

**Terms and conditions**

**Payment terms** all prices are subject to 5% MA sales tax  
Foodie's Feast requires a 50% deposit paid by cash or check with the balance due on the day of the event.

**Consultation fee**

For events requiring staff and/or rental estimates, we charge a non-refundable \$75 fee which can be used toward the total cost of your event, should you choose to work with us.

**Advance notice**

For drop-off delivery orders, Foodie's Feast prefers 24-48 hours prior notice.

Events over 50 guests, or requiring staff, should be booked at least 3 weeks in advance. We try to accommodate any last-minute requests to the best of our ability.

**Order placement**

Orders may be placed in person, e-mail or by phone at 781.639.1104.

**Rest assured, we will collaborate with you to ensure that your special event goes off without a hitch!**

**We strive to provide you with splendid food and excellent service!**

It is the desire of Foodie's Feast to ensure that all of our clients are fully satisfied with our product, service and staff. In the unlikely event that you have a concern regarding the quality of the food or service after an event, please do not hesitate to contact Paul Baker at: 617.304-0114.

Thank you!

**Notes:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



**CNC's Regional Favorite Caterer and  
Marblehead's Favorite Caterer!**



2007-2008  
**Catering Menu**

781.639.1104

www.foodiesfeast.com

Paul Baker  
Chef / Proprietor  
114 Washington Street  
Marblehead, MA 01945



Gold Regional  
Favorite Caterer  
2003 - 2006



#1 Marblehead Caterer  
2003 - 2006

We reserve the right to adjust prices on menu items based on market fluctuations and item availability. Price changes may not be reflected on this menu. We will make every effort to communicate price changes when an order is placed.

**Chef Paul Baker brings over 25 years of incredible culinary experience to beautiful Marblehead. Paul began Foodie's Feast six years ago and has catered weddings, dinner parties, brunches, and fund-raisers in England, Australia, Canada, and the U.S. His clients include such luminaries as Neil Diamond, Gypsy Kings, Tracy Chapman, Kiss, Donna Summer and many more!**

**Foodie's Feast is a proud member of the Marblehead Chamber of Commerce and contributes to a number of local associations including the Marblehead Festival of Arts, Community of Friends and Someone Else's Child.**

---

## Hors d'oeuvres 3-dozen minimum

### Profiteroles

Airy, bite-sized, golden pastry filled with: lobster salad (priced seasonally), egg salad, chicken salad with grapes, tuna salad, smoked salmon and cream cheese, ham salad, curried chicken salad \$22 per dozen 4-dozen minimum

### Cocktail sandwich platter small serves 6-10, large serves 15-20

An assortment of: cucumber, tomato, ham, smoked salmon and cream cheese and egg-salad bite-sized sandwiches: small \$40, large \$65

### Great gourmet pizzas! each serves 6-10

Chicken sausage and caramelized onion; fresh tomato, basil and fresh mozzarella; tomato, spinach and feta; anchovy, black olive, tomato and onion; sausage, tomato and pepper \$16

### Fresh sea scallops wrapped in bacon

Traditional, maple-glazed or lime-marinated \$25 per dozen

### Homemade phyllo triangles

Spinach and feta; feta and sun-dried tomato; curried chicken and raisin; chicken and mango; goat cheese and asparagus; wild mushroom; brie, pear and pecan \$18 per dozen

### Brandied chicken liver pâté

Delectable chicken liver pâté on crostini, topped with cornichon and Dijon mustard \$18 per dozen

### Sausage rolls with spicy chutney dipping sauce

Sage-spiced pork sausage, in a golden pastry crust and served with chutney dipping sauce \$18 per dozen

### Chilled shrimp cocktail small serves 6-10, large serves 15-20

Crisp, lemony shrimp with your choice of 'Bloody Mary' cocktail sauce or fiery mojo sauce: small \$55, large, \$100

### Smoked salmon crostini

Homemade crostini topped with cream cheese, smoked salmon and cornichon \$18 per dozen

### Devilled eggs

Traditional, basil pesto or curry \$16 per dozen

## Quiche, pies, cakes and cookies

### Quiche and savory tarts (9-inch) serve 4-6

Specify whole wheat or white crust

Asparagus and parmesan; goat cheese and spinach; broccoli and sharp Cheddar cheese; spinach and blue cheese; caramelized apple and onion; bacon and Swiss cheese; ham and roasted red pepper; spinach and feta, etc. \$14ea

### Sweet pies

Apple, blueberry, strawberry-rhubarb, cherry, pumpkin, peach, pecan, blackberry or raspberry \$13ea  
Chocolate-pecan \$16ea

### Round cakes

Chocolate devil's food layer cake with chocolate sour cream icing \$35  
Lemon-lavender cake with lemon curd icing \$30  
Pumpkin chocolate chip cake dusted with powdered sugar \$30  
Carrot with cream cheese icing \$30

### Homemade chocolate chip & oatmeal raisin cookies - baker's dozen \$6

### Double chocolate brownie - baker's dozen \$21

### Lovely lemon shortbread - baker's dozen \$18

### Chocolate truffle nut bars - baker's dozen \$18

---

## Beverages

### Assorted premium soda, water and juice \$1.75ea

### Coffee and tea service, hot or iced \$2pp

**Foodie's Feast Coffee:** Colombian, French Roast, Vermont Maple Nut Crunch, Pumpkin Spice or Egg Nog \$9.99 per pound

---

## Services

### Staffed events

We have a highly experienced team of event managers, catering coordinators, servers and bartenders available, based on your needs. Our staff is always professional and strive to exceed your expectations.

### Equipment rental

We will work with you to find the rentals that best suit your needs. We can recommend quantities and help coordinate delivery and pick-up. Foodie's Feast can help you access a variety of China, flatware, stemware, trays, linens, tables, chairs, tents and much more.

### Bar set-up with client-provided beverages

Includes: ice, clear plastic beverage cups, napkins, garnishes, cooling barrels \$2pp

### Drop-off / pick-up service

To/from Marblehead \$10

To/from Swampscott, Nahant, Beverly and Salem \$20

## Soups, salads and sides

**Soups** \$5-6 per pint, \$7-9 per quart,

- creamy clam chowder
- beef barley
- lentil vegetable
- split pea
- butternut squash
- gazpacho
- green split-pea and ham
- corn chowder
- turkey black-bean or vegetarian black-bean chili
- golden cream of wild mushroom, etc.
- lobster bisque
- chicken vegetable
- tomato barley
- curried pumpkin
- Scotch broth
- barley mushroom
- tomato-basil

**Foodie's homemade croutons** \$4 per bag

**Salads** \$5-9 per pound, \*\$3.75pp, \*\*\$4.50pp

- curried fusilli salad with raisins
- penne and seasonal vegetable salad
- roasted red pepper and corn salad
- zesty dill potato salad
- mozzarella, tomato, and fresh basil salad\*\*
- Greek salad
- three bean salad
- mixed greens, blue cheese and Foodie's balsamic vinaigrette\*\*
- classic Caesar\*

**Sides** \$3.25-\$6.25 per pound

- herb-roasted red potatoes
- garlic mashed potatoes
- brown rice pilaf with winter root vegetables
- herbed white rice pilaf studded with lentils and vegetables
- Moroccan cous-cous
- steamed asparagus with lemon butter
- steamed broccoli with nutmeg
- sauteed seasonal vegetable medley

---

## Breakfast Goodies

**Legendary Scones or Rock cakes- assorted baker's dozen**

Blueberry; cranberry-orangey strawberry-lavender; cinnamon-raisin; cinnamon-apple; pumpkin-raisin; banana; strawberry; maple-walnut; pear cinnamon; chocolate-chili \$24

**Iggy's bagels- baker's dozen**

Assorted fresh Iggy's bagels \$12

Pint of cream cheese \$7

Pint of smoked salmon and herbed cream cheese \$12

Norwegian smoked salmon \$19 per pound

**Iggy's croissants- baker's dozen**

Assortment of butter, chocolate, almond and raisin croissants \$24

**Tea breads**

Choose from: gingerbread; lemon-poppysseed; cranberry walnut; blueberry; banana walnut; yogurt coffee cake; banana \$9

**Fresh fruit platter** small serves 6-8, large serves 10-12

Assorted seasonal fruit, artfully arranged with side of vanilla yogurt - small \$45, large \$70

**Vermont cheddar cheese and herb puffs**

Light, airy and flavorful \$15 per dozen (4-dozen minimum)

**Tortilla chips, guacamole and mango salsa** in season

\$5pp (10-person minimum)

**International cheeses**

A beautiful display of fine cheeses with crackers, bread and a fresh fruit garnish \$7.50 pp (10-person minimum)

**Fresh vegetable crudites and dip**

Fresh carrots, celery, cherry tomato and fresh blanched asparagus and broccoli and other favorites. Served with sour cream dill dip or chick-pea hummus \$5pp (10-person minimum)

**English Cucumber cups**

Filled with your choice of gazpacho; chopped ham and blue cheese; ricotta and roasted red pepper; pesto chicken; turkey and cranberry \$24 per dozen

**D-I-Y savory spreads and fillings**

Try these—and let your guests choose their favorites!

**Spreads for bread rounds or crostini** priced per pint

Chick-pea hummus \$8

Black olive and Dijon mustard butter \$10

Smoked salmon and herbed cream cheese \$12

Venetian peperonata \$12

Roasted red pepper and plum tomato bruschetta \$12

Brandade of cod \$15

**Foodie's homemade bagel chips or crostini** \$3 per bag

**Fillings for endive or cherry tomatoes** priced per pint

Chopped ham and blue cheese \$10

Ricotta and roasted red pepper \$10

Chicken and pesto \$10

Turkey and cranberry \$10

**Additional hors d'oeuvre ideas...**

Marinated goat cheese and oven roasted plum tomatoes

Chilled steamed mussels with tarragon béarnaise (in season)

Baked brie en croute with strawberry or mango coulis

Mini Italian meatballs in tomato sauce

Cucumber slices with creme fraiche and strawberry

Roast beef tenderloin with horseradish dressing on

thinly sliced Iggy's ficelle bread

Spicy yun yun potatoes

## Best of the season – entrées 10-person minimum



**Chicken breast** in lemon white wine sauce \$9pp

**Chicken stuffed with shrimp and spinach**  
in peppercorn-brandy cream sauce \$16pp

**Coq au vin** chicken pieces braised with vegetables and  
bacon in red wine \$12pp

**Roasted vegetable chicken cacciatore** with tomato,  
onion, mushroom and red wine \$12pp

**Herb-crusted roasted chicken pieces** with brown pan gravy \$8pp

**Foodie's turkey meatloaf** in a rich onion gravy \$8pp

**Dijon mustard and herb crusted beef tenderloin** \$19pp

**Beef Bourguignon** braised with vegetables in red wine \$9pp

**Foodie's beef meatloaf** in a rich onion gravy \$8pp

**Moroccan braised lamb shank** with cardamom-scented broth \$12pp

**Lamb stew** with white beans and root vegetables \$10pp

**Roasted pork loin** with celery apple sauce \$10pp

**Sage and rosemary pork tenderloin** with light pan gravy \$10pp

**Freshest Atlantic salmon poached** in white-wine \$10pp

**Freshest Atlantic salmon baked** with lavender and thyme \$10pp

**Beef and ricotta lasagna** half pan: \$45, full pan: \$85

**Turkey, spinach & ricotta lasagna** half pan: \$45, full pan: \$85

**Roasted vegetable lasagna** half pan: \$45, full pan: \$85

**Creamy chicken and pesto ziti** half pan: \$45, full pan: \$85

**Baked macaroni & 3 cheeses** half pan: \$35, full pan: \$65

**Chicken & spinach cannelloni** in tomato sauce half pan: \$45,  
full pan: \$85

**Grilled vegetable ravioli** in tomato sauce half pan: \$45,  
full pan: \$85

**Shepherd's pie** ground beef and veggies, topped with mashed potatoes  
half pan: \$45, full pan: \$85

**Vegetarian Shepherd's pie** vegetables in a rich tomato-based sauce  
beneath mashed potatoes half pan: \$45, full pan: \$85

Half pan serves 10-12, full pan serves 20-24

## Specialty platters

**Sandwich Platter** small serves 6-8, large serves 12-15

All sandwiches include cheese, lettuce, tomato, cucumber & pickle  
Herb-crusted roasted beef with horseradish dressing, spicy chicken  
and blue cheese, fresh roasted turkey breast with cranberry sauce,  
lavender-roasted chicken breast with sour cream-dill mayonnaise,  
black forest ham with Dijon, tuna salad, hummus, egg salad,  
chicken pesto salad, curried chicken salad: small \$45, large \$80

**Deli platter** serves 12-15

An assortment of roasted turkey, roasted beef, ham and cheeses  
served with lettuce, tomato, fresh bread rolls and condiments \$90

**Roasted chicken breast** serves 12-15

Fragrant lavender-roasted chicken breast, on greens, garnished with  
lemon \$60

Serve with dill-sour cream mayonnaise, add \$8

**Roasted beef tenderloin** serves 12-15

Herb-crusted roasted beef tenderloin, on greens \$150

Serve with creamy horseradish dressing, add \$8

**Roasted beef** serves 12-15

Herb-crusted roasted beef, on greens \$85

Serve with creamy blue cheese dressing, add \$8

**Roasted turkey breast** serves 12-15

Moist, fresh carved turkey breast on greens \$70

Serve with cranberry sauce, add \$8

---

## Frozen Foodie's Made with the highest quality ingredients.

### Nine-inch pies

All-white meat chicken pot pie \$14

Beef pot-pie \$14

Shepherd's pie \$14

### Pasties (pron: pâs/tee)

Cornish pasty, filled with ground beef and root vegetables \$5

Curried chicken and veggie pasty \$5

Curried vegetable pasty \$5

Cheese and vegetable pasty \$5

### Stuffed pasta

Chicken and spinach cannelloni \$12/6pcs

Grilled vegetable ravioli \$14/8pcs

Lobster ravioli \$16/8pcs

eat WELL and OFTEN!