

Elms Café and Catering

Breakfast and Lunch Menus

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~ Elms Café and Catering ~

Elms Café and Catering
(formerly Loaves and Fishes Catering)
is your go-to destination for
everything you need to make your
event a success.

Our passion for creating
innovative, and delicious meals,
coupled with our unfailing desire to
provide you with the exemplary
service you deserve, means Elms Café
and Catering will deliver nothing but
the best food, and the most artfully
designed tables and platters to
impress everyone on your guest list.

We can also help you with china and linen rentals, bar services, tent rentals and serving staff, by offering referrals to some of the best companies in the service industry to make your event a memorable one.

~In the Morning~

Breakfast Buffets
A La Carte
Breakfast Platters
Brunch



Breakfast Buffets

Minimum of 10 guests* Please allow a 24-hour notice when ordering to accommodate all requests.
Less than a 24-hour notice may result in limited options

What is Included?

One 10oz cup of Freshly Brewed Regular Fair Trade Coffee per guest (Plus half and half, Equal, sugar, cups, stirrers, and napkins)

Decaf Coffee or Hot Tea may be substituted or added in 10-cup quantities (one push pot, or box of joe)

Continental Buffet-- \$7.95 per person

Choose two types of breakfast pastries: Muffins, Danish, Plain Butter Croissants, Bagels and Cream Cheese.

Fresh Fruit Salad

Freshly Brewed Regular Fair Trade Coffee

Add Juice-- \$8.80

Yogurt and Breakfast Bread Buffet-- \$8.75 per person

Assorted individual Yogurts

Fresh Fruit Salad

Sliced Sweet Breakfast Breads

Freshly Brewed Regular Fair Trade Coffee

Boston Coffee Cake Buffet-- \$9.50 per person

Choose one flavor of coffee cake: Cinnamon Walnut, Blueberry with Powdered Sugar, Lemon Poppy Coffee Cake

Vanilla Yogurt and Granola

Fresh Fruit Salad

Freshly Brewed Fair Trade Coffee

*Buffets Continued on the next page

Bagel Buffet-- \$7.75 per person

Assorted flavored bagels including Plain, Everything, Cinnamon Raisin, and Sesame Seed.

Fresh Fruit Salad

Freshly Brewed Regular Fair Trade Coffee

Hot Breakfast \$13.95

Scrambled Eggs, Bacon, or Maple Sausage links

Breakfast Potatoes with onions and peppers

Assorted Muffins and Danish

Fruit Preserves and Butter

Hearty Breakfast \$15.95

Whole Wheat Blueberry Pancakes with Maple Syrup

Scrambled Eggs, Crisp Bacon, and Maple Sausage Links

Breakfast Potatoes with onions and peppers

Assorted Muffins

Seasonal Sliced Fresh Fruit Platter

Add Ons

Bottled Nantucket Nectars..... \$1.90 ea

Half Galloon of Orange Juice.....\$8.50 ea

Cranberry Juice.....\$8.50 ea

A La Carte

Fair Trade Coffee.....	\$16.99/ Box or Push-Pot
Bagels, Assorted with Cream Cheese.....	\$3.00/ per person
Muffins.....	\$3.00/ per person
Blueberry, Cranberry Walnut, Coffee Cake, Pumpkin (seasonal) Corn	
Danish.....	\$3.00/ per person
Cheese Lemon, Raspberry, Apple, Lemon	
Coffee Cakes.....	\$2.50/ per person
Sour Cream, Blueberry, Lemon Poppy, Chocolate Explosion	
** 24-hour Notice Needed **	
Deep Dish Quiche (8 Slices)	\$3.50 / per person
Bacon and Cheddar, Broccoli and Cheddar, Spinach and Swiss, Pepper, Onion and Ham, Chef's Suggestion	
Bacon Sausages and Ham.....	\$2.75 per person
Applewood Smoked Bacon, Sausage Patties, Black Forest Ham	
Fresh Fruit Salad.....	\$3.50 per person
Whole Fruit.....	\$1.25/ per person
Chef's choice of Apples, Pears, Bananas, Oranges	
Individual Yogurt.....	\$1.95/ per person
Beverages	
Nantucket Nectars.....	\$1.90/ each
10oz Bottle of Water.....	\$1.50/ each
Half Gallon of Orange or Cranberry Juice.....	\$8.50/ each
12oz Bottle 2% Milk (individual serving).....	\$2.00/ each
12oz Chocolate Milk (individual serving).....	\$2.00/ each

Breakfast Platters

Seasonal Sliced Fresh Fruit Platter

\$3.50 per person

Sliced Cheddar Cheese and Red Grapes (24-hour Notice Needed)

\$3.25 per person

Brunch Menu

Brunch is the best of both worlds; sweet and savory, chilled and warm, morning and afternoon.
Design your own menu and make the day special.

- Chilled Fruit Juices
- Assorted Breakfast Muffins, Coffee Cake and Danish
- New York Style Bagels w/ Cream Cheese and Preserves
- Freshly Sliced Seasonal Fruits
- Salad of Heirloom Tomatoes and Basil Drizzled with Fine Olive Oil and Balsamic
- Field Greens with Spiced Pecans, Blue Cheese, Dried Cranberries, and Champagne Vinaigrette
- Shiitake, Goat Cheese, and Baby Spinach Strudel
- Banana-Stuffed French Toast w/ Vermont Maple Syrup
- Ham, Goat Cheese, and Artichoke Strata
- Omelets Prepared to Order
- Deep Dish Quiches and Frittatas
- Apricot-Glazed Filet of Salmon
- Fusilli w/ Baby Spinach, Walnuts, Sun-dried Tomatoes, Mushrooms, and Gorgonzola Sauce
- Assorted Mini Pastries
- Chocolate Soufflé Cake w/ Cinnamon Cream
- Smoked Salmon Platter w/ Leaf, Tomatoes, Red Onions, Capers and Lemon
- Tortellini Primavera
- Garlic Roasted Red Potatoes w/ Broccoli and Cheddar

Noon and Afternoon



Platters

Please Allow a 24-hour Notice

Crudités

\$3.00 per person

An arrangement of Red and Yellow Peppers, Zucchini, Summer Squash, Cucumber, Carrots, and Asparagus served with a Vegetable Dip

Middle Eastern

\$4.50 per person

Hummus and Crispy Pita Chips, Stuffed Grape Leaves (Vegetarian), Baba Ghanouj or Tabbouleh, Feta, and Country Olive Mix

Cheese, Fruit and Crackers

\$4.00 per person

Hand-cut Cheeses such as Dilled Havarti, Swiss Colby Cheddar, Fontina, Wedges of Brie and/or Gorgonzola, artfully arranged with Red Grapes and Strawberries, and served with Gourmet Crackers

New England Shrimp

Market Price

Large Chilled Shrimp served with Lemon Wedges and Cocktail Sauce

Croissant Finger Sandwiches

\$4.95 each

One Mini Croissant per person—stuffed with your choice of fillings.

Minimum of 10 Sandwiches per filling. Please choose from these fillings:

Sun-dried Tomato and Red Onion Chicken Salad, Seafood Salad, Caper Tuna Salad, Vegetarian Whole Grain Mustard Egg Salad, Deviled Black Forest Ham Salad

Party Subs

Eight hearty Slice per Sub

~ Italian Meats with Provolone and Oil and Red Wine Vinegar \$39.60 each

~ Turkey Bacon and Cheddar with Garlic Herb Spread \$44.00 each

~ Hummus, Cucumber, Tomato and Feta \$34.00 each

Cold Sandwich Buffet

\$14.95 per person

Choose 3 (three) from the Subs section

Served with Potato Chips, Brownies or Cookies

- **American Sub**—Roast Beef, Oven-Roasted Turkey, Imported Ham, Land O'Lakes American Cheese, Shredded Iceberg Lettuce, and Sliced Tomatoes
- **Italian Sub**—Sliced Pepperoni, Capicola, Mortadella, Genoa Salami, Cooked Ham, Provolone Cheese, Shredded Iceberg Lettuce, and Sliced Tomatoes
- **Oven Roasted Turkey**—Shredded Iceberg Lettuce and Tomato
- **Roast Beef and Cheddar**—Shredded Iceberg Lettuce and Tomato
- **Ham and Cheese**—Shredded Iceberg Lettuce and Tomato
- **Vegetarian**

Salads: (Choice of 1)

Antipasto

Apple Gorgonzola

Caesar

Greek Salad

Garden Salad

Side Salad (Choice of 1)

Potato Salad

Macaroni Salad

Fingerling Potato Salad w/ Herb Vinaigrette

Hearty Lunches

Sandwiches and Wraps * Entrée Salads * Soups
Hot Lunch Buffets* Pizza and Calzones * Specialty Pastas and Salads



Sandwiches and Wraps

We use only lean meats that do not contain Monosodium Glutamate, and we use all white

Assorted Traditional Sandwich Platter.....\$6.95 per person

- Oven Roasted Turkey
- Rare Roast Beef
- Black Forest Ham
- Chicken Salad with Fine Red Onions and Sundried Tomatoes
- Tuna Salad with Capers
- Middle Eastern with Hummus, Tabbouleh, Cucumbers, and Feta
- Egg Salad

Deli Platter—Make Your Own Sandwich.....\$9.95 per person

Choose three sandwich combinations, served with Individual Bags of Chips, Lettuce, Tomato, Pickle Chips, and Bottled Water or Polar Soda

Choose Up to Three of the following three sandwich-making components:

Fillings: Roast Beef, Turkey, Black Forest Ham, Genoa Salami, Chicken Salad, Egg Salad, Hummus and Cucumber, Tuna Salad

Bread: Whole Wheat, White, Wraps

Cheese: American, Swiss, Provolone

Specialty Sandwiches.....\$7.95 per person

- Turkey, Bacon and Cheddar on a Baguette with Lettuce and Tomato
- Apple, Turkey, Cheddar and Bacon with Boursin, Lettuce, and Tomato (Hearty)
- Buffalo Chicken Wrap with Blue Cheese Dressing with Lettuce and Tomato (Hearty)
- Grilled Chicken and Bacon with Swiss Cheese on a Sub Roll with Lettuce and Tomato
- Roast Beef and Boursin on Wheat with Lettuce and Tomato
- Italian Meats on a Sub Roll with Lettuce, Tomato, Onions, Pickles and Hot Peppers
- Thanksgiving Turkey on Wheat with Stuffing, Mayonnaise, and Cranberry Sauce
- BLT on Wheat
- Chicken Salad Wrap with Lettuce and Tomato
- Greek Chicken Wrap with Lettuce, Tomato, Feta, Hummus, and Tabbouleh
- Grilled Chicken Cesar Salad Wrap

Specialty Sandwiches continued.....\$7.95 per person

- Tuna and Swiss on Wheat with Lettuce and Tomato
- Middle Eastern with Hummus, Tabbouleh, Cucumbers, Feta Cheese, Healthy Goat Arugula, Carrots, Zucchini, Goat Cheese, on a Sub Roll, with Balsamic Glaze

Grab and Go Box Lunch.....\$10.90 per person

Traditional Hearty Sandwiches in a bag or box with Potato Chips, Apple, Chocolate Chip Cookie, Beverage, Napkin, and Condiments

Side Salads

- Garden Salad with Balsamic Dressing.....\$2.25 per person
- Cesar with Croutons, Parmesan, Cherry Tomatoes, with Red Onion.....\$2.25 per person
- Chef’s Pasta Salad.....\$2.25 per person
- Potato Salad.....\$2.25 per person
- Grilled Vegetable Salad.....\$2.95 per person
- Asian Noodle Salad.....\$2.95 per person
- Baby Spinach with Blue Cheese, Candies Walnuts, and Cranberries.....\$3.00 per person
- Lemony Orzo and Zucchini Salad.....\$2.25 per person
- Chick Peas and Olive Salad.....\$2.25 per person

Chips

Regular Chips.....\$1.50 per person

Ms. Vickie’s and Pop Chips.....\$1.50 per person

Entrée Salads

All entrée salads are served with Rolls and Butter or Garlic Bread

A Small Salad is designed to serve 10 people

A Medium Salad is designed to serve 20 people

Hearty Luncheon Entrée Antipasto

Served with Dressed Greens, Grilled Vegetables, Italian Meats and Cheeses

Small: \$60.50

Medium: \$120.00

Chicken Caesar Penne

Served with Caesar Dressed Romaine, Grilled Chicken Strips, Croutons, Cherry Tomatoes, and tossed with Petite Penne and Red Onions

Small: \$49.50

Medium: \$97.00

Chef's Salad

Mixed Greens and Shredded Carrots, Topped with Sliced Black Forest Ham, Turkey, Swiss Cheese, Tomatoes, Cucumbers, Olives, Sunflower Seeds, Red Onions and Croutons

Small: \$50.50

Medium: \$100.00

Soups

Soups are the chef's specialty. Soup of the day, and Vegetarian Chili may be ordered at any time. Please give a two-day notice for all other soups. One gallon of soup conveniently feeds 16 people one cup each, and is ordered by the gallon. Each gallon is delivered in a disposable soup container along with soup cups and spoons.

Non-Vegetarian

- Beef Chili
- Lemon Asparagus
- New England Clam Chowder
- Santa Fe Corn Chowder with Hot Sausage
- Cream of Tomato and Rice
- Broccoli and Cheddar Chowder
- Cream of Broccoli
- Cream of Mushroom
- Cream of Vegetable
- Beef Barley
- Roasted Eggplant and Tomato
- French Onion

Vegetarian

- Corn Chowder
- Minestrone

Vegan

- Vegan Chili
- Vegan Vegetable
- White Bean and Vegetable
- Pea
- Lentil
- Cuban and Black Bean
- Butternut Bisque

Soup of the Day

Soup Add-Ons

- Rolls and Butter or Garlic Bread..... \$.95 per person

Hot Luncheon Buffets

12-person minimum order per Buffet

Taco Buffet.....\$10.75 per person

Choose two fillings:

Ground Beef, Sliced Grilled Chicken, Refried Beans, Onions, Peppers, Mushrooms

Crispy Corn Taco Shells are served with Shredded Lettuce, Salsa, Sour Cream, and Guacamole, and served with a side of Mexican Rice. A serving is two tacos per person. Comes with Garden Salad, and Bottled Polar Water or Soda.

Mediterranean Buffet.....\$13.95 per person

Basil Pesto, Grilled Chicken Breast surrounded with Lemony Zucchini Orzo Asparagus Salad, served with Green Salad and Garlic Bread, and Bottled Water and Polar Soda.

Lasagna Buffet.....\$10.75 per person

Choose either Vegetable or Ground Beef Lasagna made with Herbed Ricotta and Marinara, and topped with Mozzarella Cheese. Served with Garlic Bread, Garden Salad, and Balsamic Dressing, and Polar Water or Soda.

Vegetarian Middle Eastern.....\$11.95 per person

Spinach and Feta Pie Wrapped in Phyllo, and served with Lentil Salad, Hummus, and Pita Bread, and Polar Water or Soda.

Asian Buffet.....\$12.95 per person

Spicy Thai Grilled Chicken, Spicy Eggplant. Served with Vegetable Fried Rice and Stir-Fried Vegetables, Rolls and Butter, and Polar Water or Soda

Baked Potato Bar.....\$9.95 per person

Large Baked Potato with the following toppings: Broccoli, Butter, Cheddar, Scallions, Bacon, and Veggie Chili

Hot Lunch Sandwich Buffet

\$14.95 per person

Served w/ Potato Chips, Brownies, or Cookies

Build Your Own Hot Sandwiches from the Following Selections

Choose from the Hot Subs Selections (Choice of 2)

- Italian Meatballs
- Chicken Parmesan
- Philly Cheese Steak
- Turkey Barbecue
- Italian Sausage and Peppers
- Eggplant Parmesan

Salads: (Choice of 1)

- Antipasto
- Apple Gorgonzola
- Caesar Salad
- Greek Salad
- Garden Salad

Side Salad: (Choice of 1)

- Potato Salad
- Macaroni Salad
- Fingerling Potato Salad w/ Herb Vinaigrette

Pizza and Calzones

Pizzas are cut into 8 slices

Pizza

Cheese Pizza.....\$12.00 per pizza

Pizza with 1 or 2 Toppings.....\$14.00 per pizza

Specialty Pizza or Pizza with 3 Toppings.....\$16.00 per pizza

Choose from These Toppings:

- Pepperoni
- Hamburger
- Spinach and Feta
- Sausage
- Pesto Chicken
- Fresh Tomato
- Plain Cheese
- Onion and Pepper
- Broccoli and Mushroom
- Roasted Vegetable

Calzones.....\$19.00 per calzone

Calzones are cut into 8 slices and delivered in pizza boxes

- Meatball and Cheese
- Broccoli and Cheddar
- Ham and Cheddar
- Spinach and Feta
- Pepperoni and Cheese
- Roasted Vegetable and Fontina

Specialty Pastas and Salad.....\$9.95 per person

The minimum order is designed to feed 10-12 people. One Pasta Dish and a Pan of Garlic Bread.
Delivered Hot

- Chicken Broccoli and Penne in Garlic Oil
- Chicken or Vegetable Antonio of Portobello, Artichoke, Sun Dried Tomato and Spinach
- Rotini and Roasted Vegetables in Marinara
- Baked Rotini with Kale and Zucchini
- Macaroni and Cheese
- Buffalo Deluxe Pasta Bake
- Baja Chicken, Rice and Black Bean Bake

Beverages Chips and Desserts

Beverages

Canned Sodas \$1.50 each

Water, Nectars, Seltzers, Milk

- Polar Spring 10oz Water.....\$1.50
- Bottled Nantucket Nectars.....\$1.90
- Polar Seltzers\$1.90

Fresh and In-Season

- Fresh Brewed Iced Tea.....\$10.00/gallon
- Lemonade.....\$10.00/gallon
- Apple Cider.....\$12.00/gallon

Bag of Chips.....\$1.50

Desserts

- Large Cookies—Chocolate Chip, Oatmeal Raisin, Sugar.....\$1,75 each
- Small Cookies.....\$0.85 each
- Lemon Squares.....\$24.00/dozen
- Meltaways.....\$24.00/dozen
- Brownies.....\$24.00/dozen

Thank you from Elms Café and Catering

Our staff wants to make sure you are always delighted with the services you receive. We are happy to work with you to design a menu that will cater to your party, as well as your budget.

Please feel free to contact us directly at 508-839-1911 regarding any questions about our services.

As always, we remind you to please notify your server if you or any member of your party has a food allergy.