

CATERING MENU

Sip. Smile. Repeat.

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DEDHAM CONTINENTAL

21 per Person

- Assorted Oikos Yogurt
- Fresh Seasonal Sliced Fruit
- Freshly Baked Danishes, Muffins and Assorted Bagels
- Butter, Jam, and Cream Cheese
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Juices



ARIADNE BUFFET

27 per Person

- Farm Fresh Scrambled Eggs
 Freshly Brewed Regular or
- Crisp Bacon
- Sausage
- Breakfast Potatoes
- Choice of Pancakes or French Toast
- Decaffeinated Coffee
- Assorted Hot Teas
- Assorted Fresh Juices



CHARLES RIVER BRUNCH

42 per Person

- Farm Fresh Scrambled Eggs
- Choice of Pancakes or French Toast
- Crisp Bacon
- Sausage
- **Breakfast Potatoes**
- Freshly Baked Breakfast Pastries
- Fresh Seasonal Sliced Fruit
- Mixed Green Salad

• CHOICE OF TWO (2) ENTREES:

Steak Tips, Stuffed Chicken, Chicken Marsala. Baked Haddock. Spinach Ravioli, or Roasted Pork Loin

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Hot Teas
- Assorted Fresh Juices
- Assorted Soft Drinks



BREAKFAST ENHANCEMENTS

All prices per Person

- Assorted Oikos Yogurt 5
- Assorted Cereal 4
- Assorted Bagels with Cream Cheese
- Assorted Danishes or Muffins 5
- Sausage, Egg and Cheese Muffin 8
- Fresh Seasonal Sliced Fruit 5
- Whole Fresh Fruit 4
- Waffle Bar 8

Strawberries, Bananas, Chocolate Chips, Chocolate Sauce, Whipped Butter, Whipped Cream, Maple Syrup

*125 Attendant fee per station
Minimum of 25 guests for all buffets - 125 setup fee if 25 guests is not met. Vegan breakfast items (waffles, pancakes, and muffins) available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





BEVERAGE BOOST

- Assorted Soft Drinks 4.50 each
- Bottled Water 4.50 each
- Powerade 4.50 each
- Red Bull 6.00 each



FITNESS

17 per Person

- Protein Bars
- Assorted Oikos Greek Yogurt
- Trail Mix
- Whole Fruit
- Bottled Water



COOKIE CRAVER

16 per Person

- Assorted Freshly Baked:
 - Cookies
 - Brownies

- Bottled Water
- Assorted Soft Drinks
- Whole Milk



FENWAY PARK

20 per Person

- Popcorn
- Peanuts
- Cracker Jack
- Assorted Salty Snacks
- Assorted Candy Bars
- Unsweetened Iced Tea
- Assorted Soft Drinks





SALAD

Choice of one (1)

- Tossed Garden Salad
- Caesar Salad
- Spinach Salad
- Caprese Salad
- Arugula Salad

Fresh Strawberries, Goat Cheese, Shaved Red Onion, Balsamic Vinaigrette



ENTRÉES

Choice of one (1) - additional selections 3 per Person

- London Broil 44 Brandy Peppercorn Demi-Glace
- Steak Tips 44
 Caramelized Onions and Peppers
- Grilled Chicken Stir-Fry 37
 Fresh Seasonal Vegetables and Zesty Stir-Fry Sauce
- Grilled Coconut Chicken 37
 with Chili Lime Sauce
- Baked Haddock 39
 Traditional Ritz® Cracker Crust
- Roasted Pork Loin 37
 Pomegranate Demi-Glace
- Grilled Vegetable Stir-Fry 31 Zesty Stir-Fry Sauce

• Salmon 45
Brandy Peppercorn Demi-Glace



DESSERT

Choice of one (1) - additional selections 2 per Person

- New York Cheesecake
- Carrot Cake
- Chocolate Cake
- Apple Blossom

Lunch serve time between 11 AM and 2 PM
All prices listed above include Chef's Selection of starch and seasonal vegetable, rolls and butter, freshly brewed iced tea
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





EXECUTIVE DELI

35 per Person

Salads

CHOOSE TWO (2): Mixed Greens, Caesar, Red Bliss Potato Salad, Tricolored Pasta Salad, Tomato Mozzarella Salad, Spinach Salad

Sandwiches

Roast Beef, Cure 81 Ham, Roasted Turkey Breast, Tuna Salad, American, Swiss, Cheddar Cheeses, Tomatoes, Onion, Lettuce, Pickles

- Cape Cod Potato Chips
- Assorted Breads and Rolls
- Chef's Selection of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee
- Freshly Brewed Iced Tea



IT'S A WRAP

35 per Person

Salade

CHOOSE TWO (2): Mixed Greens, Caesar, Red Bliss Potato Salad, Tricolored Pasta Salad, Tomato Mozzarella Salad, Spinach Salad

Wraps

CHOOSE THREE (3): Turkey Club with Chive Mayo, Roast Beef with Caramelized Onion and Herb Cheese Spread, Tuna Salad with Red Onion and Tomatoes, Southwest Chicken with Cheddar Cheese, Roasted Red Peppers and Sriracha Mayo, Honey Baked Ham with Whole Grain Mustard and Cheddar Cheese, Veggie Wrap (with Hummus, Grilled Portabella Mushroom, Spinach, Goat Cheese, Cucumber and Tomato)

- Cape Cod Potato Chips
- · Chef's Selection of Dessert
- · Freshly Brewed Regular and Decaffeinated Coffee
- Freshly Brewed Iced Tea



ITALIAN

43 for two (2) entrees - 49 for three (3) entrees per Person

Entrées

CHOOSE TWO (2) or THREE (3): Chicken Parmesan, Chicken Marsala, Italian Sausage with Onions and Peppers, Meat or Vegetable Lasagna, Spinach Ravioli with a Florentine Cream Sauce, Eggplant Parmesan

- Caesar Salad
- Chef's Selection of Vegetable
- Chef's Selection of Pasta
- Garlic Bread
- Chef's Selection of Dessert
- · Freshly Brewed Regular and Decaffeinated Coffee
- Freshly Brewed Iced Tea



SOUTH OF THE BORDER

43 per Person

- Tortilla Bowls, Mexican Rice, Ropa Vieja Beef, Chipotle Marinated Shredded Chicken, Black Beans, Elote Salad, Shredded Cheese, Lettuce, Tomatoes, Sour Cream, Salsa Roja, Salsa Verde, Guacamole, Tortilla Chips
- Churros
- Freshly Brewed Regular and Decaffeinated Coffee
- Freshly Brewed Iced Tea

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SALAD

Choice of one (1)

- Mixed Green Salad
 Italian or Balsamic
- Caesar Salad
- Caprese Salad
- Spinach Salad
 Candied Pecans, Craisins, Goat Cheese, Raspberry Vinaigrette
- Arugula Salad

Toasted Almonds, Green Apple, Feta Cheese, Shaved Red Onion, White Zinfandel Vinaigrette



ENTRÉES

Choice of one (1) - additional selections 3 per Person

- New York Strip 58
 Red wine demi-glace, sautéed mushrooms
- Filet Mignon Market 8 oz. center cut, brandy green peppercorn cream sauce
- Chicken Napoleon 42
 Marinated grilled chicken breasts, grilled garden vegetables, with a smoked tomato coulis
- Stuffed Chicken 42

Baby spinach, fresh mozzarella, roasted red peppers, dijon cream sauce

- Chicken Marsala 42
 Sauteed mushrooms in a rich marsala wine demi-glace
- Sesame Ginger Salmon 49 Soy ginger glaze, toasted sesame seeds
- Butternut Squash Ravioli 42 Sage cream sauce, toasted pine nuts
- Baked Haddock 42

 Traditional Ritz® Cracker Crust



DESSERT

Choice of one (1)

- Apple Blossom
- Triple Layer Chocolate Cake
- New York Style Cheesecake
 Fresh berries
- Carrot Cake

Dinner serve time between 3 PM and 8 PM
All prices listed above include Chef's Selection of starch and seasonal vegetable, rolls and butter, freshly brewed iced tea
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SHUHICA AUZIO





DEDHAM VILLAGE BUFFET

49 for two (2) entrees - 53 for three (3) entrees per Person

Entrées

CHOOSE TWO (2) or THREE (3): Braised Bottom Round of Beef, House-made Meatloaf, Oven Roasted Turkey with Cornbread Stuffing and Cranberry Sauce, Center Cut Pork Loin with Apple Cranberry Chutney, Baked Haddock with Lemon Herb Crust, Herb Crusted Buttermilk Fried Chicken, Chicken Pot Pie, Vegetarian Pot Pie

- Mixed Green Salad
- Whipped Potatoes
- Roasted Potatoes
- Chef's Selection of Vegetable
- · Dinner Rolls and Butter
- Chef's Selection of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee
- Freshly Brewed Iced Tea



NORTH END BUFFET

50 for two (2) entrees - 54 for three (3) entrees per Person

Entrées

CHOOSE TWO (2) or THREE (3): Chicken Parmesan, Chicken Marsala, Chicken Cacciatore, Italian Braised Cod, Shrimp Scampi over Linguini, Parmesan Encrusted Haddock, Eggplant Parmesan, Marinated Sirloin Tips with Onions and Peppers, Flank Steak Pizzaiola

- Caprese Salad
- Caesar Salad
- Chef's Selection of Vegetable
- Chef's Selection of Pasta and Sauce
- Garlic Bread
- Chef's Selection of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee
- Freshly Brewed Iced Tea



FRANKLIN SQUARE BUFFET

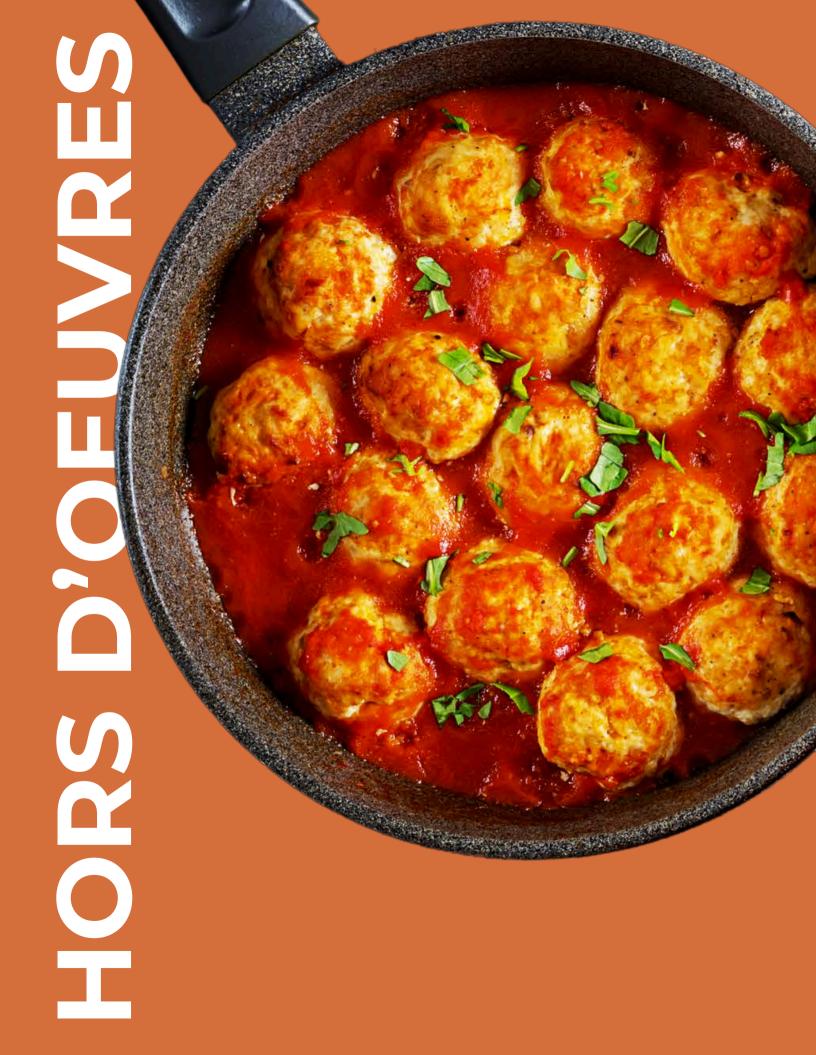
56 for two (2) entrees - 60 for three (3) entrees per Person

Entrées

CHOOSE TWO (2) or THREE (3): Chicken Florentine, Grilled Chicken with Artichokes and Tomatoes, Marinated Sirloin Tips with Onions, Peppers, and Mushrooms, London Broil with Brandy Peppercorn Demi-Glace, Oven Roasted Salmon, Braised Haddock with Lemon Herb Crust, BBQ-glazed Pork Chop with Grilled Pineapple and Vegetable Fried Rice

- Mixed Green Salad
- Grilled Marinated Vegetable Display
- Tomato Cucumber Salad
- Chef's Selection of Vegetable
- · Chef's Selection of Starch
- Warm Rolls and Butter
- Chef's Selection of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee
- Freshly Brewed Iced Tea

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HOT HORS D'OEUVRES

Priced per 50 pieces

- Mini Beef Wellington 300
- Bacon Wrapped Scallops 400 Crab Stuffed Mushrooms 300
- Beef Teriyaki 275
- Mini Cordon Bleu 250
- Italian Meatballs 140
- Spring Rolls 250

- Coconut Shrimp 300
- Mini Crab Cakes 300
- Assorted Mini Quiche 250
- Chicken Satay 250
- Spanakopita 275



COLD HORS D'OEUVRES

Priced per 50 pieces

- Caprese Skewer 275
- Finger Sandwiches 300
- Antipasti Skewers 300
- Pumpernickel Round 250 Herbed Cream Cheese and Pickled Onions
- Mini Canapes 300
- Bruschetta Fresca 250
- Bacon Wrapped Dates 300 Goat Cheese
- Crab Tartlets 300



DISPLAYS

Priced per Person

- International Cheese Display 14 Assorted Crackers and Fruit Garnish
- Vegetable Crudité 12 Onion and Ranch Dipping Sauces
- Sliced Fruit Platter 10 Fresh Berries and Honey Yogurt Dip
- Antipasto Display 18 Mortadella, Capicola, Proscuitto
- Shrimp Cocktail 18 Large Shrimp, Cocktail Sauce

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HOSTED PACKAGE BAR

	First Hour Per Person		Third Hour	Fourth Hour
Call	20.00++	30.00++	40.00++	50.00++
Premium	25.00++	35.00++	45.00++	55.00++



PER DRINK BASIS BAR

100 bartender fee per bar

	Hosted Bar	Cash Bar
Call	10.00	11.00
Premium	12.00	13.00
Domestic Beer	7.00	8.00
Imported Beer	7.50	8.50
House Wine	10.00	11.00
Soft Drinks	4.00	4.50
Cordials	13.00	14.00