



1984-2014



OFF PREMISE CATERING MENU

www.plymouthbaycatering.com

A Barrett Restaurant Group Company

99 Main St

Kingston Ma 02364

(781) 585-5899



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Kingston Ma
02364

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!

Continental Breakfast

Fresh Fruit Display or Fruit Salad
with a Honey Lime Dressing
Assorted Mini Muffins & Pastries
Corn Bread with Honey Whipped Butter
Coffee, Tea & Juice Station
\$8.95 Per Person

Brunch Options

EARLY RISER

Assorted Fresh Fruit Display
Cornbread with Honey Whipped Butter
Quiche Lorraine, Bacon &
Cheese Quiche or Country Quiche
Scrambled Eggs
Sausage & Bacon Tray
Home Fried Potatoes
Coffee, Tea & Juice Station
\$18 Per Person

LATE RISER

Fresh Fruit Display or
Fruit Salad with Honey Lime Dressing
Spring Greens with Strawberries & Sliced Almonds
drizzled with a Raspberry Vinaigrette
Or
Sliced Granny Smith Apples, Candied Walnuts,
Mesclun Greens, Julienne Vegetables
drizzled with an Apple Cider Vinaigrette
Home Fried Potatoes
Or
Sliced Parmesan Potato
French Toast with Maple Syrup
Or
French Toast with a Blueberry Pecan Glaze
Sausage Strata with Sundried Tomatoes
Or
Spinach & Swiss Cheese Strata
Broccoli, Ziti Alfredo or White Wine Garlic Sauce
Chicken Teriyaki with Pineapple & Peapod
Or
Sliced Steak Half Top with Mushroom Demi Glaze
Coffee, Tea & Juice Station
\$24 Per Person

Ala carte Add Ons and Options

STATIONARY DISPLAYS

A selection of imported and domestic cheeses
accompanied by assorted crackers
with fresh chilled seasonal fruits
\$1.95 Per Person

A colorful array of seasonal vegetables
and served with savory dips
\$1.95 Per Person

Antipasto display with imported provolone,
smoked mozzarella, Genoa salami, prosciutto and
capicola, garnished with olives,
roasted red peppers, pepperoni, olive oil and
balsamic vinegar and assorted breads
\$3.95 Per Person

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

New England clam chowder with oyster crackers
\$3.95 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
Spanikopita
Steak au poivre with a brandy cream sauce
Assorted Flatbread Pizzas
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 and
Ginger Marinated Boneless Chicken Bites

HORS D'OEUVRES COCKTAIL PARTY

Choose 8 \$18 Per Person
Choose 12 \$24 Per Person

Price Includes Island Buffet, Coffee & Dessert Platters

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 Walnuts Salad, Fruit Salad with a Honey Lime Dressing, Julienne Vegetables with Dipping Sauce

(B) Hors d oeuvres Course

Mac & Cheese, Buffalo Mac & Cheese, Buffalo Mozzarella, Basil & Marinara 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 Cornbread Stuffing over an Apple Chutney Glaze
Seafood Casserole with Potato Crisp
Chicken Teriyaki with Grilled Pineapple & Pea Pods

Dessert Course

Your 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 \$18 Per Person
Choose 3 from A, B, C Sections \$24 Per Person
Choose 4 from A, B, C Sections \$30 Per Person

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 approximate 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 Ma tax, disposables & linens for the buffet tables provided. Catered Events are three hours, one hour set up, one hour meal period, one hour clean 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 PBC by facility operators.

Prices do not include TIP for the wait staff

Business Meetings

Assorted Cheese & Cracker Tray
Bottled Water & Soft Drinks
Cookie & Brownie Tray
\$7.95 Per Person

ADD ONS

Coffee, Tea & Decaf Station
\$1.95 Per Person

Fresh Fruit Display
\$1.95 Per Person

Crudité & Dip Display
\$1.95 Per Person

Snacks
\$1.95 Per Person

Bereavements

ISLAND BUFFET

Cheese & Cracker Display,
Crudité & Dips, Fresh Fruit,
Finger Sandwiches
Roast Beef, Turkey, Ham & Cheese,
Tuna Salad & Chicken Salad
Roll Ups
Chicken Caesar, Vegetable, Caesar

SOUP STATION

(Choose Two)

Minestrone, Tortellini, Tomato Parmesan,
Italian Meatball, Vegetable
New England Clam Chowder *add \$1.50 per person*
Coffee, Tea & Decaf Station
Cookie & Brownie Tray
\$18 Per Person

Add Ons Priced Per Person

Baked Ziti \$2.50
Baked Pasta Pie \$3.00
Broccoli & Ziti \$3.00
Chicken, Broccoli & Ziti \$4.00
Penne with Marinara \$2.00
Lemon, Spinach & Chicken \$4.50

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!

Buffet Options

LUNCHEON BUFFET

Assorted Fresh Fruit, Crudité & 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
\$18 Per Person

ITALIAN BUFFET

Tossed Salad, Caesar Salad, Capris Salad
(Choose one)
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 & Tea Station
\$20 Per Person

GOLF OUTING BUFFETS

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 \$3 Per Person
Rice Pilaf
Vegetable Du Jour
Coffee & Dessert Station
\$20 Per Person

DINNER BUFFET

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 & Lime Pork Tenderloin, Chicken
Marsala, Chicken Piccata, Sliced Roast Beef with
Mushroom Demi Glaze, Roast Turkey with Stuffing,
Stuffed Sole
Vegetable Medley
Assorted Petifores & Coffee Station
\$24 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
\$20 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 and Rolls
Watermelon
\$30 Per Person

LOBSTER BOIL

Choice of Steak or Steamed Lobster *(preselected)*
Corn on the Cob
Red Bliss Potato Salad
Spanish Onions, Sausage, Hot Dog
Rolls & Watermelon
\$28 Per Person

NEW ENGLAND CLAM BAKE

Choice of Steak or Steamed Lobster *(preselected)*
Red Bliss Potato Salad
Quartered BBQ Chicken
Steamers (Steamed Clams)
Corn on the Cob
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
Watermelon
\$30 Per Person