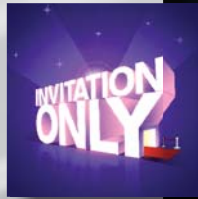


# SPECIAL EVENTS

CATERING WITH IMPACT



# Invitation Only

## First Impressions Last a Lifetime

From traditional affairs to distinctive galas, our expert staff provide specialized services to create memorable occasions.

A special birthday, Bar or Bat Mitzvah or a once in a lifetime event, such as a christening, is tailored to your specific requests.

## Attention to Detail

Planning your event is effortless. VIP treatment is given from the first moment. Our Event Consultants are with you every step of the way assisting you with planning a memorable event. Menus are planned exclusively for you and designed to showcase. Your Event Consultant will take you through complimentary site visits to venues to assist with event design and décor.

We help you visualize the event of your dreams.

## Special Events

Simple wine & cheese for Open Houses, TGIF themed menu packages, Fenway Franks on Opening Day, a cornucopia centerpiece at a Thanksgiving Dinner or jingle bells and sugar cookies for the annual holiday party are all just the tip of the iceberg.

## Incomparable Service

Your personal Event Manager works to ensure everything is in its' place and the day of your event is worry free. Our Event Managers, Servers and Bartenders are trained to see to your guests' every need. Our high level of service is certain to exceed your every expectation.

## Distinctive Displays

Our one of a kind Floating Buffet adds flair and "wow factor" to impress potential clients. The Grid Wall is contemporary and versatile and works where more non-traditional displays are warranted. Our Appetizer Tree provides a special level of nuance and unique presentation that is sure to be a conversation piece. Lighted Accents enhance both menu items and table décor offering a lasting impression.

# Menu

## *Displays & Presentations*

### Crudités

Fresh Cut Vegetables with Herb Ranch,  
Bleu Cheese or Roasted Red Pepper Hummus \$2.95 pp

### International Cheese Display

A Selection of French Smoked Gouda, Swiss Gruyere, English Yellow  
Cheddar, Monterrey Pepper Jack & Italian Provolone Cheeses  
Served with Crackers & Garnished with Fresh Fruit \$3.25 pp

### Local and Imported Cheese Wedge Display

Gourmet Cheeses including Great Hill Blue, Brie,  
Herbed Goat, Wensleydale, Porter Cheddar & Aged Manchego  
with Grilled French Bread Crostini, Focaccia, Assorted Crackers &  
Seasonal Fruit \$5.75 pp

### Antipasti

Salami, Mortadella, Capicola Hot Ham, Marinated Eggplant,  
Mushrooms, Roasted Red Peppers, Kalamata Olives, Cherry  
Peppers, Aged Asiago, Provolone & Mozzarella Cheese with Rustic  
Focaccia & Artesian Breads \$4.50 pp

### Country Pate

Duck, Coarse Mushroom and Fine Sausage Pates accompanied  
by French Bread, Dijon Mustard & Cornichons \$4.50 pp

### Mexican Fiesta

A Festive Mexican Layered Dip with Guacamole, Salsa, Tomatoes,  
Black Olives, Sour Cream and Sharp Cheddar with Tri-Colored  
Tortilla Chips \$2.95 pp

### Mediterranean

Tabbouleh, Hummus & Baba Ghanoush with Toasted Pita Triangles,  
Three Olive Medley, Marinated Tomatoes & Cucumbers \$2.75 pp  
(25 person minimum)

### Smoked Salmon Presentation

Fresh Smoked Atlantic Salmon Served with Lemon  
Crème Fraiche, Capers, Onion Salad & Pumpernickel Triangles  
\$8.00 pp

### Mascarpone Cheesecake

Layers of Sun-Dried Tomato, Gorgonzola Pesto Cream, Marinated  
Artichokes & Toasted Pine Nuts with Grilled French Bread \$2.25pp  
(25 person minimum)

## *Cold Hors d'Oeuvres*

### Sushi

California, Spicy Tuna &  
Shrimp and Cucumber Maki Rolls *Market Price*

### Prosciutto Wrapped

Honeydew Melon, Asparagus or Tomato Wedge **\$2.25**

### Cucumber Rounds

Boursin Cheese or Curried Chicken Salad **\$2.00**  
Smoked Salmon with Crème Fraiche **\$2.75**  
Smoked Salmon with Crème Fraiche  
& American Caviar **\$3.50**

### Skewers

Tortellini Skewers with Pesto Dipping Sauce **\$1.50**  
Antipasto Skewers **\$1.50**

### Canapés

Roasted Garlic & Tuscan Bean Bruschetta **\$1.50**  
Roasted Tomato Bruschetta **\$1.75**  
Curried Chicken Crostini **\$2.00**  
Beef Carpaccio with Horseradish Cream **\$3.00**  
Smoked Salmon and Lemon Dill Cream **\$3.00**

### Asian Spoons

Matchsticks of Asian Vegetables **\$1.50**  
Cuban Shrimp and Scallop Ceviche **\$2.75**  
Spicy Tuna Tartar **\$3.25**

### Phyllo Cups

Moroccan Fruit Chutney **\$1.50**  
Chicken & Artichoke Salad **\$2.00**

### Shooters

Individual Crudités **\$2.25**  
Chilled Watermelon & Strawberry with a  
Pickled Watermelon Rind Garnish **\$2.25**  
3-Layer Gazpacho **\$2.75**  
Shrimp and Scallop Ceviche **\$3.00**

### Raw Bar Selections

Coconut & Lime Marinated Shrimp **\$1.75**  
Jumbo Shrimp Cocktail **\$1.75**  
Littleneck Clams on the ½ shell **\$2.00**  
Cherystone Clams on the ½ shell **\$2.50**  
Oysters on the ½ shell **\$3.00**  
Stone Crab Claws **\$5.50**

All pricing is per piece.  
Pricing is based on a 25 piece minimum.

# Menu

## Hot Hors d'Oeuvres

### House Favorites

- Buffalo or Asian Spicy Chicken Wings **\$1.50**
- Open Faced Mini Rubens **\$1.50**
- Fried Goat Cheese with Cranberry Compote **\$1.50**
- Coconut Fried Shrimp **\$2.00**
- Petite Crab Cakes with Cajun Remoulade **\$2.50**
- Scallops Wrapped in Bacon **\$2.50**
- Mini Slider Burgers **\$3.00**
- Mustard Glazed Lamb Lollipop Chops **\$3.00**

### Quesadillas

- Summer Vegetable & Cheddar
- Chicken & Cheddar
- Goat Cheese & Fig
- Steak or Mushroom & Jack Cheese -all **\$2.00**

### Empanadas

- Vegetable, Chicken or Beef **\$2.25**

### Mini Pizzettas

- Chiffonade of Basil, Tomato & Provolone **\$1.50**
- Pear, Caramelized Onion & Cheddar **\$2.00**
- Fig & Goat Cheese **\$2.00**
- BBQ Chicken, Monterrey Jack Cheese with Roasted Peppers **\$2.50**
- Prime Rib, Potato Puree & Blue Cheese **\$2.75**

### Wonton and Spring Rolls

- Peking Duck Spring Roll **\$2.75**
- Peking Pork Dumpling with Soy-Ginger Dipping Sauce **\$1.75**
- Chicken, Shrimp or Vegetable Won Tons **\$2.00**

### Skewers

- Thai Chicken Sate with a Peanut Sauce **\$1.75**
- Tandoori Chicken Skewer with a Tamarind sauce **\$1.75**
- Moroccan Pineapple & Chicken Skewer & Mango Chutney **\$2.00**
- Pistachio Chicken Sate with Orange Salsa **\$2.00**
- Teriyaki Chicken Skewers with Soy Glaze **\$2.00**
- Teriyaki Beef Skewers with Sambol Soy Glaze **\$2.75**
- Swordfish & Red Pepper Brochettes **\$2.75**

### Puff Pastries

- Pepper Jack Sausage **\$1.50**
- Apple & Cheddar **\$1.50**
- Beef or Chicken Wellington **\$2.00**
- Andouille Sausage en Croute **\$2.00**
- Mediterranean Shrimp Tart **\$2.00**
- Triangles of Spinach Pesto **\$2.00**
- Crab or Shrimp & Dill **\$2.00**
- Mushroom or Blue Cheese **\$2.00**

### Stuffed Mushrooms

- Spinach & Garlic Herbed Cheese **\$1.75**
- Crab or Sausage **\$2.00**

### Tartlets

- Mushroom, Spinach, Asparagus or Three Cheese Quiche **\$1.75**
- Asparagus Tartlet **\$1.75**
- Eggplant, Tomato & Feta Crisp **\$2.00**
- Lobster Quiche **\$3.00**

### Canapés

- Wild Mushroom Duxelle with Lemon Crème Fraiche **\$2.25**
- Peppered Lamb with Curried Apple Chutney **\$3.00**

### Phyllos

- Wild Mushroom Beggars Purse **\$1.75**
- Sun-dried Tomato & Feta Cheese Strudel **\$1.75**
- Spanikopita **\$2.00**
- Feuille with Brie & Raspberry **\$2.00**
- Brie, Pear & Almond Flowers **\$2.00**
- Smoked Salmon Flower **\$2.75**

All pricing is per piece.  
Pricing is based on a 25 piece minimum.

## Passed Mini Plates

- Braised Beef Short Rib with Roasted Garlic Mashed Potatoes, Herb Roasted Carrots & Parsnips **\$3.50 ea**

- Seared Beef Loin, Sweet Pea Risotto & Sautéed Summer Squash **\$3.00 ea**

- Seared Sea Scallop with Parsnip Purée, Sherried Cremini Mushrooms & Asparagus **\$3.50 ea**

- Pan Seared Salmon with Frisee, Lentil & Poached Cherry Tomatoes **\$4.00 ea**

- Potato Gratin with Spinach, Leeks, Roasted Red Peppers, Caramelized Onion & Gruyere **\$3.00 ea**

# Menu

## *Chef Active Stations*

### **Raw Bar Station**

\$14.95 pp

Oyster on the ½ shell, Cherry Stone Clam on the ½ Shell, King Crab Claw & Three Jumbo Shrimp

### **Caesar Bar**

\$7.50 pp

Crisp Romaine Tossed in Creamy Caesar Dressing with Flavored Croutons, Grated Parmesan Cheese, Marinated Artichoke Hearts, Sliced Mushrooms, Crumbled Bacon & Anchovies  
Add Grilled Chicken \$2.95 or Roasted Shrimp \$3.50

### **Stir Fry**

Beef \$7.95 pp

Pork \$6.95 pp

Chicken \$5.95 pp

Seasoned Beef, Pork or Chicken sautéed with Fresh Asian Vegetables and served with White Rice and Lo Mein noodles

### **Jambalaya**

\$6.95 pp

Cajun Paella with Chicken, Ham & Spicy Sausages Simmered with Shrimp, Clams, and Fresh Fish in a Creole Tomato Broth

### **New England Grill**

Salmon \$8.95 pp

Pork \$6.95 pp

Grilled Wild Salmon with Apple Cider Glaze & Cranberries or Grilled Pork Loin with Maple Honey Mustard & Apple Chutney

Grilled Vegetable Platter \$2.95pp

### **Mediterranean Mezze Station**

Lamb \$7.75 pp

Chicken \$6.75 pp

Lamb Shish Kabob or

Moroccan Spiced Chicken Skewers

Rosemary Israeli Couscous \$3.50 pp

Hummus & Pita \$2.50 pp

### **Indonesian Sate Station**

\$9.25 pp

Indonesian inspired Skewers of Chicken, Beef, Pork & Shrimp with Dipping Sauces

Coconut and Cumin Basmati Rice \$2.95 pp

### **Paella Valencia**

\$17.95 pp

Shrimp, Clams, Mussels, Calamari, Fresh Fish, Chicken, Chorizo, Peppers, Onion, Tomato & Peas with Valencia Rice in a Saffron Seafood Broth

### **Fajita Bar**

Shrimp \$9.50 pp

Beef \$7.25 pp

Chicken \$6.75 pp

Pan Seared Shrimp, Beef or Chicken with Onions & Peppers served with Guacamole, Salsa, Sour Cream, Cheddar Cheese, Lettuce, Tomato, Black Olives & Flour Tortillas

Spanish Rice \$2.95 pp

### **Latin Grill**

Sirloin \$8.25pp

Pork \$7.25 pp

Carved to order Churrasco Style Sirloin with Three Sauces

or Mojo Marinated Pork Tenderloin with Lime & Parsley Onion Gremolata

Rice and Beans \$2.95 pp

### **Asian Grill**

Steak \$8.25 pp

Pork \$7.25 pp

Carved to order Tender Steak Marinated in Honey, Soy, Ginger & Sesame or Pork Loin Chops Marinated with Star Anise, Brown Sugar & Citrus

Lo Mein Salad \$2.95pp

# Menu

## *Pasta Stations*

### **Cut Imported Pasta**

Choice of Two:  
Spinach & Egg Fettuccine, Farfalle,  
Cavatapi, Gemelli, Ziti, Penne, Shells & Rotini  
\$6.45 pp

### **Or Filled Pasta**

Choice of Two:  
Cheese Tortellini, Four Cheese Ravioli, Spinach &  
Roasted Garlic Tortellini & Butternut Squash Ravioli  
\$7.45 pp

### **Pair your selection with our Signature Sauces**

Choice of Two:  
Bolognese, Marinara, Pesto Cream,  
Alfredo, Puttanesca, Wild Mushroom Ragu,  
Sicilian Tomato & Carbonara

### **Add a Selection of Meat or Seafood**

Italian Sausage, Meatballs or Grilled Chicken \$2.95 pp  
Shrimp or Scallops \$4.95 pp,  
Maine Lobster \$7.95 pp

Served with Fresh Vegetables &  
Roasted Garlic Breadsticks

## *Carving Station*

4 oz portions of Hand Carved Meats

Slow Braised Beef Brisket- \$5.25 pp  
Roast Turkey Breast - \$5.75 pp  
Black Angus Roast of Beef - \$5.25 pp  
Maple Glazed Pork Loin- \$5.75 pp  
Honey Mustard Glazed Ham - \$5.75 pp  
Slow Roasted Leg of Lamb- \$7.75 pp  
Roast Sirloin of Beef - \$8.25 pp  
Tenderloin of Beef - \$10.95 pp  
Seared Sesame Yellow Fin Tuna- \$14.95 pp

Served with Fresh Baked Rolls &  
Choice of Two Condiments:

Cranberry Chutney, Port Wine Demi Glace, Au Jus, Béarnaise,  
Horseradish, House Made Apple Sauce, Honey Mustard or BBQ

## *Small Plate Stations*

### **Maine Crab Cakes**

3 oz. New England Style Crab-Cakes with  
Chive Aioli & Lemon Remoulade  
\$5.25 pp

### **Chicken Sauté**

Pan Seared Chicken with Lemon Thyme Jus, Horseradish  
Roasted Fingerling Potatoes &  
Bacon Brussels Sprouts  
\$4.95 pp

### **Braised Beef**

Braised Beef Short Rib with  
Roasted Garlic Mashed Potato,  
Herb Roasted Carrots & Parsnips  
\$5.50 pp

### **Seared Salmon**

Pan Seared Salmon with  
Lentils & Frisee and Tomato Salad  
\$5.95 pp

### **Seared Tenderloin**

Seared Beef Loin, Sweet Pea Risotto &  
Sautéed Summer Squash  
\$5.50 pp

### **Sea Scallops**

Seared Sea Scallop with Parsnip Purée,  
Sherried Crimini Mushroom & Asparagus  
\$5.50 pp

### **Potato Gratin**

Potato Gratin with Spinach, Leeks,  
Roasted Red Peppers, Caramelized Onion  
& Gruyere Cheese  
\$4.50 pp

# Menu

## *Dinner Buffet*

*For a Second Selection add \$3.95 per person*

### **Salads**

Choice of One:

Mixed Field Greens with Cherry Tomato, Cucumber, Carrot & Red Cabbage with Choice of Dressing

Caesar Salad with Garlic Croutons & Pecorino Romano

Country Salad with Mixed Greens, Toasted Almonds, Dried Cranberries & Goat Cheese Crostini with Raspberry Sage Vinaigrette

Panzanella, Fresh Tomato, Mozzarella, Red Onion, Basil & Garlic Croutons with Red Wine Vinegar & Extra Virgin Olive Oil

### **Choice of Entree**

Seared Statler Chicken Breast with Lemon Thyme Jus

Chicken Breast with a Roasted Garlic & Herb Cream Sauce stuffed with your choice of Spinach & Boursin, Artichoke & Leek or Roasted Vegetables

Roasted Turkey with Stuffing, Herb Aioli & Cranberry Compote

Cider Roasted Pork Loin with Plum Ginger Glaze

-\$23.95 pp-

Pan Seared Salmon with Ginger Apple Butter or Tarragon Fume

Braised Boneless Beef Short Rib with Reduced Braising Jus

Prime Rib of Beef Au Jus

-\$26.95 pp-

Cracked Pepper and Horseradish Crusted Tenderloin of Beef with Red Onion Chutney and Wasabi Aioli

Serrano Ham wrapped Jumbo Shrimp & Scallop Skewers with Guava Nectar

-\$28.95pp-

### **Choice of Two Sides:**

Garlic Smashed Red Bliss Potato  
Herb & Olive Oil Roasted Yukon Gold Potatoes  
Herbed Rice Pilaf with Orzo  
Great Northern Bean & Bacon Stew  
Roasted Vegetable Bouquet  
Seared Brussels Sprouts with Bacon Lardons, Roasted Garlic Roasted Carrots & Parsnips  
Green Beans with Almonds & Brandy

### **Assorted Rolls & Butter**

### **Desserts & Coffee**

Strawberry Shortcake, Tiramisu, Peach Melba or Chocolate Torte

Prices based on groups of 100 or more.  
Additional charges may apply for smaller groups.

All menu items and pricing subject to change.

# Menu

## *Plated Selections*

### **Choice of Soup, Salad or Appetizer**

Mixed Field Greens with Cherry Tomato, Cucumber  
Carrot Red Cabbage and Choice of Dressing

Caesar Salad with Garlic Croutons & Pecorino Romano

Country Salad of Mixed Greens, Toasted Almonds  
Dried Cranberries, Goat Cheese Crostini  
with Raspberry Sage Vinaigrette

Three Onion Soup with a Gruyere Cheese Crouton

Roasted Pumpkin Soup with  
Crème Fraiche & Toasted Pepitas

Chicken Chipotle Corn Chowder  
with Tortilla Strips & Lime Zest

Grilled Balsamic Marinated Shrimp Skewer  
with Prosciutto and Melon Salad

Pulled Short Rib Crostini with Gouda  
Cole Slaw & Fried Shallots

Serrano Ham wrapped Sea Scallop  
with Lentils & Rosemary

(Appetizer options additional \$3.95 pp)

### **Choice of Entrée**

Seared Statler Chicken Breast with Lemon Thyme Jus

Chicken Breast with a Roasted Garlic & Herb Cream  
Sauce stuffed with your choice of Spinach & Boursin,  
Artichoke & Leek or Roasted Vegetables

Stuffed Turkey Breast with Herb Gravy  
& Cranberry Compote

Braised Boneless Beef Short Rib  
with Reduced Braising Jus  
\$25.95 pp

Seared Salmon Filet with Pesto Cream  
& Cherry Tomato Confit

Grilled Sirloin Steak with Port Wine Demi Glaze

Grilled Double Cut Pork Chop with Plum Ginger Glaze  
\$28.95 pp

Pepper Seared Filet Mignon  
with Roasted Shallot Demi Glaze

Parmesan Crusted Halibut Filet  
with a Basil and Lemon Aioli  
\$30.95

### **Assorted Rolls & Butter**

#### **Choice of Two Sides Side Choices**

Garlic Smashed Red Bliss Potatoes  
Herb & Olive Oil Roasted Yukon Gold Potatoes  
Cilantro & Lime Basmati Rice  
Herbed Rice Pilaf with Orzo  
Roasted Vegetable Bouquet  
Charred Broccoli Florets with a Poached Cherry Tomato  
Green Bean Almondine  
Corn & Bell Pepper Succotash with Lima Beans

#### **Dessert & Coffee**

Strawberry Shortcake, Tiramisu, Peach Melba or Chocolate  
Torte

Prices based on groups of 100 or more.  
Additional charges may apply for smaller groups.

All menu items and pricing subject to change.

# Menu

## Desserts

### Strawberry Shortcake \$3.95

Sweet Cream Biscuit, Fresh Strawberries in a Sweet Strawberry Purée & Whipped Cream

### Lemon Raspberry Torte \$3.95

### Carrot Cake \$3.95

### Chocolate Peanut Butter Pie \$3.95

### Opera Torte \$3.95

Italian Coffee soaked Almond Sponge Cake, Layered with Rich Coffee Cream, Chocolate Ganache & Finished with a Chocolate Glaze

### Chocolate Torte \$3.95

### Lemon Bread Pudding \$3.95

### Cinnamon-Raisin Bread Pudding \$3.95

### Apple Crisp \$3.95

### NY Cheesecake \$3.95

with Fresh Strawberries and Sweet Strawberry Puree

### Fresh Baked Pies \$2.95

Blueberry, Apple, Pecan, Pumpkin, Banana Cream, Chocolate Cream and Strawberry-Rhubarb

### Gourmet Cookies & Bars \$1.50

Chocolate Chip, Ginger Molasses, Oatmeal Raisin, White Chocolate Chip, Snicker Doodle, Macarons, Brownies, Dream Bars, Linzer Bars, Pecan Bars & Apple Oatmeal

### Chocolate Dipped Strawberries \$2.25

### Ice Cream Sundae Bar \$5.50

Assorted Flavors, Toppings & Sauces

### Flavored Coffee Display \$3.95

Freshly-Brewed Coffee Accompanied by Milk, Cream and a Trio of Flavored Syrups: Hazelnut, Vanilla and Caramel

### Viennese Sweets Table \$6.50pp

Our Chef's Choice of Fine Tortes, Mousses, Fresh Fruit Tartlets & Flaky Pastries (50 person Minimum)

### Assorted Mini Pastries and Petit Fours

Classic Assortment \$1.75 pp

Fancy Assortment \$3.00 pp

## Hot and Cold Buffets

13.95 pp

Italian Meatballs

Chicken Wings

And a Choice of:

Jumbo Stuffed Shells or Baked Manicotti

Deluxe Assortment of Thinly Sliced Roast Beef,

Imported Ham, Smoked Turkey Breast,

Tuna Salad & a Variety of Cheeses

### Side Dishes

Choice of Two:

Creamy Red Bliss Potato Salad, Specialty Pasta Salad,

Potato Chips, Creamy Kentucky Cole Slaw,

Garden Salad & Rosemary Roasted Potato Salad

### Upgraded Side Selections

Tomato, Basil and Mozzarella Salad,

Grilled Eggplant Salad, Up-Country Salad,

Cobb Salad, Oriental Lo Mein & Vegetable Salad,

Tuscan Green Bean & Red Pepper Salad,

Caesar Salad, Greek Salad, Antipasto Salad,

Grilled Harvest Vegetables with an Aioli Dip

& Caspian Salad

\$1.25 additional pp

### Assorted Cookies, Brownies & Dessert Bars

A Festive Tray of Jumbo Chocolate Chip Cookies,

Oatmeal Raisin Cookies, Congo Bars,

Fudge Brownies & a Specialty Dessert of the Week

Accompanied with Assorted Fine Breads & Rolls,

Fresh Sliced Tomato, Half Sour Kosher Pickles,

Mustard & Mayonnaise

Prices based on groups of 100 or more.

Additional charges may apply for smaller groups.

Includes all necessary disposable dinnerware.

# Menu

## Hot Luncheon Buffets

\$12.95 pp

For a Second Selection Add \$3.50 pp

### Beef Entrée Selections

Hickory Plum BBQ Steak Tips  
Marinated Flank Steak with Roasted Corn Salsa  
Chinese Spicy Crispy Beef & Asian Vegetables  
Beef Fajitas with all the Traditional Accompaniments

### Chicken Entrée Selections

Stuffed Chicken Breast  
*Choice of:*  
*Artichokes & Leeks, Spinach & Boursin,*  
*or Wild Rice & Mushroom*  
Chicken Fajitas with all the Traditional Accompaniments  
Sautéed Chicken  
*Choice of:*  
*Marsala, Piccata, or Mediterranean*  
Chinese Chicken with Asian Vegetables

### Pork & Turkey Entrée Selections

Roast Turkey Breast, Savory Stuffing & Gravy  
Pecan Crusted Pork with Maple Pecan Cream Sauce  
Herb Roasted Pork Loin with Thyme Jus

### Vegetarian Entrée Selections

Spinach Stuffed Portobello Mushrooms  
Summer Squash Vegetable Stack layered with  
Ricotta Cheese with Tomato Coulis  
Gnocchi with Wild Mushrooms & Grilled Vegetables  
Asian Vegetable Stir Fry with  
Asparagus, Mushrooms & Broccoli

### Seafood Entrée Selections

an additional \$2.00 pp  
Shrimp Scampi with Sun Dried Tomatoes  
& Green Onions  
Grilled Swordfish & Cherry Tomato Brochettes  
Ancho Chili Glazed Salmon with Pineapple Salsa

### Italian Entrée Selections

Jumbo Stuffed Shells or Baked Manicotti & Meatballs  
Five Layer Meat or Vegetarian Lasagna & Meatballs  
Breaded Eggplant or Chicken Parmesan with Penne

### All Entrées Come with a Garden Salad

Italian Entrees come with an Antipasto Salad

### Specialty Salads

Caesar Salad or Up-Country Salad  
(Upgrade for an additional \$1.25 pp)

### Choice of Side Dish

(Not included with Italian Entrees or Fajitas)

Roasted Red Bliss Potatoes  
Wild Rice  
Herbed Rice Pilaf  
Spanish Rice  
Sesame Lo Mein Noodles  
Truffle Macaroni & Cheese  
Maple Glazed Carrots  
Green Beans Almondine  
Corn and Black Bean Sauté  
Vegetable Bouquetiere  
Basil Risotto (additional \$.50 pp)  
Buttered Asparagus (additional \$.95 pp)

Above served with Fresh Rolls,  
Sweet Butter, a tray of Our Signature Desserts  
& all necessary Disposable Dinnerware.

# Menu

## *Light Luncheon Buffets*

\$11.95 per person

For a Second Selection add \$3.50 person

### Spicy Szechuan Beef Salad

Tender Strips of Spicy Beef Tossed with Asian Vegetables & a Soy-Ginger Dressing on the side

### Chicken Roulade Platter

Chicken Breast Rolled with Spinach and Boursin Cheese, Seasonal Greens, Grape Tomatoes & Parmesan Peppercorn Dressing

### Mixed Grill Chicken Platter

Seasonal Greens topped with BBQ Rubbed Chicken, Teriyaki Chicken & Citrus Herb Marinated Chicken served with Parmesan Peppercorn, Soy-Ginger & Our Signature House BBQ

### Frisee & Baby Spinach Salad

Corn, Roasted Red Peppers, Applewood Smoked Bacon & Cider Vinaigrette topped with Chicken or Steak

### Fajita Flank Steak Platter

Southwestern Spice Blend Rubbed Flank Seared & Sliced over Bibb Lettuce with Cherry Tomato Halves, Corn, Tomato & Black Bean Salsa, Shredded Cheddar Cheese & Avocado Ranch Dressing

### Mixed Grill Vegetable Salad

Grilled Zucchini, Asparagus, Grape Tomatoes, Carrots, Portobello Mushrooms, Grilled Red Onions & Eggplant over Mixed Greens with Balsamic Vinaigrette

### Sesame Chicken, Lo Mein and Broccoli Salad

Tender Strips of Chicken, Lo Mein Noodles & Broccoli Florets Tossed with a Sweet Sesame-Ginger Sauce

### Grilled Chicken Caesar Salad

Tender Strips of Grilled Chicken Breast, Hearts of Romaine Lettuce Tossed with Creamy Caesar Dressing, Crunchy Croutons & Parmesan Cheese

### Chinese Chicken Salad

Grilled Chicken, Shredded Chinese Cabbage, Sprouts, Mandarin Oranges, Toasted Cashews, Scallions, Fried Won Tons & Sweet Orange Sesame Vinaigrette

### Up-Country Chicken Salad

Grilled Chicken, Bibb Lettuce, Dried Cranberries, Goat Cheese, Toasted Almonds & Raspberry Vinaigrette

### Grilled Salmon Platter

Grilled Atlantic Salmon served over Mixed Greens with Chopped Hard Boiled Eggs, Shaved Red Onions, Pumppernickel Croutons & Lemon Vinaigrette

### Caribbean Shrimp Platter

Jamaican Jerk Marinated Jumbo Shrimp with Diced Pineapple, Caramelized Onions & Jicama Slaw over Seasonal Greens with a Cilantro Lime Vinaigrette  
*\$2.95 additional pp*

### **Side Dishes**

*Choice of Two:*

Creamy Red Bliss Potato Salad, Specialty Pasta Salad, Potato Chips, Creamy Kentucky Cole Slaw, Garden Salad & Rosemary Roasted Potato Salad

### **Upgraded Side Selections**

Tomato, Basil and Mozzarella Salad, Grilled Eggplant Salad, Up-Country Salad, Cobb Salad, Oriental Lo Mein & Vegetable Salad, Tuscan Green Bean & Red Pepper Salad, Caesar Salad, Greek Salad, Antipasto Salad, Grilled Harvest Vegetables with an Aioli Dip & Caspian Salad

\$1.25 pp additional

### **Assorted Cookies, Brownies & Dessert Bars**

A Festive Tray of Jumbo Chocolate Chip Cookies, Oatmeal Raisin Cookies, Congo Bars, Fudge Brownies & a Specialty Dessert of the Week

Includes all necessary disposable dinnerware.

Buffet prices are based on groups of 10 or more.

Additional charges for groups less than 10.

### **Soups**

Cream of Wild Mushroom  
Traditional New England Clam Chowder  
Butternut Squash & Apple Bisque  
Chicken Noodle  
Classic Italian Minestrone  
Roasted Tomato Bisque  
Smokey Corn Chowder  
\$3.25 per person

(Minimum order of 10)

All menu items and pricing are subject to change.



### *Locations*

Boston Café & Catering has an extensive list of locations available. Each has its own unique charm and a diverse list of amenities. Whether you prefer a museum, mansion or historical venue our professional sales team can assist in finding the perfect spot.

### *Specialty Foods*

If there is an item you are interested in that you do not see, please allow our Executive Chef and gourmet kitchen to create a menu that is sure to please any palate.

### *Rentals*

We are happy to coordinate or make arrangements for any additional needs including tents, tables, chairs, linen or entertainment.

### *Service*

Pricing does not include service staff. Labor is charged separately on an hourly basis and includes travel time, set-up, break-down & the return to commissary.

## **Boston Café & Catering**

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