

Sandwich Platters

An assortment of fresh ingredients on locally made bread. Serves 8-10, pick two per platter / \$70

- Turkey, Prosciutto & Fontina
- Goat Cheese, Apple, Grilled Onion & Arugula
- Marinated Fresh Mozzarella, Tomato & Basil with Balsamic Vinaigrette
- Pesto Chicken with Roasted Red Pepper & Fontina
- Vegan Roasted Vegetable with White Bean Hummus
- Lemon-Caper Tuna
- Oven-Roasted Turkey, Cheddar & Caramelized Onion
- Apple-Tarragon Chicken Salad
- Applewood-Smoked Bacon, Tomato, Spinach & Pesto
- Brie & Olive Tapenade

Salads

Small, serves 10 / \$40 Large serves 20 / \$80

Garden Salad
Seasonal vegetables, & lemon-garlic dressing (vegan)

Kale Caesar Salad
Our famous dressing with house-made croutons and crunchy kale

Mesclun Salad
Asiago, pine-nuts with balsamic vinaigrette

Arugula Salad
Apple, hazelnuts, gorgonzola & red currants with balsamic vinaigrette

Extras

\$2.50 each

- Cape Cod Potato Chips
- Assorted Cookies & Bars
- Seasonal Whole Fruits

Pasta

Small pan serves 8-10, large pan serves 16-20

- Gnocchi with Basil Pesto \$56/\$102
- Chicken & Broccoli Penne \$64/\$114
- Butternut Squash & Grilled Onion Farfalle (can be made vegan) \$68/\$126
- Baked Mac n' Cheese with Broccoli & Bacon \$88/\$166
- Linguine with Roasted Eggplant Pomodori (can be made vegan) \$64/\$118
- Seasonal Lasagnas (small only) /\$75
- Baked Four Cheese Penne \$56/\$102
- Prosciutto & Pea Farfalle with Lemon & Shallot Cream Sauce (small only) \$70
- Rigatoni with Spicy Puttanesca & Sweet Italian Sausage \$64/\$114

Entrees

Prices are per person, 10 person minimum

- Red Current & Sage Meatballs | \$7.25
- Herbed Quinoa with Cannellini Beans, Broccoli & Roasted Cherry Tomatoes | \$7.00 (gluten-free, vegan)
- Polenta with Roasted Vegetables & Goat Cheese (gluten-free, can be made vegan) | \$6.75
- Lemon-Rosemary Chicken Breasts | \$7.50
- Sweet Italian Sausage, Onions & Peppers | \$6.50
- Pecan-Crusted Chicken Breast | \$8.50
- Quinoa-Stuffed Portobello Mushrooms | \$7.00

Sides

Small pan serves 12-15 / \$36
Large pan serves 24-30 / \$72

- Herb Roasted Red Bliss Potatoes
- Lemon-Garlic Broccoli Rabe
- Asparagus with Roasted Shallots
- Balsamic Mushrooms

Platters

Small platter serves 8-12,
Large platter serves 16-20

Antipasto Plate \$56/\$102
An assortment of olives, cheeses, meats and roasted vegetables

Fresh Fruit \$40/\$70
Melon, pineapple, strawberries, blueberries and seasonal fruit

Cheese Plate \$72/\$134
A variety of domestic & imported cheeses with seasonal fruit & crackers

Garden Crudite \$48/\$86
Asparagus, red pepper, carrot, zucchini, cherry tomato & radish with roasted red pepper aioli or white bean hummus

Assorted Mini Sandwiches Platter \$45/\$80

Hors D'Oeuvres

Prices are per person

- Red Currant & Sage Mini Meatballs | \$5.5
- Lemon Rosemary Chicken Skewers | \$4
- Flank Steak & Gorgonzola Crostini | \$7
- Artichoke Hummus Crostini | \$4
- Pecan-Crusted Chicken Bites | \$4.5
- Lemon Tarragon Deviled Eggs | \$6
- Fresh Mozzarella & Grape Tomato Skewers | \$4
- Brie & Rosemary Flatbread | \$4.5
- Prosciutto-Wrapped Shrimp | \$7
- Eggplant Caponata Crostini | \$5



The logo for City Girl Catering features the words "City Girl" in a large, bold, serif font. Below "City Girl" is a decorative flourish that curves under the word "Girl". To the right of the flourish, the word "CATERING" is written in a smaller, all-caps, sans-serif font.

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