

Desserts

Cookies and Brownies ~ An assortment of freshly baked cookies and chocolate brownies **\$1.50 each**

Cakes and Tarts ~ An assortment of sliced European-style cakes and seasonal fruit tarts garnished with strawberries **\$4.99 each**

Mini Pastries ~ Assorted miniature éclairs, Napoleons, fruit tarts and mousse cups (two bites each)..... **\$18.00/dozen**

Sheet Cakes ~ Special occasion cakes, decorated to your specifications (please arrange in advance)..... **Individually priced**

Beverages

Cold Drinks ~ A wide selection of plain and flavored bottled waters, juice drinks, iced teas and sodas **\$1.99 /each**

Seltzer ~ One-liter bottles of Poland Springs sparkling water: plain, raspberry-lime, orange or lime **\$2.50/each**

Beer and Wine ~ We offer a full selection of beer and wine for your function. Call for pricing, specials or a wine consultation to complement your menu or your budget.

Need Ice? We provide it at no charge upon request.

DELIVERY We offer delivery for all catered meals. Please allow 24 hours for your order.

UTENSILS/PLACE SETTINGS Serving utensils are available at no charge upon request. Plate, fork, knife & spoon (if needed) are available for \$.25 per setting.

Also please visit **PEMBERTON FARM'S GARDEN CENTER** for Seasonal Plants, Decorations and Distinctive Gifts

And ask about **PEMBERTON GIFT BASKETS**, New England's largest selection. Perfect gifts for all occasions: family, friends or business.

Phone: 617-491-2244

Fax: 617-491-0055

Web: pembertonfarms.com

**Open Monday thru Saturday 7 a.m. to 10 p.m.
Sunday 7 a.m. to 8 p.m.**



Pemberton Farms

MARKETPLACE

CATERING & FOODS TO GO

Luncheon Platters Main Courses
Cocktail Platters Deli Sandwiches
Specialty Sandwiches Fresh Salads
Beverages Desserts Hot Appetizers

**2225 Massachusetts Avenue
Cambridge, MA 02140
(Between Porter Square and Rte. 16)**

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Fax: 617-491-0055

www.pembertonfarms.com

deli@pembertonfarms.com

Morning Starters

Assorted Breakfast Pastries ~ Sliced coffee cake, tea breads, Iggy's bagels, and other freshly baked pastries, garnished with strawberries and served with butter and cream cheese. (May contain nuts) **\$2.50/person**

Coffee and Tea Service ~ Hot carafes of freshly brewed Regular, Dark Roast, and Decaf Coffee plus hot water for tea, with cups, stirrers, sugar/sugar substitute, assorted tea bags, and milk/cream **\$2.25/person**

Fresh Fruit Salad ~ Bite-size medley of melon, pineapple, grapes, and berries **\$3.25/person**

Juice ~ Individual bottles of orange, apple, and cranberry juice **\$1.99 each**

Large bottles of Tropicana orange juice **varies**

Yogurt ~ 6 oz. containers of assorted flavors **\$1.50 each**

Granola ~ A healthy touch to any breakfast, especially when paired with fruit and yogurt. **\$7.99/lb.**

Quiche ~ A different flavor every day. Ask about today's selection. Cut into 8 slices unless you specify otherwise..... **\$20.00 each**

6-person minimum per order

Fresh Salads

Garden Salad ~ Mixed greens with shredded carrot, sweet peppers, sliced cucumber and cherry tomatoes. Served with vinaigrette unless you specify otherwise **\$3.00/person**

Harvest Salad ~ Baby greens topped with sliced Granny Smith apple, toasted pecans, Boursin cheese. Served with light vinaigrette on the side **\$3.75/person**

Summer Salad ~ Sliced tomatoes lightly seasoned and layered with fresh mozzarella and basil leaves. Garnished with roasted red peppers and drizzled with aged balsamic and extra virgin olive oil **\$3.95/person**

Caesar Salad ~ Crisp Romaine lettuce, our own garlic croutons and freshly shaved imported Parmesan tossed in a classic tangy Caesar dressing **\$3.50/person**

Potato Salad ~ A different potato salad every day. Favorite dressings include sour cream and dill, lemon basil, honey mustard and tarragon. Call for today's selection **\$2.50/person**

Pasta Salad ~ Choices include basil/walnut pesto, primavera with feta or call for today's special **\$3.25/person**

Jeweled Wild Rice Salad ~ A blend of organic brown, mahogany and wild rice, tossed with dried fruits and toasted nuts, lightly seasoned with extra virgin olive oil **\$3.75/person**

Roasted Vegetable Salad ~ A medley of roasted vegetables over mixed lettuces, topped with a balsamic glaze and crumbled goat cheese **\$3.75/person**

Fresh Fruit Salad ~ Bite-size medley of melon, pineapple, grapes and berries **\$3.25/person**
Add **grilled chicken breast** to any of the above **\$2.50/person**

Specialty Sandwiches

The Mayflower ~ Freshly roasted turkey breast, sage stuffing, cranberry relish, lettuce and mayo on sour dough. **\$9.25**

The Wellington ~ Roast beef, Boursin cheese, lettuce and tomato with a tangy horseradish cream sauce on sourdough **\$9.00**

The Turkey Avocado ~ Cracked pepper turkey breast, brie cheese, avocado, sprouts, lettuce and tomato on multi-grain bread **\$9.75**

The Harvard Club ~ Jerk chicken, bacon, spinach and tomato with garlic sun-dried tomato, mayo & pepper jack on whole wheat. Spicy! **\$9.50**

The Mass Ave Sub ~ Mortadella, ham, salami, hot pepper jack cheese, onions, lettuce, hot peppers, pickles, tomato, oil and vinegar on a sub roll **\$9.50**

The Burgundy ~ Black Forest ham, Brie, lettuce and tomato with honey-mustard on a French baguette **\$8.50**

The Natural ~ Hummus, avocado, lettuce, tomato, sprouts, cucumbers, roasted red peppers rolled in a Lavash wrap **\$8.00**

The Tuscan ~ Focaccia bread stuffed with fresh mozzarella, roasted red peppers, vine ripe tomatoes and fresh basil leaves, drizzled with extra virgin olive oil and balsamic **\$8.50**

Any sandwich can be prepared on the panini grill for a charge of 50¢

Deli Sandwiches

Choose your favorite meats, cheeses, and salad fillings
Mortadella • Bologna • Cheese • Egg Salad • Genoa Salami
\$7.50 each

Hummus • Roast Turkey • Smoked Turkey • Black Forest Ham
• Tofu Salad • Honey Maple Ham • Chicken Salad
\$7.75 each

Roast Beef • Corned Beef • Pastrami
\$8.00 each

Chicken Salad • Tuna Salad **\$8.00 each**

Grilled Chicken Breast • Prosciutto **\$8.50 each**

Add Cheese to any sandwich **(+75¢)**

American • Swiss • Muenster • Aged Cheddar • Smoked Cheddar
Provolone • Pepper Jack • **for Fresh Mozzarella, Boursin, or Brie (+\$1.00)**

Deluxe Extras

Fresh Peppers • Mushrooms • Apples **(+.50)**
Bacon • Avocado • Artichokes • Roasted Red Pepper • Hummus **(+\$1.00)**

Choose your favorite freshly baked bread

Scali roll • Multi-grain • Marble Rye • Sourdough • Baguette
Whole Wheat ☐ Lavash Wrap ☐ Syrian Wrap ☐ Ciabatta
Pretzel Roll (+\$1.50) • Focaccia (+50¢) • Thick-sliced Honey Oat Bread (+\$1.00)

Add any two of these extras at no additional charge
Lettuce • Tomato • Cucumber • Carrots • Red onion
Pickles • Hot pepper relish • Sprouts • Jalapenos

Main Courses

Roast Chicken ~ Whole chickens rubbed with fresh herbs and garlic **\$8.99 each**

Boneless Chicken Dishes ~ Honey buffalo style; Asian sweet chili with cilantro and peppers; parmigiana with marinara and provolone; hunter's style with mushroom, caramelized onion and bacon; and Mediterranean style with tomatoes, sweet peppers, parmesan and herbs **\$7.99/person**

Beef ~ Choose from a wide variety of freshly made beef dishes: roast tenderloin, prime rib, slowly stewed beef or stir-fried with vegetables **Market price**

Salmon ~ Boneless filets—grilled, poached, roasted or blackened. Served with or without sauce **Market price**

Shrimp ~ These classic offerings include scampi style with lemon and garlic; sautéed with asparagus and tomatoes; or Cajun style with spicy red sauce **\$12.99/person**

Lasagna ~ Fresh pasta layered with seasoned ricotta, house marinara and mozzarella. Choose from beef, turkey, chicken-pesto, mixed vegetable or plain cheese
Full Pan (24 slices) \$70.00 Half Pan (12 slices) \$40.00

Baked Pasta ~ Baked 3-cheese macaroni and cheese or penne with marinara and mozzarella **\$4.00/person**

Ravioli ~ Your choice, such as wild mushroom, spinach & cheese or pumpkin **\$15.00/dozen**

Sides

Potatoes ~ Herb-roasted bliss, twice-baked, Cajun russet wedges or garlic mashed **\$2.50/person**

Vegetables ~ Roasted root vegetables, roasted summer vegetables, green beans or roasted butternut squash **\$2.50/person**

Rice ~ Pilaf, steamed organic basmati or wild rice blend **\$2.50/person**
6-person minimum on all main courses and sides

Hot Appetizers

Spanakopita ~ Spinach and feta filo triangles **\$15/dozen**

Coconut Chicken ~ Bite sized pieces of fried chicken rolled in coconut **\$15/dozen**

Stuffed Button Mushroom ~ Available stuffed with crabmeat or vegetarian **\$15/dozen**

Asian Dumplings ~ Chicken, pork or edamame **\$15/dozen**

Mini Seafood Cakes **\$20/dozen**

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Open Monday thru Saturday 7 a.m. to 10 p.m.

Sunday 7 a.m. to 8 p.m.

We can arrange appetizers for stationary or passed service

Platters

Luncheon

Sandwich Platters ~ Let our chef select an assortment for you (prices below) or you can choose your own (platter price will be determined by the prices of the sandwiches you choose). Condiments are served on the side with deli sandwiches unless you request otherwise.

Assorted Specialty Sandwiches \$9.25 each; Assorted Deli Sandwiches \$7.75 each

Cold Cut Platter ~ Sliced Ham, Turkey Breast and Roast Beef with Swiss and cheddar cheeses, lettuce, tomato, red onion, cucumber, sprouts and pickles with separate platter of our fresh artisan breads **\$8.00/person**

6 Person Minimum on all Sandwich Platters

Pinwheel Platter ~ Lavash wrap is stuffed with choice ingredients rolled and sliced to make the perfect finger food. Chicken salad, Tuna Salad, Turkey breast, and Roast Beef. Minimum order: one dozen, one variety **\$18.00 per dozen**

Finger Sandwiches ~ Tuna Salad, Egg Salad, Chicken Salad (or call for today's special sandwiches) **\$3.00 each**

Potato Chips Small Bags \$1.50 each Large bags \$3.99 each

Cocktail

Cheese Platter ~ A delectable assortment of chef-selected imported and domestic cheese accompanied by fresh fruit and paired with fine crackers
Small (10-15) \$39.95 Medium (15-20) \$54.95 Large (20-30) \$69.95

Crudités ~ A selection of sliced raw farm stand veggies with a creamy dip
Small (10-15) \$24.95 Medium (15-20) \$36.95 Large (20-30) \$46.95

Assorted

Sliced Fruit ~ Ripe Melon and Pineapple, sliced and artfully arranged, garnished with fresh berries and grapes
Small (10-15) \$30.95 Medium (15-20) \$45.95 Large (20-25) \$60.95

Mediterranean ~ A selection of hummus, tabouli, roasted red peppers, imported feta cheese and kalamata olives served with fresh pita triangles
Small (10-15) \$35.95 Medium (15-20) \$50.95 Large (20-25) \$65.95

Smoked Salmon Platter ~ With capers, onions, tomatoes and lemon crème fraiche
Small (10) \$60.00 Medium (20) \$120.00 Large (30) \$180.00

Antipasto ~ Italian meats and cheeses with olives, artichokes and crusty bread slices
Small (10-15) \$39.95 Medium (15-20) \$54.95 Large (20-30) \$69.95