

CHARLES RIVER CONTINENTAL

\$17 per person

Variety of Danish and Muffins, Jellies and Butter
Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Fresh Juices

DEDHAM CONTINENTAL

\$19 per person

Assorted Yogurts | Seasonal Sliced Fresh Fruit
Freshly Baked Danish and Muffins | Assorted Bagels | Butter, Jelly and Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Fresh Juices

ARIADNE BUFFET

\$26 per person (minimum 15 people)

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

FEDERAL HILL BUFFET

\$28 per person (minimum 15 people)

Farm Fresh Scrambled Eggs | Choice of Pancakes or French Toast | Crisp Bacon | Sausage
Breakfast Potatoes | Variety of Freshly Baked Goods
Seasonal Sliced Fresh Fruit | Jams, Jellies and Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Fresh Juices

BREAKFAST UPGRADES

- Assorted Yogurts *\$4 per person*
- Assorted Cereal *\$4 per person*
- Build Your Own Breakfast Sandwiches *\$6 per person*
- Assorted Bagels with Cream Cheese *\$5 per person*
- Assorted Danish OR Muffins *\$5 per person*
- Sliced Fresh Fruit *\$5 per person*
- Whole Fresh Fruit *\$4 per person*

**Omelet or Waffle Station \$6 per person, plus \$125 uniformed chef charge per station*

- *Minimum of 25 Guest for all buffets - \$150.00 Setup Fee if 25 Guest is Not Meet*
- *Vegan Breakfast Food Items (Waffles, Pancakes, & 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.



JAVA BREAK

Fresh Brewed Regular *\$71 per gallon*
Decaffeinated Coffee *\$71 per gallon*
Hot Water for Assorted Specialty Teas *\$45.00 per gallon*

BEVERAGE BOOST

Assorted Soft Drinks *\$4.50 per bottle*
Bottled Water *\$4.50 per bottle*
Assorted Juices *\$4.50 per item*



THE EDWARD ALLEYNE BREAK

\$11 per person
Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Danish or Muffins

FITNESS BREAK

\$13 per person
Assorted Granola Bars | Assorted Yogurt | Sliced and Whole Fruit | Oatmeal Raisin Cookies
Assorted Chilled Juices



COOKIE CRAVER BREAK

\$14 per person
Assorted Freshly Baked Cookies | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Soft Drinks | Bottled Water | Carafe of Milk



FENWAY PARK BREAK

\$16 per person
Franks in a Blanket | Popcorn | Peanuts | Cracker Jack | Pretzels | Assorted Candy
Iced Tea | Soft Drinks

A LA CARTE

Dry Snacks: SmartFood | Cape Cod Potato Chips | Pretzels *\$4.50 each per person*
Mixed Nuts *\$38 per pound*
Fresh Baked Cookies & Brownies *\$7 per each per person*





EXECUTIVE DELI BUFFET

\$30 per person

SALADS TO INCLUDE: (CHOICE OF TWO) Tossed Garden Salad | Tri-Colored Pasta Salad | Potato Salad | Coleslaw

DISPLAY OF FRESH: Roast Beef | Ham | Turkey Breast | Tuna Salad | American, Swiss and Cheddar Cheese

DISPLAY OF: Sliced Tomatoes | Onions | Pickles | Lettuce | Appropriate Condiments Potato Chips | Assorted Breads and Rolls

DESSERT: Assorted Cookies & Brownies

DRINKS: Fresh Brewed Iced Tea



ITALIAN BUFFET

\$35 per person

SALAD: Caprese | Caesar

ENTRÉE OF: (CHOICE OF TWO) Chicken Parmesan | Chicken Marsala | Italian Sausage with Peppers and Onions

Meat or Vegetable Lasagna | Spinach Ravioli with a Florentine Cream Sauce | Eggplant Parmesan

ACCOMPANIED WITH: Fresh Garlic Infused Roasted Vegetables | Penne Pasta with Marinara Sauce
Garlic Bread

DESSERT: Cannoli and Dessert Bars

DRINKS: Fresh Brewed Iced Tea



NEW ENGLAND PICNIC

\$30 per person (add Grilled Chicken \$3 per guest)

ENTREES: Hot Dogs | Hamburgers | Veggie Burgers | Assorted Buns | Appropriate Condiments | Chips | Potato Salad | Coleslaw Pasta Salad | Corn on the Cob | Watermelon Slices

DESSERT: Assorted Cookies & Brownies

DRINKS: Fresh Brewed Iced Tea



IT'S A WRAP BUFFET

\$26 per person

SALAD: Tossed Garden Salad | Tri-Colored Pasta Salad

SELECTION OF ASSORTED WRAPS: (CHOICE OF THREE) Turkey Club with Chive Mayonnaise | Roast Beef with Herb Cheese Spread and Caramelized Onions | Tuna Salad with Tomato and Red Onion | Southwestern Chicken with Cheddar Cheese, Roasted Red Pepper and Spicy Mayonnaise | Oven Baked Ham, Whole Grain Mustard, Cheddar Cheese, Lettuce and Tomato | Flour Tortilla with Hummus, Portabella Mushroom, Spinach, Goat Cheese, Cucumber and Tomato

ACCOMPANIED WITH: Individual Bags of Cape Cod Potato Chips

DESSERT: Dessert Bars and Mini Pastries

DRINKS: Fresh Brewed Iced Tea



*All Buffets Designed for a Minimum of 25 People - \$150.00 Setup Fee if 25 Guest Minimum is Not Met
Gluten Free Rolls Available Upon Request*

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SALAD

Choose 1

- Tossed Garden Salad
- Caesar Salad
- Seasonal Fruit Cup



ENTRÉE SELECTIONS

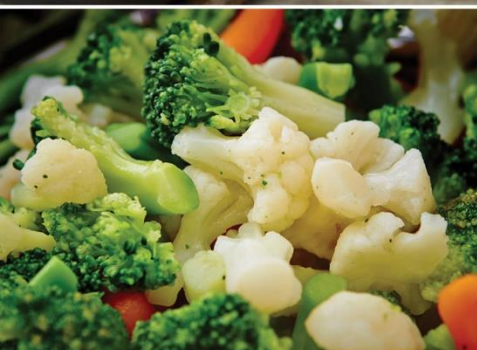
- London Broil with Peppercorn Demi *\$26 per person*
- Chicken Marsala *\$30 per person*
- Baked Stuffed Chicken, Cornbread Stuffing with a Supreme Sauce *\$31 per person*
- Grilled Salmon with a Mango, Pineapple Salsa *\$33 per person*
- Baked Haddock Topped with Lemon Herb Crumbs *\$33 per person*
- Roasted Pork Loin with a Pomegranate Sauce *\$31 per person*
- * Portabella Quinoa with Roasted Vegetables *\$27 per person*



DESSERT

Choose 1

- New York Style Cheesecake
- Carrot Cake
- Lemon Cake
- Apple Blossom
- Boston Cream Pie
- Boston Cream Bomb Add *\$2.00 per person*
- Chocolate Cake



All Prices listed above include:

- Chef's Choice of Starch and Seasonal Vegetable | Rolls and Butter | Freshly Brewed Iced Tea
- *Vegan/Vegetarian /Gluten Free Meal



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FIRST COURSE

Choose 1

- Garden Salad
- Caesar Salad
- Spinach Salad with Candied Walnuts, Craisins and Goat Cheese, Raspberry Vinaigrette
- Field Greens Salad with Red Onion, Grape Tomato, Mandarin Oranges and Balsamic Vinaigrette

ENTRÉE SELECTIONS

- Surf & Turf, 5oz. Filet and Two Baked Stuffed Shrimp *\$62 per person*
- Filet Mignon, Red Wine Demi-Glace and Sautéed Mushrooms *\$55 per person*
- New York Sirloin, Cabernet Demi-Glace, Melted Blue Cheese *\$49 per person*
- Grilled Tofu Stack, Portabella Mushrooms, Spinach, Tomato and Quinoa *\$35 per person*
- Prime Rib (minimum 10 people) with Pan Jus *\$49 per person*
- Chicken Napoleon, Smoked Tomato Coulis *\$39 per person*
- Chicken Marsala *\$39 per person*
- Stuffed Chicken, Spinach, Mozzarella, Roasted Peppers and Dijon Cream Sauce *\$39 per person*
- Scallop Risotto with Crispy Pancetta and Fresh Basil *\$45 per person*
- Sesame Ginger Salmon with Soy Ginger Glaze *\$42 per person*

DESSERT

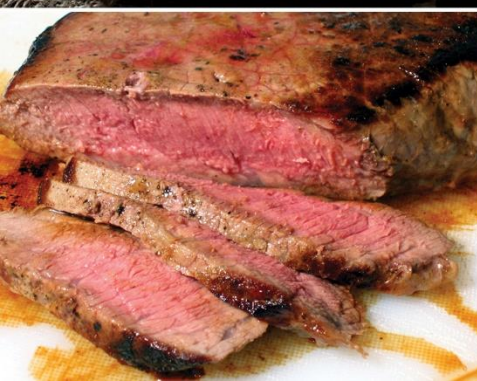
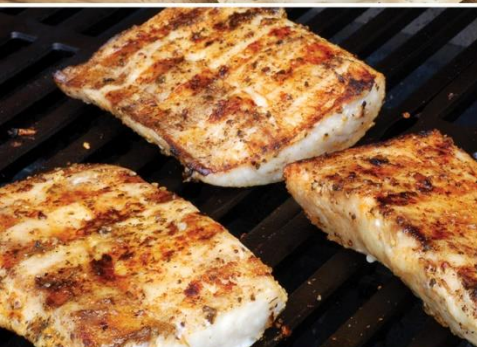
- Choose 1
- French Silk Pie
- Apple Blossom
- Chocolate Cake
- New York Cheese Cake

All Prices listed above include:

Chef's Choice of Starch and Seasonal Vegetable | Rolls and Butter | | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

Add Soup for an additional \$5.00 *per person*

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DEDHAM VILLAGE BUFFET

\$42 per person (2 Choices) \$45 per person (3 Choices)

SALAD: Tossed Garden Salad | Potato Salad

ENTRÉE: *(Choose 2 or 3 of the following)* Yankee Pot Roast | Homemade Meatloaf | Roasted Turkey with Cornbread Stuffing and Cranberry Sauce | Roasted Pork Loin with Apple and Cranberry Chutney | Baked Haddock with Lemon Herb Crumbs | Herb Crusted Fried Chicken | New England Chicken Pot Pie | Vegetarian Shepherd's Pie

SIDES: Whipped Potatoes | Roasted Corn

DESSERT: *(Choose 2 of the following)* Apple Blossom | New York Cheesecake | French Silk Pie

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

SERVED WITH: Rolls and butter

NORTH END BUFFET

\$42 per person (2 Choices) \$47 per person (3 Choices)

SALAD: *(Choose 2)* Caprese | Caesar Salad | Marinated Mushroom and Artichoke Salad

ENTRÉE: *(Choose 2 or 3 of the following)* Chicken Parmesan | Chicken Marsala | Chicken Cacciatore | Italian Braised Cod | Shrimp Scampi Over Linguini | Parmesan Encrusted Haddock | Eggplant Parmesan | Marinated Sirloin Tips with Onion and Peppers | Sliced Flank Steak Pizzaiola

PASTA: *(Choose 1)* Tortellini Alfredo | Cheese Ravioli with a Creamy Tomato Sauce | Penne Pasta with a Tomato Basil Marinara

SERVED WITH: Fresh Garlic Infused Vegetables | Garlic Bread

DESSERT: Cannoli and Dessert Bars

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

FRANKLIN SQUARE BUFFET

\$45 per person

SALAD: *(Choose 2)* Tossed Garden Salad | Caesar Salad | Grilled Marinated Vegetable Salad | Marinated Mushroom and Artichoke Salad | Tomato Cucumber Salad

ENTREES: *(Choose 2)* Chicken Florentine | Marinated Sirloin Tips with Onions and Peppers | Sliced London Broil with Peppercorn Demi-Glace | Oven Roasted Salmon | Baked Haddock with Lemon Herb Crumbs | BBQ Glazed Pork Chop with Grilled Pineapple | Vegetarian Paella

SERVED WITH: Chef's Choice of Starch and Vegetable | Rolls and Butter

DESSERT: Dessert Bars and Mini Pastries

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

NEW ENGLAND CLAMBAKE BUFFET

Market price per person

SOUP: New England Clam Chowder

SALAD: Cole Slaw | Tossed Garden Salad | Potato Salad

ENTREE: Steamed Clams with Drawn Butter | Lobster with Drawn Butter (1 Per guest)
Grilled Herb Chicken or Linguica

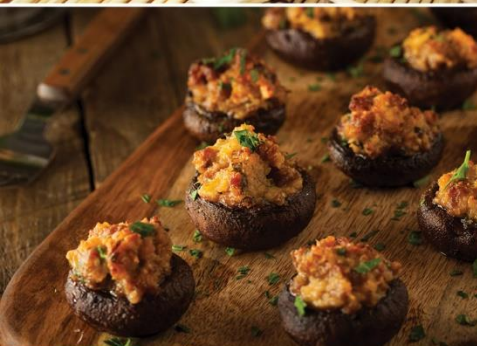
ACCOMPANIED WITH: Corn on the Cob | Corn Bread | Watermelon Slices

DRINKS: Iced Tea | Lemonade

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Hors d'oeuvres and Stations



HOT HORS D'OEUVRES - Priced per 50 pieces

- Mini Beef Wellington \$250
- Scallops Wrapped in Bacon \$225
- Beef Teriyaki \$225
- Mini Cordon Bleu \$200
- Italian Meatballs \$175
- Spring Rolls \$175
- Chicken Sate \$175
- Spanakopita \$175
- Coconut Shrimp \$225
- Shaved Sirloin Crostini \$225
- Crab Stuffed Mushrooms \$225
- Mini Crab Cakes \$225
- Chicken Tenderloin \$175
- Assorted Mini Quiche \$150
- Fried Mozzarella \$150
- Stuffed Buffalo Chicken \$150

COLD HORS D'OEUVRES - Priced per 50 pieces

- Shrimp Cocktail \$225
- Smoked Salmon \$275
- Mini Canapes \$175
- Finger Sandwiches \$200
- Fruit Kabob \$175
- Iced Raw Bar Market Price

MEDITERRANEAN DISPLAYS - Priced per guest

- Hummus and Pita Chips | Artichoke Hearts | Marinated Mushrooms | Stuffed Grapes Leaves \$13
- International Cheese and Fruit Display with Assorted Crackers \$11
- Crudit  with Onion and Vegetable Dip \$8
- Sliced Fresh Fruit Display \$8
- Antipasto Display \$11

CARVING STATION OPTIONS

Served with an assortment of Dinner Breads and Appropriate Condiments

- Steamship Round of Beef (serves 100) \$750 each
- Roast New York Sirloin (serves 40) \$550 each
- Roast Tenderloin of Beef (serves 25) \$500 each
- Roast Tom Turkey (serves 40) \$350 each
- Baked Virginia Ham (serves 45) \$350 each

Attendant fee of \$125.00 is required and not included in station prices (1 attendant per 100 people recommended)



STIR FRY STATION

\$15 per guest

Szechuan Steak | Teriyaki Chicken | Asian Vegetables | Lo-Mein | White Rice

Chopsticks Served in Traditional Take-out Containers



PASTA STATION

\$16 per guest

Tortellini | Penne Pasta | Marinara | Alfredo | Creamy Pesto Sauce

Served with Garlic Bread

Add Chicken + \$2.00 | Add Shrimp + \$4.00



MASHED POTATO BAR

\$15 per guest

Red Bliss Mashed Potato | Shredded Cheddar Cheese | Scallions | Pesto Cream | Cabernet Gravy
Sour Cream | Salsa | Diced Ham

SOUTH OF THE BORDER

\$15 per guest

Carne Asada | Shredded Chicken | Refried Beans | Queso Fresco | Diced Tomato | Diced Onion
Sour Cream | Salsa | Dirty Rice Served with Quesadillas



SALAD BAR

\$12 per guest

Mixed Greens | Cucumber | Tomato | Red Onion | Carrots | Hard Boiled Egg | Olives | Parmesan Cheese
Choice of Two Dressings | Served with Rolls and Butter



RISOTTO STATION

\$16 per guest

Creamy Risotto | Wild Mushrooms | Bacon | Asparagus | Crispy Pancetta | Parmesan Cheese
Truffle Oil | Crispy Onions

Add Chicken + \$2.50 | Add Shrimp + \$4.50

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EQUIPMENT









LCD Projector	\$300.00
Splitter with 25' VGA Extension Cables	\$50.00
CD/DVD Player	\$50.00
8' x 8' Screen	\$35.00
6' x 6' Screen	\$25.00
Overhead Projector	\$45.00
Pro Wired Handheld Microphone	\$30.00
Wireless Handheld Microphone	\$90.00
4 Channel Microphone Mixer	\$35.00
Pro Powered Speaker with Stand	\$65.00
Tripod Speaker Stand	\$15.00
Flip Chart/Markers	\$30.00
Additional Pad with Rental	\$ 20.00
Whiteboard/Markers	\$35.00
Power Strip with extension cord	\$20.00
Speaker Phone (line charge extra)	\$35.00
Polycom Audio Teleco Unit (line charge extra)	\$65.00
Sound System Patch (per room)	\$40.00
Power Patch (per room)	\$40.00
32" LCD TV Monitor with Cart	\$85.00
Wireless Lavaliers	\$125.00
PC Laptop	Quote
Portable AV Cart	\$25.00
Slide Advancer	\$15.00
RF Wireless Mouse	\$40.00
Pipe and Drape	\$15.00 per ft.
Splitter	\$30.00
25' VGA Cable	\$25.00
Dedicated AV Attendant	\$75.00, 3 Hour Minimum

14% SERVICE FEE, 8% TAXABLE ADMINISTRATIVE FEE, AND 7% SALES TAX

CALL 781.329.1000 OR
VISIT WWW.HOLIDAYINN.COM/BOS-DEDHAM

Floorplan / Seating Capacity



Event Room	 Boardroom Style	 Hollow Square Style	 U-shape Style	 Classroom Style	 Banquet Style	 Reception Style	 Theatre Style	 Cabaret Style
Terrace Ballroom	50	50	35	140	200	300	270	300
Patio Room	30	30	25	35	55	70	60	70
Midland Room	30	30	25	35	50	70	60	50
Terrace Room	40	40	35	70	95	100	150	100
Grand Ballroom	50	50	30	250	300	400	450	400
Poolside Room	20	20	15	25	32	40	40	40
Westwood	25	40	30	140	170	200	250	200
Dedham	25	40	30	110	130	200	200	200

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