



Chicken & Beef

MINIMUM OF 6

COMBO INCLUDES A GARLIC BREAD PLATTER AND YOUR CHOICE OF STRAWBERRY SPINACH, GARDEN, MEDITERRANEAN AVOCADO, PASTA, OR QUINOA SALAD

BEEF BOURGUIGNON

29.95 | 33.95 COMBO

Beef slow braised in red wine with an assortment of vegetables, herbs and potatoes

HORSERADISH BEEF TENDERLOIN

29.95 | 33.95 COMBO

Served with rosemary and red wine demiglace, heirloom roasted potatoes and roasted spaghetti squash and kale.

LAMB SHANK

30.95 | 34.95 COMBO

Slow braised lamb shank with mashed potatoes and roasted root vegetables

CHICKEN SCHNITZEL

24.95 | 28.95 COMBO

Chicken schnitzel with Dijon mustard marinated roasted potatoes and grilled asparagus

Vegetarian & Fish

COMBO INCLUDES A GARLIC BREAD PLATTER AND YOUR CHOICE OF STRAWBERRY SPINACH, GARDEN OR MEDITERRANEAN AVOCADO

IMPOSSIBLE BEEF WELLINGTON

149.95 | 174.95 COMBO | SERVES 6

Puff pastry stuffed with impossible beef and seasonal vegetables with shiitake mushroom sauce, mashed potatoes and acorn squash $\,$

VEGAN SHEPHERD'S PIE

125.95 | 149.95 COMBO | SERVES 6

Carmelized onions and braised lentils topped with a creamy potato and cauliflower mash and Daiya cheddar

CAJUN PASTA

HALF TIN 129.95 SERVES 10-12 | FULL TIN 219.95 SERVES 20-25

Penne pasta tossed with spicy tomato cheese sauce, broccoli, red peppers and mushrooms

TARRAGON CHIVE ROASTED SALMON

MINIMUM OF 6

30.95 | 34.95 COMBO

Roasted salmon with tarragon and chive served with heirloom potatoes, tricolored carrots and roasted sweet corn pureespiced butternut squash



Sides

MINIMUM OF 6 | 9.95

MASHED VERMONT MAPLES SWEET POTATOES

GARLIC MASHED POTATOES

GARLIC AND GINGER ROASTED GREEN BEANS

CITRUS BABY CARROTS WITH DILL & GOLDEN RAISINS





HOLIDAY SUSHI

169.95 | 64 PIECES

- Rising Sun: Roasted salmon, avocado, strawberry, spicy mayo and pink soy paper
- Water Chestnut: Spicy tuna and water chestnut
- Purple Rain: Salmon, tuna, crabstick*, avocado, pineapple, spicy mayo and maple syrup
- · Spicy Yellowtail: Spicy yellowtail and cucumber
- Salmon and Yellowtail Sashimi Flower
- · Crispy Veggie: Carrot, avocado and celery topped with maple syrup
- · Beet Avocado: Sweet potato and cucumber topped with beets and avocado
- Spicy Veggie: Carrot, avocado, Japanese cucumber, and asparagus with purple cabbage and spicy mayo
- Cucumber Avocado: With brown rice

*Crabstick is imitation







Holiday

ENTREE SALAD | SIDE SALAD MINIMUM OF 6

HOLIDAY SALAD

19.95 | 12.95

Pomegranate, sweet potatoes, radicchio, and pistachios over mixed greens with feta cheese. Served with maple balsamic dressing

HARVEST SALAD

19.65 | 12.95

Apples, dried cherries, spiced roasted pumpkin, candied pecans and goat cheese over mixed greens. Served with maple balsamic dressing

ROCKPORT SALAD

19.95 | 12.95

Sliced pears, goat cheese, red grapes, dried cranberries and pistachios over mixed greens. Served with honey balsamic dressing

AVOCADO SPINACH SALAD

17.95 | 10.95

Avocado, chickpeas, roasted sweet potatoes, hearts of palm and purple cabbage over baby spinach and romaine hearts. Served with Italian dressing









Need help planning your Holiday party, awards ceremony or New Years gala? Our team of event specialists can make your vision a reality. Not only do we offer delicious food for the pickiest of eaters, we offer the following event services:

- Full Menu Curation
- Florals and Design
- Bartending Services
- Sternos and Chafers

- Event Staffing
- Linen Rentals
- Table and Decor Rentals
- Set up and Breakdown

We were hoping to find a caterer who could work with a large-scale breakfast for over 500 people. The Milk Street Café team were the best we've ever worked with! They were detailed, organized, fairly priced, and overall, so friendly to work with. They helped connect us with local wait staff, showed up early to help us set up in our venue space, and thoughtfully prepared a catering menu that met all of our needs. We will absolutely be reconnecting with them for future events, as they are incredible. Highly recommend!

-Lauren R, MIT

Holiday Hopetizers

Appetizers By The Platter

SMALL SERVES ABOUT 10 | MEDIUM SERVES ABOUT 15 | LARGE SERVES ABOUT 20

HOLIDAY CHEESE PLATTER

MEDIUM 129.95 | LARGE 159.95

Assorted seasonal cheeses with honey, candied walnuts, dried apricots and Kalamata olives

FRENCH ONION TARTLETS

MEDIUM 129.95 | LARGE 159.95

Mini tartlets stuffed with French onions, thyme and melted swiss cheese

BUFFALO CAULIFLOWER

SMALL 49.95 | MEDIUM 69.95 | LARGE 79.95

Gluten free buffalo cauliflower served with carrots, celery and ranch dressing

WILD MUSHROOM TOASTS

MEDIUM 79.95 | LARGE 109.95

Toasts topped with wild mushrooms, caramelized leeks, goat cheese and herbs

HOLIDAY FLATBREAD

75.95 | SERVES 17-22 | SERVED CHILLED

Artisan Flatbread baked with cranberries, sweet potatoes, goat cheese, and sage and finished with a balsamic drizzle

MINI POKE TUNA BOWLS

MEDIUM 89.95 | LARGE 119.95

Black bean filo cups filled with ahi tuna, mango, seaweed salad, raddishes, and fresh basil tossed in poked bowl sauce with seasame seeds

HOLIDAY CROSTINI

MEDIUM 129.95 | LARGE 159.95

- · Poached Bosc pear and basil walnut pesto
- \cdot Raspberry, brie and chives
- \cdot $\;$ Butternut squash, tarragon and goat cheese

Appetizers Per Person

CRISPY BRUSSELS SPROUTS

6.95 | PER PERSON

Crispy parmesan brussels sprouts with caesar dressing







Appetizers By The Dozen

PEAR AND POMEGRANATE PURSES

59.95 | SERVED WARM

Poached pears and pomegranate seeds wrapped in puff pastry and finished with a cinnamon glaze

STEAK BOMB EGG ROLLS

54.95 | SERVED WARM

Grilled steak with peppers, onions and vegan cheese wrapped in an egg roll wrapper and served with chipotle aioli

CHICKEN EMPANADAS

64.95 | SERVED WARM

Stuffed with slow roasted chicken, potatoes, scallions, and tomatoes. Served with avocado aioli

CHICKEN OR TOFU SPRING ROLLS

74.95 | SERVED CHILLED

Chicken or tofu in a miring and rice wine vinegar marinade with daikon, julienne peppers, carrots, cucumbers and green leaf lettuce. Served with ginger soy sauce

AHI NOODLE SPRING ROLLS

74.95 | SERVED CHILLED

Sesame and black pepper crusted tuna, cucumber, basil and Thai noodles wrapped in rice paper. Served with a sweet chili and teriyaki dipping sauce

ASPARAGUS CHICKEN TWISTS

69.95 | SERVED WARM

Marinated boneless breast of chicken, grilled around an asparagus spear. Served with tandoori sauce

BUFFALO CHICKEN MEATBALLS

59.95 | SERVED WARM

Served with ranch dressing

PANKO CRUSTED CHICKEN TENDERS

59.95 | SERVED WARM

Served with your choice of BBQ, Honey Mustard or Sweet Chili sauce

SPICY LAMB MEATBALLS

49.95 | SERVED WARM

Served with green goddess dipping sauce



HOLIDAY CUPCAKE TRIO

29.95 | INCREMENTS OF 6

- Triple Chocolate Chocolate cake topped with a rosette of chocolate ganache and chocolate sprinkles
- Apple Cream Cheese White cake filled with apple compote, topped with spiced cream cheese frosting and a caramel drizzle
- Pumpkin Spice Latte Pumpkin cake topped with espresso buttercream, crushed chocolate covered espresso beans and a chocolate straw

HOLIDAY MINI PASTRY TRIO

9.95 | 3 PIECES PER PERSON

- · Peppermint Cocoa Cup
- · Pumpkin Pie Tartlet
- . Mini Cream Puff

HOLIDAY TARTLET TRIO

7.95 | 3 PIECES PER PERSON

- Chocolate Gingerbread
- Maple Cream
- · Cranberry Orange

MINIATURE CHEESECAKE **ASSORTMENT**

7.95 | 2 PIECES PER PERSON

- White Chocolate Raspberry
- Salted Caramel
- · Peppermint
- · Apple Cinnamon

APPLE CIDER DONUTS

42.95 | PER DOZEN



Gluten Free Desserts

TRADITIONAL APPLE CRUMBLE

84.95 | SERVES 12-14

CHOCOLATE DIPPED STRAWBERRIES

CHOCOLATE TRUFFLES 2.25 EACH

HOT APPLE CIDER 39.95 | SERVES 10-12

34.95 PER DOZEN

Holiday Cookie Platters

SMALL 16 COOKIES | MEDIUM 36 COOKIES | LARGE 48 COOKIES

COOKIES

SMALL 34.95 | MEDIUM 64.95 | LARGE 94.95

- · Chocolate Chip
- Snickerdoodle
- Double Chocolate Peppermint
- Sprinkle

Hot Chocolate Bar

179.95 | SERVES 10-12

- · 3 Boxes of Homemade Hot Chocolate
- 2 Ghirardelli Sauces of your choice (dark chocolate, caramel, white chocolate)
- 35 Mini Peppermint Candy Canes (individually wrapped)
- Mini Marshmallows | 32 oz
- Homemade Whipped Cream | 64 oz bowl

A LA CARTE

- · Homemade Hot Chocolate | Serves 10-12 | 52.95 per gallon
- Ghirardelli White Chocolate, Caramel or Dark Chocolate Sauce | 16 oz | 14.95 each
- Mini Marshmallows | 10 oz | 11.95
- Homemade Whipped Cream | 20 oz | 17.95
- Mini Peppermint Candy Canes (individually wrapped) | 1 dozen | 4.95





