



Corporate Catering 2015

Sandwiches \$8 each

Tarragon Chicken Salad on Buttery Croissant

Roast Beef with Horseradish Slaw on Ciabatta Roll

Roast Turkey Breast on Brioche with Chipotle Mayo

“UpNorth Special” Italian Cold Cuts with Fresh Mozzarella, Tomato and Basil Pesto on Ciabatta

Lemon Krab Salad on Buttery Croissant

Soups

Quarts serve 4-6 guests

Gazpacho served with Sour Cream and Croutons \$8 Qt

Roast Butternut Squash Bisque with Cinnamon Challah Croutons \$10 Qt

Roasted Corn and Clam Chowder \$12 Qt

Wild Mushroom Bisque \$12 Qt

Mediterranean chowder (red) \$12 QT

Salads

Small serves up to 15 guests large serve up to 30 unless otherwise noted

Caesar with freshly grated Parmesan Small \$30 Large \$60

Southwest Chicken (Blackened Chicken, Corn, Red Peppers, Pepperjack, Tortilla Strips) Ranch or Caesar Dressing Small \$40 Large \$80

IMPREZA Catering

Martha's Vineyard (Spring Mix, Purple Onion, Bleu Cheese, Pine nuts, Raspberry Vinaigrette) Small \$37.50 Large \$75

Spring Mix, Cucumber, Cherry Tomatoes, Balsamic Basil Vinaigrette Small \$30 Large \$60

Antioxidant Powerhouse mixed baby greens, grapes, celery, walnuts, dried cranberries, apples, blue cheese, mint, red onion, cucumbers, strawberries and blueberries, with pomegranate vinaigrette \$4.50 per guest

Organic Quinoa with Arugula and Mixed Greens with Asparagus, Sundried Tomatoes, Toasted Pine Nuts, Purple Onions, Feta and House made Champagne Vinaigrette Small \$60 Large \$120

Pasta

Small serves 6-8 guests Medium 10-12 Guests Large 15-18 Guests

Provençal Pasta with Italian tomatoes, white wine and fresh herbs with a touch of cream

Small \$35 Medium \$45 Large \$65

Mediterranean Chicken: Chicken with Sundried Tomato, Feta Cheese, Artichoke Hearts, Kalamata Olives and Mediterranean Spices in a rich cream sauce - Served with Garlic Parsley Fettuccine Small \$55 Medium \$80 Large \$115

Chicken Marsala Fettuccine with a rich reduction of Lombardo Marsala wine, cremini mushrooms, shallots and a touch of butter. Small \$55 Medium \$80 Large \$115



*Chicken Piccata Penne over a lemony butter sauce with capers Small \$55
Medium \$80 Large \$115*

Pasta Primavera Penne with fresh, herb-roasted zucchini, yellow squash and carrots in White Wine Sauce Small \$40 Medium \$60 Large \$85

*Rotini with Peppers & Fresh Mushrooms in a Red Bell Pepper Cream Sauce
Small \$35 Medium \$45 Large \$65*

*Tortellini with Grilled Chicken in a Sweet Tomato Basil Sauce, Finished
with Parmesan Cheese Small \$55 Medium \$80 Large \$115*

*Tomato-Basil Penne Pasta Tossed with Italian Tomatoes, Artichoke Hearts,
Fresh Herbs Small \$35 Medium \$45 Large \$65*

Super-Healthy Lunch Combination

Grilled Chicken Breast \$11 per person

Grilled Salmon \$15 per person

Broiled Panko Topped, Herbed-Garlic Butter Shrimp \$15 per person

Accompanied by (select two)

Roast Veggie Kabobs

Organic Quinoa Salad with fresh herbs

Orzo and Wild Rice Salad (red and yellow bell peppers, corn, slivered almonds, basil vinaigrette)



Dessert

Prices are for amounts appropriate for 15 guests unless otherwise indicated

Chocolate Strawberry and Pineapple platter Small platter \$35

Mini cannoli/Chocolate dipped cannoli \$35

Assorted mini pastries/tartlets \$35

Peach and Cherry Amaretto trifle \$3 each

Assorted homemade Macarons \$25

Assorted Cookies \$25

Fresh Fruit Platter \$35

We can also arrange a combination of any of the above items