

Good Morning

Kit	chen			
11/6			each	½ dozen
	Egg Sandwich	Black Forest Ham, Egg, Cheese	5.50	33
	Egg Sandwich	Mushroom, Egg, Cheese (V)	5.50	33
	Fresh Cut Fruit Bowl	Seasonal fresh fruit (V GF)	5.50	33
	Yogurt Parfait	Fresh berries (V GF optional)	5.00	30
	Bagel & Cream Cheese	(V)	3.75	22
	Bagel & Lox	(V)	7.50	45
	Smoked Salmon Platter	Smoked Salmon, bagel, cream cheese, capers, red onion, cucumber (V)	9.75 / person	
Bakery each ½ do			½ dozen	
	Pastries	Baked by Seven Star Bakery: Almond Croissant, Butter Croissant, Chocolate Croisant, Cheese Twist, Pecan Sticky Buns, Danish, Muffins, Scones, & More	5.50	33
	Cookie Plates	Baked in store at SIIP	3.25	19
<u>Be</u>	<u>verages</u>		each	
	Box of Joe	Hot or Iced Regular & Decaf serve 8 - 10	28	
	Hot or Cold Apple Cider	Serves 8 - 10	42	
	Tea Service	Assorted Mem Teas	19	
	Fresh Squeezed Juice	Orange or Grapefruit	4	



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)		12 / 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)		12 / guest
Mediterranean Plate	Hummus, grape leaves, olives, cumin chickpeas, grilled eggplant (V/GF)		8.50 / guest
Bavarian Pretzels	Hand made Bavarian Pretzels accompanied with German Mustard and Obatza (a german cheese spread) (V)		6 each
Olive Bowl	Imported from Italy (V GF)		24 / bowl
Vegetable Crudite	Fresh cut vegetables, roasted cauliflower, housemade avocado spread, olives, served on a crostini (V/GF)	8.50 / guest	
		½ dozen	full dozen
Grilled Pear & Brie	Served on a crostini, topped with honey and rosemary (V)	17	33
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)	19	37



Hors D'ouevres

		½ dozen	full doze
Stuffed Mushrooms	Baby portabello's baked with parmigiano cheese & spices (V/GF)	17	33
Caprese Skewers	Mozzarella, cherry tomatoes & fresh basil (V/GF)	17	33
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	28	56
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)	22	44
Prosciutto & Melon	An excellent wine & beer pairing	17	33
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 dozen
Chickpea & Avacado Crostini	Chicpea, cumin, avacado, served on a crostini (GF)	21	42
Heirloom Tomato & Mozzarella	Imported mozzarella, ripe heirloom tomatos, olive oil, Seasonal dish (GF)	22	44
Fruit Skewers	Fresh fruit (V/GF)	17	33
Crudite Spread on Crostini	Sour cream, cream cheese, fresh dill, lemon juice, served on a crostini (V)	17	33
Avocado Toast	Avocado, roasted tomato, feta, cilantro, balsamic glaze served on a toasted round (V)	17	33



Sandwiches & Salads

Sandwich Platters

12 / 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 (V)

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) 8.50 / person

Halloumi Salad

Halloumi Cheese, Chicpea, Jicama, Apple, Cumin, Lime & Mint Vinaigrette (V, GF) 11 / person

Spinach Salad

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

8.50 / person

Antipasto

Mortadella, Soprasetta, Prosciutto,
Cerignola Olives, Grilled Artichoke Hearts, Provolone
11 / 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 19.50



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

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Bufala Mozzarella

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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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