



Catering Menu

Hot Appetizers

Luncheon Platters

Main Courses

Cocktail Platters

Deli Sandwiches

Specialty Sandwiches

Fresh Salads

Beverages

Desserts

Call us with orders and/or questions:

Phone: 617-491-2244 • Fax: 617-491-0055

www.pembertonfarms.com

Open Monday thru Thursday 7 a.m. to 10 p.m.

Friday & Saturday 7 a.m. to 11 p.m.

Sunday 7 a.m. to 9 p.m.

Pemberton Farms

MARKETPLACE

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

All prices subject to change

Breakfast

Price is per person 6 person minimum

Assorted Breakfast Pastries Sliced coffee cake, tea breads, Iggy's bagels & other freshly baked pastries, garnished with strawberries & served with butter & cream cheese. (May contain nuts)
.....\$4.25

Coffee & Tea Service Hot carafes of freshly brewed regular & decaf coffee plus hotwater for tea, with cups, stirrers, sugar/sugar substitute, assorted tea bags, milk & cream\$2.50

Fresh Fruit Salad Bite-size medley of melon, pineapple, grapes & berries\$4.00

Yogurt Parfait Sophia's Greek Yogurt, homemade granola & fresh berries\$4.50

Quiche A different flavor every day. Cut into 8 slices unless you specify otherwise \$20.00 each

Individual Quiche choose from Quiche Lorraine; Denver quiche; spinach & feta; potato, onion & bacon; or caramelized onion, tomato & bacon\$6.50

Breakfast Sandwiches Ham, smoked bacon, sausage patty, veggie pattie, egg & cheese on an english muffin\$5.50

Special Breakfast Sandwich
(see Deli menu for selection)..... \$7.50

Homemade Cream Cheese Fig, chive & veggie (7 oz. tub) \$6.00 each

Juice Individual bottles of orange, apple, & cranberry juice \$2.00 each
Large bottles of Tropicana orange juice varies

Yogurt 6 oz. assorted flavors \$1.75 each

Granola A healthy touch to any breakfast, especially when paired with fruit & yogurt..... \$8.00/lb.

Smoked Salmon Platter With capers, onions, cream cheese\$8.00
add bagels & bagettes.....\$2.00

**Delivery in the Cambridge area
\$15.00 outside the area \$25.00**

**Add supplies (napkins, plates,
utensils) \$0.45 per person**

Luncheon Platters

6 Person Minimum on all Sandwich Platters

Sandwich Platters Sandwich Platters choose from the large assortment see the deli menu. Condiments are served on the side with deli sandwiches unless you request otherwise.

Specialty Sandwiches \$10.50 each

Deli Sandwiches \$9.00 each

Mini Croissant or Finger Rolls Sandwich Tray

Choose from chicken salad, curried chicken salad, tuna salad & egg salad

Medium (serves 8-10, 16 croissants with 2 fillings) . \$50.99

Large (serves 14—16, 28 croissants with 3 fillings)... \$70.99

Cold Cut Platter Sliced Ham, Turkey Breast & Roast Beef with Swiss & cheddar cheeses, lettuce, tomato, red onion, cucumber, sprouts & pickles with separate platter of our fresh artisan breads \$9.00/person

Finger Sandwiches Tuna Salad, Egg Salad, Chicken Salad \$4.00 each

Potato Chips Small Bags \$2.00 each
Large bags \$5.00 each

The Boxed lunch Option 1 Sliced bread sandwich, potato chips, fresh fruit, homemade cookie and beverage. **Option 2** Individual salad, broken baguette, Fresh fruit, homemade cookie and beverage.....\$15.00

Pembey's famous Italian Sub All Imported Italian meats Mortadella, salami, pepperoni, prosciutto, provolone cheese, Hot peppers, pickles, tomato, lettuce, onions, oil & vinegar on Iggy's long baguette Serves 6 \$35.00

Cold Appetizers

Price is per person 6 person minimum

Cheese Platter A delectable assortment of chef-selected imported & domestic cheese accompanied by fresh fruit & paired with fine crackers\$6.00

Crudités A selection of sliced raw farm stand veggies with a creamy dip.....\$4.00

Sliced Fruit Ripe Melon & Pineapple, sliced & artfully arranged, garnished with fresh berries & grapes...\$4.00

Mediterranean A selection of hummus, tabouli, roasted red peppers, imported feta cheese & kalamata olives served with fresh pita triangles...\$5.00

Smoked Salmon Platter With capers, onions, cream cheese\$8.00
add bagels & baguettes.....\$2.00

Charcuterie Platter Salami, Prosciutto, Mortadella, Coppa & Sopresatta with olives, roasted pepper, pickled vegetable, artichokes & crusty bread slices\$8.00

Guacomole & Chips In-house guacamole from rib avacados with fresh tortilla chips\$3.50

Fresh Salads

Price is per person

- Garden Salad** Mixed greens with shredded carrot, sweet peppers, sliced cucumber & cherry tomatoes. Served with vinaigrette unless you specify otherwise \$3.50
- Harvest Salad** Baby greens topped with sliced Granny Smith apple, toasted pecans, Boursin cheese. Served with light vinaigrette on the side \$4.50
- Summer Salad** Sliced tomatoes lightly seasoned & layered with fresh mozzarella & basil leaves. Garnished with roasted red peppers & drizzled with aged balsamic & extra virgin olive oil..... \$4.50
- Caesar Salad** Crisp Romaine lettuce, our own garlic croutons & freshly shaved imported Parmesan tossed in a classic tangy Caesar dressing..... \$4.00
- Brussel Sprout Salad** Dried cherries, roasted sunflower seeds & basil lemon vinaigrette \$4.50
- Potato Salad** A different potato salad every day. Favorite dressings include sour cream & dill, lemon basil, honey mustard & tarragon. \$3.50
- Pasta Salad** Choices include basil/walnut pesto, primavera with feta \$4.00
- Roasted Vegetable Salad** A medley of roasted vegetables over mixed lettuces, topped with a balsamic glaze & crumbled goat cheese \$4.50
- Fresh Fruit Salad** Bite-size medley of melon, pineapple, grapes & berries..... \$4.00

Homemade Soups

Choice of chicken noodle, chili, minestrone, clam chowder, broccoli cheddar, split pea, & lentil \$4.00

Hot Appetizers

- Jumbo Chicken Wings** Oven roasted, fried chicken wings tossed in your choice of sauce, BBQ, hot suace or teriyaki glaze. Served with celery, carrots & choice of Ranch or Blue Cheese dressing
2 wings each \$2.50/pp
- Grilled Quesadilla** Chicken or vegetable & cheddar cheese with salsa & sour cream..... \$4.00/pp
- Spanakopita** Spinach & feta filo triangles \$15/dz
- Coconut Chicken** Bite sized pieces of fried chicken rolled in coconut \$15/dz
- Coconut Shrimp** Our butterflied shrimp, dredged in our amazing toasted coconut batter & fried to perfection, rolled in coconut \$15/dz
- Stuffed Button Mushroom** Available stuffed with crabmeat or vegetarian..... \$15/dz
- Asian Dumplings** Chicken, pork or edamame \$15/dz
- Mini Seafood Cakes** \$20/dz

Entrees

Price is per person

- Eggplant Parmesan** Breaded roasted eggplant tossed in a marinara sauce & topped with provolone cheese \$8.00
- Chicken Parmesan** Breaded chicken covered in a marinara sauce & topped with provolone cheese \$9.00
- Lemon-Herb Chicken** Roasted chicken seared in lemon & herbs..... \$9.00
- BBQ Chicken** Comes with wings, thighs, breast meat, in barbecue sauce \$9.00
- Pulled Pork Sliders** Hawaiian sweet rolls & barbecued pulled pork with pickled red cabbage & Cole Slaw. Toppings come on the side. \$4.00
- Blackened Chicken Sliders** Hawaiian sweet rolls & seared blackened chicken with coleslaw & chipotle aioli. Toppings come on the side. \$4.00
- Teriyaki Chicken** Traditional stir fry style chicken with fresh bell peppers & onions. \$10.00
- BBQ Ribs** Mouth-watering barbeque ribs, falling off the bone in barbecue sauce. \$13.00
- Boursin Stuffed Chicken** Baked chicken breasts stuffed with boursin cheese & topped with a mushroom cream sauce \$13.50
- Beef & Broccoli** Stir fry style beef with fresh broccoli, onions & a rich brown ginger sauce, topped with sesame seeds \$13.50
- Stuffed Pork Loin** Pork loin stuffed with sausage & wrapped in bacon. Comes sliced & ready to serve \$13.50
- Meatballs** Blend of beef, pork, parmesan & Italian herbs tossed in a chunky marinara sauce \$6.50
- Roasted Turkey(s)** Carved & ready for serving with house-made cranberry sauce \$9.00
- Honey Cured Ham(s)** Fresh honey ham, sliced & ready to eat \$9.00
- Stuffed Seasonal Squash** Seasonal squash stuffed with a squash couscous salad filled with zante currants, golden raisins & herbs \$9.00
- Chicken Kabobs** Grilled chicken with bell peppers & onions on wooden skewers. Includes 2 kabobs per person \$10.00
- Roasted Vegetable Skewers** Chunks of portobello mushroom, bell peppers & onions on long wooden skewers. Two skewers per person..... \$9.00
- Mushroom Pork Chops** Pork chops cooked to perfection served in mushroom gravy..... \$13.00
- Pork Tenderloin** Coffee crusted pork tenderloin topped with cranberry apple chutney \$13.50
- Beef Tenderlion** 6oz per person Grilled/ baked med rare, with red wine market price
- Cod** 6 ounce white fish filets, packed with bread crumbs, served with your choice of salsa verde, walnut pesto or lemon butter sauce \$13.50

Seared Salmon 6 ounce filets served with your choice of either salsa verde, walnut pesto or lemon butter sauce\$19.00

Halibut 6 ounce buttery white fish filets served with your choice of either salsa verde, walnut pesto or lemon butter sauce\$21.00

Pastas *Price is per person*

Chicken Penne Sliced roasted chicken, mushrooms, red onions, & artichoke hearts, tossed in a basil tomato cream sauce.\$8.50

Vegan Pesto Pasta Pesto, sun-dried tomatoes, tossed with our beautiful vegan pasta\$8.50

Fettuccini Alfredo Fettuccini pasta tossed in our traditional béchamel style Alfredo sauce tossed with blanched broccoli & carrots\$8.50

Traditional Lasagna Layered 3-cheese filling with classic meat sauce\$8.50

Shrimp Scampi Sautéed shrimp & tomatoes in a white wine & lemon-herb butter sauce. Served with angel hair pasta\$13.50

Spaghetti With choice of garlic, marinara or Bolognese sauce\$6.50

Roasted Vegetable Lasagna Grilled eggplant & roasted red peppers layered with ricotta, mozzarella & pesto sauce\$8.50

Pasta Primavera Farfalle pasta tossed in a white wine sauce with zucchini, yellow squash, bell peppers, tomatoes & asparagus\$10.00

Sides *Price is per person*

Potato Salad\$3.50

Mashed Or Baked Potatoes\$5.50

Add gravy for \$1.50/pp

Make Your Own Potato Bar Choice of baked potato or mashed potato bar. Comes with green onions, bacon bits, shredded cheddar cheese, sour cream & herbed butter\$10.00

Mashed Sweet Potatoes A dessert style mashed sweet potatoes with a brown sugar crumble topping\$5.00

Roasted Red Potatoes W/ Rosemary\$4.55

Roasted Vegetable Tray Grilled asparagus, green squash, yellow squash, Chinese eggplant & tomatoes\$8.00

Grilled Asparagus\$4.50

Sauteed Green\$4.50

Black Beans\$3.00

Brussel Sprouts Roasted Brussels sprouts with oven dried tomatoes, cranberries & goat cheese\$5.50

Soft Rolls.....\$2.50 each

Garlic Bread\$3.00

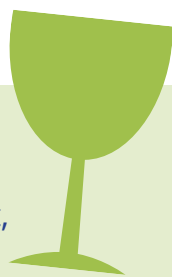
Cornbread\$3.50

Roasted Corn On The Cob Roasted with butter & seasonings. Half cob per guest.	\$4.00
Stuffing	\$5.00
Cowboy Beans Bacon, black beans, brown sugar, jalapeño, white onion & kidney beans	\$5.50
Chili Two bean chili with ground beef, tomatoes, & spices simmered to perfection.....	\$5.50
Rice Choice of white, brown, jasmine or wild rice	\$3.50
Spanish Rice	\$4.50
Pilaf A rice pilaf that goes great with a variety of meats like tri-tip	\$4.00
Truffle Macaroni & Cheese	\$5.00
Gourmet Risotto	\$6.00
Haricot Verts Sautéed with bacon, onions, & cherry tomatoes.....	\$5.50

Dessert *Price is per person*

Chocolate Chip Cookie and Brownie	\$2.50
Assorted Cookies Assortment of sugar, chocolate chip and peanut butter cookies	\$1.75
Lemon Bar	\$3.00
Lemon Meringue Pie Cups	\$4.00
Chocolate Dipped Strawberries Tray	\$3.00
Brownie	\$2.50
Assortment deserts From homemade cookies, cakes & bars cut in bite-sized pieces and beautifully patterned so your guests can sample a variety of goodies!	\$3.50
Specialty Cupcakes Available in red velvet with cream cheese, carrot with cream cheese, chocolate with salted caramel center and vanilla with buttercream	\$3.50 each
Fruit Tarts Sliced raspberries, kiwi, blueberries and a mint leaf on top of a custard filling in 3" pie cups	\$5.50 each
Birthday Cake	market price
Add artwork \$10/\$15.	
Homemade Pies Each pie makes 8 slices. Available flavors: pumpkin, apple and blue berry	\$30.00 each

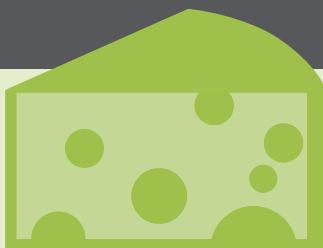
The wine crew, Dan and Scott, are happy to help you choose some terrific wines for any event, big or small.



We have lots of great value wines that are delicious and perfect for a crowd. Buy 6-11 bottles and get 10% off, buy a full case (12) and receive 20% off!

Also available large select of seasonal plants, cut flowers, gift baskets and more.....

Specialty Cheese



The Yankee

An assortment of handcrafted cheeses made by makers in New England. Indulge in a variety of milks, textures & flavor. Pairings include Blake Hill or Side Hill Farm preserves & crackers.

\$12 per person with a 6 person minimum

The Classic

Honoring ancient cheese traditions in Europe, this platter is an assortment of Italian, French, Swiss Alpine & Spanish cheeses. You will be enjoying many that are World Cheese Competition winners. Pairings include condiments from Provence & fig jam. Served with fresh & dried fruit.

\$12 per person with an 6 person minimum

Monger's Choice

This platter all the decision making is left to our cheese experts at the cheese counter. We will assemble a variety of cheeses that we are excited about either because they are new or because they are just super delicious. Includes condiments & crackers.

\$12 per person with an 6 person minimum.

Custom

This one is all about you. You will pick it all. Our cheese mongers will help guide you in the process, helping you curate the perfect platter for you & your guests.

Market Price. Budget Friendly.



Pemberton Farms

MARKETPLACE

Phone: 617-491-2244 • Fax: 617-491-0055
www.pembertonmarketplace.com

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