



WWW.THESAUCECATERING.COM

MEET THE TEAM



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GOOD MORNING!

CONTINENTAL BREAKFAST - \$15

fresh fruit display accompanied by assorted pastries, muffins and bagels with cream cheese and butter

THE SAUCE BREAKFAST - \$28

fresh fruit display, assorted pastries, muffins and bagels with cream cheese, chef's choice of petite quiches, bacon and sausage

MID-MORNING SNACK - \$12

Yogurt Parfaits, Granola Bars and Whole Fruit



CORPORATE BUFFETS

SOUTHWEST - \$28

*guacamole & tortilla chips
southwest chicken
sautéed peppers & onions
seasoned rice & beans
sour cream, salsa, shredded cheese,
shredded lettuce and flour tortillas*

GARDEN SALAD BAR - \$29

*mixed greens, cucumbers, tomatoes,
carrots, croutons, grilled chicken,
tuna salad, chickpeas, chopped
bacon, boiled egg and shredded
cheese with chef's choice of two
salad dressing*

SUMMER BBQ - \$29

*individual bags of chips
red bliss potato salad & pasta salad
pulled bbq chicken with rolls
sliced watermelon*

DELUXE SANDWICH - \$25

*assorted gourmet sandwiches
garden salad & pasta salad
individual bags of chips & pickle*



PASSED APPETIZERS

\$3 APPETIZERS

caprese skewers (veg, gf)
spanakopita (veg)
watermelon & feta salad (veg, gf)
sun-dried tomato on parm crisp (veg, df)
mini orzo salad (veg)
mac and cheese melts (veg)
chicken lemongrass potstickers
spring roll with sweet sauce (veg)

\$4 APPETIZERS

scallops in bacon
bruschetta on crostini (veg)
shrimp cocktail (df)
crab stuffed mushrooms
coconut shrimp
brie and pear bites (veg)
apple pie bites (veg)
shrimp ceviche cup with plantain chip
mini crab cakes with remoulade
parmesan crisp with honey whip and bacon

\$5 APPETIZERS

buffalo chicken dip with tortilla chip
honey sriracha glazed chicken skewer
sausage stuffed mushrooms
teriyaki pineapple meatball
mini beef wellington
beef empanadas with lime crema
chicken teriyaki skewer
caribbean mango shrimp in plantain cup
yum yum tuna on rice cracker

LUXURY COLLECTION

mini lobster rolls \$10
mini lamb pops - \$8
beef tenderloin crostini \$6
kettle chip, caviar, creme fraiche \$7
mushroom truffle risotto cups \$5



All appetizers must be ordered in increments of 25.

v - Vegan, Veg - Vegetarian, GF - Gluten Free, DF - Dairy Free

FOOD STATIONS

VEGETABLE RAW BAR - \$8

*raw cut vegetables including celery, carrots, peppers and broccoli
accompanied by hummus and herb dip*

MEDITERRANEAN PLATTER - \$15

*hummus and tabouli, pita bread, tzatziki, marinated artichoke hearts, olives,
roasted vegetables and dolmades*

INFUSED OLIVE OIL & BREAD STATION - \$9

*selection of breads with house-infused olive oil accompanied by parmesan
cheese and red pepper flakes*

Our Most Popular

THE FAMOUS SAUCE GRAZE BOARD - \$14

*raw cut vegetables, artisan cheeses, cured meats, a variety of chef's favorite
dips and spread accompanied by a selection of crackers and breads*

SHRIMP BOAT - \$19

*chilled shrimp displayed in a custom-made tabletop boat accompanied by
lemon wedges, cocktail sauce, and garlic aioli*

ARTISAN FLATBREAD STATION - \$10

(CHOOSE THREE)

*margherita, bbq chicken, three cheese, big mac, buffalo chicken, meatball,
fig prosciutto, bacon ranch, & mushroom pepper*



DELUXE FOOD STATIONS

MASHED POTATO BAR \$10

*creamy mashed potatoes served with a selection of toppings to include:
bacon, sour cream, cheddar cheese, broccoli, brown gravy, scallions,
caramelized onions, mushrooms*

Ask about upgrading to add pulled bbq chicken or bbq pulled pork

PASTA STATION \$18

*your choice of penne pasta dish accompanied by our bread and olive oil station,
parmesan cheese, and red pepper flakes.*

chicken broccoli

bolognese

pesto penne

shrimp scampi

primavera with lemon & olive oil sauce

SLIDER STATION \$16

*build your own slider! choose two options from sliders below. Each slider bar includes
lettuce, tomato, slider buns, pickle spears and kettle chips.*

shredded bbq chicken slider with red onion

shredded buffalo chicken with blue cheese dressing

cheeseburger slider with caramelized onions and chipotle aioli

pulled pork slider with cole slaw and red onions

CARIBBEAN STATION - \$29

tropical coleslaw, coconut rice and beans, jerk chicken with mango salsa



DINNER PACKAGES

BUFFET DINNER - \$49.95 | PLATED DINNER - \$59.95*

all options include house rolls with butter

SALAD (CHOOSE ONE)

- *house salad with vinaigrette*
- *classic caesar salad*
- *strawberry field salad*
- *seasonal green salad*

PASTA OPTION

- *penne with red sauce*
- *penne with alfredo sauce*

ENTREE (CHOOSE TWO)

- *marry me chicken breast*
- *steak tips with demi glace*
- *lemon herbed salmon*
- *creamy spinach artichoke chicken*
- *seafood bake*
- *jerk chicken*
- *pulled bbq pork*
- *teriyaki sesame chicken thighs*
- *maple glazed spiral ham*
- *zucchini noodles primavera (veg)*
- *butternut squash ravioli with sausage sage butter sauce*

STARCH (CHOOSE ONE)

- *mashed potatoes*
- *roasted rosemary potatoes*
- *mushroom & parmesan risotto*
- *coconut rice and beans*

VEGETABLE (CHOOSE ONE)

- *garlic butter broccoli*
- *green beans*
- *candy carrots*
- *mashed butternut squash*
- *vegetable medley*
- *sweet potato mash*
- *mexican street corn*

DESSERT

brownie & cookie platter

\$3

cupcakes

chocolate or vanilla with your choice of color frosting

\$4

dessert graze board

*assorted cupcakes, brownies, cookies,
petite fours and seasonal desserts*

\$10

donut wall

30 donuts - \$250

40 donuts - \$300

50 donuts - \$350

60 donuts - \$400



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BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES INCLUDE THE FOLLOWING:

Disposable Glassware, Cocktail Napkins, Ice & Garnishes
Liquor Liability Insurance & 12(c) liquor catering license

HOSTED BEER & WINE - \$28

house selection of beer, wine and non-alcoholic beverages

CASH BEER & WINE - \$350

*house selection of beer, wine and non-alcoholic beverages
minimum of 125 guests*

HOSTED BEER, WINE & SPIRITS - \$38

house selection of beer, wine, house liquors, mixers and non-alcoholic beverages

CASH BEER, WINE & SPIRITS - \$450

*house selection of beer, wine, house liquors, mixers and non-alcoholic beverages
minimum of 125 guests*

SIGNATURE DRINKS - \$7

*customized single-mix beverages
min of 50 servings per beverage container*

WINE SERVICE WITH DINNER - \$12

*house red or house white wine served tableside
must be combined with another beverage package*



ASK ABOUT OUR PRIVATE WINE COLLECTION!

*Did you know that The Sauce has their own wine label called Wild Wines? Ask about how you can have our unique bottles at your next event.
www.WildWinesBeverages.com*

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NON-ALCOHOLIC BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES INCLUDE THE FOLLOWING:

Disposable Glassware, Cocktail Napkins, Ice & Garnishes

HOT BEVERAGE STATION - \$4

house selection hot coffee and tea

NON-ALCOHOLIC STATION - \$3

assorted sodas, water, and lemonade

ICED BEVERAGE STATION - \$5

*house selection iced coffee, iced tea
and assorted sweeteners and toppings*

JUICE STATION - \$4

*cranberry juice, orange juice, and apple
juice*

SIGNATURE MOCKTAILS - \$150

*signature mocktails, serves 50 guests
ask about customized options!*



DETAILS



PRICING

- All menu items are priced per person (unless otherwise noted) and does not include labor, delivery and taxes.
- All contracts have a minimum of 50 guests
- Upon receipt of a formal quote, a courtesy hold will be placed on your date for 3 days. After the three days, the date will be released unless signed contract and deposit is received.
- Deposit: must be paid at time of booking. Your date will not be confirmed until the contract is signed and the deposit is paid.

CONTRACT MINIMUMS

- Midweek (Monday-Thursday)
 - Full Service Catering - Minimum of \$3,500 spend
- Weekend (Friday, Saturday, Sunday)
 - Full Service Catering - Minimum of \$5,500 spend

ADDED FEES

- Administrative Fees - This covers local delivery, your management team, and other administrative fees
- Sales Tax - Sorry! This isn't us. Massachusetts has a vested interest in your event!
- Labor Fees - This varies on your package booked. We try to operate with a lean team, the best we can.

