



BOSTON LOGAN AIRPORT REVERE

# BANQUET MENU

## BREAKFAST

### **Suffolk Downs Continental \$14**

Fresh Seasonal Whole Fruit  
Sliced Fruit and Berries  
Assorted Greek Yogurts, Housemaid Granola with Sundried Fruit & Brown Sugar  
Bakery Basket of Croissants and Danish  
Assorted Jumbo Muffins  
Whipped Butter, Local Jams and Preserves  
Fresh Assorted Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea

### **European Continental \$16**

Sliced Fruit and Berries  
Assorted Greek Yogurts, Housemaid Granola with Sundried Fruit & Brown Sugar  
Cheese and Imported Charcuterie Display, Quick Pickles & Whole Grain Mustard  
Assorted Danish and Croissants  
Whipped Butter, Local Jams, and Preserves  
Boiled Cage Free Hen Eggs  
Assorted Petite Quiche  
Fresh Assorted Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea

### **American Breakfast \$21**

Sliced Fruit and Berries  
Bakery Basket of Croissants and Danish  
Assorted Greek Yogurts, Housemade Granola with Sundried Fruit & Brown Sugar  
Dry Cereal, Milk, Skim Milk and 2%  
Assorted Jumbo Muffins  
Farm Fresh Eggs with Chives  
Applewood Smoked Bacon and Country Sausage  
Breakfast Potatoes with Caramelized Onions and Blistered Peppers  
Fresh Assorted Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea

### **Breakfast Enhancements**

Smoked Atlantic Salmon, Mini Bagels, Whipped Cream Cheese, Traditional Accompaniments \$6  
Steel Cut Oatmeal, Brown Sugar, Sundried Fruits \$3  
Pulled Short Rib, Breakfast Potatoes, Horseradish Cream, Cage Free Eggs \$6  
Sausage, Egg and Vermont Cheddar English Muffin Breakfast Sandwich \$4  
Fruit Smoothies \$5  
Egg White Frittata, Crimini Mushrooms, Aged Swiss, Scallions, Roasted Tomato Pesto \$5  
Greek Yogurts \$3

## BREAKS

### All Day Beverage Break \$14

Assorted Soft Drinks  
Bottled Water  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas

### Half Day Beverage Break \$8

Assorted Soft Drinks  
Bottled Water  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas

### Mid-Morning Wake UP! \$11

Coffee & Iced Coffee  
Granola Bars  
Fruit Brochettes with Raspberry-Mint Yogurt Dipping Sauce

### Afternoon Revitalize \$11

Iced Tea  
Assorted Whole Fruit  
Chocolate Chip Cookies  
Fresh Berry Smoothie

### Make Your Own Trail Mix \$12

Assorted Toasted Nuts, House Made Granola, Sundried Fruit,  
Chocolate Chip Morsels, Puffed Rice, M&M's, Toasted Coconut

### Cheese Shop \$15

Imported and Domestic Cheeses  
Local Honey, Fruit Preserves, Water Crackers, Grape Clusters, Strawberries

### A la Carte Break Items

Chocolate Cookies \$30 per dozen  
Chocolate Fudge Brownies \$20 per dozen  
Sugar Cookies \$30 per dozen  
Selection of Soft Drinks and Bottled Waters \$3ea.  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas \$4 per person

## LUNCH

### **Beachmont Buffet \$25**

The Taco Bar

Mixed Petite Lettuce, Avocado Ranch, Shaved Cucumbers, Radish, Curly Carrots, Grape Tomatoes

Spanish Style Rice

Carne Asada Pulled Short Rib

Blackened Salmon

Marinated Chicken Breast

Pico de Gallo, Coriander Cream, Cilantro-Lime Slaw, Smashed Avocado, Flour Tortilla

Churros with Mexican Chocolate Sauce

### **Deli \$24**

Farmers Market Salad, Shaved Seasonal Vegetables, Grape Tomatoes, Seasonal Vinaigrette

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Slow Cooked Roast Beef, Honey Glazed Ham, Genoa Salami, Turkey

Swiss, Vermont Cheddar and American Cheese

Sandwich Accompaniments, Assorted Sliced Hearth Baked Breads, Pickles

Kettle Chips

Assorted Cookies

### **Soup and Salad Buffet \$19**

Chefs Seasonal Soup of the Day

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Crisp Romaine, Baby Spinach, Petite Field Greens

Assorted Seasonal Accompaniments

Roasted Chicken Breast, Chimichurri Shrimp

Assorted Dressings

Farmers Market Vegetables, Toasted Nuts, Crumbled Goat Cheese, Olive Oil Croutons

Hearth Baked Rolls

Brownies and Blondies

### **Box Lunch \$22**

*All box lunches include:*

Kettle Potato Chips, Chocolate Chip Cookies, Pasta Salad, Whole Fresh Fruit & Bottled Water

Select Three Sandwich Options:

Grilled Chicken Caesar Wrap, Imported Parmesan Cheese, Cherry Tomatoes, Romaine Hearts

Shaved Honey Cured Ham, French Brie, Dijonnaise, Leaf Lettuce, Herb Focaccia

Rosemary Scented Roast Beef, Manchego Cheese, Baby Arugula, Horseradish Cream, Onion Kaiser Roll

Roasted Vegetables, Herb Flour Tortilla, Mixed Greens, Garlic Hummus

Roasted Turkey Breast, Field Greens, Vermont Sharp Cheddar, Roasted Tomatoes, Pesto Aioli, Ciabatta

### **Revere Beach Buffet \$26**

Select Three Starters:

Chefs Seasonal Soup of the Day

Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

Traditional Caesar Salad, Olive Oil Croutons, Hearts of Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Cherry Tomato, Cucumber and Red Onion Salad

Select Two Entrees:

Four Cheese Ravioli, Roasted Tomato Cream Sauce, Asparagus Tips, Braised Pearl Onions

Rosemary and Dijon Crusted Pork Loin, Sun Dried Fruit Chutney

Baked Haddock, Herb Breadcrumbs, Lemon-Chive Butter Sauce

Pan Seared Chicken Breast, San Marzano Tomato Ragout, Kalamata Olives, Capers and Artichoke Hearts

Braised Boneless Short Ribs, Brown Ale Jus, Roasted Crimini Mushrooms

Chicken Saltimbocca, Saltimbocca, Prosciutto Ham, Aged Provolone, Sage, Marsala Jus

Penne Pasta, Roasted Broccoli Florets, Chili Pepper Flakes, Roasted Garlic Puree, Fresh Mozzarella

Roasted Northern Harvest Salmon, Spiced Carrots, Caper Brown Butter Vinaigrette  
Hearth Baked Rolls

Dessert Display

## RECEPTION

### Passed Hor d'Oeuvres

*Minimum 25 pieces per order*

### Five Dollar Selections

Spinach and Feta Turnover, Cumin and Lime Cream  
Crispy Filo and Asparagus, Lemon Honey  
Maple Barbeque Pork Slider  
Tomato and Fresh Mozzarella Brochette, Basil Pesto  
Roasted Red Pepper Deviled Egg, Crispy Bacon  
Tandoori Chicken Sate, Mango Glaze  
Cheese Arancini, Tomato-Balsamic Sauce  
Chicken and Lemongrass Dumpling, Sweet Chili Sauce  
Antipasto Skewer  
Roasted Mushroom Bruschetta, Shaved Manchego, Olive Oil  
Beef Empanada, Sauce Romesco

### Six Dollar Selections

Crab Salad Roll, Old Bay, Lemon and Celery  
Petite Beef Wellington, Roasted Garlic and Thyme Aioli  
Jumbo Shrimp Cocktail Skewers, Spicy Cocktail Sauce  
Pettie Crab cakes, Lemon and Herb Remoulade  
Mini Lamb Kofta Gyro, Cucumber Tzatziki, Naan Bread  
Scallops Wrapped in Bacon, Caper Butter Sauce

### Stationary Displays

*All pricing per person charge minimum of 20 people  
Based on one hour of service*

### Farmhouse Seasonal Vegetable Display \$6

Creamy Blue Cheese and Hummus

### Cheese and Charcuterie Board \$13

Smoked and Cured Meats, Artisan Cheeses, Quick Pickles,  
Ground Mustard, Local Jams and Preserves, Assorted Crackers

### Mediterranean Display \$11

Roasted Garlic Hummus, Stuffed Grape Leaves, Cucumber-Feta Dip,  
Tabbouleh Salad, Roasted and Pickled Vegetables, Pita Crisps, Olive Tapenade

### Make Your Own Bruschetta Bar \$13

Garlic Rubbed Crostini  
Assorted Toppings:  
Tomato and Basil Confit  
Country Olive Tapenade  
Fire Roasted Red Pepper Pesto  
Red Onion Jam  
Fresh Mozzarella  
Shaved Parmesan Cheese  
Extra Virgin Olive Oil  
Marinated Goat Cheese

## **Chef Attended Action Stations**

*All pricing per person charge minimum of 20 people*

*Based on one hour of service*

*Attendant required for Action Stations, \$100 per Attendant*

### **Slow Roasted Tenderloin of Beef \$16**

Horseradish Cream, Herb Chimichurri, Herb Brioche Buns

### **Roasted Turkey Breast \$12**

Massachusetts Cranberry Compote, Tarragon Aioli, Petite Rolls

### **Mojo Pork Loin \$12**

Sauce Romesco, Spicy Mustard, Corn Bread Muffin

### **Pasta Station \$14**

- Spinach and Cheese Ravioli, Vodka Cream Sauce
- Toasted Rigatoni, Crispy Prosciutto, Baby Spinach, Roasted Garlic Oil, Blistered Tomatoes
- Cavatappi Pasta with Pomodoro Sauce, Roasted Seasonal Vegetables, Basil

Extra Virgin Olive Oil, Garlic Herb Bread, Shaved Parmesan Cheese, Chili Pepper Flake

## DINNER

*Based on one and a half hours of service  
Dinner Buffets require a minimum of 20 guests  
Additional Entrée choices are \$7 per person*

### **Tailor Made Dinner \$45**

Select Three Starters:

New England Clam Chowder

Creamy Tomato and Basil Bisque

Lobster Bisque with Sherry

Italian Vegetable Soup, Basil Pesto

Roasted Corn and Bacon Chowder

Traditional Tomato and Mozzarella Caprese, Balsamic Reduction, Basil

Caesar Salad, Grape Tomatoes, Hearts of Romaine, Asiago Cheese, Olive Oil Croutons

Baby Spinach and Gorgonzola Salad, Shaved Red Onion, Sun Dried Pears, Red Wine and Oregano Vinaigrette

Select Two Entrees:

Herb Crusted Chicken Breast Provencal, Tomato-Olive and Caper Ragout, Olive Oil

Local Day Boat Cod, Dijon Breadcrumbs, Lemon Butter Sauce

Oven Roasted Northern Harvest Salmon, Roasted Tomato and Fennel Cream

Pork Loin, Bacon and Apple Salad, Mustard Jus

Shrimp and Ricotta Ravioli, Tomato Studded Scampi, Wilted Greens

Seared Atlantic Swordfish, Chorizo Broth, Peperonata

Spinach Ravioli, Pecorino Cream Sauce, Truffle Oil

Chefs Selection of Potatoes or Rice and Seasonal Vegetables

Hearth Baked Rolls

Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Teas, Soft Drinks

## BEVERAGE

### Hosted Bar on Consumption

*One Bartender required for every 50 guests  
Bartender fee of \$75 applies to every bartender*

#### Call Brands

Martini  
Wine  
Mixed Drink  
Domestic Beer  
Imported Beer

#### Premium Brands

Martini  
Wine  
Mixed Drink  
Domestic Beer  
Imported Beer

### Call Spirits

New Amsterdam Vodka, Smirnoff, Bacardi Superior Silver, Beefeater,  
Dewar's White Label, Jim Beam, Seagram's VO, Jose Cuervo

### Call Wines

Proverb  
Sauvignon Blanc, House Chardonnay, Merlot, Cabernet Sauvignon

### Premium Spirits

Absolut, Titos, Bacardi Superior Silver, Captain Morgan Spiced Rum,  
Bombay Sapphire, Johnnie Walker Black Label, Makers Mark,  
Jack Daniels Whiskey, Seagram's VO, 1800 Silver

### Premium Wines

Premium Selection of Joel Gott Red and White Wines

### Beer Selection

Bud Light, Michelob Ultra, Samuel Adams, Heineken, Coors Light, Corona

### Package Bar

*All Prices are Per Person & Charged Based on the Guaranteed Guest Count  
One Bartender required for every 50 guests  
Bartender fee of \$75 applies to every bartender*

#### Call Brands

\$15 for the first hour, each additional hour \$6 up to four hours Beer and Wine  
\$19 for the first hour, each additional hour \$9 up to four hours Beer, Wine and Spirits

#### Premium Brands

\$19 for the first hour, each additional hour \$6 up to four hours Beer and Wine  
\$25 for the first hour, each additional hour \$9 up to four hours Beer, Wine and Spirits