

Christopher's
café & catering

2 Lewis Street, Lynn, 781-596-2200



“Creative Customized Catering”

Since the day Christopher's Café first opened its doors in 1998, our focus has been to provide our customers with exquisite food and impeccable service.

We use only the freshest ingredients when preparing menu items. Our café, located at 2 Lewis Street in Lynn, offer a variety of gourmet sandwiches, salads and entrees. Join us for breakfast or lunch Tuesday through Friday from 7:00am to 5:00pm and Saturday and Sunday from 8:00am to 2:00pm.

Christopher's also specializes in corporate and informal catering. Whether it's for a private dinner party, or a large corporate function, we cater for all sizes of function. Our experienced and creative staff works hard to exceed your expectations and accommodate your requests.

The attached menu features our culinary selections available for take-out or delivery. For your special events that require additional services, we will guide you through planning your event to ensure its success. We will work with flexibility and style to achieve the atmosphere you desire.

We specialize in plated dinners, elegantly garnished buffets, and a highly professional wait staff. To contact us for Full Service and Social Catering, please call 781-596-2200.

We rarely advertise, believing our customers' referrals provide us with the highest endorsement.

We look forward to exceeding your expectations, and adding you to our growing list of satisfied customers.

With best regard,

Tom Green
with
Chef David Shalvoy

Hors D'Oeuvres

Teriyaki chicken wings	\$15/doz
Spinach and feta triangles	\$15/doz
Pan seared chicken dumplings	\$27/doz
Beef tenderloin on crostini with herbed mascarpone	\$35.40/doz
Chicken or beef satay with peanut sauce	Ch: \$27/doz Beef: \$35.40/doz
Grilled marinated swordfish kabobs	\$35/doz
Sea scallops wrapped in bacon	\$35/doz
Stuffed mushrooms	\$27/doz
Lollipop lamb chops	\$59.40/doz
Miniature quiches with assorted fillings	\$15/doz
Blackened or grilled chicken or vegetable quesadillas	\$21/doz
Crab cakes with a Cajun remoulade	\$27/doz
Maine lobster cakes	Market Price
Vegetable spring roll	\$15/doz
Jumbo Shrimp Cocktail	\$35/doz
Coconut shrimp with a plum dumpling sauce	\$35/doz
Baked Brie en croute (with apricot or raspberry filling)	Sm: \$14 Lg: \$29
Crab quesadillas	\$27/doz
Bruschetta: Plum tomatoes, garlic, cilantro & cumin	\$21/doz
Blini: Hand-crafted crepes with sour cream & caviar	\$27/doz

Platters

Crudités: Fresh sliced vegetables served with a peppercorn dip	Sm:\$35 Med:\$45 Lg:\$55
Cheese: A selection of imported and domestic, hard and soft cheeses	Sm:\$45 Med:\$55 Lg:\$75
Fresh fruit: A colorful selection of sliced seasonal fruits and berries	Sm:\$40 Med:\$50 Lg:\$65
Mexican: Homemade guacamole and salsa served with colored chips	Sm:\$35 Med:\$55 Lg:\$65
Combination of any 3 of the above	Sm:\$55 Med:\$65 Lg:\$75
Antipasto: Fresh marinated vegetables, imported meats, cheeses and olives	Sm:\$45 Med:\$55 Lg:\$65
Quesadilla: Vegetable or chicken served with homemade guacamole, salsa and sour cream	Sm (40pc):\$35 Med (50pc):\$65 Lg (70pc):\$75
Grilled chicken: Choice of teriyaki or herb marinated served with cranberry mustard	\$6.95 per piece
Middle Eastern: Hummus; tabouleh; olives; roasted red peppers; marinated mushrooms; tomato and cucumber salad with homemade pita triangles	Sm:\$55 Med:\$65 Lg:\$75
Smoked Norwegian salmon: Served with capers, chopped red onion, diced cucumber, diced tomato, sour cream and cocktail bread	\$6.95 per piece
Whole Calzone (serves 10-12): Choice of grilled chicken with vegetables, ham and roasted pepper, Italian or Vegetarian	(Serves 10-12) \$35 each

(Minimum 24 hours notice)

Entrees

Pasta primavera	\$5.50pp
Chicken, broccoli, and ziti	\$5.95pp
Wild mushroom ravioli (with spinach, sun dried tomato and asparagus)	\$6.95pp
Home-style meatloaf (With mushroom gravy)	\$5.00pp
Pork tenderloin with Dijon black peppercorn rub	\$7.00pp
BBQ baby back ribs	\$10.95pp
Grilled pork chop with caramelized onion and pepper	\$11.00pp
Medallions of veal with Madeira cream	\$14.95pp
Beef tenderloin with a Merlot demi glaze	\$14.95pp
Rack of lamb with Dijon-peppercorn crust	\$17.00pp
Chicken/turkey pot pie	\$5.25pp
Grilled herb marinated chicken breast	\$5.25pp
Chicken or veal marsala	\$7.00-\$11.00pp
Chicken or veal parmigiana	\$7.00-\$11.00pp
Chicken or veal picatta	\$7.00-\$11.00pp
Chicken roulade with pistachio and mushroom stuffing	\$8.75pp
Lemon ginger chicken	\$6.95pp
Apricot chicken	\$6.95pp
Grilled duck breast with cranberry-cassis demi glaze	\$13.00pp
Crab cake with Cajun remoulade	\$5.95pp
Grilled rainbow trout with lemon butter	\$7.00pp
Grilled salmon with mango salsa	\$9.95pp
Pan-seared scallops with lime cilantro	\$10.95pp
Shrimp scampi and linguini	\$10.50pp
Baked stuffed shrimp with crab	\$11.00pp
Seared tuna steak with four peppercorn crust	\$14.00pp
Lemon basil swordfish with citrus relish	\$15.00pp
Pan seared Maryland soft shell crab	\$23.00pp
Rainbow trout "Oscar"	\$15.00pp
Pan seared deep sea scallops	\$18.00pp
Pan roasted haddock	\$15.95pp
Sweet soy poached salmon	\$19.00pp

(Minimum 24 hours notice)

Deep Dish Lasagna & Eggplant Parmesan

Vegetable lasagna	1/2 pan:	\$45
	3/4 pan:	\$70
	Whole pan:	\$90
Vegetable lasagna with béchamel sauce	1/2 pan:	\$50
	3/4 pan:	\$75
	Whole pan:	\$95
Beef and sausage lasagna or eggplant parmesan	1/2 pan:	\$50
	3/4 pan:	\$75
	Whole pan:	\$95
Seafood lasagna (mussels, shrimp, scallops)	1/2 pan:	\$60
	3/4 pan:	\$80
	Whole pan:	\$100

(Minimum 24 hours notice)

Salads and Pastas

Caesar salad with homemade croutons	\$2.25pp
with grilled chicken	\$6.95pp
Garden salad with house vinaigrette	\$2.25pp
Mesclun salad: With chevre, mandarin oranges, red onion and poppy seed vinaigrette	\$2.95pp
Baby spinach salad: With pine nuts, plum tomatoes, red onions and lemon vinaigrette	\$2.95pp
Fresh fruit salad	\$2.95pp
Black bean and corn salad	\$2.50pp
Green beans with feta and cherry tomatoes and garlic	\$2.95pp
Red bili potato salad (seasonal)	\$2.50pp
Coleslaw (seasonal)	\$2.50pp
English cucumber and cherry tomato salad	\$2.50pp
Roasted eggplant and tomato with parmesan cheese	\$2.95pp
Seasonal roasted vegetables with a Dijon balsamic vinaigrette	\$2.95pp
Sweet potato fries with sesame oil and toasted sesame	\$2.50pp
Tomato, fresh mozzarella and basil salad	\$2.25pp
Bowtie pasta with feta, tomato and onion	\$2.75pp
Spinach fettuccini with red onion and gorgonzola cheese	\$2.95pp
Penne pasta with a balsamic-garlic reduction tossed with sun-dried tomatoes and parmesan cheese	\$2.50pp
Sesame peanut noodles with peapod and julienne carrots	\$2.75pp
Citrus couscous with roasted vegetables and mint	\$2.95pp
Cheese tortellini with roasted red pepper pesto	\$2.95pp
Chicken salad with grapes	\$6.95pp
Blackened chicken black bean salad with julienne carrots	\$6.95pp
Red peppers with our house vinaigrette	\$6.95pp
Tuna salad with dill seed and walnuts	\$6.95pp
Blackened shrimp and asparagus salad	\$13.95pp
Grilled salmon salad	\$13.00pp
Fresh lobster salad	Market Price to Order

(Minimum 24 hours notice)

Top of the Morning

Bagel Platter:	1.65pp
Assorted bagels with cream cheese, sweet butter and preserves	
Breakfast Platter:	3.25pp
An Assortment of fresh baked mini muffins, scones, and bagels served with cream cheese, sweet butter and preserves	
Breakfast Smoked Salmon Platter:	6.25pp
Thinly sliced smoked Norwegian Salmon accompanied by sliced tomatoes, red Bermuda onions, cucumber slices, cream cheese, chive cheese, and assorted bagels	
Assorted Breakfast Items:	
Customized Deep Dish Quiche (serves 6 to 8)	\$15.00 - \$18.00
Deep Dish Vegetarian Frittata (half pan serves 6-8, full pan serves 18-21)	Half pan: \$20.00 Full pan: \$36.00
Assorted Coffee Cakes	\$22.00
Oven Roasted potatoes with white onions	\$2.25pp
Fresh Fruit Salad	\$2.50pp
Fresh, assorted 'Odwalla' fruit Juices	\$3.00 each
Baked Goods:	
Bagels	Plain: \$0.85 Cream cheese: \$1.65
Croissants	\$1.85 - \$2.00
Scones (daily selections)	\$2.25
Muffins (daily selections)	\$1.25
Freshly baked brownies	\$1.58
Freshly baked cookies and biscotti	\$1.25 - \$1.58
French baguette and specialty breads	\$2.25 - \$5.95
Specialty rolls	\$.40 - \$.75 each
Homemade jumbo croutons	\$5.99 per pound

(Minimum 24 hours notice)