

Cypress Catering Company is a division of Abby Park Restaurant in Milton, MA. We serve innovative, modern American cuisine. We are pleased to offer worry-free, fabulous meals for all of your event needs. Whether a simple business luncheon or a black tie wedding, we are happy to work with each client to tailor a menu exactly to your liking! Contact our Events & Catering Manager, Jen Skikas at Jennifer@abbypark.com/ 617.696.9700) to start planning today!

Lunch & Casual Fare

Sandwiches (served on assorted rolls)

Tarragon Tuna Salad - *lettuce and tomatoes*

Roast Turkey BLT-*Dijon aioli*

Herb Roasted Chicken Salad - *house roasted herbed chicken, lettuce, and tomatoes*

Pesto Chicken-*provolone, roasted red peppers, pesto mayo*

Greek Salad Wrap-*black olives, feta, cucumbers, red onions, lettuce and tomatoes with Greek dressing in a wrap*

Lobster Salad (additional charge)-*diced celery, lemon mayo, shredded lettuce on a brioche roll*

Chicken Caesar Wrap-*grilled marinated chicken, parmesan cheese, romaine and homemade Caesar dressing in wrap*

Portobello Burger-*grilled portobello mushroom, arugula and sundried tomato mayo on a brioche roll*

~Sandwich Packages~

Choose any 3 sandwiches

Includes chilled beverages, choice of side (garden salad, pasta salad, or potato chips), bite-sized desserts and paper goods

10 – 20 guests: \$16 per person

21 + guests: \$15 per person

prices do not include 7% state and local meals taxes

\$35 delivery charge within a 10 mile radius

*please give 24 hours notice on all luncheon and brunch orders
minimum of 10 guests on all menus*

Hot Lunches

Chicken Saltimbocca-*Chicken breast, prosciutto, provolone cheese, sundried tomato pesto, buerre blanc*

Miso Marinated Salmon-*Steamed jasmine rice, sautéed vegetables, miso vinaigrette*

Chicken Parmesan -*Mozzarella cheese, roasted tomato sauce, penne pasta*

Mushroom Ravioli-*Garlic white wine sauce, roasted tomatoes, chevre cheese*

Chicken Marsala-*Shitake mushrooms, sweet marsala wine, penne pasta*

Shrimp Fra Diavolo-*Spicy roasted tomato sauce, pasta shells, shaved parmesan cheese*

Skinny Salmon-*Pistachio crusted, organic brown rice, asparagus, goji berry vinaigrette*

Specialty Lunches

Lobster Mac and Cheese-*with peas, bacon and crunchy panko breadcrumbs*

Gorgonzola Steak Tips-*over rice pilaf*

Ginger Shrimp-*Steamed jasmine rice, wok vegetables*

Sesame Beef-*tender slices of beef sautéed in sesame oil with garlic and mushrooms over jasmine rice*

Pork Tenderloin-*Wild rice, roasted shallots, raspberry glaze*

~Hot Lunch Package~

Choose 1 Famous Hot Entrée

Includes chilled beverages, choice of side (garden salad, fruit platter or potato chips), bite-sized desserts and paper goods

10-20 guests: \$18 per person

21 + guests: \$17 per person

Specialty Lunches available for an additional charge

~Ask about a la carte pricing!~

PLATTERS

20 guest minimum

- Vegetable Crudité Platter \$3.00 per person
raw seasonal vegetables served with hummus and bleu cheese dressing
- Artisan Cheese & Fruit Platter \$4.00 per person
domestic and imported cheeses with seasonal fruit, crackers and flatbread
- Meze Platter \$5.00 per person
Chickpea hummus, edamame hummus, black olives, provolone cheese, pita bread
- Italian Antipasto Platter \$6.00 per person
Prosciutto, cappicola, white anchovies, provolone cheese, olive oil
- Seasonal Fruit Display \$4.00 per person
- Bite Sized Desserts \$5.00 per person

~Snack Pack~

Choose 2 Extras

Includes chilled beverages and paper goods

\$14 per person