

## Vegetables

### Provençal

with Tomatoes, Garlic and Fresh Herbs

### Steamed Asparagus

with Julienne Carrots and Sweet Butter Parsley Sauce

### Steamed Green Beans

with Sautéed Red, Yellow and Green Peppers

### Zucchini and Summer Squash

#### Chef's Choice

Seasonal Vegetable Medley

### Steamed Green Beans

with Smoked Bacon, Leeks and Tomatoes

*Mail deposit to  
Anthony Columbus Catering  
80 Abbott Street Braintree, MA 02184  
781-974-8995*

#### **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 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.*

# ANTHONY COLUMBUS CATERING

Columbus Catering Commissary Located at

74 Pond Street • Braintree, MA 02184

Columbus550@me.com

## 781-974-8995

We can deliver to your home, office  
or function hall of your choice.

## Buffet Menu Selection

### Package #1

Please choose one chicken entrée, one salad, one starch, one pasta, and one vegetable

**\$19**

### Package #2

Please choose two entrées from the chicken, pork, and/or seafood selection, one salad, one starch, one pasta, and one vegetable

**\$23**

### Package #3

Please choose two entrées, one from the chicken selection and one from the beef selection, one salad, one starch, one pasta, and one vegetable

**\$30**

### Package #4

Please choose two entrées, one from the beef selection and one from the seafood selection, one salad, one starch, one pasta, and one vegetable

**\$35**

To complete your buffet package, Columbus Catering provides:

Bakery Fresh Rolls

Coffee station with

House baked chocolate chip cookies  
Double fudge brownies

### All prices are subject to change

Please add 7% for Massachusetts and local meal tax plus 15% service fee

China and linen are available

Additional Cost Do Apply

Waitstaff \$130 per server

## Chicken Entrees

### Chicken Brianna

Boneless Stuffed Chicken with Sweet Italian Sausage, Roasted Red Peppers, Fresh Herbs Imported Italian Arborio Rice and Roasted Garlic Cream Sauce

### Chicken Parmesan

Smothered in Marinara and Three Cheeses

### Chicken Marsala

Pan Seared Chicken, Assorted Select Mushrooms and Sweet Marsala Demi-Glace

### Chicken Florentine

Pan Seared Chicken, Fresh Sautéed Spinach and Vermont Cheddar Cheese Sauce

### Honey Mustard Chicken

Jumbo chicken tenderloins topped with cherry wood smoked bacon bites, Italian Mozzarella cheese and spring onion Creamy honey mustard Beurre blanc butter sauce

### Chicken Francaise

Seasoned Egg Battered Chicken Topped with Roasted Peppers, Artichoke Hearts Select Mushroom Sauté and Lemon Beurre Blanc Sauce

### Classic Chicken Piccata

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

### Chicken Saltimbocca

Pan Seared Chicken, Fresh Sage, Sliced Prosciutto, Assorted Select Mushrooms, Mozzarella and Chardonnay Wine Sau

### Grilled Chicken Tenderloins

Jumbo chicken tenderloins marinated and grilled with fresh thyme and secret seasoning Heirloom tomato, and basil vinaigrette

## Beef and Pork Entrees

### Black Angus Beef Tips

Marinated with Fresh Rosemary, Garlic Thyme and Oregano, Natural Beef Au Jus

### Dijon Crusted Roasted Pork Loin

with Apple Calvados Brandy Jus

### Roasted Marinated Pork Loin

with Caramelized Cherry Demi-Glace

## Seafood Entrees

### Boston Scrod

with Ritz Cracker Topping and Lemon Parsley Compound Butter

### Oven Baked Herb Crusted Atlantic Haddock

with Sautéed Smoked Bacon, Leeks Fresh Lemon and Chardonnay Wine

### Haddock and Baby Shrimp Florentine style

Fresh hand cut haddock with savory Ritz cracker and sautéed baby spinach topping Baby shrimp and lemon caper cream sauce

### Asian Style Sesame Seed crusted Salmon Fillet

Seared Canadian salmon fillet crusted with black and white sesame seeds Sweet chili garlic butter sauce

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to 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.

## Starches

### Tomato Basil Orzo

finished with Whole Butter, Fresh Basil and Parmesan Cheese

### Yukon Gold Smashed Potatoes

### Yukon Gold Roasted Potatoes

scented with Rosemary and Parsley

### Steamed Yukon Gold Potatoes

with Parsley Butter and Cracked Black Peppercorns

### Classic Delmonico Potatoes

with Bacon and Three Cheeses

### Three Onion Risotto

with Sweet Shallots, Spanish onion and Green Onion

### Wild Mushroom Risotto

with Assorted Forest Mushrooms and Imported Madeira Wine

### Roasted Red Bliss Potatoes

with Fine Herbs

### Tuscan Roasted Potatoes

Seasoned with Garlic, Parmesan and Herbs

## Pastas

### Imported Penne Pasta Carbonara

with Smoked Bacon, Sweet Shallots, Roma Tomatoes, Cream and Italian Blended Cheeses

### Imported Penne Pasta

tossed with Marinara and Aged Pecorino Romano Cheese

### Imported Pasta Primavera

with Seasonal Vegetables and Madeira Wine Cream Sauce

### Pan Seared Chicken, Broccoli and Imported Penne Pasta

Garlic, Chardonnay, and Parmesan Cheese or Alfredo Style

### Oven Baked Imported Penne Pasta

with Whole Milk Ricotta Cheese, Mozzarella and Parmesan Cheese Tossed in Marinara Sauce

### Imported Baby Pasta Shells

Baked with Chicken, Sweet Italian Sausage, Whole Crushed Tomatoes, Spinach and Italian Blended Cheeses

### Cheese Tortellini

Sautéed with Onion, Roma Tomatoes, Caramelized Garlic, Chardonnay Wine and Finished with Aged Pecorino Romano Cheese

## Salads

### Italian Antipasto

with Select Italian Meats, Imported Cheeses Olives, Pepperoncini with Aged Balsamic Vinaigrette

### Classic Caesar Salad

with Garlic Herbed Crouton and Creamy Caesar Dressing

### Garden Fresh Seasonal Salad

with Tomatoes, Cucumbers, Peppers and Olives, With Ranch Dressing or Aged Balsamic Vinaigrette

## Soups

*(soups are based on 40 people minimum at \$6.00 per person)*

### New England Clam Chowder

Sea Clams, Fresh Cream, Smoked Bacon

### Classic House made Chicken Soup

with Imported Orzo Pasta and Escarole