

Tables of Content Catering

Drop off Continental Breakfast

617-363-0404

All continental breakfasts include carved fresh fruit and fresh squeezed orange juice.
(8 Person Minimum)

BAGEL CONTINENTAL BREAKFAST

A Selection of Freshly Boiled and Baked Bagels

Trio of Whipped Flavored Cream Cheeses, Sweet Butter and Fruit Preserves.....

..... \$7.95 per person

MUFFIN CONTINENTAL BREAKFAST

A Selection of Freshly Baked Homestyle Muffins

Sweet Butter and Fruit Preserves..... \$7.95 per person

DANISH CONTINENTAL BREAKFAST

An Assortment of Buttery Danish Pastries, Sticky Buns and Coffee Cake

..... \$9.25 per person

TRADITIONAL CONTINENTAL BREAKFAST

An Assortment of Freshly Baked N.Y. Bagels, Homestyle Muffins and Danish Pastries

Trio of Whipped Flavored Cream Cheeses, Sweet Butter and Fruit Preserves.....

..... \$9.50 per person

HEALTHY BREAKFAST

High-fiber Muffins, Vanilla Yogurt and Our Chef's Homemade Granola

with an Array of Dried Fruits and Honey Toasted Almonds. \$10.95 per person

COFFEE / DECAFFEINATED

Freshly Brewed Gourmet Blend Coffee in a 2.2 Liter Air-Pot

Individual Cream, Sugar and Sweeteners \$25.00 ea

ASSORTED TEAS

A Selection of 10 Tea Bags and a 2.2 Liter Air-Pot of Hot Water

Individual Cream, Sugar, Sweeteners and Lemon Slices \$20.00 ea

Paper Products, China, Linen, and staff are available at an additional fee

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Sample Luncheon Menus

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Sandwiches with Salad, Chips & Dessert

All sandwich platters are prepared using a variety of breads, such as, French baguettes, foccacia, designer rolls, tortilla wraps and hearth baked pullman loaf. Includes a side of kosher pickles, Fresh Green Salad, Individually Bagged Chips, & Cookie Assortment.

N.Y. Deli.....\$15.00 per person

Glazed Corned Beef Reuben with Honey Mustard, Strained Sauerkraut, Shaved Baby Swiss, Greens and Russian Dressing

Big Apple Turkey

Fresh Roast Turkey Breast with Sage Mayonnaise, Greens and Apple Walnut Relish Cranberry

Cranberry Chicken

Herb Grilled Chicken with Sharp Cheddar, Chiffonade Greens and Cranberry Mustard

The Big Salami

Caradonna Salami, Provolone, Fire Roasted Peppers and Mixed Greens with Stone Ground Mustard and Basil Mayonnaise

B.L.T. Egg Salad

Freshly Boiled Egg Salad Deli Style, Paired with Crisp Bacon Strips, Vine Ripened Tomatoes and Boston Bibb Lettuce

Italian Mix\$15.00 per person

Tuscan Cold Cut

Tuscan Cappicola, Saprosetta and Marinated Buffalo Mozzarella with Hot Pepper Piccalilli and Basil Mayonnaise

Mediterranean Tuna

Mediterranean Albacore Tuna with Kalamata Olives, Sun dried Tomatoes and Garlic Aioli in a Spinach Wrap

Italian Beef Steak

Balsamic Marinated Flank Steak with Grilled Portabello Mushrooms, Leek Confit and Spicy Aioli

Chicken Caesar Wrap

Grilled Chicken Breast with Caesar Greens, Grated Parmesan and Our Slow Oven Cured Roma Tomatoes

Grilled Vegetable and Italian Goat's Cheese

A Succession of Grilled Vegetables and Crumbled Italian Goat's Cheese with Herbed Mayonnaise and Mixed Greens

It's a Wrap\$15.00 per person

Mexican Jumping Bean

Vegetarian Tortilla Wrap of Mexican Beans, Salsa, Cumin Rice and Shredded Romaine

Spicy Peanut Thai Wrap

Grilled Lemon Grass Chicken, Carrot Threads, Mixed Greens, Spicy Peanut Sauce and Chopped Peanuts

Tortilla Wrap

Classic Old Fashioned Tuna Salad with Celery and Onions, Garden Sliced Tomatoes and Mixed Greens

Teriyaki Beef Wrap

Tender Teriyaki Grilled Beef, Scallions Wisps, Jasmine Rice and Julienne Vegetables

Hoisin Duck

Grilled Hoisin Barbecued Duck and Ginger Vegetables

California Spa\$15.00 per person

California Veggie Wrap

Syrian Wrap of Hummus, Grilled Portabello, Zucchini, Roasted Tomato,

Onion Salad and Sprouts

Silken Tofu and Vegetable Wrap

Pan Seared Tofu with Crisp Raw Vegetables, Splashed with Soy Ginger Sauce

Lemon Grilled Salmon

Char Grilled Pacific Coast Salmon Glazed with Lemon, Traveling with Spinach, Sprouts and Caper Relish

Chili Chicken and Avocado

Chili Crusted Chicken Breast with Avocado, Tomatillo Salsa, Mixed California Greens and Lime Adobo Aioli

Lean Beef

Lean Roast Beef with Horseradish, Sprouts, Mushroom Salad and Bibb Lettuce

International Traveler\$15.00 per person

The New Englander

New England Roast Turkey Breast with Corn Bread Stuffing, Cranberry Mustard, Apricot Chutney and Herbed Mayonnaise

Passage to India

Our Exquisite Curry Chicken Salad Studded with Dried Fruits

Traveling with Organic Greens and Vine-ripened Tomatoes

Greek Salad Wrap

Vegetarian Sandwich of Romaine, Kalamata Olives, Feta Cheese, Sliced Garden Tomato, Shaved Onion,

Tables of Content Catering 2 McCraw St., Boston MA 02131 617-363-0404

www.tablesofcontent.com, www.toctogo.com

Fire Roasted Peppers and Greek Mayonnaise

French Riviera Roast Beef

Rare Roast Beef and Boursin on French Baguette with Shaved Bermuda Onion

Italian Mob

Layers of Italian Cold Cuts with Balsamic Caramelized Onions, Mixed Greens and Hot Pepper Aioli

Signature Assortment.....\$19.00. per person

Salmon Cocktail

Vodka Cured Salmon with Cucumber, Onion and Dill Leek Cream Cheese

Tandoori Chicken

Tandoori Glazed Grilled Chicken with Onion Apricot Chutney and Chiffonade Greens on Naan Bread

Beef Eater

Grilled Black Angus Tenderloin with Horseradish Cream, Caramelized Onions,
French Cornichon Pickles and Cheddar Cheese

Nature's Bounty

Grilled Holland Peppers, Bulgur Wheat Salad, Arugula Greens, and Organic Sprouts

North End Prosciutto

Prosciutto di Parma with Fresh Mozzarella, Oven Roasted Tomatoes and Olive Tapenade

Deli Platters with Salad, Chips and Dessert

All deli platters are presented with a variety of breads such as French baguettes, focaccia, designer rolls, tortilla wraps, and hearth baked pullman loaf. Fresh Green Salad, Individually Bagged Potato Chips & Cookie Assortment

Gourmet Deli Platter \$16.00 per person

An Artistic Display of Our Home Roasted and Gourmet Deli Meats, Including Rare Roast Beef, Barbecued Chicken, Italian Cold Cuts, Smoked Turkey, Black Forest Ham and a Medley of Delicatessen Cheeses.

Accompanied by Bibb Lettuce, Vine Ripened Tomatoes, Shaved Onions and Pickles

Specialty Condiments of Cranberry Mustard, Basil Mayonnaise, Apricot Chutney and Horseradish Cream.

Barbecue Platter\$19.50 per person

Mango Glazed Boneless Skinless Chicken, Tamari Barbecued Flank Steak, Back Yard Pork Loin, Lemon Dill Salmon, and Char Grilled Vegetables Accompanied by Bibb Lettuce, Vine Ripened Tomatoes, Shaved Onions and Pickles. Specialty Condiments of Salsa Fresca, Herb Mayonnaise, Sour Cherry Mustard and Horseradish Cream

Deluxe Deli Platter\$24.50 per person

Cold Roast Beef Tenderloin, Lemon Herb Grilled Chicken, Shrimp and Scallop Salad,
French Saucisson, Prosciutto di Parma, Fresh Buffalo Mozzarella, and Char Grilled Vegetables
Accompanied by Bibb Lettuce, Vine Ripened Tomatoes, Shaved Onions and Pickles
Specialty Condiments of Boursin Cheese Spread, White Truffle Mayonnaise, Pommeray Mustard,
and Sun dried Tomato Pesto

Beverages

ASSORTED CANNED SODA (12 OZ.)

Coca Cola, Diet Coke, Root Beer, Dr. Pepper, Mountain Dew,
Ginger Ale, Sprite, Sierra Mist..... \$1.65 each

BOTTLED JUICES (10 OZ.)

Very Fine Cranberry Juice, Apple Juice..... \$2.30 each

Poland Springs (non carbonated) (? OZ.) \$2.30 each

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Paper products, china, linen, set up and service staff available at an additional fee.

Please let Tables of Content Catering assist you with your next event!!!