

Catering & Events Food Packages



BOSTON

Breakfast & Brunch Buffets

CONTINENTAL BREAKFAST

Selection of Breakfast Breads, Cultured Butter, Variety of Jams

Variety of Croissants, Danish, and Sweet Muffins

Selection of Seasonal Fruit

Florida Orange, Pink Grapefruit and Cranberry Juices

Still & Sparkling Water

La Colombe Coffee & In Pursuit of Tea Selection

\$35.00 Per Person

DAY SHIFT BREAKFAST

Selection of Breakfast Breads, Cultured Butter, Variety of Jams

Variety of Croissants, Danish, and Sweet Muffins

Selection of Seasonal Fruit

Hard Boiled Eggs

Greek Cereal, Mixed Berries, California Sun-dried Raisins

Greek Yogurt Parfaits with Granola and Mixed Berries

Banana & Almond Butter Sandwiches

Florida Orange, Pink Grapefruit and Cranberry Juices

Still & Sparkling Water

La Colombe Coffee & In Pursuit of Tea Selection

\$45.00 Per Person



FARMER'S MARKET BRUNCH

Selection of Breakfast Breads, Cultured Butter, Variety of Jams
Variety of Croissants, Danish, and Sweet Muffins
Selection of Seasonal Fruit
Mixed Greens, Fresh Cranberries, Walnuts, Red Wine Vinaigrette
Assorted Bagels and Whipped Cream Cheese
Smoked Salmon, Sliced Tomato, Sliced Red Onion
Greek Yogurt Parfaits with Granola and Mixed Berries
Local Farm Soft Scrambled Eggs
Smoked Bacon, Pork Sausage
Breakfast Potatoes
Crème Brulee French Toast
Greek Salad, Heirloom Tomatoes, Feta
Florida Orange, Pink Grapefruit and Cranberry Juices
Still & Sparkling Water
La Colombe Coffee & In Pursuit of Tea Selection

\$75.00 Per Person

MINI FARMER'S MARKET BRUNCH

Variety of Croissants, Danish, and Sweet Muffins
Greek Yogurt Parfaits with Granola and Mixed Berries
Local Farm Soft Scrambled Eggs
Smoked Bacon, Pork Sausage
Breakfast Potatoes
Caesar Salad
Florida Orange, Pink Grapefruit and Cranberry Juices
Still & Sparkling Water
La Colombe Coffee & In Pursuit of Tea Selection

\$45.00 Per Person



BREAKFAST & LUNCH ENHANCEMENTS

Hard Boiled Eggs \$4.00 Per Person
Local Farm Soft Scrambled Eggs \$10.00 Per Person
Bacon, Egg & Cheese \$10.00 Per Person
Egg & Cheese English Muffin Sandwich \$10.00 Per Person

Small Cheese Platter \$95.00
Large Cheese Platter \$250.00
Small Sliced Fruit Platter \$85.00
Large Sliced Fruit Platter \$175.00

Refreshment Breaks



BEVERAGE BREAK

Still & Sparkling Water
Assorted Sodas
La Columbe Coffee & In Pursuit of Tea Selection

\$15.00 Per Person

COOKIE BREAK

House Made Cookies
Still & Sparkling Water
Assorted Sodas
La Colombe Coffee & In Pursuit of Tea Selection

\$25.00 Per Person

SNACK ATTACK

Assorted Chips
Assorted Protein & Granola Bars
Nostalgic Candy, Chocolate Bars, Gummies
Cruité Veggies & Dip
Still & Sparkling Water
Assorted Sodas
La Colombe Coffee & In Pursuit of Tea Selection

\$25.00 Per Person

CHARCUTERIE & CHEESE LUNCH BOX

Chefs Selection of Artisanal Meats and Cheeses
Pickled Vegetables, Whole Grain Mustard, Assorted Crackers
Still & Sparkling Water
Assorted Sodas
La Colombe Coffee & In Pursuit of Tea Selection

\$30.00 Per Person

Stations

ANTIPASTO & VERDURE

Prosciutto San Danielle
Mortadella
Finochiona
Parmesan
Taleggio
Mozzarella
Assorted Fruit Moustarda
Citrus Marinated Olives
Grissini
Assorted Seasonal House Made Verdure

\$45.00 Per Person

ADD-ONS

Gatto Pazzo Pizzas *\$20.00 Per Person*
Caesar Salad, Penne Alfredo &
Baked Ziti *\$35.00 Per Person*

ALL AMERICAN DISPLAY

Pat La Freida Sliders
Fried Chicken Sandwich
Ribs
Mac & Cheese
Tater Tots

\$45.00 Per Person

MEZZE

Hummus
Charred Eggplant Dip
Labneh
Avocado Dip
Pappadam Chips, Pita
Assortment of Raw Seasonal Vegetable
Marinated Feta
Persian Cucumber + Tomato Salad
Grilled Riviera Vegetables

\$45.00 Per Person

ADD-ONS

Pesto Marinated Lamb Chops *\$35.00 Per Person*
Lemon Yogurt Chicken Drumsticks *\$25.00 Per Person*

SWEETS DISPLAY

Assorted Cookies
Assorted Chocolate Truffles
Assorted Mini Tarts, Yuzu Meringue, Chocolate, Seasonal Flavors

\$25.00 Per Person

Lunch

THE COLLECTIVE EXPRESS LUNCH

SALADS (CHOOSE 1)

Greek Salad, Heirloom Tomatoes, Feta

Baby Mixed Greens, Cranberries, Walnuts, Red Wine Vinaigrette

ADD-ON (CHOOSE 1) +\$7

Roasted Lemon Chicken

Chimmichuri Steak

SANDWICHES (CHOICE OF 3)

Caprese - Marinated Mozzarella, Basil Pesto, Baguette

Tuna Salad - Capers, Cornichon, Croissant

Tuna Salad Wrap - Romaine, Tomato, Pepperoncini, Avocado, Hummus

Lemon-Pepper Turkey - Smoked Gouda, Patriot Pickle Chips,
Pickled Pepper, Dijon Mustard Aioli

Rotisserie Chicken - Peppered Bacon, Pickled Red Onions, Romaine Lettuce,
Heirloom Tomato, Tarragon Aioli

Roasted Cauliflower - Pecan Romesco, Brussels Sprouts, Shaved Fennel

Signature Roast Beef - Pickled Red Onion, Provolone, Garlic Aioli,
Mustard-Tomato Jam

Slow-Roasted Porchetta - Caramelized Onions, Fennel - Rosemary Aioli

Ham & Cheese Croissant Panini - Prosciutto Cotto, Gruyere,
Mornay Sauce, Black Pepper

Italian - Prosciutto Cotto, Salami, Provolone, Italian Dressing, Hoagie Roll



FARMER'S MARKET LUNCH

Fresh Whole Fruit

Tri Color Caesar, Parmesan, Smoked Trout Dressing

Chopped Salad, Marinated Artichokes, Provolone, Salami

Make Your Own Grain Bowl - (Farro & Quinoa, Roasted Brussels

Sprouts, Carrots, Pickled Onions, Charred Sweet Potato,

Arugula, Marinated Cucumber, Oven Dried Tomato)

Roasted Salmon

Grilled Lemon Chicken

Chimichurri Steak

Raw Vegetable

Lemon Berry Tarts

Assorted Soda

Still & Sparkling Water

La Colombe Coffee & In Pursuit of Tea Selection

\$75.00 Per Person

MINI FARMER'S MARKET LUNCH

Tri Color Caesar, Parmesan, Smoked Trout Dressing

Make Your Own Grain Bowl - (Farro & Quinoa, Roasted Brussels

Sprouts, Carrots, Pickled Onions, Charred Sweet Potato,

Arugula, Marinated Cucumber, Oven Dried Tomato)

Roasted Salmon

Grilled Lemon Chicken

Pesto Shrimp

Assorted Cookies

Still & Sparkling Water

La Colombe Coffee & In Pursuit of Tea Selection

\$45.00 Per Person



Packages

SOUP & SANDWICH LUNCH BOX

Choice of Soup and Sandwich

Seasonal Bisque **OR** Chicken & Orzo with Vegetables Soup
Tuna Salad Wrap **OR** Turkey Club **OR** Caprese
Assorted Chips
House Made Cookies

\$35.00 Per Person

NO TIME FOR LUNCH

Pre-Packaged Salad & Half Sandwich Lunch Box
maximum 20 people

\$25.00 Per Person

PASTA & SALAD TO-GO

Fresh Baked Bread
Rigatoni a la Vodka
Penne Alfredo with Chicken
Caesar Salad
Mini Brownies

\$50.00 Per Person

RISE & SHINE

Assorted Pastries, Bagels
Cultured Butter, Jam & Whipped Cream Cheese
Orange Juice, Box of Joe

\$25.00 Per Person

Create Your Own Menu

By 1/2 tray (4-6 people) or full tray (10-12 people)

SANDWICHES

Minimum Order 8 Sandwiches

Turkey & Provolone

Ham & Gruyere

Roast Beef & Swiss

Pesto Chicken Breast

Chicken Salad

Tuna Salad

Grilled Eggplant & Red Pepper

Garden Vegan, Basil, Zucchini, Vegan Mozzarella,

Portobello

ON CIABATTA \$16EA

WRAP \$18EA

***All sandwiches served with lettuce and tomato
with mayo & mustard on the side***

SANDWICH ADD-ONS

Chips \$5ea

Beverages \$4ea

DAY SHIFT SIGNATURE SANDWICHES

\$20ea

Caprese - Marinated Mozzarella, Basil Pesto, Baguette

Tuna Salad Wrap - Romaine, Tomato, Pepperoncini, Avocado, Hummus

Lemon-Pepper Turkey - Smoked Gouda, Patriot Pickle Chips, Pickled Pepper, Dijon, Mustard Aioli

Rotisserie Chicken - Peppered Bacon, Pickled Red Onions and Romaine Lettuce, Heirloom Tomato, Tarragon Aioli

Roasted Cauliflower - Pecan Romesco, Brussels Sprouts, Shaved Fennel

Signature Roast Beef - Pickled Red Onion, Provolone, Garlic Aioli, Mustard-Tomato Jam

Slow-Roasted Porchetta - Caramelized Onions, Fennel Rosemary Aioli

Italian - Prosciutto Cotto, Salami, Provolone, Italian Dressing, Hoagie Roll

SALADS

Caesar Salad \$25/50

Baby Mixed Greens \$25/50

Antipasti Chopped Salad \$35/70

Chinese Chicken Salad \$35/70

Niçoise Salad \$35/70

SALAD ADD-ONS

Grilled Chicken \$40/85

Chicken Cutlet \$40/85

Chimichurri Steak \$60/120

By 1/2 tray (4-6 people) or full tray (10-12 people)

STARTERS

Egg Rolls \$15/30
Cold Sesame Noodles \$30
Chicken Teriyaki Meatballs \$45
Greek Meatballs with Tomato & Feta \$45
Caprese \$30
Spanakopita \$30

PROTEINS

Italian Meatballs with Tomato & Parmesan \$45/90
Sweet Italian Sausage & Peppers \$45/90
Sweet Italian Sausage & Peppers Marinara \$45/90
Chicken Parmesan \$45/90
Dry Aged Meatloaf \$55/110
Chicken Breast Souvlaki \$45/90
Roasted Chicken \$45/90
Chicken Française \$45/90
Salmon Teriyaki \$50/100
Lemon-Caper Salmon \$50/100
Crab Cakes \$55/110
Chicken Eugene \$45/90
Fried Chicken \$45/90
Pork Schnitzel \$50/100
BBQ Ribs \$50/100
Pepper Steak \$55/110
Coconut Fried Shrimp \$45/90

VEGETABLES & STARCHES

Rice Pilaf \$40/80
Penne Pasta with Butter \$40/80
Penne Pasta with Alfredo \$60/120
Penne Pasta with Tomato Sauce \$50/100
Penne Pasta Bolognese \$60/120
Steamed White Rice \$40/80
Lemon Potatoes \$60/120
Mashed Potatoes \$60/120
Creamed Spinach \$40/80
Baked Potatoes \$40/80
Twice Baked Potatoes \$50/100
Baked Ziti \$40/80
Lasagna \$60/120
Penne Puttanesca \$60/120
Penne Alla Vodka \$50/100
Penne Primavera \$50/100

See Below 3lbs - \$25 / 6lbs - \$50

Pasta Salad - Vinaigrette
Pasta Salad - Mayonnaise
Grilled Vegetables
Stuffed Mushrooms
Mustard Potato Salad
Marinated String Beans
Southern Potato Salad
Red Bliss Potato Salad

Seasonal Passed Hors D'Oeuvre



BOSTON

Winter

December 15 - March 14

COLD SELECTIONS

Maple Bourbon, Black Pepper Candied Bacon Skewer (GF) - \$7.50
Salmon Rillettes, Bagel Crisp, Tarragon Crème Fraîche - \$7.75
Orange Miso Crab Salad, Crispy Phyllo Cup - \$7.75
Ahi Tuna Tartare, Saffron Tapioca Chip, Squash Cream (GF) - \$7.75
Buckwheat Pancino, Caviar and Cream Filling - \$6.50
Jerk Chicken Salad, Pepper Relish, Plantain Cup (GF) - \$6.25
Roasted Beet Tartare, Capers, Citrus, Endive (VG, GF) - \$6.50
Paloma Shrimp Ceviche, Serrano, Grapefruit (GF) - \$7.50
Chicken Liver Mousse, Bahn Mi Crostini, Pickled Carrot, Cilantro \$6.25
Lobster, Pancetta Skewer Bites, Vanilla Bean Aioli (GF) \$8
Miso Mushroom Crusted Seared Tuna, Charred Broccoli Skewer (GF) \$7.75

HOT SELECTIONS

Wild Mushroom Comte Tart, Shallots & Quince - \$6.50
Merguez Sausage Vol au Vent, Scallion, Salsa Verde - \$7
Luau Meatballs, Pineapple BBQ - \$7
Gochujang Duck, Scallion Pancake, Apricot Chili Sauce - \$7.75
Braised Short Rib Provençal, Cured Tomato, Olive, Crispy Polenta (GF) \$7.75
Smoked Scallop Sate, Shiitake, Sesame Ginger Glaze (GF) \$7.75
Berber Spiced Winter Squash and Goat Cheese Tartlet (V) - \$6.50
Szechuan Tofu Skewer, Ginger Carrot, Garlic Hoisin (VG) - \$6.50
Sweet Potato Fondant, Braised Greens, Pickled Smoked Onion Jam (V, GF) - \$6.50
Butternut Squash Shooter (V, GF) - \$6.50
Chili Pepper Broccoli Rabe and Caramelized Onion Flatbread (V) - \$6.50



BOSTON

Spring

March 15 - June 14

COLD SELECTIONS

Sweet Pea Ricotta Salata, Truffle Crostini (V) \$6.25
Blackberry Brie Gougere (V) - \$6.25
Spring Sweet Pea Vichyssoise Shooter, Mint Crème Fraîche (V) \$5.00
Fava Hummus, Pita, Pickled Radish, Sumac (VG) - \$6.25
Teriyaki Tenderloin Maki Roll (GF) - \$7.50
Scallop Ceviche, Asparagus Tips, Bacon Relish (GF) \$7.50
Ahi Tartare, Saffron Tapioca Chip, Spring Pea Crema (GF) \$7.50
Crab and Chive Profiterole - \$6.25
Herb Seared Tuna, Piquillo Aioli, Micro Mint, Crostini - \$7.50

HOT SELECTIONS

Swiss Chard and Onion Pakora (V) - \$6
Korean Zucchini Pancake, Sprouts & Kimchi (V) - \$6
Spring Ricotta Custard Tart, Peas, Mint (V) - \$6
Za'atar Tofu, Green Tahini, Bread and Butter Cauliflower (V) - \$6
Fig Jam and Arugula Flatbread (V) \$6
Asian Five Spice Chicken Meatball - \$6
Nashville Chicken Tender Skewer, Pickle - \$6
Lamb Kofta Kebab, Sumac, Labne, Olive - \$7.50
Cuban Picadillo Sloppy Joe, Mini Roll - \$6
Beef Slider, American Cheese, Onion, Pickle - \$6.25
Crab, Spinach Artichoke Empanada - \$6.00
BBQ Smoked Brisket Empanada - \$6.25
Coconut Shrimp, Mango Pickle Salsa - \$7



BOSTON

Summer

June 15 - September 14

Wild Mushroom & Leek Wonton Cup (V) \$6
Chipotle Popcorn, Pepita, Agave Cluster (V) \$6
Parmesan Waffle (V) \$6
Crab Salad (GF) \$7.00
Chicken Tikka \$6.50
Tuna Tartare (GF) \$7.50
Pollo Verde (GF) \$6.50
Korean BBQ Meatball \$7
Nashville Chicken Tender \$6.50
Charred Tomato Bruschetta (V) \$6.25
Pomegranate Lamb Chop (GF) \$6.50
Striped Bass Crudo (GF) \$7.50
Smoked Pork Tea Sandwich
Crab Ratatouille Empanada \$6.25
Mini Baja Fish Taco \$6.50
Lobster Ceviche (GF) \$8
Goat Cheese Tartlet \$6.25
Tuscan Tuna \$7.50
Bulgogi Tofu (GF, VG) \$6.25
Tomato Basil Eclairs (V) \$6.25
Cucumber & Green Tomato Gazpacho (VG) \$6.50
Pesto Flatbread (V) \$6



BOSTON

Fall

September 15 - December 14

COLD SELECTIONS

Roast Beef Tea Sandwich, Green Apple, Stilton, Arugula - \$6.50
Quinoa and Lentil Salad, Pine Nuts, Harissa, Rice Cracker (VG, GF, N) - \$6.50
Fig, Mozzarella, Basil Spiedini (V) - \$6.25
Crab and Pear Salad, Potato Nest - \$7.75
Ahi Tuna Tartare, Saffron Tapioca Chip, Green Apple Cream (GF) - \$7.75
Buckwheat Craquelin, Lingonberry Cream (V) - \$6.25
Wild Mushroom Socca, Cured Tomato, Goat Cheese (V, GF) - \$6.50
Smoked Scallop Ceviche Cone, Red Onion Lime Chutney, Sriracha Aioli - \$7.75
Edamame Hummus, Tapioca Puff, Pickled Ginger (VG, GF) - \$6.50

HOT SELECTIONS

Cone of Potato Chaat, Chickpea, Tamarind Yogurt (V) \$6.50
Mediterranean Meatball, Pomegranate Molasses, Tzatziki - \$6.50
Crispy Thai Chicken Tender, Coconut Milk Emulsion, Peanut - \$6.50
Five Spice Duck Fork, Ginger Green Apple Relish, Soy Aioli - \$7.50
Rosemary Lamb Kofta, Apricot Relish (GF) - \$6.50
Mini Arepas, Lechon Asado, Pickled Onion, Cilantro, Jalapeño Jam - \$6.25
Grilled Bratwurst, Sauerkraut, Grainy Mustard, Pretzel Bun - \$6.25
Warm Potato Latke, Apple Chutney, Yuzu Marinated Salmon Roe - \$6.25
Vanilla Poached Fall Pear Tartlet, Ricotta Custard (V) - \$6.25
Black Bean Fritter, Spicy Guacamole, Scallion (V) - \$6.25
Mini Miso Tofu Gyro, Red Pepper Jam, Chickpea Spread, Pita (VG) - \$6.25
Corn Chowder Shooter (V) \$6.25
Lebanese Flatbread, Eggplant Caviar, Pomegranate, Za'atar (V) \$6.25



BOSTON