

FRESH CITY GLUTEN-FREE MENU
REQUIRES ONLY 24 HOUR NOTICE



FRESH★CITY★
KITCHEN

Build-Your-Own Asian Salad Bowl

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 fresh selection of hand-sliced seasonal fruit, beautifully arranged for a light and refreshing addition to any meal.

FRESH FRUIT CUP

\$7 per person **G V**

Fresh-cut seasonal fruit, served in convenient individual cups for a light and refreshing bite.

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 assortment of freshly chopped seasonal fruit, perfectly prepared for easy snacking and sharing.

CHOBANI® YOGURT

\$3.50 per person **G V**

Individually packaged Chobani® Greek yogurts in a variety of classic and seasonal 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 topped with a medley of fresh seasonal fruit.

BREAKFAST POTATOES

\$6.50 per person **G V**

Crisp, roasted baby potatoes with a touch of herbs and sea salt.

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.

ORDER NOW

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

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.



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.

CITY SQUARE BOXED LUNCH

\$21 per person

Individually packaged lunch with your choice of gluten-free sandwich or wrap, served with a gluten-free Brown Butter Rice Krispy Bar and Community Snacks chips.

EXECUTIVE BOXED LUNCH

\$26 per person

Individually packaged gluten-free sandwich or wrap served with Farmer's Market side salad, gluten-free Brown Butter Rice Krispy Bar and Community Snacks chips.



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Hot Entrees

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.

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.

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.

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.

Protein Additions

Served room temperature with cold menus and warm with hot menus

GRILLED SHRIMP **G** serves 10-15 for \$120

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

ROASTED SALMON **G** serves 10-15 for \$170

Choose from classic roasted or teriyaki glazed.

MARINATED TOFU **G** **V** 5 minimum \$4 per person

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

PORTOBELLO MUSHROOMS **G** **V** serves 10-15 for \$85

Herb roasted portobello mushrooms marinated in balsamic glaze.

GRILLED SLICED STEAK **G** serves 10-15 for \$150

Choose from classic or teriyaki glazed.

GRILLED CHICKEN BREAST **G** serves 10-15 for \$100

Choose from classic, sweet bourbon or teriyaki glazed.

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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

\$65 per salad **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

\$65 per salad **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 Additions

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

GRILLED CHICKEN

serves 10-15 for \$100 **G**

Choose from classic, sweet bourbon or teriyaki glazed.

GRILLED STEAK

serves 10-15 for \$150 **G**

Choose from classic or teriyaki glazed.

ROASTED SALMON

serves 10-15 for \$175 **G**

Choose from classic roasted or teriyaki glazed.



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Afternoon Snacks

FIVE LAYER DIP

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

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

BUFFALO CHICKEN DIP

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

A creamy mix of our freshly-roasted chicken, hot sauce, 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.

CRUDITÉ CUPS

\$12 per person/cup **G V**

Fresh broccoli, rainbow carrots, peppers, celery, cucumbers, and tomatoes served with buttermilk ranch and hummus.

Shared Platters

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.

Happy Hour Appetizers

MARINATED BEEF SKEWERS

\$65 per dozen | 2 dozen minimum **G**

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

BOURBON CHICKEN SKEWERS

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

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

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.

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Cold Sides

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.

Hot Sides

MASHED POTATOES

serves 10 as a side for \$60 **G V**

Creamy whipped potatoes blended with butter and cream.

ROASTED POTATOES

serves 10 as a side for \$60 **G V**

Lightly seasoned, crisp roasted potatoes with a golden exterior and tender center.

PAN OF RICE

serves 10 as a side for \$60 **G V**

Jasmine, Spanish or Saffron Rice, a light and versatile addition to Hot Entrees or Byo Bars.

BAKED POTATO

10 person minimum \$4 per person **G V**

Fluffy, rich baked potato served with salt, pepper, butter & sour cream.

MEDITERRANEAN POTATOES

serves 10 as a side for \$60 **V**

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

ROASTED CAULIFLOWER STEAKS

5 person minimum | \$10 per steak **G V**

Available Classic Roasted, Mediterranean-inspired Greek Style, or Lemon Pepper.

PAN OF VEGETABLES

serves 10 as a side for \$65 **G V**

Asian Style Vegetables, Roasted Carrots, Stirfry Vegetables with Bok Choy and Edamame, Tri Color Peppers, Western Vegetable Blend, Zucchini & Summer Squash, Green Beans

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Catering Made Easy

WHO WE ARE

Now serving you for or over 25 years, you've counted on us to deliver big flavor, incredible freshness, and reliable service—and we're just getting started. As Fresh City Kitchen, we've expanded our catering menu and elevated our offerings, all while staying true to the scratch-made quality and hospitality you've always known. Across Boston and beyond, we're here to serve fresh, inspired meals that make every meeting, celebration, and team lunch something to look forward to.

IT'S ABOUT MORE THAN FOOD

Focusing on the smallest details might not seem important until they're overlooked, and that's why our customers rave about us to their colleagues. We've got your back and are here to serve you so that you can focus on what matters most at work.

HOW TO ORDER

Call 617-477-9043 — we answer live 100% of the time M-F 8AM-5PM
Email us — we respond in 30 minutes or less during business hours or **Order Online**.

FREE MEALS 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.

MINIMUM ORDER REQUIREMENT

To ensure the best experience and efficient service, we have a few minimums in place for catering orders. All orders require a \$150 minimum, with a flat \$25 administrative fee applied to each order. Our packages are designed for groups of 10 or more, appetizers are served by the dozen with a 2-dozen minimum, and self-serve bars require a minimum of 20 guests. These guidelines help us maintain the quality and consistency you expect from Fresh City Kitchen.

Catering Made Easy

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.

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HEADQUARTERS

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