



Susan Goddard Catering

* Personal Chef for a Couple or a Crowd *

Breakfast

- Continental Plate—Assorted Muffins, Bagels, Butter, Jam, Cream Cheese
- Fresh Fruit Platter
- Assorted Quiches
- Vegetable or Meat Strata
- Breakfast Meats
- Juice
- Coffee/Tea

Lunch

Sandwiches/Wraps

- Roast Beef and Boursin
- Smoked Turkey, Swiss and Avocado with Honey Mustard
- Mediterranean (Hummus, Roasted Red Peppers, Feta, Field Greens)
- Chicken Salad
- Tuna Salad
- Grilled Chicken Caesar
- Italian (Salami, Capicola, Ham, Provolone, Pepperoncini)
- Mozzarella, Tomato and Basil Panini

Main Dish Salads

- Fresh Herb Chicken Salad
- Dilled Pasta Salad with Scallops and Smoked Salmon
- Cobb Salad
- Chicken Pasta Salad with Lemon-Sesame Dressing
- Antipasto Salad

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Hot Appetizers

- ❑ Sausage-stuffed Mushrooms
- ❑ Warm Brie and Pear Tartlets
- ❑ Grilled Asparagus and Red Onion Quesadillas with Chipotle Sour Cream
- ❑ Mini Crab Cakes with Dilled Tartar Sauce or Remoulade
- ❑ Scallops Wrapped in Bacon
- ❑ Bruschetta with Sautéed Sweet Peppers and Gorgonzola
- ❑ Shrimp and Pesto Beggars Purses
- ❑ Spanakopita
- ❑ Roasted Red Pepper and Mozzarella Crostini
- ❑ Wild Mushroom, Parmesan and Fresh Rosemary Crostini
- ❑ Mushroom Broccoli Phyllo Tarts
- ❑ Carmelized Onion Pizzettes with Goat Cheese and Prosciutto
- ❑ Gorgonzola and Cherry Tomato Pizzettes
- ❑ Brie, Chocolate and Basil Panini
- ❑ Teriyaki or Buffalo Chicken Wings
- ❑ Chicken Cilantro Bites with Soy dipping sauce
- ❑ Sage Sausage Bites with Balsamic Apricot Dip
- ❑ Pigs in a Blanket
- ❑ Crab Wontons with Sesame dipping sauce
- ❑ Steamed Dumplings with Scallion dipping sauce
- ❑ Grilled Pork Carnitas with Chipotle Chile Mayonnaise
- ❑ Satay skewers with Peanut Sauce
 - Chicken
 - Beef

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Cold Appetizers

- Beef Tenderloin with Horseradish Cream on Rye Rounds
- Roasted Shrimp with Cocktail Sauce or Citrus Aioli
- Smoked Salmon with Caper-Dill Relish on Sourdough Rounds
- Fresh Corn Cakes with Mango Salsa
- Prosciutto-wrapped Asparagus or Melon
- Peanut Curry Chicken Salad in Wonton Cups
- Smoked Salmon Tartare on Tortilla Chips
- Mini Corn Muffins with Smoked Turkey and Jalapeño Jelly
- Tortellini Skewers with Lemon-Parmesan Aioli
- Roasted Red Pepper, Goat Cheese and Mint Pinwheels
- Caprese skewers with Cherry Tomatoes, Mozzarella, and Basil
- Blue Cheese and Pear Tartlets
- Cherry Tomato Bocconcini Tartlets
- Goat Cheese and Cranberry Hot Pepper Crostini
- Artichoke-Olive Crostini
- Grilled Vegetable and Goat Cheese Crostini
- White Bean Puree and Prosciutto Crostini
- Sundried Tomato-Feta Crostini

Platters (serves 25-30 guests)

- Seasonal Crudité with Fresh Herb Dip
- Assorted Cheese and Fruit with Crackers
- Mexican Platter with Fresh Salsa, Chunky Guacamole, Black Bean Dip and Tortilla Chips
- Mediterranean Meze Platter with Hummus, Eggplant Dip, Sun-Dried Tomato/Feta Spread, Marinated Olives, Pita
- Antipasto Platter—variety of meats, cheese, olives, roasted peppers, marinated vegetables
- White Bean Dip with Pesto served with Pita Toast
- Warm Artichoke and Spinach Dip with Tortilla Chips
- Crostini Platter—Assorted Cold Crostini

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Entrées

- Beef Tenderloin with Horseradish Cream Sauce
- Grilled Chicken with Watercress, Radishes, Orange Vinaigrette
- Honey Mustard Glazed Salmon
- Grilled Pork Tenderloin with Peach Ginger Sauce
- Beef, Lamb or Chicken Kebabs
- Grilled Steak Tips
- Beef Bourguignon
- Spiral Cut Ham with Assorted Mustards and Chutney
- Roast Turkey with Mayonnaise, Honey Mustard, and Cranberry Sauce
- Chicken with Artichokes and Olives
- Chicken Marsala
- Chicken Piccata with Lemon and Capers
- Chicken Parmigiana
- Chicken, Broccoli and Ziti
- Lasagna
 - o Meat
 - o Vegetable
 - o Chicken and Asparagus

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Side dishes/Salads

- Potatoes Au Gratin
- Mashed New Potatoes with Sour Cream, Garlic and Chives
- Roasted Red Potatoes with Fresh Herbs
- Three-Cheese Macaroni and Cheese
- Rice Pilaf
- Penne in Tomato Cream Sauce
- Rice, Corn and Black Bean Salad with Cumin Vinaigrette
- Orzo Salad with Tomatoes, Olives and Feta
- Red Bliss Potato Salad
- Roasted Sweet Potato and Black Bean Salad
- Pasta Salad with Corn and Red Pepper
- Grilled Seasonal Vegetables
- Roasted Asparagus with Lemon and Parmesan
- Green Beans with Roasted Red Peppers
- Sauteed Zucchini and Summer Squash with Lemon and Basil
- Tomato, Mozzarella and Basil Salad
- Field Green Salad with Goat Cheese, Dried Cranberries, and Balsamic Vinaigrette
- Greek Salad with Herb Lemon Vinaigrette
- Caesar Salad
- Garden Salad with Dijon Vinaigrette

Desserts

- Chocolate Raspberry Tart (serves 10)
- Key Lime Pie (serves 10)
- Petite Cheesecakes with Fruit
- Lemon Squares
- Brownies
- Assorted Cookie Platter
- Chocolate Dipped Strawberries
- Fresh Fruit Platter

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