

A vertical strip on the left side of the page featuring four pastries. The top one has peach slices, the second has a strawberry, blackberry, and kiwi, the third has a yellow flower, purple flower, and various berries, and the bottom one has a strawberry and green grapes.

THE COLONNADE BOSTON

CATERING MENUS

A vertical strip on the right side of the page featuring four pastries. The top one has a raspberry and blueberry, the second has a kiwi, orange slice, and yellow flower, the third has a strawberry and purple flower, and the bottom one has green grapes and a blueberry.

BREAKFAST BUFFET

THE CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juices

Display of Seasonal Sliced Fruits & Berries

Freshly Baked Danish, Croissants and Blueberry Muffins

Greek Yogurt Parfaits with Blueberry Compote and Granola

Sweet Butter, Honey and Fruit Preserves

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$41.00 per person*

THE POWER CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juices

Display of Seasonal Sliced Fruits & Berries

Yogurt Bowl, Almonds, Cranberries, Honey, Pumpkin Seeds, and Chia Seeds

Avocado Toast with Basil, Cotija, Pickled Shallot and Radish

Carrot Muffins, Brown Butter Icing, Candied Ginger and Pecans

Naked Juice

Hard Boiled Eggs

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$44.00 per person*

***A 10 person minimum applies to all menus unless otherwise noted.**

Additional \$5.00 per person for fewer than 30 people.

Includes 90 minutes continuous service.

All Menu items, Prices and Fees are subject to a 17% Service Charge, 6% Taxable Administrative Fee and a 7% MA Sales tax.

No Portion of the Administrative fee will be paid as a service gratuity. All prices are subject to change.

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All menu items are prepared with trans-fat free alternatives.



BREAKFAST BUFFET

THE BOSTONIAN

Freshly Squeezed Orange and Grapefruit Juice

Display of Seasonal Sliced Fruits and Berries

Choice of Style of Eggs:

Scrambled Eggs, Cheddar Cheese and Chives

Scrambled Eggs, Western Style

Brioche French Toast, Caramelized Banana

Choice of One Meat:

Applewood Smoked Bacon

Maple Pork Sausage

Chicken Sausage

Crispy Fingerling Potatoes

Freshly Baked Danish, Croissants and Blueberry Muffins

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$49.00 per person*

HEALTHY START

Freshly Squeezed Orange and Grapefruit Juices

Display of Sliced Seasonal Fruits and Berries

Greek Yogurt Parfaits with Blueberry Compote and Granola

Blueberry Cornmeal Torte

Petite Breakfast Strata, Spinach, Goat Cheese, Chicken Chorizo

Multigrain Croissants with Fruit Preserves

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$45.00 per person*

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PLATED BREAKFAST

All Plated Breakfasts are Served with Freshly Squeezed Juice, Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas, Selection of One Starter and One Main

STARTERS

Greek Yogurt Bowl with House-Made Granola, Fresh Berries and Honey

Fruit Salad with Toasted Coconut

Ricotta, Banana Tartine with Almond and Honey

Grapefruit Brulee with Cottage Cheese

MAIN

Scrambled Eggs with Cheddar Cheese, Mushrooms, Sausage, Fingerling Potatoes, Arugula and Citrus

Toasted Ham and Swiss with Fried Egg, Mornay Sauce, Fingerling Potatoes and Roast Tomato

Brioche French Toast with Banana, Maple Syrup, Toasted Coconut and Whipped Cream

Eggs Benedict with Sauce Choron, Candied Bacon, Fingerling Potatoes and Stone & Skillet English Muffin

Broccoli and Egg Quiche with Frisee Salad, Roasted Tomato and Fingerling Potatoes

House-Made Corned Beef Hash with Poached Egg, Asparagus, and Fingerling Potatoes

Huevos Rancheros with Pickled Onion, Avocado and Cilantro

\$48.00 per person

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BREAKFAST ENHANCEMENTS

Add any of the following to compliment your Breakfast Selection:

SEASONAL SLICED FRUITS & BERRIES

\$14.00 per person

WHOLE ASSORTED FRUIT

\$7.00 per person

ASSORTED FRESHLY BAKED PASTRIES

\$12.00 per person

ASSORTED FRESHLY BAKED MUFFINS

\$10.00 per person

SMOKED SALMON

Capers, Pickled Onion, Tomato, Hardboiled Egg,
Assorted Petite Bagels, Cucumbers

\$22.00 per person

BREAKFAST FLATBREAD

Apple Smoked Bacon, Gruyere Cheese, Scrambled Eggs,
Sauce Choron

\$15.00 per person

ASSORTED SAVORY PASTRIES

Egg & Bacon, Ricotta & Spinach, Ham & Cheese

\$15.00 per person

CROUNUT

Lemon Curd, Coconut

\$15.00 per person

ASSORTED COLD CEREALS WITH MILK

\$6.00 per person

GREEK YOGURT PARFAITS

Blueberry Compote, Granola

\$8.00 per person

ASSORTED NEW YORK STYLE BAGELS

Cream Cheese, Sweet Butter, Preserves

\$9.00 per person

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BREAKFAST STATIONS

EGGS AND OMELETS

Prepared to Order

Egg Substitute and Egg Whites offered
Fillings to include:

Cheddar, Swiss, Mozzarella Cheeses
Diced Ham, Onion, Peppers, Tomatoes
Sliced Mushrooms, Asparagus Tips

\$24.00 per person*

PANCAKES *(Choice of Two)*

Buttermilk, Blueberry
Chocolate Chip
Lemon Ricotta Pancakes
Blueberry Compote, Whipped Cream,
Vermont Maple Syrup, Sweet Butter

\$14.00 per person*

BELGIUM WAFFLES

Traditional Belgium Waffle
Maple Syrup, Peanut Butter, Nutella,
Honey Butter, Seasonal Fruit Compote,
Whipped Cream

\$14.00 per person*

BREAKFAST SANDWICHES *(Choice of Two)*

Western Omelet, Glazed Ham, English Muffin
Egg, Prosciutto, Gruyere Cheese, Buttermilk Biscuit,
Smoked Salmon, Pickled Onion, Cream Cheese, Bagel
Egg, Cured Ham, Aged Cheddar, Brioche Roll

\$17.00 per person*

***Attendants Required at \$150.00**
Attendant Per 100 Guests

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BREAKFAST STATIONS

BLOODY MARY BAR

Create your own with Celery and Cucumber Sticks, Horseradish, Lemon Wedges, Green Olives, Tabasco and Freshly Ground Black Pepper

\$21.00 per person*

Available after 11:00AM

MIMOSAS AND BELLINIS

Champagne Cocktails with Chilled Orange, Grapefruit and Cranberry Juice
Peach and Mango Nectars

\$19.00 per person*

Available after 11:00AM

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FULL DAY BREAK PACKAGE

MORNING

Freshly Squeezed Orange and Grapefruit Juices
 Display of Seasonal Fruit and Berries
 Freshly Baked Danish, Croissants, and Blueberry Muffins
 Greek Yogurt Parfaits with Blueberry Compote and Granola
 Illy Coffee, Decaffeinated Coffee and Dammann
 Freres Assorted Teas

MID MORNING

Assorted Warm Scones
 Naked Juice
 Seasonal Whole Fruit
 Illy Coffee, Decaffeinated Coffee and Dammann
 Freres Assorted Teas

AFTERNOON

Banana Pudding Cookies
 Chocolate Caramel Brownies
 Honey Roasted Peanuts
 Cheddar Dusted Popcorn
 Illy Coffee, Decaffeinated Coffee and Dammann
 Freres Assorted Teas
 Assorted Soda and Mineral Waters

\$68.00 per person*

BREAKS A La Carte

Chocolate Fudge Brownies
\$7.00 per person
 Salted Caramel Brownies
\$8.00 per person
 Assorted Cookies
\$7.00 per person
 Assorted Chips: Cape Cod Potato Chips, Terra
 Chips, Blue Potato Chips, Pretzels
\$6.00 per person
 House-Made Cookie Sandwiches
\$8.00 per person
 Assorted Warm Scones
\$8.00 per person
 Gourmet Rice Crispy Treat: Turtle, Strawberry
 Cheesecake, Chocolate Peanut Butter
\$8.00 per person
 Soft Pretzel Sticks, Grain Mustard Honey
\$8.00 per person
 Assorted Roasted Nuts
\$9.00 per person
 Assorted Cupcakes
\$9.00 per person
 Assorted Whoopie Pies
\$9.00 per person
 Petite Crème Brûlée
\$9.00 per person
 Specialty Ice Cream Bars
\$8.00 per person
 Assorted Candy Bars, Snickers, Milky Way,
 Reese's, Twix
\$8.00 per person

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BREAKS

(Priced Separately Per Item)

Assorted Soft Drinks
\$7.00 each

Bottled Iced Tea
\$8.00 each

Bottled Juices
\$8.00 each

Illy Coffee, Decaffeinated Coffee and
Dammann Freres Assorted Teas
\$13.00 per person

Spring and Mineral Waters
\$7.00 each

Naked Juices
\$8.00 each

REFRESHES OFFERED BY THE GALLON

Illy Coffee or Decaffeinated Coffee
\$105.00 per gallon

Dammann Freres Assorted Teas
\$105.00 per gallon

SPECIALTY BREAKS

Green Break

Nantucket Nectar
Crisp Farm Crudité, Avocado Hummus
Chocolate Covered Blueberries
Clothbound Cheddar Grilled Cheese & Fig Sandwich
Northeast Family Farm BLT
Terra Chips
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$21.00 per person*

Healthy Nut

Naked Juice
Yogurt Parfait
Hummus, Celery & Carrots
Roasted Nuts
Banana Brûlée, Cottage Cheese
Assorted Kind Bars
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$23.00 per person*

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SPECIALTY BREAKS

THE COLONNADE AFTERNOON ENERGIZER

Marinated Fruit, Minted Yogurt

BBQ Chickpeas

Starbucks Espresso Shots

Assorted Petite Candy Bars

Assorted Soft Drinks & Red Bull

Spring and Sparkling Water

Iced Green Tea

Illy Coffee, Decaffeinated Coffee and Dammann

Freres Assorted Teas

\$27.00 per person*

THE FENWAY

Warm Pretzel Bites, Mustard

Fenway Sliders

Roast Peanuts

Cracker Jacks

Assorted Soft Drinks

Spring and Mineral Water

Illy Coffee, Decaffeinated Coffee and Dammann

Freres Assorted Teas

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LUNCHEON BUFFETS

THE DELI BUFFET

Heirloom Tomato, Cucumber, Pickled Red Onion,
Feta Cheese, Citrus Vinaigrette
Yukon Potato Salad, Egg, Bacon, Green Onion
Romaine, Caesar Dressing, Parmesan Crisp, Croutons
Roasted Turkey Breast, Country French Ham,
Rare Roast Beef
Tuna Salad Provencal, Grilled Chicken Salad
Imported Swiss, Aged Vermont Cheddar, Provolone
Leaf Lettuce, Sliced Tomatoes, and Half Sour Pickles
Artisan Breads
House-Made Smoked Sea Salt Chips
Horseradish Grain Mustard, Dijon Aioli and Herb Aioli
Banana Pudding Cookies & Salted Caramel Brownies
Illy Coffee, Decaffeinated Coffee and Dammann Freres
Assorted Teas

\$63.00 per person*

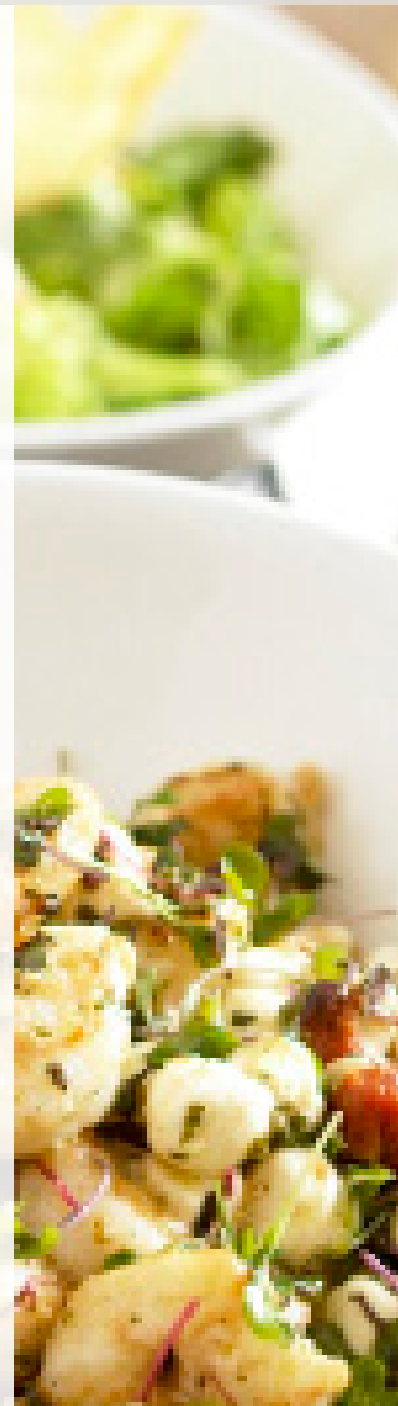
NY STYLE EXECUTIVE DELI

Chicken Soup, Egg Noodles
Broccoli Slaw, Raisins, Almonds
Wedge Salad, Bleu Cheese, Bacon, Tomato
Classic Macaroni Salad, Herb Aioli
Pre-made Sandwiches
Pastrami on Rye, Mustard
Chopped Steak, Coopers American,
Caramelized Onions, Lettuce, Tomato, Soft Roll
Carved House Roasted Turkey
Stuffing, Cranberry, Challah
Ultimate Grilled Cheese
Coopers American, Cheddar, Mozzarella, Brioche
Half Sour Pickles
Assorted Gourmet Mustards
House-Made Potato Chips
Black & White Cookies
New York Style Cheesecake, Strawberries
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$67.00 per person*

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BOXED LUNCH SELECTIONS

Boxed Sandwich Lunches accompanied by Chocolate Chip Cookie, Chive Potato Salad & Bottled Water

SANDWICHES

The Californian

Roast Chicken, Avocado, Tomato, Peppadew, Citrus Greens, Cheddar Cheese, Multigrain Bread

Rosemary Ham

Ciabatta, Apple, Goat Cheese, Honey Mustard and Red Leaf

Chilled Chili Sirloin

Sweet Potato Roll, Horseradish, Grilled Sweet Onion, Roasted Red Peppers, Brie

Hummus Wrap

Hummus, Alfalfa Sprouts, Cucumber, Pickled Vegetable, Avocado, Tomato Tortilla

Cranberry Chicken Salad

All White Chicken Salad, Cranberry, Celery, Herb Aioli, Havarti Cheese, Pita

SALADS

Tuna Niçoise

Green Beans, Potato, Egg, Pickled Onion, Olives, Citrus Vinaigrette

Chocolate Chip Cookie

Sesame Salmon Bowl

Bok Choy, Pickled Carrots, Cucumber, Green Onion, Avocado, Bamboo Shoots, Soy Dressing

Chocolate Chip Cookie

Cobb Salad

Grilled Chicken, Bleu Cheese, Bacon, Avocado, Crumbled Egg, Tomato, Ranch Vinaigrette

Chocolate Chip Cookie

\$55.00 per person (Choice of Three)
Additional Choices \$5.00 per person

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CHOP SHOP SALAD STATION

LUNCH CHOP SHOP

Mixed Greens
Romaine
Artisan Breads and Butter

TOPPINGS

Cremini Mushrooms
Heirloom Tomatoes
Grilled Squash
Edamame Beans
Caramelized Onions
Brioche Croutons
Kalamata Olives
Haricots Vert
Hardboiled Egg
English Cucumber
Applewood Bacon

CHEESES

Crumbled Stilton
Goat Cheese
Shredded Vermont Cheddar

BREADS

Sour Dough
Pita
Ciabatta

MEATS

Grilled Chicken
Grilled Salmon
Chili Lime Skirt Steak

DRESSINGS

Citrus Vinaigrette
Crumbled Bleu Cheese
Caesar
Avocado Ranch

DESSERT

Eclair Parfait
Lemon Bars
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$69.00 per person*

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HOT BUFFETS FROM AROUND THE WORLD

ITALY

Minestrone Soup
 Caesar Salad
 Caponata Salad, Eggplant, Squash, Mushroom,
 Herbs, Tomato
 Panzanella Salad, Fava Beans, Pesto, Tomato
 Artisan Breads and Butter

Chicken Parmesan, Burrata, Basil
 Roast Cod, Crab Arrabbiata Sauce
 Rigatoni, Guanciale, Yellow Tomato Fondue,
 Truffle, Pecorino
 Herb Roasted Potatoes
 Garlic Rubbed Broccoli

Zeppole, Berries
 Cannolis and Biscotti
 Illy Coffee, Decaffeinated Coffee
 and Dammann Freres Assorted Teas

\$62.00 per person*

SOUTHWESTERN

Pozole
 Southwestern Caesar Salad, Black Beans, Chiles
 Esquites, Corn, Jalapeño, Citrus, Cotija Cheese, Cilantro
 Mixed Green Salad, Sharp Cheddar, Chickpeas,
 Cilantro Lime Vinaigrette, Crispy Tortilla

Chipotle Braised Meatballs
 Crisp Tortilla, Cilantro, Pickled Vegetables

Pescado Frito
 Soft Shell, Cabbage, Lime, Green Chile Crema

Carne Asada Torte
 Pickled Onion, Crema, Cilantro, Avocado Puree,
 Tomato, Adobo Steak Sauce

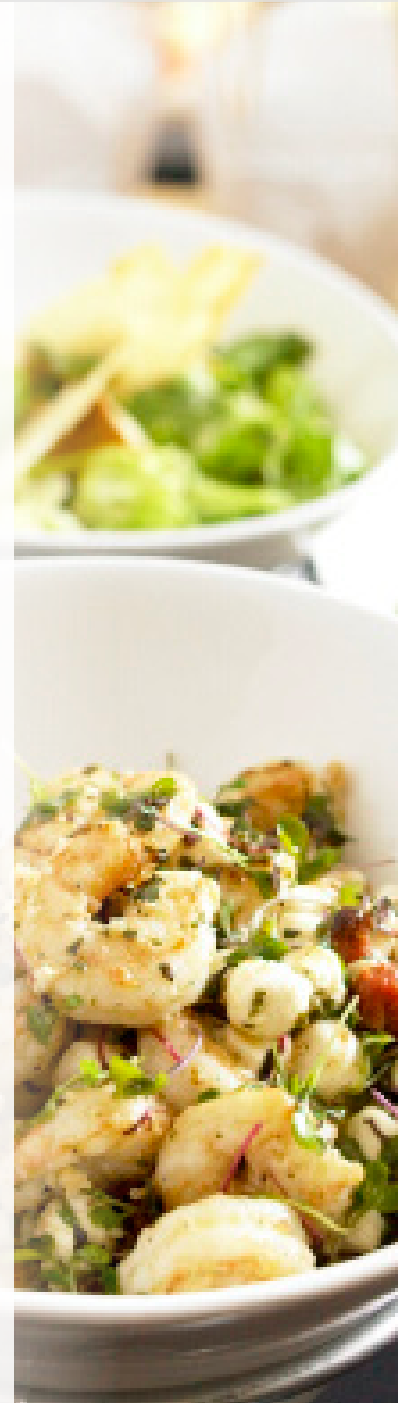
Roast Salmon Al Pastor
 Pineapple Salsa, Cabbage

Chipotle Aioli, Cilantro, Cotija Cheese, Lime
 Mexican Fried Rice and Black Beans
 Churros, Dulce de Leche
 Chocolate Chile Tart
 Illy Coffee, Decaffeinated Coffee
 and Dammann Freres Assorted Teas

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PLATED LUNCH

Please select one appetizer, one entrée, and one dessert

APPETIZERS

Starters

Wild Mushroom Strudel, Frisée, Sherry Vinaigrette
Ricotta Gnocchi, Pistachio Pesto, Zucchini
Parsnip Torte, Apple Compote

Soups

Clam Chowder, Bacon, Chive Oil, Furikake
Smoked Chicken, Sweet Potato, Kale Soup
Parsnip Bisque, Apple Butter

Salad

Salt Roasted Beet
Goat Cheese, Mache, Citrus, Hazelnuts

Gem Lettuce Caesar Salad
Brioche, Parmesan Cheese

Mixed Greens Salad
Meyer Lemon Vinaigrette, Dried Cranberry, Goat Cheese

ENTREE SALAD

Roast Chicken Caesar Salad

Gem Lettuce, Parmesan Crisp, Brioche,
Caesar Dressing

\$61.00 per person

Ginger Steak

Coulotte Steak, Cabbage, Red Pepper, Avocado,
Mint, Cucumber, Thai Basil, Kosho Vinaigrette

\$63.00 per person

Niçoise Salad

Peppercorn Ahi Tuna, Haricot Vert, Tomatoes,
Niçoise Olives, Egg Crumble, Peewee Potatoes,
Lemon Vinaigrette

\$62.00 per person

Sesame Salmon Rice Bowl

Pickled Carrots, Avocado, Bok Choy, Scallion, Rice,
Soy Glaze

\$60.00 per person

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PLATED LUNCH

HOT ENTRÉES

Roast Salmon

Miso, Crispy Fried Rice, Mushroom, Bok Choy,
Black Garlic Soy Glaze, Scallion

\$63.00 per person

Yucatan Roasted Chicken

Citrus, Yucca, Street Corn Relish, Pickled Onion

\$62.00 per person

Skillet Chicken

Smoked Yogurt, Beech Mushrooms, Kale, Citrus Jus

\$63.00 per person

Braised Boneless Short Ribs

Cheddar Whipped Potato, Laquered Carrots,
Red Wine Sauce

\$65.00 per person

Chermoula Cod

Cauliflower, Jasmine Rice, Fennel Salad

\$64.00 per person

Bolognese

Whipped Ricotta, EVOO, Basil

\$63.00 per person

Tofu Rice Bowl

Pickled Carrots, Avocado, Fried Egg, Chickpeas,
Edamame Pesto, Black Beans

\$60.00 per person

DESSERTS

"Charles" Chocolate Toffee Bread Pudding
Rum Butter Sauce

Beyond Carrot Cake, Carrot Cake Sponge,
Cream Cheese Mousse, Dried Carrots,
Caramel Dirt

Lemon Tart, Torched Meringue, Elderberry

NY Style Cheesecake
Strawberry Pink Peppercorn Compote

Opera Torte, Chocolate Ganache, Coffee Brittle

Illy Coffee, Decaffeinated Coffee
and Dammann Freres Assorted Teas

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PASSED HORS D'OEUVRES

(Priced Per Piece, Sold by the Dozen)

SEAFOOD - COLD

Shrimp Ceviche, Cilantro Lime Spoon - **\$9.00**

Shrimp Shooter with Carrot Cocktail Sauce - **\$9.00**

Sesame Tuna, Avocado Mousse, Wasabi Spoon - **\$9.00**

Lobster Roll, Herb Aioli - **\$9.00**

Mini Ahi, Radish, Wasabi, Carrot Vinaigrette, Cracker - **\$8.00**

Poke, Macadamia Nuts, Soy - **\$8.00**

Crab and Avocado Salad, Squid Ink Spoon - **\$9.00**

SEAFOOD - HOT

Shrimp and Lobster Corn Dog - **\$9.00**

Crab Cakes, Remoulade Sauce - **\$9.00**

Scallops Wrapped in Nueske's Bacon - **\$9.00**

Crispy Oyster, Caviar Cream - **\$8.00**

Cod Fritter, Jalapeño Aioli - **\$8.00**

VEGETARIAN - COLD

Mushroom and Ricotta, Baguette, Chive - **\$7.00**

Pressed Watermelon, Feta Cream, Dried Olive Crumble - **\$6.00**

Dates in a Blanket - **\$7.00**

Heirloom Tomato, Parmesan Basil Spoon - **\$6.00**

VEGETARIAN - HOT

Spanakopita - **\$7.00**

Parsnip Bhajias, Apple Butter - **\$7.00**

Fried Mac & Cheese Croquette - **\$7.00**

Petite Grilled Cheese, Apple Butter - **\$7.00**

Impossible Kofta, Pomegranate Molasses - **\$8.00**

Caramelized Onion, Fondue, Pretzel - **\$8.00**

MEAT & POULTRY - COLD

Wagyu Steak Tartar, Mushroom, Brioche - **\$9.00**

Ham Gougères - **\$7.00**

Brie & Speck Shortbread, Fig - **\$8.00**

Curry Chicken Salad, Coconut Spoon - **\$8.00**

Muffaletta - **\$8.00**

MEAT & POULTRY - HOT

Birch Lacquered Sirloin, Smoked Potato Croquette - **\$9.00**

Short Rib, Mushroom Caramel - **\$9.00**

Parmesan Black Pepper

House-Made Pigs in a Blanket, Sweet Onion Aioli - **\$7.00**

Buttermilk Fried Chicken, Honey, Pickle - **\$8.00**

Mini Kobe Burgers with Aged Cheddar - **\$8.00**

Meatball Pomodoro, Parmesan, Basil - **\$8.00**

Nachos, Carna Asada, Avocado Cream - **\$8.00**

Pico de Gallo, Cotija, Corn

Butter Chicken Arancini - **\$8.00**

DESSERT

Crème Brûlée - **\$8.00**

Cheesecake, Gingerbread - **\$8.00**

Coconut Crème Pie - **\$8.00**

Chocolate S'mores - **\$8.00**

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Includes 90 minutes continuous service.

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DISPLAYS

The Colonnade Cheese Display

Vermont Cheddar, Imported Swiss, Goat Cheese, Havarti, Gouda, Manchego, Assorted Preserves, Seasonal Grapes, Berries, Flatbread and Cracker

\$26.00 per person*

Mediterranean Mezze

Hummus, Baba Ganoush, Tabbouleh, Fattoush Salad, Roasted Mushroom Bruschetta, Falafel, Roast Tomatoes, Stuffed Dolmas, Marinated Peppers, Olives and Feta, Flatbreads and Pita

\$28.00 per person*

Antipasto Display

Soppressata, Capicola, Hard Salami, Roasted Peppers, Olives, Bruschetta, Grilled Eggplant, Caponata, Balsamic Marinated Mushrooms and Peppercini, Melon, Fresh Bread Sticks, Marinated Mozzarella, Flatbread, Grilled Bread

\$29.00 per person*

Vegetable Crudit 

Array of Grilled Vegetables, Bread & Butter, Pickled Vegetables & Chilled Vegetables, Bleu Cheese Dipping Sauce, Zucchini Hummus

\$21.00 per person*

Raw Bar *Per Piece*

(Minimum of Two Dozen Each)

Jumbo Shrimp - **\$9.00**

Wellfleet Oysters - **\$8.00**

Little Neck Clams - **\$6.00**

Crab Claws - **\$11.00**

Cocktail Sauce, Mignonette, Horseradish, Hot Sauce, Cucumber Salad

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STATIONS & DISPLAYS

CARVING

Chef's Selection of Artisan Breads will Accompany Each of The Carving Items

Herb Rubbed Turkey Breast

Bistro Sauce, Herb Aioli, Brioche Dressing, Cranberry Chutney, Jus

\$28.00 per person*

Steak Frites

Cowboy Dusted Crusted Sirloin, Steak Fries, Herb Aioli, Bistro Sauce, Burgundy Ketchup

\$36.00 per person*

Pineapple & Rum Glazed Virginia Ham

Sweet and Sour Sauce, Dijon Aioli, Herb Aioli, Sweet Potato Rolls

\$26.00 per person*

Peking Style Duck

Moo Shoo Pancakes, Hoisin Sauce, Pickled Carrot, Scallion

\$34.00 per person*

Cedar Roasted BBQ Salmon

Succotash, Cheddar Hush Puppies, Red Apple Slaw

\$30.00 per person*

Roast Beef Tenderloin

Horseradish Cream, Chimichurri, Béarnaise, Caramelized Onion Focaccia, Exotic Mushroom Sauce

\$39.00 per person*

***Attendants Required at \$150.00 each
(One Attendant Per 100 people, Per Station)**

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RECEPTION STATIONS

TAQUERIA

No Attendant

Soft Tortillas

Carnitas

Braised Pork, Cotija Cheese, Corn, Crema

Pescado Fritto

Cabbage, Lime, Chipotle Crema

Yucatan Chicken

Avocado, Pineapple, Cilantro

Barbacoa

Radish, Pickled Onion, Crema

Salsa

Chiltomate

Pico de Gallo

Verde

Crispy Spiced Yucca, Street Corn,

Tortilla Chips

\$31.00 - choice of 2 proteins*

\$37.00 - choice of 3 proteins*

SLIDER STATION

No Attendant

Butter Burger, Coopers American Cheese, Bacon,
Awesome Sauce, Brioche Roll

Meatball, Parmesan, Ciabatta, Basil, Mozzarella

Seared Tuna Slider, Napa Cabbage Slaw, Ginger Soy Aioli
Dressing, Miso Aioli, Bao Bun

Fried Chicken Slider, Pickles, Shaved Iceberg, Brioche Roll
(*Nashville Hot Available*)

Kosher Pickles, House-Made BBQ Chips

\$28.00 - choice of 2 sliders*

\$35.00 - choice of 3 sliders*

***Minimum of 20 people per station**

Attendants Required at \$150.00 each

(One Attendant Per 100 people, Per Station)

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RECEPTION STATIONS

PASTA STATION

No Attendant

Included:

Gem Lettuce Caesar, Garlic Bread

Choice of Two Pastas:

Burrata Ravioli, Peas, Arugula, Lemon Butter
Sauce, Pecorino

Fruits der Mer, Penne with Smoked Tomato
Sauce, Octopus, Mussels, Shrimp

Roast Chicken, Pesto Calabrese, Spaghetti,
Olive, Parmesan

Bolognese Rigatoni, Ricotta Cheese,
Basil, Parmesan

\$28.00*

BAO BUN STATION

No Attendant

Karaage Chicken

Char Siu Pork

Hunan Tofu

Toppings

Cilantro

Sweet Chili Aioli

Miso Cream

Pickled Maui Onions

Cucumber

Cabbage

Charred Pineapple

Maitake Mushrooms

\$32.00*

***Minimum of 20 people per station
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RECEPTION ENHANCEMENTS

SALAD STATION

(Choice of Two Options)

Gem Lettuce, Parmesan Cheese, Croutons, Traditional Dressing

Arugula Salad, Crispy Shallots, Peppadew, Parmesan, Citrus Vinaigrette

Beet Salad, Baby Kale, Goat Cheese, Hazelnuts

Baby Greens, Dried Cranberry, Goat Cheese, Pecans, Chardonnay Vinaigrette, Orange Zest

\$18.00 per person*

Potato & Vegetable Station

(Choice of Two Vegetable and Starch Options)

Starch

Crushed Fingerling Potatoes

Yukon Whipped Potatoes

Rice Pilaf

Roast Peewee Potatoes

Au Gratin Potato

Honey Chili Glazed Sweet Potato

Vegetables

Baby French Carrots

Asparagus

Creamed Spinach

Roast Parsnip, Carrot, Turnip

Cauliflower Rice, Raisin, Kale

Garlicy Broccoli, Lemon

\$24.00 per person*

***Minimum 20 people for station**

***A 10 person minimum applies to all menus unless otherwise noted.**

Additional \$5.00 per person for fewer than 30 people.

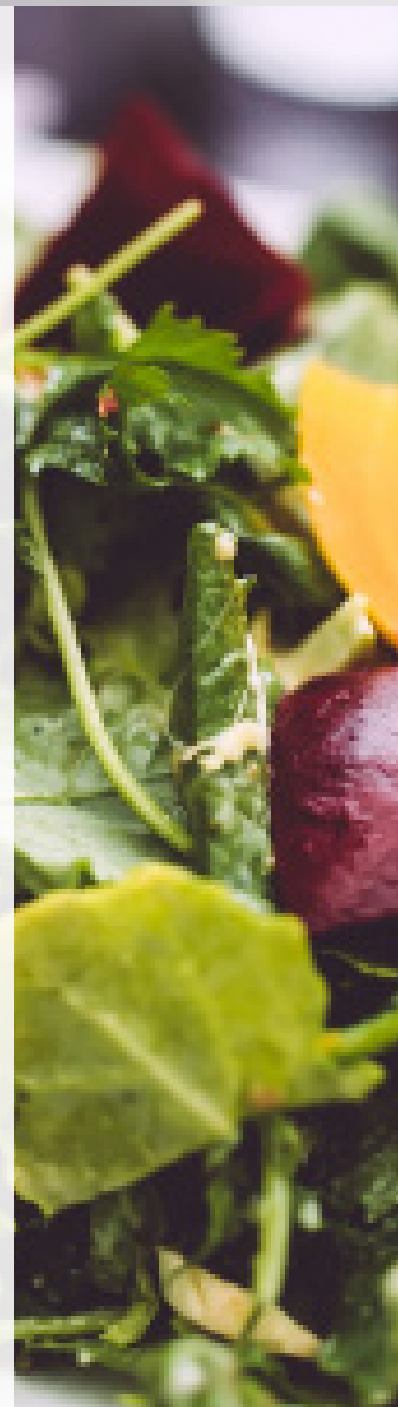
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DESSERT STATIONS *(Combine any Two Stations for Additional \$7 Per Person)*

Time to Make the Doughnuts

Cronut
 Double Chocolate Oreo
 Hazelnut filled Donut
 Honey Glazed
 Butter Rum Banana Sauce,
 Nutella & Cracked Pepper Strawberry Compote
 Cinnamon Sugar & Powdered Sugar
 Ily Coffee, Decaffeinated Coffee
 and Dammann Freres Assorted Teas

\$18.00 per person*

Cupcake

Double Chocolate Oreo Cupcake
 Lemon Chiffon, Basil Buttercream
 Carrot Cake, Cream Cheese, Candied Walnut
 Tres Leche, Mango Buttercream, Dried Strawberry
 Ily Coffee, Decaffeinated Coffee
 and Dammann Freres Assorted Teas

\$19.00 per person*

Colonnade Dessert Buffet

Chocolate Mousse, Cherries, Pistachio,
 Chocolate Krispie, Sea Salt
 Assorted Cake Shots
 Magic Cookie Bars
 Almond Tea Cakes, Burnt Orange Marmalade,
 Lemon Curd, Sweet Dough, Torched Meringue
 Display of Sliced Fruit and Berries
 Ily Coffee, Decaffeinated Coffee
 and Dammann Freres Assorted Teas

\$22.00 per person*

***Attendants Required at \$150.00 each
 Minimum of 20 people per station**

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PLATED THREE COURSE DINNERS

Please Select One Starter or Salad, One Entrée, and One Dessert

STARTERS

Lobster Bisque, Brandy Cream

Truffle Wild Mushroom Bisque, Grilled Sour Dough

Smoked Tomato Bisque, Cheesy Croutons

Gem Lettuce, Caesar Dressing, Brioche,
Parmesan Cheese

Baby Greens, Goat Cheese, Candied Pecan,
Citrus Vinaigrette

Baby Kale Salad, Apple, Squash, Peppadew,
Cabernet Vinaigrette

Burrata Salad, Pistachio Pesto, Tomato, Micro Basil

Heirloom Carrot, Honey Labneh, Tangerines,
Pickled Chili, Dukkha

Greek Salad, Iceberg, Feta, Kalamata Olives,
Pepperoncini, Tomato, Pickled Onion

POULTRY ENTRÉES

Bonnefoy Chicken

Smoked Bacon, Spinach, Mushroom, Whipped Potato,
White Bordelaise Sauce, Lacquered Carrots

\$85.00 per person

Za'atar Roast Chicken

Golden Basmati Rice, Citrus, Pinenut Relish,
Green Onion Tahini Sauce

\$83.00 per person

Giannone Chicken

Sunchoke Puree, Braised Greens, Bacon, Crispy Shallot,
Parsley Gremolata

\$81.00 per person

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PLATED DINNERS

Please Select One Starter or Salad, One Entrée, and One Dessert

VEGETARIAN

Tofu Tikka Masala

Jasmine Rice, Spinach, Naan Bread

\$75.00 per person

Macaroni alla Vodka

Basil, Pecorino, Parmesan, EVOO

\$75.00 per person

Ricotta Gnocchi

Mushroom Ragout, Burrata, Grana Padano,
Melted Leeks, Brown Butter Crumbs

\$75.00 per person

SEAFOOD

Honey Garlic Salmon

Carolina Gold Rice, Broccolini, Scallion Salmuera

\$88.00 per person

Swordfish Milanese

Arugula, Fennel, Piperade, Citrus

\$89.00 per person

Cod

Carrot Chermoula, Smoked Yogurt,
Fingerling Potatoes, Fennel, Peas

\$88.00 per person

Bouillabaisse

Sea Bass, Mussels, Scallops, Charred Octopus, Peas,
Potatoes, Saffron Fumet

\$110.00 per person

MEAT ENTRÉES

Filet Mignon

Parsnip Puree, Charred Broccolini, Mushroom,
Green Garlic Aioli

\$110.00 per person

Skirt Steak Bulgogi

Crispy Rice, Scallion Relish, Broccoli, Pickled Carrot

\$92.00 per person

Honey Glazed Duck Breast

Farro Verde, Carrot Puree, Apricot, Frisée, Pinot Noir

\$97.00 per person

Lamb Loin

Grain of Paradise, Cauliflower Yogurt, Heirloom Carrots,
Porcini Soubise, Jus

\$115.00 per person

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PLATED DINNERS

DESSERTS

(Choice of One)

"Charles" Chocolate Toffee Bread Pudding, Rum Butter Sauce

Beyond Carrot Cake, Carrot Cake Sponge, Cream Cheese Mousse, Dried Carrots, Caramel Dirt

Lemon Tart, Torched Meringue, Elderberry

Strawberry Citrus Trifle, Grand Marnier Mousse, Coco Nibs, Spiced Yellow Cake

Sweet Potato Cronuts, Bourbon Caramel, Pistachios

Opera Torte, Chocolate Ganache, Coffee Brittle

Ily Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

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DINNER BUFFETS

THE COLONNADE

Smoked Tomato Bisque, Basil Pesto

Gem Lettuce Salad, Bacon Lardon, Brioche Croutons,
Garlic Dressing

Chilled Zucchini, Feta, Olives, Orzo, Red Wine
Vinegar, EVOO

Grilled Eggplant, Fresh Mozzarella, Tarragon
Vinaigrette

Za'atar Chicken, Punjabi Golden Basmati Rice,
Tahini Sauce, Pine Nuts, Herbs

Seared Salmon, Braised Red Cabbage, Potato
Galette, Red Wine Jus

BBQ Braised Short Ribs, Palmetto Farm Grits,
Braised Collard Greens

Chili Coffee Tenderloin, Spinach, Smoked Yukon
Gold Potato, Charred Shishito Peppers

Roast Sea Bass, Tomato Vermouth Sauce, Fennel,
Crushed Fingerling Potatoes

Maple Glazed Pork Loin with Sweet Potato, Bacon,
Brussels Sprouts

Chocolate Cake, Espresso Buttercream, Coco Crunch
Salted Caramel Budino, Puffed Rice, Crumble,
Strawberry

Lemon Tart, Torched Meringue

Assorted Cookies

Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

Choice of 2 proteins \$99.00*

Choice of 3 proteins \$108.00*

SOUTHWESTERN

Tortilla Soup, Cilantro Cream

Jicama, Roast Apples, Fennel, Orange-Jalapeño Vinaigrette
Southwestern Caesar Salad

Yucatan Chicken, Pineapple, Piquillo Pepper, Crushed Potato
Grilled Red Snapper Tacos, Pico de Gallo, Avocado Crema,
Salsa Verde

Short Rib Enchiladas, Mole, Cotija, Cilantro, Pickled Shallot
Crispy Prawns with Black Bean Sauce, Watercress, Black
Beans, Chorizo

Spiced Fried Rice

Tres Leche Cake, Strawberry

Mexican Chocolate Mousse, Chili, Cookie Crumble

Trifle, Tequila Marinated Fruit, Coconut, Yellow Cake

Illy Coffee, Decaffeinated Coffee
and Dammann Freres Assorted Teas

\$91.00 per person*

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DINNER BUFFETS

ITALIAN

Focaccia al Fichi

Gem Lettuce Caesar Salad, Parmesan Crisp, Ciabatta
Charred Octopus, Chickpeas, Gremolata, Red Onion,
Cherry Tomato

Burrata, Arugula, Pesto, Smoked Red Pepper
Prosciutto, Melon, Basil Syrup

Meatballs, "Oversized" Ricotta, Pork, Veal, Beef,
Pomodoro Sauce

Roast Cod, Caper, Citrus, Fennel, Brown Butter
Macaroni alla Vodka, Pecorino, Parmesan
Chicken Milanese, Citrus, Tomato Salad

Cannoli, Candied Orange, Chocolate Chip
Zeppole, Vanilla Cream, Chocolate Sauce
Tiramisu Parfait, Espresso, Mascarpone, Coco Crunch
Illy Coffee, Decaffeinated Coffee
and Dammann Freres Assorted Teas

\$89.00 per person*

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WINE SELECTIONS

SPARKLING WINES AND CHAMPAGNE

Chandon Brut Rose, Champagne, France - **\$60.00**

B&G Sparkling Brut, Loire Valley, France - **\$49.00**

Mionetto, Prosecco, Italy - **\$49.00**

Taittinger Cuvee Prestige Brut, Riems, France - **\$59.00**

Emmolo Sparkling by Caymus - **\$72.00**

WHITE WINES

Backhouse, Chardonnay - **\$45.00**

Trimbach, Riesling, France - **\$46.00**

Barone Fini, Pinot Grigio, Italy - **\$45.00**

Conundrum by Caymus, California - **\$45.00**

Mer Soleil Chardonnay - **\$45.00**

Dough Chardonnay, California - **\$48.00**

Truchard, Chardonnay, Carneros, California - **\$62.00**

Patient Cottat, Sancerre, Loire, France - **\$80.00**

Innocent Bystander, Sauvignon Blanc, New Zealand - **\$54.00**

Rombauer, Chardonnay, California - **\$92.00**

RED WINES

Backhouse, Pinot Noir - **\$45.00**

Backhouse, Cabernet - **\$45.00**

Pulenta La Flor, Malbec, Mendoza, Esp - **\$42.00**

Caymus-Suisun Grand Durif - **\$75.00**

Franciscan Estate, Cabernet Sauvignon, Napa - **\$82.00**

San Felice Chianti Classico Riserva, Italy - **\$85.00**

Caymus, Cabernet - **\$92.00**

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BEVERAGE SERVICE

DELUXE BRANDS

Corvus Vodka
Tanqueray Gin
Mount Gay Rum
Bacardi Silver Rum
Canadian Club Whiskey
Dewar's White Label Scotch
Jack Daniels Bourbon
Cuervo Gold Tequila

LUXURY BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Silver Rum
Captain Morgan's Spiced Rum
Crown Royal Whiskey
Macallan 12 yr. Single Malt Scotch
Knob Creek 9 yr. Bourbon
Patron Silver Tequila

CORDIALS

Kahlúa
Grand Marnier
Sambuca
Amaretto Disaronno
Baileys Irish Cream
B & B

COGNACS

Courvoisier VS
Remy Martin VS
Hennessy VS

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FULL SERVICE HOSTED BARS

Deluxe Mixed Drinks - **\$13.00 per drink**

Luxury Mixed Drinks - **\$14.00 per drink**

Cordials - **\$13.00 per drink**

Cognacs - **\$15.00 per drink**

Domestic Beer - **\$9.00 per drink**

Premium Beer - **\$10.00 per drink**

Soft Drinks - **\$7.00 per drink**

Mineral Water - **\$7.00 per bottle**

Backhouse Wine - **\$45.00 per bottle**

B & G Sparkling - **\$49.00 per bottle**

CASH BARS*

Deluxe Mixed Drinks - **\$17.00 per drink**

Luxury Mixed Drinks - **\$18.50 per drink**

Cordials - **\$17.00 per drink**

Cognacs - **\$19.50 per drink**

Domestic Beer - **\$12.00 per bottle**

Premium Beer - **\$13.00 per bottle**

House Wine - **\$15.00 per glass**

Soft Drinks - **\$9.50 per drink**

Mineral Water - **\$9.50 per bottle**

BAR ENHANCEMENTS

*Additional Bartender Required

Deluxe Martinis - **\$19.50 per drink**

Luxury Martinis - **\$20.50 per drink**

Specialty Cocktails/Mixology - **\$17.00 per drink**

One Bartender Is Required per 100 Guests

Bartender Fee Is \$150.00 for First 4 Hours and \$50.00 for Each Additional Hour

This Fee Will Be Waived In the Event that Beverage Sales Exceed \$750.00 per Bartender

*Cash Bar Prices Include 17% Service Charge, 6% Taxable Administrative Fee and 7% MA Sales Tax

ADDITIONAL CATERING INFORMATION**LABOR FEES**

Chef Fee - \$150.00 per attendant for every 100 guests

Bartender Fee - \$150.00 per bartender per 100 guests

Coat Check - \$2.00 per person

PARKING - Discounted parking of \$35 for event attendees; \$70 overnight parking

BUFFETS - Based on 90 minutes of continuous service; Minimum of 10 people; additional \$5 per person for fewer than 30 unless otherwise noted

GUARANTEES - Due 72 business hours prior to event

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