



Sensational Foods
CATERING

Welcome to Sensational Foods

Thank you for considering us to cater your wedding. We want your day to be simply wonderful & will work our hardest to ensure that it is. Please read a little about our company & we look forward to working with you.

Founded in 1996, Sensational Foods is one of Boston's premier special events caterers. Serving all of New England, we cater a wide range of events from intimate dinner parties to extravagant weddings, corporate lunch meetings to theme outings.

Sensational Foods offers a unique quality of food service, from planning to presentation. Each menu is custom tailored to the individual client's needs.

We use only the freshest & finest ingredients. Our professionally trained staff is committed to serving you in a friendly, courteous manner from start to finish.

You want your event to be perfect & we offer you nothing less.

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Geoff Skillman

Chef & Owner

Sensational Foods catering is owned & operated by Geoff Skillman. With over 20 years experience in the catering industry, Chef Geoff has worked with some of the top chefs in the restaurant & catering world. His expertise & passion for food & cooking show through in the attention to detail & preparation of all his food & events.

Sensational Foods is fully licensed & insured.

Payment Terms

We accept all major credit cards including Master Card, Visa, American Express, Discover, checks & cash.

Please call or email us for any information or assistance in planning your event.

We look forward to working with you, to taking care of all the details & ensuring your event runs smoothly.



SPECIALIZED SERVICES

- Professional Event Planners who will be happy to work with you to create the wedding or event that you imagine. We'll listen to your ideas & provide the expertise to make it happen. Please contact us to discuss your vision
- Skilled Managers & Staff to ensure every detail goes smoothly so that you can relax & enjoy your special day & guests
- Full Bar Service including licensed bartenders, alcoholic or non-alcoholic bar, & all necessary glassware, ice & garnishes
- All Rental Equipment including elegant linens, china, silverware & glassware. We also rent tents of all sizes
- Fresh Flower Arrangements from simple bouquets to elaborate centerpieces all from one of Boston's premier florists
- Custom Designed Cakes or Dessert Bars to suit taste & style of your event
- We can also assist you in finding the perfect venue to hold your event from traditional to contemporary, indoor or outdoor & one that fits your budget

WEDDING RECEPTION

Cocktail & Hors D'oeuvres

A SMALL SELECTION OF OUR PASSED HORS O'DEURVES

CHILLED

- Chilled Jumbo Shrimp served with homemade cocktail sauce & lemon
- Grilled Beef Sirloin Roulade with asparagus, boursin cheese & sweet peppers
- Caprese Bites- fresh mozzarella, tomato & basil, wrapped with prosciutto
- Vietnamese Spring Roll - Oriental vegetables wrapped in rice paper with light soy
- Maine Lobster Salad on challah with crisp lettuce & lemon
- Tarragon Chicken Salad on Belgium endive with pepper confetti
- Goat Cheese Crostini with fresh herbs, basil pesto & sun dried tomato
- Baked Olive & Herb Cheese Crostinis
- Curried Chicken Salad with golden currants in a wonton cone
- Cherry Tomato BLT Bites

HEATED

- Mini Maine Crab Cakes with lemon aioli
- Scallops wrapped in applewood bacon with a maple-orange glaze
- Coconut Shrimp or Tandoori Shrimp with tropical mango puree
- Beef Teriyaki Skewers with fresh pineapple
- Beef Wellington with wild mushroom duxelle & goose liver pate
- Mini Lamb Chops with rosemary, dijon & apricot
- Duck Confit on cranberry nut crostini with roast garlic aioli & dried cranberry
- Crispy Potato Pancakes with fresh apple chip & chive crème fraiche
- Grilled Polenta with spinach, goat cheese, roast tomato & pine nuts
- St. Andre Tartlets with fresh fig jam & toasted coconut
- Brie en Croute with Raspberry Puree
- Sweet Corn Fritters with Spicy Honey Aioli
- Steak & Onion Crostini
- Chilled Shrimp Cocktail served on a shot glass of fresh Gazpacho
- Grilled cheese with avocado wedged on a shot glass of fresh basil tomato soup
- Mini Slider Bar- Kobe Beef, Chicken, Crab, Veggie burger on mini brioche rolls

STATIONARY

- International Cheese Board with Artisan Breads, Distinctive Crackers
& Fresh Seasonal Fruits & Berries
- Vegetables Crudite with Roasted Pepper, Almond & Cilantro Pesto Dip
- Assorted Grilled Bruschetta with Tuscan White Bean Spread,
Black Olive Tapenade & Roasted Eggplant & Caper Relish

WEDDING RECEPTION

Buffet Dinner

PASSED HORS D'OEUVRES

Beef Tenderloin with Truffle Mashed Potatoes served on a Porcelain Spoon
Grilled Duck Breast on a Sweet Potato Chip with Raspberry-Ginger Sauce
Seared Scallop in Wonton Crisp with Lemon Wasabi Crème Fraiche
Sushi Tuna Roulades with Daikon Radish & Green Onion
Grilled Lemon Pepper Shrimp with Horseradish Aioli
Fresh Mozzarella with Basil & Tomato wrapped in Parma Prosciutto
Southern Fried Chicken Brochettes with Hot Pepper Jelly

STATIONARY DISPLAY

Imported Cheeses from Around the World arranged
with Seasonal Fruits & Artisan Breads & Crackers

PLATED SALAD COURSE

Baby Mizzuna Greens with Crisp Apple, French Blue Cheese
& Spiced Pecans in Champagne Vinaigrette

ELEGANT BUFFET DINNER

Char Grilled Beef Tenderloin with a Shitake-Cabernet Demi-Glace
Rosemary Statler Chicken Breast with Vine-Ripened Tomato Bruscetta
Portobello Mushroom Napoleons with Chevre & Pesto (vegetarian option)
Five Grain Rice with Scallions & Brunoise Vegetables
Roasted Saffron Baby Red & White Creamer Potatoes
Haricot Verts with Julienne Carrot & Shallot Thyme Butter
Artisan Breads & Rolls with Sweet Butter

DESSERT

Elegant Wedding Cake with Fresh Berries
Fresh Brewed Regular & Decaffeinated Coffee & Herbal Teas

BAR SERVICE

Full Bar on Consignment
Champagne Toast

WEDDING RECEPTION

Plated Dinner

STATIONARY

International Cheese Board with Gourmet Crackers,
Artisan Breads & Fresh Seasonal Fruits & Berries

PASSED HORS O'DEURVES

Scallops wrapped in Applewood Bacon with Orange Maple Glaze
Crispy Coconut Shrimp with Tropical Mango Dipping Sauce
Thai Chicken Satay with Sweet Chili Dipping Sauce
Grilled Polenta round topped with Spinach, Goat Cheese, Roasted Tomato
& Toasted Pignoli Nuts
Maine Crab Cakes topped with Lemon Aioli
Beef Tenderloin with Wild Mushroom Duxelle & Goose Pate

SALAD COURSE

Mesclun Field Greens with Spiced Pecans, Gorgonzola & Sauteed Pear

PLATED DINNER

Char Grilled Beef Tenderloin with Shitake Cabernet Demi Glaze
Pan Seared Pesto encrusted Salmon Filet topped with Marinated Tomato Relish
Butternut Squash Ravioli, Roast Vegetable Confiture, Maple Sage Cream

SIDES

Roasted Rosemary Garlic Red & White Creamer Potatoes
Lemon Scented Basmati Rice with Vegetable Confetti
Roasted Asparagus with Lemon & Cracked Black Pepper tied with a Carrot Ribbon

DESSERT

Elegant Wedding Cake with Fresh Berries
Fresh Brewed Regular & Decaffeinated Coffee & Herbal Teas

BAR SERVICE

Full Bar on Consignment
Champagne Toast

New England Clam Bake

New England Clam Chowder accompanied by Common Crackers
1 1/4 lb. Steamed Lobster, Mussels in White Wine & Garlic, Steamer
Clams with Drawn Butter & Broth, Grilled BBQ Chicken, Sweet
Corn on the Cob, Red Bliss Potato Salad, Homemade Corn Bread,
Old Fashioned Strawberry Shortcake Biscuits

Sensational Barbeque

Angus Burgers, Pearl Hot Dogs, Grilled BBQ Chicken, Garden Burgers,
BBQ Baby Back Ribs, Sweet & Hot Italian Sausage, Grilled Teriyaki
Steak Tips, Homemade Red Bliss Potato Salad, Pasta Salad,
Tidewater Cole Slaw, & Sweet Corn on the Cob, Watermelon Slices

Surf & Turf Barbeque

Rosemary Marinated Black Angus Rib-Eye Club Steaks, Swordfish Steaks,
Atlantic Salmon Filet with Mango Salsa, Angus Burgers & Pearl Hot
Dogs, accompanied by Red Bliss Potato Salad, Caesar Salad, Sweet
Corn on the Cob & Watermelon Slices
Get the best of both worlds!

HOLIDAY PARTY

Buffet Dinner

PASSED HORS D'OEUVRES

Tri-Colored Potato Cups filled with Caviar & Sour Cream
Sea Scallops wrapped in Applewood Bacon with Maple-Orange Glaze
Baby Lamb Lollipops with Thyme, Feta Crumbs & Olive Oil

STATIONARY DISPLAY

Country-Style Pates, Cornichon, Artisan Breads & Whole Grain Mustards
Imported Cheese Platter with Seasonal Fruits & Distinctive Crackers

SAMPLE BUFFET OPTIONS

Tuscan Grilled Steak Florentine with
Cracked Black Pepper & Fresh Rosemary
Leg of Lamb with Lemon Herb Gremolata
Roast Turkey Breast with Fresh Sage &
Thyme served with Cranberry-Orange Relish
Hand-Carved Spiral Ham served with Spiced Apples &
Assorted Flavored Mustards
Pan Roasted Salmon on Bed of Crispy Noodles

SIDES

Black Pepper Gnocchi Tossed with Shitake Mushrooms, Peas & Cream
Maple Bourbon Whipped Sweet Potatoes
Wild Rice Pilaf with Dried Cranberries & Toasted Pecans
Roasted Asparagus with Lemon

SALAD

Mesclun Salad with Toasted Pecans, Blue Cheese
& Pomegranate Vinaigrette

DESSERT & COFFEE

Triple Espresso Torte
Assorted Holiday Cannolis filled with White Chocolate Ricotta,
Orange Anise & Chocolate Hazelnut Ricotta
Warm Gingerbread topped with Crème Anglaise with Seasonal Berry Compote
Buche de Noel filled with Coffee Butter cream Covered with
Dark Chocolate Sour Cream Ganache
Fresh Brewed Regular & Decaffeinated Coffee
Full Bar with imported wines & beers

Thank you for considering SF

At Sensational Foods, customer service is of the greatest most importance. We look at your event as if it were our own and as if your guests were family. Whether at a venue or your home we leave all establishments cleaner than we arrived.

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We have specialized menus for all types of events:

Weddings, Rehearsal Dinners, & Bridal Events

Baby Showers & Christenings

Intuitional & College Events

Family Cookouts & Clambakes

Gala's & Cocktail Hours

Graduations & Milestones

Memorial Services & Funerals

Holiday Events

Corporate Catering

Please call our catering representatives for menu ideas and pricing

Again, we look forward to working with you, to taking care of all the details & ensuring your event runs smoothly.



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