



PRIVATE
EVENTS
&
CATERING



ABOUT US

SOURCE is a fresh, modern approach to the local gastro pub and pizza bar. Source is an innovative dining destination featuring rustic yet refined food, and an unmatched craft and local beverage program. Utilizing local and sustainable products and only the purest ingredients, SOURCE's mission is to embrace the root of who we are and what we consume.

HOURS

Monday through Thursday 12:00-10:00pm

Friday and Saturday 12:00pm-11:00pm

Brunch Saturday and Sunday at 11:00am- 3:00pm

CONTACT US

27 Church Street, Harvard Sq. Cambridge

857-856-6800

info@sourcerestaurants.com

Events Manager: Stephanie Russo

Sephanie@sourcerestauraunts.com

PASSED HORS D'OEUVRES

CHOICE OF FOUR

Mini Eggplant Caponata

**Bacon Wrapped Scallops
balsamic glaze/vin cotto

Brussel Sprouts
miso chili caramel sauce

Seasonal Gazpacho Shooters

Pizza Roll Bites (plain, pepperoni)

*Oyster Shooter

*Fried Oysters
garlic aioli

**Seasonal Tuna tartare

Mini Kale & Bacon Quiche

Truffle Mushroom & Goat Cheese Tartlet

**Steak Tartare
egg caper vinaigrette, lettuce cup

** additional \$5 per person

*please inquire about price per 100

GRAZING BOARDS & SEAFOOD TOWERS

CHOICE OF TWO

Seasonal Crudité Vegetables

choice of:

goat cheese tzatziki,

hummus

muhammara

pesto/ pistou

Dried Fruit and Cheese Board

Za'Cuterie

Roasted Scallop

Bacon vinaigrette, pizza dough crostini

SOURCE Antipasti

“The Braniel” Large Seafood Spread

*mix & match oysters, shrimp or little neck clams

Oyster- minimum of 100

Little Necks minimum of 100

Shrimp Cocktail minimum of 75

With seasonal mignonette/ seasonal mignonette, horseradish, cocktail sauce

*Lobster Cocktail

*market price

BUYOUT

PIZZAS

See Full Pizza Menu

[Culinary – Source Restaurants](#)

PASTAS

CHOICE OF TWO

Rigatoni Bolognese

Creste de Gallo with fennel sausage and bully boy cream sauce

Rigatoni with roasted mushrooms & madeira cream sauce

Cavatelli with braised lamb ragu and whipped ricotta

Fusilli Primavera with garlic white wine sauce

SALADS

CHOICE OF TWO

Source Chopped

Creamy oregano, red onions, bacon, aged cheddar

Italian Bitter Green Salad

walnut, craisin seasonal vinaigrette

Mediterranean Cous Cous

cucumbers, red onions, feta

Roasted Beets & Goat cheese

* Seasonal Summer/Fall

Seasonal Greens

Burrata Caprese Salad

balsamic vinaigrette

Lil' Gem

*Minimum 40 people

Lobster Salad

*Market Price per person

FAMILY STYLE

APPETIZERS CHOICE OF TWO

Mussels

choice of White Wine or Fra Diavolo Sauce

Steak Tartare

egg caper vinaigrette, lettuce cup

Tuna Tartare

cucumber, citrus vinaigrette with pizza crostini

Salmon Rilette

grainy mustard, pickled red onions, cucumbers, tajin

Eggplant Caponata

Roasted tomatoes, dried cranberries

Scallop Scampi

garlic white wine sauce

DINNER CHOICE OF THREE

Roasted Chicken

lemon, garlic & herbs

Slow Roasted Prime Rib

with au jus

Oven Roasted Salmon

pancetta vinaigrette

Roasted Filet Mignon

Bearnaise, Bordelaise or Bully Boy cream sauce

Seasonal Risotto

Pan seared Bass

Tomato, herb, and citrus sauce

Prosciutto wrapped Pork Loin

balsamic reduction

Grain and tomato Stuffed Squash

tomato vinaigrette

SIDES CHOICE OF TWO

Brussel Sprouts

miso chili caramel sauce

Brown Butter Mashed Potatoes

Ginger Sumac Roasted Carrots

Seasonal Roasted Vegetables

with gremolata

Sauteed Broccoli Rabe

crispy garlic, chili flakes

Oven Roasted Corn

confit garlic aioli, feta, cilantro

LUNCHEON

SALADS

CHOICE OF TWO

Source Chopped

Creamy oregano, red onions, bacon, aged cheddar

Roasted Beets & Goat Cheese

Seasonal Greens

Burrata Caprese Salad

balsamic vinaigrette

Italian Bitter Green Salad

walnut, raisin seasonal vinaigrette

SEASONAL SOUP

Upon request*

SNACKS

CHOICE OF ONE-TWO

Brussel Sprouts

miso chili caramel sauce

Wings

honey mustard

Eggplant Caponata

PIZZA

Culinary – Source Restaurants

PASTA

Culinary – Source Restaurants

PRESSED PANINIS

CHOICE OF TWO

Hot or Cold Lobster “Roll”

Brown butter or garlic aioli

Oven Roasted Vegetable Bahn mi

with chili miso

Prosciutto & Kunik

arugula pesto

Caprese

Maple brooks farm mozzarella, tomato, basil

Chicken Parmesan

roasted tomato sauce, maple brooks farm mozzarella

BRUNCH BUFFET

COLD

CHOICE OF TWO

Mini Kale & Bacon Quiche

Truffle Mushroom and goat cheese
tartlet

Yogurt Parfait

*Smoked Salmon Platter

*Shrimp Cocktail

*Tuna Tartare

SIDES

CHOICE OF TWO-THREE

Crispy potatoes

Brussel sprouts

Fruit Platter/ Cups

HOT

CHOICE OF THREE

Deconstructed Eggs Benedict

Rigatoni Bolognese

Pasta Primavera

Burrata Flatbread

SOURCE Deconstructed Grilled Cheese & Tomato

Seasonal Spanakopita

*Scrambled Eggs

*Canadian Bacon

See Full Pizza Menu

SALADS

CHOICE OF TWO

Source Chopped

Creamy oregano, red onions, bacon, aged cheddar

Roasted Beets & Goat Cheese

Seasonal Greens

Burrata Caprese Salad

balsamic vinaigrette

Italian Bitter Green Salad

walnut, raisin seasonal vinaigrette

SWEET

CHOICE OF ONE

*Pancakes

*French Toast

Pizza Dough Donuts

*Limited amount for Pancakes & French Toast

