



2023 Catering Menus

WWW.THESAUCECATERING.COM | 978-362-1346

about us



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The Sauce Cocktails & Catering is an award-winning full service food & beverage catering company offering customized menus for weddings, social events and corporate events with the utmost attention to detail and quality of service. We are fully licensed as a caterer and carry a 12(c) liquor license as well as full liability and liquor insurance.



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breakfast

CONTINENTAL BREAKFAST - \$14.95

fresh fruit display accompanied by assorted pastries, muffins and bagels with cream cheese

THE SAUCE BREAKFAST - \$19.95

fresh fruit display, assorted pastries, muffins and bagels with cream cheese, chef's choice quiche, and homefries

FRENCH TOAST OR WAFFLE BAR - \$18.95

cinnamon french toast with the classic maple syrup and butter accompanied by berry coulis, whipped cream, and powdered sugar.

ATLANTIC SMOKED SALMON STATION - \$19.95

smoked salmon served with capers, red onion, chopped egg, bagels, and cream cheese

A LA CARTE - \$3

homefries

bacon & sausage combo

homefries

bagels with cream cheese

**rates do not include labor, tax, and admin fees*

brunch

BUILD YOUR OWN BRUNCH PACKAGE - \$34.95

each brunch package includes the following

- *seasonal fruit display*
- *muffins & pastry display*
- *bacon & sausage combo*
- *chef's choice of quiche*

SALAD (CHOOSE ONE)

- *house salad with balsamic vinaigrette*
- *classic caesar salad*
- *mediterranean pasta salad*
- *seasonal green salad*

ENTREE (CHOOSE ONE)

- *creamy spinach artichoke chicken*
- *chicken broccoli zito*
- *pasta primavera*
- *spiral honey ham*
- *assorted finger sandwiches*
- *french toast casserole*

DESSERT

- *cookie and brownie display*

**rates do not include labor, tax, and admin fees*

lunch buffets

NORTH END - \$29

*garlic bread & ceasar salad
penne pasta with red sauce
chicken parmesan*

SOUTHWEST - \$26

*guacamole & tortilla chips
southwest chicken
sautéed peppers & onions
seasoned rice & beans
sour cream, salsa, shredded cheese,
shredded lettuce and flour tortillas*

SUMMER BBQ - \$29

*individual bags of chips
red bliss potato salad & pasta salad
hamburgers & hot dogs
assorted condiments and toppings
sliced watermelon*

DELUXE SANDWICH - \$24

*assorted gourmet sandwiches
garden salad & pasta salad
Individual bags of chips & pickle*

GARDEN SALAD BAR - \$28

*mixed greens, cucumbers, tomatoes,
carrots, croutons, grilled chicken,
tuna salad, chickpeas, chopped
bacon, boiled egg and shredded
cheese with chef's choice of salad
dressing*

COMFORT FOOD - \$28

*corn bread & butter
red bliss potato salad
bbq pulled pork
baked macaroni & cheese*

**rates do not include labor, tax, and admin fees*

stationary displays

VEGETABLE RAW BAR - \$6.5

raw cut vegetables including celery, carrots, peppers and broccoli accompanied by hummus and herb dip

DIP TRIO - \$7

three of our favorite dips! onion dip with potato chips, spinach dip with pita bread, and queso dip with tortilla chips.

MEDITERRANEAN PLATTER - \$12.5

hummus and tabouli, pita bread, tzatziki, marinated artichoke hearts, olives, roasted vegetables and dolmades

ARTISINAL CHEESE PLATTER - \$9.5

imported and regional cheeses accompanied by crackers, seasonal fruits and berries

Our Most Popular

THE FAMOUS SAUCE CHARCUTERIE GRAZE BOARD - \$12.5

raw cut vegetables, artisan cheeses, cured meats, a variety of chef's favorite dips and spread accompanied by a selection of crackers and breads

SHRIMP BOAT - \$19

prepared shrimp sitting on a custom-made tabletop boat filled with ice and served with lemon wedges, cocktail sauce, and garlic aioli

ARTISAN FLATBREAD STATION - \$10

(CHOOSE THREE)

margherita, bbq chicken, three cheese, big mac, buffalo chicken, meatball, fig prosciutto, bacon ranch, & mushroom pepper

**rates do not include labor, tax, and admin fees*

passed appetizers

VEGETARIAN - \$2.5

caprese skewers
spanakopita
watermelon & feta skewers
celery and ranch shooters
goat cheese on cracker with honey
hummus & sun-dried tomato on cucumber
bruschetta

SURF - \$3.5

salmon & boursin on cucumber
scallops in bacon
caribbean mango shrimp
mini crab cakes with remoulade

TURF - \$3

buffalo chicken wonton
sausage stuffed mushrooms
teriyaki pineapple meatball
prosciutto, fig & goat cheese on crostini
beef & mushroom duxelle on crostini

LUXURY COLLECTION

*Order Increment of 25 pieces

charcuterie cones - \$11
mini lobster rolls - \$10
mini lamb pops - \$8
mini tuna tartare - \$6
hamburger slider - \$7
bbq pulled chicken slider - \$7

all passed appetizers are priced per piece

*rates do not include labor, tax, and admin fees

sauce it stations

SAUCE IT STATION - \$11

BASE (CHOOSE ONE)

pasta

french fries

mashed potatoes

SAUCES (CHOOSE TWO)

alfredo

red sauce

brown gravy

bbq sauce

bolognese sauce

pesto cream sauce

beer cheese sauce

demi glace

garlic aioli

TOPPINGS (CHOOSE SIX)

cheddar cheese

chopped bacon

sour cream

broccoli

mushrooms

blue cheese crumbles

chorizo sausage

truffle salt

parmesan

caramelized onion

*rates do not include labor, tax, and admin fees

dinner

BUFFET DINNER - \$49.95 | PLATED DINNER - \$59.95*

all options include house rolls with butter

SALAD (CHOOSE ONE)

- *house salad with vinaigrette*
- *classic caesar salad*
- *mediterranean pasta salad*
- *seasonal green salad*

ENTREE (CHOOSE TWO)

- *marry me chicken breast*
- *steak tips with demi glace*
- *lemon herbed salmon*
- *creamy spinach artichoke chicken*
- *shrimp scampi with penne*
- *braised short ribs*
- *coconut & curry chicken breast*
- *teriyaki sesame chicken thighs*
- *smoked bbq pulled pork*
- *zucchini noodles (vegetarian)*

SIDES (CHOOSE TWO)

- *whipped butter potatoes*
- *garlic mashed potatoes*
- *roasted rosemary potatoes*
- *rice pilaf*
- *parmesan risotto*
- *mushroom risotto*
- *penne pasta with red sauce*
- *coconut rice and beans*
- *garlic butter broccoli*
- *green beans*
- *candy carrots*
- *baby sweet corn*
- *grilled asparagus*
- *butternut squash*
- *vegetable medley*
- *roasted sweet potato*

DESSERT (CHOOSE TWO)

- *chef's choice cookie*
- *mini eclairs*
- *mini cupcake display*
- *chef's choice brownies*

ask about customized menu options!

**rates do not include labor, tax, and admin fees*

dessert

brownie & cookie platter

\$3

mini eclairs & petite fours

\$4

specialty cakes

starting at \$6 per person

pending design elements

cupcakes

chocolate or vanilla with your choice of color frosting

\$4

dessert graze board

*assorted cupcakes, brownies, cookies,
petite fours and seasonal desserts*

\$6

donut wall

30 donuts - \$250

40 donuts - \$300

50 donuts - \$350

60 donuts - \$400

**rates do not include labor, tax, and admin fees*

get sauced

BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES INCLUDE THE FOLLOWING:

Disposable Glassware, Cocktail Napkins, Ice & Garnishes
Liquor Liability Insurance & 12(c) liquor catering license

HOSTED BEER & WINE - \$28

house selection of beer, wine and non-alcoholic beverages

CASH BEER & WINE - \$350

house selection of beer, wine and non-alcoholic beverages

HOSTED BEER, WINE & SPIRITS - \$38

house selection of beer, wine, house liquors, mixers and non-alcoholic beverages

CASH BEER, WINE & SPIRITS - \$450

house selection of beer, wine, house liquors, mixers and non-alcoholic beverages

SIGNATURE DRINKS - \$225

*customized single-mix beverages
50 servings per beverage container*

WINE SERVICE WITH DINNER - \$12

*house red or house white wine served tableside
must be combined with another beverage package*

*rates do not include labor, tax, and admin fees

get sauced

NON-ALCOHOLIC BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES INCLUDE THE FOLLOWING:

Disposable Glassware, Cocktail Napkins, Ice & Garnishes
Liquor Liability Insurance & 12(c) liquor catering license

HOT BEVERAGE STATION - \$4

house selection hot coffee and tea

NON-ALCOHOLIC STATION - \$3

assorted sodas, water, and lemonade

ICED BEVERAGE STATION - \$5

*house selection iced coffee, iced tea
and assorted sweeteners and toppings*

JUICE STATION - \$4

*cranberry juice, orange juice, and apple
juice*

PREMIUM NON-ALCOHOLIC BEVERAGE STATION - \$8

assorted sodas, waters, lemonade, juices

SIGNATURE MOCKTAILS - \$150

*signature mocktails, serves 50 guests
ask about customized options!*

*rates do not include labor, tax, and admin fees



details

PRICING

- All menu items are priced per person (unless otherwise noted) and does not include labor, delivery and taxes.
- All contracts have a minimum of 50 guests
- Upon receipt of a formal quote, a courtesy hold will be placed on your date for 3 days. After the three days, the date will be released unless signed contract and deposit is received.
- Deposit: \$2,000 - must be paid at time of booking. Your date will not be confirmed until the contract is signed and the deposit is paid.

CONTRACT MINIMUMS

- Midweek (Monday-Thursday)
 - Full Service Catering
 - Minimum of \$2,500 spend
 - Drop-Off Catering
 - Minimum of \$1,500 spend
- Weekend (Friday, Saturday, Sunday)
 - Full Service Catering
 - Minimum of \$5,500 spend
 - Drop-Off Catering
 - Minimum of \$3,000 spend