



Catering Menu *Fall/Winter 2018*

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.

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

Three to five traditional cheeses hand-picked by our expert cheese mongers, grapes, berries, dried fruit, nuts and crackers.

The Connoisseur Cheese Platter **\$115.00 small/\$175.00 medium/\$250.00 large**

Three to five small-production and hard to find cheeses, grapes, berries, dried Blenheim apricots, nuts and crackers.

The Local Cheese Platter **\$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, nuts, and crackers.

Italian Antipasti **\$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, grilled artichokes and sliced baguette.

The Spanish Sampler **\$70.00 small/\$125.00 medium/\$170.00 large**

Two Spanish cheeses, Jamón Serrano, chorizo, marcona almonds, olives, piparras peppers, membrillo, sliced baguette.

Charcuterie Platter **\$80.00 small/\$115.00 medium/\$160.00 large**

House made pâtés, salumi, dry cured ham, cornichons, marinated olives, whole-grain and Dijon mustard, sliced baguette.

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Vegetarian Antipasto Platter* \$55.00 small/ \$95.00 Medium/ \$130.00 Large
Marinated mushrooms, roasted eggplant, roasted red peppers, tomato salad, fresh mozzarella, Italian sheep's milk cheese, olive mista, grilled artichoke hearts, house-made pesto and sliced baguette.
***Can be made vegan**

Middle Eastern Mezze Platter \$75.00 small (serves 15) /\$115.00 large (serves 30)
House-made dips, marinated olives, sheep's milk feta, stuffed grape leaves, roasted carrots with pomegranate molasses
Add Extra chips: \$8.00 per small bowl/ \$12.00 per large bowl

Brie en Croûte \$95.00 (serves 15)/\$125.00 (serves 30)
French brie, all-butter puff pastry, fresh fruit and crackers.

Fresh Fruit Platter \$45.00 small/\$80.00 medium/\$100.00 large
Generous assortment of seasonal fruits.

Garden Crudité \$45.00 small/\$80.00 medium/\$100.00 large
Seasonal vegetables with either house-made blue cheese, hummus, or red pepper and feta dip.

Split Fruit and Crudités Platter \$45.00 small/\$80.00 medium/ \$100.00 large
An assortment of seasonal fruit and vegetables with either house-made blue cheese, hummus or red pepper and feta dip.

Smoked Salmon Platter \$115.00 one size, feeds 20 (Add a dozen bagels \$14.00)
Atlantic smoked salmon (2 pounds), finely diced red onion, hardboiled egg, capers, scallion cream cheese with crème fraiche, dark rye bread.

Dessert Platter \$5.00 per person (5 person minimum)
Assorted cookies and bars. Two desserts per person.



SPECIALTY HORS D'OEUVRES

Gougères \$12.00/dozen
Savory French cheese puffs made with Marcel Petite Comté cheese.

Devils on Horseback \$24.00/dozen
Medjool date stuffed with a marcona almond and wrapped in crispy bacon.

Stuffed Mushrooms \$18.00/dozen
Minimum 2 dozen per filling
Mushroom caps stuffed with either chorizo and cheese or a vegetarian stuffing with fresh herbs and cheese. Gluten Free options available upon request.

Stuffed Grape Leaves \$8.00/dozen
Tender grape leaves with seasoned rice, garnished with olives.

Flat Iron Steak Crostini \$28.00/dozen
PT Farms flat iron steak, crostini, blue cheese, garnished with house made pickled onions & cilantro.

Roasted Grape and Ricotta Crostini \$22.00/dozen
Balsamic and thyme roasted grapes on top of fresh ricotta with crushed walnuts, drizzled with Carlisle honey.

Serrano, Manchego + Membrillo "Bites" \$18.00/ dozen
The Fine Cheese Company's olive oil crackers topped with quince paste, manchego cheese, crushed marcona almonds and our hand-boned Jamon Serrano ham.

Roasted Mixed Nuts \$24.95/pound
Pistachios, walnuts, almonds, peanuts and cashews with either Rosemary, brown sugar and Maras pepper OR Togarashi, sumac and lime zest.

Fig and Goat Cheese in Phyllo \$18.00/dozen
Fig jam and cream goat cheese inside of flaky phyllo dough.

Roasted Chicken Wings \$24.00/dozen
Feather Brook Farms chicken wings seasoned with house marinade, Vadouvan curry or Sichuan glaze and roasted until crispy.

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Mushroom and Leek Tart **\$28.00/dozen**
Minimum order of 2 dozen

Buttery Dufour Puff pastry topped with sautéed mushrooms and leeks and Comte cheese. Cut into squares.

Butternut Squash and Goat Cheese Tart **\$28.00/dozen**
Minimum order of 2 dozen

Buttery Dufour puff pastry topped with roasted butternut squash, maple apple cider caramelized onions, goat cheese and toasted squash seeds. Cut into squares

Spanakopita **\$18.00/dozen**

Spinach, onions, clove and sheep's milk feta inside of flaky phyllo dough

Smoked Salmon Canapés **\$24.00/dozen**

Bavarian rye bread, house made dill and horseradish spread, Atlantic smoked salmon.

Basil Pesto Mini Palmiers **\$18.00/ dozen**

Housemade basil pesto, all butter puff pastry, Parmigiana Reggiano Classico.

"Hot Cheese Olives" **\$18.00/dozen**

Pimento stuffed olives, flaky cheddar cheese dough, urfa pepper.

Savory Mushroom Rugelach **\$24.00/dozen**

House-made cream cheese dough, mushrooms, sherry and thyme.

"Pigs" in Pastry **\$24.00/dozen**

"Fearless Frank" hotdogs and all butter puff pastry. Served with mustards.



SANDWICHES/LUNCH

- * Turkey & Swiss with Dijon
- * House Roast Beef & Dill spread
- * Smoked Turkey & Dill Spread
- * B.L.T
- * Eggplant, Hummus & Roasted Red Peppers
- * Ham & Swiss with Dijon
- * Salami & Provolone with Dijon
- * Cucumber, Tomato, Hummus
- * Mozzarella, Tomato, Basil
- * Goat Cheese, Butternut Squash, Basil & Red Pepper
- * Garden Veggie with Sheep's milk Feta.
- * Chicken Salad
- * Tuna Salad
- * Egg Salad

Assorted Sandwich Platter \$8.50 per sandwich (5 sandwich minimum)

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

- 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)

Assorted Mini Sandwich Platter \$5.00 per sandwich (5 sandwich minimum)

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

Focaccia Sandwich Platter \$8.50 per sandwich
* 8 sandwich minimum per type, 72 hours' notice

Italiano – Ham, Salami, Mortadella, Provolone, evoo, red peppers, artichoke hearts; **Caprese** – Mozzarella, basil, tomatoes, evoo, balsamic vinegar; **Roasted Vegetable** – Seasonal veggies, Sheep milk Feta.

Country Baguette Sandwich Platter \$9.50 per sandwich
* 4 sandwich minimum per type, 72 hours' notice

House Roast Beef with horseradish mayo, romaine;
Prosciutto di Parma, Pipparas, Pecorino Romano, arugula, extra virgin olive oil;
Jambon de Paris, Brie, tomatoes, romaine, Dijon.

The Boxed Lunch \$15.95 per lunch
5 lunch minimum

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

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FRESH SALADS

Garden Salad Bowl

\$4.50 per person

5 person minimum, increments of 5 only

Mesclun, sliced peppers, cucumber, cherry tomatoes, shredded carrot, house-made vinaigrette served on the side. Family Style.

Extra add-ins:

+\$0.75 per person

Feta and black olives; Sun-dried tomato and goat cheese; Blue cheese and walnuts

Individual Garden Salad

\$8.95 per salad

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

Extra add-ins:

+\$1.00 per salad

Feta and black olives; Sun-dried tomato and goat cheese; Blue cheese and walnuts; Sliced chicken breast (\$9.95-10.95/ salad)

Pasta Salad

Starts at \$10.95 per lb.

Pasta's from the Abruzzo with your choice of dressing and toppings. Favorites include fresh cucumbers, cherry tomatoes and feta with a light vinaigrette; house made pesto and fresh seasonal vegetables.

Potato Salad

Starts at \$9.95 per lb.

Local potatoes, herbs, seasonal veggies, bright mustard vinaigrette OR creamy with dill and pickles.

Grain Salad

Starts at 10.95 per lb.

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



ENTRÉES AND SIDES

Formaggio Kitchen Lasagna **\$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 **\$65.00/feeds 8-10**

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

Formaggio Kitchen Mac & Cheese **\$65.00/feeds 8-10**

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

Eggplant Parmigiana **\$65.00/feeds 8-10**

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

Moussaka **\$65.00/feeds 8-10**

Jamison Farms ground lamb, cinnamon, garlic, oregano, tomato, roasted eggplant, yoghurt custard.

Oven Roasted Chicken Legs **\$16.95/ lb. (about 1/2 lb. per person - 8 person minimum)**

Roasted Feather Brook Farms chicken legs with honey, cumin, and oregano OR garlic, herbs and lemon.

Oven Roasted Chicken Breasts **\$19.95/lb. (about a 1/2lb. per person – 8 person minimum)**

Roasted Feather Brook Farms chicken breasts, lemon, garlic, and herbs.

FK Frittata **\$11.95/lb.**

Chip in Farm eggs, seasonal fresh vegetables, assorted cheeses. Add house-made sausage (\$2.00+/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 call to inquire about entrée options such as meatloaf, seared duck breast, smoked ham, beef tenderloin, roasts and stews. Please allow 72 hours for specialty entrée orders. All orders based on availability of ingredients.

ORDERING

- A minimum of 48 hours notice is required for all orders. 24 hour notice is required for changes and cancellations. If the order is not picked up and we have not been notified of a cancellation, we will charge a 50% no call / no show fee.
- 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 – 3:30 pm.
- Please allow for a 20 minute window before or after your desired deliver time
- There is a \$15 delivery charge for all orders and a \$4.50 charge per additional mile outside of the 3 mile radius of our Cambridge location.

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