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130 Brighton Avenue
617-254-1331

QUESADILLA APPETIZER \$9. Steak \$11

Served with salsa, sour cream, shredded lettuce & black bean-corn salsa

- BBQ PULLED PORK with cheddar and chopped onion.
- BLACKENED CHICKEN with roasted peppers and Monterrey jack cheese
- ROASTED VEGETABLE with mozzarella and pico.
- BAJA STEAK with pepperjack, peppers and onions.

LUNCHEON FAJITAS \$12

Served with salsa, sour cream, shredded lettuce & black bean-corn salsa

- BAJA TEQUILA STEAK FAJITA
Seasoned, grilled and basted with beer.
- LIME & GARLIC RUBBED CHICKEN
Marinated with lime, olive oil and cilantro.
- JAMBALAYA FAJITA
Andouille sausage, bayou shrimp & pan blackened chicken.

LUNCHEON BURRITOS \$10

Served with salsa, sour cream, shredded lettuce & black bean-corn salsa

- GRINGO BURRITO fajita vegetables, spinach, pico, red bean rice, guacamole, black beans & cheese.
- BAJA STEAK BURRITO sliced sirloin with peppers, onions, cheese & red bean rice.
- CHICKEN FAJITA BURRITO 3-color peppers, onions, red bean rice, cheese & pico de gallo
- TEXACALI BURRITO pulled pork, pico de gallo, red bean rice, black beans & lettuce.

SALADS \$10

- TOSSED GARDEN SALAD mixed lettuces with tomato, cucumber, radish, red onion and choice of dressing.
- CAESAR SALAD topped with our own dressing, garlic croutons & shredded Parmesan.
- CALIFORNIA COBB SALAD mixed greens, tomato, sprouts, avocado, blue cheese, crumbled bacon and julienne turkey with lime vinaigrette.
- ORIENTAL CHICKEN, WALNUT AND FRUIT marinated chicken over mixed lettuce with mandarin orange, grapes, cucumber, snow peas, crispy noodles, walnuts and oriental dressing.
- TO ANY SALAD ADD CHICKEN \$2.50 per person,
ADD FAJITA SIRLOIN \$3.50 per person,
ADD GRILLED SALMON \$3.50 per person

BURGERS \$10

All burgers served with lettuce leaf, sliced tomato and red onion, pickle and choice of cole slaw, potato salad or Cape Cod potato chips.

- STEAM BEER BURGER ½ lb. fresh ground sirloin steamed in beer.
- TURKEY BURGER ½ lb. of 100% lean ground turkey seasoned and char-grilled.
- CHICKEN FILET hand cut & char-grilled.
- VEGGIE BURGER 1/3lb. fresh grains, herbs & veggies grilled.

WINGS \$10

- “WORLD RENOWNED WINGS” - sub-atomic, atomic, no nukes wings, honey-stung wings with blue cheese dressing & celery sticks.
- BACK YARD BBQ WINGS served with cool ranch dressing and celery sticks.
- BONELESS BUFFALO SKEWERS with fiery carrots, celery sticks and choice of dressing.

APPETIZERS \$8

- CHICKEN DIPPERS served with 3 dipping sauces.
- BIG CHEESE POPPERS jalapeno peppers stuffed with cheddar, served with salsa & black bean-corn salsa.
- CAJUN POPCORN SHRIMP lightly fried served with lemon lager remoulade sauce and honey dijon.
- BACON & CHEDDAR SKINS served with sour cream
- BASIL PESTO SKINS with roasted red pepper, mozzarella and tomato sauce.
- POTSTICKERS steamed in ale, fried crispy with two sauces and crunchy garnishes.

YANKEE BEER- B-Q

Served with our seasonal vegetable, honey-ale cornbread and butter, and choice of one side (cole slaw, rice pilaf, potato salad, mashed).

- BEER-B-Q RIBS & CHICKEN - baby back ribs with golden ale honey-dijon barbecue chicken. \$16
- BBQ BABY BACK RIBS - “fall-off-the-bone tender, slow cooked pork ribs.\$16
- BBQ STEAK RIBS – with our tangy secret marinade, char-grilled with slathered with barbecue sauce.\$18
- GOLDEN ALE-DIJON BBQ TURKEY TIPS – marinated, char-grilled and lightly smoked.\$16

PASTAS \$14

Served with fresh baked herb loaf

- TORTELLINI “PRIMO” VERA - fresh veggies tossed with herbs & white wine with diced tomatoes.

Don't see it but you know you want it. Just ask, and our team of professionals will serve it up for you anytime, anywhere.

Pricing based upon your selections, pick up or delivery and will include
5% Mass Sales Tax

MORE PASTAS \$16

- RAJUN CAJUN JAMBALAYA** – dreadlock pasta tossed with blackened chicken, Andouille sausage, bayou shrimp, scallions, tomatoes, peppers and fresh okra.
- SEAFOOD ORGY PASTA** – baby shrimp and fresh seafood medallions with fresh vegetables in a scampi wine sauce served over penne or yellow rice.

SALSAS & DIPS & CHIPS

- HUMMUS AND TAHINI** –\$7pp homemade with lemon, garlic and olive oil, served with toasted pita, roasted red pepper, artichoke hearts and grilled eggplant.
- TRI COLORED CORN CHIPS WITH SALSAS** \$6pp three color nachos with our salsa, guacamole and black bean and corn salsa
- SPINACH & ARTICHOKE DIP** \$7pp – surrounded with crispy pita chips, scallions, tomatoes and black olives topped with melted jack cheese.
- NINE LAYER DIP** \$8pp – vegetable chili, cheese, shredded lettuce, pico de gallo, guacamole, salsa, scallion, sour cream, black bean and corn salsa with three colored nachos.

CHILIS \$6.50 bowl

All of our chilis are homemade with beer, topped with jack and cheddar cheese and served with our tri-colored nachos.

ORIGINAL TEX-MEX BEEF CHILI
VEGGIE 3-BEAN CHILI
CHICKEN & CORN CHILI

BEVERAGES

We will be happy to provide you with complete beverage service to fill your catering needs.

DESSERTS

- SLICED SEASONAL FRUITS** \$3pp– the freshest seasonal fruits served chilled and with our honey-yogurt dressing.
- SLICED BROWNIE TRAY** or **COOKIE TRAY** \$3pp– have one or the other, or half-n-half for a dessert or a late afternoon treat.

Ask us about a great dessert for your every whim.

THEMED BUFFETS

- BBQ BUFFET** - \$19pp cornbread, house salad, red bean rice, roasted corn on the cob, sliced watermelon with golden ale BBQ chicken, tangy BBQ baby back ribs and Sunset steak tips.
- FAJITA BUFFET** \$12pp - fajita chicken and steak with three colored peppers and onions, salsa, shredded cheese and lettuce, sour cream, pico de gallo, sliced black olives, black bean and corn salsa, guacamole and soft flour tortillas.
- TACO BAR BUFFET** \$12 pp- ground taco beef, shredded chicken, Tabasco, sliced scallions, jalapenos, and black olives, shredded cheese and lettuce, sour cream, pico de gallo, black bean and corn salsa, guacamole, crispy taco shells and soft flour tortillas.
- APPETIZER BUFFET** \$10pp - cheese and fruit tray with assorted crackers, bacon-n-cheddar potato skins with sour cream, nacho platter with salsa, chicken fingers and buffalo chicken wings with dipping sauces.
- SANDWICH WRAP BUFFET** \$10pp - a selection of our freshest sandwiches wrapped in pita breads and soft tortillas to include: deli sliced roast turkey with pepperjack cheese, shaved ham with aged Swiss cheese, hummus and tahini with fresh grilled vegetables, shaved fajita beef with sliced cheddar cheese and pesto chicken wrapped with dijon, grapes and rice. Included in wraps will be shredded lettuce and diced tomato where appropriate, all wraps include Cape Cod potato chips.
Cole slaw or potato salad, add .75 per person.

BREAKFAST OR BRUNCH

- FRUIT AND GRANOLA** \$6– fresh melons and berries layered with crunchy granola and honey-yogurt.
- CHALLAH BREAD STUFFED FRENCH TOAST** \$8– stuffed with blueberries and cream cheese dusted with powdered sugar and served with warm maple syrup.
- COUNTRY STYLE FRITTATA** –\$9 made of the freshest ingredients, “*Italian Style*” omelets with a selection of breakfast pastries and your choice of breakfast meats with home fried potatoes.

OMELETTES COOKED TO ORDER*\$9.50*– we will bring our freshest ingredients to you and create before your eyes your omelet, just as you like it. Includes freshest vegetables and cheeses, a selection of our breakfast pastries, choice of meats and home fried potatoes.

*** Requires additional charge of one chef for every 20 people.*