

Friendly Crossways

Catering Menu 2019

friendlycrossways.com

Building Your Menu

For 2019, Chef Mary Helan Turner of Friendly Crossways will collaborate with chef Nick Chunias of Juliana's Catering. Together they have designed a reception dinner menu that features many of Mary Helan's original vegetarian, vegan and omnivore recipes featuring locally sourced fruits and vegetables, as well as Nick's fresh Mediterranean specialties. You may also consider off-menu choices including lobster bakes, carving stations, champagne brunches and a mobile brick pizza oven. We are also available to cater your farm-to-fork rehearsal dinner or a post-wedding brunch with made-to-order omelet stations! We trust this menu will open you and your taste buds to some of our many delicious options and look forward to providing you with wonderful celebratory meals.

We recommend that you design your unique dinner as follows:

- Choose four or five hors d'oeuvres
- Choose a salad, two entrées, and two sides
- Choose a dessert
- Add additional menu items as desired

Meals include artisan rolls, Friendly Crossways well water, tea & coffee and excellent service. Based on your menu selections and estimated number of guests, we will calculate an "all-in" quote that covers cost of food, staffing, equipment rentals, taxes, tip and fees. The cost of your memorable meal will likely range from \$85 to \$95 per person.

Many menu items can be gluten-free, lactose-free or vegan.

Tastings can be arranged at our catering kitchen.

A la Carte Hors D'oeuvres

STATIONARY DISPLAYS

- Assorted hard and soft cheeses with artisan and GF crackers
- Vegetable crudité with tzatziki (yogurt cucumber dip) or ranch dip
- Mediterranean: hummus, pita, olives, stuffed grape leaves
- Antipasti: variety of Italian meats and cheeses

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- Mini phyllo tarts baked with raspberry jam, brie or goat cheese and topped with a fresh raspberry
- Caprese skewers: cherry tomatoes with bufala mozzarella and basil with balsamic drizzle
- Tyropita: cheese and phyllo turnover
- Spanakopita: triangle of spinach, egg and feta encased in flaky phyllo
- Jalapeno poppers
- Crostini with your choice of topping: fresh tomato bruschetta, handcrafted olive tapenade, pesto with a grape tomato
- Mushrooms stuffed with vegetarian or sausage stuffing
- Chicken Satay: grilled on site with our special blend of spices
- Beef Teriyaki
- Greek meatballs with tzatziki (yogurt cucumber sauce)
- Shrimp cocktail
- Housemade crab cakes served with corn-tomato-basil relish
- Bacon wrapped scallops
- Bacon wrapped figs
- Mini lobster rolls: chunks of New England lobster, mayo, celery & butter (Market Price)

Salads

Salads are served plated to your dining table.

- Antipasto: mixed greens with Italian meats and cheeses with house dressing on the side
- Spring: mesclun with strawberries, almonds, cucumbers and white balsamic vinegar or poppy-seed dressing on the side
- Caesar: romaine with house made croutons tossed in Caesar dressing
- Summer: mixed garden greens with local tomatoes and cucumbers, house dressing on the side
- Caprese: sliced tomatoes, fresh mozzarella, basil, EVOO
- Greek: mixed lettuces with tomatoes, cucumbers, sliced red onion, feta and pitted olives served with Greek or house dressing on the side
- Fall No. 1: mesclun with walnuts, apples and blue cheese dressing on the side
- Fall No. 2: Spinach with ginger roasted sweet potatoes, dried cranberries and dressed with maple vinaigrette

BBQ

- Marinated and grilled BBQ chicken
- Pulled pork or chicken with BBQ sauce on the side, served with rolls
- Beef brisket with our special dry rub, pulled or sliced, served with rolls
- Bourbon marinated steak tips: hand cut tender sirloin flap meat

Friendly Crossways Specialties

Pork and Beef

- Pork Tenderloin stuffed with apples, raisins, and spice bread, served with house made gravy
- Grilled center cut pork loin, herb rub or ginger-soy-garlic marinade
- Roast beef au jus with horseradish sauce
- Grilled flap sirloin steak marinated in our secret sauce
- Beef tenderloin with our special dry rub

Chicken and Fish

- Grilled boneless chicken breasts or thighs garnished with cowboy caviar (corn, black beans, onions and red peppers) or peach salsa
- Grilled chicken breast with caramelized apples, cider reduction and cheddar or gorgonzola
- Baked or grilled white fish with fresh citrus aioli
- Grilled, baked or cedar plank salmon with orange rosemary sauce

Vegetarian Entrees

- Mediterranean pie with layers of eggplant, tomatoes, onions, zucchini, cheddar and mozzarella cheeses, special herbs and spices
- Tomato-corn-cheddar pie with lemon aioli and basil
- Sweet red and yellow peppers stuffed with quinoa, black beans, herbs, lime zest and roasted sweet potatoes
- Portobello mushroom caps stuffed with rice, herbs and sautéed vegetables
- Vegetable tofu stir fry with soy or tamari, garlic and sesame oil
- Zucchini stuffed with couscous, spinach, feta and chickpeas

Greek Specialties

- Chicken Avgolemono: a garlicky lemon, egg and white wine sauce
- Pastichio: layers of penne, meat, and Greek cheese, topped with our house made bechamel sauce
- Spanakopita: spinach, feta and egg casserole baked in layers of flaky phyllo
- Moussaka: Greek casserole of potatoes, eggplant and meat sauce, with a top layer of our house made bechamel sauce
- Boneless leg of lamb with fresh rosemary, olives, tomatoes, spinach and tossed with orzo

Italian Specialties

Pasta Based Dishes Featuring "Nonna" Juliana's Marinara Sauce

- Four-cheese and spinach lasagna or meat lasagna
- Shells stuffed with ricotta, romano and fresh herbs
- Tri-color cheese or spinach tortellini with marinara or marsala sauce (housemade with fresh mushrooms and marsala wine)

The following selections may be served with your choice of linguine, ziti, penne or steamed rice:

- Eggplant rolatini stuffed with fresh ricotta, spinach, roasted red peppers and baked with Nonna's sauce
- Chicken broccoli ziti alfredo
- Chicken marsala made with fresh mushrooms
- Shrimp scampi: our garlicky, buttery white wine sauce with fresh tomatoes
- Shrimp or scallop fra diavolo with our spicy, garlicky marinara sauce

Seasonal Sides*

- Grilled asparagus with cherry tomatoes, olive oil and feta
- Sautéed or grilled fresh green beans served hot or cold
- Grilled fresh zucchini, summer squash and red peppers
- Sautéed broccoli
- Roasted butternut squash with brown sugar and spices
- Roasted brussels sprouts
- Broccoli slaw

** Locally sourced or Friendly Crossways Farm to Table when available*

Comfort Food Sides

- Basmati rice
- Risotto: arborio rice with chicken broth, white wine, herbs & onions
- Confetti quinoa
- Garlic mashed potatoes
- Potatoes boulangère: Thinly sliced potatoes cooked with pancetta, chicken broth, onions and spices
- Sweet potatoes roasted with oil, fresh ginger and pepper
- Red bliss potatoes roasted with olive oil, oregano and spices
- Mac and cheese with buttery crumb topping
- Confetti couscous

Desserts

- Medley of chocolate dipped strawberries, mini cheesecake in phyllo shells with fresh fruit, mini chocolate chip cannoli
- Friendly Crossways fresh fruit pies with whipped cream
- Gelato bar
- Layers of mousse, whipped cream & fruit served in a verrine cup

Bar Service

Bartenders are required for events with 50 or more guests where beer and wine are served at Friendly Crossways. Distilled spirits are not allowed on the property.

Juliana's Catering offers complete beverage services for your special event. They will work with you to create a custom beverage package with a variety of beers, wines, champagne, hard cider and soft drinks.

- Your host bar is based on consumption. Host pays for drinks served, and the tab is settled at the end of the event.
- All beverages provided through Juliana's Catering are subject to 7.0% Massachusetts sales tax and 20% administrative/service fee.

Staffing

- On-site staff includes a room captain, head chef, and cook staff.
- Servers are provided at a rate of one server per 20 guests.
- The billing rate for each staff member or server is \$33/hour with a 4-hour minimum.

Policies, Taxes & Fees

- Friendly Crossways reserves your catering when we receive your 25% deposit.
- Deposits are non-refundable.
- Final meal count is required 10 days before the event.
- Every effort will be made to accommodate an increase in the final count within 10 days of your event. There are no reductions allowed.
- 7% Massachusetts & local meals taxes and a 20% administrative/house fee apply to all menu items.
- 6.25% Massachusetts sales tax and a 15% administrative/house fee apply to all equipment rentals.
- Before placing your order, and when providing the final meal count, please inform us of any food allergies or special dietary needs.

For additional information or to book food or beverage services for your event, please contact Nick Chunias
by phone: 978-460-1021 or
by email at nick@julianascatering.com