



Fresh Fruit Platter



Sliced meats Sandwiches



Pasta Salad



Tuna/Egg/Ham/Chicken Salad Rolls



Deviled Eggs



Roast Turkey Dinner



Strawberry Layer Cake



Brownies

Here are a just a few suggestions for your event. Call John at 603-769-0868 for a specialized menu.

Original Sandwich Assortment: \$10.00 ea.

Sliced Meat Sandwiches of Roast Turkey, Baked Ham, Roast Beef w/ cheese, lettuce and tomato on brioche rolls.

Choice of one of the following salads: Potato, Pasta, Cole Slaw, Three Bean, Orzo or potato chips. Fresh Fruit Salad available at extra charge. Pickle Tray, Dessert Tray, Paper Goods.

Coffee, Tea available @ \$1.00ea.

Bottled Water or 8oz. Soda assortment on ice available @ \$1.25ea.

Salad Roll Assortment: \$9.00 ea. 2-per portion.

Ham, Tuna, Egg & Chicken Salad on finger rolls

Choice of one of the following salads: Potato, Pasta, Cole Slaw, Three Bean, Orzo or potato chips. Fresh Fruit Salad available at extra charge. Pickle Tray, Dessert Tray, Paper Goods.

Coffee, Tea available @ \$1.00ea.

Bottled Water or 8oz. Soda assortment on ice available @ \$1.25ea.

Here are a few more suggestions

- Roast Turkey Dinner
- Roast Tenderloin of Beef
- Chicken Marsala
- Baked Stuffed Chicken
- Lasagna Bolognaise
- Mac & Cheese
- Swedish Meatballs
- Baked Stuffed Shrimp
- Lobster Pie
- Turkey Pot Pie

- Roast Prime Rib
- Roast Pork Dinner
- Chicken Picatta
- Yankee Post Roast
- Spinach Lasagna
- Meatballs in Red Sauce
- Baked Stuffed Haddock
- Baked Stuffed Scallops
- Seafood Casserole
- Shepherd's Pie

Notable Award Winning: Seafood Chowder

Other soups available:

- Clam Chowder
- Pea Soup
- Cream of Broccoli
- Lemon Chicken
- Tomato Beef

- Turkey Rice
- Potato Leek
- Minestrone
- Sausage & Kale

Many Vegetarian and Gluten Free Options Also!

About Yankee Chef Catering

John Sullivan is the Yankee Chef. On May 31, 1953, a 10 and a half pound baby boy named John was born to Richard and Ella Sullivan of Milford, NH. He was one of eight children who grew up helping his mother with household responsibilities.

As mealtime approached, John would watch her do her magic at the stove, which she would create from scratch with humble offerings. The meals were always warm and delicious, and at the holiday season, Ella's was THE place to be.

Ever since he could reach the stove, John would help his mother prepare the nightly feast. She, by example and practice, taught him how to use the basic set of ingredients, starting with very little from "next to nothing" and always ending in a delicious meal: how to roast meats, how to deglaze a roasting pan to pull all the flavor into the gravy and how to make a simple roux. The list goes on: soups and stews, beef stew, French hash, roast stuffed turkey, roast pork, roast leg of lamb, baked ham with raisin sauce, pot roast, Swiss steak (ask John sometime about one of his Mothers most memorable casseroles and what his Father called it).

They were a poor Irish-French Canadian American Catholic family, but be assured, the cupboard was never bare. John continued to be proactive in culinary skills with his own family throughout the years, referring to himself as a "food hobbyist" whose love for good food and flavors has developed into a profession.

John had been working on a name for his new business for a long time and finally decided on "Yankee Chef" as it best described him and his background in the most concise way...to let his new and potential guests know where his food comes from and what to expect when they come in: an eclectic blend of flavors brought together by a hometown boy's experiences growing up in New England ---- a *real* Yankee Chef.

Yankee Chef Catering is a Chef owned Caterer

We roast whole
Turkey Breast, Ham and Roast Beef
In our own ovens.

That's where the homemade cooking flavor comes from.

We also make all our own stocks, soups and desserts.

Your Host: John Sullivan

Yankee Chef Catering 603-769-0868



Welcome To: Yankee Chef Catering Company!

Memories of good times with friends and family are the gifts of life we treasure. We are here to provide the food, service and advice to help you enjoy those times and make them even more memorable. Whether it's a holiday feast, family reunion, birthday party, house party, Jack & Jill, wedding, baby shower, bereavement or any type of event we stand prepared to help write the menu, provide the food and any level of service you require.

At Yankee Chef, we're dedicated to helping you create traditions and memories of your own with a personalized approach that focuses on you and your guests.

We start our process with a few simple questions:

“What do you like?”

“What is the reason for the gathering?”

“Who is the guest of honor? What do they like?”

“What sort of atmosphere do you want to create?”

“What level of service do you want?”

We don't try to overwhelm you with a large pre-set menu or second guess what your likes and thoughts might be for your particular event. We want you to give us your ideas and then through listening to you and exchanging ideas, we hope to arrive at the solution that is right for you. With our unique approach, you'll have a meal that is the perfect complement to your event.

My Mom, Ella Mary Sullivan taught me how to cook. I watched her make something from nothing on a daily basis for our Dad and her seven children. I started helping her as soon as I could reach the counter. She cooked to the season with her natural ability. I proudly carry this forward. She instilled in me this one over-riding sense of passion:

