



CROWNE PLAZA®

HOTELS & RESORTS

AN IHG® HOTEL

We're all Business
Mostly

CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA BOSTON-WOBURN.



Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist.

Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



15 Middlesex Canal Park, Woburn, MA 01801



781-897-4056



info@cpbos.com



crowneplaza.com/woburnma

13% Gratuity, 9% Administrative Tax & 7%
Massachusetts State Tax will apply. Tax and service
charge subject to change.

BREAKFAST



*All menus served for a total of 90 minutes
\$5.00 per person fee for meals under 20 people*

BOUNTIFUL BREAKFAST BUFFET **\$26**

Assorted Chilled Juices to include: Orange, Cranberry & Grapefruit
Assorted Danish & Muffins to include: Corn, Blueberry & Cinnamon, served with Sweet Butter & Preserves
Plain & Everything Bagels with Low Fat & Regular Cream Cheese
Fresh Fruit Salad with Berries
Individual Chobani Yogurt with Granola to include: Blueberry, Plain & Vanilla
Cold Cereal with Whole, Skim & Soy Milk
Freshly Scrambled Eggs with a

Selection of (2)

Crispy Bacon, Breakfast Sausage, Turkey Bacon, Ham, Buttermilk Pancakes, Or French Toast
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

THE CONTINENTAL **\$18**

Assorted Chilled Juices to include:
Orange, Cranberry & Grapefruit
Assorted Danish & Muffins to include:
Corn, Blueberry & Cinnamon, served with Sweet Butter & Preserves
Plain & Everything Bagels with Low Fat & Regular Cream Cheese
Fresh Fruit Salad with Berries
Individual Chobani Yogurt with Granola to include: Blueberry, Plain & Vanilla
Cold Cereal with Whole, Skim & Soy Milk
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

BISTRO CONTINENTAL **\$21**

Assorted Chilled Juices to include:
Orange, Cranberry & Grapefruit
Fresh Made Egg & Cheddar Cheese Sandwiches with a Choice of Bacon or Sausage on a English Muffin or Croissant
Assorted Danish & Muffins to include:
Corn, Blueberry & Cinnamon, served With Sweet Butter & Preserves
Individual Chobani Yogurt with Granola To include: Blueberry, Plain & Vanilla
Fresh Fruit Salad with Berries
Cold Cereals with Whole, Skim & Soy Milk
Freshly Brewed Coffee, Tea & Decaffeinated Coffee



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BREAKFAST



MID- MORNING COFFEE BREAK \$15

Assorted Pastries & Muffins to include:
Croissants, Apple, Lemon Poppy Seed &
Blueberry Muffins, served with
Sweet Butter & Preserves
Freshly Brewed Coffee, Tea &
Decaffeinated Coffee

HEALTHY START BREAKFAST \$23

Assorted Chilled Juices to include:
Orange, Cranberry & Grapefruit
Steel Cut Oatmeal with Raisins &
Brown Sugar
Warm Hard Boiled Eggs or Vegetable
Frittata
Assorted Scones & Tea Breads, served
With Sweet Butter
Plain & Everything Bagels with Low Fat
Cream Cheese & Regular Cream Cheese
Individual Chobani Yogurt with Granola to
Include: Blueberry, Plain & Vanilla
Fresh Fruit Salad with Berries
Cold Fiber Rich Cereals with Whole, Skim
& Soy Milk
Freshly Brewed Coffee, Tea & Decaffeinated
Coffee

*All breakfast to be served with
Orange Juice, Freshly Brewed
Coffee, Tea & Decaffeinated Coffee*

*Fresh Fruit Cup & a Basket of
Pastries with Sweet Butter &
Preserves*

THE AMERICAN PLATED \$22

Fresh Scrambled Eggs, Breakfast Potatoes
served with a choice of Crispy Bacon or
Breakfast Sausage

THE PATRIOT PLATED \$20

French Toast or Buttermilk Pancakes
With Warm Maple Syrup
Served with a choice of Crispy Bacon or
Breakfast Sausage

HEARTY PLATED \$23

Vegetable Scrambled Eggs with Onions,
Peppers, Spinach and Cheese
Served with Breakfast Potatoes



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A LA CARTE

Seasonal whole fruits Orange, Banana, Granny Smith and Red Delicious Apples	\$2 each	Fudge brownies & blondies	\$36 per dozen
Fresh Fruit Salad (minimum of 10)	\$5 per person	Assorted Cookies Chocolate Chip, Sugar & Oatmeal	\$36 per dozen
Individual Chobani Yogurts w/ Granola Plain, Vanilla & Blueberry	\$4 each	Soft Pretzels Served with Deli Mustard	\$32 per dozen
Yogurt and Fruit Parfaits	\$7 each	Individual Bag of Trail Mix	\$36 per dozen
Fruit Skewers with Yogurt for Dipping (minimum of 10)	\$7 each	Individual Bags of Kettle Corn, Terra Chips & Cape Cod Chips	\$3 each
Assorted individual granola bars	\$2 each	Imported & Domestic Fruit & Cheese Plate with Sliced Baguettes (minimum of 10)	\$6 per person
Hard boiled eggs	\$13 per dozen	Novelty Ice Cream (minimum of 10)	\$4 each
Scrambled Eggs (minimum of 10)	\$3 per person	Kind Bars	\$4 each
Assorted Muffins blueberry, chocolate, apple, cinnamon served with butter & preserves	\$32 per dozen	Regular & Decaffeinated Coffee	\$49 per gallon
6oz Jumbo Muffin	\$3 each	Selection of Herbal Teas	\$49 per gallon
Croissants Served with butter and preserves	\$28 per dozen	Freshly Brewed Coffee Tea & Decaffeinated Coffee	\$4 per person
New York style bagels Plain & Everything, served with cream cheese, butter & preserves	\$40 per dozen	Iced Tea with Lemon Slices	\$39 per gallon
Cheddar Cheese & Egg Sandwiches Served on an English Muffin or Croissant (minimum of 10)	\$6 each	Lemonade	\$39 per gallon
Smoked Salmon with Capers, Diced red onion, chopped egg & sliced tomato & Bagels with Cream Cheese	\$14 per person	Regular and Sugar Free Red Bull	\$5 each
Crispy Bacon (minimum of 10)	\$4 per person	Individual Chilled Juices	\$3 each
Breakfast Sausage (minimum of 10)	\$3 per person	Assorted Coca-Cola Soft Drinks & Bottled Water	\$3 each
Ham Steak (minimum of 10)	\$3 per person	Specialty Drinks to include: Honest Iced Tea, Vitamin Water, Still & Sparkling Water (minimum of 5)	\$5 each

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BREAKS

*All breaks designed for 60 minutes
Minimum of 20 people for each
break or \$5 per person surcharge will
apply*



ENERGIZER BREAK **\$16**

Strawberry Banana Smoothie
Pomegranate & Berry Smoothie
Pineapple & Mango Smoothie
Carrot & Beet Smoothie
Nature Valley Granola Bars
Apples, Oranges & Bananas
Freshly Brewed Coffee, Tea & Decaffeinated Coffee
Blended to order requires a server fee of \$75 (1 per 50)

POWER BREAK **\$16**

Kind Bars
Hummus with Pita Chips & Baby Carrots
Sliced Red & Green Apples with Peanut Butter
Mixed Nuts
Oatmeal Raisin Cookies
Freshly Brewed Coffee, Tea &
Decaffeinated Coffee

THE COFFEE HOUSE **\$20**

Freshly Brewed Coffee, Tea & Decaffeinated
Coffee with assorted toppings, Cinnamon Sticks,
Chocolate Shavings, Whipped Cream
Chocolate Covered Espresso Beans &
Assorted Biscotti
Warm Baked Brie with Raspberry preserves &
Baguettes
Assorted Mini Quiches

HOMEMADE FAVORITES **\$10**

Freshly Baked Homemade Cookies to include:
Chocolate Chip, Sugar, Oatmeal & Fudge and Blondie
Brownies
Milk & Bottled Waters
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

THE SPA BREAK **\$15**

Fresh Sliced Tropical Fruit Tray to include Kiwi & Mango,
Individual Chobani Yogurts to include Plain, Vanilla &
Blueberry, Granola Bars & Individual bags of Trail Mix
Freshly Brewed Iced Tea & Bottled Water

MAKE YOUR OWN TRAIL MIX **\$18**

Assorted lightly salted Mixed Nuts, Sunflower Seeds
Dried Fruits to include: Apricots, Banana Chips,
Pineapple, Mango & Cranberries
Dark & White Chocolate, Peanut Butter Morsels &
Yogurt Covered Raisins
Chex Mix & Pretzels
Freshly Brewed Coffee, Tea & Decaffeinated
Coffee



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BREAKS

ICE CREAM SUNDAE BAR \$19

Vanilla & Chocolate Ice Cream & Strawberry Frozen Yogurt
Hot Fudge & Caramel Topping
Assorted Toppings to include: Chocolate Sparkles (Jimmies),
Crushed Walnuts, Fresh Strawberries, Reese's Pieces,
Mini Marshmallow, Cherries & Whipped Cream
Assorted Coca-Cola Soft Drinks
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

MOVIE STAR BREAK \$14

Freshly Popped Popcorn in classic red & white boxes,
Candy Bars, Tortilla Chips and Warm Queso Dip
Fresh Fruit Salad with Berries
Assorted Coca-Cola Soft Drinks
Freshly Brewed Coffee, Tea & Decaffeinated
Coffee

PENNY CANDY \$16

Assorted Penny Candies to include:
Caramel Bullseyes, Tootsie Rolls, Mini Reese's Peanut
Butter Cups, Candy Buttons, Sugar Babbies,
Mary Jane & Pop Rocks, Pixie Stix, Blow Pops,
Twizzlers, Charston Chews, Wax Bottle Candy,
Smarties & Fireball Candies, Paper Dots, Necco Wafers
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

TAKE ME OUT TO THE BALL GAME \$13

Individual Bags of Popcorn, Peanuts & Cracker Jacks
Warm Soft Pretzels with Spicy Mustard
Lemonade & Freshly Brewed Iced Tea

ALL DAY BEVERAGE PACKAGE \$14

Assorted Coca-Cola Soft Drinks
Bottled Waters
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

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break or \$5 per person surcharge will
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PACKAGES

🍴 HOT BOX

\$45

Assorted Chilled Juices to include Orange, Cranberry & Grapefruit
Individual Yogurts with Granola
Assorted Danish & Muffins to include Corn, Blueberry & Cinnamon
Sweet Butter & Preserves
Plain & Everything Bagels served with Cream Cheese & Low Fat Cream Cheese
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Mid-Morning Refresh
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Selection of (2)
Soup du Jour
Tossed Garden Salad with Assorted Dressings
Caesar Salad or Fruit Salad

Warm Rolls & Sweet Butter

Selection of (2)
Chicken Marsala
Chicken Piccata
Broiled Scrod
Roast Sirloin of Beef
Chicken Ziti & Broccoli
Roast Pork Loin

Seasonal Vegetables
Oven Roasted Potatoes or Rice Pilaf
Freshly Baked Cookies & Fudge & Blondie Brownies
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Afternoon Snack
Individual Bags of Popcorn, Peanuts & Cracker Jacks
Warm Pretzels with Spicy Mustard
Lemonade, Freshly Brewed Iced Tea

All menu's served for a total of 90 minutes
Minimum of 20 people for each
break or \$5 per person surcharge will apply
🍴 **vegetarian option**

🍴 NEW ENGLANDER

\$42

Assorted Chilled Juices to include Orange, Cranberry & Grapefruit
Individual Yogurts with Granola
Assorted Danish & Muffins to include Corn, Blueberry & Cinnamon
Sweet Butter & Preserves
Plain & Everything Bagels served with Cream Cheese & Low Fat Cream Cheese
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Mid-Morning Refresh
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Tossed Garden Salad with Assorted Dressings
Warm Rolls & Sweet Butter
New England Clam Chowder
Yankee Pot Roast & Broiled Scrod
Seasonal Vegetables & Oven Roasted Potatoes
Apple Pie & Boston Cream Pie
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Afternoon Snack
Freshly Baked Homemade Cookies & Fudge & Blondie Brownies
Milk & Bottled Water
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

LITTLE ITALY

\$41

Assorted Chilled Juices to include Orange, Cranberry & Grapefruit
Individual Yogurts with Granola
Assorted Danish & Muffins to include Corn, Blueberry & Cinnamon
Sweet Butter & Preserves
Plain & Everything Bagels served with Cream Cheese & Low Fat Cream Cheese
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Mid-Morning Refresh
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Traditional Caesar Salad with Fresh Parmesan Cheese
Garlic Bread
Minestrone Soup
Chicken Ziti & Broccoli & Linguine with Homemade Meatballs
Tiramisu & Assorted Biscotti
Freshly Brewed Iced Tea
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Afternoon Snack
Freshly Baked Homemade Cookies & Fudge & Blondie Brownies
Milk & Bottled Water
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

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LUNCH BUFFETS

🍴 THAT'S A WRAP

\$25

Selection of (2)

Soup du Jour, Tossed Garden Salad with Assorted Dressings, Caesar Salad, Fruit Salad
Pasta Salad with Vegetables or Potato Salad

Selection of (4)

Thanksgiving Day Wrap

Turkey Stuffing & Cranberry Sauce

Buffalo Chicken Wrap

Buffalo Style Chicken Tenders, Shredded Lettuce & Diced Tomatoes with Bleu Cheese Dressing

Pesto Chicken & Roasted Tomato Wrap

Broiled Chicken with Pesto Sauce & Roasted Tomato

Vegetarian Wrap

Eggplant, Roasted Red Peppers, Portabella Mushroom & Mozzarella Cheese

Greek Salad & Chicken Wrap

Classic Greek Salad topped with Broiled Chicken

Tuscan Wrap

Chicken or Turkey Breast, Sun Dried Tomato & Roasted Red Pepper

Artichoke Heart Wrap

Artichoke Hearts, Mozzarella Cheese with Balsamic Vinaigrette

Monte Cristo Wrap

Turkey, Ham, Swiss Cheese with Russian Dressing

Roast Beef Wrap

Roast Beef, Swiss Cheese, Caramelized Onions with Horseradish Sauce

California Wrap

Mixed Greens Roasted Peppers, Artichoke Hearts with Light Cream Cheese

Individual Bags of Pretzels & Potato Chips
Condiment Tray with Sweet Pickles, Olives & Baby Carrots
Chocolate Chip, Oatmeal & Sugar Cookies
Assorted Coca-Cola Soft Drinks
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

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🍴 vegetarian option*

BUILD YOUR OWN SANDWICH

\$23

Selection of (2)

Pasta Salad, Red Bliss Potato, Quinoa or Tossed Garden Salad

Thinly Sliced Roast Beef, Sugar Cured Ham, and Breast of Turkey,
Sliced American, Swiss & Cheddar Cheese
Lettuce, Tomato, Onions & Kosher Pickles
Mustard & Mayonnaise
Assorted Breads & Rolls
Individual Bags of Chips & Pretzels
Chocolate Chip, Oatmeal & Sugar Cookies
Assorted Coca-Cola Soft Drinks
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

SANDWICH SHOP

\$26

****available for meetings with 10 or more****

Soup du Jour

Tossed Garden Salad, with Cucumbers, Olives, Tomatoes, Shaved Red Onion, Croutons, Feta Cheese, with Greek & Caesar Dressing

Pre-Made Sandwiches to include:

Roast Beef, Boursin Spread with Lettuce & Tomato on a baguette

Ham & Swiss Cheese with Grain Mustard, Lettuce & Tomato on Rye Bread

Turkey, Brie Cheese and Cranberry Chutney on a Multi Grain Bread

Vegetarian Wrap with Roasted Vegetables with Hummus in a Spinach Wrap

Freshly Baked Cookies

Assorted Coca-Cola Soft Drinks

Freshly Brewed Coffee, Tea & Decaffeinated Coffee

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LUNCH BUFFETS

🍴 HOT LUNCHEON

\$27

Selection of (2)

Soup du Jour, Tossed Garden Salad with Assorted Dressings, Caesar Salad, Fruit Salad
Pasta Salad with Vegetables, Quinoa or Potato Salad

Selection of (2)

Chicken Marsala sautéed with Marsala Wine, Mushrooms, Onion & Imported Prosciutto
Chicken Piccata with a Light Lemon Sauce & Capers
Broiled Scrod topped with Fresh Breadcrumbs
Roast Sirloin of Beef with Mushroom Sauce
Chicken, Ziti & Broccoli
Roast Pork Lion with Rosemary Gravy
Seasonal Vegetables
Oven Roasted Potatoes

Chef's Selection of Assorted Desserts

Freshly Brewed Coffee, Tea & Decaffeinated Coffee

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🍴 vegetarian option*

NORTH END

\$29

Minestrone Soup or Italian Wedding Soup
Traditional Caesar Salad with Fresh Parmesan Cheese & Croutons

Selection of (3)

Chicken Ziti & Broccoli with Alfredo Sauce
Eggplant Parmesan
Spinach Ravioli with Pesto Sauce
Shrimp with Linguini in a White Wine Garlic Butter Sauce
Penne Pasta with Choice of Meatballs or Italian Sausage with Marinara Sauce

Tiramisu and Italian Butter Cookies
Assorted Coca-Cola Soft Drinks
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

CHINATOWN

\$28

Hot and Sour Soup

Salad with Mandarin Oranges, Sugar Snap Peas, Red and Orange Peppers, Crispy Wontons
Sesame Seeds and Ginger Dressing
Chilled Low Mein Noodle & Vegetable Salad
Fried Rice
Vegetable Spring Rolls
Teriyaki Beef & Broccoli
Sweet & Sour Chicken

Fortune Cookies & Almond Cookies
Assorted Coca-Cola Soft Drinks
Freshly Brewed Coffee, Tea & Decaffeinated Coffee



LUNCH BUFFETS

SOUTHWESTERN

\$29

Tortilla Soup (vegetarian base)
TexMex Salad with Iceberg Lettuce, Chopped Tomatoes,
Black Beans, Shredded Cheddar Cheese, Sour Cream,
Salsa, Crushed Tortilla Chips & Chipotle Ranch Dressing

Chicken & Steak Fajita's with Roasted Onions & Peppers
Corn & Wheat Soft Tortillas
Spanish Rice
Caramel Flan
Assorted Coca-Cola Soft Drinks
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

EXECUTIVE

\$33

Selection of (2)

Tossed Garden Salad, Soup du Jour, Traditional Caesar Salad,
Fruit Salad, Pasta Salad with Vegetables,
Quinoa or Potato Salad

Warm Rolls & Sweet Butter

Broiled Scrod topped with Bread Crumbs
Roast Sirloin of Beef with Mushroom Sauce
Chicken Piccata with a Light Lemon Sauce
Roasted Vegetables
Oven Roasted Potatoes

Chef's Selection of Assorted Cakes & Pies
Assorted Coca-Cola Soft Drinks
Freshly Brewed Coffee, Tea & Decaffeinated Coffee



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Minimum of 20 people for each
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🌿 vegetarian option*

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PLATED LUNCH

ROASTED STUFFED BREAST OF CHICKEN

\$26

Corn Bread Stuffing and Topped with Supreme Sauce

BOURBON GLAZED CHICKEN

\$24

Grilled and topped with a Bourbon Barbecue Glaze

CHICKEN PICCATA

\$24

Lightly Sautéed and Topped with a Lemon Caper Sauce

CHICKEN PARMESAN

\$21

Served with Penne Pasta & Garlic Bread

SLICED LONDON BROIL

\$27

Marinated and Served with Bordelaise Mushroom Sauce

MARINATED STEAK TIPS

\$27

Marinated and Charbroiled

ROASTED PORK TENDERLOIN

\$21

Served with Homemade Pork Gravy

🍴 GRILLED FILET OF SALMON

\$29

Served with Dill Sauce

🍴 BROILED SCROD

\$28

Served with Lemon Butter

HOMEMADE LASAGNA

\$18

Served with Garlic Bread

All Plated Entrees are served with Warm Rolls & Sweet Butter, Chef's Selection of Seasonal Accompaniments, Chef's Selection of Dessert, Selection of Assorted Coca-Cola Soft Drink Or Bottled Water & Freshly Brewed Coffee, Tea & Decaffeinated Coffee

🍴 vegetarian option

LIGHT FARE

CHEF'S SALAD

\$16

Mixed greens with Julienne Ham & Sliced Roasted Chicken, American & Swiss Cheese, Tomato Wedges, Black Olives & Hard Boiled Eggs with Choice of Dressing

CHICKEN CAESAR SALAD

\$16

Crisp Romaine Lettuce, Grated Parmesan Cheese, Croutons, Grilled Chicken & Tossed with Traditional Caesar Dressing

CLUB WRAP

\$16

Selection of (1) Turkey, Tuna, Roast Beef or Chicken Salad with Romaine Lettuce, Tomato, Bacon & Mayonnaise Wrapped in a Flour Tortilla served with Potato Salad or Pasta Salad Garnished with Fresh Fruit

🍴 SHRIMP CAESAR SALAD

\$23

Fresh Romaine Lettuce, Croutons, Grated Parmesan Tossed with Traditional Caesar Dressing

COBB SALAD

\$18

Baby Field Greens, Crisp Hearts of Romaine, Fresh Roasted Chicken, Cherry Tomatoes, Avocado, smoked Bacon, Sliced Red Onion, Hard Boiled Eggs and Crumbled Bleu Cheese

🍴 SALMON SALAD

\$23

Fresh Greens, Tomatoes, Red Onion, Peppers, Black Olives, Cucumbers, Feta Cheese Topped with Grilled Salmon



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BRUNCH

🍴 MENU

\$33

Assorted Chilled Juices to include Orange, Apple & Cranberry
 Fresh Seasonal Sliced Fruit
 Assorted Danish & Muffins to include Assorted
 Bagels with Cream Cheese

Selection of (1)

Tossed Garden Salad, Caesar Salad, Oven Roasted Potatoes
 or Rice Pilaf

Selection of (4)

Eggs Florentine
 Fresh Scrambled Eggs
 Texas French Toast
 Cheese Omelet
 Crisp Bacon & Sausage
 Apple Crepes
 Buttermilk Pancakes
 Quiché de Jour
 Meat Lasagna
 Vegetable Lasagna
 Ham Steak Hawaiian
 Chicken Marsala
 London Broil or Broiled Scrod

Chef's Selection of Assorted Desserts
 Freshly Brewed Coffee, Tea & Decaffeinated Coffee



ENHANCEMENTS

Roast Steamship Round of Beef (minimum of 100ppl)	Market Price
Roast Prime Rib of Beef (serves 35)	Market Price
Roast Whole Turkey (serves 40)	\$220
Roast Pork Tenderloin (serves 40)	\$155
Omelets Station Made to order, with Ham, Sausage, Cheese, Onions & Peppers One Station Attendant per 50 guests	\$5 \$75
Mimosas (serves 20)	\$65 per gallon
Sangria (Red or White) (serves 20)	\$65 per gallon



**Buffet 50 guest minimum or \$5
 surcharge
 per person fee will apply
 🍴 vegetarian option**

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DINNER BUFFETS

🍴 DINNER BUFFET

\$38

Selection of (2)

Tossed Garden Salad with Assorted Dressing
Caesar Salad
Penne Pasta Salad
Fresh Fruit Salad
Spinach Salad
Tortellini Salad
Italian Wedding Soup
Minestrone Soup

Selection of (2)

Chicken Vodka Penne
Chicken Cacciatore
Chicken Piccata
Chicken Marsala
Marinated Steak Tips
London Broil
Broiled Salmon
Seafood Newburg
Shrimp Vodka Penne
Chicken, Ziti & Broccoli with Alfredo Sauce

Selection of (1)

Italian Green Beans
Glazed Carrots
Butternut Squash
Seasonal Vegetables
Broccoli Au Gratin
Summer Squash & Zucchini

Selection of (1)

Oven Roasted Potatoes
Authentic Rice Pilaf
Au Gratin Potatoes
Garlic Mashed Potatoes
Delmonico Potatoes

Warm Rolls & Sweet Butter

Chef's Selection of Assorted Desserts

🍴 ITALIAN BUFFET

(2) SELECTIONS \$29

(3) SELECTIONS \$31

Antipasto Salad
Garlic Bread
Penne Pasta
Italian Wedding Soup or Minestrone Soup

Selection of either (2) or (3) Entrees

Chicken Scampi
Pasta Primavera
Chicken Parmesan
Chicken, Ziti & Broccoli with Alfredo Sauce
Cheese Ravioli
Mushroom Ravioli
Meatballs
Sausage Cacciatore
Baked Scrod
Homemade Lasagna
Baked Rigatoni with Fresh Mozzarella
Chicken Cacciatore

Chef's Selection of Assorted Desserts

Freshly Brewed Coffee, Tea & Decaffeinated Coffee



13% Gratuity, 9% Administrative Tax & 7% Massachusetts State Tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change. All menu listings are charged per person.

PLATED DINNERS

CHICKEN PICCATA \$28

Broiled & Topped with Lemon Caper Sauce

CHICKEN MARSALA \$29

Boneless Breast of Chicken Broiled in Marsala Wine with Mushrooms
Shallots & Imported Prosciutto

MARINATED STEAK TIPS \$35

Marinated & Charbroiled

ROASTED STUFFED BREAST OF CHICKEN

Corn Bread Stuffing & Topped with Supreme Sauce \$26

SLICED LONDON BROIL \$37

Marinated & Served with Bordelaise Mushroom Sauce

PRIME RIB OF BEEF \$48

Roasted & Served with Au Jus & Horseradish Sauce

NEW YORK SIRLOIN (12OZ) \$56

Charbroiled

FILET MIGNON (8OZ) \$56

Grilled & Served with Bordelaise Sauce

FILET MIGNON (6OZ) & SHRIMP \$55

Petite Filet with (3) Stuffed Shrimp

ROASTED ROSEMARY PORK TENDERLOIN

Served with a Homemade Pork Gravy \$27

🍴 BROILED SCROD \$30

Served with Chef Carlos' Special Bread Crumbs

🍴 BROILED FILET OF SALMON \$36

Served with a Honey-Balsamic Glaze

🍴 BAKED STUFFED SHRIMP \$35

Stuffed with Crabmeat Stuffing

DESSERT MENU

Selection of (1)

Chocolate Fudge Cake

Carrot Cake
Served with Cream Cheese Frosting

New York Style Cheesecake
Served with Strawberries

Ice Cream Sundaes
Vanilla Ice Cream with Chocolate or Strawberry Sauce & Whipped Cream

Tiramisu
(additional \$3 per person)

DESSERT STATION \$13

Viennese
A Deluxe Assortment of Our Mini Desserts

All Plated Dinners served with Warm Rolls & Sweet Butter

With a Selection of (1)

New England Clam Chowder

Italian Wedding Soup

Minestrone Soup

Fresh Fruit Cup

Tossed Garden Salad with Assorted Dressings

Caesar Salad

Spinach Salad with Mushrooms, Red Onion, Bleu Cheese & Roasted Walnuts

Iceberg Lettuce with Crumbled Bacon, Hard Boiled Egg, Tomatoes & Bleu Cheese Dressing

Mixed Baby Greens, Raspberry, Roasted Walnuts with Raspberry Vinaigrette

Ziti with Puttanesca Sauce (additional \$3 per person)

Ziti with Bolognese Sauce (additional \$3 per person)

If more than (1) Entrée is selected a \$2 per person fee will apply

🍴 vegetarian option

RECEPTION

🍷 RECEPTION PARTY \$45

An Array of Assorted Domestic Fruit & Cheese Tray
With Gourmet Crackers

Selection of (4)

Buffalo Style Chicken Wings Chicken or Beef Teriyaki
Spanakopita Sesame Garlic Chicken
Mini Quiche Coconut Shrimp
Chinese Style Spring Rolls Italian Meatballs
Mozzarella Sticks Scallops Wrapped in Bacon
Seafood Stuffed Mushrooms
Mini Crab Cakes Filo Wrapped in Asparagus
Peking Ravioli Tomato Crostini
Marinated Steak Tips Chinese Style Spring Rolls
Crab Rangoon
Chicken Fingers with Sweet & Sour or Honey Mustard

Selection of (2)

Fajita Station
Sautéed Chicken or Beef
Shredded Cheddar Cheese, Shredded Lettuce,
Diced Tomatoes, Peppers & Onions
Fresh Guacamole, Salsa & Sour Cream
Served with Warm Tortillas

Pasta Station

Penne & Angel Hair served with Marinara & Alfredo Sauce

Selection of (4)

Chicken, Sausage, Shrimp, Mushrooms, Onion, Broccoli,
Sundried Tomatoes, Bell Peppers or Roasted Peppers

Carving Station

Selection of (1)

Roasted Whole Turkey
(served with Gravy)
Roasted Rosemary Pork
Roast Prime Rib of Beef
(served with Au Jus & Horseradish)
Roast Steamship Round of Beef

RECEPTION HORS D'OEUVRES (100 PIECES)

🍷 HOT HORS D'OEUVRES

Mini Crab Cakes	\$295
Filo Wrapped Asparagus	\$270
Peking Ravioli	\$195
Marinated Steak Tips	\$225
Crab Rangoon	\$195
Seafood Stuffed Mushroom Caps	\$190
Coconut Shrimp	\$385
Mozzarella Sticks	\$210
Chinese Style Spring Rolls	\$190
Sesame Garlic Chicken	\$265
Scallops Wrapped in Bacon	\$290
Chicken Fingers	\$210
Chicken Wrapped in Bacon	\$240
<i>With Sweet & Sour or Honey Mustard Sauce</i>	
Spanakopita	\$245
Italian Meatballs	\$175
Mini Quiche	\$220
Chicken Teriyaki Spears	\$335
Beef Teriyaki Spears	\$360
Beef Wellington	\$395

🍷 COLD HORS D'OEUVRES

Iced Shrimp Cocktail <i>(100 pieces)</i>	\$350
Tomato Crostini <i>(100 pieces)</i>	\$195
Domestic Fruit & Cheese Tray	\$4 per person
International Fruit & Cheese Tray	\$5 per person
Vegetable Crudités with Dressing	\$4 per person
California Rolls (Sushi)	Market Price

**Reception Package 50 Guest Minimum or
\$5 per person**

surcharge fee will apply

🍷 vegetarian option

CHOPPING BLOCK

(1) Attendant per 50 Guest is required @ \$75.00 per Attendant. All Carving Stations, include warm Dinner Rolls and appropriate Condiments. Each Carving Block selection,

ROAST STEAMSHIP ROUND OF BEEF MARKET PRICE

(Minimum of 100 ppl)

ROAST PRIME RIB OF BEEF MARKET PRICE

Served with Au Jus and Horseradish Sauce
(Serves 40 ppl)

ROAST TURKEY BREAST \$220

(Serves 40 ppl)

ROAST PORK LOIN \$175

(Serves 40 ppl)

ENHANCEMENTS

CAESAR SALAD \$16

Romaine Lettuce, Cherry Tomatoes, Shaved Red Onions, Chopped Bacon, Focaccia Croutons, Parmesan Cheese, with Homemade Caesar Dressing

FAJITA STATION \$12

Sautéed Chicken or Beef Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Peppers & Onions, Fresh Guacamole, Salsa & Sour Cream

Served with Warm Tortillas

PASTA STATION \$13

Penne & Angel Hair served with Marinara & Alfredo Sauce

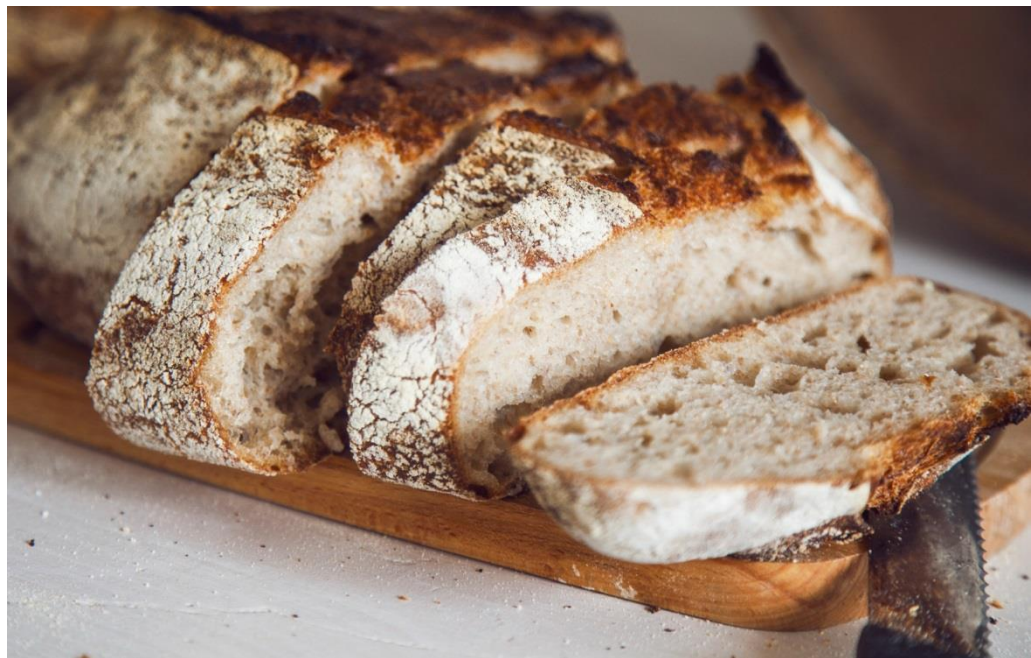
Choice of (4) Toppings:

Chicken, Sausage, Shrimp, Mushrooms, Onion, Broccoli, Sundried Tomatoes, Bell Peppers or Roasted Peppers

PIZZA BUFFET \$210

Tossed Garden Salad with Assorted Dressings OR Caesar Salad
(6) Cheese Pizzas & (6) Pepperoni Pizzas

Freshly Baked Cookies & Brownies (serves 20 ppl)



BEVERAGE

PREMIUM BRANDS

Absolute, Captain Morgan, Bacardi, Malibu Rum, Seagram's 7, Tanqueray Gin, Deward's Scotch, Kahlua, Johnnie Walker Red, Cuervo Gold, Southern Comfort, Canadian Club, Baily's Irish Cream, Jack Daniels

DELUXE BRANDS

Grey Goose, Stolichnaya Raspberry, Tito's, Kettle One, Chamboard, Makers Mark 90, Crown Royal, Sambuca Romano, Chivas Regal, Jameson, Bombay Sapphire, Grand Marnier & Disaronno Amaretto

OPEN/HOST BAR PACKAGES

Beer, Wine, Assorted Coca-Cola Soft Drinks & Bottled Waters

One Hour	\$13
Two Hours	\$19
Three Hours	\$22
Four Hours	\$26

Premium Brands	
First Hour	\$16
<i>\$7 each additional hour</i>	

Deluxe Brands	
First Hour	\$18
<i>\$8 each additional hour</i>	

CASH BAR

Premium Cocktails	\$7
Deluxe Cocktails	\$8
Wine	\$8
Premium Martinis	\$13
Deluxe Martinis	\$14
Domestic Beer	\$6
Imported/Premium Beer	\$7
Assorted Coca-Cola Soft Drinks	\$3
Bottled Water	\$3
Red Bull	\$5

OPEN/HOST BAR

Premium Cocktails	\$7
Deluxe Cocktails	\$8
Wine	\$7
Premium Martinis	\$12
Deluxe Martinis	\$13
Domestic Beer	\$5
Imported/Premium Beer	\$6
Assorted Coca-Cola Soft Drinks	\$3
Bottled Water	\$3
Red Bull	\$4



All Bars include:

Canyon Road Chardonnay, Cabernet Sauvignon, Pinot Grigio, Merlot & White Zinfandel Wines

Bottled Beer Selections:

Bud, Bud Lite, Coors Lite, Corona Miller Lite, Samuel Adams, Heineken & O'Douls
Other beers available upon request

Mimosa	\$65 per gallon
<i>(serves 20)</i>	
Sangria	\$65 per gallon
<i>(serves 20)</i>	

\$100 bartender fee applies
(1 bartender per 100 guest)
Open/Host Bar cannot exceed 4 hours
Cash Bar has 5 hour limit
Host Bar prices are subject to 13% Gratuity,
9% Administrative fee & 7% Massachusetts Tax
Cash Bar prices includes Sales Tax

13% Gratuity, 9% Administrative Tax & 7% Massachusetts State Tax will apply
Tax and service charge subject to change

AUDIO VISUAL

PRODUCTION

LCD Data/Video Projector 3500 Lumens	\$350
LCD Data Video Projector 5000 Lumens	\$475

SCREENS

6' Tripod	\$42
8' Screen	\$60
10' Cradle	\$158
7x10 with Dress Kit	\$300

AUDIO

Wired Handheld Microphone	\$50
Wireless Lapel Microphone	\$100
Wireless Handheld Microphone	\$100
4 Channel Mixer	\$60
6 Channel Mixer	\$70
14 Channel Mixer	\$82
16 Channel Mixer	\$110
Table Top Microphone Stand	\$15
Audio Interface	\$50
Computer/iPod Audio Interface	\$60
Patch into House Sound	\$50

VIDEO PACKAGES

27' Monitor	\$150
32' Monitor	\$175
40' Monitor	\$315
55' Monitor	\$550
<i>(Above Monitor mounted on Stands)</i>	
42' Conference Monitor	\$315
Switcher/Scaler	\$350
Light Fixtures on Stands (dimmers) each	\$250

COMPUTER

50' HDMI Cable	\$20
50' VGA Extension	\$20
Advance Slider	\$30
Laser Pointer	\$20

MEETING SUPPLIES

Standing Podium	\$30
Tabled Podium	\$30
Electrical Source for Attendees <i>(accommodates up to 6 guest)</i>	\$5 per hub
Flipchart/White Board Combo	\$50
3x4 Whiteboard	\$40

TELECOMMUNICATIONS

Polycom Speaker Phone	\$150
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TECHNICAL LABOR

Monday-Friday	
7AM-5PM	\$85
5PM-12AM	\$85
Saturday & Sunday	\$105
Holidays & Weekends after 5PM	\$110
<i>(Four hour Minimum in-room technicians)</i>	

Please Note:

Additional items are available; if you require equipment that is not listed. Please call our Sales Office 781-897-4056 so that we may accommodate your needs