



## Services Available

- ∂ Personal Chefs for your event
  - ∂ Off Premise Catering
  - ∂ Weekly gourmet meals to-go
  - ∂ Breakfast in Bed
- ∂ And all of your other culinary needs...
- ∂ If you can dream it... we can cook it!

## Credentials

This Hardworking couple are both graduates of  
Johnson & Wales University.

He studied in Europe,

She cooked for the world's best athletes.

What they bring to the table ...

A love of food...

And

**Food of Love.**



## *Hors d'Oeuvres:* Priced Per 50 Pieces

<b><i>Stuffed Mushrooms</i></b>	<b>\$62.50</b>
<i>with Parmegiano Reggiano, sautéed vegetables, and fresh thyme</i>	
<b><i>Chef's Specialty Stuffed Mushrooms</i></b>	<b>\$87.50</b>
<i>with toasted pine nuts, Chèvre cheese, and red wine braised shallots</i>	
<b><i>Petite Brie en Croute</i></b>	<b>\$75.00</b>
<i>Wrapped in puff pastry with assorted seasonal fruit compotes and served warm</i>	
<b><i>Petite Curried Lobster Turnovers</i></b>	<b>\$112.50</b>
<i>Stuffed with Curried Lobster, Toasted Pinenuts, and Caramelized Onions</i>	
<b><i>Potato Pouches</i></b>	<b>\$62.50</b>
<i>With Caramelized Onions and fresh Thyme in golden Puff Pastry</i>	
<b><i>Crispy Sesame Chicken with Honey Mustard</i></b>	<b>\$62.50</b>
<b><i>Grilled Pencil Asparagus Wrapped with Prosciutto</i></b>	<b>\$75.00</b>
<b><i>Eggplant Rolatini</i></b>	<b>\$75.00</b>
<i>Crispy fried Eggplant stuffed with Smoked Mozzarella and Prosciutto, served with fileto di pomodoro</i>	
<b><i>Chicken Teriyaki</i></b>	<b>\$75.00</b>
<i>Grilled slow marinated chicken breast on wooden skewers</i>	
<b><i>Maryland Crab Cakes</i></b>	<b>\$100.00</b>
<i>Served with Spicy Remoulade sauce</i>	
<b><i>Mushroom Triangles in Phyllo Dough</i></b>	<b>\$75.00</b>
<i>Mushrooms sautéed with White Wine and Cream wrapped in phyllo dough and served with Raspberry-Thyme glaze</i>	
<b><i>Coconut Shrimp with Spicy Mango Glaze</i></b>	<b>\$100.00</b>
<b><i>Smoked Chicken Beggars Purses</i></b>	<b>\$87.50</b>
<i>With Aged Vermont Cheddar cheese and tomato compote</i>	
<b><i>Macadamia Chicken with Blood Orange jus</i></b>	<b>\$92.50</b>
<i>Crispy Macadamia Nut crusted Chicken served with a Spiced Blood Orange Reduction</i>	

*Ask about special pricing for smaller quantities  
Menu Prices subject to change due to market fluctuation*



## *Canapés/Cold Hors d'Oeuvres:* Priced Per 50 Pieces

<b><i>Smoked Salmon Canapé</i></b>	<b>\$87.50</b>
<i>With creamy dill cheese and chopped red onion on rye sockle</i>	
<b><i>Grissini (Bread sticks) Wrapped with Prosciutto</i></b>	<b>\$60.00</b>
<b><i>Three Hummus Platter</i></b>	<b>\$75.00</b>
<i>Artichoke and Kalamata, Roasted Red Pepper, and Tabini Hummus Served with Fresh Vegetables and Garlic Roasted Pita Chips</i>	
<b><i>Olive Tapenade</i></b>	<b>\$62.50</b>
<i>Mediterranean Three Olive spread with Fresh Basil on Toast Points</i>	
<b><i>Fresh Bruschetta</i></b>	<b>\$75.00</b>
<i>Diced Vine Ripe Tomatoes, Fresh Mozzarella, and Basil on toast points</i>	
<b><i>Belgian Endive Topped with Bleu Cheese Mousse and Toasted Walnuts</i></b>	<b>\$87.50</b>
<b><i>Poached Jumbo Shrimp Cocktail</i></b>	<b>\$107.50</b>
<i>Gently poached in Court-Boullion served with two of the following sauces: Cocktail sauce, Aurora sauce, Avocado mousse, or Fresh Fruit compote</i>	
<b><i>Beef Tartare</i></b>	<b>\$100.00</b>
<i>Tender Beef cured with White Balsamic Vinegar, Porcini oil, Capers, and fresh Rosemary</i>	
<b><i>Tuna Tartare</i></b>	<b>\$100.00</b>
<i>Fresh Tuna cured in Sesame-Ginger vinaigrette with Cucumber served with Wasabi Toast Points</i>	
<b><i>Poached Lobster Salad</i></b>	<b>\$112.50</b>
<i>Gently Poached Lobster seasoned with a light Lemon-Tarragon vinaigrette served on cucumber medallions</i>	
<b><i>Ceviche Fresca</i></b>	<b>\$107.50</b>
<i>Diced fresh Scallops cured with cilantro, mango, peppers, and a squeeze of lime served in Bouchees</i>	

*Ask about special pricing for smaller quantities  
Menu Prices subject to change due to market fluctuation*



# Pre-Fixe Menu Options

## Moroccan Menu

*Moroccan Spiced Chicken with Pomegranate Glaze:*

*Pan Seared Chicken Breast dusted with exotic spices and glazed  
with a fresh Pomegranate reduction*

*Roasted Vegetable Medley: Slow Roasted Diced Vegetables Topped  
with Garlic Extra Virgin Olive Oil*

*Apricot & Almond Couscous: Fluffy Couscous with dried Apricots,  
Almonds and Sautéed Red Onions*

*Curried Carrot Soup*

*Breads: Assorted Rolls with Honey Butter*

*Lunch \$13.50 Dinner \$15.50*

## Mexican Menu

*Chicken Enchiladas:*

*Slow simmered Chicken in Homemade Enchilada Sauce,  
rolled in tortillas and smothered with sauce and cheese; served with sour cream and fresh Salsa*

*Sautéed Corn & Peppers:*

*Fresh Sautéed Corn with Onions, Garlic, and Sweet Red Peppers*

*Mexican Rice and Beans*

*Ensalata Fresca:*

*Crisp Romaine topped with Ripe Tomatoes and Crunchy Jicama,*

*Served with fresh Cilantro Lime Vinaigrette*

*Breads: Sweet Red Pepper Corn Bread*

*Lunch \$13.00 Dinner \$ 14.50*

*Ask about special pricing for smaller quantities*

*Menu Prices subject to change due to market fluctuation*



## Italian Menu

### *Traditional Meat Lasagna:*

*Layered Pasta with Ricotta and Mozzarella Cheeses,  
Fresh Pomodoro Sauce, Ground Beef and Pork*

*or*

*Vegetable Lasagna: Roasted zucchini, summer squash, spinach,  
red peppers, sautéed onions, and eggplant*

### *Italian Style Sautéed Zucchini:*

*Sautéed in Olive oil with a Touch of Garlic and Cherry Tomatoes*

*Insalata Caprese: Fresh Mozzarella and Tomato Salad over Romaine Lettuce served  
with Red Wine Vinaigrette and Fresh Basil Chiffonade*

*Rosemary Focaccia and Rustic Italian Bread*

*Meat Lasagna- Lunch \$10.50 Dinner \$12.25*

*Vegetable Lasagna- Lunch \$9.50 Dinner \$11.25*

## Modern American Menu

*Honey Brined Pork Loin with Honey-Thyme Glaze:*

*Always Juicy Honey Brined Pork Loin Roasted and  
brushed with a Spiced Honey-Thyme Glaze*

### *Corn O'Brien:*

*Fine Diced Onions, Peppers, and Crispy Bacon Sautéed with Fresh Corn*

*Rosemary and Garlic Roasted Potatoes:*

*Red Bliss Potatoes Slow Roasted with Garlic, Rosemary and Olive Oil*

*Baby Spinach Salad with Raspberry-Vanilla Vinaigrette:*

*Tender Young Spinach Tossed with Our Famous Raspberry-Vanilla Vinaigrette  
and topped with Toasted Almond Slivers*

*Breads: Assorted Rolls with Herb Butter*

*Lunch \$13.95 Dinner \$15.50*

*Ask about special pricing for smaller quantities*

*Menu Prices subject to change due to market fluctuation*



*A La Carte Menu Options:*  
Per Person Pricing for Parties of 30 or More  
Meats/Entrée:

<u><i>Chicken</i></u>	<u><i>Lunch</i></u>	<u><i>Dinner</i></u>
<i>Moroccan Spiced Chicken with Pomegranate Glaze*</i>	\$5.25	\$7.25
<i>Pan Seared Chicken Breast with Wild Berry Reduction</i>	\$5.25	\$7.25
<i>Coq au Vin</i>	\$4.95	\$6.95
<i>Chicken Piccata with White Wine, Lemon and Capers</i>	\$4.95	\$6.95
<i>Chicken Marsala with tomatoes, onions, garlic and Mushrooms*</i>	\$4.95	\$6.95
<i>Chicken Arabiata with Pine nuts, garlic, olives, and red pepper*</i>	\$4.95	\$6.95
<i>Grilled Marinated Herb Chicken</i>	\$4.95	\$6.95
<i>Chicken Enchiladas smothered with Cheddar</i>	\$4.50	\$5.95
<i>Chicken Fajitas with Sautéed Onions and Peppers</i>	\$4.50	\$5.95
<i>Grilled Tequila Lime Chicken</i>	\$5.25	\$6.95
<i>Stuffed Chicken Breast:</i>		
<i>Prosciutto, Roasted Red Peppers, and Provolone</i>		\$7.95
<i>Cranberry, Almonds, and Caramelized Onions</i>		\$7.95
<i>Brie and Baby Spinach, drizzled with Balsamic Reduction</i>		\$7.95
 <u><i>Beef</i></u>		
<i>Marinated Grilled London Broil with Mushroom au Jus</i>	\$6.50	\$7.95
<i>Steak Fajitas with Sautéed Onions and Peppers</i>	\$5.50	\$6.95
<i>Grilled Florentine Steak with olive oil, fresh herbs and lemon</i>	\$6.95	\$8.50
<i>Seared New York Strip with Gorgonzola or Herb Butter</i>	\$7.25	\$8.95
<i>New York Strip au Poivre with creamy Cognac Mustard sauce</i>	\$7.50	\$9.25
<i>Seared Tenderloin with Horseradish Crème Fraiche</i>	\$9.95	\$10.95
<i>Seared Tenderloin with Black Truffle-Port Wine Reduction</i>	\$12.95	\$14.95

*Ask about special pricing for smaller quantities*  
*Menu Prices subject to change due to market fluctuation*



<u><i>Pork</i></u>	<u><i>Lunch</i></u>	<u><i>Dinner</i></u>
<i>Honey Brined Pork Loin with a Thyme Honey Glaze</i>	\$5.50	\$6.95
<i>Apple Walnut Stuffed Pork Loin Medallions</i>	\$6.25	\$7.50
<i>Grilled Pork Tenderloin with Sweet and Spicy Chipotle Sauce</i>	\$5.50	\$6.95
<i>Bacon Wrapped Thick-Cut Pork Medallions with Orange Glaze</i>	\$6.50	\$7.50
 <u><i>Seafood</i></u>		
<i>Sesame Crusted Salmon with sweet tangy citrus glaze</i>	\$6.25	\$7.95
<i>Baked Salmon with a classic creamy cucumber dill sauce</i>	\$6.25	\$7.95
<i>Bourbon Marinated Salmon Filet</i>	\$6.50	\$8.25
<i>Spicy Shrimp Fra Diavolo with Olive oil, garlic and tomatoes*</i>	\$7.25	\$8.50
<i>Shrimp Scampi with Onions, garlic, Tomatoes, and Cream sauce*</i>	\$7.50	\$8.95
<i>New England Style Baked Haddock</i>	\$ Market Price	
<i>Mediterranean Haddock with Artichokes &amp; Sun Dried tomatoes</i>	\$ Market Price	
 <u><i>Pasta</i></u>		
<i>Vegetable Lasagna</i>	\$3.95	\$5.50
<i>Traditional Lasagna with Bolognese Sauce</i>	\$4.55	\$5.95
<i>Cheese Tortellini with Fresh Pesto Sauce</i>	\$3.95	\$4.95
<i>Potato Gnocchi with Marinara or Gorgonzola Sauce</i>	\$3.50	\$4.95
<i>Tagliatelle with Bolognese and Parmigiano Reggiano</i>	\$3.95	\$4.95
<i>Tagliatelle with Black Truffle-Sballot Butter</i>	\$4.95	\$6.25
<i>Specialty Ravioli</i>		
<i>Lobster Ravioli with Sun Dried Tomato Cream</i>		Market
<i>Wild Mushroom Ravioli with Sballot Thyme Butter</i>		Market
<i>* Suggested pasta to accompany certain entrees</i>	\$1.75	\$2.25

*Ask about special pricing for smaller quantities  
Menu Prices subject to change due to market fluctuation*



## Sides:

### Potato

<i>Butter and Sage Roasted Potatoes</i>	<i>\$1.75</i>
<i>Mashed Potatoes with Herb Butter and Fresh Nutmeg</i>	<i>\$1.75</i>
<i>Garlic and Cheddar Smashed Potatoes</i>	<i>\$1.95</i>
<i>Horseradish-Sour Cream Smashed Potatoes</i>	<i>\$1.95</i>
<i>Garlic and Rosemary Roasted Red Bliss Potatoes</i>	<i>\$1.95</i>
<i>Potatoes au Gratin</i>	<i>\$2.95</i>
<i>Duchess Potato Rosettes</i>	<i>\$2.95</i>
<i>Twice Baked Duchess Potato with Truffle Butter</i>	<i>\$3.50</i>

### Rice

<i>Rice Pilaf with garlic and tomatoes</i>	<i>\$1.95</i>
<i>Vegetable Rice Pilaf</i>	<i>\$2.15</i>
<i>Wild Rice Medley with Slivered Almonds</i>	<i>\$2.50</i>
<i>Fried Rice</i>	<i>\$2.25</i>
<i>Creole Dirty Rice</i>	<i>\$2.25</i>
<i>Spanish Rice and Beans</i>	<i>\$2.25</i>
<i>Saffron Rice Pilaf</i>	<i>\$2.95</i>
<i>Moroccan Couscous with dried apricots, almonds, and red onions</i>	<i>\$2.75</i>

### Other Options

<i>Mashed Celery Root</i>	<i>\$2.25</i>
<i>Roasted Turnips</i>	<i>\$1.95</i>

*Ask about special pricing for smaller quantities  
Menu Prices subject to change due to market fluctuation*



## Vegetables (In Season)

<i>Steamed Broccoli Florets</i>	<i>\$1.95</i>
<i>Glazed Carrots with Spiced Honey, Honey Mustard, or Dill Butter</i>	<i>\$1.95</i>
<i>Grilled Balsamic Marinated Summer Vegetables</i>	<i>\$2.50</i>
<i>Green Beans Almondine or with Herb Butter</i>	<i>\$2.25</i>
<i>Asparagus with Orange Tarragon Butter</i>	<i>Market</i>
<i>Ratatouille with onions, squash, tomatoes, garlic, eggplant, olive oil and fresh herbs</i>	<i>\$2.50</i>
<i>Corn O'Brien with corn, onions, peppers, and bacon</i>	<i>\$2.75</i>
<i>Mexican Style Corn</i>	<i>\$2.50</i>
<i>Corn on the Cob (Seasonal)</i>	<i>\$1.95</i>
<i>Stem-on Miniature Vegetables</i>	<i>Market</i>
<i>Sautéed Zucchini &amp; Summer Squash with Garlic and Tomatoes</i>	<i>\$2.25</i>
<i>Seasonal Vegetable Medley</i>	<i>\$2.25</i>

## Salads

<i>Caesar Salad</i>	<i>\$2.25</i>
<i>Baby Spinach Salad with Raspberry-Vanilla Vinaigrette &amp; Toasted Almonds</i>	<i>\$2.50</i>
<i>Fresh Mesclun Mix Salad with Balsamic, Citrus, or Sweet Ginger Vinaigrettes</i>	<i>\$2.25</i>
<i>Garden Salad</i>	<i>\$1.95</i>
<i>Caprese Salad with Fresh Mozzarella, Vine Ripe Tomatoes and Basil</i>	<i>\$2.95</i>
<i>Antipasto Salad with Assorted Italian Meats and Cheeses</i>	<i>\$2.95</i>

*Ask about special pricing for smaller quantities  
Menu Prices subject to change due to market fluctuation*



## Smaller Affairs

*For Parties of 20*

### Fruit Platter

*A seasonal assortment of fresh fruit & berries accompanied  
by a raspberry yogurt dipping sauce*

*\$ Seasonal*

### Crudités

*Fresh vegetable Platter: with Cucumbers, Green and Red Peppers,  
Broccoli Florets, Baby Carrots, Celery, and Cherry Tomatoes;*

*Served with Choice of Dip:*

*Caramelized Onion*

*Spinach & Vegetable*

*Creamy Ranch*

*\$25.99*

### Cheese & Crackers

*Assorted Domestic and Imported Cheeses with Grapes and Gourmet Crackers*

*\$49.99*

## Sandwich Platters

*Assorted Finger Sandwiches*

*\$45.00/30 Sandwiches*

*Assorted Full-Sized Sandwiches*

*Deli Prices Apply*

*See [SacoIslandDeli.com](http://SacoIslandDeli.com) for updated Deli Prices*

### Dessert Platters Available

*Cookies, Gourmet Pastries, Petit Pastries*

### Breakfast Platter Available

*Muffins, Bagels, Danish, Stuffed Croissants*

*All Baked Goods Made by Hand in House, Please Call for Prices*

*Ask about special pricing for smaller quantities*

*Menu Prices subject to change due to market fluctuation*



*Thank you for inquiring about At Your Service... Caterers.  
We look forward to assisting you in creating the perfect menu for your special event.  
Both Mark & Michelle hold degrees as professionally trained chefs.*

*We love what we do and it shows!*

*We use only the highest quality of products available,  
and stand by our fair pricing policies.*

*We are also available to assist you in any party planning needs  
as we work closely with Party Plus in Biddeford.*

*They have an extensive inventory of wares, just about anything imaginable  
Now onto the technicalities... Policies*

## **Deposits, Payments and Guest Counts**

*A final guest count is required 1 week (7 days) from the event date.*

*50% deposit is due 1 month prior to your event*

*Guest count can go up, but not down*

*Any event cancelled after deposit & final guest count are made,  
you will forfeit your deposit.*

*Any cancellations made within 2 weeks of the event date,  
may be subject to a cancellation fee.*

## **Service Charges and Tax**

*All off premise events will be subject to a 15% service charge, and a 7% sales tax.*

## **Labor**

*Included in all off premise catering is 1 hour of service from the time that we leave  
our building. Anytime after that is considered outside labor, whether a Chef or  
server, and will be included in the final bill at \$25.00 per hour per Chefs, and  
\$15.00 per hour per server (minimum 3 hours)*

*Ask about special pricing for smaller quantities*

*Menu Prices subject to change due to market fluctuation*



## Large Party Planning

*We love to plan a great party!*

*If rentals are needed, we will require a credit card to be on file in case rental items are missing or broken upon return, you will be held accountable, and your card charged accordingly.*

*For large party rentals, a 15% coordination fee will apply to rented items.*

*Thanks...*

*Now that's out of the way...*

*lets plan a party!*

*Thank you for your time*

*~ Mark & Michelle Claussen ~*

*Ask about special pricing for smaller quantities  
Menu Prices subject to change due to market fluctuation*