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
Szechuan 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

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SEATED DINNER

PASSED HORS D’OEUVRES
CACIO E PEPE CHEESE PUFS | 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

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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

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CONTACT US
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