

SIDE STREET CATERING

"Unlike anything else around."



Catering Packages and Policies

We are a full service catering facility located in the lovely town of Florence, Massachusetts. Please enjoy our catalog of catering selections.

Side Street Café

413-587-8900 sidestreetcafe@verizon.net

Fall/Winter 2008-09



Side Street Catering

Our Mission

The Company's mission is to offer an inspired menu of exceptional cuisine with a variety of delicious, scratch prepared food selections for meetings, events and social gatherings and to provide full service catering with staffing for passed foods and buffet service.

Our Facilities

Our brand new restaurant banquet room welcomes patrons with warm earth tone painted walls, antique tin ceiling and mirrored oak bar, exotic plants and whimsical art works. There is ample free parking both in the lots to the front and rear of the building and along the adjacent side streets. The space accommodates up to forty people. For larger parties our affiliation with the Garden House and the Elks Club in Florence, enables us to offer a variety of venues to suit your budget and your tastes. These sites were chosen for their overall ambience and the maintenance of their facilities. The Elks Club is located overlooking conservation land and was recently renovated; the Garden House (Look Park) continues to be regarded as one of the most idyllic places in the valley for indoor and outdoor events.





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Breakfast and Brunch Selections

Main Courses

- ◆ Stuffed baked French toast
- ◆ Crème Anglaise baked French toast
- ◆ French toast with locally made maple syrup
- ◆ Scrambled eggs with fresh herbs
- ◆ Assorted mini quiches
- ◆ Cheese frittata
- ◆ Vegetable and fresh herb frittata
- ◆ Tasso ham and arugula frittata
- ◆ Rosemary focaccia strata
- ◆ Ham and spinach strata
- ◆ Blueberry pancakes with locally made maple syrup
- ◆ Buttermilk pancakes with locally made maple syrup
- ◆ Tofu and fresh vegetable pie
- ◆ Vegetarian lasagna
- ◆ Grilled asparagus wrapped in roasted red pepper and topped with papaya hollandaise
- ◆ Smoked salmon pinwheels wrapped in a basil tortilla with marinated cucumbers and cream cheese
- ◆ Vegetarian risotto cakes with lemon basil vinaigrette
- ◆ Wild mushroom and leek ragout over polenta fries
- ◆ Stir fried tofu with sugar snap peas, oyster mushrooms, sweet bell peppers and green onion
- ◆ Vegetarian stuffed peppers with wild rice medley and smoked mozzarella
- ◆ Spinach and roasted red pepper stromboli with goat cheese
- ◆ Chicken sausage, pepper and onion stromboli with cheddar
- ◆ Smoked mozzarella, grilled eggplant, and caramelized onion stromboli
- ◆ Veggie mini pizza
- ◆ Mini white pizza with rosemary, garlic oil and goat cheese
- ◆ Pepperoni mini pizza

- ◆ Mini pizza with red sauce
- ◆ Spinach, sausage and caramelized onion mini pizza

Sides

- ◆ Breakfast sausage
- ◆ Smoked bacon
- ◆ Vegetarian sausage
- ◆ Hash browns
- ◆ Veggie hash browns (potatoes and julienne vegetables)
- ◆ Home fries
- ◆ Herbed pasta salad or red bliss potato salad
- ◆ Grilled veggies
- ◆ Mixed green salad
- ◆ Tomato and fresh mozzarella salad with balsamic vinegar and fresh basil

Breads and Sweets

- ◆ Assorted bagels and cream cheese
- ◆ Assorted pastries
- ◆ Assorted breads, rolls and butter
- ◆ Assorted muffins
- ◆ Assorted petit fours (mini cakes)
- ◆ Assorted squares (lemon, raspberry, chocolate etc.)

Stations

- ◆ Baked glazed ham carving station
- ◆ Roast beef carving station
- ◆ Roast turkey carving station
- ◆ Omelet station with assorted filling

Juices/Beverages

- ◆ Apple
- ◆ Orange
- ◆ Cranberry
- ◆ Coffee
- ◆ Assorted Teas



Breakfast and Brunch Buffet Packages

Side Street Traditional Buffet

\$9.95 per person

- ◆ French toast or pancakes with maple syrup
- ◆ Scrambled eggs with fresh herbs
- ◆ Hash browns or home fries
- ◆ Breakfast sausage or smoked bacon
- ◆ Juice and coffee/tea

Side Street Special Touch Buffet

\$11.95 per person

- ◆ Crème Anglaise baked French toast or blueberry pancakes
- ◆ Choice of strata or frittata
- ◆ Fresh minted fruit bowl
- ◆ Sausage and/or bacon
- ◆ Assorted muffins
- ◆ Juices, assorted teas, coffee

Side Street Continental

\$8.50 per person

- ◆ Assorted mini quiches
- ◆ Assorted pastries
- ◆ Fresh minted fruit bowl
- ◆ Juices, assorted teas, coffee

Side Street Sumptuous Brunch

\$12.95 per person

- ◆ Curried chicken salad, tuna salad, and cucumber tea sandwich platter
- ◆ Rosemary focaccia strata
- ◆ Herbed pasta salad or red bliss potato salad
- ◆ Grilled veggies
- ◆ Assorted bagels and cream cheese
- ◆ Fresh seasonal fruit and cheese display with crackers
- ◆ Juices, assorted teas, coffee



Appetizer and Hors d'Oeuvres Selections

- ◆ Sundried tomato and vegetable stuffed patty pans (mini squash) topped with tomatillo salsa
- ◆ Vegetarian spinach and Gruyere stuffed mushrooms
- ◆ Grilled asparagus and roasted red pepper with papaya hollandaise
- ◆ Crab and smoked shrimp cakes with spicy remoulade and roasted tomato sauces
- ◆ Roasted creamy butternut squash filled phyllo triangles with curry and dusted w/ spicy pecans
- ◆ Vegetarian spring rolls with hot mustard vinaigrette and sweet spicy plum dipping sauce
- ◆ Grilled marinated chicken satay skewers
- ◆ Blackened kielbasa wedges with horseradish dipping sauce
- ◆ Pan seared scallops with lobster au poivre sauce on sweet potato crisp
- ◆ In-house Coconut shrimp with papaya ginger dipping sauce
- ◆ Prosciutto wrapped shrimp drizzled with mango butter sauce
- ◆ Grilled marinated spicy beef teriyaki skewers with bell pepper and onion
- ◆ In-house pork potstickers (Chinese dumplings) with soy scallion and spicy plum dipping sauces
- ◆ Tomatillo and tomato bruschetta with fresh mozzarella and balsamic reduction drizzle
- ◆ Grilled tenderloin beef roulade with herbed Stilton blue cheese served over arugula and crostini
- ◆ Tomato and basil bruschetta with fresh mozzarella and balsamic reduction drizzle
- ◆ Curry chicken and butternut squash filled phyllo cups dusted with ground spicy pecans
- ◆ Sesame seared ahi tuna on crispy rice triangles with frisee and wasabi vinaigrette
- ◆ Smoked salmon cucumber and herbed cream cheese on ciabatta crostini
- ◆ Baked "Humbolt fog" goat cheese and honey on a sweet baguette with fresh fruit
- ◆ Cumin, coriander and fennel seed encrusted ahi tuna on crisp won ton with arrugula and citrus drizzle
- ◆ Grilled marinated lamb lollipops with apricot rosemary chutney
- ◆ Crispy shrimp risotto cakes topped with blackened sea scallop
- ◆ Port wine marinated fresh fig stuffed with ash goat cheese

Classic Appetizer Selections

- ◆ Fried mozzarella triangles with our zesty marinara \$2.75 per person
- ◆ Fried smoked mozzarella triangles with zesty marinara \$2.75 per person
- ◆ Franks in a blanket \$2.75 per person
- ◆ Smoked chicken quesadillas with fruit salsa \$2.75 per person
- ◆ Swedish meatballs \$2.75 per person
- ◆ Tangy meatballs \$2.75 per person
- ◆ Fried spicy chicken tenders with honey mustard dipping sauce \$2.75 per person
- ◆ Buffalo wings with blue cheese dip \$2.75 per person
- ◆ Teriyaki wings \$2.75 per person
- ◆ Spicy hot curry wings with cucumber yogurt sauce \$2.75 per person
- ◆ Popcorn catfish bites with Creole tartar sauce \$2.75 per person
- ◆ Popcorn crawfish with Cajun remoulade \$2.75 per person
- ◆ Spanikopita (spinach and feta cheese in phyllo) \$2.75 per person
- ◆ Pork potstickers with soy scallion dipping sauce \$2.75 per person
- ◆ Vegetable spring rolls with sweet chili and hot mustard dipping sauces \$2.75 per person
- ◆ Teriyaki beef skewers \$2.75 per person
- ◆ Chicken satay skewers \$2.75 per person
- ◆ Spicy jerk marinated pork shank \$2.75 per person
- ◆ Blackened kielbasa with horseradish dipping sauce \$2.75 per person
- ◆ Fried zucchini with horseradish dip \$2.75 per person
- ◆ Vegetable tempura with wasabi dip \$2.75 per person
- ◆ Fried Mac and Cheese Bites \$2.50 per person
- ◆ Fried Black & Tan Beer Batter Onion Rings \$2.50 per person
- ◆ Fried Popcorn Chicken with tangy BBQ sauce \$2.50 per person
- ◆ Fried Jalapeno Poppers with honey mustard sauce \$2.75 per person
- ◆ Fried Popcorn shrimp with cocktail sauce or remoulade \$2.75 per person
- ◆ Fried Shrimp with cocktail or remoulade \$2.95 per person
- ◆ Fried shrimp potstickers or fried vegetable spring rolls \$2.75 per person
- ◆ Sausage stuffed mushrooms \$2.50 per person
- ◆ Assorted mini quiche \$2.75 per person



Comfort Food And Casual Affair Selections

- ◆ Macaroni and cheese (10 servings each) \$15.00
- ◆ Stromboli (choose your fillings) 6-8 servings each \$9.50 each
- ◆ Mini pizzas (choose your toppings) 6 slices per pizza \$7.50 each
- ◆ Lasagna (vegetable, beef, traditional) 12-16 servings each \$25.00
- ◆ Baked Stuffed Ziti with fresh herb marinara 12-16 servings each \$25.00

Finger Sandwich Platter

\$4.75 per person

- ◆ Curry chicken salad
- ◆ Ham/Swiss/arugula/scallion mustard
- ◆ Smoked salmon/cucumber/onion relish/goat cheese
- ◆ Hummus/oven dried tomato/mesclun greens

Hors d'Oeuvres

\$5.75 per person

- ◆ Cucumber stuffed with parmesan crab salad
- ◆ Pepperoni/pimento/cream cheese/cracker
- ◆ Crostini/tomato/fresh mozzarella/fresh basil

Flat Breads

\$8.75 per person

- ◆ Caramelized onion/tomato/gorgonzola cheese
- ◆ Roasted red pepper/spinach/calamata olive/goat cheese
- ◆ Fresh mozzarella/sundried tomato/basil/balsamic



Dinner Packages

Buffets

All packages include house salad, bread and butter, and each entrée selection is served with complimentary starch and vegetable. Prices are per person. Please note that our selections are not exclusive. Please feel free to request any appetizer or entrée that you would like but do not see listed. We are confident that with our combined culinary experiences we can adapt almost any recipe or dish to suit a catered function. Please note that additional charges apply for less than 10 people.

Fanfare Package

Choose any two entrees and any three appetizers for \$25.95 per person (except those noted with an additional charge)

Revelry Package

Choose any three entrees and any five appetizers for \$29.95 per person (except those noted with an additional charge)

Finale Package

Choose any two platters, any three entrees, and any five appetizers for \$34.95 per person (except those noted with an additional charge)

PLATED DINNERS

Gardenia Package

Choice of one of two entrees and their complimentary side dishes, appetizer, house salad and one of two desserts (chefs choice) will always include one chocolate dessert unless otherwise noted.

\$24.95 per person

Primrose Package

Choice of one of three entrees and their complimentary side dishes, one of three appetizers, house salad and choice of one of two desserts (chefs choice) will always include one chocolate dessert unless otherwise noted.

\$27.95 per person



Entree Selections

Vegetarian Main Courses

- ◆ Vegetarian Risotto cakes with lemon basil vinaigrette
- ◆ Wild mushroom and leek ragout over fried polenta
- ◆ Stir-fried tofu with sugar snap peas, sweet bell peppers, mushroom, and green onion
- ◆ Roasted vegetable risotto over seared Swiss chard with toasted farmer's bread
- ◆ Vegetarian paella with jasmine rice and fresh artichoke hearts
- ◆ Vegetarian stuffed peppers with wild rice medley and smoked mozzarella cheese
- ◆ Seared eggplant rounds layered with herbed ricotta and smoked mozzarella, Swiss chard, and smoky marinara

Seafood Main Courses

- ◆ Grilled soy glazed salmon over arrugula, roasted red pepper, and avocado with ginger lime vinaigrette
- ◆ Chicken, shrimp, and sausage pasta with spinach and oven dried tomato over bowtie pasta
- ◆ Pan-seared barramundi with mango salsa and arrugula mashed potatoes
- ◆ Pan-blackened salmon over asparagus risotto with seared spinach and mango buerre blanc
- ◆ Roasted monkfish with grilled oyster mushrooms, leeks, and ginger in a tawny port wine sauce
- ◆ Herbed halibut wrapped with paper-thin sweet potato and pan-fried in olive oil with chipotle cream sauce
- ◆ Sesame-encrusted pan-seared Ahi tuna with green onion wasabi sauce
- ◆ Pan-fried marinated catfish with sweet corn sauce and mango salsa
- ◆ Shrimp and scallop sauté with saffron, snow peas, and yellow squash over bow tie pasta

Main Courses

- ◆ Grilled marinated flank steak over caramelized onion and grilled oyster mushrooms topped with au jus served with garlic mashed potatoes
- ◆ Roasted pork loin sliced and fanned with ginger snap gravy over julienne vegetables with sweet mashed potatoes

- ◆ Grilled and fanned flat iron steak topped with tomatillo and baby oregano salsa with roasted potatoes
- ◆ Roasted half chicken with polenta fries and rosemary red wine reduction
- ◆ Roasted chicken with caramel citrus sauce, spicy pumpkin seeds and ginger mashed sweet potatoes
- ◆ Filet Mignon with madeira mushroom demi glace and garlic truffle mashed potatoes
- ◆ Blackened rib-eye steak with port wine brandy demi glace oven-roasted potatoes
- ◆ Chicken Francaise with lemon-caper sauce roasted potatoes
- ◆ Mushroom and wild rice stuffed Cornish game hen topped with port wine currant demi glace
- ◆ Duck Confit with Israeli cous cous and braised greens
- ◆ Braised Lamb shanks with arugula mashed potatoes
- ◆ Braised Short ribs with horseradish mashed potatoes
- ◆ Marjoram and oven-dried tomato encrusted prime rib w/ au jus and mashed potato



BBQ and Banquet Packages

BBQ Packages

(Please note that additional rental fees may apply if grills and other rental equipment are required).

Splendor on the Lawn Package

Hot dogs & hamburgers and choice of three BBQ sides. Comes with rolls and condiments and American cheese. \$9.95 per person

Grillin' like a Villain Package

Choose two BBQ and Banquet entrees and three sides with dinner rolls, greens salad, and assorted dessert bar tray. \$17.95 per person

Touch 'em all Package

Stationary seafood raw bar and fruit displays. Choose any three BBQ entrees and three sides with dinner rolls, greens salad, and assorted petit fours dessert tray. \$35.95 per person

BBQ and Banquet Selections

Main Courses

- ◆ Grilled shrimp skewers with sweet and spicy chili lime glaze
- ◆ Grilled salmon with sweet and spicy bourbon glaze
- ◆ Grilled marinated flank or flat iron steaks
- ◆ Mini burgers with mini buns and mini toppings (lettuce, tomato, onion, cheese)
- ◆ Hot dogs and hamburgers served with all the fixins' and condiments
- ◆ Teriyaki marinated chicken quarters basted and grilled to perfection
- ◆ Jerk marinated chicken quarters or pork chops served with savory tomato chutney
- ◆ Blackened kielbasa wedges with horseradish dipping sauce
- ◆ Grilled salmon or mahi mahi w/mango salsa
- ◆ Grilled portabella mushroom with rainbow chard, leeks, sundried tomato and herbed chevre
- ◆ Teriyaki marinated chicken quarters basted and grilled to perfection
- ◆ Grilled marinated spicy beef teriyaki skewers

- ◆ Chicken Parmesan over linguini
- ◆ Chicken Marsala over rice pilaf
- ◆ Baked Lasagna or stuffed ziti
- ◆ Chicken Alfredo over fettucini
- ◆ Chicken niciose, with calamata olives, capers, oven dried tomatoes, mushroom and fresh herbs
- ◆ Chicken Francaise or Piccata
- ◆ Grilled marinated spicy beef teriyaki skewers

Sides

- ◆ Tri-color rotini pasta salad with grape tomatoes, grilled zucchini and summer squash, roasted red peppers, fresh herbs
- ◆ Three bean salad with green, yellow and kidney beans
- ◆ Yukon gold potato and egg salad
- ◆ Red bliss potato salad with diced red pepper and celery
- ◆ Coleslaw with toasted fennel seed
- ◆ Grilled vegetable medley with zucchini, summer squash and red pepper
- ◆ Garlic mashed potatoes
- ◆ Cauliflower gratin with crunchy bread crumb topping
- ◆ Pasta salad with ziti, olive, red pepper, bruniose vegetables and Italian dressing
- ◆ Green beans with toasted almonds
- ◆ Carrots and Broccoli in basil butter
- ◆ Cauliflower gratin
- ◆ Rice Pilaf

Vegetarian Selections

Main Courses

- ◆ Asparagus salad with beans and feta
- ◆ Thai tofu and winter squash stew/basmati rice
- ◆ Cauliflower gratin /tomatoes and feta
- ◆ Strata with spinach and mushroom
- ◆ Lentil and caramelized onion croquettes over marinara
- ◆ Vegetarian risotto cakes with lemon basil vinaigrette
- ◆ Wild mushroom and leek ragout over polenta fries
- ◆ Stir fried tofu with sugar snap peas, oyster mushrooms, sweet bell peppers and green onion

- ◆ Vegetarian stuffed peppers with wild rice medley and smoked mozzarella
- ◆ Assorted stromboli
- ◆ Assorted frittata
- ◆ Seared eggplant rounds layered with herbed ricotta and smoked mozzarella, swiss chard and smoky marinara

Appetizers

- ◆ Crostini with artichoke spread and tarragon
- ◆ Vegetarian spinach and Gruyere stuffed mushrooms***
- ◆ Spicy pecan and creamy butternut squash phyllo triangles
- ◆ Vegetarian spring rolls with hot mustard vinaigrette
- ◆ In house vegetarian potstickers (Chinese dumplings) with soy scallion and spicy plum dipping sauces*
- ◆ Tomato and basil bruschetta with fresh mozzarella and balsamic reduction drizzle



Lunch Selections

Boxed Lunch with choice of turkey, ham, roast beef, or hummus sandwiches on whole grain or country style white bread, soda, chips, pickle, brownie \$10.95 each

Assorted Sandwich Platter on a variety of breads with salad, chips, bottled water and/or soda and pickles \$9.95 per person.

All American Deli Meat Platter with asst. breads, pickles, chips, cheeses \$5.95 pp

Tuscan Deli Platter with olives, roasted red peppers, Capicola, Genoa salami, Ham and asst. breads and cheeses \$6.95 PP

Add plastic plates, napkins and plastic fork, knife for an additional \$1.00 each.

Add seasonal soup for an additional \$1.00 per person.

Macaroni and cheese (10 servings each) \$15.00

Stromboli (choose your fillings) 6-8 servings each \$9.50 each

Mini pizzas (choose your toppings) 6 slices per pizza \$7.50 each

Lasagna (vegetable, beef, traditional) 12 servings each \$25.00

Assorted Finger Sandwich Platter **\$9.95 per person**

Includes each of the following:

- ◆ Curry chicken salad
- ◆ Ham swiss/arugula/scallion mustard
- ◆ Smoked salmon/cucumber/onion relish/goat cheese
- ◆ Hummus/oven dried tomato/mesclun greens

Assorted Canapé Platter **\$10.95 per person**

Includes each of the following:

- ◆ Smoked salmon and dill piped on cucumber round
- ◆ Radish cream cheese piped on marble rye toast triangle w/chive
- ◆ Puffy Monte Carlo cheese toasts with fresh thyme
- ◆ Curry chicken with raisins on toasted pita

Platters

◆ Domestic fruit and cheese platter:	for 30 people	\$55.00
(\$1.85 PP)	for 50 people	\$85.00
◆ Imported gourmet fruit and cheese platter:	for 30 people	\$75.00
(\$2.75 PP)	for 50 people	\$105.00

*All other platters listed are \$50.00 for 30 people and \$60.00 for 50 people.
(\$1.75 PP)*

Appetizers

Appetizers start at \$2.50 per person. Appetizers usually average a little more than two per person (e.g., for 30 people we would provide 75 crab cakes at \$3.75 per person). Appetizers without prices listed are all scratch made and subject to price fluctuations, but generally run from \$2.75 to \$3.95 PP



Guarantees, Deposits and Payment Policies

After you approve your estimate, a deposit of 50% of your invoice total is required to secure our services. The balance is due the day of the function. The confirmed number of guests is required three days prior to this time. If no guarantee is called in, we will assume the guarantee is the number on the most recent invoice at that time.

Box lunches and other simple orders need to be placed 48 hours in advance with payment due at pick up or delivery.

In the event that your function is canceled up to two (2) weeks prior to the function date, the full deposit will be refunded. If a cancellation occurs less than 72 hours prior to the function, 50% of the deposit will be retained. If the function is canceled within 24 hours of the event, the deposit will not be refunded.

Types of Service Provided

Delivery Only—Food will be delivered and dropped off only- no setup—\$15 fee.

Delivery and Setup—Food will be delivered and setup on a buffet with chafers if needed—\$20 fee.

Delivery, Setup and Pickup—Food will be delivered and set up for service in stainless steel chafers, with porcelain or silver trays. Staff will return to retrieve any non-disposable items—\$30 fee.

Full Service—Food will be delivered and set up for service. Staff will remain on-site to serve food in the style that has been requested. The service site will be cleaned at the end of the service period. Stainless steel chafers and display platters, china, glassware and linens available. Basic delivery rate plus service staff charges. To include acrylic plates, cups, flatware and paper napkins add \$1.00 per person.

Service Staff

To ensure your function is stress free for you, the addition of our professional and courteous service staff is recommended. Their duties range from bartending, passing hors d'oeuvres, keeping the area tidy, clearing plates, maintaining the buffet, plating dinners and manning food station(s) depending on your needs. Our service staff is guaranteed a minimum of five hours and is billed in half-hour increments thereafter. Staffing requirements are based on the number of guests and style of function.

Service Staff:

- ◆ Waiter or Bartender \$15 per hour
- ◆ Captain \$20 per hour
- ◆ Chef \$25 per hour and up (depending on requirements)
- ◆ Cleanup Staff \$15 per hour
- ◆ Gratuities 18% of food and beverage total

Please don't hesitate to call us a 413-587-8900 with any questions or concerns. For all catering inquiries please ask for Tim Schuler, or just Tim until further notice, as I am presently the only one who answers to that name here at the Café. My staff and I look forward to helping you plan and execute your next event with flawless attention to detail and unsurpassed service. If there is anything I can help you with related to your event please let me know. Hopefully I can refer you to someone if it involves a service we don't provide.

Best wishes and a hearty thank you for considering us for your special event.

Sincerely,

Chef Tim Schuler and the Staff at Side Street Catering.

