

Luncheon Platters

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. **6 Person Minimum on all Sandwich Platters**

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

Mini Croissant Sandwich Tray ~ choose from chicken salad, curried chicken salad, tuna salad, seafood salad & egg salad **Medium (serves 8-10, 16 croissants with 2 fillings) \$40.99 Large (serves 14-16, 28 croissants with 3 fillings) \$59.99**

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**

Roast Beef Au Jus with Rolls ~ Thinly sliced Boars Head Roast beef, homemade au jus & horseradish mayo **\$8.00/person**

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

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**

Brussel Sprout Salad ~ Dried cherries, roasted sunflower seeds and basil lemon vinaigrette **\$3.75/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**

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 **\$3.99/person**

Add to any of the above: **grilled chicken** – \$3.00, **grilled flank steak** – \$5.00, **roasted salmon** – \$5.50 (prices per person)

Other dressings for all salads available upon request. All entrees, salads and sides require a six-person minimum.



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)**

**ph 617.491.2244 / f 617.491.0055
email deli@pembertonfarms.com
our menu is online at pembertonfarms.com**

Open Mon. thru Sat. 7 am to 10 pm & Sun. 7 am to 8 pm

Appetizer Platters

Hot Appetizers

- Spanakopita** ~ Spinach and feta filo triangles..... **\$15/dozen**
- Coconut Chicken** ~ Bite sized pieces of fried chicken rolled in coconut **\$15/dozen**
- Coconut Shrimp** ~ Our butterflied shrimp, dredged in our amazing toasted coconut batter and fried to perfection 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**

Cold Appetizers

- European Cheese Tray** ~ Presented on a wood board with candied pecans, Marcona almonds and tart cherries
Small (10-15) \$49.99 Medium (15-20) \$65.99 Large (20-30) \$76.99
- 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
- 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
- Chicken & Cheese Quesadilla Platter** ~ with freshly made salsa & sour cream.
Serves 10-12 **\$30.99**
- Charcuterie Platter** ~ 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

Call us with orders and/or questions:

Phone: 617-491-2244 | Fax: 617-491-0055 | www.pembertonfarms.com
Open Monday thru Saturday 7 a.m. to 10 p.m., Sunday 7 a.m. to 8 p.m.

Main Courses

- Roast Chicken** ~ Whole chickens rubbed with fresh herbs and garlic **\$8.99 each**
Bell & Evans chickens available **market price**
- Boneless Chicken Dishes** ~ available styles: Honey buffalo; marsala; piccata; cider-brined; parmigiana with marinara and provolone; Mediterranean with tomatoes, parmesan & herbs; and Country-Fried thighs **\$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** ~ Red's Best Boneless salmon filets—grilled, poached, roasted or blackened.
Served with or without sauce **Market price**
- Shrimp** ~ These classic styles include scampi style with lemon and garlic lemon-herb grilled and cilantro jalapeno roasted shrimp **\$12.99/person**
- Grilled Beef Kabobs** ~ Tender sirloin tips, marinated in garlic, olive oil and herbs.
Grilled to perfection with peppers and onions **\$ market price/ person**
- Grilled Chicken Kabobs** ~ Tender chicken breasts, marinated in garlic, olive oil and herbs. Grilled to perfection with peppers and onions **\$8.99/person**
- North Country Smoked Bone-In Ham** ~ ... **half (6-7 lbs) \$69.99, whole (12-14lbs) \$119.99**
- Italian All-Beef Meatballs (available gluten-free)** ~ Served with marinara sauce and parmesan cheese **\$4.99/person**
- Mushroom & Chevre Tart** ~ with spinach and caramelized onions **\$4.99/person**
- Butternut Squash Risotto** ~ A creamy risotto with caramelized butternut squash and onions **\$5.99/person**
- Spaghetti Squash Torta** ~ Layers of butternut squash, onion, kale and provolone cheese.
Baked to perfection. **\$4.99/person**
- Four Cheese Mac 'n Cheese** ~ With bacon and caramelized shallots **\$4.50/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**
- Sides**
- Grilled Asparagus** with Garlic Lemon Marinade and Roasted Peppers **\$3.00/person**
- Potatoes** ~ Herb-roasted bliss potatoes, 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 basmati or wild rice blend **\$2.50/person**
- Coleslaw** **\$3.00/person**