



Hotel KENMORE SQUARE Commonwealth

2025 BAR/BAT MITZVAH CATERING MENUS

500 Commonwealth Avenue, Boston, MA 02215 | 617 - 532 - 5066

www.hotelcommonwealth.com



Hotel KENMORE SQUARE Commonwealth

Dinner

Young Adults

Reception

Desserts

Party Favors

Beverages

Post-Event Brunch

Details

Menu prices are subject to 17% service charge, 10% taxable administrative fee and 7% Massachusetts sales tax.

(GF) Gluten-Free

(VEG) Vegetarian

(V) Vegan



Dinner Menus

Plated Dinner

starting at
\$155 per person

Three Passed Hors d'oeuvres for One Hour

...

Three Course Plated Dinner

One First Course Selection

Two Entrées

One Vegetarian Entrée

...

La Colombe Coffee, Decaffeinated coffee, & a selection of Harney & Sons Teas
artisanal bread & butter

Elevated Entrées—additional \$15 per person, per selection
Choice of entrée night of the event - \$15 per guest



Buffet Dinner

starting at
\$135 per person

Three Passed Hors d'oeuvres for One Hour

...

Buffet Dinner

Two Starters

Two Entrées

One Vegetarian Entrée

...

La Colombe Coffee, Decaffeinated coffee, & a selection of Harney & Sons Teas
artisanal bread & butter

Elevated Entrées—additional \$15 per person, per selection

◆ Chef's favorite items

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Young Adult Buffet Dinner

Guests 14 years & younger

\$78 per young adult

One Stationary Display

...

One Starter

One Entrée

...

artisanal bread & butter

Young Adult Beverage Menu

enhance your event with the following beverage selections

Assorted Soft Drinks

Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite & Club Soda

\$6 each, on consumption

Bottled Water

still or sparkling

\$6 each, on consumption

Spindrift Sparkling Water

\$6 each, on consumption

Vitamin Water

\$6 each, on consumption

House-made Lemonade

\$8 per person

Mocktails

\$12 per person

Wicked Good Hot Cocoa Station

mugs of hot cocoa with whipped cream

cocoa powder

cinnamon

marshmallows

\$14 per person

◆ Chef's favorite items

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Passed Hors d'oeuvres

*select three
additional selections may be added for \$12 per item, per person, one hour*

From the Garden

Open-faced Fried Green Tomato siracha aioli ♦
Crispy Cauliflower Taco jalapeno crème, citrus slaw ♦
Street Corn Arancini ranchera sauce
Goat Cheese Tartlet roasted pear
Eggplant Caponata herb chèvre
Mushroom Risotto (GF) fried leek
Ricotta Crostini fried sage, strawberries, balsamic
Spinach & Artichoke Tartlet herb chèvre
Peperonata Bruschetta Toast
Artichoke & Goat Cheese Croquette
Mini Avocado Toast with roasted heirloom tomatoes
Black Mission Fig (GF) honey, sea salt, prosciutto
Crostini fig, goat cheese, prosciutto

From the Farm

Braised Short Rib onion marmalade, blue cheese, potato cake ♦
Mini Corn Bread Pulled Pork Slider bourbon BBQ
Sausage in a Blanket grain mustard
Chicken Croquettes sesame dipping sauce
Mini Short Rib Tostada
Duck Confit potato cake, red onion jam
Braised Short Rib Mini Taco with chipotle slaw



From the Sea

Mini Tuna Poke Tostada
Crispy Fish Taco (GF) avocado, slaw ♦
Seared Tuna Wonton Chip (GF) avocado, mai ploy
Smoked Salmon Cucumber Cup crème fraîche, fresh dill
Soy Tuna Tartare cucumber cup
Scallop BLT topped with chipotle aioli in a tear drop spoon ♦
Southern Fried Shrimp with cajun cream ♦
Crab Cake citrus corn salsa
Bijou Jewels Oyster chili lime aioli
Grilled Shrimp (GF) mini teardrop spoon, soy ginger slaw
Lobster Taco (GF) cilantro lime, spicy citrus slaw, avocado

♦ Chef's favorite items

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Stationary Displays

pricing based on one hour

Artisanal Cheese Board ♦

selection of three locally sourced cheeses
bread & crackers
dried fruit, jams, chutneys, honey
assorted charcuterie—*additional charge of \$18 per person*
baked brie wheel —*additional charge of \$18 per person*
\$28 per person

Antipasti

roasted & marinated vegetables
whipped ricotta
tomatoes & mozzarella
herbed olives
artisanal breads
\$28 per person

Chilled Local Seafood Raw Bar (GF)

local oysters
Chef's selection of crudo
littleneck clams
jumbo cocktail shrimp
citrus cured ceviche
mignonette & cocktail sauce
\$50 per person

Friendly Fenway

warm pretzels knots & baseball mustard
mini hotdogs
peanut caramel popcorn
\$28 per person

'Lobstah' a la Roll

mini lobster rolls
house made potato chips
\$35 per person

Charcuterie Display ♦

assorted cured meats
terrines
pâté
mustards & pickles
artisanal breads
\$32 per person

French Fry Bar

roasted garlic aioli
beef chili
cheddar cheese
sour cream
chipotle aioli
truffle parmesan aioli
\$24 per person

Mac n' Cheese Please

classic mac n' cheese
mix-ins:
bread crumbs
bacon
broccoli
buffalo chicken
lobster—*additional charge of \$22 per person*
\$28 per person

Sicilian-Style Pizza, select three: ♦

bacon & sausage potato, oregano
BBQ chicken red onion, mozzarella
buffalo chicken scallion, blue cheese
ground sausage, roasted red pepper
margherita sliced tomatoes, mozzarella, basil
mushroom potato, robiola cheese
pepperoni mozzarella, tomato
pesto parmesan, roasted red peppers
\$32 per person

Slider Station, select three:

BBQ pork coleslaw
burger slider lettuce, tomato, pickle, with
& without cheese
black bean chipotle slaw
fried chicken shredded lettuce, pickle
mushroom caramelized onion, gruyere
short rib pickled red onion, blue cheese
lobster traditional New England style
—*additional charge of \$22 per person*
\$32 per person

♦ Chef's favorite items

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Interactive Stations

*pricing based on one hour
one chef attendant per 75 guests required—additional fees apply*

Asian Station

chicken dumplings
vegetable spring rolls
noodles
fried rice
-add-ins-
assorted vegetable tempura
chicken
sweet chili sauce
teriyaki sauce
\$32 per person

optional enhancements

chicken tempura \$18 per person
shrimp tempura \$18 per person

Let's Taco Bout It

mini chicken + black bean empanadas
flour + corn tortillas
grilled chicken
shrimp
baja-style fish
black beans
cilantro
onions
guacamole
salsa
cotija cheese
sour cream
\$32 per person

Flambé Station ♦

shrimp
chorizo
potato
corn
\$32 per person

Tuna Poke Station ♦

seaweed salad
mango
avocado
sushi rice
cucumbers
spicy mayo
\$42 per person

Pastabilities

two pastas
three sauces
grilled chicken
meatballs - *additional fee of*
\$8 per person
\$28 per person

Spud Life

potatoes three ways:
twice baked potatoes
mashed potatoes
potato wedges
toppings
bacon
cheddar cheese
broccoli
buffalo chicken
sour cream
\$28 per person

Carving Station

Australian Wagyu Tomahawk Steak
truffle mashed potatoes
vegetable medley
Madeira wine demi
horseradish cream
roasted garlic butter
\$60 per person

Urban BBQ

St. Louis Dry Rub Ribs
carved brisket
BBQ pulled pork
mini corn muffins
collard greens
blue cheese mac & cheese
\$42 per person

Italian Nachos

truffle potato chips
pickled cherry peppers
basil
prosciutto
parmesan cheese
balsamic vinaigrette
\$28 per person

Chicken + Waffles

honey siracha
bourbon maple
\$30 per person

Roving Oyster Shucker ♦

oysters shucked to order
traditional accompaniments
\$36 per person

Fresh Italian Sausage Cart

Italian sausage
sautéed peppers & onions
traditional accompaniments
\$36 per person

♦ Chef's favorite items

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Dinner Starters

Plated Dinner

select one

Dinner Buffet

select two

Arugula Salad (GF)

balsamic strawberry, ricotta, shaved parmesan, balsamic dressing

Classic Caesar Salad

Grana Padano, herbed crouton

Mixed Green Salad (GF)

cucumber, cherry tomato, red onion, toasted shaved almonds

Berry Salad

blueberries, raspberries, strawberries, goat cheese, candied pecans, raspberry vinaigrette

Fattoush Salad

romaine, cucumber, tomato, red onion, pita, olive medley, oregano vinaigrette

Panzanella Salad ♦

cucumber, tomato, red onion, mozzarella, olive oil, herbed crouton

Heirloom Tomato Salad (GF)

basil, mozzarella, balsamic

Roasted Beet Salad (GF)

whipped ricotta, candied pecans, pea shoots, Champagne vinaigrette

Seared Tuna Niçoise (GF) ♦

seared tuna frisée, greens, potato, tomato, haricot vert, egg, red wine vinaigrette
supplemental charge of \$8 per person

Chicken Tortilla Soup ♦

crispy tortilla strips

Curried Corn Chowder (GF)

yogurt, cilantro

New England Clam Chowder

bacon, oyster croutons

Sides

a la carte items

additional \$12 per person

Crème Fraîche Potatoes (GF)

Grilled Asparagus (GF) balsamic

Grilled Cauliflower (GF) golden raisin

Lyonnais Potatoes (GF)

Roasted Brussels Sprouts (GF) pancetta

Roasted Mushrooms (GF) gremolata

Roasted Sweet Potato Hash (GF)

♦ Chef's favorite items

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Dinner Entrées

select two entrées & one vegetarian entrée

choice of entrée upon seating for plated dinners, day of event, additional \$15 per person

Lemon Rosemary Statler Chicken

seasonal purée, tricolor carrots

Crab Stuffed Haddock

sauteed spinach, caper creme

Prosciutto Goat Cheese Stuffed Chicken (GF)

confetti rice, asparagus, citrus beurre blanc

Crispy Curry Chicken, Tiki Masala Style (GF)

basmati rice, spring peas, broccoli, cauliflower

Honey Soy Glazed Shrimp (GF)

kimchi fried rice

Branzino ♦

puttanesca herb risotto

Sesame Soy Grilled Salmon

kimchi fried rice

Elevated Entrées

Additional \$15 per person, per selection

USDA Prime Ribeye (GF, plated dinner only) ♦

potato purée, mushroom, fried shallot, madeira sauce

Grilled USDA Prime Sirloin (GF)

broccoli rabe, truffle parmesan frites, chimichurri

Pan Seared Scallops (GF)

seasonal purée, potato, leek and chorizo hash, saffron butter

Slow Roasted BBQ Beef Short Rib (GF) ♦

roasted garlic potato purée, pearl onion, carrot

USDA Prime Filet Mignon

potato purée, shitake mushrooms, roasted garlic truffle butter, madeira sauce

Ora King Salmon ♦

butternut squash puree, crispy Brussel sprouts, cherry au jus

Vegetarian & Vegan Entrées

Stuffed Scallion Crêpe ♦

seasonal vegetables, ricotta, béchamel sauce

Chef's Seasonal Risotto (GF)

Grana Padano

Creamy Polenta (GF), (V)

mushroom ragout, chickpeas, pistou

Stuffed Poblano (GF), (V)

cilantro lime, black bean, corn rice

Wild Mushroom Truffle Ravioli

pesto cream

Bucatini

mushroom, parmesan cream sauce, truffle oil

Stuffed Acorn Squash (V)

pearled couscous, roasted root vegetables, fried parsnip

Roasted Eggplant Caponata (V)

smashed fingerling potatoes, pomegranate glaze

Eggplant Milanese(V) ♦

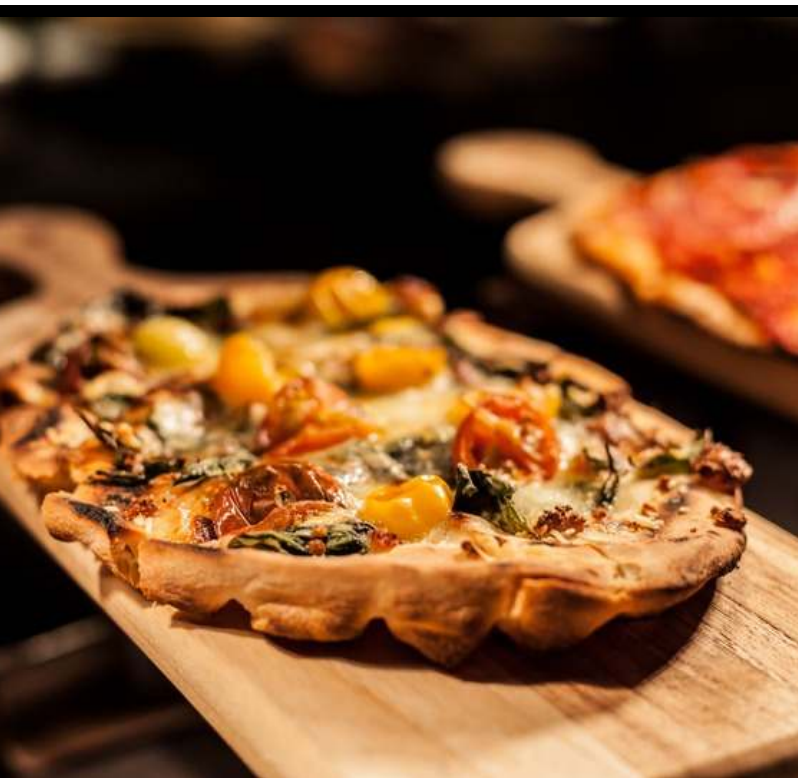
over arugula caponata

♦ Chef's favorite items

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Young Adult Buffet Dinner

*for guests 14 years-old & younger
select one stationary display, one starter, one entrée
other items may be added for an additional fee*

Stationary Display

select one

Eat Your Veggies

ranch dressing
hummus
vegetable crudité
Chef's selection of breads, pitas & chips

The Kenmore

warm pretzel knots
mustard
party mix

Starters

select one

Mixed Green Salad (GF)

cucumber, cherry tomato, red onion,
toasted shaved almonds

Classic Caesar Salad

Grana Padano, herbed crouton

Entrées

select one

Sicilian-Style Pizzas

select two:
margherita tomatoes, mozzarella, basil
three cheese marinara
traditional pepperoni
BBQ chicken red onion, mozzarella

Friendly Fenway Dinner

beef sliders *tomato, onion, pickles*
mini hotdogs
chicken tenders
French fries

Pasta

ziti tomato, basil
macaroni & cheese
lasagna *vegetarian or Bolognese*
garlic bread

Fiesta

chicken & cheese quesadillas
tortilla chips
guacamole
salsa

◆ Chef's favorite items

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Cupcake Display.

a variety of cupcakes for everyone to enjoy

\$22 per person

Cupcake Flavors

select one:

vanilla cupcake with vanilla frosting
 chocolate cupcake with chocolate frosting
 red velvet cupcake with cream cheese frosting
 strawberry cupcake, vanilla cake with strawberry frosting

Braided Challah Bread

Small

24 servings

\$40 each

Large

48 servings

\$80 each



◆ Chef's favorite items

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Dessert Displays

Ice Cream Sundae Bar

house-made vanilla & chocolate ice cream
whipped cream
caramel
chocolate sauce
candy toppings
\$22 per person

The Classic Display

cookies
bars
mini verrines
\$26 per person

The Deluxe Display ✦

assortment of miniature cakes
tarts
verrines
confections
\$36 per person

New England Sweets

Boston cream cupcakes
fluffernutter cupcakes
rocky road fudge
coffee cake bars
blueberry swirl cheesecake
\$38 per person

Chocolate Display

brownies
chocolate tarts
cupcakes
mini chocolate verrines
\$36 per person

Cannoli Cart ✦

plain and chocolate dipped shells
ricotta filling
whipped cream filling
assorted toppings
eclairs & cream puffs, chocolate dipped
\$42 per person
Chef attendant required

S'mores Station

house-made marshmallows
chocolate ganache
graham cracker
caramel
sprinkles
\$24 per person

Donut Station

donut holes
vanilla ice cream
strawberry compote
chocolate ganache
caramel
fruit curd
sprinkles
whipped cream
\$24 per person

Pies & Tarts

house-made & seasonal
\$34 per person

✦ Chef's favorite items

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Plated Desserts

select one

additional selections may be added at \$14 per item, per person

Flourless Chocolate Torte (GF)

chocolate ganache, strawberry

Crème Brûlée (GF)

vanilla custard, Chantilly cream, berries

Seasonal Cheesecake

cream cheese, cookie crust, coulis

Chocolate Mousse Cake

passion fruit jam, Chantilly cream

Party Favors

treats are individually bagged & ready for your guests to enjoy later

French Macarons (GF)

\$12 per bag

Edible Image Cookie

must be confirmed 7 days prior to event

\$12 per bag

Jumbo Marshmallow

\$8 per bag



◆ Chef's favorite items

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Bar & Beverages

a bar set-up fee of \$165, per 75 guests, applies

Bar

billed on consumption

Basic Bar

basic brand liquor, wines
selection of beers
assorted sodas
still & sparkling water
\$14 per cocktail
\$16 per martini

Premium Bar

premium brand liquor, wines
selection of beers
assorted sodas
still & sparkling water
\$18 per cocktail
\$20 per martini

Mule Bar

Traditional Mule, Vodka, Ginger Beer, Lime
Kentucky Mule, Bourbon, Ginger Beer, Lemon
Seasonal Mule, inquire
\$18 per cocktail

Assorted Beer Selection

local & craft beers
\$12 each

Mocktails

a designer drink for the kids,
the abstainer, or the mom-to-be
\$12 each

Bottled Non-Alcoholic Beverages

still or sparkling water
\$6 each
Coca-Cola, Diet Coke, Coke Zero,
Sprite, Ginger Ale
\$6 each

Bar

billed per person

Basic Bar Package

basic brand liquor, house wines
selection of beers, assorted sodas
still & sparkling water
\$28 per person, one hour
\$85 per person, up to five hours

Premium Bar Package

premium brand liquor, house wines
selection of beers, assorted sodas
still & sparkling water
\$32 per person, one hour
\$95 per person, up to five hours

Wine & Beer Bar Package

house wines
selection of beers
assorted sodas
still & sparkling water
\$32 per person, two hours
\$60 per person, up to five hours

Table Side Wine Packages

house wines
\$32 per person, white wine, red wine
\$38 per person, white wine, red wine,
sparkling wine

Basic Liquors

Tito's Vodka, Lawleys Gin, Planteray Silver Rum,
Planteray Dark Navy Rum, Captain Morgan Spiced
Rum, Lunazul Blanco Tequila, Redemption
Bourbon, Redemption Rye, Cutty Sark Scotch
Whiskey, Pierre Ferrand Cognac

Premium Liquors

Ketel One Vodka, Dry Line Gin, Planteray Silver Rum,
Planteray Dark Navy Rum, Captain Morgan Spiced
Rum, Casamigos Tequila, Bulleit Bourbon, Mitchers
Rye, Johnnie Walker Black Label Scotch, Hennessy
Privilege VSOP Cognac

◆ Chef's favorite items

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Wine Selection

*pricing per 750ml bottle
vintages are subject to change*

Sparkling Wine & Rosé

NV La Bella, Prosecco (Friuli-Venezia Giulia, Italy)	\$56
NV Segura Viudas, Cava Brut Rosé (Catalonia, Spain)	\$56
2020 Rabble, Rosé Wine (Paso Robles, CA)	\$56
NV Roederer Estate, Brut (Mendocino, CA)	\$86
NV Champagne Lanson, Brut (Champagne, France)	\$140
NV Champagne Laurent-Perrier, Brut La Cuvee (Champagne, France)	\$145
NV Canard-Duchêne, Brut Rosé (Champagne, France)	\$180

White Wine

2020 Astica, Sauvignon Blanc (Cuyo, Argentina)	\$56
2021 Villa Locatelli, Pinot Grigio (Friuli-Venezia Giulia, Italy)	\$56
2020 Martin Codax, Rías Baixas, Albariño (Galicia, Spain)	\$60
2020 Charles Krug, Sauvignon Blanc (St. Helena, CA)	\$65
2020 Tohu, Sauvignon Blanc (Marlborough, New Zealand)	\$65
2020 La Craie Vouvray, Chenin Blanc (Loire Valley, France)	\$75
2020 Markus Molitor Haus Klosterberg, Riesling (Mosel, Germany)	\$80
2019 Landmark "Overlook" Chardonnay (Sonoma County, CA)	\$85
2020 Barton & Guestier, Sancerre (Loire Valley, France)	\$85
2020 Olivier Leflaive "Les Setilles" Chardonnay (Burgundy, France)	\$90
2020 Sokol Blosser, Pinot Gris, (Willamette Valley, OR)	\$100
2019 Jordan Chardonnay (Russian River Valley, CA)	\$110

Red Wine

2020 Excelsior, Cabernet Sauvignon (South Africa)	\$56
2019 Les Turitelles Altugnac, Pinot Noir (Languedoc, France)	\$56
2018 Domaine La Garrigue "Cuvée Romaine", Grenache (Cotes du Rhone, France)	\$65
2017 Melini "Isassi", Chianti Classico, Sangiovese (Tuscany, Italy)	\$75
2019 Renato Ratti, Nebbiolo d'Alba Ochetti (Italy)	\$75
2020 Le Mas Des Flauzieres, Gigondas, Grenache, Syrah, Mourvèdre (Rhône, France)	\$75
2020 DAOU Family Estates, Cabernet Sauvignon (Paso Robles, CA)	\$80
2017 Jim Barry "Lodge Hill", Shiraz (Clare Valley, Australia)	\$80
2019 Catena, Malbec (Mendoza, Argentina)	\$80
2017 Marques de Murrieta Finca Ygay, Rioja Reserva (Rioja, Spain)	\$85
2020 Au Bon Climat, Pinot Noir (Santa Barbara, CA)	\$95
2018 Barton & Guestier, Haut-Médoc Cru Bourgeois Château Magnol (Bordeaux, France)	\$110
2017 Robert Foley "The Griffin" Merlot, Syrah, Cabernet Sauvignon (CA)	\$125
2019 The Hess Collection "Allomi", Cabernet Sauvignon (Napa Valley, CA)	\$140
2017 Jordan, Cabernet Sauvignon (Russian River Valley, CA)	\$220
2019 Stags Leap, Cabernet Sauvignon (Napa Valley, CA)	\$225

◆ Chef's favorite items

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Post-Event Brunch

Classic Breakfast

\$49 per person

Scrambled Eggs (GF)

Home Fries (GF) red bliss potatoes, paprika, onions

Maple-cured Bacon & Breakfast Sausage (GF)

La Fermière Yogurt seasonal flavors, fresh berries, granola

Breakfast Breads to include English muffins, white & wheat toasts

Fresh Squeezed Orange & Grapefruit Juices

La Colombe Coffee, Decaffeinated Coffee, & Selection of Harney & Sons Teas

Bostonian Breakfast

\$58 per person

La Fermière Yogurt seasonal flavors, fresh berries, granola

Steel-cut Oatmeal fruit compote, brown sugar

Whole Fruit (GF)

Scrambled Eggs (GF)

Home Fries (GF) red bliss potatoes, paprika, onions

Maple-cured Bacon & Breakfast Sausage (GF)

Blueberry Pancakes Vermont maple syrup

Breakfast Pastries

Fresh Squeezed Orange & Grapefruit Juices

La Colombe Coffee, Decaffeinated Coffee, & Selection of Harney & Sons Teas

Urban Luxe Breakfast

\$65 per person

La Fermière Yogurt seasonal flavors, fresh berries, granola

Classic Eggs Benedict English muffin, Canadian bacon, poached egg, hollandaise*

Vegetable Quiche

Home Fries (GF) red bliss potatoes, paprika, onions

Maple-cured Bacon & Breakfast Sausage (GF)

Brioche French Toast Vermont maple syrup, caramelized bananas

Smoked Salmon Platter* bagels, capers, cream cheese, red onion, baby greens

Freshly Baked Pastries assorted Danish, croissants, scones

Fresh Squeezed Orange & Grapefruit Juices

La Colombe Coffee, Decaffeinated Coffee, & Selection of Harney & Sons Teas

★ Chef's favorite items

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A la Carte

enhance your breakfast with the following items

Bagels with Cream Cheeses \$12 per person

Blueberry Pancakes Vermont maple syrup **\$16 per person**

Breakfast Pastries \$12 per person

Breakfast Sandwich egg, cheese on an English muffin, choice of sausage or bacon **\$16 per person**

Breakfast Sausage (GF) \$12 per person

Brioche French Toast Vermont maple syrup, caramelized bananas **\$16 per person**

Chicken Sausage (GF) \$12 per person

Classic Sliced Fruit Platter (GF) \$12 per person

Hard Boiled Eggs (GF) \$10 per person

Home Fries (GF) red bliss potatoes, paprika, onions **\$12 per person**

La Fermière Yogurt seasonal flavors, fresh berries, granola **\$9 per person**

Lobster Eggs Benedict English muffin, Maine lobster, poached egg, hollandaise **\$24 per person**

Maple-cured Bacon (GF) \$12 per person

Scrambled Eggs (GF) \$12 per person

Smoked Salmon Platter bagels, capers, cream cheese, red onion, baby greens **\$24 per person**

Steel-cut Oatmeal (GF) fruit compote, brown sugar **\$10 per person**

Turkey Bacon (GF) \$12 per person

Vegetable Quiche serves up to 12 slices **\$18 per person**

Yogurt Parfait Greek yogurt, berries, granola **\$10 per person**

Whole Fruit (GF) \$6 per person

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