

GOURMET CATERING

SOCIAL & BUSINESS

EVENTS LARGE & SMALL

DELIVERY & FULL SERVICE



ORDER ONLINE

NEILLIO'S
GOURMET KITCHEN & 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. 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 **\$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**

Gluten Free Pastry Platter

An assortment of muffins, Danish, bagels, & coffee rolls.

per person **\$6.95**

Bagel & Cream Cheese Platter

Assorted bagels, cream cheese, butter and jam.

per person **\$3.95**

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**

*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.

BREAKFAST

MINIMUM OF 6

Quiche serves 6-8 people \$26.95

- 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 6-8 people \$26.95

serves 9-12 people \$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

Breakfast Juices

per person \$3.50

- Orange, Cranberry or Apple

Bottled Water, Still or Sparkling

per person \$1.95

SALADS

Classic Garden Salad

Field greens, romaine, tomato, cucumber, carrots, bell pepper, pickled onions, Spanish olives, cabbage. (gf)

Caesar Salad

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

Small bowl \$29
Medium bowl \$59
Large bowl \$99
Dinner size serves 1 \$9.95

Greek Salad

Romaine mix, tomato, feta, cucumber, carrots, kalamata olives, red peppers, pickled onions, pepperoncini. Red wine vinaigrette. (gf)

Strawberry Spinach Salad

Baby spinach, strawberries, feta, candied pecans, golden raisins, dried fig. Balsamic vinaigrette. (gf)

Goat Cheese Salad

Field greens, dried cranberries, candied pecans. Balsamic vinaigrette. (gf)

Caprese Salad

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

Small bowl \$39
Medium bowl \$75
Large bowl \$125
Dinner size serves 1 \$13.95

Add protein to any of above salads

- Chicken per person **\$4.95**
- Salmon per person **\$7.95**
- Shrimp per person **\$7.95**
- Steak per person **\$7.95**

SALADS

Cobb Salad

Romaine, field greens, chicken, bacon, hardboiled egg, shredded mozzarella, tomato, cucumber, pickled onions, red cabbage, croutons. Blue cheese dressing.. (gf)

Fiesta Chicken Salad

Romaine, field greens, chicken, shredded mozzarella, red pepper, corn & black bean salsa, radish, pickled onions, Spanish olives, tomato, pumpkin seeds, scallions. Ranch dressing.

Classic Spinach

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

Entree Portions / per person **\$13.95**

POWER BOWLS

Asian Shrimp Bowl

Romaine mix, Asian noodle pasta salad, carrots, bell pepper, broccoli, cabbage, tomato, radish, scallion. Honey ginger dressing. each **\$16.95**

Steak Salad Bowl

Romaine mix, corn, tomato, cucumber, hardboiled egg, shredded mozzarella cheese, radish, guacamole, pickled onions. Ranch Dressing. each **\$16.95**

Seared Tuna Bowl

Romaine mix, seared spiced tuna, hardboiled egg, cucumber, feta, green beans, pickled onions, radish, kalamata olives, carrots, guacamole. Lemon vinaigrette. each **\$16.95**

Asian Chicken Bowl

Romaine mix, Asian noodle pasta salad, carrots, bell pepper, broccoli, cabbage, tomato, radish, scallion. Honey ginger dressing. each **\$16.95**

Summer Mango Salmon

Arugula greens, salmon, grilled asparagus, carrots, pickled onions, mango & pineapple salsa, tomato, red bell pepper, quinoa grain mix. Lemon Vinaigrette. each **\$16.95**

Summer Mango Chicken

Arugula greens, chicken, grilled asparagus, carrots, pickled onions, mango & pineapple salsa, tomato, red bell pepper, quinoa grain mix. Lemon Vinaigrette. each **\$16.95**

PASTA SALADS

SMALL SERVES 8, MEDIUM SERVES 15

LARGE SERVES 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

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

Linguine, carrots, red peppers, scallions, peas, sesame dressing.

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

Gazpacho Salad

Cucumber, tomatoes, peppers, red onion and diced provolone, vinaigrette. (gf)

Fresh Fruit Salad

Melons, pineapple, grapes and berries. (gf)

Quinoa Salad Tabouli Style

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

Grilled Vegetable Salad

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

Broccoli Crunch Salad

Red onion, bacon, cranberries, Sun Flower Seeds, Pepitas (gf)

Roasted Butternut Squash

Cranberries, Honey, Mayo & Cider Vinaigrette. (gf)

Small bowl \$40
Medium bowl \$75
Large bowl \$125

SOUPS

Made fresh everyday. Ask about our daily selection.

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

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

- Turkey Stew

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

-
- Clam Chowder

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

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

LUNCH PACKAGES

MINIMUM OF 6

EXECUTIVE LUNCH

- 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

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.
per person **\$21.95**

- Garden Salad, with or without Chicken
- Caesar Salad, with or without Chicken
- Cobb Salad
- Strawberry Spinach Salad
- Asian Chicken Salad
- Salmon Caesar
- Greek Salad with or without Chicken
- Caprese Salad
- Chef Salad

SANDWICH PLATTER

MINIMUM 6 SANDWICHES ARE \$12.50 EACH

Hand Carved Turkey Terrific

Turkey, stuffing, mayo, cranberry.

Roast Turkey

Cranberry & mayo

Turkey Club

Bacon, lettuce, tomato

Chicken, Avocado & Cheddar

Lettuce and tomato.

Chicken with Boursin

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

Ham & Swiss

Honey mustard and tomato.

Classic Italian

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

California Chicken

Bacon, lettuce, tomato, cheddar, avocado.

Chicken, Cheddar, Bacon

Lettuce, Tomato

Ham with Brie & Apple

Honey mustard.

Corned Beef & Swiss

Swiss cheese and Dijon mustard.

Roast Beef

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

Chicken Caesar Salad Wrap

Romaine and shaved Parmesan.

Chicken Cutlet

Fresh mozzarella, basil pesto and roasted peppers.

Buffalo Chicken

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

Classic Chicken Salad

Lettuce and tomato.

Gourmet Chicken Salad

Dried cranberries and pecans.

Tuna & Avocado

Lettuce and tomato.

Tuna Club

Bacon, lettuce, tomato

SANDWICH PLATTER

MINIMUM 6 SANDWICHES ARE \$12.50 EACH

VEGETARIAN OPTIONS

Fresh Mozzarella

Fresh Mozzarella, Tomato and Pesto

Grilled Eggplant

With caramelized onions, roasted peppers, portobello mushrooms, zucchini, and asparagus

Falafel Wrap

Hummus, field greens, tomato, red onion, cucumber & tahini

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.

HOT PANINI SANDWICHES

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

Chicken Pesto

Chicken breast, tomato, pesto & provolone cheese

Tuna Melt

Swiss cheese & tomato

Roasted Portobello

Fresh mozzarella, roasted tomatoes & pesto

REUBENS

Swiss cheese, Russian dressing & sauerkraut

- Corned Beef
- Turkey
- Pastrami

RACHELS

Swiss cheese, Russian dressing & coleslaw

- Corned Beef
- Turkey
- Pastrami
- Roast Beef

MINI SANDWICH PLATTER

On Fresh Brioche Rolls or Wraps, 3 of each variety
minimum of 6 / each **\$6.50**

PLATTERS

REQUIRES 24 HOUR NOTICE

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.

10 person minimum per person **\$13.95**

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.

10 person minimum / per person **\$13.95**

Hand Carved Roast Turkey Breast Platter

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

6 person minimum / per person **\$13.95**

Grilled Marinated Chicken

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

6 person minimum / per person **\$13.95**

Blackened Chicken & Steak Platter*

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

10 person minimum / per person **\$16.95**

Poached Salmon Platter

Cucumber dill yogurt, orzo salad

6 person minimum / per person **\$16.95**

Roast Tenderloin of Beef*

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

12 person minimum / per person **\$24.00**

*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.

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 per person **\$13.50**
- Beef 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 per person **\$12.95**
- Beef Fajita* 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 with chips or potato salad.

Minimum 6

per person **\$14.95**

Available with Impossible Meat (vg)

Minimum 6

per person **\$17.95**



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

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 Phyllo

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

Zucchini Fritters

Roasted red peppers, hummus dip (gf)(vg)
per dozen \$28.00

Impossible Meatballs

Served with Marinara (vg) per dozen \$38.00

Stuffed Mushrooms with Spinach (vg)

per dozen \$32.00

Crispy Falafel Bites

With Tzatziki Sauce per dozen \$32.00

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 **\$48.00**

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 with sour cream

Chicken, cheese, vegetables & spices in flour tortilla
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 **\$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**

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

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

3 each **\$29.00**

*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.

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**

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**

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.





NEILLIO'S 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
- Sausage, Pepper and Onion Calzone

serves 4-6 people **\$29.00**
serves 8-10 people **\$55.00**

LASAGNA

Made with Fresh Pasta and Ricotta Cheese

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

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



NEILLIO'S SPECIALTIES

REQUIRES 24 HOUR NOTICE

ENTREES

- **Penne Pasta Primavera**
(available gf, v)
 - **Gourmet Baked Macaroni and Cheese**
with White Sauce (v)
 - **Sausage, Peppers and Onions** (gf)
 - **Baked Ziti with Meatballs and Ricotta**
 - **Chicken Broccoli and Ziti**
 - **Butternut Squash Ravioli**
with Sage Walnut Cream (v)
 - **Spinach Ravioli with Julienne Vegetables**
in a Lemon Sauce (v)
 - **Buffalo Chicken with Penne Pasta**
in a Spicy Alfredo Sauce
 - **Fresh Classic Cheese Ravioli**
with Marinara Sauce (v)
 - **Tri-Colored Tortellini**
with Spinach and Pesto Basil Cream Sauce (v)
 - **Cauliflower Gnocchi**
Asparagus, Cherry Tomatoes, Peas, Garlic, Shallots,
White Wine, Lemon & Basil (gf, df)
-
- serves 12-15 people **\$80.00**

- **Chicken Marsala**
 - **Lemon Chicken with Artichokes**
 - **Marinated Chicken Tips** (gf)
 - **Chicken Cutlet Parmesan**
 - **Shepard's Pie**
 - **Eggplant Rollantini**
-
- serves 6-8 people **\$95.00**
- **Sirloin Steak Tips*** (gf)
House Marinated
-
- serves 6-8 people **\$120.00**

POULTRY

MINIMUM 6

Chicken with Artichokes

with lemon wine, garlic sauce.

à la carte **\$11.95**

with two sides **\$18.95**

Chicken Marsala

with mushrooms, prosciutto, Marsala wine sauce.

à la carte **\$11.95**

with two sides **\$18.95**

California "Style" Chicken

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

à la carte **\$11.95**

with two sides **\$18.95**

Chicken Florentine Francese

With wine, cream, spinach and mushrooms.

à la carte **\$11.95**

with two sides **\$18.95**

Boneless Country Fried Chicken

Tender buttermilk-marinated crispy chicken boneless breast

à la carte **\$12.95**

with two sides **\$18.95**

Chicken Roulade

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

à la carte **\$14.95**

with two sides **\$20.95**

House Marinated Grilled Chicken (gf, df)

à la carte **\$9.95**

with two sides **\$17.95**

Chicken Parmesan

Served with penne pasta.

per person **\$15.95**

Chicken Cutlet Marguerite

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

à la carte **\$11.95**

with two sides **\$18.95**

Grilled Chicken Kabob (gf, df)

Marinated chicken with peppers and onions

à la carte **\$12.95**

with two sides **\$19.95**

Orange Ginger Chicken

Served with tangy ginger orange sauce

à la carte **\$11.95**

with two sides **\$18.95**

POULTRY

MINIMUM 6

NEILLIO'S FAMOUS HAND-CARVED ROAST TURKEY DINNER

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



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

à la carte **\$4.95**

- Asparagus
- Roasted Brussel Sprouts
- Butternut Squash

SEAFOOD

MINIMUM 6

Baked Salmon*

Choice of

- Herb-crusted
- Julienned vegetables with lemon caper sauce
- Whole grain honey mustard glaze
- Blackened with corn relish

à la carte **\$14.95**

with two sides **\$21.00**

Lemon Crumb Haddock

Fresh haddock coated with lemon panko crumbs.

à la carte **\$12.95**

with two sides **\$19.95**

Jumbo Shrimp Scampi

With fresh fettuccine.

5 pieces per person **\$21.00**

Swordfish

Choice of

- Grilled with lemon
- Lemon, garlic in a white wine sauce

à la carte **\$14.95**

with two sides **\$21.00**



VEGETARIAN SPECIALS

MINIMUM 6

Roasted Portobello Mushroom (vg)

Stuffed with roasted vegetable gratin.

à la carte **\$12.95**
per person **\$18.95**

Sundried Tomato & Spinach with Polenta Cakes (vg, gf)

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

à la carte **\$12.95**
per person **\$18.95**

Lentil & Quinoa Stuffed Peppers (vg)

per person **\$12.95**

Roasted Cauliflower Steaks (vg)

Roasted pepper salsa

per person **\$12.95**

Roasted Vegetable Lasagna

Fresh julienned vegetables, gluten free pasta, vegan ricotta and mozzarella cheese, marinara sauce (vg, gf)

per person **\$13.95**

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

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 **\$1.00**

Corn Bread

per person **\$2.50**

Garlic Bread Loaf

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

Gluten Free Dinner Rolls

per person **\$1.50**



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

- 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**

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 **\$7.50**
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

*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 \$2.95

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 lemon tart, fresh fruit tart, dark chocolate mousse cup, white chocolate mousse cup, éclair, etc. dozen \$45.00

Chocolate Dipped Strawberries dozen \$45.00

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

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

GLUTEN FREE

Chocolate Chip Cookie (2 pk) \$3.50

Brownie each \$3.95

Triple Chocolate Cake each \$6.95

SWEET ENDINGS

REQUIRES 48 HOUR NOTICE

GOURMET CAKES

- Concorde Gateau GF
- Lemon Torte
- NY Cheesecake Plain or Fresh Fruit
- Carrot Cake
- Triple Chocolate Cake

6 Inch - Serves 6-8

\$39.00

10 Inch - Serves 14

\$79.00

SNACKS

Trail mix per person \$2.50

Granola Bars per person \$1.50

Individual Popcorn or Chips each \$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 \$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

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.

Utensils are available for a nominal fee:

▪ Linens	Market
▪ Disposable Chafing Dishes	\$19.95
▪ Paper Goods	\$.95
▪ Plastic Serving Utensils	\$.95
▪ Paper Table Covers	\$4.95 ea

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

