

OFF SITE CATERING

with **THE MAD HATTER**

(585) 545 - 4985 | 176 S. GOODMAN STREET | ROCHESTER, NY 14607



OFFSITE EVENTS

Pick Up or Delivery (within Monroe County)

DELIVERY AVAILABLE

within 30 miles on orders of \$200+
Delivery charge \$20 | Driver gratuity not included

SET UP INCLUDED

HOT FOODS

Prepared in foil pans
Sternos and disposable pan racks are provided for all hot food

We provide a \$2.00 refund on each pan rack returned
Or keep them for your next catering event with us and receive a \$2.00 off each rack!

PLACE SETTINGS AVAILABLE

A plate & rolled plasticware | +\$.25pp

YOUR CUSTOM MENU

All of our menus are a la carte.
You can customize your selections with our event planner.

Inquire about our
GLUTEN FREE AND VEGAN OPTIONS

SEE OUR CATERING MENUS

for all inclusive and additional options for your event or meeting

WE TRULY CAN ACCOMMODATE JUST ABOUT ANY EVENT, IN-HOUSE OR OFF SITE!

Events as small as 10 | Events as large as 200 guests | Office Meeting | Boxed Lunches | Baby Shower | Corporate
Event/Training | Surprise Party | Graduation | Rehearsal Dinner | Wedding | Bridesmaids Getting Ready

BREAKFAST CATERING MENU



Priced for 20-22ppl unless otherwise noted. Hot foods are prepared in foil pans. sterno and disposable pan racks are provided for all hot food.

Farm Fresh Scrambled Eggs <i>(Dairy Free)</i>	\$25.00	Breakfast Burrito <i>(10 pieces)</i> Ask about flavors or select an assortment	\$40.00	Quiche	Prices vary \$15-\$17.00
Hatters Scramble	\$35.00	Buttermilk Pancakes	\$30.00	Housemade 9in pie crust filled with custom quiche flavors. Yields 6-10 pieces, depending on slicing. <i>(GF Pie Crust available for an additional \$4.00 per quiche)</i>	
Florentine Scramble	\$35.00	Thick Cut French Toast	\$40.00	<i>Choose from:</i> Veggie Ham & cheese Meat lovers Lorraine Broccoli & cheese Rst red pepper, goat cheese, & spinach Sausage & cheese Tomato & herbs	
British Scramble	\$40.00	Challah French Toast	\$50.00	Mini Cheddar Cheese Buttermilk Biscuits	\$25.00 <i>(25 pieces)</i>
Tofu Scramble	\$40.00	Gluten Free French Toast	\$80.00	Roasted Red Potatoes	\$40.00 <i>(GF, V) (Ketchup provided)</i>
Frittata Cups	\$40.00	Parfait Cups	\$25.00	Assorted Breakfast Meats	\$50.00 <i>Choose from:</i> Applewood smoked bacon Bangers Ham <i>(GF)</i> Duck bacon <i>(+\$10.00)</i>
Breakfast Sandwiches <i>(10 pieces)</i> Assorted breakfast meats, egg, and cheese on grilled Martisciello's bread. <i>GF option available +\$2.00 per sandwich</i>	\$35.00	Seasonal Fresh Fruit Tray	sm \$29.99 <i>(serves 8-10)</i> 1g \$69.99 <i>(serves 25-30)</i>	Breakfast Pastry Tray	\$60.00 Choice assortment of mini scones, mini muffins, mini Danish <i>(40 pieces)</i>
				Clotted Cream <i>(16oz container)</i>	\$8.00
				Preserves from Arbor Hills	\$6.00

BEVERAGES

Cups provided

BOX OF FRESH BREWED EVENING STAR COFFEE

20 cup box | \$30.00
Plain Regular or Decaf
OR Seasonal Flavor
creamers & sweeteners provided

BOX OF HOT WATER WITH ASSORTED ORGANIC LOOSE-LEAF TEA SACKS

20 cup box | \$25.00
creamers & sweeteners provided
HONEY +\$5.00

FRESH SQUEEZED ORANGE JUICE

1 gallon | \$60.00

REGULAR ORANGE JUICE

1 gallon | \$10.00

LEMONADE

1 gallon | \$10.00

FRESH BREWED UNSWEETENED ICE TEA

1 gallon | \$15.00
lemons & sweeteners provided



LUNCH CATERING MENU



WRAPS & HEARTY SANDWICHES

BOXED LUNCH ORDER

Includes a wrap or hearty sandwich, fresh fruit slices or mini salad
(Ranch or Balsamic)
a cookie and a bottled water.
\$11.00pp *(minimum order 10 ppl)*

CATERING TRAYS

Small: 8-10ppl
8 wraps \$49.99

OR 8 hearty sandwiches \$59.99

Medium: 14-16ppl
14 wraps \$79.99

OR 14 hearty sandwiches \$89.99

Large: 18-20ppl
18 wraps \$104.99

OR 18 hearty sandwiches \$114.99

WRAP FLAVORS *(v)*

Spinach | Cheddar Jalapeno

BREAD FLAVORS

French bread | Sourdough
Thick Brown | Seeded Rye
Housemade Focaccia

Gluten free white *(+\$2.00 per sandwich)*

FILLING FLAVORS

Buffalo Tofu *(wrap only)*

Portobello | Caprese Tofu *(wrap only)*

Egg Salad | Albacore Tuna Salad

Chicken Salad | Turkey & Swiss

Shredded Buffalo Chicken

Shredded Pesto Chicken

Turkey Avocado BLT

PETITE TEA SANDWICHES

CATERING TRAYS

Choose 3 options | 40 triangles
\$49.99 *(average 2-3pp)*

FLAVORS

Dill cream cheese & cucumber
Albacore Tuna salad | Egg salad
Avocado, bacon, & field greens
Chicken salad | Turkey & swiss
Fresh mozzarella w/roasted red pepper
Fruit preserves & cream cheese

SPECIALTY GREEN SALADS

Small: 8-10ppl \$29.99

Large: 22-25ppl \$64.99

DRESSING FLAVORS

Balsamic vinaigrette *(v)*

Ranch | Sesame ginger | Italian

ADDITIONS

Grilled Chicken sm \$12.99 lg \$19.99

Grilled tofu sm \$9.99 lg \$15.99

(Cheese and nuts can be placed in separate containers upon request. All dressings on side, except Caesar salad)

HOUSE

Mix of spring mix and romaine, shredded rainbow carrots, cucumbers, and grape tomatoes. Croutons on side. Choose 1 dressing for small, 2 for large.

CAESAR

Romaine tossed in Caesar dressing and mixed with shaved parmesan.

Croutons on side.

BEEF

Topped with goat cheese crumbles, marinated beets & pine nuts.

Paired with housemade

Balsamic Vinaigrette Dressing

PEAR

Topped with diced Bartlett pears, gorgonzola cheese & chopped pecans.

Paired with housemade

Balsamic Vinaigrette dressing

SPINACH

Topped with goat cheese crumbles, diced applewood bacon, grape tomatoes, and chopped pecans.

Paired with housemade

Balsamic Vinaigrette Dressing

HARVEST

Spring mix topped with dried cranberries, gorgonzola cheese, diced apples, and chopped pecans.

Paired with housemade

Balsamic Vinaigrette Dressing

COLD SALADS

Small: 8-10ppl \$34.99

Large: 22-25ppl \$69.99

PASTA SALAD

Tri colored pasta mixed with fresh mozzarella, sliced black olives, diced green bell peppers, cherry tomatoes in our house made Italian dressing

TORTELLINI SALAD

Cheese tortellini mixed with roasted red pepper strips, pepperoni, diced green bell peppers, & sliced black olives

POTATO SALAD

mustard & mayonnaise base mixed with shredded rainbow carrots, diced celery, diced onions and hard-boiled eggs *(GF)*

COLESLAW

Traditional sweet slaw with a vinegar mayonnaise-based dressing *(GF)*

TOMATO & CUCUMBER

Tossed in our house made seasoned olive oil & vinegar, with basil and onion *(GF, V)*

SIDE DISHES

SEASONAL FRESH FRUIT TRAY

Small: 8-10ppl \$30.00

Large: 25-30ppl \$70.00

Sliced melon, pineapple and seasonal berries *(GF, V)*

VEGGIE TRAY

Small: 12-15ppl \$30.00

Large: 25-30ppl \$55.00

Sliced celery, carrots, cucumbers, grape tomatoes, & bell peppers with a ranch dipping sauce.

ADD HUMMUS

sm 8.99 lg \$12.99

SUB OUT HUMMUS FOR RANCH

sm \$3.99 lg \$6.99 *(GF, V)*

HUMMUS & PITA TRAY

Small: 12-15ppl \$30.00

Large: 25-30ppl \$50.00

Assortment of white and whole wheat pita triangles



DINNER CATERING MENU



HORS D'OEUVRES

STUFFED MUSHROOMS

with sausage | 50 pieces | \$69.00
Vegan option +\$7.00
GF option +\$10.00
Vegan & GF option +\$15.00

BACON WRAPPED SCALLOPS (GF)

50 pieces | \$70.00

BITE SIZE ASSORTED QUICHE

50 pieces | \$55.00

CHARCUTERIE (GF)

Small: 20-25ppl \$49.99

Large: 45-50ppl \$99.99

ARTISAN CHEESE TRAY

Small: 20-25ppl \$39.99

Large: 45-50ppl \$59.99

Brie, baby swiss and fresh mozzarella
served with rosemary baguettes
GF Crackers available +\$10.00

SWEDISH MEATBALLS

50 pieces | \$60.00

CHICKEN WINGS

Plain, Buffalo, or Garlic Parmesan

25 pieces | \$32.00

BRUSCHETTA

Served on toasted baguettes

40 pieces | \$45.00

VEGGIE TRAY

Small: 12-15ppl \$30.00

Large: 25-30ppl \$55.00

Sliced celery, carrots, cucumbers,
grape tomatoes, & bell peppers
with a ranch dipping sauce

ADD HUMMUS

sm 8.99 lg \$12.99

SUB OUT HUMMUS FOR RANCH

sm \$3.99 lg \$6.99 (GF, V)

HUMMUS & PITA TRAY

Small: 12-15ppl \$30.00

Large: 25-30ppl \$50.00

Served with pita triangles

ENTREES

Priced for 20-22ppl

Hot foods are prepared in foil pans. Sternos and
disposable pan racks are provided for all hot food.

PRIME RIB (GF)

inquire for pricing

CHICKEN FRENCH

\$65.00

OVEN ROASTED CHICKEN (GF)

\$55.00

BBQ STYLE CHICKEN (GF)

\$62.00

CHICKEN PARMESAN

(Parmesan cheese provided)

GF option +\$10.00/pan

\$65.00

EGGPLANT PARMESAN

(Parmesan cheese provided)

GF option +\$10.00/pan

\$60.00

CHICKEN CACCIATORE (GF)

(Parmesan cheese provided)

\$55.00

LASAGNA

\$60.00

VEGETARIAN LASAGNA

(Parmesan cheese provided)

\$70.00

ITALIAN SAUSAGE (GF)

with peppers & onions

\$60.00

PESTO CHICKEN PASTA

GF option +\$10.00/pan

\$70.00

PULLED BBQ PORK OR CHICKEN

(bread provided)

\$70.00

BAKED COD

GF option, no crumb topping

\$60.00

SHEPPARD'S PIE (GF)

\$55.00

COCONUT-CRUSTED TOFU (GF, V)

\$55.00

SIDES

Priced for 20-22ppl

BAKED ZITI WITH RICOTTA

(Parmesan cheese provided)

GF option +\$10.00/pan

\$50.00

PENNE ALFREDO

GF option +\$10.00/pan

\$55.00

PENNE BOLOGNESE

GF option +\$10.00/pan

\$55.00

MAC AND CHEESE

with a bread crumb topping

GF option +\$10.00/pan

\$45.00

GREENS AND BEANS

(Parmesan cheese provided)

Vegan option - no cheese provided

\$45.00

ROASTED PESTO VEGGIES (GF)

\$55.00

ROASTED RED POTATOES (V)

(ketchup provided)

\$40.00

GARLIC RED SKIN

MASHED POTATOES

\$55.00

V option +\$5.00/pan

STEAMED

SEASONAL VEGETABLES (GF, V)

\$40.00

MARTISCIELLO'S

ITALIAN BREAD

w/butter (12 slices per loaf)

\$3.00 per loaf

