


Neillio's

CATERING

CATERING MENU



781-861-8466

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www.neillioscatering.com
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Breakfast

6 PERSON MINIMUM

Continental Breakfast

Assortment of muffins, Danish, crumb cake, croissants and bagels served with cream cheese, fruit preserves and butter, fresh fruit salad, breakfast juices, fresh brewed coffee and paper goods.

\$12.95 per person

Traditional Breakfast

Scrambled eggs, home fries, bacon or sausage, fresh fruit salad, bagels with cream cheese, breakfast juice and fresh brewed coffee.

\$16.95 per person (10 person min)

Quiche Combination

Fresh baked quiche, fruit salad, croissants, breakfast juices and fresh brewed coffee.

\$15.95 per person

Breakfast Sandwich

Two eggs & cheese on a bagel with bacon, ham, or sausage.

\$4.95 per person, gf add \$1.00

Healthier Breakfast Sandwich

Wheat English, eggwhite, turkey sausage and cheese.

\$5.95 per person, gf add \$1.00

Breakfast Burrito

Eggs, green peppers, salsa, onions, bacon and cheese.

\$5.95 per person

Healthier Breakfast Burrito

Egg white, turkey sausage, avocado, tomato, wheat wrap.

\$8.50 per person

Breakfast Platter

An assortment of muffins, Danish, bagels, crumb cake and croissants. Served with cream cheese, butter and jam.

\$4.95 per person, gf add \$1.00

Bagel & Cream Cheese Platter

Assorted sliced bagels served with cream cheese, butter and jam.

\$2.95 per person

*Breakfast Smoked Salmon Platter

Sliced smoked salmon with tomatoes, Bermuda onions and cucumbers. Served with herb cream cheese and assorted bagels.

\$11.95 per person

Brioche French Toast

With maple syrup and strawberries.

\$4.95 per person

Pancakes With Maple Syrup And Butter

\$3.95 per person

with Strawberries \$4.95 per person

Quiche

(serves 6-8 people)

- Quiche Lorraine with Sautéed Onions & Bacon
- Spinach & Mushroom
- Ham, Asparagus & Havarti Dill
- Tomato & Zucchini with Feta & Basil
- Spinach, Artichoke, Roasted Peppers and cheese

\$16.95 each

Flourless Quiche

(serves 8-10 people)

Same options as regular quiche.

1/2 pan \$35.00 gf

Fresh Fruit Salad

Pineapple, honeydew, cantaloupe, red grapes and strawberries.

\$4.50 per person gf

Fresh Berries Bowl

\$5.95 per person gf

Individual Yogurt

(assorted flavors)

\$2.50 each

Yogurt With Granola

and fresh berries

\$3.95 per person

Breakfast Parfait

with yogurt, granola, and fresh fruit

\$5.95 each

Oatmeal

Pecans, honey, raisins, cups, spoons, gfv

\$52.00 gal, serves 12-16 ppl



Chia Parfait

Coconut milk, chia seeds, maple syrup, dried pineapple, cranberries, pumpkin seeds, banana chips.

\$5.95 gf

Sides - Minimum 6

Homefries **\$2.95 per person**

Bacon **\$2.95 per person**

Pork sausage **\$2.95 per person**

Turkey sausage **\$2.95 per person**

Scrambled eggs **2 for \$3.50**

Hard boil eggs **\$1.50 each**

Individual yogurt **\$2.50**

Granola bars **\$2.50**

Hot Beverages

\$2.25 per person or \$24.95 carafe (one and a half cups per person)

Fresh Brewed Viennese

Coffee or decaf
steaming hot tea

Nantucket Nectar

Breakfast Juices
\$2.95 per person

Chilled Bottled Water

\$1.95 per person





Salads

MINIMUM 6

Classic Garden Salad

Field greens, romaine, tomatoes, cucumbers, carrots, olives and peppers with choice of red wine or balsamic vinaigrette.

\$3.75 per person gf

Caesar Salad

Crisp romaine, shaved parmesan, croutons and our Caesar dressing.

\$3.75 per person

with Chicken \$4.95 per person

Greek Salad

Romaine, vine-ripened tomatoes, feta, cucumber, red onions, peppers, kalamata olives with red wine vinaigrette.

\$4.50 per person gf

Strawberry Spinach Salad

Baby spinach, sliced strawberries, toasted almonds, feta and balsamic vinaigrette.

\$4.50 per person gf

Goats Cheese

Field greens, sundried cranberries, roasted pecans with balsamic vinaigrette.

\$4.50 per person gf

Kale Salad

Quinoa, cranberries, sliced almonds, blueberries, carrots and balsamic.

\$4.50 per person gf

Cobb Salad

Grilled chicken, romaine, field greens, tomatoes, cucumber, bacon, hardboiled eggs, avocado and swiss cheese.

\$4.50 per person gf

Asian Sesame Chicken

Crisp romaine, carrots, peppers, edamame with chicken and oriental honey ginger dressing.

\$4.50 per person

Fiesta Chicken Salad

Romaine lettuce, black olives, corn, scallions, black beans, tomato, grilled chicken, guacamole, ranch dressing.

\$4.50 per person

Classic Spinach

Hard boiled eggs, mushrooms, bacon, tomato, swiss with balsamic vinaigrette.

\$4.50 per person gf

Caprese Salad

Red ripe roma tomatoes sliced and layered with fresh mozzarella and basil, lightly seasoned with salt & pepper and drizzled with balsamic vinaigrette.

\$4.50 per person gf

Individual Entree Salads

Caesar

Garden Salad w/ Tuna or Chicken Salad

Chef Salad

Cobb Salad

Asian Chicken Salad

Greek Salad

Capresse Salad

Goat Cheese Salad

Salmon Salad

Kale Salad

Strawberry Spinach

Fiesta Chicken



Pasta Salads

MINIMUM 6

Gazpacho Salad

Cucumber, cherry tomatoes, sweet bell peppers, red onion and diced provolone cheese, tossed in a light vinaigrette.

\$4.50 per person gf

Fresh Fruit Salad

Melons, pineapple, grapes and berries.

\$4.50 per person gf

Red Bliss Potato Salad

Red bliss potatoes, celery, carrots red onions and mayo

\$2.95 per person gf

Farmers Market Salad

Green beans, potatoes, bell peppers, onions, carrots, kalamata olives, red wine vinegar and oil.

\$4.50 per person gf

Neillio's Coleslaw

\$2.95 per person gf

Quinoa Salad Tabouli Style

Quinoa with tomato, onion, garbanzo beans, parsley, lemon and olive oil.

\$4.50 per person gf

Edamame Salad

Edamame, black beans, red onion, corn, cilantro, lemon vinaigrette.

\$4.50 per person gf

Roasted Vegetable Salad

Broccoli, cauliflower, red onion, bell pepper, carrots, summer squash, zucchini.

\$4.50 per person gf

Gourmet Penne

Julienned sundried tomato, artichoke hearts, baby spinach, red bell peppers, tossed in a light dressing with fresh basil and feta cheese.

\$3.95 per person, gluten free \$4.50

Tortellini Salad

Tri-colored cheese tortellini, basil, sundried tomatoes and parmesan cheese.

\$3.95 per person

Mediterranean Orzo

Orzo pasta with feta, cucumber, grape tomatoes, kalamata olives and lemon.

\$3.95 per person

Asian Noodles

Fresh linguini, julienned carrots, red peppers, scallions, peas, sesame dressing.

\$3.95 per person

Twist Pasta Salad

Tri-colored pasta with fresh vegetables and basil vinaigrette.

\$3.50 per person

Classic Macaroni Salad

Traditional elbow macaroni, celery, red and green peppers, carrots and mayo

\$2.95 per person

Fresh Pasta Salad Sampler

Chef's selection of 5 pasta salads.

**\$4.50 per person -
12 person minimum**



Soups



OUR SOUPS AND STEWS ARE MADE DAILY WITH THE FRESHEST INGREDIENTS.

Ask about our daily selection

Hot "soup to go" container serves 16 cups (8 bowls) \$49.95 each

- Chicken Noodle
- Tomato Bisque
- Broccoli and Cheddar
- Minestrone

Hot "stew to go" container serves 16 cups (8 bowls) \$65.95 each

- Turkey Chili
- Beef Chili
- Turkey Stew
- Clam Chowder
- Beef Stew



Executive Packages AND THE Boxed Lunch

MINIMUM 6



EXECUTIVE LUNCH PACKAGE

\$16.95 PER PACKAGE

- Choice of one, chips, salad or pasta salad
 - Assorted Beverages
 - Cookies and bars
 - Paper goods
-

BAG SALAD LUNCH

Individual Salad

- Garden with or without chicken
- Caesar with or without chicken
- Cobb Salad
- Tuna Chef
- Asian Chicken
- Classic Spinach
- Greek Salad

Includes chips, cookie and beverage.

\$16.95 per person

BOXED LUNCH

A gourmet sandwich packed in its own box and labeled. Served with potato chips and a fresh baked cookie and beverage.

\$15.95 per person

or your choice of pasta or garden salad

\$16.95 per person



Gourmet Sandwiches

MINIMUM 6 **\$9.50**

Hand Carved Turkey Terrific

Turkey, stuffing, mayo, cranberry sauce.

Roast Turkey

Turkey, mayo, cranberry

Chicken, Avocado & Cheddar

Lettuce and tomato.

Chicken With Bacon

Cheddar cheese, lettuce, tomato and mayonnaise.

Classic Chicken Salad

Lettuce & tomato.

Gourmet Chicken Salad

Dried cranberries and pecans.

Ham And Swiss

Honey mustard and tomato.

Corned Beef

Swiss cheese and dijon mustard.

Classic Italian

Cappicola, prosciutto, salami, provolone cheese, lettuce, tomato, pickles, red onions, oil and vinegar.

Fresh Vegetable & Hummus Wrap

Hummus, avocado, lettuce, tomato, cucumber, carrots, peppers, cheddar cheese and field greens.

Greek Wrap

Feta, lettuce, tomato, cucumber, kalamata olives, peppers, hummus, red onions and carrots.

Roasted Portabello

Fresh mozzarella, pesto and roasted peppers.

Buffalo Chicken

Chicken cutlet, lettuce, carrots, tomato, bleu cheese & buffalo sauce.

Chicken Cutlet

Fresh mozzarella, basil pesto and roasted peppers.

Chicken Caesar Salad Wrap

Tuna & Avocado

Lettuce and tomato.

Tuna Club

Bacon, lettuce and tomato.

Roast Beef

Boursin cheese spread, lettuce and tomato or horseradish sauce & provolone.

Fresh Mozzarella

Fresh Mozzarella, Tomato & Pesto

Barbeque Chicken Cutlet

Cheddar cheese, bacon and lettuce and tomato.

Ham And Turkey Rachel

Coleslaw, swiss cheese and Russian dressing.

Asian Wrap

Chicken, red bell peppers, carrots, slaw, honey ginger sauce.

California Chicken

Bacon, lettuce, tomato, cheddar cheese and avocado.

Hot Panini Sandwiches \$10.50 (Minimum Of 6)

- Chicken Parm
- Meatball
- Corned Beef Rubeen
- Chicken Pesto
- Tuna Melt
- Turkey Rachel
- Turkey Apple Brie
- Chicken Fig and Goat Cheese
- Roasted Portabello

Mini Sandwich Platter

Made with fresh baked brioche rolls or wraps.

**Minimum of 12, 3 each variety.
\$4.50 each**

Gluten Free Breads Available Add \$1.00



Gourmet Platters

24 HOURS NOTICE

Gourmet Sandwich Platter

Variety of gourmet sandwiches.

\$9.50 per person - 6 person minimum

Gourmet Deli Buffet

Our own roast beef, Virginia baked ham, roast turkey, cheddar, Swiss and havarti cheeses. Served with assorted fresh baked breads and condiments. Garnished with lettuce, tomato and pickles.

\$10.95 per person - 10 person minimum

Hand Carved Roast Turkey Breast

Hand carved roast turkey breast, sliced & plattered with home made stuffing, honey mustard, cranberry sauce & mayonnaise. Served with assorted breads.

\$10.95 per person - 6 person minimum

Deli Salad Platter

Choice of 3 from following selection:

Classic chicken salad, cranberry pecan chicken salad, egg salad, tuna salad and seafood salad.

Served with lettuce and tomato and an assortment of fresh baked breads.

\$10.95 per person - 10 person minimum

Grilled Marinated Chicken

Sliced and plattered grilled chicken served with cheddar cheese, honey mustard, dill mayonnaise and French rolls.

\$9.95 per person - 6 person minimum

Blackened Chicken And Steak Platter

With grilled vegetables, french rolls and chipotle aioli.

\$15.95 per person - 10 person minimum

*Sliced Sirloin Steak

Sliced steak, caramelized onions, horseradish cream and French rolls.

\$11.95 per person - 12 person minimum

*Roast Tenderloin Of Beef

Tenderloin of beef, sliced & plattered with caramelized onions & horseradish cream sauce. Served with French rolls.

\$16.95 per person - 12 person minimum

Honey Ham Platter

Bone in spiral cut with French rolls, honey mustard and mayo.

\$9.95 per person - 12 person minimum

Poached Salmon Platter

Poached salmon with cucumber dill yogurt on a bed of greens.

\$11.95 per person - 8 person minimum



Hors d'Oeuvres

MINIMUM 2 DOZEN - 24 HOURS NOTICE

VEGETARIAN

Fresh Mozzarella, Tomato
And Basil Croustade
\$24.00 per dozen

Brie Encroute With Raspberry
\$26.00 per dozen

Harvest Goat Cheese With
Spicy Tomato Tart
\$24.00 per dozen

Traditional Potato Latkes
With Sour Cream
\$24.00 per dozen

Spanakopita
(spinach and feta in pastry)
\$24.00 per dozen

Asparagus Filo
\$26.00 per dozen

Assorted Mini Quiche
\$26.00 per dozen

Wild Mushroom Triangles
\$26.00 per dozen

Vegetable Spring Rolls With
Chili Sauce
\$22.00 per dozen

Kale Arancini
\$26.00 per dozen

Mozzarella, Tomato,
Roasted Pepper, Artichoke,
Kalamata Skewer
\$28.00 per dozen

SEAFOOD

Stuffed Mushrooms With
Crabmeat
\$29.00 per dozen

Scallops Wrapped With
Bacon
\$29.00 per dozen

Maryland Crab Cakes
With Remoulade Sauce
\$29.00 per dozen

Jumbo Shrimp Cocktail
With Cocktail Sauce And
Lemon
\$29.00 per dozen

*California Rolls With Soy,
Wasabi And Pickled Ginger
48 hours notice required
4 dozen minimum
\$36.00 per dozen



*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, poultry, fish, or eggs may increase your risk of food borne illness.



Hors d'Oeuvres

MINIMUM 2 DOZEN - 24 HOURS NOTICE

CHICKEN

Assorted Chicken Wings

BBQ, Teriyaki & Buffalo w/celery, carrot sticks, ranch or blue cheese

\$26.00 per dozen, 3 dz min.

Chicken Fingers With Honey Mustard Sauce

\$24.00 per dozen

Boneless Buffalo Chicken

Tenders with Blue Cheese Dip

\$24.00 per dozen

Mini Turkey Terrific Sandwiches

\$26.00 per dozen

Chicken Satay With Peanut Sauce

\$22.00 per dozen

Sesame Crusted Chicken Skewer With Apricot Sauce

\$26.00 per dozen

Chicken Quesedilla With Sour Cream

\$22.00 per dozen

Mini Turkey Pot Pie

\$26.00 per dozen

GRILLED FLATBREADS

- Tomato, Fresh Mozzarella and Basil
- Grilled Vegetables
- Grilled Chicken with
- Pesto and Roasted Pepper

\$29.00 each

BEEF & LAMB & PORK

Mini Beef Wellington

\$29.00 per dozen

*Beef Teriyaki

\$26.00 per dozen

Neillio's Swedish Meatballs

\$24.00 per dozen

Franks In A Blanket

\$22.00 per dozen

*Herb Crusted Lollipop Lamb Chops

\$29.00 per dozen

Mini Romanian Pastrami Sandwiches

\$26.00 per dozen

*Sliders

Cheeseburger, Chicken Parmesan, Pulled Pork, Buffalo Chicken, Portobello Mozzarella Roasted Pepper, Pesto

\$42.00 per dozen

minimum 2 dozen of each

Mini Lavash Pinwheels

Wrap Platter, Roast Beef, Turkey, Ham or Vegetable Pinwheels with Hummus

\$26.00 per dozen

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Stationary Hors d'Oeuvres

SMALL SERVES 8-12 • MEDIUM SERVES 15-20
LARGE SERVES 25-35

Cheese Tray

Imported and domestic cheeses with assorted crackers, garnished with berries and grapes.

Small \$59.00
Medium \$89.00
Large \$120.00

Artisan Cheese Platter

\$120.00 serves 18-20 ppl

Crudite And Dip

A colorful array of seasonal vegetables with hummus and ranch dip.

Small \$59.00
Medium \$89.00
Large \$120.00

Fresh Cubed Fruit & Berries

An array of seasonal fresh fruits.

Small \$59.00
Medium \$89.00
Large \$120.00

Charcuterie Board

An array of cured meats, cheeses, gerkins, apricots and nuts.

Small \$65.00
Medium \$95.00
Large \$125.00

Grilled Vegetable Platter

Seasonal vegetables, grilled and served with hummus.

Small \$59.00
Medium \$89.00
Large \$120.00

Mexican Display

Black bean dip topped with guacamole and sour cream. Served with gourmet corn chips and salsa.

Small \$59.00
Medium \$89.00
Large \$120.00

Warm Spinach Dip

Pita Chips & Croustades

\$26.00 serves 10-12 ppl

Warm Buffalo Chicken Dip

Pita Chips & Croustades

\$26.00 serves 10-12 ppl

Baked Brie

Encroute with Almonds and Apricot Jam

\$89.00 serves 15-20 ppl

Bruschetta Station

European style breads, basil pesto, roasted veggies, shaved parmesan cheese and sun dried tomato pesto.

Small \$65.00

Medium \$95.00

Large \$125.00

Mediterranean Display

Hummus, marinated artichokes, eggplant, feta, tomato and cucumber salad, kalamata olives and roasted red peppers. Served with toasted pita chips.

Small \$65.00

Medium \$95.00

Large \$125.00

Classic Antipasto

Marinated artichokes, prosciutto, salami, cappicola, provolone cheese, fresh mozzarella, eggplant, tomato, roasted peppers, olives on a bed of romaine lettuce with balsamic vinaigrette on the side and focaccia bread.

Small \$65.00

Medium \$95.00

Large \$125.00

Vegetarian Antipasto Platter

Grilled zucchini and eggplant, marinated artichoke hearts & mushrooms, roasted yellow and red peppers, aged provolone, Kalamata olives and fresh mozzarella served with focaccia bread.

Small \$65.00

Medium \$95.00

Large \$125.00





Southwestern

Chicken, *Beef Or Vegetable Burritos

Black beans, Spanish rice, salsa and cheddar cheese. Served with sour cream and avocado on the side.

\$10.50 per person - 6 person minimum

Make Your Own Classic Fajitas

12 person minimum

Roasted peppers, onions, sour cream, salsa, guacomole and flour tortillas.

Chicken - \$10.95 per person

***Beef Fajita - \$12.95 per person -
2 pp. 6 minimum each variety**

Make Your Own Tacos

Seasoned ground beef or chicken, crisp taco shells, sour cream, avocado, lettuce, tomato, shredded cheese and salsa.

\$9.95 per person – 3pp, 12 person minimum

Fish Tacos

Coleslaw, salsa, sour cream, soft shell.

\$12.00 per person





Classic Italian Specialties

HALF PAN SERVES 6-8 ADULTS
FULL PAN SERVES 12-16 ADULTS

CALZONE - 24 HOUR NOTICE

- Italian Cold Cuts
- Chicken, Broccoli and Cheese
- Meatball and Provolone Cheese
- Chicken Parmesan
- Buffalo Chicken and Cheese
- Roasted Vegetables
- Eggplant Parmesan

\$49.95 each (Serves 8-10)

LASAGNA- 24 HOUR NOTICE

Made with Fresh Pasta and Ricotta Cheese

- Cheese Lasagna
- Roasted Vegetable Lasagna
- Spinach Lasagna
- Meat Lasagna
- White Vegetable Lasagna
- Eggplant Parmesan

\$65.00 (Serves 9-12)

ENTREES

- Chicken Broccoli and Ziti
- Baked Ziti with Meatballs and Ricotta
- Sausage, Peppers and Onions
- Buffalo Chicken with Penne Pasta in a Spicy Alfredo Sauce
- Fresh Classic Cheese Ravioli with Marinara
- Spinach Ravioli with Julienne Vegetables in a Lemon Sauce
- Butternut Squash Ravioli with Sage Walnut Cream
- Penne Pasta Primavera (avail GF)
- Gourmet Baked Macaroni and Cheese with White Sauce
- Chicken Cutlet Parmesan
- Chicken Tips - Teriyaki or House Marinade

Half Pan \$65.00

Full Pan \$130.00

*Marinated Teriyaki or House Sirloin Steak Tips

Half Pan \$90.00

Full Pan \$180.00

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Roasted Turkey Dinner

(SERVES 8-10)

Our Famous Hand Carved Roast Turkey Dinner

Served with mashed potato, stuffing,
butternut squash, gravy and
cranberry sauce.

\$15.95 per person





Poultry Specialties

MINIMUM 8

Chicken With Artichokes & Lemon

Lemon, wine, garlic demiglaze sauce.

\$9.95 no sides

\$14.95 per person

Chicken Marsala

Sautéed with mushrooms, prosciutto and finished with sweet marsala sauce.

\$9.95 no sides

\$14.95 per person

California "Style" Chicken

Mushrooms, sliced tomatoes, spinach, mozzarella and white wine demiglaze.

\$9.95 no sides

\$14.95 per person

Chicken Florentine Francese

Wine, cream, spinach and mushrooms.

\$9.95 no sides

\$14.95 per person

Mediterranean Chicken

Feta, tomato, basil, olives, lemon wine sauce.

\$9.95 no sides

\$14.95 per person

Stuffed Chicken

With cranberry, quinoa and apricot.

12.95 no sides

\$16.95 per person

Chicken Roulade

Prosciutto, basil, mozzarella, roasted peppers with madeira wine sauce.

\$12.95 no sides

\$16.95 per person

Cajun Chicken Breast

With corn relish.

\$9.95 no sides

\$14.95 per person

House Marinated Grilled Chicken

\$9.95 no sides

\$14.95 per person

Chicken Parmesan

Served with Penne Pasta.

\$12.95 per person

Chicken Cutlet Marguerite

Tri-colored peppers, mozzarella cheese, and lemon garlic sauce.

\$9.95 no sides

\$14.95 per person

Grilled Chicken Kabob

\$10.95 no sides

\$15.95 per person



Seafood

MINIMUM 6



*Baked Salmon (6 Oz)

- Julienne vegetables and lemon caper sauce
- Whole grain mustard glaze
- Blackened with corn relish
- Herb Crusted

\$16.95 per person
\$11.95 no sides

Haddock
Lemon Herb Crumb (6 Oz)
\$16.95 per person
\$11.95 no sides

Cod Cakes Remolade (2 Pp)
\$11.95 no sides
\$16.95 per person

Jumbo Shrimp Scampi
With tomato, capers, scallions
and garlic wine sauce.
\$11.95 no sides
\$16.95 per person

Entrées Include Choice of 2 Sides



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Meat Specialties



MINIMUM 10 PEOPLE -
24 HOURS NOTICE

*Roast Sliced Sirloin of Beef

Red wine shallot sauce.

\$10.95 no sides

\$15.95 per person

*Roast Sliced Tenderloin of Beef

Red wine shallot sauce.

\$19.95 no sides

\$24.95 per person

*Teriyaki Or House Marinated Steak Tips

\$10.95 no sides

\$15.95 per person

Herb Crusted Roast Pork Loin With Pan Gravy

\$9.95 no sides

\$14.95 per person

À LA CARTE SIDE DISHES

Vegetable Medley

Greens Beans with bell peppers

Broccoli Crowns

Roasted Brussels Sprouts

Butternut Squash

Traditional Mashed Potato

Roast Red Bliss Potato

Rice Pilaf

\$2.95 per person

Steamed Asparagus

\$3.95 per person

Rolls with Butter

\$0.95 per person

European Bread Basket, Parmesan

Bread sticks, French and Focaccia

Bread

\$1.95 per person



Vegetarian Specialties



MINIMUM 6 PEOPLE

Butternut Squash Ravioli

With a sage and walnut cream sauce.

Half Pan \$45.00 4-6 ppl

Full Pan \$85.00 10-12 ppl

Portobello Mushroom

Stuffed with roasted vegetable gratin.

\$14.95 per person

Penne Primavera

Half Pan \$45.00 4-6 ppl

Full Pan \$85.00 10-12 ppl

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Family Style Packages

FOR HOME ENTERTAINING
24 Hours Notice

Honey Glazed Spiral Ham

(serves 8-10)

Glazed Spiral Ham (average 8 lbs.)
2 quarts red bliss mashed potato
2 quarts green beans
1 quart of pineapple raisin sauce
1 dozen fresh baked rolls & butter

\$145.00 per package

Small Whole Roasted Stuffed Turkey

(serves 8)

16-18 pound stuffed turkey
2 quarts red bliss mashed potatoes
2 quarts green beans
1 quart gravy
1 pint cranberry sauce

Choice of 1 fresh baked pie:
pumpkin, apple, pecan, blueberry

\$165.00 per package

Large Whole Roasted Stuffed Turkey

(serves 12-14)

20-22 pound stuffed turkey
3 quarts red bliss mashed potatoes
3 quarts green beans
2 quart gravy
1 pint cranberry sauce

Choice of 2 fresh baked pies:
pumpkin, apple, pecan, blueberry

\$225.00 per package

SIDE DISHES

Green Beans Almondine
Mashed Roast Red Bliss Potato
Butternut Squash
Savory Stuffing
Turkey Gravy
Pineapple Raisin Sauce
\$9.95 per quart
French Dinner Rolls
\$6.95 per dozen





Specialty Meats

FINE QUALITY MEATS,
FRESH
ROASTED ON PREMISE
WITH
UNSURPASSED FLAVOR

Boneless Roast Turkey Breast	\$13.95 per pound
Bone In Whole Turkey Breast (Averages 10 lbs, serves up to 14)	\$9.50 per pound
Whole Roasted Turkey with Stuffing & Gravy (16-18 lbs) (20-22 lbs) 48 hours notice	\$5.95 per pound
Glazed Spiral Ham with Pineapple Raisin Sauce (Average 8-9 lbs - serves 10-12)	\$9.50 per pound
Full Rack St. Louis BBQ or Oriental Ribs (Approximately 2 lbs per rack)	\$9.95 per pound
*Roast Tenderloin of Beef with Red Wine Demiglaze (Approximately 6-8 lbs) 48 hours notice	\$29.95 per pound
Beef Brisket with Caramelized Onions (Average 5-7 lbs)	\$19.95 per pound
Romanian Style Pastrami (Average 3-4 lbs, serves up to 12) 48 hours notice	\$19.95 per pound

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Sweet Endings

48 Hours Notice
GF Cookies & Cakes Available

Jumbo Cookies
\$2.50 per person

Cookies & Bars
\$2.90 per person

Assorted Bars
3.50 per person

Whoopie Pies
\$2.75 each

Black & White Cookie
\$2.75 each

Mini Cup Cakes: Rich Devils
Food Cake
\$18.00 dozen

Individual Cupcakes
\$3.95 each

Assorted Mini Pastries
A selection of miniature French pastries such as caramel pecan diamonds, lintzer squares, cream puffs, éclairs, fruit tarts and more
\$36.00 per dozen, minimum 2 dozen

Chocolate Dipped Strawberries
\$36.00 per dozen, minimum
2 dozen, 48 hours notice required

Fresh Baked Pies
Choice of apple, blueberry, pecan,
pumpkin
\$16.95 each, serves 6

Chocolate Peanut Butter Pie
\$69.95 each, 14 slices

Key Lime Pie
\$69.95 each, 14 slices

Chocolate Spooncake
\$69.95 each, 14 slices

Oreo Cookie Bash
\$69.95 each, 14 slices





Cake

Ask About Flavors
And Fillings

Snacks

Gourmet Cakes

Available in 6" \$34.95 (serves 6-8)
or 10" \$69.95 (Serves 14)

Concorde Gateau GF
Strawberry Gran Marnier Torte
Opera Gateau
Lemon Torte
NY Cheesecake Plain or Fresh Fruit
Top
Carrot Cake
Triple Chocolate Cake
Tiramisu Torte

Custom Designed

Celebration Cakes

Requires 2 days notice

Half Sheet Cake (2 layers)
\$165.00 each, serves 30 to 50

Full Sheet Cake (2 layers)
\$295.00 each, serves 50 to 100

Fee for Custom Design Cakes

Trail mix

\$2.50 per person

Granola Bars

\$1.50 per person

Baked Pretzels

\$2.50 each with mustard.

Whole Fruit

\$1.50 per person

Individual Popcorn or Chips

\$1.50 each

BEVERAGES

Assorted Soda & Diet Soda

\$1.95 each

Spring Water or

Flavored Sparkling Water

\$1.95 each

Bag of Ice

\$4.95

Assorted Bottled

Nantucket Nectars Juices

\$2.95 each



Neillio's staff is available to assist with any catering needs you may have. Our catering team will create a menu that is perfect for your event.

Each menu can be individually planned with a catering associate.

To place an order

Neillio's Gourmet Kitchen & Catering
Phone: 781-861-8466

Email your order

To: catering@neillioscatering.com

Order online at

www.neillioscatering.com

Pricing

Does not include sales tax and are subject to change due to market flex.

Utensils

Paper goods, plastic utensils, paper table covers are available for a minimal fee.

Linens and chafing dishes are available upon request. Nominal fees apply.

Ordering

We require a 24 hour notice on all catering orders. We will try to accommodate any same day orders. Late orders will be charged fee of \$25.00.

Deposits

A credit card is required when an order is placed. We require 24 hours notice on all cancellations. Any orders cancelled within 24 hours will be charged in full.

Delivery

\$60.00 minimum order required for all deliveries.

Nominal fee on all deliveries

Allow 30-minute window for deliveries

Delivery Schedule

Monday - Friday 7:00 a.m. to 6:00 p.m.

Saturday 8:00 a.m. to 5:00 p.m.

Sunday Open for Special Event Catering

Terms

Payment upon delivery. Corporate accounts are available. We accept all major credit cards.



Before placing your order, please inform us if a person in your party has a food allergy