



Better Quality, Better Taste Since 1986

info@danddcaterers.com

danddcaterers.com

(508) 997-8229

Wedding Information Page

Additional Menu Items Available.

Gluten Free meals available upon request.

Children's and Vendor Meals available – pricing varies.

We can accommodate any food allergy or dietary restriction with 30-day prior notice.

Event Timeline and Layout must be provided a minimum of 3 weeks in advance.

Late timeline changes may result in additional charges.

Menu selection due 30 days prior to the event date.

Final dinner counts due 30 days prior to the event date.

After guarantee, counts can go up but cannot be reduced.

Payment in full due 14 days prior to the event date.

No event will be produced without prepayment.

Pricing is for food consumed during the event, no packing to-go.

All Massachusetts events are subject to a 20% taxable administrative fee and 7% local/state meals taxes as applicable.

All Rhode Island events are subject to a 20% taxable administrative fee and 8% local/state meals taxes as applicable.

Administrative fees cover staffing and gratuity costs.

Additional gratuity may be added at the client's discretion.

Venue Setup is not included in the wedding package or administrative fee costs.

Additional fees apply for venue setup.

Venue fees may apply at specific locations.

Additional fees may occur based on wedding specifications.

Listed pricing is for card payments.

Events paid fully in cash or check will have an immediate 3% discount on their invoice.

Don't see what you are looking for, just ask, we would be happy to accommodate your request!



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Wedding Packages

All packages are available for buffet or plated service depending on your needs.

The Gold Package

Includes:

Silver Service Coffee Station
Basic White China Package with Silverware
Basic Table Linen (Black, White or Ivory)
Basic Cloth Linen Napkin (Black, White or Ivory)
Water at Tables
Crudit  Display Table for Cocktail Hour

The Diamond Package

Includes Gold Package in addition to:

3 Standard Passed Hors d'Oeuvres
5 Piece Dessert Station Display with 6" Cutting Cake (See Options Below)

The Sapphire Package

Includes Diamond Package in addition to:

Choice of Display Table for Cocktail Hour
2 Premium Passed Hors d'Oeuvres
Wedding Favor or Late-Night Snack

Hot Tea Available Upon Request

**Favors and Late Night Snacks are subject to availability.
Certain Late Night Snacks may incur additional charges.**



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Wedding Selections

COCKTAIL FARE

Crudité Display

featuring fresh vegetables,
an assortment of chef's choice dips (i.e., Buffalo Chicken, Vegetable & Seafood),
Cheeses, Gourmet Crackers and Assorted Breads
Garnished with Fresh Fruit

\$8.00 per person

Mediterranean Display

Assorted Humus, Kalamata Olives, Grilled Eggplant and Red Pepper, Feta Cheese,
House Marinated Mushrooms and Grilled Pita

\$8.00 per person

Charcuterie Display

Chef's Choice of Meats, Chef's Choice of Cheeses, Roasted Red Peppers, Olives
Bruschetta, Gourmet Crackers and Assorted Breads

\$10.00 per person

PASSED HORS D'OEUVRES

ITEMS WITH 'V' CAN BE MADE VEGAN

Standard Selection - \$3.00 per piece

Mini Meatballs Shooters Beef Teriyaki Skewers
Mini Shepherd's Pie Pigs in a Blanket with Honey Mustard
Sesame Chicken Skewers with Sweet Chili Sauce
Coconut Chicken with Orange Rum Sauce
Buffalo Chicken Bites with Bleu Cheese Garnish
Our Signature Classic Stuffed Mushrooms (v)
Vegetarian Bruschetta (v) Buffalo Cauliflower Bites (v)
Caprese Skewers (Mozzarella, Tomato & Basil with Balsamic Glaze)(v)

Premium Selection - \$4.00 per piece

Jumbo Shrimp Cocktail Mini Clam "Stuffie"
Bacon Wrapped Scallops Mini Crab Cakes
Mini Beef Sliders Mini Signature BBQ Pulled Pork Sliders
Mini Beef Wellingtons Chef's Selection of Flatbreads

RAW BAR AVAILABLE UPON REQUEST



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Gold Buffet Package: \$69.95 ~ Diamond Buffet Package: \$77.95 ~ Sapphire Buffet Package: \$86.95

BUFFET MENU

Salad Course

Fresh Garden Salad with Tomato, Red Onion, Cucumber, Red Pepper
with House Vinaigrette

or

Fresh House Caesar Salad with House Made Croutons

On the Buffet

Chicken Entrée ~ choice of one

Our Signature Roast Chicken Breast,
Chicken Parmesan, Chicken Picatta, Chicken Marsala or Baked Stuffed Chicken

Seafood Entrée ~ choice of one

Baked Cod with Butter Crumb Topping,
Baked Stuffed Sole with House Stuffing & Tarragon Butter Sauce,
Balsamic Glazed Salmon Filet, Maple Bourbon Glazed Salmon,
or Baked Stuffed Shrimp

Pasta Entrée ~ choice of one

Butternut Squash Ravioli in Sage Cream Sauce,
Penne Pasta Primavera in Garlic Wine Sauce,
Rigatoni Pasta with Italian Sausage & Spinach in Pomodoro Sauce,
or Cheese Ravioli in Pink Vodka Sauce
Gluten Free Pasta Entrée available for \$2.00 per person.

Oven Roasted Baby Potatoes **or** Butter Whipped Mashed Potatoes **or** House Rice Pilaf
Chef's Selection Seasonal Roasted Vegetables

Beef Entrée – Substitutions (for chicken or fish entrée)/Additions

House Marinated Steak Tips – Sub \$5.00 per person – Add to buffet \$7.00 per person
Stout Braised Short Ribs of Beef – Sub. \$6.00 per person – Add to buffet \$8.00 per person

Carving Stations and Additional Options Available upon Request for additional fee.

Roast Prime Rib of Beef, Roasted Beef Tenderloin, Roast Turkey Breast, Glazed Ham, Roast Pork Loin
Carving Fee - \$100 for the chef

Vegetarian and Gluten Free Entrée options Available on Request



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PLATED MEALS

All meals include choice of House Garden Salad with House Vinaigrette or
Caesar Salad with House Made Croutons

Choice of 2 Accompaniments, Dinner Rolls & Butter

ENTRÉE SELECTIONS

Prime Rib of Beef

A 12-ounce cut of Prime Rib of Beef au Jus

Gold \$82.95 p.p. ~ Diamond \$95.95 p.p. ~ Sapphire \$104.95 p.p.

Herb Encrusted Rack of Lamb

Fresh lamb rack roasted with a fresh herb crust, served with Demi-Glace reduction

Gold \$80.95 p.p. ~ Diamond \$93.95 p.p. ~ Sapphire \$102.95 p.p.

Seared Filet Mignon

Hand-cut beef tenderloin steaks, seared and pan roasted served with Bordelaise sauce

Gold \$82.95 p.p. ~ Diamond \$95.95 p.p. ~ Sapphire \$104.95 p.p.

Chicken Picatta

Boneless Breast of Chicken sauteed with Capers, Shallot and a Lemon Butter Wine Sauce

Gold \$64.95 p.p. ~ Diamond \$77.95 p.p. ~ Sapphire \$86.95 p.p.

Chicken Parmesan

Fresh Chicken Breast Cutlet topped with Fresh Mozzarella and Pomodoro Sauce

Gold \$64.95 p.p. ~ Diamond \$77.95 p.p. ~ Sapphire \$86.95 p.p.

Chicken Marsala

Pan seared Chicken Breast sautéed with a Marsala Mushroom Sauce

Gold \$64.95 p.p. ~ Diamond \$77.95 p.p. ~ Sapphire \$86.95 p.p.

Baked Stuffed Chicken

Boneless Breast of Chicken with Bread Stuffing finished with Sage Crème Sauce

Gold \$64.95 p.p. ~ Diamond \$77.95 p.p. ~ Sapphire \$86.95 p.p.

Herb Roasted Statler Chicken

Statler Chicken Breast Herb Roasted finished with Lemon Butter Herb Sauce

Gold \$66.95 p.p. ~ Diamond \$79.95 p.p. ~ Sapphire \$88.95 p.p.

More Selections on Next Page



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PLATED MEAL ENTRÉE SELECTIONS CONTINUED

Baked Stuffed Sole

Baked Stuffed Sole with House Stuffing and Tarragon Butter Sauce

Gold \$71.95 p.p. ~ Diamond \$84.95 p.p. ~ Sapphire \$93.95 p.p.

Balsamic Glazed Salmon

Oven Roasted Salmon Filet with a Balsamic Glaze

Gold \$76.95 p.p. ~ Diamond \$89.95 p.p. ~ Sapphire \$98.95 p.p.

Maple Bourbon Glazed Salmon

Oven Roasted Salmon Filet with a House Maple Bourbon Glaze

Gold \$76.95 p.p. ~ Diamond \$89.95 p.p. ~ Sapphire \$98.95 p.p.

Baked Cod Loin

Baked Cod Loin with Butter Crump Topping

Gold \$70.95 p.p. ~ Diamond \$83.95 p.p. ~ Sapphire \$92.95 p.p.

Braised Short Ribs of Beef

Braised Short Ribs of Beef slow braised in stout beer with onions and carrots.

Gold \$76.95 p.p. ~ Diamond \$89.95 p.p. ~ Sapphire \$98.95 p.p.

Signature Marinated Sirloin Tips

Sirloin Beef Tips marinated in a variety of wine and spices with garlic.

Gold \$72.95 p.p. ~ Diamond \$85.95 p.p. ~ Sapphire \$94.95 p.p.



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Accompaniments

Red Bliss Mashed Potatoes

Potatoes Boulanger ~ *A Chef's Specialty of thin sliced potatoes
roasted in stock with onions and parmesan cheese.*

Oven Roasted Baby Potatoes

Butter Mashed Sweet Potatoes

Rice Pilaf

Creamy Risotto – add \$2.00 p.p.

Chef's Selection Seasonal Roasted Vegetables

Roasted Asparagus

Green Beans

Glazed Carrots

Additional Salad Choices – add \$1.50 p.p. (no more than one salad selection per event)

Harvest Salad ~ Fresh Baby Spinach with sliced pears and apples, red onion, cucumber, walnuts, dried cranberries, and goat cheese served with a freshly made raspberry vinaigrette.

Seasonal Strawberry Feta Salad ~ Mixed Field Greens with strawberries, almonds and feta cheese with a house made honey mustard vinaigrette.

Caprese Salad ~ Sliced vine ripened tomatoes with fresh mozzarella cheese and fresh basil leaf on a bed of fresh greens drizzled with a balsamic glaze.



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Vegetarian Selections

Items marked with (v) are vegan options.

Below selections are served with selected vegetables unless otherwise noted.

Mushroom Ravioli with Marsala Wine Sauce

Butternut Squash Ravioli with Sage Cream Sauce

Stir-fried Tofu with Vegetables over Rice (v)

Tempeh "Tips" with Vegetable Gravy (v)

Mushroom Risotto (v)

Fresh Vegetable Risotto (v)

Vegetable Pasta Primavera in Garlic or Pomodoro Sauce (v)

Mediterranean Vegetable Ravioli in House Made Pomodoro Sauce (v)



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Dessert Station Selections

Packaged Dessert Options include a selection of 5 total mini desserts based on 2 pieces per person

Select three (3) from Tier 1 and two (2) from Tier 2

Tier 1:

Flavored Mini Cupcakes
Apple Tarts
Mini Cannolis
Chocolate Chip Fudge Cookies
Raspberry Linzer Cookies
Mini Eclairs
Mini Cream Puffs
Raspberry Princess Bars

Tier 2:

Chocolate Covered Cannolis
Colored French Macarons
Cheesecake Tart
Fresh Fruit Tart
Parfait Shooters
(Chocolate Mouse Oreo, Strawberry Cream, Blueberry Cream, Double Chocolate Mouse, Smores, Salted Caramel Brownie)

Making Memories! Wedding Favors

“Mad Good” Cookies ~ \$8.00 per person – 2 Specialty Flavor Cookies Per Guest placed at the place setting or at a favor table with custom labeling specific to your day!

French Macaroons ~ \$7.00 per person – Custom colored macaroons to accent your event in a beautiful clear box with custom ribbon and thank you tag.

Gourmet Donuts ~ \$7.00 per person – in a variety of flavors such as Death by Chocolate, Maple Bacon, Oreo and S’mores. Individually Packaged

Novelty Cookies ~ \$7.00 per person – Custom shortbread cookie favors to go with any theme or colors. All individually wrapped with custom ribbon and thank you tag.

Mini 3” Pies ~ \$7.00 per person – All of our dessert pies come individually packaged with custom ribbon and thank you tag. These are great for a fall wedding! Apple, Blueberry or Pecan. Inquire about custom flavors!



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Late Night Snack Options

Late Night options can be customized – additional cost may apply.

One Late Night option per Sapphire Package, additional cost items indicated with *
Late night add-on packages (excluding Sapphire package) require a \$100 staffing charge.

Hot Dog Station ~ \$5.00 per person

Hot dogs, Buns, Chili, Cheese, Mustard, Ketchup, Relish, Chopped Onions, Celery Salt

Slider Station ~ \$6.00 per person

Beef Sliders, Buns, Bacon & Onion Jam, Lettuce, Tomato, Pickles and American Cheese
Mustard, Relish, Ketchup and Mayonnaise Included

Taco Station - \$5.00 per person

Taco Shells, Beef and Chicken, Cheese, House Made Pico de Gallo, Guacamole, Sour Cream, Lettuce

Chicken & Waffles* ~ \$8.00 per person

House Made Waffles, House Breaded Chicken Tenders, Syrup, Hot Sauce

Baked or Mashed Potato Station ~ \$5.00 per person

Potatoes, Cheese Sauce, Shredded Cheese, Broccoli, Fresh, Bacon Bits, Sour Cream, Chives, Chili

Mac & Cheese Bar ~ \$6.00 per person

House Macaroni & Cheese,

Bacon, Roasted or Buffalo Chicken, Truffle Oil, Jalapenos, Caramelized Onions, Sautéed Mushrooms, Hot Sauce

Add Pulled Pork ~ \$2.00 per person

Add Lobster Meat ~ \$6.00 per person

S'mores Station - \$5.00 per person

Graham Crackers, Hershey Chocolate, Reese's Cups, Marshmallows

Signature Cupcake Station - \$6.00 per person

A Delicious selection of signature cupcakes.

Choices: Peanut Butter Cup, Lemon Raspberry, Milky Way, Death by Chocolate, Cookies & Cream, Cappuccino,
Boston Cream, Strawberry Cheesecake, Red Velvet, Orange Creamsicle, Salted Caramel, and Hot Fudge Sunday

Cookie and Milk Station - \$6.00 per person

Delicious Fresh Baked Cookies served with plain, chocolate or coffee milk!

Cookie Flavors: Chocolate Chip, Oatmeal Raisin, and Sugar