

## BREAKFAST

Half Tray (8 - 10) / Full Tray (15-20)

**Cage Free Scrambled Eggs:** \$40 / \$75

**Sausage Links:** 2PP \$60 / \$110

**Hickory Smoked Bacon:** 3 PP \$60 / \$110

**GG's Homemade Baked Beans:** \$45 / \$80

**House Potatoes:** \$40 / \$75

**4 Inch Buttermilk Pancakes:** 2PP \$45 / \$85

Served w/ whipped butter cups & maple syrup

**Baked Cinnamon Swirl French Toast:**  
\$50/\$90

**Biscuits and Gravy:** (10) \$75 (20) \$140

House made sausage gravy served over buttermilk biscuits

**Fresh Fruit Display:** \$65

12 inch platter serves 10 - 12

**Assorted Bagels:** \$57/Dozen

Served with choice of Plain or Scallion Cream Cheese, Whipped Butter or House Jam

**Breakfast Sammie:** \$72/Dozen

Egg & Cheese, Bacon Egg & Cheese, Sausage Egg & Cheese. Choice of English muffin, Plain or Everything Bagel

Additional Toppings: +\$1 per Sammie per

item: Bacon Jam, Caramelized Onions, Tomato, Spinach, Smashed Avocado

**Breakfast Burrito Box:** 10 half burritos \$80

**"Tot"-chos Kit:** \$65 / \$120

Tater tots, house queso, pico de gallo, bacon bits, jalepeños, cilantro (served deconstructed with assembly instructions)

**Loaded Breakfast Skins:**

(10 halves) \$65 (20 halves) \$120

Potato halves stuffed with scrambled eggs, house brisket, queso, ranchero sauce and pico de gallo served on a bed of arugula.

## Assorted Quiche or Frittatas:

**Quiche 9 inch pie** (\$25 - \$30)

**Frittatas 1/2 tray serves 8 -10** \$50 - \$60

Customizable upon request

**Quiche Lorraine:** Bacon or ham with Swiss  
\$25/\$50

**Mediterranean:** Roasted red pepper, caramelized onions, baby spinach, feta cheese \$30 / \$60

**Broccoli and Cheddar:** \$25 / \$50

**Stevie G's Special:** House sausage, caramelized onions, wild mushrooms, arugula, truffle oil, shredded cheese blend topped w/ balsamic glaze  
\$30 / \$60

## Stevie G's Continental Breakfast Package:

\$170 Serves 12 people

(12) Assorted Bagels served with cream cheese, whipped butter or house jam

12" Fruit Display Platter

(12) Assorted Danish (12) Mini Muffins

## The Hot Breakfast Buffet:

\$210 Serves 8-10 (1/2 tray of each)

\$400 Serves 15-20 (full tray of each)

Scrambled eggs • Homefries • Bacon • Sausage Links • Buttermilk Pancakes served w/ syrup and whipped butter

## Platters:

**12 inch (serves 8-10) / 16 inch (serves 15-20)**

**Bagel and Lox:** \$120 / \$150

Bagel thins, smoked Atlantic salmon, whipped scallion cream cheese, pickled red onions, sliced cucumbers, arugula, capers

**Charcuterie:** \$100 / \$150

Artisanal cheeses, cured meats, house jam, cornichons, crackers, berries, mixed nuts

**Crudités:** \$50 / \$65

Broccoli, cauliflower, carrots, bell peppers, zucchini, squash, celery, cherry tomatoes, cucumbers served with roasted garlic hummus and House buttermilk ranch

**Cheese and Fruit:** \$75 / \$95

Assorted gourmet cheeses garnished with grapes, berries and crackers



## Stevie G's Restaurant Catering Menu

Stevie G's Restaurant is a family owned and operated modern diner offering a unique twist on the traditional American brunch. At Stevie G's you will experience elevated breakfast and lunch items made from scratch using locally sourced, fresh ingredients.

[www.steviegsrestaurant.com](http://www.steviegsrestaurant.com)

### **TWO LOCATIONS**

372 Market St

Rockland, MA 02370

781-421-3287

info@steviegsrestaurant.com

380 Chief Justice Cushing Highway

Cohasset, MA 02025

781-923-1189

info-cohasset@steviegsrestaurant.com

Call or email to reserve your event today!



**Before placing your order, please inform us if a person in your party has a food allergy**

**Assorted Wraps:** serves 8 -10 pp (18 half wraps) \$80

Wheat or white wrap available  
Select up to 3 varieties per platter

**Classic wrap choices:** (all wraps served with lettuce and tomato)

**Turkey and Cheddar** w/mayo

**Tuna salad** w/ celery and red onion

**Chicken salad** w/ celery

**Ham and Swiss** w/house honey mustard

**BLT** w/ garlic aioli

**Assorted Specialty Wraps:** +\$2 per wrap  
(excludes lobster salad)

**Lobster Salad Roll:** on brioche \$MKT Price

**House Roasted Turkey Wrap:** House Turkey, garlic aioli, bacon jam, muenster cheese, arugula

**Caprese Wrap:** Fresh mozzarella, garden tomatoes, arugula, basil pesto, balsamic glaze

**Roast Beef Wrap:** Rare Roast Beef, cheddar cheese, horseradish cream, arugula, pickled red onions

**Turkey Gobbler Wrap:** House roasted turkey, mayo, stuffing, cranberry sauce

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**Coffee Service:**

Coffee Regular or Decaf: \$40 (96oz – 12 cups)  
Locally brewed by Harmon Coffee Roasters  
Includes cups, creamers and sugar

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**Chowder:**

**1 Gallon \$70 / 1 Quart \$18**

**Clam chowder:** Traditional thick and creamy New England style chowder. Served with oyster crackers.

**\*Other soup varieties available upon request\***

**Platters**

**12" (serves 8 - 10) / 16" (serves 15 - 20)**

**Stevie G's House Salad:** \$45 / \$60

Mixed greens, cherry tomatoes, cucumbers, shredded carrots, red onion, homemade croutons, house balsamic vinaigrette

**Greek Salad:** \$55 / \$70

Crisp romaine lettuce, red onion, cherry tomatoes, cucumber, pepperoncini, kalamata olives, feta cheese, creamy Greek dressing

**Caesar Salad:** \$45 / \$60

Crisp romaine lettuce, grated and shaved parmesan and pecorino cheeses, house garlic croutons, creamy Caesar dressing

**Caprese Salad:** \$60 / \$85

Fresh mozzarella, garden tomatoes, arugula, extra virgin olive oil, balsamic glaze, fresh basil

**Potato Salad:** \$55 / \$80

Idaho potatoes, scallions, celery, fresh dill, fresh parsley, creamy dijon aioli, hard boiled eggs

**Greek Pasta Salad:** \$50 / \$75

Fresh pasta, feta cheese, pepperoncini, kalamata olives, red onion, cherry tomatoes, cucumbers, creamy Greek dressing

**Shrimp Cocktail:** \$40 / Dozen

Colossal shrimp served with lemon wedges and house made cocktail sauce

**Cookie/Brownie:** \$45 / \$65

Homemade chocolate chip cookies and fudge brownies garnished with berries

**Assorted Mini Housemade Cannolis:** \$65 / 24

6 each of Oreo, Pistachio, Chocolate Chip, Traditional

**Swedish Apple Pie:** Half Tray \$50

**BBQ Options:**

**Half Tray (Serves 8 - 10)**

**Full Tray (Serves 15 - 20)**

**Babyback Ribs:** (4 racks) \$200 / (8 racks) \$380

**Buttermilk Brined Fried Chicken:** \$95 / \$180

**BBQ Pulled Pork:** \$80 / \$150

**Smoked Brisket:** \$160 / \$310

**Candied Kielbasa:** \$75 / \$140

**GG's Homemade Baked Beans:** \$45 / \$80

**Coleslaw:** \$40 / \$75

**Mac and Cheese:** \$45 / \$85

**Traditional Cornbread:** \$40 / \$75

**Jalapeno Cheddar Cornbread:** \$50 / \$90

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**Italian Options:**

**Half Tray (Serves 8 - 10)**

**Full Tray (serves 15 - 20)**

**Penne Pasta with House Marinara Sauce:**  
\$45 / \$80

**Meatballs:** \$75 / \$140

**Italian Sausage with Peppers and Onions:**  
\$75 / \$140

**Chicken Marsala w/pasta:** \$75 / \$140

**Chicken Piccata w/pasta:** \$75 / \$140

**Chicken Broccoli Ziti:** \$75 / \$140

**Chicken Parmesan w/pasta:** \$75 / \$140

**3 Cheese Lasagna:** \$60 / \$110

+\$ add Italian sausage or ground beef  
\$70 / \$130

Consuming raw, undercooked meats, poultry, seafood, or eggs may increase the risk of food-borne illness. Prices are subject to change at any time. We are not a nut-free or gluten-free facility.