



THE CATERED AFFAIR  
Fall / Winter Menu



Please enjoy this small taste of our menu.  
The Catered Affair is proud to work with you and create a unique menu that compliments your personal tastes and vision.

# Passed Hors D'oeuvre

## Vegetarian

Apple Tarte Tatin with Herb Chèvre  
Asparagus & Goat Cheese Tartlets  
Baby Artichoke Fritters with Sundried Tomato Checca  
Brie, Pear & Almond Phyllo Flowers  
Cucumber Cups, Avocado Mousse & Mango Salsa  
Eggplant Fritters, Fresh Mozzarella, & Tomato-Basil Relish  
Flatbread with Fig, Gorgonzola, & Balsamic  
Grilled Portobello Crostini, Shallot-Balsamic Relish, Truffle Oil  
Grilled Zucchini Ribbons with Mint & Chèvre  
Minted Zucchini Fritters with Za'atar Aioli  
Pumpkin Gnocchi Spoons with Mascarpone & Sage  
Raspberry-Brie Feuille de Brik  
Roasted Fig, Robiola & Pistachio Bruschetta  
Sun-Dried Tomato, Smoked Mozzarella & Basil Tartlets  
Truffled Fried Macaroni & Cheese Bites  
Truffled Wild Mushrooms in Roasted Potato Boxes  
Wild Mushroom Spring Rolls with Ginger Cream

## Sips

Butternut Squash, Apple & Onion Bisque  
New England Clam Chowder  
Maine Lobster Bisque with Cognac Drizzle  
Wild Mushroom Cappuccino with Truffle Foam

## Beef / Lamb / Pork

Asian Meatballs on Snow Pea Picks  
Beef Satay with Thai Spiced Peanut Sauce  
Beef Tenderloin Crostini with Artichokes  
Arugula Pesto, Asiago  
Blue Cheese Popovers with Beef & Horseradish Cream  
Korean Beef Tacos with Kimchi & Lime  
Mini Steak Frites  
Short Rib Tacos with Cheddar & Tomato  
Short Rib Sliders with Truffle Fondue & Arugula  
Steak au Poivre Crostini with Roasted Garlic Aioli  
Thai Beef Salad in Crisp Wonton Cups  
Baby Lamb Chops with Preserved Lemon Chutney  
Grilled Lamb, Mint & Feta Flatbread  
Lamb Lollipops with Cilantro-Mint Pesto  
Spiced Lamb Flatbread with Apricot-Pistachio Chutney  
BLT Cherry Tomatoes  
Butternut Squash Risotto Stacks, Sage, Bacon  
& Garlic Aioli  
Chorizo Beignets with Romesco Sauce  
Ham, Cheddar & Apple Charlottes  
Petit Croque Monsieurs  
Savory Whoopie Pies with Corn, Bacon & Cheddar



# Passed Hors D'oeuvre



## Poultry

- Chicken Satays with Thai Spiced Peanut Sauce
- Chicken, Asparagus & Shiitake Wraps with Lemongrass Sauce
- Chicken, Bacon & Spinach Cakes with Shiitake Mushrooms
- Chicken in Romaine Leaves with Lime Hot Sauce
- Curried Chicken Buchettes with Toasted Almonds
- Curried Chicken Papadums
- Kaffir Lime Chicken in Roasted Squash Boxes
- Griddled Chicken & Pear Monte Cristos with Pear Chutney
- Truffled Chicken Pot Pies
- Waldorf Chicken Salad Cups
- Brioche French Toast With Foie Gras & Roasted Pears
- Fried Olives with Duck Confit & Smoked Gouda
- Parmesan Puffs with Smoked Duck, Gorgonzola & Figs
- Peking Duck Wraps with Hoisin & Scallion
- Sesame Duck Tacos
- Wild Rice Pancakes with Duck Confit  
& Cranberry Chutney



## Seafood

- Open-Face Ahi Tuna Clubs
- Tuna Tartare Cornets with Wasabi Aioli
- Seared Tuna on Garlic Crostini with White Beans
- Bacon-Wrapped Diver Scallops
- Coconut Shrimp Cakes with Tamarind-Ginger Sauce
- Lime-Ginger Grilled Shrimp & Citrus Aioli
- Tarragon & Coriander Poached Shrimp
- Lime-Ginger Crab Salad in Cucumber Cups
- Maine Crab Cakes with Cajun Remoulade
- Codfish Cakes with Pineapple-Chili Salsa
- Endive Spears with Lobster, Pink Grapefruit & Avocado
- Lobster Arancini with Saffron Aioli
- Lobster Fajitas with Mango-Chili Salsa
- Lobster Popovers with Whiskey Cream
- Mini Lobster Rolls with Lime Mayonnaise
- Saffron Poached Lobster Spoons with Fennel Confit
- Seven Layer Smoked Salmon Bites
- Smoked Salmon Lavosh with Citrus Crème Fraîche
- Housemade Potato Chips with Crème Fraîche & Caviar





# First Course

## Soup

Carrot-Orange  
*Ginger Cream*

Duck Consommé  
*Vegetable Brunoise, Wild Mushroom Dumplings*

Parsnip Velouté  
*Toasted Cashews, Curry Oil*

Butternut Squash, Apple & Onion Bisque  
*Toasted Cinnamon Crème Fraîche*

Pumpkin, Ginger & Lemongrass Bisque  
*Native Lobster*

New England Clam Chowder  
*Mini Corn Muffin, Chive Oil*

Wild Mushroom  
*Madeira, Mushrooms & Gremolata*

Roasted Tomato Bisque  
*Basil Oil, Pesto Croûtons*

Wild Mushroom "Cappuccino"  
*White Truffle Foam*



## Plated

Artichoke Barigoule & Chèvre Tart  
*Petite Herb Salad, Sun-Dried Tomato Vinaigrette*

Cumin Seared Ahi Tuna  
*Carrot Ribbon Salad, with Aromatic Spices, Mint, & Orange*

Champagne Risotto  
*Herb Salad*

Panzanella with Fire Roasted Tomatoes & Burrata

Butternut Squash & Gruyère Tartlet  
*Salad of Baby Lettuces, Toasted Hazelnuts, Aged Sherry Vinaigrette*

Mushroom, Caramelized Onion & Gruyère Tart  
*Baby Lettuces, Sherry Vinaigrette*

Pan-Seared Diver Scallops  
*White Truffle Risotto*

Pumpkin Agnolotti  
*Sage Brown Butter, Toasted Pepitas*

Chilled Maine Crab & Mango Napoleon  
*Avocado Purée*

Butter Poached Maine Lobster & Mascarpone Agnolotti  
*Verjus Lobster Sauce*

Roasted Quail with Pomegranate Glaze  
*Baby Greens & Thyme-Roasted Wild Mushrooms*



# First Course

## Salad

Arugula & Baby Greens  
*Mango, Water Chestnuts, Toasted Pistachios*  
*Champagne Vinaigrette*

Arugula & Lolla Rossa with Tiny Tomatoes  
*Shaved Fennel, Warm Coach Farms' Goat Cheese Fritter*  
*Balsamic Vinaigrette*

Baby Greens, Arugula & Pancetta  
*Tomatoes, Gorgonzola Toast, Sherry Vinaigrette*

Baby Spinach, Frisée, Smoked Trout  
*Tart Apples, Sun Dried Currants, Sliced Almonds*  
*Lemon Dijon Vinaigrette*

Baby Spinach with Great Hill Blue & Honeycrisp Apples  
*Warm Bacon Vinaigrette*

Boston Lettuce, Frisée & Endive  
*Gala Apples, Dried Cranberries, Grafton Village Cheddar*  
*Honey-Dijon Vinaigrette*

Baby Greens  
*Beets, Oranges, Vermont Brie "Croque"*  
*Aged Sherry Vinaigrette*

Baby Beets  
*Champagne Poached Pear, Candied Pecans, Chèvre*  
*Cabernet Sauvignon Vinaigrette*

De-constructed Caesar Salad  
*Grilled Marinated Shrimp, Asiago Flan, Parmesan Crisp*  
*Sourdough Croûtons, Caesar Vinaigrette*

Farm Stand Salad  
*Tomatoes, Cucumbers, Sweet Onions, Celery Hearts*  
*Roasted Asparagus, Garlic Croûtons*  
*Garden Herb Vinaigrette*

Mesclun Greens with Roasted Pears  
*Pomegranates, Toasted Walnuts, Camembert*  
*Champagne-Pear Vinaigrette*

Winter Caprese Salad  
*Oven Cured Tomatoes, Mozzarella, Grissini, Pesto Vinaigrette*

Watercress, Baby Spinach, & Bibb Lettuce  
*Candied Pecans, Great Hill Blue Cheese*  
*Port Wine Vinaigrette*

Bibb, Tatsoi & Frisée  
*Poached Hen Egg, Pancetta, Pear Tomato & Pont L'Évêque*  
*Shaved Truffle Vinaigrette*

Roasted Vegetable Salad  
*Acorn Squash, Baby Carrots, Beets, Fingerling Potatoes*  
*Brussels Sprouts, Roasted Garlic Vinaigrette*

Watercress & Lolla Rossa  
*Roasted Beets, Blood Oranges & Warm Robiola Crostini*  
*Aged Sherry Vinaigrette*

Mixed Baby Greens  
*Navel Oranges, Pink Grapefruit*  
*Avocado, Toasted Pine Nuts, Citrus Vinaigrette*



# Main Course

## Poultry

Berber-Spice Roasted Chicken  
*Saffron Couscous, Golden Raisins, Almonds, Grilled Vegetables*

Pecan Crusted Chicken  
*Caramelized Shallot Whipped Potatoes, Market Vegetables  
Apricot-Mustard Sauce*

Roulade of Chicken Stuffed with Artichokes & Leeks  
*Seasonal Vegetables, Lemon-Chive Risotto, Roasted Pepper Coulis*

Verbena-Braised Chicken  
*Pommes Purée, Asparagus, Baby Carrots, Viognier & Herb Pan Jus*

Grilled Garlic-Rosemary Chicken  
*Polenta with Balsamic Wild Mushrooms, Grilled Vegetables  
Oregano Nage*

Roulade of Chicken with Prosciutto, Fontina & Sage  
*Wild Mushroom Risotto, Oven Roasted Vegetables & Madeira Jus*

Wild Mushroom Stuffed Eberly Farm's Chicken  
*Vegetable Sauté, Sweet Potato Mash, Garlic Jus*

Garlic Roasted Bistro Chicken  
*Oven Cured Tomato, Spaghetti Squash & Basil Sauté  
Wilted Spinach, Pan Jus*

Roast Breast of Long Island Duck with Leg Confit  
*Two Potato Gratin, Caramelized Brussels Sprouts  
Michigan Dried Cherry Sauce*

Grilled Breast of Duck  
*Herb Couscous, Asparagus, Blackberry Jus*



## Lamb

Braised Lamb Shank  
*Truffled Chive Gnocchi, Caramelized Delicata Squash  
Port Wine-Thyme Glaze*

Espresso Roasted Lamb Sirloin  
*Potato & Garlic Galette, Roasted Vegetables  
Red Wine Reduction*



Herb Crusted Rack of Lamb  
*Yukon Gold & Sweet Potato Pavé, Market Vegetables  
Roasted Garlic Jus*

Rack of Lamb Provençal  
*Hasselback Potato, Roasted Zucchini with Ratatouille  
Mustard Seed Jus*

Roasted Lamb Sirloin  
*Potato Leek Pavé, Haricot Verts, Asparagus, Baby Carrots  
Mustard-Thyme Pan Jus*

Herb Crusted Lamb Loin  
*Crisp Truffled Potato Cake, Broccoli Rabe  
Toasted Garlic & Sunchokes, Herb Jus*

## Beef

Grass Fed Beef Wellington  
*Wild Mushroom Tart, Organic Carrot Purée, Foie Gras Butter*

Grilled Hanger Steak  
*Wild Foraged Mushroom & Potato Cake, Haricots Verts  
Oven Cured Tomato, Roasted Garlic, Red Wine Jus*

Herb Crusted Filet of Beef  
*Braised Beef Agnolotti, Roasted Heirloom Carrots  
Vintner's Sauce, Truffle Foam*

Pepper-Crusted Filet of Beef  
*Wilted Ruby Chard, Autumn Root Vegetables, Gorgonzola Polenta*

Red Wine-Thyme Braised Short Ribs  
*Parsnip Purée, Roasted Root Vegetables, Horseradish Gremolata*

Steak "Frites" with Crispy Shallots  
*Potato Rösti, Roasted Asparagus, Truffle Butter*

Charred Beef Sirloin with Soy, Garlic & Coriander  
*Wilted Baby Spinach, Carrot Purée, Potato Fondant*

Parmesan Crusted Filet of Beef  
*Roasted Shallots, Potato Gratin, Butternut Squash  
Baby Spinach, Thyme Jus*

Port Braised Beef Short Ribs  
*Butternut Squash Purée, Honey Glazed Parsnips  
Horseradish Snow*

Hoisin Lacquered Beef Short Ribs  
*Golden Beet & Edamame Risotto, Sesame Spinach*





# Main Course

## Seafood

Artichoke Crusted Salmon  
*Potato Purée, Wilted Arugula, Tomato-Chive Beurre Blanc*

Herb Crusted Sea Bass  
*Roasted Tomato Risotto, Haricots Verts, Baby Carrots  
Lemon Beurre Blanc*

Seared Filet of King Salmon  
*Roasted Onion, Butternut Squash Gnocchi, Heirloom Carrots  
Lobster Butter Emulsion*

Pink Peppercorn Crusted Swordfish  
*Crispy Potato Cake, Sugar Snap Peas, Baby Carrots  
Passion Fruit Beurre Blanc*

Pistachio Crusted Arctic Char  
*Butternut Squash Risotto, Market Vegetables  
Champagne Beurre Blanc*

Miso Roasted Sea Bass  
*Golden Beet & Edamame Risotto, Oven Roasted Asparagus  
Carrot, Snow Pea & Radish Threads, Teriyaki Beurre Blanc*

Sea Bass Provençal  
*Roasted Mediterranean Vegetables  
Niçoise Olive & Heirloom Tomato Relish*

Basil Seared Halibut  
*Parmesan Gnocchi, Butternut Squash, Braised Organic Greens*

Pan Roasted Halibut  
*Wild Mushroom Risotto, Wilted Spinach, Lemon Chive Butter*

Lemon, Horseradish & Chive Crusted Halibut  
*Roasted Tomato Mashed Potatoes, Cipollini Onions  
Haricots Verts, Basil Vinaigrette*

Roasted Halibut  
*Meyer Lemon Risotto, Braised Escarole, Warm Lobster Vinaigrette*



## Duet

Filet of Beef, Seared Diver Scallops  
*Parsnip Purée, Market Vegetables, Truffle Jus*

Grilled Hanger Steak, Maine Crab & Cod Cakes  
*Pommes Purée, Baby Carrots, Haricots Verts, Charred Tomato Compote*

Filet of Beef, Sea Bass Provençal  
*Barigoule Artichokes, Potato Pavé, Charred Tomato Compote*

Filet of Beef, Butter Poached Maine Lobster  
*White Onion Purée, Market Vegetables, Herb Butter*

Roulade of Chicken Stuffed with Artichokes & Leeks  
Seared Filet of Salmon  
*Roasted Vegetable Risotto, Bell Pepper Coulis*

## Vegetarian / Vegan

Butternut Squash Agnolotti  
*Toasted Cinnamon-Sage Brown Butter*

Wild Mushroom Risotto with Market Vegetables  
Roasted Bell Pepper with Creamy Saffron Risotto  
*Tomato Concassé, Broccolini, Parmigiano-Reggiano*

Oven Roasted Acorn Squash, Wild Mushroom Barley Risotto  
*Woodchuck Hard-Cider Reduction*

Roasted Zucchini with Ratatouille  
*Portobello Mushroom, Spaghetti Squash, Tomatoes, Basil  
Parmesan, Roasted Garlic Whipped Potatoes*

Sweet Potato & Quinoa Cake  
*Dried Cranberries, Sautéed Kale, Cranberry-Orange Relish*

Pumpkin Cannelloni  
*Walnuts & Fried Sage*

Farm Vegetable Torte  
*Aged Cheddar, Pommes Purée*

Wild Mushroom Risotto  
*Roasted Acorn Squash, Braised Ruby Chard, Market Vegetables*

# Dessert

## Passed

- Apple, Peach, Blueberry, or Cherry Pie Pops
- Hot Mulled Cider & Cinnamon Sugar Beignets
- Mini Cones of Assorted Ice Cream & Sorbet
- Selection of Mini Mason Jar Pies
- Mini Milkshakes with Freshly Baked Cookies
- Strawberries Hand-Dipped in Dark & White Chocolate
- S'mores on Sticks
- Selection of Brownie & Cheesecake Pops
- Fresh Fruit Tartlets
- Warm Cinnamon-Apple Dumplings
- Selection of Ice Cream Bon Bons
- Mini Cookie Sandwiches with Ice Cream
- Decadent Chocolate Triangles
- Selection of Mini Whoopie Pies
- Chocolate Sinclairs
- French Macarons
- Salted Fudge Brownies
- Butterscotch Walnut Triangles
- Housemade "Twinkies" & "Yodels"
- Sugar Glazed Cronuts
- Mini Boozy Milkshakes & Floats

## Stations

- Donut Bar  
*Homemade Full & Bite Sized Donuts on Lollipop Sticks  
Chocolate, Butterscotch, Caramel, & Peanut Butter Sauces  
Sprinkles, Coconut, Chopped Peanuts, Bacon, M&M's*
- Mason Jar Bar  
*Strawberry Shortcake, Boston Cream Pie, Grasshopper Pie  
Lemon Meringue, Apple Crumble, Pumpkin Gingersnap,  
Red Velvet Cake, Strawberry-Rhubarb  
Served in Mini Mason Jars*
- Cake Bar  
*"Undressed" Vanilla & Chocolate Cake  
Vanilla, Chocolate & Mocha Buttercream Frosting  
Assorted Ice Cream, Sprinkles, Fresh Berries, Candy Toppings*
- Cheese Boards  
*Artisanal Cheeses from Near & Far  
Fruit, Crackers, French Bread*
- Pie Bar  
*Blueberry-Peach, Apple Crisp, Strawberry-Rhubarb  
Chocolate Cream, Pecan, Served in Mini Pie Tins*
- Shortcake Bar  
*Sweet Cream Biscuits, Fresh Berries, Lemon Curd, Whipped Cream*
- Dessert Four Ways  
*Displays of Lemon, Berry, Chocolate, & Caramel Desserts*

## Plated

- Bartlett Pear & Cranberry Crostata  
*Cinnamon Ice Cream & Warm Caramel Sauce*
- Fresh Fruit Terrine  
*Strawberry Coulis*
- Mango Tart Tatin  
*Coconut Ice Cream & Passion Fruit Coulis*
- Rustic Apple Tart  
*Double Vanilla Ice Cream & Salted Caramel Sauce*
- Warm Chocolate-Almond Bread Pudding  
*Crème Anglaise*
- Lemon Crème Bombe  
*Mixed Berries*
- Passion Fruit Charlotte  
*Caramelized Pineapple*
- Triple Chocolate Bombe  
*Strawberry Compote, Salted Caramel*
- Chocolate Bavarian  
*Caramelized Bananas, Caramel Ice Cream, Chocolate Sauce  
Fleur de Sel*
- Decadent Flourless Chocolate Torte  
*Banana Sabayon*
- Salted Caramel Budino  
*Chocolate Crumbs, Whipped Cream, Fresh Fruit Brochette*
- Lemon Soufflé Glacé  
*Raspberry Coulis*
- Key Lime Pie with Graham Cracker Crust  
*Blackberry Coulis*



# Late Night

## Late Night Snacks

- Breakfast Burritos Wrapped in Parchment
- Crispy Chicken Fingers with Honey Mustard
- Grilled Buffalo Chicken Skewers with Creamy Blue Cheese
- Ball Park Pretzels in Parchment with Yellow Mustard
- Jalapeño Poppers
- Cheeseburger Sliders & Fries in Kraft Boxes
- Mini Meatball Sliders
- Mini Philly Cheesesteak Subs
- Fried Peanut Butter & Jelly Sandwiches
- Pigs in a Blanket
- Pulled Pork Sliders
- Truffled Parmesan Tator Tots in Paper Cones
- Tomato Soup Sips with Mini Grilled Cheese
- Waffle Battered Chicken Fingers with Jalapeño-Maple Dipping Sauce
- Sweet Potato Fries with Spicy Chipotle Ketchup
- Selection of Mini Pizzas
- Selection of Quesadillas



# Stations

*Some Stations Appropriate for both Cocktail Receptions as well as Dinner Parties. Please Consult your Planner for more information.*

## Curry Bar

*Shrimp, Chicken, Vegetables, Fragrant Basmati Rice  
Mango Chutney, Green Pepper, Scallions, Avocado, Cucumber,  
Tomatoes, Salted Peanuts, Fresh Pineapple, Golden Raisins  
Toasted Coconut, Banana Chips, Yogurt, Plain & Garlic Naan*

## Quesadilla Bar

*Made with La Niña Organic Tortillas  
Grilled Chicken, Grilled Shrimp  
Red Pepper, Papaya, Black Beans, Jack Cheese  
Roasted Corn & Green Onion, Salsa Fresca  
Sour Cream & Chunky Guacamole*

## Noodle Bar

*Lo Mein, Soba, & Udon Noodles (In Take-Out Boxes with Chopsticks)  
Hacked Chicken, Spicy Thai Beef, Ginger-Lime White Shrimp  
Crushed Peanuts, Scallions, Bean Sprouts, Sautéed Mushrooms  
Red Pepper Julienne, Lime Wedges, XO Sauce, Sriracha Sauce  
Soy Sauce & Cilantro*

## Ceviche Bar

*Fresh Ceviche prepared on Chilled Slabs of Pink Himalayan Sea Salt  
Ahi Tuna & Avocado, Yellowtail with Grapefruit  
Scallop, Tomato, & Cucumber, Organic Vegetable Ceviche  
Organic Popcorn with Sea Salt*

## Bountiful Antipasto

*Fresh Vegetables, Sun Dried Tomato Dip, Grissini, Soppressata  
Salumi, Prosciutto, Grilled Asparagus, Roasted Peppers  
Hard Boiled Eggs, Marinated Mushrooms, Artichoke Hearts  
Grilled Eggplant, Pepperoncini, Mixed Olives  
Bocconcini with Sweet 100 Tomatoes & Fresh Basil  
Mussels with Red Bell Pepper Vinaigrette*

## Middle Eastern

*Hummus, Tabbouleh, Baba Ghanoush  
Stuffed Grape Leaves, Israeli Salad, Spicy Yellow Lentils, Halloumi  
Cheese Drizzled with Olive Oil, Muhammara, Mixed Olives  
Pita Chips & Flatbread*

## Tapas

*Cured Serrano Ham & Melon, Spicy Meatballs in a Chunky Tomato  
Coulis, Garlic Shrimp, Manchego, Patatas Bravas  
Marinated Baby Artichokes, Sherried Mushrooms  
Mixed Olives & Caper Berries, Fresh Breads*

## Satay Station

*Thai Chicken with Peanut Sauce  
Beef with Chimichurri  
Shrimp with Arugula & Almond Pesto  
Lobster with Mango-Chipotle Glaze*

## Three Cheese Fondues

*Fontina & Truffled Pecorino Romano Fondue  
Swiss & Gruyere Fondue  
Maytag Blue Cheese & Bacon Fondue  
Accompaniments: Carrots, Asparagus, Apple & Pear Wedges,  
Button Mushrooms, Cauliflower, Steamed Broccoli, Roasted  
Artichoke Hearts, Roasted Potato Wedges  
Tortellini, Fusilli, Focaccia, Crusty Breadsticks, Pretzel Rods  
French Bread, Pumpernickel Bread*

## Brazilian Barbecue

*Marinated Skewers: Beef, Pork, Chicken Wrapped in Bacon, Shrimp  
Feijoada Stew of Chicken & Pork  
Accompaniments: Wilted Collard Greens, Yucca, Fresh Orange  
Farofa, Vinaigrette*

## Charcuterie Board

*Country Pâté, Saucisson en Croute, Soppressata  
Capicola, Prosciutto di Parma, Salumi, Duck Rillettes  
Olives, Cornichons, Pickled Onions, Trio of Mustards  
Baguette*

## Bruschetta Bar

*Grilled Shrimp & Green Olive Tapenade  
Marinated Cherry Tomatoes & Fresh Mozzarella  
Spiced Goat Cheese, Lentil Salad, Caponata  
Roasted Peppers Agrodolce, Roasted Artichoke Hearts  
Grilled Tuscan Bread*

## Seafood Bar

*Freshly Shucked Local Oysters on the Half Shell, Count Neck Clams  
Iced Jumbo Shrimp, Mussels with Red Pepper Vinaigrette  
Spicy Cocktail Sauce, Champagne Mignonette  
Lemon Wedges & Fresh Pepper*

## Grilled Flatbread Pizza Station

*Margherita  
White Clam with Pancetta  
Asparagus, Wild Mushroom & Truffle  
Sausage & Broccoli Rabe  
Great Hill Blue Cheese, Arugula & Roasted Pear  
White Pizza with Pesto, Grilled Shrimp & Arugula  
Lobster, Potatoes, Native Corn & Bacon*

## Dim Sum

*Curried Beef Buns, Shui Mai, Peking Ravioli  
Har Gow, Vegetable Spring Rolls  
Chicken & Beef Satays with Spicy Peanut Sauce  
Soy, Ginger, Hot Mustard & Apricot Dipping Sauces*

## Noodle & Dumpling Bar

*Traditional Pad Thai with Shrimp, Chicken & Peanuts  
Chinese Sesame Rice Noodles with Snow Peas & Bell Pepper  
Spicy Szechuan Dragon Noodles  
Vegetable Gyoza with Ponzu Sauce  
Pork Shui Mai with Soy-Ginger Sauce  
Crispy Vegetable Spring Rolls with Apricot 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 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 Appropriate for both Cocktail Receptions as well as Dinner Parties. Please Consult your Planner for more information.*

## Salad Shaker Bar

*Guests to Select Components; Chefs to Shake & Serve into Glasses*  
*Selection of Organic Greens*  
*Citrus Segments, Honeycrisp Apple, Crispy Shallots, Dried Cherries*  
*Candied Walnuts, Toasted Pistachios, Crumbled Chèvre*  
*Gorgonzola, Crisp Pancetta, Duck Confit, Grilled Shrimp*  
*Grilled Chicken, Champagne Vinaigrette*  
*Shaved Truffle Vinaigrette, Balsamic Vinaigrette, Parmesan Frico*

## Asian Lettuce Wrap Bar

*Five Spice Beef, Lemongrass Chicken & Garlic White Shrimp*  
*Bibb Lettuce Cups, Snow Peas, Crispy Wonton Strips*  
*Chopped Peanuts, Bean Sprouts, Organic Broccoli Slaw*  
*Chicken Noodles, Chili Soy Sauce*

## Burger Bar

*3 oz Beef & Veggie Burgers, Sesame Seed Buns*  
*Shoestring French Fries & Onion Rings*  
*Accompaniments: Classic Cheddar & American Cheeses,*  
*Caramelized Onions, Sautéed Mushrooms, Red Onion, Tomato*  
*Bibb Lettuce, Bread & Butter Pickle Chips*  
*Mayonnaise, Ketchup, BBQ Sauce, Mustard, Relish*

## Falafel & Gyro Station

*Falafel, Greek Lamb, Grilled Oregano Chicken*  
*Hummus, Baba Ghanoush, Tabbouleh, Tahini Sauce, Tzatziki*  
*Olives, Feta, Mini Pita Bread Pockets*

## Mashed Potato Sundae Bar

*Roasted Garlic Mashed Potatoes, Basil Mashed Potatoes*  
*Peruvian Blue Mashed Potatoes*  
*Roasted Pulled Chicken, Sautéed Wild Mushrooms*  
*Shrimp & Scallop Etouffee, Chopped Scallion,*  
*Caramelized Onions, Gravy, Grated Cheddar Cheese*  
*Crumbled Blue Cheese & Crumbled Bacon*

## Grilled Cheese Please

*Mozzarella with Roasted Peppers & Arugula on Ciabatta*  
*Aged Cheddar & Bacon on Sourdough*  
*Robiola & Fontina with Wild Mushrooms on Ciabatta*  
*Old School American Cheese on Buttered White*

## Macaroni & Cheese Bar

*Mac & Cheese Baked in 'Individual' Ramekins*  
*Lobster & Mascarpone*  
*Carbonara with Green Peas & Pancetta*  
*Fontina, Emmental & Gouda*  
*Buffalo Chicken*

## Carving Station

*Tenderloin of Beef, Horseradish Cream, Caramelized Onions*  
*Roulade of Chicken with Spinach & Artichoke, Lemon Chutney*  
*Mediterranean Vegetable Casserole, Baker's Basket of Assorted Rolls*

## Caribbean Station

*Jerk Pork Tenderloin with Mango Chutney*  
*Chicken Empanadas with Cilantro Chutney*  
*Citrus-Crusted Shrimp with Star Fruit, Ginger & Rum*  
*Caribbean Black Beans & Rice, Island Vegetable Strudel*

## Pasta to Order

*Strozzapreti, Campanelle, Herb Ricotta Agnolotti*  
*Arugula Pesto, Roasted Garlic Cream Sauces, Amatriciana*  
*Tiny Veal Meatballs, Wild Mushrooms, Roasted Eggplant*  
*Roasted Peppers, Caramelized Onions*  
*Parmigiano-Reggiano, Hot Pepper Flakes*

## Burrata Bar

*Housemade Burrata with Grilled Slices of Artisan Bread*  
*Accompaniments: Heirloom Cherry Tomatoes, Prosciutto di Parma*  
*Eggplant Caponata, Balsamic Glazed Plums, Toasted Pine Nuts*  
*Pesto, Olive Tapenade, Arugula, Fresh Basil, Mint Leaves*  
*Extra Virgin Olive Oil, Balsamic Vinegar, Grissini*



# Beverages

## 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*

## SPECIALTY BARS

### Bubbly

*Champagne Cocktail, French 75, Kir Royale, Fresh Fruit*

### Brunch

*Bellini, Bloody Mary, Mimosa*

### Craft Beer

*Selection of Ale, Lager, Porter, Stout*

### On the Rocks

*Negroni, Old Fashioned, Sazarac, 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*





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