



P.O. Square | Boston

Good Morning

Kitchen

		<i>each</i>	<i>½ dozen</i>
Egg Sandwich	<i>Black Forest Ham, Egg, Cheese</i>	5.50	33
Egg Sandwich	<i>Mushroom, Egg, Cheese (V)</i>	5.50	33
Fresh Cut Fruit Bowl	<i>Seasonal fresh fruit (V GF)</i>	5.50	33
Yogurt Parfait	<i>Fresh berries (V GF optional)</i>	5.00	30
Quiche	<i>Black Forest Ham and Gouda</i>	6.75	40
Quiche	<i>Roasted Vegetable with Goat Cheese (V)</i>	6.75	40
Bagel & Cream Cheese	<i>(V)</i>	3.75	22
Bagel & Lox		7.50	45
Smoked Salmon Platter	<i>Smoked Salmon, bagel, cream cheese, capers, red onion, cucumber (V)</i>	9.75 / person	

Bakery

		<i>each</i>	<i>½ dozen</i>
Pastries	<i>Baked by Seven Star Bakery: Almond Croissant, Butter Croissant, Chocolate Croissant, Cheese Twist, Pecan Sticky Buns, Danish, Muffins, Scones, & More</i>	5.50	33
Cookie Plates	<i>Baked in store at sip</i>	3.25	19

Beverages

		<i>each</i>
Box of Joe	<i>Hot or Iced Regular & Decaf serves 8</i>	28
Hot or Cold Apple Cider	<i>Serves 8 - 10</i>	42
Tea Service	<i>Assorted Mem Teas</i>	19
Fresh Squeezed Juice	<i>Orange or Grapefruit</i>	4



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Hors D'oeuvres

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



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Hors D'ouevres

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



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		½ dozen	full dozen
Chicpea & Avacado Crostini	<i>Chicpea, cumin, avacado, served on a crostini (GF)</i>	21	42
Heirloom Tomato & Mozzarella	<i>Imported mozzarella, ripe heirloom tomatos, olive oil, Seasonal dish (GF)</i>	22	44
Fruit Skewers	<i>Fresh fruit (V/GF)</i>	17	33
Crudite Spread on Crostini	<i>Sour cream, cream cheese, fresh dill, lemon juice, served on a crostini (V)</i>	17	33
Avacado Toast	<i>Avocado, roasted tomato, feta, cilantro, balsamic glaze served on a toasted round (V)</i>	17	33



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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)

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

Bufala Mozzarella

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

Tarragon Chicken

House Roasted Chicken, Fresh Tarragon, 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,
Capicola, 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 | Kombucha*

(617) 380-3080 | Catering@SIPBOSTON.com



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THE BOXED LUNCH

Served with a Sandwich or Salad, Chips, Drink, & Cookie 19.50

Circle a sandwich or Salad

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)

Chicpea Sandwich

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

Hummus Wrap

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

Greek Salad

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

Halloumi Salad

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

Circle a Drink

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

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Tarragon Chicken

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

Black Forest Ham & Gouda

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

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Capicola, Provolone, Banana Peppers on Durum Bread

Mediterranean Tuna

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

Spinach Salad

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

Antipasto

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