



The **D·I·Y**
CATERING MENU
Do-It-Yourself • Back-To-Basics

WELLESLEY *W* FRESH

781.283.2949 / 781.283.2725 • www.wellesleyfresh.com/catering

Breakfast

Continental Breakfast Platter Serves 10 **\$29.50**

An assortment of freshly baked Mini Muffins, Scones Tea Breads, Croissants and Mini Bagels with Cream Cheese, Whipped Butter and Preserves

Our Wellesley Fresh Danish Platter Serves 10 **\$22.50**

An assortment of our own freshly baked Danishes, Filled with Fruits or Cheese

New York Style Bagel Platter Serves 10 **\$24.50**

Assorted Bagels or Mini Bagels. Served with Whipped Butter, Preserves, or Cream Cheese

Smoked Salmon Platter Serves 10 **\$82.50**

Thinly sliced Norwegian Smoked Salmon, Served with Cream Cheese, Chive Cream Cheese, Sliced Tomato, Cucumbers and Shaved Red Onion. Accompanied by assorted New York Style Bagels

Quiche Serves 6 **\$9.25**

A large Quiche fresh from our oven. Your choice of Spinach and Feta, Broccoli and Cheddar, Ham and Cheese or the classic Quiche Lorraine

Fresh Fruit Salad Serves 10 **\$29.50**

Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes and Strawberries

Sliced Fruit Platter Serves 10 **\$29.50**

A selection of freshly sliced Honeydew, Cantaloupe, Golden Pineapple and garnished with Fresh Berries

Yogurt Parfait Low-Fat Vanilla Yogurt layered with Fruit
\$3.25 each

Individual 8 oz. Stonyfield Farm Organic Yogurts
\$1.75 each

Strawberry, Banana or Plain
with Wellesley Fresh Granola \$2.25 per person



Salads

Tossed Garden Salad Serves 5 **\$11.25**
with Grilled Chicken \$26.25

Baby Greens covered with Cucumbers, Cherry Tomatoes, Shaved Red Onion, Carrots and Homemade Croutons

Caesar Salad Serves 5 **\$14.75**
with Grilled Chicken \$26.25

A classic combination of freshly cut Romaine Lettuce, Homemade Croutons, Caesar Dressing and topped with Grated Parmesan and Lemon

Baby Spinach Salad Serves 5 **\$16.25**

Fresh Baby Spinach with Strawberries, Toasted Pistachios, Shaved Red Onions in a White Balsamic Strawberry Vinaigrette

Greek Salad Serves 5 **\$12.50**

A classic blend of Iceberg and Romaine Lettuce with Feta Cheese, Pepperoncini and Kalamata Olives Served with Oregano and Red Wine Vinaigrette

Cobb Salad Serves 5 **\$37.50**

Grilled Chicken, Crispy Bacon, Bleu Cheese, Avocado and sliced Hard-Boiled Eggs with a Sherry Shallot Dressing

All Dressings and Vinaigrettes are Homemade and served on the side

Sandwich & Deli

Deli Platter \$7.95 per person *minimum 6pp*

Our "Make Your Own" platter of Sliced Roast Turkey, Honey Baked Ham, Roast Beef and Grilled Chicken, with Lettuce, Tomatoes, assorted Breads, Cheeses and Condiments

Wellesley Fresh Sandwich Platter \$6.95 per person *minimum 6pp*

A selection of Sandwiches with Lettuce, Tomato and Condiments on a variety of Artisan Breads and Rolls Roast Turkey and Cheddar, Ham and Swiss, Chicken Salad, Roast Beef and Horseradish Sauce, Tuna Salad, Grilled Vegetables and Fresh Mozzarella

Assorted bags of Potato Chips \$1.25 Each

On-The-Go Boxed Lunches \$10.95 per person

A hearty sandwich, Cape Cod Potato Chips, Soda or Water and your choice of Cookie or Fruit Salad.

*Substitute Potato or Pasta Salad for Chips:
\$12.50 per person*

The Bates--Shaved Roast Beef with Boston Bibb Lettuce, Grilled Red Onions, Tomatoes, Great Hill Blue Cheese and Horseradish Sauce on Crusty Sourdough

The Beebe--Roast Turkey with Vermont Cheddar Cheese, Boston Bibb Lettuce, Tomato and Chipotle Mayonnaise on Multigrain Ciabatta

The Pendleton-- Genoa Salami, Sweet Capicola and Parma Prosciutto with Provolone Cheese, Roasted Red Peppers and Herb Infused Olive Oil on Focaccia

The Pomeroy--Fresh Hummus and Baby Spinach layered with Roasted Zucchini, Summer Squash, Red Peppers and Portabella Mushrooms on Multigrain Ciabatta with Balsamic Vinaigrette

The Tower--Smoked Ham & Apples with sliced Brie, Whole Grain Mustard and Arugula on a Multigrain French Baguette

The Collins--Fresh Veggies, Mixed Greens, Roma Tomato, Couscous and Marinated Tofu, in a Spinach Tortilla

The Caesar Wrap--Grilled Chicken tossed with Romaine Lettuce, Parmesan Cheese and Creamy Caesar Dressing wrapped in a Whole Wheat flour tortilla

The Veggie Caesar Wrap--Grilled Vegetables tossed with Romaine Lettuce, Parmesan Cheese and Creamy Caesar Dressing wrapped in a Whole Wheat flour tortilla

Mini Tea Sandwiches

Mini Two-Bite Sandwiches on assorted crustless breads Minimum order one dozen per Filling

Vegetarian Fillings \$24.00 per dozen

English Cucumber, Boursin and Watercress, Goat Cheese and Basil Ratatouille, Brie and Apple with Quince and Frisee

Meat Fillings \$31.00 per dozen

All Natural Turkey, Cranberry Spread and Brie Ham, Gouda and Apple Chutney Prosciutto, Fig and Goat Cheese with Mesclun Greens Roast Beef, Boursin Cheese Spread and Watercress Roast Beef, Caramelized Onions, Arugula and Lemon Aioli

Seafood Fillings \$39.25 per dozen

Poached Atlantic Salmon, Cucumber and Maple Horseradish Oregano Roasted Salad and Baby Arugula and Baby Arugula Classic Crab Salad

Pizza

All Pizzas are 16 inches (12 slices)

Plain Cheese Pizza \$10.00 per pizza

Pepperoni Pizza \$11.75 per pizza

Toppings \$1.75 each

Pepperoni, Hot Peppers, Green Peppers, Bacon, Ham, Mushrooms, Sausage, Extra Cheese, Onions and Black Olives

White Pizza \$12.50 per pizza

Cheese, Garlic, Olive Oil and fresh sliced Tomatoes

Buffalo Chicken Pizza \$15.50 per pizza

Zesty Buffalo-Style Chicken baked with Bleu Cheese and Crisp Celery

Steak Bomber Pizza \$18.25 per pizza

Cheese, Shaved Steak, Onions, Peppers and Mushrooms

Vegetable Primavera Pizza \$15.50 per person

Cheese, Tomato Sauce, Zucchini, Summer Squash, Onions, Peppers and Olives

Fresh Baked Stromboli \$18.00 each Serves 6

- Plain Cheese-
- Italian Sausage and Pepper-
- Roasted Vegetable and Asiago-

Desserts

10-Inch Layer Cake \$23.75 each

Freshly Baked Cupcakes \$1.25 each

Mini Cupcakes \$9.00 per dozen

Cupcake flavors:

Chocolate cake with Devil's Fudge
Yellow cake with Swiss Butter cream
Red Velvet with Cream Cheese

Freshly Baked Cookies \$4.50 per dozen

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, M&M

"Best of Both" Platter \$19.50

A 20 piece selection of
Brownies, Cookies and Assorted Bar Desserts

Beverages

Fruit Punch (1 gallon) \$4.75

Iced Tea (1 gallon) \$4.75

Lemonade (1 gallon) \$4.75

Assorted Canned Soft Drinks \$1.75 each

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade,
Iced Tea, Bottled Still or Sparkling Water \$1.75 each

Assorted Bottled Juices \$1.75 each

Coffee, Decaffeinated Coffee and Tea 96 oz box
(serves 10) \$22.00

Hot Chocolate Packets \$.95 each

Water (5 gallon jug) \$25.00

Water (1 gallon) \$8.00

Buffet Style Entrees

½ Pan Serves 10 to 12 - Full Pan Serves 20 to 24

Cheese Lasagna

\$51.00 ½ pan / \$100.00 full pan

Layers of Fresh Pasta, Marinara and a blend of Ricotta, Parmesan and Mozzarella baked to perfection.

Spinach & Mushroom Lasagna

\$54.00 ½ pan / \$105.00 full pan

A ragout of Mushrooms and Spinach layered with Fresh Pasta, Ricotta Cheese and fresh Herbs, topped with a Light Cream Sauce and baked to perfection.

Beef & Sausage Lasagna

\$63.00 ½ Pan / \$120.00 full pan

Our own ragout of Seasoned Beef and Spicy Italian Sausage, layered with Marinara, Fresh Pasta and our 3-Cheese Blend.

Bowtie Pasta

\$60.00 ½ pan / \$115.00 full pan

Whole Grain Bowties with Grilled Chicken, Roasted Tomato, Broccoli, and Pesto Alfredo

Classic Homestyle Macaroni and Cheese

\$60.00 ½ pan / \$115.00 full pan

Elbow Macaroni with a Blend of Cheeses, baked to perfection

Eggplant Parmesan

\$54.00 ½ pan / \$105.00 full pan

Thinly sliced, breaded Eggplant layered with our 3-Cheese Blend and Marinara Sauce

Chicken Parmesan

\$60.00 ½ pan / \$115.00 full pan

Boneless, skinless Chicken Breast, lightly breaded and cooked to perfection, then topped with Marinara, Mozzarella and Parmesan

All Italian Style Entrées served with Garlic Bread and our Tossed Garden Salad

Mexican Beef and Vegetable Tortilla Pie

\$65.00 ½ pan / \$125.00 Full Pan

Ground Beef, Chopped Vegetables, Melted Cheese and a variety of Seasonings encased in Flour Tortillas

Portobello Mushroom Napoleon

\$60.00 ½ pan / \$115.00 full pan

Portobello Mushrooms layered with Roasted Vegetables, Spinach, Basil and Pine Nut Pesto and Goat Cheese

Wings & Sides

Wing Party \$9.00 per dozen

Choice of 1 flavor per dozen: 5 Alarm, Hot,
Mild or Honey BBQ.

Includes Celery Sticks and Bleu Cheese Dressing.

Sides

Brown Rice Pilaf \$2.25 per person

Coconut Sticky Rice \$2.25 per person

Smashed Sweet Potatoes \$2.35 per person

Steamed Broccoli \$2.25 per person

Garlic Green Beans \$2.25 per person

Grilled Vegetables \$3.25 per person

Artisan Bread Basket \$1.75 per person

An assortment of Rolls and Specialty Breads.

Crudités Platter

Small (serves 10-15) \$25 / Large (serves 25-30) \$45

Broccoli, Carrots, Celery, Cherry Tomatoes,
Cucumbers, Red and Green Peppers and Jicama
served with Creamy Parmesan Peppercorn Dip
and Hummus

Mexican Crudités Platter

Small (serves 10-15) \$25 / Large (serves 25-30) \$45

Guacamole, Salsa and Tortilla Chips,
with a Crudité garnish

Cheese Platter

Small (serves 10-15) \$38.00

Large (serves 25-30) \$68.00

A selection of Imported and Domestic Soft and Hard
Cheeses with Crackers, Strawberries and Red Grapes

Middle Eastern Platter

Small (serves 10-15) \$38.00

Large (serves 25-30) \$68.00

Hummus, Baba Ghanoush, Tabouleh, Kalamata
Olives, Roasted Red Peppers, Tzatziki and Feta
Cheese with Toasted Pita Chips and Whole Wheat
Pita Bread

Antipasto

Small (serves 10-15) \$40 / Large (serves 25-30) \$75

Marinated Grilled Vegetables, Italian Cured Meats,
Cheeses and Olives

Fresh Baked Brie (serves 10) \$25.00

15 ounces of Domestic Brie topped with your choice
of Honey Mustard or Apricot Glaze and wrapped in a
Puff Pastry. Served with French Baguette

Also available with Almonds

Appetizers

One dozen minimum

Heirloom Tomato Bruschetta on
Garlic Rubbed Crostini

Spinach and Feta in Crisp Phyllo

Raspberry and Brie in Crisp Phyllo

Vegetable Spring Rolls with Sweet Chili Sauce

Chicken or Beef Satay

\$27 per dozen

Ordering Guidelines

DIY Catering offers pick-up catering for those on a tight budget.
It is an inexpensive way to enjoy a snack at a meeting or provide refreshments for a gathering.

A 48-hour advanced notice helps us to prepare and package your selections. If you need a rush order, please consult with our catering staff for choices that may better accommodate your urgency.
If you don't see exactly what you're looking for on our menu, please ask!

Orders are accepted from:
Monday to Friday - 9:00 a.m. to 4:00 p.m.

Orders can be placed by contacting our Catering Department at 781.283.2949 or 781.283.2725

Orders can be picked up at the Bae Pao Dining Room on 4 - Lulu Chow Wang Campus Center.
Customers are responsible for transporting the orders.

All items are packaged in bulk. Every order includes a paper tablecloth, reusable or recyclable plastic trays and serving utensils, and compostable plates, cutlery, hot and/or cold cups, and napkins. Coffee and Tea orders include sweeteners and cream. Cold beverage orders include ice. Cloth table linens are available instead of paper for a charge of \$15.00 each.

It doesn't have to be completely "D.I.Y."... we also deliver to any location on campus for Wellesley faculty and staff!
Complimentary Delivery on orders \$100 and up \$25 Delivery Fee applies to all orders under \$100
Minimum order of \$150 required on Saturday, Sunday and Monday Delivery includes setup of all items
(please ensure that there is adequate table or counter space available)
As all of our serving ware is either reusable, recyclable, or compostable, we do not include a return trip to clean up or pick up any items.

Full service catering is also available – a service charge of 18% and administrative fee of 5% will apply to any order that requires a staff member to remain at the location during the event, or to return to the location to refresh, clean up, or pick up items.

This menu may not be used in conjunction with other catering services.

Facts For Food

Bacteria grows most rapidly in the Danger Zone. The Danger Zone includes temperatures between 40°F and 140°F. It's key to keep foods out of this temperature range. Always be sure to refrigerate foods quickly!
Refrigerate or freeze perishables, prepared foods and leftovers within two hours of purchase.

