Specialty Platters

Assorted Display of Domestic & Imported Cheese, Crackers, Grapes & Berries
$6 pp

Vegetable Crudite
Fresh Vegetable Display with Buttermilk Dill Dip
$5 pp

Bruschetta
Marinated Tomatoes in French Basil Garlic Olive Oil Served Over French Toasted Bread and Mozzarella
$6 pp

Mediterranean Tapenade
Hummus, Tabbouleh, Feta, Baba Ghanoush, Roasted Peppers, Grape Leaves, Olives & Pita Wedges
$8 pp

Antipasto Platter
Assorted Italian Meats & Cheeses, Marinated Olives, Mushrooms, Artichoke Hearts & Peppers, Crostini Breads & Dipping Oil
$10 pp

"Sunshine's Sweet Brie"
Brown Sugar & Pecan Crusted Brie/Fresh Berries & Grapes with Water Wafers
$9 pp

Baked Brie en Croute
Apple Walnut & French Bread
$9 pp

Spinach Artichoke Dip
Tortilla Chips, Carrots & Celery Sticks
$8 pp

Espinaca Dip
Served with Tortilla Chips, Carrots & Celery Sticks
$8 pp

Buffalo Chicken Dip
Served with Tortilla Chips, Carrots & Celery Sticks
$8 pp

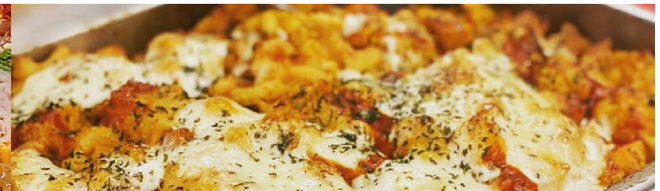
Fresh Fruit Display
Fresh Pineapple, Melons, Grapes, Berries with our Original Dark Chocolate Dipping Sauce
$6 pp

ANNIE'S CAFE & CATERING BOOKING AND PAYMENT POLICY:

- A nonrefundable catering deposit is required upon confirmation of event date.
- Full payment for the event is due 7 days prior to the event.
- All menu selections are due one week prior to the scheduled event date.
- Final guest count/guarantee is due 7 days prior to the event and is not suject to reduction.
- Final food and beverage is subject to 8.5% New Hampshire Meals & Room Tax and a 20% Service Gratuity when applicable.

Miscellaneous

- All pricing includes necessary service equipment, display linen and décor.
- Complimentary paper products with all delivery and drop off catering service.
- An offsite catering fee to be applied to all offsite catering full service events.
- A delivery/set up and pick up fee applies for all drop off catering services.
- Delivery available at an additional cost.
- Please inform us of any specific guest allergies. We are happy to accommodate special dietary needs with sufficient notice.
- Please note a 4% fee for all manual credit card entries.



Annie's Café & Catering
603-524-6400
Creative, FRESH & Delicious

Catering Menu

Welcome to Annie's Café and Catering! Creative, Fresh and Delicious are the foundations for making your special event the best it can be. Whether it be a backyard graduation party, Bar/Bat Mitzvah, business meeting, baby shower, breakfast delivery, office luncheon, cocktail or wedding reception, over thirty years of seasoned experience will make your occasion extraordinary.

603-524-6400 | AnniesCateringandEvents@yahoo.com
www.AnniesCafeandCatering.com | 138 Gilford Ave., Laconia NH 03246

Breakfast

GOOD MORNING STARTERS

Minimum 15 people

Express Rise & Shine Continental
Fresh Baked Muffins & Breakfast Pastries With Butter, Fresh Fruit Salad, Orange Juice, Fair Trade Coffee & Tea Services
$16 pp

Super Express
Fresh Baked Muffins & Assorted Breakfast Pasties with Butter, Fair Trade Coffee & Tea Service
$10 pp

Sunrise Continental
Assorted Bagels with Plain & Flavored Cream Cheese Spreads, Fresh Baked Muffins, Fruit Yogurts and Homemade Nutty Granola, Orange Juice, Fair Trade Coffee & Tea Service
$20 pp

Breakfast & Brunch Buffets

SUNSHINE BREAKFAST BUFFETS

Minimum 24 people

Scrambled Eggs or Quiche
Bacon or Sausage, Fresh Fruit Salad, Muffins, Breakfast Pastries & Bread, Butter, Orange Juice, Fair Trade Coffee & Tea Service
$24 pp

Breakfast Burritos
Black Bean, Vegetarian, Sausage, Egg & Cheddar, Breakfast Potatoes, Fresh Fruit Salad, Salsa, Sour Cream, Orange Juice, Fair Trade Coffee & Tea Services
$24 pp

Pancake Buffet
Buttermilk Pancakes, Scrambled Eggs, Berry Topping, Local NH Maple Syrup, Whipped Cream, Sausage or Bacon, Breakfast Potatoes, Orange Juice and Fair Trade Coffee & Tea Service
$25 pp

Brunch Buffet

- Fresh Fruit Salad
- Homemade Assortment of Fresh Baked Pastires and Muffins with Butter
- Seasoned Breakfast Potatoes
- Choice of Meat: Bacon, Maple Glaze Sausage, or Brown Sugar Maple Ham
- Choice of Egg: Scrambled Eggs, Breakfast Burrito; Hearty Quicke Assortment or Breakfast Strata
- Choice of Pasta: Pasta Primavera; Cheese Lasagna, or Baked Three Cheese Macaroni and Cheese
- Choice of One: French Toast Casserole or Buttermilk Pancakes - Serviced with NH Maple Syrup, Berries and Whipped Cream
- Orange Juice and Fair Trade Coffee & Tea Service

$34 pp

Hors D'Oeuvres

Prices Based on 25 Pieces

Swedish or Italian Meatballs $50

Jumbo Bacon Wrapped Scallops $125

Flatbread Pizzas: Vegetarian and Chicken BBQ, Blue Cheese & Bacon $75

Assorted Quesadillas, Salsa & Sour Cream $75

Mini Crab Cakes, Lemon Chive Aioli $175

Spinach Spanakopita Triangles $75

Coconut Almond Chicken Skewer with Blueberry Ginger Dipping Sauce $100

Ham & Swiss Mini Croissants with Maple Mustard Dipping Sauce $100

Pesto, Red Pepper & Mozzarella Mini Croissants $100

Baked Stuffed Mushroom Caps: Sausage Cheddar, Apple Cheddar & Walnut or Vegetable & Cheese $100

Vegetable Spring Rolls with Hoisin Garlic Dipping Sauce $75

Housemade Beef Wellington with Horseradish Creme Aioli $125

Shrimp Cocktail with Traditional Cocktail Sauce $150

Beef Tenderloin on French Bread with Horseradish Butter $175

Chicken or Beef Satay Skewers with Peanut Dipping Sauce $100

Mini Lobster Rolls (Market Price for 25 Pieces)

Chicken, Egg, or Tuna Salad Finger Sandwiches $125

Deviled Eggs $60

Cherry Tomato, Mozzarella, Tortellini & Basil Chicken Skewer $100

Fresh Fruit Kabob with Chocolate Dipping Sauce $100

Focaccia Finger Sandwiches $100

Crab Rangoons with Sweet and Sour Sauce $100

Housemade Buffalo Chicken Tenders with Blue Cheese, Ranch, Carrots & Celery Sticks $100

Lunch

Minimum 15 people

DELI, SALADS & TO-GO

Hearty Deli Lunch Buffet
Assorted Deli Wraps & Garden Salad, Chips, Kosher Pickle, Cookies & Brownies, Sodas & Water $20 pp

Custom Deli Lunch Buffet
Assorted Deli Wraps, Choice of two Deli Salads, Chips & Pickles, Cookies & Brownies, Water & Soda $24 pp

Fair Trade Coffee $20 per pot (serves 10) includes cream, sugar and cups

Box Lunches To Go!
Assorted Deli Meat Wraps, Chips, Pickles, Pasta Salad, Fresh Baked Cookies, Bottled Water $20 pp

Additional Deli Salads
Caesar Salad, Sesame Peanut Noodle Salad, Broccoli Walnut Salad, Orzo Salad, Garden Salad, Annie's Seasonal Salad, Greek Salad, Fruit Salad, Southwest Sweet Potato Salad, Pasta Salad, Antipasto Pasta Salad, Old Fashioned Potato Egg Salad, Cafe Salad, Pasta Salad with Pesto Vinaigrette, Coleslaw, Black Bean & Roasted Corn & Tomato Salad $4 pp

LUNCH ENTRÉE BUFFETS

Minimum 15 people

One Entrée $30 pp | Two Entrées $36 pp

Entrée Selections for Lunch Entrée Buffet:
- Marinated Beef Tips (additional $4 pp)
- Grilled Chicken & Broccoli Alfredo
- Chicken Parmesan over Pasta with Homemade Marinara & Parmesan Cheese
- Farmhouse Meatloaf with Country Gravy
- Penne Primavera with Fresh Vegetable & Lemon Herb Cream Sauce
- Ginger Apple Cider Glazed Chicken
- Baked Country Ham with Pineapple Glaze & Sweet and Sour Sauce
- New England Haddock with Sweet Cracker Crumbs
- Three Cheese Lasagna - Meat or Vegetable with Homemade Marinara
- Baked Three Cheese Macaroni & Cheese

Salad Selections (select one):
Garden Salad, Baby Spinach & Vegetable Salad, Caesar Salad, Sun Dried Tomato Tortellini Salad, Old Fashioned Potato Egg Salad, Raw Vegetable Salad, Southwest Black Bean Rice Salad, Mediterranean Quinoa Cucumber & Red Onion Salad, Orzo Salad, Coleslaw, Fresh Fruit Salad, Broccoli Walnut Salad, Sesame Peanut Noodles

Sides (select one):
Garlic Herb-Roasted Reds, Mashed Potatoes, Rice, Fresh Seasonal Vegetable

Also Included:
Assorted Breads & Butter
Homemade Dessert
Sodas & Water

Dinner Buffet

DINNER ENTRÉE BUFFETS

Minimum 24 people

One Entrée $38 pp | Two Entrées $45 pp | Three Entrées $50 pp

Choice of Two Salads:
Garden Salad, Caesar Salad, Spinach Salad, Annie's Café Salad, Caprese Salad, Ravioli Salad with Sweet Basil Vinaigrette, Old Fashioned Potato Egg Salad, Pasta Salad with Pesto Vinaigrette, Caesar Potato Salad, Antipasto Salad, BLT Italian Bread Salad, Roasted Vegetable Salad, Peanut Noodle Salad, Bow Tie Pasta

Choice of One Starch:
Garlic Herb Roasted Reds, Mashed Potatoes or Rice Pilaf

Buffets Also Include:
Fresh Seasonal Vegetable, Assorted Breads & Butter, Homemade Dessert, Fair Trade Coffee & Tea Service

Entrée Options:

BEEF
- Roasted New York Sirloin with Demi Glaze & Horseradish Sauce
- Braised Beef Brisket with Roasted Vegetable & Pan Sauce
- Farmhouse Meatloaf with Country Gravy
- Herb Roasted Tenderloin, Gorgonzola Cream Sauce (additional $20 pp)

POULTRY
- Chicken Cordon Bleu with Supreme Sauce
- Chicken Florentine
- Almond Crusted Chicken with Blueberry Ginger Chutney
- Tequila Lime Marinated Chicken with Black Bean & Corn Salsa, Cheddar Cheese
- Baked Stuffed Chicken Italiano with Ricotta, Roasted Red Peppers, Spinach, Romano & Parmesan Cheese
- Chicken Prosciutto, Baked, Stuffed with Herb Goat Cheese and Prosciutto
- Chicken Marbella
- New England Baked Chicken with Apple Sausage Cornbread Stuffing
- Chicken Parmesan over Pasta with Parmesan Cheese
- Chicken Piccata or Marsala
- Roast Turkey, Herb Stuffing Turkey Gravy, Cranberry Sauce

PORK
- Herb Roasted Pork Loin with Apple Sausage, Cornbread Stuffing, Pan Gravy

FISH & SEAFOOD
- Grilled or Broiled Salmon with Sweet Basil Vinaigrette, Strawberry Salsa, Orange Maple Ginger
- Lemon Butter Baked Haddock with Sweet Cracker Crumbs
- Crab Cakes with Lemon Herb Aioli

PASTA & VEGETARIAN
- Meat or Vegetable Lasagna
- Eggplant Parmesan
- Pasta Primavera with a Seasonal Vegetable and Light Herb Sauce
- Butternut Squash Ravioli with Maple Brown Sugar Cream Sauce
- Three Cheese Macaroni & Cheese

Theme Buffets

Minimum 24 people

Backyard BBQ
$28 pp

Included:
- **All Meats:** Hamburgers, Hot Dogs & Vegetarian Burgers
- Garden Salad with Homemade Dressing
- Corn on the Cob
- Condiment Platter
- Homemade Strawberry Shortcake
- Iced Tea & Lemonade

All American BBQ
$38 pp

Included:
- Garden Salad with Homemade Dressings
- **Choice of one:** Pasta Salad, Old Fashioned Potato Salad, Coleslaw, Orzo Salad with Feta, Maple Baked Beans
- **Corn on the Cob with butter**
- Hamburgers, Hot Dogs & Vegetarian Burgers
- BBQ Chicken (on the bone)
- Grilled Marinated Beef Tips (Add $18 pp)
- BBQ Pork Rib (Add $10 pp)
- Rolls & Butter, Condiment Platter
- Homemade Dessert: Strawberry Shortcake, Fruit Cobbler or Seasonal Pies with Real Whipped Cream
- Iced Tea & Lemonade

New England Lobster Bake
Market Price, per person

Included:
- 1¼ pound Boiled Lobsters with Drawn Butter
- Mussels
- Choice of Beef Tips or BBQ Chicken
- Clam Chowder with Oyster Crackers
- Corn on the Cob
- Pasta & Potato Salad
- Garden Salad with Homemade Dressing
- Rolls & Butter
- Homemade Dessert: Strawberry Shortcake with Real Whipped Cream
- Iced Tea & Lemonade