



**Catering To-Go
Late Winter/Early
Spring 2024
BEGINS FEBRUARY**



*For small or large gatherings
in your home or office,
a delicious alternative to full
service catering!*



**TO PLACE A CATERING
TO-GO ORDER:**

Catering To-Go orders are available for pick up Tuesday- Saturday between 10am-6pm. Please place your order at least 72 hours in advance. Larger orders may require more advanced notice.

Please email ctg@saltboxfarmconcord.com to place your Catering To-Go order and include your phone number. We will call to confirm your order and take credit card information.

48 hours notice needed for any order adjustments or cancellations. Cancellations inside 24 hours will be charged 50%.

Please let us know of any allergies or dietary restrictions - we are happy to accommodate your needs.

All menu items include heating instructions (where appropriate).



SALTBOX KITCHEN

84 Commonwealth Ave
West Concord, MA 01742

978.610.6020 saltboxkitchen.com

instagram

@saltboxfarm @cateringbysaltbox

BRUNCH

Saltbox Farm Breakfast Sandwich (D)(E)(G)
tomato jam, Vermont cheddar, english muffin
\$10/each; with bacon \$13

Overnight Oat Cups (N)
seasonal fresh fruit & berries, coconut,
house-made granola \$9/each

Platter of Fresh Fruit
watermelon, pineapple and cantaloupe,
seasonal fresh berries
6-8ppl \$40 | 10-12ppl \$55 | 18-20ppl \$85

Seasonal Fruit & Yogurt Bowl (D)
honey & house-made granola
\$10/each

***Petit Smoked Salmon Toasts (D)(F)(G)**
horseradish cream, capers, pickled onion, dill
\$32/dozen

Mini Quiche (D)(E)(G)
goat cheese & tomato
\$40/dozen | with bacon \$48/dozen

Vermont Cheddar & Kale Frittata (D)(E)
sundried tomato, caramelized onion
\$55/dozen

Assorted Pastries
select from the following (price per piece)
Blueberry Muffin (G)(D) \$3.75
Ginger Scone (G)(D) \$3.75
Lemon Pound Cake (G)(D) \$3.75
Cinnamon Crumb Cake (G)(D) \$3.75
Chocolate Pecan Biscotti (G)(D)(N) \$3.00
Rice Krispie Treats (D) \$3.75
Chocolate Sel Cookies (G)(D) \$3.25

Box of Coffee, Iced Tea & Cold Brew
fresh brewed Fazenda Columbia Medium Roast
Black Iced Tea
Fazenda Cold Brew Coffee
\$26 coffee & iced tea; add \$10 cold brew
(8 cups/box) comes with cream & sugar

Assorted Beverages
spindrift seltzers 2.75/each
16oz. fresh orange juice 5.00/each
16oz. lemonade & strawberry lemonade 4.00/each

HORS D'OEUVRES



Selection of Three Cheeses(D)(G)(N)
Chef's selection of artisanal cheeses, quince paste, seasonal fruit chutney, honey comb, mixed roasted nuts, olive oil crostini
6-8ppl \$75 | 10-12ppl \$95 | 18-20ppl \$150

House Mezze Platter (D)(G)(SE)
roasted garlic hummus, blistered tomatoes, marinated beets, gigantes beans, stuffed grape leaves, feta, medjool dates, house-marinated olives, grilled flatbread
6-8ppl \$75 | 10-12ppl \$95 | 18-20ppl \$150

***Charcuterie Platter (G)(N)**
Chef's selection of cured meats and pâté, cornichon, assorted house pickles, grainy mustard, marinated olives, seasonal fruit chutney, olive oil crostini, mixed roasted nuts
6-8ppl \$80 | 10-12ppl \$100 | 18-20ppl \$155

Baby Vegetable Crudit  (SE)(D)
roasted garlic hummus, herb-lemon yogurt, beet tzatziki
6-8ppl \$50 | 10-12ppl \$75 | 18-20ppl \$100

Classic Shrimp Cocktail (SF)
horseradish, lemon \$27/dozen

SALADS

Shaved Vegetable Salad
carrot, cucumber, radish, red cabbage, apple cider vinaigrette
6-8ppl \$55 | 10-12ppl \$75 | 18-20ppl \$115

***Hearty Greens Caesar Salad (F)(E)(D)**
shredded brussels sprouts, kale & romaine hearts, parmigiano-reggiano, lemon, classic caesar dressing
6-8ppl \$55 | 10-12ppl \$75 | 18-20ppl \$115

***Vegetable Salad Ni oise (E)**
french beans, baby potatoes, cherry tomatoes, olives, cucumber, red onion, soft eggs, lemon, olive oil
6-8ppl \$55 | 10-12ppl \$75 | 18-20ppl \$115

Marinated Beet & Goat Cheese Salad (D)
pickled red onion, baby greens, apple cider vinaigrette
6-8ppl \$55 | 10-12ppl \$75 | 18-20ppl \$115

CATERING TO-GO   LA CARTE MENU



SANDWICH PLATTERS

minimum of 6 sandwiches per order

***Saltbox BLT (D)(G)(E)**
mustard aioli, heirloom tomato, Vermont cheddar, english muffin \$14/each

***Roasted Turkey & Brie on Sourdough(D)(G)(E)**
bacon, lettuce, tomato, mustard aioli \$14/each

Chicken Souvlaki on Ciabatta(D)(G)
marinated chicken breast, yogurt, feta, cucumbers, marinated tomatoes, onion \$14/each

***Marinated Chicken "Caprese" (D)(G)(E)**
fresh mozzarella, sunflower seed pesto, marinated tomatoes, ciabatta \$14/each



Roasted Vegetable & Goat Cheese (D)(G)
balsamic roasted veggies, thyme, red onion, baby arugula, ciabatta \$13/each

***Smoked Salmon & Horseradish Cream Cheese (D)(G)(F)**
arugula, dill, pickled onion, cucumber, rye \$16/each

***Roast Beef on Sourdough (D)(G)(E)**
caramelized onion jam, goat cheese, aged balsamic, lettuce \$15/each

EACH SANDWICH IS NOW AVAILABLE IN SLIDER SIZE!

all served on brioche slider buns
choose two types and you'll get 6 of each, for a minimum
of 12 sandwiches per order \$45/dozen



Allergen Guide:

(G) - Contains Gluten (D) - Contains Dairy
(F) - Contains Fish (N) - Contains Nuts
(SO) - Contains Soy (SF) - Contains Shellfish
(SE) - Contains Sesame (E) - Contains Egg

FROM THE FARM



Proven al Vegetable Ratatouille (D)(G)
zucchini, squash, tomato, peppers, thyme & parmesan
6-8ppl \$45 | 10-12ppl \$70 | 18-20ppl \$95



French Green Beans
cherry tomato agrodolce
6-8ppl \$45 | 10-12ppl \$70 | 18-20ppl \$95

Caramelized Butternut Squash (D)
lentils du puy, braised kale, lemon yogurt
6-8ppl \$45 | 10-12ppl \$70 | 18-20ppl \$95

Steamed Broccolini
roasted garlic, crispy shallots, pepperoncini
6-8ppl \$45 | 10-12ppl \$70 | 18-20ppl \$95

Roasted Sweet Potatoes
maple, sage, toasted pumpkin seeds, sherry, parsley
6-8ppl \$45 | 10-12ppl \$70 | 18-20ppl \$95

Baked-Stuffed Portobello Mushrooms (D)
peppers, onions, taleggio cheese, thyme
6-8ppl \$45 | 10-12ppl \$70 | 18-20ppl \$95

Yukon Gold Potatoes Romesco (G)(D)
sunflower seeds, ancho, tomato, parsley
6-8ppl \$45 | 10-12ppl \$70 | 18-20ppl \$95

PASTURE & OCEAN

***White Wine Poached Faroe Island Salmon (F)(D)**
lemon-horseradish cr me fra che, chives & parsley
6-8ppl \$65 | 10-12ppl \$95 | 18-20ppl \$165

***Grilled Marinated Steak Tips**
chimichurri, pickled red onion, charred scallion
6-8ppl \$75 | 10-12ppl \$115 | 18-20ppl \$185

Classic BBQ Boneless Chicken Thighs
house st. louis style sauce
6-8ppl \$65 | 10-12ppl \$95 | 18-20ppl \$165

Baked Pasta Bolognese (G)(D)
mezze rigatoni, sage, parmigiano-reggiano
6-8ppl \$65 | 10-12ppl \$95 | 18-20ppl \$165

Mustard Marinated Roasted Chicken Breast
Giannone Farm chicken, dijon & grainy mustard
6-8ppl \$65 | 10-12ppl \$95 | 18-20ppl \$165

Braised Lamb Shepherd's Pie (D)
winter vegetables, smashed potatoes, rosemary, tomato
6-8ppl \$65 | 10-12ppl \$95 | 18-20ppl \$165

Garlic Marinated Shrimp (SF)
paprika, parsley
6-8ppl \$65 | 10-12ppl \$95 | 18-20ppl \$165

Menu Items & Price changes based on market fluctuation, seasonality and availability. Taxes and Fees not included.

*** These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.**

