Sample daily menu  
Catering by Andrew
For FJMC’s International Convention 2013, Danvers, Massachusetts

**BREAKFAST MENU**

- Mini Corn and Blueberry Muffins, Croissants
- Cheese and Assorted Fruit Danish
- Hard Boiled Eggs
- Low Fat Cottage Cheese
- Fresh Sliced Fruit and Berries
- Whole wheat and Plain Pita, Tea Rolls and Onion Rolls
- Hummus, Tahini, Labneh, Butter
- Israeli Chopped Salad
- Individual Frittatas
- Roasted Vegetable Egg White
- Spinach and Roasted Red Pepper made with Whole Eggs

Breakfast Potatoes with Sautéed Onions and Peppers

**LUNCH STATIONS MENU - “TASTE OF BOSTON NEIGHBORHOODS”**

**Faneuil Hall**
- New England Fish Chowder with Native Corn and Potatoes
- Verrill Farm Chopped Avocado, Corn & Tomato Salad
- Crunchy Kale Salad with Pickled Beets and Cipollini Onions
- Cod Cake Slider with Down East Slaw & Citrus Tartare Sauce
- Boston Baked Scrod with Ritz Buttercrumb topping

**Chinatown**
- Build to order Lettuce Wraps
- Szechuan Tofu and Teriyaki Grilled Portobello Mushrooms
- Cool Crisp Lettuce Cups, Shredded Carrot, Bean Sprouts, Cilantro, Mint
- Sesame Miso Dipping Sauce
- Rice Noodle Salad with Crispy Vegetables, Mango & Spiced Peanuts
- Bok Choy Salad
- Asian Greens, English Cucumbers, Sprouts, Lotus Root, Orange-Tamari Dressing
Vegetable Dumplings in steamer baskets served with
- Sweet Soy-Ginger Sauce
- Asian Pear, Honey & Star Anise Dipping Sauce
- Spicy Cucumber Sauce

**The North End**
Asparagus, Lemon & Basil Risotto
Baby Arugula & Goat Cheese Salad with Fennel, Tomatoes & Lemon Balsamic Vinaigrette
Tri-color Salad with Figs, Garlic Focaccia Croutons & Oregano Vinaigrette
Cheese Tortellini with Caramelized Cauliflower & Sun-dried Tomato Pesto
Whole Wheat Farfalle Pasta Putanesca

**Cape Cod Boardwalk Sweet Endings**
Summer Berry Cobbler with Fresh Mint and Vanilla Ice Cream
Boston cream pie
Cranberry and White Chocolate Cookies

**PLATED DINNER MENU**

- Baskets of French Baguettes & Olive Rolls
- Herbed Infused Oil and Margarine

**SALAD COURSE**
Spring Onion, Mushroom and Roasted Garlic Tart, Mache Salad with English Peas, Asparagus, Grape Tomatoes, Creamy Dijon Vinaigrette

**ENTREE COURSE**
Tangerine and Ginger Lacquered Cornish Game Hen with Sesame Scallion Jasmine Rice Cake, Mirin Roasted Asparagus, Sweet Soy and Sesame

(#) **VEGETARIAN ALTERNATIVE**
Curry Roasted Cauliflower, Tomato and Leek Tart served with selected sides

(#) **FISH ALTERNATIVE**
Rolled Stuffed Cod with Baby Spinach and Spring Onions, served with selected sides

**DESSERT COURSE**
Tuille Cup with Mango and Raspberry Sorbet, Fresh Mangos, Kiwi, Chocolate Crinkle Cookies