



MORNING ENTICEMENTS

10 Guest Minimum. Hot Breakfast Buffets of 10 to 19 Guests Will Incur a \$10++ per Person Supplement.

All Served with Freshly Brewed Starbucks Pike Place Regular & Decaffeinated Coffee, Selection of Teas

THE CLASSIC AMERICAN

\$45.00 Per Person

- Chilled Cranberry, Grapefruit & Orange Juices
- Seasonal Fruit Salad
- Chilled Individual Fruit Yogurts
- Assorted Bagels, Low-fat & Chive Cream Cheese
- Assortment of Freshly Baked Pastries, Marmalades, Preserves, Butter
- Farm Fresh Scrambled Eggs, Fresh Cut Chives
- Applewood Bacon
- Maple Breakfast Sausage
- Breakfast Potatoes

THE CONTINENTAL

\$36.00 Per Person

- Chilled Cranberry, Grapefruit & Orange Juices
- Seasonal Fruit Salad
- House-made Granola
- Chilled Individual Fruit Yogurts
- Assorted Bagels, Low-fat & Chive Cream Cheese
- Assortment of Freshly Baked Pastries, Marmalades, Preserves, Butter

THE ROYAL CONTINENTAL

\$39.00 Per Person

- Chilled Cranberry, Grapefruit & Orange Juices
- Seasonal Fruit Salad
- Chilled Individual Fruit Yogurts
- Greek Yogurt
- House-made Granola
- Assorted Bagels, Low-fat & Chive Cream Cheese
- Assortment of Freshly Baked Pastries, Marmalades, Preserves, Butter
- Assortment of Cold Cereals
- Whole Milk, Skim Milk, Soy Milk

THE RIVERFRONT BREAKFAST

\$54.00 Per Person

- Chilled Cranberry, Grapefruit & Orange Juices
- Seasonal Fruit Salad
- 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 Bacon
- Maple Breakfast Sausage
- Breakfast Potatoes

A HEALTHY START

\$39.00 Per Person

- Chilled Cranberry, Grapefruit & Orange Juices
- Seasonal Fruit Salad
- Low-fat Greek Yogurt
- House-made Granola
- Assorted Baked Bagels, Low-fat & Chive Cream Cheese
- Assortment of Freshly Baked Pastries, Marmalades, Preserves, Butter
- Roasted Tomato, Egg and Kale Cup
- Steel Cut Oatmeal
- Brown Sugar, Raisins

WHOLE MILK, SKIM MILK, SOY MILK

Warm Bistro Croissant with Egg

All food and beverage is subject to current gratuities, administrative fees and applicable taxes. Currently: 17% service charge, 10% taxable administrative fee, and 7% sales tax. The service charge is paid to hourly wait staff and service employees engaged in the service of the event. The administrative fee is not a tip, gratuity nor service charge and is not distributed to employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if any person in your party has a food allergy.

BUFFET ENHANCEMENTS

BUFFET ENHANCEMENTS

Omelet Station (20 Guest Minimum)
Prepared-to-order with Farm Fresh Eggs,
Egg Beaters, Egg Whites, Tomatoes, Scallions,
Mushrooms, Peppers, Onions, Spinach,
Smoked Ham, Cheddar & Swiss Cheese
\$19 per person + \$175 attendant fee
(one per 50 guests required)

Chilled Individual Stonyfield Fruit Yogurts
\$6 each

Mixed Berry Yogurt Parfaits, Honey and Granola
\$10 each

Steel Cut Oatmeal, Brown Sugar, Raisins
\$8 per person

Assortment of Cold Cereals, Whole Milk, Skim Milk,
Soy Milk
\$6 each

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
\$30 per dozen

Farm Fresh Scrambled Eggs, Fresh Cut Chives
\$9 per person

Applewood Bacon
\$8 per person

BUFFET ENHANCEMENTS (CONT.)

(Count to Match Final Guarantee)
Maple Breakfast Sausage
\$8 per person

Chicken Apple Sausage
\$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

Strawberry-Banana & Pomegranate-Blueberry
Smoothies (10 Order Minimum)
\$10 each

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PLATED BREAKFAST

(10) Guest Minimum

All plated breakfasts are served with the following:

Assortment of Freshly Baked Pastries Marmalades, Preserves, Butter

Freshly Brewed Starbucks Pike Place Regular & Decaffeinated Coffee, Selection of Teas

(Choice of Two) Chilled Cranberry, Grapefruit, Tomato or Orange Juice

SCRAMBLED EGGS

\$41.00 Per Person

Applewood Bacon or Maple Sausage
Breakfast Potatoes

EGGS BENEDICT

\$43.00 Per Person

English Muffin, Canadian Bacon, Hollandaise Sauce,
Breakfast Potatoes

BRIOCHE FRENCH TOAST

\$41.00 Per Person

Applewood Bacon, Maple Syrup

ENHANCEMENTS

Strawberry-Banana & Pomegranate-Blueberry
Smoothies
\$8 per person

Bellini
\$14 per drink

Mimosa
\$14 per drink

Strawberry Mimosa
\$14 per drink

Bloody Mary
\$14 per drink

Sweet & Savory Scones, Preserves & Butter
\$60 by the dozen

Mixed Berry Yogurt Parfaits with Honey & Granola
\$12 per person

Individual Fruit Salad
\$12 per person

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BRUNCH

25 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 Cheese
 - Chilled Cranberry, Grapefruit & Orange Juices
 - Freshly Brewed Starbucks Pike Place Regular & Decaffeinated Coffee, Selection of Teas

THE CAMBRIDGE BRUNCH

\$70.00 Per Person

- 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
 - Maple Breakfast Sausage
 - Breakfast Potatoes
- Omelet Station (Chef required)
- Prepared-to-order Farm Fresh Eggs, Egg Beaters, Egg Whites, Tomatoes, Scallions, Mushrooms, Peppers, Onions, Spinach, Smoked Ham, Cheddar & Swiss Cheese

THE CHARLES RIVER BRUNCH

\$80.00 Per Person

- Eggs Benedict, English Muffin, Canadian Bacon, Hollandaise Sauce
 - Pancakes, Blueberries, Chocolate Chips, Whipped Cream, Warm Maple Syrup
 - Applewood Smoked Bacon
 - Maple Breakfast Sausage
 - Breakfast Potatoes
- Omelet Station (Chef required)
- Prepared-to-order Farm Fresh Eggs, Egg Beaters, Egg Whites, Tomatoes, Scallions, Mushrooms, Peppers, Onions, Spinach, Smoked Ham, Cheddar & Swiss Cheese

STATIONS

All chef attended stations come with a \$175 fee per chef. One chef per 75 people is required.

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 (100 Guest Minimum)

Pinot Noir Demi, Horseradish Cream, Dinner Rolls
\$32 per person

Crab Cakes

Maryland-Style, Grain Mustard Sauce, Lemon Aioli, Spicy Remoulade, Baby Greens, Napa Slaw
\$29 per person

ENHANCEMENTS

Raw Bar Display – Four pieces per person
Local Oysters, Count Neck Clams, Grilled Jumbo Shrimp, Citrus Cocktail Sauce, Champagne Mignonette, Horseradish, Tabasco, Lemon Wedges
MARKET PRICE

Mixed Greens, Cucumber, Baby Tomato, Balsamic and Ranch Dressings
Herb-Crusted Statler Chicken Breast, Artichokes, Roasted Tomatoes
Penne Pasta, Seasonal Vegetables, Choice of Pesto Cream Sauce or Marinara Sauce

Assorted Mini Cupcakes & Pastries

THE SONESTA BRUNCH

\$95.00 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
Mixed Berry Yogurt Parfaits, Honey & Granola
Applewood Smoked Bacon
Maple Breakfast Sausage
Breakfast Potatoes
Omelet Station (Chef required)
Prepared-to-order Farm Fresh Eggs, Egg Beaters, Egg Whites, Tomatoes, Scallions, Mushrooms, Peppers, Onions, Spinach, Smoked Ham, Cheddar & Swiss Cheese
Baby Kale Salad, Seasonal Fruit, Sugared Pecans, Goat Cheese, Maple-Chive Vinaigrette
Rolls-Butter
Atlantic Salmon, Tomato & Chive Butter Sauce
Pan-Seared Chicken, Artichokes, Roasted Tomatoes, Olives, Basil
Roasted Sirloin, Peppercorn Demi, Grain Mustard

Variety of Mini Pastries

Smoked Salmon Display

Sliced Tomatoes, Red Onion, Capers, Sprouts
\$18

New England Clam Chowder, Smoked Bacon

\$8

Grilled Shrimp Cocktail, Bloody Mary Shooter

\$6

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LUNCH

10 Guest minimum. 10 to 19 Guests Will Incur a \$10++ 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

THE DELI

\$60.00 Per Person

Seasonal Salads

Mixed Greens Salad, Potato Salad & Grain Salad

Deli Meats

Smoked Turkey, Country Ham, Salami, Tuna Salad & Slow-Roasted Sirloin

Cheese

Cabot Cheddar, Swiss

Accompaniments

Leaf Lettuce, Tomatoes, Kosher Dill Pickles, Hot Pepper Relish, Pepperoncini, Mayo & Mustard

Breads

Assorted Sliced Breads, Deli Rolls, Wraps
**Gluten Free Bread Available

Boston Cream Whoopie Pie
Seasonal Cheesecake

ENHANCEMENTS

Roasted Vegetable Bisque

\$6 per person

Wild Mushroom Florentine Soup

\$6 per person

White Bean & Escarole Soup

\$6 per person

New England Clam Chowder, Smoked Bacon

\$8 per person

Lobster Bisque

The
ROYAL
SONESTA

THE SANDWICH SHOP

\$62.00

Cherry Tomato Salad, Fresh Mozzarella, Basil & Extra Virgin Olive Oil

Gemelli Pasta Salad, Roasted Red Pepper Pesto
Seasonal Vegetable Slaw

Smoked Turkey Breast Sandwich, Lettuce, Tomato, Crumbled Bacon, Basil Aioli, Ciabatta Bun
Shaved Sirloin Sandwich, Boursin Spread, Baby Greens, Onion Roll

Hummus Sandwich, Falafel, Tomato, Pickled Red Cabbage, Tzatziki, Herb Wrap

Cape Cod Kettle Cooked Potato Chips
Dill Pickles

Chocolate Caramel Heath Cake
Mini Fruit Tarts

SANDWICH ADDITIONS

Add additional options below to Deli or Sandwich Shop

Roasted Tomato & Fresh Mozzarella, Balsamic Drizzle, Arugula Oil, Baguette
\$8 per person

Grilled Chicken, Herbed Goat Cheese Spread, Baby Greens, Brioche Bun
\$8 per person

Sliced Ham & Gruyere, Lettuce, Dijon Aioli, Rye Bread
\$8 per person

Buffalo Chicken Wrap, Lettuce, Tomato, Blue

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LOBSTER BISQUE
\$10 per person

**BUFFALO CHICKEN WRAP, Lettuce, Tomato, Blue
Cheese, Herb Tortilla Wrap**
\$8 per person

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HOT LUNCH BUFFETS

20 Guest Minimum for All Buffets. 10 to 19 Guests Will Incur a \$10++ 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

\$65.00 Per Person

Clam Chowder, Smoked Bacon
Assorted Rolls-Butter

Mixed Green Salad, Seasonal Accompaniments
Vegetable Salad

Hearty Beef Stew, Garden Herbs
Roasted Turkey Breast, Maple Bourbon Gravy
Herb-Roasted Haddock, Tomato Fennel Ragout
Mashed Potatoes, Roasted Garlic
Seasonal Vegetables

Warm Cranberry-Apple Crisp, Vanilla Ice Cream

SOUTHWESTERN

\$65.00 Per Person

Vegetarian Tortilla Soup

Three Bean Salad
Shredded Jicama

Fajita & Taco Station
Chipotle Marinated Steak, Diced Charred
BBQ Chicken, 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

NORTH END

\$65.00 Per Person

White Bean & Escarole Soup
Rolls-Butter

Baby Arugula Salad, Cherry Tomatoes, Mozzarella,
Balsamic Reduction

Caesar Salad, Romaine, Parmesan, Croutons, Caesar
Dressing

Seasonal Risotto
Chicken Marsala, Sautéed Mushrooms
Penne Pasta with Shrimp, White Wine & Garlic
Sauce, Garden Herbs

Tiramisu
Mini Cannolis

THE EXECUTIVE

\$69.00 Per Person

Seasonal Roasted Vegetable Soup
Rolls-Butter

Baby Kale Salad, Seasonal Fruit, Sugared Pecans,
Goat Cheese, Maple Chive Vinaigrette
Grilled Asparagus, Lemon Dressing

Chardonnay Poached Salmon, Dill Crème Fraiche
Roasted Sirloin, Rosemary Demi-Glace
Herb-Grilled Chicken Breast, Natural Chicken Jus
with Garden Herbs
Fregula with Pesto and Parmesan

Sauce

Chocolate Mousse
Carrot Cake

THE SALAD BAR

\$62.00 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 Dressing
Flatbread

Char-Grilled Chicken Breast
Olive Oil Poached Salmon
Char-Grilled Bavette Steak

Black Forest Cake
Chocolate Dipped Short Bread Cookies

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COLD PLATED LUNCHES

10 Guest 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

CHOICE OF ONE SOUP OR SALAD

- Roasted Vegetable Bisque**
- Cream of Asparagus Soup**
- White Bean & Escarole Soup**
- New England Clam Chowder**, Smoked Bacon
- Mixed Greens Salad**, English Cucumber, Cherry Tomatoes, Croutons, Balsamic Dressing
- Caesar Salad**, Romaine, Parmesan, Croutons, Caesar Dressing
- Baby Kale Salad**, Seasonal Fruit, Sugared Pecans, Goat Cheese, Maple Chive Dressing
- Spring Mix Salad**, Toasted Almonds, Mandarin Oranges, Dried Cranberries, Poppyseed Dressing

CHOICE OF ONE DESSERT

- Chocolate Caramel Heath Cake**
- Fresh Fruit Tart**, Lemon Whipped Cream
- Chocolate Espresso Tartlet**
- Apple Bavarian Tart**
- Seasonal Cheesecake**, Fresh Fruit Coulis
- Salted Chocolate Mousse**, Mascarpone Whipped Cream
- Lemon Panna Cotta**, Fresh Fruit Compote

CHICKEN SALAD

\$55.00 Per Person

Grilled Chopped Chicken Breast, Grapes, Cashews, Tarragon Mayo, Baby Greens & Citrus Oil

POACHED SALMON NICOISE

\$55.00 Per Person

French Beans, Fingerling Potatoes, Eggs, Baby Arugula, Olives, Tomato, Mustard Dressing

CHIPOTLE SPICED CHICKEN BREAST QUINOA SALAD

\$55.00 Per Person

Cucumber, Peppers, Red Beans, Lettuce, Avocado Dressing

SOUP & SANDWICH

\$55.00 Per Person

CHOICE OF ONE SOUP FROM ABOVE

CHOICE OF ONE SANDWICH

- Chicken Caesar Wrap**, Shredded Parmesan Cheese
- 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, Gruyere Cheese, Boston Bibb Lettuce, Dijon Aioli, Marble Rye Bread

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HOT PLATED LUNCHES

10 Guest 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

CHOICE OF ONE SOUP OR SALAD

- Roasted Vegetable Bisque**
- Cream of Asparagus Soup**
- White Bean & Escarole Soup**
- New England Clam Chowder**, Smoked Bacon
- Mixed Greens Salad**, English Cucumber, Cherry Tomatoes, Croutons, Balsamic Dressing
- Caesar Salad**, Romaine, Parmesan, Croutons, Caesar Dressing
- Baby Kale Salad**, Seasonal Fruit, Sugared Pecans, Goat Cheese, Maple Chive Dressing
- Spring Mix Salad**, Toasted Almonds, Mandarin Oranges, Dried Cranberries, Poppyseed Dressing

CHOICE OF ONE DESSERT

- 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**, Fresh Fruit Compote

PAN-SEARED CHICKEN BREAST

\$58.00 Per Person

Italian Couscous, Red Pepper Pesto, Zucchini, Micro Cress

ROASTED BONE-IN CHICKEN

\$58.00 Per Person

Madeira Wine Sauce, Seasonal Accompaniments

WARM CHARDONNAY POACHED SALMON

\$58.00

Green Pea and Edamame Risotto, Fennel & Red Radish Slaw, Wilted Greens, Citrus Oil

GEORGES BANK HADDOCK

COUNTRY-STYLE BEEF SHORT RIB

\$65.00 Per Person

Pinot Noir Reduction, Seasonal Accompaniments

SPINACH AND CHEESE RAVIOLI

\$56.00 Per Person

Seasonal Accompaniments

Add Grilled Chicken \$4

ROLLATINI

\$56.00 Per Person

Eggplant and Zucchini Stuffed with Ricotta and Herbs, Tomato Basil Sauce, Micro Basil

PETITE FILET

\$58.00 Per Person

Petite Herbs, Roasted Fingerlings, Tomato Provençal
Sauce

\$70.00 Per Person

6oz Filet, Demi-glace, Skin-on Yukon Mashed
Potatoes, Seasonal Vegetables

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BOXED LUNCHES

All Boxed Lunches Include Fresh Whole Fruit & Cape Cod Kettle Cooked Potato Chips

Count of each sandwich type required

SANDWICHES

CHOOSE TWO **\$52 per person**
CHOOSE THREE **\$59 per person**

Chicken Caesar Wrap, Shredded Parmesan Cheese

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, Gruyere Cheese, Boston Bibb Lettuce,
Dijon Aioli, Marble Rye Bread

SALADS

CHOOSE 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

CHOOSE ONE

Chocolate Chip Cookie
Fudge Brownie

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DINNER BUFFETS

20 Guest 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

THE SKYLINE

\$100.00 Per Person

Baby Kale Salad, Seasonal Fruit, Sugared Pecans,
Goat Cheese, Maple Chive Vinaigrette
Seasonal Grain Salad
Rolls-Butter

Chicken Breast, White Bean Ragout with Wild
Mushrooms and Garden Herbs
Georges Bank Haddock, Sauce Provencal
Sirloin of Beef, Sautéed Onions, Baby Peppers
Seasonal Market Vegetable
Herb Roasted Fingerling Potatoes

Seasonal Fruit Cobbler, Vanilla Ice Cream

NEW ENGLAND CLAMBAKE

\$125.00 Per Person

New England Clam Chowder, Smoked Bacon
Rolls-Butter

Spring Mix Salad, Cherry Tomatoes, Great Hill Blue
Cheese, Ranch Dressing
Seasonal Slaw

Citrus BBQ-Glazed Grilled Chicken
Little Neck Clams & Mussels, White Wine & Garlic
Steamed
Steamed Lobster, One Pound and a Quarter, Drawn
Butter
Red Bliss Potatoes, Garlic-Roasted
Sweet Corn on the Cob

ASIAN

\$95.00 Per Person

Asian Greens with Chow Mein
Noodles, Mandarin Oranges, Cashews, Sesame
Ginger Vinaigrette
Chilled Lo Mein Noodle Salad, Shredded Carrots,
Scallions, Peppers, Hoisin & Sweet Chili Dressing

Fried Rice, Baby Shrimp, Chicken, White Rice,
Scallions, Bean Sprouts, Carrots, Pea Pods, Water
Chestnuts, Cilantro, Chopped Cashews, Soy Sauce

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, Roasted Garlic, Shaved Parmesan,
Croutons
\$10 per person

Spinach & Arugula Salad, Oven-Cured Tomatoes,
Kalamata Olives, Cherry Mozzarella, Balsamic Dressing
\$10 per person

Skin On Mashed Potatoes, Roasted Garlic

Cornbread	\$6 per person
Shortcake Station , Variety of Fresh Berries & Whipped Cream	Soft-Whipped Mashed Potatoes , Truffled \$9 per person
Watermelon Wedges	Potato Gratin , Leeks & Vermont Cheddar \$7 per person
	Wild Mushroom Risotto \$6 per person
	Garlicky Broccolini \$5 per person
	Roasted Baby Vegetables \$5 per person
	Roasted Tuscan Vegetable Display \$6 per person
	Cracker-Crusted Cod , Champagne Cream Sauce \$14 per person
	Grilled Salmon , Tomato-Olive Ragout \$18 per person

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CREATE YOUR OWN BUFFET

\$110.00 per person

20 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

CHILLED ITEMS - CHOOSE THREE

Mesclun Greens, English Cucumbers, Cherry Tomatoes, Black Olives, Balsamic & Ranch Dressings, Seasonal Grain Salads
Caesar Salad, Romaine, Parmesan Cheese, Croutons, Garlic Caesar Dressing
Spinach & Arugula Salad, Oven-Cured Tomatoes, Kalamata Olives, Cherry Mozzarella, Balsamic Dressing
Boston Bibb Salad, Seasonal Fruit, Goat Cheese, Candied Pecans, Maple Chive Vinaigrette
Sliced Vine-Ripened Tomato & Mozzarella Salad Arugula, Balsamic Reduction, Olive Oil
Grilled Asparagus, Roasted Red Peppers, Lemon Dressing
Couscous Salad, Feta & Mint
Quinoa Salad, Roasted Vegetables & Pecans

MEAT - CHOOSE ONE

Porcini-Dusted Strip Sirloin, Roasted Tomatoes, Wild Mushroom Ragout
Roasted Beef Tenderloin, Saint André Demi-Glace (\$6 supplement)
Pork Loin Stuffed with Spinach and Roasted Tomatoes, Apple Cider Mustard Sauce
Lamb Rack, Dijon, Panko Crust, Minted Red Wine Sauce

DESSERT - CHOOSE THREE

Chocolate Bread Pudding, Caramelized Banana
Fresh Berry Champagne Sabayon, Served in Mini Martini Glass
Seasonal Cheesecake
Strawberry Romanoff
Chocolate Pot de Crème*

POULTRY - CHOOSE ONE

Herb-Roasted Chicken Breast, Artichokes, Roasted Tomatoes
Pan-Seared Chicken Breast, Olive Tapenade, Arugula
Grilled Chicken Breast, Wild Mushrooms, Marsala Sauce
Grilled Cornish Hen, Mediterranean Vegetables, Chicken Jus (\$6 supplement)
Maple-Glazed Turkey Breast, Bread Stuffing, Pan Gravy, Cranberry Compote

SEAFOOD - CHOOSE ONE

Pan-Seared Atlantic Salmon, Roasted Tomato, Chive Butter Sauce
Georges Bank Haddock, Sauce Provencal
Cracker-Crusted Cod, Champagne Cream Sauce
Skillet-Seared Crab Cake, Lemon Aioli or Remoulade (\$6 supplement)

SIDES - CHOOSE TWO

Fingerling Potatoes, Herb-Roasted
Mashed Potatoes, Garlic Roasted
Medley of Seasonal Baby Vegetables
Garlicky Broccolini
Potato Gratin, Leeks & Vermont Cheddar
Risotto, Oven-Cured Tomatoes
Green Beans Almandine
Steamed Rice Medley
Asparagus, Grilled or Steamed

Chocolate Pots de Crème

S'mores Skillet

Chocolate-Dipped Strawberries*

Seasonal Fruit*

Crème Brûlée Tarte

Boston Cream Tartlets

Espresso Panna Cotta*

Mini Dark Chocolate Mousse*

** Denotes gluten-free options*

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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

CHOOSE ONE SOUP OR SALAD

Maine Lobster Bisque, Lobster Garnish (\$7 supplement)

Minestrone Soup

Potato Leek Soup

Seasonal Soup

New England Clam Chowder, Smoked Bacon (\$7 supplement)

Caesar Salad, Hearts of Romaine, Parmesan Crisps, Croutons, Caesar Dressing

Baby Greens and Kale Salad, Seasonal Fruit, Goat Cheese, Candied Pecans, Lime-Chipotle Vinaigrette

Spring Mix Salad, Gorgonzola Cheese & Caramelized Onion Tart, Walnuts, Asian Pear, Maple Chive Dressing

Asparagus Salad, Frisee, Red Radish, Grated Egg, Dijon Mustard Sauce (Seasonal, April-September)

Roasted Beets, Micro Cress, Feta Cheese, Toasted Pumpkin Seeds, Radish, White Balsamic Vinaigrette (\$4 supplement) (Seasonal, October-March)

Tomato Caprese Salad, Vine Ripened Tomatoes, Buffalo Mozzarella, Pesto Two Ways, Arugula, Balsamic Glaze, Flake Salt

ADDITIONAL COURSE

Cheese Sacchetti, Choice of Pesto Cream or Tomato Basil Sauce
\$10 per person

Lobster Risotto, 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, Shaved Fennel & Napa Slaw, Baby Greens, Chili Aioli, Grain Mustard Dressing
\$18 per person

Seared Sesame Tuna, Crispy Wontons, Seaweed Salad, Wasabi Oil
\$18 per person

Seasonal Sorbet Intermezzo, Sugar-Rimmed Glass
\$6 per person

ENTREES

Wild Mushroom-Crusted Filet, Soft Whipped Herb-Potato Mousse, Seasonal Vegetable, Micro Greens, Red Wine Sauce
\$110 per person

Country-Style Beef Short Rib, White Cheddar Polenta, Baby Tomato Ragout, Petite Herbs
\$95 per person

ENTRÉES (CONT..)

Cod Loin, Diced Golden and Sweet Potatoes, Melted Leeks, Fennel, Tarragon & Champagne Cream Sauce
\$88 per person

Haddock, Fingerling Potatoes, Baby Spinach, Tomato, Olive & Caper Ragout, Fresh Parsley, Olive Oil
\$88 per person

Grilled Sirloin, Mild-Peppercorn Demi, Broccolini,
Potato Dauphinoise
\$98 per person

Prosciutto, Asiago & Arugula Stuffed Chicken Breast, Parmesan & Chive Risotto, French Beans,
Baby Peppers, Madeira Wine Sauce
\$86 per person

Pan-Seared Chicken Breast, Crushed Red Bliss
Rosemary Potatoes, Braising Greens, Mushroom &
Leek Ragout
\$86 per person

Crispy Salmon, Cauliflower Puree, Riesling Poached
Grapes, Capers, Pine Nuts, Parsley, Lemon Zest, Olives,
Micro Cress
\$86 per person

Duo of Petite Filet & Half Lobster Tail, Corn Flan,
Truffle Mashed Potatoes, Asparagus, Sauce Béarnaise
Market Price

Duo of Braised Country-Style Short Rib & Grilled Shrimp, Celery Root Puree, Vegetable
Succotash
\$105 per person

Duo of Grilled Sirloin & Jumbo Shrimp, Wild
Mushroom Risotto, Broccolini, Red Wine Sauce
\$108 per person

PLATED DESSERTS - CHOOSE ONE

Chocolate Espresso Tart
Chocolate Trilogy
Vanilla Bean Panna Cotta
Crème Brûlée
Seasonal Cheesecake

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MORNING BREAKS

10 Guest Minimum. Priced for 60-Minutes Service

All Served with Freshly Brewed Starbucks Pike Place Regular & Decaffeinated Coffee, Selection of Teas

RISE AND SHINE

\$24.00 Per Person

Mason Jar of Fresh Berries with Chantilly Cream
House Made Granola Bars
Blueberry-Pomegranate & Strawberry-Banana Smoothies

REFRESHER

\$24.00 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

\$24.00 Per Person

Strawberry Lemon Coffee Cakes
Fresh Strawberries, Crème Fraiche & Brown Sugar
MOCKTAIL
Strawberry Mule, Fresh Mint

VITAMIN C

\$24.00 Per Person

Orange Blossom Muffins
Chocolate Zucchini Bread
Key Lime Mini Tartlet
Cranberry Orange Shortbread Cookies
Vitamin Waters

CHOCOLATE

\$24.00 Per Person

Chocolate Hazelnut Biscotti
Chocolate Babka
Brownie Pops
Mocha Frappuccino

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BREAKS PACKAGES

20 Guest Minimum.

Served with Freshly Brewed Starbucks Pike Place Regular & Decaffeinated Coffee, Selection of Teas

ALL DAY BEVERAGES

\$55.00 Per Person

Unlimited Service for (8) Hours
Single Service Location
Guarantee to Match Meeting Set Count

Starbucks Pike's Place Coffee, Decaffeinated Coffee
Selection of Teas
Assorted Soft Drinks (Regular & Diet)
Still & Sparkling Mineral Waters

THE ESSENTIALS

\$85.00 Per Person

Morning (2-Hours Service)
Seasonal Fruit Salad
Bakery Display, Marmalades, Preserves, Butter
Bagels, Low-Fat & Chive Cream Cheese
Chilled Fruit Juices

Mid-Morning (2-Hours Service)
Whole Fresh Fruit
Full Coffee Refresh
Assorted Sodas & Mineral Waters

Afternoon (2-Hours Service)
Assortment of Candy Bars
Full Coffee Refresh
Assorted Sodas & Mineral Waters

ALL DAY COFFEE & TEA SERVICE

\$36.00 Per Person

Unlimited Service for (8) Hours
Single Service Location
Guarantee to Match Meeting Set Count

Starbucks Pike's Place Coffee, Decaffeinated Coffee
Selection of Teas

RAISING THE BAR

\$95.00 Per Person

Morning (2-Hours Service)
Seasonal Fruit Salad
Bakery Display, Marmalades, Preserves, Butter
Warm Bistro Croissant with Egg
Bagels, Low-Fat & Chive Cream Cheese
Chilled Fruit Juices

Mid-Morning (2-Hours Service)
Individual Yogurts
Whole Fresh Fruit
Full Coffee Refresh
Assorted Sodas & Mineral Waters

Afternoon (2-Hours 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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AFTERNOON BREAKS

10 Guest Minimum. Priced for 60-Minutes Service

All Served with Freshly Brewed Starbucks Pike Place Regular & Decaffeinated Coffee, Selection of Teas

DIY BRUSCHETTA

\$28.00 Per Person

Focaccia and Crostini

Roasted Red Pepper and Olive Tapenade, Chopped Artichokes in Herb Oil, Marinated Red and Yellow Tomatoes, Asiago and Mozzarella Cheese, Edamame Pesto, Balsamic Mushrooms, Sliced Salami, Flavored Oils, Amaretto Honey, Balsamic Glaze

San Pellegrino Italian Soft Drinks

LUXURY BOX

\$24.00 Per Person

Soft Pretzel Bites

Queso Dip

Kettle Corn

Beef Cocktail Franks, Puff Pastry, Dijon Mustard

Spindrift Sparkling Juice

PICNIC BASKET

\$24.00 Per Person

Assorted Fresh Vegetables, Garlic Herb Dip

Hummus, Pita Crisps

Cabot Cheddar Cheese, Seedless Red Grapes

Crackers

Mini Chocolate Chip Cookies & Fudge Brownie

Bites

Pitchers of Lemonade & Iced Tea

FIVE AND DIME

\$24.00 Per Person

Assorted Penny Candies to Include:

Twizzlers, Smarties, Root Beer Barrels, Bit O' Honey, Fireballs, Tootsie Rolls, Caramel Creams, Necco Wafers, Swedish Fish

IBC Root Beer and Cream Soda

THE VENDING MACHINE

\$24.00 Per Person

Cape Cod Kettle Cooked Potato Chips & Terra Chips, Individual Bags

Trail Mix, Individual bags

Assorted Candy Bars

Assorted Soft Drinks

DIY TRAIL MIX

\$24.00 Per Person

Assortment to Include:

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

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SEASONAL BREAKS

Prices are per person unless otherwise specified.
10 Guest Minimum. Priced for 60-Minutes Service

WINTER WARMERS

\$28.00 Per Person

(December–March)

Melted Brie and Local Raspberry Jam Filo Cups

Mini Apple Turnovers

Warm Cranberry–Orange Loaf

Hot Chocolate Station

Crushed Peppermint, Mini Marshmallows, Whipped Cream, Chocolate Shavings

SPRING BLOSSOMS

\$26.00 Per Person

(March–May)

French Macaroon

Seasonal Fruit with Honey and Yogurt

Assorted Fruit Squares

Honest Iced Teas

FALL FAVORITES

\$26.00 Per Person

(September–November)

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

\$27.00 Per Person

(June–August)

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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A LA CARTE BREAKS

À LA CARTE OPTIONS

Freshly Brewed Starbucks Pike Place Regular & Decaffeinated Coffee, Selection of Teas

\$10 per person (2-hours service, single location)

Fresh Squeezed Grapefruit & Orange Juices

\$8 per person (2-hours service)

Soft Drinks, Regular & Diet

\$6 each

Vitamin Waters

\$7 each

Red Bull, Regular & Sugar-Free

\$8 each

Spindrift Sparkling Beverages

\$7 each

Gatorade

\$7 each

Pure Leaf Tea

\$7 each

Mocha Frappuccino

\$8 each

Bottled Iced Coffee

\$8 each

Bottled Waters, Sparkling & Still

\$7 each

Assorted Whole, Fresh Fruit

\$48 per dozen

Assorted Bagels, Low-Fat & Chive Cream Cheese

\$60 per dozen

Assortment of Freshly Baked

CONTINUED...

Cheese Display, Local Jams, Baguettes & Crackers

\$18 per person

Vegetable Crudité, Seasonal Dips

\$15 per person

Cape Cod Kettle Cooked Potato Chips & Terra Chips, Individual Bags

\$6 each

Assorted Cookies, To Include Chocolate Chip

\$48 per dozen

Brownies & Blondies

\$48 per dozen

Individual Bags of Popcorn, To Include Plain and Cheddar Flavors

\$6 each

Assorted Fruit Squares, Lemon-Apple & Raspberry

\$48 per dozen

Seven Layer Bars

\$48 per dozen

Assorted Cannoli

\$60 per dozen

Assorted Whoopie Pies

\$60 per dozen

Boston Cream Whoopie Pie

\$60 per dozen

Assorted Fruit Tarts

\$72 per dozen

Assorted Candy Bars

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 dozen

Apple-Walnut Bundt Cake
\$48 per cake (serves 10)

\$6 each

Mixed Berry Yogurt Parfaits, Honey and Granola
\$10 each

Trail Mix, Individual bags
\$7 each

KIND Dark Chocolate-Sea Salt Bars
\$7 each

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BEVERAGES

SIGNATURE BRANDS

SVEDKA Vodka
New Amsterdam Gin
Cruzan Rum
Jack Daniel's
Rittenhouse Rye
Dewar's White Label
Corazon Tequila

PREMIUM BRANDS

Tito's Vidka
Sipsmith Gin
Bacardi Superior Rum
High West Bourbon
Knob Creek Rye
Johnnie Walker Black
Patron Silver Tequila

BEER

Domestic
Bud Light

Imported/Craft/Local
Sam Adams (Seasonal)
Harpoon IPA
Corona
Local Craft

CORDIALS

Amaretto di Saronno
Bailey's
Courvoisier
Frangelico
Grand Marnier
Sambuca

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WINE

SIGNATURE SELECTION

Bulletin Sauvignon Blanc, Chardonnay, Cabernet
Sauvignon, Merlot
\$55 per bottle

PREMIUM SELECTION

William Hill, Chardonnay, Sauvignon Blanc, Cabernet
Sauvignon & Merlot
\$65 per bottle

SPARKLING

Wycliff American Champagne
\$55 per bottle
La Marca Prosecco
\$65 per Bottle

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BEVERAGE INFORMATION

SIGNATURE BRANDS

- 1-HOUR \$22 per person
- 2-HOURS \$32 per person
- 3-HOURS \$42 per person
- 4-HOURS \$50 per person
- 5-HOURS \$58 per person

INTERNATIONAL COFFEE STATION

\$16.00 Per Drink

- 50 Drink Minimum
- Specialty Coffees With Selection of Liqueurs to include:
 - Bailey’s, Crème de Cocoa, Frangelico, Jameson’s Irish Whiskey, Kahlua, Sambuca, Tia Maria
 - Fresh Whipped Cream, Sugar Rimmed Glasses, Cocoa Powder and Cinnamon Sticks

HOSTED BAR ON CONSUMPTION

- Signature Mixed Drinks \$12
- Signature Martinis & Signature Drinks \$15
- Signature Wines \$12
- Signature Sparkling Wine \$13

- Premium Mixed Drinks \$14
- Premium Martinis & Signature Drinks \$17
- Premium Wines \$14
- Premium Sparkling Wine \$15

- Imported/Premium/Craft Beer \$9
- Domestic Beer \$8
- Cordials \$15
- Sodas \$6
- Mineral Waters \$7

PREMIUM BRANDS

- 1-HOUR \$24 per person
- 2-HOURS \$34 per person
- 3-HOURS \$44 per person
- 4-HOURS \$52 per person
- 5-HOURS \$60 per person

BARTENDER FEES

- \$150 for up to 3-Hours, \$50 for Each Additional Hour, per Bartender

- Full bar**
One Bartender Required per 75 Guests

- Beer & Wine Bar**
One Bartender Required per 100 Guests

CASHIER FEES (CASH BARS)

- \$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, One Cashier per 100 Guests
Groups of 200 or More, One Cashier per 125 Guests

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PASSED CANAPÉS

Minimum purchase of 25 pieces per canapé.
May be butler passed or stationed.

WARM

\$7.00 per piece

Wild Mushrooms & Three-Cheese Tartlet
Vegetable Fried Spring Rolls, Sweet Chili Sauce
Three-Cheese Arancini, Marinara Sauce
Brie, Pear and Almond Beggars Purse
Buffalo Chicken Spring Roll, Blue Cheese Dip
Asparagus in Phyllo, Asiago, Garlic Aioli
Thai Chicken Satay, Peanut Sauce
Tandoori Chicken Brochette, Mint Yoghurt

\$7.50 per piece

Chicken Lemongrass Pot Sticker, Honey-Soy
Peking Duck Spring Roll, Ginger Hoisin Sauce
Parmesan Artichoke Fritter, Dijon Aioli
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
Pesto Chicken Skewers
Jackfruit Cake, Mango Salsa

\$8.50 per piece

Lobster Rangoon, Duck Sauce
Lamb Racks, Dijon Crusted
Crab Cakes, Spiced Caper Aioli

CHILLED

\$7.00 per piece

Syrup Poached Figs, Whipped Brie, Almonds
Chilled Avocado Soup Shot, Jonah Crab Meat
Goat Cheese Crostini, Fruit Chutney

\$7.50 per piece

Tomato & Mozzarella, Marsala Syrup, Basil
Crispy Duck Breast, Brioche Crouton, Wild Blueberry Jam
Smoked Salmon Mousse Crostini
Beef Carpaccio Crostini, Manchego, Caper
Crab Salad, Jalapeno Corn Cake
Roasted Sirloin Crostini, Kalamata Aioli

\$8.50 per piece

Grilled Shrimp, Citrus Cocktail
Seared Tuna, Wasabi, Ginger, Seaweed Salad
Old Bay Shrimp, Jicama Chip

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DISPLAY

10 Guest Minimum Unless Otherwise Noted

CHEESE

\$22.00 Per Person

Imported & Farmstead Cheeses, Local
Jams, Baguettes, Crackers

FRESH MARKET

\$19.00 Per Person

Vegetable Crudit , Garlic Herb Dip, Hummus

MEDITERRANEAN

\$25.00 Per Person

Baba Ganoush
Zaatar Spiced Hummus
Tabbouleh
Stuffed Grape Leaves
Calamari Salad,
Warm Pita Bread

ANTIPASTI

\$28.00 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

BREADS & SPREADS

\$20.00 Per Person

Boursin Cheese Spread
White Bean & Herb Dip
Whipped Feta with Spiced Red Pepper
Herb-Flavored Extra Virgin Olive Oil
Artisan Bread Display

CHIPS & DIP

\$19.00 Per Person

House-Fried Potato Chips
Tortilla Chips
Garlic Herb Dip
Jalape o Cheddar Dip
Guacamole, Pico de Gallo

DIM SUM

\$28.00 Per Person

Crab Rangoon, Peking Duck Spring Rolls, Vegetable
Spring Rolls, Chicken Potstickers
Ginger Soy Sauce, Duck Sauce, Sweet Chili Hoisin
Sauce
20 Guest Minimum

TAPAS

\$34.00 Per Person

Cider Braised Chorizo, Caramelized Onion & Scallion
Gazpacho Shooter, Spiced Jumbo Shrimp
Parmesan Stuffed Artichoke, Dijon Aioli
Marcona Almonds
Citrus Olives
Roasted Baby Peppers, Feta & Grilled Lemon
Chicken Skewers, Chimichurri
20 Guest Minimum

SLIDERS ON BRIOCHE ROLLS

\$24.00 Per Person

Beef, Turkey & Lentil-Portobello Sliders

Self-Serve Accompaniments to Include:
Cabot Cheddar, Swiss Cheese,
Plum Tomato, Lettuce, Caramelized Onions, Garlic

SUSHI DISPLAY

\$32.00 Per Person

California Rolls, Avocado-Cucumber Rolls, Spicy Tuna Rolls, Dragon Rolls, Caterpillar Rolls Wasabi, Pickled Ginger & Gluten Free Soy Sauce

Aioli, Tomato Ketchup, Served with French Fries
20 Guest Minimum

RAW BAR

Market Price
Local Oysters, Clams & Jumbo Shrimp
Citrus Cocktail Sauce, Champagne
Mignonette, Horseradish, Tabasco, Lemon Wedges

(4 pieces per person). Station attendant available for \$175 per chef, one chef per 75 people.

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MANNED 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 come with a \$175 fee, per chef.

CARVED TO ORDER

(Chef Required 1 per 100 Guests)

Maple-Glazed Turkey Breast, Gravy, Cranberry Compote, Cornbread Stuffing, Dinner Rolls
\$25 per person

Pork Loin Stuffed with Spinach and Roasted Tomatoes, Apple Cider Mustard Sauce, Dark Rye Dinner Rolls
\$25 per person

Carved Side of Salmon, Lemon Dill Crème Fraiche, Cranberry Rolls
\$25 per person

Tenderloin of Beef, Pinot Noir Demi, Horseradish Cream, Rolls
\$32 per person

Roasted Sirloin, Peppercorn Demi, Grain Mustard, Dinner Rolls
\$28 per person

Rack of Lamb, Grain Mustard Demi-Glace, Potato Mousse
\$32 per person

Corned Beef Brisket, Gourmet Mustards, Sliced Pickles, Rye Cocktail Bread
\$28 per person

FRIED RICE STATION

\$24.00 Per Person

Baby Shrimp, Chicken, White Rice, Scallions, Sean Sprouts, Carrots, Pea Pods, Water Chestnuts, Cilantro,

PASTA STATION

\$28.00 Per Person

Gemelli Pasta & Cheese Sacchetti
Pesto Cream Sauce & Tomato Basil Sauce
Asparagus, Sautéed Mushrooms, Spinach, Roasted Garlic, Fresh Herbs, Freshly Grated Parmesan Cheese
Dinner Rolls
**Gluten Free Pasta Available
\$4 Add Chorizo, \$7 Add Shrimp, \$9 Add Lobster
(Chef Required 1 per 75 Guests)

RISOTTO STATION

\$30.00 Per Person

Asparagus, Wild Mushrooms, Roasted Tomatoes, Parmesan Cheese, Chopped Herbs, Roasted Garlic, Truffle Oil
\$3 Add Pancetta, \$9 Add Lobster
(Chef Required 1 per 50 Guests)

SCALLOP STATION

\$34.00 Per Person

Georges Bank Sea Scallops, Baby Greens, Lemon Vinaigrette, Shaved Fennel, Chili Oil
(Chef Required 1 per 50 Guests)

PEKING DUCK STATION

\$34.00 Per Person

Roasted Peking Duck with Moo Shoo
Pancakes, Scallions, Hoisin Sauce
(Chef Required 1 per 100 Guests)

MAC & CHEESE

Chopped Cashews, Soy Sauce
(Chef Required 1 per 75 Guests)

CRAB CAKES

\$22.00 Per Person

Maryland-Style, Grain Mustard Sauce,
Lemon Aioli, Spicy Remoulade, Baby Greens, Napa
Slaw
(Chef Required 1 per 75 Guests)

SALAD STATION

\$18.00 Per Person

Romaine, Baby Arugula, Baby Spring Mix, Cherry
Tomatoes, Cucumbers, Candied Pecans, Blue Cheese,
Feta, Seasonal Fruit, Dried Cranberries
Tossed with choice of Maple Chive Dressing, Balsamic
Vinaigrette, Honey-Lime Dressing
\$3 Add Chicken, \$7 Add Seafood Salad

\$28.00 Per Person

Elbow Macaroni, Cheese Sauce, Lobster, Applewood
Bacon, Wild Mushrooms, Fresh Herbs, Butter-Toasted
Panko, Scallion, Truffle Oil
\$7 Add Shrimp \$9 Add Lobster
(Chef Required 1 per 75 Guests)

PULLED SHORT RIB

\$28.00 Per Person

White Cheddar Polenta, Onion Strings, Micro Greens
(Chef Required 1 per 100 Guests)

ENHANCEMENTS

Minestrone Soup

\$6 per person

New England Clam Chowder, 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, Roasted Garlic, Shaved Parmesan Cheese, Croutons

\$10 per person

Boston Bibb Salad, Goat Cheese, Pecans, Dried Cranberries, Honey-Zinfandel Dressing

\$12 per person

Sliced, Vine-Ripened Tomato & Mozzarella Salad, Arugula, Balsamic Reduction, Olive Oil

\$12 per person

Herb-Roasted Fingerling Potatoes

\$8 per person

Soft-Whipped Mashed Potatoes, Truffled
\$9 per person

Grilled Asparagus, Roasted Red Peppers, Lemon
Dressing (Seasonal)
\$8 per person

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DESSERT STATIONS

Prices are per person. 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

\$24.00 Per Person

Vanilla, Chocolate & Caramel Ice Cream
Whipped Cream, Peanut Butter Cups, Oreo
Cookie Crumbles, Mapled Walnuts, Jimmies,
Cherries, Salted Chocolate Fudge, Mixed Berry
Coulis, Butterscotch Topping
Includes Attendant

DESSERT TAPAS

\$28.00 Per Person

Crème Brûlée Tart
Chocolate Flourless Cake
Tiramisu Shot Glass
Seasonal Cheesecake
Dark Chocolate Mousse

MIXED UP MOUSSE BAR

\$24.00 Per Person

SELECT TWO
**Dark Chocolate, Milk Chocolate, White
Chocolate, Lemon or 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**

Chef Required

SONESTA SWEET TABLE

\$24.00 Per Person

**Selection of Assorted Mini Cakes, Tortes, &
Pastries**

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LATE NIGHT

(Count to Match Final Guarantee)

LATE NIGHT OPTIONS

Chocolate-Dipped Strawberries
\$14 per person

Mini Ice Cream Cones
\$8 per person

Warm Chocolate Chips Cookies with Milk
\$8 per person

Pizzas, Cheese, Pepperoni, Vegetable
\$18 per person

Beef Sliders, Accompaniments & French Fries
\$18 per person

Chicken Tenders, Assorted Sauces & French Fries
\$16 per person

CONTINUED....

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

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SEASONAL

HOLIDAY

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

HOLIDAY OFFERING I

\$85.00 Per Person

BUTLER PASSED

Pesto Chicken Skewers
Butternut Arancini with Cranberry Aioli

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

Vegetable Crudit 
Garlic Herb Dip and Hummus

STATION (Select One – Chef Optional)

Dim Sum
Crab Rangoon, Peking Duck Spring Rolls, Vegetable Spring Rolls, Chicken Satay
Ginger Soy Sauce, Duck Sauce, Sweet Chili Hoisin Sauce

Winter Risotto
Roasted Squash, Wild Mushroom, Shaved Parmesan and Fresh Herbs

Pumpkin Ravioli
Baby Kale and Roasted Apples with Sage Cream Sauce

CARVING (Select One–Chef Required)

Maple Glazed Turkey Breast

HOLIDAY OFFERING II

\$95.00 Per Person

BUTLER PASSED

Poached Shrimp Cocktail with Old Bay Cocktail Sauce
Pesto Chicken Skewers
Butternut Arancini with Cranberry Aioli

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

Vegetable Crudit 
Garlic Herb Dip and Hummus

STATION (Select One–Chef Optional)

Dim Sum
Crab Rangoon, Peking Duck Spring Rolls, Vegetable Spring Rolls, Chicken Satay
Ginger Soy Sauce, Duck Sauce, Sweet Chili Hoisin Sauce

Winter Risotto
Roasted Squash, Wild Mushroom, Shaved Parmesan and Fresh Herbs

Pumpkin Ravioli
Baby Kale and Roasted Apples with Sage Cream Sauce

CARVING (Select One–Chef Required)

Pan Gravy, Cranberry Compote, Cranberry Rolls

Heritage Pork Loin

Stuffed with Spinach & Oven Roasted Tomato, Apple
Cider Mustard Sauce, Freshly Baked Rye Rolls

SIDES

Herb Roasted Fingerling Potatoes

Green Bean Almandine

The Royal Sweet Table

Selection of Mini Cakes, Tortes & Pastries

Maple Glazed Turkey Breast

Pan Gravy, Cranberry Compote, Cranberry Rolls

Heritage Pork Loin

Stuffed with Spinach & Oven Roasted Tomato, Apple
Cider Mustard Sauce, Freshly Baked Rye Rolls

Brandt All Natural Slow Roasted Beef

Horseradish Cream, Grain Mustard, Freshly Baked
Rolls

Herb Crusted Salmon

Lemon Dill Crème Fraiche, Freshly Baked Rolls

SIDES

Herb Roasted Fingerling Potatoes

Green Bean Almandine

The Royal Sweet Table

Selection of Mini Cakes, Tortes & Pastries

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