



Cambridge Catering Menu

Summer 2021

Our kitchen focuses on seasonality and prepares all food to order using the finest and freshest ingredients available. With a selection of over 200 cheeses at any given time, we use only the best varieties in our recipes and platters. Our meats are sourced from small family farms with humanely raised animals and our vegetables are local whenever possible. All stocks and sauces are handmade from scratch, and all of our catering offerings are individually prepared without shortcuts or substitutions.

Specialty Platters

Small Platters serve 6-8, Medium Platters serve 12-15, and Large Platters serve 20-25.

Substitutions depend on availability of ingredients and may result in additional charges.

The Classic Cheese Platter (V)

\$80.00 small / \$120.00 medium / \$175.00 large

Three to five traditional cheeses hand-picked by our expert cheesemongers, grapes, berries, dried fruit, and nuts. Served with crackers.

The Connoisseur Cheese Platter (V)

\$115.00 small / \$175.00 medium / \$250.00 large

Three to five small-production and hard-to-find cheeses, grapes, berries, dried Blenheim apricots, and nuts. Served with crackers.

(V) Vegetarian | (GF) Gluten-Free | (NF) Nut-Free



The Local Cheese Platter (V)

\$115.00 small / \$175.00 medium / \$250.00 large

Three to five local cheeses from local small-production farms, grapes, berries, dried figs, seasonal jam, and nuts. Served with crackers.

Italian Antipasti (NF)

\$60.00 small / \$100.00 medium / \$145.00 large

Salume, prosciutto di Parma, grilled Tuscan ham, fresh mozzarella, Italian sheep's milk cheese, house-marinated olives, roasted red peppers, and grilled artichokes. Served with sliced baguette.

The Spanish Sampler

\$65.00 small / \$125.00 medium / \$175.00 large

Two Spanish cheeses, jamón serrano, chorizo, marcona almonds, olives, piparras peppers, and membrillo. Served with sliced baguette.

Charcuterie Platter (NF)

\$80.00 small / \$115.00 medium / \$160.00 large

Housemade pâtés, salume, dry cured ham, cornichons, marinated olives, and Dijon mustard. Served with sliced baguette.

Vegetarian Antipasto Platter* (V, NF)

\$60.00 small / \$100.00 medium / \$145.00 large

Roasted eggplant, roasted red peppers, sun-dried tomatoes, fresh mozzarella, Italian sheep's milk cheese, marinated olives, grilled artichoke hearts, and housemade pesto. Served with sliced baguette.

Middle Eastern Mezze Platter (V)

\$75.00 small (serves 15) / \$115.00 large (serves 30)

Three housemade dips, marinated olives, cucumber & tomato salad, sheep's milk feta, stuffed grape leaves, and roasted carrots with pomegranate molasses. Served with pita chips on the side.

Add extra chips: + \$8.00 per small bowl/ \$12.00 per large bowl

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Fresh Fruit Platter (V, GF, NF)

\$50.00 small / \$75.00 medium / \$100.00 large

Generous assortment of seasonal fruit including grapes, melon, berries, and citrus.

Garden Crudité (V, GF, NF)

\$50.00 small / \$75.00 medium / \$100.00 large

Generous assortment of seasonal vegetables served with either housemade blue cheese, roasted red pepper and feta, tzatziki, or hummus (vegan).

Fruit and Crudités Platter (V, GF, NF)

\$50.00 small / \$75.00 medium / \$100.00 large

An assortment of seasonal fruit and vegetables with with either housemade blue cheese, roasted red pepper and feta, tzatziki, or hummus (vegan).

Smoked Salmon Platter (NF)

\$120.00 one size, feeds 15-20 (Add a dozen bagels \$30.00)

Atlantic smoked salmon (1.5 pounds), hard-boiled egg, capers, red onion, cucumber, whipped cream cheese with dill, served with Bavarian bread.

Dessert Platter (V)

\$5.00 per person (5 person minimum)

Assorted cookies and bars. Two desserts per person.

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Specialty Hors D'Oeuvres

Gougères (V, NF)

\$16.00 per dozen

Savory French cheese puffs made with Marcel Petite Comté cheese.

Devils on Horseback (GF)

\$24.00 per dozen

Medjool date stuffed with a marcona almond wrapped in crispy bacon.

Stuffed Grape Leaves (V, GF, NF)

\$14.00 per dozen

Tender grape leaves with seasoned rice, garnished with cherry tomatoes and lemon wedges.

Beef and Blue Cheese Crostini (NF)

\$28.00 per dozen

Roast beef layered with a blue cheese and topped with pickled red onions.

Manchego & Membrillo “Bites”

\$22.00 per dozen

Iggy’s ficelle sliced and topped with quince paste and manchego cheese.

Parisienne “Bites”

\$22.00 per dozen

Iggy’s ficelle sliced and topped with jambon de Paris and brie cheese.

Smoked Salmon Canapés (NF)

\$24.00 per dozen

Bavarian rye bread, chive cream cheese, Atlantic smoked salmon, garnished with capers and fresh dill.

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Sandwiches

Our sandwich platters can be put together with a variety of sandwiches from the list below.

We kindly ask for a minimum of three sandwiches per type of sandwich.

- **Turkey & Swiss with Dijon**
- **House Roast Beef with Horseradish Spread & Pickled Red Onion**
- **Mozzarella, Tomato, & Basil**
- **B.L.T**
- **Ham & Swiss with Dijon**
- **Tuna Salad**
- **Egg Salad**

Assorted Sliced Bread Sandwich Platter

\$9.50 per sandwich (6 sandwich minimum)

Bread Options: Iggy's rye, whole wheat and country, Pain d'Avignon's multigrain and French white.

Assorted Mini Sandwich Platter

\$5.00 per sandwich (6 sandwich minimum)

Any combination of our sandwiches served on mini crusty French rolls, Brioche rolls, whole wheat rolls.

Focaccia Sandwich Platter

\$10.50 per sandwich (6 sandwich minimum)

-Italiano – ham, salami, mortadella, provolone, olive oil, grilled artichokes and roasted red peppers

-Caprese – mozzarella, tomato, pesto, olive oil and fresh basil

The Boxed Lunch

\$16.95 per lunch (6 lunch minimum)

Sliced bread sandwich OR individual salad, potato chips, fresh fruit, house-made cookie and beverage.

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Fresh Salads

Garden Salad Bowl (V, GF, NF)

\$4.50 per person (5 person minimum, increments of 5 only)

Mesclun greens, sliced bell pepper, cucumber, tomato, and shredded carrot served family-style with housemade vinaigrette on the side.

Add sliced chicken breast: + \$2.00 per person

Extra add-ins: + \$1.00 per person—Feta and black olives; Sun-dried tomato and goat cheese; Blue cheese and walnuts

Individual Garden Salad (V, GF, NF)

\$8.95 per salad

A single serving of our garden salad with housemade vinaigrette on the side.

Add chicken or tuna salad: + \$2.00 per salad

Extra add-ins: + \$1.00 per person—Feta and black olives; Sun-dried tomato and goat cheese; Blue cheese and walnuts

Pasta Salad

Starts at \$10.95 per lb.

Artisan Italian pasta with your choice of dressing and toppings. Favorites include fresh cucumbers, cherry tomatoes, feta and olives with a Greek vinaigrette; housemade pesto and fresh seasonal vegetables.

Potato Salad

Starts at \$9.95 per lb.

Local potatoes, herbs, seasonal veggies, with bright mustard vinaigrette OR creamy dressing.

Grain Salad

Starts at \$10.95 per lb.

Quinoa, Farro or Bulgur, tailored to your specifications.

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Entrées & Sides

*Can be ordered frozen, raw and ready to cook, or baked with reheat instructions.

Bolognese Lasagna (NF)

\$65.00 (feeds 8-10)

Pasta from Abruzzo, béchamel, Parmigiano Reggiano, pork and beef ragù.

Roasted Vegetable Lasagna (V, NF)

\$65.00 (feeds 8-10)

Seasonal roasted vegetables, pasta from Abruzzo, béchamel, Parmigiano Reggiano, mozzarella and tomato basil sauce.

Formaggio Kitchen Mac & Cheese (V, NF)

\$65.00 (feeds 8-10)

Sharp cheeses, elbow pasta, béchamel, breadcrumbs, and maras pepper.

Eggplant Parmigiana (V, NF)

\$65.00 (feeds 8-10)

Roasted eggplant, fresh breadcrumbs, tomato basil sauce, mozzarella, provolone, and Parmigiano Reggiano.

Chicken Pot Pie (NF)

\$65.00 (feeds 8-10)

Feather Brook Farms chicken, carrots, onions and peas in a creamy veloute, topped with puff pastry.

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Ordering

- A minimum of 48 hours notice is required for all orders. Cancellations and changes must be made by 9:00am the day prior to your order. Any orders not picked up without notification of cancellation will be charged.
- Orders for Sunday pick-up will be prepared on Saturday.
- Items on the menu depend on availability of ingredients.

Delivery

- Delivery is available Monday – Friday from 11:00 am – 4:00 pm.
- Please allow for a 20 minute window before or after your desired deliver time.
- There is a \$15 delivery charge for all orders within a 3 mile radius of our store and a \$4.50 charge per additional mile outside of the 3 mile radius.

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