# SEASONS CATERING

SEASONSOFBOSTON.COM - 617-333-4334

# BREAKFAST ALA CARTE

#### **Assorted Breakfast Sandwiches**

Bacon, Egg & Cheese, Sausage, Egg & Cheese, Egg, Broccoli & Cheddar and Egg & Cheese Individually Wrapped in paper and tin foil

#### **Individual Quiche**

Spinach & Feta, Ham & Cheese, Quiche Lorraine Gluten Free Broccoli & Cheddar

Avocado Toast with Roasted Cherry Tomatoes - (Vegan) Avocado Toast with Red Onion, Red Pepper confetti - (Vegan) Avocado Toast with Diced Tomatoes, Sauteed Spinach & Feta

Smoked Salmon on Plain Bagel with Cream Cheese & Tomato Assorted Breakfast Danish, Muffins & Bagels

Double Cinnamon French Toast with Pure Maple Syrup Gluten Free French Toast with PureMaple Syrup Belgium Waffles with Mixed Berries & Pure Maple Syrup Buttermilk Pancakes with Pure Maple Syrup

Yogurt, Berry and Granola Parfait
Vegan Overnight Oats
with Coconut Milk, Cinnamon, Craisins & Blueberries
Chia Pudding with Coconut Milk, Toasted Coconut & Blueberries V&GF
Individual Orange or Cranberry Juice
Bottled Water

Scrambled Eggs - (Gluten Free)
Bacon - (Gluten Free)
Maple Cured Sausage - (Gluten Free)
Home Fries - (Gluten Free)
Tarter Tots
Fresh Fruit Salad
Sliced Fruit Platter

\*Gluten Free Option Available

### BREAKFAST BUFFETS

#### 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

#### 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
Orange Juice and Coffee, Decaffeinated Coffee and Tea

Add Fresh Fruit Salad

#### CELEBRATORY BRUNCH

Scrambled Eggs
Belgium Waffles with Fresh Berries and 100% Maple Syrup
Home Fries with Onions and Peppers
Bacon and Sausage

Assorted Scones, Muffins and Breakfast Danish Yogurt Parfaits Fruit Salad

> Cranberry and Orange Juice Coffee, Decaffeinated Coffee and Tea

Ask about our Omete Station and additional Brunch Menu items

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# LUNCH BUFFETS

#### **EXECUTIVE SANDWICH BUFFET**

Assorted Sandwiches:
Grilled Chicken with Fresh Mozzarella, Pesto and Tomato
Fresh Tuna Salad with Tomato and Lettuce
Roast Beef with Herbed Cheese
Turkey Club
Ham and Cheese
Grilled Vegetable and Hummus

Assorted Individual Bags of Chips

Choice of Garden Salad or Caesar Salad Cookies and Brownies

#### SOUP, SALAD & SANDWICH

Choice of One:
Chicken Noodle-New England Clam Chowder-Tomato Basil
Choice of One:
Garden, Caesar or Greek Salad
Assorted Sandwiches & Wraps
Chicken Salad, Turkey with Provolone, Roast Beef,
Italian and Vegetarian

Assorted Individual Bags of Chips Cookies and Brownies

#### HOT PANINI AND WRAP ASSORTMENT

An assortment of our grilled paninis and wraps – a selection from the following; Chicken Parmesan, Thanksgiving Wrap, Asian Chicken Wrap with Rice, Chicken Ranch with Bacon, Steak and Cheese, Ham and Cheese with Honey Mustard, Eggplant Parmesan

Choice of Garden or Caesar Salad Assorted Individual Bags of Chips Cookies and Brownies

SEASONS CATERING

### LUNCH BUFFETS

#### **FAVORITE HOT BUFFETS**

Chicken, Ziti and Broccoli
Spaghetti and Meatballs
Caesar Salad with homemade croutons and shaved parmesan
Assorted Breads and Rolls with Butter
Cookies and Brownies

Italian Sausage, Peppers and Onions
Stuffed Shells
Caesar Salad with homemade croutons and shaved parmesan
Assorted Breads and Rolls with Butter
Cookies and Brownies

Chicken & Vegetable Kebobs
Beef & Vegetable Kebobs
Rice Pilaf
Greek Salad
Cookies and Brownies

Barbecue Chicken (Bone in)
Pulled Pork
Macaroni and Cheese
Cornbread and Rolls
Garden Salad
Cookies and Brownies

#### Mediterrean Couscous Bowl Buffet

Create your own bowl by adding some of the following:
Lemon Oregano Chicken ,Grilled Vegetables, Feta
Roasted Chickpeas, Couscous, Cucumbers, Romaine,
Cherry Tomatoes, Red Pepper Flakes, Lemon Vinaigrette,
Craisins, Almonds, Artichokes,Olives
Served with Naan Bread

Cookies and Brownies

# SEASONS CATERING

# SOUP AND SALAD, DESSERT

#### **GREEN SALADS**

Caesar Salad fresh romaine, shaved parmesan and homemade croutons

Spinach Salad with strawberries and goat cheese with balsamic vinaigrette

Garden Salad with tomatoes, cucumbers and carrots

Greek Salad with Feta and Olives

Harvest Salad Roasted Butternut Squash, Pepitas, Craisins, Goat Cheese over Mixed greens with Maple Vinaigrette

#### SALAD BOWLS

Mediterreanan Couscous Salad, Feta, Tomatoes, Cucumber, Roasted Chickpeas, Artichokes, Olives, Lemon Vinaigrette

Asian
Sesame Soba Noodles, Crispy Wontons,
Emadame, Napa Cabbage, Scallions,
Green Onions Cilantro, Celery and
Sesame dressing

Vegetable
Roasted Brussels Sprouts,
Roasted Grape Tomatoes, Grilled
Leeks, Dates, Radish, Shaved
Parmesan, Mustard Dressing

Add Grilled Chicken, Salmon, or Flank Steak for an additional fee

#### SIDE SALADS

Greek Pasta Salad with Olives, Cucumbers, Tomatoes and Feta

Caprise Penne with tomatoes, basil and fresh mozzarella

Tortellini Pasta Salad with Spinach, Cherry Tomato and Shaved Parmesan

Traditional Potato Salad

Cole Slaw

Grilled Vegetables

#### SOUPS

N.E. Clam Chowder
Mushroom Bisque
Chili (Beef)
Chicken Noodle
Minestrone
Ask for more varieties

#### DESSERTS

Cookies and Brownies
Assorted Mini Pastries
Apple Crisp
Whoopie Pie
Bars, Squares & Brownies

#### BEVERAGES

Soda & Water Lemonade or Ice Tea

Coffee, Tea and Decaffeinated Coffee

SEASONS CATERING

# BOX LUNCHES

#### SANDWICH BOX

Choice of: Chicken Salad with Cranberries, Turkey Club,
Roast Beef with Herb Cheese, Italian and Grilled Vegetable
with Hummus
(additional sandwich choices available)
Bag of Chips
Chocolate Chip Cookie

# ENTREE SALAD BOXES

Caesar Salad with Blackened Chicken Roll with Butter, Chocolate Chip Cookie

Garden Salad with Lemon Pepper Salmon Roll with Butter, Chocolate Chip Cookie

Asian Salad Bowl with Teriyaki Flank Steak Roll with Butter, Chocolate Chip Cookie

Tortellini Salad with Spinach, Roasted Pepper, Parmesan Roll with Butter, Chocolate Chip Cookie

> Vegetable Salad Bowl with Grilled Tofu Available VEGAN & GLUTEN FREE Roll with Butter, Chocolate Chip Cookie

Cobb Salad with Chicken, Avocado, Bacon, Cucumbers,
Tomatoes, Peppers and Egg
Roll with Butter, Chocolate Chip Cookie

SEASONS CATERING

# HORS D'OUEVRES

Seasons Display - \$6.50 per person
Featuring domestic and imported cheeses served with assorted crackers, crostini & French bread
with fresh vegetable crudite

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

Mini Pizza Display n

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

Vegetarian Antipasto Display
Grilled Vegetables, Marinated Artichokes, Tomato, Basil & Fresh
Mozzarella, roasted red and yellow peppers - Accompanied by
garlic toasts, Italian Bread and focaccia crisps

#### Mediterranean

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

#### Charcuterie

Prosciutto, Mortadella, Genoa, Soppresata, Chorizo, Provolone, Cheddar, Fig Jam, Grapes, berries and Assorted Olives, Assorted crackers, parmesan focaccia, garlic crostini, breadsticks

SEASONS CATERING

### PASSED APPETIZERS

PRICE IS \$2.50 PER PIECE UNLESS OTHERWISE NOTEDPER PIECE UNLESS OTHERWISE NOTED

Chicken Quesadilla with Chipotle Cream
Chicken Satay with Peanut Sauce
Lemon Oregano Chicken (GF) with Tzatiki
Chicken & Waffles with Maple Syrup
Sesame Chicken Skewers
Crispy Chicken with Honey Mustard Sauce
Barbecue Chicken & Pineapple Skewers (GF)
Coconut Chicken Skewers with Spicy Pineapple Sauce
Chicken Tartlett with Mashed Potato Top

Beef Crostini with Roasted Onion Marmalade
Beef & Portobello Brochette with Horseradish Cream (GF)
Ham and Cheese Panini Bite
Steak & Cheese Spring Rolls with Chipotle Ranch
Roast Beef with Horseradish on Mini Cheddar Biscuit
Pigs in a Blanket with Honey Mustard
Potato Cups with Bacon, Cheese and Sour Cream (GF)
Beef Teriyaki Skewer
Prosciutto & Melon Skewers with Balsamic Glaze (GF)

Crab Cakes with Remoulade
Scallops wrapped in Maple Cured Bacon
Coconut Shrimp with Spicy Pineapple Sauce
Traditional Poached Shrimp with Spicy Cocktail Sauce
Teriyaki Ginger Salmon on Fried Wonton
Clam Chowder Shots with Oyster Cracker
Seared Sesame Tuna on Rice Cake with Wasabi Cream

Vegetarian Spring Rolls with Sweet (Vegan) and Spicy Asian Sauce Stuffed Mushrooms (vegetarian) Spanikopia

New Potato Cups with Butternut Squash & Maple (GF)

Mac and Cheese Bites Vegetarian Quesadillas

Vegetarian California Rolls (Vegan) (GF) - with Ginger Soy
Caprice Skewer with Fresh Mozzarella & Grape Tomatoes - with Pesto Cream
Buffalo Cauliflower - with Blue Cheese Ranch
Figs in a Blanket with Goat Cheese
Avocado "Cream" in Tortilla Cup (Vegan)

SEASONS CATERING

# DINNER BUFFETS BUFFETS MUST BE SERVED BY SEASONS UNION STAFF

Cornbread Stuffed Chicken
Chicken Marsala with Mushrooms
Roast Turkey with Stuffing
Grilled Chicken Breast Stuffed with Spinach & Feta

Marinated Steak Tips

Marinated Flank Steak with Avocado Corn Salsa

Prime Rib with Red Wine Sauce

Tenderloin with Peppercorn Sauce

Blackened Salmon with Corn Salsa Ritz Topped Cod Shrimp Scampi

Potato/Pasta/Rice (Choose one)
Roasted Oven Roasted Potatoes, Real Mashed Potatoes
Red Bliss Garlic Mashed Potatoes,
Baked Potato with Sour Cream
Scalloped Potatoes
Rice Pilaf, Penne with Marinara

Vegetable (Choose One)
Green Beans with Cherry Tomatoes,
Zucchini & Summer Squash with Garlic
Roasted Carrots (Plain or Sweet Curry)
Sauteed Corn with Red Peppers
Butternut Squash (Mashed or Roasted)

Salad (Choose One)
Garden Salad, Caesar Salad
Mixed Greens with Craisins & Goat Cheese

Dessert (Choose One)

Apple Crisp, Cinnamon Bread Pudding

Chocolate Bread Pudding or Mini Cookies, Bars & Mini Pastries

Enhanced Dessert

Boston Cream Pie, Cheesecake, Chocolate Torte
Carrot Cake and Strawberry Shortcake



# RENTALS

Our Rental Package includes Salad Plates, Dinner Plates, Cutlery, Water Glass, Coffee Cup, White Napkins, White Tablecloths - Approximatly \$16 per person Additional Options available.

Please call for a full estimate of all charges

### STAFFING

Our Experienced Staff of Servers Per, Managers, Chefs and Kitchen Assistants will provide friendly, professional service.

The cost is based on final count,
event length and menu
Please call for a full estimate of all charges



# PLATED DINNERS

Prices do not include Staffing charges - based on event time

STARTER

CHOOSE ONE

Garden Salad

with a blend of fresh greens, cucumbers, tomatoes, sweet peppers and croutons. Served with your choice of dressing.

Caesar Salad

Fresh Romaine, homemade croutons and shaved parmesan

Tomato Basil Soup with Parmesan crostini

New England Clam Chowder (add \$2 per person) with Oyster Crackers

ENTRÉE

(CHOOSE 2 WITH COUNTS)

Cornbread Stuffed Chicken
Served with Mashed Potatoes, Mixed Vegetables and herb gravy

Lazio Chicken

Stuffed with Proscuitto, Roasted Red Pepper and Provolone, Served with Mashed Potatoes and Green Beans

Roast Beef

Served with Roasted Potatoes, Green Beans & Gravy

Beef Tenderloin with Red Wine Sauce Served with Mashed Potatoes and Roasted Carrots

Roast Pork Loin Stuffed with Apple & Fig Stuffing Served with Roast Potatoes & Green Beans

Ritz Topped Cod with fresh Lemon Served with Rice Pilaf & Mixed Vegetables

SEASONS CATERING

DESSERT

Chocolate Layer Cake
Carrot Cake
Lemon Cake
Assorted Mini Pastries
Apple Pie with fresh Whipped Cream

Served with Coffee, Tea or Decaffeinated Coffee

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Our Rental Package includes Salad Plates, Dinner Plates, Cutlery, Water Glass, Coffee Cup, White Napkins, White Tablecloths (included in menu price).

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