

Anthony Columbus Catering
Mailing address 80 Abbott Street , Braintree, Ma. 02184
Commissary at 74 Pond Street, Braintree
781-974-8995
Columbus550@me.com

Columbus catering delivers to your home, office or function hall of your choice.

Columbus catering is allergy awareness and serve safe certified.

We will always try to help with any special requests.

Columbus catering offers full china, glassware and linen services.

Columbus catering recommends the following function halls:

Adams Heights Men's Club, 63 Bower Road, Quincy, MA
617 - 773 - 4750



Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems, Thorough cooking of such animal foods reduces the risk of illness.

Pasta Entrees

All entrees served in standard full medium aluminum hotel pans
Each pan feeds approximately 10 to 12 people.

Pasta carbonara

*Imported Barilla penne pasta with cherry wood smoked bacon, sweet shallots, and cream
Parmesan, romano and asiago cheeses
\$85.00*

Chicken and broccoli

*Pan seared chicken with imported penne pasta, and broccoli florets with
California chardonnay and parmesan cheese sauce
\$75.00 or Alfredo style \$90.00*

Sweet Italian sausage and chicken

*Sweet Italian sausage, chicken medallions, San Marzano tomatoes, garlic and basil tossed with
Imported Barilla baby shells, ricotta, and parmesan cheeses
\$85.00*

Three cheese tortellini pomodoro

*Three cheese tortellini with sautéed with shallots, caramelized garlic and San Marzano tomatoes
Chicken stock, parmesan and asiago cheeses
\$90.00*

Three cheese tortellini carbonara

*Three cheese tortellini with cherry wood smoked bacon, sweet shallots and cream finished with
Parmesan, romano, and asiago cheeses
\$95.00*

Penne pasta

*Imported Barilla penne pasta smothered in tomato basil marinara sauce with parmesan cheese
\$60.00*

Oven baked penne pasta

*Imported Barilla rigatoni pasta baked with whole milk ricotta, parmesan and mozzarella cheeses with
Tomato basil marinara sauce
\$75.00*

Peking ravioli

*Pan seared pork dumpling glazed with Chinese hoisin, brown sugar and sweet teriyaki sauce
Steamed sticky jasmine rice with spring onion
\$70.00*

Oven baked pasta shells

*Stuffed with three cheese blend of ricotta, mozzarella and parmesan
Tomato basil marinara sauce
\$80.00*

Classic macaroni and cheese

*Imported Barilla sea shell pasta with
Creamy Vermont made yellow and white cheddar cheeses
\$80.00*

Chicken Entrees

Chicken parmesan

*Classic chicken parmesan smothered in tomato basil marinara sauce topped with
Blended provolone, mozzarella and parmesan cheeses*
\$75.00

Chicken Brianna (Five day notice)

*Boneless chicken breast rolled and stuffed with sweet Italian sausage, herbs and imported Arborio rice
Caramelized garlic cream sauce*
\$165.00

Chicken marsala

*Pan seared chicken medallions sautéed with assorted crimini, button and baby Bella mushrooms
Sweet California marsala wine demi glace*
\$85.00

Tuscan chicken

*Pan seared chicken medallions topped with sautéed artichokes, roasted peppers, and mushrooms
Natural lemon and sweet cream butter sauce*
\$95.00

Honey Mustard Chicken

*Chicken tenderloins with cherry wood smoked and Italian mozzarella cheese
Creamy honey mustard butter sauce*
\$90.00

Chicken Saltimbocca

*Pan seared chicken medallions with imported ham, button mushrooms and blended Italian cheeses
Nappa Valley chardonnay wine sauce*
\$90.00

Classic Chicken Piccata

Pan seared chicken medallions with natural lemon and baby caper butter sauce
\$85.00

Chicken Florentine

*Pan seared chicken medallions sautéed with shallots and baby spinach
Sharp white and yellow Vermont cheddar cheese sauce*
\$95.00

Chicken tenders

Golden fried jumbo chicken tenders (thirty-five to forty count)
\$60.00

Beef, Pork and Seafood

Italian Meatballs

*Slow braised Italian meatballs simply made with beef , pork and secret seasoning
Smothered in tomato basil marinara sauce*
\$80.00

Black Angus beef tips

*Marinated with fresh garlic, thyme, rosemary and cracked black peppercorns
Natural pan dripping beef au jus sauce*
\$195.00

Sausage, peppers and onion

Oven seared sweet Italian sausage sautéed with red, green and yellow peppers, Spanish onion
California sherry wine and sweet cream butter sauce
\$75.00

Roast pork loin

Slow roasted center cut pork loin crusted with Dijon mustard, parsley and cracked black peppercorns
Natural pan dripping Au jus sauce
\$90.00

Shrimp scampi

Citrus court bouillon poached colossal shrimp (13 / 15 per pound) sautéed with fresh garlic, basil,
California chardonnay and sweet cream butter sauce served with Imported baby sea shells
\$165.00

Atlantic schrod

Baked stuffed Atlantic schrod topped with Japanese panko and Ritz cracker buttered crumb topping with
Natural lemon, lime and dill compound butter
\$160.00

New England Clam Chowder

Simply made with local clams, cherry wood smoked bacon, leeks, cream and Yukon gold potatoes
\$5.00 per person minimum of 30 people

Starches and Vegetables

Yukon Gold potatoes Tuscan style

Oven roasted Yukon Gold potatoes seasoned with EVOO, rosemary and shaved parmesan cheese
\$60.00

Yukon gold smashed potatoes

Simply made with cream, butter, pure sea salt and cracked black pepper
\$65.00

Classic Delmonico potatoes

Potatoes sautéed with onion, shallots, and cherry wood smoked bacon finished with
Vermont white and yellow cheddar cheese sauce
\$75.00

Baby Bella mushroom risotto

Imported arborio rice, chardonnay, cream, fresh chicken stock and
Baby Bella, crimini and button mushroom medley
\$85.00

Steamed green beans

Fresh Florida green beans finished with trio colored peppers and onion
Sweet cream parsley butter sauce
\$55.00

Carolina style rice pilaf

Steamed Carolina rice with toasted orzo pasta, parsley herbs and butter mirepoix
\$55.00

Green beans with bacon

Fresh Florida green beans sautéed with cherry wood smoked bacon, onion and Roma tomatoes
\$75.00

Chefs vegetable medley featuring

Broccoli florets, cauliflower, zucchini, summer squash, carrots and trio colored Holland peppers
\$65.00

Salads (All presented on large 21" black plastic platter.)

Garden salad

*Garden fresh salad with Mescaline, romaine and baby spinach
English cucumber, grape tomatoes, Holland trio colored peppers and house made garlicky croutons
Aged white balsamic vinaigrette*
\$65.00

Classic Caesar salad

*Crisp California romaine, garlicky house croutons and shaved asiago cheese
Creamy house made caesar dressing*
\$60.00

Italian antipasto salad

*Mescaline, romaine and baby spinach greens with mortadella, Genoa salami, hot and sweet cappicola
Provolone, olives, pepperoncini, grape tomatoes and garlicky croutons with white balsamic vinaigrette*
\$80.00

Coffee services

*30 people minimum at \$2.75 per person includes
30 cup coffee brewer, creamers, assorted sugars, plastic cups, stirrers and beverage napkins
Columbus catering features Chock Full of Nuts coffee*

Additional services:

Waitresses

\$130.00 per waitress

*Chaffing dishes and gel fuel sternos
\$15.00 per chaffing dish with sternos*

Hot box rental

*(Maintains temperature to serve safe standards.)
\$50.00*

*Delivery charge for most locations
\$40.00*

*Retrieval fee of equipment and hot boxes
\$40.00*

*Paper products including table covers, round guest table covers,
Forks, knives and napkins
\$3.00 per person*

Please add 7% Massachusetts and local meals tax to all food items

All prices are subject to change

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Braintree, Ma 02184
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Deposit policy

*A deposit of half the amount of the total is required to reserve the date of the scheduled function.
The remainder of the balance and final guest count is due 7 days before the event.*

Service fee and gratuity policy:

*The service fee of 15% added to the final billing is a charge that covers the use of equipment,
Sanitation of equipment, delivery, energy costs, logistics difficulties, administrative duties,
Licensing fees, local permits, general liability and workers compensation insurance.*

*Gratuity to the staff is at the customers discretion. It is always appreciated.
The staff works hard to make your catered event a success.*

Payment policy

*Anthony Columbus catering accepts the following payment methods
Cash or check payable to Anthony Columbus Catering.*

*Anthony Columbus Catering and Electronic Payments Inc, accepts
MasterCard and Visa Credit Cards / Venmo anthony-columbus-1*

We do everything we can to ensure that the prices on our websites and menus are correct, and we try to keep our prices constant. Sometimes we need to change the cost of a product, either up or down depending on market and seasonal pricing.

Prices may be changed at any time without further notice. We reserve the right to change our product's prices at any time without further notice.