

catering and rental services from casual events to formal occasions

EASTHAMPTON, MASSACHUSETTS



EVENTS FROM 10 TO 1,000

We have it covered!

Serving all of Western Massachusetts and New England

Private Occasions

Weddings, Rehearsal Dinners and Engagement Parties Anniversary and Birthday Parties Cocktail and Dinner Parties Baby and Bridal Showers Graduation Parties Christenings, Bar/Bat Mitzvahs and Communions Quinceañeras / Sweet Sixteens

Business Events

Corporate Meetings and Events Fundraising Events and Grand Openings Holiday and Retirement Parties

In addition to our extensive palate-pleasing cuisine, Myer's Catering provides

Exceptional customer service Special menu items for food sensitivities / allergies



Let's get down to Business!

Breakfast

Continental \$10.25/pp

Fresh Fruit or Cereals Homemade Pastries Coffee and Tea Assorted Juices

Special Day \$16.50/pp

Homemade Pastries Scrambled Eggs Bacon, Sausage or Ham Home Fried Potatoes Coffee and Tea Assorted Juices

VIP Spread \$23.95/pp

Fresh Fruit Platter
Homemade Pastries with Bagels and Lox
Gourmet Eggs of Choice
Pancakes, French Toast or Waffles
Choice of Two Breakfast Meats
Home Fried Potatoes
Coffee and Tea
Assorted Juices

Add Yogurt and Granola to any breakfast for \$4.00/pp

Lunch

Soup and Salad \$13.25/pp

Choice of Two Soups Fresh Homemade Bread Choice of Two Salads Assorted Beverages Cookies or Dessert Bars

Gourmet Sandwiches \$15.25/pp

Choice of Salad Assorted Gourmet Sandwiches Chips Relish Tray Assorted Beverages Cookies or Dessert Bars

Wraps of the World \$15.25/pp

Choice of Salad
Assorted Gourmet Wraps
Chips
Relish Tray
Assorted Beverages
Assorted Dessert Tray

Gourmet Wrap choices may include the following:

Thai Chicken, Asian Veggie Stir Fry, Southwestern, Creole and Grilled Vegetable





Hand Made Hors d'Oeuvres

PRICES A LA CARTE PER PERSON

\$2.25/pp

Blackened Kielbasa with Horseradish Sauce Deviled Eggs Hummus Platter with Pita Chips & Veggies Homemade Chips & Salsa Spinach Artichoke Dip with Tortilla Chips Vegetable Crudité Vegetable Antipasto Platter

\$2.50/pp

Assorted Crostini
Brie en Crute
Curried Spaghetti Squash Crostini
Creole Chicken Tartlets
Domestic Cheese & Cracker Platter
Empanadas – Beef or Black Bean
Fresh Fruit Platter
Mini Quiches
Pesto Cheesecake
Pulled Pork Cups
Vegetable Spring Rolls
Wild Mushroom Bouchettes

\$2.75/pp

Butternut Squash Wontons Fruit Kabobs Sesame Chicken Tomato & Mozzarella Skewers Brie Tartlets with Grape Relish

\$3.00/pp

Chicken Satay Eggplant Stackers Kung Pow Beef Skewers Lamb Kofte with Yogurt Dip Smoked Salmon Canape Smoked Salmon Platter

\$3.50/pp

Blackened Shrimp with Remoulade Citrus Shrimp with Guacamole on a Tortilla Imported Cheese & Crackers Mini Seafood Cakes Vegetable Antipasto Platter with Meats & Cheese

\$3.75/pp

Crab Stuffed Mushrooms Thai Crab Wonton Crisps Tuna Sashimi Wonton Crisps

\$5.00/pp

Blackened Scallops with Citrus Aioli Chicken Wings – Choice of Sauce Jumbo Shrimp Cocktail Lamb Lollies Scallop & Bacon Wraps

If anyone attending your event has any food allergies, please make us aware. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Desserts

\$1.75 Flavored Mousses

\$1.75 Brownies & Blondies

\$1.75 Cookies

\$1.75 Dessert Bars

\$2.00 Apple Crisp

\$2.25 Fresh Fruit Cobbler

\$2.50 Cannoli

\$2.75 Pies

\$2.75 Carrot Cake

\$3.00 Black Forest Cake

\$3.00 Ice Cream with a Gaufrett Cookie

\$3.25 Chocolate Chambord Cake

\$3.25 Strawberry Shortcake

\$3.25 Donut Wall (includes donuts)

\$3.75 Cheesecake with Topping

\$3.75 Chocolate Dipped Strawberries

\$4.00 Crème Brûlée

\$4.95 Ice Cream Bar

\$6.00 Assorted Mini Pastries

\$6.00 Chocolate Fountain

\$1.75 Cake Cutting Fee for Outside Cakes



Late Night Snacks

\$3.00 Popcorn

\$3.95 Milk & Cookies

\$4.00 Parmesan Garlic Fries

\$4.95 Chips & Dips

\$5.25 Grilled Cheese with Tomato Soup

\$4.95 Pretzels & Beer Cheese

\$5.95 Pizza

\$6.00 S'mores Bar

\$6.25 Popcorn Chicken

\$6.95 Sliders



All packages come with choice of vegetable, salad, and side dish, bread & butter, and coffee & tea

Buffet Entrées Dinner for additional cost. Family style and stations also available. Please inquire about

ANY PACKAGE CAN BE A SIT DOWN CHILDREN'S MEALS.

Buffet Package A

\$33.95 Choice of up to 3

Chicken Pot Pie

Blackened Chicken

Chicken & Sausage Jambalaya

Chicken Stir Fry

Chicken Etouffee

Mojito Chicken

Blackened Catfish

Baked Cod

Pulled Pork

Maple Baked Ham

Country Style Ribs

Red Beans & Rice ★

Baked Ziti •

Pasta & Sauce ♦

Mushroom Marsala Risotto ♦

Gourmet Macaroni & Cheese ♦

Meat Lasagna

North African Vegetable Stew ★

Wild Mushroom & Leek Ragout over

Fried Asiago Polenta •

Lentil Croquettes ♦

Vegetable Paella ₩

Vegetable Stir Fry *

Vegetarian Stuffed Peppers ◆

Eggplant Parmesan \blacklozenge

Mustard Crusted Tofu ◆

Portabella Marsala *

Roasted Vegetable Lasagna ♦

Beef in Red Wine Sauce

Vegetarian

★ Vegan (Please ask as some vegetarian items can be made vegan)



Buffet Package B

\$38.95 Choice of up to 3 (Everything in list A plus)

Honey Bourbon Chicken

Sundried Tomato Marsala Braised Chicken

Carved Roasted Turkey

Chicken Marsala

Chicken Piccata

Chicken Parmesan

Chicken with Wild Mushroom

Balsamic Cream

Baked Stuffed Chicken

Chicken with Crab & Asparagus

Prosciutto & Mozzarella Stuffed Chicken

Turkey Ballantine

Shrimp & Sausage Jambalaya

Seafood Risotto

Hazelnut Crusted Tilapia

Jerk Pork Chops

Roasted Pork Loin

Stuffed Pork Chops

Mediterranean Pasta ♦

Pecan Encrusted Tofu ◆

Stuffed Portabella

Butternut Cannelloni

Chef Carved Top Round of Beef

Sirloin Tips

Grilled Flank Steak

Buffet Package C \$45.95 Choice of up to 3 (Everything in list A & B plus)

Grilled Breast of Duck Baked Stuffed Shrimp **Baked Scallops** Grilled Swordfish Roasted Red Snapper Blackened Scallops Grilled Salmon Pan Seared Ahi Tuna Oven Roasted Sea Bass

Grilled Pork Tenderloin Roasted Strip Sirloin

Braised Beef Short Ribs Roasted Prime Rib of Beef

Tenderloin of Beef

Rack of Lamb

Vegetables

Acorn Squash
Baked Stuffed Tomatoes +\$1.00
Broccoli
Butternut Squash
Cauliflower
Carrots with a Dill Crème Fraiche
Corn on the Cob
Fresh Asparagus
Green Bean Almondine
Haricot Verts
Maple Glazed Baby Carrots
Ratatouille
Roasted Root Vegetables
Vegetable Medley
Zucchini & Summer Squash

Fresh Salads

Apple Spinach Salad
Asian Noodle Salad
Caesar Salad
Cole Slaw
Farro Salad
Fresh Fruit Salad
Grilled Vegetable Barley Salad
Lemon Dill Orzo Salad
Pasta Salad
Pesto Linguine Salad
Potato Salad
Succotash Salad
Tomato & Cucumber Salad
Tomato & Mozzarella Salad

Side Dishes

Au Gratin Potatoes
Baked Potatoes
Baked Sweet Potatoes
BBQ Baked Beans
Creole Pan Fried Potatoes
Flavored Couscous
Long Grain & Wild Rice
Mashed Potatoes
Mashed Sweet Potatoes
Rice Pilaf
Roasted Red Potatoes
Scalloped Potatoes
Spanish Rice
Twice Baked Potatoes +\$1.50

Beverages

\$2.00 Coffee & Tea \$1.50 Iced Tea \$1.50 Lemonade \$1.75 Soda \$2.25 Cider \$2.00 Non Alcoholic Punch \$2.25 Assorted Juices \$2.50 Mulled Cider



Barbecue

The All American BBQ \$17.95 Choice of Three

Hamburgers Hot Dogs Kielbasa Vegetable Burger Tofu Dogs

The Hoe Down BBQ \$29.95 Choice of Three

BBQ Chicken Smoked Ribs Hot or Sweet Sausage Pork Chops BBQ Beef Brisket

The Summer Time BBQ \$33.95 Choice of Three

Grilled Chicken: *choice of marinade/sauces* London Broil Grilled Kabobs: *choice of beef, chicken,*

Grilled Kabobs: *choice of beet, chicken, pork, tofu, or grilled portabellas*

The Gourmet BBQ \$40.95 Choice of Three

Swordfish
Steak
Salmon
Tuna Steak
Grilled Kabobs: *choice of swordfish, lamb, or scallops*

Clam Bake Market Price

Grilled Shrimp

Clam Chowder Steamers Lobster Steak Grilled Chicken

All BBQ menus come with a choice of vegetable, side dish, salad, rolls and butter or corn bread, chips, condiments, assorted beverages or bottled water, paper products.



Let Myer's Catering Host Your Bar



Cash Bar

May require a set up fee \$500.00 minimum required

Any event under 125 people requiring a second bar will be charged \$250 set up fee

Includes the following

Glassware Liquor Bartender All Permits/Liability

Open Hosted Bar

Priced by the Hour:

1 Hour \$17.00 per guest Additional Hours \$6.00-\$8.00 per guest/per hour based on items chosen

Includes the following

Glassware Liquor Bartender All Permits/Liability

Special alcohol requests available for additional fee.

Consumption Bar

You will be charged per drink consumed at event on bill at the end. (Must have credit card on file)

Signature Drinks Available Upon Request





A la Carte Rentals

Napkins*	White \$1.25 • Color \$1.75
Table Linen 54" x 54"	White \$9.00 • Color \$11.00
Table Linen 72" x 72"	White \$10.00 • Color \$12.00
Table Linen 60" x 120"	White \$12.00 • Color \$14.00
Table Linen 90" x 132"	White \$18.00 • Color \$20.00
Table Linen 90" x 156"	White \$22.00 • Color \$24.00
Table Linen Round 85"	White \$14.00 • Color \$16.00
Table Linen Round 120"	White \$22.00 • Color \$24.00
Brown Samsonite Chair	\$1.50
White Samsonite Chair	\$2.00
White Padded Chair	\$4.00
Chiavari Chair	\$8.50
Pedestal Table 30" x 30"	\$15.00
Round Table 36"	\$10.50
Round Table 48"	\$10.50
Round Table 60"	\$12.00
Round Table 72"	\$20.00
Banquet Table 72" x 30"	\$10.50
Banquet Table 96" x 30"	\$10.50
Serpentine	\$18.00
White Pole Tent 20' x 20'	\$325.00
White Pole Tent 20' x 30'	\$425.00
White Pole Tent 20' x 40'	\$550.00
White Pole Tent 30' x 30'	\$575.00
White Pole Tent 30' x 45'	\$750.00
White Pole Tent 30' x 60'	\$1050.00
White Pole Tent30' x 75'	\$1275.00
White Pole Tent 30' x 90'	\$1550.00
White Pole Tent 30' x 105'	\$1800.00
White Pole Tent 40' x 40'	\$975.00
White Pole Tent 40' x 60'	\$1350.00
White Pole Tent 40' x 80'	\$1800.00
White Pole Tent 40' x 100'	\$2250.00
White Pole Tent 40' x 120'	\$2475.00
White Frame Tent 10' x 10'	\$175.00
White Frame Tent 10' x 20'	\$250.00
White Frame Tent 10' x 30'	\$350.00
White Frame Tent 20' x 20'	\$400.00
White Frame Tent 20' x 30'	\$500.00
White Frame Tent 20' x 40'	\$600.00

^{*}Specialty Napkin folds may be charged additional fee

Buffet China Rentals

Package A \$5.00/pp

Teaspoon Dinner Fork Knife 10" Dinner Plate 10 oz. Water Goblet Coffee Cup & Saucer

Package B \$7.00/pp

Teaspoon
Salad/Dessert Fork
Dinner Fork
Knife
Salad/Dessert Plate
10" Dinner Plate
10 oz. Water Goblet
6 oz. Champagne Flute
Coffee Cup & Saucer

Package C \$10.00/pp

Teaspoon
Cocktail Fork
Salad & Dessert Fork
Dinner Fork
Knife
Cocktail Plate
Salad & Dessert Plate
5" Bread Plate
10" Dinner Plate
10 oz. Water Goblet
6 oz. Champagne Flute
Coffee Cup & Saucer

All menus will have a 7% Sales Tax and a 20% Service Fee

Services and Amenities

Tents | Dance Floor | Full Bar | Buffet/Round Tables | Chairs
Full line of Glassware, Flatware, and China | Grills
Standard menu at set pricing | Customized Menu (additional cost)
Complete event consultation and planning





Make your get-together a memorable occasion!

From menu planning to party design, we will bring the services you need right to the location of your choice. Choose from our select menus or let our chefs design an exciting, creative and delicious menu just for you! We cater intimate sit-down dinners, full service buffets for thousands and any party in-between. If you can dream it, we can deliver it!

Sit Back, Relax and Let Myer's Make it Happen!

Our two event spaces at The Boylston Rooms in Easthampton, MA, can accommodate up to 230 people for weddings, fundraisers, receptions and more. We will also bring the show to you both near and far. We cater to all of Western Massachusetts and New England! Our fleet of refrigerated trucks ensures quality and safety for you wherever your event may be. And we have licensing available for full bars!

MYER'S CATERING

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