



## PARTIES TO GO WINTER 2020

This menu is designed for self-service parties. Reheating instructions are provided for all items. Staff and rental equipment may be available upon request. \* Designates Gluten Free

### HORS D'OEUVRES

all priced per 18 pieces unless otherwise noted

**Mini Beef Wellington wrapped in Puff Pastry  
served with Mustard Cognac Bernaise Aioli** \$34

**Hand Wrapped Maple Glazed Scallops  
in Bacon** \$36

**Chicken Potstickers  
with Sweet Soy Reduction** \$24

**Homemade Maine Crab Cakes  
with Chipotle Aioli** \$36

**Mini Cheeseburger Sliders  
with Balsamic Tomato Ketchup** (dozen) \$43

**Porcini Crusted Marscapone  
Stuffed Risotto Arancini** \$28

**Grilled Chicken Sate  
with Mango Lime Hot Sauce** \* (2 oz) \$36

**Vegetable Summer Rolls with Mint, Cilantro,  
Thai Basil and Apricot Chili Sauce** \* \$27

**Corn and Cilantro Fritters  
with Fire Roasted Red Pepper Coulis** \$28

**Fried Bianco Lasagne Bites  
with Roasted Marinara Sauce** \$28

**Grilled Prosciutto and Rosemary  
Wrapped Shrimp with Aioli** \* \$45

**Vegetable Maki Rolls with Julienne Vegetables,  
Soy, Ginger, and Wasabi** \* \$34

### STATIONARY

#### **Cheese and Crackers Display**

selection of Domestic and Imported Cheeses with Assorted Crackers and Dried Fruits  
\$4.50 per serving - 15 min

#### **The Cured Cheese and Charcuterie Grazing Box or Platter**

includes a variety of cheeses and meats served with dried fruit, honey, nuts, homemade pickles, sweet peppers, Grissini, crackers, baguette and wooden disposable utensils

Small serves 6-10 \$70 ~ 3 Types of Meats & Cheese

Large serves 10-20 \$140 ~ 4 Types of Meats & Cheese

#### **Crudite Display of Vegetables**

includes Bell Peppers, Celery, Carrots, Tomatoes, Cucumbers, Cauliflower, Sugar Snap Peas and Zucchini with Hummus \*

\$3.75 per serving - 15 serving minimum | \$4.00 per individual cup - 15 serving minimum

#### **Mini Take-out Containers with Cool Noodle Salad of Lo Mein Noodles, Julienne Vegetables and Spicy Peanut Sauce**

\$2.75 - 15 minimum

#### **Hummus with Extra Virgin Olive Oil, Tabbouleh, Marinated Olives and Homemade Pita Chips**

\$28 serves 10 | \$4 per individual cup - 10 min

#### **Individual Seven Layer Dip Cups with Corn Tortilla Chips**

\$4.50 - 10 minimum

The Chef's Table | 781.826.3320 | [info@tctcatering.com](mailto:info@tctcatering.com)

## SALADS

### Field Green Salad

with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette \*

\$35 serves 10 | \$65 serves 20

### Smoked Pear Salad

with Field Greens, Dried Cranberries, Toasted Pecans, Crumbled Goat Cheese, and Spun Carrots with Cranberry Vinaigrette \*

\$47 serves 10 | \$90 serves 20

### Arugula & Radicchio Salad

with Oven Roasted Acorn Squash, Pomegranate Seeds, Roasted Pecans, Goat Cheese and Cider Vinaigrette\* Served with Grissini Croutons (not GF, packaged separately)

\$45 serves 10 | \$85 serves 20

### Classic Caesar salad with Homemade Croutons and Pecorino Romano

\$35 serves 10 | \$65 serves 20 | \$4.5 Individual cups - min 10

### Fresh Seasonal Fruit Salad \*

\$4.00 per serving - 10 minimum | \$4.25 per mini fruit cup

## SOUPS

Priced per quart

**Please inquire about our weekly soup**

## HEARTY FINGER SANDWICHES

Priced per dozen. Minimum 1 dozen per variety, minimum of 3 dozen per order.

Available pattered or individually wrapped in butcher's paper (additional fee for butchers paper)

**Chicken Salad Roll-up with Grapes and Pecans \$45**

**Smoked Turkey with Cranberry-Sage Aioli on Country Roll \$45**

**Honey Ham with Swiss and Orange Dijon Aioli on a Tuscan Roll \$45**

**Beef Tenderloin with Roasted Red Peppers, Field Greens and Horseradish on a Baguette \$55**

**Grilled Vegetables with Hummus and Field Greens on a Tuscan Roll \$53**

## SIDES

(Priced per quart unless noted otherwise - quarts generally serve 4-6)

- |  |  |
|--|--|
| <b>Mashed Yukon Potatoes *</b> \$13              | <b>Green Beans Almandine *</b> \$15                        |
| <b>Herb Roasted Red Creamer Potatoes *</b> \$13  | <b>Roasted Butternut Squash *</b> \$15                     |
| <b>Basmati Rice with Laurel and Thyme *</b> \$12 | <b>New England Coleslaw *</b> \$12                         |
| <b>Seasonal Vegetables</b>                       | <b>Traditional Potato Salad *</b> \$12                     |
| <b>Roasted with Olive Oil &amp; Thyme *</b> \$15 | <b>Coriander Corn Bread</b> \$17<br>half pan- serves 15-20 |
|  | <b>Dinner Rolls</b> \$8 per dozen                          |

## IN-HOUSE CURED AND SMOKED BBQ

### Memphis Style Pork Ribs with Sweet Cured BBQ Sauce \*

\$28 per full rack

### Texas Style Whole Beef Brisket with Sweet Onion BBQ Sauce \*

11 lb brisket -serves 20-25 \$175

### North Caroline Pulled Pork with Coleslaw and Rolls

\$96 half tray with 24 rolls | \$180 for full tray with 48 rolls

### In-House Sweet Italian Sausage with Sautéed Peppers and Onions \*

\$40 for half tray

## POULTRY

### Baked Chicken Penne

with Roasted Tomato Sauce topped with Mozzarella and Herbs

\$30 half tray | \$55 full tray

### Chicken, Broccoli and Penne

\$30 half tray | \$55 full tray

### Chicken Roulade stuffed with Asparagus and Brie \*

\$70 half tray | \$120 full tray

### Chicken Marsala with Mushrooms & Mirepoix \*

\$7.75 per serving - 8 minimum

### Chicken Piccata with Lemon Caper Sauce \*

\$7.75 per serving - 8 minimum

## **BEEF**

### **Sliced Filet of Beef Platter**

served with Horseradish Cream, Caramelized Onions and Rolls  
\$190 - serves 18

### **Herb Crusted Sirloin Roast with Horseradish Sauce \***

\$140 - serves 10-12

### **Teriyaki Glazed Sirloin Tips with Grilled Peppers and Onions \***

4 oz per person - \$70 half tray | \$130 full tray

### **Fig Braised Boneless Beef Short Ribs**

\$\$\$\$ per 5

### **Classic Meat and Cheese Lasagne**

\$32 - serves 10-12

### **Meatballs with Marinara Sauce**

\$32 - half tray

## **SEAFOOD**

### **Garlicky Shrimp and Bowtie Pasta with Fresh Herbs, Lemon and Asparagus**

\$80 half tray | \$135 full tray

### **Mustard Ginger Glazed Salmon \***

\$11 per serving - 10 minimum

### **Twin Grey Stole**

stuffed with Lobster and Scallops and topped with Herbed Buttered Panko  
\$14 per serving - 10 minimum

### **New England Style Baked Stuffed Lemon Shrimp**

\$80 half tray - serves 12

## **VEGETARIAN**

### **Grilled Black Bean Cake with Sweet Potato Cowboy "Caviar" \***

\$7.00 per serving - 8 minimum

### **Tuscan Vegetable Lasagne**

\$38 - serves 10-12

### **Pasta Primavera**

\$40 half tray | \$70 full tray

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\$40 half tray | \$70 full tray

## KIDS

**Crispy Chicken Tenders with Sweet and Sour**  
\$24 per dozen

**Mac n Cheese**  
\$25 half tray

## DESSERTS

**Fresh Baked Cookies:**  
Chocolate Chip | Peanut Butter | Chocolate Chocolate Chunk | Maria's Molasses  
\$18 per dozen - minimum 1 dozen per variety

**Homemade Squares and Bars:**  
Brown Butter Butterscotch Bars | Chocolate Fudge Brownies | Raspberry Crumble Squares  
Blueberry Squares | Lemon Curd Squares  
\$20 per dozen - min 1 dozen per variety

**Individual "Death by Chocolate" Trifles**  
\$4.50 each - min 8

**Individual Mixed Berry Trifles**  
\$4.50 each - min 8

## BRUNCH

### **Ginger and Dijon Crusted Half Spiral Ham with Pommery Mustard \***

\$75 - serves 15-20 (subject to vendor availability)

### **French Toast Bake**

topped with Blueberry Compote, Oatmeal Crumble and Toasted Pecans

\$36 - half tray

### **Assorted Muffins**

**Lemon Blueberry, Cinnamon Chocolate Chip and Cranberry Walnut**

\$30 per dozen - minimum 1 dozen per variety

### **Potato Home Fries with Onions and Peppers \***

\$26 - half tray

### **Maple Glazed Bacon \***

\$2.00 slice - minimum 24 slices

## BISTRO STYLE QUICHE

each serves 10-12

**Quiche Lorraine - Ham and Swiss** \$29

**Broccoli and Cheese** \$29

## Individually Packaged Brunch Boxes

minimum of 10 per each variety | includes Plastic Wrap Flatware | select one combination per order of 10

**Quiche Options \$10 per person:**

**Quiche Lorraine - Ham & Swiss**

**Broccoli & Cheese Quiche**

### **Sides:**

(Select two per box)

**Fruit Salad | Strawberry & Spinach Side Salad | Field Green Side Salad**

**Lemon Blueberry Muffin | Cinnamon Chocolate Chip Muffin**

## Individually Packaged Sandwich Boxes

minimum of 10 per each variety | includes Plastic Wrap Flatware | select one combination per order of 10

### Sandwich Options \$12 per person:

**Chicken Salad Roll-Up with Grapes and Pecans**

**Smoked Turkey with Cranberry-Sage Aioli on a Tuscan Roll**

(available on Tuscan Roll or Gluten Free Wrap)

**Beef Tenderloin with Roasted Red Peppers, Field Greens, and Horseradish on a Baguette**

(additional \$1 each)

**Grilled Vegetables with Hummus and Field Greens on a Tuscan Roll**

### Sides:

(Select two per box)

**Pasta Salad | Fruit Salad | Cole Slaw | Potato Salad | Homemade Gaufrettes**

### Dessert:

(Select one: additional \$1 per order)

**Chocolate Chip Cookie | Chocolate Crinkle Cookie | Peanut Butter Cookie | Chocolate Fudge Brownie**

## Individually Packaged Salad Boxes

minimum of 10 per each variety | includes Plastic Wrap Flatware | select one combination per order of 10

### Salad Options:

**Grilled and Chilled Lemon and Herb Sliced Chicken Breast** \$12

over Quinoa, Watercress, Snap Peas, Tomatoes, Cucumbers, and Red Onion with Basil Vinaigrette

**Grilled and Chilled Sliced Adobo Rubbed Flank Steak** \$13

over Greens with Smokey Tomato Salsa, Chipotle Aioli, and Crispy Tortilla Strips

### Sides:

(Select one per box)

**Pasta Salad | Fruit Salad | Cole Slaw | Potato Salad | Homemade Gaufrettes**

### Dessert:

(Select one: additional \$1 per order)

**Chocolate Chip Cookie | Chocolate Crinkle Cookie | Peanut Butter Cookie | Chocolate Fudge Brownie**

**At least 5-7 days notice is requested whenever possible.**

Week of, orders may be closed out to continue ensuring a limited number of staff are in the building at once to ensure safety for all clients and staff.

All prices subject to 3% admin charge and 7% Meals Tax. A credit card or deposit will be needed when order is placed to hold reservation.

All items are served on high quality plastic or oven ready disposable pans.  
All appropriate menu items come with complete re-heating instructions.

Delivery, within a 4 hour window, is available for an additional fee depending upon location and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform us if a person in your party has a food allergy.