The menu and prices are subject to change without notice.
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Loaves & Fishes Catering

We believe that to eat well is to live well. We make all of our foods from scratch using only the freshest ingredients.

Known in the Blackstone Valley as the most innovative caterer, we believe the selections listed in our catering guide will delight your eyes and tantalize your palate.

As a well-traveled society, we have become exposed to many cuisines. Our clients come to us with requests for all types of foods and it’s exciting to share this love of food with others.

We believe our menus show the diversity of our cooking skills and tastes.

We take great pride in creating menus to impress your guests and their taste buds. Care and thought goes into selecting the freshest seasonal ingredients and preparing them properly.

In support of our local farms, whenever possible, we use beautiful local produce purchased from farmers’ markets or directly from the farm.

At Loaves & Fishes Catering, we offer a full range of services to make your event memorable. Our Chefs will create a menu specifically tailored to meet your culinary wishes and desires. We can also coordinate and provide tableware, service staff and bar staff to assist in easing the demands of event planning.

www.loavesandfishescatering.net
3 Service Options

1. Economy Service ($)

Pick-Up or Drop-Off Delivery Only

Pick-Up or Drop-Off Delivery

You can pick up your order at the café or we can drop off your order 30 minutes prior to your stated event time for a $5 drop-off delivery charge. NOTE: This does NOT include unpacking or setting up the items or returning to the site for clearing.

Packing and Labeling

All items are packed bulk in decorative boxes, plastic covered trays, or covered aluminum pans for easy transport. All items are clearly labeled for your convenience.

Tablecloths

Paper tablecloths are available for $3.00 each (Linen is not available for economy service).

Dinnerware

Environmentally-friendly, biodegradable paper dinnerware and plastic cutlery are provided.

Service Equipment

Food is served on/in sturdy disposable black plastic platters and bowls and/or in covered aluminum pans.

Wire chafing racks ($3), push pots, and 2.5 or 5 gallon hot/cold beverage dispensers ($5) are available to rent.

Delivered rented equipment will be picked up the next business day at an agreed upon location.

Missing or damaged equipment will be billed at replacement cost.

No Set-Up, Clearing, and Clean-Up

The economy service option does NOT include any set up for the event nor return to the event site to clear or clean-up. This is strictly a drop-off service.
2. Standard Service ($$)

Delivery, Set-Up, and Same-day Clearing

Delivery and Set-up

Food and beverages are delivered at least 30 minutes prior to the stated event time, and all items are unpacked and set up in a pleasant and appealing display.

The Delivery, Set-up and Clearing Fee is $15.

Tablecloths

We will gladly dress your food and beverage tables using standard white linen tablecloths available for 8’ tables for $10.00 per piece.

Dinnerware

Environmentally-friendly, biodegradable paper dinnerware and plastic cutlery are provided.

Upscale, sturdy, disposable, clear plastic dinnerware and cutlery are available at a $1.50 per person charge.

Service Equipment

Food is served on/in sturdy disposable black plastic platters and bowls or in aluminum pans.

Coffee is served in insulated push pots.

Hot and cold holding equipment such as wire chafing racks and beverage dispensers are provided.

Delivered equipment will be picked up as part of our clearing services the next business day. Missing or damaged equipment will be billed at replacement cost.
3. **Executive Service ($$$$)**

**Full Service: Delivery, Set-up, Wait Service and immediate Clearing**

**A Minimum of 12 Guests**

**Delivery and Set-up**

Food and beverages are delivered at least 30 minutes prior to the stated event time and all items are unpacked and set up in a pleasant and appealing display in time for your event to begin on time. There is no extra fee for delivery and set-up.

**Wait Service**

Server(s) remain on site to serve and maintain food and beverages throughout the event, and to clear after the event for an $18 per hour Executive Service Charge. A minimum Executive Service Charge of $60 applies to all events.

The Executive Service Charge covers Delivery, Set-up, Wait Service and Immediate Clearing.

**Tablecloths**

Standard white linen table cloths are provided for 8” food and beverage tables at $10.00 per piece and for 5’ round guest tables at $10.00 per piece.

**Dinnerware**

Our standard white china, glasses and stemware, and polished stainless steel cutlery are provided at $6.00 per place setting.

Or, deluxe table settings are available for rent and are billed per setting plus any additional vendor charges.

**Service Equipment**

Food is served on/in china, glass or polished stainless steel platters, bowls, chafers and pans at no additional cost.
IN THE MORNING

BREAKFAST BUFFETS
A LA CARTÉ
Breakfast Platters
BREAKFAST BUFFETS
minimum of ten person order

Please allow a 24 hour notice when ordering to accommodate all requests, less than 24 hours may result in limited options

What is Included?
One 10 oz. cup of Freshly Brewed Regular Fair Trade Coffee per guest
(plus half and half, sugar, Equal, 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 $6.00 pp
Choose two types of breakfast pastries:
- Muffins, Danish, Plain Butter Croissants*, Bagels with Cream Cheese
Fresh Fruit Salad
Freshly Brewed Regular Fair Trade Coffee
Add Juice $6.85 pp

Yogurt and Breakfast Bread Buffet $6.95 pp
Assorted individual Yogurts
Fresh Fruit Salad
Sliced Sweet Breakfast Breads*
Freshly Brewed Regular Fair Trade Coffee

Boston Coffee Cake Buffet $6.95 pp
Choose one flavor of coffee cake:
- Cinnamon Walnut
- Blueberry with Powdered Sugar
- Lemon Poppy Coffee Cake
Vanilla Yogurt, Granola
Fresh Fruit Salad
Freshly Brewed Regular Fair Trade Coffee

Buffets continue on next page...
Bagel Buffet
Assorted Flavored Bagels including Plain, Everything, Cinnamon Raisin® and Sesame Seed
Fresh Fruit Salad
Freshly Brewed Regular Fair Trade Coffee

Add On
Bottled Nantucket Nectars $1.90 ea
Half Gallon of Orange Juice $8.50 ea
Cranberry Juice $8.50 ea

Considering a
HOT BREAKFAST BUFFET?

Please call or email!

Our staff is here to discuss your menu choices.
et 508.839.1911
fax 508.839.9652
click to connect:
info@loavesandfishescatering.net
### A la Carté

**Baked Goods and Beverages**

**Fair Trade Coffee**

$13.99/push pot/box

**Bagels, assorted with cream cheese**

Plain, Sesame, Raisin Cinnamon*, Everything

$23.99/dz

**Muffins**

Blueberry
Cranberry Walnut
Coffee Cake
Pumpkin (seasonal)
Corn

$19.20/dz

**Danish**

Cheese Lemon
Raspberry
Apple
Lemon

$13.80/dz

**Coffee Cakes***

Sour Cream
Blueberry
Lemon Poppy
Chocolate Explosion

$19.95/ea

**Deep Dish Quiche (8 slices)**

Bacon and Cheddar
Broccoli and Cheddar
Spinach and Swiss
Pepper, Onion and Ham
Chef’s Suggestion

$21.00/ea

* 24 hour notice needed
**Bacon, Sausages, and Ham**
Applewood Smoked Bacon
Sausage Patties
Black Forest Ham

$2.75 pp

**Fresh Fruit Salad**

$2.25 pp

**Whole Fruit**
Chef’s choice of apples, pears, bananas, oranges

$11.50/dz

**Individual Yogurt**

$1.50/ea

**Beverages**
Nantucket Nectars
10 oz. Bottle of Water
Half Gallon of Orange or Cranberry Juice
12 oz. Bottle 2% Milk (individual serving)
12 oz. Bottle Chocolate Milk (individual serving)

$1.90/ea
$1.00/ea
$8.50/ea
$2.00/ea
$2.00/ea
Breakfast Platters

A small platter is designed to serve 15 people.
A medium platter is designed to serve 25 people.
A large platter is designed to serve 35 people.

Seasonal Sliced Fresh Fruit Platter
small $44.85  medium $72.25  large $95.00

Sliced Cheddar Cheese and Red Grapes*
small $37.50  medium $62.50  large $87.50

* 24 hour notice needed
Noon and Afternoon

PLATTERS
Platters*

A small platter* is designed to serve 15 people.
A medium platter* is designed to serve 25 people.
A large platter* is designed to serve 35 people.

Crudités

small $37.50  medium $62.50  large $87.50
An arrangement of Red and Yellow Peppers, Zucchini, Summer Squash, Cucumbers, Carrots and Asparagus served with a Vegetable Dip.

Middle Eastern

small $52.50  medium $87.50  large $122.50
Hummus and Crispy Pita Chips, Stuffed Grape Leaves (vegetarian), Baba Ghanouj or Tabbouleh, Feta and Country Olive Mix.

Cheese, Fruit and Crackers

small $41.25  medium $68.75  large $96.25
Hand-cut Cheese's 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

small $97.50  medium $162.50  large $227.50
Large Chilled Shrimp served with Lemon Wedges and Cocktail Sauce on a Bed of Romaine.

Platters continued...

* 24 hour notice needed
**Croissant Finger Sandwiches**
small $37.50  medium $62.50  large $87.50
One Mini Croissant per person. Stuffed with your choice of fillings.
Minimum ten 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

**Pin Wheel Finger Wraps**
small $45.00  medium $75.00  large $105.00
Assorted Deli Meats, Cheese and Salads Wrapped in White and Wheat Tortillas,
Sliced into Bite Sized Pin Wheels and served with Pickle Chips.

**Party Subs**
small $45.00  medium $75.00  large $105.00
Three Foot Multigrain Subs cut into Bite Sized Pieces with your choice of fillings:
- Italian Meats and Provolone with Oil and Red Wine Vinegar
- Turkey Bacon and Cheddar with Garlic Herb Spread
- Hummus, Cucumber, Tomato and Feta
- Turkey, Stuffing, Cranberry and Mayo
EAT WELL ■ LIVE WELL

Care and thought go into selecting the freshest seasonal ingredients and preparing them properly. In support of our local farmers, whenever possible, we buy beautiful local produce from farmers’ markets or directly from farms.
Hearty Lunches

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

We use only lean meats that do not contain Monosodium Glutamate and we use all white meat in our very own Chicken Salad.

All sandwiches come with Lettuce, Tomato and Cheese and sides of Mayonnaise and Mustard.

**Assorted Traditional Sandwich Platter** $5.95 pp
An arrangement of any or all of the following sandwiches:
- Oven Roasted Turkey
- Rare Roast Beef
- Black Forest Ham
- Chicken Salad with Fine Red Onion and Sundried Tomato
- Tuna Salad with Capers
- Middle Eastern with Hummus, Tabbouleh, Cucumbers and Feta Cheese
- Egg Salad

**Deli Platter—make your own sandwich** $7.95 pp
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

Turkey Bacon Cheddar on Baguette with Lettuce and Tomato
Apple Turkey Cheddar with Boursin, Lettuce and Tomato (hearty)
Buffalo Chicken Wrap with Blue Cheese Dressing
    with Lettuce and Tomato (hearty)
Grilled Chicken Bacon and Swiss on Sub Roll with Lettuce and Tomato
Roast Beef and Boursin on Wheat with Lettuce and Tomato
Italian Meats on Sub Roll with Lettuce and Tomato Onions Pickles
    and Hot Peppers
Thanksgiving Turkey on Wheat with Stuffing, Mayonnaise and Cranberry Sauce
BLT on Wheat Bread
Chicken Salad Wrap with Lettuce and Tomato
Greek Chicken Wrap with Lettuce and Tomato Feta Hummus and Tabbouleh
Grilled Chicken Caesar Salad Wrap
Tuna and Swiss on Wheat with Lettuce and Tomato
Middle Eastern with Hummus, Tabbouleh, Cucumbers and Feta Cheese
    Healthy Goat Arugula, Carrots, Zucchini, Goat Cheese on Sub Roll
    with Balsamic Glaze

Grab and Go Box Lunch

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

Side Salads

Garden with Balsamic Dressing
    $2.25 pp
Caesar with Croutons, Parmesan Cheese, Cherry Tomatoes
    and Topped with Red Onion
    $2.25 pp
Chefs Pasta Salad
    $2.25 pp
Coleslaw
    $2.25 pp
Potato Salad
    $2.25 pp
Grilled Vegetable Salad
    $2.95 pp
Asian Noodle Salad
    $2.95 pp
Baby Spinach with Blue Cheese, Candied Walnuts and Cranberries
    $3.00 pp
Mediterranean Tortellini Salad
    $3.50 pp
Lemony Orzo and Zucchini Salad
    $2.25 pp
Chick Peas and Olive Salad
    $2.25 pp

Chips

Regular Chips
    $.80 pp
Ms. Vickie’s and Pop Chips
    $1.20 pp
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 $59.50  medium $119.00

Chicken Caesar Penne
Served with Caesar Dressed Romaine, Grilled Chicken Strips, Croutons, Cherry Tomatoes and tossed with Petite Penne and Red Onions.
small $47.50  medium $95.00

Chopped Cobb
Mixed Greens Topped with Grilled Chicken, Bacon, Avocado, Swiss, Tomato, Hard Boiled Egg and Blue Cheese. Served with Ranch Dressing.
small $69.50  medium $139.50

Trio of Salads
Chunky Chicken Grape and Almond Salad, Egg Salad and Tuna Salad on a bed of Mixed Greens and Carrots, Cherry Tomatoes and Sliced Cucumbers.
small $59.50  medium $119.00

Chefs Salad
Mixed Greens and Shredded Carrots Topped with Sliced Black Forest Ham, Turkey and Swiss Cheese, Tomatoes, Cucumbers, Olives, Sunflower Seeds, Red Onion and Croutons.
small $49.50  medium $99.00
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
- Chicken Noodle
- Lemon Asparagus Orzo
- New England Clam Chowder
- Santa Fe Corn Chowder with Hot Sausage
- Cream of Tomato and Rice
- Broccoli 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 Black Bean
- Butternut Bisque

**Soup of the Day**

**Soup Add On**
- Rolls and Butter or Garlic Bread: $ .75 pp
- Bread Bowl*: $1.25 pp
- Side of Parmesan Cheese: $.50 pp
- Side of Shredded Cheddar: $.50 pp

* 24 hour notice needed
**Hot Luncheon Buffets**

**12 person minimum order per buffet**

**Taco Buffet**

$10.75 pp

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 a Garden Salad and Bottled Polar Water or Soda.

**Mediterranean Buffet**

$13.95 pp

Basil Pesto Grilled Chicken Breast surrounded with Lemony Zucchini Orzo Asparagus Salad served with Green Salad and Garlic Bread.

Bottled Water or Polar Soda.

**Lasagna Buffet**

$10.75 pp

Choose either Vegetable or Ground Beef and Sausage Lasagna made with Herbed Ricotta and Marinara and Topped with Mozzarella Cheese.

Served with Garlic Bread, Garden Salad and Balsamic Dressing, Chocolate Chip Cookies and Polar Water or Soda.

**Vegetarian Middle Eastern Buffet**

$11.95 pp

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

**Asian Buffet**

$12.95 pp

Spicy Thai Peanut Grilled Chicken
Spicy Eggplant

Served with Vegetable Fried Rice and Stir Fried Vegetables, Rolls and Butter, Chocolate Chip Cookies and Polar Water or Soda.
Pizza and Calzones

Pizzas are cut into 8 slices

**PIZZA**
Cheese Pizza $12.00/pizza
Pizza with 1 or 2 Toppings $14.00/pizza
Specialty Pizza or Pizza with 3 Toppings $16.00/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**
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
- Macaroni and Cheese
- Baked Rotini with Kale and Zucchini
- Lasagna Pasta Primavera

* 24 hour notice needed
**Specialty Pastas and Salad**

(The minimum order is designed to serve 10-12 people.)

One Pasta Dish and a Pan of Garden Salad with Garlic Bread, Delivered Hot  $9.95 pp

Choose one:
- Chicken Broccoli and Penne in Parsley Garlic Oil
- Chicken or Vegetable Antonio of Portobello, Artichoke, Sun Dried Tomato and Spinach
- Rotini and Roasted Vegetables in Marinara
- Macaroni and Cheese
- Baked Rotini with Kale and Zucchini
- Lasagna Pasta Primavera
- Buffalo dux Pasta Bake
- Baja Chicken, Rice and Black Bean Bake
Beverages and Chips
Desserts
**Beverages**

**Canned sodas**
- RC Cola and Diet RC
- 7Up and Diet 7Up
- Polar Orange Dry
- Coke and Diet Coke (please order 3 days in advance) $1.50

**Water, Nectars, Seltzers, Milk**
- Polar Spring 10 oz. Water $1.50
- Bottled Nantucket Nectars $1.90
- Polar Seltzers
- 2% Bottled Milk (12 oz.) $1.99
- 12 oz. Chocolate Milk $1.99

**Fresh and In Season**
- Fresh Brewed Iced Tea $10.00/gallon
- Lemonade $10.00/gallon
- Apple Cider (seasonal) $10.00/gallon

**Chips**
- Bag of Chips $0.80

**Desserts**
- Large Cookies—Chocolate Chip, Oatmeal Raisin, Sugar $18.00/dz
- Small Cookies $9.00/dz
- Lemon Square $15.00/dz
- Meltaways $15.00/dz
- Brownies $15.00/dz

**Call ahead for Specialty Desserts**
508.839.1911
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Loaves and Fishes Catering

EAT WELL ■ LIVE WELL