

Morín's

Casual Catering Menu

Pick-Up

Delivery

In-House Functions

Morín's

16 South Main Street

Attleboro, MA, 02703

How To Place an Order

Contact: Cindy Brady, John Morin or Mike Joubert

508 222 9875 or 508 222 8834

Best Hours to Accommodate

Monday-Saturday

9:00 am-9:00 pm

Sunday 9:00 am-2:00 pm

Or Via Email:

Cindy@Morins1911.com

John@Morins1911.com

In-House Functions

The William's rooms located at 16 South Main Street can accommodate up to 80 guests. Groups of over 20 guests must have a set menu. The Rooms are available Monday thru Thursday, Friday before 5 PM, Saturday before 5 PM and Sunday from 1-4 PM, special arrangements must be made for other times. Room Charges due apply and will be discussed prior to confirmation of event. All private functions are subject to \$90.00 automatic gratuity. All food and beverage carries a 7% meals tax.

Delivery & Set-up

Delivery on-site by our professional staff. Monday-Saturday 7:00 AM to 6:00 PM, and Sunday 9:00 AM to 2:00 PM. Charges due apply if outside the time frame. A Minimum amount for delivery is \$250.00, before tax and delivery. Package Menu's include disposable dinnerware and tablecloths for the food and beverage tables are provided. 7% Meals tax is also added to every order.

Deliver Fees-Attleboro, North Attleboro, Pawtucket, Norton, Mansfield, Foxboro, Plainville-\$35.00

All other locations must be approved, and subject to higher delivery cost.

Pick-Up

We offer our entire menu available for Pick-Up during normal business hours. All orders must be placed 48 hours before Pick-Up. Package Menu's include disposable dinnerware, serving utensils and chafing dishes.

The “River-walk”; Perfect for a Casual event.

Two traditional mini sandwiches per person. Served with Red bliss potato salad, pickles and olives, potato chips, and coffee or Lemonade and assorted mini pastries. Choice of Three.

Ham & American Cheese Turkey with Green Leaf Lettuce Grilled Vegetable Wrap

Tuna Salad Egg Salad Seafood Salad Chicken Salad Ham Salad

Under 25 \$11.50

between 25-75 \$11.00

*Please note that In-house Functions carry a \$1.00 increase for non-alcoholic beverages.

The “Downtown Smorgasbord”; An assortment of casual sandwich selections.

Two and ½ half traditional mini sandwiches per person. Served with Red bliss potato salad, Shredded Coleslaw, pickles, olives, potato chips, and coffee or Lemonade and assorted mini pastries. Choice of Three.

Dublin Corn Beef & Swiss on marble rye Turkey & American cheese with Leaf Lettuce

Rare roast top sirloin with red onion and leaf lettuce on a soft onion roll

Grilled Vegetarian Wrap with garlic tahini Danish Ham & American Cheese

Egg Salad Seafood Salad Chicken Salad

Under 25 \$12.75

between 25-75 \$12.25

*Please note that In-house Functions carry a \$1.00 increase for non-alcoholic beverages.

The “Upper-Crust”; A special assortment, for your special occasion.

Two and ½ half traditional sandwiches per person. Served with two sides of your choice, Coffee or Lemonade and an assortment of mini pastry. Choice of Three.

Rare Sirloin of Beef-green leaf lettuce, roasted tomatoes and red pepper boursin aioli on toasted French bread.

Hail Caesar Wrap-Chopped Romaine with grilled chicken, shredded parmesan and Caesar dressing.

Thanksgiving Turkey Wrap-Roasted fresh turkey with savory stuffing and cranberry chutney.

Grilled Pesto Chicken-Grilled pesto chicken with Muenster cheese and pesto aioli on asiago bread.

Greek-Style Wrap-kalamata olives, tomatoes, Romaine lettuce, Feta cheese, homemade Greek dressing .

Ham & Cheese Cibatta-Danish Ham with Imported Swiss, Dijon Mustard and pickles on grilled cibatta bread.

Grilled Portabella –Fresh mozzarella, roasted red peppers, and basil aioli on crusty parisienne bread

Santa Fe Wrap-Roasted turkey with black bean salsa, cheddar cheese, green leaf lettuce.

Baby Shrimp Salad Wrap-Shrimp salad with leaf lettuce and avocado.

Roast Turkey Club-Roasted fresh turkey with bacon, lettuce, tomato, honey mustard on eight grain bread.

Upper-Crust Buffet Sides (choice of Two)

Asian Noodle Salad Farfalle Pasta Salad Vegetarian shredded slaw

Red Bliss potato salad Tuscan Caesar Salad Arugula Salad

Add Soup or Chowder for an additional \$1.50 pp

Broccoli Cheddar Beef Vegetable Noodle NE Clam Chowder NE Seafood Chowder

between 25-75 \$13.75

*Please note that In-house Functions carry a \$1.00 increase for non-alcoholic beverages.

Early Moring Risers: Business Meetings, Casual Family Breakfasts, Brunch for Showers.

Sunrise Breakfast

Fresh Fruit Cup, assorted mini Danish and Muffins, Fresh brewed Coffee, assorted Juices: \$6.95 per person

All-American Breakfast Buffet

Scrambled Eggs, Homefried Potatoes, Bacon or Sausage, Choice of French Toast or Pancakes, Fresh Fruit Salad, Muffins, Coffee, Juice: \$12.50 per person (\$14.00 for parties under 20)

Deluxe Breakfast Buffet

Scrambled Eggs with cheddar cheese and green onions, Red Bliss O'Brien-style Homefried Potatoes, Applewood smoked Bacon, Country-linked Sausage, Crème Burlee French Toast, Fresh Fruit Salad, Muffins, Coffee, Juice: \$14.95 per person (\$16.50 for parties under 20)

Breakfast Sides & Add-ons

Grilled Scottish Ham-\$1.00

Corn Beef hash-\$1.50

Country Baked Beans-\$1.00

Broccoli Cheddar Quiche (10")-\$22.00 Serves 8

Quiche Lorraine (10")-\$22.00 Serves 8

Smoked salmon platter (Serves 20-25)

vine ripe tomatoes, shaved red onion, green leaf lettuce, capers, assorted Bagels, Cream cheese-

The Taste of Brunch

Fresh Fruit Cup, assorted Muffins and Danish, Caesar Salad

Scrambled eggs with cheddar cheese and scallions

O'Brien Style Red Bliss homefries

Country crisp Bacon

Chicken Piccata and Seafood Alfredo

\$16.50 per person

Brunch for Both

Fresh Fruit Platter, assorted Muffins and Danish, Newport salad

Scrambled eggs with cheddar cheese & scallions

Crème Burlee French Toast

Grilled Turkey Sausage

Chicken Alfredo and Seafood Newburgh

\$17.50 per person

Luncheon or Dinner Settings:

These menus range in an assortment of flavors, specialized to make your event perfect.

Buzz Worthy : Fresh Bread & Mixed Green Salad, Baked Stuffed Chicken with Apple Cornbread Stuffing and Cider Glaze, Barbeque Steak Tips, Shrimp and Sea Scallop Scampi over penne pasta, Fresh Red Bliss Mashed Potatoes, & Green Beans in a Red Onion Sauce

Under 25 \$18.00 between 25-75 \$17.50

New World Classic : Fresh Bread & Mixed Green Salad, Italian Meatballs and Pasta, Boneless Breast of Chicken with Cranberry Glaze, Baked Cured Virginia Ham with Pineapple Sauce, Broiled Fresh Atlantic Scrod with Lemon Crumbs, & Au Gratin Potatoes

Under 25 \$16.25 between 25-75 \$15.75

Uptown Faire: Fresh Bread & Newport Mixed green Salad, Baked Stuffed Chicken with Apple Cornbread Stuffing and Cider Glaze, Seafood Newburgh, Sirloin Steak Tips with Mushroom Sauté, Oven Roasted Red Bliss Potatoes, & Grilled Seasonal Vegetables

Under 25 \$19.00 between 25-75 \$18.50

Bistro Style Faire: Fresh Bread & Newport Mixed Green Salad, Brandied Mushroom Tenderloin Tips, Mustard Tarragon Chicken, Filet of Sole with Seafood Sauce, Red Bliss Whipped Potatoes with Caramelized Onions, & Glazed Baby Carrots

Under 25 \$19.50 between 25-75 \$19.00

Chuck Wagon: Barbeque Spare Ribs, Mesquite Chicken, Cowboy Baked Beans, Red Bliss Potato Salad, Shredded Coleslaw, & Corn Bread

Under 25 \$15.50 between 25-75 \$15.00

Bistro Buffet: Customize your menu A La Carte

Buffet includes: Choice of salad, one starch, one vegetable, two entrées,
and assorted Bread. **Under 25-\$18.00 between 26-75-\$17.50**

Salad Choices:

West Coast Cobb: Smoked bacon, Turkey, avocado, tomatoes, cucumbers, hard-boiled egg.

Newport Salad : Bleu cheese crumbles, walnuts, dried cranberries

Harvest Salad: Apples, walnuts, goat cheese

Kale Chicken Caesar: Chicken, croutons, parmesan, Romaine

Starch Choices:

Oven Roast Red Bliss Potato

Au Gratin Cheese Potatoes

Wild Rice Pilaf

Garlic & onion Red bliss Mashed

Starch Choices:

Green beans & red onion sauce

Assorted Grilled Vegetables

Butternut Squash & Apples

Tenderloin Tips of beef

Entrée Choices:

Chicken Piccata (lemon caper sauce)

Beef Bourguignon

Lobster Mac & Cheese

Tenderloin Tips of beef (Red wine mushroom sauce)

Baked Stuffed Haddock

(Seafood stuffing with Newburgh sauce)

Braised Short rib of Beef

Shrimp & Scallop Alfredo

Beverage & Dessert:

For In-House functions there is \$4.00 charge for all non-alcoholic beverages and assorted mini pastry served at the event.

Assorted Mini Pastry-\$2.50

Non-Alcoholic Beverage service-\$2.50

Linen Charge-\$2.00 per person

Lucite Charge for off-site Delivery-\$3.00 per person

Your Favorite Entrées Served by the Pan!

The following items come in square foil pans with chafers unless otherwise noted.
One square pan yields approximately 10-12 entrée portions, or 25 buffet portions

Seafood Macaroni and Cheese-\$75.00

Seafood Newburgh-\$99.00 (with Sea Scallops, Shrimp, and Haddock in a Sherry Wine Cream sauce)

Chicken Piccata-\$75.00 with a Lemon Wine Sauce (24-4oz pieces)

Barbeque Spareribs (50 ribs)-\$87.00

Beef Burgundy-\$91.00

Chicken Wings-\$53.00 (45 Wings, with one dipping sauce)

Buffalo Wings-\$53.00 (45 Wings, with one dipping sauce)

Chicken Tenders-\$52.00 (with one dipping sauce)

Buffalo Tenders-\$52.00 (with one dipping sauce)

Swedish Meatballs-\$43.00

Baked Ziti with two cheeses-\$27.00

Italian Meatballs-\$43.00

Baked Stuffed Shells (24)-\$46.50

Traditional Meat Lasagna-\$43.00

Grilled Vegetable Lasagna-\$43.00

Sausage & Peppers-\$40.00

Macaroni & Cheese-\$27.00

Morin's Classics: Served by the pie, pan or gallon!

Seafood Chowder (per gallon)-\$34.00

New England Clam Chowder (per gallon)-\$34.00

Chicken Rice Soup (per gallon)-\$30.00

Homemade Apple Pie-\$15.50(6-8 slices)

Homemade Grapenut Pudding-\$32.00 (pan)

Homemade Morin's Bread Pudding-\$35.00 (pan)

French Meat Pie-\$19.50 (6-8 slices) **with Gravy**-\$23.5

Starter Platters: great for menu additions as well

Small serves 20-30 guests – Large serves 35-45 guests

Morin's Special Cheese Platter

Crumbled Blue Cheese, Smoked Gouda, Cheddar cheese, and Danish Fontina Cheese served with Assorted Crackers and Wafers and garnished with Seasonal Fresh Fruit

Small \$75.04 Large \$127.31

Cheddar Cheese Platter

Vermont Cheddar Cheese Cubes with Crunch Apples, Grapes, and Assorted Crackers

Small \$56.32--Large \$85.49

Seasonal Cut Fruit

Honeydew Melon, Cantaloupe, Watermelon, Apple, Grapes, and Strawberries served with Strawberry Chantilly Crème

Small \$62.83--Large \$87.48

Shrimp Cocktail Platter

4 lbs. Jumbo Shrimp with Zesty Cocktail Sauce

one Size: \$147.75

Antipasto Platter

Italian favorites including Sharp Provolone, Mozzarella, Genoa Salami, Prosciutto, Marinated Artichokes, Marinated Mushrooms, Roasted Red Peppers, Imported Olives, Cherry Tomatoes, Sun-dried Tomato Pesto, Italian Country Breads, Focaccia, and Assorted Breadsticks

Small \$232.26--Large \$337.26

Hot Spinach and Artichoke Dip

Served with Pita Chips

Small \$32.45--Large \$62.00

Crisp Vegetable Crudités

Carrot Sticks, Radishes, Red and Yellow Peppers, Broccoli, and Cauliflower Florets served with our own Herb Sour Cream Dip

Small \$54.55--Large \$89.87

Roasted Vegetable Platter

Grilled Eggplant, Onions, Squash, Zucchini, Portobello Mushrooms, Red and Green Peppers.

Small \$51.27--Large \$80.34
