

SUPERFINE

Superfine would love to host your next party!

Our dining room can accommodate parties of up to forty people. Full-room and partial room buyouts are available. Our menu can be customized to your needs and our wine, beer, and liquor experts are available to make your next event an unforgettable one.

Please contact
colleen@superfinefood.com for more
information, or call us at 978-526-0964.

SUPERFINE

3 Course Dinner Menu - \$25 Per Guest

Appetizer

(Please Select One)

Charred Kale Salad Chickpeas, Chili Roasted Breadcrumbs,
Parmesan, Mixed Greens

Meatballs with Marinara

Beet Salad Quinoa, Farro, Feta, Cucumber, Pesto

Avocado Toast Sourdough, Miso, Tahini

Green Salad Mixed Local Greens & House Vinaigrette

Entree

(Please Select Three)

Warm Brown Rice Bowl Arugula, Sweet Potato, Black Beans, Pickled
Mushrooms, Egg, Avocado

Fish Burger Crispy Shallots, Yuzu Aioli, Fries

Fresh Local Catch with Spaghetti Squash, Roasted Mushrooms and
Salsa Verde

Whiskey Glazed Ribs Chickpea Crumble, Slaw (\$3sup)

Crunchy Chicken Pickles & Slaw

Grass Fed Beef Burger Bacon, American, Fries

Daily Smoked BBQ Buttermilk Biscuit, Chicharrones, Pickles, Miso
Napa Slaw (\$3 sup)

Dessert

(Please Select One)

Creme Brûlée

Apple Crisp with Caramel Sauce & Vanilla Ice Cream

Chocolate Chip Cookie Sundae with Hot Fudge and Whipped Cream

SUPERFINE

4 Course Dinner Menu - \$35 Per Guest

Appetizer

(Please Select One)

Charred Kale Salad Chickpeas, Chili Roasted Breadcrumbs, Parmesan, Mixed Greens

Meatballs with Marinara

Beet Salad Quinoa, Farro, Feta, Cucumber, Pesto

Avocado Toast Sourdough, Miso, Tahini

Green Salad Mixed Local Greens & House Vinaigrette

Pizza

(Please Select Two - Served Family Style)

Mozzarella Provolone, San Marzano Tomatoes

Italian Sausage, Pepperoncini, Stracciatella Cheese

Mushroom Fontina, Rosemary, Porcini Cream

Brussels Sprout Parmesan, Lemon, Fresh Mozzarella, Crema

Salami Roasted Squash, Pickled Jalapeños, Fresh Mozzarella

Entree

(Please Select Three)

Warm Brown Rice Bowl Arugula, Sweet Potato, Black Beans, Pickled Mushrooms, Egg, Avocado

Fish Burger Crispy Shallots, Yuzu Aioli, Fries

Fresh Local Catch with Spaghetti Squash, Roasted Mushrooms and Salsa Verde

Whiskey Glazed Ribs Chickpea Crumble, Slaw

Crunchy Chicken Pickles & Slaw

Grass Fed Beef Burger Bacon, American, Fries

Daily Smoked BBQ Buttermilk Biscuit, Chicharrones, Pickles, Miso Napa Slaw

Dessert

(Please Select One)

Creme Brûlée

Apple Crisp with Caramel Sauce & Vanilla Ice Cream

Chocolate Chip Cookie Sundae with Hot Fudge and Whipped Cream

SUPERFINE

Brunch – Starting at \$15 per person

Includes Bottomless Coffee

(add a glass of freshly squeezed orange or grapefruit juice for \$2 per guest)

Entrees – Select Four

Blueberry Pancakes with Pure Maple Syrup

Banana Chocolate Chip Pancakes with Pure Maple Syrup

Sausage Frittata Italian Sausage, Broccoli Rabe & Sourdough Toast

Vegetarian Frittata Seasonal Vegetables & Sourdough Toast

Strawberry French Toast with Brioche and Sweet Cream

Blueberry French Toast with Brioche and Sweet Cream

Beet Salad Quinoa, Farro, Feta, Cucumber, Pesto

Kale Salad Chickpeas, Chili Roasted Breadcrumbs and Parmesan

Warm Brown Rice Bowl Arugula, Sweet Potato, Black Beans,
Mushroom, Egg, Avocado

Additional Sides & Starters

\$4 per guest

Blueberry Muffins

Fresh Fruit Chef's Selection

Sticky Buns

Add Dessert!

\$6 per guest, please choose one:

Apple Crisp with Caramel Sauce and Vanilla Ice Cream

Crème Brûlée

Chocolate Chip Cookie Sundae with Hot Fudge and Whipped Cream

SUPERFINE

Cocktail Party

Passed Appetizers

Choose 3 - \$10 per person for half hour - \$16 per person for 1 hour

Choose 6 - \$16 per person for half hour - \$20 per person for 1 hour

Prosciutto Wrapped Asparagus with Lemon Aioli

Mini Meatballs

Crostini with Fig, Gorgonzola and Honey

Stuffed Mushrooms

Salt Cod Fritters with Romesco

Chicken "Nuggets" with Pimento Cheese

Fried Brussels Sprouts with Spicy Chili Sauce

Arancini

Salads

\$8 per person - choose one

Kale Salad with Chickpeas, Chili Roasted Breadcrumbs and Parmesan

Beet Salad with Quinoa, Farro, Feta, Cucumber & Pesto

Mixed Greens with House Vinaigrette

Platters

Chef's selection of...

Charcuterie \$10pp

Crudites \$8pp

Local & Imported Cheeses \$12pp

Meatballs \$7pp

Meat & Cheese Board \$15pp

Buffet Style Entrees

\$16pp - choose two

Daily Smoked BBQ with Chicharrones, Buttermilk Biscuits, Miso Napa Slaw and Pickles

Crispy Chicken with Miso Napa Slaw and Pickles

Orecchiette with Italian Sausage, Broccoli Rabe, Garlic & Chilies

Fresh Local Catch with Spaghetti Squash, Mushrooms and Salsa Verde