

The background of the entire page is a close-up photograph of several asparagus spears. The spears are green with some purple tinges at the tips and are arranged diagonally from the bottom left towards the top right. The lighting is soft, highlighting the texture of the asparagus.

**Restaurant Associates**

DELIVERING HOSPITALITY EXCELLENCE  
TO PREMIER CLIENTS

# Conference Dining & Office Catering Menu

## Contact Information:

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Telephone: (617) 619-2409  
Fax: (617) 619-2401  
e-mail: [christina.braga@ef.com](mailto:christina.braga@ef.com)

# Breakfast

## Continental Breakfast

Assorted Bagels, Muffins & Danish, Cream Cheese, Butter, Preserves, Fresh Squeezed Orange Juice, Coffee, Tea

6.50 per guest

## Conference Breakfast

Assorted Bagels, Muffins & Danish, Cream Cheese, Butter, Preserves, Sliced Fruit & Berries, Fresh Squeezed Orange Juice, Coffee, Tea

8.50 per guest

## Hot Breakfast

Scrambled Eggs, Bacon, Home Fries, Fruit Salad, Bagels & Cream Cheese, Fresh Squeezed Orange Juice, Coffee, Tea

10.50 per guest

Egg whites are available upon request.

## A La Carte

Whole Fruit	1.00 each
Yogurt Cup	1.50 each
Fresh Fruit & Yogurt Parfait	3.25 per each
Assorted Mini Pastries	3.95 per guest
Cereal with Milk	1.75 per guest
Fresh Fruit Smoothie	3.25 per guest
Sliced Fresh Fruit	4.25 per guest
Mini Assorted Bagels	2.95 per guest
<i>Butter, Cream Cheese, Preserves</i>	
Coffee & Tea Service	2.25 per guest

# Lunch



## **Sandwich Luncheon 1**

Chef's Select 4 Sandwiches, served with Green Salad, Pasta Salad, Sliced Fruit, Potato Chips, Condiments, Dessert & Beverages  
13.95 per guest

## **Sandwich Luncheon 2**

Assorted Cold Cuts & Cheeses, served with Mesclun Greens Sliced Fresh Fruit, Potato Chips, Condiments, Dessert & Beverages  
12.95 per guest

## **Sandwich Luncheon 3**

Chef's Select 4 Sandwiches, served with Potato Chips, Condiments, Dessert & Beverages  
9.95 per guest

## **Poultry**

Smoked Turkey, Sharp Cheddar, Green Apple, Lingonberry Mayonnaise, Tuscan Roll  
Basil Grilled Chicken, Roasted Pepper Aioli, Goat Cheese, Olive Roll  
Roasted Turkey, St André Cheese, Pears, Watercress, 7-Grain Roll  
Curried Chicken Salad, Sun-Dried Cranberries, Almonds, Raisin Nut Roll  
Smoked Turkey, Swiss, Vine Ripened Tomato, Red Leaf Lettuce, Tuscan Roll  
Chicken Milanese, Baby Arugula, Beefsteak Tomato, Lemon Aioli, Parmesan Reggiano, Ciabatta  
Hoisin Chicken, Asian Slaw, Wrap  
Tarragon Chicken Salad, Bibb Lettuce, Beefsteak Tomato, Parker House Roll  
Oregano Roasted Chicken, Feta Cheese, Cucumber, Tomato, Olive Tapenade, Wrap  
Roasted Turkey, Lettuce and Tomato, Sourdough Roll

## **Meat**

Roast Beef, Havarti Cheese, Watercress, Horseradish Cream, Pumpnickel Roll  
French Ham, Brie, Honey Dijon, Arugula, Brioche  
Prosciutto de Parma, Fresh Mozzarella, Roasted Peppers, Ciabatta  
Roasted Tenderloin of Beef, Oven Dried Tomato, Boursin Cheese, Tuscan Roll  
Ham & Swiss, Sourdough Roll  
Roast Beef, Stilton Cheese, Caramelized Onions, Ciabatta  
Black Forrest Ham, Fontina Cheese, Mesclun Greens, Sun Dried Tomato Purée, Parker House Roll

## **Fish**

Albacore Tuna Salad, Lettuce, Vine-Ripened Tomato, Whole Wheat Roll  
Salmon Salad, Lemon and Capers, Brioche  
Shrimp Salad, Grilled Artichokes, Bibb Lettuce, Croissant  
Smoked Salmon, Grilled Asparagus, Whole Grain Mustard, Pumpnickel Roll

## **Vegetarian**

Fresh Mozzarella, Beefsteak Tomatoes, Arugula, Ciabatta  
Grilled Portobello Mushroom, Roasted Red Pepper, Fontina and Olive Tapenade, Wrap  
Pesto Grilled Vegetables, Goat Cheese, Sun Dried Tomato Purée, Tuscan Roll  
Brie, Watercress, Cucumber, Vine Ripened Tomato, 7-Grain Roll  
Grilled Vegetables, Hummus and Baby Spinach, Wrap  
Eggplant Milanese, Provolone, Roasted Tomato, Olive Roll





### Side Salads

2.50 per guest additional for packages

- Garden Salad
- Pasta Salad
- Classic Caesar Salad, Parmesan and Herb Croutons
- Greek Salad
- Roasted and Grilled Seasonal Vegetables
- Vine Ripened Tomato, Fresh Mozzarella, Basil
- Roasted Potato Salad, Whole Grain Mustard
- Moroccan Couscous, Chickpeas and Dried Fruit
- Asian Sesame Noodle Salad
- Grilled Asparagus, Parmigiano Reggianos

### Room Temperature Buffets

Minimum 12 guests with 48 hour-notice

Served with Seasonal Sliced Fresh Fruit, Cookies, Assorted Sodas, Bottled Water

Please inquire about additional Lunch Buffet options

15.95 per guest

### Choose 1

- Tarragon Roasted Chicken Breast, Roasted Tomatoes
- Grilled Salmon, Artichokes, Olives & Lemons
- Almond Crusted Chicken, Roasted Red Pepper Relish
- Grilled Hanger Steak, Caramelized Onions

### Choose 2

- Roasted Fennel & Red Onion Salad
- Baby Arugula, Toasted Pecans, Oven Dried Tomatoes, Aged Red Wine Vinaigrette
- Lentil Salad, Roasted Red Peppers & Feta Cheese
- Grilled Asparagus, Shaved Parmesan
- Tortellini Salad, Pesto, & Roasted Vegetables
- Asian Noodle Salad
- Three Bean Salad, Oven Roasted Tomatoes & Olives
- Couscous, Dried Fruit & Toasted Almonds
- Roasted Red and Yellow Beets, Crumbled Bleu Cheese, Toasted Walnuts

### Pizza Party

- Cheese Pizza 9.00 per pizza
- Toppings 1.50 per topping
- Cookies & Brownies 1.95 per guest
- Garden Salad 2.50 per guest
- Caesar Salad 2.50 per guest
- Assorted Soda 1.25 per guest



# Dinner

## Buffet Dinners Available Upon Request

Minimum 20 guests

19.00-45.00 per guest

## Plated Dinners Available Upon Request

Please inquire about prices and menu options

Includes First Course, Main Course and Dessert

### Antipasti Station

Minimum 20 guests

Roasted Asparagus, Parmigiano Reggiano

Roasted Vegetables Platter

Tomato, Mozzarella, Basil

Toasted Orzo Salad

Roasted Butternut Squash, Cinnamon

Three Bean Salad, Sun Dried Tomato & Calamata Olives

Roasted Red and Golden Beets, Goat Cheese, Toasted Walnuts

Frisee, Roasted Peaches, Crumbled Goat Cheese, Candied Pecans, White Balsamic

10.95 per guest

### Mashed Potato Bar

Creamy Mashed Potatoes

Sour Cream

Apple Wood Smoked Bacon

Scallions

Cheddar Cheese

Caramelized Onions

Truffle Oil

Portobello Croutons

8.95 per guest

### Jumbo Shrimp Cocktail

36 pieces with traditional Horseradish Cocktail Sauce

75.00 per platter



# Hors D'Oeuvres



## Passed Hors D'Oeuvres

Minimum 20 guests

20.00 per hour per guest

9.00 per guest for each additional hour

Please inquire for seasonal items

### Choose 6

Parmesan Artichoke Hearts

Olive Risotto Cake, Tomato Relish

Spicy Tuna Tartare on a Sesame Crisp

Coconut Shrimp, Apricot Marmalade

Coconut Panko Crusted Chicken

Beef Tenderloin, Arugula, Parmesan Crisp

Duck Spring Rolls

Chili con Queso Tortilla Trumpet

Chicken Samosa

Wild Mushroom Tartelets

Crispy Vegetable Spring Rolls, Chinese Mustard

Parmesan Crisp, Mascarpone Cheese & Caramelized Pear

Roasted Eggplant on Garlic Toast

Sweet Maine Crab Cakes, Lemon Aioli

Grilled Shrimp Skewers, Mustard Vinaigrette

Mini Quiche

Lobster Spring Rolls, Five Spice Dipping Sauce

## Stationary Hors D'Oeuvres

Minimum 12 guests

Spinach & Artichoke Dip, Pita Chips

3.95 per guest

Hummus or Baba Ghanoush, Pita Chips

3.95 per guest

Both Dips with Pita Chips

4.95 per guest

International Cheeseboard, Fruit & Crackers

6.50 per guest

Crudités, Crisp Market Fresh Vegetables with Two Dips

4.00 per guest

Baked Brie en Croute with Brandied Apricots

50.00 per wheel

Tortilla Chips, served with Salsa & Guacamole

4.50 per guest

## Italian Antipasto

Prosciutto Di Parma, Sopressata, Genoa Salami

Parmesan Reggiano, Fresh Mozzarella, Marinated Baby Artichokes

Roasted Red Peppers, Mushrooms, Roasted Tomatoes, Rustic Italian Breads

7.95 per guest

## Mediterranean Station

Minimum 12 guests

Crostini

Roasted Red Pepper and Eggplant Dip

Chick Pea & Pimiento Dip

Goat Cheese & Olive Dip

5.95 per guest

# Snacks & Beverages



## **Cheese Fondue**, serves 12 guests

Warm Cheese served with Assorted Crudités to Dip

4.50 per guest

## **Chocolate Fondue**, serves 12 guests

Melted Chocolate Served with Assorted Fruit and Brownies to Dip

4.50 per guest

## **Dessert**

Assorted Fancy Cookies

3.95 per guest

Chocolate Dipped Strawberries

1.95 each

Tuxedo Strawberries

2.50 each

## **Snack Basket**

A Selection of New York Style Potato Chips, Sourdough Pretzels, Stone Ground Tortilla Chips, Chunky Tomato Salsa, Onion Dip

3.95 per guest

## **Beverages**

Coffee & Tea Service

2.25 per guest

Soda

1.25 each

Bottled Juice

2.25 each

Bottled Water

1.75 each

Sparkling Water

1.75 each

Snapple Beverages

2.25 each

## **Custom Cakes**, please allow 24 hours notice

Please inquire about pricing and serving sizes

10" Cake

12" Cake

1/2 Sheet Cake

Full Sheet Cake



# Bar Service

## **Full Premium Bar**

Premium Liquor, House Red & White Wines, Imported & Domestic Beers, Sodas, Mixers, Juices

16.00 per guest, first hour

7.00 per guest, each additional hour

## **Full Standard Bar**

Standard Liquor, House Red & White Wine, Imported & Domestic Beer, Sodas, Mixers, Juices

13.00 per guest, first hour

6.00 per guest, each additional hour

## **Beer & Wine Bar**

House Red & White Wine, Imported & Domestic Beer, Sodas, Mixers, Juices

11.00 per guest, first hour

5.00 per guest, each additional hour

## **Non-Alcoholic Bar**

Sodas, Mixers, Juices

5.00 per guest, up to 2 hours

1.50 per guest, each additional hour





# Information

Normal Delivery Hours: 8:00am-4:00pm.

Additional charges apply for earlier or later deliveries and pickups.

Disposable plates, cutlery, napkins & condiments accompany all services.

China is available at an additional charge.

Orders cancelled with less than 24 hour notice will be fully charged.  
(This includes any contracted external labor or rentals)

All orders are subject to Sales Tax, except for students.

Please note that certain menu items require 24-hour notice.

Kosher Food available upon request.

Restaurant Associates is a full service catering company and we can accommodate all of your special event needs.

**Contact Information:**

Christina Braga  
(617) 619-2409 (phone)  
(617) 619-2401 (fax)  
[christina.braga@ef.com](mailto:christina.braga@ef.com) (e-mail)