

Cafe Sarina

CATERING MENU

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COLD TRAYS

Assorted Tea Sandwiches

Small Tray **55** Large Tray **110**

Tuna Salad, Turkey Breast, Black Forest Ham tea sandwiches

Cold Cut Tray

Small Tray **50** Large Tray **100**

Assorted meats and cheese served with rolls and condiment trays. Small is 2 pounds of meat and 1 pound of cheese, large is 5 pounds of meat and 2 pounds of cheese

STARTERS/ APPETIZERS *Priced by the dozen*

Chicken Satay Skewers **25**

Empanadas **25**

Goat Cheese stuffed bacon wrapped dates **36**

Bacon wrapped brussel sprouts **25**

Phyllo cups with fig jam and brie **31**

Spanakopita triangles **30**

Meatballs **25**

Caprese skewers **15**

Crostini with goat cheese spread **10**

BOARDS *Priced per person*

Crudite **4**

An assortment of seasonal vegetables, that can include; carrots, cucumbers, green beans, radishes, grape tomatoes

Served with our greener goddess dressing and house made roasted garlic hummus for dipping

Charcuterie **8**

A collection of cured meats such as salami, mortadella, prosciutto, and capicola. Each board is finished with an assortment of fresh and or dried fruits, nuts, and pickles to make for a perfect bite

Cheese Board **8**

An assortment of cheeses, such as; soft goat cheese, creamy brie, a nutty gruyere, or classic sharp cheddar. Each tray is finished with a combination of fresh or dried fruit, nuts, and or pickled vegetables

Food Scapes **9**

Feeding a large crowd? Start your party with a table long collection of cheeses, cured meats, nuts, dips, vegetables, and fruits. A presentation guaranteed to wow and an abundance of food to feed the masses. (for parties of 50 people or more)

SALADS

Small Serves 8-10 Large Serves 16-20

Greener Goddess **55/115**

A bed of baby spinach and kale is dressed in an herbaceous goddess dressing, topped with a melody of vegetables: roasted garlic broccoli florets, edamame, and toasted chickpeas

Harvest **55/115**

A roasted medley of vegetables sit atop a bed of baby spinach and farro pilaf. Dressed in a citrus tahini sauce and finished with our togarashi spice blend

Garden **35/80**

A simple tossed salad of spring mix green and baby spinach, topped with shaved red onion, grape tomatoes, english cucumbers, croutons, and balsamic vinaigrette on the side

ENTREES *Priced per person*

Pulled Pork or Chicken Sliders **13**

Marinated Pork or Chicken Breast braised in a mojo sauce and finished in a house made bbq sauce - served with slider buns and a slaw

Roasted Salmon in a miso glaze **21**

A delicate white miso glaze on top of roasted salmon filets

Crab Cakes **20**

Lump crab meat cakes tossed in panko bread crumb and pan fried to perfection. Served with house made tartar sauce

Carved Prime Rib **(market price)**

Tender Prime Rib carved off the bone into thin slices served with a mushroom thyme jus

Carved Glazed Ham **18**

An apricot and whole grain mustard glazed ham

Don't see quite what you were looking for? We're happy to customize a menu specifically for you

We will be happy to meet any Gluten Free, Dairy Free, Vegetarian needs

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.