



LAURA & TONY'S CATERING MENU

We look forward to meeting with you and discussing your ideas for your event. We will coordinate all the details from the consultation to the actual event, so you can relax and enjoy your guest!

Please call 508.221.7151 today to make an appointment for a consultation and to sample a custom tasting menu **so you can experience our outstanding food for yourself!

HORS D'OEUVRES

Cheese platter – Cheddar, Brie and Herbed Goat Cheese with assorted crackers and seasonal fruit- International Cheese selection available for an upcharge.*

Smoked Salmon Crostini with Herbed Cream Cheese and Dill

Assorted Mini Quiche – fresh and delicious

Beef Tenderloin- thinly sliced on crostini with Horseradish Cream

Spanikopita- feta and spinach in a phyllo triangle

Chicken Satay- grilled marinated chicken skewers with a Thai Peanut Dipping Sauce

Stuffed mushrooms – pesto parmigiana with sun-dried tomatoes (vegetarian) or with Italian sausage (non-vegetarian)

Fresh vegetable crudite- seasonal vegetables with a curry dill dip

Roasted Jumbo Shrimp chilled served with Mango Salsa or Traditional Cocktail Sauce*

Marinated grilled jumbo shrimp with lemon herb vinaigrette*

Fresh Native Lobster "meatballs" with a Meyer Lemon Citrus Aioli*

Mini Maine lump crab cakes topped with a spicy remoulade*

Spicy Asian style meatballs with a sesame soy dipping sauce

Crab salad crostinis – Maine Jumbo Lump crab meat scented with curry – fresh and delicious*

Native Yellowfin Tuna TarTar served on a chilled cucumber chip*

Pan Seared Potstickers –pork, chicken or vegetable potstickers served with an Asian dipping sauce

Please select four, price per person \$8.95
Passed for 30 min

Please select six, price per person \$12.95
Passed for 60 min

Please select eight, price per person \$18.95
Passed for 90 min

(Any selection with an asterisk* will require an up charge, prices vary)Prices based on parties of 25 people or more.

RAW BAR

*Featuring fresh local shellfish, indulge yourself in the bounty of the sea!!
Priced per piece served with the traditional accompaniments.*

Chilled jumbo shrimp-Wellfleet Oysters-
Native Littleneck Clams

SOUPS

Tony's Award Winning
New England Clam Chowder

Wild Mushroom Bisque
with a goat cheese crostini

Cuban Black Bean Soup garnished with crème fraiche **\$2.95pp**

BUFFET / STATIONS

Buffets include:

Assorted dinner rolls with whipped butter and Herbed Olive Oil

Choice of Caesar salad or Mixed field greens with our own balsamic vinaigrette

Choice of two entrees including carving station selections

Seasonal vegetables and starch

Choice of two entrees \$18.95 pp
Choice of three entrees \$27.95 pp

Entrees with an asterisk require an upcharge, the prices will vary depending on the entrees selected. Please add a 6.25 % Ma Meal Tax and an 18 % service gratuity.

Prices above are based on 25 people or more and include all food related paper & plastic products needed.

All china, flatware, glassware and linens can be provided for an additional charge.

ENTRÉE CHOICES

Chicken Saltimbocca with Prosciutto,Fontina Cheese and a Vermouth butter sauce

Grilled Marinated Chicken breast with Mango Salsa

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Cumin crusted Chicken breast
with Citrus Chive Vinaigrette

Sauteed Chicken breast
with Lemon, Fresh herbs and Capers

Grilled Marinated Chicken breast served
over a Wild Arugula Salad with shaved
Reggiano Parmigiana

Grilled Filet mignon with Wild Mushrooms
and a Merlot Wine Sauce*

Grilled New York Strip Steak with Crispy
Onions and a Sherry Reduction*

Grilled Marinated Steak Tips *

Porcini encrusted Double Thick Pork Chop
(bone in) with Red Onion Marmalade
and a Reduced Balsamic Glaze*

Pan Seared Togarashi spiced salmon
with Wasabi Aioli and Edamame
Seaweed Salad

Grilled Wild Salmon with Mango Salsa*

Grilled Marinated Native Swordfish with
Fresh Rosemary and Lemon Oil *

Stuffed Native Sole – with Shrimp, Local
Scallops and a Lemon Herb Sauce

Seared Native Yellowfin Tuna (served rare)
with a Daikon- Lime Radish Salad and
Wasabi oil*

Cape Pasta- Shrimp and Scallops
with Wild Mushrooms and Leeks
in a Sherry Cream sauce*

Caprese Pasta– Fettucine with Fresh
Tomato Sauce, Basil and Fresh Mozzarella

Pasta Puttanesca- Linguine with Spicy
Tomato Sauce, Black Olives and a hint of
anchovies with Shrimp and Local Mussels *

Cataplana- Native Littleneck Clams and
Linguicia in a Spicy Tomato broth served
over Linguine*

Cheese Tortellini Primavera with Pesto
Cream Sauce

Grilled Marinated Portabellas served with
Curry Vegetable Cous Cous

CARVING STATION SELECTIONS *

Seasoned Prime Rib au Jus served with
Horseradish Cream

Honey Glazed Ham served with Biscuits
and Assorted Mustards

Spice Rubbed Pork Loin served with Red
Onion Marmalade and a Natural Gravy

Oven Roasted Turkey Breast with Traditional
Gravy and a Cranberry Chutney

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***Custom tasting menus are available for parties
for 25 people or more.*

DESSERTS

Angel Food Cake with Fresh Berries and
Whipped Cream

Apple Galette with Vanilla Ice Cream

Death By Chocolate with Whipped Cream
and Raspberrie sauce

Our Signature Carrot Cake with Walnuts
and a Cream Cheese Frosting

Homemade Strawberry Shortcake with
Fresh Berries and Whipped Cream

Flourless chocolate torte with raspberrie
sauce and Whipped Cream

PICK TWO FOR \$4.00 PP

Coffee and Tea Service \$2.25pp

TRADITIONAL CLAMBAKE

Tony's award winning
New England Clam Chowder

1 ½ lb hard shelled lobster
with drawn butter

Local steamers
served with broth and drawn butter

Linguicia – Portugese sausage

Boiled red potatoes

Corn on the cob

Sliced watermelon

\$35.95 pp

SUGGESTED ADDITIONAL ENTREES

Grilled marinated chicken breast
\$4.95pp

Grilled marinated steak tips
\$8.95pp

Grilled marinated swordfish
\$10.95pp



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CASUAL BBQ

Includes the following: Dinner rolls & Whipped Butter, choice of Caesar salad or Mixed Field Greens with balsamic vinaigrette, choice of Two Entrees(2), Pesto Pasta Salad, Curry Dill Potato Salad or Cole slaw.

Price per person \$18.95 based on 25 people or more.

CHOICE OF ENTREES

Marinated Grilled Chicken kebobs with fresh vegetables

Marinated Grilled Chicken breast boneless with Mango salsa

BBQ Chicken

Marinated Beef Tips

BBQ Spare Ribs

Filet Mignon*

New York Strip Steak*

Baby Back Ribs *

Grilled Marinated Swordfish*

Grilled Tuna Steaks*

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ON A BUDGET

We understand there is a need for quality food at a reasonable price. Please call today to make an appointment for a consultation and let us help you plan a menu that fits your budget.

SAMPLE BUFFET

Includes dinner rolls & whipped butter, Caesar salad or Mixed Field Greens, Wild Mushroom Fettucine with shaved Parmigiana, Rigatoni with Bolognese Sauce (Meat) choice of one Strawberry Shortcake or Our Siganture Carrot Cake and Coffee and tea.

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Laura & Tony's Kitchen

5960 Route 6, Eastham, MA
across from the Wellfleet Drive-In
Open daily 7:30am-12pm
(Sundays until 1pm)
508-240-6096