



Cafe Platters Serves 12

Grilled Vegetable Antipasto \$85

Best of market eggplant, zucchini, summer squash, bell peppers, asparagus, mushrooms, red onion, green beans, roasted tomato and roasted artichoke with Balsamic glaze drizzle

Charcuterie \$149 +

Cured meats, savory pate, cave-aged and soft cheeses with mustard, jam, grapes, berries, crisps, crostini

Italian Meat Antipasto \$129

Traditional antipasto with imported meats, cheeses and garnishes, crostini

Guacamole Platter \$65

House Guacamole, Avocado Pate, fresh salsa, crudites, and tortilla chips

Imported and Domestic Cheese

Custom presentation..... \$129

Mezze \$75

Hummus, eggplant dip, vegetables & chef's choice garnish, feta and grilled flat bread

Garden Vegetable Crudites \$65

Accompanied by two Cafe favorite dips

Seasonal Fruit Platter \$60

Artfully arranged market fresh melons, pineapple, oranges, berries and grapes

Soups, Chowder & Chili By the gallon.

Served with cups, spoons & crackers

Soups \$ 58

Chowder\$62

Cafe Chili\$62

Entrees Heating charge will apply

Chicken Sauté Your Way\$79

Featuring all-natural hormone-free chicken
Choose from Marsala, Piccata, Saltimbocca, Artichoke, Francese or Parmigiana

Lasagna\$59

Signature Cafe with beef, sausage and three cheeses
or
Roasted Veggie, spinach, pumpkin ricotta, cheese blend & white sauce

Eggplant Rollatini\$54

Ricotta stuffed eggplant cutlets with Marinara on bed of spinach and Shredded Mozzarella & Parmigiana

New England Pot RoastMP

Roasted potato, root vegetables and pan gravy

Beef

BourguignonneMP

Tender braised beef, red wine mushroom sauce

Grilled or Roasted SalmonMP

Citrus, Maple Bourbon or lemon caper butter

Baked HaddockMP

Seasoned crumbs, lemon, white wine & butter

Savory Seasonal Pork Roast.....MP

Herb crusted & served with chef's choice of seasonal accompaniments

MYO Mac & Cheese \$54 +

Buffalo chicken, fire-roasted tomato, caramelized onion, bacon, Ritz crumb topping (Make your own extra cheesy Cavatappi with your choice of deluxe topping)

Chicken Pot Pie with Cornbread Top \$60

Taco Pie \$54

Seasoned ground beef, refried beans, cheddar & tortilla chips Sides of guacamole & sour cream

Caprese Chicken Pesto Pasta\$54

Featuring all-natural hormone-free chicken

Seasonal SidesMP

Cafe Crafted Sandwich Platters

Tortilla Wraps \$60

Minimum 6 wraps / Choose up to 3 varieties

Thanksgiving in a Bite • Turkey Club • Chicken Caesar

Grilled Veggie with Eggplant Spread (Vegan)

Roast Beef & Boursin • Albacore Tuna Salad

Mediterranean Turkey • Grilled Southwest Chicken

Harvest Chicken Salad • Caprese with no nut Pesto

Rosemary Ham & Swiss • Italian

Sliders \$57

Order by the dozen / Minimum one dozen

Roast Beef & Cafe Boursin • Turkey with Cheddar

Ham & Swiss • Caprese • Tuna Salad with Apple &

Celery •All Natural Hormone Free Chicken Salad

MP = Market Price

Fresh Salads Serves 12

Fire Roasted Apple Salad\$54

Greens, Apples, Goat OR Bleu Cheese Crumbles, Craisins
Walnuts & Dijon Cider Vinaigrette

Caesar Salad\$39

Crisp romaine, Parmesan cheese & homemade croutons
w Grilled Chicken\$54
w Grilled Steak Tips\$66

Garden Salad\$39

Cobb Salad\$62

Lettuce, Tomato, Red Onion, Grilled Chicken, Bacon
Egg, Choice of Cheese & Dressing

Caprese Tomato & Fresh Mozzarella\$54

Greek Salad with Feta\$48

Greek Village Chopped Salad \$21
by the quart

Tasty Cool Bites Priced per dozen

Roasted Tenderloin of Beef Crostini \$35

Shrimp

Classic Cocktail, Chipotle Lime or Green Lightning\$35

Asparagus Wrapped in Prosciutto or Filo. \$29

Accompanied by an Herb Dip

Assorted Antipasto Skewers \$29

Tomato, mozzarella & pesto • Genoa, provolone & Queen olive • Artichoke, mushroom, roasted pepper, Kalamata & feta • Melon & prosciutto

Tasty Hot Bites Priced per dozen

Quesadillas \$24

Minimum of one choice per dozen

Cheese with tomato & green chilies • Chicken with cheddar jack • Spinach with caramelized onions & smoked Gouda

Crab Cakes with Remoulade Sauce \$33

Coconut Shrimp \$35

Baby Red Stuffed Potatoes \$24

Minimum of one choice per dozen

Cheddar with bacon or Sweet potato & chive

Mini Panini \$29

*Cuban with Roast Pork, Ham, Swiss & Pickle
Caprese with Pesto or Rosemary Ham & Swiss*

Bacon-Wrapped Goat Cheese Dates \$27

Chicken Skewers \$29

*Choice of Thai, Chipotle, Blackened or Souvlaki
with appropriate dipping sauce*

Caprese Crostini \$24

Grilled French Bread round with no nut pesto, tomato & fresh mozzarella

**Roasted Fresh Native Scallops
wrapped in Bacon**MP

Panko Crusted Chicken Fingers \$29

Served with dipping sauces

Coconut Chicken Fingers \$33

Served with dipping sauces

Add a Serving Platter with Garnishes\$5

Bistro Bags – great option for groups

Enjoy a quick yet impressive lunch. Choose up to 3 varieties of Homestyle Deli Sandwiches* served with a bag of chips, fresh fruit, a homemade cookie and spring water.

Or choose an entrée salad. Grilled Chicken Caesar, Chef, Grilled Chicken Greek, Apple Salad, Caprese or Cobb Salad with a baguette, fresh fruit, homemade cookie and spring water

.....\$15

Desserts Serves 12

Homemade Cookies & Brownies\$45

Delicious selection of cookies and super fudgy brownies with fresh berries and grapes

Fresh Fruit Skewers\$30

With citrus berry yogurt dip

Whoopie Pies\$33

*Chococoa Baking Company – Just Right Two Bite
Mix of seasonal creations with fruit garnish*

Cookie Platter

Variety of Cafe Cookies – Seasonal Fruit Garnish

- *Small – 24 pieces*\$24
- *Medium – 36 pieces*\$36
- *Large – 48 pieces*\$48

Breakfast / Brunch happy to suggest a menu!

Credit cards accepted
7% meals tax applicable
Prices subject to change
Delivery available upon request

MP = Market Price

48 hour notice to order – more during holiday season



carry out cafe
CATERING

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