



Dreamers' Creative Catering A La Carte Checklist

REM 93 Main St – Suite 3, Waterville, ME 04901 207-873-4444

Contact Name: _____

Phone: _____

Organization: _____

Fax: _____

Address : _____

Email: _____

Event: _____

Date: _____

of Attendees: _____ Time: _____

√	Item Name	\$ Per Platter/ Setup	# Platters/ Setups	Item Total
	Appetizers and Hor's d'oeuvres			
	<p style="text-align: center;">Apple Salsa with Tortilla Scoops</p> Tart Granny Smith apples with a dash of lime, lemon and hot sauce (40 servings)	35.00		
	<p style="text-align: center;">Artichoke Dip w/Bagel Chips</p> Creamy mixture of artichoke hearts and cream cheese. Usually served hot but equally good at room temperature (30 servings)	30.00		
	<p style="text-align: center;">Asparagus Squares</p> Asparagus, shallots and Parmesan cheese baked on puff pastry (40 servings)	40.00		
	<p style="text-align: center;">Bacon-wrapped Water Chestnuts</p> Delicious, crispy bacon with the crunch of water chestnuts (40 servings)	40.00		
	<p style="text-align: center;">Bruschetta with Peppers & Gorgonzola</p> Savory bites feature some favorite Mediterranean flavors: fruity olive oil, peppers, capers and basil (40 servings)	60.00		
	<p style="text-align: center;">Cheese & Crackers</p> Cheddar, Swiss & Pepper Jack with a variety of crackers garnished with fresh fruit in season (40 servings)	60.00		
	<p style="text-align: center;">Chicken, Goat Cheese and Cranberry Wrap</p> Tiny roll-up sandwiches on flatbread (60 servings)	40.00		
	<p style="text-align: center;">Chips & Onion or Ranch Dip or Chips & Salsa</p> (40 servings)	40.00		
	<p style="text-align: center;">Curried Chutney Spread with Crackers</p> A fruity chutney on a base of curry seasoned cream cheese, topped with diced green onions and spread on crackers (25 servings)	35.00		
	<p style="text-align: center;">Deviled Eggs</p> A favorite with many people (72 halves)	36.00		
	<p style="text-align: center;">Finger Roll Sandwiches</p> Your choice of filling: ham, tuna, egg, chicken or mini-Italian (48 servings)	48.00		

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	Five Season Spice Chicken Wings Tender boneless chicken pieces seasoned with Five Season Spice (a mild spice) and then slow baked. (100 pieces)	45.00		
	Fruit Platter or Fruit on Picks Fresh, in-season fruit decoratively arranged on a platter or served on frilled toothpicks (30 servings)	45.00		
	Fruit Salsa with Cinnamon Pita Chips A salsa like mixture of in season fruits to dip with pitas chips seasoned with cinnamon (30 servings)	25.00		
	Hot Crab Dip w/ Crackers Delicious mixture of cheese, crab meat and spices served hot with garlic crackers (30 servings)	60.00		
	Hummus with Pita Triangles Your choice of plain or roasted red pepper (40 servings)	40.00		
	Marinated Tomatoes, Mozzarella & Basil on toasted slices of French bread Served warm and crispy (40 servings)	60.00		
	Meatballs Your choice of sweet & sour, Hawaiian or Swedish meatballs (40 servings)	60.00		
	Olive Assortment An assortment of green, black and Greek olives (25 servings)	35.00		
	Pickle Assortment An assortment of dill, sweet and bread & butter pickles (25 servings)	35.00		
	Scallops Wrapped in Bacon Scallops marinated in a white wine marinade, wrapped in bacon and cooked until bacon crisps (30 servings)	45.00		
	7-Layer Dip with Corn Chips Layers of fresh veggies, cheeses, beans to be scooped with corn chips (25 servings)	38.00		
	Spanikopita Little pillows filled with spinach and feta cheese in crispy Phyllo (25 servings)	35.00		
	Shrimp Cocktail Large shrimp served with cocktail sauce and lemon wedges	Market		
	Shrimp Spread A cream cheese mixture packed with shrimp and served with crackers (20 servings)	20.00		
	Spinach, Artichoke and Cheese Party Cups A delicious mixture of spinach, artichoke and cheese baked in wonton cups (36 servings)	36.00		
	Stuffed Mushrooms Fresh mushrooms stuffed with bread crumbs and tasty cheese (40 servings)	40.00		
	Veggie Platter w/ Dip Crisp fresh veggie pieces served with Ranch Dip (30 servings)	45.00		

√	Item Name	\$ Per Serving	# Servings	Item Total
	Beverages			
	Coffee			
	Regular	1.25		
	Decaf	1.25		
	Coffee service for 12	12.00		
	Hot Tea	1.25		
	Water			
	Small Individual Bottled Water	1.00		
	Large Individual Bottled Water	1.25		
	Pitcher of Water on table (Refillable)	2.00		
	Soft Drinks			
	7.5 oz.	1.00		
	12 oz.	1.25		
	2 liter with cups	2.50		
	Punch Bowl (fruit punch) for 25 servings	25.00		
	Breads With butter (minimum 10 servings)			
	Biscuits	.50		
	Cornbread	.50		
	Dinner Rolls	.50		
	Assorted Breads	.50		
	Breakfast			
	Bagels and Cream Cheese	1.50		
	Danish	1.50		
	Doughnuts	1.25		
	Fruit Cup	1.50		
	Muffins	1.00		
	Coffee Cakes	1.25		

√	Item Name	\$ Per Serving	# Servings	Item Total
	Desserts (minimum 8 servings)			
	A la Mode	.50		
	Apple Crisp	1.00		
	Apple Pie	2.00		
	Assorted Bar Tray (2 pieces per serving)	1.50		
	Assorted Cookie Tray (2 pieces per serving)	1.50		
	Blueberry Pie	2.00		
	Cake and Icing (You pick the flavors) (Special occasion decoration is available. Talk to us about your occasion and we'll give you a price.)	1.50		
	Cheesecake (Fruit topping, add \$.50 per serving)	2.25		
	Cream Puffs with vanilla pudding and chocolate sauce	2.00		
	Gingerbread (Hot) with Topping	1.50		
	Grapenut Custard	1.50		
	Ice Cream (You pick the flavor) (1 scoop per serving) (Toppings available, your choice, add \$.25 per serving)	1.00		
	Key Lime Pie with Whipped Cream	2.25		
	Pumpkin Pie	2.00		
	Real Whipped Cream	.25		
	Sherbet with a Shortbread Cookie	1.15		
	Strawberry Shortcake (In season)	2.50		
	Tiramisu	2.50		
	Trifle (Chocolate, Raspberry or Strawberry)	2.25		
	Whipped Topping	.15		
	Entrees (Meat, Fish and Poultry) (minimum 8 servings)			
	Baked Ham with Pineapple Sauce	7.00		
	Baked Stuffed Boneless Pork Chops	7.00		
	Baked Stuffed Chicken Breast	7.00		
	Baked Stuffed Haddock	7.00		
	Chicken Cordon Bleu	7.00		
	Chicken Cacciatore on White Rice	7.00		

√	Item Name	\$ Per Serving	# Servings	Item Total
	Lasagna	7.00		
	Meatloaf	7.00		
	Pot Roast	7.00		
	Pulled Chicken	7.00		
	Pulled Pork	7.00		
	Roasted Turkey	7.00		
	Roast Loin of Pork	7.00		
	Seafood Newburg	7.00		
	Shepherd's Pie	7.00		
	Sirloin Tips	7.00		
	Spaghetti with Meatsauce	7.00		
	Entrees (Vegetarian) (minimum 8 servings)			
	Eggplant Parmesan	7.00		
	Macaroni and Cheese	7.00		
	Fettuccine Alfredo	7.00		
	Stuffed Shells, Manicotti or Cheese Ravioli with Marinara Sauce	7.00		
	Vegetable Lasagna	7.00		
	Salads as Entrees (minimum 10 servings)			
	Grilled Chicken Caesar Salad	5.50		
	Luncheon Salad (Greens, tomatoes, celery, red onion, cottage cheese, hare boiled egg, crackers)	5.50		
	Salads (minimum 10 servings)			
	Caesar Salad	3.00		
	Cole Slaw (with or without mayo)	1.00		
	Fresh Spinach Salad with Mushrooms and Red Onions	3.00		
	Macaroni Salad (Mayo and veggies)	2.00		
	Mozzarella Arugula Marinated Tomato Salad	3.00		

√	Item Name	\$ Per Serving	# Servings	Item Total									
	Pasta Salad (Dressing and veggies)	2.00											
	Potato Salad (red-skinned, Yukon gold, or white potatoes and veggies)	2.00											
	Tossed Salad	2.00											
	Sandwich Platter												
	<p style="text-align: center;">Make Your Own Platter</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">Turkey</td> <td style="width: 33%;">American</td> <td style="width: 33%;">Hummus</td> </tr> <tr> <td>Ham</td> <td>Swiss</td> <td>Tomatoes</td> </tr> <tr> <td>Roast beef</td> <td>Provolone</td> <td>Lettuce</td> </tr> </table> <p>Assorted deli breads and rolls, pickles, chips, mustard, mayo (one sandwich per serving)</p>	Turkey	American	Hummus	Ham	Swiss	Tomatoes	Roast beef	Provolone	Lettuce	8.00		
Turkey	American	Hummus											
Ham	Swiss	Tomatoes											
Roast beef	Provolone	Lettuce											
	Ready made sandwiches: (mayo and mustard on the side) (minimum order 4 per variety)												
	Ham Italian on 6-inch roll	5.00											
	Ham and Cheese, Lettuce and Tomato on White or Whole-Wheat Bread	5.00											
	Egg Salad in a Tortilla Wrap	5.00											
	Hummus, Cucumbers, Sprouts, and Tomato in a Tortilla Wrap	5.00											
	Hummus, Shredded Lettuce and Cucumbers in a Tortilla Wrap	5.00											
	Mediterranean Salad in a Tortilla Wrap	5.00											
	Pesto, Fresh Mozzarella and Tomato on White, Whole-Wheat Bread, or Tortilla Wrap	5.00											
	Turkey and Cheese, Lettuce and Tomato on White or Whole-Wheat Bread	5.00											
	Grilled Cheese	5.00											
	Snacks												
	Chips (Corn, Potato or Nacho, Goldfish & Pretzels)	1.00											
	Fruits in Season, whole	1.00											
	Nuts (Cashews, Pecans, Walnuts, Peanuts, Mixed)	1.00											
	Snack Mix (Chex Cereals, nuts, pretzels, cheese crackers, Fritos & Spices)	1.00											
	Trail Mix (Nuts, chocolate, and dried fruits)	1.00											

√	Item Name	\$ Per Serving	# Servings	Item Total
	Soups (minimum 6 servings per variety)			
	Beef Stew	Cup 2.00 Bowl 3.00		
	Butternut Squash	Cup 2.00 Bowl 3.00		
	Chicken Noodle (Homemade)	Cup 2.00 Bowl 3.00		
	Corn Chowder	Cup 2.00 Bowl 3.00		
	Cream of Tomato Soup	Cup 2.00 Bowl 3.00		
	Minestrone Soup (Vegetarian)	Cup 2.00 Bowl 3.00		
	Tomato Basil Soup	Cup 2.00 Bowl 3.00		
	Vegetable Soup	Cup 2.00 Bowl 3.00		
	Starches (minimum 8 servings)			
	Pasta (Sauce-less Egg Noodle, Spaghetti, Fettuccine, Angel Hair)	1.00		
	Potato (Baked, Mashed, Pan Roasted, Scalloped, Au Gratin, Yams & Chips)	1.00		
	Rice (Pilaf, White, Brown, Spanish, Fried)	1.00		
	Vegetables (minimum 10 servings)			
	Beets (boiled, Harvard, orange or spiced)	1.00		
	Broccoli (steamed or creamed)	1.00		
	Carrots (lemon glazed, steamed, or buttery dill)	1.00		
	Corn (creamed or buttered; corn on the cob in season)	1.00		
	Green Beans (whole or cut, steamed or Almandine)	1.00		
	Mixed Vegetable Medley (fresh in season veggies stir fried until crispy cooked)	1.00		
	Peas (steamed, with onions, carrots or corn, creamed, snow peas)	1.00		
	Squash (acorn, butternut, zucchini, mashed, candied or baked)	1.00		
	Tomatoes (Provençal)	1.00		

√	Item Name	\$ Per Serving	# Servings	Item Total
	Table Settings			
	Centerpieces you decide what you would like, cost + 10%			
	China Plates and Accessories			
	Dinner Plate	.25		
	Bread Plate	.20		
	Salad Plate	.20		
	Soup Bowl	.20		
	Cup with Saucer	.30		
	Ramekins	.15		
	Flatware			
	Knife	.15		
	Dinner Fork	.15		
	Salad Fork	.15		
	Spoon	.15		
	Stemware			
	Champagne Glass	.25		
	Water Glass	.25		
	Bar Set Ups			
	Bar Tender (per hour)	15.00		
	Condiments	.10		
	Stemware	.25		
	Ice Bucket (per bucket)	1.00		

√	Item Name	\$ Per Item	# Items	Item Total
	Table Linens			
	Large banquet tablecloth – for 8 Foot table, black or white	10.00		
	Round tablecloths black or white, Overlay for color can be added to round table	8.00		
	Skirting – for 8 Foot table, white only	1.00		
	Napkins black or white, limited quantities of some colors	15.00		
		.50		
	Paper/Plastic Products We generally use Chinet products. If you would prefer colors, let us know.			
	Paper tablecloth	3.00		
	Paper napkins	.10		
	Paper Dessert plates	.20		
	Paper Dinner plates	.25		
	Paper cups (hot or cold)	.25		
	Plastic white lacy tablecloth for round tables	3.00		
	Plastic Red and White Checkered tablecloth for rectangular tables	1.00		
	Plastic white banquet table cover	1.00		
	Plastic utensils (per setting)	.15		

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