



THE CATERED AFFAIR
Spring/ Summer 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

- Asparagus & Goat Cheese Tartlets
- Baby Artichoke Fritters with Sundried Tomato Checca
- Brie, Pear & Almond Phyllo Flowers
- Caprese Salad Bites with Black Olive Tapenade
- Cucumber Cups, Avocado Mousse & Mango Salsa
- Eggplant Fritters, Fresh Mozzarella, & Tomato-Basil Relish
- English Pea Bruschetta with Lemon & Mint
- 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
- 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
- Watermelon Cups with Mint & Feta
- Wild Mushroom Spring Rolls with Ginger Cream

Sips

- Balsamic Strawberry Gazpacho
- Ginger Snap Pea
- New England Clam Chowder
- Grilled Vegetable Gazpacho
- Maine Lobster Bisque with Cognac Drizzle
- Champagne & Melon, White Balsamic Foam

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 Brochettes with Toasted Almonds
- Curried Chicken Papadums
- Truffled Chicken Pot Pies
- Waldorf Chicken Salad Cups
- Fried Olives with Duck Confit & Smoked Gouda
- Parmesan Puffs with Smoked Duck, Gorgonzola & Figs
- Peking Duck Wraps with Hoisin & Scallion
- Sesame Duck Tacos



Passed Hors D'oeuvre

Beef / Lamb / Pork

- Asian Meatballs on Snow Pea Picks
- Beef Satays 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 Raspberry-Mint Chutney
- Grilled Lamb, Mint & Feta Flatbread
- Lamb Lollipops with Cilantro-Mint Pesto
- Spiced Lamb Flatbread with Apricot-Pistachio Chutney
- BLT Cherry Tomatoes
- Chorizo Beignets with Romesco Sauce
- Petit Croque Monsieurs
- Savory Whoopie Pies with Corn, Bacon & Cheddar



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
- Saffron Poached Lobster with Fennel Confit
- Lobster Fajitas with Mango Chili Salsa
- Lobster Popovers with Whiskey Cream
- Mini Lobster Rolls with Lime Mayonnaise
- Seven Layer Smoked Salmon Bites
- Smoked Salmon Lavosh with Citrus Crème Fraîche
- Housemade Potato Chips with Crème Fraîche & Caviar
- Swordfish Tostados with Corn-Tomato Salsa





First Course

Soup

Carrot-Orange
Ginger Cream

Chilled Ginger-Snap Pea

Chilled Sweet Potato Vichyssoise
Cilantro 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 Croûtons

Plated

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

Asparagus Crespelle with Sheep's Milk Ricotta
Fresh Basil, Morel Mushrooms & Fava Beans

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

Champagne Risotto
Spring Herbs

Burrata & Heirloom Tomato Salad
Prosciutto, Olive Tapenade

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

Pan-Seared Diver Scallops
White Truffle Risotto

Chilled Maine Crab & Mango Napoleon
Avocado Purée

Butter Poached Maine Lobster & Mascarpone Agnolotti
Verjus Lobster Sauce



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

Asparagus, Artichoke & Oven Cured Tomatoes
Shaved Parmesan, Champagne & Truffle Vinaigrette

Arugula, Watermelon, & Feta
Kalamata Olives, Pickled Red Onion, Mint, Lime Vinaigrette

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

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

Heirloom Tomato with Fresh Mozzarella & Basil
Baby Greens, Pesto Vinaigrette

Arugula & Baby Spinach
Grilled Melon, Prosciutto, Black Pepper-Lime Vinaigrette

Tender Seasonal Greens
Herb Chèvre Toast, Nasturtiums Blossoms, Champagne Vinaigrette

Baby Spinach, Strawberries & Jicama
Peppered-Raspberry Vinaigrette

Arugula, Baby Greens, Crumbled Chèvre
Peaches, Blackberries, Toasted Pine Nuts, Blackberry 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 Purées, Asparagus, Baby Carrots, Viognier & Herb Pan Jus

Roulade of Chicken with Spring Onion & Spinach Farce

Basil Polenta, Heirloom Tomatoes, Artichokes, Fava Beans

Grilled Garlic-Rosemary Chicken

*Polenta with Balsamic Wild Mushrooms, Grilled Vegetables
Oregon Nage*

Thyme Roasted Statler Chicken

Spring Pea Risotto, Chantenay Carrots, Pea Tendrils, Preserved Lemon Jus

Free Range Chicken with Morels & Vidalia Onion

*English Peas, Asparagus, Herb-Roasted New Season Potatoes
Thyme Jus*

Grilled Breast of Duck

Summer Herb Couscous, Asparagus, Blackberry Jus



Lamb

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

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*

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

Dry Aged Beef Sirloin

*Corn Purée, Asparagus, Oven-Cured Vine Ripened Tomato
Crispy Potato Cake, Madeira Jus*

Grilled Marinated Filet of Beef

Spring Pea Risotto, Market Vegetables, Cabernet Reduction

Herb-Crusted Filet of Beef

Pomme Rösti, Vidalia Onion Purée, Morels & Fava Beans

Grilled Filet of Beef

*Basil Whipped Potatoes, Caramelized Vidalia Onions
Green & White Asparagus, Charred Tomato Compote*

Herb Crusted Filet of Beef

*Potato-Leek Croquette, Carrot Purée, English Peas
Madeira Jus*



Main Course

Seafood

Artichoke Crusted Salmon

Potato Purée, Sweet Peas, Tomato-Mint Vinaigrette

Pan Roasted Halibut

*Organic Fingerling Potatoes, Crunchy Spring Vegetables
Clear Tomato Basil Broth*

Butter Poached Maine Lobster

Stuffed Heirloom Tomato, Sweet Native Corn, Asparagus

Herb Crusted Sea Bass

Roasted Tomato Risotto, Haricots Verts, Artichoke Hearts & Baby Carrots, Lemon Beurre Blanc

Pink Peppercorn Crusted Swordfish

*Crispy Potato Cake, Sugar Snap Peas, Baby Carrots
Passion Fruit 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*

Herb Roasted Halibut

*Heirloom Potato Confit, Oyster Mushrooms
Green & White Asparagus, Tomato Fondue*

Basil Seared Halibut

*Parmesan Gnocchi, Fava Beans, Heirloom Tomato
Braised Organic Greens*

Lemon, Horseradish & Chive Crusted Sea Bass

*Roasted Tomato Mashed Potatoes, Cipollini Onions
Haricots Verts, Basil Vinaigrette*

Roasted Halibut

Meyer Lemon Risotto, Braised Escarole, Warm Lobster Vinaigrette

Skillet Roasted Cod

Fricassee of Littleneck Clams, Chorizo, Fingerling Potatoes & Corn

Grilled Filet of Salmon

*Basil Whipped Potato, Zucchini "Spaghetti"
Roasted Bell Pepper Coulis*



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

Wild Mushroom Risotto with Market Vegetables

Roasted Bell Pepper with Sweet Pea Risotto

Tomato Concassé, Broccolini, Parmigiano Reggiano

Roasted Zucchini with Ratatouille

*Portobello Mushroom, Eggplant, Tomatoes, Basil, Parmesan
Roasted Garlic Whipped Potatoes*

Spring Pea & Mascarpone Agnolotti

Baby Carrots, Pea Shoot Salad, Truffle Foam

Roasted Corn & Zucchini Galette

Haricots Verts, Heirloom Potatoes, Charred Tomato Compote

Asparagus & Ricotta Crespelle

Morels, Fava Beans & Pea Shoot Salad

Farm Vegetable Torte

Aged Cheddar, Pommes Purée

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

- 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*

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*

Bountiful Antipasto

*Fresh Vegetables, Sun Dried Tomato Dip, Grissini, Soppresata
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*

Charcuterie Board

*Country Pâté, Saucisson en Croute, Sopresata
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





THE CATERED AFFAIR

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