

Summer 2010



Catering? Start here.

good food for busy people

BOXED LUNCHES

10 BOX MINIMUM



SANDWICH PLATTERS

10 PERSON MINIMUM

Zigo's boxed lunches deliver a perfect meal in our easy-to-use custom designed boxes. All of the boxes include cutlery, paper goods, condiments and a cold beverage.

Binney Box \$15.95 per person

- sandwich, wrap or entrée salad
- fresh cut fruit, Zigo house salad or Caesar salad
- Kettle chips or piece of whole fruit
- pastry or cookie
- beverage (see options below)

Apple Box \$14.50 per person

- sandwich or wrap
- piece of whole fruit
- Kettle chips, Baked Lays, or Sun Chips
- pastry or cookie
- beverage (see options below)

Basics Box \$12.50 per person

- sandwich or wrap
- Cape Cod chips, Baked Lays, or Sun Chips
- cookie
- beverage (see options below)



Our sandwich platters are a source of pride in the Zigo kitchen. They are carefully arranged and garnished and then entrusted to our drivers to be delivered intact - no sudden braking or sharp turns! Choose from 3 options.

Longfellow Lunch \$16.95 per person

- assorted sandwiches and wraps
- side salad (chosen from the list below)
- fresh cut seasonal fruit
- chips
- pastry platter
- assorted beverages (see options below)

Kendall \$14.50 per person

- assorted sandwiches and wraps
- side salad (chosen from the list below)
- chips
- pastry platter
- assorted beverages (see options below)

Essentials \$12.95 per person

- assorted sandwiches and wraps
- whole fruit or bags of chips
- cookie platter
- assorted beverages (see options below)

SIDE SALAD OPTIONS

- Zigo's house salad
- Zigo Greek salad
- Caesar salad with our own seasoned croutons
- Seasonal fruit and feta cheese salad

BEVERAGE OPTIONS

Our standard beverages include: Coke, diet Coke, green tea ginger ale, Fresca, or Poland Springs water. For an additional 50-cents per person you can also choose from our range of specialty beverages (see the list on the back cover).

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SANDWICHES

FOR PLATTERS AND BOXES



WRAPS

FOR PLATTERS AND BOXES

Boston Italian

Genoa salami, deli-sliced pepperoni, capicola, provolone cheese and hot pepper relish.

New Delhi Chicken

Tandoor chicken breast, mango, red cabbage, shredded carrots and Indian-spiced mayo on naan bread.

Turkey & Brie

Smoked turkey, brie, honey Dijon mustard and lettuce on 3-grain bread.

The Buzz

Roast beef, creamy horseradish sauce, sharp cheddar cheese with a red onion relish. Inspired by a famous Boston institution.

Tomato Mozzarella

Vine-ripened tomatoes, fresh mozzarella and pesto in a fresh pocket.

Italian Eggplant

Breaded eggplant, provolone, roasted red peppers, fresh basil and sage mayo in a fresh pocket.

Cranberry Chicken

A cranberry chicken salad tossed with dried cranberries, walnuts, cucumbers, lettuce and tomatoes. This sandwich contains nuts.

Tuna Cranberry

Albacore tuna salad with cranberry chutney on 3-grain bread.

The Zigo BLT

Smoked bacon, crisp lettuce, vine-ripened tomatoes and mayo dressing. Simple but delicious.



Smoke Stack Wrap

Smoked turkey, smoked bacon & smoked gouda with a zippy chipotle mayo.

Sweet Potato Wrap

A medley of sweet potatoes, pepper jack cheese, black beans, diced tomatoes with a seasoned mayo. The mayo contains cumin, chilli pepper, sage, thyme and garlic.

Chicken Bacon Wrap

Grilled chicken, smoked bacon, crisp lettuce, vine-ripened tomatoes and fresh guacamole.

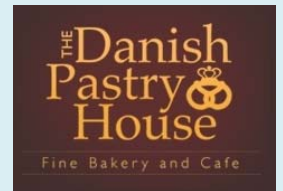
Grecian Lamb Wrap

Gyro-style spiced lamb with lettuce, tomato and tzatziki on soft naan bread.

The Danish Pastry House (DPH) is one of the reasons that our sandwiches taste so good. DPH supplies most of the bread that we use at Zigo. Every morning, while we are all still sleeping, their bakers are busy baking delicious bread. They bake from scratch using ingredients (and bakers) imported from Denmark. The result is simply the best bread in Boston.

DPH opened about the same time as Zigo and we were one of their first wholesale customers. We have grown

together and continue to work closely to contribute to each other's success. You can find DPH's products at Zigo (we also sell their pastries), at farmers' markets and at their own stores. Their two stores are located in Watertown (205 Arlington Street) and in Medford (330 Boston Avenue).



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FRESH SALADS

10 PERSON MINIMUM / SALAD



ENTRÉE PLATTERS

10 PERSON MINIMUM / PLATTER

SIDE SALADS

Caesar Salad \$3.50 per person

Romaine lettuce, croutons and parmesan cheese with a Caesar dressing (contains anchovies).

Greek Salad \$3.99 per person

Salad greens with cucumber, tomatoes, chickpeas, red onion, kalamata olives and feta cheese.

Zigo House Salad \$3.50 per person

Leaf lettuce, carrot, cucumber and tomato with balsamic vinaigrette. This dish is designed as a side salad.

Seasonal Vegetable Salad with Goat Cheese

\$3.99 per person

Mixed greens with roasted or grilled seasonal vegetables and goat cheese. Served with balsamic dressing.

Seasonal Fruit and Feta Cheese Salad

\$4.50 per person

Mesclun with seasonal fruit, feta cheese and toasted walnuts. Served with balsamic dressing. Note: this salad contains nuts.

ENTRÉE SALADS

Chicken Caesar Salad \$7.99 per person

Romaine lettuce, chicken breast, croutons and parmesan cheese with a Caesar dressing (contains anchovies).

Cobb Salad \$8.99 per person

Grilled chicken, smoked bacon, blue cheese, diced tomatoes, egg and corn. Served with a balsamic dressing on a bed of lettuce.

Salmon Niçoise Salad \$11.99 per person

Herb roasted salmon, blanched red potatoes, egg, olives, capers, cucumbers and tomatoes over mixed greens.

Herb Roasted Chicken and Pasta \$8.95 per person

Herb roasted chicken with gemelli pasta and a zesty chipotle lime dressing, on a bed of mixed greens.

These entrees are designed to be served and eaten immediately, making them ideal for locations that lack cooking facilities. Please order entrée platters 48-hours in advance.

Teriyaki Salmon \$12.95 per person

Teriyaki marinated salmon served over an Asian-style noodle salad. Tossed in a light sesame dressing and garnished with fresh lime wedges and cilantro.

Roasted Garlic and Herb Salmon \$13.50 per person

Salmon rubbed with roasted garlic and fresh herbs and then slowly roasted. Served with a choice of Caesar salad or Zigo's house salad.



Sesame Crusted Chicken or Tofu

\$9.95 per person (chicken) \$8.50 per person (tofu)

Served over a spicy Thai peanut noodle and vegetable salad. Note: this dish contains nuts.

Seasonal Tortellini

A ring-shaped pasta tossed with seasonal vegetables. This popular dish can be order in four different ways:

- As a vegetarian entrée, served with a choice of Caesar salad or Zigo's house salad. \$12.50 per person.
- As a side dish, accompanied by herb roasted chicken thighs. \$12.95 per person.
- As a side dish, accompanied by blue-cheese crusted flank steak. \$14.50 per person.
- As a side dish on its own. \$4.95 per person.

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Zigo Cheese Platter

\$65 (serves 8 - 12) \$98 (serves 16 - 20)

Selection of local cheeses garnished with fruit and accompanied by crackers.

Artisanal Cheese Platter

\$80 (serves 8 - 12) \$160 (serves 16 - 20)

Local and imported artisanal cheeses. Served with quince paste, seasonal fruit, gourmet crackers and fresh bread.

Fresh Fruit Platter

\$46 (serves 10 - 15) \$84 (serves 20-25) \$140 (serves 30 - 40)

Seasonal cut fruit garnished with berries and fresh mint.

Baked Brie en Croute \$65 (serves 18 - 25)

A French brie, layered with almonds, fruit chutney and encased in warm pastry. Served with crackers.

Crudite Platter

\$54 (serves 8 - 12) \$80 (serves 16 - 20)

Medley of hand cut seasonal vegetables served with dressing and garnishing.

Bruschetta

\$68 (serves 8 - 12) \$114 (serves 16 - 20)

Crostini served with two toppings: tomato and fresh basil; sundried tomato and olive tapenade

Antipasto Platter

\$75 (serves 8 - 12) \$120 (serves 16 - 20)

An assortment of Italian meats and cheese, house marinated mushrooms, cherry tomatoes and pepperoncini, olives and fresh mozzarella. Served with fresh bread.

Mediterranean Platter

\$60 (serves 8 - 12) \$98 (serves 16 - 20)

Roasted red pepper hummus and classic hummus served with baby carrots and scented cumin pita chips.

Cinco de Mayo Platter

\$69 (serves 8 - 12) \$114 (serves 16 - 20)

Zigo's homemade guacamole, pico de gallo and chipotle black bean salsa. Served with tortilla chips.

Seafood Ceviche market price

Mahi mahi or snapper marinated with jalapenos, tomato, red onion, cilantro and lime juice. Requires 72-hours notice and a minimum of 15 servings.

Have something else in mind? Please call for a consultation.

Chicken Satay \$29 per dozen

Thai-style chicken tenders presented on a bamboo skewer. Choose from coconut sauce, spicy peanut sauce or teriyaki sauce.

Chicken Quesadilla \$29 per dozen

Chicken with traditional seasonings and jalapeno cheese in a cornucopia shaped soft tortilla. Served with pico de gallo.

Lobster Cobbler \$29 per dozen

Lobster in a béchamel sauce with carrots, peas and shallots, topped with bread crumbs in a savory pastry cup.

Crab Cake \$39 per dozen

A .75oz traditional Maryland lump crab cake, blended with mayonnaise, mustard and breadcrumbs. Served with a red pepper aioli sauce.

Hibachi Beef \$39 per dozen

Red, yellow and green peppers with a touch of Monterey Jack cheese and jalapenos artfully wrapped in teriyaki beef.

Barbeque Pork Biscuits \$24 per dozen

Pulled pork drenched in a tangy barbeque sauce, stuffed into a handmade biscuit. Perfectly proportioned comfort food!

Beef Tenderloin \$39 per dozen

Beef tenderloin marinated in sherry vinegar and tarragon. Served on crostini and topped with red onion relish and horseradish sauce.

Spanikopita Spinach and Feta \$24 per dozen

A traditional Greek blend of spinach and feta cheese in a triangle shaped phyllo package.



Mushroom Tarts

\$24 per dozen

A savory mix of exotic mushrooms, blended with seasonings, a touch of cheese and a hint of brandy.

Mini Quiches

\$16 per dozen

Warm single-serving quiches. Choose from two classic flavors: Lorraine (bacon with Swiss cheese) or Florentine (spinach with Swiss cheese).



EXPANDED BREAKFAST CATERING

Zigo can now deliver breakfast for your early morning meetings as early as **7.30am**.

Breakfasts are \$10.95 per person with a 15-person minimum. Enjoy a full Continental breakfast, including:

- Fresh morning pastries
- Bagels and condiments
- Cut fruit
- Jim's organic coffee
- Freshly squeezed orange juice

Because our pastries are fresh please order your breakfast before noon the previous day.

BEVERAGES

Spring Water \$1.50

Still or sparkling.

Jim's Organic Coffee \$19.99 for 10 cups

Fabulous coffee! From hand roasted organic coffee beans.

Soda \$1.50

Coke, diet Coke, green tea ginger ale, or Fresca.

San Pellegrino Soda \$1.75

Aranciata (orange) or Limonata (lemon).

Honest Iced Tea \$1.99

Unsweetened green, lemon, or Moroccan mint.

Tazo Tea \$1.99

A wide assortment of flavors.

Pastry Platters

Authentic European pastries, including 7-layer bars, coconut macaroons and brownies.

- Small, serves 8-10, \$30
- Large, serves 16-20, \$60

Zigo Cookies \$1.99 per cookie

Cookies that melt in your mouth. Our chocolate chip cookies feature Belgian Callebaut chocolate.

Cupcakes \$3.50 per cupcake

Our cupcakes are freshly baked and hand decorated by the clever bakers at the Danish Pastry House. Please order cupcakes 48-hours notice in advance.

Salty Snacks \$1.50

Kettle chips, Cape Cod chips, Lays chips, Baked Lays, Sun chips, and a rotating selection of other items.



Zigo Pods \$3.50

Wasabi peas and other fun snacks individually packaged in Zigo pods. Availability varies, but generally includes wasabi peas, chocolate cranberries, nuts, Swedish fish and gummy bears.

CATERING POLICIES

Because we put a lot of effort into making sure each order is perfect, we generally have a minimum catering order size of \$150. Please place your orders by 4pm the previous day (noon of the previous day for breakfast and 48-hours notice for entrée platters and cupcakes).

Standard delivery hours are from 7.30am through 5.30pm. Our delivery charges vary based upon distance and quantities. Our drivers will be happy to setup your order at no additional charge. However, there will generally be an additional charge if we need to return after the event to pick up equipment.

The prices in this menu are correct at the time of printing. Our prices sometimes change to reflect the cost of ingredients. You can always check for changes by downloading the current menu from our website: www.zigo.biz.