



menu

STARTERS:

- Market Salad: baby iceberg, cherry tomatoes, English cucumbers, red onion champagne vinaigrette (GF):
- Cobb Salad
 - Romaine, bacon, corn, red onion, cherry tomatoes, avocado, champagne vinaigrette
- Greek Salad
 - Romaine, cherry tomatoes, olives, pepperoncini, cucumber, red onion, grilled feta, creamy Greek dressing
- Spinach Pecan Salad
 - Chopped bacon, shaved red onion, English cucumbers, crumbled blue cheese, strawberries

Add on to all salads Grilled Chicken

- Lobster Dip with Pita Chips (½ pan)
- Caprese:
 - Sliced tomato, fresh mozzarella, herb oil, toasted pine nuts, crostini, balsamic glaze

ENTREES A la Carte:

- Hickory Smoked Short Ribs - bourbon BBQ sauce
- Pistachio Encrusted Salmon - roasted 8 ounce pistachio encrusted salmon filet
- Chicken Picatta lemon caper butter sauce
- Cavatappi Bolognese
- Goji Vegan
 - Roasted artichokes, edamame, cashews, shiitake mushrooms, bok choy, organic brown rice, avocado, hemp seed, goji vinaigrette



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SIDES:

- Roasted Fingerling Potatoes
- Grilled Asparagus
- Honey glazed Carrots
- Roasted Brussels
- Add on cavatappi pasta
- Organic brown rice

DESSERT:

- Chef's assorted petite pastries, cookies or brownies

SERVING WARE:

- Plates, utensils, napkins, serving ware per person
- Disposable Chafing Dish with Steam Pan and 2 sternos

- Please provide 36 hours' notice for all orders
- All items will be portioned and priced by person
- Call 617-696-9700 to order or email orders@cypresscateringcompany.com
- Please inquire about Package pricing as well.