

SUMMER IN NEW ENGLAND

On premise, or delivered catering

New England Clam Bake

Fresh Maine lobster, clams, PEI mussels, sausage, corn, red bliss potatoes, onion,

Maine Lobster

Steamed Maine lobster, choice of sides, traditional New England

Baked Stuffed Lobster

1.25 lobster, buttery ritz crumbs, shrimp and scallop stuffing

SIDES

Roasted Red Bliss Potatoes 30/45

Grilled Vegetables 30/45
seasonal

Broccoli and Cauliflower Au Gratin
35/50

Roasted Portabello Caps 35/50
EVOO and Aged Balsamic

Green Bean Almondine 30/45

DESSERTS

Tiramisu 45/75

Half Tray Serves 7/10 Full Tray Serves 16/20

Cannoli \$1.5 each

Cookie Platter \$3 per guest

Specialty cupcakes

Maine Blueberry Cheeseake \$5 per guest

Special Occasion Cakes at discounted price custom made at Josie's Bakery

BE A GUEST AT YOUR NEXT EVENT

We would like to introduce our expanded catering services for your home, office or venue of choice.

Our catering specialist will assist you in designing the perfect menu for your catered function.

We can also provide service and bar staff for you specific event. They will set-up, serve and clean up allowing you to relax and enjoy your guests.

We look forward to working with you! El Mare Catering Company is proud to be a part of the Paisano Hospitality Group along with Tremezzo Ristorante, Josie's Bakery, and Tremezzo Pizzeria

For more information, please call or text Jessyka at (973) 771-8082 or Steve at (860) 919 8741.

Delivery, Service Fees and Gratuity not included.



Gluten free pasta and options are available upon request. Please alert us of any food allergies.

Consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of foodborne illness.

All orders require 48 hours notice, however we may be able to create your order with less time.

CATERING Menu



Party and Event Catering
Destination or Delivered
Specializing in Business, Home and
Unique Events

2 Lowell Street
Wilmington, MA 01887
978-447-5967

BREAKFAST

Breakfast Egg Sandwich \$5 per guest
Choose from Sausage,
Bacon, Ham and Cheese

Yogurt Parfait \$4.5 per guest
Greek yogurt, strawberries, granola

Pastry Platter \$2.5 each
assorted hand made pastries from Josie's
Bakery

Assorted Bagels \$2 each
cream cheese

Cold Brew Coffee \$2 per cup
Regular or Nitro from Boston Brew

PANINI/WRAP PLATTERS

\$9 per guest

Italian Panini
salami, cappicola, lettuce, tomato, cherry
peppers

Roast Beef
lettuce, tomato, mayo

Vegetarian Greek Wrap

Chicken, Veal or Eggplant Parmigiano

Caprese
fresh mozzarella, tomatoes, basil, balsamic
glaze drizzle

Chicken Bacon Ranch

Chicken Caesar
grilled chicken, romaine, caesar dressing

Turkey Club

Lobster Roll
market price

APPETIZERS

Bruschetta \$3.5 per guest

Grilled Vegetable Platter \$3.5 per guest
seasonal veggies, EVOO, salt and pepper

Shrimp Cocktail Platter \$4.5 per guest
Large Prawns, housemade cocktail

Salumi Platter \$7.5 per guest
our take on charcuterie

Scallops & Bacon \$7.5 per guest

Stuffed Mushrooms \$3.5 per guest
Marcos original

Cheese & Crackers \$2.5 per guest

Fresh Fruit Platter \$3 per guest

Chicken Wings or Chicken Fingers 20/40

Shrimp Gran Marnier \$4.5 per guest
house special

Nonna's Meatballs 30/45

SALADS

Half Tray Serves 5/10 Full Tray Serves 12/15

Caesar 25/45

Garden 25/45

Josey 25/45
mixed greens, gorgonzola, dried cranberries,
balsamic dressing

Pasta Salad 30/50

Greek Salad 30/50

Strawberry Blonde 30/50

Watermelon Feta 30/50

TREMEZZO PASTA

Half Tray Serves 6/10 Full Tray Serves 12/15

Pappardelle Bolognese 50/80

Chicken Broccoli Ziti 50/80

Cheese Ravioli 45/75

Specialty Ravioli

please inquire on selections and pricing

Penne Pink Vodka with Sausage 50/80

Gnocchi 60/80

sausage, broccolini, blistered tomatoes, red
pepper flakes, garlic white wine sauce

Penne Pomodoro 30/50

Stuffed Shells 40/70

Chicken Marsala 50/80

linguini pasta

Baked Ziti

(...With meat - add \$10/tray) 40/70

Lasagna 50/80

(...With meat - add \$10/tray)

Buffalo Bacon Mac N Cheese 50/80

ENTREES

Half Tray 6/10 Full Tray 12/15

Chicken Parmigiano 50/80

Veal Parmigiano 75/95

Bacon Scallop Risotto 9

Eggplant Parmigiano 45/75

Baked Haddock 65/90

Grilled Salmon 60/85

served with orange horseradish marmalade

Sausage Peppers & Onions 50/70

Chicken Balsamico 60/85

Cutlet, prosciutto & balsamic marinated cherry
tomatoes

Marinated Steak Tips 75/95

EVOO, Salt and Pepper