CATERING

Beyond compare.
MENU KEY
Click on Title to Move to Section

Meet the Team
Breakfast
Brunch
Break
Lunch
Reception
Dinner
Beverage
MEET THE TEAM

With our iconic 60-foot archway linking the waters of Boston Harbor to the Boston cityscape, the Boston Harbor Hotel has been enchanting guests with our classically current style since 1987. Our core values and dedication to providing impeccable service and exceptional experiences are embodied by our corporate team and family of staff members — many of whom have been with us for over 25 years. We approach each day with unparalleled love and commitment and truly believe that it is our people, who’ve earned us awards and accolades, along with the Boston Harbor Hotel’s reputation as a destination Beyond Compare.
CHEF DANIEL BRUCE
Executive Chef

Born and raised in northern New England, Daniel Bruce graduated with honors from Johnson & Wales University in Rhode Island, and then traveled to Italy and France for more traditional training. Upon his return to the United States, he began working in New York City at 21, becoming in quick time the youngest executive chef in the history of that legendary restaurant. Daniel’s dream, however, was to return home to New England and find a place where he could fully develop the many dimensions of his talent and culinary interests. Now in his third decade at the Boston Harbor Hotel, Daniel has never allowed his time at the hotel to become routine, always finding creative ways to broaden the culinary experience of his restaurants’ patrons and guests of the hotel.

Internationally-renowned, Daniel Bruce has been awarded the title of Vice Consellier Culiniaire, Bailliage de Boston, and he has been honored twice as one of the "Best Hotel Chefs in America" at the James Beard House. In 2009 Daniel was the featured chef at the Celebrity Chef and Winemaker Auction Dinner at the Nantucket Wine Festival, as tribute to two decades of dedication to wine and food education. Additionally, Daniel is an honorary member of Chevalier du Tastevin and has been recognized by Boston magazine as the city’s Best Hotel Chef. Daniel has made numerous live television appearances on national programs such as NBC’s Today and Live with Regis and Kelly. He was awarded an honorary doctorate from his alma mater, Johnson & Wales University in 1996 and in 2013 chef of the Year by the Massachusetts Restaurant Association.

More than twenty-nine years ago, when Chef Daniel Bruce was one of the country’s most promising young culinary talents, he was lured into the kitchens of Boston’s landmark waterfront hotel, the Five Star Boston Harbor Hotel at Rowes Wharf. Almost immediately upon taking the reins, his passion for pairing the flavors in food and wine launched the hotel’s most successful ongoing event, the Boston Wine Festival. Twenty-nine seasons later, the Festival has evolved into a world renowned series featuring winemakers from some of the world’s best wineries. Through two decades of developing the Festival, Daniel has created more than four thousand original dishes, each one designed to perfectly complement the special wine with which it was served.
CHEF SHAWN DRESSER
Executive Pastry Chef

Born and raised in Abington, Massachusetts, Shawn Dresser realized his passion for culinary at the young age of eight. He found a love for cooking shows and admired through his screen the talents of Julia Child and Jacques Pépin. Picking up new skills along the way, Shawn committed to cooking full Sunday dinners for his family, unknowingly beginning his successful career in hospitality.

Despite his young age, Shawn always showed an eagerness to learn and grow as a chef- even asking for a wok on his 10th birthday! This drive and passion to succeed only grew as he attended the French Pastry School in Chicago, Illinois as well as the Notter School in Orlando, Florida and Newbury College in Brookline, MA.

Prior to joining the Boston Harbor Hotel team in 2008, Shawn was a Pastry Chef at the Hotel@MIT and the Seaport Hotel in Boston.

Formally trained in savory, Shawn Dresser has become the creator behind all of the perfect pastries and decadent baked goods at the Boston Harbor Hotel. Shawn is passionate about his role as Executive Pastry Chef, and his immense talent and artistry are displayed in his creations that are equally as eye-catching as they are delicious.

Aside from being in the kitchen, Shawn finds the most joy spending time with his wife, Nicola, and his three year old daughter, Audrina.
PLATED BREAKFAST

Plated Breakfast includes Freshly Squeezed Orange Juice, Assortment of Breakfast Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

STARTER
Selection of One

Seasonal Berries, Devonshire Cream

Yogurt & Granola Parfait
Greek Yogurt with Fresh Berries
Honey Roasted Granola

Coconut Quinoa Power Bowl
Golden Raisins, Toasted Almonds
Ginger

POTATO
Selection of One

Roasted Creamer Potatoes
Caramelized Onion, Chives

Crispy Hash Browns
Shredded Yukon Gold Potatoes

Sweet Potato “Home Fries”
Caramelized Onion, Sage

Delmonico Potatoes
Red Pepper, Onion, Yukon Gold

Golden Potato and Sour Cream Cakes
Pan Seared, Chives

ENTRÉE
Selection of One

Scrambled Eggs with Chives
Eggs Benedict
Eggs Florentine Benedict

Maple Smoked Salmon Benedict
Blueberry Buttermilk Pancakes
Vermont Maple Syrup, Cultured Butter

Cinnamon Brioche French Toast
Wild Berry Compote

Roasted Tomato and Spinach Frittata

MEAT
Selection of One

Applewood Smoked Bacon
Maple Pork Sausage
Chicken Apple Sausage

Vegetarian Breakfast Patty
Corned Beef Hash +$5
Grilled Beef Sirloin +$8

$48

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<table>
<thead>
<tr>
<th>TRADITIONAL BUFFETS</th>
<th>THE CONTINENTAL</th>
<th>THE AMERICAN</th>
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<tr>
<td>Orange &amp; Grapefruit Juice</td>
<td>Orange &amp; Grapefruit Juice</td>
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<td>Seasonal Fruit and Fresh Berries</td>
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<tr>
<td>Assortment of In-House French Breakfast Pastries</td>
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<td>Assortment of In-House French Breakfast Pastries</td>
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<tr>
<td>Selection of Artisanal Bagels</td>
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<td>Plain &amp; Chive Cream Cheeses</td>
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<tr>
<td>Freshly Brewed Coffees and Teas</td>
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<tr>
<td>Regular and Decaffeinated</td>
<td>Regular and Decaffeinated</td>
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$40

$49

Due to updated Health & Safety Guidelines, all buffets require 1 attendant per 25 guests to serve hot food. A $150.00 Fee per attendant will apply.
SIGNATURE BUFFETS
$10 Charge Per Person for Groups of 20 or Less

MORNING WELLNESS

- Fresh Sliced Fruit
- Fruit Smoothies
  - Banana & Strawberry
  - Mixed Berry
  - Kale & Apple
- Fresh Yogurt Parfaits
  - Greek Yogurt, Fresh Berries
  - House Made Granola
- Farm Egg Frittatas
  - Baked Vegetable Omelet with Goat Cheese
  - Spinach, Tomato and Feta Egg Wrap
- Chicken Apple Sausage
- Sweet Potato “Home Fries”
- Chilled Fresh Fruit Juices
- Freshly Brewed Coffees and Teas
  - Regular and Decaffeinated

BEYOND COMPARE

START

- Assortment of In-House French Breakfast Pastries
- Seasonal & Exotic Fruit Display
  - Melons, Pineapple, Papaya, Dragon Fruit, Star Fruit
- Greek Yogurt and Granola Parfait
- Selection of Artisanal Bagels
  - Plain & Chive Cream Cheeses
- House Smoked Maple Salmon
  - Capers, Red Onions, Chopped Egg Yolks & Whites
- Signature Benedicts
  - Selection of One
  - Lobster & Avocado, Smoked Salmon, Crab Cake
- Omelet Station
  - Swiss, Vermont Cheddar, Goat Cheese
  - Mushrooms, Peppers, Onions, Diced Tomatoes
  - Baby Spinach, Ham, Chopped Bacon, Chorizo
- Selection of Two:
  - Smoked Thick-Cut Bacon, Chicken Sausage
  - Smoked Beef Short Rib Hash
  - Skillet Breakfast Potatoes
- Freshly Brewed Coffees and Teas
  - Regular and Decaffeinated

$58

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$68
<table>
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<tr>
<th>SIGNATURES</th>
<th>SANDWICHES</th>
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<td>Lemon Scented Ricotta Pancakes</td>
<td>Mini Breakfast Croissant</td>
<td>Buttermilk Pancakes</td>
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<tr>
<td>Vermont Maple Syrup</td>
<td>Egg, Ham, Vermont Cheddar</td>
<td>Cultured Butter, Vermont Maple Syrup</td>
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<tr>
<td>Maine Lobster Frittata</td>
<td>Smoked Salmon and Bagel</td>
<td>Cinnamon Brioche French Toast</td>
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<tr>
<td>Asparagus, Lemon Crème Fraîche</td>
<td>Snipped Chives, Crème Fraîche</td>
<td>Fresh Berry Compote, Vermont Maple Syrup</td>
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<tr>
<td>Avocado Toast</td>
<td>Egg and Sausage</td>
<td>Yogurt &amp; Granola</td>
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<tr>
<td>Multigrain, Avocado Spread</td>
<td>Sharp Cheddar Cheese, English Muffin</td>
<td>Greek Yogurt, Fresh Seasonal Berries</td>
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<tr>
<td>Hard Boiled Egg, Pickled Onion</td>
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<td>Honey Roasted Granola</td>
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<tr>
<td>Braised Short Rib Hash</td>
<td>New England Wrap</td>
<td>House Smoked Salmon Station</td>
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<tr>
<td>Scrambled Egg, Spicy Tomato Hollandaise</td>
<td>Maple Smoked Bacon, Local Mushrooms</td>
<td>Capers, Minced Red Onions, Chopped Egg</td>
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<td></td>
<td>Vermont Cheddar Cheese</td>
<td>White &amp; Yolks</td>
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<tr>
<td>Breakfast Flatbread</td>
<td>Egg White Wrap</td>
<td>Selection of Artisanal Bagels</td>
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<tr>
<td>Bacon, Egg, Vermont Cheddar</td>
<td>Tomatoes, Onions, Spinach, Swiss Cheese</td>
<td>Plain &amp; Chive Cream Cheeses</td>
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<td></td>
<td>California Wrap</td>
<td>Steel Cut Oatmeal</td>
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<td></td>
<td>Avocado, Jack Cheese, Chorizo, Cilantro</td>
<td>Golden Raisins, Chopped Walnuts, Brown Sugar</td>
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<tr>
<td>Buttermilk Pancakes</td>
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<td>Cultured Butter, Vermont Maple Syrup</td>
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<tr>
<td>Cinnamon Brioche French Toast</td>
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<tr>
<td>Fresh Berry Compote, Vermont Maple Syrup</td>
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<tr>
<td>Yogurt &amp; Granola</td>
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<tr>
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<tr>
<td>House Smoked Salmon Station</td>
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<tr>
<td>Capers, Minced Red Onions, Chopped Egg</td>
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<tr>
<td>White &amp; Yolks</td>
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<tr>
<td>Golden Raisins, Chopped Walnuts, Brown Sugar</td>
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<tr>
<th>STATIONS</th>
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<tbody>
<tr>
<td>Omelet Station*</td>
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<tr>
<td>Swiss, Vermont Cheddar, Goat Cheese</td>
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<tr>
<td>Mushrooms, Peppers, Onions, Diced Tomatoes</td>
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<tr>
<td>Baby Spinach, Ham, Chopped Bacon, Chorizo</td>
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<td>(Egg Whites and Egg Beaters Available)</td>
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<tr>
<td>Belgian Waffle Station*</td>
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<tr>
<td>Caramelized Bananas</td>
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<tr>
<td>Fresh Strawberries, Blueberries</td>
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<tr>
<td>Chocolate Chips, Whipped Cream</td>
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<tr>
<td>Sweet Butter, Vermont Maple Syrup</td>
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<tr>
<td>$18</td>
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<tr>
<td>Handmade Doughnut Station</td>
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<tr>
<td>Assorted Doughnuts, French Cruller</td>
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<tr>
<td>Espresso, Cinnamon Sugar, Strawberry</td>
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<tr>
<td>$15</td>
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</table>

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BREAKFAST BENTO

Breakfast Bento includes Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee & Teas.

Maple Smoked Salmon, Pickled Red Onion, Chive Cream Cheese, Bagel Chips, Crispy Capers and Baby Watercress
Dark Chocolate Pastry, Dried Fruit & Nuts
$45

Egg Salad with Fresh Dill on a Spinach Wrap
Baby Arugula, Chopped Bacon, Goat Cheese, White Balsamic Dressing
Lemon Poppyseed Muffin
$40

Copa, Soprosatta and Baby Burratini, Sesame Crackers
Greek Yogurt, Fresh Raspberries, Chia and House made Granola
Mini Butter Croissant
$45

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<tr>
<th>BREAKFAST</th>
<th>BRUNCH</th>
<th>BREAK</th>
<th>LUNCH</th>
<th>RECEPTION</th>
<th>DINNER</th>
<th>BEVERAGE</th>
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<tbody>
<tr>
<td>BUILD A BRUNCH</td>
<td>DESERTS</td>
<td></td>
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</tbody>
</table>
**THE BASICS**
- Included in all Brunches
- Orange, Grapefruit, Cranberry Juice
- Assortment of In-House French Breakfast Pastries
- Seasonal Fruit & Fresh Berries
- Yogurt & Granola Parfait with Fresh Berries
- Honey Roasted Granola
- Selection of Artisanal Bagels
- Plain & Chive Cream Cheeses
- Freshly Brewed Coffees and Teas
- Regular and Decaffeinated

**SALADS**
- Selection of Two
- Baby Lettuces
  - Cucumber, Baby Arugula, Radishes, Honey Riesling Dressing
- Baby Spinach
  - Roasted Pears, Candied Pecan, Goat Cheese
- Toasted Farro Salad
  - Baby Kale, Strawberry, Bacon, Spicy Pepitas
- French Lettuce Charred Radicchio Salad
  - Asparagus, Orange, Fennel Cracker Bread
- Campanelle Pasta Salad
  - Easter Egg Radishes, Snap Peas, Mozzarella

**BREAKFAST SELECTIONS**
- Selection of Four
- Scrambled Eggs
  - Fresh Shaved Chives, Crème Fraiche
- Traditional Eggs Benedict
  - Canadian Bacon, Grilled English Muffin, Hollandaise
- Oven Baked Frittata
  - Seasonal Vegetables, Cheddar Cheese
- Warm Croissant Sandwiches
  - Scrambled Eggs, Shaved Ham, Cheddar Cheese
- Buttermilk Pancakes
  - Warm Vermont Maple Syrup
- Cinnamon French Toast
  - Warm Vermont Maple Syrup
- House Smoked Maple Salmon
  - Capers, Red Onions, Egg Yolks & Whites
- Breakfast Potatoes
  - Caramelized Onions, Fresh Herbs
- Papas Bravas
  - Ancho Chile, Chorizo
- Maple Smoked Bacon
- Grilled North Country Ham
- Breakfast Pork Sausage

**LUNCH SELECTIONS**
- Selection of Two
- Herb Roasted Statler Chicken Breast
  - White Wine Demi-Glace
- Char Grilled Chicken Breast
  - Maple Mustard Glaze
- Beef Tenderloin Medallion
  - Red Wine Sauce
- Grilled Salmon with Saffron Chardonnay Sauce
- Seared Chatham Cod
  - Tomato & Herb Compote
- Grilled Swordfish
  - Grapefruit, Green Onion Salsa
- Jonah Crab Cakes
  - Smoked Caper Remoulade

**SIDES**
- Selection of Two
- Roasted Fingerling Potato Confit
  - Fresh Herbs
- Wild Rice Pilaf
  - Toasted Pecans, Dried Cherries
- Spring Pea Risotto Cakes
  - Smokey Bacon, Mint
- Roasted Asparagus
  - Rosemary, Lemon Oil
- Young Nantes Carrots
  - Thyme, Honey, Butter
- Roasted Cipollini Onions
  - Balsamic Glaze

$95

**Brunch Desserts**>

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BRUNCH DESSERTS

Included when you Build a Brunch

$10 Charge Per Person for Groups of 20 or Less

Thai Coffee Pot de Crème
Intense Coffee Custard, Sweetened Condensed Milk
Toasted Cashews

Dark Chocolate Donut Bread Pudding
House Made Donuts, Chocolate Custard
Chantilly Cream

Vanilla Poached Pear Frangipane Tart
Bartlett Pears, Sweet Almond Cream
Butter Crust

Salted Caramel Cheesecake
Salted Caramel Creméux, Graham Cracker Crumble, Dulce Wafer

Whipped Yogurt-Berry Parfait
Mixed Berry Gelée, House Made Granola
Fresh Berries

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GROUP REFRESHMENTS

Freshly Brewed Coffees and Teas
Regular and Decaffeinated
$10

Freshly Brewed Iced Tea
$10

Chilled Fresh Fruit Juices
Selection of Two
Orange, Grapefruit, Pineapple, Apple Cranberry, Tomato
$7

Fresh Lemonade
$8

Assorted Infused Water
$7

INDIVIDUAL REFRESHMENTS

Assorted Bottled Juices
$8

Assorted Regular and Diet Soft Drinks
$7

Local Craft Soda
$10

Bottled Still & Sparkling Water
$7

Everybody Water
$7

Assorted Energy Drinks
$8

Assorted Bottled Iced Tea
$7

Vitamin Waters
$8

VitaCoco
$10

Bottled Cold Brew Coffee
$10

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**MORNING BREAK**

All Morning Breaks include Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
$10 Charge Per Person for Groups of 20 or Less

**REFRESH**

- Seasonal Fruit Skewers
- Assorted Juice Shots
- Kale, Cucumber, Celery & Green Apple
- Carrot, Pineapple, Orange, Turmeric & Ginger
- Strawberry, Grapefruit, Banana & Mint
- Selection of KIND Bars

**SUSTAIN**

- Banana Nut Bread
- Cranberry Orange Bread
- Rice Cake, Peanut Butter, House Made Raspberry Jam
- Warm Roasted Nuts

**ENERGIZE**

- Assorted Whole Fruit
- Fresh Fruit Smoothies
- Infused Fruit Waters
- Individual Vegetable Crudités
- Green Goddess & Honey Citrus Mint Yogurt
- Individual Boston Harbor Trail Mix

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AFTERNOON BREAK

All Afternoon Breaks include Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

$10 Charge Per Person for Groups of 20 or Less

RESTORE

Bavarian Pretzel Bites
Yellow & Honey Mustard Dipping Sauce
Mini Hot Dogs in a Blanket
Individual Bags of Cape Cod Chips & Popcorn
Traditional Chocolate Chip Cookies

RELAX

Traditional Scones
Devonshire Cream and Fruit Preserves
Assorted Mini Pastries & Chocolate Dipped Strawberries
Seasonal Berries
Fresh Chantilly Cream
Selection of Teas
Chamomile, Darjeeling, Earl Grey, English Breakfast Orange Pekoe Peppermint

INDULGE

Manjari Chocolate Cremeux Shot
Warm Double Chocolate Chip Cookies
Flourless Chocolate Ganache Cake
Dark Chocolate Salted Caramel Bouchon

SAVOR

Margherita Flatbread Pizza
Antipasto Skewers with Mozzarella Artichoke, Tomato, Olive
Assorted Mini Cannoli’s & Biscotti

$28

$32

$28

$28
### POWER BOWLS

*Health inspired dishes using the freshest and highest quality ingredients.*

- **Vanilla Greek Yogurt, Honey, Blueberries, Strawberries, Raspberries**
  House Made Granola, Chia Seed and Sliced Kiwi

- **Plain Non-Fat Greek Yogurt, Cantaloupe, Pomegranate Seeds, Strawberries**
  Shaved Coconut, Pumpkin Seeds & Sliced Almonds

- **Almond, Coconut, Strawberries, Blueberries**
  Chia, Flax and Amaranth

- **Golden Pineapple, Mango, Ginger**
  Mint and Red Quinoa
BOARD BREAKS  
(Served Tableside)  
All Breaks are Offered Individually For Groups of up to 25 Guests

SALTY  
Smoked Marcona Almonds  
House Made Potato Chips  
Lemon Garlic Marinated Green Olives  

$18

SAVORY  
Bavarian Pretzel Bites  
Aged Gouda with Lavender Honey  
Lightly Salted Sunflower Seeds  

$20

SWEET  
Seasonal French Macaroons  
Salted Caramels  
Dark Chocolate Covered Cranberries  

$22

BARISTA  
Chocolate Covered Espresso Beans  
Biscotti  
Mini Chocolate Flourless Torte  

$22
<table>
<thead>
<tr>
<th>Local Flavor</th>
<th>Assorted Candy Jars</th>
<th>Assorted Ice Cream</th>
<th>Cake Pops</th>
<th>Paper Bags and Scoops</th>
<th>Assorted Craft Soda</th>
<th>Freshly Brewed Coffees and Teas</th>
<th>Regular and Decaffeinated</th>
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<tr>
<td><strong>Schrafft's Candy</strong></td>
<td>Inspired by the Famous Charlestown Candy Company</td>
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<td><strong>Baker's Chocolate</strong></td>
<td>Inspired by the Famous Dorchester Chocolate Company</td>
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<td>German's Chocolate Cake</td>
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<td>Classic Chocolate Fudge</td>
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<td>Baker's Brownies</td>
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<td><strong>Hanover Street</strong></td>
<td>Inspired by the Famous Street in Boston's Italian North End</td>
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<td>Candied Orange Pistachio Cannoli</td>
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<td>Cherry Caramel Biscotti</td>
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<td>Tiramisu Pops</td>
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<tr>
<td>Freshly Brewed Coffees and Teas</td>
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<td>Regular and Decaffeinated</td>
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<td><strong>Boston Craft</strong></td>
<td>Inspired by Legendary Boston Brewers</td>
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<td><em>Local Craft Beer Selections May be added on Consumption</em></td>
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<td>Soft Pretzels</td>
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<td>Stone Ground Mustard</td>
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<td>Assorted Smoked Nuts</td>
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<tr>
<td>Bread &amp; Butter Pickle Spears</td>
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<td>Artisan Cured Meats</td>
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<td>House Made Potato Chips</td>
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</tbody>
</table>

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À LA CARTE

Medley of Fresh Fruits & Seasonal Berries $9
Fresh Whole Fruit $6
Assorted Breakfast Pastries & Breads
  Butter, Fruit Preserves $8
Apple-Cranberry Crumb Cake or Banana Pecan Bread $8
Selection of Artisanal Bagels
  Plain & Chive Cream Cheeses $10
Assorted Breakfast Cereals
  Regular or Skim Milk $6
Yogurt & Granola Parfait
  Greek Yogurt with Fresh Berries $10
Selection of Lowfat Fruit Yogurts $7
Assorted Miniature French Pastries $12
Warm Scones
  Clotted Cream, Fruit Preserves $9

Home Baked Cookies & Brownies $8
Bavarian Pretzel Bites
  Mustard Dipping Sauce $8
Assorted Granola Bars & Energy Bars $6
Stacy’s Pita Chips $7 per bag
Assorted Chex Mix $7 per bag
Bowls of Mixed Nuts or Waterfront Snack Mix $7
Individual Bags of Potato Chips, Pretzels or Popcorn $7 per bag
Individual Crudité $8
Full Size Candy Bars $6 per bar
Boston Harbor Trail Mix $7
Individual Gourmet Mixed Nuts $9

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HIGH TEA
High teas are recommended to commence at 2:00 PM

PLATED TEA
Maximum of 25 Guests

A Toast of “Varichon & Clerc, Privilège Blanc de Blancs, Savoie, France

Warm Cinnamon Nutmeg Scones
Clotted Cream, Fruit Preserves

Assorted Seasonal Berries with Devonshire Cream

A Trio of Assorted Tea Sandwiches
(Please Select Three Sandwich Options)
*Smoked Salmon, Egg Salad, Tuna Salad, Chicken Cucumber, Maine Lobster Tartlet,
Roast beef with Horseradish Mayo and Crispy Onions, Griddled Monte Cristo, Grilled Vegetable

An Assortment of Miniature French Pastries and Tea Cakes

A Selection of Fine International Teas served Tableside with Fresh Lemon and Honey

$62
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**BEVERAGE**

**MORNING**
- **BREAKFAST**
- **BRUNCH**

**AFTERNOON**
- **BREAK**
- **LUNCH**
- **RECEPTION**
- **DINNER**

**HIGH TEA**

**EVERYBODY WATER**

---

**HELLO FROM THE FOUNDERS, KIMBERLY & MEGAN**

Three years ago, we began our journey. We learned that the growth potential for millions of women and girls has been stunted by one of the world’s biggest problems, lack of accessible clean water. That was not okay, and we have been determined to make a difference ever since.

So, we created Everybody Water - premium water in a carton - as a simple, everyday way to fund sustainable infrastructure systems that bring clean water and sanitation into homes for the first time. Women and girls are then liberated from carrying water for hours and days on end, giving them more time to go to school and earn incomes, with hope for a brighter future. We are excited to build a community of people, making a statement with you that clean water for all matters, and together we can make amazing change happen!

---

**BEVERAGES**

- **MORNING**
- **AFTERNOON**
- **BOARD BREAKS**
- **LOCAL FLAVOR**
- **À LA CARTE**
- **HIGH TEA**

---

**EVERYBODY WATER**

---

- fully recyclable
- FSC certified paperboard
- uses renewable materials
- cap made from sugarcane
- non-PET & BPA free
- filtered by reverse osmosis
- women-owned
- local new england company
- funds clean water projects

---

**BE PART OF THE CHANGE AND CHOOSE EVERYBODY WATER – WATER WITH A HEART.**

$7 PER CARTON

---

**LEARN MORE >**
GREENS & GRAINS
Selection of Three
- Baby Mixed Greens
- Romaine Hearts
- Baby Kale
- Baby Arugula
- French Butter Lettuce
- Red Quinoa

CHEESE & VEGETABLES
Selection of Four
- Marinated Tomatoes
- Cucumbers
- Kalamata Olives
- Heirloom Carrots
- Pickled Red Onions
- Roasted Beet
- Crispy Garbanzo Beans
- Crumbled Goat Cheese
- Great Hill Blue Cheese

CRUNCH
Selection of Three
- Toasted Croutons
- Crispy Wonton Strips
- Chile Dusted Pepitas
- Macadamia Nuts
- Glazed Walnuts
- Toasted Pecans

SWEETS
Selection of Two
- Chef’s Selection of “Jar” Cake
- Fresh Berry Cheesecake
- Dulce de leche Tart
- Seasonal Panna Cotta
- Spiced Carrot Cake
- Chocolate Budino

PROTEIN
Selection of Two
- Citrus Grilled Chicken
- Black Garlic & Cocoa Rubbed Steak
- Coriander & Black Pepper Tuna
- Cajun Spiced Shrimp
- Hard Boiled Eggs
- Ginger Marinated Tofu

VINAIGRETTE
Selection of Three
- Citronette
- Red Onion
- Chile Lime Ranch
- White Balsamic
- Ice Wine
- Orange Shallot
- Green Goddess

SOUP
Selection of One
- Roasted Tomato
- New England Clam Chowder
- Chicken Noodle
- Minestrone
- Lobster Bisque

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MARKET DELI

Market Deli Includes Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
$10 Charge Per Person for Groups of 20 or Less

SOUP & SALAD
Selection of Three
- Roasted Tomato Soup
- New England Clam Chowder
- Chicken Noodle Soup
- Baby Spinach
- Toasted Farro Salad

SANDWICHES
Selection of Three
- Roasted Turkey
- Chicken Salad
- Roast Beef
- Italian Coldcut
- Grilled Vegetable Focaccia
- Grilled Chicken

SNACKS
Selection of Two
- Cape Cod Potato Chips
- Baby Arugula Salad
- Campanelle Pasta Salad

SWEETS
Selection of Three
- Pastry Chef’s Selection of “Jar” Cake
- Bitter Chocolate Salted Caramel Tart
- Spiced Carrot Cake

MARKET DELI
Market Deli Includes Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
$10 Charge Per Person for Groups of 20 or Less
SALAD BAR      MARKET DELI
SIGNATURE BUFFETS
PLATED     ENHANCEMENTS
BENTO     TO-GO

SIGNATURE BUFFETS
Includes a Selection of Freshly Baked Breads and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
$10 Charge Per Person for Groups of 20 or Less

HARBORSIDE

Chef’s Selection of Seasonal Soup

Watercress Salad
Crumbled Goat Cheese, Dried Cranberries, Smoked Macadamia Nuts
Apple Cider Dressing

Maple Smoked Salmon “Nicoise” Salad
Creamer Potato, Green Beans
Hard Boiled Egg, Lemon Dressing

Farfalle Carbonara
Parmesan Cream, Sweet Peas, Cippolini Onions and Smoked Bacon

Lime Marinated Flank Steak
Smoked Chile Butter

Pan Seared Halibut
Warm Herb Tomato Compote

Roasted Asparagus, Pearl Onions
Organic Carrots

Roasted Fingerling Potatoes

Assorted Breads, Rolls & Butters

Dark Chocolate Crunch Tart, Coconut Carrot Cake, Whipped Yogurt Verrines

$82

MARINERS HOUSE

Caprese Salad
Tomato, Mache, Mozzarella, Fresh Basil

Insalata Mista
Radicchio, Endive, Arugula, Red Grape Tomatoes, Purple Daikon Radishes
White Balsamic Dressing

Antipasto
Sliced Cured Meats, Italian Cheeses, Marinated Artichokes, Roasted Peppers

Chicken Marsala
Balsamic Wild Mushrooms, Baby Arugula

Seared Cod Loin Oreganata
Creamed Rapini, Blistered Tomatoes

Penne Pasta Gratin
Grilled Vegetables, Ricotta, Mozzarella

Garlic & Olive Oil Sautéed Broccoli Rabe

Rosemary Focaccia & Bread Sticks

Chocolate Chip Cannoli, Tiramisu Verrine

Assorted Biscotti

$80

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A $150.00 Fee per attendant will apply.

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# PLATED LUNCH
Begin Your Lunch with a Choice of One Soup or Salad
Include Both +$10

## SOUP

- **Chicken Noodle Soup**
  - Seasonal Vegetables, Noodles

- **New England Clam Chowder**
  - Cherrystones, Potatoes, Cream

- **Potato & Charred Leek Soup**
  - Truffle Oil, Petite Herbs

- **Spicy Watermelon-Strawberry Gazpacho**
  - Native Jonah Crab, Basil (Seasonal)

## SALAD

- **Seasonal Baby Greens**
  - Baby Tomatoes, Cucumber, Radishes, Honey Riesling Vinaigrette

- **Romaine & Kale Caesar Salad**
  - Shaved Romano Cheese, Toasted Garlic Crostini, Lemon Parmesan Emulsion

- **Sea Grille Salad**
  - Crab, Avocado, Grapefruit, Tomato, Frisée, Capers, Horseradish Dressing +$3

- **Caprese Salad**
  - Vine Ripened Tomatoes, Fresh Mozzarella, Basil Balsamic Syrup

- **Chopped Salad**
  - Iceberg, Tomatoes, Cucumber, Radish, Egg, Scallions, Feta, Lemon Yogurt Dressing

- **Burratini Salad**
  - Prosciutto, Melon, Mache, Vincotto

- **Fennel & Orange Quinoa Salad**
  - Pomegranates, Sesame, Mache

- **Hearts of Romaine**
  - Strawberries, Apples, Fried Leeks, Walnut Crumble, Lemon Poppyseed Dressing

- **Baby Spinach Salad**
  - Seared Honey Mushrooms, Red & Yellow Tomatoes, Candied Bacon, Buttermilk Dressing

- **Baby Iceberg Wedge**
  - Pickled Red Onion, Tomatoes, Bacon, Chives, Blue Cheese Dressing

- **Watermelon & Feta Salad**
  - Arugula, Pickled Red Onions, Citrus Olive Charred Shishito Peppers (Seasonal)

---

Plated Lunch includes a Selection of Freshly Baked Breads and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

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### PLATED LUNCH

Plated Lunch Entrée Choices Can Be Made Tableside for an additional +$20 per person

#### MEATS

- **Chicken Piccata**
  - Pappardelle, Baby Zucchini
  - Lemon Caper White Wine Sauce
  - $73

- **Herb Roasted Chicken Breast**
  - Crispy Risotto Cake, Grilled Asparagus
  - Citrus Rosemary Jus
  - $73

- **Sesame Crusted Chicken Breast**
  - Jasmine Rice, Chinese Broccoli
  - Baby Carrots
  - $73

- **Stuffed Chicken Breast**
  - Sun-Dried Tomato-Herb Pesto Farce
  - Golden Potato Cake, Swiss Chard
  - $73

- **Garlic Roasted Chicken Breast**
  - Wild Mushroom Risotto Cake
  - Sautéed Broccoli Rabe,
  - $73

- **Five Spice Rubbed Chicken Breast**
  - Sweet Potatoes, Chick Peas, Swiss Chard
  - Golden Raisins, Dried Apricots
  - $73

- **Cider Brined Roasted Pork Tenderloin**
  - Farro, Pearl Onions, Swiss Chard
  - Agro Dolce
  - $74

- **Veal Milanese**
  - Wild Mushroom Saffron Risotto
  - French Beans
  - $76

- **Roasted Petite Filet Mignon**
  - Golden Potato Purée, Grilled Baby Zucchini
  - Honey Glazed Carrots
  - $84

- **Pan Roasted Arctic Char**
  - Red Quinoa, Carrot Purée,
  - Roasted Romanesco Broccoli
  - $76

- **Grilled Atlantic Halibut**
  - Fingerling Potatoes, Caramelized Baby Rabe,
  - Heirloom Carrots, Melted Leeks, Citrus Herb Butter
  - $76

- **Char Seared Atlantic Swordfish Medallions**
  - Bamboo Sticky Rice, Toy Mui, Baby Carrots
  - Coconut Lemongrass Essence
  - $76

- **Pan Seared Scallops**
  - Creamer Potatoes, Leeks, Snap Peas
  - Chardonnay Orange Reduction
  - $76

- **Pomegranate Glazed Salmon**
  - Basmati Rice Cake, Stir Fried Vegetables
  - $76

- **Butter Poached Native Lobster Tail**
  - Pappardelle, Melted Leeks, Spinach,
  - Lobster, Saffron Butter
  - $85

- **Grilled Striped Bass**
  - Black Rice, Baby Zucchini
  - Red Wine Butter
  - $76

- **Grilled Red Grouper**
  - Crispy Chive Potato Cake, Spinach,
  - Caramelized Pearl Onions
  - Fennel & Smokey Tomato Butter
  - $76

- **Pan Seared Cod Loin**
  - Creamer Potatoes, Leeks, Snap Peas
  - Tarragon Lemon Sauce
  - $76

- **Char Seared Atlantic Swordfish Medallions**
  - Eggplant Rollatini
  - Ricotta, Spinach, Tomatoes
  - Roasted Red Pepper Sauce
  - $68

- **Char Seared Atlantic Swordfish Medallions**
  - Swiss Chard, Honey Mushrooms and Sweet Onions
  - $68

#### SEAFOOD

#### VEGETARIAN

#### SOUP & SALAD
PLATED LUNCH

DESSERTS

Fresh Seasonal Fruit Tart
Vanilla Bean Pastry Cream, Crisp Meringue

Olive Oil Cake
Citrus Salsa, Ginger Lace

Lemon Mousse
Poppy Seed Sponge, Blueberry Compote

Flourless Chocolate Cake
Bitter Chocolate Ganache, Cold Brew Coffee

Classic Crème Brulee
Fresh Berries, Shortbread

Vacherin
Kalamansi Lime Sorbet, Raspberry Compote
BUFFET LUNCH ENHANCEMENTS
Enhance Your Afternoon by Adding Any of the Below to Your Lunch
75% of Guarantee Required

SIGNATURES

- Wild Mushroom Bisque
  Crispy Mushrooms
  $5

- Seagrille Salad
  Crab Meat, Bibb, Tomatoes, Avocado, Capers
  Horseradish Dressing
  $6

- Tuna & Salmon Poke
  Crispy Wonton, Avocado, Ginger
  White Soy
  $8

- Pan Seared Crab Cakes
  Sweet Corn, Asparagus
  Tomato Salsa
  $10

SANDWICHES

- Spice Rubbed Chicken Bahn Mi
  Rice Bread, Cilantro Mayonnaise
  Pickled Carrots, Daikon Radish, Chile
  $5

- Black Forrest Ham “Cubano”
  Ciabatta, Mustard, Swiss Cheese, Pickles
  $6

- Griddled Chicken Burrito
  Avocado, Tomato & Corn Salsa
  Red Rice, Beans
  $5

- Lobster Roll
  Toasted Brioche, Shallot Aioli
  $10

- Griddled Reuben
  Pumpernickel, Corned Beef, Swiss,
  1000 Island, Pickled Cabbage
  $6

- Wild Mushroom & Short Rib French Dip
  French Baguette, Au Jus
  $7

SIDES

- Guacahumame
  Avocado, Chickpeas, Edame
  House Made Corn Chips
  $4

- Lobster Mac n’ Cheese
  Ditalini Pasta, Tarragon
  $8

- Warm Fingerling Potato Salad
  Maple Smoked Bacon, Leeks, Black Lava Salt
  $5

- Spicy Queso Flatbread
  Chorizo, Fontina Sauce, Pickled Peppers
  $5

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LUNCH BENTO

Lunch Bento Options include Bottled Water and House-Made Cookie

Tuna Poke Bowl
Sushi Grade Tuna, Avocado, Mango, Ginger, Sticky Rice, Sweet Tomato Jam
$62

Lemon & Thyme Grilled Chicken
Orzo, Asparagus Tips, Roasted Baby Peppers, Friese, Lemon Yogurt Dressing
$60

Chilled Plum Glazed Atlantic Salmon
Miso Tossed Bok Choy, Snap Peas, Baby Carrots, Toasted Sesame Seeds, Glass Noodles
$62

Mustard Smoked Sliced Tenderloin of Beef
Summer Vegetable Salad, Red Bliss Potato Salad
$63

New England Lobster Roll
House made Chips, Vegetable Slaw
$68
LUNCH AT YOUR LEISURE

Build your own “To-Go” Lunch

SANDWICHES
Select One

Grilled Seasonal Vegetables
Basil Mayo
Herbed Focaccia

Peppered Roast Sirloin
Whole Grain Mustard, Swiss Cheese, Red Onion Jam
Baguette

Grilled Chicken Breast
Sage, Mushrooms, Provolone
Ciabatta Bread

Roasted Turkey Breast
Smoked Gouda, Chipotle Mayo
Baguette

Chicken Salad
Grapes, Bibb, Tomato, Croissant

Italian Cold Cut
Salami, Coppa, Sopressata, Provolone, Pepperoncini
Roasted Tomato Pesto, Italian Roll

SIDES
All Lunches to Include

Cape Cod Chips
Fresh Fruit Salad
Pasta Salad
Fusilli, Tomato, Basil, Mozzarella, Asparagus Tips
Pesto Basil Sauce
Dark Chocolate Chip Cookie
Kind Bar
Fiji Water

$65

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COLD

Smoked Duck Tostadas
Green Papaya, Sriracha Mayo
$8 per piece

Duck Prosciutto Crostini
Black Fig Port Jam, Goat Cheese
$8 per piece

Chicken Salad on Endive
$7 per piece

Beef Tartare Spoons
Urfa Pepper Truffle Aioli, Pickled Shallot
$8 per piece

Prosciutto di Parma & Cantaloupe Melon
Mint
$7 per piece

Cherry Tomato BLT
$7 per piece

Grilled “Tiger Tears” Beef Skewers
Nouc Cham Sauce
$8 per piece

HOT

Chicken Empanadas
Ancho Chile, Lime Aioli
$8 per piece

Chicken and Lemon Arancini
Citrus Aioli
$8 per piece

Lamb Kofta Lollipops
Harissa Lime Yogurt Sauce
$8 per piece

Fried Chicken & Waffles
Bourbon Maple Mustard
$7 per piece

Grilled New Zealand Lamb Chop
Lime Mint Jam
$8 per piece

Warm Mini Croque Monsieur
Ham, Melted Swiss, Dijon Aioli
$7 per piece

Lollipop “Pigs in a Blanket”
Stone Ground Sweet Mustard
$7 per piece

Beef Wellington
Mushroom Duxelles, Tarragon Shallot Aioli
$8 per piece

Chicken Wellington
$8 per piece

Crepe Wrapped Braised Short Rib
$8 per piece

Steak & Cheese Spring Roll
$8 per piece
FROM THE SEA

**COLD PASSED**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Poke</td>
<td>White Soy Honey Siracha</td>
<td>$8 per piece</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>Bagel Crisp, Herb Sour Cream</td>
<td>$8 per piece</td>
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<tr>
<td>Smoked Salmon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chilled Jumbo Traditional Shrimp Cocktail</td>
<td>Spicy Cocktail Sauce</td>
<td>$9 per piece</td>
</tr>
<tr>
<td>Scallop Ceviche</td>
<td>Grapefruit Pearls, Micro Cilantro</td>
<td>$9 per piece</td>
</tr>
<tr>
<td>Thai Ginger Basil Lobster Spring Roll</td>
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<td>$10 per piece</td>
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<tr>
<td>Lobster Medallion</td>
<td>Sweet Corn Latke, Crème Fraiche, Caviar</td>
<td>$9 per piece</td>
</tr>
<tr>
<td>Ora King Salmon Tartar Spoon</td>
<td>Crispy Capers, White Balsamic</td>
<td>$8 per piece</td>
</tr>
<tr>
<td>Jonah Crab Salad - GF</td>
<td>Lemon Crème Fraiche, Horseradish, Cucumber</td>
<td>$8 per piece</td>
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</tbody>
</table>

**HOT PASSED**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon &amp; Chive Beignet</td>
<td>Citrus Herb Aioli</td>
<td>$8 per piece</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>Vanilla Scented, Pineapple Compote</td>
<td>$9 per piece</td>
</tr>
<tr>
<td>Smoked Bacon Wrapped Scallops</td>
<td>Sweet Mustard Sauce</td>
<td>$9 per piece</td>
</tr>
<tr>
<td>Haddock Slider</td>
<td>Panko Battered Haddock, Tartar Aioli</td>
<td>$8 Per Piece</td>
</tr>
<tr>
<td>Vietnamese Shrimp Toasts</td>
<td>Toasted Peanuts, Micro Cilantro</td>
<td>$8 per piece</td>
</tr>
<tr>
<td>Lobster Tarragon Fritter</td>
<td>Shallot Aioli</td>
<td>$9 per piece</td>
</tr>
<tr>
<td>Crispy Oyster on the Half Shell (Max. 100)</td>
<td>Mashed Avocado, Meyer Lemon Butter</td>
<td>$9 per piece</td>
</tr>
</tbody>
</table>

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## FROM THE GARDEN

### COLD PASSED
- **Butter Poached Baby Potato**
  - Lemon Crème Fraiche, Caviar
  - $8 per piece
- **Grilled Watermelon Cubes (Seasonal)**
  - Local Goat Cheese
  - Balsamic Pearls
  - $7 per piece
- **Ginger Coconut Laced Seared Tofu (V)**
  - Toasted Sesame
  - $7 per piece
- **Watermelon-Strawberry Soup Sip (Seasonal)**
  - Sweet Crab, Basil
  - $8 per piece
- **Black Mission Fig & Boursin**
  - Micro Basil
  - $6 per piece
- **Sweet Corn Cake**
  - Avocado Purée & Fried Radish
  - $7 per piece
- **Tomato & Mozzarella Brochettes**
  - Nut Free Basil Pesto
  - $7 per piece

### HOT PASSED
- **Vegetable Spring Rolls**
  - Charred Lime Chili Sauce
  - $7 per piece
- **Eggplant & Roasted Pepper Roulade**
  - Roasted Red Pepper Sauce
  - $7 per piece
- **Black Rice & Melted Leek Arancini**
  - Saffron Essence
  - $7 per piece
- **Potato & Charred Leek Soup Sip**
  - White Truffle Oil
  - $7 per piece
- **Macaroni & Cheese Bite**
  - $6 per piece
- **Crispy Asparagus**
  - Asiago in Phyllo
  - $7 per piece
- **Artichoke Fritter**
  - Citrus Aioli
  - $7 per piece
- **Mini Fontina & Hazelnut Panini**
  - Pear Mostada and Hazelnut Butter
  - Pullman Challah
  - $7 per piece
- **Quinoa & Tarragon Polenta Cake**
  - Roasted Tomato Chutney
  - $7 per piece
- **Wild Mushroom Risotto Bite**
  - Truffled Shallot Aioli
  - $7 per piece
- **Pear & Brie with Toasted Almonds**
  - Phyllo Beggars Purse
  - $7 per piece

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**Breakfast Brunch**

**Break Lunch**

**Reception Dinner**

**Beverage**
### Reception Stations

#### Crostini
Selection of Three
- **Country Loaf**
  - White Bean, Roasted Garlic, Chive
- **Pain Levain**
  - Grilled Stone Fruit, Ricotta, Honey, Basil
- **Focaccia**
  - Heirloom Tomato, Basil, Mozzarella
- **Ciabatta**
  - Fig Jam, Blue Cheese, Prosciutto
- **Baguette**
  - Mushroom Duxelles, Pickled Shallot, Truffle Oil

**$24**

#### Antipasto
- **Finochietto, Prosciutto Di Parma, Coppa & Duck Salami, Soppressata, Speck, Mortadella**
- **Citrus & Rosemary Roasted Olives**
- **Cipollini Onion Confit**
- **Roasted Piquilla Peppers**
- **Aged Cheeses**
- **Quince Paste, Raisins on the Vine**

Offered with Grilled Baguette, Breadsticks, House Made Focaccia, Selection of House Mustards & Relishes

**$28**

#### Artisanal Cheese
Chef’s Hand Picked Selection of Seven Local & Imported Artisanal Cheeses

Offered with Dried Fruit, Toasted Nuts, Wine Crackers, Grilled Baguettes, Slivered Olive Bread, Raisins on the Vine, Quince Paste

Add Charcuterie
- Mortadella, Salami, Prosciutto
+ $10

**$22**

#### Farmer’s Market
- **Garden Cucumber**
- **Tri-Colored Baby Carrots**
- **Grilled Baby Zucchini**
- **Grilled Sunburst Squash**
- **Grilled Asparagus**
- **Red Bell Peppers**
- **Sugar Snap Peas**
- **Yellow & Green French Beans**

Offered with Green Goddess and Smoked Sweet Garlic Dip

**$18**

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Minimum 20 Guests for each Station, Must be Ordered for a Minimum of 75% of Guarantee

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# RECEPTION STATIONS

## RAW BAR
- Native Oysters: $7 per piece
- Cherrystones: $6 per piece
- Jumbo Shrimp: $8 per piece
- Jonah Crab Claws: $9 per piece
- Lobster Medallion: *Market Price

**Classic Cocktail Sauce**  
- Black Pepper Champagne
- Mignonette

## SUSHI
- Maki Rolls  
  - California
  - Spicy Tuna
  - Salmon Maki
  - Shrimp Tempura
  - Cucumber Avocado
  - Yellow Tail Cucumber
  - Sweet Potato Maki
  - Ebi – Smoked Eel

$48  
*Based on 5 pieces per person

## CRUDO
Selection of Three  
- Scallop Ceviche  
  - Leche de Tiger, Chiles
- Seared Ahi Tuna  
  - Togarashi Spice
- Salmon Tartare  
  - Ginger, Sesame, Sticky Soy
- Tuna Poke  
  - Grilled Pineapple, Toasted Macadamia Nut
- Hamachi Crudo  
  - Meyers Lemon, Pickled Onion, Micro Basil
  - Crispy Caper

Served with Bamboo Rice & Toi Mui Salad

$38

Minimum 20 Guests for each Station, Must be Ordered for a Minimum of 75% of Guarantee
## RECEPTION STATIONS

All Stations require Dedicated Culinarian for every 50 People + $150

<table>
<thead>
<tr>
<th>CLAM SHACK</th>
<th>FLATBREADS</th>
<th>COMFORT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Three</td>
<td>Selection of Three</td>
<td>Selection of Three</td>
</tr>
<tr>
<td>Fish &amp; Chips</td>
<td>Margarita</td>
<td>Beef Sliders</td>
</tr>
<tr>
<td>Local Beer Batter &amp; Lemon Zest Tartar Sauce</td>
<td>Fresh Mozzarella Heirloom Tomato, Basil</td>
<td>Cheddar, Toasted Seeded Buns</td>
</tr>
<tr>
<td>Fried Scallops</td>
<td>Barbecue Chicken</td>
<td>Crispy Tater Tots</td>
</tr>
<tr>
<td>Smoked Caper Remoulade</td>
<td>Grilled Chicken, Tangy BBQ Sauce, Red Onion</td>
<td>Four Cheese Mac &amp; Cheese</td>
</tr>
<tr>
<td>Stuffed Cherrystones</td>
<td>Wild Mushroom &amp; Spinach</td>
<td>Chicken &amp; Waffles</td>
</tr>
<tr>
<td>Roasted Peppers, Bacon, Brioche</td>
<td>Smoked Cheddar Alfredo</td>
<td>Grain Mustard and Maple Syrup</td>
</tr>
<tr>
<td>Char Grilled Calamari</td>
<td>Spicy Italian Sausage</td>
<td>Petite Grilled Cheese &amp; Roasted Tomato Soup Sip</td>
</tr>
<tr>
<td>Tomato, Basil, Black Olive</td>
<td>Fresh Mozzarella, Roasted Bell Pepper Sauce</td>
<td></td>
</tr>
<tr>
<td>Petite Lobster Salad Rolls</td>
<td>Truffled White Pizza</td>
<td>$30</td>
</tr>
<tr>
<td>Lemon-Shallot Aioli</td>
<td>Parmesan Cream Sauce, Ricotta Cheese, Truffle</td>
<td>$38</td>
</tr>
</tbody>
</table>

$27

Minimum 20 Guests for each Station, Must be Ordered for a Minimum of 75% of Guarantee

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### NORTH END
Selection of Three
Potato Gnocchi
- Pomodoro Sauce, Basil Pesto
Farfalle
- Wild Mushroom, Pearl Onions, Sage
Lemon Ricotta Ravioli
- Chicken Carbonara, Parmesan, Pancetta
Linguine
- Toasted Garlic, Olive Oil, Heirloom Tomato Rapini, Fresh Mozzarella
Campanelle
- Traditional Bolognese
Trofie
- Heirloom Tomatoes, Capers, Lemon, Tarragon
Gluten Free Penne
- Sweet Corn, French Beans, Aged Gouda
- House Made Focaccia & Bread Sticks

### CHINATOWN
Selection of Four
Shrimp Pot Stickers
Pork Shumai
Crispy Orange Beef
Scallion Pancakes
Sesame Noodles
- Fried Rice
- Stir Fry Vegetables
- Scallion Chicken

### WATERFRONT
Selection of Three
Crab Cakes
- Smoky Sweet Corn Cream
Jumbo Shrimp Scampi
- Lemon Butter
- Basmati Rice
Seared Scallops
- Sweet Peas, Pearl Onions, Parmesan
- Pancetta Crisp
Lobster Risotto
- Saffron, White Honey Mushroom
- Mascarpone

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**$26**  
Minimum 20 Guests for each Station, Must be Ordered for a Minimum of 75% of Guarantee

**$28**

**$44**

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**RECEPTION STATIONS**

All Stations require Dedicated Culinarian for every 50 People
+$150

### CARVING

- **Fire Grilled Beef Tenderloin**
  - Truffled Yukon Gold Mash, Jumbo Asparagus, Crispy Shallots
  - Madeira Sauce
  - $34 per person

- **5 Pepper Crusted Beef Sirloin**
  - Fingerling Potato Confit, Braised Rabe, Maple Glazed Baby Carrots, Onion Jus
  - $26 per person

- **Herb Crusted Rack of Lamb**
  - Roasted Beets, Mostarda, Apricot Mustard
  - $31 per person

- **Whole Roasted Country Turkey**
  - Date & Chorizo Stuffing, Wild Berry Sauce
  - $26 per person

- **Chicken Roulade Madeira Sauce**
  - Spinach & Garlic Stuffed Chicken Breast, Parmesan Crusted Sweet Potato Wedges, Garlic Green Beans
  - $28 per person

- **Peking Duck**
  - Hoisin, Cucumber, Fresh Cut Scallions and Moo-Shu Pancakes
  - $30 per person

- **Horseradish & Mustard Crusted Scottish Salmon**
  - Colcannon Style Mashed Potatoes with Cabbage, Blistered Tomatoes
  - $26 per person

- **Chinese 5 Spice Pork Loin**
  - Chinese Broccoli, Toi Mui, Napa Cabbage Ginger Miso Glaze
  - $26 per person

- **Cedar Plank Roasted Red Snapper**
  - Bamboo Sticky Rice, Char Seared Toi Moi
  - $28 per person

### MORE STATIONS >
DESSERT STATION

$10 Charge Per Person for Groups of 20 or Less
Stations Require Dedicated Culinarian for every 50 People

GOURMET ICE CREAM SANDWICHES
Chocolate Chip Cookies, Oatmeal Cookies, Black Cocoa Brownies, and Blondies
Vanilla/Chocolate Ice Cream
Whipped Cream, Mini Chocolate Chips, Sprinkles, Hot Fudge and Caramel

PETITE DESSERT
Array of Miniature Fresh Pastries
Hand Dipped Chocolate Covered Strawberries
Fine Chocolate Truffles
Add Seasonal Fresh Fruit $6
(Attendant Not Required)

DIY AFFOGATO
Vanilla/Chocolate Ice Cream
Warm Espresso
Hot Fudge, Caramel, Biscotti, Fresh Berries

WARM CRÊPES
Paper Thin Crepes Filled to Order
Blueberries, Strawberries, Raspberries, Chocolate Ganache, Nutella
Chocolate Sauce, Caramel, Whipped Cream, Crispy Pearls

$24
$26
$24

Minimum 20 Guests for each Station, Must be Ordered for a Minimum of 75% of Guarantee
# Dessert Stations

## Night Cap
- **Mojito**
  - Lime Crèmeux, Mint Gelée, Keylime Macaron
- **Margarita**
  - Sour Orange Crèmeux, Triple Sec Gelée, Citrus Salsa
- **Sangria**
  - Vanilla Bean Crèmeux, Sangria Gelée, Candied Croquant
- **Strawberry Daiquiri**
  - Strawberry Mousse, Lime Crèmeux, Crispy Pearls
- **Pina Colada**
  - Coconut Crèmeux, Pineapple Gelée, Roasted Pineapple

**$30**

## Island Vibes
- **Pineapple Upside Down Cake**
  - Brown Sugar, Coconut
- **Key lime Tart**
  - Graham Cracker, Toasted Meringue
- **Coconut Panna Cotta**
  - Mango, Kiwi
- **Passion Fruit Mousse**
  - Guava, Strawberry
- **Tres leche Cake**
  - Dulce de Leche, Papaya

**$28**

## Death by Chocolate
- **Chocolate Ganache Crunch Cake**
- **Chocolate Sour Cream Cake, Ganache Crunchy Pearls**
- **Triple Chocolate Chip Cookies**
  - Traditional Chocolate Chip Cookie, Dark, Blond and Passion Fruit Chocolate Chips
- **Milk Chocolate Budino**
  - Whipped Cream, Fresh Berries
- **Salted Tahini Brownie**
  - Black Cocoa Brownie, Salted Sesame Paste
- **White Chocolate Dulce de Leche Tart**
  - House Made Dulce de Leche, Whipped White Chocolate Ganache

**$30**

## Parisienne Romance
- **Pot de Crème**
  - Dark Chocolate, Chantilly Cream
- **Paris Brest**
  - Pate a Choux, Hazelnut Mousseline
- **Crème Brûlée**
  - Tahitian Vanilla, Fresh Berries
- **Tarte au Caramel**
  - Butter Crust, Salted Caramel
- **Gateau Opera**
  - Almond Sponge Cake, Coffee Syrup

**$28**

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<table>
<thead>
<tr>
<th>SOUP</th>
<th>SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chilled English Pea Soup</strong>&lt;br&gt;Jamon, Watercress, Minted Créme Fraîche</td>
<td><strong>Mixed Baby Lettuces</strong>&lt;br&gt;Orange, Radish, Warm Goat Cheese Cake, Orange Thyme Dressing</td>
</tr>
<tr>
<td><strong>Sweet Onion Soup</strong>&lt;br&gt;Roasted Maitake, Lime Zest</td>
<td><strong>Red Oak and Mizuna Lettuce</strong>&lt;br&gt;Cucumber, Radish, Fresh Raspberries, Crumbled Aged Goat Cheese, Pomegranate Dressing</td>
</tr>
<tr>
<td><strong>New England Clam Chowder</strong>&lt;br&gt;Littleneck Clams, Smoked Bacon, Chives</td>
<td><strong>Caesar Salad</strong>&lt;br&gt;Shaved Romano Cheese, Toasted Garlic Crostini, Lemon Parmesan Emulsion</td>
</tr>
<tr>
<td><strong>Duck Consommé</strong>&lt;br&gt;Spring Vegetable Pearls, Foie Gras Toast</td>
<td><strong>Hearts of Romaine</strong>&lt;br&gt;Grapefruit, Serena Cheese, Pickled Red Onion, Herb Dressing</td>
</tr>
<tr>
<td><strong>Spicy Watermelon-Strawberry Gazpacho</strong>&lt;br&gt;Sweet Crab, Basil</td>
<td><strong>Radicchio, Arugula &amp; Endive Salad</strong>&lt;br&gt;Ricotta Salata, Pickled Peppers, Aged Balsamic</td>
</tr>
<tr>
<td><strong>Maine Lobster Bisque</strong>&lt;br&gt;Shrimp and Chive Dumplings</td>
<td><strong>Sliced Red &amp; Yellow Roasted Beet Salad</strong>&lt;br&gt;Arugula, Frisée, Goat Cheese, Candied Pecans, Champagne Dressing</td>
</tr>
<tr>
<td></td>
<td><strong>Wild Mushroom &amp; Duck Prosciutto Salad</strong>&lt;br&gt;Spinach, Brioche Croutons, Cranberries, Maple Balsamic Dressing</td>
</tr>
<tr>
<td></td>
<td><strong>Roasted Pepper Panzanella Salad</strong>&lt;br&gt;Vine Ripened Tomatoes, Red Onions, Toasted Rustic Bread, Basil, Capers, Olive Oil</td>
</tr>
</tbody>
</table>

**Upgraded Bread Selections**
Scallion Cracker Flatbread, Potato Dill Roll, Currant Roll
$4 per person

**Upgraded Custom Butter Presentations**
Vermont Cultured Butter with Olive Oil, Sea Salt and Fresh Herb Garnish
$2.50 per person

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PLATED DINNER

*Enhance Your Dinner with a Chef Inspired Appetizer as an Additional Course*

**STARTERS**

- **Maine Lobster & Sweet Shrimp Risotto**
  Grilled Green Onions
  +$10 per person

- **Sautéed Wild Mushrooms**
  Stone-Ground White Cornmeal Polenta, Madeira Cream
  +$8 per person

- **Sea Scallops**
  Braised Fennel, Duet of Red and Yellow Tomato Coulis
  +$10 per person

- **Pan Seared Golden Potato Gnocchi**
  Crispy Wild Mushrooms, Spinach, Parmesan Cheese Sauce
  +$8 per person

- **Campanelle Pasta**
  Heirloom Tomatoes, Sweet Peas, Smokey Tomato Butter, Grated Parmesan
  $6 per person

- **Sautéed Jumbo Shrimp**
  Barley, Leeks, Oven Dried Tomato, Micro Basil
  +$12 per person

- **Pan Seared Jonah Crab Cake**
  Sweet Corn Purée, Pea Shoots, Shallot Aioli
  +$14 per person

- **Ginger Roasted Maine Lobster Tail**
  Tempura Claw, Toi Mui, Bamboo Rice
  +$16 per person

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FROM THE FARM

Composed Signature Entrees

**Grilled Filet Mignon**
Herb Roasted Fingerling Potatoes, Jumbo Asparagus, Red Pearl Onions
Red Wine Bordelaise
$130

**Grilled Black Pepper Rubbed Sirloin of Beef**
Crispy Wild Mushrooms, Sautéed Black Kale, Yellow Carrots, Cipollini Onion Confit
Madeira Sauce
$125

**Cherry Smoked Lamb Chop**
Minted Creamy Potatoes, Toi Mui, Gingered Parsnips
Pinot Noir Sauce
$135

**Cabernet Braised Boneless Beef Short Rib**
Stoneground White Cornmeal Polenta, Roasted Root Vegetables
$135

**Rosemary and Thyme Grilled Chicken Breast**
Roasted Tricolored Carrots, Braising Greens
Red Rice Risotto, Grain Mustard Sauce
$105

**Crispy Chicken Ballotine Stuffed with Spinach & Dried Cranberries**
Gold Potato Purée, Sautéed Swiss Chard, Baby Carrots, Blistered Tomato
$105

**Five Spice Rubbed Long Island Duck Breast**
Caramelized Fennel, Celery Root Mash
Fava Beans
Sour Cherry Sauce
$125

Choices of entrée at time of seating available for an additional +$25 per person.
FROM THE SEA

Pan Roasted Atlantic Swordfish Medallion
Pea Greens, Snap Peas, Purple Kohrabi, Parsnip Olive Oil Sauce
$120

Chive Crusted Poached Atlantic Halibut
Sautéed Spinach, Imperial Rice, Saffron Chardonnay Butter
$120

Black & White Sesame Crusted Chilean Sea Bass
Stir Fried Broccolini, Carrots, Basmati Rice, Golden Raisins
Soy Ginger Sauce
$120

Pan Roasted Line Caught Cod Loin
Sweet Potato Pave, Rabe, Kimbe Carrots
Lemon, Tarragon, Caper Butter
$120

Char Grilled Nova Scotia Salmon
Roasted Sunchokes, Garlic Sautéed Swiss Chard, Red Wine Butter
$120

Grilled Wild Striped Bass
Pappardelle, Escarole, Black Garlic
Tomato, Green Onion, Capers, Black Olive
$120

Steamed Two Pound Maine Lobster
Sweet Corn Pudding, Green Asparagus
La Ratte Fingerling Potatoes, Tomato, Cherrystone Clams, Saffron Broth
*Market Price
### PLATED DINNER

**ENTRÉES - DUETS**

**DUETS**

*Selection of Two*

$150 per person

**From the Farm**
- Cocoa & Black Currant Rubbed Filet Mignon
- Char Grilled Sirloin of Beef
- Sautéed Veal Picatta
- Cherry Smoked Lamb Chop

**From the Sea**
- Butter Roasted Halibut
- Swordfish Medallion
- Grilled Salmon Fillet
- Pan Seared Jonah Crab Cake
  - +$5
- Crab Stuffed Shrimp
  - +$8
- Butter Poached Lobster Tail
  - +$10

**DUET SIDES**

*Selection of Two*

**Starches**
- Herb Roasted Fingerling Potatoes
- Sweet Potato Pave
- Crisp Chive Potato Cake
- Truffled Potato Purée
- Crispy Risotto Cake
- White Cornmeal Polenta
- Creamy Red Bliss Potatoes
- Crispy Basmati-Scallion Cake
- Lemongrass Infused Bamboo Rice

**Vegetables**
- Roasted Baby Asparagus
- Maple Glazed Baby Carrots
- Roasted Root Vegetables
- Sautéed Broccoli Rabe
- Grilled Seasonal Vegetables
- Sautéed Snap Peas & Tri Color Carrots
- Wild Mushrooms Fricassee

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## FROM THE GARDEN

**Coconut - Lemongrass Infused Bamboo Rice (Vegan)**
Stir Fried Bok Choy, Carrots, Snap Peas, Napa Cabbage
$98

**Cous Cous, Chick Peas, Oven Roasted Tomatoes**
Cumin Scented French Beans, Red Pearl Onions, Spinach
$98

**Red Quinoa & Leek Cake**
Roasted Butternut Squash, Sweet Potatoes, Black Kale
$98

**Campanelle Pasta**
Yellow Tomato, Basil Sauce, Grilled Baby Vegetables, Parmesan Cheese
$98

**Black Rice & Roasted Cauliflower (Vegan)**
Spinach Purée, Flash Fried Salsify, Wild Mushrooms
$98

**Moroccan Ras el Hanout Spiced Jumbo Asparagus (Vegan)**
Yellow Beans, Baby Turnips
$98

**Fontina and Purple Basil Ravioli**
Heirloom Tomato Butter, Braising Greens
$98

**Roasted Baby Vegetables in Puff Pastry**
Red Pepper, Tarragon Coulis
$98

**Fresh Egg Pappardelle Pasta**
Sauté of Vegetables, Parmesan Cream Sauce
$98
DESSERTS

Chocolate Layer Cake
Bitter Chocolate Mousse, Salted Caramel,
Vanilla Bean Ice Cream

Tiramisu
Sponge Cake, Mascarpone, Coffee Gelato

Baklava Tart
Sorbet, Graham Crumble, Chantilly Cream
Candied Pistachio, Honey Drizzle, Rose Ice Cream

Tres Leche Cake
Coconut Milk, Tropical Salsa, Passion Fruit
Sorbet

Strawberry “Shortcake”
Vanilla Bean Cremeux, Macerated
Strawberries, Sable Breton Biscuit

White Chocolate Cheese Cake
Blackberry
### BERKSHIRE FARM TO TABLE

- **Organic Local Mesclun Salad**
  - Lemon Cucumber, Radish, Fresh Herb Dressing

- **Heirloom Tomato & Ricotta Salad**
  - Micro Basil, EVOO, Toasted Pine Nuts

- **Duck Prosciutto & Frisée Salad**
  - Orange, Dried Cranberry Dressing

**Entrées**

- **Maine Organic Roast Chicken Breast**
  - Marinated Fennel, Grapefruit

- **Grilled Kobe Flank**
  - Crispy Wild Mushrooms, Pearl Onions

- **Char Seared Striped Bass**
  - Warm Tomato-Tarragon Compote

**Sides**

- Black Garlic Tossed Braised Fingerling Potatoes
- Sautéed Baby Zucchini, Gold Bar Squash Baby Carrots
- Grilled Jumbo Asparagus, Smokey Peppers

**Desserts**

- **Apple Crostata**
  - Flaky Crust & Cinnamon Spice

- **Organic Carrot Cake**
  - Fennel Cream Cheese Frosting

- **Chocolate Cake**
  - Candied Orange Espresso

**GEORGES BANK PIER TO PLATE**

- **Blue Hill Mussels Tarragon & Mustard**

- **Shaved Vegetable Salad**
  - Young Carrot, Fennel, Radishes, Beet, Apple Red Onion

- **Chopped Salad**
  - Avocado, Apple, and Cucumber Toasted Pistachio, Chive Dressing

**Entrées**

- **Herb Roasted Halibut**
  - Meyer Lemon Sauce

- **Wood Grilled Filet Mignon**
  - Red Wine Sauce

- **Jonah Crab Cakes**
  - Herb Shallot Aioli

**Sides**

- Jeweled Jasmine Rice, Orange Zest Toasted Pistachio, Dried Cranberries
- Roasted Zucchini, Red Pearl Onions, Corn

**Desserts**

- **Strawberry Shortcake**
  - Buttermilk Biscuit, Macerated Strawberries Vanilla Bean Crèmeux

- **Key Lime Tart**
  - Graham Cracker Crust, Toasted Meringue

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**FAMILY STYLE DINNER**

- Maximum of 50 Guests
- $10 Charge Per Person for Groups of 20 or Less

**$150**

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PRIME BUFFET

Inclusive of Freshly Baked Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
$10 Charge Per Person for Groups of 20 or Less

STARTERS

CAESAR SALAD STATION
Romaine & Kale, Parmesan Reggiano
Pickled Red Onion, Anchovies
Garlic Brioche Croutons

Roasted Tomato Basil Soup
Cheddar Cheese Crostini

Pan Seared Jonah Crab Cakes
Smoked Caper Remoulade

ENTRÉES

Peppercorn Crusted Beef Sirloin
*Dedicated Culinarian Required
+$150

Herb Roasted Chicken Breast
Garlic Thyme Honey Butter

Mediterranean Sea Bass
Olive, Tomato, Bermuda Onion Compote

SIDES

Selection of Two

Creamed Spinach & Bacon
Wild Mushrooms
Grilled Asparagus
Golden Potato Purée

SWEETS

Assorted Profiteroles
Pastry Cream, Chocolate Sauce

Chocolate Layer Cake
Devil’s Food, Bitter Ganache Croquant

Banoffee Pie
Banana Caramel Graham Cracker

Due to updated Health & Safety Guidelines, all buffets require 1 attendant per 25 guests to serve hot food. A $150.00 Fee per attendant will apply.
# BISTRO BUFFET

Inclusive of Freshly Baked Bread and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
$10 Charge Per Person for Groups of 20 or Less

## STARTERS
- Lobster Stew
  - Flavors of Bouillabaisse, Saffron Roux
- Lyonnaise Salad
  - Frisée, Duck Confit, Egg Bacon Vinaigrette
- Watercress, Pear & Blue Cheese Salad
  - Champagne Dressing

## ENTRÉES
- Atlantic Halibut
  - Parsley Champagne Butter
- Char Seared Tenderloin Medallions
  - Cognac Mustard Sauce
- Chicken Basquaise
  - Braised Chicken, Peppers

## SIDES
- Selection of Two
  - White Bean Cassoulet
  - White Bean, Stewed Vegetables Sausage
- Golden Whipped Potatoes

## SWEETS
- Eclair au Chocolate
- Vanilla Bean Crème Brûlée
- Tarte au Citron Lemon Curd
- Crêpe Suzette
  - Candied Orange, Vanilla Ice Cream

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FROM THE GARDEN

Assorted Olives & Pickled Vegetables
Pan Con Tomata
Toasted Bread with Tomatoes
Spanish Cheeses
Raisins on the Vine, Membrillo
Crispy Fingerling Papas Bravas
Smoky Aioli, Spicy Potatoes
Pipirrana
Tomato, Onion, Pepper Salad

FROM THE SEA

Baccala ‘Salt Cod’ Potato Croquetas
Crispy Caper Remoulade
Gambas al Ajillo
Shrimp, Spicy Garlic Sauce
Pulpo a Feira
Steamed Clams, Chilli
Grilled Scallops
Char Roasted Romanesco

FROM THE FARM

Spicy Lamb Albondigas
Salsa Verde
Blue Cheese Stuffed Dates Wrapped in Jamon Serrano
Ancho Lime Chicken Pinchos
Braised Short Rib & Manchego Empanada

FROM THE BAKERY

Flan
Caramel, Melon
Churros
Spiced Chocolate Ganche
Bizcochos Borrachos
Vanilla Sponge, Lemon, Rum
Quesadas
Queso Fresco, Orange, Cinnamon

TAPAS BUFFET

$10 Charge Per Person for Groups of 20 or Less

Due to updated Health & Safety Guidelines, all buffets require 1 attendant per 25 guests to serve hot food. A $150.00 Fee per attendant will apply.
<table>
<thead>
<tr>
<th><strong>ENTRÉES</strong></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Dry Rubbed Barbeque Chicken</td>
<td></td>
</tr>
<tr>
<td>Local Fried Scallops</td>
<td></td>
</tr>
<tr>
<td>Smoked Caper Tartar Sauce</td>
<td></td>
</tr>
<tr>
<td>Boiled Native Lobster</td>
<td></td>
</tr>
<tr>
<td>Drawn Butter, Lemon</td>
<td>(1 Per Person)</td>
</tr>
<tr>
<td>Harpoon Steamed Mussels</td>
<td>Chorizo, Chili Broth</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SIDES</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Savoy Cabbage Cole Slaw</td>
<td></td>
</tr>
<tr>
<td>Apple Vinaigrette, Mustard</td>
<td></td>
</tr>
<tr>
<td>Cucumber Lemon Dill Salad</td>
<td></td>
</tr>
<tr>
<td>Sea Salt Roasted Red Creamer Potatoes</td>
<td></td>
</tr>
<tr>
<td>Buttered Corn on the Cob</td>
<td></td>
</tr>
<tr>
<td>Corn Bread</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SWEETS</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry &quot;Corn&quot; Cake</td>
<td></td>
</tr>
<tr>
<td>Macerated Strawberries, Vanilla Chantilly</td>
<td></td>
</tr>
<tr>
<td>S’more Cupcake</td>
<td></td>
</tr>
<tr>
<td>Torched Marshmallows, Graham Crumble</td>
<td></td>
</tr>
<tr>
<td>Blueberry Tart</td>
<td></td>
</tr>
<tr>
<td>Toasted Meringue, Candied Lemon</td>
<td></td>
</tr>
</tbody>
</table>

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LATE-NIGHT

Mini Ground Tenderloin Slider Cheeseburgers
$9.00 per piece

Parmesan Truffle Tater Tots
$7 per order

Mini Ice Cream or Sorbet Cones
$6 per piece

Individual Chinese Take-Out Boxes with Veggie Fried Rice and Red Pepper Spring Roll
$8 per piece

Mini Grilled Cheese & Roasted Tomato Soup Sip
$9 per piece

Fried Buffalo Chicken Slider
Blue Cheese
$9 per piece

Champagne Ice Cream Floats
$16 per drink

S’Mores
$6 per piece

Warm Chocolate Chip Cookies and Chilled Vanilla Milk Shooters
$7 per piece

A 16% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax is applied to all food and beverage charges. The administrative fee is retained by the hotel and is not a tip, gratuity or service charge for wait staff employees. All Miscellaneous fees are subject to a 6.25% Massachusetts Sales Tax. The consumption of raw or undercooked foods may cause a risk to health.
### HOSTED BARS

**PREMIUM**
- Tito's Vodka
- Bombay Dry Gin
- Bacardi Silver Rum
- Lunazul Tequila Reposado
- Sagamore Rye Whiskey
- Jim Beam Bourbon
- Dewars Blended Scotch
- Kahlua
- Triple Sec

$12.50 per drink

**DELUXE**
- Grey Goose Vodka
- Belvedere Vodka
- Patron Silver Tequila
- Bombay Sapphire Gin
- Hendricks Gin
- Bacardi 8 Year Aged Rum
- Knob Creek Rye Whiskey
- Makers Mark Bourbon
- Johnnie Walker Black Blended Scotch
- Bowmore Single Malt Islay Scotch
- Bailey’s Irish Cream
- Cointreau

$13.50 per drink

**LOCAL**
- Bully Boy Vodka, Boston, MA
- Cold River Vodka, Portland, ME
- Grand 10 “Wire Work” Dry Gin, Boston, MA
- Bully Boy Rum, Boston, MA
- 20 Boat Spiced Rum, Truro, MA
- Putnam New England Whiskey, Boston, MA
- Berkshire Mountain Bourbon, Sheffield, MA
- Uprising Single Malt Whiskey, Kingstown, RI
- Short Path Triple Sec, Everett, MA

$15 per drink

### ALL HOSTED BARS INCLUDE:

- Soft Drinks $7
- Mineral Waters $7
- Fresh Juices $8
- Domestic Beer $8.50

### BREAKFAST

- Premium Beer $9.50
- Craft Beers $10.50
- Premium Martinis $17
- Deluxe Martinis $19

### LUNCH

- Varichon & Clerc Privilege Blanc de Blancs Savoie, France $64
- Martin Ray Sauvignon Blanc Sonoma, California $62

### HOSTED BARS STATISTICALS AFTER DINNER WINE LIST

### BREAKFAST

### BRUNCH

### BREAK

### LUNCH

### RECEPTION

### DINNER

### BEVERAGE

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SIGNATURE COCKTAIL STATIONS

Ask your event manager about creating a signature cocktail or cocktail station for your event

- Whiskey Bar
- Sangria
- Punch Bowl
- Boat Drinks
- Bubbles
- Mules
- Mojitos
- Craft Beer
- Bloody Mary
- Martinis
CORDIALS
An Assortment of Fine Cordials, Ports and Cognacs Offered Tableside or From Hosted Bars

Godiva, Bailey’s, Sambuca, Courvoisier, Grand Marnier, Drambuie, Amaretto, Frangelico, B&B, Jameson

Additional available Dessert Wine List including Sherry, Porto, Madeira and Sauternes available upon request. (Price by the Bottle)

$16 per drink

CAPPuccino & ESPRESSO
+$150 attendant fee

Cappuccino and Espresso Made to Order

Regular and Low Fat Steamed Milk

Cinnamon and Cocoa

Shaved Chocolate, Biscotti, Chocolate Covered Espresso Beans

$12 per drink

INTERNATIONAL COFFEE STATION
+$150 attendant fee

Freshly Caramelized Sugared Rims on Fine German Crystal

Cordials Flamed and Served with Regular or Decaffeinated Coffee

Garnished with Freshly Whipped Cream, Chocolate Shavings and Cinnamon

$14 per drink
CHAMPAGNE & SPARKLING

Varichon & Clerc Privilège de Blancs, Savoie, France $64

Ca’ Ferlan Cuvée Beatrice Prosecco, Veneto, Italy $60

Château Chollet Crémant de Bourgogne, Burgundy, France $76

Moët & Chandon Brut Imperial, Champagne, France $120

Veuve Clicquot Brut Yellow Label, Champagne, France $135

Moët & Chandon Cuvée Dom Pérignon, Champagne, France $395

Louis Roederer Cristal, Champagne, France $475

SPARKLING ROSÉ

Brut d’Argent Brut Rosé, Pays d’Oc, France $62

Pierre Sparr Cremant d’Alsace Brut Rosé, Alsace, France $75

Moët & Chandon Brut Imperial Rosé, Champagne, France $155

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PINOT GRIGIO & PINOT BIANCO

Tenuta Sant' Anna Pinot Grigio, Veneto, Italy
$60

Domaine Agapé Pinot Gris, Alsace, France
$72

Terlano Pinot Bianco, Alto Adige, Italy
$78

SAUVIGNON BLANC

Martin Ray Sauvignon Blanc, Sonoma, California
$62

Cloudy Bay Sauvignon Blanc, New Zealand
$78

Domaine Philippe Girard Sancerre, Loire Valley, France
$82

RIESLING

Josef Friedrich Kabinett Riesling, Mosel Valley, Germany
$62

Sybile Kuntz Dry Riesling, Mosel Valley, Germany
$75

CONTINUED >
CHARDONNAY

Domaines Barons De Rothschild “Las Huertas,” Central Valley, Chile
$60

SkyFall, Napa Valley, Columbia Valley, WA
$64

Wente Morning Fog Vineyard Livermore Valley, Central Coast, California
$66

Routestock Cellars Carneros Napa Valley, California
$79

En Route Winery Russian River Valley Sonoma, California
$125

WHITE BURGUNDY

Joseph Drouhin Laforêt—Bourgogne Blanc, Burgundy, France
$64

Domaine Chanson Viré-Clessé Mâconnais, Burgundy, France
$68

Christian Moreau Chablis, Burgundy, France
$80

Domaine Jean-Marc Boillot Montagny Côte-Chalonnaise, Burgundy, France
$91

WHITE VARIETIES

Pala Vermentino, Sardinia, Italy
$62

Fess Parker Viognier, Santa Barbara, Central Coast, California
$75

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MERLOT
Raymond Vineyards ‘R Collection’, Napa Valley, California
$60
Michel-Slumberger Dry Creek Valley, Sonoma, California
$75
Stag’s Leap Winery, Napa Valley, California
$95
Duckhorn, Napa Valley, California
$140

MALBEC
Salentein Portillo, Mendoza, Argentina
$65
Diamandes, Uco Valley Mendoza, Argentina
$72

PINOT NOIR
Balard Lane, Central Coast, California
$65
Cave des Vignerons de Buxy Cote Chalonnaise, Burgundy, France
$68
Roserock Eola—Amity Hills, Willamette Valley, Oregon
$81
Au Bon Climat, Santa Barbara, California
$92
Domaine Drouhin, Willamette Valley, Oregon
$125
Bouchard Père and Fils Pommard, Burgundy, France
$155
### CABERNET SAUVIGNON

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaines Barons De Rothschild “Las Huertas,” Central Valley, Chile</td>
<td>$60</td>
</tr>
<tr>
<td>SkyFall, Columbia Valley, WA</td>
<td>$65</td>
</tr>
<tr>
<td>Simi, Alexander Valley, Sonoma, California</td>
<td>$75</td>
</tr>
<tr>
<td>Charles Krug, Napa Valley, California</td>
<td>$95</td>
</tr>
<tr>
<td>Faust, Napa Valley, California</td>
<td>$135</td>
</tr>
<tr>
<td>Far Niente, Napa Valley, California</td>
<td>$185</td>
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</tbody>
</table>

### ZINFANDEL

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>McManis Lodi Central Valley, California</td>
<td>$62</td>
</tr>
<tr>
<td>Frog’s Leap Napa Valley, California</td>
<td>$75</td>
</tr>
</tbody>
</table>

### RED WINE BLENDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Joinin, Bordeaux, France</td>
<td>$62</td>
</tr>
<tr>
<td>Newton Red Label Claret, Napa Valley, California</td>
<td>$78</td>
</tr>
<tr>
<td>Dominus Napanook, Napa Valley, California</td>
<td>$175</td>
</tr>
</tbody>
</table>
GENERAL INFORMATION

CUSTOM MENUS
The Boston Harbor Hotel is pleased to offer custom menus that are representative of your personal style. Allow Chef Daniel Bruce to create a theme menu or a dazzling wine-pairing dinner that will enhance the design of your customized event.

LINEN SELECTIONS
The Boston Harbor Hotel offers complimentary Navy Blue or Creamy White Table linens with coordinating white napkins. In addition, a variety of custom cloths are designed to coordinate with our dining salons. Please inquire with your personal catering coordinator for pricing.

KOSHER EVENTS
The Boston Harbor Hotel will open its Wharf Room to our preferred Kosher Caterer who is Catering By Andrew whom is fully endorsed by the Kashruth Commission of Boston and Vaad Harabonim. Please contact our Catering Department for information on rates and availability. With advanced notice, Kosher Menus are available on an individual basis for all catered events.

EVENT ENHANCEMENTS
Arrangements for ice sculptures and display pieces to enhance your event can be made by your catering representative.

FLORAL ATTRIBUTES
We will be pleased to assist in arranging coordinating florals to suit your event through our preferred florist.

FUNCTION SPACES
Your catering or conference services representative will coordinate your requirements for function room set ups, amenities, and special equipment needs.

SIGNS
The hotel does not permit the placement of signs or banners in any public areas of the hotel.

PHOTOGRAPHER
Professional photographers are available through arrangements made by your catering on conference services representative.

AUDIO VISUAL
A complete inventory of visual aids and equipment is available. Arrangements may be made directly through our in-house audio-visual company, PSAV.

VENDORS
As an amenity to our clients, Boston Harbor Hotel is pleased to offer our “preferred” listing of vendors detailing all aspects of custom décor, as well as outside event specialists for full event coordination.

ENTERTAINMENT
The catering or conference services representative for your event can assist in recommending musical arrangements to enhance your occasion.
GENERAL INFORMATION

COAT CHECK*
Seasonal coat check is required for events taking place in the Wharf Room and Atlantic Room. Please speak with your personal catering coordinator for pricing.

TAXES AND SERVICE FEES*
A service charge of 16% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The above services charge, administrative fees and sales tax are subject to change without notice.

LABOR FEES*
For items requiring a chef, carver or buffet attendant, a fee of $150.00 per attendant will be incurred. For events requiring a bar, a bartender fee of $150.00 is incurred. The Boston Harbor Hotel provides one bartender for every 75 guests, bartenders requested beyond this average will be charged additionally at a rate of $150.00 each.

SUSHI CHEF*
For all Made to order sushi, a fee of $500.00 per 100 guests, per sushi chef is required.

PACKAGES*
If materials are being shipped to the hotel prior to the function, please label package(s) with the name of your hotel representative, as well as the name and date of your event. Notify your hotel representative of the shipper’s name and anticipated arrival. The Hotel charges a $4.25 charge per box or item. For envelopes or paper items other than boxes, there will be a $3.00 charge for delivery, subject to change without notice. The box and envelope delivery service charge is retained by the employees providing the service.

PARKING*
Valet and Self-parking are available for all private functions. A reduced rate is available exclusively when a host incurs parking charges on behalf of their guests. Event parking validation does not cover the cost of overnight parking.

*Fees and services are subject to change at the sole discretion of the Boston Harbor Hotel.