



CATERING

BRING THE LEGEND HOME

All your Biederman's favorites are a part of our catering options! From our celebrated sandwiches to your favorite salads and tasty cookies, we have platters to fit any occasion or event.



WE CATER TO YOU!

IT ALL STARTS WITH A CONSULTATION.

Let us be your guide! Organizing and delivering the perfect amount of food and beverages to suit any occasion.

SANDWICH & WRAP TRAYS

Boar's Head cold cuts, our specialty chicken salads, assorted wraps and breads — we will create a crowd-pleasing sandwich platter with condiments and pickles on the side. Your guests will love our combinations!

DIPS & HORS D'OEUVRES

Let us prepare you for any gathering. Our platters can complete any meal, serve as an impressive appetizer, or one-up the side dish table.

VEGGIE & CHEESE TRAYS

Our fully loaded trays are ready for you to dig in. An colorful array of your favorite fresh vegetables with your favorite dip, or a tray with some tasty cheese to snack on, both are sure to be a hit at your event.

SALADS

Our unique salad options taste amazing and will not disappoint. Salads tend to vary seasonally, so give us the chance to gather the best ingredients by calling ahead by at least three days.

DESSERTS

Perfect for dessert, snack time, or any time! Our tasty cookies, brownies, and pies sweeten any occasion.

All our catering options can be customized to fit your dietary needs and personal preferences! Please call within 4 business days so we can accommodate all of your needs. Call Ashley at 603-244-0190

ORDER TODAY!



ASSORTED SANDWICH & WRAP TRAYS

Not in the mood to prepare anything for a party or event? We are here to lighten the load! Boar's Head cold cuts, our specialty chicken salads, assorted wraps and breads — we will create a crowd-pleasing sandwich platter with condiments and pickles on the side for your guests to personalize our delicious combinations.

BOXED LUNCHES

Need something easy for lunch and want a grab and go option for your guests, athletes, or friends? Our boxed lunches are an easy way to to feed your guests. Joining each boxed lunch is a bag of chips, some cookies, and a drink — the perfect Biederman's combination ready to go!





DIPS, HORS D'OEUVRES & DELUXE TRAYS

These are not your last-minute grocery store purchases! Let us help prepare you for any gathering. Our platters can complete any meal, serve as an impressive appetizer, or one-up the side dish table. Check out these options:

- Veggie Tray with Creamy Ranch Dressing
- Layered Tex Mex Tray with Nachos
- Assorted Cheese Tray with Crackers
- Shrimp Cocktail Tray
- Marinated Shrimp Tray

DESSERTS

Perfect for dessert, snack time, or any time! Our tasty cookies and brownies sweeten any occasion. Order some now!

- Cream Cheese Brownies
- Chocolate Chip Brownies
- Oatmeal Raisin Cookies
- Chocolate Chip Cookies
- Peanut Butter Cookies
- M & M Cookies



CHICKEN SALADS

HOUSE-MADE WITH FRESHLY
COOKED CHICKEN BREAST!

WALDORF CHICKEN SALAD

Chicken, cran-raisins, scallions, apples, walnuts, and mayonnaise

CURRY CHICKEN SALAD

Chicken, cran-raisins, curry powder, mango chutney, celery, and mayonnaise

LEMON DILL CHICKEN SALAD

Chicken, lemon zest, lemon juice, dill, scallions, and mayonnaise

BUFFALO CHICKEN SALAD

Chicken, red onion, hot sauce, red pepper flakes, celery, bleu cheese crumbles, carrots, and mayonnaise

PESTO CHICKEN SALAD

Chicken, fresh mozzarella chunks, cherry tomatoes, red onion, house-made pesto sauce

CHICKEN BACON RANCH SALAD

Chicken, bacon, scallions, and ranch dressing

HOUSE CHICKEN SALAD

Chicken, red onion, celery, salt, pepper, and mayonnaise



THE WALDORF SALAD MADE IT'S DEBUT AT THE WALDORF HOTEL ON MARCH 14, 1893. OSCAR TSCHIRKY, THE MAITRE, IS BELIEVED TO BE THE SALAD'S CREATOR.

THE ORIGINAL RECIPE CONTAINED ONLY THREE INGREDIENTS: APPLE, CELERY, AND MAYO.

TRY OUR HOUSE-MADE SPIN ON THIS CLASSIC!

TRADITIONAL SALADS

BROCCOLI, BACON & CHEDDAR

Broccoli, bacon, cheddar cheese, and house-made coleslaw dressing

FRESH MOZZARELLA SALAD

Fresh mozzarella chunks, house made pesto sauce and cherry tomatoes

TUNA SALAD

Tuna fish, celery, shredded carrots, salt, pepper, and mayonnaise

EGG SALAD

Hard boiled eggs, red onion, mayonnaise, yellow mustard, garlic powder, salt, and pepper

HAM SALAD

Diced ham, relish or chopped pickles, red onion, mayonnaise

MEAT & CHEESE ANTIPASTO SALAD

Genoa salami, pepperoni, pepper-jack cheese, artichokes, black olives, red onion, banana peppers, oregano. Dressing contains oil, spicy mustard, white vinegar, minced garlic, and black pepper

ANTIPASTO WITH PASTA

Rotini pasta, Genoa salami, provolone cheese, red peppers, marinated mushrooms, Greek olives, and dressing



GOURMET TO COMFORT CLASSICS

**SO MANY OPTIONS, SO LITTLE TIME! LET US
HELP YOU SELECT THE PERFECT COMBO!**

POTATO SALADS

BAKED POTATO – A CUSTOMER FAVORITE!

Red potatoes, bacon, cheddar cheese, mayonnaise, garlic, salt, pepper, and scallions

RED POTATO

Red potatoes, red onion, fresh parsley, mayonnaise, garlic powder, salt, and pepper

RED POTATO, EGG & DILL

Red potatoes, hard boiled eggs, red onion, mayonnaise, yellow mustard, garlic powder, dill, salt, and pepper

SOUTHWESTERN SWEET POTATO

Sweet potatoes, summer squash, corn, cucumber, green and red peppers, scallions, fresh cilantro, lime juice, oil, garlic powder, salt, and pepper

WHITE POTATO & EGG SALAD

White potatoes, hard boiled eggs, red onion, shredded carrots, mayonnaise, and yellow mustard



LOOKING FOR FLAVOR PUNCH?

TRY SPICY DILL PICKLE JUICE, RICH CREAMY POTATOES WITH A KICK OF CAYENNE – IT'S NOT YOUR AVERAGE POTATO SALAD!

PASTA SALADS

ROTINI PASTA SALAD

Rotini pasta, mozzarella cheese cubes, artichokes, red pepper, green pepper, red onion, and lorenzo dressing

SPICY SUMMER PASTA SALAD

Rotini pasta, pepperjack cheese, red peppers green peppers, red onion, banana peppers, fresh parsley, dressing (oil, red wine vinegar, chili powder, Cajun seasoning, cayenne pepper, garlic powder, cumin)

PASTA, PESTO & FRESH MOZZARELLA

Rotini pasta, fresh mozzarella, cherry or sundried tomatoes, red onion, pesto sauce

TORTELLINI SALAD

Cheese tortellini, sundried tomatoes, scallions, Parmesan cheese, garlic powder, and parsley

TORTELLINI, BROCCOLI AND PEA SALAD

Cheese tortellini, broccoli (blanched,) peas, red onion, tomatoes, and house made pesto sauce

MARINATED TORTELLINI SALAD

Cheese tortellini, red onion, red peppers, green peppers, Parmesan cheese, black olives, marinade (salt, pepper, garlic powder, oil, balsamic vinegar, Dijon mustard, sugar, basil)

MACARONI SALAD

Macaroni elbows, green pepper, chopped tomatoes, celery, red onion, salt, pepper, garlic powder, and mayonnaise

LINGUINE PASTA SALAD

Linguine pasta, shredded carrots, red onion, tomatoes, Parmesan cheese, green peppers, garlic powder, and oil

ITALIAN BOWTIE (OR ZITI) PASTA

Bowtie or ziti pasta, diced tomatoes, broccoli, yellow and orange peppers, mozzarella cheese, Parmesan cheese, basil, and Italian dressing



GET YOUR PARTY ESSENTIALS!

**A DEFINITIVE CROWD PLEASER FROM
KIDS AND TEENS TO PARENTS AND
GRANDPARENTS WITH MANY FLAVORS
AND SHAPES TO CHOOSE FROM.**

GGREAT AS A SIDE OR MAIN COURSE.

BEAN SALADS

BLACK BEAN SALAD

Black beans, banana peppers, red onion, green pepper, red pepper, dressing (cumin, oil, salt, pepper, garlic powder)

FOUR BEAN SALAD

A mix of green beans, wax beans, red kidney beans and chickpeas, sliced cherry tomatoes, green and black olives, diced red onion, mozzarella cheese and our house made Italian dressing

CHICKPEA SALAD

Garbanzo beans (chickpeas,) cheddar cheese, cherry tomatoes, red onion, green olives, and house-made Italian dressing

REFRESHING QUINOA (OR COUSCOUS)

Quinoa (or couscous,) red peppers, feta cheese, scallions, peas, fresh mint, oil, lime juice, garlic powder, salt, and pepper

LIME INFUSED GREEK QUINOA (OR COUSCOUS)

Quinoa (or couscous,) kale, sweet potatoes, black olives, red onion, roasted red peppers, feta cheese, lime vinaigrette (lime juice, oil, apple cider vinegar, salt, pepper)

MEDITERRANEAN QUINOA (OR COUSCOUS)

Quinoa (or couscous,) garbanzo beans (chickpeas,) cherry tomatoes, black olives, feta cheese, red onion, fresh parsley, oil, lemon juice, minced garlic

SOUTHWESTERN QUINOA (OR COUSCOUS)

Quinoa (or couscous,) corn, black beans, roasted sweet potatoes, feta cheese, cherry tomatoes, green pepper, red onion, oil, lime juice, adobo seasoning (salt, pepper, garlic powder, chili powder, cayenne pepper, paprika, cumin)



SPECIALTY SALADS

FRUIT SALAD

Watermelon, pineapple, cantaloupe, honeydew melon, red grapes, blueberries, granny smith apples, gala apples, strawberries

WATERMELON FETA MINT SALAD

Watermelon, blueberries, feta cheese, fresh mint, lemon zest

COLESLAW

Red and green cabbage, shredded carrots, and house-made coleslaw dressing

BROCCOLI COLESLAW

Red and green cabbage, broccoli, shredded carrot, and house-made coleslaw dressing

HORSERADISH COLESLAW

Red and green cabbage, shredded carrots, coleslaw dressing, and horseradish

KALE SUPERFOOD

Kale, granny smith apples, red onion, sunflower seeds, blueberries, walnuts, cabbage, carrots, cran-raisins, dressing (blueberry juice, maple syrup, Dijon mustard, oil, red wine vinegar, minced garlic, salt, pepper)

ARTICHOKE SALAD

Artichoke hearts, roasted red peppers, black olives, green olives, sundried or cherry tomatoes, red onion, lorenzo dressing

CUCUMBER DILL SALAD

Cucumbers, cherry tomatoes, red onion, oil, dill, garlic powder, salt, and pepper

CUCUMBER FETA BASIL

Cucumbers, cherry tomatoes, feta cheese, oil, salt, pepper, and basil

CARROT SLAW

Shredded carrots, red cabbage, cran-raisins, fresh parsley, dressing (oil, lemon juice, apple cider vinegar, Dijon mustard, red pepper flakes, salt, and pepper)



MARINATED ARTICHOKE

Artichoke hearts, lemon juice, sugar, oil, oregano, tarragon, garlic powder

MARINATED VEGETABLES

Portobello mushrooms, summer squash, zucchini, red peppers, green peppers, carrots, red onion, Italian dressing, basil, and oregano

MARINATED MUSHROOMS

White button mushrooms, oil, vinegar, lemon juice, scallions, tarragon, garlic powder, thyme, marjoram, sugar, and salt