

OUR CATERING SERVICES

From school functions to after school events, we are dedicated to providing you with top notch catering services using high-quality wholesome ingredients and fulfilling all of your catering needs. We ask for 10 days notice, but we will always try our best to accommodate your needs. Please inform us of any special dietary needs at least 3 days prior to you event.

You Must have a PO# when ordering your catered event. If you intend to pay with Cash or Check, the Full amount will be due 24 hours before the execution of the Event. Events held on weekends or outside of normal business hours may incur an additional overtime labor charge.

Please Make Checks Payable to: Ralph C. Mahar Regional Food Service Department

PLATTERS

Assorted Fresh Breakfast Pastry or Cookies	
12" Small (10-20 people)\$31.00	
16" Medium (21-35 people)\$36.00	
18" Large (36-45 people)\$41.00	
Cheese & Assorted Crackers	
12" Small (10-20 people)\$38.00	
16" Medium (21-35 people)\$42.00	
18" Large (36-45 people)\$47.00	
Fresh Cut Seasonal Fruit	
12" Small (10-20 people)\$32.00	
16" Medium (21-35 people)\$37.00	
18" Large (36-45 people)\$42.00	
Fresh Veggies & Dip	
12" Small (10-20 people)\$24.00	
16" Medium (21-35 people)\$29.00	
18" Large (36-45 people)\$34.00	



BEVERAGES

Prices are Per Person

Coffee & Tea Service\$1.25
Hot Cocoa Bar\$1.50
Hot Local Mulled Cider Bar\$2.00



Bulk Cranberry, Orange, Apple Juice\$1.25
Bulk Iced Tea, Lemonade, Fruit Punch\$1.00
Bottled Juice\$2.00
Polar Can Water\$1.25
Assorted Can Polar Seltzer\$1.75
Assorted Can Polar Sodas\$2.00

BREAKFAST

Under Over 50 ppl. 50 ppl.

Breakfast 1 \$10.00 \$8.75

Assorted bagels and muffins, seasonal hand fruit, coffee, decaf, tea, can water.

Breakfast 2 \$12.00 \$10.75

Assorted pastries and muffins, fresh cut fruit platter, 4 oz. yogurt cup, coffee, decaf, tea, juice, can water.

Breakfast 3 \$14.00...... \$12.75

Assorted premium pastries and muffins with all spreads, fresh fruit salad, organic yogurt parfait bar, coffee, decaf, flavored coffee, assorted tea, juice, can water.

Breakfast 4 \$15.00 \$13.75

Scrambled cage-free eggs, bacon or sausage, home fries or hash browns, biscuit or waffles all served with assorted spreads & toppings, seasonal hand fruit, coffee, decaf, tea, juice, can water.

Add-On's (Per Person)

Fresh Assorted Berries\$4.50	
Greek or Classic Yogurt Cups\$1.25	
100% Real Manle Syrup \$1.00	





LUNCH

Build your Own Sandwich with Deli Platters of Meats & Cheeses; Leaf Lettuce, Sliced Tomato, Onions, Pickles, Mayo & Mustard, and assorted sliced breads. Served with assorted chips, cookies, and can water.

Lunch 2.....\$15.00\$13.75

Mediterranean Grilled Chicken Platter (cold), Grilled Seasonal Vegetables (cold), Hummus, Tabbouleh, Quinoa Salad, Spring Mix Salad, Fresh Fruit Platter, Rolls & Butter, Canned Water.

Lunch 3.....\$16.00\$14.75

Pasta Bar with Marinara, Alfredo, & Pesto Sauce, and a choice of Meatballs or Sausage, with Caesar or Garden Salad, a dessert, and canned water.

Add-On's (Per Person)

Deluxe Confections\$3.25
Garden, Potato, Pasta Salad, or Cole Slaw\$2.50
Ice Cream Social\$8.50

CUSTOM ORDERS

If you would like us to prepare something custom for your event, please reach out to the Food Service Director at 978-544-2542, then press 8. We ask for 10 days notice, but will always try our best to accommodate your needs!