

W HOTELS

W BOSTON CATERING MENU



W Boston

100 Stuart Street, Boston, Massachusetts, USA

16172618700

[marriott.com/boswh](https://www.marriott.com/boswh)

Breakfast

All breakfasts are served with freshly squeezed orange juice, freshly brewed Fonte® coffee and decaffeinated coffee and a selection of Tea Forte®

Prices are priced per person & based on 90 minutes of continuous service



BREAKFAST BUFFET

AWAKE

Sliced fruit & berries

Assortment of freshly baked pastries and muffins

Selection of sliced breads, New England jams and

Vermont sweet cream butter

Assortment of cereals & milk

\$46.00

FUEL UP

Sliced seasonal fresh fruit & berries, minted honey yogurt

Maine harvested steel cut oatmeal with walnuts,
cranberries, and brown sugar

Build your own parfait bar: flax seeds, cinnamon granola,
dried cranberries, shredded coconut, almonds, chocolate
chips, pepitas

Scrambled egg whites, spinach, mushrooms, and goat
cheese

Chicken apple sausage

Crispy sweet potato pearl onion hash

\$58.00

REVIVE

Sliced fresh fruit & berries, minted honey yogurt sauce

Mixed berry yogurt parfait with Muesli

Assortment of freshly baked pastries and muffins with

New England jams and Vermont sweet cream butter

Assortment of cereals & milk

\$50.00

SNOOZE BUTTON

Sliced seasonal fruit & berries, minted honey yogurt

Soft scrambled eggs

Crispy golden hash browns

Apple wood smoked bacon OR pork sausage

Assortment of freshly baked pastries & muffins, assorted

New England jams and Vermont sweet cream butter

Assortment of cereals & milk

\$58.00

THE FARMERS MARKET

Organic yogurt parfait, fresh berries, granola

Sliced fresh fruit & berries, minted honey yogurt

Assorted fresh bagels and cream cheese

Cage free scrambled eggs with aged cheddar,

caramelized onion, and fresh herbs

Challah French toast, Vermont maple syrup, seasonal fruit

compote

Farm vegetable hash

\$62.00

WANNA ADD - ENHANCEMENT TO BUFFETS

TOAST IT UP

Avocado toast with everything bagel seasoning on

sourdough

Smoked salmon with capers, pickled red onion, dill cream

cheese on mini bagels

Peanut butter with honey, banana and pecans on Challah

bread

\$24.00

SUNRISE SANDWICHES

Seeded roll with bacon, egg, & American

English Muffin with pork sausage, cheddar, hashbrown

patty, fried egg

Ciabatta roll with egg white, avocado, roasted red

pepper, smoked mozzarella

Fried chicken and biscuit sandwich with gravy

\$12.00

SHRIMP & GRITS

With scallion, tomato, and smoked sausage

\$20.00

CHICKEN & WAFFLE SKEWERS

\$16.00

BISCUITS & GRAVY

\$12.00

INDIVIDUAL FRITTATAS

Broccoli, ham, and sharp cheddar

Egg white, sundried tomato, spinach, mozzarella

Spicy Sausage, potato, spring onion, gouda cheese

\$14.00

BUILD YOUR OWN PARFAIT

Plain Greek yogurt, granola, mixed berries, pepitas, flax

seeds, dried cranberries, chocolate chips, shredded

coconut

\$17.00

- INDIVIDUAL GREEK YOGURT \$8.00
- FRESH FRUIT PARFAIT \$10.00
- FRESH WHOLE FRUIT \$6.00
- SLICED FRUIT & BERRIES \$12.00
- APPLE WOOD SMOKED BACON \$12.00
- LOCAL MAPLE PORK BREAKFAST SAUSAGE \$12.00
- HARD BOILED EGGS \$45.00
- ASSORTED FRESH BAGELS (traditional accompaniments) \$65.00
- ASSORTED FRESHLY BAKED PASTRIES \$68.00

PLATED BREAKFAST

BUILD YOUR OWN OATMEAL

Cinnamon scented steel cut Irish oats, brown sugar, dried

cranberries

\$14.00

RISE & SHINE

Soft scrambled eggs, apple wood smoked bacon, grilled asparagus, crispy hash browns, fresh fruit & berries

\$46.00

HEALTHY START

Spinach, mushroom and goat cheese egg white omelet, chicken apple sausage, oven roasted herb tomato, farmhouse hash, served with a fresh fruit smoothie

\$54.00

MORNING KICKOFF

Thick cut French toast, Vermont maple syrup, pork sausage links, sweet potato & pearl onion hash, fresh fruit & berries

\$48.00

BOYLSTON BENEDICT

Bavette steak, poached egg, red wine butter, hollandaise served with home fires and grilled asparagus

\$60.00



BRUNCH

SUNDAY FUNDAY

Sliced seasonal fruit & berries

Vanilla blueberry oatmeal

Build your own parfait station

Fluffy scrambled eggs

Apple wood smoked bacon

Chicken apple sausage

Grilled hangar steak with red wine reduction, grilled portabella mushrooms

Roasted fingerling potatoes

Garden green salad

\$70.00

EGG-SPECT THE UNEXPECTED

Sliced seasonal fruit & berries

Freshly baked croissants, pastries, danishes, & muffins

Apple wood smoked bacon

Chicken apple sausage

Herb roasted tri-colored potatoes

Chef crafted omelet station to include:

Cage free range eggs, egg whites, far fresh shell eggs, bacon, chicken sausage, apple wood smoked ham, lump crab meat, onions, peppers, baby spinach, mushrooms, tomato, & New England cheddar, goat cheese, Swiss

\$74.00

GET UP AND GRIDDLE

Sliced seasonal fruit & berries

Freshly baked croissants, pastries, danishes, & muffins

New England cheese & charcuterie display with seasonal accoutrements

Smoked salmon with crumbled boiled egg, capers, pickled red onion

Artisan bread & bagels, Vermont butter, assorted cream cheese

Apple wood smoked bacon

Maple pork sausage

House made savory frittata to include:

Smoked bacon, apple smoked ham, scallion & Swiss cheese

Sundried tomato, wild mushrooms, spinach & goat cheese

Chef attended waffle station:

Classic Belgium waffle

Maple pecan waffle

Warm Vermont maple syrup, honey butter, hand whipped cream, caramel sauce, fresh berries, chocolate chips, candied bacon

\$76.00



All Day Break

All breaks are served with freshly brewed Fonte® coffee and decaffeinated coffee and a selection of Tea Forte®

Prices are priced per person & based on 90 minutes of continuous service

EYES WIDE OPEN

Red bull and sugar free Red Bull

Selection of assorted soft drinks

Chocolate dipped protein balls

Whole seasonal fruit

Energy bars

\$22.00

A DAY AT FENWAY

Warm pretzels with yellow mustard & beer cheese

Pigs in a blanket

Cotton candy

Cracker Jacks

Shelled Peanuts

\$30.00

BACKSTAGE

Sea salt and cracked black pepper popcorn

Ranch dusted popcorn

Truffle salted popcorn

Assorted movie candies

Assorted soft drinks

\$25.00

COOKIE MONSTER

Homemade chocolate chip cookie bars

Double chocolate chip, chocolate chip, peanut butter, oatmeal raisin, sugar cookies

Ice cold whole milk, skim milk, chocolate milk

\$30.00

FRUIT FILLER

Fresh fruit smoothies

Assorted whole fruit

Energy bars

Fruit skewers

Sparkling water with sliced lemon and lime

\$26.00

CANDY FACTORY

Blow Pops, Swedish Fish, Mike and Ike's, mini chocolate candy bars, Sour Patch Kids, Mini Reece's peanut butter cups, Sweet tarts, Jaw Breakers

\$24.00

HIT THE TRAIL

Build your own trail mix:

Almonds, peanuts, cashews, M&M's, sunflower seeds, dried cherries, wasabi peas, raisins, tropical fruit, mini pretzels

\$28.00

WANNA ADD - ENHANCEMENTS TO BREAK PACK

- FRESH WHOLE FRUIT - per item \$6.00
- SLICED FRUIT & BERRIES - per person \$12.00
- HOUSEMADE RICE CRISPY TREATS - per dozen \$70.00
- FRESHLY BAKED COOKIES - per dozen \$70.00
- FUDGE BROWNIES - per dozen \$70.00
- INDIVIDUAL BAGS OF POTATO CHIPS - potato chips, pretzels, and popcorn per Item \$8.00
- GRANOLA BARS - KIND, KASHI - per \$8.00
- ASSORTED ENERGY BARS - per item \$9.00
- FRESHLY BAKED WHOLE GRAIN BARS - per item \$9.00
- FRUIT KEBABS - per item \$9.00
- CRUDITE CUPS - french onion dip or chipotle ranch per item \$9.00
- RED BULL / SUGAR FREE RED BULL - each \$10.00
- MINI CHILLED FRUIT SMOOTHIE - each \$8.00
- NEW ENGLAND SEASONS - local New England cheese, assorted whoopie pies, local New England charcuterie - per person \$36.00

Beverage Service

QUENCH

Assorted Soft Drinks

Still & Sparkling bottled water

Freshly brewed Fonte® regular and decaf coffee and a selection of Tea Forte®

- HALF DAY (0-4 HOURS) \$28.00 per person
- FULL DAY (4-8 HOURS) \$42.00 per person
- EACH ADDITIONAL HOUR \$18.00 per person

BUZZED

Freshly brewed Fonte® regular and decaf coffee and a selection of Tea Forte®

\$12.00 per person, per hour

- ASSORTED SODA - \$6.00 each
- VOSS STILL AND SPARKLING WATER - \$8.00 each
- RED BULL AND SUGAR FREE RED BULL - \$10.00 each
- HOUSE MADE LEMONADE - per carafe \$60.00
- FRESH SQUEEZED JUICE - per carafe \$60.00
- ICED COFFEE - per carafe \$50.00
- ICED TEA - per carafe \$50.00
- SWEET TEA - per carafe \$50.00

House Made Lemonade





Lunch

All lunches are served with freshly brewed Fonte® coffee and decaffeinated coffee and a selection of Tea Forte®
Prices are priced per person & based on 90 minutes of continuous service

LUNCH BUFFET

SANDWICH SHOP

Tomato basil soup

Boston Bibb Salad, with bacon lardons, pickled quail eggs, cherry tomato, buttermilk dressing

Couscous salad with spiced chickpeas, grape tomato, red onion, cucumber, preserved lemon dressing

House made potato chips: sea salt & cracked pepper, sour cream & onion

CHOICE OF THREE:

Smoked ham, gruyere cheese, garlic aioli on rye served hot

Roast beef, crispy onion, boursin spread, Italian herb bread served hot

Grilled cheese with American, cheddar, and Monterey Jack on sliced Challah

Roasted turkey breast, apple wood smoked bacon, bibb lettuce, tomato, cranberry aioli, whole wheat bread

Pesto chicken wrap, oven cured tomato, roasted red pepper, arugula

Tuna melt with Swiss and red onion, served hot

Heirloom tomato, fresh mozzarella, baby basil, sweet balsamic on a baguette

Red pepper hummus wrap, quinoa, grilled zucchini, portabello mushroom, asparagus, red onion, spinach tortilla

New England lobster roll, brioche- Add \$12

Comes with

Freshly baked cookies and brownies

\$67.00

MIX IT UP

Corn chowder

Farro salad, spinach, corn, sundried tomato, feta cheese, tossed with creamy dill dressing

Assorted rolls

House made potato chips: sea salt & pepper, sour cream & onion

PROTEINS:

Grilled chicken, herb marinated shrimp skewers, flank steak

GREENS:

Artisan baby greens, spinach & frisee, Boston bibb lettuce

VEGGIES:

Cherry tomato, English cucumber, shredded carrot, red onion, sautéed mushroom, dried cranberries, candied pecans, pepitas

CHEESE:

Monterey jack mix, goat cheese

TOP IT OFF:

Buttermilk herb dressing, miso honey & lemon dressing, olive oil & vinegar

Fresh fruit tarts

\$70.00

THAT'S AMORE

White Bean & Spicy Italian Sausage Soup

Caesar salad

Caprese pasta salad

CHOICE OF THREE PIZZAS:

Margherita, fresh basil, fresh mozzarella

Pepperoni, house made red sauce, mozzarella

Grilled artichoke, garlic spinach, pecorino cream, fresh oregano

White pizza of roasted garlic cream and pancetta, arugula, oven cured tomato

Chicken bacon ranch, cheddar cheese, BBQ sauce

Comes with:

Assorted mini cannolis

\$66.00

THE NEW ENGLANDER

New England clam chowder

Baby spinach salad, roasted pears, glazed pecans,

Vermont creamy chevre, red wine vinaigrette

Traditional New England potato salad

Beer battered haddock, crispy chips, tartar sauce

Herb roasted chicken breast, roasted marble potato, herbed chicken jus

Maine caught lobster mac & cheese

Roasted seasonal vegetables

Corn bread

Boston crème pie, assorted whoopie pies

\$72.00

TASTE OF ITALY

Minestrone soup, ditalini pasta

Roasted garlic bread

Chopped salad, crispy pancetta, sun dried tomato, olives, shaved red onion, white balsamic dressing

Fresh New England cod, rustic puttanesca sauce

Pan seared chicken saltimbocca, prosciutto, sage, lemon thyme cream sauce

Rotini, wild mushrooms, spring peas, pecorino cream sauce

Parmesan crusted potato

Roasted seasonal vegetables

Mini tiramisu

\$68.00

WOK THROUGH CHINATOWN

Hot & sour egg drop soup

Asian greens, shaved watermelon radish, carrot, daikon, ginger vinaigrette

Napa cabbage slaw, toasted peanuts, cilantro, shaved bell pepper, water chestnuts tossed with sesame ginger dressing

Seared salmon, ginger soy glaze, fresh scallion

Crispy chicken, spicy orange sauce

Vegetable fried rice with eggs

Vegetable egg rolls

Seasonal vegetable stir fry

Fortune cookies, egg tarts

\$70.00

MEXICAN FIESTA

Chicken tortilla soup

Roasted corn and black bean salad

Taco Bar:

Grilled skirt steak or Al Pastor (pork)

Shredded chicken

Grilled fajita vegetables

Spanish rice

Guacamole, pico de gallo, salsa verde, sour cream,
shredded cheese, shredded lettuce

Corn tortilla shells

Caramel and chocolate filled churros

\$74.00

WANNA ADD

- NEW ENGLAND CLAM CHOWDER - per person \$12.00
- CHICKEN NOODLE SOUP - per person \$9.00
- FRESHLY BAKED COOKIES - per dozen \$70.00
- FRESHLY BAKED BROWNIES - per dozen \$70.00
- ASSORTMENT OF SOFT DRINKS - \$6.00
- VOSS WATER - \$8.00



PLATED LUNCH

STARTERS

Romaine hearts, brioche croutons, shaved parmesan,
lemon caesar dressing

Baby artisan lettuce, English cucumbers, shaved carrot,
heirloom cherry tomato, balsamic vinaigrette

Arugula beet salad, candied pecans, orange segments,
shaved fennel, white balsamic dressing

Spinach salad, strawberries, goat cheese, chopped
pecans, shaved red onion, grape tomato, red wine
vinaigrette

Caprese salad with tomato and fresh mozzarella, basil
leaves, balsamic reduction

Roasted butternut squash soup, with pepita and chive oil

French onion soup with caramelized onion, gruyere
custard crostini

SWEET ENDINGS

Apple tart with vanilla crème fraiche

Marquise chocolate cake

Marinated seasonal berries, vanilla whipped cream, fresh
mint and caramel dust

Lemon tart with raspberry puree

WANNA ADD

- NEW ENGLAND CLAM CHOWDER - \$12.00
- ASSORTMENT OF SOFT DRINKS - \$5.00
- VOSS WATER - \$8.00

ENTREES

Grilled herb marinated chicken, roasted sweet potato,
haricot vert, peppercorn bordelaise

\$62.00

Mushroom ravioli, pecorino cognac cream, sautéed
mushrooms, baby basil

\$60.00

Pan seared salmon, grilled jumbo asparagus,
artichoke risotto, champagne buerre blanc

\$66.00

Pepper crusted filet mignon, herb roasted fingerling
potato, seasonal baby vegetable, red wine demiglaze

\$70.00

Crispy free range chicken breast, Yukon whipped
potato, garlic spinach, grain mustard jus

\$64.00

W 2 GO

W TO GO

CHOICE OF ONE:

Mediterranean orzo pasta salad

Herbed potato salad

Mixed field greens with balsamic vinaigrette

CHOICE OF THREE:

Smoked turkey, cranberry mayo on ciabatta

Southwestern turkey club wrap with chipotle aioli

Roast beef with havarti, crispy onions, horseradish cream
on a pretzel bun

Chicken caesar salad wrap

Honey roasted ham with cheddar and honey mustard aioli
on rye bread

Salami, ham, mortadella, and provolone with pesto mayo
on focaccia

Grilled breast of chicken with roasted peppers with
herbed goat cheese

Roma tomato, fresh mozzarella, basil, balsamic mayo on
French bread

\$58.00

THIRSTY

- ASSORTMENT OF SOFT DRINKS - \$6.00
- VOSS WATER - \$8.00

Dinner

Plated dinners include one starter, one entree, and one dessert per person
Coffee and freshly baked dinner rolls served high price prevails



DINNER BUFFET

FARM TO TABLE

Potato and leek soup, crispy pancetta
Antipasto of grilled vegetables
Arugula salad, pickled peaches, toasted pistachio,
Mimolette cheese, pistachio mint vinaigrette
Pan seared halibut, roasted tomato cream and cippolini
onions
Lemon herb roasted organic natural chicken, rosemary &
oregano, pan jus
Farmer's market selection of seasonal vegetables
Potato au gratin
Apple cranberry bars
\$92.00

FANCY PANTS

Lobster bisque
Bibb salad with bacon lardons, pickled quail eggs,
heirloom cherry tomato, buttermilk herb dressing
Wild mushroom ravioli, cognac cream, sauteed wild
mushrooms
Pan seared scallops with cauliflower puree and wilted
spinach
Grilled hangar steak, red wine reduction
Truffle and parmesan mashed potato
Garlic broccolini
Glazed baby carrots
Mini fruit tarts, mini cheesecakes, assorted macarons
\$120.00

VIVA ITALIA

Italian wedding soup, kale, meatball
Caprese salad with basil and balsamic glaze
Chopped romaine, shaved parmesan, lemon zest and
garlic rubbed focaccia croutons, creamy lemon caesar
dressing
Chicken marsala, roasted portabella mushroom
Pan seared branzino, wilted spinach, lemon cream,
roasted heirloom tomato
Penne pasta, shrimp, grated parmesan, vodka cream,
baby basil
Garlic & herb bread
Rainbow cookies & tiramisu
\$110.00

YEAR OF THE W

Miso soup
Mixed greens, pickled radish, cucumber, sesame ginger
shitake mushrooms, toasted peanuts, citrus vinaigrette
Chili limi soba noodle salad
Traditional selection of dumplings with assorted dipping
sauces
Seared salmon, sesame ginger glaze, scallion
Gochuchang glazed flank steak
Honey garlic chicken stir fry
Star anise steamed jasmine rice
Steamed seasonal market vegetables
Fortune cookies, assorted teacakes
\$100.00

WANNA ADD

- VOSS WATER - \$8.00
- ASSORTMENT OF SOFT DRINKS - \$6.00

PLATED DINNER

STARTERS

Bibb lettuce, slab bacon, heirloom baby tomato,
watermelon radish, Great Hills blue cheese dressing
Romaine Hearts, focaccia croutons, shaved pecorino,
creamy garlic caesar dressing
Heirloom lettuce, shaved fennel, orange segments,
cucumber, citrus & shallot vinaigrette

Arugula & frisee, roasted beets, pecans, goat cheese,
white balsamic vinaigrette
Spinach & radicchio, strawberries, almonds, brie, sherry
vinaigrette
Roasted butternut squash soup with chive oil and pepitad
New England clam chowder
Lobster Bisque add \$8.00

ENTREES

POULTRY:

All Natural Pan Roasted Chicken

Yukon gold puree, roasted market vegetables, grain mustard jus \$82.00

Buttermilk Fried Chicken

Vermont cheddar grits, garlic Swiss chard, charred scallion vinaigrette \$86.00

Citrus Brined Chicken Breast

Roasted sweet potato, wild mushroom ragout, sherry glaze \$84.00

BEEF:

Braised Beef Short Rib

Parmesan & rosemary polenta, roasted baby vegetable, short rib jus \$94.00

Pepper Crusted Flat Iron Steak

Boursin whipped potatoes, grilled broccolini, bordelaise sauce \$98.00

Center Cut Filet

Carrot puree, braised pearl onion, roasted marble potato, au poivre sauce \$108.00

SEAFOOD:

Pan Seared Atlantic Salmon

Roasted vegetable quinoa, seasonal vegetable, tarragon beurre blanc \$90.00

Baked Line Caught Cod

Parmesan and spring pea risotto, braised tomato, olives \$92.00

Pistachio Crusted Halibut

Red pepper, sweet potato, lima bean succotash, charred tomato vinaigrette \$96.00

New England Lobster

Lobster tail with pappardelle pasta, lobster claw & knuckle meat, lobster cream \$108.00

DUAL ENTREES:

Herb Roasted Chicken & Jumbo Lump Crab Cake

Saffron rice, roasted baby vegetables, herbed lemon butter sauce \$104.00

Lamb Chop & Seared Diver Scallops

Charred corn salad, cauliflower puree, red wine sauce \$110.00

Petite Filet of Beef & Butter Poached Lobster Tail

Yukon gold potato puree, glazed baby vegetables, peppercorn bordelaise \$132.00

VEGETARIAN:

Artichoke Risotto

Gremolata bread crumbs, pea tendrils, shaved pecorino \$74.00

Ratatouille Tart

Bed of polenta, tomato coulis \$76.00

Blackened Tofu

Quinoa, spinach, tomato, red pepper coulis \$76.00

WANNA ADD

- ASSORTMENT OF SOFT DRINKS \$6.00
- VOSS WATER \$8.00

DESSERT: Boston Cream Pie

Vanilla custard, rich chocolate icing

Red Berry Mascarpone

Red berry & mascarpone mousse tart

Lemon Tart

Torched merengue, strawberry compote, candied lemon

Flourless Chocolate Cake

Raspberry coulis, freeze dried strawberries

Cheesecake

Blueberry puree, fresh berries



Reception

Receptions are based on 90 minutes of continuous service

Prices are per person

RECEPTION TABLE

WHEN I DIP YOU DIP

CHOICE OF THREE:

Roasted garlic & red pepper hummus with pita chips

French onion dip with celery & carrots

Spinach & artichoke dip with pita chips

Buffalo chicken dip with tortilla chips

Crab rangoon dip with fried wontons

\$38.00

SOME LIKE IT CHEESY

Imported & local cheeses

Honeycomb

Flg jam

Lemon — garlic marinated olives

Locally baked bread and crackers

\$26.00

MEDITERRANEAN

Roasted garlic hummus

Babaganoush

Tabouleh

Lemon marinated feta

Grilled vegetables

Marinated olives

Manchego with marcona almonds and glazed figs

Grilled pita and lavosh

\$34.00

VEGETABLE GARDEN

Seasonal fresh vegetables

Chipotle ranch

Seasonal roasted hummus

\$22.00

MARIACHI

Fresh guacamole
Pico de gallo
Fire roasted salsa
Green chile queso
Lime scented tortilla chips
Chorizo empanada
Cojita street corn
Chicken taquitos
\$32.00

SLIDE BY

CHOICE OF THREE SLIDERS:

Fresh beef slider, applewood smoked bacon, cheddar
Fried buffalo chicken, sweet celery slaw, blue cheese
Korean BBQ pork, kimchi, pickled cucumber
Fresh mozzarella, heirloom tomato, sweet basil, balsamic
Black bean burger, chipotle aioli, cheddar
Duck fat french fries, parmesan cheese
Sweet potato waffle fries
\$36.00

RAW

Selection of nigiri, maki, and sashimi
Ebi (shrimp), unagi (eel), magaro (tuna), hamachi (yellow
tail), tako (octopus), sake (salmon), teka maki (tuna roll),
kappa maki (cucumber roll), unaga maki (eel roll)
\$46.00

RUSTICO

Assorted cured meats
Italian cheeses with traditional accoutrements
Sliced artisanal bread display
Pickled vegetables, grilled artichokes, olives, grapes,
honeycomb, balsamic, olive oil
\$36.00

CHINATOWN

Vegetable egg rolls, sweet chili sauce
Sesame soba noodle salad
Pork dumplings and chicken dumplings
Shrimp shu mai
Fresh egg tarts
\$35.00

NORTH END

Classic margherita flatbread
Prosciutto, truffle, and caramelized onion flatbread, fresh
arugula
Sausage and eggplant caponata stuffed mushrooms
Toasted ricotta ravioli with spicy marinara
\$35.00

SEAPORT

Mini lobster rolls
Crab cake sliders
Clam chowder shooters with house made old bay chips
\$42.00

CANAPES

LAND

- Empanada with chorizo & manchego \$9.00
- Charred beef skewer, chimichurri \$9.00
- Grilled chicken skewer, Thai coconut \$9.00
- Short rib arancini \$9.00
- Tenderloin crostini, shallot jam, peppercrest \$10.00
- Braised beef empanada \$9.00
- Chicken cordon bleu bites, beer cheese \$8.00
- Mini Cuban sandwich \$8.00
- Chicken teriyaki potsticker, teriyaki glaze \$8.00
- Pig in a blanket, chipotle ketchup \$8.00

GARDEN

- Caprese skewer, baby basil, brushed balsamic \$8.00
- Vegetable crudité with roasted red pepper hummus dip \$8.00
- Parmesan arancini \$8.00
- Pear & brie beggar's purse \$8.00
- Tostones with avocado puree \$8.00
- Fig & goat cheese crostini \$8.00

SEA

- Chilled jumbo shrimp, bourbon cocktail sauce, shaved horseradish \$9.00
- Seared marinated yellow fin, soy molasses glaze, avocado wasabi puree \$10.00
- Bacon wrapped sea scallops \$9.00
- Coconut shrimp, sweet chili glaze \$9.00
- Crab cake, red pepper remoulade \$9.00
- Cozy shrimp, chili garlic sauce \$10.00
- Smoked salmon, pumpernickel, crème fraiche \$9.00
- Lobster ragoon \$10.00

ACTION STATIONS

Action stations are based on 90 minutes of continuous service

Prices are per person

****Chef attendant fee required per 75 guests \$175.00 per attendant****

RAMEN

Made to order ramen, soba, pad Thai noodle bar

CHOICE OF BROTH: roasted mushroom & vegetable,
vegetable-miso, lemongrass chicken

PROTEINS: Beef, chicken, and shrimp

TOPPINGS: Pickled ginger, sesame, scallions, seasonal
vegetables, cucumbers, shitake mushrooms and kimchi

\$38.00

RISOTTO

CHOICE OF BROTH: Chicken or roasted vegetable

MIX INS: Sautéed shrimp, chicken, primavera vegetable,
smoked bacon, wild mushrooms, roasted piquillo peppers,
diced tomato

Grated parmesan served with rustic garlic bread \$36.00

SHAKEN NOT STIRRED

Mixed market field greens, spinach, grilled chicken, cherry
tomato, English cucumber, smoked bacon, avocado, blue
cheese, caramelized pecans, hand tossed champagne
vinaigrette \$25.00

ALL CARVED UP

Select one:

HANOVER STREET

CHOICE OF TWO FRESH PASTA:

Farfale

Cavatappi

Penne Rigate

Rigatoni

Fusili

Mushroom ravioli add 2

CHOICE OF TWO SAUCES:

Fresh marinara

Roasted garlic & pecorino

Basil pesto cream

Spicy vodka sauce

PREPARED WITH: sautéed shrimp, primavera vegetable,
smoked bacon, wild mushrooms, roasted piquillo peppers,
diced tomatoes, freshly grated parmesan served with
rustic garlic-herb bread \$38.00

Dessert Table

SINFUL

Assortment of gourmet mini cupcakes \$22.00

GUILTY PLEASURE

Assorted mini cheesecakes \$28.00

CHOCOHOLIC

Display of white and dark chocolate dipped:

Strawberries, pretzel rods, marshmallows, bananas,

bacon, angel food cake, chocolate chip cookies

\$32.00

HOLY CANNOLI

Assorted fresh filled plain & chocolate cannoli shells topped with crushed oreos, chocolate chips, pistachio nuts, graham crackers, sprinkles, heath bar crunch, cinnamon, sugar \$26.00

SWEET TOOTH

Tiramisu

Chocolate mousse cups

Fresh fruit tarts

\$30.00



Bar & Wine

Bartender fee: \$175 per bartender

HOST

Wonderful Bar

Liquor

absolut
bacardi superior
sailor jerry
tanqueray
dewar's white label
makers mark
jack daniels
patron silver
hennessey
\$13.00

Beer

bud light
michelob ultra
corona
sam adams boston lager
local craft seasonal IPA
truly hard seltzer
\$8.00

WINE

Routestock sauvignon blanc

Benvolio pinot grigio

Montes Twins Red Blend

Daou cabernet sauvignon

\$12.00

Also available:

- Garden Spritz Sparkling \$80.00
- Zardetto Sparkling \$55.00
- Veuve Clicquot Yellow Label Champagne \$200.00
- Chateau d'Esclans Rose \$140.00
- Elouans Rose \$75.00
- Benvolio Pinot Grigio \$55.00
- Routestock Sauvignon Blanc \$70.00
- Evolution White Blend \$70.00
- Greywacke Pinot Noir \$120.00
- Terrazas Malbec \$82.00
- Montes Twins Red Blend \$85.00
- Daou Cabernet Sauvignon \$90.00

SPECTACULAR BAR

NON ALCOHOLIC

- red bull® and sugar free red bull® \$8.00
- assortment of soda \$6.00

PRICING PER PERSON

First hour \$25.00

EACH ADDITIONAL HOUR

. \$16.00

LIQUOR

grey goose

bacardi superior

sailor jerry

bombay sapphire

knob creek

jack daniels

crown royal

casamigos silver

johnnie walker black label

hennessey vsop

\$15.00

PRICING PER PERSON

First hour \$27.00

EACH ADDITIONAL HOUR

\$19.00

NON ALCHOLIC

- red bull® and sugar free red bull® \$8.00
- assortment of soda \$6.00

CASH

WONDERFUL BAR

pricing is per drink and includes all taxes, administrative fees and gratuity

BEER

bud light

michelob ultra

corona

sam adams boston lager

local craft seasonal IPA

truly hard seltzer

\$8.00

WINE

Routestock sauvignon blanc

Benvolio pinot grigio

Montes Twins Red Blend

Daou cabernet sauvignon

\$12.00

LIQUOR

absolut
bacardi superior
sailor jerry
tanqueray
dewar's white label
makers mark
jack daniels
patron silver
hennessey
\$17.00

BEER

bud light
michelob ultra
corona
sam adams boston lager
local craft seasonal IPA
truly hard seltzer

SPECTACULAR BAR

pricing is per drink and includes all taxes, administrative fees and gratuity

WINE

Routestock sauvignon blanc
Benvolio pinot grigio
Montes Twins Red Blend
Daou cabernet sauvignon
\$16.00

NON ALCOHOLIC

- red bull® and sugar free red bull® \$9.00
- assortment of soda \$6.00

LIQUOR

grey goose

bacardi superior

sailor jerry

bombay sapphire

knob creek

jack daniels

crown royal

casamigos silver

johnnie walker black label

hennessey vsop

\$20.00

BEER

bud light

michelob ultra

corona

sam adams boston lager

local craft seasonal IPA

truly hard seltzer

\$10.00

SPECIALTY BAR

BLOODY MIX BAR

indulge your senses with an array of seasonal garnishments & a bold bloody mary mix

WINE

Routestock sauvignon blanc

Benvolio pinot grigio

Montes Twins Red Blend

Daou cabernet sauvignon

\$16.00

NON ALCOHOLIC

- red bull® and sugar free red bull® \$9.00
- voss water \$8.00
- assortment of soda \$6.00

- Titos, new amsterdam, jose cuervo - Per Person \$32.00
- Belvedere, Tanqueray, 1800 - Per Person \$40.00

SIP SIP HOORAY

a playful spin on the ordinary mimosas with an array of fresh juices and garnishes

- Bubbles - Per Person \$30.00

BASED ON 2 HOURS OF SERVICE



Dessert Table

Prices are per person

SINFUL

House made assortment of mini cupcakes \$22.00

GUILTY PLEASURE

Assorted mini cheesecakes \$28.00

SWEET TOOTH

W mini desserts:

Tiramisu

Chocolate mousse cups

Miniature lemon tart \$30.00

HOLY CANNOLI

Fresh filled plain & chocolate cannoli shells topped with choice of crushed oreos, chocolate chips, pistachio nuts, graham crackers, sprinkles, heath bar crunch, cinnamon, sugar \$26.00

CHOCOHOLIC

Display of white and dark chocolate dipped:


Strawberries, pretzel rods, marshmallows, bananas, bacon, angel food cake, nilla wafers \$32.00

Taxes and Additional Charges: A 17% service charge, a 10% taxable administrative charge and state sales tax (currently 7%) in effect on the date(s) of the event will be added to all food and beverage charges. The service charge is distributed in its entirety to wait staff and service bartenders. The administrative fee or any portion thereof is not a tip, gratuity or service charge for any employee. Unless a fee is specifically denoted as a 'service charge', it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel. All charges and fees are subject to change without notice based on the terms of any applicable collective bargaining agreement.



W BOSTON

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 [Visit Website](#)

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