



Catering & Events Menu



617.354.4750 formaggiokitchen.com



Our Philosophy

At our shops on Huron Avenue, Hampshire Street (Kendall Square) and Boston, our kitchens prepare all food to order using the finest and freshest ingredients available. Our meats are sourced from small family farms with humanely raised animals and our vegetables are sourced locally whenever possible.

Our stocks and sauces are handmade from scratch, and all of our catering offerings are individually prepared with each customer's event in mind. We're happy to accommodate requests for almost anything...just call us for a consultation!

Delivery & In-Store Pickup Information

Cambridge Catering Orders

If your event is within the next few days, orders may be placed by phone. Just give us a call at 617-354-4750. If you've got more time to plan, please email catering@formaggiokitchen.com or place your order online by [clicking here](#). You are also welcome to place an order in one of our three locations.

A minimum of 48 hours notice is required for any orders.

Cancellations and changes must be made by 10:00am the day prior to your order. Any orders not picked up without notification of cancellation will be charged. Items on the menu depend on availability.

Delivery

Delivery is available Monday - Saturday. Delivery is \$15.00 within a 3-mile radius of our store. Delivery beyond 3 miles is charged at \$5 per mile. Please call with questions regarding delivery.

Pickup

You can opt to pick up your order (at no additional cost) at either of our Cambridge locations: 358 Huron Avenue or 94 Hampshire Street or our Boston location: 268 Shawmut Avenue.

Wine & Beer

We specialize in organic, biodynamic, and zero-added sulfur wines as well as hard-to-find local, craft, and imported beers. Our skilled staff will offer you suggestions that pair with cheeses and meats and work with you to meet your budget. Let our beverage experts tailor a menu - with 10% off on 6 or more bottles of wine - to make your next event memorable.

Serviceware

Our offerings are served on high-quality disposable platters and bowls. Some of the food pictured in this menu has been re-plated and styled. Disposable goods are available at an additional cost.

Napkins & Plates: \$0.25 per person

Cutlery Pack: \$0.75 per person

Tongs: \$3 each

Serving Spoons: \$3 each

Dietary Needs

We are happy to work with you regarding dietary needs. Please call to discuss accommodations.

Allergies

Attention customers with food allergies: our food may contain or come into contact with dairy, eggs, wheat, sesame, soybeans, tree nuts, peanuts, fish, or shellfish. Please be advised cross-contamination may occur.

Seasonality

Please note that due to availability, we occasionally need to make substitutions. We assure you that in any case, we will uphold the highest standard.

Our Promise to You

We take great pride in the quality of our food and our goal is to provide you with the best product! If for some reason you are not satisfied please don't hesitate to give us a call at **617-354-4750**.

Substitutions depend on availability of ingredients and may result in additional charges.
(V) Vegetarian | (GF) Gluten-Free | (NF) Nut-Free

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Croissant Platter

Breakfast

All of our breakfast items are made in house from scratch by our bakers.

Scone Platter

1 per person, minimum order of 12, \$5.95/each

Each platter comes with a variety of three: plain, berry, and savory.

Mini Muffin Platter

2 per person, minimum order of 12, \$5.95/each

Variety of 3-4 different flavors of muffins.

Tea Cake Platter

\$60 small (feeds 20, a variety of 3 flavors) or

\$120 large (feeds 40, a variety of 4 flavors)

Croissant (Plain) Platter

1 per person, minimum order of 12, \$5.95/each

Coffee Box

\$35, serves 8

Boxed House Blend drip coffee, brewed fresh.

1 pint of dairy or non-dairy (oat) milk,

sugar packets, 12 ounce cups, lids and stirrers

Add-ons:

Raphael Jam

\$10.95

Clotted Cream

\$7.95

8oz Housemade Honey Butter

\$6.95

***Gluten Free Scones & Mini Muffins are available with 48hr notice and a \$1.00 surcharge.**

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Scone Platter



Mini Muffin Platter



Croissants



Tea Cake Platter



Cheese & Charcuterie Boards

Small Platters serve 6-12, Medium Platters serve 12-20, Large Platters serve 20-30

The Classic Cheese Platter (V)

\$80.00 small / \$140.00 medium / \$195.00 large

Traditional cheeses hand-picked by our expert cheesemongers, grapes, berries, dried fruit, and nuts. Served with crackers on the side.

The Connoisseur Cheese Platter (V)

\$120.00 small / \$185.00 medium / \$250.00 large

Small-production and hard to find cheeses, grapes, berries, dried Blenheim apricots, and nuts. Served with crackers on the side.

Charcuterie Platter

\$80.00 small / \$140.00 medium / \$195.00 large

House-made pâtés, salumi, dry cured ham, cornichons, olive mista, and Dijon mustard. Served with sliced baguette on the side.

Cheese and Charcuterie Platter

\$80.00 small / \$140.00 medium / \$195.00 large

A selection of three hand-picked, crowd-pleasing cheeses in a variety of textures along with an assortment of sliced cured meat. Served with grapes, jam, olive mista, and sliced baguette.

The Local Cheese Platter (V)

\$120.00 small / \$185.00 medium / \$250.00 large

Local cheeses from small-production farms, grapes, berries, dried fruit, seasonal jam, and nuts. Served with crackers on the side.

The French Cheese and Charcuterie Platter

\$100.00 small / \$165.00 medium / \$230.00 large

An assortment of classic French cheeses, Bayonne ham, pork rillettes, and seasonal accompaniments.

The Spanish Sampler Platter

\$80.00 small / \$140.00 medium / \$195.00 large

Two Spanish cheeses, Jamón Serrano, chorizo, marcona almonds, olive mista, piparras peppers, and membrillo. Served with sliced baguette on the side.

Italian Antipasto Platter

\$75.00 small / \$125.00 medium / \$160.00 large

Salami, Prosciutto di Parma, Prosciutto Cotto with herbs, fresh mozzarella, Italian sheep's milk cheese, olive mista, roasted red peppers, and grilled artichokes. Served with sliced baguette on the side.

*Small platters include three cheeses.
Medium & Large platters include five cheeses.*

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Classic



Italian Antipasto



Connoisseur



Spanish Sampler



Local



Charcuterie

Specialty Platters

Small Platters serve 6-12, Medium Platters serve 12-20, Large Platters serve 20-30

Vegetarian Antipasto Platter (V) (NF)

\$75.00 small / \$125.00 medium / \$160.00 large

Roasted eggplant, roasted red peppers, sun-dried tomatoes, fresh mozzarella, Italian sheep's milk cheese, olive mista, grilled artichoke hearts, and housemade pesto. Served with sliced baguette or housemade crostini on the side.

Middle Eastern Mezze Platter (V)

\$75.00 medium (serves 15) / \$115.00 large (serves 30)

Three house-made dips, olive mista, cucumber & tomato salad, with sheep's milk feta, stuffed grape leaves, and roasted carrots with pomegranate molasses. Served with pita chips on the side. **Add extra chips: \$12.00 per small bowl/ \$16.00 per large bowl.**

Fresh Fruit Platter (V) (GF) (NF)

\$60.00 small / \$90.00 medium / \$120.00 large

Generous assortment of seasonal fruit including grapes, melon, berries, and citrus.

Garden Crudit  (V) (GF) (NF)

\$60.00 small / \$90.00 medium / \$120.00 large

Generous assortment of seasonal vegetables served with either housemade blue cheese, muhammara, tzatziki, or hummus (vegan).

Fruit and Crudit  Platter (V) (GF) (NF)

\$60.00 small / \$90.00 medium / \$120.00 large

An assortment of seasonal fruit and vegetables with either housemade blue cheese, muhammara, tzatziki, or hummus (vegan).

Large Smoked Salmon Platter (NF)

\$150.00 (serves 15-20)

Add a dozen bagels for \$30.00

Atlantic smoked salmon (1.5 pounds), hard-boiled egg, capers, red onion, cucumber, whipped cream cheese with dill, served with Bavarian bread.

Small Smoked Salmon Platter (NF)

\$85.00 (serves 5-10)

Add half a dozen bagels for \$15.00

Atlantic smoked salmon (3/4 pounds), hard-boiled egg, capers, red onion, cucumber, whipped cream cheese with dill, served with Bavarian bread.

Substitutions depend on availability of ingredients and may result in additional charges.

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Smoked Salmon Platter

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Vegetarian Antipasto



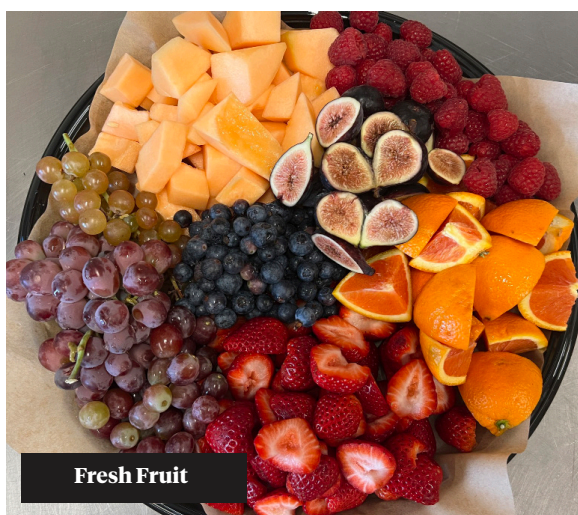
Garden Crudité



Middle Eastern Mezze



Fruit and Crudité



Fresh Fruit



Smoked Salmon



Smoked Salmon Tartlets

Specialty Hors D'Oeuvres

Gougères (V) (NF)

\$24.00/dozen

Savory French cheese puffs made with Marcel Petit Comté cheese.

Devils on Horseback (GF)

\$36.00/dozen

Medjool date stuffed with a marcona almond and wrapped in crispy bacon.

Stuffed Grape Leaves (V) (GF) (NF)

\$16.00/dozen

Tender grape leaves with seasoned rice, garnished with cherry tomatoes and lemon wedges.

Smoked Salmon Tartlets (NF)

\$36.00/dozen

Mini smoked salmon tartlets baked in crisp filo crusts with creme fraiche, lemon and dill.

Goat Cheese Tarts

\$36.00/dozen

Mini goat cheese soufflés made with caramelized onion baked in crisp filo crusts. Serve warmed or at room temperature.

Mini Housemade Crab Cakes

\$36.00/dozen

Delicately seasoned bite-sized crab cakes ready to reheat. These cakes are made with loads of crab meat—not filler! Served with dipping sauce.

Turkish Spiced Turkey Meatballs

\$36.00/dozen

Bite-sized turkey meatballs seasoned with savory Turkish spices. A bit spicy and very delicious! Served with tzatziki for dipping. Reheat or serve at room temperature.

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Gougères



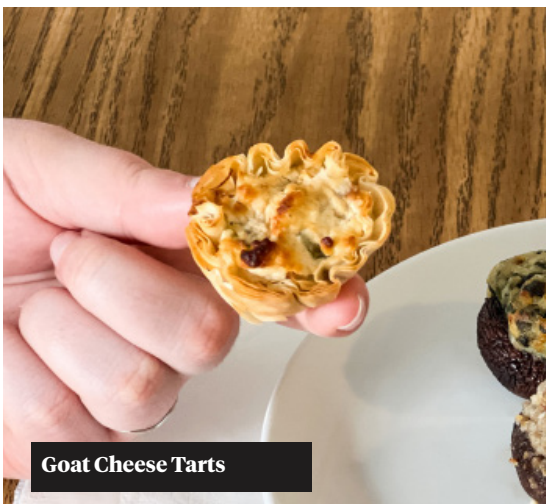
Devils on Horseback



Stuffed Grape Leaves



Turkish Spiced Turkey Meatballs



Goat Cheese Tarts



Mini Housemade Crab Cakes

Sandwiches & Sandwich Platters

Chicken Salad

Tuna Salad

Egg Salad

Salami, Provolone, Mustard & Pickle

Ham, Swiss, Mustard & Pickle

Turkey, Swiss, Greens & Mustard

Roast Beef, Pickled Onion, Greens, Cream Cheese Spread

Vegetarian (Roasted Seasonal Vegetables, Mediterranean Spread, Greens)

Mozzarella, Tomato and Pesto (NF)

BLT (Bacon, Lettuce, Tomato)

Assorted Sandwich Platter

\$10 per sandwich – 6 sandwich minimum

\$0.50 surcharge per sandwich to wrap in halves

Assorted Mini Sandwich Platter

\$6.50 per sandwich – 6 sandwich minimum

Any combination of our sandwiches served on mini brioche rolls.

Boxed Lunch

\$17.95 per lunch – 6 lunch minimum

Sliced bread sandwich OR individual salad, potato chips, fresh fruit, house-made cookie, and beverage.

Gluten-free bread available for full-size sandwiches for an additional charge (\$3 per sandwich). Unfortunately, we are unable to offer gluten-free bread for our mini sandwiches.

Substitutions depend on availability of ingredients and may result in additional charges.

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Mini Sandwich Platter



Grain Salad



Fresh Salads

Garden Salad Bowl (V) (GF) (NF)

\$5 per person – 5 person minimum, increments of 5 only

Mesclun greens, sliced bell pepper, cucumber, tomato, and shredded carrot served family-style with house-made vinaigrette on the side.

Add chicken + \$4.00 per person

Extra add-ins: + \$2.00 per person—feta and black olives, sun-dried tomato and goat cheese or blue cheese and walnuts

Individual Garden Salad (V) (GF) (NF)

\$10 per salad

A single serving of our garden salad with housemade vinaigrette on the side.

Add chicken or tuna salad + \$4.00 per salad

Extra add-ins: + \$2.00 per person — feta and black olives; sun-dried tomato and goat cheese or blue cheese and walnuts

Pasta Salad

Starts at \$12.95/lb.

Artisan Italian pasta with your choice of dressing and toppings. Favorites include fresh cucumbers, cherry tomatoes, feta, and olives with a Greek vinaigrette; housemade pesto and fresh seasonal vegetables.

Potato Salad

Starts at \$12.95/lb.

Local potatoes, herbs, seasonal veggies, with bright mustard vinaigrette OR creamy dressing.

Grain Salad

Starts at \$12.95/lb.

Quinoa, farro, or bulgur, tailored to your specifications.

Substitutions depend on availability of ingredients and may result in additional charges.

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Mac & Cheese

Entrées & Sides

Can be ordered frozen, ready to bake (with instructions), or hot and ready to eat.

Bolognese Lasagna (NF)

\$75.00/feeds 8-10

Pasta from Abruzzo, béchamel, Parmigiano Reggiano and pork and beef ragù.

Roasted Vegetable Lasagna (V) (NF)

\$75.00/feeds 8-10

Seasonal roasted vegetables, pasta from Abruzzo, béchamel, Parmigiano Reggiano, mozzarella, and tomato basil sauce.

Formaggio Kitchen Mac & Cheese (V) (NF)

\$75.00/feeds 8-10

Sharp cheeses, elbow pasta, béchamel, breadcrumbs, and maras pepper.

Eggplant Parmigiana (V) (NF)

\$75.00/feeds 8-10

Roasted eggplant, fresh breadcrumbs, tomato basil sauce, mozzarella, provolone, and Parmigiano Reggiano.

Turkey Pot Pie (NF)

\$75.00/feeds 8-10

Feather Brook Farms chicken, carrots, onions, and peas in a creamy velouté, topped with puff pastry.

Roasted Loch Duart Salmon (NF)

\$120.00/feeds 6-8

One half side of roasted Loch Duart salmon served with a side of lemon and dill crème fraîche. Garnished with lemon slices.

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Chocolate Platter

Sweets

Cookie Platter (V)

\$7.00 per person (5 person minimum)

Assorted cookies. Two cookies per person.

Confectionary Platter (V)

\$95 small (serves 15-25) / \$175 medium (serves 25-35)

Assorted bonbons, chocolates, pâte de fruits, candied fruits, and other confections with berry garnishes.

Beverages

Formaggio Kitchen Cold Brew, \$4.95/ea

Formaggio Kitchen Black Iced Tea, \$3.95/ea

Native Waters Still Water, \$1/ea

Topo Chico Sparkling Water, \$3.25/ea

Spindrift Seltzer: Assorted Flavors, \$1.95/ea

Natalie's: Assorted Juices, \$3.95/ea

Boylan Cane Cola: Assorted Flavors, \$2.95/ea

Wine & Beer

Our wine selection specializes in organic, biodynamic, and zero-added-sulfur wines while our craft beer selection specializes in hard-to-find local and imported brews.

Both offer creative pairing options with cheeses and meats and aim to meet your budget requirements. Let our skilled staff tailor a menu - with 10% off cases of 12 bottles - to make your next occasion memorable and delicious.

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Events





Formaggio Kitchen Cheese Cave

Grazing Table

Looking for a fun and delicious interactive experience for your wedding, meeting, or party?

Hire a cheesemonger to create a show-stopping grazing table spread and chat with attendees about the offerings!

Wondering what a grazing table is?

A grazing table is an elaborate arrangement of cheeses and/or charcuterie on a long wooden board complete with garnishes and crackers.

What our customers are saying:

"What an incredible experience the grazing board and professional cheesemonger were for the guests who attended a fundraising event at my school! We wanted an elegant but fun party atmosphere and that is exactly what Formaggio Kitchen provided. The appearance of the grazing board was beyond impressive and the assortment of cheeses and other accompaniments were delicious."

Pricing

The Cheese Gourmande

\$45/guest (minimum of 30 people) includes a selection of five cheeses and complimentary garnishes.

The Cheese and Charcuterie Connoisseur

\$50/guest (minimum of 30 people) includes a selection of five cheeses, complimentary garnishes, salame, and prosciutto.

This pricing includes set up, break down, and 2 hours of active event time lead by a professional cheesemonger. We will staff 1 cheesemonger per 50 guests.

Optional Wine Add-On

\$10/guest (one red wine option, one white wine option).

If your gathering is for under 30 guests, send an email to classes@formaggiokitchen.com to discuss pricing.

Small Group Cave Tour with Cheese & Wine Tasting

A tour of our cheese cave with a wine and cheese tasting for up to 4 people.

Pricing

\$300 for up to 4 guests (includes the tour and tasting).

Booking

Send an **email to classes@formaggiokitchen.com** with your proposed date and time and the number of attendees to get the ball rolling.

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A large, elaborate grazing table is displayed on a wooden surface. The table is filled with a variety of cheeses, including wedges of cheddar, slices of brie, and clusters of soft cheese. It is garnished with fresh fruits like raspberries, blueberries, and orange slices. There are also small bowls of dips, a small container of honey, and some bread. The overall presentation is artistic and appetizing.

Formaggio Kitchen Grazing Table

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Private Events & Classes

Looking for something interactive and fun for your next meeting or gathering? Our cheesemongers are available to create a memorable experience for you and your guests, family, friends, or colleagues. Some ideas of private events we offer:

Wine and Cheese Tasting, How to Build a Cheese Board, Cheese 101

Our events last between 1 and 2 hours and the format can be customized based on the needs of your group.

Pricing

Your event proposal is based on two factors: facilitators/instructors and menu offerings.

Please see below for the costs associated with both.

Facilitator Fee

This is the fee for coordinating, preparing, and leading the class/event.
The price of the menu selected for each event is separate and outlined below.
\$400 for 0-15 attendees and \$10 for each additional guest

Custom Menu Options

Petit Cheese Board:

\$60 per person (three cheeses, two condiments, crackers)

Grand Cheese Board:

\$75 per person (five cheeses, two condiments, crackers, chocolate)

Classic Wine Pairing:

\$10 per person (one red, one white)*

Premiere Wine Collection Pairing:

\$25 per person (four distinct wines)*

*A minimum of 4 people per group must participate in the wine tasting if selected.

Mocktail options also available upon request.



