

FRESH CITY GLUTEN-FREE MENU  
REQUIRES ONLY 24 HOUR NOTICE

FRESH ★CITY★  
KITCHEN

*Greek Chicken Salad & Grain Platter*

While we take every precaution to avoid cross-contamination, Fresh City Kitchen is not a certified gluten-free facility. Our kitchen is not recommended for individuals with celiac disease or severe gluten sensitivities.

## Breakfast

### FRESHLY SLICED FRUIT

*Serves 10-15 \$85 // Serves 15-20 \$150* **G V**

A colorful selection of fresh seasonal fruit and ripe berries, chilled and ready to brighten up any meal.

### FRESH FRUIT CUP

*\$7 per person* **G V**

Assortment of freshly cut fruit.

### FRITTATAS

*\$10 each minimum of 12* **G**

Your choice of caramelized onion & bacon, spinach, tomato & red pepper or three cheese with mozzarella, mild & sharp cheddar. All made with light, fluffy seasoned eggs and cheese.

### BREAKFAST MEATS

*\$4 per person | 6 minimum* **G**

Applewood smoked bacon, turkey bacon, chicken sausage patties.

### CHOPPED FRUIT

*Serves 10 for \$75* **G V**

A colorful selection of fresh seasonal fruit and ripe berries, chopped and ready to brighten up any meal.

### CHOBANI YOGURT

*\$3.50 per person* **G V**

Chobani greek yogurt assorted flavors.

### CHIA SEED PUDDING

*\$7.50 per person* **G V**

A creamy blend of chia seeds soaked in coconut milk, sweetened with maple syrup, and infused with vanilla, topped with a medley of fresh seasonal fruit.

### BREAKFAST POTATOES

*\$6.50 per person* **G V**

Herb-seasoned baby potatoes roasted to a crispy golden finish.

### HARD BOILED EGGS

*\$4 each | 6 minimum* **G V**

Fresh Hardboiled Eggs

## Breakfast Toppings

*\$6 per person | 10 minimum*

Perfect compliment to your hot breakfast buffet or breakfast sandwich assortment. house made tomato salsa, fresh guacamole, chipotle aioli, cilantro lime crema, hot sauce, cheddar cheese, scallions, sautéed mushrooms, sautéed onions & peppers.

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## Afternoon Snacks

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### FIVE LAYER DIP

Serves 10-15 people \$75 **G** **V**

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 people \$75 **G**

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 for \$75 **G** **V**

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

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## Shared Platters

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### GARDEN CRUDITÉ

Serves 10-15 \$75 | Serves 16-25 \$100 **G** **V**

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

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## Happy Hour Appetizers

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### MARINATED BEEF SKEWERS

\$65 per dozen **G**

Tender marinated beef skewers, grilled to perfection and served with vibrant chimichurri and a steakhouse-style sauce.

### CAPRESE SKEWERS

\$48 per dozen **G** **V**

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

### BOURBON CHICKEN SKEWERS

2 dozen minimum \$60 per dozen **G**

Tender chicken skewers marinated in a rich maple bourbon glaze, perfectly cooked for a sweet, smoky, and savory finish.

# Salads & Grain Platters

Prepared Fresh Daily | Salads & Platters serve 10 as a side

## GREEK SALAD & GRAIN PLATTER

\$95 per platter **G V**

Green lettuces with tri-colored quinoa, stuffed grape leaves, garden tomatoes, red onion, cucumbers, kalamata olives, oregano & cumin roasted chickpeas, feta cheese, Greek dressing on the side.

## THE BIRKENSTOCK GRAIN PLATTER

\$95 per platter **G V**

Green lettuces mixed with kale, tri-colored quinoa, pepitas, fresh garden tomatoes, steamed edamame, charred broccoli, topped with flax seeds and our Italian dressing served on the side

## THE FARMER'S MARKET

serves 10 people \$65 **G V**

Fresh green lettuces, shredded carrot, steamed edamame, garden tomatoes, sliced cucumbers, and Cabot cheddar, paired with balsamic vinaigrette and buttermilk ranch dressing on the side.

## OLYMPIA GREEK

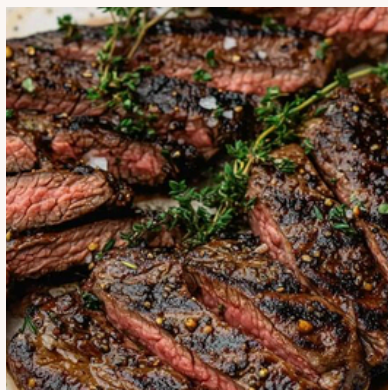
serves 10 people \$65 **G V**

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

# Salad Protein Add-On's

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 \$100 **G** | Grilled Steak \$150 **G** | Pan Seared Salmon \$175 **G**



**G** Gluten-Free | **V** Vegetarian | **V** Vegan

# Sandwich & 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 wraps are prepared on flour tortillas.

Gluten free bread & wraps available upon request.

## CITY SQUARE BOXED LUNCH

*\$21 per person*

Individually packaged with your choice of sandwich or salad wrap, plus a freshly baked cookie and Community Snacks kettle chips—perfect for meetings or team lunches leaving your guests fueled for the day ahead.

## EXECUTIVE BOXED LUNCH

*\$26 per person*

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

# Build-Your-Own Bar

## ASIAN SALAD BOWLS

*\$26 per person | 20 person minimum* **G**

Kale, local lettuces, quinoa and jasmine rice, fresh avocado, sesame cucumbers, edamame, chickpeas, gluten-free teriyaki chicken breast, and signature Asian slaw. Served alongside a variety of unique sauces and dressings.

# Cold Sides

## FIVE LAYER DIP

*Serves 10-15 people \$75* **G V**

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 people \$75* **G**

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.

## DIJON POTATO SALAD

*Serves 10 as a side \$60* **G V**

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

## TOMATO & CUCUMBER SALAD

*Serves 10 as a side \$60* **G V**

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

## STREET CORN

*Serves 10 as a side \$60* **G V**

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

**G** Gluten-Free | **V** Vegetarian | **V** Vegan

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# Hot Sides

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## ROASTED & GRILLED VEGETABLE TRAY

*\$125 per tray* **G** **V**

Fresh seasonal vegetables grilled to order and finished with a balsamic fig glaze.

## MEDITERRANEAN POTATOES

*serves 10 people for \$60* **G** **V**

Mediterranean roasted potatoes, tri-colored peppers, and Kalamata olives.

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# Hot Entrees

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If you're looking to elevate your next lunch meeting or training, our Hot Entrees are the perfect choice. Served buffet-style with marinated and grilled proteins, roasted vegetables, and satisfying sides, they're a delicious, crowd-pleasing way to impress your group.

## MARINATED & GRILLED STEAK TIPS

*\$28 per person* **G**

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

## CHAR-GRILLED CHICKEN TERIYAKI

*\$25 per person* **G**

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

## CHICKEN TIPS

*\$24 per person* **G**

Tender, house-marinated grilled chicken tips served over aromatic jasmine rice and accompanied by a colorful array of fresh, chef-selected vegetables.

## LEMON PEPPER CHICKEN

*\$24 per person* **G**

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

## GREEK CHICKEN WITH SAFFRON RICE

*\$25 per person* **G**

Succulent chicken marinated in Greek herbs and spices, grilled to juicy perfection and served with saffron rice and chef-selected vegetables.

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# Protein Additions

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Served room temperature with cold menus and warm with hot menus

### GRILLED CHICKEN **G**

*serves 10-15 for \$100*

Choose from classic, teriyaki, greek, lemon pepper, sweet bourbon, and taco.

### ROASTED SALMON **G**

*serves 10-15 for \$170*

Roasted Atlantic salmon served with either lemon & sea salt or teriyaki glaze.

### TOFU **G** **V**

*5 minimum \$4 per person*

Choose from either classic, teriyaki, greek, or lemon pepper.

### ROASTED PORTOBELLO MUSHROOMS **G** **V**

*serves 10-15 for \$85*

Herb roasted portobellos w/ olive oil and sea salt.

### GRILLED SLICED STEAK **G**

*serves 10-15 for \$150*

Choose from our classic char-grilled steak, teriyaki, greek, or taco.

### GRILLED ATLANTIC SHRIMP **G**

*serves 10-15 for \$120*

Juicy, grilled shrimp finished with a light touch of seasoning.

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# Desserts

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## BROWN BUTTER RICE CRISPY BARS

\$4 per bar **G** **V**

Chewy, crispy marshmallow bars made with crisp rice, browned butter, melted marshmallows and sea salt.

## CHOCOLATE-DIPPED STRAWBERRIES

\$48 per dozen **G** **V**

Fresh strawberries dipped in semi-sweet chocolate, garnished with an assortment of decorative sprinkles.

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# Catering Made Easy

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## ONLY 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.

## 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 d'oeuvres or even down to the table linens; we've got all your event planning and corporate catering needs covered! [Click here](#) for more information.