



Appetizers

Cold

Caribbean crab dip - Deviled Eggs – Curried Chicken Pate- Salmon

Mousse - Melon with Prosciutto - \$1.85 p.p. (ea)

Tabouli and humus served with pita bread - \$2.50 p.p.

Vegetable Crudités Tray - \$3.00 p.p.

Assorted fresh fruit with dipping sauce - \$1.85 p.p.

Assorted cheeses, crackers and fruits - \$4.00 p.p.

Cucumber canapés filled w/salmon mousse - \$2.00 p.p.

Shrimp with cocktail sauce and lemon wedges - \$Call

Hot

Caribbean garlic-lime shrimp - \$Call

Jerk Chicken Wings - \$1.85 p.p.

Chicken Tenders w/Orange Chipotle Sauce - \$1.85 p.p.

Baked brie en croute w/sliced assorted fruit and crackers - \$2.00 p.p.

Turkey sausage en croute with honey mustard sauce - \$2.00 p.p.

Hot and spicy Caribbean meatballs w/jalepeno sweet sauce - \$1.85 p.p.

*Meatballs (Swedish, Italian or sweet and sour) w/French baguette slices -
\$1.85 p.p.*

Stuffed mushrooms - \$1.85 p.p.

Stuffed Mushrooms w/seafood stuffing - \$2.00 p.p.

Boneless Buffalo Chicken - \$1.85 p.p.

Chicken teriyaki - \$1.85 p.p.

Scallops wrapped in bacon - \$2.00 p.p.

Maryland crab cakes with sauce - \$2.00 p.p.

Jack Daniel nuggets - \$1.85 p.p.

Salmon mousse - \$1.85 p.p.

Spanikopita - \$1.85 p.p.

-Price Per Person-

-For groups of 100 or more-

Prices Good Until March 31,2008

Catering by Linda
781-344-1553

Notes From The Caterer

When serving appetizers only, we suggest 3-5 butler served appetizers per hour and 1-2 stationary appetizers.

If dinner is to be served, whether buffet or plated, 2-3 appetizers per person should be sufficient.

We use disposable plastic chinaware, any dishes, glasses etc will have to be rented at an additional charge to you the client.

Equipment Rentals

Gold Rimmed China - \$9.00 each placesetting

Tablecloths - \$35.00 each

Tabletoppers - \$20.00 each

Coordinated Napkins - \$2.10 each

Service

Bartenders: \$25.00 each hour plus 5% meals tax

Chef: \$35.00 each hour plus 5% meals tax

Service accommodators: \$16.00 each hour plus 5% meals tax

Tax

Please make note, there is a 5% meal tax on food and service.

18% Gratuity will be added to all orders.

To hold a date at least 30 days in advance requires a non-refundable deposit of \$100.00 . Deposits will be applied to the final invoice.

A non-refundable deposit of 50% of the total invoice is required to hold a date less than one month prior to the event.

Payment is due two weeks before the event for weddings and large events and the day of the event for smaller events.

Cancellations must be made at least two weeks in advance of the event and confirmed by me in writing, otherwise, you may be subjected to full invoice costs or for the cost of purchased food, consultations, fees and service.

Cash, personal or business checks and credit cards are accepted.

Please note that prices are subject to change without notice due to market fluctuations.

Please let me know in writing of any allergies or food intolerances