

## Hot Entrees

**HOMESTYLE LASAGNA:** choose from cheese, meat, turkey or vegetable, layered with herbed ricotta, marinara sauce and mozzarella cheese.

Half pan...\$35.00; Full pan...\$60.00

**ROASTED BONELESS PORK LOIN:** choice of apple-cornbread stuffing or plain, served with pan gravy. \$6.99/person

**PEPPER CRUSTED TENDERLOIN OF BEEF:** served with a port demi-glace and prepared to your specifications. Market Price

**BONELESS CHICKEN BREAST:** stuffed with your choice, including Black Forest ham and Emmenthaler Swiss, mushrooms and herbs, or black olive and roasted tomato. \$7.99/person

**HERB-CRUSTED CHICKEN BREAST:** boneless chicken breast sautéed with a crispy herbed-bread coating. \$7.99/person

**GRILLED KABOBS:** choose from marinated chicken, beef, or tofu skewered with onions, peppers, zucchini, and mushrooms. \$7.99/person

**OLD FASHIONED MEATLOAF:** choose from beef or turkey and served with mushroom gravy. \$5.99/person

**GRILLED ATLANTIC SALMON:** fresh salmon fillets grilled and topped with a choice of sauces: roasted red pepper, sour cream-dill, or tomato vinaigrette. \$8.99/person

**ROASTED HALF CHICKEN:** hand rubbed with fresh lemon, fresh herbs, sea salt and cracked pepper, then roasted to perfection. \$4.99/person

*\*Above requires a 6 person minimum, please.*

## Desserts

**COOKIES:** an assortment of freshly baked cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar, Double Chocolate and more. \$1.00 each

**BROWNIES:** rich, chewy brownies, available with or without nuts. \$1.50 each

**MINI PASTRIES:** fancy bite-size pastries available by the dozen: Cream Puffs, Swedish Almond Bars, Mini Fruit Tarts, Mini Eclairs, Chocolate Mousse Cups, or Chef's Assortment. \$16/dozen  
*Please allow 3-day notice.*

**INDIVIDUAL PASTRIES:** seasonal Fruit Tart, Eclair, Napoleon, Tiramisu, Cheesecake or ask about today's special dessert selection. \$3.99 each

ALL PRICES ARE SUBJECT TO CHANGE

We request 24 hours, although we will do our best to accommodate all orders.

Our chefs will gladly try and fill all special order requests. Just ask.



*"The Best Kept Secret in Cambridge"*

For Gift Baskets, please visit us on-line at [PembertonFarms.com](http://PembertonFarms.com).



**TEL 617 491-2244**

**FAX 617 491-0055**

### HOURS

**MONDAY-FRIDAY 8-8**

**SATURDAY 8-8; SUNDAY 8-7**

Plenty of FREE Parking

# CATERING MENU

2225 Massachusetts Avenue  
Cambridge, MA 02140  
*(Between Porter Square and Rte. 16)*

**TEL 617 491-2244**

**FAX 617 491-0055**

## Morning Starters

**ASSORTED MORNING PASTRIES:** includes freshly baked muffins, scones, and bagels served with sweet cream butter and cream cheese. \$2.00/person

**FRESH FRUIT SALAD:** bite-size seasonal and exotic fruit. \$2.75/person

**COFFEE AND TEA SERVICE:** three freshly brewed coffees: French Dark Roast, De-caf, and hot water. Served with assorted tea bags, milk, cream, sugar and sugar substitute. Also served with cups and stirrers. \$2.25/person

*\*Above requires a 6 person minimum, please.*

**YOGURT AND GRANOLA:** plain yogurt and crunchy granola, served with fresh berries. Platter feeds 8-10 people. (Note: may contain nuts.) \$18/platter

Small yogurts available in asst. flavors. \$1/each

## Salads

**GARDEN SALAD:** red and green leaf lettuce tossed with shredded carrots, sliced cucumber, and cherry tomatoes. Served with your choice of dressing – caesar, balsamic or blue cheese. \$1.75/person

**HARVEST SALAD:** fresh baby greens, boursin cheese, sliced granny smith apples and spiced pecans tossed with apple cider vinaigrette. \$3.95/person

**PEMBERTON SALAD:** fresh baby greens, New England chevre, roasted red peppers and our own garlic croutons tossed in a sun dried tomato vinaigrette. \$3.95/person

**SUMMER SALAD:** vineripe tomatoes, fresh mozzarella balls, fresh basil leaves topped with extra virgin olive oil and balsamic vinegar. \$3.95/person

**CAESAR SALAD:** Crisp Romaine lettuce, our own garlic croutons, and freshly shaved imported Parmesan tossed in a classic tangy Caesar dressing. \$3.50/person

**POTATO SALAD:** choices include classic or sour cream and dill. \$2.00/person

**Vegetables:** choices include grilled or roasted Italian vegetables, roasted autumn root, sesame asparagus and Greek-style green beans. Call for the day's selection. \$2.50/person

**Pasta/Rice Salad:** choices include pasta Primavera, wild mushroom ravioli, pad Thai, Mandarin wild rice. Call for the day's selection. \$2.50/person

**Potatoes:** Choices include twice baked, garlic and herb roasted, Cajun wedges, and balsamic roasted. \$2.50/person

*\*\*Add grilled chicken breast to any of the above for \$1.25 per person*

*\*\*\*Add 3 grilled shrimp to any of the above for \$2.95 per person*

## Deli Sandwiches

**Roast Beef   Roast Turkey   Smoked Turkey**  
**Black Forest Ham   Honey Maple Ham   Corned Beef**  
**Pastrami   Chicken Salad   Tuna Salad   Bologna**

**Genoa Salami** \$5.75 each

Prosciutto +50¢

Add Cheese +25¢

American, Imported Swiss Muenster, aged cheddar, provolone, pepperjack

Fresh Mozzarella, Chevre +50¢

Above prepared on your choice of freshly baked hand sliced breads; choose from; Scali, buckwheat walnut, sour dough, marble rye, Ciabatta roll, whole wheat, French baguette, or focaccia.

Focaccia +50¢

Add lettuce, tomato, onions, cucumbers, sprouts, roasted red peppers, pickles, and hot peppers at no additional charge.

## Specialty Sandwiches

**THE WELLINGTON** – Roast beef, boursin cheese, lettuce, and tomato with a tangy horseradish cream sauce on sour dough. \$6.25

**THE TROPIC** – Cob smoked turkey, fresh mango, caramelized onion marmalade, and red leaf lettuce on sour dough wheat bread. \$6.25

**THE TUSCAN** – Focaccia bread stuffed with fresh mozzarella, roasted red peppers, vine ripe tomatoes and fresh basil leaves drizzled with extra virgin olive oil, and balsamic vinegar. \$6.25

**THE BURGUNDY** – Black forest ham and imported Brie cheese with lettuce and French country mustard on a baguette. \$6.25

**THE MAYFLOWER** – Freshly roasted turkey breast, sage stuffing, cranberry relish, lettuce and Mayo on rustic white. \$6.25

**THE NORTHENDER** – Thinly sliced prosciutto, sopressata and provolone cheese with roasted red peppers. lettuce, tomato served on scali bread. \$6.25

**THE RANCH** – Cracked pepper turkey breast, Muenster cheese and apple smoked bacon topped with lettuce, tomato and ranch dressing on sour dough bread. \$6.25

**THE NATURAL** – Hommus, avocado, lettuce, tomatoes, sprouts, roasted red peppers and cucumbers all rolled in a lavash. \$6.25

*\*Any sandwich can be prepared on the panini grill for a charge of 50¢.*

## Platters

**ANTIPASTO PLATTER:** sliced prosciutto, genoa salami, provolone cheese, roasted red peppers, assorted olives, marinated artichokes, roasted tomatoes. \$4.95/person

**SPECIALTY SANDWICH PLATTER:** an assortment of our freshly prepared specialty sandwiches on hand sliced bread. \$6.25/person

**DELI SANDWICH PLATTER:** an assortment of our freshly prepared deli sandwiches on hand sliced bread. \$5.75/person

**COLD CUT PLATTER:** freshly sliced roast beef, black forest ham and roasted turkey, along with imported Swiss and aged cheddar presented on a platter accompanied by lettuce, tomato, cucumbers, pickles, sprouts, mustard and mayo. Served with hand sliced assorted bread. \$6.00/person

**PEMBERTON'S SALAD SAMPLER:** our own freshly prepared chicken, tuna and egg salad accompanied by lettuce, tomato, cucumbers, pickles and sprouts. Served with freshly hand sliced assorted bread. \$6.00/person

**SLICED FRUIT PLATTER:** seasonal and exotic fruit sliced and artfully arranged. \$2.75/person

**CHEESE PLATTER:** Imported and domestic cheese selection served with grapes and table water crackers. \$3.25/person

**CRUDITÉS PLATTER:** a selection of seasonal vegetables served with your choice of delicious dip: Boursin, caramelized onion, lemon pepper. \$3.00/person

**MEDITERRANEAN PLATTER:** a selection of hommus, tabouli, roasted red peppers, imported feta cheese and kalamata olives served with fresh pita triangles. \$4.25/person

**SHRIMP PLATTER:** large peeled shrimp, boiled and iced. Served with our own cocktail sauce and lemon wedges. 3 shrimp each. \$6.00/person

**SUSHI SELECTION:** made Fresh daily and served with traditional accompaniments. Sashimi, Spicy Salmon Rolls, Tuna Rolls, California Rolls, Vegetarian assortment. 8 pieces per item. \$5.99/person

*\*\*Above require a 6 person minimum, please.*

## Beverages

**COLD DRINKS:** a selection of bottled waters, juice drinks, iced teas and natural sodas. \$1.75/each

**SELTZER:** one liter bottles of Poland Springs Sparkling Watr. Choose plain, raspberry lime, orange or lime. \$1.99/each

**BEER AND WINE:** we offer a full selection of beer and wine for your function. Please call for pricing, specials, or a wine consultation to complement your menu or your budget.