SSB Catering - 2025 Menu

HOT & COLD APPETIZERS

(min. 5 doz.)

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

SSB Catering - 2025 Menu BOARDS/STATIONS

(min. 50 people)

Cheese Platter 15.95/pp

Assortment of local and imported cheeses served with a variety of crackers

Slider Station 29.95/pp

Pulled pork, turkey, pulled chicken, brisket

Cheese and Fruit Platter 18.95/pp

Assortment of local and imported cheese and fresh seasonal fruits

Crudité Board 19.95/pp

Assorted Italian meats, local and imported cheeses, olives, pickled vegetables, and chutney

ENTREE'S

(min. 50 people)
BUFFET

New England Clam Bake

MP

1 ¼ lb. Lobster, ½ dz. Steamers, boiled salt potatoes, corn on the cob, coleslaw, and potato salad

Back Country Italian Buffet

11.95/pi

Three cheese tortellini alfredo, mama's homemade meatballs, six-layer meat lasagna with bolognaise, assorted salads, garlic bread, cannoli, and tiramisu

Gourmet Taco Bar 34.95/pp

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

Backyard Buffet 32.95/pp

Pasta salad, potato salad, coleslaw, watermelon, burgers, hotdogs, grilled chicken breast and all the fixings.

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.

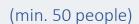
1/2 & 1/2 BBQ Buffet 38.95/pp

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.

SSB Catering - 2025 Menu PLATED



(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	

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

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