



Special Events Menus

Showcase Live
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BREAKFAST

Continental Breakfast

An assortment of freshly baked tea breads, bagels, danish, and muffins

Whipped butter, cream cheese and chives, fruit preserves

Assorted fruit juices – orange, grapefruit, pineapple and apple

Bottled Aquafina water, Milk

Starbucks coffee and assorted Tazo organic teas

*Freshly sliced fruit and berries

Upgrade your Continental Breakfast to a Breakfast Event!

(Includes continental breakfast and choice of two items)

*Fresh berry yogurt parfaits

*Scrambled Eggs or Eggbeaters

*Home-style breakfast potatoes

*Southern style jalapeno cheddar grits

*Country sliced Virginia ham

*Applewood smoked bacon

*Breakfast sausage (pork or turkey)

Cinnamon French toast, thickly sliced with pecan sauce or pure maple syrup

Buttermilk Pancakes with fresh berries and pure maple syrup

**Add a Chef attended Omelet Station for an upcharge*

***Denotes items than can be prepared GLUTEN FREE upon request.**



SNACK BREAKS

Bottled or fountain soda, bottled water, coffee and tea

Popcorn, soda, water, coffee and tea

Fresh whole fruit, assorted freshly baked cookies, soda, water, coffee and tea

Mini pastries, fresh whole fruit, soda, water, coffee and tea

Fruit, yogurt, granola bars, coffee, tea, soda and water



LUNCH BUFFET

Choice of one appetizer, two entrees, and one dessert

Appetizer

- *Fresh Fruit Plate
- Lobster Bisque
- *Caesar Salad
- *Bistro Salad

Platters

- ***Mini deli sliders-** Turkey and smoked gouda, Ham and Swiss, Roast Beef and Cheddar. All served on mini brioche rolls with kosher dill pickles and assorted condiments. Choice of one side.
- ***Wraps-** Grilled Chicken Bistro, Caesar, Chicken Caesar, or Veggie. Select one or two types for your platter. Choice of one side.
- ***Trio-** Tuna Salad, Chicken Salad, and Egg Salad served with lettuce, tomato, red onion and assorted breads. Choice of one side.
- Soup/Sandwich-** Our custom made 3 cheese grilled cheese served with tomato or chicken noodle soup. Choice of one side.

Dessert

Brownies and/or Blondies, Cookies
Coffee service or station can be added for an additional upcharge per person

Side options for Lunch Buffet Only:

House made Potato Chips, Italian Pasta Salad,
Pineapple Coleslaw, or Homemade Potato Salad

***Denotes items than can be prepared GLUTEN FREE upon request.**



HOT LUNCH PLATED SELECTIONS

Choice of one appetizer, one entree, and one dessert

Additional cost for a buffet luncheon

Appetizer

*Fresh Fruit Plate

Tomato soup demi cup with 3 cheese grilled cheese

Cup of Lobster Bisque

*Caesar Salad

*Bistro Salad

Entrees

BEEF

Kobe Beef sliders with Caramelized onions and cheddar with truffle fries

*Bourbon glazed Steak tips with oven roasted potatoes and baby carrots

POULTRY

*Pan seared chicken Marsala or Picatta over garlic mashed potatoes and seasonal vegetable

*Roasted Statler Chicken with lemon & herbs served with rice pilaf and seasonal vegetable

SEAFOOD

*North Atlantic Grilled Salmon over Israeli couscous and grilled asparagus

*Baked Local Lemon Cod over jasmine rice and seasonal vegetables

VEGETARIAN

Butternut Squash Ravioli with a garlic parmesan cream sauce and fresh baby arugula

* Pasta Primavera: linguine with sautéed vegetables in a light white wine and lemon sauce with a hint of garlic

Dessert

Chocolate Espresso Cake with raspberry coulis and whipped cream

Warm apple tart with calvados caramel and cinnamon ice cream

New York Style Cheese Cake with fresh strawberries and whipped cream

Coffee service or station can be added for an additional upcharge

***Denotes items than can be prepared GLUTEN FREE upon request.**



DINNER SELECTIONS

Choice of one appetizer, one entree, and one dessert
Additional cost for a buffet dinner

Appetizers

Tomato Bisque and mini grilled cheese
*Caprese salad skewers
*Caesar Salad
*Bistro Salad
*Baby Spinach and Gorgonzola Salad

Entrees

BEEF

- * Beef Brisket: Tender braised beef over shallot potato cakes with red wine reduction sauce served with and horseradish green beans
- * Steak Diane: Medallions of beef tenderloin and mushrooms served with a sauce of cognac, shallots, Dijon mustard, and cream.
Served with a side of horseradish green beans
- * Filet Mignon: Grilled or Au Poivre with roasted fingerlings and horseradish green beans

POULTRY

- * Pan seared chicken Marsala or Picatta over garlic mashed potatoes and seasonal vegetable
- * Roasted Statler Chicken with lemon & herbs served with rice pilaf and seasonal vegetable
- * Coq au Vin- Tender bone-in chicken braised in red wine served with mushrooms and baby carrots

PORK

- * Pork Tenderloin: medallions of tenderloin with mushroom/sage sauce with potato gratin and grilled zucchini
- Grilled Pork Chop: with apple cinnamon stuffing and glazed baby carrots

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SEAFOOD

* North Atlantic Grilled Salmon over Israeli couscous and grilled asparagus

* Baked Local Lemon Cod over jasmine rice and seasonal vegetables

Seafood Jambalaya: A New Orleans favorite with shrimp, scallops, and clams.
Served with cornbread

VEGETARIAN

Butternut Squash Ravioli with a garlic parmesan cream sauce and fresh baby arugula

* Pasta Primavera: linguine with sautéed vegetables in a light white wine and lemon sauce with a hint of garlic

Cheese Tortellini: with pesto sauce and sautéed vegetables

Dessert

Chocolate Espresso Cake- Raspberry coulis and whipped cream.

Warm apple tart- Calvados caramel and cinnamon ice cream

New York Style Cheese Cake- Fresh seasonal berries and whipped cream

Crème Brulee- Whipped cream and sugar cookies

Chocolate Flourless Lava Cake- Raspberry coulis, cinnamon ice cream

Coffee service or station can be added for an additional upcharge per person

***Denotes items than can be prepared GLUTEN FREE upon request.**



TRAY PASSED HORS D'OEUVRES

VEGETARIAN SELECTIONS

- *Vegetable Stuffed mushrooms with freshly grated pecorino Romano cheese
Mini 3 Cheese Grilled cheese on Sour Dough
- *Caprese Skewers with aged Balsamic and cold pressed Olive oil
Spanakopita- Spinach phyllo triangles
Truffle Fries
Bruschetta on crostini's with balsamic glaze
- *Deviled cucumbers
Grilled eggplant and tomato caponata on crostini
- *Potato Latkes served with sour cream or applesauce

CHICKEN / BEEF / SEAFOOD SELECTIONS

- Raspberry and brie beggars purses- Oven baked phyllo (contains almonds)
- Asian Wontons – Filled with Szechwan style chicken served with sweet Thai chili sauce
- Panko Breaded mini chicken skewers with honey mustard dipping sauce
- Sliders- Angus beef & cheddar, Chicken Parmesan, or Pulled Pork
 - *Assorted gourmet flatbread pizza
 - Mini Beef Wellington with Au Jus
 - *Lamb lollipops- with tzatziki sauce
- Sliced beef on crostini with goat cheese and horseradish spread
 - *Mini Crab Cakes with Meyer Lemon aioli
 - Shrimp and grits cakes
- *Smoked Salmon on Potato Latkes with chive crème fraiche and dill
 - *Bacon wrapped scallops
 - Ahi Tuna Bites on wonton with cucumber salsa
 - *Shrimp cocktail with our homemade sauce

***Denotes items than can be prepared GLUTEN FREE upon request.**



AL' A CARTE

DISPLAY STATIONS

***Fruit and Cheese-** Selection of New England Cheese with Sliced fruit and crackers

***Crackers and Cheese** – Selection of New England Cheese with assorted crackers

***Mediterranean-** Vegetable crudité- Hummus, Marinated olives, pita chips

***Charcuterie Board-**sliced assorted meats, cheese and pate

CARVING STATION

A Chef attended station with your choice of Turkey, Beef Tenderloin, Prime Rib or Lamb
\$Market

LATE NIGHT SNACKS/DESSERTS

Chicken Tenders with Fries

Pigs in a blanket

Chocolate chip cookies and milk

***Flatbread cheese and pepperoni pizza**

Fried Dough with powdered sugar

Regular or Sweet potato fries

Grilled Cheese

Assorted Mini pastries

***Sorbet or Ice Cream**

***Sundae station**

Assorted Candy Buffet

Chocolate dipped Strawberries (seasonal)

***Denotes items than can be prepared GLUTEN FREE upon request.**



RECEPTION STATIONS ***(BASED ON ONE HOUR/PER PERSON)***

STATIONS

Pasta - Alfredo, Pesto or Marinara, served with Garlic Bread

Add assorted vegetables \$3 – Add chicken \$3 Add shrimp \$4

***Asian** – Stir fried rice or noodles with vegetables served with chicken satay skewer

***Potato Bar** –shredded cheddar cheese, chopped bacon, sour cream and chives

***Southwestern-** Soft tortillas, salsa, Sour cream, guacamole, jalapenos, Fajita chicken

Mac and Cheese (accompanied by an entrée) – Traditional creamy cheddar cheese with Elbow macaroni. Choose up to 5 toppings – peas, broccoli, bacon, tomatoes, onion, Peppers, mushrooms. Add chicken \$3 Add shrimp \$4

***Fish Tacos** – grill mahi mahi in Cajun seasoning wrapped in soft flour tortilla with guacamole, cabbage and pico de gallo sauce

Sliders - Angus beef & cheddar, Chicken Parmesan, and Pulled Pork with toppings

SALAD STATIONS –served with rolls or garlic bread

* **Caesar Salad** – Hearts of romaine with homemade Caesar dressing, shaved parmesan and croutons

* **Bistro Salad** – mixed greens, asparagus, dried cranberries, cucumbers, Bermuda onion and served with house balsamic dressing

* **House Salad** – Baby mixed green, Endive, Tomato, Cucumber, Focaccia Croutons and served with balsamic vinaigrette

* **Grilled Pear and Goat Cheese Salad** – Assorted Greens, Grilled Pear, Vermont Goat Cheese, Dried cranberries and served with white balsamic vinegar dressing. Add Chicken \$3 Add Shrimp \$4

*Denotes items than can be prepared **GLUTEN FREE** upon request.



Kids Dinner Menu

Choice of two appetizers, two entrees, and one dessert
(Includes Soda Station)

Appetizers

- Pigs in blankets** with Dijon mustard and ketchup
- Mac and cheese bites**- Golden brown triangles with Marinara dipping sauce
- Fried Mozzarella Triangles** with Pomodoro sauce
- Southwestern Chicken Taquitos** with salsa
- *Potato Latkes** with ketchup or apple sauce
- Veggie Egg Roll** with sweet and sour dipping sauce
- Mini Grilled Cheese Sandwiches** made with Cabot cheddar on grilled brioche

Entrees

- Panko breaded Chicken Tenders** with French Fries
- *Assorted grilled Flatbread pizzas**
- Penne Pasta** with Marinara or with butter and parmesan cheese
- Baked Macaroni and Cheese** – Elbow macaroni tossed and baked in our signature cheese sauce
- *Mini Salads**- Caesar, Bistro or Spinach
- *Vegetable Lo Mein**- Stir fried Asian vegetables and rice noodles (gluten free)
- *Fried Rice**- Asian style fried rice with chicken, beef, or vegetarian
- *Tacos/Burritos**- Ground beef or chicken with toppings
- *Sliders**- Angus beef burgers with Cheddar, Chicken Parmesan with fries

Desserts

- *Sundae Station (attended station)**- French Vanilla and Chocolate Ice Cream, Homemade hot fudge, Sliced strawberries, M & M'S, Crushed Oreos, Rainbow and Chocolate sprinkles, Whipped cream and of course, a cherry on top!

***Denotes items than can be prepared GLUTEN FREE upon request.**



These selections represent commonly ordered items. The Showcase Live Culinary staff will happily accommodate your event's requests and dietary needs.

Before placing your order, please inform your server if a person in your party has a food allergy. We will make every attempt to honor dietary requests.

Please note that not all ingredients are listed.

The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions. We can cook your items to order, please let us know.