



**WESTIN**<sup>®</sup>  
HOTELS & RESORTS

# Westin Copley Place, Boston

catering menu

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Stay focused and energized during your meeting with these nutritious and energizing foods. Dishes designed to stimulate your brain and fuel your productivity.

The Westin Copley Place, Boston

10 Huntington Avenue, Boston, Massachusetts, USA

16172629600

[marriott.com/boswi](http://marriott.com/boswi)

# General

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Please advise us of any food allergies upon placing your order. Dietary restrictions accommodated in menus.

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

**V - VEGAN | VEG - VEGETARIAN | DF - DAIRY FREE | GF - GLUTEN FREE**

All pricing is per person, unless noted otherwise. A 17% service charge, a 11% 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.

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

# Sustainability

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## **Sustainable Menu**

Our dedication to environmental stewardship is reflected in our commitment to making eco-friendly and socially conscious choices across all facets of our special event and catering services. We take pride in providing a seasonal menu and are dedicated to local sourcing, waste reduction, and lessening our ecological footprint, all while maintaining high standards of food and service. Our executive chef is eager to collaborate with you to tailor a sustainable menu that complements your event. We look forward to hosting your next green event. Through these menu offerings, our goal is to support a more sustainable food system—one that benefits our health, our communities, and our environment.

**Sustainable Practices:** We are committed to sustainable practices throughout our catering services.

- Bread and bakery items baked fresh daily by local, artisanal bakeries.
- Plates, cups, and cutlery made from recycled and rapidly renewable content.
- Educational signage for recycling and local grower profiles.
- Bulk dispensers to reduce packaging ° China service, flatware, and reusable containers to reduce waste.
- Green cleaning products that have a lesser or reduced effect on human health and the environment when compared with competing products or services that serve the same purpose.
- Divert 100% of fryer oil waste.
- Locally sourced foods and ingredients that are raised, grown, harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

## **Green Glossary**

**Local Food:** To support the local communities, and bring food from nearby farms to your fork, we source produce from within a 250- mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

- **USDA certified organic:** USDA (United States Department of Agriculture) organic items indicate that the food item was grown without the use of most synthetic fertilizers and pesticides. Organic items are free of genetic modification and irradiation.

**Fairly Traded:** Third-party certifications such as Fair Trade and Rainforest Alliance guarantee that economic, social, and environmental criteria were met in the production and trade of the agricultural product.

**SEASONAL:** This refers to the window of time when a food is freshest, ripest, and most abundant. Seasonal menu planning is the approach to integrating recipes that align with a geographic region's harvest calendar.

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- MSC (Marine Stewardship Council) Chain of Custody: This certifies that seafood is procured from sustainable fisheries. Sustainable seafood is generated from either wild or farmed sources that can maintain or increase production in the future without jeopardizing the ecosystems or species biomass from which it was acquired.

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Monterrey Bay Aquarium Seafood Watch: Seafood that meets sustainability standards. Recommends seafood that is fished or farmed in ways that don't harm the environment.

### **Policies and Guidelines**

To Ensure availability of your seasonal ingredients, we recommend that you place your order at least seven (7) days prior to your event. If local or organic ingredients are not available, our Culinary Team will work with you and recommend other sustainable options.

### **Westin Copley Hotel Growers & Producers**

Our Culinary Team works with a variety of Local Growers to Support Our Local Economy and Bring Food Fresh from The Farm To your Knife + Fork. We are proud to work with the following Growers and Producers:

- Sid Wainer & Son, New Bedford, MA
- Jansal Valley Farms, Dartmouth, MA
- Satur Farm, Long Island, NY
- Dole & Bailey, Woburn, MA
- Foley Seafood, New Bedford MA
- William, Co, Newmarket Sq, MA
- Casablanca Pastry, Everett, MA
- Murray's Chicken, South Fallsburg, NY
- Montilios Bakery, South Weymouth, MA
- Konditor Meister, Braintree, MA
- La Marca & Son Baking Co, Malden, MA
- Fantini Baking Company, Haverhill, MA
- Wulf's Fish, Boston, MA

### **The Big 9 Food Allergens Are Crucial to Recognize, Especially for Individuals with Sensitivities.**

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These allergens can trigger reactions that range from mild to severe, and in some cases, life threatening.

Here are The Nine Leading Causes of Food Allergies:

- Milk
- Eggs
- Fish
- Shellfish
- Tree Nuts
- Peanuts
- Wheat
- Soybeans
- Sesame

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# Breakfast

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All Breakfast is based on 60 minutes of continuous service  
\$7 per person upcharge for events of 10-25 people



## Breakfast Buffet

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

### BACK BAY CONTINENTAL

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Cut Fresh Fruits and Berries

Assorted Flavors of Individual Chobani Yogurts

Assortment of Freshly Baked Croissants, Danish, and

Assorted Muffins (contains wheat, nuts, dairy)

New England Jams, Vermont Butter

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$48.00

### THE RIGHT START

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Local Cut Fruits and Berries

Assorted Flavors of Individual Chobani Yogurts

Assortment of Freshly Baked Croissants, Danish, and

Assorted Muffins (contains wheat, nuts, dairy)

New England Jams, Vermont Sweet Cream Butter

Spinach & Feta Breakfast Wrap: Scrambled Egg Whites,

Sun-Dried Tomato Cream Cheese, Wilted Spinach, and

Crumbled Feta Cheese

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$51.00

### RISE + SHINE

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Cut Fresh Fruits and Berries

Assorted Flavors of Individual Chobani Yogurts

Assortment of Freshly Baked Croissants, Danish, and

Assorted Muffins (contains wheat, nuts, dairy)

New England Jams, Vermont Sweet Cream Butter

Good Morning Panini: Soft Scrambled Eggs, Wilted

Arugula, Vermont Cheddar (veg)

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$50.00

### THE USUAL

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Local Cut Fruits and Berries

Assorted Flavors of Individual Chobani Yogurts

Assortment of Freshly Baked Croissants, Danish, and

Assorted Muffins (contains wheat, nuts, dairy)

New England Jams, Vermont Butter

Vegetables Quiche: Spinach, Mushrooms, Cured

Tomatoes, Gruyere Cheese (veg)

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$53.00

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## THE AMERICAN BREAKFAST

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Local Cut Fruits and Berries

Assorted Flavors of Individual Chobani Yogurts

Assortment of Freshly Baked Mini Bagels, Croissants, Danish, and Assorted Muffins

New England Jams, Vermont Butter and Flavored Cream Cheese (contains wheat, nuts, dairy)

Local Farm Cage Free Scrambled Eggs, Snipped Chives (contains dairy, eggs, allium)

Crispy Smashed Yukon Gold Potatoes, Fresh Thyme, and Chili Flakes (gf)

Applewood Smoked Bacon (gf) OR Country Chicken Apple Sausage (gf)

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$58.00

## SMART START

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Local Cut Fruits and Berries

Individual Greek Yogurt Parfaits, Fresh Berries, Granola (gf) (contains dairy)

Assortment of Freshly Baked Croissants, Danish, and Assorted Muffins (contains wheat, nuts, dairy)

New England Jams, Vermont Sweet Cream Butter

Local Farm Cage Free Scrambled Eggs, Aged Cheddar Cheese, Fresh Herbs (contains dairy and eggs)

Brioche French Toast, Vermont Organic Maple Syrup, Pecans, Seasonal Berries (contains wheat, nuts, dairy)

Roasted House Cut Fingerlings Potatoes, Red Onions, Bell Peppers, and Fresh Herbs (gf) (contains allium)

Applewood Smoked Bacon OR Country Chicken Apple Sausage (gf)

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$60.00

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## EUROPEAN BREAKFAST

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Local Cut Fruits and Berries

Individual Greek Yogurt Parfaits, Fresh Berries, Granola (gf) (contains dairy)

Assortment of Freshly Baked Croissants, Danish, and Assorted Muffins (contains wheat, nuts, dairy)

New England Jams, Vermont Sweet Cream Butter

Farmers Charcuterie Board:

A Complete Tasting of Our Hand-Crafted Local Charcuterie, Mustard, Sweet B&B Pickles, Cucumbers, Roasted Sweet Onions, Sliced Tomatoes, Pickled Vegetables

Artisan Cheese Board:

Tasting of Locally Crafted Cheeses, House-Made Jam, Dried Fruit, and Roasted Nuts, Fresh Focaccia and Hearth Crackers

Local Farm Cage Free Scrambled Eggs, Aged Cheddar Cheese, Fresh Herbs (gf) (contains dairy and eggs)

Maple Roasted House Cut Sweet Potatoes Fingerlings and Fresh Herbs

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$65.00

## THE KITCHEN TABLE

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Local Cut Fruits and Berries

Green Apple, Pineapple, Kale, Coconut Water, Smoothies (gf) (contains coconut)

Overnight Oats, Coconut Milk, Kiwi, Seasonal Berries (contains tree nuts, dairy)

Assortment of Freshly Baked Croissants, Danish, and Assorted Muffins (contains wheat, nuts, dairy)

New England Jams, Vermont Sweet Cream Butter

Local Farm Cage Free Scrambled Eggs, Asparagus and Cured Tomatoes, Fresh Herbs (contains dairy and eggs)

Roasted House Cut Fingerlings Potatoes, Red Onions, Bell Peppers, and Fresh Herbs (gf) (contains allium)

Apple Wood Smoked Bacon (gf)

Country Chicken Apple Sausage (gf)

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$62.00

**The following selections may only be added to an existing Breakfast Buffet, Minimum of 75% of breakfast buffet guarantee required**

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## Breakfast Enhancements

Assorted Fruit Danish & Plain Croissants

\$64.00 per Dozen

Assorted Gluten Free Muffins

Morning Glory, Dark Chocolate, Blueberry

\$67.00 per Dozen

Breakfast Tea Cakes

Dark Chocolate, Almond, Lemon Poppyseed (contains  
nuts, coconut, dairy)

\$65.00 per Dozen

Individual Greek Yogurt and Granola Parfait

(gf) (contains dairy)

\$13.00 per person

Assorted Individual Chobani Greek Yogurt

\$9.00 per person

Individual Overnight Oats & Seasonal Berries

Coconut Milk (contains tree nut, dairy)

\$11.00 per person

Fresh Whole Fruit

\$5.50 per person

Seasonal Local Cut Fruit & Berries

\$12.00 per person

Applewood Smoked Bacon

\$13.00 per person

Cage Free Organic Brown Hard Boiled Eggs

\$38.00 per Dozen

Assorted Fresh Mini Bagels

Flavored Cream Cheese

\$64.00 per Dozen

## Breakfast Sandwiches, Wraps

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

### English Muffin Sandwich

Fried Eggs, Apple Chicken Sausage, Aged Cheddar  
(contains wheat, egg, dairy, allium)

\$15.00 each

### Good Morning Panini

Local Soft Scrambled Eggs, Wilted Arugula, Vermont  
Cheddar (contains wheat, egg, dairy, allium)

\$15.00 each

### Fried Cafe Free Egg Sandwich

Brioche Bun, Crisp Bacon, Wilted Arugula, Cured Tomato,  
Aged Cheddar Cheese (contains wheat, egg, dairy, allium)

\$15.00 each

### Breakfast Wrap

Cage Free Egg White Scrambled, Baby Spinach, Cured  
Tomato, Feta Cheese, Flour Tortilla (contains wheat, egg,  
dairy, allium)

\$15.00 each

### Gluten Free Breakfast Wrap

Cage Free Eggs Scrambled, Aged Cheddar Cheese,  
Asparagus, Mushrooms, Gluten Free Tortilla

\$15.00 each

## Chef's Corner

**The following stations may only be added to an existing breakfast buffet. Stations are based on 60 min of service. Minimum 25 guests. Minimum of 75% of the breakfast buffet guarantee required.**

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### FRESH EGG COOKERY BAR + ATTENDANT

**(Attendant required, \$175 each for 2 Hours - 1 Attendant per 40 guests)**

Organic Cage Free Eggs & Omelet Made Any Style

Whole Cage Free Eggs, Cage Free Eggs Whites, Eggs  
Beaters

Toppings: Ham, Bacon, Onions, Bell Peppers, Tomatoes,

Spinach, Asparagus, Mushroom, Jalapenos, Scallions,

Red Salsa, Cheddar Cheese, Gruyere, Feta Cheese

\$21.00 per person+ Attendant Fee

### THE GRIDDLE BAR

Challah French Toast, Warm Vermont Maple Syrup, Sliced

Bananas, Spiced Apple Compote, Strawberry Compote,

Fresh Berries, Whipped Butter, Whipped Cream, Very Berry

Sauce

\$18.00 per person

### DUCK TRAP SMOKED SALMON BAR

Local Duck Trap Smoked Salmon, Plain or Scallion Cream

Cheese, Assorted Mini Bagels, and Pumpernickel Bread,

Garnishes: Capers, English Cucumber, Radishes, Red

Onions, Parsley, Chopped Boiled Cage Free Eggs, Lemon

\$25.00 per person

### SMOOTHIE KING + ATTENDANT

**(Attendant required, \$175 each for 2 Hours - 1 Attendant per 40 guests)**

Pick your Base:

Orange Juice, Skim Milk, Coconut Water, Whole Milk, Soy  
Milk, Almond Milk

Select Three Fruits or Veggies:

Strawberry, Bananas, Mango, Pineapple, Spinach,

Blueberries

Select up to 5 Booster:

Protein Powder, Plant Based Protein Powder, Peanut

Butter, Rolled Oats, Honey, NH Maple Syrup, Coco Powder,

Hemp Hearts, Macca Powder, Pumpkin Seeds, Chia Seed,

Flax Seed

\*Any booster in addition to the 5 selected may accrue an  
additional charge\*

\$24.00 per person + Attendant Fee

### INDIVIDUAL QUICHES (choose one)

Cage Free Egg White, Broccoli, Ham, and Aged Cheddar

Cage Free Eggs, Sundried Tomato, Spinach, Mozzarella,

Cage Free Egg White, Spicy Sausage, Potato, Spring

Onion, Gouda Cheese

\$13.00 each

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#### BUILD YOUR OWN YOGURT PARFAIT

Plain Greek Yogurt, Oats Granola, Mixed Berries, Pepitas, Flax Seeds, Hemp Hearts, Dried Cranberries, Chocolate Chips, Shredded Coconut, and Almond

\$16.00 per person

#### BUILD YOUR OWN OATMEAL

Slow Cook Steel Cut Oat Porridge, Cream of Wheat Farina Cinnamon, Brown Sugar, Organic Maple Syrup, Golden Raisins, Seasonal Berries

Soy Milk, Fat Free Milk, Almond Milk

\$15.00 per person

## Plated Breakfast

All Plated Breakfast To Include:

*Fresh Juice (Select one): Orange, Grapefruit or Cranberry Juice*

*Freshly Baked Croissants, Danish and Muffins*

*Served with House Made Preserves and Butter*

*Freshly Brewed Regular and Decaf Coffee by Starbucks*

*Assorted Selection of Teavana Teas*

#### BRIOCHE FRENCH TOAST

Thick Cut Challah Toast, Organic Vermont Maple Syrup, Mascarpone Whipped Cream, Fresh Berries  
(contains wheat, egg, dairy)

\$50.00 per person

#### THE USUAL

Cage Free Soft Scrambled Eggs, Crisp Applewood Bacon, Roasted Fingerling Potatoes, Roasted Bell Pepper and Onion, Fresh Herbs (contains wheat, egg, dairy)

\$44.00 per person

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## HIGH PROTEIN

Cage Free Egg White Omelet, Chicken Apple Sausage,  
Wilted Arugula, Brie Cheese, Roasted Yukon Gold  
Potatoes & Caramelized Onions, Fresh Herbs (gf) (contains  
egg and dairy)  
\$55.00 per person

## FARMER'S TABLE

Individual Quiche, Mushrooms, Asparagus, and Cured  
Tomatoes  
Apple Chicken Sausage Links, House Cut Sweet Potatoes,  
Caramelized Onions, Fresh Herbs (contains wheat, egg,  
dairy)  
\$53.00 per person

## DELUXE STEAK & EGGS

Fried Egg, Steak Tips, Peppers, Caramelized Onions,  
Wilted Spinach, Blistered Tomatoes, Fresh Herbs (contains  
wheat, egg, dairy)  
\$59.00 per person

## Brunch Selections

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies  
and consumption of raw foods

## BACKBAY BRUNCH

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Local Cut Fruits and Berries

Overnight Oats, Coconut Milk, Kiwi, Seasonal Berries (contains coconut)

Build Your Own Parfait Station:

Plain Greek Yogurt, Oats Granola, Banana, Raw Almonds, Seasonal Mixed Berries, Raspberry Sauce

Local Farm Cage Free Soft Scrambled Eggs (gf) (contains eggs and dairy)

Country Chicken Apple Sausage (gf)

Grilled Steak Tips with Red Wine Reduction (gf)

Roasted Local Market Vegetables with Heirloom Beets (gf, vegan)

Roasted House-Cut Baby Yukon Gold Potatoes, Fresh Herbs (gf, vegan)

Local Farm's Organic Field Greens Salad (gf) (contains soy and allium)

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$ \$76.00 Per Person

## BLUE HILL BRUNCH

Chilled Local Squeezed Orange, Grapefruit, Cranberry Juice

Seasonal Local Cut Fruits and Berries

Assorted Flavors of Individual Chobani Yogurts

Assortment of Freshly Baked Mini Bagels, Croissants, Danish, and Assorted Muffins (contains wheat, nuts, dairy)

New England Jams, Vermont Sweet Cream Butter, and Flavored Cream Cheese

Applewood Smoked Bacon (gf)

Country Chicken Apple Sausage (gf)

Crispy Smashed Yukon Gold Potatoes, Fresh Thyme, and Chili Flakes

Egg Specialty Bar to Include: + Attendant Fee

Local Farm Organic Cage Free Egg, Cage Free Egg

Whites, Fresh Cage Free Shell Eggs, Bacon, Country

Chicken Apple Sausage, Apple Wood Smoked Ham, Lump

Crab Meat, Onions, Bell Pepper, Baby Spinach, Mushroom,

Tomato, & New England Cheddar, Goat Cheese, Swiss

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$72.00 per person + Attendant Fee

**The following selections may only be added to an existing breakfast or brunch menu. Minimum of 75% of the breakfast buffet guarantee required.**

## Carved to Order

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

ROSEMARY & GARLIC BEEF TENDERLOIN

Peppered Port Wine Demi

Horseradish Cream

Mini Brioche Rolls

(gf) (contains egg, dairy, allium)

\$600 + Attendant Fee

SLOW ROASTED HERB MARINATED SWEETHEART

TURKEY BREAST

Giblet Gravy

Cranberry Sauce

Vegetable Bread Stuffing

(gf) (contains dairy, allium)

\$520 + Attendant Fee

BERKSHIRE PORKLOIN

Red Cabbage & Apple Slaw

Whole Grain Maple Mustard

(gf) (contains eggs, soy, dairy, allium)

\$430 + Attendant Fee

WHOLE ROASTED SALMON

Preserved Lemon Aioli

Roasted Broccoli & Fennel

Pickled Vegetables

(gf) (contains fish, eggs, dairy, allium)

\$495 + Attendant Fee

## Brunch Enhancements

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#### BELGIAN WAFFLE BAR

Chocolate Chips, Sliced Banana, Mixed Berries, Candied

Pecans, Mascarpone Whipped Cream, Warm Vermont

Organic Maple Syrup (contains wheat, egg, dairy)

\$19.00 per person

#### TRADITIONAL CAGE FREE EGGS BENEDICT

Toasted English Muffin, Canadian Bacon, Hollandaise

Sauce (contains wheat, pork, egg, dairy)

\$23.00 per person

#### GLUTEN FREE ORGANIC PENNE PASTA

Roasted Tomato, Sweet Onion, Fresh Basil, Crumble

Parmesan Cheese (contains egg, dairy, allium)

\$17.00 per person

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# Hot and Cold Beverages

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## COLD BEVERAGES

Chilled Brewed Iced Coffee \$ 125.00 per gallon  
Starbucks Frappuccino, Double Shots, Iced Coffee  
(bottled) \$ 10.00 each  
Chilled Local Fruit Juice \$ 97.00 per gallon  
Chilled Fresh Squeezed Orange Juice \$ 80.00 per gallon  
Chilled Brewed Iced Tea \$ 125.00 per gallon  
Fresh Pressed Apple Cider \$ 92.00 per gallon  
Assorted Pepsi Soft Drinks \$ 8.00 each  
Water Cartons \$ 8.00 each  
Sustainable Glass Bottled Saratoga, Still/Sparkling (10 oz)  
\$ 10.00 each  
Coconut Water \$ 8.00 each  
Pure Leaf Bottled Iced Tea \$ 9.00 each  
Assorted Cold Pressed Fruit Juices (bottled) \$ 13.00 each  
Naked Power Juices \$ 9.00 each  
Energy Drinks - Red Bull, Regular and Sugar Free \$ 10.00  
each  
Chef's Choice Infused Water \$ 52.00 per gallon  
Assorted Bubbly Water \$8.00 per Can  
Pellegrino \$8.00 per Can  
Spindrift Sparkling Water \$8.00 per Can

## HOT BEVERAGES

Freshly Brewed Regular Starbucks Coffee  
\$ 125.00 per Gallon  
Freshly Brewed Decaf Starbucks Coffee  
\$ 125.00 per Gallon  
Assorted Selection of Teavana Teas  
\$ 125.00 per Gallon

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## Coffee Break

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All breaks are based on 30 minutes of continuous service

Minimum of 75% of guarantee required

### Morning Coffee Breaks

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IMPROVE HEALTH

**Chilled Pomegranate Acai Smoothie**

Almond Milk, Pomegranate Juice, Plant Based Vanilla Protein, Acai Pulp, Blueberries, Banana (gf, df, v)

**Individual Local Cut Fresh Fruits and Berries**

Greek Yogurt Muesli with Cinnamon Roasted Apples, and Berries (gf) (contains dairy)

**Morning Baked Gluten Free Blueberry Muffins (gf)**

**All-Natural Turkey Pinwheel**

Avocado Garlic Spread, Tomato, Arugula, Aged Cheddar, Gluten Free Tortilla (gf) (contains dairy, allium)

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$34.00 per person

ACHIEVE

**House Baked Cinnamon Bun**

**Individual Fresh Cut Pineapple**

Lime, and Tajin Spice (gf, v)

**Banana Bread Finger Sandwich with Peanut Butter & Jelly (contains wheat, peanuts, dairy)**

**Strawberry, Greek Yogurt and Banana Smoothies**

(contains dairy)

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$34.00 per person

100 MILES

**Overnight Oats Parfait**

Coconut Milk, Yogurt, and Roasted Pear, Berries (contains wheat, coconut, dairy)

**Local Seasonal Whole Fruits**

Individual Chia Pudding, Almond Milk, Mango Relish, Kiwi Fruit, and Very Berry Sauce (nuts, coconut, kiwi)

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$32.00 per person

ENERGIZE

**Pineapple & Green Apple Shooter with Fresh Mint (gf, v)**

**Banana Date and Peanut Butter Smoothie (contains peanuts, dairy)**

**Lemony Coarse Ground Hummus & Seasonal Vegetable Sticks (gf, v)**

**Individual Farm Stand Apple Streusel (contains wheat, dairy)**

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$32.00 per person

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## KETO-DIET CLEANSING

### **Fresh Fruit Smoothies**

**Citrus Marinated Olives (gf, v) (contains allium)**

**Watermelon, Fresh Mint, Feta** (contains dairy)

### **Tabbouleh Salad**

Lemon, Parsley, Mint, Cilantro (contains wheat, allium)

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$34.00 Per Person

## RESSURECTION

**Green Apple, Pineapple, Spinach, Ginger Smoothies**

(gf, v)

**Local Duck Trap Smoked Salmon, Avocado and Chive**

**and Toasted Bagels** (contains wheat, dairy, allium)

**Greek Yogurt Parfait**

Oat Granola, Mixed Berries (gf) (contains dairy)

**House Baked Oatmeal Cookies** (contains wheat, dairy)

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$34.00 Per Person

## Afternoon Coffee Breaks

### SWEET GREENS

**Hummus with Toasted Pita Bread** (contains wheat)

**Roasted Heirloom Carrot**

Spiced Yogurt Dip (contains wheat, dairy, allium)

**Crudité Cups**

Chipotle Ranch (contains dairy, soy)

**Raw Whole Cashew** (contains nuts)

**Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$36.00 per person

### TRAIL MEADOW

**Market Style Whole Fruit**

**Build your Own Trail Mix**

Almonds, Peanuts, Cashews, M&M's, Pumpkin Seeds,

Dried Cherries, Wasabi Peas, Raisins, Mini Pretzels

Yogurt Covered Raisins, Dark Chocolate Bark (may contain nuts) (contains dairy)

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$32.00 Per Person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## SID THE COOKIE MONSTER

### **House Made Chocolate Chip Cookie Bar:**

Double Chocolate Chip, Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia (may contain wheat, egg, nuts, dairy)

### **Strawberry Yogurt Shooters, 2%, Chocolate Milk**

### **Freshly Brewed Regular and Decaf Coffee by Starbucks**

### **Assorted Selection of Teavana Teas**

\$ \$34.00 per person

## BAMBINO BULLPEN

### **Warm Soft Pretzels**

Spicy Mustard & Cookie Butter (contains wheat, dairy, peanuts)

### **New York Hot Dog Sliders**

Sweet Onion, Sweet Pickles Relish, Mustard, and Ketchup (contains wheat, dairy, egg, allium)

### **Shelled Peanuts**

### **Individual Cracker Jacks, Cape Cod Potato Chips**

### **Ice Cold Local Root Beer and Orange Soda**

### **Freshly Brewed Regular and Decaf Coffee by Starbucks**

### **Assorted Selection of Teavana Teas**

\$ 34.00 per person (\$1 per person goes towards the Children's Miracle Network)

## Break Enhancements

### FRESH WHOLE FRUIT

\$5.50 per person

### HAAGEN DAAZ ICE CREAM BARS

\$9.00 each

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

FRESHLY BAKED COOKIES

\$68.00 per dozen

FUDGE BROWNIES & BLONDIES

\$68.00 per dozen

CRUDITE CUPS

French Onion Dip or Chipotle Ranch

\$11.00 each

INDIVIDUAL BAGS FANCY MIXED NUTS

\$9.00 each

WARM SOFT TWIST PRETZEL

\$12.00 per person

STICKY BUNS

\$65.00 per dozen

MORNING BAKED ALMOND LOAF CAKE SLICES

\$65.00 per dozen

MORNING BAKED BLUEBERRY LOAF CAKE SLICES

\$65.00 per dozen

FULL SIZE CANDY

\$6.50 each

SLICED FRUIT & BERRIES

\$12.00 per person

HOMEMADE RICE CRISPY TREATS

\$68.00 per dozen

INDIVIDUAL BAGS OF

Potato Chips, Popcorn, Pretzels

\$8.00 each

SMOKED TURKEY AND AVOCADO PINWHEELS

\$12.00 per person

FRESHLY BAKED ASSORTED CUPCAKES

\$68.00 per dozen

MORNING BAKED BANANA BREAD SLICES

\$65.00 per dozen

MORNING BAKED DOUBLE CHOCOLATE LOAF CAKE SLICES

\$65.00 per dozen

MINI HOUSE CHILLED FRUIT SMOOTHIES

\$9.00 each

RED BULL OR SUGAR FREE RED BULL

\$10.00 each

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## VEGAN SMOOTHIES

BLUEBERRY & BANANA SMOOTHIE

\$9.00 each

PINEAPPLE, KALE, & GREEN APPLE SMOOTHIE

\$9.00 each

PEANUT BUTTER & BANANA SMOOTHIE

\$9.00 each

ACAI BERRY SMOOTHIE

\$9.00 each

GREEN SMOOTHIE

Spinach, Honeydew, Cucumber, Lime, Mint

\$9.00 each

## Beverage Breaks

Half Day Beverage Service (4hrs)

Freshly Brewed Regular and Decaf Coffee by Starbucks,

Assorted Selection of Teavana Teas, Soft Drinks

Water Cartons and Sparkling Bottled Water

\$35.00 per person

30 Minute Coffee Service

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$20.00 per person

Half Day Coffee Service (4hrs)

Freshly Brewed Regular and Decaf Coffee by Starbucks,

Assorted Selection Teavana Teas

\$32.00 per person

30 Minute Beverage Service

Freshly Brewed Regular and Decaf Coffee by Starbucks

Soft Drinks, Water Cartons, and Sparkling Water

\$24.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods



Full Day Beverage Service (8hrs)

Freshly Brewed Regular and Decaf Coffee by Starbucks,

Assorted Selection of Teavana Teas, Soft Drinks

Water Cartons and Sparkling Water

\$70.00 per person

Full Day Coffee Service (8hrs)

Freshly Brewed Regular and Decaf Coffee by Starbucks,

Assorted Selection Teavana Teas

\$64.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

# Lunch

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All Lunch is based on 60 minutes of continuous service  
\$9 per person upcharge for events of 10-25 people



## Lunch Buffet

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

SEAPORT DELI (Choose 3 Sandwiches)

**Chopped Romaine**, Red Cabbage, Green Kale, Roasted Asparagus, Endive, Dried Cranberries, Carrots, Radish, Buttermilk Ranch Dressing (gf) (contains dairy and soy)

**Heirloom Quinoa Salad**: Local Butternut Squash, Green Bean, Celery, Baby Tomatoes, Herbs, White Balsamic Vinaigrette (gf) (contains soy)

**Light Tuna Fish Salad**: Celery, Sweet Red Onions, Capers, Romaine, Roasted Broccoli, Mayonnaise, Gluten Free Tortilla (gf) (contains fish, egg, soy, dairy, allium)

**Roasted Seasonal Squash**: Mushroom, Carrots, Asparagus, Roasted Garlic Hummus, Basil, Balsamic Dressing, Flour Tortilla (df) (contains wheat, soy, allium)

**Roasted Turkey Breast** : Bacon, Aged Cheddar, Herb Aioli, Bibb Lettuce, Tomato, Ciabatta Roll (contains wheat, soy, egg, dairy, allium)

**Roasted Beef**: Gruyere Cheese, Horseradish Emulsion, and Crispy Onion, Cured Tomato, Arugula, Brioche Roll (contains wheat, egg, dairy, soy, allium)

**Classic Black Forest Ham**: Swiss Cheese, Red Onion, Tomato, Arugula, Honey Mustard, and Ciabatta Roll (contains wheat, dairy, egg, soy, allium)

**New York Cheesecake Squares & Lemon Meringue Tart** (contains wheat, egg, dairy)

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$76.00 per person

FARMERS DELI

Roasted Tomato Bisque Soup (gf) (df) (v)

**Gluten Free Organic Pasta Salad**

Penne, Cucumber, Tomato, Olives, and Feta Cheese, Red Wine Vinaigrette (gf) (contains dairy, soy)

**Local Pineapple and Arugula Salad**

Red Onion, Cilantro, Napa Cabbage, Apple Cider Dressing (gf) (contains soy, allium)

**LOCAL ORGANIC ARRAY SLICED DELI MEAT**: Roasted Beef, Honey Roasted Turkey Breast, Smoked Ham (gf, df, allium free)

**ASSORTMENT OF CHEESE**: Muenster, Swiss, Provolone, Sharp Cheddar (contains dairy)

**Herb Marinated Grilled Bell Peppers and Evans All-Natural Chicken Breast (gf)**

**ACCOMPANIMENTS**: Slice Beefsteak Tomato and Boston Bibb Lettuce, Red Onion, Sweet Pickles, Mayonnaise, Mustards, Horseradish, Basil Aioli (gf) (contains egg, soy, allium)

**ASSORTED BREAD ROLLS**: Rye, Ciabatta, Whole Grain, Sourdough (contains wheat, egg)

Individual Bags of Gourmet Kettle Chips

**Chocolate Chip Cookies** (contains wheat, dairy, eggs)

**Brownie and Blondies** (contains wheat, dairy, eggs)

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

\$76.00 Per Person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## BRIGHTON'S GATE

### **White Bean & Spicy Italian Sausage Soup (hot)**

**(gf, df) (contains pork, allium)**

**Chickpea Salad** Bed of Organic Green with Red Pepper, Asparagus, Arugula, Balsamic Dressing (gf, df) (contains allium)

**Grilled Asparagus** Topped with Lemon Zest, Roasted Red Onion, Cured Tomato, Extra Virgin Olive Oil (gf, df)  
9contains allium)

**Hot Tunisian Marinated Mixed Olives (gf) (contains allium)**

### **Sustainably – Harvested Lemon Pepper Shrimp**

On a Bed of Organic Friese, White Balsamic Dressing (gf, df) (contains shellfish, allium)

### **Antibiotic Free & Free-Range Grilled Chicken Breast**

Lemon Chive Aioli (gf, df) (contains soy, allium)

**Local Roasted Heirloom Potato, Organic Green Beans, Arugula, Frisée, Cured Tomato, Fine Herbs, Lemon, and Extra Virgin Olive Oil (gf, df) (contains allium)**

### **Fresh Fruit Tarts**

**Vanilla Custard and Apricot Glaze** (wheat, eggs, dairy)

**Brownie and Blondies** (contains wheat, eggs, dairy)

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$76.00 Per Person

## HOT BUFFETS

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## THE NORTH END - LOCAL COMFORT

### **New England Clam Chowder**

Fresh Chopped Clams, Bacon, New Potato, Leeks, Onions,  
Cream (gf) (contains dairy, allium)

### **Chopped Romaine Caesar Salad**

Parmesan, and Cracked Black Pepper with Creamy Lemon  
Dressing (gf) (contains dairy, fish, egg, soy, allium)

### **Macaroni Pasta Salad**

Red Bell Peppers, Cheddar Cheese, Celery, Red Onion,  
Hard Boiled Cage Free Eggs, and Cream Dressing  
(contains dairy, egg, allium)

### **Blackened Swordfish**

Roasted Eggplant & Fennel Caponata, Citrus beurre Blanc  
Sauce (gf) (contains fish, dairy, allium)

### **Crispy Buttermilk Fried Chicken Thighs, Sriracha Hot**

**Honey (contains wheat and dairy)**

### **Steamed & Smashed Red Bliss Potatoes**

Scallions, Fresh Herbs, Cheddar Cheese (gf) (contains  
dairy and allium)

### **Roasted Butternut Squash and Brussel Sprout Hash**

### **Strawberry Shortcake**

Whipped Cream (contains wheat, dairy)

### **Assorted Cupcakes, Vanilla, Chocolate, Red Velvet**

**(contains wheat, egg, dairy)**

### **Freshly Brewed Regular and Decaf Coffee by Starbucks**

### **Assorted Selection of Teavana Teas**

\$74.00 per person

## TEX - MEX

Roasted Tortilla Soup, Vegetable Broth, Cumin, Oven

Roasted Tomatoes (gf, df, v) (contains allium, corn)

**Local Organic Field :** Roasted Corn, Heirloom Tomato,  
Radish, Tortilla Strips, Cotija Cheese, Chipotle Dressing  
(gf) (contains dairy, allium)

Black Beans, Local Kale, Celery, Roasted Pepper,  
Scallions, Jalapeno, Fresh Cilantro, White Balsamic  
Dressing (gf, df, v) (contains allium)

**“BUILD YOUR OWN” TO INCLUDE:** Mexican Style

Chicken Fajitas (gf) (contains allium)

Line-Caught Mahi Mahi Fajitas (gf) (contains allium)

Fajitas Style, Roasted Red Onions, Red & Yellow Peppers  
(gf, df, v) (contains allium)

**Mexican Rice:** Long Grain Rice, Sweet Peas, Tomato, and  
Carrots (gf, df, v) (contains allium)

### **Warmed Mini Corn Tortillas (contains wheat)**

**Toppings:** Guacamole, Pico de Gallo, Salsa Verde, Sour  
Cream, Shredded Cheese, Shredded Lettuce, Cotija  
Cheese, Pepper Jack Cheese, Pickled Jalapeno,  
Maple Chipotle Aioli (may contain egg, soy)

### **Tres Leche Cake and Chocolate Dipped Churros**

**(contains wheat, dairy, eggs)**

### **Freshly Brewed Regular and Decaf Coffee by Starbucks**

### **Assorted Selection of Teavana Teas**

\$ 78.00 per person

\*Add Marinated Skirt Steaks @ \$ \$12.00 Per Person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## SOUTH STREET

**Soba Noodles Salad** Carrots, Edamame, Purple Cabbage, Cucumber, Peppers, Scallions, Ginger Vinaigrette

(contains wheat, egg, soy, allium, sesame)

**South Asian Salad** Slivered Almonds, Julienned

Vegetables, Bean Sprouts, Broccolini, Orange Sesame

Ginger Dressing (gf, df, v) (contains allium, nuts, sesame)

**Napa Cabbage Slaw** Toasted Peanuts, Cilantro, Shaved

Bell Pepper, Water Chestnut Tossed with Sesame Ginger

(gf, v) (contains nuts, allium)

**Vegetable Fried Rice** Tamari Soy Sauce (gf, v) (contains

soy, allium)

**Kung Pao Chicken Stir-Fry** Snipped Green Beans, Bell

Peppers, Spicy Hoisin (contains wheat, soy, allium)

**Pan-Seared Salmon** Miso Soy Glazed, Fresh Scallion

(contains wheat, soy, allium)

**Flash Fried Edamame Vegetable Dumplings** Cilantro -

Mint Thai Sweet Chili Sauce (contains wheat, soy, allium)

**Local Green Beans, Mushroom, and Roasted Heirloom**

**Potatoes**

**Matcha Panna Cotta** Raspberry, Chantilly Cream (gf)

(contains dairy)

**Chocolate Dipped Fortune Cookies (contains wheat)**

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$76.00 Per Person

## CHARLESTOWN

**Spiced Vegan Lentil Soup**, Mediterranean Spices, Lime Juice, Onions, French Green Lentils (gf, v) (contains soy,

allium)

**Organic Spinach Salad**, Baby Tomatoes, Red Onions,

Roasted Bosc Pear, Walnut, Local Goat Cheese,

Champagne Vinaigrette (gf) (contains soy, dairy, nuts,

allium)

Roasted Beets, Butternut Squash and Herb Salad, Maple

Syrup Tarragon Vinaigrette (gf, contains soy, allium)

**Antibiotic Free & Free-Range Chicken Breast** Sauté

Mushrooms, Madeira Jus (gf) (contains soy, sulfites, allium)

**New England Baked Haddock** Herb Panko Crust,

Blistered Cherry Tomato, Caper Sauce (contains: allium,

soy, dairy)

**Spiced Chickpea Stew**, Coconut Milk, Turmeric, Yellow

Onion, Swiss Chard, Thai Basil (gf, df, v) (contains coconut,

soy, allium)

**Local Farms Steamed Green Beans**, Garlic Chips (gf, df)

(contains soy, allium)

**Roasted Red Bliss Potatoes**, Fresh Herbs, Extra Virgin

Olive Oil (gf, df) (contains soy, allium)

**Boston Cream Pie** (contains wheat, eggs, dairy)

**Mini Fruit Tarts** (contains wheat, eggs, dairy)

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$78.00 Per Person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## EXTRA SOUPS

New England Clam Chowder (gf, contains soy, allium)

\$13.00 per person

Roasted Tomato Bisque (gf) (df) (v)

\$9.00 per person

Roasted Butternut Squash Soup (gf, df, v)

\$9.00 per person

Spiced French Lentil Soup (gf, df, v)

\$9.00 per person

## PLATED LUNCH

### ALL PLATED LUNCH SELECTIONS INCLUDE

Freshly Brewed Regular and Decaf Coffee by Starbucks

Assorted Selection of Teavana Teas

Organic beef, and Chicken available upon request, market priced, based on availability

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## SALADS (Choose One)

### **Roasted Beets**

Goat Cheese on Bed of Organic Baby Greens, Pickled Red Onions, with Lemon Vinaigrette  
(gf) (contains soy, dairy, allium)

### **Westin Grand Salad**

Local Red Quinoa, Dried Fruit, Baby Arugula, Frisée, Radishes, Cinnamon Roasted Pear, Walnut, Sherry Vinegar Dressing  
(gf, df) (contains soy, nuts, allium)

### **Local Organic Artisan Lettuce**

English Cucumbers, Shaved Carrot, Heirloom Cherry Tomato, Balsamic Vinaigrette  
(gf, df) (contains soy, allium)

### **Organic Spinach Salad**

Watermelon Radish, Strawberries, Goat Cheese, Pecans, Red Onion, Grape Tomato, Lemon Vinaigrette  
(gf) (contains soy, nuts, dairy, allium)

## Entrees (Choose One)

## DESSERTS (Choose One)

### **Hazelnut Trifecta**

Nutella with Hazelnut Chunks, Milk Chocolate Ganache, Whipped Cream, Mixed Berries (contains wheat, dairy, nuts, eggs)

### **Golden Caramel Bar**

Caramel, Chocolate Mousse, Chocolate Coating, Whipped Cream, Very Berry Sauce (contains wheat, dairy, eggs)

### **Chocolate Trilogy**

Chocolate Cake, Dark & White Chocolate Mousse, Very Berry Compote (contains wheat, dairy, nuts, eggs)

### **Choco -Royal Crown Tart**

Layers of Vanilla Cream, Chocolate Mousse, Chocolate Cake, Whipped Cream, and Mixed Berries (contains wheat, dairy, eggs)

### **Chocolate Decadence**

Chocolate Mousse, Flourless Chantilly Cream and Fresh Berries (gf) (contains dairy)

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods



## SEAFOOD

### **Sustainably - Harvested Oven Roasted Skuna Bay**

**Salmon**, Long Green Beans, Local Mushroom Risotto, Citrus Beurre Blanc Sauce (gf) (contains dairy, allium)

**Line-Caught New England Blue Cod**, Local Whipped Sweet Potatoes, Grilled Asparagus, Baby Carrot, Sage Cream Sauce (gf) (contains dairy, allium)

**Pan Seared Sustainable Swordfish**, Jasmine Rice, Local Broccoli, Glazed Baby Carrot, Green Curry Coconut Sauce (gf) (contains dairy, coconut, allium)

\$ \$76.00

## BEEF

**Herb- Grilled Flank Steak**, Creamy Parmesan Risotto, Organic Haricot Vert, Glazed Carrots, Red Wine Reduction (gf) (contains dairy, allium)

**Grilled New York Strip Steak**, Roasted Garlic Yukon Gold Mashed Potatoes, Broccoli, Baby Carrot, Red Wine Demi (gf) (contains dairy, allium)

**Braised Short Ribs**, Creamy Mashed Potato, Heirloom Carrot, Asparagus, Merlot Reduction (gf) (contains dairy, allium)

\$ \$80.00

## POULTRY

**Grilled Antibiotic Free & Free-Range Breast of Chicken**, Whipped Local Potatoes, Grilled Local Asparagus, Red Wine Sauce (gf) (contains dairy, allium)

**Pan Roasted Antibiotic Free & Free-Range Breast of Chicken**, Organic Haricot Verts, Roasted Sweet Potatoes, Natural Jus (gf) (contains dairy, allium)

**Pan Roasted Antibiotic Free & Free-Range Breast of Chicken**, Creamy Risotto, Heirloom Carrots, Asparagus (gf) (contains dairy, allium)

\$ \$70.00

## VEGETARIAN

**Wild Mushroom Risotto**, Harvest Mushrooms, Truffle Oil, Parmesan Cheese (gf) (contains dairy, allium)

**Za'atar Roasted Cauliflower**, Braised Beluga Lentils, Piquillo Pepper Aioli, Sweet Plantain, Cilantro Chutney (gf, df) (contains nuts, coconut, allium)

**Creamy Indian Veg Kurma**, Indian Spices, Basmati Rice, Grilled Naan, Spicy Mango Chutney (contains wheat, dairy, nuts, allium)

**Marinated Domestic Tofu**, Local Vegetable, Jasmine Rice, Teriyaki Syrup (wheat, dairy, soy, allium)

\$67.00

## Chilled Plated Lunch Options

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

*To Include*

*Freshly Brewed Regular and Decaf Coffee by Starbucks*

*Assorted Selection of Teavana Teas*

*Organic beef, and Chicken available upon request, market priced, based on availability*

#### LEMON SPICED SHRIMP BOWL

Cilantro Rice, Scallion, Broccoli, Pineapple Relish,  
Chickpeas, Cucumber, Fresh Herbs, Lemon Vinaigrette  
(gf, veg) (contains shellfish, allium)  
\$ \$68.00

#### TERIYAKI CHICKEN BREAST BOWL

Brown Rice, Teriyaki Glazed Chicken with Broccoli, Sweet  
Potato, Roasted Shiitake, Carrot, Charred Onion, Black  
Sesame, Scallion, White Balsamic Dressing  
(gf) (contains soy, sesame seeds, allium)  
\$ \$63.00

#### CURRIED CAULIFLOWER & TOFU BOWL

Basmati Rice, Chickpeas, Indian Spices, Coconut Milk,  
Swiss chards, Fenugreek  
(gf, veg) (contains soy, allium)  
\$ \$60.00

#### MISO GLAZED ATLANTIC SALMON BOWL

Roasted Sweet Potato, Red Cabbage, with Broccoli,  
Quinoa, Avocado, Asparagus, Sesame Seeds, Ginger  
Tamari Sauce (contains fish, soy, sesame, allium)  
\$ \$70.00

## Crafted Lunch On- The- Go

### Box Lunch

*Available only as a to-go option\**

*Reusable Boxed Lunch includes Whole Fruit*

*One (1) Side Salad*

*Choice of Three (3) Sandwiches*

*One (1) Kettle Chip or Pretzel*

*One (1) Chocolate Chip Cookie or Brownie*

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

One (1) Water Carton

Gluten Free Bread and Wrap options Available upon Request.

Gluten Free Dark Chocolate Brownie Available upon Request.

Order 72 Hours in Advance

#### SALAD (Choose One)

**Quinoa Salad**, Local Butternut Squash and Red Onions,  
Dried Cherries, Lemon Dressing (gf) (contains soy, allium)

**Organic Roasted Exotic Mushroom Salad**, Spinach, Local  
Got Cheese, White Balsamic Dressing (gf) (contains soy,  
dairy, allium)

**Giant White Beans Salad**, Cured Tomatoes, Organic Field  
Greens, Cherry Tomato, Pomegranate Molasses (gf)  
(contains dairy, soy, allium)

**Harvest Local Fruit, Pineapple**, Tajin Spice, Lime Wedge,  
and Peppermint Syrup (gf, df)

#### SIGNATURE SANDWICHES (Choose Three)

##### SEAFOOD

**Line – Caught Tuna Sandwich**, Organic Mix Green, Cured  
Tomato, Basil Aioli, Capers, Brioche Roll (contains fish,  
dairy, egg, soy, allium)

\$65.00

**Maine Lobster Sandwich**, Classic Lobster Salad, Old Bay,  
Celery, Scallions, Shredded Iceberg, Brioche Roll (contains  
shellfish, dairy, soy, allium)

\$70.00

##### POULTRY

**Grilled Chicken**, Arugula, Sundried San Marzano Tomato,  
Fresh Mozzarella, Basil Aioli, Ciabatta Roll (contains dairy,  
egg, soy, allium)

##### Antibiotic Free & Free-Range House – Roasted Turkey

**Breast**, Local Brie, Natural Bacon, Arugula, Beefsteak  
Tomatoes, Honey Avocado Spread, Focaccia Roll  
(contains dairy, soy, allium)

##### Antibiotic Free & Free-Range Charbroiled Chicken

**Breast**, Red Onion, Lettuce, Tomato, Herb Aioli, Ciabatta  
(contains dairy, egg, soy, allium)

\$59.00

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

BEEF

**Roasted Beef**, Oven Roasted Beef, Aged Grafton Cheddar, Baby Arugula, Horseradish Crème, Sesame Brioche Roll (contains dairy, soy, sesame, allium)

**Roasted Beef**, Vermont White Cheddar, Onion, Lettuce, Tomato, Garlic Aioli, Ciabatta Roll (contains dairy, soy, sesame, allium)

**Roasted Tenderloin of Beef**, Caramelized Onions, Romaine, Cured Tomatoes and Local Blue Cheese Aioli, Brioche Roll (contains dairy, soy, allium)

\$ \$62.00

VEGAN/VEGETARIAN

**Grilled Vegetable Wrap**, Zucchini, Portobello, Yellow Squash, Red Pepper, Julienne Spinach, Cilantro, Roasted Garlic Hummus Spread (gf, df, v) (contains allium)

**Crispy Fried Tofu Sandwich**, Cole Slaw, Sweet Pickles, Vermont Maple Chipotle Aioli, Brioche Roll (v) (contains wheat, soy, allium)

**Local Farro, Wild Mushroom**, Butternut Squash, and Organic Spinach, Herb Aioli, Wrap (gf, df, veg) (contains egg, soy, allium)

\$ \$58.00

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

# All Day Planner Packages

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Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

PACKAGE # ONE

**BREAKFAST (90 Minutes)**

Local Squeezed Orange, Grapefruit, Cranberry Juice  
Seasonal Local Cut Fruits and Berries  
Assorted Flavors of Individual Chobani Yogurts  
Assorted Freshly Baked Croissants, Danish, and Muffins  
(contains wheat, dairy, eggs, nuts)  
New England Jams, Vermont Sweet Cream Butter  
Freshly Brewed Regular and Decaf Coffee by Starbucks  
Assorted Selection of Teavana Teas

**MID-MORNING (30 Minutes)**

All-Natural & Organic KIND, Nature Valley, and Luna Bars  
Cinnamon Roll with Icing (contains wheat, dairy, egg)  
Freshly Brewed Regular and Decaf Coffee by Starbucks  
Assorted Selection of Teavana Teas  
Assorted Soft Drinks and Mineral Water

**AFTERNOON (30 Minutes)**

Assorted Freshly Baked Mini Cookies (contains wheat, egg, dairy, nuts)  
Vegetable Crudité, Roasted Pepper Hummus (gf, v)  
(contains allium)  
Local Whipped Ricotta, Focaccia (contains dairy, wheat, allium)  
Freshly Brewed Regular and Decaf Coffee by Starbucks  
Assorted Selection of Teavana Teas  
Assorted Soft Drinks and Mineral Water

\$95.00 per person

PACKAGE # TWO

**BREAKFAST (90 Minutes)**

Local Squeezed Orange, Grapefruit, Cranberry Juice  
Seasonal Local Cut Fruits and Berries  
Assorted Flavors of Individual Chobani Yogurts  
Assorted Freshly Baked Croissants, Danish, and Muffins  
(contains wheat, dairy, egg, nuts)  
New England Jams, Vermont Sweet Cream Butter  
Good morning, Panini, Soft Scrambled Cage Free Eggs,  
Wilted Arugula, Vermont Cheddar (contains wheat, dairy, egg)

**MID-MORNING (30 Minutes)**

Vanilla Greek Yogurt, Granola Parfait (gf) (contains dairy, honey)  
Smoked Turkey & Avocado Aioli Wrap, Sliced Tomato,  
Gluten Free Tortilla (contains wheat, dairy, soy)  
Freshly Brewed Regular & Decaf Coffee by Starbucks  
Assorted Selection of Teavana Teas

**LUNCH (90 Minutes)**

Chef Inspired Theme Buffet of the Day  
Assorted Soft Drinks and Mineral Water

**AFTERNOON (30 Minutes)**

Individual Bags of Kettle Style Popcorns & Potato Chips  
Warm Soft Pretzel Bites, Honey Mustard, Cookie Butter  
Freshly Brewed Regular and Decaf Coffee by Starbucks  
Assorted Selection of Teavana Teas  
Assorted Soft Drinks and Mineral Water

\$162.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

# Reception

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## Cocktail Reception Stations

Minimum of 75% of Guarantee Required

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## ARTISAN CHEESEMAKERS OF MASSACHUSETTS

*Enjoy World -Class Cheese made within an hour drive of the Westin Copley Place*

### **Artisan Local Cheesemaker of Massachusetts**

**Great Hill Farms Clothbound Cheddar**

**Aged Great Hill Blue Cheese**

**Cypress Grove Sheep Cheese**

**Fig Spread and Honeycomb, Balsamic, Olive Oil**

**House Pickled Vegetables + Sweet Pickles**

**Locally Baked Bread and Crackers + Rice Crackers**

Contains: Wheat, Dairy, and Nuts

\$30.00 per person

## CHARCUTERIE BOARD

*\*This charcuterie board offers our guests a taste of New England, featuring some awesome New England sourced ingredients- locally sourced, artfully crafted. \**

**Selection Sustainable Assorted Cured Meats**

**Roasted Artichokes, Bread & Butter Pickles, Roasted Vegetables**

**Italian Cheese with Traditional Assortments**

**Sliced Artisanal Bread Display**

**Whole Grain Mustard & Marinated Mix Olives**

**Locally Made Crostini, Assorted Crackers**

**Honeycomb, Balsamic, Olive Oil**

Contains: Wheat, Pork, Dairy, and Nuts

\$32.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods



## NEW ENGLAND RAW BAR

### **Poached Spiced Jumbo Shrimp**

### **Stone Crab Claws**

### **Crobar Oysters on Half Shell**

### **Chef Seasonal Ceviche**

### **Poached Lobster**

Served with Horseradish, Cocktail Sauce, Prosecco

Mignonette, and Lemons (gf)

\$42.00 per person

## DELUXE SUSHI

*\*Based on Four Pieces per guest\**

### **Selection of Nigiri, Maki and Sashimi**

**Assorted Maki and NIGIRI Sushi Display** Spicy Tuna,

California, Salmon, Eel, Cucumber & Avocado Rolls

**Accompaniments:** Wasabi Mustard, Pickled Ginger, Soy  
Sauce

Contains: Wheat, Shellfish, Soy, and Allium

\$40.00 per person

## MEDITERRANEAN MEZE

**Hummus**, Roasted Garlic, Chickpeas, Tahini, Lemon Juice,  
and Mediterranean Spices (gf) (contains sesame seeds,  
allium)

**Eggplant Caviar**, Roasted Eggplant, Roasted Red Bell  
Pepper, Garlic, Basil, Olive Oil (gf, v) (contains allium)

**Divina Giant White Beans** with Herb Vinaigrette (gf, v)  
(contains sesame seeds, allium)

**Tabouleh**, Golden Bulgur, Lemon Juice, Cucumber,  
Tomatoes, Parsley, Mint, Extra Virgin Olive Oil (contains  
wheat, allium)

**Grilled Vegetables**, Zucchini, Yellow Squash, Asparagus,  
Red Bell Peppers, Red Onions (gf, v) (contains allium)

### **Marinated Olives**

**Local Manchego Cheese** with Marcona Almonds and  
Infused Honey (contains dairy, nuts)

### **Grilled Pita Bread & Crostini**

\$28.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

MEI MEI DUMPLING STATION (Choose 3)

*\*Women Owned Massachusetts Business\**

**Sesame Soba Noodle Salad**

**Fried Vegetable Egg Rolls**

**Ginger Chicken Dumpling**

**Lemon Grass Pork Dumpling**

**Five Spice Tofu Mushroom Dumpling**

**Cheddar Scallion and Potato Dumpling**

**Edamame Potstickers**

**Accompaniments:**

Brewed Soy Sauce, Plum Sauce, Soy Ginger

Dipping Sauce, Sweet Chili Garlic Sauce

Contains: Wheat, Shellfish, Sesame, Soy, Pork, and Allium

\$30.00 per person

RICE IN THE BOX

**Crafted Rice in the Box to include Jasmine Rice, Brown, Basmati Rice**

**MIX INS:**

**Togarashi Spice Line-Caught Center Cut Tuna** (contains fish, sesame, allium)

**General TSO's Chicken** (contains soy, sesame, allium, wheat)

**Crispy Tofu**, Teriyaki Sauce (contains wheat, soy)

**Pan Seared Atlantic Salmon** (contains fish)

**TOPPINGS:** Asian Cucumber Salad, Steamed Broccoli, Radishes, Carrots, Crushed Boiled Eggs, Scallion, Exotic Mushrooms, Pink Onions, Furikake, and Kimchi Slaw  
Sauces: Teriyaki Syrup, Hoisin Chili Glaze

Sriracha Aioli

Contains: Soy, Egg, Allium

\$40.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

EATALY STATION

**Chef Prepared Arborio Rice with Chicken or Vegetable**

**Broth**

**MIX INS:**

**Sauteed Shrimp** (contains shellfish, allium)

**Chicken Cacciatore** (contains anchovy, allium, peppers)

**Primavera Vegetable**

**Smoked Bacon** (contains pork)

**Wild Mushroom**

**Roasted Piquillo Peppers**

**Diced Tomato**

**Rustic Garlic Bread**, Freshly Grated Parmigiano Reggiano

Cheese (contains wheat, dairy allium)

\$43.00 per person

TUSCAN FLATBREAD STATION

**Local Whipped Ricotta** with Rooftop Honey and Lemon

(contains dairy, honey)

**Topped with:**

**Toasted Naan and Focaccia Bread** (contains wheat, eggs, dairy)

**Herb Marinated Grilled Chicken Breast**

**Jumbo Lump Crab Meat** (contains shellfish)

**Roasted Pepper Relish**

**Roasted Broccolini**

**Local Roasted Mushroom**

**Toasted Almonds** (contains tree nuts)

**Balsamic Glaze**

**Extra Virgin Olive Oil**

\$ 38 per person + Chef Attendant Fee

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## DELUXE PASTAS

### CHOICE OF TWO FRESH PASTA:

Mezzi Rigatoni

Orecchiette

Penne Rigate

Fusilli

### CHOICE OF TWO SAUCES:

Filetto di Pomodoro (v) (contains allium)

Basil Pesto Cream (contains dairy, allium, soy)

Spicy Vodka Sauce (contains sulfites, dairy, allium, soy)

Bolognese Sauce (contains allium, dairy, beef)

### PREPARED WITH:

Italian Sausage (contains pork, peppers, allium)

Sauteed Shrimp (contains shellfish, allium)

Chicken Cacciatore (contains anchovy, allium, peppers)

Peas, Artichoke, and Cured Tomato

Smoked Bacon (contains pork)

Wild Mushroom

Roasted Piquillo Peppers

Diced Tomato

**Rustic Garlic Bread**, Freshly Grated Parmigiano Reggiano

Cheese (contains wheat, dairy, allium)

**Focaccia** and Extra Virgin Olive Oil, Crushed Chili Flakes

(contains wheat, pork, nuts, dairy, allium)

\$ 35 per person + Chef Attendant Fee

## TREMONT STREET TACO

### SELECT THREE

**Oven Roasted Grouper**, Peppers, Onions, Tomatillo Sauce

(contains fish, allium)

**Grilled Black Sea Bass**, Avocado, Pico de Gallo, Lime

(contains fish, allium, citrus)

**Blackened Mahi**, Cilantro Sour Cream, Pico de Gallo

(contains fish, allium, citrus)

**Al-Pastor Pork Belly**, Pineapple and Cilantro (contains

pork, allium, citrus)

**Beef Skirt**, Tomato Salsa, Cotija Cheese (contains dairy,

allium, citrus)

**Adobo Chicken**, Cilantro, Jalapenos, Lime (contains dairy,

allium, citrus)

**Tortillas**: White Corn & Flour (contains wheat)

### Accompaniments:

Roasted Corn, Pico de Gallo, Red Salsa, Crushed

Avocado, Black Beans, Shaved Red Cabbage, Scallions,

Cotija Cheese, Cholula Hot Sauce, Lime

Maple Chipotle Aioli (contains egg, soy, allium)

\$42.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## “BITE SIZE” SLIDER STATION

*\*Based on 3 Sliders Per Guest\**

### SELECT THREE

**Handcrafted Angus Beef Patty**, Caramelized Onion, Crispy Bacon, Truffle Aioli, Brioche (contains wheat, anchovy, soy, dairy, truffle)

**Ginger Soy Glazed Pork Belly**, Korean BBQ Coleslaw, Sour Cream, Ciabatta Roll (contains wheat, pork, soy, dairy, allium)

**Crispy Buttermilk Fried Chicken**, Sweet Pickles, Sriracha Aioli, Cole Slaw, Potato Roll (contains wheat, soy, dairy, egg, allium)

**Garden Vegetable Patty**, Sweet Plantain, Romaine, Chipotle Maple Aioli (contains wheat, soy, mushroom, tree nuts)

**Sweet Potato Waffle Fries**, Parmesan Herb Dust Balsamic Ketchup, Herb Aioli (contains wheat, dairy, soy)

### Accompaniments:

Aged Cheddar Cheese, Pickles Lettuce, Tomato, Onion & All the Works!

\$34.00 per person

## Carving Stations

*Stations are not stand alone and may only be added to enhance your reception menu.*

*Stations are based on 60 minutes of service. Minimum 25 guests. Serves 30 Guests.*

## THE DESSERT BUFFET (Choose Four)

**Mini Vegan Cupcakes** (contains wheat, soy)

**Mini Caramel Pastries** (nut free) (contains wheat, dairy)

**Mini Lemon Tart** (nut free) (contains wheat, dairy)

**Assorted Mini Cookies** (contains wheat, egg)

**Mini Fruit Tart** (nut free) (contains soy, dairy, egg, gluten)

**Assorted Cannoli's** (contains nuts, wheat, egg)

**Mini Almond Tart** (contains nuts, wheat, egg)

**Mini Black Forest Cake** (contains wheat, egg)

**Mini Boston Cream Pie** (contains wheat, egg)

**Mini Opera** (contains wheat, egg)

**Mini Pistachio** (contains wheat, egg)

**Mini Napoleon** (contains wheat, egg)

**Mini Tiramisu** (contains wheat, egg)

**Mini Strawberry** (contains wheat, egg)

**Mini Chocolate Tart** (contains wheat, egg)

*To Include:*

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$42.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

*Attendant(s) required @ \$175, 1 Attendant per 100 guests.*

Rosemary and Garlic Roasted Beef Tenderloin

Peppered Merlot Sauce

Horseradish Cream

Served with French Silver Dollar Roll

*Serves (30) Guests*

\$600.00

Baked Atlantic Salmon Coulubiach

Sea Scallops and Salmon Mousse, Black Thai Rice, and

Baby Spinach

Baked in Puff Pastry and with Lemon Beurre Blanc

*Serves (20) Guests*

\$495.00

Slow Roasted Herb Marinated Sweetheart Turkey  
Breast

Giblet gravy, Cranberry Sauce

Served with Mushrooms Herb Country Stuffing

*Serves (30) Guests*

\$520.00

Maple and Honey Glazed Hickory Smoked Ham

Served with Potato Roll

Whole Grain Mustard Sauce

*Serves (35) Guests*

\$460.00

## Hors D'Oeuvres

### **PASTURE**

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

Coconut Chicken Tender, Soy Ginger Dip

Contains: Wheat, Coconut, Tree Nuts, Soy, and Allium

\$10.00 each

Mini Beef Wellington Mushroom Duxelles, Parmesan Aioli

Contains: Wheat, Soy, Egg, Dairy, and Allium

\$10.00 each

American Wagyu Beef Burger American Cheese, Onion, Chipotle Ketchup

Contains: Wheat, Soy, Dairy, and Allium

\$10.00 each

Teriyaki Sirloin Satay, Spicy Peanuts Drizzle

Contains: Wheat, Nuts, Soy, and Allium

\$10.00 each

Braised Short Empanada Chipotle Aioli

Contains: Wheat, Soy, Dairy, and Allium

\$10.00 each

Chicken Cordon Blue Bites, Mustard Aioli

Contains: Wheat, Egg, Dairy, and Allium

\$9.00 each

Chicken Lemongrass Pot Stickers, Orange Ginger

Contains: Wheat, Egg, Soy, and Allium

\$9.00 each

Chicken Empanada, Herb Aioli

Contains: Wheat, Soy, Egg, Dairy, and Allium

\$9.00 each

Pig in a Blanket, Chipotle Ketchup

Contains: Wheat, Dairy, and Allium

\$9.00 each

Buffalo Chicken Spring Roll, Blue Cheese Aioli

Contains: Wheat, Soy, Dairy, and Allium

\$9.00 each

Duck Liver Truffle Mousse, Focaccia, Cherry Syrup, Quince Paste, Smoked Bacon (cold)

Contains: Wheat, Dairy, Pork, and Allium

\$10.00 each

Smoked Turkey Crostini, Saga Blue Cheese, Apple Chutney (cold)

Contains: Wheat, Dairy, and Allium

\$9.00 each

## SEAFOOD

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

Premium Bacon Wrapped Scallops, Lemon Chive Aioli

Contains: Wheat, Shellfish, Soy, and Allium

\$10.00 each

Seared Marinated Yellow Fin, Avocado, Wasabi, Soy  
Molasses Glaze

Contains: Wheat, Soy, and Allium

\$11.00 each

Malibu Coconut Shrimp Thai Sweet Chili Sauce

Contains: Wheat, Coconut, Tree Nut, Soy, and Allium

\$10.00 each

Sustainably-Harvest Pan Sear Lump Crab Cake,  
Remoulade

Contains: Wheat, Shellfish, Soy, and Allium

\$10.00 each

Maui Shrimp Spring Roll Spicy, Soy Ginger Sauce

Contains: Wheat, Shellfish, Soy, and Allium

\$10.00 each

Crab Rangoon, Thai Sweet Chili & Mint Sauce

Contains: Wheat, Shellfish, Egg, Soy, and Allium

\$10.00 each

Smoked Salmon Pumpernickel, Crème Fraiche

Contains: Wheat, Dairy, and Allium

\$10.00 each

Maine Lobster Salad Lime Chervil Aioli, Potato Chip,  
Chives (cold)

Gluten Free | Contains: Shellfish, Egg, Soy, and Allium

\$10.00 each

Smoked Salmon Pinwheel, Pumpernickel, Dill, Pickles,  
Cage Free Eggs, Cream Cheese (cold)

Contains: Fish, Wheat, Eggs, Dairy, and Allium

\$9.00 each

Maine Lobster Slider Open-Face, Lime Chervil Aioli,  
Brioche Bread (cold)

Contains: Shellfish, Wheat, Eggs, Dairy, and Allium

\$10.00 each

Spicy Tuna Sushi Roll, Sriracha Aioli (cold)

Contains: Wheat, Soy

\$10.00 each

Lobster Salad Profiterole, Lemon Chive Aioli (cold)

Contains: Wheat, Soy, and Allium

\$10.00 each

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods



Lobster Rangoon Sriracha Aioli

Contains: Wheat, Egg, Soy, and Allium

\$11.00 each

Colossal Shrimp Cup, Cocktail Sauce, Pipette & Lemon  
(cold)

Gluten Free | Contains: Shellfish

\$9.00 each

## VEGETARIAN

White Truffle Potato Croquette Lemon Chive Aioli

Contains: Wheat, Dairy, Soy, and Allium

\$9.00 each

Butternut Squash Arancini Brown Butter & Sage Aioli

Contains: Wheat, Dairy, Soy, and Allium

\$9.00 each

Edamame Potsticker, Maple Ginger Soy Dip

Contains: Wheat, Soy, and Allium

\$9.00 each

Vegetable Spring Roll Cilantro- Mint Thai Chili

Contains: Wheat, Soy, Sesame, and Allium

\$9.00 each

Mac and Cheese Tart

Contains: Wheat, Dairy, Egg, and Allium

\$9.00 each

Wild Mushroom and Cheese Tart

Contains: Wheat, Egg, Dairy, and Allium

\$9.00 each

Vegetable Samosa w/ Chickpeas, Mango Chutney

(v) \$9.00

## GLUTEN - FRIENDLY

Fresh Summer Roll Cilantro & Sweet Chili Sauce \$10

Plantain Arancini Pineapple Mango Chutney \$9

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

Polenta with Sundried Tomato & Pesto – Cheese \$9

Pea & Potato Cake with Tofutti Cream, Marinara Sauce  
\$9

Brussel Sprout with Sweet Potato Balsamic Fig  
Reduction \$9

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies  
and consumption of raw foods

# Dinner

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All Dinners based on 60 minutes of continuous service  
\$9 per person upcharge for events of 10-25 people



## Dinner Buffet Tables

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## THE PRUDENTIAL

**New England Clam Chowder** (gf) (contains pork, dairy, allium)

**Local Boston Lettuce Salad** with Bacon, Crispy Onion, Radishes, Blue Cheese, Baby Tomatoes, Buttermilk Dressing (gf) (contains pork, dairy, soy, allium)

**Garbanzo and Beans Salad**, Sumac Red Onion, Frisée, Feta Cheese, White Balsamic (gf) (contains dairy, allium)

**Seared Antibiotic Free & Free-Range Chicken Breast** Roasted Mushroom, Fresh Herbs, Marsala Jus (gf) (contains dairy, sulfites, allium)

**Sustainably Harvested Oven Roasted Skuna Bay Salmon**, Lemon Caper Sauce (gf) (contains fish, dairy, allium)

**Whipped Local Yukon Potatoes (gf) (contains dairy, allium)**

**Buttered French Green Beans**, Caramelized Onions (gf) (contains dairy, allium)

**Lemon Meringue Tart (contains wheat, dairy, egg)**

**Mini Boston Cream Pie (contains wheat, dairy, egg)**

**Assorted Macarons (contains treenuts, dairy, egg)**

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$112.00 per person

## NEWBURY STREET

**Creamy Potato and Leek Soup**, Crisp Pancetta (gf) (contains pork, dairy, allium)

**Local Red Quinoa Salad**, Roasted Beets, Frisée, Arugula, Edamame, Radish, Lemon Vinaigrette (gf) (contains soy, dairy, allium)

**Local Butternut Squash Salad**, Organic Green Beans, Tomatoes, Feta, Cucumber, Red Onion, White Balsamic Dressing (gf) (contains soy, dairy, allium)

**Penne Pasta**, Olives, Sundried Tomatoes, Cipollini, Artichoke, Asparagus, Pomodoro (contains wheat, eggs, allium)

**Antibiotic Free & Free-Range Breast of Chicken**, Roasted Fingerlings, Local Green Beans, Red Wine Sauce (gf) (contains dairy, allium)

**New England Pan Seared Blue Cod**, Wilted Cabbage, Lemon Capers Sauce (gf) (contains dairy, allium)

**Steamed Jasmine Rice Pilaf (gf)**

**Grilled Marinated Local Vegetables**, Tomato Emulsion, Fresh Herbs (gf, v) (contains allium)

**Mini New York Cheesecake (contains wheat, egg, dairy)**

**Mini Chocolate Squares (contains wheat, egg, dairy)**

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$108.00 per person

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

CLARENDON

**Roasted Tomato Bisque Soup (gf) (df) (v)**

**Roasted Beets Salad**, Parsnip, Organic Field Greens, Feta

Crumbles, Red Onions, Red wine Dressing (gf) (contains dairy, allium)

**Local Organic Spinach Salad**, Roasted Pears, Tomatoes,

Walnuts, Dried Fruit, Citrus Vinaigrette (gf) (contains nuts, dairy, allium)

**Hail Caesar Salad**, Crisp Romaine, Crumble Grana

Padano, Radish, Crouton, Classic Caesar Dressing

(contains wheat, dairy allium)

**Herb Marinated Grilled Flatiron Steaks**, Red Wine

Reduction (gf) (contains dairy, allium)

**Herb Marinated Antibiotic Free & Free-Range Chicken**

**Breast**, Mushrooms, Madeira Jus (gf) (contains dairy,

allium)

**New England Line – Caught Blue Cod**, Wilted Spinach,

Lemon Caper Sauce (gf) (contains dairy, allium)

**Garlic Local Broccolini**, Glazed Baby Carrots (gf, df)

(contains allium)

**Truffle and Parmesan Mashed Potato (gf) (contains**

**dairy, allium)**

**Tiramisu and Assorted Cannoli's (contains dairy, egg,**

**wheat)**

**Freshly Brewed Regular and Decaf Coffee by Starbucks**

**Assorted Selection of Teavana Teas**

\$118.00

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## Plated Dinner

All Plated Dinner to Include

Choice of one Protein Entree

and a Selection of one Salad and one Dessert

Freshly Brewed Regular and Decaf Coffee by Starbucks

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## SALADS (Choose One)

**Wedge Salad**, Iceberg Lettuce, Baby Tomato, Radish, Crisp Bacon, Crispy Onion, Crumbled Blue Cheese, Buttermilk Ranch Dressing (gf) (contains soy, pork, dairy, allium)

**Romaine Hearts**, Focaccia Croutons, Radish, Cured Tomato, Crumble Parmigiano-Reggiano, Creamy Lemon Dressing (contains wheat, fish, dairy, allium)

**Bibb Lettuce**, Smoked Bacon, Heirloom Baby Tomato, Watermelon Radish, Great Hill Blue Dressing (gf) (contains soy, pork, dairy, allium)

**Local Organic Field Greens**, Fennel, Roasted Pear, Orange Supreme, Cucumber, Lemon Thyme Dressing (gf, df) (contains soy, allium)

**Maple Brook Farms**, Burrata, Roasted Beets, Organic Field Greens, Frisée, Tomato, Lemon Vinaigrette (gf) (contains soy, dairy, allium)

**Roasted Beet**, Goat Cheese, Arugula & Frisée, Pecans, White Balsamic Vinaigrette (contains dairy, soy, allium)

## DESSERTS (Choose One)

**Chocolate Decadence** Chocolate Mousse, Chocolate Cake Topped with Chocolate Mirror Glaze, Very Berry Sauce (gf) (contains dairy, egg)

**Tiramisu** Layers of Coffee Mousse & Chocolate Cake Topped Cocoa Powder, Whipped Cream and Mixed Berries (contains dairy, egg)

**Red Berry Mascarpone** Red Berry & Mascarpone Mousse Tart, Whipped Cream and Mix Berries (contains wheat, dairy, egg)

**Lemon Mousse Cake** Layers of Lemon Mousse, Vanilla Cake Topped with Lemon Mirror Glaze (contains dairy, egg)

**Opera** Layers of Almond Praline, Chocolate Ganache, Coffee Mousse, Berry Compote, and Chantilly Cream (contains wheat, nuts, dairy, egg)

**Golden Carmel Bar** Caramel Mousse with Caramel Glaze, Chocolate Glaze, Very Berry Sauce, and Chantilly Cream (contains wheat, nuts, dairy, egg)

**Boston Cream Pie** Duo Sauce, Whipped Chocolate, Berry Compote, and Chantilly Cream (contains wheat, dairy, egg)

**Pistachio** Pistachio Paste, Pistachio Chunks, Pistachio Mousse, Chocolate Cake, Chantilly Cream (contains wheat, nuts, dairy, egg)

## Dairy Free Option Upon Request

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## Entrees (Choose One)

### POULTRY

#### **ALL-NATURAL GRILLED AIRLINE BREAST OF CHICKEN**

Creamy Risotto, Roasted Tomato, Broccolini, Red Wine Sauce (gf) (contains dairy, allium)

#### **MAPLE WOOD SMOKED BREAST OF CHICKEN**

Local Whipped Mascarpone Potatoes, Asparagus, Baby Carrots, Natural Jus (gf) (contains dairy, allium)

#### **HERB CRUSTED FRENCH BREAST OF CHICKEN**

Sweet Potatoes, Local Green Beans, Charred Cippolini, Madeira Jus (gf) (contains dairy, allium)

#### **ALL-NATURAL PAN ROASTED FRENCH BREAST OF CHICKEN**

Parsnip Puree, Mushroom, Golden Baby Carrots, Port Wine Truffle Jus (gf) (contains dairy, allium)

\$95.00

### FISH

#### **PAN- ROASTED SKUNA BAY SALMON**

Roasted Fingerling Potatoes, Local Green Beans, Local Mushroom, Piquillo Pepper Sauce (gf) (contains nuts, dairy, allium)

\$98

#### **LINE- CAUGHT NEW ENGLAND BLUE COD**

Garlic Broccolini, Parmesan and Spring Pea Risotto, Citrus and Basil Butter Sauce (gf) (contains dairy, allium)

\$95

#### **LOCAL SUSTAINABLE SWORDFISH**

Herb Risotto, Roasted Mushroom, Grilled Asparagus, Sage Beurre Blanc (gf) (contains dairy, allium)

\$ 97

#### **PAN ROASTED FILET OF HALIBUT**

Sweet Potato, Maple Glazed Carrot, Haricot Verts, Lemon Butter Sauce (gf) (contains dairy, allium)

\$ Market Price

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## BEEF

### **HERB MARINATED FLAT IRON STEAK**

Boursin Whipped Potatoes, Brussel Sprouts, Bordelaise

Sauce (gf) (contains dairy, allium)

\$ 110

### **BRAISED BEEF SHORT RIB**

Creamy Root Vegetable Puree, Local Broccolini, Roasted  
Cipollini, Reduction Jus (gf) (contains dairy, sulfites, allium)

\$ 110

### **GRILLED NEW YORK STRIP STEAK**

Garlic Mashed Potato, Local Green Beans, Golden Baby  
Carrots, Reduction Jus (gf) (contains dairy, sulfites, allium)

\$ 112

### **HERB CRUSTED BEEF FILET**

Local Whipped Potato, Glazed Carrot, Asparagus, Roasted  
Mushroom, Merlot Jus (gf) (contains dairy, sulfites, allium)

\$ Market Price

### **CENTER CUT FILET OF BEEF**

Potato Gratin, Local Green Beans, Roasted Beets, Port  
Wine Reduction (gf) (contains dairy, sulfites, allium)

\$ Market Price

### **OVEN ROASTED FILET MIGNON**

Local Fingerling Potato, Asparagus, Yellow Carrots, Merlot  
Jus (gf) (contains dairy, sulfites, allium)

\$ Market Price

## VEGETARIAN

### **ZA'ATAR ROASTED CAULIFLOWER**

Coconut Beluga Lentils, Romesco Sauce, Herb Emulsion,  
Chickpeas, Pickled Mustard Seeds (v) (gf) (contains nuts,  
coconut, allium)

### **MARINATED LOCAL TOFU STIR-FRY**

Seasonal Vegetables, Brown Rice, Scallions, Sesame  
Ponzu Sauce (v) (contains nuts, soy, wheat, sesame,  
allium)

### **THREE CHEESE RAVIOLI**

Shaved Asparagus, Wax Beans, Ricotta, and Swiss Chard,  
Marinara Sauce (contains dairy, allium)

### **ASIAN INSPIRE BOWL**

Sweet Potato, Fairy Tale Eggplant, Haricot Verts, Basmati,  
Green Curry Sauce (gf) (contains nuts, soy, coconut, dairy,  
allium)

\$80.00

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DUET ENTREE

**CENTER CUT FILET OF BEEF & COLOSSAL SHRIMP**

Local Whipped Potatoes, Garlic Broccolini, Golden Baby Carrots, Red Wine Reduction (gf) (contains dairy, sulfites, allium)

\$ Market Price

**PAN ROASTED FILET OF BEEF & LINE CAUGHT**

**HALIBUT**

Parmesan Risotto Cake, Glazed Baby Carrot, Asparagus, Port Wine Demi (gf) (contains dairy, sulfites, allium)

\$ Market Price

**HERB ROASTED CHICKEN & JUMBO LUMP CRAB CAKE**

Saffron Rice, Roasted Vegetable Medley, Herbed Lemon Butter Sauce (gf) (contains shellfish, dairy, allium)

\$ Market Price

**PETITE FILET OF BEEF & BUTTER POACHED LOBSTER**

**TAIL**

Yukon Gold Potato Puree, Glazed Vegetable Medley, Peppercorn Bordelaise (gf) (contains shellfish, dairy, allium)

\$ Market Price

FANTINI

**Italian Dinner Roll**

**French Dinner Roll**

**Sweet Dinner Roll**

**Finger Dinner Roll**

**Honey and Wheat Roll**

**Wheat Cluster Dinner Roll**

**Snowflake Dinner Roll**

\$12 per dozen

**Gluten Free | Vegan Dinner Rolls**

\$17.00 per dozen

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods



## Bar and Wine

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### Hosted

Bartender Fee \$ 175 | each

One bartender required for every 100 guests

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## PREMIUM BAR

Premium Liquor \$ 18

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniels Whiskey, Crown Royal Whiskey, Casamigos Blanco Tequila, Hennessy Privilege VSOP

Selection of Available Mixers to Include:

Hiram-Walker Triple Sec, Martini & Rossi Dry Vermouth, Martini & Rossi Rosso Vermouth, Redbull, Sugar-free Redbull, Fever Tree Ginger Beer, and Fever-tree Tonic

Premium Wine \$ 15

Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc

Premium Beer \$ 10

Harpoon IPA, Truly Hard Seltzer, Sam Adams Boston Lager, Heineken, Heineken 0.0

Domestic Beer \$ 9

Budweiser, Bud Light

Pepsi Soft Drinks \$ 8

Still and Sparkling Water \$ 8

Fruit Juice \$ 8

## FAMILIAR BAR

House Liquor \$13.00

Smirnoff Vodka, Cruzan Light Rum, Captain Morgan Original Spiced Rum, Beefeater Dry Gin, Jim Beam Kentucky Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Plata Tequila, Hennessy VS, Dewars White Label Scotch

Selection of Available Mixers to Include:

Hiram-Walker Triple Sec, Martini & Rossi Dry Vermouth, Martini & Rossi Rosso Vermouth, Redbull, Sugar-free Redbull, Fever Tree Ginger Beer, and Fever-tree Tonic

House Wine \$13.00

Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc

Premium Beer \$10.00

Harpoon IPA, Truly Hard Seltzer, Sam Adams Boston Lager, Heineken, Heineken 0.0

Domestic Beer \$9.00

Budweiser, Bud Light

Soft Drinks \$8.00

Still and Sparkling Water \$8.00

Fruit Juice \$8.00

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## FAVORITE BAR

Upgraded Liquor \$15.00

Tito's Vodka, Bacardi Rum, Captain Morgan Original  
Spiced Rum, Tanqueray Gin, Dewars White Label Scotch,  
Marker's Mark Bourbon, Jack Daniels Whiskey, Patron  
Silver Tequila, Hennessy VS

Selection of Available Mixers to Include:

Hiram-Walker Triple Sec, Martini & Rossi Dry Vermouth,  
Martini & Rossi Rosso Vermouth, Redbull, Sugar-free  
Redbull, Fever Tree Ginger Beer, and Fever-tree Tonic

House Wine \$13.00

Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon  
Blanc

Premium Beer \$10.00

Harpoon IPA, Truly Hard Seltzer, Sam Adams Boston Lager,  
Heineken, Heineken 0.0

Domestic Beer \$9.00

Budweiser, Bud Light

Soft Drinks \$8.00

Still and Sparkling Water \$8.00

Fruit Juice \$8.00

## Cash

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## FAVORITE BAR

Upgraded Liquor \$17.00

Titos Vodka, Bacardi Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewars White Label Scotch, Marker's Mark Bourbon, Jack Daniels Whiskey, Patron Silver Tequila, Hennessy VS

House Wine \$15.00

Premium Beer \$13

Harpoon IPA, Truly Hard Seltzer, Sam Adams Boston Lager, Heineken, Heineken 0.0

Domestic Beer \$13

Budweiser, Bud Light

Soft Drinks \$8.00

Still and Sparkling Water \$8.00

Fruit Juice \$8.00

## FAMILIAR BAR

House Liquor \$16.00

Smirnoff Vodka, Cruzan Light Rum, Captain Morgan Original Spiced Rum, Beefeater Dry Gin, Jim Beam Kentucky Bourbon, Canadian Club Whiskey, Don Julio Traditional Silver Tequila, Hennessy VS

Selection of Available Mixers to Include: Smirnoff Vodka, Cruzan Light Rum, Captain Morgan Original Spiced Rum, Beefeater Dry Gin, Jim Beam Kentucky Bourbon, Canadian Club Whiskey, Don Julio Traditional Silver Tequila, Hennessy VS

House Wine \$13

Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc

Premium Beer \$12

Harpoon IPA, Truly Hard Seltzer, Sam Adams Boston Lager, Heineken, Heineken 0.0

Domestic Beer \$12

Budweiser, Bud Light

Soft Drinks \$8.00

Still and Sparkling Water \$8.00

Fruit Juice \$8.00

Bartender Fee \$ 175 | each

Cashier Fee \$ 150 | each

One bartender required for every 125 guests

One cashier required for every 2 bartenders

Appropriate gratuities, fees and taxes have not been added to the prices to reflect selling price

Refer to General section of Menu for all terms pertaining to pricing and additional fees, along with information regarding food allergies and consumption of raw foods

## Bar Packages

Bartender Fee \$ 175 | each

One bartender required for every 100 guests

### FAVORITE BRANDS

Tito's Vodka, Bacardi Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewars White Label Scotch, Marker's Mark Bourbon, Jack Daniels Whiskey, Patron Silver Tequila, Hennessy VS

Selection of Available Mixers to Include:

Hiram-Walker Triple Sec, Martini & Rossi Dry Vermouth, Martini & Rossi Rosso Vermouth, Redbull, Sugar-free Redbull, Fever Tree Ginger Beer, and Fever-tree Tonic House Wine, Imported and Domestic Beer, Non-Alcoholic Beverages

First Hour \$ 24 Per Person

Second Hour \$ 18

Each Additional Hour \$14.00

### FAMILIAR BRANDS

Smirnoff Vodka, Cruzan Light Rum, Captain Morgan Original Spiced Rum, Beefeater Dry Gin, Jim Beam Kentucky Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Plata Tequila, Hennessy VS, Dewars White Label Scotch

Selection of Available Mixers to Include:

Hiram-Walker Triple Sec, Martini & Rossi Dry Vermouth, Martini & Rossi Rosso Vermouth, Redbull, Sugar-free Redbull, Fever Tree Ginger Beer, and Fever-tree Tonic House Wine, Imported and Domestic Beer, Non-Alcoholic Beverages

First Hour \$ 22 Per Person

Second Hour \$ 16

Each additional Hour \$ \$12.00

## White Wine

Bartender Fee \$ 175 | each

One bartender required for every 100 guests

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#### DRY LIGHT TO MEDIUM INTENSITY WHITE WINES

Silver Gate, Pinot Grigio, California \$54.00  
Chateau Haut-Maurin, Sauvignon Blanc, France \$59.00  
Pighin, Pinot Grigio, Italy \$70.00  
Bollini, Pinot Grigio, Italy \$74.00

#### DRY MEDIUM TO FULL INTENSITY WHITE WINES

Silver Gate, Chardonnay, California \$54.00  
Campo Di Fiori, Pinot Grigio, Italy \$58.00  
Quintarra Chardonnay, California \$58.00  
The Hess collection "Shirtail Ranches", Chardonnay,  
California \$66.00  
Wairau River, Sauvignon Blanc, New Zealand \$70.00  
Chateau St. Michelle "Indian Wells", Chardonnay,  
Washington \$74.00  
Sonoma Cutrer, Russian River Ranches, Chardonnay,  
California \$80.00

#### SWEET WHITE WINES / BLUSH WINES

Penya, Rosé, France, \$58.00  
Rosé Bieler Pere at Fils Sabine, France \$70.00  
Chateau St. Michelle, Riesling, Washington \$74.00

#### SPARKLING WINES

Ruffino, Prosecco \$76.00  
Chandon, Brut Classic, California \$90.00  
Mumm Napa, Brut, Napa Valley \$100.00  
Nicolas Feuillatte, Brut Reserve, Champagne, France  
125.00

## Red Wine

Bartender Fee \$ 175 | each

One bartender required for every 100 guests

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DRY LIGHT TO MEDIUM INTENSITY RED WINES

Silver Gate, Pinot Noir, California \$54.00

Silver Gate, Merlot, California \$54.00

Fable Roots, Red Blend, Italy \$58.00

Meiomi, Pinot Noir, Sonoma \$66.00

Argyle Bloom House Pinot Noir, Willamette Valley, Oregon  
\$68.00

Cherry Pie, Pinot Noir, Sonoma \$70.00

Parducci Small Lot, Merlot, Mendocino, California \$74.00

DRY MEDIUM TO FULL INTENSITY RED WINES

Silver Gate, Cabernet Sauvignon, California \$54.00

Harmony & Soul, Cabernet Sauvignon, California \$58.00

The Federalist, Lodi, Cabernet Sauvignon, California  
\$70.00

Bodega Cuarto Dominio Chento, Malbec, Uco Valley,  
Argentina \$70.00

Hess Collection "Allomi", Cabernet Sauvignon, Napa  
\$74.00

Justin, Cabernet Sauvignon, Paso Robles \$80.00

Napa Valley Quilt, Cabernet Sauvignon, Napa Valley,  
California \$90.00

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THE WESTIN COPLEY PLACE, BOSTON

10 Huntington Avenue, Boston, Massachusetts, USA

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