Catering Menu

BREAKFAST PLATTERS

6 Guest Minimum - priced per guest

Quick + Easy Breakfast 6.75
- Assorted Muffins, Scones and Breakfast Breads
- Sides of butter and homemade jam
- Our award-winning coffee or tea

Early Bird Breakfast 14.25
- Breakfast Sandwiches on home made biscuits, scrambled eggs, aged cheddar, choice of bacon, ham or tomato
- Substitute avocado for $1
- Assorted Muffins, Scones and Breakfast Breads
- Sides of butter and homemade jam
- Our award-winning coffee or tea

Boardroom Breakfast 16.75
- Atlantic smoked salmon, assorted bagels, cream cheese, capers, tomatoes, red onions
- Assorted Muffins, Scones and Breakfast Breads
- Sides of butter and homemade jam
- Our award-winning coffee or tea

Smoked Salmon Platter 11.00
- Assorted bagels, cream cheese, Atlantic smoked salmon, capers, sliced tomatoes, red onions

Individual Quiche 7.25
- Roasted Veggies + Goat Cheese Quiche
- Quiche Lorraine (caramelized onions, bacon + gruyere)
- Custom (ask us - we can probably do it with 48 hours notice!)

Fresh Fruit Platter
Seasonal melons, citrus, grapes, pineapple, berries
small (serves 10) 50.00 large (serves 15) 75.00

Yogurt and Granola Parfait (12 oz.) 6.00
Low fat greek yogurt, homemade honey granola, fresh mixed berries
Seasonal Chia Pudding (7 oz.) 4.00
Almond milk, chia seeds, maple syrup, vanilla, fruit
Buttery Breakfast Sandwich 7.50
Homemade Biscuit with scrambled eggs, aged cheddar, choice of bacon, ham or tomato
+ avocado 2.50
+ egg whites 1.50
- on gluten free bread 1.75
Oatmeal Terrine (like a slice of oatmeal!) 6.00
Organic oats, organic soy milk, dried fruit, flax seeds, toasted nuts, fresh fruit, bran
Equator Coffee Joe to Go (serves 10) 24.00
French Roast, Buttery Blend Light Roast or Decaffeinated
Equator Coffee in a thermal insulated server with the standard accompaniments and condiments
Intelligentsia Tea to Go (serves 10) 24.00
Hot Water in a thermal insulated server and assorted Intelligentsia Kilogram Teas with the standard accompaniments and condiments

LUNCH PRIX FIXE

6 Guest Minimum - priced per guest

Prix Fixe 1 Sandwich + Salad Platters 14.00
- Assorted Sandwiches
- Buttery Greens Salad

Prix Fixe 2 Sandwich + Salad Platters, Cookies + Brownies 16.25
- Assorted Sandwiches
- Buttery Greens Salad
- Assortment of Cookies and Brownies

Prix Fixe 3 Sandwich + Salad Platters, Cupcakes 17.25
- Assorted Sandwiches
- Buttery Greens Salad
- Assortment of Signature Cupcakes

CHIPS
Deep River Potato Chips 1.95
- Lightly Salted
- Mesquite BBQ
- Sea Salt + Vinegar
- New York Dill Pickle

EQUATOR COFFEES & TEAS
WE SERVE
EQUATOR COFFEE
WINNER OF THE 2017
SPECIALTY COFFEE
ASSOCIATION OF
AMERICA
ROASTER’S GUILD
BEST SPECIALTY
COFFEE OF THE YEAR!

SALAD PLATTERS
8 Guest Minimum - priced per guest
Wild Mushroom Orzo Salad 7.50
Pinenuts, extra virgin olive oil, lemon, fresh herbs
Roasted Butternut Squash Fregola 9.50
Parmesan, onion, extra virgin olive oil, lemon, fresh herbs
Fig & Arugula Salad 10.00
Baby arugula, figs, goat cheese, toasted hazelnuts, greek vinaigrette
Curried Chicken Salad 10.00
Romaine, green apples, grapes, celery, major grey’s chutney, mayo
Beet & Blue 9.00
Mixed greens, roasted beets, blue cheese, toasted walnuts, dijon herb vinaigrette
Shaved Kale + Brussels Sprouts Salad 9.00
with shaved fennel, sliced almonds, currants, pink grapefruit vinaigrette
Caesar Salad * 9.00
Romaine, shaved parmesan, croutons, caesar dressing
Buttery Greens 7.00
Mixed greens, cherry tomatoes, spiced pumpkin seeds, dijon herb vinaigrette
+ avocado or bacon 2.50
+ grilled chicken breast 4.00

BURGERS
8 oz patties, served on sesame brioche bun with pickle
Bacon Cheeseburger 13.00
Aged cheddar, crispy bacon, truffle mayo, lettuce, tomato
Turkey Burger 13.00
Aged cheddar, avocado, fire-roasted tomato, chipotle mayo
Chickpea Falafel Burger 13.00
Marinated cucumbers, pickled red onion, tzatziki, arugula
+ fresh fries 4.00
+ parmesan-garlic fries 5.00
- on gluten free bread 1.75

ENJOY THE AWARD-WINNING FLAVOR OF INTELLIGENTSIA KILOGRAM TEAS

Kilogram Tea
**SANDWICH PLATTERS**

6 Guests Minimum - priced per guest

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Turkey + Spicy Farmhouse Cheddar Spread</td>
<td>$9.75 ea.</td>
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<tr>
<td>Pickled red onion, cucumber, kale, ciabatta</td>
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<tr>
<td>Chicken Milanese</td>
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<tr>
<td>Fresh mozzarella, manchego, arugula, spicy tomato mayo, ciabatta</td>
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<tr>
<td>Curried Chicken Salad Wrap</td>
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<tr>
<td>Green apples, grapes, celery, major grey’s chutney, cashews, mayo, arugula</td>
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<tr>
<td>Grilled Chicken</td>
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<tr>
<td>Lettuce, tomato, avocado, spicy tomato mayo, baguette</td>
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<tr>
<td>Muffaletta</td>
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<tr>
<td>Black forest ham, genoa salami, hot sopressata, manchego, olive-pepper relish, mayo, ciabatta</td>
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<tr>
<td>Meatloaf</td>
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<tr>
<td>Gruyère, bacon, bbq tomato jam, arugula, pressed on ciabatta</td>
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<tr>
<td>Wild Mushroom Baguette</td>
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<tr>
<td>Roasted mushroom trio, truffle mayo, arugula (make it vegan with no mayo and + hummus)</td>
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<tr>
<td>Hummus bi Tahini</td>
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<tr>
<td>Cucumber, tomato, mixed greens, olive tapenade, baguette</td>
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</tr>
<tr>
<td>Caprese</td>
<td></td>
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<tr>
<td>Fresh mozzarella, tomato, balsamic, basil pesto, ciabatta</td>
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<tr>
<td>Grilled Cheese</td>
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<tr>
<td>Gruyère, aged cheddar, tomato, bacon, sourdough</td>
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<tr>
<td>California BLT</td>
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<tr>
<td>Bacon, lettuce, tomato, avocado, mayo, 7-grain or sourdough</td>
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6 Guests Minimum

**DESSERTS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Cookies</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chocolate Chip, Oatmeal Raisin, Peanut Butter + Reese’s Pieces</td>
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<tr>
<td>Raspberry Almond Oat Bars</td>
<td>$3.00</td>
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<tr>
<td>Fudgy Chocolate Brownies (no nuts)</td>
<td>$3.00</td>
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<tr>
<td>Sweet Potato Walnut Blondies</td>
<td>$3.00</td>
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<tr>
<td>Chocolate Dipped Macarons (GF)</td>
<td>$2.50</td>
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<tr>
<td>Chocolate Mousse (GF)</td>
<td>$4.00</td>
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<tr>
<td>Chocolate Sea Salted Caramel Tart</td>
<td>$30.00</td>
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<tr>
<td>Maple Bourbon Pecan Tart</td>
<td>$35.00</td>
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<tr>
<td>Mini Pumpkin Cheesecakes</td>
<td>$5.00</td>
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**CUPCAKES**

1 Dozen Minimum (with ½ dozen increments)

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>Large</td>
<td>$3.50</td>
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<tr>
<td>Mini (special order only)</td>
<td>$2.25</td>
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Madison Vanilla | Chocolate butter cream frosting

Milly Vanilla | Vanilla butter cream frosting

Chocolate Simon | Vanilla butter cream frosting

Carrot Harriet | Cream cheese frosting

Dexter Chocolate Salted Caramel
Chocolate butter cream frosting, salted caramel

Red Velvet Cupcakes | Cream cheese frosting

Egg Nog Cupcakes | Vanilla cake, egg nog frosting

Peppermint Mocha Cupcake | Chocolate cake, peppermint frosting

Special orders for cupcakes don’t upset us, but require at least 1 dozen of any flavor for the initial order, with ½ dozen increments for each additional flavor ordered. Special orders require at least 24 hours notice, but we will always try to accommodate your order needs as best we can. Ask about special seasonal flavors!

**BEVERAGES**

- Fresh-Squeezed Orange or Grapefruit Juice
- San Pellegrino Sparkling Waters
- Orange, Lemon, Blood Orange, Grapefruit
- MASH Lightly Carbonated Fruit Juices
- Mango-Blood Orange, Pink Grapefruit, Lemon Ginger, Blueberry-Pomegranate
- Spindrift Fresh Seltzers and Sodas
- Still Bottled Water

Cater your next Breakfast or Lunch Meeting or Party with the Buttery! Assorted home baked goods, signature sandwiches, salads, cupcakes, cookies, chips and beverages. Please inquire about seasonal specials.

Delivered in sturdy catering trays with plates, napkins and utensils included. $75 minimum for deliveries + $30 delivery fee within Boston. Courier service also available if your needs are outside our delivery times or we are otherwise unable to deliver. 48 hours notice required . . . but we will always try to accommodate your last minute needs!

Boston deliveries Mon – Fri, 7:00am - 3:00pm. Weekend deliveries can be arranged. Extra delivery charges outside Boston proper may apply.

Contact Richard at (617) 549-2776 or visit our catering page at www.southendbuttery.com to place your order.

**WHAT’S FOR DINNER TONIGHT?**

TOO TIRED TO COOK AND DO THE DISHES AFTER A HARD DAY AT WORK?

**JOIN US FOR DINNER WEEKNIGHTS AND BRUNCH ON SATURDAYS & SUNDAYS!**

**CHECK OUT OUR MENUS ONLINE**

WWW.SOUTHENDBUTTERY.COM

**OR RESERVE ON OPENTABLE**

Boston’s Best Breakfast
Improper Bostonian, 2015

Boston’s Best Coffee Shop
Improper Bostonian, 2008 - 2010, 2012

Boston’s Best Pet-Friendly Restaurant
Tails Magazine, 2010 - 2016

Boston’s Top 10 Neighborhood Gens, Top 10 Restaurants for Contemporary American Food

One of the Top 100 Places to Have brunch in the US

OpenTable, 2009 - 2017

*Catering Menu*