



Western Maine's Full Service Catering and Party Rental Solution
322 Mayville Road (US Route 2)
Bethel, Maine 04217

Mailing Address:
58 Douglass Road
Newry, Maine 04261

207-824-6000 (Business #)
207-824-0860 (Personal Cell)
Chef Charisa Catering Website:
www.gourmetinapinch.net

Chef Charisa's Off-Site Dinner Package
Guest Count: (Minimum: 30 – Maximum: 150)
\$40 per person *

Stationary Appetizers: Please select two options?

Domestic Cheese, Crackers and Fruit Display (GF)

Selection includes cheddar, provolone, Swiss and pepper jack cheeses, assorted crackers, grapes and strawberries or seasonal fruit.

Vegetable Crudites and Herb Dip Display (GF)

Fresh broccoli, carrots, red pepper, cucumber, celery and grape tomatoes, served with a spinach herb dip.

Classic Hummus & Pita Chips

Homemade hummus with crunchy baked pita chips.

Passed Hors D'Oeuvres - Please select two options?

Antipasto Kabob With Fresh Mozzarella (GF)

Mild, delicious Mozzarella cheese is threaded on a skewer along with chunks of sun-dried tomatoes, a wedge of tender artichoke heart, olives, salami, and basil leaves.

Baby Brushetta

Toasted sliced baquette topped with chopped tomato, artichoke, garlic, basil, minced scallion and shredded parmesan cheese.

Savory Cocktail Meatballs

Ground beef mixed with Old Fashion Family Tradition Seasonings tossed with a Savory Brown Sauce

Spiced Chorizo & Figs

Bacon Wrapped Chicken Bites

A tender strip of chicken breast, wrapped with a strip of lean bacon and grilled to perfection.

Chicken Quesadillas #

A spicy blend of USDA smoked white meat chicken, Monterey Jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet.

Grilled Vegetable Flatbread #

Fire-roasted vegetables, fresh asparagus, spinach pesto and a rosette of goat cheese create a dramatic splash of color for this fresh and vibrant hors d'oeuvre.

Salad - Please select one option?

Garden Fresh Salad with Chef Charisa's Specialty House Vinaigrette. (GF)

Classic Caesar Salad with Shaved Parmesan and Crunchy Croutons

Greek Spinach Salad (GF)

Field greens, grape tomatoes, red onion, carrots, cucumber, herb croutons with a balsamic dressing

Baby spinach with strawberries and sliced almonds with a dijon vinaigrette (GF)

Grape tomatoes and fresh mozzarella tossed with field greens with a lemon basil vinaigrette (GF)

Tortellini Salad

Chick Peas & Spinach Salad

Black & White Bean Salad

Entrées - Please select two options and quantities?

Chicken Picatta with Artichokes and Capers

Chicken breasts are dredged in flour, eggs, and Italian and panko bread crumbs, browned, and served with sauce of lemon juice, chicken stock, capers, artichokes, and kalamata olives.

Basil and Brie Chicken (GF)

Boneless breast of chicken stuffed with brie, slow roasted and basted with pesto sauce.

Pork Marsala

Lean pork tenderloin is hand pounded, breaded, and sauteed. Topped with succulent

mushrooms in our rich and tasty Marsala Sauce.

Baked Stuffed Haddock

Fresh Haddock rolled around a shrimp stuffing and topped with a lemon butter sauce.

Vegetable Lasagna

Italian Baked Ziti

Starch Side – Please select one option?

Smashed Potatoes with Garlic

Twice Baked Potatoes

Classic Rice Pilaf

Wild & Brown Rice

Vegetable Side – Please select one option?

Dilled Carrots

Parslied Carrots

Vegetable Medley

Roasted Cauliflower

Fresh Rolls and Butter – Please select one option?

Dinner Rolls

Potato Rolls

Whole Wheat Rolls

Chef Charisa's On-Site Chef Service:

Polished Chrome Chafers and Sterno

Serving Tables & Serving Utensils

Chef/Sous Chef, and Buffet/Waitstaff Services

Package Time Line:

4:30 PM Gourmet in a Pinch Team arrives

5:00 PM Stationary/Passed Appetizers

5:45 PM Buffet Dinner

7:00 PM Wrapup/Exit

2019 Pricing - Menu and pricing subject to change without notice.

"GF" - Gluten Free

*** Per Person Price does not include:**

8% Maine State Sales Tax

18% Service Gratuity Charge

Menu quantities finalized one month before the celebration event.

50% balance due 1 month prior to the event date with final payment due one week before your event date.
