TERMS AND CONDITIONS

- All items are sent in disposable aluminum pans or trays.
- Dressings for salads are sent on the side. Minimum order for salads is 10 people.
- Hot entrees are sent heated and ready to eat. If you will not be enjoying the hot entrees immediately, we provide warming instructions.
- Sunday Orders: Although we are closed on Sundays, we accept party platter orders. Pick up times are by 11am.
- This menu **cannot** be used for functions held at Cristina's Restaurant.
- A delivery fee is charged and is assessed based on location.
- Minimum order for delivery is \$300. During the holiday seasons, delivery may not be available.
- If you do not see a food item that you want, please let us know.
- Before placing your order, please inform your server if a person in your party has a food allergy.
- Gluten Free items are available upon request.
- 6.25% MA Meals Tax is added to the final bill.
- Prices are *subject to change* without notice.
- We accept Cash, MasterCard, American Express, Discover and Visa. No personal checks are accepted.

DINING...To Go!

Cristina's Party Platter orders can supplement your own cooking. If you need assistance, please call 978-534-0849. We can help you order just the right amount for your next party. To get you started:

- 1. Party platter orders require at least 48 hour notice.
- 2. Full trays serve 45-50 people.
- 3. Half trays serve 20-25 people.
- 4. Quarter trays serve 12-15 people.
- 5. All of our dressings and sauces are homemade.
- 6. Platters can be delivered to local function halls. Please note an additional catering fee may apply depending on the hall of your choice.

B uon Appetito!

And, in the words of Julia Child...

The only time to eat diet food is while you're waiting for the steak to cook.

September, 2014



Established 1988

Hot & Cold Party Platters

Dining... To Go!

www.cristinas.net

To place an order call 978-534-0849

Starters and Salads	HALF TRAY SERVES 20-25	Full Tray Serves 45-50	HOT ENTREES AND SIDES	1/4 Tray Serves 10-12	1/2 TRAY SERVES 20-25	Full Tray Serves 45-50		Market Market
Cheese Tray & Crackers	\$48	\$88	Cheese Lasagna add Meat Sauce	\$30 \$48	\$60 \$80	\$120 \$140	ach, and plum tomatoes in cream sauce; and topped with	
Vegetable Crudités	\$35	\$65	Eggplant Parmigiana	\$30	\$58	\$120	toasted crumbs.	
Jumbo Shrimp Cocktail	\$70	\$135	Meatballs Marinara	\$28	\$48	\$98	Braciole: lightly pounded steak rolled and filled with	MARKET
Stuffed Mushrooms	\$48	\$78	Sausage, Peppers & Onions	\$45	\$75	\$135	breadcrumb stuffing and	
Bruschetta: toasted Italian bread topped with eggplant mash, plum tomatoes and Pecorino Romano cheese	\$48	\$80	add Roasted Potatoes	\$65	\$95	\$155	topped with marinara sauce	
			Penne, Chicken & Broccoli add Creamy Alfredo Sauce	\$50 \$65	\$90 \$105	\$170 \$185	Ozwen Izove	
	4 = =	400	Chicken Piccata	\$40	\$80	\$150	OTHER ITEMS	
Fried Chicken Tenders Melanzana: eggplant with prosciutto, red peppers, spinach & provolone cheese; topped with plum tomatoes	\$55	\$98	Chicken Parmigiana	\$40	\$80	\$150	Balsamic Vinaigrette	\$ 5
	\$75	\$150	Chicken Marsala: prosciutto	Ψ.0	\$98	\$178	Bleu Cheese	\$ 7
			and mushrooms in demiglace		ΨΣΟ	Ψ170	Honey Poppyseed	\$ 5
Fried Zucchini	\$58	\$ 98	Chicken Scapariello: chicken tenders with fried potatoes, sau- sages, bell peppers and onions		\$98	\$178	Tomato Basil	\$ 6
Seasonal Fruit Bowl	Market						Creamy Garlic	\$ 6
Antipasto Platter: Genoa salami, capicola, provolone cheese, olives, roasted red	\$ 95	\$180	Chicken Delmonico: pan fried chicken with artichoke hearts and mushrooms in cream sauce		\$98	\$178	Dipping Oil	\$8
							Marinara Sauce	\$8
peppers, pepperoncini, marinated mushrooms, roasted			Roasted Chicken: Chicken		\$98	\$178		(QUART)
tomatoes, roasted artichokes			breast on the bone, thighs and drumsticks				Italian Bread & Butter	\$0.60/PP
Garden Salad	\$1.99/pp		Penne in Marinara Sauce	\$25	\$45	\$85	Coffee/Tea Regular or decaf coffee, tea, served with creamers, sweetners, stirrers and	\$2.75/PP
Caesar Salad	\$1.99/pp		Penne Aglio Olio	\$30	\$60	\$120		
Tossed Antipasto Salad	\$2.99/pp		Homemade Potato Gnocchi	\$45	\$68	\$128	Disposable Chafing Dishes	\$10/EACH
			Cheese Ravioli		\$78	\$148	Wire stand, insert, two sternos	
			Roasted Red Bliss Potatoes	\$28	\$48	\$88		
			Seasonal Fresh Vegetables	\$30	\$58	\$98		