**Bountiful BUFFETS**

**Complete self-serve buffet stations containing a selection of perfectly paired entrees, sides, and desserts. Upon special request, our chef will customize a hot buffet for you. Minimum 10 guests. All prices are per person.**

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**CLUB MEDITERRANEAN (CHILLED)**
- $24.99
- Spiced beef tenderloin with roasted mushroom salad, tabbouleh salad, cucumber dill and red onion salad, hummus and baba ghanoush with pita chips, marinated olives, and sesame cookies

**SILK ROAD CONNECTIONS (CHILLED)**
- $18.99
- Orange-glazed chicken with sesame spinach, teriyaki salmon on Asian slaw, cucumber salad, coriander-peanut noodles, Szechuan green beans, and raspberry-coconut almond bars

**TUSCAN PICNIC (CHILLED)**
- $24.99
- Herb-roasted beef tenderloin with marinated mushroom salad, grilled chicken with rapini and gremolata vinaigrette, panzanella salad, spinach salad with fennel, orange and red onion salad, tomato-rubbed crostini, and panna cotta with macerated fruit

**CHEF’S TABLE**
- $29.99
- We find this week’s freshest seasonal ingredients and create one-of-a-kind seasonal fare for a truly unique and enjoyable experience

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**CHINA TOWN TASTES (HOT)**
- $15.99
- Beef with snow peas, General chicken, Asian slaw, steamed rice, Szechuan green beans, vegetable egg rolls with dipping sauces, and fortune cookies

**HAPPY HOUR FEAST (HOT)**
- $16.99
- Boneless Buffalo chicken wings with celery, stuffed potato skins, cheeseburger sliders, quesadillas with salsa, all the traditional accompaniments, and fresh-baked cookies

**TASTE OF BOSTON**
- $25.99
- A quarter pound Maine lobster roll on a grilled bun served with sun-dried tomato and cranberry slaw, Dirty potato chips, and freshly made whoopie pies

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**Power LUNCHES**

Customize your experience with delicious sandwiches and salads packaged for your convenience in individual boxed meals or platters. Sandwiches are made with premium Boar’s Head® meats and cheeses and our signature house-roasted turkey.

**Fresh & Fast SALAD Platters**

Made with the freshest ingredients and sourced locally where available and when in season. Enjoy any of these salads as a platter to share. Small (8–10) Medium (15–20) Large (25–30)

**DIJON COBB**
- Tossed romaine lettuce with grilled chicken, bacon, avocado, and tomato-herb Dijon vinaigrette dressing
  - $57.99 Small
  - $115.89 Medium
  - $173.79 Large

**BUFFALO CHICKEN**
- Crisp romaine lettuce tossed with zesty Buffalo chicken, celery, scallions, and blue cheese
  - $57.99 Small
  - $115.89 Medium
  - $173.79 Large

**CAESAR**
- Traditional toss of romaine, croutons, shaved Parmesan, and Caesar dressing
  - Add chicken, $1.99 additional per person.
  - Add salmon, $2.99 additional per person.
  - $57.99 Small
  - $115.89 Medium
  - $173.79 Large

**“SUIT & THAI”**
- A dressed-up blend of rice noodles, fresh julienne veggies, greens, and our signature sweet and spicy Asian vinaigrette
  - Add chicken, $1.99 additional per person.
  - Add steak, $2.99 additional per person.
  - $57.99 Small
  - $115.89 Medium
  - $173.79 Large

**JAMAICAN JERK**
- An exotic medley of mixed greens, cabbage, tropical fruits, and vegetables with mango habanero vinaigrette
  - Add chicken, $1.99 additional per person.
  - Add salmon, $2.99 additional per person.
  - $57.99 Small
  - $115.89 Medium
  - $173.79 Large

**SOUTHWESTERN FAJITA**
- Salsa ranch dressing and crispy tortilla strips make this mixture of crisp greens and grilled veggies the best of the zest
  - Add chicken, $1.99 additional per person.
  - Add steak, $2.99 additional per person.
  - $57.99 Small
  - $115.89 Medium
  - $173.79 Large
PETITE GOURMET SANDWICHES
- Beef tenderloin, caramelized shallots, frisée, aged cheddar
- Grilled chicken, Gruyère cheese, avocado mayo, smoked bacon
- Turkey, arugula, fontina, lingonberry aioli
- Roasted salmon, Mache, miso honey, Asian slaw
- Roma tomatoes, buffalo mozzarella, basil pesto

FRESH SPECIALTY SANDWICHES
Great breads and specialty ingredients are extra-special treats.
- Grilled chicken, roasted pepper, sharp provolone, pesto mayo
- Tarragon chicken salad with leaf lettuce
- Turkey, Brie, whole-grain mustard, mesclun greens
- Roast beef, cheddar cheese, Vidalia onion aioli, arugula
- Corned beef and slaw on rye
- Italian hoagie
- Roasted portobello, fresh mozzarella, roasted peppers, basil mayo
- Grilled chicken Caesar wrap with Asiago croutons
- Roast beef wrap with cheddar cheese, spring mix, horseradish cream
- Ham and Muenster wrap with tomato and honey mustard
- Turkey BLT wrap with the usual suspects
- Chipotle chicken wrap with iceberg lettuce and chipotle mayo

TRADITIONAL FAVORITES SLICED BREAD SANDWICHES
Straightforward sandwiches: everyone has a favorite on this list.
- Roast turkey and Swiss on cracked wheat
- Roast beef and cheddar on marble rye
- Ham and Muenster on sourdough
- Tuna salad on whole wheat
- Chicken salad on hearty white

FRESH SPECIALTY SIDE SALADS
- Boston lettuce, garlic croutons, roasted shallot vinaigrette
- Yukon Gold potato salad, smoked corn, caramelized red onion, bacon
- Tomato, basil, mozzarella salad
- Whole-grain mustard potato salad
- Chef’s choice

TRADITIONAL FAVORITES SIDE SALADS
- House salad
- Caesar salad
- Coleslaw

Boxes for the Time-Squeezed
Complete sandwich or salad meals for individual tastes from conventional to international. Minimum 10 people. All prices are per person.

TRADITIONAL FAVORITES BOX
$9.99
Select one Traditional Favorites Sandwich served with chips, and your choice of coleslaw or fruit salad, and whole fresh fruit or a candy bar

FRESH SPECIALTY BOX
$12.99
Select one of our Fresh Specialty Sandwiches with your choice of coleslaw or fruit salad, and whole fresh fruit or a candy bar

LEAN & GREEN
$11.99
Choice of entrée salad with flatbread, fruit salad, and granola bar

THE VEG HEAD
$15.99
Roasted portobello mushroom, hummus and red pepper slaw on tomato focaccia, with tomato and mozzarella salad, apricot-almond couscous, and a brownie

CUSTOMIZED SANDWICH PLATTERS & PACKAGES
Mix and match your group's favorite sandwiches with convenient platters or create individually bundled packages with sides. Choose from the sandwich and side options at left.

PETITE GOURMET SANDWICH PACKAGE
$17.99 per person
A chef-selected variety of flavorful petite sandwiches paired with two Fresh Specialty side salads and a platter of our fresh-baked cookies. Minimum 10 people

FRESH SPECIALTY SANDWICH PACKAGE
$15.99 per person
Select your three favorite Fresh Specialty sandwiches and two Fresh Specialty side salads, served with chips and fresh-baked cookies. Minimum 10 people

TRADITIONAL FAVORITES SLICED BREAD SANDWICH PACKAGE
$11.99 per person
Turkey, ham, and roast beef sandwiches (or your choice of three Traditional sliced bread sandwiches) served with pasta salad, house salad, chips, and fresh-baked cookies. Served with mayo, mustard, salt, and pepper

TRADITIONAL FAVORITES & FRESH SPECIALTY PACKAGE
$13.99 per person
An assortment of our Traditional Favorites house-roasted turkey and roast beef sandwiches with your choice of two Fresh Specialty sandwiches and two Traditional Favorites side salads, chips, and fresh-baked cookies. Served with mayo, mustard, salt, and pepper

All platters below are available in small (8-10), medium (15-20), and large (25-30).

PETITE GOURMET SANDWICH PLATTER
$119.99 Small  $239.89 Medium  $359.79 Large
Our chef will create a flavorful selection of petite gourmet sandwiches

FRESH SPECIALTY SANDWICH PLATTER
$99.99 Small  $199.89 Medium  $299.79 Large
Choose any three of your favorite Fresh Specialty sandwiches

TRADITIONAL FAVORITES SLICED BREAD SANDWICH PLATTER
$67.99 Small  $135.89 Medium  $203.79 Large
An assortment of our Traditional Favorites house-roasted turkey, ham, and roast beef sandwiches (or your choice of three) served with pasta salad, house salad, chips, and fresh-baked cookies. Served with mayo, mustard, salt, and pepper

TRADITIONAL FAVORITES & FRESH SPECIALTY PLATTER
$89.99 Small  $179.89 Medium  $269.79 Large
An assortment of our Traditional house-roasted turkey and roast beef sandwiches with your choice of two Fresh Specialty sandwiches. Served with mayo, mustard, salt, and pepper

AFTERNOON SIDE BAR
Traditional Favorites Side Salad
Fresh Specialty Side Salad
$3.99 per person  $4.99 per person

ZEN BLISS
$15.99
Teriyaki chicken wrap stuffed with crispy Asian slaw and served with peanut-lime rice noodles, fresh pineapple, and a white chocolate-macadamia cookie

FIESTA IN A BOX
$15.99
Smoked turkey fajita wrap, chile-lime cucumbers, corn-and-black-bean salad, and a cinnamon cookie

ITALIAN CIAO-DOWN
$15.99
Ciabatta muffaletta, orzo pasta, grilled veggies, and a biscotti

GREEK SQUAD
$15.99
Seasoned roast beef with artichoke relish, tabbouleh, Greek dill cucumbers, and a lemon bar
Wake up your morning meetings with our delightful selection of unique breakfast items and package combinations. Whether your team prefers sweet or savory, light or hearty, cold or hot, you’ll find plenty of options to get the day off to a fresh start.

**Morning Favorites**

Served with the appropriate side items and regular and decaf coffees and teas. Minimum 10 people. All prices are per person.

### Breakfast Packages

**THE MULTITASKER**
A traditional continental breakfast including assorted breakfast pastries and a seasonal sliced fruit tray

$7.99

**CONTINENTAL BREAKFAST**
A selection of miniature muffins, scones, and breakfast pastries, plus a tray of freshly sliced seasonal fruit and individual yogurt parfaits

$11.99

**MEET-AND-POTATOES**
Scrambled eggs and sausage or ham, accompanied with savory breakfast potatoes, a selection of our breakfast pastries, and a seasonal sliced fruit tray

$13.99

**SUNRISE SANDWICHES**
A chef’s selection of classic breakfast sandwiches served with a selection of our breakfast pastries and a seasonal sliced fruit tray

$11.99

**THE QUICHE-DILLA**
A savory quiche mixture in a crispy tortilla shell, served with sliced fresh fruit and breakfast potatoes. Choose from

- bacon, green chile, onion, and cheddar cheese
- roasted vegetable and spinach
- tomato and pepper-jack cheese

$12.99

*Note: Egg Beaters®, turkey bacon, and turkey sausage substitutes are available for any hot breakfast upon request and with advance notice.*
BOARDROOM BAGELS
Everyone’s favorite bagel varieties with butter, preserves, and cream cheese
$31.99 Small  $63.89 Medium  $95.79 Large

PRODUCTIVE PASTRIES
Bakery-fresh muffins and scones served with fresh butter and preserves
$35.99 Small  $69.89 Medium  $105.79 Large

CHEF’S COLLECTION OF MORNING PASTRIES
Our chef’s selection of fresh-baked specialty pastries. Served with delightful smears and spreads
$49.99 Small  $99.89 Medium  $149.79 Large

SAVORY CROISSANTS
Choose from any three of our hearty croissants—Smoked Salmon with Apple Slices and Watercress, Prosciutto and Fig Jam with Marscapone, Black Forest Ham and Brie, Honey Marscapone and Goat Cheese Mâche
$69.99 Small  $139.89 Medium  $209.79 Large

ASSORTED BAGELS & NOVA LOX
Red onion, hard-boiled egg, capers, and chive cream cheese
$99.99 Small  $179.89 Medium  $289.79 Large

SLICED FRUIT TRAY
A healthy and tasty arrangement of seasonal fresh fruit slices
$39.99 Small  $77.89 Medium  $115.79 Large

A la Carte
All prices are per person except where indicated otherwise.

Breakfast Potatoes  $2.99
Bacon or Sausage  $3.99
Yogurt Parfaits (Yogurt, fresh seasonal fruit, and crunchy granola)  $3.99
Assorted Breakfast Bars (Kashi, fruit-filled, and granola)  $1.99
Seasonal Fresh Fruit (serves 12)  $17.99

BREAKFAST DRINKS
Fresh-Squeezed Juice  $3.29
Box of Starbucks® Coffee (Regular or Decaf) serves 8-10 people  $14.99
Bottled Spring Water  $1.99
Perrier® Sparkling Water  $2.29
All-Day Snacks and Beverages

Bursts of ENERGY

Refreshing snack trays that keep the conversation going and the ideas flowing.
Small (8–10); Medium (15–20); Large (25–30)

MEDITERRANEAN MEZZE PLATTER
Grilled pita, traditional hummus, feta, roasted eggplant caviar, marinated olives, and crispy veggies
$69.99 Small $139.89 Medium $209.79 Large

VEGETABLE CRUDITE
Seasonal veggies served with carmelized onion aioli and chipotle ranch dressing
$39.99 Small $79.89 Medium $119.79 Large

FRUIT AND CHEESE SAMPLER
Fresh and dried fruit with double cream Brie, aged cheddar, Manchego, and goat cheese with truffled honey and blackberry jam
$89.99 Small $179.89 Medium $269.79 Large

FRESH FRUIT
$39.99 Small $79.89 Medium $119.79 Large

ANTIPASTI
Prosciutto, sharp provolone, mozzarella, marinated cremini mushrooms, Genoa salami, and crostini with sweet and spicy peppers
$89.99 Small $179.89 Medium $269.79 Large

CHOCOLATE TRAY
Espresso beans, chocolate chip cookies, chocolate popcorn, chocolate-covered strawberries, and chocolate cupcakes
$69.99 Small $139.89 Medium $209.79 Large

PROSCIUTTO & MELON
Prosciutto, seasonal melon, baby arugula, and grissinis with fig balsamic drizzle
$69.99 Small $139.89 Medium $209.79 Large

TRIO OF MINIATURE ORGANIC PEANUT BUTTER SANDWICHES
Organic peanut butter and blackberry jam, Nutella, and housemade marshmallow fluff, sliced bananas, and honey served with sea salt kettle chips
$79.99 Small $159.89 Medium $239.79 Large

PREMIUM FRESHLY BAKED COOKIE SELECTION
Our signature selection of freshly baked cookies
with fruit
$22.99 Small $45.89 Medium $68.79 Large
$39.99 Small $78.89 Medium $119.79 Large

A SELECTION OF DESSERT BARS
$29.99 Small $59.89 Medium $89.79 Large
with fruit $49.99 Small $99.89 Medium $149.79 Large

BAGGED CHIPS
$19.99 Small $39.89 Medium $59.79 Large

PH: 617-445-3663  FAX: 617-541-3663
www.1st-fresh.com

signature item
Beverages

All prices are per person except where indicated otherwise.

ASSORTED SODAS $1.99
IZZE® NATURAL SODA $2.79

HONEST TEA® $2.29
USDA certified organic tea, high in antioxidants and low in calories

PERRIER® SPARKLING WATER $2.29
BOTTLED SPRING WATER $1.99

AGUA FRESCA $2.99
A light and refreshing beverage homemade from local seasonal fruits

STARBUCKS® ICED COFFEE serves 8-10 people $14.99
BOX OF STARBUCKS® COFFEE (Decaf or Regular) serves 8-10 people $14.99
HOT CHOCOLATE & HOT CIDER (seasonal) $3.79
FRESH SQUEEZED ORANGE JUICE $3.29
BOTTLED JUICE (orange, cranberry, or apple) $2.59