



BOSTON LOGAN AIRPORT REVERE

BANQUET MENU

BREAKFAST

Suffolk Downs Continental \$14

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

European Continental \$16

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

American Breakfast \$21

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

Breakfast Enhancements

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

BREAKS

All Day Beverage Break \$14

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

Half Day Beverage Break \$8

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

Mid-Morning Wake UP! \$11

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

Afternoon Revitalize \$11

Iced Tea
Assorted Whole Fruit
Chocolate Chip Cookies
Fresh Berry Smoothie

Make Your Own Trail Mix \$12

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

Cheese Shop \$15

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

A la Carte Break Items

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

LUNCH

Beachmont Buffet \$25

The Taco Bar

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

Spanish Style Rice

Carne Asada Pulled Short Rib

Blackened Salmon

Marinated Chicken Breast

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

Churros with Mexican Chocolate Sauce

Deli \$24

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

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

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

Swiss, Vermont Cheddar and American Cheese

Sandwich Accompaniments, Assorted Sliced Hearth Baked Breads, Pickles

Kettle Chips

Assorted Cookies

Soup and Salad Buffet \$19

Chefs Seasonal Soup of the Day

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Crisp Romaine, Baby Spinach, Petite Field Greens

Assorted Seasonal Accompaniments

Roasted Chicken Breast, Chimichurri Shrimp

Assorted Dressings

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

Hearth Baked Rolls

Brownies and Blondies

Box Lunch \$22

All box lunches include:

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

Select Three Sandwich Options:

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

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

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

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

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

Revere Beach Buffet \$26

Select Three Starters:

Chefs Seasonal Soup of the Day

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

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

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

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

Cherry Tomato, Cucumber and Red Onion Salad

Select Two Entrees:

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

Rosemary and Dijon Crusted Pork Loin, Sun Dried Fruit Chutney

Baked Haddock, Herb Breadcrumbs, Lemon-Chive Butter Sauce

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

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

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

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

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

Dessert Display

RECEPTION

Passed Hor d'Oeuvres

Minimum 25 pieces per order

Five Dollar Selections

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

Six Dollar Selections

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

Stationary Displays

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

Farmhouse Seasonal Vegetable Display \$6

Creamy Blue Cheese and Hummus

Cheese and Charcuterie Board \$13

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

Mediterranean Display \$11

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

Make Your Own Bruschetta Bar \$13

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

Chef Attended Action Stations

All pricing per person charge minimum of 20 people

Based on one hour of service

Attendant required for Action Stations, \$100 per Attendant

Slow Roasted Tenderloin of Beef \$16

Horseradish Cream, Herb Chimichurri, Herb Brioche Buns

Roasted Turkey Breast \$12

Massachusetts Cranberry Compote, Tarragon Aioli, Petite Rolls

Mojo Pork Loin \$12

Sauce Romesco, Spicy Mustard, Corn Bread Muffin

Pasta Station \$14

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

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

DINNER

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

Tailor Made Dinner \$45

Select Three Starters:

New England Clam Chowder

Creamy Tomato and Basil Bisque

Lobster Bisque with Sherry

Italian Vegetable Soup, Basil Pesto

Roasted Corn and Bacon Chowder

Traditional Tomato and Mozzarella Caprese, Balsamic Reduction, Basil

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

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

Select Two Entrees:

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

Local Day Boat Cod, Dijon Breadcrumbs, Lemon Butter Sauce

Oven Roasted Northern Harvest Salmon, Roasted Tomato and Fennel Cream

Pork Loin, Bacon and Apple Salad, Mustard Jus

Shrimp and Ricotta Ravioli, Tomato Studded Scampi, Wilted Greens

Seared Atlantic Swordfish, Chorizo Broth, Peperonata

Spinach Ravioli, Pecorino Cream Sauce, Truffle Oil

Chefs Selection of Potatoes or Rice and Seasonal Vegetables

Hearth Baked Rolls

Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Teas, Soft Drinks

BEVERAGE

Hosted Bar on Consumption

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

Call Brands

Martini
Wine
Mixed Drink
Domestic Beer
Imported Beer

Premium Brands

Martini
Wine
Mixed Drink
Domestic Beer
Imported Beer

Call Spirits

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

Call Wines

Proverb
Sauvignon Blanc, House Chardonnay, Merlot, Cabernet Sauvignon

Premium Spirits

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

Premium Wines

Premium Selection of Joel Gott Red and White Wines

Beer Selection

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

Package Bar

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

Call Brands

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

Premium Brands

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