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Sensational Foods

CATERING

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Founded in 1996, Sensational Foods is one of Boston's Premier corporate and special events caterers.

Serving all of New England, we take pride in offering sensational off-premises catering for all your lifestyle events, from corporate catering and outings to weddings, showers, and life's milestones. Whether you're hosting at your office, in your home, or at an event venue, we are, wherever you are.

Sensational Foods offers custom menus, knowledgeable and imaginative professionals who understand how to produce events that will meet and exceed your expectations.

We specialize in sourcing the freshest and finest ingredients to create delicious contemporary food and are committed to serving you in a friendly, courteous manner from start to finish.

We are your one stop-shop caterer that will create your full event experience.

Let us make your event Sensational!

*Prices are subject to change due to market fluctuations

*Substitutions may be necessary due to supply chain issues

*Before placing your order, please inform your server
if a person in your party has a food allergy.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.

vg - vegetarian / v - vegan / gf - gluten free / df - dairy free
gfa - gluten free available (surcharge may apply)
dfa - dairy free available (surcharge may apply)

BREAKFAST COMBOS (ten person minimum)

The Continental Breakfast *Most Popular!!* vg, gfa \$14.25 pp

Assorted breakfast platter, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee

Junior Continental Breakfast *Very Popular!!* vg, gfa

Assorted breakfast platter, and fresh fruit platter, no beverages \$9.45 pp

VIP Hot Breakfast gf, dfa \$20.95 pp

Scrambled eggs, choice of one breakfast meat (bacon, or sausage), roasted breakfast potatoes, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee

Breakfast Quiche Combo \$14.50 pp

Assorted Quiche, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee

Breakfast Sandwich Combo v, vg, gfa, dfa \$16.95 pp

Fan Favorite!!

Assortment of hot breakfast sandwiches, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee

Healthy Start Breakfast vg \$12.95 pp

Seasonal fresh fruit salad, assorted Greek yogurts with crunchy granola (not gf), assorted fruit juices, and Sensational fresh brewed coffee

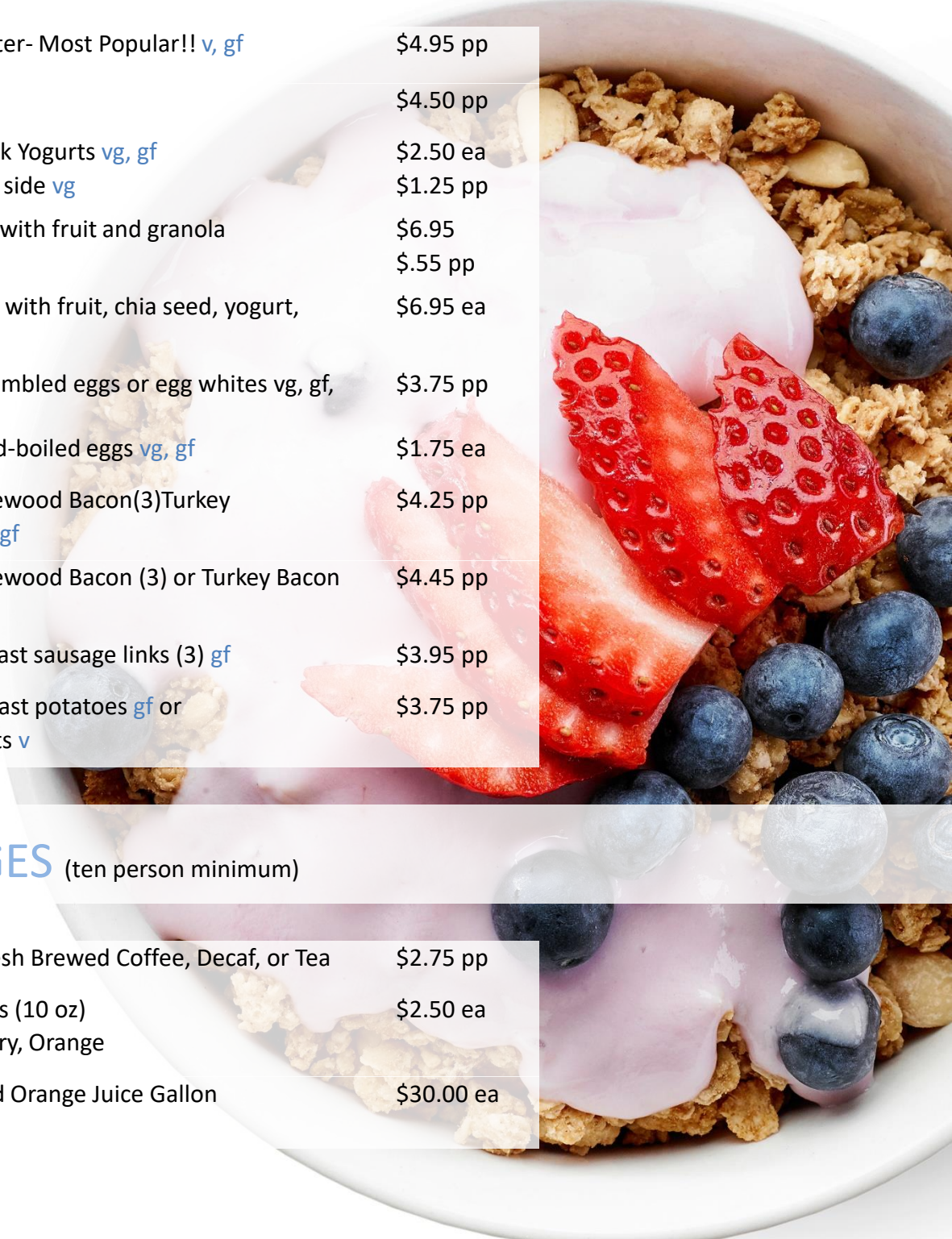
Breakfast Calzone Combo vfa \$16.95 pp

Assorted Breakfast Calzones, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee

Breakfast Burrito Combo v, vg, gfa, dfa \$17.75 pp

Assorted breakfast burritos, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee

ACCOMPANIMENTS (ten person minimum)

A large, high-quality photograph of a white bowl filled with a breakfast meal. It features a thick layer of white Greek yogurt, topped with golden-brown granola, fresh strawberries cut into halves, and several whole blueberries. The bowl is set against a clean white background.

Fresh fruit platter- Most Popular!! v, gf	\$4.95 pp
Fruit salad v, gf	\$4.50 pp
Individual Greek Yogurts vg, gf	\$2.50 ea
add granola on side vg	\$1.25 pp
Yogurt parfaits with fruit and granola	\$6.95
add Acai vg	\$.55 pp
Overnight Oats with fruit, chia seed, yogurt, granola vg	\$6.95 ea
Farm fresh scrambled eggs or egg whites vg, gf, dfa	\$3.75 pp
Farm fresh hard-boiled eggs vg, gf	\$1.75 ea
Premium Applewood Bacon(3)Turkey Bacon\$4.45(3) gf	\$4.25 pp
Premium Applewood Bacon (3) or Turkey Bacon (3) gf	\$4.45 pp
Country breakfast sausage links (3) gf	\$3.95 pp
Roasted breakfast potatoes gf or Crispy Tater Tots v	\$3.75 pp

BEVERAGES (ten person minimum)

Sensational Fresh Brewed Coffee, Decaf, or Tea	\$2.75 pp
Individual juices (10 oz) Apple, Cranberry, Orange	\$2.50 ea
Fresh Squeezed Orange Juice Gallon	\$30.00 ea

SANDWICHES & WRAPS V, VG, GFA, DFA (six person minimum)

Sensational Sandwich Platter	\$11.25 pp
A selection of our traditional deli sandwiches served on fresh baked rolls with lettuce, tomato and condiments, including our roasted turkey breast, rare roast beef, black forest ham, rosemary grilled chicken breast, chicken and tuna salad	
Specialty Wrap Platter	\$11.75 pp
An assortment of our specialty deli and vegetarian wraps including BBQ roast beef, chicken ranch blt, turkey avocado and much more!	
Specialty Wraps and Sandwiches Platter	\$11.50 pp
An assortment of our specialty wraps and traditional sandwiches	
Hot Panini Sandwiches (GF \$1.00 upcharge)	\$13.95 pp
An assortment of our delicious hot deli and vegetarian paninis including steak and cheese, pulled pork, chicken parm, buffalo chicken and more!	
Build Your Own Platter	\$12.95 pp
A deli platter of roasted turkey breast, rare roast beef, black forest ham, rosemary grilled chicken, assorted cheeses, lettuce, tomato, fresh baked rolls and condiments	
Finger Sandwiches (two per person)	\$9.50 pp
Roast turkey with honey mustard, roast beef with horseradish, ham and swiss with Dijon, tuna salad and chicken salad. All with lettuce, tomato on braided challah rolls.	
“On the Go” BOX Lunches with beverage (six person minimum)	
The Basic Box: Sensational sandwich, bag of chips, cookie	\$16.95 pp
The Executive Box: Sensational sandwich, pasta salad, brownie	\$21.95 pp
The Healthy Box: ½ sandwich, garden salad, whole fruit and seltzer	\$16.95 pp
HOT Panini Box: Hot panini sandwich (GF \$1.00 upcharge), bag of chips, cookie	\$19.95 pp
The VIP Box: Sensational wrap, mesclun salad, pasta salad, brownie	\$24.95 pp

BEVERAGES & CHIPS

Individual Soda, Seltzer, Spring Water	\$2.25 ea
Pure leaf Iced Tea	\$2.75 ea
Cape Cod Potato Chips and Lays Kettle Chips Assorted	\$1.75 ea
Granola Bars, Pretzels, or Smartfood	\$2.25 ea

MIXED PROTEIN PLATTERS *(Hot or Cold, 10 person minimum)* \$25.95pp

Mediterranean- gf

Souvlaki beef skewers, rosemary chicken, stuffed grape leaves, feta cheese, tzatziki, hummus and fresh pita wedges

Asian- vga

Teriyaki chicken, spicy Thai beef golden lo-mein, sesame green beans

Tex Mex- gf, vga

BBQ chicken breast with black bean and corn salsa, chipotle marinated steak, grilled pineapple salad, and jalapeno corn bread

Tuscan- gf

Rosemary thyme chicken and marsala marinated flank steak, roasted cherry tomatoes with kalamata olives, Italian cheese and grapes displayed with fresh toasted crostini

RUSTIC PIZZETTAS & SENSATIONAL CALZONES

Pizzettas - \$29 ea

serves 4-6

All pizzettas are cut into 24 pieces for a great lunch option

Portobello Mushroom, caramelized onions, goat cheese and sun-dried tomato [vg](#)

Fig and Gorgonzola, roasted sweet onions and prosciutto [vg](#)

Grilled Chicken, roasted peppers, mushrooms and basil pesto

Sausage, fresh tomato, basil, spinach and feta cheese

Shrimp Garlicky, fresh tomato, ricotta cheese, fresh basil and parmesan- \$32 each

Sensational Calzones - \$70 ea

Serves 8-10

Black Forest Ham and Cheddar

Grilled Chicken with roasted vegetables

Super Italian with fresh basil

Garden Vegetable with fresh herbs [vg](#)

Homemade Meatball with zesty marinara

Buffalo Chicken with blue cheese for dipping

Chicken Parmesan with zesty marinara

Eggplant Parmesan with zesty marinara [vg](#)

Steak Bomb with roasted peppers and onions- \$85 ea

SALAD BARS (Hot or Cold) *(ten person minimum)*

Cobb Salad Bar- Grilled chicken, grilled steak and jumbo shrimp, bacon, avocado, red onion, cherry tomatoes, hard boiled eggs, mixed lettuce, blue cheese and balsamic dressings and French bread	\$26.95 pp
Caesar Salad Bar- Crisp romaine lettuce with grilled steak, chicken and jumbo shrimp, cherry tomatoes, cucumbers, parmesan cheese, onions, croutons, Caesar Dressing and French bread	\$26.95 pp
Greek Salad Bar- Oregano chicken, souvlaki steak, jumbo shrimp, cherry tomatoes, olives, pepperoncini, cucumber, feta cheese, Greek Dressing, mixed lettuce and fresh pita bread	\$26.95 pp
Mexican Salad Bar- Fajita Chicken, chipotle beef, jumbo shrimp, black bean salsa, grilled corn, cherry tomatoes, crispy tortillas strips, red onion, lime-chili vinaigrette, mixed lettuce and homemade corn bread	\$26.95 pp
Spinach Salad Bar- Grilled chicken, grilled steak and jumbo shrimp, bacon, parmesan cheese, red onion, cherry tomatoes, hard boiled eggs, baby spinach, lemon vinaigrette, balsamic dressing and French bread	\$25.95 pp
Farmers Market Salad Bar- Grilled chicken, pork tenderloin and hard-boiled eggs, carrots, cucumbers, red onion, cherry tomatoes, alfalfa sprouts, mixed lettuce, Italian and Ranch dressing and French Bread	\$25.95 pp
Moroccan Salad Bar- Moroccan style seasoned chicken, beef and shrimp accompanied by diced roasted butternut squash, diced roasted carrots, roasted beets, dried cranberries, fresh avocado, dried apricots, sliced almonds, mixed lettuce served with champagne vinaigrette and French bread	\$26.95 pp
Asian Salad Bar- Teriyaki beef, sweet chili cilantro chicken and soy glazed shrimp with mandarin oranges, baby corn, toasted almonds, water chestnuts, bean sprouts, lettuce mix served with Teriyaki dressing and French bread	\$26.95 pp
Buddah Bowl Bar- Marinated chicken and shrimp with brown rice, cabbage slaw, butternut squash, garbanzo beans, red beets served with Siracha dressing and Greek dressing	\$23.95 pp

BUDDHA BOWLS (Served Cold) *(three person minimum per bowl)*

Pulled BBQ Chicken *vg, gf*

\$14.95ea

Basmati Rice, wilted spinach, corn, and black bean salad, shaved red onion, buttermilk ranch dressing

Pulled Mexican Chicken *gf*

\$14.95ea

Brown rice, cilantro, lime, sautéed peppers & onions, black beans, cheddar cheese, Pico de Gallo, guacamole, chili lime vinaigrette

Pulled Pesto Chicken *gf*

\$14.95ea

Quinoa, roasted asparagus, cherry tomatoes, fresh mozzarella, basil, toasted pine nuts, shaved parmesan, and a pesto vinaigrette

Pulled Curry Chicken *vg*

\$14.95ea

Moroccan couscous, field greens, roasted sweet potatoes, feta cheese, toasted pistachios, raisins, with a cinnamon red wine vinaigrette

Grilled Salmon *gf*

\$16.95ea

Basmati Rice, wilted spinach, English cucumbers, roasted asparagus, grilled red peppers, and a mango salsa dressing

Grilled Cilantro Lime Shrimp *gf*

\$15.95ea

Brown Rice, cabbage slaw, grilled corn, English cucumbers, and a lime yogurt dressing

Souvlaki Steak* *gf*

\$19.95ea

Basmati rice, feta cheese, kalamata olives, stuffed grape leaves, roasted red peppers, hummus, and a greek vinaigrette

Roasted Butter Squash *vg, gf*

\$13.95ea

Brown rice, roasted garbanzo beans, baby spinach, sliced avocado, roasted red beets, and a siracha dressing

Lemon Garlic Broccoli *v, gf*

\$13.95ea

Quinoa, roasted chickpeas, roasted carrots, toasted almonds, scallions, and a lemon vinaigrette

Thai Coconut Quinoa *v, gf*

\$13.95ea

Roasted sweet potato, roasted garlic carrots, shaved red cabbage, edamame, crushed peanuts, cilantro, and a sweet chili vinaigrette





Homemade Soups

\$4.75 cup/\$8.95 bowl

Chicken vegetable, tomato basil, cream of mushroom, French onion, minestrone, hearty lentil, chilled gazpacho, butternut squash and apple

Homemade Stews

\$5.95 cup/\$10.75 bowl

Hunters beef stew, New England clam chowder, angus beef chili, harvest vegetable stew, lentil vegetable stew

SOUPS & STEWS *(ten person minimum & 48-hour notice)*

GREEN SIDE SALADS *(six person minimum)*

Classic Garden Salad with Italian and Ranch dressing [vg,gf](#) \$3.95pp

Caesar Salad with parmesan, homemade croutons and dressing [vg](#) \$4.35pp

Greek Salad with feta, tomato, cucumbers, pepperoncini, olives and herb vinaigrette [vg,gf](#) \$4.65pp

Baby Spinach Salad with bacon, hard boiled eggs, red onion, parmesan cheese, tomatoes and lemon vinaigrette [gf](#) \$4.65pp

Mexican Salad with grilled corn, black beans salsa, cherry tomato, crispy tortilla strips and Mexican dressing [vg,df](#) \$4.65pp

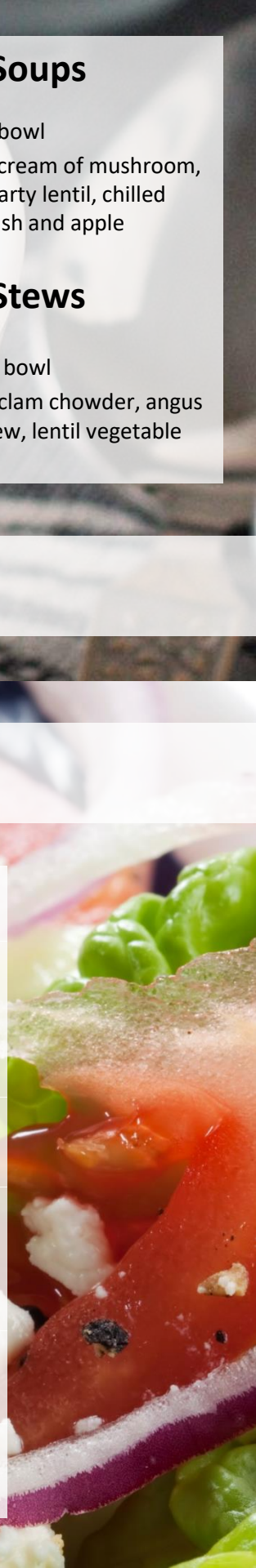
Baby Arugula Salad with parmesan cheese, cherry tomatoes, red onions and fresh lemon dressing [vg,df](#) \$4.65pp

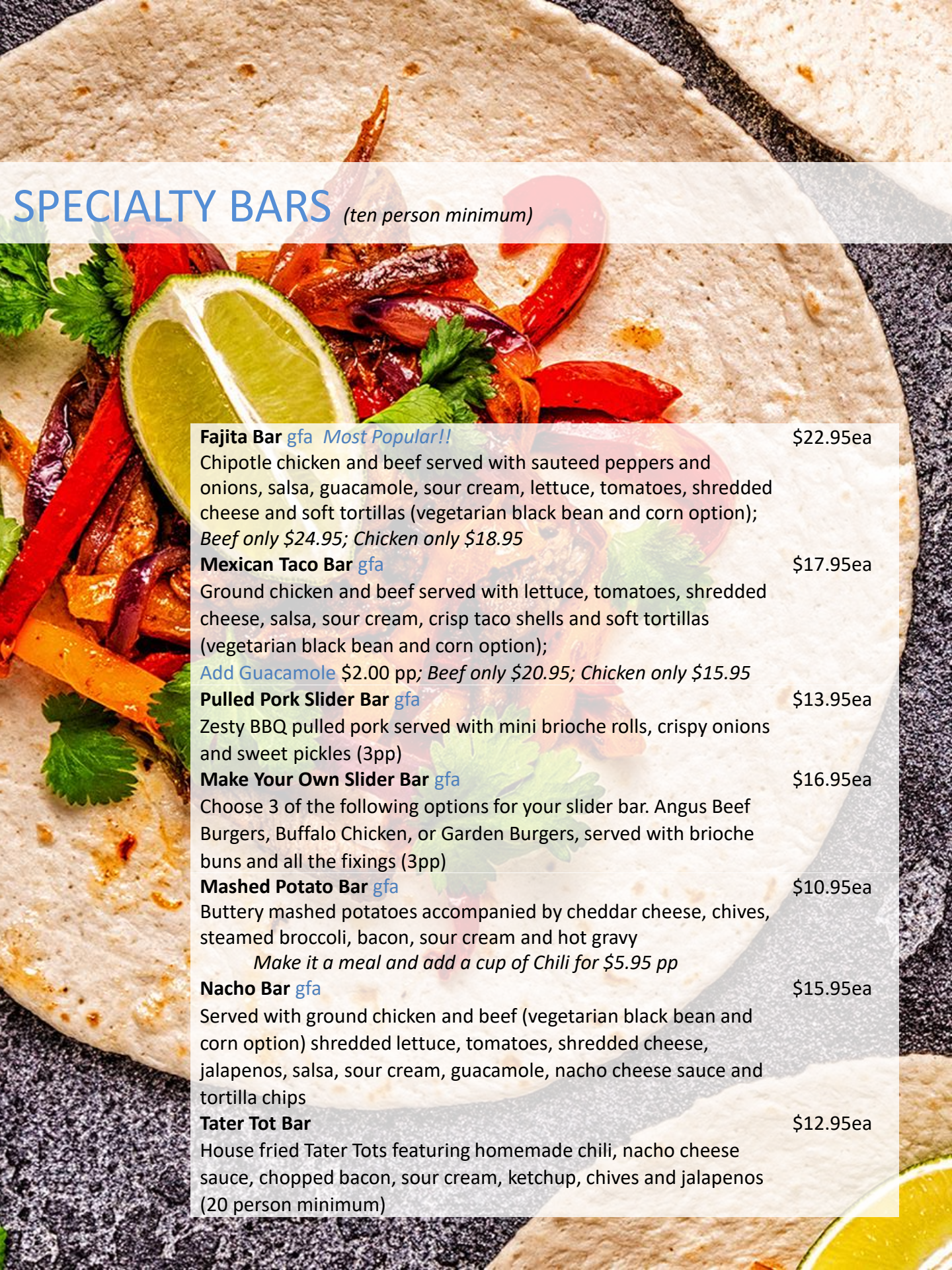
Asian Salad with mandarin oranges, baby corn, almonds, water chestnuts, bean sprout and Asian dressing [vg,dg](#) \$4.65pp

Add **Grilled Chicken** to any salad [gf, df](#) \$6.95pp

Add **Cajun Spiced Steak** to any salad [gf, df](#) \$10.95pp

Add **Lemon Pepper Shrimp** to any salad [gf, df](#) \$10.95pp





SPECIALTY BARS (ten person minimum)

Fajita Bar <i>gfa Most Popular!!</i>	\$22.95ea
Chipotle chicken and beef served with sauteed peppers and onions, salsa, guacamole, sour cream, lettuce, tomatoes, shredded cheese and soft tortillas (vegetarian black bean and corn option); <i>Beef only \$24.95; Chicken only \$18.95</i>	
Mexican Taco Bar <i>gfa</i>	\$17.95ea
Ground chicken and beef served with lettuce, tomatoes, shredded cheese, salsa, sour cream, crisp taco shells and soft tortillas (vegetarian black bean and corn option); <i>Add Guacamole \$2.00 pp; Beef only \$20.95; Chicken only \$15.95</i>	
Pulled Pork Slider Bar <i>gfa</i>	\$13.95ea
Zesty BBQ pulled pork served with mini brioche rolls, crispy onions and sweet pickles (3pp)	
Make Your Own Slider Bar <i>gfa</i>	\$16.95ea
Choose 3 of the following options for your slider bar. Angus Beef Burgers, Buffalo Chicken, or Garden Burgers, served with brioche buns and all the fixings (3pp)	
Mashed Potato Bar <i>gfa</i>	\$10.95ea
Buttery mashed potatoes accompanied by cheddar cheese, chives, steamed broccoli, bacon, sour cream and hot gravy <i>Make it a meal and add a cup of Chili for \$5.95 pp</i>	
Nacho Bar <i>gfa</i>	\$15.95ea
Served with ground chicken and beef (vegetarian black bean and corn option) shredded lettuce, tomatoes, shredded cheese, jalapenos, salsa, sour cream, guacamole, nacho cheese sauce and tortilla chips	
Tater Tot Bar	\$12.95ea
House fried Tater Tots featuring homemade chili, nacho cheese sauce, chopped bacon, sour cream, ketchup, chives and jalapenos (20 person minimum)	

DESSERT TRAYS *(six person minimum, unless otherwise stated)*

Assorted Cookie Tray \$3.75

Chocolate chip, oatmeal raisin and seasonal specialty cookies [vg](#)

Brownie and Bars Tray \$6.25

An assortment of homemade brownies and bars, rotating seasonal selection [vg](#), [gfa](#)

Dessert Tray \$4.95

An assortment of homemade brownies, bars and cookies [vg](#), [gfa](#)

American Macaroons \$4.95

An assortment of macaroons [vg](#), [gf](#), [dfa](#)

Greek Baklava Tray [vg](#) \$4.75

Italian Cannoli Tray (2 per person) \$5.50

French Macaroons Tray (10 person minimum) (2 per person) [vg](#) \$5.50

Whoopie Pie Platter [vg](#) \$5.50

Cake Square Platter \$5.50

An assortment of chocolate, lemon and strawberry cakes [vg](#), [gfa](#)

Mini Pastry Platter \$5.95

An assortment of miniature French pastries (10 person minimum)

[vg](#)

Assorted Cupcakes (6 pack increments only) [vg](#) \$4.75

Seasonal, Holiday and Specialty Cupcakes available

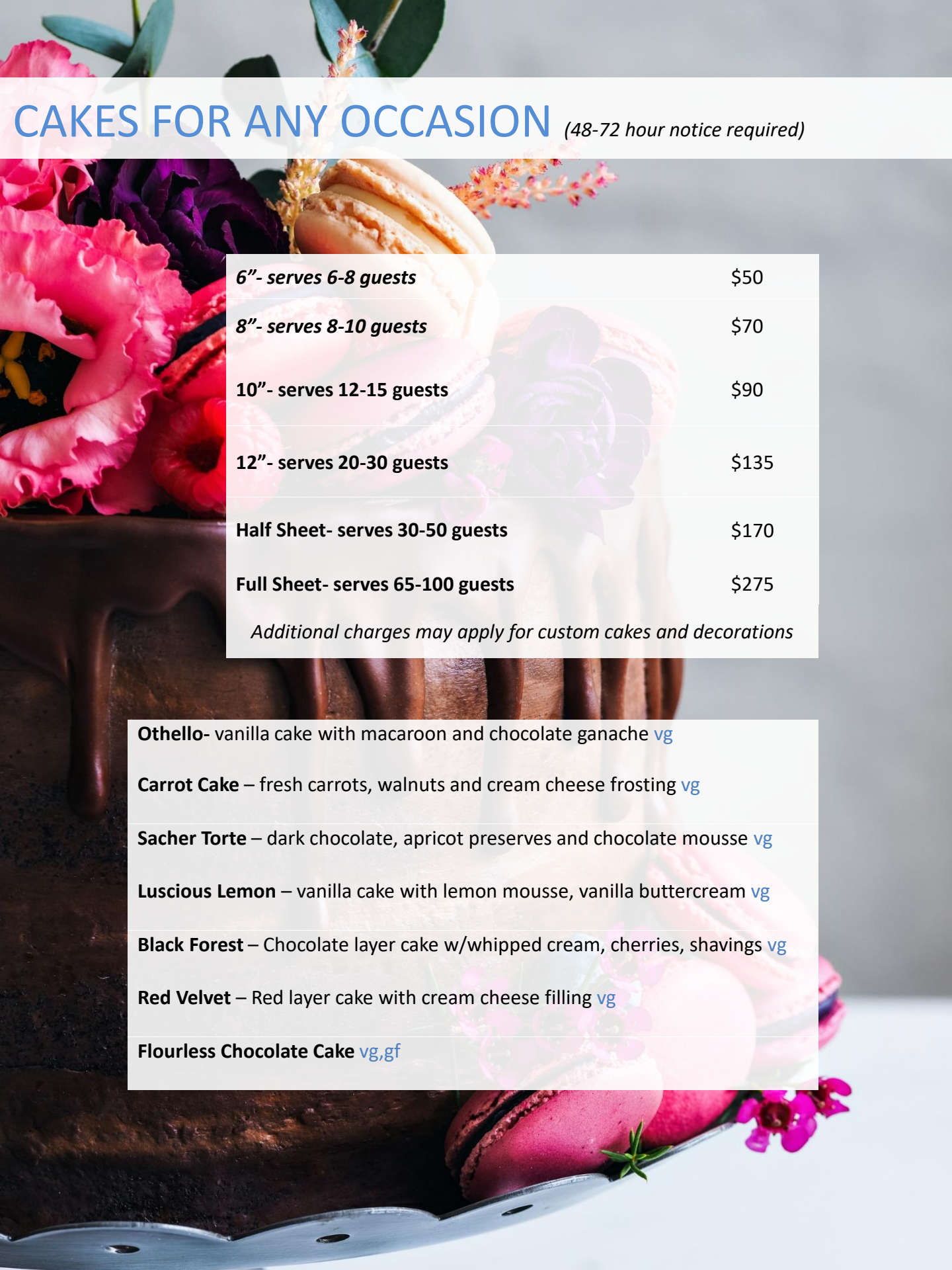
Strawberry Shortcake Bar with whipped cream [vg](#) \$7.25

Homemade Apple Crisp with whipped cream [vg](#) \$5.95

(10 person minimum)

Homemade Gluten Free Apple Crisp with whipped cream [vg](#), [gf](#) \$6.95

(10 person minimum)



CAKES FOR ANY OCCASION (48-72 hour notice required)

6"- serves 6-8 guests	\$50
8"- serves 8-10 guests	\$70
10"- serves 12-15 guests	\$90
12"- serves 20-30 guests	\$135
Half Sheet- serves 30-50 guests	\$170
Full Sheet- serves 65-100 guests	\$275
<i>Additional charges may apply for custom cakes and decorations</i>	

- Othello-** vanilla cake with macaroon and chocolate ganache [vg](#)
- Carrot Cake** – fresh carrots, walnuts and cream cheese frosting [vg](#)
- Sacher Torte** – dark chocolate, apricot preserves and chocolate mousse [vg](#)
- Luscious Lemon** – vanilla cake with lemon mousse, vanilla buttercream [vg](#)
- Black Forest** – Chocolate layer cake w/whipped cream, cherries, shavings [vg](#)
- Red Velvet** – Red layer cake with cream cheese filling [vg](#)
- Flourless Chocolate Cake** [vg,gf](#)

APPETIZERS *(two dozen minimum per appetizer required)*

Cold, Plattered and Ready to Serve

Chilled Jumbo Shrimp served with homemade cocktail sauce gf	\$35 dozen
Grilled Beef Sirloin Roulade* with asparagus, pesto goat cheese, & sweet peppers gf	\$43 dozen
Sushi Tuna Roulade” with wasabi aioli and scallions gf	\$48 dozen
Vietnamese Spring Roll Oriental vegetables wrapped in rice paper with sweet chili sauce v , gf	\$33 dozen
Mini Lobster Rolls on potato roll with crisp lettuce	\$50 dozen
Cherry Tomato BLT Bites with bacon, lettuce, and fresh mayo gf	\$29 dozen
Tarragon Chicken Salad on endive leaves gf	\$29 dozen
Grilled Vegetable Skewers with ranch dip vg , gf	\$28 dozen
Smoked Salmon Roulade with scallions, cucumber & cream cheese gf	\$40 dozen
Caprese Bites – Fresh mozzarella wrapped in prosciutto, tomato and basil gf	\$35 dozen

Hot Appetizers *(need to be re-heated)*

Mini Maine Crab Cakes with lemon aioli <i>Most popular!!</i>	\$36 dozen
Scallops wrapped in applewood bacon with maple-orange glaze gf , df	\$42 dozen
Grilled Lemon Pepper Shrimp with horseradish aioli gf , df	\$35 dozen
Beef Teriyaki Skewers* with fresh pineapple df	\$40 dozen
Dumplings; <i>Chicken, Pork, or Edamame</i> with a ginger soy dipping sauce	\$30 dozen
Thai Chicken Tenderloin Satays with Thai chili sauce gf , df	\$29 dozen
Coconut Chicken Skewers with tropical mango sauce	\$30 dozen
Coconut Jumbo Shrimp with tropical mango sauce	\$36 dozen
Exotic Wild Mushroom Phyllo Triangles vg	\$34 dozen
Mini Beef Wellington with mushrooms duxelles & foie gras	\$38 dozen
Spinach & Feta Phyllo Triangles vg	\$28 dozen
Brie & Raspberry Purses vg	\$35 dozen

PLATTERS, DIPS, & SNACKS *(ten person minimum)*

Crisp Vegetable Crudité – A beautiful array of fresh seasonal vegetables with ranch and red pepper dips vg , gf , dfa	\$3.95pp
Harvest Roasted Crudité – An assortment of roasted root vegetables plattered with butternut squash dip vg , gf , dfa	\$6.50pp
Fresh Fruit Platter – A colorful display of seasonal melons, golden pineapple, watermelon, grapes, and berries v , gf	\$4.95pp
International Cheese Board – Cheeses from around the world served with artisan crackers, grapes and mixed berries vg , gfa	\$7.75pp
VIP Cheese Board – For a more refined taste vg , gfa	\$10.95pp
ELITE Cheese Board – Our highest quality cheeses vg , gfa	\$15.95pp
Antipasti Platter – A decorative arrangement of Italian meats and cheeses, marinated vegetables, olives, fresh mozzarella, roasted sweet peppers and grilled crostini's gfa	\$8.75pp
Charcuterie Platter – An assortment of high-end dried meats, cheeses, and berries served with crostinis and crackers gfa	\$13.95pp
Satay Display – A stylist arrangement of skewered chicken, beef, and shrimp with dipping sauces (<i>Hot or Cold</i>) gfa	\$8.95pp
Middle Eastern Display – Homemade hummus, tabouleh, grape leaves, feta cheese, olives, roasted peppers, tzatziki, and pita points vg	\$7.95pp
Hummus Platter – Homemade hummus garnished with olives and feta cheese, served with pita triangles vg	\$6.95pp
Super Shrimp Platter – Jumbo shrimp cocktail, lemon pepper shrimp and spicy tandoori shrimp served with cocktail sauce, apricot crème fraiche, horseradish aioli and fresh lemons gf	\$9.95pp
Mexican Display - Homemade guacamole, salsa, sour cream and black bean corn salsa served with tricolored tortilla chips vg,gfa	\$7.95pp
Spinach and Artichoke Dip - with fresh pita triangles and French bread (Available Hot or Cold) vg	\$4.95pp
Ultimate Nacho Layer Dip - Layers of guacamole, salsa, sour cream, olives, shredded cheese, dice tomatoes and lettuce served with tortilla chips vg,gfa	\$5.95pp
Chicken Wing Party Platter - (4pcs)- Assorted chicken wings; buffalo with blue cheese, teriyaki with honey mustard and BBQ with carrots and celery (substitute Boneless Tenders 3pc)	\$8.50pp

POULTRY ENTREES *(ten person minimum unless otherwise noted)*

Sensational Grilled Chicken Medley rosemary garlic, teriyaki and Thai chicken gfa , df <i>(six person minimum)</i>	\$8.95pp
Sensational Grilled Boneless Chicken Breast <i>(six person minimum)</i> Teriyaki marinated with honey mustard sauce Rosemary garlic with fresh tomato relish gf Thai marinated with spicy peanut sauce gf Zesty BBQ with fresh corn salsa gf Jamaican Jerk with pineapple salsa gf	\$8.95pp
Southern Fried Boneless Chicken With biscuits, mashed potatoes and home-made gravy	\$9.50pp \$16.95pp
Chicken Parmesan With penne marinara	\$12.95pp \$14.95pp
Chicken Marsala with wild mushroom deli glaze	\$13.95pp
Chicken Piccata with fresh lemon caper white wine sauce	\$13.95pp
Roasted Statler Chicken with roasted tomato and mushroom	\$15.95pp
Tuscan Chicken with sundried tomatoes, artichokes and basil	\$13.95pp
Chicken Roulade with spinach, goat cheese, sweet peppers and wild mushroom sauce	\$15.95pp
Szechuan Chicken Stir Fry vegetables and white rice	\$15.95pp
Chicken Cordon Bleu with supreme sauce	\$13.95pp
Roast Turkey Breast house roasted all-natural sliced turkey breast served with poultry gravy and fresh cranberry relish	\$13.95pp

PORK, BEEF & FISH ENTREES

Rosemary-Mustard Pork Tenderloin with apple-cranberry chutney [gf](#) \$14.95pp

Bacon Wrapped Meatloaf with wild mushroom gravy \$17.95pp

Shepherd's Pie [gfa](#) angus beef or tender chicken loaded with mushrooms, peas, celery, onions carrots, mashed potatoes and mushroom gravy

½ pan (9-11ppl)- \$90 each

¾ pan (16-18pp)- \$140 each

full pan (20-24pp)- \$180 each

Try our Lentil Shepard's Pie on page 14 [v,gf](#)

Texas Style BBQ Baby Back Ribs [gf](#) \$20.95pp

Grilled Steak Tips Teriyaki*, Greek Souvlaki or BBQ with grilled peppers and onions \$29.95pp

Marsala Flank Steak* with roasted tomato and white bean ragout \$23.95pp

Grilled Sirloin of Beef* with shiitake mushroom demi-glace Market Price

Rosemary Beef Tenderloin* with cabernet demi-glace Market Price

Atlantic Salmon Filet* [gf,dfa](#)

Citrus Marinated Salmon filet with fresh tropical salsa 4oz- \$11.50pp

Pesto Encrusted Salmon Filet with fresh tomato bruschetta 6oz- \$16.75pp

Cajun Salmon Filet with fresh avocado salsa 8oz- \$21.95pp

Pan Seared Salmon Filet with fresh herbs and roasted vegetable ratatouille

Classic Baked Cod center cut, breadcrumbs, with lemon butter \$24.95pp

Grilled Swordfish Steaks with tomato bruschetta \$24.95pp

PASTAS, LASAGNAS, & RAVIOLIS

Three Cheese Ravioli in homemade marinara, basil and parmesan vg	\$6.95 side \$13.50 entrée
Wild Mushroom Ravioli with shiitake mushrooms spinach in a chardonnay cream sauce vg	\$8.95 side \$16.95 entrée
Butternut Squash Ravioli with roasted root vegetables and maple cream sauce vg <i>Most Popular!!</i>	\$8.95 side \$16.95 entrée
Gemelli Pasta with roasted seasonal vegetables and vodka cream sauce vg	\$5.50 side \$10.95 entrée
Penne with Wild Mushrooms roasted tomatoes and basil vg	\$5.50 side \$10.95 entrée
Stuffed Shells with ricotta, fresh basil and marinara (3pp) vg Topped with Bolognese	\$10.95 side \$17.95 entrée
Tortellini Bolognese with sweet peppers and onions	\$17.95 entrée

MAC & CHEESE OPTIONS

	½ pan (9-11pp)	¾ pan (16-18pp)	Full pan (20-24pp)
Homemade Mac and Cheese	\$65	\$95	\$125
Buffalo Chicken Mac and Cheese	\$75	\$105	\$145
Smoked Bacon Mac and Cheese	\$75	\$105	\$145

LASAGNA OPTIONS

	½ pan (9-11pp)	¾ pan (16-18pp)	Full pan (20-24pp)
Cheese Lasagna vg	\$70	\$105	\$130
Roasted Vegetable Lasagna vg	\$75	\$115	\$140
Hearty Beef & Sweet Italian Sausage Lasagna	\$100	\$135	\$165
Chicken Broccoli and Ziti with creamy alfredo sauce	\$90	\$125	\$155

Vegetarian (vg), Vegan (v), & Gluten Free (gf) Entrees

(six person minimum unless otherwise noted)

for severe allergies please reach out to our staff directly

Vegetarians Dream (ten person minimum) A seasonal selection of roasted and marinated vegetables served cold v, gf	\$9.50pp
Grilled Marinated Tofu Stir Fry Asian vegetables, ginger and scallion v	\$12.95pp
Portobello Mushroom Napoleon with roasted vegetables, basil pesto and goat cheese vg, gf	\$13.95pp
Grilled Tofu available in a variety of styles to suit any menu v, gfa	\$8.95pp
Quinoa stuffed Portabella Caps with marinara sauce vg, gfa	\$10.95pp
Spaghetti Squash with Marinara Sauce v, gf	\$10.95pp
Curried Cauliflower and Chickpeas v, gf	\$10.95pp
Vegetarian Risotto with roasted vegetables and parmesan vg, gf	\$10.95pp
Eggplant Parmesan with homemade marinara and penne vg	\$12.95pp
Grilled Eggplant Involtini with butternut squash, ricotta & marinara vg, gf	\$10.95pp
Vegetable Moussaka eggplant, portabella mushrooms, tomato and bechamel sauce vg	
½ pan (serves 10) \$75	
¾ pan (serves 15) \$125	
full pan (serves 20) \$165	
Lentil Shepard's Pie with simmered lentils, vegetables and olive oil mashed potatoes v, gf	
½ pan (serves 10) \$75	
¾ pan (serves 15) \$125	
full pan (serves 20) \$160	

Gluten Free Heartland Pasta Entrees (Call for more options)

Grilled Chicken Parmesan with GF penne marinara	\$17.95pp
Seared Steak with Pesto Cream and vegetables with GF penne	\$22.95pp
Sauteed Shrimp Scampi with lemon garlic GF penne	\$22.95pp

HOT ACCOMPANIMENTS (six person minimum)

VEGETABLE SIDES

Roasted Asparagus with lemon and cracked black pepper v, gf	\$4.95pp
Roasted Butternut Squash with parsnips and turnips v, gf	\$4.75pp
Sauteed Green Beans with roasted garlic v, gf	\$3.95pp
Grilled Seasonal Vegetables (<i>Hot or Cold</i>) v, gf <i>Most Popular!!</i>	\$4.50pp
Over Roasted Seasonal Vegetables (<i>Hot or Cold</i>) v, gf	\$4.50pp
Roasted Cauliflower with parmesan and garlic vg, gf	\$4.50pp
Haricot Verts with julienne carrots and lemon thyme butter vg, gf	\$5.25pp
Indian Curried Cauliflower with raisins, chickpeas v, gf	\$4.50pp
Roasted Zucchini with cherry tomato and fine herbs v, gf	\$3.95pp
Sweet Carrots pan seared with garlic and honey butter vg, gf	\$3.95pp

POTATO SIDES

Roasted Red Bliss Potatoes with rosemary and garlic v, gf	\$4.25pp
Traditional Mashed Potatoes/ Roasted Garlic vg, gf, dfa	\$3.95pp
Roasted Sweet Potatoes with dried cranberries v, gf	\$4.50pp
Saffron Baby Potatoes with chervil butter vg, gf	\$4.50pp

PASTA & RICE SIDES

Israeli Cous-Cous with roasted vegetables, scallions and mint v	\$3.95pp
Potato Gnocchi with basil pesto cream sauce vg	\$4.50pp
Cavatappi Pasta with roasted tomatoes and fresh basil vg	\$3.95pp
Spanish Rice and Black Beans v, gf	\$3.95pp
Rice Pilaf with confetti vegetables vg	\$3.95pp
Wild Mushroom and Lemon Risotto with peas and parmesan vg, gf	\$4.50pp
Basmati Rice with lemon scallion and pignoli nuts v, gf	\$4.50pp
Wild Mushroom Rice with roasted sweet onions vg, gf	\$4.50pp
Artisan Roll Platter with butter vg, gfa	\$2.25pp
Garlic Bread or Corn Bread with butter vg	\$2.50pp

VEGETABLE PASTA & RICE SIDES *(six person minimum)*

VEGETABLE SIDES

Grilled Seasonal Vegetables (hot or cold) <i>v,gf,df</i>	\$4.50pp
Grilled Corn and Avocado Salad <i>v,gf,df</i>	\$5.75pp
Caprese Salas with fresh mozzarella, tomato and basil <i>gf</i>	\$7.95pp
English Cucumber, Tomato and Feta Salad <i>gf</i>	\$4.25pp
Sesame Green Bean Salad with Asian vegetables <i>v,df</i>	\$3.95pp
Red Bliss Potato Salad with vegetable confetti <i>gf</i>	\$3.75pp
Fresh Cole Slaw <i>gf</i>	\$3.50pp

PASTA & RICE SIDES

Quinoa Salad with sauteed mushrooms and spinach <i>v,gf</i>	\$4.50pp
Toasted Greek Orzo Salad with feta, tomatoes, olives spinach	\$4.25pp
Israeli Cous Cous Salad with dried fruit and toasted almonds <i>v,df</i>	\$4.25pp
Pasta Primavera Salad with vegetables and house dressing	\$3.95pp
Golden Lo Mein with carrots, scallions, Red bell pepper <i>v,df</i>	\$4.25pp
Gemelli Pasta Salad with artichoke hearts, kalamata olives, roasted peppers, parmesan cheese and fresh basil	\$4.50pp
Pesto Bowtie Salad with tomato, red onion and yellow pepper	\$4.25pp
Wild Rice Salad with dried cranberries and toasted almonds <i>v,df</i>	\$4.75pp

SENSATIONAL THEMED MENUS *(ten person minimum)*

The Deli Lunch “The Mo” [gfa](#) (six person minimum) A traditional deli lunch with sandwiches and wraps, chips, chef’s choice of salad, dessert tray, sodas and waters \$23.50pp

Mexican Themed Lunch [gfa](#) Fajita bar, Mexican salad, corn and avocado salad, rice and beans \$33.95pp

Add **Dessert tray** for \$4.95pp

Italian Parmesan Themed Lunch [gfa](#) Chicken parmesan, eggplant involtini, penne marinara, Caesar salad, garlic bread. \$27.95pp \$27.95pp

Add \$1.00pp for **Marsala or Picatta**

Add **Cannoli tray** for \$5.50pp

Mediterranean Themed Lunch [gfa](#) Mediterranean protein platter (beef skewers, marinated chicken, stuffed grape leaves, olives, feta, hummus and tzatziki with sauces) toasted Greek orzo salad and Greek salad \$31.95pp

Add **Baklava** for \$4.75pp

Asian Themed Lunch Teriyaki chicken, spicy thai beef, cold golden lo-mein noodles, pan seared dumplings with ginger soy sauce, sesame green beans and hot traditional fried rice \$29.95pp

Add **fruit platter** for \$4.95pp

Southern Comfort Themed Lunch Southern fried chicken with buttermilk biscuits, corn on the cobb, mashed potatoes, honey glazed carrots and gravy \$28.50pp

Add **Strawberry Shortcake** for \$7.25pp

Indoor BBQ Themed Lunch [gfa](#) BBQ chicken, slow cooked BBQ ribs, potato salad, cole slaw and corn bread \$29.50pp

Add **Sliced Watermelon** for \$1.95pp

Add **Cupcakes** for \$4.75pp

Sunday Game Day Themed Lunch (ten-person minimum) Chicken wing party platter, ultimate nacho dip, assorted calzones, homemade mac and cheese \$29.50pp

Add a **Cookie Platter** for 3.75pp

Home Flavors Themed Lunch [gfa](#) Hot Panini sandwiches, cup of homemade tomato basil or chicken vegetable soup and a side garden salad \$23.50pp

Add **Apple Crisp** for \$5.95pp

Information and Policies

FULL SERVICE CATERING

Sensational Foods is a full-service caterer with special menus full of creative and tantalizing ideas. We can provide you with professional wait staff, bar service, floral arrangements, entertainment and anything else your function requires. Call our sales manager to help you with all of your planning needs. For the full service cancellation policy, please call.

For all full-service events a minimum of \$1,000 in food purchases is required before qualifying for rentals, staff or bar. Please call for more details.

BAR AND STAFF SERVICE

Sensational Foods offers full liquor service on consignment for any event. Our bartenders are fully licensed in Massachusetts. A state required Liquor Liability Insurance fee of \$1.50 pp will be charged per adult over 21 years old. All staff, including bartenders provided by Sensational Foods is also mandatory (minimum service four hours).

RENTAL EQUIPMENT

Sensational Foods can procure a complete range of equipment in accordance with your function. Prices vary based on size and type of equipment

NOTICE

24 hours notice is recommended. We can always accommodate last minute orders; however, be aware that selections may be limited.

PAYMENTS AND TERMS

We would be happy to set up an account for direct billing. We accept Master Card, Visa, American Express, Discover, Checks and Cash. Prices are subject to change without notice due to market fluctuations.

DELIVERY

We are available to deliver your order to your door wherever your meeting or function is held. Our goal is to provide you with setup whenever possible, please inform us when this is required.

CANCELLATION AND CHANGES

We will always try to accommodate last minute changes to the best of our abilities, however, 24 hour notice is required on corporate orders. For orders of 50 people or more, 72 hours is required. Additional fees may apply.



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