

GOURMET CATERING

SOCIAL & BUSINESS

EVENTS LARGE & SMALL

DELIVERY & FULL SERVICE



ORDER ONLINE







# WELCOME

Hello and welcome to Neillio's Gourmet Kitchen and Catering.

In 1998, after years of training and experience at The Culinary Institute of America, Kevin O'Neill opened Neillio's in a small storefront on Massachusetts Avenue in Arlington. Now, 25 years later, Neillio's is a renowned gourmet carry out retailer, and a leading full-service corporate and social caterer.

Over the years we've fine-tuned our catering menu to be a combination of traditional favorites and the latest in food tastes and trends. Using only premium ingredients, we take great care and pride in every aspect of food preparation.

Part of our commitment is to be attentive to any dietary or allergy concern. Please let us know if you need something prepared in a particular fashion, or if you wish for something not listed on our menu,

If you have questions or when you are ready to start your order, please contact us by phone, email or online.

781-861-8466

[catering@neillioscatering.com](mailto:catering@neillioscatering.com)

[www.neillioscatering.com](http://www.neillioscatering.com)

# BREAKFAST

MINIMUM OF 6

## Continental Breakfast

Assortment of muffins, Danish, crumb cake, croissants and bagels served with cream cheese, fruit preserves and butter, fruit salad, breakfast juices, coffee and paper goods.

per person **\$15.95**

## Traditional Breakfast

Scrambled eggs, home fries, bacon or sausage, fruit salad, bagels with cream cheese, breakfast juice, coffee and paper goods.

per person **\$20.95**

## Quiche Combination

Fresh baked quiche, fruit salad, croissants, breakfast juices and coffee.

per person **\$18.95**

## Brioche French Toast Breakfast

Thick-cut brioche, bacon or sausage fresh fruit salad, breakfast juice, coffee and paper goods

per person **\$19.95**

## Breakfast Sandwich

Two eggs and cheese on a bagel with bacon, ham, or sausage.

per person **\$6.95**  
gf add **\$1.00**

## Healthier Breakfast Sandwich

Wheat English muffin, egg white, turkey sausage and cheese.

per person **\$7.95**  
gf add **\$1.00**

## Breakfast Burrito

Eggs, green peppers, salsa, onions, bacon and cheese.

per person **\$8.95**

## Healthier Breakfast Burrito

Egg white, turkey sausage, avocado, tomato, wheat wrap.

per person **\$9.95**

## Breakfast Platter

An assortment of muffins, Danish, bagels, crumb cake and croissants. cream cheese, butter and jam.

per person **\$5.50**  
gf add **\$1.00**

## Bagel & Cream Cheese Platter

Assorted bagels, cream cheese, butter and jam.

per person **\$3.50**

## Breakfast Smoked Salmon Platter\*

Smoked salmon, tomatoes, red onions and cucumbers. herb cream cheese and assorted bagels.

10 person minimum per person **\$14.95**

## Brioche French Toast

Maple syrup and strawberries.

per person **\$6.95**

# BREAKFAST

MINIMUM OF 6

**Quiche** serves 6-8 people **\$21.95**

- Quiche Lorraine
- Spinach and Mushroom
- Ham, Asparagus and Havarti Dill
- Tomato and Zucchini, Feta

## Gluten Free Flourless Quiche

Same selection as regular quiche above.

serves 9-12 people 1/2 pan **\$49.95**

## Fresh Fruit Salad

Pineapple, honeydew, cantaloupe, red grapes, strawberries.

gf, per person **\$4.50**

## Fresh Berries Bowl

Blueberries, raspberries, strawberries, blackberries.

gf, per person **\$6.95**

## Individual Yogurt

Assorted flavors

each **\$2.95**

## Yogurt with Granola and Fresh Berries

per person **\$5.95**

## Breakfast Parfait

Yogurt, granola, fresh fruit

each **\$5.95**

## Sides

minimum 6

- Homefries **\$3.95**
- Bacon **\$3.95**
- Pork or Turkey Sausage **\$3.95**
- Scrambled Eggs 2 for **\$3.95**
- Hard Boil Eggs **\$1.50**
- Granola Bars **\$2.50**

## Fresh Brewed Coffee, Decaf or Hot Tea

Carafe serves 8 **\$27.95**

For 20 people or more, per person **\$2.95**

## Nantucket Nectar Juices

per person **\$3.50**

- Orange, Cranberry or Apple

## Bottled Water, Flat or Sparkling

per person **\$1.95**

\*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, poultry, fish, or eggs may increase your risk of food borne illness.



# SALADS

SMALL SERVES 6-8, MEDIUM SERVES 12-15,  
LARGE SERVES 20-25

## Classic Garden Salad

Field greens, romaine, tomatoes, cucumbers, carrots, olives and peppers with choice of red wine or balsamic vinaigrette. gf

## Caesar Salad

Crisp romaine, shaved Parmesan, croutons and our Caesar dressing.

Small bowl \$38  
Medium bowl \$60  
Large bowl \$115  
Dinner size, serves 1 \$9.95

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## Greek Salad

Romaine, vine-ripened tomatoes, feta, cucumber, red onions, peppers, kalamata olives with red wine vinaigrette. gf

## Strawberry Spinach Salad

Almonds, feta and balsamic. gf

## Goat Cheese Salad

Field greens, dried cranberries, pecans, balsamic. gf

## Kale Salad

Quinoa, cranberries, sliced almonds, blueberries, carrots and balsamic. gf

Small bowl \$56  
Medium bowl \$85  
Large bowl \$170  
Dinner size, serves 1 \$13.95

## Add protein to any of above salads

- Chicken per person \$4.95
- Salmon per person \$6.95
- Shrimp per person \$6.95
- Steak per person \$6.95

# SALADS

SMALL SERVES 8-10, MEDIUM SERVES 12-15,  
LARGE SERVES 25-30

## Chef Salad

Romaine, turkey, ham, Swiss cheese, hardboiled egg, tomato, cucumber, Dijon vinaigrette. gf

## Cobb Salad

Chicken, romaine, field greens, tomatoes, cucumber, bacon, hardboiled eggs, avocado, Swiss cheese. gf

## Fiesta Chicken Salad

Romaine, olives, corn, scallions, black beans, tomato, chicken, guacamole, ranch dressing.

## Classic Spinach

Hard boiled eggs, mushrooms, bacon, tomato, Swiss cheese, balsamic. gf

## Caprese Salad

Tomatoes, sliced fresh mozzarella, basil, salt, pepper, drizzled with balsamic glaze.

Small bowl \$56  
Medium bowl \$85  
Large bowl \$170  
Dinner size: serves 1 \$13.95

# POWER BOWLS

## Chicken Grain Bowl

Romaine, butternut squash, roasted vegetables, tomato, hardboiled egg, Dijon vinaigrette. each \$14.95

## Grilled Salmon Bowl

Grilled salmon, butternut squash, roasted root vegetables, wild rice blend, spinach balsamic vinaigrette. each \$16.95

## Asian Shrimp Bowl

Noodle salad, carrots, peppers, tomato, edamame, romaine, honey ginger dressing. each \$16.95

## Sesame Chicken Bowl

Romaine, carrots, peppers, edamame, chicken, oriental honey ginger dressing. each \$14.95

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# PASTA SALADS

SMALL SERVES 6-10, MEDIUM SERVES 12-16,  
LARGE SERVES 20-25

## Classic Macaroni Salad

Celery, red & green peppers, carrots, mayo

## Twist Pasta Salad

Fresh vegetables and basil vinaigrette.

## Red Bliss Potato Salad

Celery, carrots, red onions and mayo. gf

## Neillio's Coleslaw

Small bowl \$28  
Medium bowl \$52  
Large bowl \$85

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## Gazpacho Salad

Cucumber, tomatoes, peppers, red onion, provolone,  
vinaigrette. gf

## Fresh Fruit Salad

Melons, pineapple, grapes and berries. gf

## Farmers Market Salad

Green beans, potatoes, peppers, onions, carrots, kalamata  
olives, red wine vinegar and oil. gf

## Quinoa Salad Tabouli Style

Tomato, onion, garbanzo beans, parsley, lemon and olive oil. gf

## Edamame Salad

Black beans, red onion, corn, cilantro, lemon vinaigrette. gf

## Grilled Vegetable Salad

Tomato, asparagus, red onion, bell pepper,  
carrots, summer squash, zucchini. gf

## Gourmet Penne

Sundried tomato, artichoke, spinach,  
red peppers, vinaigrette, basil, feta.

## Cheese Tortellini Salad

With basil, sundried tomatoes, Parmesan.

## Mediterranean Orzo

Feta, cucumber, tomatoes, kalamata olives, lemon, olive oil.

## Asian Noodles

Linguini, carrots, red peppers, scallions, peas, sesame dressing

## Fresh Pasta Salad Sampler

Chef's selection of 5 pasta salads.

Medium to Large only

Small bowl \$35  
Medium bowl \$65  
Large bowl \$110

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# SOUPS

Made fresh everyday. Ask about our daily selection.

- Chicken Noodle
- Tomato Bisque
- Broccoli and Cheddar
- Minestrone
- Matzo Ball Soup

serves 16 cups (8 bowls), **\$59.95**

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- Turkey Stew

serves 16 cups (8 bowls), **\$69.95**

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- Clam Chowder

serves 16 cups (8 bowls), **\$79.95**

## LUNCH PACKAGES

MINIMUM OF 6

### EXECUTIVE LUNCH

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- Choice of one Gourmet Sandwich
  - Choice of Chips, Salad or Pasta Salad
  - Choice of Cookie or Assorted Brownie Bar
  - Assorted Beverages
  - Paper Goods
- per person **\$19.95**

### BOXED LUNCH

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Choice of any Gourmet Sandwich, with Potato Chips,  
Fresh Baked Cookie and Beverage. per person **\$19.95**

Add Pasta or Garden Salad per person **\$21.95**

### SALAD LUNCH

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Choice of Individual Salad, Chips, Cookie and Beverage.  
per person **\$21.95**

- Garden Salad, with or without Chicken
- Caesar Salad, with or without Chicken
- Cobb Salad
- Tuna Chef Salad
- Asian Chicken Salad
- Classic Spinach Salad
- Greek Salad

# SANDWICH PLATTER

MINIMUM 6 SANDWICHES ARE \$12.50 EACH

## Hand Carved Turkey Terrific

Turkey, stuffing, mayo, cranberry.

## Roast Turkey

Turkey, mayo, cranberry

## Chicken, Avocado & Cheddar

Lettuce and tomato.

## Chicken with Boursin

Red roasted peppers, caramelized onions, greens, balsamic glaze.

## Chicken with Bacon

Cheddar, lettuce, tomato, mayo.

## Classic Chicken Salad

Lettuce and tomato.

## Gourmet Chicken Salad

Dried cranberries and pecans.

## Ham & Swiss

Honey mustard and tomato.

## Ham with Brie

Granny Smith apple and honey mustard.

## Corned Beef

Swiss cheese and Dijon mustard.

## Classic Italian

Capicola, prosciutto, salami, provolone cheese, lettuce, tomato, pickles, red onions, oil and vinegar.

## Buffalo Chicken

Chicken cutlet, lettuce, carrots, tomato, bleu cheese, buffalo sauce.

## Chicken Cutlet

Fresh mozzarella, basil pesto and roasted peppers.

## Chicken Caesar Salad Wrap

Romaine and shaved Parmesan.

## Tuna & Avocado

Lettuce and tomato.

## Tuna Club

Bacon, lettuce, tomato

## Turkey Club

Bacon, lettuce, tomato

## Roast Beef

Boursin cheese, lettuce, tomato or horseradish cream, provolone.

## Fresh Mozzarella

Fresh Mozzarella, Tomato and Pesto (V)

## Barbeque Chicken Cutlet

Cheddar cheese, bacon, lettuce and tomato.

# SANDWICH PLATTER

MINIMUM 6 SANDWICHES ARE \$12.50 EACH

## Asian Wrap

Chicken, red bell peppers, carrots, slaw, greens, honey ginger sauce.

## California Chicken

Bacon, lettuce, tomato, cheddar, avocado.

## Grilled Eggplant

With caramelized onions, roasted peppers, portobello mushrooms, pesto, zucchini, and asparagus (VG)

## Fresh Vegetable & Hummus Wrap

Hummus, avocado, lettuce, tomato, cucumber, carrots, peppers, cheddar, field greens. (V)

## Greek Wrap

Feta, lettuce, tomato, cucumber, kalamata olives, peppers, hummus, red onions and carrots. (V)

## HOT PANINI SANDWICHES

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Minimum of 6, each **\$13.95**

### Chicken Parmesan

Breaded chicken breast, marinara sauce, mozzarella cheese.

### Meatball

House made meatballs, marinara sauce, mozzarella cheese

### Eggplant Parmesan

Breaded eggplant, marinara sauce, mozzarella cheese

### Corned Beef Reuben

Swiss cheese, Russian dressing & coleslaw

### Old Timer

Roast Beef, Swiss cheese, Russian dressing & coleslaw

### Chicken Pesto

Chicken breast, tomato, pesto & provolone cheese

### Turkey Rachel

Swiss cheese, Russian dressing & coleslaw

### Pastrami Rachel

Swiss cheese, Russian dressing & coleslaw

### Tuna Melt

Swiss cheese & tomato

### Roasted Portobello

Fresh mozzarella, roasted peppers & pesto

## MINI SANDWICH PLATTER

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On fresh baked brioche rolls or wraps. 3 of each variety.

per person **\$6.50**



# PLATTERS

REQUIRES 24 HOUR NOTICE

SMALL SERVES 6-8, MEDIUM SERVES 10-12,  
LARGE SERVES 16-18

## Classic Deli Buffet

Our own roast beef, Virginia baked ham, roast turkey, cheddar, Swiss and provolone with mustard, mayo, honey mustard, lettuce, tomato and pickles, assorted breads

## Deli Salad Platter

Choice of 3 from following selection:

- Classic chicken salad
- Cranberry pecan chicken salad
- Egg salad
- Tuna salad
- Seafood salad

Lettuce and tomato. Assorted breads.

## Hand Carved Roast Turkey Breast Platter

Turkey breast, stuffing, honey mustard, cranberry and mayonnaise. Assorted breads.

## Grilled Marinated Chicken

Sliced and plattered grilled chicken, served with cheddar cheese, honey mustard, dill mayonnaise and French rolls.

Small	<b>\$115</b>
Medium	<b>\$170</b>
Large	<b>\$260</b>

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## Blackened Chicken & Steak Platter\*

Caramelized onions, grilled vegetables, Chipotle Aioli, French rolls.

## Poached Salmon Platter

Cucumber dill yogurt.

Small	<b>\$150</b>
Medium	<b>\$210</b>
Large	<b>\$325</b>

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## Roast Tenderloin of Beef\*

Tenderloin of beef, sliced and plattered with caramelized onions and horseradish cream sauce, French rolls.

Feeds up to 12 **\$195**

\*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, poultry, fish, or eggs may increase your risk of food borne illness.

# SOUTHWESTERN

## Burritos: Chicken, Beef or Vegetable

Black beans, Spanish rice, salsa and cheddar cheese, sour cream and avocado on the side.

Minimum 6

- Chicken / Vegetable
- Beef

per person **\$13.50**

per person **\$15.95**

## Classic Fajitas

Roasted peppers, onions, sour cream, salsa, guacamole and flour tortillas.

2 per person, minimum 12 (6 each variety)

- Chicken
- Beef Fajita\*

per person **\$12.95**

per person **\$15.95**

## Make Your Own Tacos

Seasoned ground beef or chicken, taco shells, sour cream, avocado, lettuce, tomato, shredded cheese and salsa.

3 per person, minimum 12

per person **\$12.95**

## Build Your Own Burger Bar

8oz lean ground beef, lettuce, pickles, tomato, onions, cheddar cheese, brioche rolls, bacon, ketchup, mustard and mayonnaise.

Minimum 6

per person **\$14.95**



# HORS D'OEUVRES

MINIMUM 2 DOZEN ■ REQUIRES 24 HOUR NOTICE

## VEGETARIAN

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### Fresh Mozzarella, Tomato & Basil Croustade

Vine ripe tomatoes, fresh mozzarella, basil & garlic

per dozen **\$30.00**

### Traditional Potato Latkes

Pan seared shredded potatoes seasoned with scallions, herbs & spices, served with sour cream.

per dozen **\$30.00**

### Spanakopita

Spinach, feta cheese, flaky phyllo dough

per dozen **\$30.00**

### Asparagus Filo

Tender asparagus wrapped in light flaky phyllo dough

per dozen **\$27.00**

### Assorted Mini Quiche

Bite-sized savory crusts filled with assorted vegetables and meats

per dozen **\$27.00**

### Wild Mushroom Triangles

Mushroom duxelles, flaky phyllo dough

per dozen **\$27.00**

### Vegetable Spring Rolls

Fresh vegetables wrapped in rice paper, lightly fried to golden brown served with a sweet chili sauce.

per dozen **\$30.00**

### Vegetable Pinwheel Wraps with Hummus

Fresh seasonal vegetables, soft lavash wrap, fresh basil

per dozen **\$30.00**

### Fresh Mozzarella, Tomato & Basil Skewer

Laced with balsamic glaze

per dozen **\$30.00**



# HORS D'OEUVRES

MINIMUM 2 DOZEN ■ REQUIRES 24 HOUR NOTICE

## SEAFOOD

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### Stuffed Mushrooms with Crabmeat

Flaky crabmeat, domestic mushrooms,  
topped with hollandaise sauce per dozen **\$36.00**

### Scallops Wrapped with Bacon

Tender sea scallops wrapped in sweet maple bacon  
per dozen **\$42.00**

### Maryland Crab Cakes with Remoulade Sauce

Flaky fresh crabmeat, lightly seasoned, sautéed  
per dozen **\$42.00**

### Jumbo Shrimp Cocktail

with cocktail sauce & lemon per dozen **\$42.00**

### Hand Made California Rolls

with fresh seafood, nori, sushi rice, soy, wasabi & pickled ginger\*  
Requires 48 hour notice, 4 dozen minimum  
per dozen **\$42.00**

### Salmon Satay

Teriyaki marinated and skewered per dozen **\$42.00**

## CHICKEN

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### Assorted Chicken Wings

BBQ, teriyaki and buffalo w/celery, carrot, ranch or blue cheese  
3 dozen min. per dozen **\$36.00**

### Chicken Fingers

Tender chicken breast, breaded, lightly fried,  
served with honey mustard sauce per dozen **\$36.00**

### Boneless Buffalo Chicken Tenders

Tossed in Neillio's spicy sauce,  
served with blue cheese dip  
per dozen **\$36.00**

### Chicken Satay with Peanut Sauce

Sweet teriyaki marinated chicken breast,  
served with peanut sauce. per dozen **\$30.00**

### Sesame Crusted Chicken Skewer

Breaded tender chicken breast  
served with apricot ginger sauce  
per dozen **\$36.00**

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# HORS D'OEUVRES

MINIMUM 2 DOZEN ■ REQUIRES 24 HOUR NOTICE

## BEEF / LAMB / PORK

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### Mini Beef Wellington

Tenderloin of beef, mushroom duxelles,  
buttery puff pastry

per dozen \$42.00

### Beef Teriyaki\*

Marinated beef, roasted & skewered

per dozen \$42.00

### Neillio's Swedish Meatballs

All beef meatballs in a tangy sauce

per dozen \$36.00

### Herb Crusted Lollipop Lamb Chops\*

Fresh herb & mustard rubbed roasted chops

16 chops \$65.00

### BBQ Ribs\*

Slow roasted BBQ baby back ribs

per dozen \$36.00

### Mini Turkey Terrific Sandwiches

Fresh roasted turkey, herb stuffing,  
cranberry & mayonnaise

per dozen \$34.00

### Mini Romanian Pastrami Sandwiches

Thinly sliced, slow roasted pastrami,  
Swiss cheese, spicy mustard

per dozen \$34.00

### Mini Pinwheel Wraps

Hand-carved roast beef, turkey and ham,  
field greens, soft lavash wrap

per dozen \$34.00

### Sliders\*

- Cheeseburger
- Chicken Parmesan
- Pulled Pork
- Buffalo Chicken
- Portabello, Mozzarella, Pesto Roasted Pepper

Minimum 2 dozen of each

per dozen \$42.00

## GRILLED FLATBREADS

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- Tomato, Fresh Mozzarella and Basil
- Grilled Vegetables
- Grilled Chicken with Pesto and Roasted Pepper

each \$29.00

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# HORS D'OEUVRES

REQUIRES 24 HOUR NOTICE

## STATIONARY HORS D'OEUVRES

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SMALL SERVES 8-12 • MEDIUM SERVES 15-20  
LARGE SERVES 25-35

### Cheese Tray

Imported and domestic cheeses with crackers, berries and grapes.

### Grilled Vegetable Platter

Seasonal vegetables, hummus.

### Fresh Sliced Fruit & Berries

An array of seasonal fresh fruits.

### Mexican Display

Black bean dip, guacamole and sour cream, corn chips and salsa.

### Crudite & Dip

A colorful array of seasonal vegetables with hummus and ranch dip.

small **\$59.00**  
medium **\$89.00**  
large **\$120.00**

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### Mediterranean Display

Hummus, artichokes, eggplant, feta, tomato and cucumber salad, kalamata olives and roasted red peppers. Toasted pita chips.

### Classic Antipasto

Artichokes, prosciutto, salami, cappicola, provolone cheese, fresh mozzarella, eggplant, tomato, roasted peppers, olives, romaine, balsamic, focaccia bread.

### Vegetarian Antipasto Platter

Grilled zucchini and eggplant, artichoke hearts, mushrooms, roasted yellow and red peppers, provolone, Kalamata olives, fresh mozzarella, focaccia bread.

small **\$75.00**  
medium **\$110.00**  
large **\$150.00**



# HORS D'OEUVRES

REQUIRES 24 HOUR NOTICE

## Charcuterie Board

Cured meats, cheeses, gherkins, apricots and nuts.

## Artisan Cheese Platter

Fine aged domestic & imported cheese  
with artisanal crackers

serves 18-20 people **\$150.00**

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## Warm Buffalo Chicken Dip

Pita chips and croustades

## Warm Spinach with Artichokes Dip

Toasted pita chips and croustades

## Salsa and Guacamole

Toasted pita chips and croustades

## Classic Hummus

Toasted pita chips and croustades

serves 10-12 people **\$30.00**

## DIETARY PREFERENCES

During holiday seasons we offer special menus that cater to specific religious holidays.

Please make sure to inform us of any and all restrictions or concerns when placing your order.





# ITALIAN SPECIALTIES

REQUIRES 24 HOUR NOTICE

## CALZONE

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- Italian Cold Cuts Calzone
- Chicken, Broccoli and Cheese Calzone
- Meatball and Provolone Cheese Calzone
- Chicken Parmesan Calzone
- Buffalo Chicken and Cheese Calzone
- Roasted Vegetable Calzone
- Eggplant Parmesan Calzone
- Sausage, Pepper and Onion Calzone

serves 4-6 people **\$27.00**  
serves 8-10 people **\$49.95**

## LASAGNA

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Made with Fresh Pasta and Ricotta Cheese

- Cheese Lasagna
- Roasted Vegetable Lasagna
- Spinach Lasagna
- Meat Lasagna
- Eggplant Parmesan

serves 9-12 people **\$79.00**





# ITALIAN SPECIALTIES

REQUIRES 24 HOUR NOTICE

## ENTREES

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- **Penne Pasta Primavera**  
(available gf)
  - **Gourmet Baked Macaroni and Cheese**  
with White Sauce
  - **Sausage, Peppers and Onions**
  - **Baked Ziti with Meatballs and Ricotta**
  - **Chicken Broccoli and Ziti**
  - **Butternut Squash Ravioli**  
with Sage Walnut Cream
  - **Spinach Ravioli with Julienne Vegetables**  
in a Lemon Sauce
  - **Buffalo Chicken with Penne Pasta**  
in a Spicy Alfredo Sauce
  - **Fresh Classic Cheese Ravioli**  
with Marinara Sauce
  - **Tri-Colored Tortellini**  
with Spinach and Pesto Basil Cream Sauce
- serves 6-8 people **\$80.00**
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- **Chicken Marsala**
  - **Lemon Chicken with Artichokes**
  - **Marinated Chicken Tips**
  - **Chicken Cutlet Parmesan**
  - **Shepards Pie**
- serves 6-8 people **\$95.00**
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- **Sirloin Steak Tips\***  
House Marinated
- serves 6-8 people **\$120.00**

# POULTRY SPECIALTIES

MINIMUM 6

## Chicken with Artichokes

with lemon wine, garlic sauce.

a la carte **\$11.95**

with two sides **\$18.95**

## Chicken Marsala

with mushrooms, prosciutto, marsala wine sauce.

a la carte **\$11.95**

with two sides **\$18.95**

## California "Style" Chicken

Mushrooms, tomatoes, spinach, mozzarella,  
white wine sauce.

a la carte **\$11.95**

with two sides **\$18.95**

## Chicken Florentine Francese

With wine, cream, spinach and mushrooms.

a la carte **\$11.95**

with two sides **\$18.95**

## Country Fried Chicken

Tender buttermilk-marinated crispy chicken breast

a la carte **\$12.95**

with two sides **\$18.95**

## Stuffed Chicken

Cranberry, quinoa and apricot. Orange, cranberry glaze

a la carte **\$14.95**

with two sides **\$20.95**

## Chicken Roulade

Prosciutto, basil, mozzarella, roasted peppers,  
madeira wine sauce.

a la carte **\$14.95**

with two sides **\$20.95**

## House Marinated Grilled Chicken

a la carte **\$9.95**

with two sides **\$17.95**

## Chicken Parmesan

Served with penne pasta.

**\$15.95**

## Chicken Cutlet Marguerite

Tri-colored peppers, mozzarella cheese,  
lemon garlic sauce.

a la carte **\$11.95**

with two sides **\$18.95**

## Grilled Chicken Kabob

a la carte **\$12.95**

with two sides **\$19.95**

# POULTRY SPECIALTIES

MINIMUM 6

## NEILLIO'S FAMOUS HAND-CARVED ROAST TURKEY DINNER

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Served with mashed potato, stuffing, butternut squash,  
gravy and cranberry sauce. per person **\$22.95**



## SIDE DISHES

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Choice of 2 Side Dishes with Entree a la carte **\$3.95**

- Vegetable Medley
- Green Beans with Bell Peppers
- Broccoli Crowns
- Red Bliss Mashed Potatoes
- Traditional Herb Stuffing
- Oven Roasted Red Bliss Potatoes
- Rice Pilaf
- Macaroni and Cheese

a la carte **\$4.95**

- Asparagus
- Roasted Brussel Sprouts
- Butternut Squash

# SEAFOOD

MINIMUM 6

## Baked Salmon\* (6 Oz)

Choice of herb-crusted, julienned vegetables and lemon caper sauce, whole grain honey mustard glaze, or blackened with corn relish.

a la carte **\$14.95**

with two sides **\$21.00**

## Baked Stuffed Haddock

Crabmeat stuffed haddock with lobster cream sauce.

a la carte **\$14.95**

with two sides **\$21.00**

## Lemon Crumb Haddock

Fresh haddock coated with lemon panko crumbs.

a la carte **\$12.95**

with two sides **\$19.95**

## Jumbo Shrimp Scampi

With fresh fettucini.

5 peices per person **\$21.00**





# VEGETARIAN SPECIALS

MINIMUM 6

## Butternut Squash Ravioli

With a sage and walnut cream sauce.

## Penne Primavera

Fresh seasonal vegetable, spinach, penne pasta, white wine cream sauce.

## Eggplant Rollantini

Fried eggplant, stuffed with basil ricotta and topped with our homemade marinara sauce.

serves 6-8 people **\$80.00**

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## Tofu Stir Fry

Mixed vegetables, firm tofu with teriyaki sauce.

per person **\$14.95**

## Portobello Mushroom

Stuffed with roasted vegetable gratin.

a la carte **\$12.95**

per person **\$18.95**

## Sundried Tomato & Spinach Polenta Cakes (V)

Pan seared polenta cakes topped with sauteed mushrooms and fresh basil marinara sauce.

a la carte **\$12.95**

per person **\$18.95**

\*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, poultry, fish, or eggs may increase your risk of food borne illness.

## DIETARY PREFERENCES

At Neillio's we prepare everything to order and therefore we are able to accommodate most dietary preferences or restrictions from vegetarian, vegan, gluten free, soy, dairy and nut free.



# BEEF / PORK DINNERS

MINIMUM 10 ■ REQUIRES 24 HOUR NOTICE

## Roast Sliced Tenderloin of Beef\*

Red wine shallot sauce.

with two sides **\$35.00**

## Teriyaki or House Marinated Steak Tips\*

with two sides **\$23.00**

## Apricot Glazed Roast Pork Loin with Pan Gravy

with two sides **\$18.95**

## BREADS

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### French Rolls with Butter

per person **\$0.95**

### European Bread Basket – French Rolls, Focaccia, 7-Grain, Corn Bread, Bread Sticks

per person **\$1.95**

### Garlic Bread Loaf

serves 4-6 people **\$8.95**



# FAMILY STYLE PACKAGES

FOR HOME ENTERTAINING ■ REQUIRES 24 HOUR NOTICE

## Honey Glazed Spiral Ham serves 8-10

- Glazed Spiral Ham (average 8 lbs.)
  - 2 quarts red bliss mashed potato
  - 2 quarts green beans
  - 1 quart of pineapple raisin sauce
  - Choice of 1 fresh baked pie: Apple Blueberry, Pecan, Pumpkin
- per package **\$165.00**

## Medium Whole Roasted Stuffed Turkey serves 8

- 16-18 pound stuffed turkey
  - 2 quarts red bliss mashed potatoes
  - 2 quarts green beans
  - 1 quart gravy
  - 1 pint cranberry sauce
  - Choice of 1 fresh baked pie: Apple Blueberry, Pecan, Pumpkin
- per package **\$195.00**

## Large Whole Roasted Stuffed Turkey serves 12-14

- 20-22 pound stuffed turkey
  - 3 quarts red bliss mashed potatoes
  - 3 quarts green beans
  - 2 quart gravy
  - 1 pint cranberry sauce
  - Choice of 2 fresh baked pies: Apple Blueberry, Pecan, Pumpkin
- per package **\$275.00**

## FAMILY STYLE SIDE DISHES

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- Red Bliss Mashed Potatoes
- Oven Roasted Potatoes
- Savory Stuffing
- Rice Pilaf
- Vegetable Medley
- Macaroni & Cheese

per quart **\$10.95**

- Green Beans Almondine
- Roasted Brussel Sprouts
- Butternut Squash
- Roasted Asparagus

per quart **\$14.95**

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# SPECIALTY MEATS

REQUIRES 24 HOUR NOTICE

**Boneless Roast Turkey Breast** per pound **\$19.95**  
(Half breast, 3-4 lbs average, serves 10)

**Whole Roasted Stuffed Turkey** per pound **\$6.95**  
with traditional stuffing & pan gravy  
(16-18 lbs, serves 8-10) (20-22 lbs, serves 12-14)  
48 hours notice

**Whole Glazed Spiral Cut Ham** per pound **\$10.50**  
with pineapple raisin sauce  
(Average 8-9 lbs - serves 10-12)

**St. Louis BBQ Ribs** per pound **\$12.95**  
Full rack (approximately 2 lbs per rack)

**Roast Tenderloin of Beef\*** per pound **\$39.95**  
with red wine demiglaze  
(Approximately 6-8 lbs) 48 hours notice

**Braised Beef Brisket** per pound **\$24.95**  
with caramelized onions, pan gravy  
(Average 5-7 lbs)

**Romanian Style Pastrami** per pound **\$24.95**  
(Average 3-4 lbs, serves up to 12) 48 hours notice

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# SWEET ENDINGS

REQUIRES 48 HOUR NOTICE

Jumbo Cookies per person \$2.50

Cookies & Bars per person \$3.50

Assorted Bars per person \$3.95

Whoopie Pies each \$2.75

Black & White Cookie each \$3.50

## Mini Cup Cakes:

Chocolate and vanilla white buttercream dozen \$21.00

Individual Cupcakes each \$3.95

## Assorted Mini Pastries:

A selection of miniature French pastries such as  
caramel pecan diamonds, lintzer squares

cream puffs, éclairs, fruit tarts and more per dozen \$42.00

Minimum 2 dozen

Chocolate Dipped Strawberries per dozen \$42.00

Minimum 2 dozen, 48 hours notice required

## Fresh Baked Pies:

Apple, blueberry, pecan, pumpkin

Whole pie – serves 6-8 \$16.95

per slice \$3.95

## Chocolate Peanut Butter Pie

Whole pie – serves 14 \$85.00

per slice \$5.95

## Key Lime Pie

Whole pie – serves 14 \$85.00

per slice \$5.95

## Chocolate Spooncake

Whole pie – serves 14 \$85.00

per slice \$5.95

# SWEET ENDINGS

REQUIRES 48 HOUR NOTICE

## GLUTEN FREE

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Chocolate Chip Cookie	(2 pk) \$3.50
Brownie	each \$3.95
Triple Chocolate Cake	each \$6.95

## GOURMET CAKES

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- Concorde Gateau GF
- Strawberry Gran Marnier Torte
- Opera Gateau
- Lemon Torte
- NY Cheesecake Plain or Fresh Fruit
- Carrot Cake
- Triple Chocolate Cake
- Tiramisu Torte

6 Inch - Serves 6-8	\$39.00
10 Inch - Serves 14	\$79.00

Custom Designed Cakes	requires 2 days notice
Half Sheet 2 Layer Cake	Serves 30 to 50
Full Sheet 2 Layer Cake	Serves 50-100

Please call for details and pricing.

## SNACKS

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Trail mix	per person \$2.50
Granola Bars	per person \$1.50
Baked Pretzels with mustard	each \$2.50
Individual Popcorn or Chips	each \$1.95

## BEVERAGES

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Soda, Diet Soda, Flavored Seltzer Water, Bottled Spring Water	each \$1.95
Assorted Iced Tea, Nantucket Nectar Juices, Vitamin Water, Zico Coconut Water	each \$3.50
Monster Drinks	each \$3.95
Bag of Ice	each \$10.00

# ORDERING INFORMATION

**Here to help:**

Neillio's catering team is available to assist with any catering need you may have, and will work with you to create a menu that is perfect for your event and guests.

**Orders may be placed via phone, email or online:**

- Phone: 781-861-8466
- Email: catering@neillioscatering.com
- Online: www.neillioscatering.com

**Office Hours:**

Monday - Friday 7am-3pm

Saturday 10:00am-3:00pm

**Utensils are available for a nominal fee:**

- Linens
- Chafing Dishes
- Paper Goods
- Plastic Utensils
- Paper Table Covers

**Ordering:**

We require a 24 hour notice on all catering orders. We will try to accommodate any same day orders. Same day orders will be charged fee of \$25.00.

**Delivery:**

\$60.00 minimum order required for all deliveries.

Nominal fee on all deliveries Please allow 30-minute window for deliveries

**Delivery Schedule:**

- Monday - Friday 7:00 a.m. to 6:00 p.m.
- Saturday 8:00 a.m. to 5:00 p.m.
- Sunday Open for Special Event Catering

**Pricing:**

Does not include sales tax and are subject to change due to market flex. Price changes may not be reflected on printed or web menus.

**Deposits:**

A credit card is required when an order is placed. We require 24 hours notice on all cancellations. Any orders canceled within 24 hours will be charged in full.

**Terms:**

Payment upon delivery. Corporate accounts are available. We accept all major credit cards.

**Food Allergies:**

At Neillio's, we create all type of foods that contain nuts, peanuts, tree nuts, fish and shellfish, wheat, soy and egg. While we are sensitive that some of your guests may have allergies, and take care and precautions in preparing your food, we cannot guarantee that there will not be cross contamination with these products. Please be aware of these risks and note that we will not except liability of such cross contamination.

Neillio's Gourmet  
Kitchen and Catering

53 Bedford Street,  
Lexington, MA 02420

781-861-8466

[catering@neillioscatering.com](mailto:catering@neillioscatering.com)

[www.neillioscatering.com](http://www.neillioscatering.com)

Order Online

