

2025 CATERING MENUS





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







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







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

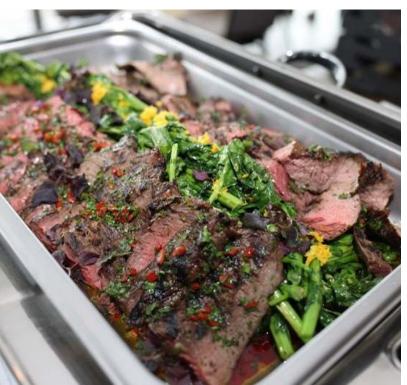
Vegetable Quiche serves up to 12 slices **\$18 per person**

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

Whole Fruit (GF) \$6 per person







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









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

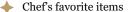
Stuffed Acorn Squash (V)

pearled couscous, roasted root vegetables, fried parsnip

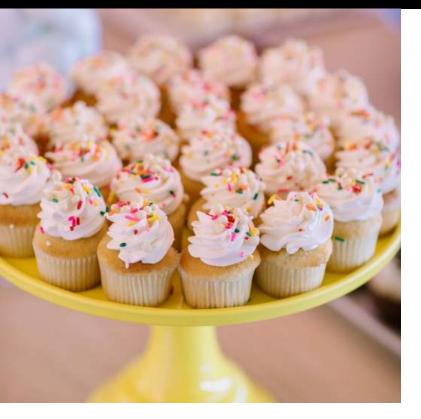
Eggplant Milanese 🔷

over arugula, shaved parmesan











Lunch Buffet Desserts

select one

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

French Macarons (GF)

Mini Chocolate Mousse Cake **♦**

Mini Cupcakes

Chocolate Chip Brownies

Mini Cheesecakes +

Mini Chocolate Tarts

Sides

a la carte items additional \$12 per person

Crème Fraîche Potatoes (GF)

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Grilled Asparagus (GF) balsamic
Grilled Cauliflower (GF) golden raisin

Lyonnaise Potatoes (GF)

Lyonnaise Potatoes (GF)

Roasted Brussels Sprouts (GF) pancetta

Roasted Mushrooms (GF) gremolata





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

Accompaniments

Tabbouleh (GF) Tzatziki (GF)

Hummus (GF) Harissa Feta (GF)

vegetables

Roasted Vegetable Mezze (GF)

assorted roasted & marinated

Chickpea Falafel (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

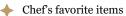
New England Haddock (GF) seasonal vegetables, thyme butter, red potatoes

Maine Crab Cakes malt vinegar aïoli, roasted corn salad

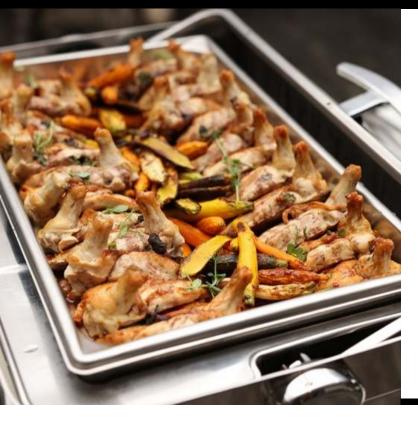
Roasted Vegetable Pasta seasonal root vegetables, arugula, garlic cream sauce, parmesan

Dessert

Boston Cream Cupcakes







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



\$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

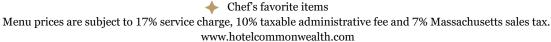
Chef's Seasonal Ratatouille

Dessert

Mini Cannolis













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







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 aïoli

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 aïoli

Roasted Turkey

Swiss cheese, coleslaw, Russian dressing

Prosciutto di Parma

tomato, mozzarella, basil, balsamic

Pulled Pork Bahn Mi 💠

cucumber, radish, pickled carrot, sriracha aïoli

Roasted Vegetable & Mushroom Wrap red pepper, tzatziki

Vegetarian Torta

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

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

French Macarons (GF)

Mini Cupcakes

Mini Cheesecakes

Mini Chocolate Mousse Cake

Chocolate Chip Brownies

Mini Chocolate Tarts







Dessert





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











<u>Daytime Beverages</u>

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







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

 $\boldsymbol{Black\ Mission\ Fig\ (GF)}$ 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

 ${\bf Chicken\ Croquettes}\ {\bf sesame\ dipping\ sauce}$

Mini Short Rib Tostada

Duck Confit potato cake, red onion jam

Braised Short Rib Mini Taco with chipotle

slaw



\$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 aïoli in a tear drop spoon 🔶

Southern Fried Shrimp with cajun cream \blacklozenge

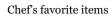
Crab Cake citrus corn salsa

Bijou Jewels Oyster chili lime aïoli

Grilled Shrimp (GF) mini teardrop spoon, soy ginger slaw

Lobster Taco (GF) cilantro lime, spicy citrus slaw, avocado









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 aïoli beef chili cheddar cheese sour cream chipotle aïoli truffle parmesan aïoli \$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: ♦

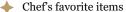
bacon & sausage potato, oregano BBQ chicken red onion, mozzarella buffalo chicken scallion, blue cheese ground sausage, roasted red pepper margherita sliced tomatoes, mozzarella, basil mushroom potato, robiola cheese pepperoni mozzarella, tomato pesto parmesan, roasted red peppers \$32 per person

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











Interactive Stations

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

Asian Station

chicken dumplings vegetable spring rolls noodles fried rice -add-insassorted vegetable tempura chicken sweet chili sauce terivaki 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 Italian sausage 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

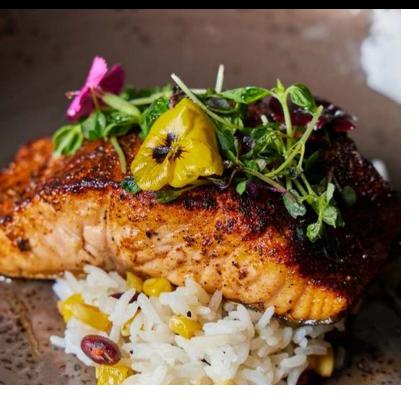
Roving Oyster Shucker

oysters shucked to order traditional accompaniments \$36 per person

Fresh Italian Sausage Cart

sautéed peppers & onions traditional accompaniments \$36 per person







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

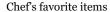
Curried Corn Chowder (GF)

yogurt, cilantro

New England Clam Chowder

bacon, oyster croutons











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

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

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**

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



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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

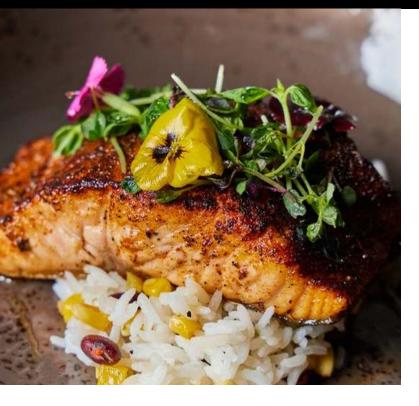
French Macarons (GF) \$12 per bag

Edible Image Cookie

must be confirmed 7 days prior to event \$12 per bag

> Jumbo Marshmallow \$8 per bag







<u>Dinner Buffet Menu</u>

starting at

\$145 per person

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Artisanal Bread & Butter Two Starters Three Entrées

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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

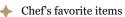
New England Clam Chowder bacon, oyster croutons

Sides

a la carte items, additional \$12 per person

Crème Fraîche Potatoes (GF)
Grilled Asparagus (GF) balsamic
Grilled Cauliflower (GF) golden raisin
Lyonnaise Potatoes (GF)

Roasted Brussels Sprouts (GF) pancetta Roasted Mushrooms (GF) gremolata Roasted Sweet Potato Hash (GF)









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



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











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

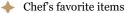
S'mores Station

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

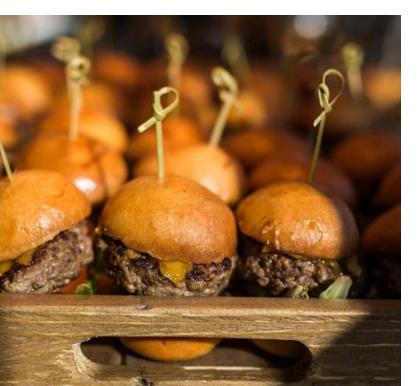
Donut Station

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









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 aïoli

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





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 aïoli, chile, lime

Black Bean Nachos

cheddar, lettuce, salsa, sour cream

Fritto Misto

tempura batter, pickled pepper aïoli

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

Reposado tequila, lime, agave nectar \$18 per cocktail

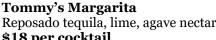
Daisy de Santiago

white rum, lime, yellow chartreuse

Agua Fresca Station

seasonal selection

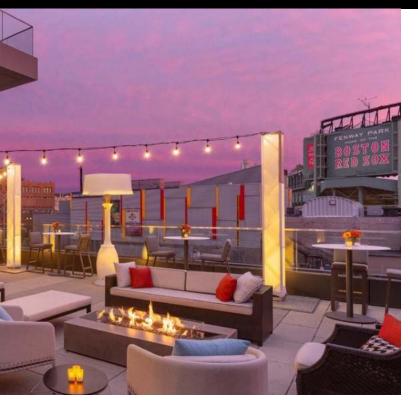
Mexican Coca-Cola \$8 each



\$18 per cocktail









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

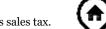
lettuce, tomato, pickle, with & without cheese

Chicken Wings

classic buffalo, BBQ & Chef's selection

Smoked Sausages

peppers & onions





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









EXCEUSION PROSECTIONS PROSECTI

Wine Selection

pricing per 750ml bottle vintages are subject to change

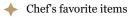
Sparkling	Wine	& Rosé	
sparking	wille	& KUSE	

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 (Rhone, 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)	
2017 Marques de Murrieta Finca Ygay, Rioja Reserva (Rioja, Spain)	\$80
2020 Au Bon Climat, Pinot Noir (Santa Barbara, CA)	\$85
2018 Barton & Guestier, Haut-Médoc Cru Bourgeois Château Magnol	\$95
(Boudreaux, France)	\$110
2017 Robert Foley "The Griffin" Merlot, Syrah, Cabernet Sauvignon (CA)	\$12
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)	\$22







Event Guidelines

miscellaneous fees & additional services

Choice of Entrée upon seating, night of event, maximum of three entrées Chef Attendant—One chef per 75 guests, minimum requirement Bartenders - One bartender per 75 guests, minimum requirement Coat Check Attendant - 1 attendant per 150 guests, minimum requirement Vendor Meals

Fire Detail – required by the City of Boston for any exposed flames Security Detail

Dance Floor Set-up Fee

Furniture Moving Fee

Stage Set-up Fee

Event rentals & equipment, premium linens, specialty chairs, etc.

Audio Visual

Package and amenity delivery

\$15 per person \$250 per Chef \$165 per bartender \$165 per attendant \$55 per person & up Applicable Fees Applicable Fees \$150 plus tax \$350 & up \$250 plus tax Custom quotes available Quotes available by Encore 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.



