

**GROVELAND FAIRWAYS / CLOVERLEAF CATERING
COMPLETE DINNER BUFFET PACKAGE 2012-13**



Package Includes:

Appetizer Medley Table

*Entrée (Twin or Single)
Accompaniments (2)
Salad Selection
Rolls & Butter
Coffee, Tea, Decaf*

Twin Entrees

Beef Tenderloin & Lobster Pie

Beef Tenderloin & Seafood Pie

Prime Rib of Beef & Baked Stuffed Haddock


Prime Ribs of Beef & Chicken Picatta

Carved Top Sirloin Roast Beef & Chicken Marsala

Carved Top Sirloin Roast & Carved Turkey Breasts

Carved Turkey Breasts & Pineapple Baked Ham

Baked Italian Lasagna & Eggplant Parmesan



SINGLE ENTREES



Seafood Selections

*New England Baked Lemon Garlic Haddock
Baked Stuffed Sea Scallops
Baked Stuffed Jumbo Shrimp
Baked Lobster Pie
Seafood Pie: Haddock, Shrimp, Scallops
Shrimp Scampi*

Beef Selections


*Roast Beef Tenderloin au jus
Prime Ribs of Beef au jus
Marinated Sirloin Steak Tips
Carved Top Sirloin Roast*

Poultry / Pork Selections

*Pineapple Baked Spiral Ham
Roast Pork with Apples & Onions
Carved Turkey Breasts au jus
Fresh Herb Tuscan Chicken Breasts
Chicken Picatta: Lemon & Capers
Chicken Florentine: Spinach & Feta
Chicken Marsala: Mushrooms & Prosciutto
Chicken Messina: Tomatoes, Olives, Capers, Balsamic
Chicken Stuffed With Cornbread & Kale, Mushroom & Wild Rice, Florentine*

Pasta / Vegetarian Selections

*Vegetable Torto Rustica
Eggplant Parmesan Marinara
Spinach or Ricotta Stuffed Shells
Tortellini with Sun Dried Tomato Alfredo
Pasta with Basil Marinara or Crème Rosa
Italian Lasagna with Meat Sauce or Marinara
Pasta Primavera Alfredo: Spinach, Red Peppers, Artichokes*



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Appetizer Medley Table

*Fine Assortment Of Gourmet Cheeses & Crackers
Fresh Cut Vegetables With Homemade Dips & Seasonal Fresh Fruit Garnish*

Passed Appetizers / Additional

Accompaniments (Choice of Two)

*Wild Grain Rice
Roasted Shallot Rice Pilaf
Garlic Cheddar Mashed Potatoes
Roasted Rosemary Red Bliss Potatoes*

*Steamed Vegetable Medley (Carrots, Broccoli & Cauliflower)
Sautéed Vegetable Medley (Zucchini, Summer Squash, Cherry Tomatoes)
Maple Glazed or Dill Buttered Baby Carrots
Roasted Butternut or Acorn Squash
Sautéed Green Beans Almondine
Lemon Laced Asparagus Spears*

Salad (Choice of One)

*Includes Fresh Bakery Breads Basket & Butter
Garden Tossed Salad with Italian Vinaigrette
Wild Field Greens Salad with Mandarins & Almonds
Lemon Rosemary Caesar Salad with Shaved Parmesan
Wild Field Green Vegetable Salad with Balsamic Vinaigrette*

Services Include

*China & Linen Provisions (in house)
Event Staffing
Catering Venue Fee
6.25% Meals Tax
.75 % Local Tax
18% Gratuity*

See Website for additional menu ideas



♣ CLOVERLEAF CATERING

Our Mission

Together with your ideas and our experience & expertise,
we can design an event that is most pleasing
to your palate as well as your budget

About Cloverleaf Catering

We offer top quality catering for 50-300 guests for specialty events
Our range of services varies from delivery & set-up to premium black tie
service
Continuing to serve the north shore for 18 years with more than 35 years
of restaurant experience
Dedicated to the finest quality in our menu selections, specializing in
homemade upper scale comfort foods

Events

Weddings	Birthday Parties	Graduations
Baby Showers	Bridal Showers	Retirements
Barbeques	Cocktail Receptions	Funerals
Corporate Services	Christenings	Carving Stations
Luncheon Packages	Dinner Packages	

Buffet, Plated or Family Style Services
Full Event Staffing

Additional Fees

Catering Venue Fee
6.25% Mass Tax
.75% Local Tax
18% Gratuity

P. O. Box 2006 Peabody, MA 01960 (978) 535-3711

