



Catching Faith Catering

CATERING MENU 2025



196 Quincy St, Boston, MA 02121

603-216-4621

To order: email thecatchingfaith@gmail.com

Instagram/Facebook/X: @Thecatchingfaith

We can cater to all dietary requirements and allergies



Important Information

How do I place an order?

Have a look through the menu and place an online enquiry through our website or email thecatchingfaith@gmail.com

OR you call us and ask to speak to a chef owner.

In your initial email please provide information such as: Date/ Time/ Location/ # of guests/ Type of food you are interested in

Our catering team can then help you with the optimum menu and quantities for your event.

If you have a specific budget, please communicate with the catering manager and we can customize a solution to suit you!

Pick up orders- No minimum order value

You can request a hot pick up.

Delivery Orders- Minimum orders apply & Delivery charges apply

Cold delivery (7:00am-7:00pm)

This is a cost-effective option and great if you have a large oven at home or some handy friends/ family that can help reheat the food.

Hot delivery (10:00am-7:00pm)

This is a great option if you are serving lunch or dinner, live within a 15–20-minute radius of our kitchen and you do not have the oven capacity to serve the food hot yourself.

Hot delivery after business hours (7:30pm - 9:30pm)

This is a great option if your serving dinner, live within a 15–20-minute radius of our kitchen and you do not have the oven capacity to serve the food hot yourself



Set Up- minimum \$2500 food order plus set up charges

- You want to enjoy the night and not have to worry about reheating and serving/ cleaning
- Your oven is too small, and you do not have any help to reheat and serve the food
- You want to impress your guests for an important event or a milestone birthday
- You want everything to run seamlessly
- You are catering to many guests

There are many different factors that need to be considered when planning an event, but our catering team have years of experience and can help you come up with the best solution!

Canape Events \$1500 food order plus staffing charges

This option is great for the following scenarios

- You have a small oven, so you need to stagger the food service times
- You want a little more personalized service for an important event
- You want to wow your guests
- You want food service to run for 2-4 hours
- You don't have much room for a finger food or buffet set up
- You have more than 50 guests as finger food buffets are hard to serve hot for over 50 guests

The staff essentially walk around and offer finger food to your guests. They are trained to know the dietary specifications and usually engage in polite conversation. This option is great for corporate events, engagement parties, pre wedding receptions and milestone birthdays



SALADS

	Half Pan	Full Pan	Set Up
Garden Salad (vg + gf) Mixed leaves, tomato, onion, cucumber, carrot, cabbage and a Dijon vinaigrette served on the side	\$70	\$110	\$140
Traditional Greek Salad (v + gf) Tomato, cucumber, onion, capsicum, Greek feta, kalamata olives, oregano served with a red wine vinaigrette on the side.	\$85	\$135	\$175
Traditional Caesar Salad Romaine lettuce, crispy bacon, boiled egg, shaved parmesan, homemade croutons and a classic Caesar dressing served on the side	\$85	\$145	\$185
Potato, Bacon & Egg Salad (gf) Steamed potato chunks, crispy bacon, boiled egg, finely chopped celery, spring onions and a mustard mayo dressing	\$95	\$150	\$200
Pesto Pasta Salad (v) Penne Pasta, baby spinach, tomato, onion, feta cheese and a creamy pesto dressing	\$95	\$150	\$200
Chicken Avocado Salad (gf) Mixed leaves, tomato, onion, cucumber, cabbage, grilled chicken, avocado, candied walnuts, feta cheese, and a Dijon mustard vinaigrette served on the side	\$90	\$145	\$185
Roasted Mediterranean Vegetable Salad (vg + gf) Quinoa, Medley of Roasted Vegetables, baby spinach, and a Dijon vinaigrette served on the side	\$85	\$140	\$180
Potato, Beets & Egg Salad (gf) Steamed potato chunks, steamed carrots and beets, boiled egg, finely chopped celery, spring onions and a mustard mayo dressing	\$90	\$150	\$200
Seafood Pasta Salad Bow tie pasta, baby prawns, crab meat, lobster meat, celery, carrot, capsicum and a sweet and tangy cocktail dressing	\$150	\$200	\$230



Sides

	Half Pan	Full Pan	Set Up
Steamed White Rice (vg + gf) Steamed White Rice	\$70	\$120	\$150
Rice & Beans (vg + gf) Rice, Kidney beans, seasoned with Haitian epis	\$95	\$150	\$200
Black Rice (Riz Djondjon) (vg + gf) Rice, Sweet Peas, dry mushroom, seasoned with Haitian epis	\$120	\$175	\$225
Fried Plantains (Bannann Fri) (vg + gf) Seasoned, smashed deep fried plantains.	\$65	\$120	\$170
Macaroni Au Gartin (v) Rigatoni Pasta, mornay sauce, diced onions, capsicum, three cheeses and cream topped with a final layer of cheese and baked till golden	\$120	\$175	\$215
Classic Mac & Cheese (v) Cavatappi pasta three cheeses and cream topped with a final layer of cheese and baked till golden	\$95	\$150	\$200
Whipped Potatoes (v + gf) Steamed yukon gold potatoes, buttermilk, butter, and sour cream.	\$95	\$150	\$200
Herb Roasted Potatoes (vg + gf) Roasted Potato, roasted with olive oil, oregano, herb de Provence, salt, pepper and herbs	\$95	\$150	\$200
Garlic Roasted Potatoes (vg + gf) Roasted Potato, roasted with olive oil, garlic, salt and pepper	\$80	\$135	\$185
Haitian Spaghetti Spaghetti, Kayem All beef Hot Dog, Andouille Sausages, capsicum, onions, Tomato Paste Sauce	\$90	\$140	\$170



Vegetables

	Half Pan	Full Pan	Set Up
Steamed Broccoli (vg + gf) Crown Broccoli Florets, seasoned with olive oil, salt and pepper	\$65	\$115	\$145
Garlic Roasted Broccoli (vg + gf) Crown Broccoli Florets, roasted with olive oil, garlic, salt and pepper	\$65	\$115	\$145
Sauteed Garlic Green Beans (vg + gf) Haricot Verts, Sauteed with olive oil, garlic, salt and pepper	\$65	\$115	\$145
Sauteed Garlic Zucchini & Squash (vg + gf) Yellow Squash, Zucchini, capsicum, Sauteed with olive oil, garlic, fresh oregano, salt and pepper	\$65	\$115	\$145
Balsamic Glazed Brussels Sprouts (vg + gf) Gustus Brussel Sprouts, marinated with Honey balsamic glaze, garlic, salt and pepper	\$75	\$125	\$155
Garlic Roasted Asparagus (vg + gf) Atlas Asparagus, roasted with olive oil, garlic, salt and pepper	\$65	\$115	\$145
Steamed Bok Choy (vg + gf) Nai You Choy, seasoned with olive oil, garlic, salt and pepper	\$65	\$115	\$145
Mexican Street Corn (vg + gf) Corn on the Cobb, Mexican mayo, Cotija cheese, Cilantro, salt and pepper	\$50	\$105	\$135
Honey Glazed Carrots (vg + gf) Heirloom Carrots, Honey, Brown sugar, Sage, Salt and Pepper	\$65	\$115	\$145
Legumes (vg + gf) Chayote, Eggplants, Carrots, Cabbage, Spinach, Lima Beans, Steamed, Mashed and Seasoned with Haitian spices. + Add Beef or Crab legs	NM\$100 WM\$150	NM \$150 WM\$200	NM \$180 WM\$230



Proteins

	Half Pan	Full Pan	Set Up
Oxtail Braised Cow Tail, Slow Cooked with Catching Faith Oxtail marinade and Butter Beans	\$250	\$350	\$400
Tasso Beuf Beef Chunks, Marinated with Catching Faith Haitian Epis, Braised and then Deep fried	\$180	\$230	\$260
Braised Short Ribs Bone-in Short Ribs, Braised for 8 hours in a Pinot Noir Reduction, with herb de Provence and Rosemary	\$240	\$290	\$320
Beef Brisket Smoked Beef Brisket, Seasoned with Catching Faith dry rub and Barbecue Sauce	\$220	\$270	\$300
Poulet En Sauce Drumsticks Chicken, Marinated with Catching Faith Haitian Epis, Braised, Deep fried and Sauced with a Tomato Paste sauce	\$140	\$210	\$240
Jerk Chicken Leg Quarters, Brined and Marinated in Catching Faith Jerk marinade for 48 hours, and Charbroiled with Smoking Pimento Wood	\$190	\$240	\$270
Fried Chicken Chicken Legs and Thighs, Brined for 48 hours, Seasoned with Catching Faith all-purpose fried batter mix	\$140	\$190	\$220
Barbecue Chicken Chicken Legs and Thighs, Brined and Marinated in Catching Faith Barbecue Sauce for 48 hours, Charbroiled with Smoking Wood	\$180	\$230	\$270
Honey Glazed Chicken Chicken Thighs, Marinated in Catching Faith Honey Brown Sugar Glazed for 48 hours, Baked to perfection.	\$180	\$230	\$270
Chicken Wings Wing Ding Chicken, brined for 48 hours, Seasoned with Catching Faith all-purpose fried batter mix served with selected sauce (Teriyaki, Buffalo, BBQ, Garlic Parm, Lemon Herb)	\$115	\$165	\$195



Proteins

	Half Pan	Full Pan	Set Up
Coconut Curry Chicken Braised Chicken Thighs in a Golden Coconut Curry Sauce with Onions and capsicum	\$140	\$190	\$220
Poulet Neg Maron Smothered Chicken in Dried Mushroom or Djondjon with Braised Cashew	\$180	\$230	\$270
Fried Turkey Turkey wings and Legs, Marinated with Catching Faith Haitian Epis, Braised and then Deep fried	\$160	\$210	\$250
Griot Pork Shoulder, Marinated with Catching Faith Haitian Epis, Braised and then Deep fried	\$200	\$250	\$280
Pulled Pork Slow Roasted Pork Shoulder with Fennel, Rosemary, spices, and Catching Faith Barbecue Sauce	\$220	\$270	\$300
Barbecue Ribs Smoked BBQ Ribs, Seasoned with Catching Faith dry rub and Barbecue Sauce	\$250	\$300	\$330
Honey Glazed Salmon Salmon Filets, Marinated in Catching Faith Honey Brown Sugar Glazed and Baked to perfection.	MP	MP	MP
Jerk Salmon Salmon Filets, Marinated in Catching Faith Jerk marinade, Baked to Perfection	MP	MP	MP
Lemon Herb Salmon Salmon Filets, Marinated in Olive oil, Lemon, Garlic herb marinade, Baked to perfection.	MP	MP	MP
Lobster Tails Garlic Butter Stuffed Baked	MP	MP	MP



Proteins

	Half Pan	Full Pan	Set Up
Coconut Curry Shrimp Braised Jumbo Shrimp in a Golden Curry Sauce with Onions and capsicum	\$140	\$210	\$240
Cajun Shrimp Braised Jumbo Shrimp in a Creole Style Cajun Sauce with Onions and capsicum	\$140	\$210	\$240
Seafood Boiled Whole Lobster, Snow Crab, Rock Crab, Clams, Mussel, Shrimp, Lobster Tail, Corn, Potatoes, Eggs, Andouilles Sausages in Cajun Sauce	MP	MP	MP
Poisson Gros Sel Red Snapper, in a White Creole Reduce Sauce, Thyme, Habanero Peppers, Onions and capsicum	MP	MP	MP
Lemon Pepper Seabass Pan Seared Seabass with a White Wine and Lemon Sauce	MP	MP	MP
Moqueca Braised Cod Loin in a Saffron Red Curry Sauce with Sweet Onions and capsicum	\$200	\$250	\$280
Tofu Stir-fry (vg + gf) Deep Fried Tofu in a Stir-fry Sauce with Vegetables	\$80	\$130	\$160
Jerk Tofu (vg + gf) Tofu Steak, Marinated in Catching Faith Jerk marinade, Baked to Perfection	\$90	\$140	\$170
Barbecue Tofu (vg + gf) Smoked BBQ Tofu, Seasoned with Catching Faith dry rub and Barbecue Sauce	\$90	\$140	\$170



Brunch

	Half Pan	Full Pan	Set Up
Scrambled Creamy Scrambled Eggs with Gruyere & Cheddar Cheese	\$100	\$150	\$180
Breakfast Potatoes Seasoned Diced Yukon Gold Potatoes with Onions and capsicum	\$120	\$170	\$200
Candied Bacon Thick Cut Bacon Glazed with Honey & Turbinado Sugar	\$75	\$125	\$155
Bagel Lox Smoked Salmon served with Assorted Bagels, Whipped Cream Cheese, Boiled Eggs, Onions, Capers, Tomato & Lemon	\$210	\$260	\$290
Chicken & Waffle Brined Crispy Chicken with Vanille Bean Fluffy Waffle	\$190	\$240	\$270
Shrimp & Grits Cajun Jumbo Shrimp with Onions and capsicum Served with Creamy Cheesy Grits	\$160	\$210	\$240
Ultimate Breakfast Sliders (Per Dozen) Bacon Eggs & Cheese with Garlic Butter Hawaiian Slider Bun	\$90	\$180	\$210
Fluffy Buttermilk Pancake / Waffle (Per Dozen) Perfectly Fluffed Buttermilk Pancake / Waffle (Add Desired Flavor)	\$65	\$120	\$150
Barbecue Tofu (vg + gf) Smoked BBQ Tofu, Seasoned with Catching Faith dry rub and Barbecue Sauce	\$90	\$140	\$170
Place any order and we will invoice it based on the request.			



Serving Size Information

Salads

All Salads come ready made presented on a heavy-duty platter with lid

Regular Salad as a side serving feeds approx. 20 people

Large Salad as a side serving feeds approx. 40 people

Steel tray as a side serving feeds approx. 50 + people

Some ingredients may be substituted due to seasonal availability

Sides

All platters come fully cooked ready eat or to re-heat in a heavy-duty foil tray

Regular Trays will give approx. 15-20 side serving portions

Large Trays will give approx. 40 side serving portions

Steel Tray will give approx. 50 + side serving portions

Meats

All platters come fully cooked ready to eat or re-heat in a heavy-duty foil tray

Regular Trays will give approx. 12-15 portions

Large Trays will give approx. 25-30 portions

Steel Trays will give approx. 40 portions



Finger Food Platters

Anti-Pasto Platter \$155

Includes a selection of sliced cured Meats, Grilled Vegetables, Olives, Fruits, Selection of Cheeses, Dried fruit, Dips, Nuts and Crackers

Cheese Platter \$155

Includes a selection of Hard and soft cheeses, Fresh Fruit, Dried fruit, Dips, Nuts and Crackers

Meats Platter \$155

Includes a selection of cured Small Goods (Prosciutto, Salami, Smoked Ham) Chutneys, Pickles & Crackers

Veggie & Dips Platter \$125

Includes a wide selection of fresh cut vegetables and two dips.

Each platter feeds as a snack approx. 15 guests



Finger Food

Comes fully cooked- Presented in Foil Tray

Spinach Pies \$100 per two dozen

Pig in the Blanket w/ sauce \$110 per two dozen

Vegetable Egg Rolls w/ sauce \$110 per two dozen

Pork Dumpling w/ sauce \$130 per two dozen

Beef Meatballs w/ sauce \$140 per two dozen

Chicken Empanadas w/ lime & herb mayo \$148 per 24

Buffalo Chicken Wonton w/ sauce \$150 per two dozen

Crab Rangoon w/ sauce \$150 per two dozen

Jerk Chicken Plantain Cups w/ Jerk Sauce \$160 per two dozen

Beef Empanadas w/ lime & herb mayo \$168 per 24

Mini Chicken Skewers / Mint yoghurt & lemon (gf) \$190 per 24

Mini Sliders

Mini Beef Cheeseburgers \$150 per dozen

Mini Pulled Chicken & Slaw \$160 per two dozen

Mini Pulled Pork & Slaw \$180 per two dozen

Vegetarian

Mushroom & Cheese Arancini w/ Pesto & Aioli (v) \$120 per 24

Vegetarian Mini Spring Rolls with Dipping Sauce (vg) \$65 per 50

Mini Vegetable Samosa with Dipping Sauce (vg) \$65 per 50

Mini Bruschetta w/ Balsamic Glaze (vg) \$110 per 24



There are TWO different types of Set Up you can choose from

1. Finger food Buffet
2. Mains Buffet

Finger food Buffet is a variety of finger foods and more bite sized snacks where guests can still walk around and eat

Most used for; Bridal showers, baby showers, engagement parties, cocktail parties

Mains Buffet is a sit-down meal with Roast meats, side dishes and salads

Most used for; winter events/ family parties/ milestone birthday parties/ “big eater” family parties

You CAN mix and match both



Sandwich/ Wrap Platters

Assorted Sandwich Platter: 5 x Assorted Sandwiches cut into triangles \$55 -We use a variety of white and wholewheat bread.

Assorted Filled Mini Rolls; 10 x Assorted filled mini rolls \$80

Wraps Platter; 6 x Assorted wraps cut in half (12 pieces) \$95

Example of Filling Flavours; (*All meats accompanied by salad items)

Chicken Breast – Turkey & Cranberry - Roast Beef & Relish

Grilled Chicken - Ham

Egg and Lettuce – Salad & Avocado – Falafel & Hummus(V)

Kids Mixed Sandwich Triangles \$4.50 each (we recommend 1.5 pp)

Peanut Butter, Nutella, Jam, Cheese

Fruit Platters

Fruit Platter of Watermelon, Cantaloupe, Honeydew, Pineapple,
Kiwi Fruit

and Red Grapes decorated with Dragonfruit, Strawberries,
Raspberry and Blueberries.

(seasonal changes/substitutions may apply during some
months) Regular \$90 Large \$150

Canape Events

Canape events are a great option for several reasons.

1. You have a small oven, so you need to stagger the food service times
2. You want a little more personalized service for an important event
3. You want to wow your guests
4. You want food service to run for 2-4 hours
5. You don't have much room for a finger food or buffet set up
6. You have more than 100 guests as finger food buffets are hard to serve for over 100 guests

How does it work?

The staff will arrive prior to the event and set up in the kitchen space provided. They will start food service at the allocated time, they will walk around and offer food to your guests. They are trained to know the dietary specifications and usually engage in polite conversation.

When the food service has finished if there is any leftover food allocated to

the guests the staff will either pack those into takeaway boxes for the host to enjoy or they will leave them out for guests to continue nibbling throughout the night.

The staff will then pack up and leave.

For canape events you will need 1 x chef per 50 guests along with wait staff.

We recommend 1 x waiter per 35 guests

Menus can be customized to suit individual tastes and budgets



Canape Menu

(only available to order for staffed canape events- not by the box)

You can mix and match with items off the finger food menu

Standard Canapes

Mini Tomato & Basil Bruschetta (v)

Thai chicken salad in a crispy wonton cup

Steamed or Fried Dumplings w/ dipping sauce

Premium Canapes

Smoked Salmon and Herbed Cream Cheese Crostini's

Roast Beef with Truffle mayonnaise served on a crispy crostini

Prosciutto, Brie and Fig Bites

Caramelized onion, herb and goats cheese tartlet with micro greens (v)

Prawn and lobster mini brioche roll with kewpie mayo and iceberg

Crispy rice bites w/ salmon, avocado and chili mayo (gf)

Panko and Coconut crumbed Prawns w/ lime aioli

Substantial Canapes

Thai Beef Salad w/ Nuoc jam dressing

Roasted Beetroot, Orange and Goats cheese salad w/ Dijon vinaigrette

Cold Soba noodle salad with crunchy veg and peanut dressing

Fresh Sashimi w/ wasabi and pickled ginger

Pork Tacos w/ Avocado, slaw and pineapple salsa

Moroccan Chickpea Curry served over basmati rice w/ Mint Yoghurt

Event Staff (Minimum 3 Hours)



	Mon- Fri	Sat- Sun
Food and Beverage Attendant	\$55 ph.	\$65 ph.
Event Host	\$60 ph.	\$70 ph.
Event Coordinator	\$65 ph.	\$75 ph.
Chef	\$60 ph.	\$70 ph.
Kitchen Hand/ Cleaner	\$55 ph.	\$65 ph.

We only hire out staff for catered events- no dry hire
 Staff are fully uniformed and trained to provide a professional and
 friendly service at your event (travel fees may apply)

Staff Quantities

As a rough guide we recommend 1 x Staff member per 30-40
 guests.

A Chef may be needed for events that require Cooking on Site.

Event Hosts are great if you are planning and event with
 distinguished guests and want to impress
 Event coordinators are great if you have a large-scale event with
 multiple facets and need everything to run smoothly.

Important Information



Some orders depending on location may require a minimum spend to qualify for delivery

Delivery fees and charges will apply depending on location.

Conditions

A Cooking Fee will be applied to each order.

Full payment must be received seven days prior to the event date.

Goods will not be released without full payment.

Corporate Customers can create an account with us, receipt of payment must be received within 7 days of invoice date.

Deposits and payments are non-refundable but can be transferred to a future event.

If order is placed less than 48 hours from event date full payment is required to secure the order.

In the event of any breakages occurring the customer will be charged for replacements.

Payment of a deposit is acceptance of these terms and conditions.