

HOLIDAY PARTY MENU

2026



(V)= Vegetarian (GF)= Gluten Free

PLATTER SELECTIONS

READY TO SERVE

Platters are eco-friendly with lid, tongs and allergen labels

"Canapé Combo" · Great for Drop Off Receptions $280

Serves 20 Guests. Includes an assortment of appetizers; gluten free & vegetarian offerings:

- Cuban Skewers: Salami, Ham, Swiss Cheese, Mini Pickle with Mustard Dip (GF)
- Caprese Skewers with Balsamic Glaze (V/GF)
- Tarragon Chicken with Dried Cranberries, Walnuts on Cucumber Round (GF)
- Mini Angus Beef Tartlet with Mushroom Pâté

- Cheese, Grapes & Cracker Platter (V)
  Serves up to 20 Guests · $140
- Charcuterie Platter with Cured Meats, Domestic Cheeses, Jams, Olives, Pickles, Nuts, Rustic Bread & Crackers
  Serves up to 18–20 Guests · $252
- Mediterranean Platter with Cucumbers, Rice Stuffed Grape Leaves, Marinated Feta Cheese, Hummus, Savory Veggie Dip & Pita (V)
  Serves up to 20 Guests · $136
- Fresh Fruit Platter (Vegan/GF)
  Serves up to 20 Guests · $104
- Shrimp Cocktail Platter with Cocktail Sauce (GF)
  Serves 25–30 Guests · $150
- Tuscan Sandwich Platter featuring Grilled Focaccia Bread, Tomato, Baby Spinach, Fresh Mozzarella & Pesto Aioli (Contains Cashews) (V)
  Serves up to 20 Guests · $120
- Mini Sandwich Platter featuring Smoked Stack with Smoked Turkey, Ham, Gouda & Chipotle Mayo, served with Red Pepper Relish
  Serves up to 20 Guests · $120



SLIDERS

GREAT FOR DROP OFF PARTIES

- Veggie Burger, Lettuce & Tomato with Hummus (Vegan)
  $6
- Filet Mignon Slider with Vermont Cheddar Cheese, Arugula & Horseradish Aioli on a Grilled Slider Roll, served with Kettle Cooked Chips
  $8
- Mini Turkey, Muenster Cheese & Cranberry Aioli Slider on a Soft Slider Roll
  $6
- Chicken BLT Slider
  $6

*Minimum order 2 dozen

CANAPÉS

WITH ON-SITE SERVICE OR SERVED WARM

- Bacon Wrapped Sea Scallops (GF)
  $6 per piece
- Mac and Cheese Bites with Rustic Marinara Sauce (V)
  $4 each
- Mini Italian Meatballs with Rich Marinara Sauce
  $4 each
- Mini Beef Wellingtons wrapped in Puff Pastry
  $4.50 each
- Mini New England Crab Cakes with Dill & Caper Tartar Sauce
  $4.50 each
- Mushroom Vol au Vent, Puff Pastry filled with Mushroom Duxelle (V)
  $4.50 each

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ENTRÉE SELECTIONS

PASTA & TRAYS

- Baked Ziti with Rich Marinara, Ricotta, Mozzarella & Basil (V)
  Full Tray $100
- Baked Ziti with Beef, Sausage, Marinara, Ricotta, Mozzarella & Basil
  Full Tray $110
- Vodka Penne with Sweet Peas & Prosciutto in a Creamy Pink Sauce
  Full Tray $110
- Penne Primavera with Fresh Vegetables in a Light Cream Sauce (V)
  Full Tray $110
- Penne with Chicken and Broccoli in Alfredo Sauce
  Full Tray $110
- Meatballs in a Rich Marinara served with 20 Soft Rolls
  Full Tray, 40 Meatballs · $125

*Gluten Free Pasta Available

HOLIDAY MAINS

- Herb-Crusted Beef Tenderloin, Chilled & Sliced on a Bed of Arugula, served with Slow Roasted Cherry Tomatoes (GF)
  Serves 20 · $350
- Roasted & Sliced Turkey Breast served with Hostess Gravy & Cranberry Chutney
  Serves 20 · $290
- Chicken Piccata in a Lemon, Caper, Wine Sauce
  Full Tray $245
- Chicken Fingers served with BBQ and Buffalo Sauces
  Full Tray $110
- Grilled Chicken Kabob (GF)
  Full Tray, 40 Kabobs · $140

SIDES & SALADS

- Mashed Potatoes with Butter and Cream (V)
  Full Tray $100
- Mashed Sweet Potatoes with Butter and Cream (V)
  Full Tray $100
- Traditional Vegetarian Stuffing with Carrots, Celery and Onions (V)
  $100
- Rice Pilaf (V)
  Full Tray $85
- Mac and Cheese with Elbows in a Rich Cheese Sauce, Topped with Buttery Seasoned Bread Crumbs (V)
  Full Tray $100
- Creamy Italian Pasta Salad with Cherry Tomatoes, Red Peppers, Olives & Mozzarella Cheese (V)
  Full Tray $100
- Garden Salad with Tomatoes, Carrots, Cucumbers and Red Onion with Balsamic Dressing (Vegan/GF)
  Full Tray $100
- Caesar Salad with Croutons & Parmesan Cheese (V)
  Full Tray $100
- Harvest Salad with Spring Mix, Boursin Herb Cheese, Dried Cranberries, Toasted Pumpkin Seeds in an Apple Cider Vinaigrette (V/GF)
  Full Tray $100

DESSERT SELECTION



$3.50 Per Selection

- Cookie Platter
- French Macarons with Buttercream Frosting
- Assorted Cupcakes; Chocolate, Vanilla, Red Velvet
- Assorted Petit Fours
- Mini Whoopie Pies: Pumpkin with Nutmeg Buttercream; Chocolate with Peppermint

$4.50 Per Selection

- Chocolate Tiramisu Trifle
- Traditional Panna Cotta with Grand Marnier and Macerated Berries
- Pumpkin Cheesecake Mousse topped with Ginger Snap Crumble
- Chocolate Mousse topped with Raspberries





SIP WHILE YOU CELEBRATE BEVERAGE MENU

- Coke, Diet Coke, Ginger Ale, Sparkling Water, Orange, Cranberry, Apple or Grapefruit Juice, Bottle Water
  $3.50 per guest
- Coffee, Decaf, Hot Water, Assorted Teas, Half & Half, Sugar
  $3.50 per guest

Craft Mocktails & Cocktails, Ask About Our Selections

- Mocktails with Sparkling Water
  $6
- Try our signature Cranberry Cocktail Mixer with lime, orange & ginger zest and cranberry juice, perfect for all of your holiday party drinks. Comes with sparkling water
  $6 per serving
- Make it a Specialty Cocktail and add a Spirit of your Choice
  $9





KEY NOTES

- Ask about our **Beverage Package Pricing** for your event
- ECO Friendly Disposables, Plates, Utensils, Napkins & Cups Available
- Disposable Chafing Trays and Sternos $7
- Minimum orders apply
- **Delivery/Service Charges** and MA State/Local Taxes apply
- Consuming raw shellfish or undercooked foods may increase risk for food borne illness
- Please inform your server if a person in your party has a food allergy
- Hostess Catering reserves the right to make substitutions based on availability

