



Salads, Entrees & Sides

***A sampling of our most requested menu items
Most can be eaten with just a fork***

Salads

Mesclun Greens Tossed in Our House Vinaigrette with Slivered Red Onion, Dried Cranberries, Gorgonzola Crumbles, Mandarin Oranges & Spiced Pecans

Julienne Jicama with Orange & Ruby Red Grapefruit Segments on a Bed of Romaine with Diced Avocado Watermelon-Vinaigrette

Fresh Mozzarella, Tomato & Basil Salad Drizzled with Balsamic-Vinaigrette

Caesar Salad with Homemade Dressing, Croutons & Fresh Parmesan

Grilled Romaine with Blue Cheese, Finely Chopped Red Onion & Bacon Vinaigrette

Cape Cod Cobb Salad on a Bed of Mixed Greens with Fresh Lobster, Crumbled Bacon, Diced Tomatoes, Chopped Egg, Avocado, Crumbled Gorgonzola & Cranberry Vinaigrette

Chilled Sides

Grilled then Chilled Asparagus Garnished with Fresh Blueberries & Orange Zest

Chilled Green Beans topped with Fresh Berries & Raspberry-Vinaigrette

Cubed Watermelon & Feta Salad with Julienne Mint

Roasted Corn Salad, Diced Tomatoes, Zucchini, Red Onion & Red Pepper in a Basil Vinaigrette

Jicama & Sweet Pepper Slaw with Chipotle-Vinaigrette

Quinoa Salad with Black Beans, Avocado, Fresh Corn, Red Onions, Sweet Peppers tossed in Fresh Lime Juice Vinaigrette

Tuscan Pasta Salad with Grilled Asparagus, Peppers, Red Onion & Tomatoes with a Light Vinaigrette

Sunny Sweet Potato Salad

Sweet & Idaho Potatoes with Curry & Mango Chutney Dressing

Fiesta Rice with Brown Rice, Diced Tomatoes, Roasted Corn, Black Beans & Cilantro Vinaigrette

Southwest Black Bean & Corn Salad with Diced Tomato, Green Pepper & Red Onion with Cilantro Vinaigrette

Curried Wild Rice & Romaine Blossom with Scallions & Golden Raisins

Chilled Entrees

Grilled Salmon Fillets with Cucumber Dill Sauce

Quinoa Salad with Grilled Chicken, Black Beans, Avocado, Fresh Corn, Red Onions, Sweet Peppers, tossed in Fresh Lime Juice Vinaigrette

Thai Chicken & Julienned Vegetable Salad on a Bed of Chopped Romaine with Citrus Vinaigrette

Our Signature Curried Chicken Salad with Dried Cranberries

Chilled Soups

Shrimp & Scallop Gazpacho

Chilled Vegetable Chowder

Seasonal Favorites

Seafood

Grilled Fresh Catch of the Day

Portuguese Cod with Sautéed Onion, Tomatoes, Linguica & Kale

Crab Cakes with Tarragon-Chile Remoulade

Shrimp Sambal with Jasmine Rice

Grilled Striped Sea Bass with a Chanterelle Mushroom Dijon Sauce

Lobster Ravioli with a Pink Vodka Sauce

Shrimp, Scallops & Penne in a Marinara Sauce

Steamed Whole Lobsters or Grilled Lobster Tails

Chicken, Beef & Pork

*Rustic Chicken with Sauteed Sweet Peppers, Red Onions, Artichoke Hearts & Capers
In a White Wine Reduction & Topped with Pan Fried Prosciutto*

Balsamic Chicken with White Beans & Wilted Spinach

Grilled Sliced Herbed Chicken Breasts & Wilted Spinach in a Roasted Red Pepper-Cream Sauce

Chicken Piccata or Chicken Marsala

Grilled Sliced Beef Tenderloin Topped with Gorgonzola & Herbed Bread Crumbs

Grilled Sliced Marinated Flank Steak with Chimichurri Sauce

Marinated Sliced Roast Pork Loin with a Caramelized Mustard Onion Chutney

Carving Board of Grilled, Sliced & Marinated Meats:

Beef Tenderloin, Pork Tenderloin, Chicken Breasts

Peppercorn-Horseradish Sauce, Caramelized Onion Chutney, Roasted Red Pepper Chutney

Fresh Baked Rustic Rolls & Breads

Hot Sides & Vegetarian

Grilled Fresh Vegetable Platter of Asparagus, Peppers, Zucchini, Red Onion, Corn

Roasted, Grilled or Sauteed Seasonal Vegetable

Grilled Moroccan Vegetable Platter

Eggplant, Zucchini, Red Peppers, Yellow Quash & Red Onion Grilled with Moroccan Inspired Spices

Wild Mushroom Risotto with Freshly Grated Parmesan

Portabella, Spinach & Mozzarella Ravioli with a Roasted Tomato Sauce

Rosemary Roasted Fingerling Potatoes

Wild Rice Griddle Cakes with Tomato & Mushroom Ragout

Vegetarian Bouillonaise

Sautéed Diced Tomatoes, Mushrooms, Onions, Carrots served with Penne Pasta

Stuffed Red Pepper with Brown Rice, Black Beans, Vegetable Confetti & Herbs

Rustic Rolls & Sliced Breads with Creamy Butter

Hot Soups

New England Clam Chowder, Portuguese Kale Soup, Corn Chowder or Lobster Bisque

Seasonal Favorites

Dessert

Ptown Parties Dessert Sampler

Profiteroles, Tarts, Tortes, Petit Fours, Dessert Bars & Cookies

Ptown Parties Chocolates Sampler

A delectable collection of hand-crafted chocolates, truffles and pralines

PTOWN PARTIES | 508.487.6450 | PTOWNPARTIES.COM

Service

We are happy to prepare any of your favorite menu items not present on our menus.

Your meal will be cooked on-site by our professional staff, or we can deliver already prepared menu items.

We supply rented linens, tables, chairs, china and glassware, or can provide high end disposables

Prices will be quoted after menu selections have been made. Prices vary based on the number of guests, number of menu items selected, and the level of service requested.