



10 Bassett St, Milton, MA 02186 tel- 617 690-3494 email- info@theplatekitchen.com
website- www.theplatekitchen.com

“We **believe** good **food** should be **fresh, seasonal, down-to-earth** and **delicious**. We also think **hosting** an **event** should be as **simple** as possible. Let **the plate** staff take **care** of the food so you can **focus** on **enjoying** yourself”

-Suzanne Lombardi
chef-owner

Catering Menu

ASSORTED HOUSE-MADE BREAKFAST PLATTER		\$4.25 per person (6 person minimum)
includes mix of our cinnamon-sugar chubs, banana bread & mini seasonal scone - 3 bites per person		
HOUSE MADE GRANOLA, JAM, GREEK STYLE YOGURT PARFAIT		\$3.75 per person
ARTISAN CURED HAM, CHEESE + RED PEPPER JELLY BISCUIT SANDWICH		\$4.50 per person
OUR HANDCRAFTED SANDWICHES	6 sandwich minimum please	
sandwich platter		cost of sandwiches + \$8.00 plate charge
your choice of sandwiches from our seasonal menu cut & artfully arranged on a disposable platter		
boxed lunch		\$16.25 per person
your choice of a seasonal sandwich, cookie, chips, napkin		
2-foot long side sandwich on ciabatta bread	each sandwich serves 8	
our popular roasted red + yellow pepper filling with fresh mozzarella cheese + whole basil leaves		\$24.00 each
or choose from classic chicken salad, turkey club, prosciutto mozzarella, sicilian tuna		\$28.00 each
SEASONAL FRITTATA -choose from the following:	each serves 16	\$31.50 each
frittata with baby potatoes, zucchini + summer squash, goat cheese, topped with crunchy pepita seeds		
or		
frittata with slow roasted tomato, baby spinach, gruyere cheese and fresh herbs		
Our Award Winning SOUP		\$12.00 per quart
add buttermilk biscuits		\$15.00 per half dozen
HOUSE-MADE DIPS + SPREADS	(minimum 2-8oz containers)	
fresh goat cheese + herb		\$5.99 - 8 oz
caramelized vidalia onion		\$6.99 - 8 oz
red pepper- feta		\$6.99 - 8 oz
Stationary APPETIZER PLATTERS	each serves 18-20	
seasonal fruit & cheese	to include wheel brie, pistachio covered cheese log, fig jam, grapes, fresh berries + crackers	\$57.95 each
middle eastern mezze		
chickpea falafel fritters, marinated tomato cucumber salad, moroccan carrot salad, feta + lemon yogurt sauce + flatbreads		\$82.95 each

Seasonal SALADS

(6 person minimum please)

mixed greens with house-made balsamic vinaigrette	\$4.00 per person
english cucumber, cherry tomato, kalamata olive + feta cheese	\$4.25 per person
arugula with fresh shaved fennel + orange	\$4.25 per person
creamy red bliss potato salad with fresh dill	\$4.50 per person

Seasonal PASTA + GRAIN SALADS

(6 person minimum please)

herbed orzo with seasonal vegetables	\$4.75 per person
wheat berry salad with radish, red cabbage, arugula + a red onion vinaigrette	\$4.75 per person
israeli couscous with feta, grilled red + yellow peppers, arugula, fresh lemon and herb vinaigrette	\$4.75 per person

LEMON HERB GRILLED CHICKEN BREAST

\$11.00 per lb

OUR SIGNATURE SEASONAL CLASSIC CHICKEN SALAD

\$16.99 per lb

SICILIAN TUNA SALAD

\$10.99 per lb

BBQ CHICKEN WINGS

\$12.00 per dozen

mini brioche rolls

\$8.50 per dozen

SEASONAL VEGGIE SIDES

(5 lb minimum please)

mix of seasonal grilled vegetables with e.v.o.o	\$7.99 per lb
roasted broccolini with shaved pecorino cheese + red chili flakes	\$7.99 per lb
roasted cauliflower with fired capers, radicchio + shaved parmesan	\$7.99 per lb

BAKED PASTA

small/serves 3-4 large/serves 5-6

mac 'n cheese	\$8.50, \$16.99
baked penne, tomato, spinach 'n cheese	\$10.50, \$18.99

ASSORTED COOKIE + BROWNIE + BARS PLATTER

\$4.75 per person, (6 person minimum please)

WHOLE CAKES

banana bread- 13-inch loaf	\$28.00 each
moist chocolate glazed- 10-inch bundt	\$30.00 each
lemon yogurt- 10-inch bundt	\$28.00 each
southern coconut layer cake- 5-inch layer	\$15.99 each

BEVERAGES TO SIP ON

boylan soda bottled or sparkling spring water	available in case quantities
fresh squeezed orange juice	
house-made basil lemonade	\$17.50 per gallon
house-made raspberry limeade with orange flower water	\$17.50 per gallon
our house coffee - regular or decaffeinated Box 'O Joe (96 oz) serves 12 cups	\$21.00 each

PLEASE NOTE

Before you order, **the plate staff needs to know** if you have a **food allergy**
we take food **seriously**, its what we do. **A 3 business days** advance notice is required for catering orders-
catered items are priced for cold pick-up at **your** requested pick up time
a 48 hour notice is required for any changes or cancellations - we will accommodate short notice to the **best** of our abilities-
a **50% deposit** is required at the time of **placing** your catering order.