

BURGUNDY BROOK CAFÉ

2048 Main St.
Three Rivers, MA 01080
413-289-6359

www.burgundybrook.com

Store Hours: Tuesday-Sunday 7:00 a.m. – 2:00 p.m.

CATERING MENU GUIDELINES

- Please specify if food is to be picked-up or delivered, and if the food is to be HOT OR COLD.
- Please notify us if anyone in your party has food allergies.
- Delivery Charges are not included in Price.
- Minimum of 10 People for Delivery.
- 50% deposit on all orders of \$100.00 or more.
- No refunds on cancellations.
- Final number of people must be determined one week in advance.
- There is a \$200.00 charge per attendant if needed for the first 4 hours. There will be an additional charge of \$30.00 for every hour after.
- Chafing Dish rental fee \$10.00
- Disposable Tablecloths \$4.00
- MA Meals Tax is not included in Price.
- Prices are subject to change.
- Payments: Cash, Visa, Mastercard, Discover.

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APPETIZERS

VEGETABLE DIP PLATTER

Fresh Raw Vegetables with Homemade Dip	
Small (serves 10-15)	\$35.00
Medium (serves 20-30)	\$55.00
Large (serves 40-50)	\$80.00

CHEESE and FRUIT PLATTER

Small (serves 10-15)	\$45.00
Medium (serves 20-30)	\$80.00
Large (serves 40-50)	\$100.00

ANTIPASTO PLATTERS

Minimum of 10 People

Served Family Style with extra Romaine and Red leaf lettuce placed on bottom of tray with Capicola, Prosciutto, Sopressata, chunk Provolone cheese, Marinated Mushrooms, artichokes and Olives

Priced #3.00 per person

ALL AMERICAN DELI PLATTER

A party favorite – sliced fresh and made to order.
Ham, Roast Beef, Turkey, Baked Ham and American Cheese

10 people - \$54.95
15 people - \$62.95
20 people \$69.95
30 people - \$84.95
40 people - \$99.95
50 people - \$120.95

SUPER DELUXE DELI PLATTER

This platter is made with all of your Italian Cold Cut favorites and will satisfy the largest of appetites.
Genoa Salami, Roast Beef Capicola, Imported Ham, Turkey, Provolone & American Cheese

10 - \$59.95	20 - \$72.95	40 - \$102.95
15 - \$67.95	30 - \$87.95	50 - \$125.00

BREAKFAST & LUNCHEONS

Based on minimum of 10 people

CONTINENTAL BREAKFAST

Breakfast includes our fresh gourmet coffee, assorted juices and waters, our own fresh baked muffins, bagels and assorted pastries, Also plates, utensils and coffee setups.

\$7.95 per person
(w/seasonal fresh fruit \$10.95)

NEW ENGLAND HOT BREAKFAST

(25 person minimum)

Eggs, homefries, sausage, biscuits, fresh gourmet coffee, assorted juices and water, also plates, utensils and coffee setups.

\$12.95 per person

BOX LUNCH

Lunches come with your choice of the following sandwiches topped with lettuce tomato and cheese:

Turkey	Cold Cut	Tuna
Roast Beef	Chicken Salad	Vegetarian

All Box Lunches also include Beverage, Fresh Salad, Cookie, Potato Chips, Utensils and Condiments.

\$14.95 per person

CHICKEN BUFFET LUNCHEON

Choice of One

Chicken Napoli with Ziti
Chicken Parmesan with Ziti
Chicken Marsala with Rice
Chicken Francaise with Rice
Chicken Alfredo with Ziti
Chicken, Ziti & Broccoli

Served with Tossed salad, bread rolls and butter, Beverage, Plates and Utensils.

\$12.95 per person

PASTA LUNCHEON

Choice of One

Meat Lasagna	Chicken, Ziti & Broccoli
Cheese Lasagna	Chicken Alfredo
Vegetable Lasagna	Eggplant Parmesan

Served with Tossed salad, Garlic bread, beverage, Plates and utensils

\$12.45 per person

EXECUTIVE LUNCHEON

Choice of One

Tuscany Shrimp (chow peas, roasted tomatoes, pasta)
Sirloin Tips Portabella
Four Cheese Stuffed Chicken
Chicken Cordon Blue
Chicken Saltimbocca

All Luncheons served w/choice of One:

Garlic and Dill Roasted Potatoes
Portuguese Roasted Potatoes
Grilled Vegetables
Rice Pilaf

Served with Tossed salad, bread rolls and butter, beverage, plates and utensils

\$15.45 per person

- Add \$2.00 per person for Sirloin Tips

DESERTS

Cookies	\$2.00 each
Cannoli	\$3.50 each
Brownies	\$3.00 each

Cakes and pies are available on request

BUFFETS

All Buffets are based on a Minimum of 25 people

THE GRAND BUFFET

A large garnished tray of Oven Roast Beef, Baked Ham, Imported Ham, Breast of Turkey and American Cheese.

Choice of One Hot Item

Barbecue Chicken
Chicken Alfredo
Baked Ziti

Pasta Primavera
Ziti and Broccoli
Chicken Ziti and Broccoli

Stuffed Shells
Sausage and Peppers

Served with bowls of Tossed Salad, Potato Salad, Italian Rolls and Butter, Mayo, Mustard, Plastic ware, Plates and Napkins

\$12.95 per person

THE COMPLETE BUFFET

A large garnished tray of Oven Roast Beef, Baked Ham, Breast of Turkey and American Cheese.

Choice of Two Items

Eggplant Parmesan
Baked Lasagna
Creamy Pesto Pasta
Chicken Alfredo

Stuffed Shells
Baked Ziti
Herb Chicken
Stuffed Pork Loin

Meatballs
Sausage and Peppers
Ziti and Broccoli
Pork Loin

Choice of Two Cold Items

Tossed Salad
Tortellini Salad
Cucumber & Dill Salad
Mediterranean Salad

Caesar Salad
Potato Salad
Fruit Salad (seasonal)
String Bean Salad (seasonal)

Served dinner rolls and butter, mayo, mustard, plasticware/plates and napkins.

\$15.95 per person

THE BEEF TENDERLOIN DINNER

Served with Marsala Sauce, Spinach and Cheese Filo Appetizer, Garlic Mashed Potatoes, Green Beans Almondine, Dinner Rolls and Butter

Serves 8-10 people \$269.95

THE ITALIAN BUFFET

A large garnished tray of Oven Roast Beef, Baked Ham, Imported Ham, Breast of Turkey and American Cheese.

Crisp Tossed Salad: assorted greens, cucumbers, tomatoes, olives and dressing.

Roasted Garlic and Dill Potatoes

Choice of One Pasta

Baked Lasagna Stuffed Shells
Eggplant Parmesan Creamy Pesto Pasta

Choice of One Chicken

Chicken Parmesan Chicken Francaise
Chicken Marsala Chicken Napoli

Served with dinner rolls and butter, mayo, mustard, plasticware, plates and utensils.

\$15.45 per person

THE BURGUNDY BUFFET

Antipasto Platter or Cheese and Fruit Platter
Choice of Two

Wild Mushroom Pasta with Spinach, Asparagus, Stuffed Pork Loin
Four Cheese Stuffed Chicken Pasta
Chicken Saltimbocca
Spicy Shrimp Fettucine
Sirloin Tips Bourbon Style
Sirloin tips Portabella
Baked Stuffed Scrod

Choice of Two

Roasted Portuguese Potatoes Garlic Dill Potatoes
Arugula Salad Grilled asparagus
Tortellini Salad Mozzarella Tomato Salad
Grilled Vegetables String Bean Salad
Seafood Pasta Salad Fruit Salad (seasonal)

Served with dinner rolls and butter, plasticware, plates and napkins

\$18.45 per person

HOT DISHES

	Large (serves 6-8)	X-Large (serves 20-25)
Meat Ravioli	\$50.00	\$80.00
Cheese Ravioli	\$45.00	\$75.00
Meat Lasagna	\$50.00	\$80.00
Cheese Lasagna	\$50.00	\$80.00
Vegetable Lasagna	\$50.00	\$80.00
White Veggie Lasagna	\$50.00	\$80.00
Stuffed Shells	\$50.00	\$80.00
Eggplant Parmesan	\$50.00	\$80.00
Ziti & Broccoli	\$45.00	\$65.00
Grilled Chicken with Ziti & Broccoli	\$50.00	\$80.00
Grilled Chicken and Shrimp with Ziti and Broccoli	\$70.00	\$100.00
Pasta Primavera	\$45.00	\$75.00
Chicken Burgundy – Grilled Chicken, Ziti, Broccoli, Mushrooms with an Alfredo Sauce	\$50.00	\$85.00
Mac & Cheese	\$50.00	\$80.00
Ziti Marinara	\$45.00	\$60.00
Sausage & Peppers	\$50.00	\$80.00
Grilled Chicken Capellini	\$50.00	\$80.00
Herb Chicken	\$45.00	\$75.00
Meatballs	\$50.00	\$80.00
Baked Stuffed Scrod	\$80.00	\$125.00
Sirloin Tips Marsala or Bourbon	\$100.00	\$210.00
Wild Mushroom Pasta with Asparagus and Spinach	\$50.00	\$85.00
Spicy Shrimp with Pesto Fettuccine	\$75.00	\$130.00
Baked Rigatoni w/Italian sausage	\$50.00	\$80.00
Roama Pasta – Roasted Tomatoes, Asparagus & Pesto Tossed with Pasta	\$45.00	\$75.00
Tuscany Shrimp – Snow Peas, Roasted Tomatoes over pasta	\$70.00	\$130.00
Roasted Cauliflower Parmesan		
Grilled Vegetable Mix	\$45.00	\$80.00
Roasted Butternut Squash	\$50.00	\$80.00
Portuguese Red Bliss Potatoes	\$45.00	\$70.00
Garlic and Dill Roasted Potatoes	\$45.00	\$70.00
Rice Pilaf	\$45.00	\$70.00