



**Passed Hors D'oeuvres**

*(Quantities of 100, service charge for smaller quantities)*

**Garlic Stuffed Roasted Red Potatoes**

*\$125.00*

**Spanikopita**

*\$110.00*

**Vegetable Egg Rolls with Chinese Mustard**

*\$110.00*

**Cheese Quesadillas with Fire Roasted Salsa**

*\$110.00*

**Tortilla Pinwheels**

*\$110.00*

**Marinated Tortellini Skewers**

*\$150.00*

**Brie and Raspberry Pockets**

*\$150.00*

**Seasonal Brushetta with Vegetable Toppings**

*Tomato and basil, white bean spread and eggplant, caponata, etc...*

*\$125.00*

**Teriyaki or Coconut Curry Chicken Sata' with Peanut Sauce**

*\$195.00*

**Petite French Lamb Chops**

*\$PTM*

**Chipotle Crab Phylo Cups**

*\$125.00*

**Sweet Potato Frites w/Cranberry Alioli**

*\$130.00*

**Crostini with Rare Roast Beef Wasabi**

*\$295.00*

**Mushroom Polenta Diamonds**

*\$135.00*



**Beef Hibachi Skewers**

*\$195.00*

**Seafood Stuffed Mushrooms**

*\$150.00*

**Maryland Crab Stuffed Mushrooms**

*\$175.00*

**Spinach Stuffed Mushrooms**

*\$125.00*

**Scallops and Bacon**

*Sea scallops wrapped in bacon with a teriyaki glaze*

*\$175.00*

**Shrimp Cocktail**

*Priced according to size and quantity*

**Shrimp Rolls with Hoisen Sauce**

*\$135.00*

**Smoked Salmon Canapé**

*\$135.00*

**Garlic Mussels Aioli with Panko Crumbs**

*\$150.00*

**Stuffed Belgian endive with Herb Cream Cheese**

*\$125.00*

**Melon and Imported Prosciutto**

*\$175.00*

**Smoked Chicken Quesadillas with Seasonal Salsa**

*\$150.00*

**Grilled Herb Tenderloin on Crostini Toast with Horseradish Cream Cheese**

*Market price*

*\$300.00*

**Swedish Meatballs**

*\$95.00*

**Mini Assorted Quiche**

*\$150.00*



**Stationary Hors D'oeuvres, continued**

**Smoked Fish Display**

*(25 person minimum)*

*Chef's choice of 4 smoked fish, lemon herb crème fraiche and crackers*

*\$10.95 per person*

**Beef Empanadas with Spicy Salsa Sauce**

*\$100.00*

**Gourmet Pizza**

*Pesto and tomato, grilled chicken and roasted red pepper, sundried tomato and fresh thyme, blue cheese and caramelized onion*

*\$29.00 per sheet*

*(feeds approximately 30 per sheet for hors d'oeuvres)*

**Dim Sum Dumplings**

*\$110.00*

**Coconut Shrimp with Orange Marmalade Sauce**

*\$150.00*

**Baked Teriyaki Wings**

*(Marinated in our special recipe of teriyaki then roasted)*

*\$110.00*

**Baked Honey Mustard Wings**

*\$110.00*

**Buffalo Chicken Wings**

*Served with celery and bleu cheese dressing*

*\$110.00*

**Maryland Crab Cakes with Remoulade Sauce**

*\$150.00*

**Black Bean and Roasted Corn Salsa with Blue Corn Chips**

*\$3.25 per person*

**Raw Bar**

*(clams, oysters, shrimp, cocktail sauce, crackers and lemons)*

*\$7.95 - \$15.95 per person*

*Chef will be billed at \$40.00 per hour, portal to portal*

**Sushi**

*Available Upon Request*

**McQuade's Marketplace Catering**

**McQuadesC4@yahoo.com**

**860-460-9374 Director of Catering**



## Salads

**Tossed Salad with a choice of homemade dressings**

**Crisp Romaine leaves with Garlic Parmesan croutons and Caesar dressing**

**Field Greens with Gilled Pears, Walnuts, Red Onion and Champagne Vinaigrette**

### **Traditional Antipasto Salad**

*Mixed greens, olives, assorted cheese, Italian cold cuts, pepperoncini's,  
Tomatoes and cucumbers*

### **Italian Chopped Salad**

*A delightful mix of baby lettuces, hearts of palm, artichoke hearts, roasted red peppers,  
gorgonzola and poppy seed dressing*

### **Spinach Salad**

*Tender young spinach, garlic parmesan croutons with warm bacon vinaigrette*

### **Tomato Mozzarella Salad**

*With fresh basil, olive oil and fresh garlic*

*Prices range from \$3.25 per person to \$7.95 per person*



### **Additional Salad Options**

#### **Cucumber Salad**

*With onions, white balsamic vinegar and fresh herbs*

#### **Green Bean Salad with Tomato and Red Onion**

#### **Variety of Potato Salads**

*Fresh dill and red potato, traditional egg and potato, German potato and Greek potato*

#### **Healthy Vinaigrette Slaw**

*Oil based cold slaw recipe*

#### **Mediterranean pasta Salad**

*Olives, feta cheese, grilled vegetables, rotini pasta, roasted red peppers and onions*

#### **Rotini & Vegetable Salad**

#### **Cous Cous Salad**

*Priced per pound*



## **Main Course Poultry**

### **Chicken Mediterranean**

*Sauté of Chicken topped with stew of artichoke hearts, mushrooms, olives and parsley in a white wine sauce.*

### **Chicken Piccata**

*Tender chicken cutlets sautéed in a light white wine lemon sauce and capers*

### **Chicken Marsala**

*Tender Chicken cutlets sautéed with Marsala wine and mushrooms*

### **Breast of Chicken with Cranberry and Sage Stuffing**

*Additional stuffing options available upon request*

### **Tomato Basil Chicken with Linguine or Rice**

*Chicken tenders marinated in a low fat marinade and baked*

### **Chicken Cacciatore**

*A classic chicken dish with a rich tomato sauce served over spaghetti*

### **Grilled Teriyaki Chicken**

*Tender chicken breast marinated in our very own teriyaki sauce and grilled*

### **Chicken Marengo**

*Sautéed chicken with tomatoes, olives and chicken stock*

### **Roast Tom Turkey with Sage Dressing**

*\$14.95 - \$18.95 per person*



## **Main Course Meats**

### **Pork Tender Loin with Dion Sauce**

*Tender Medallions of Pork Tender Loin Sautéed & Laced with a Delicate Dijon Sauce*  
\$16.95

### **Stuffed Pork Loin**

*Served with Fresh Spinach, Mozzarella Cheese and Caplicola, Roasted and Sliced with Pan Gravy*  
\$16.95

### **Rack of Lamb with Rosemary Garlic Bread Crumbs and Demi glace**

*A Beautiful & Appetizing Presentation of New Zealand Lamb trimmed with Garlic crumbs and demi glace*  
\$PTM

### **Roast Tender Loin of Beef**

*With Béarnaise Sauce, Gorgonzola Sauce or Monza Warnoff Sauce (Drunken Tenderloin)*  
\$PTM

### **Veal Piccata**

*Tender Veal Cutlets Sautéed Light Caper Beurre Blanc*  
\$24.95

### **Veal Scaloppini**

*Braised Veal with Tomatoes, Onions, Peppers and Assorted Italian Seasonings served with Rice or Pasta*  
\$22.95

### **Veal Marsala**

*Delicate Veal Cutlets Sautéed with Marsala Wine and Mushrooms*  
\$22.95

### **New York Sirloin of Beef**

*Choice Angus Beef Grilled to perfection*  
\$PTM

### **Del Monaco Steaks**

*Choice Angus sized to customer request and served with Mushroom Bordelaise Sauce*  
\$PTM

### **Roast Prime Rib of Beef**

*Roasted and served to your liking with Beef Au Jus*  
*Prime Rib Roast equals approximately 18-22 pounds*  
*Full Cut (12 cuts per roast) English Cut (18 cuts per roast)*  
\$PTM



## Stations

*Chef billed at \$40.00 per hour, portal to portal*

### **Stir Fry Station**

*Stir Fry includes the following selections,  
Stir Fry menu can be altered to accommodate individual customer tastes*

*Julienne of Peppers*

*Mushrooms*

*Artichokes*

*Roasted Peppers*

*Medley of Spring Veggies*

*Broccoli*

*Sun Dried Tomatoes*

*Snow Peas*

*Tomatoes*

*Shrimp*

*Sliced Beef*

*Grilled Chicken Port*

*Scallops*

*Prosciutto*

*Stir Fry Station accompanied by Jasmine Rice, Soy Sauce and Fortune Cookies  
\$14.95-\$20.95 per person*

### **Create Your Own Pasta Station**

*Your guests will choose their own combination of ingredients. A trained Chef will cook their creations so they may enjoy their own unique dish*

#### Suggested Choices:

- |                             |                             |                          |
|-----------------------------|-----------------------------|--------------------------|
| • <i>Fresh Herbs</i>        | <i>Julienne of Peppers</i>  | <i>Chopped Clams</i>     |
| • <i>Caramelized Onions</i> | <i>Mushrooms</i>            | <i>Shrimp</i>            |
| • <i>Spinach</i>            | <i>Artichokes</i>           | <i>Mini Meatballs</i>    |
| • <i>Anchovies</i>          | <i>Roasted Peppers</i>      | <i>Grilled Chicken</i>   |
| • <i>Roasted Vegetables</i> | <i>Spring Veggie Medley</i> | <i>Pork</i>              |
| • <i>Olives</i>             | <i>Broccoli</i>             | <i>Ground Beef</i>       |
| • <i>Capers</i>             | <i>Sun Dried Tomatoes</i>   | <i>Chunks of Lobster</i> |
| • <i>Cauliflower</i>        | <i>Snow Peas</i>            | <i>Scallops</i>          |
| • <i>Blue Cheese</i>        | <i>Tomatoes</i>             | <i>Prosciutto</i>        |

#### *Choice of 2 Sauces*

- |                            |                      |                    |
|----------------------------|----------------------|--------------------|
| • <i>Red Sauce</i>         | <i>Alfredo Sauce</i> | <i>Marinara</i>    |
| • <i>Vodka Cream Sauce</i> | <i>Bolognese</i>     | <i>Pesto Sauce</i> |

#### *Choice of 2 Pastas*

- |                     |                     |                |
|---------------------|---------------------|----------------|
| • <i>Gnocchi</i>    | <i>Penne Rigate</i> | <i>Ziti</i>    |
| • <i>Angel Hair</i> | <i>Rotini</i>       | <i>Bow Tie</i> |

*\$14.95 to \$20.95 per person*

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### **Grill Station**

*(prices reflect a 4 oz. portion per person)*

*Lemon and Herb Swordfish Kabobs  
Teriyaki Tuna Kabobs with Wasabi Sauce  
Cold Water Lobster Tails  
Shrimp Wrapped in Bacon with Mustard Sauce  
Marinated Teriyaki Beef Kabobs  
Southwestern Style Chicken Kabobs with Peppers Onions  
Mediterranean Style Lamb Kabobs with Cucumber Salad & Yogurt Sauce  
Vegetable Kabobs with Cous Cous*

*\$10.95 to \$22.95 per person*

### **Carving Station**

*(prices reflect a 4 oz. portion per person)*

*Steamship Round of Beef Roast  
(Approximately 60-90 pound Roast feeds approximately 100 people; minimum of 50 people)  
Filet of Beef Tenderloin with Horseradish Sauce  
Pork Loin with Fruit Chutney and Mustards  
Black Oak Ham with Pineapple & Cherries glazed with Apricot Jelly  
Slow Roasted Angus Top Round of Beef*

*PTM per person*



## McQuade's Marketplace Catering

14 Clara Drive

Mystic, CT 06355

Director of Catering (860) 460-9374, Phone (860) 572-3929, Fax (860) 572-0331

1-877- WE CAN COOK

### *Policies and Terms*

- A 18% service charge consisting of 18% of the total food costs will be added to all off premise events
- A 10% deposit is required to reserve McQuades Catering Department for a specific date and function. This deposit will be applied to your final bill or returned if you cancel a minimum of three months prior to the event. A payment in the amount of 50% of the balance is due no later than two weeks prior to the event. The final balance, payable by cash or approved check is due by the day of the event. If using a credit card that # and expiration date must be supplied to your event coordinator no later than two days prior to the actual event for processing.
- A final count must be supplied to your coordinator no later than two (2) weeks prior to the function
- Final attendance and menu choices must be confirmed one week prior to the reserved date. The invoice will be based on this final count and cannot be altered
- Additional hours required by wait staff that is not included in the contract will be added to the final bill.
- Balance of wedding cake and floral arrangements must be paid one week prior to the event. Speak to the specific department coordinators regarding policies.
- There will be a (6.35%) Connecticut State or (8%) Rhode Island State sales tax charge on the total bill
- If you choose to book your wedding cake, floral arrangements and catering needs through McQuades we offer you a 5% savings on the food portion of your bill.
- McQuade's requires you to use the services of a professional bartending service for large functions. We will be glad to assist you in this matter if necessary.
- Instructions concerning left over food should be discussed prior to the event
- Any damage incurred to McQuade's equipment will be added to your final bill. Our rental supplier adds a 10% damage/insurance waiver to all rental bills and will be determined when your rentals are finalized. This is not an option.
- If you must cancel for any reason you will be responsible for payment dependent on the cancellation date.
- Prices are subject to availability and market prices and are subject to change.

If you have any questions regarding the above information, please contact  
**860-460-9374** to speak to the Catering Director

*McQuade's Marketplace Catering*

*McQuadesC4@yahoo.com*

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