




ENDICOTT ESTATE  
WEDDING MENU  
2023

100 CHELMSFORD ST | LOWELL, MA 01851  
[ARTISANCHEFCATERING.COM](http://ARTISANCHEFCATERING.COM)





ARTISAN CHEF CATERING CUSTOMIZES DETAILS AND MENUS TO REFLECT THE PERSONALITIES OF EACH UNIQUE COUPLE. WE WILL HELP YOU NAVIGATE THE PROCESS WITH EASE. OUR MENUS INCLUDE FOOD AND STAFFING, BAR PACKAGES AND RENTALS AVAILABLE THROUGH ARTISAN IF NEEDED. YEARS OF EXPERIENCE WORK IN YOUR FAVOR AS WE CRAFT YOUR IDEAS, THEME, AND FAVORITE FOODS INTO A SEAMLESS MILESTONE. ENCLOSED YOU WILL FIND MENUS DEMONSTRATING OUR OPTIONS OF SERVICE STYLE AT THREE PRICE POINTS. WE ALSO CUSTOM WRITE OUR MENUS WITH CLIENTS TO INSURE THE MENU AND BUDGET MEET YOUR NEEDS. PLEASE LOOK THROUGH OUR MENU SELECTION AND CALL OUR SALES OFFICE TO START PLANNING YOUR WEDDINGS. ARTISAN CHEF CATERING IS ON YOUR TEAM, AND YOU DESERVE THE BEST!

ENCLOSED YOU WILL FIND MENUS REPRESENTING THREE PRICE POINTS AND OUR THREE SERVING STYLES. PLEASE CONTACT US FOR PRICING ON SHOWERS, BIRTHDAYS, MITZVAHS, ANNIVERSARIES AND MORE.

# SILVER PLATED

ALL ENTRÉE'S SERVED WITH YOUR SELECTION OF OUR SEASONAL VEGETABLES AND ACCOMPANIMENTS. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.

## STATIONARY HORS D 'OEUVRES

Display of Assorted Domestic and European Cheeses  
Artistically presented with Fresh Fruit Garnish and Varieties of Crackers

## SALAD COURSE

Choice of Mixed Green Salad or Lavender Caesar Salad  
Served with Chef's Selection of Fresh Bread

## ENTRÉE

Choose Two of the following:  
New England Baked Haddock  
Chicken Picatta with Lemon and Caspers in a White Wine Sauce  
Garlic and Peppercorn-crusted Tri Tip, Served with a Mushroom Merlot Demi Glacé  
\*Served with your choice of starch and seasonal vegetable

## DESSERT- BUFFET:

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering  
Coffee, Tea and Decaffeinated Coffee

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$109.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**

\*All Entrées Served with Your Selection of Our Seasonal Vegetables and Accompaniments.  
Vegetarian Options Available Upon Request



# SILVER STATIONS

## STATIONARY HORS D 'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

### ENTRÉE | FORK FRIENDLY STATIONS

#### Station 1

Chicken Picatta with Lemon and Capers

Rustic Vegetable Risotto

Lavender Caesar Salad with Homemade Cornbread Crutons

#### Station 2

Wild Mushroom Ravioli with Boursin Cream, Diced Tomato and Asparagus

Assorted Rolls and Bread

#### Station 3

Maple and Mustard Glazed Salmon

Wild Rice Pilaf

Fresh Steamed Vegetables



## DESSERT BUFFET

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering  
Coffee, Tea and Decaffeinated Coffee

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$103.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**

## ENTREE ACCOMPANIMENTS

### Starch

Traditional Mashed Potatoes

Garlic Mashed Potatoes

Bourbon and Vanilla Mashed

Sweet Potatoes

Horseradish Mashed Potatoes

Cheddar Mashed Potatoes

Roasted Red Bliss Potatoes with Rosemary

Harvest Rice Pilaf

Roasted Yukon Gold and Sweet Potatoes

Caramelized Onion and Cheddar

Mashed Potatoes

Lemon Basmati Rice

Penne with Asparagus, Grape Tomato and Parmesan Cream

### Vegetables

Grilled Vegetable Display

Roasted Broccolini

Spring Vegetable Medley

Roasted Fall Vegetable Medley with a Maple Balsamic Glaze

Steamed Vegetable Medley

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# SILVER BUFFET

## STATIONARY HORS D'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## ENTRÉE | BUFFET

Choice of Mixed Green Salad or Lavender Caesar Salad

Assorted Fresh Breads

Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & Fresh Thyme Sauce

Macadamia and Sweet Chili Crusted Salmon

Roasted Red Bliss Potatoes with Rosemary, Garlic, and Olive Oil

Grilled Vegetable Display

## DESSERT BUFFET

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Coffee

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$97.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**

\* Vegetarian Options Available Upon Request

## ENTREE ACCOMPANIMENTS

Salads (all of the below Salads are interchangeable):

Mixed Green Salad with Spiced Pecans, Gorgonzola and Dried Cranberries in an Orange Ginger Vinaigrette

Lavender Caesar Salad with Homemade Cornbread Croutons and Lavender Caesar Dressing

Spinach Salad with Red Onion, Strawberries and Gorgonzola in an Orange Ginger Vinaigrette

Mixed Green Salad with Grape Tomatoes, English Cucumbers and Sun-Dried Tomato Vinaigrette

Apple Cheddar Salad with Mixed Greens, Spiced Pecans, and Dried Cranberries in a Cider Vinaigrette

Mixed Greens and Arugula Salad Served with Feta, Artichokes, Cucumbers, Tomatoes, Red Onions.

Topped with a White Balsamic, Lemon, Basil and Honey Vinaigrette

# GOLD PLATED

ALL ENTRÉE'S SERVED WITH YOUR SELECTION OF OUR SEASONAL VEGETABLES AND ACCOMPANIMENTS. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.

## STATIONARY HORS D 'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## PASSED HORS D 'OEUVRES

Choice of Any Three of Our Signature Passed Hors D'Oeuvres

## SALAD COURSE

Spinach Salad with Gorgonzola, Red Onion, and Sliced Strawberries in a Orange Ginger Vinaigrette  
Served with Homemade Focaccia

## ENTRÉE

Choice of Two of the following:

Sliced Sirloin with Wild Mushroom Demi Glacé

Four Jumbo Shrimp Stuffed with Fresh Crabmeat and Topped with Hollandaise Sauce

Sun-dried Tomato, Artichokes, Basil and Ricotta Cheese Stuffed Chicken Breast Served with Balsamic, and Tomato Compte

Fingerling Potato and Caramelized Onion Terrine

Roasted Broccolini

## DESSERT BUFFET

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering  
Coffee, Tea and Decaffeinated Coffee

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$120.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**

\*All Entrées Served with Your Selection of Our Seasonal Vegetables and Accompaniments.  
Vegetarian Options Available Upon Request



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# GOLD STATIONS

## STATIONARY HORS D'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## PASSED HORS D'OEUVRES

Choice of Any Three of Our Signature Passed Hors D'Oeuvres

## PASTA BAR

Selections of: Cheese Tortellini and Penne Pasta

Sauce choices: Alfredo, Thick Tomato Sauce and Vodka Sauce

Choices of: Shrimp, Sautéed Chicken, Sweet Italian Sausage, and Vegetables

Topping Choices: Parmesan Cheese and Crushed Red Pepper

Served with Homemade Focaccia Bread

## SLIDER STATION

Classic Caesar Salad

Miniature Cheeseburger Sliders on Fresh Brioche Rolls.

Served with Sliced Onion, Sliced Tomato, Lettuce, Pickles, Mayonnaise, Ketchup and Mustard

(Portabella burgers available for vegetarians)

Homemade Macaroni and Cheese

## FAJITA STATION

Spicy Chicken, Beef, Peppers and Onions.

Served with Soft Flour Tortillas, Shredded Lettuce, Tomato, Cheese, Sour Cream, Guacamole and Salsa

Spanish Rice and Tortilla Chips

Santa Fe Salad: Mixed field greens with a medley of chopped grilled vegetables including corn, asparagus tips, green onion, zucchini with tomatoes and avocado, tossed in cilantro-lime vinaigrette

## DESSERT BUFFET

Client Provided Wedding Cake, Cut & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service



PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.  
**\$135.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**

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# GOLD BUFFET

## STATIONARY HORS D'OEUVRES:

Choice of any One of our Signature  
Stationary Hors d'Oeuvres

## PASSED HORS D'OEUVRES:

Choice of any Three of our Signature  
Passed Hors d'Oeuvres

## BUFFET:

Assorted Rolls and Breads

Mixed Field Greens: European Cucumbers, Grape Tomatoes, and Syrian Bread Crisps with a  
White Balsamic Dressing

Boneless Braised Short Ribs

Chicken Marsala: sautéed medallions of tender Chicken Breast smothered in a savory Marsala  
Wine Demi-Glacé with fresh Mushrooms and Shallots

Rustic Vegetable Risotto

Fresh display of Grilled Asparagus, Zucchini, Summer Squash, Red Onions, Portobello  
Mushrooms, Sweet Red and Green Peppers, Salt, Pepper and Olive Oil

## DESSERT:

Client Provided Wedding Cake, Cut & Plated by Artisan Chef  
Coffee, Tea and Decaffeinated Service

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$116.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**



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# PLATINUM PLATED

## STATIONARY HORS D'OEUVRES

Choice of Two Appetizers from Our Signature Stationary Hors D'Oeuvre Section or One from our Upgraded Stationary Hors d'Oeuvre Section

## PASSED HORS D'OEUVRES

Choice of Any Five of Our Signature Passed Hors D'Oeuvres

## FIRST COURSE

Mushroom Ravioli in a Boursin Cream with Diced Tomato Concasse and Chiffonade of Fresh Basil

## SALAD COURSE

Mixed Greens with Grilled Asian Pears, Goat Cheese and Wonton Crisps in a Cider Vinaigrette and Our Chef's Homemade Bread

## ENTRÉE

Choice of Two of the following:

Rare Tuna Steak with Sesame, Mirin, and Sweet Chili Glaze

Roasted Peppercorn Crusted Beef Tenderloin with Wild Mushroom Demi Glacé

Crab and Lobster Stuffed Lemon Sole with Choice of Hollandaise, Béarnaise, or Choron Sauce

Garlic and Rosemary Crusted Rack of Lamb, Dijon Jus

Pan Roasted Statler Chicken Breast with Cippolini Chasseur Sauce

\*Served with your choice of starch and seasonal vegetable

## DESSERT BUFFET

Client Provided Wedding Cake Cut & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$171.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**

\*All Entrées Served with Your Selection of Our Seasonal Vegetables and Accompaniments.  
Vegetarian Options Available Upon Request



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# PLATINUM STATIONS

## STATIONARY HORS D'OEUVRES

Choose One Stationary Hors D'oeuvre

## PASSED HORS D'OEUVRES

Choice of Any Five of Our Signature Passed Hors D'Oeuvres

## CHEF ATTENDED CARVING STATION

Hand Sliced Tenderloin with Cabernet Demi Glacé

Horseradish Mashed Potato

Mixed Green Salad with Dried Cranberries, Spiced Pecans, Gorgonzola & Orange Ginger Vinaigrette

Homemade Focaccia Bread

## POULTRY STATION

Spinach and Ricotta Stuffed Chicken:

Served with Toasted Orzo Pilaf and a Nest of Baby Arugula and Graced with Lemon Basil Cream

## PASTA STATION

Butternut Squash Ravioli Brown Butter, Spinach, Asiago Cheese, Pine Nuts and Sage

Lobster Ravioli with Lobster, Scallops, and Sherry Cream

Lavender Infused Caesar Salad with Cornbread Croutons

Grilled Summer Vegetable Arrangement

Garlic Bread

## DESSERT

Client Provided Wedding Cake Cut & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$175.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**



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# PLATINUM BUFFET

## STATIONARY HORS D 'OEUVRES

Choice One Stationary Hors D'Oeuvres

## PASSED HORS D 'OEUVRES

Choice of Any Fiver of Our Signature Passed Hors D'Oeuvres

## BUFFET

Assorted Bread Basket with Butter

Baby Arugula with Grilled Pear and Maytag Blue Cheese, Candied Walnuts, Sherry Vinaigrette

Rosemary and Caramelized Onion Focaccia Bread

Herb Crusted Tenderloin with Sides of Wild Mushroom Demi Glacé and Caramelized Onion Compote

Cavatelli Pasta with Scallops, Shrimp, Lobster, Wild Mushrooms,  
Tossed with Concasse Tomatoes and Vodka Cream

Caramelized Onion and Cheddar Mashed Potato

Spring Vegetable Medley

## DESSERT

Client Provided Wedding Cake Cut & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$152.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**



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# LATE NIGHT SNACKS

## LATE NIGHT SNACKS

Cheese Burger Sliders OR Pulled Pork Sliders with BBQ Sauce and Coleslaw.

Served with Hand-cut Chips in Red and White Paper Boats \$8.00

Pretzels with Beer Cheese

\$5.25

Cookies and Mini Milk Cartons

\$4.25

Hot Dog Bar Served with Hand-cut Chips in Red and White Paper Boats

\$7.75

Italian Sausage Bar

\$7.25

Popcorn

\$3.50

Nacho Bar

\$8.75

Chicken Fingers with BBQ, Sweet & Sour, Honey Mustard and Ketchup

\$7.25

Donut Bar

Cake and Raised Donuts with Assorted Toppings

\$7.00

# BAR PACKAGES

## BEER & WINE

(select 4 wines)

20 ACRES CABERNET  
JOSH PINOT NOIR  
BOGLE MERLOT  
KENDAL JACKSON CHARDONNAY  
OYSTER BAY SAUVIGNON BLANC  
BOGLE PINOT GRIGIO  
OYSTER BAY ROSÉ  
LA MARCA PROSECCO

## 3 BEERS

SEASONAL, IPA, BUDLIGHT  
(SELECT BASED ON SEASONALITY & AVAILABILITY)

INCLUDES: WATER, SPARKLING WATER, COKE,  
SPRITE, DIET COKE, GINGER ALE, PLASTIC CUPS,  
COCKTAIL NAPKINS, BEVERAGE TUBS, ICE,  
& BAR TOOLS

+MA Meals Tax & 20% Management Fee

## PRICING:

2 HOURS \$15

3 HOURS \$18

4 HOURS \$21

5 HOURS \$24

\*50 PERSON MINIMUM

## FULL BAR

(select 4 wines)

20 ACRES CABERNET  
JOSH PINOT NOIR  
BOGLE MERLOT  
KENDAL JACKSON CHARDONNAY- KENDALL  
OYSTER BAY SAUVIGNON BLANC  
BOGLE PINOT GRIGIO  
OYSTER BAY ROSÉ  
LA MARCA PROSECCO

## 3 BEERS

SEASONAL, IPA, BUDLIGHT  
(SELECT BASED ON SEASONALITY & AVAILABILITY)

TITOS VODKA  
CAPTAIN MORGAN'S RUM  
GIN  
TEQUILA  
WHISKEY

INCLUDES: WATER, SPARKLING WATER, COKE, SPRITE,  
DIET COKE, GINGER ALE, CRANBERRY, ORANGE JUICE,  
GRAPEFRUIT JUICE, PINEAPPLE JUICE, TONIC, CLUB SODA,  
SOUR MIX, & GARNISH, PLASTIC CUPS, COCKTAIL NAPKINS,  
BEVERAGE TUBS, ICE, & BAR TOOLS

+MA Meals Tax & 20% Management Fee

## PRICING:

2 HOURS \$20

3 HOURS \$25,

4 HOURS \$30

5 HOURS \$35

\*50 PERSON MINIMUM

## BARTENDERS ONLY (all alcohol and soft drinks provided by client)

**\$65.00** PER HOUR PER BARTENDER. 1 BARTENDER PER 50 GUESTS. MINIMUM OF 2 HOURS SERVE TIME WITH 2 HOURS OF SET UP AND 1 HOUR OF BREAKDOWN- 5 HOURS MINIMUM TOTAL.

**\$2.00** PER PERSON CORKAGE FEE (MINIMUM OF \$100.00).

CASH TIPS RETAINED BY BARTENDER, WHERE APPROPRIATE

ALL ALCOHOL PROVIDED BY CLIENT AND DISPENSED BY ARTISAN CHEF CATERING.

BAR EQUIPMENT FOR EVENTS INCLUDES PLASTIC CUPS, COCKTAIL NAPKINS, BEVERAGE TUBS, ICE AND BAR TOOLS.

INCLUDES TIPS CERTIFIED BARTENDERS AND LIQUOR LIABILITY INSURANCE. CLIENT TO PROVIDE ALL ALCOHOL AND MIXERS UNLESS A MIXER PACKAGE HAS BEEN ADDED TO BAR QUOTE.

## ADDITIONAL SERVICES

**MIXER PACKAGE: \$5** PER PERSON. INCLUDES WATER, SPARKLING WATER, COKE, DIET COKE, GINGER ALE, SPRITE, WATER, CRANBERRY, ORANGE JUICE, GRAPEFRUIT JUICE, PINEAPPLE JUICE, TONIC, CLUB SODA, SOUR MIX AND GARNISH

2 bar tables and linen toppers \$75

**HYDRATION STATION:** FRESH LEMONADE, ICED TEA, WATER

**\$5** PER PERSON FOR 3 HOURS OF SELF SERVE.

MINIMUM OF 50 GUESTS

**GLASSWARE: \$3** PER PERSON

**\*CUSTOM WRITTEN SIGNATURE CRAFT COCKTAILS AVAILABLE UPON REQUEST**

**CELEBRATORY GLASS OF BUBBLY (CHAMPAGNE TOAST) \$7 (FLUTE RENTALS \$1 PER STEMLESS FLUTE)**

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# COCKTAIL MENU

## PICK TWO STATIONARY SELECTIONS

- Cheese Display of Vermont Cheddar, Coastal Cheddar, Smoked Gouda, Goat Cheese, Cranberry Wensleydale and Brie served with fresh Fruit garnish and Crackers
- Buffalo Chicken Dip with Tortilla Chips and Crusty Breads
- Mediterranean Display including: Hummus, Tabouleh, Baba Ganoush, Seasoned Pita Crisps, Olives, Feta, Tomato and Onions
- Spinach & Artichoke Dip with Pita Crisps
- Brushetta Bar with Crostini, fresh Breads, Sun-dried Tomato Tapenade, Eggplant Caponata, Olive and Tomato Tapenade, and Tomatoes, Basil and Fresh Mozzarella
- Sugar Snap Peas and Carrots with Curried Peanut Dip



## PICK SIX PASSED SELECTIONS

- Hazelnut Chicken with Mango Salsa
- Pecan Chicken with Cranberry Orange Chutney
- Buffalo Chicken Wontons with Blue Cheese
- Louisiana Spiced Shrimp with creamy Avocado
- Scallops wrapped in Bacon with Maple
- Shrimp Cocktail
- Asparagus & Cheddar Crepes
- Pizzetta Assortment
- Thai Beef with Gai Yang
- Rare sliced Sirloin on Crostini with herbed Goat Cheese
- Tenderloin with Horseradish
- BLT Bites with shredded Lettuce, chopped Tomatoes, crispy Bacon and a touch of Mayo
- Brie, Dried Cherry & Caramelized Onion Quesadilla



PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$50.00 PER PERSON, PER PERSON,  
ADDITIONAL FEES INCLUDE 7% MEALS TAX.  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE  
(BASED ON A GUEST COUNT OF 50 FOR A 3 HOUR EVENT)**

# BRUNCH MENU

**THIS MENU IS BASED ON A GUEST COUNT OF 50 PEOPLE OR MORE.**

- Mini Pastry, Including: Croissants, Muffins, and Danish
- Spinach Salad with Strawberries, Red Onion, Gorgonzola, and a Orange Ginger Vinaigrette
- Assorted Quiche Selections, Including: Lorraine, Asparagus, Tomato with Brie, and Spinach, Feta & Mushroom
- Apricot Champagne Chicken or Chicken Picatta
- Blueberry Coffee Cake French Toast with Maple Syrup
- Bacon or Sausage
- Roasted Red Bliss Potatoes with Rosemary and Lemon Zest
- Fruit Salad
- Coffee, Tea, and Decaffeinated Coffee

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$59.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX**

**20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE**

**(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**

**MORE TIME CAN BE ADDED ON FOR \$300 PER HOUR FOR STAFFING.**



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# LUNCH OR DINNER MENU

PRICING FOR CORPORATE AND/OR 3 HOUR EVENTS ONLY

## CHOOSE ONE SALAD

- Lavender Caesar Salad with Cornbread Croutons
- Mixed Green Salad with Spiced Pecans, Gorgonzola, and Dried Cranberries in an Orange Ginger Vinaigrette
- Mixed Green Salad with Grape Tomatoes, English Cucumbers and Sun-Dried Tomato Vinaigrette
- Apple Cheddar Salad with Mixed Greens, Spiced Pecans, and Dried Cranberries in a Cider Vinaigrette
- Mixed Greens and Arugula Salad Served with Feta, Artichokes, Cucumbers, Tomatoes, Red Onions with a Balsamic, Lemon, Basil, and Honey Vinaigrette

## CHOOSE ONE ENTREE

- Chicken Picatta with Lemon and Capers
- Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & Fresh Thyme Sauce
- Cornbread and Dried Cranberry Stuffed Chicken with a Pan Gravy
- Sliced Sirloin with a Bacon and Pearl Onion Demi (add \$8 per person)
- Boneless Braised Short Ribs (add \$12 per person)
- Maple and Mustard Glazed Salmon (add \$5 per person)
- Macadamia and Sweet Chili Salmon (add \$5 per person)
- New England Baked Haddock (add \$5 per person)

## CHOOSE ONE STARCH

- Caramelized Onion and Cheddar Mashed Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes with Garlic and Rosemary
- Penne with Asparagus, Grape Tomato, and Parmesan Cream
- Homemade Macaroni and Cheese

## CHOOSE ONE VEGETABLE

- Grilled Vegetable Display
- Roasted Broccolini
- Spring Vegetable Medley
- Roasted Fall Vegetable Medley with a Maple Balsamic Glaze
- Steamed Vegetable Medley

PACKAGE PRICING INCLUDES FOOD, STAFFING AND RENTAL.

**\$59.00 PER PERSON, ADDITIONAL FEES INCLUDE 7% MEALS TAX  
20% MANAGEMENT FEE, ENDICOTT KITCHEN FEE  
(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**

**MORE TIME CAN BE ADDED FOR \$300 PER HOUR FOR STAFFING**





100 CHELMSFORD ST | LOWELL, MA 01851

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