

PLATED BREAKFAST

PLEASE SELECT A WAKE-UP CALL AND A FEATURE

45

All Breakfast Service Includes:

Breakfast Pastries, Breakfast Juices, Breakfast Potatoes, and your Choice of a Breakfast Meat
New England Coffees & Lot35 Teas

WAKE-UP CALL

Market Fruits

Mixed Berry Yogurt Parfait with Granola

Quinoa Parfait

FEATURE

Scrambled Eggs with Fresh Chives

Egg White Scramble with Artichokes, Mushrooms and Asparagus

Eggs Benedict with Grilled Asparagus

Organic Poached Egg, Chorizo Hash on Grilled Portuguese Bread

Morning Quiche: Swiss and Mushroom or Gruyere, Caramelized Onion and Bacon

Smoked Salmon, Red Onion, Capers, Tomato, Chopped Egg and Cream Cheese
Accompanied by a Plain Bagel

Brioche French Toast with Vermont Maple Syrup, Mixed Berries and Vanilla Whipped Cream

Lobster Benedict

ADD 5

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FRHI is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

Effective May 2018

BREAKFAST BUFFETS

*Groups less than 25 guests are subject to an additional charge of 8 per person
All Breakfast Stations include New England Coffees & Lot35 Teas*

CONTINENTAL 38

Orange and Grapefruit Juice
Croissants, Muffins, Danishes and Bagels, Butter, Preserves and Cream Cheese
Cereals with Whole and Skim Milk
Yogurts with Mixed Berries, Walnuts, Honey and Granola
Sliced Seasonal Fruit and Berries

HEALTHY LIFESTYLE 42

Assorted Sliced Seasonal Fruit and Berries
Low Fat Muffins with Jam and Low Fat Cream Cheese
Cranberry Pomegranate Smoothie
Greek Yogurt Parfait, Organic Granola, Mixed Berries
Irish Steel Cut Oatmeal with Dried Cranberries, Golden Raisins and Pecans

Choose one:

Egg White Scramble with Artichokes, Mushrooms and Asparagus
Egg White Wrap, Spinach, Mushrooms and Goat Cheese
Mini Smoked Salmon, Basil, Local Tomato and Low-Fat Cream Cheese Sandwich on Rye
Whole Wheat Quesadillas with Egg Whites and Low Fat Cheese: Guacamole, Tomato Salsa,
Mango Salsa and Fat Free Sour Cream

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THE PLAZA

48

Please Select Two Juices:

Orange, Grapefruit, Tomato, Apple, Cranberry

Croissants, Muffins, Danishes and Bagels, Butter, Preserves, Chive, Cranberry and Plain Cream Cheese
Sliced Seasonal Fruits and Berries
Cereals with Whole and Skim Milk
Greek Yogurt Parfait with Berries and Granola

*** **

Please Select Two of the Following:

Scrambled Eggs with Fresh Chives
Egg White Scramble with Artichokes, Mushrooms and Asparagus
Eggs Benedict
Egg White Wrap, Spinach, Mushrooms and Goat Cheese
Scrambled Egg, Smoked Salmon and Sour Cream Open-Faced Mini Bagel Sandwiches
Breakfast Burrito with Scrambled Eggs, Cheddar Cheese, Black Bean Puree and Salsa
Bacon, Egg and Cheddar Cheese Croissant
Turkey Sausages, Chive Scrambled Eggs and Swiss on a Homemade Biscuit
Swiss and Mushroom Breakfast Quiche
Gruyere, Caramelized Onion and Bacon Breakfast Quiche
Buttermilk Silver Dollar Pancakes with Vermont Maple Syrup
Brioche French Toast with Maple Syrup, Mixed Berries and Vanilla Whipped Cream
Irish Oatmeal with Brown Sugar, Walnuts, Cinnamon, Honey and Mixed Berries

*** **

Please Select One from Each:

Grilled Sausage
Bacon
Smoked Ham
Chicken Sausage
Turkey Sausage
Chicken Bacon

Hash Browns
Home Fried Potatoes
Cajun Roasted Potato Wedges
Roasted Sweet Potatoes

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CHEF STATIONS

*Stations require one Culinary Attendant per 75 Guests at 175 each
When any Action Station is added to the Plaza Breakfast Buffet, cost is 12 per Guest*

EGG AND OMELET	18
Custom Eggs and Omelets Served with Salsa, Swiss, Cheddar, Asparagus, Tomatoes, Spinach, Onions, Mushrooms, Peppers, Ham, Bacon and Lobster	
PANCAKE	16
Custom Buttermilk Pancakes with Blueberries, Strawberries, Bananas, and Chocolate Chips Served with Whipped Cream, Powdered Sugar and Maple Syrup	
BELGIAN WAFFLE	16
Custom Belgian Waffles with Mixed Berry Compote Served with Whipped Cream, Powdered Sugar and Maple Syrup	

MORNING ENHANCEMENTS

SALMON	300
<i>(Serves 25 Guests)</i> Bay of Fundi Smoked Salmon Bagels, Chopped Egg, Red Onion, Capers, Tomato and Cream Cheese	
ADD TO YOUR MORNING	
Individual Yogurts	7
Greek Yogurt Parfaits with Mixed Berries and Granola	9
Trio of Coffee Cakes (Blueberry Crumb, Lemon Buttermilk and Cinnamon Apple)	9
Sliced Seasonal Fruits and Berries, Honey Yogurt Sauce	9
Smoothie of the Day	8
Mean Green Juice: Kale, Granny Smith Apples, Apple Cider, Cucumber, Ginger and Spinach	8
Smoked Salmon	9
European Meats and Cheeses	10
Cinnamon Rolls	7
Irish Oatmeal with Brown Sugar, Walnuts, Cinnamon, Honey and Mixed Berries	8
Bacon, Egg and Cheddar Cheese Croissant	9
Breakfast Burrito with Scrambled Eggs, Cheddar Cheese, Black Bean Puree and Salsa	9
Scrambled Egg, Smoked Salmon and Sour Cream Open-Faced Mini Bagel Sandwiches	9
Egg White Wrap, Spinach, Mushrooms and Goat Cheese	9
Blueberry Muffin French Toast with Maple Syrup and Blueberry Compote	9

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BLOODY MARY “SHOULD BE EVERYDAY”

7 Virgin / 14

Bloody Mary Mix, Horseradish, Olives, Celery, Tabasco, Lemon, Lime, Worcestershire,
Pickle Spears, and Cucumber Slices
Add Jumbo Gulf Shrimp at 5 each

MIMOSA WAKE-UP

7 Virgin / 14 Mimosa

Orange Juice, Cranberry Juice, Mixed Berries, Cassis, and Peach Puree

DRINKS

New England Coffees & Lot35 Teas	9
Espresso	ADD 1
New England Coffee (Per Gallon)	96
New England Decaffeinated Coffee (Per Gallon)	96
Lot 35 Teas & Hot Water (Per Gallon)	96
Soft Drinks	6
Still and Mineral Waters	6
Vitamin Water	6
Fruit Infused Water	6
Nantucket Nectars	7

SEASONAL DRINKS

Freshly Brewed Lemon Cold Tea	6
Lot35 Bella Coola Cold Tea	6
Lot35 Cucumber Melon Cold Tea	6
Flavored Snapple Iced Tea	6
Hot Chocolate with Chocolate Shavings and Whipped Cream	6
Freshly Squeezed Lemonade	6
Warm Apple Cider with Cinnamon Sticks	6

BOSTON DRIVERS

Boston Drivers don't stop, nor should you!

Includes the following:

New England Coffees & Lot 35 Teas
Espresso
Spring and Mineral Waters
Nantucket Nectars
Soft Drinks

HALF-DAY (1-4 HOURS)

25

FULL-DAY (5-9 HOURS)

50

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REVITALIZE & REFRESH BREAKS

Domestic and Imported Cheeses Served with Crackers, Sliced French Baguettes, Dried Fruits, Grapes and Fig Jam	20
Traditional Finger Sandwiches (3 per guest) to include: Egg Salad, Ham and Cheese, Smoked Salmon, Cucumber and Blue Cheese	12
Garden Vegetables with Choice of Two Dips: Dill, Blue Cheese, Spinach, Ranch, Herb Yogurt	9
Sliced Seasonal Fresh Fruit and Berries with Honey Yogurt Sauce	9
Pita Chips and Pita Bread, Served with Hummus and Tzatziki	9
Make Your Own Trail Mix with Banana Chips, Dried Apricots, Wasabi Peas, Pretzels Pumpkin Seeds, Sunflower Seeds, Yogurt-Covered Raisins, Almonds, Chocolate Chips	9
Haagen Daaz Ice Cream Bars and Frozen Fancy Fruit Bars	8
Gourmet Cookies	7
Dessert Bars	7
Mini Pretzel Bites with Honey Mustard and Spicy Mustard	7
Whole Fresh Fruit	7
Individually Wrapped Locally Made Granola Bars	6
Warm Assorted Popcorns (Three Selections)	6
Individual Bags of Potato Chips, Pretzels, Popcorn	5
Sabra Hummus with Pretzels	5

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THEME BREAKS

*All Theme Breaks include New England Coffees & Lot35 Teas
Assorted Soda and Waters – Charged On Consumption at 6 each*

THE FENWAY	25
Mini Fenway Franks: Housemade Hot Dogs and Steamed Buns served with Spicy Mustard Cracker Jacks Warm Pretzel Bites with Spicy and Honey Mustard Seasonal Flavored Lemonades Root Beer Floats: Frosted Glasses, Root Beer, Vanilla Ice Cream	
THE BAKE SHOP	20
Peanut Butter, Double Chocolate and Lemon Cooler Cookies Blondies, Raspberry Linzer Bars, Assorted Mini Cupcakes Chocolate and White Milk	
THE WAKE UP CALL	25
Assorted Munchkins Assorted Mini Muffins Fresh Fruit Skewers with Honey Yogurt Dip Yogurt and Granola Parfaits Bottled and Chilled Starbucks Drinks	
THE LIFESTYLE	23
Fresh Seasonal Crudite with Choice of Two Dips: Dill, Blue Cheese, Spinach, Ranch Chef's Smoothie of the Day Lightly Salted Almonds, Shelled Pistachios and Cashews Assorted Whole Fruits	
THE ENERGIZER	20
Assorted Energy Bars Bananas, Oranges and Apples Mixed Nuts and Dried Fruit Regular and Sugar-Free Red Bull Assorted Vitamin Waters	
THE COUNTY FAIR	20
Warm Assorted Popcorns (Three Selections) Sugar Cinnamon Fried Dough Miniature Corn Dogs with Mustard and Ketchup Monkey Tails (Chocolate Dipped Bananas)	

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THE MEDITERRANEAN	20
Toasted Olive Bread, Lavash and Pita Chips	
Roasted Tomato and Basil Hummus and Edamame Hummus	
Tzatziki Sauce	
Sea Salt and Smoked Paprika Fried Chick Peas	
Sambal Chicken on a Bamboo Skewer, Red Pepper Almond Sauce	
SOUTH OF THE BORDER	20
Short Rib and Manchego Empanadas	
Tri-color Tortilla Chips, Served with Salsa, Mango Salsa, Sour Cream, Guacamole, and Chili Con Queso	
Green, Red and Yellow Peppers with Chipotle Ranch Dip	
Chocolate and Caramel Churros	
BUBBLE TEA	19
Chocolate-Dipped Fruit Skewers	
<i>Choose Three</i>	
Coconut Mango	
Chocolate Strawberry	
Avocado	
Black Sesame	
Pina Colada	
THE ANTI GRIDDLE (30 Person Max)	25
Chocolate Blueberry Fudgsicle	
Raspberry Lemon Curd Pop	
Miniature Assorted Fruit Sorbet and Ice Cream Upside Down Cones	
Culinary Attendant, 175	

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PLATED LUNCH

PLEASE SELECT ONE APPETIZER, ENTRÉE AND DESSERT 68

All Luncheon Service Includes
Bakery Rolls and Sweet Butter
New England Coffees & Lot35 Teas

APPETIZER

Lobster Bisque, Clam Chowder, Gazpacho, Butternut Squash, Pistachio and Lemongrass Bisque, Creamy Cauliflower and Leek

Shaved Brussels Sprouts and Baby Kale, Dried Cranberries, Candied Walnuts, Crumbled Gorgonzola, Creamy Grainy Mustard and Apple Vinegar Dressing

Baby Iceberg Wedge, Crumbled Gorgonzola, Bacon Bits, Scallions, Heirloom Cherry Tomatoes, Balsamic Vinaigrette

Cucumber Wrapped Mixed Greens, Grilled Artichokes and Roasted Tomatoes, Cranberry Vinaigrette, Parmesan Crisp

Heirloom Tomato, Americano Prosciutto, Burrata, Strawberry Balsamic and Extra Virgin Olive Oil, Pine Nuts, Focaccia Crisp

Sea Salt Roasted Beet Carpaccio, Micro Greens, Raspberry Vinaigrette, Berkshire Blue Cheese, Spiced Walnuts

ENTREE

SEAFOOD 65

Shrimp and Lo Mein Noodles, Vegetables, Cashews and Fried Wonton Strips

Cilantro Lemon Marinated Roasted Salmon, Fennel Couscous, Carrot Puree, Oven Roasted Cauliflower, Honey Dijon Butter Sauce

Halibut, Mirin, Ponzu Butter, Burdock Carrot Salsa, Steamed Rice

Creamy Saffron and Pea Risotto, Seared Honey Citrus Scallops, Asparagus, Herb Garden Puree

POULTRY 62

Whole Wheat Penne Pasta, Grilled Rosemary Garlic Chicken, Creamy Wild Mushrooms Ragout, Slow Roasted Heirloom Cherry Tomatoes

Roasted Boursin and Apricot Stuffed Chicken Breast, Rosemary Jus, Herb Mashed Potatoes, Broccolini, Roasted Cherry Tomatoes

Grilled Ipswich Ale Marinated Chicken, Charred Peppers, Corn and Jalapeno Relish, Saffron Couscous, Haricot Vert, Zucchini and Tomato Stack

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BEEF

69

Grilled Honey Lime Hanger Steak, Grilled Corn and Tomato Salsa, Creamy Truffle Polenta, Baby Green Zucchini

Lemon, Herb and Parmesan Orzo Risotto, Balsamic and Herb Crusted Beef Tenderloin, Frisee Salad with Lemon Vinaigrette, Balsamic Glaze

VEGETARIAN

59

Penne Pasta with Zucchini, Cherry Tomato, Yellow Roasted Pepper and Vermont Goat Cheese with Parsley Almond Pesto and Micro Basil

Tomato Spinach Risotto, Served on a Maple Roasted Acorn Squash Ring, Sautéed Organic Mushrooms, Roasted Asparagus and Plum Tomatoes, Fresh Herb Puree

Orechiette Pasta with Sautéed Wild Mushrooms and Truffle Cream, Baby Arugula Frisee in Lemon Basil Vinaigrette, Shaved Local Tomme Cheese

Cauliflower and Chickpea Curry Masala, Vegetable Basmati

Traditional Cobb Salad, Blue Cheese Dressing

DESSERT

Individual Boston Cream Pie

Vanilla Blueberry Torte

Raspberry Lime Mousse Cake

Triple Layer Mud Pie

Crème Brulee Tart

Mini Dessert Trio

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BUFFET LUNCH - SMALL GROUPS

For Groups from 10 - 50 Guests

Groups less than 10 guests are subject to an additional charge of 8 per person

*All Buffet Lunches include New England Coffees & Lot35 Teas
Soda and Waters – Charged On Consumption at 6 each*

PLEASE SELECT ONE

58

COPLEY SQUARE

Red Onions, Scallions and Cucumber Salad, Buttermilk Dressing
Roasted Organic Mushrooms with Roasted Garlic and Herb Vinaigrette
Baby Mixed Greens with Carrots, Cucumber, Cherry Tomatoes and Shredded Cheddar with Red Currant Vinaigrette and Ranch Dressing

Crab Salad, Micro Greens, Tomato and Red Onion with Lemon Dill Cream on a Mini Croissant
Grilled Vegetables Wrap, Hummus Spread
BBQ Pulled Pork, Pepper Jack Cheese Brioche Sliders

Sweet Potato Chips

Mini Boston Cream Pies
Macarons
Chocolate Dipped Pineapple

BACK BAY

Baby Iceberg Wedges, Scallions, Bacon and Local Blue Cheese, Balsamic Vinaigrette
Oven Roasted Rainbow Fingerling Potato Salad with Roasted Garlic and Herbs
Heirloom Tomatoes, Baby Mozzarella and Basil Salad Drizzled Balsamic Syrup

Mini New England Lobster Rolls
Grilled Asparagus, Sliced Tomatoes, Chive Goat Cheese Spread, Grilled Tortillas Tomato Wrap
Buffalo Fried Chicken “Grinder” with Cheddar, Mixed Greens and Applewood Smoked Bacon

Warm Truffle Potato Gaufrette

Mixed Berries with Fruit Sauces
Mini Blueberry Cheesecake
Chocolate Truffles

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BOSTON COMMON

Baby Romaine Hearts, Roasted Pecans and Vermont Goat Cheese, Pesto Vinaigrette
Roasted Corn Salad, Cilantro Lime and Peppers
Shaved Farmer's Market Slaw, Lemon Marjoram Vinaigrette

Mini Greek Chicken Salad Pita Pocket
Slow Roasted Beef, Stone Mustard Mayo, Shaved Fennel on Roasted Garlic Bread
English Cucumber, Heirloom Tomato, Avocado, Baby Iceberg, Alfalfa Sprouts, Sriracha Mayo, Mini Potato Roll

Cape Cod Potato Chips

Coppa Mascarpone
Mini Fruit Tarts

SOUTH END

Quinoa Tabbouleh with Mint and Cilantro
Grilled Seasonal Vegetables, Peppers and Portobello, Balsamic Glaze
Baby Spinach and Frisee, Cranberries, Goat Cheese, Apple Cider and Tarragon Vinaigrette

Grilled Chorizo, Chipotle Mayo, Aged Cheddar, Arugula on Baguette
Roasted Vegetables, Hummus, Tomato and Lettuce Wrap
Local Cod Taco, Sriracha Aioli, Latino Style Slaw

Basket of Vegetable Chips

Assorted Dessert Shots to include: Tiramisu, Strawberry & Cream and Boston Cream Pie

QUATTRO PLATE WORKING LUNCH (10 GUESTS OR LESS)

44

Please Select One of Each the Following:

Mixed Greens with Carrots, Cucumber, Cherry Tomatoes and Shredded Cheddar with Ranch **or**
Caesar Salad

Roast Beef, Stone Mustard Mayonnaise, Swiss, Lemon Vinaigrette, Arugula, French Baguette
Maple Smoked Chicken Caesar Wrap, Romaine, Bacon, Caesar Dressing
Honey Ham, Brie, Caramelized Onions, Honey Mustard, Red Leaf Lettuce, Kaiser Bun
Turkey Breast, Aged Cheddar, Sliced Tomatoes, Cranberry Mayo, Brioche Bread
Avocado, Tomato, Red Onion, Pepper Jack Cheese, Lime Juice, Jalapeno, Micro Cilantro, Tomato Wrap

Truffle Waffle Chips **or** Vegetable Chips

Mini Boston Cream Pie **or** Mixed Berries with Raspberry Sauce

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LUNCH BUFFET

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Assorted Soda and Waters – Charged On Consumption at 6 each*

LITTLE ITALY

65

Please Select One of the Following:

Minestrone or Truffle White Bean Soup

Please Select Two of the Following:

Caprese Salad, Sliced Tomato and Mozzarella Salad, Pesto Vinaigrette

Italian Pasta Salad

Mediterranean Salad with Baby Arugula, Cucumber, Kalamata Olives, Cherry Tomatoes, Vermont Goat Feta and Red Peppers with a Red Wine and Oregano Vinaigrette

Chopped Romaine and Radicchio with Balsamic Vinaigrette and Gorgonzola Cheese

Chicken Scallopini, Sautéed Onions and Basil Tomato Gravy

Herb Roasted Cod with Tomato Basil Bruschetta Topping

Rotini Pasta with Portobello Mushrooms, Great Hill Blue Cheese and Pesto Cream Sauce

Seasonal Vegetables

Parmesan Focaccia Bread

Fresh Mini Cannolis

Coppa Mascarpone

WITH FLATBREADS

70

Please Select Two of the Following:

Three Cheeses

Mushrooms with Red and Green Peppers

Buffalo Chicken with Blue Cheese Crumbles

Margarita Sliced Plum Tomatoes, Fresh Mozzarella and Basil

Meat Lovers: Pepperoni, Ground Sautéed Beef, Diced Italian Sausage

Served with Parmesan Cheese, Hot Sauce & Hot Pepper Flakes

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NEW ENGLAND COASTAL CLAM BAKE

75

Flourless Seafood Chowder, Brioche Crackers

Make your Own Slaw: Shaved Fennel, Beets, Celery Root

Served in Mason Jars with Lemon Marjoram, Honey Rice Wine and Roasted Garlic Balsamic Vinaigrettes

Local Oyster Bar and Scallop Passion Fruit Crudo

Sand Pail Lobster Bake: Local Steamed Lobster and Clams served with Baby Roasted Potatoes and Drawn Butter

Buffalo Chicken Grinder: Buttermilk & Hot Sauce Fried Chicken, Cheddar Cheese, Applewood Smoked Bacon, Shredded Lettuce, Buttermilk Ranch Mayo

Corn Buttermilk Biscuits, Whipped Brown Butter

Strawberry Shortcake

Crème Caramel Shots

Boston Cream Pie

MEXICAN FIESTA

64

Please Select One of the Following:

Spicy Southwest Corn Chowder or Vegetarian Chili

Three Bean Salad with Napolitos

Marinated Vegetable Salad

Tortilla Chips, Homemade Guacamole, Classic Tomato Salsa and Mango Salsa

BBQ Beef Short Rib Tacos with Salsa Verde and Queso Fresco

Lime Cilantro Marinated Shrimp Fajitas

Vegetable Quesadillas, Sour Cream, Shredded Lettuce, Pepper Jack Cheese, Salsa, Guacamole, Sliced Olives, Jalapeño Peppers

Black Beans and Mexican Rice

Jalapeño Corn Bread

Churros

Orange Mango Shots

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CUSTOM SALAD STATION

55

Lettuces:

Chopped Romaine
Baby Greens
Baby Spinach

Dressings:

Balsamic, Blue Cheese, Citrus Ginger
Assorted Rolls and Focaccia Bread

Featuring:

Honey Citrus Chicken, Cilantro Lime Shrimp, Herb Marinated Flank Steak and Marinated Tofu
Roasted Pecans, Sunflower Seeds, Mandarin Oranges, Heirloom Cherry Tomatoes, Cucumbers, Crumbled
Gorgonzola, Vermont Cheddar, Carrots, Corn, Chopped Hard Boiled Eggs, Red Onions, Peppers,
Chickpeas, Brioche Croutons, Tortilla Strips

Crème Caramel Shots
Mini Macaroons
Mixed Berries with Whipped Cream and Fruit Sauces

WITH PASTA

60

Please Select One of the Following:

Rotini Pasta, Zucchini, Cherry Tomatoes, Yellow Roasted Peppers, Vermont Goat Cheese, Parsley Almond
Pesto and Micro Basil
Orecchiette, Roasted Peppers, Eggplant, Onions and Fennel, Tomato Basil Sauce
Whole Wheat Penne, Creamy Parmesan Sauce, Green Peas, Bacon, Diced Tomatoes

RAMEN NOODLE BAR

50

Individual Bowls of Noodles

Shredded Chicken, Asian BBQ Braised Pork Belly, Soy Maple Roasted Shrimp, Tofu, Soft Boiled Eggs, Bean
Sprouts, Edamame Beans, Seaweed, Red Pickled Ginger, Green Onions, Corn, Enoki Mushrooms and Micro
Cilantro

Two Kinds of Broth: Chicken and Vegetarian
Served with Chili Oil and Soy Sauce

Hazelnut Cream Chocolate Profiteroles
Mini Honey Almond Tarts
Pistachio Ricotta Mini Cakes
Fruit Salad

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DELI MARKET

Soup/Salad:

Please Select Four of the Following:

Soup du Jour

Mixed Baby Greens with Carrots, Cucumber, Cherry Tomatoes, Shredded Cheddar, Balsamic and Blue Cheese Dressings

Caesar Salad

Thin Green Beans with Walnut Miso Dressing

Red Quinoa, Tabbouleh Style

Couscous with Herbs and Diced Vegetables

New England Style Potato Salad

Gemelli Pasta Salad with Marinated Artichokes, Mozzarella, Roasted Tomatoes and Kalamata Olives

Traditional Cole Slaw

Tomato, Cucumbers and Red Onion Salad

Sea Salt Roasted Beet Carpaccio, Raspberry Vinaigrette, Berkshire Blue Cheese, Spicy Walnuts

Watermelon and Feta with Mint Lemon Vinaigrette

Heirloom Tomato, BelGioioso Burrata, Pine Nuts, Balsamic and Extra Virgin Olive Oil

MAKE YOUR OWN SANDWICH

Please Select Three of the Following:

Roast Beef ~ Honey Cured Ham ~ Tuna Salad ~ Pastrami ~ Slow Roasted Turkey Breast ~ Grilled Chicken Salad with Grapes and Herb Mayonnaise ~ Thin Sliced Maple Smoked Chicken Breast

Creamery:

Please Select Three of the Following:

Vermont Cheddar ~ Pepper Jack ~ Provolone ~ Swiss ~ Mozzarella ~ American

Bakery:

Please Select Three of the Following:

White ~ Wheat ~ Pita ~ Multigrain ~ Croissants ~ Onion Rolls ~ Kaiser Rolls ~ Sour Dough ~ Focaccia ~ Whole Wheat Wraps ~ Spinach Wraps ~ Marble Rye

The Deli Market is Served with Lettuce, Tomatoes, Pickles, Onions, Mayonnaise and Mustard & Stone Mustard Mayo

Pastry Shop:

Please Select Two of the Following:

Rocky Road Brownies ~ Fudge Brownies ~ Assorted Whoopie Pies ~ Coppa Mascarpone ~ Fruit Salad ~ Raspberry Cheesecake with Toasted Macaroon Cookie Base (GF) ~ Gourmet Cookies

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Effective May 2018

DELI MARKET DELUXE

66

Please Select Three of the Following Pre - Made Sandwiches:

COLD

Slow Cooked Roast Beef, Stone Mustard Mayonnaise, Swiss, Lemon Vinaigrette, Arugula, French Baguette
Curried Chicken and Raisin Salad, Boston Bibb, Tomato, Croissant
Maple Smoked Chicken Caesar Wrap, Romaine, Bacon, Caesar Dressing
Honey Ham, Brie, Caramelized Onions, Honey Mustard, Red Leaf Lettuce, Kaiser Bun
Turkey Breast, Aged Cheddar, Tomatoes, Cranberry Mayo, Brioche Bread
Spicy Tuna and Spinach Wrap, Pickled Ginger, Yuzu Mayo, Cabbage and Cilantro Slaw
Grilled Vegetables, Portabella Mushroom, Asparagus, Zucchini, Goat Cheese Herb Spread, Sliced Tomatoes,
Boston Bibb, Focaccia
Roasted Garlic and Hummus Pita, Cucumbers, Feta, Tomatoes, Alfalfa Sprouts
Avocado, Tomato, Red Onion, Pepper Jack Cheese, Lime Juice, Jalapeno, Micro Cilantro, Tomato Wrap

WARM

Smoked Turkey, Swiss and Sauerkraut Grilled Cheese, with Sriracha Mayo on Rye
Serrano Ham, Manchego and Grilled Eggplant Panini with Grainy Honey Mustard Mayo
Grilled Portobello, Roasted Peppers and Mozzarella Panini with Lemon Basil Aioli

LUNCH ON THE GO

42

Salad

Select One:

Acadia Mixed Greens, Roasted Walnuts, Cherry Tomatoes, Cucumber, Honey Dijon Vinaigrette
Roasted Red Bliss Potato Salad, Applewood Smoked Bacon, Sage, Stone Mustard Mayonnaise Dressing
Arugula, Mozzarella, Heirloom Cherry Tomatoes, Sliced Red Onion Rings, Balsamic Vinaigrette
Bow Tie Pasta Salad, Olives, Capers, Roasted Peppers, Pine Nuts, Herb Pesto

Sandwich

Select One of the Cold Sandwich Options

Cape Cod Potato Chips OR Pretzels

Fruit

Select One:

Apple, Orange, Banana, Pear

Substitute Fruit Salad

ADD 3

Dessert

Select One:

Blondie, Rocky Road Brownie, Chocolate Chip Cookie, Oatmeal Raisin Cookie

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BE YOUR OWN CHEF

68

Please Select One:

New England Clam Chowder
Roasted Red Pepper and Fennel Bisque
Butternut Squash, Pistachio and Lemongrass Bisque
Featuring Bakery Rolls

Please Select Three:

Classic Caesar Salad
Mixed Baby Greens with Carrots, Cucumber, Cherry Tomatoes, Shredded Cheddar, Balsamic Vinaigrette and Cilantro Pesto Dressing
Chopped Romaine and Radicchio, Feta, Kalamata Olives, Cucumbers, Tomatoes, Greek Style Vinaigrette
Baby Iceberg "Steak House" Style, Bacon Bits, Blue Cheese, Diced Tomatoes, Scallions, and Blue Cheese Dressing
Maplebrook Farm Burrata, Heirloom Tomatoes, Micro Basil, Toasted Pine Nuts, Aged Balsamic and EVOO
Sea Salt Roasted Beet Carpaccio, Raspberry Vinaigrette, Berkshire Blue Cheese, Spiced Walnuts
Gemelli Pasta Salad with Marinated Artichokes, Mozzarella, Roasted Tomatoes and Kalamata Olives
Roasted Organic Mushroom Salad with Truffle Vinaigrette
Lo Mein Noodle Salad with Cilantro Ginger Dressing and Roasted Peanuts
Couscous with Roasted Corn, Fresh Herbs and Heirloom Cherry Tomatoes
Grilled Vegetables with Crumbled Vermont Goat Cheese, Roasted Garlic Vinaigrette

Please Select Two:

Grilled Ipswich Ale Marinated Chicken, Charred Peppers, Tomatillo and Corn Relish
Sake Miso Grilled Atlantic Salmon, Soy Glaze, Pineapple and Sun-Dried Tomato Chutney
Braised Chicken in a Red Wine Sauce with Caramelized Pearl Onions, Bacon and Mushrooms
Preserved Lemon and Olive Crusted Cod, Melted Plum Tomato, Fennel Beurre Blanc
Apple Cider Braised Beef Short Ribs, Crispy Shaved Horseradish, Horseradish Cream
Red Wine Marinated Grilled Steak Tips with Chimichurri

Please Select One:

Baked Ditali, Creamy Buffalo Sauce, Local Blue Cheese and Bacon
Penne Pasta, Zucchini, Cherry Tomato, Yellow Roasted Pepper, Vermont Goat Cheese, Parsley Almond Pesto and Micro Basil
Au Gratin Potatoes
Roasted Rainbow Fingerling Potatoes with Garlic and Sage
Rice Pilaf
Featuring Seasonal Vegetables

Fruit Salad
Trio of Chocolate Mousse Shooters

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RECEPTION

HOT HORS D'OEUVRES

Miniature Brioche Grilled Cheese Sandwich	6
Roasted Butternut Squash Bisque with Roasted Pepitas, Served in a Demitasse Cup	6
Wild Mushroom Tart, Mascarpone Leek Cream	6
Brie, Almond, Caramelized Onion and Fig Crostini	6
Bacon Wrapped Plums, Gorgonzola and Balsamic Glaze	6
Sautéed Wild Mushrooms, Crumbled Vermont Goat Feta Crostini	6
Chicken Lemongrass Potsticker, Soy Pineapple Glaze	6
Miniature Chicken Pot Pie	6
Pigs in a Blanket, Spicy Ketchup	6
Miniature Buffalo Chicken Slider with Blue Cheese Dressing	6
Miniature Beef Bourguignon Puff	7
Asian Beef Meatball	7
Mini Chipotle BBQ Beef Brisket Taco, Crumbled Queso Fresco, Micro Cilantro	7
Miniature Croque Monsieur	7
Peking Duck and Scallion Wonton, Orange Ginger Sauce	7
Herb Crusted Baby Lamb Chop, Turmeric Cucumber Raita	8
Coconut Shrimp, Sweet Chili Sauce	8
Scallop Wrapped in Bacon, Honey BBQ Sauce	8
Miniature Crab Cake, Fire Roasted Red Pepper Aioli	8

COLD HORS D'OEUVRES

Tomato and Basil Bruschetta Parmesan Crostini	6
Beet Tartar in a Wonton Cup with Beet Syrup, Crumbled Goat Feta and Micro Basil	6
Stuffed Cherry Tomato with Roasted Red Pepper Herb Cheese, Pickled Carrot Garnish	6
Creamy Artichoke and Herb Puree on Roasted Garlic Crostini, Crispy Julienne Prosciutto	6
Backyard Farms Tomato Gazpacho Shooter, Parmesan Lollipops	6
Truffled White Bean Puree Crostini	6
Black Sesame Ginger Chicken Chopped Salad, Served in a Mini Coconut Curry Spoon	6
Vietnamese Style Vegetarian Rice Noodle Summer Roll, Peanut Hoisin Sauce	6
Miniature BLT with Bacon, Pesto Aioli, Arugula and Tomato	7
Seared NY Steak Bite on Ciabatta Crouton, Roasted Garlic Mayonnaise, Crumbled Gorgonzola	7
Smoked & Fresh Salmon Tartar in a Tomato Basil Tart, Garnished with Lemon Dill Crème Fraiche	7
Maple Sriracha Roasted Shrimp served atop an Avocado Crispy Baguette Slice	7
Tuna Avocado Tartar in an Asian Spoon, Crispy Wonton Garnish	8
Lobster and Avocado Crostini	8
Jumbo Gulf Shrimp in Individual Cup, Cocktail Sauce	8
Tuna Tartar Taco, Micro Cilantro	8
George Bank Scallop Crudo, Lime Salt, Passion Fruit Vinaigrette	8
Miniature Lobster Brioche Rolls	8

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SEAFOOD STATIONS

COPLEY'S BOSTON RAW BAR

35

Displayed on Crushed Ice, Accompanied by Lemon, Cocktail Sauce with Horseradish
Iced Gulf Shrimp (3 per guest)
Deep Sea Crab Claws (1 per guest)
Oysters on the Half Shell* (1 per guest), Shallot Mignonette

OPTIONAL: Ice Display, 550

CLASSICS

Deep Sea Crab Claws	7
Jumbo Gulf Shrimp, Cocktail Sauce	7
Littleneck Clams on the Half Shell*	7
Oysters on the Half Shell*, Shallot Mignonette	7
Medallions of Lobster Tails and Claws	10

SUSHI BAR

44

Five Pieces per Person
Assorted Displayed Maki and Nigiri Sushi to Include:
California Roll, Boston Roll, Philadelphia Roll, Spicy Tuna Roll, Shitake and Cucumber Roll,
Salmon Nigiri, Shrimp Nigiri and Tuna Nigiri

Culinary Attendant, 175

DISPLAYS

HONEYCOMB BAKED BRIE 20

Baked Brie en Croute, Honeycomb Drip
Sweet and Spicy Walnuts, Cranberry Apricot Port Chutney and Wild Lingonberry Sauce
Sliced French Baguette and Crackers

ANTIPASTO 18

Salami, Pepperoni, Prosciutto, Olives, Marinated Artichoke Hearts, Pepperoncinis,
Roasted Peppers, Roasted Tomatoes, Stuffed Cherry Peppers, Mozzarella and Provolone
Served with Parmesan Crostini, Thin Crispy Bread Sticks, Grilled Herb Focaccia, Olive Oil and
Balsamic Vinegar

DOMESTIC AND IMPORTED CHEESES 20

Imported and Domestic Cheeses, Grapes, Dried Fruits, Fig Jam, Crackers and Sliced French Baguettes

CHARCUTERIE & LOCAL CHEESES BOARDS 22

Prosciutto di Parma, Coppa, Dry Salami, Speck, Local Fiddlehead Tomme and Tarentaise Cheeses,
Pulled Pork Pate on Toast
Cornichons, Cocktail Onions, Assorted Mustards, Fig Jam and Cranberry Chutney
Sliced French Baguette and Crackers

MEDITERRANEAN 22

Toasted Olive Bread, Lavash, Pita Chips
Roasted Tomato and Basil Hummus and Edamame Hummus
Roasted Fennel White Bean Dip
Grilled Eggplant and Zucchini Roll stuffed with Kalamata Olives, Chickpea Dip and Micro Basil
Marinated Olives
Sea Salt and Smoked Paprika Fried Chick Peas
Grilled Spanish Chorizo, Crumbled Goat Feta Cheese and Balsamic Glaze
Pernod, Garlic, Herbs and Bacon Steamed Wellfleet Clams

GARDEN VEGETABLE CRUDITÉS 16

Celery, Baby Carrots, Broccoli, Peppers, Cucumbers, Cauliflower, Cherry Tomatoes
Creamy Dill, Smoked Chipotle Hummus, Ranch

SELECT FRUITS AND BERRIES 12

Pineapple, Melon, Grapes, Strawberries, Raspberries, Blueberries and Blackberries
Served with Honey Yogurt Sauce

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RECEPTION

THE COASTAL 24

Miniature Lobster Rolls
Clam Chowder in a Demitasse Cup, Served with Oyster Crackers
Mini Fenway Franks, Served with Ketchup and Mustard
Macaroni and Cheese
Mini Cheeseburger Sliders with Pickle, Ketchup and Tomato

THE HANOVER 24

Please Select Two:

Potato Gnocchi, Creamy Pesto Sauce
Cheese Tortellini, Three Cheese Alfredo
Rigatoni Pasta, Bolognese Sauce
Orechiette Carbonara, Pancetta, Sweet Peas
Lobster Ravioli, Lobster Sauce
Wild Mushroom Ravioli, Porcini Cream Sauce
Braised Short Rib Ravioli, Port and Forest Mushroom Sauce
Meyer Lemon, Arugula & Ricotta Ravioli, Roasted Plum Tomato & Basil Sauce
Mac and Cheese, Chopped Lobster, Sautéed Mushrooms, Herb Buttery Ritz Crumbs
Buffalo Mac and Cheese, Creamy Buffalo Sauce, Bacon Bits, Blue Cheese
Gluten Free Pasta Available

Served with Parmesan, Concasse Tomato, Chili Flakes, Chives, Olives, Roasted Pine Nuts and Fresh Micro Basil
Parmesan Focaccia Bread, Roasted Garlic Sliced Baguette and Extra Virgin Olive Oil

Culinary Attendant, 175

THE HEARTH 24

Please Select Three:

Four Cheese: Fresh Mozzarella, Vermont Goat Cheese, Parmesan and Feta
Margarita: Sliced Roma Tomatoes, Buffalo Mozzarella, San Marzano Sauce, Micro Basil
Ground Italian Sausage, Cherry Tomatoes, Tomato Sauce, Micro Cilantro
Fig Jam Spread, Fontina, Prosciutto
BBQ Chicken, Sautéed Mushrooms, Pepper Jack Cheese, Béchamel Sauce

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THE GARDEN 15
New England Rainbow Marbled Potato Salad
Beet Salad
Assorted Mixed Greens with Brioche Croutons, Dried Cherries, Maple Candied Pecans, Crumbled Berkshire Blue Cheese, Kalamata Olives and Roasted Mushrooms, Served with Roasted Red Pepper Dressing and Grainy Honey Mustard Dressing
Herb Roasted Root Vegetable Salad, Fig Vinaigrette Crushed Hazelnut
Assorted Rolls

TATER TOT BAR 16
Please Select Two:
Nacho: Cheese Sauce, Olives, Banana Peppers, Salsa and Micro Cilantro
Buffalo: Applewood Smoked Bacon, Blue Cheese, Creamy Buffalo Sauce, Celery
Poutine: Cheese Curds, Brown Gravy
Croque Monsieur: Gruyere, Ham, Béchamel
Chicken Fajitas: Marinated Pulled Chicken, Salsa, Sour Cream, Pepper Jack Cheese

THE ORIENT 24
Please Select Two:
Kung Pao Chicken, Peanuts and Vegetables
Ginger Beef with Julienne Carrots
Thai Coconut Red Curry Shrimp
Vegetarian Stir Fry with Tofu

Steamed White Rice

Culinary Attendant, 175

NEW ENGLAND SOUP BAR 15
New England Clam Chowder
Maine Lobster Bisque
Mushroom Bisque

Oyster Crackers, Assorted Rolls and Bread Sticks

Culinary Attendant, 175

TACO TRUCK

18

Please Select Two:

Vegetarian: Caramelized Onions, Spicy Refried Beans, Queso Fresco, Salsa, Cilantro

Lime Marinated Grilled Chicken: Smoked Cheddar, Chimichurri

Chipotle Shrimp: Monterey Jack Cheese, Salsa, Cilantro

Pulled Pork: Salsa Verde, Pepper Jack Cheese, Cilantro

BBQ Brisket: Queso Fresco, Cilantro

Southwest Marinated Cod: Latino Slaw, Sriracha Mayo, Cilantro

Culinary Attendant, 175

SHORT RIB

22

Please Select One:

Sam Stout Marinated Short Rib

Smoked Paprika Chorizo Short Rib

Red Wine Marinated Short Rib

Horseradish Mashed Potatoes

Red Bliss Smashed Potatoes, Sour Cream and Chives

Roasted Rainbow Fingerlings

Haricot Vert

Culinary Attendant, 175

CHEF'S KNIVES

Grilled Beef Tenderloin, Béarnaise Sauce, Roasted Herb Fingerling Potatoes 500 (20 servings)

Beef Wellington, Truffle Red Wine Sauce, Haricot Vert 500 (20 servings)

New England Braised Brisket, Jack's Abby House Lager Poached Shredded Cabbage,
Boiled Red Bliss Potatoes 300 (20 servings)

Honey Glazed Bone-in Virginia Ham, Honey Mustard Sauce, Pureed Potatoes 600 (40 servings)

Baby Racks of Lamb, Provencal Crust Honey Lavender Jus*, Creamy White Polenta 500 (20 servings)

Free Range Roasted Whole Turkey, Gravy and Cranberry Chutney, Bread Stuffing 400 (30 servings)

Maple Glazed Salmon, Orange Basil Beurre Blanc, Chive Risotto 400 (20 Servings)

Petit Rolls, Mustard, Mayonnaise, Whole Grain Mustard and Horseradish

Culinary Attendant, 175

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THE FINALE

SWEET TOOTH	26
Seasonal Fruit Tartlet	
Assorted Caramel Mini Tarts	
Dessert Shot Glasses to include: Tiramisu, Chocolate Trio (Gluten Free) and Crème Caramel (Gluten Free)	
Seasonal Mini Cheese Cakes	
Chocolate Dipped Strawberries (Gluten Free)	
French Macaroons	
Chocolate Éclairs	
THE PEACOCK	24
Mixed Berries, Raspberry Sauce, Whipped Cream	
Flourless Chocolate Cake (Gluten Free)	
Lemon Torte	
Macaroon Strawberry Cheesecake (Gluten Free)	
Red Velvet Cake	
Assorted Mini French Pastries to include: Paris-Brest, Chocolate Mousse Swirl, Napoleon, Pecan Tart, Chocolate Éclair, Fresh Fruit Tart, Lemon Tart, Chocolate Raspberry Cake	
THE RED CARPET	26
Berry Lemon Mini Cake	
Salted Caramel Mini Tart with Mini Macaron	
Mini VIP Boston Cream	
Mini Apricot Cheesecake	
Opera Cake Triangle	
Key Lime Coconut Bombe	
CHOCOLATE VIP	26
Nanaimo Slice	
Spiced Mexican Chocolate Mousse Tart	
Chocolate Passion Fruit Mini Cake	
Chocolate Ricotta Cannoli	
Chocolate Salted Caramel Profiterole	
Chocolate Almond Tea Cake	

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COOKIES AND CREAM 25

Please Select Three:

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Lemon Cooler, Double Chocolate, Cranberry White Chocolate, White Chocolate Macadamia Chilled White and Chocolate Milk Shooters

Culinary Attendant, 175

S'MORES ON THE FLAME 18

Marshmallows Toasted to Order

Served with Hershey's Milk Chocolate Bars and Graham Crackers

Culinary Attendant, 175

GELATO BAR 26

Please Select Three:

Butter Pecan, Cappuccino, Chocolate Chip, Coconut, Sea Salt Caramel, Vanilla Bean Toppings and Sauces: Caramel, Fudge, Rainbow Sprinkles, Mini Chocolate Chips, Chopped Candied Walnuts, Mini Peanut Butter Cup, Sweet Coconut Flakes

Culinary Attendant, 175

COFFEE AND TEA 9

New England Coffees & Lot35 Teas

INTERNATIONAL COFFEES 13

Minimum of 50 or surcharge is applicable

Espresso, Cappuccino and Cafe Latte (Made to Order by a Barista)

New England Coffees & Lot35 Teas

Belgian Chocolate Shavings, Chocolate Covered Coffee Beans and Freshly Whipped Cream

Mini Biscotti

Cordials Available on Consumption

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PLATED DINNER

PLEASE SELECT ONE APPETIZER, SALAD, ENTRÉE AND DESSERT

Includes:

Daily Market Vegetables, Starch, Bakery Rolls and Sweet Butter

New England Coffees & Lot35 Teas

AMUSE BOUCHE

ADD 9

APPETIZER

Please Select One:

Lobster Bisque

New England Clam Chowder

Butternut Squash, Pistachio and Lemongrass Bisque

Sea Salt Roasted Beet Carpaccio, Micro Greens, Raspberry Vinaigrette, Berkshire Blue Cheese, Spiced Walnuts

Cognac Cured Salmon Tartar, Avocado Puree, Beet Syrup, Kalamata Olives, Focaccia Crisp

New England Lobster Salad with Champagne, Chives and Shallot Vinaigrette, Served in a Radicchio Cup with Avocado and Orange Segments

Portabella & Cremini Mushroom Ravioli, Mushroom Ragout, Port Cream Sauce, Truffle Pecorino

Creamy Beet Risotto, Maple Soy Seared Jumbo Shrimp, Pomegranate Reduction, Sautéed Soy Beans, Beet Chip Garnish

Crispy Seared Scallop, Pancetta and Lemon Orzo Risotto, Tomato Bruschetta, Focaccia Crisp

Creamy Mushroom, Bacon and Gruyere Tart, Frisee and Arugula Salad, Truffle Vinaigrette, Parmesan Crisp

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SALAD

Please Select One:

Roasted Red and Gold Beets, Toasted Marcona Almonds, Crumbled Goat Feta, Chopped Romaine and Radicchio, Raspberry Vinaigrette

Maplebrook Farm Burrata, Heirloom Tomatoes, Micro Basil, Toasted Pine Nuts, Aged Balsamic and EVOO

Shaved Brussels Sprouts and Baby Kale, Dried Cranberries, Candied Walnuts, Crumbled Gorgonzola, Creamy Grainy Mustard and Apple Vinegar Dressing

Grilled Romaine, Crumbled Great Hill Blue, Maple North Country Bacon, Mixed Cherry Tomatoes, Brioche Croutons, Creamy Roasted Garlic Lemon Herb Dressing

Romaine and Arugula, Grapefruit Segments, Avocado, Yellow Cherry Tomatoes, Fresh Tarragon, Very Green Dressing

SORBET REFRESHER

ADD 8

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ENTRÉE

*Higher Priced Entrée when Pre-selected will be used
25 surcharge per person with choice of entree at table*

SEAFOOD

120

Honey Pecan Panko Crusted Salmon, Orange Butter Sauce

Parmesan Crusted Halibut, Fennel Tomato Slaw, Lemon Orzo

Honey Dijon and Tarragon Brushed Salmon, Garlic Green Beans, Pickled Red Onion, Mushroom Risotto, Roasted Red Pepper Coulis

Old Bay Seasoned Local Jumbo Scallop with Caramelized Pearled Onion and Julienne Bacon, Apple Cider Beurre Blanc with Fresh Tarragon

Herb Garden Crusted Wild Striped Bass on a Bed of Preserved Lemon Farro, Local Tomatoes, Basil and Olive Vinaigrette

POULTRY

110

Herb and Black Pepper Marinated Chicken, Roasted Garlic and Red Bliss Smashed Potatoes, Carrot and Curry Caramel Sauce

White Balsamic Ginger Marinated Grilled Chicken Breast, Cream Cheese and Chive Smashed Fingerling Potatoes, Asparagus, Raspberry Port Glaze Sauce

Roasted Orange Gastric Glazed Chicken Breast, Soft Truffle Polenta, Sautéed Seasonal Mushrooms

24 Hour Brined Grilled Chicken Breast, Chive Mashed Potatoes, Haricot Vert and Baby Carrots, Cranberry Gastric and Apple Cider Chicken Reduction

MEAT

130

Herb Garden Mustard Pesto Crusted Beef Tenderloin, Sage Lemon Demi Glace, Basil Yukon Gold Mashed Potato

Grilled Beef Tenderloin, Haricot Vert, Roasted Rainbow Potatoes, Crispy North Country Bacon, Bourbon Pink Pepper Sauce

Searched Beef Tenderloin, Caramelized Pears, Leek and Morel Gratin Dauphinoise Potatoes, Reduction of Balsamic, Red Wine Beef Jus

Honey Pistachio Mustard Crusted Lamb Chops, Harissa Lamb Jus

Spanish Smoked Paprika Braised Beef Short Rib in Monastrell Wine & Chorizo, "Patatas Bravas"

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DUOS

140

Beef Tenderloin, Morel Cream Sauce and Pan Seared Maine Crab Cake, Orange Tomato Chutney

Grilled Beef Tenderloin, Creamy Shallot Confit, Bordelaise and Butter Poached Half Lobster with Lemon Beurre Blanc

Grilled Beef Tenderloin, Crimini Mushroom Demi-Glace and Grilled Salmon, Chive Beurre Blanc

Miso Sake Seared Salmon, Grilled Pineapple Salsa and Cilantro Ginger Crusted Chicken Breast, Soy Glaze

Slow Braised Apple Cider Beef Short Rib on Celery Root Mash and Seared Local Scallop on a Beet Risotto with Charred Meyer Lemon Beurre Blanc and Micro Chervil

VEGETARIAN

105

Beefsteak Tomato Filled with Red Quinoa, Cranberry & Baby Kale Stir Fry, on a Bed of Wilted Spinach, Caramelized Pearl Onions, Balsamic Glaze

Penne Pasta, Zucchini, Cherry Tomato, Yellow Roasted Pepper, Vermont Goat Cheese, Parsley Almond Pesto and Micro Basil

Garden Vegetable Ravioli, Spinach, Mushroom and Heirloom Tomatoes

Mediterranean Risotto with Kalamata Olives, Artichokes, Cherry Tomatoes, Roasted Red Peppers

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LOCAL CREAMERY

ADD 15

Trio of Cheeses, Served with Cranberry Chutney, Pecans and Seasonal Berries, Fig Jam, Sliced Baguettes and Crackers

FINALE

Boston Cream Pie

Vanilla Blueberry Torte

Raspberry Lime Mousse Cake

Triple Layer Mud Pie

Crème Brulee Tart

Mini Dessert Trio

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DINNER BUFFETS

*Groups less than 50 guests are subject to an additional charge of 15 per person
All Dinner Stations include New England Coffees & Lot35 Teas*

NEW ENGLAND CLAM BAKE

140

New England Clam Chowder, Oyster Crackers

Baby Arugula and Frisee, Seasonal Toppings and Cranberry Vinaigrette

Roasted Beet Salad, Maple Walnuts and Crumbled Goat Cheese Served in Mini Glasses with Raspberry Vinaigrette

Shaved Root Vegetables in Mason Jars, Oregano Lemon Vinaigrette

Sliced Tomato and Avocado Salad, Toasted Pine Nuts, Micro Basil, Balsamic Vinaigrette

Steamed Lobsters (One Per Guest, No Shell) and Clams, Lemon Butter Nage

Maple Brined Grilled Chicken, Bourbon BBQ Glaze

Roasted Rainbow Marbled Potatoes with Sage and Garlic

Corn on the Cob

Seasonal Vegetables

Buttermilk Biscuits, Whipped Brown Butter

Mini Boston Cream Pies

Individual Strawberry Shortcakes

Assorted Mini Whoopie Pies

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NEIGHBORHOODS OF BOSTON

120

Culinary Attendant, 175 Per Station

FENWAY

Fenway Franks: Hot Dogs in Steamed Buns with Chicago-Style Mustard
Mini Cheeseburger Sliders with Pickle, Ketchup and Tomato
French Fries, Served in Small Boxes with Spicy Ketchup and Truffle Mayo
Root Beer Floats: Frosted Glasses, Root Beer and Vanilla Ice Cream

NORTH END

Choice of One Pasta and One Flatbread:

Rigatoni Pasta, Bolognese Sauce
Lobster Ravioli, Lobster Sauce
Meyer Lemon, Arugula and Ricotta Ravioli, Roasted Plum Tomato and Basil Sauce

Served with Parmesan, Sun-dried Tomatoes, Pesto, Pepper Flakes, Chopped Peppers, Fresh Basil and Olives,
Focaccia Bread, Thin Crispy Bread Sticks and Olive Oil

Fig Jam, Prosciutto, Torne Fontina and Fresh Basil
Vermont Goat Cheese, Heirloom Tomatoes, Sautéed Local Asparagus, Tomato Gravy and Chopped
Rosemary
Andouille Sausage with Onion Confit, Cabot Chipotle Cheddar

Italian Mixed Greens, Candied Walnuts, Shredded Carrots, Red Onion Rings, Shaved Parmesan,
Lemon Basil Dressing
Mini Cannolis

WATERFRONT

Local Cod Taco, Sriracha Aioli, Latino Style Slaw
Mini New England Lobster Rolls
Clam Chowder, Served with Oyster Crackers
Roasted Corn Salad with Cilantro Lime and Peppers
Mini Boston Cream Pies and Mixed Berries

CHINATOWN

Choice of One:

Kung Pao Chicken, Peanuts and Vegetables
Ginger Beef with Julienne Carrots
Thai Coconut Red Curry Shrimp with
Sweet and Sour Pork with Pineapple and Bell Peppers

Vegetarian Stir Fry with Tofu
Steamed Lemongrass Rice
Steamed Dumplings
Chocolate Fortune Cookies

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BE YOUR OWN CHEF

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Please Select Five:

Lobster Bisque with Bakery Rolls
Roasted Eggplant, Tomato and Garlic Soup with Bakery Rolls
Italian Wedding Soup with Bakery Rolls
Sweet Yellow Bell Pepper Soup with Bakery Rolls
Classic Caesar Salad
Baby Mixed Greens with Seasonal Toppings, Balsamic Vinaigrette and Cilantro Pesto Dressing
Baby Iceberg "Steak House" Style, Bacon Bits, Bleu Cheese, Tomatoes, and Blue Cheese Dressing
Herb Roasted Root Vegetable Salad, Fig Vinaigrette, Crushed Hazelnut
Pear, Green Beans, Walnuts and Goat Cheese Salad, Parmesan Balsamic Dressing
Roasted Brussels Sprouts with Pancetta and Cranberry Salad, White Balsamic Vinaigrette
Gemelli Pasta Salad with Marinated Artichokes, Mozzarella, Roasted Tomatoes and Kalamata Olives
Roasted Organic Mushroom Salad with Truffle Vinaigrette
Tomato and Buffalo Mozzarella with Basil and Pine Nuts

Please Select Three:

Featuring Grilled Vegetables

Grilled Ipswich Ale Marinated Chicken, Charred Peppers, Corn and Tomatillo Relish
Irish Style Seared Chicken Breast, Whiskey Baby Portobello Cream Sauce
Rosemary Almond and Panko Crusted Local Sole, Tomato Garlic Chutney
Honey Pecan Panko Crusted Salmon, Orange Butter Sauce
Apple Cider Braised Beef Short Ribs, Crispy Shaved Horseradish, Horseradish Cream
Red Wine Marinated Grilled Steak, Red Wine Demi Glace and Shallot Confit
Marinated Beef Medallions, Sautéed Forest Mushrooms, Shallot Confit, Roasted Garlic Beef Jus

Please Select Two:

Baked Ditali, Creamy Buffalo Sauce, Local Blue Cheese and Bacon
Whole Wheat Penne Pasta, Sautéed Organic Mushrooms, Port Wine Sauce
Au Gratin Potatoes
Roasted Fingerling Potatoes with Garlic and Sage
Wild Mushroom Risotto Cake
Coconut and Black Bean Basmati Rice

Please Select Three:

Miniature French Pastries
Boston Cream Pie
Sliced Seasonal Fruits
White and Dark Chocolate Mousse Shooters
Mixed Berries, Mango Passion Fruit Sauce and Whipped Cream
Marquis Triple Chocolate Torte
Raspberry Cheesecake with a Toasted Macaroon Cookie Crust

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BEVERAGE

OPEN BAR

LIBRARY	18
Stoli Elit, Old Tom Ransom Gin, Mount Gay Black Barrell Rum, Whistle Pig Old World 12 Rye, Royal Salute Scotch, Highland Park 18 Single Malt, Hibiki 12yr Single Malt, Laphroaig 10 Islay Single Malt, Michter's 10yr Bourbon, Roca Patron Silver, Reposado, Anejo	
SIGNATURE	14
Grey Goose Vodka, Hendricks Gin, Mount Gay Black Barrel, Johnny Walker Black Scotch, Glenlivet Single Malt Scotch, Jameson Irish Whiskey, Crown Royal Whiskey, Maker's Mark Bourbon and Patron Silver Tequila	
PREMIUM	13
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Oakheart Rum, Bacardi Gold Rum, Chivas Regal Scotch, Jack Daniels Whiskey, Jim Beam Bourbon and Sauza Hornitos	
TRADITIONAL	12
Finlandia Vodka, Plymouth Gin, Bacardi Rum, Johnny Walker Red, Jack Daniels Whiskey, Old Grand Dad Bourbon and Sauza Blue Silver	
AFTER DINNER	14
Baileys, Sambuca, Kahlua, Amaretto, Frangelico, Cointreau, St. Germain, Grand Marnier, Hennessy V.S, Campari	
<u>BEER, WINE AND NON-ALCOHOLIC</u>	
Domestic, Imported and Seasonal Craft Beers	8
Sparkling Wine – Charles de Fère Cuvée Jean Louis	55
Angeline Wines	50
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot	
Soft Drinks, Sparkling Mineral Waters and Assorted Juices	6
<u>BARTENDER FEE –HOSTED BAR</u>	150
We recommend (1) bartender for every (75) Guests	

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PAY YOUR WAY

Please note that these prices include 7% MA State tax, 9.5% Administrative Fee and 15% gratuity

LIBRARY	24
Stoli Elit, Old Tom Ransom Gin, Mount Gay Black Barrell Rum, Whistle Pig Old World 12 Rye, Royal Salute Scotch, Highland Park 18 Single Malt, Hibiki 12yr Single Malt, Laphroaig 10 Islay Single Malt, Michter's 10yr Bourbon, Roca Patron Silver, Reposado, Anejo	
SIGNATURE	19
Grey Goose Vodka, Hendricks Gin, Mount Gay Black Barrel, Johnny Walker Black Scotch, Glenlivet Single Malt Scotch, Jameson Irish Whiskey, Crown Royal Whiskey, Maker's Mark Bourbon and Patron Silver Tequila	
PREMIUM	18
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Oakheart Rum, Bacardi Gold Rum, Chivas Regal Scotch, Jack Daniels Whiskey, Jim Beam Bourbon and Sauza Hornitos	
TRADITIONAL	16
Finlandia Vodka, Plymouth Gin, Bacardi Rum, Johnny Walker Red, Jack Daniels Whiskey, Old Grand Dad Bourbon and Sauza Blue Silver	
AFTER DINNER	19
Baileys, Sambuca, Kahlua, Amaretto, Frangelico, Cointreau, St. Germain, Grand Marnier, Hennessy V.S, Campari	
BEER, WINE AND NON-ALCOHOLIC	
Domestic, Imported and Seasonal Craft Beers	12
Sparkling Wine - Charles de Fère Cuvée Jean Louis	18
Angeline Wines	16
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot	
Soft Drinks, Sparkling Mineral Waters and Assorted Juices	8
<u>BARTENDER FEE –PAY YOUR WAY BAR</u>	150
We recommend (1) bartender for every (75) Guests	

WINES

PREMIUM

Angeline Wines – Russian River Valley, California	
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot	50

SIGNATURE

Raymond Collection Wines – Napa Valley, California	
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Field Blend, Merlot	53

WHITE

Hayes Valley Chardonnay – Central Coast, California	54
Sean Minor Four Bears Chardonnay - Central Coast, California	56
Frei Brothers Russian River Valley Chardonnay – Sonoma, California	58
Maso Canoli Trentino Pinot Grigio – Trentino, Italy	55
Guenoc Sauvignon Blanc - California	55
Domaine de la Quilla Muscadet, Melon de Bourgogne, France	55
Whitehaven Sauvignon Blanc – Marlborough, New Zealand	60
Blondeau Sancerre, France	60

ROSE

Chateau Gassier “Esprit”, Provence, France	55
Louis Bernard Rose, Provence, France	58
JCB #5 Rose, Provence, France	68

RED

Chateau Paraza, Minervois, France	55
Sean Minor Four Bears Cabernet Sauvignon - Central Coast, California	60
Louis Martini Cabernet Sauvignon – Sonoma, California	72
Fransican Cabernet Sauvignon – Napa Valley, California	94
Gascon Malbec, Mendoza, Argentina	59
Chateau Pierreux Gamay, Brouilly, Beaujolais, France	60
Ryan Patrick Red Blend, Columbia Valley, Washington State	58
Hayes Valley Merlot, Central Coast, California	54
William Hill Merlot, Napa Valley, California	62
Bridlewood Pinot Noir, Monterey Country, California	56
MacMurray Pinot Noir, Russian River Valley, California	62
Santa Margherita Chianti Classico Riserva, Tuscany Italy	70
Chateau La Nerthe, Chateanneuf de Pape, France	139

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BUBBLES

Charles de Fère Cuvée Jean Louis	55
JCB, Brut Rose, Burgundy, France	71
Santa Margherita Sparkling Rose, Tuscany, Italy	95
Santa Margherita Prosecco, Tuscany, Italy	62
Lamarca Prosecco – La Marca Trevigiana, Italy	59
Mumm Napa Brut - California	69
Moet & Chandon, Imperial, Epernay Champagne - France	95
Veuve Cliquot Yellow Label - France	114
Dom Perignon	265

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ADDITIONAL INFORMATION

LINENS

The Fairmont Copley Plaza Hotel offers complimentary white floor-length linens and napkins as well as champagne floor-length linens. Specialty linens may be coordinated through your Catering or Conference Services Manager.

COAT CHECK

Coat check is available for private functions at an additional fee. There will be one attendant per 100 guests.

FLORAL ARRANGEMENTS

Your Catering Sales or Conference Services Manager will be happy to coordinate floral centerpieces or table decorations through our florist. The cost will vary dependent upon actual selection and design.

CANDLES

For all functions at the Fairmont Copley Plaza, the Boston Fire Department (BFD) will only allow the use of LED lighting and/or votive tea lights.

Tea light candles with glass holder are provided by the Fairmont Copley Plaza for your cocktail reception and dinner. The Fairmont Copley Plaza will be responsible for adhering to the regulations provided by the Boston Fire Department.

ENTERTAINMENT

Your Catering Sales or Conference Services Manager can recommend entertainers to suit any occasion. Fees vary according to the individual musicians and duration of hire. You are free to directly contract entertainment services through the agency of your choice. In doing so it is your responsibility to inquire and inform the Hotel of special electrical requirements for your band or performers. Electrical fees may be applicable for special power requirements.

PARKING

Valet Parking is available for private functions at \$32 per car. This rate may be extended to individual guests or charged to the host. Overnight parking is also available at \$53 per car. Parking rates are subject to change. Area garages offer self-parking options. Please ask your Catering Sales or Conference Services Manager for details.

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