

CATERING BY  
**ANDREW**



Limited Individual restaurant & hotel dining

402 harvard street  
brookline ma 02446  
617.731.6585

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

# B r e a k f a s t

## 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



# E n t r é e S a l a d s

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

## 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

# B o x e d S a n d w i c h e s

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 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 harvest

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

## the italian

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

## 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*



## Platters

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

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## Hors d'oeuvres

sold by the dozen  
and ready for your oven

franks en croute \$13.50 (M)

pastrami and asparagus in puff pastry \$15.00 (M)

beef knishes \$16.50 (M)

potato knish \$14.00 (P)

potato latkes \$14.00 (P)

sweet potato latkes \$14.00 (P)

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

## Dinner

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

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

### tangier style chicken

with dried fruits, cous cous,  
garden vegetables and roasted asparagus (M)  
\$47.25

### chicken piccata

with wild rice pilaf and prepared garden vegetables (M)  
\$47.25

### pretzel crusted salmon

with cider glaze, roasted fingerling potatoes  
and vegetable medley (P)  
\$47.25

### grilled salmon tuscan style

with grape tomatoes and calamata olive ragu  
over jasmine rice with vegetable medley (P)  
\$47.25

### grilled rib steak

with roasted fingerling potatoes,  
roasted asparagus and cabernet sauce (M)  
\$62.00

### pink peppercorn crusted ahi tuna

over sesame 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

### herb crusted eggplant roulade

spinach-portabella mushroom and marinara sauce (P)  
\$46.50

### quinoa stuffed pepper

with puttanesca sauce (P)  
\$46.50

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.