

## About Us

Down Home Delivery & Catering is a full service restaurant and catering company offering a variety of Southern cuisines and flavors. We are a family owned and operated business, dedicated to serving you the highest quality, best tasting food you've ever experienced. We are a fully licensed and insured business and a Massachusetts state certified minority business enterprise (MBE) and Disadvantaged Business Enterprise (DBE). We can create custom menus to fit each client's unique taste and budget. Our client's complete satisfaction is our primary goal and we are committed to providing you with the most professional and efficient service in the industry.

Down Home Delivery & Catering provides catering services for all types of events and occasions. Whether you are planning a family, social or corporate event.....a wedding reception or charitable event. Whether entertaining at home, corporate offices or at a venue of your choice and would like a contemporary "down home" Southern flair to your menu, let Down Home Delivery & Catering help make your event a most memorable one.

### Special Requests

The Down Home Delivery catering team takes pride in our ability to meet all the catering needs of our clients. We can usually accommodate requests for any type of food. If your event requires food or service selections that are not listed on our menu, please do not hesitate to ask our Catering Manager.

Prices included are for parties/events of 25 or more, however, we also cater smaller events. Ask our catering manager about pricing for smaller parties/events.

**Gale Scott, Catering Manager**  
**646-226-0118**  
**dhdc2009@gmail.com**

## A LA CARTE CATERING

### BREAKFAST

*\$8 per person and up for Continental Breakfast*  
*\$12 per person and up for Hot Breakfast*

Assorted Cold Cereal/Cereal Bars	Pork Sausage
Bagels & Garnishments	Turkey Sausage
Assorted Cream Cheeses	Grits
Smoked Salmon	Home Fries
Fresh Fruit	Ham
Assorted Muffins	Corned Beef Hash
Pastries/Donuts	Salmon Cakes
Scrambled Eggs	Fried Fish
Scrambled Egg Whites	Fried Chicken
Omelette Stations	Waffles
Pork Bacon	Pancakes
Turkey Bacon	Blueberry Pancakes
Coffee/Tea	French Toast
Fruit Juices	Hot Chocolate
Assorted Breads	Condiments

*Let us customize a menu for your breakfast event.*  
*Contact catering manager, Gale Scott for breakfast package pricing.*

### APPETIZERS

	<u>Med.</u>	<u>Lg.</u>
	Serves 25	Serves 40
Meatballs (gravy/marinara)	100.00	150.00
Cheese & Crackers	75.00	135.00
Vegetable Platter	75.00	135.00
Fresh Fruit Platter	100.00	150.00
Party Wings	100.00	150.00
(Buffalo, Teriyaki, BBQ, Fried)		
Chicken Breast Tenders	100.00	150.00
(Buffalo, Teriyaki, BBQ, Fried)		
Deli Sandwich Platter	100.00	150.00
Kabobs		
Chicken	100.00	175.00
Beef	125.00	200.00
Shrimp	150.00	250.00
Crab Balls	150.00	250.00
Nacho Bar	150.00	250.00
Beef Patties/Pastelitos	125.00	200.00
Stuffed Mushrooms	125.00	225.00
Sliders (Beef, Turkey, Sausage)		
Pulled Pork, Chicken)	125.00	225.00

*Please ask our catering manager about other appetizer and hors d'oeuvres options.*

## SALADS

	<u>Med.</u>	<u>Lg.</u>
	Serves 25	Serves 40
Garden	75.00	125.00
Caesar	75.00	125.00
Pasta Salad	90.00	175.00
Potato Salad	90.00	175.00
Grilled Chicken Caesar	90.00	175.00
Grilled Shrimp Caesar	125.00	200.00
Chef's Salad	100.00	175.00

## SOUPS

	<u>Med.</u>	<u>Lg.</u>
	Serves 25	Serves 40
Homemade Chicken Noodle	75.00	135.00
Clam or Fish Chowder	90.00	150.00
White Bean w/Ham Hock	90.00	150.00

## SIDE DISHES

	<u>Med.</u>	<u>Lg.</u>
	Serves 20-25	Serves 50-60
<i>*Indicates item seasoned with Smoked Turkey</i>		
Hush Puppies	65.00	125.00
Fried Okra	65.00	125.00
Cole Slaw	65.00	125.00
Sweet Corn	65.00	125.00
Corn on Cob	65.00	125.00
White Rice/ Rice Pilaf	65.00	125.00
Brown Rice w/vegetables	65.00	125.00
Yellow Rice	65.00	125.00
Yellow Rice w/Beans	75.00	150.00
Caribbean Rice & Beans	75.00	150.00
Red Beans & Rice (Cajun)	85.00	175.00
Basmati Rice w/fresh garlic, mushrooms, scallions	75.00	150.00
Candied Yams	75.00	150.00
Mashed Potatoes & Gravy	75.00	150.00
Roasted Red Potatoes	75.00	150.00
Baked Macaroni & Cheese	90.00	200.00
Southern Style Dressing	75.00	150.00
Steamed Mixed Vegetables	75.00	150.00
Black Eyed Peas*	75.00	150.00
Collard Greens*	75.00	150.00
Cabbage*		75.00
150.00		
Green Beans	75.00	150.00
Green Beans w/Potatoes	85.00	175.00
Lima Beans w/Ham Hock	75.00	150.00
Glazed Carrots	75.00	150.00
Roasted Root Vegetables	90.00	200.00

## BREADS

	<u>Med.</u>	<u>Lg.</u>
Corn Bread/Muffins	30.00	70.00
Dinner Rolls	30.00	70.00
Garlic Bread	40.00	80.00

## ENTREES

### Med.

Serves 25

### Lg.

Serves 40

## POULTRY

*(chicken pcs fried, bbq, baked or smothered in gravy)*

Whole Wings	125.00	200.00
Leg Quarters	125.00	200.00
White & Dark Mix	125.00	200.00
Grilled Chicken Breast	150.00	225.00
Stuffed Chicken Breast	175.00	250.00
Curried Chicken	125.00	200.00
Stewed Chicken	125.00	200.00
Chicken Parmesan w/Pasta	175.00	250.00
Gumbo (chic, shr, saus)	175.00	250.00

Roasted Turkey	150.00	250.00
Fried Turkey		
15-18 lb (serves 8-10)	80.00	
20-27 lb (serves 15-20)	100.00	

## BEEF

Home-style Meatloaf	125.00	250.00
Steak Tips (gravy/frd onions)	200.00	350.00
Pot Roast	225.00	375.00
Beef Chili	125.00	250.00
Short Ribs (plain/bbq)	275.00	400.00
Oxtails	275.00	400.00

## PORK

Baked Country Ham	150.00	275.00
Pork Chops	150.00	275.00
Pork Shoulder	150.00	275.00
Pulled Pork	175.00	300.00
Baby Back Ribs	225.00	375.00
Beef Short Ribs	250.00	400.00

## PASTA

Baked Ziti w/Beef	100.00	175.00
Chicken Broccoli Ziti	150.00	250.00
Vegetarian Lasagna	150.00	250.00
Beef Lasagna w/ Sausage	200.00	300.00
Seafood Lasagna	275.00	400.00

## RICE

Jambalaya (chic,saus,shr)	175.00	300.00
Jag (yellow rice, saus,shr)	150.00	250.00

## FISH & SEAFOOD (fish fried or broiled w/garlic & butter)

Fresh Haddock	150.00	275.00
Fresh Whiting	125.00	200.00
Fresh Catfish	150.00	275.00
Pan Seared Salmon	175.00	300.00
Shrimp Scampi w/pasta	175.00	300.00
Shrimp Etouffee w/rice	175.00	300.00

## CARVING STATIONS (garnishments/gravy included)

*Turkey, Ham, Prime Rib, Roast Beef, Pork Shoulder*

Per Station                      150.00-250.00                      300.00-400.00

## DESSERTS

### Med.

Serves 20

### Lg.

Serves 40

Assorted Cookie Platter	50.00	135.00
Pineapple Upside-down Cake	65.00	150.00
Coconut Pineapple Cake	65.00	150.00
Carrot Cake	65.00	150.00
Red Velvet Cake	65.00	150.00
German Chocolate Cake	75.00	150.00
Lemon Pound Cake	65.00	150.00
Chocolate Fudge Cake	65.00	150.00
Berry Shortcake (Seasonal)	75.00	165.00
Pecan Pie	90.00	200.00
Apple Pie	65.00	130.00
Sweet Potato Pie	65.00	130.00
Bread Pudding	90.00	200.00
Peach Cobbler	90.00	200.00
Banana Pudding	90.00	200.00

## BEVERAGES

Sodas	1.60 each
Bottled Water	1.50 each
Fruit Punch	2.00 each
Lemonade/ Iced Tea	2.00 each
Apple Juice	2.00 each
Orange Juice	2.00 each
Cranberry Juice	2.00 each
Hot Chocolate	2.00 each
Coffee/Tea	1.60 each
Milk	2.00 each

## BOX LUNCHES

Each box includes sandwich, chips, fruit or fruit cup, beverage, dessert, condiments, napkins, utensils

**\$9.00 per lunch box**

### **Choice of deli meats, salads & veggies:**

Ham, Roast Beef, Turkey, Grilled Chicken, Tuna Salad, Chicken Salad, Grilled Vegetables.

### **Choice of bulkie rolls and/or wraps**

**Choice of cheese, lettuce & tomato, pickles**

## CATERING PACKAGES

All packages include garden salad, corn muffins/dinner rolls, dinnerware, flatware, napkins, serving utensils, condiments, salad dressing. Additional \$2 per person to add assorted beverages to selected package. If beverages are included cups will be provided. Ice is only provided if we are providing buffet or plated meal service.

### Package #1

**Choose One Entrée and Two Side Dishes**

\$15 to \$20 per person depending upon entrée chosen

### Package #2

**Choose One Entrée and Three Side Dishes**

\$17 to \$25 per person depending upon entrée chosen

### Package #3

**Choose Two Entrées and Three Side Dishes**

\$19 to \$28 per person depending upon entrées chosen

### Package #4 "All Sides"

**Choose Three Side Dishes**                      \$10.00 per person

### Package #5 "Everything"

**Choose Three Side Dishes, Dessert & Beverages**

One Entrée                      \$19-\$25 per person  
Two Entrees                      \$25-\$32 per person

*All Prices listed above are for "Drop" catering services only. Additional fees apply for Set-up, Buffet & Plated Meal Services. The above fees do not apply to weddings. Weddings require consultation with catering manager.*

### **Set-Up & Buffet or Plated Meal Service Fees:**

If set-up services are required a \$40 set-up fee will be charged. For buffet or plated meal service there is a minimum labor charge of 4 hours and overall service fee is based upon type of staff needed: Grill Master-\$40 per hour; Wait Staff-\$30 per hour; Bartender-\$35 per hour. A 15% gratuity is also added to any order requiring staff.

## **BACKYARD BBQ PACKAGES**

Packages include the services of a "Grill Master (s)" and staff, Entrée(s), Side Dishes, Hamburgers/Hot Dogs, Fresh Fruit or Dessert, Garden Salad or Corn on the Cobb, Beverages as well as plastic dinnerware, flatware, cups, napkins, serving utensils, condiments

**Available May thru September Only**  
**Number of grill masters and staff necessary depends upon number of guests and will be decided by caterer**

### **One Entree & Two Side Dishes**

\$24-\$30 per person depending upon entrée chosen

### **Two Entrees & Three Side Dishes**

\$26-\$35 per person depending upon entrées chosen



#### **Sales Taxes:**

All prices are subject to the applicable Massachusetts and City of Boston sales taxes (6.75% & .25%, respectively). If client is tax-exempt, a tax-exempt ID number must be provided upon signing of invoice and catering contract to receive the exemption.

#### **Equipment Rental:**

Chafing Racks - \$40 (\$20 will be returned to client if equipment is returned to Down Home Delivery & Catering)  
***Please inquire about rental of tables, chairs, bar, linens, china, glassware, flatware, drink dispensers***

#### **Office Hours:**

Contact catering manager, Gale Scott at 646-226-0118 between the hours of 9am and 8pm or at dhdc2009@gmail.com with all catering related questions and requests. Consultations are by appointment only.

#### **Minimum Catering Fee:**

There is no minimum fee for catering.

#### **Payments:**

A non-refundable/non-transferable deposit of 50% of the total balance is required upon signing of the invoice and catering contract, if applicable. The final payment is due 7 days prior to the date of the event. We accept Visa, MasterCard, Discover, American Express, Cash, Checks & Money Orders.

#### **Guaranteed Guest Count:**

A minimum guaranteed guest count must be provided upon signing of the invoice and catering contract. Guest count must be finalized 7 days prior to the event. After this point the count can be increased but not decreased.

#### **Event Venue Fees:**

Down Home Delivery & Catering does not assume any responsibility for charges pertaining to venue rental or use of venue kitchen facilities. Any such fees should be paid by client prior to the event. We will clean-up after each event and leave the facility like we found it or better.

#### **Adequate Notice/Service Fees/Gratuity:**

All orders require a minimum 72-hour notice and are subject to availability. Any orders under 72-hours notice will be charged a service fee of \$40 to \$60. A gratuity charge of 15% (of food costs) will be added if staff is required for any event.

#### **Delivery Fees:**

Up to 5 miles - \$30  
5 to 20 miles - \$50  
20 to 75 miles - \$100

Delivery fees apply to "Drop" services only. If buffet or plated meal services are being provided no delivery fees will be charged.

#### **Tastings:**

3 person maximum. Available upon request and free of charge for items we prepare daily in our restaurant. There will be a charge for preparation of all other items.

**Additional Set-Up, Clean-Up, and Service Costs may apply depending on your event needs.**

**We are able to accommodate most requests so that you can focus on enjoying your event!**

**Just Ask!**

**617-288-0813**

**Catering Manager: Gale Scott**

**Cell: 646-226-0118**

**Email: [DHDC2009@GMAIL.COM](mailto:DHDC2009@GMAIL.COM)**

# **Down Home Delivery & Catering**

*The Best Down Home Southern Cooking...*



**DELIVERED!**

## **Catering Menu**

**617-288-0813**

**2 Bowdoin St.**

**Dorchester, MA 02124**