



Hotel KENMORE **Commonwealth** ---

SQUARE

2025 CATERING MENUS

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

www.hotelcommonwealth.com



Hotel KENMORE SQUARE Commonwealth

Breakfast

Lunch

Breaks

Reception

Dinner

Signature Events

Beverages

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



Continental Breakfast

\$43 per person

La Fermière Yogurt, seasonal flavors, fresh berries, granola

Classic Sliced Fruit Platter (GF)

Breakfast Pastries

Fresh Squeezed Orange & Grapefruit Juices

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

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

◆ Chef's favorite items

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Breakfast Burrito Bowl

\$58 per person

all items & accompaniments are included to create your own bowl

Scrambled Eggs
Chorizo
Breakfast Potatoes
Grilled Peppers & Onions
Rice
Black Beans
Pico de Gallo
Guacamole
Sour Cream
Cotija Cheese

Accompaniments

Assorted Hot Sauces
Ketchup
Lime Crema
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

◆ Chef's favorite items

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Lunch Buffet Pricing

starting at
\$78 per person

Two Starters

...

Two Entrées

One Vegetarian Entrée

Elevated Entrées—additional \$12 per person, per selection

...

One Buffet Dessert

La Colombe coffee, decaffeinated coffee, & a selection of Harney & Sons Teas

Lunch Starters

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

♦ Chef's favorite items

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

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Lunch Entrees

select two entrées & one vegetarian entrée

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 \$12 per person, per selection

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

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

Eggplant Milanese ♦

over arugula, shaved parmesan

♦ Chef's favorite items

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Lunch Buffet Desserts

select one

additional selections may be added at \$12 per item, per person

French Macarons (GF)

Mini Cupcakes

Mini Cheesecakes ♦

Mini Chocolate Mousse Cake ♦

Chocolate Chip Brownies

Mini Chocolate Tarts

Sides

a la carte items

additional \$12 per person

Crème Fraîche Potatoes (GF)

Grilled Asparagus (GF) balsamic

Grilled Cauliflower (GF) golden raisin

Lyonnaise Potatoes (GF)

Lyonnaise Potatoes (GF)

Roasted Brussels Sprouts (GF) pancetta

Roasted Mushrooms (GF) gremolata



♦ Chef's favorite items

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The Mediterranean Lunch Buffet

\$78 per person

includes La Colombe coffee, decaffeinated coffee, & a selection of Harney & Sons Teas

Salad

Fattoush Salad

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

Entrées

Spicy Lamb Kofta

spicy tomato sauce, feta

Lemon Chicken Skewers (GF)

turmeric rice pilaf, golden raisins, pomegranate

Roasted Vegetable Mezze (GF)

assorted roasted & marinated vegetables

Chickpea Falafel (GF)

Accompaniments

Tabbouleh (GF)

Tzatziki (GF)

Hummus (GF)

Harissa Feta (GF)

Dessert

cookies, bars, mini verrines



The New England Lunch Buffet

\$88 per person, 25 guest minimum

includes La Colombe coffee, decaffeinated coffee, & a selection of Harney & Sons Teas

Soup & Salad

Classic Caesar Salad

Grana Padano, herbed crouton

New England Clam Chowder

bacon, herbed crouton

Entrées

Mini Lobster Rolls

New England Haddock (GF)

seasonal vegetables, thyme butter, red potatoes

Maine Crab Cakes

malt vinegar aioli, roasted corn salad

Roasted Vegetable Pasta

seasonal root vegetables, arugula, garlic cream sauce, parmesan

Dessert

Boston Cream Cupcakes

◆ Chef's favorite items

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Asian Occasion Lunch Buffet

\$78 per person

includes La Colombe coffee, decaffeinated coffee, & a selection of Harney & Sons Teas

Entrées

Sweet & Spicy Crispy Beef
with broccoli

Orange Chicken
over white rice

Sweet & Sour Tempura Shrimp

Vegetable Spring Rolls
spicy plum sauce

Korean-style Sesame Ribs

Vegetable Lo-Mein Noodles

Fried Rice

Add-ins

Assorted Vegetables

Sweet Chili Sauce

Teriyaki Sauce

Chicken or Shrimp \$5.00, per person

Dessert

cookies, bars, mini verrines



The North End Lunch Buffet

\$72 per person

includes La Colombe coffee, decaffeinated coffee, & a selection of Harney & Sons Teas

Starters

Classic Caesar Salad
Grana Padano, herbed crouton

Herb Roasted Garlic Focaccia Bread

Entrées

Chicken Parmesan

Bolognese with Fettucine

Chef's Seasonal Ratatouille

Dessert

Mini Cannolis

◆ Chef's favorite items

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What's In Your Bowl?

\$68 per person

includes La Colombe coffee, decaffeinated coffee, & a selection of Harney & Sons Teas

Select Two Greens

additional selections are \$6 per person

**Arugula
Mixed Greens**

**Romaine
Spinach**

Select Two Warm Sides

additional selections are \$8 per person

**Black Beans
Lentils
Quinoa**

**Roasted
Vegetables
Wild Rice**

Select Two Proteins

additional selections are \$12 per person

**Grilled Shrimp
Roasted Chicken Breast
Salmon**

Grilled Sirloin Steak
supplemental fee of \$8 per person
Sautéed Tofu

Select Six Cold Sides

additional selections are \$8 per person

**Cucumbers
Carrots
Caramelized Onions
Charred Broccoli
Dried Cranberries
Hard-boiled Eggs
Peppers
Pickled Beets**

**Roasted Cauliflower
Roasted Corn
Toasted Pecans
Tomatoes
Cheddar Cheese
Parmesan Cheese
Feta Cheese
Blue Cheese**

Select Two Dressings

additional selections are \$4 per person

**Balsamic Vinaigrette
Blue Cheese Dressing**

**Caesar Dressing
Cider Vinaigrette**

Select One Dessert

additional selections are \$12 per person

**French Macarons (GF)
Mini Cupcakes
Mini Cheesecakes ♦**

**Mini Chocolate Mousse Cake ♦
Chocolate Chip Brownies
Mini Chocolate Tarts**

♦ Chef's favorite items

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The Sandwich Bar

\$68 per person

select up to three sandwiches, two from soups & salads, potato chips & one dessert includes La Colombe coffee, decaffeinated coffee, & a selection of Harney & Sons Teas

Sandwiches

Classic Italian ♦

mortadella, spicy capicola, salami, provolone, topped with assorted condiments

Country Ham & Cheddar

bibb lettuce, pickles, honey Dijon aioli

Honey Roasted Chicken Salad

cranberry, walnuts, arugula

New England Lobster Roll ♦

mini, additional \$18, per person

traditional, additional \$28, per person

Roast Beef

baby arugula, pickled red onions, horseradish aioli

Roasted Turkey

Swiss cheese, coleslaw, Russian dressing

Prosciutto di Parma

tomato, mozzarella, basil, balsamic

Pulled Pork Bahn Mi ♦

cucumber, radish, pickled carrot, sriracha aioli

Roasted Vegetable & Mushroom Wrap

red pepper, tzatziki

Vegetarian Torta

guacamole, refried black beans, lettuce, tomato, chipotle aioli

Soups & Salads

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

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

Chicken Tortilla Soup ♦

crispy tortilla strips

Curried Corn Chowder (GF)

yogurt, cilantro

New England Clam Chowder

bacon, oyster croutons

Dessert

French Macarons (GF)

Mini Cupcakes

Mini Cheesecakes ♦

Mini Chocolate Mousse Cake ♦

Chocolate Chip Brownies

Mini Chocolate Tarts

♦ Chef's favorite items

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Breaks & Refreshments

*enhance your program with the following culinary displays
pricing based on 30 minutes, additional time and selections may be added for a fee*

Boston Tea Party ♦

mini scones with jams & Devonshire cream
tea sandwiches
shortbread cookies
biscotti
\$28 per person

Sweet & Salty Break

kettle corn
potato chips
soft pretzel bites
party mix
\$22 per person

Wellness & Energy Break

fresh fruit smoothies
trail mix
packaged granola bars
\$26 per person

After School Snack

whole fruit
packaged pretzels
celery & carrot sticks
ranch dip
peanut butter
\$20 per person

Artisanal Cheese Board

selection of three locally sourced cheeses
bread & crackers
dried fruit, jams, chutneys, honey
\$28 per person

Mediterranean Break

hummus
pita chips
assorted olives
\$24 per person

Cannoli Cart

plain shell
chocolate dipped shells
ricotta and whipped cream filling
assorted toppings
\$28 per person

Fiesta Break ♦

guacamole
jalapeno queso
tortilla chips
\$24 per person

Antipasti

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

Make Your Own Açaí Bowl

açaí
granola
berries
honey
almond butter
coconut
\$24 per person

Cookie Break

Chef's assorted house-baked cookies
\$14 per person

♦ Chef's favorite items

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Daytime Beverages

enhance your program with the following beverage selections

Bottled Water
\$6 each, on consumption

Bottled Sparkling Water
\$6 each, on consumption

Coconut Water
\$6 each, on consumption

Vitamin Water
\$6 each, on consumption

Coke, Diet Coke, Coke Zero, Ginger Ale,
Sprite, & Club Soda
\$6 each, on consumption

Spindrift Sparkling Water
\$6 each, on consumption

Cold Brew
\$8 each, on consumption

Coffee & Tea Station
\$10 per person

Gourmet coffee syrups
vanilla, hazelnut, caramel
\$2 per person

Coffee & Tea Refresh
\$8 per person

Fresh Brewed Iced Tea
\$8 per person

Fruit Infused Water
\$4 per person

House-made Lemonade
\$8 per person

Iced Coffee Bar

cold brew coffee
assorted gourmet syrups
\$14 per person

make it boozy & add Bailey's, Kahlua or Whiskey

Wicked Good Hot Cocoa

mugs of hot cocoa with whipped cream
cocoa powder
cinnamon
marshmallows
\$14 per person

make it boozy & add Bailey's, Kahlua or Whiskey

◆ Chef's favorite items

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Passed Hors d'oeuvres

*select a minimum of three
pricing based on one hour*

From the Garden

\$8 per person

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

\$9 per person

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

\$10 per person

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

\$12 per person

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 two hours

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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Plated Dinner

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

Pre-Selected Choices of Two Entrées and One Vegetarian Entrée, Higher Price Prevails

*Additional Entrée choice is available for an additional \$15, per person
Choice of Entrée upon seating is available for an additional \$15, per person*

First Course

select one

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

♦ Chef's favorite items

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

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Plated Dinner Entrées

Beef

USDA Prime Ribeye (GF)

potato purée, mushroom, fried shallot, madeira sauce

\$150 per person

Grilled USDA Prime Sirloin (GF)

broccoli rabe, truffle parmesan frites, chimichurri

\$150 per person

Slow Roasted BBQ Beef Short Rib (GF) ♦

roasted garlic potato purée, pearl onion, carrot

\$150 per person

USDA Prime Filet Mignon

potato purée, shitake mushrooms, roasted garlic

truffle butter, madeira sauce

\$150 per person

Chicken

Lemon Rosemary Statler Chicken

seasonal purée, tricolor carrots

\$130 per person

Prosciutto Goat Cheese Stuffed Chicken (GF)

confetti rice, asparagus, citrus beurre blanc

\$130 per person

Crispy Curry Chicken, Tiki Masala Style (GF)

basmati rice, spring peas, broccoli, cauliflower

\$130 per person

Vegetarian & Vegan

Stuffed Scallion Crêpe ♦

seasonal vegetables, ricotta, béchamel sauce

\$125 per person

Chef's Seasonal Risotto (GF)

Grana Padano

\$125 per person

Wild Mushroom Truffle Ravioli

pesto cream

\$125 per person

Bucatini

mushroom, parmesan cream sauce, truffle oil

\$125 per person

Seafood

Crab Stuffed Haddock

sautéed spinach, caper crème

\$145 per person

Honey Soy Glazed Shrimp (GF)

kimchi fried rice

\$145 per person

Branzino ♦

puttanesca herb risotto

\$145 per person

Pan Seared Scallops (GF)

seasonal purée, potato, leek and chorizo hash,

saffron butter

\$145 per person

Sesame Soy Ora King Salmon

kimchi fried rice

\$150 per person

Ora King Salmon ♦

butternut squash puree, crispy Brussel sprouts, cherry au jus

\$150 per person

Creamy Polenta (GF), (V)

mushroom ragout, chickpeas, pistou

\$125 per person

Stuffed Poblano (GF), (V)

cilantro lime, black bean, corn rice

\$125 per person

Stuffed Acorn Squash (V)

pearled couscous, roasted root vegetables,

fried parsnip

\$125 per person

Eggplant Milanese ♦

over arugula, shaved parmesan

\$125 per person

♦ Chef's favorite items

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

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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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Dinner Buffet Menu

starting at
\$145 per person

...

Artisanal Bread & Butter

Two Starters

Three Entrées

...

Classic Dessert Display

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

Starters

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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Entrées

select three

Beef

USDA Prime Ribeye (GF)

potato purée, mushroom, fried shallot, madeira sauce

Grilled USDA Prime Sirloin (GF) ♦

broccoli rabe, truffle parmesan frites, chimichurri

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

Chicken

Lemon Rosemary Statler Chicken

seasonal purée, tricolor carrots

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

Seafood

Crab Stuffed Haddock

sautéed spinach, caper crème

Honey Soy Glazed Shrimp (GF)

kimchi fried rice

Branzino ♦

puttanesca herb risotto

Pan Seared Scallops (GF)

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

Sesame Soy Ora King Salmon

kimchi fried rice

Ora King Salmon ♦

butternut squash puree, crispy Brussel sprouts,
cherry au jus

Vegetarian & Vegan

Stuffed Scallion Crêpe ♦

seasonal vegetables, ricotta, béchamel sauce

Chef's Seasonal Risotto (GF)

Grana Padano

Wild Mushroom Truffle Ravioli

pesto cream

Bucatini

mushroom, parmesan cream sauce, truffle oil

Creamy Polenta (GF), (V)

mushroom ragout, chickpeas, pistou

Stuffed Poblano (GF), (V)

cilantro lime, black bean, corn rice

Stuffed Acorn Squash (V)

pearled couscous, roasted root vegetables,
fried parsnip

Eggplant Milanese ♦

over arugula, shaved parmesan

♦ Chef's favorite items

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Dessert Displays

The Classic Display

cookies

bars

mini verrines

\$26 per person

included in Dinner Buffet Menu

The Deluxe Display ♦

assortment of miniature cakes

tarts

verrines

confections

\$36 per person

Pies & Tarts

house-made & seasonal

\$34 per person

Chocolate Display

brownies

chocolate tartlets

cupcakes

macarons

fudge

mini chocolate-filled dessert cups

\$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

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

♦ Chef's favorite items

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

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A Taste of Boston

\$195 per person

A culinary tour of Boston's neighborhoods

25 person minimum, 2 hour event, Chef attendant fees may apply

North End Neighborhood

Italian meatballs
antipasti
arancini

...

Chinatown

Asian noodle salad
eggrolls
pot stickers

...

Boston Harbor

mini lobster rolls
New England clam chowder, served in mugs
Bijou Jewels oyster, chili lime aioli

...

Fenway Park Station

warm pretzel knots & baseball mustard
burger sliders, with & without cheese
mini hot dogs

...

Dessert Display

mini cannolis
mini eclairs
apple cider donuts

...

Coffee & Tea Station

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

◆ Chef's favorite items

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

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Street Foods

\$125 per person

*We're hitting the streets with this curated assortment of signature street foods
from cities around the globe*

25 person minimum, 2 hour event, Chef attendant fees may apply

Stationary Displays

select five

Greek Marinated Grilled Chicken Kabobs

seasonal vegetables, tzatziki

Beer Battered Fish & Chips

malt vinegar, tartar sauce

Pulled Pork Tacos

corn tortilla, cilantro, lime, radish, cilantro crema

Mini Chicago-Style Hot Dogs

tomato, pickle, sport pepper, relish,
celery salt, mustard

Sicilian-Style Pizza

three cheese
traditional pepperoni

Caribbean Jerk Shrimp Skewers

over corn salsa

Elote Loco

cotija cheese, garlic aioli, chile, lime

Black Bean Nachos

cheddar, lettuce, salsa, sour cream

Fritto Misto

tempura batter, pickled pepper aioli

Potato & Pea Samosa

mango chutney

Falafel

tahini, cucumber salad, mint

Beverages

El Diablo

blanco tequila, ginger, lime, crème de cassis,
ginger ale

\$18 per cocktail

Tommy's Margarita

Reposado tequila, lime, agave nectar

\$18 per cocktail

Daisy de Santiago

white rum, lime, yellow chartreuse

\$18 per cocktail

Agua Fresca Station

seasonal selection

Mexican Coca-Cola

\$8 each

◆ Chef's favorite items

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

www.hotelcommonwealth.com





Tailgate Menu

\$125 per person

Pre-gaming never tasted so good

25 person minimum, 2 hour event, Chef attendant fees may apply

Stationary Displays

Sicilian-Style Pizza

margherita sliced tomatoes, mozzarella, basil
pepperoni mozzarella, tomato

Dip Station

tomato salsa
French onion dip
buffalo chicken dip
house-made chips

Enhancement

Build your own Beef Chili Station

cheddar cheese
sour cream
corn chips

\$18 per person

Salads

potato salad (GF)
mixed green salad (GF)

Sides

corn on the cob
seasonal vegetable kabobs

Entrées

Burger Sliders

lettuce, tomato, pickle, with & without cheese

Chicken Wings

classic buffalo, BBQ & Chef's selection

Smoked Sausages

peppers & onions



◆ Chef's favorite items

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

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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, Mouvedre (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 (Boudreaux, 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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Event Guidelines

miscellaneous fees & additional services

Choice of Entrée upon seating, night of event, maximum of three entrées	\$15 per person
Chef Attendant—One chef per 75 guests, minimum requirement	\$250 per Chef
Bartenders - One bartender per 75 guests, minimum requirement	\$165 per bartender
Coat Check Attendant - 1 attendant per 150 guests, minimum requirement	\$165 per attendant
Vendor Meals	\$55 per person & up
Fire Detail – required by the City of Boston for any exposed flames	Applicable Fees
Security Detail	Applicable Fees
Dance Floor Set-up Fee	\$150 plus tax
Furniture Moving Fee	\$350 & up
Stage Set-up Fee	\$250 plus tax
Event rentals & equipment, premium linens, specialty chairs, etc.	Custom quotes available
Audio Visual	Quotes available by Encore
Package and amenity delivery	starting at \$5.00 per item, per trip

Menu Notes

A guaranteed guest count must be received by 12 noon EST, 7 days prior to the event.

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Before placing your order please inform your hotel contact if a person in your party has food allergies.

Event Spaces

Your catering or conference services representative will coordinate your requirements for function room set ups, amenities, and special equipment needs.

Vendors

As an amenity to our clients, Hotel Commonwealth is pleased to offer our “preferred” listing of vendors detailing all aspects of custom décor, photography, as well as event specialists for full event coordination.

Valet Parking

Hotel provides overnight parking for all vehicles. There is a parking charge of \$75.00 per vehicle per evening with in and out privileges. Event Parking is offered at \$40.00 per parking space. This charge may be posted to the individual's account or to your Master Account. Premium rates per car apply during Fenway Park special events and concerts. Prices are subject to change without prior notification.



◆ Chef's favorite items

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