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# banquet menu

Boston Newton Marriott



**Boston Marriott Newton**

2345 Commonwealth Avenue, Newton, Massachusetts, USA

16179691000

[marriott.com/bosnt](https://marriott.com/bosnt)



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## Breakfast

Priced per Person

### Continental Breakfast

Priced for 1.5 hours of service

#### Continental Breakfast

Assorted House Made Muffins  
NY Style Bagels with Cream Cheese, Sweet Butter  
and Fruit Preserves  
Fresh Cut Seasonal Fruit and Berries  
Assorted Stonyfield® Yogurts  
Fruit Juices to Include Orange, Apple, Cranberry, V8  
Bottled Spring Water  
Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
\$28.00

#### Charles River Sunrise

Fruit Filled Turnovers and Assorted Scones  
House Made Granola and Yogurt Parfaits  
Fresh Cut Seasonal Fruit and Berries  
Baked Apple Stuffed Crepes  
Fruit Juices to Include Orange, Apple, Cranberry, V8  
Bottled Spring Water  
Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
\$33.00

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## Breakfast Buffet

All Breakfast Buffets include:

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas and Assorted Juices

Buffets are designated for a service time of (1.5) hours. Buffets require a minimum of 20 guests.

### All American Breakfast Buffet

Assortment of House Made Muffins, and Croissants  
Fruit Preserves, Sweet Butter, and Nutella  
Cold Breakfast Cereals, Milk, and House Made Granola  
Hot Steel Cut Oatmeal with Brown Sugar and Raisins  
Fresh Cut Seasonal Fruit and Berries  
Farm Fresh Scrambled Eggs  
Country Pork Sausage, Applewood Smoked Bacon  
Roasted Yukon Potatoes with Sweet Peppers and Onions  
\$35.00

### Pick Me Ups

Priced Each

- House Made Granola and Yogurt Parfaits \$5.00
- Breakfast Sandwiches \$7.00
- Assorted Quiches \$7.00

### Sunrise Buffet

Assortment of House Made Muffins, Croissants and Fruit Filled Danish  
Fruit Preserves, Sweet Butter, and Nutella  
Stonyfield® Yogurt with House Made Granola  
Hot Oatmeal with Brown Sugar and Raisins  
Fresh Cut Seasonal Fruit and Berries  
Cinnamon Brioche French Toast with Maple Syrup and Sweet Butter  
Farm Fresh Scrambled Eggs  
Chicken Apple Sausage, Applewood Smoked Bacon  
Roasted Yukon Potatoes with Sweet Peppers and Onions  
\$40.00

### Enhancements

Priced per Person

\$150 Attendant Fee will apply to each Station based on the final number of guests

- Omelet Station, Local Cheddar Cheese, Maple Smoked Ham, Sweet Peppers, Vine Tomatoes, Cremini Mushrooms, Spinach Greens, and Onions \$12.00
- Belgian Waffle Station, Warm Maple Syrup and Softened Butter with Fresh Cut Strawberries and Whipped Cream \$12.00

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## Plated Breakfast

### Cinnamon Brioche French Toast

Assortment of House Made Muffins, Croissants and Fruit Filled Danishes

Thick French Toast With Fresh Berries and Maple Syrup served with Roasted Yukon Potatoes, Sweet Peppers and Onions

Choice of Applewood Smoked Bacon or Country Pork Sausage

Fruit Juices to Include Orange, Cranberry, Apple, and V8

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

\$30.00

### All American

Assortment of House Made Muffins, Croissants and Fruit Filled Danishes

Farm Fresh Scrambled Eggs served with Roasted Yukon Potatoes, Sweet Peppers and Onions

Choice of Applewood Smoked Bacon or Country Pork Sausage

Fruit Juices to Include Orange, Cranberry, Apple, and V8

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

\$30.00



## Coffee Break

Priced per person

All break packages are designed for 1.5 hours of service

### Coffee and Tea

Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
\$8.00

### The Refresher

Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
Assorted Soft Drinks  
Bottled Spring Water  
\$12.00

### Mid Morning Break

Choose Two:  
Whole Fruit, Assorted Trail Mix, Protein Power Bars,  
Granola Bars, Assorted Coffee Cakes or  
Assorted Stonyfield® Yogurts  
Fruit Juices to Include Orange, Apple,  
Cranberry and V8  
Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
\$18.00

### Fenway Park

Dry Roasted Peanuts  
Kettle Popped Popcorn  
Warm Soft Pretzel Bites with Mustard  
Miniature Beef Franks with Ketchup and  
Mustard  
Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
Assorted Soft Drinks and Bottled Spring Water  
\$24.00

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### Fitness Break

Fresh Whole Fruit  
Assorted Stonyfield® Yogurts  
Protein Power Bars  
Granola Bars  
Stonyfield® Yogurt Smoothies  
Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
Assorted Soft Drinks and Bottled Spring Water  
\$19.00

### Enhancements

Priced Each

- Fresh Seasonal Whole Fruit \$4.00
- Assorted Stonyfield® Yogurts \$5.00
- Frozen Gourmet Ice Cream Bars \$5.00
- Trail Mix \$5.00
- Stonyfield® Fruit Smoothies \$5.00
- Warm Salted Pretzel Bites with Mustard and Cheese Sauce \$6.00

### Beverages

Priced Each

- Assorted Juices \$4.00
- Assorted Iced Teas \$5.00
- Assorted Seltzer Waters \$5.00
- Assorted Soft Drinks \$4.00
- Bottled Spring Water \$4.00

### From Our Bake Shop

Assorted Cookies, Seasonal Whoopie Pie, and Spicy  
Chex Mix  
Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
Assorted Soft Drinks and Bottled Spring Water  
\$18.00

### Baked Goods

Priced by the Dozen

- Priced per Doz Assorted House Made Muffins, Fruit Filled Turnovers, and Croissants \$33.00
- NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves \$35.00
- Fruit Filled Turnovers \$30.00
- Chocolate Chip Cookies \$28.00
- Chocolate Fudge Brownies \$28.00
- Seasonal Whoopie Pies \$30.00
- Assorted Mini Cupcakes \$30.00
- Assorted Mini Pastries \$33.00

### Coffee and Tea

Priced per Gallon

- Freshly Brewed Seattle's Best® Coffee \$72.00
- Freshly Brewed Seattle's Best® Decaf Coffee \$72.00
- Tazo® Premium Teas \$63.00

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# Packages

Perfect Agenda Packages include: Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas Assorted Soft Drinks, Bottled Spring Water. Package is designated for a service time of (1.5) hours each break. Package requires a minimum of 50 guests.

## Perfect Agenda

### Continental

Assorted House Made Muffins  
NY Style Bagels with Cream Cheese, Sweet Butter  
and Fruit Preserves  
Fresh Cut Seasonal Fruit and Berries  
Assorted Stonyfield® Yogurts  
Fruit Juices to Include Orange, Apple, Cranberry, V8  
Bottled Spring Water  
Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas

**\*Upgrade to the All American Breakfast Buffet for  
an additional 10 per person**

### Mid Morning Snack

Whole Fruit  
Trail mix  
Granola Bars

### Mid Afternoon Snack

Assorted Seasonal Cupcakes and Whoopie Pies  
Soft Pretzel Bites with Mustard  
\$58.00

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# Lunch

## Box Lunch

Groups under 50 guests select two sandwich options

Groups over 50 guests select three sandwich options

### Boxed Lunch

(choice of one of the below salads)

Country Potato Salad, Pasta Salad, or

Mozzarella and Tomato Salad

Cape Cod Potato Chips

Seasonal Whole Fruit

Chocolate Chip Cookie

### **Oven Roasted Turkey Wrap**

Applewood Smoked Bacon, Avocado, Vine

Ripened Tomatoes and Arugula

### **Maple Smoked Ham**

Vine Ripened Tomatoes, Bib Lettuce, Cabot®

Cheddar, Herbed Maple Mustard on a

Bulkie Roll

### **Slow Roasted Beef**

Vine Ripened Tomatoes, Bib Lettuce,

Caramelized Onions and Aged Gouda

on French Bread

### **Herb Grilled Chicken Sandwich**

Herbed Grilled Chicken, Oven Roasted

Tomatoes, Fresh Mozzarella and Pesto

Mayonnaise on Ciabatta Bread

### **Caprese Wrap**

Vine Tomatoes, Fresh Mozzarella, Salad

Greens, Arugula, Fresh Basil and Balsamic

Dressing

\$36.00



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## Lunch Buffets

All Luncheon Buffets include:

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas, Assorted Soft Drinks and Bottled Spring Water

Buffets are designated for a service time of (1.5) hours. Buffets require a minimum of 20 guests.

### Flavors from the Southwest

Three Bean Chili  
Cabbage and Jalapeno Slaw  
Roasted Corn, Black Bean, Hominy, Tomato and  
Arugula Salad with Cilantro Lime Vinaigrette  
Spanish Rice  
Ancho Chili Rubbed Char Grilled Skirt Steak  
Cilantro Lime Grilled Chicken Breast  
Flour Tortillas, Shredded Cheese, Sour Cream and  
Salsa  
Street Corn  
Cinnamon Churros  
\$55.00

### Southern BBQ

Chef's Crafted Soup  
Cornbread  
Iceberg Lettuce, Sweet Tomatoes,  
Apple Wood Smoked Bacon and Great Hill  
Blue Cheese with Ranch Dressing  
Shell Pasta Salad, Broccoli, Roasted Red  
Pepper, Tomato, Artichokes and Fresh Basil  
Dressing  
House Smoked Pork Ribs  
Fried Chicken  
House Made Baked Macaroni and Cheese  
Grilled Vegetable with Fresh Herb Marinade  
Fresh Grilled Corn on the Cob  
Seasonal Cobbler  
\$55.00

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## The Commonwealth Deli

Chef's Crafted Soup

Macaroni Salad

Mixed Greens, Carrots, Sweet Tomatoes and Peppers

with Ranch and Balsamic Vinaigrette

Slow Roasted Beef, Oven Roasted Turkey and Maple

Smoked Ham

Sliced Cabot® Cheddar, Provolone Cheese and

Swiss Cheese

Vine Ripened Tomato, Bib Lettuce, Red Onion, and

House Pickles

Country White and Wheat Bread, Kaizer Roll, and

Assorted Wraps

Cape Cod Chips

Assorted Miniature Cupcakes and Dessert Bars

\$55.00

## Hot & Cold Sandwich Buffet

Chef's Crafted Soup

Locally Grown Salad Greens, Rainbow Carrots, Vine

Tomatoes, Sweet Peppers, Herbed Croutons and

Shaved Romano Cheese with Mustard Vinaigrette

German Style Yukon Potato Salad with Smoked

Bacon

Cavatelli Pasta Salad with Roasted Vegetables and

Fresh Basil Dressing

Half Sour Dill Pickles

Chef's Dessert Selections

### **Choice of three (3) sandwiches:**

#### **Chilled Sandwich Selections**

- Buffalo Style Fried Chicken, Bib Lettuce, Vine Tomatoes and Blue Cheese Dressing
- Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens and Roasted Tomato Spread on Herb Focaccia
- Maple Smoked Ham, Vine Ripened Tomatoes, Bib Lettuce, Cabot® Cheddar and Herbed Maple Mustard on a Multi Grain Bulkie Roll

#### **Warm Sandwich Selections**

- Corned Beef Rye, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Thick Cut Marble Rye Bread
- Oven Roasted Turkey, Coleslaw, Cabot® Cheddar Cheese, Ranch Dressing, Smoked Bacon on Sourdough Bread
- House Smoked Brisket, Aged Gouda Cheese, Caramelized Onion, on a Sea Salted Pretzel Roll

**\*Upgrade to a choice of four (4) sandwiches for an additional 6 per person**

\$55.00

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### Taste of New England

New England Clam Chowder  
Freshly Baked Rolls  
Locally Grown Salad Greens, Fresh Strawberries,  
Sweet Peppers, Candied Walnuts with Maple Spice  
Vinaigrette  
New England Style Country Potato Salad  
Maple Glazed Grilled Chicken Breast  
Grilled and Marinated Teres Major Beef Tips with  
Barbecue Sauce  
Fresh New England Lobster Rolls  
Molasses Baked Beans  
Fresh seasonal vegetables  
Miniature Boston Cream Pies  
Apple Turnovers  
\$59.00

### Italian Buffet

Pasta Fagioli  
Italian Bread  
Traditional Caesar Salad, Herbed Croutons,  
Caesar Dressing and Shaved Pecorino Romano  
Fresh Mozzarella and Vine Ripened Heirloom  
Tomato Salad with Fresh Basil and  
Balsamic Dressing  
Cremini Mushroom, Eggplant, Artichoke and  
Roasted Red Pepper Salad  
Baked Rigatoni with Fire Roasted Tomato Sauce,  
Mozzarella and Parmesan Cheese  
Pan Seared Chicken Piccata with Lemon Butter  
and Caper Sauce  
Sweet Pea and Parmesan Risotto  
Herb Roasted Vegetables  
Assortment of Panna Cotta and Cannoli's  
\$55.00

## Plated lunch options

Plated lunches include salad, entree, dessert, and Freshly Brewed Seattle's Best<sup>®</sup> Coffee and Tazo<sup>®</sup> Premium Teas.

Priced per person

\*\*Higher menu price prevails if more than one entree is selected for split menu service

\*\*Maximum of 3 can be selected with one being a vegetarian.

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## Salads

**Garden Green Salad** | Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons and Shaved Romano with Mustard Vinaigrette

**Butterhaed wedge Salad** | Cave Aged Cheddar, Applewood Smoked Bacon, Heirloom Cherry Tomatoes and Shaved Fennel with Buttermilk Ranch Dressing

**Traditional Caesar** | Romaine Lettuce, Herbed Croutons, Caesar Dressing, and Shaved Pecorino Romano Cheese

**Spinach and Arugula Salad** | Candied Pecans, Dried Cranberries, Sweet Peppers and Ricotta Salata Cheese with House White Balsamic Dressing

## Seafood Selections

### Market Price

- Atlantic Salmon Pan-seared with Mustard Vinaigrette Atlantic Salmon
- New England Cod Locally Sourced Cod, Oyster Cracker Crust and Lemon Butter Sauce

## Chicken Selections

- Citrus Brined Chicken Breast | Shallot and Apricot Orange Glaze \$48.00
- Herb Grilled Chicken Breast | White Balsamic and Herb Grilled 48 Maple Smoked Chicken Breast With Apple Cider Glaze \$48.00

## Dessert

Bailey's Chocolate Mousse Cake | Layers of Chocolate Cake Soaked with Baileys Irish Cream and Milk Chocolate Mousse

Boston Cream Torte | Tradition Boston cream pie with Dark Chocolate Ganache and Vanilla Pastry Cream Fruit Tart | A Butter Tart Crust Lined with a Dark Chocolate Ganache, Filled with Vanilla Cream and Topped with Assorted Fresh Raspberries and Blueberries

## Beef Selections

### Market Price

- Teres Major Steak | Grilled and Smoked Teres Major with Herbed Butter
- 6oz Corn Fed Filet Mignon | Char Grilled with Crispy Onions and Roasted Shallot Sauce

## Vegetarian Selections

- Wild Mushroom Strudel | Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils \$48.00
- Vegan Lasagna | Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce \$48.00

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## Reception

### Hors D'oeuvres

Priced per piece

*Minimum order of 50 pieces per selection*

*Priced per person for 1.5 hours of service time*

#### Hot Hors D'Oeuvres

New England Style Crab Cake with Tarragon  
Remoulade Miniature  
Beef Wellington with Béarnaise Sauce  
Spinach and Feta Phyllo  
Chicken Empanada  
Braised Short Rib Empanada Candied Apple Pork  
Belly  
Spinach And Artichoke Wonton Flower Cup

**Above Selections \$6 Per Piece**

Shrimp Casino Smoked Bacon .  
Wrapped Sea Scallops

**Above Selections \$7 Per Piece**

#### Cold Hors D'Oeuvres

Roasted Beet Salad on a Spoon  
Tuna Poke on a Spoon  
Tomato Basil Mozz Skewer with Balsamic Drizzle  
Roasted Garlic, Tomato and Grilled Vegetable  
Bruschetta on a Grilled Crostini

**Above Selection \$6 Per Piece**

Ahi Tuna on Cucumber Slaw and Wasbai Aioli on a  
Crispy Fried Wonton

Colossal Shrimp Cocktail with Cocktail Sauce

**Above Selections \$7 Per Piece**

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## Reception Stations

*Priced per person for 1.5 hours of service time*

### Garden Vegetable

Broccoli, Carrots, Celery, Cherry Tomatoes, and Sweet Peppers with Roasted Red Pepper Dip and Caramelized Onion Dip \$10.00

### Mediterranean

Tabbouleh, Hummus, Roasted Eggplant Spread, Mixed Olives, Herbed Feta Cheese, Sea Salted Cashews, Grilled Pita Bread \$14.00

### Artisinal Cheese

Cave Aged Cheddar, Smoked Gouda, Local Jack Cheese, Blue Cheese, Locally Made Jams, Mixed Nuts, Fresh Baked Herb Crostini and Crackers \$16.00

### Antipasto

Artisanal Cured Meats, Hard Cheeses, Grilled Vegetables, Fresh Mozzarella, Heirloom Tomatoes, Artichokes with Grilled Ciabatta Slices \$18.00

### Seasonal Fruit

Fresh Pineapple, Honeydew Melon, Cantaloupe, Watermelon, Fresh Berries \$10.00

## Carving Stations

*Minimum of 50*

*Priced per Person for 1.5 hour of service time.*

*\*\*Attendant required, 1 attendant per 50 guests at \$100 each*

### House Smoked Beef Brisket\*\*

BBQ Sauce, Caramelized Onions and Warm Potato Rolls | **Market Price**

### Slow Roasted Beef Tenderloin\*\*

Creamed Spinach and Warm Rolls | **Market Price**

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### House Smoked Prime Rib

With Au Jus, Horeseradish Cream and Warm Potato Rolls | **Market Price**

### House Smoked Turkey Breast\*\*

Cranberry Aioli and Herb Stuffing \$22.00

## Action Stations

Priced per Person

Minimum of 50 Guests

*\*\*Attendant required, 1 attendant per 50 guests at \$100 each*

*Stations are desinged for 1.5 hours of service.*

### New England Seafood Station

New England Clam Chowder served with Corn Bread and Oyster Crackers  
Traditional Corn Flour Dusted Fried Clams and Calamari served with House made Tartar Sauce and Fire Roasted Tomato Sauce  
Maine Lobster Rolls on Toasted Buttered Brioche with Fried Potato Wedges and Coleslaw  
**Market Price**

### Globally Inspired Rice Station\*\*

Risotto, Jasmine and Basmati Rice's  
Seasoned Shrimp, Chicken Yakatori, Curried Lamb, Fennel, Asparagus, Mushrooms, Red Pepper, seasoned Egg and Roasted Carrots  
White Wine Butter Sauce, Sesame Soy and Cilantro Yogurt Sauce  
**Market Price**

### Italian Inspired\*\*

Fresh Rigatoni, Bucatini and Gluten Free Gemelli Pasta  
Marinated Grilled Chicken, Local Scallops, Shrimp, Fennel, Roasted Tomatoes, Vine Heirloom Tomatoes, Artichokes, Sweet Peppers and Spring Onion  
Herb Pesto, Fire Roasted Tomato Ragout and Romano Cream Sauce  
\$21.00

### Asian Inspired \*\*

Pad Thai , Rice, Udon and Soba Noodles  
Spicy Shrimp, Grilled Chicken, Tofu, Bok Choy, Lemongrass, Cilantro, Peanuts and Thai Chili's Coconut Sauce, Garlic Chili Sauce, Soy and Teriyaki Sauce  
\$21.00

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## Dessert Stations

*Stations are designed for 1.5 hours of service.*

### Deluxe Viennese Table

Fresh Sliced Seasonal Fruit, Assorted Mousses,  
Chocolate Covered Strawberries, Miniature Cakes  
and Tarts, Assorted Cannoli's, Napoleans and Cream  
Puffs

Freshly Brewed Coffees and Premium Teas

\$19.00

### Gourmet Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream,  
served with Hot Fudge, Fresh Strawberry Sauce,  
Caramel Sauce, Crushed Oreos®, Brownie Pieces,  
Toasted Coconut, M&M's, Fresh Blueberries, Freshly  
Whipped Cream and Maraschino Cherries

\$17.00

### Cupcake Station

Assorted Gourmet Cupcakes to include, Chocolate,  
Vanilla, Strawberry Shortcake, Lemon Meringue,  
Carrot Cake, Red Velvet and Double Chocolate  
(Varieties may change)

\$12.00

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# Dinner

Priced per Person

## Newton Dinner Buffet

All Dinner Buffets include:

Freshly Brewed Seattle's Best® Coffee

And Tazo® Premium Teas

Buffets are designated for a service time of (1.5) hours.

Buffets require a minimum of 20 guests.

Chef's Crafted Soup

Fresh Baked Rolls and Sweet Butter

Chopped Cobb Salad With Romaine, Iceberg, Blue Cheese, Hard Cooked Egg, Sweet Tomatoes, Avocado, Smoked Bacon and Cucumber with Ranch Dressing

Yukon Gold Whipped Potatoes

Locally Grown Seasonal Vegetables

Chef's Seasonal Dessert Selections

Please Choose Three Entrees:

- Herb Grilled Chicken with Roasted Tomato, Fennel, and Fresh Herb Relish
- Wood Grilled Maple Chicken Breast
- Maple Glazed Grilled Salmon with Fresh Herbs
- Pan Seared Locally Sourced Haddock with Caramelized Onion Buerre Blanc
- Spinach and Garlic Tortellini, Spinach Greens, Artichokes, Vine Tomatoes with a Fresh Basil Cream Sauce
- Potato Gnocchi, Spinach, Sundried Tomatoes, Pine Nuts and Fresh Herbs
- Grilled and Marinated Flank Steak with Fresh Chimichurri Sauce

\$68.00



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## Plated Dinners

Plated Dinners are three course meals including salad, entrée, dessert and coffee.

All entrees include warm rolls, chef's selection of starch and seasonal vegetable.

\*\*Higher menu price prevails if more than one entree is selected for split menu service

\*\*Maximum of 3 can be selected with one being a vegetarian.

### Salads

**Locally Grown Salad Greens** | Grilled Pears, Aged Gouda, Sweet Peppers, Vine Tomatoes with Mustard Vinaigrette

**Traditional Caesar Salad** | Fresh Cut Romaine Lettuce, Herbed Croutons with

Caesar Dressing and Shaved Pecorino Romano

**Spinach and Arugula Salad** | Candied Pecans, Dried Cranberries, Sweet Peppers, Ricotta Salata Cheese with House White Balsamic Dressing

### Entrees\*\*

#### Priced per Person

- Maple Smoked Chicken Breast | With Apple Cider Glaze \$59.00
- Grilled Chicken Breast | With Tomato Caper Relish and Garlic Butter Sauce \$59.00
- Herb Roasted Chicken | Seasoned With Lemon and Garlic \$59.00
- Char Grilled New York Sirloin | Market Price
- Char Grilled Corn Fed Filet Mignon | Market Price
- Pan Seared Atlantic Salmon | with Maple Syrup Glaze | Market Price
- Pan Seared Atlantic Halibut | with Fennel and Apple Salad | Market Price
- Locally Harvested Sea Scallops | with Roasted Corn and Leek Risotto | Market Price
- Wild Mushroom Strudel | \$59.00
- Seasoned Wild Mushrooms in Pastry served over
- Rosemary Braised Lentils
- Vegan Lasagna | \$59.00
- Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce | \$59.00

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## Dessert

**Tiramisu** | A Mascarpone Base Zabaione with Ladyfingers Soaked in Espresso and a Splash of Bailey's Irish cream Served in a Chocolate Tulip Cup Topped with Belgium Cocoa Powder Vanilla

**Chocolate Amaretto Cake** | Chocolate Cake with Vanilla Mousse and Amaretto Caramel Sauce, Covered with Chocolate Ganache, Toasted Almonds, Chocolate Curls and Whipped Cream

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## Beverages

Bartender Fee \$100 per Bar  
1 Bar per 120 Guests is required

### Hosted Bar

Priced Each on Consumption

- Top Shelf Mixed Drink \$10.00
- Luxury Mixed Drink \$12.00
- Imported Beer \$8.00
- Domestic Beer \$7.00
- Regional Craft Beer \$8.00
- Top Shelf Wine \$10.00
- Luxury Wine \$12.00
- Top Shelf Cordials \$13.00
- Luxury Cordials \$17.00
- Top Shelf Martini \$13.00
- Luxury Martini \$17.00
- Pepsi Soft Drinks \$4.00
- Bottled Water \$4.00

### Package Bar

Priced per Person

- Top Shelf, First Hour \$22.00
- Each Additional Hour \$12.00
- Luxury, First Hour \$26.00
- Each Additional Hour \$16.00

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### Top Shelf Bar

Absolut 80 Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniels Tennessee Whiskey, Seagram's V.O. Blended Whiskey, Kahlua, Dewar's White Label Scotch, Absolut Citron, Raspberry Stoli Vodka, Maker's Mark Bourbon, Don Julio Blanco Tequila, Hennessy VS Cognac, Martini & Rossi Dry Vermouth, Martini & Rossi Rosso Vermouth, Hiram Walker Triple Sec

Wines: Sycamore Lane Chardonnay; Cabinet Sauvignon, Merlot and Meridian Pinot Grigio

### Luxury Bar

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Knob Creek Bourbon, Patron Silver Tequila, Crown Royal Canadian Whiskey, Jack Daniels Tennessee Whiskey, Kahlua, Johnnie Walker Black Scotch, Grey Goose Citron, Hennessy Privilege VSOP Cognac, Martini & Rossi Dry Vermouth, Martini & Rossi Rosso Vermouth, Hiram Walker Triple Sec, Amaretto Di Saronno, Bailey's Irish Cream, Sambucca Romana, Frangelico

Wines: Clos du Bois Chardonnay, Estancia Cabernet Sauvignon, Clos du Bois Merlot, Pighin Pinot Grigio

### Beer

#### **DOMESTIC**

Bud Light | Budweiser

#### **IMPORTS**

Heineken

#### **REGIONAL CRAFT**

Sam Adams | Harpoon IPA

#### **NON ALOHOLIC**

Heineken 0.0

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## General Information

**GUARANTEES** Please notify the Sales and Events office five (5) business days prior to the function date with the number of guests attending. Once given, this guarantee may not be reduced and charges will be made accordingly. The hotel cannot be responsible for service greater than the guaranteed number of guests. If no guarantee is received at the required time, your Event Manager will assume "Expected Count" to be your guarantee. **BARTENDER & ATTENDANT FEES** Bartender and Chef Attendant fees do not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event. **SERVICE CHARGE & SALES TAX** Please add 15% gratuity and 12% taxable administrative fee to all menu prices. Service Charge 15% of the Food and Beverage total (18% for outdoor function spaces) plus applicable state or local tax will be added to your account as a service charge, which will be distributed to wait staff employees and service bartenders engaged in the event. **Administrative Fee** 12% of the Food and Beverage total, plus any applicable state or local tax, will be added to your account as an administrative fee. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for waitstaff employees, service bartenders or other service employees engaged in the Event. **Massachusetts / Local Sales Tax** The applicable Massachusetts Sales Tax of 7% will be added to the Banquet Check. By State Law, MA State Tax is added to the cost of the function. **BILLING** All events must be prepaid in full five (5) business days in advance. **OUTDOOR FUNCTION SERVICES** Facilities are available for outdoor events, however the hotel does reserve the right to move any outdoor function inside if space is available & in the case of inclement weather or unsafe conditions outside. **SECURITY** The Hotel will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the Hotel prior to, during, or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior to or during the planned event. **PROPERTY DAMAGE** As a patron, you are responsible for any damages done to the premises or any part of the Hotel during the period of time your invited guests, employees, independent contractors or other agents either under your control or that of any independent contractor hired by you, are on property. A certificate of insurance is required for any outside vendor hired by you. Any damage or excessive clean up from your event may result in an additional charge that is added to your event bill.

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**BOSTON MARRIOTT NEWTON**

2345 Commonwealth Avenue, Newton, Massachusetts, USA

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