



Powerhouse

CAFE & CATERING

POWERHOUSECATERING.COM

Orders@powerhousejuice.com
www.powerhousecatering.com

781-305-3579



= CONTAINS NUTS



= VEGAN



= GLUTEN FREE



= DAIRY FREE

BREAKFAST PACKAGES

6 PERSON MINIMUM

CONTINENTAL | \$9.50

Assorted breakfast pastries + fruit salad

BACON & EGGS | \$15.50

Scrambled eggs + bacon + homefries + fruit salad

EUROPEAN | \$16.75

Assorted frittata (Italian omelet) + mini croissant + fruit salad

POWER BREAKFAST | \$12.85

Overnight oats + fruit salad + individual yogurts

PASTRY SQUARE PACKAGE | \$13.85

Choice of pastry square + fruit platter

THE FOODIE | \$18.50

Scrambled eggs + bacon + homefries + mini pastry + fruit salad

GLUTEN FREE BREAKFAST BOX | \$16.25

Gluten free muffin + overnight oats + Fruit salad (no min)

VEGAN BREAKFAST BOX | \$16.25

Vegan muffin + overnight oats + Fruit salad (no min)

BREAKFAST BEVERAGES

DARK ROAST COFFEE

\$26.00 SERVES 10 | \$47.00 SERVES 20 | \$95.00 SERVES 50

Served with sugar + sweeteners + milk + cream + almond milk

DECAF DARK ROAST COFFEE

\$26.00SERVES 10 | \$47.00 SERVES 20 | \$95.00 SERVES 50

Served with sugar + sweeteners + milk + cream + almond milk

ASSORTED HOT TEAS

\$21.00 SERVES 10 | \$37.00 SERVES 20 | \$68.00 SERVES 50

Served with sugar + sweeteners + honey + milk + cream + almond milk

ASSORTED BOTTLED BREAKFAST JUICES | \$2.95

Cranberry, Apple, Orange

BOTTLED WATERS | \$1.95

HOT | MINIMUM 6

MINI QUICHE | \$8.65

2 per person | lorraine | sausage, pepper & onion | roasted red pepper & feta | mushroom & leek

WHOLE QUICHE | \$50.20

Lorraine | sausage, pepper & onion | roasted red pepper & feta | mushroom & leek (no min)

EGG BURRITO | \$8.65

Egg, cheese + pico
+ \$1.00 bacon, sausage or ham

MINI FRITTATAS | \$8.65

2 per person | lorraine | sausage, pepper & onion | roasted red pepper & feta | mushroom & leek

BREAKFAST SANDWICH | \$7.30

Egg & cheese on English muffins
add bacon, sausage or ham +1.00

GF BREAKFAST SANDWICH | \$10.45

Egg & cheese on a gluten free bagel
add bacon, sausage or ham +1.00

SCRAMBLED EGGS | \$4.45

WAFFLES | \$7.60² per person

PANCAKES | \$6.80² per person

OATMEAL | \$5.95

served with dried fruit, shredded coconut & brown sugar

BACON OR SAUSAGES | \$3.40

HOMEFRIES | \$3.75

FRUIT | MINIMUM 6

WHOLE FRUIT | \$1.95

FRUIT SALAD | \$5.50

SLICED FRUIT | \$5.75

FRESH BERRIES | \$6.55

BAKED | MINIMUM 6

MINI PASTRY PLATTER | \$4.95

Assorted breakfast breads + mini bagels + scones
+ mini muffins + mini donuts + seasonal items
Includes cream cheese & jam

BAKED PASTRY SQUARES | \$7.95^{PP}

Like a stuffed croissant, but better! ham & cheese
| scrambled egg, pepper, onion, cheddar |
roasted red pepper & feta

BAGELS AND CREAM CHEESE | \$4.75

GLUTEN FREE BAGELS | \$5.80

Includes cream cheese (no min)

FULL SIZED MUFFINS | \$4.45

STUFFED MINI CROISSANTS | \$4.45

Ham & cheese or spinach & feta

GLUTEN FREE MUFFIN | \$6.25 (no min)

VEGAN MUFFIN | \$6.25 (no min)

ADD-ONS | MINIMUM 6

AVOCADO TOAST | \$7.85

Hardboiled Eggs + pickled onion | roasted corn + chipotle aioli | pico
GF option available +\$1

ACAI BOWL | \$7.60

Acai + strawberry + banana + almond milk |
Topped with granola + coconut + berries

PITAYA BOWL | \$7.60

Pitaya + banana + strawberry + almond milk |
Topped with granola + coconut + berries

INDIVIDUAL GREEK YOGURT | \$3.40

INDIVIDUAL PLANT BASED YOGURT | \$4.15

SMOKED SALMON | \$17.35 | MINIMUM 10

Smoked salmon + assorted mini bagels +
cream cheese + red onion + capers + tomato
+ diced hard boiled egg + cucumber

HARDBOILED EGGS | \$7.60 | HALF DZ

YOGURT + BERRIES + GRANOLA | \$7.60

Vanilla yogurt served next to berries + granola

BREAKFAST PANNA COTTA | \$5.50

Coconut & vanilla panna cotta topped granola
with fresh fruit

OVERNIGHT OATS | \$5.50

Almond Milk + shredded coconut + shaved
almonds + fresh fruit topping

CHOCOLATE OVERNIGHT OATS | \$5.50

Rich cocoa + almond Milk + health bar
crumbles + blueberries

YOGURT PARFAIT | \$6.00

Vanilla Greek yogurt + granola + berries

DAIRY FREE YOGURT PARFAIT | \$7.30

Plant based yogurt + granola + berries

SANDWICH PACKAGES + BOXED LUNCHES

MINIMUM 6

GREEN SALAD CHOICES: GARDEN SALAD OR CAESAR SALAD

SIDE SALAD CHOICES: QUINOA OR PASTA SALAD OF THE DAY

SANDWICH PLATTER | \$12.95

Assorted sandwiches - you pick!

HOT SANDWICH | \$13.50

You pick!

ESSENTIAL | \$16.95

Sandwich + chips + baked good

CORPORATE | \$18.95

Sandwich + chips + side salad + baked good

EXECUTIVE | \$20.95

Sandwich + side green salad + chips + baked good

DELUXE | \$21.95

Sandwich + side green salad + side salad + chips + baked good

GLUTEN FREE | \$20.45

GF Sandwich + chips + GF baked good | no minimum

VEGAN | \$20.45

Vegan sandwich + chips + vegan cookie | no minimum

SOUP & SANDWICH | \$16.95

1/2 sandwich or hot sandwich + cup of soup + choice of side green salad

MINI SANDWICHES | \$12.50

2 per person, a variety of our most popular sandwiches on mini sandwich buns

DELI PLATTER | \$14.95

Cold cuts + tuna salad + cheeses + sandwich vegetable tray + condiments + assorted breads + deli rolls

BOXED LUNCHES

ESSENTIAL | \$17.95

Sandwich + chips + baked good

CORPORATE | \$19.95

Sandwich + chips + side salad + baked good

EXECUTIVE | \$21.95

Sandwich + side green salad + chips + baked good

DELUXE | \$22.95

Sandwich + side green salad + side salad + chips + baked good

SALAD | \$23.25

Entrée salad w/ protein + chips + baked good

GLUTEN FREE | \$21.45 | NO MIN

GF Sandwich + chips + GF baked good

VEGAN | \$21.45 | NO MIN

Vegan sandwich + chips + vegan cookie

SANDWICHES

gluten free bread + \$1.00

CHICKEN

CHIPOTLE CHICKEN

Chicken + chipotle aioli + basil + lettuce + tomato + onion

CHICKEN PESTO

Chicken salad + pesto + tomato + onion + spinach

HERBED CHICKEN

Chicken + herb aioli + lettuce + onion + tomato

BUFFALO CHICKEN

Shredded chicken + buffalo sauce + blue cheese + celery + lettuce + tomato + cheddar

CHICKEN SALAD

Chicken salad + lettuce + tomato

CHICKEN CAESAR WRAP

Chicken + romaine + Caesar + croutons + parmesan

ASIAN CHICKEN WRAP

Chicken + mixed green + carrot + pepper + onions + soy ginger dressing

CHICKEN CUTLET

Chicken cutlet + lettuce + tomato + cheddar cheese + signature Powerhouse sauce

CRISPY CHICKEN

Fried chicken + lettuce + tomato + pesto + mayo

TURKEY

TURKEY AVOCADO

Turkey + hummus + roasted peppers + avocado + spinach

TURKEY APPLE CHEDDAR

Turkey + honey mustard + granny smith apple + cheddar + spinach

TURKEY BLT

Turkey + bacon + lettuce + tomato + herbed aioli

BEEF

ROAST BEEF

Roast Beef + horseradish aioli + swiss + pickled red onion + arugula

ROAST BEEF BAHN MI

Roast beef + sriracha mayo + pickled carrots + cucumber + cilantro

ROAST BEEF WRAP

Roast beef + mayo + pickles + lettuce + tomato + American cheese

PORK

HERBED BLT

Applewood bacon + lettuce + tomato + herbed mayonnaise

HAM & CHEESE

Ham + honey mustard + american cheese + pickles + lettuce + tomato

SEAFOOD

TUNA SALAD

VEGETARIAN

CHIPOTLE AVOCADO

Chipotle aioli + mozzarella + tomato + arugula + avocado

CAPRESE

Tomato + mozzarella + pesto + basil + balsamic reduction

TOFU BAHN MI 🌱

Siracha mayo + smoked tofu + pickled carrots + cucumber + cilantro

VEGAN

ROASTED VEGETABLE WRAP ♡

Roasted vegetables + balsamic reduction

ULTIMATE VEG ♡

Avocado + hummus + arugula + red peppers + pickled onions + tomato + cucumber + spinach + basil

FALAFEL WRAP ♡

Arugula + roasted red peppers + hummus + house vinaigrette

HOT SANDWICHES

MINIMUM 6

PESTO CHICKEN

Pesto chicken salad + tomato + onion + fresh mozzarella + spinach

BUFFALO CHICKEN

Buffalo chicken salad + celery + crumbled blue cheese + cheddar

TURKEY BACON

Sliced turkey breast + chipotle aioli + bacon + cheddar

CHICKEN BACON RANCH

Grilled Chicken + bacon + cheddar + ranch dressing

GRILLED HAM

Ham + american + dill pickles + honey mustard

TUNA MELT

Tuna salad + tomato + swiss

CHICKEN PARM

Fried chicken cutlet + provolone + homemade red sauce

ROASTED VEGETABLE ♡

Roasted vegetables + balsamic reduction

MEATBALL

Homemade meatballs + red sauce + mozzarella cheese

SNACKS | MINIMUM 8

gluten free crackers+ \$1.00

WHOLE FRUIT | \$1.95


ASSORTED CHIPS | \$1.85

APPLE & ALMOND BUTTER | \$7.85 

Sliced apples + celery + pretzels + almond butter

CHARCUTERIE BOX | \$8.35

Cured meats + cheese + crackers + marinated vegetables

SWEET & SALTY BOX | \$8.35 

Chocolate almonds + berries + Nutella + pretzels

MEZZE BOX | \$7.85 

Hummus + celery + carrots + pita chips

CHEESE & CRACKER BOX | \$7.85

Assorted cheese + crackers + jam + and fruit

TRAIL MIX BOX | \$8.35  



Dried fruit + assorted nuts + chocolate covered almonds + granola

MEDETERANIAN BOX | \$8.35 



Garlic hummus + marinated artichokes + assorted olives + seeded crackers



SOUPS

16 CUPS | 12 BOWLS

CHICKEN & RICE | \$80 GALLON  

TOMATO BISQUE | \$80 GALLON

VEGETABLE BARLEY | \$75.00 GALLON  

BEEF CHILI | \$80 GALLON  

CHICKEN TORTILLA | \$80 GALLON 

SIDE SALADS

MINIMUM 6

ASIAN NOODLE SALAD | \$4.45 

PESTO BOWTIE PASTA SALAD | \$4.45

SWEET POTATO SALAD | \$4.45  

Sweet potato + black bean + cilantro + red onion + cabbage + spinach + corn + chipotle vinaigrette

CLASSIC POTATO SALAD | \$4.45  

ORZO SALAD | \$4.45

Orzo + feta + chickpeas + roasted tomato + chopped spinach + basil + smokey house vinaigrette

QUINOA GRAIN SALAD | \$4.45   

Quinoa + candied walnut + spinach + cranberry + apricot + citrus vinaigrette

GREEN SALADS

GARDEN SALAD | \$4.15 | ENTRÉE \$10.45

Mixed greens + cucumber + cherry tomato + onion + carrot + balsamic dressing

GREEK SALAD | \$4.75 | ENTRÉE \$11.50

Romaine + bell pepper + pepperoncini + tomato + cucumber + red onion + olives + feta + Greek dressing

PHOENIX SALAD | \$5.00 | ENTRÉE \$11.50

Romaine + corn + black beans + pico de gallo + carrot + monterey jack + chipotle dressing + tortilla strips

CAPRESE SALAD | \$4.75 | ENTRÉE \$11.50

Mesclun greens + tomato + fresh mozzarella + basil + red onion + balsamic dressing

QUINOA SALAD | \$5.00 | ENTRÉE \$11.50

Mixed greens + quinoa + roasted chickpea + roasted broccoli + carrot + cabbage + hemp seed + house dressing

COBB SALAD | \$5.00 | ENTRÉE \$11.50

Romaine + hard boiled egg + bacon + corn + avocado + tomato + cucumber + crumbled bleu cheese + balsamic dressing

STRAWBERRY SALAD | \$4.75 | ENTRÉE \$11.50

Mixed greens + strawberry + goat cheese + candied walnut + balsamic dressing

CAESAR SALAD | \$4.15 | ENTRÉE \$10.45

Romaine + parmesan cheese + croutons + Caesar dressing

ASIAN SESAME SALAD | \$5.00 | ENTRÉE \$11.50

Romaine + sliced carrot + radicchio + cilantro + sliced almond + sesame seeds + asian sesame dressing

SPINACH SALAD | \$5.00 | ENTRÉE \$11.50

Spinach + blue cheese + pear + dried cranberries + house vinaigrette

DILL-LICIOUS SALAD | \$5.00 | ENTRÉE \$11.50

Chopped cabbage + field greens + sliced radish + pickles + crumbled croutons & dill pickle ranch


ADDITIONS

GLUTEN FREE

CHICKEN | \$5.75

SALMON | \$7.95

CHICKEN SALAD | \$5.75 TUNA SALAD | \$5.75

TOFU | \$5.20 

BLACKENED TUNA | 7.95

STEAK | \$7.95

POWER BOXES

ROOM TEMPERATURE | SERVED WITH FRUIT SALAD + DESSERT | MINIMUM 6 PER ITEM

SESAME CHICKEN | \$19.90

Soy glazed chicken + noodles + carrot + cucumber + bell pepper + cilantro + purple cabbage + sesame seeds

HARVEST CHICKEN | \$19.90

Chicken + mixed greens + strawberry + goat cheese + cranberries + candied walnut + balsamic dressing

BUFFALO CHICKEN | \$19.90

Buffalo fried chicken + mixed greens + tomato + celery + bleu cheese crumble + ranch dressing

LEMON CHICKEN QUINOA | \$19.90

Marinated grilled chicken + quinoa + sweet potato + spinach + roasted broccoli + roasted chickpea + garlic hummus + lemon vinaigrette + hemp seeds

MEDITERRANEAN CHICKEN | \$19.90

Grilled chicken + arugula + tomato + roasted red pepper + feta + herbed potato + balsamic dressing

CAJUN CHICKEN \$19.90

Blackened chicken + carrots + corn salsa + chipotle crema + cilantro

SOUTHWEST CHICKEN | \$19.90

Grilled chicken + sweet potato + black bean + roasted corn + tomato + mixed greens + monterey jack cheese + chipotle vinaigrette

CHICKEN + BACON + RANCH | \$19.90

Fried chicken + bacon + mixed greens + tomato + cheddar + roasted potato + ranch dressing

SALMON NICOISE | \$22.00

Salmon + mixed greens + green beans + tomato + capers + olives + roasted potato + hardboiled egg + house vinaigrette

SESAME SALMON | \$22.00

Salmon + noodles + carrot + cucumber + bell pepper + cilantro + purple cabbage + sesame dressing + sesame seeds

GARLIC GRILLED SHRIMP | \$22.00

Garlic shrimp + quinoa + sweet potato + spinach + roasted broccoli + roasted chickpea + garlic hummus + lemon vinaigrette + hemp seeds

CAJUN TUNA 24.00

Blackened Tuna + soba noodle + carrots + corn salsa + chipotle crema + cilantro

POWER BOXES

ROOM TEMPERATURE | SERVED WITH FRUIT SALAD + DESSERT | MINIMUM 6 PER ITEM

GRILLED STEAK | \$23.05

Marinated steak + quinoa + sweet potato + spinach + roasted broccoli + roasted chickpea + garlic hummus + lemon vinaigrette + hemp seeds

SESAME STEAK | \$23.05

Soy glazed steak + noodles + carrot + cucumber + bell pepper + cilantro + purple cabbage + sesame dressing + sesame seeds

SOUTHWEST STEAK | \$23.05

Grilled steak + sweet potato + black bean + roasted corn + tomato + red onion + mixed greens + monterey jack cheese + chipotle vinaigrette

BLACK AND BLEU STEAK | \$23.05

Cajun rubbed steak + herb roasted potato + arugula + tomato + red onion + blue cheese dressing

PESTO TORTELLINI | \$18.85

Tortellini + creamy pesto + spinach + tomato + parmesan

CAPRESE CHICKPEA | \$18.85

Roasted balsamic chickpeas + cherry tomato & mozzarella salad + pickled red onion + mixed greens + balsamic vinaigrette

LEMON TOFU QUINOA | \$18.85

Marinated Tofu + quinoa + sweet potato + spinach + roasted broccoli + roasted chickpea + garlic hummus + lemon vinaigrette + hemp seeds

SESAME TOFU | \$18.85

Soy glazed tofu + noodles + carrot + cucumber + bell pepper + cilantro + purple cabbage + sesame seeds

FALAFEL | \$18.85

Falafel + arugula + tomato + roasted red pepper + hummus + herbed potato + house vinaigrette

CAJUN TOFU | \$18.85

Blackened tofu + carrots + corn salsa + chipotle crema + cilantro

GLUTEN FREE POWERBOX | \$23.60 NO MIN

gluten free cookie + fruit salad

VEGAN POWERBOX | \$23.60 NO MIN

vegan cookie + fruit salad

THEMED MENUS

SERVED BUFFET STYLE | MINIMUM 10

INDIAN | \$26.00

Creamy & aromatic chicken tikka masala + basmati rice + naan bread + vegan samosas + soft cinnamon cookies
- substitute Chana Masala for no additional charge

SALAD BAR | \$22.95

Grilled chicken + tuna salad + hardboiled egg + bacon bits + quinoa + croutons + red onion + cherry tomatoes + feta + romaine + mixed greens + ranch + balsamic + pita pockets + cookies

SLIDER BAR | \$23.75

Garden salad + tender beef sliders + chicken medallions + mini buns + bib lettuce + tomato + onion + cheese + chipotle aioli + ketchup + BBQ sauce + dessert bars
- substitute veggie sliders for no additional charge

TASTE OF ASIA | \$26.45

Teriyaki chicken + Asian sesame salad + vegetable stir fry + jasmine rice + cookies
- substitute tofu for no additional charge

FRIED CHICKEN | \$23.90

Garden salad + country fried chicken + mac and cheese + corn bread + fresh baked cookies

ITALIAN | \$25.15

Pan fried chicken cutlets topped with house made sauce & mozzarella + penne + Caesar salad + mini eclairs

STUFFED CHICKEN | \$25.75

Arugula & shaved parmesan salad + prosciutto + sundried tomato + 3 cheese stuffed chicken topped with port wine sauce + mashed potato + roasted carrot + mini bundt cakes

FRENCH | \$26.95

Arugula & shaved parmesan salad + chicken & ricotta crepes + roasted potatoes + glazed carrots + beignets
- substitute vegetarian crepes for no additional charge

MEDITERRANEAN | \$25.75

Marinated grilled chicken + Couscous + hummus + tzatziki + Greek salad + pita + roasted red peppers + feta + baklava

BACKYARD BBQ | \$25.45

BBQ chicken + classic potato salad + garden salad + cole slaw + brownies

SOUTH OF THE BORDER | \$32.95

Carne asada + Spanish rice + black beans + avocado cilantro salad + individual + mexican chocolate bundt cake

FAJITA BAR | \$27.55

Grilled chicken + steak + peppers and onions + tortillas + sour cream + pico de gallo + black beans + Spanish Rice + Phoenix salad + churros with chocolate

BYO GRAIN BOWL | \$27.85

Grilled chicken + quinoa + sweet potato + roasted broccoli + grilled zucchini + cherry tomato + spinach + corn + crunchy chickpea + hummus + green goddess dressing + chipotle dressing + pita + sliced fruit platter
- substitute tofu for no additional charge

TACO BAR | \$24.70

Grilled chicken + ground beef + lettuce + shredded cheese + pico de gallo + sour cream + crisp & soft tortillas + sweet potato salad + churros with chocolate

ENTREE

Minimum 8

CHICKEN

Includes 2 hot sides

CHICKEN FRESCA | \$18.85

Smothered in freshly made pico de gallo and baked with monterey jack cheese

LEMON DIJON CHICKEN | \$19.45

Tender chicken topped with a rich tarragon dijon sauce

MOROCCAN APRICOT CHICKEN | \$18.85

A sweet and flavorful chicken dish

FRIED CHICKEN | \$19.90

CHICKEN PICCATA | \$18.85

Chicken breast + lemon caper sauce + artichoke

PAN ROASTED CHICKEN | \$19.90

Pan roasted chicken + Lemon + rosemary gravy

CHICKEN ROULADE | \$19.90

Fontina & spinach stuffed chicken breast

TERIYAKI CHICKEN | \$19.90

BUTTER CHICKEN | \$18.95

Butter Chicken is savory and full of flavorful spices

MEDITERRANEAN CHICKEN | \$19.90

Stuffed with artichoke + olives + peppers + feta

TUSCAN CHICKEN | \$18.85

Chicken breast + sundried tomato + artichoke + wine butter sauce

CHICKEN MARSALA | \$18.85

Chicken breast + mushrooms + marsala wine sauce

CHICKEN PARMESAN | \$18.85

Pan fried chicken cutlet + homemade red sauce + mozzarella

CHICKEN TIKKA MASALA | \$18.85

Chicken in an aromatic masala sauce

PORT WINE CHICKEN | \$18.85

prosciutto + mozzarella + sundried tomato stuffed chicken

HOT SIDES

SAUTEED BROCCOLI

BRAISED BRUSSELS SPROUT

CLASSIC VEGETABLE MEDLEY

MAPLE GLAZED CARROTS

GARLIC GREEN BEANS

ROASTED ROOT MEDLEY

ROASTED CORN

MASHED POTATO

SWEET POTATO MASH

ROASTED RED BLISS POTATOES

JASMINE RICE

HERB RICE PILAF

SPANISH RICE

BASMATI RICE

MAC & CHEESE +\$2.00

PENNE WITH CREAM SAUCE +2

COUSCOUS

CAVATAPPI WITH MARINARA

PENNE WITH MARINARA

ROLLS & BUTTER



GLUTEN FREE PASTA +\$2

ENTREE

Minimum 8

PORK



Includes 2 hot sides

BBQ PULLED PORK | \$19.90  



Slow roasted pulled pork +
housemade BBQ sauce

BEEF



Includes 2 hot sides


STEAK KABOBS | \$26.70  

Marinated Steak + onions +
peppers

BRAISED SHORT RIBS | \$26.20  

Red wine reduction

MARINATED STEAK TIPS | \$26.20  

BEEF TERIYAKI | \$25.15 

HERBED FLANK STEAK | \$26.70 

Flank Steak + herbed butter

CHIMICHURRI FLANK STEAK | \$26.70 

Chimichurri

BALSAMIC STEAK TIPS | \$26.70 


blistered tomatoes

ITALIAN MEATBALLS | \$20.95

Slow cooked beef meatballs in
a classic red sauce

SEAFOOD


Includes 2 hot sides

PESTO SALMON | \$24.10 


SESAME GINGER SALMON | \$24.10 

MAPLE SALMON | \$24.10 



Maple cream sauce

CRACKER CRUSTED HADDOCK | \$23.65 

Haddock + cracker crumb topping
+ lemon

TUSCAN HADDOCK | \$23.65 

Spinach and tomatoes in a
classic Burre Blanc, topped with
pesto crumble

HONEY GARLIC SHRIMP SKEWERS | \$23.05  

MARYLAND CRAB CAKES | \$27.25

Jumbo lump crab cakes +
remoulade

HOT SIDES

SAUTEED BROCCOLI  

BRAISED BRUSSELS SPROUT  

CLASSIC VEGETABLE MEDLEY  

MAPLE GLAZED CARROTS  

GARLIC GREEN BEANS  

ROASTED ROOT MEDLEY  

ROASTED CORN  

MASHED POTATO 

SWEET POTATO MASH 

ROASTED RED BLISS POTATOES  

PENNE WITH CREAM SAUCE

JASMINE RICE  

HERB RICE PILAF

SPANISH RICE

BASMATI RICE  

MAC & CHEESE +\$2.00

COUSCOUS 

CAVATAPPI WITH MARINARA 

PENNE WITH MARINARA 

ROLLS & BUTTER

GLUTEN FREE PASTA + 2.00

DID YOU KNOW POWERHOUSE CATERERS WEDDINGS TOO?

EMAIL SALES@POWERHOUSEJUICE.COM

We will work with you to plan the
perfect day! We customize our
services to fit your exact needs

ENTREE

Minimum 8

VEGETARIAN

Includes 2 hot sides

EGGPLANT ROLLATINI | \$16.65

Eggplant + ricotta + marinara + mozzarella

FALAFEL | \$17.60

Hummus + feta

TUSCAN TOFU | \$17.60

Tofu + sundried tomato + artichoke + wine butter sauce

HONEY GARLIC TOFU | \$17.60

crispy tofu tossed in our sticky honey garlic sauce

VEGAN

Includes 2 hot sides

ZUCCHINI BOATS | \$17.60

Southwest quinoa & chickpea stuffed zucchini

CITRUS GLAZED TOFU | \$17.05

CHANA MASALA | \$17.60

Chickpeas in an aromatic masala sauce

FRIED POLENTA | \$18.60

topped with roasted vegetables

HOT SIDES

A la Carte

SAUTEED BROCCOLI | \$3.95

BRAISED BRUSSELS SPROUT | \$4.15

CLASSIC VEGETABLE MEDLEY | \$4.15

MAPLE GLAZED CARROTS | \$3.95

GARLIC GREEN BEANS | \$3.95

ROASTED ROOT MEDLEY | \$4.15

ROASTED CORN | \$3.95

MASHED POTATO | \$3.95

SWEET POTATO MASH | \$4.15

ROASTED RED BLISS POTATO | \$4.15

JASMINE RICE | \$3.95

HERB RICE PILAF | \$4.15

SPANISH RICE | \$4.15

BASMATI RICE | \$3.95

MAC & CHEESE | \$4.75

COUSCOUS | \$3.95

CAVATAPPI WITH MARINARA | \$3.95

PENNE WITH MARINARA | \$3.90

ROLLS & BUTTER | \$2.90

GLUTEN FREE PASTA | \$5.00

ENTREES

No sides included

CHICKEN & BROCCOLI ZITI | \$15.70

Ziti + chicken + broccoli + creamy garlic and parmesan sauce

BUFFALO MAC & CHEESE | \$15.70

Cheesy buffalo mac and cheese + fried chicken pieces + buttery bread crumbs

SHRIMP SCAMPI | \$19.70

Shrimp + garlic + white wine + fresh basil + cherry tomato + linguini

PASTA PRIMAVERA | \$16.30

seasonal vegetable + garlic sauce + herbs + cavatappi pasta

CREAMY PESTO TORTELLINI | \$15.25

CHEESE LASAGNA | \$14.95

BUTTERNUT RAVIOLI | \$17.05

Maple cream sauce

DESSERTS

SERVED BUFFET STYLE

CLASSIC CUPCAKES | \$4.45 EACH | MINIMUM 1 DOZEN 24 HOUR NOTICE

Assorted simply decorated cupcakes including chocolate + vanilla + seasonal

ASSORTED MINI PASTRIES | \$36.00 DOZEN | MINIMUM 1 DOZEN

CHOCOLATE DIPPED FRUITS | \$31.50 DOZEN | MINIMUM 1 DOZEN

Assorted dark chocolate dipped fruit + dried fruit

BEIGNETS | \$4.45 EACH

2 per person. Served with Nutella & jam

CHURROS AND CHOCOLATE | \$4.45 | MINIMUM 6

DESSERT BARS | \$4.45 | MINIMUM 6

ASSORTED COOKIES AND BARS | \$3.40 | MINIMUM 6

COOKIES | \$2.95 | MINIMUM 6

GF OR VEGAN BAR | \$5.80

FRENCH MACARONS | 3.70

GF OR VEGAN COOKIE | \$5.00

MINI BUNDT CAKES | \$4.95 EACH

assorted flavors

3" DESERT TART | \$4.95 EACH

raspberry mousse + key lime + lemon meringue + chocolate

DRINKS

ASSORTED SODAS | \$1.85

ASSORTED SELTZERS | \$1.85

BOTTLED ICED TEA | \$2.65

BOXED WATER | \$3.10

BOTTLED WATER | \$1.60

ASSORTED BOTTLED JUICE | \$3.10

ASSORTED SNAPPLE | \$2.90

ASSORTED BEVERAGES | \$2.05

Bottled water, seltzers, assorted sodas & iced teas

DARK ROAST COFFEE (REGULAR OR DECAF)

\$26.00 SERVES 10 | \$47.00 SERVES 20 | \$95.00 SERVES 50









ASSORTED HOT TEAS

\$21.00 SERVES 10 | \$37.00 SERVES 20 | \$68.00 SERVES 50

HORS D'OEUVRES

MINIMUM 2 DOZEN











CHICKEN

- Chicken satay | \$3.40   
- Pecan chicken skewer | \$3.70 
- Chicken parm bite | \$3.40
- Chicken empanada | \$3.70
- Chicken + waffle | \$3.85
- Curry chicken cucumber cup | \$3.70  
- Mini chicken pot pie | \$3.50
- Buffalo chicken bite | \$3.40
- Sesame chicken wonton crisp | \$3.70 
- Cobb salad Bite | \$3.95 
- BBQ chicken pizzette | \$3.70

BEEF & PORK

- Tenderloin crostini + horseradish crème | \$3.75
- Tenderloin beef + bleu cheese fondue | \$3.75 
- Seasoned beef empanada | \$3.75
- Bacon+ chorizo + dates | 3.95  
- Sesame beef skewer | \$3.50  
- Italian meatball bite | \$3.25
- Beef arancini | \$3.75
- Steak and cheese egg roll | \$3.25
- Pigs in a blanket | \$3.00
- Chorizo croquette | \$3.75
- Swedish Meatballs | \$3.50
- Antipasto Skewer | 3.25 

SEAFOOD

- Maryland crab cakes + remoulade | \$3.75 
- Scallop wrapped in bacon | \$4.25  
- Jumbo shrimp cocktail | \$3.95  
- Roasted corn & shrimp cup | \$3.95  
- Roasted salmon crostini | \$3.95
- Seared tuna wonton | \$4.25 
- Smoked salmon mouse tartlet | \$3.95
- Honey garlic shrimp skewer | \$3.95  
- Lobster Deviled Eggs | \$4.25
- Mini Lobster Rolls | \$4.50

VEGGIE

- Caprese skewer | \$2.90 
- Vegetable pot sticker | \$2.90 
- Fig & brie crostini | \$3.40
- Manchego cheese croquette | \$3.70
- Basil + tomato + mozzarella pizzette | \$3.15
- Sesame bahn mi tofu bite | \$3.70 
- Roasted tomato + feta crouton | \$3.70
- Fondue + rustic bread | \$3.15
- Vegetarian antipasto skewer | \$3.40 
- Bruschetta + crostini | \$3.15
- Grape & walnut endive leaf | \$2.90 
- Mozzarella arancini | \$3.65
- Summer roll + Thai vinaigrette | \$3.65  
- Corn fritter + herbed aioli | \$3.40
- Spring roll + sweet chili sauce | \$3.15 
- Veggie samosas | \$3.75 
- Pesto tortellini skewer | \$3.75
- Buffalo cauliflower Bite | \$3.40 
- Polenta Round with Wild Mushroom Ragù | 3.50

STATIONARY DISPLAYS

SMALL SERVES 6-10 | MEDIUM SERVES 12-16 | LARGE SERVES 18-22

GRILLED VEGETABLE

\$60 | \$96 | \$132

Fresh grilled zucchini + squash + carrot + tomato + red onion + fire roasted peppers + balsamic drizzle

CHICKEN WING BAR

\$90 | \$147 | \$210

Garlic parmesan + sesame ginger + buffalo

SEAFOOD DISPLAY

\$120 | \$192 | \$264

Scallop, lobster, shrimp & roasted corn salad + mini crabcakes with remoulade + shrimp cocktail

HUMMUS TRIO

MD \$64 | LG \$88

Roasted carrot hummus + roasted red pepper hummus + beet hummus + crostini + pita chips

CRISPY BITES

\$80 | \$135 | \$189

Fried chicken bites + cauliflower bites + chipotle aioli + bbq

VEGETABLE CRUDITÉ

\$60 | \$96 | \$132

Fresh cut vegetables + hummus + ranch

SLIDER BAR

\$90 | \$144 | \$200

Tender beef + grilled chicken sliders + brioche bun + bib lettuce + tomato + cheese Remoulades

MASHED POTATO BAR

MD \$104 | LG \$143

crumbled bacon + scallion + cheddar cheese blend + broccoli

MAC & CHEESE BAR

MD \$104 | LG \$143

Broccoli + roasted tomatoes + mushrooms + bacon bits + jalapenos + buffalo sauce + breadcrumbs

CHARCUTERIE

\$100 | \$160 | \$220

Salami + prosciutto + sopressata + tomato, basil & mozzarella salad + marinated vegetables + olives + feta + hot peppers + cured sausage + Italian sweet sausage + pita chips

BRUSCHETTA BAR

MD \$64 | LG \$88

Classic and seasonal bruschetta served with herb crostini

LOCAL CHEESE AND FRUIT

\$80 | \$128 | \$176

Selection of cheese from local & international vendors + fresh fruit + berries + dried fruit + crackers + herbed crostini

MEDITERRANEAN

\$70 | \$112 | \$154

Tabouli + hummus + spiced olives + chickpea salad + feta + pickled onion + stuffed grape leaf + falafel + pita bread +

PINWHEEL TRAY

\$60 | \$96 | \$132

Ham & cheese + pesto chicken + roasted vegetable & hummus

SATAY

MD \$110 | LG \$150

Marinated chicken & beef skewers. Served room temp + peanut dipping sauce

ANTIPASTO PLATTER

\$100 | \$160 | \$220

Prosciutto + salami + caponata + tomato & mozzarella salad + marinated vegetables + Hard-boiled eggs + spiced olives + herbed baguette

FLATBREAD

FLATBREAD PIZZA | \$12.95 | MINIMUM 6 PER FLAVOR

Individual box or buffet

WARM DIPS

SM 8-10 | MED 12-16 | LG 18-22

SOUTHWEST DISPLAY

\$50 | \$80 | \$110

Pita chips + guacamole +
pico de gallo + sour cream

BUFFALO CHICKEN

MD \$67 | LG \$96

Pita chips

SPINACH & ARTICHOKE

MD \$67 | LG \$96

Pita chips

BBQ CARMELIZED ONION

MD \$67 | LG \$96

Pita chips

CREAMY FETA

MD \$67 | LG \$96

Pita chips

SPINACH & ARTICHOKE FLATBREAD

3 cheeses+ spinach &
artichoke

CAPRESE FLATBREAD

Tomato + mozzarella + basil
+ balsamic reduction

ULTIMATE VEG FLATBREAD

Assorted vegetables + cheese

CHEESE FLATBREAD

Red sauce + 3 cheese blend

FETA FLATBREAD

Roasted red peppers + feta
+ red sauce + mozzarella

BBQ CHICKEN FLATBREAD

Mozzarella + onions +
chicken + BBQ sauce

SAUSAGE + PEPPER + ONION

Red Sauce + sausage + pepper
+ onion + 3 cheese

PEPPERONI FLATBREAD

Red sauce + 3 cheese blend +
pepperoni

CHICKEN BACON RANCH

Chicken + bacon + ranch +
Mozzarella

BUFFALO CHICKEN

Chicken + mozzarella + 3
cheese blend

GLUTEN FREE + \$2 

Make any pizza gluten free

We are proud to be a Nationally Certified Women Owned Business. Heather DeBerio founded Powerhouse in 2015 with the goal of creating a company that empowers women in our community.

We all know we need to "go green" right? Food service is a notoriously wasteful industry and we want to change that! We use as many eco-friendly supplies as possible- from recycled plastics to compostable plant fibers. We've even started adding electric delivery vehicles to our fleet!

Ask us about hosting a zero waste event at your home or office!

**WOMEN
OWNED**[®]

PAPER PRODUCTS

Powerhouse offers 100% compostable paper products for \$.50 - \$1.95 per person (depending on products needed)

BAR SERVICE / BARTENDING

We offer beer and wine, well or premium bar service packages. Email sales@powerhousejuice.com to get a free quote for your bar service.

CHEF STATIONS

Spice up your next event with a live action chef station! From fresh made omelets to tossed pasta stations- our chefs will make your next event fun and interactive!

RENTALS

No matter the item, we'll find it for you! We can coordinate rentals for tents, dancefloors, lighting, even heating and cooling. We will work with you every step of the way to make sure you have everything you need for the perfect event.

STAFF

We offer a variety of staffing options- whether you want an elegant reception with passed hors d'Oeuvres and chef action stations or just a few staff to help you set and clean up, we have you covered!

 = CONTAINS NUTS

 = VEGAN

 = GLUTEN FREE

 = DAIRY FREE