

SSB Catering - 2023 Menu

HOT & COLD APPETIZERS

(min. 5 doz.)

Stuffed Mushrooms <i>Stuffed with a Maine seafood stuffing</i>	14.95/dz.
Clams Casino <i>Maine littleneck clam topped with bacon, sweet chili sauce and local Vermont cheese</i>	19.95/dz.
Deviled Eggs <i>Traditional or spicy</i>	10.95/dz.
Cucumber Rounds <i>Boursin cheese and chilled shrimp on an English cucumber</i>	12.95/dz.
Teriyaki Beef Skewers <i>Marinated sirloin of beef coated with house made teriyaki glaze</i>	14.95/dz.
Spicy Peanut Chicken Skewers <i>Grilled chicken breast marinated in Asian spices and served with a peanut sauce</i>	13.95/dz.
Ahi Tuna Skewers <i>Ahi tuna and fresh pineapple drizzled with a cilantro wasabi aioli</i>	17.95/dz.
Bacon Wrapped Scallops <i>Served with a caramelized bacon chutney</i>	14.95/dz.
Bacon Wrapped Shrimp <i>Served with a caramelized bacon chutney</i>	14.95/dz.
Apple Smoked Pulled Pork Slider <i>Pulled pork, BBQ sauce and coleslaw on a Hawaiian roll</i>	12.95/dz.
Maine Lobster Slider <i>Lobster meat in a mayonnaise dressing on a Hawaiian roll</i>	24.95/dz.
Smoked BBQ Chicken Slider <i>House smoked chicken on a Hawaiian roll with BBQ sauce</i>	12.95/dz.
House Smoked Turkey Sliders <i>Smoked Turkey with roasted garlic aioli on a Hawaiian roll</i>	12.95/dz.
Caribbean Coconut Shrimp <i>Jumbo shrimp breaded with toasted coconut flakes and served with a sweet chili sauce</i>	12.95/dz.
Blue Cheese Stuffed Meatballs <i>Served with a mustard cream sauce</i>	10.95/dz.

SSB Catering - 2023 Menu

Sweet & Sour Meatballs <i>House made meatballs in sweet and sour sauce</i>	10.95/dz.
Cajun Chicken Bites <i>Cajun seasoned chicken strips served with zesty avocado dipping sauce</i>	12.95/dz.
Bruschetta with Roasted Vegetables	12.95/dz.

BOARDS/STATIONS

(min. 50 people)

Cheese Platter <i>Assortment of local and imported cheeses served with a variety of crackers</i>	10.95/pp
Chilled Seafood Station <i>Shrimp, mussels, lobster claw, lobster tail and littleneck clams</i>	34.95/pp
Slider Station <i>Pulled pork, turkey, pulled chicken, brisket</i>	27.95/pp
Baked Potato Bar <i>Bacon, cheddar, scallion, chili, smoked pulled pork, sour cream, salsa, butter</i>	10.95/pp
Cheese and Fruit Platter <i>Assortment of local and imported cheese and fresh seasonal fruits</i>	11.95/pp
Crudit� Board <i>Assorted Italian meats, local and imported cheeses, olives, pickled vegetables, and chutney</i>	16.96/pp

ENTREE'S

BUFFET

New England Clam Bake <i>1 ¼ lb. Lobster, ½ dz. Steamers, boiled salt potatoes, corn on the cob, coleslaw, and potato salad</i>	74.95/pp
Back Country Italian Buffet <i>Three cheese tortellini alfredo, mama's homemade meatballs, six-layer meat lasagna with bolognaise, assorted salads, garlic bread, cannoli, and tiramisu</i>	39.95/pp
Gourmet Taco Bar <i>Trio of chicken, ground beef and carnitas accompanied with assorted condiments and toppings. Served with soft and hard shell tacos, Mexican rice and refried beans</i>	32.95/p
Grand Buffet <i>Assorted salads, rolls and butter, vegetable stuffing, roasted garlic mashed potato, seasoned vegetables, baked ziti, and blackened chicken breast with mango salsa. Carving station with roast beef, ham and turkey served with peppercorn, red wine demi glaze and creamy horseradish sauces.</i>	49.95/pp

SSB Catering - 2023 Menu

Chicken Cordon Blue Buffet 32.95/pp
Assorted salads, rice pilaf, roasted green beans with garlic sauce, chicken cordon blue with mornay sauce, homemade rolls, and butter.

Backyard Buffet 29.95/pp
Pasta salad, potato salad, coleslaw, watermelon, burgers, hotdogs, grilled chicken breast and all the fixings.

Trio Buffet 44.95/pp
House salad, homemade rolls and butter, rice pilaf, roasted red bliss potatoes, chicken Kiev, lemon dill salmon, chef carved roast beef served with a red wine demi glaze and sour cream horseradish sauce.

Surf & Turf Buffet Market Price
Garden salad, potato salad, corn on the cob, smoked chicken, lobster or steamers and corn bread.

BBQ BUFFET

Smoke Shack BBQ Buffet 35.95/pp
Garden salad, potato salad, honey BBQ baked beans, smoked chicken, smoked BBQ ribs, corn on the cob and corn bread.

Smoke Shack Grand Buffet 42.95/pp
Home style potato salad, local corn on the cob, beef brisket, smoked chicken, pulled pork, baby back ribs and corn bread.

1/2 & 1/2 BBQ Buffet 34.95/pp
Pulled pork and BBQ beef brisket with potato salad, garden salad, honey BBQ beans and rolls.

BBQ Chicken Buffet 24.95/pp
BBQ smoked chicken with baked beans, pasta salad, potato salad, coleslaw, corn on the cob and corn bread.

PLATED

(min. 25 people)

Chicken plates served with garden salad, seasoned vegetables, rice pilaf and rolls and butter

<i>Blackened Chicken Breast with Mango Relish</i>	29.95/pp
<i>Chicken Cordon Blue</i>	29.95/pp
<i>Chicken Marsala</i>	29.95/pp
<i>Chicken Piccata</i>	29.95/pp
<i>Jerk Chicken</i>	29.95/pp
<i>Roasted Chicken</i>	29.95/pp
<i>Teriyaki Chicken</i>	29.95/pp

SSB Catering - 2023 Menu

Beef or Lamb plates are served with garden salad, seasoned vegetables, roasted garlic mashed potato and rolls and butter

<i>Grilled Filet Mignon with red wine demi glaze</i>	46.00/pp
<i>Slow roasted prime rib</i>	42.00/pp
<i>Tip's & Truffles</i>	46.00/pp
<i>Blackened Beef Tenderloin</i>	46.00/pp
<i>Surf & Turf</i>	56.00/pp
<i>6oz. Filet with a grilled Maine lobster tail</i>	

From the Sea plates are served with garden salad, seasoned vegetables, rice pilaf and rolls and butter

<i>Lobster Stir Fry</i>	32.95/pp
<i>Lobster 1 ½ lb.</i>	39.95/pp
<i>Rosemary Skewered Sea Scallops</i>	35.95/pp
<i>Maple Bourbon Glazed Salmon</i>	29.00/pp
<i>Stuffed Jumbo Shrimp</i>	29.00/pp
<i>Seafood Stuffed Sole</i>	29.00/pp
<i>Tuna Steak</i>	34.00/pp
<i>With honey chipotle BBQ glaze with spicy fruit salsa</i>	