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Hors L'oeures

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

Asparagus and Prosciutto Straws

Beef & Portobello Brochette\* with Horseradish Cream

Ham and Cheese Panini Bite

Beef Quesadillas

Potato Skins with Bacon, Cheese and Sour Cream

Mustard Crusted Lamb "Lollipops"

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

Scallops wrapped in Maple Cured Bacon

Coconut Shrimp with Pineapple Sauce

Poached Shrimp with Spicy Cocktail Sauce

Teriyaki Ginger Salmon on Fried Wonton with Pineapple Salsa

Cucumber Cups with Smoked Salmon and Dill Yogurt Sauce

Coconut Shrimp Ceviche in Chinese Spoons

Sesame Crusted Tuna\* on Rice Cracker with Wa<mark>sabi C</mark>ream

Shrimp Salad in Filo Tartlett

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



STATIONARY DISPLAYS

# Seasons' Display

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

# International Cheese Board

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

# Garden Crudités

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

# Guacamole, Salsa & Cilantro Cream

Served with tri-color corn tortilla chips

# Hummus with Pita Chips

#### Antipasto

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

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

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

#### Mediterranean

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

# Bruschetta Display

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

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**

Choice of three of our sliders to offer your guests, Burger\* (may be cooked to order), Chicken Cutlet, Eggplant Parmesan, Buffalo Chicken, Jalapeño Burger \* (may be cooked to order), Thanksgiving, Rueben, Cuban, Portobello Mushroom, with all the best complimentary condiments, cheeses and spreads.

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# CONTINENTAL BREAKFAST

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

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**

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

Double Cinnamon French Toast Strawberry and Cheese Stuffed French Toast -

Smoked Salmon & Cream Cheese Frittata Southwestern Frittata with Chorizo

Co<mark>rn</mark>ed Beef Hash

**Breakfast Sandwiches** on your choice of Croissants, Bagels, wraps or English Muffins

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

**Yogurt Bar** - Vanilla Greek Yogurt, Granola, Strawberries, Almonds, Dried Cranberries

Yogurt Parfait with berries & granola Caramelized Grapefruit

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LUNCH

# Assorted Sandwiches to Include (available in our box lunches):

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

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

An assortment of our grilled panini's and wraps - a selection from the following; Roast Beef Melt, Tuna and Swiss Cheese, Cheddar Burger\* (can be cooked to order), Grilled Bacon, Tomato and Cheese Panini, Chicken & Rice Asian Wrap, Thanksgiving Wrap, Chicken Parmesan, Buffalo Chicken and Grilled Turkey Ham and Swiss Wrap, Eggplant Parmesan, Grilled Vegetable and Herb Cheese ENTRÉE SALADS (available in our box lunches)

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

# Sheila's Cobb Salad

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

# An<mark>tipas</mark>to Salad

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

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

Marinated Steak Tips\* (can be cooked to order) served over our Crisp Garden Salad

# Farmstand Salad Bar

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\* (can be cooked to order) Grilled Chicken Breast stuffed with Tomato and Mozzarella Herb Encrusted Baked Chicken Panko Crusted Cornbread Stuffed Chicken Roasted Turkey with Cranberry Chutney Stuffed Pork Loin with Fig Glaze Meatloaf with Homemade Gravy Barbecue Chicken with Corn Salsa Baked Scrod Blackened Salmon Grilled Shrimp Served with our vegetable of the day, potatoes or pasta

#### TRADITIONAL FAVORITES:

Chicken, Ziti and Broccoli Spaghetti and Meatballs Chicken Parmesan over Penne Eggplant Parmesan Italian Sausage, Peppers and Onions Lasagna - Beef Lasagna Spinach & Roasted Garlic Lasagna Three Cheese Lasagna Chicken Alfredo Lasagna

Chicken Pot Pie

Macaroni and Cheese

# COLD SIDES

Caesar Salad fresh romaine, shaved parmesan and croutons

Spinach Salad strawberries and goat cheese with balsamic vinaigrette

Garden Salad with tomatoes, cucumbers and carrots

Greek Salad with Feta and Olives

Caprice Salad Mozzarella, Tomato and Fresh Basil

Pasta Salad with Olives, Cucumbers, Tomatoes and Feta

Caprice Penne with tomatoes, basil and mozzarella in a zesty Italian dressing.

Traditional Potato Salad

German Potato Salad with Bacon

Cole Slaw

Grilled Vegetables

HOT SIDES: Herb Roasted Potatoes Mashed Potatoes Rice Pilaf Grilled Vegetables Green Beans with Grilled Tomatoes Roasted Gingered Carrots

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# DINNER

# SOUPS

Fish Chowder Lobster Bisque New England Clam Chowder Mushroom Bisque Chili Chicken Noodle Minestrone French Onion Split Pea Soup

Gazpacho

# SALADS

Caesar Salad with shaved parmesan and croutons

Garden Salad

Spinach with Walnuts, Strawberries and Goat Cheese

Mixed Field Greens with Roasted Pears, Pecans and Gorgonzola

Greek Salad

Spring Greens with Dried Cranberries, Walnuts and Goat Cheese

Mixed Greens with Apple and Cheddar

Arugula and Fig Salad

Greens with Mandarin Oranges & Almonds

# APPETIZERS

Bruschetta with diced tomatoes with fresh herbs & olive oil and fresh mozzarella

Roasted Vegetable and Goat Cheese Tart

Mushroom Risotto Cake

Trio of Filo Purses - Spinach, Mushroom and Smoked Chicken

Duck\*, Prosciutto and Fig Pizzetta

Pulled Pork Quesadilla

Prosciutto, Cantaloupe and Honeydew with Balsamic Reduction

New Orleans Crab Cakes with Dill Aioli

Poached Shrimp with Spicy Cocktail Sauce

Seared Scallops with Smoked Tomato Butter over a warm spinach salad

Coconut Shrimp Ceviche "Martini"

Lobster Cakes with Chorizo, Ginger, cornbread and peach puree

Lobster Quesadilla with Sour Cream

Sliced Fruit Plate

# **PASTA (Appetizer):**

Tortellini with Marinara Penne with Alfredo Orecchiette with Sausage & Fennel Pasta with Fresh Herbs & Parmesan

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# ENTREES

Parmesan Chicken with herb gravy

Walnut Crusted Chicken with Sweet Bourbon Glaze

Grilled Chicken Breast with Slow Roasted Tomatoes

Lemon Pepper Chicken

Chicken Marsala

Chicken Cordon Bleu

Spinach and Feta Stuffed Grilled Chicken Breast

Cornbread Stuffed Roasted Chicken Breast

Chicken and Vegetable Kebobs

Tradition Fried Chicken

Barbecue Chicken with our homemade barbecue sauce

Fresh Roasted Turkey with Cranberry Chutney

Marinated Steak Tips\*

Pepper Crusted New York Sirloin\*

Steak, Mushroom and Bermuda onion Kebob\* -

Prime Rib with Au Poive Sauce\* -

Beef Tenderloin with Garlic Horseradish Cream\*

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

Veal Piccata

\*(All Beef and Lamb is cooked Medium well unless otherwise requested)

Lamb Chops with Sun Dried Tomato\* Rack of Lamb with Rosemary Sauce\* Pork Chops with Apple Stuffing Pork Loin with Gorgonzola Sauce Honey Glazed Roast Ham

Blackened Salmon with Fruit Salsa Baked Haddock with fresh lemon - Market Seared Scallops with white wine sauce-Market

Poached Tilapia with Oven Roasted Tomatoes and Fresh Lemons

Poached New England Lobster with drawn butter - Market

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

Eggplant, Spinach & Roasted Garlic Lasagna

Mushroom Risotto with Grilled Zucchini

Baked Ziti with Ricotta and Marinara

Root Vegetable Stuffed Portobello Mushrooms (Vegan)

Zucchini Stuffed with Puréed Butternut Squash

Grilled Tofu Marinated with Sweet Chili Sauce (Vegan)

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#### SIDES

Mashed Potatoes **Rosemary Roasted Potatoes** Au Gratin Potatoes Chive Potato Cakes Roasted Red Bliss with Fresh Herbs Crispy Potato Wedges Garlic Smashed Potatoes Roasted Red Bliss and Yukon Gold Potatoes Mushroom Risotto Baked Potato with Sour Cream and Butter **Rice Pilaf** Polenta Penne with Fresh Herbs & Extra Virgin Olive Oil **Oven Roasted Carrots** Seasonal Grilled Vegetables Roasted Root Vegetables Sautéed Corn with Red Peppers Broccoli Au gratin Gingered Oven Roasted Carrots Grilled Vegetables **Snow Peas and Carrots** Corn on the Cob (seasonal) **Grilled Asparagus** 

# Green Beans with Grilled Tomatoes

# DESSERTS

Fresh Baked Cookies and Brownies Assorted Mini Pastries Oreo Cookie Cheesecake Carrot Cake Rich Chocolate Fudge Cake Chocolate Bread Pudding **Baileys Bread Pudding** Apple Crisp with Whipped Cream Chocolate Torte with Peanut Butter Mousse Strawberry Shortcake Boston Cream Pie Assorted Cupcakes Whoopie Pies Pecan, Pumpkin or Apple Pie Brownies, Bars and Squares **Chocolate Dipped Strawberries** Heath Bar Trifle with Caramel Cheesecake with Strawberries

Coffee, Tea and Decaffeinated Coffee