

Family Crest Catering Inc.

*Based on 14 Guests

781-681-4303

*Custom quotes available based on your number of guests

Jumbo Shrimp with Cocktail Sauce & Fresh Lemon	\$26.00 per dozen
Philly Steak & Cheese Eggrolls with Red Pepper Aioli	\$14.00 per dozen
Scallops Wrapped Bacon	\$13.00 per dozen
Miniature Beef Wellingtons with Horseradish Sauce	\$13.00 per dozen
Baked Brie with Raspberry & Almond Wrapped in Phyllo Dough	\$11.00 per dozen
New England Clam Chowder	\$9.00 per qt.
Homemade Butternut Squash Bisque	\$9.00 per qt.
Crisp Caesar Salad with Garlicky Croutons	\$48.00
Mixed Field Greens with Fresh Strawberries, Imported Gorgonzola & Candied Walnuts with Balsamic Vinaigrette	\$68.00
Large Whole Roasted Turkey Dinner (22-24 lbs) for 14 Guests Real Mashed Potatoes, Home-made Stuffing, Butternut Squash, Cranberry Conserve, Baby Carrots with Parsley Butter, Crusty Dinner Rolls & Gravy, Apple Crisp	\$225.00
Roasted & Sliced Display of Beef Tenderloin served @ Room Temperature with your choice of Mushroom Rossini or Béarnaise Sauce	\$280.00
Herb Crusted Boneless Rib Eye with Au Jus & Creamed Horseradish Roasted or Raw- Your Choice	\$225.00
Sliced Display of Top of the Round Roast Beef served @ Room Temperature with Brown Gravy	\$135.00
5 lbs. Roast Turkey Breast with Stuffing & Gravy	\$80.00
Caramelized Red Bliss Potatoes with Brown Sugar & Onion	\$60.00
Oven Roasted Red Bliss Potatoes with Garlic & Scallions	\$50.00
Sour Cream & Cheddar Cheese Laced Potatoes	\$55.00

Complete Dinners for 14 Guests:

Caesar Salad, Stuffed Shells, Homemade Meatballs & Garlic Bread \$165.00

Baked Stuffed Sea Scallops & Beef Tenderloin Roast (we bake or you bake) \$475.00
Accompanied by Mixed Field Green Salad (from above), Caramelized Red Bliss Potatoes,
Steamed Baby Carrots & Asparagus with Béarnaise Sauce and Crusty Dinner Rolls

*Call for a Selection of Vegetables including Baby Carrots, Asparagus Bundles,
Roasted Butternut Squash & Brussel Sprouts with Cherrywood Bacon

*All Orders Must be Placed by Monday, December 18th, 2017 to be picked-up December 23rd by 6:00 pm