



BOSTON SOUTH - QUINCY



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BANQUET MENU

BREAKFAST

Holiday Inn Continental

Fresh Seasonal Whole Fruit
Sliced Fruit and Berries
Assorted Greek Yogurts, Housemaid Granola with Sundried Fruit & Brown Sugar
Bakery Basket of Croissants and Danish
Assorted Jumbo Muffins
Whipped Butter, Local Jams and Preserves
Fresh Assorted Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea

European Continental

Sliced Fruit and Berries
Assorted Greek Yogurts, Housemaid Granola with Sundried Fruit & Brown Sugar
Cheese and Imported Charcuterie Display, Quick Pickles & Whole Grain Mustard
Assorted Danish and Croissants
Whipped Butter, Local Jams, and Preserves
Boiled Cage Free Hen Eggs
Assorted Petite Quiche
Fresh Assorted Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea

American Breakfast

Sliced Fruit and Berries
Bakery Basket of Croissants and Danish
Assorted Greek Yogurts, Housemade Granola with Sundried Fruit & Brown Sugar
Dry Cereal, Milk, Skim Milk and 2%
Assorted Jumbo Muffins
Farm Fresh Eggs with Chives
Applewood Smoked Bacon and Country Sausage
Breakfast Potatoes with Caramelized Onions and Blistered Peppers
Fresh Assorted Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea

Breakfast Enhancements

Smoked Atlantic Salmon, Mini Bagels, Whipped Cream Cheese, Traditional Accompaniments
Steel Cut Oatmeal, Brown Sugar, Sundried Fruits
Sausage, Egg and Vermont Cheddar English Muffin Breakfast Sandwich
Fruit Smoothies
Egg White Frittata, Crimini Mushrooms, Aged Swiss, Scallions, Roasted Tomato Pesto
Greek Yogurts

BREAKS

All Day Beverage Break

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas

Half Day Beverage Break

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas

Mid-Morning Wake UP!

Coffee & Iced Coffee
Granola Bars
Fruit Brochettes with Raspberry-Mint Yogurt Dipping Sauce

Afternoon Revitalize

Iced Tea
Assorted Whole Fruit
Chocolate Chip Cookies
Fresh Berry Smoothie

Make Your Own Trail Mix

Assorted Toasted Nuts, House Made Granola, Sundried Fruit,
Chocolate Chip Morsels, Puffed Rice, M&M's, Toasted Coconut

Cheese Shop

Imported and Domestic Cheeses
Local Honey, Fruit Preserves, Water Crackers, Grape Clusters, Strawberries

A la Carte Break Items

Chocolate Cookies
Chocolate Fudge Brownies
Sugar Cookies
Selection of Soft Drinks
Bottled Waters

LUNCH

South of the Border

The Taco Bar
 Mixed Petite Lettuce, Avocado Ranch, Shaved Cucumbers,
 Radish, Curly Carrots, Grape Tomatoes
 Spanish Style Rice
 Carne Asada Pulled Short Rib
 Blackened Salmon
 Marinated Chicken Breast
 Pico de Gallo, Coriander Cream, Cilantro-Lime Slaw,
 Smashed Avocado, Flour Tortilla
 Churros with Mexican Chocolate Sauce

Deli

Farmers Market Salad, Shaved Seasonal Vegetables, Grape Tomatoes,
 Seasonal Vinaigrette
 Greek Pasta Salad
 Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing
 Slow Cooked Roast Beef, Honey Glazed Ham, Genoa Salami, Turkey
 Swiss, Vermont Cheddar and American Cheese
 Sandwich Accompaniments, Assorted Sliced Hearth Baked Breads, Pickles
 Kettle Chips
 Assorted Cookies

Soup and Salad Buffet

Chefs Seasonal Soup of the Day
 Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing
 Crisp Romaine, Baby Spinach, Petite Field Greens
 Assorted Seasonal Accompaniments
 Roasted Chicken Breast, Chimichurri Shrimp
 Assorted Dressings
 Farmers Market Vegetables, Toasted Nuts, Crumbled Goat Cheese,
 Olive Oil Croutons
 Hearth Baked Rolls
 Brownies and Blondies

Box Lunch

All box lunches include:

Kettle Potato Chips, Chocolate Chip Cookies, Pasta Salad, Whole Fresh Fruit & Bottled Water

Select Three Sandwich Options:

Grilled Chicken Caesar Wrap, Imported Parmesan Cheese, Cherry Tomatoes, Romaine Hearts
 Shaved Honey Cured Ham, French Brie, Dijonnaise, Leaf Lettuce, Herb Focaccia

Rosemary Scented Roast Beef, Manchego Cheese, Baby Arugula, Horseradish Cream,
 Onion Kaiser Roll

Roasted Vegetables, Herb Flour Tortilla, Mixed Greens, Garlic Hummus

Roasted Turkey Breast, Field Greens, Vermont Sharp Cheddar, Roasted Tomatoes,
 Pesto Aioli, Ciabatta

The Quincy Buffet

Select Three Starters:

Chefs Seasonal Soup of the Day

Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

Traditional Caesar Salad, Olive Oil Croutons, Hearts of Romaine Lettuce,
 Caesar Dressing, Shaved Parmesan Cheese

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Cherry Tomato, Cucumber and Red Onion Salad

Select Two Entrees:

Four Cheese Ravioli, Roasted Tomato Cream Sauce, Asparagus Tips, Braised Pearl Onions

Rosemary and Dijon Crusted Pork Loin, Sun Dried Fruit Chutney

Baked Haddock, Herb Breadcrumbs, Lemon-Chive Butter Sauce

Pan Seared Chicken Breast, San Marzano Tomato Ragout, Kalamata Olives, Capers
 and Artichoke Hearts

Braised Boneless Short Ribs, Brown Ale Jus, Roasted Crimini Mushrooms

Chicken Saltimbocca, Saltimbocca, Prosciutto Ham, Aged Provolone, Sage, Marsala Jus

Penne Pasta, Roasted Broccoli Florets, Chili Pepper Flakes, Roasted Garlic Puree,
 Fresh Mozzarella

Roasted Northern Harvest Salmon, Spiced Carrots, Caper Brown Butter Vinaigrette
 Hearth Baked Rolls

Dessert Display

RECEPTION

Passed Hor d'Oeuvres

Minimum 25 pieces per order

Four Dollar Selections

Spinach and Feta Turnover, Cumin and Lime Cream

Crispy Filo and Asparagus, Lemon Honey

Maple Barbeque Pork Slider

Tomato and Fresh Mozzarella Brochette, Basil Pesto

Roasted Red Pepper Deviled Egg, Crispy Bacon

Tandoori Chicken Sate, Mango Glaze

Cheese Arancini, Tomato-Balsamic Sauce

Chicken and Lemongrass Dumpling, Sweet Chili Sauce

Antipasto Skewer

Roasted Mushroom Bruschetta, Shaved Manchego, Olive Oil

Beef Empanada, Sauce Romesco

Five Dollar Selections

Crab Salad Roll, Old Bay, Lemon and Celery

Petite Beef Wellington, Roasted Garlic and Thyme Aioli

Jumbo Shrimp Cocktail Skewers, Spicy Cocktail Sauce

Pettie Crab cakes, Lemon and Herb Remoulade

Scallops Wrapped in Bacon, Caper Butter Sauce

Stationary Displays

All pricing per person charge minimum of 20 people

Based on one hour of service

Farmhouse Seasonal Vegetable Display

Creamy Blue Cheese and Hummus

Cheese and Charcuterie Board

Smoked and Cured Meats, Artisan Cheeses, Quick Pickles,
Ground Mustard, Local Jams and Preserves, Assorted Crackers

Mediterranean Display

Roasted Garlic Hummus, Stuffed Grape Leaves, Cucumber-Feta Dip,
Tabbouleh Salad, Roasted and Pickled Vegetables, Pita Crisps, Olive Tapenade

Make Your Own Bruschetta Bar

Garlic Rubbed Crostini

Assorted Toppings:

Tomato and Basil Confit

Country Olive Tapenade

Fire Roasted Red Pepper Pesto

Fresh Mozzarella

Shaved Parmesan Cheese

Extra Virgin Olive Oil

Marinated Goat Cheese

Chef Attended Action Stations

*All pricing per person charge minimum of 20 people
Based on one hour of service
Attendant required for Action Stations*

Slow Roasted Tenderloin of Beef

Horseradish Cream, Herb Chimichurri, Herb Brioche Buns

Roasted Turkey Breast

Massachusetts Cranberry Compote, Tarragon Aioli, Petite Rolls

Mojo Pork Loin

Sauce Romesco, Spicy Mustard, Corn Bread Muffin

Pasta Station

- Spinach and Cheese Ravioli, Alfredo Cream Sauce
- Cavatappi Pasta with Pomodoro Sauce, Roasted Seasonal Vegetables, Basil

Extra Virgin Olive Oil, Garlic Herb Bread, Shaved Parmesan Cheese, Chili Pepper Flake

DINNER

*Based on one and a half hours of service
Dinner Buffets require a minimum of 20 guests*

Tailor Made Dinner

Select Three Starters:

New England Clam Chowder

Creamy Tomato and Basil Bisque

Lobster Bisque with Sherry

Italian Vegetable Soup, Basil Pesto

Roasted Corn and Bacon Chowder

Traditional Tomato and Mozzarella Caprese, Balsamic Reduction, Basil

Caesar Salad, Grape Tomatoes, Hearts of Romaine, Asiago Cheese, Olive Oil Croutons

Baby Spinach and Gorgonzola Salad, Shaved Red Onion, Sun Dried Pears, Red Wine and Oregano Vinaigrette

Select Two Entrees:

Herb Crusted Chicken Breast Provencal, Tomato-Olive and Caper Ragout, Olive Oil

Local Day Boat Cod, Dijon Breadcrumbs, Lemon Butter Sauce

Oven Roasted Northern Harvest Salmon, Roasted Tomato and Fennel Cream

Pork Loin, Bacon and Apple Salad, Mustard Jus

Shrimp and Ricotta Ravioli, Tomato Studded Scampi, Wilted Greens

Seared Atlantic Swordfish, Roasted Red Pepper Pesto, Roasted Potatoes

Spinach Ravioli, Pecorino Cream Sauce, Truffle Oil

Chefs Selection of Potatoes or Rice and Seasonal Vegetables

Hearth Baked Rolls

Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Teas, Soft Drinks

BEVERAGE

Hosted Bar on Consumption

One Bartender required for every 50 guests

Call Brands

Martini
Wine
Mixed Drink
Domestic Beer
Imported Beer

Premium Brands

Martini
Wine
Mixed Drink
Domestic Beer
Imported Beer

Call Spirits

New Amsterdam Vodka, Smirnoff, Bacardi Superior Silver, Beefeater, Dewar's White Label, Jim Beam, Seagram's VO, Jose Cuervo

Call Wines

Proverb
Sauvignon Blanc, House Chardonnay, Merlot, Cabernet Sauvignon

Premium Spirits

Absolut, Titos, Bacardi Superior Silver, Captain Morgan Spiced Rum, Bombay Sapphire, Johnnie Walker Black Label, Makers Mark, Jack Daniels Whiskey, Seagram's VO, 1800 Silver

Premium Wines

Premium Selection of Joel Gott Red and White Wines

Beer Selection

Bud Light, Michelob Ultra, Samuel Adams, Heineken, Coors Light, Corona

Package Bar

*All Prices are Per Person & Charged Based on the Guaranteed Guest Count
One Bartender required for every 50 guests*