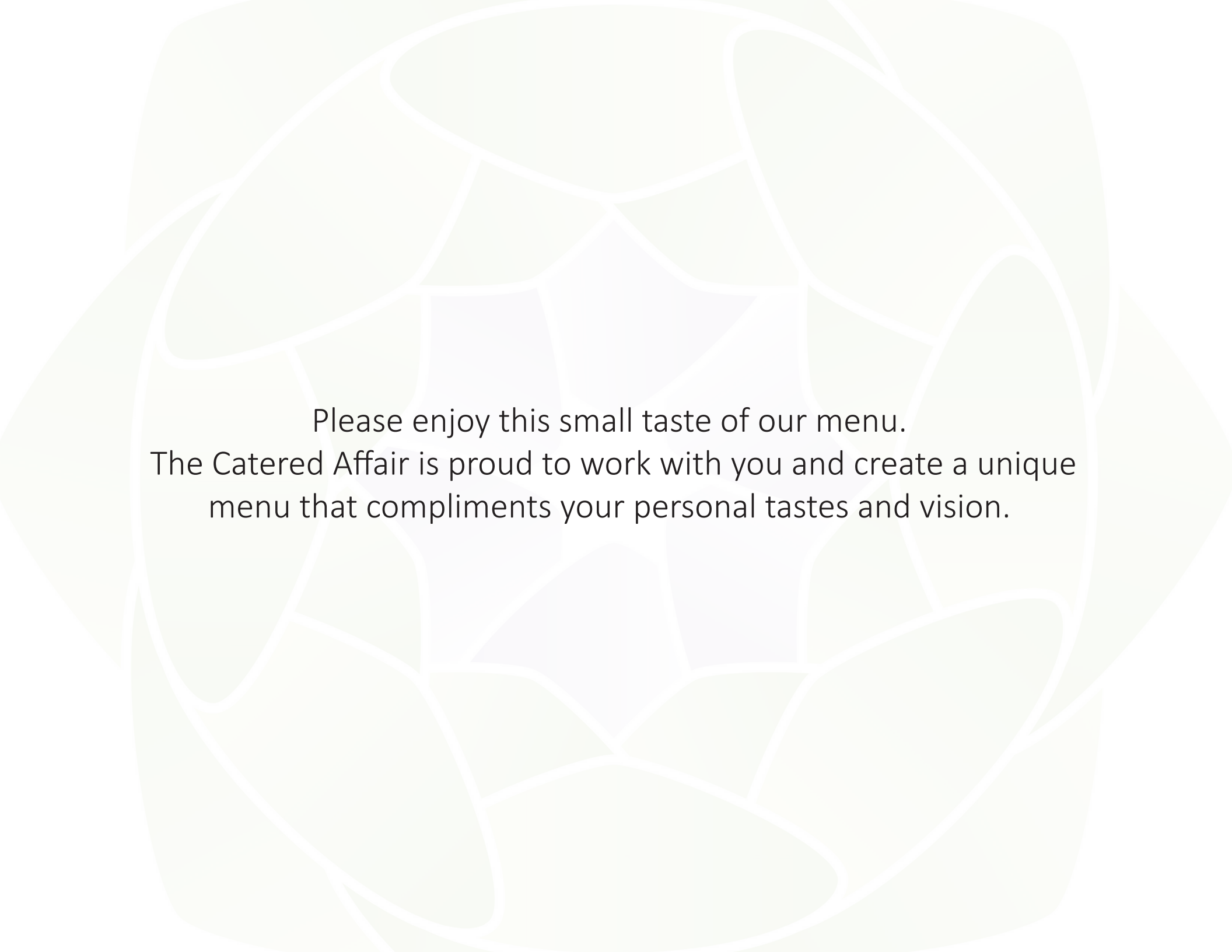




THE CATERED AFFAIR

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 Tatins, Herb Chèvre  
Asparagus and Goat Cheese Vols-au-vent  
Baby Artichoke Fritters, Chive Hollandaise  
Brie, Pear and Almond Phyllo Flowers  
Eggplant Fritters, Fresh Mozzarella, Tomato-Basil Relish  
Fig, Robiola and Pistachio Crostini  
Fig and Gorgonzola Flatbreads, Balsamic Drizzle  
Grilled Portobello Crostini, Shallot-Balsamic Relish  
Grilled Zucchini Ribbons, Mint, Chèvre  
Minted Zucchini Fritters, Za'atar Aioli  
Pumpkin Gnocchi Spoons, Mascarpone and Sage  
Sun-Dried Tomato, Smoked Mozzarella and Basil Tartlets  
Truffled Fried Macaroni 'n Cheese Bites  
Truffled Wild Mushrooms in Roasted Potato Boxes  
Wild Mushroom Spring Rolls, Ginger Cream

## Sips

Butternut Squash, Apple and Onion Bisque  
New England Clam Chowder  
Maine Lobster Bisque, Cognac Cream  
Wild Mushroom "Cappuccino", Black Truffle Foam

## Beef / Lamb / Pork

Beef Satays, Thai-Spiced Peanut Sauce  
Beef Tenderloin Crostini, Artichoke, Arugula Pesto, Asiago  
Blue Cheese Popovers with Beef, Horseradish Cream  
Korean Beef Tacos with Kimchi, Lime Crema, Sriracha  
Mini Steak Frites  
Short Rib Sliders, Truffle Fondue and Arugula  
Short Rib and Cheddar Tacos, Tomato Relish  
Steak au Poivre Crostini, Roasted Garlic Aioli

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Baby Lamb Chops, Preserved Lemon Chutney  
Grilled Lamb, Mint and Feta Flatbreads  
Lamb Lollipops, Cilantro-Mint Pesto  
Spiced Lamb Flatbreads, Apricot-Pistachio Chutney

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Asian Meatballs, Scallion Picks  
BLT Cherry Tomatoes  
Butternut Squash and Bacon Risotto Stacks, Garlic Aioli  
Chorizo Beignets, Romesco Sauce  
Ham, Cheddar and Apple Bites  
Petit Croque Monsieurs  
Savory Whoopie Pies, Corn, Bacon and Cheddar



# Passed Hors d'Oeuvre

## Chicken / Duck

Chicken Satays, Thai-Spiced Peanut Sauce  
Chicken, Asparagus and Shiitake Wraps, Lemongrass Sauce  
Chicken, Bacon and Spinach Cakes, Shiitake Mushrooms  
Chicken and Pear Monte Cristos, Pear Chutney  
Chicken in Romaine Leaves, Lime Hot Sauce  
Curried Chicken Buchettes, Toasted Almonds  
Curried Chicken Papadums  
Kaffir Lime Chicken in Roasted Squash Boxes  
Truffled Chicken Pot Pies

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Brioche French Toast, Foie Gras and Roasted Pears  
Fried Olives, Duck Confit, Smoked Gouda  
Parmesan Puffs, Smoked Duck, Gorgonzola and Figs  
Peking Duck Wraps, Hoisin, Scallion  
Sesame Duck Tacos  
Smoked Duck on Wild Rice Pancakes, Cranberry Chutney



## Seafood

Bacon-Wrapped Diver Scallops  
Coconut Shrimp Cakes, Tamarind-Ginger Sauce  
Codfish Cakes, Pineapple-Chili Salsa  
House Made Potato Chips, Crème Fraîche and Caviar  
Lime-Ginger Grilled Shrimp, Citrus Aioli  
Lobster Arancini, Saffron Aioli  
Lobster Fajitas, Mango-Chili Salsa  
Lobster, Pink Grapefruit, Avocado on Endive Spears  
Lobster Popovers, Whiskey Cream  
Maine Crab Cakes, Cajun Remoulade  
Mini Lobster Rolls, Lime Mayo  
Open-Faced Ahi Tuna Clubs  
Saffron-Poached Lobster Spoons, Fennel Confit  
Seven Layer Smoked Salmon Bites  
Smoked Salmon Lavosh, Citrus Crème Fraîche and Caviar  
Tuna Tartare Cornets, Wasabi Aioli



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# First Course



## Soups

Butternut Squash, Apple and Onion Bisque  
*Cinnamon Mascarpone*

Carrot-Orange  
*Ginger Cream, Fried Carrot Ribbon*

Duck Consommé  
*Wild Mushroom and Duck Confit Dumpling*

New England Clam Chowder  
*Mini Corn Muffin*

Parsnip Velouté  
*Toasted Cashews, Curry Oil*

Pumpkin, Ginger and Lemongrass Bisque  
*Native Lobster*

Roasted Tomato Bisque  
*Garlic Crouton, Basil Oil*

Wild Mushroom  
*Madeira Mushrooms, Chive Gremolata*

Wild Mushroom "Cappuccino"  
*Black Truffle Foam*

## Plated Presentations

Artichoke Barigoule and Chèvre Tart  
*Fennel, Parsley, Meyer Lemon Vinaigrette*

Assiette of Squash  
*Butternut Purée, Long Island Cheese Pumpkin, Delicata, Acorn  
Pumpkin Bread Croutons, Cider Vinaigrette*

Braised Octopus  
*Roasted Purple and Sweet Potatoes, Pickled Onions, Chimichurri*

Burrata and Spiced Pumpkin  
*Lolla Rossa, Baby Kale and Bibb Lettuce, Candied Pecans  
White Balsamic Vinaigrette*

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

Madeira Farro Risotto  
*Seared Maitake Mushrooms, Roasted Butternut Squash  
Pickled Shimeji Mushrooms*

Maine Lobster and Mascarpone Agnolotti  
*Verjus Lobster Sauce*

Pan-Seared Diver Scallops  
*Jerusalem Artichokes, Roasted Wild Mushrooms, Pear Agrodolce*

Panzanella Salad  
*Roasted Butternut Squash, Cider-Braised Pumpkin, Torn Mozzarella  
Toasted Pepitas, Apple Cider Vinaigrette*

Pumpkin Agnolotti  
*Roasted and Pickled Squash, Toasted Pepitas, Sage Brown Butter*

Roasted Red and Gold Beets  
*Champagne-Poached Comice Pears, Chèvre, Candied Pecans  
Cabernet Sauvignon Vinaigrette*

Roasted Vermont Quail  
*Sage Chestnut Stuffing, Quince Poultry Jus*

Seared Ahi Tuna  
*Confit Potato, Celeriac, Pickled Fennel, Black Garlic*

Wild Mushroom and Gruyère Tart  
*Lolla Rossa and Frisée Salad, Roasted Oyster Mushrooms  
Pickled Shimeji Mushrooms, Sherry Vinaigrette*

# First Course

## Salads

Baby Butter Lettuce

*Confit Potatoes, Sherry-Marinated Mushrooms*

*Sweet Potato Chips, Port Wine Vinaigrette*

Baby Romaine and Lolla Rossa

*Roasted Beets, Charred Oranges, Port-Glazed Onions*

*Citrus Vinaigrette*

Baby Red Romaine

*Roasted Medjool Dates, Great Hill Blue Cheese, Crisp Bacon*

*Toasted Almonds, Sherry Vinaigrette*

Baby Red Romaine and Gem Lettuce

*Oven-Cured Tomatoes, Pancetta, Gorgonzola Toast*

*Champagne Vinaigrette*

Baby Spinach and Frisée

*Great Hill Blue Cheese, Honeycrisp Apples, Praline Pecans*

*Applewood Bacon Vinaigrette*

Bibb, Tatsoi and Frisée

*Poached Hen Egg, Crisp Bacon, Pont-l'Évêque Crostini*

*Truffle Vinaigrette*

Boston Lettuce, Frisée and Radicchio

*Gala Apples, Grafton Village Cheddar, Dried Cranberries*

*Honey-Dijon Vinaigrette*

Caesar Salad

*Grilled Baby Gem Lettuce, Parmesan Custard, Toasted Sourdough*

*Parmesan Crisp*

Caprese Salad

*Oven-Cured Tomatoes, Fairy Tale Eggplant, Hand-Torn Mozzarella*

*Toasted Pine Nuts, Basil Vinaigrette*

Lolla Rossa and Bibb Lettuce

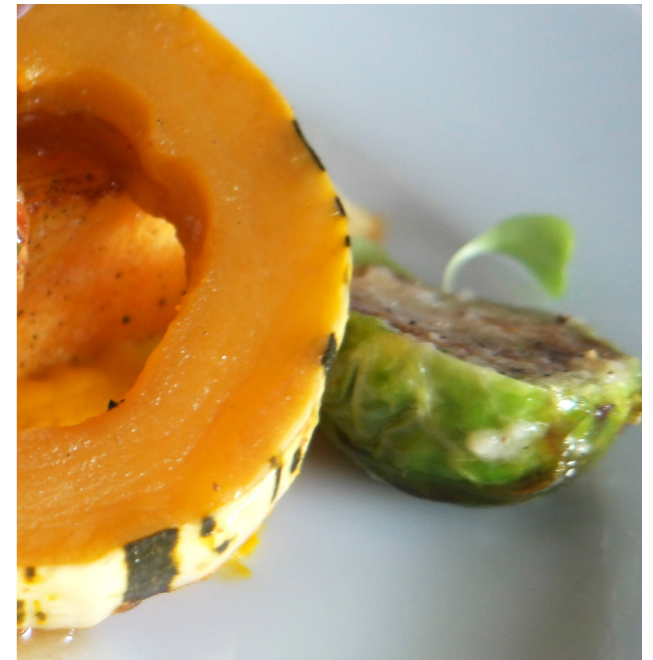
*Roasted Butternut Squash, Shaved Fennel*

*Warm Coach Farms' Goat Cheese Fritter, Sherry Vinaigrette*

Roasted Vegetable Salad

*Baby Carrots, Butternut Squash, Brussels Sprouts, Honeyed Parsnips*

*Cider-Braised Delicata Squash, Roasted Garlic Vinaigrette*



# Main Course

## Poultry

Herb-Roasted Bistro Chicken, Spiced Pumpkin Agnolotti  
*Parsnips, Heirloom Carrots, Roasted Brussels Sprouts*  
*Maple Gastrique*

Roulade of Chicken with Artichokes and Leeks  
*Chive-Barley Risotto, Roasted Artichokes and Cipollini Onions*  
*Fennel, Roasted Chicken Jus*

Garlic-Rosemary Chicken, Balsamic Wild Mushroom Polenta  
*Roasted King Trumpet Mushrooms, Macomber Turnips*  
*Shimeji Mushrooms*

Pecan-Crusted Chicken, Roasted Sweet and Purple Potatoes  
*Cauliflower, Sunchokes, Heirloom Carrots, Thyme Jus*

Roulade of Chicken with Prosciutto, Fontina, and Sage  
*Sweet Potatoes, Brussels Sprouts, Cipollini Onions, Marsala Jus*

Statler Chicken Breast, Pommes Purée  
*Caramelized Apples, Baby Carrots and Parsnips, Braised Pumpkin*  
*Apple Cider Jus*

Roasted Chicken, Whipped Sweet Potato  
*Wild Mushrooms, Applewood Bacon, Roasted Chestnuts*  
*Garlic Jus*

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Roasted Breast of Long Island Duck, Yukon and Sweet Potato Pavé  
*Caramelized Brussels Sprouts, Heirloom Carrots*  
*Dried Michigan Cherry Jus*

Seared Duck Breast, Beluga Lentils  
*Melted Leeks, Braised Red Cabbage and Brussels Sprouts*  
*Duck Jus*

## Lamb

Herb-Crusted Rack of Lamb, Yukon Gold Potato Pavé  
*White Onion Purée, Heirloom Carrots, Puffed Wild Rice*  
*Roasted Garlic Jus*

Braised Lamb Shank, Truffled Gnocchi  
*Caramelized Parsnips, Roasted Heirloom Carrots, Red Pearl Onions*  
*Port Wine Glaze*

Black Garlic-Roasted Lamb Sirloin, Potato Galette  
*Sunchokes, Butternut Squash, Haricots Verts, Red Wine Jus*

Herb-Crusted Lamb Loin, Farro Risotto  
*Parsnips, Roasted Sweet Onions, Charred Carrots, Herb Jus*

Garlic-Roasted Rack of Lamb, Tri-Colored Potatoes  
*Lamb Bacon, Wild Mushrooms, Roasted Carrots*  
*Mustard Seed Jus*

Roasted Lamb Sirloin, Potato and Leek Pavé  
*Haricots Verts, Asparagus, Baby Carrots, Thyme Jus*



## Beef

Chicory-Laquered Beef Short Ribs, Espresso-Parsnip Purée  
*Brussels Sprouts, Heirloom Carrots, Cipollini Onions*

Roasted Beef Ribeye, Potato and Leek Rôsti  
*Creamed Pearl Onions, Garlic Spinach, Chive Yorkshire Pudding*  
*Thyme Jus*

Filet of Beef "Wellington"  
*Wild Mushroom Tart, Caramelized Shallots, Heirloom Carrot*  
*Foie Gras Butter*

Grilled Hanger Steak, Crispy Potato Cake  
*Roasted Garlic, Maitake and King Oyster Mushrooms, Onions, Red Wine Jus*

Seared Filet of Beef, Braised Beef Agnolotti  
*Heirloom Carrots, Asparagus, Brussels Sprouts, Port Wine Jus*

Sirlon of Beef, Potato Fondant  
*Wild Mushrooms, Cipollini Onions, Carrot Purée*  
*Garlic and Coriander Crunch*

Red Wine and Thyme-Braised Short Ribs, Potato Purée  
*Brussels Sprouts, Heirloom Carrots*

Roasted Beef Sirloin, Potato-Horseradish Galette  
*Roasted Root Vegetables, Butternut Squash, Red Wine Jus*

Steak "Frites"  
*Polenta Fries, Crispy Shallots, Meyer Lemon-Dressed Greens*  
*Caramelized Onion Jus*

Port-Braised Short Ribs, Roasted Butternut Squash  
*Honey-Glazed Parsnips, Macomber Turnips, Port Wine Glaze*

# Main Course

## Fish

Pan-Roasted Arctic Char, Wild Mushroom Risotto  
*King Oyster, Shimeji and Maitake Mushrooms*  
*Roasted Parsnips and Baby Carrots, Chive Beurre Blanc*

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Herb-Crusted Filet of Cod, Butternut Squash Gnocchi  
*Heirloom Carrots, Roasted Cipollini Onions*  
*Lemon Beurre Blanc*

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Miso-Roasted Cod, Seared Jasmine Rice  
*Roasted Maitake Mushrooms, Baby Bok Choy*  
*Pickled Ginger Vinaigrette*

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Roasted Halibut, Butternut Squash Risotto  
*Roasted Parsnips, Cipollini Onions, Spiced Pumpkin*  
*Champagne Beurre Blanc*

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Seared Halibut, Sunchoke  
*Charred Radicchio, Heirloom Carrots, Brussels Sprouts*  
*Sherry Beurre Blanc*

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Seared Halibut, Parmesan Gnocchi  
*Brussels Sprouts, Garlic Spinach*  
*Celery Root Purée*

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Artichoke-Crusted Salmon, Potato Purée  
*Grilled Artichokes, Asparagus, Fennel*  
*Chive Beurre Blanc*

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Herb-Roasted Salmon, Parsnip Risotto  
*Heirloom Baby Carrots, Haricots Verts, Parsnips*  
*Lemon Beurre Blanc*

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Horseradish-Crusted Salmon  
*Roasted Sweet and Purple Potatoes, Red and Gold Beets*  
*Chive Beurre Blanc*

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Seared Atlantic Swordfish, Crisp Potato Cake  
*Baby Carrots, Brussels Sprouts, Bacon*  
*Lobster Cream*

## Duet

Filet of Beef, Maine Lobster  
*White Onion Purée, Roasted Fingerling Potatoes, Sunchoke*  
*Heirloom Carrots, Lemon Butter Emulsion*

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Filet of Beef, Seared Diver Scallops  
*Butter-Poached Rutebagas, Honey-Roasted Parsnips*  
*Baby Carrots, Black Truffle Beurre Blanc*

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Filet of Beef, Halibut  
*Potato Pavé, Roasted Cipollini Onions, Garlic Spinach*  
*Charred Tomato Compote*

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Grilled Hanger Steak, Maine Crab-Cod Cake  
*Pommes Purée, Baby Carrots, Haricots Verts*  
*Seared Brussels Sprouts*

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Seared Breast of Chicken, Roasted Salmon  
*Parmesan Gnocchi, Roasted Root Vegetables*  
*Bacon-Braised Greens, Preserved Lemon Chutney*

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## Vegetarian

Roasted Root Vegetable Tart  
*Parsnip Purée, Pickled Shaved Vegetables, Sunchoke Chips*

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Sweet Potato Gnocchi  
*Dried Cranberries, Garlic-Braised Kale, Pecans*  
*Cranberry-Orange Relish*

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Wild Mushroom Crespelle  
*Parsnips, Roasted Wild Mushrooms, Petit Green Salad*

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Butternut Squash Agnolotti  
*Roasted and Pickled Squashes, Brussels Sprouts*  
*Sage Brown Butter*

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Creamy Saffron Risotto, Red Pepper and Tomato  
*Oven-Roasted Tomato, Seared Fennel, Celery Root*  
*Hazelnut Romesco*

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Wild Mushroom and Ricotta Tart  
*Roasted Butternut Squash and Fingerling Potato Hash*  
*Pickled Shimeji Mushrooms*

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Pumpkin Cannelloni  
*Walnuts, Fried Sage, Cider Reduction*

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Wild Mushroom Barley Risotto  
*King Oyster and Maitake Mushrooms, Cider-Braised Delicata Squash*  
*Woodchuck Hard Cider Reduction*

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Chive Spaetzle  
*Sweet Potato, Brûléed Onion, Brussels Sprouts, Butternut Squash*  
*Burnt Onion Jus*



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# Dessert

## Passed

Apple or Pumpkin Pie Crescents

Hot Mulled Cider and Cinnamon Sugar Beignets

Pumpkin Cheesecake Bites, Spiced Whipped Cream

Cheesecake Pops

Bourbon Pecan Tartlets, Maple Cream

Mini Milkshakes, Freshly Baked Cookies

S'mores Pops

Red Velvet Whoopie Pies

Fresh Fruit Tartlets

Warm Cinnamon-Apple Dumplings

Decadent Chocolate Triangles

French Macarons

Mini Cupcakes

Butterscotch Walnut Triangles

Classic Whoopie Pies

House Made "Twinkies" & "Yodels"

Apple Crisp Shortbread Bars

Carrot Cake Whoopie Pies

Ice Cream Tacos

Funnel Cake Fries

Caramel Apple Cinnamon Rolls

Brown Butter Blondies

Spiked Hot Cocoa, Pumpkin Spice Marshmallows

Cookies 'n Cream Cheesecake Bites

Chocolate Acorns

Salted Caramel Brownie Bites

Peanut Butter and Caramel Pretzel Fudge

Bourbon, Vanilla, Bacon Cupcakes

Pumpkin Cheesecake Snickerdoodles

Banana Split Pops

Dark Chocolate-Salted Caramel and Pretzel Bark

Pumpkin Butterscotch Bark

Dark Chocolate and Pomegranate Tartlets

Chocolate Peanut Butter Cheesecake Bites



Please ask your Producer for custom dessert stations  
to complement your event.

# Dessert

## Plated

Fig and Pear Eton Mess

*Lemon Curd, Mascarpone Cream, Crisp Meringue*

Decadent Flourless Chocolate Torte

*Peanut Butter Brittle, Cocoa Nibs, Vanilla Ice Cream*

*Peanut Butter Sauce*

Brown Sugar-Cornmeal Shortcakes

*Maple Ice Cream, Spiced Cranberries and Pears*

*Sweet Whipped Cream*

Passion Fruit and Almond Tart

*Citrus Marshmallow, Chocolate Cream*

Apple-Almond Streusel Tart

*Spiced Cider Parfait*

Cannoli Cream Parfait

*Almond Biscotti, Pistachio Crunch, Chocolate Chips*

Blackberry-Violet Crumble Tart

*Vanilla Cake, Blackberry Mousse, Plum Jam, Crème Anglaise*

Triple Chocolate Mousse Bombe

*Strawberry Compote, Chocolate Ganache, Chocolate Pencil*

*Salted Caramel Sauce*

Trio of Apple

*Apple Crumble Tartlet, Caramel Apple Cider Float*

*Apple Crème Brûlée*

Chocolate Crèmeux

*Salted Caramel Popcorn, Red Berries, Chicory Ice Cream*

*Caramelized Cocoa Nibs, Caramel Sauce*

Chocolate Hazelnut Torte

*Mocha Cake, Chocolate Mousse, Crisp Meringue*

*Espresso Sauce*

Lemon Soufflé Glacé

*Lemon Mousse, Crisp Meringue, Raspberry Sauce*

Pumpkin Flan

*Maple Caramel, Spiced Pecan Crunch*

*Maple Meringue Cookie Crisp*

Rustic Apple Tart

*Butter Pecan Ice Cream, Rum Caramel Sauce*

Mango Tarte Tatin

*Mango Crisp, Coconut Ice Cream, Gingersnap Crumble*

*Passion Fruit Sauce*

Brioche Bread Pudding

*Cherry Compote, Toasted Almond Ice Cream*



# 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 Peppers, Scallions, Avocados, Cucumbers  
Tomatoes, Salted Peanuts, Fresh Pineapple, Golden Raisins  
Toasted Coconut, Banana Chips, Yogurt, Plain and Garlic Naan*

## Burrata Bar

*House Made Burrata, Grilled Slices of Artisan Bread  
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*

## Satay Station - Please Select Three

*Thai Chicken in Sweet Chili, Basil, Mint, Chopped Peanuts  
Chimichurri Beef over Grilled Onion Salsa Verde  
Citrus-Grilled Shrimp, Mango-Jalapeño Relish  
Grilled Lamb, Pickled Red Onion Slaw and Tzatziki Sauce  
Roasted Garlic Falafel, Shaved Carrots and Cucumbers*

## Phở Station

*Thinly Sliced Beef, Pulled Chicken, Lemongrass Tofu  
Rice Noodles, Beef Broth, Vegetarian Broth  
Accompaniments - Thai Basil, Cilantro, Lime Wedges  
Green Onions, Bean Sprouts, White Onion, Red Jalapeños  
Sauces of Hoisin, Sriracha, House Made Sambal*

## Bruschetta Bar

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

## Grilled Flatbread Pizza Station - Please Select Four

*Margherita  
White Clam with Pancetta  
Asparagus, Wild Mushroom and Truffle  
Sausage and Broccoli Rabe  
Great Hill Blue Cheese, Arugula and Roasted Pear  
White Pizza, Pesto, Grilled Shrimp and Arugula*



## Pasta to Order

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

## Noodle and Lettuce Wrap Bar

*Lo Mein and Soba Noodles, Baby Gem Lettuce Cups  
Lemongrass Chicken, Five Spice Beef, Garlic Shrimp  
Snow Peas, Mushrooms, Red Peppers, Peanuts, Scallions  
Bean Sprouts, Lime Wedges, Cilantro  
Sauces of XO, Sriracha, Soy-Ginger*

## Grilled Cheese, Please!

*Raclette, Garlic Herb Butter, Baguette  
Humboldt Fog, Clover Honey, Blueberry Jam, Ciabatta  
Old School American and Cheddar, Buttered White  
Vermont Cheddar, Applewood Bacon, Maple Pain Pardu  
Roasted Garlic Ricotta, Fresh Mozzarella, Tomato  
Balsamic-Grilled Focaccia*

## Taqueria

*Crispy Corn Tacos, Soft Flour Tortillas  
Mesquite-Grilled Chicken, Ground Beef, Pulled Pork, Crispy Cod  
Confetti Coleslaw, Grilled Corn Salsa, Pico de Gallo, Guacamole  
Sour Cream, Cilantro, Lime Wedges, Chipotle-Lime Aioli  
Habañero Sauce*

## Tartines - Please Select Four

*Roasted Chicken, Red Grapes, Almonds, Cider Vinegar Aioli  
Lamb Shawarma and Shaved Vegetables, Tzatziki Sauce  
Roasted Garlic Boursin, Tomato, Opal Basil, Mozzarella  
Smoked Salmon, Capers, Dill, Chive Cream Cheese  
Shaved Beef, Pickled Onions, Horseradish Aioli  
Grilled Vegetables and Romesco  
Foie Gras "PB&J"  
Classic Reuben*

# Stations

## Salad Shaker Bar

Guests to Select Components; Staff to shake and serve into glasses  
*Selection of Organic Greens, Citrus Segments, Honeycrisp Apples*  
*Crispy Shallots, Dried Cherries, Candied Walnuts, Pistachios*  
*Crumbled Chèvre, Gorgonzola, Crisp Pancetta, Duck Confit*  
*Grilled Shrimp, Grilled Chicken, Parmesan Frico*  
*Vinaigrettes of Champagne, Shaved Truffle, Balsamic*

## Polpettes - Please Select Five

*Italiano, Basil Pomodoro*  
*Asian Ahi Tuna, Sweet Chili*  
*Korean Beef, Chili Barbecue*  
*Turkey with Gravy*  
*Falafel, Tahini Hummus*  
*Chicken Saltimbocca, Marsala Mushroom*  
*Lamb Kofta, Lemon-Garlic Yogurt*  
*Black Bean, Spicy Aioli*

## Burger Bar

*Beef and Veggie Burgers, Sesame Seed Buns*  
*Shoestring French Fries and Onion Rings*  
*Classic Cheddar and American Cheeses, Caramelized Onions*  
*Sautéed Mushrooms, Sliced Red Onions, Tomatoes, Bibb Lettuce*  
*Bread and Butter Pickle Chips*  
*Mayonnaise, Ketchup, BBQ Sauce, Mustard, Relish*

## 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 and Flatbread*

## Macaroni 'n Cheese Bar

*Mac 'n Cheese baked in Individual Ramekins*  
*Lobster and Mascarpone*  
*Carbonara with Green Peas and Pancetta*  
*Emmental and Gouda*  
*Buffalo Chicken*  
*(Ask your Producer how to make this a Create Your Own)*



# Late Night

## Late Night Snacks

Breakfast Burritos

Grilled Buffalo Chicken Skewers, Creamy Blue Cheese

Pulled Pork Sliders

Tomato Soup Sips, Mini Grilled Cheese

Mini Meatball Sliders

Crispy Chicken Fingers, Honey Mustard

Pigs in a Blanket

Fried Chicken 'n Waffles, Jalapeño-Maple Syrup

Selection of Quesadillas

Cheeseburger Sliders and Fries

Fried Peanut Butter and Jelly Sandwiches

Jalapeño Poppers

Truffled Parmesan Tater Tots

Sweet Potato Fries, Spicy Chipotle Ketchup

Mini Philly Cheesesteak Subs

Ball Park Pretzels, Yellow Mustard

Selection of Mini Pizzas

French Toast Sticks, Salted Maple Caramel Sauce

Buffalo Chicken Bites, House Made Ranch

Assortment of Tiny Donuts

Pizzettes with Tomato, Mozzarella, Basil

Mini Chicken Parmesan Subs

Mini Boozy Milkshakes & Floats

# Specialty Cocktails + Bars

The Classics (*available with any full bar or when requested for a special occasion*)  
*Martinis, Cosmopolitans, Margaritas, Old-Fashioneds, Highballs*

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Aphrodite's Pear  
*Pear Vodka, St. Germain Elderflower, Simple Syrup*

Espresso-tini  
*Vanilla Vodka, Kahlua, Crème de Cacao, Espresso*

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Spiced Pear & Gin Collins  
*Gin, Spiced Pear Purée, Rosemary-Clove Simple Syrup, Sparkling Wine*

Salted Caramel "Old Fashioned"  
*Sapphire Gin, Sweet Vermouth, Salted Caramel Sauce, Sherry-Soaked Cherries*

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Apple Crisp-tini  
*Spiced Rum, Apple Cider, Cinnamon Simple Syrup*

Cranberry Mojito  
*White Rum, Drunken Cranberries, Club Soda*

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Pomegranate-Ginger Paloma  
*Silver Tequila, Grapefruit and Pomegranate Juices, Ginger Beer*

Violet's Fall  
*Blanco Tequila, Pampelmousse Liqueur, Crème de Violette, Lemon Juice*

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Lemon Sipper  
*Prosecco, Limoncello*

Sparkling Pear Cocktail  
*Prosecco, Pear Simple Syrup*



Build Your Own Bloody Mary Bar

Spirits: Vodka, Citrus Vodka

Sauces: Bloody Mary (mild), Bloody Mary (spicy)

Seasonings: Fresh Horseradish, Pickle Juice, Olive Brine, Salt & Pepper, Old Bay, Garlic Salt, Celery Salt

Spice it Up: Tabasco, Frank's Red Hot, Sriracha, Worcestershire, BBQ, A-1

Stuff to Skewer: Celery Stalks, Carrot Sticks, Dilly Beans, Cucumber Spears, Half Sour Pickles, Pepperoncini Baby Beets, Cheese Cubes, Olives, Lemon & Lime Wedges

Rims: Classic Salt or mixed with: Lemon-Pepper, Smoked Paprika, Cayenne

Mimosa & Bellini Station

Bubbly: Champagne, Prosecco

Juices: Orange, Pineapple, Pink Grapefruit

Syrups: Simple, Mint Simple, Basil Simple, Agave Nectar

Purées: Peach, Blueberry, Blackberry, Strawberry

Fresh Fruit (Seasonal): Strawberries, Raspberries, Blueberries, Pineapple Wedges, Kiwi Wheels

Sprig it Up: Rosemary, Thyme, Mint, Basil

~ Ask your Producer for more Add-Ons ~



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