

HOLIDAY MENU

available THANKSGIVING thru NEW YEAR'S EVE



CATALYST RESTAURANT

'Tis the season for celebration,
with lots of food and tasty libations.
Time to sit back, relax and enjoy the holidays,
because Catalyst Restaurant has prepared the entrées.
From turkey, duck, tenderloin and lamb,
to stuffing, mac n' cheese and candied yams.
Let this be the year to start a new tradition,
where Catalyst cuisine is the new addition.

ORDERING

ORDERING DEADLINES

Now available for Pre-Order Thanksgiving through New Year's Eve.

Thanksgiving orders must be received by 3:00 PM on **Monday, November 23rd**

Christmas orders must be received by 3:00 PM on **Monday, December 21st**

New Year's Eve orders must be received by 3:00 PM on **Monday December 28th**

If you would like to order for a holiday gathering in the month of December, please place your order a **minimum of 3 days** prior to your event.

HOW TO ORDER

Place your order via phone, email or online.

Robyn Yee

(617) 686-1195

robyn.yee@catalystrestaurant.com

www.catalystrestaurant.com

DIETARY RESTRICTIONS + FOOD ALLERGIES

Please inform Catalyst of any dietary restrictions or allergies. Catalyst will accommodate all dietary restrictions and food allergies such as, but not limited to; lactose, celiac, nut, pescatarian, vegetarian and vegan.

PRICING

Prices listed are **exclusive** of 7% Massachusetts meals tax and 7% administrative fee. Sales taxes will be compiled in strict accordance with federal, state/provincial and local tax regulations on all other charges.

PICK UP + DELIVERY

Scheduled pickup time at Catalyst Restaurant is 24 hours prior to the event date.

Delivery within 25 miles of Catalyst is \$25.00 per delivery. Shipping is available and cost varies depending on address.



NOSH + NIBBLES

CHARCUTERIE + CHEESE

(contains dairy and gluten)

\$32.00 per order (serves (4) people)

\$64.00 per order (serves (6-8) people)

Assorted Selection of Cured Meats and Pâté
Imported and Domestic Cheese
Pickled Vegetables, Fig Jam, Grain Mustard
Baguette and Crackers

CHICKEN LIVER MOUSSE

(contains dairy and gluten)

\$18.00 per order (serves (4) people)

\$32.00 per order (serves (6-8) people)

Pickled Onions, Herb Salad
Country Bread

TRADITIONAL SHRIMP COCKTAIL (GF)

(contains shellfish)

\$6.00 per piece (minimum order of (6) pieces)

U-10 Shrimp, Cocktail Sauce, Horseradish and Lemon

CRAB DIP

(contains shellfish, dairy and gluten)

\$22.00 per order (serves (6-8) guests)

French Baguette

SMOKED SALMON PÂTÈ

(contains dairy)

\$22.00 per order (serves (6-8) guests)

French Baguette

MEZZE (V)

(contains dairy and gluten)

\$22.00 per order (serves (4) people)

\$32.00 per order (serves (6-8) people)

Hummus, Whipped Feta, Marinated Olives
Grilled Pita Bread

SELECTION OF ARTISANAL CHEESES (V)

(contains dairy and gluten)

\$22.00 per order (serves (4) people)

\$32.00 per order (serves (6-8) people)

Selection of Imported and Domestic Cheese
Pickled Vegetables, Fig Jam
Assorted Crackers and French Bread

TRUFFLE ARANCINI (V)

(contains dairy and gluten)

\$20.00 per order (includes (5) pieces per order)

Truffle Aioli

MAIN DISHES

The main dishes can be prepared in one of two ways:

PREPPED AND UNCOOKED: Catalyst will trim and season your main dish and provide cooking instructions with cooking times.

COOKED: Catalyst will cook the main dish and it will be ready for reheating. Cooking instructions with cooking times will be provided. Catalyst will carve meat dishes upon request.

**Indicates that item is only available cooked.*

MEAT | Main dishes include appropriate sauces and garnishes.

WHOLE TOM TURKEY

12-14 lb. Whole Turkey | \$110.00 per turkey

(serves (6-8) people)

Wet Brined. Includes Gravy *(gravy contains dairy)*

TURKEY BREAST

(2) 4 lb. Boneless Turkey Breasts | \$90.00 per order

(serves (6-8) people)

Wet Brined. Includes Gravy

BEEF TENDERLOIN

4-5 lb. Tenderloin | \$150.00 per tenderloin

Beef Wellington Option | \$200.00 per Wellington *(Wellington contains dairy and gluten)*

(serves (6-8) people)

Herb Crusted, Includes Au Jus and Horseradish Cream

RACK OF LAMB

(gravy contains gluten)

(1) 8 Rib Rack *Frenched* | \$60.00 per rack

(serves (2) people)

Mustard Herb Crust, Rosemary Jus

PORK CROWN ROAST

12-14 lb. Crown Roast | \$240.00 per roast

(serves (10-12) people)

Rosemary Black Pepper, Includes Thyme Jus

PORK LOIN RACK

(1) 8 Rib Rack *Frenched* | \$85.00 per rack

(serves (6-8) people)

Rosemary Black Pepper, Includes Thyme Jus

HONEY BAKED HAM

8 lb. Ham | \$85.00 per ham

(serves (8-10) people)

Honey, Brown Sugar, Honey Mustard Sauce

ROHAN DUCK BREAST

(4) 6 oz Boneless Duck Breasts | \$96.00 per order

(serves (4) people)

Includes Fig Gastrique

SEAFOOD | Main dishes include appropriate sauces and garnishes.

LEMON DILL SALMON

(1) 7 oz. Bay of Funday Salmon | \$20.00 per order

(serves (1) person)

Includes Lemon Vinaigrette

BAKED STUFFED SHRIMP

(contains shellfish, dairy and gluten)

U-10 Shrimp | \$7.00 per shrimp

(minimum order of (6) shrimp)

Seafood Stuffing Includes Lemon Wedges

BAKED STUFFED LOBSTER*

(contains shellfish, dairy and gluten)

1 ½ lb. Lobster | \$ 45.00 per lobster

Seafood Scallop Stuffing Includes Lemon Wedges



SIDE DISHES

The side dishes are precooked and require preheating prior to serving.

BUTTERNUT SQUASH SOUP (VE)

(contains nuts)

\$8.00 per pint (serves (2) people)

\$15.00 per quart (serves (4) people)

Coconut Milk, Red Curry, Candied Pepitas

TRADITIONAL CLAM CHOWDER

(contains shellfish and dairy)

\$15.00 per pint (serves (2) people)

\$20.00 per quart (serves (4) people)

Clams, Bacon, Potatoes, Onions, Celery, Oyster Crackers

CLASSIC LOBSTER BISQUE

(contains shellfish and dairy)

\$15.00 per pint (serves (2) people)

\$20.00 per quart (serves (4) people)

Lobster, Brandied Crème Fraîche, Chives

ROASTED BRUSSELS SPROUTS + BUTTERNUT SQUASH (VE) | \$25.00 per order

(serves (4-6) people)

Brussels Sprouts, Butternut Squash, Dried Cranberries

Dijon Vinaigrette

HARICOT VERT ALMONDINE (VE) | \$25.00 per order

(contains nuts)

(serves (4-6) people)

KOREAN FRIED CAULIFLOWER (V) | \$20.00 per order

(contains gluten)

(serves (4-6) people)

Gochujang Sauce

CREAMED SPINACH (V) | \$25.00 per order

(contains dairy)

(serves (4-6) people)

CANDIED YAMS (V) | \$25.00 per order

(serves (4-6) people)

yams, brown sugar, marshmallows

CLASSIC MASHED POTATOES (V) | \$20.00 per order

(contains dairy)

(serves (4-6) people)

POTATO GRATIN (V) | \$25.00 per order

(contains dairy)

(serves (4-6) people)

Layered Slices of Potatoes, Onion, Cream, Parmesan Cheese

TRUFFLE WHIPPED POTATOES (V) | \$25.00 per order

(contains dairy)

(serves (4-6) people)

HERB STUFFING (VE) | \$25.00 per order

(contains dairy and gluten)

(serves (4-6) people)

Onion, Sage, Thyme Stuffing

BAKED MAC N' CHEESE (V) | \$25.00 per order

(contains dairy and gluten)

(serves (4-6) people)

WILD RICE PILAF (VE) | \$25.00 per order

(serves (4-6) people)

HOUSE-MADE CRANBERRY SAUCE (VE) **EXTRA GRAVY** (contains dairy) | \$15.00 per order

(serves (4-6) people)



DESSERTS

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CLASSIC APPLE PIE (V) | \$25.00 per pie
(contains dairy and gluten)
(serves (6-8) people)

PUMPKIN PIE (V) | \$25.00 per pie
(contains dairy and gluten)
(serves (6-8) people)
Chantilly Cream

PECAN PIE (V) | \$25.00 per pie
(contains dairy and gluten)
(serves (6-8) people)

LEMON MERINGUE PIE (V) | \$25.00 per pie
(contains dairy and gluten)
(serves (6-8) people)

CAKES

APPLE ALMOND CAKE (V) | \$30.00 per cake
(contains dairy and gluten)
(serves (6-8) people)

UPSIDE DOWN PEAR CAKE (V) | \$30.00 per cake
(contains dairy and gluten)
(serves (6-8) people)

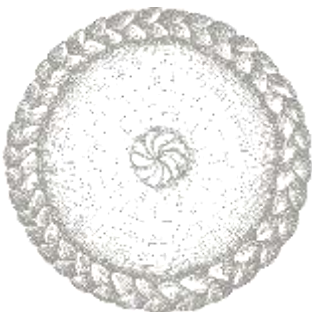
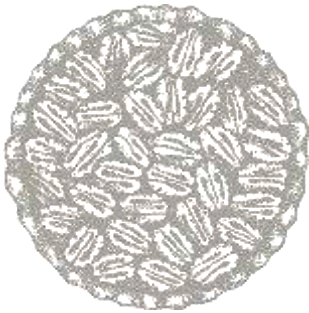
BARs + COOKIES

CHOCOLATE BROWNIES (VE) | \$25.00 per order
(contains nuts)
(serves (6-8) people)

CHOCOLATE CHIP COOKIES (VE) | \$25.00 per order
(contains dairy and gluten)
(serves (6-8) people)

EXTRAS

CHANTILLY CRÈME (V) | \$8.00 per jar
(contains dairy)
(serves (6-8) people)



BEVERAGES

HOUSE WINES

Brut, Segura Vidas Aria, Cava – Penedes, SP
\$64.00 per bottle

Pinot Gris, Sokol Blosser – Dundee Hill, OR
\$56.00 per bottle

Nebbiolo, Pertinance – Langhe, IT
\$52.00 per bottle

SPARKLING WINE

Rosé, Pierre Sparr, Brut Rosé, Cremant d’Alsace – Alsace, FR
\$56.00 per bottle

Brut, Segura Vidas Aria, Cava – Penedes, SP
\$64.00 per bottle

Champagne, Alfred Gratien, Brut – Champagne, FR
\$90.00 per bottle

WHITE WINE

Pinot Gris, Sokol Blosser – Dundee Hill, OR
\$56.00 per bottle

Sauvignon Blanc, Charles Krug – Carneros, CA
\$60.00 per bottle

Chardonnay, Truchard – Carneros, CA
\$60.00 per bottle

ROSÉ

Rosé, Commanderie de Peyrassol – Provence, FR
\$60.00 per bottle

RED WINE

Pinot Noir, Evolution – Willamette, OR
\$60.00 per bottle

Côtes du Rhône, La Manarine – Rhône, FR
\$56.00 per bottle

Merlot, Burgess Cellars, Topography – Napa, CA
\$72.00 per bottle

Zinfandel, Ridge Three Valley – Napa, CA
\$72.00 per bottle

Nebbiolo, Pertinance – Langhe, IT
\$52.00 per bottle

Cabernet Sauvignon, Pendroncelli – Napa, CA
\$60.00 per bottle

