

Catering Platters

- *Assorted Cheese and Cracker Tray* *\$3.50 per person*
- *Fresh vegetable Crudités with choice of dip* *\$3 per person*
- *Baked Brie wrapped in puff pastry with Apricots or Cranberries served with crackers (Serves 18-20)* *\$60 each*
- *Feta Cheese and Sun-Dried Tomato Torta Tower with Basil Toasted Almonds served with Crackers (Serves 12)* *\$48 each*
- *Sliced Open Face Sirloin (Medium Rare) on French Bread with Boursin Cheese and Red Onion* *\$38 per dozen*
- *Blackened Salmon Filet served cold with Cucumber Dill Sauce* *\$17 per pound*
- *Tucker's own Homemade Crab Cakes served with Roasted Red Pepper Sauce* *\$36 per dozen*
- *Overstuffed Finger sandwiches – 2 dozen minimum* *\$45 per dozen*
 - *Solid White Tuna*
 - *Roast Turkey, Bacon, Lettuce, Cranberry Cream Cheese*
 - *Black Forest Ham, Sharp Cheddar Cheese, Tomato and Dijon*
 - *Grilled Veggies with Pesto Mayo*
 - *Chicken Salad with Lettuce and Tomato*
- *Fresh Fruit Salad* *\$3.50 per person*
- *Penne Pasta with Grilled Seasonal Vegetables and Lemon Basil Vinaigrette* *\$3.50 per person*
- *Classic Potato Salad with Hard Boiled Egg, Mayo, Celery and Red Onion* *\$3.50 per person*
- *Mixed Green Salad with choice of Homemade Dressing* *\$3.50 per person*

Cold Hors D'oeuvres

(Minimum order is 2 dozen per selection – all selections priced per dozen)

- *Tri-Color Cheese Tortellini Skewers with Pesto Mayo* *\$18*
- *Phyllo Cups filled with Fig and Mascarpone garnished with Fresh Berries* *\$18*
- *Fresh Cantaloupe wrapped in Prosciutto* *\$18*
- *Tomato, Basil and Fresh Mozzarella skewers with EVVO (Seasonal)* *\$18*
- *Chilled Shrimp platter with Homemade Cocktail Sauce* *\$25*

Hot Hors D'oeuvres

(Minimum order is 2 dozen per selection – all selections priced per dozen)

- *Sea Scallops wrapped in Bacon* \$48
- *Pan Seared Scallops with Lemon Dill Vinaigrette* \$42
- *Red Potato stuffed with Walnuts and Chives* \$24
- *Vegetable or Seafood Stuffed Mushroom Caps* \$24
- *Spanakopita* \$24
- *Nantucket Scallop Toast Points* \$30
- *Chicken or Beef Teriyaki Skewers* \$20
- *Coconut Crusted Shrimp with Honey Mustard* \$36
- *Moroccan Meatballs with Curry, Capers and Chutney* \$18
- *BBQ Pork Spring Rolls* \$18
- *Spicy Chicken Skewers with Peanut Sauce* \$18



Entrees

(All entrée selections are priced per person – minimum order – 10)

- *BBQ Spiced Bone-In Chicken Breast (Room Temperature) with Honey Mustard Drizzle* \$11.50
- *Chicken Pot Pie with Puff Pastry vol au vents* \$10.50
- *Chicken Francaise* \$11.50
- *Baked Capon with homemade bread stuffing and Poulet Sauce* \$11.50
- *Chicken Cordon Blue* \$17.50
- *Braised Short Ribs of Beef* \$18
- *Yankee Pot Roast* \$14
- *Baked Cod Filet with buttered crumb topping* \$17.50
- *Grilled Salmon Filet with Honey Mustard sauce* \$17.50
- *Baked Three Cheese and Pesto Lasagna* \$9
- *Jumbo Shrimp with Crab, Parmesan and Cracker Crumb Topping* \$25
- *Deep Dish Quiche filled with Bacon, Tomato and Cheddar* \$8
- *Red Roast Potato or Mash Potato* \$3.50
- *Fresh Vegetables* \$3.50

Desserts

- *Whiskey Bread Pudding (serves 12)* \$60
- *Apple Crisp (serves 12)* \$60
- *Chef's selection of Cookies* \$24 per dozen
- *Homemade Chocolate Chip Brownies* \$24 per dozen



All hot food items are packed in over ready, disposable pans with reheating instructions

All ready to serve foods are presented in disposable platters

Chaffing Dishes and Fuels are available for rent \$5.50 each

This menu represents a sampling of popular menu requests, however, feel free to suggest your favorites!

*Gluten Free Pasta Available upon request ***extra charge may apply*

(If applicable, Delivery charge applies – 6.25% Meals Tax added)

Revised 11/2023