

PRINCE STREET

SWEET Café & Bakery SAVORY

Cafe • Bakery • Catering

www.PrinceStCafe.com

Following are just a sample of available options.

Contact us to learn more about the many different preparations or to develop your own custom menu for your event. Prices subject to change without notice.

781-275-0095

princestcafe@comcast.net

Appetizers: 3 Dozen Minimum

Scallops wrapped in Maple Bacon	32.95/ doz
Beef Tenderloin on Focaccia Toasts with Horseradish crème	29.95 /doz
Grilled Pork Tenderloin with Mango Chutney on Crostini	19.95 /doz
Shrimp Bruschetta on Crostini	21.95 /doz
Potato Pancakes, apple & red onion compote	18.95 /doz
Crab Cakes with Cajun Remoulade	29.95 /doz
Sesame Crusted Chicken Skewers served with ginger sauce	18.95 /doz
Marinated Beef skewers	21.95 /doz
Pork Pot Stickers served with soy-ginger dipping sauce	18.95 /doz
Vegetable Pot Stickers served with soy-ginger dipping sauce	17.95 /doz
Spanakopita - baked phyllo triangles with spinach and feta	21.95 /doz
Sweet and sour cocktail meatballs	21.95 /doz
Mushroom Caps Stuffed with Italian breadcrumbs	17.95 /doz
Mushroom Turnovers	16.95 /doz
Crabmeat stuffed Mushrooms	26.95 /doz
Assorted Quiches	23.95 /doz
Fig, Goat cheese, & balsamic flatbread	17.95 /doz

Mini Franks in puff pastry	16.95 /doz
Beef Wellington in puff pastry	34.50 /doz
Chicken Wellington in puff pastry	32.50 /doz
Shrimp Cajun Wellington in puff pastry	36.95 /doz
Mushroom Vol au vent	28.50 /doz
Phyllo, fig and marscapone	27.50 /doz
Brie Raspberry Phylo	28.50 /doz
Blue Cheese & Pear	32.50 /doz
Asparagus & Asiago in Phylo	32.50 /doz
Chicken Thai Spring Roll	26.50 /doz
Philly Cheese Steak Spring Roll	28.95 /doz
Sliders	29.95 /doz
Beef Empanadas	29.95 /doz
Vegetable Quesadilla Cornucopia	27.50 /doz
Chicken Quesadilla Cornucopia	27.00 /doz
Cheese Blintz	17.95 /doz
Prince Street "Signature" Fresh Maine Lobster Salad served on Endive	Market
Roasted Shrimp Salad served on an Endive-leaf Spoon	Market
Jumbo Shrimp Cocktail with zesty "Dean Martin" cocktail sauce	Market
Figs with Ricotta and Honey	21.95 /doz
Prosciutto Wrapped breadsticks	21.95 /doz

Stationary Displays: 20 person minimum

Homemade Salsa & Chips	5.50 p/p
Homemade Guacamole & Chips	5.75 p/p
Mexican layer dip	4.75 p/p
Homemade Hummus served with house-made pita chips	3.75 p/p
International Cheese Display, baguettes and fresh fruit	5.25 p/p
Artisanal Cheese Display, <i>served with dried fruits, baguettes, crostini & fresh fruit</i>	5.50 p/p
Crudités – Caramelized onion dip	3.50 p/p

Brie en Croute

39.95 each

It's all about Bruschetta:

Starting at \$5.85 p/p, 20 person minimum

All served with house-made crostini:

Roma Tomatoes & Fresh Basil

Sautéed Sweet Peppers & Gorgonzola

Caponata

Figs, Prosciutto and Ricotta Crostini

Pecorino Romano w/ Apples & Fig Jam

Sweet Pea

Cannellini Bean & Spinach

White Bean & Garlic

Olive and Sun-Dried Tomato

Tapenade

White Bean & Roasted Eggplant

Roasted Eggplant

Pizzettes: (examples, create your own)

Pizzettes with Caramelized Onions, Goat Cheese, and Prosciutto

Margherita - Fresh Mozzarella and Basil

Sausage with Roasted Peppers and Caramelized Onions

Garlic and Tomato (White Pizza)

Fig & Prosciutto with Green Onion

Salads:

Spinach, Orange, and Almond Salad

Mixed Baby Greens With Mustard

Vinaigrette

Spring Green Salad

Roasted Beets & Arugula with Blue

Cheese Dressing

Beet & Fresh Mint Salad

Broccoli Salad with Raisin and Nuts

Homemade Caesar Salad

Others Available

Pasta Salads:

Homemade Fusilli Pasta Salad with Wilted Baby Spinach, Cherry Tomatoes and

Asiago (a Prince Street Signature dish, others available)

Polenta Station:

Sweet and savory Italian polenta served with a variety of “mix-ins” including marinara sauce, sautéed mushrooms, grilled vegetables, grilled sausage, grilled shrimp and many other choices. We’d be happy to discuss the endless varieties available at the Polenta Station. The Polenta Station is a great vegetarian & gluten-free option.

Bruschetta Bar:

Please see prior page for options & pricing.

Risotto Stations:

Creamy Arborio Rice served with a range of “mix-ins” including vegetables, seafood, chicken, beef and lamb. Another great Vegetarian and gluten-free option, we’d be happy to discuss specific options available for the Risotto Station.

Proteins / Entrées

Beef:

Roast Black Angus Prime Rib of
Beef, served with Au Jus

Roast Black Angus Tenderloin of
Beef served with Bordelaise or
Béarnaise sauce

Grilled Black Angus Filet Mignon
Grilled New York Strip Steak

Grilled Marinated Flank Steak
Grilled London Broil, served with

Au Jus

Braised Short Ribs of Beef

Smoked Beef Brisket

Pot Roast with Brown Gravy

Saurbraten

Lamb:

Roasted Rack of Colorado Lamb
Grilled Lamb Chops

Roasted Bone-in Leg of Lamb
Grilled Boneless Leg of Lamb

Pork:

Spit Roasted Pig
Roast Pork Tenderloin
Roast Pork Loin
Baked Virginia Ham
Porchetta

Poultry:

Roasted Chicken
BBQ Chicken
Chicken Marsala
Chicken Piccata
Chicken Parmigiana
Chicken Cacciatore
Chicken Cordon Bleu

Seafood:

Grilled Calamari
Grilled Native Striped Bass
(Seasonal)
Grilled, Steamed, or Baked
Maine Lobster
Lobster Fra Diavolo
Grilled Trout
Grilled Halibut
Grilled Swordfish
Grilled Shrimp

Veal:

Veal Marsala
Veal Piccata
Veal Parmigiana
Veal Cacciatore
Grilled Veal Chop
Osso Buco

Roasted Turkey
Roast Duck
Roast Squab
Roast Cornish Game Hen
Roast Pheasant
Roast Quail
Bouillabaisse

Roasted Atlantic Salmon
Grilled Red Snapper
Louisiana Shrimp Boil
Maryland Crab Boil
Grilled Jumbo Shrimp Skewers
Dana's "World Famous" Shrimp
Scampi
New England Clambake
Paella
Grilled Calamari

Vegetarian:

Vegetarian Lasagna

Black Bean and Brown Rice Burritos

Penne Aioli with Broccoli and

Cauliflower

Tofu Stir-fry

Tempe' Fries

Veggie Burgers

Roasted Veggie Platter with

Brown Rice

Porcini Burgers

Black Bean & Tofu Salad

Quinoa Salad

Sandwiches:

Egg Salad

Tuna Salad

Chicken Salad

Roast Beef

Virginia Baked Ham

Italian Cold Cuts

Roasted Cold Beef Tenderloin

French Dip

Monte Cristo

Corn Beef

Pastrami

Roast Turkey

Grilled Chicken

Panini:

The Tuscan: Prosciutto, Mozzarella & Basil

The Sorrento: Mortadella & Provolone

The Genovese: Salami & Provolone

The Fenway Park: Sausage, Peppers & Onions

The Neapolitan: Meatball Parmigiana

The Sicilian: Grilled Rare Yellowfin Tuna Aioli with Arugula

Side Dishes:

Prince Street Cafe & Bakery uses the freshest seasonal ingredients and accompaniments.

Fresh vegetables, roasted, steamed or pureed, rices and grains and a wide variety of potato preparations are available. Prince Street Catering can design side dishes to match your menu or will be happy to discuss the endless varieties available to you depending on the season and

time of year.

Some of our favorites include:

Roasted Red Bliss Potatoes with garlic &

Rosemary

“V’s” Smashed Potatoes

“V’s” Savory Hash Browns

Creamed Spinach

Wilted Baby Spinach with olive oil and
garlic

“Auntie’s” Stuffed Artichokes

Roasted French Beans with Red

Peppers and Toasted Almonds

Grilled Vegetables

Sautéed Broccoli Rabi

Brown Rice Pilaf

Couscous

Roasted Peppers

Sautéed Mushroom

Pastas & Sauces:

Pastas:

Lasagna

Ravioli

Spaghetti

Linguine

Angel Hair

Fettuccine

Penne

Fusilli

Gnocchi

Elbows

Sauces:

Dana’s “World Famous” Alfredo (from Stella’s Restaurant, the kid’s love this!)

Junior’s Quick-sauce – The world’s best marinara

Aioli - caramelized onion and garlic (delicious with vegetables)

Italian “Gravy” with Didi’s Meatballs & Braised Pork

Arrabiata - spicy tomato sauce with cherry peppers

Ametriciano - creamy onion and pancetta

Puntenesca - zesty sauce with olives

Carbonara - cream-based sauce with pancetta

Vodka Sauce – red sauce infused with vodka and cream

Desserts:

Assorted Pastry available from the Bakery, please call for details

Dana's "World Famous" Tiramisu

Dana's "World Famous" Hand-filled Cannollis

Assorted Cookies and Brownies

Sliced Seasonal Fruits

" Make Your Own Shortcake" with Fresh Berries and Whipped Cream (Seasonal)

Make-Your-Own Ice Cream Sundae bar

Biscotti: *Anise flavored "twice-baked" Italian cookies*

Quaresmale: **[add description]**

Whoopie Pies: *Chocolate cake sandwich filled with frosting*

Danish: *Lemon, Raspberry, Cream Cheese Danish*

Muffins: *Blueberry, Corn, Banana-Nut, Chocolate Chip, Lemon Poppyseed, Cranberry-Orange*

Cupcakes: *Chocolate, Vanilla, Red Velvet, Lemon, Chocolate-Raspberry-Mocha*

Breakfast Pastries: *Cinnamon Rolls, Sticky Buns, Cinnamon Twists, Raspberry Elephant Ears, Palmairre, Walnut Twists*

Lemon Dream Puff: *A Prince Street Bakery signature dessert, a choux filled with Italian cream, covered in lemon fondant, and drizzled with chocolate ganache.*

Cannoli: *Pastry tubes stuffed with a creamy filling of Ricotta cheese finished with pistachio nuts, or chocolate chips and a dusting of confectioner's sugar.*

Pasticiotti: *Italian pastry made in a fluted pastry tin, it's a tender pastry crust filled with vanilla pastry cream.*

Neapolitan: *Layers of puff pastry sandwiched with vanilla custard, covered in a sweet glaze.*

Paragini: *Similar to a Neapolitan, except this Italian pastry has the bonus of a rum-*

soaked sponge cake between the Italian Cream and puff pastry.

Cream puff / choux à la crème: Is a choux pastry filled with la Panna montata "whipped cream" or pastry cream, finished with ganache or confectioners sugar.

Éclair: Is a pastry made with choux dough, filled with Italian custard and dipped in Chocolate Ganache.

Ricotta Pie: A sweet Italian cheeses cake made with ricotta filling inside pastry crust.

Banana Boat: Choux pastry, filled with Italian pastry cream, a slice of bananas, topped with freshly made whipped cream and raspberry jam.

Bismark: similar to a Banana Boat, a Bismark is a choux dough filled with pastry Cream, a layer of macerated fresh strawberries covered in fresh house-made whipped cream and topped with a stripe of strawberry jam.

Bianca-Nero: Cream puff, filled with whipped cream, rolled in a special pastry cream and built into a tower, covered with whipped cream and chocolate shavings or sliced almonds either way a treat your guest will never forget. A signature dessert.

Sfogliatelle: A crispy shell stuffed with an orange-scented ricotta cream.

Lemon Meringue Tart: A shortbread pastry filled with lemon curd and covered with a fluffy meringue topping

Suspidi: Italian sponge cake layered with Italian cream and covered with fondant icing, also a signature dessert, for 54 years this was my grandfather's signature petit four.

Fruit Tart: Shortbread pastry tart shell filled with pastry cream and covered in a selection of fresh seasonal fruits.

Apple Strudel: A German Dessert classic; layers of flaky pastry dough filled with apples and drizzled with fondant icing and chopped walnuts.

Apple Turnovers / Apple Sticks: Made either in the classic turnover shape or as a "stick," these apple-filled miniature pies, dusted with course sugar, are a delight to behold.

Lemon, Fig or Raspberry Squares: Flaky pastry dough filled with Lemon, Raspberry or Fig filling. The original "Fig Newton®."

Strawberry Shortcake: *The classic made with an Italian twist; layers of sponge cake, fresh whipped cream and fresh macerated strawberries combine in a light but satisfying delight.*

Tiramisu: *The classic Italian Dessert; layers of sweet mascarpone cheese, sandwiched between coffee-soaked lady fingers and covered in fresh, house-made whipped cream.*

COOKIES:

M&M®

Chocolate Chip

Peanut Butter

Almond Macaroon

Almond Horseshoe

Coconut Macaroon

Greek Walnut

Raspberry Cream Cheese

Sienna Cookies

Italian Butter Cookies

Call for information on a variety Cakes and Pies made to order. A changing selection of Cookies, Brownies and other Italian and American treats made on the premises daily using original recipes from the North End.

Fig Newton is a registered trademark of Nabisco. M&M is a registered trademark of M&M/Mars.

DANA's SIGNATURE MENUS

The Italian Family Feast:

served "Family Style"

Antipasti:

A selection of Artisanal Italian Cheeses

A selection of Cured Italian Meats

Roasted Red, Yellow, Green and Orange Peppers

A selection of Olives

Crusty Breads

Garlic & Herb Infused Extra Virgin Olive Oil

Insalata

Mixed Field Green Salad, served with a Balsamic vinaigrette

or

Homemade Caesar Salad

Secundi:

Homemade Italian "Gravy" with Meatballs, Pork and Roasted Sausages
Homemade Fusilli or Spaghetti
Homemade Garlic Bread
Crusty Italian Bread served with Garlic & Herb Infused Extra Virgin Olive Oil

Dessert:

Dana's Signature Tiramisu
or
A selection of Italian Pastries

Espresso, Cappuccino

SEASONAL MENUS

SPRING

Spring Mix Field Green Salad with Honey Balsamic Dressing
Roasted Colorado Spring Rack of Lamb
Roasted French Beans with Peppers and Toasted Almonds
Dried Cranberry Couscous
Accompanied by a selection of Breads to include:
Cranberry Semolina Batard, Warm Crusty French Bread, Fresh Whipped Butter

SUMMER

The New England Clambake

Fresh New England Quahog Chowder
Steamed Clams served with Clam Broth and Drawn Butter
Steamed Fresh Maine Lobster, served with Lemon and Drawn Butter
Steamed Portuguese Chorizo
Steamed Red Potatoes
Steamed Corn-on-the Cob
Accompanied with warm Parker House Rolls

Summer BBQ

Hickory Smoked Round of Beef with Smoked Barbecue Sauce

or

BBQ Beef Ribs

Barbecued Chicken with Roasted Corn Salsa

Jumbo Beef Hot Dogs served with Ketchup, Mustard, Onions, Sweet Relish,
Mayonnaise, Lettuce and Tomato

Roasted Potato Salad with Celery, Red Pepper

or

Blue Cheese Cole Slaw

Grilled Vegetable Salad with Asparagus, Summer Squash, Peppers and Mushrooms in
Balsamic Vinaigrette

Assorted Crusty Breads and Rolls

Tuscan BBQ

Grilled Flank Steak Marinated in Olive Oil, Fresh Garlic and Chianti

Grilled Shrimp Skewers

Grilled Vegetable Platter including, Summer Squash and Zucchini

Homemade Fusilli Pasta Salad with Spinach, Plum Tomatoes and Asiago Cheese

Homemade Focaccia with Garlic and Pecorino Spread

FALL

"A Taste of Fall"

Field Green Salad with Julianne Pears and Crumbled Roquefort Cheese served with a
Honey Balsamic Vinaigrette

Maple-Glazed Pork Tenderloin served with Warm Apple Compote

Butter-Glazed, Oven-Roasted Sweet Potatoes

Sautéed Green Beans with Red Pepper accent and Shallots
*Accompanied by a selection of Breads to include
Cranberry Rolls and Homemade Corn Bread, Fresh Whipped Butter*

Other Fall Menu Ideas

Fresh Pear and Fig Mixed Green Salad
Pork Tenderloin with Prosciutto, Sage and Asiago Cheese
Seared Tuna Steak with White Bean and Tomato Salad
Roasted Balsamic-Glazed Chicken

WINTER

Homemade Caesar Salad
Garlic Roasted Tenderloin of Black Angus Beef with a Bordelaise Sauce
Roasted French Beans with Roasted Red Peppers and Roasted Almonds
Potatoes Dianne, Potatoes roasted in a creamy Jarlsburg sauce

*Accompanied by a selection of Breads to include:
Pecan Rolls, Toasted Baguette Fresh Whipped Butter*

Prince Street Café & Bakery

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