BREAKFAST TABLE
All Breakfast tables are served buffet style;

all breakfasts include freshly brewed starbucks® regular and decaffeinated coffee, assorted tazo® teas and condiments, tropicana® orange and cranberry juice

based on 90 minutes of continuous service

ESSENTIAL BEGINNINGS
seasonal cut fresh fruits
assorted cold cereals with low fat and skim milk
chilled fruit flavored yoplait® yogurt
fresh farm scrambled eggs with snipped chives
crisp apple wood smoked bacon, pork sausage or maple chicken sausage
sauté breakfast potatoes with caramelized shallots and rosemary
fresh baked morning pastries, muffins & healthy morning loaves
sweet butter 40

REVITALIZE
seasonal cut fresh fruits
selection of cold cereals with low fat or skim milk
fresh farm scrambled eggs with snipped chives
apple wood smoked sausage and crispy bacon
sautéed breakfast potatoes with sweet peppers and onions
fresh baked morning pastries, muffins & healthy morning loaves
sweet butter 36

ENHANCEMENTS
sautéed vegetable and mature vermont cheddar cheese breakfast quiche 6
applewood smoked bacon, chicken sausage or traditional breakfast sausage 6

English style hot oatmeal with raisins, brown sugar and honey 5
mascarpone lemon poppy seed stuffed french toast dipped in sweet egg batter and cinnamon butter 9

chobani greek yogurt- assortment to include: strawberry, blueberry, plain and honey 6

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## BREAKFAST TABLE

### CONTINENTAL
- Sustainable grown orange and grapefruit juices
- Freshly brewed fair-trade coffee, decaffeinated coffee, collection of teas
- Selection of crunchy, all natural cereals and granola with organic 1% milk
- Fruit, berry, low and non fat organic yogurts
- Sustainable grown carrot-walnut and cinnamon-banana coffee cake
- Soft brioche rolls, sweet butter and preserves

### RESTORE
- Seasonal cut fresh fruits
- Bagels with flavored cream cheese
- Fresh baked morning pastries, muffins & healthy morning loaves
- Sweet butter and preserves

### MORNING SUNRISE
- Seasonal cut fresh fruits
- Crunchy natural granola with vanilla scented yogurt
- Fresh baked morning pastries, muffins & healthy morning loaves
- Sweet butter

## ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy english muffin with canadian back bacon topped with fresh farm scrambled egg and american cheddar cheese</td>
<td>10</td>
</tr>
<tr>
<td>English muffin breakfast sandwich with sausage, farm fresh eggs and american cheese</td>
<td>8</td>
</tr>
<tr>
<td>French toast style panini with shaved prosciutto and thin sliced buffalo mozzarella</td>
<td>9</td>
</tr>
<tr>
<td>Southwest burrito with fresh farm eggs, salsa chorizo, grafton cheddar cheese and wilted spinach</td>
<td>8</td>
</tr>
<tr>
<td>Seasonal whole fruit</td>
<td>4</td>
</tr>
<tr>
<td>Chilled fruit flavored yoplait® yogurt</td>
<td>5</td>
</tr>
</tbody>
</table>

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## BREAKFAST TABLE

### RISE AND SHINE

- sustainable grown orange and grapefruit juices
- freshly brewed fair-trade coffee, decaffeinated coffee, collection of teas
- array of northeastern apples, sustainable grown pears, kiwi
- sweet pineapple and winter citrus fruits
- all natural fruit, dried berry and walnut muesli drizzled with mid-west small farmed honey
- warm bagels with savory chive and sweet berry cheese spreads
- freshly baked, wild maine blueberry muffin
- fruit, berry, low and non fat organic yogurts
- cage free scrambled eggs with organic cheddar cheese
- niman ranch apple-wood smoked berkshire bacon, all natural chicken apple sausage
- sautéed breakfast potatoes with caramelized onions

### ENHANCEMENTS

- selection of cold cereal with 2% and skim milk
- fresh fruit parfait with crunchy natural granola and seasonal berries
- seasonal cut fresh fruits
- upgrade you breakfast fruit selection with fresh seasonal berries
- new york style bagels with assorted flavored cream cheese
- basket of fresh baked morning pastries, muffins & healthy morning loaves
- sliced smoked nova scotia salmon with bermuda onions and capers
- omelet station
- grafton cheddar cheese, swiss cheese, mushrooms, onions, sweet peppers, tomato, ham, apple wood smoked bacon
  *(minimum of 50 orders) 150.00 chef attendant’s fee applies per every 50 guests
- lightly scrambled egg beaters or egg whites

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BREAKFAST TABLE

pancake station
buttermilk pancakes, butter, warm vermont syrup, sugar snow fruit compote
*(minimum of 50 orders) 150.00 chef attendant’s fee applies per every 50 guests  9

belgian waffle station
belgian waffles, butter, warm vermont syrup, whipped cream, fruit compote
*(minimum of 50 orders) 150.00 chef attendant’s fee applies per every 50 guests  9

V8 Fusion juices - assortment to include: strawberry banana, pomegranate and peach mango  8

naked juice’s® assorted fruit smoothies  7

Attendant fee
minimum fee less than 50
buffet fee for 25 or less guests
chefs attendants 150 each chef

all buffet functions 25 guests or less will be charged a $175.00 set up fee

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PLATED BREAKFAST

All breakfasts include freshly brewed starbucks® regular and decaffeinated coffee, assorted tazo® teas and condiments, fresh squeezed orange and cranberry juice.

**THE INTIMATE BOSTONIAN**
- Fresh fruit skewer with a demi tasse cup of minted yogurt and seasonal berries
- Seasonal vegetable and local New England cheese omelets
- Grilled chicken sausage
- Herb infused golden breakfast potatoes
- Fresh baked morning pastries and muffins 36

**NATURAL & INHERENT**
- Organic fresh soft scrambled eggs with snipped chives
- Free range grilled chicken sausage
- Herb's de Provence roasted baby red bliss potatoes
- Fresh baked morning pastries and muffins 36

**THE ORIGINAL**
- Farm fresh soft scrambled eggs with snipped chives
- Apple wood smoked sausage
- Herb infused golden breakfast potatoes
- Oven cured Roma tomato
- Fresh baked morning pastries and muffins 34

**THE NATURAL GREEN MOUNTAINS**
- Grilled country ham, green onions and mild Vermont cheddar cheese quiche
- Hickory smoked bacon
- Herb infused golden breakfast potatoes
- Fresh baked morning pastries and muffins 35

**ENHANCEMENTS**

- Chobani Greek yogurt- assortment to include: strawberry, blueberry, plain and honey 6

- Seasonal cut fresh fruits 7

- Additional breakfast meats, choice of: applewood smoked bacon, chicken sausage or traditional breakfast sausage 6

- Sliced smoked Nova Scotia salmon with bermuda onions and capers 10

- Mile high crispy English muffin with Canadian back bacon topped with fresh farm scrambled egg and American cheddar cheese 10

- Basket of fresh baked morning pastries, muffins & healthy morning loaves 50

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PLATED BREAKFAST

ENERGIZE THE INNER YOU
immune busting soy-wild berry smoothies
mascarpone lemon poppy seed stuffed french toast
dipped in sweet egg batter and cinnamon butter
apple wood smoked sausage  34

ENHANCEMENTS

mascarpone lemon poppy seed stuffed french toast dipped in sweet egg batter and cinnamon butter  9
english style hot oatmeal with raisins, brown sugar and honey  5
immune busting soy-wild berry smoothies  4
fresh seasonal berries  3
individual cups of english style hot oatmeal with raisins, brown sugar and honey  5
fresh baker’s basket: assorted muffins, croissants, danish and bagels served with assorted fruit preserves, flavored cream cheese and butter per dozen  50
V8 Fusion juices - assortment to include: strawberry banana, pomegranate and peach mango  8
naked juice’s® assorted fruit smoothies  7
bottled florida natural® orange, grapefruit, cranberry or tomato juices  6
individual bottled water  5
chilled fruit flavored yoplait®

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<table>
<thead>
<tr>
<th>PLATED BREAKFAST</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>yogurt</td>
<td>5</td>
</tr>
<tr>
<td>individual vitamin water®</td>
<td>6</td>
</tr>
<tr>
<td>individual coca-cola® products</td>
<td>5</td>
</tr>
</tbody>
</table>

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BRUNCH

Based on 90 minutes of continuous service

REJUVENATING SUNDAY BRUNCH
seasonal cut fresh fruits

crunchy natural granola with vanilla scented yogurt parfait

fresh baked morning pastries, muffins & healthy morning loaves
sweet butter and preserves

fresh farm scrambled eggs with snipped chives
apple wood smoked sausage and crispy bacon

assorted baby greens served with cranberries, crispy smoked bacon, shaved celery, carrots, tomatoes, cucumbers, red onion and sprouts dressings to include herb vinaigrette, buttermilk ranch and honey dijon

beet salad with crumbled goat cheese and apple cider vinaigrette

maple and thyme glazed rotisserie chicken* basted and roasted to perfection and cut to order!
natural chicken jus and house made biscuits
grilled locally grown sirloin steak
sweet fig reduction
roasted griddle of balsamic glazed seasonal vegetables with fingerling potato

selection of chocolate tortes, assorted cheesecakes, miniature pastries and confections

freshly brewed starbucks® coffee, decaffeinated coffee, tazo® teas 65

ENHANCEMENTS

new england lobster roll grill*
crispy pan toasted mini rolls filled with east coast lobster salad, made to order 19

cedar salmon bake
individual fillets of salmon baked with a cedar infusion, boldly displayed on individual natural cedar plank, wilted rocket green 19

pancake station
buttermilk pancakes, butter, warm vermont syrup, sugar snow fruit compote
*(minimum of 50 orders) 150.00
chef attendant’s fee applies per every 50 guests 9

omelet station
grafton cheddar cheese, swiss cheese, mushrooms, onions, sweet peppers, tomato, ham, apple wood smoked bacon
*(minimum of 50 orders) 150.00
chef attendant’s fee applies per every 50 guests 12

mile high crispy english muffin
with canadian back bacon topped

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<table>
<thead>
<tr>
<th>BRUNCH</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>with fresh farm scrambled egg and American cheddar cheese 10</td>
<td>sliced smoked nova scotia salmon with bermuda onions and capers 10</td>
</tr>
<tr>
<td></td>
<td>fresh seasonal berries 3</td>
</tr>
<tr>
<td></td>
<td>fresh fruit parfait with crunchy natural granola and seasonal berries 7</td>
</tr>
<tr>
<td></td>
<td>french toast style panini with banana and cinnamon scented cream cheese 8</td>
</tr>
<tr>
<td></td>
<td>naked juice's® assorted fruit smoothies 7</td>
</tr>
</tbody>
</table>

Attendant fee
minimum fee less than 50 chefs attendant for carving station $150 each chef

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are known for being health-enhancing and rich in antioxidants and phyto-nutrients. “These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous and vital.” - Dr. Steven Pratt, author of SuperFoods Rx. Fourteen Foods That Will Change Your Life.

**MORNING**

All breaks are based on 30 minutes of continuous service

**RENEW**
- seasonal cut fresh fruits
- chilled fruit flavored yoplait® yogurt
- panna® waters, naked juices® refreshments
- freshly brewed starbucks® coffee, decaffeinated coffee and tazo® teas 18

**HEALTHY AND UNIQUE**
- a selection of assorted dried fruits and nuts
  - (papaya, mango, pineapple and red cherries)
  - green planet water, assorted naked juices®
  - freshly brewed starbucks® coffee, decaffeinated coffee and tazo® teas 17

**ELEVATE**
- freshly baked cookies and dessert squares
- whole seasonal fruit
- assorted coca-cola® products, fruit juices and freshly brewed starbucks® coffee, decaffeinated coffee and tazo® teas 17

**FRUIT BAR**
- a variety of crisp red and green apple and orange wedges, bananas
- dried cherries and cranberries, assorted organic yogurts and fruit juices & all natural elixirs
- freshly brewed starbucks® fair-trade coffee, decaffeinated coffee and tazo® teas 21

**ENHANCEMENTS**

- **chobani greek yogurt- assortment to include:** strawberry, blueberry, plain and honey 6

- **french toast style panini with banana and cinnamon scented cream cheese** 8

- **french toast style panini with farm scrambled egg and aged cheddar cheese** 8

- **mile high crispy english muffin with canadian back bacon topped with fresh farm scrambled egg and american cheddar cheese** 10

- **southwest fresh farm egg burrito with salsa chorizo, aged cheddar cheese and spinach** 8

- **Soothe**
  - Hot green tea and 74% dark chocolate chips 8

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MORNING

UPLIFT
Orange mango cranberry smoothie
Smoked salmon, avocado and chives on whole grain bread
Red and green apple wedges with bee pollen yogurt dip
Whole skin-on almonds

THRIVE
Peppermint scented fruits and green leaves shots
Kiwi fruit walnut and yogurt parfait
Spinach sundried tomato and broccoli quiche
Raspberry infused green tea with soy milk and honey

MORNING RESTORATION
warm selection of healthy morning loaves
to include lemon poppy seed, cranberry walnut,
blueberry and apple soy-wild berry smoothies,
green planet water, assorted naked juices®
freshly brewed starbucks® coffee, decaffeinated coffee and tazo® teas

JUST BREWED - UP TO 60 MINUTES OF CONTINUOUS SERVICE
Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, clover honey, lemon, sugar three ways, cream and milk

ENHANCEMENTS

Stress reducer
Assorted dried fruit and nuts

Longevity boost
Brewed green tea with honey and soy milk

fresh baker's basket: assorted muffins, croissants, danish and bagels served with assorted fruit preserves, flavored cream cheese and butter

fresh seasonal berries
seasonal whole fruit

V8 Fusion juices - assortment to include: strawberry banana, pomegranate and peach mango

bottled florida natural® orange, grapefruit, cranberry or tomato juices

individual vitamin water®
individual bottled water

individual coca-cola® products
seasonal cut fresh fruit and berries

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MORNING

chilled fruit flavored yoplait® yogurts  5

Hard boiled eggs (by the dozen)  36

Iced tea (per glass)  7

85% of guarantee required for enhancements and any AM break selection

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### AFTERNOON

All breaks are based on 30 minutes of continuous service

#### CHOCOLATE SATISFACTION
- House baked chocolate chip cookies; hand-dipped chocolate marshmallows, rice crispy treats, white and dark chocolate fondue with seasonal fruits for dipping
- Fruit juices & all natural elixirs
- Freshly brewed Starbucks® fair-trade coffee, decaffeinated coffee and Tazo® teas

#### SPOIL
- Seasonal fresh fruit with chocolate fondue
- Naked Juice® assorted juices and smoothies
- Baked pita chips, black bean and red pepper hummus
- Cucumber dill tzatziki
- Grape tomato, low fat mozzarella boccocini with olive

#### RECHARGE
- Chilled orange infused bittersweet chocolate soy drink

#### EXHILARATE
- Green tea soy and blueberry smoothie
- Apple cinnamon granola muesli
- Steamed edamame beans, seven spices, white soy milk

### ENHANCEMENTS

#### Soothe
- Hot green tea and 74% dark chocolate chips

#### Stress Reducer
- Assorted dried fruit and nuts

#### Longevity Boost
- Brewed green tea with honey and soy milk
- Baker’s rack of cookies: freshly baked chocolate chip, oatmeal raisin, butter pecan and chocolate with white chips (priced per dozen)
- Chocolate walnut fudge brownies and white chocolate chip blondies (priced per dozen)

#### Stress Reducer
- Individual Power bars®
- Individual Luna bars®

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### AFTERNOON

**RESPITE**
Broccoli, tomato and field crudité, black bean humus with garlic confit
Natural roast turkey and edamame on whole grain bread
Frozen low fat yogurt, blueberry, kiwi and walnut sundae  
22

**INDULGE**
assorted hâagen-dazs® ice cream and fruit bars
assorted coca-cola® products, fruit juices and freshly brewed starbucks® coffee, decaffeinated coffee and tazo® teas  
23

**SWEET SENSES**
chocolate walnut fudge brownies,
white chocolate chip blondies,
black and white cookies, assorted candy bars,
nesquik®, low fat and soy milks, assorted coca-cola® products and freshly brewed starbucks® coffee, decaffeinated coffee and tazo® teas  
22

**HIGH OCTANE**
duo of chocolate dipped biscotti, energy bars, seasonal cut fresh fruit
chocolate covered espresso beans,
red bull® energy drinks,
gatorade®, starbucks frappuccino® and double shot espresso®, assorted coca-cola® products and freshly brewed starbucks® coffee, decaffeinated coffee and tazo® teas  
25

**THE CUPCAKE**
development of cupcakes to include
red velvet, chocolate on chocolate, vanilla bean,
peanut butter, jelly roll and lemon meringue
assorted coca-cola® products
freshly brewed starbucks® coffee, decaffeinated coffee, tazo® teas  
27

### ENHANCEMENTS

**individual nutri grain bars®**  
4

**individual nature valley® granola bars**  
4

**individual bags of cape cod® chips rold gold pretzels® or smartfood®**  
4

**hot from the oven, soft jumbo baked pretzel with flaked sea salt and mustard**  
4

**individual bottled water**  
5

**Just Brewed**
Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, clover honey, lemon, sugar three ways, cream and milk  
12

**individual coca-cola® products**  
5

**individual vitamin water®**  
6

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AHH, CHOCOLATE!
fill your bag with an assorted mix of chocolate
covered maltballs and chocolate covered fruits
gingerbread, red apple caramel, tiramisu, cookies &
cream, mint chip, fruit raisins and lemon blueberry
shortbread
freshly brewed starbucks® coffee, decaffeinated coffee
tazo® teas  28

80% of guarantee required for enhancements and any PM
break selection

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short notice based on seasonal and regional availability. To
stay true to our collaborative efforts to be environmentally
sustainable, we will substitute appropriate alternatives as
necessary
All day breaks are only available for groups of up to 50 attendees.

**MORNING STARTER**
- Florida natural® orange, grapefruit and cranberry juices
- Seasonal cut fresh fruits
- Bagels with flavored cream cheese, muffins, croissants and danish pastries, sweet butter and preserves
- Freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas

**MORNING REFRESH**
- Assorted fruit and nut breakfast loaves, assorted coca-cola products and mineral water, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas

**AFTERNOON TIMEOUT**
- Whole seasonal fruit, Smartfood®, power bars®, nutrigrain® bars, freshly baked cookies and fudge brownies
- Assorted coca-cola® products and mineral waters, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas

**ALL DAY OASIS - UP TO 8 HOURS OF CONTINUOUS SERVICE**
- Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, clover honey, lemon, sugar three ways cream and milk, assorted and soft drinks

**ENHANCEMENTS**
- Organic gourmet mixed nuts by the lb 40
- Chobani Greek yogurt - assortment to include: strawberry, blueberry, plain and honey 6
- Seasonal whole fruit 4
- Bulk candies by the lb - M&M’s (plain and peanut) 45
- Fresh seasonal berries 3
- Natures Valley® granola bars 4
- Power bars® 4
- Chilled fruit flavored Yoplait® yogurts 5
- Fresh fruit parfait with crunchy natural granola and seasonal berries 7

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<table>
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<tr>
<th>ALL DAY BREAKS</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>rice krispie® squares 4</td>
</tr>
<tr>
<td></td>
<td>naked juice’s® assorted fruit smoothies 7</td>
</tr>
<tr>
<td></td>
<td>assorted vitamin water® 6</td>
</tr>
</tbody>
</table>
LUNCH TABLE
All Lunch Tables are served buffet style; 90 minutes of continuous service.

PICK ME, PICK ME SANDWICH BUFFET
salads (please select 3)
- traditional caesar salad with romaine lettuce, croutons and shaved parmesan cheese
- california baby greens served with assorted condiments and dressings
- arugula, radicchio, endive served with candied walnuts, balsamic vinaigrette
- penne rigata salad with pesto vinaigrette
- seafood salad: mussels, shrimp, calamari, olives, red onion and lemon olive oil dressing
- country-style potato salad with green onion and bacon
tomato and mozzarella salad with fresh basil olive oil
cucumber, swiss chard and onion with feta cheese

sandwiches (please select 3)
- roast beef and aged cheddar with alfalfa sprouts and a horseradish dijon aioli served on a caramelized onion roll
- albacore tuna with parsley, lemon, and mayonnaise on whole wheat
- chicken salad with celery, red onion, and golden sultanas natural honey flavored aioli on a flaky croissant
- grilled truffle infused chicken served with balsamic mayonnaise on farm house olive bread
- smoked turkey club with hickory bacon and avocado on sourdough loaf
- baked honey roasted ham, swiss cheese, honey mustard, and mayonnaise on kaiser roll
- oven roasted turkey with green apple sliver, garlic aioli and brie cheese on whole wheat flatbread

ENHANCEMENTS
won ton, shiitake and scallion soup 4
italian minestrone soup with seven herb oil 4
new england clam chowder 8
gyoza station of pork, seafood and vegetable dumplings in a bamboo basket on a wok served with soy, hoisin and sweet chili sauces 8
slider station of beef, turkey and veggie burgers 12
ground lamb kefteda spiedini with tzatziki dipping sauce 6
tiramisu parfait with a fruit couli mirror 4
seasonal cut fresh fruit and berries 7

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### LUNCH TABLE

- Hanover bulkie salami, coppa, ham, provolone and basil pesto spread on bulkie roll
- Caesar wrap (add one item)
- Add chicken, shrimp or grilled portabella on a sundried tomato wrap
- Fresh buffalo mozzarella, beefsteak tomato, red onion and pesto mayo on foccacia
- Grilled vegetable & portabella sandwich, pepper hummus, alfalfa sprouts, lettuce and tomato
- Rosemary foccacia buns
- All sandwiches served with relish, olives, pickles, mustard, mayonnaise on the side and assorted chips

- Desserts (please select 2)
  - New York style cheesecake
  - Chocolate duo
  - Layers of dark and satin white chocolate mousse, dark coco biscuit soaked with grand marnier syrup
  - Tiramisu
  - Black forest gateau
  - Pear caramel
  - Sliced fresh fruit display
  - Freshly brewed Starbucks coffee®, decaffeinated coffee and Tazo® teas

### ENHANCEMENTS

- Add take out option to "pick me pick me sandwich buffet" 5
- Upgrade the "pick me pick me sandwich buffet" to a build-your-own deli style buffet 8
- Individual Starbucks frappuccino® and double shot espresso® 7
- Individual vitamin water® 6
- Individual bottled water 5
- Individual Coca-Cola® products 5

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RUSTIC NEW ENGLAND
- rich tomato soup
- picked field greens and baby rocket salad, balsamic vinaigrette
- penne pasta salad with sundried tomatoes, marinated olives, feta cheese, artichoke hearts, capers, lemon basil vinaigrette
- rolls and sweet butter
- mustard infused seared chicken breast coated with crisp breadcrumbs
- teres major steak with local mushroom ragout
- chef's fall vegetable griddle
- rustic vermont 5 year old chive smashed potatoes
- seasonal fruit with minted yogurt served individually
- selection of fall pies
- freshly brewed starbucks coffee®, decaffeinated coffee and tazo® teas 55

TASTE OF THE WATERFRONT (MAXIMUM 100 GUESTS)
- new england clam chowder
- seafood cob salad
- jumbo lump crab, fresh peeled shrimp, char grilled sweet corn, chopped egg, boston bibb lettuce, oven cured tomato, creamy buttermilk dressing
- bosc pear salad
- frissee and rocket lettuce tossed with crumbled goat cheese,
- pecan nuts and citrus vinaigrette
- mini crab cake
- old bay tartar
- mini maine lobster roll
- garlic basil mayo
- mini ruben sandwich
- on toasted marble rye
- sauciety fries
- assorted dipping sauces
- sauciety assorted sweets
- freshly brewed starbucks coffee®, decaffeinated coffee and tazo® teas 58

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<table>
<thead>
<tr>
<th>LUNCH TABLE</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THE IVY LEAGUE</strong></td>
<td></td>
</tr>
<tr>
<td>new england clam chowder</td>
<td></td>
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<tr>
<td>assorted baby greens served with cranberries, crispy</td>
<td></td>
</tr>
<tr>
<td>smoked bacon, shaved celery, carrots, tomatoes,</td>
<td></td>
</tr>
<tr>
<td>cucumbers, red onion and sprouts</td>
<td></td>
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<tr>
<td>dressings to include herb vinaigrette, buttermilk ranch</td>
<td></td>
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<tr>
<td>and honey dijon</td>
<td></td>
</tr>
<tr>
<td>beet salad with crumbled goat cheese</td>
<td></td>
</tr>
<tr>
<td>and apple cider vinaigrette</td>
<td></td>
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<tr>
<td>garlic, thyme and lemon infused grilled chicken breast</td>
<td></td>
</tr>
<tr>
<td>with a caramelized shallot jus</td>
<td></td>
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<tr>
<td>white wine poached black scrod served with a tomato,</td>
<td></td>
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<tr>
<td>caper and lemon ragout</td>
<td></td>
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<tr>
<td>roasted griddle of balsamic glazed seasonal vegetables</td>
<td></td>
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<tr>
<td>with</td>
<td></td>
</tr>
<tr>
<td>baby bliss potatoes</td>
<td></td>
</tr>
<tr>
<td>luncheon rolls and corn bread with sweet butter</td>
<td></td>
</tr>
<tr>
<td>boston cream pie, assorted mini squares</td>
<td></td>
</tr>
<tr>
<td>freshly brewed starbucks coffee®, decaffeinated coffee</td>
<td></td>
</tr>
<tr>
<td>and tazo® teas</td>
<td>56</td>
</tr>
</tbody>
</table>

| **THE NORTH END** |          |
| italian minestrone soup with seven herb oil |          |
| boccacini and tear drop tomato salad infused with |          |
| olive oil and |          |
| fresh basil |          |
| chopped hearts of romaine lettuce tossed in creamy |          |
| caesar |          |
| dressing with baked croutons and shavings of |          |
| parmesan cheese |          |
| poached salmon with fire roasted caponata |          |
| drizzled with first pressed olive oil |          |
| petti di pollo alle nocciole, |          |
| scaloppini of chicken breast with hazelnuts |          |
| served on a blistered tomato compote |          |
| penne rigate |          |
| served with wilted spinach and sundried tomato |          |
| roasted garlic bread |          |
| eclairs, cannoli, napoleons, tiramisu, |          |
| and biscotti |          |
| freshly brewed starbucks coffee®, decaffeinated coffee |          |
| and tazo® teas | 56 |

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CABO SAN LUCAS
chicken tortilla soup
mexican corn salad with roasted red pepper-cilantro
emulsification
salad of tears, (ensalada de lagrimas) butter leaf
lettuce, red onion, cucumber, papaya, chopped salad
with fresh apple, nuts, peppers and avocado, spicy
lime vinaigrette
make your own fajita station to include:
Grilled chicken and sautéed sizzling flank steak
con peppers, onions and warm tortillas
rice with pinto and black beans
condiments to include:
salsa, avocado, shredded cheese, lettuce, diced tomato,
sour cream and jalapenos
carmel apple empanadas, ancho Chile chocolate
mousse
freshly brewed starbucks coffee®, decaffeinated coffee
and tazo® teas  56

MEDITERRANEAN LUNCH
mediterranean style tabouleh salad with preserved
lemon, parsley, cucumber and tomato
greek pastitsio salad with oregano and fire roasted
greek peppers
tossed spinach salad with pancetta & mushrooms,
rosemary citrus dressing
classic greek dolmades platters
flaky toasted spanikopitas with goat cheese and baby
spinach
marinated chicken souvlaki spike with a warm red
wine, oregano and lemon dressing
tzatziki dip
cretan rice pilaf
mediterranean vegetable poêlé, with eggplant and
rosemary sea salt
basket of pita breads with hummus
classic baklava with orange syrup and chopped toasted
pecans & fried loukoumades soaked in honey and
cinnamon
freshly brewed starbucks coffee®, decaffeinated coffee
and tazo® teas  54

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<th>ENHANCEMENTS</th>
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<tbody>
<tr>
<td>Buffet fee for 25 or less guests</td>
<td>75% of guarantee required for enhancements</td>
</tr>
<tr>
<td>all buffet functions 25 guests or less will be charged a</td>
<td>$175.00 set up fee</td>
</tr>
</tbody>
</table>
PLATED LUNCH
Lunch menu prices include 3 courses, bread rolls, starbucks®, coffee (regular and decaffeinated) and a selection of hot and iced tazo® teas.

SOUP OR SALAD (CHOOSE ONE)
- deconstructed caesar salad
  romaine wedge lettuce, focaccia garlic croutons and grana padano cheese served with caesar dressing
- three mushroom bisque
- vegetarian minestrone
- organic mesclun greens, roasted butternut squash, filberts winter mint cranberry dressing
- assorted field greens with citrus carpaccio, caramelized pecans and a dijon honey lime vinaigrette
- wild rocket salad with pecan crusted goat cheese, passion fruit dressing
- field greens salad, dried cranberries, candied walnuts and brie served with a maple ginger vinaigrette

ENHANCEMENTS
- open-faced lobster ravioli with morels 16
- sliced fruit plate with a honey and natural yogurt drizzle 8
- new england clam chowder 2
- natural grown baby spinach, roasted pear, spiced pumpkin seedsartisanal goat cheese tarragon vinaigrette 5
- berries heaven on Summer street: berry mousse Tartelette spiced strawberry napoleon 4
- marinated yellow and red tomatoes, buffalo mozzarella, with basil infused olive oil and aged balsamic syrup 2

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PLATED LUNCH

baby spinach salad, grape tomatoes, egg, shaved red onion and goat cheese pebbles served with a sherry bacon vinaigrette

ENTRÉE (CHOOSE ONE)
medallions of herb marinated beef tenderloin, vur jus reduction 52

marinated chicken souvlaki with a warm red wine, oregano jus 47

seared basil, arugula, and pesto-rubbed chicken breast with blistered tomato ragout 47

thyme and maple brushed breast of chicken with a red wine and caramelized shallot dark jus 47

macadamia encrusted mahi-mahi on a bed of buckwheat soba noodles, baby bok chow, sautéed julienne of peppers, asian inspired broth 48

 cedar plank roast arctic char, horseradish spiked red beet sauce lemon parsley orzo, caramelized salsify and leek confit 55

atlantic poached salmon filet with a pernord buree blanc and rocket oil 47

 roasted “free bird” chicken ragout, glazed pearl onion and farmed mushroom garlic herb mashed potatoes, glazed organic winter vegetables 50

ENHANCEMENTS

Passion fruit parfait with Mango coulis and white mocha sauce 2

brulee trio lavender/grapefruit, passion fruit, green tea creme brulee’s served with fresh berries and hazelnut biscotti 2

italian sampler: marsala sabayon, ricotta coffee cake, tiramisu 4

individual starbucks frappuccino® and double shot espresso® 7

individual vitamin water® 6

individual coca-cola® products 5

individual bottled water 5

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### PLATED LUNCH

- A cube of cod served on a sundried tomato risotto cake
- Toasted fennel and caraway nage 49

### ENHANCEMENTS

- (Entrée salad)
  - Spicy Thai beef and noodle salad
  - Chili-lemon grass peanut dressing 47

- (Entrée salad)
  - Chilled grilled citrus marinated chicken breast on a bed of young spinach leaves, yellow and red endive lettuce, grilled portabella mushroom, shaved sunchoke and mango drizzled with a white balsamic vinaigrette 46

### SWEET ENDINGS (CHOOSE ONE)

- Classic New York style cheesecake with a dueling coulis
  - Raspberry mascarpone adelia
  - Mascarpone and Red Berry Mousse Light Almond Sponge Cake

- The classic lemon meringue tart, lemon curd and Italian meringue

- Chocolate trilogy
  - Chocolate genoise, white, milk and dark chocolate mousse, garnished with dark chocolate shavings and powdered sugar

- Tropical fruit mousse cake
  - An exotic mousse puree lined with coconut ladyfingers topped with exotic glace

- Chocolate duo
  - Layers of dark and satin white chocolate mousse, dark coco biscuit soaked with Grand Marnier syrup

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GRAB AND GO
Select up to 3 sandwiches. The same salad, snack and dessert selection must accompany all sandwiches for any one meal.

All Grab & Go items are served in a to go box.

GRAB AND GO
salad selection (please select one item)
penne rigate pasta salad
old fashioned potato salad
greek salad

sandwich selection (please select up to three items)
roast beef and aged cheddar with alfalfa sprouts and a horseradish dijon aioli served on a caramelized onion roll
albacore tuna with parsley, lemon, and mayonnaise on whole wheat
chicken salad with celery, red onion, golden sultans natural honey flavored aioli on a flaky croissant
grilled truffle infused chicken served with balsamic mayonnaise on farmhouse olive bread
smoked turkey club with hickory bacon and avocado on sourdough loaf
baked honey roasted ham, swiss cheese, honey mustard, and mayonnaise on kaiser roll
(hanover bulkie) salami, coppa, ham, provolone and basil pesto spread on bulkie roll
oven roasted turkey with green apple sliver, garlic aioli and brie cheese on whole wheat flatbread
the ceasar wrap (add one item)
add chicken, shrimp or grilled portabella on a sundried tomato wrap
fresh buffalo mozzarella, beefsteak tomato, red onion

ENHANCEMENTS

fresh fruit parfait with crunchy granola and seasonal berries  7
tiramisu shooters  5
chilled fruit flavored yoplait® yogurts  5
terra® vegetable chips  4
nutrigrain® bars  4
seasonal whole fruit  4

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and pesto mayo on foccacia loaf
grilled vegetable & portabella sandwich,
roasted pepper hummus, Alfalfa sprouts, lettuce and
tomato
on a rosemary foccacia buns

snack selection (please select one item)
cape cod kettle® chips
rold gold® pretzels
whole piece of seasonal fresh fruit

dessert selection (please select one item)
chocolate fudge nut brownie
freshly baked cookie
candy bar

individual coca-cola® products 43
RECEPTION TABLE
*based on 90 minutes of continuous service

CHEF’S SELECTION OF VEGETABLE CRUDITE
an array of fresh raw vegetables
choice of two dips: blue cheese, red pepper hummus, ranch, chipotle aioli and garlic aioli  15

SELECTION OF LOCAL NEW ENGLAND FARMED CHEESE
great hill blue, wasabi capri, smith’s gouda, green mountain gruyere, maple smoked cheddar and blytheadale camembert cheddar
with fresh grapes, water crackers and lavash, crusted breads served with honey comb, imported aged balsamic vinegar and extra virgin olive oil  18

CHEF’S SELECTION OF FIELD VEGETABLES
an array of balsamic drizzled grilled vegetables
choice of two dips: blue cheese, red pepper hummus, ranch, chipotle aioli and garlic aioli  15

SELECTION OF AMERICAN AND INTERNATIONAL CHEESES
brie, manchego, stilton, chèvre, boursin, havarti, aged vermont cheddar with fresh grapes, water crackers
and lavash, various crusted breads served with honey comb, imported aged balsamic vinegar and extra virgin olive oil  17

ENHANCEMENTS

(priced individually)
shucked new england littleneck clams  5
shucked cold water bay oysters  5
giant shrimp cocktail on ice  6
snow crab claws- market price
sushi rolls priced per piece
california roll, tuna avocado roll, spicy tuna
with scallions, salmon roll*  6
maki sushi priced per piece
fish or vegetables wrapped in sushi rice and seaweed
pickled japanese radish, cucumber and avocado*  6
nigiri sushi priced per piece
slices of fish on sushi rice
salmon, hamachi, tuna, shrimp and white fish*  6

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THE TUSCAN TABLE

coppa, soppressata, mortadella, bresaola sausage,
prosciutto, manchego, gorgonzola,
cured tomato and buffalo mozzarella with basil oil
roasted red peppers, artichoke hearts, assorted olives,
focaccia, ciabatta and bread sticks 19

LOCAL GROWN SUSTAINABLE CHEESE

selection of artisanal organic cheeses, crusty
baguettes and variety of crackers seasonal
fruits 18

LET THEM EAT CAKE

flourless chocolate tortes, assorted cheesecakes,
miniature pastries and confections
(three pieces per person) 17

HANOVER STREET CAFÉ

cannoli, cream puffs, napoleons,
assorted biscotti, italian cookies,
tiramisu 17

WELCOME TO THE SUNDAE PARLOR

vanilla and chocolate ice cream
butterscotch and hot fudge sauces
toppings include: crushed oreos®, chocolate chips,
m&ms®, snickers® chunks, walnuts,
fluffernutter® and whipped cream 16

GELATO BAR**
a selection of locally made gelato’s served to
order 16

WELCOME TO DECADENCE

a luscious display of cupcakes
red velvet, chocolate on chocolate, vanilla bean,
peanut butter & jelly roll and lemon meringue 17

Attendant fee
sushi chef fee
* a sushi chef may be added at 200.00 per hour
**station attendant(s) 150 per attendant

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COLD CANAPÉS

Minimum of 100 pieces per item

COLD CANAPÉS - PRICED PER PIECE
vegetable nori rolls cucumber, daikon, avocado and assorted vegetables wrapped in sweet sticky rice and nori with wasabi
and soy sauce  6

greek mini spiedini toasted fennel-ouzo marinated feta kalamata olive, and fresh mint skewers  5.50

charred natural beef carpaccio bruschettas, citrus and natural mustard drizzle  5.50

spicy tuna sansho pepper seared albacore tuna loin injected with wasabi soya infusion  5.50

stuffed belgian endives smoked breast of chicken and blistered corn salad with smoky chipotle on a fresh white endive leaf  5.75

quinoa bruschetta
red and white quinoa with basil and balsamic glaze on a crispy toasted crostini  5.50
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HOT CANAPÉS
Minimum of 100 pieces per item

HOT CANAPÉS - PRICED PER PIECE

- roasted crab cake blend of crabmeat, peppers and spices, lightly breaded with roasted pepper  
  - 6

- crisp organic vegetable spring rolls, soy and sweet chili dipping sauces  
  - 6

- shrimp tempura tiger shrimp hand breaded in rice flour tempura batter for a unique and crunchy finish with soy sauce  
  - 6

- coconut crusted chicken strips rolled in a mixture of shredded coconut and bread crumbs with a honey mustard dip  
  - 5.25

- roasted deep sea scallop whole fresh sea scallops wrapped in bacon on skewer tossed in house made pesto  
  - 6

- artichoke, olive, and goat cheese tartlette chopped kalamata olives, artichokes and goat cheese nestled in a tartlet shell  
  - 5.25

- mini beef wellingtons beef tenderloin accented with mushroom duxelle in a french-style puff pastry  
  - 5.25

ENHANCEMENTS
HOT CANAPÉS

peking duck spring roll crisp vegetables mixed with seasoned duck and hoisin sauce wrapped in a springroll wrapper  6

dish of savory mushroom, spinach and goat cheese tartlets with pine nut  5.75

mini cherry tomato and basil pesto vol au vent blistered tear drop tomato infused with basil pesto served in a flaky puff pastry tart  5.25

demi tasse of sweet potato and roasted corn chowder a new england favorite of roasted corn and locally grown sweet potato  5.25

mini delta purse spicy louisiana red beans with maple sweet potatoes and braised greens in a gluten free flax seed dough  5.75
decorated mini fish taco fajita spiced white fish with roasted peppers, tomatoes and pickled onions in a crispy flour tortilla  6

quinoa, kale & feta arancini red and white quinoa, kale and feta cheese combined to create a unique arancini “rice ball”  6

porcini mushroom risotto arancini arborio rice, white wine, fontina cheese with porcini and crimini mushrooms  5.75

short rib empanada tender braised beef short ribs with cilantro, ancho chili and machengo cheese in a empanada shell  6

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HOT CANAPÉS  

buffalo chicken rangoon
- tender chicken pieces with mozzarella cheese
- smothered in buffalo sauce and wrapped in a wonton  $6

chorizo stuffed dates
- spanish panplano-style chorizo encased in a sweet
- medjool date wrapped in applewood smoked bacon  $6

pork caritas and chipotle pepper empanada
- michoacan-style pork shoulder braised with smoky-laden chipotle peppers in a flour empanada shell  $6

maui shrimp spring roll
- spiced with chili paste, coconut milk and fresh
- cilantro in a spring roll wrapper  $6

pastrami spring roll
- spice rubbed and brined pastrami hand folded with
- whole grain mustard and sauerkraut  $6

mini beef short rib panini
- house braised beef short rib with cave aged fontina
- cheese layered between mini crispy brioche bread slices  $6.25

arapas with chorizo & manchego
- smoked spanish-style pork chorizo with 60-day aged
- quesos manchego encased in a venezuelan-style
- ground corn flour bun  $6.25

cranberry-orange
- sweet cranberries, orange zest, chopped walnuts with
- a creamy brie cheese in a flaky phyllo roll  $5.75

sweet potato puff
- whipped sweet potatoes scented with madagascar
- vanilla encased in a cinnamon and sugar kissed puff pastry  $5.75

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HOT CANAPÉS

maine lobster phyllo triangle
fresh lobster meat in a sherry laced newburg sauce
wrapped in a traditional phyllo pastry  

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**ACTION STATIONS**

based on 90 minutes of continuous service

**ENHANCEMENTS**

all carved items are served with mustard, horseradish cream, mayonnaise and rolls.

**CEDAR SALMON BAKE**

individual fillets of salmon baked with a cedar infusion, boldly displayed on individual natural cedar plank, wilted rocket green  19

**NEW ENGLAND LOBSTER ROLL GRILL**

*crispy pan toasted mini rolls filled with east coast lobster salad, made to order  20

**PASTA STATION**

(choice of two pastas)

gnocchetti, penne, orecchiette, pumpkin ravioli, Spinach and 3 cheese ravioli, mushroom ravioli, fusilli

(choice of two sauces)

fresh-diced tomatoes, arugula pesto, light pomodoro, lemon artichoke scampi, four-mushroom, truffled brandy cream, traditional bolognese, stolichnaya® vodka cream sauce

served with parmesan reggiano

**SHAKEN NOT STIRRED**

farmers market martini station “Shaken not stirred”

Spinach and baby greens served with condiments, cranberries, crispy

Smoked bacon, shaved celery, carrots, tomatoes, cucumbers, red onion  15

manchego cheese quesadillas with tomatoes, salsa, guacamole and sour cream  12

Tecate, cumin and cilantro-marinaded chicken fajitas with peppers, onions, tomatoes, salsa, guacamole, sour cream  16

Snow peas, bok choy, ginger and soy sauce served with lo mein noodles with stir-fried chicken  14

shrimp & scallop fried rice  16

stir fry vegetable & lo mein noodles  10

agnolotti stuffed with caramelized onion, prosciutto, ricotta, roasted red pepper, and light tomato sauce, basil olive oil and shaved parmagiano cheese  15

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SALAD STATION**
warm napa valley salad station
crispy pancetta, mushroom,
blue cheese crumbles, red wine mustard
vinaigrette  14

MAPLE AND THYME GLAZED ROTISSERIE
CHICKEN*
Basted and roasted to perfection and cut to order!
Natural chicken jus and house made biscuits (serves 30 guests)  300

ANCHO CHILE RUBBED SADDLE OF LAMB*
ancho chile rubbed saddle of lamb
smokey jalapeño and lime emulsification
served with pita bread and greek flat bread  375

HERB AND MUSTARD CRUSTED LAMB RACK*
herb and mustard crusted lamb rack
(8 bones per rack)
rosemary jus 30 per rack  375

TURKEY *
carved slow roasted garden herb and lemon-
marinated turkey served with cranberry apricot
chutney, corn bread
and giblet gravy (serves 30 guests)  325

TENDERLOIN OF BEEF *
sliced to order herb roasted tenderloin of beef with
morel and chanterelle demi-glace, and béarnaise
sauce (serves 25 guests)  575

WHOLE ROASTED TOP ROUND OF BEEF *
top round of beef with a fresh au jus (serves 50 guests)  500

STEAMSHIP ROUND *
steamship round of beef
slow roasted with fresh herbs au jus
(serves 150 guests)  800

penne pasta, rock shrimp, bay
scallops and scampi sauce served
with parmesan reggiano, crispy
garlic bread, focaccia
and virgin olive oil  22

ACTION STATIONS

ENHANCEMENTS

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NOT JUST DIM SUM
selection of assorted dim sum to include
pork, seafood and vegetable dim sum
served in traditional bamboo
baskets infused with banana leaves and lemongrass
assorted dipping sauces:
plum, ginger soy and minted peanut with rice vinegar 18

DISTINCTIVELY SOUTHWESTERN
sautéed marinated beef tenderloin strips fajitas with
peppers, onions, tomatoes, salsa, guacamole, sour cream 18

SPOON FED (SELECT FIVE)
(served on curled silver spoons)
spicy seared tuna, sweet asian slaw, chili deviled quail eggs
smoked muscovy duck served with apricot chutney and fresh chives
truffled carpaccio of beef served with horseradish and wild caper honey
aged balsamic-glazed brunoise of toasted vegetables on focaccia toast
white russian fingerling potatoes with lemon confit, crème fraiche and caviar
norwegian smoked salmon mousse, fried capers and flat leaf parsley on pumpernickel toast with american salmon roe
dry mission figs stuffed with roquefort blue served with honeycomb
syroup and toasted georgia pecans
maine lobster, sweet mango and young coconut ceviche with citron stolichnaya vodka shooter
wbw jumbo shrimp cocktail shooter, micro greens, meyer lemon and house cocktail sauce 30

Attendant fee
*all carving stations require an attendant at 150 per attendant

**station attendant(s) 150 per attendant

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DINNER TABLE

All Dinner Tables are served buffet style; 90 minutes of continuous service.

All dinner menu prices include 3 courses, bread rolls, Starbucks®, coffee (regular and decaffeinated) and a selection of hot and iced Tazo® teas.

ENHANCEMENTS

DISTINCTIVELY THE WATERFRONT

duo of chowders
new england clam and sweet potato and sweet corn

farmers market martini Station shaken not stirred**
spinach and baby greens served with condiments, cranberries, crispy smoked bacon, shaved celery, carrots, tomatoes, cucumbers, red onion, sprouts and dressing’s bleu cheese, ranch, balsamic vinaigrette

cedar salmon bake
individual fillets of salmon baked with a cedar infusion, boldly displayed on a long natural cedar plank, wilted dandelion greens

slow roasted and rested beef tenderloin**
herb and pure sea salt rubbed tenderloin of beef, cooked and carved as desired, hinged sourdough rolls, hot mustard, natural pan drippings

griddles of:
roasted potatoes and grilled vegetables

dessert buffet
a selection of mini pastries and desserts made by pastry chef Christine

**station attendant(s) 150 per attendant  78

Whole boiled Maine lobster with lemon and
Drawn butter- one per person at market price

individual coca-cola® products  5

individual bottled water  5

THE WESTIN BOSTON WATERFRONT

425 Summer Street . Boston . Massachusetts 02210 . USA . Phone: (617) 532-4600

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# TOUCH OF PALERMO
(minimum 75 guests)

**Soup**
Zuppa di Stracciatella

**Antipasti**
Asparagus mimosa
Grilled asparagus, chopped egg, pecorino Romano
With lemon and first pressed olive oil

**Antipasti**
Insalate caprese
Red and yellow tomatoes, Fresh Mozzarella, e.v.o.o. and herbs
Trio of arugula, radicchio and lollo rosso, cucumbers, tomatoes, onions, carrots, mushrooms, walnuts and a trio
Of dressings: balsamic vinaigrette, lemon, olive oil and Vinegar
Antipasto display cured coppa, soppressata, mortadella, Bresoula sausages, prosciutto, manchego, gorgonzola, Grana padano
Olive oil drizzled chèvre, peppers, artichoke bottoms, cured
Tomatoes, displayed olives, focaccia and bread sticks
A display of olive oils with assorted artisan bread

**Risotto**
Ocean and mountain Arborio rice, shrimp, chicken, porcini, cipolini, parsley, white wine and court bouillon

**Medallions of beef**
Pizzaiola beef tenderloin, roasted tomato ragout, smoked melted and browned mozzarella fresca

An assortment of Italian pastries, biscotti and cookies,
Tiramisu, cappuccino and classic flavored cheesecake  80

### ENHANCEMENTS

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THE GLOUCESTER CLAM BAKE  
(Minimum 75 guests)  
New England clam chowder served with oyster crackers  
The farmers market display: romaine, spinach, and baby  
Greens with carrots, tomato, cucumber, red onion and  
Sprouts  
Watermelon, Belgian endive and green apple salad with  
Cider vinaigrette  
or  
Red and green cabbage slaw with Celery dressing  
Steamed little neck clams, Prince Edward Island mussels  
Grilled barbecue-glazed chicken breast, steamed red bliss potatoes  
Boston baked beans with double smoked bacon, Sweet corn on the cob, corn muffins and New England  
Biscuits, warm caramel raisin brioche bread pudding with  
Vanilla sauce, Boston cream pie, strawberry shortcake, Brulé cheesecake  80

Attendant fee  
minimum fee less than 75  
buffet fee for 25 or less guests  
*all carving stations require an attendant at $150 per attendant

**station attendant(s) $150 per attendant

all buffet functions 25 guests or less will be charged a $175.00 set up fee

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PLATED DINNER

All plated dinners include the following please choose one warm or cold beginning, one entree and one dessert. as well as assorted dinner rolls and starbucks® coffee regular and decaffeinated and a selection of hot and iced tazo® teas

If more than one entree is selected the highest price prevails.

CHILLED BEGINNINGS

- crystallized beetroot, broccoli sprout & grape tomato marjoram & red wine vinegar emulsion
- butter leaf, red endive and watercress salad with brie accompanied by pear vinaigrette
- wild rocket, poached pear, walnut & gruyere, balsamic glaze
- leaves of radicchio, chicory, red leaf, watercress, bibb lettuce with a sun-dried cranberry goat cheese crumble, oven cured tomato
- chilled cantaloupe and mint puree with shaved fennel
- boston bibb lettuce, roasted tomatoes, orange segments and great hill bleu cheese, accompanied by fresh herb citrus vinaigrette
- nueva caesar with focaccia garlic croutons and grana padano cheese

ENHANCEMENTS

- grand marnier soufflé glace in chocolate cup accompanied by marquise au chocolate
- organic baby greens, roasted pears, candied pecans laurel’s goat cheese, balsamic vinaigrette
- Open-Faced Lobster Ravioli with Morels
- poached maine lobster (1/2) served with a champagne cream sauce, market price
- wild mushroom risotto, caramelized mango, maine lobster meat, vanilla froth, pumpkin oil

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PLATED DINNER

baby greens, asparagus, artichoke, and prosciutto chips, served with a citrus vinaigrette

WARM BEGINNINGS
heirloom tomato and vodka bisque with anise froth

roasted organic butternut squash bisque, maple candied walnuts

cream of autumn squash with sour cream and pecans

roasted roma tomato and oregano bisque with pesto foam and focaccia croutons

ENTREES
duo of fresh herb scented beef tenderloin and lemon peppered east coast halibut, dijon spiked pinot grigio cream reduction 96

chicken supreme stuffed with feta cheese and sundried tomato, chicken glaze 70

stuffed roasted statler chicken breast shitake, pancetta, brie stuffing 70

duo entrée potato thyme crusted salmon and grilled chicken breast romesco sauce 78

grilled new york sirloin with caramelized red onion marmalade and a cabernet demi-glace 75

ENHANCEMENTS

shitate, leek and local berkshire blue cheese tart with herb vinaigrette dressed friesse 5

harvest salad organic field green, yellow fin tuna tartare served in a marinated artichoke bottom, garnished with shiso greens and a sesame rice cracker 3

marinated yellow and red tomato, buffalo mozzarella, basil oil and aged balsamic syrup 2

the waterfront trio chocolate marquis, frangelico crème brule with an almond florentine cup filled with chantilly cream and berries 4

alternating desserts 3

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PLATED DINNER

- Deep sea cod fillet wrapped with air cured serrano ham, double cream brie seedless grape risotto thyme beurre blanc and sautéed chard 73
- Roasted snapper fillet with warm blistered corn and bell pepper salsa, yuca and plantain puree 73
- Duo of porcini-crusted filet of beef and prosciutto wrapped jumbo shrimp with a barolo lemon caper white wine sauce 87
- Pure sea salt, clover honey and grain mustard crusted east coast salmon fillet and slow roasted beef medallions with a blueberry jus 85
- Seared beef fillet, balsamic glazed grape tomato, flat leaf parsley porcini mushroom glaze 85
- Pan seared sustainable farmed barramundi organic barley risotto, julienne fennel, leek and carrots 72
- Grilled natural raised berkshire pork chop, natural jus apple raisin compote, sweet potato cake, pan flashed mustard greens 72

DESSERTS

- Chocolate coffee creme brulee tartlet
- Chocolate espresso creme brulee, chocolate shortbread shell

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fresh fruit tartlet
assorted seasonal fruits, classic pastry cream
served in a shortbread shell

apple crumble tartlet
fresh apple wedges, apple compote, streusel topping

key lime tartlet
key lime curd, meringue, vanilla almond shortbread dough

local harvested apple and raisin crisp in cinnamon tuile, dollop of crème fraiche

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.
HOST
The hotel will set up complete arrangements including a bartender, mixers and glasses. The consumption will be charged to the client on a per drink basis.

PREMIUM
jack daniels®, crown royal®, johnny walker black®, bombay sapphire®, absolut®, bacardi superior®
hennessy v.s.o.p.®, jose cuervo silver®  10

PREFERRED
jim beam white label®, seagram’s 7®, johnny walker red®, beefeater®, smirnoff®, cruzan®, hennessey v.s.®, sauza silver®  9

IMPORTED BEER
heineken®, heineken light®, corona®, corona light®, amstel light®  8.50

DOMESTIC BEER
budweiser®, bud light®, miller lite®, st. pauli girl (non alcoholic)®  7.50

CRAFT BEER
harpoon®, samuel adams boston lager®, blue moon®  8.50

WINE
magnolia grove chardonnay, magnolia grove cabernet sauvignon  9.50

OTHER BEVERAGES
mineral water, assorted soda and juices  5

ENHANCEMENTS
Chandon, Brut, "Classic", California, NV - glass  16

Stags’ Leap Winery, Chardonnay, Napa Valley, California, 2010 - glass  20

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand, 2011 - glass  13

Bollini, Pinot Grigio, Trentino, Italy, 2010 - glass  9

Anew, Reisling, Columbia Valley, Washington - glass  9

Penfolds, Shiraz, "Thomas Hyland", South Australia, 2010 - glass  10

Cellar No. 8, Merlot, California, 2009 - glass  9

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HOST

PREFERRED BAR PACKAGE
(minimum 50 guests)
first hour $18 per person
each additional hour:
$10 per guest
$9 per guest
$9 per guest

PREMIUM BAR PACKAGE
(minimum 50 guests)
first hour $20 per person
each additional hour:
$12 per guest
$9 per guest
$9 per guest

Bartender fee
bartender charge of 150.00 per bartender will be applied (1)
bartender per each 100 guests

ENHANCEMENTS

De Loach, Pinot Noir, "Cote De Loach", California, 2007 - glass 9

Souverain, Red Blend, California - glass 11
cordials:
kahlua®, frangelico®, grand marnier®, romana sambuca®, disaronno®, baileys®, jameson® 14
punch (per gallon - 16 servings)
Non-Alcoholic Fruit Punch 65
Rum Punch 95
sangria 95
after dinner thoughts...liqueurs 14
Specialty Coffees: monte cristo, spanish, and irish 12
Special Cognacs available on request

Prices are per beverage. prices are exclusive of of 15% gratuity, 9% taxable administrative fee and 7% state sales tax. the gratuity is distrubted to banquet employees. no other fees or charges (including administrative charges) are tips, gratuities or service charges for employees
### CASH

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<th>PREFERRED</th>
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<tr>
<td>jim beam white label®, seagram's 7®, johnny walker red®, beefeater®, smirnoff®, cruzan®, hennessey v.s.®, sauz silver®</td>
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<tr>
<td>PREMIUM</td>
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<tr>
<td>jack daniels®, crown royal®, johnny walker black®, bombay sapphire®, absolut®, bacardi superior®, hennessey v.s.o.p.®, jose cuervo silver®</td>
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<tr>
<td>CORDIALS</td>
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<td>kahlua®, frangelico®, grand marnier®, romana sambuca®, disaronno®, baileys®, and jamesons®</td>
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<tr>
<td>MARTINI</td>
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<tr>
<td>classic, apple, pomegranate, and signature white tea</td>
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<tr>
<td>IMPORTED BEER</td>
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<tr>
<td>heineken®, heineken light®, corona®, corona light®, amstel light®</td>
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<tr>
<td>DOMESTIC BEER</td>
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<td>budweiser®, bud light®, miller lite®, st. pauli girl (non alcoholic)®</td>
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<tr>
<td>CRAFT BEER</td>
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<tr>
<td>harpoon®, samuel adams boston lager®, blue moon®</td>
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<tr>
<td>WINE</td>
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<tr>
<td>magnolia grove chardonnay, magnolia grove cabernet sauvignon</td>
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<td>OTHER BEVERAGES</td>
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<tr>
<td>water, juice and soda</td>
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SPECIALTY BAR

The hotel will set up complete arrangements including a bartender, mixers and glasses. The consumption will be charged to the client on a per drink basis.

MOJITO BAR

- traditional 12
- raspberry, mango, and pomegranate 14

CORDIALS BAR

- bailey's®, frangelico®, courvoisier®, grand marnier®, romana sambuca®, hennessy®, chambord®, cointreau®, and kahlua® 12

MARTINI BAR

- classic, sour apple, french, godiva, pomegranate and westin signature 12

Bartender charge of 150.00 per bartender will be applied (1) bartender per each 100 guests

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WINE - WHITE

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SWEET SPARKLING WINES

Fantinel, Prosecco, Extra Dry, Veneto, Italy, NV 42
Villa Sandi, Extra Dry, Prosecco di Valdobbiadene, Superiore, Veneto, Italy, NV 35

DRY SPARKLING WINES AND CHAMPAGNE

J Roget, Sparkling Wine, California 40
Charles de Fère, Blanc de Blancs, Brut, "Cuvee Jean-Louis", France, NV 45
Moët & Chandon, "Impérial", Champagne, France, NV 85
Taittinger, Brut, "Cuvee Prestige", Champagne, France, NV 100

SWEET WHITE/BLUSH WINES

Sycamore Lane Cellars, White Zinfandel, California, 2008 36
Beringer, White Zinfandel, California, 40

LIGHT INTENSITY WHITE WINES

Trinity Oaks, Pinot Grigio, California, 2008 38
Two Vines, Sauvignon Blanc, Washington 40
Selaks, Sauvignon Blanc, Marlborough,

WINE - RED

LIGHT INTENSITY RED WINES

Redtree, Pinot Noir, California, 2008 37
Canyon Road, Pinot Noir, California, 39
MacMurray Ranch, Pinot Noir, Russian River Valley, California, 2007 50
Louis Jadot, Pinot Noir, Burgundy, France, 2007 48
Five Rivers, Pinot Noir, Central Coast, California, 2006 40

MEDIUM INTENSITY RED WINES

Da Vinci, Chianti, Tuscany, Italy, 2007 41
Leese-Fitch, Merlot, California, 2007 40
Frei Brothers, Pinot Noir, "Reserve", Russian River Valley, California, 2006 55
Painted Hills, Merlot, California, 2008 37
Stephen Vincent, "Crimson", California, 2007 42
MEDIUM INTENSITY WHITE WINES

New Zealand, 2008  41
Maso Canali, **Pinot Grigio**, Trentino, Italy, 2007  45
Valley of the Moon, **Pinot Blanc**, Sonoma County, California, 2007  40
Allan Scott, **Sauvignon Blanc**, Marlborough, New Zealand, 2008  41
Helfrich, **Riesling**, Alsace, France, 2007  41
Whitehaven, **Sauvignon Blanc**, Marlborough, New Zealand, 2008  44
Alphonse Mellot, Sancerre, "La Moussière", Loire, France, 2007  66
Wilhelm Walch, **Pinot Grigio**, "Prendo", Trentino, Italy, 2008  42
Placido **Pinot Grigio**, Italy  45
René Muré, **Riesling**, "Tradition", Alsace, France, 2006  50

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J Vineyards & Winery, **Pinot Gris**, Russian River Valley, California, 2007  50
MacMurray Ranch, **Pinot Gris**, Russian River Valley, California, 2007  52
Concannon, **Chardonnay**, "Selected Vineyards", Central Coast, California, 2007  40
Cakebread Cellars, **Sauvignon Blanc**, Napa Valley, California, 2007  59
Century Cellars by BV, **Chardonnay**, California, 2008  42
Bridlewood, **Chardonnay**, Monterey County, California, 2006  42
Selby, **Chardonnay**, Russian River Valley, California, 2007  50
Elena Walch, **Pinot Bianco**, Alto Adige, Italy, 2007  46
Sterling Vineyards, **Chardonnay**, "Vintner's Collection", Central Coast, California, 2008  46
Chateau St. Jean, **Chardonnay**, Sonoma County, California, 2008  40
Sonoma Cutrer, **Chardonnay**, Sonoma Coast, California, 2007  52

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### WINE - WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
<th>Score</th>
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</thead>
<tbody>
<tr>
<td>Domaine Drouhin, Chardonnay</td>
<td>&quot;Arthur&quot;, Dundee Hills, Oregon</td>
<td>2006</td>
<td>65</td>
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<tr>
<td>Joseph Drouhin, Pouilly-Fuissé, Burgundy, France</td>
<td>2007</td>
<td>53</td>
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</tbody>
</table>

#### FULL INTENSITY WHITE WINES

- Stags’ Leap Winery, Chardonnay, Napa Valley, California, 2006 63

### WINE - RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
<th>Score</th>
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<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td>Napa Valley, California</td>
<td>2004</td>
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<td>Ghost Pines</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>&quot;Winemaker's Blend&quot;, Napa-Sonoma Counties, California</td>
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<td>Hall</td>
<td>Cabernet Sauvignon</td>
<td>Napa Valley, California</td>
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<td>Leese-Fitch</td>
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<td>Cabernet Sauvignon</td>
<td>California</td>
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<td>Raymond</td>
<td>Cabernet Sauvignon</td>
<td>&quot;Reserve&quot;, Napa Valley, California</td>
<td>2006 66</td>
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<td>St. Francis Vineyards</td>
<td>Merlot</td>
<td>Sonoma County, California</td>
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<td>Chateau St. Jean</td>
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<tr>
<td>Silverado Vineyards</td>
<td>Merlot</td>
<td>Napa Valley, California</td>
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<tr>
<td>Benziger Family Winery</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>Sonoma County</td>
<td>2006</td>
<td>51</td>
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#### FULL INTENSITY RED WINES

- Renwood, Zinfandel, "Old Vine", Amador County, California, 2007 43
- von Strasser, Cabernet Sauvignon, Diamond Mountain, California, 2006 62
- Sebastiani, Cabernet Sauvignon, Sonoma County, California, 2006 47
- Chalk Hill, Cabernet Sauvignon, Sonoma County, California, 2006 51

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WINE - WHITE

WINE - RED

Cabernet Sauvignon,
Chalk Hill, California, 2005  75
FALL ENHANCEMENTS

The fall menu is currently being created and will ready for preview soon.

FIRST COURSE
Beluga lentil salad with duck confit
frisée lettuce and champagne vinaigrette

ENTREE COURSE
duet of fresh herb infused beef tenderloin & nantucket light bay scallop,
Maple glazed baby carrots, charred red pepper and balsamic roasted cippoline onions seared macaire potato 92

DESSERT COURSE
Pauline & chocolate mousse dusted with coco
Mini roulade of lemon mousse with blueberries,
Joconde incrusted pistachio and lemon zest

--- 57 ---

8/5/2014 9:19:59 PM
ABOVE AND BEYOND
THE WATERFRONT
Grilled barramundi on heirloom tomatoes and asparagus tartare, citrus salsa and sesame rice cracker

Duet of
Broiled American Kobe Beef tenderloin and herb crusted sea bass
Topped with Red onion Marmalade and Organic flax granola
Served on Bacon Spiked Yorkshire Pancake, roasted golden and striped beets and a Merlot reduction

Chocolat pour UN rois:
Chocolate hazelnut pate, White chocolate raspberry crème Brulee
Milk chocolate mousse croquant 129

THE BACK BAY
Harvest salad organic field greens, Yellow fin tuna tartare served in a marinated artichoke bottom, garnished with shiso greens and a sesame rice cracker

Duet of
Bison tenderloin topped with Bing Cherry compote
Paired with Chicken breast roulade with thyme scented apple stuffing
Horseradish scented Lingonberry sauce
Flash Sautéed baby vegetables, sweet potato cake

symphony of chocolate:
Chocolate filled with strawberry mouse, nougatine ice cream parfait topped with a sugar cage 129

ENHANCEMENTS
spoon fed (select five)
(served on curled silver spoons)
spicy seared tuna, sweet asian slaw, chili deviled quail eggs
smoked muscovy duck served with apricot chutney and fresh chives
truffled carpaccio of beef served with horseradish and wild caper honey
aged balsamic-glazed brunoise of toasted vegetables on focaccia toast
white russian fingerling potatoes with lemon confit, crème fraiche and caviar
norwegian smoked salmon mousse, fried capers and flat leaf parsley on pumpernickel toast with american salmon roe
dry mission figs stuffed with roquefort blue served with honeycomb syrup and toasted georgia pecans
maine lobster, sweet mango and young coconut ceviche with citron stolichnaya vodka shooter
ww jumbo shrimp cocktail shooter, micro greens, meyer lemon and house cocktail sauce 26

All pricing is per person, unless otherwise noted. prices are exclusive of 15% gratuity, 9% taxable administrative fee and 7% state sales tax. the gratuity is distrubted to banquet employees. no other fees or charges (including administrative charges) are tips, gratuities or service charges for employees consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses
ON SITE SPECIALTY EVENTS - SPECIALTY EVENTS

THE CELEBRITY CHEF CHALLENGE (50-150) GUESTS

A highly interactive and intense event with hands-on participation to create a complete meal judged by either the hotel team or your own participants. Each team is given a menu and the support of a chef to guide them through the process of cooking from scratch, designing the dish and then plating the meal to become the next celebrity chef. Add a video tape and create your own food network.

TASTE OF NEW ENGLAND (25-500) GUESTS

Let the Westin Waterfront welcome you to Boston with an authentic New England Clambake! Guests are able to experience the “heart of the house,” in which they are invited back into the kitchen to interact with Westin’s executive chefs while they expertly prepare your feast. Guests sip their cocktails, while learning how to properly steam, chuck and de-shell New England’s famous clams and lobsters before enjoying their dining experience.

While enjoying the best food that Boston has to offer, guests have the opportunity to see the famous sights and sounds, without having to leave the Westin Waterfront. A completely customizable nautical décor package offers an array of props and accent pieces to choose from; including a large working lighthouse, Clam Hut, dory boat, Nantucket fencing, as well as nautical vignettes, centerpieces and entryways.

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SIP AND STIR - (25-100) GUESTS
We invite you to sip and savor with our mixology interactive event! During your reception soiree, the Westin Boston Waterfront creates a fun and educational team building experience for your guests. Our trained Westin Bar mixologist explains how to craft the signature cocktail featured during your event, while you sit back and enjoy a custom chic lounge atmosphere. After the drink has been demonstrated to the group – teams of 8-10 have the opportunity to create an original cocktail of their own. The judges of your choice (e.g., CEO, Regional Manager) select the winning team based on creativity and name of cocktail. All participants receive a branded cocktail glass takeaway. The nominated team will receive a Boston swag bag brimming with pre-selected items.

*Gift bag and type of signature drinks can be customized.

SPREAD THE GOOD - (25-500) GUESTS
This unique team building event focuses on giving back to those in need in the community. The Westin Boston Waterfront has partnered with Elizabeth Stone House and Rosie’s Place for this initiative. Elizabeth Stone House serves homeless families and individuals in a goal-oriented, outcome-driven service environment. Rosie’s Place, a sanctuary for poor and homeless women, offers emergency and long-term assistance to women who have nowhere else to turn. A spokesperson speaks about the organization and explains what your donation means to them personally.

Client to select one of the following community initiatives for groups to participate in:

1. Make blankets to be donated to the shelter (blanket kit provided to include easy follow instructions, fleece materials and scissors). *Cost to be determined per number of blankets requested.

2. Put together emergency kits to be donated to shelter (assortment of toiletries and snacks provided,

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ON SITE SPECIALTY EVENTS - SPECIALTY EVENTS

including bags, stationary and markers for guests to create a special message for recipients) *Costs to be determined per number of kits requested.

HISTORIC BOSTON - (25-500) GUESTS
Walking through Boston is like walking through a pop-up history book where you are able to experience the past come alive. Your guests are able to take a walking tour through famous city streets right within the Westin’s ballroom, where iconic Boston landmarks are accompanied with educational signage and interactive period characters.

Explore monuments and meetinghouses, churches, and markets. Learn about the brave people who shaped our nation. Discover the rich history of the American Revolution, as it began in Boston, where every step tells a story. This package is perfect for out of town guests to experience a city plentiful with historical accomplishments and events, without ever having to leave the Westin Waterfront.

NEIGHBORHOODS OF BOSTON - (25-500) GUESTS
Boston is a city full of rich culture and colorful characters. With so many different neighborhoods and wonderful things to see and experience, it’s no wonder so many people seek it out as a desired destination. With this fun-filled theme package, your guests are able to walk around Boston’s distinctive streets and landmarks while they experience all that this great city has to offer, without leaving the Westin Waterfront.

From our beloved Fenway Park, to Little Italy, also known as the North End, the scenic waterfront to our bustling China Town, your package features interactive entertainment and delicious food from each neighborhood prepared by the Westin’s executive chefs. Your event is completely customizable and can include additional locations such as South Boston or the iconic Cheers Bar!