

Specializing in
BOUNTIFUL FEASTS, CUSTOM DRINKS & GREAT PARTIES!

We Welcome You To:



KATE SCHIER-POTOCKI

Events Manager, Owner

JOSH POTOCKI

Chef, Owner

KELLY FRANKLIN

Head Event Coordinator ("Fixer")



2016-2017 Catering

Taste how much we love Maine.

BOARDS

B+B's signature "boards", built atop huge butcher blocks made for us by the fine craftsmen at the Maine State Prison, are the perfect welcoming to any party.

- Available in 3ft or 6ft options to suit your guest count/party type! -

MINIMUM 75 PEOPLE

We can accommodate smaller parties and drop-offs. Please inquire!

ANTIPASTO BOARD

Assortment of cured meats, artisanal cheeses, olives, house pickles, mustard, chutney, spiced nuts, crostini, and house cracker

\$7.50 + / head

NICOISE BOARD

Oil Cured Tuna, haricot vert, radish, stuffed cocktail tomatoes, Nicoise olives, farm egg, potato, parsley, butter lettuce, basil aioli and baguette

\$6.50 / head

GREEK BOARD

Spanakopita, dolmas, tabouli, baba ganoush, marinated feta, kalamata olives, za'atar flatbread, tzatziki, charred eggplant, mint and lemon

\$6.50 / head, add lamb keftas or chicken kabob +\$1/head

SEAFOOD BOARD

Cured fish, pickled shrimp, smoked fish dip, scallops & mussels, cucumber, red onion, dill, parsley, egg yolk, pickled beet, horseradish cream, pumpernickel, house rye cracker and lemon

\$mkt/ head

SOUTHERN SNACK BOARD

Country ham, popcorn chicken, pickled shrimp, pimento cheese, honey butter, pepper jelly, house strawberry jam, bread & butter pickles and buttermilk biscuits

\$8.00 / head

CHEESE / NUT / FRUIT BOARD

Assorted artisanal cheeses, candied spiced nuts, house-made mostarda and jam, fresh seasonal fruit and house crackers

\$7.00 / head, Maine options...

VEGGIE BOARD

Raw, roasted, smoked & pickled seasonal vegetables, house hummus, spicy ranch and soy miso

\$5.00 / head

SAVORY TART BOARD

Savory pies with house made crust, seasonal vegetables, herbs, cheeses and meats

See Savory Tarts "Feast" for our favorite combinations

- Vegetarian tarts available upon request -

\$5.00 / head

BREAD BOARD

A sampling of our in house breads including baguette, country boule, smoked potato & dill boule, pumpernickel & ciabatta served with chive butter, honey butter, olive oil, balsamic and S&P

\$3.00 / head

PASSED APPS

POTATO CROQUET

Choice or combo of:
Jalapeno-Cheddar or Bacon-Cheddar Scallion
with Chive Aioli
\$2.25-2.75 each

CHILLED BEET

Cremé Fraîche / Aleppo Spiced Pecan / Tarragon
\$2.75 each

SPICED FLATBREAD

Chickpea Mash / Lebanese Yogurt / Harrisa
\$2.25 each

CHARRED PORK BELLY

Cucumber / Pickled Mustard Seed / Scallion
\$3.50 each

TORTA ESPANA

Serrano Ham / Pequillo Peppers / Manchego / Saffron
\$3.00 each

SPICY TUNA CRUDO

Crispy Wonton / Nori / Togarashi / Soy Miso
\$MKT price

SMOKED SALMON BOX TOAST

House Cured Salmon / Horseradish / Crème Fraîche
Cucumber / Brioche Toast
\$3.75 each

MINI-MEATBALLS

Local beef & pork meatballs served with
Spicy Vodka Tomato & Cheddar-Ale Sauces
\$3.00 each (2 per skewer)

SEARED SPECK

Stone Fruit or Pear / Comté Cheese a la Plancha
\$3.00 each

STUFFED LITTLENECK CLAMS

Chorizo / Manchego / Saffron Aioli / Parsley
\$MKT price

STUFFED COCKTAIL TOMATO

Whipped Feta / Aleppo Chili / Thai Basil
\$2.50 each

FINGERLING POUTINE

Maine Potato / Poultry Gravy / Pineland Farm Cheese Curd
Vegetarian option available
\$4.00 each, add lardons + \$1/each

MAINE MEAD-POACHED PEAR

Ricotta / Hazelnut / House Crostini / Maine Honey
\$2.75 each

PUFFS (i.e. gougères }

- Lobster Salad / Lemon Aioli / Fines Herbes
 - Spinach / Feta
 - Charred Mushroom / Gruyere
- \$2.50-mkt each

CURRIED CHICKEN SALAD

Almond / Turkish Apricot / Phyllo Dough
\$2.50 each

ROASTED MUSHROOM CROSTINI

Pine Nuts / Reggiano / Chive
\$2.75 each

LOBSTER TOSTADA

Lobster Ceviche / Charred Corn / Poblano / Red Onion
\$MKT price

BACON WRAPPED!

SCALLOP: Apple Wood Smoked Bacon / Cider Jelly / Apple
WATER CHESTNUT: Pineapple / Sweet & Sour Sauce
\$2.50 - \$MKT each

TACOS PEQUEÑOS

CHOICE / COMBO OF:

- Shrimp / Arabol Chili / Peanut / Cabbage / Crispy Tortilla Strips
 - Charred Mushroom / Cabbage / Pickled Onion / Poblano Cream
 - Pork Carnitas / Salsa Verde Jam / Cabbage / Chicharones
- \$2.00 - \$2.50 each

SMOKED TROUT

Tarma / Celery Leaf / Apple / Fennel Cracker
\$3.50 each

CRISPY PEAKY-TOE CRAB CAKES

Paprika Aioli / Pickled Celery
\$ MKT each

STATIONS

RAW BAR...\$MKT PRICE

Maine harvested raw oysters, littleneck clams, and local ceviche served with house-made cracker, lemon, cocktail sauce, and champagne-cucumber mignonette

"SLIDERS" ...\$5/EACH

Served on our house baked brioche rolls,
Choice / combo of:

MAINE BEEF BURGER, smoked bacon, caramelized onion & blue cheese sauce

BBQ PULLED PORK, cheddar, sweet BBQ & pickled cabbage

BUTTERMILK FRIED CHICKEN, shaved lettuce & spicy ranch

SMOKED CHOPPED BRISKET, pickled red onion, & horseradish cream

EGGPLANT PARM, spicy tomato vodka sauce, basil & torched mozzarella

"BUNS" ...\$MKT PRICE

Served on house baked mini-brioche hot dog buns
Choice / combo of:

MAINE LOBSTER, lemon aioli, shaved lettuce, quick pickle, potato chips

FRIED OYSTER, shaved iceberg, remoulade

SHRIMP SALAD, watercress, avocado

CURRIED CHICKEN SALAD, gem lettuce, Turkish apricot, toasted almonds

FRY STATION...\$3/HEAD

Fresh-cut Maine potato fries served in paper bags with choice of truffle ketchup, horseradish chive aioli, cheddar ale sauce or malt vinegar aioli (*choose 2*)

UPGRADE TO POUTINE!...ADD \$2/HEAD

with Maine cheese curds & gravy

STUFF ON STICKS!!!...\$2-3/PIECE

Charcoal grilled choice / combo of:

STEAK with chimi churri sauce

BBQ MASALA CHICKEN with yogurt-cucumber-mint sauce

ANCHO CHILI SHRIMP with lime cilantro sauce

LOCAL TOFU with zahtar-lemon-tahini sauce

PORK BELLY with hoisin-crispy garlic-scallion

ON-SITE SERVICE INCLUDES ALL PLATTERS & SERVING EQUIPMENT INCLUDING NAPKINS, MINI SNACK TRAYS & FOOD LABELING.

SPECIALTY SALADS

*- Pick any 3 salads to create a "salad bar" for \$12 / head -
- Salads Can Be Substituted For Sides With The Equivalent Up-Charge Applied -
- All Salads Are Available For Take-Out / Delivery -*

HOUSE SALAD

Local Greens / Shaved Carrot / Sunflower Seed / Seaweed Salt / Tarragon Vinaigrette
\$3.00 / head
- ask about our family style salad service! -

HEIRLOOM TOMATO

Ricotta Salata / Thai Basil / Garlic Chips
\$5.00 / head

ROASTED BEET

Chèvre / Crispy Leek / Shallot Vinaigrette
\$4.00 / head

PANZANELLA

Toasted Ciabatta / Torn Mozzarella / Oven-dried Tomato / Garlic Chip / Red Onion
Pine Nuts / Cured Olives / Basil / Greens
\$5.00 / head

GRILLED PEACH

Pineland Feta / Speck / Local Greens / White Balsamic Reduction
\$6.00 / head

SUMMER MELON

Frisée / Cucumber / Radish / Mint / Lime Vinaigrette
\$5.00 / head

FARRO

Charred Mushroom / Garlic Confit / Thyme / Mustard Greens
\$4.00 / head

WHITE BEAN

Oven Dried Tomato / Rosemary / Grana Pandano / Garlic Chip / Arugula
\$5.00 / head

TABOULEH

Bulgar Wheat / Parsley / Cucumber / Tomato / Lemon / Toasted Almonds
\$4.00 / head

CHARRED KALE

Lemon / Garlic / Parmesan Crisps / Shaved Bread Crisps
\$4.00 / head

FEASTS

“SURF + TURF” ...\$60+MKT/HEAD

Shrimp Cocktail, Dry-Aged Prime Rib Au Jus, Grilled Lobster Tail with Drawn Butter

- *Suggested sides: parsley potato, haricot vert with brown butter and almonds, local green salad, brioche roll dinner roll* -

“LOW COUNTRY BOIL” ...\$45+MKT/HEAD

We take a Mainer spin on the traditional boil. Combining lobster, mussels, calamari, fish, clams, sausage, corn, mushrooms and potatoes, prepared in a spicy fish broth.

Picture an enormous seafood spread with the broth served in tin pitchers on the side or at the table in small bowls/cups if you opt for family style service.

This feast is a great way to offer guests a taste of the Maine Sea without the expense of a full lobster bake.

- *Suggested sides: creamy slaw, Maine 3 bean salad, local green salad, baguette or torn country boule* -

“SOUTHERN BBQ” ...\$40-50/HEAD

Choice / combo of Pulled Pork with / Chopped Brisket / Smoked Chicken.

Served with house BBQ Sauces and Bread & Butter Pickles,

- *Suggested sides: collard greens, mustard potato salad, vinegar coleslaw, cornbread* -

“FRIED CHICKEN PICNIC” ...\$40/HEAD

Buttermilk fried chicken served in paper buckets “family style” or on a buffet.

- *Suggested sides: cucumber tomato salad, creamy broccoli cauliflower bacon salad, buttermilk chive mashed potato, buttermilk biscuits* -

“THE GRILL” ...\$40-50/HEAD

Choice / combo of Steak / Chicken / Market Fish / Sausage / Local Tofu.

Charcoal grilled on-site and presented on platters for buffet or family style service.

- *Suggested sides: warm potato spinach bacon salad, seasonal vegetables, mac n’ cheese, baguette* -

“LOBSTER BAKE” ...\$MKT/HEAD

A traditional Maine feast featuring 1.25lb lobster w/ drawn butter & lemon.

Add steamers or mussels to your meal for an additional per head \$MKT price

- *Suggested sides: salt brined potato, corn on the cob, creamy coleslaw, dinner roll* -

“SAVORY TARTS” ...\$35-40/HEAD

Handmade savory tarts with a cornmeal crust.

This is an excellent option to incorporate into your feast for your vegetarian or vegan guests!

FLAVORS INCLUDE BUT ARE NOT LIMITED TO:

(Caramelized Onion / Chèvre / Blackberry / Thyme) + (Ricotta / Tomato / Basil / Olive)

(Chorizo / Potato / Poblano) + (Sweet Potato / Leek / Gorgonzola)

(Squash / Feta / Fried Sage / Pepitas) + (Short Rib / Leek / Horseradish Cream)

“TACO FEAST” ...\$35/HEAD

Corn tortilla with choice/combo of Grilled Flank Steak, Pulled Chicken,

Pork Carnitas, Grilled Fish, Mushroom & Sweet Potato.

Each taco will be put together by a B+B staff member for the guest to dress themselves.

Accoutrements include cabbage, cilantro, onion, salsa verde, salsa rojo, pobalano crema, lime, and hot sauces.

- *Suggested sides: black bean salad, mexi-corn, Jasmine rice, house tortilla chips w/ salsa & guac* -

*- All Feasts Include a Choice of 3 Sides & Bread Option -
...see options on following page!*

**Feasts combinations are available upon request and subject to change in pricing.*

SIDES

LOCAL GREEN SALAD + HERBS + SHAVED CARROT

SUNFLOWER SEED + MAINE SEAWEED SALT

*Served with our house Tarragon Vinaigrette
- ask about our "Family Style Salad & Bread" option!*

CREAMY BROCCOLI + CAULIFLOWER + BACON SALAD

CUCUMBER + TOMATO + RED ONION SALAD

BLACK BEAN + CORN + TOMATO SALAD

STATE OF MAINE 3 BEAN SALAD

SEASONAL GRILLED VEGETABLES

CHARRED HARICOT VERT + BROWN BUTTER + ALMONDS

CHARRED HARICOT VERT + ROMESCO SAUCE

BROWN SUGAR + BOURBON BAKED BEANS

JASMINE RICE

COLESLAW (VINEGAR OR CREAMY)

COLLARD GREENS + SPICY VINEGAR *(veg option avail.)*

CORN ON THE COB *(seasonal)*

MEXICAN STREET CORN *(seasonal)*

POTATO OPTIONS:

- BUTTERMILK + CHIVE MASHED POTATO
- SALT BRINED MAINE POTATO
- WARM POTATO + APPLEWOOD BACON + SPINACH
- MUSTARD POTATO SALAD

MAC N' CHEESE:

- + PIMENTO
- + BACON + SCALLION
- + LOBSTER *(\$mkt)*

BREADS

BAGUETTE...traditional french loaf

COUNTRY BOULE...rustic sourdough

RUSTIC WHEAT...Maine-milled wheat sourdough

BRIOCHE SLIDER BUN...sliced, egg washed, soft sandwich roll

BRIOCHE PULL-APART DINNER ROLL...served with a butter pat

BUTTERMILK BISCUITS...flaky, golden & delicious

CORNBREAD...grandma's recipe

*** ALL OUR BREADS ARE BAKED IN-HOUSE
BY OUR AWESOME BAKE-CREW @:**



*- All Feasts Include a Choice
of 3 Sides & Bread Option*

*All additional sides available
for \$3/head.*

DESSERT

CAKES + CUPCAKES

Flavors include but are not limited to:

Vanilla / Chocolate / Red Velvet / Pumpkin Spice / Carrot / Coconut / Lemon / Orange / Lime

Buttercream flavors include but are not limited to:

Vanilla / Chocolate / Caramel / Raspberry / Mocha / Coffee / Coconut / Lemon / Orange / Lime

Filling flavors include but are not limited to:

Lemon Curd / Key Lime Curd / Vanilla Pastry Cream / Coconut Pastry Cream / Chocolate Ganache / Caramel Raspberry Jam / Apricot Jam / Strawberry Jam / Cream Cheese Frosting / Any Buttercream Flavor Listed Above

Cakes start @ \$3.75 per person

Cupcakes \$3 each

Mini Cupcakes \$2.25

- *Minimum 1 dozen order on all cupcakes* -

ASSORTED COOKIES + CONFECTIONS

Choice / Combo of:

Assorted Cookies / Coconut Macaroons / Brownie Bites / Lemon Squares / Smores Bar / Anything from the "Candy Bar" listed below.

\$ price based on your selections!

THE CANDY BAR

An assortment of house-made candies including (but not limited to):

Salt Water Taffy / Lollipops / Truffles / Chocolate Dipped Marshmallows / Maine Sea Salt Caramels

All arranged in various jars and containers as a dessert buffet.

\$ price based on your selections!

PIES

Apple / Blueberry / Mixed Berry / Pumpkin / Chocolate Cream

Strawberry Peach Habanero / Cherry Blackberry Chèvre / Maine Apple Cheddar / S'mores / Stonefruit

\$20 each (serves 8)

All flavors also available as **FRUIT HAND PIES**...\$5 each

SMORES

Chocolate Dipped Homemade Graham Crackers & House Made Marshmallow

- *Build your own or assembled.* -

\$4 each

WHOOPIE PIES

A Maine Tradition.

Available in mini, medium, full size or cupcake.

\$2 / \$3 / \$4 / \$3.50 (cupcake) each

SNO-CONE BAR

Perfect for a summer party!

A variety of house made syrups to pour over shaved ice in a paper cone.

Ask us about flavor options!

- *Requires sno-cone machine rental* -

\$3 / head

ICE CREAM SUNDAY BAR

2 - 4 Ice cream flavors of your choice, homemade hot fudge & caramel sauce, fresh whipped cream & up to 6 assorted toppings with a cherry on top!

- *May require freezer rental or delivery & setup fee* -

\$7 / head

COTTON CANDY

Made onsite using a variety of infused sugars! Ask us about flavor/color options.

- *Requires machine rental* -

\$3 / head

LATE NITE

HOT OR ICED COFFEE / TEA BAR

Portland Roasted Hot or Iced Coffee served with all the fixin's and a variety of gourmet teas.

- *Hot coffee requires the rental of an electric percolator.* -

\$2.75 (hot) or \$3.50 (cold or hot including paper cup & lid) / head

HOT COCOA BAR

A complete hot cocoa station for your guests
to help themselves to, either as they arrive or with dessert.

Served with a variety of house made marshmallows, chocolate dipped stir sticks,
& fresh whipped cream.

\$4 / head

THE "SLEEZE" BOARD

Oh, YES....All sorts of chips, cheeseballs, saltines, pretzel rods, Vienna sausages,
assorted EZ cheese, cheese cubes, pepperoni (none of which we make),
paired with clam dip, taco dip, onion dip and mini-bologna & cheese sandwiches (which we do make)
...all artfully and excitedly presented on one of our 3 or 6 ft boards!!! Perfect for the party's end.

\$4 / head

POPCORN

Individually served in paper bags with multiple sweet & savory flavors to choose from!

\$2 / head

SAVORY HAND PIES

Individually packaged hand pies (meat & veg) ask about flavor options!

\$5 each

THE 4 FOOT SANDWICH!!!

YUP! A four-foot-long ciabatta loaf sandwich (24 x 2in slices).

Presented on a long board filled with your choice of:

MUFFALETTA \$125 each

Capicola, mortadella, genoa salami, provolone & olive relish

THE MAINE ITALIAN \$125 each

Capicola, salami, mozzarella, green pepper, tomato, onion,
black olive, Amato's pickles, salt, pepper, oil

CAPRESE \$95 each

Fresh mozzarella, basil, tomato, roasted tomato aioli

BOLOGNA + CHEESE \$110 each

Bologna, american cheese, yellow mustard, mayo, pickles, potato chips

SAUSAGE PARTY

Choice / combo of Sweet Italian / Hot Italian

Andouille / Chorizo / Keilbasa / Lamb / Bratwurst / Veggie

Served with peppers, onions, mustards, relish and hoagie rolls.

\$7/head

- *Requires a charcoal grill rental (unless previously rented)* -

THE BAR

BREAD & BUTTER PROUDLY OFFERS A FULLY LICENSED & INSURED BAR SERVICE!!!

Specializing in the same attention to detail & local products as our food,
we aim to create the **PERFECT** bar for any event.

We work closely with our clients to make sure we are serving
the quality & variety of drinks that represent you & your party.

We have a tried & true staff of fully licensed, insured,
& most importantly, **CHARMING** bartenders
to provide you with professional, efficient & delicious service.

Up for anything, but:
WE PRIDE OURSELVES ON:

THE WELCOME STATION

A trio (or more!) of house-made beverages presented Mason jar drink dispensers
with plastic cups for your guests to help themselves to throughout the event!

Flavors include choice / combo of:

Lavender Lemonade / Strawberry Rhubarb Lemonade (*in season*)
Mint Ice Tea / Jasmine Tea w/ Ginger Syrup / Maine Apple Cider (*in season*)
Cucumber h2o / Mint h2o / Citrus h2o / Hibiscus h2o
\$50 / 5 gallons (*includes drink dispensers, plastic cups and labeling*)

THE SODA BAR

Soda made onsite using an array of house made syrups and sparkling water.
These delicious beverages / mixers are the perfect compliment to any event.
Available at the alcohol bar or as it's own manned station.

Ask us about flavor options!
\$50 / per flavor (*serves 50+ drinks*)

SPECIALTY COCKTAILS

Created just for you, utilizing seasonal, ALWAYS fresh, creative ingredients & Maine-made spirits whenever possible!
Please inquire about some of our favorite concoctions and our individually bottled drink service!!!

LOCAL BREWS

We are real proud of what our friends are brewing these days,
and would love to celebrate their success with you!

Featuring (but not limited to):
Oxbow / Bunker Brewing / Allagash / Bissel Bros. / Rising Tide
Maine Beer Co. / Banded Horn / Baxter / Down East Cider

UNIQUE WINES

Sourced with your preference & budget in mind!
ASK US TO SCHEDULE A TASTING!!!
It's never a bad time to try some wine!

NOW OFFERING A VARIETY OF NON-ALCOHOLIC DRINK STATIONS:

**PLEASE [CONTACT US](#) FOR MORE INFORMATION
OR TO COME UP WITH A QUOTE FOR YOUR NEXT EVENT!**

STAFFING/SERVICE DETAILS

Bread & Butter offers both buffet and family style service.

With buffet service, this package includes all buffet serving platters and utensils.

Though we are more than happy to accommodate family style service, it does require additional labor and rentals.

Our staff's timeline is based on your event's needs.

We are there for you as much as you would like us to be.

Each staff member is billed out hourly based on your event's timeline, with the addition of set-up/breakdown & travel time.

Each event will have chefs, waitstaff and an "event coordinator" on site.

The role of the event coordinator is to act as the point person between you and our staff.

This person floats between the kitchen, the floor & the bar to ensure everything is running smoothly.

Our staffing rates are \$25/hour for waitstaff, \$30/hour for chefs & \$30/hour for the Event Coordinator.

The hourly rate for bartenders is dependent on the type of bar service you desire, please inquire for more details.

We work closely with you to secure all rentals for your event (with the exclusion of tent rentals).

We charge one flat rate fee to manage all your rental needs.

This package includes initial consultation and continued management of any rented items throughout the planning process.

We also offer an array of event coordination services,

from day-of-coordination to design & décor assistance.

Please inquire for more information on these services and their pricing.

Feel free to request a copy of our full contract to peruse!

CONTACT US @ thebreadandbutterco@gmail.com with any questions you may have!

We strongly believe in making any event a success by working closely with **YOU** to make **YOUR** vision become reality.

THANK YOU FOR CONSIDERING BREAD & BUTTER.



We Love throwing parties. Let us help you enjoy yours!

