

Breakfast Beverages

DARK ROAST OR DECAF COFFEE \$25.00 SERVES 10 | \$45.00 SERVES 20 | \$90.00 SERVES 50

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

ASSORTED HOT TEAS

\$20.00 SERVES 10 | \$35.00 SERVES 20 | \$65.00 SERVES 50

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

ASSORTED BOTTLED BREAKFAST JUICES | \$2.95

BOTTLED WATERS | \$1.95

BAKED | MINIMUM 6

MINI PASTRY PLATTER | \$4.75

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

BACON OR SAUSAGES | \$3.25

BAGELS AND CREAM CHEESE | \$4.50

+\$1.00 sub garlic hummus

FULL SIZED MUFFINS | \$4.25

STUFFED MINI CROISSANTS | \$4.25

Ham & cheese or spinach & cheese

VEGAN OR GLUTEN FREE MUFFIN | \$5.95

FRUIT | MINIMUM 6

WHOLE FRUIT | \$1.85

FRUIT SALAD | \$5.25

SLICED FRUIT | \$5.50

FRESH BERRIES | \$6.25

НОТ

MINI QUICHE 188.25

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

FRITTATAS 1\$8.25

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

BREAKFAST SANDWICH 186.95

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

SCRAMBLED EGGS | \$4.25

2 per person

WAFFLES | \$7.2

2 per person

PANCAKES | \$6.50

OATMEAL |\$4.95

With assorted toppings

Breakfast packages

CONTINENTAL | \$8.95

Assorted breakfast pastries + fruit salad

BACON & EGGS | \$14.75

Scrambled eggs + bacon + homefries + fruit salad

EUROPEANI \$15.95

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

THE FOODIE | \$17.50

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

SMOKED SALMON | \$16.50 | MINIMUM 10

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

HARDBOILED EGGS | \$7.25 | HALF DZ

SANDWICH

SANDWICH PLATTER | \$10.95

Assorted sandwiches - you pick!

ESSENTIAL | \$15.95

Sandwich + chips + baked good

CORPORATE | \$17.95

Sandwich + chips + side salad + baked good

EXECUTIVE | \$19.95

Sandwich + side green salad +chips + baked good

DELUXE 1\$20.95

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

SOUP & SANDWICH | \$16.95

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

MINI SANDWICHES 1\$10.50

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

DELI PLATTER | \$12.95

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

SALAD

GARDEN SALAD | \$3.95

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

GREEK SALAD | \$4.50

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

STRAWBERRY SALAD | \$4.50

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

CAESAR SALAD | \$3.95

Romaine + parmesan cheese + croutons + Caesar dressing

SOUP

16 CUPS | 12 BOWLS

CHICKEN & RICE | \$55.00

MINESTRONE I \$45.00

Clam Chowder| \$55.00

DESSERT

ASSORTED COOKIES AND BARS | \$3.25

COOKIES | \$2.95

ASSORTED MINI PASTRIES | \$36.00 DOZEN

CHOCOLATE DIPPED FRUITS | \$22.00 DOZEN

Assorted dark chocolate dipped fruit

SIDES

Herb rice pilaf | \$3.95 Rigatoni with marinara | \$3.75 Couscous | \$3.75 cavatappi with marinara | \$3.75 Penne with marinara | \$3.70

ENTREES SERVED WITH 2 SIDES

CHICKEN PARMESAN | \$17.95

Pan fried chicken cutlet + mozzarella + marinara

LEMON DIJON CHICKEN | \$18.50

Roasted Chicken + Tarragon dijon mustard sauce

PAN ROASTED CHICKEN | \$18.95

Pan roasted chicken + pan jus

CHICKEN & BROCCOLI ZITI | \$18.95

Ziti + chicken + broccoli + creamy garlic and parmesan sauce

FONTINA CHICKEN ROULADE | \$18.95

Fontina & spinach stuffed chicken

PROSCUITTO STUFFED CHICKEN | \$20.95

Proscuitto + 2 cheeses + port wine sauce

CHICKEN MARSALA | \$17.95

Haddock + cracker crumb topping

MARINATED STEAK TIPS | \$24.95

Tender steak tips in our house marinade

CRACKER CRUSTED HADDOCK | \$22.50

Haddock + cracker crumb topping

SHRIMP SCAMPI | \$22.25

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

PASTA PRIMAVERA | \$18.75

Cavattapi + seasonal vegetable + garlic sauce + herbs

CHEESE LASAGNA | \$18.95

ROASTED BROCCOLI | \$3.75 BRAISED BRUSSELS SPROUT | 3.95 CLASSIC VEG MEDLEY | \$3.95 GREEN BEANS | \$3.75 ROASTED ROOT MEDLEY | \$3.95 ROLLS & BUTTER | \$2.75

Roasted corn | \$3.75 Mashed potato | \$3.75 Sweet potato mash | \$3.95 Roasted red bliss potato | \$3.95 Jasmine Rice | \$3.75

THEMED MENU

SERVED BUFFET STYLE | MINIMUM 10

INDIAN | \$24.75

Creamy & aromatic chicken tikka masala + basmati rice + naan bread + vegan samosas + soft cinnamon cookies

SALAD BAR | \$19.95

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

BACKYARD BBQ | \$24.25

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

MEDITERRANEAN | \$24.50

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

TASTE OF ASIA | \$23.95

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

FRIED CHICKEN | \$22.75

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

ITALIAN | \$23.95

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

SLIDER BAR | \$22.50

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

FAJITA BAR | \$26.25

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

BYO GRAIN BOWL | \$26.50

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

TACO BAR | \$23.50

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



STATIONARY DISPLAYS

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

VEGETABLE CRUDITÉ

\$42 | \$63 | \$85

Fresh cut vegetables + hummus + ranch

CHARCUTERIE \$80 | \$140 | \$200

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

LOCAL CHEESE AND FRUIT

\$64 | \$112 | \$160

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

SLIDERS

\$80 | \$140 | \$200

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

GRILLED VEGETABLE \$54 | \$84 | \$114

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

SEAFOOD DISPLAY MD \$192 | LG \$264

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

SERVICES/PRODUCTS

PAPER PRODUCTS

Powerhouse offers 100% compostable paper products \$1.95 per person. Coffee cups are included with coffee. Plastic serving utensils are included

FEES/ADDITIONS

DELIVERY \$30 WIRE CHAFING DISHES \$25

BAR SERVICE

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

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.

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!