

Entrées

Prices Listed are for Half & Full Pans

CHICKEN CACCIATORE	\$85 \$170
CHICKEN PICCATA	\$85 \$170
CHICKEN MARSALA	\$85 \$170
CHICKEN FRANCESE	\$85 \$170
CHICKEN PARMIGIANA	\$85 \$170
CHICKEN, BROCCOLI & PENNE	\$85 \$170
MARINATED GRILLED CHICKEN	\$85 \$170
EGGPLANT PARMIGIANA	\$70 \$130
SAUSAGE, PEPPERS & ONIONS	\$85 \$170
MARINATED STEAK TIPS	\$160 \$320

Starch

Prices listed are for Half & Full pans

RICE PILAF	\$50 \$85
HOUSE MASHED POTATO	\$55 \$95
ROASTED RAINBOW FINGERLING POTATOES	\$55 \$95
AU GRATIN POTATOES	\$60 \$100

Vegetable

Prices listed are for Half & Full pans

GLAZED BABY CARROTS	\$55 \$90
GREEN BEANS GARLIC & OIL	\$55 \$90
GRILLED BROCCOLINI	\$55 \$90
SEASONAL VEGETABLE MEDLEY	\$55 \$90

Sauces

Price Listed Per Quart

SAN MARZANO TOMATO SAUCE	\$30
ALFREDO	\$35
VODKA CREAM	\$40
MARSALA	\$40
PICCATA	\$40
PESTO	\$45

Equipment

DISPOSABLE CHAFING DISH WITH FUEL	\$20EA
DISPOSABLE CUTLERY SET (FORK, KNIFE, SPOON, NAPKIN)	\$15DZ
DISPOSABLE SERVING UTENSILS (TONGS OR SPOONS)	\$4EA
DISPOSABLE DINNER PLATES	\$24DZ

GREENSIDE
grille

Raffael's

Catering Menu

Take Out & Curbside Pick Up

Advance Orders Required
Minimum 5 business days notice

781 - 749 - 1720

Platters

Sm accommodates 8-10 | Lg accommodates 16-20

SEASONAL VEGETABLE BOARD <i>Local seasonal squash, English cucumber, garden carrots, bell peppers, broccoli crowns, buttermilk black pepper ranch dip</i>	\$55 \$110
ARTISAN CHEESE BOARD <i>Imported & local cheese, seasonal melons and berries, jams, local honey, artisan breads & crackers</i>	\$65 \$130
MEDITERRANEAN BOARD <i>Grilled zucchini, summer squash, asparagus, tomato, eggplant, olives, hummus, baba ghanoush, tabbouleh salad, pita</i>	\$80 \$160
ANTIPASTO & CHARCUTERIE BOARD <i>Cured meats, imported cheese, roasted and pickled vegetables, stuffed peppers, olives, fresh fruits, jams & spreads, artisan breads</i>	\$100 \$200

Sandwiches

ROAST BEEF

Certified USDA Choice Roast Beef, American cheese, horseradish crema

TURKEY CLUB

Maple glazed turkey breast, applewood smoked bacon, lettuce, tomato, onion, mayonnaise

HAM & SWISS

Honey baked ham, Swiss cheese, whole grain honey mustard

CHICKEN SALAD

Pulled chicken salad, celery, mayonnaise, lettuce, tomato, onion

TUNA SALAD

Albacore tuna salad, celery, mayonnaise, lettuce, tomato, onion

FINGER SANDWICHES | \$4.⁵⁰EA | \$454Z

WHOLE SANDWICH | \$9EA | \$108DZ

Choice of sourdough, wheat,

MAKE IT BOXED LUNCH WITH CHIPS, FRESH FRUIT & FRESH BAKED COOKIE | +\$4EA

Soups

Prices listed are for Half Gallon & Full Gallon

ORZO CHICKEN ESCAROLE <i>Slow roasted chicken, toasted orzo, garden vegetables, escarole</i>	\$50 \$90
MINISTRONE SOUP <i>Slow simmered vegetable stock, beans, onions, celery, carrots, tomato, ditalini</i>	\$50 \$90
ALE ONION SOUP <i>IPA infused, Vermont sharp cheddar smothered croutons</i>	\$50 \$90
GUINNESS BEEF STEW <i>Slow roasted USDA choice beef, Guinness stout, beef stock new potatoes, carrots, celery</i>	\$70 \$130
NEW ENGLAND CLAM CHOWDER <i>Local clams, applewood smoked bacon, new potatoes, thyme</i>	\$70 \$130

Appetizers

Prices per 50 Pieces

ITALIAN STUFFED MUSHROOMS	\$100
SCALLOPS & BACON	\$200
CHICKEN TENDERS (PLAIN, BUFFALO, BBQ OR THAI CHILI)	\$150
JUMBO SHRIMP COCKTAIL	\$200
SESAME GINGER SALMON CAKES	\$200
SESAME CHICKEN	\$100
MONGOLIAN BEEF	\$150
MOZZARELLA STICKS	\$100
ITALIAN MEATBALLS	\$100
VEGETABLE SPRING ROLLS	\$100
CAPRESE SKEWERS	\$150
PAN SEARED DUMPLINGS	\$150
RUSTIC CHEESEBURGER SLIDERS	\$48DZ
SOUTHERN FRIED CHICKEN SLIDERS	\$48DZ
SHORT RIB GRILLED CHEESE	\$48DZ

Salads

Prices listed are for Half & Full pans

GERMAN POTATO SALAD	\$55 \$100
ITALIAN PASTA SALAD	\$55 \$100
GARDEN SALAD	\$55 \$100
CAESAR SALAD	\$55 \$100
CAPRESE SALAD	\$90 \$170

Pasta

Prices listed are for Half & Full pans

BAKED STUFFED SHELLS	\$70 \$140
BAKED VEGETABLE LASAGNA	\$70 \$140
BAKED MEAT LASAGNA	\$70 \$140
PENNE MARINARA	\$65 \$130
PENNE PRIMAVERA GARLIC & OIL	\$65 \$130

Please inform your server if a guest in your party has a food allergy. All Price Subject to 7% State & Local Tax