CATERING PACKAGES

Choose from our custom-created selections featuring your favorite Atlantic Fish Co. dishes.

Small SERVES 10 | ***Medium*** SERVES 30 | ***Large*** SERVES 50

BACK BAY BUNDLE
Roasted Beet & Goat Cheese Salad
Chicken Caesar Wrap
Cheddar Cheeseburger Sliders
Hand Cut Fries
Chocolate Chip Cookies
500 | 1300 | 2500

BEACON HILL BRUNCH
Seasonal Fruit
Roasted Vegetable & Fontina Frittata
Lox Bagel Sandwiches
Wyman's Blueberry Pie French Toast
Chef's Choice of Assorted Mini Pastries
450 | 1200 | 2300

CAPTAIN'S CATCH
Caesar Salad
Faroe Island Salmon
Nantucket Style Baked Cod
Corn Pudding
Chili Garlic Broccoli
Chef's Choice of Assorted Mini Pastries
1200 | 3000 | 6000

HARBOR PICKS
House Salad
Broiled Haddock
Pan Roasted Chicken
Whipped Potatoes & Brussels Sprouts
Chef's Choice Assorted Mini Pastries
1100 | 2800 | 5500

FULL SERVICE

Allow us to do the heavy lifting.

Inquire about adding on full service to any catering package.

PLACE YOUR ORDER TODAY

(617) 425-5206
BostonEvents@TavistockRestaurants.com



761 Boylston Street, Boston, MA 02116
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www.atlanticfish.com
@atlanticfishbos

Atlantic Fish Company has been serving Boston the freshest catch since 1978. We source straight from the harbor every morning and print our menus daily to reflect the quality of our offerings.

@atlanticfishbos

EVENT PLATTERS *serves 10*

Seasonal Fruit	*60*
Vegetable Crudté	*60*
Filet Mignon Canapés*	*70*
Filet Mignon Sliders*	*80*
Grilled Chicken Skewers	*50*
Tuna Tartare Crisps*	*70*
Mini Wild-Caught Crab Cakes	*100*
Jumbo Shrimp Cocktail*	*100*
Mini Maine Lobster Rolls	*120*
Bacon-Wrapped Scallops*	*80*
Fresh Iced East Coast Oysters*	*70*
Fresh Iced Littleneck Clams*	*70*

SALADS *serves 10*

Roasted Beet & Goat Cheese *85*
pecans, red wine vinaigrette

Classic Caesar* *80*
croutons, parmesan

AFCo Cobb *85*
romaine, avocado, bacon, egg, tomato, goat cheese, tarragon ranch

Mango Salad *85*
mango, avocado, tomato, almonds, napa cabbage, sesame lo mein noodles

Add protein
chicken 45 | shrimp 65 | salmon 80
filet 80 | tuna 80

SOUP & STARTERS

New England Clam Chowder *per half gallon 75 | gallon 130*

Lobster Bisque *per half gallon 95 | gallon 170*
sherry cream

Lobster Crab Louie* *140*
avocado, endive, tomato, red onion

Crispy Calamari *110*
pomodoro sauce, hot peppers

ENTRÉES *serves 10*

Pan-Roasted Chicken	*170*
Filet Mignon*	*300*
Grilled Pork Chop*	*200*
Faroe Island Salmon*	*210*
Chef's Choice Vegetarian or Vegan Dish	*175*
Pan-Roasted Halibut	*170*
Broiled Maine Lobster Tail *price subject to market change*	*290*
Grilled Swordfish	*205*
Broiled Haddock	*170*
AFCo. Signature Crab-Crusted Haddock	*230*
Nantucket Style Baked Cod	*195*
Georges Bank Scallops*	*245*
Yellowfin Tuna*	*245*
Lobster Risotto	*230*
Lobster & Scallop Ravioli	*220*
Seafood Fra Diavolo	*225*
Shrimp Scampi	*170*

SANDWICHES *10 sandwiches cut in half*

Maine Lobster Roll *400*
lemon chive mayo

Cheddar Cheeseburger 8 oz *180*
lettuce, tomato, onion

Signature BLT
cheddar, tomato, bacon, crispy onions *chicken 180 | filet 260*

Casear Wrap *200*
romaine lettuce, parmesan, crushed crouton, grilled chicken

Crispy Fish Sandwich *180*
haddock, coleslaw, tartar sauce

SIDES *serves 8-10*

Toasted Couscous	**50**
Sautéed Spinach	**50**
Chili Garlic Broccoli	**50**
Hand-Cut Fries	**50**
Whipped Potatoes	**50**
Corn Pudding	**60**
Roasted Fingerling Potatoes	**60**
Grilled Asparagus	**60**
Herb-Roasted Mushrooms	**60**
Pasta & Marinara Sauce	**50**

DESSERTS

Basque Cheesecake *16*
mixed berry compote, chantilly cream

Key Lime Pie *14*
graham cracker crust, toasted meringue

Boston Cream Pie *14*
almond cake, vanilla custard, chocolate glaze

Vanilla Crème Brûlée *14*
fresh berries

DESSERT TRAYS *serves 10*

Chef's Mini Signature Desserts	*60*
Chocolate Chip Cookies	*60*

**These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.*