

## Salads (Six person minimum)

### **Mixed Greens** \$3.50 per person

Mixed greens, English cucumbers, tomatoes, tomato vinaigrette

### **Wedge Salad** \$4 per person

Iceberg, bacon, blue cheese, tomatoes, cucumbers

### **Grilled Caesar Salad** \$4 per person

Grilled heart of romaine, shaved reggiano, garlicky croutons, white anchovies

### **Classic Caesar Salad** \$4 per person

Cold chopped heart of romaine, shaved reggiano, garlicky croutons, white anchovies

### **Roasted Beet Salad** \$4.25 per person

Arugula, watercress, maple Dijon vinaigrette, pistachio encrusted warm goat cheese, spicy pecans

### **Tomato and Mozzarella Salad**

\$4 per person

Sweet onions, basil, avocado, olive oil, balsamic reduction

### **Asparagus Salad** \$4.50 per person

Assorted local lettuce, grape tomatoes, prosciutto di parma, shaved parmesan, aged balsamic

### **Pear and Gorgonzola Salad**

\$4.25 per person

Poached pear, creamy gorgonzola, roasted pistachios, crispy fried leeks, mixed greens, balsamic vinaigrette

## Sandwiches (Sandwiches cut in half and displayed on a platter. Minimum 12 of each type. \$8.50 each)

### **Chicken Cutlet** Lettuce, tomato, honey mustard

### **Black Forest Ham and Cheddar Cheese** Mesclun, Dijon mustard

### **House Roasted Turkey** Arugula, avocado, roasted peppers, mayonnaise

### **Italian** Mortadella, capicola, soppressata, provolone

### **Housemade Chicken Salad** With dried cranberries and tarragon

### **Roast Beef** Thinly sliced with horseradish aioli, lettuce, tomato

### **Market Grilled Vegetables** With aged balsamic and extra virgin olive oil



## Service Options

**Catering for Pick-Up:** Available Monday to Saturday anytime

**Catering Food Delivery & Set-Up:** Available Monday to Saturday anytime

Delivery in Waltham \$20 / Delivery Outside Waltham depends on location

\*Includes delivery & set up of food trays only

**Buffet and/or Dinnerware Set-Up:** \$1 each

With plastic serving and eating utensils, disposable dinner plates, napkins

**Full Serveware Set-Up:** \$5 each

With silver serving and eating utensils, white china dinner plates, fabric napkins

(Color of your choice if available). To be returned to Tempo by guests – credit card required.

**Wire Rack Chafing Stand:** \$9 each

Chafing wire rack, aluminum water pan, two-hour Sterno.

Chafing trays and disposable pans *do not* need to be returned.

**Stainless Steel Chafing Stand and Hotel Pans:** \$50 refundable deposit

required per set-up. To be returned to Tempo by guests – credit card required.

**Full Buffet Set-Up and Staff:** Price quoted based on order

Complete stainless steel buffet set-up with plates, serving and eating utensils, napkins. Staff for heating and maintaining buffet food stations, buffet clean up

and equipment removal.

**Fully Customized Catered Event with Full Kitchen and Serving Staff:**

Price quoted based on request. We provide the option for a fully staffed seated or cocktail style event based on your needs.



**TEMPO**  
Catering

**Order By Phone or Email**

781.891.9000

erin@tempobistro.com

Contact: Erin or Nathan

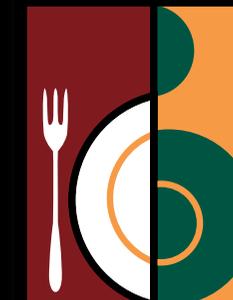
Monday – Saturday  
Anytime and Almost Anywhere

## Ordering Information

Tempo offers very flexible options for catering, making anything from breakfast pastries to six-course seated dinners. We are a scratch kitchen and bakery and use fresh products so we are able to create the perfect catered affair.

Please let us know if you don't see what you're looking for and we are certain we can accommodate most requests. Please allow 48 hours notice when placing catering orders. However, we will make every effort to accommodate your catering order if it is short notice. To ensure we are available for the date of your event please book early.

\* Please advise us of any food allergies.



**TEMPO**  
Catering

474 Moody Street | Waltham, MA 02453 | 781.891.9000

[www.tempobistro.com](http://www.tempobistro.com)



## Appetizers (All appetizers are two dozen minimum)

**Herb Seared Shrimp** \$2.50 each  
With lemon and garlic

**Shrimp and Chorizo** \$2.50 each  
Chimichurri, ancho lime marmalade

**Seared Scallops** \$3 each  
With white truffle oil

**Scallops Wrapped in Applewood Smoked Bacon** \$3.25 each

**Crab Cakes** \$3 each  
With smoked tomato remoulade

**Shrimp or Vegetable Fresh Rolls** \$3 each. With peanut dipping sauce or sweet soy

**Hoisin Ribs** \$2 per bone  
Spicy hoisin glazed baby back ribs (2 rack minimum)

**Caribbean Chicken Tenders** \$2 each  
With buttermilk blue cheese

**Asian Style Chicken Satay** \$2 each  
With peanut sauce

**Chicken Wings** \$1 each  
BBQ, buffalo or 'General' Tempo

**Meatballs** \$1.50 each  
Choice of beef, turkey, or pork. Served with marinara.

**Meatball Sliders** \$2.50 each  
Choice of beef, turkey, or pork. Served on a brioche bun with marinara sauce and provolone cheese.

**Beef Teriyaki Skewers** \$2.75 each  
Grass fed flank steak

**Arancini with Mozzarella and Prosciutto** \$1.50 each  
With marinara sauce

**Clams Casino** \$2 each  
Littleneck clams, prosciutto cotto, garlic panko crumbs

**Tarragon Chicken Salad** \$2 each  
Served on a cucumber round

**Seared Beef Tenderloin Crostini** \$3 each. With horseradish aioli and fresh arugula.

**Meat Quiche** \$2.50 each  
Choice of bacon, prosciutto or prosciutto cotto

**Spicy Asian Pork Stuffed Jalapeño Peppers** \$2 each

**Stuffed Mushroom** \$2.50 each  
With spinach and crab meat

## Vegetarian Appetizers (Two dozen minimum, except pizzas)

**Grilled Pizza Fresca** \$8 / 6 slices  
Tomato sauce, fresh mozzarella, fresh arugula

**Wild Mushroom Pizza** \$10 / 6 slices  
Caramelized onions, white truffle oil, herbed boursin

**Chips and Guacamole** \$3 per person  
Fresh pineapple salsa and white corn chips

**Mushroom Puffs** \$2 each

**Baked Brie Bites** \$2.50 each  
or **Whole Wheel** \$40 (serves 24)

## Raw Bar (Minimum one dozen on all)

**Shrimp Cocktail**  
Colossal Wild Shrimp \$3.50 each  
Jumbo Shrimp \$2.25 each  
Served with house made cocktail sauce

**Littlenecks on the Half Shell** \$1.50 each  
Served with house made cocktail sauce

## Platters (12 person minimum)

**Vegetable** \$3.50 per person  
Seasonal vegetables

**Fruit** \$3.50 per person  
Seasonal fruits

**Cheese & Crackers**  
Domestic \$4.50 per person  
Imported \$7.50 per person

**Vegetable Quiche** \$2 each  
Your choice of veggies

**Vegetables Fresh Rolls** \$2 each  
With peanut dipping sauce or sweet soy sauce

**Stuffed Mushrooms** \$2 each

**Spanikopita** Bite Sizes \$2 each  
or Log \$36 (serves 16)

**Arancini** \$2.50 each  
Truffled wild mushroom with fontina

**Oysters on the Half Shell** \$2.50 each  
Choice of sauces: Bloody Mary mignonette with fresh horseradish, green apple cucumber sorbet or housemade cocktail sauce

**Tartare** \$3.75 each  
Tuna, salmon, and avocado served on a wonton crisp with a sweet soy drizzle

## Entrées (Twelve person minimum)

### Surf Options

**Seafood Paella**  
Shrimp, scallops, clams, mussels, chorizo, onions, peppers, and saffron rice  
Half tray \$100 / Full tray \$195

**Cashew Encrusted Fish of the Day**  
Miso honey vinaigrette (market price)

**Wester Ross Organic Salmon**  
Grilled with roasted red pepper coulis \$19 per person  
Artichoke encrusted with lemon beurre blanc \$20 per person

**Shrimp Scampi**  
Served with pasta \$18 per person

**Baked Stuffed Colossal Shrimp**  
Scallops and Ritz cracker herb stuffing with lemon beurre blanc \$5 each

**Shrimp and Scallops**  
Spicy seared with roasted tomatoes, wilted spinach \$25 per person (available mild, medium, or hot)

**Baked Stuffed Lobster**  
With shrimp and scallop stuffing (market price)

### Turf Options

**Statler Chicken Breast**  
Roasted marinated Gianonni Farms organic chicken (serves two people) \$15 each

**Chicken Parmesan**  
Hand-breaded all-natural chicken breast with marinara sauce and topped with mozzarella cheese \$10 per person

**Chicken Kabobs**  
With onions and peppers \$5 each

**Pork Chop**  
Grilled marinated Maine Family Farms natural pork chop \$12 each

**Asian Marinated Pork Tenderloin**  
\$10 per person

**BBQ Baby Back Ribs**  
Scratch made BBQ sauce \$12 per person

**Seared Duck Breast**  
Pan seared (serves two people) \$15 each

**Pineland Farms Natural Flank Steak**  
Grilled and sliced with demi glaze \$12 pp

**Pineland Farms Natural Steak Tips**  
Chipotle marinated Angus steak tips \$12 per person

**Pineland Farms Natural New York Strip**  
14 oz. steak \$25 each  
Or whole roast carving \$15 per person

**Pineland Farms Natural Ribeye**  
14 oz steak \$25 each  
Or whole roast carving \$15 per person

**Beef Bolognese**  
100% natural beef, served with pasta \$10 per person

## Vegetarian Entrées (Twelve person minimum)

**Eggplant Parmesan** Half tray (serves 12-15) \$60 / Full tray (serves 30-36) \$120

**Housemade Baked Vegetable Lasagna**  
Half tray (serves 12-15) \$60 / Full tray (serves 30-36) \$120

**Seasonal Ravioli** Two raviolis per person \$7 per person

**Wild Mushroom Gnocchi**  
With white truffle oil housemade potato and ricotta  
Half tray (serves 12-15) \$60 / Full tray (serves 30-36) \$120

## Sides

**Starches** (Half tray serves 12-24)  
**Sesame Noodles** \$36  
**Risotto** (recommended with staff)  
Parmesan \$3.50 per person  
Wild mushroom \$5 per person  
Seasonal Vegetable \$5 per person

**Pasta** Choice of rigatoni, spaghetti, fettuccini or orecchiette  
**Five Cheese Mac 'n Cheese** \$48  
**Roasted Potatoes** \$36  
**Au Gratin Potatoes** \$48  
**Mashed Potatoes** \$36  
**Duchess Potatoes** \$3 each

**Vegetables** (One dozen minimum)  
**Grilled Asparagus** \$5 per person  
**Green Beans** \$4 per person  
**Sautéed Spinach** \$4 per person  
**Sautéed Mixed Vegetables** \$4 per person  
**Stir Fry Vegetables** \$4 per person  
**Coleslaw** \$3 per person

**Potato Salad** \$36  
**Pasta Salad** \$36

## Carvings

**Pineland Farms Sirloin** \$15 per person \$24 per dozen or  
**Pineland Farms Prime Rib** \$15 per person assorted platter \$4 per person

**House Smoked Spicy Turkey Breast** \$9 per person  
**Chocolate Chip • Oatmeal Raisin Sugar • Peanut Butter • Brownies**

**Pork Loin** \$8 per person

## Cookies