

Drop-off / pick-up service

To/from Marblehead \$10

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

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.

Our Guarantee

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 our desire to ensure that all of our clients are fully satisfied with our products, 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: 781-639-1104.

Thank you!

Catering notes:

Prices subject to change without notice. Foodie's Feast reserves 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 changes when an order is placed.

Marblehead's Favorite Caterer!



**Catering Menu
2009**

Foodie's Feast
781.639.1104
www.foodiesfeast.com
Paul Baker
Chef / Proprietor
114 Washington Street
Marblehead, MA 01945

Now offering full beverage services through our new business venture: **Haley's Wines and Spirits**. Ask us about it!



**Gold Regional
Favorite Caterer
2003 - 2006**



**#1 Marblehead Caterer
2003 - 2007**

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!

In 2008, Foodie's Feast purchased Haley's Package Store; now called Haley's Wines and Spirits. Foodie's Feast and Haley's Wines and Spirits are proud members of the Marblehead Chamber of Commerce. They contribute to a number of local associations including the Marblehead Festival of Arts, Community of Friends, Someone Else's Child and many more.

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 \$25 per dozen 4-doz. min.

Cocktail sandwich platter

A cheerful assortment of bite-sized sandwiches including: cucumber, tomato, ham, smoked salmon and cream cheese and classic egg-salad. Small serves 6-10: \$45; Large serves 15-20: \$75

Great gourmet pizzas! each serves 4-6

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/doz.

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 \$20/doz.

Brandied chicken liver pâté

Delectable chicken liver pâté on crostini, topped with cornichon and Dijon mustard \$20/doz.

Sausage rolls with spicy chutney dipping sauce

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

Chilled shrimp cocktail

Crisp, lemony shrimp with your choice of 'Bloody Mary' cocktail sauce or fiery mojo sauce. Small serves 6-10: \$60; large serves 15-20: \$110

Smoked salmon crostini

Homemade crostini topped with cream cheese, smoked salmon and capers \$20/doz.

Devilled eggs

Traditional, basil pesto or curry \$16/doz.

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. \$14 ea

Sweet pies

Apple, blueberry, strawberry-rhubarb, cherry, pumpkin, peach, pecan, blackberry or raspberry \$14 ea.

Chocolate-pecan \$16 ea.

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 cake with cream cheese icing \$30

Bite-sized desserts

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

Double chocolate brownie -baker's dozen \$24

7-Layer bars or trail mix bars -baker's dozen \$24

Chocolate truffle nut bars -baker's dozen \$24

Lovely lemon shortbread -baker's dozen \$24

Beverages

Assorted premium soda, water and juice \$1.95 ea

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

Foodie's Feast Whole Bean 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 catering coordinators, servers and fully insured bartenders available. Our staff strives 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

Beverage consult & delivery: Haley's Wines and Spirits

We offer free delivery of alcoholic beverage orders with your catering order. Talk to us and make the right wine and beverage choices for your menu and budget.

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
- cream of wild mushroom
- vegetarian black-bean chili
- lobster bisque
- chicken vegetable
- tomato barley
- curried pumpkin
- Scotch broth
- barley mushroom
- tomato-basil
- corn chowder
- turkey black-bean chili

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
- mixed greens, blue cheese and balsamic vinaigrette**
- classic Caesar*
- three bean salad

Sides \$3.25-\$6.25 per pound

- herb-roasted red potatoes
- garlic mashed potatoes
- brown rice pilaf with winter root vegetables
- herbed 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- asst'd baker's doz.

Blueberry; cranberry-orangey strawberry-lavender; cinnamon raisin; cinnamon-apple; pumpkin-raisin; banana; strawberry; maple-walnut; pear cinnamon; chocolate-chocolate-chip-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 \$13

Norwegian smoked salmon \$20 per pound

Iggy's croissants- baker's dozen

Assortment of butter, chocolate, almond and raisin croissants \$25

Tea breads

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

Fresh fruit platter

Assorted seasonal fruit, artfully arranged with side of vanilla yogurt - Small serves 6-8: \$45; large serves 10-12: \$70

Vermont cheddar cheese and herb puffs

Light, airy and flavorsome \$15 per dozen (4-doz. min.)

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 \$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

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

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 and arugula with horseradish dressing on thinly sliced Iggy's ficelle bread

Bite-sized proscuitto-wrapped melon with mint

Best of the season – entrées 10-person min.**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

Beef tenderloin

Roasted with Dijon mustard and fine herbs \$19pp

Beef Bourguignon

Braised with vegetables in red wine \$9pp

Foodie's beef meatloaf

Baked in a rich beef-onion gravy \$8pp

Moroccan braised lamb shank

With fragrant cardamom-scented broth \$12pp

Rustic lamb stew

With white beans and root vegetables \$10pp

Cumin-crusted roasted pork loin

Complemented with a celery-apple sauce \$10pp

Sage-rosemary roasted pork tenderloin

With light pan gravy \$10pp

Fresh poached Atlantic salmon

In white-wine, lemon and seasonal herbs \$10pp

Fresh baked Atlantic salmon

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 & three-cheese béchamel

Half pan: \$35, full pan: \$65

Beef shepherd's pie topped with mashed potatoes

Half pan: \$45, full pan: \$85

Rich lentil and vegetable shepherd's pie

Half pan serves 10-12: \$45; full pan serves 20-24: \$85

Specialty platters**Sandwich Platter***All sandwiches include cheese, lettuce, tomato, cucumber & pickle on an assortment of 7-grain bread, sourdough bread, small baguettes and wraps*

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 serves 6-8: \$50; large serves 12-15: \$90

Deli platter serves 12-15

An assortment of roasted turkey, roasted beef, ham and cheeses served with lettuce, tomato, fresh bread rolls and condiments \$100

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