



*Russell Morin* presents

# EXPRESS

by *RD*



# CLEAN PLATE CLUB

join our corporate loyalty program!

express by rm wants to reward both our new and loyal corporate customers!  
receive 5% back in credit each quarter on your express by rm food and beverage total\*

rewards for quarters one, two, and three must be used before December 31st of that year  
rewards for the fourth quarter will roll over to the following calendar year

\*restrictions apply, please consult your sales coordinator for details

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# HOW TO ORDER

## PLACE YOUR ORDER

tel: (508) 226-6600  
toll free: (888) 552-7822  
express@morins.com

## OFFICE HOURS

monday – friday: 9:00 am – 5:00 pm

## EXPRESS BY RM

corporate headquarters  
95 frank mossberg drive  
attleboro, ma 02703

## WHEN SHOULD I PLACE MY ORDER?

as soon as you are ready!

## WHEN IS MY GUEST COUNT DUE?

your guaranteed minimum guest count is due 10 days prior to your event. if you are placing an order less than 10 days before the event, the guaranteed count is due at the time of booking. guest count increases are accepted until noon two business days prior to your event date.

## HOW DO I CONFIRM MY ORDER?

once you have provided your menu, a contract will be e-mailed to you. to officially confirm your order, a signed copy of your contract and an initial deposit will be required.

## ARE THERE ANY ADDITIONAL FEES?

all express orders will incur a 6% administrative fee. deliveries outside of a 60 mile radius will incur a delivery fee.

## I HAVE GUESTS WITH DIETARY RESTRICTIONS!

as you are reading through our menu you will notice we have conveniently labeled items for the most popular dietary restrictions. you will also find separate meals located on page 7.

if you have a guest with additional allergies, please speak with your sales coordinator. we would be happy to assist!

**GF** GLUTEN FREE OR GLUTEN FREE OPTIONAL

**V** VEGETARIAN

**VG** VEGAN

## WHAT IS INCLUDED WITH MY ORDER?

our menus come complete with biodegradable dinnerware, disposable utensils, a buffet table cover, and the equipment necessary to serve your chosen menu.

lucite disposables (clear plastic) may be added for \$3.00 per guest.

## I NEED ADDITIONAL RENTAL ITEMS!

please speak with your sales coordinator, they would be happy to guide you.

## ORDER MINIMUMS

corporate accounts  
monday – friday minimum order is \$250

private accounts

monday – friday minimum order is \$400

weekend orders are available upon request and availability.

## STANDARD DELIVERY WINDOW

monday – friday 7:00am – 6:00pm  
orders with delivery times before 7:00am or after 6:00pm will be subject to an additional charge.

## DELIVERY AND PICK UP

standard express orders will be delivered 30 – 45 minutes prior to the meal time you provide. orders with more extensive setup may require an earlier delivery time.

equipment pick up for corporate accounts will be the same business day. equipment pick up for private accounts will be the next business day.

we apologize for the inconvenience, but pick up orders are not available at our headquarters.

## STAFFING

\$150 per staff – includes 3 hours of service (to be a guest at your own party we recommend these staffing additions: 1 per 50 guests)

## CANCELLATION

two days prior, before 1:00pm – no charge  
day prior, after 11:00am – full charge  
day of – full charge

# FREE DELIVERY !

WITHIN 60 MILES OF ATTLEBORO

# BREAKFAST

all packages include regular coffee  
and fresh squeezed orange juice

CONTINENTAL CLASSIC  
please select three options  
add a fourth variety

+\$1.00

assorted muffins  
praline pecan buns  
lemon glazed blueberry scones  
chocolate glazed mocha coffee cake  
new york style bagels

whipped cream cheese, whipped butter and jam

salmon platter +\$5.50

vine ripe tomatoes, shaved red onion,  
green leaf lettuce, capers

under 25 \$8.50  
between 26-74 \$7.50  
over 75 \$7.00

ALL AMERICAN BREAKFAST  
fluffy scrambled eggs with cru ketchup  
or zucchini, basil, tomato frittata +\$1.50

choice of crisp bacon, fleur de lis country ham  
or breakfast sausage

griddled home fries  
muffins and scones  
whipped butter

under 25 \$12.00  
between 26-74 \$11.50  
over 75 \$11.00

HEALTHY CHOICE BREAKFAST  
quinoa scramble with tomato and spinach  
honey glazed chicken apple sausage  
yukon gold potato pancakes  
yogurt parfait with seasonal berries  
dried cranberry granola

under 25 \$13.50  
between 26-75 \$12.75  
over 75 \$11.00

# ENHANCEMENTS

almond butter yogurt parfait \$3.75  
seasonal fruit and crunchy oat granola

fresh fruit salad with seasonal berries \$2.50

sliced seasonal fruit platter \$3.00

portuguese bread french toast \$1.75  
with maple syrup

belgian waffles, strawberry sauce \$2.50  
fresh whipped cream

bacon, fried egg and american cheese \$3.00  
on a grilled english muffin

country ham, fried egg \$3.25  
and cheddar on a croissant

# MORNING BREAK

GET JUICED **VG** \$6.95  
blueberry pomegranate, garden strawberry  
and green machine

SMOOTHIES\* \$6.95  
almond milk and coconut milk smoothies  
with a choice of protein powder, mango,  
banana, dates, chia seeds, flax seeds,  
and seasonal fruits

\*requires one staff member for every thirty guests

## THIRSTY?

PLEASE VISIT PAGE 16 FOR  
ADDITIONAL BEVERAGE OPTIONS!

SPECIAL PRICING AVAILABLE FOR  
SAME DAY BREAKFAST AND  
LUNCH DELIVERIES.

# LUNCH

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## THE UPPER CRUST BUFFET

includes three sandwich varieties, two sides and your choice of lemonade or iced tea

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### RARE SIRLOIN OF BEEF

green leaf lettuce, roasted tomatoes and red pepper boursin aioli on crusty parisienne bread

### GALLOPING GAUCHO

grilled marinated beef with chimichurri and portabella mushrooms in a tomato wrap

### HAIL CAESAR

chopped romaine leaves and grilled chicken with parmesan dressing in a spinach wrap

### GRILLED PESTO CHICKEN

muenster, green leaf lettuce and pesto aioli on asiago bread

### ROASTED TURKEY BLT

honey mustard dressing on eight grain bread

### SANTA FE WRAP

roasted turkey, black bean salsa, cheddar and bibb lettuce in a wheat wrap

### PILGRIM'S PRIDE

turkey with cranberry mayonnaise and green leaf lettuce in a wheat wrap

### SAVE THE BAY

shrimp and tuna with cucumbers, avocado and red leaf lettuce in a tomato wrap

### NEW ENGLAND LOBSTER ROLL

+\$4.00

### GRILLED ATLANTIC SALMON CLUB WRAP

atlantic salmon, bacon, lettuce, tomato and aioli on a wheat wrap

### GREENWICH WRAP VG

hummus, chiffonade romaine, cucumbers, tomatoes and tabouli in a tomato wrap

### GREEK WRAP V

feta, tomatoes, kalamata olives and romaine with greek dressing in a spinach wrap

### BALSAMIC GRILLED PORTABELLA V

fresh mozzarella, roasted red peppers and basil aioli on a semolina baguette

### CUBAN SANDWICH

sliced pork, ham, swiss, tomatoes, dill pickles, lettuce and dijon mayonnaise on a cuban roll

### ITALIAN GRINDER

salami, prosciutto, capicola with caramelized onions and red wine vinaigrette on focaccia

### SHAVED DANISH HAM

with american cheese on a bulkie roll

### WHITE MEAT CHICKEN SALAD

on a bulkie roll

### WHITE ALBACORE TUNA SALAD

on a bulkie roll

under 25

\$13.95

between 26-74

\$13.50

over 75

\$12.95

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## THE UPPER CRUST BUFFET SIDES

please select two of the following sides

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radiatore pasta salad V

premium potato chips

asian noodle salad VG

tabouli VG

sour cream and chive potato salad GF

broccoli salad with sunflower seeds and cranberries VG

mixed greens mélange with balsamic vinaigrette VG GF

quinoa salad VG GF

vegetarian slaw VG GF

house fried chips with pimento cheese dip V +\$1.75

grilled vegetable salad VG GF +\$2.95

minestrone +\$4.50

new england clam chowder +\$4.50

butternut squash bisque VG +\$4.50

tomato bisque VG +\$4.50

## THE SMORGASBORD

please choose two mini sandwich varieties,  
add a third variety for \$1.50 per guest

includes: old fashioned potato salad,  
creamy coleslaw, magic bars, cheesecake squares  
and fudge brownies. choice of lemonade, iced tea,  
coffee or iced coffee

roast top sirloin, green leaf on a soft potato roll

dublin corn beef brisket and swiss on dark rye

white meat chicken salad on a vienna roll

deli turkey sandwich, green leaf on a soft potato roll

danish ham and swiss on a soft potato roll

chopped ham, red relish on a vienna roll

seafood salad on a vienna roll

country style egg salad on a vienna roll

white albacore tuna salad, green leaf,  
on a vienna roll

vegetarian greek wrap

italian grinder

under 25	\$12.50
between 26-74	\$12.00
over 75	\$11.75

## MEETING BREAK

### SWEET, SALTY AND SPICY **V**

individual paper sacks filled with pretzels,  
sweet glazed walnuts, cajun snack mix,  
chocolate raisins, premium potato chips,  
and house made truffled popcorn

per guest \$6.50

### MORIN'S SPECIAL CHEESE PLATTER **V**

french brie, smoked gouda, cheddar and danish  
fontina cheese, assorted crackers and wafers,  
garnished with seasonal fresh fruit

small, serves 20-30 \$75.25  
large, serves 35-45 \$129.15

### HUMMUS, CRUDITÉ AND PITA PLATTER **VG**

traditional garlic hummus, fresh vegetable crudité,  
crisp pita chips

small, serves 20-30 \$80.50  
large, serves 35-45 \$130.00

### SEASONAL CUT FRUIT **V**

honeydew melon, cantaloupe, pineapple,  
apple, grapes and lemon yogurt dip

small, serves 20-30 \$62.65  
large, serves 35-45 \$86.00

## BOXED LUNCH

### UPPER CRUST BOX LUNCH

includes a sandwich, premium potato chips,  
house baked cookie, whole seasonal fruit  
and a bottle of water

please select three sandwiches from  
the upper crust buffet on page 3

under 25	\$12.50
between 26-74	\$12.00
over 75	\$11.50

### SALAD BOX LUNCH

includes a salad, whole seasonal fruit,  
and a bottle of water

### EXTREME COBB SALAD **GF**

applewood smoked bacon, avocado, chicken breast,  
baby shrimp, hard boiled egg, tomato, crumbled blue  
cheese on a bed of crisp greens, red wine vinaigrette

### CHEF'S SALAD **GF**

ham, chicken, american cheese, tomatoes,  
cucumbers, onion, olives and hard boiled eggs  
over greens with dijon dressing

### CHICKEN CAESAR SALAD

grilled chicken medallions, croutons, romaine  
lettuce, caesar dressing and parmesan cheese

under 25	\$13.95
between 26-74	\$13.50
over 75	\$12.95

# HOT BUFFETS

## COMFORT COMBO

grandma morin's chicken pie,  
sharp cheddar mac and cheese,  
creamy special recipe coleslaw,  
petit peas, cranberry relish, snowflake rolls,  
and whipped butter

under 25	\$14.50
between 26-74	\$13.95
over 75	\$12.95

## CHUCK WAGON

slow roasted bbq ribs with tennessee moping sauce,  
smoky roast barbecued chicken quarters,  
old fashioned potato salad, creamy special recipe  
coleslaw, cowboy baked beans, skillet corn bread

under 25	\$15.50
between 26-74	\$14.95
over 75	\$14.50

## FAJITA GRILL

griddled cilantro lime chicken and flat iron steak,  
tri pepper onion confit, shredded sonoma jack  
cheese, salsa fresca, shredded lettuce, tortillas,  
black bean salsa and southwest rice  
add guacamole +\$1.25

under 25	\$14.50
between 26-74	\$14.00
over 75	\$13.50

## FEDERAL HILL FANTASY

caesar salad, pan seared beef and pork meatballs  
simmered in our tomato gravy, grilled italian sausage  
and peppers, baked ziti with a parmesan crust,  
italian bread and whipped butter

under 25	\$13.95
between 26-74	\$13.50
over 75	\$12.95

## AUTUMN SOIRÉE

fall pear salad, slow roasted turkey breast,  
apple cornbread dressing, pear and port gravy,  
ale braised short ribs, autumn roast vegetables,  
buttery whipped potatoes, hearth baked seven  
grain bread and whipped butter

under 25	\$18.95
between 26-74	\$18.50
over 75	\$17.95

## TRIED AND TRUE

newport salad, orange and almond wild rice  
stuffed chicken with cape cod cranberry glaze,  
braised beef brisket, natural gravy, roasted  
red bliss potatoes, honey glazed dill baby carrots,  
snowflake rolls and whipped butter

under 25	\$16.50
between 26-74	\$15.95
over 75	\$15.50

## APRIL SHOWERS

mixed field greens with chevre, mandarin oranges,  
toasted pecans, drizzled with champagne vinaigrette,  
grilled honey lime chicken breast, pan seared  
peppered salmon laced with a chimichurri sauce,  
lemon citrus pearl couscous, grilled vegetable salad  
with balsamic vinaigrette,  
snowflake rolls with whipped butter

under 25	\$16.65
between 26-74	\$15.90
over 75	\$14.85

## MEDITERRANEAN MÉLANGE

artisanal green salad, grilled vegetable white lasagna,  
chicken parmigiana, farfalle with sundried tomato,  
vodka sauce and frizzled italian sausage,  
crusty bread and whipped butter

under 25	\$16.95
between 26-74	\$16.50
over 75	\$15.95



# BISTRO BUFFETS

## A LA CARTE

buffet includes: a choice of salad, two entrées, one starch, one vegetable and hearth baked breads with whipped butter

### PLEASE CHOOSE ONE SALAD

newport salad **V** **GF**  
 mesclun greens with dried cranberries, candied walnuts, marion great hill blue cheese, lemon balsamic vinaigrette

baby green salad **V** **GF**  
 feta, diced tomatoes, cucumbers, julienne red and yellow peppers, white wine vinaigrette

pear salad **V** **GF**  
 stilton, hazelnuts, fresh greens, white wine vinaigrette

grilled kale caesar salad **V**  
 grilled kale and endive with shaved parmesan, garlic croutons, house made caesar dressing

PLEASE CHOOSE TWO ENTRÉES  
 ADD A THIRD ENTRÉE +\$3.00

wild mushroom ravioli and madeira cream sauce, **V**  
 spinach and mushrooms

pan seared peppered salmon and chimichurri sauce **GF**

orange and almond wild rice stuffed chicken, **GF**  
 cape cod cranberry glaze

chicken florentine  
 sautéed chicken breasts topped with a boursin, baby spinach and artichoke dressing, laced with light mornay sauce

chicken riesling  
 sautéed chicken breasts in a shallot riesling wine sauce with green grapes

sole florentine  
 georges bank sole filled with maine crab and organic spinach, laced with a lemon seafood sauce

chicken marsala

butternut squash ravioli and sage cream sauce **V**

sautéed chicken and sundried white wine tomato sauce

apple cornbread stuffed chicken and cider brown sauce

chicken piccata and lemon white wine sauce

bow tie pasta and pink vodka sauce **V**

beef bourguignon

tuscan roast pork loin

eggplant parmigiana **V**

baked stuffed shrimp +\$4.00

lobster mac and cheese +\$3.00

braised beaujolais short rib +\$2.00

pan seared tenderloin tips, +\$2.00  
 red wine wild mushroom sauce

roasted tenderloin +\$5.00  
 red wine wild mushroom sauce,  
 served room temp

**GF**  
 balsamic glazed roasted sirloin +\$4.00  
 horseradish cream sauce, served room temp

under 25 \$18.95  
 between 26-74 \$17.95  
 over 75 \$17.50

### PLEASE CHOOSE ONE STARCH

tri color oven roast potatoes **VG** **GF**

whipped yukon gold potatoes with asiago **GF**

red bliss oven roast potatoes, spinach and lemon **VG** **GF**

gourmet three rice pilaf

lemon caper rice pilaf

### PLEASE CHOOSE ONE VEGETABLE

summer vegetable batons **GF**

green beans with shallot butter **GF**

honey glazed carrots with dill **GF**

roasted autumn vegetables **GF**

all season succotash **GF**

# BUFFET ADDITIONS

the following dishes are designed to be served in addition to a buffet. please consult your sales coordinator regarding quantities. serves 10-12

swedish or italian meatballs	\$43.00
italian lasagna bolognese	\$43.00
grilled vegetable lasagna (V)	\$43.00
two cheese ziti (V)	\$27.00
grilled sausage and peppers (GF)	\$40.00
beef burgundy	\$91.00
beef braised short ribs	\$90.00
chicken piccata with lemon wine sauce	\$75.00
chicken marsala	\$82.00
fried chicken wings approx. 50 pieces	\$46.00
boneless buffalo wings	\$52.00
buffalo chicken dip and charlestown chips	\$88.00
chicken fingers	\$52.00
cannonball barbecue spareribs approx. 50 pieces	\$97.00
hot spinach artichoke dip and pita chips	\$74.00
10" broccoli havarti quiche (GF) serves 8	\$22.00

# VEGETARIAN, VEGAN + GLUTEN FREE

these are individual meals, prepared and packaged separately

CAULIFLOWER STEAK (GF) (VG) kalamata olive & sun-dried tomato relish, swiss chard and fresh marinara sauce	\$18.90
STIR FRY RICE BOWL (GF) (VG) scallion-jasmine rice timbale, asian wok vegetables with shiitake mushrooms, crispy noodle garnish	\$18.90
WILD MUSHROOM RAVIOLI (V) sautéed mushrooms and baby spinach, madeira cream sauce	\$16.80
PROVENCAL GRILLED CHICKEN (GF) sundried tomato pesto, served with chef's choice starch and vegetable	\$16.80
GRILLED HONEY LIME CHICKEN (GF) mango salsa served with chef's choice starch and vegetable	\$16.80

(GF) GLUTEN FREE OR GLUTEN FREE OPTIONAL

(V) VEGETARIAN

(VG) VEGAN

# PLATTERS

## COLD HORS D'OEUVRES

includes one dozen of each variety  
 genoa salami, sharp provolone, kalamata olive skewer  
 medjool date creamy gorgonzola filling  
 classic deviled eggs, bacon garnish  
 brie berry honey tarts

one size, serves 10-12 \$84.00

## CANAPES

includes one dozen of each variety  
 smoked salmon and watercress canape  
 blue cheese, pear, walnut tartlet  
 macadamia pineapple chicken tea sandwich  
 roast beef, boursin and pickled onion crostini

one size, serves 10-12 \$82.00

## NEWPORT SALAD V

mesclun greens with dried cranberries,  
 candied walnuts, marion great hill blue cheese,  
 lemon balsamic vinaigrette

one size, serves 10-12 \$75.00

## ROASTED TOMATO SALAD V

torn romaine and arugula in a bibb lettuce cup,  
 roasted red and yellow tomatoes, frizzled onions  
 and basil balsamic vinaigrette

one size, serves 10-12 \$95.00

## CLASSIC CAESAR SALAD V

torn romaine with shaved parmesan, garlic croutons  
 and our own signature caesar dressing

one size, serves 10-12 \$65.00

## SEASONAL CUT FRUIT V GF

honeydew melon, cantaloupe, pineapple, apple,  
 grapes and lemon yogurt dip

small, serves 20-30 \$62.65  
 large, serves 35-45 \$86.00

## CRUDITÉ V

baby carrots, celery hearts, red and yellow peppers,  
 sugar snap peas, button mushrooms, and radishes,  
 served with pita toasts and homemade bread sticks  
 with spinach-garlic and roasted pepper dip

small, serves 20-30 \$104.85  
 large, serves 35-45 \$172.47

## MORIN'S SPECIAL CHEESE V

french brie, smoked gouda, cheddar, and danish  
 fontina cheese, assorted crackers and wafers,  
 garnished with seasonal fresh fruit

small, serves 20-30 \$75.25  
 large, serves 35-45 \$129.15

## GRILLED FLATBREAD

tomato mozzarella  
 boursin and prosciutto  
 served room temp

small, 50 pieces \$74.35  
 large, 75 pieces \$101.20

## SAVORY CHEDDAR CHUTNEY CHEESECAKE V

cheese spread served with fried wontons,  
 red and green apple slices

one size, serves 50 \$66.00

## SHRIMP COCKTAIL GF

4 lbs. jumbo shrimp with zesty cocktail sauce

one size, serves 20 \$152.20

## SMOKED SALMON

smoked norwegian salmon served with dill dijon and  
 wasabi cream, fancy crackers and cocktail breads

one size, serves 50 \$227.20

## CLASSIC SLICED MEAT

rare roasted beef, imported danish ham, roasted  
 turkey breast, cheddar cheese, dijon mustard,  
 mayonnaise and mini french rolls

one size, serves 30 \$174.10

# PLATTERS

## ROASTED TENDERLOIN

2 lbs. served sliced with pommery grain mustard, creamy horseradish sauce and mini french rolls, served room temp

one size, serves 15-25 \$154.00

## BAKED HONEY DIJON HAM

served sliced with french dijon mustard, honeycup mustard and assorted mini french rolls

one size, serves 35-50 \$130.30

## MAPLE GLAZED TURKEY BREAST

served sliced with tarragon mayonnaise, honeycup mustard and assorted mini french rolls

one size, serves 35-50 \$120.45

## ANTIPASTO

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, serves 15-25 \$232.75  
large, serves 35-50 \$347.40

## MEXICAN CHIP AND DIP **GF**

blue corn and white corn tortilla chips with a mild chunky tomato salsa, sour cream, guacamole and black bean salsa

one size, serves 35-50 \$105.85

## MID-EASTERN **V**

toasted pita chips, hummus, baba ghanoush, tabouli and stuffed grape leaves

one size, serves 35-50 \$104.45

# HAPPY HOUR!

menus are designed for a 2-3 hour light cocktail style event. each menu includes bio disposables, 10-12 bite size options per guest and assorted soft drinks.

happy hour requires a 25 guest minimum and 75 guest maximum

## INVITING MORE THAN 75 GUESTS?

then a full service event might be the right fit!

# MENU ONE

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\$28.00 per guest

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## CANAPES PLATTER

smoked salmon, watercress canape  
blue cheese, pear, walnut tartlet  
macadamia pineapple chicken tea sandwich  
roast beef, boursin and pickled onion crostini

## MORIN'S SPECIAL CHEESE PLATTER **V**

french brie, smoked gouda, cheddar,  
and danish fontina cheese, assorted crackers  
and wafers garnished with seasonal fresh fruit

## WILD MUSHROOM RAVIOLI **V**

madeira cream sauce,  
sautéed spinach and mushrooms

## SOUTHERN HOSPITALITY

buttermilk fried chicken wings,  
bbq chicken lollipops

## MENU TWO

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\$38.00 per guest

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COLD HORS D'OEUVRES PLATTER  
genoa salami, sharp provolone, kalamata olive skewer  
medjool date, creamy gorgonzola filling  
classic deviled eggs, bacon garnish  
brie berry honey tarts

CRUDITÉS PLATTER **V**  
baby carrots, celery hearts, red and yellow peppers,  
sugar snap peas, button mushrooms, and radishes  
served with pita toasts and homemade bread sticks,  
spinach-garlic and roasted pepper dip

LOBSTER RAVIOLI  
in a lobster cream sauce

MID-EASTERN PLATTER **VG**  
toasted pita chips, hummus, baba ghanoush,  
tabouli and stuffed grape leaves

## MENU THREE

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\$42.00 per guest

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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

GRILLED FLATBREAD PLATTER  
tomato mozzarella  
boursin and prosciutto  
served room temp

SHRIMP COCKTAIL PLATTER  
jumbo shrimp with zesty cocktail sauce

ROASTED TENDERLOIN PLATTER  
served sliced with pommery grain mustard,  
creamy horseradish sauce and mini french rolls  
served room temp

*Russell Morin*

CATERING & EVENTS

### LOOKING FOR SOMETHING MORE CUSTOM?

a full service event might be the right fit for you! our full service menus are inclusive of a planning coordinator, customized menus, bar services, linen, china, flatware, glassware and staffing. full service cocktail receptions typically start at \$44 per guest. please contact russell morin catering and events for more details!

[EXPERIENCE@MORINS.COM](mailto:EXPERIENCE@MORINS.COM)

full service pricing listed above is based on a 70 guest minimum. per guest pricing may increase for counts lower than 70 guests. all menus subject to administrative fees and state sales tax.

# BARBECUE



# BBQ PACKAGES

for guest counts under 50, please consult your event coordinator for pricing.

ALL AMERICAN BBQ  
juicy hamburgers and cheeseburgers  
all beef hot dogs  
old fashioned potato salad  
creamy coleslaw  
toll house cookies and magic cookie bars  
lemonade and ice water

50-75	\$23.80
76-200	\$20.65
201-300	\$18.45
301-500	\$17.10

STICK TO YOUR RIBS  
bbq ribs with tennessee mopping sauce  
down home boneless barbecue chicken breasts  
all beef hot dogs  
back country baked beans  
old fashioned potato salad  
creamy coleslaw  
toll house cookies and magic cookie bars  
lemonade and ice water

50-75	\$26.95
76-200	\$21.50
201-300	\$20.80
301-500	\$19.65

CHARLIE'S BBQ  
charlie burgers, tomato, pickles, bacon and cheese  
all beef dogs with spicy chili  
grilled chicken caesar wrap  
old fashioned potato salad  
creamy coleslaw  
toll house cookies and magic cookie bars  
lemonade and ice water

50-75	\$25.20
76-200	\$22.20
201-300	\$19.75
301-500	\$18.55

# CONDIMENTS

included in all packages with hot dogs  
or hamburgers

salad mustard  
green relish  
ketchup  
sliced red onion  
diced white onion  
sliced tomatoes  
green leaf lettuce  
mayonnaise  
hamburger pickles

# STEP UP YOUR CONDIMENTS

blue cheese	\$0.75
caramelized onions	\$0.50
chili	\$0.75
sauerkraut	\$0.50
sautéed marsala mushrooms	\$0.50
cheddar cheese	\$0.75
bacon	\$0.75
jalapeños	\$0.50
salsa	\$0.50

WANT TO ADD ALL OF THE STEP UP  
CONDIMENTS? +\$3.00 PER GUEST

### LOW COUNTRY GRILLIN'

roasted tomato salad  
torn romaine and arugula in a bibb lettuce cup  
with roasted red and yellow tomatoes,  
frizzled onions and basil balsamic vinaigrette  
flat iron steak with red wine pan sauce  
marinated grilled chicken breast  
with sun-dried tomato pesto  
red bliss potato salad  
green bean salad with goat cheese  
asiago bread with creamery butter  
peach crostada  
lemonade and ice water

50-75	\$30.45
76-200	\$26.80
201-300	\$25.60
301-500	\$24.35

### STEAK OUT

western caesar salad  
torn romaine with shaved parmesan, polenta  
croutons, sliced mushrooms, roasted tomatoes,  
chipotle caesar dressing, topped with frizzled leeks  
8 oz. sirloin steak with mushroom sauce  
grilled boneless chicken thighs with peach salsa  
lobster mac and cheese  
grilled vegetable salad  
eight grain bread with creamery butter  
blueberry pie and apple pie  
lemonade and ice water

50-75	\$33.95
76-200	\$29.00
201-300	\$27.75
301-500	\$26.55

add vanilla ice cream  
and serve your pies a la mode +\$0.75

### COWBOY COOKOUT

bbq spiced chicken  
flat iron steak with homemade bbq sauce  
pulled pork sandwiches with bbq sauce  
fresh baked corn bread  
cowboy baked beans  
old fashioned potato salad  
homemade coleslaw  
toll house cookies and magic cookie bars  
lemonade and ice water

50-75	\$28.80
76-200	\$24.30
201-300	\$23.10
301-500	\$21.80

### THE CHOWDA BBQ

morin's clam chowder with oyster crackers  
golden fried clam cakes  
all american burgers with all the fixins  
all american hot dogs with all the fixins  
old fashioned potato salad  
toll house cookies  
lemonade and ice water

50-75	\$28.50
76-200	\$24.50
201-300	\$21.50
301-500	\$20.25

### THE MIXED GRILL

mixed greens mélange  
crispy torn romaine and mesclun mix  
with grape tomatoes, cucumbers, kalamata olives  
and garlic croutons  
with basil-red wine vinaigrette

mediterranean chicken kebab  
citrus swordfish, shrimp and scallop kebab  
grilled beef tenderloin  
with sun-dried tomato marinade

pasta salad with spinach-radicchio  
with lemon and caper vinaigrette

green bean and goat cheese salad  
garlic bread with melted cheese  
strawberry shortcake  
lemonade and ice water

50-75	\$41.10
76-200	\$35.65
201-300	\$34.40
301-500	\$33.25

### GONE CLAMMIN'

morin's clam chowder and oyster crackers  
steamers with drawn butter and clam broth  
fresh 1 ¼ lb. lobsters  
barbecued chicken with back bay sauce  
savory broth-steamed red bliss potatoes  
with pearl onions, linguica and sausage  
buttery corn on the cob  
garlic bread with melted cheese  
sundae bar or strawberry shortcake  
lemonade and ice water

50-75	\$52.90
76-200	\$51.25
201-300	\$41.05
301-500	\$48.80



## LAVISH LUAU IN PARADISE

"cheeseburger in paradise"

bbq sauce, cheddar cheese, frizzled onions and pickle

grilled teriyaki glazed ribs

sweet and sour grilled chicken skewers

tropical fresh fruit salad

vegetarian slaw

pineapple fried rice

sweet potato fries

snow pea salad

homemade banana bread

pineapple upside down cake

volcano punch

50-75	\$38.50
76-200	\$35.35
201-300	\$30.25
301-500	\$28.15

## PORKY'S PIG ROAST

whole roasted pig

morin's house-made molasses barbecue sauce

marinated grilled boneless chicken

quarter pound hamburgers with all the fixins

grilled corn on the cob with basil butter

old fashioned potato salad

creamy coleslaw

cornbread, whipped butter

sliced watermelon

lemonade and ice water

100+	\$28.00
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## BBQ ADD-ONS

bbq ad-ons are priced per person

fresh fruit salad	VG GF	\$2.50
tossed garden salad	VG GF	\$1.25
marinated tomato and cucumber salad	VG GF	\$1.35
marinated portabella burger	VG GF	\$3.50
vegetarian garden burgers	VG	\$3.00
rusty's bbq chicken	GF	\$2.95
10 oz. sirloin steak	GF	\$18.00
grilled linguica		\$3.25
grilled brats		\$3.75
sausage and peppers	GF	\$3.85
bbq ribs	GF	\$4.95
steamers		\$6.00
new england or rhode island chowder		\$2.50
golden fried clam cakes		\$2.95
morin's clam chowder 'n clam cakes		\$5.50
fresh sliced watermelon		\$0.95
french fries		\$2.50
crispy onion rings		\$3.00

# DESSERT V

ICE CREAM \$3.25  
 classic ice cream truck novelties

MAKE YOUR OWN SUNDAE \$7.25  
 old fashioned vanilla and rich chocolate  
 ice cream served in sundae cups with a variety  
 of toppings to include strawberry sauce and  
 hot fudge butterscotch, m&m's, reese's pieces  
 heath bar crunch, nuts, cherries and whipped cream  
 (50 guest minimum order)

CAKES, PIES, TORTES, AND TARTS  
 priced per whole cake, pie, torte or tart  
 cakes serve 14-16, pies serve 8-10  
 tortes and tarts serve 12-14

mile high chocolate cake	\$46.55
red velvet cake with cream cheese frosting	\$45.40
lemon layer cake and fresh berries	\$39.95
carrot cake with cream cheese frosting	\$42.50
fresh fruit tart	\$38.00
new york style cheesecake	\$38.80
add strawberry, blueberry or lemon topping	\$13.95
boston cream pie	\$28.00
old fashioned apple pie	\$36.00
lemon meringue pie	\$37.00
tiramisu torte	\$37.00
bourbon pecan tart	\$38.00
with cinnamon whipped cream	

DECORATED CAKES!  
 please select chocolate, white, or marble cake  
 cake decorations include white buttercream frosting  
 with your choice of simple décor\* and script

10" round decorated cake, serves 10-12	\$34.00
decorated half sheet cake, serves 30	\$53.00
decorated full sheet cake, serves 75	\$87.00
decorated double sheet cake, serves 150	\$160.00

\*simple décor to include: piped boarder, rosettes  
 and/or balloons in all the colors of the rainbow

**LOOKING FOR A SHOW STOPPING CAKE ?  
 OUR IN-HOUSE BAKERY WOULD LOVE TO  
 MAKE YOUR CAKE DREAMS COME TRUE.  
 ASK YOUR SALES COORDINATOR FOR A  
 SPECIALTY CAKE QUOTE!**

PUDDING AND CRISPS  
 priced per pan, each pan serves 20-25

white chocolate bread pudding	\$37.00
apple crisp with whipped cream	\$37.00
cinnamon bun bread pudding	\$37.00

SQUARES, BROWNIES, AND BARS, OH MY!  
 priced per guest, pricing includes 1½ pieces \$2.80  
 please select three options

key lime cheesecake bars  
 raspberry swirl cheesecake bars  
 blueberry amaretto cheesecake bars  
 reese's peanut butter brownies  
 mexican chocolate brownies, m&m brownies,  
 lemon squares, heath bar crunch brownies,  
 oreo cheesecake brownie bars

COOKIES AND POPS  
 priced per guest, pricing includes 1½ pieces per guest

chocolate dipped brownie pop assortment	\$3.80
morin's baked cookie assortment	\$2.50
gingersnap cookies	\$2.30
homemade chocolate toll house cookies	\$2.30
snickerdoodles	\$2.30

DELUXE MINI PASTRY ASSORTMENT  
 a classic assortment of petit french pastries

small, 5 dozen	\$149.00
large, 10 dozen	\$265.00

FRENCH MACARON PLATTER GF

small, 5 dozen	\$190.00
large, 10 dozen	\$277.00

MINI COOKIE CUP ASSORTMENT  
 chocolate cookies cups filled with assorted mousses

small, 5 dozen	\$120.00
large, 10 dozen	\$225.00

MINI S'MORES PLATTER  
 graham cracker and ganache, turtle,  
 and cookie & cream

small, 5 dozen	\$140.00
large, 10 dozen	\$257.00

MINI CHEESECAKE PLATTER AND TOPPINGS

small, 5 dozen	\$140.00
large, 10 dozen	\$257.00

# BEVERAGES

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## COLD BEVERAGES pricing listed per guest

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iced coffee	\$1.50
iced tea	\$1.25
assorted soft drinks	\$1.75
assorted flavored seltzer	\$1.75
regular bottled water	\$1.00
seasonal fruit infused water station	\$0.95

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## HOT BEVERAGES pricing listed per guest

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regular coffee, decaf coffee, and tea	\$3.25
regular coffee	\$1.50
decaf coffee	\$1.50
hot tea	\$1.50
hot cocoa	\$1.50
hot cider	\$1.50

# EXPRESS

*by MDC*

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