5

Carrots, Parsnips, Turnips, Rutabaga, Beets & Potatoes, Herb Butter

G Prosciutto Green Bean Bundles ... \$8

Au Gratin Vegetables ... \$6.5

Veggje Sweet Potato Soufflé ... \$9

Roasted Vegetable Casserole ... \$7.5

Vegetable Medley ... \$6

Broccoli, Carrots, Cauliflower, Squash

Giant Double-Baked Potatoes ... \$9

Savory Corn Casserole ... \$9

Baked Sweet Corn Custard, Cheddar Cheese, Basil

Wild Rice Medley ... \$6.5 Ask for our available blends!

Honey Glazed Carrots ... \$6

Veggie Au Gratin Potatoes ... \$6

French Green Beans Almondine ... \$8

Buttered Whipped Potatoes ... \$7

Candied Sweet Potatoes ... \$8

Veggie Cheesy Mac & Cheese ... \$6

Elbow Macaroni, Rich Cheese Sauce, Crunchy Cheesy Bread Crumb Topping.

SALADS & SOUPS

VG Chopped Salad ... \$7

A mixture of chopped Romaine, Roasted Peppers, Salami, Provolone, Radishes, Cucumbers, Tomatoes, Olives, Tubettini, Pepperoncini...all tossed in our Creamy Green Goddess Dressing. Gluten Free Available!

Classic Caesar Salad ... \$7.5

Crunchy Romaine Lettuce, Fresh Baked Croutons, Shaved Parmesan, Creamy House-made Caesar Dressing

Baby Spinach ... \$7.5

Tender Baby Spinach, Shaved Red Onion, Organic Eggs, Crispy Bacon, Sliced Mushrooms, Balsamic Vinaigrette wegi G Simple Salad ... \$7

Mixed Lettuces, Crisp Apples, Candied Pecans, Crumbled Blue Cheese, Dried Cranberries, Sherry-Honey Vinaigrette.

G Village Cobb ... \$8

Baby Romaine & Winter Greens, Crumbled Blue Cheese, Organic Eggs, Grilled Chicken, Sun-dried Tomatoes, Avocado, Caramelized Onion

Chef's Garden Salad ... \$6

Crisp Romaine, Cucumbers, Tomatoes, Shredded Carrots, Broccoli Florets, Crunchy Peppers, Herb Croutons Choice of Dressing. Gluten Free Available.

NEW Homemade Soups ... \$12 / quart

Choose from the following: Chicken Noodle (DF), Hearty Vegetable (GF, DF, Vegan), Tomato Basil, Mushroom Brie, Tuscan Tortellini, Lentil (GF, DF, Vegan), Chicken Tortilla (GF, DF), Turkey Chili (GF, DF), Black Bean Chili (GF, DF), Minestrone **Chili's are 16 / quart

Prices shown are per person, unless otherwise noted



SPECIALTY SALADS

NEW Greek Penne Pasta Salad ... \$11

Penne Pasta, Baby Spinach, Cherry Tomatoes, Cucumber, Feta, Creamy Greek Dressing

Veggie G Apple Waldorf ... \$11

Crisp Medley of Apples, Golden Raisins, Crunchy Celery, Toasted Walnuts, Honey-Yogurt Dressing.

Veggie Sardinia Pasta ... \$10

Penne Pasta, Fresh Spinach, Sundried Tomatoes, Red Grape Tomatoes, Fresh Mozzarella, Basil, Toasted Pinenuts.

Veggie G VG Broccoli ... \$10

Crisp Broccoli Florets, Craisins, Green Onions, Dry Roasted Peanuts, Creamy Dressing.

Roasted Carrot Salad ... \$12

Garlic Roasted Carrots, Craisins, Toasted Almonds, Arugula, Applewood-Smoked Blue Cheese, Cider-Honey Vinaigrette

Roasted Fennel & Beet ... \$11

Roasted Fennel, Roasted Red Beets, Grape Tomatoes, Italian Parsley, Crumbles Goat Cheese, Sherry-Honey Vinaigrette.

Veggie G Fall Quinoa ... \$13

Quinoa Blend, Roasted Brussels Sprouts, Roasted Butternut Squash, Orange Supremes, Pomegranate Seeds, Hemp Seeds, Candied Pecans, White Balsamic-Honey Vinaigrette.

Roasted Brussels Sprouts Salad ... \$11

Roasted Brussels Sprouts, Baby Arugula, Basil, Marcona Almonds, Artichoke, Balsamic-Dijon Vinaigrette

VG Potato Salad ... \$10

Red Potatoes, Dill, Chives, Organic Eggs, Smoky Bacon, Creamy Dressing.

Festival Rice Salad ... \$14

Wild & Long Grain Rice's, Toasted Almonds, Candied Pecans, Roasted Butternut Squash, Dried Cranberries, Baby Spinach, Sherry-Maple Vinaigrette.

Chopped Kale ... \$12

Baby Kale, Broccoli, Brussel Sprouts, Cranberries, Smoky Blue Cheese, Toasted Pumpkin Seeds, Candied Pecans, Poppyseed Vinaigrette.

G VG Chicken Salad ... \$14

Chunks of Chicken Breast, Dried Cranberries, Pistachios, Creamy Dressing.

Pesto Chicken Pasta ... \$13

Imported Gemelli Pasta, Pulled Grilled Chicken Breast, Baby Heirloom Tomatoes, Fresh Mozzarella, Arugula, Parmesan, Pesto-Champagne Vinaigrette

Macaroni & Cheese ... \$10

Elbow Macaroni, Fresh Vegetables, "Cheesy" Dressing.

Balsamic Bruschetta Pasta ... \$12

Cheese Tortellini, Sundried Tomatoes, Grape Tomatoes, Fresh Basil, Italian Parsley, Fresh Mozzarella, Parmesan, Balsamic Vinaigrette.

Sweet Potato & Beet Salad ... \$12

Roasted Sweet Potatoes, Roasted Beets, Quinoa, Baby Spinach, Dried Cranberries, Toasted Walnuts, Maple-Walnut Vinaigrette.

Mediterranean Quinoa ... \$12

Golden, Red & Black Quinoa, Seedless Cucumber, Garbanzo Beans, Artichoke Hearts, Kalmata Olives, Roasted Red Peppers, Crumbled Feta, Greek Vinaigrette.

G Roasted Mushroom Salad ... \$11

Roasted Baby Portabella Mushrooms, Baby Arugula, Chopped Fresh Dill, Italian Parsley Leaf, Fresh Basil, Lemon-Dijon Vinaigrette

Poppyseed Chicken ... \$14

Red Grapes, Crispy Celery, Green Onions, Creamy Poppyseed Dressing.

NEW Orecchiette Pesto Salad ... \$11

Orecchiette Pasta, Baby Spinach, Cherry Tomatoes, Cucumber, Fresh Mozzarella, Parmesan, Red Onion, Pesto Vinaigrette

All prices are per pound



AND DON'T FORGET.....

Breakfast Strata's ... \$30 / each

A morning favorite! Choose from either Sausage & Cheese, Vegetable & Cheese, or Southwestern. Serve 10-12.

Veggje Quiche

Fresh Baked! Choose from traditional Lorraine, or Spinach & Cheese, or Broccoli & Cheddar. \$24 / each Gluten Free / \$26

G Fresh Fruit Display ... \$10 / pound Bountiful bowl of assorted diced fresh, sweet fruit & berries

> Cheesy Hash Browns ... \$6 Breakfast Favorite!

Breakfast Smokehouse ... \$6 / person Choose between Crispy Hardwood Smoked Bacon, Turkey Bacon, Maple Sausage (links or patties), or Grilled Country Ham

French Toast "Brulee" ... \$30 / each Sliced French Toast, Rich Egg Custard, Cinnamon Praline Topping

Assorted Tea Breads ... \$6 / each Fresh Baked....Choose from Pumpkin, Cinnamon, Egg Nog, Banana or Coffee Cake

Breakfast Pastries ... \$10 / person

A selection of house-made Mini Pastries: Muffins, Scones, Croissants, Tea Breads, and Bagels.

Accompanied by choice of Butters & Flavored Cream Cheese.

LAST, BUT NOT LEAST.....

Petite Sweets ... \$60 small (30 pc.) \$105 large (60 pc.)

An assortment of Wendy's favorites, to include Mini Eclairs, Petite Cheesecakes, Crème Puffs,

Chocolate Dipped Strawberries, Chocolate "In-Betweens", Lemon Bars.

G Lemon Cupcakes ... \$2 sm. / \$3 lg.
Gluten Free Lemon Cupcakes with Lemon
Frosting

Kelly's Sweet Selection ... \$48 (24 pc) \$96 (48 pc)
Assorted Mini Dessert Bars.
Ask about our Seasonal Selection!

Fresh Baked Cookies & Brownies ... \$60 small (30 pc.) \$105 large (60 pc.)

A wide selection of Assorted Cookies, Wendy's Outrageous Chocolate Brownies, & Peanut Butter

Bars.

Cream Cheese Squares ... \$30 / dozen Choose from Spiced Pumpkin Cake & Gingerbread...all with a Cream Cheese Frosting **RIDS** Oreo Balls ... \$16 / dozen
Deliciously Awesome...chopped Oreo Cookie,
whipped with cream cheese, dipped in sweet
Milk Chocolate!

Mousemade Gluten Free Chocolate Chip Cookies ... \$20 / dozen

Please note. All catering orders will be served in disposable aluminum pans, unless otherwise noted. There will be an additional charge of \$8 to provide high quality black domed trays for display. You can ALWAYS provide your own platters & tray from home as well. Thank you!