



Corporate & Special Events



WWW.CITYMOOSENH.COM

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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

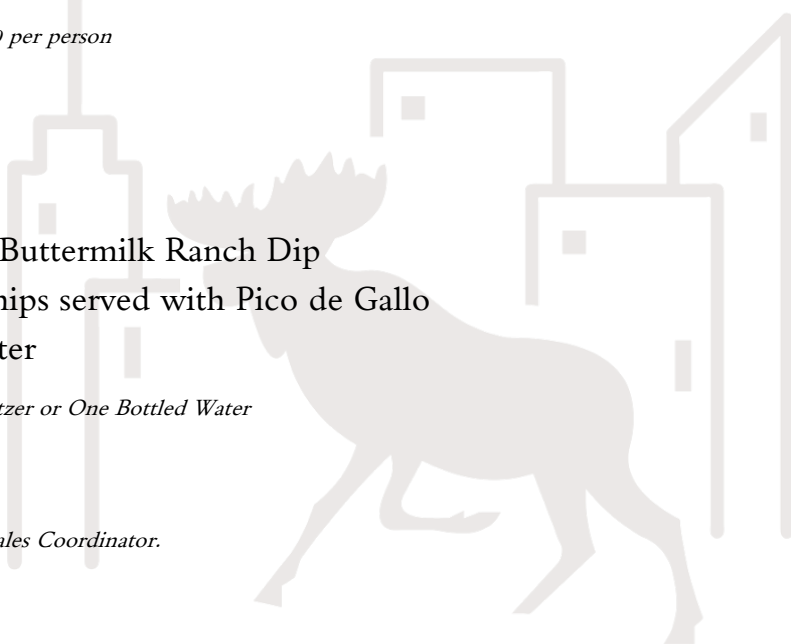
BREAK – Select One:

- 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

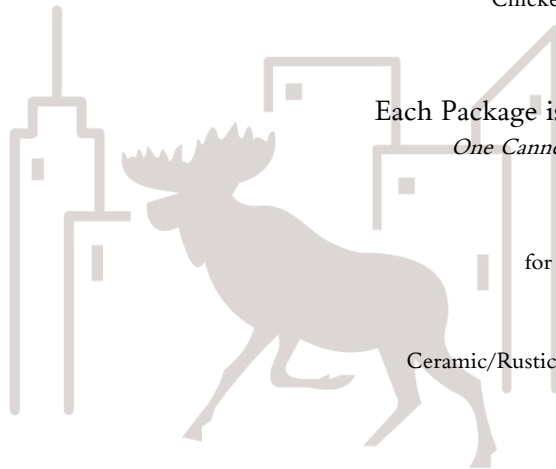
Chicken Picatta – Chicken Capri – Chicken Parm

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

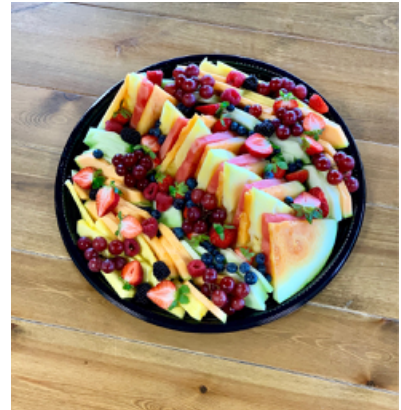
Packaged Cheese & Crackers

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 (Prosciutto, Salami, Capicola & Parma Ham), Italian Cheese, Antipasto Skewers, Marinated Mushrooms, Artichoke Hearts & 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

Small - \$20.00

Medium - \$40.00

Large - \$60.00

*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

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

PORK

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

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

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

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

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

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

Choose Up to 2 Flavors:

Glazed, Choc. Frosted, Pink Frost w/White Sprinkles,
Choc. Frosted w/Rainbow Sprinkles, Maple Frosted,
Oreo, Fruity Pebbles, Maple Bacon or Assorted

Small - \$20.00

Medium - \$40.00

Large - \$60.00

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 each per person/serving

Beef + Seafood Selections are \$4.00 each

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 Empanada
- Dijon Chicken in Puff Pastry

Beef Selections

- Spanish Beef Empanadas
- Mini Black Angus Sliders
- Roast Beef & Boursin Cheese Crostini

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

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*)
- Mini Crab Cakes (*Fresh Crab Cakes with a Remoulade Sauce*)

Vegetable Selections

- Antipasto Skewers
- Mini French Onion Soup Bowls
- Spinach & Artichoke Cups
- Spanakopita (*Spinach and Feta Cheese in a Filo Triangle*)
- Risotto Balls (Cheese & Herbs)
- 603 Ale Mac 'N Cheese Bites
- Roasted Butternut Squash in Filo Cups with Pepitas
- Bruschetta Crostini (*Our House Bruschetta atop Crostini Drizzled with a Balsamic Reduction*)

Miscellaneous Selections

- Assorted Mini Quiches
- 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

