



GLOBALLY INSPIRED . LOCALLY SOURCED . PERSONALLY CREATED

## PICK UP | DELIVERY MENU

### WINTER 2024

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ONLINE ORDER FORM | [www.coleman-catering.com/cater-request](http://www.coleman-catering.com/cater-request)

FOR CUSTOM & FULL SERVICE MENUS CONTACT | [sales@coleman-catering.com](mailto:sales@coleman-catering.com)

## IMPORTANT ORDERING NOTES

- We request a 48 hour notice for weekday caterings and a 2 week notice for off-hour or Saturday events.
- Catering orders outside of our regular hours may incur higher minimums and additional charges.
- Orders are not confirmed until our sales team has received an approval of the invoice and payment.
- Menu prices do not include state and local tax, gratuities, equipment and other fees.
- We are a nut allergy safe cafe and bakery.
- When placing your order, please inform our sales department if a person in your party has a food allergy.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## PICK UP

- Catering pick up is regularly available Tuesday - Saturday from 7am- 2pm at our cafe, Salt & Light Cafe, 159 Main Street, Groton MA. Contact us for outside hours pick-ups.

## DELIVERY

**WEEKDAY DELIVERY** is regularly available Tuesday - Friday from 7am - 2pm. Contact us for outside hours events.

- Food/beverage minimum starts at \$150 and may increase depending on location and peak seasons.
- Delivery charge starts at \$15 and increases depending on location and set up time.
- Delivery spots are on a first come/first serve basis and may carry higher minimums.

**SATURDAY DELIVERY** is regularly available from 7am - 3pm. Contact us for outside hours events.

- Food/beverage minimum starts at \$500 and may increase depending on location and peak seasons.
- Delivery charge starts at \$50 and increases depending on location and set up time.
- Delivery spots are on a first come/first serve basis and may carry higher minimums.

# BREAKFAST

## PACKAGES

Minimum of 12 each

### BREAKFAST PACKAGE #1 \$12 per person

Assorted breakfast pastries, fresh cut fruit, hot coffee, orange juice

### BREAKFAST PACKAGE #2 \$15 per person

Yogurt parfaits, fresh fruit cups, assorted bagels with cream cheese, hot coffee, orange juice

### BREAKFAST PACKAGE #3 \$17 per person

Assorted breakfast sandwiches, breakfast potatoes, fresh cut fruit, hot coffee, orange juice

### BREAKFAST PACKAGE #4 \$20 per person

Bread pudding French toast, real maple syrup, scrambled eggs, bacon, fresh cut fruit, hot coffee, orange juice

### BREAKFAST PACKAGE #5 \$20 per person

BUILD YOUR OWN BREAKFAST BOWL: Scrambled eggs, breakfast potatoes, sausage, onions&peppers, salsa, guacamole, shredded cheese, hot coffee, orange juice

\*\*\*add tortilla wraps for breakfast tacos or burritos \$2 per person

## FRITTATA (GF)

serves 8-12

- 4 CHEESE \$40
- BEEF BRISKET, caramelized onion, blue cheese \$50
- SAUSAGE, BACON, peppers, onion Cabot cheddar \$50
- BACON, onion, cheddar \$50
- SEASONAL VEGETABLE, feta cheese \$50

\*\*\*CAN BE MADE AS A QUICHE

## SANDWICHES

- BRISKET, two eggs, Jamaican BBQ sauce, cotija cheese \$10
- GUACAMOLE, caramelized onions, egg, goat cheese \$9
- PULLED PORK, egg, Jamaican BBQ sauce \$9
- DOUBLE EGG and cheddar \$6
- BACON, egg and cheddar \$8.5

## ADD - ONS

FRESH CUT FRUIT TRAY \$60 (serves 10-12) | \$110 (serves 20-24)

FRESH FRUIT CUPS \$66 / dozen

BREAKFAST POTATOES \$40 / serves 12

MAPLE CANDIED BACON \$48 / 24 pieces

GREEK YOGURT PARFAITS \$66 / dozen

Greek yogurt, roasted apples or berry jam, chia seeds, granola

MORNING BAKERY BOX \$48 / dozen

An assortment of breads, scones and pastries, fresh from our bakery

BAGEL BOX \$48 / dozen

Assorted fresh bagels from our bakery with 8oz cream cheese, 8oz berry jam and 8oz whipped coffee butter

EXTRA SPREADS 8oz each

- Plain cream cheese \$5
- Weekly cream cheese \$5.5
- Seasonal fruit preserve \$8
- Whipped coffee butter \$8
- Fig chutney \$8

# SANDWICH PACKAGES

SUBSTITUTE GLUTEN FREE BREAD +\$2

## **BBQ SANDWICH BUFFET**    \$22 per person/minimum order of 12

Pulled pork, brisket and BBQ chicken  
Focaccia sandwich rolls  
Cabbage slaw  
Hickory bbq sauce  
Spicy BBQ sauce  
Potato salad  
Seasonal green salad with vinaigrette  
Assorted cookies

## **SANDWICH/WRAP BUFFET**    \$20 per person/minimum order of 10

Choose up to 1 sandwich for every 4 guests  
Potato chips  
Garden salad with vinaigrette  
Assorted cookies

## **BOXED SANDWICH LUNCH**    \$21 per person/minimum order of 10

Choose up to 1 sandwich for every 4 guests  
Potato chips  
Garden salad with vinaigrette  
Assorted cookies

# SANDWICHES SELECTIONS

SUBSTITUTE GLUTEN FREE BREAD +\$2

- **BLT SANDWICH**    \$12 each  
Thick-cut bacon, greens, tomato, mayonnaise, fresh olive oil roll
- **CHICKEN CAESAR WRAP**    \$12 each  
Romaine, parmesan chicken salad, crouton pieces, creamy caesar dressing
- **ORANGE BALSAMIC CHICKEN SANDWICH**    \$12 each  
Orange balsamic chicken breast, lettuce, tomato, mayonnaise, fresh olive oil roll
- **BEEF BRISKET & CARAMELIZED ONION WRAP**    \$14 each  
Beef brisket, caramelized onions, tomato, lettuce, parmesan cheese, Jamaican BBQ sauce
- **CHICKEN SALAD WRAP**    \$12 each  
Braised chicken thigh, carrot, lettuce, roasted tomato, greens
- **ROASTED TURKEY SANDWICH**    \$12 each  
Roasted Turkey, avocado, lettuce, maple-dijon mustard, cranberry BBQ, fresh olive oil roll
- **VEGAN ROASTED VEGETABLE WRAP**    \$12 each  
Roasted seasonal vegetables, romesco, pickled red onion, lettuce, vinaigrette

**CONTACT US FOR DAILY AND WEEKLY SPECIAL SANDWICHES AND WRAPS!**

# SALADS

## GREEN SALADS

\*DRESSINGS BOTTLED ON THE SIDE

Tray serves 10-12 | 20-24.

- **CAESAR** \$40 | \$75  
Romaine, parmesan, olive oil croutons, fried capers, creamy Caesar dressing
- **WINTER SALAD** \$50 | \$95  
Beets, carrots, parsnips, shaved brussels sprouts, kale, cranberry apple vinaigrette
- **TOSSSED GARDEN SALAD** \$40 | \$75  
Field greens, seasonal vegetables, vinaigrette
- **FIELD GREEN with VINAIGRETTE** \$30 | \$55  
Variety of baby field greens with a red wine-dijon vinaigrette
- **SPINACH SALAD** \$55 | \$110  
Baby spinach, seasonal vegetables, candied seeds, raisins, goat cheese, balsamic vinaigrette

## COMPOSED SALADS

\*INGREDIENTS AND DRESSINGS TOSSED TOGETHER

Tray serves 10-12 | 20-24.

- **VEGETABLE AND ORZO SALAD** \$40 | \$80  
Seasonal vegetables, orzo, herbs, vinaigrette
- **HOMESTYLE POTATO SALAD** \$36 | \$72  
Red potatoes, onions and peppers, ranch dressing
- **BROCCOLINI CHEDDAR PASTA SALAD** \$45 | \$90  
Elbows, broccoli, cheddar cheese, bacon bits, creamy dressing
- **ROOT VEGETABLE SLAW** \$40 | \$80  
Variety of shaved root vegetable, kale, chili oil, herbs
- **BRUSSELS SPROUT AND LEEK SALAD** \$45 | \$80  
Sautéed leeks, onions, and brussels sprouts, with bacon vinaigrette and parmesan cheese

CONTACT US FOR DAILY AND WEEKLY SPECIAL SALADS!

# APPETIZERS

## TRAYS

Each tray serves 20-24

- **SEASONAL VEGETABLE TRAY** \$80  
Fresh and prepared vegetables with seasonal dips
  - **MEDITERRANEAN TRAY** \$95  
Flatbreads and crisps with hummus, tzatziki, roasted vegetables and olives
  - **POTATO CHIP AND DIP TRAY** \$95  
Fresh cooked potato chips with French onion dip and ranch
  - **TOASTED FOCACCIA BREADS TRAY** \$80  
Assorted focaccia with whipped garlic butter, pesto cream cheese, Romano cheese, tomato oil, herbs
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## SKEWERS

2 dozen minimum each

- **CUT FRUIT SKEWERS** with yogurt dip \$32 dozen
- **BALSAMIC CAPRESE SKEWERS** \$32 dozen
- **BACON WRAPPED BRUSSELS SPROUTS** \$36 dozen
- **BEET CAPRESE SKEWER** \$48 dozen
- **STEAK SKEWER** \$40 dozen  
CHOOSE: chimichurri | sweet BBQ | cajun coffee rub
- **CHICKEN SKEWER** \$36 dozen  
CHOOSE: Jamaican BBQ | maple BBQ | lemon-herb
- **SHRIMP SKEWER** \$40 dozen  
CHOOSE: old bay rubbed | classic cocktail sauce

## BITES

2 dozen minimum each

- **DEVILED EGGS** \$24 dozen  
CHOOSE: classic | cajun | candied bacon +6 | crab rangoon
  - **SPINACH AND FETA PUFF PASTRY** \$36 dozen
  - **MINI BRIE EN CROUTE, seasonal jam** \$36 dozen
  - **MINI BRISKET or BRUSSELS SPROUT WELLINGTONS** \$48
  - **RANGOON CRAB CAKES**, cream cheese sauce \$36 dozen
  - **CREAM CHEESE STUFFED BAGEL BITES** \$36 dozen  
CHOOSE: jalapeno bacon | broccoli cheddar | gravlax | crab rangoon
  - **MINI HAND-MADE BEEF MEATBALLS** in marinara or BBQ \$24 dozen
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## SLIDERS

Priced per 2 dozen each

- **TURKEY** \$96  
Lemon-herb chicken or turkey breast, avocado, greens, dijon
- **BLT** \$96  
Thick-cut bacon, lettuce, tomato, mayonnaise
- **BEET & BRIE** \$96  
Roasted root vegetables, brie, dijonaise
- **BRISKET** \$120  
Beef brisket, cabbage slaw, hickory BBQ sauce
- **PULLED PORK** \$120  
Pulled pork, cabbage slaw, hickory bbq sauce
- **CHEESEBURGER** \$120  
All beef burger, Vermont cheddar, lettuce, house-made ketchup

# HOT BUFFET PACKAGES

10 person minimum per package.

## **EXECUTIVE #1**    \$24 per person

MARINATED STEAK TIPS and ORANGE-BALSAMIC CHICKEN BREAST  
with roasted red, roasted seasonal vegetables, garden salad and honey-buttered dinner rolls

## **EXECUTIVE #2**    \$28 per person

MAPLE-GLAZED SALMON and MARINATED STEAK TIPS  
with smashed potatoes, roasted seasonal vegetables, garden salad and honey-buttered dinner rolls

## **EXECUTIVE #3**    \$30 per person

BAKED HADDOCK and MAPLE GLAZED HAM  
With smashed potatoes, roasted broccolini, harvest salad, honey-butter dinner rolls

## **ITALIAN #1**    \$18 per person

CHICKEN PARMESAN and PENNE WITH MARINARA  
with antipasto salad, Caesar salad, garlic-butter dinner rolls

## **ITALIAN #2**    \$28 per person

SHRIMP SCAMPI and GARLIC-HERB CHICKEN BREAST  
with pancetta, white-wine linguine, roasted broccolini, Caesar salad, garlic-butter dinner rolls

## **TACO BUFFET**    \$17 per person

CHICKEN | BRISKET | PORK | ROASTED VEGGIES (pick 3 )

Flour tortillas, cabbage slaw, salsa, sour cream, hot sauce, cotija cheese, rice and beans      \*\*Add guac \$2 per person

\*\*All 4 taco mains \$20 per person

## **FAJITA BUFFET**    \$19 per person

CHILI-LIME CHICKEN and CHIMICHURRI STEAK

Flour tortillas, sautéed onions / peppers, pico de gallo, sour cream, pickled jalapeño, shredded lettuce, shredded cheese, rice and beans

## **BBQ #1**    \$20 per person

BEEF BRISKET and BBQ CHICKEN BREAST

With mac and cheese, cabbage slaw, potato salad, corn bread, hickory BBQ sauce

## **BBQ #2**    \$19 per person

PULLED PORK and BBQ CHICKEN BREAST

With mac and cheese, cabbage slaw, potato salad, corn bread, hickory BBQ sauce

## **BBQ #3**    \$23 per person

BEEF BRISKET, PULLED PORK and BBQ CHICKEN BREAST

With mac and cheese, cabbage slaw, potato salad, corn bread, hickory BBQ sauce

## **BBQ #4**    \$25 per person

MAPLE BBQ RIBS, BEEF BRISKET and JERK-RUB CHICKEN BREAST

With mac and cheese, cabbage slaw, potato salad, corn bread, hickory BBQ sauce

**CONTACT US FOR DAILY AND WEEKLY SPECIAL PACKAGES!**

# ENTREES BY THE TRAY

Small serves 8-12 | large serves 20-24

## PASTA

- CREAMY MAC AND CHEESE \$45 | \$90
- VEGETABLE PASTA BAKE \$50 | \$95
- SAUSAGE AND RICOTTA PASTA BAKE \$65 | \$125
- PASTA MARINARA \$60 | \$115
- CHEESE LASAGNA \$55 | \$100
- MEAT LASAGNA \$65 | \$130
- WINTER VEGETABLE LASAGNA \$65 | \$120

## CHICKEN

- CHICKEN PARMESAN \$70 | \$140
- CHICKEN MILANESE \$70 | \$140
- CHICKEN PICCATA \$70 | \$140
- CHICKEN TIPS OR BREAST \$65 | \$120  
CHOOSE: hickory BBQ | lemon-herb | Jamaican BBQ |  
orange balsamic glaze | chimichurri

## PORK

- MAPLE BBQ RIBS \$80 | \$150
- HERB ROASTED PORK LOIN \$80 | \$150
- BBQ PULLED PORK \$80 | \$150
- HOUSE CURED COTTAGE HAM \$80 | \$150
- BBQ PORK MEATBALLS \$65 | \$120

## BEEF

- BBQ BEEF BRISKET \$140 | \$280
- MARINATED STEAK TIPS \$120 | \$230
- BEEF MEATBALLS, marinara sauce, parmesan \$60 | \$110
- SWEDISH MEATLOAF WITH GRAVY \$80 | \$160
- SHEPHERDS PIE \$60 | \$120
- BEEF BRAICOLE \$70 | \$140

## SEAFOOD

- MAPLE GLAZED ATLANTIC SALMON \$150 | \$280
- NEW ENGLAND BAKED HADDOCK \$150 | \$280
- SHRIMP SCAMPI \$150 | \$280
- SHRIMP AURORA \$150 | \$280



## SIDES BY THE TRAY

Serves 10-12 GF available

- WILD RICE PILAF \$36
- RICE AND BEANS \$36
- PENNE WITH MARINARA \$36
- ROASTED POTATOES \$36
- MASHED POTATOES \$36
- VEGETABLE COUS COUS \$40
- ROASTED SEASONAL VEGETABLES \$36
- CILANTRO LIME CABBAGE SLAW \$36
- BAKED BEANS \$36

## SOUP

Priced per half gallon (64oz)

- MINESTRONE \$32
- CHICKEN NOODLE \$35
- SQUASH AND APPLE BISQUE \$35
- NEW ENGLAND CLAM CHOWDER \$market
- VEGETABLE CHILI \$40
- POTATO AND LEEK \$45
- TEXAS BRISKET CHILI \$45

ADD BREAD BOWLS \$\$/SIZE/AMOUNT

## FLATBREAD PIZZA

11"x17" serves 2-4

- 3 CHEESE \$14
- HOUSE SAUSAGE, PEPPERS & ONIONS \$20
- PANCETTA, BROCCOLINI & HOT HONEY \$20
- BUFFALO CHICKEN & BLUE CHEESE \$20
- WEEKLY SPECIAL \$market

## BREADS AND SAUCES

- OLIVE OIL FOCACCIA SQUARES \$24/dozen
- TOMATO BASIL FOCACCIA SQUARES \$24/dozen
- SOUTHERN CORN BREAD \$18/dozen
- HONEY BUTTER DINNER ROLLS \$12/dozen
- GARLIC-BUTTER DINNER ROLL \$12/dozen
- SLIDER ROLLS \$12/dozen
- OLIVE OIL SANDWICH ROLLS \$18/dozen
- HOUSE-MADE SAUCES \$8/8oz  
Jamaican BBQ sauce | hickory BBQ sauce | steak sauce | house vinaigrette  
chipotle hot sauce | chimichurri | maple BBQ | teriyaki BBQ

CONTACT US FOR VEGETARIAN and GLUTEN FREE OPTIONS

# DESSERTS

All from our own nut allergy safe bakery

## COOKIES and BARS

Priced per dozen

- **COOKIE/BAR SAMPLER BOX** \$40  
Assortments of our seasonal cookies and bars
- **COOKIES ONLY BOX** \$36  
Assortments of our seasonal cookies
- **BARS ONLY BOX** \$48  
Assortments of our seasonal bars and brownies
- **GLUTEN FREE / VEGAN BROWNIE** \$4 each

## BITES

Priced per dozen. 2 dozen minimum

- **DARK CHOCOLATE CAKE TRUFFLES** \$36  
classic | sea salt | toasted coconut
- **MINI CREAM TARTLETS** \$36  
apple-cinnamon | berry
- **MINI WHOOPEE PIES** \$36  
chocolate | classic | toasted coconut
- **S'MORES POPS** \$28
- **CHEESECAKE BITES** \$36
- **COOKIE/BAR BITES** \$36

## CUPCAKES

Priced per dozen. 2 dozen minimum

### CAKE

- **VANILLA** \$48
- **CHOCOLATE** \$48
- **CARROT** \$52
- **RED VELVET** \$52

### BUTTERCREAM CHOICES

- **VANILLA**
- **CHOCOLATE**
- **CREAM CHEESE**
- **WEEKLY SPECIAL**

**CUSTOM FLAVORS** starting at \$60

# REFRESHMENTS

Cups, cream and condiments included, per request for carries that serve 8-10.

## COFFEE and TEA

organic, fair-trade, small batch coffees and teas

HOT COFFEE \$35/serves 8-10

regular | decaf

ICED COFFEE \$5/16oz | \$12/32oz

COLD BREW ICED COFFEE \$7/16oz | \$13/32oz

HOT TEA \$35/serves 8-10

black | herbal | green

ICED TEA \$6/16oz | \$12/32oz

## SODA and WATER

CANNED SODA \$2 each

COKE | DIET COKE | SPRITE | GINGER ALE

POLAND SPRINGS BOTTLED WATER \$1.75 each

SARATOGA GLASS BOTTLE WATER \$3 each

SARATOGA GLASS BOTTLE SPARKLING WATER \$3 each

SPINDRIFT FLAVORED SPARKLING WATER \$3 each

## OTHER BEVERAGES

HOT CHOCOLATE \$40 serves 8-10

ORANGE JUICE \$4/8oz | \$10/32oz

CLASSIC LEMONADE \$4/8oz | \$10/32oz

BERRY LEMONADE \$4/8oz | \$10/32oz

978-512-9257

# ORDERING

## REGULAR CATERING HOURS

TUESDAY - SATURDAY 6am - 2pm

SUNDAY AND MONDAY closed

## SALES OFFICE HOURS

MONDAY - FRIDAY 8am - 6pm

SAT AND SUN closed

## TO ORDER

ONLINE: [www.coleman-catering.com/cater-request](http://www.coleman-catering.com/cater-request)

PHONE: 978-512-9257

EMAIL: [sales@coleman-catering.com](mailto:sales@coleman-catering.com)

# DISPOSABLES

- DISPOSABLE PLATES, CUTLERY and NAPKIN \$.75/set
- DISPOSABLE SOUP CUP, NAPKIN and SPOON \$.75/set
- UPGRADED WHITE PLASTIC PLATE, SILVER CUTLERY and LINEN-FEEL NAPKIN \$3/set
- PLASTIC or PAPER CUPS \$3/10
- DISPOSABLE CHAFING RACK, WATER PAN and FUEL CANS \$15/set
- SERVING TONGS and SPOONS \$2/each

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