

An outdoor dining area with tables covered in light blue cloths and chairs with white cushions. The tables are set with glassware and plates. In the background, there is a stone wall with a window and several hanging wicker pendant lights. String lights are draped across the scene, creating a warm and inviting atmosphere.

# Powerhouse

CAFE & CATERING

[POWERHOUSECAFEANDCATERING.COM](http://POWERHOUSECAFEANDCATERING.COM)

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# SERVICE OPTIONS

## PLATED DINNER

Traditional sit-down dinner service is formal and elegant, and suitable for most high end event

## FAMILY STYLE

Family-style catering is a more relaxed and interactive approach to dining.

## BUFFET

Guests have the opportunity to socialize and chat as they wait to serve themselves from a delicious array of expertly prepared dishes.

Here at Powerhouse Catering we pride ourselves in offering the freshest, most creative and customizable catering around! Every wedding we do is tailored to your exact needs and preferences. Our wedding menu is A La Carte, meaning you get to pick every aspect of your big day! When we started this company we knew we wanted to be different from the rest, no cookie cutter weddings here! We are a full service off site caterer; along with planning and serving the perfect menu we also offer:

### Bar Service / Bartending

We are a fully licensed and insured caterer, offering a variety of bar packages. We even have a mixologist on staff to help you plan the perfect cocktails!

### Chef Stations

Live action chef stations are great during dinner service to late night. Our chefs will make your wedding interactive!

### Staff

We offer a variety of staffing options- whether you want an elegant reception with passed hors d'Oeuvres and chef action stations, we have you covered!

### Rentals

We partner with PEAK event services to coordinate rentals; china, silverware, glassware, tents, dance floors, lighting, and so much more! Community Rowing provides all table, chairs and guest seating tent, Powerhouse is responsible for setting these up on site! The venue does not provide a tent for catering prep.

# FOOD PRICING

STAFF, RENTALS, GRATUITY AND TAX NOT INCLUDED

## PACKAGES:

1 Stationary Display + 4 Passed Hors D'Oeuvres + Rolls and Butter + Buffet Salad (select 1) + Buffet Dinner (select 2 entrees and 2 sides) + Coffee and Tea Service  
\$100 per person

1 Stationary Display + 4 Passed Hors D'Oeuvres + Rolls and Butter + Plated Salad (select 1) + Plated Dinner (select 2 entrees and 1 vegetarian) + Coffee and Tea Service  
\$100 PER PERSON

1 Stationary Display + 4 Passed Hors D'Oeuvres + Rolls and Butter + Plated Salad (select 1) + Stations of Small Plates (select 3) + Coffee and Tea Service  
\$105 PER PERSON

1 Stationary Display + 4 Passed Hors D'Oeuvres + Rolls and Butter + Family Style Salad (select 1) + Family Style Dinner (select 2 entrees and 1 vegetarian) + Coffee and Tea Service  
\$120 per person

Add a dessert - prices vary

Add on a late night snack - prices vary

## Included in all services:

Rental coordination - tables, chairs, linens, china, glassware, flatware, etc.

Timeline & floorplan review

Venue coordination

Site Visit

Signage for all food

Tastings (\$100 per person, \$200 to be removed from bill after booking)

# HORS D'OEUVRES

SERVED PASSED OR STATIONARY

## CHICKEN

- Mini Hawaiian chicken kabobs
- Mini chicken pot pies
- Thai Chicken Satay with peanut dipping sauce
- Lemongrass Chicken Skewer with yogurt mint dip
- Pecan Chicken Skewer with cranberry compote
- Chicken Empanada chipotle aioli
- Chicken + Waffle with sriracha maple drizzle
- Curry Chicken Salad served in a cucumber cup
- Sesame Chicken Wonton Crisp with pickled red onion, scallion & sesame glaze
- Tuscan Chicken Crostini artichoke, kalamata olive & shaved parmesan with lemon & EVOO
- Chicken parmesan bites
- Cobb salad skewer
- BBQ Chicken pizzette
- Sweet chicken bacon bite in phyllo cup
- Mini Chicken Bao Buns
- Buffalo Chicken Bite with Bleu Cheese Crumble
- Shredded chicken taco cups

## BEEF & PORK

- Wensleydale and short rib mini grilled cheese
- Goat cheese stuffed fig wrapped in prosciutto
- Tenderloin Crostini horseradish crème
- Tenderloin Beef Skewer bleu cheese fondue
- Seasoned Beef Empanada with chipotle aioli
- Bacon Wrapped Dates stuffed with chorizo
- Bourbon Balsamic Steak Skewer with Amarena cherries
- Beef Arancini marinara, fresh basil & parmesan
- Chorizo Croquette with roasted garlic remoulade
- Prosciutto, Peach & Mozzarella Skewer white balsamic drizzle
- Beef Slider chipotle aioli & dill pickle
- Swedish meatballs with Jam

## SEAFOOD

- Jumbo Shrimp wrapped in bacon
- Garlic butter shrimp and cheese grit cup
- Maryland Crab Cakes with remoulade
- Scallop Wrapped in Bacon
- Jumbo Shrimp Cocktail with zesty cocktail sauce
- Roasted Corn & Shrimp Salad served in a phyllo cup
- Roasted Salmon Crostini lemon remoulade, dill & capers
- Seared Ahi Tuna Wonton with pickled vegetable slaw, cilantro & spicy aioli
- Lobster grilled cheese
- Smoked Salmon Mouse Tartlet fresh dill garnish
- Honey Garlic Shrimp Skewer with fresh cilantro garnish
- Coconut Shrimp with sweet chili dipping sauce
- Mini lobster rolls

## VEGETARIAN & VEGAN

- Sweet Pea Crostini with ricotta and mint
- Cucumber Soup Shooter with avocado and dill
- Parmesan baked artichoke heart with lemon aioli
- Watermelon Gazpacho shooter
- Watermelon Feta & Mint Skewers
- Pumpkin Hummus Crostini with candied pecan
- Butternut & apple bruschetta with ricotta on crostini
- Fried goat cheese with cranberry compote
- Pumpkin soup shooters with cinnamon creme
- Mushroom arancini with roasted tomato sauce
- Caprese Skewer with aged balsamic & fresh basil
- Maine Blueberry Crostini goat cheese, mint & honey
- Summer Roll Thai vinaigrette
- Local Corn Fritter herbed aioli
- Vegetable Pot Sticker ginger soy dipping sauce
- Goat cheese & Beet Crostini with basil balsamic & micro greens
- Manchego Croquette with garlic aioli
- Tofu Bahn Mi Bite

# STATIONARY APPETIZER DISPLAYS

## GRILLED VEGETABLES

Fresh grilled zucchini + squash + carrot + tomato + red onion + fire roasted peppers + balsamic drizzle

## FLATBREAD DISPLAY

Choose 2:

Buffalo chicken, BBQ Chicken, Caprese, prosciutto & arugula or seasonal

## CHARCUTERIE

Salami + prosciutto + sopressata + tomato, basil & mozzarella salad + marinated vegetables + olives + feta + hot peppers + cured sausage + Italian sweet sausage + pita chips + crackers

## BRUSCHETTA BAR

Classic and seasonal bruschetta served with herb crostini

## LOCAL CHEESE AND FRUIT

Selection of cheese from local & international vendors + fresh fruit + berries + dried fruit + crackers + herbed crostini

## MEDITERRANEAN

Tabouli + hummus + spiced olives + chickpea salad + feta + pickled onion + pita bread

## VEGETABLE CRUDITÉ

Fresh cut vegetables + hummus + ranch

## ANTIPASTO

Prosciutto + salami + caponata + tomato & mozzarella salad + marinated vegetables + Hard-boiled eggs + spiced olives + herbed baguette

## SUSHI DISPLAY      ADDITIONAL \$4 PER PERSON

Seafood and vegetarian sushi rolls + pickled ginger + soy sauce + wasabi

## RAW BAR      ADDITIONAL \$6 PER PERSON

Oysters on the half shell & jumbo shrimp mignonette, cocktail Sauce, lemon, horseradish

Raw Bar Add-Ons:

Additional Local Oysters or Shrimp

Count Neck Clams

Crab Claws

Substitutions may be necessary, please discuss with your Salesperson.

## SMALL PLATES

### CHICKEN CREPE \$12.95

French crepe with bechamel

### BALSAMIC FLANK

STEAK \$14.65

vegetable stick bundle

### CRABCAKE \$14.25

Micro salad & remoulade

### SEASONAL RAVIOLI \$10.50

Seasonal Flavors

### CHICKEN BREAST \$12.95

broccolini, couscous  
& lemon tarragon sauce

### GLAZED SHORT RIB \$14.25

potato puree & red  
wine reduction

### LEMON-BUTTER SALMON

\$13.25

creamy barley & zucchini  
salad with dill

### SMOKED TOFU \$9.85

Fava Bean & quinoa

### STUFFED CHICKEN \$9.95

Creamy rice & mushroom  
stuffed chicken

### PETITE TENDERLOIN \$14.25

scalloped potato & microgreens

### SCALLOP & RISOTTO \$14.95

seared sea scallop with creamy  
parmesan risotto

# SALADS

SERVED BUFFET STYLE, FAMILY STYLE OR PLATED

## CAPRESE

Mesclun greens, tomato, fresh mozzarella, basil, red onion, balsamic dressing

## GARDEN SALAD

Mixed greens, cucumber, cherry tomato, onion, carrot, balsamic dressing

## GREEK

Romaine, bell pepper, pepperoncini, tomato, cucumber, red onion, olives, feta, Greek dressing

## ASIAN SESAME

Romaine, sliced carrot, radicchio, cilantro, sliced almond, sesame seeds, Asian sesame dressing

## STRAWBERRY

Mixed greens, strawberry, goat cheese, candied walnut, cranberry, balsamic dressing

## STRAWBERRY SPINACH

Spinach, strawberry, red onion, candied pecan, feta, strawberry vinaigrette

## SPINACH & BLEU

Spinach, blue cheese, pear, dried cranberries, house vinaigrette

## CAESAR

Romaine, parmesan cheese, croutons, Caesar dressing

## SPRING ROMAINE

Romaine, watermelon radish, shaved parmesan, croutons, creamy herb vinaigrette

## GRILLED PEACH

Mixed greens, peach, blueberry, avocado, mint, red onion, fresh mozzarella, balsamic dressing

## SUMMER BIBB

Bibb lettuce, mango, pineapple, dried cranberries, scallion, jicama, toasted almonds, cilantro lime vinaigrette

## MAPLE & PARM

Arugula, currants, shaved parmesan, pine nuts, lemon & maple Vinaigrette

## FALL ARUGULA

Arugula, apples, bleu cheese, candied walnuts, cider vinaigrette

## WINTER DIJON

Arugula, mandarin, pomegranate, red onion, Dijon vinaigrette

# ENTREES

\*STARRED ENTREES CAN ONLY BE SERVED AS A PLATED OR FAMILY STYLE MEAL

## CHICKEN

Statler chicken  
lemon Dijon tarragon sauce

Chicken Piccata  
capers & artichoke

Wild Mushroom Stuffed Chicken  
white wine cream sauce

Herb Roasted Statler  
lemon & seasonal herbs

Spinach Stuffed Chicken  
fontina & spinach

Rosemary Chicken  
with fig mustard

Mediterranean Chicken  
stuffed with artichoke, olives, roasted red  
peppers & feta

Tuscan Chicken  
sundried tomato, artichoke & wine butter  
sauce

Prosciutto Stuffed Chicken  
sundried tomato, prosciutto, fontina  
served with a port wine sauce

Pecan Crusted Chicken Breast  
cranberry chutney

Chicken Cordon Bleu  
Dijon cream sauce

## BEEF/PORK

Braised Short Rib  
red wine demi glaze

Tenderloin Beef  
gorgonzola cheese sauce

Roasted Beef Tenderloin  
herbed compound butter

Sirloin Steak Tips  
house marinade

Mushroom Beef Tenderloin  
mushroom red wine demi glaze

Steak kabobs  
peppers & onions

Beef Roulade  
Stuffed with spinach and wild mushrooms

Balsamic Flank Steak  
blistered tomatoes

Grilled Flank Steak  
Chimichurri

Rib Eye (additional \$12 per person)\*  
red wine demi glaze

Prime Rib Roast (additional \$8 per person)\*  
Au Jus & Horseradish Cream

# ENTREES

\*STARRED ENTREES CAN ONLY BE SERVED AS A PLATED OR FAMILY STYLE MEAL

## SEAFOOD

Potato Encrusted Cod  
with blistered tomato

Stuffed Shrimp  
crabmeat stuffing

Cracker Crusted Haddock  
white wine & lemon

Jumbo lump Crab Cakes  
creamy remoulade

Ginger Salmon  
ginger, Vermont maple

Citrus Glazed Salmon  
orange, marinade

Honey Garlic Shrimp  
served on skewers

Lobster Mac & Cheese  
buttered crumbs

Herb Crusted Chilean Seabass  
Lemon & wine cream sauce

## VEG/VEGAN

Stacked Eggplant Parmesan  
pesto cream & red sauce

Vegetable Torte  
thin layers of roasted vegetable

Vegetable Pasta Primavera

Tuscan Tofu  
sundried tomato, artichoke & wine butter  
sauce

Fire Roasted Cauliflower Steak  
red pepper romesco sauce

Summer Vegetarian Lasagna  
herbed pesto

Butternut Ravioli  
Vermont Maple Cream sauce

Quinoa Stuffed Zucchini or Squash  
balsamic reduction



# SIDES

## STARCH

Roasted Root Vegetable Medley  
Classic Mashed Potatoes  
Sweet Potato Mash  
Rosemary Roasted Mini Potatoes  
Potatoes Au Gratin  
Lemon Herb Couscous  
Rice Pilaf  
Wild Rice  
Jasmine Rice with Ginger & Lemongrass  
Mushroom Risotto  
Spring Pea Risotto  
Risotto Milanese  
Seasonal Vegetable Risotto  
Creamy Parmesan and Herb Polenta  
Mac & Cheese  
Pasta Primavera  
Penne in Vodka Sauce  
Creamy Pesto Gnocchi

## VEGETABLE

Vegetable Medley  
Sweet Glazed Carrots  
Garlic Green Beans  
Braised Brussels Sprout  
Sauteed Broccolini  
Steamed Broccoli  
Lemon Zested Asparagus  
Vegetable torte square  
Grilled Vegetable Succotash  
Brown Butter Mushroom Medley  
Charred Rainbow Carrots  
Classic Ratatouille  
Summer Squash and Zucchini Medley  
Maple Roasted Butternut Squash  
Vegetable Stir Fry  
Wilted Citrus Spinach  
Spicy Roasted Cauliflower  
Oven Roasted Eggplant  
Heirloom Tomato Salad

# LATE NIGHT SNACKS

STATIONARY OR PASSED

## BEEF SLIDERS

Beef sliders topped chipotle aioli, pickle & lettuce on a brioche bun  
\$5.50 each

## SOFT PRETZELS

Served with cheese fondu & grain mustard  
\$7.95 each

## MAC AND CHEESE CUPS

Bamboo cups of Mac and Cheese topped with bbq pulled pork or buffalo chicken nuggets  
\$8.50 each

## GRILLED CHEESE AND TOMATO SOUP

Tomato soup shooters topped with sourdough grilled cheese minis  
\$5.95 each \*price does not include glass

## BEIGNET BAR

Plain and jam filled beignets served with chocolate and caramel dipping sauces  
\$5.95 per person

## POPCORN BAR

Buttered, caramel and Kettlecorn served in mini popcorn boxes  
\$6.25 per person

## PUB BITE BAR

Mozzarella sticks and marinara, jalapeno poppers and buffalo chicken tenders with bleu cheese  
\$15.95 per person

## ROSEMARY FRIES

Rosemary French fries in bamboo cones  
\$8.95 per person

## MILK & COOKIES

A cold milk shooter & soft chocolate chip cookie  
\$5.50 each

## MINI MILKSHAKES

Chocolate, vanilla or strawberry  
\$5.50 each \*price does not include glass

## CHEESE & CRACKER CUPS

Bamboo boats filled with assorted cheeses and crackers  
\$7.50 each

## LO MEIN BOXES

Vegetable and chicken lo mein served in mini Chinese takeout boxes  
\$7.50 each

## MINI CHIMICHANGAS

Chicken, Beef or Veggie, served with sour cream and salsa  
\$4.25 each

## RAMEN

Mini Vegetable and chicken ramen served in composable soup cups  
\$7.50 each

## PIZZETTES

Choose any 2: buffalo chicken, caprese, BBQ chicken, caprese, prosciutto & arugula or seasonal  
\$14.50 per person

## WINGS

Choose any 2: buffalo, garlic parmesan, sesame ginger  
\$13.25 per person

## FRIED CHICKEN SLIDERS

Fried Chicken, pickles & house sauce on brioche bun  
\$5.50 each

## DIPPED OREOS

Dark, white and milk chocolate dipped oreos  
\$4.95 per person

## MINI SANDWICHES

Assorted sandwiches served on mini buns \$5.50 each

## PB&J BITES

Mini heart shaped PB&Js  
\$3.25 each

## ICE CREAM CART

Ice cream sandwiches, strawberry shortcake bars, push up pops and drumsticks  
\$5.95 per person \*price does not include ice cream cart

# DESSERT

STATIONARY, PASSED OR PLATED

## DONUTS

Gourmet donuts displayed on peg board or served plated with berries  
\$5.95 per person

## CUPCAKES

custom cupcakes - you dream it, we'll make it happen!  
\$4.95 each

## FRUIT TARTS

crisp tartlet filled with vanilla custard, topped with seasonal fruits  
\$7.50 each

## MINI WHOOPIE PIES

Assorted Flavors  
\$3.95 each

## CAKE SLICES

-Carrot with cream cheese frosting  
-New York Cheesecake  
-Tres Leches  
-Chocolate lovers  
\$6.95 each

## ITALIAN COOKIES

assorted Italian cookies such as Anise, butter, & sesame  
\$5.50 per person

## CANOLI

Classic, chocolate chip & pistachio  
\$4.25 each

## TIRAMISU SQUARES

topped with chocolate covered espresso beans  
\$4.95 each

## TRIFLE CUPS

-Brownie, raspberry jam, fresh raspberries, chocolate fudge & whipped cream  
-Classic strawberry shortcake  
-Lemon curd, pound cake, blueberries & whipped cream  
\$8.50 each \*price does not include glass

## CHOCOLATE FRUIT

Dark, Milk and White Chocolate dipped strawberries, pineapple, and dried fruit  
\$35.00 per dozen

## MINI ICE CREAM CONES

\*passed and plated only  
\$4.25 each

## MINI HOMEMADE PIES

Apple, blueberry & pumpkin  
\$8.95 each

## TARTLETS

-Lemon Meringue  
-Key lime  
-White Chocolate Raspberry  
\$5.25 each

## FLAN DE QUESO

Topped with caramel- A must try!  
\$6.95 per person

## “BUILD YOUR OWN” STATIONS

### CHEESECAKE

New York Cheesecake  
Toppings: Caramel, hot fudge, berries, whipped cream, oreo & toffy pieces  
\$11.95 per person

### CHURROS

Fresh churros, whipped cream rainbow sprinkles, crumbled Oreo, chocolate Chips chocolate, caramel & raspberry sauces  
\$7.95 per person

### S'MORES

Everything you need to make your own smore. Includes burners and sticks  
\$9.50 per person

### CHOCOLATE FONDUE

Chocolate fondue served with pound cake, fresh strawberry, pretzel rods & marshmallow  
\$10.50 per person

### STRAWBERRY SHORTCAKE

Buttermilk biscuits, fresh strawberry & whipped cream  
\$8.95 per person

### ICE CREAM SUNDAE

Vanilla & chocolate cream served with crushed oreos, whipped cream, hot fudge & strawberries  
\$12.25 per person

# BEVERAGE & BAR

## CONSUMPTION BAR

The host of the function is charged based on the total number of drinks consumed. Drink price is on a per drink basis and is tracked by the bartender. An estimated per person bar cost of \$30 per adult and \$4 per child is quoted upfront. The client is invoiced for any amount owed or any overage following the event.

### FULL BAR

\$38.00/Person (estimate)

### BEER & WINE ONLY

\$28.00/Person (estimate)

\*Bar Services End one half hour before the conclusion of any event. Soft drinks will be served through the remainder of the event. Glassware rental prices seperately.

## MENU

Soft Drinks: Coca-Cola, Diet Coke, Gingerale, Soda Water, Sparkling Water, Still Water

### BEER

#### CHOOSE 5

Coors Light  
Sam Adams Boston  
Harpoon IPA  
Jack Abby's Lager  
Sam Seasonal  
Allagash White  
Corona  
High Noon's  
Truly Hard Seltzer  
Angry Orchard Cider

### LIQUOR

Titos Vodka  
Milagro Silver Tequila  
Jameson Whiskey  
Jack Daniels Bourbon  
Tanqueray Gin  
Bacardi

### WINE

#### CHOOSE 4

Stone Bay Sauvignon Blanc  
Josh Cellars Chardonnay  
Santa Francesca Pinot Grigio  
Invivo X Rose  
Fog Mountain Pinot Noir  
Josh Cellars Cabernet Sauvignon  
J. Lohr Merlot

### SPARKLING

Natale Verga Prosecco

# SPECIALTY COCKTAILS

## MINT TO BE

Tito's Vodka, Limoncello, Mint,  
Lemon & Lime Soda

## MAI TAI THE KNOT

Classic Mai Tai with  
Maraschino Cherry Garnish

## SOMETHING OLD FASHIONED

Jameson Whiskey, Sugar, Water,  
Bitters, Orange Twist

## LOVE POTION

Prosecco, Homemade  
Raspberry Orange Juice

## MARRY ME MULE

Tito's Vodka, Ginger Beer,  
Lime Juice

## BERRY HAPPY LEMONADE

Jameson Whiskey, Lemonade  
& Blackberry Syrup

## SPRITZ DOWN THE AISLE

Prosecco, Aperol & Soda Water

## BLOODY MARY ME

Tito's Vodka, Tomato Juice,  
Special Seasoning

## TALL, DARK & STORMY

Dark Rum, Ginger Beer,  
Lime Juice

## THE PROPOSAL PALOMA

Tequila, grapefruit juice,  
soda water, lime juice

## WORDS CANNOT ESPRESSO MARTINI

Vanilla Vodka, Coffee Liqueur,  
Cold Brew, Espresso Beans

## BLUSHING BRIDE

Pink lemonade, cucumber, vodka,  
mint garnish

## WEDDING BELLS-INI

Peach Puree, Prosecco,  
Raspberry Garnish

## MAIN SQUEEZE MARG

Classic Margarita  
Make it spicy with a Tajin rim!

## SWEET ON YOU TEA

Jack Daniels, Sweet Tea, Lemonade,  
Lemon Garnish

## ONE IN A MELON

Vodka, Watermelon Puree,  
sprite, lime garnish

## MR RIGHT RICKEY

Vodka, sprite, raspberry syrup,  
raspberry garnish

## PEAR-FECT MARRIAGE

Gin, vanilla syrup, club soda, pear  
puree, lemon twist garnish

## WHOLE LATTE LOVE

Cold Brew, Baileys, vodka,  
espresso bean garnish

## NEWLYWED NEGRONI

Orange peel garnish

## SHE'S THE BEES KNEES

Gin, honey syrup, fresh lemon juice,  
lemon peel garnish

ASK US ABOUT OUR MOCKTAIL OPTIONS!