



2024 Catering Menus

WWW.THESAUCECATERING.COM | 978-362-1346

about us



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The Sauce Cocktails & Catering is an award-winning full service food & beverage catering company offering customized menus for weddings, social events and corporate events with the utmost attention to detail and quality of service. We are fully licensed as a caterer and carry a 12(c) liquor license as well as full liability and liquor insurance.



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breakfast

CONTINENTAL BREAKFAST - \$15

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

THE SAUCE BREAKFAST - \$23

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

FRENCH TOAST BAR - \$20

french toast with classic maple syrup and butter accompanied by berry compote, whipped cream, and powdered sugar

ATLANTIC SMOKED SALMON STATION - \$25

smoked salmon served with capers, red onion, chopped egg, bagels, and cream cheese

**rates do not include labor, tax, and admin fees*

lunch buffets

NORTH END - \$32

*garlic bread & caesar salad
penne pasta with lemon sauce
chicken piccata*

DELUXE SANDWICH - \$25

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

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*

CARIBBEAN BUFFET - \$37

*tropical coleslaw
coconut rice and beans
teriyaki steak tip kabobs
jerk chicken with mango salsa*

**rates do not include labor, tax, and admin fees*

stationary appetizers

VEGETABLE RAW BAR - \$6

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

MEDITERRANEAN PLATTER - \$12

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

INFUSED OLIVE OIL & BREAD STATION - \$8

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

**rates do not include labor, tax, and admin fees*

passed appetizers

VEGETARIAN - \$3

caprese skewers
spanakopita
watermelon & feta skewers
celery and ranch shooters
hummus & sun-dried tomato on cucumber
bruschetta on crostini
peppadew peppers stuffed with goat cheese
sun-dried tomato on parmesan crisp with balsamic reduction
brie and pear bites
mini orzo salad

SURF - \$3.75

smoked salmon & boursin on cucumber
smoked salmon, creme fraiche, dill on a tasting spoon
scallops in bacon
caribbean mango shrimp
shrimp cocktail
shrimp ceviche cup with plantain chip
tuna poke cup
mini crab cakes with remoulade
crab stuffed mushrooms

TURF - \$3.5

buffalo chicken dip with tortilla chip
bbq chicken slider
pesto chicken salad on crostini
honey sriracha glazed chicken bite
sausage stuffed mushrooms
sausage, pepper & onion skewer
teriyaki pineapple meatball
mini beef wellington
beef empanadas
mini tortellini antipasto salad
chicken teriyaki skewer

LUXURY COLLECTION

*Order Increment of 25 pieces

mini lobster rolls \$10
lobster mac and cheese cup \$10
mini lamb pops - \$8
beef tenderloin crostini \$6
kettle chip, caviar, creme fraiche \$7
mushroom truffle risotto cups \$5
seared sesame tuna on rice cracker \$6

all passed appetizers are priced per piece

*rates do not include labor, tax, and admin fees

build your own 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 short ribs, pulled bbq chicken, bbq pulled pork

CHICKEN POT PIE STATION \$12

*fresh baked biscuits with a fun toppings bar to include:
chicken in gravy, peas, carrots, mashed potatoes, corn, and cranberry sauce*

PASTA STATION \$11

penne pasta with your choice of sauces and toppings to include:

sauses: red sauce, alfredo sauce

toppings: broccoli, roasted red peppers, mushrooms, chopped bacon

\$5 add-on proteins: *shredded chicken, shrimp, sausage, ground beef, meatballs*

SLIDER STATION \$15

*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

cheeseburger slider with caramelized onions and chipotle aioli

pulled pork slider with cole slaw and red onions

pastrami slider with swiss cheese and dijon mustard

deli roast beef with horseradish cream sauce and red onions

sliced turkey with harvarti cheese and cranberry mayonnaise

honey ham slider with cheddar cheese and honey mustard

ask about customized menu options!

**rates do not include labor, tax, and admin fees*

dinner

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*
- *mediterranean pasta salad*
- *seasonal green salad*

ENTREE (CHOOSE TWO)

- *marry me chicken breast*
- *steak tips with demi glace*
- *lemon herbed salmon*
- *creamy spinach artichoke chicken*
- *shrimp scampi with penne*
- *baked haddock*
- *braised short ribs*
- *coconut & curry chicken breast*
- *teriyaki sesame chicken thighs*
- *maple glazed spiral ham*
- *zucchini noodles primavera (veg)*
- *butternut squash ravioli*

SIDES (CHOOSE TWO)

- *whipped butter potatoes*
- *garlic mashed potatoes*
- *roasted rosemary potatoes*
- *rice pilaf*
- *parmesan risotto*
- *mushroom risotto*
- *penne pasta with red sauce*
- *coconut rice and beans*
- *garlic butter broccoli*
- *green beans*
- *candy carrots*
- *baby sweet corn*
- *grilled asparagus*
- *butternut squash*
- *vegetable medley*
- *roasted sweet potato*

ask about customized menu options!

*rates do not include labor, tax, and admin fees

dessert

brownie & cookie platter

\$3

mini eclairs & petite fours

\$4

specialty cakes

starting at \$6 per person

pending design elements

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

**rates do not include labor, tax, and admin fees*

get sauced

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

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

SIGNATURE DRINKS - \$225

*customized single-mix beverages
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*

*rates do not include labor, tax, and admin fees

get sauced

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*

PREMIUM NON-ALCOHOLIC BEVERAGE STATION - \$8

assorted sodas, waters, lemonade, juices

SIGNATURE MOCKTAILS - \$150

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

*rates do not include labor, tax, and admin fees



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 \$2,500 spend
 - Drop-Off Catering
 - Minimum of \$1,500 spend
- Weekend (Friday, Saturday, Sunday)
 - Full Service Catering
 - Minimum of \$5,500 spend
 - Drop-Off Catering
 - Minimum of \$3,000 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.