

This menu is a sampling of our catering offerings. Please call 617.969.1234 for prices & seasonal selections.

PLATTERS

DELI

Citrio's House Smoked Chickens with Our Pomegranate Herb Marinade 7/half 12/whole

Fresh Snapped Green Beans with Shitake Mushrooms and Miso Dressing 9/lb.

Lemon Poached Chicken Salad with Thyme and Grilled Peppers 9.85/lb.

Toasted Cous-Cous Salad with Fresh Ginger, Grilled Peaches, and Basil Pesto 9/lb.

Chunky Beet Salad with Pecans and Maple Vinaigrette 9/lb.

Artichoke Heart & Grilled Shrimp with Citrio's Citrus Dressing, Bread Croutons and Fresh Basil 22/lb.

Slow Smoked St. Louis Pork Ribs...Whole or Half Racks 12.75/lb.

Olive Oil Roasted Cauliflower 6.75/lb.

Rosemary Roasted Potatoes 6/lb.

ANTIPASTO

All prices are per person with an 8 person minimum

Classic...Asparagus, Roasted Red Pepper, Fresh Mozzarella, Citrio Olives, Artichoke Hearts, and Milissa's Focaccia 5.5

Deli Meats...Our Own Roast Beef, Prosciutto di Parma, Mortadella, and Bresalo with Fresh Baked Bread 7

Cheese...A Selection of Fine Local and Imported Cheeses chosen for ripeness and served with Fresh Bread and Crackers 6

Salmon...House Cured Salmon served with Grated Hard Boiled Egg, Diced Red Onion, Capers, and Toast Points 6.5

Spreads...White Bean Puree with Fresh Thyme, Sundried Tomato, and Basil Fava Puree served with Fresh Focaccia 3.5

Crudit  ...A Seasonal Selection of Fresh Cut Vegetables served with Black Pepper Ranch and Spiced Remoulade 4

SALADS

All prices are per person with an 8 person minimum

The Palm...Hearts of Palm with Avocado, Olive, Romaine, Red Onion, and Light Buttermilk Dressing 4.5

Green...Field Greens with Cucumber, Radish, Cherry Tomato, and Citrio Sherry Vinaigrette 4

Cesar...Classic Cesar Salad with made to order Parmesan Croutons 4.5

Yuzu...Fresh Greens with Snap Peas, Carrots, Jicama, Goat Cheese, and a Japanese Lime Dressing 4.5

Caprese...Fresh Mozzarella with Sliced Tomato, Basil, and Toasted Pine Nuts 4.5

Cured Salmon...Slices of Salmon with Arugula, Orange, Cherry Tomatoes, Cilantro, and Citrus Vinaigrette 5.5

Fresh Fruit Salad...A Selection of Seasonal and Ripened Fruits 5

SANDWICHES

8.5/person - Select any 2 for your platter

Roast Beef...Sliced Beef with Onion Jam, Blue Cheese, and Basil on Fresh Focaccia

Mediterranean...Carrot, Coriander, Goat Cheese, Fresh Greens, and Olive Tapenade on Fresh Baked Wheat Focaccia

Shrimp...Grilled Shrimp with Pickled Cucumber Slaw, Rice Vinegar Gastrique and Sprouts on Our Toasted Baguette

Fat Tom...A Pile of Turkey served on a Toasted Baguette with Shredded Lettuce, Hot Peppers, Melted Baby Swiss, with a Splash of Oil and Sherry Vinegar

Chicken Salad...Our Own Lemon Poached Chicken Salad with Roasted Red Pepper and Chopped Romaine on Ciabatta Bread

Rueben...Our Slow Cooked Corned Beef Brisket with House Aged Sauerkraut, Russian Dressing and Baby Swiss on Our Fresh Rye Bread

Caprese...Sliced Tomato, Fresh Mozzarella, and Basil on Focaccia

Tuna...Fine Italian Tuna mixed with Scallions, Sautéed Leeks, and Aioli served on Soft Focaccia

Egg...Fresh Chopped Egg with Mustard Aioli, Scallion, and Lemon served on Wheat Pullman

Deviled Ham...Chopped Smoked Ham, Chipotle, Scallion, and Aioli served on Fresh Baguettes

Cucumber...Slices of Cucumber with Cream Cheese, Mint, and a Pinch of Paprika served
on Crustless White Pullman

PASTRY

All prices are per person with an 8 person minimum

Cookies 3.5 Choose any 3

Chocolate Chip Cookies, Ginger Drops, Grandma's Vanilla Crinkles or Toasted Walnut Blondies

Petit Four 4.5

Marshmallows, Lemon Squares, and Gelees

Coffee Break 3.5

Biscotti and Pound Cake

Citrio Cupcakes 3.5 Choose any 2

Chocolate Ganache Cupcakes, Carrot Walnut Cupcakes, Lemon Coconut Cupcakes or Vanilla Cupcakes

PASSED APPETIZERS

These are a sampling of our passed appetizers. Please call for prices & seasonal selections.

HOT

Crispy Parmesan Arancini with Sage, Mushroom, or Lemon

Cheese Pennies...Brown Bread with Parmesan and Red Onion

Scallops Dipped in Soy and Wrapped Tightly with Harrington Bacon

Wild Mushroom Palmiers

Julmar's Crispy Brazilian Yucca Fritters

Tiny Crisped Gorgonzola Ravioli with Apricot Jam

Roast Pork with Crostini and Jalapeno Jam

Tallegio Stuffed Medjool Dates Wrapped in Pancetta

Spiced Sausage Stuffed Dates

Roasted Potato Cups with Crème and Caviar

Satay...Chicken with Pignoli Peanut Sauce

Satay...Steak with Soy, Honey, and Ginger

Lump Crab Cakes with Screaming Aioli

Mini Lobster Melts with Havarti and Brioche

Seared Beef with Béarnaise or Bordelaise

Rock Shrimp Dumplings with Cinnamon Chili Sauce

Pizzette...Duck Confit with Citrus, Tomato & Basil, or Truffle

COLD

Sherried Liver Pate on Crostini

Black Olive Madolines with Tomato Mousse

Tuna Tartare with Scallion, Sesame, Ginger on Taro

Blue Potato Rounds with Truffled Carrot Puree

Duck Confit Spring Rolls with Champagne Sauce

Thai Basil and Bean Thread Spring Rolls

Ceviche Shooters...Scallop, Octopus, or Shrimp

Gazpacho Sips...Grape & Cucumber, Cantaloupe, or Classic

Melon and Prosciutto Maki

Citrio Cured Snapper with Watermelon and Scallion

Olive Tapenade with Goat Cheese

Citrio Cured Atlantic Salmon with Beet Gremolata

Lettuce Cups...Curried Chicken and Pine Nut, Chilled Shrimp and Coconut

Puree of White Bean with Asparagus on Endive

Cucumber Cups with Spiced Eggplant and Basil

THANK YOU for choosing CITRIO

Citrio accepts VISA and MasterCard

www.CitrioBoston.com

2 Hartford Street

[Corner of Lincoln & Hartford Streets]

Newton Highlands, MA 02461

617.969.1234