

Good Morning

KIL	<u>chen</u>		each	½ doze	n Full
	Egg Sandwich	Black Forest Ham, Egg, Cheese	6.75	40	80
	Egg Sandwich	Mushroom, Egg, Cheese (V)	6.75	40	80
	Fresh Cut Fruit Bowl	Seasonal fresh fruit (V GF)	5.75	39	78
	Yogurt Parfait	Fresh berries (V GF optional)	6.75	34	68
	Quiche	Black Forest Ham and Gouda	6.75	40	40
	Quiche	Roasted Vegetable with Goat Cheese (V)	4.75	40	40
	Bagel & Cream Cheese	(V)	9.00	28	56
	Bagel & Lox			54	108
	Smoked Salmon Platter	Smoked Salmon, bagel, cream cheese, capers, red onion, cucumber (V)	11.75 / persor	70	140
<u>Bakery</u>			each	½ doze	n Full
	Pastries	Baked by Seven Star Bakery: Almond Croissant, Butter Croissant, Chocolate	6.25	<i>37</i>	<i>75</i>
		Croissant, Butter Croissant, Criocolate Croisant, Cheese Twist, Pecan Sticky Buns, Danish, Muffins, Scones, & More			
	Cookie Plates	Croisant, Cheese Twist, Pecan Sticky		27	54
<u>Be</u> ı	Cookie Plates Verages	Croisant, Cheese Twist, Pecan Sticky Buns, Danish, Muffins, Scones, & More	each	27	54
<u>Be</u> ı		Croisant, Cheese Twist, Pecan Sticky Buns, Danish, Muffins, Scones, & More	each 32	27	54
<u>Bei</u>	verages .	Croisant, Cheese Twist, Pecan Sticky Buns, Danish, Muffins, Scones, & More Baked in store at Sip		27	54
<u>Be</u> ı	verages Box of Joe	Croisant, Cheese Twist, Pecan Sticky Buns, Danish, Muffins, Scones, & More Baked in store at Sip Hot or Iced Regular & Decaf serve 8 - 10	32	27	54



Hors D'ouevres

Charcuterie Boards	Selections of Italian and German meats and cheeses imported weekly. Served with the Kitchen's selection of gourmet olives, cornichons, grilled artichoke hearts, fruit & olive bread (GF optional)		½ dozen 15 / guest
Cheese Board	Selections of Italian and German cheeses imported weekly. Served with the Kitchen's selection of gourmet olives, cornichons, grilled artichoke hearts, fruit & olive bread (V GF optional)		15 / guest
Mediterranean Plate	Hummus, grape leaves, olives, cumin chickpeas, grilled eggplant (V GF)	10.50 / guest	
Bavarian Pretzels	Hand made Bavarian Pretzels accompanied with German Mustard and Obatza (a german cheese spread) (V)	7.25 each	
Olive Bowl	Imported from Italy (V/GF)	28 / bowl	
Vegetable Crudite	Fresh cut vegetables, roasted cauliflower, housemade avocado spread, olives, served on a crostini (V GF)	9.75 / guest	
Grilled Pear & Brie	Served on a crostini, topped with honey	½ dozen 17	full dozen 33
	and rosemary (V)		
Roasted Apple & Brie	Served on crostini, topped with honey and rosemary (V)	17	33
Smoked Salmon Mousse	Served on sliced cucumber with fresh dill (GF)	25	49



Hors D'ouevres

		½ dozen	full dozen
Stuffed Mushrooms	Baby portabello's baked with parmigiano cheese & spices (V/GF)	17	33
Caprese Skewers	Mozzarella, cherry tomatoes & fresh basil (V/GF)	22	44
Meatballs in Barbeque Sauce	Handmade with onions and savory spices. We recommend two per serving.	18	36
Tarragon Chicken on Crostini	A refreshing chicken salad with lemon juice, celery, cranberry & fresh tarragon	35	70
Chicken Skewers	Our inhouse roasted chicken with BBQ dipping sauce (GF)	21	42
Beef Sliders	Handmade & served on brioche with lettuce, sliced tomato, gouda cheese	28	56
Portabello Mushroom Sliders	Balsamic marinated portabello mushrooms, served on brioche with lettuce and avacado (V)	28	56
Chicken & Avocado Crostini	House roasted chicken & avocado, served on a crostini (V)	26	52
Prosciutto & Melon	An excellent wine & beer pairing	22	44
Prosciutto Wrapped Asparagus	Aspargus & prosciutto (GF)	17	33
Shrimp Cocktail	Jumbo shrimp served with a classic New England cocktail sauce (GF)	21	42



Hors D'ouevres

		½ dozen	full dozei
Chickpea & Avacado Crostini	Chicpea, cumin, avacado, served on a crostini (GF)	26	52
Heirloom Tomato & Mozzarella	Imported mozzarella, ripe heirloom tomatos, olive oil, Seasonal dish (GF)	22	44
Fruit Skewers	Fresh fruit (V/GF)	22	44
Crudite Spread on Crostini	Sour cream, cream cheese, fresh dill, lemon juice, served on a crostini (V)	20	39
Avocado Toast	Avocado, roasted tomato, feta, cilantro, balsamic glaze served on a toasted round (V)	17	33



Sandwiches & Salads

Sandwich Platters

13.50 / Sandwich

Roasted Chicken

House Roasted Chicken, Avocado, Tomato Provolone on Country Bread

Smoked Turkey

Roasted Onion, Basil, Aioli Lettuce on Sourdough

Avocado Toast

Roasted Tomato, Feta, Cilantro Balsamic Glaze (V)

Chickpea Sandwich

Chicpea, Jicama, Green Apple, Cumin Drizzled with a Lime & Mint Vinaigrette (\vee)

Hummus Wrap

Spinach, Roasted Peppers, Onions, Olives Cucumber, Artichokes, Balsamic Dressing (V)

Prosciutto & Bufala Mozzarella

Our Mozzeralla is made and shipped weekly from Italy aged Prosciutto, Fresh Basil & Vine Tomato on Durum

Bufala Mozzarella

Our Mozzeralla is made and shipped weekly from Italy with Fresh Basil & Vine Ripe Tomato on Durum Bread (V)

Tarragon Chicken

House Roasted Chicken, Fresh Taragon, Dried Cranberries, Celery and Mayonnaise on Sourdough

Black Forest Ham & Gouda

Imported from Germany: Black Forest Ham & Gouda Lettuce, Pickle, Mustard on Country Bread

Italian

Imported from Italy: Mortadella, Salami, Capicolla, Provolone, Banana Peppers on Durum Bread

Mediterranean Tuna

Olives, Capers, Artichoke Red Pepper, Onion on Country Bread

Salad Bowls

Top your salad: Chicken 3.50 | Tuna 3 | Mozzarella 5 | Halloumi 4 | Prosciutto 3.50

Greek Salad

Mixed Greens, Feta, Artichoke, Cucumber, Olives (V, GF) 9.25/ person

Halloumi Salad

Halloumi Cheese, Chicpea, Jicama, Apple, Cumin, Lime & Mint Vinaigrette (V, GF) 12.50 / person

Spinach Salad

Served with Honey Roasted Walnuts, Goat Cheese Bacon, in a Balsamic Dressing (V, GF optional)

9.25 / person

Antipasto

Mortadella, Soprasetta, Prosciutto,
Cerignola Olives, Grilled Artichoke Hearts, Provolone

12.50 / person

Drinks

Spindrift Seltzer: Grapefruit, Orange-mango, Blackberry
Box Spring Water | Pellegrino Sparling
Mexican Coke | Diet Coke | Kambucha

(617) 338-3080 | Catering@SIPBOSTON.com



THE BOXED LUNCH

Served with a Sandwich or Salad, Chips, Drink, & Cookie 22.50



Roasted Chicken

House Roasted Chicken, Avocado, Tomato Provolone on Country Bread

Smoked Turkey

Roasted Onion, Basil, Aioli Lettuce on Sourdough

Avocado Toast

Roasted Tomato, Feta, Cilantro Balsamic Glaze (V)

Chickpea Sandwich

Chicpea, Jicama, Green Apple, Cumin Drizzled with a Lime & Mint Vinaigrette (V)

Hummus Wrap

Spinach, Roasted Peppers, Onions, Olives Cucumber, Artichokes, Balsamic Dressing

Prosciutto & Bufala Mozzarella

Our Mozzeralla is made and shipped weekly from Italy Aged Prosciutto, Fresh Basil & Vine Ripe Tomato on Durum

Bufala Mozzarella

Our Mozzeralla is made and shipped weekly from Italy with Fresh Basil and Vine Tomato on Durum Bread (V)

Tarragon Chicken

House Roasted Chicken, Fresh Taragon, Dried Cranberries, Celery and Mayonnaise on Sourdough

Black Forest Ham & Gouda

Imported from Germany: Black Forest Ham & Gouda Lettuce, Pickle, Mustard on Country Bread

Italian

Imported from Italy: Mortadella, Salami, Capicolla, Provolone, Banana Peppers on Durum Bread

Mediterranean Tuna

Olives, Capers, Artichoke Red Pepper, Onion on Country Bread

Top your salad: Chicken 3.50 | Tuna 3 | Mozzarella 5 | Holloumi 4 | Prosciutto 3.50

Greek Salad

Mixed Greens, Feta,
Artichoke, Cucumber, Olives (V/GF)

Halloumi Salad

Halloumi Cheese, Chicpea, Jicama, Apple, Cumin, Lime & Mint Vinaigrette (V/GF)

Spinach Salad

Served with Honey Roasted Walnuts, Goat Cheese Bacon, in a Balsamic Dressing (V/GF optional)

Antipasto

Mortadella, Soprasetta, Prosciutto, Cerignola Olives, Grilled Artichoke Hearts, Provolone



Spindrift Seltzer: Grapefruit, Orange-mango, Blackberry
Box Spring Water | Pellegrino Sparling
Mexican Coke | Diet Coke | Kambucha

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P.O. Square | Boston

Sandwiches & Salads

All sandwiches include potato chips

Roasted Chicken

House Roasted Chicken, Avocado, Tomato
Provolone on Country Bread
12.25

Smoked Turkey

Roasted Onion, Basil, Aioli Lettuce on Sourdough 10.75

Avocado Toast

Roasted Tomato, Feta, Cilantro Balsamic Glaze (V) 11.50

Chickpea Sandwich

Chicpea, Jicama, Green Apple, Cumin Drizzled with a Lime & Mint Vinaigrette (\lor) 11.50

Hummus Wrap

Spinach, Roasted Peppers, Onions, Olives Cucumber, Artichokes, Balsamic Dressing (V) 10.25

Mediterranean Tuna

Olives, Capers, Artichoke Red Pepper, Onion on Country Bread 10.50

Prosciutto & Bufala Mozzarella

Our Mozzeralla is made and shipped weekly from Italy aged Prosciutto, Fresh Basil & Vine Tomato on Durum 13.95

Bufala Mozzarella

Our Mozzeralla is made and shipped weekly from Italy with Fresh Basil & Vine Ripe Tomato on Durum Bread (V)12.25

Tarragon Chicken

House Roasted Chicken, Fresh Taragon, Dried Cranberries, Celery and Mayonnaise on Sourdough 12.25

Black Forest Ham & Gouda

Imported from Germany: Black Forest Ham & Gouda Lettuce, Pickle, Mustard on Country Bread 10.75

Italian

Imported from Italy: Mortadella, Salami,
Capicolla, Provolone, Banana Peppers on Durum Bread
13.95

Top your salad: Chicken 3.50 | Tuna 3 | Mozzarella 5 | Halloumi 4 | Prosciutto 3.50

Greek Salad

Mixed Greens, Feta, Artichoke, Cucumber, Olives (V, GF)

11.50

Halloumi Salad

Halloumi Cheese, Chicpea, Jicama, Apple, Cumin, Lime & Mint Vinaigrette (V, GF)

13.95

Spinach Salad

Served with Honey Roasted Walnuts, Goat Cheese Bacon, in a Balsamic Dressing (V, GF optional)

10.75

Antipasto

Mortadella, Soprasetta, Prosciutto, Cerignola Olives, Grilled Artichoke Hearts, Provolone

13.95

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