

Sensational Fall Menu

Breakfast Favorites

Apple Cinnamon French Toast	\$8.45 pp
Individual Frittatas	\$6.50 pp
Fresh eggs and cheese baked to perfection	
<i>Sausage, sweet potato, cheddar</i>	
<i>Chorizo, mushroom, shredded potato, manchego</i>	
<i>Tomato, asparagus, asiago</i>	

Entrées

Autumn Style Pork Tenderloin	\$14.95pp	
Pear, ginger and curry chutney		
Tuscan Salmon Fillet		
Sundried Tomatoes, artichokes, and basil in a cream sauce		
4oz \$11.50 pp	6oz \$16.75pp	8oz \$21.95 pp
Burgundy Grilled Flank Steak	\$18.95pp	
Poreini butter, caramelized shallots		
Chicken Chasseur	\$13.95pp	
Wild mushroom, tomato, white wine sauce		
Stuffed Shells Blanco	\$11.95pp	
Ricotta cheese, butternut squash, broccoli rabe, parsnip, Alfredo sauce		
Sensational Chili Bar	\$8.50 cup	\$13.25 bowl
Beef or Vegetarian chili, shredded cheddar, sour cream, jalapeños, tortilla chips		

Autumn Artisan Pizzetta

Brussel sprouts, bacon, goat cheese, caramelized red onion, balsamic drizzle	\$29.00 each
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Sweet Treats

Caramel Apple Crisp	\$6.50 pp
with fresh vanilla whipped cream	
Chocolate Banana Bread Pudding	\$60.00 Half Pan
with fresh vanilla whipped cream	\$150.00 3/4 Pan
Pumpkin Pie w/whip cream	\$29.00 ea
Apple Cider Donuts	\$4.95 pp
two donuts per person	
Apple Cider	\$23.00 gal
available hot or cold	

Appetizers

Arancini	\$29.00/dz
Arborio rice balls with asiago, fontina & marinara	
Italian Pork Meatballs	\$30.00/dz
Marinara sauce, shaved parmesan	
Crab & Artichoke Dip	\$7.95pp
Roasted garlic crostinis	
Warm Butternut Squash Dip	\$5.95pp
Dried cranberries, pistachios, crostinis	

Sides

Roasted Parmesan Carrots	\$4.25 pp
Roasted Brussel Sprouts	\$4.50pp
with bacon & shallots	
Butternut Squash Risotto	\$4.50pp
with carrots & asiago	
Long Grain & Wild Rice	\$4.50pp
with almonds, turnips & parsnips	
Farfalla Pasta	\$4.95pp
with sausage, broccoli rabe, and Reggiano parmesan	

Soup & Salads

Butternut Squash Bisque	\$4.75/cup
Apples and mint	
Poached Pear Salad	\$4.95pp
Goat cheese, candied pecans, field greens	
Autumn Arugula Salad	\$4.75pp
Roasted beets & almonds, shaved fennel, goat cheese	

DON'T WAIT!

BOOK YOUR HOLIDAY PARTY NOW!

OUR EXPERIENCED SALES TEAM WILL HELP CREATE DELICIOUS MENUS AND WORK WITH YOU ON ALL OF YOUR EVENT PLANNING NEEDS

CONTACT:

ORDERS@SENSATIONALFOODS.COM

617-924-6703

All items subject to menu minimums. Please reach out to our sales team for more information!