

# Winter Menu

Running till end  
of March 2026

## Breakfast

~**Rustic Winter Quiche** \$29  
Butternut squash, brussels sprouts & feta cheese

## Appetizers

~**Butternut Squash Pizzetta** (cut 24) \$29  
Marsala figs, ricotta, arugula, caramelized onions

~**Fireside Root Caprese Skewers** (12) \$35  
Roasted beets, apples mint & fresh mozzarella, with a balsamic glaze

~**Snowcap Bourbon-Apricot Wings** (12) \$28  
Grilled chicken wings marinated in Soy-Ginger with a bourbon-apricot glaze

~**Spicy n' Warm Pork meatballs** (12) \$32  
Hoisin sriracha glazed finished with cilantro & scallions

~**Warm Buffalo Chicken Dip** \$6.95  
Served with tri-colored tortilla chips

## Soup & Salad

~**Winter Arugula Salad** \$4.75  
Candied walnuts, goat cheese, marsala fig vinaigrette

~**Tomato Basil Soup** \$4.75Cup/\$8.95Bowl  
Served with croutons

\*ADD Grilled Cheese Sandwich \$7.95

## Mains (min 10)

~**Cajun Spiced Chicken Gnocchi** \$12.95  
Seared chicken breast, Cajun tomato cream, potato gnocchi

~**Philly Cheesesteak Pasta** \$15.75  
Sliced sirloin steak, cheese sauce, cremini mushrooms, bell peppers, cavatappi pasta

~**Sesame Tofu Broccoli** \$12.95  
Extra firm tofu tossed with broccoli & a rich chili ginger sauce, served with white rice

~**Southwest Chili Bar** \$17.95  
Beef or Vegetable Chili served with creamy mashed potatoes, cheddar cheese, sour cream, & corn bread with sweet cream butter

~**Stuffed Shells Bolognese** (3 Shells) \$13.95  
Stuffed with sweet Italian sausage. Served with garlic bread

~**Winter Shepards Pie** ½ Pan - \$90 / ¾ Pan - \$140 / Full Pan - \$180  
Angus beef, parsnip mashed potatoes, roasted butternut squash, turnips, parsnips & celery root

## Sides (min 6)

~**Broccoli & Cauliflower au Gratin** \$4.50

~**Roasted Parsnips & Turnips** \$4.75  
with apple & bacon

~**Creamy Parsnip & Chive Mashed Potatoes** \$4.25

~**Butternut Squash Risotto** \$4.50  
with asiago cheese

~**Roasted Three Potato Medley** \$4.50  
Sweet, red bliss & white potatoes with caramelized red onions

## Desserts

\*Both accompanied with vanilla whipped cream

~**Ginger Pear Crisp**

~**Chocolate Banana Bread Pudding**  
½ Pan - \$70 / ¾ Pan - \$100 / Full Pan - \$140

*Sensational Foods*  
CATERING

Email: [orders@sensationalfoods.com](mailto:orders@sensationalfoods.com)

Phone: 617.924.6703

\*\*please inform us if anyone in your party has a food