

BEACON HILL MARKET

CATERING

Breakfast • Office Lunch • Home Gatherings • Cocktail Events • Dinner

SIGNATURE MARKET FOOD FOR BEACON HILL AND BOSTON

House focaccia, the Short Rib Banger, Market Italian, porchetta, market salads, antipasto and proper family-style dinners—prepared for easy pickup, delivery and service.

MORNING CATERING

Breakfast

Built for early meetings, hospital teams and relaxed neighborhood mornings. Ten-guest minimum.

Breakfast Packages

OFFICE BREAKFAST \$22 per guest

Choice of breakfast sandwich, seasonal fruit, apple cider baked donut and coffee service.

MARKET MORNING \$24 per guest

Choice of breakfast sandwich, overnight oats, seasonal fruit and coffee service.

BREAKFAST SANDWICH BOX \$19 per guest

One breakfast sandwich, seasonal fruit and an apple cider baked donut in an individual box.

Breakfast Sandwiches

Available individually with a ten-sandwich minimum. Served on house focaccia.

Selection	Price
The Charles Soufflé egg, bacon, American cheese, arugula and Market Gold.	\$10
The Beacon Soufflé egg, breakfast sausage, sharp cheddar and hot honey.	\$10
The Garden Soufflé egg, avocado, arugula and herb cheese.	\$11
Smoked Salmon Focaccia Soufflé egg, smoked salmon, herb cheese, arugula, red onion and caper-lemon finish.	\$14

Morning Additions

Selection	Price
Overnight Oats Apple cider, Greek yogurt and seasonal berries.	\$7 each
Seasonal Fruit Melon-free seasonal fruit and berries.	\$7 per guest
Apple Cider Baked Donuts Baked and finished with cider sugar.	\$42 dozen
Coffee Service Coffee, cups, cream and sugar.	\$4.50 per guest

Sandwiches and Office Lunch

Signature Beacon Hill Market sandwiches designed for offices, MGH teams and neighborhood gatherings.

Lunch Packages

OFFICE LUNCH BOX \$23 per guest

One signature sandwich, kettle chips, market cookie and premium napkin in an individual kraft box.

BEACON HILL LUNCH \$29 per guest

One signature sandwich, market salad, focaccia wedge and market cookie.

TEAM SANDWICH PLATTER \$18 per guest

A balanced assortment of signature sandwiches, cut in halves and labeled.

HOME GATHERING TABLE \$34 per guest

Mixed signature sandwiches, market salad, antipasto and focaccia with whipped ricotta. Twelve-guest minimum.

Signature Sandwiches

Ten of each selection minimum.

Selection	Price
Short Rib Banger Braised short rib, provolone, caramelized onion, cherry pepper and horseradish-Dijon mayo on a seeded roll.	\$18
Market Italian Mortadella, salami, capicola, provolone, lettuce, tomato, red onion and cherry pepper vinaigrette.	\$15
Porchetta Fennel-garlic pork, arugula, provolone, pickled pepper and salsa verde.	\$17
Turkey Club Roasted turkey, bacon, avocado, tomato, lettuce and herb mayonnaise on sourdough.	\$15
Roasted Eggplant Focaccia Baked eggplant, mozzarella, provolone, tomato and basil mayonnaise.	\$14

Platters Salads and Focaccia

Simple, generous presentations built around the Market's strongest food.

Market Platters

Ten-guest minimum.

Selection	Price
Beacon Hill Antipasto Mortadella, salami, capicola, provolone, mozzarella, olives, giardiniera and focaccia.	\$16 per guest
Roasted Vegetable Antipasto Roasted peppers, artichokes, eggplant, mushrooms, olives, white beans and herbs.	\$14 per guest
Focaccia and Whipped Ricotta House focaccia, lemon-whipped ricotta, hot honey and black pepper.	\$9 per guest
Marinated Italian Olives Warm-spiced olives with citrus, garlic and herbs.	\$6 per guest

Market Salads

Dressings are packed separately.

Selection	Price
Roasted Broccoli and Farro Feta, roasted peppers, pepitas, pickled onion and lemon-Dijon vinaigrette.	\$12 per guest
Market Chopped Italian Romaine, iceberg, tomato, red onion, provolone, salami, olives, giardiniera and red wine vinaigrette.	\$13 per guest
Lemon Parmesan Caesar Romaine, Parmesan, focaccia crumbs and lemon-garlic Caesar dressing.	\$11 per guest
Beacon Hill Market Salad Baby greens, roasted pear, cheddar, walnuts, pickled red onion and cider-Dijon vinaigrette.	\$12 per guest

House Focaccia

ROSEMARY FOCACCIA WEDGES \$4 per guest

Baked in-house and finished with extra-virgin olive oil, rosemary and sea salt.

Market Cocktail Table

Substantial two-bite food for standing receptions. Fifteen-guest minimum and 72 hours' notice.

Market Cocktail Table

COMPLETE COCKTAIL PACKAGE \$42 per guest

Six cocktail pieces per guest, Beacon Hill antipasto and marinated Italian olives. Select up to four passed-style bites.

Focaccia Bites

Two-dozen minimum per selection.

Selection	Price
Mini Short Rib Bangers Braised short rib, provolone, caramelized onion, cherry pepper and horseradish-Dijon mayo.	\$84 dozen
Porchetta Focaccia Bites Warm porchetta, arugula, pickled pepper and salsa verde.	\$48 dozen
Italian Focaccia Bites Italian cured meats, provolone and cherry pepper vinaigrette.	\$66 dozen
Eggplant Focaccia Bites Baked eggplant, mozzarella, tomato and basil mayonnaise.	\$42 dozen
Market Meatballs House beef and pork meatballs, Sunday gravy, Parmesan and basil.	\$72 dozen

Additional Cocktail Pieces

Selection	Price
Whipped Ricotta Crostini Hot honey, lemon and black pepper.	\$42 dozen
Antipasto Skewers Salami, mozzarella, olive, artichoke and roasted pepper.	\$54 dozen
Roasted Vegetable Focaccia White bean spread, roasted vegetables and herbs.	\$42 dozen

Family Style Dinner

Slow-roasted, braised and baked dishes prepared for generous family-style service and effortless entertaining.

Dinner Packages

Twelve-guest minimum. Family-style disposable serveware included.

THE MARKET SUPPER \$42 per guest

Choose one market salad, one main course and two accompaniments. Includes house rosemary focaccia and one dessert.

THE BEACON HILL DINNER \$56 per guest

Choose one antipasto, one market salad, two main courses and two accompaniments. Includes house rosemary focaccia and one dessert.

THE CHARLES STREET FEAST \$72 per guest

Beacon Hill antipasto, one market salad, red wine-braised short rib, one additional main course, three accompaniments, house rosemary focaccia and two desserts.

Sunday Gravy Dinner

SUNDAY GRAVY \$58 per guest

House beef and pork meatballs, Italian sausage and slow-braised pork in long-cooked tomato gravy; served with rigatoni, Market Chopped Italian salad, house focaccia and mini cannoli. Twelve-guest minimum.

Sunday Gravy Additions

Selection	Price
Extra Market Meatballs House beef and pork meatballs in Sunday gravy.	\$72 dozen
Extra Sausage and Peppers Italian sausage, roasted peppers and onions.	\$18 per guest
Eggplant Involtini Ricotta, spinach, tomato and mozzarella.	\$17 per guest
Beacon Hill Antipasto Cured meats, cheeses, olives, giardiniera and focaccia.	\$16 per guest

DINNER SELECTIONS

Mains and Accompaniments

Braised, roasted and baked for reliable offsite service. Selections are packed family-style.

Main Courses

Selection	Price
Red Wine Braised Short Rib Boneless short rib, cipollini onions and rich red wine jus.	+\$9 package supplement
Porchetta Style Roasted Pork Slow-roasted pork shoulder with fennel, rosemary, garlic, sage and natural jus.	Included
Market Meatballs House beef and pork meatballs, Sunday gravy, Parmesan and basil.	Included
Lemon Garlic Chicken Roasted boneless chicken thighs with lemon, oregano, parsley and garlic jus.	Included
Calabrian Honey Chicken Roasted chicken thighs with Calabrian chile, honey, Dijon and cider vinegar.	Included
Mediterranean Herb Salmon Roasted salmon with lemon, oregano, parsley, rosemary and coriander.	+\$7 package supplement
Eggplant Involtini Roasted eggplant, ricotta, spinach, tomato and mozzarella.	Included

Accompaniments

Selection	Price
Rosemary Roasted Potatoes Garlic, rosemary and sea salt.	\$8 per guest
Parmesan Polenta Creamy polenta with Parmesan and black pepper.	\$9 per guest
Baked Rigatoni Tomato gravy, ricotta, mozzarella and Parmesan.	\$12 per guest
Roasted Broccoli Lemon, garlic and Calabrian chile.	\$9 per guest
Tuscan White Beans Tomato, rosemary and extra-virgin olive oil.	\$8 per guest
Seasonal Roasted Vegetables Market vegetables and herb oil.	\$9 per guest

Dessert Beverages and Ordering

Everything needed to complete a polished neighborhood gathering.

Desserts

Selection	Price
Tiramisu Cups Espresso, mascarpone and cocoa.	\$8 each
Olive Oil Cake Citrus and lemon mascarpone.	\$8 per guest
Chocolate Budino Dark chocolate, whipped cream and sea salt.	\$8 each
Apple Cider Bread Pudding Cider caramel and warm spice.	\$9 per guest
Mini Cannoli Sweet ricotta, chocolate and pistachio.	\$48 dozen
Market Cookies Assorted market cookies.	\$36 dozen

Beverages and Service

Selection	Price
Coffee Service Coffee, cups, cream and sugar.	\$4.50 per guest
Still and Sparkling Water Assorted individual bottles.	\$4 per guest
Premium Disposable Place Setting Plate, wrapped cutlery and napkin.	\$3.50 per guest
Chafing Setup Disposable rack, water pan and fuel.	\$18 each

Ordering Details

- Standard breakfast and lunch orders: 48 hours' notice preferred. Cocktail and dinner orders: 72 hours' notice preferred.
- Minimums: 10 guests for breakfast and lunch; 12 guests for dinner and home gatherings; 15 guests for cocktail packages.
- Pickup and drop-off catering are available. Delivery, staffed service, rentals and tax are additional.
- Final guest count is due 48 hours before service. Menu substitutions may be made seasonally while preserving the character and value of the selection.
- Please disclose allergies when ordering. Our kitchen handles wheat, milk, egg, fish, soy, sesame, nuts and mustard and cannot guarantee an allergen-free environment.