

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*







**BREAKFAST**  
PLATED BREAKFAST  
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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



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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, Kipperd 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

### Orange-Pistachio Bostock | 12

*Thick Cut Brioche, Vanilla Bean Simple Syrup, Almond Frangipane, Sliced Almonds*

### Brioche Morning Bun | 10

*Brioche Bun, Cinnamon Sugar*

### 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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BREAKFAST  
PLATED BREAKFAST  
TRADITIONAL BUFFETS

## BRUNCH

BREAKS  
MORNING BREAKS  
AFTERNOON BREAKS  
A LA CARTE BREAKS

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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*



**BREAKFAST**  
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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 Banana Croissant Pudding  
*Roasted Bananas, 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 Gelée, Champs Foam, 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 Crudit *

*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 Pastries | 15  
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 Marcona Almonds | 12  
Potato Chips, Pretzels, or Popcorn | 7  
*Individual Bags*  
Individual Crudit  | 10  
Full-Size Candy Bars | 7

## 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*



**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**

## 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

**Sablé Breton aux Fruit**

*Soft Biscuit, Berry Jam, Seasonal Fruit*

**Tahitian Vanilla Bean Crème Brûlée**

*Shortbread Cookies, Seasonal Sorbet*

*Gluten Free if Cookies Omitted*

**Blackout Cake**

*Salted Caramel, Coffee Ice Cream, Fresh Berries*

**Overnight Oat Cake**

*Berry Consommé, Crispy Oat Wafer*

### 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*

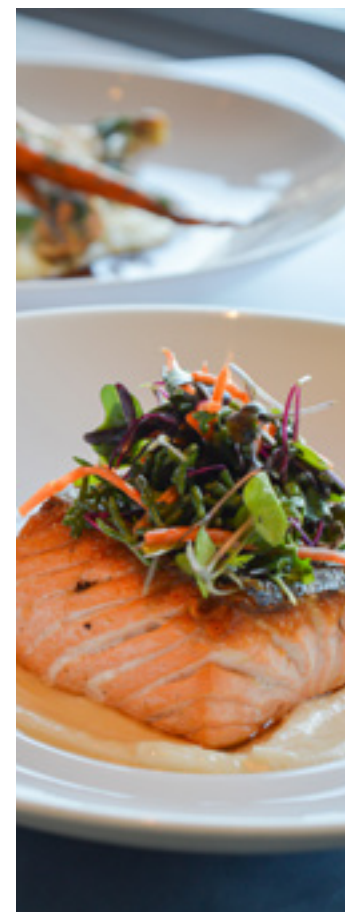
**Butternut Tortellacci**

*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 Two

*Garlic Grilled Chicken, Lemongrass Chicken, Citrus  
Shrimp, Grilled Firm Tofu, Black Garlic Grilled Flank Steak*

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

*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 DISPLAYS  
STATIONS

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

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

**GENERAL  
INFORMATION**

**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

**Chocolate Chunk Cookies**

**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 Pops**

**Mixed Berry Shortbread**

**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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**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**

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

*Pistachio & Orange*

Tiramisu Pops

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

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 DISPLAYS  
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

*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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**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

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**GENERAL  
INFORMATION**



## 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 Crouste | 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*

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  
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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, 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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**BREAKFAST**  
PLATED BREAKFAST  
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MORNING BREAKS  
AFTERNOON BREAKS  
A LA CARTE BREAKS

**LUNCH**  
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STATIONS

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

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



## 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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# 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

## 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

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*\*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, 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*

*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:*

*Double 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:*

*White Chocolate Crispy Pearls, White Chocolate Ganache*

**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  
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# Dinner

*evening elegance awaits*



## 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  
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### GENERAL INFORMATION

# 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 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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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

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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

**Cafe Borgia Tiramisu**

*Mascarpone, Coffee, Orange*

**Flan**

*Churro Crisp, Berries*

**Dark Chocolate Basque Cheesecake**

*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**

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

**Seared Scottish Salmon**

*Greek Yogurt Gnocchi, Caramelized Sunchoke, 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**

**Champagne Sorbet**

**Lemon Sorbet**

**Raspberry Sorbet**

**Seasonal Sorbet**

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PLATED BREAKFAST  
TRADITIONAL BUFFETS

**BRUNCH**

**BREAKS**  
MORNING BREAKS  
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A LA CARTE BREAKS

**LUNCH**  
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PASSED HOT  
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**DINNER**  
PLATED DINNER  
PLATED DINNER DUETS  
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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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PLATED BREAKFAST  
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**BRUNCH**

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A LA CARTE BREAKS

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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 w/ 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.*

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### 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 Crumb Cakes

Molasses Crème Brûlée

Sweet Corn Pudding

## 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

BREAKFAST  
PLATED BREAKFAST  
TRADITIONAL BUFFETS

### BRUNCH

BREAKS  
MORNING BREAKS  
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A LA CARTE BREAKS

LUNCH  
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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

**BREAKFAST**  
PLATED BREAKFAST  
TRADITIONAL BUFFETS

#### BRUNCH

**BREAKS**  
MORNING BREAKS  
AFTERNOON BREAKS  
A LA CARTE BREAKS

#### LUNCH

PLATED LUNCH  
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#### RECEPTION

PASSED HOT  
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#### DINNER

PLATED DINNER  
PLATED DINNER DUETS  
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#### GENERAL INFORMATION



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## Bar Packages

### PREMIUM

*First Hour | 34, Each Additional Hour | 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
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	

### ROWES WINE BAR

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

### BEER & NON ALCOHOLIC

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



**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  
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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, 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

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

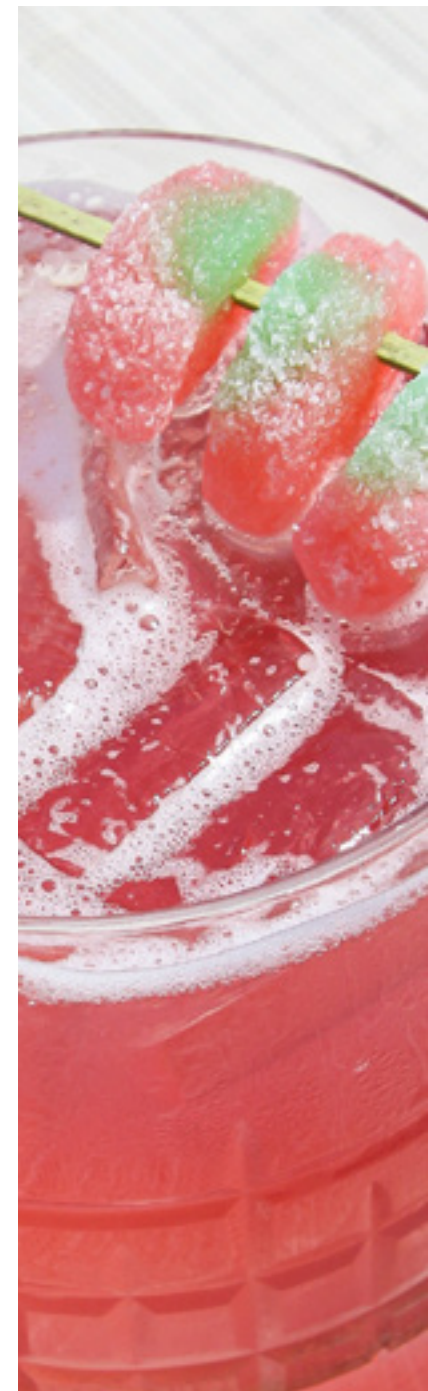
Alpha Omega Two Squared Monterey Chardonnay - California | 80

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



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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 Beurenard *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 Beurenard *Châteauneuf-du-Pape Blanc* – France | 195  
Domaine Billaud-Simon *Chablis, Burgundy* – France | 125  
Domaine Girardin *Meursault, Burgundy* – France | 235

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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 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.