

BAKERY STUFF

all sweets are fresh, homemade, and made to order. Some are available on a short notice and some require advanced notice

CANNOLI

oreo, chocolate chip or plain 18 per dozen

CHEESECAKE

10 inch round, many different options to pick 45+

PEANUTBUTTER PIE NEW

45

FRESH BAKED COOKIES

many different flavors 12 per dozen

OUR FAMOUS COCONUT CAKE NEW

45

DINNER ROLLS WITH BUTTER

8 per dozen

MOZZARELLA GARLIC BREAD NEW

Tomato Cream Dipping Sauce 14 per loaf

BRUNCH AND OTHER THINGS

APPLEWOOD BACON OR SAUSAGE

1.75 each

LOCAL SCRAMBLED EGGS 30 34 36

cheese/ sauteed vegetables/ meat

CINNAMON ROLL FRENCH TOAST 2.75

each

maple syrup and mixed berries

HOMEFRIES GF 38

with onions

BREAKFAST SANDWICH 9

2 eggs, meat, cheese, Portuguese muffin

10 QUICHE 25 28

cheese/ roasted vegetable/meat served room temp 8 cuts

CHICKEN SAUSAGE FRITTATA GF 55

cheese, peppers, onions, sliced potato, served room temp 12 cuts

CHICKEN AND WAFFLES 65

sweet potato waffle quarters, dry rubbed chicken, fried jalapeños/ maple syrup

CUSTOMIZED OFFERINGS

BUSINESS LUNCH

Minimum of 10 people

CLASSIC COMBO

choice of classic sandwiches, homemade chips, pickles fresh chocolate chip cookies and needed paper goods. 10.50 each

PRESSED AND WRAPPED COMBO

choice of pressed and wrapped sandwiches and choice of pasta or potato salad. Served with homemade chips, homemade pickles, fresh chocolate chip cookies and needed paper goods. 15.5 each

"ALL IN" EXECUTIVE COMBO

choice of pressed and wrapped sandwiches and choice of pasta or potato salad. Served with garden salad, homemade chips, homemade pickles, fresh chocolate chip cookies, bottled water and needed paper goods. 18 each

**BIRTHDAYS, HOLIDAYS, GRADUATIONS,
SHOWERS, WEDDINGS, ETC. YOU NAME
IT...**

**WE GOT YOUR CATERING COVERED!!!
This menu is a sample of our offerings, please**

call us or email to discuss all other event options

Non Food Items

FOAM PLACE SETTING

9 inch plate, fork, knife, napkin 2.25 each

UPGRADED GOLD RIM PLACE SETTING

9 inch plate, fork, knife, napkin 3.50+ each

WIRE CHAFFER SET UP

rack, needed pans, and sterno 15 each

METAL CHAFFER SET UP

rack, needed pans, cover, and sterno 25 each

PLASTIC SERVING SPOONS AND TONGS

1.50 each

LOCAL DROP OFF DELIVERY

75+ may apply

VERSION 7.0 MAY 2022

DEPOT ST TAVERN + MADDI'S COOKERY & TAPHOUSE

CATERING MENU

508-488-6844

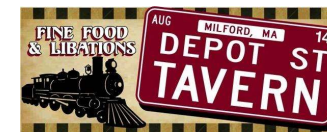
508-459-1080

45 DEPOT ST MILFORD MA

64 WATER ST WORCESTER MA

ADAM.DEPOTSTTAVERN@GMAIL.COM

ADAM@MADDISCOOKERY.COM



GOLD SALADS, PLATTERS, AND SANDWICHES

salads served in 2 inch deep 11x18 in pans.
platters are 16 in rounds

CHOPPED CAESAR OR GARDEN SALAD
homemade dressing on the side 40

GF BEET AND GOAT CHEESE OR GREEK SALAD
homemade dressing on the side 50

NEW GF CLASSIC ANTIPASTO SALAD
cured and pickled veggies, Italian meats and cheeses, homemade dressing on side 65

PASTA OR POTATO SALAD
please ask about many different options
5.50 per pound

24 INCH SUB SANDWICHES
many flavors. sliced with pickles and chips 26+

PRESSED AND WRAPPED SANDWICH PLATTER

choice of turkey, pulled pork, cajun chicken press, cuban, chicken cheddar bacon ranch, vegetarian wraps. All served room temp on crusty breads with appropriate spreads. Served with hand cut chips and pickles

15 each (minimum of 10)

GF SLICED FRESH FRUIT, OR VEGETABLE CRUDITE

appropriate dips 55

GF GRILLED VEGETABLE PLATTER
chilled with pesto sauce 55

CLASSIC CHEESE PLATTER

semi soft and creamy cheeses, assorted crackers and crisps garnished with berries 70

NEW CHARCUTERIE PLATTER

semi soft and creamy cheeses, cured Italian meats, veggies, assorted crackers, garnished with berries 95

HOT STARTERS & MAINS

unless noted served in 9X11 pan and serves 8-10. some minimum's may apply.

GF BONE IN CRISPY JUMBO WINGS
buffalo, chipotle BBQ, honey mustard, sweet chili, roasted garlic cajun, or dry rub 55

BONELESS CHICKEN TENDERS
buffalo, chipotle BBQ, honey mustard, sweet chili roasted garlic cajun or dry rub 48

HOMEMADE RICOTTA MEATBALLS
homemade red sauce 55

GF GRILLED ITALIAN SAUSAGE
sautéed peppers, onions 55

NEW SPANISH BEEF EMPANADA'S
Chipotle Aioli 40 per dozen

JUMBO STUFFED MUSHROOM
seafood and chorizo bread stuffing 38 per dozen

SEA SCALLOPS AND BACON
applewood bacon and creole aioli 40 per dozen

JUMBO LUMP CRAB CAKES
creole aioli 50 per dozen

CHORIZO STUFFED QUAHOG
lemons and drawn butter 5 each

EGGPLANT ROLLATINI
crispy eggplant, spinach & ricotta filling, tomato cream sauce 50

WARM GARLIC AND PARMESAN PRETZELS
homemade cheese sauce 18 per dozen

WILD MUSHROOM RISOTTO BALLS
red sauce 36 per dozen

SOUTHWEST PULLED PORK EGGROLLS
cheddar, black beans, corn, cabbage. served room temp
40 per dozen

NEW CHICKEN LEMONGRASS POTSTICKER
depot duck sauce. 28 per dozen

NEW GF BUFFALO CHICKEN DIP
Tortilla Chips 30

PENNE WITH PINK VODKA SAUCE **NEW**
50

BAKED MAC & CHEESE
classic, buffalo chicken 50/55

PENNE WITH GRILLED CHICKEN
evoo, roasted garlic, chicken stock, romano cheese and fresh broccoli. OR or a classic white cream sauce 48/55

CHICKEN OR EGGPLANT PARMESAN
red sauce, fresh basil and plenty of cheese 55

BAKED STUFFED SHELLS
spinach and ricotta filling, red sauce, romano cheese 50

GRILLED STEAK TIPS
sautéed peppers and onions 75

TERIYAKI TURKEY TIPS **GF**
sautéed peppers & onions. side mango salsa 60

BLACKENED SALMON **NEW GF**
Mango Salasa 65

BASIL AND BEER ROASTED PORKETTA **GF**
60

SEARED BONELESS CHICKEN
artichoke, lemon, sun dried tomato, white wine caper, sauce.
60

WILD RICE/RED ROASTED POTATOES /OR SAUTÉED SEASONAL VEGETABLES
38

LOCAL TORTELLINI WITH GRILLED CHICKEN
roasted red peppers, spinach, roasted garlic pesto cream sauce 60

LASAGNA BOLOGNESE
ricotta, wilted spinach, bolognese sauce, melted cheese 70

PARMESAN HERB RISOTTO **NEW GF**
parmesan cheese, butter, fresh herbs 50

BAKED STUFFED SHRIMP **NEW**
Seafood and Cracker Stuffing. Drizzled with Butter. Served with lemon wedges 45 per dozen

GRILLED CHICKEN ROMA **NEW GF**
Prosciutto, Fresh Tomato, Fresh Mozzarella, Pesto Drizzle 60