



Neillio's

GOURMET KITCHEN & CATERING

Catering Menu

p. 781-861-8466

53 Bedford Street, Lexington, MA 02420

www.neillioscatering.com

catering@neillioscatering.com



Continental Breakfast

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

\$11.95 per person

Traditional Breakfast

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

\$15.95 per person

French Toast Combo

Thick cut brioche french toast with bacon or sausage, fruit salad, breakfast juice and fresh brewed coffee.

\$13.95 per person

Quiche Combination

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

\$14.95 per person

Breakfast Sandwich

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

\$4.95 per person, gf add \$1.00

Breakfast Burrito

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

\$5.95 per person

Breakfast Platter

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

\$4.95 per person

Bagel & Cream Cheese Platter

Assorted sliced bagels served with cream cheese, butter and jam.
\$2.95 per person

***Breakfast Smoked Salmon Platter**

Sliced smoked salmon with tomatoes, Bermuda onions and cucumbers. Served with herb cream cheese and assorted bagels.
\$10.95 per person

Brioche French Toast

With Maple Syrup and Strawberries.
\$4.95 per person, 2 pieces per person

Pancakes with Maple Syrup and Butter

\$3.95 per person
with Strawberries \$4.95 per person

Quiche

(serves 6-8 people)

- Quiche Lorraine with Sautéed Onions & Bacon
- Spinach & Mushroom
- Ham, Asparagus & Havarti Dill
- Tomato & Zucchini with Feta & Basil
- Goat Cheese with Caramelized Onion & Roasted Peppers

\$15.95 each

Fresh Fruit Salad

Pineapple, honeydew, cantaloupe, red grapes and strawberries.
\$3.95 per person gf

Individual Yogurt

(assorted flavors)
\$2.50 each

Yogurt with Granola & Fresh Berries

\$3.95 per person

Breakfast Parfait

with yogurt, granola, and fresh fruit
\$4.95 each

Hot Beverages

\$2.25 per person or \$24.95 carafe
(one and a half cups per person)

Fresh Brewed Viennese
Coffee or Decaf
Steaming Hot Tea
Delicious Hot Chocolate

Nantucket Nectar Breakfast Juices
\$2.95 per person

Chilled Bottled Water
\$1.95 per person



*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.

Turkey Terrific



Gourmet Sandwiches

\$8⁹⁵

Minimum 6

Hand carved Turkey Terrific

Fresh roasted turkey, stuffing, cranberry and mayonnaise

Chicken, Avocado & Cheddar

Lettuce and tomato

Chicken with Bacon

Cheddar cheese, lettuce, tomato and mayonnaise

Classic Chicken Salad

Lettuce & tomato

Gourmet Chicken Salad

Dried cranberries and pecans

Ham and Swiss

Honey mustard and tomato

Corned Beef

Swiss cheese and dijon mustard

Classic Italian

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

Tuna & Avocado

Lettuce and tomato

Tuna Club

Bacon, lettuce and tomato

Roast Beef

Boursin cheese spread, lettuce and tomato

Fresh Mozzarella, Tomato & Pesto

Roast Beef with Provolone

Lettuce, tomato, horseradish sauce and roasted peppers.

Barbeque Chicken Cutlet

Cheddar cheese, bacon and lettuce and tomato

Ham and Turkey Rachel

Coleslaw, swiss cheese and Russian dressing.

Gluten Free Breads Available

Gourmet Sandwiches

\$8⁹⁵

Fresh Vegetable & Hummus Wrap

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

Greek Wrap

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

Roasted Portabello

Fresh mozzarella, pesto and roasted peppers.

Buffalo Chicken

Chicken cutlet, lettuce, carrots, tomato, bleu cheese & buffalo mayonnaise.

Chicken Cutlet

Fresh mozzarella, basil pesto and roasted peppers.

Chicken Caesar Salad Wrap

California Chicken

Bacon, lettuce, tomato, cheddar cheese and avocado.

Hot Panini Sandwiches \$9.50

Ask about our selection.

Mini Sandwich Platter (min 12)

Made with fresh baked brioche rolls or wraps. Choose from:

- Roast Beef
- Ham & Cheese
- Turkey Terrific
- Mozzarella, Tomato and Pesto
- Italian
- Chicken Avocado and Cheddar
- Portabello
- Tuna Wrap
- Chicken Salad Wrap
- Egg Salad Wrap
- Seafood Salad Wrap
- Vegetable Wrap

Minimum of 3 each variety.
\$4.50 each

Executive Lunch Package

\$15.95 per package

- Choice of chips, salad, pasta salad
- Cookies and bars
- Assorted Beverages
- Paper goods

Gourmet Platters

{ 24 Hours Notice }

Gourmet Sandwich Platter

Variety of gourmet sandwiches.

\$8.95 per person - 8 person minimum

Gourmet Deli Buffet

Our own roast beef, Virginia baked ham, roast turkey, cheddar, Swiss and havarti cheeses. Served with assorted fresh baked breads and condiments. Garnished with lettuce, tomato and pickles.

\$9.95 per person - 10 person minimum

Deli Salad Platter

Choice of 3 from following selection: Classic chicken salad, cranberry pecan chicken salad, egg salad, tuna salad and seafood salad. Served with lettuce and tomato and an assortment of fresh baked breads.

\$9.95 per person - 10 person minimum

Hand Carved Roast Turkey Breast

Hand carved roast turkey breast, sliced & plattered with home made stuffing, honey mustard, cranberry sauce & mayonnaise. Served with assorted breads.

\$9.95 per person - 10 person minimum

Poached Salmon Platter

Poached salmon with an cucumber dill yogurt on a bed of greens.

\$9.95 per person - 12 person minimum

*Roast Tenderloin of Beef

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

\$14.95 per person - 12 person minimum

*Sliced Marinated Flank Steak

Sliced & marinated flank steak with caramelized onions & gorgonzolla cheese.

\$10.95 per person - 12 person minimum

Burritos

Chicken, *Beef or Vegetable

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

\$9.50 per person - 6 person minimum

Make Your Own Classic Fajitas

12 person minimum

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

Chicken - *\$9.95 per person - 2 pp.*

*Beef Fajita - *\$12.95 per person - 2 pp.*

Make Your Own Tacos

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

\$9.95 per person - 12 person minimum - 3 pp.

Grilled Marinated Chicken

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

\$8.95 per person - 12 person minimum

Honey Ham Platter

Bone in spiral cut with French rolls, country dijon, honey mustard and mayo.

\$8.95 per person - 12 person minimum

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Neillio's Boxed
Lunch

Executive Packages and the Boxed Lunch

Executive Lunch Platter Package

Plattered gourmet sandwiches, choice of potato chips, garden or pasta salad, cookie, bars, assorted beverages and paper goods.

\$15.95 per person

Bag Salad Lunch

Individual Salad

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

Includes chips, cookie and beverage.

\$15.95 per person

Boxed Lunch

A gourmet sandwich packed in its own box and labeled. Served with potato chips and a fresh baked cookie and beverage.

\$14.95 per person

with your choice of pasta or garden salad

\$15.95 per person

Potato Chips

Cape Cod Chips, *\$1.25 each*

Kettle Chips, *\$1.50 each*

Salads

Green Salads *Minimum 6*

Classic Garden Salad

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

\$3.50 per person gf

Caesar Salad

Crisp romaine, shaved parmesan, croutons and our Caesar dressing

\$3.50 per person

with Chicken \$4.50 per person

Greek Salad

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

\$4.25 per person gf

Strawberry Spinach Salad

Baby spinach, sliced strawberries, toasted almonds, feta and balsamic vinaigrette

\$4.25 per person gf

Goats Cheese

Field greens, sundried cranberries, roasted pecans with balsamic vinaigrette

\$4.25 per person gf

Spinach & Strawberry Salad



Cobb Salad

Grilled chicken, romaine, field greens, tomatoes, applewood smoked-bacon, gorgonzola, hardboiled eggs, and bleu cheese dressing

\$4.25 per person gf

Oriental Sesame Chicken

Crisp romaine, carrots, peppers, edamame with chicken and oriental honey gingerdressing

\$4.25 per person

Fiesta Chicken Salad

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

\$4.25 per person

Classic Spinach

Hard boiled eggs, mushrooms, bacon, tomato, swiss with balsamic vinaigrette

\$4.25 per person gf

Caprese Salad

Red ripe roma tomatoes sliced and layered with fresh mozzarella and basil, lightly seasoned with salt & pepper and drizzled with balsamic vinaigrette

\$4.25 per person gf

Individual Entree Salads

Chefs Salad

Country Cobb Salad

Chicken Caesar Salad

Tuna Chef Salad

Asian Chicken Salad

Greek Salad

Classic Spinach

Served with choice of bread

\$10.95 per person

Vegetarian Salads

Gazpacho Salad

Cucumber, cherry tomatoes, sweet bell peppers, red onion and diced provolone cheese, tossed in a light vinaigrette
\$3.95 per person

Fresh Fruit Salad

Melons, pineapple, grapes and berries
\$3.95 per person gf

Red Bliss Potato Salad

Red bliss potatoes, celery crunch, julienned carrots and onions
\$2.95 per person

Green Bean Salad

Al dente green beans, roasted peppers and Portobello mushrooms
\$3.95 per person gf

Neillio's Coleslaw

\$2.95 per person

Quinoa Salad Tabouli Style

Quinoa with tomato, onion, garbanzo beans, parsley, lemon and olive oil.
\$3.95 per person

Edamame

Black Beans, Corn, Tomato, Carrots,
\$3.95 per person gf

Roasted Vegetable Salad

\$3.95 per person gf



Pasta Salads

Gourmet Penne

Julienned sundried tomato, artichoke hearts, baby spinach, red bell peppers, tossed in a light dressing with fresh basil and feta cheese
\$3.50 per person

Tortellini Salad

Tri-colored cheese tortellini, basil, sundried tomatoes and parmesan cheese.
\$3.95 per person

Mediterranean Orzo

Orzo pasta with feta, cucumber, grape tomatoes, kalamata olives and lemon
\$3.50 per person

Asian Noodles

Fresh linguini, julienned carrots, red peppers, scallions & peas, lightly seasoned and tossed in sesame dressing
\$3.50 per person

Twist Pasta Salad

Tri-colored pasta with fresh vegetables and basil vinaigrette
\$3.50 per person

Classic Macaroni Salad

Traditional elbow macaroni, celery, red and green peppers, carrots
\$2.95 per person

Fresh Pasta Salad Sampler

Chef's selection of 5 pasta salads
\$3.95 per person-12 person minimum

Soup

{ Ask for our daily selection of
homemade soups to go, served in
one-gallon insulated containers }

our soups and stews are made daily with the freshest ingredients

hot "soup to go" container serves 16 cups (8 bowls) \$49.95 each

hot "stew to go" container serves 16 cups (8 bowls) \$65.95 each



Assorted
Soups

Classic Italian Specialties

{ *Half Pan Serves 6-8 Adults* }
{ *Full Pan Serves 12-16 Adults* }

Calzone - 24 Hour Notice

Italian Cold Cuts
Chicken, Broccoli and Cheese
Meatball and Provolone Cheese
Chicken Parmesan
Buffalo Chicken and Cheese
Roasted Vegetables and
Cheddar Cheese
Eggplant Parmesan
\$49.95 each (Serves 8-10)

Lasagna- 24 Hour Notice

Made with Fresh Pasta and
Ricotta Cheese

Cheese Lasagna
Roasted Vegetable Lasagna
Spinach Lasagna
Meat Lasagna
White Vegetable Lasagna
Eggplant Parmesan
\$55.00 (Serves 9-12)

Entrees

Chicken Broccoli and Ziti
Baked Ziti with Meatballs and Ricotta
Sausage, Peppers and Onions
Buffalo Chicken with Penne Pasta
in a Spicy Alfredo Sauce
Fresh Classic Cheese Ravioli
with Marinara
Penne Pasta Primavera
Gourmet Baked Macaroni and
Cheese with White Sauce
Spinach Ravioli with Julienne
Vegetables in a Lemon Sauce
Chicken Cutlet Parmesan
Half Pan \$55.00 Full Pan \$110.00

Turkey Tips - BBQ or House Marinade
Chicken Tips - Teriyaki or House
Marinade
Porcini Ravioli with Steak Tips and
Madeira Sauce
Shrimp Ziti with Broccoli
Half Pan \$65.00 Full Pan \$130.00

*Marinated Teriyaki or House
Sirloin Steak Tips
Half Pan \$80.00 Full Pan \$160.00

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{ Minimum 3 dozen - 24 Hours Notice }

Hors d'oeuvres

Vegetarian

Fresh Mozzarella, Tomato
and Basil Croustade

\$21.00 per dozen

Brie Encroute with Raspberry

\$21.00 per dozen

Spinach and Artichoke Crisp

\$21.00 per dozen

Traditional Potato Latkes with
Sour Cream

\$21.00 per dozen

Spanakopita
(spinach and feta in pastry)

\$21.00 per dozen

Risotta Arancini

\$24.00 per dozen

Asparagus Filo

\$24.00 per dozen

Assorted Mini Quiche

\$21.00 per dozen

Wild Mushroom Triangles

\$21.00 per dozen

Seafood

Stuffed Mushrooms with Crabmeat

\$24.00 per dozen

Scallops Wrapped with Bacon

\$28.00 per dozen

Maryland Crab Cakes with
Remoulade Sauce

\$26.00 per dozen

Jumbo Shrimp Cocktail with
Cocktail Sauce and Lemon

\$26.00 per dozen

Coconut Shrimp with apricot dip

\$28.00 per dozen

*California Rolls with Soy,
Wasabi and Pickled Ginger

48 hours notice required

4 dozen minimum

\$28.00 per dozen

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Chicken

Chicken Satay with Peanut Sauce
\$21.00 per dozen

Chicken Fingers with Honey
Mustard Sauce
\$21.00 per dozen

Teriyaki or Barbeque Wings
\$18.00 per dozen

Mini Turkey Terrific Sandwiches
\$22.00 per dozen

Sesame Crusted Chicken Skewer
with Apricot Sauce
\$22.00 per dozen

Boneless Buffalo Chicken
Tenders with Bleu Cheese Dip
\$22.00 per dozen

Chicken Quesedilla with Sour Cream
\$22.00 per dozen

Peking Duck Spring Roll
with Chili Sauce
\$22.00 per dozen

Beef & Lamb & Pork

Mini Beef Wellington
\$26.00 per dozen

*Beef Teriyaki
\$24.00 per dozen

Neillio's Swedish Meatballs
\$18.00 per dozen

Franks in a Blanket
\$18.00 per dozen

*Herb Crusted Lollipop Lamb
Chops
\$29.00 per dozen

Mini Romanian Pastrami
Sandwiches
\$26.00 per dozen

Searred Pork Dumpling
\$26.00 per dozen

***Sliders:** Cheeseburger, BBQ
Pulled Pork or Chicken Parmesan
\$36.00 per dozen
minimum 3 dozen of each

Mini Lavash Pinwheels
Wrap Platter, Roast Beef, Turkey,
ham or Vegetable Pinwheels with
Hummus
\$22.00 per dozen

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Stationary Hors d'oeuvres

{ Small serves 8-12 • Medium serves 15-20 • Large serves 25-35 }

Cheese Tray

Imported and domestic cheeses with assorted crackers, garnished with berries and grapes.

Small \$49.00
Medium \$85.00
Large \$110.00

Crudite and Dip

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

Small \$49.00
Medium \$85.00
Large \$110.00

Fresh Cubed Fruit & Berries

An array of seasonal fresh fruits.

Small \$49.00
Medium \$85.00
Large \$110.00

Grilled Vegetable Platter

Seasonal vegetables, grilled and served with hummus.

Small \$49.00
Medium \$85.00
Large \$110.00

Mexican Display

Black bean dip topped with guacamole and sour cream. Served with gourmet corn chips and salsa.

Small \$49.00
Medium \$85.00
Large \$110.00

Bruschetta Station

European style breads, basil pesto, roasted tomatoes, shaved parmesan cheese and olive tapenade.

Small \$65.00

Medium \$85.00

Large \$110.00

Mediterranean Display

Hummus, marinated artichokes, eggplant, feta, tomato and cucumber salad, kalamata olives and roasted red peppers. Served with toasted pita chips.

Small \$65.00

Medium \$95.00

Large \$125.00

Classic Antipasto

Marinated artichokes, prosciutto, salami, cappicola, provolone cheese, fresh mozzarella, eggplant, tomato, roasted peppers, olives on a bed of romaine lettuce with balsamic vinaigrette on the side and focaccia bread.

Small \$65.00

Medium \$95.00

Large \$125.00

Vegetarian Antipasto Platter

Grilled zucchini and eggplant, marinated artichoke hearts & mushrooms, roasted yellow and red peppers, aged provolone, Kalamata olives and fresh mozzarella served with focaccia bread and balsamic vinaigrette.

Small \$65.00

Medium \$95.00

Large \$110.00



Entrées

{ Ask about our Entree Package Meals for
10 or more people. Add dessert bars &
beverages for \$3.95 pp }

Seafood Specialties

*Baked Salmon

- Julienne vegetables and lemon caper sauce
- Whole Grain Mustard
- Herb Crusted Salmon

\$15.95 per person
\$10.95 no sides

Baked Haddock Lemon Herb Crumb

\$13.95 per person
\$9.95 no sides

{ Entrées Include Choice
of 2 Sides }

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Salmon with Julienne
Vegetables & Lemon
Caper Sauce



Chicken Specialties

Chicken with Artichokes & Lemon

Lemon, wine, garlic demiglaze sauce.

\$9.95 no sides or \$13.95 per person

Chicken Marsala

Sautéed with mushrooms, prosciutto and finished with sweet marsala sauce.

\$9.95 no sides or \$13.95 per person

California "Style" Chicken

Mushrooms, sliced tomatoes, spinach, mozzarella and white wine demiglaze.

\$9.95 no sides or \$13.95 per person

Chicken Cordon Bleu

Filled with ham & Swiss cheese, topped with a supreme sauce.

\$11.95 no sides or \$15.95 per person

Chicken Roulade

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

\$11.95 no sides or \$15.95 per person

Chicken Cutlet Marguerite

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

\$9.95 no sides or \$13.95 per person

Grilled Chicken Kabob

\$10.95 no sides or \$14.95 per person

Chicken Parmesan

Served with Penne Pasta

\$11.95 per person

Swiss Chicken Dijonaise

Wine cream, spinach, mushrooms, Swiss cheese.

\$9.95 no sides Or \$13.95 per person

House Marinated Grilled Chicken

\$10.95 no sides or

\$14.95 per person

Meat Specialties

{ Minimum 10 people - 24 Hours Notice }

***Roast Sliced New York Sirloin of Beef**

Peppercorn demiglaze.
\$18.95 per person

***Roast Sliced Tenderloin of Beef**

Red wine shallot sauce.
\$19.95 per person

***Teriyaki or House Marinated Steak Tips**

\$14.95 per person

Beef Bourguignon

With fresh egg noodles.
\$14.95 per person

Herb Crusted Roast Pork Loin with Pan Gravy

\$13.95 per person

à la carte Side Dishes

Vegetable Medley
Greens Beans with bell peppers
Butternut Squash Puree
Traditional Mashed Potato
Roast Red Bliss Potato
Rice Pilaf
\$2.75 per person

Steamed Asparagus
Brown Rice Pilaf
\$3.95 per person

Vegetarian Specialties

Risotto Rice Cakes

Grilled vegetables and roasted red pepper sauce.
\$14.95 per person

Portobello Mushroom

Stuffed with roasted vegetable gratin.
\$14.95 per person

Pesto Primavera Pasta

Half Pan \$45.00 4-6 ppl
Full Pan \$85.00 10-12 ppl

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Roast Turkey Dinner

Our Famous Hand Carved Roast Turkey Dinner

Served with mashed potato,
stuffing, butternut squash, gravy
and cranberry sauce.

\$14.95 per person



Family Style Packages

For Home Entertaining

24 Hours Notice

Whole Roasted Stuffed Turkey

(serves 8-10)

- 16-18 pound stuffed turkey
- 2 quarts red bliss mashed potatoes
- 2 quarts green beans
- 1 quart gravy
- 1 pint cranberry sauce
- Choice of a fresh baked pie:
pumpkin, apple, pecan, blueberry

\$145.00 per package

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

\$195.00 per package

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 & butter

\$125.00 per package

Side Dishes

- Savory Stuffing
- Green Beans Almondine
- Roast Red Bliss Potato
- Turkey Gravy
- Butternut Squash
- Pineapple Raisin Sauce
\$9.95 per quart

- French Dinner Rolls
\$4.95 per dozen





BBQ Spare Ribs

Specialty Meats

{ *Fine quality meats, fresh roasted on premise with unsurpassed flavor* }

Boneless Roast Turkey Breast *\$12.50 per pound*

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

Whole Roasted Turkey with Stuffing & Gravy *\$5.95 per pound*
(16-18 lbs) (20-22 lbs)

Glazed Spiral Ham with Pineapple Raisin Sauce *\$8.95 per pound*
(Average 8-9 lbs - serves 10-12)

Full Rack St. Louis BBQ or Oriental Ribs *\$8.95 per pound*
(Approximately 2 lbs per rack)

*Roast Tenderloin of Beef with *\$29.95 per pound*
Red Wine Demiglaze
(Approximately 6-8 lbs)

Beef Brisket with Caramelized Onions *\$18.95 per pound*
(Average 5-7 lbs)

Romanian Style Pastrami *\$19.95 per pound*
(24 hours notice, Average 3-4 lbs, serves up to 12)

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Classic N.Y. Cheese Cake

Sweet Endings

Jumbo Cookies \$1.95 per person

Cookies & Bars \$2.50 per person

Assorted Bars 3.50 per person

Whoopie Pies \$2.50 each **Black & White Cookie** \$2.50 each

Mini Cup Cakes: Rich Devils Food Cake \$15.00 dozen

Pound Cakes: Marble, Cranberry or Pumpkin \$9.95 each, serves 6

Assorted Mini Pastries

A selection of miniature French pastries such as caramel pecan diamonds, lintzer squares, cream puffs, éclairs, fruit tarts and more
\$29.00 per dozen, minimum 2 dozen

Chocolate Dipped Strawberries

\$29.00 per dozen, minimum 2 dozen, 48 hours notice required

Fresh Baked Pies

Choice of apple, blueberry, pecan, pumpkin
\$14.95 each, serves 6

Cake

Gourmet Cakes { 48 Hours Notice }

Available in 6" \$29.95 (serves 6-8)
or 10" \$59.95 (Serves 14)

Concorde Gateau

Milk & Honey

Strawberry Gran Marnier Torte

Three Milk Cake (Tres Leches)

Chocolate Raspberry Gateau

Opera Gateau

Lemon Torte

NY Cheesecake Plain or Fresh Fruit Top

Carrot Cake

Triple Chocolate Cake

Tiramisu Torte

Boston Creme



Chocolate Gateau

Custom Designed Celebration Cakes

Requires 2 days notice

Half Sheet Cake (2 layers)
\$165.00 each, serves 30 to 50

Full Sheet Cake (2 layers)
\$295.00 each, serves 50 to 100

Fee for Custom Design Cakes

{ ask about flavors and fillings }

Beverages

Assorted Soda & Diet Soda
\$1.95 each

Spring Water or
Flavored Sparkling Water
\$1.95 each

Bag of Ice
\$4.95

Assorted Bottled Arizona
Iced Tea
\$2.50 each

Assorted Bottled
Nantucket Nectars Juices
\$2.95 each



Neillios's staff is available to assist with any catering needs you may have. Our catering team will create a menu that is perfect for your event. Each menu can be individually planned with a catering associate.

To place an order**Neillios Gourmet Kitchen & Catering**

Phone: 781-861-8466

Email your order

To: catering@neillioscatering.com

Order online at

www.neillioscatering.com

Pricing

Does not include sales tax and are subject to change due to market flex.

Utensils

Paper goods, plastic utensils, paper table covers are available for a minimal fee. Linens and chafing dishes are available upon request. Nominal fees apply.

Ordering

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

Deposits

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

Delivery

- \$60.00 minimum order required for all deliveries.
- Nominal fee on all deliveries
- 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

Terms

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

*{ Before placing your order, please inform us
if a person in your party has a food allergy }*