

BOSTON
HARBOR

HOTEL
at Rowes Wharf

A Taste of Boston Harbor

CATERING MENU



Our Team

Come, Capture the Light

At Boston Harbor Hotel, hospitality is more than a service—it's a legacy. Under our iconic 60-foot archway, you'll find a team devoted to delivering moments of timeless elegance and modern sophistication.

With breathtaking views of Boston Harbor and a history of excellence as a Forbes Five-Star and AAA Five Diamond urban resort, every guest experience is guided by warmth, care, and attention to detail. Many of our team members have been with us for over 25 years, a testament to their deep-rooted passion and commitment.

From your first warm welcome to every thoughtful interaction along the way, our team is here to ensure your experience is seamless, memorable, and uniquely personal.

Welcome to Boston Harbor Hotel—where genuine hospitality meets unforgettable moments on the water.





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DAVID DANIELS

EXECUTIVE CHEF

Born and raised in Boston by a large Italian family, David Daniels discovered his dream to become a chef from the young age of thirteen. In 1986 Daniels embarked on a journey traveling across the United States to learn the ropes from the masters – including Acqua in San Francisco, Ventana Country Inn in Big Sur, and Pinot Blanc in St. Helena. Upon returning to New England, Daniels took over the reins at The Wauwinet on Nantucket which was awarded the Grand Award from Wine Spectator. He then came home to Boston as Executive Chef at the OAK Bar + Kitchen at the Fairmont Copley Plaza and Aragosta at the Fairmont Battery Wharf, before spending four years as Culinary Director with MET Restaurant Group, Saltie Girl and Stephanie's Restaurant Group, and Culinary Director for Bespoke Hospitality.

Daniels has been the featured chef at many celebrated gatherings, including the Nantucket Wine Festival, Sundance Film Festival in Utah and the Festival de L'uminaire in Montréal. Responsible for all food preparation, presentation, and menu creation throughout the five-star property, Hingham resident David Daniels brings over thirty years of culinary experience on both the East and West coast as Executive Chef of the Boston Harbor Hotel.



CHELSEA FODERA

EXECUTIVE PASTRY CHEF

Born and raised in Melrose, Massachusetts, Chelsea discovered her passion for baking and cooking at an early age, inspired by her grandmother. Whether perfecting pastries or experimenting with new flavors in the kitchen, Chelsea's curiosity for the culinary world was insatiable. Chelsea pursued her passion at Johnson & Wales University, where she earned her degree in Baking and Pastry Arts. During this time, she began her journey at Boston Harbor Hotel in a seasonal, part-time role. Her undeniable talent and dedication soon propelled her to a full-time position as a pastry cook. It was here that Chelsea's attention to detail and creativity flourished.

Seeking new challenges, Chelsea expanded her horizons, joining Royal Caribbean as Chef de Partie for Oasis of the Seas, where she managed large-scale production for one of the world's largest cruise ships. The experience refined her skills in high-volume pastry production and leadership.

Chelsea returned to Boston Harbor Hotel, this time as a pastry supervisor, where she honed her techniques, elevating her craft. Her expertise and drive earned her the opportunity to play a key role in the opening of Raffles Boston as Pastry Sous Chef, where her innovative approach and leadership shaped the hotel's pastry program.

Now, Chelsea has returned to her home at Boston Harbor Hotel as the Executive Pastry Chef. She brings with her not only a wealth of experience and technical mastery but a profound dedication to her craft, ensuring that every creation is a work of art.



Breakfast

to remember





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Plated Breakfast — 60

*Includes Freshly Squeezed Orange Juice, Assortment of Breakfast Pastries,
Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas*

STARTER Selection of One

Seasonal Berries, Devonshire Cream
Yogurt Parfait

Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola

Mini Açai

Caramelized Banana, Cocoa Nibs, Hand-Picked Berries, Ginger

ENTREE Selection of One

Egg White Exotic Mushroom Frittata

Aged Cheddar, Chives, Hand-Selected Greens, Sherry Vinaigrette

Soft Scrambled

Crème Fraîche & Chives, Turkey Bacon, Shoestring Potato Hash

Brioche Raspberry French Toast

Granola Crumble, Warm Syrup, Composed Berries

Crab Breakfast Quiche

Vine Ripe Tomato, Basil, Comté Cheese, Baby Lettuce Mix,

Lemon, Olive Oil

Breakfast One Hander

Bacon, Egg, and Cheese, English Muffin, Skillet Potatoes

POTATO Selection of One

Roasted Creamer Potatoes

Caramelized Onion, Chives

Crispy Hash Browns

Shredded Yukon Gold Potatoes

Sweet Potato “Home Fries”

Caramelized Onion, Sage

Delmonico Potatoes

Red Pepper, Onion, Yukon Gold

Golden Potato and Sour Cream Cakes

Pan-Seared, Chives

MEAT Selection of One

Applewood Smoked Bacon

Maple Pork Sausage

Chicken Apple Sausage

(Contains Pork)

Vegetarian Breakfast Patty

Turkey Bacon



For Allergies and Dietary Restrictions, please notify your Boston Harbor Hotel representative.

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Breakfast Buffets

THE CONTINENTAL — 50

Orange & Grapefruit Juice
Seasonal Fruit & Fresh Berries
Assortment of In-House French Breakfast Pastries
Seasonal Selection of Scones, Devonshire Cream, Preserves
Yogurt Parfait
Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola
Freshly Brewed Coffees & Teas
Regular & Decaffeinated

THE DELUXE CONTINENTAL — 56

Orange & Grapefruit Juice
Seasonal Fruit & Fresh Berries
Assortment of In-House French Breakfast Pastries
Seasonal Selection of Scones, Devonshire Cream, Preserves
Yogurt Parfait
Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola
Breakfast Sandwich
Griddled English Muffin, Farm Fresh Fried Egg, Black Forest Ham, Boursin, Tomato Jam
Freshly Brewed Coffees & Teas
Regular & Decaffeinated

Traditional Buffets

\$15 charge per person for groups of 20 people or less
All traditional buffets include freshly brewed regular & decaffeinated coffees & teas.

THE AMERICAN — 60

Orange & Grapefruit Juice
Seasonal Fruit & Fresh Berries
Assortment of In-House French Breakfast Pastries
Seasonal Selection of Scones, Devonshire Cream, Preserves
Yogurt Parfait
Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola
Scrambled Farm-Fresh Eggs
Fresh Chopped Chives
Breakfast Creamer Potatoes
Sweet Onions, Fresh Herbs
Smoked Thick-Cut Bacon & Pork Sausage

HARBOR SUNRISE — 60

Orange & Grapefruit Juice
Composed Pineapple and Blueberries
Handmade Breakfast Breads
Banana, Lemon
Blueberry Greek Yogurt Parfait
Greek Yogurt, Hand Selected Blueberries, Local Honey, Wheatgerm
Soft Scramble with Chives
Signature Turkey Hash
Poached Eggs & Truffle Hollandaise
Everything Hash Browns

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MORNING LIGHT — 67

Breakfast Mocktail

Strawberry Orange Mimosa

Mixed Berry Collection, Vanilla Crème

Composed French Omelet

Gruyère, Cheddar, Raclette

Everything Home Fries

Billy's Thick Cut Smoked Bacon

Chicken & Waffles

Cornflake-Crusted Chicken Thigh, Fresno Syrup

Assortment of Fresh Baked Pastries

Served with Sweet Butter & Preserves

INDULGE — 70

Seasonal Breakfast Mocktail

Summer, Melon | Fall, Cider

Winter, Cranberry | Spring, Green Juice

Seasonal Glazed Doughnuts

Handmade Breakfast Muffins

Seasonal Selection of Scones

Breakfast Charcuterie Flatbread

Thinly Sliced Air-Dried Charcuterie, Crème Fraîche, Melted Raclette

Crab & Gruyère Breakfast Quiche

Black Truffle Hollandaise

Steak & Eggs

Prime Rib Cap, Maine Potato Hash, Dashi Foam

Cheese & Eggs

Aged Cheddar, Organic Soft Scramble

Everything Tater Tots

HEALTHY START — 62

Orange & Grapefruit Juice

Composed Pineapple and Blueberries

Cold-Pressed Juice Shots

Seasonal Melon

Handmade Breakfast Muffins

Bran & Low-Fat Carrot Muffins

Vanilla & Raspberry Yogurt Parfait

Greek Yogurt, Fresh Raspberries, Raspberry Purée

Pain D'Avingon Bagel Bar

Assorted Artisanal Bagels: Plain, Everything, Sesame

Toppings: Nova Lox, Kippered Salmon, Radish, Cucumbers, Red Onion,

Capers, Smoked Salmon Spread

Schmeers: Scallion, Veggie Cream Cheese, Soft Butter

Chef Daniels' Scrambled Eggs

Scallions, Tofu, Tomato, Spinach, Feta, Turkey Bacon or Chicken Sausage, Potatoes

Scrambled Farm-Fresh Eggs

Fresh Chopped Chives

Turkey Bacon

Breakfast Potatoes

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Buffet Enhancements

Enhance your morning by adding any of the following to your breakfast.
75% of guarantee required.

SIGNATURES

Steel Cut Oatmeal | 8

Golden Raisins, Chopped Walnuts, Brown Sugar

Yogurt Parfait | 12

Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola

Selection of Artisanal Bagels | 12

Plain & Chive Cream Cheeses

Smoked Salmon Towers | 24

Artisanal Bagels, Cream Cheese, Red Onions, Tomato, and Cucumber

Twice-Baked Almond Croissant | 10

Vanilla Bean Simple Syrup, Almond Frangipane, Sliced Almonds

Morning Bun | 10

Cinnamon Sugar, Puff Pastry

Lemon Scented Ricotta Pancakes | 14

Vermont Maple Syrup

Raspberry French Toast | 14

Cinnamon Butter, Raspberries, Lemon Curd

Blueberry Granola Pancakes | 14

Honey Butter

Buttermilk Waffles | 14

Assembled Berries, Vermont Maple Syrup

Buttermilk Pancakes | 14

Cultured Butter, Vermont Maple Syrup

Cinnamon Brioche French Toast | 14

Fresh Berry Compote, Vermont Maple Syrup

Maine Lobster Frittata | MKT

Asparagus, Lemon Crème Fraîche

Oven-Baked Frittata | 14

Seasonal Vegetables, Sharp Cheddar Cheese

Seasonal Quiche | 14

Chef's Composed Selection (Vegan Option Available)

Breakfast Flatbread | 14

Bacon, Egg, Vermont Cheddar

Chicken & Waffles | 16

Cornflake-Crusted Chicken Thighs, Fresno Syrup

Braised Short Rib Hash | 16

Scrambled Egg, Spicy Tomato Hollandaise

Turkey Hash & Poached Eggs | 16

Truffle Hollandaise

BREAKFAST SANDWICHES

Griddled English Muffin, Farm Fresh Egg | 12

Black Forest Ham, Boursin, Tomato Jam

Breakfast Sandwich | 12

French White Bread, Soft Scramble, Vine Ripe Tomato,

Bacon, American Cheese, Spicy Mayo

Breakfast Wrap | 12

Whole Wheat Wrap, Egg Whites, Spinach, Black Truffle, Swiss Cheese

Breakfast Burger Slider | 12

Wagyu Patty, Fried Egg, American Cheese, Avocado Mayo

Breakfast Hoagie | 12

Ham, Hot Pepper Jam, Fried Eggs, Provolone Cheese, Italian Roll

STATIONS additional \$150 attendant fee

Eggs & Omelets Your Way | 26

Farm Fresh Eggs, Egg Whites, Eggbeaters

Cheeses: Swiss, Vermont Sharp Cheddar, Goat Cheese, Feta

Proteins: Black Forest Ham, Applewood Smoked Bacon, Chicken Sausage

Vegetables: Plum Tomatoes, Sautéed Onions, Sautéed Mushrooms

Baby Spinach, Broccoli, Chives

Waffle Station | 25

Buttermilk Waffles Made to Order

Toppings: Fresh Whipped Cream, Dark Chocolate Chips, Seasonal Berries,

Cultured Butter, Vermont Maple Syrup

Smoked Salmon Station | 30

Selection of Artisanal Bagels & Cream Cheese

House-Smoked Salmon Display

Sliced Heirloom Tomatoes, Red Onion

Chopped Egg Whites, Chopped Egg Yolks, Capers, Crème Fraîche

Avocado Toast Station | 28

Assorted Toasted Breads with Fresh Smashed Avocado

Seven Minute Hard-Boiled Eggs & Traditional Scrambled Eggs

Toppings: Micro Greens, Sliced Radish, Sprouts, Everything Bagel Seasoning,

Citrus Vinaigrette, Extra Virgin Olive Oil, Sea Salt

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Brunch

unparalleled luxury & indulgence



Build a Brunch 115

Additional \$15 per person for groups of 20 people or less. Minimum of 50 guests

THE BASICS Included in all Brunches

Orange, Grapefruit, & Cranberry Juice
Collection of House-Made Pastries
Fresh Berries & Vanilla Cream
Yogurt & Granola Parfait with Fresh Berries
Oliver's Signature Granola
Pain D'Avignon Bagels
Soft Cream Cheeses
Freshly Brewed Coffees & Teas
Regular & Decaffeinated



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SALADS Selection of Two

Hand-Selected Greens Salad
Honey Roasted Pecans, Vermont Chèvre, Shaved Heirloom Radishes
Arugula Salad
Aged Shaved Pecorino, Raspberries, Lemon Honey Vinaigrette
Baby Gem Salad
Aged Feta Cheese, Nasturtium Vinaigrette, Toasted Fregola

BREAKFAST Selection of Four

Scrambled Farm-Fresh Eggs
Fresh Chopped Chives
Traditional Eggs Benedict
Canadian Bacon, Grilled English Muffin, Hollandaise
Egg White Frittata
Fried Mushrooms, Goat Cheese, Tomato
Bacon, Egg & Cheese Croissant Sandos
Fried Egg, American Cheese, Applewood Smoked Bacon, Spicy Mayo
Pancakes
Blueberry Lemon, Warm Vermont Maple Syrup
Nutella French Toast
Warm Vermont Maple Syrup
Hand-Carved Smoked Salmon
Capers, Red Onions, Egg Yolks & Whites
Yukon Breakfast Potato
Caramelized Onions, Fresh Herbs
Everything Breakfast Frites
Maple Smoked Bacon
Grilled North Country Ham
Breakfast Pork Sausage
Turkey Bacon

SIDES Selection of Two

Maine Potato Hash
Kewpie, Scallion
Breakfast Fried Rice
Scallions, Fried Shallots
Parmesan & Bacon Risotto Cakes
Exotic Mushroom Collection
Truffle Pecorino Powder

LUNCH Selection of Two

Organic Roasted Chicken Breast
Truffle Poultry Jus
Chicken Cutlets
Lemon & Parmesan
Beef Tenderloin
5-day Bordelaise
Grilled Scottish Salmon
Charred Miso Soy
Roasted Atlantic Halibut
Clam Chowder Essence
Jonah Crab Cakes
Black Truffle Lemon Remoulade

DESSERTS Selection of Three

Crème Caramel
Dark Caramel Glaze, Fresh Berries
Dark Chocolate Croissant Bread Pudding
Chocolate Custard, Chantilly Cream
Fresh Seasonal Fruit Tart
Crème Pâtissière, Fresh Fruit, Butter Crust
Cookies & Cream Cheesecake
Chantilly Cream, Oreo Crumble, House-Made Oreos
Berries & Bubbles Verrine
Mixed Berry Panna Cotta, Champagne Gelée, Fresh Berries

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Breaks

delight in every moment





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Morning Breaks

Based on 30 minutes of service
Additional \$15 per person for fewer than 20 guests

DIY PARFAIT & OVERNIGHT OATS — 30

Plain Greek Yogurt & Overnight Oats
Toppings: Fresh Seasonal Berries, Chia Seeds, Chopped Walnuts, Sliced
Almonds, Dried Cranberries, Golden Raisins, Chopped Dates, Honey

Served with: 88 Acres All Natural Granola Bars, Mini Chocolate Croissants

DIY TRAIL MIX — 28

Honey Roasted Granola, Assorted Mixed Nuts, Yogurt Covered Raisins,
Shredded Coconut, Dark Chocolate Covered Mini Pretzels, Dried Fruit,
Chocolate Chips, Sesame Sticks, Wasabi Peas

Juice Shot
Carrot, Pineapple, Orange, Turmeric & Ginger

Individual Fruit Cups

BARK & BITES — 28

Selection of Three

Dried Fruit & Nuts

Berry Blast Bark

Valrhona Strawberry Inspirations, Dried Blueberries, Dried Raspberries

Almond Joy Bark

Valrhona Guanaja 70% Dark Chocolate, Toasted Almonds, Toasted Coconut

Milk Chocolate Crispy Bark

Valrhona Bahibe 46% Milk Chocolate, Caramelia, Milk, and White Chocolate Pearls

Dark Chocolate Protein Bites

Peanut Butter, Dates, Dried Cherries, Protein Powder, Cocoa Powder, Chocolate Chips, Coconut Milk

Tahini-Sesame Protein Bites

Tahini Paste, Coconut Milk, Sesame Seeds, Protein Powder, Agave Syrup

Oatmeal Cookie Protein Bites

Peanut Butter, Oats, Dried Cranberries, Protein Powder, Cinnamon, Chia Seeds, Honey

Afternoon Breaks

Based on 30 minutes of service
Additional \$15 per person for groups of 20 people or less

CROSTINI — 28

Selection of Three

Country Loaf

White Bean, Roasted Garlic, Chive

Pain Levain

Grilled Stone Fruit, Ricotta, Honey, Basil

Focaccia

Heirloom Tomato, Basil, Mozzarella

Ciabatta

Fig Jam, Blue Cheese, Prosciutto

Baguette Mushroom Duxelles

Pickled Shallot, Truffle Oil

COOKIES & BARS — 30

Selection of Four

Chocolate Chunk Cookie

Seasonal Oatmeal Cookie

Peanut Butter Cookie

Triple Chocolate Cookie

Snickerdoodle Cookie

Black Cocoa Brownies

Brown Butter Blondies

Selection of Seasonal Whole Fruit

FARM TO TABLE — 36

Individual Vegetable Crudité

Green Goddess Dressing

House Made Hummus

Pita Triangles, & Pita Chips

Tabouleh & Baba Ghanoush

Pita Triangles, & Pita Chips

*Individual Mixed Berries
& Seasonal Fruit*

BOSTON — 32

Eastern Standard Provisions

Soft Pretzel Sticks

Assorted Dipping Sauces

Mini Hot Dogs in Blankets

Whole Grain Mustard

House-Made Potato Chips

Chocolate Chip Cookies

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A LA CARTE

Pricing Per Person

Fresh Fruits & Seasonal Berries | 12
Hand-Selected Seasonal Whole Fruit | 7
Savory & Sweet Baked Scones | 10

Selection of Two: Chive/Goat Cheese, Bacon/Cheddar,

Cinnamon/Chocolate Chunk, Lemon Poppy

Served with: Butter, Fruit Preserves

Pain D'Avignon Bagels | 10

Soft Cream Cheeses

Yogurt & Granola Parfait | 12

Fruit Laced Yogurt, Fresh Berries, Honey Roasted Granola

Selection of Low-Fat Fruit Yogurts | 8

Assorted Miniature French Desserts | 15

Assortment of Fresh Baked Breakfast Pastries | 10

Served with Sweet Butter, Fruit Preserves

House-Baked Cookies & Brownies | 10

Bavarian Pretzel Bites | 9

Served with Mustard Dipping Sauce

Individual Mixed Salted Nuts | 10

Boston Harbor Trail Mix | 8

Pricing Per Consumption

Assorted Granola & Energy Bars | 7

Stacy's Pita Chips | 7

Smoked Salted Marcona Almonds | 12

Potato Chips, Pretzels, or Popcorn | 7

Individual Bags

Individual Crudit  | 10

GROUP REFRESHMENTS

Freshly Brewed Coffees & Teas | 15

Regular & Decaffeinated

*All Coffee Breaks served with Milk, Soy Milk, Almond Milk, Cream,
Sugar, Stevia, & Splenda*

Freshly Brewed Iced Coffee & Tea available May - September

Half Day Coffee Break 8am - 12pm | 38

Full Day Coffee Break 8am - 5pm | 65

House-Made Hot Chocolate | 12

Whipped Cream, Chocolate Shavings, Mini Marshmallows

Chilled Fresh Fruit Juices | 10

Selection of Two | Orange, Grapefruit, Pineapple, Apple Cranberry, Tomato

Fresh Lemonade | 8

Assorted Infused Water | 9

INDIVIDUAL REFRESHMENTS

Assorted Bottled Juices | 10

Assorted Regular & Diet Soft Drinks | 8

Local Craft Soda | 12

Bottled Still & Sparkling Water | 8

New Water in Can | 9

Assorted Energy Drinks | 12

Assorted Bottled Iced Tea | 9

Vitamin Waters | 12

Vita Coco | 12

Bottled Cold Brew Coffee | 12

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Lunch

dive into delicious



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Plated Lunch

*Three Course Plated Lunch
Select One Starter, One Main, and One Dessert*

All lunches are served with freshly baked rolls and freshly brewed regular and decaffeinated coffee and tea.

Choice of entrée at time of seating is available for an additional \$25 per person.

STARTER

Exotic Mushroom Soup

Crispy Fried Mushrooms, Torch'd Truffle Brie

Creamy Tomato Parmesan Soup

Panzanella Croutons, Salted Burrata

Mixed Greens

Crispy Bacon, Baley Hazen Blue Cheese, Aged Oloroso Sherry Vinaigrette

Mediterranean Chopped Salad

Romaine, Olives, Feta Cheese, Cucumbers, Tomato, Oregano Vinaigrette

DESSERT

Lemon Meringue Tart

Lemon Curd, Torch'd Meringue, Citrus Segments

Tahitian Vanilla Bean Crème Brûlée

Fresh Berries

Blackout Cake

Salted Caramel, Coffee Ice Cream, Fresh Berries

Raspberry Oat Bar

Coconut Chantilly, Raspberry Sorbet

FISH — 90

Baked Atlantic Halibut

Modern Chowder, Wellfleet Clams, Torch'd Corn

Miso Soy Salmon

Ultra Baby Bok Choy, King Oyster Mushrooms, Ginger Butter

Line-Caught New England Cod

Charred Brussels Sprouts, Parsnip Potato Purée, Red Wine Butter

BEEF — 95

Slow Cooked Short Rib

Yukon Potato Cheddar Purée, Fried Maitake Mushrooms, Shaved Carrots

Grilled Flat Iron Steak

My Steak Sauce, Caramelized Onion Assembly, Shoestring Potato

Hoisin Brushed Petite Filet

Peapod Stems & Cipollinis, Coconut Scented Jasmine Rice, Soy Butter

CHICKEN — 90

Organic Chicken Breast

Maine Marble Potato Hash, Shaved Seasonal Vegetables, Poultry Jus

Crispy Chicken Cutlet

Creamy Parmesan Risotto, Arugula, Lemon Vinaigrette

Pressed Organic Chicken Breast

Lemon Caper Beurre Fondue, Exotic Mushroom Rice Galette, Composed Maine Carrots

VEGETARIAN — 85

Exotic Mushroom Risotto

Trio of Mushrooms, Confit of Garlic, Arugula, Pecorino Butter

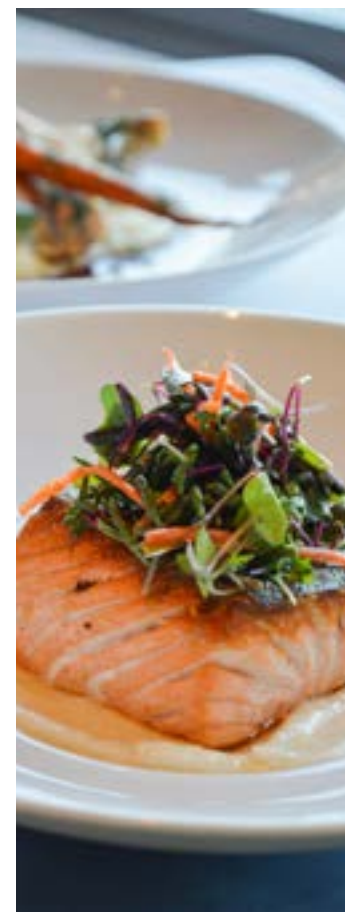
Butternut Tortellacci

Butternut Ricotta Filling, Brown Butter, Pepita Seeds

Crispy Aston Mills Polenta Cake

San Marzano Tomato Jus, Shaved Zucchini

Chef Daniels Seasonal Vegetarian



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Buffet Lunch — 87

Based on 90 Minutes of Service

Additional \$20 per person for groups of 20 people or less

SOUP & SALAD BUFFET

Selection of One

Soup of Today

Varied Preparations

Untraditional Clam Chowder

Provincetown Clams

Organic Carrot Ginger

Crème Fraîche, Lemongrass Scented

Roasted Tomato & Basil

Torched Tomato, Pane Francese

Selection of Two

Mozza Tomato & Panzanella Salad

Aged Balsamic, Basil

Modern Potato Salad

Baby Pearl Potatoes, Rice Wine Vinegar, Parsley

Baby Kale Salad

Un-Caesar Dressing, Smashed Focaccia Croutons

Ricotta Tortellini Salad

Pecorino Dressing, Air-Dried Tomatoes, Basil, Roasted Zucchini

Heirloom Tomato Salad

Aged Provolone, Sherry Vinaigrette, Extra Virgin Olive Oil

MAKE YOUR SALAD

Choice of Greens: Arugula, Hand Selected Greens, Baby Romaine

Selection of Four

Roasted Beets, Heirloom Tomato, Tear Drop Tomato,

Fire Roasted Tomato, English Cucumbers, Grilled Red

Onion, Picholine Olives, Quinoa, Farro, Fregola

Selection of Four

Cheddar, Mozzarella, Aged Feta, Crumbled MA Blue

Cheese, Bacon, 8 Min Eggs, Focaccia Croutons, Cranberry

Walnut Croutons, Spiced Pecans, Toasted Almonds

Selection of Two

Garlic Grilled Chicken, Lemongrass Chicken, Citrus

Shrimp, Grilled Firm Tofu, Black Garlic Grilled Flank Steak

Selection of Two

Truffle Ranch, Untraditional Caesar,

Honey-Lemon, Pesto Vinaigrette

DESSERT

Fresh Fruit Tart

Vanilla Bean Crème Brûlée

Chocolate Cream Puff

Freshly Brewed Coffees & Teas

Regular & Decaffeinated



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AFTERNOON BREAKS
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DELI BISTRO — 90

Selection of One

Soup of Today

Varied Preparations

Untraditional Clam Chowder

Provincetown Clams

Organic Carrot Ginger

Crème Fraîche, Lemongrass Scented

Roasted Tomato & Basil

Torched Tomato, Pane Francese

Selection of Two

Mozza Tomato & Panzanella Salad

Aged Balsamic, Basil

Modern Potato Salad

Baby Pearl Potatoes, Rice Wine Vinegar, Parsley

Baby Kale Salad

Un-Caesar Dressing, Smashed Focaccia Croutons

Ricotta Tortellini Salad

Pecorino Dressing, Air-Dried Tomatoes, Basil, Roasted Zucchini

Heirloom Tomato Salad

Aged Provolone, Sherry Vinaigrette, Extra Virgin Olive Oil

Selection of Three

Roasted Turkey Sandwich

Spicy Mayo, Avocado, Bacon, French White Bread

Something Natural

Hummus, Sprouts, Pickled Carrot, Pepita Crunch, Whole Wheat Bread

The Italian

Coppa, Soppressata, Prosciutto, Chopped Pickles, Hot Cherry Peppers (optional),

Provolone, Red Wine Vinegar, Extra Virgin Olive Oil, Ciabatta

Portabella & Boursin

Garlic Mayo, Vine Ripe Tomatoes, Dressed Arugula, Braided Roll

Chicken & Toasted Cashew

Havarti Cheese, Cranberry Whole Wheat Bread

Turkey “Reuben”

Smoked Turkey, 500 Island Dressing, Kraut, Lite Rye

Ahi Tuna Wrap

House Pickle Mayo, Sprouts, Tomato, Whole Wheat Wrap

Veggie Grinder

Mozzarella, Basil, Thinly Sliced Tomato, Oregano Dressing, Focaccia

Traditional Lobster Rolls +10 (per person)

Yuzu Mayo, Chives, Brioche Buns

Dessert

Seasonal Oatmeal Cookie

Brown Butter Blondie

Vanilla Bean Budino with Berries

Freshly Brewed Coffees & Teas

Regular & Decaffeinated



SEASIDE — 115

Starters

Ocean Chowder

Clams, Mussels, Rock Shrimp

Watermelon & Shaved Fennel Salad

Heirloom Radishes, Ipswich Apple Vinaigrette, Arugula

Red Beet & Ward Farm Baby Gem Salad

MA Blue Cheese, Fried Shallots, Seasonal Herbs, Clover Honey Vinaigrette

Dessert

S'Mores Tart

Strawberries & Cream Verrine

Lemon Pound Cakes

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

Entrees

Mini Lobster Rolls

Yuzu Mayo, Chives, Mini Brioche Buns

Ritz Cracker Crusted Local Haddock

Lemon, Tartar Sauce

Barbequed Organic Chicken

Chipotle Honey Barbeque Sauce

Grilled Summer Street Corn

Grated Romano, Parsley, Lime, Toasted Garlic Butter

Mini Local Steamed Potatoes

Shallot Parsley Butter

New England Baked Beans

Brown Bread

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Based on 90 Minutes of Service
Additional \$20 per person for groups of 20 people or less

NEW ENGLAND — 95

Clam Chowder
Parker House Rolls

Vermont Butter Presentation

Boston Bibb Salad

Shaved Vegetables, Western MA Blue Cheese, Cider Vinaigrette

Equinox Farms Greens

Salted & Sugared Pecans, Fried Shallots, Dijon Vinaigrette

Grilled Flank Steak

Crunchy Butter, Bordelaise Brushed

Un Parm Chicken

Chicken Cutlet, Lemon, Pecorino

Baked Georges Bank Cod

Poached Garlic, Broccoli Rabe

Seasonal Greens

Roasted Maine Potatoes

Dessert

Boston Cream Pies

Toll House Milk & Cookie Verrine

Dark Chocolate Whoopie Pies

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

NORTH END — 100

Selection of Three

Creamy Tomato Basil Soup

Garlic Crostini

Minestrone Soup

White Beans, Zucchini, Vine Ripe Tomatoes

Baby Kale Caesar Salad

Garlic Croutons, Anchovies, Lemon, Aged Pecorino

Red Beet Salad

Toasted Pecans, Vermont Chevre, Arugula

Little Gem Salad

Heirloom Radishes, Torched Feta, Lemon Vinaigrette

Selection of Three

Mini Chicken Parm

Mozzarella, San Marzano Tomato Sauce, Parmesan

Halibut Oreganata

Oregano Breadcrumbs, Garlic, Artichoke Salad

Mini Pizzettas

Mozzarella, Pepperoni, Vegetable

Chicken Piccata

Lemon Caper Sauce, Charred Broccolini

Ricotta Tortellacci

Caper Tomato Sauce

Grilled Flank Steak Diavolo

Red Fresnos, Fire Roasted Yellow Tomato, Basil

Rigatoni Bolognese

Chicken & Polenta Meatballs

Sauce Genevise

Charred Broccolini

Mozzarella Riso Pilaf

Garlic Knots

Dessert

Cannolis

Chocolate Chip

Tiramisu

Rum Baba

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

ASIAN — 100

Selection of One

Lemongrass Wonton Soup

Miso & Tofu Soup

Served with Bok Choy

Miso Mushroom Soup

Exotic Mushrooms

Selection of Two

Cabbage Salad

Mirin Ginger Dressing, Peppers, Water Chestnuts, Cashews

Mixed Greens

Champagne Sake Dressing, Pine Nuts, Shaved Carrots

Watercress & Red Cabbage

Carrot Honey Vinaigrette, Almonds

Selection of Three

Chicken or Vegetable Potstickers

Aged Shoyu

Vegetable Fried Rice

Crispy Shallots, Mushrooms, & Fried Garlic

Ginger Scallion Lo Mein

Sesame, Composed Scallions

Hoisin Roasted Flank Steak

Grilled Yu Choy

Sesame Chicken

Caramelized Baby Carrots, Ginger Garlic Flavors

Dessert

Yuzu Tart

Matcha Panna Cotta

Candied Ginger Chouquette

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

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Lunch — 75 On the Go

DELI SANDWICHES Selection of Three

Roasted Turkey

Spicy Mayo, Avocado, Bacon, French White Bread

Italian

Coppa, Soppressatta, Prosciutto, Chopped Pickle, Provolone, Red Wine Vinegar, Extra Virgin Olive Oil, Ciabatta

Chicken & Toasted Cashew

Havarti Cheese, Cranberry Whole Wheat Bread

Cape Cod Chicken Salad

Dried Cranberries, Walnuts, Tarragon Mayo, Bibb Lettuce, Brioche Roll

Roast Beef

Aged Cheddar Cheese, Arugula, Smoky Tomato Jam, Baguette

Veggie Grinder

Mozzarella Cheese, Basil, Tomato, Oregano Dressing, Focaccia

Portobello & Boursin

Garlic Mayo, Tomato, Arugula, Braided Roll

Something Natural

Hummus, Sprouts, Pickled Carrot, Pepita Crunch, Whole Wheat Bread

Traditional Lobster Roll

Additional \$10 Per Person

ALL LUNCHES INCLUDE

Cape Cod Chips

Seasonal Fresh Fruit Cup

Chocolate Chunk Cookie

Bottled Water



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Reception

an affair to remember

Passed

All Hors d'oeuvres are priced per piece

HOT

Mac & Cheese Bites | 8

Served with Buffalo Mayo

Exotic Mushroom Arancini | 8

Served with Truffle Mayo

Comté Cheese Puff | 8

Three Year Comté

Vegetable Potstickers | 8

Ten Year Ponzu

Vegetable Spring Roll | 8

Charred Lime Chili Sauce

Truffle Panna Cotta | 8

Eggshell Presentation

Scallion Flatbread | 11

Ahi Tuna, Spicy Mayo

Za'atar Crunch Lamb Chops | 11

Quince

Pastrami Spring Rolls | 9

Short Rib Crêpe | 10

Bordelaise Jus

Wagyu Dogs En Crouete | 9

Served with Dijon

Chicken Empanadas | 9

Ancho Chile, Lime Aioli

Chicken & Lemon Arancini | 9

Citrus Aioli

Chicken Dumpling | 9

Miso

Duckling Flatbread | 11

Fig Jam, Melted Brie

Prosciutto Flatbread | 11

Robiola Due Latti, Fried Onions

Steak & Cheese Spring Rolls | 10

Kobe Beef Sliders | 11

Tomato Jam

Modern Quesadillas

Mushroom Fontina | 8

Short Rib | 10

Crab | 11

Coconut Shrimp | 10

Vanilla Scented, Pineapple Compote

Haddock Slider | 10

Panko Battered Haddock, Tartar Aioli

Crispy Sushi Cups | 11

Tuna Tartar & Spicy Crab

Lobster Bread Pudding | 11

Soy Ginger

Maine Scallop & Bacon | 10

Jonah Crab Cake | 11

Served with Spicy Mayo

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Passed

All Hors d'oeuvres are priced per piece

COLD

PB & J | 8

Pink Pepper Lingonberry Jam, Cashew Butter

Mini Spicy Crab Cone | 11

Smoked Salmon Cone | 11

Tuna Tartar Cone | 11

Baby Potato & American Caviar | 8

Crème Fraîche, Chives

Brûlée Black Fig | 8

Vermont Goat Cheese, Sea Salt

Compressed Watermelon | 11

Whipped Feta, Ten Year Balsamic

Untraditional Gazpacho | 8

Watermelon, Basil Flavors

Jumbo Shrimp Cocktail | 10

Spicy Cocktail Sauce

Polenta Cake | 8

Smokey Tomato Jam, Basil

Ricotta Toast | 8

Pistachio, Pea Greens

Smoked Salmon | 10

Caviar, Crème Fraîche

Ponzu Poached Tuna | 10

Marinated Cucumber

Chicken & The Egg | 9

Chicken Salad, Kewpie Mayo

Mini Lobster Slider | 15

Mini Lobster Taco | 15

Tuna Tartare | 10

Spicy Mayo, Pickled Ginger

Tomato Tartare | 8

Persian Cucumbers, Black Garlic

Truffle Potato Crisps | 8

Harissa Salt

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Reception Displays

Collection of Imported & Domestic Cheeses | 36

Comte, Double Creme, Triple Creme, Western MA Cheddar, Baley Hazen Blue Cheese, Whipped Ricotta, Extra Virgin Olive Oil, Salted Marconas, Jams & Jellies, Local Honey, Artisanal Breads & Crackers

Fra' Mani Berkley CA. Charcuterie Assembly | 53

Coppa, Soppressata, Prosciutto, Air Dried Salumi. Selection of Terrines: Piquillo Pepper Jam, Cured & Marinated Olives, Local Mustards & Jams, Matiz Pickled Vegetables, Pain D'Avignon Breads, Artisanal Breads & Crackers

Mezze Station | 32

Garbanzo Hummus, Baba Ghanoush, Whipped Feta & Honey, Mediterranean Salad, Composed Crudites, Radishes, Marinated & Cured Olives, Fire Roasted Yellow & Red Tomatoes, Za'atar Baked Pita, Olive Oil Flatbread, Naan Presentation

Farmer's Market | 30

Garden Cucumber, Tri-Color Carrots, Grilled Baby Zucchini, Grilled Sunburst Squash, Grilled Asparagus, Red Bell Peppers, Yellow & Green French Beans. Offered with Green Goddess & Smoked Sweet Garlic Dip.

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Reception Stations

Priced per person based on 90 minutes of service.

**Station attendant required: \$150 each, one per 50 guests.*

*Minimum 20 Guests for each Station,
Must be Ordered for a Minimum of 75% of Guarantee*

RAW BAR

Native Oysters | 8
Cherrystones | 8
Jumbo Shrimp | 10
Spicy Crab Cocktail | MP
Lobster Cocktail | MP

*Served with Classic Cocktail Sauce,
Black Pepper Champagne Mignonette*

SUSHI — 58

California
Spicy Tuna
Salmon Maki
Shrimp Tempura
Cucumber Avocado
Yellow Tail Cucumber

*Served with Wasabi, Pickled Ginger, Soy Sauce,
Gluten Free Soy Sauce
Based on four pieces per person.*

TARTARE — 43

Selection of Three

Scallop Ceviche

Leche de Tigre, Chiles

Ahi Tuna

Togarashi Mayo

Salmon Tartare

Ginger, Sesame, Sticky Soy

Tuna Poke

Grilled Pineapple, Toasted Macadamia Nut

Hamachi Crudo

Kewpie, Tangerine, Jasmine Rice

SEASHACK* — 62

Selection of Three

Day Boat Haddock Fish & Chips

Jonah Crab Cakes

Yuzu Remoulade

Garlic Shrimp Scampi

Fried George's Bank Scallops

Meyer Lemon Caper Mayo

Charred Point Judith Calamari

Pickled Peppers, Yuzu Aioli

Mini New England Lobster Rolls

Lemon Mayo, Malt Vinegar Chips

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GOURMET FLATBREADS* — 38

Selection of Three

Margherita

Fresh Mozzarella, Heirloom Tomato, Basil

Spicy Chicken Thighs

Fontina Cheese, Red Onion, Red Chard

Exotic Mushroom & Spinach

Handmade Burratini, Fried Garlic

Prosciutto & Black Fig

Melted Vermont Brie, Arugula, Fig Jam

Seasonal Vegetable

Summer: Heirloom Tomato, Local Basil, Oregano, Maple Brook Mozzarella

Winter: Butternut Squash, Smoked Cheddar, Fried Cipollini

COMFORT FOOD* — 42

Selection of Three

Beef Sliders

Cheddar Cheese, Toasted Seeded Buns

Four Cheese Mac & Cheese

Wagyu Mini Macs

"Chef Daniels Special Sauce", American Cheese

Truffle Fries

Truffle Mayo, Pecorino Powder

Short Rib Sliders

Potato Bun, Twelve-Hour Braised Short Rib, Melted Raclette

Buffalo Chicken Slider

Dill Ranch

LITTLE ITALY* — 42

Selection of Four

Penne Rigatoni

San Marzano Sauce, Basil Leaves

Ricotta Ravioli

Lemon Chicken, English Peas, Fried Shallots

Campanelle

Toasted Garlic, Olive Oil, Heirloom Tomato, Rapini, Fresh Mozzarella

Mezzi Bolognese

"Chef Daniels Bolognese," Aged Parm

Orecchiette

Italian Sausage, Broccoli Rabe, Chili Flakes

Accompanied with:

House-Made Focaccia & Breadsticks

PAELLA* — 55

4' Traditional Paella Pan Display

Saffron Matiz Paella Rice

Chicken Thighs, Clams, Mussels, Shrimp, Garlic Sausage, Grilled Rouille,

Roasted Tomato

45 Serving Minimum

CAVIAR*

Osetra or American

Crêpes, Odd Potato Chips, Toast Points, Crème Fraîche, 7-Minute Eggs, Chives

\$90 per oz. American | \$160 per oz. Siberian Select Osetra

12 gram per person suggested

LITTLE ASIA — 42

Selection of Four

Shrimp Potstickers

Pork Dumplings

Ginger Scallion Lo Mein

Peapod Stems & Garlic

Furikake Vegetable Fried Rice

Barbeque Spare Ribs

Lemon Chicken

STREET TACOS* — 48

Inclusions

Street Tacos

Adobo Grilled Chicken, Charred Salsa, Grilled Lime Crema

Pork Carnitas, Torched Pineapple

Grilled Mahi, Cabbage Slaw, Lime Mayo

Lobster, Charred Salsa, Avocado, \$15 Additional Per Person

Chips & Salsa Bar

Warm Corn Tortillas, Pico de Gallo, Guacamole,

Pickled Chiles, \$9 Additional Per Person

Mexican Street Corn

Cojita Cheese, Scallions, Lime Crema

Spanish Rice

Cilantro, Adobo, Mild Chili

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Reception Stations

Priced per person based on 90 minutes of service.

**Station attendant required: \$150 each, one per 50 guests.*

CARVING STATION*

Grilled Beef Tenderloin | 59

Parmesan Popovers, Madeira Sauce

Five Pepper Crusted Beef Sirloin | 55

Parker House Rolls, Five Day Bordelaise

Signature Wellington | 65

Beef Tenderloin, Pressed Mushrooms, Twelve-Hour Brisket, Truffle Jus

Roasted Turkey Breast | 42

Cornbread, Date Dressing, Cranberry Jam, Sage Gravy, Pecan Rolls

Air-Chilled Chicken Ballotine | 42

Brioche, Caramelized Onion Stuffing, Smoked Chicken Jus

Baked Southern Ham | 43

Brown Sugar Glaze, Buttermilk Biscuit

Cedar Planked Miso Salmon | 47

Ginger Scallion Glaze

CARVING STATION SIDES

Selection of Two

Comté Potato Gratin

Roasted Maine Marble Potatoes

Buttermilk Mashed Potato

Shrimp Fried Rice

Lemongrass Infused Bamboo Rice

Wild Mushroom & Parmesan Risotto

Brussels Two Ways

Salt Roasted Organic Tri-Color Carrots

Broccoli Rabe and Fried Garlic

Seasonal Root Vegetables

Fried Exotic Mushrooms, Parmesan Truffle Powder

Minimum 20 Guests for each Station,

Must be Ordered for a Minimum of 75% of Guarantee

DESSERT STATIONS

DIY Cheesecake* | 30

Individual Vanilla, Chocolate, Berry Cheesecakes

Crumbles: Graham, Oreo, Speculoos

Toppings: Fresh Fruit, Caramel, Hot Fudge, Whipped Cream, Candied Nuts

Ice Cream Cart* | 28

Cones & Cups

Ice Cream (Choose Two): Strawberry, Coffee, Vanilla

Sorbet (Choose One): Lemon, Raspberry, Passionfruit

Toppings: Hot Fudge, Caramel, Whipped Cream, Sprinkles, M&M's, Crispy Pearls, Fresh Berries

North End* | 30

Cannolis Filled to Order

Shells: Traditional Plain, Chocolate Dipped

Fillings: Ricotta, Espresso Mascarpone

Toppings: Mini Chocolate Chips, Pistachios, Sprinkles,

Panna Cotta with Assorted Fruit

Rum Baba

Pizette

Paris Meets Boston | 34

Boston Cream Pie Profiterole, Raspberry Lime Ricky Macarons,

Toll House Sablé Breton, Earl Grey Financier, Molasses Madeleine

Island Vibes | 32

Pineapple Upside Down Cake: Brown Sugar, Coconut

Key Lime Tart: Graham Cracker, Toasted Meringue

Coconut Panna Cotta: Mango, Kiwi

Passion Fruit Mousse: Guava, Strawberry

Tres Leche Cake: Dulce de Leche, Papaya

Petite Dessert | 32

Array of Miniature Fresh Pastries

Hand-Dipped Chocolate Covered Strawberries

Fine Chocolate Truffles

Add Seasonal Fresh Fruit \$8

Death by Chocolate | 37

Chocolate Ganache Crunch Cake:

Chocolate Sour Cream Cake, Ganache, Crunchy Pearls

Triple Chocolate Chip Cookies:

Traditional Chocolate Chip Cookie, Milk & White

Chocolate Chips

Milk Chocolate Budino:

Whipped Cream, Fresh Berries

Salted Caramel Brownie:

Black Cocoa Brownie, Salted Caramel Mousse

White Chocolate Tart:

Whipped White Chocolate Ganache, Crispy Pearls

BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
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BUFFET LUNCH
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RECEPTION
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PLATED DINNER DUETS
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**GENERAL
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Dinner

evening elegance awaits



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Plated Dinner

- Includes bread and butter service, freshly brewed coffee, decaffeinated coffee, and tea.
- Choice of entrée at time of seating available for an additional \$25 per person.
- Pre-selected choice of two entrées plus silent vegetarian option – higher price prevails.
- Four-course menu available for an additional \$20 per person.

STARTERS Selection of One

New England Clam Chowder

Ordinary Crackers, Maine Potato

Eight Hour Lobster Bisque

Lobster Salad, Profiteroles

Exotic Mushroom Soup

Maine Brewer Stout, Fried Maitake

Baby Gem Lettuce

Torched Spanish Feta, Lemon Nasturtium

Summer Heirloom Tomato Salad

Vermont Burrata, Aged Sherry, Thai Basil

Winter Mixed Heirloom Chicory

Spicy Walnuts, Berkshire Blue Cheese, Butternut Crunch

Baby Wedge Salad

Smoked Bacon, Small Tomato, Fried Shallots, Buttermilk Ranch Dressing

Caprese Salad

Vine Ripe Tomato, Vermont Mozzarella, Aged Balsamic

Ahi Tuna Crudo

Ponzu Flavors, Cucumbers, Fried Rice, Avocado

Jonah Crab Cake

Old Bay Mayo, Apple, Fennel Slaw

Handmade Ricotta Dumpling

Fried Spinach Le Creuset, Black Truffle

Magical Mushroom

Truffle Parmesan, Air-Fried Lemon Juice

Seared Maine Scallops

Yukon Potato Foam, King Oysters, Sancerre Butter

Maine Crab Bao

Dressed Spicy Crab, Steamed Bao Bun, Tobiko

Japanese Wagyu Fried Rice

Wagyu Skirt Steak, Fried Mushroom, Dashi Hollandaise

Jonah Crab Fried Rice

Jonah Crab, Fried Mushroom, Dashi Hollandaise

PRICING

Three Course Chicken | 140

Three Course Duck | 140

Three Course Fish | 145

Three Course Beef | 150

Three Course Vegetarian | 130

BREAD & BUTTER

Bread

Hi Rise Bread Co. Bread Collection

New England Brown Bread

Ciabatta Rolls

Savory Cornbread

Signature Potato Bread | + \$7 per person

Spreads Selection of One

Vermont Cultured Butter, Mardon Salt

Hummus Purée, Greek Olive Oil, Togarashi

Cranberry Onion Jam, Sea Salt | + \$6 per person

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Plated Dinner

BEEF Selection of One

Roasted Pineland Farms Beef

Yukon Potato Purée, Varied Carrots, Five Day Bordelaise

Twelve-Hour Short Rib

Cauliflower Truffle, Dim Sum of Metate

Grilled Filet of Beef

*Miso Carrot Purée, Torched Cipollini, Ultra Bok Choy, Fingerling Potatoes,
Untraditional Béarnaise*

Chef Daniels Wellington

*Beef Tenderloin, Twelve-Hour Brisket, Compressed Mushroom, Caramelized Onions,
Olive Oil Potato Purée*

Club Sirloin Steak

*28 Dry-Aged Sirloin & Charred Peapod Stems, Fried Rice & Gateau,
Ten-Year Shoyu Jus*

VEGETARIAN & VEGAN Selection of One

Potato & Exotic Mushroom Lasagna

Yukon Potato, Sweet Garlic, Chard Oat Milk, Mushroom Jus

Quinoa & Sweet Potato Cake

Toasted Organic Quinoa, Black Beans, Pea Tendril

Morocco Cauliflower Steak

Garbanzo Purée, Fourteen Asian Spice

Aged Gouda Ravioli

Composed Vegetarian "Bolognese"

CHICKEN Selection of One

Modern Chicken Cutlet

Accent Grain Risotto, Fried Pearl Tomato

Stuffed Ballotine of Chicken

*Cornbread Date Stuffing, Salt-Roasted Organic Carrots,
Whipped Potatoes*

Roasted Natural Chicken Breast

Ginger Scallion Fried Rice, Lemongrass Butter, Bok Choy

DUCK Selection of One

Roasted Pekin Style Duckling

Potsticker of Confit, Lingonberry Jus

DESSERTS Selection of One

Salted Caramel Pot de Creme

Chocolate Soil, Salted Caramel Sauce, Fresh Berries

Kalamansi Lime Tart

Torched Meringue, Lime Curd

Milk Chocolate Mousse Cake

Vanilla Bean Chantilly, Cocoa Nibs, Chocolate Tuile, Raspberry Sorbet

Blueberry Panna Cotta

Blueberry Compote, Coconut Cream, Vanilla Sable

Red Velvet Layer Cake

Cream Cheese Icing, White Chocolate Crispy Pearls, Vanilla Bean Ice Cream

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FISH Selection of One

Miso Glazed Chilean Sea Bass

Japanese Sweet Potato Cake, Carrot Two Ways

Roasted Atlantic Halibut

*Spinach, Sweet Corn Pudding, Garlic Spinach Leaves,
Truffle Hollandaise*

Seared Scottish Salmon

Greek Yogurt Gnocchi, Caramelized Sunchokes, Broken Herb Butter

Cedar Planked Salmon

Butternut Purée, Brussels Sprouts, Roasted Shiitake Mushrooms, Thyme Brown Butter

Seared Rhode Island Swordfish

Crab Fried Rice, Yu Choy, Spicy Lobster Butter

INTERMEZZO — 8

Passionfruit Sorbet

Lemon Sorbet

Raspberry Sorbet

Seasonal Sorbet

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Plated Dinner Duets — 165

SEAFOOD

Atlantic Halibut
Rhode Island Swordfish
Ahi Tuna “Rare”
Scottish Salamon
Jonah Crab Cake | +20
Maine Lobster Tail | MKT
Butter-Poached

MEAT

Center Cut Filet
Dried-Aged Sirloin
Ballantine of Chicken

SIDES Selection of One

Yukon Potato Foam	Japanese Sweet Potato Cake
Crispy Risotto Cake	Vegetable Fried Rice Gateau
Maine Marble Potatoes	Basmati Chive Cake
Organic White Polenta	

VEGETABLES Selection of One

Summer

*Roasted Asparagus, Peapod Stems,
Pole Green Beans, Zucchini, Yellow Squash,
Baby Beets, Spring Exotic Mushrooms,
Grilled Summer Vegetables*

Winter

*Brussels Sprouts, Baby Yellow Carrots,
Baby White Carrots, Swiss Chard, Parsnips,
Broccoli Rabe, Winter Exotic Mushrooms,
Grilled Winter Vegetables*



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Dinner Buffets

Includes bread and butter service, freshly brewed coffee, decaffeinated coffee, & tea.

Based on 120 minutes of service.

Additional \$20 per person for fewer than 25 guests.

**Station attendant required: \$150 each, one per 50 guests.*

SOUTHERN* — 180

Crab Bisque

Jonah Crab, Torched Corn

Southern Cobb

*Romaine, Bacon, Cheddar, Pickled Onions,
Cornbread Croutons, Green Goddess Dressing*

Watermelon & Feta Salad

Aged Sherry Vinaigrette, Mint, Candied Pecans

Low Country Shrimp & Grits

Coastal Seafood, Dirty Rice, Rouille

Chef Daniels Fried Chicken

Sweet Tea, Brined Buttermilk Fried

Sweet Potato Quinoa Cakes

Black Eyed Peas, Chipotle Crema

Molasses Rubbed Center Cut Short Ribs

Mac n Cheese

Aged Cheddar, Pimentos, Truffle Crumbs

Grilled Corn on the Cobb

Seasonal Greens

Smoky Potato Wedges

Served with Untraditional Ranch

Griddled Cornbread

Served with Honey Butter

Dessert

Blueberry Corn Cakes

Served with Honey Cream

Hummingbird Cake

Bourbon Pecan Tart

ITALIAN* — 185

Pasta Fagioli

White Bean Garlic Soup, Chili Flakes, Escarole

Burrata Salad

Heirloom Tomatoes, Basil, Focaccia Croutons, Balsamic

Arugula Radicchio Salad

Shaved Parmesan, Lemon, Olive Oil, Red Onions

Chicken Milanese

Milan Style, Lemon, Capers

Seafood Cioppino

Coastal Seafood, Clams, Shrimp, Mussels, San Marzano Tomatoes

Charred Steak Florentine

Lemon, Spinach, Fried Garlic

Astin Mills Creamy Polenta

Garlic Roasted Maine Potatoes

Charred Broccoli Rabe

Lemon & Garlic

Dessert

Torta di Cioccolato (chocolate cake)

Ricotta Cheesecake with berries

Limoncello Panna Cotta

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Dinner Buffets

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Based on 120 minutes of service.

Additional \$20 per person for fewer than 25 guests.

**Station attendant required: \$150 each, one per 50 guests.*

CLAM BAKE* — 210

Three attendants are required for this station.

“Roux Less” Clam Chowder

Ordinary Crackers

Chef Chelsea’s Cornbread

Served with Honey Butter

Ditalini Pasta Salad

Fire Roasted Tomatoes, Charred Corn, Basil

Summer Boston Bibb Salad

Champagne Vinaigrette, Shaved Vegetables

Steamed 1 1/2 lb. Local Lobster

Salt Roasted Maine Pearl Potatoes

Ipswich Steamed Soft Shell Clams

Grilled Corn on the Cobb

Hot Butter, Pool Room Slaw

Southern Barbecue Chicken “Boneless”

Fried Maine Scallops

Unusual Tartar Sauce

Carved Roasted Sirloin

Comté Blend Mac n Cheese

Dessert

Summer Strawberry Shortcake

Buttermilk Biscuit, Vanilla Bean Chantilly

S’more Pot de Crème

Dark Chocolate Custard, Toasted Marshmallow, Graham Cracker Crumble

Citrus Meringue Pie

Tart Citrus Custard, Italian Meringue, Berries

NEW ENGLAND* — 195

Maine Corn & Lobster Bisque

Rhode Island Crackers, Charred Corn

Romaine Leaves Salad

Garlic Croutons, Sweet Tomatoes, Crispy Sunchokes

Red & Green Baby Gem Salad

Buttermilk Ranch Dressing, Smoked Almonds

Petite Sirloin Au Poivre

Cognac Bordelaise, Roasted Cultivated Mushrooms

Roasted Atlantic Halibut

Brown Butter Lemon Sauce, Fregola Couscous

Roasted Garlic Shrimp

Sicilian Tomatoes, Capers, Basil, Butter Sauce

Black Truffle Fingerling Potatoes

Seasonal Vegetable Assembly, Chef’s Prepared Variety

Dessert

Boston Creme Puff

Apple Cider Madeline

Molasses Crème Brûlée

LATE NIGHT SNACKS

Priced per piece

Mini Macs, Wagyu Sliders | 11

Three Cheese Grilled Cheese | 10

Short Rib Steak & Cheese Sliders | 11

Chicken Parm Sliders | 10

Chicago Style Pepperoni Pizza | 9

Buffalo Chicken Flatbread | 9

Chinese Takeout: Vegetable Fried Rice,
Charred Beef, or Shrimp | 11

Truffle Fries | 7

“All In” Fries | 7

Everything Tater Tots | 8

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Beverages

sunset sips by the harbor



Hosted Bars

PREMIUM — 17

Tito's Vodka	Kahlúa
Bombay Dry Gin	DeKuyper Triple Sec
Bacardi Silver Rum	Aperol
1800 Tequila Blanco	Campari
Sagamore Rye Whiskey	Bailey's Irish Cream
Jim Beam Bourbon	Premium Martini 19
Dewars Blended Scotch	

DELUXE — 19

Belvedere Organic Vodka	Kahlúa
Grey Goose Vodka	Cointreau
Hendrick's Gin	Aperol
Bacardi 8-Year-Old Aged Rum	Campari
Patron Silver	Bailey's Irish Cream
Knob Creek Rye Whiskey	Deluxe Martini 21
Johnnie Walker Black Blended Scotch	
Bowmore Single Malt Islay Scotch	

ROWES WINE BAR

François Montand *Blanc de Blancs Brut - France* | 65
Baron de Rothschild *Las Huertas Chardonnay - Chile* | 65
Yealands *Marlborough Sauvignon Blanc - New Zealand* | 65
Ballard Lane *Central Coast Pinot Noir - California* | 65
Baron de Rothschild *Las Huertas Cabernet Sauvignon - Chile* | 65

SOMMELIER WINE BAR

Roederer Estate *Anderson Valley Brut California* | 80
Alpha Omega *Two Squared Monterey Chardonnay - California* | 80
Domaine Fournier *Val de Loire Sauvignon Blanc - France* | 80
Albert Bichot *V.V. Old Vine Pinot Noir, Burgundy - France* | 80
Volpaia *Chianti Classico Tuscany - Italy* | 80
RouteStock *Napa Valley Cabernet Sauvignon - California* | 80

BEER & NON ALCOHOLIC

Local Beer – Nightshift Whirlpool, Untold IPA | 12
Imported Beer – Corona, Stella Artois | 12
Domestic Beer – Budweiser, Bud Light, Blue Moon, Sam Seasonal, Harpoon | 10
Soft Drinks | 8
Mineral Water | 8

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Bar Packages

PREMIUM

First Hour | 34, Each Additional Hour | 17

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Bombay Dry Gin	DeKuyper Triple Sec
Bacardi Silver Rum	Aperol
1800 Tequila Blanco	Campari
Sagamore Rye Whiskey	Bailey's Irish Cream
Jim Beam Bourbon	Premium Martini
Dewars Blended Scotch	

DELUXE

First Hour | 38, Each Additional Hour | 19

Belvedere Organic Vodka	Kahlúa
Grey Goose Vodka	Cointreau
Hendrick's Gin	Aperol
Bacardi 8-Year-Old Aged Rum	Campari
Patron Silver	Bailey's Irish Cream
Knob Creek Rye Whiskey	Deluxe Martini
Johnnie Walker Black Blended Scotch	
Bowmore Single Malt Islay Scotch	

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Imported Beer — Corona, Stella Artois
Domestic Beer — Budweiser, Bud Light, Blue Moon, Sam Seasonal, Harpoon
Soft Drinks
Mineral Water



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Bar Enhancements

SEASONAL SIGNATURE COCKTAILS

Aperol Gin Cocktail | 17

Gin, Aperol, Lime Juice, Simple Syrup, Club Soda, Cucumber, Lime Wheels

Passion Fruit Mojito | 17

White Rum, Mint, Brown Sugar, Passion Fruit, Lime, Soda Water, Lime Wedges

The St-Germain Margarita | 17

St. Germain Elderflower, Tequila, Lime Juice, Lime Wedges

Bourbon Lemonade | 17

Bourbon, Lemonade, Lemon Wheel, Mint, Cherry

Beachy Bourbon | 17

Bourbon, Campari, Lime Juice, Ginger Beer, Lime Wedge

Vodka Watermelon Soda | 17

Vodka, Watermelon Soda, Watermelon Slice

Sparkling Grapefruit Vodka | 17

Grapefruit Vodka, Ruby Red Grapefruit, Ginger Ale, Grapefruit Wheel

SEASONAL MOCKTAILS

Blueberry Mojito | 15

Fresh Blueberry, Mint Leaves, Simple Syrup, Lime Wedges,

Lemon or Lime Sparkling Water, Mint Sprig, Lime Wheel

Pomegranate Fizz Mocktail | 15

Pomegranate Juice, Ginger Ale, Lime Juice, Pomegranate,

Lime Wheel, Rosemary

TOAST MENU

Eric Maître Brut Champagne – France | 115

Drappier Carte d'Or Brut Champagne – France | 145

Moët Chandon Impérial Brut Champagne - France | 165

Ruinart Blanc de Blancs Brut Champagne – France | 245

Louis Roederer ~ Cristal ~ Brut Champagne – France | 575

Bisot Crede Prosecco Di Valdobbiadene Superiore - Italy | 80

Pierre Sparr Crémant d'Alsace Brut Rosé – France | 80

Laurent-Perrier Cuvée Rosé Brut Champagne – France | 245

AFTER DINNER DRINKS — 18

Godiva

Drambuie

Bailey's Irish Cream

Amaretto

Sambuca

Frangelico

Courvoisier

Jameson

Grand Marnier

ROWES WINE BAR

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Volpaia Chianti Classico Tuscany - Italy | 80

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Wine Enhancements

ITALIAN & SPANISH RED

Corte Pavone *Brunello di Montalcino* – Tuscany | 145
Marchesi di Barolo *Tradizione Barolo* – Piedmont | 140
Bertani *Valpantena Amarone della Valpolicella* – Veneto | 175
Guado al Tasso *Bruciato Bolgheri Red Blend* – Tuscany | 120
Fèlsina *Maestro Raro Cabernet Sauvignon* – Tuscany | 185
La Rioja Alta *Viña Alberdi Reserva* – Rioja | 90
La Rioja Alta *904 Gran Reserva* – Rioja | 215
Dominio de Pingus *PSI - Ribera del Duero* | 125

FRENCH RED

Domaine Coillot *Marsannay* – Burgundy | 150
Joseph Drouhin *Pommard* – Burgundy | 225
Domaine Faiveley *Gevrey-Chambertin* – Burgundy | 245
Château Lilian Ladouys *Devise* – St. Estèphe Bordeaux, France | 95
Dame de Gaffelière *Grand Cru Saint-Émilion* – Bordeaux | 135
Château Pedesclaux *5ème Cru Pauillac* – Bordeaux | 195
Domaine Bearenard *Châteauneuf-du-Pape Rouge* – Rhône | 175
Jean-Luc Colombo *Terres Brûlées Cornas* - Northern Rhône | 155

UNITED STATES & ARGENTINE RED

Alexana Dundee *Hills Pinot Noir, Willamette Valley* – Oregon | 175
Flowers *Sonoma Coast Pinot Noir* – California | 125
DuMOL *Wester Reach Russian River Pinot Noir, Sonoma* – California | 225
Trefethen Family *Oak Knoll Merlot, Napa* – California | 115
Daou *Paso Robles Estate Cabernet Sauvignon* – California | 95
Long Meadow Ranch *Rutherford Cabernet Sauvignon* - Napa | 175
Silver Oak *Alexander Valley Cabernet Sauvignon* – California | 215
Far Niente *Napa Valley Cabernet Sauvignon* – California | 255
Catena Zapata *Historic Rows Malbec Mendoza* - Argentina | 105

UNITED STATES & NEW ZEALAND WHITE

Bethel Heights *Willamette Chardonnay* – Oregon | 115
Darioush *Signature Napa Valley Chardonnay* – California | 175
Cade *Napa Valley Sauvignon Blanc* – California | 125
Spy Valley *Single Vineyard Sauvignon Blanc* – Marlborough | 95

EUROPEAN WHITE

Venica & Venica *Friuli Collio Pinot Grigio* – Italy | 80
Terlano *Alto-Adige Pinot Bianco* – Italy | 80
Tornatore *Etna Bianco, Sicily* – Italy | 95
Domaine Wachau *Federspiel Grüner Veltliner* – Austria | 85
S.A. Prüm *Sonnenuhr Kabinett Mosel Riesling* - Germany | 95

FRENCH WHITE

Daniel Crochet *Cuvée Prestige Loire Sancerre* – France | 135
Domaine Hugel *Alsace Dry Riesling* – France | 90
Domaine Bearenard *Châteauneuf-du-Pape Blanc* – France | 195
Domaine Billaud-Simon *Chablis, Burgundy* – France | 125
Domaine Girardin *Meursault, Burgundy* – France | 235

BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION
PASSED HOT
PASSED COLD
RECEPTION DISPLAYS
STATIONS

DINNER
PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

BEVERAGES
HOSTED BARS
BAR PACKAGES
BAR ENHANCEMENTS
WINE ENHANCEMENTS

GENERAL
INFORMATION

For Allergies and Dietary Restrictions, please notify your Boston Harbor Hotel representative.

A 18% Service Charge, 8.5% taxable Administrative Fee and 7% Massachusetts Meal Tax is applied to all food and beverage charges. The administrative fee is retained by the hotel and is not a tip, gratuity or service charge for wait staff employees. All Miscellaneous fees are subject to a 6.25% Massachusetts Sales Tax. The consumption of raw or undercooked foods may cause a risk to health.





General Information

CUSTOM MENUS

The Boston Harbor Hotel is pleased to offer custom menus that are representative of your personal style. Allow Chef David Daniels to create a theme menu or a dazzling wine-pairing dinner that will enhance the design of your customized event.

LINEN SELECTION

The Boston Harbor Hotel offers complimentary navy blue or creamy white table linens with coordinating white napkins. In addition, a variety of custom table linens & napkins are designed to coordinate with our dining salons. Please inquire with your personal catering coordinator for pricing.

KOSHER EVENTS

The Boston Harbor Hotel will open its Wharf Room to our preferred kosher caterer, Catering by Andrew who is fully endorsed by the Kashruth Commission of Boston and Vaad Harabonim. Please contact our Catering Department for information on rates and availability. With advanced notice, Kosher menus are available on an individual basis for all catered events.

EVENT ENHANCEMENTS

Arrangements for ice sculptures and display pieces to enhance your event can be made by your catering representative.

VENDORS

As an amenity to our clients, Boston Harbor Hotel is pleased to offer our “preferred” listing of vendors detailing all aspects of custom décor, as well as outside event specialists for full event coordination.

FLORAL ATTRIBUTES

We will be pleased to assist in arranging coordinating florals to suit your event through our preferred florist.

FUNCTION SPACES

Your catering or conference services representative will coordinate your requirements for function room set ups, amenities, and special equipment needs.

AUDIO / VISUAL

A complete inventory of visual aids and equipment is available. Arrangements may be made directly through our in-house audio-visual company, ENCORE.

ENTERTAINMENT

The catering or conference services representative for your event can assist in recommending musical arrangements to enhance your occasion.

COAT CHECK

Seasonal coat check is required for events taking place in the Wharf Room and Atlantic Room. Please speak with your personal catering coordinator for pricing.

TAXES & SERVICES FEES

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 8.5% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The above services charge, administrative fees and sales tax are subject to change without notice.

LABOR FEES

For items requiring a chef, carver or buffet attendant, a fee of \$150.00 per attendant will be incurred. For events requiring a bar, a bartender fee of \$150.00 is incurred. Boston Harbor Hotel provides one bartender for every 75 guests, bartenders requested beyond this average will be charged additionally at a rate of \$150.00 each.

SUSHI CHEF*

For all Made-to-order sushi, a fee of \$500.00 per 100 guests, per sushi chef is required.

PACKAGES*

If materials are being shipped to the hotel prior to the function, please label package(s) with the name of your hotel representative, as well as the name and date of your event. Notify your hotel representative of the shipper's name and anticipated arrival. The Hotel charges a \$4.25 charge per box or item. For envelopes or paper items other than boxes, there will be a \$3.00 charge for delivery, subject to change without notice. The box and envelope delivery service charge is retained by the employees providing the service.

*Fees and services are subject to change at the sole discretion of the Boston Harbor Hotel.