

## SSB Catering - 2025 Menu

### HOT & COLD APPETIZERS

(min. 5 doz.)

<b>Stuffed Mushrooms</b> <i>Stuffed with a Maine seafood stuffing</i>	21.95/dz.
<b>Avocado Deviled Eggs</b> <i>Traditional or spicy</i>	21.95/dz.
<b>Cucumber Rounds</b> <i>Boursin cheese and chilled shrimp on an English cucumber</i>	19.95/dz.
<b>Teriyaki Beef Skewers</b> <i>Marinated sirloin of beef coated with house made teriyaki glaze</i>	24.95/dz.
<b>Spicy Peanut Chicken Skewers</b> <i>Grilled chicken breast marinated in Asian spices and served with a peanut sauce</i>	24.95/dz.
<b>Bacon Wrapped Scallops</b> <i>Served with a caramelized bacon chutney</i>	29.95/dz.
<b>Bacon Wrapped Shrimp</b> <i>Served with a caramelized bacon chutney</i>	26.95/dz.
<b>Apple Smoked Pulled Pork Sliders</b> <i>Pulled pork, BBQ sauce and coleslaw on a Hawaiian roll</i>	21.95/dz.
<b>Maine Lobster Sliders</b> <i>Lobster meat in a mayonnaise dressing on a Hawaiian roll</i>	36.95/dz.
<b>Smoked BBQ Chicken Sliders</b> <i>House smoked chicken on a Hawaiian roll with BBQ sauce</i>	23.95/dz.
<b>Caribbean Coconut Shrimp</b> <i>Jumbo shrimp breaded with toasted coconut flakes and served with a sweet chili sauce</i>	24.95/dz.
<b>Bleu Cheese Stuffed Meatballs</b> <i>Served with a mustard cream sauce</i>	24.95/dz.
<b>Sweet &amp; Sour Meatballs</b> <i>House made meatballs in sweet and sour sauce</i>	22.95/dz.
<b>Bruschetta with Roasted Vegetables</b>	19.95/dz.

## SSB Catering - 2025 Menu

### BOARDS/STATIONS

(min. 50 people)

<b>Cheese Platter</b> <i>Assortment of local and imported cheeses served with a variety of crackers</i>	15.95/pp
<b>Slider Station</b> <i>Pulled pork, turkey, pulled chicken, brisket</i>	29.95/pp
<b>Cheese and Fruit Platter</b> <i>Assortment of local and imported cheese and fresh seasonal fruits</i>	18.95/pp
<b>Crudit� Board</b> <i>Assorted Italian meats, local and imported cheeses, olives, pickled vegetables, and chutney</i>	19.95/pp

### ENTREE'S

(min. 50 people)

#### 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 refired beans</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

#### BBQ BUFFET

<b>Smoke Shack BBQ Buffet</b> <i>Garden salad, potato salad, honey BBQ baked beans, smoked chicken, smoked BBQ ribs, corn on the cob and corn bread.</i>	39.95/pp
<b>Smoke Shack Grand Buffet</b> <i>Home style potato salad, local corn on the cob, beef brisket, smoked chicken, pulled pork, baby back ribs and corn bread.</i>	48.95/pp
<b>1/2 &amp; 1/2 BBQ Buffet</b> <i>Pulled pork and BBQ beef brisket with potato salad, garden salad, honey BBQ beans and rolls.</i>	38.95/pp
<b>BBQ Chicken Buffet</b> <i>BBQ smoked chicken with baked beans, pasta salad, potato salad, coleslaw, corn on the cob and corn bread.</i>	29.95/pp



# SSB Catering - 2025 Menu

## PLATED

(min. 50 people)

(Includes China & silverware)

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

<i>Blackened Chicken Breast with Mango Relish</i>	39.95/pp
<i>Chicken Cordon Blue</i>	39.95/pp
<i>Chicken Marsala</i>	39.95/pp
<i>Chicken Piccata</i>	39.95/pp
<i>Jerk Chicken</i>	39.95/pp
<i>Roasted Chicken</i>	39.95/pp
<i>Teriyaki Chicken</i>	39.95/pp

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

<i>Grilled Filet Mignon with red wine demi glaze</i>	49.00/pp
<i>Slow roasted prime rib</i>	45.00/pp
<i>Tip's &amp; Truffles</i>	49.00/pp
<i>Blackened Beef Tenderloin</i>	49.00/pp
<i>Surf &amp; Turf</i>	65.00/pp
<i>6oz. Filet with a grilled Maine lobster tail</i>	

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

<i>Lobster Stir Fry</i>	41.95/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>	32.95/pp
<i>Tuna Steak</i>	36.95/pp
<i>With honey chipotle BBQ glaze with spicy fruit salsa</i>	