



Cambridge Catering Menu

Spring–Summer 2019

Our kitchen focuses on seasonality and prepares all food to order using the finest and freshest ingredients available – With a selection of over 200 cheeses at any given time, we use only the best varieties in our recipes and platters. Our meats are sourced from small family farms with humanely raised animals and our vegetables are local whenever possible. All stocks and sauces are handmade from scratch, and all of our catering offerings are individually prepared without shortcuts or substitutions.

(V) Vegetarian | (GF) Gluten-Free | (NF) Nut-Free

Specialty Platters

*Small Platters serve 8-10, Medium Platters serve 15-20, and Large Platters serve 25-30.
Substitutions depend on availability of ingredients and may result in additional charges.*

The Classic Cheese Platter (V)

\$80.00 small / \$120.00 medium / \$175.00 large

Three to five 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)

\$115.00 small / \$175.00 medium / \$250.00 large

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

The Local Cheese Platter (V)

\$115.00 small / \$175.00 medium / \$250.00 large

Three to five local cheeses from local small production farms, grapes, berries, dried figs, seasonal Jam, and nuts. Served with crackers on the side.

Italian Antipasti (NF)

\$60.00 small / \$100.00 medium / \$145.00 large

Salami, Prosciutto di Parma, grilled Tuscan ham, fresh mozzarella, Italian sheep's milk cheese, house-marinated olives, house-marinated mushrooms, and grilled artichokes. Served with sliced baguette on the side.



The Spanish Sampler

\$70.00 small / \$125.00 medium / \$170.00 large

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

Charcuterie Platter (NF)

\$80.00 small / \$115.00 medium / \$160.00 large

House-made pâtés, salumi, dry cured ham, cornichons, marinated olives, pickled red onions, and Dijon mustard. Served with sliced baguette on the side.

Vegetarian Antipasto Platter* (V, NF)

\$60.00 small / \$100.00 medium / \$145.00 large

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

Roasted Vegetable Platter* (V, NF)

\$60.00 small / \$100.00 medium / \$145.00 large

A selection of seasonal vegetables roasted and/or marinated in addition to our house-made olive mista and pesto. Served with sliced baguette on the side.

*Can substitute hummus for vegan platter

Middle Eastern Mezze Platter (V)

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

Three house-made dips, marinated olives, 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: + \$8.00 per small bowl/ \$12.00 per large bowl

Fresh Fruit Platter (V, GF, NF)

\$50.00 small / \$75.00 medium / \$100.00 large

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

Garden Crudité (V, GF, NF)

\$50.00 small / \$75.00 medium / \$100.00 large

Generous assortment of seasonal vegetables served with either house-made blue cheese, green goddess, red pepper & feta dip, or hummus (vegan).



Fruit and Crudités Platter (V, GF, NF)

\$50.00 small / \$75.00 medium / \$100.00 large

An assortment of seasonal fruit and vegetables with either house-made blue cheese, green goddess, red pepper & feta dip, or hummus (vegan).

Smoked Salmon Platter (NF)

\$120.00 one size, feeds 20 (Add a dozen bagels \$14.00)

Atlantic smoked salmon (2 pounds), hard-boiled egg, capers, red onion, cucumber, tomato, whipped cream cheese with dill, served with bagel crostini.

Dessert Platter (V)

\$5.00 per person (5 person minimum)

Assorted cookies and bars. Two desserts per person.

Specialty Hors D'Oeuvres

Gougères (V, NF)

\$16.00 per dozen

Savory French cheese puffs made with Marcel Petite Comté cheese.

Devils on Horseback (GF)

\$24.00 per dozen

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

Stuffed Mushrooms (V, GF, NF)

\$18.00 per dozen (add chorizo +\$4.00 per dozen, minimum 2 dozen per filling)

Mushroom caps stuffed with a flavorful, gluten-free vegetarian stuffing with fresh herbs and parmesan cheese. Chorizo added upon request.

Stuffed Grape Leaves (V, GF, NF)

\$14.00 per dozen

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

Flat Iron Steak Crostini (NF)

\$28.00 per dozen

PT Farms flat iron steak layered with a horseradish spread on our house crostini, garnished with caramelized onions and parsley leaves.



Stone Fruit & Ricotta Crostini (V)

\$22.00 per dozen

Seasonal stone fruit gently roasted on top of fresh ricotta with crushed hazelnuts, drizzled with local honey and thyme.

Serrano, Manchego & Membrillo “Bites”

\$22.00 per dozen

Iggy's ficelle sliced and topped with quince paste, manchego cheese, crushed marcona almonds and our hand-boned Jamon Serrano ham.

Roasted & Candied Mixed Nuts (V, GF)

\$24.95 per pound

Pecans, walnuts, almonds, peanuts and cashews tossed in an egg-white and sugar mix, then gently roasted. Choose from either rosemary & brown sugar or sweet & smoky Turkish bbq.

Fig and Goat Cheese in Phyllo (V, NF)

\$18.00 per dozen

Fig jam and creamy goat cheese inside of flaky phyllo dough.

Roasted Chicken Wings (GF, NF)

\$28.00 per dozen

Feather Brook Farms chicken wings marinated overnight and roasted until crispy. Choose from our house-marinade, lemon garlic, or vadouvan curry.

Mushroom and Leek Turnover (V, NF)

\$24.00 per dozen

Filling made of mushrooms, leeks, garlic, herbs, sherry, and comte folded into buttery puff pastry.

Spanakopita (V, NF)

\$18.00 per dozen

Spinach, onions, garlic, nutmeg and sheep's milk feta tucked inside of flaky phyllo dough.

Smoked Salmon Canapés (NF)

\$24.00 per dozen

Bavarian rye bread, house-made dill and horseradish spread, Atlantic smoked salmon, garnished with fried capers and fresh dill sprigs.



Basil Pesto Mini Palmiers (V, NF)

\$18.00 per dozen

House-made pesto rolled in buttery puff pastry, then baked to a golden brown.

“Pigs” in Pastry (NF)

\$24.00 per dozen

All-beef hot dogs rolled up in buttery puff pastry. Served with dijon mustard for dipping.

Sandwiches

Our sandwich platters can be put together with a variety of sandwiches from the list below. We kindly ask for a minimum of three sandwiches per type of sandwich.

- **Turkey & Swiss with Dijon**
- **Cucumber, Tomato & Hummus with Sheep's Milk Feta**
- **House Roast Beef with Horseradish Spread & Caramelized Onions**
- **Mozzarella, Tomato & House-made Pesto**
- **Smoked Turkey with Horseradish Spread & Cucumbers**
- **B.L.T**
- **Eggplant, Hummus & Roasted Red Peppers**
- **Seasonal Squash, Goat Cheese, Spread, Roasted Red Peppers & Pesto**
- **Ham & Swiss with Dijon**
- **Salami & Provolone with Pickles & Dijon**
- **Chicken Salad**
- **Tuna Salad**
- **Egg Salad**

Assorted Sandwich Platter

\$9.50 per sandwich (6 sandwich minimum)

Bread Options: Iggy's rye, whole wheat and country, Pain d'Avignon's multigrain and French white.

Assorted Mini Sandwich Platter

\$5.00 per sandwich (6 sandwich minimum)

Any combination of our sandwiches served on mini crusty French rolls, Brioche rolls, whole wheat rolls.



Focaccia Sandwich Platter

\$10.50 per sandwich (6 sandwich minimum)

Italiano – ham, salami, mortadella, provolone, olive oil, olive & artichoke relish;
Caprese – mozzarella, tomato, pesto, olive oil, aged balsamic;
Roasted Vegetable – seasonal veggies, sheep's milk feta, mixed greens.

Country Baguette Sandwich Platter

\$10.50 per sandwich (4 sandwich minimum per type)

House Roast Beef with horseradish spread, caramelized onions, arugula;
Prosciutto di Parma, mozzarella, fig jam, arugula, extra virgin olive oil, aged balsamic;
Jambon de Paris, Brie, arugula, Dijonnaise;
Mozzarella, tomato, pesto, olive oil, aged balsamic.

- Add a bag of potato chips \$0.95 per person***
- Add a beverage \$1.95 per person***
- Add biodegradable supplies \$0.45 per person (napkins, plates, utensils)***

The Boxed Lunch

\$16.95 per lunch (6 lunch minimum)

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

Fresh Salads & Soup

Soup To-Go (V, NF)

\$45.00 (10 8-oz servings)

Roasted Red Pepper & Tomato Bisque
Finished with cream, served with garlic croutons on the side.
Includes soup cups and spoons
*Can be made vegan

Garden Salad Bowl (V, GF, NF)

\$4.50 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 sliced chicken breast: + \$2.00 per person

Extra add-ins: + \$1.00 per person – Feta and black olives; Sun-dried tomato and goat cheese; Blue cheese and walnuts



Caesar Salad Bowl (NF)

\$4.50 per person

Crisp romaine, garlic croutons, topped with freshly grated parmesan, served family-style with house-made caesar dressing on the side.

Add sliced chicken breast: + \$2.00 per person

Individual Garden Salad (V, GF, NF)

\$8.95 per salad

A single serving of our garden salad with house-made vinaigrette on the side.

Add chicken or tuna salad: + \$2.00 per salad

Extra add-ins: + \$1.00 per person—Feta and black olives; Sun-dried tomato and goat cheese; Blue cheese and walnuts

Pasta Salad

Starts at \$10.95 per lb.

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

Potato Salad

Starts at \$9.95 per lb.

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

Grain Salad

Starts at \$10.95 per lb.

Quinoa, Farro, Bulgur, Brown Rice or Wheat berries. Tailored to your specifications.

Entrées & Sides

Bolognese Lasagna (NF)

\$65.00 (feeds 8-10)

Pasta from Abruzzo, béchamel, Parmigiano Reggiano, pork and beef ragù. Available ready-to-cook or ready-to-eat.

Roasted Vegetable Lasagna (V, NF)

\$65.00 (feeds 8-10)

Seasonal roasted vegetables, pasta from Abruzzo, béchamel, Parmigiana Reggiano, mozzarella and tomato basil sauce. Available ready-to-cook or ready-to-eat.



Formaggio Kitchen Mac & Cheese (V, NF)

\$65.00 (feeds 8-10)

Sharp cheeses, elbow pasta, béchamel, breadcrumbs, and maras pepper. Available ready-to-cook or ready-to-eat.

Eggplant Parmigiana (V, NF)

\$65.00 (feeds 8-10)

Roasted eggplant, fresh breadcrumbs, tomato basil sauce, mozzarella, provolone, and Parmigiano-Reggiano. Available ready-to-cook or ready-to-eat.

Moussaka (GF, NF)

\$65.00 (feeds 8-10)

Jamison Farms ground lamb, cinnamon, garlic, oregano, tomato, roasted eggplant, topped with a yogurt custard. Available ready-to-cook or ready-to-eat.

Oven Roasted Chicken Breasts (GF, NF)

\$19.95 per lb. (about a 1/2lb. per person – 8 person minimum)

Roasted Feather Brook Farms chicken breasts, lemon, garlic, and herbs. Can be sliced upon request.

Harissa Roasted Chicken Legs (GF, NF)

\$16.95 per lb. (about 1/2 lb. per person - 8 person minimum)

Roasted Feather Brook Farms chicken legs marinated in a mild harissa & cumin blend, tossed with potatoes and leeks, roasted until tender. Served with an herbed yogurt sauce.

Formaggio Kitchen Frittata (GF)

\$11.95 per lb.

Chip in Farm eggs, seasonal fresh vegetables, assorted cheeses.
Add house-made sausage or bacon: + \$2.00 per lb.

Custom Side Dishes

Market Price

Please call for seasonal offerings and availability of side dishes. We will work with your preferences or dietary restrictions to create the perfect accompaniment to your meal.

Custom Entrées

Market Price

Please provide 72 hours advance notice for your custom entrée orders. All orders based on availability of ingredients.



Ordering

- A minimum of 48 hours notice is required for all orders. Cancellations and changes must be made by 9:00am the day prior to your order. Any orders not picked up without notification of cancellation will be charged.
- Orders for Sunday pick-up will be prepared on Saturday.
- Items on the menu depend on availability of ingredients.

Delivery

- Delivery is available Monday – Friday from 11:00 am – 4:00 pm.
- Please allow for a 20 minute window before or after your desired deliver time
- There is a \$15 delivery charge for all orders within a 3 mile radius of our store and a \$4.50 charge per additional mile outside of the 3 mile radius.