

CATERING
— BY —
esselon
— CAFE —
HADLEY, MASSACHUSETTS



413-585-1515 | catering@esselon.com

ESSELON CATERING

Perfect for parties, team gatherings, office meetings, workshops or any event that calls for a delicious assortment of salads, sandwiches, wraps, pastries, full entrées and sides. Our breakfast, lunch, dinner, brunch, desserts and our own artisan roasted coffees and teas all meet the same high-quality standards that we maintain at our café.

LOOKING FOR MORE?

We also provide catering for weddings of all sizes or any other event you may be planning. From party rentals and setup to bar services and everything in between we can help you make your gathering one to remember. Check out our special events menus for detailed descriptions of packages we offer.

Have something specific in mind? Our Chef will gladly work with you one on one to create a customized menu to best suit your preferences.

NUTRITIONAL SYMBOLS

(v) can be prepared vegan (g) can be prepared non-gluten

We can accommodate any food allergy or dietary concern. Many vegan and gluten-free options are available upon request. Please let us know if any of your guests have a food allergy or intolerance and we will be more than happy to assist.

BREAKFAST & BRUNCH

FRESH ARTISAN BAKERY PASTRY PLATTER

Muffins	\$3.25 ea.
Non-gluten Muffin	\$3.40 ea.
Sweet Scone	\$3.35 ea.
Plain Croissant	\$3.30 ea.
Chocolate Croissant	\$3.75 ea.

(minimum 12 pc. - fresh baked daily, call for availability)

GRANOLA (Serves 8-10) \$33

Add yogurt or milk +\$10

Add fresh berries +\$35

FRESH FRUIT BOWL (Serves 10-12) \$55

Seasonal fruit, melons and berries

Add maple whipped mascarpone +\$22

MAINE SMOKED SALMON PLATTER (Serves 10-12) \$105

Caper dill cream cheese, shaved red onion, sliced tomato, olives & mixed greens

Add one dozen bagels +\$27

FRENCH TOAST (Serves 10-12) \$55

Add 1/2 pint local maple syrup +\$15

Add strawberry compote and fresh berries +\$35

FRITTATAS (Serves 10-12) \$45

Roasted mushroom, ham and Vermont cheddar (g)

Bacon, onion, pepper and cheddar (g)

Spinach, roasted red pepper and feta cheese (g)

Spinach, potato and bacon (g)

Broccoli, tumeric and Vermont feta (g)

SCRAMBLED EGGS (Serves 10-12) \$40

Add Bacon or North Country Ham +\$10 ea.

TOFU SCRAMBLE (Serves 10) \$43

BREAKFAST SIDES

All sides serve 10

HADLEY HOME FRIES	\$37
Potatoes roasted with onions, peppers, herbs & spices (v,g)	
Add applewood smoked bacon & Vermont cheddar +\$15	
APPLEWOOD SMOKED BACON	\$43
ROSEMARY CHICKEN SAUSAGE	\$50
APPLEWOOD SMOKED HAM	\$43
VEGETARIAN BREAKFAST SAUSAGE	\$43



SANDWICH PLATTERS

Served on your choice of Sourdough, Multi Grain, Ciabatta, White or Wheat Wrap

\$10.50 each

Minimum order of 15, 5 per variety

Non-gluten bread available **+\$2.00** per sandwich

CAPRESE

Sliced tomato, fresh mozzarella, basil and balsamic vinaigrette

SMOKED SALMON

Caper dill cream cheese, shaved red onion & mixed greens

PROSCIUTTO

Gorgonzola cheese, sliced tomato, mixed greens and aioli

WILD ALBACORE TUNA

Citrus vinaigrette, mixed greens, tomato and whole grain mustard

HAM & SWISS

Mixed greens, tomato and whole grain mustard

GRILLED MARINATED CHICKEN

Tomato, roasted red peppers, mixed greens and aioli

CURRY CHICKEN SALAD

Aioli with tomato and mixed greens

HUMMUS

Roasted seasonal vegetables with organic mixed greens (v)

GRILLED MARINATED TOFU

Thai sweet chili aioli, tomato, avocado and sprouts (v)



SALADS

Salads come in small (10-12) and large (20-25)
Dressings can be subbed out on request

ESSELON SALAD \$39/\$73

Organic mixed greens with carrots, tomatoes, cucumbers, avocado, your choice of toasted pine nuts or walnuts and balsamic vinaigrette (g)

AVOCADO SALAD \$49/\$93

Organic mixed greens with fresh avocado, Bashista Orchards apples, bleu cheese and sherry vinaigrette (g)

MEDITERRANEAN SALAD \$55/\$97

Organic mixed greens with Kalamata olives, Vermont feta cheese, grape tomatoes, hummus, couscous salad, pita and balsamic vinaigrette

FIELD GREEN SALAD \$37/\$69

Baby greens, grape tomatoes, cucumber, red onion and balsamic vinaigrette (g)

SALAD ADDITIONS All sides serve 10

- Grilled Chicken Breast **\$49**
- Seared Norwegian Salmon **\$119**
- Grilled Portobello **\$45**
- Smoked Salmon **\$65**
- Tuna Salad **\$49**
- House Made Hummus **\$29**
- Grilled Marinated Steak **\$119**
- Grilled Marinated Vermont Tofu **\$49**
- Curry Chicken Salad **\$49**
- Seasonal Vegetable Skewers **\$43**
- Blue Cheese **\$20**
- Feta Cheese **\$20**
- Goat Cheese **\$25**

Dressings: Balsamic Vinaigrette, Sherry Vinaigrette, Crete Extra Virgin Olive Oil & Balsamic Vinegar, Lemon Vinaigrette

APPETIZERS

24 piece

ARANCINI \$49

Fried risotto balls with parmesan cheese and fresh herbs served with marinara sauce (g)

CROSTINI \$49

- Goat cheese and apricot marmalade
- Beet, pine nut and feta cheese
- Apple, candied pecan and goat cheese
- Olive tapenade (v)

PETITE SALMON CAKES \$79

Served with lemon dill aioli or chipotle lime aioli (g)

SEARED CRAB CAKES \$89

Jumbo lump crab with lemon aioli and fresh herbs (g)

STUFFED MUSHROOMS \$59

Rosemary chicken or veggie sausage stuffing with toasted pine nuts, sage and parmesan (g)

MARINATED CHICKEN SKEWERS \$83

Marinated chicken and mixed vegetables (g)

TOFU VEGETABLE SKEWERS \$83

Marinated tofu and mixed vegetables (g)

MARINATED STEAK SKEWERS \$119

Marinated steak and mixed vegetables (g)

CHICKEN KEFTA with TZATZIKI \$55

Moroccan spiced chicken with creamy tzatziki sauce

BULGOGI \$55

Korean barbeque with scallions and avocado creme. Choice of beef, pork or chicken (g)



PLATTERS TO SHARE

SEASONAL FRUIT PLATTER

15 Person **\$65** - 30 Person **\$121**

Always made with the freshest fruit of the season.

Add whipped maple mascarpone for **\$20/pint**

Add vanilla yogurt **\$18/quart**

HUMMUS AND VEGETABLE PLATTER

15 Person **\$55** - 30 Person **\$95**

Red bell peppers, cucumber, carrot, cherry tomatoes and celery with our house made hummus and olive oil

CHIPS & SALSA

15 Person **\$45** - 30 Person **\$75**

Organic corn tortillas fried fresh and served with pico de gallo. **Add** guacamole + **\$23**

FRESH BAKED BREAD BASKET

15 Person **\$30** - 30 Person **\$60**

Sourdough, Multi Grain and French Baguette with herbed olive oil for dipping

CHEESE & BREAD BOARD

15 Person **\$95** - 30 Person **\$175**

Vermont cheddar, swiss and smoked gouda with artisan bread and herbed olive oil

Build your own board: + **\$35** / + **\$65**

CHARCUTERIE AND CHEESE PLATTER

15 Person **\$125** - 30 Person **\$225**

Assorted cured and smoked meats with regional and imported cheese and artisan breads

Build your own board: + **\$35** / + **\$65**

MEDITERRANEAN PLATTER

15 Person **\$95** - 30 Person **\$175**

Kalamata olives, feta cheese, roasted red peppers, chickpea salad and stuffed grape leaves served with pita bread

ADD ON TO ANY PLATTER

Balsamic Vinegar	pt / qt +\$6/\$12
House Made Hummus	+\$11/\$22
Citrus Roasted Olives	+\$28/\$55
Freshly Whipped Vermont Sweet Cream Butter	+\$10/\$18



BUILD YOUR OWN PLATTER

Looking for a variety of items for your platter? Talk to us and we can create custom combinations for you.

ENTRÉES

All entrées serve 10-15

LASAGNA \$55

Local ricotta cheese, herbs and parmesan with Pomodoro sauce. **Add Meat Bolognese + \$39**

VEGETABLE LASAGNA \$75

Creamy béchamel sauce, ricotta and parmesan cheese and fresh herbs (g)

ESSELON MAC & CHEESE \$55

Creamy Vermont cheddar cheese sauce with penne Baked Mac & Cheese + **\$10**

PASTA \$49

Choice of cavatappi, fettuccini or penne with Pomodoro sauce, pesto, or Alfredo sauce

(1 Sauce Included, Additional is **\$18/Pint**)

Add House made meatballs + **\$44/18 pc**

Add Bolognese sauce + **\$39**

Add grilled chicken + **\$39**

Add grilled vegetables + **\$31**



ROAST BEEF TENDERLOIN (g) \$290

HERB ROAST BEEF STRIPLOIN (g) \$220

CHILI CRUSTED PORK LOIN (g) \$150

Served with Sauce of your choice: Chimichurri, blue cheese butter, red wine demi glaze

MOROCCAN CHICKPEA STEW \$75

Saffron and spinach (v), (g)

OVEN POACHED WHITE FISH \$105

with tarragon aioli (g)

SEARED NORWEGIAN SALMON \$147

CHICKEN MARSALA

\$97Grilled with wild mushrooms in a rich marsala sauce (g)

BRAISED CHICKEN WITH LEMON \$105

Garlic, olives and fresh herbs (g)

HERB ROASTED CHICKEN \$95

(g)



ENTREE SIDES

All sides serve 10-12

Smashed Potatoes (g) \$39

Roasted Fingerling Potatoes (g) \$55

Baked Potato w Butter (12pc) (g) \$48

Loaded Potato (12pc) \$60

Sour cream, chives, Vermont cheddar and Applewood smoked bacon (g)

Braised Greens (g) \$43

Grilled Onions, Peppers & Portabello Mushrooms (g) \$31

Jasmine Rice (g) \$31

Spanish Rice (g) \$37

Sweet Curry Carrots (g) \$31

Roasted Vegetables (g) \$43

Chipotle Black Beans. (g) \$37

BEVERAGES

ESSELON COFFEE (Serves 10-12) **\$15.95/box**
House roasted, Fair Trade caffeinated and decaffeinated

ESSELON COLD BREWED ICED COFFEE
\$32/Gallon (Serves 20-25)

PREMIUM HOT TEA (Serves 10-12) **\$15.95/box**
Choice of: Yunnan Breakfast, Earl Grey, Lavender Earl Grey, Vanilla Bean Black, Jade Cloud, Peppermint, Ginger, Chamomile, Rooibos, Coconut Oolong, Berry Hibiscus

HONEY LEMON GINGER TEA (Serves 20-25)
\$26/Gallon
Can be served hot or chilled

BASHISTA ORCHARDS APPLE CIDER (Serves 20-25)
\$20/Gallon
One gallon of apple cider served hot or chilled

SPARKLING WATER - **\$2.00** each

SPINDRIFT SPARKLING WATER **\$2.50** ea (12oz)
Ask about our current flavors

ORANGE JUICE (Serves 20-25) **\$24/Gallon**
Natalie's all natural, fresh squeezed orange juice



Inquire about beer and wine selections

DESSERTS

DARK CHOCOLATE MOUSSE

12 pc **\$45** 24 pc. **\$85**

Dark Belgium chocolate mousse with fresh whipped cream, mixed berries and chocolate shavings (g)

FRESH BAKED COOKIE PLATTERS

Small (18 pc.) **\$30.68** Large (48 pc.) **\$70.65**
(Minimum of 6 per type)

Chocolate Chip, Peanut Butter Chocolate Chip, Ginger Molasses, Oatmeal Raisin

DOUBLE CHOCOLATE COOKIES

\$2.00 ea. (g), (v)

CUPCAKES

\$3.00 ea. (Minimum of 10 per type)

Chocolate with Raspberry Frosting (g), (v)

Pumpkin with Buttercream Frosting (g)

Lemon Cupcake (g)

Dark Chocolate with Peanut Butter Frosting

BROWNIES

\$2.75 ea. (minimum of 24)

Chocolate fudge brownie.

LEMON BARS

\$4 ea. (minimum of 12)

ESPRESSO CHEESECAKE BAR

12 pc **\$36** 24 pc. **\$72**

APPLE CRISP

Bashista Orchard apples with Maine Rolled Oat crumble

\$45 (Serves 8-10)

\$80 (Serves 16-20)

LOCAL HEROES

Our list of local partners is always growing and includes the following

Esselon Farm, Hadley MA

Alligator Brook Farm, Hadley MA
Asparagus

Bashista Orchards, Southampton MA
Apples and orchard fruit

Cabot Creamery, Cabot VT
Variety of cheeses

Cream of the Crop, Russell MA
Eggs

Maplebrook Farm, Bennington VT
Fresh mozzarella and seasonal cheeses

Mapleline Farm, Hadley MA
Fresh local dairy

Maple Meadow Farm, Salisbury VT
Eggs

Next Barn Over, Hadley MA
Seasonal produce

North Country Smokehouse, Claremont NH
Artisinal smoked meats and sausage

North Hadley Sugar Shack, Hadley MA
Maple syrup

Plainville Farm, Hadley MA
Potatoes, squash and seasonal root vegetables

Red Fire Farm, Montague MA
Variety of vegetables and herbs

Shelburne Honey Company, Shelburne MA
Sustainable honey

Sidehill Farm, Ashfield MA
Yogurt

Southern New England Spice Co., Hadley MA
Spices, spice blends and dried herbs

Szawlowski Potato Farm, Hatfield MA
Potatoes

Vermont Soy, Hardwick VT
Tofu and soy products

Woodstar Café, Northampton MA
Fresh bread, pastries and desserts



HOW TO ORDER

Email: catering@esselon.com

WHEN IS THE RIGHT TIME TO ORDER?

Pick-up/drop-off orders **under 50 guests**, require **36 hour notice**.

Pick-up/drop-off orders **over 50 guests**, or if you would like our chef to prepare items on location we require **1 week notice**.

48hr notice required for cancellation.

DO WE DELIVER?

Delivery is available, though a delivery charge may apply.

PAPER GOODS

We can provide disposable paper goods for an additional cost dependent on your order.

The fine print

Before placing your order please inform us if anyone in your party has a food allergy or sensitivity.

All items are subject to change without notice based upon availability, seasonality and market pricing. We reserve the right to make necessary changes if needed.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

All orders subject to administrative fee and 7% Hadley Restaurant Tax