

Catering Menu for Doc's Tavern at Edgewood Golf Course

For customized food requests or specific dietary accommodations, please contact Ryan Solek at 413-507-5562. He will be delighted to assist you and ensure a tailored experience for your needs.

Starters:

- Cowboy Caviar with Tortilla Chips
- Swedish Meatballs
- Bourbon BBQ Meatballs
- Garlic Knots with Marinara
- Wings (Bone-in or Boneless)

Meat:

- Grilled Italian Marinated Boneless Chicken Breast
- Grilled Dry Rub Roasted Chicken Thighs
- Grilled Steak Tips
- Pulled Pork Platter
- Chicken Parmesan
- Chicken Francese
- Chicken Marsala
- Roast Beef
- Apple Cider Roasted Pork Lion

Sandwich Options:

- Chicken Salad or Tuna Salad on a Croissant
- BLT Wrap
- Turkey Bacon Ranch Wrap
- Quesadilla with Protein of Choice
- Veggie Wrap
- Hot Dogs and Hamburgers

Starch:

- Rice Pilaf
- Garlic and Butter Roasted New Potatoes
- Loaded Mashed Potato Bake Tray
- Loaded Tots with Cheese, Onion, Tomato, Jalapeno, Sour Cream, Green Onion, and Cilantro Crème

Vegetables:

- Fried Green Beans with Oil and Garlic
- Grilled Summer Veggies
- Caprese Salad
- Garden Salad
- Greek Salad

Pasta Options:

- Pasta Primavera
- Pasta Bruschetta with Fresh Mozzarella and Veggies
- Mac and Cheese
- Pasta Marinara
- Pesto and Sun-Dried Tomato Cheese Tortellini
- BLT Pasta Salad

Dessert:

- Fruit Salad
- Cookies
- Cake
- Pie
- Brownies

Food Descriptions

Starters

1. **Cowboy Caviar with Tortilla Chips:** A vibrant and refreshing salsa-style dip made with a mix of black-eyed peas, black beans, corn, bell peppers, onions, tomatoes, and cilantro. The flavors are enhanced with a tangy and slightly spicy vinaigrette dressing. Served with crispy tortilla chips for scooping up the delicious caviar.
2. **Swedish Meatballs:** Savory, bite-sized meatballs typically made from a mixture of ground beef and pork, seasoned with spices, and served with creamy gravy and lingonberry sauce.
3. **Bourbon BBQ Meatballs:** Flavorful, tender meatballs coated in a rich and tangy barbecue sauce infused with the smoky sweetness of bourbon.
4. **Garlic Knot with Marinara Sauce:** Bread toasted or baked until golden and crispy on the outside while remaining soft and fluffy on the inside. The garlic butter adds a rich and aromatic flavor to the bread, making it a popular choice for a savory starter. Add cheese!
5. **Wings (Bone-in or Boneless):** Succulent chicken wings, either bone-in or boneless, cooked to perfection and tossed in your choice of sauce. Traditional options include buffalo or barbecue, but there are numerous flavor variations available. The wings are typically served with a side of dipping sauce, such as ranch or blue cheese, and celery sticks for a satisfying and finger-licking appetizer.

Meat:

1. **Grilled Italian Marinated Boneless Chicken Breast:** Tender chicken breast marinated in a flavorful blend of Italian herbs and spices, such as oregano, basil, garlic, and olive oil. The chicken is then grilled to perfection.
2. **Grilled Dry Rub Roasted Chicken Thighs:** Tender and flavorful chicken thighs cooked on the grill with a delicious dry rub seasoning.

3. **Grilled Steak Tips:** Tender cuts of beef marinated in a flavorful blend of spices and herbs. The meat is then grilled to your desired level of doneness.
4. **Pulled Pork Platter:** Slow-cooked pork shoulder that is seasoned with a special blend of spices. The pork is cooked until it becomes tender and easily pulled apart into shreds. Served with barbecue sauce on a platter, along with your choice of sides.
5. **Chicken Parmesan:** Chicken Parmesan is a classic Italian dish consisting of breaded and fried chicken cutlets topped with marinara sauce, melted mozzarella cheese, and often served with a side of pasta.
6. **Chicken Francese:** Chicken Francese is a delectable Italian-American dish made by coating chicken cutlets in a light egg batter, sautéing them, and then finishing them in a tangy lemon and butter sauce.
7. **Chicken Marsala:** Chicken Marsala is a flavorful Italian dish prepared by sautéing chicken breasts and simmering them in a rich sauce made from Marsala wine, mushrooms, and often finished with a touch of cream.
8. **Roast Beef:** Roast Beef is a savory and tender beef dish that is typically slow-cooked or roasted in the oven, resulting in juicy slices of beef with a flavorful crust on the outside.
9. **Apple Cider Roasted Pork Lion:** Apple Cider Roasted Pork Lion is a succulent and aromatic pork dish where a pork loin is marinated or cooked with apple cider, infusing it with a hint of sweetness and creating a deliciously moist and flavorful roast.

Sandwich Options:

1. **Chicken Salad or Tuna Salad on a Croissant:** A delightful sandwich made with your choice of either chicken salad or tuna salad, which is a combination of cooked and seasoned chicken or tuna mixed with mayo, herbs, and other flavorful ingredients. The salad is served on a buttery and flaky croissant, adding a delicious contrast of textures to the creamy filling.

2. **BLT Wrap:** A classic wrap featuring crispy bacon, fresh lettuce, and ripe tomato slices, all wrapped in a soft tortilla. The BLT wrap offers a harmonious combination of smoky, salty bacon, crunchy lettuce, and juicy tomatoes. Some variations may include additional ingredients like avocado, mayo, or a tangy dressing for added flavor and creaminess.
3. **Turkey Bacon Ranch Wrap:** A satisfying wrap filled with sliced turkey, crispy bacon, and a creamy ranch dressing. All of these components are wrapped in a tortilla.
4. **Quesadilla with Protein of Choice:** A versatile and customizable dish that starts with a tortilla folded in half and filled with your choice of protein, such as grilled chicken, beef, shrimp, or vegetables. The quesadilla is then cooked until the cheese inside melts and the tortilla turns crispy and golden. It can be served with sides like salsa, sour cream, and guacamole, offering a satisfying and flavorful combination.
5. **Veggie Wrap:** A great vegetarian option! This wrap is filled with a variety of fresh and crisp vegetables, such as lettuce, tomatoes, cucumbers, bell peppers, and carrots. Additional ingredients like avocado, hummus, or a flavorful dressing can be added for extra taste and texture.
6. **Hot Dogs and Hamburgers:** Classic American favorites, hot dogs and hamburgers are staple options for meat lovers. Hot dogs are made of seasoned and cured sausages, often served in a bun and topped with condiments like mustard, ketchup, relish, onions, and more. Hamburgers consist of ground beef formed into a patty, seasoned, and grilled or cooked on a griddle. They are served on a bun with various toppings and condiments, such as lettuce, tomato, cheese, pickles, and sauces.

Starch:

1. **Rice Pilaf:** Fragrant and savory rice dish cooked with long-grain rice, aromatic herbs, and seasonings. The rice is often sautéed in butter or oil, then simmered

with broth or stock, resulting in fluffy and flavorful grains. Rice pilaf is a versatile side dish that pairs well with a variety of main courses.

2. **Garlic and Butter Roasted New Potatoes:** Tender new potatoes tossed in melted butter and minced garlic, then roasted until they become golden and crispy.
3. **Loaded Mashed Potato Bake Tray:** A decadent potato dish made with sliced or diced potatoes baked with layers of toppings such as cheese, bacon, green onions, and sour cream. The result is a comforting and indulgent side dish that combines creamy, cheesy, and smoky flavors, creating a delightful balance of textures and tastes.
4. **Loaded Tots:** with Cheese, Onion, Tomato, Jalapeno, Sour Cream, Green Onion, and Cilantro Crème: Crispy tater tots piled high with a variety of toppings, including melted cheese, diced onions, fresh tomatoes, sliced jalapenos for a hint of spice, tangy sour cream, and a flavorful combination of green onions and cilantro. This dish offers a burst of flavors and textures, combining creamy, cheesy, and tangy elements with the satisfying crunch of tater tots.

Vegetables:

1. **Fried Green Beans with Oil and Garlic:** Crispy and flavorful green beans that are lightly coated in oil, seasoned with garlic, and fried until golden brown.
2. **Grilled Summer Veggies:** A medley of seasonal vegetables, such as zucchini, bell peppers, eggplant, and onions, marinated in herbs and olive oil, then grilled to perfection.
3. **Caprese Salad:** A classic Italian salad consisting of fresh tomatoes, mozzarella cheese, and basil leaves, drizzled with extra-virgin olive oil and balsamic glaze. The combination of juicy tomatoes, creamy mozzarella, and fragrant basil creates a refreshing and vibrant salad that showcases the flavors of summer.
4. **Garden Salad:** A fresh and crisp salad made with a variety of mixed greens, such as lettuce, spinach, or arugula, along with an assortment of vegetables like

cucumbers, tomatoes, carrots, and radishes. It is often topped with a light vinaigrette dressing, providing a refreshing and healthy option.

5. **Greek Salad:** A flavorful salad inspired by Mediterranean cuisine, typically featuring fresh cucumbers, tomatoes, red onions, bell peppers, Kalamata olives, and feta cheese. It is dressed with olive oil, lemon juice, and herbs like oregano, creating a tangy and savory combination of ingredients that captures the essence of Greek flavors.

Pasta Options:

1. **Pasta Primavera:** A light and vibrant pasta dish that combines al dente pasta with a medley of seasonal vegetables, such as broccoli, bell peppers, carrots, and zucchini, in a flavorful sauce. It is often tossed with olive oil, garlic, and herbs, creating a colorful and satisfying vegetarian option.
2. **Pasta Bruschetta with Fresh Mozzarella and Veggies:** A delightful pasta dish that incorporates the flavors of bruschetta, featuring cooked pasta tossed with fresh tomatoes, basil, garlic, and olive oil. It is then topped with creamy mozzarella cheese and additional vegetables like roasted bell peppers or grilled zucchini, adding layers of taste and texture.
3. **Mac and Cheese:** A comforting and classic dish made with cooked macaroni pasta smothered in a rich and creamy cheese sauce. The cheese sauce is typically made with a combination of cheddar, mozzarella, or other types of cheese, resulting in a gooey and indulgent pasta dish that is loved by both kids and adults alike.
4. **Stuffed Shells or Pasta Marinara:** Jumbo pasta shells filled with a savory mixture of cheese and herbs. The stuffed shells are baked in a tomato sauce with melted cheese on top, creating a hearty and satisfying pasta dish.
5. **Pesto and Sun-Dried Tomato Cheese Tortellini:** Cheese-filled tortellini pasta coated in a vibrant and flavorful pesto sauce, with the added tanginess and

sweetness of sun-dried tomatoes. The combination of the rich and cheesy pasta with the fresh and aromatic pesto creates a delicious and satisfying meal.

6. **BLT Pasta Salad:** A twist on the classic BLT sandwich, this pasta salad combines cooked pasta with crispy bacon, fresh lettuce, juicy tomatoes, and a tangy dressing. It offers a unique blend of flavors and textures, making it a refreshing and satisfying side dish or light meal.

Dessert:

1. **Fruit Salad:** A refreshing and colorful medley of fresh fruits, such as berries, melons, grapes, pineapple, and citrus fruits, diced and mixed together. Fruit salad is a light and healthy option that showcases the natural sweetness and vibrant flavors of various fruits.
2. **Cookies:** From classic chocolate chip cookies to oatmeal raisin or peanut butter, there are endless varieties to satisfy different preferences.
3. **Cake:** A sweet and indulgent dessert made with layers of moist cake and frosting. Cakes come in a variety of flavors, such as chocolate, vanilla, red velvet, and more, and can be decorated in various styles.
4. **Pie:** Sweet pies are typically made with fruits, such as apple, cherry, or pumpkin, encased in a flaky crust. They offer a delicious combination of fruity fillings and buttery pastry.
5. **Brownies:** Rich and fudgy chocolate squares that are a favorite among chocolate lovers. Brownies can be enjoyed plain or with additions like nuts, chocolate chips, or swirls of caramel.