

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** **1/2 Pan - \$90 / 3/4 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**
1/2 Pan - \$70 / 3/4 Pan - \$100 / Full Pan - \$140



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