



Catering & Foods to go

Cocktail Platters Main Courses

Luncheon Platters Specialty Sandwiches

Deli Sandwiches Fresh Salads

Beverages and Desserts

Hot Appetizers

2225 Massachusetts Avenue
Cambridge, MA 02140
(Between Porter Square and Rte. 16)

Phone: 617-491-2244
Fax: 617-491-0055
Web: PembertonFarms.com

Open Monday thru Friday 8 a.m. to 9 p.m.
Saturday and Sunday 8:00 a.m. to 8:00 p.m.

Deli@PembertonFarms.com

Order online

Platters

Luncheon

- Assorted Specialty Sandwiches** ~ (See "Specialty Sandwich" list) \$7.25 each
- Assorted Deli Sandwiches** ~ With condiments on the side unless you request otherwise \$6.25 each
- Cold Cut Platter** ~ Sliced Ham, Turkey Breast, and Roast Beef, with Swiss and cheddar cheeses, with lettuce, tomato, red onion, cucumber, sprouts, and pickles with separate platter of our fresh artisan breads \$6.50 person
- Sandwich Salad Sampler** Our own freshly made Chicken Salad, Tuna Salad, and Egg Salad (with separate platters), sliced assorted breads and lettuce, tomato, cucumber, red onion \$6.50 person

We can prepare any sandwich above cut into thirds.

- Pinwheel Platter**- Lavash wrap is stuffed with choice ingredients rolled and sliced to make the perfect finger food. Chicken salad, Tuna Salad, Turkey breast, and Roast Beef. Minimum order: one dozen, one variety \$21.95 per dozen
- Finger Sandwiches** ~ Tuna Salad, Egg Salad, Chicken Salad (or call for today's special) \$3.00 each

Potato Chips Small Bags \$1.50 Large bags \$3.95

Cocktail

- Imported Cheese** ~ Five Imported cheeses. Crumbled Bleu, one wedge of French triple-cream brie, sliced aged Gouda, Wensleydale, and French Chevre. Artfully arranged with assorted crackers and garnished with berries and dried fruits \$4.25/ person
- Domestic Cheese** ~ A simple selection of domestic cheeses like cheddar, Jack and Swiss served with grapes and crackers \$2.95/person
- Soft Cheese Log** ~ Our house-made Boursin Cheese, rolled in fresh herbs and toasted pecans and served with crisp crackers \$9.99/lb
- Crudité**s ~ A selection of sliced raw farm stand veggies with a creamy dip
 - Small (serves 10-15) \$24.95
 - Medium (serves 15-20) \$36.95 Large (serves 20-30) \$46.95
- Shrimp Cocktail** ~ Jumbo cooked and chilled shrimp with homemade cocktail sauce and lemon wedges (3 pcs/person)..... \$6.00/person

Assorted

- Sliced Fruit** ~ Ripe Melon and Pineapple, sliced and artfully arranged, garnished with fresh berries and grapes \$2.75/person
- Pickle and Olive** ~ An assortment of imported olives, cornichon, and other pickled veggies \$25.95
- Mediterranean** ~ A selection of hummus, tabouli, roasted red peppers, imported feta cheese and kalamata olives served with fresh pita triangles
 - Small (10-15) \$30.95
 - Medium (15-20) \$45.95 Large (20-25) \$60.95
- Vegetable** ~ Small tastes of the day's fresh vegetable dishes Market price

6-person minimum on all platters

Desserts

- Cookies and Brownies** ~ An assortment of freshly baked cookies and chocolate brownies \$1.50 each
- Cakes and Tarts** ~ An assortment of sliced European-style cakes and seasonal fruit tarts garnished with strawberries..... \$4.99 each
- Mini Pastries** ~ Assorted miniature Eclairs, Napoleons, Fruit tarts, and mousse cups (two bites each) \$18.00/dozen
- Sheet Cakes** ~ Special occasion cakes, decorated to your specifications (please arrange in advance)..... Individually priced

Beverages

- Cold Drinks** ~ A wide selection of plain and flavored bottled waters, juice drinks, iced teas, and natural sodas \$1.99 /each
- Seltzer** ~ One-liter bottles of Poland Springs Sparkling water: plain, raspberry, lime, orange or lime \$2.50/each
- Beer and Wine** ~ We offer a full selection of beer and wine for your function. Call for pricing, specials, or a wine consultation to complement your menu or your budget.

Need Ice? We provide it at no charge upon request.

DELIVERY We offer delivery for all catered meals. Please allow 24 hours for your order.

UTENSILS/PLACE SETTINGS Serving utensils are available at no charge upon request. Plate, fork, knife, spoon (if needed) and decorated seasonal napkin are available for \$1.25 per setting.

Also please visit **PEMBERTON FARM'S GARDEN CENTER** for Seasonal Plants, Decorations, and Distinctive Gifts

And ask about **PEMBERTON FRUIT BASKETS**, New England's largest supplier. Perfects gifts for all occasions: family, friends, business.

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Morning Starters

- Assorted Breakfast Pastries** ~ Sliced coffee cake, tea breads, Iggy's bagels, and other freshly baked pastries, garnished with strawberries and served with butter and cream cheese. (May contain nuts)\$2.50/person
- Coffee and Tea Service** ~ Hot carafes of freshly brewed Regular, Dark Roast, and Decaf Coffee plus hot water for tea, with cups, stirrers, sugar/sugar substitute, assorted tea bags, and milk/cream\$2.25/person
- Fresh Fruit Salad** ~ Bite-size medley of melon, pineapple, grapes, and berries\$3.25/person
- Juice** ~ Individual bottles of orange, apple, and cranberry juice \$1.99 each
Half gallons of Tropicana orange juice \$4.99 each
- Yogurt** ~ 8oz. containers of assorted flavors \$1.50 each
- Granola** ~ A healthy touch to any breakfast, especially when paired with fruit and yogurt. \$4.00/pound
- Quiche** ~ A different flavor every day. Ask about today's selection. Cut into 8 slices unless you specify otherwise..... \$18.00 each

6-person minimum per order

Fresh Salads

- Garden Salad** ~ Mixed greens with shredded carrot, sweet peppers, sliced cucumber, and cherry tomatoes. Served with vinaigrette dressing unless you specify otherwise\$2.75/person
- Harvest Salad** ~ Baby greens topped with sliced Granny Smith apple, toasted pecans, Boursin cheese. Served with light vinaigrette on the side \$3.75/person
- Summer Salad** ~ Sliced tomatoes lightly seasoned and layered with fresh mozzarella and basil leaves. Garnished with roasted red peppers and drizzled with aged balsamic and extra virgin olive oil \$3.95/person
- Caesar Salad** ~ Crisp Romaine lettuce, our own garlic croutons, and freshly shaved imported Parmesan tossed in a classic tangy Caesar dressing \$3.50/person
- Potato Salad** ~ A different potato salad every day. Favorite dressings include sour cream and dill, lemon basil, honey mustard, and tarragon. Call for today's selection\$2.50/person
- Pasta Salad** ~ Choices include basil/walnut pesto, primavera with feta, or call for today's special \$3.25/person
- Jeweled Wild Rice Salad** ~ A blend of organic brown, mahogany, and wild rice, tossed with dried fruits and toasted nuts, lightly seasoned with extra virgin olive oil..... \$3.25/person
- Roasted Vegetable Salad** ~ A medley of roasted vegetables over mixed lettuces, topped with a balsamic glaze and crumbled goat cheese\$2.75/person
- Fresh Fruit Salad** ~ Bite-size medley of melon, pineapple, grapes, and berries\$3.25/person
- Add **grilled chicken breast** to any of the above..... \$2.50/person

Other dressings for all salads available upon request

Specialty Sandwiches

- The Mayflower** ~ Freshly roasted turkey breast, sage stuffing, cranberry relish, lettuce and mayo on sour dough. \$7.25
- The Wellington** ~ Roast beef, Boursin cheese, lettuce, and tomato with a tangy horseradish cream sauce on sour dough \$7.25
- The Turkey Avocado** ~ Cracked pepper turkey breast, brie cheese, avocado, sprouts, lettuce and tomato on multi-grain bread \$7.25
- The Chipotle Chicken** ~ All-natural chicken breast, smoked cheddar, tomatoes, lettuce, chipotle spread on whole wheat \$7.25
- The Mass Ave Sub** ~ Mortadella, ham, salami, hot pepper jack cheese, onions, lettuce, hot peppers, pickles, tomato, oil and vinegar on a sub roll \$7.25
- The Veggie Wrap** ~ Curried tofu salad, cucumbers, carrots, sprouts, spinach rolled in a Lavash wrap \$7.25
- The Natural** ~ Hummus, avocado, lettuce, tomato, sprouts, cucumbers, roasted red peppers rolled in a Lavash wrap \$7.25
- The Tuscan** ~ Focaccia bread stuffed with fresh mozzarella, roasted red peppers, vine ripe tomatoes and fresh basil leaves, drizzled with extra virgin olive oil, and balsamic vinegar \$7.25

Any sandwich can be prepared on the panini grill for a charge of 50¢

Deli Sandwiches

Choose your favorite meats, cheeses, and salad fillings

Mortadella • Bologna • Genoa Salami
\$6.00 each

Hummus • Roast Turkey • Smoked Turkey • Black Forest Ham
Tuna Salad • Tofu salad • Cheese (see choices below)
Honey Maple Ham
\$6.25 each

Roast Beef • Corned Beef • Pastrami • Chicken Salad
\$6.50 each

Grilled Chicken Breast \$6.75 • Prosciutto \$6.75

Add Cheese to any sandwich +25¢

American • Swiss • Muenster • Aged Cheddar • Smoked Cheddar
Provolone • Pepper Jack • Fresh Mozzarella, Boursin, or Chevre (+\$1.00)

Extras

Bacon • Avocado • Artichokes • Roasted Red Pepper • Hummus (+75¢)

Choose your favorite freshly baked bread

Scali roll • Multi-grain • Marble Rye • Sourdough • Baguette
Whole Wheat • Lavash Wrap • Focaccia (+50¢)

Add any two extras at no additional charge

Lettuce • Tomato • Cucumber • Carrots • Red onion
Pickles • Hot pepper relish • Sprouts • Yellow peppers

Main Courses

Roast Chicken ~ Whole chickens rubbed with fresh herbs and garlic.... \$8.99 each

Boneless Chicken Dishes ~ Honey Buffalo style, Asian Sweet Chili with cilantro and peppers, Parmigiana with marinara and provolone, Hunter's Style with mushroom, caramelized onion, and bacon, and Mediterranean style with tomatoes, sweet peppers, parmesan and herbs \$6.99/pound

Beef ~ Choose from a wide variety of freshly made beef dishes: roast tenderloin, prime rib, slowly stewed beef, stir fried with vegetables..... Market price

Salmon ~ Do you like your filets grilled, poached, roasted, or blackened? All ours are boneless and served with just the right sauce. (10 oz. portions unless specified otherwise) \$9.99/person

Shrimp ~ These classic offerings include scampi style with lemon and garlic, sautéed with asparagus and tomatoes, or Cajun style with spicy red sauce..... \$9.99/person

Lasagna ~ Fresh pasta layered with seasoned ricotta, house marinara and mozzarella. Choose from beef, turkey, chicken-pesto, mixed vegetable or plain cheese..... Full Pan (24 slices) \$60.00 Half Pan (12 slices) \$35.00

Baked Pasta ~ Baked 3-cheese Macaroni and cheese or Penne with marinara and mozzarella..... \$3.50/person

Ravioli ~ Your choice, such as wild mushroom, spinach and cheese, or pumpkin..... \$15.00/dozen

Sides

Potatoes ~ Herb-roasted Bliss, twice-baked, Cajun Russet wedges, garlic mashed \$2.50/person

Vegetables ~ Roasted root vegetables, roasted summer vegetables, green beans, roasted butternut squash..... \$2.50/person

Rice ~ Pilaf, steamed organic basmati, wild rice blend \$2.00/person

6-person minimum on all main courses and sides

Hot Appetizers

Spanakopita ~ Spinach and feta filo triangles \$15/dozen

Coconut Chicken ~ Bite sized pieces of fried chicken rolled in coconut \$15/dozen

Stuffed Button Mushroom ~ Available stuffed with crabmeat or vegetarian ... \$15/dozen

Scallop and Bacon or **Scallop and Apricot** \$20/dozen

Mini Seafood Cakes \$20/dozen

We can arrange appetizers for stationary or passed service

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