

Seasons Catering

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MENU

HORS D'OEUVRES

Chicken Quesadilla with Chipotle Cream
Chicken Satay with Peanut Sauce
Coconut Chicken Skewers with Spicy Pineapple Sauce
Crispy Chicken Skewers with Citrus Sauce
Roast Turkey on "Bread stuffing Pancake" with Cranberry Mayo
Curried Chicken Salad Profiteroles
Sweet Potato Cake with Maple Glazed Turkey
Jerk Chicken and Mango Sauce on Plantain Chip

Beef Tenderloin Crostini with Roasted Onion Marmalade
Asparagus and Proscuitto Straws
Beef Tenderloin and Portobello Mushroom Brochette with Horseradish Cream
Ham and Cheese Panini Bite
Pulled Pork Sliders with Mango Jelly Chutney
Mustard Crusted Lamb "Lollipops"
Roast Beef on Cheddar Biscuit with Horseradish Cream

Crab Cakes with Remoulade
Scallops wrapped in Maple Cured Bacon
Coconut Shrimp with Spicy Pineapple Sauce
Traditional Poached Shrimp with Spicy Cocktail Sauce
Potato Skins with Bacon, Cheese and Sour Cream
Cucumber Cups with Smoked Salmon and Dill Yogurt Sauce
Coconut Shrimp Cerviche in Chinese Spoons

Blue Cheese, Honey and Walnut Crostini
Fresh Spring Rolls with Sweet Ginger Soy Sauce
Crispy Cheese Ravioli with Smokey Tomato Sauce
Spanikopia
Panko Crusted Goat Cheese with warm tomato sauce
Eggplant, Ricotta and Roasted Red Pepper Quesadilla
Grilled Summer Squash Canapé with Eggplant Puree

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STATIONARY DISPLAYS

Seasons' Display

An artful arrangement of domestic and imported cheeses, fresh fruit, and vegetable crudités, accompanied by assorted crackers, crostini, and dill cream

International Cheese Board

Featuring domestic and imported cheeses served with assorted crackers, crostini and French bread

Fresh Fruit Display

With seasonal fruits, grapes, melon and pineapple accompanied by low-fat yogurt dip

Garden Crudités

Fresh seasonal vegetables accompanied by our dill cream, hummus or onion dip

Guacamole, Salsa and Cilantro Cream

Served with tri-color corn tortilla chips

Hummus with Pita Chips

Antipasto

Prosciutto, Salami, Mortadella, Genoa, Marinated Olives, Artichoke Hearts, Mushrooms and Roasted Red Peppers. Accompanied by fresh baked Italian Bread, Grilled Focaccia and Breadsticks.

Pizza Display

An assortment of our delicious pizzas to include cheese, chicken ranch, grilled vegetable and pepperoni – or create your own selection.

Mediterranean

Roasted garlic hummus, tabbouleh, roasted red peppers, marinated artichokes, assorted olives accompanied by pita bread, grilled focaccia and pita chips

Bruchetta Display

Diced tomatoes with fresh herbs and olive oil, fresh mozzarella, white bean spread, roasted red and yellow peppers – Accompanied by garlic toasts and focaccia crisps.

Assorted North End Style Calzones

Italian with Ham, Salami, Pepperoni, Green Peppers and Mozzarella
Steak and Cheese, Spinach and Ham – or create your own selection.

Slider Station

Choice of three of our sliders to offer your guests, Pulled Pork, Burger, New Orleans Crab Cake, Chicken Cutlet, Eggplant Parmesan, Buffalo Chicken, Jalapeño Burger, Thanksgiving, Rubeen, Cuban, Portobello Mushroom, with all the best complimentary condiments, cheeses and spreads.

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CONTINENTAL BREAKFAST

Assorted Danish and Tea Breads

Fresh Baked Muffins and Bagels

Accompanied by an assortment of preserves and marmalade, butter and cream cheese

Fresh Fruit Salad

Orange Juice

Coffee, Decaffeinated Coffee and Tea

HEALTHY START

A Selection of Individually boxed cereals and granola

Fruit Kebobs with Low Fat Yogurt Dip

Assorted Juices to include Orange, Cranberry and Vegetable

Coffee, Decaffeinated Coffee and Tea

KICK START

Scrambled Eggs with Fresh Herbs

Home Fries with sautéed onions

Maple Cured Bacon or Sausage

Assorted Bagels

With cream cheese and fruit preserves

Fresh Fruit Salad

Orange Juice

Coffee, Decaffeinated Coffee and Tea

ADDITIONAL HOT BREAKFAST OPTIONS:

Assorted Quiche – Broccoli and Cheddar, Lorraine, Sausage and Smoked Gouda, Mushroom, Grilled Vegetable

Double Cinnamon French Toast

Strawberry and Cheese Stuffed French Toast

Southwestern Strata

Spinach and Cheese Strata

Smoked Salmon & Cream Cheese Frittata

Corned Beef Hash

Breakfast Sandwiches on your choice of Croissants, Bagels, English Muffins or Thick Cut Sour Dough

Trio of Pancakes – Buttermilk, Chocolate Chip, Blueberry (substitute whole wheat for a healthy choice) With Maple Syrup, Strawberries and Sautéed Bananas

Yogurt Parfait with strawberries and granola

Caramelized Grapefruit

Whole Wheat Toast with almond butter, honey and all fruit preserves

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LUNCH

ASSORTED SANDWICHES TO INCLUDE (AVAILABLE IN OUR BOX LUNCHES):

Chicken Salad Sandwich

Fresh Tuna Salad with tomato and lettuce

Roast Beef with Sweet Onion Spread

Turkey and Provolone

Ham and Swiss Cheese with Honey Mustard

Vegetarian Wrap with Hummus, Romaine, Cucumber and Tomato

IT'S NOT JUST A DELI PLATTER

Marinated and Grilled Chicken Breast

Honey Glazed Ham

Roasted Turkey Breast

Traditional Chicken Salad

Roast Beef

Tuna Salad

American, Provolone and Swiss Cheeses

Accompanied by Grilled Vegetables, Lettuce Leaf Wraps, and Assorted Artisan Breads and Rolls.

HOT PANINI AND WRAP ASSORTEMENT

An assortment of our grilled panini's and wraps – a selection from the following; Roast Beef Melt, Tuna and Swiss Cheese, BLT, Grilled Bacon, Tomato and Cheese Panini, Turkey Club, Thanksgiving Wrap, Turkey Club and Grilled Turkey Ham and Swiss Wrap.

ENTRÉE SALADS (available in our box lunches)

Blackened Chicken Caesar - Pan Seared Blackened Chicken served over fresh romaine greens with croutons and parmesan.

Sheila's Cobb Salad - Fresh spinach greens topped with Avocado, Bacon, Grilled Chicken, Egg and Roquefort.

Antipasto Salad - Proscuitto, Salami, Mortadella, Marinated Olives, Artichoke Hearts, and Roasted Red Peppers served over mixed field greens. Accompanied by Herb Vinaigrette and Grilled Focaccia.

Grilled Shrimp and Pasta Salad - with Asparagus and Red Onions and finished with our House-made Herb Vinaigrette.

Marinated Steak Tips - served over our Crisp Garden Salad

Caesar Salad Bar - Our traditional Caesar Salad with the following toppings: Blackened Chicken, Bacon Bits, and Grilled Vegetables (15 person minimum order)

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HOT LUNCH ENTREES

Marinated Steak Tips
Grilled Chicken Breast stuffed with Tomato and Mozzarella
Herb Encrusted Baked Chicken
Panko Crusted Cornbread Stuffed Chicken
Roasted Turkey with Cranberry Chutney
Pork Loin with Apple Walnut Stuffing with Maple Honey Mustard
Meatloaf with Homemade Gravy
Barbecue Chicken with Corn Salsa
Baked Scrod
Blackened Salmon
Grilled Shrimp

Served with our vegetable of the day and mashed potatoes

TRADITIONAL FAVORITES:

Chicken, Ziti and Broccoli
Spaghetti and Meatballs
Chicken Parmesan over Penne
Eggplant Parmesan
Veal Cutlet over Penne Alfredo
Italian Sausage, Peppers and Onions
Lasagna – a variety are available
Stuffed Shells
Chicken Pot Pie
Macaroni and Cheese
Shrimp Scampi

Served with garlic bread.

SIDES

Caesar Salad – fresh romaine, shaved parmesan and croutons with Caesar dressing.
Spinach Salad with strawberries and goat cheese with balsamic vinaigrette.
Garden Salad with tomatoes, cucumbers and carrots
Greek Salad with Feta and Olives
Caprice Salad - Mozzarella, Tomato and Fresh Basil

Pasta Salad with Olives, Cucumbers, Tomatoes and Feta
Penne with Roasted Red Peppers and Green Peppers in a zesty Italian dressing.
Traditional Potato Salad
Cole Slaw
Grilled Vegetables

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DINNER

SOUPS

Fish Chowder
Lobster Bisque
New England Clam Chowder
Mushroom Bisque
Chili
Chicken Noodle
Minestrone
French Onion
Split Pea Soup
Gazpacho

SALADS

Caesar Salad with shaved parmesan and croutons
Garden Salad
Spinach with Walnuts, Strawberries and Goat Cheese
Mixed Field Greens with Roasted Pears, Pecans and Gorgonzola
Greek Salad
Spring Greens with Dried Cranberries, Walnuts and Goat Cheese
Mixed Greens with Apple and Cheddar
Arugula and Fig Salad
Greens with Mandarin Oranges and Almonds

APPETIZERS

Bruschetta with diced tomatoes with fresh herbs & olive oil and fresh mozzarella
Roasted Vegetable and Goat Cheese Tart
Mushroom Risotto Cake
Trio of Filo Purses – Spinach, Mushroom and Smoked Chicken
Curried Chicken Salad Tartlett
Duck, Proscuitto and Fig Pizzetta
Pulled Pork Quesadilla
Proscuitto, Cantaloupe and Honeydew with Balsamic Reduction
New Orleans Crab Cakes with Dill Aioli
Poached Shrimp with Spicy Cocktail Sauce
Seared Scallops with Smoked Tomato Butter over a warm spinach salad
Coconut Shrimp Ceviche “Martini”
Lobster Cakes with Chorizo, Ginger, cornbread and peach puree

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ENTREES

Parmesan Chicken with herb gravy
Walnut Crusted Chicken with Sweet Bourbon Glaze
Grilled Chicken Breast with Slow Roasted Tomatoes
Lemon Pepper Chicken
Chicken Marsala
Chicken Cordon Bleu
Spinach and Feta Stuffed Grilled Chicken Breast
Cornbread Stuffed Roasted Chicken Breast
Chicken and Vegetable Kebobs
Tradition Fried Chicken
Barbecue Chicken with our homemade barbecue sauce
Fresh Roasted Turkey with Cranberry Chutney
Roast Duck with Red Wine Sauce

Marinated Steak Tips
Pepper Crusted New York Sirloin
Steak, Mushroom and Bermuda onion Kebob
Prime Rib with Au Poive Sauce
Beef Tenderloin with Garlic Horseradish Cream
Herb and Garlic Roasted Beef Rib eye with Red Wine Shallot Au Jus
Veal Piccata

Lamb Chops with Sun Dried Tomato
Rack of Lamb with Rosemary Sauce
Pork Chops with Apple Stuffing
Pork Loin with Gorgonzola Sauce
Honey Glazed Roast Ham

Blackened Salmon with Fruit Salsa
Baked Haddock with fresh lemon
Seared Scallops with white wine sauce
Poached Tilapia with Oven Roasted Tomatoes and Fresh Lemons
Poached New England Lobster with drawn butter
Seafood Risotto with Scallops, Mussels, Shrimp, green peas, white wine, fresh herbs and fried leeks

Eggplant, Spinach and Roasted Garlic Lasagna
Mushroom Risotto with Grilled Zucchini
Baked Ziti with Ricotta and Marinara
Root Vegetable Stuffed Portobello Mushrooms
Zucchini Stuffed with Puréed Butternut Squash
Eggplant Terrine with Roasted Red Peppers and Goat Cheese

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SIDES

Mashed Potatoes
Rosemary Roasted Potatoes
Au gratin Potatoes
Chive Potato Cakes
Roasted Red Bliss with Fresh Herbs
Crispy Potato Wedges
Garlic Smashed Potatoes
Roasted Red Bliss and Yukon Gold Potatoes
Mushroom Risotto
Baked Potato with Sour Cream and Butter
White and Wild Rice Medley
Rice Pilaf
Polenta
Penne with Fresh Herbs and Extra Virgin Olive Oil

Oven roasted Carrots
Seasonal Grilled Vegetables
Roasted Root Vegetables
Sautéed Corn with Red Peppers
Broccoli Au gratin
Gingered Oven Roasted Carrots
Grilled Vegetables
Snow Peas and Carrots
Corn on the Cob (seasonal)
Grilled Asparagus
String Beans and Yellow Beans

DESSERTS

Fresh Baked Cookies and Brownies
Assorted Mini Pastries
Oreo Cookie Cheesecake
Carrot Cake
Rich Chocolate Fudge Cake
Chocolate Bread Pudding
Baileys Bread Pudding
Apple Crisp with Whipped Cream
Chocolate Torte with Peanut Butter Mouse
Strawberry Shortcake
Boston Cream Pie
Assorted Cupcakes
Whoopie Pies
Pecan, Pumpkin or Apple Pie