



Catering Menu

Orders may be placed by phone 617-350-6996 from 7am-3pm Monday-Saturday. Forty-eight hours prior notice is required, not including Sundays. Inquiries may be emailed to catering@formaggiosouthend.com, however orders must be confirmed by phone.

- *A credit card number is required to place an order. You may pay at pick up or have us charge your card.*
- *24 hour notice is required for changes and cancellations. A fee of 50% of the order total will be assessed for orders cancelled with less than 24 hours notice.*
- *Delivery is available via courier, priced upon request.*
- *Due to ingredient price fluctuation, our prices are subject to change without notice.*
- *Utensils, napkins & disposable plates are available upon request for an additional charge.*

HORS D'OEUVRES

Perfect for cocktail parties, showers or first courses. Appetizer items are fully cooked, cooled, and ready to reheat.

Formaggio Kitchen Gougeres

\$12 per dozen

Our irresistible two-bite savory cheese puffs made with Marcel Petit Comté. Perfect with Champagne! Serve warm or at room temperature.

Blue Cheese Stuffed Figs or Dates

\$24 per dozen

Dried figs or fresh dates stuffed with rich blue cheese and topped with a caramelized walnut. Fresh figs available in season at market price. Serve at room temperature.

Goat Cheese Tarts

\$12 per dozen

Goat cheese soufflé & caramelized onion baked in crisp fillo crusts. Vegetarian or prosciutto. Serve warm or room temperature.

Mini Housemade Crab Cakes

\$36 per dozen

Delicately seasoned crab cakes, ready to reheat, served with dipping sauce.

Party Chicken Wings

\$15 per pound

Chicken wings rubbed with our own garlic & spice blend. Serve warm or at room temperature.

Stuffed Mushrooms

\$18 per dozen

Filled with a stuffing of cheese and a light béchamel sauce. Choose sausage or spinach filling. Ready to reheat.

Turkish-Spiced Turkey Meatballs

\$24 per dozen

Ground turkey meatballs seasoned with Turkish spices, to be served warm or at room temperature. Savory, spicy, and delicious! Served with a cucumber and mint yogurt sauce.

Formaggio Kitchen South End

268 Shawmut Ave Boston, MA 02118

617-350-6996

www.formaggiokitchen.com/boston catering@formaggiosouthend.com



ENTRÉES

All entrees with the exception of the quiche serve 8-10 people, and are fully cooked, cooled, and ready for you to reheat at home. Our chefs will be happy to work with you on a custom menu.

| | |
|--|-----------------|
| Cheese and Vegetable Lasagna | \$75 |
| Made with fresh vegetables and our own blend of cheeses. | |
| Lasagna Bolognese | \$75 |
| Made with our housemade ragu Bolognese. | |
| Macaroni & Cheese | \$75 |
| Made with our own blend of cheeses. | |
| Chicken Marsala, Piccata or Française | \$80 |
| Boneless chicken breasts in a Marsala wine sauce, a caper and lemon Piccata sauce or white wine Française sauce. | |
| Italian Meatballs in Tomato Sauce | \$75 |
| Our pork, beef and veal meatballs in housemade tomato basil sauce. | |
| Egg & Cheese Quiche | \$18 serves 6-8 |
| Your choice of vegetables, meats and cheeses. | |

SIDE DISHES & SALADS

| | |
|---|----------------------|
| Simple Salad | \$3.50 per person |
| Organic arugula or mesclun served family-style with sliced carrot, red onion, tomato & our house made vinaigrette on the side. Serving utensils available upon request. | |
| Individual Garden Salad | \$6.00 per salad |
| Arugula or mesclun in a single-serving container with sliced peppers, cucumber, and tomato. House made vinaigrette is served on the side. | |
| Pasta Salad | Starts at \$7.95/lb. |
| Organic white or whole wheat pasta tossed with your choice of dressing and toppings. | |
| Potato Salad | Starts at \$7.95/lb |
| Your choice of vinaigrette or mayonnaise sauce. | |

Formaggio Kitchen South End
268 Shawmut Ave Boston, MA 02118
617-350-6996

www.formaggiokitchen.com/boston catering@formaggiosouthend.com



Roasted Seasonal Vegetables
Roasted with olive oil and herbs.

\$35 serves 8-10

Herb Roasted Potatoes
Roasted with olive oil and herbs.

\$35 serves 8-10

READY-TO-SERVE PLATTERS

Small platters serve 8-10 people, medium 15-20 people & large 30-35 people as an appetizer portion. Platters are ready to serve. We plate our cheeses whole or in large wedges for a bold presentation, and because we believe these products are at their best when freshly cut. Any the following can be made on your own platters, just ask our catering managers!

Classic Cheese Platter

\$75 small, \$130 medium, \$175 large

An assortment of crowd-pleasing cheeses in a variety of flavors and textures, handpicked by our expert cheesemongers. Platter is garnished with fresh and dried fruit and nuts, and crackers. We plate our cheeses whole or in large wedges for a bold presentation, and because we believe these products are at their best when freshly cut.

Connoisseur Cheese Platter

\$115 small, \$175 medium, \$250 large

An adventurous selection of stronger and more complex cheeses in a variety of textures, many from small farms, and imported exclusively by Formaggio Kitchen, chosen by our expert cheesemongers, garnished with fresh and dried fruit and nuts, and served with crackers. We plate our cheeses whole or in large wedges for a bold presentation, and because we believe these products are at their best when freshly cut.

Cheese and Meat Platter

\$100 Serves approx. 15

A selection of three hand-picked cheeses in a variety of textures, with sliced salami, Prosciutto di Parma, and Pâté de Campagne, served with sliced baguette. We plate our cheeses whole or in large wedges for a bold presentation, and because we believe these products are at their best when freshly cut.

Charcuterie Platter

\$70 small, \$100 medium, \$165 large

An assortment of thinly sliced cured meats including Prosciutto di Parma, artisan salami, house made Pâtés de Campagne and house made Chicken Liver Mousse. Served with French cornichons, whole-grain mustard and sliced baguette.

Italian Antipasto Platter

\$55 small, \$85 medium, \$150 large

Fresh locally-made mozzarella, thinly sliced Prosciutto di Parma & salami with roasted vegetables, organic Italian artichokes, and mixed olives, served with sliced focaccia. Also available vegetarian.

Spanish Sampler

\$100 Serves approximately 20 people.

A hearty platter piled with Spanish delicacies, including two Spanish cheeses, sliced Jamón Serrano, authentic chorizo, toasted marcona almonds, olives, membrillo (quince paste) and sliced baguette. *

French Sampler

\$70 small, \$100 medium, \$165 large

A selection of French cheeses including Comté, Brie or Camembert, and a fresh Chevre, housemade Pâté de Campagne and sliced saucisson sec. Served with niçoise olives, French cornichons, and sliced baguette.

Formaggio Kitchen South End

268 Shawmut Ave Boston, MA 02118

617-350-6996

www.formaggiokitchen.com/boston catering@formaggiosouthend.com



Garden Crudité Platter

\$40 small, \$65 medium, \$85 large

Fresh, seasonal vegetables, organic whenever possible, served with a choice of tzatiki, garlic parmesan or hummus dip.

Middle Eastern Mezze Platter

\$75 medium, \$125 large

Three Middle Eastern dips: Hummus, Baba Ganoush, and Muhummara, served with feta, marinated olives, stuffed grape leaves, fresh tomatoes & cucumbers, and crispy pita chips.

Fresh Fruit Platter

\$40 small, \$75 medium, \$95 large

A beautiful assortment of seasonal fruits, organic whenever possible. Excellent for a brunch gathering or as an accompaniment to a cheese platter.

Smoked Salmon Platter

\$110 serves 20 as an appetizer

One pound of sliced Daniel Bouloud Scottish smoked salmon served with brown bread, hard-cooked egg, cucumber, red onion, capers & lemon dill cream cheese.

Sandwich Platter

\$8.50 per person

A platter of assorted hearty sandwiches, cut in half. Sandwich options include: Salami and Cheese, Ham and Swiss, Fig Jam, Goat Cheese, and Arugula, Turkey Swiss, Turkey Avocado, Roast Beef, Tuna Salad, Chicken Salad, and Italian. Add individual bags of chips for \$1.50 per person.

Brown Bag Lunches

\$14.95 per person

Your choice of sandwiches individually bagged with chips, a piece of fruit, and a cookie or bar. Add bottled water for \$1.00 per person or soda for \$2.95 per person.

DESSERTS

Chocolate Cupcakes

\$2.25 each

Our signature chocolate cupcakes with vanilla buttercream.

Olive Oil Cupcakes

\$2.50 each

Moist individual olive oil cakes drizzled with lemon icing.

Cookie and Bar Platter

\$5 per person

An assortment of cookies and homemade bars. Includes two desserts per person.

BEVERAGES

We specialize in small production wines, with a focus on natural, organic and biodynamic option, as well as local and imported craft beers.

Formaggio Kitchen South End
268 Shawmut Ave Boston, MA 02118
617-350-6996

www.formaggiokitchen.com/boston catering@formaggiosouthend.com



Our staff can help you pair the perfect beverage selections with your order.
We offer a discount of 10% on any beverages that accompany catering orders, as well as 15% on full cases.

Saka Water (still): 95¢/500mL (24/case)

Lurisia Sparkling Water: \$3.95/liter (12/case)

Wines: Red, White, Rose, Sparkling: Prices starting at \$11.95/bottle (12/case)

Craft Beers: Prices starting at \$11.95/6pk (4/case)

Menu Updated March 2018

Formaggio Kitchen South End
268 Shawmut Ave Boston, MA 02118
617-350-6996

www.formaggiokitchen.com/boston catering@formaggiosouthend.com