



Catering

Offering best-in-class products and unparalleled guest service, Christopher's Table brings an unrivaled food experience to the North Shore. Our award winning, one-of-a-kind retail store, specialty events and catering services offer a unique opportunity to bring you the best the culinary world has to offer.

Using the finest local and seasonal ingredients our catering service provides exceptional quality with menu items created by our chefs.

Order from our catering guide by calling 978.356.6166 or e-mailing christophers_table@comcast.net. Either way, our made from scratch offerings and professional service will have you coming back again and again.



breakfast

minimum 10 persons

breakfast buffet

EARLY BIRD

9.5 per person

Assortment of Christopher's Table signature handmade breakfast pastry and breads, served with cut fresh fruit, GHH select coffee and fresh squeezed orange juice.

RISE & SHINE

11 per person

Christopher's house made individual quiches, fresh cut fruit, GHH select coffee and fresh squeezed orange juice.

fruit

TRAY

4.5 per person

Seasonal, fresh sliced fruit and berries, artfully displayed, served with yogurt dipping sauce.

BOWL

3 per person

Seasonal selection of diced fresh fruit and berries

pastry

minimum 8 persons

CONTINENTAL

4 per person

Fresh baked artisan pastries, including danishes, scones, muffins, cinnamon rolls and traditional croissants. Butter and jam complete the package.

MUFFIN BASKET

3 per person

Offerings include blueberry, raspberry crumb, blackberry, chocolate chip, and pumpkin muffins.

NEW YORKER BASKET

3 per person

Assortment of bagels: plain, marble, everything, sesame. Served with whipped cream cheese, butter and jam.

beverages

COFFEE SERVICE: 10-12 persons

18 per person

GHH select, regular or decaf with cups, creamer and sweetener.

HOT TEA SERVICE: 10-12 persons

18 per person

Herbal, green and black tea sachets, with cups, sweetener, fresh lemon and milk.

Christopher's Table Catering | To order call : 978.356.6166 | www.christopherstable.com



signature sandwich collection

THE APPLETON

Oven roasted turkey, caramelized onions, bacon, tomatoes and greens on a fresh baked baguette

THE TABLE SPECIAL

House made chicken salad, tomatoes and greens on a fresh baked baguette

THE CRANE

Rare Roast beef, garlic herb cream cheese, horseradish mayo, tomatoes, and greens on a fresh baked baguette.

THE CONTESSA

Imported prosciutto, olive oil, fig-almond spread, goat cheese, tomatoes and greens on a fresh baked baguette.

THE GARDNER

Roasted red and yellow peppers, garlic herb cheese spread, capers, tomatoes and greens on a fresh baked baguette.

THE BISTRO

Roasted red beets, goat cheese, balsamic vinaigrette , tomatoes and greens on a fresh baked baguette

THE PETIT COCHON

Smoked ham, gruyere cheese, spicy dijon mustard, tomato and greens on a fresh baked baguette

buffet options

minimum 8 persons. Either buffet option served with assortment of signature sandwiches listed.

BUFFET 1

Sandwich tray, fruit platter, choice of pasta salad or green salad and specialty dessert tray.

BUFFET 2

Sandwich tray, condiments, pasta salad and fresh baked cookie tray.

lunch box options

minimum 8 persons. Includes Deep River potato chips, house baked chocolate chip cookie.

THE APPLETON	9 per person	THE GARDNER	9 per person
THE CRANE	9 per person	THE TABLE SPECIAL	9 per person
THE BISTRO	9 per person	THE NEW YORKER	10 per person
THE CONTESSA	10 per person	THE PETIT COCHON	9 per person

salad boxes

minimum 8 persons. Served with house baked roll and chocolate chip cookie.

SPINACH 10 per person

Spinach, pecans crumbled goat cheese, red onion, apple wood smoked bacon, red bell pepper, green onion, balsamic vinaigrette dressing.

HOUSE CHICKEN SALAD 10 per person

Chopped white meat chicken, celery, walnuts and grapes served on a bed of mixed greens.

GORGONZOLA & PEAR 9 per person

Mixed greens, crumbled gorgonzola, toasted walnuts, sliced pears and dried cranberries.

GOAT CHEESE & PEACH *(seasonal)* 9 per person

Mixed greens, crumbled goat cheese, toasted walnuts, sliced peaches And fresh raspberries.

GREEK 9 per person

Mixed greens, crumbled feta, Kalamata olives, cucumbers, tomatoes And peppers

ASIAN NOODLE SALAD 9 per person

Vermicelli noodles, red peppers, bean sprouts, shredded carrots, Cucumbers, green onion, peanuts and sesame-peanut dressing

extras

add to any sandwich or salad box.

GRILLED CHICKEN	3 per person
GRILLED STEAK	3 per person
FRUIT SALAD	3 per person
SOUP OF THE DAY	3 per person



soup

We offer a selection of fresh handcrafted soups that change with the seasons and the creative mind of our chefs. Please call to find out what is available for your next event. Available by the pint, quart or gallon.



entrees

minimum 8 persons. Includes choice of two side options from the “on the side” section below

SALMON Pan seared salmon filet, ginger and soy glaze.	18 per person
CHICKEN MARSALA Pan seared chicken breast, Marsala wine sauce, sautéed mushrooms	14 per person
CHICKEN PARMESAN Chicken breast, crispy parmesan crust, fresh mozzarella, marinara	12 per person
STEAK TIPS Marinated sirloin steak tips, savory house marinade	14 per person
CHICKEN POT PIE White meat chicken, peas, carrots, pearl onions, flaky crust	14 per person
MAC-N-CHEESE Pasta, mozzarella, Monterey jack, parmesan cheese, buttered bread crumbs	10 per person

*We are happy to create a custom entree & menu for your event.
--Christopher*



on the side

minimum 8 persons

3 per person

*Chive Mashed Potatoes
Oven Roasted Red Potatoes
Roasted Asparagus
Quinoa with Dried Cranberries*

*Roasted Brussels Sprouts w/Candied Pistachios
Sautéed Green Beans w/ Caramelized Onions
Rosemary Polenta Triangles
Christopher’s Table House Salad*



hors d'oeuvres

minimum 10 persons

cool

MEDITERANEAN ANTIPASTI	11 per person
Assortment of prosciutto, salamis, and seasonal marinated and grilled vegetables, served with olives, and fresh mozzarella. Served with breads & crackers.	
ARTISAN CHEESE BOARD	7 per person
Local and imported assortment of hand selected goat, cow and sheeps-milk cheeses. With baguette, flat breads, accompanying fruit spreads, nuts.	
CRUDITÉ PLATTER	5 per person
Seasonal, fresh vegetables. Includes ranch and blue cheese dips.	
SHRIMP	8 per person
House-poached, chilled shrimp, assorted dips and cocktail sauces.	
TRI O CROSTINI PLATTER	18 per dozen
Beef tenderloin with our horseradish cream. Goat cheese and caramelized onions. White Bean, rosemary and crushed red pepper.	
DIPS FOR CHIPS	5 per person
Roasted garlic hummus, cucumber dill dip, caramelized onion dip, with pita and potato chips.	

warm

RATATOUILLE STARS	18 per dozen
Fresh tomatoes, onions, eggplant, zucchini and peppers with an herbed cheese, in a fillo "star."	
BRIE & RASPBERRY PHYLLO STARS	18 per person
A piece of Brie cheese topped with a swirl of raspberry preserves in filo pastry.	
SPINACH & ARTICHOKE CRISPS	18 per person
Creamy spinach and artichoke dip fills a white tortilla folded into a delicate cup.	
MINI CHICKEN CORDON BLEU	18 per person
Chicken Breast stuffed with swiss cheese and ham	
BEEF WELLINGTON	24 per dozen
Beef tenderloin accented with mushroom Duxelle in a French-style puff pastry.	
STUFFED MUSHROOMS	18 per dozen
Mushroom caps generously stuffed with Panko Bread Crumbs, fresh herbs and garlic.	

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 **dessert**

COOKIES BY THE DOZEN.	12
Chocolate Chip, Chocolate Chocolate Chip, Peanut Butter Chocolate Chip, Oatmeal Raisin, Oatmeal Raisin Coconut Cranberry	
BROWNIES BY THE DOZEN	24
CUPCAKES BY THE DOZEN	18
WHOOPIE PIES BY THE DOZEN	24
DECADENT DESSERT TRAY	35
Chef's assortment of the above (serves 12-15)	
EXTRODINAY CAKES	market price
Standard sizes to half and full sheets decorated to your specifications Please call for details	
PERFECT FRUIT PIES	15
Apple, Strawberry-Rhubarb, Blueberry, Pumpkin, Pecan (subject to seasonal availability)	
TARTS	18
<i>Fruit, Lemon, Lime, Almond (subject to seasonal availability)</i>	

 **beverages****NON-ALCOHOLIC**

Unique soda, juice and sparkling water – please call for details

WINE AND BEER SERVICE

We offer an amazing selection of wines, beer, champagne and spirits to accompany any event. Your catering manager will be happy to give you recommendations and a price list.

To order call: 978.356.6166

24-hour notice is required on most catering orders.

Orders are placed through the catering office 9-6 Monday - Friday.

Your credit card is required at time of order and is rung on day of event.

delivery

We offer delivery within Ipswich. Additional fees accrue outside that area. Please check with your catering manager for fees applicable to your delivery.

Our food is made from scratch daily and thus requires advance notice. Of course, we will do our absolute best to cover your urgent orders. We request at least 24 hours prior notice to ensure your every wish is possible.

payment

Your payment method is secured at time of order and completed by day of event. Our corporate clients may qualify for a house account. Please consult your catering manager for more information.

services

All catering comes with the appropriate service items at no additional charge. Please let us know of any specific needs or requests you may have at time of order. Hot items on our menu are presented in foil containers, heated and ready to serve or ready to reheat later with provided instructions. Please let us know your preference. If you need chafer service for your event, please advise us in advance. A fee will apply. Due to the artisan nature of our food, prices are subject to change without notice.