



INTERCONTINENTAL.



2020  
INTERCONTINENTAL BOSTON

*All plated breakfast selections include a choice of a Starter and Entree, Freshly Squeezed Orange Juice, Breakfast Pastry Assortment with Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee and International Teas.*

## STARTER (PICK ONE)

Grapefruit Segments

Seasonal Fruit Plate

Yogurt Parfait

## MAIN COURSE (PICK ONE)

### SCRAMBLED EGGS

**\$42.00 Per Person**

Asparagus and Oven Roasted Tomato with Breakfast Potatoes and Choice of Crisp Smoked Bacon or Virginia Ham

### FRITTATA

**\$42.00 Per Person**

Asparagus and Aged Vermont White Cheddar Frittata with Breakfast Potatoes and Choice of Sausage Links or Crispy Smoked Bacon

### BRIOCHE FRENCH TOAST

**\$42.00 Per Person**

with Rum Banana Sauce and Choice of Turkey Sausage or Crisp Smoked Bacon

### NAPOLEON SCRAMBLED EGGS

**\$44.00 Per Person**

and Smoked Salmon with Sautéed Spinach, Oven Roasted Tomato and Potato Pancakes

### RÖSTI POTATOES

**\$44.00 Per Person**

Topped with Scrambled or Poached Eggs and Smoked Salmon\*

### ROASTED VEGETABLES &...

**\$45.00 Per Person**

Roasted Vegetables & Scrambled Egg Strudel

Sweet Potato Hash, Choron Sauce

Sausage & Pepper Kabob



## CHOICE OF TRADITIONAL EGGS BENEDICT\*

**\$44.00 Per Person**

Smoked Salmon Benedict or Spinach Eggs Benedict, Hollandaise Sauce\*,

Choice of Hash Brown Potatoes or Grilled Asparagus

**Lobster Benedict: +\$3.00 per person**

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\* These items contain raw ingredients and are prepared to order. The consumption of raw or undercooked meat, fish, or egg products may increase your risk of foodborne illness.



*Minimum of 20 guests. For groups of less than 20 people please add \$8.00 per person.  
Plated Continental Breakfast option also available at an additional cost.*

## CONTINENTAL BREAKFAST

### **\$36.00 Per Person**

Chilled Fresh Orange, Grapefruit and Cranberry Juices

Assorted Bagels with Plain and Chive Cream Cheese

Danishes, Muffins, Croissants and Breakfast Breads

Sweet Butter, Honey and Preserves

Plain and Flavored Individual Yogurts\* with Granola

Individual Dry Cereals with 2% and Skim Milk

Cubed Fresh Fruit and Seasonal Berries

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

*\*Substitute Greek Yogurt + \$2.00 per person*

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## INTERCONTINENTAL BOSTON BREAKFAST

**\$43.00 Per Person**

Chilled Fresh Orange, Grapefruit and Cranberry Juices  
Assorted Bagels with Plain and Chive Cream Cheese  
Danishes, Muffins, Croissants and Breakfast Breads  
Sweet Butter, Honey and Preserves  
Plain and Flavored Individual Yogurts\*  
Cubed Fresh Fruit and Seasonal Berries  
Individual Dry Cereals with 2% and Skim Milk  
Sliced Smoked Atlantic Salmon, Diced Tomatoes, Onions, Capers and  
Chopped Organic Egg  
Scrambled Eggs with Herbs  
Diced Potatoes with Herbs and Onions  
Crisp Smoked Bacon and Pork Sausage  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

\*Substitute Greek Yogurt + \$2.00 per person

## FRESH FROM THE FARM NEW ENGLAND BREAKFAST

**\$49.00 Per Person**

Chilled Fresh Orange, Grapefruit and Cranberry Juices  
Assorted Bagels with Plain and Chive Cream Cheese  
Danishes, Muffins, Croissants and Boston Cinnamon Walnut Coffee Cake  
Sweet Butter, Honey and Preserves  
Organic Yogurt\* Parfait with Housemade Honey Roasted Granola  
Cubed Fresh Fruit and Seasonal Berries  
Blueberry Pancakes with Vermont Maple Syrup  
White Mountain Farm Organic Scrambled Eggs  
Maine Family Farm Smoked Bacon and Pork Sausage  
Herb Roasted Maine Potatoes  
Pan Roasted Breakfast Sausage, Butter Fried Egg\*, Vermont Cheddar Cheese,  
Cranberry Chutney, English Muffin  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

\*Substitute Greek Yogurt + \$2.00 per person

## FORT POINT BREAKFAST

**\$46.00 Per Person**

Chilled Fresh Orange, Grapefruit and Cranberry Juices  
Assorted Bagels with Plain and Chive Cream Cheese  
Danishes, Muffins, Croissants and Breakfast Breads  
Sweet Butter, Honey and Preserves  
Individual Dry Cereals with 2% and Skim Milk  
Cubed Fresh Fruit and Seasonal Berries  
Open Faced Grilled Flatbread with Scrambled Eggs, Jack Cheese, Queso  
Fresco, Chorizo, Fire Roasted Poblano Peppers, Avocado Salsa  
Caramelized Banana Brioche French Toast with Vermont Maple Syrup  
Scrambled Eggs with Herbs  
Crisp Smoked Bacon and Turkey Sausage Links  
Home Fried Potatoes with Peppers and Onions  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

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*The following items may be ordered to enhance any of our Continental or Breakfast Buffets. Minimum of 20 guests required. Additional fees will apply*

## BREAKFAST WRAPS

Scrambled Eggs, Ham, Red Peppers, Cheddar Cheese  
Scrambled Egg Whites, Onions, Peppers, Tomatoes, Mushrooms, Pepper Jack Cheese  
Scrambled Eggs, Smoked Sausage, Bacon, Tomatoes, Mushrooms, American Cheese  
Scrambled Eggs, Avocado, Melted Jack Cheese, Queso Fresco, Chorizo, Fire Roasted Poblano Peppers

Add One to Breakfast Buffet: + \$9.00 per person

Add Two to Breakfast Buffet: + \$12.00 per person

## BREAKFAST SANDWICHES

Scrambled Eggs, Ham and Cheddar Cheese, Brioche  
Frittata with Spinach, Mushrooms, Swiss Cheese, English Muffin  
Thick Sliced Bacon, Sunny Side Fried Egg\*, Gruyère, Arugula and Aioli, Country Bread  
Turkey Bacon, Scrambled Eggs, Housemade Sweet Tangy Tomato Jam, Fresh Spinach, Cheddar, Sourdough Bread  
Scrambled Eggs, Sausage Patty, Sharp Cheddar Cheese, Buttermilk Biscuit  
Grilled Flatbread with Scrambled Eggs, Jack Cheese, Queso Fresco, Chorizo, Fire Roasted Poblano Peppers, Avocado Salsa  
Pan Roasted Breakfast Sausage Patty, Butter Fried Egg\*, Vermont Cheddar Cheese, Cranberry Chutney, English Muffin

Add One to Breakfast Buffet: + \$9.00 per person

Add Two to Breakfast Buffet: + \$12.00 per person

## EGGS BENEDICT\*

Traditional

\$10.00 per person

Smoked Salmon

\$12.00 per person

Maine Lobster

\$15.00 per person

Tomato and Spinach

\$9.00 per person

## SLICED SMOKED ATLANTIC SALMON

\$10.00 Per Person

Diced Tomatoes, Onions, Capers and Chopped Organic Egg

## PANCAKES

\$9.00 Per Person

Choice of One: Plain, Banana, Blueberry, Caramelized Apple, Ricotta  
Served with Vermont Maple Syrup

## BELGIAN WAFFLES

\$9.00 Per Person

with Maple Syrup, Berry Compote, Whipped Cream

## BRIOCHE FRENCH TOAST

\$9.00 Per Person

with Vermont Maple Syrup

## INDIVIDUAL DRY CEREAL

\$6.00 Per Person

with 2% and Skim Milk

## FARM FRESH HARD BOILED EGGS

\$3.50 Per Person

## HOT OATMEAL

\$8.00 Per Person

with Brown Sugar, Chopped Nuts and Raisins

## BREAKFAST MEATS

Crisp Smoked Bacon, Turkey Sausage, Pork Sausage, Chicken Sausage, Smoked Virginia Ham

Choice of One: + \$5.00 per person

Choice of Two: + \$9.00 per person

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# ENHANCEMENTS



## COFFEE AND TEA

\$9.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee and International Teas  
Maximum Two Hours of Service

## JUICES

\$7.00 Each

Bottled Orange, Cranberry, Apple, Tomato or V-8 Juices

## BOTTLED ICED TEA AND LEMONADE

\$7.00 Each

## SOFT DRINKS AND BOTTLED WATER

\$6.00 Each

## ENERGY DRINKS

\$8.00 Each

## BOTTLED FRUIT SMOOTHIES

\$8.00 Each

## COCONUT WATERS

\$7.00 Each

## FLAVORED SPA WATER

\$50.00 Per Gallon

## BREAKFAST BAKERIES

\$9.00 Per Person

Seasonal Scones, Muffins, Chocolate Twists, Pain au Raisin, Cinnamon Rolls

## INDIVIDUAL PLAIN AND FLAVORED YOGURT

\$6.00 Per Person

## INDIVIDUAL PLAIN AND FLAVORED GREEK YOGURT

\$8.00 Per Person

## FRUIT, YOGURT\* AND GRANOLA PARFAIT

\$8.50 Per Person

\*Substitute with Greek Yogurt + \$2.00

## ASSORTED BAGELS

\$7.00 Per Person

with Plain and Chive Cream Cheese

## GRANOLA BARS

\$7.00 Per Person

Homemade Plain and Chocolate Dipped Granola Bars

## ASSORTED DONUT HOLES

\$9.00 Per Person

## WHOLE FRESH FRUIT

\$6.00 Per Person

## CUBED FRESH FRUIT AND SEASONAL BERRIES

\$9.00 Per Person

## GRANOLA AND ENERGY BARS

\$6.00 Per Person

## FRESH FRUIT SKEWERS WITH YOGURT DIPPING SAUCES

\$9.00 Per Person





## DIPPING SNACKS

**\$9.00 Per Person**

Celery with Peanut Butter

Carrot Sticks with Ranch Dip

Pepper and Cucumber Sticks with Hummus

## DRIED FRUITS AND ROASTED NUTS

**\$12.00 Per Person**

## PLAIN AND CHOCOLATE DIPPED BISCOTTI

**\$8.00 Per Person**

## FRESH BAKED COOKIES

**\$7.00 Per Person**

## TRADITIONAL BROWNIES

**\$7.00 Per Person**

## SWEET AND SAVORY

**\$6.50 Per Person**

Sweet and Savory Individual 100 Calorie Snack Packs

## INDIVIDUAL TRAIL MIX

**\$7.00 Per Person**

## HOUSEMADE POTATO CHIPS

**\$7.00 Per Person**

Signature Housemade Truffle Parmesan Thyme Potato Chips

## ASSORTED INDIVIDUAL POPCORN

**\$8.00 Per Person**

Butter, Cheddar Cheese, Caramel, Chocolate Caramel Drizzle

## SNACK SIZED CANDY BARS

**\$6.00 Per Person**

## GOURMET ICE CREAM AND FROZEN FRUIT BARS

**\$7.00 Per Person**



## CHOCOLATE COVERED PRETZELS

**\$9.00 Per Person**

White, Milk and Dark Chocolate Dipped Pretzel Rods

## INDIVIDUAL SNACK BAGS

**\$6.00 Per Person**

Individual Bags of Cape Cod® Potato Chips, Sun Chips®, Doritos®, Pretzels, Popcorn

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*Minimum of 25 Guests*

## AUTUMN IN NEW ENGLAND

**\$27.00 Per Person**

Apple Turnovers  
Oatmeal Raisin Cookies  
Grilled Vermont Cheddar Cheese Crostini  
Warm Pear and Cranberry Crisp  
Hot Mulled Cider with Cinnamon Sticks  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## BLACK AND WHITE

**\$26.00 Per Person**

Miniature Half Moon Cookies  
Chocolate and Yogurt Covered Raisins  
Salt and Pepper Potato Chips  
White and Dark Chocolate Covered Strawberries  
White and Dark Chocolate Dipped Pretzel Rods  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## MAKE YOUR OWN PARFAIT

**\$26.00 Per Person**

Plain and Flavored Yogurts\*  
Housemade Granola  
Strawberries, Blueberries and Mango  
Dried Cranberries, Sliced Almonds, Walnuts, Coconut, Honey  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas  
\*Substitute Greek Yogurt + \$2.00 per person

## EXTRA INNINGS

**\$25.00 Per Person**

Sweet and Savory Auntie Anne's® Pretzel Sticks to include: Butter, Cinnamon Sugar, Sour Cream & Onion  
Mustard and Caramel Sauce  
Cracker Jack Caramel Coated Popcorn and Peanuts  
Mixed Salted Nuts  
Mini Corn Dogs, Mustard  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## MID DAY PICK ME UP

**\$26.00 Per Person**

Assorted Donut Holes  
Fresh Fruit Skewers, Honey Yogurt Dipping Sauce

## NEW ENGLAND TRADITIONS

**\$27.00 Per Person**

Chocolate Covered Cranberries  
Mini Fluffernutter Sandwiches  
Homemade Fig Newtons  
Traditional Chocolate Whoopie Pies  
Mini Boston Cream Pies  
Cape Cod Chips  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## BOSTON'S NORTH END

**\$28.00 Per Person**

Margherita Flatbread Pizza  
Antipasto Skewers with Mozzarella, Artichokes, Tomato, Kalamata Olives  
Variety of Italian Cookies and Cannoli  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## MARATHON MONDAY

**\$25.00 Per Person**

Bananas  
Pepper, Carrot and Celery Sticks with Hummus  
Housemade Granola Bars and Energy Trail Mix  
Energy and Protein Bars  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas  
Add Energy Drinks + \$8.00 each

## WHAT'S POPPING?

**\$19.00 Per Person**

Fresh Buttered Popcorn with Toppings to Include:  
Chocolate Sauce, Caramel Sauce  
Cheddar Cheese, Pretzel Pieces, M&Ms®, Oreo® Pieces, Heath Bar® Pieces  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## ICE CREAM INDULGANCE

**\$28.00 Per Person**

Make Your Own Ice Cream Sundae to Include:  
Vanilla, Chocolate and Mint Chocolate Chip Ice Cream  
Mini Chocolate Chips, Mini M&Ms®, Oreo® Crumbles, Sprinkles, Assorted Berries, Walnuts, Whipped Cream  
Caramel Sauce, Hot Fudge, Strawberry Coulis



Individual Yogurt\* and Granola Parfaits

Mini Brioche Quiche

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

\*Substitute Greek Yogurt + \$2.00 per person

## MAKE YOUR OWN TRAIL MIX

**\$27.00 Per Person**

Variety of Dried Fruits to Include:

Pineapples, Peaches, Mango, Apple, Bananas, Apricots, Cranberries

Regular and Peanut M&Ms®, Chocolate Covered Raisins,

Chocolate Chips

Housemade Granola, Almonds, Walnuts, Toasted Coconut

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## GRANDMA'S HOUSE

**\$26.00 Per Person**

Banana Bread with Peanut Butter and Chocolate Ganache

Cranberry Nut Bread with Cream Cheese

Roasted Nuts

Whole Fruit

Hot Mulled Cider with Cinnamon Sticks

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

**Chef Attendant Required \$175.00 each**

## SPRING IS IN THE AIR

**\$26.00 Per Person**

Raspberry Triangles

Elephant Ears

Honey Marinated Fresh Seasonal Fruit

Vegetable Quiche

Nantucket Nectars Half and Half Lemonade Iced Tea

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## SUMMER IN THE CITY

**\$26.00 Per Person**

Lemon Pastry Squares

Individual Watermelon and Feta Salad

Grilled Seasonal Stone Fruit and Mascarpone Cheese Pizza

Individual Italian Ice

Mint Iced Tea

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

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*All lunch prices are based on three courses including choice of one Soup or Salad, Entrée, Dessert, Assorted Breads and Rolls, Freshly Brewed Regular and Decaffeinated Coffee and International Teas.*

## STARTERS (CHOICE OF ONE)

Soups

Chicken Pistou

Red Beets, Goat Cheese, Mixed Baby Greens, Candied Walnuts,  
Balsamic Vinaigrette

Traditional Caesar Salad, Garlic Croutons

Fresh Mozzarella, Tomato, Pesto, Sun-Dried Tomato Vinaigrette

Salads

Sweet Potato Vichyssoise

New England Clam Chowder

Chef's Seasonal Selection

Baby Kale, Lemon Zest, Parmesan, Roasted Chickpeas, Pomegranate  
Vinaigrette

## CHILLED ENTREES (CHOICE OF ONE)

Cobb Salad with Hard Boiled Eggs, Bacon, Tomatoes, Micro Watercress,  
Avocado, Blue Cheese

Add Grilled Chicken + \$6.00

Add Grilled Shrimp + \$12.00

Add Maine Lobster + \$15.00

**\$56.00**

Teriyaki Chicken\*, Oriental Mesclun, Haricot Vert, Red Peppers,  
Cucumbers, Red Onion, Wonton Crisps, Tahini Vinaigrette

\*Substitute with Flank Steak + \$4.00

\*Substitute with Teriyaki Grilled Shrimp + \$8.00

**\$62.00**

Grilled Atlantic Salmon, Mixed Greens, Grapefruit, Grilled Asparagus,  
Feta Cheese, Sun-Dried Cherries, Citrus Vinaigrette

**\$66.00**

Seared Thai Beef, Mixed Greens, Chilled Rice, Scallions, Cucumber,  
Tomato, Red Onion, Housemade Kimchi, Sweet Chili Vinaigrette

**\$66.00**

## ENTRÉES

Butternut Squash Ravioli with Sage-Roasted Hazelnuts on a Bed of  
Grilled Portobello, Roasted Onions, Extra Virgin Tomato Emulsion  
**\$62.00**

Zucchini Boat with Ratatouille, Grilled Asparagus, Steamed Purple  
Potatoes, Baked Campari Tomatoes, Assorted Mushrooms in Marinara  
Sauce, Pesto  
**\$62.00**

Glazed Lemon Honey Chicken Breast, Fig and Onion Marmalade,  
Almond Haricot Vert, Olive Oil Mashed Potatoes, Honey Tarragon  
Lemon Jus  
**\$68.00**

Roasted Chicken Breast, Beetroot Risotto, Sautéed Baby Spinach, Pistou  
Jus  
**\$68.00**

Braised Short Ribs, Caramelized Cipollini Onion, Pancetta, Whipped  
Potatoes, Red Wine Jus  
**\$72.00**

Chipotle Grilled Hanger Steak, Pan Seared Cheddar Polenta Cake, Pearl  
Onions, Sautéed Mushrooms  
**\$72.00**

Pan Seared Atlantic Salmon, Saffron Barley Risotto, Honey Roasted  
Root Vegetables  
**\$68.00**

Roasted Chicken Breast Stuffed with Kale, Goat Cheese, Turnip Gratin,  
Roasted Shiitake Jus  
**\$68.00**

Broiled Cod, Rosemary Five Bean Ragout, Roasted Purple Potatoes,  
Caramelized Cipollini Onion, Lemon Basil Oil  
**\$70.00**

Pan Seared Gulf of Maine Haddock, Tapenade, Roasted Fennel, Basil  
Sun-Dried Tomatoes and Fingerling Potatoes  
**\$68.00**

## DESSERTS

Chocolate Salted Caramel Bomb, Mocha Sauce

Classic Vanilla Bean Crème Brûlée



Seasonal Fruit Tart, Vanilla Whipped Cream

Flourless Chocolate Cake, Mixed Berries, Vanilla Cream Sauce

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## BOSTON COMMON BUFFET

**\$65.00 Per Person**

Assorted Breads and Rolls  
New England Clam Chowder  
Baby Kale, Chickpeas, Oven Roasted Cranberries, Quinoa, Black Garlic  
Vinaigrette  
Fresh Mozzarella and Tomato Salad, Basil, Virgin Olive Oil  
Mixed Green Salad, Balsamic Vinaigrette  
Fontina Cheese Cannelloni, Arugula, Mushroom Pomodoro Sauce  
Lemongrass and Coriander Marinated Chicken Breast, Jus  
Pan Seared Cod, Creamy Spinach and Artichokes  
Roasted Fingerling Potatoes  
Grilled Asparagus, Parmesan Cheese  
Cubed Fresh Fruit  
Assorted Finger Pastries  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## BUNKER HILL BUFFET

**\$66.00 Per Person**

Assorted Breads and Rolls  
Chicken Pistou Soup  
Traditional Caesar Salad, Garlic Croutons  
Roasted Beets, Arugula, Goat Cheese, Dijon Vinaigrette  
Mixed Greens, Grapefruit, Grilled Asparagus, Feta Cheese, Sun-Dried  
Cherries, Citrus Vinaigrette  
Spinach Ricotta Stuffed Eggplant, Pomodoro Sauce, Pesto  
Seared Sliced Sirloin, Red Wine Jus\*  
Pan Seared Gulf of Maine Haddock, Tapenade, Basil,  
Sun-Dried Tomatoes  
Sautéed Red Bliss Potatoes, Garlic, Rosemary,  
Extra Virgin Olive Oil  
Sautéed Seasonal Vegetables  
Fresh Seasonal Fruit Salad  
Assorted Finger Pastries  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## FREEDOM TRAIL BUFFET

**\$68.00 Per Person**

Assorted Breads and Rolls  
White Bean Soup with Pesto  
Grilled Mediterranean Vegetables, Pesto, Tomato Concassé  
Roma Tomato, Arugula and Pecorino Salad, Balsamic Vinaigrette  
Greek Salad with Romaine Lettuce, Tomatoes, Cucumbers, Feta Cheese, Green

## CREATE YOUR OWN LUNCH BUFFET

**Soups and Salads (Please Select Three Items)**

*Cauliflower Velouté  
Roasted Tomato Basil Soup  
New England Clam Chowder  
Roasted Eggplant and Goat Cheese  
Italian Minestrone*

**Cherry Tomato and...**

*Cherry Tomato and Mozzarella Salad, Fresh Basil, Balsamic Vinaigrette  
Baby Kale Salad, Lemon Zest, Parmesan, Roasted Chickpeas, Roasted Garlic  
Olive Oil  
Red Mustard Greens, Baby Endive, Spiced Caramelized Apples, Candied Goat  
Cheese, Dried Cherries, Honey Pistachios, Apple Cider Vinaigrette  
Mixed Greens, Grapefruit, Grilled Asparagus, Feta Cheese, Sun-Dried  
Cherries, Citrus Vinaigrette  
Caesar Salad, Garlic Croutons*

**Entrees (Please Select Three Items)**

*Artichoke Stuffed Gnocchi, Garlic Spinach, Roasted Tomato Coulis  
Cauliflower, Summer Squash and Chickpea Curry  
Glazed Lemon Honey Chicken Breast, Fig Marmalade  
Creamy Chicken Marsala, Wild Mushrooms, Sun-Dried Tomatoes  
Grilled Bavette Steak, Citrus Chimichurri\*  
Braised Short Rib, Chasseur Sauce  
New England Classic Butter Cracker Crusted Scrod  
Grilled Mango Glazed Atlantic Salmon, Mango and Corn Salsa*

**Sides (Please Select Two Items)**

*Charred Broccoli, Garlic, Citrus  
Sautéed Seasonal Vegetable Medley  
Sautéed Green and Yellow Beans, Fresh Herbs  
Olive Oil Mashed Potatoes  
Wild Rice Pilaf  
Roasted Tri Color Fingerling Potatoes, Rosemary and Garlic  
Macaroni and Cheese*

*\*Add Lobster to Macaroni and Cheese: +\$8.00 per person*

**Desserts (Please Select One Item)**

*Mini Boston Cream Pies, Mini Twinkies, Mini Apple Cranberry Tarts  
Cookies and Chocolate Brownies  
Mini Cupcakes  
Cubed Seasonal Fruit  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas*

**\$71.00**





Peppers, Onions, Kalamata Olives,  
Oregano Vinaigrette  
Wild Mushroom Ravioli, Sautéed Swiss Chard,  
Light Parmesan Sauce  
Grilled Bavette Steak, Mushroom Jus  
Preserved Lemon and Oregano Marinated Chicken, Tomato, Fresh Chickpea  
and Onion Melange  
Haricot Vert  
Vegetable Couscous  
Fruit Salad  
Assorted Cannoli and Baklava  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## THE HARBOR WALK

**\$65.00 Per Person**

Assorted Breads and Rolls  
Wonton Soup  
Edamame Salad, Asian Greens, Crispy Wonton, Scallion, Thai Basil, Soy Garlic  
Dressing  
Spicy Thai Noodle Salad, Green Onions, Shiitake Mushrooms, Cilantro Garlic  
Vinaigrette  
Long Beans with Garlic, Sesame Oil, Roasted Red Peppers  
Miso Glazed Japanese Eggplant, Orange Supreme, Scallions  
Teriyaki Chicken Brochette  
Thai Marinated Grilled Salmon  
Stir-Fried Vegetables  
Lemongrass Basmati Rice  
Assorted Finger Pastries  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## OLD NORTH CHURCH BUFFET

**\$65.00 Per Person**

Italian Wedding Soup  
Baked Garlic Focaccia, Assorted Breads and Rolls  
Panzanella Salad  
Cherry Tomato and Mozzarella Salad, Fresh Basil, Balsamic Vinaigrette  
Arugula, Crispy Pancetta, Pecorino Cheese, Roasted Eggplant, Fresh Herbs,  
Extra Virgin Olive Oil  
Grilled Vegetable Lasagna, Ricotta, Marinara Sauce  
Chicken Parmigiana, Pomodoro Sauce  
Bronzini, Roasted Tomatoes, Fennel, Extra Virgin Olive Oil  
Parmesan Polenta Cakes  
Grilled Seasonal Vegetables  
Tiramisu, Cannoli  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## DELI LUNCH BUFFET

Chef's Freshly Prepared Soup of the Day

### Salads (Please Select Three Items)

*Baby Kale Salad, Lemon Zest, Parmesan, Roasted Chickpeas*  
*Traditional Cobb Salad*  
*Sweet Potato Salad*  
*Potato Salad, Red Onions, Mustard, Bacon, Scallions, Mayonnaise*  
*Cole Slaw*  
*Fresh Mozzarella and Tomato Salad, Basil, Virgin Olive Oil*  
*Caesar Salad, Garlic Croutons*  
*Vegetarian Pasta Salad*

### COLD

*Roasted Vegatable Sandwich, Eggplant, Tomatoes, Onions, Zucchini,*  
*Portobello Mushrooms, Garlic Aioli, Focaccia Bread*  
*Mediterranean Sandwich, Housemade Falafel, Tabbouleh, Baba Ghanoush,*  
*Garlic Yogurt Sauce, Pita Bread*  
*Smoked Turkey Sandwich, Havarti Cheese, Roma Tomatoes, Spinach, Chive*  
*Mayonnaise, Focaccia Bread*  
*Parmesan Chicken Caesar Wrap, Lettuce, Green Onions, Parmesan Cheese,*  
*Caesar Dressing, Garlic Herb Tortilla*  
*Roasted Harissa Honey Chicken Sandwich, Manchego Cheese, Mixed Greens,*  
*Preserved Lemon Mayonnaise, Ciabatta Olive Roll*  
*Untraditional Caprese Sandwich, Prosciutto, Mozzarella, Tomatoes, Pesto,*  
*Focaccia*  
*Oven-Roasted Beef Sandwich, Lettuce, Tomatoes, Red Onions, Asiago*  
*Cheese, Creamy Horseradish Sauce, Sourdough Bread\**  
*Grilled Bavette Steak Sandwich, Brie, Sauteed Mushrooms, Roasted Onions,*  
*Pesto, Baguette*  
*Tuna Salad Wrap, Sprouts, Tomatoes, Spinach Tortilla*  
*Traditional New England Lobster Roll on Butter Grilled Split Top Roll + \$14.00*

### Choice of Pre-Made Sandwiches

### HOT

*Eggplant Caponata Sandwich, Peppers, Olives, Fresh Mozzarella, Ciabatta*  
*Grilled Eggplant Zucchini Sandwich, Vermont Goat Cheese, Baby Spinach,*  
*Tarragon, Kalamata Olive Mayonnaise, Baguette*  
*Italian Seasoned Chicken Sandwich, Arugula, Smoked Mozzarella, Oven-*  
*Roasted Tomato, Focaccia*  
*Turkey Breast Reuben Sandwich, Cole Slaw, Pickles, Swiss Cheese, Thousand*  
*Island Dressing, Rye Bread*  
*Ginger Barbecue Beef Brisket Sandwich, Cucumber, Pickled Red Cabbage and*  
*Carrots, Cilantro, Chili Mayo, Kaiser*  
*Grilled Rib Eye Sandwich, Aged Vermont Cheddar Cheese, Peppers, Roasted*  
*Garlic Aioli, Sourdough Roll\**  
*Warm Crab Cake Sandwich, Baby Spinach, Citrus Aioli, Brioche Bun*

### Deli Accompaniments



## SALAD STATION

Chef's Selection of Soup

Assorted Breads and Rolls

### Lettuces

*Organic Baby Lettuces | Baby Spinach | Romaine*

### Toppings

*Roasted Red & Golden Beets | Grilled Artichokes | Baby Red & Yellow*

*Tomatoes | Marinated Seedless Cucumber | Sliced Grilled Red Onion | Diced*

*Avocado | Kalamata Olives*

*Grilled Sliced Chicken | Sliced Sirloin | Grilled Shrimp*

### Additional Finishings

*Crumbled Applewood Bacon | Shredded Vermont Cheddar | Crumbled Blue*

*Cheese | Diced Smoked Mozzarella | Feta Cheese | Sliced Hard Boiled Eggs |*

*Tortilla Strips | Parmesan Crisps*

### Dressings

*Blue Cheese | Ranch | Italian | Balsamic Vinaigrette*

*Vegetarian Pasta Salad with Walnut Pesto*

*Assorted Cookies & Brownies*

*Freshly Brewed*

*Regular and Decaffeinated Coffee and*

*International Teas*

*Assorted Condiments*

*Signature Housemade Truffle Parmesan Thyme Potato Chips*

*Cookies and Chocolate Brownies*

*Cubed Seasonal Fruit*

*Freshly Brewed Regular and Decaffeinated Coffee and International Teas*

**Choice of Three Pre Made Sandwiches: \$65.00 per person**

**Choice of Four Pre Made Sandwiches: \$69.00 per person**

## BUILD YOUR OWN DELI BUFFET

Chef's Freshly Prepared Soup of the Day

Selection of Rolls to Include: Focaccia, Olive, Multigrain, Ciabatta

### Deli Accompaniments

*Assorted Condiments*

*Signature Housemade Truffle Parmesan Thyme Potato Chips*

*Cookies and Chocolate Brownies*

*Cubed Seasonal Fruit*

*Freshly Brewed Regular and Decaffeinated Coffee and International Teas*

**\$62.00**

### Sliced Cheese (Please Select Three Items)

*Baby Swiss*

*Dill Havarti*

*American*

*Monterey Jack*

*Provolone*

*Cheddar*

### Salads (Please Select Three Items)

*Mixed Green Salad, Balsamic Vinaigrette and Ranch Dressing*

*Baby Kale Salad, Lemon Zest, Parmesan, Roasted Chickpeas*

*Deconstructed Chicken Cobb Salad*

*Potato Salad, Red Onions, Mustard, Bacon, Scallions, Mayonnaise*

*Cole Slaw*

*Fresh Mozzarella and Tomato Salad, Pesto, Olive Oil*

*Macaroni Salad, Celery, Red Onions, Peppers, Corn, Sun-Dried Tomato Pesto*

### Deli Display (Please Select Four Items)

*Baked Virginia Ham*

*Italian Hot Ham*

*Grilled Chicken Breast*

*Smoked Turkey Breast*

*Grilled Sirloin Steak\**

*Genoa Salami*

## BOXED LUNCH



Includes Choice of Salad and Sandwich, Whole Fresh Fruit, Individual Bag of Potato Chips, Housemade Granola Bar and a Choice of Cookie or Chocolate Brownie

**Salads (Please Select One Item)**

*Traditional Greek Salad, Tomatoes, Kalamata Olives, Green Peppers, Feta Cheese, Red Onion, Oregano, Lemon Juice, Olive Oil*

*Fresh Fruit Salad*

*Cole Slaw*

*Orzo Pasta Salad, Grilled Vegetables, Garlic, Basil Olive Oil*

*Potato Salad, Red Onions, Mustard, Bacon, Scallions, Mayonnaise*

**Sandwiches (Please Select Two Sandwiches)**

*Grilled Zucchini and Eggplant Sandwich, Vermont Goat Cheese, Baby Spinach, Tarragon, Thyme, Kalamata Olive Mayonnaise, Baguette*

*Tomato and Buffalo Mozzarella Sandwich, Arugula, Walnut Pesto, Ciabatta Roll*

*Roasted Harissa Honey Chicken Sandwich, Manchego Cheese, Mixed Greens, Preserved Lemon Mayonnaise, Ciabatta Olive Roll*

*Traditional Pilgrim Roasted Turkey Sandwich, Sage Stuffing, Cranberry Mayonnaise, Ciabatta*

*Antipasto Focaccia Sandwich, Genoa Salami, Pepperoni, Provolone, Arugula, Grilled Squash, Pesto*

*Le Parisien Sandwich, Grilled Bavette Steak, Arugula, Sautéed Mushrooms, Roasted Onions, Brie, Spicy Mango Spread, Baguette*

**\$45.00**

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## CHILLED SELECTIONS

Minimum of 25 pieces per item. Pricing is based per piece.

### VEGETARIAN

Antipasto Skewer

\$5.50

Tomato, Mozzarella, Pesto Bruschetta

\$6.00

Mushroom, Caramelized Cipollini Onion, Parmesan Bruschetta

\$6.00

Ricotta, Honey, Fig Chutney Bruschetta

\$6.00

Cucumber Cup, Tomato Confit

\$6.00

Fresh Watermelon, Feta, Aged Balsamic

\$6.00

Vermont Goat Cheese and Beet Napoleon, Fig Chutney, Crostini

\$6.00

Edamame Hummus, Parmesan Cheese, Pita Crisp

\$6.00

### MEAT

Tenderloin, Cherry Jam, Blue Corn Blini\*

\$7.00

Traditional Beef Tartar, Horseradish Sour Cream, Brioche Crostini\*

\$7.00

### SEAFOOD

Smoked Salmon, Crème Fraiche, Blini

\$6.00

Tuna, Wasabi Mayonnaise, Wakame Salad, Crispy Nori\*

\$7.00

Yellow Fin Tuna Tartar, Green Papaya Salsa, Crispy Rice Cake\*

\$7.00

Chilled Jumbo Shrimp, Traditional Cocktail Sauce

\$6.50

Rock Shrimp Ceviche, Cilantro, Lime, Poblano, Tortilla Chip\*

\$6.00

Salmon Tartar, Wasabi Aioli, Crostini\*

\$6.00

## HOT SELECTIONS

Minimum of 25 pieces per item. Pricing is based per piece.

### VEGETARIAN

Pan-Fried Green Tomato with Pimento Cheese

\$6.00

Macaroni and Cheese, Truffle Oil, Wonton Crisp

\$6.50

Spanakopita

\$6.00

Fig and Brie Wonton

\$6.00

Asian Spring Roll, Plum Ginger Sauce

\$5.50

Beggar's Purse of Wild Mushrooms

\$5.50

Vermont Goat Cheese and Chutney Lollipop, Macadamia Nut Crust

\$5.50

Mini Grilled Cheese Sandwich, Honey and Triple Cream

\$6.00

### POULTRY & FOWL

Peking Duck Spring Roll, Plum Sauce

\$6.00

Mini Buffalo Chicken Slider, Crispy Shallots, Pickle, Blue Cheese Aioli

\$6.50

Chicken Satay, Spicy Peanut Sauce

\$6.00

Spicy Chicken Empanada, Avocado Salsa

\$6.00

Mini Chicken Taco, Cheese, Chipotle Cream

\$6.50

Crispy Coconut Chicken, Sweet Red Chili Sauce

\$6.00

Chicken Meatball, Polenta Cake, Tomato Compote

\$7.00

### MEAT

Grilled Baby Lamb Chop, Mint Pesto

\$8.00



Crabmeat Cocktail Cone, Shiso Leaves

\$7.00

New England Peekytoe Crab Rice Roll, Basil Cranberry Chutney

\$7.00

Mini Maine Lobster Roll, Truffle Mayonnaise

\$8.00

Mini Beef Wellington, Horseradish Cream

\$6.00

Mini Beef Slider, Vermont Cheddar, Pickle, House Sauce

\$7.00

Mini Reuben Sandwich, Sauerkraut, Swiss Cheese, Russian Dressing, Rye

\$6.00

Argentinian Chimichurri Beef Satay

\$6.00

Kobe Beef Hot Dog Wrapped in Puffed Pastry, Sauerkraut, Grain Mustard

\$6.00

Mini Beef Taco, Cheese, Cilantro, Guacamole

\$6.50

Parmesan Spaghetti Cake, Italian Meatball

\$7.00

Beef Tenderloin, Wasabi Aioli, Wonton Crisp

\$7.00

## SEAFOOD

Cod Fritter, Tamarind Coriander Suace

\$6.00

Bacon Wrapped Scallops

\$6.00

Lobster Flatbread, Tarragon Goat Cheese, Roasted Corn

\$8.00

Shrimp Satay, Creamy Avocado Sauce

\$7.00

Mini Maryland Crab Cake, Lemon Aioli

\$7.00

Grilled Georges Bank Sea Scallop, Fresh Pesto Sauce

\$7.00

Tiger Shrimp Tempura, Sweet Chili Sauce

\$7.00

Lobster Macaroni and Cheese, Wonton Crisp

\$8.00

Fried Popcorn Shrimp, Wasabi Mayonnaise

\$7.00

Fried Oyster, Pickled Jalapeño, Bloody Mary Aioli

\$7.00



# HORS D'OEUVRES

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*Reception Station prices are based on a one hour reception.*

## VEGETABLE DISPLAY

**\$15.00 Per Person**

Grilled Squash, Peppers, Portobello Mushrooms, Asparagus, Tomatoes with Pesto

Shredded Parmesan Cheese

Seasonal Crudit  with Ranch, Roasted Pepper and Hummus Dips

Focaccia and Iggy's Rustic Bread

## NEW ENGLAND CREAMERY CHEESE DISPLAY

**\$18.00 Per Person**

Brie, Vermont Sharp Cheddar, Triple Cream Goat Cheese, Berkshire Blue,

Aged Manchego

Grape Clusters, Crackers, Iggy's Rustic Bread

## BRUSCHETTA DISPLAY

**\$21.00 Per Person**

Pesto, Tomato, Mozzarella

Mushroom, Caramelized Cipollini Onion, Parmesan

Grilled Artichoke, Blue Cheese, Olive Oil

Ricotta, Honey, Fig Chutney

Tuna, Nicoise Tapenade, Sun-Dried Tomato Aioli

## MEDITERRANEAN DISPLAY

**\$25.00 Per Person**

Fried Calamari, Spicy Marinara

Spanakopita

Hummus, Baba Ghanoush, Tzatziki

Marinated Olives, Feta Cheese

Grilled Squash, Zucchini, Eggplant

Sesame Lavash and Pita

## ANTIPASTO DISPLAY

**\$27.00 Per Person**

Marinated Fresh Mozzarella, Asiago, Aged Parmesan

Prosciutto, Hot Capicola, Bresaola

Grilled Zucchini, Squash, Artichokes, Portobello Mushrooms, Asparagus

Sweet Roasted Red Peppers, Pesto, Tapenade

Assorted Olives

Basil and Burrata Dip

Focaccia and Iggy's Rustic Bread®

## RISOTTO STATION (PLEASE CHOOSE THREE)

**\$29.00 Per Person**

Red Wine Risotto, Smoked Duck, Chives, Caramelized Pear, Shaved Parmigiano Reggiano

Wild Mushroom Risotto, Truffle Oil, Pecorino Cheese

Rock Shrimp and Bay Scallop Risotto, Caramelized Fennel, Black Pepper, Parmesan

Saffron Risotto, Lump Crab, Grilled Asparagus, Lemon Zest, Parmesan

Sweet Onion Risotto, Roasted Squash, Sun-Dried Tomatoes, Basil, Parmesan

## PASTA STATION (PLEASE CHOOSE THREE)

**\$28.00 Per Person**

Rigatoni with Bolognese

Penne alla Vodka

Fusilli with Lemon Butter Sauce

Cheese Tortellini with Pesto

Orecchiette with Alfredo Sauce

\*Gluten Free Pasta Options Available Upon Request

Caramelized Onions, Crispy Pancetta, Roasted Mushrooms, Toasted Pine

Nuts, Basil Chiffonade, Asiago and Parmesan Cheeses, Roasted Garlic, Parsley

## GAME DAY PIZZA AND WINGS STATION

**\$28.00 Per Person**

Individual Greek Salad, Oregano Vinaigrette

Margherita Pizza, Sausage and Onion Pizza

Honey BBQ Chicken Wings, Ranch Dressing

Jumbo Buffalo Wings, Maytag Blue Cheese Dressing

Celery and Carrot Sticks

## SLIDER STATION

Thai Curry Marinated Salmon, Greens, Pickled Cucumbers, Mango Relish

Buffalo Chicken, Carrot, Celery, Blue Cheese

Ground Sirloin, Avocado, Pickled Onion, Soy Sauce

American Style Cheeseburger, Onion, Tomato, Lettuce, House Sauce

Italian Meatball, Mozzarella, Arugula, Fresh Basil, Marinara Aioli

Grilled Portobello, Oven Roasted Tomato, Crispy Shallot, Boursin

Italian Seasoned Eggplant, Mozzarella Cheese, Marinara Sauce

Short Rib, Boston Bibb, Caramelized Onion, Horseradish Aioli

Signature Housemade Truffle Parmesan Thyme Potato Chips

Ketchup, Mayonnaise, Mustard

Choice of Three Sliders: **\$28.00 per person**





## CHARCUTERIE BOARD\*

**\$29.00 Per Person**

Smoked Duck Breast, Saucisson, Bresaola, Hot Capicola, Spanish Cured Ham  
Cornichon, Tomato Jelly, Fig Chutney  
Triple Cream Goat Cheese, Berkshire Blue, Vermont Sharp Cheddar  
Aged Manchego, Olive Oil Ciabatta and Iggy's Rustic Bread®

## MEATBALLS 'ROUND THE WORLD (PLEASE CHOOSE THREE)

**\$28.00 Per Person**

Greek Lamb Meatball, Pickled Red Onion, Tzatziki  
Vietnamese Pork Bahn Mi Meatball, Pickled Carrot, Sriracha Aioli  
Buffalo Chicken Meatball, Carrot and Celery Slaw, Blue Cheese  
Classic Italian Beef and Pork Meatball, Pomodoro Sauce, Shredded Parmesan  
Mexican Chipotle Black Bean, Jack Cheese, Cilantro Crema  
Assorted Breads to Include Baguette, Naan and Garlic Bread  
Seasonal Greens, Citrus Vinaigrette

## CRAB CAKE STATION

**\$29.00 Per Person**

Lump Crabmeat with Chef's Signature Blend of Herbs  
Roasted Pepper Aioli  
Baby Lettuce, Carrots, Celery, Avocado, Grapefruit, Lemongrass Vinaigrette  
Lemon and Lime Wedges

\*Chef Attendant Suggested

## SHRIMP SAUTÉ STATION

**\$29.00 Per Person**

(Three Pieces per Person)  
Sautéed Jumbo Shrimp with Garlic, Tomatoes, Shallots, Herbs, White Wine  
Hot Peppers, Olive Oil  
Grilled Baguette

\*Chef Attendant Suggested

## DIM SUM STATION

**\$24.00 Per Person**

Steamed Pork Shu Mai, Chinese Shrimp Har Gow, Chicken Gyoza, Vegetarian  
Dumplings  
Green Onions, Ponzu Sauce, Chinese Vinegar with Ginger, Garlic Chili Sauce

Choice of Two Sliders: \$20.00 per person

## SALAD BAR

**\$26.00 Per Person**

Organic Baby Lettuces, Baby Spinach, Romaine  
Roasted Red and Golden Beets, Grilled Artichokes, Baby Red and Yellow  
Tomatoes  
Marinated English Cucumbers, Grilled Red Onions  
Shredded Vermont Cheddar, Crumbled Blue Cheese  
Diced Smoked Mozzarella  
Sliced Hard Boiled Eggs  
Crumbled Applewood Bacon  
Focaccia Croutons, Parmesan Crisps, Tortilla Strips

Add Grilled Chicken: +\$6.00 per person

Add Grilled Shrimp: +\$8.00 per person

Add Grilled Flank Steak: +\$8.00 per person\*

## BOSTON STATION

**\$32.00 Per Person**

House Chopped Salad, Citrus Vinaigrette  
Jumbo Fried Clam Belly Rolls, Truffle Fries  
Fenway Franks in a Split Top Bun, Boston Baked Beans  
Sharp Cheddar Baked Macaroni and Cheese

Add Lobster to Baked Macaroni: +\$8.00 per person

## COMFORT FOOD STATION

**\$32.00 Per Person**

Choice of Vegetarian, Turkey or Beef Chili  
Onions, Shredded Cheese, Jalapeños, Sour Cream  
Mini Chicken Pot Pies  
Applewood Bacon Wrapped Meatloaf, Roasted Red Bliss Smashed Potatoes  
Housemade SpaghettiO@s

## TASTE OF CHINATOWN STATION

**\$34.00 Per Person**

Vegetarian Dumplings, Chicken Pot Stickers,  
Ponzu Sauce, Green Onions  
Chicken, Shrimp or Tofu Stir-Fried with Coconut Milk,  
Curry, Lemongrass  
Indonesian Rice  
Teriyaki Beef Satay



# RECEPTION DISPLAYS

Egg Rolls, Sweet Chili Sauce

Chilled Vietnamese Summer Rolls, Spicy Peanut Sauce

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*Reception Station prices are based on a one hour reception*

## NEW ENGLAND RAW BAR ON ICE\*

Lemon Wedges, Tabasco Sauce, Cocktail Sauce, Mignonette Sauce and Horseradish

Please select your choice of the following (minimum of 50 pieces per item):

**Jumbo Shrimp\***

\$6.50 per piece

**Bluepoint Oysters on the Half Shell**

\$5.50 per piece

**Littleneck Clams on the Half Shell**

\$5.25 per piece

\*Shucker Available Upon Request at \$225 each

## SUSHI SPECIALTY STATIONS

Sushi Station prices are based on a one-hour reception at six pieces per person. Uniformed Sushi Chef optional at \$250 per Chef. Suggested One Chef per 75 guests.

## HOUSE COMBO

**\$45.00 Per Person**

Maguro\* (Tuna)

Shiromi\* (White Fish)

Ebi (Shrimp)

Tekka Maki\* (Tuna Roll)

Kappa Maki (Cucumber Roll)

## CHOICE COMBO

**\$48.00 Per Person**

Maguro\* (Tuna)

Hamachi\* (Yellowtail)

Sake\* (Salmon)

Tekka Maki\* (Tuna Roll)

California Maki\* (Crabstick, Avocado, Cucumber with Flying Fish Roe Outside)

## PREMIER COMBO

**\$57.00 Per Person**

Maguro\* (Tuna)

Sake\* (Salmon)

Hamachi\* (Yellowtail)

## CARVING SPECIALTY STATIONS

Carving Station prices are based on a one-hour reception. Chef Attendant required at \$225 per Attendant. Suggested One Attendant per 100 Guests.

## PEKING DUCK STATION

**\$28.00 Per Person**

Moo Shoo Pancakes, Scallion Brushes, Julienne Carrots, Hoisin Sauce

## ROASTED SIRLOIN STATION\*

**\$24.00 Per Person**

Whipped Potato Mousseline, Au Jus, Horseradish Sauce, Sourdough Rolls

## TRADITIONAL TURKEY STATION

**\$24.00 Per Person**

Cornbread Stuffing, Whole Cranberry Relish, Sage Gravy

## GRILLED SALMON ON A CEDAR PLANK STATION

**\$24.00 Per Person**

Marinated in Char Siu Sauce, Stir-Fried Seasonal Vegetables

## TENDERLOIN STATION

**\$29.00 Per Person**

Grilled Asparagus, Horseradish Cream Sauce, Jus, Focaccia Rolls

## STATION ENHANCEMENTS

**\$5.00 Per Person - Per Selection**

Sautéed Seasonal Vegetables

Creamed Spinach

Sautéed Mushrooms

Grilled Asparagus

Roasted Root Vegetables

Gratin Potatoes

Red Skin Mashed Potatoes

Rosemary, Garlic Roasted Fingerling Potatoes



# RECEPTIONS

- California Maki\* (Crabstick, Avocado, Cucumber with Flying Fish Roe Outside)
- Spicy Tuna Maki\* (Tuna and Cucumber with Spicy Mayonnaise)
- Catepillar Maki\* (Eel, Avocado, Cucumber with Flying Fish Roe Covered with Avocado)

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*All dinner prices are based on three courses including choice of Soup or Salad, Entrée, Dessert, Assorted Breads and Rolls, Freshly Brewed Regular and Decaffeinated Coffee and International Teas*

## STARTERS (CHOICE OF ONE)

### Soups

*Potato and Celery Root Bisque, Truffle Essence*

*Wild Mushroom Bisque en Croute*

*Maine Lobster Bisque en Croute*

*Peekytoe Crab Chowder, Rosemary Vermont Cheddar Cheese Biscuit*

*Roasted Tomato and Basil*

*Minestrone*

*Creamy Pumpkin Soup, Toasted Pumpkin Seeds*

### Salads

*Artisan Lettuce, Toasted Cashew, Dry Aged Vermont Goat Cheese, Dried*

*Blueberries, Yam Frites, Maple Vinaigrette*

*Baby Lettuce, Warm Blue Cheese Pudding, Spiced Walnuts, Roasted Pears,*

*Port Wine Vinaigrette*

*Tower of Red and Yellow Heirloom Tomatoes and Mozzarella, Petite Mixed*

*Greens, Balsamic and Pesto Vinaigrette*

*Roasted Organic Garden Pear Salad, Creamy Gorgonzola Tart, Arugula,*

*Walnut Oil Drizzle, Balsamic Vinegar*

*Tian of Red and Golden Beets and Goat Cheese, Baby Greens, Candied*

*Hazelnuts, Basil Oil*

*Bibb and Red Oak Salad, Stilton, Caramelized Spiced Apples, Toasted Pecans,*

*Sun-Dried Cranberries, Fresh Blueberries, Port Wine Vinaigrette*

*Traditional Caesar Salad, Parmesan Crisp*

*Red and Yellow Cherry Tomato Pissaladiere, Herbed Goat Cheese, Baby*

*Greens, Citrus Vinaigrette*

## DESSERTS

Classic Vanilla Bean Crème Brûlée

Seasonal Fruit Tart, Vanilla Whipped Cream

Chocolate Praline Crunch (contains nuts)

Strawberry Short Cake, Vanilla Ice Cream

Apple Frangipane Tart, Apple Sorbet

Flourless Chocolate Cake, Berry Compote

Chocolate Hampton Fudge Cake, Bittersweet Chocolate Mousse, Caramelized

Banana

Chocolate Molten Cake, Vanilla Ice Cream

Tiramisu Mousse, Kahlua Soaked Lady Fingers, Chocolate Shavings

## ENTRÉES

Choice of Entrée pre-determined (3) days in advance, higher price prevails.

Choice of Entrée upon seating, night of event, additional \$20.00 per person, higher price prevails

Maximum of Two Entrée Selections

### Poultry

Roasted Chicken Breast Stuffed with Spinach and Goat Cheese, Turnip Gratin, Red Bliss Potatoes, Roasted Shiitake Jus

**\$95.00**

Pan Seared Chicken Breast with Crispy Shallots, Maple Roasted Sweet Potato Puree, Sautéed Wild Mushrooms, Mustard Jus

**\$95.00**

Glazed Lemon Honey Chicken Breast, Fig Marmalade, Olive Oil Kennebec Mashed Potato, Almond Haricot Vert, Honey Tarragon

Lemon Jus

**\$95.00**

### Beef

Grilled Filet of Sirloin, Rosemary Mashed Potatoes, Candied Parsnip, Grilled Asparagus, Horseradish Jus\*

**\$104.00**

Roasted Chicken Breast, Caramelized Cipollini Onions, Porcini Mushrooms, Poached Pear, Figs, Roasted Fingerling Potatoes, Chicken Jus

**\$95.00**

Chianti Braised Short Ribs, Potato Rosti, Caramelized Cipollini Onion, Brussels Sprouts and Pancetta

**\$100.00**

Grilled Beef Tenderloin, Potatoes Noisette, Red Beet au Gratin, Honey Caramelized Fennel, Cabernet Reduction\*

**\$110.00**

Grilled Beef Tenderloin, au Gratin Potatoes, White and Green Grilled Asparagus, Brandy Reduction\*

**\$110.00**

### Seafood

Pan-Seared Atlantic Salmon, Saffron Barley Risotto, Honey Roasted Root Vegetables

**\$100.00**



Cedar Plank Atlantic Salmon, Pecorino Cauliflower Mash, Grilled Asparagus, Roasted Garlic, Lemon Herb Emulsion  
**\$100.00**

Traditional New England Baked Cod, Thinly Sliced Maine Potatoes, Roasted Seasonal Squash, Lemon Parsley Butter  
**\$100.00**

Roasted Halibut, Cauliflower Puree, Vegetable Tagliatelli, Porcini Broth  
**\$105.00**

Pan-Seared Striped Bass, Fingerling Potatoes, Fava Beans, Wild Mushrooms, English Peas, Mushroom Jus  
**\$105.00**

Black and White Sesame-Crusted Sea Bass, Crispy Noodle Cake, Asian Inspired Vegetables, Soy Ginger Sauce  
**\$110.00**

Brochette of Pan Seared Scallop and Maine Lobster Tail, Creamy Polenta, Sautéed Root Vegetables, Lemon Vanilla Emulsion  
**\$115.00**

New England Seafood Chowder, Maine Lobster, Cape Cod Clams, Georges Bank Scallops, Atlantic Salmon, Cod, Steamed Potato, Fava Beans, Lemon Emulsion with Aioli  
**\$105.00**

Grilled Swordfish, Parmesan and Artichoke Risotto, Grilled Asparagus, Oven Roasted Heirloom Cherry Tomatoes, Garlic Confit, Citrus Beurre Blanc  
**\$110.00**

Grilled Maine Lobster, Sweet Corn and Basil Risotto, Saffron Pickled Cauliflower, Tarragon Butter  
**\$130.00**

Duets

Grilled Filet Mignon, Herb Jus and Pan Seared Sea Bass, Lemon Emulsion, Fingerling Potatoes, Fava Beans, Wild Mushrooms, English Peas\*  
**\$120.00**

Grilled Filet Mignon, Red Wine Reduction and Pan Seared Salmon, Beurre Blanc  
Red Beet au Gratin, Sautéed Spinach\*  
**\$115.00**

Roasted Beef Tenderloin, Merlot Jus and Half Maine Lobster, Herbed Butter  
Roasted Purple Potatoes, Maple Glazed Baby Root Vegetables\*  
**\$130.00**



Grilled Beef Tenderloin, Thyme Jus and Pan Seared Lump Crab Cake,  
Avocado Salsa  
Gratin Potato, Celery and Beet Slaw, Seasonal Baby Vegetables  
**\$115.00**

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*Minimum of 30 guests  
For groups of less than 30, please add \$10.00 per person.*

## NEW ENGLAND LOBSTER BAKE

**\$135.00 Per Person**

New England Clam Chowder  
Baby Mixed Greens, Baby Radishes, Vermont Cheddar, Blueberry Vinaigrette  
Kale, Grilled Corn, Roasted Leeks, Dried Cranberries, Roasted Shallot Dressing  
Roasted Butternut Squash Salad, Roasted Golden Beets, Crumbled Goat Cheese, Maple Glazed Pecans, Lemon Oil  
Steamed Maine Lobster with Butter  
Local Clams, Mussels, Seasonal Fish in a Roasted Shellfish Broth  
Apple Thyme Honey Roasted Chicken Breast  
Slow-Roasted Coffee Rubbed Brisket, Housemade BBQ Sauce  
New Maine Potatoes  
Assorted Grilled Vegetables  
S'mores, Strawberry Shortcake, Blueberry Crumble  
Fruit Salad  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## INTERCONTINENTAL BUFFET

**\$115.00 Per Person**

Roasted Tomato Soup, Whole Wheat Grilled Cheese Croutons  
Orzo Salad, Roasted Tomato, Feta Cheese, Oregano, Fresh Mint, Kalamata Olives  
Toasted Farro, Green Bean, Fennel Salad  
Mixed Greens, Arugula, Grapes, Sunflower Seeds, Red Wine Vinaigrette  
Baby Kale with Roasted Beets, Goat Cheese, Candied Pecans, Pomegranate Vinaigrette  
Seasonal Seafood Medley, Ginger Saffron Sauce  
Roasted Chicken Supreme Filled with Basil Sun-Dried Tomato Mascarpone, Rosemary Jus  
Butternut Squash Ravioli with Sage, Grilled Portobello, Roasted Onions, Toasted Hazelnuts, Extra Virgin Olive Oil and Tomato Emulsion  
Braised Short Ribs, Roasted Pearl Onions, Burgundy Wine Sauce  
Garlic Rosemary Mashed Potatoes with Cheddar Cheese, Smoked Bacon and Sour Cream Toppings  
Seasonal Steamed Vegetables  
Assorted Miniature Desserts  
Fruit Salad  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## ITALIAN BUFFET

**\$110.00 Per Person**

Minestrone  
Baked Garlic Focaccia  
Antipasto Display of Marinated Artichoke Hearts, Mediterranean Olives, Fresh Mozzarella, Asiago, Aged Parmesan, Thinly Sliced Prosciutto, Hot Capicola  
Tomato, Mozzarella, Pesto Bruschetta and Mushroom, Caramelized Onion, Parmesan Bruschetta  
Panzanella Salad  
Cherry Tomato and Mozzarella Salad, Fresh Basil, Balsamic Vinaigrette  
Spinach Ricotta Cannelloni, Pomodoro and Bechamel Sauces  
Chicken Saltimbocca, Creamy Polenta  
Pan Seared Cod, Roasted Tomatoes, Fennel, Olives, Extra Virgin Olive Oil  
Marsala Braised Short Ribs  
Grilled Seasonal Vegetables  
Tiramisu, Mini Cannoli  
Fruit Salad  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## MEXICAN BUFFET

**\$105.00 Per Person**

Tortilla Soup  
Spinach Salad, Grilled Watermelon, Queso Fresco, Citrus Vinaigrette  
Boston Bibb, Black Beans, Sweet Corn, Tomatoes, Peppers, Onions, Avocado, Cilantro Vinaigrette  
Mango and Jicama Slaw  
Chipotle Rubbed Roasted Chicken Enchilada  
Grilled Steak, Chimichurri  
Grilled Swordfish, Pineapple Salsa  
Green Chile and Cheese Quesadillas  
Cilantro Lime Brown Rice  
Tortilla Chips and Warm Flour Tortillas  
Salsa, Sour Cream  
Tres Leche, Dulce De Leche Flan  
Fruit Salad  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

## ASIAN BUFFET

**\$110.00 Per Person**

Wonton Soup, Oriental Noodles  
Green Papaya Salad, Lime, Roasted Peanuts



Mixed Greens, Edamame, Crispy Wonton, Scallion, Thai Basil, Fried Tofu, Soy Garlic Dressing  
Asian Grilled Chicken Salad, Cilantro, Noodles, Cucumbers, Green Onions, Carrots, Diced Peppers, Wonton Strips, Szechwan Peanut Sauce  
Steamed Pork Shu Mai, Chinese Shrimp Har Gow, Chicken Gyoza, Vegetarian Dumplings  
Ponzu Sauce, Chinese Vinegar with Ginger, Scallions  
Stir Fry Chicken and Shrimp, Coconut Milk, Lemongrass  
Beef and Chicken Yakitori  
Red Gulf Fish, Red Pepper, Bok Choy, Scallions, Ginger, Black Bean Sauce  
General Tso's Cauliflower  
Basmati Rice  
Fruit Salad  
Almond Cookies and Fortune Cookies  
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

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*Pricing Based On Three Course Meals*

## MINIATURE PASSED DESSERTS

**\$18.00 Per Person**

Mini Assorted Flavored Ice Cream Cones, Assorted Toppings  
Dark Chocolate and White Chocolate Covered Cheesecake Lollipops,  
Assorted Toppings  
Chocolate Covered Strawberries

(Three Pieces per Person)

## CAPPUCINO AND ESPRESSO BAR

**\$10.00 Per Person**

Minimum 75 Guests

Made to Order with Cinnamon and Cocoa

Attendant Required at \$150 each. Suggested One Attendant per 75  
Guests.

## DELUXE MINIATURE DESSERT BUFFET

**\$42.00 Per Person**

(Five Pieces per Person)

Miniature Passed Dessert

Dark Chocolate and White Chocolate Covered Cheesecake Lollipops,  
Assorted Toppings

Miniature Ice Cream Cones

Served on Buffet

Individual Mousses to Include Strawberry, Mango, White Chocolate,  
Mocha, Tiramisu

Seasonal Whoopie Pies

Mini French Pastries

Individual Crème Brûlée to Include Vanilla, Chocolate, Mocha-Pistachio

Individual Pot de Creme to Include Salted Caramel, Rosemary-Lavender

Chocolate Dipped Strawberries

Fudge Brownies

Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee and International  
Teas

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## SUMMER COCKTAILS

Pricing based on Deluxe Liquors. Please add \$2.00 per drink for Superior Liquors.

### French Twist

*Champagne, Cognac and St. Germaine*

**\$14.00**

### Raspberry Sparkler

*Vodka, Champagne, Raspberry*

**\$14.00**

### Tea Thyme

*Vodka with Thyme Infused Lemonade and Iced Tea*

**\$14.00**

### Bees' Knees

*Gin, Honey Syrup and a Twist*

**\$14.00**

### Spicy Grapefruit Margarita

*House Infused Jalapeno Tequila, Agave, Grapefruit*

**\$14.00**

### Spiked Ice Coffee

*Iced Coffee with Your Choice of Cordial*

**\$12.00**

### South Shore

*Rum, Ginger Beer, Lime*

**\$14.00**

## BEER AND WINE COCKTAILS

### Irish Shandy

*Jameson, Lemonade, Sam Adams*

**\$16.00**

### Sangria (serves 12 glasses)

*Choice of Red or White*

**\$168.00**

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## WINTER COCKTAILS

### Pomegranate Poinsettia

*Champagne, St. Germaine, Pomegranate*

**\$14.00**

### Limoncello Sparkler

*Champagne, Limoncello, Cointreau*

**\$14.00**

### Cranberry Old Fashion

*Classic Old Fashioned with Cranberry Liquor*

**\$14.00**

### White Cranberry Martini

*Vodka and White Cranberry Juice*

**\$14.00**

### Winter Sangria

*Red Wine, Brandy, Pomegranate Juice*

**\$14.00**

## HOSTED BARS

One bartender required per 75 guests. Bartender fees are \$150.00 per bartender for up to five hours.

## DELUXE BRANDS

Tito's Vodka  
Ketel One Vodka  
Johnnie Walker Black Label Scotch  
Tanqueray Gin  
Captain Morgan Original Rum  
Bacardi Rum  
Patron Silver Tequila  
Jack Daniel's Whiskey  
Maker's Mark Bourbon

## SUPERIOR BRANDS

Grey Goose Vodka  
Belvedere Vodka  
Hendrick's Gin  
Jameson Irish Whiskey  
Macallan 12 Year Scotch  
Mount Gay Eclipse Rum  
Woodford Reserve Bourbon  
Don Julio Tequila

## HOSTED BAR CHARGED ON CONSUMPTION

Tax and Gratuity not Included

### Deluxe Brands

*\$11.50 per drink*

### Martinis Deluxe

*\$16.00 per drink*

### Superior Brands

*\$12.50 per drink*

### Martinis Superior

*\$18.00 per drink*

### Cordial Service

*Kahlua, Bailey's Irish Cream, Frangelico, Drambuie, Cointreau, Amaretto Di Saronno, Romana Sambuca, Grand Marnier, B&B, Tia Maria*

*\$14.00 per drink*

### Wither Hills Sauvignon Blanc

*\$48.00 per bottle*

### Chateau St Jean Pinot Noir

*\$48.00 per bottle*

### Bogle Chardonnay and Cabernet Sauvignon

*\$48.00 per bottle*

### Marqués de Cáceres, Cava, Brut, NV

*\$50.00 per bottle*

### Premium Beers

*Corona, Heineken, Sam Seasonal*

*\$8.00 per drink*

### Domestic Beers

*Bud Light*

*\$7.00 per drink*

### Craft Beers

*Harpoon IPA and Local Seasonal Selection*

*\$9.00 per drink*

### Soft Drinks

*Coca-Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water and Club Soda*

*\$6.00 per drink*

### Still and Sparkling Waters

*\$6.00 per drink*

## CASH BAR BY DRINK

Tax and Gratuity Included



## Deluxe Brands

*\$15.00 per drink*

## Deluxe Martini

*\$18.00 per drink*

## Superior Brands

*\$16.00 per drink*

## Superior Martini

*\$20.00 per drink*

## Assorted Cordials

*\$16.00 per drink*

## Selection of Wines

*\$16.00 per drink*

## Premium Beers

*Corona, Heineken, Sam Seasonal*

*\$10.00 per drink*

## Domestic Beers

*Bud Light*

*\$9.00 per drink*

## Craft Beers

*Harpoon IPA and Local Seasonal Selection*

*\$11.00 per drink*

## Soft Drinks

*Coca-Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water and Club Soda*

*\$7.00 per drink*

## Still and Sparkling Waters

*\$7.00 per drink*

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## INTERCONTINENTAL CITY COCKTAIL BAR

**\$14.00 Per Drink**

Rumbullion  
InterContinental Boston

The Barclay Appletini  
InterContinental New York Barclay

The Top of the Mark  
InterContinental Mark Hopkins San Francisco

Perfectly Peach Tequini  
InterContinental Buckhead, Atlanta

Miami Mystique  
InterContinental Miami

Midwest Cosmopolitan  
InterContinental Chicago

## RUMBA MOJITO BAR

**\$14.00 Per Drink**

Mojitos Made to Order with Freshly Muddled Mint, Lime Juice and Bacardi  
Flavors to Include:  
Mint, Big Apple, Lemon, Orange, Vanilla and Raspberry

## LE KIR ROYALE

**\$16.00 Per Drink**

Le Kir Royale Made to Order with Nicolas Feuillatte Brut Champagne and  
Flavors to Include:  
Creme de Cassis (Currant), Creme de Mure (Blackberry), Creme de Framboise  
(Raspberry) and Creme de Peche (Peach)

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## CHAMPAGNE

NV Nicolas Feuillatte Blue Label, Epernay France

\$120.00

NV Moët & Chandon Brut Imperial, Epernay France

\$130.00

NV Veuve Clicquot, Ponsardin Brut, Epernay France

\$136.00

NV Perrier Jouët, Grand Brut, Epernay France

\$165.00

Veuve Clicquot Rose, Reims France

\$175.00

## SPARKLING

NV Segura Viudas Cava, Brut Reserva, Spain

\$58.00

Marqués de Cáceres, Cava, Brut, NV

\$50.00

Chandon Brut, Napa California

\$75.00

Adriano Adami Prosecco, Italy

\$56.00

## CHARDONNAY

Kendall Jackson, Vintners Reserve, California

\$60.00

Sonoma Cutrer, Russian River Ranches, Sonoma Coast, California

\$75.00

Fess Parker, Santa Barbara, California

\$52.00

Talley Estate, Arroyo Grande, California

\$65.00

Newton Skyside, Napa, California

\$72.00

Chalk Hill, Sonoma Coast, California

\$66.00

Far Niente, Napa, California

\$140.00

## PINOT NOIR

Argyle, Willamette Valley, Oregon

\$85.00

Belle Glos Las Alturas Vineyard, Monterey, California

\$90.00

Decoy, Sonoma, California

\$70.00

Macrostie, Sonoma Coast, California

\$64.00

En Route, Russian River, California

\$110.00

Beaulieu Vineyard, Carneros, California

\$75.00

Louis Latour, Domaine de Valmoissine, France

\$58.00

Joseph Drouhin Laforet, Burgundy, France

\$60.00

Chateau St Jean, California

\$48.00

## CABERNET SAUVIGNON

Hogue, Columbia Valley

\$53.00

Louis Martini, Sonoma, California

\$60.00

Beringer, Knights Valley, California

\$78.00

Caymus Vineyard, Napa, California

\$200.00

Austin Hope, Paso Robles, California

\$80.00

Kenwood, Jack London, Sonoma, California

\$84.00

Canvasback, Red Mountain, Washington

\$120.00

Duckhorn, Napa, California

\$175.00





Bogle, California

\$48.00

Hogue, Columbia Valley

\$53.00

Rombauer, Caraneros, California

\$105.00

Bogle, California

\$48.00

Black Stallion, Napa

\$80.00

Rodney Strong, Sonoma, California

\$65.00

Michael Pozzan, Napa, California

\$58.00

## SAUVIGNON BLANC

Girard, Napa Valley, California

\$68.00

Domaine Girard, Sancerre, LaGarenne, Loire, France

\$60.00

Ferrari Carano Fume Blanc, Sonoma County, California

\$68.00

Twomey by Silver Oak, Napa, California

\$95.00

Cloudy Bay, Marlborough, New Zealand

\$110.00

Wither Hills, Marlborough, New Zealand

\$48.00

Kim Crawford, New Zealand

\$54.00

## RIESLING

Chateau Ste Michelle, Columbia Valley, California

\$48.00

Fess Parker, Santa Barbara County, California

\$54.00

## PINOT GRIGIO

Danzante, Tre Venezie, Italy

\$48.00

Barone Fini, Valdadige, Italy

\$50.00

Santa Margherita, Valdadige, Italy

\$86.00

Jermann, Friuli, Italy

## MERLOT

Hogue, Columbia Valley

\$53.00

William Hill, Napa, California

\$60.00

Trefethen, Oak Knoll, Napa, California

\$120.00

Duckhorn Decoy, Napa, California

\$70.00

Chateau Haut Colombier Premier Cru Cotes de Blaye, Bordeaux, France

\$64.00

## RED BLEND/MERITAGE

The Prisoner, Napa, California

\$120.00

Hedges CMS, Columbia Valley, Washington

\$48.00

Penfolds Max's, Bin 8, Barozza Valley, Australia

\$56.00

Treana, Pasa Robles, California

\$88.00

## MALBEC

Terrazas Reserva, Mendoza

\$72.00

Dona Paula Estate, Argentina

\$54.00



# WINE LIST

\$72.00

## ROSÉ

Cloud Chaser, Cotes de Provence, France

\$78.00

Day Owl, California

\$50.00

Chateau Minuty, Provence, France

\$52.00

Mirival, Provence, France

\$68.00

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## ELEVATED COCKTAIL RECEPTION

Attentive Servers Welcoming Your Guests Upon Arrival with a Selection of Sparkling Prosecco, White Wine and Assorted Mineral Waters  
Complete Superior Bar Service for One Hour  
Selection of Five Passed Hors d' Oeuvres  
White Glove Service Available Upon Request

## ELEVATED DINNER

Servers Escort Your Guests to Their Seats Where They are Greeted with a Prosecco Toast  
Complete Superior Bar Service for Four Hours  
Selection of Wines Served During Dinner  
Customized Three Course Meal to Include:  
Upgraded Entree Options and Personally Designed Wedding Cake, Served with Ice Cream as Dessert

## ELEVATED INCLUSIONS

Luxury Bridal Suite for Two Nights Including Overnight Parking  
Guest Room Upgrade for Parents of Bride and Groom with Complimentary Overnight Parking  
Selection of Upgraded Rental Chairs for Dinner: Gold, Silver or Fruit Wood with White or Ivory Cushions  
Selection of Upgraded Linens for Dinner Tables (Gold Level)  
Event Day Parking for Wedding Guests (Not Valid for Overnight Guest Parking)

Starting at \$235.00++ per person

## THE JOURNEY

The Engagement: Pre Planning

Dedicated Wedding Planning Team to Help Guide You Every Step of the Way Including

*Experienced Professional on the Day of the Wedding*

Customized Menu Planning See Menu Inclusions and Enhancements

Private Menu Tasting for Four to Experience Our Restaurant Style Culinary Presentation

Custom Designed Wedding Cake to Enhance the Vision

Preferred Guestroom Rates for Family and Friends



## THE WEDDING DAY: OUR COMMITMENT TO YOU

Round Banquet Tables (60" or 72") with Upgraded Table Linens and Chiavari Chairs, with White Napkins

Curated Silver Flatware and Crystal Glassware

Customized Menu Card for Each Place Setting

One Wait Person to Service Every Ten Guests for Plated Meals

With Floor-to-Ceiling Windows Highlighting Boston's Spectacular Waterfront, the Following Complimentary Items Can Help Make Your Dream Come to Life

*Day Coordination for Selected Vendors*

Hotel LED Votive Candles for Dinner Tables

Framed Silver Table Numbers

Generous Hardwood Dance Floor with Expansive Riser for Band

Graciously Shared Vendor Contacts

Dedicated Hair and Makeup Room

Private Room for Bridal Party Photographs with Sparkling Wine and Hors d'Oeuvres

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## PREFERRED COCKTAIL RECEPTION

Attentive Servers Welcoming Your Guests Upon Arrival with a Selection of Sparkling Prosecco, White Wine and Assorted Mineral Waters  
Complete Deluxe Bar Service for One Hour  
Selection of Five Passed Hors d' Oeuvres  
White Glove Service Available Upon Request

## PREFERRED DINNER

Servers Escort Your Guests to Their Seats Where They are Greeted with a Prosecco Toast  
Complete Deluxe Bar Service for Four Hours  
Selection of Wines Served During Dinner  
Customized Three Course Meal to Include:  
Personally Designed Wedding Cake, Served with Ice Cream as Dessert

## PREFERRED INCLUSIONS

Luxury Bridal Suite for Two Nights Including Overnight Parking  
Guest Room Upgrade for Parents of Bride and Groom with Complimentary Overnight Parking  
Upgraded Rental Chairs for Dinner: Gold, Silver or Fruit Wood with White or Ivory Cushions  
Starting at \$215.00++ per person

## THE JOURNEY

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Dedicated Wedding Planning Team to Help Guide You Every Step of the Way Including  
Experienced Professional on the Day of the Wedding  
Customized Menu Planning See Menu Inclusions  
Private Menu Tasting for Four to Experience Our Restaurant Style  
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## THE WEDDING DAY: OUR COMMITMENT TO YOU

With Floor-to-Ceiling Windows Highlighting Boston's Spectacular



Waterfront, the Following Complimentary Items Can Help Make Your  
Dream Come to Life

*Day Coordination for Selected Vendors*

One Wait Person to Service Every Ten Guests for Plated Meals

Customized Menu Card for Each Place Setting

Round Banquet Tables (60" or 72") with Ivory Table Linens and Chiavari  
Chairs with White Napkins

Framed Silver Table Numbers

Hotel LED Votive Candles for Dinner Tables

Curated Silver Flatware and Crystal Glassware

Private Room for Bridal Party Photographs with Sparkling Wine and  
Hors d'Oeuvres

Dedicated Hair and Makeup Room

Preferred Pricing for Upgraded Linen

Graciously Shared Vendor Contacts

Generous Hardwood Dance Floor with Expansive Riser for Band

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*\*Excludes Holiday Weekends\**

## FRIDAY/SUNDAY COCKTAIL RECEPTION

Attentive Servers Welcoming Your Guests Upon Arrival with a Selection of Sparkling Prosecco, White Wine and Assorted Mineral Waters  
Complete Premium Bar Service for One Hour  
Selection of Five Passed Hors d'Oeuvres  
White Glove Service (Available Upon Request)

## FRIDAY/SUNDAY DINNER

Servers Escort Your Guests to Their Seats Where They are Greeted with a Prosecco Toast  
Complete Premium Bar Service for Four Hours  
Selection of Wines Serviced During Dinner  
Customized Three Course Meal to Include:  
Personally Designed Wedding Cake, Serviced with Ice Cream as Dessert

## FRIDAY/SUNDAY INCLUSIONS

Luxury Bridal Suite for Two Nights with Complimentary Overnight Parking  
Guestroom Upgrade for Parents of Bride and Groom with Complimentary Overnight Parking  
Upgraded Rental Chairs for Dinner: Gold, Silver or Fruit Wood with White or Ivory Cushions

Starting at \$189.00++ per person

## THE JOURNEY

The Engagement: Pre Plannings

Dedicated Wedding Planning Team to Help Guide Your Every Step of the Way Including

*Experienced Professional on the Day of the Wedding*

Private Menu Tasting for Four to Experience Our Restaurant Style

Culinary Presentation

Customized Menu Planning See Menu Inclusions

Preferred Guestroom Rates for Family and Friends

Custom Designed Wedding Cake to Enhance the Vision

## THE WEDDING DAY: OUR COMMITMENT TO YOU



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*Day Coordination for Selected Vendors*

One Wait Person to Service Every Ten Guests for Plated Meals

Customized Menu Card for Each Place Setting

Round Banquet Tables (60" or 72") with Ivory Table Linens and Chiavari Chairs with White Napkins

Curated Silver Flatware and Crystal Glassware

Hotel LED Votive Candles for Dinner Tables

Framed Silver Table Numbers

Generous Hardwood Dance Floor with Expansive Riser for Band

Graciously Shared Vendor Contacts

Private Room for Bridal Party Photographs with Sparkling Wine and Hors d'Oeuvres

Dedicated Hair and Makeup Room

Preferred Pricing for Upgraded Linen

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## HORS D'OEUVRES

Select Five Hors d'Oeuvres from Our Specially Curated Items

Additional Hors d'Oeuvres \$6.00++ per person

### COLD SELECTIONS

#### VEGETARIAN

Antipasto Skewer

Tomato, Mozzarella, Pesto Bruschetta

Grilled Watermelon and Mozzarella Brochette, Aged Balsamic

Edamame Hummus, Parmesan Cheese, Pita Crisp

#### MEAT

Seared Sirloin, Cherry Jam, Blue Corn Bilini\*

Traditional Beef Tartar, Horseradish Sour Cream, Brioche Crostini\*

#### SEAFOOD

Smoked Salmon, Crème Fraiche, Toast Point

Yellowfin Tuna Tartar, Green Papaya Salsa, Crispy Rice Cake

Chilled Jumbo Shrimp, Traditional Cocktail Sauce

Salmon Tartar, Wasabi Aioli, Crostini

## HOT SELECTIONS

### HOT SELECTIONS

#### VEGETARIAN

Pan-Fried Green Tomato Bruschetta with Smoked Mozzarella

Spanakopita

Asian Spring Roll, Sweet and Sour Sauce

Mini Grilled Cheese Sandwich, Honey and Triple Cream

#### SEAFOOD

Cod Fritter, Tamarind Coriander Sauce

Bacon Wrapped Scallops

Shrimp Satay, Creamy Avocado Sauce

Tiger Shrimp Tempura, Sweet Chili Sauce

Coconut Shrimp, Thai Dipping Sauce

#### MEAT

Mini Beef Wellington, Horseradish Cream

Mini Beef Slider, Vermont Cheddar, Pickle, House Sauce

Argentinian Chimichurri Beef Satay

Garam Masala Spiced Beef, English Pea Puree, Papadum Chip

Kobe Beef Hot Dog Wrapped in a Puffed Pastry, Grain Mustard

Mini Reuben Spring Roll, Russian Mayonnaise Dip

#### POULTRY & FOWL

Peking Duck Spring Roll, Plum Sauce

Chicken Satay, Spicy Peanut Sauce

Spicy Chicken Empanada, Avocado Salsa

## ENTRÉES

Select up to three entrées, to include a vegetarian option.

Final guarantee and pre-determined entrée choices are due (3) days in advance

To offer a choice of (3) entrées, including a vegetarian, at time of seating will be subject to an additional \$25.00++ per person.

### POULTRY

Pan Seared Chicken Breast, Crispy Shallots, Sautéed Wild Mushrooms, Maple

Roasted Sweet Potato Puree, Mustard Jus

Lemon Honey Glazed Chicken Breast, Fig Marmalade, Almond Haricot Vert

Olive Oil Kennebec Mashed Potatoes, Honey Tarragon Lemon Jus

Roasted Chicken Breast, Sautéed Baby Kale, Beetroot Risotto, Pistou Jus

Roasted Chicken Breast, Caramelized Cipollini Onions, Porcini Mushrooms, Poached Pear,

Figs, Roasted Fingerling Potatoes, Chicken Jus

### BEEF

New York Strip Steak, Stilton Walnut Butter, Sautéed Seasonal Vegetables

Potato Herb Biscuit\*

Grilled Filet of Sirloin, Candied Parsnip, Grilled Asparagus, Rosemary Mashed Potatoes

Horseradish Jus\*

Chianti Braised Short Ribs, Caramelized Cipollini Onion Brussels Sprouts and Pancetta, Potato Rosti

Pan Seared Sirloin, Sautéed Seasonal Mushrooms, Yukon Mashed Potatoes

Pinot Noir Reduction\*

Tarragon Crusted Sirloin, Grilled Vegetables, Mushroom Ravioli Port Wine Jus\*

Grilled Sirloin, Blue Cheese Crust, Seasonal Baby Vegetables Sweet Potato Risotto, Red Wine Jus\*

Pan Seared Sirloin, Onion Compote, Celery Root Leek Potato au Gratin, Celery Root, Merlot Reduction\*

### SEAFOOD

Pan Seared Maple Glazed Atlantic Salmon, Green Pea Puree, Roasted Red Bliss Potatoes

Rosemary Beurre Blanc



*Crispy Coconut Chicken, Sweet Red Chile Sauce*

*Chicken Brochette with Garlic, Coconut Milk and Ginger*

## PLATED DINNER

*Please select a starter, entree and a custom curated wedding cake.*

*Meal includes assorted bread presentation with sweet butter, freshly brewed regular, decaffeinated coffee and international teas.*

### STARTERS (select one)

#### PASTA

*Spinach and Ricotta Ravioli, Sauteed Spinach, Pesto Cream*

*Wild Mushroom Ravioli, Sundried Tomato Cream*

*Butternut Squash Ravioli, Arugula, Rosemary Pesto Sauce*

#### SOUP

*Potato and Celery Root Bisque, Truffle Essence*

*Wild Mushroom Bisque en Croute*

*Country Split Pea Soup, Maine Family Farm Smoked Bacon, Maine Kennebec*

*Potato*

*Roasted Tomato and Basil*

*Traditional Minestrone*

*Creamy Pumpkin Soup, Toasted Pumpkin Seeds (Seasonal)*

#### SALAD

*Traditional Caesar Salad, Parmesan Chip*

*Middle Eastern Vegetable Salad with Feta Cheese, Tomatoes, Cucumber,*

*Mint, Pita Bread Crouton, Lemon Oil Vinaigrette*

*Frisee Salad with Spiced Walnuts, Pears, Farmhouse Cheddar, Port*

*Vinaigrette*

*Traditional Caprese with Tomato and Mozzarella, Mixed Greens, Balsamic*

*Dressing, Pesto*

*Bibb Lettuce, Goat Cheese, Granny Smith Apple, Crostini, Mustard*

*Vinaigrette*

*Watermelon, Feta, Tomato, Romaine, Balsamic Vinaigrette*

*Roasted Beets, Watermelon, Granny Smith Apple, Goat Cheese, Arugula,*

*Aged Balsamic*

*Baby Kale, Chickpeas, Oven Roasted Cranberries, Quinoa, Black Garlic*

*Vinaigrette*

*Roasted Organic Garden Pear, Arugula, Walnut Oil Drizzle, Balsamic Vinegar*

*Bibb and Red Oak, Stilton, Caramelized Spiced Apples, Toasted Pecans, Sun-*

*Dried Cranberries, Fresh Blueberries, Port Wine Vinaigrette*

*Cedar Plank Atlantic Salmon, Grilled Asparagus*

*Roasted Garlic Pecorino Cauliflower Mash, Lemon Herb Emulsion*

*Miso Sesame Pan Seared Salmon, Caramelized Pear, Bok Choy, Snap*

*Peas, Scented Basmati Rice*

*Black and White Sesame Crusted Salmon, Asian Inspired Vegetables*

*Crispy Noodle Cake, Soy Ginger Sauce*

*Traditional New England Baked Cod, Roasted Seasonal Squash*

*Thinly Sliced Maine Potatoes, Lemon Parsley Butter*

*Grilled Atlantic Swordfish, Seasonal Baby Vegetables, Sun-Dried*

*Tomato Risotto, Champagne Sauce*

*Pan Seared Mahi Mahi, Kalamata Olives, Onion Compote, Tomatoes,*

*Haricot Vert*

*Fingerling Potatoes, Basil Oil*

*Seared Atlantic Halibut, Julienne of Fennel, Heirloom Tomatoes, Yukon*

*Gold Potatoes, Saffron Essence*

*Sautéed Halibut, Garlic Spinach, Fennel Whipped Potatoes, Shiitake*

*Mushroom Jus*

### Duets

*Grilled Sirloin, Red Wine Reduction and Scampi Style Shrimp, Lemon*

*Herb Emulsion*

*Herbed Risotto, Sauteed Baby Vegetables\**

*Grilled Sirloin, Brandy Reduction and Pan Seared Salmon, Orange*

*Beurre Blanc*

*Red Beet au Gratin, Sautéed Spinach\**

*Porcini Dusted Sirloin, Peppered Cabernet Reduction and Grilled*

*Shrimp, Mango Salsa*

*Asparagus Risotto, Candied Vegetables\**

*Grilled Sirloin, Pinot Noir Reduction and Atlantic Halibut, Citrus Nage*

*Potato Rösti, Seasonal Baby Vegetables\**

*Roasted Sirloin, Merlot Reduction and Grilled Swordfish, Rouge Beurre*

*Blanc*

*Risotto Cake, Melange of Baby Vegetables\**

### VEGETARIAN

*Baked Yuba and Eggplant, Organic Tomato Sauce, Cubed Tofu*

*Tian of Grilled Seasonal Vegetables, Herbed Risotto Cake and Grilled*

*Asparagus*

## THE WEDDING CAKE



*A custom wedding cake designed to capture your vision, various design options available*

Select one option

### Golden Raspberry

*Moist Gold Cake Layered with Raspberry Jam*

*White Buttercream*

*Raspberry Champagne Sorbet in Tuile Basket, White Chocolate Garnish*

### Mocha Chocolate

*Moist Deep Chocolate Cake with Mocha Buttercream and Raspberry Jam*

*Salted Caramel Ice Cream in Tuile Basket, White Chocolate Garnish*

### Double Chocolate Raspberry

*Chocolate Cake Layered with Chocolate Buttercream and Raspberry Jam*

*Espresso Ice Cream in Tuile Basket, White Chocolate Garnish*

### Lemon Velvet

*Light Lemony Cake Layered with Lemon Buttercream and Raspberry Jam*

*Strawberry Champagne Sorbet in a Tuile Basket, Dark Chocolate Garnish*

### Orange Grand Marnier

*Gold Cake Laced with Grand Marnier and Filled with Orange Buttercream*

*Lemon Sorbet in Tuile Basket, White Chocolate Garnish*

### Chocolate Hazelnut

*Chocolate Cake Filled with Our Special Hazelnut Buttercream*

*Hazelnut Ice Cream in Tuile Basket, Dark Chocolate Garnish*

### Carrot

*Carrot Cake Filled with Carrots, Nuts and Spices, Layered with Cream Cheese*

*Frosting*

*Cinnamon Ice Cream in Tuile Basket, Dark Chocolate Garnish*

### Golden Amaretto

*Gold Cake Laced with Amaretto Liqueur and Layered with Amaretto*

*Buttercream*

*French Vanilla Ice Cream in Tuile Basket, Dark Chocolate Garnish*

### Chocolate Chocolate Mousse

*Chocolate Cake Split and Layered with Our Rich Chocolate Mousse*

*French Vanilla Ice Cream in Tuile Basket, Dark Chocolate Garnish*

### White Chocolate Mousse

*Gold or Chocolate Cake Layered with Whipped White Chocolate Mousse*

*Espresso Ice Cream in Tuile Basket, Dark Chocolate Garnish*

### Strawberry Mousse

*Gold or Chocolate Cake Layered with Strawberry Mousse*

*Dark Chocolate Ice Cream in Tuile Basket, Dark Chocolate Garnish*



## PREMIUM FLAT RATE HOSTED BAR

One bartender required per 75 guests. Bartender fees are \$150 per bartender for up to five hours.

### Pass During Reception

*Sparkling and Mineral Waters with Lime Wedge*

*CK Mondavi Chardonnay*

*Marqués de Cáceres, Cava, Brut, NV*

### All Catered Bars to Include

*CK Mondavi Chardonnay*

*CK Mondavi Merlot*

*CK Mondavi Pinot Grigio*

*CK Mondavi Sauvignon Blanc*

*CK Mondavi Cabernet Sauvignon*

~ ~ ~

*Domestic Beer: Bud or Bud Light*

*Premium Beer: Corona, Heineken, Sam Adams Seasonal*

*Craft Beer: Harpoon IPA, Local Seasonal Selection*

~ ~ ~

*Coca-Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Still and Sparkling Waters*

~ ~ ~

*Traditional and Dirty Martinis (Martinis Not Included in Friday/Sunday Package)*

*Marqués de Cáceres, Cava, Brut, NV*

### Dewar's White Label...

*Dewar's White Label Scotch*

*Smirnoff Vodka*

*Beefeater Gin*

*Bacardi Silver Rum*

*Seagram's 7 Crown Whiskey*

*Jim Beam Bourbon*

*Sauza Blue Tequila*

### Toast and Wine with Dinner

*Select One Toast Wine:*

*Adriano Adami Prosecco, Italy*

*Marqués de Cáceres, Cava, Brut, NV*

*Select One White Dinner Wine:*

*CK Mondavi Chardonnay*

*CK Mondavi Sauvignon Blanc*

*Select One Red Dinner Wine:*

*CK Mondavi Cabernet Sauvignon*

*CK Mondavi Merlot*

All pricing is per person, unless noted otherwise. Food & Beverage Items Listed are Subject to a 15% Service Charge, 10% Taxable Administrative Fee and 7% Massachusetts Meal Tax. All

# MENU INCLUSIONS

Miscellaneous Items are Subject to 6.25% State Tax. The Administrative Fee does not represent a tip, gratuity, or service charge for wait staff employees, service employees or service bartenders.

\* These items contain raw ingredients and are prepared to order. The consumption of raw or undercooked meat, fish, or egg products may increase your risk of foodborne illness.



## HORS D'OEUVRES

Substitutions: \$1.00++ per Hors d'Oeuvre per person

Additions: \$7.00++ per Hors d'Oeuvre per person

### COLD SELECTIONS

#### VEGETARIAN

Mushroom, Caramelized Cipollini Onion, Parmesan Bruschetta

Ricotta, Honey, Fig Chutney Bruschetta

Cucumber Cup with Tomato Confit

Vermont Goat Cheese and Beet Napoleon, Fig Chutney

Edamame Hummus, Parmesan Cheese, Pita Crisp

#### MEAT

Tenderloin, Fig and Onion Jam, Flatbread\*

#### SEAFOOD

Smoked Salmon, Creme Fraiche, Blini\*

Tuna, Wasabi Mayonnaise, Wakame Salad, Wonton Crisp\*

Rock Shrimp Ceviche, Cilantro, Lime, Poblano, Tortilla Chip

Crabmeat Cocktail Cone, Shiso Leaves

New England Peekytoe Crab Rice Roll, Basil Cranberry Chutney

Maine Lobster Sandwich, Truffle Mayonnaise

## HOT SELECTIONS

#### VEGETARIAN

Fig and Brie Wonton

Beggar's Purse of Wild Mushrooms

Vermont Goat Cheese and Chutney Lollipop, Macadamia Nut Crust

#### POULTRY & FOWL

Mini Buffalo Chicken Slider, Crispy Shallots, Pickle, Blue Cheese Aioli

Mini Chicken Taco, Cheese, Chipotle Cream

#### MEAT

Grilled Baby Lamb Chop, Mint Pesto

Mini Reuben Sandwich, Sauerkraut, Swiss Cheese, Russian Dressing, Rye

Bread

House Made Hot Dog Lollipop Wrapped in a Puffed Pastry, Grain Mustard

Mini Beef Taco, Cheese, Cilantro, Guacamole

Beef Tenderloin, Wasabi Aioli, Wonton Crisp

#### SEAFOOD

Grilled Lobster and Goat Cheese Quesadilla, Jalapeño Relish

Mini Maryland Crab Cake, Lemon Aioli

Grilled Georges Bank Sea Scallop, Fresh Pesto Sauce

Lobster Macaroni and Cheese, Wonton Crisp

Fried Popcorn Shrimp, Wasabi Mayonnaise

## ENTRÉES

Select up to three entrées to include a vegetarian option.

Final guarantee and pre-determined entrée choices are due (3) days in advance.

To offer a choice of (3) entrées, including a vegetarian, at time of seating will be subject to an additional \$25.00++ per person.

#### POULTRY

Additional \$5.00++ per person

Roasted Chicken Breast Stuffed with Spinach and Goat Cheese, Turnip Gratin,

Red Bliss Potatoes, Roasted Shiitake Jus

Roasted Cornish Hen, Caramelized Cipollini Onions, Porcini Mushrooms,

Poached Pear, Figs, Roasted Fingerling Potatoes, Chicken Jus

#### BEEF

Additional \$5.00++ per person

Pan Seared Noisette of Beef Tenderloin, Sautéed Seasonal Mushrooms, Yukon

Mashed Potatoes, Pinot Noir Reduction\*

Tarragon Crusted Medallions of Beef Tenderloin, Grilled Vegetables,

Mushroom Ravioli, Port Wine Jus\*

Grilled Noisettes of Beef Tenderloin, Blue Cheese Crust, Seasonal Baby

Vegetables, Sweet Potato Risotto, Red Wine Jus\*

Pan Seared Medallions of Beef Tenderloin, Onion Compote, Celery Root, Leek

and Potato au Gratin, Merlot Reduction\*

Additional \$12.00++ per...

Additional \$12.00++ per person

Filet Mignon of Grilled Beef Tenderloin with Crispy Shallots, Tian of Grilled

Vegetables, Potato Mousseline, Cabernet Reduction\*

Filet Mignon of Grilled Beef Tenderloin, Grilled White and Green Asparagus,

Dauphinois Potatoes, Brandy Reduction\*

#### SEAFOOD

Additional \$12.00++ per person

Pan Roasted Sea Bass, Fresh Chick Peas, Heirloom Oven Roasted Cherry

Tomatoes, Fried Capers, Za'atar Spiced Roasted Olives, Pearl Potatoes,

Lemon Confit, Lemon-Herbed Reduction

Seared Sea Bass, Mustard-Ginger Braised Cabbage, Baby Bok Choy,

Mushroom Risotto, Lemon Grass, Coconut Sauce

Black and White Sesame Crusted Sea Bass, Asian Inspired Vegetables, Crispy

Noodle Cake, Soy Ginger Sauce

Brochette of Pan Seared Shrimp and Maine Lobster Tail, Sauteed Root

Vegetables, Creamy Polenta, Lemon Emulsion

Pan Seared Sea Bass, Mushroom Reduction, Fava Beans, Wild Mushrooms,

English Peas, Fingerling Potatoes

#### DUET

Additional \$12.00++ per person

Grilled Tenderloin, Thyme Jus and Pan Seared Lump Crab Cake, Avocado

Salsa



## RECEPTION DISPLAYS

Reception displays are priced additionally and are based on a one hour reception.

### Vegetable Display

Grilled Squash, Peppers, Portobello Mushrooms, Asparagus, Tomatoes with Pesto

Shredded Parmesan Cheese

Seasonal Crudit  with Ranch, Roasted Pepper and Hummus Dips

Focaccia and Iggy's® Rustic Bread

\$15.00++ per person

### New England Creamery Cheese Display

Brie, Vermont Sharp Cheddar, Triple Cream Goat Cheese, Berkshire Blue,

Aged Manchego

Grape Clusters, Crackers, Iggy's® Rustic Bread

\$18.00++ per person

### Bruschetta Display

Pesto, Tomato, Mozzarella

Mushroom, Caramelized Cipollini Onion, Parmesan

Grilled Artichoke, Blue Cheese, Olive Oil

Ricotta, Honey, Fig Chutney

Tuna, Nicoise Tapenade, Sun-Dried Tomato Aioli\*

\$21.00++ per person

### Mediterranean Display

Fried Calamari, Spicy Marinara

Spanakopita

Hummus, Baba Ghanoush, Tzatziki

Marinated Olives, Feta Cheese

Grilled Squash, Zucchini and Eggplant

Sesame Lavash, Pita

\$25.00++ per person

### Antipasto Display

Marinated Fresh Mozzarella, Asiago, Aged Parmesan

Prosciutto, Hot Capicola, Bresaola

Grilled Zucchini, Squash, Artichokes, Portobello Mushrooms, Asparagus

Sweet Roasted Red Peppers, Pesto, Tapenade

Assorted Olives

Basil and Burrata Dip

Focaccia and Iggy's® Rustic Bread

\$27.00++ per person

Celery and Beet Slaw, Seasonal Baby Vegetables, Gratin Potatoes

Grilled Filet Mignon, Herb Jus and Pan Seared Sea Bass

Lemon Emulsion, Fava Beans, Wild Mushrooms, English Peas, Fingerling Potatoes

Petit Grilled Filet Mignon with Crispy Shallots, Herb Jus and Herb Crusted Sea Bass, Orange Beurre Blanc

Grilled White and Green Asparagus, Potato Dauphinois

Roasted Beef Tenderloin, Merlot Jus and Half Maine Lobster, Herbed Butter Maple Glazed Baby Root Vegetables, Roasted Purple Potatoes

## VEGETARIAN

Additional \$5.00++ per person

Baby Zucchini Stuffed with Spicy Ratatouille, Marinara Sauce, Grilled White and Green Asparagus, Herbed Risotto

Herb Roasted Chanterelle Mushrooms, Baby Zucchini, Compari Tomatoes, Cipollini Onions, Parsnip Puree

Moroccan Spiced Chickpea Cakes, Garbanzo Beans, Carrot Ginger Jus

Chickpea Cassoulet, Oven Roasted Tomatoes, Swiss Chard, Black Olive

Potato Timbale, Parsley Sauce

## DESSERT ENHANCEMENTS

### Miniature Passed Dessert

(Three Pieces per Person)

Mini Assorted Flavored Ice Cream Cones, Assorted Toppings

Dark Chocolate and White Chocolate Covered Cheesecake Lollipops,

Assorted Toppings

Chocolate Covered Strawberries

\$24.00++ per person

### The InterContinental Deluxe Miniature Dessert Buffet

(Six Pieces per Person)

### Miniature Passed Desserts (Select One):

Dark Chocolate and White Chocolate Covered Cheesecake Lollipops

Mini Assorted Flavored Ice Cream Cones

Fried Oreos®

Dark and White Chocolate Skewered Fruit

### Displayed on a Buffet:

Individual Mousses to Include Strawberry, Mango, White Chocolate, Mocha,



## Charcuterie Board\*

Smoked Duck Breast, Saucisson, Bresaola, Hot Capicola, Spanish Cured Ham  
Cornichon, Tomato Jelly, Fig Chutney  
Triple Cream Goat Cheese, Berkshire Blue, Vermont Sharp Cheddar, Aged  
Manchego  
Olive Oil Ciabatta and Iggy's® Rustic Bread  
\$29.00++ per person

## SPECIALTY STATIONS

Stations are priced additionally and are based on a one hour reception

Chef attendant if required at \$175 per attendant

Suggested one attendant per 100 guests

### New England Raw Bar on Ice\*

Please select your choice of the following (minimum of 50 pieces per item):

Jumbo Shrimp\* \$7.00++ per piece

Bluepoint Oysters on the Half Shell\* \$6.00++ per piece

Littleneck Clams on the Half Shell\* \$6.00++ per piece

Lemon Wedges, Tabasco Sauce, Cocktail Sauce, Mignonette Sauce and  
Horseradish

Custom Ice Carving available at an additional charge

\*Shucker Available Upon Request at \$175 each

### Risotto Station

Please Select Three:

Red Wine Risotto, Smoked Duck, Chives, Shaved Parmigiano Reggiano,

Caramelized Pear

Wild Mushroom Risotto, Truffle Oil, Pecorino Cheese

Rock Shrimp and Bay Scallop Risotto, Caramelized Fennel, Black Pepper,  
Parmesan

Saffron Risotto, Jumbo Lump Crab, Grilled Asparagus, Lemon Zest, Parmesan

Sweet Onion Risotto, Roasted Squash, Sun-Dried Tomatoes, Basil, Parmesan

\$29.00++ per person

### Pasta Station

Please Select Three:

Pappardelle with Bolognese\*

Penne alla Vodka

Fusilli with Lemon Butter Sauce

Cheese Tortellini with Pesto

Orecchiette with Alfredo Sauce

\*Substitute with Butternut Squash Pappardelle additional \$2.00++ per person

Caramelized Onions, Crispy Pancetta, Roasted Mushrooms, Toasted Pine

Nuts, Basil Chiffonade, Asiago and Parmesan Cheeses, Roasted Garlic,

Parsley

\$28.00++ per person

Tiramisu

Seasonal Whoopie Pies

Assorted Mini French Pastries

Individual Crème Brûlée to Include Vanilla and Chocolate

Individual Pot de Creme to Include Salted Caramel

Tiramisu, Mini Eclairs, Mini Cannoli

Assorted Flavored Cupcakes

Individual Fresh Fruit Salads in Stemless Martini Glasses

Bride and Groom Strawberries Dipped in Dark and White Chocolate

Chocolate Topiaries with Fine Chocolate Truffles

\$46.00++ per person

### Cappuccino and Espresso Bar

Minimum 75 Drinks

Freshly Brewed Espresso or Cappuccino Served with Cinnamon and Cocoa

\$8.00++ per drink

One Attendant required per 75 guests. Attendant fees are \$175.00 each.

Cordials available for an additional \$14.00++ per drink

## CONTINUE THE CELEBRATION

### Late Night Station

Select Three Options:

Selection of Sliders to Include Hamburger, Cheeseburger, Buffalo Chicken

Burger or BBQ Pulled Pork Burger

Classic French Fries or Truffle House Made Chips

Fried Mac and Cheese Poppers

Mozzarella Poppers

Pizza Egg Rolls

Mini Philly Cheese Steaks

Buffalo Chicken Tenders, Blue Cheese Dressing

\$30.00++ per person

### Sweet Endings Station

Select Three Options:

Strawberries Dipped in Chocolate

Fried Oreos®

Whoopie Pies

Mini Hostess Style Cupcakes

Fried Snickers®

Mini Gourmet Mallomar Style Cookie

\$24.00++ per person

## DELUXE BAR

Based on Total of Five Hours an additional \$12.00++ per person

One bartender required per 75 guests. Bartender fees are \$150.00 per  
bartender for up to five hours.





## Dim Sum Station

Steamed Pork Shu Mai, Chinese Shrimp Har Gow, Chicken Gyoza  
Vegetarian Dumplings and Chicken Pot Stickers  
Ponzu Sauce, Chinese Vinegar, Fresh Ginger, Green Onions, Garlic Chili Sauce  
\$24.00++ per person

## Slider Station

Thai Curry Marinated Salmon, Greens, Pickled Cucumbers, Mango Relish  
Buffalo Chicken, Carrot, Celery, Blue Cheese  
Ground Sirloin, Avocado, Pickled Onion, Soy Sauce  
American Style Cheeseburger, Onion, Tomato, Lettuce  
Italian Meatball, Mozzarella, Arugula, Fresh Basil, Marinara, Aioli  
Grilled Portobello, Oven Roasted Tomato, Crispy Shallot, Boursin  
Short Rib, Boston Bibb, Caramelized Onion, Horseradish Aioli  
Ketchup, Mayonnaise Mustard  
Served with Choice of One:  
Signature House Made Truffle Parmesan Potato Chips  
Traditional Shoe String French Fries  
Choice of Two Sliders: \$20.00++ per person  
Choice of Three Sliders: \$28.00++ per person

## Taste of Chinatown Station

Vegetarian Dumplings, Chicken Pot Stickers, Ponzu Sauce, Green Onions  
Chicken, Shrimp or Tofu Stir-Fry with Coconut Milk, Curry and Lemongrass  
Indonesian Rice  
Teriyaki Chicken and Beef Satay  
Egg Rolls, Sweet Chili Sauce  
Chilled Vietnamese Summer Rolls, Spicy Peanut Sauce  
\$34.00++ per person

## Crab Cake Station

(Two Pieces per Person)  
Lump Crabmeat with Chef's Signature Blend of Herbs  
Roasted Pepper Aioli, Lemon and Lime Wedges  
Baby Lettuce, Carrots, Celery, Avocado, Grapefruit, Lemongrass Vinaigrette  
\$29.00++ per person

## Shrimp Sauté Station

(Three Pieces per Person)  
Sautéed Jumbo Shrimp with Garlic, Tomatoes, Shallots, Herbs, White Wine,  
Hot Peppers, Olive Oil  
Grilled Baguette  
\$29.00++ per person  
\*Chef Attendant Required

## Additional Options:

Include specialty martinis: Apple, Cosmopolitan and Lemon Drop \$5.00++ per person

Based on Total of Six Hours \$11.00++ per person

## Liquor

Johnnie Walker Black Label Scotch  
Ketel One Vodka  
Tito's Vodka  
Tanqueray Gin  
Captain Morgan Original Rum  
Bacardi Rum  
Jack Daniel's Whiskey  
Maker's Mark Bourbon  
Patron Silver Tequila

## Traditional and Dirty Martinis

## Wines

Bogle Vineyards Chardonnay, California  
Wither Hills Sauvignon Blanc, Marlborough, New Zealand  
Bogle Vineyards Cabernet Sauvignon, California  
Chateau St. Jean Pinot Noir, Sonoma County, California  
Marqués de Cáceres, Cava, Brut, NV

## Beer

Bud Light, Corona, Heineken, Samuel Adams Seasonal, Harpoon IPA, Local Seasonal Selection

## Soft Drinks

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Still and Sparkling Waters

## Passed During Reception

Sparkling and Mineral Waters with Lime  
Bogle Vineyards Chardonnay, California  
Marqués de Cáceres, Cava, Brut, NV

## Toast

Choice of One:  
Adriano Adami Prosecco, Italy  
Marqués de Cáceres, Cava, Brut, NV

## Wines with Dinner

Choice of One White:  
Bogle Vineyards Chardonnay, California  
Wither Hills Sauvignon Blanc, Marlborough, New Zealand  
Choice of One Red:  
Bogle Vineyards Cabernet Sauvignon, California  
Chateau St. Jean Pinot Noir, Sonoma County, California

## CARVING STATIONS

Stations are priced additionally and are based on a one hour reception  
Chef attendant if required \$175 per attendant



*Suggested one attendant per 100 guests*

## **Peking Duck Station**

*Moo Shoo Pancakes, Scallion Brushes, Julienne Carrots, Hoisin Sauce*

*\$28.00++ per person*

## **Roasted Sirloin Station\***

*Whipped Potato Mousseline, Au Jus, Horseradish Sauce, Sourdough Rolls*

*\$24.00++ per person*

## **Traditional Turkey Station**

*Cornbread Stuffing, Whole Cranberry Relish, Sage Gravy*

*\$24.00++ per person*

## **Grilled Salmon on a Cedar Plank Station**

*Marinated in Char Siu Sauce, Stir-Fried Seasonal Vegetables*

*\$24.00++ per person*

## **Tenderloin Station\***

*Grilled Asparagus, Horseradish Cream Sauce, Jus, Focaccia Rolls*

*\$29.00++ per person*

## **Station Enhancements**

*Sautéed Seasonal Vegetables*

*Creamed Spinach*

*Sautéed Mushrooms*

*Grilled Asparagus*

*Roasted Root Vegetables*

*Gratin Potatoes*

*Red Skin Mashed Potatoes*

*Rosemary and Garlic Roasted Fingerling Potatoes*

*\$5.00++ per person*

## **SUSHI SPECIALTY STATIONS**

*Sushi Station priced additionally and is based on a one-hour reception at six pieces per person.*

*Uniformed Sushi Chef optional at \$250 per Chef*

*Suggested one Sushi Chef per 75 guests*

### **House Combo**

*Maguro\* (Tuna)*

*Shiromi\* (White Fish)*

*Ebi (Shrimp)*

*Tekka Maki\* (Tuna Roll)*

*Kappa Maki (Cucumber Roll)*

*California Maki\* (Crabstick, Avocado, Cucumber with Flying Fish Roe Outside)*

*\$45.00++ per person*

## **SUPERIOR BAR**

*Based on Total of Five Hours an additional \$22.00++ per person*

*One bartender required per 75 guests. Bartender fees are \$150.00 per bartender for up to five hours.*

Additional Options:

Include specialty martinis: Apple, Cosmopolitan and Lemon Drop \$5.00++ per person

Based on Total of Six Hours \$12.00++ per person

### **Liquor**

*Macallan 12 Year Scotch*

*Grey Goose Vodka*

*Belvedere Vodka*

*Hendrick's Gin*

*Mount Gay Eclipse Rum*

*Jameson Irish Whiskey*

*Woodford Reserve Bourbon*

*Don Julio Tequila*

*Traditional and Dirty Martinis*

### **Wines**

*Bogle Vineyards Chardonnay, California*

*Wither Hills Sauvignon Blanc, Marlborough, New Zealand*

*Bogle Vineyards Cabernet Sauvignon, California*

*Chateau St. Jean Pinot Noir, Sonoma County, California*

*Marqués de Cáceres, Cava, Brut, NV*

### **Beer**

*Bud Light, Corona, Heineken, Samuel Adams Seasonal, Harpoon IPA, Local Seasonal Selection*

### **Soft Drinks**

*Coca-Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Still and Sparkling Waters*

### **Passed During Reception**

*Sparkling and Mineral Waters with Lime*

*Bogle Vineyards Chardonnay, California*

*Marqués de Cáceres, Cava, Brut, NV*

### **Toast**

Choice of One:

*Adriano Adami Prosecco, Italy*

*Marqués de Cáceres, Cava, Brut, NV*



## Choice Combo

*Maguro\* (Tuna)*

*Hamachi\* (Yellowtail)*

*Sake\* (Salmon)*

*Tekka Maki\* (Tuna Roll)*

*California Maki\* (Crabstick, Avocado, Cucumber with Flying Fish Roe Outside)*

*Spicy Tuna Maki\* (Tuna and Cucumber with Spicy Mayonnaise)*

\$48.00++ per person

## Premier Combo

*Maguro\* (Tuna)*

*Safe\* (Salmon)*

*Hamachi\* (Yellowtail)*

*California Maki\* (Crabstick, Avocado, Cucumber with Flying Fish Rose*

*Outside)*

*Spicy Tuna Maki\* (Tuna and Cucumber with Spice Mayonnaise)*

*Caterpillar Maki\* (Eel, Avocado, Cucumber with Flying Fish Roe Covered with*

*Avocado)*

\$57.00++ per person

## Wines with Dinner

*Choice of One White:*

*Bogle Vineyards Chardonnay, California*

*Wither Hills Sauvignon Blanc, Marlborough, New Zealand*

*Choice of One Red:*

*Bogle Vineyards Cabernet Sauvignon, California*

*Chateau St. Jean Pinot Noir, Sonoma County, California*

## ADDITIONAL BAR SUGGESTIONS

### Personalized Signature Wedding Cocktail

*Your Wedding team is eager to help you create a custom beverage to be passed during cocktail reception or featured on each bar*

\$16.00++ per drink

### RumBa Mojito Bar

*Freshly Muddled Mint, Lime Juice and Bacardi Flavors to Include:*

*Mint, Big Apple, Lemon, Orange, Vanilla and Raspberry*

\$14.00++ per drink

### Le Kir Royale

*Nicolas Feuillatte Brut Champagne and Flavors to Include:*

*Creme de Casis (Currant)*

*Creme de Mure (Blackberry)*

*Creme de Framboise (Raspberry)*

*Creme de Peche (Peach)*

\$16.00++ per drink

### Cordials

*Kahula*

*Bailey's Irish Cream*

*Frangelico*

*Drambuie*

*Cointreau*

*Amaretto di Saronno*

*Romana Sambuca*

*Grand Marnier*

*B&B*

*Tia Maria*

\$14.00++ per cordial

## DINNER ENHANCEMENTS

### STARTERS

*Substitutions: \$5.00++ per starter per person*

*Additional Course: \$10.00++ per course per person*

### PASTA

*Atlantic Salmon Ravioli, Sautéed Spinach, Saffron Sauce*

*Blue Crab Ravioli, Summer Squash Caviar, Asparagus Sauce*

*Lobster Ravioli, Lobster Cream*

*Cannelloni of Braised Short Ribs, Mascarpone Cream and Marinara Sauce*

### SOUP

*Maine Lobster Bisque en Croute*

*Peekytoe Crab Chowder, Rosemary Vermont Cheddar Cheese Bisuit*

### SALAD

*Tower of Red and Yellow Heirloom Tomatoes and Fresh Mozzarella, Petite*

*Mixed Greens, Balsamic and Pesto Vinaigrette*

*Fresh Burrata with Roasted Tomato Tartar and Olive Topenade, Baby*

*Arugula, Basil Lime Vinaigrette*

*Roasted Organic Garden Pear Salad, Creamy Gorgonzola Tart, Arugula,*

*Walnut Oil Drizzle, Balsamic Vinegar*

*Tian of Red and Golden Beets and Goat Cheese, Baby Greens, Candied*

*Hazelnuts, Basil Oil*

*Red and Yellow Cherry Tomato Pissaladiere, Herbed Goat Cheese, Baby*

*Greens, Citrus Vinaigrette*

*Traditional Caesar Salad, Served in Parmesan Basket, Herbed Crostini*

## ENHANCED WINE LIST

### GOLD LEVEL

*Additional \$5.00++ per person*

### Sparkling Wine

*NV Segura Viudas Cava, Brut Reserve, Spain*



## Chardonnay

*Hogue, Columbia Valley*

*Talley Estate, Arroyo Grande, California*

## Sauvignon Blanc

*Domaine Girard, Sancerre, LaGarenne, Loire, France*

## Riesling

*Chateau St Michelle, Columbia Valley, California*

## Pinot Grigio

*Danzante, Tre Venezie, Italy*

## Rose

*Day Owl, California*

## Pinot Noir

*Louis Latour, Domaine de Valmoissine, France*

## Cabernet Sauvignon

*Michael Pozzan, Napa, California*

## Merlot

*Hogue, Columbia Valley*

## PLATINUM LEVE

Additional \$8.00++ per person

### Sparkling

*Chandon Brut, Napa, California*

### Chardonnay

*Kendall Jackson, Vintners Reserve, California*

*Chalk Hill, Sonoma Coast, California*

### Sauvignon Blanc

*Ferrari Carano Fume Blanc, Sonoma County, California*

*Girard, Napa Valley, California*

### Riesling

*Fess Parker, Santa Barbara County, California*

### Pinot Grigio

*Barone Fini, Valdadige, Italy*

### Rose

*Mirival, Provence, France*

### Pinot Noir

*Decoy, Sonoma, California*

*Macrostie, Sonoma Coast, California*

### Cabernet Sauvignon

*Louis Martini, Sonoma, California*



## Merlot

*William Hill, Napa, California*

## POST NUPTIAL BREAKFAST BUFFETS

*Minimum of 20 guests. For groups of less than 20 people please add \$8.00++ per person*

### Continental Breakfast

*Chilled Fresh Orange, Grapefruit and Cranberry Juices*

*Assorted Bagels with Plain and Chive Cream Cheese*

*Danishes, Muffins, Croissants and Breakfast Breads*

*Sweet Butter, Honey and Preserves*

*Plain and Flavored Individual Yogurts\* with Granola*

*Individual Dry Cereals with Whole, 2% and Skim Milk*

*Cubed Fresh Fruit and Seasonal Berries*

*Freshly Brewed Regular and Decaffeinated Coffee and International Teas*

*\$36.00++ per person*

### InterContinental Boston Breakfast

*Chilled Fresh Orange, Grapefruit and Cranberry Juices*

*Assorted Bagels with Plain and Chive Cream Cheese*

*Danishes, Muffins, Croissants and Breakfast Breads*

*Sweet Butter, Honey and Preserves*

*Plain and Flavored Individual Yogurts\**

*Cubed Fresh Fruit and Seasonal Berries*

*Individual Dry Cereals with Whole, 2% and Skim Milk*

*Sliced Smoked Atlantic Salmon, Diced Tomatoes, Onions, Capers and*

*Chopped Organic Egg*

*Scrambled Eggs with Herbs*

*Diced Potatoes with Herbs and Onions*

*Crisp Smoked Bacon and Pork Sausage*

*Freshly Brewed Regular and Decaffeinated Coffee and International Teas*

*\$43.00++ per person*

### Fort Point Breakfast

*Chilled Fresh Orange, Grapefruit and Cranberry Juices*

*Assorted Bagels with Plain and Chive Cream Cheese*

*Danishes, Muffins, Croissants and Breakfast Breads*

*Sweet Butter, Honey and Preserves*

*Individual Dry Cereals with Whole, 2% and Skim Milk*

*Cubed Fresh Fruit and Seasonal Berries*

*Open Faced Grilled Flatbread with Scrambled Eggs, Jack Cheese, Queso*

*Fresco, Chorizo, Fire Roasted Poblano Peppers, Avocado Salsa*

*Caramelized Banana Brioche French Toast with Vermont Maple Syrup*

*Scrambled Eggs with Herbs*

*Crisp Smoked Bacon and Turkey Sausage Links*

*Home Fried Potatoes with Peppers and Onions*

*Freshly Brewed Regular and Decaffeinated Coffee and International Teas*

*\$46.00++ per person*

## **Fresh from the Farm New England Breakfast**

*Chilled Fresh Orange, Grapefruit and Cranberry Juices*

*Assorted Bagels with Plain and Chive Cream Cheese*

*Danishes, Muffins, Croissants and Boston Cinnamon Walnut Coffee Cake*

*Sweet Butter, Honey and Preserves*

*Organic Yogurt Parfait with Housemade Honey Roasted Granola*

*Cubed Fresh Fruit and Seasonal Berries*

*Blueberry Pancakes with Vermont Maple Syrup*

*White Mountain Farm Organic Scrambled Eggs*

*Maine Family Farm Smoked Bacon and Pork Sausage*

*Herb Roasted Maine Potatoes*

*Pan Roasted Breakfast Sausage, Butter Fried Egg\*, American Cheese,*

*Cranberry English Muffin*

*Freshly Brewed Regular and Decaffeinated Coffee and International Teas*

*\$49.00++ per person*

## **BREAKFAST BUFFET ENHANCEMENTS**

*The following items may be ordered to enhance any of our continental or breakfast buffets.*

*Minimum of 20 guests required. Additional fees will apply.*

### **Individual Cold Cereal with Whole, 2% and Skim Milk**

*\$6.00++ per person*

### **Sliced Smoked Atlantic Salmon, Diced Tomatoes, Onions, Capers and Chopped Organic Egg**

*\$10.00++ per person*

### **Belgian Waffles and Maple Syrup, Berry Compote, Whipped Cream**

*\$9.00++ per person*

### **Pancakes**

*Choice of One:*

*Plain, Banana, Blueberry, Caramelized Apple or Ricotta*

*Served with Vermont Maple Syrup*

*\$9.00++ per person*

### **Brioche French Toast with Vermont Maple Syrup**

*\$9.00++ per person*

### **Cake Donuts**

*Assorted Baked Chocolate and Vanilla Cake Donuts*

*Glazed with Rich Chocolate and Sweet Strawberry Icing*

*\$9.00++ per person*

### **Eggs Benedict\***

*Traditional: \$10.00++ per person*

*Tomato and Spinach: \$9.00++ per person*



*Smoked Salmon: \$12.00++ per person*

*Maine Lobster: \$15.00++ per person*

**Crisp Smoked Bacon, Turkey Sausage, Pork Sausage, Chicken Sausage,  
Smoked Virginia Ham**

*Choice of One: \$5.00++ per person*

*Choice of Two: \$9.00++ per person*

**Hot Oatmeal with Brown Sugar and Raisins**

*\$8.00++ per person*

## BEVERAGES

**Bottled Iced Tea and Lemonade**

*\$7.00++ each*

**Soft Drinks and Bottled Water**

*\$6.00++ each*

**Energy Drinks**

*\$7.50++ each*

**Bottled Fruit Smoothies**

*\$8.00++ each*

**Cappuccino and Espresso**

*Minimum 75 Drinks*

*Freshly Brewed Espresso or Cappuccino Served with Cinnamon and Cocoa*

*\$8.00++ per drink*

*One Attendant required per 75 guests. Attendant fees are \$175.00 each.*

All pricing is per person, unless noted otherwise. Food & Beverage Items Listed are Subject to a 15% Service Charge, 10% Taxable Administrative Fee and 7% Massachusetts Meal Tax. All Miscellaneous Items are Subject to 6.25% State Tax. The Administrative Fee does not represent a tip, gratuity, or service charge for wait staff employees, service employees or service bartenders.

\* These items contain raw ingredients and are prepared to order. The consumption of raw or undercooked meat, fish, or egg products may increase your risk of foodborne illness.



## ANCILLARY SERVICES

### Wedding Guest Rooms

*Preferred room rate to be provided for weekend wedding guests.*

*Pricing based on seasonal demand.*

### Bar Service Standards

*One bartender required per 75 guests at \$150.00 per bartender*

*Maximum of 6 hours bar service*

*Additional bartenders above hotel standards are subject to additional fees and gratuities*

### Ceremony Fees

*Abigail Adams Ballroom: \$1,800.00*

*Rose Kennedy Ballroom: \$2,800.00*

### Custom Audio Package for Ceremony

*Two wireless microphones to enhance the ceremony experience*

*Starting at \$950.00*

### Labor Fees

*For food requiring a chef, carver or buffet attendant, a fee of \$175.00 per attendant will be incurred*

*Sushi Chefs will be charged at \$250.00 each*

### Coat Check

*Pricing provided upon request*

*Based on flat rate fee per number of guests*

### Fire Marshal Detail

*The city of Boston requires a fire detail for events with exposed flames.*

*Maximum of (5) tea lights are allowed per dinner table.*

*Fees provided upon request*

### Gift Bag Deliveries

*Gift bags to be presented to guests upon arrival at the front desk will be charged \$2.00 per gift bag.*

### Additional Power

*Additional power may be required for entertainment, specialty lighting or decor*

*Applicable fees will apply*

### Upgraded Linen and Chairs Options

*Selection of linens and chivari ballroom chairs in a variety of finishes and cushions*

*Pricing available upon request*

*Delivery and damage waiver fee is additional*

### Custom Ivory Drapery Treatment

*Elevate the grand entrance of the bride during the ceremony, create a dramatic reveal for the dessert buffet or enhance the entire ballroom in sheer elegance.*





*Pricing provided upon request.*

## Custom Lighting Packages

*Design options and pricing to be provided upon request*

## Outside Wedding Cake Option

*Client to provide wedding cake from a licensed purveyor*

*Cutting and plating fee \$6.00++ per person*

*Cutting and plating fee with ice cream \$10.00++ per person*

## Tax and Service Fees

*All food and beverage items are subject to 15% service charge, 10% taxable administrative fee and 7% Massachusetts meal tax. The Administrative Fee does not represent a tip, gratuity or service charge for wait staff employees, service employees or service bartenders. All miscellaneous fees are subject to a 6.25% Massachusetts sales tax.*

*Pricing is subject to change.*

## Menu Tasting

*Custom private menu tasting for 4 guests included in wedding package.*

*Maximum of two additional guests may be invited at \$150.00++ each.*

All pricing is per person, unless noted otherwise. Food & Beverage Items Listed are Subject to a 15% Service Charge, 10% Taxable Administrative Fee and 7% Massachusetts Meal Tax. All Miscellaneous Items are Subject to 6.25% State Tax. The Administrative Fee does not represent a tip, gratuity, or service charge for wait staff employees, service employees or service bartenders.

