

Entree Options

	Half Pan/Full Pan Market Price
Sliced Black Pepper Encrusted Beef Sirloin with Caramelized Onions**	
Caramelized Honey Brown Sugar BBQ Chicken	\$49.50/\$93.50
Maple Dijon Chicken Breast	\$44.00/\$82.50
Santa Fe Chicken with Salsa and Monterey Cheddar	\$44.00/\$82.50
Chicken Parmigiana with Rustic Pomodoro Sauce	\$49.50/\$93.50
Grilled Atlantic salmon with Cucumber and Dill Relish *	Market Price
Mahi-Mahi with Mango Jalapeno Relish*	Market Price
Panko Encrusted Haddock with Lemon Chardonnay Sauce*	Market Price
Sliced Flank Steak medium rare served with Mushroom Cognac Sauce	\$85.00/\$160.00
Maple BBQ Pulled Pork	\$72.00/\$138.00
Italian Beef and Sausage Lasagna with Four Cheeses and Rustic Tomato Sauce	\$60.00/\$110.00
Roasted Vegetable and Garlic Lasagna with Alfredo Sauce	\$60.00/\$110.00
Meatballs in a Rustic Tomato Sauce	\$46.00/\$80.50
Tri-colored Tortellini with Seasonal Vegetables	\$52.50/\$95.00
Pasta Primavera with Seasonal Vegetables in Oil, Garlic and White Wine	\$45.00/\$85.00
Pasta Putinesque with Olives, Capers, Onion, Tomato and Hot Peppers	\$45.00/\$85.00
Panko Encrusted Eggplant Parmesan with Rustic Tomato Sauce	\$45.00/\$80.00
Cajun Seared Scallops with Mango Coulis*	Market Price
Pork Tenderloin with Mango Chutney	Market Price
Grilled Chicken Breast with White Honey Strawberry Salsa	\$55.00/\$95.00
Cilantro Chimichurri Braised Short Ribs	Market Price

*All Seafood needs to be picked up or delivered hot only please

**Requires a chef to carve the beef at \$50 per hour

Salad Options

**SALADS ARE \$30 HALF PAN AND
\$55 FULL PAN**

Garden Salad with Homemade Dressing

Crisp Romaine Caesar Salad

Zesty Italian Pasta Salad with Salami, Vegetables and dressing

Potato Egg Salad

Mixed Greens, Strawberries, Goat cheese and Almonds Cider Vinagrete

**Add grilled chicken at \$35 per half pan and \$70 full pan



Side Options

ALL SIDE ARE \$39 HALF PAN AND \$69 FULL PAN

Zucchini with Grilled Corn

Sautéed Green Beans with Cherry Tomatoes

Sautéed Broccoli with Parmesan Cheese and Olive Oil

Parmesan Cheese Polenta

Couscous with Grilled Vegetable Confetti

Garlic Mashed Potatoes

Roasted Herbed Potatoes

Balsamic Roasted Vegetables

Parmesan Risotto with Truffle Oil

Maple Bourbon Sweet Potato

Honey Corn Bread

Brussel Sprout Craisin Salad

**Ask about our full list of passed
and stationary hors d'oeuvres.**

508 485 5051 ext. 235/catering@employmentoptions.org



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Employment Options, Inc.

82 Brigham Street ~ Marlborough, MA 01752
508-485-5051 ext. 235 www.cateringoptions.org



Breakfast Options

Continental Breakfast per person \$8.99

Bagels
Muffins/Danish
Fresh fruit
Fresh coffee/Tea
Assorted juices
Bottled water

Light Breakfast per person \$9.49

Fat free yogurt
Fruit salad
Bagels/Muffins
Granola Bars
Fresh coffee /Tea
Assorted juices
Bottled water

Hot Breakfast Buffet per person \$14.99

Scrambled Eggs
French toast
Sausage/Bacon
Home fries
Fruit salad
Fresh coffee /Tea
Assorted juices
Bottled water

Side Options

Yogurt Parfaits \$2.99 per person
with fresh strawberries and blueberries
Sliced fruit, yogurt and granola \$4.49 per person

Substitutions may be available upon request

Lunch Options

Deli Design Platter per person \$9.99

Assorted Deli Meats
Tuna/Chicken salad
Lettuce/Tomato/Onion
Assorted cheeses
Roasted veggies and hummus
Served with rolls/bread

Sandwich Medley Platter per person \$8.99

Assortment of pre-made sandwiches and wraps
Fresh roasted turkey
Ham and cheese
Fresh baked roast beef
Tuna salad
Chicken salad
Roasted veggies and hummus

Upscale Deli Design Platter per person \$ 10.99

Assortment of pre-made sandwiches and wraps on ciabatta bread with deluxe cheeses and dressings
Napa almond chicken salad
Roasted turkey and avocado BLT
Italian combo
Asiago steak
Sierra turkey
Smoked turkey breast
Honey baked ham and cheese
Tuna salad with celery
Roasted balsamic vegetables with hummus



Bag Lunch per person \$12.49/\$14.99

Upscale
Sandwich or salad
Fruit salad
Chips/reduced fat chips
Water/soda
Cookie

More Lunch Options

Salads per person \$9.49

Served with half a pita pocket
Combine any salad with any sandwich platter for an additional \$2.99 per person
Spring goat cheese salad
Cobb salad
Grilled Chicken Caesar salad
Greek Salad

Side Salads per person \$3.49

Tortellini salad
Garden salad
Pasta salad
Potato egg salad
Vinegar Slaw
Fruit salad additional per person \$.50

Substitutions may be available upon request

Other Information

We request that you place your order at least 72 hours in advance.

Catering Options has professional wait staff available for your party or function. There will be an additional fee depending on the event size. This fee includes set up, serving, re stocking and clean up.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Most food allergies and sensitivities are triggered by common foods such as dairy, eggs, peanut, wheat, nut, fish, corn, shellfish and soy. Please let us know if you or your guests have food allergies.

Gluten free and vegetarian options are available upon request.

Delivery charge \$20.00 in Metro West Area. Charges vary outside of Metro West.