

passed.....

- CHICKEN SATE WITH SPICY PEANUT SAUCE
- HOISIN CHICKEN OR BEEF ON SKEWERS**
- LEMON BASIL CHICKEN WITH GARLIC AIOLI
- SMOKED BRISKET OR PORK TINGA TORTILLA SLIDERS**
- SHRIMP OR SALMON WONTONS IN SZECHWAN VINAIGRETTE
- CARAMELIZED ONION BRUSCHETTA WITH SUN DRIED TOMATO**
- MINI CAESAR SALAD EN CROUTE
- CHERRY TOMATOES FILLED WITH GRILLED SHRIMP AND CORN**
- CONFETTI LOBSTER OR CHICKEN SALAD IN PHYLLO CUPS
- CURRIED CHEESE AND CHUTNEY PHYLLO WRAPS**
- MARYLAND CRAB CAKES WITH CHUNKY TARTAR SAUCE
- HERB BLINI WITH MUSHROOM DUXELLE**
- CARROT GINGER PANCAKES WITH ORANGE CREAM SAUCE
- BURMESE SAMOSAS WITH JALAPENO DIPPING SAUCE**
- GRILLED VEGETABLE QUESADILLAS WITH 2 SALSAS
- CAJUN SHRIMP**
- CHINESE SPRING ROLLS WITH A SOY SCALLION DIP
- ARTICHOKE AND SPINACH SWIRLS**
- PEPPERED TUNA WITH WASABI MAYONNAISE*
- DATES WRAPPED IN BACON**
- PORTOBELLO MUSHROOM AND CARAMELIZED ONION QUESADILLAS
- SHRIMP SCAMPI**
- WILD RICE WILD MUSHROOM PANCAKES WITH WILD MUSHROOM DIPPING SAUCE
- ASSORTED SUSHI WITH SOY DIPPING SAUCE***
- GRILLED OREGANO SHRIMP WITH CHIPOTLE AIOLI DIPPING SAUCE
- SMOKED GOUDA WONTONS**
- SPANIKOPITA
- CURRIED LAMB PHYLLO WRAPS**
- STEAK AU POIVRE CROSTINI*
- CALICO CORN PANCAKES WITH CORN RELISH**
- PAN FRIED SEAFOOD, PORK, VEGETABLE, OR CHICKEN DUMPLINGS, SERVED WITH 2 ORIENTAL SAUCES
- BLACK BEAN AND SMOKED CHICKEN QUESADILLAS**
- PEKING DUCK WITH HOISIN DIPPING SAUCE

*ab*Catering



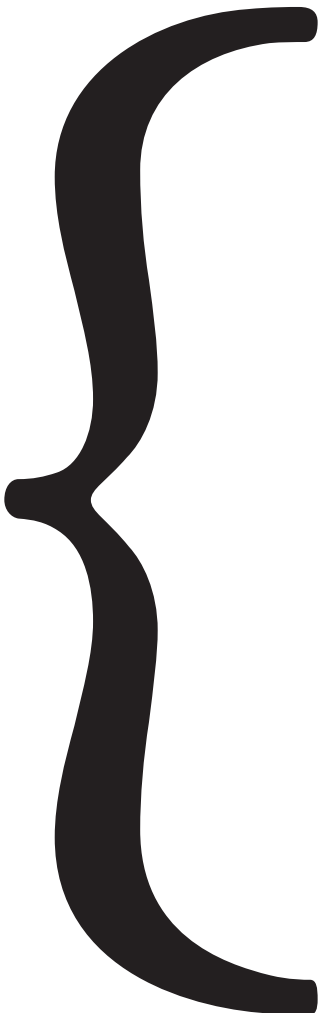


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appetizers

-table
- HUMUS WITH PITA
- BLACK BEAN AND CORN SALSA**
- WITH ASSORTED CHIPS**
- CRUDITE BASKET WITH
- HERB DIPPING SAUCE
- TORTELLINI SKEWERS WITH PESTO DIP**
- SMOKED BLUEFISH PATE*
- CHERRY TOMATOES STUFFED WITH**
- HEARTS OF PALMS AND SCALLIONS**
- CONFETTI NEW POTATOES
- ASSORTED PINWHEEL SANDWICHES**
- SELECTION OF CHEESE WITH DRIED
- AND FRESH FRUIT
- SIDE OF SMOKED SALMON OR BLUEFISH***





CHICKEN WITH PORCINI MUSHROOM AND PORT WINE SAUCE
POACHED SALMON WITH DILL SAUCE
GARLIC RUBBED TENDERLOIN OF BEEF
WITH HORSERADISH SAUCE AND MUSTARD SAUCE*
**PAELLA WITH SAFFRON RICE, GARLICKY SHRIMP,
GRILLED CHICKEN SAUSAGE AND CHICKEN, AND STEAMED MUSSELS***
CAJUN CHICKEN SKEWERS WITH SWEET RED PEPPER JAM
GRILLED SWORDFISH WITH MANGO SALSA
SMOKED BRISKET WITH MILD AND HOT BARBECUE SAUCE
GRILLED MARINATED STEAK WITH HONEY CHIPOTLE PEPPER SAUCE*
LEMON BASIL CHICKEN SKEWERS WITH ROASTED GARLIC AIOLI
CHICKEN WITH WILD MUSHROOMS AND LEEKS WRAPPED IN PHYLLO
SWORDFISH WITH WARM TOMATO VINAIGRETTE
**MIXED GRILL OF SALMON, TUNA* AND SWORDFISH SERVED
WITH ASSORTED SIDE SAUCES**
RACK OF LAMB WITH WILD MUSHROOM SAUCE*
**PASTA ROULADE WITH SPINACH AND 3 ITALIAN CHEESES IN AN
HERBED CREAM SAUCE**

entrees



side dishes

MELANGE OF COLORFUL GRILLED VEGETABLES

BOW TIE PASTA WITH GRILLED VEGETABLES

WILD MUSHROOM PANCAKES

WITH WILD MUSHROOM SAUCE (can also be a passed appetizer)

CARROT GINGER PANCAKES

WITH ORANGE CREAM SAUCE (can also be a passed appetizer)

CUCUMBER DILL SALAD

TOMATO, BLACK OLIVE, FETA AND BASIL WITH BASIL VINAIGRETTE

CHINESE VEGETABLES WITH SZECHWAN VINAIGRETTE

MESCLUN SALAD WITH CRANBERRY BALSAMIC VINAIGRETTE

ASPARAGUS WITH LEMON THYME

ORZO AND WILD RICE WITH CARAMELIZED ONIONS, ALMONDS,

AND DRIED CRANBERRIES IN AN ORANGE HONEY VINAIGRETTE

CAVATAPPI PASTA WITH CARAMELIZED ONIONS, FRENCH FETA,

GRAPE TOMATOES AND BLACK OLIVES

CAESAR SALAD WITH HOMEMADE CROUTONS AND AGED ASIAGO CHEESE

MELON, MINT AND SHRIMP SALAD

CHINESE PASTA SALAD WITH SZECHWAN VINAIGRETTE

PASTA SALAD WITH POACHED SALMON IN HONEY GINGER VINAIGRETTE

TRIO OF VEGETABLES IN THREE VINAIGRETTES

BABY SPINACH SERVED WITH SEASONAL FRUIT AND PECANS

WITH CRANBERRY BALSAMIC VINAIGRETTE

FATOOSH SALAD: MIX OF ROMAINE AND ICEBURG LETTUCE

WITH FRENCH FETA, RED ONION, CUCUMBER, GRAPE TOMATOES

AND PITA CRISPS WITH LEMON MINT DRESSING

*Consuming raw or undercooked meat or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

FRESH BAGELS WITH ASSORTED CREAM CHEESE
SMOKED SALMON, BLUE FISH, PEPPERED MACKEREL
AND/OR WHITEFISH

GRAV LAX, MUSTARD DILL SAUCE

POACHED SALMON WITH A TRADITIONAL DILL SAUCE

SLICED TOMATOES AND ONIONS

POTATO AND ONION PHYLLO WRAPS

SMOKED WHITEFISH SALAD

SALMON WONTON SALAD WITH MIXED VEGETABLES
AND A SESAME SOY VINAIGRETTE

MEXICAN FIESTA PASTA SALAD WITH BLACK BEANS, CORN,
AND SALSA VINAIGRETTE

FRESH FRUIT PLATTER

LAVASH PINWHEEL SANDWICHES:

SMOKED SALMON WITH A CAPER CREAM CHEESE

ROAST BEEF AND BOURSIN

TURKEY AND A HONEY MUSTARD SPREAD

ROASTED RED PEPPER AND SUN-DRIED TOMATO HUMMUS

VEGETARIAN GRAPE LEAVES WITH CURRANTS, AND RAISINS

BOWLS OF HUMMUS WITH PITA CHIPS

kiddush lunch

SALMON MOUSSE IN ASPIC

BROCCOLI QUICHE SQUARES

SPANIKOPITA TRIANGLES

PAN FRIED BLINTZES SERVED

WITH SOUR CREAM AND FRUIT SAUCE

TOMATO, BLACK OLIVE, FETA SALAD WITH A BASIL
VINAIGRETTE

CUCUMBER SALAD WITH FRESH DILL

EGG AND/OR TUNA SALAD

HOMEMADE GEFILTE FISH WITH HORSERADISH SAUCE

MARINATED HERRING SALAD IN A CREAM SAUCE WITH
JULIENNE VEGETABLES

CONFETTI CHICKEN SALAD

CAVATAPPI PASTA SALAD WITH CARAMELIZED ONIONS,
GRAPE TOMATOES, BLACK OLIVES, FRENCH FETA
AND BASIL CHIFFONADE

BOW-TIE PASTA WITH GRILLED VEGETABLES

MINIATURE CROISSANTS, BAGELS AND SCONES

MOM'S NOODLE KUGEL

ASSORTED MUFFINS



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FRESH BAGELS WITH ASSORTED CREAM CHEESE
SMOKED SALMON

OMELETS TO ORDER

CONFETTI SCRAMBLED EGGS IN TOAST CUPS

FRESH FRUIT PLATTER

**BAKED FRENCH TOAST WITH BLUEBERRIES AND
TOASTED PECANS**

CALICO CORN PANCAKES WITH HORSERADISH SAUCE

WHITE FISH SALAD

ASPARAGUS AND YELLOW PEPPER FRITATTA

FRESH HONEY BAKED HAM

ASSORTED PINWHEEL SANDWICHES

PORTOBELLO AND CARAMELIZED ONION FRITATTA

TOMATO, BLACK OLIVE, BASIL AND FETA OR
MOZZARELLA SALAD

SPANIKOPITA-SPINACH AND FETA IN PHYLLO

POTATO AND ONION FRITATTA WITH TOMATO COULIS

SALMON OR SHRIMP WONTON SALAD

CUCUMBER DILL SALAD

EGG AND/OR TUNA SALAD

MOM'S NOODLE KUGEL WITH SOUR CREAM AND STRAWBERRIES

BROCCOLI OR CRABMEAT QUICHE

CHILLED ASPARAGUS WITH LEMON DIJON OR ORANGE SESAME

MELON, MINT AND SHRIMP SALAD

CHICKEN AND APPLE HASH WITH CIDER CREAM

ASSORTED MUFFINS

SOUR CREAM COFFEE CAKE

brunch

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