



Kate's  Table
CATERING & EVENTS
EST. 2010

Bespoke Catering

**BEST OF
BOSTON
2019**
AWARDED BY BOSTON MAGAZINE

Grazing Boards

Charcuterie + Fromage

5-yr farmhouse aged gouda, bouche du chevre, 2-yr aged grafton cheddar, manchego and la tur triple creme cheeses, membrillo, prosciutto di parma, dry-cured salami, gourmet olives with lemon peel + herbs, apricots, fresh grapes & berries, artisanal nuts, local farm honey, small-batch crackers, sweet olive oil tortas & cheese straws

Crudité

roasted & chilled broccoli, cauliflower & baby carrots, fresh english cucumber, celery, haricots vert + baby peppers. accompanied by your choice of two house made dips: tzatziki w lemon hummus w roasted red pepper whipped feta w middle eastern spiced carrot hummus w warm artichoke + gruyere w buffalo chicken dip w eggplant caponata w guacamole

Mediterranean

house made roasted red pepper whipped feta, eggplant caponata + middle eastern spiced carrot hummus. duck confit rillette, house pickled vegetables, fig jam, goat cheese stuffed peppadews, smoked almonds, artisanal oils + local sea salts, house made pita chips, sweet olive oil tortas + french ficelle

Burrata Board

port wine glazed strawberries, grilled peaches, arugula pesto, pistachios, watercress + grilled sourdough



Specialty Stations

Raw Bar

curated local + specialty oysters and shrimp cocktail accompanied by our own champagne mignonette + cocktail sauce, fresh horseradish, lemon + mini tabasco bottles. lobster tails, blue crab cocktail, king crab legs, cherrystones, oyster shooters, moët champagne sippers + more can be added upon request. *for smaller gatherings our roaming oyster bar can circulate amongst guests from our wooden hawker tray.

Crudo Bar

tuna tataki: seared, pepper-crusting tuna with sweet soy, wasabi, ginger
 salmon crudo: orange segments, pomegranate, serrano, micro basil, cucumber, evoo
 tuna ceviche: coconut milk, lime, cilantro, jalapeno

Passed Hors d'oeuvres

Vegetarian

Kale Taco, pickled black radish, jalapeno, avocado crema, lime, flour tortilla
Crispy Chickpea Fries, spiced tomato jam *vegan*
Jerusalem Artichoke Fritters, meyer lemon aioli
Fresh Pea Crostini, lemon oil, pea shoots, parmesan
Grilled Zucchini Roulades filled with herbed goat cheese
Heirloom Tomato, burrata, torn basil, balsamic on crostini
Ricotta + Cherry Points: our own ricotta cheese, summer cherry salsa, grilled sourdough points
Petit Baked Brie, brown sugar, frangelico, puff pastry
Foraged Pizzetta: crispy wild mushrooms, burrata, arugula + pistachio pesto, pickled red onions, balsamic glaze
Potato Cup with taleggio cheese
Deviled Quail Eggs: wasabi; roasted red pepper + classic
Watermelon, feta + mint skewers
BBQ Carrot Tacos: black beans, avocado, purple cabbage, flour tortilla *vegan*
Kate's Famous Pizzetta: fontina, kalamata olive, caramelized onion, baby arugula, lemon, parmesan
Port-soaked Figs, puff pastry & farm honey (seasonal)
Fresh Figs, goat cheese + pistachios (seasonal)
Vegetable Shao Mai, tangy asian mustard
Classic Gougeres
Robiola, Fig + Escarole Panini Bites
Bosc Pear, Cranberry + Blue Cheese Puff
Roasted Seckel Pears, local honey, gorgonzola, pecans
Fresh Vegetable Summer Rolls, thai peanut-coconut sauce *vegan*
Crispy Potato Pancake + Apple Chutney
Mushroom Duxelle, white wine, buttered round
Crespelli: mini chive crepe, shaved asparagus, fontina
Micro Mushroom Slider: comte + shallot mustard



Cocktail Parties



Poultry

Nashville Hot Chicken Sliders: housemade pickle, aioli, sweet potato bun
Chicken Polpetti, pecorino cream
Chicken & Waffles: belgian waffle bite, southern fried chicken, bacon crumble, maple glaze
"Little Bite of Summer": lime & cilantro marinated chicken, cilantro, avocado crema
Chicken + Ginger Shao Mai, nuoc cham dipping sauce
Citrus Chicken Quesadillas, pickled red onion, lime, cilantro, smoked gouda, flour tortilla
Chicken Satay, thai peanut-coconut sauce
Asian Chicken Meatball, soy aioli
Chicken Parmesan Pop: crispy chicken parmesan pop, served on a clear stick
Duck Confit, tomato jam, pickled red onion, crostini
Glazed Duck, grappa cherries, polenta cake
Smoked Duck Quesadillas, smoke gouda, pickled red onions, chipotle aioli,
Chipotle Braised Duck, red onion marmalade, crispy tortilla
Peking Duck Bao Bun: scallion + carrot

Beef + Lamb

Petit Steak Frites: roasted tenderloin, crispy steak fry, bearnaise

Beef Shortrib Empanada, horseradish crema

Grilled Flank Steak, arugula pesto, parmesan reggiano, griddled focaccia

Micro Sliders: housemade sweet potato buns, ground in-house beef, blue cheese, bacon, steak sauce aioli

Tenderloin Focaccia: garlic + herb beef tenderloin, horseradish aioli, baby arugula, parmesan, grilled focaccia

Flank Steak Tacos: grilled flank steak, chimichurri, salsa, avocado crema, lime, soft flour tortilla

Lamb & Mint Pesto Lollipops: roasted petit lamb chops, fresh mint, garlic, mint pesto

Bourbon Pulled Brisket Slider, peach chutney, sweet potato bun

Lamb Meatball, spiced tomato sauce, mint + feta

Sweet + Sticky Cocktail Meatballs



Pork

Pulled Pork, homemade pickles, bbq sauce, petit housemade sweet potato buns

Mini Cubanitos + Mojito Sippers: citrus mojo roasted pork shoulder, ham, swiss, dijon, housemade pickles on hot-pressed medianoche. served with a mini mojito sipper in Bacardi nip bottle

Crocque Monsieur: griddled ham + gruyere, béchamel, dijon

Baked Potato Pizzetta: mozzarella, cheddar, red bliss potato, bacon, chive crema

Petit Arancini: ham + pea or ham + cheese or mozzarella + marinara

Sweet Potato + Smokey Sausage Skewer, rum + pineapple glaze

Grown-Up Pigs in a Blanket: niman ranch bourbon pork sausage, cheddar, puff pastry, grainy honey mustard

Kate's Spanish Dates: medjool dates, manchego cheese, green chili, wrapped in crispy prosciutto

Sausage + Brioche Stuffed Mushrooms

Steamed Pork Dumpling: soy-chili sauce

Fish

Spicy Tuna Ceviche Cone: black sesame cone, tuna, citrus, yuzu cream, wasabi puff

Lobster + Corn Fritter, basil aioli

Soy Cured Salmon, Asian pear, crème fraiche

Black Pepper Shrimp, dehydrated pineapple

Classic Crab Cake: crispy lump crabcake, The Club Car's mustard sauce

Micro Lobster Roll: maine lobster, celery, lemon, touch of mayo or warm butter-poached lobster roll

Crispy Fried Duxbury Oyster, preserved lemon aioli, parsley oil, served on the half shell

Mini Baja Fish Tacos + Micro Margaritas: mini flour tortillas, oven roasted cod, Kate's cole slaw, avocado crema + a citrusy margarita sipper in custom patron nips, striped paper straw

Seared Ahi Tuna Taco: pineapple-mango salsa, avocado crema, pickled radish, cilantro, corn tortilla

Potato Pancake + Smoked Salmon: petit potato pancake, smoked salmon, chive crema, caviar

Tuna Ceviche, coconut milk, lime, jalapeno, cilantro, served in our twist cups

Fried Clams: battered little-bellied clams in a paper cone with tartar sauce

Kate's Clam Casino: littleneck clams, crispy pancetta stuffing, fresh lemon

Scallop Ceviche, lime, orange, cilantro, chili, served in a scallop shell

Pan-seared Scallop, lemon aioli, bacon crumble

Grilled Asian Shrimp, sweet chili sauce

Bluefish Pate, cornichon, crostini



Small Composed Plates

Slow braised beef short ribs, parsnip puree, roasted baby vegetables

Tuna Nicoise, seared tuna, petit fingerling potatoes, hard-boiled quail eggs, nicoise olivada, haricots vert

Handmade sweet potato gnocchi: brown butter, crispy sage + shaved parmesan

Steak Frites: seared + sliced tenderloin, crispy handcut steak fries, bearnaise sauce

Petit Chicken Pot Pie, served in a mini mason jar

Seared Sea Scallop, sweet parsnip puree, bacon lardon

Nantucket Crabcake, mustard-butter sauce

Fish n Chips, crispy fried cod + hand cut fries served in a paper cone with tartar sauce

Truffled mac + cheese, buttery-crumb topping served in a mini Asian take out box with birch fork

Lemon fusilli, baby arugula, cherry tomato, parmesan

Handmade Ricotta Gnocchi: asparagus, english peas, wild mushrooms

Dan Dan Noodles, sugar snap peas, red pepper, carrot, peanut sauce

Passed Petit Sweets

Warm Ricotta Beignets, cardamom sugar

Mini Cotton Candy on paper straws

Gin + Tonic Gelee: clear squares with lime zest + citric acid for a fizzing palate

Root Beer Floats in a glass mini milk jar with homemade vanilla ice cream

Petit Key Lime Pie: homemade graham cracker crust, chantilly

Fresh Berries, lemon curd, chantilly in a mini glass jar

Vanilla Bean Panna Cotta + Balsamic Strawberries

Warm apple cider doughnut bites, cinnamon + sugar

S'mores: handcut marshmallow dipped in chocolate on a bed of graham cracker crumbs

Warm bread pudding, caramel sauce, vanilla bean whipped cream

Lemon tartlets, fresh raspberry

Kate's mini carrot cake cupcakes, cream cheese frosting

Chocolate ganache baby cakes

Warm mini apple crisp, homemade vanilla bean ice cream

Micro Cones: homemade ice cream or sorbets (choose your favorite flavor), mini sugar cones

Peppermint fudge brownie bites

Chewy ginger molasses cookies

Coconut Macaroons dipped in bittersweet chocolate

Authentic Churros, melted chocolate + salted caramel sauces

Cocktail Parties

Passed Soup Shots

Spring Pea Soup: lemon-labne drizzle

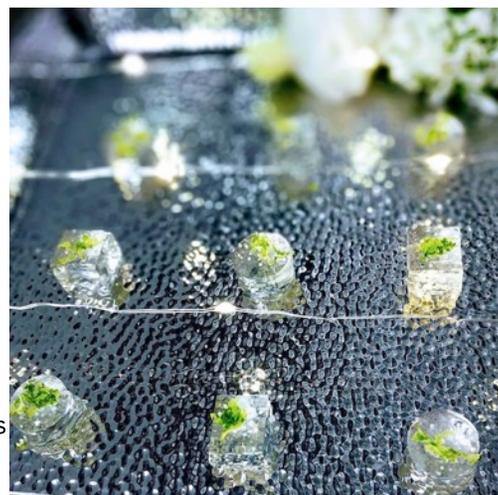
Summer Gazpacho, grilled cheese point

Butternut squash soup, apple cider crema

Tomato soup, grilled cheese points

Carrot ginger soup, cardamom cream

Pumpkin soup, lemongrass, coconut, spiced pepitas



Bow Chicka Wow Wow

Warm + fluffy cloud-like bao buns offered with crispy pork belly or Korean olean bbq short ribs accompanied by lightly pickled cucumber, shredded carrots, cilantro, scallions, cabbage slaw, thai chili + a variety of sauce such as hoisin, lime, sriracha crema

Beach Picnic

Woven baskets filled with grilled chicken sliders made with chipotle aioli, smashed avocado, smoked gouda + bibb lettuce + tenderloin sandwiches on baguette with grilled red onions, lemony arugula, horseradish aioli + shaved parmesan. Sweet chili shrimp skewers. Paper boxes filled with dan dan noodles tossed with julienned vegetables, cilantro, thai basil + peanut sauce. Paper boxes filled with lemon fusilli pasta. Glass weck jars featuring our chopped Greek salad; a compressed watermelon, feta + mint salad; and prosciutto wrapped melon slices.

Coastal Taco Station

Crispy corn tortilla shells, warm soft flour tortillas + lettuce cups to be filled with your choice of grilled marinated flank steak; cilantro-lime chicken; cauliflower al pastor. Accompanied by a display of blackened onions, pickled jalapenos, jicama slaw, grilled corn, grilled pineapple, black beans, shredded Monterey jack cheese, crumbled cotija cheese, chimichurri, avocado crema, guacamole, tomato + corn salsa, mango salsa, chipotle sour cream, fresh lime, cilantro.

Comfort Foods

Warm tomato soup shots with a grilled cheese point / individual chicken pot pies with peas, pearl onions + biscuit croutons served in mini weck jars / truffled mac + cheese

Design Your Own Poke Bowl

An abundant display of bright, colorful + fresh ingredients to create the perfect poke bowl: start with traditional sticky sushi rice or tri-colored quinoa. Four main protein options include raw ahi tuna; chili-lime shrimp; cilantro-lime chicken + compressed watermelon cubes. Accompaniments include: diced mango, avocado, edamame, pickled carrots, pickled jalapenos, roasted beets, crisp radish, fresh lime, black + white sesame seeds + bean sprouts – and of course, the amazing Hawaiian poke sauce

STATIONS

Falafel Station

Crispy, garlicky chickpea-fava fritters seasoned with parsley, cilantro + mint; warm pita bread, creamy housemade hummus + tzatziki, eggplants, flash-pickled cabbage, shredded lettuce, diced tomato, Israeli pickled, hot pepper relish

Flatbread Station

A trio of our signature crispy, thin-crust flatbreads

Kate's: fontina, caramelized onions, kalamata olives, lemon-dressed baby arugula + shaved parmesan.

Foraged: wild mushrooms, burrata, arugula + pistachio pesto, pickled red onions, boursin + balsamic.

Meatball: homemade meatballs, house-made ricotta + basil

Fried Chicken

Crispy cornmeal fried chicken wings + tenders served in metal fry baskets. Offered with ranch, bb1, honey mustard + ketchup.

Accompanied by a duo of Mac + Cheese offerings (classic + truffled) and paper cones filled with tater tots.

Hot Pressed Sammies

Trio of hot, butter-pressed petit sandwiches served in wooden boxes
Reuben: corned beef, sauerkraut, swiss + Russian dressing on marble rye. Rachel: turkey, cole slaw, swiss + russian dressing on cissel
Griddled Fig: fontina, fig jam + escarole on Tuscan pane.

Yum Yum Dim Sum

Handmade chicken + ginger dumplings + vegetable shao mai with Shaoxing dipping sauce served in mini steamer baskets.

Sticky Asian chicken meatballs; fresh vegetable summer rolls with peanut sauce + sweet chili sauce; thai beef salad with sesame seeds, matchstick carrots, cilantro in metal skillet. Miso chicken ramen with soft boiled quail eggs in a tangy miso broth. Vegetarian bahn mi filled with sesame carrot slaw, cabbage, soy-marinated tofu, pickled radish, jalapeno, miso-wasabi aioli on French baguette.

Plated

Plated Salads

- Grilled Spring Asparagus, poached organic farm egg, imported prosciutto, lemon vinaigrette
- Spinach Salad: baby spinach, roasted asparagus, crispy prosciutto, tomatoes, lemon-basil vinaigrette
- Sugar Snap Pea Salad: red onion, fresh mint, house-made ricotta, marcona almond vinaigrette
- Hearts of Palm: lambs lettuce, pink grapefruit, avocado, balsamic dressing
- Field Greens Salad: summer strawberries, field greens, chèvre, balsamic vinaigrette
- Baby Arugula: heirloom tomato, grilled red onion, shaved pecorino, lemony vinaigrette
- Roasted Heirloom Beets, bleu d' auvergne cheese, pralined pecans, mache, lemon vinaigrette
- Stacks Salad: beet, ricotta + goat cheese stacks, hazelnut vinaigrette
- Pesto Salad: english peas, basil pesto, baby spinach, toasted pine nuts
- Summer Tomato Salad: fresh + roasted summer tomatoes, burrata, basil, balsamic syrup
- Spanish Salad: romaine, purple cabbage, hearts of palm, tomato, avocado, red onion, shaved manchego cheese, aged sherry vinaigrette
- Fava Bean Salad: baby arugula, hulled fava beans, shaved parmesan, lemon vinaigrette
- Watermelon Salad: baby arugula, fresh watermelon, parmesan, lemon vinaigrette
- Summer Salad: mixed greens, strawberries, cranberries, goat cheese, tomato, english cucumbers, balsamic vinaigrette
- Summer Bibb Salad: watermelon, red onion, bibb lettuce, pickled shrimp, jalapeno vinaigrette
- Caesar Salad: romaine, housemade croutons, parmesan, oven-roasted cherry tomatoes, white anchovies, housemade caesar



Soup

- Spring gazpacho, avocado crema
- Strawberry Gazpacho, tomato water gelee, basil ice, stone crab
- Corn chowder, bacon, jalapeno crema
- Plum tomato & fennel soup, mini grilled cheese
- Chilled sweet pea soup, butter poached lobster
- Clam chowder, herbed crostini crackers

Plated Entrees

Seared Halibut, meyer lemon + picholine olivada, fennel + potato puree, braised fennel + spinach
Herb + garlic crusted beef tenderloin, red wine demi-glace, haricot verts, individual cauliflower gratin
Slow-braised beef short-ribs, parsnip puree, frizzled shallots, baby vegetables, oven roasted tomatoes
Cocoa + chili rubbed pork tenderloin, grilled summer plums, cheddar + jalapeno grits, succotash of fresh corn, edamame, tomato
NY Sirloin: seared + sliced, blue cheese butter, crispy smashed fingerling potatoes, seasonal vegetables
Seared tuna, sliced, smashed new potatoes + capers, hard boiled farm egg, lemon arugula
Crispy pan seared statler chicken, black peppercorn spaetzle, roasted heirloom carrots
Grilled Rainbow Trout, bunches of fresh herbs, lemon, edible flowers from Chef Tina's garden, fried capers + romesco over white bulgur with wild mushrooms
Statler chicken breast, madeira-fig sauce served over creamy, parsnip puree accompanied by rainbow carrots, asparagus, cippolini onions, brussels sprouts leaves, jerusalem artichoke leaves + black garlic puree
Black Truffle Chicken, organic statler chicken breast rubbed with black truffle butter + roasted until crispy. served with a mélange of roasted vegetables
Nantucket Bay Scallops (seasonally available, otherwise sea scallops): celeriac puree, Romanesco, watermelon radish, brussels sprouts leaves, black garlic puree
Vegetarian Timbale: butternut squash puree, grilled zucchini + squash, spinach, portobello mushrooms, roasted pepper served over quinoa, goat cheese + pesto
Spring Risotto: english peas, parmesan, asparagus, morel mushrooms, ramp pesto
Fall Risotto: roasted butternut squash, leeks, spinach, wild mushrooms, parmesan

Plated Desserts

Affogato + Warm Beignets
Chocolate Lava Cakes, homemade crème fraiche sorbet
Warm Strawberry Crumb Cake: homemade vanilla ice cream
Crème Brulee, crunchy sugar top
Cinnamon + Bourbon Panna Cotta
Pear Tart Tatin
Coffee + Cardamom Pot du Creme
Dark Chocolate Cremeux, crumbled chocolate, salted caramel
Sticky Toffee Pudding: winter citrus supremes, whipped crème fraiche
Fresh Berry Bundle with homemade lemon curd
Summer Strawberry Shortcakes
Lemon, Olive Oil + Thyme Cake with lemon glaze
Fresh Berry Crostata
Ricotta + Mascarpone Tart, balsamic strawberry + rhubarb compote
Warm Rum Raisin Bread Pudding: caramel + chantilly
French Press Coffee Service



sample dinner menu

Cocktail Hour

Basil Crusted Tenderloin seared tenderloin rolled in fresh basil + crispy panko topped with a pickled shallot jam, lemon aioli + pate choux puff

Polenta y Jamon jamon iberico, creamy camembert, aged sherry, diced spanish olives + orange supremes

Watermelon + Mint Skewers compressed watermelon, french feta, fresh mint + balsamic glaze

A little Bite of Summer lime + cilantro marinated chicken, avocado crema accompanied by a mini margarita sipper

Nantucket Crab Cakes fresh lump crab cake + our secret mustard-butter sauce inspired by The Club Car on Nantucket Island

A Mid-Summer Dinner

Peach + Arugula Salad baby arugula, fresh summer peaches, burrata, sliced almonds + our housemade balsamic vinaigrette

Entrée Choice

Grilled North Atlantic Halibut fresh herbs, grilled lemons, fried capers, romesco served over white bulgur + crispy wild mushrooms

Grilled Sirloin served over a warm mushroom, shallot + wilted greens salad. accompanied by salt-roasted potatoes + steamed haricots vert with a citrus salt

Summer Timbale layers of roasted summer vegetables over red + white quinoa + a fire-roasted tomato sauce. topped with our housemade creamy ricotta + lemon zest

Coffee + Dessert

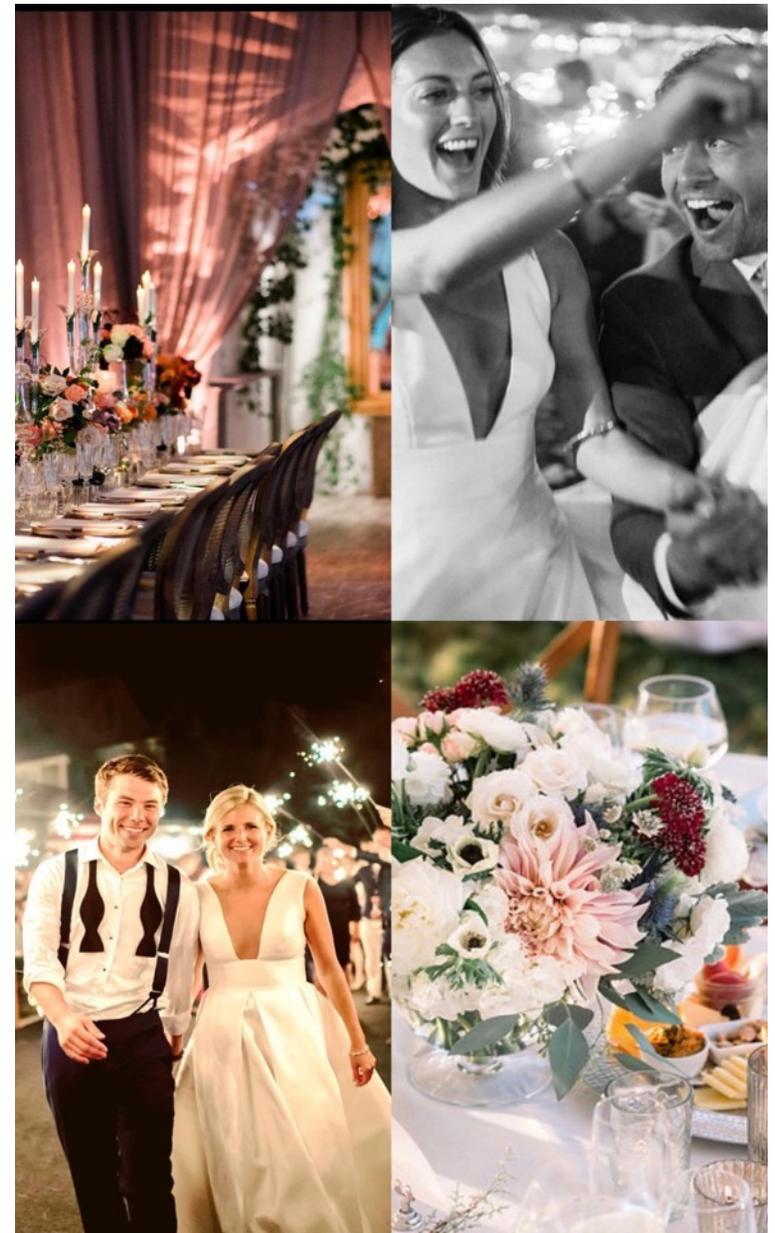
French Press Coffee Service

Vanilla Bean panna cotta + balsamic-macerated strawberries

Homemade Mint Chip Ice Cream served in itty-bitty sugar cones

\$118 per person

staffing, rentals, tax, optional gratuity not included





sample perpetual cocktail party menu

Passed Hors d'oeuvres

Cubanos + Mojitos citrus mojo marinated pork shoulder, cured ham, swiss, dijon, housemade pickles on butter-pressed medianoche served alongside mini mojitos sippers

Crispy Chickpea Fries served with a smoky tomato jam for dipping
gluten-free + vegan

Petit Ahi Tuna Tacos seared ahi tuna, pickled red onions, mango salsa + wasabi aioli in a flour tortilla

Micro Cheeseburger Sliders ground in-house beef, aged cheddar, special sauce served on bite-sized, housemade sweet potato buns

Nantucket Crab Cakes fresh lump crab cake + our secret mustard-butter sauce inspired by The Club Car on Nantucket Island

Passed Small Composed Plates

Petit Steak Frites roasted + sliced beef tenderloin, crispy hand-cut fries, bearnaise sauce

Tuna Nicoise seared, peppered blue fin tuna, petit fingerling potato, hard-boiled quail egg, haricots vert, niçoise olivada + vinaigrette

Passed Petit Sweets

Sparkling Gin + Tonic Gelee clear squares of gin + tonic jello topped with fresh lime zest + citric acid which provides the lip-puckering fizzing sensation

Warm Ricotta Beignet Bites warm + airy ricotta beignets tossed in a cardamom sugar

Mini Cotton Candy petit puffs of organic spun cotton candy atop shimmering paper straws

\$95 per person

staffing, rentals, tax, optional gratuity not included

about Kate's Table

Full Bar Service

with exquisite, custom craft cocktail creations

Event Space Design + Rental Orders

We can manage all of your furniture + service-ware rentals

Vendor Relations

we're always happy to share our favorite event professionals

Warm + Professional Service

our waitstaff, bartenders and event managers are truly the best in the business

Start to Finish

we will be there with you every step of the way, from the first call to last call

Best of Boston

Boston Magazine named Kate's Table Best Caterer in 2019

Custom Custom Custom

don't even say 'package'— we will work with you to curate a truly personal menu + experience that your guests will rave about for years to come

True Farm to Table

we source as much seasonal organic produce from local farms such as holly hill farm and mcguires mushrooms and we partner with black earth compost

Contact

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