

B&B Catering Menu:

|Appetizers Trays & Platters |

- ☐ **Crispy Brussel Sprouts(GF)**
Candied bacon | local honey | sauteed brussels sprouts | pecans(optional)
½ pan \$55 | full pan \$95
- ☐ **Honey Buffalo Chicken Dip**
Tortilla chips | local honey | crumbled blue cheese
½ pan \$55 | full pan \$95
- ☐ **Bone-In Chicken Wings**
Plain | BBQ | Buffalo | Sweet Chili | Kickin' Bourbon | Dry-rub | Garlic parm
50 piece: \$95 | 100 piece: \$180
- ☐ **Chicken Tenders**
Plain | BBQ | Buffalo | Sweet Chili | Kickin' Bourbon | dry-rub | Garlic parm
50 piece: \$85 | 100 piece: \$150
- ☐ **Mini Candied Bacon Skewers**
6"inch bamboo skewers | triple sugar coated | butterscotch sauce
\$3 each a piece
- ☐ **Bourbon Bacon Pretzel Bits**
Kosher Salt | bourbon bacon cheese sauce
\$3 each a piece
- ☐ **New Bedford Stuffy Platter**
Chorizo sausage | chopped clams | NB scallop | cilantro garlic aioli
6 piece: \$48 | 12 piece: \$90 | 24 piece: \$180
- ☐ **Shrimp Cocktail Platter**
Old Bay seasoned | cocktail sauce | lemon
1 dozen \$48 | 2 dozen \$96 | 3 dozen \$144

| House-made Soups |

- ☐ **New England Clam Chowder**
Chopped littlenecks | applewood smoked bacon | cream | celery | fresh herbs | oyster crackers
\$19.99 QT
- ☐ **French Onion Bisque**
Sherry wine | cream | swiss cheese | toasted baguette
\$16.99 QT

| Salads |

- ☐ **House Salad**
Mixed greens | cherry tomatoes | cucumbers | red onions | shredded carrots
½ pan \$35 | full pan \$55
- ☐ **Caesar Salad**
Romaine lettuce | house- made caesar dressing | croutons | parmesan cheese
½ pan \$45 | full pan \$65

| Side Trays |

½ trays feed up to 12 | full trays feed up to 25 guests

- ☐ **Jasmine Rice Pilaf**
½ pan \$35 | full pan \$65
- ☐ **B&B Steak Fries**
Roasted & dry rubbed seasoning
½ pan \$40 | full pan \$70
- ☐ **Roasted Fingerling Potatoes**
Fingerling potatoes | house marinade | s&p
½ pan \$45 | full pan \$85
- ☐ **Sauteed Brussels Sprouts**
Cooked with olive oil | S&P
½ pan \$40 | full pan \$70

☐ **Garlic & Herb Buttered Green Beans**

Cooked with house garlic & herb butter
½ pan \$35 | full pan \$55

☐ **Candied Carrots**

Sweet roasted carrots | house carrot glaze
½ pan \$35 | full pan \$55

☐ **Garlic & Herb Buttered Mix Vegetables**

Cooked carrots & green beans with house garlic & herb butter
½ pan \$40 | full pan \$70

☐ **French Fry Dippers**

½ pan \$35 | full pan \$60

☐ **Sweet Potato Fries**

½ pan \$45 | full pan \$80

☐ **Truffle Fry Dippers**

truffle oil | parm cheese & herbs
½ pan \$50 | full pan \$95

| Specialty House Trays |

½ trays feed up to 12 | full trays feed up to 25 guests

Traditional Mac & Cheese

House Favorite

House-made cheese sauce | campanelle pasta | house seasoned crumbs & cheese
½ pan \$45 | full pan \$70

Candied Bacon Mac & Cheese

House Favorite

House-made cheese sauce | campanelle pasta | candied bacon jam & cheese
½ pan \$50 | full pan \$85

Oak Barrel Brisket Mac & Cheese

House Favorite

Flambe bourbon | bourbon glaze | house-made cheese sauce | campanelle pasta | scallions | caramelized onions | toasted panko
½ pan \$60 | full pan \$110

Chicken Marsala

Seasoned flour-dusted chicken breast | marsala wine | mushrooms | brown gravy | campanelle pasta
½ pan \$75 | full pan \$130

Soba Noodle Stir Fry

Cabbage | carrots | onions | peppers | mushrooms | sweet soy-glaze | sesame seeds | scallions

Chicken: ½ pan \$75 | full pan \$130

Shrimp: ½ pan \$85 | full pan \$150

Mozambique

House Favorite

Light beer | lemon butter sauce | garlic | onions, peppers, curly kale | fresh herbs | campanelle pasta

Chicken: ½ pan \$75 | full pan \$130

Shrimp: ½ pan \$85 | full pan \$150

Scampi

Garlic | basil | white wine | lemon butter sauce | cherry tomatoes | parm cheese | campanelle pasta

Chicken: ½ pan \$75 | full pan \$130

Shrimp: ½ pan \$85 | full pan \$150

| Proteins & Specialty Meats |

Portions are weighted or asked for a specific amount.

Pub Chicken

House Favorite

Grilled chicken breasts cut in half | candied bacon strips | melted white cheddar & pub mustard sauce
½ pan \$75 | full pan \$130

B&B Steak Tips

House Favorite

Choice-angus bistro filet tips | house bourbon marinade | fully cooked | **temperature required**
\$25.99/lbs (weighted item)

Honey Baby Back Ribs

House Favorite

Apple cider beer braised | fully cooked | Jack honey BBQ sauce | \$4 per bone
25 pieces: \$100 | 50 pieces: \$200

☐ **Pulled Brisket Meat**

Roasted beef brisket in whiskey & apple cider beer | fully cooked
\$10.99/lbs (weighted item)

☐ **Pulled Pork Shoulder Meat**

Roasted in lager & apple cider beer | fully cooked
\$9.99/lbs (weighted item)

☐ **Pulled Chicken Meat**

Roasted & marinated in our house sazón chicken marinade & chicken stock
\$7.99/lbs (weighted item)

| Wraps |

All wraps are cut in half. | Ask for a quantity for the order

Honey Mustard Turkey Wrap

Lettuce | tomato | red onions | white cheddar cheese | honey mustard
\$10 each

Black Forest Ham & Swiss Cheese

Smoked ham | lettuce | tomato | red onions | swiss cheese | dijon mustard
\$10 each

Chicken Salad Wrap

House-made chicken salad | celery | red onions | light mayonnaise | lettuce
\$10 each

Tuna Salad Wrap

House-made tuna salad | celery | red onions | fresh herbs | mayonnaise
\$10 each

The Italian Wrap

Capicola | salami | ham | provolone cheese | lettuce | tomato | Italian Dressing
\$10 each

B&B Seafood Salad Wrap

Seafood salad | lettuce | light mayonnaise
\$12 each

Catering Disclaimers

Before placing your catering order, please inform a member of our staff if anyone in your party has a **food allergy**.

Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Especially if you have a certain medical condition.

All cooked catering orders will include reheating instructions for cooking.

Please give all pick-up catering orders at least **48-72 hours in advance**. Please call and speak to an associate for more details.

508-738-6630 (#2)

The B&B Markteplace

