THE UNEXPECTED AWAITS

BOSTON CONVENTION & EXHIBITION CENTER

JOHN B. HYNES VETERANS MEMORIAL CONVENTION CENTER

CATERING MENU
PLAN WITH EASE
To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

GUARANTEES
In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please refer to your Catering Agreement for more details. If the guarantee is not received, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance or consumption.

CHINA SERVICE
China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless our high-grade and/or compostable, disposable ware is requested. All food and beverage events located in the Exhibit Halls or pre-function areas (with the exception of plated meals), are accompanied by high-grade and/or compostable, disposable ware.

BAR SERVICE
For all events with alcohol service, a certified Levy Restaurants bartender is required. Alcohol cannot be brought into or removed from the premises.

LINEN SERVICE & DÉCOR
Levy Restaurants provides linen for most food and beverage events. We are pleased to assist with any additional décor arrangements. Please speak with your Catering Sales Manager for further assistance. Additional fees will apply for any specialty items.

SPECIALTY EQUIPMENT
Specialty equipment such as water coolers and espresso machines are available. Please contact your Catering Sales Manager for options.

RETAIL FOOD SERVICE
Your Catering Sales Manager can assist you with contacting the appropriate Restaurant Services Manager for any retail foodservice needs.

CONTACT

BOSTON CONVENTION & EXHIBITION CENTER
415 Summer Street
Boston, MA 02210
(617) 954-2382

JOHN B. HYNES VETERANS MEMORIAL CONVENTION CENTER
900 Boylston Street
Boston, MA 02199
(617) 954-2189

THE UNEXPECTED AWAITS
YOUR EXECUTIVE CHEFS

CHRISTOPHER PULLING

Executive Chef Christopher Pulling brings the taste of New England alive at the Boston Convention & Exhibition Center. Modern preparations update traditional recipes passed down from the region’s earliest settlers. Local seafood selections direct from the waterfront are complemented by hearty local favorites, serving up a melting pot of Boston flavors on every plate.

A graduate of the prestigious Culinary Institute of America, Christopher holds a degree in Hospitality and Culinary Arts, earned the title of Certified Executive Chef and Certified Culinary Administrator through the American Culinary Federation and holds a Certificate of Achievement in Advanced Baking and Pastry through the French Culinary Institute in NYC.

Christopher began his career with Levy Restaurants in 1999 at the Gaylord Entertainment Center in Nashville. In 2004, he joined Qwest Center Omaha as Executive Chef. Christopher was selected to the opening team of the Molson Center in Montreal and Bank One Ballpark in Phoenix, participated in the 2008 Olympic Swim Trial, 2006 All-Star Game and Super Bowl, 2005 Breeders’ Cup, 2004 NFL Playoffs and multiple Kentucky Derbies, and has acted as a consultant for Manchester United and JFK Airport.

A veteran of the hospitality industry, Christopher brings 12 years of hotel and resort experience to the Levy family table. In his eight years with Hyatt Hotels and Resorts, Christopher earned numerous management awards, including Department of the Year. Two years at Destination Hotels & Resorts in Vail, Colorado, and an Area Chef position at Bristol Hotels & Resorts round out his experience.

MATTHEW ROACH

Executive Chef Matthew Roach pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the John B. Hynes Veterans Memorial Convention Center. New England heritage comes alive through traditional regional recipes prepared with a modern twist. Classic Boston flavor in every bite.

Matthew joined the Levy family in 2002, accepting a position at Chicago’s Lincoln Park Zoo. After 3 years, he was promoted to Stadium Club Chef at US Cellular Field, home of the Chicago White Sox. In 2006, Matthew traded in his jersey, to take the field with the Pittsburgh Pirates as Executive Chef at PNC Park.

With an energetic personality and plenty of pride, Matthew ensures a stellar experience for each and every guest. A graduate of the Pennsylvania Institute of Culinary Arts, Matthew exudes enthusiasm, a strong work ethic and as great sense of pride to every aspect of the culinary operations. Matthew ensures he is visible and accessible to all of the guests.

A master of his craft, Matthew has participated in numerous Levy Restaurants spotlight events including the 2003 MLB All-Star Game, 2005 World Series and the Chicago Auto Show Gala.
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**MADE-TO-ORDER MORNINGS**

- Design-Your-Own Breakfast
- Continental Combinations
- Meeting Room Breakfast Action Stations
- Plated Breakfast Selections
- Morning and All Day Beverages

**MORE THAN JUST A SNACK**

- Classic Breaks
- Local and Favorite Fresh Picks
- Sweet Breaks

**LUNCH WITH PERSONALITY**

- Design-Your-Own Plated Luncheons
- Lunch Chef’s Tables
- Chef’s Table Enhancements
- Box Lunches

**DELECTABLE & FLEXIBLE**

- Anytime Anywhere Menus
- Gluten Free Menus

**RECEPTION REINVENTED**

- Reception Menus
- Reception Stations
- Carving Stations

**DISTINGUISHED DINNERS**

- Design-Your-Own Plated Dinner
- Dinner Chef’s Tables

**DESSERT REDEFINED**

- Dessert Menus

**BEVERAGES**

- Specialty Bars and Beverages
- Non-Alcoholic Beverages
- Bar Selections
- Cash Bar Selections
- Wines by the Bottle
MADE-TO-ORDER MORNINGS
Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

TRADITIONAL CONTINENTAL BREAKFAST

- Orange and cranberry juice
- A selection of seasonal fruits and berries with strawberry-yogurt dipping sauce
- Breakfast breads and miniature bagels
- Sweet butter and fresh fruit preserves
- Low-fat and plain cream cheese
- Au Bon Pain Coffee

18.00 PER GUEST

CUSTOMIZE BY ADDING THE FOLLOWING ENHANCEMENTS »

CHEF’S FAVORITES
A SELECTION OF FRESHLY MADE BREAKFAST SANDWICHES

<table>
<thead>
<tr>
<th>CHOOSE ONE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Bacon with Cheddar cheese and scrambled eggs on a buttery croissant</td>
</tr>
<tr>
<td>• Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll</td>
</tr>
<tr>
<td>• Turkey sausage with Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit</td>
</tr>
<tr>
<td>• Breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and Chihuahua cheese</td>
</tr>
</tbody>
</table>

6.00 EACH

MEETING ROOM “SMALL PLATES”

- Ricotta, Egg and Cured Ham Strata with fire-roasted vegetable ratatouille white balsamic emulsion 6.00 PER GUEST
- South Shore-Inspired Eggs Benedict with poached eggs, griddled citrus-scented brioche, beer-battered haddock and malt hollandaise 9.00 PER GUEST
- Cranberry-Walnut “French Toast” with pure maple syrup, mixed berry compote and “fluff” fondue 9.00 PER GUEST

EGG SELECTIONS

<table>
<thead>
<tr>
<th>CHOOSE ONE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Classic Eggs Benedict with poached eggs, Canadian bacon and hollandaise 9.00 PER GUEST</td>
</tr>
<tr>
<td>• Morning Egg Scramble with Cheddar cheese and chives 6.00 PER GUEST</td>
</tr>
<tr>
<td>• Baked Egg Casserole with bacon, spinach and Jack cheese 7.00 PER GUEST</td>
</tr>
</tbody>
</table>

SELECTION OF INDIVIDUAL DRY CEREALS

Accompanied by cold milk, bananas and fresh seasonal berries 4.50 EACH

SMOKED SALMON DISPLAY

Smoked salmon served with cream cheese, capers, tomatoes, red onion and sliced pumpernickel triangles 325.00 SERVES APPROXIMATELY 35 GUESTS

BREAKFAST MEATS

<table>
<thead>
<tr>
<th>CHOOSE ONE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Bacon</td>
</tr>
<tr>
<td>• Country sausage links</td>
</tr>
<tr>
<td>• Turkey bacon</td>
</tr>
<tr>
<td>• Turkey sausage links</td>
</tr>
<tr>
<td>• Sliced sugar cured ham</td>
</tr>
</tbody>
</table>

4.00 PER GUEST

SELECTION OF INDIVIDUAL FRUIT FLAVORED LOW-FAT YOGURTS 3.25 EACH

THE ULTIMATE OATMEAL BAR

A hearty and healthy start to the day. Rolled oats served hot with a selection of fresh and dried fruits, slivered almonds, brown sugar and low-fat and whole milk 4.50 PER GUEST

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CONTINENTAL COMBINATIONS

Do you have a number of meals to plan? Choose from our Chef-designed packages to make your selections easy!

NEW ENGLAND CONTINENTAL BREAKFAST

- Orange and cranberry juice
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Cape Bay Scones — spiced apple, blueberry, cranberry-orange and ginger
- Cranberry-Apricot Yogurt Parfaits — house made granola
- Colonial Roasted Apple Oatmeal Brûlée — maple-scented and topped with caramelized raw sugar
- Honey butter, fruit preserves and lemon curd
- **Au Bon Pain Coffee** and an assortment of hot teas

24.00 PER GUEST

CONTINENTAL BREAKFAST — ONE

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Chef's selection of bakery fresh Danish
- Flaky almond, butter and chocolate croissants
- Low-fat fruit yogurts
- Sweet butter and fruit preserves
- **Au Bon Pain Coffee** and an assortment of hot teas

22.00 PER GUEST

CONTINENTAL BREAKFAST — TWO

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Fresh baked breakfast breads
- Selection of mini bagels
- Low-fat and plain cream cheese
- Sweet butter and fruit preserves
- **Au Bon Pain Coffee** and an assortment of hot teas

21.00 PER GUEST

CONTINENTAL BREAKFAST — THREE

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Oatmeal with raisins, brown sugar and ground cinnamon
- Chef’s selection of bakery fresh muffin tops
- Sweet butter and fruit preserves
- **Au Bon Pain Coffee** and an assortment of hot teas

20.00 PER GUEST

CONTINENTAL BREAKFAST — FOUR

- Seasonal house-made fruit waters
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Five cheese strata with tomato chutney and herb crème fraîche
- Old fashioned pecan-maple Danish
- Fresh baked seasonal fruit flavored and traditional scones
- Sweet butter and fruit preserves
- **Au Bon Pain Coffee** and an assortment of hot teas

26.00 PER GUEST

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**MEETING ROOM BREAKFAST ACTION STATIONS**

The following tables may be added to any of our breakfast menus for service in our meeting rooms. Served for a minimum of 35 guests.

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### OMELET STATION

Farm fresh eggs are prepared to order with an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach. Meat and cheese selections will include bacon, ham, Jack and Cheddar cheeses. Served with pico de gallo and spicy red salsa. Egg whites and egg substitutes are also available.

11.00 PER GUEST INCLUDES ATTENDANT FEE

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### HOT IRON BELGIAN WAFFLES

Fresh prepared hot waffles served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar.

10.00 PER GUEST INCLUDES ATTENDANT FEE

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### STACKS OF GRIDDLED PANCAKES

Hot griddled buttermilk pancakes served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar.

10.00 PER GUEST INCLUDES ATTENDANT FEE

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### PLATED BREAKFAST SELECTIONS

Plated breakfasts include mini croissants and breakfast breads, sweet butter and fresh fruit preserves, orange juice, *Au Bon Pain Coffee* and an assortment of hot teas.

*Brioche French Toast is served with fresh fruit instead of breakfast breads.*

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### ENTRÉES

**CHOOSE ONE**

- Farm Fresh Scrambled Eggs – bacon and Yukon Gold potatoes
  21.00 PER GUEST
- Egg White Frittata – Feta cheese, spinach and oven-dried tomatoes with sweet potato hash
  22.00 PER GUEST
- Brioche French Toast – seasonal berry compote, bacon and maple syrup
  23.00 PER GUEST
- Smoked Ham and Spinach Quiche – Gruyère cheese, mushrooms and breakfast potatoes
  23.00 PER GUEST

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### ENHANCEMENT

- Seasonal Fresh Fruit Cup
  5.00 EACH

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**MORNING AND ALL DAY BEVERAGE SELECTION**

<table>
<thead>
<tr>
<th><strong>AGUA FRESCA</strong></th>
<th>Ginger orange, cranberry lime or apple-rosemary agua fresca with fresh fruit</th>
<th>59.00 PER GALLON</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MEXICAN HOT CHOCOLATE</strong></td>
<td>Accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce</td>
<td>13.00 PER GUEST, MINIMUM 25 GUESTS</td>
</tr>
<tr>
<td><strong>SIGNATURE COFFEE TABLE</strong></td>
<td><strong>Au Bon Pain Coffee</strong> and a selection of teas with flavored syrups, wildflower honey, orange and lemon zest, whipped cream, chocolate curls, sugar swirl sticks and a variety of sweeteners</td>
<td>59.00 PER GALLON, MINIMUM 3 GALLONS</td>
</tr>
<tr>
<td><strong>ICED COFFEE</strong></td>
<td>Chilled <strong>Au Bon Pain Coffee</strong> with chocolate and hazelnut syrups, half and half and a variety of sweeteners</td>
<td>59.00 PER GALLON</td>
</tr>
<tr>
<td><strong>FRESH LEMONADE</strong></td>
<td>Fresh lemonade blended with your favorite flavors of strawberry, cranberry-lime or lemon-basil</td>
<td>59.00 PER GALLON</td>
</tr>
<tr>
<td><strong>FRESH BREWED ICED TEA BAR</strong></td>
<td>Assorted green and fruit flavored teas served with fresh cut lemons and simple syrup</td>
<td>59.00 PER GALLON</td>
</tr>
<tr>
<td><strong>COFFEE AND TEA</strong></td>
<td>Fresh-brewed <strong>Au Bon Pain Coffee</strong> and hot Tazo teas</td>
<td>49.00 PER GALLON</td>
</tr>
<tr>
<td><strong>NANTUCKET NECTARS</strong></td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td><strong>POLAND SPRINGS SPARKLING SPRING WATER</strong></td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td><strong>PELLEGRINO</strong></td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td><strong>AQUAFINA BOTTLED WATER</strong></td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td><strong>ASSORTED PEPSI PRODUCTS</strong></td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td><strong>RED BULL, SUGAR-FREE RED BULL AND SOBE WATER</strong></td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td><strong>INDIVIDUAL BOTTLED JUICE: ORANGE, CRANBERRY, APPLE</strong></td>
<td>3.75</td>
<td></td>
</tr>
</tbody>
</table>
**MORE THAN JUST A SNACK**

## CLASSIC BREAKS

### BALANCED SELECTIONS FOR GRAB & GO

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted baked chips</td>
<td></td>
</tr>
<tr>
<td>Assorted energy bars</td>
<td></td>
</tr>
<tr>
<td>Dried wild berries and mango</td>
<td></td>
</tr>
<tr>
<td>Dark chocolate bars</td>
<td></td>
</tr>
<tr>
<td>Dry-roasted edamame</td>
<td></td>
</tr>
</tbody>
</table>

**EACH ITEM 4.00**

### MEETING ROOM CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dried papaya</td>
<td></td>
</tr>
<tr>
<td>Dried pineapple</td>
<td></td>
</tr>
<tr>
<td>Yogurt raisins</td>
<td></td>
</tr>
<tr>
<td>Roasted almonds</td>
<td></td>
</tr>
<tr>
<td>Roasted peanuts</td>
<td></td>
</tr>
<tr>
<td>Dried cranberries</td>
<td></td>
</tr>
<tr>
<td>Chocolate chunks</td>
<td></td>
</tr>
<tr>
<td>Banana chips</td>
<td></td>
</tr>
</tbody>
</table>

**8.00 PER GUEST**

### HUMMUS TRIO

Traditional chickpea, white bean and edamame hummus with crispy pita

**60.00 SERVES APPROXIMATELY 10 GUESTS**

### CRUNCHY VEGETABLE CHIPS

With lemon tarragon dip

**46.00 SERVES APPROXIMATELY 10 GUESTS**

### SEASONAL SLICED FRESH FRUIT PLATTER

With strawberry yogurt sauce

**50.00 SERVES APPROXIMATELY 10 GUESTS**

### INDIVIDUAL GRILLED VEGETABLE CRUDITÉ CUP

With red pepper Feta dip — great on the go!

**48.00 PER DOZEN**

### SEASONAL CRUDITÉS

With buttermilk ranch dipping sauce

**55.00 SERVES APPROXIMATELY 10 GUESTS**

### ASIAN CRUDITÉS

Wok-seared spicy edamame dusted with Togarashi salt, black sesame cucumbers, gingered daikon and carrots served with wasabi ranch and crispy wontons

**60.00 SERVES APPROXIMATELY 10 GUESTS**

### ARTISAN CHEESE BOARD

Artisan selection of local and imported farmstead cheeses. Accompanied by house-made chutneys, local honey, artisan breads and crackers

**78.00 SERVES 10 GUESTS**

### JUMBO PRETZEL BRAID

Served warm with chipotle and yellow mustards

**60.00 PER DOZEN**

### A SELECTION OF ENERGY BARS

NuGo FREE Dark Chocolate Bars & LáraBar Cherry Pie Bars

**48.00 PER DOZEN**

### MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks

**39.00 PER DOZEN**

### FRUTA CUPS

Individually presented slices of select fruits with chili salt and fresh lime — a refreshing snack with a kick!

**60.00 PER DOZEN**

### ASSORTED GRANOLA BARS

**27.00 PER DOZEN**

### FRESHLY BAKED SCONES

Spiced apple, blueberry, cranberry-orange and ginger

**38.00 PER DOZEN**

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### CHEF’S SELECTION OF BAKERY FRESH MUFFIN TOPS  
38.00 PER DOZEN

### CHEF’S SELECTION OF BAKERY FRESH DANISH  
38.00 PER DOZEN

### BAKERY FRESH BAGELS  
With low-fat and plain cream cheese 38.00 PER DOZEN

### INDIVIDUAL YOGURT  
Low-fat fruit yogurt 3.25 EACH

### GLUTEN FREE SNACK BASKET
- Larabar Cherry Pie Bars
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar popcorn
- Eden Organic Wild Berry Mix
- NuGo FREE Dark Chocolate Bars 4.00 EACH ITEM

### LOCAL AND FAVORITE FRESH PICKS

#### CRANBERRY APRICOT YOGURT PARFAITS
Local bog cranberries and dried apricot compote layered with vanilla yogurt and topped with honey crunch granola 60.00 PER DOZEN

#### WHOOPIE PIES
Chocolate, carrot cake and peanut butter 38.00 PER DOZEN

#### RICE KRISPIE TREATS
Classic, hand-dipped chocolate and peanut butter 38.00 PER DOZEN

#### MACAROON MADNESS
Vanilla, pistachio, coffee, raspberry, lemon and chocolate 34.00 PER DOZEN

#### TORTILLA CHIPS
Served with salsa cruda and guacamole 50.00 PER POUND

#### POTATO CHIPS AND GOURMET DIPS
Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips 46.00 PER POUND

#### SNACK MIX OR PRETZEL TWISTS
12.00 PER POUND

#### DELUXE MIXED NUTS
18.00 PER POUND

#### ASSORTED BAGS OF CHIPS
Cape Cod Chips, Stacy’s Pita Chips, Smartfood Popcorn and Pop Chips 36.00 PER DOZEN

#### INDIVIDUAL CANDY BARS
36.00 PER DOZEN
SWEET BREAKS

THE CUPCAKE BAR
A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean
52.00 PER DOZEN
ADD ICE-COLD MILK 24.00 PER DOZEN

NEW ENGLAND COOKIE AND BROWNIE SAMPLER
Fresh-baked mint chocolate chip cookies, cranberry oatmeal cookies and white chocolate cherry brownies with a healthy twist! 48.00 PER DOZEN

WARM COOKIES
You can smell them now... warm, fresh-baked jumbo cookies! Giant peanut butter, chocolate chunk and oatmeal cookies served warm
34.00 PER DOZEN
ADD ICE-COLD MILK 24.00 PER DOZEN

FRUITS IN BLOOM
• Caramel Apple Bloom – Flaky golden pie petals filled with peeled apples, topped with caramel and served with crème Anglaise
• Berry Tart Bloom – Flaky golden pie petals filled with blackberries, blueberries and raspberries, served with crème Anglaise
60.00 PER DOZEN

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**DESIGN-YOUR-OWN PLATED LUNCH**

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include artisan rolls and sweet butter, iced tea and water.

### SALADS

- **New England Salad** – dried cranberries, peppered goat cheese and maple vinaigrette **5.00**
- **Iceberg Wedge** – grape tomatoes, red onions, blue cheese and crisp bacon with creamy blue cheese dressing **3.50**
- **Field Greens** – grape tomatoes, red onion and cucumbers with aged balsamic vinaigrette **3.50**
- **Caesar Salad** – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing **3.50**
- **Southern Salad** – baby field greens, fresh berries, spiced pecans, blue cheese and white balsamic vinaigrette **5.00**
- **Caprese Salad** – cherry tomato, bocconcini mozzarella, wild baby arugula and pesto **5.00**
- **Spinach and Apple Salad** – toasted walnuts, Chèvre cheese and red onions with cider vinaigrette **5.00**
- **Bibb Salad** – poached pears, candied pecans and crumbled blue cheese with lemon Chardonnay dressing **5.00**

### ENTRÉES – SERVED WITH LOCAL AND SEASONAL VEGETABLES

- **Niman Ranch Pork Tenderloin** – sweet potato purée and mustard sauce **32.00**
- **Parmesan-Crusted Chicken Breast** – creamy polenta and tomato-basil chutney **24.00**
- **Pan-Seared Turkey Medallions** – sage fingerling potatoes and lemon garlic sauce **28.00**
- **Chili-Spiced Roasted Breast of Chicken** – Cheddar grits and red wine-cranberry reduction **25.00**
- **Miso-Glazed Salmon** – coconut jasmine rice and baby bok choy **32.00**
- **Herbed Chicken Cutlet** – layered with prosciutto and Fontina, sun-dried tomato risotto and lemon basil cream **24.00**
- **Braised Beef Short Ribs** – garlic Parmesan polenta and cabernet reduction **32.00**
- **Boursin and Artichoke-Filled Chicken Breast** – roasted garlic mashed potatoes and fire-roasted pepper sauce **30.00**
- **Grilled Cod** – roasted tomato, Parmesan roasted potatoes and fennel ragout **30.00**
- **Grilled Petite Filet Mignon** – potato purée and three-peppercorn sauce **38.00**
- **Grilled Flat Iron Steak** – truffle white Cheddar macaroni and Dijon sauce **35.00**

**ENTRÉE SALADS – GREAT FOR A PRE-SET MEAL!**

- **Colonial Turkey Salad** – house-smoked turkey breast, dried cranberries, spice-roasted apples, maple-cured bacon, peppered goat cheese and cider vinaigrette **29.00**
- **Dragon’s Gate Asian Chicken Salad** – char su chicken, hoisin noodles, sweet and sour vegetables, Asian slaw and wonton croutons **28.00**
- **Chophouse Bistro Steak Salad** – hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions **30.00**
- **Grilled Chicken Salad** – grilled chicken, wrapped artisan greens, vegetable salad and classic mustard vinaigrette **29.00**
- **Antipasti Salad** – romaine hearts wrapped in prosciutto, pesto chicken, fresh mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil **31.00**
DESSERTS — SERVED WITH AU BON PAIN COFFEE AND A SELECTION OF HOT TEAS

- Classic Carrot Cake Stack – cream cheese frosting and candied carrot  7.00
- Rustic Apple Tart – cinnamon custard sauce  6.00
- Hazelnut Cappuccino Torte – dark chocolate sauce  6.00
- Angel Food Cake with Fresh Seasonal Berries – Grand Marnier syrup and minted cream  5.00
- Strawberry Shortcake – lemon poppy seed biscuit, macerated strawberries, citrus curd and whipped cream  5.00
- Individual Boston Cream Pie – crème Anglaise  7.00
- Key Lime Tart – strawberry coulis and toasted coconut  5.50

ASK YOUR CATERING MANAGER ABOUT DESSERT SAMPLER OPTIONS

LUNCH CHEF’S TABLES

All Chef’s Tables include Au Bon Pain Coffee and tea

HANOVER STREET TABLE

- Angel Hair Pasta “Ballas” – basil vinaigrette, grilled Italian vegetables and fresh mozzarella
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- Antipasti Assorti – wood-roasted mushrooms with crumbled blue cheese, fire-roasted peppers with balsamic reduction, oven-dried tomatoes with roasted garlic oil, white beans with basil pesto, focaccia croutons and grissini breadsticks
- Saltimbocca-Style Seared Chicken – prosciutto, lemon zest and fresh sage with lemon garlic sauce
- Cabernet-Braised Beef Tips – red pepper risotto and eggplant “fries”
- Tri-Color Tortellini – Parmesan broth, roasted artichokes, grilled olives and roasted peppers
- Cannoli and Éclairs  35.00 PER GUEST

SMOKEHOUSE SAMPLER

- Smoked Turkey Cobb Salad – buttermilk ranch dressing
- Loaded Macaroni Salad – smoked Cheddar cheese, bacon, scallions and hard cooked egg
- Creamy Coleslaw
- Smoked Beef Brisket – Texas toast and our signature barbecue sauce
- BBQ Chicken – pulled smoked chicken with onion buns
- Pulled Pork Quesadilla – Jack cheese, poblano peppers, spicy salsa and avocado crema
- Blueberry Peach Cobbler – cinnamon whipped cream  32.00 PER GUEST

GOURMET MARKET SANDWICH AND SALAD TABLE

- Field Greens – grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
- Wild Rice Salad – dried fruits, pecans and honey-cider dressing
- Vegetable Chips and BBQ Potato Chips
- “ZLT” Flatbread Sandwich – grilled zucchini, vine-ripe tomatoes, jalapeño Jack cheese and romaine served on char-grilled flatbread with sun-dried tomato pesto
- Shaved Cured Ham & Baby Swiss – pretzel Kaiser roll with honey-country Dijon mustard
- Country Chicken Salad Sandwich – basil, scallions and almonds with lemon aioli and Italian rolls
- Chef’s Selection of Gourmet Dessert Bars  30.00 PER GUEST

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DISTINCTLY BOSTON –
Featuring flavors and products from Boston’s diverse neighborhoods

- New England Clam Chowder – Cape shore clams, roasted potatoes, celery and onions with oyster crackers
- North End Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- Chinatown Udon Dragon Noodle Salad – Thai peanut dressing
- Boston Citrus Bibb Salad – curly endive, shaved spinach and radicchio with citrus fruit, candied walnuts, locally produced peppered goat’s cheese
- Vegetable Spring Rolls – soy dipping sauce
- Back Bay Maple Glazed Free Range Chicken – pan-seared with cranberry chutney
- Fish and Chips – crisp and golden brown beer battered local cod with garlic-Parmesan pub chips, classic tartar sauce and malt vinegar
- Brookline Beef Sirloin Tip Bulkie – seared thin cut beef tips with natural jus on bulkie rolls with caramelized onions and Provolone cheese
- Macerated Strawberry Shortcake – lemon poppy seed shortcake, lemon curd and whipped topping
- Whoopie Pies – chocolate, carrot cake and peanut butter

PICNIC PACKAGE
- Kosher-Style Hot Dogs – traditional condiments
- Italian Sausages – sweet red and green peppers, onions and giardiniera on Italian rolls
- Gourmet Nacho Bar – tortilla chips, beef chili, nacho cheese sauce and house made salsa
- Buffalo Chicken Sandwiches – blue cheese slaw and mini rolls
- Mustard Potato Salad
- Coleslaw – sweet and sour dressing
- Fresh Baked Cookies

MEETING ROOM CREATE-A-SANDWICH
- Selection of Fresh Breads and Rolls
- Selected Cold Sliced Meats – shaved roasted turkey, roast beef, smoked ham
- All-American Egg Salad
- Selection of Sliced Cheeses – Swiss, Provolone and Cheddar
- Traditional Condiments – mayonnaise, mustard, lettuce, tomato, red onion and pickles
- Kettle-Style Chips
- Triple Chocolate Fudge Brownies

SIGNATURE SANDWICH AND SALAD TABLE
- Smokin’ Gobbler – shaved applewood smoked turkey, sharp smoked Cheddar cheese, cranberry-apricot chutney and sage aioli on honey wheat roll
- Cuban-Pressed Sandwich – ham, roasted pork, Swiss cheese and spicy pickles
- Four-Cheese Tomato Melt – traditional sourdough bread
- Niçoise Salad – European-style greens with hardboiled egg, green beans, kalamata olives, grape tomato, onion and red wine vinaigrette
- Chinese Chicken Salad – crispy wontons and Asian vinaigrette
- Harvest Grain Salad – grilled vegetables and maple-herb dressing
- Sweet Potato and Kettle-Style Chips
- Assorted “Small Bites” – cheesecake sampler

THE UNEXPECTED AWAITS
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**CHEF’S TABLE ENHANCEMENTS**

The following may be added to any of our lunch Chef’s Table menus

**CHEF-MADE SOUPS**

- Classic New England Clam "Chowda" 5.00 PER GUEST
- Roasted Tomato Basil 4.00 PER GUEST
- Hearty Chicken Noodle 4.00 PER GUEST
- Wild Mushroom 4.00 PER GUEST

**COLD SALADS**

- Loaded Macaroni Salad 3.50 PER GUEST
- Mustard Potato Salad 3.00 PER GUEST
- Creamy Coleslaw 3.00 PER GUEST
- BLT Salad – Cheddar cheese and buttermilk ranch dressing 3.50 PER GUEST
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing 3.50 PER GUEST
- "Clubhouse" Salad – ham, turkey, Swiss cheese, avocado and toast point croutons with creamy tomato vinaigrette 3.50 PER GUEST
- Grilled Turkey Cobb Salad – honey Dijon vinaigrette 3.50 PER GUEST
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**THE UNEXPECTED AWAITS**

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**BOX LUNCHES**

A great option for the grab and go lunch!

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**CLASSIC BOX LUNCH**

- Smoked Turkey on Wheat Bread – bacon, tomato, lettuce and herb aioli
- Roast Sirloin of Beef on Focaccia – tomatoes, sweet onion jam and Boursin cheese
- Grilled Chicken on Focaccia – spinach, herb aioli and Provolone cheese
- Ham and Swiss on Pretzel Bread
- “ZLT” Flatbread Sandwich – grilled zucchini, tomatoes, jalapeño Jack cheese and sun-dried tomato pesto
- Italian Chopped Salad – grilled chicken, crispy bacon, romaine, radicchio, tomato, red onion, ditalini and crumbled blue cheese with honey Dijon vinaigrette

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**EACH LUNCH INCLUDES:**

- Whole Fresh Fruit
- Bag of Cape Cod Chips
- Dancing Deer Cookie
- **24.00 EACH**

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**BISTRO BOXES**

- Artisan cheese, gourmet crackers and seasonal fruit with honey and vanilla yogurt dip **18.00 EACH**
- Seasonal vegetable crudités with roasted pepper hummus, sea salted edamame and pita chips **12.00 EACH**
- Fresh mozzarella and vine-ripe tomato with balsamic, roasted red bell pepper, kalamata olives, pickled carrot, onion and cauliflower served with basil pesto **20.00 EACH**
- Dry-aged salami, prosciutto and coppa ham, aged Provolone, cherry peppers, grilled focaccia and sun-dried tomato oil **20.00 EACH**

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**MEETING ROOM OPTION – PACK YOUR OWN MARKET FRESH LUNCH**

This menu is for a maximum of 350 guests. Let your guests pack their favorites, please select from the following options:

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**SALADS**

- Italian Chop Salad **10.00 EACH**
- Chinese Chicken Salad **10.00 EACH**
- Spinach and Arugula with Roasted Fennel **8.00 EACH**

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**SANDWICHES**

- Smoked Turkey on Wheat Bread – bacon, tomato, lettuce and herb aioli **10.00 EACH**
- Roast Sirloin of Beef on Focaccia – tomatoes, sweet onion jam and Boursin cheese **11.00 EACH**
- Grilled Chicken on Focaccia – spinach, herb aioli and Provolone cheese **10.00 EACH**
- Ham and Swiss on Pretzel Bread **10.00 EACH**
- “ZLT” Flatbread Sandwich – grilled zucchini, tomatoes, jalapeño Jack cheese and sun-dried tomato pesto **9.00 EACH**
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SIDES
- Pasta Salad
- Kettle-Style Potato Chips
- Dill Potato Salad
- Southern Coleslaw
- Marinated Olives
- Artichoke Salad

ALL SIDES ARE 3.00 EACH

SWEETS
- Fruit Salad
- Whoopie Pie
- Fresh Baked Chocolate Chip Cookie

ALL SWEETS ARE 3.25 EACH

BEVERAGES
- Canned Pepsi Products
- Aquafina Water

ALL BEVERAGES ARE 3.75 EACH
DELECTABLE & FLEXIBLE

ANYTIME ANYWHERE MENUS
These specialty items make an extraordinary addition to any menu!

ASIAN NOODLE BAR
- Peanutty Dan Dan Noodles – Udon noodles with toasted peanuts, shredded carrots, green cabbage and peanut dressing
- Spicy Orange Chile Glass Noodles – rice noodles with ginger-pickled red cabbage, scallions and cilantro
- Thai Noodle Salad – egg noodles with pea pods, carrots, red pepper, basil and mint tossed in Asian vinaigrette

375.00 SERVES APPROXIMATELY 50 GUESTS

MEATBALL BAR
A selection of our hand-crafted meatballs served with a basket of fresh mini rolls to soak up the sauce!
- Chicken Meatball – green chile verde sauce
- Thai Pork Meatball – ginger-soy barbecue sauce
- Italian Beef Meatball – marinara sauce

400.00 SERVES APPROXIMATELY 50 GUESTS

MAC-N-CHEESE MADNESS TABLE
Classic comfort food kicked up a notch!
- Buffalo Chicken – Jack and blue cheese
- Smoked Pork, Green Chile and Cheddar
- Cheetos-Crusted – Great for kids of all ages!
- Chorizo and Jack Cheese – tortilla crust
- White Cheese Mac – spinach and artichokes
- Smoked Cheddar – BBQ potato chip crust

360.00 SERVES APPROXIMATELY 50 GUESTS

EXTREME LOADED MINI DOGS
A smaller version of our specialty that’s perfect for sampling our culinary twist on a ballpark favorite.
- Deli Dog – sauerkraut and Thousand Island dressing
- Picnic Dog – beans, BBQ sauce and all the fixings
- Thai Dog – daikon radish, cucumber, cilantro, red onion and sweet Thai chili sauce
- Frito Pie Dog – chili, cheese and Fritos
- Kimchi Dog – savory vegetable kimchi
- Mac-n-Cheese Dog – gooey macaroni and cheese topped with Fritos
- Taco Dog – all your favorite taco toppings on a dog
- Buffalo Dog – Buffalo wing sauce and blue cheese slaw

5.00 EACH, MINIMUM 50 PER SELECTION

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**GLUTEN FREE**

**GLUTEN FREE PLATED BREAKFAST**
Spinach and mushroom scramble with Havarti, pesto and roasted red pepper, Yukon potatoes and Niman Ranch Apple Gouda sausage accompanied by orange juice, coffee and a selection of teas  **24.00 PER GUEST**

**GLUTEN FREE BREAKFAST CHEF’S TABLE**
- Fresh Sliced Fruit and Berries
- Smoked Turkey and Broccolini Scramble – Boursin cheese and grape tomatoes
- Twin Potato Hash – caramelized onions, sweet and russet potatoes, peppered bacon and oven-dried tomatoes
- Low-Fat Fruit Flavored Yogurt
- Orange Juice, Coffee and a Selection of Teas
  **28.00 PER GUEST**

**GLUTEN FREE PLATED LUNCH**
- Baby Spinach Salad – cranberries, candied walnuts, goat cheese and Champagne vinaigrette  **5.00**
- Niman Ranch Smoked Pork Chop – apple compote and herb roasted fingerling potatoes  **32.00**
- Flourless Chocolate Torte – fresh whipped cream and berry garnish  **6.00**

**GLUTEN FREE LUNCH CHEF’S TABLE**
- Niman Ranch Sausages - Apple Gouda, Spicy Italian and Chipotle Cheddar with gluten free rolls and condiments
- House Kettle-Style Chips – roasted garlic Parmesan dip
- Southern Cobb Salad – hard cooked egg, bacon, tomatoes, Cheddar cheese, olives and honey-mustard ranch
  **34.00 PER GUEST**

**GLUTEN FREE DINNER CHEF’S TABLE**
- Chef-Carved Filet Mignon – Bordeaux mushroom sauce, Dijon-truffle aioli and roasted garlic potato purée
- Grilled Asparagus – Hollandaise sauce
- Mesclun Greens – Parmigiano-Reggiano and red wine vinaigrette
- Roasted Beets – Chèvre and citrus vinaigrette
  **58.00 PER GUEST INCLUDES ATTENDANT FEE**

**GLUTEN FREE RECEPTION**
- Chicken Wing Sampler – garlic-Parmesan, classic Buffalo and honey-mustard with an assortment of dipping sauces
- Philly Cheesesteak Nachos – shaved ribeye with onions and bell peppers, Monterey Jack sauce and corn tortilla chips with giardiniera
- BLT Martini – crisp romaine, tomato, shredded Cheddar, bacon and buttermilk ranch dressing in a martini glass
- Fresh Vegetable Crudités – ranch and chili-lime crema dips
  **28.00 PER GUEST**

**GLUTEN FREE SNACK BASKET – THERE’S SOMETHING FOR EVERYONE!**
- Lärabar Cherry Pie Bars
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar popcorn
- Eden Organic Wild Berry Mix
- NuGo FREE Dark Chocolate Bars
  **4.00 EACH ITEM**
# RECEPTIONS REINVENTED

## RECEPTION MENU

Build a perfect reception from a variety of gourmet to classic signature dishes. 50 piece minimum per item.

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### NEW ENGLAND SPECIALTIES
- Slow-Cooked Boston Baked Beans - caramelized onions and brown bread  **3.00 PER PIECE**
- Individual Yankee Pot Roast - braised beef tips, sweet peas, carrots and potatoes topped with mini buttermilk herb biscuit  **4.00 PER PIECE**
- BBQ Oyster – charred corn, smoky bacon and citrus aioli  **5.00 PER PIECE**

### FLATBREADS AND FLATINS
- Fig and Blue Cheese Flatbread – sweet imported fig preserves, creamy blue cheese and green onions  **4.50 PER PIECE**
- Chicken Pesto Flatbread – fresh pesto, diced chicken, tender artichoke hearts, sun-dried tomatoes and Asiago cheese  **4.50 PER PIECE**
- Mini Reuben Flatini – corned beef, sauerkraut and Swiss cheese on lightly toasted flatbread  **4.50 PER PIECE**

### RETRO MINIS - CLASSIC FAVORITES!
- Beef Wellington Bites – horseradish cream  **5.00 PER PIECE**
- Frank ‘n Blanket – cocktail sausage and flaky puff pastry  **3.00 PER PIECE**
- Chicken Cordon Blue – smoked ham and blue cheese sauce  **3.50 PER PIECE**

### STUFFED MUSHROOMS
- Fennel sausage and garlic bread crumbs  **4.00 PER PIECE**
- Grilled vegetable  **4.00 PER PIECE**
- Maine lobster  **5.50 PER PIECE**

### SUMPTUOUS SATAYS
- Ginger Chicken – sweet chili sauce  **4.50 PER PIECE**
- Sizzling Short Rib – Thai peanut sauce  **5.00 PER PIECE**
- Basil-Garlic Shrimp – chili lime mint sauce  **5.00 PER PIECE**

### MINI CHILLED SHRIMP SHOOTERS
- Classic Fisherman’s Wharf-Style – lemon horseradish cocktail sauce  **6.00 PER PIECE**
- Bayou-Blackened – remoulade sauce  **6.00 PER PIECE**
- Pesto-Marinated – lemon aioli  **6.00 PER PIECE**

### MINI ALL-BEEF BURGERS
- Tavern-Style Classic – American cheese and our secret sauce  **5.50 PER PIECE**
- Firehouse Burger – bacon and barbecue sauce  **5.50 PER PIECE**
- Gourmet Burger – truffle aioli and Gruyère cheese  **5.50 PER PIECE**

### COASTAL FAVORITES
- Signature Crab Cakes – lemon aioli  **6.00 PER PIECE**
- Seared Sesame Tuna Wonton – seaweed salad and wasabi cream  **6.00 PER PIECE**
- Smoked Salmon Cracker – crème fraîche, capers and red onion  **6.00 PER PIECE**

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SINGLE SIP
- Gazpacho – tomato, cucumber and olive oil  3.00 PER PIECE
- Clam Chowder  4.00 PER PIECE
- Tomato Bisque  3.00 PER PIECE

GRILLED ARTISAN BREAD CROSTINI
- Tomato Basil – artisan olive oil  4.00 PER PIECE
- Whipped Ricotta – olive salad  4.00 PER PIECE
- Beef Carpaccio – garlic aioli and Parmesan  4.00 PER PIECE

QUESADILLAS
- House-smoked Brisket and Cheddar Cheese – avocado crema  4.50 PER PIECE
- Ancho Chicken and Jack Cheese – salsa verde  4.50 PER PIECE
- Baby Spinach and Mushroom – pico de gallo  4.50 PER PIECE

ALL-NATURAL NIMAN RANCH LAMB CHOPS
- Charcoal-Charred – Granny Smith and mint relish  7.00 PER PIECE
- Garlic-Grilled – Kalamata aioli  7.00 PER PIECE
- Ancho Chili-Crusted – jalapeño citrus salsa  7.00 PER PIECE

SPOONS
- Ahi Tuna Tartare – lemon olive oil, capers and basil  6.00 PER PIECE
- Classic Steak Tartare – mustard, egg and shallots  5.00 PER PIECE
- Fresh Crab Salad – citrus aioli and fresh chives  6.50 PER PIECE

MINIATURE TOSTADAS
- Spicy Seared Ahi Tuna – cilantro lime crema and jalapeño slaw  6.00 PER PIECE
- Duck Breast – pasilla peppers and tropical mango salsa  6.00 PER PIECE
- Hand-Pulled Chicken – black bean purée, queso fresco and pickled red onion  5.00 PER PIECE

HAND-CRAFTED MINI SLIDERS
- Slow-Roasted Prime Rib – smoked Cheddar, caramelized onions and BBQ sauce  5.00 PER PIECE
- Breaded Chicken Parmesan – marinara and fresh mozzarella  4.00 PER PIECE
- Homemade Meatloaf – crispy onions and sautéed wild mushrooms  4.00 PER PIECE

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### RECEPTION STATIONS

Pleasing to even the pickiest eaters.

<table>
<thead>
<tr>
<th>NIMAN RANCH MINI SAUSAGE TABLE</th>
<th>Naturally-raised Niman Ranch sausages created for Levy Restaurants. Flavors include Apple Gouda, Chipotle Cheddar and Spicy Italian. Served with gourmet mustards, apple slaw and hoagie rolls.</th>
</tr>
</thead>
<tbody>
<tr>
<td>225.00 SERVES APPROXIMATELY 25 GUESTS</td>
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<thead>
<tr>
<th>ARTISAN CHEESE BOARD</th>
<th>Artisan selection of local and imported farmstead cheeses. Accompanied by house-made chutneys, local honey, artisan breads and crackers</th>
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<tr>
<td>195.00 SERVES APPROXIMATELY 25 GUESTS</td>
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<tr>
<th>ANTIPASTI</th>
<th>Imported cured meats, cheeses, local seasonal vegetables, marinated olives, warm spinach and artichoke fondue served with a variety of flatbreads, crostini and breadsticks</th>
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<tr>
<td>225.00 SERVES APPROXIMATELY 25 GUESTS</td>
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<thead>
<tr>
<th>GOURMET NACHO AND SALSA BAR</th>
<th>Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and signature hot sauces</th>
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<tr>
<td>150.00 SERVES APPROXIMATELY 25 GUESTS</td>
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<thead>
<tr>
<th>FARMER’S MARKET TABLE</th>
<th>Chef’s selection of local cheeses with fruit chutneys, local honey, crackers and farmer’s market crudité with a variety of dips. Accompanied by fresh-baked artisan breads and flavored olive oil</th>
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<tr>
<td>210.00 SERVES APPROXIMATELY 25 GUESTS</td>
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<thead>
<tr>
<th>GARDEN FRESH VEGETABLE BASKET</th>
<th>Chef’s colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks</th>
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<tr>
<td>175.00 SERVES APPROXIMATELY 25 GUESTS</td>
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<tr>
<th>SUSHI</th>
<th>A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger and a variety of dipping sauces</th>
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<tr>
<td>395.00 SERVES APPROXIMATELY 25 GUESTS</td>
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<thead>
<tr>
<th>RAW BAR</th>
<th>A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, remoulade sauce and specialty hot sauces</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Jumbo Shrimp</td>
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<tr>
<td>• Crab Legs</td>
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<tr>
<td>• Fresh Oysters</td>
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<tr>
<td>MARKET PRICE</td>
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<thead>
<tr>
<th>SMOKED SALMON</th>
<th>A great addition to the raw bar! Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche</th>
</tr>
</thead>
<tbody>
<tr>
<td>275.00 SERVES APPROXIMATELY 25 GUESTS</td>
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</tbody>
</table>
GOURMET FOCACCIA
A fun assortment of artisan grilled focaccia bread with a selection of toppings, served hot
- Fennel Sausage, Wild Mushrooms and Asiago Cheese
- Classic Clam Sauce and Farmer’s Cheese
- Roma Tomatoes, Basil and Fresh Mozzarella
- Pulled Chicken, Cilantro Pesto and Four Cheeses
235.00 SERVES APPROXIMATELY 25 GUESTS

BRUCHETTA D’ITALIA
- Tomato Basil – Parmesan and extra virgin olive oil
- Kalamata Olive Tapenade – Chèvre cheese
- Roasted Wild Mushroom – Gorgonzola cheese
- Caramelized Onion – Taleggio cheese
235.00 SERVES APPROXIMATELY 25 GUESTS

MASHED POTATO BAR
Old-fashioned, creamy mashed potatoes with specialty ingredients
- Lobster mashed potatoes
- Yukon Gold mashed potatoes and braised short ribs with a cabernet reduction
- Sweet mashed potatoes with cinnamon, brown sugar, butter and candied pecans
250.00 SERVES APPROXIMATELY 25 GUESTS

CARVING STATIONS
All prices include a Chef Attendant.

CARVED WHOLE ROAST BEEF TENDERLOIN
Served with peppercorn sauce, horseradish cream and artisan rolls
600.00 SERVES APPROXIMATELY 25 GUESTS

SUGAR-CURED SPIRAL HAM
Bourbon aioli, grain mustard, country biscuits and artisan rolls
295.00 SERVES APPROXIMATELY 25 GUESTS

ULTIMATE “BLT” MINI SANDWICHES
Hickory-smoked pork belly, lettuce, vine-ripe tomatoes and mayonnaise
375.00 SERVES APPROXIMATELY 25 GUESTS

OVEN-ROASTED TURKEY BREAST
Cranberry-apricot chutney, herb aioli and artisan rolls
450.00 SERVES APPROXIMATELY 40 GUESTS

TEXAS-STYLE SMOKED BRISKET
Levy signature BBQ sauce, crispy onion straws and mini onion rolls
450.00 SERVES APPROXIMATELY 40 GUESTS

GARLIC-ROASTED BEEF STRIP LOIN
Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls
550.00 SERVES APPROXIMATELY 40 GUESTS

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**DISTINGUISHED DINNERS**

**DESIGN-YOUR-OWN PLATED DINNER**

Let your taste buds create a personalized menu by selecting one of your favorites from each course. All plated dinners include artisan rolls and sweet butter.

**SALADS**

- Iceberg Wedge – grape tomatoes, red onions, blue cheese and crispy bacon with creamy blue cheese dressing 3.50
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing 3.50
- Field Greens – grape tomatoes, red onions and cucumbers with aged balsamic vinaigrette 3.50
- Southern Salad – baby field greens, fresh berries, spiced pecans, blue cheese and white balsamic vinaigrette 5.00
- Caprese Salad – cherry tomato, bocconcini mozzarella, wild baby arugula and pesto 5.00
- Spinach and Apple Salad – toasted walnuts, Chèvre cheese and red onions with cider vinaigrette 5.00
- Bibb Lettuce – poached pears, candied pecans and crumbled blue cheese with lemon Chardonnay dressing 5.00

**ENTRÉES — SERVED WITH LOCAL AND SEASONAL VEGETABLES**

- Roasted Chicken Breast – herb-roasted fingerling potatoes and rosemary au jus 32.00
- Lemon Chicken Breast – Vesuvio-style potato, roasted tomato and lemon garlic sauce 31.00
- Smoked Salmon-Crusted Salmon – horseradish mashed potato and natural citrus jus 37.00
- Smoked Turkey Brochettes – white Cheddar, roasted corn and sage mashed potatoes and Zinfandel poached pear relish 33.00
- Wild Mushroom and Boursin Cheese Stuffed Chicken – chive potato purée and port wine glaze 35.00
- Wood-Roasted Bistro Steak – wild mushroom ragout, roasted garlic polenta and fire-roasted pepper sauce 38.00
- Sun-Dried Tomato-Crusted Breast of Chicken – rosemary roasted potatoes and Chardonnay reduction 33.00
- Wild Mushroom and Bacon Pork Loin – smashed potato cake and port wine glaze 37.00
- Pancetta Wrapped Roast Chicken Breast – risotto cake and citrus sage cream 34.00
- “Short Rib Style” Braised Blade Steak – homestyle potato croquettes blackberry bordelaise 52.00
- Blackened Petite Filet – blue cheese with Parmesan whipped potatoes and grain mustard sauce 58.00

**DUET ENTREÉ SELECTIONS**

- Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish-cabernet mashed potatoes and caramelized shallot jus 56.00
- Double Colorado Niman Ranch Lamp Chop and Gulf Shrimp – butternut squash and polenta 70.00
- Herb-Crusted Tenderloin of Beef and Maine Sea Scallops – scalloped Yukon potatoes and red wine sauce 68.00
- Petite Filet Mignon and Seared Salmon – risotto cake and three-peppercorn sauce 60.00
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DESSERTS — SERVED WITH AU BON PAIN COFFEE AND A SELECTION OF HOT TEAS

- Rustic Apple Tart – cinnamon custard sauce 6.00
- Caramel Chocolate Mousse Cake – chocolate whipped cream and caramel sauce 6.00
- Triple Chocolate Cheesecake – chocolate-covered strawberry and strawberry coulis 6.50
- Tiramisu – espresso, mascarpone and bittersweet chocolate 5.50
- Blueberry Stack – blueberry compote, lemon curd and lemon whipped cream 5.00
- Rosemary Goat Cheesecake – mini poached pear and chocolate sauce 8.00

DINNER CHEF’S TABLES

All Chef’s Tables include warm artisan rolls and sweet butter, Au Bon Pain Coffee and a selection of hot teas.

FARM STAND

- Organic Field Greens Salad – white balsamic vinaigrette
- Roasted Golden Beet Salad – ricotta salata
- Black Beluga Lentil and Carrot Salad – vanilla molasses dressing
- Barley Citrus Corn Salad – tarragon pesto
- Niman Ranch Roast Rack of Pork – balsamic Dijon glaze
- Roasted Amish Chicken – toasted couscous, dried fruit and natural jus
- Chorizo Cassoulet – organic vegetables and fresh thyme
- Smashed Yams – wildflower honey, yam frites and cinnamon butter
- Fruit Blossoms – flaky golden pie petals and crème Anglaise 56.00 PER GUEST

THE STEAKHOUSE

- Iceberg Wedge – grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- Chef-Carved New York Strip Loin – horseradish cream and mushroom jus
- Roasted Lemon-Garlic Chicken – natural jus
- Grilled Salmon – braised spinach and leek confit
- Sautéed Green Beans – herbed tomatoes
- Loaded Mashed Potatoes – bacon, Cheddar and green onions
- Red Wine-Braised Wild Mushrooms with Shallots
- Traditional Bread Pudding – warm caramel sauce
- Mixed Berry Fruit Crisp – vanilla whipped cream 52.00 PER GUEST, INCLUDES CARVER

THE SMOKEHOUSE

- Roasted Corn Salad – vine-ripened tomatoes, roasted red bell pepper and red onion with poblano vinaigrette
- Green Salad – grape tomatoes, red onion and cucumbers with buttermilk ranch and red wine vinaigrette
- 12-Hour Smoked Beef Brisket – BBQ bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces
- Smoked Pulled Pork – creamy coleslaw
- Macaroni and Cheese
- Pickled Cucumbers and Onions
- Boston Baked Beans
- Cheddar au Gratin Potatoes
- Parker House Rolls and Cornbread – butter and honey
- Butterscotch Mousse Parfait – homemade caramel and layered ginger snaps
- Apple Brown Betty – vanilla whipped cream 45.00 PER GUEST, INCLUDES CARVER
DESSERT REDEFINED

DESSERT MENUS
Minimum of 50 guests

SIGNATURE DESSERTS
A selection of our signature desserts! Carrot cake, Chocolate Paradis’ cake, New York-style cheesecake, cupcakes, mini taffy apples, sweet dessert shots, cookies, brownies and gourmet dessert bars  **15.00 PER GUEST**

BANANA FOSTER
Sweet caramelized bananas with butter, brown sugar and finished with dark rum. Served with vanilla bean ice cream  **10.00 PER GUEST, INCLUDES ATTENDANT**

FRESH AND EXOTIC FRUIT TABLE
An elaborate display of seasonal, local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche  **400.00 SERVES APPROXIMATELY 50 GUESTS**

BROWNIE SUNDAE BAR
Triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings  **9.00 PER GUEST, INCLUDES ATTENDANT**

COUNTRY STYLE FRUIT COBBLERS
Fresh-baked blueberry cobbler with oatmeal crust and peach cobbler with cinnamon almond topping, served warm with vanilla whipped cream. Ask our Chefs about their seasonal selections!  **9.00 PER GUEST**
WITH ICE CREAM ADD  **4.00 PER GUEST, INCLUDES ATTENDANT**

FONDUE STATION
Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows  **10.00 PER GUEST**

DONUT SUNDAE BAR
Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote  **10.00 PER GUEST, INCLUDES ATTENDANT**

PANNA COTTA PUSH-UPS
Bittersweet chocolate, French vanilla, mocha and raspberry panna cotta in nostalgic mini push-ups  **175.00 PER 50 PIECES**

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BEVERAGES

SPECIALTY BARS AND BEVERAGES

MARTINI BAR — THE NEW SPIN ON A CLASSIC!
Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop 11.00 EACH

BLOODY MARY BAR — A FABULOUS STARTING POINT!
Ketel One Vodka, zesty bloody mary mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces 9.00 EACH

MOJITO BAR — THE RISING STAR OF THE COCKTAIL WORLD!
Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! 10.00 EACH

JALAPEÑO MARGARITA
The kick of a margarita with the zip of jalapeño. Go way south of the border 11.00 EACH

FRENCH HEAVEN
Blissful blends of Grey Goose Pear Vodka, St. Germain Liqueur and a hint of lemon sour. Oui! 12.00 EACH

VODKA LEMONADE WITH A TWIST — A BLAST OF SUMMER
Crisp Smirnoff Vodka, refreshing lemonade and Chambord 12.00 EACH

COFFEE AND DONUTS
Kahlúa, Cointreau and Bailey’s Original Irish Cream with espresso and cream, served with a mini-donut! 13.00 EACH

BUBBLES AND BERRIES — A SALUTE TO A GREAT GLASS
Riesling-marinated raspberries, blueberries and blackberries with a special lift of bubbly 13.00 EACH

SANGRIA
Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda 12.00 EACH

CRAFT AND MICRO BREW BEERS
- Sam Adams
- Sam Adams Seasonal
- Harpoon
- Shock Top 6.50 EACH

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BARTENDER FEE REQUIRED

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NON-ALCOHOLIC BEVERAGES

ULTIMATE SPECIALTY SOFT DRINK STATION

AQUAFINA BOTTLED WATER  3.75 EACH
NANTUCKET NECTARS  5.00 EACH
POLAND SPRINGS SPARKLING SPRING WATERS  3.75 EACH
PELLEGRINO  5.00 EACH
INDIVIDUAL BOTTLED JUICE
Orange, Cranberry, Apple  3.75 EACH

WICKED GOOD HOT CHOCOLATE
Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings!
49.00 PER GALLON

SOFT DRINK STATION
Featuring the delightful flavors of Pepsi!  3.75 EACH

ENERGY DRINK STATION
Red Bull, Sugar-Free Red Bull and SOBE Waters  5.00 EACH

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Beverages are billed on consumption unless otherwise noted, bartender fees apply.

HOSTED DELUXE BAR

COCKTAILS
Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker’s Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth 7.50 PER DRINK

WINE BY THE GLASS
• Folie a Deux Chardonnay 7.00 PER GLASS
• Avalon Cabernet Sauvignon 7.00 PER GLASS
• Red Rock Reserve Merlot 7.00 PER GLASS
• Beringer White Zinfandel 7.00 PER GLASS

SPARKLING WINE WOODBRIDGE BRUT 7.00 PER GLASS

IMPORTED BEER 6.50 PER DRINK

DOMESTIC BEER 6.25 PER DRINK

AQUAFINA BOTTLED WATER 3.75 PER DRINK

ASSORTED PEPSI PRODUCTS 3.75 PER DRINK

JUICES 3.75 PER DRINK

HOSTED PREMIUM BAR

COCKTAILS
Featuring Smirnoff, Bombay, Dewar’s, Jim Beam, Bacardi Superior, Canadian Club, José Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth 7.00 PER DRINK

WINES BY THE GLASS
• Woodbridge by Robert Mondavi Chardonnay 6.25 PER GLASS
• Cabernet Sauvignon 6.25 PER GLASS
• Merlot 6.25 PER GLASS
• White Zinfandel 6.25 PER GLASS

SPARKLING WINE WOODBRIDGE BRUT 7.00 PER GLASS

IMPORTED BEER 6.50 PER DRINK

DOMESTIC BEER 6.25 PER DRINK

AQUAFINA BOTTLED WATER 3.75 PER DRINK

ASSORTED PEPSI PRODUCTS 3.75 PER DRINK

JUICES 3.75 PER DRINK

CASH BAR OPTIONS ARE AVAILABLE

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THE EXPECTED
Awaits
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CASH BAR SELECTIONS
Beverages are billed on consumption unless otherwise noted, bartender fees apply.

CASH DELUXE BAR

COCKTAILS
Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker’s Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth 8.50 PER DRINK

WINE BY THE GLASS
• Folie a Deux Chardonnay 8.00 PER GLASS
• Avalon Cabernet Sauvignon 8.00 PER GLASS
• Red Rock Reserve Merlot 8.00 PER GLASS
• Beringer White Zinfandel 8.00 PER GLASS

SPARKLING WINE WOODBRIDGE BRUT 8.00 PER GLASS

IMPORTED BEER 7.50 PER DRINK

DOMESTIC BEER 7.25 PER DRINK

AQUAFINA BOTTLED WATER 4.75 PER DRINK

ASSORTED PEPSI PRODUCTS 4.75 PER DRINK

JUICES 4.75 PER DRINK

CASH PREMIUM BAR

COCKTAILS
Featuring Smirnoff, Bombay, Dewar’s, Jim Beam, Bacardi Superior, Canadian Club, José Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth 8.00 PER DRINK

WINES BY THE GLASS
• Woodbridge by Robert Mondavi Chardonnay 7.25 PER GLASS
• Cabernet Sauvignon 7.25 PER GLASS
• Merlot 7.25 PER GLASS
• White Zinfandel 7.25 PER GLASS

SPARKLING WINE WOODBRIDGE BRUT 8.00 PER GLASS

IMPORTED BEER 7.50 PER DRINK

DOMESTIC BEER 7.25 PER DRINK

AQUAFINA BOTTLED WATER 4.75 PER DRINK

ASSORTED PEPSI PRODUCTS 4.75 PER DRINK

JUICES 4.75 PER DRINK

MINIMUM SALES APPLIES TO ALL CASH BARS

PRICES AND AVAILABILITY SUBJECT TO CHANGE
BARTENDER FEE REQUIRED
**WINE BY THE BOTTLE**

**WHITE WINE**

**BUBBLY**
- Zonin Prosecco, Veneto, Italy 30.00
- Korbel Brut, California 36.00
- Mumm Napa ‘Brut Prestige,’ Napa, California 50.00
- Piper-Heidsieck Brut, Reims, France 80.00
- Perrier-Jouët ‘Belle Epoque,’ Épernay, France 210.00

**BRIGHT AND BRISK**
- Little Black Dress Pinot Grigio, California 30.00
- Santa Cristina by Antinori Pinot Grigio, Italy 34.00
- MacMurray Ranch Pinot Gris, Sonoma Coast, California 38.00

**FRESH AND FRUITY**
- Seven Daughters ‘White Blend,’ California 29.00
- Hogue ‘Genesis’ Riesling, Columbia Valley, Washington 32.00

**TART AND TANGY**
- SeaGlass Sauvignon Blanc, Santa Barbara, California 26.00
- Nobilo ‘Regional Collection’ Sauvignon Blanc, Marlborough, New Zealand 32.00
- J. Lohr ‘Carol’s Vineyard’ Sauvignon Blanc, Napa, California 40.00

**CREAMY AND COMPLEX**
- Greystone Chardonnay, California 26.00
- Irony Chardonnay, Napa, California 34.00
- Kendall-Jackson ‘Vintner’s Reserve’ Chardonnay, California 37.00
- Folie à Deux Chardonnay, Sonoma, California 42.00
- Landmark ‘Overlook’ Chardonnay, Sonoma, California 49.00
- Cakebread Cellars Chardonnay, Napa, California 69.00

**ROSÉS**
- Beringer White Zinfandel, California 24.00
- Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa 28.00

**RED WINE**

**RIPE AND RICH**
- Mark West Pinot Noir, California 33.00
- Estancia ‘Pinnacles Ranches’ Pinot Noir, Monterey, California 40.00
- Wente ‘Reliz Creek’ Pinot Noir, Arroyo Seco, Monterey, California 46.00
- Red Rock ‘Reserve’ Merlot, California 28.00
- Freemark Abbey Merlot, Napa, California 45.00

**SPICY AND SUPPLE**
- Gascón Malbec, Mendoza, Argentina 35.00
- Mitolo ‘Jester’ Shiraz, McLaren Vale, South Australia 42.00
- Brancaia ‘Tre’ Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy 45.00

**BIG AND BOLD**
- Columbia Crest ‘Grand Estates’ Cabernet Sauvignon, Columbia Valley, Washington 26.00
- Avalon Cabernet Sauvignon, Napa, California 34.00
- Louis Martini Cabernet Sauvignon, Sonoma, California 40.00
- Simi Cabernet Sauvignon, Alexander Valley, California 52.00
- Leviathan ‘Leviathan’ Red Blend, California 98.00

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