



INTERCONTINENTAL.

HOTELS & RESORTS



2024

INTERCONTINENTAL BOSTON

PLATED

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

\$46.00 Per Person

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

FRITTATA

\$46.00 Per Person

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

BRIOCHE FRENCH TOAST

\$46.00 Per Person

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

NAPOLEON SCRAMBLED EGGS

\$48.00 Per Person

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

RÖSTI POTATOES

\$48.00 Per Person

Topped with Scrambled or Poached Eggs and Smoked Salmon*

ROASTED VEGETABLES &...

\$49.00 Per Person

Roasted Vegetables & Scrambled Egg Strudel
Sweet Potato Hash, Choron Sauce
Sausage & Pepper Kabob

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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.

CONTINENTAL

*Minimum of 20 guests. For groups of less than 20 people please add \$10.00 per person.
Plated Continental Breakfast option also available at an additional cost.*

CONTINENTAL BREAKFAST

\$45.00 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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BUFFET

Minimum of 20 guests. For groups of less than 20 people please add \$10.00 per person.

INTERCONTINENTAL BOSTON BREAKFAST

\$50.00 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

\$57.00 Per Person

Chilled Fresh Orange, Grapefruit and Cranberry Juices
Assorted Bagels with Plain and Chive Cream Cheese
Danishes, Muffins, Croissants and Assorted Babka
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

\$54.00 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 Chicken Sausage Links
Home Fried Potatoes with Peppers and Onions
Freshly Brewed Regular and Decaffeinated Coffee and International Teas

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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

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: + \$10.00 per person

Add Two to Breakfast Buffet: + \$13.00 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: + \$10.00 per person

Add Two to Breakfast Buffet: + \$13.00 per person

EGGS BENEDICT*

Traditional

\$10.00 per person

Smoked Salmon

\$12.00 per person

Maine Lobster

\$18.00 per person

Tomato and Spinach

\$10.00 per person

SLICED SMOKED ATLANTIC SALMON

\$12.00 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, 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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A LA CARTE

COFFEE AND TEA

\$10.00 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

\$7.00 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

\$10.00 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

\$9.00 Per Person

*Substitute with Greek Yogurt + \$2.00

ASSORTED BAGELS

\$7.00 Per Person

with Plain and Chive Cream Cheese

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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THE MED

Minimum of 25 Guests

AUTUMN IN NEW ENGLAND

\$30.00 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

\$30.00 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

\$30.00 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

\$32.00 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

\$32.00 Per Person

NEW ENGLAND TRADITIONS

\$32.00 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

\$30.00 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

\$28.00 Per Person

Bananas
Pepper, Carrot and Celery Sticks with Hummus
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?

\$22.00 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

\$30.00 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

Assorted Donut Holes
 Fresh Fruit Skewers, Honey Yogurt Dipping Sauce
 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

\$32.00 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

\$28.00 Per Person

Assorted Babka and Burekas

Roasted Nuts

Whole Fruit

Hot Mulled Cider with Cinnamon Sticks

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

Berries, Walnuts, Whipped Cream

Caramel Sauce, Hot Fudge, Strawberry Coulis

Freshly Brewed Regular and Decaffeinated Coffee and International Teas

Chef Attendant Required \$250.00 each

SPRING IS IN THE AIR

\$32.00 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

\$30.00 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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PLATED

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

Sweet Potato Vichyssoise

New England Clam Chowder

Chef's Seasonal Selection

Salads

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

Traditional Caesar Salad, Garlic Croutons

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

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 + \$8.00

Add Grilled Shrimp + \$14.00

Add Maine Lobster + \$18.00

\$60.00

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

*Substitute with Flank Steak + \$10.00

*Substitute with Teriyaki Grilled Shrimp + \$14.00

\$66.00

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

\$70.00

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

\$70.00

ENTRÉES

Butternut Squash Ravioli with Sage-Roasted Hazelnuts on a Bed of
Grilled Portobello, Roasted Onions, Extra Virgin Tomato Emulsion
\$66.00

Zucchini Boat with Ratatouille, Grilled Asparagus, Steamed Purple
Potatoes, Baked Campari Tomatoes, Assorted Mushrooms in Marinara
Sauce, Pesto
\$66.00

Glazed Lemon Honey Chicken Breast, Fig and Onion Marmalade,
Almond Haricot Vert, Olive Oil Mashed Potatoes, Honey Tarragon
Lemon Jus
\$72.00

Roasted Chicken Breast, Beetroot Risotto, Sautéed Baby Spinach,
Pistou Jus
\$72.00

Roasted Chicken Breast Stuffed with Kale, Goat Cheese, Turnip Gratin,
Roasted Shiitake Jus
\$72.00

Braised Short Ribs, Caramelized Cipollini Onion, Pancetta, Whipped
Potatoes, Red Wine Jus
\$77.00

Chipotle Grilled Hanger Steak, Pan Seared Cheddar Polenta Cake,
Pearl Onions, Sautéed Mushrooms
\$77.00

Pan Seared Atlantic Salmon, Saffron Barley Risotto, Honey Roasted
Root Vegetables
\$72.00

Pan Seared Gulf of Maine Haddock, Tapenade, Roasted Fennel, Basil
Sun-Dried Tomatoes and Fingerling Potatoes
\$72.00

Broiled Cod, Rosemary Five Bean Ragout, Roasted Purple Potatoes,
Caramelized Cipollini Onion, Lemon Basil Oil
\$75.00

DESSERTS

Chocolate Salted Caramel Bomb Mocha Sauce

510 Atlantic Avenue Boston Massachusetts United States | 617-7471000

Chocolate Served 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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BUFFET

Minimum of 20 Guests. For groups of less than 20 please add \$10.00 per person

BOSTON COMMON BUFFET

\$72.00 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

\$73.00 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

\$73.00 Per Person

- Assorted Breads and Rolls
- White Bean Soup with Pesto
- Grilled Mediterranean Vegetables, Pesto, Tomato Concassé

CREATE YOUR OWN LUNCH BUFFET

\$76.00

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 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

510 Atlantic Avenue Boston Massachusetts United States | 617-7471000

Roma Tomato, Arugula and Pecorino Salad, Balsamic Vinaigrette
 Greek Salad with Romaine Lettuce, Tomatoes, Cucumbers, Feta Cheese,
 Green 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

\$72.00 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

\$72.00 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

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 Vegetable 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, Cranberry Ciabatta 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, Sautéed Mushrooms, Roasted Onions,
Pesto, Baguette
Tuna Salad Wrap, Sprouts, Tomatoes, Spinach Tortilla
Traditional New England Lobster Roll on Butter Grilled Split Top Roll +
\$18.00

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**

SALAD STATION

\$72.00

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

Warm Crab Cake Sandwich, Baby Spinach, Citrus Aioli, Brioche Bun

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

Choice of Three Pre Made Sandwiches: \$70.00 per person

Choice of Four Pre Made Sandwiches: \$75.00 per person

BUILD YOUR OWN DELI BUFFET

Chef's Freshly Prepared Soup of the Day

Selection of Rolls to Include: Focaccia, Multigrain, Ciabatta

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

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

\$69.00

BOXED LUNCH

\$60.00

Includes Choice of Salad and Sandwich, Whole Fresh Fruit, Individual Bag of Potato Chips 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, Cranberry Ciabatta 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

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HORS D'OEUVRES

CHILLED SELECTIONS

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

VEGETARIAN

Antipasto Skewer

\$7.00

Tomato, Mozzarella, Pesto Bruschetta

\$8.00

Mushroom, Caramelized Cipollini Onion, Parmesan Bruschetta

\$8.00

Ricotta, Honey, Fig Chutney Bruschetta

\$8.00

Cucumber Cup, Tomato Confit

\$8.00

Fresh Watermelon, Feta, Aged Balsamic

\$8.00

Vermont Goat Cheese and Beet Napoleon, Fig Chutney, Crostini

\$8.00

Edamame Hummus, Parmesan Cheese, Pita Crisp

\$8.00

MEAT

Tenderloin, Cherry Jam, Blue Corn Blini*

\$9.00

Traditional Beef Tartar, Horseradish Sour Cream, Brioche Crostini*

\$9.00

SEAFOOD

Smoked Salmon, Crème Fraiche, Blini

\$8.00

Tuna, Wasabi Mayonnaise, Wakame Salad, Crispy Nori*

\$9.00

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

\$9.00

Chilled Jumbo Shrimp, Traditional Cocktail Sauce

\$8.00

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

\$8.00

HOT SELECTIONS

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

VEGETARIAN

Pan-Fried Green Tomato with Pimento Cheese

\$8.00

Macaroni and Cheese, Truffle Oil, Wonton Crisp

\$8.00

Spanakopita

\$8.00

Fig and Brie Wonton

\$8.00

Asian Spring Roll, Plum Ginger Sauce

\$7.00

Mushroom Tart

\$7.00

Vermont Goat Cheese and Chutney Lollipop, Macadamia Nut Crust

\$7.00

Mini Grilled Cheese Sandwich, Honey and Triple Cream

\$8.00

POULTRY & FOWL

Peking Duck Spring Roll, Plum Sauce

\$8.00

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

\$8.50

Chicken Satay, Spicy Peanut Sauce

\$8.00

Spicy Chicken Empanada, Avocado Salsa

\$8.00

Mini Chicken Taco, Cheese, Chipotle Cream

\$8.50

Crispy Coconut Chicken, Sweet Red Chili Sauce

\$8.00

Chicken Meatball, Polenta Cake, Tomato Compote

\$8.50

MEAT

POU

Salmon Tartar, Wasabi Aioli, Crostini*

\$8.00

Crabmeat Cocktail Cone, Shiso Leaves

\$9.00

New England Peekytoe Crab Rice Roll, Basil Cranberry Chutney

\$9.00

Mini Maine Lobster Roll, Truffle Mayonnaise

\$10.00

MEAT

Grilled Baby Lamb Chop, Mint Pesto

\$9.00

Mini Beef Wellington, Horseradish Cream

\$8.00

Mini Beef Slider, Vermont Cheddar, Pickle, House Sauce

\$9.00

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

\$8.00

Argentinian Chimichurri Beef Satay

\$8.00

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

\$8.00

Mini Beef Taco, Cheese, Cilantro, Guacamole

\$8.50

Parmesan Spaghetti Cake, Italian Meatball

\$8.00

Beef Tenderloin, Wasabi Aioli, Wonton Crisp

\$9.00

SEAFOOD

Cod Fritter, Tamarind Coriander Suace

\$8.00

Bacon Wrapped Scallops

\$8.00

Lobster Flatbread, Tarragon Goat Cheese, Roasted Corn

\$9.00

Shrimp Satay, Creamy Avocado Sauce

\$9.00

Mini Maryland Crab Cake, Lemon Aioli

\$9.00

Grilled Georges Bank Sea Scallop, Fresh Pesto Sauce

\$9.00

Tiger Shrimp Tempura, Sweet Chili Sauce

\$9.00

Lobster Macaroni and Cheese, Wonton Crisp

\$9.00

Grilled Salmon, Chimichurri, Wasabi Mayonnaise

Fried Popcorn Shrimp, Wasabi Mayonnaise

\$8.00

Fried Oyster, Pickled Jalapeño, Bloody Mary Aioli

\$9.00

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RECEPTION DISPLAYS

Reception Station prices are based on a one hour reception.

VEGETABLE DISPLAY

\$20.00 Per Person

Grilled Squash, Peppers, Portobello Mushrooms, Asparagus, Tomatoes with Pesto
Shredded Parmesan Cheese
Seasonal Crudité with Ranch, Roasted Pepper and Hummus Dips
Focaccia and Iggy's Rustic Bread

NEW ENGLAND CREAMERY CHEESE DISPLAY

\$24.00 Per Person

Brie, Vermont Sharp Cheddar, Triple Cream Goat Cheese, Berkshire Blue, Aged Manchego
Grape Clusters, Crackers, Iggy's Rustic Bread

BRUSCHETTA DISPLAY

\$24.00 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

\$30.00 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

\$32.00 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)

\$34.00 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)

\$34.00 Per Person

Rigatoni with Bolognese
Penne allaodka
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

\$34.00 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

CHARCUTERIE BOARD*

\$34.00 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)

\$32.00 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

\$34.00 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

\$34.00 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

\$34.00 Per Person

Based on 5 Pieces 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

Signature Housemade Truffle Parmesan Truffle Potato Chips
Ketchup, Mayonnaise, Mustard

Choice of Two Sliders: \$22.00 per person

Choice of Three Sliders: \$33.00 per person

SALAD BAR

\$28.00 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: +\$8.00 per person
Add Grilled Shrimp: +\$10.00 per person
Add Grilled Flank Steak: +\$10.00 per person*

BOSTON STATION

\$34.00 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

\$34.00 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

\$36.00 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

Egg Rolls, Sweet Chili Sauce

Chilled Vietnamese Summer Rolls, Spicy Peanut Sauce

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RECEPTIONS

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*

\$8.00 per piece

Seasonal Oysters on the Half Shell

\$7.00 per piece

Littleneck Clams on the Half Shell

\$6.00 per piece

*Shucker Available Upon Request at \$275 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

\$48.00 Per Person

Maguro* (Tuna)

Shiromi* (White Fish)

Ebi (Shrimp)

Tekka Maki* (Tuna Roll)

Kappa Maki (Cucumber Roll)

CHOICE COMBO

\$50.00 Per Person

Maguro* (Tuna)

Hamachi* (Yellowtail)

Sake* (Salmon)

Tekka Maki* (Tuna Roll)

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

PREMIER COMBO

\$60.00 Per Person

Maguro* (Tuna)

Sake* (Salmon)

CARVING SPECIALTY STATIONS

Carving Station prices are based on a one-hour reception. Chef Attendant required at \$250 per Attendant. Suggested One Attendant per 100 Guests.

PEKING DUCK STATION

\$33.00 Per Person

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

ROASTED SIRLOIN STATION*

\$35.00 Per Person

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

TRADITIONAL TURKEY STATION

\$30.00 Per Person

Cornbread Stuffing, Whole Cranberry Relish, Sage Gravy

GRILLED SALMON ON A CEDAR PLANK STATION

\$35.00 Per Person

Marinated in Char Siu Sauce, Stir-Fried Seasonal Vegetables

TENDERLOIN STATION

\$45.00 Per Person

Grilled Asparagus, Horseradish Cream Sauce, Jus, Focaccia Rolls

STATION ENHANCEMENTS

\$5.00

Sautéed Seasonal Vegetables

Creamed Spinach

Sautéed Mushrooms

Grilled Asparagus

Roasted Root Vegetables

Gratin Potatoes

Red Skin Mashed Potatoes

Rosemary, Garlic Roasted Fingerling Potatoes

June 2024

Hamachi* (Yellowtail)

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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PLATED

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 \$25.00 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

\$105.00

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

\$105.00

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

\$105.00

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

\$105.00

Beef

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

\$120.00

Chianti Braised Short Ribs, Rosemary Mashed Potatoes, Caramelized Cipollini Onion, Pancetta, Brussels Sprout, Baby Carrot

\$115.00

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

\$125.00

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

\$125.00

Seafood

Pan-Seared Atlantic Salmon. Saffron Barlev Risotto. Honey Roasted

Butter

Roasted Purple Potatoes, Maple Glazed Baby Root Vegetables*

\$145.00Grilled Beef Tenderloin, Thyme Jus and Pan Seared Lump Crab Cake,
Avocado Salsa

Gratin Potato, Celery and Beet Slaw, Seasonal Baby Vegetables

\$130.00

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BUFFET

*Minimum of 30 guests
For groups of less than 30, please add \$12.00 per person.*

NEW ENGLAND LOBSTER BAKE

\$160.00 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

\$135.00 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

\$120.00 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

\$115.00 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

Minimum of 30 guests

510 Atlantic Avenue Boston Massachusetts United States | 617-7471000

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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DESSERT ENHANCEMENTS

Pricing Based On Three Course Meals

MINIATURE PASSED DESSERTS

\$21.00 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 \$250 each. Suggested One Attendant per 75
Guests.

DELUXE MINIATURE DESSERT BUFFET

\$46.00 Per Person

(Six Pieces per Person)

Miniature Passed Dessert (Select One)

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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* 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.

SPECIALTY COCKTAILS

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

South Shore

Rum, Ginger Beer, Lime

\$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

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 BAR

HOSTED BARS

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

SUPERIOR BRANDS

\$16.00 Per Drink

Grey Goose Vodka
Stoli Elite Vodka
The Botanist Gin
The Macallan 12 Scotch
Angel's Envy Bourbon
Diplomatico Rum
Zacapa Rum
Maestro Dobel Silver Tequila
Casamigos Reposado

DELUXE BRANDS

\$14.00 Per Drink

Tito's Handmade Vodka
Ketel One Vodka
Tanqueray Gin
Michter's Small Batch Bourbon
Maker's Mark Bourbon
Bacardi
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Don Julio Reposado Tequila

HOSTED BAR CHARGED ON CONSUMPTION

Tax and Gratuity not Included

Deluxe Brands

\$14.00 per drink

Martinis Deluxe

\$18.00 per drink

Superior Brands

\$16.00 per drink

Martinis Superior

\$22.00 per drink

Cordial Service

Kahlua, Bailey's Irish Cream, Frangelico, Drambuie, Cointreau, Amaretto Di Saronno, Romana Sambuca, Grand Marnier, B&B, Tia Maria
\$16.00 per drink

Giesen, Sauvignon Blanc, Marlborough, New Zealand

\$62.00 per bottle

Rodney Strong, Chardonnay, Central California

\$62.00 per bottle

3 Thieves, Pinot Grigio, California

\$62.00 per bottle

The Seeker, Cabernet Sauvignon, Mendoza, Argentina

\$62.00 per bottle

William Hill, Merlot, Napa Valley, California

\$64.00 per bottle

Bouchard Aine, Pinot Noir, Burgundy, France

\$62.00 per bottle

Avissi, Prosecco, Veneto, Italy

\$62.00 per bottle

Beers

Corona, Sam Adams Boston Lager, Bud Light, Harpoon IPA and Seasonal Ale
\$10.00 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

CASH BAR BY DRINK

Tax and Gratuity Included

Deluxe Brands

\$19.00 per drink

Deluxe Martini

\$24.00 per drink

Superior Brands

\$21.00 per drink

Superior Martini

\$28.00 per drink

House Wines

\$21.00 per drink

Beers

Corona, Heineken, Sam Adams Boston Lager, Bud Light, Harpoon IPA and Seasonal Ale

\$13.00 per drink

Soft Drinks

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

\$9.00 per drink

Still and Sparkling Waters

\$9.00 per drink

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FEATURED

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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WINE LIST

CHAMPAGNE

Tattinger, Champagne, France
\$150.00

Nicolas Feuillatte, Champagne, France
\$165.00

Veuve Cliquot, Champagne, France
\$240.00

SPARKLING

Avissi, Prosecco, Veneto, Italy
\$62.00

Mumm, Brut Rosé, Napa Valley, California
\$96.00

La Marca, Prosecco Rosé, Veneto, Italy
\$74.00

Prosecco Valdo 1926, Prosecco, Valdobbiadene, Italy
\$70.00

Schramsberg Miraval, Sparkling Wine, Calistoga, California
\$100.00

Juvé y Camps, Cava, Penedes, Spain
\$68.00

CHARDONNAY

Rodney Strong, Chardonnay, Sonoma County, California
\$62.00

Simi, Chardonnay, Sonoma Valley, California
\$72.00

J Lohr Estate Riverstone, Chardonnay, Central California
\$96.00

Lioco, Chardonnay, Central California
\$100.00

William Hill, Chardonnay, Napa Valley, California
\$115.00

Stags Leap, Chardonnay, Napa Valley, California
\$140.00

PINOT NOIR

Bouchard Aine, Pinot Noir, Burgundy, France
\$62.00

Banshee, Pinot Noir, Sonoma County, California
\$76.00

Au Bon Climat, Pinot Noir, Santa Barbara, California
\$90.00

Belle Glos, Pinot Noir, Napa Valley, California
\$150.00

Failia, Pinot Noir, Napa Valley, California
\$125.00

CABERNET SAUVIGNON

The Seeker, Cabernet Sauvignon, Mendoza, Argentina
\$62.00

Rodney Strong, Cabernet Sauvignon, Central California
\$76.00

Textbook, Cabernet Sauvignon, Napa Valley, California
\$98.00

Caymus, Cabernet Sauvignon, Napa Valley
\$300.00

MERLOT

William Hill, Merlot, Napa Valley
\$64.00

Napa Cellars, Merlot, Napa Valley, California
\$82.00

RED BLENDS/OTHER REDS

Valle Reale, Montepulciano, d'Abruzzo, Italy
\$68.00

Avignonesi Da-Di, Sangiovese, Tuscany, Italy
\$100.00

Banfi Cum Laude, Sangiovese Blend, Tuscany, Italy
\$142.00

SAUVIGNON BLANC

Giesen, Sauvignon Blanc, Marlborough, New Zealand
\$62.00

Witherhills, Sauvignon Blanc, Marlborough, New Zealand
\$68.00

White Haven, Sauvignon Blanc, Marlborough, New Zealand
\$80.00

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand
\$150.00

Reverdy Florilege, Sancerre, Loire Valley, France
\$80.00

Domaine Fournier, Sancerre, Loire Valley, France
\$77.00

Vincent Delaporte, Sancerre, Loire Valley, France
\$100.00

Chateau Montcontour, Chenin Blanc, Loire Valley, France
\$70.00

Trimbach, Pinot Gris, Alsace, France
\$88.00

RIESLING

Italo Cescon, Riesling, Veneto, Italy
\$105.00

OTHER WHITES

Casa Lunardi, Pinot Grigio, Veneto, Italy
\$64.00

Santa Margherita, Pinot Grigio, Alto Adige, Italy
\$96.00

Trimbach, Pinot Gris, Alsace, France
\$88.00

Ken Forrester, Chenin Blanc, West Cape, South Africa
\$76.00

Reynek, Chenin Blanc, West Cape, South Africa
\$115.00

Ramon Bilbao, Albarino, Galicia, Spain
\$70.00

Chateau De Ribebon, Merlot/Cabernet Sauvignon, Bordeaux, France
\$72.00

Jean-Luc Thunevine, Merlot/Cab Franc, Bordeaux, France
\$82.00

Les 3 Cellier Châteauneuf-du-Pape Cuvee Alchimie, Rhone Valley, France
\$74.00

Domaine du Vieux Lazaret Châteauneuf-du-Pape, Rhone Valley, France
\$82.00

Domaine des Entrefaux Crozes-Hermitage, Syrah, Rhone Valley, France
\$90.00

MALBEC

Achaval Ferrer, Malbec, Mendoza, Argentina
\$85.00

Luigi Bosca, Malbec, Mendoza, Argentina
\$64.00

\$70.00

Terras Gauda, Albarino, Galicia, Spain

\$90.00

Bodegas Forjas del Salnes, Albarino, Galicia, Spain

\$105.00

Three Thieves, Pinot Grigio, California

\$62.00

ROSÉ

Studio Miraval, Rosé, Provence, France

\$70.00

Whispering Angel, Rosé, Cotes de Provence, France

\$120.00

Miraval, Rosé, Provence, France

\$68.00

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