

# BOSTON HARBOR

*Hotel at Rowes Wharf*

*Catering Menu*



# Our Team

*Come, Capture the Light*

Step into our world of timeless elegance and modern enchantment, where the iconic 60-foot archway beckons you to discover the magic of hospitality redefined.

From the warm embrace of our welcoming team to the stunning vistas of Boston Harbor, every detail is designed to delight. Our Forbes Five-Star & AAA Five Diamond urban resort is a beacon of hospitality, blending classic charm with contemporary flair.

As you walk through our doors, you'll be greeted by smiling faces and genuine hospitality, embodied by our dedicated team members who have been with us for over 25 years. Together, we ensure that your experience exceeds expectations, from the comfort of our elegant rooms to the thoughtful touches that make your stay unforgettable.

Join us at Boston Harbor Hotel and discover your waterfront sanctuary, where every smile is a promise of exceptional service, and every moment is an adventure waiting to unfold. Welcome to a destination unlike any other, where a warm greeting awaits you at every corner.





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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*





# 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 GF

Yogurt Parfait VEG

*Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola*

Mini Açai GF

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

## ENTREE Selection of One

Egg White Exotic Mushroom Frittata GF | NF

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

Soft Scrambled GF | NF

*Crème Fraiche & 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 NF

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

## POTATO Selection of One

Roasted Creamer Potatoes NF

*Caramelized Onion, Chives*

Crispy Hash Browns GF

*Shredded Yukon Gold Potatoes*

Sweet Potato "Home Fries" GF

*Caramelized Onion, Sage*

Delmonico Potatoes GF

*Red Pepper, Onion, Yukon Gold*

Golden Potato and Sour Cream Cakes NF

*Pan-Seared, Chives*

## MEAT Selection of One

Applewood Smoked Bacon

Maple Pork Sausage

Chicken Apple Sausage

*(Contains Pork)*

Vegetarian Breakfast Patty

Turkey Bacon

**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 DISPLAY  
STATIONS

### DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

### BEVERAGES

HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

### GENERAL INFORMATION



GF | Gluten Free, V | Vegan, VEG | Vegetarian, DF | Dairy Free, NF | Nut Free

"Nut Free - NF" is a guarantee of direct dish ingredients and not the prep environment.

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# BREAKFAST BUFFETS

## THE CONTINENTAL — 50

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

# TRADITIONAL BUFFETS

\$12 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 VEG  
 Yogurt Parfait VEG  
*Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola*  
 Scrambled Farm-Fresh Eggs GF | NF | VEG  
*Fresh Chopped Chives*  
 Breakfast Creamer Potatoes GF | VEG  
*Sweet Onions, Fresh Herbs*  
 Smoked Thick-Cut Bacon & Pork Sausage

## HARBOR SUNRISE — 60

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

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**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 DISPLAY  
 STATIONS

**DINNER**  
 PLATED DINNER  
 PLATED DINNER DUETS  
 DINNER BUFFETS

**BEVERAGES**  
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 BAR PACKAGES  
 BAR ENHANCEMENTS  
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**GENERAL  
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**BREAKFAST**  
PLATED BREAKFAST  
TRADITIONAL BUFFETS

**BRUNCH**

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## TRADITIONAL BUFFETS

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regular and decaffeinated coffees and teas.

### MORNING LIGHT — 67

**Breakfast Mocktail**

*Strawberry Orange Mimosa*

**Mixed Berry Collection, Vanilla Crème GF | NF | VEG**

**Composed French Omelet VEG**

*Gruyère, Cheddar, Raclette*

**Everything Home Fries GF | NF | VEG**

**Billy's Thick Cut Smoked Bacon GF | NF | DF**

**Chicken & Waffles NF**

*Cornflake-Crusted Chicken Thigh, Fresno Syrup*

**Assortment of Fresh Baked Pastries VEG**

*Served with Sweet Butter & Preserves*

### INDULGE — 70

**Seasonal Breakfast Mocktail**

*Summer, Melon | Fall, Cider*

*Winter, Cranberry | Spring, Green Juice*

**Seasonal Glazed Doughnuts NF | VEG**

**Handmade Breakfast Muffins VEG**

**Lemon Poppy Scones VEG**

**Breakfast Charcuterie Flatbread NF**

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

**Crab & Gruyère Breakfast Quiche NF**

*Black Truffle Hollandaise*

**Steak & Eggs GF | NF**

*Prime Rib Cap, Maine Potato Hash, Dashi Foam*

**Cheese & Eggs GF | NF | VEG**

*Aged Cheddar, Organic Soft Scramble*

**Everything Tater Tots GF | NF | VEG**

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### HEALTHY START — 62

**Orange & Grapefruit Juice**

*Composed Pineapple & Blueberries*

**Seasonal Melon**

**Handmade Breakfast Muffins VEG**

*Bran & Low-Fat Carrot Muffins*

**Vanilla & Raspberry Yogurt Parfait VEG**

*Greek Yogurt, Fresh Raspberries, Raspberry Purée*

**Pain D'Avingon Bagel Bar NF**

*Assorted Artisanal Bagels: Plain, Everything, Sesame Toppings: Nova Lox, Kippered Salmon, Radish, Cucumbers, Red Onion, Capers, Smoked Salmon Spread,*

*Schmears: Scallion, Veggie Cream Cheese, Soft Butter*

**Chef Daniels' Scrambled Eggs NF**

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

**Scrambled Farm-Fresh Eggs GF | NF | VEG**

*Fresh Chopped Chives*

**Turkey Bacon GF | DF**

**Breakfast Potatoes GF | NF | DF**



# BUFFET ENHANCEMENTS

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

## SIGNATURES

### Steel Cut Oatmeal | 8 VEG

*Golden Raisins, Chopped Walnuts, Brown Sugar*

### Yogurt Parfait | 12 VEG

*Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola*

### Selection of Artisanal Bagels | 12 VEG | NF

*Plain & Chive Cream Cheeses*

### Smoked Salmon Towers | 24 NF

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

### Twice-Baked Almond Croissant | 10 VEG

*Orange-Pistachio Bostock | 12 VEG*  
*Thick Cut Brioche, Vanilla Bean Simple Syrup, Almond Frangipane, Sliced Almonds*

### Brioche Morning Bun | 10 NF | VEG

*Brioche Bun, Cinnamon Sugar*

### Lemon Scented Ricotta Pancakes | 14 NF | VEG

*Vermont Maple Syrup*

### Raspberry French Toast | 14 NF | VEG

*Cinnamon Butter, Raspberries, Lemon Curd*

### Blueberry Granola Pancakes | 14 VEG

*Honey Butter*

### Buttermilk Waffles | 14 NF | VEG

*Assembled Berries, Vermont Maple Syrup*

### Buttermilk Pancakes | 14 NF | VEG

*Cultured Butter, Vermont Maple Syrup*

### Cinnamon Brioche French Toast | 14 NF | VEG

*Fresh Berry Compote, Vermont Maple Syrup*

### Maine Lobster Frittata | MKT GF | NF

*Asparagus, Lemon Crème Fraîche*

### Oven-Baked Frittata | 14 GF | NF | VEG

*Seasonal Vegetables, Sharp Cheddar Cheese*

### Seasonal Quiche | 14 NF | VEG

*Chef's Composed Selection (Vegan Option Available)*

### Breakfast Flatbread | 14 NF

*Bacon, Egg, Vermont Cheddar*

### Chicken & Waffles | 16 NF

*Cornflake-Crusted Chicken Thighs, Fresno Syrup*

### Braised Short Rib Hash | 16 GF | NF

*Scrambled Egg, Spicy Tomato Hollandaise*

### Turkey Hash & Poached Eggs | 16 GF | NF

*Truffle Hollandaise*

## BREAKFAST SANDWICHES

### Griddled English Muffin, Farm Fresh Egg | 12 NF

*Black Forest Ham, Boursin, Tomato Jam*

### Breakfast Sandwich | 12 NF

*French White Bread, Soft Scramble, Vine Ripe Tomato, Bacon, American Cheese, Spicy Mayo*

### Breakfast Wrap | 12 NF

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

### Breakfast Burger Slider | 12 NF

*Wagyu Patty, Fried Egg, American Cheese, Avocado Mayo*

### Breakfast Hoagie | 12 NF

*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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**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 DISPLAY  
STATIONS

## DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

## BEVERAGES

HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

## GENERAL INFORMATION



# *Brunch*

*unparalleled luxury & indulgence*



# BUILD A BRUNCH

## 115

\$12 charge per person for groups of 20 or fewer. Minimum of 50 guests required.

### 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*



**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  
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STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
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**GENERAL  
INFORMATION**

### SALADS

Selection of Two

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

### BREAKFAST

Selection of Four

**Scrambled Farm-Fresh Eggs** GF | NF | VEG  
*Fresh Chopped Chives*  
**Traditional Eggs Benedict** GF  
*Canadian Bacon, Grilled English Muffin, Hollandaise*  
**Egg White Frittata** GF  
*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** VEG  
*Warm Vermont Maple Syrup*  
**Hand-Carved Smoked Salmon**  
*Capers, Red Onions, Egg Yolks & Whites*  
**Yukon Breakfast Potato** GF  
*Caramelized Onions, Fresh Herbs*  
**Everything Breakfast Frites** GF  
**Maple Smoked Bacon**  
**Grilled North Country Ham**  
**Breakfast Pork Sausage**  
**Turkey Bacon**

### SIDES

Selection of Two

**Maine Potato Hash** NF | DF | VEG  
*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** NF | GF  
*Dark Caramel Glaze, Fresh Berries*  
**Dark Chocolate Banana Croissant Pudding** NF  
*Roasted Bananas, Chocolate Custard, Chantilly Cream*  
**Fresh Seasonal Fruit Tart** NF  
*Crème Pâtissière, Fresh Fruit, Butter Crust*  
**Cookies & Cream Cheesecake** NF  
*Chantilly Cream, Oreo Crumble, House-Made Oreos*  
**Berries & Bubbles Verrine** NF | GF  
*Mixed Berry Gelée, Champs Foam, Fresh Berries*

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# *Breaks*

*delight in every moment*



# MORNING BREAKS

Based on 30 minutes of service

Additional \$12 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 DF**

**Berry Blast Bark NF | DF**

**Almond Joy Bark DF**

**Milk Chocolate Crispy Bark**

**Dark Chocolate Protein Bites**

**Tahini-Sesame Protein Bites**

**Oatmeal Cookie Protein Bites**

**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
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### GENERAL INFORMATION

# AFTERNOON BREAKS

Based on 30 minutes of service

Additional \$12 per person for fewer than 20 guests

## CROSTINI — 28

Selection of Three

**Country Loaf NF**

*White Bean, Roasted Garlic, Chive*

**Pain Levain NF**

*Grilled Stone Fruit, Ricotta, Honey, Basil*

**Focaccia NF**

*Heirloom Tomato, Basil, Mozzarella*

**Ciabatta NF**

*Fig Jam, Blue Cheese, Prosciutto*

**Baguette Mushroom Duxelles NF**

*Pickled Shallot, Truffle Oil*

## COOKIES & BARS — 30

Selection of Four

**Chocolate Chunk Cookie NF**

**Seasonal Oatmeal Cookie NF**

**Peanut Butter Cookie**

**Triple Chocolate Cookie NF**

**Snickerdoodle Cookie NF**

**Black Cocoa Brownies NF | GF**

**Brown Butter Blondies NF**

**Selection of Seasonal Whole Fruit**

## FARM TO TABLE — 36

**Individual Vegetable Crudité**

*Green Goddess Dressing GF | NF | VEG*

**House Made Hummus**

*Pita Triangles, & Pita Chips*

**Tabouleh & Baba Ghanoush GF**

*Pita Triangles, & Pita Chips*

**Individual Mixed Berries  
& Seasonal Fruit**

## BOSTON — 32

**Eastern Standard Provisions Soft  
Pretzel Sticks NF | VEG**

*Assorted Dipping Sauces*

**Mini Hot Dogs in Blankets NF**

*Whole Grain Mustard*

**House-Made Potato Chips NF | VEG**

**Chocolate Chip Cookies NF | VEG**

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TRADITIONAL BUFFETS

**BRUNCH**

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LUNCH ON THE GO

**RECEPTION**  
PASSED HOT  
PASSED COLD  
RECEPTION DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL  
INFORMATION**



Chocolate Chip, Oat Meal, and Peanut Butter Cookies



**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 Pastries | 15  
*Served with Sweet Butter, Fruit Preserves*
- Assortment of Fresh Baked 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 Marconas Almonds | 12
- Potato Chips, Pretzels, or Popcorn | 7  
*Individual Bags*
- Individual Crudité | 10
- Full-Size Candy Bars | 7

**GROUP REFRESHMENTS**

- Freshly Brewed Coffees & Teas | 13  
*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 | 35
- 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

GF | Gluten Free, V | Vegan, VEG | Vegetarian, DF | Dairy Free, NF | Nut Free

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MICHAEL

# *Lunch*

*dive into delicious*



# PLATED LUNCH

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

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

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

## STARTER

Exotic Mushroom Soup **NF**

*Crispy Fried Mushrooms, Torched Truffle Brie*

Creamy Tomato Parmesan Soup **NF**

*Panzanella Croutons, Salted Burrata*

Mixed Greens **GF | NF**

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

Mediterranean Chopped Salad **GF | NF**

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

## DESSERT

Sablé Breton aux Fruit **NF**

*Soft Biscuit, Berry Jam, Seasonal Fruit*

Tahitian Vanilla Bean Crème Brûlée **NF**

*Shortbread Cookies, Seasonal Sorbet*

*Gluten Free if Cookies Omitted*

Blackout Cake **NF**

*Salted Caramel, Coffee Ice Cream, Fresh Berries*

Overnight Oat Cake **NF | GF | DF | V**

*Berry Consommé, Crispy Oat Wafer*

## BEEF — 95

Slow Cooked Short Rib **GF | NF**

*Yukon Potato Cheddar Purée, Fried Maitake Mushrooms, Shaved Carrots*

Grilled Flat Iron Steak **GF | NF**

*My Steak Sauce, Caramelized Onion Assembly, Shoestring Potato*

Hoisin Brushed Petite Filet **NF**

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

## CHICKEN — 85

Organic Chicken Breast **GF | NF**

*Maine Marble Potato Hash, Shaved Seasonal Vegetables, Poultry Jus*

Crispy Chicken Cutlet **NF**

*Creamy Parmesan Risotto, Arugula, Lemon Vinaigrette*

Pressed Organic Chicken Breast **GF | NF**

*Lemon Caper Beurre Fondue, Exotic Mushroom Rice Galette, Composed*

*Maine Carrots*

## FISH — 90

Baked Atlantic Halibut **GF | NF**

*Modern Chowder, Wellfleet Clams, Torched Corn*

Miso Soy Salmon **NF**

*Ultra Baby Bok Choy, King Oyster Mushrooms, Ginger Butter*

Line-Caught New England Cod **NF**

*Charred Brussels Sprouts, Parsnip Potato Purée, Red Wine Butter*

## VEGETARIAN — 80

Exotic Mushroom Risotto **GF | NF**

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

Butternut Tortellacci **NF**

*Butternut Ricotta Filling, Brown Butter, Pepita Seeds*

Crispy Aston Mills Polenta Cake **GF | NF**

*San Marzano Tomato Jus, Shaved Zucchini*

Chef Daniels Seasonal Vegetarian

**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 DISPLAY  
STATIONS

### DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

### BEVERAGES

HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

### GENERAL INFORMATION



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# BUFFET LUNCH — 87

Based on 90 Minutes of Service  
Additional \$20 Per Person for Fewer than 20 Guests

## SOUP & SALAD BUFFET

All dishes in this section are Nut-Free (NF)

Selection of One

**Soup of Today**

*Varied Preparations*

**Untraditional Clam Chowder GF**

*Provincetown Clams*

**Organic Carrot Ginger GF | NF | VEG**

*Crème Fraîche, Lemongrass Scented*

**Roasted Tomato & Basil NF | VEG**

*Torched Tomato, Pane Francese*

Selection of Two

**Mozza Tomato & Panzanella Salad NF | VEG**

*Aged Balsamic, Basil*

**Modern Potato Salad GF | NF | VEG**

*Baby Pearl Potatoes, Rice Wine Vinegar, Parsley*

**Baby Kale Salad NF | VEG**

*Un-Caesar Dressing, Smashed Focaccia Croutons*

**Ricotta Tortellini Salad NF | VEG**

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

**Heirloom Tomato Salad GF | NF | VEG**

*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**

**Lemon Layer Cake**

**Freshly Brewed Coffees & Teas**

*Regular & Decaffeinated*

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**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL  
INFORMATION**

Based on 90 Minutes of Service  
Additional \$20 Per Person for Fewer than 20 Guests

**DELI BISTRO — 90**

Selection of One

**Soup of Today**

*Varied Preparations*

**Untraditional Clam Chowder GF | NF**

*Provincetown Clams*

**Organic Carrot Ginger NF**

*Crème Fraîche, Lemongrass Scented*

**Roasted Tomato & Basil NF**

*Torched Tomato, Pane Francese*

Selection of Two

All dishes in this section are Nut-Free (NF)

**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

All dishes in this section are Nut-Free (NF)

**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*

**SEASIDE — 115**

Starters

**Ocean Chowder NF**

*Clams, Mussels, Rock Shrimp*

**Watermelon & Shaved Fennel Salad V**

*Heirloom Radishes, Ipswich Apple Vinaigrette, Arugula*

**Red Beet & Ward Farm Baby Gem Salad NF | VEG**

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

Dessert

**S'Mores Pops**

**Mixed Berry Shortbread**

**Lemon Pound Cakes**

**Freshly Brewed Coffees & Teas**

*Regular & Decaffeinated*

Entrees

All dishes in this section are Nut-Free (NF)

**Mini Lobster Rolls**

*Yuzu Mayo, Chives, Mini Brioche Buns*

**Ritz Cracker Crusted Local Haddock**

*Lemon, Tartar Sauce*

**Barbequed Organic Chicken GF**

*Chipotle Honey Barbeque Sauce*

**Grilled Summer Street Corn GF | VEG**

*Grated Romano, Parsley, Lime, Toasted Garlic Butter*

**Mini Local Steamed Potatoes GF | VEG**

*Shallot Parsley Butter*

**New England Baked Beans GF | VEG**

**Brown Bread VEG**

Dessert

**Chocolate Chunk Cookies NF**

**Brown Butter Blondies NF**

**Vanilla Bean Budino with Berries NF | GF**

**Freshly Brewed Coffees & Teas**

*Regular & Decaffeinated*



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## NEW ENGLAND — 95

Clam Chowder **NF**

Parker House Rolls **NF**

*Vermont Butter Presentation*

Boston Bibb Salad **NF**

*Shaved Vegetables, Western MA Blue Cheese, Cider Vinaigrette*

Equinox Farms Greens **NF**

*Salted & Sugared Pecans, Fried Shallots, Dijon Vinaigrette*

Grilled Flank Steak **NF**

*Crunchy Butter, Bordelaise Brushed*

Un Parm Chicken **NF**

*Chicken Cutlet, Lemon, Pecorino*

Baked Georges Bank Cod **NF**

*Poached Garlic, Broccoli Rabe*

Seasonal Greens **NF**

Roasted Maine Potatoes **NF**

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 **NF**

*Garlic Crostini*

Minestrone Soup **NF**

*White Beans, Zucchini, Vine Ripe Tomatoes*

Baby Kale Caesar Salad

*Garlic Croutons, Anchovies, Lemon, Aged Pecorino*

Red Beet Salad **GF**

*Toasted Pecans, Vermont Chevre, Arugula*

Little Gem Salad **GF | NF**

*Heirloom Radishes, Torch'd Feta, Lemon Vinaigrette*

Selection of Three

Mini Chicken Parm **NF**

*Mozzarella, San Marzano Tomato Sauce, Parmesan*

Halibut Oreganata **NF**

*Oregano Breadcrumbs, Garlic, Artichoke Salad*

Mini Pizzettas **NF**

*Mozzarella, Pepperoni, Vegetable*

Chicken Piccata **NF**

*Lemon Caper Sauce, Charred Broccolini*

Ricotta Tortellacci **NF**

*Caper Tomato Sauce*

Grilled Flank Steak Diavolo **GF | NF**

*Red Fresnos, Fire Roasted Yellow Tomato, Basil*

Rigatoni Bolognese **NF**

Chicken & Polenta Meatballs **NF**

*Sauce Genevese*

Charred Broccolini **NF**

Mozzarella Riso Pilaf **NF**

Garlic Knots **NF**

Dessert

Cannolis

*Pistachio & Orange*

Tiramisu Pops

Rum Baba

Freshly Brewed Coffees & Teas

*Regular & Decaffeinated*

## ASIAN — 100

Selection of One

Lemongrass Wonton Soup **NF**

Miso & Tofu Soup **GF | NF**

*Served with Bok Choy*

Miso Mushroom Soup **GF | NF**

*Exotic Mushrooms*

Selection of Two

Cabbage Salad

*Mirin Ginger Dressing, Peppers, Water Chestnuts, Cashews*

Mixed Greens **GF**

*Champagne Sake Dressing, Pine Nuts, Shaved Carrots*

Watercress & Red Cabbage

*Carrot Honey Vinaigrette, Almonds*

Selection of Three

Chicken or Vegetable Potstickers **NF**

*Aged Shoyu*

Vegetable Fried Rice **NF**

*Crispy Shallots, Mushrooms, & Fried Garlic*

Ginger Scallion Lo Mein **NF**

*Sesame, Composed Scallions*

Hoisin Roasted Flank Steak **NF**

*Grilled Yu Choy*

Sesame Chicken **NF**

*Caramelized Baby Carrots, Ginger Garlic Flavors*

Dessert

Fortune Cookies

Matcha Panna Cotta

Candied Ginger Chouquette

Freshly Brewed Coffees & Teas

*Regular & Decaffeinated*

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**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL  
INFORMATION**



**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL  
INFORMATION**

## LUNCH — 75 ON THE GO

### DELI SANDWICHES Selection of Three

**Roasted Turkey NF**

*Spicy Mayo, Avocado, Bacon, French White Bread*

**Italian NF**

*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 NF**

*Aged Cheddar Cheese, Arugula, Smoky Tomato Jam, Baguette*

**Veggie Grinder NF**

*Mozzarella Cheese, Basil, Tomato, Oregano Dressing, Focaccia*

**Portobello & Boursin NF**

*Garlic Mayo, Tomato, Arugula, Braided Roll*

**Something Natural NF**

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

**Traditional Lobster Roll NF**

*Additional \$10 Per Person*

### ALL LUNCHES INCLUDE

Cape Cod Chips

Seasonal Fresh Fruit Cup

Chocolate Chunk Cookie

Bottled Water



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**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL  
INFORMATION**



# Reception

*an affair to remember*

## PASSED

All hors d'oeuvres are priced per piece.

## HOT

All dishes in this section are Nut-Free (NF)

**Mac & Cheese Bites | 8**

*Served with Buffalo Mayo*

**Exotic Mushroom Arancini | 8**

*Served with Truffle Mayo*

**Comté Cheese Puff | 8 GF**

*Three Year Comté*

**Vegetable Potstickers | 8**

*Ten Year Ponzu*

**Vegetable Spring Roll | 8**

*Charred Lime Chili Sauce*

**Truffle Panna Cotta | 8 GF**

*Eggshell Presentation*

**Scallion Flatbread | 11**

*Ahi Tuna, Spicy Mayo*

**Za'atar Crunch Lamb Chops | 11 GF**

*Quince*

**Pastrami Spring Rolls | 9**

**Short Rib Crêpe | 10**

*Bordelaise Jus*

**Wagyu Dogs En Croute | 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 Latte, 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 GF**

**Jonah Crab Cake | 11**

*Served with Spicy Mayo*

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# PASSED

All Hors d'oeuvres priced per piece

## COLD

All dishes in this section are Nut-Free (NF)

### 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

*Smoky 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 V

*Persian Cucumbers, Black Garlic*

### Truffle Potato Crisps | 8 V

*Harissa Salt*

**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL  
INFORMATION**

# 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, Sporesatta, Prosciutto, Air Dried Salumi. Selection of Terrine: 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'tar Baked Pita, Olive Oil Flatbread, Naan Presentation*

## Farmer's Market | 24

*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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**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL  
INFORMATION**



# RECEPTION STATIONS

Priced per person based on 90 minutes of service.

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

## 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 GF
- Spicy Tuna GF
- Salmon Maki GF
- Shrimp Tempura GF
- Cucumber Avocado GF
- Yellow Tail Cucumber GF

*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

*Keopie, 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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# RECEPTION STATIONS

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

## GOURMET FLATBREADS\* — 38

Selection of Three

All dishes in this section are Nut-Free (NF)

### Margarita

*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

All dishes in this section are Nut-Free (NF)

### 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\* — 40

Selection of Four

All dishes in this section are Nut-Free (NF)

### 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 GF | NF

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

*Roasted Tomato*

45 Serving Minimum

## CAVIAR\*

### Osetra or America

*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 — 38

Selection of Four

All dishes in this section are Nut-Free (NF)

### Shrimp Potstickers

### Pork Dumplings

### Ginger Scallion Lo Mein

*Peapod Stems & Garlic*

### Furikake Vegetable Fried Rice

### Barbeque Spare Ribs

### Lemon Chicken

## STREET TACOS\* — 65

Inclusions

### Street Tacos NF

*Lobster, Charred Salsa, Avocado*

*Pork Carnitas, Torched Pineapple*

*Grilled Mahi, Cabbage Slaw, Lime Mayo*

### Salsa Bar

*Warm Corn Tortillas, Pico de Gallo, Guacamole, Pickled Chiles,*

*Mexican Street Corn, Cojita Cheese, Scallions, Lime Crema, Spanish Rice,*

*Cilantro, Adobo, Mild Chili*

### Mexican Street Corn

*Cojita Cheese, Scallions, Lime Crema*

### Spanish Rice

*Cilantro, Adobo, Mild Chili*

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**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 DISPLAY  
STATIONS

## DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

## BEVERAGES

HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

## GENERAL INFORMATION



# 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

All dishes in this section are Nut-Free (NF)

Comté Potato Gratin GF

Roasted Maine Marble Potatoes GF

Buttermilk Mashed Potato GF

Shrimp Fried Rice

Lemongrass Infused Bamboo Rice

Wild Mushroom & Parmesan Risotto

Brussels Two Ways GF

Salt Roasted Organic Tri-Color Carrots GF

Broccoli Rabe and Fried Garlic

Seasonal Root Vegetables GF

*Fried Exotic Mushrooms, Parmesan Truffle Powder*

## 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, Cookies and Cream*

*Sorbet (Choose One): Lemon, Raspberry, Passionfruit*

*Toppings: Hot Fudge, Caramel, Whipped Cream, Sprinkles,*

*M&M's, Crispy Pearls, Freeze Dried 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 Toppings, Rum Baba, Nutella Bombolini*

Paris Meets Boston | 34

*Boston Cream Pie Profiterole, Raspberry Lime Ricky Macarons,*

*Toll House Sablé Breton, Earl Grey Financier, Molasses Madeleine*

Death by Chocolate | 37

*Chocolate Ganache Crunch Cake:*

*Chocolate Sour Cream Cake, Ganache, Crunchy Pearls*

*Triple Chocolate Chip Cookies:*

*Traditional Chocolate Chip Cookie, Dark Blonde & Passion Fruit*

*Chocolate Chips*

*Milk Chocolate Budino:*

*Whipped Cream, Fresh Berries*

*Salted Tahini Brownie:*

*Black Cocoa Brownie, Salted Sesame Paste*

*White Chocolate Dulce de Leche Tart:*

*House Made Dulce de Leche, Whipped White Chocolate Ganache*

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*

**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 DISPLAY  
STATIONS

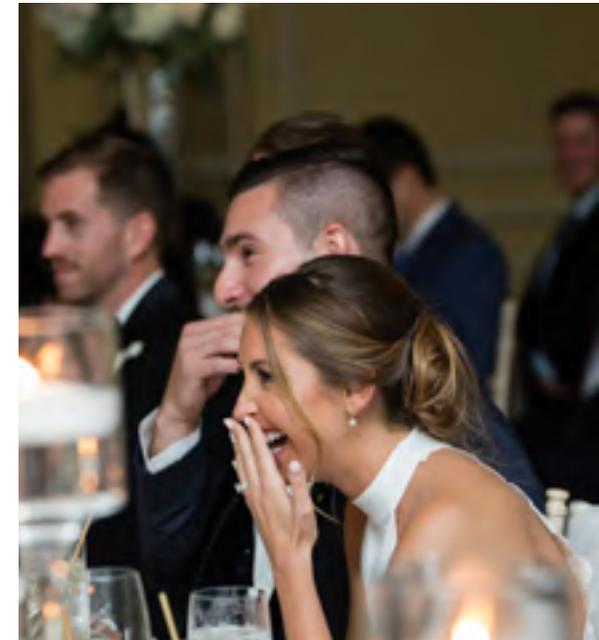
### DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

### BEVERAGES

HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

### GENERAL INFORMATION



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# *Dinner*

*evening elegance awaits*



# 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.

## PRICING

- Three Course Chicken | 135
- Three Course Duck | 140
- Three Course Fish | 145
- Three Course Beef | 150
- Three Course Vegetarian | 130

**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 DISPLAY  
 STATIONS

### DINNER

PLATED DINNER  
 PLATED DINNER DUETS  
 DINNER BUFFETS

### BEVERAGES

HOSTED BARS  
 BAR PACKAGES  
 BAR ENHANCEMENTS  
 WINE ENHANCEMENTS

### GENERAL INFORMATION

## STARTERS Selection of One

New England Clam Chowder NF

*Ordinary Crackers, Maine Potato*

Eight Hour Lobster Bisque NF

*Lobster Salad, Profiteroles*

Exotic Mushroom Soup NF

*Maine Brewer Stout, Fried Maitake*

Baby Gem Lettuce NF

*Torched Spanish Feta, Lemon Nasturtium*

Summer Heirloom Tomato Salad NF

*Vermont Burrata, Aged Sherry, Thai Basil*

Winter Mixed Heirloom Chicory

*Spicy Walnuts, Berkshire Blue Cheese, Butternut Crunch*

Baby Wedge Salad NF

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

Caprese Salad NF

*Vine Ripe Tomato, Vermont Mozzarella, Aged Balsamic*

Ahi Tuna Crudo NF

*Ponzu Flavors, Cucumbers, Fried Rice, Avocado*

Jonah Crab Cake NF

*Old Bay Mayo, Apple, Fennel Slaw*

Handmade Ricotta Dumpling NF

*Fried Spinach Le Creuset, Black Truffle*

Magical Mushroom NF

*Truffle Parmesan, Air-Fried Lemon Juice*

Seared Maine Scallops NF

*Yukon Potato Foam, King Oysters, Sancerre Butter*

Maine Crab Bao NF

*Dressed Spicy Crab, Steamed Bao Bun, Tobiko*

Japanese Wagyu Fried Rice NF

*Wagyu Skirt Steak, Fried Mushroom, Dashi Hollandaise*

Jonah Crab Fried Rice NF

*Jonah Crab, Fried Mushroom, Dashi Hollandaise*

## BREAD & BUTTER

### Bread

*Hi Rise Bread Co. Bread Collection*

*New England Brown Bread*

*Ciabatta Semolina 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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**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL INFORMATION**



**PLATED DINNER**

All dishes in this section are Nut-Free (NF)

**BEEF** Selection of One

**Roasted Pineland Farms Beef GF**

*Yukon Potato Purée, Varied Carrots, Five Day Bordelaise*

**Twelve-Hour Short Rib GF**

*Cauliflower Truffle, Dim Sum of Metate*

**Grilled Filet of Beef GF**

*Miso Carrot Purée, Torch'd 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 GF**

*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 V**

*Toasted Organic Quinoa, Black Beans, Pea Tendril*

**Morocco Cauliflower Steak GF | V**

*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

**Cafe Borgia Tiramisu NF**

*Mascarpone, Coffee, Orange*

**Flan NF**

*Churro Crisp, Berries*

**Dark Chocolate Basque Cheesecake GF | NF**

*Salted Caramel, Cherry Sorbet*

**Toasted Walnut Tart**

*Tahitian Vanilla Ice Cream, Salted Caramel*

**FISH** Selection of One

**Miso Glazed Chilean Sea Bass**

*Japanese Sweet Potato Cake, Carrot Two Ways*

**Roasted Atlantic Halibut GF**

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

**Seared Scottish Salmon**

*Greek Yogurt Gnocchi, Caramelized Sunchokes, Broken Herb Butter*

**Cedar Planked Salmon GF**

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

**Seared Rhode Island Swordfish**

*Crab Fried Rice, Yu Choy, Spicy Lobster Butter*

**INTERMEZZO — 8**

**Champagne Sorbet**

**Lemon Sorbet**

**Raspberry Sorbet**

**Seasonal Sorbet**

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**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 DISPLAY  
 STATIONS

**DINNER**  
 PLATED DINNER  
 PLATED DINNER DUETS  
 DINNER BUFFETS

**BEVERAGES**  
 HOSTED BARS  
 BAR PACKAGES  
 BAR ENHANCEMENTS  
 WINE ENHANCEMENTS

**GENERAL INFORMATION**

# PLATED DINNER DUETS — 165

All dishes in this section are Nut-Free (NF)

**SEAFOOD**

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

**MEAT**

Center Cut Filet GF  
 Dried-Aged Sirloin GF  
 Ballantine of Chicken GF

**SIDES** Selection of One

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

**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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**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 DISPLAY  
 STATIONS

**DINNER**  
 PLATED DINNER  
 PLATED DINNER DUETS  
 DINNER BUFFETS

**BEVERAGES**  
 HOSTED BARS  
 BAR PACKAGES  
 BAR ENHANCEMENTS  
 WINE ENHANCEMENTS

**GENERAL  
 INFORMATION**



# 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\* — 175

### 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\* — 180

All dishes in this section are Nut-Free (NF)

### 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

### Fig & Hazelnut Torta

### Limoncello Panna Cotta with Pistachio

### Ricotta Cheesecake with Berries

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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.

### NEW ENGLAND\* — 190

Maine Corn & Lobster Bisque

*Rhode Island Crackers, Charred Corn*

Romaine Leaves Salad

*Garlic Croutons, Sweet Tomatoes, Crispy Sunchoke*

Red & Green Baby Gem Salad

*Buttermilk Ranch Dressing, Smoked Almonds*

Petite Sirloin Au Poivre GF

*Cognac Bordelaise, Roasted Cultivated Mushrooms*

Roasted Atlantic Halibut

*Brown Butter Lemon Sauce, Fregola Couscous*

Roasted Garlic Shrimp GF

*Sicilian Tomatoes, Capers, Basil, Butter Sauce*

Black Truffle Fingerling Potatoes GF

*Seasonal Vegetable Assembly, Chef's Prepared Variety*

Dessert

Boston Creme Puff

Apple Crumb Cakes

Molasses Crème Brûlée

Sweet Corn Pudding

### 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 GF

*Champagne Vinaigrette, Shaved Vegetables*

Steamed 1 1/2 lb. Local Lobster GF

Salt Roasted Maine Pearl Potatoes GF

Ipswich Steamed Soft Shell Clams GF

Grilled Corn on the Cobb GF

*Hot Butter, Pool Room Slaw*

Southern Barbecue Chicken “Boneless” GF

Fried Maine Scallops

*Unusual Tartar Sauce*

Carved Roasted Sirloin GF

Comté Blend Mac n Cheese

Dessert

Summer Strawberry Shortcake

*Buttermilk Biscuit, Vanilla Bean Chantilly*

S'more Pot de Crème

*Dark Chocolate Custard, Toasted Marshmallows, Graham Cracker Crumble*

Citrus Meringue Pie

*Tart Citrus Custard, Italian Meringue, Berries*

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## LATE NIGHT SNACKS

Priced per piece

All dishes in this section are Nut-Free (NF)

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



**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 DISPLAY  
STATIONS

**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

**BEVERAGES**  
HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

**GENERAL INFORMATION**



# *Beverages*

*sunset sips by the harbor*



# HOSTED BARS

## PREMIUM — 17

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

## DELUXE — 19

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

## 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

- Schramsberg *Mirabelle Traditional Brut - Northern 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 | 10
- Imported Beer – Corona, Stella Artois | 10
- Domestic Beer – Budweiser, Bud Light, Blue Moon, Sam Seasonal, Harpoon | 9
- Soft Drinks | 8
- Mineral Water | 8



**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 DISPLAY  
STATIONS

### DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

### BEVERAGES

HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

### GENERAL INFORMATION

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# BAR PACKAGES

## PREMIUM

*First Hour | 34, Each Additional Hour | 17*

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

## DELUXE

*First Hour | 38, Each Additional Hour | 19*

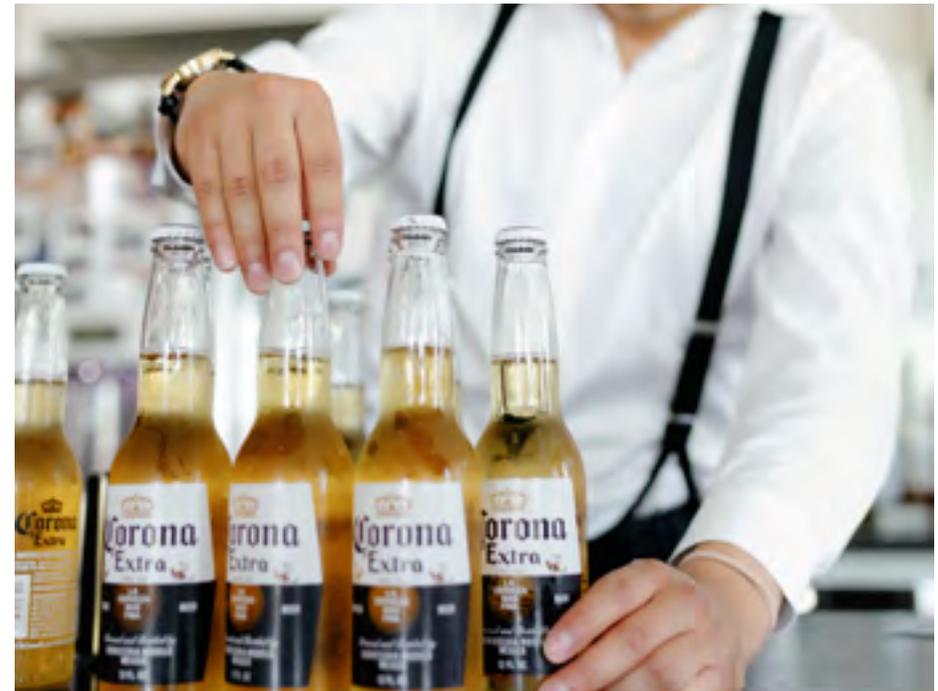
- Belvedere Organic Vodka
- Grey Goose Vodka
- Hendrick's Gin
- Bacardi 8-Year-Old Aged Rum
- Patron Silver
- Knob Creek Rye Whiskey
- Johnnie Walker Black Blended Scotch
- Bowmore Single Malt Islay Scotch
- Kahlúa
- Cointreau
- Aperol
- Campari
- Bailey's Irish Cream
- Deluxe Martini

## ROWES WINE BAR

- François Montand *Blanc de Blancs Brut - France*
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**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 DISPLAY  
STATIONS

### DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

### BEVERAGES

HOSTED BARS  
BAR PACKAGES  
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WINE ENHANCEMENTS

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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, Fruit, Lime Wheels, 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
- Bisol *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
- Bailey’s Irish Cream
- Sambuca
- Courvoisier
- Grand Marnier
- Drambuie
- Amaretto
- Frangelico
- Jameson

## ROWES WINE BAR

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**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 DISPLAY  
STATIONS

**DINNER**  
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PLATED DINNER DUETS  
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**BEVERAGES**  
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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  
Fleur de Pedesclaux *2nd of 5ème Pauillac* – Bordeaux | 95  
Dame de Gaffelière *Grand Cru Saint-Émilion* – Bordeaux | 135  
Château Pedesclaux *5ème Cru Pauillac* – Bordeaux | 195  
Domaine Beaurenard *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 Beaurenard *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 DISPLAY  
STATIONS

#### DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

#### BEVERAGES

HOSTED BARS  
BAR PACKAGES  
BAR ENHANCEMENTS  
WINE ENHANCEMENTS

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# 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 whom 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.

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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 DISPLAY  
STATIONS

### DINNER

PLATED DINNER  
PLATED DINNER DUETS  
DINNER BUFFETS

### BEVERAGES

HOSTED BARS  
BAR PACKAGES  
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WINE ENHANCEMENTS

### GENERAL INFORMATION