



Catering Service

Specializing in BBQs, Pig Roasts, Lobster Bakes and Custom Buffets.

Whether your vision is rustic charm or an elegant affair, Our House delivers exceptional food with seamless execution and service that feels like home.

Our Service

- Weddings
- Anniversaries
- Birthdays
- Corporate Events
- Fundraisers
- Private Events

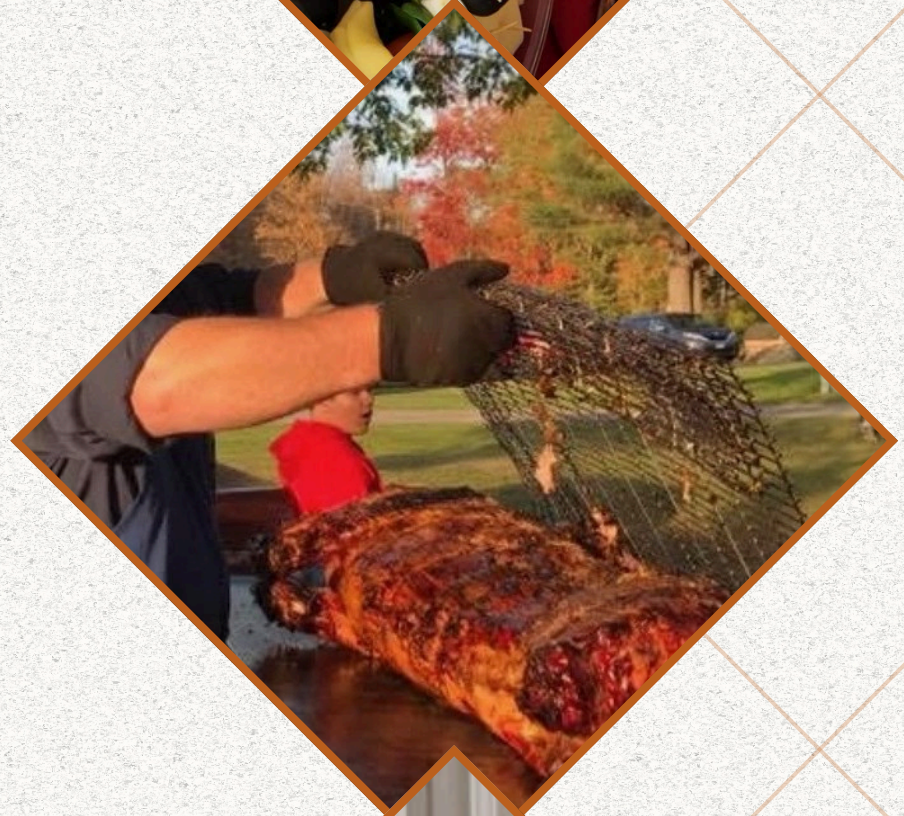
Contact Us

207-620-2190

Ladyjselegantattire@gmail.com

Ladyjsattire.com

89 Water Street, Hallowell Maine 04347



No Celebration is too big or too small if it matters to you it matters to us!

Below samples showcase our style, we will gladly customize your event to match your vision!

Appetizers:

- Bacon Wrapped Scallops
- Beef Skewers
- Teriyaki Chicken Skewers
- Bacon Wrapped BBQ Chicken
- Crab Cakes
- Meatballs
- Cocktail Sausages
- Kielbasa in Specialty Sauce
- Garlic Butter Mushrooms
- Stuffed Mushrooms
- Seafood Stuffed Mushrooms
- Shrimp Cocktail
- Charcuterie Board
 - Assorted Meats and Cheeses, Fruits, Nuts, Olives, Crackers
- Caprese Skewers
 - Tomato, Spinach, Cheese, Pepperoni, Tortellini, Olive
- Bruschetta
 - Diced tomato, Onion, garlic, fresh basil, Balsamic
- Specialty Cheese Board
 - Goat cheese, Cream cheese and assorted crackers.
- Deli Platters
 - Ham, Turkey, Roast Beef, Salami, Assorted Cheeses, Choice of Bread.
- Cheese Platter, assorted crackers.
- Finger Rolls
 - Chicken, ham, tuna, seafood, egg, lobster, crab, sliced meats.
- Vegetable Platter, dip.
- Hummus Platter, naan & vegetables
- Fruit Platter

Entrees:

- **Beef Selection**
 - Prime Rib
 - Beef Brisket
 - Beef Tips
 - Roast Beef
 - Tenderloin
 - Shepard's Pie
 - Meat Loaf
 - Carving station available.
- **Pork Selection**
 - Pork Ribs
 - Pork Roast
 - Pork Loin
 - Stuffed Pork Loin
 - Pulled Pork
 - Baked Smoked Ham
 - Carving station available.
- **Poultry Selection**
 - Chicken Cordon-bleu
 - Rotisserie Chicken
 - Grilled Chicken Breast
 - Chicken Parmesan
 - Herb-Roasted Chicken
 - Stuffed Chicken Breast
 - Cornish Hen
 - Herb Roasted Turkey
 - Carving station available
- **Seafood Selection**
 - Maple Glazed Salmon
 - Herb Roasted Cod
 - Baked Stuffed Haddock
 - Shrimp
 - Scallops
 - Lobster
 - King Crab Legs
 - Clams or Mussel



No Celebration is too big or too small if it matters to you it matters to us!

Below samples showcase our style, we will gladly customize your event to match your vision!

Sides Options:

• **Salads**

- Cesar Salad
- Garden Salad
- Spring Mix Salad
- Cobb Salad
- Taco Salad
- Harvest Salad
- Greek Salad
- Mandrin Orange Salad
- Strawberry Salad

• **Hearty Salads**

- Pasta Salad
- Italian Rotini Salad
- Potato Salad
- Red Potato and Herb Salad
- Coleslaw
- Broccoli Salad

• **Soups and Chowder**

- Tomato
- Chicken Noodle
- Chicken and Rice
- Cream of Broccoli
- Beef and Vegetable
- Seafood Stew
- Lobster Stew
- Clam Chowder
- Fish Chowder
- Corn Chowder
- Tortellini Soup

• **Chilli's**

- Beef, Chicken,
- Venison, Pork, Vegiterian

Vegetables:

- Baked Potatoes
 - Russet or Sweet
- Mashed Potatoes
- Smashed Potatoes
 - Garlic, Butter, Chives, Sour Cream
- Roasted Potatoes
 - Choice of White, Red, Sweet, Fingerlings with herbs and butter
- Roasted Root Vegetables
 - Carrots
 - Parsnips
 - Beets
- Glazed baby Carrots
- Green Beans
 - Sauteed. almondine or roasted
- Seasonal Vegetables, roasted with or w/out onions
 - Zucchini
 - Yellow squash
- Broccoli or Cauliflower
 - Roasted or grilled
- Asparagus
- Peas
- Brussel Sprouts
 - Roasted w/ Balsamic
- Butternut squash
 - Roasted or mashed
- Corn on Cob
- Whole Kernel Corn
- Mixed Vegetables

Pasta's

- Baked Mac & Cheese
- Buttered Egg Noodles
- Chop Suey
- Baked Ziti
- Meat Lasagna
- Beef Stroganoff
- Vegetable Lasagna
- Chop Suey
- Seafood Linguini
- Shrimp Scampi
- Pasta Primavera with Vegetables
- Cheese Stuffed Shells

Other Sides:

- Baked Beans
- Beef/Chicken Gravy
- Rice Pilaf
- Spanish Rice
- Risotto
- Stuffing

Bread Options

- Dinner Rolls
- Crusty Breadsticks
- Cornbread
- Garlic Bread
- Garlic Knots



No Celebration is too big or too small if it matters to you it matters to us!

Below samples showcase our style, we will gladly customize your event to match your vision!

Desserts:

- Cookies
 - Chocolate Chip
 - Oatmeal Raisin
 - Peanut Butter
 - Snickerdoodle
- Brownies
 - Blondies
 - Tollhouse
- Whoopie Pies
 - Chocolate
 - PB filling
 - Vanilla
 - Pumpkin
 - Cream Cheese filling
- Hand Pies
 - Apple
 - Blueberry
 - Strawberry
- Pie
 - Apple
 - Blueberry
 - Strawberry
 - Pumpkin
 - Chocolate Cream
 - Peanut Butter
- Carrot Cake
- Cheese Cake
- Cupcakes/Cake
- Squares
 - Lemon
 - Raspberry

Bar Service:

All bar prices are subject to 8% Maine state sales tax and 20% gratuity.

Bar service is \$950 and includes application fees for city and state permits for event. *Fully Insured.

- Set up and tear down of the bar at the event included.
- One bartender for up to 75 guests, over 75 guests two bartenders. (\$150 added for second bartender).
- Anything over four hours extra \$50 per hour.
- Cash Bar = Guests pay for all their drinks.
- Open Bar= Host pays entire tab.
- Dry Hire= Host buys all alcohol.

* Includes satellite bar rental.

*Travel up to 20 miles from 04347 (\$1 per mile after 20 miles)

*Straws, beverage napkins, toss ware & drink garnish and ice included.

Beer and Wine Service

\$350 for four hours, 75 guests or less.

- Four beer options, one red and one white wine.

Full Bar Service

\$950 for four hours, 75 guests or less.

- Selection of brand name liquors, mixers, soda, water, Four beer options, two red and two white wines.



No Celebration is too big or too small if it matters to you it matters to us!

Below samples showcase our style, we will gladly customize your event to match your vision!

Masterfully Slow-Cooked Meats –Cooked Onsite!

- Whole Pig
- Pulled Pork
- Pork Ribs
- Pork Loin
- Smoked Sausage
- Burnt Ends
- Pulled Chicken
- Smoked Chicken
- BBQ Chicken
- Chicken Wings
- Prime Rib
- Roast Beef
- Beef Rounds
- Beef Ribs
- Steak Tips
- Brisket

Paired nicely with choice of appetizer, sides and dessert.

Custom BBQ Ideas:

Lobster Bake:

- 1 ¼ – 1 ½ Lobster
 - Butter
- Clams or Mussels
- Corn on Cob
- Clam or Fish Chowder
- Red Potatoes
- Dinner Roll
- Blueberry Cake

Chicken BBQ:

- BBQ chicken
- Potato Salad
- Italian Pasta Salad
- Corn on Cob
- Baked Beans
- Dinner Roll or Cornbread

Traditional BBQ:

- Hamburgers
- Hotdogs
- Pasta Salad
- Potato Salad
- Chips
- Watermelon



No Celebration is too big or too small if it matters to you it matters to us!

Below samples showcase our style, we will gladly customize your event to match your vision!

Breakfast Ideas:

- Scrambled Eggs
- Omelets
 - Meats, vegetables and cheese
- Quiche
 - Lorraine
 - Florentine
 - Western
 - Build Your Own!
- Cinnamon Roll
- Coffee Cake
- French Toast Bake
- Muffins
- Donuts
- Breads
- Bagels
- Fruit, Fruit Salads

Lunch Ideas:

- Finger Rolls
 - Ham, Tuna, Chicken, egg, seafood salad, lobster, crab, sliced meats.
- Salad Bowls
 - Garden, Cesar, Cobb, Taco
- Soups
 - Tomato, Chicken Noodle, Beef and Vegetable, Chili, Chowder
- Mac and Cheese

Platter Ideas:

- Charcuterie Board
 - Assorted Meats and Cheeses, Fruits, Nuts, Olives, Crackers
- Deli Platters
 - Ham, Turkey, Roast Beef, Salami, Assorted Cheeses, Choice of Bread
- Cheese Platter
 - Assorted Cheese, add meats and crackers
- Finger Rolls/Wraps
 - Chicken, ham, tuna, seafood, egg, lobster, crab, sliced meats
- Vegetable Platter
 - Choice of vegetables and dip
- Hummus Platter
 - Hummus and Naan and vegetables
- Fruit Platter
 - Choice of fresh fruits
- Shrimp Cocktail
 - Cocktail and lemon
- Caprese Skewers
 - Tomato, Spinach, Cheese, Pepperoni, Tortellini, Olive
- Bruschetta
 - Diced tomato, Onion, garlic, fresh basil, Balsamic
- Specialty Cheese
 - Goat cheese, Cream cheese and assorted crackers.

Hot Platter Ideas:

- Bacon Wrapped Scallops
- Beef Skewers
- Teriyaki Chicken
- Crab Cakes

Crockpot Creations:

- Meatballs
 - Sweet and Sour
- Cocktail Sausages
 - Bourbon glaze
- Kielbasa
 - Sweet and Spicy glaze
- Garlic Butter Mushrooms
 - Fresh herbs, parmesan

Hot Dips:

- Spinach Artichoke
- Buffalo Chicken
- Smoked Queso
- Jalapeno Popper
- Mexican Street Corn

Sweet Treats:

- Cookies
 - Chocolate Chip, Oatmeal Raisin, Peanut Butter, Snickerdoodle
- Brownies
- Whoopie Pies
- Mini Pie Cookies
- Pie
 - Apple, Blueberry, Strawberry, Chocolate Cream, Peanut Butter
- Carrot Cake
- Cheesecake



No Celebration is too big or too small if it matters to you it matters to us!

Estimates, Quotes and Pricing

Please review our catering catalog and submit your menu selections, guest count and event details. After receiving your information, we will prepare a detailed estimate.

To help narrow it down, we typically recommend:

- Two appetizers
- Two protein options
- Two-three sides
- One starch
- Salad or Vegetable
- Dessert

Not sure what to select? We would be happy to suggest a balanced menu including entree combinations, complimentary sides and guest-friendly crowd favorites!

Catering Service Styles

Most common catering service styles that we offer.

- **Buffet Service**
 - Food is set up on tables and guest serve themselves or assisted by our staff. Best for weddings, corporate events, graduation parties and BBQ events. Clients like this option for the variety of options and cost effective. Works best for large guest counts.
- **Plated Service**
 - Guests remain seated while servers bring pre-plated meals to their tables. Best for formal weddings, galas and black-tie events. Clients like this option for the elegant presentation, structured timeline and upscale feel.
- **Family Style**
 - Large platters are placed on each table and guests serve themselves. Best for rustic weddings, barn venues and intimate gatherings. Clients like this option for the warmth and interaction.
- **Cocktail Service**
 - Passed appetizers and small bites instead of full meals. Best for networking events, short receptions and modern weddings. Clients like this option for the mingling, flexible timing and mingling
- **Action Station Service**
 - Themed stations; carving bar, taco bar, pasta bar, mashed potato bar, etc. around venue. Best for larger weddings, interactive events and guests who love variety. Clients like this option as it is fun and customizable.
-



No Celebration is too big or too small if it matters to you it matters to us!