





WARD PARK CONTINENTAL

\$9.95 per guest

Freshly Baked Pastries, Jellies and Butter

Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Fresh Juices



MARLBOROUGH CONTINENTAL

\$13.95 per auest

Assorted Yogurts | Seasonal Sliced Fresh Fruit

Freshly Baked Pastries | Butter, Jelly and Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Skim Milk | Assorted Fresh Juices



LAKESIDE AVENUE BUFFET

\$17.95 per guest (minimum 15 people)

Farm Fresh Scrambled Eggs | Crisp Bacon or Sausage | Breakfast Potatoes | French Toast or Pancakes I Seasonal Sliced Fresh Fruit

Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Fresh Juices



LAKE WILLIAMS BUFFET

\$19.95 per quest (minimum 15 people)

Farm Fresh Scrambled Eggs | Choice of Pancakes or French Toast | Crisp Bacon or 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 \$3 per item

Assorted Cereal \$3 per item

Build Your Own Breakfast Sandwiches \$5 per item

Omelet or Waffle Station \$5.50 per guest plus \$150 uniformed chef charge per station

Assorted Bagels with Cream Cheese \$3 per item

Assorted Danish OR Muffins \$2.50 per item

Whole Fresh Fruit \$2 per item



13% SERVICE FEE, 8% TAXABLE ADMINISTRATIVE FEE, 6.25% MA STATE TAX **AND .75% CITY MEALS TAX**



Need a Break



JAVA BREAK

\$55 per gallon

Fresh Brewed Regular and Decaffeinated Coffee



Assorted Soft Drinks \$2.50 per bottle
Bottled Water, Flat or Sparkling \$3 per bottle
Assorted Juices \$3 per bottle
Powerade \$4 per bottle



\$10.75 per guest

Assorted Granola Bars | Assorted Yogurt | Sliced and Whole Fruit | Trail Mix

Assorted Chilled Juices



\$9.95 per guest

Assorted Cookies and Brownies | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Soft Drinks | Bottled Water Carafe of Milk



\$11.95 per guest

Franks in a Blanket | Popcorn | Peanuts I Pretzels | Assorted Candy

Iced Tea | Soft Drinks

CANDY RUSH

\$11.95 per guest

Assorted Candies and Fruit Snacks | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas |

Assorted Soft Drinks | Bottled Water



Dry Snacks: SmartFood | Cape Cod Potato Chips | Pretzels \$2.50 each

Assorted Candy Bars \$3 each

Trail Mix \$3 each

Fresh Baked Cookies \$16 per dozen

Chocolate Fudge Brownies \$17 per dozen

Powerade \$4 each

Assorted Soda \$2.50 each

Novelty Ice Cream \$3 each

Bottled Water, Flat or Sparkling \$3 each



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EXECUTIVE DELI BUFFET

\$26 per guest

CHEF'S CHOICE: Seasonal Soup

SALADS TO INCLUDE: Tossed Garden Salad | Tri-Colored Pasta 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 Regular and Decaffeinated Coffee | Assorted Hot Teas



ITALIAN BUFFET

\$30 per guest

SOUP: Chef's Soup of the Day SALAD: Caprese | Caesar

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

Meat Lasagna | Spinach Ravioli with a Florentine Cream Sauce | Eggplant Parmesan ACCOMPANIED WITH: Chef's Choice of Vegetable | Pasta with Marinara Sauce

Garlic Bread

DESSERT: Chef's Choice of Desserts

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



Corporate Lunch Buffet

\$32 per guest

CHEF'S CHOICE: Seasonal Soup

SALADS TO INCLUDE: Tossed Garden Salad | Tri-Colored Pasta Salad

ENTREES: (CHOICE OF TWO) London Broil with peppercorn demi-glace | Steak Tips with Onions & Peppers |

Grilled Chicken with Artichokes and tomatoes | Chicken Marsala | Baked Haddock | Tofu Stir Fry

ACCOMPANIED WITH: Chef's Choice of Vegetable and Starch

DESSERT: Chef's Choice of Dessert

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



CALL IT A WRAP

\$27 per guest

SOUP: Soup Du Jour

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 Dijon Mustard, Cheddar Cheese, Lettuce and Tomato | Vegetarian with Hummus, Portabella Mushroom, Spinach, Goat Cheese,

Cucumber and Tomato

ACCOMPANIED WITH: Individual Bags of Cape Cod Potato Chips

DESSERT: Chef's Choice of Dessert

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



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Plated Lunches



SALAD

Choose 1

Tossed Garden Salad

Caesar Salad

Seasonal Fruit Cup



ENTRÉE SELECTIONS

London Broil with Peppercorn Demi \$28 per person

Chicken Marsala \$28 per person

Baked Stuffed Chicken, Cornbread Stuffing with a Supreme Sauce \$26 per person

Grilled Salmon with a Mango, Pineapple Salsa \$29 per person

Baked Haddock Topped with Lemon Herb Crumbs \$27~per~person

Roasted Pork Loin with a Pomegranate Sauce \$26 per person

Portabella Quinoa with Roasted Vegetables \$22 per person

ACCOMPANIED WITH: Chef's Choice of Vegetable and Starch



DESSERT

Choose 1

New York Style Cheesecake

Apple Crisp

Boston Cream Pie



All Prices listed above include:

Warm Rolls with Butter | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas



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Plated Dinners



FIRST COURSE

Choose 1
Chef's Choice of Soup
Cheese Ravioli with Marinara
Clam Chowder additional \$2.50 per person
Tortellini with Pesto Cream (nut free)
Seasonal Fruit



SECOND COURSE

Choose 1 Garden Salad Caesar Salad

Spinach Salad with Strawberries, 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 Market Price

Filet Mignon, 8oz, Red Wine Demi-Glace and Sautéed Mushrooms *Market Price*

New York Sirloin, Cabernet Demi-Glace, Melted Blue Cheese \$52 per person

Grilled Tofu Stack, Portabella Mushrooms, Spinach, Tomato and Quinoa \$32 per person

Prime Rib (minimum 10 people) with Pan Jus \$49 per person

Chicken Napoleon, Smoked Tomato Coulis \$36 per person

Chicken Marsala \$36 per person

Stuffed Chicken, Spinach, Mozzarella, Roasted Peppers and Dijon Cream Sauce \$37 per person

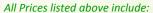
Scallop Risotto with Crispy Pancetta and Fresh Basil Market Price

Sesame Ginger Salmon with Soy Ginger Glaze \$42 per person



DESSERT

Choose 1
French Silk Pie
Carrot Cake
New York Cheesecake



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



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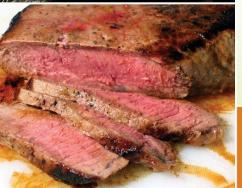












Dinner Buffet

OLD MARLBOROUGH BUFFET

\$36 per quest (2 Choices) \$42 per quest (3 Choices)

SOUP: Chef's Soup of the Day

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 | Crispy Buttermilk Fried Chicken | New England Chicken Pot Pie | Vegetarian Shepherd's Pie

SIDES: Whipped Potatoes | Chef's Choice of Vegetable

DESSERT: Assorted seasonal Pies

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

SERVED WITH: Rolls and butter

NORTH END BUFFET

\$39 per guest (2 Choices) \$42 per guest (3 Choices)

SOUP: Chef's Choice

SALAD: Marinated grilled vegetable display | Caesar 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 | Chef's Choice of Pasta with

Tomato Basil Marinara

SERVED WITH: Chef's Choice of Vegetable | Garlic Bread

DESSERT: Chef's Choice of Dessert

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

LEXINGTON BUFFET

\$40 per guest

SALAD: (Choose 3) Tossed Garden Salad | Caesar Salad | Grilled Marinated Vegetable Salad | Marinated Mushroom and Artichoke Salad | Tomato Cucumber Salad

ENTREES: (Choose 2) Chicken Florentine | Whole roasted sirloin with a mushroom demi-glace | Sliced London Broil with Peppercorn Demi-Glace | Oven Roasted Salmon with a Lemon butter | 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: Decadent Assortment of Desserts

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

NEW ENGLAND CLAMBAKE BUFFET

Market price per guest

SOUP: New England Clam Chowder

SALAD: Cole Slaw | Tossed Garden Salad | Potato Salad

ENTREE: New England Lobster Boil with clams, Kielbasa, Red potatoes, corn on the cob

ACCOMPANIED WITH: Corn Bread | Watermelon Slices

DRINKS: Iced Tea | Lemonade

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HOT HORS D'OEUVRES - Priced per 50 pieces

Mini Beef Wellington \$300

Scallops Wrapped in Bacon \$250

Crab Stuffed Mushrooms \$250

Mini Crab Cakes \$250

Chicken Tenderloin \$175

Assorted Mini Quiche \$175

Fried Mozzarella \$175

Stuffed Buffalo Chicken \$175

Coconut Shrimp \$225

Beef Teriyaki \$200

Mini Cordon Bleu \$175

Italian Meatballs \$175

Spring Rolls \$175

Chicken Sate \$175

Spanakopita \$175



COLD HORS D'OEUVRES - Priced per 50 pieces

Shrimp Cocktail \$250

Boursin Stuffed Tomatoes \$150

Finger Sandwiches \$200

Fruit Kabob \$175

Smoked Salmon \$300

Caprese Skewers \$175

Lobster Sliders \$Market Price

Iced Raw Bar \$Market Price



COLD DISPLAYS - Priced per guest

Hummus and Pita Chips | Artichoke Hearts | Marinated Mushrooms | Stuffed Grapes Leaves \$10

International Cheese and Fruit Display with Assorted Crackers \$7

Crudité with Onion and Vegetable Dip \$5

Ceviche Shooters \$6

Sliced Fresh Fruit Display \$6

Antipasto Display \$10



CARVING STATION OPTIONS

Served with an assortment of Dinner Breads and Appropriate Condiments

Steamship Round of Beef (serves 100) Pricing Based on Availability

Roast New York Sirloin (serves 40) Pricing Based on Availability

Roast Tenderloin of Beef (serves 25) Pricing Based on Availability

Roast Tom Turkey (serves 40) Pricing Based on Availability

Baked Virginia Ham (serves 45 Pricing Based on Availability

Attendant fee of \$150.00 is required and not included in station prices (1 attendant per 100 people recommended)









STIR FRY STATION

\$15 per quest

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

Chopsticks Served in Traditional Take-out Containers

Attendant fee of \$150.00 is required and not included in station prices



PASTA STATION

\$12 per guest

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

Served with Garlic Bread

Add Chicken + \$3.00 | Add Shrimp + \$6.00

Attendant fee of \$150.00 is required and not included in station prices



MASHED POTATO BAR

\$12 per guest

Red Bliss Mashed Potato | Shredded Cheddar Cheese | Scallions | Pesto Cream | Cabernet Gravy Sour Cream | Chives | Bacon



SOUTH OF THE BORDER

\$15 per quest

Carne Asada | Shredded Chicken | Refried Beans | Queso Fresco | Diced Tomato | Diced Onion Sour Cream | Salsa | Dirty Rice Served with Quesadillas I Flour Tortilla Attendant fee of \$150.00 is required and not included in station prices



CHEF'S SALAD BAR

\$11 per quest

Mixed Greens | Cucumber | Tomato | Red Onion | Carrots | Hard Boiled Egg | Julienne Turkey and Ham I American and Swiss Cheese | Parmesan Cheese

Choice of Two Dressings | Served with Rolls and Butter



RISOTTO STATION

\$13 per guest

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

Add Chicken + \$3.00 | Add Shrimp + \$6.00

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Audio / Visual









EQUIPMENT

High Bright XGA Data Projector	\$350.00
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
Whiteboard/Markers	\$35.00
Power Strip with extension cord	\$20.00
Speaker Phone (line charge extra)	\$35.00
Polycom Audio Telecom Unit (line charge extra)	\$90.00
Sound System Patch (per room)	\$40.00
Power Patch (per room)	\$40.00
32" LCD TV Monitor with Cart	\$85.00
Wireless Lavaliere	\$90.00
PC Laptop	\$250.00
Slide Advancer	\$15.00
RF Wireless Mouse	\$40.00
Pipe and Draper	\$Market Price
Dedicated AV Attendant, 3 Hour Minimum	\$Market Price



Floorplan / Seating Capacity



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Event Room	Boardroom Style	Hollow Square Style	U-shape Style	Classroom Style	Banquet Style	Reception Style	Theatre Style	Cabaret Style
Hampton Room	25	25	25	35	50	50	40	40
Grand Ballroom	320			320	350	350	550	350
Junior Ballroom	220			220	200	200	350	200
Midland	100	70	60	100	90	90	200	90
Marlborough	100	70	60	100	90	90	200	90
Essex/Middlesex	100	70	60	100	90	90	200	90
Conference Room 200	12	15	12	12	16	16	20	16
Conference Room 300	20	15	12	20	24	24	30	24
Conference Room 400	20	15	10	20	24	24	30	24





