

## SSB Catering - 2024 Menu

### HOT & COLD APPETIZERS

(min. 5 doz.)

Stuffed Mushrooms <i>Stuffed with a Maine seafood stuffing</i>	15.95/dz.
Clams Casino <i>Maine littleneck clams topped with bacon, sweet chili sauce and local Vermont cheese</i>	19.95/dz.
Avocado Deviled Eggs <i>Traditional or spicy</i>	12.95/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>	14.95/dz.
Bacon Wrapped Scallops <i>Served with a caramelized bacon chutney</i>	19.95/dz.
Bacon Wrapped Shrimp <i>Served with a caramelized bacon chutney</i>	15.95/dz.
Apple Smoked Pulled Pork Sliders <i>Pulled pork, BBQ sauce and coleslaw on a Hawaiian roll</i>	14.95/dz.
Maine Lobster Sliders <i>Lobster meat in a mayonnaise dressing on a Hawaiian roll</i>	24.95/dz.
Smoked BBQ Chicken Sliders <i>House smoked chicken on a Hawaiian roll with BBQ sauce</i>	14.95/dz.
House Smoked Turkey Sliders <i>Smoked Turkey with roasted garlic aioli on a Hawaiian roll</i>	14.95/dz.
Caribbean Coconut Shrimp <i>Jumbo shrimp breaded with toasted coconut flakes and served with a sweet chili sauce</i>	14.95/dz.
Bleu Cheese Stuffed Meatballs <i>Served with a mustard cream sauce</i>	12.95/dz.
Sweet & Sour Meatballs <i>House made meatballs in sweet and sour sauce</i>	12.95/dz.
Bruschetta with Roasted Vegetables	13.95/dz.

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### BOARDS/STATIONS

(min. 50 people)

<b>Cheese Platter</b> <i>Assortment of local and imported cheeses served with a variety of crackers</i>	10.95/pp
<b>Chilled Seafood Station</b> <i>Shrimp, mussels, lobster claw, lobster tail and littleneck clams</i>	34.95/pp
<b>Slider Station</b> <i>Pulled pork, turkey, pulled chicken, brisket</i>	29.95/pp
<b>Baked Potato Bar</b> <i>Bacon, cheddar, scallion, chili, smoked pulled pork, sour cream, salsa, butter</i>	12.95/pp
<b>Cheese and Fruit Platter</b> <i>Assortment of local and imported cheese and fresh seasonal fruits</i>	13.95/pp
<b>Crudit� Board</b> <i>Assorted Italian meats, local and imported cheeses, olives, pickled vegetables, and chutney</i>	17.95/pp

### ENTREE'S

#### BUFFET

<b>New England Clam Bake</b> <i>1 � lb. Lobster, � dz. Steamers, boiled salt potatoes, corn on the cob, coleslaw, and potato salad</i>	MP
<b>Back Country Italian Buffet</b> <i>Three cheese tortellini alfredo, mama's homemade meatballs, six-layer meat lasagna with bolognaise, assorted salads, garlic bread, cannoli, and tiramisu</i>	41.95/pp
<b>Gourmet Taco Bar</b> <i>A 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>	34.95/pp
<b>Grand Buffet</b> <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
<b>Chicken Cordon Blue Buffet</b> <i>Assorted salads, rice pilaf, roasted green beans with garlic sauce, chicken cordon blue with mornay sauce, homemade rolls, and butter.</i>	34.95/pp
<b>Backyard Buffet</b> <i>Pasta salad, potato salad, coleslaw, watermelon, burgers, hotdogs, grilled chicken breast and all the fixings.</i>	32.95/pp



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### BBQ BUFFET

#### Smoke Shack BBQ Buffet

39.95/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

48.95/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

38.95/pp

*Pulled pork and BBQ beef brisket with potato salad, garden salad, honey BBQ beans and rolls.*

#### BBQ Chicken Buffet

29.95/pp

*BBQ smoked chicken with baked beans, pasta salad, potato salad, coleslaw, corn on the cob and corn bread.*

### PLATED

(min. 25 people)

(Includes China & silverware)

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

*Blackened Chicken Breast with Mango Relish*

39.95/pp

*Chicken Cordon Blue*

39.95/pp

*Chicken Marsala*

39.95/pp

*Chicken Piccata*

39.95/pp

*Jerk Chicken*

39.95/pp

*Roasted Chicken*

39.95/pp

*Teriyaki Chicken*

39.95/pp

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

*Grilled Filet Mignon with red wine demi glaze*

49.00/pp

*Slow roasted prime rib*

45.00/pp

*Tip's & Truffles*

49.00/pp

*Blackened Beef Tenderloin*

49.00/pp

*Surf & Turf*

65.00/pp

*6oz. Filet with a grilled Maine lobster tail*



## *SSB Catering - 2024 Menu*

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

<i>Lobster Stir Fry</i>	<i>41.95/pp</i>
<i>Lobster 1 ½ lb.</i>	<i>39.95/pp</i>
<i>Rosemary Skewered Sea Scallops</i>	<i>35.95/pp</i>
<i>Maple Bourbon Glazed Salmon</i>	<i>32.95/pp</i>
<i>Tuna Steak</i>	<i>36.95/pp</i>
<i>With honey chipotle BBQ glaze with spicy fruit salsa</i>	