Sensational Foods

CATERING

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Breakfast Drinks

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Sensational Themed Menus

Sensational Foods
CATERING

Our Story & Our Mission

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 / nf – nut free
gfa - gluten free available (surcharge may apply)
dfa - dairy free available (surcharge may apply)
nfa – nut free available

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 — $9.45 pp
Assorted breakfast platter, and fresh fruit platter, (No Beverages)

VIP Hot Breakfast gf, dfa, nf — $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

The Quick Start Breakfast vg, gfa — $11.95 pp
Assorted breakfast platter, fresh fruit platter, and Sensational fresh brewed coffee (No Juices)

Breakfast Quiche Combo vga, nf — $14.50 pp
Assorted Quiche, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee

Breakfast Sandwich Combo v, vg, gfa, dfa ***Fan Favorite!!*** — $16.95 pp
Assortment of hot breakfast sandwiches, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee

Healthy Start Breakfast vg, nfa, gfa — $12.95 pp
Seasonal fresh fruit salad, assorted Greek yogurts with crunchy granola (not gluten free or nut free), assorted fruit juices, and Sensational fresh brewed coffee

Breakfast Calzone Combo vfa, nf — $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

BREAKFAST PLATTERS (six person minimum)

Breakfast Platter- An assortment of fresh bagels, muffins, cinnamon rolls, croissants, and danishes; served with assorted cream cheese, butter, and jam. vg	$4.75 pp
Mini Breakfast Platter- (2pp) An assortment of freshly made mini muffins, bagels, cinnamon rolls, croissants, and danishes; served with assorted cream cheese, butter and jam. vg	$4.75 pp
Bagel and Cream Cheese Platter- An assortment of bagels served with cream cheese, butter, and jam v, vg	$2.95 pp
Coffee Cake vg, nf	$21.00 ea
Homemade Muffin Platter v, vg, gfa, dfa, nfa	$4.95 pp
Gluten Free Muffin (Each)	$9.95 ea
Gluten Free & Dairy Free Muffin (Each)	$9.95 ea
Vegan Muffin- Fresh baked vegan muffin (Each)	$4.75 ea
Norwegian Smoked Salmon Platter - Thinly sliced smoked salmon served with sliced tomatoes, red onions, English cucumbers, both scallion and regular whipped cream cheese, and assorted bagels. dfa, nf	$11.95 pp
Fresh baked Cinnamon Buns - small and large vg, nfa	$4.50 pp
Breakfast Sandwiches - Assorted Two eggs, breakfast meat (bacon, ham or sausage) and cheese on a toasted bagel or English muffin. Vegetarian, *Dairy free and Vegan Sandwiches Available. Gluten free Sandwiches- $8.25*	$7.25 pp
Breakfast Burritos - Assorted Two eggs, cheddar cheese, Spanish rice and black beans, salsa dipping sauce with bacon, ham or sausage, served in a flour tortilla. *Vegetarian, Dairy free and Vegan Burritos Available. Gluten free Burritos- $8.95*	$7.95 pp
Breakfast Calzone - Assorted breakfast Calzones: Western, Meat Lovers, or Vegetarian - Scrambled Eggs and Cheese baked in a Crusty Dough and served with hot sauce and ketchup. vga, nf	$36.95 ea
Challah French Toast dipped in Brandy batter. Served with syrup & butter. vg, nf	$7.75 pp
Homemade Buttermilk Pancakes - served with syrup and butter- Plain, Blueberry or Chocolate Chip. (3 pancakes) vg, nf	$5.75 pp
Deep Dish Quiche – Choice of Lorraine, spinach mushroom, tomato asparagus, vegetable medley or three cheeses. vga, nf	$28.95 ea
Individual Garden Fresh Frittatas vg, gf, nf	$5.95 pp

ACCOMPANIMENTS (ten person minimum)



Fresh fruit platter- Most Popular!! v, gf, df, nf	$4.95 pp
Fruit salad v, gf, df, nf	$4.50 pp
Whole Fruit, v, gf, df, nf	$2.25 ea
Individual Greek Yogurts vg, gf,, nf	$2.50 ea
add granola on side vg	$1.25 pp
Yogurt parfaits with fruit and granola vg	$6.95 ea
add Acai vg	$0.55 pp
Overnight Oats with fruit, chia seed, yogurt, granola vg	$6.95 ea
Farm fresh scrambled eggs or egg whites vg, gf, dfa, nf	$3.75 pp
Farm fresh hard-boiled eggs vg, gf, df, nf	$1.75 ea
Premium Applewood Bacon (3) gf, df, nf	$4.25 pp
or Turkey Bacon (3) gf, df, nf	$4.45 pp
Grilled Maple Ham Steaks gf, df, nf	$4.75 pp
Country breakfast sausage links (3) gf, df, nf	$3.95 pp
Roasted breakfast potatoes v, dfa, nf	$3.75 pp
Or Crispy Tater Tots v, vg, df, nf	

BEVERAGES (ten person minimum)

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

Additional Beverages found in Sandwich Section

SANDWICHES & WRAPS v, vg, gfa, dfa, nfa (six person minimum)

Sensational Sandwich Platter 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	$11.25 pp
Specialty Wrap Platter An assortment of our specialty deli and vegetarian wraps including BBQ roast beef, chicken ranch blt, turkey avocado and much more!	$11.75 pp
Specialty Wraps and Sandwiches Platter An assortment of our specialty wraps and traditional sandwiches	$11.50 pp
Hot Panini Sandwiches An assortment or our delicious hot deli and vegetarian paninis including steak and cheese, pulled pork, chicken parm, buffalo chicken and more!	$13.95 pp
Build Your Own Platter 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	$12.95 pp
Finger Sandwiches (two per person) 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.	$9.50 pp
"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, bag of chips, cookie	$19.95 pp
The VIP Box: Sensational wrap, mesclun salad, pasta salad, brownie	$24.95 pp

Substitute to Gluten Free Sandwich is a $1.00 Upcharge

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*



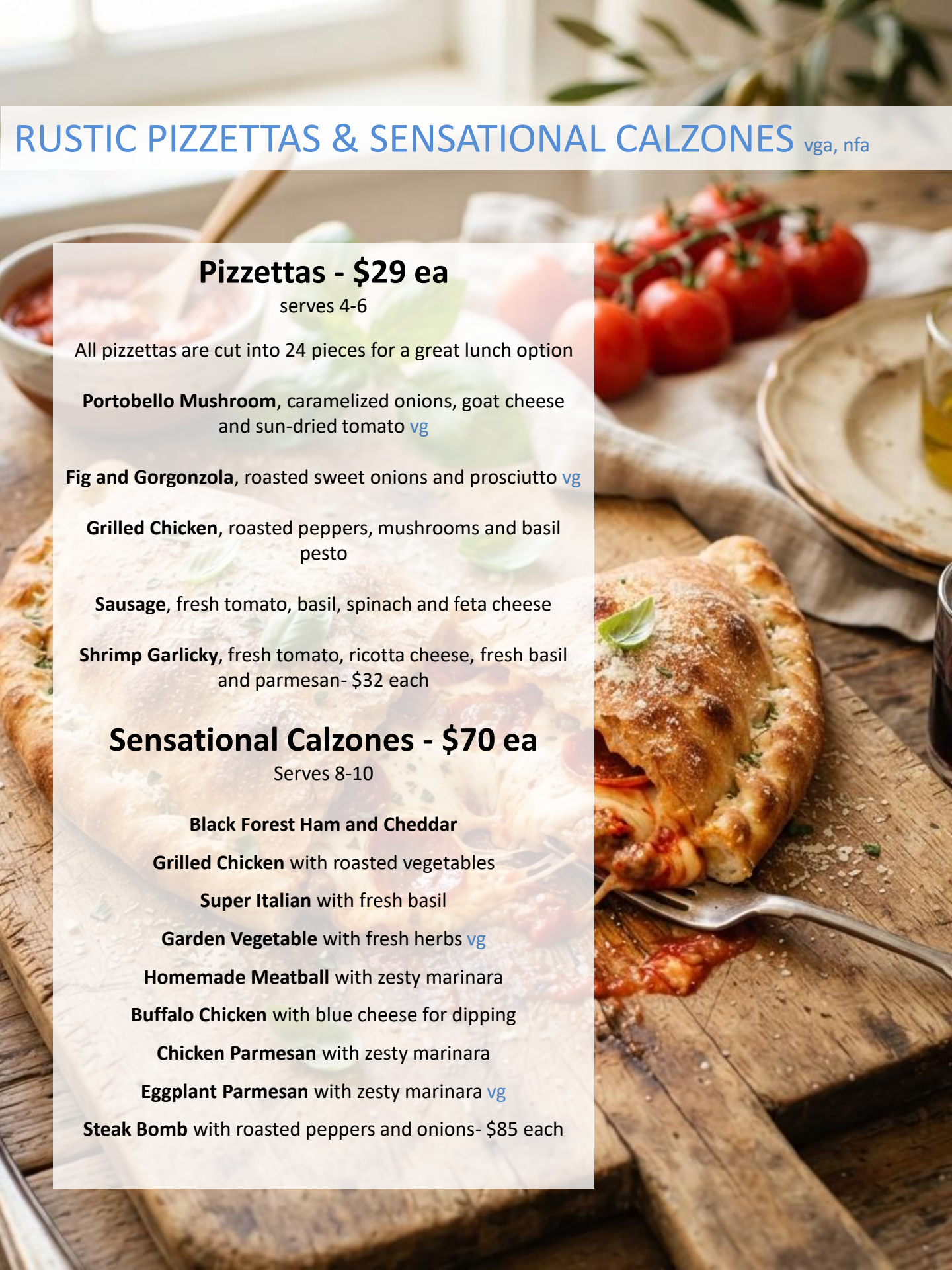
Mediterranean- gf, dfa, nf
Souvlaki beef skewers, rosemary chicken, stuffed grape leaves, feta cheese, tzatziki, hummus and fresh pita wedges

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

Tex Mex- gf, df, nf
BBQ chicken breast with black bean and corn salsa, chipotle marinated steak, grilled pineapple salad, and jalapeno corn bread

Tuscan- gf, dfa, nf
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 vga, nfa



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 each

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

Cobb Salad Bar- ***Most Popular!!*** gfa, dfa, nf — $26.95 pp
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

Caesar Salad Bar- gfa, dfa, nf — $26.95 pp
Crisp romaine lettuce with grilled steak, chicken and jumbo shrimp, cherry tomatoes, cucumbers, parmesan cheese, onions, croutons, Caesar Dressing and French bread

Greek Salad Bar- gfa, dfa, nf — $26.95 pp
Oregano chicken, souvlaki steak, jumbo shrimp, cherry tomatoes, olives, pepperoncini, cucumber, feta cheese, Greek Dressing, mixed lettuce and fresh pita bread

Mexican Salad Bar- gfa, dfa, nf — $26.95 pp
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

Spinach Salad Bar- gfa, dfa, nf — $25.95 pp
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

Farmers Market Salad Bar- gfa, dfa, nf — $25.95 pp
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

Moroccan Salad Bar- gfa, dfa — $26.95 pp
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

Asian Salad Bar- df — $26.95 pp
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

Buddah Bowl Bar- gf, df, nf — $23.95 pp
Marinated chicken and shrimp with brown rice, cabbage slaw, butternut squash, garbanzo beans, red beets served with Siracha dressing and Greek dressing

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

Pulled BBQ Chicken vg, gf, nf — $14.95ea
Basmati Rice, wilted spinach, corn, and black bean salad, shaved red onion, buttermilk ranch dressing

Pulled Mexican Chicken gf, dfa, nf — $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, df, nf — $16.95ea
Basmati Rice, wilted spinach, English cucumbers, roasted asparagus, grilled red peppers, and a mango salsa dressing

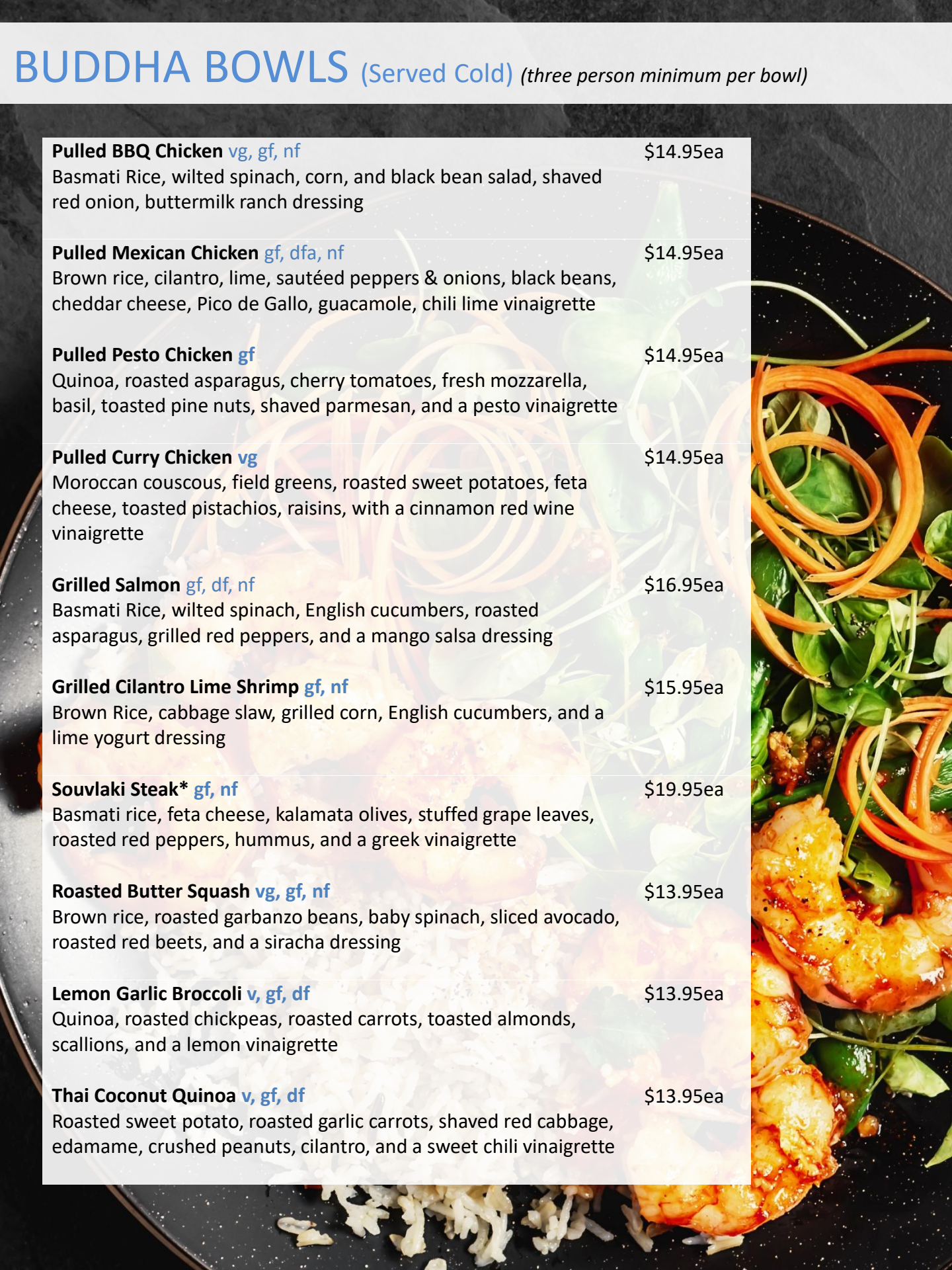
Grilled Cilantro Lime Shrimp gf, nf — $15.95ea
Brown Rice, cabbage slaw, grilled corn, English cucumbers, and a lime yogurt dressing

Souvlaki Steak* gf, nf — $19.95ea
Basmati rice, feta cheese, kalamata olives, stuffed grape leaves, roasted red peppers, hummus, and a greek vinaigrette

Roasted Butter Squash vg, gf, nf — $13.95ea
Brown rice, roasted garbanzo beans, baby spinach, sliced avocado, roasted red beets, and a siracha dressing

Lemon Garlic Broccoli v, gf, df — $13.95ea
Quinoa, roasted chickpeas, roasted carrots, toasted almonds, scallions, and a lemon vinaigrette

Thai Coconut Quinoa v, gf, df — $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 va, gf, df, nf	$3.95pp
Caesar Salad with parmesan, homemade croutons and dressing vg, gfa, nf	$4.35pp
Greek Salad with feta, tomato, cucumbers, pepperoncini, olives and herb vinaigrette vg, gf, dfa, nf	$4.65pp
Baby Spinach Salad with bacon , hard boiled eggs, red onion, parmesan cheese, tomatoes and lemon vinaigrette vg, gf, dfa, nf	$4.65pp
Mexican Salad with grilled corn, black beans salsa, cherry tomato, crispy tortilla strips and Mexican dressing v, gf, df, nf	$4.65pp
Baby Arugula Salad with parmesan cheese, cherry tomatoes, red onions and fresh lemon dressing vg, gf, df, nf	$4.65pp
Asian Salad with mandarin oranges, baby corn, almonds, water chestnuts, bean sprout and Asian dressing vg, df, nf	$4.65pp
Cobb Side Salad- Romaine and iceberg blend lettuce with bacon, avocado, red onion, cherry tomatoes, and hard boiled eggs with balsamic and blue cheese dressings vg, gf, dfa, nf	$6.25pp

Add **Grilled Chicken** to any salad gf, df, nf $6.95pp
Add **Cajun Spiced Steak** to any salad gf, df, nf $10.95pp
Add **Lemon Pepper Shrimp** to any salad gf, df, nf $10.95pp
Add **Chickpeas** to any salad v, vg, gf, df, nf $3.95

SPECIALTY BARS *(ten person minimum)*

Fajita Bar *Most Popular!!* vga, gfa, dfa, nf — $22.95pp
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);
Beef only $24.95; Chicken only $18.95

Mexican Taco Bar vga, gfa, dfa, nf — $17.95pp
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);
Add Guacamole $2.00 pp*; Beef only $20.95; Chicken only $15.95*

Pulled Pork Slider Bar gfa, df, nf — $13.95pp
Zesty BBQ pulled pork served with mini brioche rolls, crispy onions and sweet pickles (3pp)

Make Your Own Slider Bar gfa, dfa, nf — $16.95pp
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 va, vg, gfa, dfa, nf — $10.95pp
Buttery mashed potatoes accompanied by cheddar cheese, chives, steamed broccoli, bacon, sour cream and hot gravy
Make it a meal and add a cup of Chili for $5.95 pp

Mac and Cheese Bar- not vegetarian, nf — $13.75pp
featuring chopped bacon, grilled chicken, chives, tomatoes, jalapenos, and steamed broccoli

Nacho Bar vga, gfa, dfa, nf — $15.95pp
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

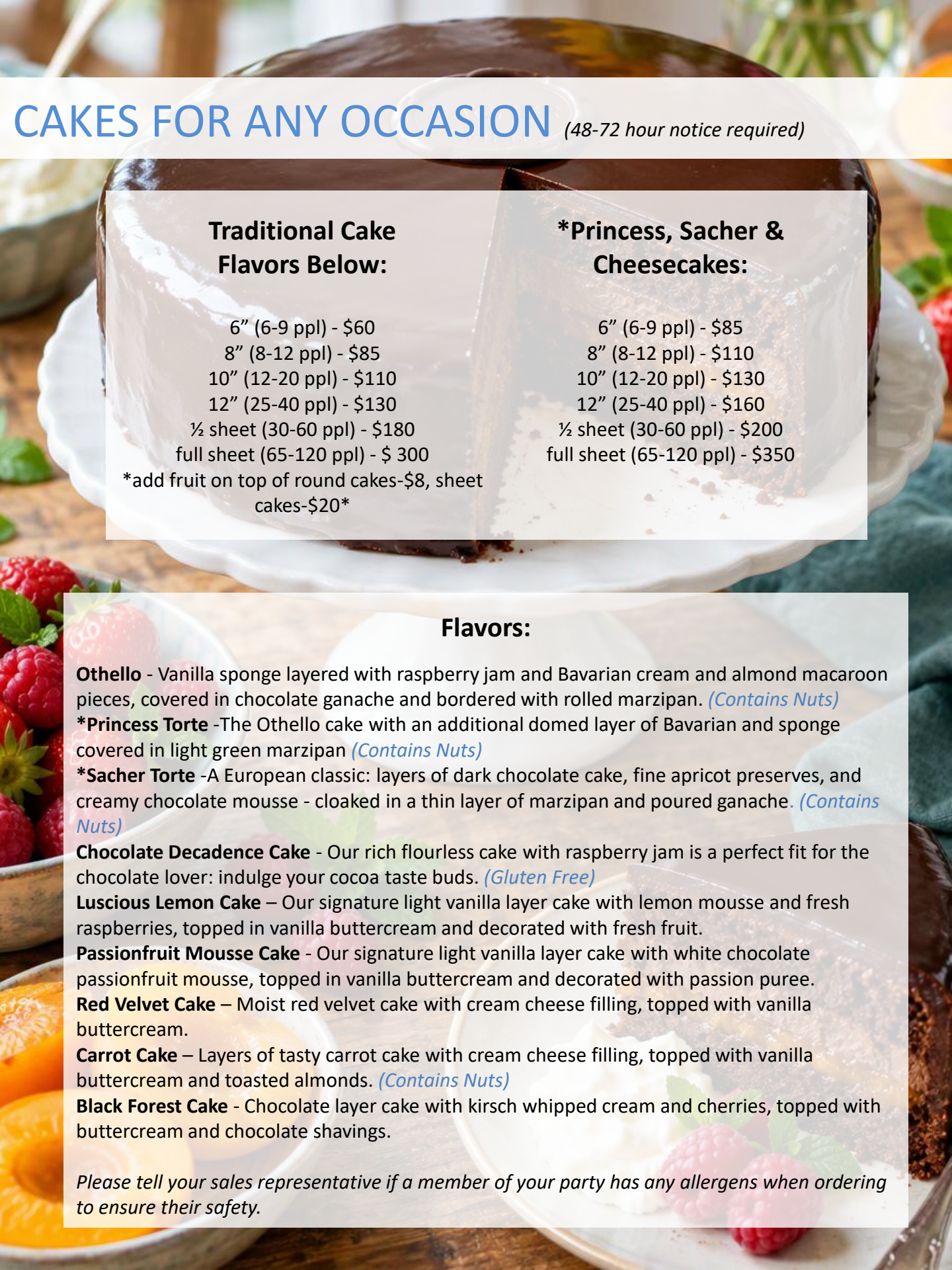
Tater Tot Bar vga, gfa, dfa, nf — $12.95pp
House fried Tater Tots featuring homemade chili, nacho cheese sauce, chopped bacon, sour cream, ketchup, chives and jalapenos (20 person minimum)



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

Assorted Cookie Tray (2 per person), Chocolate chip, oatmeal raisin and seasonal specialty cookies vg, nf	$3.75pp
Brownie and Bars Tray (2 per person), An assortment of homemade brownies and bars, rotating seasonal selection vg, gfa, nfa	$6.25pp
Dessert Tray (2 per person), An assortment of homemade brownies, bars and cookies vg, gfa, nfa	$4.95pp
American Macaroons (2 per person), vg, gf, dfa An assortment of macaroons	$4.95pp
Greek Baklava Tray vg	$4.75pp
Italian Cannoli Tray (2 per person), nfa	$5.50pp
French Macaroons Tray (10 person minimum) (2 per person) vg	$5.50pp
Whoopie Pie Platter vg	$5.50pp
Cake Square Platter vg An assortment of chocolate, lemon and strawberry cakes **Gluten Free Cake Square Platter,** gf, vg	$5.50pp $6.50pp
Mini Pastry Platter (2 per person), vg An assortment of miniature French pastries (10 pp minimum)	$5.95pp
Assorted Cupcakes vg, nfa Seasonal, Holiday and Specialty Cupcakes available	$4.75pp
Strawberry Shortcake Bar with whipped cream vg, nf	$7.25pp
Homemade Apple Crisp with whipped cream vg, nf (10 pp minimum) **Gluten Free Apple Crisp** gf, vg, nf	$5.95pp $6.95pp
Chocolate Covered Strawberries, 2 per person, gf, vg, v, df, nf	$7.00pp

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



Traditional Cake Flavors Below:	*Princess, Sacher & Cheesecakes:
6” (6-9 ppl) - $60	6” (6-9 ppl) - $85
8” (8-12 ppl) - $85	8” (8-12 ppl) - $110
10” (12-20 ppl) - $110	10” (12-20 ppl) - $130
12” (25-40 ppl) - $130	12” (25-40 ppl) - $160
½ sheet (30-60 ppl) - $180	½ sheet (30-60 ppl) - $200
full sheet (65-120 ppl) - $ 300	full sheet (65-120 ppl) - $350
add fruit on top of round cakes-$8, sheet cakes-$20	

Flavors:

Othello - Vanilla sponge layered with raspberry jam and Bavarian cream and almond macaroon pieces, covered in chocolate ganache and bordered with rolled marzipan. *(Contains Nuts)*

***Princess Torte** -The Othello cake with an additional domed layer of Bavarian and sponge covered in light green marzipan *(Contains Nuts)*

***Sacher Torte** -A European classic: layers of dark chocolate cake, fine apricot preserves, and creamy chocolate mousse - cloaked in a thin layer of marzipan and poured ganache. *(Contains Nuts)*

Chocolate Decadence Cake - Our rich flourless cake with raspberry jam is a perfect fit for the chocolate lover: indulge your cocoa taste buds. *(Gluten Free)*

Luscious Lemon Cake – Our signature light vanilla layer cake with lemon mousse and fresh raspberries, topped in vanilla buttercream and decorated with fresh fruit.

Passionfruit Mousse Cake - Our signature light vanilla layer cake with white chocolate passionfruit mousse, topped in vanilla buttercream and decorated with passion puree.

Red Velvet Cake – Moist red velvet cake with cream cheese filling, topped with vanilla buttercream.

Carrot Cake – Layers of tasty carrot cake with cream cheese filling, topped with vanilla buttercream and toasted almonds. *(Contains Nuts)*

Black Forest Cake - Chocolate layer cake with kirsch whipped cream and cherries, topped with buttercream and chocolate shavings.

Please tell your sales representative if a member of your party has any allergens when ordering to ensure their safety.

APPETIZERS *(two dozen minimum per appetizer required)*

Cold, Plattered and Ready to Serve

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

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

Mini Maine Crab Cakes with lemon aioli *Most popular!!* nf	$36 dozen
Scallops wrapped in applewood bacon with maple-orange glaze gf, df, nf	$42 dozen
Grilled Lemon Pepper Shrimp with horseradish aioli gf, df, nf	$35 dozen
Beef Teriyaki Skewers* with fresh pineapple df, nf	$40 dozen
Dumplings; *Chicken, Pork, or Edamame* with a ginger soy dipping sauce nf	$26 dozen
Thai Chicken Tenderloin Satays with Thai chili sauce gf, df, nf	$29 dozen
Coconut Chicken Skewers with tropical mango sauce nf	$30 dozen
Coconut Jumbo Shrimp with tropical mango sauce nf	$36 dozen
Exotic Wild Mushroom Phyllo Puffs vg, df, nf	$34 dozen
Mini Beef Wellington with mushrooms duxelles & foie gras, nf	$38 dozen
Spinach & Feta Phyllo Triangles vg, nf	$28 dozen
Brie & Raspberry Purses vg (Contains Nuts)	$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, nf	$3.95 pp
Harvest Roasted Crudité – An assortment of roasted root vegetables plattered with butternut squash dip vg, gf, dfa, nf	$6.50 pp
Fresh Fruit Platter – A colorful display of seasonal melons, golden pineapple, watermelon, grapes, and berries v, gf, nf	$4.95 pp
International Cheese Board – Cheeses from around the world served with artisan crackers, grapes and mixed berries vg, gfa	$7.75 pp
VIP Cheese Board – For a more refined taste vg, gfa	$10.95 pp
ELITE Cheese Board – Our highest quality cheeses vg, gfa	$15.95 pp
Antipasti Platter – A decorative arrangement of Italian meats and cheeses, marinated vegetables, olives, fresh mozzarella, roasted sweet peppers and grilled crostini's gfa	$8.75 pp
Imported Baked Brie En Croute - Imported French brie wrapped in brioche dough. Choice of Plain, Raspberry or Apricot Flavors	$55.00 ea
Charcuterie Platter – An assortment of high-end dried meats, cheeses, and berries served with crostinis and crackers gfa	$13.95 pp
Satay Display – A stylist arrangement of skewered chicken, beef, and shrimp with dipping sauces *(Hot or Cold)* gfa, nf	$7.95 pp
Middle Eastern Display – Homemade hummus, tabouleh, grape leaves, feta cheese, olives, roasted peppers, tzatziki, and pita points vg, nf	$7.95 pp
Hummus Platter – Homemade hummus garnished with olives and feta cheese, served with pita triangles vg, nf	$6.95 pp
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, nf	$9.95 pp
Mexican Display- Homemade guacamole, salsa, sour cream and black bean corn salsa served with tricolored tortilla chips vg,gfa, nf	$7.95 pp
Spinach and Artichoke Dip- with fresh pita triangles and French bread (Available Hot or Cold) vg, gfa, nf	$4.95 pp
Caramelized Onion Dip – with house made potato chips	$6.50 pp
Ultimate Nacho Layer Dip- Layers of guacamole, salsa, sour cream, olives, shredded cheese, dice tomatoes and lettuce served with tortilla chips vg, gfa, nf	$5.95 pp
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) nf	$8.50 pp

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

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

PORK, BEEF & FISH ENTREES

Rosemary-Mustard Pork Tenderloin with apple-cranberry chutney gf, dfa, nf	$14.95 pp
Bacon Wrapped Meatloaf with wild mushroom gravy nf	$17.95 pp
Shephard's Pie gfa, nf 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, dfa, nf	
Texas Style BBQ Baby Back Ribs gf, df, nf	$20.95 pp
Grilled Steak Tips Teriyaki*, Greek Souvlaki or BBQ with grilled peppers and onions df, nf	$29.95 pp
Marsala Flank Steak* with roasted tomato and white bean ragout gf, dfa, nf	$23.95 pp
Grilled Sirloin of Beef* with shiitake mushroom demi-glace dfa, nf	Market Price
Rosemary Beef Tenderloin* with cabernet demi-glace dfa, nf	Market Price
Atlantic Salmon Filet* gf, dfa, nf	
Citrus Marinated Salmon filet with fresh tropical salsa	4oz- $11.50 pp
Pesto Encrusted Salmon Filet with fresh tomato bruschetta	6oz- $16.75 pp
Cajun Salmon Filet with fresh avocado salsa	8oz- $21.95 pp
Pan Seared Salmon Filet with fresh herbs and roasted vegetable ratatouille	
Classic Baked Cod center cut, breadcrumbs, with lemon butter	$24.95 pp
Grilled Swordfish Steaks with tomato bruschetta gf, dfa, nf	$24.95 pp

PASTAS, LASAGNAS, & RAVIOLIS

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

MAC & CHEESE OPTIONS

(not vegetarian)

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

LASAGNA OPTIONS

	½ pan (9-11pp)	¾ pan (16-18pp)	Full pan (20-24pp)
Cheese Lasagna vg, nf	$70	$105	$130
Roasted Vegetable Lasagna vg, nf	$75	$115	$140
Hearty Beef & Sweet Italian Sausage Lasagna nf	$100	$135	$165
Chicken Broccoli and Ziti with creamy alfredo sauce nf	$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, df, nf	$9.50pp
Grilled Marinated Tofu Stir Fry Asian vegetables, ginger and scallion v, df	$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, dfa, nf	$8.95pp
Quinoa stuffed Portabella Caps with marinara sauce vg, gfa, dfa, nf	$10.95pp
Spaghetti Squash with Marinara Sauce v, gf, df, nf	$10.95pp
Curried Cauliflower and Chickpeas v, gf, df, nf	$10.95pp
Vegetarian Risotto with roasted vegetables and parmesan vg, gf, nf	$10.95pp
Eggplant Parmesan with homemade marinara and penne vg, dfa, nf	$12.95pp
Grilled Eggplant Involtini with butternut squash, ricotta & marinara vg, gf, nf	$10.95pp
Vegetable Moussaka- eggplant, portabella mushrooms, tomato and bechamel sauce vg, nf 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, df, nf 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 gf, nf	$17.95pp
Seared Steak with Pesto Cream and vegetables with GF penne gf	$22.95pp
Sauteed Shrimp Scampi with lemon garlic GF penne gf, nf	$22.95pp

HOT ACCOMPANIMENTS *(six person minimum)*

VEGETABLE SIDES	
Roasted Asparagus with lemon and cracked black pepper v, gf, df, nf	$4.95pp
Roasted Butternut Squash with parsnips and turnips v, gf, df, nf	$4.75pp
Sauteed Green Beans with roasted garlic v, gf, df, nf	$3.95pp
Grilled Seasonal Vegetables *(Hot or Cold)* v, gf, df, nf ***Most Popular!!***	$4.50pp
Over Roasted Seasonal Vegetables *(Hot or Cold)* v, gf, df, nf	$4.50pp
Roasted Cauliflower with parmesan and garlic vg, gf, nf	$4.50pp
Haricot Verts with julienne carrots and lemon thyme butter vg, gf, nf	$5.25pp
Indian Curried Cauliflower with raisins, chickpeas v, gf, df, nf	$4.50pp
Roasted Zucchini with cherry tomato and fine herbs v, gf, df, nf	$3.95pp
Sweet Carrots pan seared with garlic and honey butter vg, gf, nf	$3.95pp
POTATO SIDES	
Roasted Red Bliss Potatoes with rosemary and garlic v, gf, dfa, nf	$4.25pp
Traditional Mashed Potatoes/ Roasted Garlic vg, gf, dfa, nf	$3.95pp
Roasted Sweet Potatoes with dried cranberries v, gf, df, nf	$4.50pp
Saffron Baby Potatoes with chervil butter vg, gf, nf	$4.50pp
PASTA & RICE SIDES	
Israeli Cous-Cous with roasted vegetables, scallions and mint v, df, nf	$3.95pp
Potato Gnocchi with basil pesto cream sauce vg	$4.50pp
Cavatappi Pasta with roasted tomatoes and fresh basil vg, nf	$3.95pp
Spanish Rice and Black Beans v, gf, dfa, nf	$3.95pp
Rice Pilaf with confetti vegetables vg, nf	$3.95pp
Wild Mushroom and Lemon Risotto with peas and parmesan vg, gf, nf	$4.50pp
Basmati Rice with lemon scallion and pignoli nuts v, gf, df	$4.50pp
Wild Mushroom Rice with roasted sweet onions vg, gf, nf	$4.50pp
Artisan Roll Platter with butter vg, gfa, nfa	$2.25pp
Garlic Bread or Corn Bread with butter vg, dfa, nf	$2.50pp

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



VEGETABLE SIDES

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

PASTA & RICE SIDES

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

SENSATIONAL THEMED MENUS *(ten person minimum)*

The Deli Lunch "The Mo" gfa (six person minimum) $23.50pp
A traditional deli lunch with sandwiches and wraps, chips, chef's choice of salad, dessert tray, sodas and waters

Mexican Themed Lunch gfa $33.95pp
Fajita bar, Mexican salad, corn and avocado salad, rice and beans
Add **Dessert tray** for $4.95pp

Italian Parmesan Themed Lunch gfa $27.95pp
Chicken parmesan, eggplant involtini, penne marinara, Caesar salad, garlic bread. $27.95pp
Add $1.00pp for **Marsala or Piccatta**
Add **Cannoli tray** for $5.50pp

Mediterranean Themed Lunch gfa $31.95pp
Mediterranean protein platter (beef skewers, marinated chicken, stuffed grape leaves, olives, feta, hummus and tzatziki with sauces) toasted Greek orzo salad and Greek salad
Add **Baklava** for $4.75pp

Asian Themed Lunch $29.95pp
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
Add **fruit platter** for $4.95pp

Southern Comfort Themed Lunch $28.50pp
Southern fried chicken with buttermilk biscuits, corn on the cobb, mashed potatoes, honey glazed carrots and gravy
Add **Strawberry Shortcake** for $7.25pp

Indoor BBQ Themed Lunch gfa $29.50pp
BBQ chicken, slow cooked BBQ ribs, potato salad, cole slaw and corn bread
Add **Sliced Watermelon** for $1.95pp
Add **Cupcakes** for $4.75pp

Sunday Game Day Themed Lunch (ten-person minimum) $29.50pp
Chicken wing party platter, ultimate nacho dip, assorted calzones, homemade mac and cheese
Add a **Cookie Platter** for 3.75pp

Home Flavors Themed Lunch gfa $23.50pp
Hot Panini sandwiches, cup of homemade tomato basil or chicken vegetable soup and a side garden salad
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.



91 & 99 BIGELOW AVENUE
WATERTOWN, MASSACHUSETTS 02472

P: 617.924.6703
F: 617.488.2284
INFO@SENATIONALFOODS.COM
ORDERS@SENSATIONALFOODS.COM

WWW.SENATIONALFOODS.COM