



*Amy Zediana Dearth, CSEP*

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## *About Us*

The Sauce Catering is a full service catering company offering customized menus for weddings, social events and corporate events with the utmost attention to detail and quality of service.

## *Our Story*

Amy Zediana Dearth, CSEP and Sarah Roth-Oosten, owners of The Sauce, Inc. come to the table with a long history of food and beverage experiences. They secured their friendship studying abroad in France during their years at Merrimack College. From there, Sarah spent 10 years living in the south of France producing fashion shows while Amy built her career as an event professional. Their paths join together to bring a diverse approach to events, food and drink leading them to start The Sauce Cocktails & Catering!



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# Breakfast

## ***Continental Breakfast***

Assorted Pastries and Muffins, Bagels with Cream Cheese, Fresh Fruit Display  
\$11.95pp

## ***A la carte Breakfast***

Assorted Muffin Platter \$2.95pp  
Assorted Breakfast Frittata \$4.50pp  
Assorted Breakfast Sandwiches \$6.95pp  
Seasonal Fruit Display \$6.95pp  
Yogurt Parfait \$4.25pp  
French Toast Casserole \$9.95pp

## ***French Toast or Waffle Bar***

Cinnamon French Toast with the classic Maple Syrup and Butter. Guest choice of berry coulis, whipped cream, powdered sugar, chocolate syrup  
\$12.95

## ***Atlantic Smoked Salmon Display***

Served with capers, red onion, chopped egg, bagels and cream cheese  
\$15.95pp

## ***Breakfast Side Orders***

Bacon  
Breakfast Sausages  
Potato Pancakes  
Scrambled Eggs  
\$2.95 pp



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# Brunch Package

To Include:

Seasonal Fresh Fruit Display  
Fresh Baked Muffins & Pastry Display  
Freshly Prepared Scrambled Eggs  
Applewood Smoked Bacon & Sausage

***Salad (Choice of one):***

House Salad with Balsamic Vinaigrette  
Classic Caesar Salad  
Mediterranean Pasta Salad  
Seasonal Salad

***Entree (Choice of one):***

Lemon Basil Chicken  
Chicken, Broccoli, Ziti  
Pasta Primavera  
Spiral Honey Ham  
Assorted Frittatas  
Deli Platter  
Assorted Finger Sandwiches  
French Toast Casserole

***Dessert (Choice of one):***

Chocolate Chip Cookies  
Walnut Brownies  
Mini Eclairs & Cannolis  
Chef's Choice of Bread Pudding



\$34.95 per person

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# *Lunch & Dinner Buffets*

## ***North End***

Garlic Bread & Caesar Salad  
Choice of Cheese Ravioli or Penne Pasta  
with House Made Marinara  
Choice of Chicken Parmesan or Grilled  
Lemon Basil Chicken  
\$26pp

## ***Southwest***

Guacamole & Tortilla Chips  
Choice of Chicken, Beef, or Vegetarian  
Fajitas  
Sauteed Onions & Peppers  
Seasoned Rice & Beans  
Sour Cream, Salsa, Shredded Cheese and  
Shredded Lettuce  
\$26pp

## ***Garden Salad Bar***

Mixed Greens, Cucumber, Tomato, Carrot  
Croutons, Grilled Chicken, Tuna Salad  
Chickpeas, Chopped Bacon and Egg,  
Shredded Cheese  
Chef's Choice of Two Dressings  
\$28pp

## ***Atlantic Buffet***

Warm Rolls & Butter  
House Salad  
Baked Haddock  
Shrimp Scampi  
Choice of House Rice or Mashed  
Potatoes  
Seasonal Vegetables  
\$48pp

## ***Deluxe Sandwich Buffet***

Assorted Gourmet Sandwiches & Wraps  
Garden Salad  
Pasta Salad  
Individual Bags of Chips  
Pickle Spears  
\$22pp

## ***Summer BBQ***

Choice of Individual Assorted Bags of  
Chips or French Fries  
Choice of Red Bliss Potato Salad or Feta  
& Vegetable Pasta Salad  
Hamburgers & Hot Dogs with all the  
Fixings  
Sliced Watermelon  
\$26pp

## ***Comfort Food***

Corn Bread & Butter  
Red Bliss Potato Salad  
BBQ Pulled Pork Sandwich  
Choice of Baked Macaroni & Cheese or  
Buffalo Macaroni & Cheese  
\$28pp

## ***The Sauce Buffet***

Warm Rolls & Butter  
Garden Salad with White Balsamic  
Vinaigrette  
Marinated Steak Tips & Grilled Chicken  
Choice of House Rice or Mashed  
Potatoes  
Seasonal Vegetables  
\$42pp

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# *Stationary Appetizers*

## ***Vegetable Raw Bar***

Selection of raw cut vegetables  
accompanied by hummus and herb dip  
\$6.50pp

## ***Artisanal Cheese Platter***

Selection of imported and regional cheese  
accompanied by crackers, seasonal fruits and berries  
\$9.50pp

## ***Charcuterie Display***

Assortment of local cured meats, cheese, pickled vegetables  
accompanied by a selection of breads and crackers  
\$10.50pp

## ***Graze Board***

Combination of vegetable raw bar, artisanal cheese platter  
and charcuterie display...all in one!  
\$12.50pp

## ***Chips, Guacamole and Pico de Gallo***

\$6.95pp

## ***Mediterranean Platter***

Hummus and Tabouli, Pita Bread, Tzatziki, Marinated Artichoke Hearts,  
Olives, Roasted Vegetables, Dolmades  
\$11.50pp

## ***Seafood Bar***

Choice of Oysters, Shrimp Cocktail, Seaweed Salad, Calamari, Tuna Tartare  
Market Price



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# Passed Hors d'Oeuvres

Minimum Order of 25 Pieces

<i>\$2 per piece</i>	<i>\$2.75 per piece</i>	<i>\$3.50 per piece</i>
Spanakopita	Mini Beef Wellington	Scallops in Bacon
Mini Meatball	Herb Tenderloin Crostini	Shrimp Cocktail
Truffle French Fries in Garlic Aioli	Buffalo Chicken Wonton with Blue Cheese	Caribbean Mango Shrimp
Caprese Skewers	Fried Chicken & Waffles	Mini Crab Cakes
Watermelon & Feta Skewers	Goat Cheese Cracker with Honey Drizzle	Crab Stuffed Mushrooms
Celery & Carrot Ranch Shooter	Tuna Poke Mini Taco	Prosciutto Wrapped Goat Cheese with Fig

## *Luxury Hors d'Oeuvres Collection*

Min Order of 25 Pieces



*Charcuterie Cones \$6pp*



*Mini Lobster Rolls \$7*



*Blini with Smoked Salmon \$5*



*Crostini with Creme Fraiche and Caviar \$7*



*Mini Lamb Pops \$6*



*Tuna Tartare on Endive \$5*

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## Starters

Soups, Stews & Chowdahs - \$5.95 per person

Your choice of house made soups:

<i>Butternut Squash</i>	<i>French Onion</i>	<i>Pea Soup</i>	<i>Chili</i>
<i>Cold Gazpacho</i>	<i>Lentil</i>	<i>Clam Chowder</i>	<i>Brunswick Stew</i>
<i>Belgian Beer Stew</i>	<i>Italian Wedding Soup</i>	<i>Tortilla Soup</i>	<i>Vegetable Soup</i>

House Made Starter Salads - \$6.95 per person

- ❖ *Chopped Salad* - Green Leaf Lettuce, Tomatoes, Cucumber, Shredded Cheese, Boiled Egg, Red Onion, and House-Made Croutons tossed in a House Vinaigrette Dressing
- ❖ *Caesar Salad* - Romaine Lettuce, Shaved Parmesan, House-Made Croutons tossed in House-Made Caesar Dressing
- ❖ *Warm Goat Cheese Salad* - Arugula topped with sliced pear, crostini with goat cheese and a honey drizzle, dressed in a balsamic vinaigrette.
- ❖ *Waldorf Salad* - Mix of Green Leaf and Romaine Lettuce, Walnuts, Blue Cheese Crumble, Green Apple tossed in a White Balsamic Vinaigrette
- ❖ *Potato Salad* - Red Bliss Potatoes mixed with Celery, Onion, Garlic, and Salt and tossed in Sour Cream
- ❖ *Greek Macaroni Salad* - Rotini Pasta tossed with cucumber, onion, and feta tossed in olive oil, mayonnaise and sour cream.
- ❖ *Strawberry Salad* - Spinach Leaf, Strawberries, Candied Pecans, and Goat Cheese tossed in a White Balsamic Vinaigrette
- ❖ *Honey Mustard Spinach Salad* - Spinach Leaf, Bacon Crumble, Boiled Egg, tossed in House-Made Honey Mustard Dressing

Bread & Butter - \$2.00 Per Person

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# Food Stations

## ***Pasta Stations - \$9 per person***

Guests choose from a selection of self-serve pasta options.

(Choose three options!)

- Mac and Cheese
- Penne with Bolognese Sauce
- Chicken, Broccoli, Alfredo
- Ziti with Pesto Cream Sauce
- Linguini with Lemon Basil Sauce
- Pasta Primavera
- Gimellie with Vodka Sauce
- Penne with Red Sauce

## ***Mashed Potato Bar - \$10 per person***

Creamy Mashed Potatoes served with your choice of toppings served in a Martini Glasses

### *Standard Toppings to Include:*

Bacon, Sour Cream, Cheddar Cheese, Broccoli, Brown Gravy, Alfredo Sauce, Scallions, Chorizo Sausage, Blue Cheese Crumbles, Caramelized Onions, Roasted Red Peppers, Mushrooms

Upgraded Toppings - \$6 per topping, per person:

Short Ribs, Pulled BBQ Chicken, BBQ Pulled Pork

## ***Fried Rice Station - \$12 per person***

Guests have a choice of Stir Fried Chicken, Chili Garlic Shrimp, or Sesame Tofu with additional toppings below served in take out containers!

*Toppings:* Bean Sprouts, Water Chestnuts, Chopped Peppers, Green Peas, Diced Carrots, Edamame, Mushrooms, Soy Sauce, Sriracha Sauce

## ***French Fry Bar - \$7 per person***

French Fries your way! Guests are offered a selection of toppings served in disposable boats.

Toppings Include: Truffle Salt, Garlic Parmesan, Cajun Seasoning, Ranch Seasoning, Ketchup, Garlic Aioli, Nacho Cheese, Shredded Cheese, Sour Cream, Chives

## ***Artisan Flatbread Station - \$10 per person***

Your choice of flatbreads with specialty toppings to include:

- Mushroom, Pepper and Onion with a Red Sauce Base
- BBQ Chicken Flatbread with a Red Sauce Base
- Meatball and Roasted Red Pepper with a Red Sauce Base
- Big Mac Flatbread with a Red Sauce Base
- Three Cheese with a Red Sauce Base
- Goat Cheese, Arugula, Fig with an Olive Oil and Garlic Base
- Buffalo Chicken, Red Onion, and Blue Cheese Sauce Base
- Apple, Prosciutto, and Balsamic Glaze with an Olive Oil and Garlic Base
- Bacon, Caramelized Onions, and Chipotle Aioli Drizzle with a White Sauce Base

## ***Mac & Cheese Bar - \$8 per person***

Take something simple and make it a fun interactive station! Guests will choose from plenty of toppings and served in your choice of white geometric bowls or martini glasses!

*Toppings Include:* Bacon, Scallions, Peas, Broccoli Fleurets, Shredded Buffalo Chicken, Buttered Breadcrumbs, Peppers & Onions, Seasoned Ground Beef

Upgraded Toppings - \$6 per topping, per person:

Lobster Pieces, Short Ribs, Chorizo Sausage

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# Plated Dinners

*All Plated Dinner Entrees come with your choice of starch and vegetable.*

## Chicken Entrees

Herb Roasted Chicken - \$33.95 per person

Honey Fried Chicken - \$38.95

Chicken Piccata - \$44.95

## Fish Dishes

Baked Haddock - \$46.95

Baked Salmon - \$47.95

Tuna Tartare - \$34.95

## Beef Dishes

Marinated Steak Tips - \$39.95 per person

Add Shrimp Skewer for \$5.00 per person

Add Scallops for \$10.00 per person

Sunday Roast - \$49.95

Sirloin Steak - \$49.95

## Vegetarian Dishes

Zucchini Noodles - \$24.95

Zucchini Noodles with garlic and oil marinated peppers tossed with blistered cherry tomatoes.

Vegetable Primavera - \$29.95

Medley of fresh vegetables tossed your choice of a lemon garlic sauce or house-made red sauce, served over linguini pasta.

Balsamic Mushroom Steak - \$27.95

Grilled portobello mushroom steak topped with a balsamic glaze served with your choice of starch and vegetable.



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## *Starches*

Whipped Butter Potatoes  
Garlic Mashed Potatoes  
Roasted Rosemary Potatoes  
Au Gratin Potatoes  
Rice Pilaf  
Parmesan Risotto  
Mushroom Risotto  
Mediterranean Orzo Salad  
Penne Pasta with Your Choice of Sauce  
Spanish Rice and Beans

## *Vegetables*

Garlic Butter Broccoli  
Green Beans  
Candy Carrots  
Baby Sweet Corn  
Grilled Asparagus  
Charred Broccolini with Lemon  
Wilted Spinach  
Mashed Butternut Squash

# *Dessert*

## ***Chocolate Mousse Cups***

A delicate and fluffy chocolate treat served with a dollop of whipped cream  
\$3 pp

## ***Pie Bites***

Assorted mini pie flavored bites to include cheesecake,  
apple pie, peach cobbler and more!  
\$3 pp

## ***Brownie & Cookie Platter***

\$3 pp

## ***Mini Eclairs & Cannolis***

\$4 pp

## ***Specialty Cakes***

\$6.00 per person

## ***Cupcakes***

Vanilla and Chocolate Cupcakes with Your Choice of Frosting  
\$4 pp

## ***Bread Pudding***

Your choice of bread pudding  
½ pan - serves 10 - \$25  
Whole Pan - Serves 25 - \$45

## ***Donut Wall***

40 Assorted Donuts hung on a whimsical donut wall  
\$450

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# *Get “Sauced” Beverage Packages*

All Beverage Packages include:  
1 TIPS Certified Bartender per 50 Guests  
Disposable Glassware, Cocktail Napkins, Ice & Garnishes  
Liquor Liability Insurance

## ***Hosted Beer & Wine Package***

\$19 per person Hosted up to 5 hours, minimum of 50 guests.  
Liquor options are available for guests to purchase.

## ***Hosted Full Bar Package***

\$38 per person Hosted up to 5 hours, minimum of 50 guests. This package offers full hosted beer, wine, choice of 5 liquors, soda, and all mixers for the entire night.

## ***Cash Beer & Wine Package***

Up to 5 hours, minimum of 50 guests.  
House selection of Beer, Wine, and Non-alcoholic Beverages.  
\$350 Cash Bar set-up fee, Guest Pay Per Beverage

## ***Cash Beer, Wine and Spirits Package***

Up to 5 hours, minimum of 50 guests. This package offers house selection of beer, wine, spirits, soda, and all mixers.  
\$450 Cash Bar set-up fee, Guest Pay Per Beverage

## ***Signature Cocktails***

\$225, serves approximately 50 guests  
Your choice of Single Mix Beverages. Ask about a customized option!  
Popular Options: Sangria, Margarita, Electric Lemonade

## ***Wine Service with Dinner***

\$12.00 per person  
House Red and House White Wine served tableside  
to your guests during dinner service

## ***Hosted Non-Alcoholic Package***

\$2.95 per person

## ***Wake-Up Package:***

Orange Juice, Apple Juice & Cranberry Juice  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas  
\$5 per person

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# *The Sauce's Luxury Cocktail Experiences*

Minimum of 50 Guests

## *Margarita Bar*



Guests are treated to a unique experience to try sweet, spicy and frozen margaritas!

Black Cherry  
Jalapeno  
Grapefruit  
Hibiscus  
Pineapple  
Mango  
To name a few!

## *Martini Bar*



We are known for our hand crafted signature martinis. Now, you can try them all!

Glittertini  
Cosmic-tini  
Lavender Lemonade  
Sex and the City Cosmo  
Hot & Dirty Martini  
Fig Manhattan  
And so many more!

## *Bloody Mary Bar*



Who knew there were so many ways to top a bloody mary?

Bacon  
Shrimp  
Blue Cheese Olives  
Picked Vegetables  
Stuffed Celery  
Hot Sauces  
Caprese Skewers

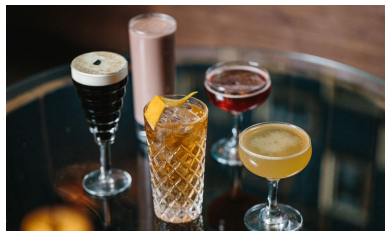
## *Mimosa Bar*



Champagne and Citrus is what makes a mimosa come to life. Top and Garnish as you please!

Grapefruit  
Passionfruit  
Hibiscus  
Mango  
Limoncello  
Orange

## *Craft Cocktail Bar*



Can't decide between some of the old favorites? How about we drink them all!

Old Fashioned  
Moscow Mule  
Gin Martini  
Margarita  
Mojito

With all the garnishes!

## *Cocktail Consultation*



Ask about our Signature Drink Consultation for you, your fiancé, and 2 of your friends to create the perfect taste for your wedding. We will come to you with a preselected tasting menu, discuss the flavors, and choose the Signature Cocktail that is right for you.

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