

# 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

\$26.00 per person\*

#### Continental Theme

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

Stuffed Chicken  
Potato and Vegetable  
Parfait (chocolate)

\$24.00 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

\$22.00 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	23.00
Chicken cordon bleu	24.00
Chicken Florentine	24.00
Chicken Kabob	22.00
Fresh Roasted Turkey	22.00
Roast Sirloin of Beef	23.00
Tenderloin en brochette	26.00
Prime ribs of beef	26.00
New York Sirloin Steak	26.00
Filet Mignon	28.00
Roast Leg of Lamb	25.00
Roasted Tenderloin with mushroom glaze	28.00
New England Baked Haddock	22.00
Baked stuffed shrimp	26.00
Sea and Turf (6 Oz. Filet and 2 shrimp)	31.00
Grilled Filet of Salmon with dill sauce	24.00

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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