BURGUNDY BROOK CAFÉ

3092 Palmer Street Palmer, MA 01069 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.

\$6.95 per person (with seasonal fresh fruit \$9.95)

NEW ENGLAND HOT BREAKFAST

(25 person minimum)

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

\$9.95 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.

\$9.95 per person

CHICKEN BUFFET LUNCHEON

Choice of One

Chicken Napoli with Ziti

Chicken Parmesan with Ziti

Chicken Marsala with Rice

Chicken Française with Rice

Chicken Alfredo with Ziti

Chicken, Ziti & Broccoli

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

\$9.95 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

\$9.45 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

\$12.45 per person

• Add \$2.00 per person for Sirloin Tips

DESERTS

Cookies \$1.50 each Cannoli \$2.50 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 Pasta Primavera Stuffed Shells

Chicken Alfredo Ziti and Broccoli Sausage and Peppers

Baked Ziti Chicken Ziti and Broccoli

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

\$10.95 per person

THE COMPLETE BUFFET

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

Choice of Two Items

Eggplant Parmesan Stuffed Shells Meatballs

Baked Lasagna Baked Ziti Sausage and Peppers Creamy Pesto Pasta Herb Chicken Ziti and Broccoli

Chicken Alfredo Stuffed Pork Loin Pork Loin

Choice of Two Cold Items

Tossed Salad Caesar Salad Tortellini Salad Potato Salad

Cucumber & Dill Salad Fruit Salad (seasonal)
Mediterranean Salad String Bean Salad (seasonal)

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

\$12.95 per person

THE BEEF TENDERLOIN DINNER

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

Serves 8-10 people \$249.95

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 Française Chicken Marsala Chicken Napoli

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

\$13.45 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
Arugula Salad
Grilled asparagus
Tortellini Salad
Grilled Vegetables
Seafood Pasta Salad
Fruit Salad (seasonal)

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

\$16.45 per person

HOT DISHES

	Large	X-Large
	(serves 6-8)	(serves 20-25)
Meat Ravioli	\$38.00	\$68.00
Cheese Ravioli	\$33.00	\$63.00
Meat Lasagna	\$38.00	\$68.00
Cheese Lasagna	\$33.00	\$63.00
Vegetable Lasagna	\$38.00	\$68.00
White Veggie Lasagna	\$38.00	\$68.00
Stuffed Shells	\$38.00	\$68.00
Eggplant Parmesan	\$33.00	\$63.00
Ziti & Broccoli	\$25.00	\$43.00
Grilled Chicken with Ziti & Broccoli	\$33.00	\$63.00
Grilled Chicken and Shrimp with Ziti and Broccoli	\$55.00	\$95.00
Pasta Primavera	\$30.00	\$60.00
Chicken Burgundy – Grilled Chicken, Ziti, Broccoli,		
Mushrooms with an Alfredo Sauce	\$38.00	\$73.00
Mac & Cheese	\$33.00	\$63.00
Ziti Marinara	\$25.00	\$48.00
Sausage & Peppers	\$33.00	\$63.00
Grilled Chicken Capellini	\$33.00	\$63.00
Herb Chicken	\$30.00	\$60.00
Meatballs	\$33.00	\$63.00
Baked Stuffed Scrod	\$50.00	\$110.00
Sirloin Tips Marsala or Bourbon	\$80.00	\$160.00
Wild Mushroom Pasta with		
Asparagus and Spinach	\$38.00	\$73.00
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Spicy Shrimp with Pesto Fettuccine	\$55.00	\$110.00
Baked Rigatoni w/Italian sausage	\$38.00	\$63.00
Roam Pasta – Roasted Tomatoes, Asparagus &	¢22.00	¢ <i>c</i> 2.00
Pesto Tossed with Pasta	\$33.00	\$63.00
Tuggany Chrimn Chay Dags		
Tuscany Shrimp – Snow Peas,	¢55 00	¢110.00
Roasted Tomatoes over pasta	\$55.00	\$110.00
Roasted Cauliflower Parmesan		
Grilled Vegetable Mix	35.00	65.00
Roasted Butternut Squash	35.00	\$65.00
Portuguese Red Bliss Potatoes	25.00	\$55.00 \$55.00
Garlic and Dill Roasted Potatoes	25.00	\$55.00 \$55.00
Rice Pilaf	\$25.00	\$45.00
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