



## Corporate & Special Events



[WWW.CITYMOOSENH.COM](http://WWW.CITYMOOSENH.COM)

[INFO@CITYMOOSENH.COM](mailto:INFO@CITYMOOSENH.COM)

603.413.0060

30 TEMPLE STREET, NASHUA, NH

*Thank you for choosing City Moose to cater your function. We look forward to providing you with safely prepared and delicious food.*

*-Stacy + Chef Jason*



*Please Note:*

*Almost all food items are able to be packaged individually upon request. Additional fees may apply.*

*Choose your Breakfast, Lunch and Break for your next Corporate Meeting or Retreat*

## All Day Package #1

**\$28.00 per person / 12 person minimum**

*Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.*

*Catering Management Fee and Taxes not included. Additional fees may apply for Social and staffed events.*

### BREAKFAST – Select One:

- A. Fruit Salad, Assorted Breakfast Pastries
- B. Fresh Scrambled Eggs, Bacon or Sausage, Red Skin Home Fries, Bagels with Cream Cheese & Butter
- C. Breakfast Sandwiches on English Muffins (Egg & Cheese; Egg & Bacon; Egg & Ham), Red Skin Home Fries

*All Breakfasts include One 10oz. Cup of Fresh Brewed New England Coffee (Regular), One Assorted Bottled Juice or One Bottled Water*

---

### LUNCH – Select One:

- A. Assorted Sandwiches & Wraps
- B. Assorted Finger Sandwiches (Tuna Salad, Egg Salad, Chicken Waldorf Salad)
- C. Assorted Sandwich Wraps

*All Lunches include Local Hydroponic Garden Salad, Pasta or Potato Salad, House Fried Maine Potato Chips, Soft Baked Cookies, Choice of: One Canned Soda, One Seltzer or One Bottled Water.*

*Individually Packaged Lunches Available for an additional \$2.00 per person*

---

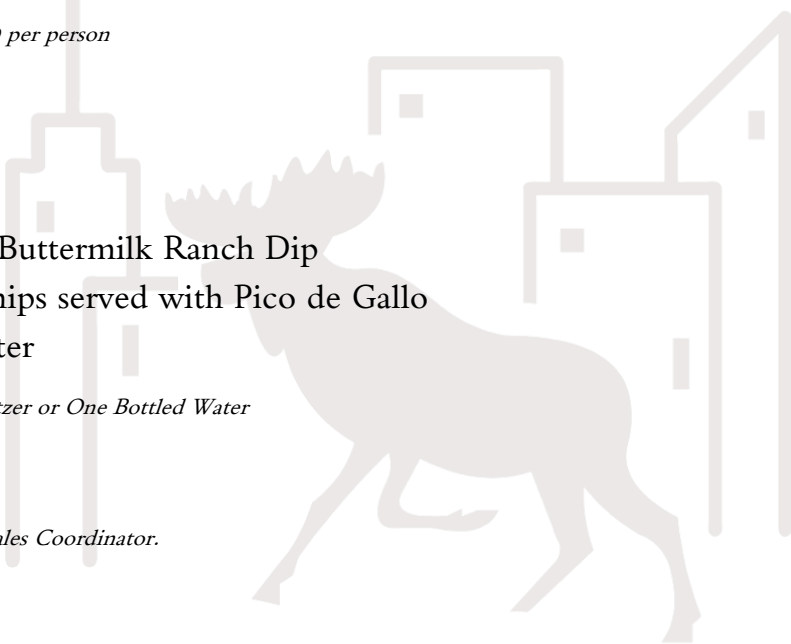
### BREAK – Select One:

- A. Fresh Vegetable Platter served with Buttermilk Ranch Dip
- B. House Fried Tri-Colored Tortilla Chips served with Pico de Gallo
- C. Soft Baked Cookie & Brownies Platter

*All Breaks include Your Choice of: One Canned Soda, One Seltzer or One Bottled Water*

*Coffee Refresh available for \$2.50 per person*

*Additional Breaks are available. Please contact your Catering Sales Coordinator.*





# All Day Package #2

**\$34.50 per person / 12 person minimum**

*Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.*

*Catering Management Fee and Taxes not included. Additional fees may apply for Social and staffed events.*

## BREAKFAST – Select One:

- A. Fresh Scrambled Eggs, Sausage, Thick Cut Bacon, Pancakes served with Local Maple Syrup, and Red Skin Home Fries
- B. Fresh Fruit Salad, Yogurt & Granola, Bagels with Cream Cheese & Butter
- C. Fresh Fruit Salad, Assorted Breakfast Burritos w/Salsa on the Side and Assorted Muffins

*All Breakfasts include Assorted Breakfast Pastries, One 10oz. Cup of Fresh Brewed New England Coffee (Regular), One Assorted Bottled Juice or One Bottled Water*

---

## LUNCH – Select One:

- A. Assorted Café Sandwiches & Wraps, Pasta or Potato Salad, and House Fried Maine Potato Chips
- B. 603 Ale Braised Chicken Thighs, Pasta or Potato Salad, Rolls & Butter (48 hr notice required)
- C. Baked Ziti, Hand Rolled Meatballs, Parmesan Cheese, Rolls & Butter (48 hr notice required)

*All Lunches include Local Hydroponic Garden Salad, Soft Baked Cookies, Your Choice of: One Canned Soda, One Seltzer or One Bottled Water. Individually Packaged Lunches Available for an additional \$2.00 per person for Option A*

---

## BREAK – Select One:

- A. Fresh Hummus Platter with Crackers & Chips, Carrots and Celery Sticks
- B. House Fried Tri-Colored Tortilla Chips served with Pico de Gallo
- C. Soft Baked Cookies & Brownies
- D. Assorted Granola Bars and Whole Fresh Fruits

*All Breaks include Your Choice of: One Canned Soda, One Seltzer or One Bottled Water*

*Coffee Refresh available for \$2.50 per person*

*Additional Breaks are available. Please contact your Catering Sales Coordinator.*



# City Moose Breakfast Packages

## 12 Person Minimum per Package

*Please notify your Catering Sales Coordinator of any Allergies or Dietary Restrictions*

*Packages delivered in disposable pans. We recommend disposable Warming Stations for an additional \$20 each*

*Additional fees may apply for staffed events.*

*Pricing does not include Catering Management Fee or meals tax.*

### **Breakfast Pastries & Bagels**

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

*\$7.95 per person*

### **Breakfast Pastries & Fruit**

Fresh Fruit Salad

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

*\$9.95 per person*

### **Light & Healthy**

Fresh Fruit Salad

Hard Boiled Eggs (2 Per Person)

Vanilla Yogurt

Sliced Breakfast Breads

House Made Jams & Butter

*\$10.95 per person*

### **Yogurt Bar**

Low Fat Vanilla Yogurt, House Made Granola, Seasonal

Berries, Assorted Cut Fruits, and Dried Cranberries

Sliced Breakfast Breads

*\$11.95 per person*

### **Hungry Moose**

Fresh Scrambled Eggs

Bacon or Sausage

Red Skin Home Fries

Bagels with Cream Cheese & Butter

*\$12.95 per person*

### **Egg Sandwiches**

Fresh Fruit Salad

Breakfast Sandwiches served on English Muffins:

- Egg & Cheese
- Egg & Bacon
- Egg & Ham

Red Skin Home Fries

*\$11.95 per person*

### **Hungry Bear**

Fresh Fruit Salad

Fresh Scrambled Eggs

French Toast & Local Maple Syrup

Bacon or Sausage

Red Skin Home Fries

Assorted Breakfast Pastries

*\$15.95 per person*

### **Stuffed French Toast**

Fresh Fruit Salad

Apple Stuffed French Toast

Local Maple Syrup

Breakfast Ham

Bacon or Sausage

Red Skin Home Fries

Assorted Breakfast Pastries

*\$17.95 per person*

## **BEVERAGES**

Each Package is accompanied by:

1 10oz. Cup of New England Coffee/Person

# A La Carte Breakfast

## **BREAKFAST MEATS** - \$3.50 pp

Thick Cut Bacon, Sausage or Ham

## **BREAKFAST SANDWICHES** - \$6.95 each

Served on an English Muffin

Egg, Cheese, Bacon, Sausage, or Ham

## **YOGURT**

8oz. Yogurt Parfaits - \$5.50 each

Local Vanilla Yogurt, House Made Granola, and Fresh Seasonal Berries

## **BARS**

Assorted Granola Bars - \$2.50 each

## **FROM THE GRIDDLE**

Half Pan serves up to 12 Guests

Full Pan serves up to 24 Guests

- Buttermilk Pancakes - \$30.00 half/\$60 full
- Buttermilk Waffles - \$35.00 half/\$70 full
- French Toast - \$35.00 half/\$70 full
- Apple Stuffed French Toast - \$35.00 half/\$70 full
- Red Skin Home Fries - \$30.00 half/\$60 full
- Fresh Scrambled Eggs - \$35.00 half/\$70 full

## **FRESH FRUIT**

Whole Fresh Fruit - \$2.50

Fresh Fruit Cup - \$4.95 each

*Seasonal Berries, Grapes, Melons*

## **COFFEE SERVICE**

New England Brand Coffee (Reg. or Decaf) with

Disposable Cups, Stirrers, Sweeteners and Creamers

Disposable Box of Joe (8-10 cups) - \$24.95

Air Pump Pot (8 cups) - \$19.95

XL Disposable Box (35-40 cups) - \$99.95

Per Person \$3.00 each

## **COFFEE REFRESH** at lunch and/or break

Coffee Refresh – 1 cup / \$2.50 per person

Coffee & Tea Refresh – 1 cup / \$3 per person

## **HOT TEA SERVICE**

Assortment of Bigelow Teas, Hot Water with

Disposable Cups, Stirrers, Sweeteners & Creamers

Per Person Addition to Coffee Service - \$.50 each

## **INFUSED WATER DISPLAY** - \$25.00 each

Displayed in 3 Gallon Dispenser with Spigot

Cucumber, Lemon, Lime, Plain (\$23.00)

Cups

Serves approximately 30 guests

## **BOTTLED BEVERAGES**

Assorted Bottled Juices - \$2.25 each

*May Include: Orange, Apple, Cranberry Apple, Grape*

Poland Spring Bottled Water - \$1.95 each

Assorted Canned Sodas - \$1.95 each

*May Include: Coke, Diet Coke, Sprite, Ginger Ale*

Assorted Canned POLAR Seltzer Waters - \$1.95 each

*May Include: Lime, Lemon, Cranberry Lime, Black Cherry*

## Business Lunch Packages

### 12 Person Minimum per Package

*Quick and Easy Lunches for your Office to Enjoy*

*Please notify your Catering Sales Coordinator of any Allergies or Dietary Restrictions*

*Packages delivered in disposable pans. We recommend disposable Warming Stations for an additional \$20 each*

*Additional fees may apply for staffed events.*

*Pricing does not include Catering Management Fee or meals tax.*

### Sandwiches & Wraps

Local Hydroponic Garden Salad  
Pasta or Potato Salad  
Assorted Sandwiches and Wraps  
House Fried Maine Potato Chips  
Cookies  
\$14.95 per person

### Finger Sandwiches

Local Hydroponic Garden Salad  
Pasta or Potato Salad  
Assorted Finger Sandwiches (Tuna, Egg and  
Chicken Salad)  
House Fried Maine Potato Chips  
Cookies  
\$14.95 per person

### Braised Chicken

Local Hydroponic Garden Salad  
Pasta or Potato Salad  
603 Ale Braised Chicken Thighs  
Rolls and Butter

### Cookies

\$16.95 per person

### Chicken Piccata & Pasta

Caesar Salad  
Pasta or Potato Salad  
Chicken Piccata with Pasta  
Rolls and Butter  
Cookies  
\$17.95 per person

### Sandwiches, Salad & Fruit

Fresh Fruit Salad  
Garden, Pasta or Potato Salad  
Assorted Sandwiches & Wraps  
-Select up to 4 of our Sandwiches  
House Fried Maine Potato Chips  
Cookies  
\$18.95 per person

### BEVERAGES

Each Package is accompanied by Your Choice of:  
*One Canned Soda, One Seltzer or One Bottled Water*

Disposable Dinnerware & Cutlery:

for Corporate Drop-Off      \$1.50 per person  
for Social Events      \$2.50 per person



## Sandwiches

*Please Select up to Four Different Sandwich Varieties per Order (for platters & packages)*

*Bread Selections available: White, Wheat or Wrap*

*\$9 each*

- **The 603 BLT:** Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on White Bread
- **Gobbler:** Fresh Roasted Turkey, Hydroponic Greens, Tomatoes, Cheddar Cheese and Cranberry Mayonnaise on Wheat Bread
- **Turkey Club:** House Roasted Turkey, Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on Wheat Bread
- **Chicken Caesar:** Marinated Chicken, Greens, Cheese & Caesar Dressing on a Wrap
- **Crisp:** Fresh Roasted Turkey, Green Apple, Arugula, Cheddar Cheese and Mayonnaise on White Bread
- **Ham & Cheese:** Ham, Swiss, Lettuce & Tomato & Mustard on White Bread
- **Italian Sub:** Salami, Capicola, Mortadella, Ham, Lettuce, Tomato, Provolone, Oil & Vinegar on White Sub Roll
- **Tuna Salad:** White Albacore Tuna, Lettuce & Tomato w/Mayonnaise on a Wrap
- **Chicken Waldorf Salad:** Roast Chicken w/Walnuts, Grapes, Celery & Pesto Mayo on a Wrap
- **Vegetarian Wrap:** Roasted Seasonal Vegetables, Tomato, Lettuce & Hummus on a Wrap

Gluten Free Wrap Substitutions - \$2.00 per person



## Hot Buffet Lunch Packages

12 Person Minimum per Package

*Please notify your Catering Sales Coordinator of any Allergies or Dietary Restrictions*

*Packages delivered in disposable pans. We recommend disposable Warming Stations for an additional \$20 each  
Additional fees may apply for staffed events.*

*Pricing does not include Catering Management Fee or meals tax.*

### Mac 'N Cheese Bar

Local Hydroponic Garden Salad  
603 Ale Mac 'N Cheese  
BBQ Chicken & Pulled Pork  
Bacon  
Diced Broccoli  
Hot Sauce  
Cookies  
\$14.95 per person

### Lasagna & Meatballs

Local Hydroponic Garden Salad  
Three Cheese Lasagna  
Hand Rolled Meatballs  
(Three 1oz. per person)  
Rolls & Butter  
Parmesan Cheese  
Cookies  
\$18.95 per person

### Soft Taco Bar

Warm Flour Tortillas  
Shredded Chicken & Ground Beef  
Fresh Lettuce & Tomatoes  
Sautéed Peppers & Onions  
Salsa & Sour Cream  
Mexican Cheese  
Tri Colored Tortilla Chips  
Cookies  
\$16.95 per person

### Chicken Marsala

Local Hydroponic Garden Salad  
Chicken Marsala  
Chef's Choice Potato & Vegetable  
Rolls & Butter  
Cookies  
\$16.95 per person

### Filet of Beef & Rice

Local Hydroponic Garden Salad  
Petite Filets of Beef in Gravy  
Rice Pilaf  
Chef's Choice Vegetable  
Rolls & Butter  
Cookies  
\$22.95 per person

Chicken Substitutions

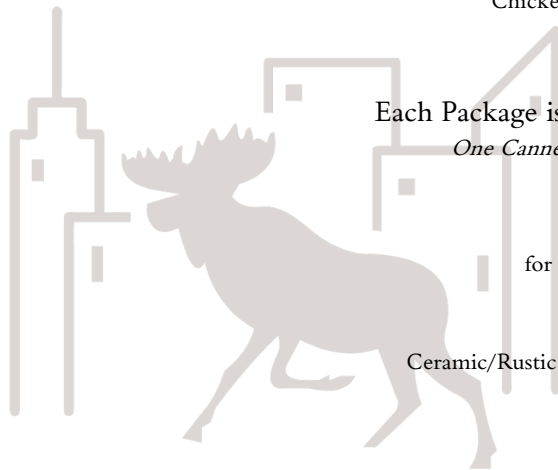
Chicken Picatta – Chicken Capri – Chicken Parm

### BEVERAGES

Each Package is accompanied by Your Choice of:  
*One Canned Soda, One Seltzer or One Bottled Water*

Disposable Dinnerware & Cutlery:  
for Corporate Drop-Off \$1.50 per person  
for Social Events \$2.50 per person

Ceramic/Rustic Trays and Chafers available upon Request.  
Pick Up Fees Apply.



## Individually Packaged

**10 Person Minimum per Package**

*Everything you need for an elegant but easy business lunch*

### **Packaged Sandwich Lunch 1**

Sandwich or Wrap  
House Fried Maine Potato Chips  
Canned Soda, Seltzer or Bottled Water  
Paper Products  
\$12.95 per person

### **Packaged Antipasto**

Feta Cheese, Olives, Marinated Mushrooms  
Artichoke Hearts, Marinated Tomatoes,  
Hummus & Assorted Crackers  
\$10.95 per person

### **Packaged Sandwich Lunch 2**

Sandwich or Wrap  
Choice of One: Pasta Salad, Potato Salad,  
Choice of One: Cookie or Brownie  
House Fried Maine Potato Chips  
Canned Soda, Seltzer or Bottled Water  
Paper Products  
\$14.95 per person

### **Packaged Chips & Dip**

House Fried Maine Potato Chips  
Traditional Onion Dip  
\$5.95 per person

### **Packaged Crudité**

Assorted Cut Vegetables (Carrots, Celery,  
Cucumber, Peppers, Broccoli), Hummus &  
Ranch Dips  
\$7.95 per person

### **Packaged Salad Lunch**

Garden Salad w/Local Greens & Balsamic  
Dressing  
House Fried Maine Potato Chips  
Choice of One: Cookie or Brownie  
Canned Soda, Seltzer or Bottled Water  
Paper Products  
\$14.95 per person

### **Packaged Grazing Box**

Seasonal Fruit, Assorted Veggies, Variety of  
Cheese, Pepperoni, Hummus, Ranch &  
Assorted Crackers  
\$11.95 per person

### **Packaged Cheese & Crackers**

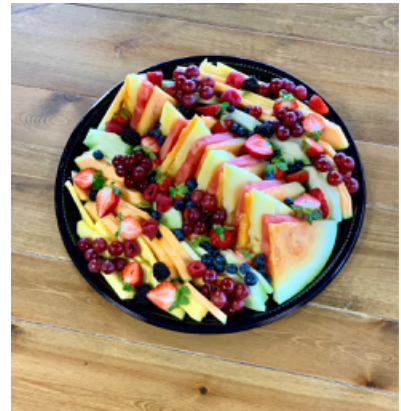
3 Varieties of Cubed Cheese  
Fresh Fruit (Grapes, Strawberries)  
Assorted Crackers  
\$9.95 per person



Jumbo Cookie Platter



Fresh Fruit Platter



Maple Bacon Shooters  
w/Apple Garnish



City Caprese Salad



Wild Mushroom Filo Triangles, Truffle Mac 'N  
Cheese Bites  
Mini Kobe Beef Sliders, Mini Chicken Empanadas



Garden Salad w/Local Hydroponic Greens





Chicken Parmesan (Full Pan)



Office BBQ



Mini Macaroons & Eclairs



Chicken Marsala





Salmon & Locks Platter



Deli Platter (Buns Not Pictured)



BBQ Chicken Pizza



Sandwich Platter



Café Sandwich/Wraps Platter – Small



Assorted Breakfast Pastries & Coffee





---

## Salads and Cold Selections

Small Serves up to 7 Guests

Medium Serves up to 10 Guests

Large Serves up to 20 Guests

Extra Large Serves up to 30 Guests

- Greek Style Pasta Salad
- Garden Vegetable Pasta Salad
- Red Bliss Creamy Potato Salad

**Small: \$25.00**

**Medium: \$35.00**

**Large: \$45.00**

**Extra Large: \$55.00**

- Chef Salad: Hydroponic Greens, Fresh Roasted Turkey, Smoked Ham, Swiss Cheese, Hard Boiled Local Egg, & Tomatoes with Balsamic Vinaigrette

- Fresh Fruit Salad

**Small: \$50.00**

**Medium: \$60.00**

**Large: \$70.00**

**Extra Large: \$80.00**

- Garden Salad with Hydroponic Greens and Balsamic Dressing
- Roasted Butternut Squash, Hydroponic Greens, Dried Cranberries, Local Blue Cheese Crumbles and Candied Walnuts with Apple Cider Vinaigrette
- Hydroponic Greens, House Made Croutons and Parmesan Crisps with Classic Caesar Dressing

**Small: \$39.00**

**Medium: \$49.00**

**Large: \$59.00**

**Extra Large: \$69.00**

### Finger Sandwiches

Soft Rolls filled with Hearty House Made Salads & Fresh Ingredients

- Chicken Waldorf Salad \$22.00 per dozen
- Ranch Chicken Salad \$22.00 per dozen
- Tuna Salad \$22.00 per dozen
- Ham Salad \$22.00 per dozen
- Egg Salad \$22.00 per dozen
- Ham & Cheese \$22.00 per dozen
- Turkey & Cheese \$22.00 per dozen
- Lobster Salad \$54.00 per dozen

# Sandwiches

Served with House Fried Maine Potato Chips

\$12.00each

- **The 603 BLT:** Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on White Bread
- **Gobbler:** Fresh Roasted Turkey, Hydroponic Greens, Tomatoes, Cheddar Cheese and Cranberry Mayonnaise on Wheat Bread
- **Turkey Club:** House Roasted Turkey, Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on Wheat Bread
- **Chicken Caesar:** Marinated Chicken, Greens, Cheese & Caesar Dressing on a Wrap
- **Crisp:** Fresh Roasted Turkey, Green Apple, Arugula, Cheddar Cheese and Mayonnaise on White Bread
- **Ham & Cheese:** Ham, Swiss, Lettuce & Tomato & Mustard on White Bread
- **Italian Sub:** Salami, Capicola, Mortadella, Ham, Lettuce, Tomato, Provolone, Oil & Vinegar on White Sub Roll
- **Tuna Salad:** White Albacore Tuna, Lettuce & Tomato w/Mayonnaise on a Wrap
- **Chicken Waldorf Salad:** Roast Chicken w/Walnuts, Grapes, Celery & Pesto Mayo on a Wrap
- **Vegetarian Wrap:** Roasted Seasonal Vegetables, Tomato, Lettuce & Hummus on a Wrap

Gluten Free Wrap Substitutions - \$2 per person



**House Made Soups & Chowders**

Chef's Choice

Special Requests accepted with advanced notice

\$40/Gallon

One Gallon serves up to 10 Guests

## Enhancements to Packages

### INDIVIDUAL SNACKS

Granola Bars - \$2.50 each

House Fried Maine Potato Chips - \$3.00 each

### FRESH FRUIT

Whole Fresh Fruit - \$2.50 each

Fresh Fruit Cup - \$4.95 each

### YOGURT

8oz. Parfaits - \$5.50 each

Vanilla Yogurt, House Made Granola, Berries

Local Yogurt Cups - \$3.00 each

Vanilla, Strawberry, Blueberry

### HOUSE BAKED COOKIES

Jumbo Cookies 4oz. - \$3.00 each

Cookies 1.5oz. - \$1.50 each

Assorted Seasonal Varieties

### COFFEE SERVICE

New England Brand Coffee (Reg. or Decaf)  
with Disposable Cups, Stirrers, Sweeteners  
and Creamers

Disposable Box of Joe (8-10 cups) - \$24.95

Air Pump Pot (8 cups) - \$19.95

XL Disposable Box (35-40 cups) - \$99.95

Per Person \$3.00 each

**COFFEE REFRESH** at lunch and/or break

Coffee Refresh – 1 cup / \$2.50 per person

Coffee & Tea Refresh – 1 cup / \$3 per person

### HOT TEA SERVICE

Assortment of Bigelow Teas, Hot Water with  
Disposable Cups, Stirrers, Sweeteners &  
Creamers

Per Person Addition to Coffee Service  
- \$.50 each

**INFUSED WATER DISPLAY** - \$25.00 each  
Displayed in 3 Gallon Dispenser with Spigot  
Cucumber, Lemon, Lime, Plain (\$23.00)  
Cups

Serves approximately 30 guests

### BOTTLED BEVERAGES

Assorted Bottled Juices - \$2.25 each

*May Include: Orange, Apple, Cranberry Apple, Grape*

Poland Spring Bottled Water - \$1.95 each

Assorted Canned Sodas - \$1.95 each

*May Include: Coke, Diet Coke, Sprite, Ginger Ale*

Assorted Canned POLAR Seltzer Waters - \$1.95 each  
*May Include: Lime, Lemon, Cranberry Lime, Black  
Cherry*



---

## PLATTERS

---

### Small Platter

*Serves Up To 10 Guests*

### Medium Platter

*Serves Up To 20 Guests*

### Large Platter

*Serves Up To 30 Guests*

---

#### **BREAKFAST PASTRIES PLATTER**

Miniature Breakfast Pastries may include Danish, Muffins, Croissants and Scones

Small - \$35.00

Medium - \$70.00

Large - \$130.00

#### **MINIATURE BAGLE PLATTER**

Assorted Miniature Bagels served with Cream Cheese & Butter

Small - \$20.00

Medium - \$40.00

Large - \$60.00

#### **DELI PLATTER**

Roasted Turkey, Tuna Salad, Ham, Roast Beef, Cheddar Cheese, Sliced Tomatoes, Red Onion and Lettuce. Served with Rolls and Condiments on the side.

Small - \$60.00

Medium - \$120.00

Large - \$180.00

#### **SANDWICH/WRAPS PLATTER**

Your choice of up to 4 of our sandwich/wraps

Small - \$110.00

Medium - \$220.00

Large - \$330.00

#### **FRESH FRUIT PLATTER**

Seasonal Fresh Fruit Beautifully Displayed in a Colorful Arrangement

Small - \$40.00

Medium - \$80.00

Large - \$120.00

#### **PINWHEEL WRAP PLATTER**

Small - \$50.00

Medium - \$100.00

Large - \$150.00

#### **VEGETABLE PLATTER**

An Array of Fresh, Crispy Vegetables served with Buttermilk Ranch & Hummus Dips.

Small - \$40.00

Medium - \$80.00

Large - \$120.00

#### **GRAZING PLATTER**

An Array of Seasonal Fruits, Garden Vegetables, Assorted Cheeses & Pepperoni. With Crackers, Ranch & Hummus.

Small - \$60.00

Medium - \$120.00

Large - \$180.00

---

## À LA CARTE

---

### CHEESE PLATTER

Assorted Cheeses served with Seasonal Fruit and Crackers.

Small - \$60.00

Medium - \$120.00

Large - \$180.00

### ANTIPASTO PLATTER

Cured Meats, Italian Cheese, Antipasto Skewers, Marinated Mushrooms, Artichoke Hearts, Tomatoes & Mixed Kalamata Olives

Small - \$75.00

Medium - \$140.00

Large - \$210.00

### SMOKED SALMON PLATTER

Sliced Smoked Salmon accompanied by Bagels, Cream Cheese, Capers, Red Onions, Hard Boiled Eggs & Dill \*price may vary due to market price

Small - \$120.00

Medium - \$240.00

Large - \$360.00

### HUMMUS PLATTER

Traditional Hummus and Roasted Red Pepper Hummus with House Fried Maine Potato Chips, Crisp Carrots and Celery Sticks

Small - \$50.00

Medium - \$100.00

Large - \$150.00

### CHIPS & DIPS PLATTER

House Fried Maine Potato Chips served with Traditional Onion, Spinach & Artichoke and 603 Cheddar Ale Dips (One Size)

Large - \$100.00

### MINI ASSORTED DESSERT PLATTER

Selections may include: Miniature Tarts, Petite Chocolate Mousse Cups/Tarts, Miniature Éclairs, Miniature Cheesecakes, Tarts, etc.

Small - \$60.00

Medium - \$120.00

Large - \$180.00

### COOKIE PLATTER

Assorted Seasonal Varieties

#### 1.5oz Cookies

Small - \$15.00

Medium - \$30.00

Large - \$60.00

#### 4oz Jumbo Cookies

Small - \$36.00

Medium - \$72.00

Large - \$144.00

### DONUT PLATTER

Assorted Gourmet Donuts – comes in boxes

Small - \$45.00

Medium - \$67.50

Large - \$90.00

\*Please note, that depending on the size of your order you may actually receive a platter on more than 1 tray  
(for example, The Deli Platter may be on 4 trays)

## Entrées & Sides

Half Pan Serves Up To 12 Guests

Full Pan Serves Up To 25 Guests

### PASTA

- Baked Ziti h \$35 f \$70
- 603 Mac 'N Cheese h \$45 f \$90
- Gluten Free Mac 'N Cheese h \$60 f \$120
- Meat Lasagna h \$60 f \$120
- Three Cheese Lasagna h \$50 f \$100
- Vegan "Lasagna" (GF) h \$60 f \$120
- Eggplant Parmesan h \$50 f \$100

### BEEF \*Market Price May Vary

- Hand Rolled Meatballs h \$80 f \$160
- Shepherd's Pie h \$60 f \$120
- Petite Filets of Beef h \$120 f \$240
- Beef Tips h \$100 f \$200

### SEAFOOD *(market price may change)*

- Pan Seared Salmon h \$100 f \$200
- Baked Haddock h \$80 f \$160
- Stuffed Jumbo Shrimp h \$100 f \$200

### STARCHES

- Red Bliss Mashed Potato h \$35 f \$70
- Oven Roasted Potatoes h \$35 f \$70
- Potatoes Au Gratin h \$40 f \$80
- Garden Vegetable Rice Pilaf h \$35 f \$70
- Garden Vegetable Rice (GF) h \$35 f \$70
- Dinner Rolls & Butter \$8.95/dozen
- Garlic Breadsticks \$1.25/each

### PORK

- BBQ Pulled Pork h \$55 f \$110
- Baby Back Ribs h \$80 f \$160
- Spiral Ham h \$60 f \$120

### VEGETABLES

- Asparagus *(seasonal)* h \$50 f \$100
- Green Beans h \$35 f \$70
- Maple Glazed Carrots h \$50 f \$100
- Roasted Seasonal Vegetable h \$35 f \$70
- Roasted Butternut Squash h \$35 f \$70
- Summer Squash & Zucchini h \$35 f \$70

### POULTRY

- Grilled Chicken Breast h \$75 f \$150
- Chicken Marsala h \$60 f \$120
- Chicken Picatta h \$60 f \$120
- Chicken Parmesan h \$60 f \$120
- Chicken Pot Pie h \$45 f \$90
- Chicken Tenders h \$40 f \$80
- Turkey in Pan Gravy h \$60 f \$120

---

## À LA CARTE

---

### Desserts

#### **Small Platter**

*Serves Up To 10 Guests*

#### **Medium Platter**

*Serves Up To 20 Guests*

#### **Large Platter**

*Serves Up To 30 Guests*

#### **DONUT PLATTER**

Assorted – come in boxes

Small - \$45.00

Medium - \$67.50

Large - \$90.00

#### **Jumbo Soft Baked Cookies (4 oz) - \$3.00 Each**

Assorted Seasonal Varieties

Small Platter - \$30.00

Medium Platter - \$60.00

Large Platter - \$120.00

#### **Cookies (1.5oz) - \$1.50 Each**

Assorted Seasonal Varieties

Small Platter - \$15.00

Medium Platter - \$30.00

Large Platter - \$60.00

#### **Brownies - \$3.00 Each**

Small Platter - \$30.00

Medium Platter - \$60.00

Large Platter - \$120.00

#### **GOURMET DESSERTS**

**Cheesecake** - \$3.00 per serving

NY Style Cheesecake served with Strawberries

**Strawberry Shortcake** - \$3.25 each

**Apple Crisp** - \$3.00 each

**Individual Chocolate Mousse** - \$3.00 each

**Mini Crème Carmels** - \$4.00 each

**French Macaroons** - \$20.00 per dozen

Assorted Flavors

**French Eclairons** - \$20 per dozen

Assorted Flavors

**Mini French Macaroons** - \$39.00 per 24

Assorted Flavors

\*Ask about additional seasonal dessert offerings

## Appetizer Selections

**\$3.00 per person/serving** *unless otherwise noted*

*Most items can also be ordered for non-staffed deliveries/pick up by the dozen*

### Chicken Selections

- Chicken Parmesan Bites (*White Meat Chicken with Marinara & Mozzarella Cheese in Puff Pastry*)
- Maple Bacon Chicken Skewers
- Mini Chicken Empanadas
- Dijon Chicken in Puff Pastry
- Chicken + Spinach Meatballs

### Beef Selections

- Mini Spanish Beef Empanadas
- Kobe Cheeseburger Sliders +\$1
- Roast Beef & Boursin Cheese Crostini
- All Beef Frank in a Blanket
- Beef Short Rib + Bacon on Skewer +\$1
- Steak + Cheese Spring Rolls

### Pork Selections

- BLT Skewers
- Pork Tenderloin w/Caramelized Apple Crostini
- Pulled Pork & Coleslaw in Filo Cup
- Bacon Wrapped Shrimp
- Maple Bacon Shooters Garnished w/Apple
- Savory Sausage Meatball (Arthur Ave Meatball)

### Seafood Selections

- Salmon Lox (*Cucumbers topped with Smoked Salmon & Dill Cream Cheese*)
- BBQ Shrimp and Coleslaw Shooters (*Shrimp rubbed with BBQ sauce w/ Coleslaw in Filo Cup*)
- Premium .75oz.Crab Cakes (*Fresh Crab Cakes with a Remoulade Sauce*) +\$1
- Scallops Wrapped in Bacon +\$1
- Coconut Shrimp w/Sweet Chili Sauce

### Vegetable Selections

- Brie + Raspberry Filo Stars
- Antipasto Skewers
- Mini French Onion Soup Bowls
- Spinach & Artichoke Cups
- Fig + Goat Cheese Filo Stars
- Classic Spanakopita (*Spinach and Feta Cheese in a Filo Triangle*)
- Asparagus Risotto Balls
- 603 Ale Mac 'N Cheese Tarts
- Truffle Mac 'N Cheese Tarts
- Fresh Apple Chutney + Brie
- Bruschetta Crostini (*Our House Bruschetta atop Crostini Drizzled with a Balsamic Reduction*)
- Penne Alla Vodka Bites
- Wild Mushroom Filo Triangles
- Shiitake Leek Spring Rolls
- Mini Chile Vegetable Empanadas

### Miscellaneous Selections

- Flatbread Pizza Bites (*Cheese, Pepperoni & Vegetarian*)
- Grilled Cheese & Tomato Soup Shooters
- Pretzel Bites w/603 Ale Cheese Sauce



## Stationed Hors D'oeuvres Selections

*All Passed Hors D'oeuvres can be Served at Stations*

- Pinwheel Wraps (*A Variety of House-Roasted Turkey, Ham and Roast Beef Pinwheels*)
- Cheese, Crackers & Fruit (*A Variety of Artisanal Cheeses and Crackers Garnished with Fresh Fruit*)
- Vegetable Crudit  (*Fresh Selection of Seasonal Vegetables with Ranch Dip*)
- House Fried Maine Potato Chips w/Onion Dip
- Breakfast Pastry Display
- Grazing Table:
  - Cheese & Crackers Garnished with Fruit
  - Vegetables w/Hummus & Ranch
  - House Fried Maine Potato Chips w/Onion Dip



## Function Space

Accommodates 60-80 Guests

Perfect for any Event, Meeting or Occasion

*City Moose Café 30 Temple Street, Nashua, NH 03060*

- Seats 65 people (best comfort), 80 Max Capacity (a bit tight but certainly do-able)
- Cakes, Cupcakes and Party Favors are the only outside food allowed
- The Function Room is Free of charge (for 4 hours) with Catering Orders over \$1,000
- The Cost is \$100 per hour to rent the Function Room
- Rental Includes: Climate-Controlled Room with Tables, Chairs, Restroom Facilities with Baby Changing Stations, Lace Table Runners, Photo Backdrop Stand
- Bar Service for Beer & Wine Available





---

*SEE CUSTOMER TESTIMONIALS ON GOOGLE, FACEBOOK &  
WEDDINGWIRE.*

---

**Our corporate references include:**  
**Eversource, Viega, Southern NH Medical Partners, Foundation Medical,**  
**FLIR, Nashua Rotary West & More**  
Award Winning Catering

