



# Weddings

with

## Boston Catering & Events

Darcy Eidle | [deidle@bostoncater.com](mailto:deidle@bostoncater.com) | 781-938-9300 | [www.bostoncater.com](http://www.bostoncater.com)

# passed hors d'oeuvres

SELECT SIX OF THE FOLLOWING \$22.95 per person

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## VEGETARIAN

thai summer roll, sweet chili sauce

portobello mushroom, fig jam, grilled french crostini

watermelon & goat cheese lollipop

edamame pot sticker, soy ginger sauce

grilled cheese & tomato soup shooter

brie & raspberry phyllo bite

margherita flatbread pizza

truffle mac & cheese bite, creamy tomato sauce

crispy vegetable spring roll, sweet chili sauce

spinach & boursin stuffed mushroom

vegetable empanada, garlic herb aioli

eggplant, ricotta, tomato crisp

## SEAFOOD

coconut shrimp, mango aioli

shrimp cocktail, horseradish cocktail sauce

citrus grilled shrimp, chipotle aioli

sesame seared tuna, seaweed salad, rice cracker

two bite lobster roll

petite crab cakes, cajun remoulade

bacon wrapped scallops, maple mustard glaze

spicy shrimp wonton, chili sauce

bang bang shrimp

## CHICKEN

chicken parmesan slider

chicken empanada, avocado crema

chicken cordon bleu bites

tandoori chicken satay, mint yogurt

chicken lemongrass pot sticker, soy ginger sauce

mini chicken quesadillo, cilantro lime

buffalo chicken meatball, blue cheese

coconut chicken, pineapple salsa

lemon-thyme chicken skewer, garlic aioli

## BEEF/PORK

philly cheesesteak spring roll, scallion aioli

short rib grilled cheese bite

pork pot sticker, soy ginger

pulled pork slider, cabbage slaw

beef wellington bite, horseradish cream sauce

beef empanada, chimichurri

teriyaki beef satay

cocktail meatball with marinara

beef tenderloin crostini with blueberry & onion compote

# stationary hors d'oeuvres

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## RAW BAR market price

jumbo shrimp, east coast oysters, cherrystone clams, lemon wedges, horseradish cocktail sauce, mignonette, tabasco. displayed in wooden raw bar on shaved ice

## CHEESE & CRUDITE TABLE \$11.95

soft and hard cheese wedges and wheels, seasonal fresh and dried fruits, fresh cut vegetables, hummus, ranch, assorted crackers, foccacia and ciabatta bread

## MEDITERRANEAN MEZZE TABLE \$9.95

tabbouleh, baba ganoush, stuffed grape leaves, roasted red pepper hummus, marinated olives, pita chips

## CHARCUTERIE BOARD \$13.95

assorted cured meats, country style pate, pickled vegetables, mustards, foccacia & ciabatta breads

## ANTIPASTI \$10.95

sopressata, capicola, prosciutto, genoa salami, marinated mushrooms, roasted red peppers, kalamata olives, cherry peppers, aged asiago, sharp provolone, fresh mozzarella with foccacia and ciabatta

## BRUSCHETTA BAR \$8.95

make your own crostini with fig & caramelized onion bruschetta, roasted tomato bruschetta, tuscan white bean bruschetta, grilled french crostini

## CHIP & DIP STATION \$7.50

artichoke dip, buffalo blue cheese dip, edamame hummus, onion dip, fresh salsa, guacamole, pita chips, kettle chips, tortilla chips, fresh cut vegetable

## FLATBREAD PIZZAS \$11.95

selection of four: magherita, short rib & mushroom, pepperoni, buffalo chicken, bbq chicken, chicken & broccoli alfredo, shrimp scampi, four cheese pesto, prosciutto & fig jam, mediterranean veggie





# salads

*included with entree price*

## **STRAWBERRY SALAD**

mixed greens, strawberries, goat cheese, candied pecans, poppy seed vinaigrette

## **BABY SPINACH SALAD**

baby spinach, dried cranberries, feta cheese, candied walnuts, sherry vinaigrette

## **CAESAR SALAD**

romaine lettuce, shaved parmesan, garlic crouton, caesar vinaigrette

## **GRILLED PEACH SALAD**

mixed greens, grilled peaches, crispy prosciutto, fresh mozzarella, white balsamic vinaigrette

## **BURRATA SALAD**

burrata, heirloom tomatoes, balsamic glaze, grilled crostini

## **APPLE SALAD**

baby spinach, roasted apples, toasted almonds, blue cheese, bacon, balsamic vinaigrette

## **BUTTERNUT SQUASH SALAD**

kale, roasted butternut squash, toasted pumpkin seeds, cranberry vinaigrette

## **ARUGULA SALAD**

baby arugula, blue cheese, roasted walnuts figs, lemon vinaigrette

*accompanied with assorted dinner rolls & breads with whipped butter*

# entrees

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## BEEF

braised short ribs, garlic mashed potatoes, roasted carrots, red wine demi glace \$68

pepper seared filet mignon, potato gratin, chef du jour vegetable, port wine demi \$71

grilled ribeye, roasted fingerling potatoes, asparagus, red wine sauce \$70

grilled flank steak, chimichurri, double loaded baked potato, chef du jour vegetable \$68

sliced beef tenderloin with roasted garlic & herb butter, truffle risotto, roasted baby carrots 71

florentine steak, basil risotto, spinach & parmesan salad \$69

## CHICKEN

crispy statler chicken, wild mushroom risotto, baby carrot & green bean saute, vodka reduction \$53

pan seared statler chicken, artichokes, cherry tomatoes, baby spinach, roasted fingerling potatoes, marsala sauce \$52

roasted statler chicken, mashed potatoes, grilled asparagus, lemon caper sauce \$52

caprese stuffed chicken, vegetable orzo, grilled asparagus, pesto cream sauce \$52

spinach & boursin stuffed chicken, roasted fingerling potatoes, green beans, garlic herb cream sauce \$53

apple & cranberry compote chicken roulade, mashed potatoes, roasted carrots \$52

## SEAFOOD

pan seared salmon, roasted dutch potatoes, grilled asparagus, lemon beurre blanc \$63

pan seared sea bass, vegetable orzo, pesto cream sauce \$61

pan seared halibut, parmesan risotto, asparagus, scallion tomato beurre blanc \$69

baked haddock, mashed potatoes, green beans, lobster sauce \$64

grilled swordfish, jasmine rice cake, spicy ratatouille, lemon artichoke sauce \$69

## VEGETARIAN

mushroom ravioli, grilled vegetables, garlic herb cream sauce or lemon white wine sauce \$43

gnocchi primavera, basil pesto, grilled french crostini \$42

quinoa stuffed mushroom, grilled vegetables, balsamic glaze \$44

pumpkin ravioli, sauteed mushrooms, garlic herb cream sauce \$43

wild mushroom risotto, truffle oil \$46

*pricing is not inclusive of rentals & staffing*

# sweet endings

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## ICE CREAM SUNDAE BAR \$7.95

your selection of three richardson's ice cream flavors, hot fudge, caramel sauce, whipped cream, cherries, chocolate and rainbow sprinkles, m&ms, crushed oreos, walnuts, heath bar

## MILK & COOKIES \$5.95

selection of four cookies: chocolate chip, m&m, snickerdoodle, oatmeal raisin, double chocolate, peanut butter chocolate chunk  
whole milk and chocolate milk

## SHORTCAKE BAR \$7.25

buttermilk biscuits, strawberries, raspberries, blueberries, whipped cream, strawberry sauce

## CUPCAKE STATION \$7.50

your selection of four: vanilla, chocolate, red velvet, funfetti, lemon raspberry, strawberry shortcake, oreo

## DESSERT PLATTER \$7.25

selection of five: cannolis, fruit tarts, cupcakes, chocolate dipped strawberries, assorted cookies, assorted bars, brownies, coconut macarons, mini cheesecakes

## CHURRO BAR \$5.95

traditional and cinnamon sugar churros, chocolate sauce, caramel sauce, strawberry sauce, nutella, strawberries, crushed oreo, sprinkles, fruity pebbles

# late night bites

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## SLIDERS & FRIES \$7.50

mini beef sliders with cheddar cheese, caramelized onions, bacon accompanied with hand cut fries and ketchup

## PIZZA BOARD \$14.95 per pizza

cheese pizza, pepperoni pizza, veggie pizza

## ASIAN TAKE OUT \$8.50

lo mein, pork fried rice, crab wontons, assorted dumplings, soy sauce, duck sauce

## CHICKEN TENDERS & FRIES \$8.25

chicken tenders and fries with assorted dipping sauces