

Price is per person, 4 person minimum

Cold Party Platters

Chips & Dips In house guacamole, salsa, fresh tortilla chips\$5.00

Cold Cut Platter Sliced ham, turkey breast, roast beef, swiss cheese, cheddar cheese, lettuce, tomato, red onion, cucumber, sprouts, pickles, separate platter of fresh artisan breads \$11.00

Specialty Sandwich Platters See our deli menu to choose from our most popular sandwiches, let us know if you need to make substitutes \$12.00

Mini Croissant or Finger Sandwich Platter Choose from chicken salad, curried chicken salad, tuna salad, egg salad\$6.00

Smoked Salmon Platter With capers, tomato, onions, cream cheese \$12.00
add bagels \$1.50 each

Sliced Fruit Arrangement Melon & pineapple, sliced & artfully arranged, garnished with fresh berries & grapes\$5.00

Crudités Sliced raw farm veggies including carrots, celery, cucumber, broccoli, cauliflower, tomato & creamy dill dip or garlic hummus\$6.00

Mediterranean Platter Hummus, tabouli, roasted red peppers, imported feta cheese, kalamata olives, fresh pita triangles\$7.00

Specialty Cheese Platters

Traditional Mangers Choice Includes a selection of cheese or charcuterie & accompaniments curated to your preferences \$12.00

Homemade Crostini Platter Crisp crostini with an assortment of dips and spreads \$10.00

Italian Antipasto Platter Assorted imported Italian charcuterie, marinated olives & vegetables, aged cheese with bread, Italian crostini & taralli \$12.00

Spanish Tapas Platter Assorted Spanish cheeses, jamon serrano, salchicon, chorizo iberico bellota & Spanish specialty items with rosales tortas & fresh bread \$15.00

Seasonal Bites Platter Seasonal assortment of cheese & accompaniments to compliment your seasonal party planning \$12.00

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Breakfast

In House Breakfast Pastries Assortment of croissants, danishes, tea & coffee breads, additional freshly baked pastries, strawberry garnish, butter (May contain nuts)\$5.00

Bagel & English Muffin Platter Served with butter, jam, cream cheese\$4.00

Coffee & Tea Service Hot carafes of freshly brewed regular coffee, decaf coffee, hot water for tea, cups, stirrers, sugar/sugar substitute, assorted tea bags, milk, cream\$3.00

Fresh Fruit Salad Medley of melon, pineapple, grapes, berries\$4.50

Yogurt Parfait Greek yogurt, granola, fresh berries (May contain nuts)\$6.00

Vegan Chia Seed Pudding With cacao, coconut ..\$4.50

Overnight Oats With chia seeds, fruit\$4.50

Quiche Ask about flavor options, cut into 6 slices \$24.00 each

Individual Quiche Gluten free with no crust. Choose from quiche lorraine, denver quiche, spinach & feta, potato with onion & bacon, or caramelized onion, tomato & bacon\$6.50

Boxed Lunches

Option 1 Choice of garden or caesar salad \$15.00
Add chicken\$4.00

Option 2 Sandwich with choice of turkey, ham or roast beef, choice of cheese, lettuce, tomato and condiments. \$16.00

Option 3 Sandwich with choice of chicken salad, curried chicken salad, tuna salad or egg salad, choice of cheese, lettuce, tomato and condiments \$16.00

Option 4 Specialty sandwich, see our deli menu for a list of favorites \$17.50

Sub gluten free breadAdd \$1.00

Sub vegan cheeseAdd \$1.00

Sides		
Baguette	Cookie	Cole slaw
Chips	Fresh Fruit	Potato Salad
Drinks		
Water	Coke	Juice
Seltzer	Diet Coke	Lemonade



Catering Menu

- Specialty Sandwiches
- Luncheon Platters
- Cocktail Platters
- Hot & Cold Appetizers
- Fresh Salads
- Main Courses & Sides
- Beverages
- Desserts

Call us with orders and/or questions:

Phone: 617-491-2244

Fax: 617-491-0055

www.pembertonmarketplace.com

catering@pembertonfarms.com

Open Everyday 7 a.m. to 9 p.m.

Delivery in Cambridge area \$15
Outside the area \$25

Pemberton Farms

MARKETPLACE

2225 Massachusetts Avenue, Cambridge, MA 02140
(Between Porter Square and Rte. 16)

All prices subject to change

Price per person unless specified, 4 person minimum

Fresh Salads

Garden Salad Mixed greens, shredded carrot, peppers, cucumber, cherry tomatoes, vinaigrette\$4.50

Harvest Salad Baby greens, sliced granny smith apple, toasted pecans, boursin cheese, light vinaigrette\$5.25

Summer Salad Lightly seasoned tomatoes, fresh mozzarella, basil leaves, roasted red peppers, aged balsamic, extra virgin olive oil\$5.25

Caesar Salad Romaine lettuce, house made garlic croutons, shaved imported parmesan, tangy caesar dressing\$4.50

Brussel Sprout Salad Dried cranberries, toasted almonds, basil lemon vinaigrette\$5.25

Pasta Salad Choices include basil (nut free) or walnut pesto & lemon herb vinaigrette\$5.00

Roasted Vegetable Salad Roasted vegetable medley, mixed lettuces, crumbled goat cheese, balsamic glaze\$5.50

Hot Appetizers

All hot appetizers are ready to be reheated

Spanakopita Spinach & feta filo triangles \$20.00/dozen

Vegetable Spring Rolls With chili garlic sauce \$20.00/dozen

Asian Dumplings Chicken, pork or vegetable filling, sweet chili dipping sauce \$18.00/dozen

Coconut Shrimp or Chicken Fried & rolled in coconut MKT

Seafood Cakes With tartar sauce \$6.50/Each

Spinach Artichoke Dip With crostini \$9/Pint \$18/Quart

Hot Party Platters

All hot party platters are ready to be reheated

Grilled Quesadilla Platter Beef, chicken or vegetable with jack cheese, salsa, sour cream\$6.00

Chicken Wing Platter Oven roasted or fried wings with choice of BBQ, buffalo or teriyaki glaze. Served with celery, carrots & choice of ranch or blue cheese\$4.00

Chicken Strip Platter In house panko breaded chicken strips with choice of BBQ sauce or honey mustard\$5.00

Meatball Platter Beef, chicken or turkey with marinara sauce\$6.00

Entrees

All entrees are ready to be reheated

Add pasta or rice to entree for additional charge

Pasta Entrees

Lasagna Choice of three cheese or vegetable\$9.00
Add meat for\$3.00

Pasta Primavera With white wine sauce, zucchini, yellow squash, bell peppers, tomato & asparagus\$9.00

Pesto Pasta With sun-dried tomatoes, broccoli, spinach, basil pesto\$9.00

Fettuccini Alfredo Fettuccini pasta, traditional béchamel style alfredo sauce, blanched broccoli & carrots\$9.00

Vegetarian Entrees

Risotto Choice of truffle, mushroom or butternut squash & caramelized onion \$10.00

Eggplant Parmesan Crispy breaded eggplant, house marinara sauce, fresh mozzarella, provolone cheese\$9.00

Sweet Chili Tofu\$9.00

Poultry Entrees

Chicken Parmesan Crispy breaded chicken breast, fresh mozzarella, parmesan cheese, house marinara \$10.00

Chicken Kabobs Two skewers of grilled chicken, bell peppers, onions \$10.00

Teriyaki Chicken Traditional stir fry style chicken, bell peppers, onions \$10.00

Pork Entrees

Honey Cured Ham Fresh honey ham, sliced & ready to eat \$10.00

BBQ Ribs Barbecue ribs falling off the bone, barbecue sauce \$13.00

Beef Entrees

Beef & Broccoli Stir fry style beef, broccoli, onions, brown ginger sauce, sesame seeds \$13.50

Beef Tenderloin Pemberton spice mix, grilled medium rare MKT

Grilled Beef Kabobs Tenderloin tips marinated in garlic, olive oil & herbs with peppers & onions MKT

Seafood Entrees

Salmon Captain Marden's boneless fillet grilled, poached, roasted or blackened \$24.00

Shrimp Choice of shrimp with lemon, garlic & herb grilled or chimichurri sauce \$12.00

Sides

Coleslaw\$3.00

Old Fashioned Potato Salad\$4.00

Grilled Asparagus Garlic lemon marinade\$4.50

Vegetables Roasted root vegetables, roasted summer vegetables or butternut squash\$5.50

Brussel Sprouts Roasted with dried tomatoes, cranberries, goat cheese\$5.50

Rice Pilaf Steamed basmati or wild rice blend\$3.50

Potato Chips Small bags \$2.00 each

Potato Chips Large bags \$5.50 each

Desserts

Pies and cakes available upon request

Cookie Platter Assortment of m&m, oatmeal raisin, chocolate chip, peanut butter cookies\$3.00

Brownie Platter\$4.50

Cupcake Platter Assortment of red velvet, carrot, chocolate, german chocolate, vanilla, coconut, lemon, raspberry\$3.50

Dessert Platter Variety of bite sized homemade cookies, brownies, cakes, bars\$4.00

Add plates, napkins & utensils

\$.65 per person

Please inform us of any allergies