



SOMETHING
Special
CATERING
413-467-2433

www.somethingspecialcateringservice.com

"Proudly Serving the Pioneer Valley since 1985"

Casual backyard functions to elaborate dinners, we will enchant your taste buds, making your event more memorable.

Our goal is to ease the planning phase for your event and provide complete enjoyment for you and your guests.

We are committed to making your event a success.

We are committed to providing high quality foods and friendly service at an affordable price.

Specializing In...

Weddings - House Events - Anniversaries

Corporate Events - Class Reunions

Graduations - Family Reunions

Birthdays – Showers- Jack and Jill

Our experience in event planning will ensure that no detail is forgotten.

Be assured that our collective, professional staff will attend to every detail of your function and will be responsible for your complete satisfaction

RELAX, HAVE FUN!!!

LET US DO THE COOKING!!!

YOUR MOBILE CATERING SPECIALIST

413-467-CHEF

Social Hour

Hors d'oeuvres

Prior to Dinner Only

Cheeseboard

\$3.25 per person

A flowing display of Sharp Cheddar, Pepper Jack, Havarti with Dill arranged with Sliced Pepperoni or Red Seedless Grapes.

Fresh Crudités

\$2.25 per person

Crispy Celery and Carrot Sticks, Broccoli Florets, and Red Pepper Strips served with our Vegetable Dip

Watermelon Basket

\$2.50 per person

Carved Watermelon with Fresh Melons and Seedless Red Grapes, garnished with Fresh Strawberries and served with our Yogurt Dip

Butter Style or Garnished Platter Style Shrimp Cocktail

\$5.50 per person

Four Shrimps per person

The Grand Social Hour

\$9.75 per person

A flowing display of Domestic and Imported Cheese, garnished with Seedless Red Grapes, Vegetables and Dip, and Assorted Crackers with Butler-style Hors d'oeuvres

Your choice of three items

Mini Meatballs (BBQ, Cumberland, Italian, Swedish)

Pigs in a Blanket, sweet mustard sauce

Chicken or Beef Skewers (Teriyaki or Satay)

Chinese Pork Teriyaki

Stuffed Mushrooms (sausage or crab)

Scallops with Bacon

Mini Crab Cakes

Coconut Shrimp

Spanakopita

Assorted Mini Quiche

Vegetable Spring Rolls

Traditional Bruschetta

Prosciutto & Melon

Crostini (Crabmeat or Beef tenderloin)

Entrees

The price of the following menu items includes appetizer, salad, assorted homemade baked rolls w/butter, fresh vegetable, potato/rice, dessert and your choice of tea or coffee, includes all Linen, Dishware, Glassware, and Silverware

Poultry

Stuffed Boneless Breast of Chicken w/Creamed Wine Sauce	
A. Savory Homemade Bread Stuffing	\$20.95
B. Saltimbocca	\$21.95
C. Spinach Florentine	\$20.95
Grilled Chicken Breast Masala /w Mushroom and Masala Wine Sauce	\$21.95
Grilled Chicken Breast Franchise /w Lemon Tarragon Sauce	\$20.95
Stuffed Cranberry & Sage Chicken Tenderloin w/ Creamed Sherry Sauce	\$20.95
Roast Native Turkey w/ Home-style Stuffing and Giblet Gravy	\$21.95

Seafood

Herb Crusted Cod	\$21.95
Grilled Swordfish w/Lemon Dill	\$23.95
Baked Stuffed Jumbo Shrimp & Butter	\$26.95
Salmon Fillet w/ Lemon Dill Sauce	\$23.95
Baked Sea Scallop Kabobs marinated in Lemon, Garlic & Wine	\$23.95
New England Crab Cakes w/ Hollandaise Sauce	\$24.50

Meats

Roast Prime Rib of Beef au jus	\$25.50
Roast Tenderloin of Beef w/Madeira Wine Sauce	\$26.50
Marinated New York Sirloin	\$25.50
Roast Top Sirloin of Beef	\$22.95
Roast Leg of Lamb w/Mint au jus	\$25.95
Filet Mignon w/Béarnaise Sauce	\$28.50
Roast Loin of Pork w/Rosemary Sauce	\$22.95
London Broil w/Mushroom Bordelaise Sauce	\$25.50

Surf & Turf

Filet Mignon accompanied by Baked Stuffed Jumbo Shrimp	\$29.50
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Entree Accompaniments

Appetizers

Fresh Fruit Salad
Mango, Raspberry or Lemon Sorbet
Fruit Soup (seasonal)
Gazpacho (seasonal)

Homemade Soup Selection:

French Onion
Cream of Broccoli
Cream of Potato/Leek
Corn Chowder
Butternut Squash w/Apple
Tortellini Soup
Italian Style Wedding
Pasta Fajoli
Clam Chowder
Lobster Bisque

Potatoes/Rice

Old Fashioned Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Potatoes au Gratin
Traditional Baked Potatoes
Rice Pilaf

Potatoes Twice Baked w/Roasted Sweet Potatoes \$.95

Potatoes Twice Baked w/Roasted Garlic Mashed \$.95

Pastry Table

(\$6.95)

Mini Pastries
Assorted Cookies
Mousse - Chocolate, Lemon or Strawberry
Petite-for

Salad

House Garden Salad
Traditional Caesar Salad
Greek Salad
Spinach Salad
Tomato & Mozzarella

Vegetables

Acorn Squash w/Maple Syrup & Cinnamon Butter
Butternut Squash
Glazed Baby Carrots
Green Beans Almandine
Broccoli, Cauliflower & Baby Carrots (Seasoned)
Sautéed Zucchini & Summer Squash
Broccoli Spears w/Hollandaise
Fresh Asparagus
Corn Mexicana

Desserts

The final touch:

Double Chocolate Layer Cake
Cheesecake
Apple Crisp
Assorted Pies
Flavored Ice Cream
Chocolate Mousse w/Raspberry Sauce

Seasonal Selections:

Chocolate Covered Strawberries
Strawberry Shortcake

Stations Menu

\$34.95 per person

Includes Linen, Dishware & Silverware

The Grand Social Hour

A flowing display of Domestic and Imported Cheese, garnished with Red Grapes, Vegetables and Dip with assorted crackers

Butler Style Hors d'oeuvres - your choice of 3 items (see Social Hour Menu for Selections)

Choice of Three of the following Stations:

Chef Carving Station

(Choice of two Meats)

1. Roasted Stuffed Pork loin
w/mushroom & onion bordelaise sauce
2. Chicken Masala
3. Chicken Franchise
4. Roasted Turkey w/Cranberry Relish
5. Marinated Teriyaki London Broil
6. Roast Prime Rib of Beef au jus
7. Tenderloin of Beef w/Horseradish Sauce
(additional cost of \$1.50 per Person)

Fresh Salad Station

(Choice of two)*

1. Tossed Greens w/Tomato,
Cucumber, Red Onion & Dressing
2. Fresh Melon Salad: Watermelon,
Cantaloupe, Honey Dew, Grapes
3. Red Bliss Potato Salad
4. Caesar Salad
5. Spinach Salad
6. Greek Salad
7. Fresh Garden Ripe Tomatoes & Mozzarella w/Basil

**May Substitute for one salad Hot Fresh Vegetable
(See Accompaniment Page)*

Seafood Station

*Includes Rice Pilaf, Tortellini Alfredo or Roasted Potatoes
& Your Choice of Hot Fresh Vegetable*

(Choice of one)

1. Sole Florentine
2. Herb Crusted Cod
3. Haddock Creole
4. Salmon w/Lemon Dill Sauce
5. Seafood Newburg (Scallop, Shrimp, Crab)

Includes Coffee Station & Dessert

(Choice of one)

Assorted Cookies, Mini Pastries, Petite-for
OR
Flavored Mousse or Ice Cream
OR
Chocolate Covered Strawberries

Fresh Pasta Station

Sauces *(Choice of two)*

1. Artichoke Pesto
2. Basil Pesto
3. Sundried Tomato Pesto
4. Sweet Red Pepper Pesto
5. Roasted Garlic Oil
6. Pesto Cream
7. Vodka Marinara
8. Alfredo
9. Marinara

Pastas *(Choice of one)*

1. Penne
2. Bowtie
3. Fusilli Tri Color
4. Fettuccine
5. Cavatelli

Ravioli *(Choice of one)*

1. Meat
2. Three Cheese
3. Smoked Mozzarella w/Basil
4. Lobster
5. Chicken w/Rosemary
6. Butternut Squash
7. Spinach & Roasted Garlic
8. Mediterranean Vegetable

Mashed or Baked Potato Station

Includes choice of Soup or Tossed Salad,
or Hot Fresh Vegetable

Cheese Sauce, Steamed Broccoli, Bacon Bits,
Sour Cream, Chives, Shredded Cheddar

The Grand Buffet Style Menu

includes assorted condiments, Dinner Rolls with Butter,
Choice of Dessert, Full Coffee and Tea Service
includes all Linen, Dishware, Glassware and Silverware

\$23.50 per person

Salads

(Choice of two)

Tossed Salad
Caesar Salad
Fresh Fruit Salad
Red Bliss Potato Salad
Tri Color Pasta Salad
Marinated Tomato, Mozzarella & Basil
Greek Salad

Accompaniments

(Choice of two)

Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Au Gratin Potatoes
Baked Potatoes
Tortellini Alfredo
Long Grain & Wild Rice

Fresh Seasonal Vegetables
Glazed Baby Carrots
Green Bean Almandine
Squash Medley
Broccoli Spears w/Hollandaise Sauce

Main Entrees

(Choice of two)

Prime Rib of Beef w/au jus
Honey Baked Ham
Roast Turkey w/cranberry chutney
Stuffed Roast Pork Loin
Teriyaki London Broil
(all of the above are Chef Carved)

Chicken Masala or Franchise
Tenderloin Tips w/Madeira Wine Sauce
Stuffed Chicken Breast
Baked Scrod w/Seasoned Crumbs
Coquilles St. Jacques
Baked Lasagna w/Meat or Vegetables

Dessert Table

Flavored Mousse, Assorted Petit-for, Assorted
Cookies, Mini Pastries
OR
Sundae Bar, with your Party Cake
Flavored Ice Cream with Fudge Sauce, Strawberry
Sauce, Whipped Cream, Nuts, Cherries, Sprinkles

Traditional Buffet Style Menu

Includes assorted condiments, dinner rolls with butter,
plastic ware, plates, napkins, table cover for buffet &
Foods Presented on Garnished Trays

\$15.50 per person

Salads

(Choice of Two)

Tossed Garden Salad w/Dressing
Caesar Salad
Fresh Fruit Salad
Red Bliss Potato Salad
Pasta Salad
Cole Slaw

Side Dishes

(Choice of two)

Mashed Potatoes
Oven Roasted Potatoes
Baked Macaroni & Cheese
Rice Pilaf
Baked Beans
Glazed Baby Carrots
Green Beans Almandine
Sautéed Vegetables
Butternut Squash

Dessert

Brownie & Cookie Tray
Or
Decorated Sheet Cake

Main Dishes

(Choice of two)

Baked Ham
Roast Turkey w/Gravy
Beef Sirloin Tips
Chicken Pesto
Italian Sausage w/onions & peppers
Baked Ziti w/Hamburger
Boston Baked Scrod
Fresh Meat & Cheese Platter

Baked Lasagna

1.Meat
2.Vegetable

Kielbasa

1.BBQ
2.Sweet & Sour
3.Plain w/Sauerkraut

Meat balls

1.Swedish
2.Italian
3.BBQ

Baked Chicken Pieces

1.Herbed Crumbs
2.BBQ

The Executive Brunch

Includes Linen, China and Silverware

\$27.50 per person

Upon Arrival

Vegetable and Cheese Trays with Assorted Crackers and Dip

Coffee Station

Regular, Decaf, and Assorted Teas and Orange Juice

Table #1

Omelets Station: Ham, Cheddar, Broccoli, Mushrooms, Onion, Peppers

Belgium Waffles: Strawberries, Blueberries, Pancake Syrup, Butter, Whipped Cream

Bacon or Sausage

Red Bliss Home Fries

Fruit Salad

Assorted Danish, Blueberry Muffins or Coffee Cake

Table #2

Choose Two Entrees:

Baked Cod or Seafood Newburg

Chicken Franchise or Masala

Roast Turkey or Beef Tips or London broil

Includes: Baked Ziti or Vegetable Lasagna

House Garden Salad or Caesar Salad

Glazed Carrots or Green Bean Almandine

The Classic Brunch

\$18.50 per person

Coffee & Tea Station
Orange Juice or Punch

Bakery Basket
Watermelon Basket
Scrambled Eggs (with or without cheese) or Quiche
Red Bliss Home fries
Ham, Bacon, or Sausage

Caesar Salad or Garden Salad w/Dressing or Hot Vegetable
Choice of One Entrée & One Side Dish (see our Traditional Buffet Menu)

The Basic Breakfast

\$9.50 per person

Bakery Basket
Watermelon Basket
Scrambled Eggs (cheese available) or Quiche
Bacon, Sausage or Ham
Red Bliss Home fries
Orange Juice
Coffee & Tea

Waffles w/ toppings \$1.75 extra
Blueberry or Apple Stuffed French Toast Bake \$1.50 extra
French Toast or Pancakes \$1.00 extra

The Rise & Shine

\$7.50 per person

Bagel with Cream Cheese
Bakery Basket
Watermelon Basket
Orange Juice
Coffee & Tea

Barbecue Buffets

The buffets include assorted condiments and rolls, plastic ware, plates, napkins, table cover for buffet only, and foods presented on garnished trays.

All American Cookout

\$13.95

Extra Long Hot Dogs
5 Ounce Chuck Burgers
Teriyaki Chicken Breast
Potato or Macaroni Salad
Baked Beans
Corn-on-the-cobb
Watermelon Wedges
Cheese, Lettuce, Tomato, Onion Tray

BBQ Picnic Buffet

\$15.50

BBQ Pork Spareribs
BBQ Chicken Quarters
Corn-on-the-cobb
Potato Salad
Baked Beans
Tossed Salad w/Dressing
Watermelon Wedges
Assorted Cookie Tray

The Healthy Grill

\$17.95

Chicken Kabobs
Beef Kabobs
Baked Potato
Corn-on-the-cobb
Tomato & Mozzarella Platter
Fresh Fruit Bowl
Apple Cobbler

Perfect Picnic

\$22.50

4 Ounce New York Strip Steak
Teriyaki Chicken Breast
BBQ Pork Ribs
Potato or Macaroni Salad
Grilled Fresh Vegetables
Tossed Salad w/Dressing
Assorted Dessert Tray

Economy Buffets

Something Special Catering Service will be ready to help you choose a menu. We would be happy to customize any menu to fit your needs. Our catering services include providing you with everything you need from delivery, set up and clean up.

Our foods are made from scratch with the finest ingredients. The following menus are our most popular. Additions or Changes on any of our menu suggestions are welcomed or create your own menu with our Additions Menu , Ala Carte items or Hors D' Oeuvres Page.

Pricing and General Conditions

All Menus Include Disposable Service Wares

Prices Do Not Include 7% Sales Tax

Prices Do Not Include 18% Service Fee

Minimum of 50 guests is required to book

We require a guaranteed count Four Days in advance, along with payment due

Regular / Decaf Coffee & Tea or Assorted Sodas is available for .75 cents extra per person

China Plate and Silverware with Linen Napkin and Tablecloths for Guest Tables is available for \$3.00 per guest

Menu #1

\$7.75 (per person)

Fruit Salad, Potato Salad or Macaroni Salad
Fresh Vegetable Tray with Our Vegetable Dip
Assortment of Finger Sandwiches: Egg, Chicken, Ham,
Tuna or Seafood Salad (Choose Three) or Meat Platter
Potato Chips & Pickles
Our Signature Cookies or Brownie

Menu #3

\$10.95 (per person)

Red Bliss Potato Salad or Fruit Salad
Meat and Cheese Platter with Roast Turkey, Honey
Ham, American and Swiss
Rolls with Condiments and Lettuce and Tomato
Italian Meatballs or Sausage with Peppers and Onions
Cheese Lasagna or Baked Ziti
Grilled Seasonal Vegetable
Decorated Sheet Cake

Menu #5

\$13.50 (per person)

Artichoke Dip w/Tortilla Chips
Chicken Wings (Teriyaki or Buffalo)
Mini Meatballs (B.B.Q., Cumberland or Italian)
Pulled Pork or Baked Ham
Our Own Baked Beans or Hot Vegetable
Baked Macaroni and Cheese
Decorated Sheet Cake

Menu #2

\$8.75 (per person)

Garden Tossed Salad or Classic Caesar Salad
Rolls with Butter
Baked Chicken Quarters with Herbed Crumbs
Baked Ziti
Grilled Seasonal Vegetables
Our Signature Cookies and Brownie

Menu #4

\$12.95 (per person)

Caesar, Tossed or Greek Salad
Dinner Rolls with Butter
Roast Turkey, Beef Tips or Chicken Masala
Garlic Mashed Potatoes or Roasted Potatoes
Grilled Seasonal Vegetables
Choice of Dessert

ADDITIONS

Serving Size: Small serves 15 - 25 people: Medium serves 30 - 40 people: Large serves 45 - 55 people.

Cheese board: A flowing display of sharp cheddar, pepper jack, Havarti with dill, arranged with sliced pepperoni or red grapes and assorted crackers.

Small: \$40.00 Medium: \$70.00 Large: \$105.00

Fresh Crudité: Crisp celery and carrots sticks, broccoli florets & red pepper strips, Served with our vegetable dip in a bread boule.

Small: \$30.00 Medium: \$55.00 Large: \$80.00

Watermelon Basket: Carved watermelon filled with fresh melons and seedless grapes, garnished with fresh strawberries and served with our yogurt dip

\$50.00 each (serves 20 - 25 people)

Antipasto: Marinated artichoke hearts and mushrooms, Grilled zucchini and roasted red peppers, Marinated Olives, Mozzarella and Tomato balls with basil, Salami, Pepperoni & Capicola w/ Provolone Cheese served with Focaccia Bread and Crostini's with Olive Oil & Balsamic Vinegar.

Small: \$45.00 Medium: \$75.00 Large: \$110.00

Pita Triangles & Dips: Artichoke Dip, Baba Ghanoush, Garlic Hummus & Pico De Gallo

Small: \$25.00 Medium: \$50.00 Large: \$70.00

Mexican Tray: 7 Layers; refried beans, guacamole, sour cream mixture. Salsa, diced tomatoes, Shredded Monterey jack & black olives, Served with homemade tortilla chips. .

Small: \$25.00 Medium: \$50.00 Large: \$70.00

Stuffed Celery & Deviled Eggs: Arranged on greens & garnished with olives & grape tomatoes.

Small: \$25.00 Medium: \$40.00 Large: \$55.00

Fresh Mozzarella & Sliced Tomatoes: Layered and overlapping each other & drizzled with Olive oil and balsamic vinegar, garnished with fresh basil.

Small: \$30.00 Medium: \$55.00 Large: \$75.00

Shrimp Cocktail: Large shrimp poached with lemon, white wine and peppercorns, served chilled with a fresh horseradish cocktail sauce and lemon wedges.

\$3.75 per person (3 Shrimp Each)

Over Stuffed Finger Roll Sandwiches: Egg Salad, Tuna Salad, Chicken Salad, or Seafood Salad. **\$24.00 per dozen**

Baked Brie: Wrapped in puff pastry with apples or raspberry jam & almonds. Garnished with Seedless red grapes and served with sliced baguette. **\$35.00 ea. (serves 20)**

Ala Carte Entrees & Accompaniments

Priced per Chafing Dish 25-30 people

Price

Ricotta Stuffed Shells in Tomato Basil Sauce, topped and mozzarella cheese	\$90.00
Meat or Vegetable Lasagna, layered with plenty of sauce and cheeses	\$110.00
Italian Meatballs simmered in marinara sauce with fresh basil; garlic and olive oil	\$85.00
Italian Sausage with Peppers and Onions in a rich tomato sauce with fresh herbs	\$85.00
Chicken Parmesan, breaded and fried and topped with Marinara, Provolone and Romano	\$85.00
Baked Chicken Quarters tossed with our seasonings	\$75.00
Chicken or Pork Masala with mushrooms, and herbs in a Masala sauce	\$110.00
Chicken Scaloppini with lemon and capers in a chicken cream sauce	\$110.00
Roast Turkey sliced and served over sage stuffing with turkey gravy	\$110.00
Pulled Pork seasoned and cooked till tender, glazed with our B.B.Q	\$100.00
Sweet and Sour Baked Ham, garnished with pineapples and cherries	\$110.00
Braised Beef Tips in a red wine sauce with mushrooms, leeks and herbs	\$120.00
Seafood Newburg with Scallops, Lobster and Shrimp served with puff pastry	\$140.00
Deli Meat & Cheese Tray with lettuce, tomato, condiments, rolls and chips	\$110.00
Baked Macaroni and Cheese	\$60.00
Spaghetti tossed with Garlic, Butter and Parsley, served with Parmesan	\$55.00
Roasted Red Bliss Potatoes with Olive Oil, Garlic and Rosemary	\$55.00
Rice Pilaf baked in chicken stock or vegetable stock	\$45.00
Real Mashed Potatoes: choose Plain or Garlic	\$50.00
Our Own Baked Beans with a blend of beans and baked with molasses and salt pork	\$65.00
Green Bean Almandine tossed with buttered almonds	\$55.00
Grilled Seasonal Vegetables tossed with our seasonings	\$55.00

Alacarte Salads

Serves 25 people

Price

Fresh Fruit Salad: Assorted melons and grapes served in a watermelon basket	\$50.00
Red Bliss Potato Salad: mixed with our special dressings, boiled eggs, and seasonings	\$55.00
Pasta Salad with Grilled Vegetables and Balsamic Vinaigrette	\$60.00
Cheese Tortellini with asst. vegetables, olives, artichokes tossed with basil pesto	\$60.00
Mixed Garden Salad, tossed with tomatoes, cucumbers and red onion with dressing	\$45.00
Traditional Caesar Salad or Greek Salad	\$50.00

Assortment of Fresh Baked Rolls with Butter \$35.00

Assortment of Fresh Baked Brownies and Cookies \$45.00

Mini Pastry Tray: cannoli, cream puffs, fruit tarts, cheesecake bites \$65.00

Hors D' Oeuvres
(Prices are set at 50 pieces)

Pigs in Blanket w/sweet mustard sauce	\$40.00
Mini Meatballs (B.B.Q., Cumberland, Italian, or Swedish)	\$40.00
Chicken Wings (Teriyaki or Buffalo)	\$65.00
Chicken or Beef Skewers (Teriyaki or Satay)	\$75.00
Beef Tenderloin on Crostini with Béarnaise	\$85.00
Chinese Pork Teriyaki	\$65.00
Lamb Brochettes, Greek Style	\$110.00
Pork or Vegetarian Pot stickers	\$85.00
Assorted Mini Quiche	\$60.00
Spanakopita (spinach & feta)	\$65.00
Zucchini and Sweet Potato Fritter	\$85.00
Sushi Rolls (vegetarian or salmon) w/ ginger, wasabi, soy sauce	\$90.00
Stuffed Mushrooms (crab, sausage or vegetable)	\$75.00
Scallops wrapped with Bacon	\$85.00
Mini Crab Cakes w/ roulade sauce	\$90.00
Crabmeat Rangoon's	\$90.00
Coconut Shrimp w/ Thai dipping sauce or orange marmalade	\$115.00
Crabmeat Crostini	\$85.00
Endive with Boursin	\$75.00
Prosciutto and Melon	\$65.00
Fresh Fruit Kebobs w/ lemon curd	\$65.00
Traditional Bruschetta	\$50.00
Deviled Eggs	\$50.00
Sliders: Hamburg, Turkey Burger or Pulled Pork	\$95.00