

Fall Sample Menu

'Stationary Appetizer'

Nosh Board of assorted salumis, Artisan Cheeses, Country Pate, Pickled Veggies, Grilled Crostinis, Fruit, Jam

'Passed Appetizers'

'Bacon Wrapped Delicata Squash with Local Maple Drizzle'

'Award-Winning Clam Chowdar Shooters'

'Korean BBQ Pulled Pork Taco with Three Pea Slaw'

'Main Course'

'Roasted Porchetta with Escarole, Marinated Tomato and Herb Pan Jus'

'Herb Marinated Statler-Cut Chicken with Orange-Cranberry Glace'

'Scallop Potatoes Au Gratin'

'Apple Balsamic Roasted Vegetables and Delicata Squash'

'Family Style Salad'

'Shredded Brussles/Kale/Broccoli salad with Chipped Parm, Candied Pecans & Cranberry Vinaigrette'

'Salt Roasted Beet Salad, Carrot and Pickled Red Onion'

'Cheddar & Scallion Scones'

Tea & Coffee Station

For a Party of 100 Guests: \$47 per person food + tax * \$1200 staffing



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