



CATERING

BRING THE LEGEND HOME

All your Biederman's and Chase Street Market favorites are a part of our catering options! From our celebrated sandwiches to your favorite salads and tasty cookies, we have platters to fit any occasion or event.



WE CATER TO YOU!

IT ALL STARTS WITH A CONSULTATION.

With over 35 years of event catering experience, Patti will be your guide. Organizing and delivering the perfect amount of food and beverages to suit any occasion.

SANDWICHES & WRAPS

Boar's Head cold cuts, our specialty chicken salads, assorted wraps and breads — we will create a crowd-pleasing sandwich platter with condiments and pickles on the side. Your guests will love our combinations!

DIPS & HORS D'OEUVRES

Let us prepare you for any gathering. Our platters can complete any meal, serve as an impressive appetizer, or one-up the side dish table.

COLD CUT TRAYS

Our fully loaded trays are ready for you to dig in. An array of Boar's Head Roast Beef, Turkey Breast, Baked Ham, Swiss and Provolone Cheese provide delicious options to pile up assorted Pepperidge Farm bread or mini baguettes.

SALADS

Our unique salad options taste amazing and will not disappoint. Salads tend to vary seasonally, so give us the chance to gather the best ingredients by calling ahead by at least three days.

DESSERTS

Perfect for dessert, snack time, or any time! Our tasty cookies, brownies, and pies sweeten any occasion.

All our catering options can be customized to fit your dietary needs and personal preferences! Call Patti at 603-254-7730

ORDER TODAY!



ASSORTED SANDWICH & WRAP TRAYS

Not in the mood to prepare anything for a party or event? We are here to lighten the load! Boar's Head cold cuts, our specialty chicken salads, assorted wraps and breads — we will create a crowd-pleasing sandwich platter with condiments and pickles on the side for your guests to personalize our delicious combinations.

COLD CUT TRAYS

Our fully loaded trays are ready for you to dig in. An array of Boar's Head Roast Beef, Turkey Breast, Baked Ham, Swiss and Provolone Cheese provide delicious options to load up assorted Pepperidge Farm bread or mini baguettes. Top it off with some mayo or mustard for the perfect finish.





DIPS, HORS D'OEUVRES & DELUXE TRAYS

These are not your last-minute grocery store purchases! Let us help prepare you for any gathering. Our platters can complete any meal, serve as an impressive appetizer, or one-up the side dish table. Check out these options:

- Veggie Tray with Creamy Ranch Dressing
- Layered Tex Mex Tray with Nachos
- Assorted Cheese Tray with Crackers
- Shrimp Cocktail Tray
- Marinated Shrimp Tray
- Lettuce, Tomato, Red Onion, Green Peppers Tray (*accompanies a cold cut tray*)

DESSERTS

Perfect for dessert, snack time, or any time! Our tasty cookies and brownies sweeten any occasion. Order some now!

- Cream Cheese Brownies
- Chocolate Chip Brownies
- Oatmeal Raisin Cookies
- Chocolate Chip Cookies
- Peanut Butter Cookies
- M & M Cookies



CHICKEN SALADS

HOUSE-MADE WITH FRESHLY COOKED CHICKEN BREAST!

WALDORF CHICKEN SALAD

Chicken, cran-raisins, scallions, apples, walnuts, and mayonnaise

CURRY CHICKEN SALAD

Chicken, cran-raisins, curry powder, mango chutney, celery, and mayonnaise

LEMON DILL CHICKEN SALAD

Chicken, lemon zest, lemon juice, dill, scallions, and mayonnaise

BUFFALO CHICKEN SALAD

Chicken, red onion, hot sauce, red pepper flakes, celery, bleu cheese crumbles, carrots, and mayonnaise

PESTO CHICKEN SALAD

Chicken, fresh mozzarella chunks, cherry tomatoes, red onion, house-made pesto sauce

CHICKEN BACON RANCH SALAD

Chicken, bacon, scallions, and ranch dressing

ROSEMARY CHICKEN SALAD

Chicken, scallions, almond pieces, rosemary, salt, pepper, Dijon mustard, and mayonnaise

TARRAGON CHICKEN SALAD

Chicken, red onion, celery, pomegranate cran-raisins, tarragon, and mayonnaise

CAJUN CHICKEN SALAD

Chicken, hard boiled eggs, celery, green pepper, scallions (Dressing includes mayonnaise, mustard, cider vinegar, paprika, Cajun seasoning, horseradish)

HOUSE CHICKEN SALAD

Chicken, red onion, celery, salt, pepper, and mayonnaise



THE WALDORF SALAD MADE IT'S DEBUT AT THE WALDORF HOTEL ON MARCH 14, 1893. OSCAR TSCHIRKY, THE MAITRE, IS BELIEVED TO BE THE SALAD'S CREATOR.

THE ORIGINAL RECIPE CONTAINED ONLY THREE INGREDIENTS: APPLE, CELERY, AND MAYO.

TRY OUR HOUSE-MADE SPIN ON THIS CLASSIC!

TRADITIONAL SALADS

BROCCOLI, BACON, & CHEDDAR

Broccoli, bacon, cheddar cheese, and house-made coleslaw dressing

FRESH MOZZARELLA SALAD

Fresh mozzarella chunks, house made pesto sauce and cherry tomatoes

TUNA SALAD

Tuna fish, celery, shredded carrots, salt, pepper, and mayonnaise

EGG SALAD

Hard boiled eggs, red onion, mayonnaise, yellow mustard, garlic powder, salt, and pepper

TURKEY SALAD

Shredded turkey breast, mayonnaise, red onion, celery, salt, and pepper

TURKEY SALAD SPICED UP

Shredded turkey, celery, scallion, mayonnaise, Dijon mustard, salt, pepper, garlic powder, and a little sugar

HAM SALAD

Diced ham, relish or chopped pickles, red onion, mayonnaise

LOBSTER SALAD

Lobster meat, celery, white bread crumbs, mayonnaise, pepper, garlic powder

MEAT & CHEESE ANTIPASTO SALAD

Genoa salami, pepperoni, pepper-jack cheese, artichokes, black olives, red onion, banana peppers, oregano. Dressing contains oil, spicy mustard, white vinegar, minced garlic, and black pepper

ANTIPASTO WITH PASTA

Rotini pasta, Genoa salami, provolone cheese, red peppers, marinated mushrooms, Greek olives, and dressing



GOURMET TO COMFORT CLASSICS

SO MANY OPTIONS, SO LITTLE TIME! LET US
HELP YOU SELECT THE PERFECT COMBO!

POTATO SALADS

BAKED POTATO – A CUSTOMER FAVORITE!

Red potatoes, bacon, cheddar cheese, mayonnaise, garlic, salt, pepper, and scallions

RED POTATO

Red potatoes, red onion, fresh parsley, mayonnaise, garlic powder, salt, and pepper

RED POTATO, EGG, & DILL

Red potatoes, hard boiled eggs, red onion, mayonnaise, yellow mustard, garlic powder, dill, salt, and pepper

RED POTATO & ROSEMARY SALAD

Red potatoes, celery, white onion, rosemary, garlic powder, salt, pepper, and mayonnaise

SPICY DILL PICKLE & POTATO SALAD

Red potatoes, hard boiled eggs, spicy dill pickles, red onion, mayonnaise, sour cream, Dijon mustard, dill pickle juice, minced garlic, dill, cayenne pepper, salt, and black pepper

SOUTHWESTERN SWEET POTATO

Sweet potatoes, summer squash, corn, cucumber, green and red peppers, scallions, fresh cilantro, lime juice, oil, garlic powder, salt, and pepper

WHITE POTATO & EGG SALAD

White potatoes, hard boiled eggs, red onion, shredded carrots, mayonnaise, and yellow mustard



LOOKING FOR FLAVOR PUNCH?

TRY SPICY DILL PICKLE JUICE, RICH CREAMY POTATOES WITH A KICK OF CAYENNE – IT'S NOT YOUR AVERAGE POTATO SALAD!

PASTA SALADS

ROTINI PASTA SALAD

Rotini pasta, mozzarella cheese cubes, artichokes, red pepper, green pepper, red onion, and lorenzo dressing

SPICY SUMMER PASTA SALAD

Rotini pasta, pepperjack cheese, red peppers green peppers, red onion, banana peppers, fresh parsley, dressing (oil, red wine vinegar, chili powder, Cajun seasoning, cayenne pepper, garlic powder, cumin)

PASTA, PESTO, & FRESH MOZZARELLA

Rotini pasta, fresh mozzarella, cherry or sundried tomatoes, red onion, pesto sauce

TORTELLINI SALAD

Cheese tortellini, sundried tomatoes, scallions, Parmesan cheese, garlic powder, and parsley

TORTELLINI, BROCCOLI, AND PEA SALAD

Cheese tortellini, broccoli (blanched,) peas, red onion, tomatoes, and house made pesto sauce

MARINATED TORTELLINI SALAD

Cheese tortellini, red onion, red peppers, green peppers, Parmesan cheese, black olives, marinade (salt, pepper, garlic powder, oil, balsamic vinegar, Dijon mustard, sugar, basil)

MACARONI SALAD

Macaroni elbows, green pepper, chopped tomatoes, celery, red onion, salt, pepper, garlic powder, and mayonnaise

LINGUINE PASTA SALAD

Linguine pasta, shredded carrots, red onion, tomatoes, Parmesan cheese, green peppers, garlic powder, and oil

ITALIAN BOWTIE (OR ZITI) PASTA

Bowtie or ziti pasta, diced tomatoes, broccoli, yellow and orange peppers, mozzarella cheese, Parmesan cheese, basil, and Italian dressing



GET YOUR PARTY ESSENTIALS!

A DEFINITE CROWD PLEASER FROM KIDS AND TEENS TO PARENTS AND GRANDPARENTS WITH MANY FLAVORS AND SHAPES TO CHOOSE FROM.

GREAT AS A SIDE OR A MAIN COURSE.

BEAN SALADS

BLACK BEAN SALAD

Black beans, banana peppers, red onion, green pepper, red pepper, dressing (cumin, oil, salt, pepper, garlic powder)

FOUR BEAN SALAD

A mix of green beans, wax beans, red kidney beans and chickpeas, sliced cherry tomatoes, green and black olives, diced red onion, mozzarella cheese and our house made Italian dressing

CHICKPEA SALAD

Garbanzo beans (chickpeas,) cheddar cheese, cherry tomatoes, red onion, green olives, and house-made Italian dressing

REFRESHING QUINOA (OR COUSCOUS)

Quinoa (or couscous,) red peppers, feta cheese, scallions, peas, fresh mint, oil, lime juice, garlic powder, salt, and pepper

LIME INFUSED GREEK QUINOA (OR COUSCOUS)

Quinoa (or couscous,) kale, sweet potatoes, black olives, red onion, roasted red peppers, feta cheese, lime vinaigrette (lime juice, oil, apple cider vinegar, salt, pepper)

MEDITERRANEAN QUINOA (OR COUSCOUS)

Quinoa (or couscous,) garbanzo beans (chickpeas,) cherry tomatoes, black olives, feta cheese, red onion, fresh parsley, oil, lemon juice, minced garlic

SOUTHWESTERN QUINOA (OR COUSCOUS)

Quinoa (or couscous,) corn, black beans, roasted sweet potatoes, feta cheese, cherry tomatoes, green pepper, red onion, oil, lime juice, adobo seasoning (salt, pepper, garlic powder, chili powder, cayenne pepper, paprika, cumin)

FARRO SALAD

Farro, cherry tomatoes, red onion, scallions, fresh parsley, minced garlic, balsamic vinegar, oil, salt, and pepper



GREEK FARRO SALAD

Farro, cherry tomatoes, scallions, roasted red peppers, feta cheese, black olives, fresh parsley, oil, basil, and garlic powder

TABBOULEH WITH PARSLEY AND CILANTRO

Tabbouleh, cherry tomatoes, scallions, banana peppers, fresh parsley, fresh cilantro, oil, lemon juice, and garlic powder

GREEK TABBOULEH

Tabbouleh, cherry tomatoes, scallions, roasted red peppers, feta cheese, black olives, fresh parsley, oil, basil, and garlic powder

SPECIALTY SALADS

FRUIT SALAD

Watermelon, pineapple, cantaloupe, honeydew melon, red grapes, blueberries, granny smith apples, gala apples, strawberries

WATERMELON FETA MINT SALAD

Watermelon, blueberries, feta cheese, fresh mint, lemon zest

COLESLAW

Red and green cabbage, shredded carrots, and house-made coleslaw dressing

BROCCOLI COLESLAW

Red and green cabbage, broccoli, shredded carrot, and house-made coleslaw dressing

HORSERADISH COLESLAW

Red and green cabbage, shredded carrots, coleslaw dressing, and horseradish

KALE SUPERFOOD

Kale, granny smith apples, red onion, sunflower seeds, blueberries, walnuts, cabbage, carrots, cran-raisins, dressing (blueberry juice, maple syrup, Dijon mustard, oil, red wine vinegar, minced garlic, salt, pepper)

ARTICHOKE SALAD

Artichoke hearts, roasted red peppers, black olives, green olives, sundried or cherry tomatoes, red onion, lorenzo dressing

CUCUMBER DILL SALAD

Cucumbers, cherry tomatoes, red onion, oil, dill, garlic powder, salt, and pepper

CUCUMBER FETA BASIL

Cucumbers, cherry tomatoes, feta cheese, oil, salt, pepper, and basil

CARROT SLAW

Shredded carrots, red cabbage, cran-raisins, fresh parsley, dressing (oil, lemon juice, apple cider vinegar, Dijon mustard, red pepper flakes, salt, and pepper)



MARINATED ARTICHOOKES

Artichoke hearts, lemon juice, sugar, oil, oregano, tarragon, garlic powder

MARINATED VEGETABLES

Portobello mushrooms, summer squash, zucchini, red peppers, green peppers, carrots, red onion, Italian dressing, basil, and oregano

MARINATED MUSHROOMS

White button mushrooms, oil, vinegar, lemon juice, scallions, tarragon, garlic powder, thyme, marjoram, sugar, and salt