



# Powerhouse

CAFE & CATERING

**2023 Fall/ Winter Menu**

Powerhouse Café and Catering is proud to work with you to create a unique menu that complements your personal tastes and vision.

[sales@powerhousejuice.com](mailto:sales@powerhousejuice.com)

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**POWERHOUSECAFEANDCATERING.COM**



# BREAKFAST MINIMUM 6

## MAPLE YOGURT PARFAIT | \$6.50

Vanilla yogurt + apple + dried cranberries + granola + maple syrup

## PUMPKIN OVERNIGHT OATS | \$6.50

## SEASONAL MUFFINS | \$4.50

## SWEET POTATO HASH | \$4.95

## SEASONAL QUICHE | \$9.50 (2PP)

Mini quiche- Butternut Squash | Bacon + scallion

## SEASONAL FRITTATA | \$9.50 (2PP)

Mini frittata- Butternut Squash | Maple + Bacon

## FRENCH TOAST CASEEROLE | \$8.50

# LUNCH

## GOBBLER SANDWICH | \$12.75

Oven roasted turkey + herbed stuffing + cranberry aioli

## CRANBERRY CHICKEN SALAD | \$11.95

Shredded chicken + dried cranberries + walnuts + mayonnaise

## TOFU GOBBLER | \$11.75

Roasted Tofu + herbed stuffing + cranberry aioli

## PROSCIUTTO AND FIG | \$11.75

Prosciutto + fig jam + chevre + arugula

## HARVEST SALAD | \$5.50 | MINIMUM 6

Locally sourced red beets + Vermont goat cheese + granny smith apple + dried cranberries + candied walnuts. Served with homemade balsamic

## ROASTED SQUASH FARFALLE | \$4.50 | MINIMUM 6

Farfalle tossed with a sweet and savory sauce + roasted butternut squash + sundried tomatoes + spinach



# PASSED HORS D'OEUVRES

MINIMUM 2 DOZEN

## CHICKEN

Pecan Chicken Skewer + Cranberry Compote \$5.25

Sweet Honey Baked Chicken Bite \$4.75

## BEEF/PORK

Short Rib & Weslyndale Crostini \$4.75

Pear & Prosciutto Crostini \$4.75

Sweet & Sour Meatball \$3.95

## VEGETARIAN/VEGAN

Sweet Potato Croquettes \$4.50

Apple Butternut Bruschetta Crostini Bar \$6.50

Mushroom arancini \$3.95

Pumpkin Ricotta Tartlet \$3.95

## SEAFOOD

Crab stuffed Mushrooms \$4.25

Sweet Potato Crab Cakes with Cranberry Compote \$5.50

## STATIONARY DISPLAY

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

SEASONAL CHEESE + FRUIT DISPLAY \$74 | \$122 | \$170

Selection of fine cheese from specialty vendors + fresh fruit, berries, grapes, dried fruit, crackers and herbed crostini

SEASONAL CHARCUTERIE PLATTER \$90 | \$150 | \$210

Salami, prosciutto, sopressata, butternut squash bruschetta, marinated vegetables, olives, grapes, apricot jam, figs, dried fruits, nuts + Local cheeses, pita and crackers





## GRILLED TURKEY TIPS | \$27.50

In Parmesan Cream Sauce

## TURKEY DINNER | \$29.95 (ALL SIDES INCLUDED)

Turkey Breast + Sausage Stuffing + Mashed Potatoes + Green Beans + Gravy + Cranberry Sauce

## WALNUT & SAGE CHICKEN | \$24.95

Drizzled with a maple cream sauce.

## APPLE STUFFED CHICKEN | \$24.95

Savory apple & sage stuffing

## APPLE SMOKED BBQ STEAK TIPS | \$27.95

House cider reduction and grill fired

## SMOTHERED BEEF TENDERLOIN | \$32.95

Savory red wine burgundy + mushroom sauce

## LOBSTER MAC + CHEESE | \$27.75

Fresh Maine lobster tossed in a creamy blend of 4 cheeses topped with buttery crumble

## GINGER + MAPLE SALMON | \$27.95

Vermont maple + ginger glaze. Oven roasted to perfection

## WILD MUSHROOM RAVIOLI | \$22.50

In Parmesan Cream Sauce

## STUFFED ACORN SQUASH | \$16.75

Quinoa stuffed with cranberries and season flavors

## SIDES

Roasted Potatoes

Maple Glazed Carrots

Mashed Potatoes

Sweet Potato Mash

Garlic Green Beans

Wild Rice





## FULL SERVICE

### BAR SERVICE / BARTENDING

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

### RENTALS

Tables, chairs, linens, stemware, flatware, china.. and so much more!

### 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!

## DESSERTS + DRINKS

### HOT CHOCOLATE BAR | \$50.00 SERVES 10

Organic hot chocolate, peppermint sticks, mini marshmallows, whipped cream & toffee bits

### HOT MULLED CIDER | \$40.00 SERVES 10

Locally sourced hot mulled cider served with cinnamon sticks

### SEASONAL CUPCAKES | \$4.95 PER PERSON

### HANDPIES | \$6.50 PER PERSON | MINIMUM 6

Apple or blueberry individual handpies. A holiday classic without the mess!

### APPLE CIDER DONUTS | \$3.75 PER PERSON | MINIMUM 12

### FLOURLESS CHOCOLATE CAKE | \$5.75 PER PERSON | MINIMUM 12

### CHEESECAKE BAR | \$8.50 PER PERSON | MINIMUM 12

Assorted Cheesecakes with toppings: hot fudge, caramel drizzle, fresh berries & oreo crumble