



OFF PREMISE CATERING MENU

1984-2023

[www.plymouthbaycatering.com](http://www.plymouthbaycatering.com)

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*Plymouth Bay Catering is a full service Catering Company founded in 1984. We have established ourselves as the premier caterer on the south shore. Our flexibility, creativity & professionalism will guarantee your events success!*



# BREAKFAST

## Continental Breakfast

Fresh fruit display or fruit salad with honey lime dressing, assorted mini muffins and pastries. Corn bread with honey whipped butter.

Coffee, Tea and Juice Station

**\$12.95** Per Person

## Brunch Options

### Early Riser

Assorted fresh fruit display, corn bread with honey whipped butter, Quiche Lorraine, bacon & cheese quiche or country quiche, scrambled eggs, sausage & bacon tray, home fried potatoes

Coffee, Tea and Juice Station

**\$24** Per Person

### Late Riser

Fresh fruit display or fruit salad with honey lime dressing  
Spring Greens with strawberries & slice almonds drizzled with a raspberry vinaigrette

—  
Sliced granny smith apples, candied walnuts, mesclun greens, julienne vegetables drizzled with an apple cider vinaigrette and home fried potatoes

—  
Sliced parmesan potato  
French toast with maple syrup

—  
Choose 1

Spinach & Swiss cheese strata  
Broccoli, ziti alfredo or white wine garlic sauce  
Chicken teriyaki with pineapple & peapods

—  
Sliced steak half top with mushroom demi glaze

Coffee, Tea and Juice Station

**\$30** Per Person

## A LA CARTE ADD ONS and OPTIONS

### Stationary Displays

A selection of imported and domestic cheeses accompanied by assorted crackers with fresh chilled seasonal fruits

**\$3.95** Per Person

A colorful array of seasonal vegetables and served with savory dips

**\$3.95** Per Person

Antipasto display with imported provolone, smoked mozzarellas, genoa salami, prosciutto and capicola, garnished with olives, roasted red peppers, pepperoni, olive oil, balsamic vinegar and assorted breads.

**\$9.95** Per Person

The raw bar served with chilled oysters, littleneck clams & jumbo shrimp served with cocktail sauce and horseradish

**Market Price**

New England clam chowder with oyster crackers

**\$6.95** Per Person

## PASSED HORS D'OEUVRES

*(add three to any menu at an additional \$5.95 per person)*

### Cold Selections

Jumbo chilled shrimp cocktail **Add \$1**

Melon wrapped in prosciutto

Japanese chicken skewers

Cherry Tomatoes stuffed with either

Chicken salad or crabmeat

Asparagus wraps

### Hot Selections

Lobster bisque sips

Apple, butternut squash sips

Cape cod sea scallops wrapped in apple smoked bacon

Shrimp, scallop & crabmeat stuffed mushrooms

Vegetable stuffed mushrooms

Spanakopita

Steak au poivre with a brandy cream sauce

Assorted flatbread pizza

Thai chicken bites

Maryland crab cakes

Fresh pineapple and crisp pea pods wrapped in teriyaki  
ginger marinated sliced beef tenderloin

Fresh pineapple and crisp pea pods wrapped in teriyaki  
ginger marinated boneless chicken bites

## HORS D'OEUVRES

### COCKTAIL PARTY

Choose 8 **\$30** Per Person

Choose 12 **\$36** Per Person

*Price includes Island Buffet,  
Coffee & Dessert Platters*

## BUFFET OPTIONS

### Luncheon Buffet

Assorted fresh fruit, crudites & dips

Tossed or Caesar salad

Baked ziti or pasta salad

Thinly sliced honey roast ham, breast of turkey & lean roast beef with sliced tomato, shredded lettuce & red onion

Bread display, appropriate condiments, homemade cookie tray & coffee station

**\$28** Per Person



### Italian Buffet

Tossed , Caesar, or capris salad

Italian meatballs or Italian sausage with julienne peppers & onions

Baked ziti or broccoli, ziti alfredo

Chicken parmesan or grilled marinated chicken breast

Rolls & butter

Italian cookies, coffee and tea station

**\$28** Per Person



### Golf Outing Buffet

Plum tomato, cucumber, mozzarella & basil salad

*(choose one)*

Broccoli ziti alfredo, baked ziti, baked pasta pie, parmesan potatoes, broccoli ziti with garlic, oil & white wine sauce

*(choose one)*

Boston baked scrod, sliced roast beef, baked stuffed chicken or Statler chicken, chicken teriyaki, roast pork loin with an apple glaze

*(add second entrée for additional \$4 Per Person)*

Rice pilaf

Vegetable du jour

Coffee & dessert station

**\$30** Per Person

## Dinner Buffet

*(choose one)*

Fruit salad with honey lime dressing, roasted red pepper, corn & rice salad or mandarin orange & lettuce salad  
Shredded parmesan potatoes or mac & cheese

*(choose two)*

Grilled garlic and lime pork tenderloin, chicken marsala, chicken piccata,  
sliced roast beef with mushroom demi glaze, roast turkey with stuffing, stuffed sole

Vegetable medley

Assorted Pettifors & coffee station

**\$34 Per Person**

### BBQ & LOBSTER OPTIONS

#### Back Yard BBQ

Tossed or Caesar Salad  
Red bliss potato salad or pasta salad  
Hot dogs, hamburgers & cheese burgers, grilled  
boneless breast of chicken  
Texas chili or cowboy beans  
Corn on the cob or roasted vegetables  
watermelon

**\$30 Per Person**

#### Slow Roast BBQ

Zesty coleslaw or spinach salad with bacon &  
cheddar  
Warm potato salad with bleu cheese and  
bacon  
Dirty rice or mac & cheese  
Braised beef with jack Daniels bourbon glaze,  
pork loin with an apple chutney glaze,  
dry rub Statler chicken  
Roasted vegetables, corn on the cob, biscuits  
rolls and watermelon

**\$40 Per Person**

#### New England Clam Bake

Choice of steak or steamed lobster  
*(preselected)*  
Red bliss potato salad, quartered BBQ Chicken,  
steamed clams, corn on the cob & watermelon

**MARKET PRICE**

#### Lobster Boil

Choice of steak or steamed lobster  
*(preselected)*  
Corn on the cob, red bliss potato salad,  
Spanish onions, sausage, hot dog rolls &  
watermelon

**MARKET PRICE**

#### Texas BBQ

Tossed or Caesar Salad  
Corn bread, pasta salad  
Quartered BBQ chicken, baby back ribs & sirloin steak tips  
Corn on the cob and watermelon

**\$39 Per Person**

## Vessel Party

*A complete multicourse meal with no need for a seat. Ideal for those events that must be a fun social party time!*

### (A) Salad Course

Capris salad, Asian noodle salad, spring greens with julienne vegetables, strawberries & sliced almond salad, sliced granny smith apples with candied walnut salad, fruit salad with honey lime dressing julienne vegetables with dipping sauce.

### (B) Hors D'Oeuvres Course

Mac & cheese, buffalo mac & cheese, buffalo mozzarella, basil & marina flatbread pizza, bruschetta, chorizo & provolone flatbread pizza, cheeseburger flatbread pizza, sausage flatbread pizza

### (C) Entrée Course

Sliced turkey with stuffing, mashed potatoes gravy & cranberry sauce  
Traditional Sheppard pie  
Braised beef with wild grain rice and oven roasted corn  
Pulled pork with acorn bread stuffing covered with an apple chutney glaze  
Seafood casserole with potato crisp  
Chicken teriyaki with grilled pineapple & pea pods

### Dessert Course

*(Choice of two)*

Apple cobbler, bread pudding, chocolate mousse, key lime pie, Whoopi pie, strawberry short cake

### Vessel Party Pricing

Choose 2 from A, B, C Sections	<b>\$29</b> Per Person
Choose 3 from A, B, C Sections	<b>\$32</b> Per Person
Choose 4 from A, B, C Sections	<b>\$36</b> Per Person

## Business Meetings

Assorted cheese and cracker tray  
Bottled water and soft drinks  
Cookie and brownie tray  
**\$9.95** Per Person

## Add On

Coffee, tea and decaf station **\$3.95** Per Person  
Fresh fruit display **\$3.95** Per Person  
Crudité & dip display **\$3.95** Per Person  
Snacks **\$3.95** Per Person

## Bereavements

### Island Buffet

Cheese and Cracker display, crudité & dips,  
fresh fruit  
Finger sandwiches- roast beef, turkey, ham &  
cheese, tuna salad & chicken salad  
Roll-ups- Chicken Caesar, vegetable, or Caesar

### Soup Station (choice of two)

Minestrone, tortellini, tomato parmesan, Italian  
meatball, vegetable, \*New England Clam Chowder  
(\*add \$1.50 per person)  
Coffee, Tea & Decaf Station  
Cookie & Brownie tray  
**\$28** Per Person

## Add On Per Person

Baked Ziti **\$4.00** Per Person  
Baked Pasta Pie **\$4.50** Per Person  
Broccoli & Ziti **\$5.50** Per Person  
Chicken, Broccoli & Ziti **\$6.50** Per Person  
Penne with Marinara **\$4.50** Per Person  
Lemon, Spinach & Chicken **\$7.50** Per Person

*Plymouth Bay Catering could not list all options on all party concepts. Tell us your goal and we will try to make it come true!*

## DEPOSITS AND CONTRACTS

*When you are ready to reserve a date, there will be an initial non-refundable deposit of \$100.00 that will be deducted from your final bill. At this time, you will be asked for the approximated number of guests for your event.*

## FINAL GUARANTEE/PAYMENT

*A final guaranteed number of guests is due to Plymouth Bay Catering three days prior to your event. It is on this number that we will base your food orders and production. Payment in full is due at this time. Cash or check taken as method of payment. All our menus are subject to a 7% local and state tax, disposables & linens for the buffet tables provided. Catered events are three hours, one hour set up, one hour meal period, one hour cleans up. Additional time will be billed appropriately. We can arrange for specialty linens, china, tables, chairs, dance floors, tents or any other items you may request at an additional charge.*

*Prices do not include rental fee or commission imposed on Plymouth Bay Catering by facility operators.*

*Prices do not include TIP for the waitstaff*