

CATERING AT BOW

ALL THE FOOD AND FIXINGS

Browse the delicious food options brought to you by the amazing community at Bow Market!

Note :All catering must be pre-arranged by the client in advance of the event and brought on-site by the hired catering team or client.

BUENAS

HOT EMPANADAS

\$46 per dozen

Buenas Beef: (df) ground beef, onion, chimichurri

Ham and Cheese: ham, Mozzarella, half & half, black pepper

Colombian Chicken (df): chicken, potato, tomato, carrot, green onion

Humita (v): corn, roasted red pepper, Mozzarella

Spinach and Cheese (v): spinach, Parmesan, Mozzarella, Ricotta

Sorta Samosa (v+): curried cauliflower, potato, peas

Root Medley: (v+) potato, sweet potato, yucca, garlic, carrot, ginger, maple syrup

*Please note we only have one vegan flavor available each week, order placed with 2 weeks' notice can add both to their catering request

*For orders placed with less than two weeks' notice, we will offer a mix of flavors based on available inventory

*Have a fave flavor not on the list? Ask about our Special Flavors list! Minimum two weeks' notice to order; minimum 4 dozen/flavor.

SIDES

\$25 per 32oz, serves 4-6

Chimichurri Pasta Salad (v+): (v+, gf, df) fusilli, chimi, tomato, cucumber, red onion, Buenas Adobo

Ensalada Rusa (v, gf, df) potato, hard boiled egg, peas, carrots, mayo, paprika, salt

Pebre Chicken Salad

\$18 per 16 oz, serves 2-3

(gf+df): chicken, red cabbage, pepperoni, mayo, Pebre, cilantro

Simple Salad

\$60 per tin, serves 10-12

(v+/df/gf): lettuce, cukes, carrots, tomato, heart of palm, house vinaigrette

SAUCES

\$11 for 8 oz

Chimichurri (v+, gf) parsley, garlic, olive oil, sunflower oil, lemon juice, dried herbs, salt

Pebre (v+, gf) red wine vinegar, onion, garlic, cilantro, sunflower oil, spices and salt

Spicy Golf (v, gf) mayonnaise, fresno chili, dijon, garlic, herbs

DRINKS

Bottled Water 24 pk \$36

Coke/Diet Coke 12 pk \$18

Agua Bonita (agua fresca) 12 pk \$30

BUENAS CON'T

FOOD & BEVERAGE MINIMUMS

- Listed food prices are for drop off and guest self-serve. Contact us directly for pricing if you'd like our team to stay and serve at the event.
- The food and beverage minimum for staffed event catering starts at \$1500.
- Order must meet the required food & beverage minimum. If the order (based on the guest count and menu selections) does not meet the required minimum, this minimum will serve as a flat fee.

ADDITIONAL FEES

- Pricing is based on a two hour service. There will be an additional \$150/hour fee for services over two hours.
- A staffing fee will be added to all catering estimates.
- A 5% admin fee will be added to all orders.
- There is a 7% sales/meal tax on all orders.
- A 20% gratuity will be added to all orders.
- A processing fee of 3% will be added to all orders paid by credit card.

Please note that bookings are on a first come, first served basis. A signed agreement and 50% deposit confirms your event on our calendar. The remaining balance is due 10 business days prior to your event. For events booked with two weeks' notice or less, full payment will be required to confirm.

READY TO GET STARTED? FILL OUT OUR CATERING FORM!

www.buenas.co/catering

SAUS

FRY BAR

Hand cut fries with our scratch made dipping sauces: \$6.50/person

Extra sauces for your fry bar: \$8/sauce bottle

POUTINE BAR:

Hand cut fries with cheddar cheese curds (or vegan cheese) and miso-mushroom gravy.

Served deconstructed so that guests can build their own. \$8/person

POUTINE BAR UPGRADE:

Hand cut fries with cheddar cheese (or vegan cheese) and miso-mushroom gravy.

Comes with a selection of all our poutine toppings:

sambal paste (v)

Kimchi (v)

crispy shallots (v)

truffled mushrooms (v)

Mac n cheese (v)

Served deconstructed so that guests can build their own dream poutine. \$10/person

Chick'n NUGZ BY THE BUCKET:

Impossible Nugz Bucket: \$36 feeds 4-6 people, comes with one squeeze bottle of saus

Supersized Impossible Nugz Bucket: \$70 feeds 10-12, comes with two squeeze bottles of saus

LOADED BEYOND DOG BAR

\$12/person

The Renny Dog: chicago-style dog with a pickle spear, pickled pepper, relish, tomato, celery salt, and remnant's yellow mustard (vegan)

The Reuben: sauerkraut, swiss, pastrami spices, and thousand island dressing

LARGE FORMAT SALADS

\$45 serves 10

Crunchy Goddess

Nutty Cilantro

SAUS menu contined on next page

SAUS CON'T

SANDO/BURGER BAR

\$12/person

Classic Crispy “Chicken”: double fried Tender (™) “chicken” topped with herbed ranch, lettuce, tomato, pickles, and a side of hot saus

BBQ 5 Spice: Tender(™) vegetarian pulled pork, pickled red onion, crispy shallots, herbs, and hoisin bbq (vegan)

Cauli-Falafel: pickled cabbage, herbs, tomato, pickles, and garlic chickpea mayo (vegan)

Saus Veggie Burger: crispy house-made patty with cheddar, scallion slaw, dill pickles, tomato, and secret saus

Chef’s Special Burger (\$16/person): Impossible beef patty, scallion jam, roasted garlic mayo, fried shallots, confit mushrooms, and arugula

BUILD YOUR OWN BAR, SANDO-ISH EDITION

(\$14/person, except for Chef’s Burger \$18)

Any of our dogs, sandos, burgers delivered unassembled so guests can pick and choose their own toppings and sauces for ultimate customization

Sliders: \$6 each (Minimum of one dozen. Must be ordered in multiples of two)

Only the tender products! See above descriptions
Sliders are not vegan, but with enough notice, they can be.

BUILD YOUR OWN BAR, SANDO-ISH EDITION (PRICED THE SAME AS ABOVE)

Any of our dogs, sandos, burgers delivered unassembled so guests can pick and choose their own toppings and sauces for ultimate customization

SAUS menu contined on next page

SAUS CON'T

FOOD & BEVERAGE MINIMUMS

- Listed food prices are for drop off and guest self-serve. Contact us directly for pricing if you'd like our team to stay and serve at the event.
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- Order must meet the required food & beverage minimum. If the order (based on the guest count and menu selections) does not meet the required minimum, this minimum will serve as a flat fee.

ADDITIONAL FEES

- Pricing is based on a two hour service. There will be an additional \$150/hour fee for services over two hours.
- A staffing fee will be added to all estimates for staffed catering events.
- There is a 7% sales/meal tax on all orders.
- A 20% gratuity will be added to all orders.
- A processing fee of 3% will be added to all orders paid by credit card.
- A 5% admin fee will be added to all orders.

Please note that bookings are on a first come, first served basis. A signed agreement and 50% deposit confirms your event on our calendar. The remaining balance is due 10 business days prior to your event. For events booked with two weeks' notice or less, full payment will be required to confirm.

READY TO GET STARTED? CONTACT US!
saus@sausboston.com

NIBBLE

CATERING

Catering options available from Nibble Kitchen; a rotating kitchen and cultural incubator run by The City of Somerville. Contact kitchen manager Tony Baum for more information about the program and catering options.

CONTACT: Anthony "Tony" Baum,
abaum@somervillema.gov

MACA

MACARONS

Select Flavors or Assorted Dozen - \$38
(Select flavors are typically a minimum of 12)

Maca Towers - Minimum 5 tier tower (60 macarons) \$190 for the Macas. \$100 deposit for the tower rental, refund \$50 upon return/after event in same condition

Macacakes - 4" - \$35+, 6" - \$60+

CONTACT: Custom macas for Birthdays, Weddings, BabyShowers, etc - pricing upon request or fill out form at:
macaboston.com/customorders

YUMMY, YUM.

BLUE FIN

CATERING MENU

Food Pricing (minimum \$1500):

Shucked Oysters with Mignonette and Lemon Wedges

\$34/dozen

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges

\$28/dozen

Rice/Grain Bowl/Noodle with Fish and Seasonal Vegetables

\$60 for 10 portions

- White/Brown Rice, Quinoa, Noodles etc with
- Poke-Style raw fish or Poached Filets

Smoked Fish Platter with Breads, Crackers and Assorted

Garnishes \$75 for 10 portions

- Smoked Salmon/Lox, Bluefish Pate, Whitefish Salad
- Tomatoes, Onions, Capers, Pickles, Lettuce

Lobster Mac N Cheese \$100 for 10, 6oz portions

Clam Chowder and Lobster Bisque \$64 for 8, 8oz portions

Gluten Free/Pork Free Chowder \$70 for 8, 8oz portions

Lobster Rolls and Lobster Sliders MKT Price

(minimum 6ea)

CATERING DETAILS

Additional Fees (adjusted according to menu size, number of guests and duration of event):

Labor (set-up, service, breakdown)

\$20/person/hour

Sales/Meal Tax 7%

Auto Gratuity 18%

Admin Fee 3%

Please note that to confirm events in our calendar a 50% deposit (not exceeding the \$1500 minimum) is required. The remaining balance is due 5 business days prior to the scheduled event.

CONTACT: Jason Tucker: eat@bluefinrawbar.com

HOTBOX

SOUTH SHORE BAR PIZZA

Our bar pies are 10 inches in size.

CLASSIC: house tomato sauce with mozz and cheddar cheese

RONI: house tomato sauce, mozz and cheddar cheese, pepperoni

ONION & MUSHROOM: house tomato sauce, mozz and cheddar cheese, sliced onion and mushrooms

WHITE: gochujang roasted local delicata squash, truffled ricotta, sharp cheddar and mozz, baby arugula

PICKLE: house tomato sauce, mozz and cheddar cheese, dill pickles and hots

BUFFALO CHICKEN: fresh chicken, buffalo sauce, mozz and cheddar cheese, ranch and scallions

VEGAN: confit cherry tomatoes, evoo, herbed cashew ricotta, pickled pepper, vegan parmesan

BRUNCH #1: bacon and black pepper gravy, two over-easy eggs

DIPPING SAUCE: South Shore secret dipping sauce, ranch, or blue cheese

NORTH SHORE ROAST BEEF

We use 100% Angus beef for our roast beef sandwiches.

JUNIOR BEEF: served "three way": BBQ sauce, mayo and American cheese on a griddled seeded roll

SUPER BEEF: served "three way": BBQ sauce, mayo and American cheese on a griddled seeded roll

We're proud to serve cage-free and hormone-free eggs locally sourced from Baffoni's vegetarian-fed poultry farm.

CONTACT: kerry@mabrand.com

EAST FRUITS

Small: 15-25 Servings Large: 25-50 servings X-Large: 50-100 Servings

STARTERS

Ackee & Saltish Cups.... SM \$70 | MED \$150 | LG \$350

Saltish Fritters SM.... \$65 | MED \$130 | LG \$300

MEAT

Jerk Chicken... SM \$160 | MED \$250 | LG \$450

Jerk Wings... SM \$150 | MED \$280 | LG \$460

Fried Wings... SM \$140 | MED \$250 | LG \$420

Fried Chicken... SM \$140 | MED \$220 | LG \$400

Barbecue Chicken... SM \$140 | MED \$220 | LG \$410

Oxtail... SM \$250 | MED \$450 | LG \$550

Curried Goat... SM \$220 | MED \$400 | LG \$600

Chicken in Sauce (Haitan)... SM \$150 | MED \$300 | LG \$450

Legumes (\$100 extra W/ Beef)... SM \$200 | MED \$300 | LG \$500

SIDES

Rice & Peas... SM \$120 | MED \$200 | LG \$350

DjonDjon (Haitan Black Rice)... SM \$250 | MED \$350 | LG \$450

White Rice... SM \$100 | MED \$180 | LG \$200

Festval... SM \$80 | MED \$160 | LG \$200

Fried Sweet Plantains... SM \$70 | MED \$140 | LG \$220

Fried Plantains... SM \$90 | MED \$170 | LG \$250

Macaroni & Cheese... SM \$120 | MED \$190 | LG \$350

SEAFOOD

Coconut Curried Shrimp... SM \$160 | MED \$280 | LG \$450

Sweet & Spicy Shrimp... SM \$120 | MED \$200 | LG \$400

Jerk Salmon... SM \$200 | MED \$360 | LG \$500

Fish (Haitan Poisson Gro Sel)... SM \$300 | MED \$500 | LG \$700

SALADS

Coleslaw... SM \$80 | MED \$150 | LG \$300

Steam Vegetables... SM \$90 | MED \$170 | LG \$300

VEGETARIAN OPTIONS

Coconut Curried Chickpea... SM \$100 | MED \$200 | LG \$400

Vegetable Pasta... SM \$140 | MED \$280 | LG \$460

NATURAL JUICES

Tropixx... SM \$140 | MED \$250 | LG \$400

Island Roots... SM \$140 | MED \$250 | LG \$400

SERVICES

Full Service: Set up, serving and breakdown \$500

Partial Service: Set up and breakdown \$350

Food Drop Off \$100

EAST FRUITS menu contined on next page

EAST FRUITS

SERVICES

- Full Service: Set up, serving and breakdown \$500
- Partial Service: Set up and breakdown \$350
- Food Drop Off \$100

Term and Conditions

A 50% deposit is due upon your acceptance to secure your event date. Payments can be made using our invoice payment link, cash, or Paypal. All payments are non-refundable and non-transferable. All sales are final.

Please inform us if anyone in your party has any allergies.
Thank you for your business!
EFS Team

CONTACT:

Michael P & Maggie LG

Phone: 774-623- 6546

eastfruitssmoothies@gmail.com

CAROLICIOUS APPETIZERS

Tequenos | \$3
Tuna Tartar | \$5
Garlic Butter Mushroom | \$3
Salmon Tartar | \$5
Prosciutto, Manchego & Olive | \$4
Smoked Salmon Canape | \$4
Ceviche | \$5
Roast Beef With Guacamole | \$4
Zucchini Carpaccio | \$4
Chicken Filet Mignon | \$4
Beef Filet Mignon | \$5
Mango Ceviche | \$4
Mini Arepas | \$4
Mini Bowl | \$9
Charcuterie Board | \$15 per person

CONTACT US:
carolicious424@gmail.com

YUM,
YUM,
YUM.

CONTACT

Events Director, Zola Coleman
at zola@bowmarketsomerville.com