

Greater Boston,
South Shore & Cape Cod

2025 Drop Off Menu

lavishly
dunn
Catering & Event Planning

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About Us

Lavishly Dunn Catering & Event Planning has offered delicious fare and stunning presentation for events in Boston, the South Shore & the Cape for the past 15 years.

Owned and operated by Jonathan Dunn, Lavishly Dunn has received numerous accolades including Best of the South Shore from South Shore Home, Life & Style Magazine , first place for Best Food on the South Shore in 2015 & 2017 at The Taste of the South Shore and Wicked Locals 2015—2021 Reader’s Choice Award & Best Wedding Caterer from Boston A-List 2017.

Lavishly Dunn Catering is a local, family-owned & committed to giving back to the local community.

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Here’s How It Works

Plan Ahead– We Book up Fast



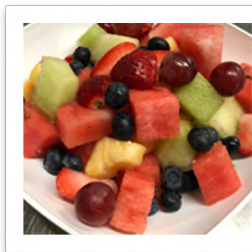
We love to plan ahead, but we know how life catches up. **Give us a call in advance for Orders** and one of our sales associates will help you make sure everything is simply dunn right. Some menu items need more advance notice to order. Other restrictions may apply—inquire within. event. Some exceptions may apply.

Delivery or Pick Up



Lavishly Dunn offers **delivery or pick-up for most orders** to our service area Monday—Friday 7AM—5PM.. All Orders are subject to a \$500 Minimum.. Delivery charges are based on our minimum delivery fee, distance to event, and if we need a chef to specifically heat up your order. Client is also able to pick up order cold and reheat themselves and our staff is happy to help you load your vehicle.

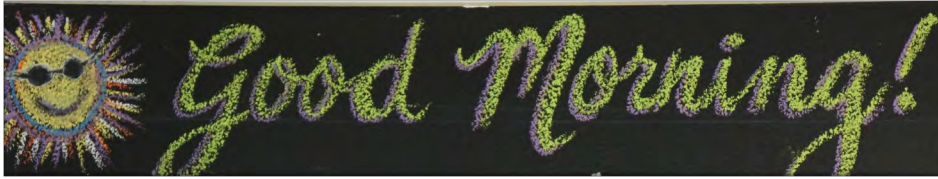
Consider Set-Up Simply Dunn



Disposable plastic products and serving utensils to make clean-up a breeze are available upon request for an additional charge. Sternos and chafing dishes will be \$10.00 per Set.

We’re happy to set-up for you. Place the order and the rest is up to us. We accept cash, check, or credit card (up to \$1,000 per order). Full payment is required at time of order.

Please let us know if anyone has food allergies. Gluten Free Items are marked with “GF”. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Breakfast

Continental Packages *Each Package Serves 12 People*

1. **Power Pastries** \$65.00
 Miniature Muffins (12), Danish(6), Croissants (6)
Substitute Gluten-Free Muffins \$78.00
2. **Morning Carb Load** \$110.00
 Bagels (12), Miniature Muffins (12), Danish(6), Croissants (6)
Cream Cheese, Butter & Jam
3. **Our Berry Best** \$175.00
 Fresh Fruit Salad, Bagels(12), Miniature Muffins(12), Danish(6), Croissant(6)
Cream Cheese, Butter & Jam

Hot Packages *Each Package Serves 12 People*

1. **Grab & Go** \$123.00
 Choice of Breakfast Sandwiches (12) *Plus* Fruit Cups (12)
2. **Protein & Potatoes** \$137.00
 Scrambled Eggs with American Cheese and Chives (Half Pan)
 Applewood Bacon (3pp) or Breakfast Sausage(2pp), Potato Hash (Half Pan)
3. **Whole Shebang** \$299.00
 “Our Berry Best” plus “Protein & Potatoes”

Freshly Brewed Coffee

\$26.00 per box. Serves 8 - 12.

Freshly-brewed New England Breakfast Blend coffee creates a smooth, robust cup of coffee. Comes with twelve 8-oz. coffee cups with lids, sugar, low-calorie sweetener, 8-oz milk, & individual creamers.

Add 8-oz. almond milk - **add \$4.00**



Breakfast By the Dozen

- Assorted Bagels** \$59.00/dozen
 with Individual Cream Cheese, Butter & Fruit Preserves
- Seasonal Fresh Fruit Cups** \$52.00/dozen GF
- Greek Yogurt Parfaits** \$72.00/dozen
 with Fruit & Granola
- Individual Frittatas** *(other options available)* \$91.00/dozen GF
 Choice of Breakfast Sausage, Peppers & Onions
 Spinach, Tomato & Feta Cheese
 Roasted Red Pepper, Caramelized Onion and Goat Cheese
- Breakfast Sandwiches** \$70.00/dozen
 Egg & Cheese; Bacon, Egg & Cheese; Sausage, Egg & Cheese; or Egg
 White & Avocado, on an English Muffin or Buttermilk Biscuit



Breakfast by the Pan

Half Serves 10-12, Full Serves 20-25

- Scrambled Eggs** with American Cheese GF Half: \$59.00 Full: \$110.00
- Applewood Bacon (3pp)** GF Half: \$59.00 Full: \$110.00
- Breakfast Sausage (2pp)** GF Half: \$59.00 Full: \$110.00
- Potato Hash** GF Half: \$29.00 Full: \$53.00



Wake Up Call

(20 person minimum for bars)

Make Your Own Yogurt Parfait **\$8.00/person**

Includes Greek Yogurt, Fresh Berries, Homemade Granola, Toasted Coconut, Chocolate Chips & Pumpkin Seeds

Make Your Own Breakfast Burrito Bar **\$13.00/person**

Includes Flour Tortillas, Scrambled Eggs, Diced Chorizo, Crumbled Bacon, Black Beans, Shredded Cheddar Cheese, Spicy Sour Cream, Homemade Salsa & Homemade Guacamole

Make Your Own French Toast Bar **\$11.00/person**

Toppings include Strawberries, Whipped Cream, Candied Pecans, Caramelized Bananas, Crumbled Bacon, Syrup, Butter & Chocolate Sauce

Make Your Own Avocado Toast Bar **\$13.00/person**

Includes Whole Wheat Toast, Poached Eggs, Bacon, Sliced Tomatoes, Cheddar Cheese, Cottage Cheese, Smoked Salmon, Honey Ham & Roasted Red Peppers

Make Your Own Crepe Bar **\$16.00/person**

Includes Baked Apples, Berry Compote, Whipped Cream, Fluff, Nutella, Ricotta Filling, Sautéed Spinach & Garlic, Sautéed Mushrooms, Thinly Sliced Ham, Crumbled Bacon, Cheese Sauce



Sandwich Packages

12 Person Minimum

1. Sandwich & Sides

Choose 3 Sandwiches Varieties (see pg. 6) **\$15.00/pp**
Cookies, Chips & Pickles

2. Sandwich, Sides & Salad

3 Sandwiches Varieties, Cookies, Chips, Pickles and Salad Platter
Choice of: Garden, Greek, Caesar, Cape Cod **\$19.50/pp**
Choice of: Kale/Quinoa, Caprese, Beet Salad **\$23.00/pp**

Boxed Lunches ~

For additional **\$1.50** per person, items can be packaged in individual boxes



No Soup For You

Prices based per gallon. Serves 10-12. Many more options available.

Signature Soup **\$50.00**

Including Chicken Noodle; Kale, Sausage and Linguica; Tomato Basil

Premium Soup **\$63.00**

Including Black Angus Chili; Clam Chowder; Sausage, Kale and Chorizo Soup

Bread and Butter (per Dozen) **\$18.00**

Sandwiches & Wraps ~ \$10.75 per person

12 Person Minimum Limit 3 Sandwich Selection Per Order

Italian Roast Beef & Cheddar

Rare Roast Beef, Roasted Red Peppers, Lettuce, Tomato, Horseradish Cream Sauce *on Sourdough*

Grilled Chicken & Pesto

Grilled Chicken Breast, Basil Pesto, Goat Cheese, Baby Greens, Roasted Red Peppers *on a Ciabatta Roll*

Turkey Club

Fresh-Sliced All-Natural Turkey, Swiss Cheese, Bacon, Avocado, Tomatoes, Lettuce, Spicy Aioli *on Sourdough*

Zesty Tuna

Vermont Cheddar, Zesty Tuna with Red Onion, Celery, House-made Spicy Aioli *on Multi-Grain Bread*

Buffalo Blue Chicken Sandwich

Grilled Chicken tossed in Buffalo Sauce, Romaine Lettuce, Tomato, Cheddar Cheese and Blue Cheese Dressing *on Ciabatta Bread*

Grilled Chicken Baguette

Grilled Chicken Breast, Sun-Dried Tomato Pesto, Caramelized Onion, Vermont Cheddar Cheese, Baby Greens, Roasted Garlic Aioli *on a Baguette*

Cuban Press

Roast Pork, Smoked Ham, Swiss Cheese, Dill Pickle, Scallion Dill Remoulade

Mediterranean Veggie & Mozzarella Wrap

Basil Pesto, Fresh Mozzarella, Roasted Red Peppers, Kalamata Olives & Tomatoes

California Chicken Salad Sandwich

Roasted Chicken, Avocado, Cilantro, Lime, Lemon Aioli *on Ciabatta*

Roasted Vegetable Wrap

Roasted Vegetables seasoned and wrapped in a Flour Tortilla with our Homemade Hummus, Basil Pesto, Mixed Greens and Tomatoes

Grilled Chicken Caesar Salad Wrap

Chopped Romaine, Shaved Parmesan Cheese, Homemade Croutons

Cape Cod Salad Wrap

Mixed Greens, Cranberries, Pecans and Crumbled Goat Cheese with Cranberry Vinaigrette



Salads

Small Serves 10-12 people, Large Serves 20-25

Take It or Leaf It

Garden Salad GF Small: \$45.00, Large: \$61.00

Mixed Greens, Tomatoes, Carrots & Cucumbers with an Aged Balsamic Vinaigrette

Greek Salad GF Small: \$52.00 Large: \$91.00

Tomatoes, Cucumbers, Olives, Feta, Pepperoncini with a Greek Dressing

Caesar Salad Small: \$45.00 Large: \$61.00

Romaine, Shaved Parmesan, Croutons with a Classic Caesar Dressing

Cape Cod Salad GF Small: \$61.00 Large: \$110.00

Mixed Greens, Cranberries, Candied Pecans, Goat Cheese with a Port Cranberry Vinaigrette

Lettuce Be Fancy

Kale & Quinoa GF Small: \$61.00 Large: \$104.00

Sautéed Kale, Toasted Quinoa, Orange Segments, Dried Cranberries, Toasted Almonds with a Lemon Shallot Vinaigrette

Caprese Salad GF Small: \$65.00 Large: \$91.00

Mixed Greens, Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil Pesto with a Sweet Balsamic Vinaigrette

Oven Roasted Beets GF Small: \$61.00 Large: \$104.00

Mixed Baby Greens, Red and Golden Beets, Candied Pecans, Goat Cheese with a Lemon Shallot Vinaigrette

Pears & Blue GF Small: \$61.00 Large: \$104.00

Mixed Baby Greens, Spiced Pears, Danish Blue and Candied Pecans with a Honey Sherry Vinaigrette

Add 3 oz Chicken for \$5.00 per person, Add 3 oz Steak for \$7.00 per person

Against the Green

Orzo Salad with Confetti Vegetables Small: **\$59.00** Large: **\$104.00**
Lemon Shallot Vinaigrette

Caprese Pasta Salad Small: **\$39.00** Large: **\$65.00**
Penne Pasta, Fresh Mozzarella, Vine Ripe Tomato, Basil Pesto

Yukon Potato Salad GF Small: **\$52.00** Large: **\$98.00**
Yukon Gold Potatoes, Applewood Bacon, Caramelized Onions, Whole Grain Dijonnaise

Spring Potato Salad Small: **\$52.00** Large: **\$98.00**
Red Bliss Potatoes, Green Beans, Red Onions, Artichoke Hearts, Fresh Herbs, Honey Balsamic Vinaigrette

Fresh Fruit Salad GF Small: **\$33.00** Large: **\$65.00**



Lunch Break

(20 person minimum for bars)

Make Your Own Taco Bar **\$16.00/person**
Slow Simmered Mexican-Spiced Beef & Ancho Chili Braised Chicken, Black Beans (vegan), Diced Tomatoes, Jalapeños, Shredded Lettuce, Shredded Mexican Cheese, Sour Cream, Pico de Gallo, 6" Flour Tortillas (2pp)

Make You Own Salad Bar **\$16.00/person**
Mixed Greens, Roasted Peppers, Grilled Chicken, Broccoli, Shredded Carrots, Cucumbers, Grape, Tomatoes, Kalamata Olives, Cucumbers, Bacon Bits, Croutons, Parmesan Reggiano, Feta, Caesar & Balsamic Dressing

Make Your Own Pasta Bar **\$18.00/person**
Chef's Choice of Pasta

Oven Cured Tomatoes, Caramelized Onions, Steamed Broccoli, Fresh Scallions, Grilled Chicken, Applewood Smoked Bacon, Shredded Cheddar Cheese, Parmesan Reggiano, Tomato Basil Marinara, Three Cheese Alfredo & Fresh Basil Pesto



Happy Hour

3 dozen minimum.

All Hors D'oeuvres will be dropped off ready to heat.

Hors D'oeuvres (Priced per dozen)

LAND

Miniature Philly Cheese Steak Spring Roll <i>with Roasted Garlic Aioli</i>	\$47.00
Miniature Beef Wellingtons <i>with Horseradish Cream</i>	\$47.00
Herb-Crusted Tenderloin Crostini <i>with a Roasted Grape Tomato, Horseradish Cream & Chives</i>	\$70.00
Herb-Crusted Sirloin and Arugula Crostini <i>with Red Peppers & Olive Relish</i>	\$54.00
Asian Beef Satay <i>with Soy-Ginger Dipping Sauce</i>	\$31.00
Chicken Crostini <i>with Sun-dried Tomato Pesto, Caramelized Onions, Fresh Mozzarella & Garlic Aioli</i>	\$31.00
Meatball Slider <i>with Arugula & Tomato Marinara</i>	\$31.00
Buffalo Chicken Spring Roll <i>with Blue Cheese Dipping Sauce</i>	\$39.00
Thai Chicken Satay <i>with Peanut Dipping Sauce</i>	\$39.00
Key Lime Chicken Salad <i>on a Crisp Wonton</i>	\$47.00
BLT Salad Salad Skewer <i>with Spicy Mayo</i>	\$55.00
Franks-in-a-Blanket <i>with Dijon Mustard & Ketchup</i>	\$31.00
Pancetta, Sage and Sun-dried Tomato Pizzette	\$31.00
Miniature Chicken Arancini <i>with Roasted Red Pepper Sauce</i>	\$31.00

Hors D'oeuvres Cont.

SEA

Shrimp Cocktail <i>with Horseradish Cocktail Sauce</i>	\$47.00
Peppered-Tuna Satay <i>Pickled Ginger & Wasabi Aioli</i>	\$63.00
Garlic-Spiced Shrimp <i>on a Bamboo Skewer</i>	\$39.00
Coconut Shrimp Cake <i>with Thai Ginger Dipping Sauce</i>	\$47.00
Atlantic Sea Scallop <i>wrapped in Applewood Bacon on a Bamboo Skewer</i>	\$47.00

VEGGIE

Caprese Salad Skewer <i>with Basil Pesto</i>	\$39.00
Stir-Fry Vegetable Spring Roll <i>Spicy Cucumber Dipping Sauce</i>	\$31.00
Chipotle Devil Eggs	\$31.00
Truffle Mac-n-Cheese Bite <i>with Parmesan & Parsley</i>	\$34.00
Roasted Beets, Mascarpone Cheese and Chives Pizzette	\$34.00

Cheese and Thank You

All platters serve 15-20 people

Artisan Cheese Platter	\$130.00
<i>French Brie, Herb Goat Cheese, Vermont Cheddar, Danish Blue, Grapes & Dried Fruits with Assorted Crackers</i>	
Charcuterie Platter	\$176.00
<i>Genoa Salami, Hot Capicola, Prosciutto, Whole Grain Mustard, Cheddar, Brie, Cornichons & Grapes with Crostini</i>	
Seasonal Vegetable Crudité GF	\$65.00
<i>Seasonal Vegetables, Sesame Sage Dip & Roasted Red Pepper Hummus</i>	
Mediterranean and Tapas Display	\$130.00
<i>Hummus, Tabbouleh, Roasted Potato Wedges with Chipotle Aioli, Saffron Rice Croquettes and Prosciutto wrapped Asparagus with Crisp Pita Triangles</i>	

Finger Sandwiches *(Priced per Dozen)* **\$47.00**

<i>Herb Roast Beef with Horseradish Cream</i>
<i>Roasted Turkey Breast with Cranberry Aioli</i>
<i>Cranberry Walnut Chicken Salad</i>
<i>Honey Glazed Ham and Swiss with a Dijonaise</i>
<i>Chopped Avocado, Bacon & Heirloom Tomato</i>
<i>Traditional White Tuna Salad</i>
<i>Shrimp Salad & Cucumber</i>
<i>Citrus Lobster Salad (Market Price)</i>



Chips and Dips

Priced per Quart (32 oz)

Hot Artichoke Fondue <i>with Crostini</i>	\$59.00
Caramelized Onion and Spinach Dip <i>with Crostini</i>	\$59.00
Fresh Pico de Gallo <i>with Crostini</i>	\$52.00
White Bean Dip <i>with Toasted Pita</i>	\$52.00
Fresh Corn and Black Bean Salsa <i>with Tortilla Chips</i>	\$59.00
Pineapple-Chili Salsa <i>with Tortilla Chips</i>	\$65.00
Cilantro Lime Guacamoli <i>with Tortilla Chips</i>	\$52.00

Stationary Hors D'oeuvres

Grilled Flatbread Pizza

\$16.00/Pizza

(Not available for Hot Delivery, 3 Pizza Minimum)

Pesto, Buffalo Mozzarella and Tomatoes

Buffalo Chicken with Danish Blue Cheese, Red Onion & Tomato

Wild Mushroom with Caramelized Onion, Roasted Red Pepper & Goat Cheese

Caramelized Onions, Sausage & Manchego Cheese

Beer Battered Shallot Ring and Arugula Pizza with Truffle Garlic Aioli

Prosciutto, Fontina and Grilled Shallot with Balsamic Glaze

Prosciutto, Shaved Parmesan, Sundried Tomato and Sage



All-American Sliders

Half (1dz): \$85.00 Full (2dz): \$163.00

(Assembly May be Required by Client)

All-Beef Sliders with Cheddar Cheese, Caramelized Onions, Oven

Cured Tomatoes, Mustard & Ketchup

Miniature Pulled Pork Sandwiches with Coleslaw & Barbecue Sauce

Buffalo Chicken Slider with Crumbled Blue & Pickled Onions

Miniature Chicken Parmesan Subs with Mozzarella & Tomato Sauce

Fried Eggplant with Roasted Tomato & Mozzarella Cheese



Hot Stuff

Eat Your Heart Out

Half Pan Serves 8-12, Full Pan Serves 20-25

SEA

Seared Atlantic Salmon GF

Half: \$150.00 Full: \$267.00

Orange Basil Gastrique

Grilled Scallop Brochettes

Half: \$273.00 Full: \$520.00

with a Gazpacho Vinaigrette

Shrimp Scampi

Half: \$110.00 Full: \$202.00

Angel Hair Pasta

LAND

Tuscan Grilled Sirloin Steak Tips GF

Half: \$169.00 Full: \$260.00

Horseradish Cream Sauce

Citrus Herb Grilled Chicken GF

Half: \$72.00 Full: \$143.00

Lemon Rosemary Chicken Jus

Mediterranean Chicken Breast

Half: \$110.00 Full: \$189.00

with a Heirloom Tomato, Kalamata Olives & Garlic Chips

Chicken Parmesan

Half: \$98.00 Full: \$189.00

Tomato Basil Marinara

Chicken Piccata

Half: \$98.00 Full: 189.00

Lemon Capers Sauce

Chicken, Broccoli & Ziti

Half: \$72.00 Full: \$137.00

Alfredo Sauce

Chicken Marsala

Half: \$78.00 Full: \$150.00

Sautéed Mushrooms & Marsala Wine

Chicken Fingers

Half: \$63.00 Full: \$125.00

Served with Ketchup

Braised Jerk Chicken GF

Half: \$98.00 Full: \$189.00

LAND CONTINUED

BBQ Pulled Pork <i>Served with Slider Buns</i>	Half: \$136.00	Full: \$266.00
Meat Lasagna <i>Tomato Basil Marinara</i>	Half: \$108.00	Full: \$215.00
Cheese Lasagna <i>Tomato Basil Marinara</i>	Half: \$59.00	Full: \$117.00
Italian Style Meatballs	Half: \$85.00	Full: \$162.00
Italian Sausage <i>with Peppers & Onions</i>	Half: \$85.00	Full: \$162.00

VEGETARIAN

Mediterranean Ravioli <i>Caramelized Vegetables, Parmesan & Roasted Red Pepper Sauce</i>	Half: \$130.00	Full: \$254.00
Butternut Squash Ravioli <i>with a Sage Cream Sauce</i>	Half: \$98.00	Full: \$189.00
Three Cheese Tortellini <i>with a Broccoli Rabe, Gorgonzola & Cream Sauce</i>	Half: \$156.00	Full: \$267.00
Baked Mac and Cheese <i>with Bread Crumbs & Parsley</i>	Half: \$59.00	Full: \$110.00
Vegetable Primavera over Penne <i>with a White Wine Butter Sauce</i>	Half: \$91.00	Full: \$176.00



Sides

Half Serves 10-12 people, Full Serves 20-25

Steamy Sides

Penne <i>with Tomato Basil Marinara or Butter</i>	Half: \$46.00	Full: \$78.00
Baked Mac & Cheese	Half: \$59.00	Full: \$110.00
Garlic & Herb Rice Pilaf	Half: \$40.00	Full: \$75.00
Herb-Roasted Red Bliss Potatoes GF	Half: \$52.00	Full: \$98.00
Whipped Mashed Potatoes GF	Half: \$34.00	Full: \$65.00
Medley of Seasonal Vegetables GF	Half: \$59.00	Full: \$110.00
Honey Glazed Carrots GF	Half: \$32.00	Full: \$59.00
Balsamic Roasted Portobellos GF	Half: \$78.00	Full: \$137.00
Steamed Broccoli GF	Half: \$52.00	Full: \$98.00

Something Sweet

Treat Yourself

Chocolate Chunk Cookies	\$36.00/dozen
Triple Chocolate Fudge Brownies (3" Squares)	\$49.00/dozen
Chocolate Chunk Cookies & Fudge Brownies	\$38.00/dozen
Mini Italian Pastries	\$52.00/dozen
Assorted Cupcakes <i>Vanilla Bean, Chocolate, Lemon Meringue, Red Velvet, Peanut Butter & Jelly Roll</i>	\$40.00/dozen



Beverages

Drink Up

Still Waters	\$2.25
Sparkling Water <i>Lemon, Orange or Raspberry</i>	\$2.50
Assorted Soda	\$2.25
Pure Leaf Tea: <i>Raspberry, Lemon or Honey Green</i>	\$2.75
Orange & Cranberry Juice	\$3.00

CONTACT US

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