



- Delivery
- Pick-up—Set-up
- In-House or Off Premises
- Full Service Catering



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|-------------------------------|--|
| • Business Events & Meetings  | • Bridal & Baby Showers                |
| • Breakfast, Lunch and Dinner | • Weddings, Rehearsals and Engagements |
| • Picnics & BBQ's             | • Retirements & Birthdays              |
| • Promotional Events          | • Thanksgiving, Christmas, NYE         |
| • Holiday Parties             | • Graduations                          |

# *CROWD PLEASING BBQ SELECTIONS*

*Barbecued Ribs*

*Southern Barbecued Chicken*

*Hot Dogs and Hamburgers  
served with choice of Vermont cheddar, red onion,  
lettuce, tomato, relish, pickles, ketchup, mayo and mustard  
\*veggie burgers available upon request\**

*Sweet Italian Sausage  
with Peppers & Onions on Torpedo Rolls*

*Turkey Sausage with Peppers & Onions  
on Torpedo Rolls*

*Marinated Jamaican Jerk Chicken  
with mango chutney*

*Fajitas  
(guests design their own)  
with fillings of grilled chicken, grilled hangar steak,  
barbecued pork, grilled vegetables Monterey jack,  
Vermont cheddar, feta cheese chopped tomato, spinach  
and smoked pepper relish with assorted tortillas, tomato  
salsa , guacamole and sour cream*

*Grilled Marinated Leg of Lamb  
served with chopped red onion, chopped tomato, shredded  
lettuce, tzatziki sauce and grilled pita*

*Carolina Pulled Pork  
with black coffee barbecue sauce and pane rustico rolls*



# *SIDES AND SALADS*

*Baked Cannellini Beans  
with black coffee barbecue sauce*

*Corn on the Cob with Herbed Butter*

*Yukon Gold Potato Wedges with Three Herb Pesto*

*Chambers Walk Café-Style Potato Salad  
with red bliss potatoes, celery, red onion, fresh parsley  
and sherry shallot dressing*

*Toasted Israeli Cous Cous Salad  
with green beans, baby carrots, grape tomatoes and cucumbers  
dressed with basil-peppercorn vinaigrette*

*Orecchiette Pasta Salad  
with broccoli rabe, white beans, roasted red peppers,  
kalamata olives and fresh basil*

*Soba Noodle Salad with Asian slaw  
pea shoot sprouts, carrots and sesame ginger vinaigrette*

*Saffron Rice Salad  
with black beans, roasted corn, tomatoes, feta cheese and cilantro*

*Old Fashioned Vinegar Slaw or traditional Creamy Coleslaw*

*Bulgar Wheat Salad  
with cucumbers, red peppers, chick peas, lemon and dill*

*Lentil Salad  
with wild mushrooms, fresh spinach and sun-dried tomatoes  
dressed with sherry shallot vinaigrette*

*Fusilli Pasta with fresh spinach, orange segments, dried  
cranberries toasted almonds and citrus dressing*





## *ADDITIONAL SALADS*

*Classic Caesar Salad*  
*with pecorino cheese, seasoned focaccia croutons*  
*and traditional house-made Caesar dressing*

*Organic Greens*  
*with shredded carrot, cucumbers and grape tomatoes*  
*dressed with sherry shallot vinaigrette*

*Quinoa Greek Salad*  
*with tomatoes, cucumbers, kalamata olives and feta cheese*  
*dressed with mint tzatziki dressing*

*Panzanella Salad*  
*with beefsteak tomatoes, red onions, fresh herbs, cucumbers,*  
*ciabatta croutons, extra virgin olive oil and balsamic vinegar*  
*(when in season)*



## *DESIGN YOUR OWN SALADS*

*~Choose your Greens~*  
*Organic Greens, Baby Spinach, Baby Arugula, Romaine or Iceberg*

*~Additions~*  
*shredded carrots, grape tomatoes, sliced red onion, cucumbers,*  
*orange segments, Granny Smith apples, dried cranberries,*  
*pineapple, dried apricots, strawberries & blueberries (when in*  
*season) toasted pecans, candied walnuts, toasted almonds,*  
*pistachios, pine nuts crumbled blue cheese, feta, shaved pecorino,*  
*grated parmesan sherry shallot vinaigrette, creamy blue cheese,*  
*citrus vinaigrette, balsamic vinaigrette, raspberry vinaigrette,*  
*basil-peppercorn vinaigrette*

# *SWEET TREATS*

*Assorted Jumbo Cookies*  
*chocolate chip, oatmeal raisin and peanut butter cookies*

*Assorted Dessert Bars*  
*to include lemon squares, fudge brownies,*  
*blondies and pecan diamonds*

*Ice Cream Sundae Bar*  
*rainbow and chocolate sprinkles, mini chocolate chips, marshmallows,*  
*cherries, fudge, caramel, whipped cream, crushed nuts, m&m's*  
*Additional fee: Homemade jumbo cookies for DIY icecream sandwiches*



# *BEVERAGES*

*Colombian Supreme Coffee Service*  
*includes both regular and decaf and assorted herbal teas*  
*\$2.00-\$2.50 per person*

*Ginger Lemonade and Fresh Brewed Iced Tea*  
*served with lemon wedges and fresh mint*  
*\$2.00-\$2.75 per person*

*Boylan's Specialty Sodas*  
*seltzer, black cherry, root beer, cream and gingerale*  
*\$3.50-\$4.50 per person*

*Assorted Soft Drinks*  
*coke, diet coke, sprite, sprite zero, bottled water, nestea iced tea*  
*\$1.75-\$2.75 per person*

# *PICNIC PACKAGES*

*Barbecue with a Bit More*  
*Choice of three main fare items*  
*Choice of three (total) salad and side items*  
*Choice of dessert option*  
*\$32.00 per person*

*The Traditional Barbecue*  
*Choice of three main fare items*  
*Choice of two (total) salad and side items*  
*Choice of dessert option*  
*\$30.00 per person*

*The Standard Picnic Bash*  
*Choice of two main fare items*  
*Choice of two (total) salad and side items*  
*Choice of dessert option*  
*\$28.00 per person*

*prices based on 50 or more guests*



## *Miscellaneous Items*

*Propane Grill.....\$375.00 estimated rental fee*  
*Paper Products.....\$2.50—\$3.50 per person*  
*Disposable Linens.....\$5.00 each*  
*Service Staff .....\$35.00 per server/per hour*  
*Beverages .....See Beverages for individual prices*