



CATERING & EVENTS  
MENU

Shark Ninja  
2022





BREAKFAST

# /BREAKFAST/

**Continental Breakfast** minimum 8 guests \$14.95 per guest

Breakfast Basket: Assorted Mini Pastries, Fruit Salad  
Coffee & Tea Service

**Conference Breakfast** minimum 8 guests \$17.95 per guest

Breakfast Basket: Assorted Mini Pastries  
Baked Frittata with Broccoli, Onion & Farmhouse Cheddar  
Fresh Fruit and Berries  
Yogurt & Granola  
Coffee & Tea Service

**Better For You Breakfast** minimum 8 guests \$19.95 per guest

Artisan Whole Grain Bread, Peanut Butter  
Egg White Frittata with Spinach and Mushroom  
Wheatberry Breakfast Salad, Chopped Kale, Berries and Almond  
Fresh Fruit and Berries  
Fresh OJ  
Coffee & Tea Service

**Hot Breakfast** minimum 12 guests \$19.95 per guest

Baked Frittata with Broccoli, Onion & Farmhouse Cheddar  
Egg White Frittata, Spinach and Mushroom  
Rustic Breakfast Potatoes  
Smoked Bacon & Turkey Sausage  
Fresh Fruit and Berries  
Breakfast Basket: Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter  
Coffee & Tea Service

**Add:**

Brioche French Toast, Pecan Maple Syrup \$3.50 per guest

Whole Wheat Pancakes \$3.50 per guest

**Breakfast Sandwiches** minimum 8 guests, choose 3 \$14.95 per guest

- Ham, Egg and Swiss Cheese on Croissant
- Egg, Sausage Patty and Cheese on English Muffin
- Scrambled Egg Burrito with Peppers, Onion, Jack Cheese and Salsa
- "The Vegetarian" Scallion Cream Cheese, Cucumbers, Roasted Peppers, Lettuce, Tomato on a Plain bagel
- Smoked Salmon, Grilled Zucchini, Roasted Tomatoes with a smear Lemon Dill Cream Cheese on a Everything Bagel

Coffee & Tea Service

*Egg Whites and JUST Egg (vegan) available as an alternative all the above options.*

# /BREAKFAST/

## **Breakfast Board** \$10.75 per guest

European-style breakfast: Ham, Chicken, Brie, Swiss Cheese, Olives, Tomato, Artisan Bread

## **Breakfast Boxes** \$15.95 per guest

Avocado Toast with Hard Boiled Eggs and Salad Greens, Yogurt Parfait with homemade Granola and Fresh Cut Fruit

Breakfast Tropical Fruit Couscous, Roasted Vegetable Egg Salad and Croissant

## **Breakfast Grain Bowl** \$15.95 per guest

Farro, Quinoa and Red Lentils with Broccolini, Roasted Tomatoes, Pumpkin seeds and Arugula Citrus Yogurt Dressing

## **Greek Yogurt Bar** \$8.50 per guest

PB&J – Swirled Grape Jelly Yogurt, Whipped Peanut Butter, Grapes, Roasted Peanuts

Orange Chocolate Crunch – Orange Yogurt, Toasted Hazelnut, Dark Chocolate, Orange, Mint, Honey

"Everything" Smoked Salmon – Everything Spice Yogurt, Smoked Salmon, Tomato, Capers, Radish, Mini Bagels

## **Fresh Pressed Juices** minimum 8 guests \$5.95 per guest

Carrot, Orange, Lime

Beet, Green Apple, Celery and Ginger

Spinach, Kale, Pineapple and Cucumber

Beet, Carrots, Lemon, Ginger, Apple

## **Morning Breaks** minimum 8 guests

Beverage & Snack Morning Break \$8.95 per guest

Coffee & Tea Service

Granola and Fruit & Nut Bars

Bananas and Seasonal Whole Fruit

## **Nut & Fruit Bazaar** \$6.95 per guest

Cashews, Almonds, Dried Fruit Selection

## **A la Carte**

Whole Fresh Fruit \$1.75 each

Hard Boiled Eggs \$1.25 each

Individual Yogurt Cups \$2.95 each

Individual Chobani Yogurt \$3.50 each

Individual Yogurt Granola Parfaits \$4.50 each

Individual Fresh Fruit Smoothies \$4.25 each

Individual Fresh Fruit Cups \$4.95 each

Fresh Fruit and Berries Tray \$5.95 per guest

Yogurt Loaves \$3.50 per guest

Warm Cinnamon Buns \$3.50 per guest

Breakfast Basket: Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter \$7.50 per guest

Steel Cut Hot Oatmeal, Brown Sugar, Raisins \$5.25 per guest

Fresh Squeezed Orange Juice \$3.50 per guest

Coffee & Tea Service \$4.25 per guest

Smoked Salmon \$12.25 per guest

Tomato, Onion, Capers, Bagels and Artisan Bread

Muffins, Danish and Croissants \$5.50 per guest



A wooden crate filled with a variety of sandwiches and burritos. On the left, there are several round sandwiches with a thick, browned crust. In the center, there are several long sandwiches cut in half, revealing fillings of meat, cheese, and vegetables. On the right, there are more round sandwiches, some with a thick, light-colored spread. In the middle of the crate, there are several burritos wrapped in a light-colored tortilla, filled with shredded orange cheese, green lettuce, red onions, and other vegetables. The word "LUNCH" is written in large, white, sans-serif capital letters across the center of the image, with a white square outline to its left.

LUNCH



# /LUNCH/

## **Sandwich Luncheons** minimum 8 guests

In order to provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches and salad changing daily. Please refer to the Featured Sandwiches and Salads Menu for details. Classic sandwiches are available as a substitution.

Note: All Buffets can be set up as pre-packaged sets. Inquire regarding service details.

Classics - available as a substitution to the Featured Sandwiches.

- Signature House Roasted Turkey, Smashed Avocado, Tomato, Lime Mojo Mayonnaise
- Ham, Swiss, Grain Mustard, Lettuce and Tomato
- Beefsteak Tomato, Fresh Mozzarella, Basil Pesto, Arugula
- Traditional Albacore Tuna Salad, Lettuce and Tomato
- Smoked Turkey, Provolone, Lettuce and Tomato
- Classic Chicken Salad, Lettuce and Tomato

### **Conference Lunch** \$18.95 per guest

4 Daily Selections of Featured Sandwiches, Baby Greens Salad, Chips, Dessert Tray, Soft Drinks.

### **Executive Lunch** \$21.95 per guest

4 Daily Selections of Featured Sandwiches, Signature Chopped Salad, Additional Featured Side Salad, Fresh Fruit Salad, Chips and, Dessert Tray, Soft Drinks.

### **Sandwich Tray** \$17.50 per guest

3 Daily Selections of Classic Sandwiches, Chips and.

### **Boxed Lunch** \$21.95 per box

Sandwich Selection from Featured Sandwiches or Classics

Bag of Potato Chips

Chocolate Chip Cookie

Whole Seasonal Fruit

Condiments

### **+Soup** +\$4.25 per guest

Add daily soup or chili with accompaniments to any luncheon

### **Pizza Party** serves 4-6 guests \$17.95

Cheese, Pepperoni or Veggie Pie, Caesar Salad,

Dessert Tray and Soft Drinks

*Kosher sandwiches and salads are available upon request with 24-hour notice.*

# /LUNCH/

## **Room Temperature Lunch Buffets** minimum 8 guests

Includes: Rolls and Artisan Breads, Dessert Tray, Fresh Fruit Salad, and Soft Drinks.

Note: All Buffets can be set up as pre-packaged sets. Inquire regarding service details.

### **Mediterranean** \$25.00 per guest

Lemon and Herb Roasted All-Natural Chicken Breast, Green Beans, Romesco Sauce, Almonds  
Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette

Roasted Plum Tomato, Garlic, Thyme & Parmesan

Grilled Asparagus, Pickled Red Onion, Orange Sherry Dressing

Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemons

Watercress, Arugula, Cucumber, Tomato, Mint, Balsamic

### **Middle Eastern** \$28.00 per guest Chicken Shish-Kabob with Mint and Yogurt

Roasted Eggplant with Tahini, Pomegranate Arils

Roasted Cauliflower, Almonds and Golden Raisins

Vermicelli Rice with Lentils and Onions

Marinated Houlimi, Fresh Dill

parsley, Mint and Green Wheat Tabbouleh

shirazi Salad—Chopped tomatoes, Cucumbers and Red onions

Dipping Sauces-- Labneh---Tahini—Hummus Vinaigrette

Dessert--Salted Chocolate Chip Tahini Cookies, Sliced Halvah

### **Eastern** \$31.00 per guest

5 Spice Porkloin, Shiitake and Charred Scallions, Mango Chili Sauce

Honey Miso Glazed Salmon, Heirloom Carrots

Rice Noodles, Bok Choy, Peppers, Bamboo Shoots, Cilantro, Curry Dressing

Green Beans & Tofu, Hoisin Sesame Dressing

Cucumber, Daikon Radish and Kimchi Salad

Spinach, Kale & Mizuna Greens, Shiitake, Ginger Carrot Dressing

### **Americas** \$32.00 per guest

Peppercorn Crusted Flank Steak, Chimichurri Sauce

Seared Gulf Shrimp Salad, Zucchini, Peppers, Black Eye Peas, Crispy Onions

Corn and Soy Bean Succotash Salad

Watermelon Salad, Tomato, Basil

Broccoli Slaw, Parsley, Apple Cider Dressing

Gem Lettuce Salad, Shaved Carrots, Radish, Cucumber, Celery, Blue Cheese Dressing

### **Market Salads** \$27.00 per guest

Lemon and Herb Grilled Chicken

Arugula and Chopped Romaine

Chef Selection of 4 Composed Market Salads

Marinated Olives

### **Better For You Lunch** \$25.00 per guest

Chicken & Peperonata Egg White Frittata

Salmon Poached in Carrot Juice, Shaved Carrot & Frisée

3 Grain Salad, Zucchini, Mint, Herb Dressing

# /LUNCH/

## **Hot Lunch Buffets** minimum 12 guests

Includes: Rolls and Artisan Breads, Dessert Tray, Fresh Fruit Salad, and Soft Drinks.

Note: All Buffets can be set up as pre-packaged sets. Inquire regarding service details.

### **Italian** \$40.00 per guest

Chicken Arrabiata, Olive, Basil, Parmesan

Grilled Eggplant with Spinach and Ricotta, Crushed Tomato

Salads:

Thyme Roasted Plum Tomato

Penne, Zucchini, Basil, Peas, Olive Oil

Marinated Artichokes, Capers, Onion

Arugula, Radicchio and Endive Salad, Shaved Parmesan

### **Korean** \$32.00 per guest

Bulgogi Grilled Beef Flank Steak

Shrimp, Scallion and Kimchi

Spicy Roast Chicken Sliders, Ssam Jang Sauce, Spicy Slaw, Pickle, Potato Roll

Salads:

Jap Chae – Rice Noodles, Mushroom, Carrot, Kale, Sesame Dressing

Marinated Cucumber Salad, Watercress, Red Chilies

Green Beans and Age-Tofu, Soy Dressing

Wilted Bok Choy, Scallion, Sesame Seeds

### **Taqueria** \$25.00 per guest

Chipotle Chicken

Pork Adobo

Cumin Braised Mushroom

Accompaniments:

Corn Tortillas, Flour Tortillas

Pico de Gallo, Salsa Verde, Guacamole

Frijoles de la Ola

Cilantro Lime Rice

Tomato, Sour Cream, Shredded Cheddar and Jack Cheese

Shredded Lettuce, Tomato, Green Onion

### **Southern** \$27.00 per guest

Cajun Spice and Buttermilk Crisp Baked Chicken, Grain Mustard Remoulade

Green Chili Mac & Cheese, Toasted Breadcrumbs

Salads:

Grape Tomato Salad, Cucumber, Avocado, Fresh Lime

Sugar Snap Peas, Mushroom & Spring Onion

Chili Roasted Cauliflower, Pecan Gremolata

Southwest Cole Slaw, Cabbage, Red Pepper, Creole Dressing

### **Individual Bowls Luncheon** Minimum 8 guests, Three Choices \$25.00 per guest

- Asian Rice Bowl with Steel Head Trout, sushi rice, seaweed salad(extra), greens, edamame, and hoisin sauce
- Hoisin Grilled Flank Steak, Soba Noodle Salad with Daikon Radish, Kimchi, Scallions, Greens, and Sweet Chili Dipping Sauce
- Roasted Corn and Quinoa Salad with Baby Kale and Arugula, Blistered Heirloom Tomatoes, Patty Pan Squash, Truffle Vinaigrette (vegan, made without gluten)





AFTERNOON  
SNACKS

## /AFTERNOON SNACKS/

**Hot Lunch Buffets** minimum 12 guests

**Snack Breaks** minimum 8 guests

**Beverage & Snack Afternoon Break** \$9.95 per guest

Dessert Tray, Fresh Fruit and Berries

Coffee & Tea Service

Soft Drinks

**Snack** \$4.95 per guest

Kettle Potato Chips, White Cheddar Popcorn, Pretzels, Trail Mix

**Sweet & Salty** \$5.50 per guest

Granola and Fruit & Nut Bars, Miniature Candies, Roasted Peanuts

**Vegetable Crudités** \$4.95 per guest

Seasonal Crudités Batons and Cherry Tomato Skewers, Basil Dressing, Ranch Dip

**Nut & Fruit Bazaar** \$7.95 per guest

Cashews, Almonds, Dried Fruit Selection

**Hummus & Baba Ghanouj** Pita Chips & Olive \$6.75 per guest

**Cheese Board** Crackers, Flatbreads & Grapes \$9.95 per guest

**New England Break** \$11.95

Whoopie Pie, Assorted Gourmet Swedish Fish,

Kettle Chips

**South of the Border** \$10.95 per guest

Tex-Mex 7 Layer Dip, Guacamole and Salsa, Tortilla Chips

**Asian** \$15.95 per guest

Vegetable Spring Rolls, Sweet Chili Sauce

Thai Noodle Vegetable Salad in Takeout Box

Steamed Pork Buns

**Pub** \$14.95 per guest

Memphis BBQ Chicken Wings

Crisp Chicken Tenders, Homemade Ranch Dressing

Beef Burger Sliders, Jack Cheese & Grilled Onion

**Pretzels** \$9.95 per guest

Baked Soft Salt Crusted Pretzels with 3 Dipping sauces

Honey Whole Grain Mustard

Buffalo Blue Cheese Dip

Pimento Cheese Spread

**A la Carte** minimum 8 guests

Dessert Tray \$4.25 per guest

Coffee & Tea Service \$4.25 per guest

Soda Cans \$2.75 per guest

Energy Drink \$3.95 per guest





RECEPTIONS

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## **Stationary Buffets** minimum 12 guests

### **Tapas** \$33.00 per guest

Chicken Pinchos with Rosemary  
Garlic Shrimp Tapas on Toasted Bread, Green Sauce  
Piquillo Pepper Torta Espanola  
Grilled Octopus, Potato and Chickpeas  
Spanish Cheeses & Chorizo Selection  
Pa Amb Tomaquet - Grilled Tomato Bread  
Meatballs in Spicy Tomato Sauce  
Roasted Almonds

### **Dim Sum Table** \$31.00 per guest

Vegetable Spring Rolls  
Sesame Chicken Wings in Black Bean Sauce  
Twice Cooked Pork in Steamed Bun, Scallion  
Vegetable & Tofu Lo Mein in Asian Takeout Boxes  
Asian Vegetable Crudités, Dipping Sauces  
**Crostini Table** \$19.95 per guest  
Grilled Focaccia, Toasted Baguette, Toasted Pita  
Flat Bread – Asparagus, Kale, Ricotta  
Carrot Hummus, Baba Ghanoush, Olive Tapenade, Tomato Basil Relish  
Spiced Nuts

### **Italian Antipasti Table** \$25.00 per guest

Prosciutto, Salami, Sopressata  
Fresh Mozzarella Roasted Tomato & Basil  
Marinated Calamari, Fennel and Shrimp Salad, Zucchini, Parsley  
Roasted Peppers, Marinated Mushrooms, Eggplant Caponata  
Sliced Italian Breads, Grilled Herb Focaccia

### **Artisan Cheese Table** \$16.95 per guest

Imported and Domestic Artisan Cheeses  
Grapes, Dried Fruits, Nuts, Honey, Jams  
Sliced Baguettes, Flatbreads, Lavosh



# /RECEPTIONS/

## **Passed Hors D 'Oeuvres** minimum 12 guests

Selection of 6 passed for 1 hour \$28.00 per guest

Each Additional Hour of service \$14.00 per guest

Labor Charges additional

## **Seafood and Fish:**

California Sushi Rolls, Soy Dipping Sauce

Ahi Tuna, Endive, Soy Yuzu Syrup

Jumbo Lump Crab Cakes, Grain Mustard Remoulade

Coconut Crusted Shrimp, Apricot Coriander Sauce

Shrimp Cocktail, Zesty Cocktail Sauce and Key Lime Mustard Dipping

Grilled Shrimp Salad, Mango, Peppadew, Wonton Crisp

Mini Lobster Roll, Old Bay, Chives, Brioche +\$4.00 supplement

Seared Tuna on Rice Cracker, Cucumber and Radish Salad

Cambridge Smoked Salmon, Creme Fraiche, Dill, Pumpernickel

Smoked Pastrami Salmon, Black Bread, Fennel Salad & Mustard

## **Meat and Poultry:**

Steak Tartare, Anchovy, Capers, Crostini

Chorizo Pincho, Cipollini Onions, Baby Pepper, Saffron

Miniature Barbequed Pulled Beef on Potato Roll with Sweet Onion Relish

Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish Marmalade

Spicy Fried Chicken Slider, Pickle, Mayo

Sesame Crusted Chicken, Plum Sauce

Hoisin Glazed Duck and Scallion Pancake

DB Mini Burger, Caramelized Onions, Gruyere, Roasted Garlic Aioli

Blue Corn Chicken Empanada, Salsa Rosada

## **Vegetarian:**

Potato Samosa, Cilantro-Mango Chutney

Vegetable Spring Rolls, Mustard Chili Sauce

Burrata Toast, Concentrated Tomato, Basil, Ciabatta

Heirloom Tomato Bruschetta, Basil

Eggplant Caponata, Goat Cheese, Crisp

Wild Mushroom Tart

Shaved Marinated Zucchini, Fresh Ricotta Filling

Truffle Arancini, Fresh Mozzarella, Chives

Watermelon Feta Skewer, Aged Balsamic, Fresno Pepper

## **Celebration Cakes**

Order a custom celebration cake. Please inquire about cake flavor, size and details. 24-hour notice required.

Custom catering event menus are available. Please consult with the catering manager.

## **Libations**

Classic Bar - First Hour Additional Hour(s)

Beer & Wine \$35 - \$12

Premium Liquor, Beer & Wine \$55 \$12

Signatures