



# Novus Catering

Breakfast

Appetizers

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# Breakfast



**Assorted Mini Pastry Platter ..... \$45.00**

Flaky pastries filled with cheese, maple, apple, and raspberry. *(serves 20)*

**Assorted Muffin Platter..... \$45.00**

Baked fresh daily in rotating seasonal flavors. *(serves 20)*

**Bagel Platter..... \$40.00**

Pre-sliced plain bagels served with cream cheese. Flavored bagels available upon request. *(serves 20)*

**Sliced Fruit Platter..... \$60.00**

Fresh seasonal fruit, sliced and ready to serve. *(serves 20)*

**Scrambled Eggs..... \$55.00**

Light, fluffy scrambled eggs made fresh. *(serves 20)*

**French Toast Platter..... \$90.00**

Golden brown French toast topped with fresh berries. *(serves 20)*

**Bacon..... \$65.00**

Crispy bacon, served fresh. *(serves 20)*

**Sausage Links..... \$65.00**

Savory sausage links, served fresh. *(serves 20)*

# Appetizers



**Chicken Wings..... \$50.00**

Jumbo wings tossed in your choice of Buffalo, Teriyaki, or Plain, served with bleu cheese or ranch. *(serves 20)*

**Bruschetta..... \$40.00**

Housemade bruschetta served with toasted crostini. *(serves 20)*

**Caprese Skewers..... \$40.00**

Marinated fresh mozzarella, cherry tomatoes, and basil on a skewer, finished with a balsamic drizzle. *(serves 20)*

**Antipasto Skewers..... \$40.00**

Marinated tortellini, olives, salami, cherry tomato, and basil on a skewer, finished with a balsamic drizzle. *(serves 20)*

**Spring Rolls..... \$45.00**

Crispy vegetable spring rolls served with duck sauce for dipping. *(serves 20)*

**Charcuterie Board..... \$85.00**

Cured meats, cheeses, and a mix of sweet and savory accompaniments. *(serves 20)*

**Street Corn Shooters..... \$40.00**

All the flavors of classic street corn served in an easy-to-eat cocktail cup. *(serves 20)*

**Vegetable Pot Stickers..... \$40.00**

Crispy vegetable pot stickers served with duck sauce for dipping. *(serves 20)*

**Scallops Wrapped in Bacon..... \$85.00**

Sweet, succulent scallops wrapped in bacon and baked to perfection *(serves 20)*

**Fried Cauliflower Bites..... \$50.00**

Crispy fried cauliflower tossed in your choice of Buffalo, Teriyaki, or Plain, served with bleu cheese or ranch. *(serves 20)*

**Stuffed Mushrooms..... \$60.00**

Button mushrooms stuffed with a savory mushroom and parmesan filling. *(serves 20)*

# Sandwiches



## **Sandwich Platter..... \$90.00**

A selection of assorted sandwiches, cut and ready to serve. Choose from Ham and Cheese, Turkey and Cheese, Tuna Salad, Chicken Salad, and Veggie Wrap, or select assorted for a mix of everything. *(serves 20)*

## **Gourmet Sandwich Platter..... \$250.00**

Assorted sandwiches cut and ready to serve, each paired with an individual bag of chips. Choose your selection or go assorted for a mix.

- **Turkey:** Smoked turkey with sundried tomato spread, mayo, bacon, and provolone on ciabatta.
- **Italian:** Genoa salami, mortadella, prosciutto di Parma, provolone, romaine, tomato, banana peppers, and spicy mayo on focaccia.
- **Tuna Salad:** House tuna salad with chopped pickles, celery, onion, smoked bacon, Cabot cheddar, and tomato on sourdough.
- **Chicken Salad:** All white meat chicken salad with pancetta, mayo, red onion, celery, lettuce, and tomato on ciabatta.
- **Vegetarian:** Vermont Creamery goat cheese, fresh pears, arugula, and Greek fig spread on brioche.

*(serves 20)*

## **Bagged Lunch..... \$13.99/each**

Everything you need in one bag: your choice of sandwich, a bag of chips, condiments, and a bottle of water. Choose from Ham and Cheese, Turkey and Cheese, Tuna Salad, Chicken Salad, or Veggie Wrap.

# Side Dishes



**Mashed Potatoes..... \$80.00**

Creamy potatoes mashed with garlic butter. *(serves 20)*

**Wild Rice..... \$80.00**

Wild rice simmered in a seasoned vegetable broth. *(serves 20)*

**Pasta..... \$80.00**

Your choice of Pesto, Marinara, or Alfredo. *(serves 20)*

**Vegetables..... \$65.00**

Seasonal vegetables steamed in a light butter sauce. *(serves 20)*

**Loaded Baked Potato Casserole..... \$70.00**

Chunks of russet potato twice cooked in a creamy, buttery cheese mixture, baked with cheese and bacon, and finished with chives and sour cream. *(serves 20)*

**Seasoned Rice..... \$65.00**

Rice simmered in a savory vegetable broth. *(serves 20)*

**Roasted Vegetable Medley..... \$65.00**

Squash, bell peppers, shallots, brussels sprouts, and broccoli. *(serves 20)*

**Herb Roasted Potatoes..... \$80.00**

Golden Yukon potatoes roasted in a house made herb dressing. *(serves 20)*

**Roasted Green Beans w/ Garlic..... \$80.00**

Thinly sliced garlic cooked confit in olive oil and tossed with roasted green beans. *(serves 20)*

**Roasted Vegetable Couscous..... \$50.00**

Pearl couscous simmered in seasoned vegetable broth and tossed with our roasted vegetable medley. *(serves 20)*

**Caesar Salad..... \$65.00**

Romaine lettuce topped with parmesan and croutons, served with Caesar dressing on the side. *(serves 20)*

**Green Salad..... \$65.00**

Green leaf lettuce topped with cherry tomatoes, red onion, bell pepper, cucumber, and shredded carrots, served with Italian dressing on the side. *(serves 20)*

# Main Dishes



**Mac and Cheese..... \$60.00**

Pasta tossed in a velvety, flavorful cheese sauce. *(serves 20)*

**Vegetarian Chili..... \$60.00**

A hearty, meatless chili packed with flavor. *(serves 20)*

**Chicken and Broccoli with Alfredo..... \$75.00**

Seasoned chicken breast and broccoli florets tossed with pasta and Alfredo sauce. *(serves 20)*

**Pasta Primavera..... \$100.00**

Pasta tossed with squash, spinach, bell peppers, zucchini, asparagus, and shallots in your choice of garlic oil or pesto. *(serves 20)*

**Pulled Chicken..... \$100.00**

Chicken breast smoked, seasoned, and slow braised, then shredded and finished with BBQ sauce. *(serves 20)*

**Chicken Parmesan..... \$110.00**

Breaded and fried chicken breast smothered in marinara and melted mozzarella. *(serves 20)*

**Chicken Piccata..... \$110.00**

Tender, juicy chicken breast in a bright lemon caper sauce. *(serves 20)*

**Honey Garlic Chicken..... \$110.00**

Chicken breast roasted and braised in a sweet honey garlic sauce. *(serves 20)*

**Roasted Vegetable Couscous with Grilled Chicken ..... \$110.00**

Pearl couscous simmered in seasoned vegetable broth and tossed with a medley of seasonal vegetables, served alongside marinated roasted chicken. *(serves 20)*

**Braised Beef..... \$120.00**

Beef slow-braised in a rich blend of beef broth, garlic, Worcestershire, balsamic, red wine, and soy sauce. *(serves 20)*

**Steak Tips..... \$120.00**

Marinated in Worcestershire, balsamic, red wine, garlic, and seasoning, then broiled to order. *(serves 20)*

# Desserts



**Dessert Platter..... \$70.00**

An assortment of mini desserts, beautifully arranged and ready to serve.

**Cookie and Brownie Platter..... \$50.00**

# Drinks



**Bottled Juice..... \$2.00**

Individual bottled juice in your choice of apple, orange, or cranberry.

**Bottled Water..... \$2.00**

To order please call: **508-485-5051 Ext. 235**

Or email: **catering@novustgether.org**

\*Prices Subject to Change

