









Lavishly Dunn Catering & Event Planning
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BBQs & COOKOUTS

We can help you with any style event including picnics and weddings. We can also offer assistance with your beverage and bar service, tents, tables, décor and any other event services you may require.

SIMPLY DUNN BBQ

BBQ Pulled Pork

Spicy House BBQ Sauce and Potato Buns

Hickory Smoked Barbecue Chicken

Grilled Chicken Breasts

Fresh Salsa Marinade or Pineapple-Mango Salsa

Two Side Dishes

Classic Peach Cobbler or Strawberry Shortcake

35-150 people

\$18.00 PER PERSON Additional side dishes \$2.50 PER PERSON

151-200 people

\$15.00 PER PERSON Additional side dishes \$2.00 PER PERSON

201-500 people

\$13.50 PER PERSON Additional side dishes \$1.50 PER PERSON

501-800 people

\$11.00 PER PERSON Additional side dishes \$1.00 PER PERSON

801-1000 people

\$10.00 PER PERSON Additional side dishes \$1.00 PER PERSON



TRADITIONALLY DUNN BBQ

BBQ Pulled Pork

Spicy House BBQ Sauce and Potato Buns

Hickory Smoked Barbecue Chicken

Grilled Chicken Breasts

Fresh Salsa Marinade or Pineapple-Mango Salsa

Herb-Rubbed Sliced Brisket

Spicy House BBQ Sauce

Honey Barbecue Glazed Salmon

Sweet Chipotle Sauce

Two Side Dishes

Classic Peach Cobbler or Strawberry Shortcake

35-150 people

\$23.00 PER PERSON

Additional side dishes \$2.50 PER PERSON

151-200 people

\$20.00 PER PERSON

Additional side dishes \$2.00 PER PERSON

201-500 people

\$17.50 PER PERSON

Additional side dishes \$1.50 PER PERSON

501-800 people

\$14.50 PER PERSON

Additional side dishes \$1.00 PER PERSON

801-1000 people

\$12.25 PER PERSON

Additional side dishes \$1.00 PER PERSON



LAVISHLY DUNN BBQ

BBQ Pulled Pork

Spicy House BBQ Sauce and Potato Buns

Hickory Smoked Barbecue Chicken

Grilled Chicken Breasts

Fresh Salsa Marinade or Pineapple-Mango Salsa

Herb-Rubbed Sliced Brisket

Spicy House BBQ Sauce

Honey Barbecue Glazed Salmon

Sweet Chipotle Sauce

Grilled Baby Back Ribs

Honey-Chipotle BBQ Sauce

Two Side Dishes

Classic Peach Cobbler or Strawberry Shortcake

35-150 people

\$29.00 PER PERSON

Additional side dishes \$2.50 PER PERSON

151-200 people

\$26.00 PER PERSON

Additional side dishes \$2.00 PER PERSON

201-500 people

\$23.00 PER PERSON

Additional side dishes \$1.50 PER PERSON

501-800 people

\$19.00 PER PERSON

Additional side dishes \$1.00 PER PERSON

801-1000 people

\$16.00 PER PERSON

Additional side dishes \$1.00 PER PERSON



SIMPLY DUNN COOKOUT

Quarter Pound All Beef Hamburgers

American Cheese

All-Beef Hot Dogs

served with the assorted rolls and condiments

Lettuce, Sliced Tomato, Diced Onion, Pickle Relish, Ketchup, Mustard and Mayonnaise

Two Side Dishes

Classic Peach Cobbler or Strawberry Shortcake

35-150 people

\$15.00 PER PERSON

Additional side dishes \$2.50 PER PERSON

151-200 people

\$13.00 PER PERSON

Additional side dishes \$2.00 PER PERSON

201-500 people

\$10.00 PER PERSON

Additional side dishes \$1.50 PER PERSON

501-800 people

\$9.00 PER PERSON

Additional side dishes \$1.00 PER PERSON

801-1000 people

\$8.00 PER PERSON

Additional side dishes \$1.00 PER PERSON



TRADITIONALLY DUNN COOKOUT

Quarter Pound All Beef Hamburgers

American Cheese

All-Beef Hot Dogs

served with the assorted rolls and condiments Lettuce, Sliced Tomato, Diced Onion, Pickle Relish, Ketchup, Mustard and Mayonnaise

Hickory Smoked Barbecue Chicken

Grilled Chicken Breasts

Fresh Salsa Marinade or Pineapple-Mango Salsa

Two Side Dishes

Classic Peach Cobbler or Strawberry Shortcake

35-150 people

\$18.00 PER PERSON Additional side dishes \$2.50 PER PERSON

151-200 people

\$16.00 PER PERSON Additional side dishes \$2.00 PER PERSON

201-500 people

\$14.00 PER PERSON Additional side dishes \$1.50 PER PERSON

501-800 people

\$12.00 PER PERSON Additional side dishes \$1.00 PER PERSON

801-1000 people

\$10.00 PER PERSON Additional side dishes \$1.00 PER PERSON



LAVISHLY DUNN COOKOUT

Quarter Pound All Beef Hamburgers

American Cheese

All-Beef Hot Dogs

served with the assorted rolls and condiments Lettuce, Sliced Tomato, Diced Onion, Pickle Relish, Ketchup, Mustard and Mayonnaise

Hickory Smoked Barbecue Chicken

Grilled Chicken Breasts

Fresh Salsa Marinade or Pineapple-Mango Salsa

Grilled Sirloin Steak Tips

Horseradish Cream Sauce and Barbecue Sauce

Two Side Dishes

Classic Peach Cobbler or Strawberry Shortcake

35-150 people

\$20.00 PER PERSON Additional side dishes \$2.50 PER PERSON

151-200 people

\$18.00 PER PERSON Additional side dishes \$2.00 PER PERSON

201-500 people

\$16.00 PER PERSON Additional side dishes \$1.50 PER PERSON

501-800 people

\$14.00 PER PERSON Additional side dishes \$1.00 PER PERSON

801-1000 people

\$12.00 PER PERSON Additional side dishes \$1.00 PER PERSON



SIDE DISHES

Mixed Garden Greens

Grape Tomatoes, English Cucumbers and Julienne Carrots Aged Balsamic Vinaigrette

Classic Caesar Salad

Chopped Romaine Leaves, Shaved Aged Parmesan-Reggiano and House-Made Croutons Light Caesar Vinaigrette

Confetti Cole Slaw

Tomato, Cucumber and Onion Salad

Fresh Herbs, Olive Oil and Red Wine Vinegar

Roasted Seasonal Vegetable Platter

Olive Oil Balsamic Dressing

Pickled Vegetables

Fresh Corn Succotash

Corn, Edamame and Peppers

Three Bean Salad

Baby Green Beans, Chick Peas, and Lima Beans Fresh Herbs and Champagne Vinaigrette

Boston Baked Beans

Bacon Bits

Spicy Southwestern Rice with Black Beans

Green Beans and Red Onions

Tomato Basil Penne Pasta Salad

Baked Mac and Cheese

Potato Chips

Red Bliss Potato Salad

Rosemary Roasted Fingerling Potatoes

Yukon Gold Mashed Potatoes

Fruit Salad

Minimum 35 people.



ADDITIONAL ITEMS

These items are available to add-on to any menu.

New England Clam Chowder \$4.00 PER PERSON Oyster Crackers and Chives

Beef or Vegetarian Chili \$4.00 PER PERSON Crackers, Cheddar, Jalapenos

Grilled Baby Back Ribs \$24.00 PER RACK (SERVES 2-6) Honey-Chipotle BBQ Sauce

> Grilled Italian Sausage \$4.00 PER PERSON Green Peppers and Red Onions

Grilled Kabobs

2 SKEWERS WITH 6 PIECES

Herb-Marinated Steak \$10.00 PER PERSON Red Pepper, Red Onion and Grape Tomato Horseradish Cream Sauce

Chipotle BBQ Chicken \$8.00 PER PERSON Pineapple, Green and Red Pepper Fresh Mango Salsa

Provencal Pork \$8.00 PER PERSON Mushrooms, Red Onion and Grape Tomato Lemon-Garlic Sauce

Herb-Marinated Lamb \$12.00 PER PERSON Red Onion, Green and Red Pepper Moroccan BBQ Sauce

Tequila Lime Shrimp \$10.00 PER PERSON Yellow Squash, Red Pepper and Red Onion Pineapple-Chili Salsa

Atlantic Salmon \$12.00 PER PERSON Lemon, Zucchini and Grape Tomato Lemon Butter Sauce

Herb-Marinated Swordfish \$14.00 PER PERSON Red Onion, Green and Red Pepper Lemon-Basil Sauce

Mixed Vegetable \$8.00 PER PERSON Mushroom, Zucchini, Yellow Squash, Green Pepper, Red Onion, Grape Tomato



DESSERTS

Inquire about additional individual desserts, stationary dessert and dessert bars.

Assorted Cookies \$16.00 PER DOZEN

Double Fudge Brownies \$18.00 PER DOZEN

White Chocolate Banana Pudding \$29.00 (SERVES 12-14)

Pecan Pie \$29.00 (SERVES 12-14)

Classic Peach Cobbler \$29.00 (SERVES 12-14)

Key Lime Pie \$30.00 (SERVES 12)

Individual Strawberry Shortcake \$3.00 PER PERSON
French Vanilla Whipped Cream

S'Mores Bar \$5.00 PER PERSON Graham Cracker and Giant Marshmallow Three Chocolates: Dark Chocolate, Milk Chocolate, Cookies & Cream Chocolate

ADDITIONAL ITEMS

Assorted Canned Soda \$1.50 PER PERSON
Regular Coca-Cola, Pepsi, Sprite, Mug Root Beer, Diet Coke, Diet Pepsi, Diet 7up, Diet Dr. Pepper

Bottled Spring Water \$1.50 PER PERSON

Old Fashioned Lemonade \$20.00 PER GALLON

Iced Tea \$18.00 PER GALLON

Arnold Palmer \$23.00 PER GALLON

Assorted Box Fruit Juices \$2.00 PER PERSON

Rehydration Station \$2.00 PER PERSON Includes Beverage Dispensers and Mason Jar Glasses Citrus Basil Water, Strawberry Mint Water, and Cucumber Melon Water



FULL SERVICE PARTIES

Menu pricing is based on 50-150 guests, with a minimum of 25 guests.

Required Staff - \$575

Minimum of 1 Event Manager/Server, 1 Server & 1 Chef 5 hour minimum with a 2 hour set-up and 1 hour break down Number of required service staff varies depending on complexity of menu, service, and guest count

8% Administration Fee

The administration fee offsets labor and administration costs such as dishwashing, packing for your event, shopping for food, clean up, site visits, working with rental companies, etc.

The administration fee is not a gratuity and is subject to state (6.25%) and local (.75%) tax laws.

7% Sales Tax

Gratuities

Are not included and are the discretion of the Hosts. If you would like guidance or further explanation please consult your sales person.

Field Kitchen

If your facility does not provide a convection oven for our use, if the menu requires we can provide one for an additional cost. Ask us for details.

Bartending

See our Beverage Menu for costs for an Open, Consumption or Cash Bar, Bar Mixers, Bar Equipment and Bartender service charge and guidelines.

DROP-OFF PARTIES

Minimum order \$250.00

Plates, utensils and napkins not included Menu items present on white disposable platters or aluminum pans

Delivery Fee

Varies on location.

South Shore with a 5-Mile Radius from the LDC Commissary - \$35 South Shore with a 10-Mile Radius from the LDC Commissary - \$50 Boston & South Shore with a 10+-Mile Radius from the LDC Commissary - \$75 Other locations to be determined

5% Administration Fee + 7% Sales Tax