

CATERING BY  
**ANDREW**



*Individual restaurant & hotel dining*  
customized. delicious. kosher.

402 harvard street  
brookline ma 02446  
617.731.6585

[www.cateringbyandrew.com](http://www.cateringbyandrew.com)

## s u n r i s e

### continental

bagel, cream cheese, breakfast pastry and sliced seasonal fruit (D)  
\$14.50

### smoked fish breakfast

bagel, cream cheese, smoked salmon, sliced vegetables, seasonal fruit and breakfast pastry (D)  
\$19.50

### frittata

garden vegetable and cheese frittata with potatoes, seasonal fruit, breakfast pastries and sliced assorted cheeses (D)  
\$21.00

### healthy choice

low fat yogurt parfait with granola and berries, bagel with cream cheese, orange or banana (D)  
\$15.75



### key to kosher

(D) contains dairy items but no meat

(M) contains meat items but no dairy

(P) contains neither meat nor dairy

ask about cholov yisroel options

## m i d d a y

includes a dinner roll & sweet pastry

ALL selections are room temperature

### classic scoops

generous scoop of tuna salad or egg salad on mixed greens with crisp garden veggies and a house made balsamic vinaigrette (P)  
\$22.00

### portobello caesar salad

balsamic marinated & grilled portobello mushroom cap served over classic caesar salad with crunchy croutons (P)  
\$22.00

### nicoise

white tuna on top of field greens, red bliss potatoes, olives, green beans, sliced hard-boiled egg and herb vinaigrette (P)  
\$29.50

### blackened salmon nicoise

flaked blackend salmon, crisp greens, cherry tomatoes, cucumber, jicama, carrots and honey dijon dressing (P)  
\$29.50

### citrus salmon luncheon

citrus glazed and roasted salmon filet served with israeli cous cous and grilled asparagus spears (P)  
\$36.75

### grilled chicken caesar

marinated chicken breast grilled and sliced over romaine hearts and tossed with classic caesar dressing and garlic croutons (M)  
\$29.50

### hoisin glazed chicken salad

lightly pounded chicken breast glazed with asian bbq sauce over wok vegetables and jasmine rice salad (M)  
\$36.75

### thai beef salad

thinly sliced thai style beef tossed with traditional vegetable pad thai noodles served over crisp greens with a sesame vinaigrette (M)  
\$29.95

## all boxed up

these elegantly packed lunches are perfect for casual dining or an on-the-go lunch. sandwich selection includes a soda, bag of kettle cooked chips & cookies or brownie.

### the californian

lemon hummus, crunchy radishes, avocado, pitted black olives, roasted red pepper, diced tomato and crisp greens, served in a wrap (P)  
\$18.50

### the harvest

sliced turkey, fig marmalade, crisp greens, sliced tomato and black pepper aioli on multigrain bread (M)  
\$19.50

### the classic

homestyle egg or tuna salad served on our homemade knotted challah roll or wrap with green leaf lettuce and sliced tomato (P)  
\$16.50

### the italian

basil pesto chicken, marinated tomatoes, shaved red onion, and romaine lettuce on focaccia (M)  
\$19.50



## plattered

these options are available in multiple sizes to blend into any reception style event

individual serving | 12" serves 15-20 | 16" serves 25-30

### mezze platter

hummus, tabouli, pita, carrots and celery sticks  
\$16.00 | \$36.75 | \$68.25

### assorted cheeses

gourmet crackers, spiced nuts, dried and fresh fruit garnish  
\$19.50 | \$57.75 | \$94.50

### garden crudité

seasonally fresh garden vegetables with dips  
\$15.75 | \$31.50 | \$57.75

### seasonal fruit

sliced and whole seasonal fruit  
\$15.75 | \$36.75 | \$63.00

## bite sized

our light hors d'oeuvres are sold by the dozen and ready for your oven

teriyaki beef satay \$22.00

spinach & pine nut stuffed mushrooms \$14.50

coconut crusted chicken \$17.00

franks en croute \$13.50

pastrami and asparagus in puff pastry \$15.00

beef knishes \$16.50

mixed appetizer platter (chef's choice) \$18.50

# dinner

the following selections are available as multiple course meals designed to blend seamlessly with your service.

each meal includes a dinner roll, crisp green salad, fruit and dessert.

## formal tastes

### tangier style chicken

with dried fruits, cous cous,  
garden vegetables and roasted asparagus (M)

\$47.25

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### chicken piccata

with wild rice pilaf and prepared garden vegetables (M)

\$47.25

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### pretzel crusted salmon

with cider glaze, roasted fingerling potatoes  
and vegetable medley (P)

\$47.25

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### grilled salmon tuscan style

with grape tomatoes and calamata olive ragu  
over jasmine rice with vegetable medley (P)

\$47.25

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### miso glazed sea bass over

lemon and orange scented basmati rice  
with asian vegetables (P)

\$78.50

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### grilled rib steak

with roasted fingerling potatoes,  
roasted asparagus and cabernet sauce (M)

\$62.00

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### pink peppercorn crusted ahi tuna

over rice noodles and wok charred vegetables with  
sweet soy and teriyaki reduction (P)

[served cold]

\$56.75

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### poached salmon

with charred tomato compote  
over israeli cous cous with grilled vegetables (P)

[served cold]

\$47.25

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### herb crusted eggplant roulade

spinach-portabella mushroom and marinara sauce (P)

\$46.50

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### quinoa stuffed pepper

with puttanesca sauce (P)

\$46.50

## the kid in you

### crispy chicken schnitzel

with mashed potatoes & corn on the cob (M)

\$40.00

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### spaghetti marinara

with meat balls (M)

\$38.00

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### traditional mac & cheese

with challah bread crumbs (D)

\$30.50



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To Our Valued Customers:

Thank you for choosing Catering by Andrew for your Kosher meal orders. To preserve the high quality of preparation, please read the following instructions:

**DO NOT REMOVE** meals from the containers in which they are delivered. Do not damage or remove the seal. The seal guarantees the meal is kosher. NOTE: Do not serve this meal if the seal is broken/ damaged/ removed, as it is no longer Kosher.

**GENERAL INSTRUCTIONS FOR ALL MEALS**

**COLD MEALS** are wrapped in plastic wrap. Cold meals should be refrigerated until ready to serve. Serve cold meals on the original wrapped plastic plate. The guest should use the plastic utensils provided.

**HOT MEALS** are fully cooked and double wrapped in foil. Serve hot meals with utensils and plastic plate provided. Reheat foil wrapped containers at 325-350° for 20-25 minutes.

**SUGGESTED METHOD OF SERVICE**

Kosher meals should be served to guests at the same time other guests are being served. Bring the meal to the table on a separate serving tray along with a tray stand. Allow the guest to acknowledge the kosher preparation. The server should offer to unwrap the meal in front of the guest, and in the case of a **HOT** meal, transfer the items onto the plastic plate provided.

Remove the instruction sheet prior to serving the meal.

Thank you again. If there are any further questions/ concerns please call CATERING BY ANDREW at 617-731-6585.

Glatt Kosher | Under supervision of VAAD Harabonim of Massachusetts

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