

Specializing in
BOUNTIFUL FEASTS, CUSTOM DRINKS & GREAT PARTIES!

We Welcome You To:



2020 Catering Menu

Taste how much we love Maine.

KATE SCHIER-POTOCKI
Artistic Director - Owner

JOSH POTOCKI
Chef - Owner

KELLY FRANKLIN
Operations Coordinator

EMMA ROBITAILLE
Wedding Coordinator

AMARA WATKIN-ANSON
Corporate + Non-profit Coordinator

ASHLEY SHANE
Rental Consultant

BOARDS

B+B's signature "boards", built on custom butcher blocks made by the fine craftsmen at the Maine State Prison, are the perfect welcoming to any party.
*- Available in a variety of sizes to suit your guest count/party type -
We can accommodate smaller parties and drop-offs. Please inquire!*

ANTIPASTO

Assortment of cured meats, artisanal cheeses, olives, house pickles, mustard, chutney, spiced nuts, crostini, and house cracker
\$10 / head

BISCUIT

Buttermilk biscuits, pimento cheese, honey butter, pepper jelly, maple mustard, house strawberry jam, cheese crackers, bread & butter pickles
\$6 / head
Add pit-smoked ham, pickled shrimp, popcorn chicken (on-site only)
+\$3 / each - OR - +\$6 for all three

BREAD

A sampling of our in-house breads including baguette, country boule, pumpernickel, seasonal focaccia, olive rosemary ciabatta served with tomato jam, tapenade, chive butter, honey butter, olive oil, balsamic and salt + pepper
\$4.00 / head

CHEESE + NUT + FRUIT

Assorted artisanal cheeses, candied + spiced nuts, house-made mostarda and jam, fresh + dried fruit and house crackers and crostini
\$8 / head
Maine cheese options and additional house-baked breads available for an upgrade!
+\$4 / head

GREEK

Spanakopita, dolmas, baba ganoush, marinated feta, kalamata olives, za'atar flatbread, tzatziki, charred eggplant, marinated cucumbers, mint and lemon
\$8 / head
add falafel bites, lamb keftas and/or chicken kabob +\$2 each / head

MEDITERRANEAN

Chorizo, manchego, olives, tortilla Española, escabeche, tinned fish, piparras, serrano ham, romesco, white bean spread, house focaccia & cracker
\$12 + mkt / head

SAVORY TARTS

Savory pies with house-made crust, seasonal vegetables, herbs, cheeses and meats
\$7 / head

FLAVORS INCLUDE BUT ARE NOT LIMITED TO:

[Caramelized Onion / Chèvre / Blackberry / Thyme] + [Ricotta / Tomato / Basil / Olive]
[Chorizo / Potato / Poblano] + [Sweet Potato / Leek / Gorgonzola]
[Squash / Feta / Fried Sage / Pepitas] + [Short Rib / Leek / Horseradish Cream]

SEASONAL VEGETABLE

Raw, roasted, smoked & pickled seasonal vegetables,
house hummus, spicy ranch and ginger miso
\$6 / head

PASSED APPS

{ *Fish + Shell* } { *Fowl + Meat* }

BACON WRAPPED SCALLOPS

Bourbon Brown Sugar / Pickled Fresno
\$4+MKT each

CRAB SALAD

Crab / Avocado / Chili Lime / Crispy Tortilla
\$4+MKT price

CRISPY PEEKYTOE CRAB CAKES

Remoulade / Pickled Celery / Old Bay
\$4+MKT price

HOUSE CURED SALMON

Citrus Crème Fraîche / Mint / Pink Peppercorn / Brioche Round
\$3.50 each

LOBSTER TOSTADA

Lobster / Charred Corn / Poblano Crema
Cilantro / Crispy Tortilla
\$4+MKT price

RAW MAINE OYSTER

Fermented Black Bean / Pickled Carrot
Sambal / Scallion / Crispy Shallot
\$4+MKT each

SHRIMP SKEWERS

Speck / Preserved Lemon Crème Fraîche
Pickled Red Onion / Garlic Crumb
\$3.75 each

SMOKED TROUT

Taramasalata / Celery Leaf / Apple / Fennel Cracker
\$3.50 each

BEEF CARPACCIO

Shaved Tenderloin / Potato Chip / Truffle Remoulade /
Fennel / Crispy Shallot / Fried Caper
\$3.75 each

CHARRED PORK BELLY

Cucumber / Pickled Mustard Seed / Scallion / Togarashi
\$3.50 each

CHICKEN MEATBALL

Gruyere / Crispy Speck / Mornay / Parsley
\$3.25 each

CHICKEN SALAD BITES

- CURRY: Almond / Turkish Apricot / Kaffir Lime / Kashmiri Chili
 - SOUTHWEST: Charred Chicken / Black Bean / Corn / Avocado Lime
 - WALDORF: Pecans / Grapes / Apple / Tarragon
- In Phyllo Cups - OR - Gluten Free Lettuce Cups*
\$2.50 each

JERK CHICKEN

Smashed Plantain / Pickled Pineapple / Scallion
\$3.25 each

MINI-MEATBALLS

Local beef & pork meatballs served with
Spicy Vodka Tomato & Cheddar-Ale Sauces + Oregano Pistou
\$3.00 each (2 per skewer)

POPCORN CHICKEN STICK

Honey Mustard / Bread + Butter Pickle / Pickled Fresno
\$3.25 each

STICKY PORK RIBLET

Korean BBQ / Crispy Shallot / Scallion / Crushed Peanuts
(These ARE STICKY!!! And...delicious!!!)
\$3.25 each

- *More PASSED APPS on the next page!* -

MORE! PASSED APPS

{ Veg + Bread } { All of the Above }

ARANCINI

Fontina / Green Goddess
\$3.00 each

CAPRESE SKEWER

Tomato / Halloumi Cheese / Charred Onion
White Balsamic Reduction / Oregano Gremolata
\$2.75 each

CUCUMBER TEA SANDWICH

Cucumber / Salted Garlic / Togarashi / Miso
\$2.25 each

HOUSE FALAFEL

Lemon Tahini / Cilantro Pistou / Pickled Fresno
\$2.50 each

MUSHROOM STRUDEL

Charred Mushroom / Porcini Crema
Smoked Parm / Thyme / Shallot / Frisée
\$2.75 each

POACHED PEAR

Triple Creme / Hazelnut / Brioche Round
Maine Honey / Thyme
\$2.75 each

YAKATORI

Hoison, Crispy Garlic + Ginger

- Chicken + Green Onion ... \$3
- Lobster ... \$4+MKT each
- Pork Belly ... \$3.50 each
- Shiitake + Scallion ... \$2.75
- Tofu ... \$3.25 each

MAKI ROLLS

SPICY TUNA

Cucumber / Avocado / Spicy Mayo / Furikake

PORK BELLY

Korean BBQ / Fried Peanut / Scallion / Pickle

FUTOMAKI

Tomago / Asparagus / Shiitake / Sweet Tamari Glaze

\$2.75-MKT each

TOSTADAS

Pickled Cabbage / Radish / Onion / Cilantro

CHOICE / COMBO OF:

- Carnitas ... \$3.00 each
- Grilled Sweet Potato ... \$2.25 each
- Shrimp ... \$3.25 each

POTATO CROQUETTE

Choice or combo of:

Jalapeno-Cheddar with Chipotle Aioli
or Bacon-Cheddar Scallion with Chive Aioli
\$2.25-2.75 each

STATIONS

RAW BAR ... \$12+MKT PRICE

Maine harvested raw oysters, shrimp cocktail, and house ceviche served with house-made cracker, lemon, cocktail sauce, and seasonal mignonette...UPGRADE and add chilled lobster! + \$MKT
- Available as "oysters only" for a per head price -

POKE STATION ... \$12/HEAD

Let a B+B staff member serve you & your guests a choice of:
RAW TUNA + SPICY MAYO | SEARED BEEF + PONZU GINGER GLAZE
MARINATED MUSHROOM + TAMARI MISO
On a bed of White Rice with Furikake or Sesame Kale
To which you can add all the fixins you desire including:
Seaweed Salad / Edamame / Cucumber / Pickled Jalapenos / Charred Corn
Pickled Ginger/ Crispy Shallot / Togarashi / Crispy Wonton / Sriracha

"ROLLS + BUNS" ... \$5 - \$MKT PRICE/EACH **

Served on house baked mini-brioche hot dog buns.
Choice / combo of:

MAINE LOBSTER: lemon aioli, shaved lettuce, dill pickle, potato chips crumble, Old Bay
CRAB ROLL: lime crema, avocado, crispy tortilla

CHICKEN SALAD: choice of Curry, Southwest or Waldorf, gem lettuce
BANH MI: *Choice of* PORK BELLY *or* SHITAKE spicy mayo, pickled veg, herbs

"BAO BUNS" ... \$4 - \$MKT PRICE/EACH **

Served on Asian style steamed buns with cucumber, scallion, pickled carrot, miso mayo, furikake
Choice / combo of:

PORK BELLY | KOREAN SHORT RIB | LOBSTER
CRISPY CHICKEN | SHITAKE MUSHROOM

TACOS "PEQUINOS" STATION ... -\$5/HEAD **

Mini Hard-Shell Corn Tortilla
Choice / Combo of:
PORK CARNITAS + SALSA VERDE | "POLLO LOCO" + SALSA ROJA
ACHIOTE SHRIMP + POBLANO CREMA | GRILLED SWEET POTATO + POBLANO CREMA
CARNE ASADA + CHIPOTLE AGAVE
Fully Assembled and topped with Pickled Cabbage / Radish / Onion / Cilantro
- 2 "pequinos" per person -

"CHINESE TAKE OUT" ... \$6/EACH **

Served in mini takeout boxes with chopsticks
Choice / combo of:
LO MEIN | FRIED RICE
Chinese Sausage - Shrimp - Vegetarian

CHINESE CHICKEN SALAD BAR ... \$5/HEAD

Presented in a DIY format...choose your own delicious adventure!
Chilled Chicken, Carrots, Bean Sprouts, Napa Cabbage, Snow Peas, Enoki Mushrooms,
Red Bell Pepper, Radish, Fried Peanuts, Crispy Wontons, Herbs

SMOKED MEAT SAMPLER ... \$12/HEAD

House-smoked meats served hot with all the classic BBQ fixings!
Montreal Style Brisket, Pulled Pork, Smoked Chicken Wings, Raw Shaved Onion,
Bread + Butter Pickles, Mustard Sauce, Thick + Sweet BBQ, White Bread + Cornbread

- More STATIONS on next page! -

ON-SITE SERVICE INCLUDES ALL PLATTERS & SERVING EQUIPMENT INCLUDING
NAPKINS, MINI SNACK TRAYS & FOOD LABELING.

*** Available as stationary or passed app*

MORE! STATIONS

SALAD BAR ... \$6/HEAD

B+B's spin on the CLASSIC experience!

Local greens, seasonal fruit + vegetables, assorted nuts + seeds, assorted cheeses, bacon bits, croutons, house-made dressings

CHILI BAR ... \$5/HEAD

Vegetarian + Meat Chili served with sour cream, shredded cheddar + pepper jack, crispy tortillas, scallions, and red onion

CHOWDER BAR ... \$6 - MKT/HEAD

Choice / Combo of Clam, Whitefish or Vegan Corn Chowder served with Oyster Crackers

ADD Lobster Stew for an upgrade! + \$MKT

POTATO BAR ... \$6/HEAD

Choose BAKED or MASHED!

Let the B+B crew serve piping hot potatoes for you and your guests to top with:
shredded cheddar + pepper jack, bacon, red onion, pickled jalapenos, broccoli, chives, butter, and sour cream

"SLIDERS" ... \$5/EACH**

Served on our house baked brioche rolls or mini ciabatta.

Choice / Combo of:

MAINE BEEF BURGER: smoked bacon, onion jam & blue cheese crumble

BBQ PULLED PORK: cheddar, sweet BBQ & pickled cabbage

BUTTERMILK FRIED CHICKEN: shaved lettuce, spicy ranch & dill pickle

SMOKED CHOPPED BRISKET: pickled red onion, & horseradish cream

EGGPLANT PARM: spicy tomato vodka sauce, basil & mozzarella

"PHILLY CHEESE": *choice of* Shaved Steak - **or** - Charred Mushrooms
with sautéed peppers + onions, white cheese sauce, pepperoncini

"DELUXE SLIDERS" ... \$7/EACH

ROAST PORK: charred kale, aged provolone, relish

ITALIAN SAUSAGE: sauerkraut, spicy mustard, peppers + onions

CUBANO: ham, porchetta, Morse's pickles, swiss, jalapeno mustard

FRY STATION ... \$3/HEAD **

Fresh-cut Maine potato fries served with choice of
truffle ketchup, horseradish chive aioli, cheddar ale sauce or malt vinegar aioli (*choose 2*)

UPGRADE TO POUTINE! ... ADD \$2/HEAD with Maine cheese curds & gravy

SAUSAGE STATION ... \$5/HEAD *

Assortment of Hot Italian, Brats, Chorizo, Kielbasa, and Tofu Dogs in House Buns
Add toppings of your choice including: sauerkraut, peppers + onions, mustards, and relish

**price is for ½ size sausages, available as full sized upon request!*

STUFF ON STICKS ... \$6/HEAD **

2 per person - Choice / Combo of:

SEARED STEAK, chermoula, harissa, crispy shallot

BBQ MASALA CHICKEN, tzatziki, preserved lemon, mint

ANCHO CHILI SHRIMP, cilantro lime cream

HEIWA TOFU, za'atar, lemon tahini

SAUSAGE STATION ... \$5/HEAD*

Assortment of Hot Italian, Brats, Chorizo, Kielbasa, and Tofu Dogs in House Buns
Add toppings of your choice including: sauerkraut, peppers + onions, a trio of mustards, and relish

**price is for ½ size sausages, available as full sized upon request!*

SHAWARMA STATION ... \$12/HEAD*

Shaved Lamb, Chicken Kebab, Falafel, Lemon Tahini, Pickle, Lettuce,
Shaved Onion, Tomato, Harissa Hot Sauce, Garlic Sauce, Flatbread

++ ASK ABOUT POPULAR / SUGGESTED STATION COMBINATIONS ++

SPECIALTY SALADS

- Pick any 3 salads to create a "salad station" for \$12/head -
- Salads Can Be Substituted For Sides With The Equivalent Up-Charge Applied -

HOUSE SALAD

Local Greens / Shaved Carrot / Sunflower Seed / Seaweed Salt
with Tarragon Vinaigrette or Charred Poblano Ranch
\$3.00 / head

- ask about our family style salad service! -

HEIRLOOM TOMATO

Ricotta Salata / Thai Basil / Garlic Chips / White Balsamic
\$5.00 / head

ROASTED BEET

Herb Chèvre / Crispy Leek / Greens / Shallot Vinaigrette
\$5.00 / head

SPICED CHICKPEA + KALE

Lemon / Tomato / Charred Eggplant / Piquillo Pepper / Feta
\$4.00 / head

PANZANELLA

Toasted Ciabatta / Torn Mozzarella / Oven-dried Tomato / Garlic Chip / Red Onion
Pine Nuts / Cured Olives / Basil / Greens / Red Wine Vinaigrette
\$5.00 / head

GRILLED PEACH

Feta / Speck / Local Greens / White Balsamic Reduction
\$6.00 / head

SUMMER MELON

Frisée / Cucumber / Radish / Mint / Lime Vinaigrette
\$5.00 / head

FARRO

Charred Mushroom / Garlic Confit / Thyme / Mustard Greens
\$4.00 / head

CHARRED KALE

Lemon / Garlic / Parmesan / Shaved Bread Crisps
\$4.00 / head

WEDGE

Iceberg / Candied Bacon / Blue Cheese / Marinated Tomato / Egg Yolk / Fried Onions
\$5.00 / head

FEASTS

- B+B offers both Family and Buffet style dinner service for each feast unless otherwise noted -
* Feast combinations are available (and often encouraged) upon request and subject to change in pricing *

“SURF + TURF” ... \$60+MKT/HEAD

The best of the best...Shrimp Cocktail, Dry-Aged Prime Rib & Grilled Lobster Tail.
- Suggested sides: parsley potato, haricot vert with brown butter and almonds, charred kale salad, brioche dinner roll -

“LOW COUNTRY BOIL” ... \$50+MKT/HEAD

We take a Mainer spin on the traditional boil. Combining lobster, mussels, calamari, fish, clams, sausage, corn, mushrooms and potatoes, prepared in a spicy fish broth. This feast is a great way to offer guests a taste of the Maine Sea without the expense of a full lobster bake.
- Suggested sides: creamy slaw, Maine 3 bean salad, local green salad, baguette or torn country boule -

“LOBSTER BAKE” ... \$50+MKT/HEAD

A traditional Maine feast featuring 1.25lb lobster w/ drawn butter & lemon. Add steamers or mussels to your meal for an additional per head \$MKT price
- Suggested sides: salt brined potato, corn on the cob, creamy coleslaw, dinner roll -

“THE GRILL” ... \$45-55/HEAD

Choice / Combo of:

STEAK | CHICKEN | MARKET FISH | SAUSAGE | LOCAL TOFU

Charcoal grilled on-site and presented on platters with seasonal sauces, vegetables or salad toppings.
- Suggested sides: warm potato spinach bacon salad, seasonal vegetables, mac n' cheese, baguette -

“ROASTED” ... \$45-55/HEAD

Choice / Combo of:

PORCHETTA AU JUS + ROSEMARY | BRAISED SHORT RIB AGRODOLCE + GREMOLATA
ROAST CHICKEN + GARLIC + HERBS | ROASTED COD + SEASONAL SALAD

Oven roasted onsite. A great option for Spring, Fall and Winter!
- Suggested sides: charred kale salad, seasonal vegetables, buttermilk chive mashed potatoes, brioche dinner rolls -

“ITALIAN FEAST” ... \$45-55/HEAD

Choice / Combo of:

STUFFED SHELLS FLORENTINE + WHITE SAUCE | ITALIAN SAUSAGE + PEPPERONATA
LINGUINI + CLAM SAUCE | BOAR BOLOGNESE + TAGLIATELLE
CHICKEN MARSALA + WILD MUSHROOMS | CHICKEN PICCATA + LEMON + CAPERS

- Suggested sides: Italian salad, charred broccolini, white bean salad, polenta, garlic bread -

“SOUTHERN BBQ” ... \$40-50/HEAD

Choice / Combo of:

PULLED PORK | CHOPPED BRISKET | SMOKED CHICKEN | VEGAN TOFU SLOPPY JOE
Served with house BBQ Sauces and Bread & Butter Pickles. Crowd. Pleaser.

- Suggested sides: collard greens, mustard potato salad, vinegar coleslaw, cornbread -

“FRIED CHICKEN PICNIC” ... \$45/HEAD

Buttermilk brined fried chicken, ‘nuff said. A fantastic addition to the Southern BBQ!

- Suggested sides: cucumber tomato salad, creamy broccoli cauliflower bacon salad, buttermilk chive mashed potato, buttermilk biscuits -

“TACO FEAST” ... \$40/HEAD

{ buffet service only }

Full-Sized Corn Tortilla with Choice / Combo of:

CARNE ASADA + CHIPOTLE AGAVE | PULLED CHICKEN + SALSA ROJA
PORK CARNITAS + SALSA VERDE | GRIDDLED SWEET POTATO + POBLANO CREMA

Each taco will be put together by a B+B staff member for the guest to dress themselves.

Accoutrements include cabbage, cilantro, onion, lime, and hot sauces.

- Suggested sides: house tortilla chips + salsa, local greens + poblano ranch, black bean salad, Mexi-corn, jasmine rice

- ALL FEASTS INCLUDE A CHOICE OF 3 SIDES + BREAD OPTION -

...see options on following page!

* Ask about substituting the proteins of a “Feast” for a vegetarian Savory Tart Entrée Option *

SIDES

BLACK BEAN + CORN + TOMATO SALAD

BROWN SUGAR + BOURBON BAKED BEANS

CHARRED BROCCOLINI + GARLIC

CHARRED HARICOT VERT + BROWN BUTTER + ALMONDS

COLESLAW { VINEGAR, CREAMY OR SESAME }

COLLARD GREENS + SPICY VINEGAR (*veg option avail.*)

CORN ON THE COB (*seasonal*)

CREAMY BROCCOLI + CAULIFLOWER + BACON SALAD

CUCUMBER + TOMATO + RED ONION SALAD

ITALIAN SALAD

ROMAINE + BLACK OLIVES + GREEN PEPPER +
TOMATO + RED ONION + PROVOLONE + PEPPERONCINI +
CROUTONS + RED WINE VINAIGRETTE

LOCAL GREEN SALAD

HERBS + SHAVED CARROT +
SUNFLOWER SEED + MAINE SEAWEED SALT
With Tarragon Vinaigrette or Charred Poblano Ranch
- ask about our "Family Style Salad & Bread" option! -

MAC N' CHEESE + BUTTERED BREADCRUMBS:

- + PERFECTLY PLAIN
- + PIMENTO
- + BACON + SCALLION
- + LOBSTER (+\$MKT)

MEXICAN STREET CORN (*seasonal*)

POLENTA + GORGONZOLA + MUSHROOM + FRIED SAGE

POTATO OPTIONS:

- BUTTERMILK + CHIVE MASHED POTATO
- SALT BRINED MAINE POTATO
- WARM POTATO + APPLEWOOD BACON + SPINACH
- SEASONED STEAK FRIES + HOUSE STEAK SAUCE
- MAPLE MUSTARD POTATO SALAD + SHALLOTS + GREENS

QUINOA TABBOULEH

PARSLEY + TOMATO + CUCUMBER +
LEMON + TOASTED ALMOND

SEASONAL GRILLED VEGETABLES

SUCCOTASH (*seasonal / bacon optional*)

WHITE BEAN SALAD

CANNELLINI + ROSEMARY + OVEN DRIED TOMATO +
GARLIC CHIP + CRUSHED RED PEPPER

BREADS

BAGUETTE

traditional French loaf + whipped chive butter

BRIOCHE PULL-APART DINNER ROLL

served with a butter pat

BUTTERMILK BISCUITS

flaky, golden & delicious + honey butter

CORNBREAD

grandma's recipe + honey butter

ITALIAN GARLIC BREAD

butter, garlic

OPUS BOULE

torn rustic sourdough + whipped butter

RYE

sliced, German style loaf + whipped butter

SEASONAL FOCACCIA

olive oil, sea salt, seasonal herbs/vegetables

* ALL our breads are baked in-house
by our AMAZING bake-crew @:



3 SIDES & A BREAD
ARE INCLUDED WITH EACH FEAST!

++ All additional sides available for \$3/head ++

DESSERT

CAKES + CUPCAKES

Gorgeous cakes created to reflect the design and vibe of your event!
So many cake, buttercream, filling flavors and designs to choose from...please inquire.

Cakes start @ \$4 per person Cutting Cakes start @ \$45

Cupcakes \$3 each

Mini Cupcakes \$2.25

- Minimum 2 dozen order on all cupcakes -

THE DESSERT BOARD

An array of mini-sweets of your choosing arranged as a smorgasbord of sweets!

A great way to offer a little of something for everyone!

SEE NEXT PAGE FOR SELECTIONS!

\$ pricing dependent on selections!

ASSORTED COOKIES + CONFECTIONS

Choice / Combo of:

Assorted Cookies / Coconut Macaroons / Brownie Bites / Lemon Squares / Smores Bar / Anything from the "Candy Bar" listed below.

\$18 - \$27 per dozen

THE CANDY BAR

An assortment of house-made candies including (but not limited to):

Maine Salt Water Taffy / Truffles / Chocolate Dipped Marshmallows / Maine Sea Salt Caramels

All arranged in various jars and containers as a dessert buffet.

\$ price based on your selections!

PIES

Apple / Blueberry / Mixed Berry / Pumpkin / Chocolate Cream

Strawberry Peach Habanero / Cherry Blackberry Chèvre / Maple Apple Cheddar / S'mores / Stonefruit

\$22 each (serves 8)

All flavors also available as **FRUIT HAND PIES**...\$5 each

S'MORES

Chocolate Dipped Homemade Graham Crackers & House Made Marshmallow

\$3 half-size / \$5 full-sized

WHOOPIE PIES

A Maine Tradition. Multiple flavors available, see next page!

Available in mini, medium, full size or cupcake.

\$2.25 / \$2.75 / \$4 (cupcake) each

SNO-CONE BAR

Perfect for a summer party!

A variety of house made syrups to pour over shaved ice in a paper cone.

Ask us about flavor options!

\$3/head

- Requires sno-cone machine rental -

ICE CREAM SUNDAE BAR

2 - 4 Ice cream flavors of your choice, homemade hot fudge & caramel sauce,
fresh whipped cream & up to 6 assorted toppings with a cherry on top!

\$7/head (house ice cream) \$5/head (Gifford's)

- Will require freezer rental and/or delivery & setup fee -

COTTON CANDY

Made onsite using a variety of infused sugars! Ask us about flavor/color options.

\$3/head

- Requires machine rental -

- All of our desserts are lovingly made by one of our own, the glorious Renee Lohrey, confections genius. -

B+B DESSERT BOARD OFFERINGS

- Parties of 150 guests or fewer - Select (2) Options Per Category -
- Parties of 150+ guests - Select (3) Options Per Category -

COOKIES + THINGS

Classic Chocolate Chip, Double Chocolate Chip **OR** Mint White Chocolate Chip
Oatmeal Cranberry, Oatmeal Raisin **OR** Sesame Oatmeal Apricot
Snickerdoodle **OR** Snickerheath
Peanut Butter **OR** Peanut Butter Pretzel
Sugar **OR** Shortbread (+ a small decoration!)
Raspberry Thumbprints
Coconut Macaroons [GF]

BARS + STUFF

Traditional Brownies **OR** Butterscotch Blondies
Specialty Brownies - *Aztec, Superfudge Chunk, Salted Caramel, Peanut Butter Swirl, **OR** Raspberry Almond*
Lemon Bars
Pecan Bars
S'mores Blondies
Peanut Caramel Pretzel Bars
Coconut Almond Chocolate Bars [GF]
Marshmallow Squares - *Flavor Options: Vanilla, Chocolate, Peppermint **OR** Raspberry*

MINIS

- WHOOPIE PIES -

*Flavor Options: Traditional, Snickerdoodle, Red Velvet, Coconut, Lemon,
Double Chocolate **OR** Mocha*

- CUPCAKES -

*Choose a Cake: Vanilla, Chocolate, Red Velvet, Pumpkin Spice, Apple, Carrot, Almond,
Coconut, Rosewater, Lemon Rosemary, Lemon, Orange **OR** Lime*
*Choose a Buttercream: Vanilla, Chocolate, Cream Cheese, Cocoa Cream Cheese, Caramel,
Raspberry, Coffee, Lemon, Lime **OR** Coconut*

+ ADD ON'S +

(at an additional charge based on selection, inquire about flavor options separately)

Whoopie Pies *(medium or full-size available, see flavor options above)*
Full-Size Cupcakes
S'Mores *(half or full-size available)*
Coconut Panna Cotta [GF]
Mousse [GF] *(many variations available)*
Custom Handmade Chocolate Truffles
Salted Caramels [GF]
Mini Tarts **OR** Hand Pies

Please Note: Minimum of 2 Dozen Per Item Required!!

*** Most Items Can Be Made GF Upon Request ***

LATE NITE

THE "SLEAZE" BOARD

Oh, YES ... All sorts of chips, cheeseballs, saltines, pretzel rods, Vienna sausages, assorted EZ cheese, Slim Jims, pepperoni (none of which we make), paired with clam dip, French onion dip, buffalo chicken dip (which we do make) ...all artfully and excitedly presented in the style of ALL our boards!!!

Perfect for the party's end!

\$5/head

PU-PU PLATTER

Crab Rangoons, Pork + Vegetarian Egg Rolls, Chicken Meatballs, Beef Teriyaki, Shrimp Satay + Ground Macadamia, Bacon Wrapped Water Chestnuts + Pineapple
SAUCES: Duck Sauce / Sweet Chili / Spicy Mustard / Sweet + Sour

\$8/head

ADD Lo Mein or Fried Rice Mini Takeout Boxes ... +\$4.50

PUB-PUB PLATTER

Mozzarella Sticks + Marinara, Buffalo Wings + Ranch + Blue Cheese + Celery + Carrot, Chicken Tenders + Honey Mustard + BBQ, Jalapeño Poppers, Cajun Steak Fries, Spinach + Artichoke Dip in a Bread Bowl, House Potato Chips + French Onion Dip

\$8/head

POPCORN

Multiple sweet & savory flavors to choose from! Either pre-bagged in individual portions for grab + go or in bowls with bags on the side for your guests to help themselves!

\$2/head

THE 4 FOOT SANDWICH!!!

YUP! A four-foot-long ciabatta loaf sandwich (Approximately 24 x 2in slices).

Presented on a long board filled with your choice of:

MUFFALETTA *\$125 each*

Capicola, mortadella, genoa salami, provolone & olive relish

THE MAINE ITALIAN *\$125 each*

Capicola, salami, provolone, green pepper, tomato, onion, black olive, Amato's pickles, salt, pepper, oil

CAPRESE *\$110 each*

Fresh mozzarella, basil, tomato, roasted garlic aioli

"THE PHILLY CHEESE" *\$110 - \$125 each*

Shaved Steak - or - Mushroom

sautéed pepper + onions, white cheese sauce, pepperoncini

GRILLED CHEESE

House Pullman (aka White Bread) / American + Cheddar Cheese
\$4/head ... ADDS - Tomato, Ham, Roasted Poblano, Bacon +\$1 each

CHEESEBURGER SLIDERS

RODEO: House Potato Roll / Cheddar / BBQ / Fried Onions / Bacon
MINI MAC: Sesame Potato Roll / American Cheese / Shaved Lettuce / Special Sauce / Onion / Pickle
\$5/head

FRIES!

Malt Vinegar Aioli / Good Ole' Heinz Ketchup / Cheddar Ale / Truffle Ketchup / Horseradish Chive Aioli
\$3/head

SCHOOL LUNCH

Pre-bagged "Lunch" with Choice of Bologna + Cheese, Peanut Butter + Jelly or Turkey + Cheese on White Bread
Includes Chips, a Juice Box + A Sweet Treat
\$6 - 7/head

THE BAR + BEVIES

BREAD & BUTTER PROUDLY OFFERS A FULLY LICENSED & INSURED BAR SERVICE!!!

Specializing in the same attention to detail & local products as our food,
we aim to create the **PERFECT** bar + beverages for any event.

We work closely with our clients to make sure we are serving
the quality & variety of drinks that represent you & your party.

We have a tried & true staff of fully licensed, insured,
& most importantly, **CHARMING** bartenders
to provide you with professional, efficient & delicious service.

Up for anything, but:
WE PRIDE OURSELVES ON:

THE WELCOME STATION

A trio (or more!) of house-made Non-Alcoholic beverages presented in 3 gallon Mason jar drink dispensers
with compostable Greenware cups for your guests to help themselves to throughout the event!

Flavors include choice / combo of:

Lavender Lemonade / Rosemary Lemonade / Strawberry Rhubarb Lemonade (*in season*) / Blueberry Lemonade (*in season*)
Mint Iced Tea / Jasmine Tea + Ginger Syrup / Maine Apple Cider (*in season*)
Cucumber h2o / Mint h2o / Basil h2o / Citrus h2o / Hibiscus h2o
\$50 / 5 gallons (*includes drink dispensers, Greenware cups and labeling*)
**Add to your bar as a perfect mixer!*

SPECIALTY COCKTAILS

Created just for you, utilizing seasonal, ALWAYS fresh, creative ingredients & Maine-made spirits whenever possible!
Please inquire about some of our favorite concoctions!

LOCAL BREWS

We are really proud of what our friends are brewing these days,
and would love to celebrate their success with you!

Featuring (but not limited to):

Allagash / Oxbow / Bunker Brewing / Rising Tide / Peak's Organic
Liquid Riot / Orono Brewing / Lone Pine Brewing / Bantam Cider (Mass.)

UNIQUE WINES

Choose from our VERY well studied in house collection or,

ASK US TO SCHEDULE A TASTING!!!

Sourced with your preference & budget in mind!

It's never a bad time to try some wine!

HOT OR ICED COFFEE / TEA BAR

Portland Roasted Hot or Iced Coffee served with all the fixin's and a variety of gourmet teas.
\$3 (hot) or \$4 cold brew / head

HOT COCOA BAR

A complete hot cocoa station for your guests to help themselves to, either as they arrive or with dessert.
Served with a variety of house made marshmallows & fresh whipped cream.
\$4 / head

**PLEASE CONTACT US FOR MORE INFORMATION
OR TO COME UP WITH A QUOTE FOR YOUR NEXT EVENT!**

STAFFING/SERVICE DETAILS

Bread + Butter specializes in both buffet and family style service.

With buffet service, this package includes all buffet serving platters and utensils.

Though we are MORE than happy to accommodate family style service, it does require additional labor and rentals.

Plated service is available upon request, dependent on venue, guest count and menu.

Our staff's timeline is based on your event's needs.

We are there for you as much as you would like us to be.

Each staff member is billed out hourly based on your event's timeline, with the addition of set-up/breakdown & travel time.

Each event will have chefs, waitstaff and a "Catering Coordinator" on site.

The role of the Catering Coordinator is to act as the point person between you and our staff.

This person works with the kitchen, the floor & the bar to ensure everything is running smoothly.

Our staffing rates are \$30/hour for waitstaff, \$40/hour for chefs & \$60/hour for the Catering Coordinator.

The hourly rate for bartenders is dependent on the type of bar service you desire, please inquire for more details.

We work closely with you to secure all rentals for your event (with the exclusion of tent rentals).

We charge one flat rate fee to manage all your rental needs.

This package includes initial consultation and continued management of any rented items throughout the planning process.

We also offer an array of coordination services,
from complete Event Coordination to timeline creation & floor plan design.

Please inquire for more information on these services and their pricing.

Feel free to request a copy of our full contract to peruse!

CONTACT US @ info@breadandbuttercompany.com with any questions you may have!

We strongly believe in making any event a success by working closely with YOU to make YOUR vision become reality.

THANK YOU FOR CONSIDERING BREAD & BUTTER.



We Love throwing parties. Let us help you enjoy yours!