Please enjoy this small taste of our menu. The Catered Affair is proud to work with you and create a unique menu that complements your personal tastes and vision.
Passed Hors d’Oeuvre

Vegetarian
Asparagus + Goat Cheese Vols-au-vent
Caprese Salad Bites, Black Olive Tapenade
Cucumber Cups, Avocado Mousse + Mango-Chili Salsa
English Pea Crostini, Lemon + Mint
Fig + Gorgonzola Flatbreads, Balsamic Drizzle
Gold Beet Boxes, Peppered Ricotta + Lavender Honey
Grilled Portobello Crostini, Shallot-Balsamic Relish
Olive Risotto Stacks, Beet-Hazelnut Pesto + Parmesan Snow
Open-Faced Chickpea Sliders, Smoked Tomato Jam
Quattro Formaggi Mac ‘n’ Cheese Bites
Sun-Dried Tomato, Smoked Mozzarella + Basil Tartlets
Truffled Wild Mushrooms, Roasted Potato Boxes
Watermelon Cups, Mint + Feta
Wild Mushroom Spring Rolls, Ginger Cream

Poultry
Chicken, Asparagus + Shiitake Wraps, Lemongrass Sauce
Chicken, Bacon + Spinach Cakes, Shiitake Mushrooms
Chicken Satays, Thai Spiced Peanut Sauce
Curried Chicken Buchettes, Toasted Almonds
Curried Chicken Papadums
Truffled Chicken Pot Pies
Waldorf Chicken Salad Cups

Passed Hors d’Oeuvre

Vegetarian
Passed Hors d’Oeuvre

Poultry
Passed Hors d’Oeuvre

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.
Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.

**Passed Hors d’Oeuvre**

**Beef | Lamb | Pork**
- Beef Satays, Thai Spiced Peanut Sauce
- Beef Tenderloin Crostini, Artichoke, Arugula Pesto + Asiago
- Korean Beef Tacos, Kimchi, Lime Crema, Sriracha
- Blue Cheese Popovers, Sliced Beef, Horseradish Cream
- Mini Steak Frites
- Short Rib + Cheddar Tacos, Tomato Relish
- Short Rib Sliders, Truffle Fondue + Arugula
- Steak au Poivre Crostini, Roasted Garlic Aioli
- Thai Beef Salad, Crisp Wonton Cups

- Baby Lamb Chops, Raspberry-Mint Chutney
- Grilled Lamb, Mint + Feta Flatbreads
- Lamb Flatbreads, Apricot-Pistachio Chutney
- Spiced Lamb Sliders, Red Onion Chutney + Saffron Aioli

- Asian Meatballs, Snow Pea Picks contains beef + pork
- BLT Cherry Tomatoes
- Chorizo Beignets, Romesco Sauce
- Petit Croque Monsieurs

**Seafood**
- Coconut Shrimp Cakes, Tamarind-Ginger Sauce
- Halibut Ceviche Tacos, Avocado Mousse, Tropical Fruit Salad
- King Crab Spoons, Piccata Brown Butter
- Lime-Ginger Crab Salad, Cucumber Cups
- Lime-Ginger Grilled Shrimp, Citrus Aioli
- Lobster Arancini, Saffron Aioli
- Maine Crab Cakes, Cajun Remoulade
- Maine Crab, Avocado + Mango on Corn Cakes, Smoked Tomato Jam
- Mini Lobster Rolls, Lime Aioli
- Paella Bites, Saffron Aioli, Chorizo Chip
- Saffron-Poached Lobster Spoons, Fennel Confit
- Salmon Gravlax on Rice Crackers, Shaved Fennel + Horseradish Aioli
- Seared Ahi Tuna on Seaweed Crisps, Lemongrass + Sesame
- Tuna Tartare Cornets, Wasabi Aioli

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy. Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.*
Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.
First Course

Soup
Carrot-Orange
Ginger Cream
Chilled Spring Pea
Pickled Carrot, Parmesan Crisp
Chilled Potato Vichyssoise
Chive Crème Fraîche
Chilled Melon + Champagne
Poached Shrimp, White Balsamic Foam
Grilled Vegetable Gazpacho
Cilantro Crème Fraîche
Corn Velouté
Maine Crab, Applewood Smoked Bacon
New England Clam Chowder
Mini Corn Muffin, Chive Oil
Tomato-Basil
Pesto Croutons

Plated
Artichoke Barigoule + Chèvre Tart
Fennel, Parsley, Meyer Lemon Vinaigrette
Asparagus Crespelle, Sheep’s Milk Ricotta
Fava Beans, Pea Tendril
Burrata + Heirloom Tomato
Prosciutto, Olive Tapenade, Sourdough
Butter-Poached Maine Lobster + Melon
Serrano Ham, Cucumber, Verjus
Champagne Risotto
Shaved Vegetable Salad
Chilled Maine Crab Verrine
Watercress Mousse, Mango, Citrus
Cumin-Seared Ahi Tuna
Salade Niçoise
Mushroom, Caramelized Onion + Gruyère Tart
Baby Lettuces, Sherry Vinaigrette
Pan-Seared Diver Scallops
Spring Onions, Fava Beans, Morels, Pea Tendril Salad
Panzanella Salad
Heirloom Tomato, Hand-Torn Fresh Mozzarella
Pickled Onion, Aged Balsamic

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy. Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.
First Course

Salad
Arcadian Baby Greens
Crumbled Chèvre, Peaches, Blackberries, Toasted Pine Nuts
Blackberry Vinaigrette

Arugula + Pancetta
Farm Tomatoes, Gorgonzola, Grilled Bread, Sherry Vinaigrette

Baby Beet
Strawberries, Goat Cheese Mousse, Rhubarb
Shaved Sourdough, Champagne Vinaigrette

Baby Red Romaine
Grilled Melon, Prosciutto, Black Pepper-Lime Vinaigrette

Charred Asparagus
Smoked New Potato, Morel Mushrooms, Parmesan Custard
Black Truffle Vinaigrette

Deconstructed Caesar
Hearts of Romaine, Asiago Flan, Parmesan Tuile
Sourdough Croutons, Caesar Vinaigrette
Add - Grilled Marinated Shrimp

Farm Stand
Beets, Sweet Onions, Asparagus, Carrots, Snap Peas, Radishes
Shaved Crouton, Lemon Vinaigrette

Grilled Baby Gem Lettuce
Fresh Apricots, Ricotta, Apricot Jam, Cracked Hazelnuts
Hazelnut Vinaigrette

Green + White Asparagus
Endive, Tatsoi, Confit Grapefruit, Citrus Yogurt

Heirloom Tomato, Mozzarella + Basil
Baby Greens, Pesto Vinaigrette

Heirloom Tomato + Peach
Goat Cheese, Prosciutto, Basil, Mint, Grilled Focaccia
White Balsamic Vinaigrette

Lolla Rossa + Bibb Lettuce
Heirloom Tomatoes, Shaved Fennel
Warm Coach Farms’ Goat Cheese Fritter, Sherry Vinaigrette

Smoked Salmon, Frisée + Red Romaine
Pickled Red Onions, Fried Capers, Lemon Crème Fraîche
“Everything Bagel” Crisp

Watermelon + Feta
Kalamata Olives, Pickled Red Onions, Mint
Lime Vinaigrette

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.
# Main Course

## Beef
- Dry Aged Beef Sirloin, Ash-Roasted Potato  
  Corn Purée, Grilled Native Corn, Charred Vine-Ripened Tomatoes  
  Madeira Jus
- Filet of Beef, Pomme Rösti  
  Vidalia Onion Purée, Morels + Fava Beans  
  Red Wine Jus
- Grilled Hanger Steak, Native Corn Succotash  
  Corn Purée, Grilled Focaccia, Petit Herb Salad  
  Thyme Jus
- Grilled Hanger Steak, Roasted Fingerling Potatoes  
  Grilled Heirloom Tomatoes, Native Corn  
  Whipped Garlic Boursin, Red Wine Jus
- Roasted Beef Ribeye, Burnt Eggplant Purée  
  Roasted Sunchokes, Pickled Carrots, Spring Onions  
  Charred Onion Jus
- Seared Filet of Beef  
  Braised Beef Agnolotti, Roasted Heirloom Carrots, Cipollini Onions  
  Black Truffle Cream
- Seared Filet of Beef, Potato + Leek Croquette  
  Carrot Purée, English Peas  
  Madeira Jus
- Steak “Frites”, Parmesan + Rosemary Polenta Fries  
  Red Watercress Salad  
  Truffle Butter
- Toasted Garlic + Coriander-Crusted Beef Sirloin, Potato Pavé  
  Carrot Purée, Garlic Spinach  
  Madeira Jus

## Poultry
- Free Range Chicken, New Season Potatoes  
  Morels, Vidalia Onions, English Peas Asparagus  
  Thyme Jus
- Pecan-Crusted Chicken, Pomme Purée  
  Port-Glazed Shallot, Baby Carrots  
  Thyme Jus
- Roasted Chicken, Spring Pea + Ricotta Agnolotti  
  Fava Beans, Morels, Asparagus  
  Lemon Crème
- Roasted Statler Chicken, Spring Pea Risotto  
  Baby Carrots, Asparagus  
  Preserved Lemon Jus
- Roulade of Chicken, Artichokes + Leeks  
  Lemon-Chive Risotto, Spring Vegetables
- Roulade of Chicken, Spring Onions + Spinach Farce  
  Heirloom Tomato Polenta, Grilled Artichokes, Fava Beans
- Seared Garlic-Rosemary Chicken, Parmesan Polenta  
  Sherry-Glazed Wild Mushrooms, Grilled Eggplant  
  Sweet Onions, Parmesan Crisp
- Seared Breast of Duck, Spring Dug Parsnips  
  Poached Rhubarb, Spring Onions, Peas, Fava Beans + Puffed Quinoa  
  Blackberry Jus

## Lamb
- Black Garlic Roasted Lamb Sirloin, Potato + Garlic Galette  
  Roasted Spring Onions, Fava Beans, Asparagus, Mustard Seed Jus
- Herb-Crusted Rack of Lamb, Yukon Gold + Sweet Potato Pavé  
  Carrot Purée, Hakurei Turnips, Roasted Garlic Jus
- Provençal Rack of Lamb, Ratatouille Tart  
  Fingerling Potatoes, Roasted Eggplant + Zucchini, Herb Jus
- Roasted Lamb Sirloin, Sprouted Grains  
  Spring Peas, Fava Beans, Lemon-Mint Yogurt
- Seared Lamb Loin, Red Beet Purée  
  Roasted Gold Beets, Baby Carrots, Pickled Spring Onions  
  Whipped Chèvre, Puffed Wild Rice

---

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy. Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.*
Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.

Main Course

**Seafood**
- Butter-Poached Maine Lobster, New Season Potatoes
- Heirloom Tomato, Sweet Native Corn, Melted Leeks
- Shallot Béarnaise
- Halibut Provençal, Charred Eggplant Purée
- Roasted Mediterranean Vegetables, Niçoise Olives
- Heirloom Tomatoes, Verjus Butter
- Miso-Roasted Cod, Seared Jasmine Rice
- Roasted Maitake Mushrooms, Baby Bok Choy
- Pickled Ginger Vinaigrette
- Pan-Roasted Halibut, New Potatoes
- Zucchini, Red Pepper Jam, Tomato Consommé
- Pan-Roasted Salmon, Heirloom Potato Confit
- Roasted Oyster Mushrooms, Green + White Asparagus Salad
- White Balsamic Vinaigrette
- Roasted Stellwagen Bank Sole
- Heirloom Tomato + Native Corn Risotto, Fines Herbes Salad
- Opal Basil Vinaigrette
- Seared Arctic Char, Fingerling Potatoes
- Roasted Beets, Pickled Mustard Seeds
- Garlic-Lemon Crème Fraîche
- Seared Halibut, Parmesan Gnocchi
- Fava Beans, Asparagus, Pea Tendril Salad
- Vermouth Cream
- Seared Salmon, Potato Purée
- Asparagus + Fava Beans, Sweet Peas
- Basil-Mint Vinaigrette
- Skillet-Roasted Cod, Corn Purée
- Littleneck Clams, Chorizo, Fingerling Potatoes
- Seared Swordfish, Saffron Fingerling Potatoes
- Roasted Fennel, Heirloom Tomato
- Bouillabaise Purée

**Duet**
- Filet of Beef • Seared Diver Scallops
- Parsnip Purée, Baby Carrots, Butter-Poached Rutebagas
- Honey-Roasted Parsnips, Black Truffle Beurre Blanc
- Filet of Beef • Halibut Provençal
- Potato Pavé, Roasted Tomato on-the-vine, Roasted Eggplant
- Castelvetrano Olives, Peperonata
- Filet of Beef • Butter-Poached Maine Lobster
- White Onion Purée, Charred Native Corn, Roasted Cipollini Onions
- Asparagus, Black Truffle Jus
- Grilled Hanger Steak • Maine Crab + Cod Cake
- Native Corn Purée, Roasted Fingerling Potatoes
- Baby Carrots + Haricots Verds, Charred Tomato Compote
- Roulade of Chicken • Artichokes + Leeks, Seared Salmon
- Spring Vegetable Risotto, Opal Basil Vinaigrette

**Vegetarian / Vegan**
- Wild Mushroom Risotto
- Shaved Vegetable Salad, Charred Carrots
- Oyster + King Trumpet Mushrooms, Pickled Shimeji Mushrooms
- Ratatouille Tart
- Roasted Zucchini, Charred Eggplant, Tomato Confit, Fresh Basil
- Meyer Lemon Vinaigrette
- Spring Pea + Mascarpone Agnolotti
- Baby Carrots, Asparagus, Pea Tendril Salad, Parmesan Cream
- Roasted Corn + Zucchini Galette
- Haricots Verds, Charred Tomato Compote
- Chive Spaetzle
- Brûléed Onion, Shaved Vegetable Salad, Fennel
- Pickled Shimeji Mushrooms, Burnt Onion Jus
- Asparagus + Ricotta Crespelle
- Morel Mushrooms, Fava Beans, Spring Peas, Green + White Asparagus
- Roasted Garlic Falafel
- Roasted Red Pepper Hummus, Cucumber, Dill-Tzatziki, Sauce Piquante

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy. Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.*
Dessert

Plated

Almond Custard Pain Perdu
Honey-Roasted Peaches, Raspberry Jam
Sweet Streudel Crunch

Apricot + Lavender Clafoutis
Almond Croquant, Roasted Apricots, Vanilla Custard
Almond Cream

Blueberry Frangipane Tart
Cinnamon Crème Fraîche, Peach Ice Cream

Chocolate Bavarian
Caramelized Bananas, Caramel Ice Cream, Nut Crunch
Bananas Foster Sauce

Chocolate Crèmeux
Salted Caramel Popcorn, Red Berries, Chicory Ice Cream
Caramelized Cocoa Nibs, Caramel Sauce

Decadent Flourless Chocolate Torte
Peanut Butter Brittle, Cocoa Nibs, Vanilla Ice Cream
Peanut Butter Sauce

Key Lime Pie
Blackberry Jam, Cinnamon Whipped Cream, Honey Graham Sablé

Lemon Crème Bombe
Blueberries, Cinnamon Crisp, Berry Sauce

Lemon Soufflé Glacé
Crisp Meringue, Lemon Mousse, Salted White Chocolate Curls

Mango Tarte Tatin
Mango Crisp, Coconut Ice Cream, Gingersnap Crumble
Passion Fruit Sauce

Passion Fruit Charlotte
Caramelized Pineapple, Pineapple Chip, Papaya Purée

Pink Raspberry Bavarois
Pistachio Shortbread, Fresh Berries, Raspberry Crumble
Vanilla Sauce

Rhubarb + Custard Panna Cotta
Roasted Rhubarb, Strawberry Sorbet, Ginger Spice Crumble

Rustic Apple Crostata
Double Vanilla Ice Cream, Snickerdoodle Dust, Salted Caramel Sauce

Salted Caramel Budino
Pistachio-Almond Biscotti, Chocolate Crumbs, Whipped Cream

Triple Chocolate Mousse Bombe
Strawberry Compote, Chocolate Ganache, Chocolate Pencil
Salted Caramel Sauce

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.*
Dessert

Passed
Apple, Peach, Blueberry, or Cherry Pie Pops
Bite-Sized Ice Cream Cookie Sandwiches
Brownie + Cheesecake Pops Selection
Butterscotch Walnut Triangles
Decadent Chocolate Triangles
French Macarons
Fresh Fruit Tartlets
House Made “Twinkies” + “Yodels”
Ice Cream Bon Bons
Mason Jar Pies
Petite Cones, Assorted Ice Cream + Sorbet
S’mores Pops
Strawberries Hand-Dipped, Dark + White Chocolate
Salted Caramel Brownie Bites
Tiny Coconut Cream Cupcakes
Whoopie Pies

Stations
Country Fair Treats  PLEASE SELECT FIVE
Caramel Popcorn, Candied Apples
Chocolate-Covered Bacon, Chocolate-Dipped Bananas
Cinnamon-Sugar Churros + Salted Caramel Sauce
Deep-Fried Cheesecake Burritos, Deep-Fried S’Mores
Ding Dongs, Fried Cupcakes, Funnel Cake, Yodels

Dessert Four Ways
Displays of Lemon, Berry, Chocolate, Caramel Desserts

Donut Bar
Homemade Full + Bite Sized Donuts on Lollipop Sticks
Chocolate, Butterscotch, Caramel, Peanut Butter Sauces
Sprinkles, Coconut, Chopped Peanuts, Bacon, M&M’s

Mini Jar Pie Bar  PLEASE SELECT FOUR, SERVED IN MINI MASON JARS
Strawberry Shortcake, Boston Cream Pie, Grasshopper Pie
Lemon Meringue, Apple Crumble, Red Velvet Cake
Strawberry-Rhubarb

Pie Bar  SERVED IN MINI PIE TINS
Blueberry-Peach, Apple Crisp, Strawberry-Rhubarb
Chocolate Cream, Pecan

Shortcake Bar
Sweet Cream Biscuits, Vanilla Bean Ice Cream, Raspberry Sorbet
Fresh Berries, Sweetened Nectarines, Red Plums, Lemon Curd
Whipped Cream

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.
Late Night

Late Night Snacks
Ball Park Pretzels, Yellow Mustard
Breakfast Burritos
Cheeseburger Sliders + Fries
Crispy Chicken Fingers, Honey Mustard
Fried Peanut Butter + Jelly Sandwiches
Grilled Buffalo Chicken Skewers, Creamy Blue Cheese
Jalapeño Poppers
Quesadillas Cuts
Milkshake Shooters, Freshly Baked Cookies
Mini Meatball Sliders
Personal Pizzas
Petite Philly Cheesesteak Subs
Pigs in a Blanket
Pulled Pork Sliders
Sweet Potato Fries, Spicy Chipotle Ketchup
Tomato Soup Sips, Mini Grilled Cheese
Truffled Parmesan Tater Tots

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.
**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.**

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.

---

**Stations**

Some Stations are appropriate for both Cocktail Receptions as well as Dinner Parties. Please consult your Event Producer for more information.

---

**ANTIPASTO**
- Prosciutto di Parma, Salami, Caponata, Grilled Artichoke Hearts
- Red + Yellow Pepper Agrodolce, Tomato + Bocconcini Salad
- Hard-boiled Eggs, Spiced Olives, Pecorino Romano
- Baguette + Grissini

**BOUNTIFUL BRUSCHETTA BAR**
- Prosciutto, Grilled Shrimp, Mussels with Roasted Tomatoes + Lemon
- Savory Mushrooms, Broccoli with Toasted Garlic, Capri-style
- Zucchini, Bell Peppers, Caponata, Peperonata
- Garlic White Bean Purée, Olive Tapenade

**CARVING STATION**
- Herb-Crusted Beef Sirloin, Espresso-Roasted Lamb Sirloin
- Orange-Marinated Turkey Breast
- Horseradish Cream, Cranberry-Mint Chutney
- Honey-Chipotle Mustard, Brioche Rolls

**COMPOSED TACO BAR**
- Blackened White Fish, Cajun Slaw, Guacamole, Salsa Fresca
- Mexican Street Corn
- Carne Asada (Beef), Caramelized Onions, Guacamole + Salsa Arbol
- Pulled Pork, Cotija Cheese, Black Bean Purée
- Smoked Jalapeño Vinaigrette
- Spicy Adobo Cod, Pickled Red Onion, Avocado Crema
- Tomatillo Salsa
- Smoked Beef Short Rib, Cotija, Charred Tomato Relish
- Chipotle-Avocado Cream
- Tequila-Lime Grilled Chicken, Cilantro, Green Chutney

**CURRY BAR**
- Chicken Tikka Masala, Green Curry Vegetable, Red Curry Shrimp
- Basmati Rice, Naan, Green Peppers, Avocados, Cucumbers
- Tomatoes, Fresh Pineapple, Banana Chips, Golden Raisins
- Toasted Coconut, Peanuts, Scallions, Thai Basil
- Manga Chutney, Raita

**GRILLED CHEESE, PLEASE!**
- Old School American on Pain de Mie
- Chicken, Roasted Pear + Taleggio
- Classic Cuban, Pickles + Spicy Mustard
- Gouda, Wild Mushroom + Caramelized Onions on Challah
- Muenster, "Sloppy Joe" on American White
- Short Rib, Pickled Red Onion + Bel Paese
- Swiss, Corned Beef + Sauerkraut on Marble Rye
- Tomato, Bacon, Arugula + Fresh Mozzarella
- Tuna Melt on English Muffin
- Vermont Cheddar, Applewood Bacon on Sourdough

**GRILLED FLATBREAD STATION**
- Margherita
- Great Hill Blue Cheese, Arugula + Roasted Pear
- Lobster, Potato, Corn + Bacon
- Pepperoni
- Sweet Sausage + Broccoli Rabe
- White Clam + Pancetta
- White with Grilled Shrimp, Arugula + Pesto
- Wild Mushroom + Truffle

**GYRO STATION**
- Falafel, Grilled Lamb, Oregano Chicken, Pita
- Whipped Feta, Tabbouleh, Hummus, Baba Ghanoush
- Cucumber-Tomato Salad, Kalamata Olives, Tzatziki, Sriracha

**MEATBALL STATION**
- Italiano + Basil Pomodoro
- Chicken Saltimbocca + Marsala Mushroom
- Falafel + Mint-Yogurt
- Greek Lamb + Tzatziki
- Kibbeh + Tahini Hummus
- Korean Beef
- Southwest Black Bean + Salsa Rioja
- Turkey + Gravy
- Lemon-Buttercrust Rolls, Mini Sub Rolls + Naan

**MEDITERRANEAN BOWLS**
- Guest Interactive
- Base: Greens (Arugula, Baby Spinach, Super Greens)
- or Grains (Black Lentils, White Rice, Brown Rice)
- Proteins: Roast Chicken, Falafel, Tiny Meatballs, Roasted Veggies
- Spreads: Hummus, Whipped Spiced Feta, Tzatziki
- Toppings: Tomatoes + Onions, Chopped Cucumber, Chopped Olives
- Pickled Onions, Mint, Crumbled Feta, Jalapeño
- Dressings: Lemon-Tahini, Greek Vinaigrette, Yogurt-Dill

**MIDDLE EASTERN MEZZA II**
- Beef Kibbeh, Lamb Kebabs, Roasted Garlic Falafel
- Hummus Two-Ways, Haloumi, Baba Ganoush, Tzatziki
- Vegetables, Grilled Artichokes, Tabbouleh, Israeli Salad
- Spicy Yellow Lentils, Stuffed Grape Leaves, Mixed Olives
- Naan + Pita

**NOODLE BOXES + DUMPLINGS**
- Boxes: Pad Thai with Shrimp, Chicken + Peanuts
- Szechuan Dragon Noodles + Beef
- Sesame Lo Mein + Vegetables
- Dumplings: Vegetable, Pork, Shrimp
- Add-ins: Cilantro, Bean Sprouts, Scallion, Lime, Hoisin
- Sweet Chili, Soy-Ginger + Sriracha

**NOODLES + LETTUCE WRAPS**
- Ginger-Lime Shrimp, Lemongrass Chicken, Thai Beef
- Guest Choice: Glass Noodles, Lo Mein Noodles or Bibb Lettuce Cups
- Toppings: Snow Peas, Mushrooms, Red Peppers, Peanuts, Scallions
- Bean Sprouts, Cilantro, Lime Wedges
- Sauces: Hoisin, Sriracha, Soy-Ginger

**PASTA PRONTO**
- Bucatini Marinara, Gemelli Cacio e Pepe, Ricotta Ravioli Carbonara
- Shaved Parmesan, Red Pepper Flakes, Fresh Basil
- Rustic Tuscan Bread, Herbed Olive Oil

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy. Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.*
Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.

Stations

Some Stations are appropriate for both Cocktail Receptions as well as Dinner Parties. Please consult your Event Producer for more information.

SALAD "COCKTAILS" PLEASE SELECT FOUR
Caprese Salad, Grape Tomato, Bocconcini, Fresh Basil
Extra Virgin Olive Oil
Greek Salad, Feta, Black Olives, Pepperoncini, Vinaigrette
Maine Shrimp, Orzo + Pink Grapefruit, Citrus Vinaigrette
New England Succotash, Basil-Chive Dressing
Red + Yellow Watermelon Salad, Feta, Niçoise Olives + Mint
Roasted Vegetable Quinoa, Aged Sherry Vinaigrette
Toasted Farro, Duck Confit, Wild Mushroom

SATAY STATION PLEASE SELECT THREE
Chimichurri Beef, Salsa Verde
Citrus Shrimp, Mango-Jalapeño Sauce
Grilled Lamb, Tzatziki
Marinated Tofu, Beet Ketchup
Roasted Garlic Falafel, Sauce Piquant
Thai Chicken, Peanut Sauce

SLIDERS + DOGS
3-Ounce Burgers: Cheeseburger, Plain + Veggie
All-Beef Hot Dogs
Soft Potato Buns, Shoestring French Fries, Onion Rings
Caramelized Onion, Mushrooms, Bibb Lettuce, Tomato, Red Onion
Bread + Butter Pickles, Garlic Aioli, Ketchup
BBQ Sauce, Yellow Mustard, Sweet Relish

TARTINES PLEASE SELECT THREE
Beef, Crispy Onions, Horseradish Cream
Brie, Fig Jam, Toasted Pecans, Balsamico
Cheddar, Bacon, Caramelized Onions, Apple Butter
Chicken, Red Grapes, Almonds, Cider Vinegar Aioli
English Pea, Ricotta, Lemon
Grilled Vegetables + Romesco
Rosemary Ham, Gruyère, Whole Grain Mustard
Smoked Salmon, Chive Cream Cheese

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy.

Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.
Beverages

Specialty Bars
Bubbly
Champagne Cocktail, French 75, Kir Royale, Fresh Fruit

Brunch
Bellini, Bloody Mary, Mimosa

Craft Beer
Selection of Ales, Lagers, Local Brews

On the Rocks
Negroni, Old Fashioned, Sazerac, White Russian

Martinis
Clementine-Pomegranate, Watermelon-Ginger, Cranberry-Lime
Minted Grapefruit, Classic

Mojitos
Traditional or with Freshly Muddled Fruit

Roaring Twenties
Bee’s Knees, Manhattan, Martini, Mint Julep, Whiskey Sour

Non-Alcoholic
To Cool Down
Watermelon-Ginger Agua Fresca, Blackberry Dandy
Passion Peach Iced Tea, Strawberry-Basil Lemonade

To Warm Up
Hot Apple Cider, Housemade Hot Cocoa, Cinnamon-Apple Sparkler

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your sales associate if a person in your party has a food allergy. Menus are designed according to seasonal & market availability. Please be aware that not all items may be available at the time of your event & items are subject to change. All items seasonal in nature will be adapted & modified per season.
THE CATERED AFFAIR

Boston, New England, + Beyond

Hingham 781.982.9333
Boston Public Library 617.859.2282
Harvard Art Museums 781.763.1333
ICA/Boston 617.807.7055
thecateredaffair.com