



Cristina's

Restaurant

Established 1988



Party Platters require a 48 hour notice. Half trays serve 20-25 people. Full trays serve 45-50 people. Quarter trays for 10-15 people are available, also. Please call for pricing. 6.25% MA Meals Tax is added to the final bill. To place an order, call 978-534-0849 or visit us at www.cristinas.net.

APPETIZERS	½ TRAY	FULL	SALADS	PRICE PER PERSON
Cheese Tray a selection of cheeses with assorted crackers	\$48	\$88	Garden mixed greens, red onions, cucumbers and shredded carrots with balsamic vinaigrette dressing	\$1.95
Vegetable Crudités fresh vegetables with house made blue cheese dip	\$35	\$65	Caesar Romaine leaves with homemade croutons, house made Caesar dressing and shaved Pecorino Romano cheese	\$1.95
Spinach & Artichoke Dip house made dip with home-fried tortillas	\$48	\$90	Fruit & Nut mixed greens, dried cranberries, apricots, almonds, walnuts, and pecans with honey balsamic vinaigrette dressing	\$2.95
Jumbo Shrimp Cocktail with cocktail sauce	\$60	\$120	Pear & Pecan mixed greens, pecans, gorgonzola cheese, fried prosciutto, and sliced Bosc pears with white balsamic vinaigrette dressing	\$2.95
Stuffed Mushrooms	\$45	\$75	Tossed Antipasto mixed greens with Genoa salami, provolone cheese, roasted red peppers, sliced red onions, and pepperoncini with balsamic vinaigrette dressing	\$2.95
Bruschetta toasted Italian bread topped with eggplant mash, plum tomatoes and Pecorino Romano cheese	\$48	\$80	Warm Roasted Mushroom & Feta mixed greens with warm, roasted mushrooms, toasted walnuts, red onion slices and crumbled feta with balsamic vinaigrette dressing	\$2.95
Chicken Tenders with marinara sauce	\$45	\$85	Mediterranean Pasta Salad bowtie pasta tossed in caper vinaigrette dressing with Kalamata olives, sun dried tomatoes, feta cheese, fresh basil, and plum tomatoes	\$2.25
Artichoke Francese artichoke hearts coated in egg and cheese batter, pan fried, and finished with lemon butter sauce	\$55	\$98	Chicken Salad Veronique house made chicken salad with chopped grapes and walnuts	\$3.25
Melanzana eggplant with prosciutto, red peppers, spinach & provolone cheese; topped with plum tomato pesto sauce	\$80	\$160		
Antipasto Platter Genoa salami, fresh mozzarella, provolone cheese, olives, roasted red peppers, Tuscan bean salad, pepperoncini, marinated mushrooms, roasted tomatoes, and artichokes	\$85	\$170		
Seasonal Fruit Bowl a colorful selection of watermelon, pineapple, berries, grapes, and melons		Market		
American Cold Cut Platter roast beef, Virginia Ham, roasted turkey, American cheese, sliced tomatoes, sliced red onions, and chopped iceberg lettuce		Market		
Italian Cold Cut Platter Genoa salami, mortadella, hot and sweet capicola, provolone cheese, sliced tomatoes, sliced red onions, and chopped iceberg lettuce		Market		

Salad prices are per person. Dressings for the salads are served on the side. Minimum order is 10 people.



ENTREES	½ TRAY	FULL
Cheese Lasagna	\$50	\$100
add meat sauce	\$60	\$120
Eggplant Parmigiana	\$50	\$100
Cheese Tortellini Alfredo	\$65	\$130
Ziti, Chicken & Broccoli	\$75	\$145
with Alfredo sauce	\$95	\$165
Chicken Cacciatore	\$65	\$130
chicken tenders with bell peppers, onions, garlic, and pesto in marinara sauce		
Chicken Parmigiana	\$75	\$140
Chicken Piccata	\$75	\$140
in lemon caper butter sauce		
Chicken Marsala	\$95	\$170
with prosciutto, mushrooms in Marsala wine demi-glace		
Chicken Scapariello	\$95	\$170
chicken tenders, fried potatoes, and sliced sausages with bell peppers and onions		
Chicken Delmonico	\$95	\$180
pan fried chicken tenders finished with artichoke hearts and mushrooms in cream sauce		
Chicken Sorrentina	\$95	\$180
boneless breast of chicken layered with eggplant, prosciutto, mushrooms, topped with provolone cheese		
Meatballs Marinara	\$40	\$80
Sausage Peppers & Onions	\$65	\$125
add roasted potatoes	\$85	\$145
Baked Schrod	\$95	\$170
fresh fillet of haddock topped with herbed crumbs		
Marinated Flank Steak	\$85	\$160
Sicilian Salmon	\$115	\$230
pan seared salmon served on a bed of artichoke hearts, Kalamata olives, plum tomatoes with white wine sauce		
Haddock Florentine	\$115	\$230
haddock topped with fresh spinach, and plum tomatoes in cream sauce; finished with herbed crumbs		
Seafood Au Gratin		Market
haddock, shrimp, and scallops baked in cream sauce and topped with breadcrumbs and melted mozzarella		
Prime Rib		Market
72 hour notice is required. Minimum of 12 people		

SIDE DISHES	½ TRAY	FULL TRAY
Penne Marinara	\$39	\$78
Homemade Gnocchi	\$60	\$120
Cheese Ravioli	\$70	\$140
Roasted Potatoes	\$48	\$88
Seasonal Fresh Vegetables	\$55	\$95

OTHER ITEMS

Cristina's Balsamic Vinaigrette	(16oz)	\$5.00
Cristina's Dipping Oil	(8oz)	\$8.00
Cristina's Marinara Sauce	(32oz)	\$8.00
Italian Bread & Butter		\$0.50 pp
Assorted Rolls		\$0.65 pp
Coffee / Tea		\$1.95 pp
regular and decaffeinated coffee and tea served with cream, sugar, equal, stirrers, and coffee cups		
Disposable Chafing Dish		\$10 each
includes wire stand, insert, two sternos		
Assorted Soft Drinks & Bottled Water		\$1.95/pp
Paper Plates/Napkins, Plastic Utensils		\$0.75/pp

TERMS AND CONDITIONS

- This menu is **NOT** for functions held at Cristina's Restaurant.
- All items are sent in disposable aluminum pans or trays.
- Hot entrees are sent heated and ready to eat. If you will not be enjoying our hot entrees immediately, we can provide warming instructions.
- Sunday Orders: Please call to arrange a time for pick up.
- A delivery fee is charged and is assessed based on location. During the holiday seasons, delivery may not be available.
- If you do not see a food item, please let us know. We can accommodate most requests.
- Prices are subject to change without notice.
- Cristina's accepts Cash, MasterCard, American Express, Discover, and Visa.
- No personal checks are accepted.
- Before placing your order, please inform your server if a person in your party has a food allergy.

To place an order, please call

978 - 534 - 0849

www.cristinas.net