



# Kendall 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. For dietary restrictions or custom requests, please call or email to speak with a member of our team.

**(V) Vegetarian | (GF) Gluten-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. Custom platters available upon request.*

### The Classic Cheese Platter

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

Three to five traditional cheeses hand-picked by our expert cheesemongers, 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.

## Vegetarian Antipasto Platter\*

**\$55.00 small / \$95.00 medium / \$130.00 large**

Marinated mushrooms, roasted eggplant, roasted red peppers, tomato salad, mozzarella, sheep's milk cheese, olive mista, grilled artichoke hearts, house-made pesto, sliced baguette.

*\*can be made vegan*

## Middle Eastern Mezze Platter (V)

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

Three house-made dips, marinated olives, cucumber & tomato salad, 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*

## Fresh Fruit Platter (V)\*

**\$45.00 small / \$80.00 medium / \$100.00 large**

Generous assortment of seasonal fruits.

*\*fresh fruit / garden crudité split platter also available*

## Garden Crudité (V)\*

**\$45.00 small / \$80.00 medium / \$100.00 large**

Generous assortment of seasonal vegetables with blue cheese dip.

*\*fresh fruit / garden crudité split platter also available*

## Cookie Platter

**\$5.00 per person (5 person minimum)**

Assorted cookies and bars. Two desserts per person.



## Specialty Hors D'Oeuvres

### Gougères (V)

**\$12.00 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.

### Roasted Grape & Ricotta Crostini (V)

**\$22.00 per dozen**

Gently roasted grapes on top of fresh ricotta with crushed hazelnuts, drizzled with local honey and thyme.

### Serrano, Manchego + Membrillo “Bites”

**\$18.00 per dozen**

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

### Fig and Goat Cheese in Phyllo (V)

**\$18.00 per dozen**

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

### Butternut Squash & Goat Cheese Tart (V)

**\$28.00 per dozen**

### Spanakopita (V)

**\$18.00 per dozen**

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

### Pesto Palmiers (V)

**\$18.00 per dozen**

House-made basil pesto rolled in all butter puff pastry, baked to a golden brown.

### “Pigs” in Pastry

**\$24.00 per dozen**

“Fearless Franks” hotdogs and all butter puff pastry. Served with dijon mustard.



## Stuffed Mushrooms

**\$18.00 per dozen (add chorizo \$22 per dozen, minimum 2 dozen per filling )**

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

## Stuffed Grape Leaves

**\$8.00 per dozen**

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

## Roasted Mixed Nuts

**\$24.95 per pound**

Pecans, walnuts, almonds, peanuts, and cashews tossed in an egg-white and sugar mix, then roasted with either rosemary and maras pepper OR our house bbq rub.

## Sandwiches

*Visit our website for our complete sandwich list.*

*Bread options: Iggy's rye and whole wheat, Pain d'Avignon's multigrain and French white*

## Assorted Sandwich Platter

**\$8.50 per sandwich (5 sandwich minimum)**

## 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.

**– 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

**\$15.95 per lunch ( 5 lunch minimum)**

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



## Fresh Salads

### Garden Salad Bowl

**\$4.50 per person\* (5 person minimum, increments of 5 only)**

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

*\*Extra add-ins: + \$.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.

*\*Add Sliced chicken breast + \$2.00 per salad*

*\*Extra add-ins: +\$1.00 per salad—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.**

Options include quinoa, farro, barley or bulghur.

## Entrées & Sides

### Formaggio Kitchen Mac & Cheese (V)

**\$65.00 (feeds 8-10)**

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



## **Eggplant Parmigiana (V)**

**\$65.00 (feeds 8-10)**

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

## **Meatball Parmigiana**

**\$65.00 (feeds 8-10)**

## **Chicken Parmigiana**

**\$65.00 (feeds 8-10)**

## **Seasonal 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. 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.
- Delivery charge varies depending on location. Delivery quotes are available upon request.