

Nandee's Catering Services

Peter V. Laskaris, Owner and Chef

617 480-7020

Nandee's Catering Service was established in 1953. We are a full service caterer and we are experienced in both large and small occasions, formal and informal. Below you will find some of our most popular selections.

Buffet Menus

Suggestions:

Greek Theme

Village or Greek Salad
Baked Haddock (Plaki)
Chicken Souvlaki

Pastiche or Dolmades
Potato and Vegetable
Rizogalo

\$24.00 per person*

Continental Theme

Caesar or Tossed Salad
Baked Penne or Ravioli
Carved Roast Beef
or Turkey

Stuffed Chicken
Potato and Vegetable
Parfait (chocolate)

\$22.00 per person*

Italian Theme

Garden or Caesar Salad
Chicken Parmesan or Chicken Lemone
Sweet Italian Sausages with peppers and onions
Raviolis, Penne or Stuffed Shells
Potato and Vegetable
Dessert Selection

\$20.00 per person*

* Prices based on 50 person minimum – prices vary for under 50 people.

Please add 7% meal tax, \$160.00 per server, \$180 per kitchen assistance to the above prices.

Coffee, tea, water, linens, silverware, glassware and china are included.

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Create your own buffet from the items below.

Seafood Newburg
Sautéed Calamari
Baked Haddock
Stuffed Filet of Sole
Chicken Broccoli & Ziti
Chicken Parmesan
Carved Roast Beef
Boneless Baked Lamb
Beef Kabob
Roast Pork Loin

Shrimp Scampi
Baked Stuffed Shrimp
Broiled Scrod
Apple Cranberry Chicken
Chicken Cacciatore
Carved Turkey
Carved Ham
Roast Leg of Lamb
Roast Tenderloin

Baked Penne
Seafood Ravioli
Pastiche
Dolmades

Cheese Ravioli
Stuffed Shells
Moussaka
Spanakopita

Oven Roast Potato
Delmonico Potato
Stuffed Broiled Tomato
Carrots Julienne with Dill
String Beans (Greek Style)

Rice Pilaf
Red Bliss Potato
Steamed Vegetable Medley
Sautéed Vegetable Medley
Broccoli with Hollandaise

Cheesecake
Cappuccino Mousse Cake
Parfait

Chocolate Mousse
Assorted Pastries

Special requests for additional items can be accommodated.

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Hors d'oeuvres

(Priced per 50 piece order except where noted)

- Honey Mustard chicken skewers \$62.50
- Meatballs \$60.00...feeds 50 people
- Italian Sausages \$75.00...feeds 50 people
- Pan Fried Keffethes \$70.00
- Locanico \$70.00...feeds 50 people
- Scallops Wrapped in Bacon or Broiled Scallops \$75.00
- Rack of Lamb \$110.00
- Tiropites (cheese triangles) \$55.00
- Spanakopites (spinach triangles) \$55.00
- Stuffed Mushrooms \$50.00
- Mozzarella Sticks with Marinara \$37.50
- Cheese and Crackers \$75.00...feeds 50 people
- Cheese and Crudités or Fruit with pita bread, crackers and dip \$115.00...feeds 50 people
- Barbequed, Southern Fried or Buffalo Chicken wings \$70.00...feeds 50 people
- Shrimp cocktail \$70.00
- Fried or sautéed calamari \$90.00...feeds 50 people
- Dolmades \$75.00
- Beef Teriyaki Skewers \$70.00
- Lobster Triangles \$ 190 per 100
- Samosas in Phyllo-potatoes, peas, Mediterranean spices \$ 130 per 100
- Dijon Chicken in Puff Pastry \$ 130 per 100
- Mini Beef Wellington \$170 per 100
- Quiche-Bacon, Mushroom or Asparagus \$ 110 per 100
- Quiche-Shrimp New burg or Curried Crabmeat \$ 130 per 100

Hors d'oeuvres are available to accompany a buffet or sit down event.

Cocktail parties are priced separately.

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Plated Meals

First Course

Clam chowder (additional charge)
Avgolemono soup
Chicken and rice soup
Minestrone soup
Escarole soup
Lobster Bisque (additional charge)
Fruit cup or Melon with Strawberry (in season)

Salad

Caesar
Greek
Village (additional charge)
Antipasto (add'l charge)

Entrées

Boneless chicken stuffed with rice	20.00
Chicken cordon bleu	22.00
Chicken Florentine	22.00
Chicken Kabob	19.00
Fresh Roasted Turkey	19.00
Roast Sirloin of Beef	20.00
Tenderloin en brochette	24.00
Prime ribs of beef	24.00
New York Sirloin Steak	24.00
Filet Mignon	26.00
Roast Leg of Lamb	23.00
Roasted Tenderloin with mushroom glaze	26.00
New England Baked Haddock	19.00
Baked stuffed shrimp	24.00
Sea and Turf (6 Oz. Filet and 2 shrimp)	29.00
Grilled Filet of Salmon with dill sauce	22.00

Choice of vegetable and potato

Dessert

Chocolate or strawberry parfait
Cheesecake with strawberries
Cappuccino mousse cake
Peach Melba
Your Cake with Ice Cream

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