



FRESH ★ CITY ★ KITCHEN

★ CATERING MENU ★



★ GOOD-FOR-YOU CATERING MADE EASY ★

WHO WE ARE

For 25+ years we have been dedicated to serving fresh, healthy meals across New England. We have spent the last few years reinventing ourselves as Fresh City Kitchen. Today we offer an expanded catering menu with the same high quality, scratch-made ingredients and dependable service that you have always known. We continue to stay committed to providing you with the best customer service, freshest ingredients and diverse menu choices for all of your catering and event needs.

WE'RE ON OUR WAY.

A MEAL FOR YOU!

Sometimes you're too busy to eat when managing deliveries for your office. We provide a complimentary meal, of your choice, with any catering order placed with us directly. This will always be packaged separate from the delivery with your name on it!

FOOD ALLERGIES

We are very sensitive to those with food allergies. Please notify us when placing your order if anyone in your party has a food allergy. Our allergy certified team will be sure to take good care of those meals.

DELIVERY & PRESENTATION

Here at Fresh City Kitchen we want to ensure the safety of your team and ours by following all necessary safety and sanitation procedures. Our team can make your day easier by taking the task of setting up your meal off your plate, just let them know where to set up and the rest is easy! As always, we provide everything you may need to serve your guests a delicious and fresh meal.

24 HOUR NOTICE

We ask for 24 hours notice on all catering orders. Our incredible team is here to guide you with selecting quantities, serving suggestions and menu combinations. We will always do our best to accommodate any last minute needs but please know they can not be guaranteed based on the volume of our business.

CANCELLATION POLICY

*We require **24 hour** notice of cancellation on all orders placed. In the event of shorter notice you may be invoiced for unrecoverable food and labor costs. Also, please know we understand that living in New England mother nature isn't always the best...so we are here to work with you on unforeseen changes in weather.*



We're on our way

MINIMUM ORDER REQUIREMENT & ADMINISTRATIVE FEE

Our minimum requirement for catering orders is \$150.00. A flat administrative fee of \$25 will be applied to each order.

MINIMUM ITEM REQUIREMENT

Packages: 10 person minimum

Appetizers: Served by the dozen with 2 dozen minimum

Self serve bars: 20 person minimum

EASY PAYMENT

We accept corporate checks, VISA, Mastercard, American Express and Discover Card. For added convenience, please ask your representative about our Corporate Catering Account Program.

PRICING DISCLOSURES

Prices are subject to change without notice. While we do our best to ensure pricing increases are communicated, due to seasonal changes and item modifications, adjustments to our menu must be made accordingly at times. We appreciate your understanding.

EVENT CATERING

From full service parties to corporate events our focus has always been to help you create a memorable experience for your employees, clients and business partners. We have a variety of options for you to choose from and our sales team will help you bring your vision together. We believe planning an event should be as seamless as possible, while delivering an end result that creates positive experiences for everyone. Whether it's sandwich platters, passed hors devours or even down to the table linens; we've got all your event planning and corporate catering needs covered!



Gluten-Free



Vegan



Vegetarian

HEADQUARTERS

Fresh City Kitchen

31 Antwerp Street

Brighton, MA 02135

617.477.9043 | Catering@freshcitykitchen.com



We're on our way

★ BREAKFAST ★

HOT BREAKFAST BUFFET \$18 pp

Scrambled eggs, applewood smoked bacon strips, maple pork sausage links, baby golden roasted breakfast potatoes served with warmed mini buttered croissants and seasonal fresh fruit salad.

PETE'S EGGS EARLY RISER \$125

Everyone will enjoy this big fluffy oven baked omelette made with cabot cheddar cheese. We have 3 options to choose from - classic cheese, smoky thick cut bacon, or garden fresh tomato and spinach.

BAKERY ASSORTMENT \$6.25 pp

An assortment of our freshly baked muffins, bagels and breakfast pastries served with assorted individual cream cheeses, grape jelly, strawberry jam and salted butter.

V.I.P. TREATMENT \$18 pp

Our Bakery Assortment served with seasonal fresh fruits, coffee and fresh-squeezed orange juice.

BREAKFAST BURRITOS & SANDWICHES \$8.50 pp

BURRITOS

Fresh-cracked scrambled eggs wrapped in a flour tortilla

CLASSIC BEC WRAP

Applewood smoked bacon and cabot cheddar cheese

MARKET FRESH

Sautéed rainbow peppers, white onions, button mushrooms and cabot cheddar cheese

SOUTH OF THE BORDER

Fresh tomato salsa, organic black beans, sliced scallions and cabot cheddar cheese

Sandwiches:

BACON, EGG & CHEESE

Applewood smoked bacon scrambled eggs and cabot cheddar cheese on a warmed english muffin

HAM, EGG & CHEESE

Applewood smoked ham scrambled eggs and Cabot cheddar cheese on a multigrain croissant



CHICKEN SAUSAGE, EGG & CHEESE

Chicken sausage patty, scrambled eggs and cabot cheddar cheese on a warmed buttermilk biscuit



We're on our way

★ BREAKFAST ADDITIONS ★

FRESH-SLICED FRUIT Serves 10-15 \$80 // Serves 15-20 \$150  

A selection of seasonal fresh sliced fruit and berries.

FRUIT AND YOGURT PARFAIT \$6 pp

Layers of creamy low-fat yogurt and fresh-cut fruit, topped with organic honey granola.

YOGURT FONDUE Serves 10 \$80

Seasonal fresh-cut fruit served with vanilla or strawberry yogurt and organic honey granola.

BREAKFAST POTATOES \$5.50 pp  

Freshly roasted baby golden potatoes, seasoned to perfection and make a great addition as a side to your breakfast sandwiches or burritos.

CHIA SEED PUDDING \$6.50 pp   


This creamy delight is a delectable harmony of chia seeds soaked in velvety coconut milk, sweetened lightly with a touch of pure maple syrup, and infused with a hint of vanilla essence. Topped with a medley of fresh seasonal fruits.


QUICHE \$7.50 pp

Your choice between Spinach & Tomato  or Quiche Lorraine. Both have a flavorful blend of seasoned egg & cream in a light & sweet cream cheese crust.

SAVORY CROISSANTS \$7.00 pp 

Flaky-buttery pastry made with cage-free eggs and offered in two delicious flavors, leek & parmesan cheese or spinach & feta. Served slightly warmed.

FRITTATAS \$9.00/ea. minimum of 12 

Your choice between Caramelized Onion & Bacon or Spinach & Tomato with Red Pepper  Both made with light and fluffy seasoned eggs and Sharp White Cheddar Cheese

★ BREAKFAST BEVERAGES ★

SPECIALTY WATER \$4 pp

An assortment of Saratoga and Poland Spring sparkling as well as assorted Spindrift flavors.

JUICE ASSORTMENT \$3 pp

An assortment of individual apple, orange, and cranberry juices.

FRESHLY BREWED COFFEE Serves 10 \$32 per box

Our signature blend from Coda Coffee Co. is a bold dark roast, offering a rich complexity with notes of caramel and milk chocolate. A smooth, flavorful cup with a robust flavor profile.



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★ CHEF'S FEATURES ★

If you're looking for a little something extra at your next lunch meeting or training, then look no further. Our Chef's Features are served buffet style and feature a selection of mouthwatering marinated and grilled proteins, freshly roasted vegetables and delicious sides that range from orzo or buttery mashed potatoes to jasmine rice. You will impress your group with these delicious and healthy menu items.

MARINATED AND GRILLED STEAK TIPS \$26 pp 

Served with buttery, house made mashed potatoes, fresh seasonal vegetables, and Chef's secret recipe steak sauce.

CHAR-GRILLED CHICKEN TERIYAKI \$24 pp 

Served with jasmine rice, seared baby bok choy, caramelized onions, steamed edamame, and finished with a teriyaki glaze.

GRILLED SALMON \$26 pp

Pan seared salmon filets served with lemon herbed orzo and fresh chef-selected vegetables.

LEMON PEPPER CHICKEN \$22 pp 

Oven roasted chicken breasts seasoned with our lemon pepper spices and served with jasmine rice and fresh chef-selected vegetables.

CHICKEN TIPS \$22 pp 

House-marinated, char-grilled chicken tips served with jasmine rice and fresh chef-selected vegetables.

ROASTED AND GRILLED VEGETABLE TRAY \$125   

Fresh seasonal vegetable selection grilled to order and finished with a drizzle of balsamic fig glaze. This tray is served and is a great addition to your buffet for any vegetarian or vegan guests.

GREEK CHICKEN WITH SAFFRON RICE \$24 pp 

Succulent chicken, marinated in Greek herbs and spices, takes center stage, perfectly grilled to juicy perfection. Paired with fragrant saffron rice and an artful arrangement of chef's selected vegetables.



We're on our way

★ BUILD-YOUR-OWN BARS ★

GOURMET SALAD BAR \$25 pp

Our salad bar features grilled chicken breast, roasted portobello mushrooms, fresh garden vegetables, tri-color quinoa, hard boiled eggs, fresh green lettuces, and a variety of our chef's seasonal salads. Served with our market ranch and balsamic vinaigrette dressings.

TACO BAR \$25 pp

Build your taco with all of your favorite taco toppings, marinated seared steak, chicken, and roasted vegetables. Served with rice & our new Street Corn Salad. Sweet grilled corn meets creamy mayo, tangy lime, and spicy chili powder, all topped with crumbled queso fresco, fresh cilantro, and diced red onions.

GYRO BAR \$25 pp

Select from our chicken marinated in Greek herbs & spices or Mediterranean grilled eggplant then pile on fresh toppings including roasted red pepper spread, Mediterranean crema, feta cheese, pickled red onion, cucumbers, olives, and artichoke hearts, and wrap it all up in our grilled pita bread. Served with our chef's saffron rice and stuffed grape leaves.

ASIAN SALAD BOWLS \$25 pp

Our build your own Asian-inspired bar features kale, local lettuces, quinoa and jasmine rice as bases. Healthy toppings such as fresh avocado, sesame cucumbers, edamame, chickpeas, our gluten-free teriyaki chicken breast, and our signature Asian slaw. Served alongside a variety of unique sauces and dressings.

★ FRESH ADDITIONS ★

Prepared Fresh Daily | Serves 10

TABBOULEH QUINOA SALAD \$65



Protein rich tri-colored quinoa, steamed edamame, pumpkin seeds, fresh herbs, and parsley tossed in our chef's citrus vinaigrette.

TORTELLINI SALAD \$60

Cheese tortellini tossed with diced red onion, garden tomatoes, rainbow peppers, cheese blend, and tossed in our fresh house made Italian herb dressing.

DIJON POTATO SALAD \$60



Bite sized boiled baby golden potatoes with diced red onion and parsley tossed with our Dijon dressing.

TOMATO & CUCUMBER SALAD \$60



A mix of fresh garden tomatoes, sliced cucumbers tossed with our homemade lemon vinaigrette.

STREET CORN \$60



Sweet grilled corn with creamy mayo, tangy lime, spicy chili powder, crumbled queso fresco, cilantro, and diced red onions.



We're on our way

★ GOURMET SALADS AND GRAIN PLATTERS ★

These chef created salads, platters and bowls are bursting with flavor! Hearty whole grains, kale, root vegetables, nuts, seeds and protein will fuel, energize and satisfy your group!

Prepared Fresh Daily | Serves 10 as a side

GREEK CHICKEN SALAD & GRAIN PLATTER \$95

Marinated Greek chicken, green lettuces, tri-color quinoa, stuffed grape leaves, fresh garden tomatoes, sliced red onion, sliced cucumbers, Kalamata olives, oregano and cumin roasted chickpeas, topped with feta cheese. Our Greek dressing is served on the side.

THE BIRKENSTOCK GRAIN PLATTER \$95

Green lettuces mixed with kale, tri-color quinoa, pepitas, fresh garden tomatoes, steamed edamame, charred broccoli, topped with flax seeds. Our Italian vinaigrette is served on the side.

GREAT CAESAR \$65

Crisp romaine lettuce, garlic croutons, and asiago cheese blend. Classic creamy Caesar dressing is served on the side.

THE FARMER'S MARKET \$65

Green lettuces, shredded carrot, steamed edamame, fresh garden tomatoes, sliced cucumbers, Cabot cheddar, with balsamic vinaigrette and our market ranch dressing served on the side.

FRESH CITY COBB \$75

Green lettuces, freshly diced garden tomatoes, sliced hard-boiled egg, gorgonzola cheese, Applewood smoked bacon, and our balsamic vinaigrette served on the side.

SALAD TOPPERS

Serves 10 with any entree salad or grain platter listed above

A great addition to any salad or grain platter that is sure to please.

Grilled Chicken Breast \$85 | Grilled Steak \$125 | Pan Seared Salmon \$140



We're on our way

★ SANDWICH & SALAD WRAP PACKAGES ★

Our chefs create the perfect combination of the freshest ingredients to make the ultimate sandwiches and wraps. Our sandwich selections are prepared on fresh baked bread and our salad wraps are prepared on flour tortillas. We also offer gluten free bread & tortillas upon request.

POWER LUNCH \$24 pp

An assortment of sandwiches and salad wraps served with your choice of Caesar salad, Farmer's Market salad or tortellini salad, Community Snacks chips and freshly baked cookies, brownies, and bars.

MARKET LUNCH \$19 pp

An assortment of sandwiches and salad wraps served with Community Snacks chips, freshly baked cookies, brownies, and bars.

PREMIUM SANDWICH & WRAP SELECTION \$16 pp

Our premium sandwich and wrap assortment featuring our fresh house-smoked turkey, prosciutto, portobello mushrooms and balsamic fig served with Community Snacks chips.

★ BOXED LUNCHES ★

CITY SQUARE \$19 pp

Individually packed box lunch with your choice of a sandwich or salad wrap with a freshly baked cookie and Community Snacks chips.

EXECUTIVE BOXED LUNCH \$25 pp

Selection of premium house sandwiches are accompanied by your choice of side salad; Seasonal salad, Farmer's Market, or quinoa tabouleh served with a freshly baked cookie and bag of Community Snacks chips.



We're on our way

★ OUR SANDWICHES ★

THE ITALIAN

Salami, Applewood smoked ham and imported prosciutto, provolone, marinated roasted peppers, Italian aioli with green lettuces and fresh garden tomato slices.

VERMONT MAPLE SMOKED TURKEY

Smoked maple turkey, creamy slices of brie, apple cranberry chutney topped with green lettuces and fresh garden tomato slices.

BALSAMIC FIG ROAST BEEF & CHEDDAR

Garlic & onion seasoned Roast Beef, Cabot cheddar cheese, balsamic fig aioli with green lettuces and fresh garden tomato slices.

SEDONA CHICKEN

Roasted chicken breast with guacamole, Cabot cheddar cheese, southwest aioli, green lettuces and garden fresh tomato slices.

NAPA VALLEY TURKEY

Roasted Turkey with Cabot cheddar cheese, Applewood smoked bacon, avocado spread, lemon chive aioli, green lettuces and fresh garden tomato slices.

CHICKEN SALAD

Tender shredded chicken breast, diced celery, creamy mayonnaise, sliced tomato and green lettuces.

★ OUR SALAD WRAPS ★

ROASTED PORTOBELLO WRAP

Balsamic roasted Portobello mushrooms, marinated roasted red peppers, shredded carrots, diced cucumber, green lettuces, fresh diced garden tomatoes, and chickpea spread. Finished with our balsamic fig aioli.

GREAT CAESAR WITH CHICKEN WRAP

Crisp romaine lettuce, garlic croutons, asiago cheese blend topped with our freshly roasted all-natural chicken. Finished with our creamy classic Caesar dressing.

FARMER'S MARKET TURKEY

Green lettuces, shredded carrots, steamed edamame, fresh diced garden tomatoes, freshly sliced cucumber, Cabot cheddar, and roasted turkey. Finished with our market ranch dressing.

CHICKEN COBB

Freshly roasted all-natural chicken, green lettuces, fresh diced garden tomatoes, sliced hard-boiled egg, gorgonzola cheese, Applewood smoked bacon and balsamic vinaigrette.

OLYMPIA GREEK

Green lettuces, Greek feta cheese, diced rainbow peppers, diced cucumber, Kalamata olives, and fresh diced tomatoes. Finished with our Greek dressing.

BUFFALO BLEU

Green lettuces, buffalo chicken, Cabot cheddar, carrot, diced cucumber, and fresh diced garden tomatoes. Finished with our bleu cheese dressing.



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★ APPETIZERS ★

By The Dozen. 2 Dozen Minimum

MARINATED BEEF SKEWERS \$65 

Served with chimichurri and house-made steak sauce.

SWEET ASIAN CHILI SHRIMP SKEWERS \$65

Our sweet Asian chili sauce is distinctively sweet with a surprising amount of heat and pairs perfectly with shrimp.

CHICKEN SKEWERS \$52 

Served with chimichurri.

CAPRESE SKEWERS \$48  

Skewers of fresh mozzarella and fresh garden tomatoes topped with basil and served with a balsamic fig dipping sauce.

EDAMAME POTSTICKERS \$45  

Vegan potstickers served with a sweet chili dipping sauce.

LEMONGRASS CHICKEN POTSTICKERS \$45

Savory potstickers served with a sweet chili dipping sauce.

PANKO CHICKEN TENDERS \$60

Served with honey mustard, sriracha ranch, and ketchup.

FLATBREADS \$25

Margherita, Soppresatta, Chicken Pesto



★ SNACK PLATTERS ★

ARTISANAL CHEESE & CHARCUTERIE BOARD Serves 20 \$175

Includes artisanal cheeses, charcuterie, chef's accompaniments, and artisan crackers.

GOURMET CHEESE SELECTION Serves 10-15 \$90 // Serves 16-25 \$150 

Domestic and imported cheese, served with grapes, strawberries, and crackers.

GARDEN CRUDITÉ Serves 10-15 \$75 // Serves 16-25 \$100  

An assortment of freshly sliced broccoli, rainbow carrots, peppers, celery, cucumbers, and garden tomatoes served with our market ranch dressing.

MEZZE PLATTER Serves 10-15 \$100 

Chef's red pepper spread, Mediterranean crema with sumac, artichoke hearts, stuffed grape leaves, kalamata olives, and other favorites with grilled pita seasoned with Za'tar.

AFTERNOON SNACK VARIETY Serves 10 \$40 

A perfect pick me up for any group, this assortment of candied pecans, roasted cashews, our signature trail mix, sesame sticks, kind bars, and dried apricots.



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★ SLIDERS ★

BALSAMIC FIG ROAST BEEF & CHEDDAR SLIDERS \$75

Garlic and onion seasoned roast beef, cabot cheddar cheese, balsamic fig aioli with green lettuces, and fresh garden tomato slices on a slider.

PORTOBELLO MUSHROOM SLIDERS \$60

Portobello mushrooms seasoned with rosemary and thyme, caramelized onions with a balsamic glaze, and herbed boursin cheese on a slider.

★ DIPS ★

FIVE LAYER DIP Serves 10-15 \$75

Layers of cilantro lime crema, cream cheese, guacamole, fresh tomato salsa, and cheddar cheese topped with scallions. Served with Mi Nina chips.

BUFFALO CHICKEN DIP Serves 10-15 \$75

A delicious and creamy mix of our freshly-roasted chicken, tangy hot sauce, crunchy celery, and bleu cheese dressing. Served hot with Mi Nina chips.

TRIO OF DIPS Serves 10-15 \$75

Homemade onion dip, roasted tomato salsa, and hand smashed guacamole. All served with Mi Nina chips.

BRUSCHETTA Serves 15 \$45

Tomato bruschetta served with crostini.

PITA & HUMMUS Serves 10-15 \$40

Freshly grilled pita bread served with Za'atar hummus.



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★ DESSERTS ★

COOKIE & DESSERT BAR ASSORTMENT Serves 10 \$40

Our freshly baked cookies combined with fudge and cheesecake brownies, and butterscotch blondies.

CUPCAKE ASSORTMENT \$50 per doz

2 dozen minimum; 48-hours notice required.

Featuring double chocolate, red velvet, vanilla bean, lemon meringue, jelly roll, and peanut butter cup.

GOURMET DESSERT PLATTER Serves 20 \$85

Includes a variety of freshly baked cookies, assorted cupcakes, lemon bars, assorted brownies, butterscotch blondies, and petit fours.

CHOCOLATE-DIPPED STRAWBERRIES \$42 per doz  

Fresh strawberries dipped in semi-sweet chocolate and drizzled with white chocolate.

★ BEVERAGES ★

MIX & MATCH \$3.50 pp

An assortment of beverages from Coca-Cola, Snapple, Nantucket Nectars, Poland Spring, and Spindrift.

BOTTLED WATER \$2.25 pp

Poland Spring natural spring water.

EVERYBODY WATER \$5 pp

Everybody Water offers eco-friendly, sustainably sourced boxed water that supports clean water infrastructure projects worldwide. Packaged in recyclable cartons, it's a smarter choice for both you and the planet.

SPECIALTY WATERS \$4 pp

An assortment of Saratoga and Poland Spring sparkling as well as assorted Spindrift flavors.

12 OZ. SODA ASSORTMENT \$2.50 pp

An assortment of Coca-Cola products.

FRESHLY BREWED COFFEE Serves 10 \$32 per box

Our signature blend from Coda Coffee Co. is a bold dark roast, offering a rich complexity with notes of caramel and milk chocolate. A smooth, flavorful cup with a robust flavor profile.



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