



The ROYAL SONESTA

THE ROYAL SONESTA BOSTON

BANQUET MENU

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INFORMATION



BREAKFAST

BREAKFAST BUFFETS

Ten guests minimum. Hot breakfast buffets of 10 to 19 guests will incur a \$11++ per person supplement. All served with freshly brewed Starbucks Pike Place regular & decaffeinated coffee, selection of teas.

THE CLASSIC AMERICAN

48 per person

Chilled cranberry, grapefruit & orange juices

Seasonal fruit salad (VG) (GF) (DF)

Chilled individual fruit yogurts

Assorted bagels, low-fat & chive cream cheeses

Assortment of freshly baked pastries, marmalades, preserves, butter

Scrambled farm-fresh eggs, fresh cut chives (GF) (DF)

Applewood smoked bacon (GF) (DF)

Maple breakfast sausage (GF) (DF)

Breakfast potatoes (VG) (GF) (DF)

THE CONTINENTAL

39 per person

Chilled cranberry, grapefruit & orange juices

Seasonal fruit salad (VG) (GF) (DF)

House-made granola (GF)

Chilled individual fruit yogurts

Assorted bagels, low-fat & chive cream cheeses

Assortment of freshly baked pastries, marmalades, preserves, butter

THE ROYAL CONTINENTAL

44 per person

Chilled cranberry, grapefruit & orange juices

Seasonal fruit salad (VG) (GF) (DF)

Chilled individual fruit yogurts

Greek yogurt (GF)

House-made granola (GF)

Assorted bagels, low-fat & chive cream cheeses

Assortment of freshly baked pastries, marmalades, preserves, butter

Assortment of cold cereals

Whole milk, skim milk, soy milk

Warm bistro croissant with egg

THE RIVERFRONT BREAKFAST

56 per person

Chilled cranberry, grapefruit & orange juices

Seasonal fruit salad (VG) (GF) (DF)

Chilled individual fruit yogurts

Assorted bagels, low-fat & chive cream cheese

Assortment of freshly baked pastries, marmalades, preserves, butter

Brioche french toast

Warm maple syrup

Eggs benedict florentine, english muffin, spinach, tomato, hollandaise sauce

Applewood smoked bacon (GF) (DF)

Maple breakfast sausage (GF) (DF)

Breakfast potatoes (VG) (GF) (DF)

A HEALTHY START

42 per person

Chilled cranberry, grapefruit & orange juices

Seasonal fruit salad (VG) (GF) (DF)

Low-fat greek yogurt (GF)

House-made granola (DF)

Assorted baked bagels, low-fat & chive cream cheeses

Assortment of freshly baked pastries, marmalades, preserves, butter

Roasted tomato, egg and kale cup (GF) (DF)

Steel-cut oatmeal, brown sugar, raisins (VG) (GF) (DF)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 17% service charge, 10% taxable administrative fee, and 7% sales tax. The service charge compensates hourly wait staff and service employees, while the administrative fee is not a tip, gratuity, or service charge and is not distributed to employees.



BUFFET ENHANCEMENTS

Chefs and culinary attendants are required for some menu items and are charged at \$175 each for up to two hours. One attendant per 50 guests required.

OMELET STATION

21 per person | 20 guest minimum, attendant required

Prepared to order with farm-fresh eggs, egg beaters, egg whites

Tomatoes, scallions, mushrooms, peppers, onions, spinach

Smoked ham, cheddar & swiss cheese

Chilled Individual Stonyfield Fruit Yogurts

6 each

Mixed Berry Yogurt Parfaits

Honey and granola

12 each

Steel-Cut Oatmeal ^{GF} ^{DF}

Brown sugar, raisins

8 per person

Assortment of Cold Cereals

Whole milk, skim milk, soy milk

6 per person

Assorted Bagels

Low-fat & chive cream cheese

62 per dozen

Chocolate Pecan Buns

62 per dozen

Cinnamon Buns

62 per dozen

Warm Hard-Boiled Eggs ^{GF} ^{DF}

30 per dozen

Scrambled Farm Fresh Eggs ^{GF} ^{DF}

Fresh cut chives

9 per person

Applewood Smoked Bacon ^{GF} ^{DF}

8 per person

Maple Breakfast Sausage ^{GF} ^{DF}

8 per person

Chicken Apple Sausage ^{GF} ^{DF}

9 per person

Buttermilk Pancakes

Fresh blueberries, warm maple syrup

10 per person

Brioche French Toast

Warm maple syrup

10 per person

Eggs Benedict

Canadian bacon, english muffin, hollandaise sauce

12 per person

Egg & Cheese Croissant

144 per dozen

Breakfast Burrito

Eggs, peppers, onions, jack cheese, served with salsa

144 per dozen

Egg, Bacon & Cheddar Cheese Sandwich

Ciabatta

144 per dozen

Smoothies ^{GF}

Strawberry-banana & pomegranate-blueberry

10 each (minimum order of 10)

Sliced seasonal fruit

12 per person

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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PLATED BREAKFAST

All plated breakfasts are served with an assortment of freshly baked pastries, marmalades, preserves, butter, freshly brewed Starbucks Pike Place regular & decaffeinated coffee, selection of teas and select two - chilled cranberry, grapefruit, tomato or freshly squeezed orange juice. Ten guests minimum.

SCRAMBLED EGGS

44 per person

Scrambled Eggs (GF) (DF)

Applewood smoked bacon or maple sausage (GF) (DF)

Breakfast potatoes (VG) (GF) (DF)

EGGS BENEDICT

48 per person

English muffin, canadian bacon, hollandaise sauce

Breakfast potatoes (VG) (GF) (DF)

BRIOCHE FRENCH TOAST

44 per person

Applewood smoked bacon, maple syrup (GF) (DF)

ENHANCEMENTS

Smoothies (GF)

Strawberry-banana & pomegranate-blueberry
10 per person | (minimum order of 10)

Bellini

14 per drink

Mimosa

14 per drink

Strawberry Mimosa

14 per drink

Bloody Mary

14 per drink

Sweet & Savory Scones

Preserves & butter

60 per dozen

Mixed Berry Yogurt Parfaits

Honey & granola

12 per person

Individual Fruit Salad (VG) (GF) (DF)

12 per person

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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BRUNCH

Twenty-five guest minimum. All brunches are served with freshly baked pastries, marmalades, preserves & butter, seasonal fruit salad, assorted bagels, low-fat & chive cream cheese, chilled cranberry, grapefruit & freshly squeezed orange juices, freshly brewed Starbucks Pike Place regular & decaffeinated coffee and selection of teas.

THE CAMBRIDGE BRUNCH

70 per person | chef required

Eggs benedict | english muffin, canadian bacon, hollandaise sauce

Brioche french toast, caramelized banana compote, warm maple syrup

Greek yogurt, house-made granola

Applewood smoked bacon (GF) (DF)

Maple breakfast sausage (GF) (DF)

Breakfast potatoes (VG) (GF) (DF)

Omelet station | prepared-to-order farm-fresh eggs, egg beaters, egg whites, tomatoes, scallions, mushrooms, peppers, onions, spinach, smoked ham, cheddar & swiss cheeses

THE CHARLES RIVER BRUNCH

85 per person

Eggs benedict | english muffin, canadian bacon, hollandaise sauce

Pancakes, blueberries, chocolate chips, whipped cream, warm maple syrup

Applewood smoked bacon (GF) (DF)

Maple breakfast sausage (GF) (DF)

Breakfast potatoes (VG) (GF) (DF)

Omelet station | prepared-to-order farm-fresh eggs, egg beaters, egg whites, tomatoes, scallions, mushrooms, peppers, onions, spinach, smoked ham, cheddar & swiss cheeses

Mixed greens, cucumber, baby tomato, balsamic and ranch dressings (GF)

Herb-crusted statler chicken breast, artichokes, roasted tomatoes (GF) (DF)

Penne pasta, seasonal vegetables, pesto cream sauce or marinara sauce (Gluten-Free Available Upon Request) (V)

Assorted mini cupcakes & pastries

THE SONESTA BRUNCH

99 per person

Eggs benedict | english muffin, canadian bacon, hollandaise sauce

Brioche french toast, caramelized banana compote, warm maple syrup

Smoked salmon display, sliced tomatoes, red onion, capers, sprouts (GF) (DF)

Mixed berry yogurt parfaits, honey & granola (V)

Applewood smoked bacon (GF) (DF)

Maple breakfast sausage (GF) (DF)

Breakfast potatoes (VG) (GF) (DF)

Omelet station | prepared-to-order farm-fresh eggs, egg beaters, egg whites, tomatoes, scallions, mushrooms, peppers, onions, spinach, smoked ham, cheddar & swiss cheeses

Baby kale salad, seasonal fruit, sugared pecans, goat cheese, maple-chive vinaigrette (GF)

Rolls & butter

Atlantic salmon, tomato & chive butter sauce (GF)

Pan-seared chicken, artichokes, roasted tomatoes, olives, basil (GF) (DF)

Roasted sirloin, peppercorn demi-glace, grain mustard (GF) (DF)

Assorted mini pastries



BRUNCH STATIONS & ENHANCEMENTS

Twenty-five guest minimum for brunch buffets. All brunches are served with freshly baked pastries, marmalades, preserves & butter, seasonal fruit salad, assorted bagels, low-fat & chive cream cheeses, chilled cranberry, grapefruit & orange juices, freshly brewed Starbucks Pike Place regular & decaffeinated coffee and selection of teas. All chef attended station come with a \$175 fee per chef. One chef per 75 people is required.

STATIONS

Pancake Station

Buttermilk & buckwheat pancakes, fresh blueberries, chocolate chips, sliced banana, crumbled bacon, almonds, maple sausage, whipped butter, warm maple syrup

17 per person

Assorted French Toast Station

Brioche, croissants, banana walnut bread, whipped honey butter, maple syrup, crème fraîche, sugared pecans, fresh berries

17 per person

Tenderloin of Beef

Pinot noir demi-glace, horseradish cream, dinner rolls

32 per person | minimum 100 guests

Crab Cakes

Maryland-style, grain mustard sauce, lemon aioli, spicy remoulade, baby greens, napa slaw (Gluten-Free Crab Cakes Available Upon Request)

29 per person

ENHANCEMENTS

Raw Bar Display

Local oysters, countneck clams, grilled jumbo shrimp, citrus cocktail sauce, champagne mignonette, horseradish, tabasco, lemon wedges market price | four pieces per person

Smoked Salmon Display

Sliced tomatoes, red onion, capers, sprouts

18 per person

New England Clam Chowder

Smoked bacon

8 per person

Grilled Shrimp Cocktail

Bloody mary shooter

6 per person

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

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BREAKS



MORNING BREAKS

Ten guest minimum. Priced for 60-minutes service. All served with freshly brewed Starbucks Pike Place regular & decaffeinated coffee, selection of teas. Enhance any break to include sodas & bottled waters for \$5 per person.

RISE AND SHINE

25 per person

Mason jar of fresh berries with chantilly cream [Ⓥ]
[Ⓤ]

House-made granola bars

Blueberry-pomegranate & strawberry-banana smoothies [Ⓥ] [Ⓤ]

REFRESHER

25 per person

Fresh fruit salad [Ⓥ] [Ⓤ] [Ⓤ]

Dried fruit to include a variety of apricot, pear, kiwi, cranberries, banana chips, yogurt-covered raisins and pretzels

Dry-roasted almonds [Ⓥ] [Ⓤ] [Ⓤ]

Cucumber-mint & strawberry-lemon water [Ⓥ] [Ⓤ] [Ⓤ]

STRAWBERRY FIELDS

25 per person

Strawberry lemon coffee cakes

Fresh strawberries, crème fraiche & brown sugar [Ⓥ] [Ⓤ]

Strawberry mule mocktail, fresh mint [Ⓥ] [Ⓤ] [Ⓤ]

VITAMIN C

25 per person

Orange blossom muffins

Chocolate zucchini bread

Key lime mini tartlet

Cranberry orange shortbread cookies

Vitamin Waters

CHOCOLATE

25 per person

Chocolate hazelnut biscotti

Chocolate babka

Brownie pops

Mocha frappuccino

AFTERNOON BREAKS

Ten guests minimum. Priced for 60 minutes of service. All served with freshly brewed Starbucks Pike Place regular & decaffeinated coffee, selection of teas. Enhance any break to include sodas & bottled waters for \$5 per person.

DIY BRUSCHETTA

32 per person

Focaccia and crostini, roasted red pepper and olive tapenade, chopped artichokes in herb oil, marinated red and yellow tomatoes, asiago and mozzarella cheeses, edamame pesto, balsamic mushrooms, sliced salami, flavored oils, amaretto honey, balsamic glaze

Sanpellegrino Italian soft drinks

PICNIC BASKET

25 per person

Assorted fresh vegetables, garlic & herb dip (V) (GF)

Hummus, pita crisps (VG) (GF)

Cabot cheddar cheese, seedless red grapes (V) (GF)

Mini chocolate chip cookies & fudge brownie bites

Pitchers of lemonade & iced tea

FIVE AND DIME

25 per person

Assorted penny candies | twizzlers, smarties, root beer barrels, bit o' honey, fireballs, tootsie rolls, caramel creams, necco wafers, swedish fish

lbc root beer and cream soda

LUXURY BOX

25 per person

Soft pretzel bites (VG) (GF)

Queso dip (V) (GF)

Kettle corn

Beef cocktail franks, puff pastry, dijon mustard

Spindrift sparkling juice

THE VENDING MACHINE

25 per person

Cape cod kettle cooked potato chips & terra chips, individual bags

Trail mix, individual bags

Assorted candy bars

Assorted kind bars

DIY TRAIL MIX

25 per person

Dried pineapples, mangos, bananas, apricots, raisins & cranberries, dry-roasted almonds, walnuts, sunflower seeds, toasted coconut, mini m&m's, chocolate chips, chocolate chex & house-made granola

Strawberry-lemon & watermelon-mint infused waters

(GF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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BREAK PACKAGES

Twenty guest minimum. Served with freshly brewed Starbucks Pike Place regular & decaffeinated coffee, selection of teas.

ALL-DAY BEVERAGES

60 per person

Unlimited service for eight hours

Single service location

Guarantee to match meeting set count

Starbucks Pike's Place coffee, decaffeinated coffee

Selection of teas

Assorted regular & diet soft drinks

Still & sparkling mineral waters

ALL-DAY COFFEE & TEA SERVICE

40 per person

Unlimited service for eight hours

Single service location

Guarantee to match meeting set count

Starbucks Pike's Place coffee, decaffeinated coffee

Selection of teas

THE ESSENTIALS

85 per person

Morning | Two-Hour Service

Seasonal fruit salad (VG) (GF) (DF)

Bakery display

Marmalades, preserves, butter

Bagels

Low-fat & chive cream cheeses

Chilled fruit juices

Mid-Morning | Two-Hour Service

Whole fresh fruit (VG) (GF) (DF)

Full coffee refresh

Assorted sodas & mineral waters

Afternoon | Two-Hour Service

Assortment of candy bars

Full coffee refresh

Assorted sodas & mineral waters

RAISING THE BAR

95 per person

Morning | Two-Hour Service

Seasonal fruit salad (VG) (GF) (DF)

Bakery display

Marmalades, preserves, butter

Warm bistro croissant with egg

Bagels

Low-fat & chive cream cheeses

Chilled fruit juices

Mid-Morning | Two-Hour Service

Individual yogurts

Whole fresh fruit (VG) (GF) (DF)

Full coffee refresh

Assorted sodas & mineral waters

Afternoon | Two-Hour Service

Assortment of fruit bars

Crumb topping

Chef's selection of cookies

Full coffee refresh

Assorted sodas, mineral waters & flavored sparkling waters

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(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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SEASONAL BREAKS

Ten guests minimum. Priced for 60 minutes of service.

WINTER WARMERS (DECEMBER-MARCH)

28 per person

Melted brie and local raspberry jam phyllo cups 🍷

Mini apple turnovers

Warm cranberry-orange loaf

Hot chocolate station | crushed peppermint,
mini marshmallows, whipped cream, chocolate
shavings

SPRING BLOSSOMS (MARCH-MAY)

28 per person

French macaron

Seasonal fruit with honey and yogurt 🍷

Assorted fruit squares

Honest iced teas

FALL FAVORITES (SEPTEMBER-NOVEMBER)

28 per person

Apple-walnut coffee cakes

Pumpkin whoopie pies

Brie, pear and almond beggars purses 🍷

Hot and chilled cider station | cinnamon sticks,
orange slices and cinnamon sugar

SUMMER SNACKS (JUNE-AUGUST)

28 per person

House-made s'mores

Prosciutto and melon skewers with basil and
balsamic 🍷 🍷

Cherry and lemon Italian ice 🍷 🍷 🍷

Pitchers of strawberry lemonade and iced tea

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À LA CARTE BREAKS

Freshly Brewed Starbucks Pike Place Regular &
Decaffeinated Coffee, Selection of Teas
Two-hour service, single location

11 per person

Freshly Squeezed Grapefruit & Orange Juices
Two hour service

9 per person

Soft Drinks
Regular & diet

7 each

Vitaminwaters
7 each

Red Bull
Regular & sugar-free
8 each

Spindrift Sparkling Beverages
7 each

Gatorade
7 each

Pure Leaf Iced Tea
7 each

Mocha Frappuccino
8 each

Bottled Iced Coffee
8 each

Sparkling & Still Bottled Waters
7 each

Assorted Whole Fresh Fruit (V) (GF) (DF)
48 per dozen

Assorted Bagels
Low-fat & chive cream cheeses
60 per dozen

Assortment of Freshly Baked Pastries
Marmalades, preserves, butter
60 per dozen

Granola Bars
48 per dozen

Sweet & Savory Scones
Preserves, butter
60 per dozen

Almond-Blueberry Cookies
48 per dozen

Coffee Crumb Cakes
48 per cake | serves 12

Apple-Walnut Bundt Cake
48 per cake | serves 12

Cheese Display
Local jams, baguettes & crackers
18 per person

Vegetable Crudités (V) (GF)
Seasonal dips
15 per person

Cape Cod Kettle Cooked Potato Chips & Terra
Chips
Individual bags
6 each

Assorted Cookies
48 per dozen

Brownies & Blondies
48 per dozen

Individual Bags of Popcorn
Plain and cheddar flavors
6 each

Assorted Fruit Squares
Lemon-apple and raspberry
48 per dozen

Seven-Layer Bars
48 per dozen

Assorted Cannoli
60 per dozen

Assorted Whoopie Pies
60 per dozen

Boston Cream Whoopie Pies
60 per dozen

Fruit Tarts
72 per dozen

Assorted Candy Bars
6 each

Mixed Berry Yogurt Parfaits
Honey and granola
12 each

Trail Mix
Individual bags
7 each

KIND Dark Chocolate-Sea Salt Bars
7 each



LUNCH

HOT LUNCH BUFFETS

Twenty guests minimum for all buffets. Ten to 19 guests will incur a \$11++ per person supplement. Events less than 10 guests may pre-order off the Artbar restaurant menu, or dine in the restaurant if available. All served with freshly brewed Starbucks Pike Place regular & decaffeinated coffee, selection of teas. Enhance any buffet to include sodas & bottled waters for \$5 per person.

NEW ENGLAND

68 per person

Clam chowder | smoked bacon, assorted rolls, butter

Mixed green salad | seasonal accompaniments ^{VG}
^{GF} ^{DF}

Vegetable salad

Hearty beef stew | garden herbs ^{GF} ^{DF}

Roasted turkey breast | maple bourbon gravy

Herb roasted haddock | tomato-fennel ragout ^{GF}
^{DF}

Mashed potatoes | roasted garlic ^V ^{GF}

Seasonal vegetables ^{VG} ^{GF} ^{DF}

Warm cranberry-apple crisp | vanilla ice cream

SOUTHWESTERN

66 per person

Vegetarian tortilla soup ^{VG} ^{GF} ^{DF}

Three-bean salad ^{VG} ^{GF} ^{DF}

Shredded jicama

Fajita & taco station:

Chipotle-marinated steak ^{GF} ^{DF}

Diced charred BBQ chicken ^{GF} ^{DF}

Sautéed peppers & onions, sweet plantains, guacamole, sour cream, shredded cheese, shredded lettuce, fried tortilla strips, diced tomatoes, chopped scallions, jalapeños, fresh lime wedges, cilantro, black beans, pico de gallo, soft flour and corn tortillas, cilantro rice, queso dip

Warm churros | bittersweet chocolate dipping sauce

THE SALAD BAR

66 per person

Seasonal soup

Mix greens & romaine, cherry tomatoes, cucumber, shredded carrots, black olives, chickpeas, feta, blue cheese, sugared pecans, toasted almonds, sunflower seeds, croutons, hard-boiled eggs, balsamic, ranch & honey lime dressings, flatbread

Chargrilled chicken breast ^{GF} ^{DF}

Olive oil-poached salmon ^{GF} ^{DF}

Chargrilled bavette steak ^{GF} ^{DF}

Black forest cake

Chocolate-dipped shortbread cookies

NORTH END

67 per person

White bean & escarole soup | rolls, butter ^{VG} ^{GF} ^{DF}

Baby arugula salad | cherry tomatoes, mozzarella, balsamic reduction ^V ^{GF}

Caesar salad | romaine, parmesan, croutons, caesar dressing

Seasonal risotto (Vegan & Dairy-Free Available Upon Request) ^V ^{GF}

Chicken marsala | sautéed mushrooms ^{DF}

Penne pasta with shrimp | white wine & garlic sauce, garden herbs

Tiramisu

Mini cannolis

THE EXECUTIVE

74 per person

Seasonal roasted vegetable soup | rolls, butter ^{VG}
^{GF} ^{DF}

Baby kale salad | seasonal fruit, sugared pecans, goat cheese, maple-chive vinaigrette ^{GF}

Grilled asparagus | lemon dressing ^{VG} ^{GF} ^{DF}

Chardonnay-poached salmon | dill crème fraîche ^{GF}

Roasted sirloin | rosemary demi-glace ^{GF} ^{DF}

Herb grilled chicken breast | natural chicken jus, garden herbs ^{GF} ^{DF}

Fregola with pesto and parmesan

Chocolate mousse

Carrot cake

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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LUNCH

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THE DELI

64 per person

Seasonal salads | mixed greens salad, potato salad & grain salad

Deli meats | smoked turkey, country ham, salami, tuna salad & slow-roasted sirloin (GF) (DF)

Cheese | Cabot cheddar, swiss (V) (GF)

Accompaniments | leaf lettuce, tomatoes, kosher dill pickles, hot pepper relish, pepperoncini, mayo & mustard (V) (GF) (DF)

Breads | assorted sliced breads, deli rolls, wraps

Gluten-free bread available

Boston cream whoopie pie, seasonal cheesecake

THE SANDWICH SHOP

64 per person

Cherry tomato salad | fresh mozzarella, basil & extra virgin olive oil (V) (GF)

Gemelli pasta salad | roasted red pepper pesto, seasonal vegetable slaw (V) (VG) (GF) (DF)

Smoked turkey breast sandwich | lettuce, tomato, crumbled bacon, basil aioli, ciabatta bun (DF)

Shaved sirloin sandwich | boursin spread, baby greens, onion roll

Hummus sandwich | falafel, tomato, pickled red cabbage, tzatziki, herb wrap (V)

Cape cod kettle cooked potato chips, dill pickles (V) (GF) (DF)

Chocolate-caramel heath cake, mini fruit tarts

ENHANCEMENTS

Roasted Vegetable Bisque (VG) (GF) (DF)

6 per person

Wild Mushroom Florentine Soup (V) (GF)

6 per person

White Bean & Escarole Soup (VG) (GF) (DF)

6 per person

New England Clam Chowder
Applewood smoked bacon

8 per person

Lobster Bisque

10 per person

SANDWICH ADDITIONS

Add additional options below to deli or sandwich shop

Roasted Tomato & Fresh Mozzarella (V)

Balsamic drizzle, arugula oil, baguette

8 per person

Grilled Chicken

Herbed goat cheese spread, baby greens, brioche bun

8 per person

Sliced Ham & Gruyère

Lettuce, dijon aioli, rye bread

8 per person

Buffalo Chicken Wrap

Lettuce, tomato, blue cheese, herb tortilla wrap

8 per person

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COLD PLATED LUNCHES

Ten guests minimum. All plated lunches are served with freshly brewed Starbucks Pike Place regular & decaffeinated coffee, selection of teas. Enhance to include sodas & bottled waters for \$5 per person.

SOUP OR SALAD | SELECT ONE

Roasted Vegetable Bisque (VG) (GF) (DF)

Cream of Asparagus Soup (V) (GF)

White Bean & Escarole Soup (VG) (GF)

New England Clam Chowder
Applewood smoked bacon

Mixed Greens Salad (VG) (GF)
English cucumber, cherry tomatoes, croutons, balsamic dressing

Caesar Salad
Romaine, parmesan, croutons, caesar dressing

Baby Kale Salad (V) (GF)
Seasonal fruit, sugared pecans, goat cheese, maple-chive dressing

Spring Mix Salad (V) (GF)
Toasted almonds, mandarin oranges, dried cranberries, poppyseed dressing

ENTRÉE | SELECT ONE

Chicken Salad (GF) (DF)
Chopped grilled chicken breast, grapes, cashews, tarragon mayo, baby greens & citrus oil
56 per person

Poached Salmon Niçoise (GF) (DF)
French beans, fingerling potatoes, eggs, baby arugula, olives, tomato, mustard dressing
56 per person

Chipotle Spice Chicken Breast-Quinoa Salad (GF)
Cucumber, peppers, red beans, lettuce, avocado dressing
56 per person

DESSERT | SELECT ONE

Chocolate-Caramel Heath Cake

Fresh Fruit Tart
Lemon whipped cream

Chocolate-Espresso Tartlet

Apple Bavarian Tart

Seasonal Cheesecake
Fresh fruit coulis

Salted Chocolate Mousse
Whipped mascarpone cream

Lemon Panna Cotta (GF)
Fresh fruit compote

SOUP & SANDWICH

56 per person

Select One Soup

Roasted Vegetable Bisque

Cream of Asparagus Soup

New England Clam Chowder
Applewood smoked bacon

White Bean & Escarole Soup

Select One Sandwich

Chicken Caesar Wrap
Shredded parmesan cheese

Grilled Chicken
Herbed goat cheese spread, lettuce, tomato, brioche bun

Hummus (V)
Falafel, tomato, pickled red cabbage, tzatziki, herb wrap

Shaved Sirloin
Boursin spread, baby greens, onion roll

Tuna Salad Wrap
Lettuce, provolone cheese, tomatoes

Smoked Turkey Breast (DF)
Lettuce, tomato, crumbled bacon, basil aioli, ciabatta bun

Cure 81 Ham
Gruyère cheese, boston bibb lettuce, dijon aioli, marbled rye bread

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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HOT PLATED LUNCHES

Ten guests minimum. All plated lunches are served with freshly brewed Starbucks Pike Place regular & decaffeinated coffee, selection of teas. Enhance to include sodas & bottled waters for \$5 per person.

SOUP OR SALAD | SELECT ONE

Roasted Vegetable Bisque (VG) (GF) (DF)

Cream of Asparagus Soup (V) (GF)

White Bean & Escarole Soup (VG) (GF) (DF)

New England Clam Chowder
Applewood smoked bacon

Mixed Greens Salad (VG) (GF)
English cucumber, cherry tomatoes, croutons, balsamic dressing

Caesar Salad
Romaine, parmesan, croutons, caesar dressing

Baby Kale Salad (V) (GF)
Seasonal fruit, sugared pecans, goat cheese, maple-chive dressing

Spring Mix Salad (V) (GF)
Toasted almonds, mandarin oranges, dried cranberries, poppyseed dressing

ENTRÉE | SELECT ONE

Pan-Seared Chicken Breast
Italian couscous, red pepper pesto, zucchini, cress microgreens
60 per person

Roasted Bone-In Chicken (GF)
Madeira wine sauce, seasonal accompaniments
60 per person

Warm Chardonnay-Poached Salmon (GF)
Green pea and edamame risotto, fennel & red radish slaw, wilted greens, citrus oil
60 per person

Georges Bank Haddock (GF) (DF)
Petite herbs, roasted fingerlings, tomato provençal sauce
60 per person

Country-Style Beef Short Rib (GF)
Pinot noir reduction, seasonal accompaniments
68 per person

Spinach and Cheese Ravioli (V)
Seasonal accompaniments
58 per person | add grilled chicken +6

Rollatini (V) (GF)
Eggplant and zucchini stuffed with ricotta and herbs, tomato basil sauce, basil microgreens
58 per person

Petite Filet (GF) (DF)
6oz filet, demi-glace, mashed skin-on yukon potatoes, seasonal vegetables
70 per person

DESSERT | SELECT ONE

Chocolate-Caramel Heath Cake

Fresh Fruit Tart
Lemon whipped cream

Chocolate Espresso Tart

Apple Bavarian Tart

Seasonal Cheesecake
Fresh fruit coulis

Salted Chocolate Mousse
Mascarpone whipped cream

Lemon Panna Cotta (GF)
Fresh fruit compote



BOXED LUNCHES

All boxed lunches include fresh whole fruit & cape cod kettle cooked potato chips. Count of each sandwich type required.

SANDWICHES

Two selections 54 per person

Three selections 60 per person

Grilled Chicken

Herbed goat cheese spread, lettuce, tomato, brioche bun

Hummus

Falafel, tomato, pickled red cabbage, tzatziki, herb wrap

Shaved Sirloin

Boursin spread, baby greens, onion roll

Tuna Salad Wrap

Lettuce, provolone cheese, tomatoes

Smoked Turkey Breast

Lettuce, tomato, crumbled bacon, basil aioli, ciabatta bun

Cure 81 Ham

Gruyère cheese, boston bibb lettuce, dijon aioli, marbled rye bread

Chicken Caesar Wrap

Shredded parmesan cheese

SALADS | SELECT ONE

Yukon Gold Potato Salad   

Whole-grain mustard vinaigrette

Mixed Greens Salad   

Cucumbers, tomatoes, balsamic vinaigrette

Gemelli Pasta Salad 

Fresh vegetables

Baby Arugula Salad  

Cherry tomatoes, mozzarella, balsamic reduction

Caesar Salad

Romaine, parmesan cheese, croutons, caesar dressing

DESSERTS | SELECT ONE

Chocolate Chip Cookie

Fudge Brownie

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

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RECEPTION



HORS D'OEUVRES

Minimum purchase of 25 pieces each. May be butler-passed or stationed.

WARM

7 per piece

- Wild mushrooms & three-cheese tartlet (V)
- Fried vegetable spring rolls, sweet chili sauce (VG) (GF)
- Three-cheese arancini, marinara sauce (V)
- Brie, pear and almond beggars purse
- Buffalo chicken spring roll, blue cheese dip
- Asparagus in phyllo, asiago, garlic aioli (V)
- Thai chicken satay, peanut sauce
- Tandoori chicken brochette, mint yogurt

WARM

8 per piece

- Chicken lemongrass pot sticker, honey-soy (GF)
- Peking duck spring roll, ginger hoisin sauce (GF)
- Parmesan artichoke fritter, dijon aioli (V)
- Mini Philly cheese steak
- Caramelized onion and bacon tart
- Chicken n' waffle skewer, spiced maple syrup
- Mini beef slider, a-1 aioli
- Scallops wrapped in bacon (GF) (GF)
- Pesto chicken skewers (GF)

WARM

9 per piece

- Lobster ragoon, duck sauce
- Lamb racks, dijon crusted (GF) (GF)
- Crab cakes, spiced caper aioli (GF)

CHILLED

7 per piece

- Syrup poached figs, whipped brie, almonds (V) (GF)
- Chilled avocado soup shot, jonah crab meat (GF)
- Goat cheese crostini, fruit chutney (V)

CHILLED

8 per piece

- Tomato & mozzarella, marsala syrup, basil (V) (GF)
- Crispy duck breast, brioche crouton, wild blueberry jam
- Smoked salmon mousse crostini
- Beef carpaccio crostini, manchego, caper
- Crab salad, jalapeno corn cake (GF)
- Roasted sirloin crostini, kalamata aioli (GF)

CHILLED

9 per piece

- Grilled shrimp, citrus cocktail (GF) (GF)
- Seared tuna, wasabi, ginger, seaweed salad (GF)
- Old bay shrimp, jicama chip (GF) (GF)

(GF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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DISPLAYS

Minimum 10 guests unless stated otherwise. Station attendant: \$175 per chef (1 per 75 guests).

CHEESE

24 per person

Imported & farmstead cheeses (V)

Local jams (V)

Baguettes, crackers (V)

FRESH MARKET

20 per person

Vegetable crudité (V) (GF)

Garlic-herb dip, hummus (V) (GF)

MEDITERRANEAN

26 per person

Baba ganoush, za'atar-spiced hummus (VG) (GF) (DF)

Tabbouleh

Stuffed grape leaves

Calamari salad (GF) (DF)

Warm pita bread (VG) (DF)

CHIPS & DIP

20 per person

House-fried potato chips, tortilla chips (VG) (GF) (DF)

Garlic-herb dip, jalapeño-cheddar dip (V) (GF)

Guacamole, pico de gallo (VG) (GF) (DF)

BREADS & SPREADS

21 per person

Boursin cheese spread (V) (GF)

White bean & herb dip (VG) (GF) (DF)

Whipped feta with spiced red pepper (V) (GF)

Herb-flavored extra virgin olive oil (VG) (GF) (DF)

Artisan bread display

ANTIPASTI

30 per person

Prosciutto, salami, capicola

Citrus-marinated olives, oven-roasted tomatoes with cherry mozzarella, marinated roasted peppers, grilled asparagus with shaved parmesan

Warm focaccia bread

SUSHI DISPLAY

32 per person

California rolls, avocado-cucumber rolls, spicy tuna rolls, dragon rolls, caterpillar rolls

Wasabi, pickled ginger & gluten-free soy sauce

DIM SUM

30 per person | 20 guests minimum

Crab rangoon, peking duck spring rolls, vegetable spring rolls, chicken potstickers

Ginger soy sauce, duck sauce, sweet chili hoisin sauce

TAPAS

35 per person | 20 guests minimum

Cider-braised chorizo, caramelized onion & scallion (GF) (DF)

Gazpacho shooter, spiced jumbo shrimp (GF) (DF)

Parmesan-stuffed artichoke, dijon aioli

Marcona almonds, citrus olives (VG) (GF) (DF)

Roasted baby peppers, feta & grilled lemon (V) (GF)

Chicken skewers, chimichurri (GF) (DF)

SLIDERS ON BRIOCHE ROLLS

28 per person | 20 guests minimum

Beef, turkey & lentil-portobello sliders

Self-serve accompaniments to include Cabot cheddar, swiss cheese, plum tomato, lettuce, caramelized onions, garlic aioli, tomato ketchup

French fries

RAW BAR

Local oysters, clams & jumbo shrimp

Citrus cocktail sauce, champagne mignonette, horseradish, tabasco, lemon wedges

(Market Price) | Four pieces per person | attendant required

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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ATTENDED STATIONS

Prices are per person. All stations are for a two-hour maximum serving time and must be ordered for full attendance of guests. All chef-attended stations incur a \$175 fee, per chef.

FRIED RICE STATION

26 per person | attendant required for every 75 guests

Baby shrimp, chicken, white rice, scallions, bean sprouts, carrots, pea pods, water chestnuts, cilantro, chopped cashews, soy sauce

CRAB CAKES

24 per person | attendant required for every 75 guests

Maryland-style, grain mustard sauce, lemon aioli, spicy remoulade, baby greens, napa slaw (Gluten-Free Crab Cakes Available Upon Request)

PULLED SHORT RIB

28 per person | attendant required for every 100 guests

White cheddar polenta, onion strings, microgreens

SCALLOP STATION

36 per person | attendant required for every 50 guests

Georges bank sea scallops, baby greens, lemon vinaigrette, shaved fennel, chili oil ^{GF} ^{DF}

PEKING DUCK STATION

36 per person | attendant required for every 100 guests

Roasted peking duck with moo shoo ^{DF}

Pancakes, scallions, hoisin sauce ^{DF}

SALAD STATION

24 per person | add seafood salad +7

Romaine, baby arugula, baby spring mix, grilled chicken strips, cherry tomatoes, cucumbers, candied pecans, blue cheese, feta, seasonal fruit, dried cranberries

Tossed with choice of maple-chive dressing, balsamic vinaigrette or honey-lime dressing

MAC & CHEESE

29 per person | add lobster +9 | add shrimp +7 | attendant required for every 75 guests

Elbow macaroni, cheese sauce, applewood smoked bacon, wild mushrooms, fresh herbs, butter-toasted panko, scallion, truffle oil

PASTA STATION

29 per person | add chorizo +4 | add shrimp +7 | add lobster +9 | attendant required

Gemelli pasta & cheese sacchetti

Pesto cream sauce & basil tomato sauce

Asparagus, sautéed mushrooms, spinach, roasted garlic, fresh herbs, freshly grated parmesan cheese, dinner rolls

RISOTTO STATION

31 per person | attendant required for every 50 guests | add pancetta 3 per person | add lobster 9 per person

Asparagus, Wild Mushrooms, Roasted Tomatoes ^{GF}

Parmesan Cheese, Chopped Herbs, Roasted Garlic, Truffle Oil ^{GF}

ENHANCEMENTS

Minestrone Soup ^V

6 per person

New England Clam Chowder

Applewood smoked bacon

8 per person

Lobster Bisque

10 per person

Lobster Ravioli

Sherry cream sauce

22 per person

Potato Gnocchi

Pancetta, broccolini, shaved parmesan cheese, brown butter sauce

14 per person

Caesar Salad

Shaved parmesan, croutons, Caesar dressing

10 per person

Boston Bibb Salad ^V ^{GF}

Goat cheese, pecans, dried cranberries, honey-zinfandel dressing

12 per person

Sliced Vine-Ripened Tomato & Mozzarella Salad ^V ^{GF}

Arugula, balsamic reduction, olive oil

12 per person

Herb Roasted Fingerling Potatoes ^{VG} ^{GF} ^{DF}

8 per person

Grilled Asparagus (Seasonal) ^{VG} ^{GF} ^{DF}

Roasted red peppers, lemon dressing

8 per person

Soft Whipped Mashed Potatoes ^V ^{GF}

Truffled

9 per person

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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CARVING STATIONS

Prices are per person. All stations are for a two-hour maximum serving time and must be ordered for full attendance of guests. All chef-attended stations incur a \$175 fee, per chef.

CARVED TO ORDER

One attendant required for every 100 guests

Maple-Glazed Turkey Breast ^{GF} ^{DF}

Gravy, cranberry compote, cornbread stuffing, dinner rolls

27 per person

Pork Loin Stuffed with Spinach and Roasted Tomatoes ^{GF} ^{DF}

Apple cider mustard sauce, dark rye dinner rolls

27 per person

Carved Side of Salmon ^{GF} ^{DF}

Lemon-dill crème fraîche, cranberry rolls

27 per person

Tenderloin of Beef ^{GF} ^{DF}

Pinot noir demi-glace, horseradish cream, rolls

39 per person

Roasted Sirloin ^{GF} ^{DF}

Peppercorn demi-glace, grain mustard, dinner rolls

28 per person

Rack of Lamb ^{GF} ^{DF}

Grain mustard demi-glace, potato mousse

32 per person

Corned Beef Brisket ^{GF} ^{DF}

Gourmet mustards, sliced pickles, rye cocktail bread

30 per person

ENHANCEMENTS

Minestrone Soup ^V

6 per person

New England Clam Chowder

Appelwood smoked bacon

8 per person

Lobster Bisque

10 per person

Lobster Ravioli

Sherry cream sauce

22 per person

Potato Gnocchi

Pancetta, broccolini, shaved parmesan cheese, brown butter sauce

14 per person

Caesar Salad

Shaved parmesan, croutons, Caesar dressing

10 per person

Boston Bibb Salad ^V ^{GF}

Goat cheese, pecans, dried cranberries, honey-zinfandel dressing

12 per person

Sliced Vine-Ripened Tomato & Mozzarella Salad ^V ^{GF}

Arugula, balsamic reduction, olive oil

12 per person

Herb Roasted Fingerling Potatoes ^{VG} ^{GF} ^{DF}

8 per person

Grilled Asparagus (Seasonal) ^{VG} ^{GF} ^{DF}

Roasted red peppers, lemon dressing

8 per person

Soft Whipped Mashed Potatoes ^V ^{GF}

Truffle

9 per person

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DESSERT STATIONS

A minimum of 20 persons or more are required for dessert station service. All stations are for a two-hour maximum serving time and must be ordered for a guaranteed number of guests.

SONESTA CREAMERY

25 per person | attendant included

Vanilla, chocolate & caramel ice cream

Whipped cream, peanut butter cups, oreo cookie crumbles, maple walnuts, jimmies, cherries, salted chocolate fudge, mixed berry coulis, butterscotch topping

DESSERT TAPAS

30 per person

Crème brûlée tart

Chocolate flourless cake

Tiramisu shot glass

Seasonal cheesecake

Dark chocolate mousse

STROLLING CANNOLI

22 per person | chef attendant required for every 100 people at 150 per hour

Fillings | mascarpone & ricotta, chocolate mascarpone & ricotta, toasted almond

Cannoli shells | traditional, chocolate dipped
chocolate chips, crushed pistachios, toasted almonds

MIXED-UP MOUSSE BAR

25 per person | attendant required

Select two | dark chocolate, milk chocolate, white chocolate, lemon, wild berry mousse

Select two | dark chocolate, salted caramel, butterscotch, strawberry

Select four | fresh strawberries, m&m's, crushed oreo, heath bar bits, mini chocolate chips, jimmies, chocolate chip cookie crumbles, white chocolate macadamia nut cookie crumbles, brownie crumbles

SONESTA SWEET TABLE

27 per person

Selection of assorted mini cakes, tortes & pastries

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

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DINNER

DINNER BUFFETS

Twenty guests minimum for all dinner buffets. Two-hour maximum serving time and must be ordered for all guests in attendance. All chef attended stations incur a \$175 chef fee. One chef per 75 guests is required. All served with freshly brewed starbucks pike place regular & decaffeinated coffee, selection of teas. Enhance to include sodas & bottled waters for \$5 per person.

NEW ENGLAND CLAMBAKE

125 per person

New england clam chowder | smoked bacon, rolls & butter (V) (GF)

Spring mix salad | cherry tomatoes, great hill blue cheese, ranch dressing (V) (GF)

Seasonal slaw (V) (GF)

Citrus bbq-glazed grilled chicken (GF) (DF)

Littleneck clams & mussels | white wine & garlic-steamed (GF)

Steamed lobster | one pound and a quarter, drawn butter (GF)

Red bliss potatoes | garlic roasted (V) (GF) (DF)

Sweet corn on the cob (V) (GF)

Cornbread

Shortcake station | variety of fresh berries & whipped cream

Watermelon wedges (VG) (GF) (DF)

THE SKYLINE

100 per person

Baby kale salad | seasonal fruit, sugared pecans, goat cheese, maple-chive vinaigrette (V) (GF)

Seasonal grain salad, rolls & butter (V)

Chicken breast | white bean ragout with wild mushrooms and garden herbs (GF)

Georges bank haddock | sauce provencal (GF) (DF)

Sirloin of beef | sautéed onions, baby peppers (GF) (DF)

Seasonal market vegetables (VG) (GF) (DF)

Herb roasted fingerling potatoes (VG) (GF) (DF)

Seasonal fruit cobbler | vanilla ice cream

ASIAN

100 per person

Asian greens with chow mein

Noodles | mandarin oranges, cashews, sesame ginger vinaigrette (V) (DF)

Chilled lo mein salad | shredded carrots, scallions, peppers, hoisin & sweet chili dressing (V) (DF)

Fried rice | baby shrimp, chicken, white rice, scallions, bean sprouts, carrots, pea pods, water chestnuts, cilantro, chopped cashews, soy sauce (GF)

Dim sum | crab rangoon, vegetable soring rolls, potstickers, duck sauce, sweet chili & ginger soy

Sushi display, four sushi pieces per person | california rolls, avocado-cucumber rolls, spicy tuna rolls, dragon rolls, caterpillar rolls, wasabi, pickled ginger & soy sauce

Matcha cake, pineapple upside-down cake

ENHANCEMENTS

Caesar Salad
Shaved parmesan, croutons, Caesar dressing
10 per person

Spinach & Arugula Salad (V) (GF)
Oven-cured tomatoes, kalamata olives, cherry mozzarella, balsamic dressing
10 per person

Mashed Skin-On Potatoes (V) (GF)
Roasted garlic
6 per person

Soft Whipped Truffled Potatoes (V) (GF)
9 per person

Potato Gratin (V) (GF)
Leeks & vermont cheddar
7 per person

Wild Mushroom Risotto (V) (GF)
9 per person

Garlicky Broccolini (VG) (GF) (DF)
6 per person

Roasted Baby Vegetables (VG) (GF) (DF)
6 per person

Roasted Tuscan Vegetable Display (VG) (GF) (DF)
6 per person

Cracker-Crusted Cod
Champagne cream sauce
14 per person

Grilled Salmon (GF) (DF)
Tomato-olive ragout
18 per person

CREATE YOUR OWN BUFFET

Twenty guest minimum. Served with freshly brewed starbucks pike place regular & decaffeinated coffee, selection of teas. Enhance to include sodas & bottled waters for \$5 per person.

CREATE YOUR OWN BUFFET

115 per person

Chilled Items | Select Three

Mesclun Greens (V) (GF)

English cucumbers, cherry tomatoes, black olives, balsamic & ranch dressings, seasonal grain salads

Caesar Salad

Romaine, parmesan cheese, croutons, garlic caesar dressing

Spinach & Arugula Salad (V) (GF)

Oven-cured tomatoes, kalamata olives, cherry mozzarella, balsamic dressing

Boston Bibb Salad (V) (GF)

Seasonal fruit, goat cheese, candied pecans, maple-chive vinaigrette

Sliced Vine-Ripened Tomato & Mozzarella Salad (V) (GF)

Arugula, balsamic reduction, olive oil

Grilled Asparagus (VG) (GF) (DF)

Roasted red peppers, lemon dressing

Couscous Salad (V)

Feta & mint

Quinoa Salad (VG) (GF) (DF)

Roasted vegetables & pecans

Meat | Select One

Porcini-Dusted Strip Sirloin

Roasted tomatoes, wild mushroom ragout

Roasted Beef Tenderloin (GF)

Saint andré demi-glace

6 additional per person

Pork Loin Stuffed with Spinach and Roasted Tomatoes (GF) (DF)

Apple cider mustard sauce

Lamb Rack (GF)

Dijon, panko crust, minted red wine sauce

Poultry | Select One

Herb Roasted Chicken Breast (GF) (DF)

Artichokes, roasted tomatoes

Pan-Seared Chicken Breast (GF) (DF)

Olive tapenade, arugula

Grilled Chicken Breast (GF) (DF)

Wild mushrooms, marsala sauce

Grilled Cornish Hen (GF) (DF)

Mediterranean vegetables, chicken jus

6 additional per person

Maple-Glazed Turkey Breast

Bread stuffing, pan gravy, cranberry compote

Seafood | Select One

Pan-Seared Atlantic Salmon (GF)

Roasted tomato, chive butter sauce

Georges Bank Haddock (GF) (DF)

Sauce provençal

Cracker-Crusted Cod

Champagne cream sauce

Skillet-Seared Crab Cake

Lemon aioli or remoulade (Gluten-Free Available Upon Request)

6 additional per person

Sides | Select Two

Fingerling Potatoes (VG) (GF) (DF)

Herb roasted

Mashed Potatoes (V) (GF)

Garlic roasted

Medley of Seasonal Baby Vegetables (VG) (GF) (DF)

Garlicky Broccolini (VG) (GF)

Potato Gratin (V) (GF)

Leeks & Vermont cheddar

Risotto (V) (GF)

Oven-cured tomatoes

Green Beans Amandine (VG) (GF) (DF)

Steamed Rice Medley (V)

Asparagus (VG) (GF) (DF)

Grilled or steamed

Dessert | Select Three

Chocolate Bread Pudding

Caramelized banana

Fresh Berry Champagne Sabayon (GF)

Served in mini martini glass

Seasonal Cheesecake

Strawberry Romanoff (GF)

Chocolate Pot de Crème (GF)

S'Mores Skillet

Chocolate-Dipped Strawberries (GF)

Seasonal Fruit (GF)

Crème Brûlée Tarte

Boston Cream Tartlets

Espresso Panna Cotta (GF)

Mini Dark Chocolate Mousse (GF)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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HOT PLATED DINNERS

For choice of entrée in advance, higher entrée price prevails. Final entrée count due 72 business hours prior to event. For choice of entrée on night of event, higher entrée price prevails plus a 20% supplement. All plated dinners are served with freshly brewed starbucks pike place regular & decaffeinated coffee, selection of teas. Enhance to include sodas & bottled waters for \$5 per person.

SOUP OR SALAD | SELECT ONE

Maine Lobster Bisque

Lobster garnish

7 additional per person

Minestrone Soup ^(V)

Potato-Leek Soup ^(V)

Seasonal Soup

New England Clam Chowder

Applewood smoked bacon

7 additional per person

Caesar Salad

Hearts of romaine, parmesan crisps, croutons, caesar dressing

Baby Greens and Kale Salad ^(V) ^(GF)

Seasonal fruit, goat cheese, candied pecans, lime-chipotle vinaigrette

Spring Mix Salad ^(V)

Gorgonzola cheese & caramelized onion tart, walnuts, asian pear, maple-chive dressing

Asparagus Salad (Seasonal, April-September) ^(GF)

Frisée, red radish, grated egg, dijon mustard sauce

Roasted Beets (Seasonal, October-March) ^(V) ^(GF)

Cress microgreens, feta cheese, toasted pumpkin seeds, radish, white balsamic vinaigrette

4 additional per person

Tomato Caprese Salad ^(V) ^(GF)

Vine-ripened tomatoes, buffalo mozzarella, pesto two ways, arugula, balsamic glaze, flake salt

ENTRÉES

Wild Mushroom-Crusted Filet ^(GF)

Herb soft whipped potato mousse, seasonal vegetable, microgreens, red wine sauce

110 per person

Country-Style Beef Short Rib ^(GF)

White cheddar polenta, baby tomato ragout, petite herbs

95 per person

Grilled Sirloin ^(GF)

Mild peppercorn demi-glace, broccolini, potato dauphinoise

105 per person

Prosciutto, Asiago & Arugula-Stuffed Chicken

Breast ^(GF)

Parmesan & chive risotto, french beans, baby peppers, madeira wine sauce

88 per person

Pan-Seared Chicken Breast ^(GF)

Crushed rosemary red bliss potatoes, braising greens, mushroom & leek ragout

88 per person

Crispy Salmon ^(GF)

Cauliflower purée, riesling-poached grapes, capers, pine nuts, parsley, lemon zest, olives, cress microgreens

88 per person

Cod Loin ^(GF)

Diced golden and sweet potatoes, melted leeks, fennel, tarragon & champagne cream sauce

88 per person

Haddock ^(GF) ^(GF)

Fingerling potatoes, baby spinach, tomato, olive & caper ragout, fresh parsley, olive oil

88 per person

Duo of Petite Filet & Half Lobster Tail ^(GF)

Corn flan, truffle mashed potatoes, asparagus, sauce béarnaise

125 per person

Duo of Braised Country-Style Short Rib & Grilled

Shrimp ^(GF)

Celery root purée, vegetable succotash

115 per person

Duo of Grilled Sirloin & Jumbo Shrimp ^(GF)

Wild mushroom risotto, broccolini, red wine sauce

115 per person

ADDITIONAL COURSE

Cheese Sacchetti ^(V)

Choice of pesto cream or basil tomato sauce

10 per person

Lobster Risotto ^(GF)

Citrus segments, asiago cheese & chive oil

18 per person

Penne & Jumbo Shrimp

Vodka sauce

16 per person

Pesto Gnocchi

Pancetta, rapini, brown butter sauce, shaved parmesan cheese

12 per person

Pan-Seared Crab Cake ^(GF)

Shaved fennel & napa slaw, baby greens, chili aioli, grain mustard dressing

18 per person

Seared Sesame Tuna ^(GF)

Crispy wontons, seaweed salad, wasabi oil

18 per person

Seasonal Sorbet Intermezzo ^(VG) ^(GF) ^(GF)

Sugar-rimmed glass

6 per person

DESSERTS | SELECT ONE

Chocolate Espresso Tart

Chocolate Trilogy

Vanilla Bean Panna Cotta ^(GF)

Crème Brûlée ^(GF)

Seasonal Cheesecake

^(GF) Dairy-Free

^(V) Vegetarian

^(VG) Vegan

^(GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 17% service charge, 10% taxable administrative fee, and 7% sales tax. The service charge compensates hourly wait staff and service employees, while the administrative fee is not a tip, gratuity, or service charge and is not distributed to employees.



LATE NIGHT

Count to match final guarantee.

Pizzas
Cheese, pepperoni, vegetable
18 per person

Beef Sliders
Accompaniments & french fries
18 per person

Chicken Tenders
Assorted sauces & french fries
16 per person

STROLLING CANNOLI

22 per person | chef attendant required for every 100 people at 150 per hour

Fillings | mascarpone & ricotta, chocolate
mascarpone & ricotta, toasted almond

Cannoli shells | traditional, chocolate dipped

Toppings | chocolate chips, crushed pistachios,
toasted almonds

Assorted Cannoli
60 per dozen

Boston Cream Eclairs
60 per dozen

Cream Puffs
60 per dozen

Assorted Whoopie Pies
60 per dozen

Assorted Cupcakes
60 per dozen

Assorted Fruit Tarts
72 per dozen

Chocolate-Dipped Strawberries ^{GF}
14 per person

Mini Ice Cream Cones
8 per person

Warm Chocolate Chips Cookies with Milk
8 per person

^{DF} Dairy-Free

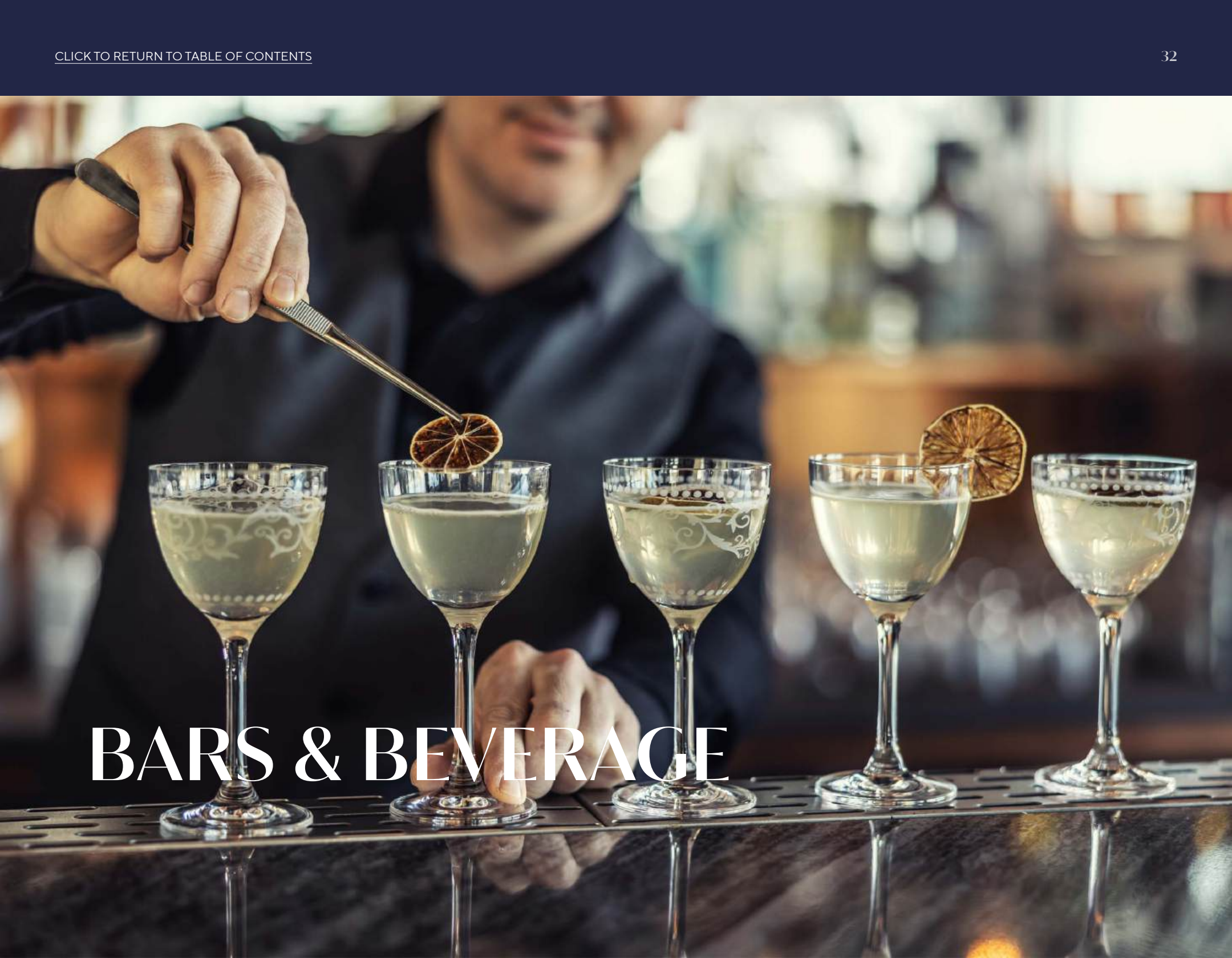
^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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BARS & BEVERAGE



BAR PACKAGES

One bartender required for every 100 guests at \$150 per bartender for 3 hours of service, \$50 each additional hour. Each bar package includes soft drinks and evian water.

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Bud Light, Samuel Adams (Seasonal), Harpoon IPA, Corona, Local Craft

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardi Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Bud Light, Samuel Adams (Seasonal), Harpoon IPA, Corona, Local Craft

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

ULTRA-PREMIUM

Selection of Spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardi Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth and local favorites including Nantucket Vanilla Vodka, Shortpath Gin (Everett), Bully Boy Dark Rum (Boston), Litchfield Maple Bourbon (CT), Putman NE Rye (Boston) & Nantucket Tequila

Selection of Beer: Bud Light, Sam Adams (Seasonal), Harpoon IPA, Corona, Local Craft

Selection of Wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour	22 per person
Two Hours	33 per person
Three Hours	44 per person
Four Hours	52 per person
Five Hours	60 per person

PREMIUM BAR

One Hour	24 per person
Two Hours	35 per person
Three Hours	46 per person
Four Hours	54 per person
Five Hours	62 per person

ULTRA-PREMIUM BAR

One Hour	26 per person
Two Hours	38 per person
Three Hours	48 per person
Four Hours	58 per person
Five Hours	65 per person

BEVERAGES

One bartender required for every 75 guests at \$150 per bartender for 3 hours of service, \$50 each additional hour.

Cashier Fees (Cash Bar)
\$150 fee for up to 3 hours, \$50 for each additional hour, per cashier
Beer and wine: one cashier per 150 guests
Full Bar: Groups of Less than 200 require one cashier per 100 guests. Groups of 200 or more require one cashier per 125 guests.

HOST BAR

Spirits	
Signature	13 per drink
Premium	15 per drink
Ultra-Premium	18 per drink
Wine by the Glass	
Signature	13 per glass
Premium	15 per glass
Ultra-Premium	18 per glass
Beer	
Imported	9 per bottle
Domestic	8 per bottle
Craft	9 per bottle
Non-Alcoholic	
Evian Water	7 each
Soft Drinks	7 each

CASH BAR

Spirits	
Signature	13 per drink
Premium	15 per drink
Ultra-Premium	18 per drink
Wine by the Glass	
Signature	13 per glass
Premium	15 per glass
Ultra-Premium	18 per glass
Beer	
Imported	9 per bottle
Domestic	8 per bottle
Craft	9 per bottle
Non-Alcoholic	
Evian Water	7 each
Soft Drinks	7 each



WINE LIST

BUBBLES

Sparkling

La Marca, Prosecco, Italy 68 per bottle

J Vineyards Cuvée, California 64 per bottle

Wycliff, Sparkling Brut, California 58 per bottle

WHITE

Chardonnay

Bulletin Place, Australia 58 per bottle

William Hill Estate, California 68 per bottle

Louis Latour, France 70 per bottle

Sauvignon Blanc

Bulletin Place, Australia 58 per bottle

William Hill Estate, California 68 per bottle

Spy Valley Satellite, New Zealand 70 per bottle

RED

Pinot Noir

Cline Seven Ranchlands, California 78 per bottle

Merlot

Bulletin Place, Australia 58 per bottle

William Hill Estate, California 68 per bottle

Cabernet Sauvignon

Bulletin Place, Australia 58 per bottle

William Hill Estate, California 68 per bottle

Cline Seven Ranchlands, California 82 per bottle

HOLIDAY

All chef-attended stations incur a \$175 fee, per chef. One chef per 75 people is required.

HOLIDAY OFFERING DISPLAY & STATION

45 per person

Display | Select One

New England Cheese Display

Artisanal cheeses, seasonal local jams, baguettes & crackers

Breads & Spreads

Boursin cheese spread, white bean & herb dip, whipped feta with spiced red pepper, herb-flavored extra virgin olive oil, artisan bread display VG GF

VegetableCrudités

Garlic-herb dip and hummus

Station | Select One, Chef Optional

Dim Sum

Crab ragoon, peking duck spring rolls, vegetable spring rolls, chicken satay, ginger soy sauce, duck sauce, sweet chili hoisin sauce V GF

Winter Risotto

Roasted squash, wild mushroom, shaved parmesan and fresh herbs V

Pumpkin Ravioli

Baby kale and roasted apples with sage cream sauce

HOLIDAY OFFERING ONE

90 per person

Butler Passed

Pesto Chicken Skewers GF

Butternut Arancini with Cranberry Aioli V

Carving | Select One, Chef Required

Maple-Glazed Turkey Breast GF DF

Pan gravy, cranberry compote, cranberry rolls

Heritage Pork Loin GF DF

Stuffed with spinach & oven-roasted tomato, apple cider mustard sauce, freshly baked rye rolls

Sides

Herb Roasted Fingerling Potatoes VG GF DF

Green Bean Amandine

Dessert

The Royal Sweet Table

Selection of mini cakes, tortes & pastries

HOLIDAY OFFERING TWO

99 per person

Butler Passed

Poached shrimp cocktail with old bay cocktail sauce GF DF

Pesto chicken skewers GF

Butternut arancini with cranberry aioli V

Carving | Select One, Chef Required

Maple-Glazed Turkey Breast GF

Pan gravy, cranberry compote, cranberry rolls

Heritage Pork Loin GF DF

Stuffed with spinach & oven-roasted tomato, apple cider mustard sauce, freshly baked rye rolls

Slow-Roasted Brandt All-Natural Beef Sirloin GF DF

Horseradish cream, grain mustard, freshly baked rolls

Herb-Crusted Salmon GF DF

Lemon-dill crème fraîche, freshly baked rolls

Sides

Herb Roasted Fingerling Potatoes VG GF DF

Green Bean Amandine VG GF DF

Dessert

The Royal Sweet Table

Selection of mini cakes, tortes & pastries

DF Dairy-Free

V Vegetarian

VG Vegan

GF Gluten-Free

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INFORMATION

INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we will be delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

Meal Guarantees

To ensure availability all setup and menu selections are due thirty (30) days prior to the date of arrival. A final meal guarantee is required by 12:00 noon, 72 business hours prior to your function and is not subject to reduction. We will be pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

Outside Food and Beverage Policy

The State of Massachusetts issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

Service Charges

A 17% service charge, taxable 10% administrative fee & 7% sales tax will be applied to all food, beverage, audio visual and room rental, as applicable. The service charge is not taxable and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. The administrative fee is not a gratuity, and it is the property of hotel to cover discretionary and administrative costs of the event. The hotel will endeavor to notify the group in advance of the event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of the event. If you are a tax-exempt organization, please provide us with a copy of a valid Tax-Exempt Certificate. (ST2 & ST5)

Labor Charges

Bartenders are available at a charge of \$150 for the first three (3) hours & \$50 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$175 each for up to two (2) hours.

Banquet attendants are available for a reception where minimum food has been ordered. The cost of one waiter for each fifty (50) guests will be applied as follows: \$100 for the first three hours and \$25 per hour thereafter.

Cake-cutting fees are required for outside cakes brought into the hotel and are charged at \$4 per person.

Buffet Functions with less than twenty-five (25) guests will incur a \$11 per person surcharge charge. This charge is subject to current service charge, taxable administrative fees & sales tax.

Audio-Visual

Our properties have partnered with KVL Audio-Visual Services. Your KVL Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audiovisual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than KVL is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual fee will be charged to the group.



INFORMATION

Special Catering Services

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

Pickup and Dropoff Point

For groups arriving on buses, mini coaches, coaches, or other large vehicles, please utilize the Edwin H. Lan Boulevard entrance to the hotel. Large buses may pick up and drop off at the main hotel entrance but must remain on Edwin H. Lan Boulevard and not block the driveway.

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box less than 40lbs and \$100 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Royal Sonesta Boston
40 Edwin H Land Blvd
Cambridge, MA 02142
Attention: Catering/Convention Service Manager's Name
Hold For: Guest Name/Convention Name/
Conference Dates
Vendor Name (if applicable)

Damages

Group/catering clients are responsible for all damage, loss, or theft which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the Customer's expense and only with the hotel's prior approval.

Security

The hotel may require security officers for certain events. Security officer fee is \$65 per hour, four (4) hour minimum applies.

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.