



# WEBSTER'S KITCHEN CATERING

## BREAKFAST MENU

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### Continental Traditional Breakfast

Minimum order of 10 guests  
\$12 p/p plus tax

Freshly-made Scones, Muffins,  
Croissants, and Bagels  
Seasonal Preserves  
Cream Cheese and Butter  
Assorted Fresh Fruits

### Traditional Breakfast Buffet

Minimum order of 10 guests  
\$18 p/p plus tax

Assorted Fruit Cup  
Freshly made Scones, Muffins, and Croissants  
Assorted Quiches or Scrambled Eggs  
Bananas Foster French Toast  
Breakfast Potatoes  
Bacon or Sausage Links  
Seasonal preserves, butter

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### A la Carte Breakfast Items

Granola, Yogurt, Fruit Cups.....\$2.00/person  
Bacon or Sausage Links .....\$2.00/person  
Granola Bars or Cereal and Milk .....\$1.50/person  
Yogurt Parfait.....\$2.00/person  
Chicken Salad/Tuna Salad .....\$2.00/person  
Eggs Benedict .....\$3.00/person

*Add 8 % tax to all pricing*

### Beverage items

Juices by the Gallon ..... \$6.00  
1 Gallon Non-Alcoholic Punch..... \$25.00  
1 Gallon Mimosa..... \$55.00  
1 Gallon Bloody Mary ..... \$65+  
1 Gallon Sangria, Red or White..... \$70.00  
DIY Beverage Bars  
1 Gallon Mimosa, Assorted  
Juices and Fruits ..... \$75.00  
1 Gallon Bloody Mary, Celery, Olive,  
Blue Cheese, Horseradish..... \$85.00  
  
Webster's French Roast Coffee Tote..... \$18.00  
Serves 8 -10 cups



# WEBSTER'S KITCHEN CATERING LUNCH MENU

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**Lunch includes Baguette & Butter, Salad, Entrée and Dessert**

**Minimum order of 10 guests  
\$18 p/p plus tax**

Can be ordered for hot or cold pick-up  
24-hour advance notice Tuesday - Saturday

## **Salad**

### **House Salad**

Assorted Mixed Greens, Balsamic Vinaigrette

## **Choice of One Entrée**

### **Roasted Cod**

Tomato, Lemon, Kalamata Olive, Artichoke, Parmesan Risotto

### **Beef Bourguignon**

Roasted Mushrooms, Vegetables, Roast Fingerlings

### **Chicken Francaise**

Parmesan Risotto, Green Beans, Lemon Beurre Blanc

## **Dessert**

Chocolate Cake or Coconut Cake



# WEBSTER'S KITCHEN CATERING

## COCKTAIL RECEPTION MENU

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### Entertaining Made Easy For Small Gatherings

When hosting your event, please consider the event time and desired goal as the host. If your event is meant to be a casual get together to catch up, and you want to provide some lite fare, you should use the following guidelines when ordering:

**For a cocktail and hors-d'oeuvres gathering, 3-5 pieces per person is a sufficient quantity, along with a cheese and fruit display.**

If your event is more of a celebration and your goal is to provide a meal, the following guidelines for quantities should be used:

**For hors-d'oeuvres, 7-9 pieces per person, along with 2-3 display items.**

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### Hors D' Oeuvres

Prices per piece with a minimum of 10 per selection

#### **\$1.25**

Tapenade Crostini, Herbed Goat Cheese  
Tomato Bruschetta Crostini  
Skewered Caprese, Balsamic Reduction GF  
Vegetable Skewer, Hummus GF

#### **\$1.50**

Pork Tenderloin Crostini, Baked Apple,  
Honey-Thyme Cream  
Ratatouille, Goat Cheese, Phyllo  
Fig & Bleu Flatbread  
Prosciutto Wrapped Asparagus GF

#### **\$2.00**

Vegetable or Pork Dumplings  
Smoked Salmon Crostini

#### **\$3.00**

Tenderloin Sliders  
Baby Niçoise Salad GF  
Shrimp Lettuce Cup GF  
Baked Brie in Puff Pastry w/ Seasonal Preserve

*Add 8 % tax to all pricing*



# WEBSTER'S KITCHEN CATERING COCKTAIL RECEPTION MENU

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## Entertaining Made Easy For Small Gatherings

If your event is more of a celebration and your goal is to provide more of a meal, the following guidelines for quantities should be used:

**For hors-d'oeuvres, 7-9 pieces per person, along with 2-3 display items.**

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### Display Pricing Per Person Minimum of 10 per selection

#### **Cheese and Fruit**

Assorted Cheeses and Fresh Fruits, Candied Nuts, Preserves \$6

#### **Cheese and Charcuterie**

Assorted Cheeses and Cured Meats, Olives, Artichokes, Crackers \$8

#### **Crudité**

Assorted Fresh Vegetables, Hummus, and Creamy Dressing \$3

#### **Carved Meat**

Choice of one of the Following: Pork Tenderloin, Glazed Ham, Roasted Turkey  
Tenderloin available at an additional upcharge \$12

#### **Seafood Display – Market Price**

Raw Seafood Selection, Shrimp Cocktail, Lemon, Cocktail Sauce

#### **Mashed Potato Station**

Creamy Mashed Potatoes, Sour Cream, Gravy, Cheddar Cheese,  
Red Onion, Bacon, Chives, Butter, Fresh Herbs \$6

#### **Macaroni and Cheese Station**

Bacon, Cheddar Cheese, Chives, Red Onion, Fresh Herbs \$5

#### **Pasta Station**

Penne, Tortellini Pasta, Alfredo, Marinara, and Pesto, Fresh Herbs \$7

*Add 8 % tax to all pricing*