



CRANBERRY VINE

— CATERING & EVENTS —

Catering for Film Crews

We are delighted you have chosen us to cater for your crew. We realize that the timing of this type of catering is critical to the success of your shoot and we make every effort to offer you a healthy, satisfying meal that is sure to please your crew.

We offer a full range of menu and pricing to fit your budget. Lunch would include a soup, green salad, entrée, side, vegetarian option and dessert. Depending on the time of day, location and number of guests we will create a menu to please all and still be able to provide a quality product.

Generally, our crew arrives one hour before the “Ready to Serve” time and will set up and be ready to serve at the select time. Our staff are aware that often the timing of the meal can change and are more than willing to “hold or go” whenever possible.

Below are some sample meals we have provided recently:

LUNCH

- Vegetarian Chili
- Cranberry Vine Salad
- Baby Greens tossed with Dried Cranberries, Candied Walnuts and Fresh Goat Cheese in our Balsamic Vinaigrette
- Shrimp Tacos
- Chili Rubbed Shrimp Grilled and served with Soft Taco Shells, Baja Slaw and Pepper Jack Cheese
- Chipotle Chicken Tacos
- Served with Soft Tacos, Sour Cream, Salsa and Pepper Jack Cheese
- Quinoa with Spicy Black Beans
- Chick Pea and Cucumber Salad with Diced Fresh Tomato and Dill
- Cookies

LATE NIGHT DINNER

- Tuscan Chicken Soup with White beans, Vegetables and Quinoa
- Simple Mixed Green Salad
- Baby Greens, Fresh Goat Cheese, Dried Cranberries and Toasted Walnuts in a light Balsamic Vinaigrette
- Assorted Rolls** (so they can make a sandwich if they wish)
- Grilled Flank Steak
- Sliced and served with a Scallion Hoisin Sauce
- Grilled Chicken Breast
- Served with a Sundried Tomato Sauce
- Assorted Grilled Vegetable Platter
- Chick Pea and Cucumber Salad with Diced Tomato and Fresh Dill
- Homemade Sesame Noodles with Buckwheat Soba Noodles, Fresh Ginger and a light Soy Sauce
- Sweets

MONDAY LUNCH

- Spring Chicken and Vegetable
- Asian Green Salad
- Baby Greens tossed Grape Tomatoes, Mini Cukes, Shredded Carrots, and Scallion in a light Rice Wine Vinaigrette
- Assorted Bread and Butter
- Sautéed Shrimp Etouffee
- Seasoned Rice and Wheat Berries with Vegetables
- Sesame Noodles
- Vegetable Lasagna
- Homemade Cookies

TUESDAY LUNCH

- New England Clam Chowder
- Oyster Crackers
- Farmers Market Salad
- Fresh Greens, Garden Cukes, Grape Tomato, Carrots, Red Onion in Roasted Shallot Vinaigrette
- Breads
- Roast Pork Loin with Mango Salsa
- Wild Rice Salad
- Ratatouille
- Thin sliced summer veg, layered with a fresh tomato basil sauce baked and topped with Mozzarella cheese
- Sweets

WEDNESDAY LUNCH

- Homemade Minestrone Soup
- Assorted Bread and Butter
- Mixed Green Salad with Grape Tomatoes, Fresh Mozzarella, Basil and our Balsamic Vinaigrette
- Fresh Pan Seared Salmon With a Lemon and Dill Butter Sauce
- Roasted Asparagus
- Confetti Rice
- Sausage and Meatball Lasagna
- Homemade Brownies

CREW LUNCH

- Greek Lemon and Rice Soup
- Assorted Breads and Butter
- Mixed Green Salad
- Baby Greens tossed with Dried Cranberries Toasted Walnuts and Fresh Goat Cheese in a Balsamic Vinaigrette
- Roasted Honey Chicken
- Sautéed Green Beans with Leeks, Lemon and Butter
- Roasted Root Vegetables with Sweet Potatoes and Yukon Gold Potatoes
- Sweets