HOLIDAY 2026 CATERING MENU

AVAILABLE 11/30-12/23



FRESH CITY KITCHEN

Classic Hot Chocolate Bar

Breakfast

PORTOBELLO MUSHROOM FRITTATA

6 person minimum $10 per person (G) (V)

Sauteed Portobello mushrooms combined with cabot cheddar and fluffy seasoned eggs.

SMOKED HAM & CHEDDAR FRITTATA

6 person minimum $10 per person (G)

Smokey diced ham combined with cabot cheddar and light, fluffy seasoned eggs.

Appetizers

JUMBO SHRIMP COCKTAIL

2 dozen minimum $60 per dozen (G)

Chilled and juicy jumbo shrimp served with house made cocktail sauce and lemon

48 hour notice

CAPRESE SLIDERS

2 dozen minimum $60 per dozen (V)

Fresh mozzarella, tomato, fresh basil and balsamic glaze. Served on a slider bun.

MINI NEW ENGLAND LOBSTER ROLLS

16 per platter $290 | 48 hour notice

New England style lobster rolls, filled with fresh lobster meat, topped with crisp leaf lettuce, and a touch of lemon aioli.

MAMA MASCIA'S MINI MEATBALLS

40 Mini Meatballs for $100

Tender, bite-sized meatballs slow-simmered in a rich, savory marinara sauce, bringing out comforting Italian flavors.

ARTISANAL WINTER GRAZING BOARD

serves 15 for $200

A savory charcuterie display of aged white cheddar, creamy brie, goat cheese, marinated feta, hard salami and prosciutto with chefs accompaniments of marinated olives, baba ghanoush, fig jam, honey, candied pecans and cashews, served with artisanal crackers.







ORDER NOW

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

Appetizers

BRIE & PROSCIUTTO CROSTINI

2 dozen minimum $50 per dozen

Golden brown crostinis topped with a signature brie spread, crispy prosciutto, and balsamic drizzle.

MOZZARELLA MELON SKEWERS

2 dozen minimum $35 per dozen (G) (V)

Sweet melon paired with fresh mozzarella on individual skewers for a refreshing bite with the perfect balance of flavors.

HOT HONEY SOPPRESSATA FLATBREAD

3 flatbread minimum $25 per flatbread

Crisp, golden flatbread topped with savory marinara, soppressata and melted cheese, finished with a drizzle of hot honey adding sweetness and heat.

BBQ CHICKEN & BACON FLATBREAD

3 flatbread minimum $25 per flatbread

Crisp flatbread topped with marinara, a mozzarella and cheddar blend, bbq chicken, bacon crumbles and red onion, finished with a drizzle of bbq sauce.

GARDEN VEGGIE FLATBREAD

3 flatbread minimum $25 per flatbread (V)

Crisp flatbread topped with onions, peppers, broccoli and fresh tomato with creamy mozzarella, and marinara.

BUFFALO CHICKEN FLATBREAD

3 flatbread minimum $25 per flatbread

Crisp flatbread topped with marinara, mozzarella cheese, spicy buffalo chicken, and cool, creamy blue cheese dressing.

HARVEST DIPS PLATTER

serves 10-15 for $125 (V)

Butternut squash dip & roasted apple dip served with crostinis, pita chips and fresh vegetable selection.







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Appetizers

ASIAN INSPIRED DISPLAY

20 person minimum $30 per person

Edamame Potstickers (VG) | Lemongrass Chicken Potstickers | Sweet Chili Shrimp Skewers(GF) | Teriyaki Beef Skewers (GF) | Teriyaki Chicken Skewers (GF) | Vegetable Fried Rice (V)

SEASONAL ITALIAN FARE

20 person minimum $25 per person

Butternut Squash Ravioli (V) | Caprese Skewers (GF\V) | Prosciutto-Caprese Sliders Mama Mascia's Meatballs | Bruschetta (V) Artisanal Winter Grazing Board

EASY EATING APPETIZER DISPLAY

20 person minimum $28 per person

Cranberry Walnut Chicken Sliders Portobello Mushroom Sliders (V) | Marinated Beef Skewers (GF) | Maple Bourbon Chicken Skewers | Edamame Potstickers (VG) Roasted & Grilled Seasonal Vegetables (VG)

SEASONAL NEW ENGLAND DISPLAY

20 person minimum $38 per person

Artisanal Cheese & Charcuterie Board Harvest Dips Platter (VG) | Cranberry Walnut Chicken Sliders | Roasted & Grilled Seasonal Vegetables (VG) | Mini Lobster Rolls | Jumbo Shrimp Cocktail(GF)

Build-Your-Own

BAKED POTATO & CHILI BAR

10 person minimum $18 per person G

Hot russet baked potatoes accompanied by your favorite toppings, including steamed broccoli, bacon, cheddar, butter, sour cream, and scallions. Paired with your choice of beef, turkey, vegetarian quinoa & sweet potato or vegan 3 bean chili.

LOADED BAKED POTATO & CHILI BAR

20 person minimum $26 per person G

Choose a fluffy baked potato or a bowl of beef, turkey, vegetarian quinoa & sweet potato or vegan 3 bean chili, and top with cheddar, shredded chicken, carnitas, sautéed mushrooms, pickled red onions, pico, guacamole, broccoli, and house made crema!







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Fresh Salads

ROASTED APPLE SALAD

serves 10 as a side $85 per salad G V

A fresh blend of mixed greens tossed with roasted apples, goat cheese, candied pecans, grape tomatoes, and dried cranberries. Finished with a zesty Italian vinaigrette for a delicious balance of sweet and savory.

MONTEREY CHOPPED SALAD

serves 10 as a side $65 per salad G V

Chopped romaine, shredded carrots, ripe diced tomatoes, feta cheese, fresh hardboiled eggs, craisins, crunchy pumpkin seeds and steamed edamame served with Italian dressing.

Seasonal Soups

CHICKPEA & LENTIL STEW

serves 10 as a side for $100 G V

This hearty organic soup features lentils, chickpeas and tomatoes simmered in a herbed stock with select vegetables.

LOBSTER BISQUE

serves 10 as a side for $125

Slow-simmered lobster in a roux-thickened chicken and lobster stock dashed with cream sherry, light cream, and white pepper.

NEW ENGLAND CLAM CHOWDER

serves 10 as a side for $125

Authentic New England Clam Chowder, made with sweet cream and flavorful clam broth, loaded with chunks of clams, potatoes and spices.

ITALIAN WEDDING SOUP

serves 10 as a side for $100

Perfectly seasoned meatballs and acini di pepe pasta in a handcrafted chicken stock with spinach, onions, olive oil and sautéed garlic.







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Entrees

PAN ASIAN BUFFET

20 person minimum $26 per person

Beef & Broccoli and Teriyaki Chicken (GF) Signature Asian Vegetable Blend featuring Snap Peas and Bok-Choy (GF/V) Jasmine rice (GF/V) and Vegetable Fried Rice (V).

ITALIAN BUFFET

20 person minimum $26 per person

Choose 2 entrees from our selection of Chicken Piccata, Chicken Parmesan, Pesto Primavera(V) and Eggplant Parmesan(V), served with your choice of Tuscany or Caesar salad (V) and freshly baked rolls.

BUTTERNUT SQUASH & PUMPKIN RAVIOLI

half pan serves 8-10 for $160 (V)

Ravioli filled with roasted butternut squash, pumpkin and ricotta, served with our rich Brown Butter-Sage Sauce infused with fresh sage leaves and mushroom garnish.

HERB ROASTED CHICKEN WITH SHALLOT THYME JUS

10 person minimum $24 per person (G)

Tender, herb-roasted chicken breast in a savory shallot thyme jus, accompanied by golden roasted potatoes and sweet maple-glazed carrots.

ROAST TURKEY DINNER

20 person minimum $30 per person

Roast Turkey Breast (GF) Herbed Stuffing (V) Mashed Potatoes (GF/V) Cranberry Sauce (GF/VG) Green Beans (GF/VG) or Maple Glazed Carrots (GF/V)
Turkey Gravy
72 hour notice

EGGPLANT PARMESAN

half pan serves 8-10 for $150 (V)

Crispy breaded eggplant layered with marinara, melted mozzarella and baked to perfection. Served with penne marinara and freshly baked rolls.

THREE CHEESE LASAGNA

half pan serves 8-10 for $120 (V)

Tender lasagna noodles layered with ricotta, Parmesan and mozzarella cheeses and finished with our house Pomadoro sauce. Served with freshly baked rolls.

NEW ENGLAND FIRESIDE PACKAGE

20 person minimum $45 per person

Winter Grazing Board | Marinated Steak Tips (GF) | Herb Roasted Chicken with Shallot Thyme Jus(GF) | Roasted Potatoes(GF/V) | Maple Glazed Carrots (GF/V) | Tuscany Salad (GF)
Chills Holiday Mini Cheesecakes (V) White Chocolate Raspberry, Chocolate Cherry, Peppermint Pattie and Chocolate Espresso Martini

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Side Dishes

PENNE MARINARA
serves 10 as a side for $50 (V)

Penne pasta tossed in rich marinara sauce with a hint of garlic and herbs.

SAUSAGE & MEATBALLS
serves 10 as a side for $125

Italian sausage and tender meatballs in a rich tomato sauce, seasoned with garlic and herbs.

ROLLS WITH BUTTER
$20 per dozen (V)

Classic ciabatta rolls served with butter.

Beverages

HOT APPLE CIDER
serves 10 $35 per box (V)

Warm up with our hot apple cider, spiced to perfection with cinnamon and cloves. This cozy drink is a sweet and tangy fall favorite, perfect for sipping on chilly days.

HOT CHOCOLATE
serves 10 $35 per box (V)

Warm up with a comforting box of rich, velvety hot chocolate made with real cocoa. Delivered ready to serve, it's the perfect cozy treat to share with the whole office!

CLASSIC HOT CHOCOLATE BAR
10 person minimum $10 per person (V)

Hot Chocolate featuring delicious seasonal toppings; whip cream, peppermint candy, cinnamon, marshmallows, sprinkles and toffee chips.







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Desserts

GINGERBREAD COOKIE PLATTER

serves 10 $50 per platter (V)

Immerse your taste buds in the flavors of the season with ginger, clove, cinnamon and molasses swirling through each bite of this nostalgic cookie.

GLUTEN FREE SEA SALT CARAMEL CHEESECAKE

12 slices per cake for $85 (G) (V)

Rich, creamy gluten-free cheesecake drizzled with luscious caramel and a sprinkle of sea salt creating the perfect balance.

CHILLS HOLIDAY MINI CHEESECAKES

10 person minimum $8.50 per mini cake (V)

Holiday Flavors White Chocolate Raspberry Peppermint Pattie | Chocolate Espresso Martini | Chocolate Cherry | Traditional (GF)

INDIVIDUAL RED VELVET CAKES

10 person minimum $8 per mini cake (V)

Moist red velvet mini cakes layered with tangy cream cheese frosting, offering a rich, elegant treat in a perfect personal size.

INDIVIDUAL BANANA WALNUT CAKES

10 person minimum $8 per mini cake (G) (V)

Banana Walnut Cake made with fresh pureed bananas, coconut milk, walnuts, chia seeds, and Saigon cinnamon, layered and topped with whipped coconut icing.

HOLIDAY MINI DESSERT BITES

20 person minimum $22 per person (V)

Mini Dessert Cups | Cheesecake Brownie Bites | Freshly Baked Mini Chocolate Chip Cookies | Chills Holiday Mini Cheesecakes Petit fours | Chocolate Dipped Strawberries

APPLE BLOSSOMS

10 person minimum $6.50 per blossom (V)

All the comforting flavors of homemade apple pie wrapped in a delicate, golden pastry blossom. Filled with tender, cinnamon-spiced apples and drizzle of sweet caramel sauce.

HOLIDAY DESSERT STATION

20 person minimum $25 per person (V)

Ginger Bread Cookies | Chocolate Dipped Strawberries | Chills Holiday Mini Cheesecakes | Red Velvet Mini Cakes Banana Walnut Mini Cakes (VGN)

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