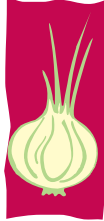
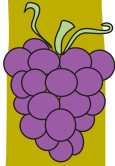




Sensational Foods



A Catering Company

Eat Well... Live Well

Corporate Events

University Gatherings

Foods To Go

Weddings

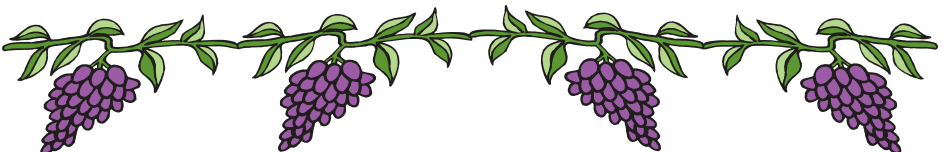
Full Service Catering

BBQ's & Clambakes

617 924-6703
fax 617 924-1367

91 Bigelow Avenue
Watertown MA 02472

Visit us at www.sensationalfoods.com



OUR MISSION

Sensational Foods Catering takes great pride in using only the finest and freshest ingredients available for any and all of our events.

Our professional staff of event managers and chefs will create a memorable menu and experience for you and your guests.

We specialize in romantic dinners for 2, intimate weddings for 200 and corporate events for 500 ~ whatever your need!

Let us make your event SENSATIONAL!!

Before placing your order, please inform your server if a person in your party has a food allergy.

* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

phone 617 924-6703 ~ fax 617 924-1367

BREAKFAST (6 person minimum)

Assorted Breakfast Platter	\$2.95 pp
<i>An assortment of fresh bagels, large muffins, cinnamon rolls, coffee cake slices and scones ~ accompanied by cream cheese, butter and jam</i>	
Assorted Bagel and Cream Cheese Platter	\$1.95 pp
<i>An assortment of bagels served with cream cheese, butter & jam</i>	
Breakfast Sandwiches*	\$4.50 pp
<i>Two eggs and cheese served on a toasted bagel or English muffin ~ choice of bacon, ham, or sausage</i>	
Challah French Toast	\$4.50 pp
<i>Served with pure Vermont maple syrup and fresh strawberry garnish</i>	
Stuffed French Toast with Strawberries & Banana	\$4.95 pp
<i>Served with pure Vermont maple syrup</i>	
Homemade Buttermilk Pancakes (3 pancakes)	\$3.75 pp
<i>Served with pure Vermont maple syrup</i>	
Blueberry, Strawberry, or Chocolate Chip Pancakes	\$4.50 pp
Deep Dish Quiche* (serves 6-8)	\$19.95 ea
<i>Lorraine, spinach, mushroom, tomato asparagus, vegetable medley, three cheese or create your own</i>	
Norwegian Smoked Salmon Platter	\$7.95 pp
<i>Thinly sliced smoked salmon served with sliced tomatoes, red onions, English cucumbers, both scallion and regular whipped cream cheese and assorted bagels</i>	
European Breakfast Platter	\$4.95 pp
<i>Hand carved turkey, smoked ham, swiss and cheddar cheeses ~ served with bagels, cream cheese, mayonnaise and honey mustard ~ Eat them open-faced!</i>	

Breakfast Combos

The Continental Breakfast	\$9.50 pp
<i>Assorted breakfast platter, fresh fruit platter, Nantucket Nectar juices and Sensational fresh brewed coffee</i>	
Healthy Start Breakfast	\$ 8.75 pp
<i>Seasonal fresh fruit salad, assorted yogurts with crunchy granola, Nantucket Nectar juices and Sensational fresh brewed coffee</i>	
Quick Start Breakfast	\$6.25 pp
<i>Assorted breakfast platter, Nantucket Nectar juices and Sensational fresh brewed coffee</i>	
VIP Breakfast*	\$13.95 pp
<i>Scrambled eggs, choice of one breakfast meat (bacon, sausage, or ham), hash brown potatoes, fresh fruit platter, Nantucket juices and Sensational fresh brewed coffee.</i>	

Accompaniments/Beverages

Fresh Fruit Salad	\$3.25 pp	
Fresh Fruit Platter	\$3.50 pp	
Whole Fruit	\$1.00 pc	
Individual Yogurts	\$1.50 ea	With Granola \$2.25 ea
Yogurt Parfaits with fruit and granola		\$3.95 pp
Farm Fresh Scrambled Eggs*		\$2.50 pp
Premium Applewood Bacon Slices (3)		\$3.00 pp
Country Breakfast Sausage Links (3)		\$3.00 pp
Hash Brown Potatoes		\$2.75 pp
Grilled Maple Ham Steaks		\$3.00 pp
Noodle Kugel Small (serves 8)	\$19.95	Large (serves 16) \$35.00
Sensational Fresh Brewed Coffee, Decaf, and Tea		\$1.85 pp
Nantucket Nectar Juices 12 oz	\$1.85	17.5 oz \$2.25
Fresh Squeezed Orange Juice		gallon \$18.00

LUNCH (6 person minimum)

Traditional Sandwich Platter

\$6.95 pp

A selection of our traditional deli sandwiches served on fresh baked breads and rolls with lettuce, tomato and condiments including our roasted turkey breast, rare roast beef, black forest ham, corned beef, rosemary grilled chicken breast, chicken salad, tuna salad and vegetarian

Sensational Wraps and Sandwiches Platter

\$7.25 pp

An assortment of our ever popular seasonally inspired creations that is sure to satisfy any appetite

Sensational Wraps and Sandwiches

Sandwiches served on a Lavash, Panini, Whole Wheat Roll, Seeded Egg, Multi-grain Bread, or a Wrap

Poultry

Thai Chicken Wrap

Thai spiced grilled chicken with spicy peanut sauce, bean sprouts, shredded carrots, cilantro and crisp lettuce

South of the Border

Grilled fajita chicken with sautéed peppers and onions, salsa, guacamole and pepper jack cheese

Buffalo Chicken Wrap

Grilled chicken in our own spicy buffalo sauce with celery, lettuce, tomato and blue cheese dressing

Chicken Cobb Salad Wrap

Grilled chicken, crisp bacon, hard boiled eggs, avocado, lettuce and tomato with blue cheese dressing

Grilled Chicken Ranch

Rosemary grilled chicken with crisp bacon, avocado, lettuce, tomato and ranch dressing

Grilled Chicken

Honey Mustard, Bacon Lettuce and Tomato on Toasted Multi Grain Bread

Chicken Salad with Grapes, and Celery

Asian Chicken Salad

Grilled Chicken, Chopped Scallions, Shredded Carrots, Sprouts, with Honey-Ginger Sauce

Thanksgiving Turkey

Oven roasted turkey breast with homemade stuffing and cranberry-orange relish

Smoked Turkey

Havarti, Bacon, Cranberry-Pepper Sauce

Smoked Turkey

Baby Swiss Cheese, Avocado, Sprouts

California Club

Turkey, Swiss, Guacamole, Bacon, Plum Tomatoes with Garlic Mayonnaise

Let's Club It

Smoked Turkey, Cheddar, Bacon Lettuce and Tomato on Croissant

Beef

Horseradish Heaven

Rare roast beef with sharp cheddar, lettuce, tomato, red onion and a zesty horseradish sauce

Mexican Steak Wrap*

Grilled marinated steak with roasted peppers and onions, black bean salsa and smokin chipotle mayo!!

BBQ Roast Beef Wrap

Rare roast beef with zesty cole slaw, sharp cheddar and smoky bbq sauce

Sliced Flank Steak, Cheddar, Chutney

Flank Steak

Boursin, Marinated Mushrooms, Peppers

Geoff's Gyro

Seared Beef, Grilled Onions, Yogurt Tzatziki Sauce wrapped in Pita

Pork

Hawaiian Ham Wrap

Black forest ham with jalapeno-pineapple salsa, sharp cheddar and lettuce

Hillary's Hawaiian Halo

Black Forest Ham, Sliced Pineapple Rings, Shredded Mozzarella, Cranberry-Mango Relish

Portobello Mushroom BLT

Grilled Portobello mushrooms, fresh mozzarella, with smoked bacon, lettuce, tomato and a basil pesto mayonnaise

Vegetarian

Grilled Vegetable Wrap

An assortment of freshly grilled vegetables with havarti dill, hummus, lettuce and tomato

Sicilian Salad

Fresh mozzarella, vine ripe tomatoes and basil with extra virgin olive oil, cracked black pepper and a drizzle of balsamic

The Roma

Fresh Mozzarella, Roasted Peppers, Avocado, Fresh Basil, Roasted Garlic Tahini

California Dream

Avocado, Cheddar, Shredded Carrots, Plum Tomatoes, Sprouts with Pesto Mayonnaise

The Blazin' Asian

Grilled Teriyaki Marinated Tofu, Scallions, Ginger, Sprouts with Spicy Peanut Sauce or Hoisin Sauce

The French Twist

Sliced Apple and Brie, Caramelized Onion, with Honey-Dijon Mustard Served on a Honey Whole Wheat Roll

New!

Hot Sandwiches

\$6.95 ea

Cubano

Roast pork, ham, swiss cheese, pickles and Dijon mustard side (cole slaw)

Sensational Steak & Cheese

Grilled flank steak, cheddar cheese, onions, peppers, and mushrooms

Vegetarian Delight

Grilled Tofu with Asian vegetables and sweet chili sauce

Red Hot Chicken Wrap

Crispy buffalo chicken, shredded carrots and celery with blue cheese dressing

Thanksgiving Turkey

Roast Turkey Breast with homemade stuffing and cranberry orange relish

Chicken Fajita Wrap

Grilled fajita chicken, pepperjack cheese, sautéed peppers and onions with avocado. Salsa on the side

Chicken Pesto

Roasted pesto chicken breast with sweet peppers, parmesan and swiss cheese

New!

Box Lunches

- The Basic Box** \$10.95 pp
Deli Sandwich, bag of chips, cookie, or piece of whole fruit, beverage
- Healthy Choice** \$11.75 pp
½ Turkey, Ham, Grilled Chicken or Roast Beef Wrap, Garden salad with lite Italian Dressing, Whole Fruit, Cold Beverage
- The Express** \$13.25 pp
Deli or Specialty Sandwich, Pasta Salad, Cookie, Cold Beverage

Mixed Protein Platters

- Deli Platter** \$7.50 pp
A "build your own" platter of roasted turkey breast, rare roast beef, black forest ham, rosemary grilled chicken, assorted cheese, lettuce, tomato, fresh baked breads and condiments
- Asian** \$8.50 pp
Teriyaki Chicken, Thai Beef, Ginger and Scallion Tofu, Pacific Slaw, Noodles with Peanut or Sweet Chili Sauce, Fried wontons
- Middle Eastern** \$8.95 pp
Souvlaki Beef Skewers, Stuffed Grape Leaves, Olives, Feta, Pita Wedges, Tzatziki, and Hummus, Rosemary Grilled Chicken, Lavash, and Olive bread
- Tuscan** \$7.95 pp
Genoa Salami, Proscutto, Cappicola, Sliced Mozzarella, Manchego Cheese, Sliced Plum Tomatoes, Fresh Basil, Olives, Grilled Peppers, Sliced Italian Bread, Focaccia
- Seafood Smorgasbord** \$9.25 pp
Smoked Salmon, Trout, and Bluefish, Capers, Red Onion, Hard Boiled Egg, Sliced Plum Tomato, Crème Fraiche, Served with Toasts and Bagel Crisps
- Southern Delight** \$8.49 pp
Barbecued Chicken Drumettes, Ham & Asparagus Roll ups, Southern Slaw, Glazed Pecans, Artichoke Tart
- Spanish Tapas** \$7.95 pp
Spicy Chicken and Cheese Quesadillas, Mini Empanadas, Guacamole, and, Jalapeno Cheese Spread and Tortilla Chips

Soups & Stews

Ask about our daily specials
(48 hour notice)

Homemade Soups	\$2.95 cup	\$4.95 bowl
<i>Chicken vegetable (with or without rice), tomato basil, cream of mushroom, French onion, minestrone, split pea with ham, hearty lentil, Italian wedding, sausage tortellini, chilled gazpacho</i>		
Homemade Stews	\$3.95 cup	\$5.95 bowl
<i>Beef stew, New England clam chowder, beef and sausage chili, harvest stew (vegetarian), chicken cacciatore, chicken marsala</i>		

Sizzlin' Specials

Sensational Soup Sandwich Special	\$7.25
<i>Cup of Hot Soup and ½ traditional cold Deli Sandwich</i>	
<i>Choice of Soup: Minestrone, Chicken Vegetable or Tomato Basil</i>	
Sensational Soup Salad Special	\$7.25
<i>Cup of Hot Soup and choice of Side Salad (Garden or Caesar)</i>	
<i>Choice of Soup: Minestrone, Chicken Vegetable or Tomato Basil</i>	

Salads

(6 person minimum)

Classic Garden Salad with Italian & Ranch dressing	\$2.75 pp
Caesar Salad* with homemade croutons and dressing	\$3.25 pp
Add marinated grilled chicken breast	\$7.25 pp
Greek Salad with feta, tomato, cucumbers & olives in herb vinaigrette	\$3.25 pp
Baby Spinach Salad with bacon, hard boiled eggs, red onion and tomato in lemon vinaigrette	\$3.50 pp
Mesclun Field Greens with dried cranberries, goat cheese and a balsamic vinaigrette	\$3.50 pp
Mexican Salad with grilled corn, black bean salsa and crispy tortilla strips	\$3.95 pp
Cobb Salad with grilled chicken, bacon, avocado, cherry tomatoes, hard boiled eggs and a blue cheese vinaigrette	Entrée \$7.95 pp Side \$4.50 pp

Tidewater Cole Slaw	\$2.95 pp
Red Bliss Potato Salad with vegetable confetti	\$2.75 pp
Fresh Seasonal Fruit Salad topped with fresh berries	\$3.25 pp
English Cucumber, Tomato and Feta Salad	\$ 2.95 pp
Vegetable Antipasto Salad with fresh mozzarella and white balsamic	\$3.50 pp
Caprese Salad with fresh mozzarella, tomato and basil	\$5.25 pp
Grilled Corn and Avocado Salad with black beans and cilantro	\$3.75 pp
Sesame Green Beans with carrots, red onion, bean sprouts and red pepper	\$2.95 pp
Vegetable Medley Salad with herbed red wine vinaigrette	\$2.75 pp
Grilled Seasonal Vegetables	\$2.95 pp
Pasta Primavera with creamy garlic dressing	\$2.95 pp
Pesto Bow Tie with tomato, red onion and yellow pepper	\$3.00 pp
Golden Lo Mein Noodles with carrots, scallion, red bell pepper and oriental dressing	\$3.25 pp
Tri-Color Tortellini with sweet roasted peppers, pesto and sun dried tomatoes	\$3.50 pp
Israeli Cous Cous with dried fruits and toasted almonds in citrus dressing	\$3.00 pp
Gemelli Pasta with artichoke hearts, kalamata olives, roast peppers and fresh basil	\$3.25 pp
Toasted Greek Orzo with feta, tomatoes, olives, and spinach	\$2.95 pp
Sesame Peanut Lo Mein with bean sprouts, scallion, bok choy and carrots	\$3.25 pp
Wild Rice Salad with dried cranberries and toasted almonds	\$2.95 pp
Thai Rice Noodles with shitake mushrooms, snow peas and red peppers	\$3.25 pp

ENTRÉE SALADS (10 person minimum)

½ pound portion

Grilled Salmon Salad* with asparagus, peppers, onions, and cherry tomatoes in a light lemon vinaigrette	\$7.50 pp
Lemon Dill Chicken Tenderloin Salad with English cucumbers, red onion and vine ripened tomatoes in a white wine vinaigrette	\$5.75 pp
Grilled Shrimp and Gazpacho Salad with a refreshingly spicy dressing	\$11.50 pp
Spicy Steak Fajita Salad* with cilantro, avocado, peppers and onions	\$7.50 pp
Shredded Duck and Golden Lo Mein* with bok choy, napa cabbage, carrots and red peppers in sweet oyster sauce	\$8.50 pp
Mexican Chicken Fajita Salad* with fresh avocado, peppers and onions	\$5.75 pp
Beef Tenderloin* , grilled and tossed with spring broccoli, shitake mushrooms, sliced shallot and fresh rosemary	\$9.50 pp
Fresh Maine Lobster Salad made with only tail, knuckle and claw in a light dressing	\$21.00 pp
Balsamic Chicken tenderloin Salad with roasted peppers and fresh basil	\$5.75 pp

DESSERTS

- Assorted Cookie Tray** \$2.25 pp
Chocolate chip, oatmeal raisin, peanut butter, double chocolate chip and seasonal specialty cookies
- Brownie and Bars Tray** \$2.75 pp
An assortment of homemade brownies, lemon squares, key lime squares, German chocolate, blondies and raspberry chocolate chip
- Dessert Tray** \$2.50 pp
An assortment of homemade brownies, bars and cookies
- Mini Pastry Platter** \$3.95 pp
An assortment of miniature French pastries (2 pp)

Signature Cakes (48 hour notice)

- Othello Cake** ~ *Our vanilla cake batter is gently tempered with macaroon dough for depth. Covered in chocolate ganache and bordered with rolled marzipan. A fruit-&-cream garnish echoes the layers of Bavarian cream and raspberry jam inside.*
- Sacher Torte** ~ *A European classic: layers of dark chocolate cake, fine apricot preserves, and creamy chocolate mousse - cloaked in marzipan and ganache.*
- Chocolate Pecan Cake** ~ *Our winter seasonal treat; a nutty chocolate layer cake with walnuts and pecans and chocolate mousse, topped in ganache and surrounded in crumbled pecans.*
- Chocolate Decadence Cake** ~ *Thick and toothsome, our rich flourless cake with raspberry jam is a perfect fit for the chocolate lover: indulge your cocoa taste buds.*
- Black Forest Cake** ~ *chocolate layer cake with kirsch whipped cream and cherries, topped with buttercream, chocolate shavings and cherries.*
- Caramel Pear Cake** ~ *chocolate layer cake with white chocolate caramel mousse and fresh pears pieces, topped with chocolate ganache and chocolate curls.*
- Luscious Lemon Cake** ~ *Our signature light vanilla layer cake with lemon mousse, topped in vanilla buttercream and decorated with fresh fruit.*

Passionfruit Cake ~ *Our signature light vanilla layer cake with passionfruit white chocolate mousse, topped in vanilla buttercream and decorated with passion puree.*

Cheesecakes

Classic Cheesecake with Fresh Fruit ~ *Everyone's favorite cheesecake – a fresh glazed fruit topping makes it a colorful centerpiece.*

Cappuccino Cheesecake ~ *A smooth, rich cheesecake – great for coffee-lovers. Draped in chocolate ganache and decorated with intricate hand drawn designs, it is a show stopper.*

Seasonal Varieties ~ *including egg nog cheesecake, pumpkin cheesecake or keylime.*

Tarts

Frangipane Tarts ~ *Our frangipane tarts come in a variety of fruit flavors including apricot, black cherry, pear, peach.*

SIZES	SERVES	COST
6"	6-8	\$26.00
8"	10-12	\$29.00
10"	12-15	\$32.00
½ Sheet	30-50	\$90.00
Full Sheet	65-100	\$160.00

Ask about seasonal cake specials

Larger sizes and special occasion cakes can require more notice

Additional charges may apply for inscriptions and specialty decorations

Cupcakes ~ *An assortment of your favorites.*

Ask us about them!

Traditional Bread Pudding	\$2.95 pp
White Chocolate Bread Pudding	\$3.25 pp
Homemade Apple Crisp with whip cream	\$4.50 pp
Raspberry Pear Cobbler with whip cream	\$4.50 pp
Chocolate Covered Strawberries (2 pp)	\$3.75 pp
Chocolate Covered Dried Fruits (2 pp)	\$3.75 pp
Ice Cream Sundae Bar	\$6.45 pp

Three of your favorite flavors with all the toppings. Build your own!

HORS D'OEUVRES (2 dozen minimum)

This is just a sampling of what we offer, please ask our catering representative for more options!

Cold and Ready to Serve

Chilled Jumbo Shrimp served with homemade cocktail sauce and lemon	\$25 dozen
Grilled Beef Sirloin Roulade* with asparagus, boursin cheese and sweet peppers	\$26 dozen
Caprese Bites ~ fresh mozzarella wrapped with prosciutto, tomato and basil	\$24 dozen
Vietnamese Spring Roll ~ oriental vegetables wrapped in rice paper with light soy	\$24 dozen
Grilled Vegetable Skewers with sun dried tomato aioli	\$22 dozen
Mini Lobster Rolls ~ Maine lobster salad on challah with crisp lettuce and lemon	\$36 dozen
Tarragon Chicken Salad on Belgium Endive with pepper confetti	\$22 dozen
Smoked Salmon Roulade with scallion, cucumber and cream cheese	\$24 dozen
Goat Cheese Crostini with fresh herbs, basil pesto and sun dried tomato	\$18 dozen
Sushi Tuna Roulades* with daikon radish scallion and wasabi aioli	\$32 dozen
Fresh Fig wrapped in prosciutto with ricotta salata and aged balsamic	\$24 dozen

Hot Hors d'Oeuvres (reheating required)

Mini Maine Crab Cakes with lemon aioli	\$26 dozen
Scallops wrapped in applewood bacon with a maple-orange glaze	\$26 dozen
Grilled Lemon Pepper Shrimp with horseradish aioli	\$26 dozen
Coconut Shrimp with tropical mango puree	\$27 dozen
Shrimp Dumplings with soy-ginger dipping sauce	\$26 dozen
Maine Crab Stuffed Mushrooms	\$24 dozen
Beef Teriyaki Skewers* with fresh pineapple	\$24 dozen
Beef Wellington* ~ open faced beef tenderloin with wild mushroom duxelle and goose liver pate on garlic crostini	\$29 dozen
Thai Beef Satays* with spicy peanut sauce	\$26 dozen
Mini Lamb Chops with rosemary, dijon and apricot	\$36 dozen
Chicken or Vegetable Dumplings , pan-seared with a light soy dipping sauce	\$20 dozen
Spicy Beef or Pork Dumplings , pan-seared with a ginger soy dipping sauce	\$20 dozen
Chicken or Vegetable Quesadillas with guacamole, salsa and sour cream	\$20 dozen
Thai Chicken Tenderloin Satays with spicy peanut sauce	\$24 dozen
Southern Fried Chicken Brochettes with pepper jelly	\$24 dozen
Coconut Chicken Skewers with tropical mango sauce	\$24 dozen
Chicken Teriyaki Skewers with pineapple and red pepper	\$24 dozen
Chicken Wings ~ buffalo, teriyaki, or bbq with condiment	\$18 dozen

Crispy Potato Pancakes with fresh apple chip and chive crème fraiche	\$18 dozen
Exotic Wild Mushrooms wrapped in filo triangle	\$19 dozen
Spinach and Feta Cheese wrapped in filo triangle	\$16 dozen
Grilled Polenta with spinach, goat cheese, roast tomato and pine nuts	\$24 dozen
St. Andre Tartlets with fresh fig jam and toasted coconut	\$24 dozen
Sweet Jalapeno Corn Cakes with fresh avocado and cayenne crème fraiche	\$20 dozen

Platters (10 person minimum)

Crisp Vegetable Crudite <i>A beautiful array of fresh seasonal vegetables with a sun dried tomato dip</i>	\$2.75 pp
Fresh Fruit Platter <i>A colorful display of seasonal melons, golden pineapple, watermelon, grapes and berries</i>	\$3.50 pp
International Cheese Board <i>Cheeses from around the world served with artisan crackers and fruit garnish</i>	\$4.95 pp
Fruit and Cheese Platter <i>A great combination of seasonal fruits and assorted cheeses, served with artisan crackers</i>	\$4.50 pp
Antipasti Platter <i>A decorative arrangement of Italian meats and cheeses, marinated vegetables, olives, fresh mozzarella, roasted sweet peppers and grilled crostinis</i>	\$5.95 pp
Middle Eastern Display <i>Homemade hummus, tabbouleh, grape leaves, feta cheese, olives, roasted peppers, tsatsiki and cumin scented pita triangles</i>	\$4.95 pp
Super Shrimp Platter (3 pcs) <i>Jumbo shrimp cocktail, zesty bbq shrimp and spicy tandoori shrimp, served with cocktail sauce, apricot crème fraiche and fresh lemons</i>	\$5.95 pp

Spinach and Artichoke Dip	\$3.25 pp
<i>A blend of fresh sautéed spinach, artichokes, parmesan cheese and garlic served with both toasted and fresh pita triangles (served warm)</i>	
Imported Baked Brie En Croute (serves 15-20)	\$49.00
<i>Imported French brie wrapped in brioche dough ~ available plain, with raspberry preserves and almonds, or apricot and pecan (served warm) ~ fruit garnished platter on the side</i>	
Ultimate Nacho Dip (10 person minimum)	\$3.50 pp
<i>Layers of guacamole, salsa, sour cream, olives, shredded cheese, diced tomatoes and lettuce served with assorted tortilla chips</i>	
Chicken Wing Party Platter (3 pcs)	\$4.50 pp
<i>Assorted jumbo chicken wings; buffalo, teriyaki and bbq arranged on a platter with blue cheese, honey mustard and bbq sauces</i>	

ENTREES (6 person minimum)

Sensational Grilled Boneless Chicken Breasts	\$6.50 pp
<i>Teriyaki marinated with honey mustard sauce rosemary garlic with fresh tomato relish, zesty bbq with fresh corn salsa, Thai marinated with spicy peanut sauce</i>	
Southern Fried Chicken with buttermilk biscuits and home-style gravy	\$7.95 pp
Chicken Parmesan with marinara over linguini or penne	\$8.95 pp
Chicken Marsala with wild mushrooms demi glace	\$9.95 pp
Chicken Piccata with fresh lemon caper white wine sauce	\$9.95 pp
Chicken Cordon Bleu with black forest ham, gruyère and chive velout	\$9.95 pp
Tuscan Chicken with sun dried tomatoes, artichokes and basil	\$9.95 pp

Chicken Roulade with spinach, goat cheese, sweet peppers and a wild mushroom sauce	\$10.95 pp
Turkey Roulade with wild rice, wild mushroom and pistachio filling ~ served with a cranberry-port wine gravy	\$9.95 pp
Southwestern Pork Loin* char-grilled with spicy chilies, lime and cilantro. Served with a black bean salsa	\$8.95 pp
Rosemary-Mustard Pork Tenderloin* with apple-cranberry chutney	\$9.95 pp
Sensational Meatloaf with a wild mushroom gravy	\$5.95 pp
Shepherd's Pie loaded with vegetables, mashed potatoes and mushroom gravy	\$6.95 pp
Grilled Steak Tips* ~ teriyaki or zesty bbq with peppers and onions	\$10.95 pp
Beef Brisket with roasted vegetables and red wine jus	\$11.95 pp
Beef Bourgionne ~ tender beef, red wine, mushrooms over egg noodles	\$9.95 pp
Beef Stroganoff ~ tender beef, wild mushrooms, sour cream over egg noodles	\$9.95 pp
Texas Style BBQ Baby Back Ribs	\$11.95 pp
With sweet cornbread	\$12.95 pp
Mexican Flank Steak* with sautéed peppers and onions	\$10.95 pp
Grilled Sirloin of Beef* with shitake cabernet demi glace	13.95 pp
Rosemary Beef Tenderloin* with veal demi glace	\$21.95 pp
Grilled Lamb Sirloin* with lamb jus	\$12.95 pp

Rack of Lamb* with rosemary, apricot and zinfandel reduction	\$22.00 pp
Roast Leg of Lamb* stuffed with spinach, feta and roasted peppers	\$9.95 pp
Salmon Fillet* fresh from the Atlantic	
4oz \$6.25 pp	6oz \$9.25 pp
8oz \$11.95 pp	
~ Citrus marinated salmon fillet with fresh topical salsa	
~ Poached salmon with dill crème fraiche	
~ Pesto encrusted salmon with fresh tomato bruscetta	
~ Teriyaki salmon with sesame and daikon radish slaw	
~ Pan seared salmon with fresh herbs and roasted vegetable ratatouille	
Seafood Fra Diablo ~ shrimp, scallops, mussels and clams in a spicy marinara over tri-color linguini	\$13.95 pp
Shrimp Scampi with fresh lemon and garlic over tri-color linguini	\$13.95 pp
New England Scrod with crispy crumb topping and sherry lemon butter	\$10.95 pp
Scallops Mornay with wild mushrooms over tri-color linguini	\$12.95 pp
Seasonal Seafood* ~ swordfish, tuna, halibut, striped bass, red snapper, Chilean sea bass, etc. ~ prepared to your liking	Market Price

VEGETARIAN ENTREES

Grilled Marinated Tofu Stir Fry with asian vegetables, ginger and scallion	\$7.95 pp
Portabella Mushroom Napoleon with roasted vegetables, basil pesto and goat cheese	\$9.95 pp
Eggplant Parmesan with homemade marinara and three cheese blend	\$7.95 pp
Vegetarian Risotto with roasted vegetables and pecorino romano	\$7.95 pp
Vegetable Moussaka ~ layers of eggplant, portabella mushroom and tomato	\$8.95 pp
Asian Rice Noodles with seared tofu, snow peas and shitake mushrooms	\$8.95 pp
Grilled Eggplant Involitinni with butternut squash, ricotta and marinara (3 pcs)	\$8.50 pp

Please see our Pasta section for more options!

VEGETARIAN/VEGAN GLUTEN-FREE ENTREES

Lentil Shepherd's Pie	\$6.95 pp
Indian Cauliflower Curry	\$7.95 pp
Chick Pea or Lentil Hearty Vegetable Stew	\$5.95 pp
Mushroom Vegetable Stack with Roasted Tomato Sauce	\$7.75 pp
Eggplant Stew	\$6.50 pp
Tex-Mex Vegetable Fajitas	\$8.25 pp
Spaghetti Squash with Marinara Sauce	\$6.95 pp

ENTRÉE PLATTERS/SPECIALTY BARS

Sensational Calzones ~ plattered at room temperature or served hot (serves 10) \$49.95

- ~ Black Forest Ham and Cheddar with asparagus and red onion
- ~ Grilled Chicken with roasted vegetables and three cheese blend
- ~ Super Italian with fresh basil, oil & vinegar and crushed red pepper
- ~ Garden Vegetable with fresh herbs and three cheese blend
- ~ Homemade Meatball with zesty marinara and lots of cheese
- ~ Steak Bomb with roasted peppers and onions and provolone

Fajita Bar* (10 person minimum)

grilled steak \$11.95 pp marinated chicken \$9.95 pp

Served with sautéed peppers and onions, salsa, guacamole, sour cream, shredded lettuce, tomatoes, shredded cheese and soft tortillas

Mexican Taco Bar (10 person minimum)

Ground Beef or Chicken \$8.95 pp Kids \$6.50 pp

Served with shredded lettuce, tomatoes, shredded cheese taco sauce, sour cream, crisp taco shells and soft tortillas

Caesar Salad Bar* (10 person minimum)

Create your own! \$11.95 pp

Crisp romaine lettuce with grilled steak, grilled chicken, jumbo shrimp, cherry tomatoes, red onions, shredded parmesan and homemade croutons and dressing ~ served with crusty French bread

- Roast Turkey Breast Platter** (10 person minimum) \$6.95 pp
House roasted all natural turkey breast sliced and served with honey mustard, cranberry-orange relish, sage mayonnaise and soft finger rolls
- Spiral Ham** with brown sugar glaze ~ approximately 7-8 lbs. (serves 10-12) \$79.95
Bone-in spiral ham served with grilled pineapple, cranberry-orange relish, assorted mustards, sage mayonnaise and soft finger rolls
- Grilled Beef Tenderloin Platter*** (10 person minimum) \$18.95 pp
Rosemary marinated beef tenderloin sliced and served on a bed of watercress with horseradish crème fraiche, dijonnaise sauce and soft finger rolls
- Atlantic Salmon Fillet*** (6oz portion) \$10.95
Pan seared salmon fillet plattered with a cucumber watercress salad and a horseradish lemon crème fraiche
- Vegetarian's Dream** (10 person minimum) \$7.50 pp
A seasonal selection of roasted and marinated vegetables arranged beautifully on a platter and served with garlic crostinis and an herbed vinaigrette
- Grilled Chicken Medley** (8 person minimum) \$6.50 pp
An assortment of teriyaki, rosemary garlic and spicy thai chicken plattered with honey mustard sauce, peanut sauce and fresh tomato relish

LASAGNAS/RAVIOLIS/PASTAS

(ask about our seasonal raviolis and pastas)

All of our lasagnas, raviolis and pastas are made with fresh pasta and homemade sauces!

Three Cheese Lasagna

½ pan \$50 ¾ pan \$65 full pan \$90

Roasted Vegetable Lasagna with fresh herbs and pasta

½ pan \$50 ¾ pan 75 full pan \$100

Hearty Beef and Sweet Italian Sausage Lasagna

½ pan \$60 ¾ pan \$90 full pan \$110

Seafood Lasagna with shrimp and scallops in a sherry

cream sauce ½ pan \$65 ¾ pan \$90 full pan \$130

Penne with wild mushrooms, roasted tomatoes and fresh basil

side \$3.00 pp entree \$6.50 pp

Chicken Broccoli and Ziti with creamy alfredo sauce

\$6.50 pp

Gemelli Pasta with roasted vegetables and vodka

cream sauce side \$3.50 pp entree \$6.95 pp

Pappardelle Primavera with broccoli rabe, reggiano parmesan and roasted onions in a vegetable broth

side \$3.50 pp entree \$6.95 pp

Three Cheese Raviolis in homemade marinara, basil and parmesan

side \$3.50 pp entree \$6.95 pp

Wild Mushroom Raviolis with shitake mushrooms, spinach in a chardonnay cream

\$10.95 pp

Butternut Squash Raviolis with roasted root vegetables and maple cream	\$10.50 pp
Maine Lobster Raviolis with shrimp, wild mushrooms and diced tomato in a sherry cream	\$14.95 pp
Tortelloni Bolognese with sweet peppers ~ giant tortellini smothered in homemade meat sauce and fire roasted peppers	side \$4.50 pp entree \$8.95 pp

Macaroni and Cheese

Homemade Macaroni and Cheese	½ pan \$49	full pan \$98
Grilled Chicken or Buffalo Chicken Macaroni and Cheese	½ pan \$54	full pan \$108
Turkey Bacon & Peas Macaroni and Cheese	½ pan \$54	full pan \$108
Spinach & Tomato Macaroni and Cheese	½ pan \$52	full pan \$104
Seafood Macaroni and Cheese	½ pan \$60	full pan \$115

ACCOMPANIMENTS

Roasted Red Bliss Potatoes with rosemary and garlic	\$2.95 pp
Three Potato Medley ~ red, sweet and yukon with five onion relish	\$3.25 pp
Traditional Mashed Potatoes or with Roasted Garlic	\$2.75 pp
Mashed Potato and Parsnip with Italian parsley	\$3.25 pp
Saffron New Potatoes with sweet peppers and chervil butter	\$3.50 pp

Rice Pilaf with confetti vegetables	\$2.75 pp
Wild and Long Grain Rice with toasted almonds and dried cranberries	\$3.25 pp
Basmati Rice with lemon, scallion and pignoli nuts	\$2.95 pp
Wild Mushroom Rice Pilaf with roasted sweet onions	\$3.50 pp
Israeli Cous Cous with fire roasted vegetables, scallion and mint	\$2.95 pp
Tri-Color Linguini with roasted tomatoes, fresh basil and parmesan	\$3.25 pp
Roasted Asparagus with lemon and cracked black pepper	\$3.50 pp
Green Beans Almondine with roasted red pepper	\$2.95 pp
Steamed Vegetable Medley with fresh herbs	\$2.95 pp
Grilled Seasonal Vegetables	\$2.95 pp
Haricot Verts with julienne carrots and a lemon thyme butter	\$3.50 pp
Steamed Broccoli with wild mushrooms and parmesan	\$2.95 pp
Broccoli Rabe with lemon and garlic	\$3.25 pp
Roasted Zucchini with cherry tomato and fines herbs	\$2.95 pp
Honey Glazed Baby Carrots with currants and chive	\$2.95 pp
Snow Peas and Shitake Mushrooms with ginger and scallion	\$2.95 pp
French Dinner Roll Platter	\$1.50 pp
European Roll Basket <i>An assortment of French rolls and specialty breads</i>	\$1.95 pp

SENSATIONAL BBQs AND CLAM BAKES

All barbeques and clambake include heavy duty Chinnet papergoods and disposable table clothes at no extra charge. The pricing is for the food only; there is an additional propane fee of \$20 for BBQs and \$40 for clambakes and a grill rental fee of only \$25. All BBQs and clambakes require at least 1 chef and 1 server for a minimum of 4 hours.

Backyard BBQ* \$13.95 pp

The simplest of our barbeques; Angus burgers, Pearl hot dogs, grilled bbq chicken, garden burgers, homemade potato salad and cole slaw, potato chips, seedless watermelon slices and condiments ~ ice tea and lemonade included

Tailgate BBQ* \$17.95 pp

Everything in our Backyard BBQ with the addition of mouth watering bbq baby back ribs, sweet and hot Italian sausages and pasta salad

Sensational BBQ* \$21.95 pp

The Works! ~ add tender grilled teriyaki steak tips and sweet corn on the cob to the Tailgate Barbeque and now you have it all!

Surf and Turf BBQ* \$27.95 pp

Rosemary marinated black angus rib-eye club steaks, swordfish steaks, atlantic salmon fillet, angus burgers and pearl hot dogs accompanied by potato salad, caesar salad, sweet corn on the cob and seedless watermelon slices ~ get the best of both worlds!!

New England Clam Bake \$32.50 pp

New England clam chowder with oyster crackers, 1 ¼ lb steamed lobster, mussels in white wine and garlic, steamer clams with drawn butter and broth, sweet corn on the cob, grilled bbq chicken, corn bread, potato salad and strawberry shortcake biscuits

Sensational's Ultimate Clam Bake* \$38.50 pp

Our New England Clam Bake with the addition of grilled teriyaki steak tips, slow cooked bbq ribs and Italian sausages ~ the ultimate company outing!!

Add a Garden or Caesar salad to any BBQ or Clam Bake for only \$1.50 pp

Add a Soda Bar to any BBQ or Clam Bake for only \$1.75 pp

KID'S CORNER

Homemade Chicken Fingers with ketchup	\$3.95 pp
Penne Pasta with homemade marinara sauce	\$2.95 pp
Macaroni and Cheese	\$2.95 pp
Cheese Raviolis with homemade marinara sauce	\$3.95 pp
Cheese or Pepperoni Pizzas	\$3.95 pp
Kid's Taco Bar (10 person minimum)	\$6.50 pp

BEVERAGES

Individual sodas, Poland Spring seltzer waters and still waters	\$1.50 ea
Nantucket Nectar Juices	12 oz \$1.85 17.5 oz \$2.25 ea
Specialty Drinks and Ice Teas	\$2.25 ea
Sensational Fresh Brewed Coffee	\$1.85 pp
Soda Bar ~ all you can drink	\$2.75 pp
<i>Assorted 2-Litres of Coke, Diet Coke, Sprite, Ginger Ale, Orange, Poland Springs still and seltzer waters; includes ice and cups</i>	

Liquor, Beer and Wine

Sensational Foods offers full liquor service on consignment for any event

Liquor Liability Insurance is mandatory for any event that we serve alcohol \$1.50 pp

Information & Policies

FULL SERVICE CATERING

SENSATIONAL FOODS is a full-service caterer with special menus full of creative and tantalizing ideas. We can provide you with professional waitstaff, bar service, floral arrangements, entertainment and anything else your function requires. Call our sales manager to help you with all of your planning needs.

NOTICE

24 Hour Notice is Recommended.

We can always accommodate last minute orders; however, be aware that selections may be limited.

PAYMENTS & TERMS

We would be happy to set up an account for direct billing. We accept Mastercard, Visa, American Express, Discover, Checks and Cash. Prices are subject to change without notice due to market fluctuations.

RENTAL EQUIPMENT

SENSATIONAL FOODS can provide a complete range of equipment in accordance with your function. Prices vary based on size and type of equipment.

DELIVERY

We are available to deliver your order to your door wherever your meeting or function is held. Our goal is to provide you with setup whenever possible at no charge.

CANCELLATIONS & CHANGES

24 Hour Notice is required on corporate accounts. For events of 50 persons or more, a 72 Hour notice is required. We will always try to accommodate last minute changes to the best of our ability.

* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.