GOURMET CATERING

SOCIAL & BUSINESS

EVENTS LARGE & SMALL

DELIVERY & FULL SERVICE

ORDER ONLINE

NEILLIO'S

GOURMET KITCHEN & CATERING



WELCOME

Welcome to Neillios Gourmet Kitchen & Catering, where culinary excellence meets exceptional service. Founded by Kevin O'Neill, a graduate of the Culinary Institute of America, Neillios began as a small storefront café in East Arlington in 1998. Driven by a passion for exceptional food and personalized service, we later moved to our current home in Lexington to grow our thriving catering operation.

Today, Neillios is proud to be one of the area's leading takeout and full-service catering providers, known for a menu that blends timeless favorites with modern food trends. Whether you're planning an intimate gathering or a large-scale event, our team is committed to using only premium ingredients and delivering the highest standards in both flavor and hospitality.

Let us bring the Neillios experience to your next meal or event. Call us at: 781-861-8466 or email at: catering@neillioscatering.com

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BREAKFAST

MINIMUM OF 6

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

per person $18.95

Traditional Breakfast
Scrambled eggs, home fries, bacon or sausage, fruit salad, bagels with cream cheese, breakfast juice, coffee and paper goods.

per person $23.95

Quiche Combination
Fresh baked quiche, fruit salad, croissants, breakfast juices and coffee. per person $22.95

Breakfast Sandwich
Two eggs and cheese on a bagel with bacon, ham, or sausage. per person $7.95

gf add $1.00

Healthier Breakfast Sandwich
Wheat English muffin, egg white, turkey sausage and cheese.

per person $8.95

gf add $1.00

Breakfast Burrito
Eggs, green peppers, salsa, onions, bacon and cheese. per person $10.95

Healthier Breakfast Burrito
Egg white, turkey sausage, avocado, tomato, wheat wrap. per person $12.95

Breakfast Platter
An assortment of muffins, Danish, bagels, crumb cake and croissants, cream cheese, butter and jam. per person $6.50

Gluten Free Pastry Platter per person $8.50
An assortment of muffins, Danish, bagels, & coffee rolls.

Bagel & Cream Cheese Platter
Assorted bagels, cream cheese, butter and jam. per person $4.95

Breakfast Smoked Salmon Platter*
Smoked salmon, tomatoes, red onions and cucumbers, herb cream cheese and assorted bagels.

10 person minimum per person $16.95

French Toast Combination per person $21.95
Bacon, sausage, fresh fruit, orange juice, & coffee.

Brioche French Toast
Maple syrup and strawberries. per person $8.95

*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.

BREAKFAST

MINIMUM OF 6

Quiche serves 6-8 people $30.00

- Quiche Lorraine
- Spinach and Mushroom
- Ham, Asparagus and Havarti Dill
- Tomato and Zucchini, Feta

Gluten Free Flourless Quiche
Same selection as regular quiche above.
serves 6-8 people $30.00
serves 9-12 people $55.00

Fresh Fruit Salad
Pineapple, honeydew, cantaloupe, red grapes, strawberries.
gf, per person $4.95

Fresh Berries Bowl
Blueberries, strawberries, blackberries.
gf, per person $7.95

Individual Yogurt
Assorted flavors. each $3.50

Greek Yogurt with House-Made Granola and Fresh Berries per person $8.50

Breakfast Parfait
Greek Yogurt, house-made granola, fresh fruit. each $8.95

Sides minimum 6

- Homefries $3.95
- Bacon $4.95
- Pork or Turkey Sausage $4.95
- Scrambled Eggs 2 for $4.95
- Hard Boil Eggs $1.50
- Granola Bars $3.95

Fresh Brewed Coffee, Decaf or Hot Tea
Box of Jo $30.00
For 20 people or more, per person $3.50
Pump pot $35.00

Breakfast Juices per person $3.50

- Orange, Cranberry or Apple

Bottled Water, Still or Sparkling per person $2.50

SALADS

SMALL SERVES 8, MEDIUM SERVES 15
LARGE SERVES 25

Classic Garden Salad
Field greens, romaine, tomato, cucumber, carrots, bell pepper, pickled onions, Spanish olives, cabbage. (gf)

Caesar Salad
Crisp romaine, shaved Parmesan, croutons and our Caesar dressing.

Small bowl $34
Medium bowl $69
Large bowl $119
Dinner size serves 1 $9.95

Greek Salad
Romaine mix, tomato, feta, cucumber, carrots, kalamata olives, red peppers, pickled onions, pepperoncini. Red wine vinaigrette. (gf)

Classic Spinach
Hard boiled eggs, mushrooms, bacon,tomato, Swiss, balsamic. (gf)

Strawberry Spinach Salad
Baby spinach, strawberries, feta, candied pecans, golden raisins, dried fig. Balsamic vinaigrette. (gf)

Goat Cheese Salad
Field greens, dried cranberries, candied pecans. Balsamic vinaigrette. (gf)

Caprese Salad
Tomatoes, sliced fresh mozzarella, basil, salt, pepper, drizzled with balsamic glaze.

Small bowl $45
Medium bowl $85
Large bowl $145
Dinner size serves 1 $13.95

Add protein to any of above salads

- Chicken per person $6.95
- Salmon per person $9.95
- Shrimp per person $9.95
- Steak per person $9.95

BOWLS

Please ask about selections as they change frequently

Cobb Salad Bowl
Romaine, field greens, chicken, bacon, hardboiled egg, shredded mozzarella, tomato, cucumber, pickled onions, red cabbage, crispy onions, dried cranberries, croutons. Blue cheese dressing. (gf)

Entree Portions / per person $15.95

Fiesta Chicken Bowl
Romaine, chicken, olives, corn, scallion, black beans, tomato, guacamole. Ranch dressing.

Entree Portions / per person $15.95

Shrimp Caesar Salad Bowl
Crisp romaine, shaved Parmesan, croutons, grilled shrimp, Caesar dressing.

Entree Portions / per person $16.95

Asian Bowls
Romain mix, quinoa & wild rice mix, carrots, tomatoes, cucumber, red cabbage, snap peas, Japanese radish & toasted almonds, honey ginger dressing.

Fall Bowls
Field greens, roasted root vegetables, green apples, shaved brussels sprouts, bell pepper, cabbage, pickled red onions, carrots, wild rice mix. Maple mustard dressing.

Grilled Mango Bowls
Mixed greens, grilled salmon, quinoa & wild rice mix, peas, bell pepper, mango & pineapple salsa, pickled red onion, tomatoes, grilled asparagus, red cabbage, carrots, avocado & citrus vinaigrette.

With Chicken each $15.95
With Shrimp each $16.95

SOUP COMBOS

Soup & Quiche Combo

Soup & Salad Combo

Soup & Sandwich Combo

Small serves 8-10 $120
Medium Serves 12-14 $180
Large Serves 16-18 $240

PASTA SALADS

SMALL SERVES 8, MEDIUM SERVES 15
LARGE SERVES 25

Classic Macaroni Salad
Celery, red & green peppers, carrots, mayo.

Twist Pasta Salad
Fresh vegetables and basil vinaigrette.

Red Bliss Potato Salad
Celery, carrots, red onions and mayo. (gf)

Neillio's Coleslaw

Small bowl $35
Medium bowl $65
Large bowl $105

Gourmet Penne
Sundried tomato, artichoke, spinach,
red peppers, vinaigrette, basil, feta.

Cheese Tortellini Salad
With basil, sundried tomatoes, Parmesan.

Mediterranean Orzo
Feta, cucumber, tomatoes,
kalamata olives, lemon, olive oil.

Asian Noodles
Linguine, carrots, red peppers, scallions,
peas, sesame dressing.

Small bowl $40
Medium bowl $75
Large bowl $125

Gazpacho Salad
Cucumber, tomatoes, peppers, red onion and
diced provolone, vinaigrette. (gf)

Fresh Fruit Salad
Melons, pineapple, grapes and berries. (gf)

Quinoa Salad Tabouli Style
Tomato, onion, garbanzo beans, parsley,
lemon and olive oil. (gf)

Grilled Vegetable Salad
Tomato, asparagus, red onion, bell pepper,
carrots, summer squash, zucchini. (gf)

Broccoli Crunch Salad
Red onion, bacon, cranberries, Sun Flower Seeds, Pepitas. (gf)

Roasted Butternut Squash
Cranberries, Honey, Mayo & Cider Vinaigrette. (gf)

Small bowl $48
Medium bowl $85
Large bowl $150

SOUPS

Made fresh everyday. Ask about our daily selection.

- Chicken Noodle
- Tomato Bisque
- Broccoli and Cheddar
- Minestrone
- Matzah Ball Soup
- Butternut Squash Bisque
- Vegetarian Lentil — serves 16 cups (8 bowls), $64.95

- Turkey Stew
- Clam Chowder
- Beef Stew — serves 16 cups (8 bowls), $79.95

Chili Bar
Sour cream, scallions, shredded cheddar cheese, tortilla chips, cornbread. 8 person minimum / per person $12.95

LUNCH PACKAGES

MINIMUM OF 6

EXECUTIVE LUNCH PLATTERS

- Gourmet Sandwich Platter
- Choice of Chips, Salad or Pasta Salad
- Choice of Cookie or Assorted Brownie Bar
- Assorted Beverages
- Paper Goods — per person $22.95

BOXED LUNCH

Gourmet Sandwich, with Potato Chips, Fresh Baked Cookie and Beverage. per person $22.95

Substitute Potato Chips with Pasta or Garden Salad. per person $23.95

SALAD LUNCH

Choice of Individual Salad, Chips, Cookie and Beverage. per person $22.95

- Garden Salad, with or without Chicken
- Caesar Salad, with or without Chicken
- Cobb Salad
- Strawberry Spinach Salad
- Asian Chicken Salad
- Salmon Caesar
- Greek Salad with or without Chicken
- Caprease Salad

SANDWICH PLATTER

MINIMUM 6 SANDWICHES: $13.95 EA., GF: ADD $1.00

Hand Carved Turkey Terrific
Turkey, stuffing, mayo, cranberry.

Roast Turkey
Cranberry and mayo.

Turkey Club
Bacon, lettuce and tomato.

Chicken, Avocado & Cheddar
Lettuce and tomato.

Chicken with Boursin
Red roasted peppers, caramelized onions, greens, balsamic glaze.

Ham & Swiss
Honey mustard, lettuce and tomato.

Classic Italian
Capicola, prosciutto, salami, provolone cheese, lettuce, tomato, pickles, red onions, oil and vinegar.

California Chicken
Bacon, lettuce, tomato, cheddar, avocado.

Chicken, Cheddar, Bacon
Lettuce, Tomato.

Ham with Brie & Apple
Honey mustard and lettuce.

Corned Beef & Swiss
Swiss cheese and Dijon mustard.

Roast Beef
Boursin cheese, lettuce and tomato.

Chicken Caesar Salad Wrap
Romaine and shaved Parmesan.

Chicken Cutlet
Fresh mozzarella, basil pesto and roasted peppers.

Classic Chicken Salad
Lettuce and tomato.

Gourmet Chicken Salad
Dried cranberries, pecans and lettuce.

Tuna & Avocado
Lettuce and tomato.

Tuna Club
Bacon, lettuce, tomato.

BUILD YOUR OWN BURGER BAR

8oz. lean ground beef, lettuce, pickles, tomato, onions, cheddar cheese, brioche rolls, bacon, ketchup, mustard and mayonnaise with chips or potato salad.

Minimum 6 / per person $16.95

SANDWICH PLATTER

MINIMUM 6 SANDWICHES: $13.95 EA., GF: ADD $1.00.

VEGETARIAN OPTIONS

Fresh Mozzarella
Fresh Mozzarella, Tomato and Pesto. (vg)

Falafel Wrap
Hummus, field greens, tomato, red onion, cucumber & tahini. (vg)

Fresh Vegetable & Hummus Wrap
Hummus, avocado, lettuce, tomato, cucumber, carrots, peppers, cheddar, field greens. (vg)

Mediterranean Vegetable Wrap
Feta, lettuce, tomato, cucumber, kalamata olives, peppers, hummus, red onions and carrots. (vg)

MINI SANDWICH PLATTER

On Fresh Brioche Rolls or Wraps, 3 of each variety.
minimum of 6 / each $6.50

HOT PANINI SANDWICHES

$15.95 each

Chicken Parmesan
Breaded chicken breast, marinara sauce, mozzarella cheese.

Meatball
House made meatballs, marinara sauce, mozzarella cheese.

Eggplant Parmesan
Breaded eggplant, marinara sauce, mozzarella cheese.

Grilled Vegetable Wrap
Roasted eggplant, zucchini, carrots, peppers, onion, cheddar cheese, balsamic glaze. (vg)

Chicken Pesto
Chicken breast, tomato, pesto & provolone cheese.

Tuna Melt
Swiss cheese & tomato.

Roasted Portobello
Fresh mozzarella, roasted tomatoes & pesto.

Corned Beef Reuben
Swiss cheese, Russian dressing & sauerkraut.

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

Rachels
Swiss cheese, Russian dressing & coleslaw with coice of Corned Beef, Turkey, Pastrami or Roast Beef.

Cuban
Roast pork, ham, swiss, cole slaw, pickles, mustard, French bread.

Santa Fe
Chicken, bacon, tomato, chipotle mayo, pepper jack cheese, Italian roll.

Vermonter
Turkey, ham, cheddar, apple, honey mustard, multigrain.

Tuscan Roast Beef
Provolone, roasted peppers, Bermuda onions, horseradish cream, ciabatta.

PLATTERS

REQUIRES 24 HOUR NOTICE

Classic Deli Buffet

Our own roast beef, Virginia baked ham, roast turkey, cheddar, Swiss and provolone with mustard, mayo, honey mustard, lettuce, tomato and pickles, assorted breads.

10 person minimum per person $15.95

Deli Salad Platter

Choice of 3 from following selection:

- Classic chicken salad
- Cranberry pecan chicken salad
- Egg salad
- Tuna salad
- Seafood salad

Lettuce and tomato. Assorted breads.

10 person minimum / per person $15.95

Hand Carved Roast Turkey Breast Platter

Turkey breast, stuffing, honey mustard, cranberry and mayonnaise. Assorted breads.

6 person minimum / per person $15.95

Grilled Marinated Chicken

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

6 person minimum / per person $14.95

Blackened Chicken & Steak Platter*

Caramelized onions, grilled vegetables, Chipotle Aioli, French rolls.

10 person minimum / per person $18.95

Poached Salmon Platter

Cucumber dill yogurt, orzo salad.

6 person minimum / per person $18.95

Roast Tenderloin of Beef*

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

12 person minimum / per person $24.00

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SOUTHWESTERN

Burritos: Chicken, Beef or Vegetable

Black beans, Spanish rice, salsa and cheddar cheese, sour cream and avocado on the side.
Minimum 6

- Chicken / Vegetable — per person $14.95
- Beef — per person $15.95

Classic Fajitas

Roasted peppers, onions, sour cream, salsa, guacamole and flour tortillas.
2 per person, minimum 12 (6 each variety)

- Chicken — per person $14.95
- Beef Fajita* — per person $15.95

Make Your Own Tacos

Seasoned ground beef or chicken, taco shells, sour cream, avocado, lettuce, tomato, shredded cheese and salsa.
3 per person, minimum 12 — per person $14.95

Available with Impossible Meat (vg)

Minimum 6 — per person $17.95



HORS D'OEUVRES

MINIMUM 2 DOZEN ▪ REQUIRES 24 HOUR NOTICE

VEGETARIAN

Fresh Mozzarella, Tomato & Basil Croustade
Vine ripe tomatoes, fresh mozzarella, basil & garlic.
per dozen $30.00

Traditional Potato Latkes
Pan seared shredded potatoes seasoned with scallions, herbs & spices, served with sour cream. per dozen $30.00

Spanakopita
Spinach, feta cheese, flaky phyllo dough. per dozen $30.00

Assorted Mini Quiche
Bite-sized savory crusts filled with assorted vegetables. per dozen $27.00

Wild Mushroom Triangles
Mushroom duxelles, flaky phyllo dough. per dozen $27.00

Vegetable Spring Rolls
Fresh vegetables wrapped in rice paper, lightly fried to golden brown served with a sweet chili sauce. per dozen $30.00

Vegetable Pinwheel Wraps with Hummus
Fresh seasonal vegetables, soft lavash wrap, fresh basil. per dozen $30.00

Fresh Mozzarella, Tomato & Basil Skewer
Laced with balsamic glaze. per dozen $34.00

Zucchini Fritters
Roasted red peppers, hummus dip. (gf)(vg)
per dozen $32.00

Impossible Meatballs
Served with Marinara. (vg) per dozen $38.00

Stuffed Mushrooms
With Spinach. (vg) per dozen $34.00

Crispy Falafel Bites
With Tzatiki Sauce or hummus. per dozen $32.00

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HORS D'OEUVRES

MINIMUM 2 DOZEN ▪ REQUIRES 24 HOUR NOTICE

SEAFOOD

Stuffed Mushrooms with Crabmeat
Flaky crabmeat, domestic mushrooms,
topped with hollandaise sauce. per dozen $36.00

Scallops Wrapped with Bacon
Tender sea scallops
wrapped in sweet maple bacon. per dozen $48.00

Maryland Crab Cakes with Remoulade Sauce
Flaky fresh crabmeat, lightly seasoned, sautéed.
per dozen $42.00

Jumbo Shrimp Cocktail
with cocktail sauce & lemon. per dozen $42.00

Grilled Jerk Shrimp Skewer
with pineapple and red pepper. per dozen $48.00

Hand Made California Rolls*
with fresh seafood, nori, sushi rice, soy,
wasabi & pickled ginger. Requires 48 hour notice,
4 dozen minimum. per dozen $42.00

Sushi Platter
Spicy Tuna roll, Salmon Sashimi,
Philadelphia Roll, Rainbow Roll. per dozen $42.00

CHICKEN

Assorted Chicken Wings
BBQ, teriyaki and buffalo w/celery, carrot,
ranch or blue cheese, 3 dozen min. per dozen $36.00

Chicken Fingers
Tender chicken breast, breaded, lightly fried,
served with honey mustard sauce. per dozen $36.00

Boneless Buffalo Chicken Tenders
Tossed in Neillio's spicy sauce,
served with blue cheese dip. per dozen $36.00

Chicken Satay with Peanut Sauce
Sweet teriyaki marinated chicken breast,
served with peanut sauce. per dozen $30.00

Sesame Crusted Chicken Skewer
Breaded tender chicken breast
served with apricot ginger sauce.
per dozen $36.00

HORS D'OEUVRES

MINIMUM 2 DOZEN ▪ REQUIRES 24 HOUR NOTICE

BEEF / LAMB / PORK

Mini Beef Wellington
Tenderloin of beef, mushroom duxelles, buttery puff pastry.
per dozen $42.00

Beef Teriyaki*
Marinated beef, roasted & skewered. per dozen $42.00

Neillio's Swedish Meatballs
All beef meatballs in a tangy sauce. per dozen $36.00

Herb Crusted Lollipop Lamb Chops*
Fresh herb & mustard rubbed roasted chops.
16 chops $65.00

Mini Turkey Terrific Sandwiches
Fresh roasted turkey, herb stuffing, cranberry & mayonnaise.
per dozen $34.00

Mini Romanian Pastrami Sandwiches
Thinly sliced, slow roasted pastrami, Swiss cheese, spicy mustard. per dozen $34.00

Mini Pinwheel Wraps
Hand-carved roast beef, turkey and ham, field greens, soft lavash wrap. per dozen $34.00

Mini All Beef Franks in a Blanket per dozen $34.00
with Mustard. (Beef / Pork / Lamb)

Sliders*

- Cheeseburger, lettuce and tomato
- Chicken Parmesan
- Cuban
- Pulled Pork
- Buffalo Chicken, carrots and celery
- Portabello, Mozzarella, Pesto Roasted Pepper

Minimum 2 dozen of each per dozen $42.00

GRILLED FLATBREADS

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

3 each $39.00

HORS D'OEUVRES

REQUIRES 24 HOUR NOTICE

STATIONARY HORS D'OEUVRES

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

Grilled Vegetable Platter
Seasonal vegetables, hummus.

Fresh Sliced Fruit & Berries
An array of seasonal fresh fruits.

Neillio's Fiesta Dip Board
Chipotle chicken, seasoned black beans, fire roasted corn, guacamole, lime-cumin sour cream, pico de gallo, shredded Mexican cheese. Blue & yellow corn tortilla chips. .

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

small $59.00
medium $89.00
large $120.00

Cheese Tray
Imported and domestic cheeses with crackers, berries and grapes.

Mediterranean Display
Hummus, artichokes, eggplant, feta, stuffed grape leaves tomato and cucumber salad, kalamata olives and roasted red peppers. Toasted pita chips.

Classic Antipasto
Artichokes, prosciutto, salami, cappicola, provolone cheese, fresh mozzarella, eggplant, tomato, roasted peppers, olives, romaine, balsamic, focaccia bread.

Vegetarian Antipasto Platter
Grilled zucchini and eggplant, artichoke hearts, mushrooms, roasted yellow and red peppers, provolone, Kalamata olives, fresh mozzarella, focaccia bread.

small $75.00
medium $110.00
large $150.00

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HORS D'OEUVRES

REQUIRES 24 HOUR NOTICE

Charcuterie Board
Cured meats, cheeses, gherkins, apricots and nuts.

Artisan Cheese Platter
Fine aged domestic & imported cheese
with artisanal crackers.

serves 18-20 people **$195.00**

Warm Buffalo Chicken Dip
Pita chips and croustades.

Warm Spinach with Artichokes Dip
Toasted pita chips and croustades.

Salsa and Guacamole
Toasted pita chips and croustades.

Classic Hummus
Toasted pita chips and croustades.

serves 10-12 people **$40.00**

DIETARY PREFERENCES

During holiday seasons we offer special menus that cater to specific religious holidays.

Please make sure to inform us of any and all restrictions or concerns when placing your order.

NEILLIO'S
GOURMET KITCHEN & CATERING



NEILLIO'S SPECIALTIES

REQUIRES 24 HOUR NOTICE

CALZONE

- Italian Cold Cuts Calzone
- Chicken, Broccoli and Cheese Calzone
- Meatball and Provolone Cheese Calzone
- Chicken Parmesan Calzone
- Buffalo Chicken and Cheese Calzone
- Roasted Vegetable Calzone
- Eggplant Parmesan Calzone
- Sausage, Pepper and Onion Calzone

serves 4-6 people $35.00
serves 8-10 people $60.00

LASAGNA

Made with Fresh Pasta and Ricotta Cheese.

- Cheese Lasagna
- Roasted Vegetable Lasagna
- Spinach Lasagna
- Meat Lasagna

serves 9-12 people $79.00

- Eggplant Parmesan

serves 9-12 people $79.00



NEILLIO'S SPECIALTIES

REQUIRES 24 HOUR NOTICE

ENTREES

SERVES 10-14

- Penne Pasta Primavera
  (available gf, v)
- Gourmet Baked Macaroni and Cheese
  with White Sauce. (v)
- Sausage, Peppers and Onions (gf)
- Baked Ziti with Meatballs and Ricotta
- Chicken Broccoli and Ziti
- Butternut Squash Ravioli
  Sage wine cream sauce with pecans. (v)
- Spinach Ravioli with Julienne Vegetables
  in a Lemon Sauce.. (v)
- Buffalo Chicken with Penne Pasta
  in a Spicy Alfredo Sauce
- Fresh Classic Cheese Ravioli
  with Marinara Sauce. (v)
- Cauliflower Gnocchi
  Tomato, onion, peas, asparagus, herbs, wine sauce. (gf, df)

$120.00

- Chicken Marsala
- Lemon Chicken with Artichokes
- Marinated Chicken Tips (gf)
- Chicken Cutlet Parmesan
- Eggplant Rollantini

$145.00

- Sirloin Steak Tips* (gf)
  House Marinated.

$175.00

POULTRY

MINIMUM 6

Chicken with Artichokes
with lemon wine, garlic sauce.

à la carte **$14.00**
with two sides **$21.00**

Chicken Marsala
with mushrooms, prosciutto,Marsala wine sauce.

à la carte **$14.00**
with two sides **$21.00**

California "Style" Chicken
Mushrooms, tomatoes, spinach, mozzarella, white wine sauce.

à la carte **$14.00**
with two sides **$21.00**

House Marinated Grilled Chicken (gf, df)

à la carte **$13.00**
with two sides **$20.00**

Chicken Parmesan
Served with penne pasta.

per person **$18.00**

Chicken Cutlet Marguerite
Tri-colored peppers, mozzarella cheese, lemon garlic sauce.

à la carte **$14.00**
with two sides **$21.00**

Grilled Chicken Kabob (gf, df)
Marinated chicken with peppers and onions.

à la carte **$15.00**
with two sides **$22.00**

Chicken Stir Fry
Honey teriyaki, broccoli, bell peppers, carrots, zucchini.

à la carte **$15.00**
with two sides **$22.00**

POULTRY

MINIMUM 6

NEILLIO'S FAMOUS HAND-CARVED ROAST TURKEY DINNER

Served with mashed potato, stuffing, butternut squash, gravy and cranberry sauce. per person $24.95



SIDE DISHES

Choice of 2 Side Dishes with Entree. a la carte $3.95

- Vegetable Medley
- Green Beans with Bell Peppers
- Red Bliss Mashed Potatoes
- Traditional Herb Stuffing
- Oven Roasted Red Bliss Potatoes
- Rice Pilaf
- Macaroni and Cheese

à la carte $4.95

- Roasted Asparagus
- Roasted Brussel Sprouts
- Butternut Squash

SEAFOOD

MINIMUM 6

Baked Salmon*

Choice of

- Herb-crusted.
- Julienned vegetables with lemon caper sauce.
- Cajun with corn relish
- Grilled with lemon

à la carte **$17.00**
with two sides **$24.00**

Lemon Crumb Haddock

Fresh haddock coated with lemon panko crumbs.

à la carte **$15.00**
with two sides **$22.00**

Jumbo Shrimp Scampi

With fresh fettuccine.

5 pieces per person **$23.00**

with two sides **$25.00**



VEGETARIAN SPECIALS

MINIMUM 6

Roasted Portobello Mushroom (vg)
Stuffed with roasted vegetable gratin.
à la carte $13.00
with two sides $21.00

Sundried Tomato & Spinach with Polenta Cakes (v, gf)
Pan seared polenta cakes topped with sauteed mushrooms and fresh basil marinara sauce.
à la carte $13.00
with two sides $21.00

Lentil & Quinoa Stuffed Peppers (vg)
per person $13.00
with two sides $21.00

Roasted Cauliflower Steaks (vg)
Roasted pepper salsa.
per person $13.00
with two sides $21.00

Roasted Vegetable Lasagna
Fresh julienned vegetables, gluten free pasta, vegan ricotta and mozzarella cheese, marinara sauce. (vg, gf)
per person $14.00
with two sides $22.00

DIETARY PREFERENCES

At Neillio's we prepare everything to order and therefore we are able to accommodate most dietary preferences or restrictions from vegetarian, vegan, gluten free, soy, dairy and nut free.

NEILLIO'S
GOURMET KITCHEN & CATERING

BEEF / PORK

MINIMUM 10 ▪ REQUIRES 24 HOUR NOTICE

Roast Sliced Tenderloin of Beef*
Red wine shallot sauce.

a la carte $32.95
with two sides $39.95

Teriyaki or House Marinated Steak Tips*

a la carte $15.95
with two sides $22.95

Apricot Glazed Roast Pork Loin with Pan Gravy

a la carte $13.95
with two sides $20.95

BREADS

French Rolls with Butter	per person $1.00
Corn Bread	per person $2.50
Garlic Bread Loaf	serves 4-6 people $8.95
Gluten Free Dinner Rolls	per person $1.50



FAMILY STYLE PACKAGES

FOR HOME ENTERTAINING ▪ REQUIRES 24 HOUR 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.
- Choice of 1 fresh baked pie: Apple Blueberry, Pecan, Pumpkin.

per package $185.00

Medium 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: Apple Blueberry, Pecan, Pumpkin.

per package $210.00

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: Apple Blueberry, Pecan, Pumpkin.

per package $295.00

FAMILY STYLE SIDE DISHES

- Red Bliss Mashed Potatoes
- Oven Roasted Potatoes
- Savory Stuffing
- Rice Pilaf
- Vegetable Medley
- Macaroni & Cheese

per quart $12.95

- Green Beans Almondine
- Roasted Brussel Sprouts
- Butternut Squash
- Roasted Asparagus

per quart $14.95

SPECIALTY MEATS

REQUIRES 24 HOUR NOTICE

Boneless Roast Turkey Breast per pound $19.95
(Half breast, 3-4 lbs average, serves 10)

Whole Roasted Stuffed Turkey per pound $7.95
with traditional stuffing & pan gravy.
(16-18 lbs, serves 8-10) (20-22 lbs, serves 12-14)
48 hours notice.

Whole Glazed Spiral Cut Ham per pound $11.95
with pineapple raisin sauce.
(Average 8-9 lbs - serves 10-12)

St. Louis BBQ Ribs per pound $12.95
Full rack. (approximately 2 lbs per rack)

Roast Tenderloin of Beef* per pound $39.95
with red wine demiglaze
(Approximately 6-8 lbs) 48 hours notice

Braised Beef Brisket per pound $24.95
with caramelized onions, pan gravy.
(Average 5-7 lbs)

Romanian Style Pastrami per pound $24.95
(Average 3-4 lbs, serves up to 12) 48 hours notice.

*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.



SWEET ENDINGS

REQUIRES 48 HOUR NOTICE

Jumbo Cookies — per person $2.50

Cookies & Bars — per person $3.50

Assorted Bars — per person $3.95

Whoopie Pies — each $2.95

Black & White Cookie — each $3.50

Mini Cup Cakes:
Chocolate and vanilla white buttercream. — dozen $30.00

Individual Cupcakes — each $4.50

Assorted Mini Pastries
A selection of miniature French pastries such as lemon tart, fresh fruit tart, dark chocolate mousse cup, white chocolate mousse cup, éclair, etc. — dozen $48.00

Chocolate Dipped Strawberries — dozen $59.00
Minimum 2 dozen, 48 hours notice required.

Fresh Baked Pies:
Apple, blueberry, pecan, pumpkin.
Whole pie – serves 6-8 — $22.00
per slice $5.50

Chocolate Spooncake
Whole pie – serves 14 — $85.00
per slice $5.95

Key Lime Pie
Whole pie – serves 14 — $85.00
per slice $5.95

Assorted Candy Platter
Chocolate & Peanut M&Ms, Gummi Bears, Swedish Fish, Malted Milk Balls, Skittles, Sour Patch Watermelon.
6 person minimum /per person $5.95

GLUTEN FREE

Cookie & Bar Platter — per person $5.95

Chocolate Chip Cookie — each $5.50

Brownie — each $5.50

Triple Chocolate Cake — each $7.95

Assorted Mini Pasteries
minimum 2 dozen / dozen $55.00

Fresh Fruit Skewers
Seasonal melons, grapes and berries.
minimum 2 dozen / dozen $30.00

SWEET ENDINGS

REQUIRES 48 HOUR NOTICE

GOURMET CAKES

- Concorde Gateau GF
- Lemon Torte
- NY Cheesecake Plain or Fresh Fruit
- Carrot Cake
- Triple Chocolate Cake

6 Inch – Serves 6-8 $55.00
10 Inch – Serves 14 $85.00

SNACKS

Trail mix per person $2.50

House-made Granola Bars per person $3.95

Individual Popcorn or Chips each $1.95

Deep River Chips each $2.50

D'Vash Date Superfood Bar each $2.50

- Pistachio
- Cacao Peanut Butter
- Cacao

BEVERAGES

Soda, Diet Soda, Flavored Seltzer Water, Bottled Spring Water each $2.50

Assorted Iced Tea, Nantucket Nectar Juices, each $3.50

Bag of Ice each $15.00

ORDERING INFORMATION

Here to help:
Neillio's catering team is available to assist with any catering need you may have, and will work with you to create a menu that is perfect for your event and guests.

Orders may be placed via phone, email or online:
- Phone: 781-861-8466
- Email: catering@neillioscatering.com
- Online: www.neillioscatering.com

Office Hours:
Monday - Friday, 7am-4pm
Saturday, 8am-3pm

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

Utensils are available for a nominal fee:

Linens	Market
Disposable Chafing Dishes	$19.95
Paper Goods	$1.50
Plastic Serving Utensils	$1.25
Paper Table Covers	$5.95 ea

Delivery:
$60.00 minimum order required for all deliveries.
Nominal fee on all deliveries Please 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

Pricing:
Does not include sales tax and are subject to change due to market flex. Price changes may not be reflected on printed or web menus.

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

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

Food Allergies:
At Neillio's, we create all type of foods that contain nuts, peanuts, tree nuts, fish and shellfish, wheat, soy and egg. While we are sensitive that some of your guests may have allergies, and take care and precautions in preparing your food, we cannot guarantee that there will not be cross contamination with these products. Please be aware of these risks and note that we will not except liability of such cross contamination.

Neillio's Gourmet
Kitchen and Catering

53 Bedford Street,
Lexington, MA 02420

781-861-8466
catering@neillioscatering.com
www.neillioscatering.com

Order Online

NEILLIO'S
GOURMET KITCHEN & CATERING