



BATTERY WHARF HOTEL
BOSTON WATERFRONT

Banquet Menus



Breakfast Buffets

(Minimum of 12 Guests)

Juices to Include: Orange, Grapefruit, Cranberry & Apple
Includes Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

The Wharf

36 per person

Seasonal Fruit, Melon, & Berries ^{GF}
Assorted Cereals, Granola, 2% & Skim Milk
Individual Greek Yogurts ^{GF}
Steel Cut Oatmeal, Brown Sugar, Golden Raisins
Assorted Breakfast Pastries, Breads, Croissants, Sweet Butter, Fruit Preserves

Healthy Start

37 per person

Fresh Fruit Salad ^{GF}
Battery Wharf Yogurt Parfait, Layers of House Made Granola, Low-Fat Yogurt, Berries
Bircher Muesli, Berries
Low-Fat Muffins
Assorted Cereals, Skim Milk

Wheel House

42 per person

Seasonal Fruit, Melon & Berries ^{GF}
Assorted Cereals & Granola
Individual Greek Yogurts ^{GF}
Skim & 2% Milk
Assorted Breakfast Pastries, Breads, Sweet Butter, Fruit Preserves
Bagels & Plain Cream Cheese
Scrambled Eggs ^{GF}
Applewood Smoked Bacon or Turkey Bacon ^{GF}
Country Pork Sausage ^{GF}
Breakfast Potatoes with Fresh Chives & Caramelized Onions ^{GF}

IF THE FINAL GUARANTEE IS BELOW 15, A \$6.00 PER PERSON CHARGE WILL BE ADDED TO ALL BUFFETS, AND A FEE OF \$250.00 PER DAY WILL BE CHARGED, MENU PRICES (BASED ON A ONE-HOUR PERIOD) ARE SUBJECT TO A 15% SERVICE CHARGE, 7% TAXABLE ADMINISTRATIVE FEE, 8% TAXABLE EVENT FEE, AND 7% STATE SALES TAX. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE THE RISK OF FOOD BOURNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS AN ALLERGY.

^{GF} = Gluten Free
^V = Vegan

Breakfast Buffets Continued

(Minimum of 12 Guests)

Juices to Include: Orange, Grapefruit, Cranberry & Apple
Includes Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Harbor

49 per person

Seasonal Fruit, Melon & Berries 

Bagels & Plain Cream Cheese

Kale, Tomato, & Red Onion Frittata 

Battery Benedict, English Muffin, Poached Eggs, Smoked Vermont Ham, Grapefruit Hollandaise

Applewood Smoked Bacon or Turkey Bacon 

Country Breakfast Sausage 

Breakfast Potatoes Fresh Chives & Caramelized Onions 

Breakfast Sandwiches (*select two sandwiches)

36 per person

Seasonal Fruit, Melon & Berries 

Assorted Individual Greek Yogurts 

Fresh Chive & Caramelized Onion Breakfast Potatoes 

*Scrambled Eggs, Ham, Cheddar Cheese, Flaky Butter Croissant



*Egg White Wrap, Whole Wheat Tortilla, Tomato, Spinach, Feta

*Southwest, Scrambled Eggs, Guacamole, Pico de Gallo, Whole Wheat Tortilla

*Smoked Gouda, Egg Frittata, Bacon, Ciabatta

*Chorizo, Gruyere, Egg Frittata, English Muffin

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Breakfast Enhancements

From the Pantry

Individual Greek Yogurts ^{GF}	6 per person
Assorted Cereals with Skim, 2% Milk	7 per person
Assorted Breakfast Breads including Banana Walnut, Blueberry, Cranberry Muffin	8 per person
Assorted Bagels with Plain Cream Cheese	6 per person
Fruit & Yogurt Parfait	10 per person
Fresh Fruit Salad ^{GF}	7 per person
Bircher Muesli, Fresh Berries, Nuts & Raisins	9 per person
Fresh Fruit Smoothies ^{GF}	9 per person
Hard Boiled Eggs ^{GF}	9 per ½ dozen
Sliced Seasonal Fruit Display ^{GF}	9 per person
Smoked Salmon, Bagels, Traditional Garnishes	14 per person
Selection of Cured Meats & Artisanal Cheeses	24 per person

From the Stove

Steel Cut Oatmeal, Brown Sugar & Raisins	6 per person
Country Pork Sausage or Smoked Vermont Ham ^{GF}	9 per person
Waffles, Blueberries, Vermont Maple Syrup	10 per person
Farm Fresh Scrambled Eggs, Cheddar Cheese, Chives ^{GF}	8 per person
Traditional Brioche French Toast, Toasted Pecans	12 per person
Egg White & Vegetable Frittata ^{GF}	12 per person
Eggs Benedict, Vermont Ham, Florentine or Smoked Salmon on English Muffin	16 per person

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Breaks

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Chips & Dips 19 per person

Tri-Color Tortilla Chips, Cape Cod Chips,
Guacamole, Pico de Gallo Salsa, Fruit Salsa, Chive Onion Dip,
Warm Queso Blanco Dip

Energy! 20 per person

Fresh Cut Fruit & Berries, KIND Bars, Granola Bars, Trail Mix
Strawberry Smoothies, Saratoga Sparkling & Still Water

Café Amalfi (add \$150 attendant fee) 24 per person

Espresso Shots, Cappuccinos, Lattes
Assortment of Artisan Scones & Pastries
Almond Biscotti, Chocolate Covered Espresso Beans
Variety of Fresh Seasonal Whole Fruits
Preserves & Butter

Cookies! 18 per person

Freshly Baked Jumbo Assorted Cookies
2% Milk & Chocolate Milk

Middle Eastern 22 per person

Tabbouleh, Baba Ghanoush, Hummus, Marinated Olives,
Rosemary Pita Chips

North End 23 per person

Assorted Mini Pastries:
Italian Cookies, Assorted Cannolis, Mini Éclairs

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Coffee Break Enhancements

All Day Beverage Service

Freshly Brewed Regular & Decaffeinated Coffee
 Selection of Assorted Teas
 Sparkling & Mineral Water
 Assorted Soft Drinks

Full Day: 32 per person
 Half Day: 17 per person

Additional Beverage Offerings

Sparkling & Mineral Waters	7 each
Soft Drinks	6 each
Nantucket Nectars	6 each

Caffeine à la carte

Freshly Brewed Regular & Decaffeinated Coffee per gallon	90 each
Selection of Assorted Teas per gallon	90 each

Additional Break Offerings

Assortment of Whole Fresh Fruit ^{GF} ^V	5 each
Assorted Candy Bars	5 each
Cape Cod Potato Chips	6 each
Kashi & Granola Bars	6 each
Freshly Popped Popcorn, Melted Butter, Sea Salt, Assorted Seasonings	8 per person
Sliced Seasonal Fruit ^{GF} ^V	9 per person
Display of Deluxe Mixed Nuts ^{GF} ^V	14 per person
Display of Garden Fresh Crudité, Buttermilk Ranch & Hummus Dips ^{GF}	15 per person
Cheese Display, Dried Fruit, Sliced Baguettes & Crackers	22 per person
Assorted Freshly Baked Breakfast Pastries to include Danish, Muffins & Croissants	74 per dozen
Selection of Freshly Baked Cookies	74 per dozen
Rich Chocolate Brownies & Blondies	76 per dozen

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Lunch Buffets

(Minimum of 12 Guests)

North End Lunch Buffet

71 per person

Includes Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
Assorted Italian Breads, Garlic Infused Olive Oil & Sweet Cream Butter

Soup (select one)

Tuscan White Bean


Wild Mushroom Bisque, Rosemary Crouton

Slow Roasted Tomato Soup, Arugula Pesto  

Vegetarian Minestrone  

New England Clam Chowder, Smoked Bacon, Oyster Crackers

Salads

Caesar, Crisp Romaine, Lemon, Shaved Parmesan, Focaccia Crouton, Creamy Caesar Dressing
Caprese, Fresh Mozzarella, Cherry Tomatoes, Olive Oil, Balsamic Vinaigrette 

Entrees (select three)

Veal & Beef Meatballs, Pomodoro Sauce

Tuscan Chicken, Heirloom Cherry Tomatoes, Scallions, Basil & Lemon Cream 

Eggplant Parmesan, Garlic Pomodoro Sauce

Pasta Primavera, Roasted Tomatoes, Artichokes, Zucchini, Squash, Olives, White Wine Garlic Sauce 

Desserts

Mini Tiramisu

Mini Traditional Cannolis

Italian Cookies



Additional Beverage Offerings

Sparkling & Mineral Waters 7 each

Soft Drinks 6 each

Nantucket Nectars 6 each

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Lunch Buffets Continued

The Deli Buffet

58 per person

Includes Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Soup

New England Clam Chowder, Smoked Bacon, Oyster Crackers

Salads (select one)

Beets & Roasted Pears, Great Hill Blue Cheese, Apple Cider Vinaigrette ^{GF}

Redskin Potato Salad, Dill & Chive Aioli ^{GF}

Heirloom Cherry Tomato, Arugula, Parmesan, Red Onion, Buttermilk Ranch Dressing

Sandwiches (select three)

Grilled Vegetables, Pesto, Goat Cheese, Balsamic Glaze, Spinach Tortilla Wrap

Turkey B.L.T., Cranberry Aioli, Brie, Smoked Bacon, Sliced Roasted Turkey Breast, Boston Lettuce, Tomato, Ciabatta

Carved Roast Beef, Caramelized Onions, Provolone, Sundried Tomato, Arugula, Horseradish Aioli, Ciabatta

Vermont-Style Country Ham, Smoked Gouda, Grainy Mustard, Pickles, Ciabatta

Tuna Wrap, Whole Wheat Tortilla, Crisp Celery, Boston Lettuce

Boston Reuben, Corned Beef, Sauerkraut, Thousand Island, Ciabatta

Chicken Wrap, Whole Wheat Tortilla, Chive Aioli, Walnuts, Grapes, Celery, Boston Lettuce

Gluten Free Breads are available.

Desserts

Boston Cream Pies

Italian Cookies

Additional Beverage Offerings

Sparkling & Mineral Waters 7 each

Soft Drinks 6 each

Nantucket Nectars 6 each

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Lunch Buffets Continued

Paul Revere Buffet



69 per person

Includes Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
Freshly Baked Rolls & Sweet Cream Butter

Soups (select one)

Tuscan White Bean

Wild Mushroom Bisque, Rosemary Crouton

Slow Roasted Tomato Soup, Arugula Pesto  

Vegetarian Minestrone  

New England Clam Chowder, Smoked Bacon, Oyster Crackers

Salads

Roasted Root Vegetable Salad, Herbed Goat Cheese, Arugula, Red Wine Vinaigrette, Pistachios 



Grilled Vegetable Antipasto, Marinated Artichokes, Olives, Roasted Peppers  

Entrees (select three)

Grilled Filets of Salmon, Farro, Braised Swiss Chard, Roasted Vegetables, Béarnaise Sauce served on the side

Chicken Chasseur, Roasted Chicken Breast, Wild Mushroom, Creamy White Wine Sauce, Roasted Fingerling Potato 

Wild Mushroom Ravioli, Truffled Cream Sauce, Sunflower Seeds, Heirloom Cherry Tomatoes
or

Vegetable Stuffed Pepper Quinoa, Mushroom, Artichokes, Asparagus, Carrot & Ginger Puree,
Balsamic Reduction  

Desserts

Mini Tiramisu

Traditional Cannolis

North End Italian Cookies



Additional Beverage Offerings

Sparkling & Mineral Waters 7 each

Soft Drinks 6 each

Nantucket Nectars 6 each

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Lunch Buffets Continued

Harbor Buffet

70 per person

Includes Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
Freshly Baked Rolls & Sweet Cream Butter

Soups (select one)

Tuscan White Bean

Wild Mushroom Bisque, Rosemary Crouton

Slow Roasted Tomato Soup, Arugula Pesto ^{GF} ✓

Vegetarian Minestrone ^{GF} ✓

New England Clam Chowder, Smoked Bacon, Oyster Crackers

Salads

Beets & Roasted Pears, Great Hill Blue Cheese, Apple Cider Vinaigrette ^{GF}

Kale & Quinoa, Toasted Almonds, Rum Soaked Raisins, Shaved Parmesan, Raspberry Vinaigrette ^{GF}

Entrees

Seasonal Vegetable Risotto

Herb Crusted Cod, Blistered Cherry Tomato, Citrus Cream

Roasted Sliced Sirloin, Caramelized Onion, Port Wine Demi ^{GF}

Seasonal Vegetables ^{GF}

Desserts

Fruit Tarts

Éclairs

Assorted Cookies

Additional Beverage Offerings

Sparkling & Mineral Waters

7 each

Soft Drinks

6 each

Nantucket Nectars

6 each

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Lunch Buffets Continued

Boxed Lunch (minimum 10 people)

49 per person

Includes Choice of One Sandwich, One Side & One Dessert

Salad

Tortellini Salad, Tomatoes, Cucumber, Red Onion, Parmesan, Dill Yogurt Sauce

Sandwiches (select three)

Grilled Vegetables, Pesto, Goat Cheese, Balsamic Glaze, Tortilla Wrap

Turkey B.L.T., Cranberry Aioli, Brie, Smoked Bacon, Sliced Roasted Turkey Breast, Boston Lettuce, Tomato, Focaccia

Carved Roast Beef, Caramelized Onions, Provolone, Sundried Tomato, Arugula, Horseradish Aioli, Ciabatta

Tuna Wrap, Whole Wheat Tortilla, Crisp Celery, Boston Lettuce

Chicken Wrap, Whole Wheat Tortilla, Chive Aioli, Walnuts, Grapes, Celery, Boston Lettuce

Gluten Free Bread Available Upon Request

Sides (select one)

Cape Cod Potato Chips

Granola Bar

Seasonal Whole Fresh Fruit

Desserts (select one)

Oatmeal Raisin Cookies

Chocolate Chip Cookies

Additional Beverage Offerings

Sparkling & Mineral Waters

7 each

Soft Drinks

6 each

Nantucket Nectars

6 each

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*Reception Hors d'oeuvres

Chilled Options

7 each

Truffle Goat Cheese, Rosemary Roasted Beet Relish, Demi Spoon ^{GF}

Basil Scented Bruschetta, Balsamic Reduction & Pecorino ^{GF}

Caprese Skewer, Bocconcini, Heirloom Cherry Tomato, Basil Leaf, Balsamic Reduction ^{GF}

Wild Mushroom, Truffle Mascarpone Tart

Smoked Salmon, Grainy Mustard Tzatziki, Parsnip Crisp ^{GF}

Aged Cheddar, Pear-Onion Compote, Crostini

Shaved Tenderloin, Crostini, Caramelized Onion, Garlic Aioli

Upgraded

8 each

Rare Seared Tuna, Sesame Crusted, Pickled Ginger, Wasabi Aioli, Demi Spoon ^{GF}

Grilled Shrimp Highlighted by Tequila-Avocado Aioli ^{GF}

Spicy Lobster Salad, Demi Spoon ^{GF}

Scallop Crudo, Pickled Jalapeño, Olive Oil, Fennel Pollen ^{GF}

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*Reception Hors d'oeuvres

*Minimum of one dozen to order

Hot Options

7 each

Spanakopita

Vegetarian Spring Rolls, Spiced Plum Sauce

Vegetable Pot Sticker

Thai Chicken Satay, Peanut Sauce

Chicken Empanada, Pico de Gallo

Classic Bacon Wrapped Scallops 

Mini Beef Wellington, Grainy Mustard Veal Jus.

Malaysian Beef Satay, Sesame Ginger Aioli

Upgraded

8 each



Tempura Shrimp Skewer, Wasabi Aioli

Lobster Arancini, Sumac Aioli

Mini Lump Crab Cake, Citrus Aioli

Kobe Beef Slider, Maple Ketchup

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Reception Displays

Crisp Seasonal Vegetable Crudité  15 per person
Assorted Seasonal Vegetables presented with a Variety of Dipping Sauces

Mediterranean Platter 22 per person
Hummus, Tabbouleh, Baba Ghanoush, Marinated Olives, Feta Cheese, Rosemary Pita Chips


Artisanal Cheese Platter 22 per person
Vermont Cheddar Cheese, Buttermilk Blue Cheese, Fresh Goat Cheese, Fontina, Gruyere, Dried Fruit, Fig Jam, Baguette, Crackers

Antipasto Platter 23 per person
Assorted Cured & Spiced Meats, Marinated Olives, Italian Cheeses, Marinated Baby Artichokes, Marinated Mushrooms, Grilled Focaccia



From the Wharf

New England Seafood Selections Displayed on Crushed Ice 
Accompaniments to include: Lemon, Cocktail Sauce, Grated Horseradish, Tabasco

Cherry Stone Clams on the Half Shell	6 per piece
Freshly Shucked Oysters, Shallot Mignonette	6 per piece
Citrus Poached Shrimp Cocktail	7 per piece
Cracked Chick Northern Maine Lobster	70 per lobster

Ceviche Display  36 per person
Served with Tortilla & Taro Chips
Mexican Shrimp Ceviche, Tomato, Avocado, Shrimp, Poblano, Lime
South American, Scallops, Red Peppers, Onions, Parsley, Lime

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Small Plate Tasting Reception

Chilled Options

Classic Caesar Salad, Herb Brioche Croutons, Shaved Parmesan	10 per person
Caprese Salad, Fresh Mozzarella, Tomatoes, Balsamic Reduction, Torn Basil ^{GF}	
Tomato & Feta Salad, Cucumber, Kalamata Olives, Red Wine Vinaigrette ^{GF}	
Rosemary Roasted Beet Salad, Goat Cheese, Hydro Lettuce, Pickled Onions, Toasted Pistachios ^{GF}	
Charred Brussel Sprouts, Caramelized Onions, Bacon Lards, Sherry Whole Grain Mustard Dressing ^{GF}	
Chilled Baby Shrimp, Orzo, Cherry Tomato, Sweet Pea, Creamy Lemon Dill Dressing	
Roasted Root Vegetables, Baby Carrots, Parsnips, Purple Potatoes, Sweet Potatoes,	
Lemon Truffle Vinaigrette ^{GF} ^V	

Small Plate Entrees

*Hot Options

Served with petite brioche rolls & sweet cream butter

Garlic Lemon Chicken Breast, Roasted Fingerling Potato, Pearl Onion Jus ^{GF}	17 per person
Coffee Rubbed Pork Tenderloin, Sweet Yam Puree, Roasted Brussel Sprouts, Apple Cider Reduction ^{GF}	18 per person
Salmon Filet, Citrus Pine Nut Crust, Jasmine Rice, Lemon Buerre Blanc	19 per person
Grilled Mahi Mahi, Yucca Fries, Cilantro Parsley Sauce, Malt Vinegar, Onions	19 per person
Bronzed Shrimp, Sundried Tomato, Parmesan Orzo, Garlic Lemon Beurre Blanc	21 per person
Charred Nantucket Scallops, Parsnip Puree, Shaved Fennel Slaw, Red Pepper Emulsion ^{GF}	23 per person
Braised Beef Short Ribs, Creamy Mascarpone Polenta, Crispy Shallot, Truffle Tomato, Natural Jus	23 per person
New York Strip Loin, Salt Roasted Fingerling, Caramelized Onions, Cabernet Jus ^{GF}	28 per person
Roasted Herb Beef Tenderloin, Whipped Horseradish Potatoes, Tomato Onion Jam, Rosemary Demi ^{GF}	33 per person

*Optional \$150.00 chef Fee per Entree

Sweet Additions

Dessert Buffets

Fruit Tarts, Mini Cheesecakes Flourless Decadent Cake & Assorted Cookies	22 per person
Mini Cannolis, Tiramisu, Éclairs & Italian Cookies	21 per person

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Plated Dinner

Includes Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea
Freshly Baked Rolls & Sweet Cream Butter

Choice of One Soup, Salad or Appetizer, *Entrée & One Dessert

Soups

New England Clam Chowder, Smoked Bacon, Oyster Crackers

Tuscan White Bean, Truffle Oil

Wild Mushroom Bisque, Focaccia Crouton

Slow Roasted Tomato Soup, Arugula Pesto ^{GF} ✓

Vegetarian Minestrone ^{GF} ✓

Salads

Classic Caesar, Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Creamy Caesar Dressing

Baby Arugula Salad, Shaved Fennel, Parmesan Cheese, Lemon, EVOO ^{GF}

Caesar Romaine, Focaccia Crouton, Parmesan, Creamy Caesar Dressing

Mesclun Greens, Walnuts, Pears, Berkshire Bleu Cheese, Dijon & Maple Vinaigrette ^{GF}

Baby Spinach, Strawberries, Glazed Pecans, Red Onion, Goat Cheese, Raspberry Vinaigrette ^{GF}

Arugula & Heirloom Tomato Salad, Torn Basil, Ciliegine Mozzarella, Honey Balsamic Vinaigrette ^{GF}

Roasted Baby Beet Salad, Pickled Shallots, French Goat Cheese, Toasted Pistachios, Hydro Greens,

Aged Balsamic ^{GF}

Appetizers

Jumbo Shrimp Cocktail, Cocktail Sauce, Lemon ^{GF}

New England Crab Cake, Micro Greens, Lemon Aioli

Wild Mushroom Ravioli, Truffle Cream, Heirloom Cherry, Pine Nuts

Beef Tataki, Micro Salad, Chimichurri ^{GF}

Lobster Ravioli, Saffron Cream

IF THE FINAL GUARANTEE IS BELOW 15, A \$6.00 PER PERSON CHARGE WILL BE ADDED TO ALL BUFFETS, AND A FEE OF \$250.00 PER DAY WILL BE CHARGED, MENU PRICES (BASED ON A ONE-HOUR PERIOD) ARE SUBJECT TO A 15% SERVICE CHARGE, 7% TAXABLE ADMINISTRATIVE FEE, 8% TAXABLE EVENT FEE, AND 7% STATE SALES TAX. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE THE RISK OF FOOD BOURNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS AN ALLERGY.

^{GF} = Gluten Free
✓ = Vegan

*Plated Dinner Entrees - Selection of Two Entrees, Plus a Vegetarian

Poultry

Lemon Thyme Chicken Breast	84 per person
Maple Glazed Brussel Sprouts, Truffle Mashed Potatoes, Chardonnay Thyme Jus ^{GF}	
Roasted Chicken Breast	84 per person
Parsnip Puree, Broccolini, Roasted Red Bliss, Demi Glace	
Tuscan Chicken	85 per person
Spinach, Sundried Tomatoes, Goat Cheese, Heirloom Baby Carrots, Wild Mushroom Chasseur Cream Sauce	

Beef

Braised Beef Short Rib	88 per person
Creamy Polenta, Braised Swiss Chard, Colored Baby Carrots, Red Wine Reduction	
Grilled New York Strip	92 per person
Herbed Truffle Butter, Sea Salted Roasted Fingerlings, Grilled Asparagus, Leek Hay ^{GF}	
Filet Mignon	99 per person
Whipped Purple Peruvian Potato, Haricot Verts, Merlot Jus ^{GF}	
Duo- Lump Crab Cake & Béarnaise (additional \$10 per person)	

Seafood



Grilled Filet of Salmon	86 per person
English Pea Risotto, Baby Squash, Lemon Beurre Blanc	
Grilled North Atlantic Swordfish	87 per person
Squash & Basil Puree, Broccolini, Salt Fingerling Potatoes ^{GF}	
Grilled Halibut	89 per person
Garlic Braised Swiss Chard, Roasted Purple Potato, Eggplant Caponata	

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*Plated Dinner Entrees - Selection of Two Entrees, Plus a Vegetarian

Vegetarian

Wild Mushroom Ravioli Sunflower Seeds, Truffle Cream Sauce, Heirloom Cherry Tomatoes	82 per person
North End Gnocchi Roasted Butternut Squash, Parmesan & Sage Pesto, Pine Nuts	82 per person
Vegetable Stuffed Pepper Quinoa, Mushroom, Artichokes, Asparagus, Carrot & Ginger Puree, Balsamic Reduction  	82 per person



Duet

Petit Filet & Pan Seared Georges Banks Scallops Garlic Whipped Potatoes, Haricot Vert, Beurre Blanc, Herb Demi Glaze 	111 per person
Braised Short Rib & Grilled Prawn Garlic Whipped Potatoes, Rainbow Swiss Chard, Charred Cipollini Onion Jus 	112 per person
Petit Filet & Garlic Lobster Tail Truffle Risotto, Roasted Brussel Sprouts, Natural Jus	140 per person

Desserts

Flourless Chocolate Decadent Cake
 Fresh Fruit Tart
 Boston Cream Pie, Extra Rich Chocolate Sauce, Berries
 Tiramisu
 Key Lime Pie

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Buffets

J. W. Revere Dinner Buffet

95 per person

One Soup, Two Salads, Three Entrees, Two Accompaniments, Two Desserts

Includes Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas
Freshly Baked Rolls & Sweet Cream Butter

Soups (select one)

Roasted Butternut Squash, Cider Crème Fraiche

Vegetarian Minestrone  

Heirloom Tomato, Ciabatta Croutons, Extra Virgin Olive Oil Drizzle, Basil


New England Clam Chowder, Smoked Bacon, Oyster Crackers

Wild Mushroom Bisque, Leek Hay

Salads (select two)

Classic Caesar, Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Creamy Caesar Dressing

Baby Arugula Salad, Shaved Fennel, Parmesan Cheese, Lemon, EVOO 

Mesclun Greens, Walnuts, Pears, Berkshire Bleu Cheese, Dijon & Maple Vinaigrette 



Baby Spinach, Strawberries, Glazed Pecans, Red Onion, Goat Cheese, Raspberry Vinaigrette 

Arugula & Heirloom Tomato Salad, Torn Basil, Ciliegine Mozzarella, Honey Balsamic Vinaigrette 

Grilled Jumbo Asparagus, Berkshire Blue Cheese, Arugula, Cider Vinaigrette 

Roasted Baby Beet Salad, Pickled Shallots, French Goat Cheese, Toasted Pistachios, Hydro Greens,
Aged Balsamic 

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J. W. Revere Dinner Buffet Continued

Entrées (select three)

Thyme Roasted Chicken Breast, Pearl Onions, Wild Mushrooms, Pan Jus 

Pan Seared Atlantic Salmon, Sautéed Garlic Broccoli Rabe, Chorizo & Cannellini Cassoulet

Garlic Sautéed Prawns, Slow Roasted Chilies, Plum Tomatoes, Penne, Fresh Basil, Tomato Cream 

Braised Beef Short Rib, Creamy Polenta, Braised Swiss Chard, Colored Baby Carrots,

Red Wine Reduction

Grilled Beef Medallions, Roasted Garlic, Portobello Mushrooms, Plum Tomatoes,

Caramelized Shallot Jus 

Vegetable Stuffed Pepper, Quinoa, Mushroom, Artichokes, Asparagus, Carrot & Ginger Puree,

Balsamic Reduction  

Accompaniments (select two)

Sour Cream & Chive Whipped Potatoes

Steamed Basmati Rice, Spinach, Toasted Pine Nuts

Potatoes au Gratin

Market Seasonal Vegetables  

Desserts (select two)



Fruit Tarts

Mini Cheesecakes

Flourless Chocolate Decadent Cake

Assorted Cookies

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Buffets Continued

New England Dinner Buffet



100 per person

Includes Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas
Freshly Baked Rolls & Sweet Cream Butter



Soups (Choice of One)

Roasted Butternut Squash, All Spice Crème Fraiche
North End Minestrone, Pesto  
Slow Roasted Tomato Soup, Arugula Pesto
New England Clam Chowder, Oyster Crackers
Forest Mushroom Bisque, Leek Hay





Presented on Crushed Ice

Freshly Shucked Oysters, Shallot Mignonette (two pieces per person) 
Chilled Jumbo Shrimp (three pieces per person) 
Served with Lemon & Lime Wedges, Cocktail Sauce

From the Grill

Grilled Beef Tenderloin, Thyme Jus 
Citrus & Chive Crusted Cod, Shaved Fennel, Beurre Blanc
Herb Marinated Grilled Chicken, Roasted Garlic Jus 



Accompaniments

Sea Salt Fingerling Potatoes  
Roasted Tri-Colored Heirloom Baby Carrots  

Desserts

Fruit Tarts
Boston Cream Pie, Extra Rich Chocolate Sauce, Berries
Flourless Chocolate Decadent Cake

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Beverage Services

All Bar Packages Include Non-Alcoholic Beer, Mineral Waters & Soft Drinks.

Deluxe Brand Liquors

Liquor

Svedka Vodka
Tanqueray Gin
Bacardi Rum
Seagrams VO Whiskey
Dewars White Label Whiskey
Maker's Mark Bourbon
Sauza Tequila

Wine

Red Wine (House)
White Wine (House)
Da Lucca Prosecco

Beer

Budweiser, Bud Light, Sam Adams
Heineken, Amstel, Corona

Premium Brand Liquors

Liquor

Tito's Vodka
Bombay Gin
Myers Rum
Captain Morgan Rum
Chivas Regal Scotch
Canadian Club
Cuervo Gold Tequila
Kahlua Liqueur

Wine

Red Wine (House)
White Wine (House)
Da Lucca Prosecco

Beer

Budweiser, Bud Light
Sam Adams, Heineken
Amstel, Corona
Harpoon IPA, Travelers Seasonal
Downeast Hard Cider
Whales Tale Allagash
Dogfish Head

Signature Selection

Liquor

Grey Goose Vodka
Hendricks Gin
Don Q Rum
Gosling Black Seal Rum
Glenlivet Scotch
Crown Royal Whiskey
Bulleit Bourbon
Patron Silver Tequila
Baileys Irish Cream

Wine



Drumhieller Chardonnay
Villa Maria Sauvignon Blanc
Josh Cabernet
Melini Chianti
Finca la Linda Malbec
Da Lucca Prosecco
Champagne

Beer

Budweiser, Bud Light
Sam Adams, Heineken
Amstel, Corona
Harpoon IPA, Travelers Seasonal
Downeast Hard Cider
Whales Tale, Allagash
Dogfish Head

*Additional specialty beverage options upon request. We require One Bartender per 75 guests.
Hosted bars do not include tableside wine service during dinner.

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Our Wine Selection

Bubbles

- Da Lucca Prosecco, Italy | \$50
 Roederer Estate Anderson Valley CA | \$75
 Perrier Jouet Grand Brut, France | \$115

Whites

- Justin Sauvignon Blanc, CA | \$50
 Saint M Riesling, OR | \$55
 Drumhieller Chardonnay, CA | \$50
 Villa Maria Sauvignon Blanc, New Zealand | \$55
 LaCrema Chardonnay, CA | \$68
 Benvolio Pinot Grigio, Italy | \$50
 Pinot Grigio Santa Margherita, Italy | \$68

Reds

- Josh Cabernet, CA | \$55
 Cambria Pinot Noir, CA | \$60
 Justin Cab, CA | \$70
 Finca la Linda Malbec, AR | \$50
 Campo Viejo, Rioja, SPAIN | \$50
 Melini Chianti, ITALY | \$55
 Intrinsic Meritage, WA | \$70

Rosé

- Gerard Bertrand Gris Blanc, France | \$50
 Charles by Charles, CA | \$55
 Whispering Angel, Chateau d' Esclans, FR | \$68

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Hosted Hourly Service

Priced Per Person	Deluxe	Premium	Signature	House Wine & Beer	House Wine Prosecco Craft Beer
One Hour	28.00	34.00	39.00	25.00	29.00
Two Hour	38.00	44.00	49.00	35.00	39.00
Three Hour	45.00	51.00	57.00	43.00	48.00
Four Hour	51.00	57.00	64.00	49.00	53.00

Hosted Per Consumption Bar

Beverages	Deluxe	Premium	Signature
Mixed Drinks	10.00	12.00	14.00
Cordials	15.00	15.00	15.00
Martinis	13.00	15.00	17.00
Domestic Beer	7.00	7.00	7.00
Imported Beer	8.00	8.00	8.00
Craft Beer	10.00	10.00	10.00
Champagne	10.00	15.00	15.00
Wine	9.00	9.00	12.00
Soft Drinks	6.00	6.00	6.00
Mineral Waters/Juice	7.00	7.00	7.00

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Cash Bar

Beverages	Cash Deluxe	Cash Premium	Cash Signature
Mixed Drinks	13.00	15.00	18.00
Cordials	20.00	20.00	20.00
Martinis	17.00	20.00	22.00
Domestic Beer	9.00	9.00	9.00
Imported Beer	10.00	10.00	10.00
Craft Beer	13.00	13.00	13.00
Champagne	13.00	20.00	20.00
Wine	12.00	12.00	15.00
Soft Drinks	8.00	8.00	8.00
Mineral Waters/Juice	9.00	9.00	9.00

*Cash bar Prices include 15% Gratuity, 7% Taxable Administrative Charge & 7% Sales Tax.

Additional Specialty Beverage Options & Cash Bar Available Upon Request.

We require One Bartender per 75 guests, at \$150 per Bartender.

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Hotel Policies

Food and Beverage = Gluten Free = Vegan

- The Hotel must provide all food and beverage.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has an allergy.
- The Catering Department must be notified of the exact attendance of your event 4 days prior to the event. This number will be considered a guarantee, not subject to reduction. Billing will be based on this number or the actual number of guests serviced, whichever is greater.
- Your food and beverage minimum includes purchases from the catering menus, wine list, and bar sales. Food and beverage minimums do not include function room rental, service charge, sales tax, or parking charges.
- One Bartender is required for every 75 guests, at a rate of \$150 per Bartender.
- All food and beverage prices are based on current market value and are subject to change. Definite pricing will be confirmed 90 days prior to your event.
- The higher entrée price will prevail when offering a pre selected choice of entrée to guests. If you would prefer to offer guests a choice of entrée the evening of the event, an additional \$25 per person charge will apply, with a maximum of (2) main course selections.
- The Battery Wharf Hotel holds a license granted by the Massachusetts State Liquor Commission and is held responsible for complying with its regulations. Therefore, neither patrons, nor any patron's guests are permitted to bring alcoholic beverages into the hotel. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages. The Hotel reserves the right to refuse service to any guest who visibly appears to be under the influence of alcoholic beverages.



Children & Vendor Meals

- Special meals are available to be preordered for your younger guests at \$40 per child (12 & under) and vendors at \$55 per person.

Parking

- Valet parking is available at the Hotel. You may choose to host valet parking for your event, at a rate of \$31-39 per car, or to host overnight valet parking, at a rate of \$50 per car.

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Hotel Policies Continued

Audio Visual Equipment

- All audio visual services are handled directly by Stagevision. All needs as noted are subject to pricing confirmation by Stagevision at 617-994-9076.

Labor Fees

- Chef Attendants for Chef Action Stations, \$150 each
- Additional Bartenders available at \$150 each for 5 hour reception.
- Coat Check Attendant, \$150 per 140 people for 5 hour reception

Service Fees and Taxes

- A mandatory 15% Gratuity, a 8% Taxable Administrative Fee, 8% Taxable Event Fee and applicable Sales Tax (currently 7%) will be added to all Food and Beverage charges.
- Room Rental charges require applicable state taxes.

Payment Policies

- A nonrefundable deposit of 25% of the anticipated total (food and beverage minimum & room rental) is required to confirm your event date with Battery Wharf Hotel. Deposits may be made by credit card or certified bank check.
- Full pre-payment of all estimated charges is due 10 business days prior to your event.

Display, Décor, Personal Property

- All displays and/or decorations proposed by patrons will be subject to the approval of the hotel. Any property of the patron or patron's guests brought on the premises of the hotel and left thereon, will be at the sole risk of the patron; the hotel will not be liable for any loss or damage to any such property for any reason.

Outside Vendors

- A list of preferred vendors will be provided should you choose to utilize although certainly not required. Please provide your Catering Manager with the contact information for the vendors you do intend to use.
- All outside vendors must be able to provide a certificate of insurance.

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