



Catering
With
Distinction

your moment, our passion

Drop off Catering Menu

Catering With Distinction has been serving Boston's appetite for 25 years. In that time, we have not lost our main goal, to bring you delicious food, presented elegantly with the quality of service you expect.

In our catering menus, you will find a wide array of offerings to suit your taste. Every day, our chefs pick from the best ingredients New England has to offer, and work diligently to find the best, local purveyors so that each meal comes out fresh, colorful and delicious.

After 25 years of service and thousands of successful events, we still take pride in the fact that Catering With Distinction is a small company, dedicated to affordable and personal service. Ask at any time to speak to me, or email me at andrew@cateringwithdistinction.com.



Thank you for considering Catering With Distinction; your moment, our passion.

Andrew Korn, Owner, Catering With Distinction

Breakfast Fare

<p>Continental Breakfast An assortment of bagels, breakfast pastries and freshly cut fruit salad. Served with orange juice, hot coffee and tea. add a yogurt parfait for \$3.75</p>	\$8.00
<p>Healthy Start An assortment of mini muffins, freshly cut fruit salad, and yogurt with granola. Served with hot coffee and tea.</p>	\$8.00
<p>Smoked Salmon Platter (minimum 10) Scottish smoked salmon, red onion, tomato, and cucumbers. Accompanied by an assortment of bagels, chive and plain cream cheese and sliced fruit. Served with orange juice, hot coffee and tea.</p>	\$12.00
<p>The Perfect Start Scrambled Eggs with bacon and sausage, hash browns, miniature breakfast pastries and cut fruit. Served with orange juice, hot coffee and tea.</p>	\$12.50



<p>Sliced Seasonal Fresh Fruit \$2.75 Cut Seasonal Fresh Fruit \$2.50</p>	<p>Warm Cheese Blintz Soufflé (minimum 20) \$5.00 Crepes filled with cheese, and a hint of lemon served with fresh blueberry sauce.</p>
<p>Bagels with cream cheese \$2.00 Homemade Muffins \$1.90</p>	<p>Noodle Kugel (minimum 20) \$5.00 Egg noodles, baked with sweet custard and mixed with fresh and dried fruit.</p>
<p>Miniature Muffins \$1.00 Blueberry, Cranberry, Bran, Sunsational, Corn, and Banana-Walnut</p>	<p>Hard boiled Egg \$2.50 Scrambled Eggs \$3.00</p>
<p>Croissants \$2.25 Scones \$2.25 Miniature Scones \$1.15</p>	<p>Omelets \$6.00 Quiche \$4.50 Tomato and cheddar or spinach and feta.</p>
<p>Doughnuts \$1.60 Coffee Cake \$1.90 Yogurt \$2.00 Granola \$2.00 Yogurt Parfait with berries and granola \$4.25</p>	<p>Bacon \$3.00 Breakfast Sausage \$3.00 Breakfast Sandwich \$6.00 Egg and Cheese on top of a flaky croissant or English muffin \$6.50 Breakfast Sandwich with Meat \$6.50</p>
<p>Danish \$2.25 Miniature Danish \$1.25</p>	<p>Home Fries \$2.40</p>
<p>Orange, Apple, Cranberry, Grapefruit Juice \$1.50 Fresh Squeezed Orange Juice \$3.50 Coffee \$1.85</p>	

Lunchtime Fare

The Quick Bite \$10.50
An assortment of sandwiches, chips, fresh baked cookies and brownies, and an assortment of cold beverages.

Sandwich and Soup/Salad Lunch (Soup Requires a Minimum of 10) \$16.50
An assortment of sandwiches, a choice of one salad or soup, a choice of one side item, large, fresh baked cookies and brownies, and an assortment of cold beverages.
Make your salad a specialty salad for \$.50

CWD 's Signature Lunch \$13.00
CWD's signature grilled ginger chicken, served room temperature with sesame noodles, Asian salad, warm rolls with butter, large, fresh baked cookies and brownies, and an assortment of cold beverages.
Substitute Ginger Tofu at no additional charge
Substitute Ginger Salmon for \$5.00

Southern Picnic \$13.00
Our fresh made fried chicken, served room temperature with homemade cranberry chutney, gourmet potato salad or another side item, warm rolls with butter, large, fresh baked cookies and brownies and an assortment of cold beverages.

The Complete Lunch (minimum 10 people) \$20.00
Roasted beef tenderloin, served room temperature with horseradish sauce, grilled vegetables, gourmet potato salad, warm rolls with butter and large, fresh baked cookies and brownies. Served with an assortment of cold beverages.

Sides

Red Bliss Potato Salad	\$2.75	Baba Ganoush and Pita Chips	\$2.75
Coleslaw	\$2.75	Couscous with dried fruit	\$3.25
Orzo Salad with Raisins and Shredded Carrots	\$2.75	Penne with grilled vegetables	\$3.75
Tabouli	\$2.75	Guacamole	\$3.75
Pasta Salad	\$2.75	Couscous with grilled vegetables	\$3.75
Hummus and Pita Chips	\$2.75	Grilled Vegetables	\$3.75

Make your lunches portable.
Make it a bag lunch for an additional \$1.00pp

Sandwiches

Roast Turkey \$7.00
Roast turkey with cheddar cheese, cranberry chutney, lettuce and tomato.

Roast Beef
Rare roast beef with caramelized onions, arugula, tomato and horseradish sauce.

Sliced Chicken
Grilled lemon chicken breast, sliced and served with fontina cheese, arugula and tomato.

Oven Roasted Ham
Oven roasted ham and sharp cheddar cheese, lettuce tomato and honey Dijon.

Newport Chicken Salad
Chicken salad with chopped walnuts, onions, celery and raisins.

Curried Chicken Salad
Curried Chicken salad with raisins, toasted coconut, and mango chutney.

Autumn Harvest
Sliced, grilled, lemon chicken, spiced butternut squash spread, dill Havarti cheese, field greens and dried cranberries.

Tuna Salad
All white meat tuna salad with shredded carrots, onions and capers.

Mozzarella and Tomato
Fresh mozzarella and tomato with basil pesto.

Prosciutto Mozzarella and Tomato
Prosciutto, fresh mozzarella and tomato with basil pesto.

Portobello Mushroom
Marinated portobello mushrooms with muenster cheese, caramelized onions, and sundried tomato pesto.

Sweet Potato
Roasted sweet potato, roasted red pepper and goat cheese.

Corned Beef
Freshly sliced corned beef with lettuce.



Looking for a different presentation?

Try any of our sandwiches as a
finger sandwich.
\$3.75pp.

or as a deli platter for
\$7.00pp.



Wraps

\$7.00

Tabouli and Hummus
Mexican Rollup
Grilled lemon Chicken, Salsa, Guacamole, and Shredded Cheddar Cheese
Spinach, Mushroom, and Horseradish Cream Cheese with or without bacon
Roast Beef and Boursin Cheese
Bacon, Lettuce, and Tomato
Lemon Chicken with Feta and Greek Dressing



Salads

- Garden Salad \$3.00
Crisp romaine lettuce, cucumbers and tomato. Served with our house made balsamic vinaigrette.
- Caesar Salad \$3.00
Crisp romaine lettuce with shredded Parmesan and garlic croutons. Served with creamy Caesar dressing.
add grilled lemon chicken for \$5.00
add grilled salmon for \$9.50
- Asian Salad \$3.50
Crisp romaine lettuce with sugar snap peas, bean sprouts, water chestnuts and crispy wonton noodles. Served with our house ginger dressing.
add grilled ginger chicken for \$5.00 add
grilled ginger salmon for \$9.50
- Greek Salad \$3.75
Crisp romaine lettuce with feta cheese, kalamata olives, vinegar peppers cucumbers, red onion. Served with creamy Greek dressing.
add grilled lemon chicken for \$5.00 add
grilled salmon for \$9.50
- Field Green Salad \$3.75
Field greens with chevre cheese and dried cranberries. Served with our house made balsamic vinaigrette.
- Spinach Salad \$3.75
Fresh baby spinach, bacon crumbles, hard boiled egg and goat cheese. Served with our house made balsamic vinaigrette.
- Roasted Beet Salad \$3.75
Romaine lettuce with roasted beets, grapes, raisins, walnuts and our house made curry vinaigrette.
- Caprese Salad \$3.75
Fresh mozzarella and tomato, drizzled with a balsamic reduction.

Entrees

<p>Chicken Bella Chicken tenderloins, sautéed with artichokes, mushrooms and sundried tomatoes. Served with rice pilaf.</p>	<p>\$12.00*</p>
<p>Grilled Ginger Chicken Boneless chicken breast, marinated in ginger dressing, grilled and sliced. Substitute grilled ginger salmon or tofu.</p>	<p>\$7.00 \$11.50/\$7.00</p>
<p>Roasted Tenderloin (minimum of 10) Sliced tenderloin of beef, served room temperature and served with horseradish crème.</p>	<p>\$17.00</p>
<p>Cheese Lasagna A classic favorite. Add vegetables for \$0.25 Add meat for \$1.00</p>	<p>\$7.00*</p>
<p>Poached Salmon Fresh salmon poached in white wine and served with a dill sauce.</p>	<p>\$12.00</p>
<p>Curried Chicken Salad Freshly made chicken salad seasoned with curry and garnished with raisins and toasted coconut.</p>	<p>\$7.00</p>
<p>Grilled Lemon Chicken Grilled chicken breast marinated in lemon vinaigrette and served with cranberry chutney and hummus.</p>	<p>\$7.00</p>
<p>Fried Chicken Boneless breast of chicken coated with seasoned breadcrumbs and served with cranberry chutney.</p>	<p>\$9.00</p>
<p>Chicken Parmesan Crispy breaded chicken, baked with marinara sauce and mozzarella cheese. Served with penne pasta.</p>	<p>\$9.50*</p>
<p>Baked Haddock Baked white fish, seasoned with breadcrumbs.</p>	<p>\$12.00*</p>
<p>Manicotti Wide noodles filled with ricotta and baked in marinara sauce.</p>	<p>\$7.00*</p>
<p>Chicken Pesto Boneless breast of chicken, tossed with pesto and tri-color pasta.</p>	<p>\$7.00</p>
<p>Seafood Salad Shrimp, Scallops, White and Wild Rice tossed in house vinaigrette, served with Peppers and Cherry Tomatoes</p>	<p>\$17.00</p>
<p>Signature Mac and Cheese (minimum 5) A creamy blend of three cheeses, baked with a crumb topping. The dish people lined up for at our cafes.</p>	<p>\$6.00*</p>

*Hot entrees require an \$8.00 chafing dish set up.



Soups (minimum 10)		\$4.00	Stationary Displays	
Beef Barley	Carrot Ginger		Artichoke Dip	\$2.50
Beef Vegetable	Cream of Broccoli		With homemade toasted pita chips	
Black Bean	Cream of Mushroom		Salsa and Guacamole	\$5.00
Chicken Noodle	Creole Chicken		With nacho chips	
Chicken Gumbo	Escarole Minestrone		Domestic Cheese and Crackers	\$2.50
Chili (add \$0.25)	Southwestern Corn Chowder		Imported Chees and Crackers	\$3.00
Tomato	New England Clam Chowder		Crudit� with Homemade Dips	\$2.50
Gazpacho (add \$1.00)	(add \$1.50)		Antipasto Station	\$7.00

Beverages	
Assorted Canned Soda	\$1.50
Bottled Water	\$1.50
Sparkling Water	\$1.50
Bottled Juice	\$1.50
Regular and Diet Snapple	\$1.95
Home made Punch (min 5)	\$1.95
Apple Cider (min 5)	\$2.25
Homemade Lemonade (min 5)	\$2.25
Homemade Iced Tea (min 5)	\$1.85
Iced Coffee (min 5)	\$1.85

Desserts

Large Cookies and Brownies Fresh baked cookies and brownies. Soft and Chewy.	\$1.85
Small Cookies and Brownies	\$1.00
Miniature Pastries (2 pieces per person; minimum of 12 persons) Petite French pastries, delivered fresh from Boston's finest pastry artists.	\$4.50
Cake by the Slice Chocolate, carrot, or cheesecake served by the slice. add strawberry sauce for \$0.60pp	\$4.25

