

OFF-PREMISE CATERING
Foley's Backstreet Grille
531 Pearl Street - Stoughton
781-297-0100

APPETIZERS

<i>scallops wrapped in bacon</i>	<i>\$1.00 ea</i>
<i>chicken tenders</i>	<i>\$1.50 ea</i>
<i>grilled or fried, with dipping sauces</i>	
<i>jumbo shrimp cocktail</i>	<i>\$2.50 ea</i>
<i>grilled baby lamb chops</i>	<i>\$3.00 ea</i>
<i>grilled marinated jumbo shrimp</i>	<i>\$3.00 ea</i>

ENTREES

<i>teriyaki steak tips</i>	<i>\$18.00 pp</i>
<i>tender, marinated sirloin tips in our homemade sauce, grilled to order and served with choice of starch, chef's vegetable, and choice of soup or garden salad</i>	
<i>oven roasted turkey dinner</i>	<i>\$20.00 pp</i>
<i>served with butternut squash, smashed potato, stuffing, gravy, and cranberry sauce, with your choice of soup or garden salad</i>	
<i>baked haddock</i>	<i>\$18.00 pp</i>
<i>fresh north atlantic haddock fillet baked with lemon wine and seasoned crumbs, served with choice of starch, chef's vegetable, and choice of soup or garden salad</i>	
<i>baked salmon</i>	<i>\$18.00 pp</i>
<i>fresh salmon fillet baked with lemon wine and seasoned crumbs, served with choice of starch, chef's vegetable, and choice of soup or garden salad</i>	
<i>chicken parmigiana</i>	<i>\$15.00 pp</i>
<i>deep fried chicken breasts smothered with marinara sauce and mozzarella cheese, served over pasta with choice of soup or garden salad</i>	
<i>baked stuffed shrimp</i>	<i>\$18.00 pp</i>
<i>large gulf shrimp baked with our homemade seafood stuffing, served with drawn butter, choice of starch, chef's vegetable, and choice of soup or garden salad</i>	
<i>prime rib</i>	<i>\$28.00 pp</i>
<i>boneless, oven roasted prime rib served au jus with choice of starch, chef's vegetable, and choice of soup or garden salad</i>	
<i>filet mignon</i>	<i>\$32.00 pp</i>
<i>center cut 10 oz. filet served with cabernet sauce, choice of starch, chef's vegetable, and choice of soup or garden salad</i>	

HOMEMADE SOUPS

garden vegetable

chicken orzo

foley's famous clam chowder

\$2.00 pp add'l

SALADS

***greek salad** \$3.00 pp additional*
fresh greens topped with feta cheese, calamata olives, pepperoncini, tomatoes, cucumbers, and red onion, served with greek dressing and pita bread

***gorgonzola salad** \$3.00 pp additional*
fresh greens topped with gorgonzola cheese, toasted walnuts, red onion, tomatoes, and cucumbers, served with balsamic viniagrette

***caesar salad** \$3.00 pp additional*
hearts of romaine lettuce tossed with homemade dressing, croutons, and shredded cheese

BUFFETS

***backstreet bbq buffet** \$25.00 pp*
babybackstreet ribs, teriyaki steak tips, boneless chicken breasts, oven roasted potatoes, bbq baked beans, corn on the cob, cole slaw, tossed salad, and cornbread

***italian buffet** \$20.00 pp*
veal parmigiana, chicken cacciatore, meatballs, sweet sausage with sauteed onions & peppers, pasta marinara, garlic bread, and caesar salad

***seafood buffet** \$22.00 pp*
our famous clam chowder, baked haddock, shrimp scampi, seafood primavera, garden vegetable medley, florentine rice pilaf, and garden salad

***clam bake** \$45.00 pp*
our famous clam chowder, steamed native lobster, grilled chicken breasts, steamers, sauteed mussels, corn on the cob, lyonaise potatoes, garden salad, and cole slaw

Pricing subject to change without notice. 50% deposit required to hold date. All bookings subject to 5% State Meals Tax and 20% Gratuity.