

NEILLIO'S





## HOR D'OEUVRES

1/2 DOZEN

MINI CRAB CAKES WITH REMOULADE SAUCE Flaky fresh crabmeat, lightly seasoned, sautéed / \$21.00

**SHRIMP COCKAIL** With cocktail sauce and lemon / \$21.00

MINI BEEF WELLINGTON Tenderloin of beef, mushroom duxelles, buttery puff pastry / \$21.00

**BRIE WITH RASPBERRY & ALMOND PHYLLO** *Creamy brie, flaky pastry, raspberry jam / \$18.00* 

## SALADS

SERVES 2-3

### **GOAT CHEESE** Field greens, dried cranberries, candied pecans, and goat cheese with balsamic vinaigrette / \$15.95

CLASSIC CAESAR Crisp romaine, shaved Parmesan, croutons and our Caesar dressing / \$15.95

#### **STRAWBERRY & SPINACH**

Baby spinach, sliced strawberries, candied pecans, golden raisins, sliced dried fig, and goat cheese with balsamic vinaigrette / \$15.95

# A LA CARTE

MACARONI & CHEESE Gourmet baked macaroni & cheese / serves 2-3 / \$14.95

CHICKEN FINGERS Classic breaded tenders / single serving / \$10.95

# ENTREES

PRICE PER PERSON | CHOICE OF TWO SIDES

**SLICED STEAK AU POIVE** With red wine shallot sauce / \$30.00

RACK OF LAMB With raspberry demi glaze / \$40.00

**CHICKEN PICATTA** Roasted chicken with artichoke, olives, capers & fresh herb wine sauce / \$25.00

SALMON OSCAR Baked salmon filet toppped with crab, asparagus, & hollandaise / \$35.00

SHRIMP SCAMPI WITH LINGUINI Tomato, capers, scallions, garlic wine sauce / \$35.00

**HEART SHAPED RAVIOLI** • Cheese ravioli with vodka cream sauce / \$25.00

## SIDES

Roasted Asparagus Butternut Squash Mashed Potatoes Fingerling Potatoes Brussel Sprouts Roasted Root Vegetables

# DESSERT

#### MINI PASTRIES

Assorted eclairs, fruit tarts, chocolate mousse cups, & layered cakes / \$15.00 for four

**CHOCOLATE DIPPED STRAWBERRIES** \$15.00 for four

**VALENTINE SHORTBREAD COOKIE** *\$4.25 each* 



#### ORDER INFORMATION

Please contact our catering team at (781) 861-8466 ext. 2 to place an order. All orders must be placed by Thursday, February 13th, 2025 and picked-up by 6:30 pm on Friday, February 14th, 2025.