



GLOBALLY INSPIRED . LOCALLY SOURCED . PERSONALLY CREATED

PICK UP | DELIVERY MENU SPRING/SUMMER 2024

ONLINE ORDER FORM | www.coleman-catering.com/cater-request

FOR CUSTOM & FULL SERVICE MENUS CONTACT | sales@coleman-catering.com

IMPORTANT ORDERING NOTES

- We request a 48 hour notice for weekday caterings and a 2 week notice for off-hour or Saturday events.
- Catering orders outside of our regular hours may incur higher minimums and additional charges.
- Orders are not confirmed until our sales team has received an approval of the invoice and payment.
- Menu prices do not include state and local tax, gratuities, equipment and other fees.
- We are a nut allergy safe cafe and bakery.
- When placing your order, please inform our sales department if a person in your party has a food allergy.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
- Allergy key: VEGETARIAN(veg), VEGAN(vg), GLUTEN FREE(gf), DAIRY FREE(df), allergen optional followed by(o) example(dfo)

PICK UP

- Catering pick up is regularly available Monday - Saturday from 7am- 2pm at our cafe, Salt & Light Cafe, 159 Main Street, Groton MA. Contact us for pick up options outside our regular hours.

DELIVERY

WEEKDAY DELIVERY is regularly available Monday - Friday from 7am - 2pm. Contact us for deliveries outside our regular hours.

- Food/beverage minimum starts at \$150 and may increase depending on location and peak seasons.
- Delivery charge starts at \$15 and increases depending on location and set up time.
- Delivery spots are on a first come/first serve basis and may carry higher minimums.

SATURDAY DELIVERY is regularly available from 7am - 2pm. Contact us for deliveries outside our regular hours.

- Food/beverage minimum starts at \$500 and may increase depending on location and peak seasons.
- Delivery charge starts at \$50 and increases depending on location, peak seasons and set up time.
- Delivery spots are on a first come/first serve basis and may carry higher minimums.

BUFFETS & TRAYS

CONTINENTAL BUFFET \$12 per person (veg, dfo, gfo)

Assorted breakfast pastries, fresh cut fruit, hot coffee and/or orange juice

HEALTHY START BUFFET \$18 per person (veg, dfo, gfo)

Yogurt parfaits, fresh fruit cups, assorted bagels with cream cheese, hot coffee and/or orange juice

BREAKFAST TACO BUFFET \$20 per person (veg, dfo, gfo)

Scrambled eggs, breakfast potatoes, chorizo with onions+peppers, salsa, guacamole, shredded cheese, hot coffee, orange juice

FRITTATA bacon, onion, Swiss \$55 (gf)

FRITTATA vegetable, goat cheese \$55 (veg/gf)

VEGAN HASH seasonal vegetables, breakfast potatoes, Jamaican BBQ sauce, chimichurri, seared avocado \$70/8-12 side servings (vg/df/gf)

PORK HASH pulled pork, breakfast potatoes, Jamaican BBQ sauce, chimichurri \$80/8-12 side servings (df/gf)

SANDWICHES served on bagels and rolls from our bakery (GF bread available)

BBQ BRISKET two cage-free eggs, Jamaican BBQ sauce, cotija cheese \$10 (dfo)

GUAC & GOAT guacamole, cage-free egg, goat cheese \$9 (df, veg)

PULLED PORK red onion, cage-free egg, Swiss \$9 (dfo)

DOUBLE EGG two cage-free eggs, Cabot cheddar \$6 (veg/dfo)

BEC 2pc extra thick bacon, cage-free egg, Cabot cheddar \$8.5 (dfo)

ADDITIONS

BAGEL TRAY fresh from our bakery with whipped cream cheese, jam, coffee butter \$48/dozen (vg, dfo)

MORNING BAKERY TRAY of breads scones, muffins and pastries from our bakery with butter and jam \$50/dozen (vg/dfo/gfo)

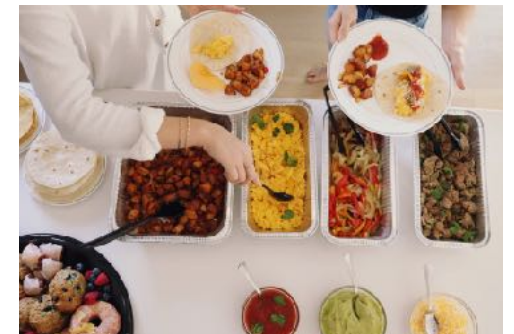
BREAKFAST POTATOES Cajun seasoned red potatoes with onions and peppers \$40/serves 10-12 (vg/df/gf)

LEMON-PEPPER BACON extra thick bacon candied in a lemon-pepper sugar \$60/24 pieces (df, gf)

GREEK YOGURT PARFAITS Greek yogurt, weekly fruit preserve, chia seeds, salted-honey granola \$66/dozen (veg/gfo)

FRESH CUT FRUIT TRAY \$60/serves 8-12 | \$110/serves 18-24 (vg, df, gf)

BREAKFAST



SANDWICH PACKAGES

BBQ SANDWICH BUFFET \$20 per person/minimum order of 12 (gfo/ df)

Pulled pork, pulled beef brisket and BBQ chicken, fresh sandwich rolls, cabbage slaw, assorted seasonal BBQ sauces, homestyle potato salad, seasonal garden salad with vinaigrette, assorted cookies

SANDWICH/WRAP BUFFET \$19 per person/minimum order of 10 guests (vg/df/gfo)

Sandwich/wrap selection, fresh cooked potato chips, seasonal garden salad with vinaigrette, assorted cookies

SANDWICH/WRAP BUFFET \$19 per person/minimum order of 10 guests (vg/df/gfo)

Sandwich/wrap selection, fresh cooked potato chips, seasonal garden salad with vinaigrette, assorted cookies

SANDWICHES SELECTIONS

BLT SANDWICH \$13 each (df/gfo)

Thick-cut bacon, greens, tomato, herb mayonnaise, fresh olive oil roll

CHICKEN CAESAR WRAP \$13 each (dfo)

Roasted chicken, romaine, croutons, parmesan, dressing, tortilla wrap

BLUEBERRY-BALSAMIC CHICKEN SANDWICH \$13 each (df/gfo)

Blueberry-balsamic chicken breast, slaw, tomato, mayonnaise, fresh olive oil roll

BEEF BRISKET & CARAMELIZED ONION WRAP \$13 each

Beef brisket, caramelized onions, tomato, lettuce, parmesan cheese, hickory BBQ sauce

CARIBBEAN BEEF BRISKET WRAP \$13 each (df)

Beef brisket, grilled pineapple salsa, black beans, lettuce, spicy Jamaican BBQ sauce

ROASTED TURKEY SANDWICH \$13 each (df/gfo)

Roasted Turkey, lettuce, blackberry mustard, caramelized onions, fresh olive oil roll

VEGAN ALT SANDWICH \$13 each (vg/gfo)

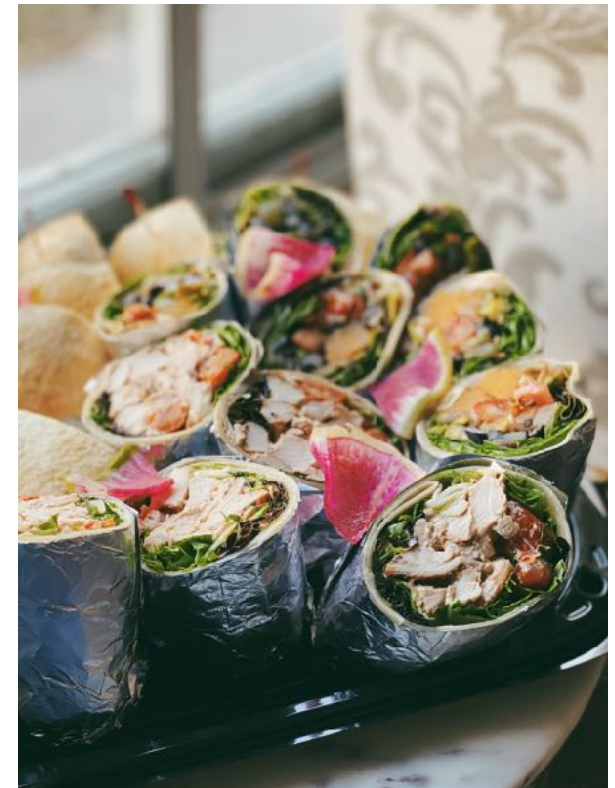
Avocado, lettuce, tomato, blueberry-balsamic vinaigrette, fresh olive oil roll

RED PEPPER HUMMUS WRAP \$13 each (vg/df)

Fresh and roasted seasonal vegetables, pickled red onion, lettuce, goat cheese, hummus

CONTACT US FOR DAILY AND WEEKLY SPECIAL SANDWICHES AND WRAPS!

SANDWICHES



SALAD TRAYS Serves 8-12 | 18-24.

DRESSINGS BOTTLED ON THE SIDE

CAESAR Romaine, parmesan, olive oil croutons, fried capers, creamy Caesar dressing \$40 | \$75 (gfo)

TOSSED GARDEN SALAD Little Leaf Farms gem lettuce, fresh seasonal vegetables, seasonal vinaigrette \$45 | \$75 (vg/df/gf)

FIELD GREEN with VINAIGRETTE Little Leaf Farms gem lettuce with our Italian vinaigrette \$30 | \$55 (vg/df/gf)

SOUTHWESTERN SALAD Romaine, corn, black beans, crispy tortilla strips, peppers, red onion, avocado ranch dressing \$55 | \$110 (vg/df)

BERRY AND GOUDA, fresh berries, shaved gouda, toasted sunflower seeds, Little Leaf lettuce, blueberry-balsamic vinaigrette \$55 | \$110 (vg/df)

COMPOSED SALADS Serves 8-12 | 18-24.

INGREDIENTS AND DRESSING TOSSED TOGETHER

VEGETABLE & ORZO SALAD Roasted and fresh seasonal vegetables, orzo, herbs, olive oil \$42 | \$80 (veg/df)

HOMESTYLE POTATO SALAD Red potatoes, onions and peppers, ranch dressing \$36 | \$70 (veg/df/gf)

ASIAN NOODLE SALAD Udon noodles, cabbage, sesame seeds, edamame, carrots, siracha-ginger vinaigrette \$50 | \$90 (veg/df)

BALSAMIC CAPRESE SALAD Fresh ciliegine mozzarella, baby tomatoes and kalamata olives, basil, roasted garlic-balsamic vinaigrette \$50 | \$80 (veg/gf)

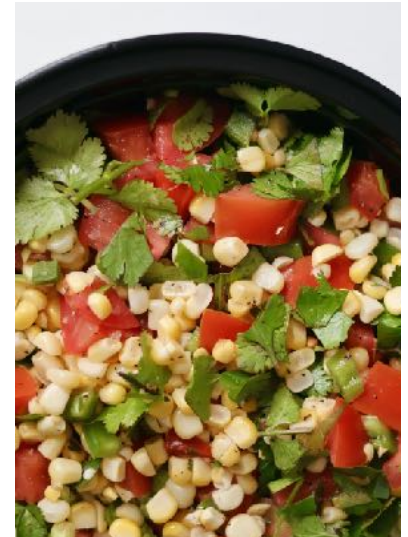
CORN & TOMATO SALAD Grilled corn, baby tomatoes, black beans, red onion, cilantro, chipotle-lime vinaigrette \$45 | \$80 (vg/df/gf)

WATERMELON & BASIL SALAD fresh watermelon, basil, greens, shaved coconut, lemon citronette \$55 | \$95 (vg/df/gf)

TORTELLINI SALAD baby tomatoes, cucumbers, herbs \$55 | \$95 (vg/df/gf)

CONTACT US FOR DAILY AND WEEKLY SPECIAL SALADS!

SALADS & SIDES



APPETIZERS

TRAYS Each tray serves 18-24 guests

SEA SALT POTATO CHIPS with French onion dip and ranch dressing \$85 (vg/df/gf)

SEASONAL VEGETABLES Caesar dressing and seasonal hummus \$85 (vgo/df/gf)

TORTILLA CHIPS with pineapple salsa and tomato salsa \$95 (vg/df/gf)

CHILLED/ROOM TEMPERATURE 2 dozen minimum each

CUT FRUIT SKEWERS with yogurt dip \$32 dozen (vgo/df/gf)

BALSAMIC CAPRESE SKEWERS \$32 dozen (veg/gf)

BACON WRAPPED BRUSSELS SPROUTS \$36 dozen (df/gf)

BACON WRAPPED POTATOES SPROUTS \$36 dozen (df/gf)

WATERMELON & HALLOUMI SKEWER \$40 dozen (veg/gf)

GRILLED SHRIMP SKEWER classic cocktail sauce \$40 dozen (df/gf)

DEVILED EGGS white wine filling \$24 dozen (veg/gf)

SPINACH AND FETA PUFF PASTRY \$36 dozen (veg)

RASPBERRY & BRIE PUFF PASTRY \$40 dozen (veg)

ROASTED TURKEY SLIDER, caramelized onion, blackberry dijon \$100 (df)

BACON SLIDER, lettuce, tomato, herb mayonnaise \$96 (df)

AVOCADO SLIDER, lettuce, tomato, blueberry-balsamic \$100 (veg/df)

STEAK SLIDER, tomato, parmesan, blackberry BBQ \$120

FINGER ROLL PLATTER chicken salad, tuna salad, egg salad \$80/24pc

WARM 2 dozen minimum each

STEAK SKEWER \$40 dozen (df/gf)

CHOOSE: chimichurri | sweet BBQ | blackberry BBQ

CHICKEN SKEWER \$36 dozen (df/gf)

CHOOSE: hickory BBQ | blackberry BBQ | lemon-herb

CRAB CAKES, grilled pineapple salsa \$60 dozen

BEEF MEATBALLS marinara, parmesan \$36 dozen



BUFFET PACKAGES

10 guest minimum per package

EXECUTIVE BUFFET \$24 per person

MARINATED STEAK TIPS and BLUEBERRY-BALSAMIC CHICKEN BREAST

Roasted red potatoes, roasted seasonal vegetables, seasonal salad, honey-buttered dinner rolls

EXECUTIVE BUFFET #2 \$28 per person

HERB CRUSTED SALMON and MARINATED STEAK TIPS

Roasted red potatoes, asparagus, Caesar salad, garlic-butter dinner rolls

TACO BUFFET \$17 per person

SLOW COOK, PULLED CHICKEN, BEEF, PORK

Flour tortillas, shaved lettuce, onions and peppers, salsa, sour cream, pickled jalapeño, chipotle hot sauce, shredded cheese, rice and beans

Add MAHI MAHI \$6 per person

Add guac \$2 per person

SLIDER BAR \$21 per person

GRILLED CHICKEN | BEEF BURGER | PULLED PORK

Slider rolls, shaved lettuce, onions and peppers, cheddar cheese, pickled jalapeño, BBQ sauces, ketchup, seasonal garden salad, orzo salad

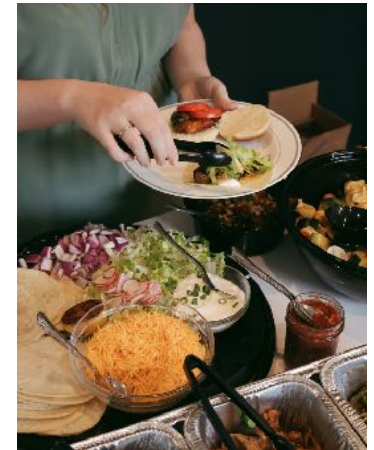
BBQ PACKAGE \$20 per person

BEEF BRISKET, PULLED PORK and BBQ CHICKEN BREAST, corn & tomato salad, cabbage slaw, corn bread, BBQ sauces

ADD: Glazed pork ribs \$30/full rack

Steak Tips \$4/per person

Extra Sides (see side dish trays) \$3/per person



CONTACT US FOR VEGETARIAN SUBSTITUTIONS!

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CHICKEN

CHICKEN PICCATA, white wine caper sauce \$75 | \$140 (gfo)

CHICKEN TIPS \$75 | \$140 (gf/df)

CHOOSE: hickory BBQ | lemon-herb | Jamaican BBQ | blueberry balsamic | chimichurri

BONELESS CHICKEN BREAST \$75 | \$140 (gf/df)

CHOOSE: hickory BBQ | lemon-herb | Jamaican BBQ | blueberry balsamic | chimichurri

CHICKEN ZITI BROCCOLI, lemon-white wine sauce \$65 | \$140

PORK

BBQ GLAZED BABY BACK RIBS \$85-3 racks (gf/df)

SLOW COOKED BBQ PULLED PORK \$80 | \$150 (gf/df)

GRILLED ITALIAN SAUSAGE, onions and peppers \$70 | \$130 (gf/df)

SAUSAGE AND RICOTTA PASTA BAKE \$65 | \$125

BEEF

SLOW COOKED BBQ BEEF BRISKET \$140 | \$280 (gf/df)

MARINATED STEAK TIPS \$120 | \$230 (gf/df)

CHOOSE: blackberry BBQ | garlic-herb

BEEF MEATBALLS, marinara sauce, parmesan \$60 | \$110

BEEF LASAGNA \$65 | \$130

VEGETARIAN

CHEESE LASAGNA \$55 | \$110 (veg)

SEASONAL VEGETABLE LASAGNA \$65 | \$120 (veg)

ZITI PRIMAVERA, seasonal vegetables, white wine sauce \$55 | \$110 (veg)

MARINATED PORTOBELLO STACKER, roasted tomato, onion, parmesan cheese, chimichurri \$75 | \$130 (veg/dfo/gf)

ENTREE TRAYS

Small serves 8-12 | large serves 20-24

SEAFOOD

HERB CRUSTED ATLANTIC SALMON \$120 | \$240 (gf/df)

LEMON-PEPPER ATLANTIC SALMON \$120 | \$240 (gf/df)

SHRIMP SCAMPI, linguini \$120 | \$240 (df)

CARIBBEAN SPICED MAHI MAHI, pineapple salsa (gf/df)

GRILLED SWORDFISH, seasonal relish \$240/serves 20 (gf/df)



SIDE DISH TRAYS

CREAMY MAC AND CHEESE \$45 | \$90 (veg)

WILD RICE PILAF \$36 | \$72 (gf/df/veg)

RICE AND BEANS \$36 | \$72 (gf/df/veg)

PENNE WITH MARINARA \$36 | \$72 (df/veg)

ROASTED POTATOES \$36 | \$72 (gf/df/veg)

MASHED POTATOES \$36 | \$72 (gf/veg)

ROASTED SEASONAL VEGETABLES \$36 | \$72 (gf/df/veg)

CILANTRO LIME CABBAGE SLAW \$30 | \$60 (gf/df/veg)

BAKED BEANS \$36 | \$72 (gf/df/veg)

ARTISAN FLATBREAD 10"x16" serves 2-4

(allergens depend on toppings chosen. Please inform your account rep of allergies in your party)

3 CHEESE & RED SAUCE FLATBREAD \$14

CHOOSE TOPPINGS \$1/each

CHICKEN - BRISKET - BBQ PULLED PORK - ASPARAGUS

PEPPERS - ONIONS - RICOTTA - CONFIT GARLIC BACON

BUFFALO CHICKEN CARAMELIZED ONIONS - CAJUN SHRIMP (+\$2)

SNACKS & SIDES

Small serves 8-12 | large serves 20-24

BREADS FROM OUR BAKERY

OLIVE OIL FOCACCIA SQUARES \$24/dozen (df/veg)

SOUTHERN CORN BREAD \$18/dozen (veg)

HONEY BUTTER DINNER ROLLS \$12/dozen (veg)

GARLIC-BUTTER DINNER ROLL \$12/dozen (veg)

SLIDER ROLLS \$12/dozen (df/veg)

SANDWICH ROLLS \$18/dozen (df/veg)

HOUSE-MADE SAUCES \$8/16oz (gf/df/veg)

Jamaican BBQ Sauce

Hickory BBQ Sauce

Blackberry BBQ Sauce

Steak Sauce

Italian Vinaigrette

Blueberry-Balsamic Vinaigrette

Caesar Dressing (not gf/df)

Chipotle Hot Sauce

Chimichurri

DESSERTS

Minimum of 2 dozen each

COOKIES and BARS Priced per dozen

COOKIE/BAR TRAY \$40 (veg)

Assortments of our seasonal cookies and bars

COOKIES TRAY \$36 (veg)

Assortments of our seasonal cookies

BARS TRAY \$48 (veg)

Assortments of our seasonal bars and brownies

GLUTEN FREE / VEGAN BROWNIE \$4 each (gf/df/veg)

BITES Priced per dozen.

DARK CHOCOLATE CAKE TRUFFLES \$36 (veg)

BERRIES AND CREAM TARTLETS \$36 (veg)

MINI WHOOPEE PIES \$36 (veg)

S'MORES POPS \$28 (veg)

CHEESECAKE PARFAIT \$66 (veg)

CUPCAKES \$60/dozen. (gfo/dfo/veg)

CAKE FLAVORS

VANILLA | CHOCOLATE

BUTTERCREAM FLAVORS

VANILLA | CHOCOLATE | FRESH BERRY | WEEKLY SPECIAL

SPECIAL AND CUSTOM FLAVORS, BUTTERCREAM, GARNISHES AVAILABLE!

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COFFEE and TEA each serves 10

organic, fair-trade, small batch coffees and teas

HOT COFFEE TRAVELER \$35

regular | decaf

ICED COFFEE TRAVELER \$35

COLD BREW ICED COFFEE \$40

HOT TEA \$35

black | herbal | green

ICED TEA \$35

black | herbal | green

Cups, cream and condiments included, by request for travelers

CANNED and BOTTLED (gf/df/veg)

CANNED SODA \$2.25 each

COKE | DIET COKE | SPRITE | GINGER ALE

POLAND SPRINGS BOTTLED WATER \$1.75 each

SARATOGA GLASS BOTTLE WATER \$3 each

SARATOGA GLASS BOTTLE SPARKLING WATER \$3 each

SPINDRIFT FLAVORED SPARKLING WATER \$3 each

NATALIES FRESH ORANGE JUICE \$5 each

HOUSE-MADE CLASSIC LEMONADE \$5 each

HOUSE-MADE BERRY-MINT LEMONADE \$5.5 each

BEVERAGES

DISPOSABLES

DISPOSABLE PLATES, CUTLERY and NAPKIN \$.75/set

DISPOSABLE SOUP CUP, NAPKIN and SPOON \$.75/set

UPGRADED WHITE PLASTIC PLATE, SILVER CUTLERY and
LINEN-FEEL NAPKIN \$3/set

10 PLASTIC or PAPER CUPS \$3

DISPOSABLE CHAFING RACK, WATER PAN and FUEL CANS \$15/set

SERVING TONGS and SPOONS \$2/each

ORDERING

REGULAR CATERING HOURS

TUESDAY - SATURDAY 6am - 2pm

SUNDAY AND MONDAY closed

SALES OFFICE HOURS

MONDAY - FRIDAY 8am - 6pm

SAT AND SUN closed

TO ORDER

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