



CATERING MENU

SPRING 2024



Fresh Boston
232 Old Colony Ave.
Boston, MA 02127

MINIMUM ORDER REQUIREMENT

Our minimum requirement for catering
orders is \$150.00

DELIVERY FEES

Local Delivery (0-9.9 miles) \$50
Non-Local Delivery (10+miles) \$100

PLATES, NAPKINS, UTENSILS

Plates, Napkins & Utensils
can be added to each order for an additional fee.
*Pricing varies based on number of people and items.
Please inquire.*

For any questions or to place an order
email contact@freshboston.com

PRICING DISCLOSURES

Prices are subject to change without notice. While we do our best to ensure pricing increases are communicated, due to seasonal changes and item modifications, adjustments to our menu must be made accordingly at times. We appreciate your understanding.



SANDWICH PLATTERS

GLUTEN FREE BREAD AVAILABLE

Nantucket Classics Platter

Platter of 10 Sandwiches \$170
Platter of 20 Sandwiches \$340
Platter of 30 Sandwiches \$510
Platter of 40 Sandwiches \$670
Platter of 50 Sandwiches \$825

Your selection of "Nantucket Classics" Sandwiches

Smokey Yardbird mesquite turkey, muenster cheese, arugula, tomato & basil aioli on sourdough.

CBR Pita blackened chicken, bacon, herby ranch dressing, lettuce, tomato in a warm pita.

Capone spicy capicola, mortadella (**contains pistachios*), salami, ham, provolone, banana peppers, pickles, onion, red wine vinaigrette on ciabatta.

Sweet Boy BLT applewood bacon, lettuce, tomato & parmesan aioli on sourdough.

Cary Rosemary rosemary chicken salad w/ celery, onion, grapes, tomato, lettuce on sourdough.

Caprese mozzarella, tomato, mixed greens, extra virgin olive oil, basil pesto & balsamic glaze on house-made focaccia

Treehugger tomato, carrot, cucumber, avocado, little leaf lettuce, red pepper hummus, balsamic glaze in a warm pita

Mother Clucker buffalo chicken salad, shredded iceberg lettuce, red onion, banana peppers, tomato, bleu cheese dressing on warm ciabatta



Mambos Platter

Platter of 10 \$200
Platter of 20 \$390
Platter of 30 \$590
Platter of 40 \$780
Platter of 50 \$960

Your selection of "Mambos" Sandwiches

Mambos are our artisanal selection of sandwiches, all prepared on our house-made focaccia we bake fresh daily.

Island Mambo 16 month aged imported prosciutto, burrata, truffle honey, arugula on our house-made focaccia.

Hot On My Coppa hot coppa, genoa salami, stracciatella, sun dried tomato-artichoke pesto, red onion, arugula, extra virgin olive oil on house made focaccia.

Babe, Pig in the City Niman Ranch ham, brie, cornichons, whole grain mustard on our house-made focaccia.

Porchetta Papi porchetta, smoked provolone, salsa verde, arugula on house-made focaccia

Caprese mozzarella, tomato, mixed greens, extra virgin olive oil, basil pesto, balsamic glaze on house made focaccia.

Peter Peter Caesar Caesar! thinly sliced chicken, pancetta, sun dried tomato, arugula, shaved parmesan, caesar dressing on our house-made focaccia.

HOT / PRESSED SANDWICHES

These sandwiches cannot be added to our sandwich platters mentioned on the previous page.

The sandwiches Must be ordered on an individual basis. If you would like a platter of 10 or more of these sandwiches, please inquire directly.

PIGS GONE WILD slow roasted pork, fennel and apple slaw, truffle honey aioli, salsa verde, Calabrian chili, on house-made focaccia. Finished with fresh grated parmesan \$22

DANKSGIVING smoked turkey, "mom's stuffing", cranberry dijonaise, gravy on sourdough \$22

CUBANO slow roasted pork, Niman Ranch ham, French's yellow mustard, chipotle aioli, pickles, swiss on ciabatta \$22

TURKEY TWISTER smoked turkey, bacon, caramelized onions, honey mustard, house BBQ sauce, swiss cheese pressed on sourdough \$22

PIMENTO GRILLED CHEESE house-made pimento cheese, cheddar, heirloom tomatoes on sourdough \$17





SALADS & BOWLS

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, House vinaigrette

Option to add protein: chicken, prosciutto, turkey

Small Platter \$60 (serves 6-8)

Large Platter \$100 (serves 12-15)

Kale Caesar Salad

Blackened chicken, Kale, Parmesan shavings,
Homemade croutons, House creamy Caesar dressing

Small Platter \$80 (serves 6-8)

Large Platter \$125 (serves 12-15)

Glasses Cobb Salad

Bacon, Chicken, Hard-boiled egg, Avocado, Heirloom cherry tomatoes,
Chive batons, Little leaf lettuce, House Blue cheese dressing

Small Platter \$85 (serves 6-8)

Large Platter \$135 (serves 12-15)

Peach & Burrata Salad

burrata, peaches, mixed greens, arugula,
heirloom tomatoes, cucumbers, roasted pepitas,
champagne vinaigrette

Small Platter \$85 (serves 6-8)

Large Platter \$135 (serves 12-15)

Celery Caesar Salad

Shaved celery, Black garlic dressing, Parmesan breadcrumbs, Lemon,
Sea salt, House creamy Caesar dressing

Small Platter \$70 (serves 6)

Large Platter \$115 (serves 12-15)

Classic Mac Salad

\$64/serves 12-14

Warm Orzo Salad

heirloom cherry tomato, lemon, basil, pecorino sardo

\$70/serves 12-14

Acai Bowl

Acai with homemade gluten free granola, blueberries, strawberries, and bananas

**option to add peanut butter or almond butter*

Individual Bowls \$20/per bowl



GRAZING BOARDS

Cheese & Charcuterie

2 sizes | Chef's selection of premium cheeses and cured meats. Served with crackers

Option A \$150 (serves 12-14)

Option B \$190 (serves 20-24)

Crudité

Seasonal vegetables served with house-made herby ranch and hummus

Option A \$70 (serves 12-14) 12x18

Option B \$100 (serves 18-20) 18x18



HORS D'OEUVRES

BLT Sliders

applewood bacon, lettuce, tomato
& parmesan aioli on sourdough.
\$36/per dozen

Pulled Pork Sliders

Slow roasted dry rub pork, house BBQ,
brioche bun
\$40/per dozen
2 dozen minimum

Meatball Sliders

house marinara sauce,
parmigiano-reggiano, basil, brioche bun
\$54/per dozen
2 dozen minimum
1 week advance notice needed

Mini Fresh Pimento Grilled Cheese

*house-made pimento cheese, cheddar,
heirloom tomatoes on sourdough*
\$38/per dozen

Mini Mushroom Grilled Cheese

*herb roasted mushrooms, cheddar,
gruyere on sourdough*
\$40/per dozen

Warm Orzo Salad

heirloom cherry tomato, lemon, basil,
pecorino sardo
\$70/serves 12-14

Mac & Cheese

cheddar, parmesan, gruyere, blue cheese blend
with panko parmesan bread crumbs
\$66/serves 12-14

Classic Mac Salad

\$64/serves 12-14

House-made Focaccia

1/2 Sheet \$34
Full Sheet \$54
-Plain
-Rosemary & Olive
-Artichoke Pesto
-Everything Bagel Spiced

Mushroom Toasts

Goat cheese, sherry deglazed mushrooms,
parsley on toasted sourdough
\$40/per dozen

Truffle Mushroom Toasts

herby roasted mushrooms, ricotta, parsley,
white truffle oil
\$60/per dozen

Pickled Blackberry Toasts

Pickled blackberries, goat cheese,
truffle honey on toasted sourdough
\$40/per dozen

Caviar Blinis

Savory pancake, creme fraiche,
sturgeon caviar, chives
\$120/per dozen

Pimento Cheese Dip & Crackers

\$34/serves 12-14

Shrimp Cocktail

\$32/per dozen

Caprese Skewers

tomato, mozzarella, basil
\$45/per dozen

Chef's House Guacamole & Chips

\$34/per dozen

Meatballs

house marinara sauce,
parmigiano-reggiano, basil
\$50/per dozen
2 dozen minimum
1 week advance notice needed

Whipped Feta Dip

build your own option
(unless in-person event @ Fresh).
Comes with dip, pitas, crackers, red pepper jam,
olives, parsley, and hot honey.
\$32 for 12
\$42 for 18-20





CHIPS, COOKIES, DRINKS

CHIPS/COOKIES/SNACKS/DRINKS

Chocolate Chip Cookies

\$4/each

Rice Krispy Treat

\$4/each

Deep River Chips

\$3.50/each

Sea Salt, Sour Cream & Onion, BBQ,
Sea Salt & Vinegar, BBQ, Sweet Maui Onion,
Zesty Jalapeno, Salt & Cracked Pepper,
Rosemary & Olive Oil

Fiji Water

\$3.50/each

Spindrift *Flavored Soda Water*

\$4/each

(assorted flavors)

San Pellegrino *Flavored Sparkling*

\$4.25/each

(assorted flavors)

Diet Coke / Coca Cola regular

20 fl oz Bottles

\$3.50/each





WINE, BEER, SPIRITS

Fresh Boston has a full bar & liquor store.
Please let us know if you would like us to outfit your event with Wine, Beer, Liquor or any of our specialty in-house cocktails!

COCKTAIL MENU

JET SKI

High Noon, Aperol Spritz

HUGO SPRITZ

Proseccos, St. Elder Elderflower Liqueur, Club soda, Lemon, Mint

FRESH 75

Gin, Raspberry, Lemon, Prosecco

NANTUCKET GATORADE

888 Blueberry Vodka, Lemon, Elderflower, Lemonade

E TINI

Vodka, Cold Brew, Espresso Liqueur

SURFACE TENSION

Tequila, Blueberry, Cucumber, Lime
**make it spicy with Ghost Tequila*

LOVE ISLAND

Blanco Libelula Tequila, Raspberry, Ferrand Dry Curacao,
Lime, Cream of Coconut

NETFLIX AND NEGRONI

Gin, Campari, Sweet Vermouth, Orange

WANNA SMASH

Bourbon, Lemon, Maple Simple, Orange Bitters, Mint

CHA CHA MARG

Tequila, Dry Curacao, Agave, Lime

HOT WHEELS

Vodka, Pineapple, Ginger, Lime

CAPE AIR

Bourbon, Aperol, Montenegro, Lemon

PETEY'S PAINKILLER

Plantation Dark & White Rum, Coconut, Pineapple, Orange & Lime

TRADER VIC'S MAI TAI

White rum, Dry curacao, Lime, Orgeat, Dark rum floater