

Neillio's

SPRING MENU

HOR D'OEUVRES

MINIMUM 2 DOZEN

ZUCCHINI FRITTERS WITH ROASTED RED PEPPER HUMMUS 28 // dz (vg) (gf)

WATERMELON, CHERRY TOMATO & FETA SKEWER BALSAMIC GLAZE 30 // dz (gf) (v)

GRILLED JERK MARINATED JUMBO SHRIMP & PINEAPPLE SKEWER, MANGO CHUTNEY 42 // dz (gf) (df)

CRISPY FALAFEL BITES WITH TZATZIKI SAUCE 28 // dz (v) (gf) (df) can be made vegan

MINI BLT SLIDERS Roasted Garlic Mayo
32 // dz

MINI FALAFEL SLIDERS Lettuce, Tomato, Red Onion, Hummus, Yogurt Sauce
34 // dz

ENTREES

RATATOUILLE RAVIOLI Tossed with a Petite Sauce Of Zucchini, Summer Squash, Peppers, White Wine, Garlic Shallots & Basil 80 // pan (vg)

CAULIFLOWER GNOCCHI: Asparagus, Cherry Tomatoes, Peas, Garlic, Shallots, White Wine, Lemon & Basil 80 // pan (gf)(df)

GRILLED CAJUN CHICKEN & PASTA Asparagus, Tomatoes, Scallions, White Wine Cream Sauce. Topped with Parmesan Cheese 80 // pan (can be made gf)

GRILLED SPRING PORK CHOP Grilled Peach Salsa & Balsamic Glaze 12 // ala carte – 19 // entree (min 6) (gf)(df)

PAN SEARED ALIRLINE CHICKEN BREAST Fresh Rosemary, Lemon & Roasted Cherry Tomatoes 12 // ala carte – 19 // entrée (min 6) (gf) (df)

SALADS

SMALL (SERVES 8) \$39 // MEDIUM (SERVES 15) \$75

LARGE (SERVES 25) \$125.00

HEIRLOOM TOMATO SALAD Arugula, Shaved Fennel, Basil, Fresh Mozzarella, Roasted Tomato-Balsamic Vinaigrette

GREEN GODDESS SALAD Romaine Lettuce, Sugar Snap Peas, Spinach, Shaved Broccoli, Cucumbers, Scallions, Radish, Edamame, Red Onion – Green Goddess Dressing

SPRING SALAD Mixed Field Greens, Shaved Asparagus, Radish, Spring Peas, Yellow Grape Tomatoes, Goat Cheese with Lemon Herb Vinaigrette

TO PLACE AN ORDER: (24 HOURS NOTICE)

CALL (781) 861-8466 X 2 TO CONTACT OUR CATERING TEAM

(781) 861-8466 | NEILLIOSCATERING.COM | @NEILLIOSGOURMETCATERING | 53 BEDFORD ST. LEXINGTON, MA