



BASIL TREE

... CATERING ...
WITH A CONSCIENCE

Basil Tree provides drop-off catering to corporations, universities, hospitals, and non-profits. Sorry—no private events or staffing.

Menu effective 9/1/2018

HOW DO WE CATER WITH A CONSCIENCE?

MINIMIZING WASTE



We collect food waste to be made into compost. This effort has cut our garbage production by more than half.



All of our paper goods and utensils are 100% compostable and made from 100% renewable resources. All other serving utensils, platters, and lids are 100% recyclable and can be returned to us with the Basil Bin program.



We combine delivery trips and use smaller vans whenever possible.



We have pioneered the Basil Bin program. We leave a bin with you upon delivery for you to fill with used platters, bowls, lids and serving utensils. We then schedule a pick up so that we can sanitize and reuse these items and save them from ending up in the waste stream.



We use [Crown Uniform & Linen Service](#), award winning for their sustainable practices and water conservation.

CHOOSING BEST INGREDIENTS



We continually work with our suppliers to use as many local and sustainable products as possible.



We use [Recreo Coffee & Roasterie](#), a single origin coffee from a family-owned farm that practices social responsibility.



We use [Equal Exchange](#) Fair Trade chocolate and sugar products.



The poultry we use is free of antibiotics and hormones.



The bacon and ham we use are certified humanely raised.

THINGS YOU SHOULD KNOW

PLACING YOUR ORDER

WAYS TO PLACE AN ORDER

Online: create an account at basiltree.com

Call: 617-776-9100

Email: catering@basiltree.com

METHODS OF PAYMENT

We accept credit cards, checks, and direct payment. Call or enter credit card information online.

CANCELLATION

Please contact us ASAP. Fees may apply.

LEAD TIME

Weekday orders must be placed or changed by 4 pm the business day before your event. Please note that time slots do fill up, so in order to secure your preferred delivery time, place your order ASAP.

Weekend orders must be placed by 4pm the Thursday prior.

DELIVERY

DELIVERY FEE/GRATUITY

\$20 flat fee for Boston, Cambridge, Somerville, and Medford

Tipping is optional, as all of our staff are paid fair wages, but you are welcome to tip either with cash upon delivery or add it to your invoice to be paid directly to the driver.

DELIVERY MINIMUM

M-F: \$50 // **Weekends:** \$250
For deliveries in standard range

DELIVERY RANGE

Boston, Cambridge, Somerville, and Medford

Inquire about deliveries outside of this range. Higher delivery fees and minimums may apply depending upon location.

DELIVERY WINDOW

We require a 30-minute window for all deliveries. We recommend selecting a window that allows for set up time before your event begins.

WHAT'S INCLUDED WITH DELIVERY?

Drivers will help with delivery set up.

Serving utensils are included at no charge.

To reduce waste, paper goods are NOT automatically included but available for \$1.29/person and \$6.99 for a linen-like compostable table cloth.

HOURS FOR DELIVERY

M-F: 7am-7pm

Weekends: 7:30am-5:00pm

Closed holidays and Dec. 24-Jan. 1

SPECIAL DIETS

VEGETARIAN

no meat, poultry, or seafood
(may contain eggs and/or dairy)

VEGAN

no meat, dairy, or eggs

GLUTEN-FREE

does not contain gluten
(our soy sauce is gluten-free)

DAIRY-FREE

no milk or milk products
(may contain eggs)

CONTAINS NUTS

when items contain nuts, they are clearly visible. Our pesto does not contain nuts.

When placing your order, please inform us if a person in your party has a food allergy.

We do our best to accommodate special diets, but please be aware we are not a vegetarian, nut-free, or gluten-free kitchen, so there is always a chance of cross contamination.

We never use MSG or trans fat.



FRUIT, ETC.

SLICED FRUIT PLATTER

VG GF DF // \$4.69 per person

6 MINIMUM artfully arranged grapes, melon, pineapple, and strawberries

FRUIT SALAD **VG GF DF**

\$4.89 per person

6 MINIMUM bite-size pieces of grapes, melon, pineapple, blueberries, and strawberries

WHOLE FRUIT **VG GF DF**

\$2.29 per person

NO MINIMUM a seasonal selection of apples, oranges, grapes, and strawberries

INDIVIDUAL GREEK YOGURTS **VG GF**

\$2.49 per person

NO MINIMUM fat-free Greek yogurt from Green Mountain Creamery—vanilla, plain, and berry

BASIL TREE GRANOLA **VG GF N**

\$2.69 per person

Basil Tree's own granola, chock full of almonds, pumpkin seeds, pecans, cranberries, and raisins

individual cups NO MINIMUM
serving bowl 6 MINIMUM

HOT BREAKFAST

HEARTY OATMEAL **VG N**

\$5.49 per person

10 MINIMUM heart-healthy oatmeal with toppings on the side—pecans, dried cranberries, milk, and brown sugar. Vegan option available with soy milk +\$2.99

FRITTATA FLORENTINE **VG GF**

\$5.49 per person

5 MINIMUM free-range eggs, feta, spinach, cheddar, and tomatoes baked in pan, sold in increments of five servings

VEGETABLE QUICHE CUPS **VG**

\$5.99 per person

6 MINIMUM free-range eggs, broccoli, red pepper, and cheddar baked to perfection in individual phyllo cups

BACON & CARAMELIZED ONION QUICHE CUPS // \$5.99 per person

6 MINIMUM all-natural bacon, free-range eggs, and caramelized onions baked in individual phyllo cups

VEGGIE BREAKFAST BURRITOS **VG**

\$5.99 per person

6 MINIMUM free-range eggs, cheddar, sweet corn, and roasted peppers with salsa on the side

BACON BREAKFAST BURRITOS

\$5.99 per person

6 MINIMUM free-range eggs, all-natural bacon, cheddar, sweet corn and salsa on the side

SPECIAL DIETS

SO GOOD YOU WOULD NEVER KNOW!

VEGAN MUFFIN

VG DF // \$4.99 per person

NO MINIMUM vegan cranberry oat muffin, individually wrapped and labeled

GLUTEN-FREE MUFFINS

VG GF // \$5.29 per person

NO MINIMUM gluten-free blueberry muffin, individually wrapped and labeled, locally made by Curtis Street Gluten-Free Bakers

VEGAN GLUTEN-FREE MUFFIN

VG GF DF // \$5.99 per person

NO MINIMUM vegan gluten-free pumpkin muffin, individually wrapped and labeled, locally made by Curtis Street Gluten-Free Bakers

SEE PAGE 15 FOR TEA,  COFFEE & BEVERAGES

PRICE PER PERSON. 10 PERSON MINIMUM, UNLESS OTHERWISE SPECIFIED.

BAKED GOODS

PASTRIES BAKED IN-HOUSE 

ASSORTED BREAKFAST PASTRIES WITH MINI BAGELS **VG**

\$4.79 per person

6 MINIMUM mini bagels, crumb cake, mini breakfast breads, mini scones, and wholegrain muffins

ASSORTED BREAKFAST PASTRIES NO BAGELS **VG**

\$4.79 per person

6 MINIMUM crumb cake, mini breakfast breads, mini scones, and wholegrain muffins

MINI CROISSANT SELECTION **VG**

\$4.79 per person

real butter croissants—plain, chocolate, and raisin

WHOLEGRAIN MUFFIN ASSORTMENT **VG**

\$4.59 per person

6 MINIMUM selection of blueberry, raisin bran, and cran-apple

MINI BAGEL PLATTER **VG**

\$4.39 per person

assorted mini bagels with plain cream cheese and herb cream cheese

BREAKFAST SALMON PLATTER

\$9.49 per person

a make-your-own platter with mini bagels, smoked salmon, plain cream cheese, herb cream cheese, tomatoes, cucumbers, and red onions

VALUE PACKAGES

PRICE PER PERSON. 10 PERSON MINIMUM, UNLESS OTHERWISE SPECIFIED.

CONTINENTAL **VG**

\$12.29 per person

6 MINIMUM Assorted Breakfast Pastries with or without Bagels, Sliced Fruit, Coffee

WARM UP BREAKFAST **VG N**

\$13.29 per person

Hearty Oatmeal, with dried cranberries and pecans on the side, Fruit Salad, Coffee

HEALTHY START **VG**

\$14.79 per person

Wholegrain Muffins, Fruit Salad, Individual Greek Yogurts, Coffee

CONTINENTAL PLUS **VG**

\$14.79 per person

6 MINIMUM Assorted Breakfast Pastries with or without Bagels, Sliced Fruit, Individual Greek Yogurts, Coffee

SUNNY DAY

\$15.89 per person

Veggie and/or Bacon Breakfast Burritos, Blueberry Crumb Cake, Sliced Fruit, Coffee

PARISIAN CAFE

\$17.49 per person

Croissant Selection, Vegetable and/or Bacon Quiche Cups, Sliced Fruit, Coffee



Sandwiches & Wraps



NO MINIMUM, PRICE PER SANDWICH. Sandwiches and wraps include lettuce and tomatoes, are cut in half, and served on platters with local pickles. All sandwiches have a labeled pick to display the sandwich type. No peeking necessary!

VEGETARIAN // \$9.49 each

FRESH MOZZARELLA & PESTO 
fresh mozzarella, roasted peppers and our own special nut-free pesto on asiago focaccia

FALAFEL WRAP

Basil Tree's own falafel with cucumber and house-made hummus on wholegrain lavash

HUMMUS & ROASTED EGGPLANT ROLL-UP

tangy lemon-roasted eggplant with hummus, grated carrots and cucumber on wheat wrap

BANH MI SANDWICH

sesame baked tofu with pickled carrots and daikon radish, cucumber, and Sriracha vegan mayo on French bread

TURKEY // \$9.49 each

TURKEY AVOCADO BLT 
roasted turkey, fresh avocado, and natural bacon with mayo on country white

THE VERMONT

roasted turkey, Vermont cheddar, and sliced Granny Smith apples on cranberry bread

CALIFORNIA TURKEY ROLL-UP

roasted turkey, cheddar cheese, fresh avocado, carrots, and cucumber with chipotle sauce on wholegrain lavash

CHICKEN // \$9.49 each

GRILLED LEMON CHICKEN BREAST 
grilled chicken breast with herb lemon mayo on multigrain

CHICKEN CAESAR WRAP

grilled chicken breast in creamy Caesar dressing with grated parmesan on white wrap

GREEK CHICKEN

grilled chicken breast, feta, red onion, marinated artichoke hearts on French bread

TUNA // \$9.49 each

 **WILD PLANET TUNA**—100% line-caught—healthier for you and the environment.

CLASSIC TUNA

albacore tuna, crunchy celery, and mayo on multigrain

MEAT // \$9.49 each

ROAST BEEF & HERB CHEESE

thin sliced roast beef with Basil Tree's famous herb cheese on ciabatta

GOURMET ITALIAN

salami, ham, provolone, herb mayo, and pepperoncini on French bread

COUNTRY HAM & CHEESE

all-natural ham and Vermont cheddar with caramelized onions and deli mustard on marble rye

SANDWICH SELECTIONS

WE PICK // \$9.49EA

we choose and save you time; an assortment of our most popular sandwiches and wraps, always including a veggie option

YOU PICK // \$9.49EA

we suggest choosing 3–5 types from the options to the left

JUST WRAPS // \$9.49EA

a selection of delicious wraps, including a veggie option

INDIVIDUALLY WRAPPED // \$9.99EA

individually wrapped and labeled

GLUTEN-FREE // \$10.99EA

order any sandwich on gluten-free bread or wrap and it will come individually wrapped and labeled

BUILD YOUR OWN

PRICE PER PERSON, 10 PERSON MINIMUM

DELUXE DELI PLATTER

\$10.49 per person

includes fresh breads, rolls, and wraps roasted turkey, baked ham, grilled chicken, natural salami, provolone, cheddar, herb cheese, hummus, roasted peppers, pickles, lettuce, tomatoes, mayo, and Dijon mustard

SALAD BAR PLATTER

\$10.49 per person

greens, tomatoes, carrots, cucumbers, chickpeas, grilled chicken, tofu, marinated olives, feta, balsamic vinaigrette, and basil vinaigrette

CHIPS & SNACKS

ASSORTED CHIPS

\$2.09 per person

may include Cape Cod Chips, Popcorn, and Food Should Taste Good Chips

CAPE COD CHIPS

\$1.89 per person

locally made kettle chips

HEALTHY SNACKS

\$4.49 PER PERSON

6 MINIMUM individually wrapped snacks including KIND granola bars, dried fruit and nut mix, Basil Tree's own granola, Cabot Natural Cheddar, and Vermont Uncured Turkey Jerky

SUPERFOODS BAR

\$3.49 per person

wholegrain with flax seeds, pumpkin seeds, fairtrade organic chocolate chips, and dried cranberries; served individually NO MINIMUM or on a platter 6 MINIMUM

DRIED FRUIT & NUT MIX

\$3.49 per person

Basil Tree's own mix, packaged in individual cups NO MINIMUM or in a serving bowl 6 MINIMUM



VALUE PACKAGES

BUFFETS

6 PERSON MINIMUM UNLESS OTHERWISE SPECIFIED



ADD \$1.29 PER PERSON FOR EARTH-FRIENDLY PAPER GOODS



ADD \$2.39 PER PERSON FOR ASSORTED DRINKS

BUFFET WITH CHIPS // \$14.19PP

Assorted Sandwiches, Assorted Chips, Cookie and Brownie Platter

BUFFET WITH PASTA SALAD // \$16.19PP

Assorted Sandwiches, Primavera Pasta Salad, Cookie and Brownie Platter

BUFFET WITH SALAD // \$16.79PP

Assorted Sandwiches, Garden Salad, Cookie and Brownie Platter

BUFFET WITH TORTELLINI // \$17.19PP

Assorted Sandwiches, Sun-dried Tomato Tortellini Salad, Cookie and Brownie Platter

PERFECT TRIO BUFFET // \$15.99PP

10 MINIMUM Cup of Soup, Garden Salad, and 1/2 Sandwiches, Cookie and Brownie Platter

BOX LUNCHES

NO MINIMUMS



ADD \$2.39 PER PERSON FOR ASSORTED DRINKS

BASIC BOX // \$15.79PP

Assorted Sandwiches, Cape Cod Chips, Chocolate Chip Cookie, napkin

NOT-AS-BASIC-BOX // \$17.99PP

Assorted Sandwiches, Cape Cod Chips, Chocolate Chip Cookie, Apple, napkin

SALAD BOX // \$16.29PP

Entree Salad, Roll and Butter, Chocolate Chip Cookie, napkin, & utensils

VEGAN & GLUTEN-FREE OPTIONS ARE AVAILABLE UPON REQUEST.

Soups & Salads



Garden Salad

Vegetarian Pad Thai Salad

Cambridge Quinoa Salad

SOUPS & CHILI

PRICE PER GALLON, SERVES 10-15 PEOPLE,
TEN 12 OZ. BOWLS, FIFTEEN 8 OZ. CUPS

MINISTRONE **VG** **GF** **DF**
\$46.99 per gallon

chock full of veggies, beans, and red bliss potatoes

HARVEST CHICKEN & RICE **GF** **DF**
\$46.99 per gallon
chicken breast, celery, brown rice, carrots,
sweet corn, and green peas

VEGETARIAN CHILI **VG** **GF** **DF**
\$56.99 per gallon
Best of Boston winner—pinto and black beans,
quinoa, sweet corn and peppers.

SIDE SALADS

SERVED BUFFET STYLE, DRESSING ON THE SIDE

PRICE PER PERSON, 10 PERSON MINIMUM,

UNLESS OTHERWISE SPECIFIED.

GREEN SALADS

ADD CHICKEN ON SIDE FOR \$3.99 PER PERSON.

GARDEN SALAD **VG** **GF** **DF**
\$4.59 per person

6 MINIMUM green leaf lettuce, cucumbers, tomatoes,
and carrots with basil vinaigrette

CLASSIC CAESAR SALAD
\$5.09 per person

green leaf lettuce, fresh croutons, grated parmesan,
and grape tomatoes with creamy
Caesar dressing

ASIAN SALAD **VG** **GF** **DF**
\$5.09 per person

green leaf lettuce, red cabbage, julienned
carrots, red peppers, and edamame with orange-
ginger dressing

MIXED BABY GREENS **VG** **GF** **DF** **N**
\$5.09 per person

baby greens, roasted pecans, grapes, and dried
apricots with balsamic vinaigrette

CHATHAM GREENS **V** **GF** **N**
\$5.09 per person

baby greens, dried cranberries, crumbled
goat cheese, glazed walnuts, and cucumbers
with balsamic vinaigrette

SEASONAL KALE SALAD **VG** **GF** **DF**
\$5.49 per person

a seasonal take on the ever-popular baby kale salad.
Take a look at our online ordering to see what
variety is currently available!

PASTA SALADS

PRIMAVERA PASTA **VG** **DF**
\$4.09 per person

6 MINIMUM gemelli pasta with a colorful mix of carrots,
red peppers, sweet corn, and green beans

VEGETARIAN PAD THAI SALAD
VG **GF** **DF** **N**

\$4.89 per person
everyone's favorite combo of rice noodles, peanuts,
celery, and marinated tofu; served chilled

SUN-DRIED TOMATO TORTELLINI **V**
\$5.09 per person

6 MINIMUM locally-made six cheese tortellini with
marinated artichoke hearts, tomatoes, and kalamata
olives in sun-dried tomato dressing

POTATO, VEGETABLE & CHICKEN SALADS

SOUTHWEST SWEET POTATO SALAD **VG** **GF** **DF**

\$4.99 per person

6 MINIMUM roasted sweet potatoes, roasted
peppers, corn, and citrus dressing

CAMBRIDGE QUINOA SALAD
VG **GF** **DF** **N**

\$4.99 per person

6 MINIMUM sunburst mix of quinoa with
dried apricots, dried cranberries, pecans,
celery, scallions, and lemon dressing

GREEK CUCUMBER & TOMATO SALAD **V** **GF**

\$4.99 per person

cucumbers, plum tomatoes, feta, kalamata
olives, and herb vinaigrette

GREEN BEAN, TOMATO & SWEET CORN SALAD **VG** **GF** **DF**

\$4.99 per person

green beans, corn, and tomatoes tossed in
our fresh basil dressing. A taste of summer.

CAPE COD CHICKEN SALAD **GF** **DF**
\$6.49 per person

chopped chicken breast with dried cranberries and
celery, dressed lightly with mayo

INDIVIDUAL ENTREE SALADS

NO MINIMUM, SERVED IN INDIVIDUAL CONTAINERS
WITH DRESSING ON THE SIDE

GARDEN SALAD WITH GRILLED CHICKEN **GF** **DF** // \$9.99 per person

green leaf lettuce, carrots, tomatoes, cucumbers,
and grilled chicken with balsamic vinaigrette

CAESAR SALAD WITH GRILLED CHICKEN // \$9.99 per person

green leaf lettuce, fresh croutons, grated parmesan,
grape tomatoes, and grilled chicken with creamy
Caesar dressing

FALAFEL SALAD **VG** **DF**
\$9.99 per person

green leaf lettuce, hummus, grated carrots,
cucumbers, and Basil Tree's delicious falafel with
lemon dressing

POWER KALE SALAD **VG** **GF** **DF**
\$9.99 per person

baby kale, quinoa-cranberry mix, chickpeas,
pumpkin seeds, and carrots with lemon dressing.
To keep you going all afternoon long.
Add chicken for \$3.00

ENTRÉES

PRICE PER PERSON. 10 PERSON MINIMUM, UNLESS OTHERWISE SPECIFIED.

VEGETARIAN

VEGETABLE BEAN BURRITOS 

\$8.79 per person

6 MINIMUM roasted vegetables, black beans, cheddar, and brown rice in a whole wheat tortilla; salsa and sour cream on the side

BUDDHA BOWL   

\$8.79 per person

quinoa with roasted sweet potatoes, broccoli, chickpeas and a honey-lemon dressing

VEGGIE PAD THAI    

\$8.79 per person

no one can resist this tasty combination of peanuts, rice noodles, celery, and tofu in a slightly sweet and spicy sauce, served hot

SESAME GINGER TOFU   

\$8.79 per person

sesame crusted tofu with broccoli and carrots

SIX CHEESE TORTELLINI 

\$8.79 per person

locally-made six cheese tortellini with roasted peppers, tomatoes, and marinara sauce

SPANIKOPITA 

\$8.79 per person

6 MINIMUM flaky spinach-feta phyllo triangles

SPINACH LASAGNA 

\$8.79 per person

5 MINIMUM made with fresh pasta, sold in increments of five servings

COCONUT CURRY VEGETABLE

MEDLEY   

\$8.79 per person

cauliflower, peas, tomatoes, and chickpeas simmered in a mild coconut curry sauce

MEAT, CHICKEN, & FISH

CHICKEN, PASTA & BROCCOLI

\$9.99 per person

combination of chicken breast, penne, and broccoli with a light Parmesan sauce

CHICKEN BURRITOS // \$9.99 per person

6 MINIMUM grilled chicken, black beans, corn, cheddar, salsa, and rice, in a tortilla; salsa and sour cream on side

CHICKEN PAD THAI   

\$9.99 per person

rice noodles tossed with peanuts, celery, and chicken breast in a slightly sweet and spicy sauce; served hot

MEDITERRANEAN GRILLED

CHICKEN   \$9.99 per person

grilled, marinated chicken breast with artichoke hearts and lemon; served hot or chilled

MANGO LIME CHICKEN  

\$10.99 per person

marinated and grilled boneless chicken breast with fresh mango salsa; served hot or chilled

GREEK CHICKEN OR BEEF BOWL

  \$10.99 per person

chunks of chicken breast or beef with zucchini, onion, and peppers and kalamata olives in a savory Greek sauce

TERIYAKI CHICKEN OR BEEF BOWL

  \$10.99 per person

chunks of marinated chicken or beef with peppers and pineapple in our own teriyaki sauce

BEEF LASAGNA // \$9.99 per person

5 MINIMUM made with fresh pasta, sold in increments of five servings

SESAME GINGER SALMON  

\$14.99 per person

salmon raised with no antibiotics, marinated and topped with sesame seeds; served hot or chilled

SIDES

PRICE PER PERSON. 10 PERSON MINIMUM, UNLESS OTHERWISE SPECIFIED.

ROASTED ROSEMARY POTATOES

   \$4.89 per person

oven-roasted red bliss potato wedges

GINGER RICE   

\$4.89 per person

brown rice with peppers, carrots, celery, and edamame, in a ginger-soy sauce

WILD RICE & MUSHROOM PILAF

   \$5.09 per person

a medley of brown and wild rice, with sautéed mushrooms, seasoned with thyme

STEAMED BROWN OR WHITE RICE

   \$3.29 per person

HERB ROASTED VEGETABLES

   \$5.19 per person

roasted zucchini, red peppers, green beans, broccoli, and carrots seasoned with thyme and savory

FRESH ROLLS & BUTTER 

\$1.79 per person

may include country white, sesame knots, and multigrain

VALUE PACKAGES

PRICE PER PERSON. 10 PERSON MINIMUM, UNLESS OTHERWISE SPECIFIED.



ADD \$1.29 PER PERSON FOR EARTH-FRIENDLY PAPER GOODS



ADD \$2.39 PER PERSON FOR ASSORTED DRINKS

MEX-TO-GO // \$16.99PP

6 MINIMUM Vegetable Bean Burritos, &/or Chicken Burritos, South West Sweet Potato Salad, Cookie and Brownie Platter

WEEKDAY RETREAT // \$19.29

Mango Lime Chicken, Buddha Bowl, Garden Salad, Just Cookies Platter

GREEK FEAST // \$19.99PP

Greek Chicken Bowl, Spanikopita, Wild Rice and Mushroom Pilaf, Mini Desserts

ASIAN DELIGHT // \$20.79PP

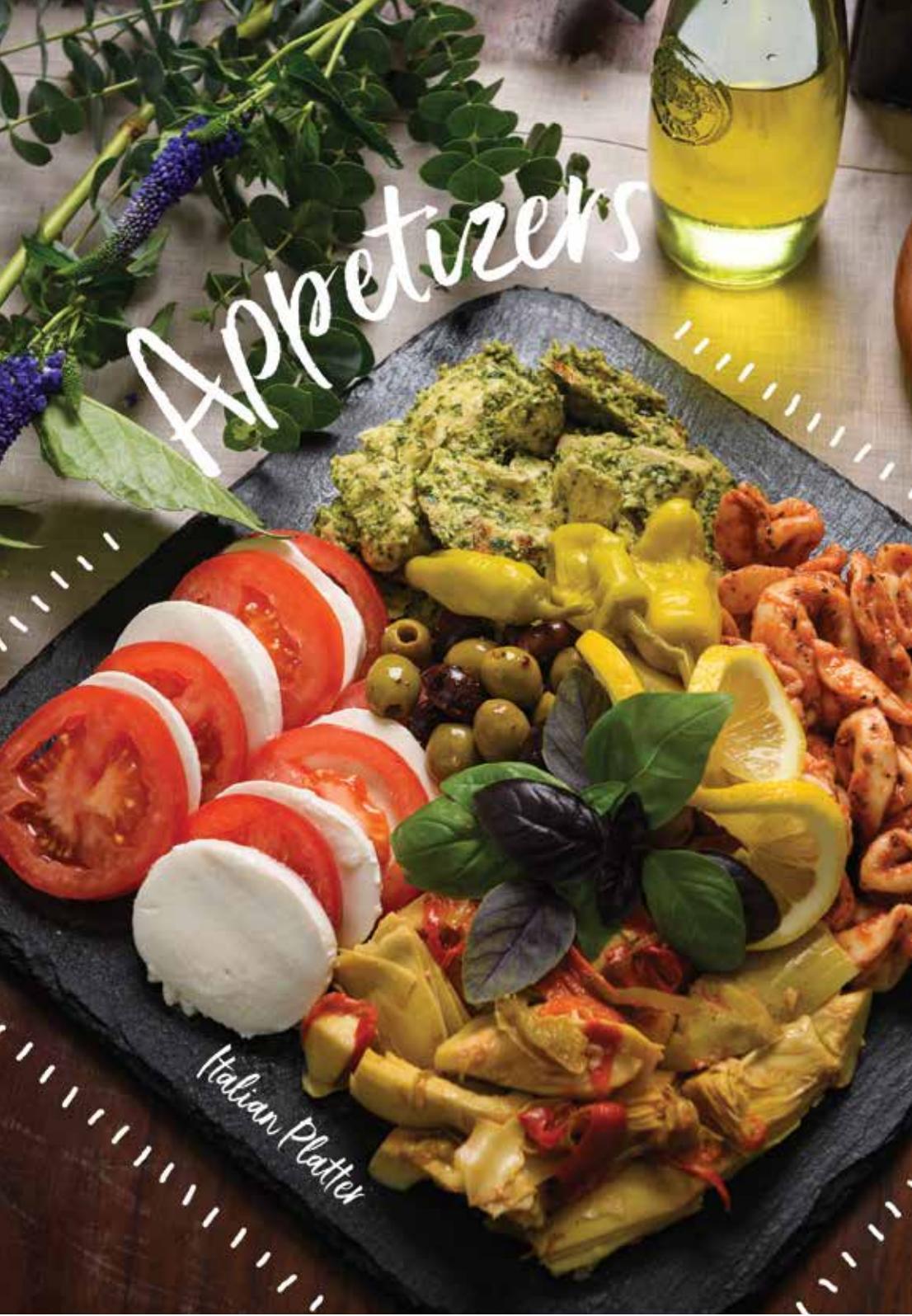
Teriyaki Chicken Bowl, Sesame Ginger Tofu, Ginger Rice, Tea Cookies

ITALIAN BUFFET // \$22.69PP

Mediterranean Chicken Breast, Six Cheese Tortellini, Caesar Salad, Italian Mini Pastries

TASTE OF THAI   // \$23.99PP

Chicken or Veggie Pad Thai, Coconut Curry Vegetable Medley, Asian Tossed Salad, Chocolate Dipped Strawberries



Appetizers

Italian Platter

APPETIZER PLATTERS

SMALL PLATTER // 10-25 GUESTS
 MEDIUM // 25-40 GUESTS
 LARGE // 40-55 GUESTS

PLATTERS FEED APPROXIMATE NUMBER OF GUESTS WHEN SERVED WITH 3-4 OTHER ITEMS

**ITALIAN PLATTER // \$130 SM
 \$160 MED // \$185 LG**

fresh mozzarella, tomatoes, pesto chicken breast, sun-dried tomato tortellini, marinated artichoke hearts, roasted peppers, mixed olives, and sliced ficelle bread

MIDDLE EASTERN MEDLEY ▽ GF
 \$160 MED // \$185 LG

house-made falafel, stuffed grape leaves, hummus, cucumber yogurt dip, herb pepper goat cheese, dried apricots, marinated olives, grape tomatoes, and celery with a bowl of rustic flatbread

MEXICAN DIP PLATTER VGF GF DF
 \$80 MED // \$105 LG

fresh guacamole, bean and corn dip, and salsa served with tortilla chips and red and green peppers

CROSTINI TRIO // \$165 MED (72 PCS) // \$195 LG (108 PCS)

fresh mozzarella crostini with roasted peppers and basil pesto, beef crostini with herb cheese spread and caramelized onions, and artichoke chicken crostini with olive tapenade

NEW ENGLAND CHEESE & FRUIT ▽
 \$110 SM // \$140 MED // \$165 LG

bite-sized wedges of local smoked gouda, dill havarti, Vermont cheddar, herb crusted goat cheese, strawberries, grapes, dried apricots and cranberries with a selection of crackers

FARMSTAND VEGGIE PLATTER ▽ GF DF
 \$110 SM // \$140 MED // \$165 LG

herb dip and hummus with farm-fresh vegetables, including carrots, broccoli, cucumber, red peppers, green beans, cauliflower, and grape tomatoes

FRESH ROLL COMBO GF DF
 \$165 MED (60 PCS) // \$195 LG (96 PCS)

Vietnamese Vegetable Fresh Rolls and Cilantro Chicken Avocado Rolls with sweet chili dipping sauce and sesame ginger dipping sauce

MINI SANDWICHES
 \$150 MED (36 PCS) // \$175 LG (48 PCS)

includes turkey and cheddar, fresh mozzarella and pesto, and roast beef and herb cheese on assorted dinner rolls, cut in half

PINWHEEL SANDWICHES
 \$150 MED (72 PCS) // \$175 LG (90 PCS)

colorful assortment of roll-up pinwheels; flavors include chicken Caesar, turkey and herb cheese, and hummus and roasted peppers

VEGETARIAN PINWHEELS ▽
 \$150 MED (72 PCS) // \$175 LG (90 PCS)

festive assortment of roll-up pinwheels; flavors include fresh mozzarella with roasted peppers and pesto, hummus and roasted eggplant, and herb cheese with grated carrots and artichoke hearts

THE NUMBER OF PIECES ON A PLATTER IS LISTED WHEN AVAILABLE.

Our customer service team is happy to help determine the right amount of food for your event.

HORS D'OEUVRES

FRESH MOZZARELLA SKEWERS ▽ GF

\$24.99 per dozen, 3 dozen min.
 local mozzarella and grape tomatoes coated with Basil Tree's own nut-free pesto

VIETNAMESE FRESH ROLLS VGF GF DF

\$24.99 per dozen, 3 dozen min.
 colorful red cabbage, carrots, and marinated tofu rolled in rice wrapper with sweet chili dipping sauce

SOUTHWEST CHICKEN SKEWERS GF

\$24.99 per dozen, 3 dozen min.
 pieces of citrus-marinated chicken breast and roasted peppers, served chilled, with a yogurt-avocado dip

\$20



**USE CODE: GET GREEN
 FOR \$20 OFF YOUR NEXT ORDER**

Limit one use per customer.

\$20



DESSERT PLATTERS

PRICE PER PERSON, 2-3 PIECES PER PERSON

COOKIE & BROWNIE PLATTER

\$3.59 per person

6 MINIMUM rotating selection of homemade cookies, brownies, and bars

JUST COOKIES // \$3.59 per person

6 MINIMUM freshly baked, rotating selection, always including chocolate chip cookies

COMBINATION DESSERT PLATTER

\$4.19 per person

6 MINIMUM rotating selection of cookies, bars, and mini desserts (nut-free available)

MINI DESSERT PLATTER

\$4.79 per person

6 MINIMUM Nutella mousse cups and a rotating selection such as decadent espresso brownies and lemon poppy seed cakes (nut-free available)

TEA COOKIES // \$4.79 per person

6 MINIMUM includes almond sugar cookies, chocolate-dipped shortbread, and cranberry white chocolate butter cookies (nut-free available)

CHOCOLATE-DIPPED STRAWBERRIES

  // \$5.29 per person

10 MINIMUM fresh strawberries dipped in delightful semisweet chocolate and drizzled with white chocolate

ITALIAN MINI PASTRIES

\$5.29 PER PERSON

10 MINIMUM mini eclairs, cream puffs, chocolate-dipped mini cannoli, and almond cookies (nut-free available)

CELEBRATION CUPCAKES

\$5.49 per person

10 MINIMUM festive selection includes double chocolate, vanilla bean, red velvet, jelly roll, lemon meringue, chocolate-peanut butter (nut-free available). 1-2 pieces per person

SPECIAL DIETS

SO GOOD YOU WOULD NEVER KNOW!

VEGAN COOKIES

\$3.99 each

oatmeal raisin, individually wrapped and labeled

GLUTEN-FREE BROWNIES

\$4.99 each

individually wrapped and labeled, locally made by Curtis Street Gluten-Free Bakers

VEGAN GLUTEN-FREE COOKIE

   // \$4.79 each

oatmeal chocolate chip, individually wrapped and labeled locally made by Curtis Street Gluten-Free Bakers

SUPERFOODS BAR

\$3.49 per person

wholegrain with flax seeds, pumpkin seeds, fairtrade organic chocolate chips, and dried cranberries; served individually NO MINIMUM or on a platter 6 MINIMUM

BEVERAGES

ASSORTED BEVERAGES // \$2.39 each

spring water, sparkling water, sodas, and Nantucket Nectars

ASSORTED BEVERAGES WITHOUT SODA // \$2.59 each

spring water, sparkling water, and assorted Nantucket Nectars

ASSORTED BEVERAGES WITHOUT SPRING WATER // \$2.59 each

sparkling water, soda, and assorted Nantucket Nectars

SPRING WATER // \$2.09 each

locally bottled and distributed

SPARKLING WATER // \$2.39 each

assorted flavors, locally bottled and distributed

ASSORTED SODAS // \$2.09 each

Coke, Diet Coke, and Ginger Ale

NANTUCKET NECTARS // \$2.79 each

seasonal selection of juices

BREAKFAST JUICES // \$2.79 each

Nantucket Nectar orange juice, cranberry juice, and apple juice

TROPICANA OJ // \$8.99 each

Half gallon

COFFEE & BULK BEVERAGES

Returnable Dispensers will be picked up from your site generally the next day. If you cannot store them safely, please select disposable boxes.



OUR FARM-TO-CUP COFFEE COMES FROM RECREO COFFEE; BEANS GROWN IN NICARAGUA, FRESH ROASTED IN BOSTON BY THE SAME FAMILY

ORGANIC TEA SELECTION

COFFEE

DECAF COFFEE

include cups, milk/creamers, stirrers, and sweetener
Soy milk optional \$2.99 for 8 ounce box

10 SERVINGS RETURNABLE DISPENSER // \$23.99

10 SERVINGS DISPOSABLE BOX // \$23.99

20 SERVINGS RETURNABLE DISPENSER // \$47.99

20 SERVINGS DISPOSABLE BOX // \$47.99

50 SERVINGS RETURNABLE DISPENSER // \$89.99

100 SERVINGS RETURNABLE DISPENSER // \$159.99

LEMONADE

ICED TEA

10 SERVINGS RETURNABLE DISPENSER \$21.99

10 SERVINGS DISPOSABLE BOX \$21.99

20 SERVINGS DISPOSABLE BOX // \$43.99

50 SERVINGS RETURNABLE DISPENSER \$79.99

100 SERVINGS RETURNABLE DISPENSER \$139.99

CHILLED WATER

50 SERVINGS RETURNABLE DISPENSER // \$18.99

100 SERVINGS RETURNABLE DISPENSER // \$24.99



FREEBIES

REFER A FRIEND!



Sharing is caring, right? Tell them to mention your name/email when setting up a new account and you will both be rewarded! Have a lot of friends? Reap a lot of benefits!

FREE BREAKFAST OR LUNCH!



Every time (Yes, EVERY TIME) you order, you may choose a breakfast pastry or a sandwich for yourself, on the house. You do the hard work of organizing the event, so we want to make sure you don't miss out.

SWAG!



When you place your first online order and use the code GOODON to redeem a free jute tote bag with your order. Super cute and a great way to reduce waste.

FREE SAMPLING!*



Is your organization new to Basil Tree? No problem! Schedule a free sampling to learn a little bit more about us and be treated to a lunch for up to 10 attendees.

*limited to new customers within our standard delivery areas

Greetings,

As I reflect on the many years that I have owned and operated Basil Tree Catering, I realize I have so much to be thankful for. I never would have imagined over 31 years ago that I would still be excited to head to the kitchen each day. Part of what makes my work so rewarding is that I have a team of wonderful, motivated staff who make and deliver a delicious product to such friendly customers!



The seed for the Basil Tree was planted while I was pursuing a Masters in Management of Human Services at Brandeis University. I took the advice of my program director to postpone my degree and carry out a business plan I had created for a class. I had no formal culinary training but armed with a small amount of savings, an aptitude for numbers, and a passion for feeding people, I was able to grow my business from the ground up.

These days I spend more time in the office and less time in the kitchen, but fortunately this has made it possible to focus energy on giving back to the community. I serve as an advisory board member for the Sustainable Business Network and annually contribute food donations equaling approximately 10% of Basil Tree's profits to local charitable organizations. At Basil Tree Catering, we live by our motto: Catering with a Conscience.

As always, we love to hear from you and thanks for your business!

Val Shulock



**WE'RE SO PROUD TO BE NAMED #1 CATERER
IN SOMERVILLE & CAMBRIDGE!**



617.776.9100 • www.basiltree.com • catering@basiltree.com

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