

GOURMET CATERING

SOCIAL & BUSINESS

EVENTS LARGE & SMALL

DELIVERY & FULL SERVICE



ORDER ONLINE

Neillio's
CATERING



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

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**

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 people **\$21.95**

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

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

per person **\$2.50** or carafe **\$27.95**

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

MINIMUM OF 6

Classic Garden Salad

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

side portion: per person **\$3.75**
entree portion: per person **\$9.95**

Caesar Salad

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

side portion: per person **\$3.75**
entree portion: per person **\$9.95**

Greek Salad

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

side portion: per person **\$4.50**
entree portion: per person **\$12.95**

Strawberry Spinach Salad

Almonds, feta and balsamic. gf

Side Portion: per person **\$4.95**
entree Portion: per person **\$13.95**

Goat Cheese Salad

Field greens, dried cranberries, pecans, balsamic. gf

side portion: per person **\$4.50**
entree portion: per person **\$13.95**

Kale Salad

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

side portion: per person **\$4.50**
entree portion: per person **\$13.95**

Add 3oz 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**

Chef Salad

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

side portion: per person **\$4.95**
entree portion: per person **\$13.95**

Cobb Salad

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

side portion: per person **\$4.95**
entree portion: per person **\$13.95**

SALADS

MINIMUM OF 6

Asian Sesame Chicken

Romaine, carrots, peppers, edamame, chicken, oriental honey ginger dressing.

side portion: per person **\$4.95**
entree portion: per person **\$13.95**

Fiesta Chicken Salad

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

side portion: per person **\$4.95**
entree portion: per person **\$13.95**

Classic Spinach

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

side portion: per person **\$4.50**
entree portion: per person **\$12.95**

Caprese Salad

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

side portion: per person **\$4.50**
entree portion: per person **\$12.95**

POWER BOWLS

Grilled Chicken Quinoa Bowl

Romaine, butternut squash, roasted vegetables, tomato, hardboiled egg, Dijon vinaigrette.

each **\$14.95**

Southwestern Salmon Bowl

BBQ salmon, brown rice, black beans, corn, peppers, asparagus, guacamole, spinach, ranch

each **\$16.95**

Asian Shrimp Power Bowl

Noodle salad, carrots, peppers, tomato, edamame, romaine, honey ginger dressing

each **\$16.95**

*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.

PASTA SALADS

MINIMUM OF 6

Gazpacho Salad

Cucumber, tomatoes, peppers, red onion and diced provolone, vinaigrette. gf per person \$4.50

Fresh Fruit Salad

Melons, pineapple, grapes and berries. gf per person \$4.50

Red Bliss Potato Salad

Celery, carrots, red onions and mayo. gf per person \$3.50

Farmers Market Salad

Green beans, potatoes, peppers, onions, carrots, kalamata olives, red wine vinegar and oil. gf per person \$4.50

Neillio's Coleslaw

per person \$3.50

Quinoa Salad Tabouli Style

Tomato, onion, garbanzo beans, parsley, lemon and olive oil. gf per person \$4.50

Edamame Salad

Black beans, red onion, corn, cilantro, lemon vinaigrette. gf per person \$4.50

Grilled Vegetable Salad

Tomato, asparagus, red onion, bell pepper, carrots, summer squash, zucchini. gf per person \$4.50

Gourmet Penne

Sundried tomato, artichoke, spinach, red peppers, vinaigrette, basil, feta. per person \$3.95
gluten free \$4.50

Cheese Tortellini Salad

With basil, sundried tomatoes, Parmesan. per person \$3.95

Mediterranean Orzo

Feta, cucumber, tomatoes, kalamata olives, lemon, olive oil. per person \$3.95

Asian Noodles

Linguini, carrots, red peppers, scallions, peas, sesame dressing. per person \$3.95

Twist Pasta Salad

Fresh vegetables and basil vinaigrette. per person \$3.50

Classic Macaroni Salad

Celery, red & green peppers, carrots, mayo per person \$3.50

Fresh Pasta Salad Sampler

Chef's selection of 5 pasta salads. 12 person minimum per person \$4.50

*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.

SOUPS

MINIMUM OF 6

Made fresh everyday. Ask about our daily selection.

Hot "Soup To Go" serves 16 cups (8 bowls), **\$59.95**

- Chicken Noodle
- Tomato Bisque
- Broccoli and Cheddar
- Minestrone

Hot "Stew To Go" serves 16 cups (8 bowls), **\$69.95**

- Turkey Chili
- Beef Chili
- Turkey Stew

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

- Beef Stew



GOURMET SANDWICHES

MINIMUM OF 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 Bacon

Cheddar, lettuce, tomato, mayo.

Classic Chicken Salad

Lettuce and tomato.

Gourmet Chicken Salad

Dried cranberries and pecans.

Ham & Swiss

Honey mustard and tomato.

Corned Beef

Swiss cheese and Dijon mustard.

Classic Italian

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

Fresh Vegetable & Hummus Wrap

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

Greek Wrap

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

Buffalo Chicken

Chicken cutlet, lettuce, carrots, tomato, bleu cheese and 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

Roast Beef

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

Fresh Mozzarella

Fresh Mozzarella, Tomato and Pesto

GOURMET SANDWICHES

MINIMUM OF 6 ▪ SANDWICHES ARE \$12.50 EACH

Barbeque Chicken Cutlet

Cheddar cheese, bacon, lettuce and tomato.

Asian Wrap

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

California Chicken

Bacon, lettuce, tomato, cheddar, avocado.

Gluten Free Breads Available

Add **\$1.00**

Hot Panini Sandwiches

each **\$13.50**

Minimum of 6

- Chicken Parmesan
- Corned Beef Rubeen
- Tuna Melt
- **Eggplant Parm**
- Old Timer Roast Beef
- Meatball
- Chicken Pesto
- Turkey Rachel
- Roasted Portabello
- Pastrami Rachael

LUNCH PACKAGES

MINIMUM OF 6

EXECUTIVE LUNCH PLATTERS

- 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

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

Choice of Individual Salad, Chips, Cookie and Beverage.

- 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
- per person **\$21.95**

GOURMET PLATTERS

REQUIRES 24 HOUR NOTICE

Gourmet Sandwich Platter

Variety of gourmet sandwiches.

Minimum 6

per person **\$12.50**

Mini Sandwich Platter

On fresh baked brioche rolls or wraps.

3 of each variety.

Minimum of 12

each **\$6.50**

Gourmet 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

Minimum 10

per person **\$12.95**

Deli Salad Platter

Choice of 3 from following selection:

Classic chicken salad, cranberry pecan chicken salad,

egg salad, tuna salad and seafood salad.

Lettuce and tomato. Assorted breads.

Minimum 10

per person **\$12.95**

Hand Carved Roast Turkey Breast Platter

Turkey breast, stuffing, honey mustard, cranberry

and mayonnaise. Assorted breads.

Minimum 6

per person **\$12.95**

Grilled Marinated Chicken

Sliced and plattered grilled chicken, served with cheddar

cheese, honey mustard, dill mayonnaise and French rolls.

Minimum 6

\$12.95

Blackened Chicken & Steak Platter*

Caramelized onions, grilled vegetables,

Chipotle Aioli, French rolls.

Minimum 10

per person **\$16.95**

Marinated Grilled Flank Steak*

Plattered with caramelized onions,

horseradish cream, French rolls.

Minimum 10

per person **\$18.95**

Roast Tenderloin of Beef*

Tenderloin of beef, sliced and plattered

with caramelized onions and horseradish cream sauce,

French rolls.

Minimum 12

per person **\$21.95**

Poached Salmon Platter

Cucumber dill yogurt.

Minimum 8, 2-3 oz. piece,

per person **\$15.95**

*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.

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

Fresh Mozzarella, Tomato & Basil Croustade

Vine ripe tomatoes, fresh mozzarella, basil & garlic

per dozen **\$30.00**

Brie Encroute With Raspberry

Creamy brie, flaky pastry, raspberry jam

per dozen **\$27.00**

Harvest Goat Cheese with Spicy Tomato Tart

Savory crust, fill with creamy goat cheese

topped with spicy tomato

per dozen **\$27.00**

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**

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**

GRILLED FLATBREADS

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

each **\$29.00**

HORS D'OEUVRES

MINIMUM 2 DOZEN ▪ REQUIRES 24 HOUR NOTICE

SEAFOOD

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**

CHICKEN

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**

Chicken Quesadilla

Spicy chicken, beans, cheese & vegetables,
flour tortilla, served with sour cream per dozen **\$27.00**

*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.

HORS D'OEUVRES

MINIMUM 2 DOZEN ■ REQUIRES 24 HOUR NOTICE

BEEF / LAMB / PORK

Mini Beef Wellington

Tenderloin of beef, mushroom duxelles,
buttery puff pastry

per dozen **\$35.00**

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**

Franks In A Blanket

All beef franks, savory puff pastry

per dozen **\$27.00**

Herb Crusted Lollipop Lamb Chops*

Fresh herb & mustard rubbed roasted chops

per dozen **\$35.00**

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**

*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.

HORS D'OEUVRES

REQUIRES 24 HOUR NOTICE

STATIONARY HORS D'OEUVRES

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

Cheese Tray

Imported and domestic cheeses with crackers, berries and grapes.

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

Grilled Vegetable Platter

Seasonal vegetables, hummus.

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

Fresh Sliced Fruit & Berries

An array of seasonal fresh fruits.

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

Mexican Display

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

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

Crudite & Dip

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

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

Charcuterie Board

Cured meats, cheeses, gherkins, apricots and nuts.

small \$65.00
medium \$95.00
large \$145.00

Baked Brie

Encroute with almonds and apricot jam, toasted almonds
wrapped in flaky pastry. serves 15-20 people \$89.00

Artisan Cheese Platter

Fine aged domestic & imported cheese
with artisanal crackers

serves 18-20 people \$145.00

HORS D'OEUVRES

REQUIRES 24 HOUR NOTICE

Warm Spinach or Buffalo Chicken Dip

Pita chips and croustades

serves 10-12 people **\$26.00**

Bruschetta Station

European style breads, basil pesto, roasted veggies, shaved Parmesan cheese and sun dried tomato pesto.

small **\$65.00**

medium **\$95.00**

large **\$145.00**

Mediterranean Display

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

small **\$75.00**

medium **\$110.00**

large **\$150.00**

Classic Antipasto

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

small **\$75.00**

medium **\$110.00**

large **\$150.00**

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**



ITALIAN SPECIALTIES

REQUIRES 24 HOUR NOTICE

CALZONE

- 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

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

LASAGNA

Made with Fresh Pasta and Ricotta Cheese

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

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



ITALIAN SPECIALTIES

REQUIRES 24 HOUR NOTICE

ENTREES

- **Penne Pasta Primavera**
(available gf)
- **Gourmet Baked Macaroni and Cheese**
with White Sauce
- **Sausage, Peppers and Onions**
- **Baked Ziti with Meatballs and Ricotta**
- **American Chop Suey**
- **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 White Wine Garlic, Basil, Fresh Tomato
 - Half pan serves 6-8 people **\$80.00**

- **Chicken Marsala**
- **Lemon Chicken with Artichokes**
- **Marinated Chicken Tips**
- **Chicken Cutlet Parmesan**
 - Half pan serves 6-8 people **\$95.00**

- **Sirloin Steak Tips***
Choice of Teriyaki or House
 - Half pan serves 6-8 people **\$120.00**

POULTRY SPECIALTIES

MINIMUM 8

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**

Mediterranean Chicken

Feta, tomato, basil, olives, lemon wine sauce.

a la carte **\$11.95**

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 8

SIDE DISHES

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

NEILLIO'S FAMOUS HAND-CARVED ROAST TURKEY DINNER

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



SEAFOOD

MINIMUM 6

Baked Salmon* (6 Oz)

Herb-crusted salmon, seared, julienned vegetables,
lemon caper sauce, whole grain mustard glaze,
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

Tomato, capers, scallions, garlic wine sauce.

a la carte **\$12.95**
with two sides **\$19.95**



VEGETARIAN SPECIALS

MINIMUM 6

Butternut Squash Ravioli

With a sage and walnut cream sauce.

- Half pan serves 6-8 people \$80.00

Penne Primavera

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

- Half pan serves 6-8 people \$80.00

Eggplant Rollantini

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

a la carte \$12.95
with two sides \$17.95

Tofu Stir Fry

Mixed vegetables, firm tofu with teriyaki sauce

per person \$14.95

Portobello Mushroom

Stuffed with roasted vegetable gratin.

per person \$15.95

Sundried Tomato & Spinach Polenta Cakes (v)

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

per person \$13.95

*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.

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.



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

French Rolls with Butter

per person **\$0.95**

European Bread Basket, Parmesan,
Bread Sticks, French, Focaccia,
Cranberry & Flatbreads

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
- 1 dozen fresh baked rolls and butter

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:
- Pumpkin, apple, pecan, blueberry

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:
- Pumpkin, apple, pecan, blueberry

per package **\$275.00**

FAMILY STYLE SIDE DISHES

- Red Bliss Mashed Potatoes
- Oven Roasted Red Bliss Potatoes
- Savory Stuffing
- Rice
- Vegetable Medley
- Asparagus
- Mac & Cheese

per quart **\$10.95**

- Green Beans Almondine
- Brussel Sprouts
- Butternut Squash

per quart **\$14.95**

*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.

SPECIALTY MEATS

MINIMUM 10 ▪ REQUIRES 24 HOUR NOTICE

Boneless Roast Turkey Breast per pound \$19.95

Bone In Whole Turkey Breast per pound \$9.50
(Average 10 lbs, serves up to 14)

Whole Roasted Turkey per pound \$6.95
with stuffing & gravy
(16-18 lbs) (20-22 lbs) 48 hours notice

Whole Glazed Spiral Cut Ham per pound \$10.95
with pineapple raisin sauce
(Average 8-9 lbs - serves 10-12)

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

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

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

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

*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.



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 each |
| Black & White Cookie | | \$3.50 |
| Mini Cup Cakes: Chocolate or vanilla white buttercream | dozen | \$18.00 |
| 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 Minimum 2 dozen | per dozen | \$42.00 |
| Chocolate Dipped Strawberries Minimum 2 dozen, 48 hours notice required | per dozen | \$42.00 |
| 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 |
| Oreo Cookie Bash Whole pie – serves 14 | | \$85.00 per slice \$5.95 |

SWEET ENDINGS

REQUIRES 48 HOUR NOTICE

GLUTEN FREE

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

GOURMET CAKES

- 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

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

BEVERAGES

| | |
|---|--------------------|
| 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 \$4.95 |

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 10am-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 \$50.00.

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

www.neillioscatering.com

Order Online

