



# Wolfeboro Catering Company!

“Delivering the finest in service  
and homemade food in the  
lakes region and beyond”

Hot food hot...  
cold food cold...period!

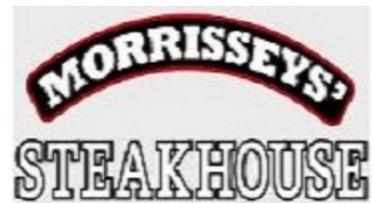
569-3662

We specialize in fresh recipes made from  
scratch, created by Johnson and Wales  
Graduate Chef Aaron Morrissey,  
with over 20 years experience.

This is a sampling of what we can do for you.  
Many options available.

## Catering/Function Menus

Division of....

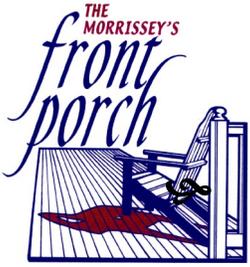


286 South Main St.

Wolfeboro, NH 03894    [chefcmore@live.com](mailto:chefcmore@live.com)  
2012– prices subject to change

603-387-2629

All prices subject to 9% NH meals and rental tax and an 18% gratuity/transportation fee.



We can do as much or as little as you desire. Just let us know.



## ☞ Appetizers ☞

	Per Dozen
Finger Sandwiches/Pinwheel Wraps	\$18
Clam Chowder/Haddock Stew	\$4pp
Lobster Stew	\$12pp
Tomato Brushcetta	\$16
Seafood Stuffed Mushrooms	\$20
Maple Glazed Bacon Wrapped Scallops	\$28
Sweet & Sour Meatballs	\$18
Teriyaki Chicken or Beef Skewers	\$18
Baby Lamb Chops with Honey Garlic Demi-glace	\$28
Grilled & Chilled Jumbo Shrimp Cocktail	\$36
Spanakopita	\$16
Mini Crab Cakes	\$28

## ☞ Presentation Platters ☞

Priced to serve 50 people

International Cheese Display, Crackers, Garlic Pita Toasts, Strawberries and Grapes	\$179
Garden Vegetables with Horesradish Ranch Dip	\$99
Baked Brie with Raspberry Glaze, Fresh Bread and Crackers	\$139
Norweigen Smoked Salmon with Accompniments	\$199



A full selection of services available including pick up party platters and drop off buffets to full service lobster bakes.



## Buffets

~all entrees include 3 sides

### Cold Sides

*Garden Salad, Spinach Salad, Pesto Cheese Tortellini Salad, Tomato/Mozzarella Salad, Kettle Chips, Watermelon Carving with Fresh Fruit, Coleslaw, Potato Salad, Cottage Cheese, Caesar Salad, Vichysoisse Soup*

### Hot Sides

*Herb Roasted Red Potatoes, Real Mashed Potatoes, Rice Pilaf, Maple Baked Beans, Seasonal Steamed Vegetable, Macaroni & Cheese, Linguini & Red Sauce, Corn on the Cob*

### Entrées

*Burgers & Dogs*— on the BBQ with accompaniments \$14.99  
Add Bbq Chicken \$3.00

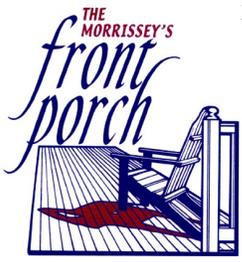
*Deli Buffet*— cold cuts, cheeses, rolls, lettuce, tomatoes, onions and pickles \$15.99

*Poultry Choices*— BBQ Chicken, Fried Chicken, Roast Turkey, Lemon Pepper Chicken, Chicken Marsala, Rotisserie Chicken, Cranberry Cornbread Chicken, Baked Stuffed Chicken with Ham & Swiss \$19.99

*Pastas*— Penne with Italian Sausage & Meatballs, Cheese Tortellini Alfredo \$19.99

*Barbecue Baby Back Pork Ribs*— falling off the bone with our homemade sweet & smokey sauce \$23.99

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Catering is available all year . Call us for a gourmet Valentines dinner for 2,  
St. Patrick's Day buffet or some great winter holiday events.  
And again, these menus are a mere sampling of all that we can do.  
Let's sit down and together create the best.



### Entrées Continued

*Angus Sirloin Tips*~ with mushrooms, peppers, onions and roasted garlic \$22.99

*Roast Beef*~ sliced thin with wild mushroom demi-glaze \$20.99

*Slow Roasted Angus Prime Rib*~ slow roasted,  
hand carved and served with au jus \$25.99

*Broiled Haddock*~ super fresh and topped with buttered cracker crumbs \$22.99

*Filet Mignon*~ with a mushroom Jack Daniels demi-glaze \$29.99

*Seafood Newburgh*~ scallops, lobster, shrimp and haddock in a  
delectable sherried lobster cream sauce \$26.99

*Fresh Grilled Swordfish*~ with lemon butter glaze \$25.99

*Baked Stuffed Shrimp*~ Jumbo shrimp with our wonderful seafood  
stuffing and drawn butter \$28.99

*Steamers and Lobsters*~ 1/2# steamed longnecks and a  
1# Maine lobster with drawn butter \$mkt

Prices will be slightly higher for multiple choice options.

An assortment of desserts, breakfast and lunch events also available.