

Boston Themed Lunch Boxes/Packages

WATERFRONT \$33.95 PP

Minimum 6 people

(Served in our Boston Catering & Events Lunch Box)

Lobster Salad in Brioche
Native Clam Dip with Potato Chips
Boston Cream Pie Parfait

FENWAY \$18.25 PP

(Served in our Boston Catering & Events Lunch Box)

Sausage, Peppers & Onion Sub
Individual Bag of Potato Chips or Roasted Peanuts
Individual Condiment Packets
Fudge Brownie

CHINATOWN \$19.95 PP

(Individually Packaged in Separate Containers)

Spicy Crispy Beef & Vegetables
Sesame Lo Mein Noodles
Thai Chicken Spring Roll with Sweet Chili Dipping Sauce
Coconut Mango Sticky Rice

BEACON HILL \$19.25 PP

Served in our Boston Catering & Events Lunch Box)

Mushroom Polenta Cakes,
Roasted Tomato & Shaved Asparagus Salad tossed in a Basil Vinaigrette
Chai Yogurt Parfait with Seasonal Berries and Candied Pepita Seeds

BOXED LUNCHES

YOUR CHOICE OF
SIGNATURE, SPECIALTY SANDWICHES /
WRAP, CLASSIC BOWLS OR COLD
BISTRO BOWLS

All Boxed Lunches are served with your
choice of chips or weekly special side,
includes dessert

SIGNATURE SANDWICHES

\$17.95 PP

Choice of smoked turkey breast, roast
beef, hardwood-smoked ham and cheese,
white meat chicken salad, tuna salad,
seafood salad & marinated grilled chicken
breast / assorted breads and sandwich rolls

Gluten free bread available upon request

SPECIALTY SANDWICHES

\$18.95 PP

Gluten free bread available upon request

CLASSIC BOWLS

\$17.95 PP

GARDEN BOWL (GLUTEN FREE &
VEGAN) \$9.50 PP A LA CARTE

Mixed greens with cucumber, carrot, grape
tomatoes

CAESAR BOWL (VEGETARIAN) \$11.95 PP
A LA CARTE

Romaine lettuce with croutons & parmesan
cheese

GREEK BOWL (VEGETARIAN) \$12.50 PP A
LA CARTE

Romaine lettuce with cucumber, grape
tomatoes, red onion, feta cheese,
Kalamata olives, pepperoncini

CAPRESE BOWL (VEGETARIAN) \$12.25 PP
A LA CARTE

Mixed greens, fresh mozzarella cheese,
tomatoes, fresh basil, balsamic glaze

ADD ONS:

Grilled Chicken \$5.95 pp/Grilled Tofu \$4.95
pp/ Plant Based Sausage \$7.95 pp/
Steak \$9.95 pp/Grilled Shrimp \$7.95 pp/
Salmon \$11.50 pp

SPECIALTY SANDWICH SELECTIONS

Chicken

Petto di Pollo / grilled chicken, roasted red pepper, red onion, basil aioli

Buffalo Wrap / breaded chicken, buffalo sauce, bleu cheese, lettuce, tomato

Samurai Wrap / parmesan, romaine, caesar dressing

New Mexico–Style Southwestern / grilled chicken breast, guacamole, salsa

Firefighter / marinated grilled chicken breast, caramelized onions, BBQ sauce

Turkey

Nantucket Wrap / cranberry mayo, dried cranberries, cheddar, leaf lettuce

Turkey BLT / applewood-smoked bacon, green leaf lettuce, tomato

Turkey Touch / herb stuffing, lettuce, cranberry sauce

Roast Beef

Ultimate Beef / caramelized onions, cheddar, horseradish cream, leaf lettuce

BBQ / red onion, and BBQ sauce

Greco Wrap / red onion tomato, cucumber, red pepper,
black olives, creamy dill dressing

Vegetarian

Melanzane / marinated grilled eggplant, tomato, red onion,
roasted red pepper, provolone, pesto

Caprese / tomato, fresh mozzarella, basil

Portobello Melt / red onion, baby spinach, provolone

Grilled Vegetable Wrap / marinated grilled eggplant, zucchini,
summer squash, red peppers, balsamic glaze

Vegetable Caesar Wrap / marinated grilled eggplant, zucchini, summer squash,
romaine, parmesan, Caesar dressing

Mediterranean Wrap / hummus, cucumber, caramelized onions, basil, lettuce

The Rest of the Gang

Milano / Genoa salami, capicola, roasted red pepper, red onion, provolone,
garlic mayo

Cuban / seasoned pork, smoked ham, genoa salami, cherry pepper mayo,
pickles, swiss, ciabatta

Antipasto Pita Pocket / Italian cured meats, mixed vegetables, provolone, vinaigrette

Dill Tuna Salad Panini / Albacore tuna salad, tomato, caramelized onions,
dill Havarti cheese, multi grain bread

SOUPS

minimum order of 10

traditional New England clam chowder \$5.25 per person

butternut squash-apple bisque \$4.25 per person

chicken noodle \$4.50 per person

classic Italian minestrone \$5.00 per person

roasted tomato bisque \$3.50 per person

seasonal soup

All pricing is subject to 7% state tax and 3% administrative fee

COLD BISTRO BOWLS - LUNCH BOX \$18.95 PP

Below served with bag of chips or weekly special side, and dessert

ISRAELI COUSCOUS BOWL \$12.25 PP A LA CARTE

Grilled chicken, cucumber, red pepper, Kalamata olives, parsley and lemon

PAD THAI BOWL (GLUTEN FREE) \$12.50 PP A LA CARTE

Rice noodles, marinated shrimp, peanuts, bell pepper, carrot, egg, scallions, cilantro, Thai peanut dressing

SESAME-SEARED SALMON POKE BOWL (GLUTEN FREE) \$18.95 PP A LA CARTE

Sticky rice, wakame salad, pickled ginger, carrot, avocado, mandarin oranges, citrus-honey ponzu

CRISPY PROSCIUTTO-GRILLED PEACH BOWL (GLUTEN FREE) \$10.95 PP A LA CARTE

Greens, grape tomatoes, grilled peach slices, gorgonzola cheese, cucumber, balsamic vinaigrette

BABY KALE POWER BOWL (GLUTEN FREE) \$16.95 PP A LA CARTE

Avocado, blueberries, marinated chicken, sunflower seeds, broccoli, goat cheese, orange vinaigrette

LO MEIN & GRILLED VEGETABLES \$9.95 PP A LA CARTE

Napa cabbage, snow peas, red peppers, onion, shredded carrot, scallions, sesame ginger vinaigrette

Add ons: Grilled Chicken \$5.95 pp/Grilled Tofu \$4.95 pp/Plant Based Sausage \$7.95 pp/Grilled Steak \$9.95 pp/
Grilled Shrimp \$7.95 pp/Grilled Salmon \$11.50 pp

WALDORF STLE QUINOA BOWL \$14.25 PP A LA CARTE

Quinoa Blend with grapes, chopped walnuts, marinated & grilled chicken breast, green apples, creamy cider vinaigrette

FAJITA BOWL \$9.50 PP A LA CARTE

Salad greens, caramelized onions, fire-roasted corn-poblano pepper salsa, cheddar-jack cheese with cilantro-lime dressing

Add ons: Grilled Chicken \$5.95 pp/Grilled Tofu \$4.95 pp/Plant Based Sausage \$7.95 pp/Grilled Steak \$9.95 pp/
Grilled Shrimp \$7.95 pp/Grilled Salmon \$11.50 pp

NICOISE SALAD \$9.95 PP A LA CARTE

Hard-cooked eggs, French green beans, roasted red potatoes, tomatoes, olives, lemon-tarragon vinaigrette dressing

Add ons: Grilled Chicken \$5.95 pp/Grilled Tofu \$4.95 pp/Plant Based Sausage \$7.95 pp/Grilled Steak \$9.95 pp/
Grilled Shrimp \$7.95 pp/Grilled Salmon \$11.50 pp

PANZANELLA SALAD \$10.50 PP A LA CARTE

Toasted artisan bread, salad greens, tomatoes, cucumber, red pepper, red onion, fresh basil, capers, red wine vinaigrette dressing

NEW ENGLAND STYLE COBB SALAD \$13.95 PP A LA CARTE

Romaine lettuce, grilled chicken breast, hard-cooked eggs, chopped bacon, sliced avocado, dried cranberries, cucumbers, maple-balsamic vinaigrette dressing

ANTIPASTO CHOPPED SALAD \$13.95 PP A LA CARTE

Romaine lettuce, salami, provolone, artichoke hearts, roasted red peppers, grape tomatoes, focaccia croutons, Italian dressing

WEDGE SALAD \$10.95 PP A LA CARTE

Iceberg lettuce, applewood smoked bacon chunks, pickled red onions, grape tomatoes, bleu cheese crumbles,

HOT BISTRO BOWLS

CAJUN JAMBALAYA \$13.75

Chorizo, chicken, peppers, onion, celery, shrimp, rice & tomatoes *GF*

CHICKEN TIKKA MASALA \$13.95

Steamed rice, marinated chicken, onions, scallions & cashews *GF*

TURKEY DAY \$12.95

Mashed potatoes, roast turkey breast, corn, raisins, shredded cheese & gravy

ASIAN VEGETABLE FRIED RICE \$10.95

Carrots, peas, celery, onions, cabbage, egg & peppers *GF, VG*

SMOKEHOUSE SWEET & SPICY BBQ \$12.25

Pulled pork, slow-cooked brisket, corn, roasted potatoes, baked beans, shredded cheddar sauce *GF*

SOUTHWESTERN WITH PULLED BEEF \$14.75

Pulled beef, corn, black beans, cilantro rice, lime & pico de gallo

SOUTHWESTERN WITH PLANT BASED SAUSAGE \$13.75

plant based sausage, corn, black beans, cilantro rice, lime & pico de gallo

BUFFALO CHICKEN MAC & CHEESE \$12.25

Home-style fried chicken, caramelized onions, crumbled bleu cheese

HAWAIIAN SWEET AND SOUR CHICKEN_PINEAPPLE BOWL \$14.45

Sweet and sour marinated & grilled chicken breast, oven roasted pineapple, confetti long-grain rice, and grilled lomi-lomi vegetables

KOREAN BEEF BOWL \$17.70

Bulgogi-style marinated shredded beef, brown rice, scallions, red pepper paste, mixed vegetables

All pricing is subject to 7% state tax and 3% administrative fee