

SANDWICHES AND WRAPS

\$9.00 EACH

WHOLE WHEAT WRAP, WHEATBERRY BREAD OR CUBAN ROLL (*GLUTEN FREE AVAILABLE - \$10.00*)
Wraps can be cut in 1/2 or 1/3

Cranberry & Apple Chicken Salad

with Green Leaf Lettuce

Balsamic Roasted Vegetables

Spinach & Goat Cheese

Greek with Chicken or Hummus

Feta, Olive, Cucumber, Tomato & Leafy Lettuce

Peanut Chicken

Asian Slaw & Cucumber

Cali Chicken & Guacamole

Carrot Slaw, Honey Mustard & Tomato

Grilled Chicken with Corn & Bean Salsa

Chipotle Mayo, Cheddar, Tomato & Lettuce

Ham & Herb Cheese

Roasted Red Pepper & Green Leaf Lettuce

Tuna & Lemon Caper Mayo

Red Onion, Leafy Lettuce & Tomato

Turkey, Bacon & Guacamole

Tomato, Red Onion & Leafy Lettuce

Roast Beef & Chipotle Mayo

Cheddar, Roasted Red Pepper, & Leafy Lettuce

Roast Beef & Caramelized Onions

Cheddar & Horseradish Cream

Buffalo Chicken

Hot Sauce, Blue Cheese, Leafy Lettuce & Tomato

Thanksgiving Turkey

Bacon, Stuffing & Cranberry Mayo

Grilled Chicken & Basil Mayo

Fresh Mozzarella, Spinach & Tomato

Turkey & Brie

Apples, Spinach & Honey Mustard



BAGGED
LUNCHES
AVAILABLE
UPON
REQUEST

While most items on this menu can be made rather quickly, we do ask for 3 days notice.

We are happy to accommodate all dietary restrictions and allergies, please inform us as you are aware, and we will accommodate.

to the best of our ability.

Food may be picked up hot or cold. Cold food is fully cooked and comes with reheating instructions. We recommend eating within an hour of pick up if ordering the food hot.

CALL US:

(860) 442.8646 x3

EMAIL US:

INFO@IVYS.CATERING



316 Boston Post Road
Waterford, CT 06385
WWW.IVYSSIMPLYHOMEMADE.COM



CATERING MENU

Ivy's
SIMPLY HOMEMADE

STORE HOURS
MONDAY-FRIDAY 10AM-6PM
SATURDAY 10AM-4PM
CLOSED SUNDAY
(860) 442-8646 X3



PLEASE ALLOW 3 DAYS NOTICE

V=VEGETARIAN GF= GLUTEN FREE

INQUIRE FURTHER FOR V/GF MODIFICATIONS

SMALL BITES

PRICED BY THE DOZEN

Chilled Shrimp with Cocktail Sauce \$24 GF

Southern Style Pickled Shrimp \$24 GF

Capers, Celery Seed, Onion, Oil & Vinegar

Mini Crab Cakes with Chipotle Aioli \$24

BBQ Pulled Pork in a Corn Muffin \$21

Choice of Stuffed Mushrooms \$15

Bacon & Blue Cheese, Spinach or Seafood

Maple-Bacon Glazed Flank Steak Skewers \$20 GF

Thai Chicken Satay with Peanut Sauce \$18 GF

Vegetable & Parmesan Frittata \$15 V GF

Choice of Mini Meatballs \$9

Sweet & Spicy or Marinara

Cranberry & Apple Chicken Salad Pinwheels \$16

Grape Tomato & Mozzarella Skewers \$15 V GF

Served with Pesto & Balsamic Glaze

Greek Skewers \$18 V GF

Cucumber, Feta, Olive, Sun-dried Tomato

& Red Pepper, Herb Vinaigrette Drizzle

Chicken Teriyaki Potstickers, Soy Ginger Sauce \$14

Roasted Sweet Potato Rounds \$18 V GF

Topped with Goat Cheese and Cranberry

Deviled Eggs \$15 GF

Classic or Horseradish with Bacon

Buffalo Chicken in a Crisp Cup \$17

Blue Cheese Crumbles & Celery,

assembly required

DIPS

SERVED WITH CRACKERS OR SLICED CARROTS

\$12 PER POUND - SERVES 4-6

~COLD~

Caramelized Onion & Blue Cheese V GF

Mediterranean Hummus V GF

Olive, Tomato, Cucumber & Feta

~HOT~

Spinach and Artichoke, Buttery Crumb Topping V

Spicy Buffalo Chicken GF

PLATTERS

SMALL 12" SERVES 10-14/LARGE 16" SERVES 15-20

Imported and Domestic Cheese \$40/\$60 V

Garnished with Fruit, Crackers

Garden Vegetable Crudites \$25/\$45 V GF

Choice of Two Dips

Hummus, Avocado-Ranch or Lemon-Parmesan

Assorted Cookies and Bars \$28/\$40

GREEN SIDE SALADS

SMALL SERVES 8-10, \$25/LARGE SERVES 16-18, \$45

CHOICE OF DRESSING: HONEY BALSAMIC GF, GREEK GF,

BUTTERMILK RANCH, CAESAR or HONEY MUSTARD

Chopped Pasta -Bacon, Blue Cheese, Romaine & Tomato

Turkey Cobb -Egg, Bacon, Tomato & Cheddar GF

Mixed Baby Greens -Candied Pecans, Cranberries,

Goat Cheese & Apples V GF

Garden -Romaine & Fresh Vegetables V GF

Grilled Chicken Caesar -Romaine, Parmesan & Croutons

Classic Spinach -Mushroom, Egg, Red Onion & Tomato GF

PASTA SALADS

SMALL SERVES 12-15, \$28/LARGE SERVES 20-25, \$42

Orzo -Fresh Mozz, Sun-dried Tomatoes, Spinach, Onion & Pesto V

Roasted Vegetable -Spinach & Basil, Honey Balsamic V

Classic -Carrots, Celery, Red Onion, Peppers & Mayo V

Greek - Olives, Feta, Red Onion, Cucumber & Tomato V

SIDE SALADS

SMALL SERVES 10-12/LARGE SERVES 20

Summer Broccoli Salad \$45/72 GF

Bacon & Dried Cranberries

Traditional Potato Salad \$40/64 GF

Seasonal Quinoa Salad \$37/50 V GF

Rice and Bean Salad \$32/46 V GF

Corn, Red Onion, Red Pepper & Lime Vinaigrette

Seasonal Fruit Salad or Platter \$50/65 V GF

Sweet Appleslaw in Creamy Dressing \$32/46 V GF



PASTA

1/2 TRAY SERVES 8-12/FULL TRAY SERVES 20-24

Beef Lasagna \$40/75

Vegetable or Cheese Lasagna \$35/70 V

Baked Eggplant Parmesan \$40/75 V

Penne with Vodka Sauce or Marinara \$25/50 V

Add Grilled Chicken \$35/70

Penne Alfredo with Broccoli & Chicken \$35/70

Mac n' Cheese \$35/70 V

Stuffed Shells \$24/Dozen V

House-made Meatballs in Marinara \$15/Dozen

ENTREES

Carved Beef Tenderloin with Horseradish Cream GF

4 lbs (serves 8-12) \$150

Roasted Pork Loin with Pan Gravy

3lbs (serves 4-8) \$36 / 5lbs (serves 12-14) \$60

Choice of Chicken

Cacciatore, Pesto, Lemon Caper or Parmesan

Twelve 3oz or Six 6oz Pieces \$48

Honey Smoked Ham with

Whole Grain Mustard on the Side

2lbs (serves 4-6) \$25 / 5lbs (serves 10-14) \$50

Roasted Turkey with Cranberry Sauce & Pan Gravy

4lbs (serves 8-12) \$55 / 8lbs (serves 12-16) \$99

Choice of Salmon GF

Honey Mustard, Lemon Herb Butter or Chilled with

Cucumber-Dill Cream Twelve 3oz or Six 6oz Pieces \$72



SIDE DISHES

3 POUND MINIMUM, ONE POUND SERVES 2-3

Coconut Rice \$6/lb V GF

Traditional Rice Pilaf \$6/lb V GF

Honey Glazed Carrots \$9/lb V GF

Grilled Vegetables \$12/lb V GF

Ratatouille \$10/lb V GF

Lemon Garlic Butter Broccoli \$9/lb V GF

Garlic Mashed Yukon Gold Potatoes \$8/lb V GF

Rosemary Roasted Potato \$10/lb V GF

Whipped Sweet Potatoes \$8/lb V GF

Sauteed Squash & Onions \$8/lb V GF