



10 Bassett St, Milton, MA 02186 tel- 617 698-8900 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

### BREAKFAST

scones, english currant	\$2.95 each
buttermilk biscuits	\$2.50 each
housemade strawberry jam	\$5.99 - 8 oz container
banana bread- 13-inch loaf	\$28.00 per loaf
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	
housemade granola, jam, yogurt mini parfait	\$3.75 per person

### OUR HANDCRAFTED SANDWICHES

**sandwich platter** 6 sandwich minimum please  
your choice of sandwiches from our seasonal menu cut & artfully arranged on a disposable platter cost of sandwiches + \$8.00 platter charge

<b>custom 2-foot long side sandwich on ciabatta bread</b>	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, proscuitto 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 tomatoes, baby spinach, gruyere cheese and fresh herbs

or

smoked ham, sautéed spinach, gruyere cheese

### Our AWARD WINNING SOUPS

thai butternut squash	\$12.00 per quart
tuscan white bean	
tomato fennel	
add buttermilk biscuits	\$15.00 per half dozen

### HOUSE-MADE DIPS + SPREADS

(minimum 2- 8oz containers)

housemade fig + shallot jam	\$6.99- 8 oz
fresh goat cheese + herb	\$5.99 - 8 oz
red pepper feta spread	\$6.99- 8 oz
sesame flat bread crackers	\$7.00 per dozen

<b>Stationary APPETIZER PLATTERS</b>	each serves 18-20	
<b>seasonal fruit &amp; cheese</b> to include wheel brie, pistachio covered cheese log, fig jam, grapes, fresh berries + crackers		\$57.95 each
<b>middle eastern mezze</b>		
chickpea falafel fritters, marinated tomato cucumber salad, moroccan carrot salad, feta + lemon yogurt sauce + flatbreads		\$82.95 each
<b>SEASONAL SALADS</b>	(8 person minimum please)	
mixed greens with house-made balsamic vinaigrette		\$4.00 per person
arugula with fresh shaved fennel + orange		\$4.25 per person
israeli couscous with oven roasted butternut squash, baby spinach, peptic seeds, and cumin vinaigrette		\$4.75 per person
<b>LEMON HERB GRILLED CHICKEN BREAST</b>		\$11.99 per lb
<b>OUR SIGNATURE SEASONAL CLASSIC CHICKEN SALAD</b>		\$16.99 per lb
<b>SICILIAN TUNA SALAD</b>		\$10.99 per lb
Iggy's medium brioche dinner rolls		\$8.50 per dozen
<b>SEASONAL VEGGIE SIDES</b>	(5 lb minimum please)	
cheesy cauliflower	extra large pan only / serves 6-8	\$24.00 each
roasted broccolini with shaved pecorino cheese + red chili flakes		\$7.99 per lb
honey balsamic caramelized brussel sprouts		\$7.99 per lb
<b>BAKED PASTA</b>	small/serves 3-4 large/serves 5-6 /extra large 6-8	
mac 'n cheese		\$8.50, \$16.99, \$22.00
baked tomato and spinach mac 'n cheese		\$10.50, \$18.99
<b>ASSORTED COOKIE + BROWNIE + BARS PLATTER</b>		\$4.75 per person, (6 person minimum please)
<b>HAND PACKAGED COOKIES</b> package of 6		\$9.00 each
<b>WHOLE CAKES</b>		
banana bread- 13-inch loaf		\$28.00 each
moist chocolate glazed- 10-inch bundt		\$30.00 each
seasonal layer cake- 5-inch layer		\$15.99 each
<b>BEVERAGES TO SIP ON</b>		
boylan sodas, bottled, mash drinks, spritzers or sparkling spring water		available in case quantities
house-made basil lemonade		\$28.00 per gallon
our house coffee - regular or decaffeinated Box 'O Joe - (96 oz), serves 12 cups		\$21.00 each
<b>coffee set up- \$1.00 per person</b>	<b>(includes hot cups, packets of various sweeteners, spoons, napkins)</b>	

**PLEASE NOTE**

Before you order, **the plate staff needs to know** if you have a **food allergy**  
we take food **seriously**, it's what we do. **A 3 business days** advance notice is required for most 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 **credit card** is required at the time of **placing** your catering order and a 20% deposit may be processed.