





Focus on the fun, not the food. Let us take care of the details. Our experienced catering experts know the importance of food for your event and will create the right presentation down to the last detail. The Native Kitchen is here to walk you through every step of the planning process to make sure your event is a success. We are committed to providing locally sourced, high quality selections to please every palate.



Our recipe is easy-high quality, down-to-earth, homemade catering for every menu item we offer – made fresh and prepared from scratch using locally sourced ingredients from local farms, artisans and local purveyors. We serve Massachusetts and Rhode Island, we will travel to meet your needs.

You can stop by our Medway location to pick up your order, or have us deliver our catering right to your door. Our staff will set up the perfect display or provide full-service events. From small friend and family gatherings to large corporate, holiday and formal events of hundreds, we will provide the care that puts you at ease.

Appetizers Minimum of 10 people. If less than 10 people, add \$2.00/pp

Assorted Cheese Tray

A fine selection of assorted domestic & import cheeses

• Serves 15: \$67.95

• Serves 25: \$87.95

Serves 35: \$122.95

Assorted Meat Cheese Tray

A fine selection of assorted domestic & import cheeses

Serves 15: \$82.95Serves: 25: \$112.95Serves: 35: \$157.95

Fruit & Cheese Tray

Bite size cubes of cheese complimented by a seasonal selection of fresh fruit

• Serves 15: \$44.95

Serves: 25: \$74.95

• Serves: 35: \$104.95

Fruit Vegetable Tray

A selection of fresh seasonal vegetables with Ranch Dressing

• Serves 15: \$29.95

Serves: 25: \$49.95Serves: 35: \$69.95

Additional Appetizers

Choose 3: \$16.95/pp Choose 4: \$19.95/pp Choose 5: \$22.95/pp

MAIN APPETIZERS

- Stuffed Mushrooms
- Asian Potstickers
- Pulled Pork Sliders
- Hawaiian Meatballs
- Swedish Meatballs
- Bruschetta
- BBQ Rib Tips
- Beef or Chicken Kabobs
- Mini Crab Cakes
- Buffalo Chicken Dip
- Spinach Artichoke Dip
- Pierogies

OPTIONAL ADD-ONS

- Shrimp Cocktail (Market Price)
- Sushi Rolls \$14.95/roll
 Minimum order 20 rolls

Includes an assortment of California Rolls, spicy tuna rolls and salmon rolls. Served with appropriate accoutrements.



Breakfast Catering

Minimum of 10 people. If less than 10 people, add \$2.00/pp

SUNRISE BREAKFAST - \$13.95/PP

Cheese omelets, breakfast sausage or bacon and breakfast potatoes

RISE 'N SHINE - \$14.95/PP

Fresh scrambled eggs, breakfast sausage and bacon, breakfast potatoes and muffins with butter or bagels with cream cheese.

SKILLET BUFFET - \$14.95/PP

Diner Breakfast potatoes with onions, ham and bacon blended together. Served with fresh scrambled eggs and assorted breakfast breads,

BIG BREAKFAST - \$15.95/PP

Fresh scrambled eggs, bacon or sausage, breakfast potatoes and breakfast breads.

TRADITIONAL HOT BREAKFAST - \$17.95/PP

Fresh scrambled eggs, French Toast, breakfast sausage, bacon, breakfast potatoes and assorted breakfast breads.

Substitute any egg selection with our famous diner scrambled eggs (eggs with diced ham, bell pepper, sweet onion, crumbled bacon and topped with cheddar cheese for \$1.00/pp

MIX & MATCH

FRUIT SALAD - \$4.95/PP

Assorted fresh fruit, diced and combined in a bowl. Yogurt fruit dip or Yogurt served on the side.

BREAKFAST BREADS - \$18.95/DOZEN

Chef's choice of our assorted freshly homemade breakfast breads. Minimum order of 2 dozen.

ASSORTED JUICES- \$2.95/PP

Choice of Orange, Apple, Tomato, Cranberry Juice. Choice of 2.

COFFEE/TEA - \$1.95/PP

 $\label{thm:minimum} \begin{tabular}{ll} Minimum\ order\ of\ 40\ cups. Served\ with\ regular,\ decaf,\ assorted\ teas.\ Cream,\ sweeteners,\ stirrers\ and\ cups\ included.\ \end{tabular}$





BUILD YOUR OWN BRUNCH - \$24.95/PP

EGGS (CHOOSE ONE)

- Fresh Scrambled Eggs
- · Homemade Quiche

SIDE DISH (CHOOSE ONE)

- · Au Gratin Potatoes
- · Breakfast Potatoes
- Homemade Lasagna (Meat, Cheese or Vegetable)
- · Stuffed Shells/Manicotti With Marinara
- Macaroni & Cheese
- Mashed Potatoes/Gravy
- Rice Pilaf

Chicken (CHOOSE ONE)

- Chicken Florentine
- · Chicken Cordon Bleu
- Marsala Chicken
- · Lemon Caper Chicken
- Chicken Italiana topped with roma tomatoes, basil, garlic and mozzarella

MEAT (CHOOSE ONE)

- Glazed Ham
- Italian Meatballs
- Breakfast Sausage
- Italian Sausage, Peppers, Onions
- Pulled Pork
- Bacon
- Candied Bacon (Add \$1.00/pp)

VEGETABLES (CHOOSE ONE)

- · Roasted Seasonal Vegetables
- Glazed Carrots
- · Green Bean Almondine
- Corn on the Cob (seasonal)

SALAD/SOUP (CHOOSE ONE)

- Caesar Salad
- Garden Salad
- Greek Salad
- Fall Harvest Salad
- Potato Salad
- · Pasta Salad
- Orzo Salad
- Minestrone Soup
- · Chicken Rice Soup
- Pasta Fagioli
- · Roasted Tomato and Basil

INCLUDES:

- · Assorted Bakery Breads
- ASSORTED JUICES (CHOOSE TWO)

 Chairs of Orange Apple Tomate Craphom

Choice of Orange, Apple, Tomato, Cranberry Juice. Choice of 2.

COFFEE/TEA

Minimum order of $40~\rm cups$. Served with regular, decaf, assorted teas. Cream, sweeteners, stirrers and cups included.

ADDITIONAL ADD-ONS: SEE DESSERT CATERING



Boxed Lunch Catering

Minimum of 10 people. If less than 10 people, add \$2.00/pp

BOX LUNCH SANDWICHES, WRAPS & SALADS \$14.95/PP

Turkey

 Roast Turkey Breast, Swiss Cheese, honey mustard, lettuce and tomato

Chicken Caesar Wrap

 Crisp Romaine lettuce, shaved parmesan, grilled chicken and Caesar Dressing on your choice of wrap below)

Egg Salad

Farm fresh hard boiled eggs, celery seed in a creamy dressing

Ham

Baked Ham, Swiss Cheese, butter bibb lettuce and tomato

Vegetarian

 Hummus, lettuce, carrots, cucumber and dried cranberries on your choice of bread

Neapolitan

Roasted Eggplant, provolone cheese and roasted red peppers

CAPRESE

Fresh Mozzarella, tomato, basil, olive oil and balsamic glaze

TUNA SALAD

 All white meat albacore tuna salad, cheese, lettuce on your choice of bread/wrap

ITALIAN COMBO

 Assorted Italian meats, provolone cheese, with shredded lettuce, red onion and Italian dressing on Italian Hoagie Roll or Wrap

Native Club

 Turkey or Ham, lettuce, mayo, bacon and tomato on a Kaiser Roll or Wrap.

Mediterranean Chicken

· Grilled Chicken, sundried tomato, spinach and feta

ROAST BEEF

 Oven roasted beef, cheddar cheese, lettuce, tomato, onion and creamy horseradish sauce

The Gobbler

Fresh sliced turkey breast, stuffing with a cranberry chutney spread

ADD A SOUP \$5

- · Caesar Salad
- Garden Salad
- Greek Salad
- Fall Harvest Salad
- · Potato Salad
- · Pasta Salad
- Orzo Salad
- Minestrone Soup
- Chicken Rice Soup
- Pasta Fagioli
- Roasted Tomato and Basil

BOX LUNCHES INCLUDE:

Box lunches include chips, your choice of potato salad, pasta salad or coleslaw. Choice of Cans of Coke, Diet Coke, Sprite, Water. Choice of fruit salad or Cookie/Brownie. Our minimum order is 10 box lunches. Include Mustard and Mayo in each box.



CHOICE OF BREAD:

White, Wheat, Rye, Gluten Free

Wrap Choices: Flour, Sun-Dried Tomato, Spinach

Most Popular

Minimum of 10 people. If less than 10 people, add \$2.00/pp



TWO ENTREES & TWO SIDES -\$14.95/PP

ENTREES (CHOOSE TWO)

- · Roast Beef
- · Baked Chicken
- · Stuffed Chicken and Gravy
- Chicken Italiano
- Baked Ziti Marinara
- Italian Sausage with Peppers & Onions
- Roast Turkey Breast with Gravy'
- Baked Ham
- Meat or Vegetable Lasagna
- BBQ Pulled Pork
- Chicken Broccoli Alfredo

SIDES (CHOOSE TWO)

- Roasted Potatoes
- Mashed Potatoes
- Green Beans
- Buttered Corn
- Glazed Carrots
- Steamed Broccoli
- ColeSlaw
- Macaroni & Cheese
- Roasted Seasonal Vegetables

INCLUDES:

Assorted Rolls and Butter

THE GATHERING

Minimum of 10 people. If less than 10 people, add \$2.00/pp



TWO ENTREES & THREE SIDES -\$25.95/PP

ENTREES (CHOOSE TWO)

- Roast Beef
- Baked Chicken
- Stuffed Chicken and Gravy
- Chicken Italiano
- Baked Ziti Marinara
- Italian Sausage with Peppers & Onions
 Roast Turkey Breast with Gravy'
- Baked Ham
- Meat or Vegetable Lasagna BBQ Pulled Pork
- Chicken Broccoli Alfredo

SIDES (CHOOSE THREE)

- Roasted Potatoes
- Mashed Potatoes
- Au Gratin Potatoes
- **Buttered Corn**
- Glazed Carrots
- Steamed Broccoli
- Macaroni & Cheese
- Roasted Seasonal Vegetables

INCLUDES:

- Assorted Rolls and Butter
- Assorted Canned Soda
- Assorted Desserts

THE POW WOW Minimum of 10 people. If less than 10 people, add \$2.00/pp



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THREE ENTREES & TWO SIDES -\$18/PP

ENTREES (Choose 3)

- Lobster Bisque
- Clam Chowder (Choice of White or Red)
- Bison Chili
- Three Sisters Succotash (Squash, black beans, tomato and roasted corn)
- Lobster Macaroni and Cheese
- Native Tacos are available for in person catering (additional cost) (Choice of Bison, Chicken and Veggie Toppings)

SIDES (CHOOSE TWO)

- Rocky Road Brownies
- Carrot Cake Squares
- Honey Cornbread
- Crumb Cake
- Lemon Bars
- Additional Desserts are available...

A LA CARTE CATERING

MINIMUM OF 15 PEOPLE. ROLLS AND BUTTER \$8/DOZ

Roast Beef with Gravy	\$4.95/serving		
Roast Beef Portabella	\$4.95/serving	Au Gratin Potatoes	\$3.95/serving
Roast Turkey and Gravy	\$4.95/serving	Macaroni & Cheese	\$3.95/serving
Glazed Ham	\$4.95/serving	Roasted Potatoes	\$3.95/serving
BBQ Pulled Pork	\$4.95/serving	Mashed Potatoes/Gravy	\$3.95/serving
Meatballs and Marinara	\$4.95/serving	Baked Potato/Sweet Potato	\$3.95/serving
Italian Sausage, Peppers, Onions	\$4.95/serving	Rice Pilaf	\$3.95/serving
Homemade Lasagna (Meat & Cheese)	\$4.95/serving	Stuffing	\$3.95/serving
Vegetable Lasagna	\$4.95/serving	Green Bean Almondine	\$3.95/serving
Rigatoni and Marinara	\$4.95/serving	Buttered Corn	\$3.95/serving
Chicken Parmesan with Marinara	\$4.95/serving	Glazed Carrots	\$3.95/serving
Eggplant Parmesan with Marinara	\$4.95/serving	Roasted Seasonal Vegetables	\$3.95/serving
Stuffed Chicken Breast with Gravy	\$4.95/serving		
Stuffed Peppers	\$4.95/serving	ADD A SALAD	
Grilled Chicken Breast	\$4.95/serving	Fruit Salad	\$4.95/serving
 Choose from BBQ, Plain, Lemon Caper, Cajun, Buffalo 		Garden Salad with Italian Dressing	\$3.95/serving
Chicken Broccoli Alfredo	\$4.95/serving	Tomato Cucumber Onion Salad	\$3.95/serving
Chicken Marsala	\$4.95/serving	Potato Salad	\$2.95/serving
Stuffed Shells/Manicotti	\$4.95/serving	Macaroni Salad	\$2.95/serving
Potato and Cheese Pierogies sauteed	\$18.95/dozen	Potato Coleslaw	\$1.95/serving

PICNIC CATERING

Minimum of 10 people. If less than 10 people, add \$2.00/pp



PICNIC CATERING

CHOOSE TWO ENTREES AND TWO SIDES - \$14.95/PP

ENTREES (CHOOSE TWO)

- Baked Chicken
- Pulled Pork
- · Baked Ziti Marinara
- Hot Dogs with Buns, Ketchup, Mustard, Relish & Diced Onion
- Hamburgers with Buns, Ketchup, Mustard, Relish & Diced Onion
- Ham, Turkey or Roast Beef Sandwiches with chips
- Charcuterie Board

SIDES (CHOOSE TWO)

- ColeSlaw
- · Potato Salad
- Macaroni Salad
- · Baked Beans
- Three Bean Salad
- Macaroni & Cheese
- · Garden Salad with Dressing

INCLUDES:

Assorted Rolls and Butter

Dessert Catering

We offer an assortment of desserts to compliment any of our catering menus!

Brownies - \$1.95/PP

Rich, chocolate brownies topped with chocolate ganache and seasonal decorations

Pastry Tarts - \$1.95/PP

Homemade, flaky shells filled with assorted fillings including mousse, lemon curd, Bavarian cream, banana cream, custard topped with whipped cream, ganache or powdered sugar

Cupcakes - \$2.00/PP

Assorted chocolate and vanilla cupcakes topped with chocolate and vanilla buttercream icing and seasonal decorations

Cookies - \$1.50/PP

Chef's choice of assorted cookies. Chocolate Chunk, Oatmeal Raisin, Double Chocolate, Snickerdoodle, Peanut Butter, etc.

Cannoli - \$3.00/PP

Ricotta filled in standard and miniature sizes garnished with seasonal sprinkles, chocolate chips or pistachios

Muffins - \$3.00/pp

Fresh baked muffins – banana, blueberry, morning glory, Cranberry Orange, Double Chocolate, Seasonal varieties

Cinnamon Rolls - \$2.50/PP

Classic cinnamon rolls iced with vanilla glaze. Eggnog, Apple and Pumpkin available seasonal.

Sheet Cake

Chocolate, Vanilla or Marble with chocolate or vanilla buttercream icing. Decorated with your choice of color, design and decorations.

- Serves 15: \$40.95 (1/4 Sheet)
- Serves 30: \$55.95 (1/2 Sheet)
- Serves 60: \$79.99 (Whole Sheet)

Specialty Cakes (Serves 8)

- Red Velvet \$24.95
- Carrot Cake \$24.95

Specialty Cakes (Serves 10)

- Oreo Cake \$39.95
- Boston Cream \$49.95
- Death By Chocolate Cake \$39.95



PIES

Fresh, homemade pies! Based on seasonal availability

- Apple \$15.00
- Blueberry \$15.00
- Cherry \$15.00
- Peach \$15.00
- Pumpkin \$15.00
- Fruits of the Forest \$15.00

HOT & COLD BUFFET

MINIMUM OF 15 PEOPLE. ROLLS AND BUTTER \$8/DOZ

HOT & COLD BUFFET MENU

Choose one entrée and two hot sides with a compete deli tray: \$19.95/pp

DELI TRAY INCLUDES

Ham, turkey, roast beef, American, Swiss Cheese, Assorted Rolls, Lettuce, Tomato and Condiments

ENTREES

- · Roast Beef
- · Baked Chicken
- Cajun Chicken
- Italian Sausage, Peppers and Onions
- Roasted Turkey and Gravy
- Glazed Ham
- Meat or Vegetable Lasagna
- BBQ Pulled Pork
- Chicken Broccoli Alfredo
- · Baked Ziti Marinara
- Chicken Parmesan

SIDES

- Roasted or Mashed Potatoes
- Au Gratin Potatoes
- Macaroni & Cheese
- Homemade Stuffing
- Green Bean Almondine
- Glazed Carrots
- Buttered Corn
- Coleslaw
- · Potato Salad
- Macaroni Salad

COLD DELI BUFFET MENU

Deli Tray and Choice of two cold sides: \$15.95/pp

COLD SIDES (CHOOSE TWO)

- Potato Salad
- Cucumber Onion Tomato Salad
- ColeSlaw
- Pasta Salad
- · Tossed Salad with Italian Dressing

BUILD YOUR OWN BUFFET

MENU OPTION #1 (50 GUEST MIN)

Our Dinner Option #1 is for a minimum of 50 guests. All options listed include a choice of three sides. Includes rolls and butter.

- Choose any two entrees \$17.95/pp
- Choose any three entrees \$20.95/pp
- Choose any four entrees \$23.95/pp

See Entrée and Sides Listings

MENU OPTION #2 (25 GUEST MIN)

Our Dinner Option #2 is for a minimum of 25 guests. All options listed include a choice of three sides. Includes rolls and butter.

- Choose any two entrees \$18.95/pp
- Choose any three entrees \$21.95/pp
- Choose any four entrees \$24.95/pp

See Entrée and Sides Listings

MENU OPTION #3 (15 GUEST MIN)

Our Dinner Menu Option #3 is for a minimum of 15 guests. All options listed include a choice of three sides.

Includes rolls and butter.

- Choose any two entrees \$19.95
- Choose any three entrees \$22.95
- Choose any four entrees \$29.95

Italian Catering Menu Minimum of 10 people. If less than 10 people, add \$2.00/pp

BUILD YOUR OWN ITALIAN CATERING - \$21.95/PP

Italian Catering includes your choice of salad, pasta, entrée and dessert.

SALADS (CHOOSE ONE)

- Garden
- Antipasto (+2.00/pp)
- Greek
- Cold Tortellini Pasta Salad
- Caesar

PASTA (CHOOSE ONE)

- Ravioli
- Penne & Marinara
- Fettuccini Alfredo
- Stuffed Shells/Manicotti With Marinara
- Lasagna (Meat, Cheese or Vegetarian)
- Sausage Abruzzi
- · Gnocchi with tomato sauce

ENTREE (CHOOSE ONE)

- Chicken Florentine
- Chicken Parmesan
- Marsala Chicken
- Lemon Caper Chicken
- Chicken Caprese
- Chicken Marsala
- Sausage, Peppers & Onions
- Eggplant Parmesan
- · Meatballs with marinara

DESSERT (CHOOSE ONE)

- Mini Assorted Cannoli
- Limoncello Cake
- Carrot Cake
- Cookie/Brownie Tray

INCLUDES:

- · Sliced Fresh Italian Bread and Butter
- · Disposable utensils, plates, napkins
- COFFEE/TEA Served with regular, decaf, assorted teas. Cream, sweeteners, stirrers and cups included.

ADDITIONAL ADD-ONS: SEE DESSERT CATERING





CONTACT US TODAY!

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