



Neillio's

GOURMET KITCHEN & CATERING

Catering Menu

p. 781-861-8466

f. 781-863-8400

53 Bedford Street, Lexington, MA 02420

www.neillioscatering.com



Breakfast

Continental Breakfast

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

\$10.95 per person

Traditional Breakfast

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

\$14.95 per person

French Toast Combo

Thick cut brioche french toast with bacon and sausage, fruit salad, breakfast juice and fresh brewed coffee.

\$12.95 per person

Quiche Combination

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

\$13.95 per person

Breakfast Sandwich

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

\$4.95 per person

Breakfast Burrito

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

\$5.95 per person

Breakfast Platter

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

\$3.95 per person

Bagel & Cream Cheese Platter

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

\$2.50 per person

Breakfast Smoked Salmon Platter

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

\$8.95 per person

Brioche French Toast

With Maple Syrup and Strawberries.

\$4.95 per person, 2 pieces per person

Pancakes with Maple Syrup and Butter

\$3.95 per person

with Strawberries \$4.95 per person

Fresh Sliced Fruit Platter

sm. \$35.00

med. \$60.00

lg. \$85.00

Fresh Fruit Salad

Pineapple, honeydew, cantaloupe, red grapes and strawberries.

\$3.50 per person

Quiche

(serves 6-8 people)

*Quiche Lorraine with Sautéed Onions & Bacon

*Spinach & Mushroom

*Ham, Asparagus & Havarti Dill

*Tomato & Zucchini with Feta & Basil

*Goat Cheese with Caramelized Onion & Roasted Peppers

\$14.95 each

A la Carte Sides

Bacon (3 slices)

\$2.95 per person

Sausage (3 links)

\$2.95 per person

Scrambled Eggs (2)

\$2.95 per person

Homefries

\$2.95 per person

Whole Fresh Fruit

\$1.50 per person

Granola Bar

\$1.50 each

Individual Yogurt (assorted flavors)

\$2.25 each

Yogurt with Granola & Fresh Berries

\$3.50 per person

Breakfast Parfait with yogurt, granola, and fresh fruit

\$4.25 each

Hot Beverages

\$2.25 per person or \$22.00 carafe (one and a half cups per person)

Fresh Brewed Viennese

Coffee or Decaf

Steaming Hot Tea

Delicious Hot Chocolate

Nantucket Nectar Breakfast Juices

\$2.25 per person

Chilled Bottled Water

\$1.75 per person

Turkey Terrific

**Featured on
Boston.com**



Gourmet Sandwiches

7⁹⁵

Hand carved Turkey Terrific

Fresh roasted turkey, stuffing, cranberry and mayonnaise

Roast Turkey & Apple

Granny smith apple, cheddar cheese, honey mustard and lettuce

Sundried Tomato Turkey

Fresh roasted turkey with sundried tomato pesto, asiago cheese, caramelized onions and lettuce

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

Tuna & Avocado

Lettuce and tomato

Tuna Club

Bacon, lettuce and tomato

Seafood Salad

With shrimp and crabmeat

Classic Egg Salad BLT

Bacon, lettuce and tomato

Roast Beef

Boursin cheese spread, lettuce and tomato

Fresh Mozzarella, Tomato & Pesto

Roast Beef with Provolone

Lettuce, tomato, horseradish sauce and roasted peppers.

Barbeque Chicken Cutlet

Cheddar cheese, bacon and lettuce and tomato

Ham and Turkey Rachel

Coleslaw, swiss cheese and Russian dressing.

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.

Add chicken \$8.95

Roasted Portabello

Fresh mozzarella, pesto and roasted peppers.

Buffalo Chicken

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

Chicken Cutlet

Fresh mozzarella, basil, pesto and roasted peppers.

Chicken Caesar Salad Wrap

California Chicken

Bacon, lettuce, tomato, cheddar cheese and avocado.

Hot Panini Sandwiches \$8.95

Ask about our selection.

Mini Sandwich Platter

Made with fresh baked brioche rolls or wraps. Choose from:

- Roast Beef
- Ham & Cheese
- Turkey
- Mozzarella, Tomato and Pesto
- Italian
- Chicken Avocado and Cheddar
- Tuna
- Chicken Salad
- Chicken Cheddar and Bacon
- Egg Salad
- Seafood Salad
- Vegetable Wrap
- Portabello Wrap

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

Gourmet Sandwich Platter

Variety of gourmet sandwiches.

\$7.95 per person

Add pkg \$6.95 cookies and bars, choice of potato chips, garden salad or pasta salad, assorted beverages and plastic utensils & napkins.

Gourmet Platters

{ 24 Hours Notice }

Gourmet Sandwich Platter

Variety of gourmet sandwiches.

\$7.95 per person

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.

\$8.95 per person-10 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.

\$8.95 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.

\$8.95 per person - 10 person minimum

Poached Salmon Platter

Poached salmon with an Herb Crème Fraiche on a bed of greens.

\$9.95 per person - 12 person minimum

Roast Tenderloin of Beef

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

\$14.95 per person - 10 person minimum

Sliced Marinated Flank Steak

Sliced & marinated flank steak with caramelized onions & gorgonzolla cheese.

\$10.95 per person - 12 person minimum

Burritos

Chicken, Beef or Vegetable

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

\$8.95 per person - 6 person minimum

Make Your Own Classic Fajitas

12 person minimum

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

Chicken - *\$9.95 per person*

Beef Fajita - *\$10.95 per person*

Make Your Own Tacos

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

\$9.95 per person - 12 person minimum

Grilled Marinated Lemon Chicken

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

\$8.95 per person - 12 person minimum

Honey Ham Platter

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

\$8.95 per person-12 person minimum



Gourmet Deli
Buffet Platter



Neillio's Boxed Lunch

Executive Packages and the Boxed Lunch

Executive Lunch Platter Package

Plattered gourmet sandwiches, choice of potato chips, garden or pasta salad, cookie, bars, assorted beverages and paper goods.

\$13.95 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.

\$12.95 per person

with your choice of pasta or garden salad

\$13.95 per person

Potato Chips

Cape Cod Chips, *\$1.25 each*

Kettle Chips, *\$1.50 each*

Salads

Green Salads

Classic Garden Salad

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

\$3.50 per person

Caesar Salad

Crisp romaine, shaved parmesan, croutons and our Caesar dressing

\$3.50 per person

with Chicken \$4.50 per person

Greek Salad

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

\$4.25 per person

Strawberry Spinach Salad

Baby spinach, sliced strawberries, toasted almonds, feta and poppyseed dressing

\$4.25 per person

Goats Cheese

Field greens, sundried cranberries, roasted pecans with balsamic vinaigrette

\$4.25 per person

Summer Salad

Cobb Salad

Grilled chicken, romaine, field greens, tomatoes, applewood smoked-bacon, gorgonzola, hardboiled eggs, and bleu cheese dressing

\$4.25 per person

Oriental Sesame Chicken

Crisp romaine, carrots, peppers, edamame with chicken and oriental honey gingerdressing

\$4.25 per person

Fiesta Chicken Salad

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

\$4.25 per person

Sirloin Steak & Bleu Cheese

Grilled sirloin atop crisp romaine, gorgonzola, with tomatoes, cucumber, and peppers with bleu cheese dressing

\$4.50 per person

Caprese Salad

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

\$4.25 per person

Individual Entree Salads

Chefs Salad

Country Cobb Salad

Chicken Caesar Salad

Tuna Chef Salad

Asian Chicken Salad

Greek Salad

Served with choice of a French roll, pita or corn bread

\$8.95 per person



Vegetarian Salads

Summer Salad

Cucumber, cherry tomatoes, sweet bell peppers, red onion and diced provolone cheese, tossed in a light vinaigrette
\$3.95 per person

Fresh Fruit Salad

Melons, pineapple, grapes and berries
\$3.50 per person

Red Bliss Potato Salad

Red bliss potatoes, celery crunch, julienned carrots and onions
\$2.95 per person

Green Bean Salad

Al dente green beans, feta, cherry tomatoes and Portobello mushrooms
\$3.95 per person

Neillio's Coleslaw

\$2.95 per person

Quinoa Salad

Quinoa with tomato, onion, garbanzo beans, parsley, lemon and olive oil.
\$3.95 per person

Cous Cous Salad

Dried cranberries and pecans
\$3.50 per person

Wheatberry Salad

Honey, granny smith apples, lemon
\$3.95 per person

Pasta Salads

Gourmet Penne

Julienned sundried tomato, artichoke hearts, baby spinach, red bell peppers, tossed in a light dressing with fresh basil and feta cheese
\$3.50 per person

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
\$3.50 per person
Add Chicken or Shrimp
\$4.25 per person

Asian Noodles

Fresh linguini, julienned carrots, red peppers, scallions & peas, lightly seasoned and tossed in sesame dressing
\$3.50 per person

Twist Pasta Salad

Tri-colored pasta with fresh vegetables and basil vinaigrette
\$3.50 per person

Wagon Wheel Pasta

Creamy tarragon dressing with diced red peppers, broccoli and sweet baby peas
\$3.50 per person

Sundried Tomato Pasta Salad

Cavatapi pasta with edamame and goats cheese
\$ 3.95 per person

Bowtie Chicken Caesar Pasta Salad

Grilled lemon chicken with romaine and cherry tomatoes topped with shaved parmesan
\$3.95 per person

Classic Macaroni Salad

Traditional elbow macaroni, celery, red and green peppers, carrots
\$2.95 per person

Fresh Pasta Salad Sampler

Chef's selection of 5 pasta salads
\$3.95 per person-12 person minimum

Soup

{ Ask for our daily selection of
homemade soups to go, served in
one-gallon insulated containers }

our soups and stews are made daily with the freshest ingredients

hot “soup to go” container serves 16 cups (8 bowls) \$39.95 each

hot “stew to go” container serves 16 cups (8 bowls) \$45.95 each



Assorted
Soups

C *lassic* { *Half Pan Serves 6-8 Adults* *Full Pan Serves 12-16 Adults* }

| *talian Specialties*

Calzone - 24 Hour Notice

- Italian Cold Cuts
 - Chicken, Broccoli and Cheese
 - Meatball and Provolone Cheese
 - Chicken Parmesan
 - Chicken Pesto, Roasted Peppers and Broccoli
 - Buffalo Chicken and Cheese
 - Roasted Vegetables and Cheddar Cheese
 - Eggplant Parmesan
- \$39.95 each (Serves 6-8)*

Lasagna- 24 Hour Notice

Made with Fresh Pasta and Ricotta Cheese (Serves 9-12)

- Cheese Lasagna
\$45.00
- Roasted Vegetable Lasagna
\$49.95
- Spinach Lasagna
\$49.95
- Meat Lasagna
\$49.95
- Mediterranean Lasagna
\$55.00
- White Vegetable Lasagna
\$55.00
- Eggplant Parmesan
\$49.95

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
 - Penne Pasta Primavera
 - Gourmet Baked Macaroni and Cheese with White Sauce
- Half Pan \$45.00 Full Pan \$85.00*

- Spinach Ravioli with Sautéed Chicken, Julienne Vegetables in a Lemon Sauce
 - Butternut Squash Ravioli with Roasted Red Pepper Sauce and Spinach
 - Chicken Cutlet Parmesan
 - Sautéed Chicken with Cheese Tortellini Carbonara
 - Chicken Pot Pie
 - Shepherd's Pie
 - Turkey Tips - BBQ or Italian
- Half Pan \$55.00 Full Pan \$110.00*

- Porcini Ravioli with Tender Beef Sirloin Tips, Madeira Sauce
 - Marinated Teriyaki or Chipotle Barbeque Sirloin Steak Tips
- Half Pan \$80.00 Full Pan \$160.00*

Hors d'oeuvres { Minimum 2 dozen - 24 Hours Notice }

Vegetarian

Fresh Mozzarella, Tomato
and Basil Croustade

\$18.00 per dozen

Brie, Almond Pear Phyllo

\$20.00 per dozen

Spinach and Artichoke Crisp

\$20.00 per dozen

Traditional Potato Latkes with
Sour Cream

\$18.00 per dozen

Sweet Potato and Scallion Latkes
with Dill Sour Cream

\$20.00 per dozen

Blackbean and Avocado Crostini

\$20.00 per dozen

Artichoke Bottom Filled with Roasted
Vegetables

\$24.00 per dozen per dozen

Spanakopita
(spinach and feta in pastry)

\$18.00 per dozen

Thai Spring Rolls with
Sweet Chili Sauce

\$20.00 per dozen

Twice Baked Bite Size Potato,
Broccoli and Cheddar

\$24.00 per dozen

Tortellini, Mozzarella, Artichoke,
Roasted Pepper Skewer

\$24.00 per dozen

Seasonal Fruit Kabobs with
Honey Yogurt Dip

\$24.00 per dozen

Vegetable Pinwheels with
Hummus and Basil

\$20.00 per dozen

Traditional Deviled Eggs

\$18.00 per dozen

Roasted Red Pepper and
Goats Cheese Croustade
and Carmelized Onion

\$18.00 per dozen

Assorted Mini Quiche

\$18.00 per dozen

Butternut Squash Tartlet

\$20.00 per dozen

Seafood

Shrimp Vietnamese Rolls,
Sweet Chili Sauce

\$22.00 per dozen

Stuffed Mushrooms

Crabmeat or Florentine

\$22.00 per dozen

Scallops Wrapped with Bacon

\$22.00 per dozen

Maryland Crab Cakes with
Remoulade Sauce

\$24.00 per dozen

Shrimp Cocktail with Cocktail
Sauce and Lemon

\$22.00 per dozen

Bacon Wrapped Shrimp with
Pineapple and Asian BBQ Sauce

\$26.00 per dozen

Cucumber, Boursin and Shrimp

\$22.00 per dozen

Smoked Salmon Canapés
with Crème Fraiche

\$22.00 per dozen

Coconut Shrimp with apricot dip

\$24.00 per dozen



Mushrooms

*California Rolls with Soy,
Wasabi and Pickled Ginger
\$24.00 per dozen

*48 hours notice required - 4 dozen
minimum

Chicken

Chicken Satay with Peanut Sauce
\$18.00 per dozen

Chicken Quesadilla with Sour Cream
\$18.00 per dozen

Chicken Fingers with Honey Mustard Sauce
\$18.00 per dozen

Teriyaki or Barbeque Wings
\$15.00 per dozen

Mini Turkey Terrific Sandwiches
\$20.00 per dozen

Sesame Crusted Chicken Skewer
with Apricot Sauce
\$20.00 per dozen

Boneless Buffalo Chicken
Tenders with Bleu Cheese Dip
\$20.00 per dozen

Beef & Lamb

Tenderloin Wrapped in Bacon with
Montreal Spice
\$24.00 per dozen

Mini Beef Wellington
\$24.00 per dozen

Beef Teriyaki
\$24.00 per dozen

Roast Tenderloin of Beef Crostini
\$24.00 per dozen

Neillio's Swedish Meatballs
or with Marinara
\$18.00 per dozen

Franks in a Blanket
\$18.00 per dozen

Herb Crusted Lollipop Lamb Chops
\$29.00 per dozen

Mini Romanian Pastrami
Sandwiches
\$24.00 per dozen

Prosciutto Wrapped Asparagus
with Boursin
\$24.00 per dozen

Shortrib Empanada
\$24.00 per dozen

Mini Rubeen Sandwiches
\$20.00 per dozen

Sliders: Cheeseburger, BBQ
Pulled Pork or Chicken Parmesan
\$24.00 per dozen
minimum 3 dozen of each

Mini Pinwheels Wrap Platter
Roast Beef, Turkey, Ham and Tuna
\$20.00 per dozen

Crudite and Dip



S tationary H ors 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 \$35.00

Medium \$60.00

Large \$85.00

Crudite and Dip

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

Small \$35.00

Medium \$60.00

Large \$85.00

Fresh Sliced Fruit & Berries

An array of seasonal fresh fruits.

Small \$35.00

Medium \$60.00

Large \$85.00

Grilled Vegetable Platter

Seasonal vegetables, grilled and served with hummus.

Small \$35.00

Medium \$60.00

Large \$85.00

Mexican Display

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

Small \$35.00

Medium \$60.00

Large \$85.00

Bruschetta Station

European style breads, basil and sundried tomato pestos, roasted vegetables, shaved parmesan cheese.

Small \$35.00

Medium \$60.00

Large \$85.00

Mediterranean Display

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

Small \$45.00

Medium \$80.00

Large \$110.00

Baked Brie En Croute

Baked brie in puff pastry with apricot preserve filling, and toasted walnuts, served with grapes, fresh berries and crackers.

Small \$35.00

Large \$60.00

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 \$45.00

Medium \$80.00

Large \$110.00

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 \$45.00

Medium \$80.00

Large \$110.00



Entrées

*Ask about our Entree Package Meals for
10 or more people. Add dessert bars &
beverages for \$3.95 pp*

Seafood Specialties

Baked Salmon

Julienne vegetables and lemon caper sauce.

*\$15.95 per person
\$10.95 no sides*

Grilled Salmon

Balsamic glaze and basil.

*\$15.95 per person
\$10.95 no sides*

Herb Crusted Salmon

Lemon beurre blanc.

*\$15.95 per person
\$10.95 no sides*

Maple Glazed Salmon

Maple and whole grain mustard

*\$15.95 per person
\$10.95 no sides*

Baked Stuffed Haddock

Crabmeat stuffing and lobster sauce.

*\$14.95 per person
\$10.95 no sides*

Baked Haddock Lemon Herb Crumb

*\$13.95 per person
\$9.95 no sides*

Roasted Jumbo Shrimp

Herbs, lemon and garlic.

*\$15.95 per person
\$10.95 no sides*

New England Crabcakes

2 Crabcakes with Remoulade Sauce.

*\$15.95 per person
\$10.95 no sides*

*Entrées Include Choice of
2 Sides, Rolls & Butter*

*Grilled Salmon with
Julienne Vegetables &
Lemon Caper Sauce*





Chicken Specialties

Chicken with Artichokes & Lemon

Lemon, wine, garlic demiglaze sauce.
\$8.95 no sides or \$12.95 per person

Chicken Marsala

Sautéed with mushrooms, prosciutto and finished with sweet marsala sauce.
\$8.95 no sides or \$12.95 per person

California Chicken

Mushrooms, sliced tomatoes, spinach, mozzarella and white wine demiglaze.
\$8.95 no sides or \$12.95 per person

Chicken Cordon Bleu

Filled with ham & Swiss cheese, topped with a supreme sauce.
\$10.95 no sides or \$14.95 per person

Chicken Roulade

Prosciutto, basil, mozzarella, roasted peppers with madeira wine sauce.
\$10.95 no sides or \$14.95 per person

Chicken Cutlet Marguerite

Tri-colored peppers, mozzarella cheese, and lemon garlic sauce.
\$8.95 no sides or \$12.95 per person

Grilled Chicken Kabob

\$9.95 no sides or \$13.95 per person

Chicken Parmesan

Served with Penne Pasta
\$10.95 per person

Swiss Chicken Dijonnaise

Wine cream, spinach, mushrooms, Swiss cheese.
\$8.95 no sides or \$12.95 per person

Southern Fried Chicken

Buttermilk marinated and cornflake coated with country gravy
\$9.95 no sides or \$13.95 per person

Marinated Grilled Chicken

With seasonal fruit salsa.
\$10.95 no sides or \$14.95 per person

Orange Ginger Chicken

Sweet spicy orange glaze
\$8.95 no sides or \$12.95 per person

Grilled Chicken with Feta

Tomato & olives
\$8.95 no sides or \$12.95 per person

Coq au Vin

Chicken with bacon, mushrooms, pearl onions and carrots in a red demiglaze sauce.
\$8.95 no sides or \$12.95 per person

Meat Specialties

{ Minimum 10 people - 24 Hours Notice }

Roast Sliced New York Sirloin of Beef

Peppercorn demiglaze.
\$16.95 per person

Grilled Montreal Flank Steak

Mushroom sauce.
\$13.95 per person

Roast Sliced Tenderloin of Beef

Red wine shallot sauce.
\$18.95 per person

Teriyaki or Chipotle Barbeque Marinated Steak Tips

\$13.95 per person

Beef Bourguignon With fresh egg noodles.

\$13.95 per person

Roast Leg of Lamb

Fresh rosemary sauce.
\$16.95 per person

Roast Pork Loin with Apricot Glaze

Pan gravy.
\$12.95 per person

Baked Meatloaf

Mushroom gravy.
\$12.95 per person

à la carte Side Dishes

Vegetable Medley
Greens Beans with Cherry Tomatoes
Butternut Squash Puree
Steamed Broccoli Crowns

Traditional Mashed Potato
Garlic & Herb Mashed Potato
Roast Red Bliss Potato
Rice Pilaf
Macaroni & Cheese
Penne Marinara
\$2.75 per person

Fresh Roasted Asparagus
Lemon Scented Risotto
Parmesan Cheese Polenta
\$3.95 per person

Vegetarian Specialties

Risotto Rice Cakes

Grilled vegetables and roasted red
pepper sauce.
\$14.95 per person

Portobello Mushroom

Stuffed with roasted vegetable gratin.
\$14.95 per person

Pesto Primavera Pasta

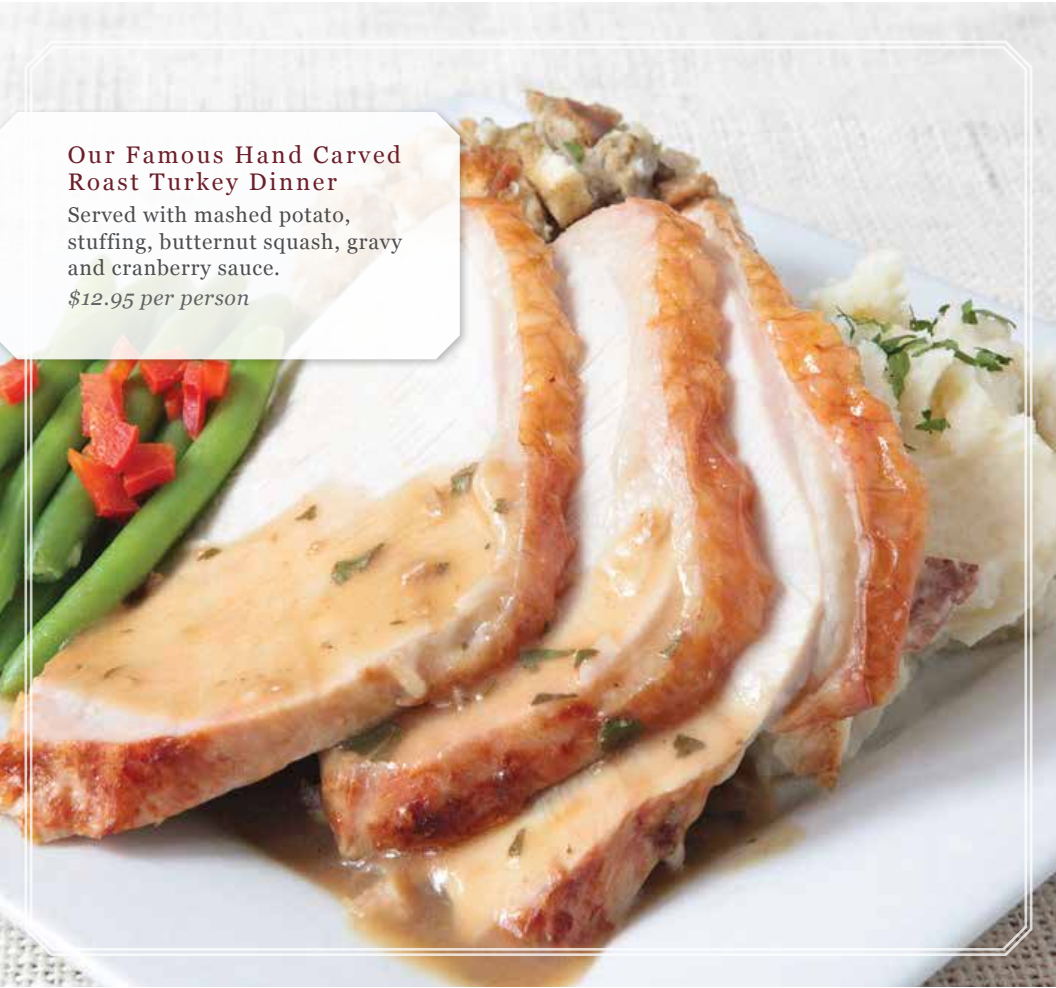
Half Pan \$45.00 4-6 ppl
Full Pan \$85.00 10-12 ppl

Roast Turkey Dinner

**Our Famous Hand Carved
Roast Turkey Dinner**

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

\$12.95 per person



F amily Style Packages

For Home Entertaining

24 Hours Notice

Whole Roasted Stuffed Turkey

(serves 8-10)

- 12 pound stuffed turkey
- 2 quarts red bliss mashed potatoes
- 2 quarts green beans
- 1 quart gravy
- 1 pint cranberry sauce
- Choice of a fresh baked pie:
pumpkin, apple, pecan, blueberry

\$110.00 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

\$165.00 per package

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

\$125.00 per package

Side Dishes

Savory Stuffing
Green Beans Almondine
Roast Red Bliss Potato
Turkey Gravy
\$8.95 per quart

Butternut Squash
\$9.95 per quart

Pineapple Raisin Sauce
\$8.95 per quart

French Dinner Rolls
\$4.95 per dozen





BBQ Spare Ribs

Specialty Meats

{ Fine quality meats, fresh roasted on premise with unsurpassed flavor }

Boneless Roast Turkey Breast	<i>\$12.50 per pound</i>
Bone In Whole Turkey Breast (Averages 10 lbs, serves up to 14)	<i>\$9.50 per pound</i>
Whole Roasted Turkey with Stuffing & Gravy (12-14 lbs) (20-22 lbs)	<i>\$4.95 per pound</i>
Glazed Spiral Ham with Pineapple Raisin Sauce (Average 8-9 lbs - serves 10-12)	<i>\$8.95 per pound</i>
Full Rack St. Louis BBQ or Oriental Ribs (Approximately 2 lbs per rack)	<i>\$8.95 per pound</i>
Roast Tenderloin of Beef with Red Wine Demiglaze (Approximately 6-8 lbs)	<i>\$21.95 per pound</i>
Beef Brisket with Caramelized Onions (Average 5-7 lbs)	<i>\$15.95 per pound</i>
Romanian Style Pastrami (24 hours notice, Average 3-4 lbs, serves up to 12)	<i>\$15.95 per pound</i>



Classic N.Y. Cheese Cake

Sweet Endings

Jumbo Cookies \$1.95 per person

Cookies & Bars \$2.50 per person

Brownies & Blondies & Bars 2.95 per person

Whoopie Pies \$1.95 each **Black & White Cookie** \$2.50 each

Mini Cup Cakes: Rich Devils Food Cake \$15.00 dozen

Jumbo Cup Cakes: Rich Devils Food Cake \$36.00 dozen

Pound Cakes: Marble, Cranberry or Pumpkin \$9.95 each, serves 6

Assorted Mini Pastries

A selection of miniature French pastries such as caramel pecan diamonds, linter squares, cream puffs, éclairs, fruit tarts and more
\$26.00 per dozen, minimum 2 dozen

Chocolate Dipped Strawberries

\$26.00 per dozen, minimum 2 dozen, 48 hours notice required

Fresh Baked Pies

Choice of apple, blueberry, pecan, pumpkin
\$14.95 each, serves 6

Fresh Baked Apple Crisp

\$14.95 each, serves 4

Cake

Gourmet Cakes { 48 Hours Notice }

Available in 6" \$24.95 (serves 6-8)
or 10" \$44.95 (Serves 14)

- Concorde Gateau
- Milk & Honey
- Strawberry Gran Marnier Torte
- Three Milk Cake (Tres Leches)
- Chocolate Raspberry Gateau
- Opera Gateau
- Lemon Torte
- NY Cheesecake Plain or Fresh Fruit Top
- Carrot Cake
- Better Than You Imagine Chocolate Cake
- Tiramisu Torte
- Boston Creme

Specialty Tarts

- Pear Almond Torte
- Strawberry Rhubarb
- Three Berry Tart
- Apple Bavarian
- Apple Cranberry Tart
- Lemon Tart



Assorted Mini pastries

Custom Designed Celebration Cakes

{ ask about flavors and fillings }

Requires 2 days notice

Quarter Sheet Cake (4 layers)
\$60.00 each, serves 15 to 25

Half Sheet Cake (2 layers)
\$120.00 each, serves 30 to 50

Full Sheet Cake (2 layers)
\$220.00 each, serves 50 to 100

Beverages

Assorted Soda & Diet Soda
\$1.75 each

Spring Water or
Flavored Sparkling Water
\$1.75 each

Bag of Ice
\$4.95

Assorted Bottled Arizona
Iced Tea
\$2.25 each

Assorted Bottled
Nantucket Nectars Juices
\$2.25 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 member of our catering team.

Call or fax your order

Neillios Gourmet Kitchen & Catering

53 Bedford Street
Lexington, MA 02420
Phone: 781-861-8466
Fax: 781-863-8400

Email your order

To: catering@neillioscatering.com

Order online at

www.neillioscatering.com
Click "Online Ordering" in the right column.

Pricing

All menu items are priced per person unless otherwise noted. Prices do not include sales tax and are subject to change.

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 a late order 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

- \$40.00 minimum order required for all deliveries.
- Nominal fee on all deliveries
- Require a 24-hour notice
- We will always try to accommodate same day orders
- Allow 30-minute window for deliveries

Delivery Schedule

Monday - Friday 7:00 a.m. to 7:00 p.m.
Saturday 8:00 a.m. to 5:30 p.m.
Sunday Open for Special Event Catering

Terms

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

Location

Neillio's will bring our services to your home, office or venue of choice.



From 128 South:

Exit 31A, turn right off exit
Proceed through 3 sets of traffic lights
At 3rd light, turn left into parking lot
(across the street from Walgreens)

From Route 2:

Exit 54B - Waltham St./Lexington
Continue on Waltham Street for approx. 1.3 miles
Proceed through 2 sets of traffic lights
At 3rd traffic light, turn left onto Worthen Road
Continue on Worthen Road for 1 mile
(we are to the left of the fire station)

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