



MODERN
EASTERN MEDITERRANEAN
CUISINE

CATERING

PLATTER PACKAGES

MEDITERRANEAN WRAP SELECTION 220

serves 12

all wraps are cut in half ready to serve and include our garlic-dill-cucumber sauce, hummus, and babaganoush

add collard greens or gluten-free wraps for an additional 2/person

WRAPS

hummus, tomato, lettuce, cucumber, roasted peppers

grilled chicken and sezar salad

armenian cheese, grilled artichoke, tomato, pistachio pesto, baby spinach

falafel, hummus, pickled onions and cucumbers, tahini sauce, biber spicy sauce

CHOICE OF SALAD

ZA'ATAR SALAD

mixed tomatoes, scallions, cucumber, za'atar, feta cheese, lemon-olive oil dressing

"OUR" TABOULEH SALAD

traditional tabouleh with pistachio, walnuts, raisins, pomegranate seeds

add seasonal sliced fruit 4/person

add individual bag of kettle chips 2/person

add assorted housemade eastern mediterranean small pastry 5/person

BUTCHER BLOCK LUNCHEON 200

serves 12

served with assorted breads, dijon mustard, mayonnaise, pickles, pickled onions, roasted peppers

jamon serrano cured ham, fresh roasted turkey, soppressata, pastirma (dry cured beef tenderloin), gruyere cheese, machengo cheese, kassar cheese

modern potato salad with heirloom tomatoes, black and green olives, shallots, herbs, lemon vinaigrette

 Vegetarian  Vegan  Gluten Free  Dairy Free

PRIOR TO ORDERING, PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGIES, IF YOU HAVE AN EXTREME DIETARY CONDITION, WE WOULD BE HAPPY TO ACCOMMODATE IF YOU COULD CALL IN ADVANCE. THANK YOU.

CHOICE OF SALAD

ZA'ATAR SALAD

mixed tomatoes, scallions, cucumber, za'atar, feta cheese, lemon-olive oil dressing

"OUR" TABOULEH SALAD

traditional tabouleh with pistachio, walnuts, raisins, pomegranate seeds

FRESHLY BAKED SWEETS

add seasonal sliced fruit 4/person

add individual bag of kettle chips 2/person

add assorted housemade eastern mediterranean small pastry 5/person

ENTRÉE SALAD PACKAGE 20/each

serves 1, minimum 12

served with choice of chicken, steak, salmon or shrimp, middle eastern focaccia, fruit cup, and house baked cookie or brownie bite

SERVIA SALAD

tomatoes, cucumbers, bell peppers, feta cheese, pickled onions, kalamata olives, cilantro, za'atar, lemon-olive oil dressing

SEZAR SALAD

hearts of romaine, aged kashar cheese, candied walnuts, chive, sumac croutons, feta dressing

TOMATO, BREAD & STRACCIATELLA SALAD

mixed tomatoes, toasted middle eastern focaccia, stracciatella cheese, basil, capers, sumac, olive oil vinaigrette

FREEKEH, POMEGRANATE & FETA SALAD

cracked wheat pearls, feta cheese, almonds, pomegranate seeds, mint, parsley, pomegranate vinaigrette

"OUR" TABOULEH SALAD

traditional tabouleh with pistachio, walnuts, raisins, pomegranate seeds

IMPORTED CHARCUTERIE & CHEESE BOARD 180

serves 12

jamon serrano cured ham, soppressata, felino salame, speck, smoked duck breast, pastirma, taleggio cheese, fresh stracciatella cheese with truffle, armenian string cheese, goat cheese, kassar cheese

accompanied with fresh fruit, assorted artisanal bread and crackers, housemade condiments

DIPS & SPREADS 140

serves 12-16

choose four dips or spreads to be served with pita, toasted persian focaccia, crudité

HUMMUS

chickpeas, tahini, sesame oil, topped with pine nuts, za'atar

BABAGANOUSH

smoked eggplant spread

MUHAMMARA

roasted bell pepper and walnut spread

TZATZIKI

yogurt, garlic, cucumber, dill sauce

SKORDALIA

potato, lemon, garlic spread

BORANI

spinach, yogurt, caramelized onions

MEDITERRANEAN OLIVE & SUNDRIED TOMATO TAPENADE

TYROKAFTERI

roasted red pepper, feta, yogurt, olive oil, lemon

PERSIAN BEETROOT HUMMUS

HOT 'BAB' PACKAGE 220

serves 12

choice of two protein, saffron and currant pilaf, çoban salad, hummus, yogurt-garlic sauce, pita

ADANA KOFTE

middle eastern grilled lamb meatballs with spicy tomato sauce

CHICKEN SHISH

yogurt-curry sauce

ŞEFTALI

cyprus-style grilled beef meatballs with onion, bell pepper, parsley relish

add falafel with hummus 4/person

add stuffed grape leaves (dolmades) 6/person

add moussaka bite 6/person

add assorted housemade eastern mediterranean small pastry 5/person

MEZE MIX BOX LUNCH

a mediterranean take on the bento box
serves 1, minimum 12 **15/each**

served with pita bread and a turkish treat

MEDITERRANEAN SAMPLER

hummus, falafel, çoban salad, spanakopita

LAMB KOFTE

middle eastern grilled lamb meatballs, spicy tomato sauce, saffron pilaf, şakşuka, çoban salad

MOUSSAKA

layers of eggplant and potato, lamb, beef and pork ragout, béchamel sauce, sezar salad, spicy feta dip, crudités

GRILLED CHICKEN WITH SPICY TOMATO SAUCE

hummus, saffron pilaf, za'atar tomato salad

GRILLED SALMON FILET WITH PRESERVED LEMON SAUCE

lentil salad, black garlic skordalia, grilled asparagus

SIDE SALADS

serves 12 **72**

MODERN POTATO SALAD

heirloom tomatoes, black and green olives, shallots, herbs, lemon vinaigrette

SERVIA SALAD

tomatoes, cucumbers, bell peppers, feta cheese, pickled onions, kalamata olives, cilantro, za'atar, lemon-olive oil dressing

SEZAR SALAD

hearts of romaine, aged kashar cheese, candied walnuts, chive, sumac croutons, feta dressing

TOMATO, BREAD & STRACCIATELLA SALAD

mixed tomatoes, toasted persian focaccia, stracciatella cheese, basil, capers, sumac, olive oil vinaigrette

"OUR" TABOULEH SALAD

traditional tabouleh with pistachio, walnuts, raisins, pomegranate seeds

SIDES

serves 12 60

HUMMUS & PITA CHIPS

**CAULIFLOWER & ROOT
VEGETABLE COUSCOUS,
ZA'ATAR, FETA CRUMBLES**

BABAGANOUSH

ŞAKŞUKA

TZATZIKI & CRUDITE

MEDITERRANEAN OLIVES

BEVERAGES

serves 1, minimum 12 3/each

COCA-COLA

ACQUA PANNA

SAN PELLEGRINO

SPINDRIFT

SARATOGA SPRINGS

WILD POPPY ORGANIC SODA

DESSERT

serves 12 60

BAKLAVA VARIATIONS

PISTACHIO MERINGUE MACAROONS

KATAIFI BIRD NEST

walnut, honey

CHOCOLATE TAHINI BROWNIES ^{GF}

PETITE RICE PUDDING CUPS

rhubarb-tarragon compote

**HOUSEMADE EASTERN MEDITERRANEAN
COOKIES ASSORTMENT**

ORANGE CAKE IN SYRUP & YOGURT CAKE BITES

GREEK CHOCOLATE TRUFFLES

CUSTOMIZED CATERING

Servia catering offers a diverse menu which is sure to satisfy everyone's tastes. Food that is always fresh and healthy.

Whether a corporate function or private event, we look forward to customizing a menu sure to be memorable.

- Most of our offerings have a minimum of 12 guests unless otherwise stated
- For a complimentary delivery there is a \$350 minimum spent required. This is inclusive of taxes and operational fees
- A 15% Operational Charge will be applied to all orders. This fee is associated with the production, packaging, transportation, support, execution and pick up of your order
- Payment Options - All Major Credit Cards accepted
- To create our homemade meals, we appreciate a 24 hour notice on all orders. Please note some selections will need a 48 hour notice
- Please let us know of any food allergies or dietary restrictions so we can create a menu that best suits your needs. We offer many Vegetarian, Vegan and Gluten Free options
- Cancellation Policy - We will honor a full refund with prior 24 hour notice should you need to cancel. Less than 24 hour notice will result in a full charge of the order. For orders over \$1,000 a contract with terms will be sent at the time of the booking
- Delivery windows are a way of life as we transport your order. For lunch or event orders we allocate 30 minutes + delivery window. Busy buildings, freights or tourist sites may require more time
- Want a Personal Chef experience at home? No problem, we have you covered! For all weekend service there is a \$2,500 culinary spend and depending on the nature of the event or request a delivery fee may apply

Servia is proudly serving Modern Eastern Mediterranean Cuisine

Servia, in Boston's Financial District, is a restaurant serving Modern Eastern Mediterranean cuisine. Masterfully crafted dishes, prepared by Award-Winning Chef Claudio Cavalleri, are shared through multiple dining experiences - from casual afternoon take-out, to nightly upscale dining. Servia also offers a sophisticated bar where guests can enjoy a meze menu paired perfectly with crafted cocktails or European beer and wine. Servia proudly resides in the historic Cunard Building on State Street.

Cuisine that Cares

At Servia, we believe in honoring culinary traditions by serving spectacular food. The culinary team is proud to offer a modern catering menu which shares the rich cultural heritage of the Eastern Mediterranean.

Our inspired cuisine is made with care from responsibly sourced non-GMO ingredients from local, organic farms. Servia caters with fresh and authentic flavors!

Meet Patrizia

Born and raised in Italy, Patrizia was destined to become a professional chef. Before coming to the Boston area, she trained with several Michelin-starred Chefs in Europe and New York City. Patrizia is thrilled at the opportunity to join the team at Servia after owning and operating her own restaurant for over 10 years on the South Shore.

"Having the opportunity to make guests feel as if they were at home, and to make their evening or special celebration an unforgettable memory," is how Patrizia describes the highlight of her culinary career. Cited by many for her keen eye for detail, passion for style and current trends, Patrizia has successfully managed countless corporate receptions, social events and wedding rehearsal dinners.