

CORPORATE

CATERING WITH IMPACT



The Water Cooler

SERVICE WITH ON TIME DELIVERY

All orders are personally delivered by our dependable full time staff. Delivery includes complete set up each and every time. 24/7 availability assures you receive what you want, when you want it. Early mornings, late evenings and even on weekends, Boston Café & Catering can accommodate. Last minute orders....No need to worry. Let us make you a hero by providing a delicious meal with nominal notice. We guarantee the quality of our food and the service of our staff.

QUALITY & FRESHNESS

Every menu item is prepared fresh daily & made to order: Meats are roasted in house, dressings are homemade & baked goods are made on-site from scratch by our specialty baker with only the highest quality of ingredients.

PRICE & VALUE

Our competitive pricing and diverse menu options are sure to satisfy any palate. Boston Café & Catering has become your one stop shop with just one phone call.

OUTSTANDING CUSTOMER SERVICE

Our Event Consultants are sensitive to your needs, likes & dislikes. We understand each customer is unique. Knowing our clientele, along with convenient on-line ordering, makes Boston Café & Catering the premier choice in corporate catering. Your personal Event Consultant will work with you to plan events that meet both your budget and your expectations.

VARIETY

Weekly and seasonal specials propose something above and beyond our standard menu options. Dietary restrictions? Requests? You name it, we got it. Create a dynamic working environment with Boston Café & Catering by offering fun and creative events especially designed with your needs and requests in mind.

Menu

Breakfast

Continental Breakfast \$5.95 pp

Choice of Four:

Fresh Baked Bagels, Scones, Cinnamon Rolls,
Sticky Buns, Boston Coffee Cake,
Jumbo Assorted Muffins, Croissants or Danishes

Accompanied with Sweet Whipped Butter,
Cream Cheese & Assorted Jellies

Healthy Breakfast \$6.95 pp

Seasonal Fresh Fruit Display
Homemade Granola
Assorted Yogurt

Hot Breakfast \$13.95 pp

Seasonal Fresh Fruit Display
Home Fries
Choice of:
Sausage, Ham, or Bacon
Choice of:
Scrambled Eggs or
Egg Sandwiches with Cheese on a
Toasted English Muffin, Bagel or Croissant

Above Served with Fresh Squeezed Orange Juice and Freshly
Brewed Coffee with Creamers, Sugar & Sweeteners

Smoked Salmon Platter \$5.95 pp

Atlantic Smoked Salmon, Assorted bagels,
Served with Cream Cheese, Chopped Red Onion & a Caper Relish

Includes all Necessary Disposable Dinnerware
(10 Person Minimum)

A la Carte Breakfast Items

Hot Items

Traditional Scrambled Eggs \$3.00 pp

Fresh Scrambled Eggs with Cheddar,
Onions & Peppers \$3.95 pp

Frittata - Fresh Herbs & Roasted Potatoes \$3.95 pp

Frittata - Bacon, Ham, Cheddar,
Peppers & Onions \$4.50 pp

Egg Sandwiches \$3.50 pp

Assorted Quiches (serves 6) \$24.95 each

Choice of:

*Seafood, Broccoli & Cheddar, Ham & Swiss
or Spinach & Feta*

Buttermilk Pancakes \$3.50 pp

French Toast \$3.50 pp

French Toast Bread Pudding \$3.95 pp

Home Fried Potatoes or Hash Browns \$1.75 pp

Crispy Potato Cakes with

Caramelized Onions \$1.95 pp

Country Sausage (2 pieces) \$1.95 pp

Premium Apple Wood Smoked Bacon
(2 pieces) \$1.95 pp

Sides

Assorted Yogurt \$2.50 pp

Sliced Fruit Tray \$3.25 pp

Fresh Fruit Salad \$2.95 pp

Yogurt Parfait \$3.95 each

Fruit Skewers with a Honey Yogurt Dip \$3.95 pp

Whole Fruit \$1.25 each

Drinks

Assorted Juices \$1.50 each

Fresh Brewed Coffee \$1.50 pp

Assorted Elegant Tea \$1.50 pp

Menu

Signature Sandwich Buffet

\$10.95 pp

Choice of Four:

Smoked Turkey Breast
Thinly Sliced Roast Beef with Boursin Cheese
Imported Honey Baked Ham & Cheese
All White Meat Chicken Salad
Seafood Salad
Tuna Salad
Grilled Chicken Breast

Served on an Assortment of Fine Breads & Rolls

Accompanied with Fresh Sliced Tomato,
Half Sour Koshers Pickles, Mustard,
Mayonnaise & Our House Sauce

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

Upgrade to our Specialty Sandwich Selection
for an Additional \$1.00 pp

Beverages

Assorted Sodas - \$1.35 each
Sparkling or Non Sparkling Water - \$1.50 each
Assorted Juices - \$1.50 each
Individual Iced Tea - \$1.75 each

Specialty Sandwich Selections

An Additional \$1.00 pp

Chicken Specialty Sandwiches

Panini con Petto di Pollo

Chicken Breast, Roasted Red Peppers,
Red Onion & Basil Aioli

Buffalo Chicken Wrap

Crisped Chicken Breast Tossed in our own
Buffalo Sauce with Great Hill Blue Cheese,
Shredded Iceberg Lettuce & Tomato

The Samurai Wrap

Soy, Garlic & Plum Sauce Marinated Chicken
with a Ginger Mustard

Chicken Caesar Wrap

Grilled Chicken and Romaine Tossed in a
Creamy Caesar Dressing with Parmesan Cheese

The New Mexican Chicken

Marinated Grilled Chicken Breast with a
Southwestern Spice Blend Topped
with Salsa & Guacamole

The Fire Fighter

Marinated Grilled Chicken Breast Topped with
Chipotle BBQ Sauce & Caramelized Onions

Vegetarian Specialty Sandwiches

Panini con Melanzane

Marinated Grilled Eggplant, Tomato, Red Onion,
Roasted Red Pepper & Provolone with a Pesto Spread

Caprese Sandwich

Sliced Tomato, Mozzarella & Fresh Basil on Ciabatta

Portobello Melt

Roasted Portobello Mushrooms Layered with
Grilled Red Onion, Sautéed Spinach
& Boursin Cheese with Melted Provolone

Grilled Vegetable Wrap

Grilled Marinated Eggplant, Zucchini, Summer Squash & Roasted
Red Peppers with a Balsamic Vinaigrette

Grilled Vegetable Caesar Wrap

Grilled Marinated Eggplant, Zucchini, Summer Squash & Romaine
Lettuce Tossed with Caesar Dressing & Parmesan Cheese

Mediterranean Vegetarian Wrap

Hummus, Sliced Cucumber, Caramelized Onion,
Fresh Basil & Lettuce

Menu

Specialty Sandwich Selections

(CONTINUED)

Turkey Specialty Sandwiches

Nantucket Turkey Wrap

Smoked Turkey Breast, Cranberry Mayonnaise,
Dried Cranberries, Cheddar Cheese
& Green Leaf Lettuce

Turkey BLT

Roast Turkey Breast with
Lettuce, Tomato & Crisp Bacon

The Turkey Touch

Roast Turkey Breast, Sage Stuffing,
Lettuce & Cranberry Sauce

Roast Beef Specialty Sandwiches

The Ultimate Roast Beef

Thinly Sliced Roast Beef, Caramelized Onion, Cheddar,
Horseradish Cream & Green Leaf Lettuce

The BBQ Beef

Sliced Roast Beef, Shaved Red Onion & BBQ Sauce

Pita Greco

Thinly Sliced Roast Beef, Red Onion, Tomato, Cucumber, Red
Pepper & Crushed Black Olives
with a Creamy Dill Dressing

Other Specialty Sandwiches

Panini con Americana

Imported Ham with American Cheese,
Bermuda Onion & Honey Mustard

Antipasto in a Pita

Italian Deli Meats with Fresh Vegetables Marinated in Italian
Vinaigrette in a Soft Pita with Provolone

Milano

Thinly Sliced Italian Salami & Hot Ham Topped with Roasted Red
Pepper, Garlic Mayonnaise,
Red Onion & Provolone Cheese

Cuban Sandwich

Spiced Roasted Pork, Deli Ham, Salami, Spicy Mayo,
Pickles & Swiss on Ciabatta Bread

Dill Tuna Salad Panini

Albacore Tuna with Tomato Slices, Caramelized Onions & Dill
Havarti Cheese on Multigrain Bread

Lunch Bags

Choice of Sandwich—Choice Side Dish—Choice of Dessert

Signature Sandwich Selection \$10.95 pp

Specialty Sandwich Selection \$11.95 pp

Side and Dessert Selections must be the same for all bags.

Make your Own Sandwich Buffet

\$10.95 pp

The Original Deli Display

Deluxe Assortment of Tuna Salad, Thinly Sliced Roast Beef,
Imported Ham, Roast Turkey Breast
with Provolone & Swiss Cheese

North End Display

Capicola, Genoa Salami, Mortadella, Sliced Pepperoni, Provolone
& Fresh Mozzarella

South End Display

Thinly Sliced Roast Beef, Imported Ham, Herb Chicken Salad, with
Provolone & Swiss Cheese

Accompanied with Assorted Fine Breads & Rolls,
Fresh Sliced Tomato, Half Sour Kosher Pickles,
Mustard & Mayonnaise

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

Menu

Hot Luncheon Buffets

\$12.95 pp
For a Second Selection Add \$3.50 pp

Beef Entrées

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 Entrées

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

Pork & Turkey Entrées

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

Vegetarian Entrées

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 Entrées

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 Entrées

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 Entrées 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 Entrées 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.

Soups

Cream of Wild Mushroom
Traditional New England Clam Chowder
Butternut Squash and Apple Bisque
Chicken Noodle
Classic Italian Minestrone
Roasted Tomato Bisque
Smokey Corn Chowder

\$3.25 pp

Minimum order of 10.

All menu items and pricing subject to change

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
Smoky Corn Chowder
\$3.25 per person

(Minimum order of 10)

All menu items and pricing are subject to change.

Menu

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

Includes all necessary disposable dinnerware

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, Focaccia Crostini,
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 &
Shredded Sharp Cheddar Cheese 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
& Pumpnickel 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)



All Menu Items and Pricing Subject to Change
Meal Tax Applies to All Orders

No Same Day Cancellations

All Hot Food Orders Must be Cancelled
by Noon the Day Prior to Delivery

Delivery Charge Depending on
Location may Apply

Call us by Noon for Same Day Service

Boston Café & Catering

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www.bostoncater.com