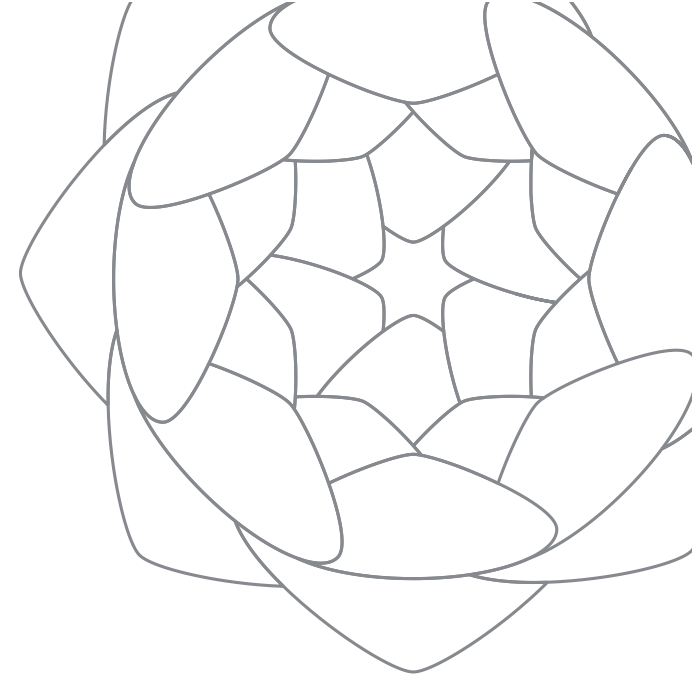


THE CATERED AFFAIR

Sample Catering Menus 2023 -2024







COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

Garden Pea Tartine

Avocado Cucumber Cups

Korean Beef Tacos Chicken + Bacon Cakes

GRILLED FLATBREAD STATION

Wild Mushroom + Truffle

Italian sausage + broccoli rabe

Fig, Prosciutto + Taleggio

NOODLE STATION

Pad Thai with Shrimp, Chicken + Peanuts

Schezuan Dragon Noodles with Beef

Dumplings to include Pork and Shrimp

INDIVIDUAL DISHES FROM CHEF'S TABLE

CHICKEN MILANESE | Wilted Spinach, Oven-cured, Shaved
Parmesan, Lemon-chive Butter

STEAK FRITES | Sliced Herb-crusted Tenderloin, Shoestring Fries,
Arugula & Rosemary

SPRING ARTICHOKE TART | Ricotta, Baby Greens, Basil Vinaigrette

*Before placing your order, please inform your server if anyone in your party has a food allergy.

Please note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SEATED DINNER

PASSED HORS D'OEUVRES

CRISP PANISSE | Preserved Lemon Aioli, Pickled Vegetables

PARMESAN EGG TAMAGO | Summer Truffle, Banyuls, Shiitake Mushroom Crumb, Chervil

CRISPY CHICKEN PECORINO CROQUETTES | Roasted Tomato Peperonata



SALAD COURSE

BABY GREENS | Cucumber, Fennel, Blueberries, Basil, Truffle Pecorino

ENTRÉE

SLOW COOKED PRIME RIB-EYE | Roasted Baby Artichokes, Oven-Cured Tomatoes, Marble Potatoes, Spring Onions

or

BAKED COD | Fingerling Potato & Cucumber "Salad", Grilled Cucumber, Radish, Dill, Benedictine



DESSERT

Vanilla-infused Cake, Raspberry Mousse, Fresh Red Raspberries

*Before placing your order, please inform your server if anyone in your party has a food allergy.

Please note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SEATED DINNER

PASSED HORS D'OEUVRES

CACIO E PEPE CHEESE PUFFS | Black Pepper, Parmesan, & Ricotta Cheese

GRILLED SKIRT STEAK TACO | Carrot Kimchi, Asian Pear

SCALLOP TOAST | Meyer Lemon, Asparagus, Creme Fraiche, Trout Roe



SALAD COURSE

BUTTER LETTUCE & RADICCHIO SALAD | Radish, Strawberries, Chives,
Lemon -Shallot Vinaigrette

ENTRÉE

ROASTED HALIBUT | Baby Carrots, Braised Yukon Gold Potato

Barigoule Emulsion

or

ROASTED CHICKEN | Truffled Spring Pea Puree, Butter Poached Potatoes,
Swiss Chard, Mushroom, Buttermilk & Herb "Velouté"



DESSERT

Chocolate Mousse Tart with Fresh Berries

*Before placing your order, please inform your server if anyone in your party has a food allergy.

Please note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



NEIGHBORHOOD MAKERS

The Catered Affair is proud to support local artisans and small-batch suppliers. Please ask for additional menus from diverse makers to enhance your next event.

VENEZUELAN PABELLON BOWLS

Menu provided by CAROLICIOUS Venezuelan Food of Somerville, MA



Roasted Chicken
Black Beans,
Rice (GF, DF)

Toppings: Shredded Cheese, Plantains, Pico de Gallo, Basil Sauce, and Hot Sauce

BOOZY ICE CREAM BAR

Menu of liqueur infused Ice Cream by Crème De Liqueur (21+ Only)



Espresso Martini
Ginger Matcha Vodka
Spirited Raspberry Cheesecake
Pistachio Amaretto
Cocoa Mint Brandy
French Vanilla Cognac

*Before placing your order, please inform your server if anyone in your party has a food allergy.
Please note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CONTACT US
617-859-2282

