

Seasons Catering

Hors d'oeuvres

Price is \$2 per piece unless otherwise noted

Chicken Quesadilla with Chipotle Cream
Chicken Satay with Peanut Sauce
Coconut Chicken Skewers with Spicy Sauce
Crispy Chicken Skewers with Citrus Sauce
Honey Sesame Chicken Skewers
Curried Chicken Salad Profiteroles
Sweet Potato Cake with Maple Glazed Turkey
Jerk Chicken and Mango Sauce on Fried Plantain
Chicken Cordon Blue Fritters with Honey Mustard
Bacon Wrapped Chicken Poppers with Bleu Cheese
Pineapple & BBQ Chicken Skewers
Beef Crostini with Roasted Onion Jam - \$2.75
Asparagus and Prosciutto Straws
Beef & Portobello Brochette with Horseradish Cream - \$2.75
Ham and Cheese Panini Bite
Beef Quesadillas
Potato Skins with Bacon, Cheese and Sour Cream
Mustard Crusted Lamb "Lollipops" - \$5.50
Roast Beef on Cheddar Biscuit with Horseradish Cream
Steak and Cheese Spring Rolls Chipotle Ranch
Grilled Sausage Crostini with Shallot Relish & Ricotta
Chorizo and Potato Empanadas

Crab Cakes with Remoulade - \$2.25
Scallops wrapped in Maple Cured Bacon - \$2.50
Coconut Shrimp with Pineapple Sauce - \$2.50
Poached Shrimp with Spicy Cocktail Sauce - \$2.50
Teriyaki Ginger Salmon on Fried Wonton with Pineapple Salsa - \$2.50
Cucumber Cups with Smoked Salmon and Dill Yogurt Sauce - \$2.25
Coconut Shrimp Ceviche in Chinese Spoons - \$2.00
Sesame Crusted Tuna on Rice Cracker with Wasabi Cream - \$2.50
Shrimp Salad in Filo Tartlett - \$2.25
Blue Cheese, Honey and Walnut Crostini
Vegetarian Spring Rolls with Sweet and Spicy Asian Sauce
Stuffed Mushrooms (vegetarian)
Spanakopita
Roasted New Potatoes with Butternut Squash and Maple Drizzle
Eggplant, Ricotta and Roasted Red Pepper Quesadilla
Mac and Cheese Bites
Grilled Mushroom Flatbread with Truffle Oil
Broccoli and Cheddar in Puff Pastry
Fig and Goat Cheese Crostini
Grilled Flatbread with Truffle Oil, Mushrooms and Goat Cheese

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STATIONARY DISPLAYS

Seasons' Display - \$6.50 per person

An artful arrangement of domestic and imported cheeses, fresh fruit, and vegetable crudités, accompanied by assorted crackers, crostini, and dill cream

International Cheese Board - \$5.50 per person

Featuring domestic and imported cheeses served with assorted crackers, crostini & French bread

Garden Crudités - \$3.95 per person

Fresh seasonal vegetables accompanied by our dill cream, hummus or onion dip

Guacamole, Salsa & Cilantro Cream - \$4.50

Served with tri-color corn tortilla chips

Hummus with Pita Chips - \$3.50 per person

Antipasto - \$9.50 per person

Prosciutto, Salami, Mortadella, Genoa, Marinated Olives, Artichoke Hearts, Mushrooms and Roasted Red Peppers. Accompanied by fresh baked Italian Bread, Grilled Focaccia and Breadsticks.

Vegetarian Antipasto - \$6.50 per person

Grilled Vegetables, Marinated Olives, Artichoke Hearts, Mushrooms and Roasted Red Peppers, Tomato and Fresh Mozzarella. Accompanied by fresh baked Italian Bread, Grilled Focaccia and Breadsticks

Pizza Display - \$6.50 per person

Assortment of our delicious pizzas to include cheese, chicken ranch, grilled vegetable and pepperoni - or create your own selection.

Mediterranean - \$6.50 per person

Roasted garlic hummus, tabbouleh, roasted red peppers, marinated artichokes, assorted olives accompanied by pita bread, grilled focaccia and pita chips

Bruschetta Display - \$6.50 per person

Diced tomatoes with fresh herbs and olive oil, fresh mozzarella, white bean spread, roasted red and yellow peppers - Accompanied by garlic toasts and focaccia crisps.

Assorted North End Style Calzones - \$7.50

Choose three-Italian with Ham, Salami, Pepperoni, Peppers and Mozzarella, Cheeseburger, Thanksgiving, Eggplant, Parmesan, Buffalo Chicken, Chicken Ranch with Bacon, Chicken Parmesan, Steak and Cheese, Spinach and Feta

Slider Station* - \$9.50 per person

Choice of three of our sliders to offer your guests, Burger, Chicken Cutlet, Eggplant Parmesan, Buffalo Chicken, Jalapeño Burger, Thanksgiving, Rubeen, Cuban, Portobello Mushroom, with all the best complimentary condiments, cheeses and spreads.

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BREAKFAST

CONTINENTAL BREAKFAST - \$8.50

Assorted Danish and Tea Breads

Fresh Baked Muffins and Bagels

Accompanied by an assortment of preserves and marmalade, butter and cream cheese

Fresh Fruit Salad

Orange Juice and Coffee, Decaffeinated Coffee and Tea

HEALTHY START - \$9.50

A Selection of Individually boxed cereals and granola

Fruit Kebobs with Low Fat Yogurt Dip

Assorted Juices to include Orange, Cranberry and Apple

Coffee, Decaffeinated Coffee and Tea

KICK START - \$14.50

Scrambled Eggs with Fresh Herbs

Home Fries with sautéed onions

Maple Cured Bacon or Sausage

Assorted Bagels

With cream cheese and fruit preserves

Fresh Fruit Salad

Orange Juice and Coffee, Decaffeinated Coffee and Tea

ADDITIONAL HOT BREAKFAST OPTIONS:

Assorted Quiche - Broccoli and Cheddar, Lorraine, Sausage and Smoked Gouda, Mushroom, Grilled Vegetable - \$3.50 per person

Double Cinnamon French Toast - \$5.50 per person

Strawberry and Cheese Stuffed French Toast - \$6.50 per person

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Smoked Salmon & Cream Cheese Frittata - \$6.50 pp

Corned Beef Hash - \$5.50 per person

Breakfast Sandwiches on your choice of Croissants, Bagels, wraps or English Muffins - \$4.50

Trio of Pancakes - Buttermilk, Chocolate Chip, Blueberry (substitute whole wheat for a healthy choice) With Maple Syrup, Strawberries and Sautéed Bananas - \$6.50 pp

Yogurt Bar - Vanilla Greek Yogurt, Granola, Strawberries, Almonds, Dried Cranberries - \$6.50

Yogurt Parfait with berries & granola- \$4.50

Caramelized Grapefruit- \$3.00 per person

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LUNCH

ASSORTED SANDWICHES TO INCLUDE (AVAILABLE IN OUR BOX LUNCHES)* - \$7.25 PER PERSON:

Chicken Salad Sandwich
Fresh Tuna Salad with tomato and lettuce
Roast Beef with Sweet Onion Spread
Turkey and Provolone
Ham and Swiss Cheese with Honey Mustard
Vegetarian Wrap with Hummus, Romaine, Cucumber and Tomato

IT'S NOT JUST A DELI PLATTER*- \$8.50 PER PERSON

Marinated and Grilled Chicken Breast
Honey Glazed Ham, Roasted Turkey Breast
Traditional Chicken Salad, Roast Beef, Tuna Salad
American, Provolone and Swiss Cheeses
Accompanied by Grilled Vegetables, Lettuce Leaf Wraps, Assorted Artisan Breads & Rolls.

HOT PANINI AND WRAP ASSORTEMENT*- \$7.50 PER PERSON

An assortment of our grilled panini's and wraps - a selection from the following; Roast Beef Melt, Tuna and Swiss Cheese, BLT, Grilled Bacon, Tomato and Cheese Panini, Turkey Club, Thanksgiving Wrap, Turkey Club and Grilled Turkey Ham and Swiss Wrap.

ENTRÉE SALADS (available in our box lunches)

Blackened Chicken Caesar - \$8.50 per person

Pan Seared Blackened Chicken served over fresh romaine greens with croutons and parmesan.

Sheila's Cobb Salad - \$9.50 per person

Fresh spinach greens topped with Avocado, Bacon, Grilled Chicken, Egg and Roquefort.

Antipasto Salad - \$9.50 per person

Prosciutto, Salami, Mortadella, Marinated Olives, Artichoke Hearts, and Roasted Red Peppers served over mixed field greens; accompanied by Herb Vinaigrette & Grilled Focaccia.

Grilled Shrimp and Pasta Salad - \$12 per person

with Asparagus and Red Onions and finished with our House-made Herb Vinaigrette.

Marinated Steak Tips* - \$11.50 per person
served over our Crisp Garden Salad

Farmstand Salad Bar - \$11.50 per person
Romaine, tomatoes, peppers, cucumbers, Avocado, Egg, Grilled Chicken, Onions, Feta and Cheddar Cheese. Served with Balsamic and Cream Italian Dressing (15 person minimum order)

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HOT LUNCH ENTREES

- Marinated Steak Tips*- \$18.50 per person
 - Grilled Chicken Breast stuffed with Tomato and Mozzarella- \$12.50 per person
 - Herb Encrusted Baked Chicken - \$12.50 per person
 - Panko Crusted Cornbread Stuffed Chicken - \$12.50
 - Roasted Turkey with Cranberry Chutney- \$14 pp
 - Stuffed Pork Loin with Fig Glaze- \$14.00 pp
 - Meatloaf with Homemade Gravy - \$14.00 pp
 - Barbecue Chicken with Corn Salsa - \$11.50 pp
 - Baked Scrod -\$16 per person
 - Blackened Salmon - \$17 per person
 - Grilled Shrimp - \$18 per person
- Served with our vegetable of the day, potatoes or pasta*

TRADITIONAL FAVORITES:

- Chicken, Ziti and Broccoli - \$7.50 per person
- Spaghetti and Meatballs - \$6.50 per person
- Chicken Parmesan over Penne - \$8.50 per person
- Eggplant Parmesan - \$6.50 per person
- Italian Sausage, Peppers and Onions - \$6.50 per person
- Lasagna -
 - Beef Lasagna- \$6.50 per person
 - Spinach & Roasted Garlic Lasagna - \$5.50
 - Three Cheese Lasagna - \$5.50 per person
 - Chicken Alfredo Lasagna - \$6.50
- Stuffed Shells - \$6.50 per person
- Chicken Pot Pie - \$6.50 per person
- Macaroni and Cheese - \$5.50 per person

Served with garlic bread.

COLD SIDES

- Caesar Salad - \$4
fresh romaine, shaved parmesan and croutons
- Spinach Salad -\$4.50
strawberries and goat cheese with balsamic vinaigrette
- Garden Salad - \$3.50 per person
with tomatoes, cucumbers and carrots
- Greek Salad with Feta and Olives - \$4 pp
- Caprice Salad - \$4 per person
Mozzarella, Tomato and Fresh Basil
- Pasta Salad - \$3.50 per person
with Olives, Cucumbers, Tomatoes and Feta
- Caprice Penne with tomatoes, basil and mozzarella in a zesty Italian dressing. - \$3.50 pp
- Traditional Potato Salad -\$3.50 per person
- German Potato Salad with Bacon - \$4.50 pp
- Cole Slaw- \$3.00 per person
- Grilled Vegetables - \$3.50 per person

HOT SIDES:

- Herb Roasted Potatoes - \$2.50
- Mashed Potatoes - \$2.50
- Rice Pilaf - \$2.50
- Grilled Vegetables - \$2.50
- Green Beans with Grilled Tomatoes - \$2.50
- Roasted Gingered Carrots -\$2.50

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DINNER

SOUPS

- Fish Chowder - \$4.50
- Lobster Bisque - \$5.00
- New England Clam Chowder - \$4.50
- Mushroom Bisque - \$3.50
- Chili - \$5.50
- Chicken Noodle - \$3.50
- Minestrone - \$3.50
- French Onion - \$3.50
- Split Pea Soup - \$3.50
- Gazpacho - \$3.50

SALADS

- Caesar Salad with shaved parmesan and croutons - \$4.00
- Garden Salad - \$2.50
- Spinach with Walnuts, Strawberries and Goat Cheese - \$4.50
- Mixed Field Greens with Roasted Pears, Pecans and Gorgonzola - \$4.50
- Greek Salad - \$4.50
- Spring Greens with Dried Cranberries, Walnuts and Goat Cheese - \$4.50
- Mixed Greens with Apple and Cheddar - \$3.50
- Arugula and Fig Salad - \$4.50
- Greens with Mandarin Oranges & Almonds - \$3.50

APPETIZERS

- Bruschetta with diced tomatoes with fresh herbs & olive oil and fresh mozzarella - \$5
- Roasted Vegetable and Goat Cheese Tart - \$6
- Mushroom Risotto Cake - \$6
- Trio of Filo Purses - Spinach, Mushroom and Smoked Chicken - \$8.50
- Duck, Prosciutto and Fig Pizzetta* - \$5.50
- Pulled Pork Quesadilla - \$4.50
- Prosciutto, Cantaloupe and Honeydew with Balsamic Reduction - \$4.75
- New Orleans Crab Cakes with Dill Aioli - \$6
- Poached Shrimp with Spicy Cocktail Sauce - \$7
- Seared Scallops with Smoked Tomato Butter over a warm spinach salad - \$7.50
- Coconut Shrimp Ceviche "Martini" - \$7
- Lobster Cakes with Chorizo, Ginger, cornbread and peach puree - \$9.50
- Lobster Quesadilla with Sour Cream - \$7
- Sliced Fruit Plate - \$4

PASTA (Appetizer):

- Tortellini with Marinara - \$4
- Penne with Alfredo - \$4
- Orecchiette with Sausage & Fennel - \$6
- Pasta with Fresh Herbs & Parmesan - \$4

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ENTREES

Parmesan Chicken with herb gravy - \$8.50

Walnut Crusted Chicken with Sweet Bourbon Glaze - \$8.50

Grilled Chicken Breast with Slow Roasted Tomatoes- \$7.50

Lemon Pepper Chicken-\$7.50

Chicken Marsala - \$8.50

Chicken Cordon Bleu - \$9.50

Spinach and Feta Stuffed Grilled Chicken Breast - \$8.50

Cornbread Stuffed Roasted Chicken Breast - \$9.50

Chicken and Vegetable Kebobs - \$7.50

Tradition Fried Chicken - \$7

Barbecue Chicken with our homemade barbecue sauce - \$7

Fresh Roasted Turkey with Cranberry Chutney - \$9

Marinated Steak Tips* - \$16

Pepper Crusted New York Sirloin* - \$19

Steak, Mushroom and Bermuda onion KeBob - 12.50

Prime Rib with Au Poive Sauce* - \$21

Beef Tenderloin with Garlic Horseradish Cream* - \$24

Herb and Garlic Roasted Beef Rib eye with Red Wine Shallot Au Jus* - \$22

Veal Piccata -\$28

Lamb Chops with Sun Dried Tomato* - \$24

Rack of Lamb with Rosemary Sauce*- \$25

Pork Chops with Apple Stuffing - \$14

Pork Loin with Gorgonzola Sauce - \$14

Honey Glazed Roast Ham - \$11

Blackened Salmon with Fruit Salsa - \$14

Baked Haddock with fresh lemon - Market

Seared Scallops with white wine sauce- Market

Poached Tilapia with Oven Roasted Tomatoes and Fresh Lemons - 11.50

Poached New England Lobster with drawn butter - Market

Seafood Risotto with Scallops, Mussels, Shrimp, green peas, white wine, fresh herbs and fried leeks - \$15

Eggplant, Spinach & Roasted Garlic Lasagna- \$7

Mushroom Risotto with Grilled Zucchini - \$7.50

Baked Ziti with Ricotta and Marinara - \$7.50

Root Vegetable Stuffed Portobello Mushrooms -\$7.50 (Vegan)

Zucchini Stuffed with Puréed Butternut Squash - \$7.50

Grilled Tofu Marinated with Sweet Chili Sauce - 6.00 (Vegan)

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SIDES

- Mashed Potatoes - \$2.50
- Rosemary Roasted Potatoes - \$2.50
- Au Gratin Potatoes - \$4
- Chive Potato Cakes - \$4
- Roasted Red Bliss with Fresh Herbs - \$2.50
- Crispy Potato Wedges - \$2.50
- Garlic Smashed Potatoes - \$2.50
- Roasted Red Bliss and Yukon Gold Potatoes - \$2.50
- Mushroom Risotto - \$4.50
- Baked Potato with Sour Cream and Butter - \$4
- Rice Pilaf - \$2.50
- Polenta - \$3.50
- Penne with Fresh Herbs & Extra Virgin Olive Oil - \$2.50

- Oven Roasted Carrots - \$3.50
- Seasonal Grilled Vegetables - \$3.50
- Roasted Root Vegetables - \$3.50
- Sautéed Corn with Red Peppers - \$2.50
- Broccoli Au gratin - \$4
- Gingered Oven Roasted Carrots - \$3.50
- Grilled Vegetables - \$3.50
- Snow Peas and Carrots - \$3.50
- Corn on the Cob (seasonal)
- Grilled Asparagus - \$4
- Green Beans with Grilled Tomatoes - \$3.50

DESSERTS

- Fresh Baked Cookies and Brownies - \$1.95
- Assorted Mini Pastries - \$2.50 each
- Oreo Cookie Cheesecake - \$4
- Carrot Cake - \$4
- Rich Chocolate Fudge Cake - \$4
- Chocolate Bread Pudding - \$3.50
- Baileys Bread Pudding - \$3.50
- Apple Crisp with Whipped Cream - \$3.50
- Chocolate Torte with Peanut Butter Mousse - \$4.50
- Strawberry Shortcake - 3.50
- Boston Cream Pie - \$3.50
- Assorted Cupcakes - \$2.95
- Whoopie Pies - \$2.50
- Pecan, Pumpkin or Apple Pie - \$3
- Brownies, Bars and Squares - \$2.25
- Chocolate Dipped Strawberries - \$2.75 each
- Heath Bar Trifle with Caramel - \$3
- Cheesecake with Strawberries - \$4

- Coffee, Tea and Decaffeinated Coffee - \$2

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