

## **MCCABES TAVERN CATERING PRICE LIST**

### **Pieced Appetizers:**( by the dozen)

Beef-wrapped Onion Fritters	\$32
Scotch Eggs	\$26
Bacon-wrapped Scallops tossed in maple syrup	market price
Sausage and Fennel-stuffed mushrooms	\$17
Tomato, Parmesan & Olive Crostini	\$13
Chicken Satay	\$17
Chicken Wings(hot,mild,BBQ or superhot)	\$9

### **Trayed Appetizers:** (suitable for up to 30 people)

Cheese Tray	\$53
Baked Brie wrapped in puff pastry	\$43
Smoked Salmon Platter	\$47
Hummus Platter	\$27
Artichoke Dip served w/assorted breads	\$33

### **Entrees:**(all entrees include starch and vegetable)

Prime Rib, (Chef attended ,add \$32)	\$300
Shepherds Pie (per person)	\$13
Corned Beef and Cabbage (per person)	\$ 13
Seared Salmon w/Balsalmic ale reduction (per person)	\$ 13
Apple Roasted Pork Loin,carved (serves up to 20)	\$72
Baked Cod w/lemon & thyme(per person)	\$12
Pulled Pork w/coleslaw & Carolina BBQ sauce( per person)	\$9.50

### **Desserts:**

Bread Pudding (serves up to 24 people)	\$46
Cheesecake(serves up to 16 people)	\$56
Cookie Platter (served by the dozen)	\$7.50
Brownie Platter(served by the dozen)	\$16
Whole Cakes(per order)	individual pricing

### **Extra Sides:**

Garlic Mashed Potatoes	\$17
Rice	\$17
Green Salad(large Bowl)	\$33
Steamed Broccoli	\$17
Sauteed Green Beans	\$23
Seasonal Squash and zucchini	\$22