

An outdoor dining area featuring round tables covered in teal cloths and surrounded by dark metal chairs with white cushions. The tables are set with white linens, glassware, and floral centerpieces. The background shows a stone wall with a window and a tree wrapped in warm white string lights. Several wicker pendant lamps hang from the ceiling, casting a warm glow.

Powerhouse

CAFE & CATERING

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SERVICE OPTIONS

PLATED DINNER

Traditional sit-down dinner service is formal and elegant, and suitable for most high end event

FAMILY STYLE

Family-style catering is a more relaxed and interactive approach to dining.

BUFFET

Guests have the opportunity to socialize and chat as they wait to serve themselves from a delicious array of expertly prepared dishes.

Here at Powerhouse Catering we pride ourselves in offering the freshest, most creative and customizable catering around! Every wedding we do is tailored to your exact needs and preferences. Our wedding menu is A La Carte, meaning you get to pick every aspect of your big day! When we started this company we knew we wanted to be different from the rest, no cookie cutter weddings here! We are a full service off site caterer; along with planning and serving the perfect menu we also offer:

Bar Service / Bartending

We are a fully licensed and insured caterer, offering a variety of bar packages. We even have a mixologist on staff to help you plan the perfect cocktails!

Chef Stations

Live action chef stations are great during dinner service to late night. Our chefs will make your wedding interactive!

Staff

We offer a variety of staffing options- whether you want an elegant reception with passed hors d'Oeuvres and chef action stations, we have you covered!

Rentals

We partner with PEAK event services to coordinate rentals; china, silverware, glassware, tents, dance floors, lighting, and so much more! Community Rowing provides all table, chairs and guest seating tent, Powerhouse is responsible for setting these up on site! The venue does not provide a tent for catering prep.

FOOD PRICING

STAFF, RENTALS, GRATUITY AND TAX NOT INCLUDED

PACKAGES:

1 Stationary Display + 4 Passed Hors D'Oeuvres + Rolls and Butter + Buffet Salad (select 1) + Buffet Dinner (select 2 entrees and 2 sides) + Coffee and Tea Service
\$100 per person

1 Stationary Display + 4 Passed Hors D'Oeuvres + Rolls and Butter + Plated Salad (select 1) + Plated Dinner (select 2 entrees and 1 vegetarian) + Coffee and Tea Service
\$100 PER PERSON

1 Stationary Display + 4 Passed Hors D'Oeuvres + Rolls and Butter + Plated Salad (select 1) + Stations of Small Plates (select 3) + Coffee and Tea Service
\$105 PER PERSON

1 Stationary Display + 4 Passed Hors D'Oeuvres + Rolls and Butter + Family Style Salad (select 1) + Family Style Dinner (select 2 entrees and 1 vegetarian) + Coffee and Tea Service
\$120 per person

Add a dessert - prices vary

Add on a late night snack - prices vary

Included in all services:

Rental coordination - tables, chairs, linens, china, glassware, flatware, etc.

Timeline & floorplan review

Venue coordination

Site Visit

Signage for all food

Tastings (\$100 per person, \$200 to be removed from bill after booking)

HORS D'OEUVRES

SERVED PASSED OR STATIONARY

CHICKEN

- Mini Hawaiian chicken kabobs
- Mini chicken pot pies
- Thai Chicken Satay with peanut dipping sauce
- Lemongrass Chicken Skewer with yogurt mint dip
- Pecan Chicken Skewer with cranberry compote
- Chicken Empanada chipotle aioli
- Chicken + Waffle with sriracha maple drizzle
- Curry Chicken Salad served in a cucumber cup
- Sesame Chicken Wonton Crisp with pickled red onion, scallion & sesame glaze
- Tuscan Chicken Crostini artichoke, kalamata olive & shaved parmesan with lemon & EVOO
- Chicken parmesan bites
- Cobb salad skewer
- BBQ Chicken pizzette
- Sweet chicken bacon bite in phyllo cup
- Mini Chicken Bao Buns
- Buffalo Chicken Bite with Bleu Cheese Crumble
- Shredded chicken taco cups

BEEF & PORK

- Wensleydale and short rib mini grilled cheese
- Goat cheese stuffed fig wrapped in prosciutto
- Tenderloin Crostini horseradish crème
- Tenderloin Beef Skewer bleu cheese fondue
- Seasoned Beef Empanada with chipotle aioli
- Bacon Wrapped Dates stuffed with chorizo
- Bourbon Balsamic Steak Skewer with Amarena cherries
- Beef Arancini marinara, fresh basil & parmesan
- Chorizo Croquette with roasted garlic remoulade
- Prosciutto, Peach & Mozzarella Skewer white balsamic drizzle
- Beef Slider chipotle aioli & dill pickle
- Swedish meatballs with Jam

SEAFOOD

- Jumbo Shrimp wrapped in bacon
- Garlic butter shrimp and cheese grit cup
- Maryland Crab Cakes with remoulade
- Scallop Wrapped in Bacon
- Jumbo Shrimp Cocktail with zesty cocktail sauce
- Roasted Corn & Shrimp Salad served in a phyllo cup
- Roasted Salmon Crostini lemon remoulade, dill & capers
- Seared Ahi Tuna Wonton with pickled vegetable slaw, cilantro & spicy aioli
- Lobster grilled cheese
- Smoked Salmon Mouse Tartlet fresh dill garnish
- Honey Garlic Shrimp Skewer with fresh cilantro garnish
- Coconut Shrimp with sweet chili dipping sauce
- Mini lobster rolls

VEGETARIAN & VEGAN

- Sweet Pea Crostini with ricotta and mint
- Cucumber Soup Shooter with avocado and dill
- Parmesan baked artichoke heart with lemon aioli
- Watermelon Gazpacho shooter
- Watermelon Feta & Mint Skewers
- Pumpkin Hummus Crostini with candied pecan
- Butternut & apple bruschetta with ricotta on crostini
- Fried goat cheese with cranberry compote
- Pumpkin soup shooters with cinnamon creme
- Mushroom arancini with roasted tomato sauce
- Caprese Skewer with aged balsamic & fresh basil
- Maine Blueberry Crostini goat cheese, mint & honey
- Summer Roll Thai vinaigrette
- Local Corn Fritter herbed aioli
- Vegetable Pot Sticker ginger soy dipping sauce
- Goat cheese & Beet Crostini with basil balsamic & micro greens
- Manchego Croquette with garlic aioli
- Tofu Bahn Mi Bite

STATIONARY APPETIZER DISPLAYS

GRILLED VEGETABLES

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

FLATBREAD DISPLAY

Choose 2:

Buffalo chicken, BBQ Chicken, Caprese, prosciutto & arugula or seasonal

CHARCUTERIE

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

BRUSCHETTA BAR

Classic and seasonal bruschetta served with herb crostini

LOCAL CHEESE AND FRUIT

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

MEDITERRANEAN

Tabouli + hummus + spiced olives + chickpea salad + feta + pickled onion + pita bread

VEGETABLE CRUDITÉ

Fresh cut vegetables + hummus + ranch

ANTIPASTO

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

SUSHI DISPLAY ADDITIONAL \$4 PER PERSON

Seafood and vegetarian sushi rolls + pickled ginger + soy sauce + wasabi

RAW BAR ADDITIONAL \$6 PER PERSON

Oysters on the half shell & jumbo shrimp mignonette, cocktail Sauce, lemon, horseradish

Raw Bar Add-Ons:

Additional Local Oysters or Shrimp
Count Neck Clams
Crab Claws

Substitutions may be necessary, please discuss with your Salesperson.

SMALL PLATES

CHICKEN CREPE \$12.95

French crepe with bechamel

BALSAMIC FLANK STEAK \$14.65

vegetable stick bundle

CRABCAKE \$14.25

Micro salad & remoulade

SEASONAL RAVIOLI \$10.50

Seasonal Flavors

CHICKEN BREAST \$12.95

broccolini, couscous
& lemon tarragon sauce

GLAZED SHORT RIB \$14.25

potato puree & red
wine reduction

LEMON-BUTTER SALMON

\$13.25

creamy barley & zucchini
salad with dill

SMOKED TOFU \$9.85

Fava Bean & quinoa

STUFFED CHICKEN \$9.95

Creamy rice & mushroom
stuffed chicken

PETITE TENDERLOIN \$14.25

scalloped potato & microgreens

SCALLOP & RISOTTO \$14.95

seared sea scallop with creamy
parmesan risotto

SALADS

SERVED BUFFET STYLE, FAMILY STYLE OR PLATED

CAPRESE

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

GARDEN SALAD

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

GREEK

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

ASIAN SESAME

Romaine, sliced carrot, radicchio, cilantro, sliced almond, sesame seeds, Asian sesame dressing

STRAWBERRY

Mixed greens, strawberry, goat cheese, candied walnut, cranberry, balsamic dressing

STRAWBERRY SPINACH

Spinach, strawberry, red onion, candied pecan, feta, strawberry vinaigrette

SPINACH & BLEU

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

CAESAR

Romaine, parmesan cheese, croutons, Caesar dressing

SPRING ROMAINE

Romaine, watermelon radish, shaved parmesan, croutons, creamy herb vinaigrette

GRILLED PEACH

Mixed greens, peach, blueberry, avocado, mint, red onion, fresh mozzarella, balsamic dressing

SUMMER BIBB

Bibb lettuce, mango, pineapple, dried cranberries, scallion, jicama, toasted almonds, cilantro lime vinaigrette

MAPLE & PARM

Arugula, currants, shaved parmesan, pine nuts, lemon & maple Vinaigrette

FALL ARUGULA

Arugula, apples, bleu cheese, candied walnuts, cider vinaigrette

WINTER DIJON

Arugula, mandarin, pomegranate, red onion, Dijon vinaigrette

ENTREES

*STARRED ENTREES CAN ONLY BE SERVED AS A PLATED OR FAMILY STYLE MEAL

CHICKEN

Statler chicken
lemon Dijon tarragon sauce

Chicken Piccata
capers & artichoke

Wild Mushroom Stuffed Chicken
white wine cream sauce

Herb Roasted Statler
lemon & seasonal herbs

Spinach Stuffed Chicken
fontina & spinach

Rosemary Chicken
with fig mustard

Mediterranean Chicken
stuffed with artichoke, olives, roasted red
peppers & feta

Tuscan Chicken
sundried tomato, artichoke & wine butter
sauce

Prosciutto Stuffed Chicken
sundried tomato, prosciutto, fontina
served with a port wine sauce

Pecan Crusted Chicken Breast
cranberry chutney

Chicken Cordon Bleu
Dijon cream sauce

BEEF/PORK

Braised Short Rib
red wine demi glaze

Tenderloin Beef
gorgonzola cheese sauce

Roasted Beef Tenderloin
herbed compound butter

Sirloin Steak Tips
house marinade

Mushroom Beef Tenderloin
mushroom red wine demi glaze

Steak kabobs
peppers & onions

Beef Roulade
Stuffed with spinach and wild mushrooms

Balsamic Flank Steak
blistered tomatoes

Grilled Flank Steak
Chimichurri

Rib Eye (additional \$12 per person)*
red wine demi glaze

Prime Rib Roast (additional \$8 per person)*
Au Jus & Horseradish Cream

ENTREES

*STARRED ENTREES CAN ONLY BE SERVED AS A PLATED OR FAMILY STYLE MEAL

SEAFOOD

Potato Encrusted Cod
with blistered tomato

Stuffed Shrimp
crabmeat stuffing

Cracker Crusted Haddock
white wine & lemon

Jumbo lump Crab Cakes
creamy remoulade

Ginger Salmon
ginger, Vermont maple

Citrus Glazed Salmon
orange, marinade

Honey Garlic Shrimp
served on skewers

Lobster Mac & Cheese
buttered crumbs

Herb Crusted Chilean Seabass
Lemon & wine cream sauce

VEG/VEGAN

Stacked Eggplant Parmesan
pesto cream & red sauce

Vegetable Torte
thin layers of roasted vegetable

Vegetable Pasta Primavera

Tuscan Tofu
sundried tomato, artichoke & wine butter
sauce

Fire Roasted Cauliflower Steak
red pepper romesco sauce

Summer Vegetarian Lasagna
herbed pesto

Butternut Ravioli
Vermont Maple Cream sauce

Quinoa Stuffed Zucchini or Squash
balsamic reduction

SIDES

STARCH

Roasted Root Vegetable Medley
Classic Mashed Potatoes
Sweet Potato Mash
Rosemary Roasted Mini Potatoes
Potatoes Au Gratin
Lemon Herb Couscous
Rice Pilaf
Wild Rice
Jasmine Rice with Ginger & Lemongrass
Mushroom Risotto
Spring Pea Risotto
Risotto Milanese
Seasonal Vegetable Risotto
Creamy Parmesan and Herb Polenta
Mac & Cheese
Pasta Primavera
Penne in Vodka Sauce
Creamy Pesto Gnocchi

VEGETABLE

Vegetable Medley
Sweet Glazed Carrots
Garlic Green Beans
Braised Brussels Sprout
Sauteed Broccolini
Steamed Broccoli
Lemon Zested Asparagus
Vegetable torte square
Grilled Vegetable Succotash
Brown Butter Mushroom Medley
Charred Rainbow Carrots
Classic Ratatouille
Summer Squash and Zucchini Medley
Maple Roasted Butternut Squash
Vegetable Stir Fry
Wilted Citrus Spinach
Spicy Roasted Cauliflower
Oven Roasted Eggplant
Heirloom Tomato Salad

LATE NIGHT SNACKS

STATIONARY OR PASSED

BEEF SLIDERS

Beef sliders topped chipotle aioli, pickle & lettuce on a brioche bun
\$5.50 each

SOFT PRETZELS

Served with cheese fondu & grain mustard
\$7.95 each

MAC AND CHEESE CUPS

Bamboo cups of Mac and Cheese topped with bbq pulled pork or buffalo chicken nuggets
\$8.50 each

GRILLED CHEESE AND TOMATO SOUP

Tomato soup shooters topped with sourdough grilled cheese minis
\$5.95 each *price does not include glass

BEIGNET BAR

Plain and jam filled beignets served with chocolate and caramel dipping sauces
\$5.95 per person

POPCORN BAR

Buttered, caramel and Kettlecorn served in mini popcorn boxes
\$6.25 per person

PUB BITE BAR

Mozzarella sticks and marinara, jalapeno poppers and buffalo chicken tenders with bleu cheese
\$15.95 per person

ROSEMARY FRIES

Rosemary French fries in bamboo cones
\$8.95 per person

MILK & COOKIES

A cold milk shooter & soft chocolate chip cookie
\$5.50 each

MINI MILKSHAKES

Chocolate, vanilla or strawberry
\$5.50 each *price does not include glass

CHEESE & CRACKER CUPS

Bamboo boats filled with assorted cheeses and crackers
\$7.50 each

LO MEIN BOXES

Vegetable and chicken lo mein served in mini Chinese takeout boxes
\$7.50 each

MINI CHIMICHANGAS

Chicken, Beef or Veggie, served with sour cream and salsa
\$4.25 each

RAMEN

Mini Vegetable and chicken ramen served in composable soup cups
\$7.50 each

PIZZETTES

Choose any 2: buffalo chicken, caprese, BBQ chicken, caprese, prosciutto & arugula or seasonal
\$14.50 per person

WINGS

Choose any 2: buffalo, garlic parmesan, sesame ginger
\$13.25 per person

FRIED CHICKEN SLIDERS

Fried Chicken, pickles & house sauce on brioche bun
\$5.50 each

DIPPED OREOS

Dark, white and milk chocolate dipped oreos
\$4.95 per person

MINI SANDWICHES

Assorted sandwiches served on mini buns \$5.50 each

PB&J BITES

Mini heart shaped PB&Js
\$3.25 each

ICE CREAM CART

Ice cream sandwiches, strawberry shortcake bars, push up pops and drumsticks
\$5.95 per person *price does not include ice cream cart

DESSERT

STATIONARY, PASSED OR PLATED

DONUTS

Gourmet donuts displayed on peg board or served plated with berries
\$5.95 per person

CUPCAKES

custom cupcakes - you dream it, we'll make it happen!
\$4.95 each

FRUIT TARTS

crisp tartlet filled with vanilla custard, topped with seasonal fruits
\$7.50 each

MINI WHOOPIE PIES

Assorted Flavors
\$3.95 each

CAKE SLICES

-Carrot with cream cheese frosting
-New York Cheesecake
-Tres Leches
-Chocolate lovers
\$6.95 each

ITALIAN COOKIES

assorted Italian cookies such as Anise, butter, & sesame
\$5.50 per person

CANOLI

Classic, chocolate chip & pistachio
\$4.25 each

TIRAMISU SQUARES

topped with chocolate covered espresso beans
\$4.95 each

TRIFLE CUPS

-Brownie, raspberry jam, fresh raspberries, chocolate fudge & whipped cream
-Classic strawberry shortcake
-Lemon curd, pound cake, blueberries & whipped cream
\$8.50 each *price does not include glass

CHOCOLATE FRUIT

Dark, Milk and White Chocolate dipped strawberries, pineapple, and dried fruit
\$35.00 per dozen

MINI ICE CREAM CONES

*passed and plated only
\$4.25 each

MINI HOMEMADE PIES

Apple, blueberry & pumpkin
\$8.95 each

TARTLETS

-Lemon Meringue
-Key lime
-White Chocolate Raspberry
\$5.25 each

FLAN DE QUESO

Topped with caramel- A must try!
\$6.95 per person

“BUILD YOUR OWN” STATIONS

CHEESECAKE

New York Cheesecake
Toppings: Caramel, hot fudge, berries, whipped cream, oreo & toffy pieces
\$11.95 per person

CHURROS

Fresh churros, whipped cream rainbow sprinkles, crumbled Oreo, chocolate Chips chocolate, caramel & raspberry sauces
\$7.95 per person

S'MORES

Everything you need to make your own smore. Includes burners and sticks
\$9.50 per person

CHOCOLATE FONDUE

Chocolate fondue served with pound cake, fresh strawberry, pretzel rods & marshmallow
\$10.50 per person

STRAWBERRY SHORTCAKE

Buttermilk biscuits, fresh strawberry & whipped cream
\$8.95 per person

ICE CREAM SUNDAE

Vanilla & chocolate cream served with crushed oreos, whipped cream, hot fudge & strawberries
\$12.25 per person

BEVERAGE & BAR

CONSUMPTION BAR

The host of the function is charged based on the total number of drinks consumed. Drink price is on a per drink basis and is tracked by the bartender. An estimated per person bar cost of \$30 per adult and \$4 per child is quoted upfront. The client is invoiced for any amount owed or any overage following the event.

FULL BAR

\$38.00/Person (estimate)

BEER & WINE ONLY

\$28.00/Person (estimate)

*Bar Services End one half hour before the conclusion of any event. Soft drinks will be served through the remainder of the event. Glassware rental prices seperately.

MENU

Soft Drinks: Coca-Cola, Diet Coke, Gingerale, Soda Water, Sparkling Water, Still Water

BEER

CHOOSE 5

Coors Light
Sam Adams Boston
Harpoon IPA
Jack Abby's Lager
Sam Seasonal
Allagash White
Corona
High Noon's
Truly Hard Seltzer
Angry Orchard Cider

LIQUOR

Titos Vodka
Milagro Silver Tequila
Jameson Whiskey
Jack Daniels Bourbon
Tanqueray Gin
Bacardi

SPARKLING

Natale Verga Prosecco

WINE

CHOOSE 4

Stone Bay Sauvignon Blanc
Josh Cellars Chardonnay
Santa Francesca Pinot Grigio
Invivo X Rose
Fog Mountain Pinot Noir
Josh Cellars Cabernet Sauvignon
J. Lohr Merlot

SPECIALTY COCKTAILS

MINT TO BE

Tito's Vodka, Limoncello, Mint,
Lemon & Lime Soda

MAI TAI THE KNOT

Classic Mai Tai with
Maraschino Cherry Garnish

SOMETHING OLD FASHIONED

Jameson Whiskey, Sugar, Water,
Bitters, Orange Twist

LOVE POTION

Prosecco, Homemade
Raspberry Orange Juice

MARRY ME MULE

Tito's Vodka, Ginger Beer,
Lime Juice

BERRY HAPPY LEMONADE

Jameson Whiskey, Lemonade
& Blackberry Syrup

SPRITZ DOWN THE AISLE

Prosecco, Aperol & Soda Water

BLOODY MARY ME

Tito's Vodka, Tomato Juice,
Special Seasoning

TALL, DARK & STORMY

Dark Rum, Ginger Beer,
Lime Juice

THE PROPOSAL PALOMA

Tequila, grapefruit juice,
soda water, lime juice

WORDS CANNOT ESPRESSO MARTINI

Vanilla Vodka, Coffee Liqueur,
Cold Brew, Espresso Beans

BLUSHING BRIDE

Pink lemonade, cucumber, vodka,
mint garnish

WEDDING BELLS-INI

Peach Puree, Prosecco,
Raspberry Garnish

MAIN SQUEEZE MARG

Classic Margarita
Make it spicy with a Tajin rim!

SWEET ON YOU TEA

Jack Daniels, Sweet Tea, Lemonade,
Lemon Garnish

ONE IN A MELON

Vodka, Watermelon Puree,
sprite, lime garnish

MR RIGHT RICKEY

Vodka, sprite, raspberry syrup,
raspberry garnish

PEAR-FECT MARRIAGE

Gin, vanilla syrup, club soda, pear
puree, lemon twist garnish

WHOLE LATTE LOVE

Cold Brew, Baileys, vodka,
espresso bean garnish

NEWLYWED NEGRONI

Orange peel garnish

SHE'S THE BEES KNEES

Gin, honey syrup, fresh lemon juice,
lemon peel garnish

ASK US ABOUT OUR MOCKTAIL OPTIONS!