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Spring Menu

H O R D ' O E U V R E S

MINIMUM OF 2 DOZEN

WILD MUSHROOM ARANCINI

with truffle aioli (v) / \$30 per dozen

SMOKED SALMON CUCUMBER BITES

with boursin spread & fresh dill / \$30 per dozen

GRILLED SHRIMP AND CHOURICO SKEWERS

with apple red pepper glaze / \$42 per dozen

MINI B.L.T. SLIDERS

with roasted garlic mayo / \$32 per dozen

S A L A D S

S - SERVES 8 | M - SERVES 15 | L - SERVES 25

ROASTED BEET CITRUS SALAD

orange, grapefruit, radish, and spinach with a citrus vinaigrette (v, vg)

S - \$39 / M - \$75 / L - \$125

WATERMELON FETA SALAD

field greens, tomato, red onion, and mint vinaigrette (v)

S - \$39 / M - \$75 / L - \$125

SPRING BERRY SALAD

with strawberry, blackberry, fresh mozzarella, mixes greens and white balsamic vinaigrette, garnished with assorted nuts (v)

S - \$39 / M - \$75 / L - \$125

E N T R E E S

MINIMUM OF 6

SPRING LAMB

herb-crusted rack of lamb, with mint gremolata ... a la carte - \$17 / with 2 sides - \$24

MAPLE BRINED PORK CHOP

with bourbon apple compote ... a la carte - \$16 / with 2 sides - \$23

HERB CRUSTED CHICKEN BREAST

with lemon thyme jus ... a la carte - \$13 / with 2 sides - \$20

SPRING RAVIOLI (SERVES 6-8)

with garden vegetable saute, white wine and basil (v, vg) ... \$95 per pan

SEARED ATLANTIC SALMON

over spring pea and mint puree, with lemon caper browned butter ... a la carte - \$17 / with 2 sides - \$23

ORDER INFORMATION

Please contact our catering team at (781) 861-8466 ext. 2 to place an order. We kindly ask that orders are placed at least 24 hours in advance.

NEILLIO'S