

# OFFSITE CATERING

with THE MAD HATTER

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

## 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 already provided or returned at end  
Or keep them for you next catering event with us and receive a \$2.00 off each rack!*

## PLACE SETTINGS AVAILABLE

A plate & rolled plasticware | +\$0.25pp

## YOUR CUSTOM MENU

All of our menus are a la carte,

with pricing details listed at your fingertips for easy calculations.

We ask that you please call to place your catering order and confirm delivery details, food counts, and customizations.

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!

Events as small as 20 & as large as 200 guests | Office Meeting | Boxed Lunches | Baby Shower  
Corporate Event/Training | Surprise Party | Graduation | Rehearsal Dinner | Wedding | Bridal Party 'Getting Ready'

# BREAKFAST CATERING MENU

*A la carte | Priced for 20-22ppl unless otherwise noted.*

*Hot foods are prepared in foil pans. sterno's 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 Housemade 9in pie crust filled with custom quiche flavors. Yields 6-10 pieces, depending on slicing. <i>(GF Pie Crust available for +\$4.00/quiche)</i>	Prices vary \$15-\$17.00
Hatters Scramble	\$35.00	Buttermilk Pancakes Housemade buttermilk pancakes served with syrup & butter	\$30.00	<i>Choose from:</i> Veggie   Ham & cheese   Meat lovers Lorraine   Broccoli & cheese Rst red pepper, goat cheese, & spinach Sausage & cheese   Tomato & herbs	
Rabbits Scramble	\$35.00	Thick Cut French Toast Martusciello's Italian bread dipped in our vanilla custard batter, grilled & served with syrup & butter.	\$40.00	Mini Housemade Cheddar Cheese Buttermilk Biscuits <i>(25 pieces)</i>	\$25.00
Queen Scramble	\$40.00	Challah French Toast Dipped in our vanilla custard batter, grilled & sprinkled with cinnamon & powdered sugar. Served with syrup & butter.	\$50.00	Roasted Red Potatoes <i>(GF, V) (Ketchup provided)</i>	\$40.00
Tofu Scramble	\$40.00	Gluten Free French Toast Udi's gluten free bread dipped in our vanilla custard batter. Served with syrup & butter <i>(GF, Precautions taken)</i>	\$80.00	Assorted Breakfast Meats <i>Choose from:</i> Applewood smoked bacon   Bangers Ham <i>(GF)</i>   Duck bacon <i>(+\$10.00)</i>	\$50.00
Frittata Cups Your choice of veggie or meat lovers <i>(GF)</i>	\$40.00	Parfait Cups <i>(10 pieces)</i> Housemade granola, yogurt & berries	\$25.00	Breakfast Pastry Tray Choice assortment of mini scones, mini muffins, mini Danish <i>(40 pieces)</i>	\$60.00
Breakfast Sandwiches <i>(10 pieces)</i> Assorted breakfast meats, egg, and cheese on grilled Martusciello's bread. <i>GF option available +\$2.00 per sandwich</i>	\$35.00	Seasonal Fresh Fruit Tray Sliced melon, pineapple and seasonal berries <i>(GF, V)</i> sm \$29.99 (serves 8-10) lg \$69.99 (serves 25-30)		Clotted Cream <i>(16oz container)</i> Preserves from Arbor Hills	\$8.00 \$6.00

**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 BREWED  
UNSWEETENED ICE TEA**  
1 gallon | \$15.00  
lemons & sweeteners provided

**FRESH SQUEEZED ORANGE JUICE**  
1 gallon | \$60.00

**REGULAR ORANGE JUICE**  
1 gallon | \$10.00

**LEMONADE**  
1 gallon | \$10.00

# 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

Select two (2) flavor combos

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 | 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 housemade  
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

### 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

## ENTREES

Priced for 20-22ppl

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

### 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

### 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  
Vegan option +\$5.00/pan

### STEAMED

### SEASONAL VEGETABLES (GF, V)

\$40.00

### MARTISCELLO'S ITALIAN BREAD

w/butter (12 slices per loaf)  
\$3.00 per loaf