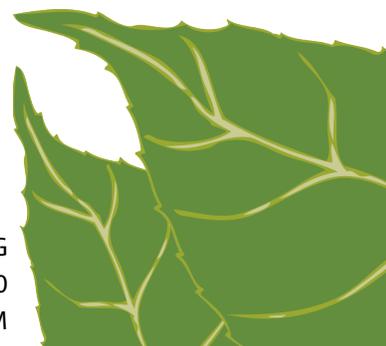


CATERING MENU

Welcome to Annie's Café and Catering. Creative, Fresh and Delicious are the foundations for making your special event the best it can be. Whether it be a backyard graduation party, Bar/Bat Mitzvah, Business meeting, baby shower, breakfast delivery, office luncheon, cocktail or wedding reception.

Annie's Café and Catering will make your occasion shine with great taste and style. Over twenty years of seasoned experience will make your ordinary occasion extraordinary. Annie's Café and Catering offers complete full service or delivery catering. From China to plastic, tents and more, we can help make your next gathering a success. Let our Creative approach to delicious, fresh food make your next gathering the best it can be!





BREAKFAST

good morning starters

Express Rise & Shine Continental

Fresh Baked Muffins & Breakfast Pastries with Butter and Preserves, Fresh Fruit Salad, Orange Juice, Fair Trade Coffee & Tea Service / \$7.99

Super Express

Fresh Baked Muffins & Assorted Breakfast Pastries Fair Trade Coffee & Tea Service / \$4.99

Sunrise Continental

Assorted Bagels with Plain & Flavored Cream Cheese Spreads, Fresh Baked Muffins, Fruit Yogurts and Homemade Nutty Granola, Orange Juice/Fair Trade Coffee & Tea Service / \$10.99

Bakery Staples

Glazed Jumbo Homemade Cinnamon Rolls (Apple or Walnut) \$24.99 a dozen

Pecan Sticky Buns with Caramel Glaze \$24.99 a dozen

Assorted Breakfast Pastries and Muffins \$2.99 per person

Assorted Fruit & Nut Scones \$1.79 each or \$15.99 dozen

Fresh Baked Muffins \$1.79 each or \$15.99 dozen

Sour Cream Coffee Cake or Sour Cream Walnut Coffee Cake \$18.99

Mrs. Yant's Braided Danish with Almond Glaze \$14.99 each

Cardamom Bundt Coffee Cake with Vanilla Glaze \$16.99

breakfast & brunch buffets

Sunshine Breakfast Buffets

Scrambled Eggs
Bacon or Sausage, Fresh Fruit Salad, Muffins, Breakfast Pastries & Breads, Butters & Fruit Preserves, Orange Juice, Fair Trade Coffee & Tea Service / \$12.99

Breakfast Burritos
Black Bean, Vegetarian, Sausage, Egg & Cheddar, Breakfast Potatoes, Fresh Fruit, Salsa, Sour Cream, Orange Juice, Fair Trade Coffee and Tea Service / \$10.99

Pancakes
Berry Topping, Dark Amber NH Maple Syrup, Whipped Cream, Sausage or Bacon, Breakfast Potatoes, Orange Juice and Fair Trade Coffee & Tea Service / \$13.99

Breakfast Additions / Ala Carte

Meat Quiche / \$16.99

Vegetable Quiche / \$14.99

Fresh Fruit Salad / \$3.49 per person

Fresh Fruit Platter / \$3.49 per person

Assorted Bagels with Butter & Cream Cheese Spreads / \$3.49 per person

Yogurt Parfaits with Fresh Fruit and Nutty Homemade Granola \$3.49 per person

Cheese Blintzes with Fruit Sauce \$39.99

Breakfast Burritos with Salsa & Sour Cream / \$34.99

Brunch Buffet

Perfect for your Celebration!

Fresh Fruit Salad

Homemade assortment of Breakfast Pastries & Preserves

Seasoned Breakfast Potatoes

Choice of Meat: Bacon or Maple Glazed Sausage

Choice of Salad: Annie's Seasonal Salad or Caesar Salad or Fresh Garden Salad

Choice of Egg: Scrambled eggs or Hearty Quiche Assortment

Choice of Pasta: Pasta Primavera or Baked Three Cheese Marconi and Cheese

Choice of one: French Toast Casserole or Buttermilk Pancakes—Served with Real NH Maple Syrup, Fresh Berries and Whipped Cream

Orange Juice and Fair Trade Coffee & Tea Service / \$22.99



LUNCH



deli, salads & to-go

Deli Lunch Buffets

Deli Meats & Cheese Wraps Assortment, Chips, Kosher Pickle Spear, Cookies & Brownies / \$12.99

Deli Meats & Cheese Platter Deli Salads, Tuna or chicken Salad, Roasted Garlic Hummus, Assorted Sandwich Breads, Lettuce, Tomatoes, and Red Onions, Chips, Pickle Spear, Cookies & Fudge Brownies, Bottled Waters & Assorted Sodas / \$12.99

Deli Meats & Cheese Wraps Assortment Garden Salad with Home Made Dressings, Old Fashioned Potato Egg Salad or Pasta Salad, Chips, Pickle Spears, Fudge Brownies & Cookies, Bottled Water & Assorted Sodas \$13.99

Custom Deli Lunch Buffet

Assorted Deli Wraps or Sandwiches, Choice of two Salads or one soup and Salad, Chips & Pickles, Homemade Cookies, Bars and Brownies / \$14.99

Additional Deli Salads
\$2.49 per person

Fair Trade Coffee
\$18.00 a Pot (serves 10)

Deli Salads

Caesar Salad/Sesame Peanut Noodle Salad/ Broccoli Walnut Salad/Orzo Salad with vegetable and Feta Cheese/ Garden Salad/Annie's Seasonal Salad/ Greek Salad/Fruit Salad/Southwest Sweet Potato Salad/Pasta Salad/ Antipasto Pasta Salad/Old Fashioned Potato Egg Salad/Café Salad/Pasta Salad with Pesto Vinaigrette/Coleslaw/ Black Bean & Roasted Corn & Tomato Salad / \$2.49 per person

Box Lunches To Go!

Assorted Deli Meat Wraps/Condiments/ Chips/Pickles/Pasta Salad/Fresh Baked Cookie/Chilled Bottled Water or Soda \$12.99

lunch buffets

Lunch Entrée Buffets

One Entrée / \$15.99

Two Entrées / \$18.99

Three Entrées / \$21.99

Salad Selections (select one): Garden Salad with House Made Dressings/ Baby Spinach & Vegetable Salad/Caesar Salad/Sundried Tomato Tortellini Salad/ Old Fashioned Potato Egg Salad/Raw Vegetable Salad/Southwest Black Bean Rice Salad/Mediterranean Quinoa Cucumber & Red Onion Salad/ Roasted Vegetable & orzo Salad with Feta/ Coleslaw/Fresh Fruit Salad/Broccoli Walnut Salad/Sesame Peanut Noodles/ Assorted Breads & Butters

Sides (select one): Garlic Herb Roasted Reds/Mashed Potatoes/Rice/Fresh Seasonal Vegetable

Homemade Chef's Choice of Dessert and Fair Trade Coffee & Tea Service

Ciao Buffet

One Entrée / \$14.99

Two Entrée / \$16.99

Three Entrée / \$18.99

Salad Selections (select one): Fresh Caesar Salad in Homemade Creamy Caesar Dressing or Garden Salad

Garlic Bread and Rolls with Butter

Entrée Selections: Meat Lasagna/ Cheese Lasagna/Vegetable Lasagna/ Pasta Primavera/Chicken Parmesan over Pasta/Chicken Broccoli Alfredo/ Baked Rigatoni w/Sausage, Peppers and Onions

Homemade Desserts & Cannoli's

Bottled Water & Soda

Entree Selections for Lunch Entrée Buffet

Marinated Beef Tips

Roast Sirloin with Demi Glaze and Horseradish Sauce

Farmhouse Meatloaf with Country Gravy

Beef Stroganoff over noodles with Burgundy Brown Gravy

Grilled Chicken & Broccoli Alfredo Pasta

Roast Turkey ~ Traditional Dressing, Cranberry Sauce & Turkey Gravy

Chicken Parmesan over Pasta with Homemade Marianna & Parmesan cheese

Penne Primavera with Fresh Vegetable & Lemon Herb Cream Sauce

Tequila Lime Marinated Chicken with Black Bean Corn Salas & Cheddar Cheese

Mediterranean Chicken & Pasta with Artichoke Hearts, Olives, Roasted Red peppers, Spinach & Feta in a White Wine Sauce

Lemon Garlic Grilled Chicken Florentine

Ginger Apple Cider Glazed Chicken

Baked Country Ham with Pineapple Glaze & Sweet n' Sour Sauce

New England Haddock with Sweet Cracker Crumbs

Three Cheese Lasagna ~ Meat or Vegetable with Homemade Marinara

Baked Three Cheese Macaroni & Cheese

Buffalo Chicken Macaroni & Cheese

HOR D'OEUVRE'S



specialty platters

Assorted Domestic & Imported Cheese Crackers, Grapes & Berries
\$3.49 per person

Vegetable Crudité
Fresh Seasonal Vegetable with Tortellini/Choice of House Made Blue Cheese or Buttermilk Dill Dip
\$2.99 per person

Bruschetta
Marinated Tomatoes in French Basil Garlic Olive Oil Served over French toasted Bread and Mozzarella
\$2.99 per person

Mediterranean Tapenade
Roasted Garlic Hummus, Tabbouleh, Feta Chunks, Baby Goash, Roasted Red Peppers, Vegetable Stuffed Grape leaves, Olives & Pita Wedges
\$3.99 per person

Antipasto Platter
Assorted Italian Meats & Cheeses, Marinated Olives, Mushrooms, Artichoke Hearts & Peppers served with Crostini Breads & Dipping Her Oil
\$4.99 per person

"Sunshine's Sweet Brie"
Brown Sugar & Pecan Crusted Brie/ Fresh Berries & Grapes/Water Wafers
\$3.99 per person

Baked Brie en Croute
Apple Walnut & French Bread
\$2.99 per person
Wild Mushrooms with Shallots & French Bread / \$2.99 per person

Spinach Artichoke Dip
Tortilla Chips, Carrots & Celery Sticks
\$3.99 per person

Crab and Scallion Dip
Sesame Flatbreads & Garlic Sticks
\$4.99 per person

Espinaca Dip
A classic Creamy Classic Served with Tortilla Chips, Carrots & Celery Sticks
\$3.99 per person

Buffalo Chicken Dip
Served with Tortilla Chips, Carrots & Celery Sticks / \$4.99 per person

hor d'oeuvre's

Hot & Cold Selections Based on 25 Pieces

Swedish or Italian Meatballs / \$45.00

Bacon Wrapped Scallops / \$65.00

Flatbread Pizzas / \$50.00

Assorted Quesadillas, Salsa & Sour Cream / \$50.00

Mini Crab Cakes, Lemon Chive Aioli / \$85.00

Meat or Vegetarian Samosas / \$50.00

Spanakopita Triangles: Spinach/ Chicken/Lobster / \$45.00

Coconut Almond Chicken Skewer with Blueberry Ginger Dipping Sauce / \$50.00

Sesame Chicken with Sweet & Sour Dipping Sauce / \$50.00

Chicken or Beef Satay Skewers with Peanut Dipping Sauce / \$50.00

Ham & Swiss Mini Croissants with Maple Mustard Dipping Sauce / \$50.00

Pesto, Red Pepper & Mozzarella Mini Croissants / \$50.00

Beef Teriyaki, Snow Peas / \$50.00

Bakes Stuffed Mushroom Caps, Sausage Cheddar / \$40.00
Apple & Walnut/Vegetable & Cheese / \$40.00
Seafood \$50.00

Mini Cheeseburger or Chicken Sliders Chopped Onion, Pickled Relish, Bacon & Ketchup / \$50.00

Mini Cocktail Wieners / \$40.00

Sausage Onion Rolls
Honey Mustard Dipping Sauce / \$40.00

Vegetable Spring Rolls
Hoisin Garlic Dipping Sauce / \$45.00

Pork or Vegetable Dumplings
Hoisin Ginger Dipping Sauce / \$45.00

Shrimp Cocktail
Traditional Cocktail Sauce / \$100.00

Smoked Salmon Triangles
Boursin & Capers / \$40.00

Shrimp Cucumber Canape / \$40.00

Elegant Canape Assortment / \$50.00

Beef Tenderloin
On French Bread & Horseradish Butter / \$75.00

Sesame Tuna, Wasabi Aioli / \$50.00

Mini Lobster Rolls
(Market Price for 25 Pieces)

Mini Crab Salad Croissant Sandwiches
\$85.00

Mini Chicken Salad Croissant Sandwiches / \$75.00

Chicken, Egg, or Tuna Salad Finger Sandwiches / \$65.00

Deviled Eggs / \$31.25

Mixed Filled Vegetables / \$50.00

Cherry Tomato, Mozzarella, Tortellini & Basil Chicken Skewer \$50.00

Fresh Fruit Kabob / \$60.00

Elegant Tea Sandwich Assortment
Cucumber/Smoked Salmon/Turkey/
Ham/Roast Beef / \$62.50

Focaccia Finger Sandwiches /\$75.00



DINNER



dinner buffet

Dinner Entree Buffets

One Entrée / \$25.99

Two Entrées / \$28.99

Three Entrées / \$31.99

Choice of Two Salads Selections

Garden Salad/Caesar Salad/Spinach Salad/Annie's Café Salad/Caprese Salad/Ravioli Salad with Sweet Basil Vinaigrette/Old Fashioned Potato Egg Salad/Pasta Salad with Pesto Vinaigrette/Caesar Potato Salad/Antipasto Salad/BLT Italian Bread Salad/Roasted Vegetable Salad/Peanut Noodle Salad/Bow Tie Pasta/Shrimp & Pea Pasta Salad (\$1.49 extra)

Choice of One Starch: Garlic Herb Roasted Reds/Mashed Potatoes/Rice

Fresh Seasonal Vegetable

Assorted Breads & Butter

Chef Choice of Dessert

Fair Trade Coffee & Tea Service

entrée options

BEEF

Roast New York Sirloin
Demi Glaze & Horseradish Sauce
Braised Beef Brisket
Roasted Vegetables & Pan Sauce
Beef Stroganoff
Over wide Buttered Egg Noodles
Farmhouse Meatloaf
Country Gravy
Herb Roasted Tenderloin, Gorgonzola Cream Sauce (\$6.99 extra)
Beef Brochettes
Spice Rubbed and Grilled

PASTA & VEGETARIAN

Meat or Vegetable Lasagna
Eggplant Parmesan
Over Pasta White Sauce
Pasta Primavera
Seasonal Vegetable
Light Herb Sauce
Baked Stuffed Portabella Mushrooms
Roasted Vegetables & Fontina
Butternut Squash Ravioli
Maple Brown Sugar Cream Sauce
Three Cheese Macaroni & Cheese

POULTRY

Chicken Cordon Blue
Supreme Sauce
Lemon Garlic Chicken
Lemon Garlic Cream Sauce
Almond Crusted Chicken
Blueberry Ginger Chutney
Pecan Crusted Chicken
Maple Dijon Cream Sauce
Tequila Lime Marinated Chicken
Black Bean & Corn Salsa/Cheddar Cheese
Baked Stuffed Chicken
Crab & Asparagus/Mornay Sauce
Baked Stuffed Chicken Italiano
Ricotta, Roasted Red Peppers, Spinach, Romano & Parmesan Cheese
New England Baked Chicken
Apple Sausage Corn Bread Stuffing
Chicken Parmesan over Pasta with Parmesan Cheese
Cranberry Crusted Chicken
White Sauce
Chicken Piccata or Marsala
Chicken Brochettes
Spice Rubbed & Grilled
Roast Turkey, Herb Stuffing/Turkey Gravy/Cranberry Sauce

PORK

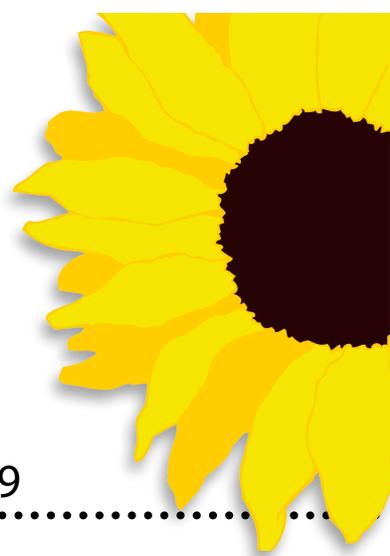
Herb Roasted Pork Loin
Apple Sausage Corn Bread Stuffing/
Pan Gravy

FISH & SEAFOOD

Grilled or Broiled Salmon
Sweet Basil Vinaigrette/Strawberry Salsa/Orange Maple Ginger
Baked Stuffed Sole
Spinach & Crab Stuffing/Newburg Sauce (\$3.99 extra)

Broiled Haddock
Sweet Crack Crumbs
Crab Cakes
Lemon Herb Aioli
Shrimp & Scallop Scampi
Over Linguine/White Wine Sauce
Lobster Ravioli
Sherry Cream Sauce (\$5.99 each)





THEME BUFFETS

new england lobster bake (market price).....

- Garden Salad with House Dressing
- Pasta & Potato Salad
- Buttermilk Cucumbers
- Watermelon Wedges
- Rolls & Butter
- Clam Chowder ~ Oyster Crackers
- Corn on the Cob
- Steamers & Mussels
- 1 ¼ Boiled Lobsters
- Drawn Butter
- Strawberry Shortcake or Fruit Cobbler with Real Whipped Cream
- Ice Tea & Lemonade

all american barbecue \$26.99.....

- Crisp Garden Salad, Homemade Dressings
- Choice of one**
- Pasta Salad/Old Fashioned Potato Salad/Coleslaw, Orzo Salad with Feta/Cheddar Shells, Corn on the Cob or Maple Baked Beans
- Hamburgers, Hot Dogs & Vegetarian Burgers & Hot Dogs
- Choice of one**
- BBQ Chicken (on the bone)/Grilled Marinated Beef Tips, BBQ Pork Ribs/ Rolls & Butter/Condiment Platter
- Strawberry Shortcake, Fruit Cobbler or Seasonal Pies with Real Whipped Cream
- Ice Tea & Lemonade

- On the side...**
BBQ additions prices per person
- Maple Baked Beans / \$2.49
 - Barbecue Chicken or BBQ Pork Ribs / \$6.99
 - Marinated & Grilled Beef Tip Kabobs \$10.99
 - All Beef Hamburgers & Hot Dogs / \$5.99
 - Italian Sausages on Sub Rolls/Sweet & Hot/ Sautéed Onions & Peppers / \$4.99
 - Assorted Homemade Cookies, Fudge Brownies & Bars / \$2.99
 - Chilled Bottled Water & Sodas / \$1.99

POLICIES

Annie's Café & Catering Booking and Payment Policy

- A catering deposit of 50% of estimate event total is required upon confirmation of event date and Menu
- Deposits are non-refundable
- Full payment for event is due 3 days prior to event
- All menu selections are due one week prior to scheduled event date
- Final guest count/guarantee due 3 days prior to event and is not subject to reduction
- Final Food and Beverage is subject to 9% New Hampshire Meals & Rooms Tax and a 20% Service Gratuity
- Professional bartending service available for \$50.00 per hour with a 4-hour minimum

Miscellaneous

- All pricing includes necessary service equipment, display linen and décor.
- Complimentary paper products with all delivery, takeout and drop off catering service
- Linen tablecloths and napkins available for an additional rental fee, please inquire for color selection and pricing
- All food and beverage to be provided by Annie's Café & Catering, with exception of wedding cakes
- An offsite catering fee to be applied to all full-service events.
- \$30.00 delivery/set up and pick up fee for all drop off catering services.
- Delivery outside the Lakes Region is at an additional cost.
- Please inquire about custom menu design: we are happy to create the perfect menu to match your specific event and guest needs
- Please inform us of any specific guest allergies. We are happy to accommodate special dietary needs with sufficient notice.

PHOTOGRAPHY
 BY GARRETT SHORE
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WEDDINGS
 PORTRAITS
 EVENTS



10% off when you order
 catering through Annie's
 Cafe and Catering