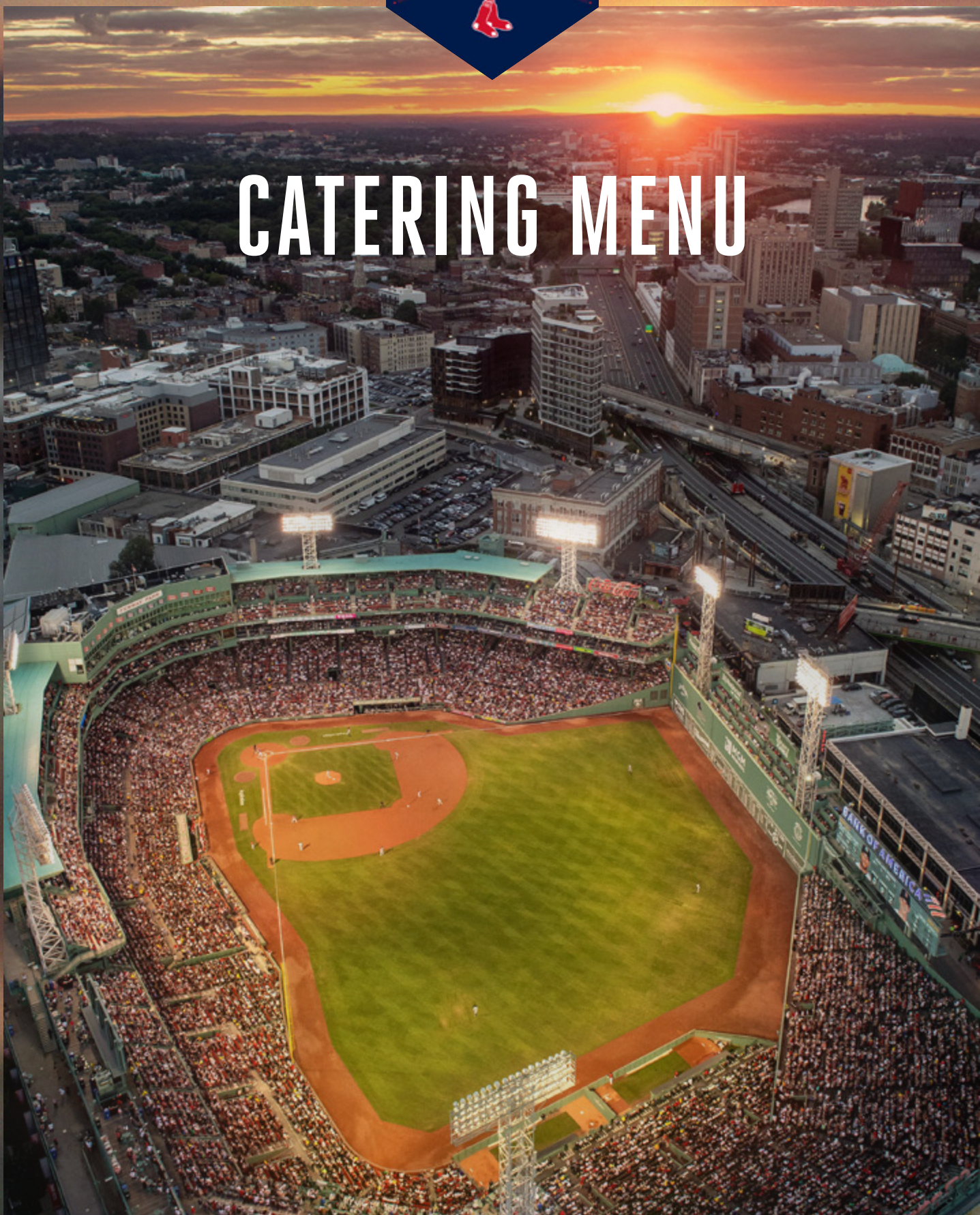


FENWAY PARK  
EVENTS



# CATERING MENU



All Major League Baseball trademarks and copyrights are used with permission of MLB Advanced Media, L.P. All rights reserved.

# WELCOME

## *Fenway Park America's Most Beloved Ballpark*

Though generations have come and gone, Fenway Park remains, much like it did the day it opened on April 20, 1912.

Aramark, as the exclusive caterer at Fenway Park, is excited to have you host your next event here. Whether it be a corporate outing, wedding, holiday party, bar mitzvah, or tradeshow, our team is ready to provide you with a fresh and wholesome culinary experience. Nourishing your guests is a key aspect of any event and we are delighted to share this food and beverage menu with you. Our team of accomplished Chefs and Catering Managers are prepared to make your vision come to life. Please note we are happy to customize any menu. We are committed to exceeding your expectations and showing you one of the best food and beverage programs in Major League Baseball!

### FENWAY FARMS

In 2015, the Red Sox partnered with Aramark and Green City Growers to create Fenway Farms—a 5,000 square foot organic rooftop garden next to the vineyard vines club on the third level. All produce is used throughout the park in concessions, private clubs, and at events, with excess donated to a local food rescue partner.





# TABLE OF CONTENTS

- 4**            **BREAKFAST**
- 5            Buffet
- 6            Action Stations
- 7**            **BREAKS**
- 9**            **LUNCH**
- 10           Buffet
- 13           Boxed Lunches
- 14**           **DINNER**
- 15           Hors D'oeuvres
- 16           Reception Stations
- 17           Chef Action Stations
- 19           Buffet
- 22**           **PLATED**
- 23           Year-Round Collection
- 24           Spring Picks
- 25           Summer Selects
- 26           Fall Features
- 27           Winter Compilation
- 28**           **DESSERT**
- 29           Buffet & Mini Desserts
- 30           Plated & Chef-Attended
- 31**           **BEVERAGE**
- 35**           **POLICIES AND PROCEDURES**



# BREAKFAST



# Breakfast BUFFET

## MVP Breakfast

Organic and free range scrambled eggs\*,  
crispy breakfast potatoes,  
double smoked bacon, local pork sausage,  
seasonal sliced fruit, yogurt,  
house made granola, pastries

\$32

## Healthy Start

Assorted bagels, local fruit preserves,  
light cream cheese, seasonal vegetable frittata, grilled  
turkey sausage, root vegetable hash,  
steel cut oatmeal with fresh berries and  
assorted toppings, seasonal sliced fruit,  
yogurt, house made granola

\$33

## Rise & Shine v

Assorted breakfast breads, house made pastries and  
mini muffins, seasonal sliced fruit, yogurt, house made granola,  
assorted cereals, milk

\$21

## ENHANCEMENTS

### FRENCH TOAST v

Texas toast, seasonal berry compote,  
whipped butter, whipped cream,  
Vermont maple syrup

\$12

### OATMEAL STATION v

Steel cut oats, fresh berries, dried fruits,  
nuts, brown sugar, chocolate chips,  
locally sourced honey, Vermont maple syrup

\$11

### BLUEBERRY QUINOA PANCAKES v

Blueberry pancakes, toasted quinoa,  
Vermont maple syrup, blueberry compote

\$12

### SCOTTISH SMOKED SALMON PLATTER\*

Capers, red onion, hard cooked  
Pete and Gerry's Free Range eggs,  
honey mustard dill sauce, assorted bagels,  
cream cheese

\$18

v vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.



# *Breakfast* ACTION STATIONS

## *Omelet Station*

Organic and free range eggs, Heritage ham, double smoked bacon, Vermont cheddar, peppers, onions, tomatoes, spinach, broccoli

**\$16**

## *Waffle Station* **v**

Vermont maple syrup, Chantilly cream, macerated berries, powdered sugar, whipped butter

**\$17**

## *Breakfast Burrito Station*

Organic and free range eggs, double smoked bacon, Heritage sausage, crispy Yukon potatoes, black beans, smashed Avocados From Mexico, tortilla

**\$20**



**v** vegetarian **vg** vegan **gf** gluten friendly **df** dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.

# BREAKS



J&J Bavarian Pretzels

## Breaks

# PACKAGES

### REFUEL v

House toasted trail mix, assorted granola bars, seasonal whole fresh fruit, bagged pretzels with hazelnut spread

\$13

### BAKERY BASKET v

Assorted breakfast breads, pastries, homemade muffins

\$12

### ON THE GO v

Assorted individual chips, individual granola bars, Cracker Jack, ballpark peanuts

\$15

### SEVENTH INNING STRETCH v

Freshly popped popcorn, house spicy candied popcorn, individual bagged peanuts, pretzel bites with beer mustard

\$15

### COOKIES AND MILK v

Homemade chocolate chip cookies, individual plain and chocolate milk

\$9

### MEDITERRANEAN ESCAPE v

Red pepper whipped feta, roasted garlic hummus, marinated mixed olives, seasonal vegetables, house pita chips

\$17

### COLD BEVERAGE SERVICE (PRICED PER 2 HOURS)

Assorted Coca-Cola products, AHA Seltzer, Dasani bottled water

\$12

### HOT BEVERAGE SERVICE (PRICED PER 2 HOURS)

Assorted Coca-Cola products, AHA Seltzer, Dasani bottled water, coffee, decaf, hot tea

\$15

### BEVERAGE ENHANCEMENTS

#### INDIVIDUAL ORANGE AND CRANBERRY JUICE

(Priced per 2 hours)

\$3

#### INDIVIDUAL LEMONADE AND ICED TEA

(Priced per 2 hours)

\$3

#### ALL DAY BEVERAGE SERVICE

(price includes 6 hours of hot beverage service and 8 hours of cold beverage service)

Assorted Coca-Cola products, AHA Seltzer, Dasani bottled water, coffee, decaf, hot tea

\$50

**smartwater**

\$2 ADDITIONAL



v vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.

# LUNCH



Famous Kayem Fenway Franks

# Lunch BUFFET

## Fenway Favorites

\$39

### FARMER'S MARKET SALAD gf df vg

Leafy greens, shredded carrots,  
English cucumber, Sweet 100 tomatoes,  
house vinaigrette

### POTATO SALAD gf v

Red bliss potatoes, organic and free range eggs,  
celery, red onion, mayo, Dijon

### BBQ CHICKEN df

House BBQ sauce, braised greens

### CORN BREAD v

Basket of homemade cornbread

### FAMOUS KAYEM FENWAY FRANKS df gf

Pickled cherry peppers, sauerkraut

### CAVENDISH FARMS FRENCH FRIES gf vg

Fried golden brown

### DESSERT v

Assorted cookies

## Big Board Sandwiches

\$42

### CAESAR SALAD v

Romaine, parmesan, house Caesar dressing,  
garlic croutons

### PASTA SALAD v

English cucumber, Sweet 100 tomato, olives,  
feta cheese, lemon oregano vinaigrette

### NEW ENGLAND CLAM CHOWDER

Clam, potatoes, cream, oyster crackers, hot sauce

### VEGGIE WRAP vg df

Seasonal Fenway Farms vegetables, hummus,  
balsamic, spinach wrap

### SAVENOR'S ORGANIC ROASTED TURKEY

Vine-ripened tomato, Vermont cheddar,  
Avocados From Mexico mayonnaise,  
whole wheat bread

### "NORTH END" ITALIAN SUB

Boston Bibb lettuce, vine-ripened tomato,  
provolone cheese, Heritage ham\*,  
genoa salami\*, capicola\*, pepper relish on a  
crisp sub roll

### DESSERT BARS v

Assorted brownie bars

v vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.



## Taqueria

\$45

### STREET CORN SALAD v gf

Grilled corn off the cobb, Chile lime cream, cilantro cotija cheese, radish, jalapeno, arugula

### TACO BAR

White corn tortilla, Savenor's chicken tinga, spicy roasted sweet potato

### TOPPINGS v

Avocado crema, pico de gallo, cotija, fresh cilantro, sweet and spicy slaw

Sides: spanish rice, black beans

### CHURROS v

Tossed in cinnamon, served with chocolate sauce

### ENHANCEMENT

#### CHIPS AND GUAC gf v

Tostitos Tortilla Chips, Avocados from Mexico 100% fresh guacamole

\$8



## Lighter Measures

\$53

### FARMER'S MARKET SALAD gf df v

Leafy greens, shredded carrots, English cucumber, Sweet 100 tomatoes, house vinaigrette

### KALE AND QUINOA SALAD v

Dried fruit, toasted nuts, goat cheese

### GRILLED SAVENOR'S CHICKEN BREAST\*

Boneless lemon thyme chicken breast, roasted baby potatoes, seasonal vegetables

### MUSHROOM ORECCHIETTE v

Braised mushrooms, leeks, spinach, pecorino

### BREAD BASKET v

Assorted freshly baked rolls

### FRUIT SALAD df gf vg

Chef's seasonal selections

v vegetarian vg vegan gf gluten friendly df dairy free



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices subject to additional fees and taxes.

## Big Concourse

\$63

### WEDGE SALAD <sup>gf</sup>

Heart of iceberg, double smoked bacon, Sweet 100 tomatoes, red onion, crumbled bleu cheese, house dressing

### BAKED HADDOCK <sup>gf</sup>

Sauteed swiss chard, baby carrots, lemon beurre blanc

### SAVENOR'S MARINATED STEAK TIPS\* <sup>gf</sup>

Herb roasted red bliss potatoes, grilled red onion, arugula

### VEGETARIAN ORRECHIETTE <sup>v</sup>

Toasted garlic, lemon, seasonal vegetables, white wine, parmesan

### FENWAY SWEETS <sup>v</sup>

Assorted petite sweets

## ENHANCEMENTS

### MINI LOBSTER ROLL

(Priced per piece)  
Fresh and local Yankee Lobster Co. lobster salad, buttered roll, lemon, chive

\$19

### SAVENOR'S SHORT RIB GRILLED CHEESE

Savenor's prime braised short rib, Vermont cheddar, caramelized onion, white bread

\$14

### GRILLED CHICKEN SANDWICH

Savenor's organic and free range chicken breast, lettuce, tomato, Avocados From Mexico mayonnaise, potato roll

\$14

### BREAD BASKET <sup>v</sup>

Assorted dinner rolls, whipped butter

\$4.50

### COBB SALAD <sup>gf</sup>

Romaine, Savenor's organic and free range chicken, local bleu cheese, organic and free range eggs, double smoked bacon, chive, ranch dressing

\$16

### CAPRESE SALAD <sup>v gf</sup>

Heirloom tomatoes, marinated mozzarella, Sweet 100 tomatoes, basil, EV00, aged balsamic

\$15

### NEW ENGLAND CLAM CHOWDER

Clam, potatoes, cream, oyster crackers, hot sauce

\$15

### TOMATO SOUP <sup>vg gf</sup>

San Marzano tomatoes, toasted garlic, chili flake, basil, EV00

\$10



<sup>v</sup> vegetarian <sup>vg</sup> vegan <sup>gf</sup> gluten friendly <sup>df</sup> dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.

*Lunch*

# BOXED LUNCHES

*Includes whole fruit, Lays chips and and homemade cookie or brownie*

## SAVENOR'S ORGANIC ROASTED TURKEY

Vine-ripened tomato, Vermont cheddar,  
Avocados From Mexico mayonnaise,  
whole wheat bread

**\$28**

## "NORTH END" ITALIAN SUB

Boston bibb lettuce, Sweet 100 tomatoes,  
provolone cheese, heritage ham\*,  
genoa salami\*, capicola\*,  
pepper relish, crisp sub roll

**\$28**

## SAVENOR'S ROAST BEEF\*

Horseradish cream, pickled red onion,  
arugula, onion roll

**\$28**

## VEGGIE WRAP Ⓥ

Seasonal Fenway Farms vegetables,  
hummus, balsamic, spinach wrap

**\$28**

## GRILLED CHICKEN SANDWICH

Savenor's Organic & Free Range  
chicken breast, lettuce, tomato, Avocados from Mexico  
mayonnaise, potato roll

**\$28**

## TOFU SANDWICH Ⓥ

Baked tofu, lettuce, tomato,  
Avocados from Mexico mayonnaise,  
whole wheat bread

**\$28**



Ⓥ vegetarian Ⓥg vegan gf gluten friendly df dairy free

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.*



# DINNER



Savenor's Taqueria: Savenor's organic grilled chicken, grilled peppers, cilantro and onion relish, white corn tortillas, house salsa, crema

## Dinner

## RECEPTION HORS D'OEUVRES

Minimum 25 pieces per selection.

## Cold

CAPRESE SKEWERS **v**

Fresh mozzarella, Sweet 100 tomatoes,  
basil aged balsamic

\$4.50

FIG PROSCIUTTO TART\*  
\*

Prosciutto, fig jam, blue cheese

\$5

CUCUMBER CRUDITÉ CUP **vg** **gf**

Hummus, seasonal vegetable

\$5.50

BRUSCHETTA **v**

Mushroom duxelles

\$6

JUMBO SHRIMP COCKTAIL **gf**

Cocktail sauce, lemon, horseradish

\$7

## SALMON NAPOLEON\*

Smoked salmon, herbed cream cheese,  
chive crème, dill

\$7

SPINACH ARTICHOKE BITE **v**

Tartelette, cooked spinach, artichoke,  
cream cheese, sour cream

\$6

## SPICY TUNA TARTARE\*

Crispy wonton, scallion, sesame seeds,  
avocado aioli

\$7

MINI NEW ENGLAND  
LOBSTER ROLL

Fresh and local Yankee Lobster Co.  
lobster salad, buttered roll, lemon, chive

\$14

## Hot

ARANCINI **v**

Mozzarella and fontina cheese,  
parmesan, basil pistou, spicy marinara

\$4.50

## PORK WONTON

Handcrafted pork dumplings, shrimp,  
sesame, soy garlic

\$4.50

## MINI CHICKEN QUESADILLAS

Monterey jack cheese, pico de gallo,  
Avocados From Mexico 100% fresh guacamole,  
cilantro

\$5

## MINI FAMOUS FENWAY FRANK

Kayem Fenway Frank, butter toasted bun,  
ketchup, mustard

\$5

CHICKEN LOLLIPOP **gf**

Buffalo sauce, blue cheese dressing, scallions

\$5

## CROQUETTE

Spanish chorizo, manchego cheese, saffron aioli

\$5.50

FALAFEL **vg**

Crispy chickpea fritter, tzatziki, pickled radish

\$5.50

## CRAB RANGOON

Cream cheese, crispy wonton wrapper, soy sauce

\$5.50

## BEEF YAKATORI

Teriyaki sauce, ginger, scallion, sesame

\$6

## CHICKEN YAKATORI

Teriyaki sauce, ginger, scallion, sesame

\$6

CHICKEN TZATZIKI **gf**

Beet tzatziki, cucumber relish, dill

\$6

## GRILLED BEEF SLIDER\*

Vermont cheddar, special sauce, lettuce, tomato

\$7

## CRISPY CHICKEN SLIDER

Pickles, spicy mayo

\$7

## MUSHROOM SLIDER

Mushrooms, truffle aioli, arugula

\$7

LAMB SKEWER\* **gf**

Mint pistou

\$8.50

## PEEKYTOE CRAB CAKE

Lemon caper remoulade

\$10.50

SEARED SEA SCALLOP\* **gf**

Double smoked bacon, chive

\$10.50

**v** vegetarian **vg** vegan **gf** gluten friendly **df** dairy free



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.

# Dinner

## RECEPTION STATIONS

### PRETZEL BAR v

J&J Bavarian pretzels served with spicy mustard, honey mustard, beer mustard

**\$12**

### NACHO BAR

Tostitos tortilla chips, spicy cheese sauce, Savor's grass-fed beef chili, Avocados From Mexico  
100% fresh guacamole, pico de gallo, sour cream, pickled jalapenos

**\$12**

### CRUDITÉ v

Fresh seasonal vegetables, cucumber, celery, carrot, broccoli, cherry tomato, radish, hummus, buttermilk ranch

**\$13**

### ARTISANAL CHEESE BOARD v

Cave aged cloth bound cheddar, bleu, smoked gouda, goat cheese, Monterey jack, assorted crackers, flat breads

**\$22**

### GRILLED SEASONAL VEGETABLE DISPLAY vg gf

Seasonal Fenway Farms vegetables

**\$13**

### UPGRADE YOUR SLIDER STATION AND INCLUDE A MIX OF PROTEINS

#### CRISPY FRIED CHICKEN SLIDERS

Grillo's pickles, spicy mayonnaise

**\$5 ADDITIONAL**

#### PULLED PORK SLIDERS

Cole slaw, Grillo's pickles

**\$5 ADDITIONAL**

#### BLACK BEAN QUINOA SLIDERS v

Truffle aioli, arugula

**\$5 ADDITIONAL**

### GRILLED BEEF SLIDER SELECTION\*

Boston Bibb lettuce, vine-ripened tomato, Vermont cheddar cheese, special sauce, brioche bun

**\$17**

### ANTIPASTI

Savor's prosciutto americano, assorted aged salamis, fontina, provolone cheeses, marinated olives and mushrooms, cauliflower with lemon and capers, charred red peppers, grilled crostini

**\$30**

### SEAFOOD BAR

Wellfleet oysters\*, locally sourced clams\*, shrimp cocktail\*, lemon, horseradish, champagne mignonette

**\$40**

### SUSHI BAR\*

Sushi served fresh and made locally, with ginger, wasabi, soy sauce

**\$40**



v vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.

Dinner

## RECEPTION STATIONS

## PAELLA

Tomato saffron broth, Savorin's Organic and Free Range chicken, chorizo, shrimp

\$40

## UPGRADE YOUR PAELLA

## MUSSELS

\$15

ASIAN FRIED RICE <sup>v</sup>

Classic fried rice, carrots, scallion, peas, sesame, soy sauce, organic and free range eggs

\$20

## UPGRADE YOUR FRIED RICE ACTION STATION AND ADD A SECOND OR THIRD PROTEIN

TOFU FRIED RICE <sup>v</sup>

\$15 ADDITIONAL

## PORK FRIED RICE

\$18 ADDITIONAL

## SHRIMP FRIED RICE

\$20 ADDITIONAL

## SAVENOR'S TAQUERIA

Savorin's organic grilled chicken, grilled peppers, cilantro and onion relish, white corn tortillas, house salsa, crema

\$26

## UPGRADE YOUR TAQUERIA ACTION STATION AND ADD A LITTLE SOMETHING EXTRA

## BEEF\*

\$15 ADDITIONAL

## AL PASTOR SLOW ROASTED PORK

\$15 ADDITIONAL

SPICY SWEET POTATO <sup>vg</sup>

\$9 ADDITIONAL

GUACAMOLE <sup>vg</sup>

Avocados From Mexico mayonnaise

\$5 ADDITIONAL

SEASONAL RISOTTO <sup>v</sup>

Arborio rice, garlic, thyme, white wine, lemon, parmesan cheese, herbs, seasonal vegetables

\$20

## RISOTTO ENHANCEMENTS

WILD MUSHROOMS <sup>v</sup>

\$5 ADDITIONAL

## LOBSTER

\$20 ADDITIONAL

<sup>v</sup> vegetarian <sup>vg</sup> vegan <sup>gf</sup> gluten friendly <sup>df</sup> dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices subject to additional fees and taxes.



*Dinner*

# RECEPTION STATIONS

## CHEF'S SEASONAL PASTA

Ask your sales manager what we're currently offering

**\$25**

## NEW ENGLAND STYLE LOBSTER ROLLS

(Chef attended)

Fresh and local Yankee Lobster Co. lobster salad, buttered roll, lemon, chive

**\$38**

## LOBSTER ROLL ENHANCEMENT

Confetti coleslaw, house made Idaho potato chips

**\$8**

## THE CARVERY

(Chef attended)

Savoror's beef tenderloin with horseradish cream sauce

**\$47**

Savoror's prime rib with beef au jus\*

**\$47**

Savoror's beef strip loin with horseradish cream sauce\*

**\$42**

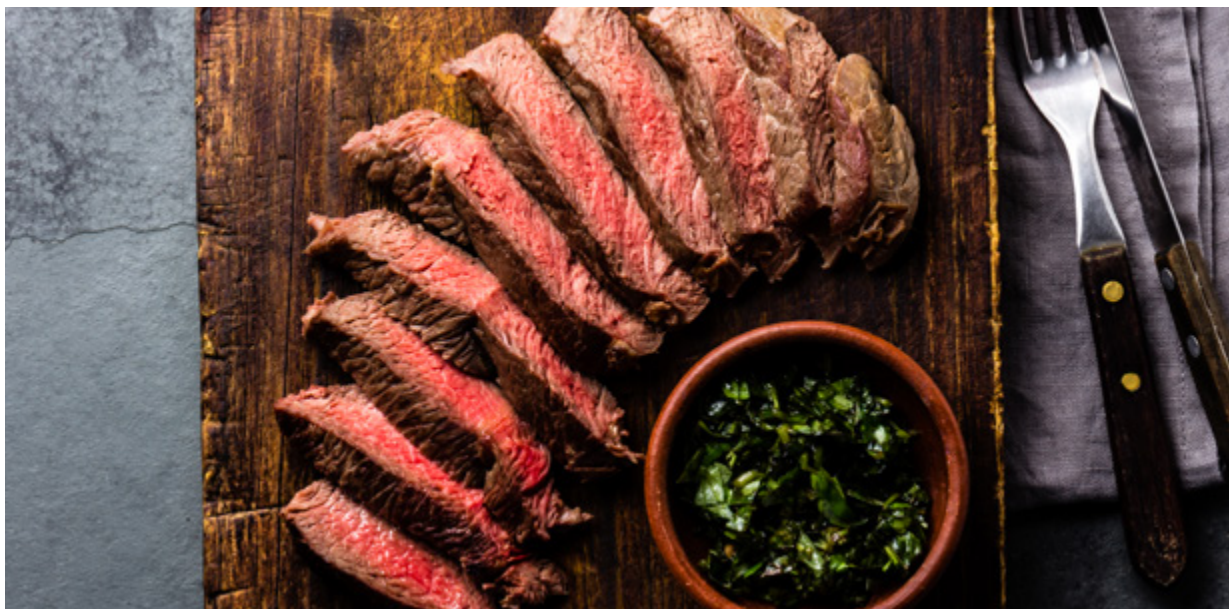
Salmon filet with lemon beurre blanc

**\$42**

Savoror's roasted turkey breast with gravy

**\$27**

*Each protein is served with seasonal vegetables and mashed or roasted potatoes*



**v** vegetarian **vg** vegan **gf** gluten friendly **df** dairy free

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices subject to additional fees and taxes.*



# Dinner BUFFET

## Fenway BBQ

\$52

### SUMMER CUCUMBER SALAD v

Arugula, English cucumber, red onion, dill, basil, radishes, Sweet 100 tomatoes, feta, lemon vinaigrette

### POTATO SALAD v gf

Red bliss potatoes, organic and free range eggs, celery, red onion, mayo, dijon

### BBQ CHICKEN df

House BBQ sauce, braised greens

### CORN BREAD v

Basket of homemade corn bread

### SAVENOR'S PULLED PORK\* df gf

Sweet n' spicy slaw, quick pickles, house BBQ sauce

### CORN ON THE COB v gf

Sweet Vermont butter, chives

### MACARONI AND CHEESE v

Three cheese mornay sauce, elbow macaroni, buttered breadcrumbs

### SWEET SELECTION v

Bourbon pecan and banoffee tartlettes

### LOOKING FOR A BIT MORE IN YOUR FENWAY BBQ?

#### SAVENOR'S HERITAGE PORK RIBS\*

Spiced rubbed Heritage ribs, smoked BBQ sauce, scallions

\$20

#### KAYEM FAMOUS FENWAY FRANKS

Pickled cherry peppers, sauerkraut

\$12



v vegetarian vg vegan gf gluten friendly df dairy free



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.

## North End

\$63

### CAESAR SALAD <sup>v</sup>

Romaine, parmesan, house  
Caesar dressing, garlic croutons

### LINGUINE PRIMAVERA <sup>v</sup>

Local corn, Sweet 100 tomatoes, basil, herbs,  
parmesan cheese

### SWORDFISH PICATTA

Local swordfish filets, capers, lemon butter sauce,  
white wine, sauteed spinach

### CHICKEN MADEIRA

Savenor's organic chicken, mushrooms,  
madeira wine

### SWEET SELECTION

Assorted cannoli

#### LOOKING FOR A BIT MORE IN YOUR "NORTH END"?

##### EGGPLANT PARM <sup>v</sup>

Eggplant, panko, toasted garlic marinara,  
mozzarella cheese, pistou

\$13

##### VEGETABLE MINISTRONE SOUP <sup>vg</sup>

San Marzano tomatoes, cannellini beans,  
local vegetables, Fenway Farms herbs

\$12

## Wicked New England

\$70

### BOSTON BIBB SALAD <sup>v</sup>

Boston Bibb salad, strawberries, local bleu cheese,  
toasted pistachios, lemon vinaigrette

### SAVENOR'S ROASTED CHICKEN <sup>df gf</sup>

Savenor's organic and free range chicken, lemon, basil,  
fingerling potatoes, seasonal vegetables

### SAVENOR'S STEAK TIPS\* <sup>df gf</sup>

Herb roasted red bliss potatoes,  
grilled red onion, arugula

### PASTA PRIMAVERA <sup>v</sup>

Orecchiette, seasonal vegetables, garlic, herbs,  
white wine, butter, parmesan

### SWEET SELECTION <sup>v</sup>

Boston cream cupcakes

#### LOOKING FOR A BIT MORE IN YOUR NEW ENGLAND WICKED?

##### BUTTERCRUMB COD

Baked cod, panko, rice pilaf, seasonal  
vegetables, lemon

\$20

##### NEW ENGLAND CLAM CHOWDER

Local clams, oyster crackers, Tabasco

\$15

##### MINI NEW ENGLAND LOBSTER ROLL

Fresh and local Yankee Lobster Co.  
lobster salad, buttered roll,  
lemon, chive (priced per piece)

\$19

<sup>v</sup> vegetarian <sup>vg</sup> vegan <sup>gf</sup> gluten friendly <sup>df</sup> dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.



## Grand Slam

\$73

### FARMER'S MARKET SALAD gf df v h

Leafy greens, shredded carrots,  
English cucumber, Sweet 100 tomatoes,  
house vinaigrette

### PANKO CRUSTED SALMON

Wild rice pilaf, garlic spinach, lemon

### LEMON THYME CHICKEN

Fingerling potatoes, haricot vert

### MUSHROOM ORECCHIETTE v

Mushrooms, leeks, spinach,  
roasted garlic sage cream sauce

### SWEET SELECTION

Assorted mini desserts

### LOOKING FOR A BIT MORE IN YOUR GRAND SLAM?

#### VEGETABLE MINISTRONE SOUP vg

San Marzano tomatoes, cannellini beans,  
local vegetables, Fenway Farms herbs

\$12

#### CRAB CAKES

Fresh peekytoe crab meat,  
remoulade, watercress

\$30

#### SHORT RIB ENTRÉE\*

Braised Savor's prime short rib,  
pommes puree, carrots,  
cipollini onion

\$20



v vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.



# PLATED



Plated dinner hosted in Fenway Park's Dell Technologies Club

YEAR-ROUND

SPRING

SUMMER

FALL

WINTER

*Plated*

# YEAR-ROUND COLLECTION

## TOMATO SOUP gf v

San Marzano tomatoes, garlic,  
Fenway Farms herbs

\$10

## CORN CHOWDER

Local sweet corn, Yukon gold potatoes,  
double smoked bacon

\$11

## NEW ENGLAND CLAM CHOWDER

Local clams, house oyster crackers, Tabasco

\$15

## FARMER'S MARKET SALAD gf df v

Leafy greens, shredded carrots,  
English cucumber, Sweet 100 tomatoes,  
house vinaigrette

\$11

## CAESAR SALAD v

Romaine, parmesan, house  
Caesar dressing, garlic croutons

\$11



v vegetarian vg vegan gf gluten friendly df dairy free

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.*



YEAR-ROUND

SPRING

SUMMER

FALL

WINTER

*Plated*  
**SPRING PICKS**

MARCH–MAY

**STRAWBERRY SALAD** v

Boston Bibb lettuce, local strawberries,  
 crumbled bleu cheese, pistachio,  
 white balsamic vinaigrette

**\$12****SNAP PEA GREEK SALAD** v

Romaine, kalamata olive, Easter egg radish,  
 feta, toasted pita, lemon vinaigrette

**\$15****CAULIFLOWER GNOCCHI** v

House made cauliflower gnocchi, spring peas,  
 morel mushrooms, asparagus, parmesan

**\$22****SPRINGTIME SAVENOR'S  
 STATLER BREAST OF CHICKEN**

Roasted potato, spring peas, carrots,  
 morels, parsnip puree

**\$40****CRAB AND FENNEL  
 STUFFED SOLE**

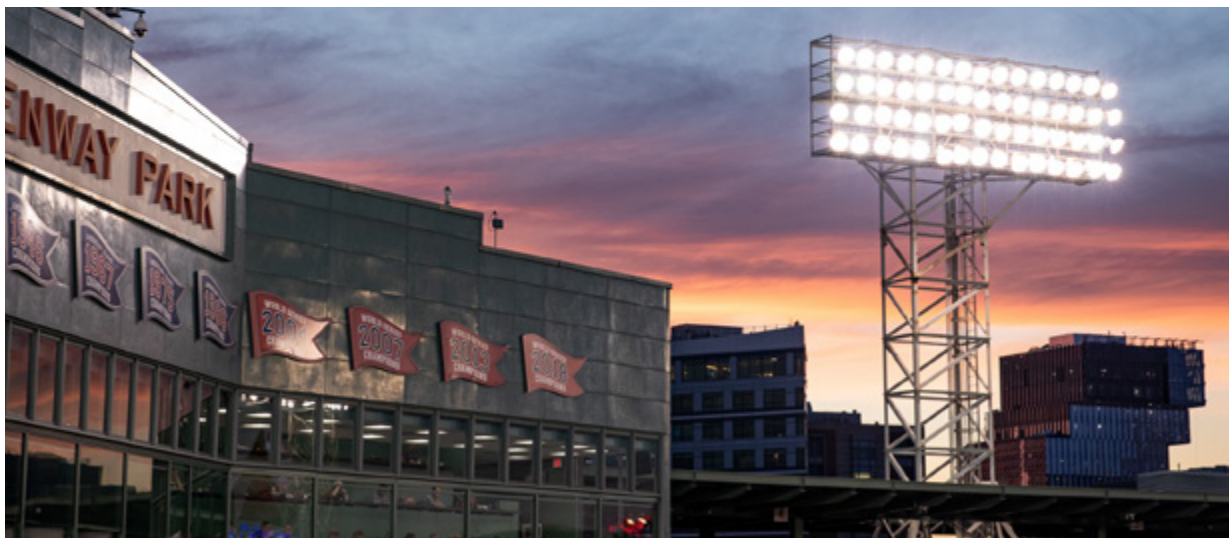
Fenway Farms spinach, crispy new potatoes,  
 beurre blanc

**\$43****SAVENOR'S GRILLED  
 BEEF TENDERLOIN\***

Asparagus, pommes puree,  
 bearnaise sauce

**\$52****PORCINI CRUSTED SALMON**

Spring dug parsnip puree, peas, fava beans,  
 asparagus, lemon beurre blanc, fine herbs

**\$43**

v vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
 Prices subject to additional fees and taxes.



*Plated*

# SUMMER SELECTS

JUNE–AUGUST

**WATERMELON SALAD** gf v

Fresh watermelon, Fenway Farms arugula, feta cheese, lemon

**\$14****CAPRESE** v gf

Local heirloom tomatoes, buffalo mozzarella, extra virgin olive oil, Fenway Farms basil, aged balsamic

**\$15****VEGETABLE PAVE** v

Zucchini, red pepper, eggplant, yellow squash, Idaho potato, romesco sauce, arugula, goat cheese, Marcona almonds

**\$36****SUMMERTIME SAVENOR'S  
STATLER BREAST OF CHICKEN**

Roasted potato, summer ratatouille, aged balsamic, pistou

**\$40****BAKED LOCAL COD**

Fingerling potatoes, local clams, crisp pork belly, creamed leeks

**\$43****SAVENOR'S CLUB STEAK\***

Smashed Yukon potatoes, local green and wax beans, garlic butter

**\$46****CHICKEN AND SHRIMP DUO**

Blackened chicken, shrimp, cheese grits, braised kale, andouille sausage, southern gravy, chow chow relish

**\$48**v vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.

*Plated*

# FALL FEATURES

SEPTEMBER–NOVEMBER

**BEET AND ARUGULA SALAD** vArugula, local candy striped and golden beets,  
Vermont goat cheese, Marcona almonds

\$12

**HARVEST KALE SALAD** vVermont cheddar, local apples, hazelnuts,  
apple cider vinaigrette

\$12

**PUMPKIN AND QUINOA  
RISOTTO CAKE** vFenway Farms arugula, chanterelles,  
black truffle

\$32

**SAVENOR'S HERITAGE  
PORK TENDERLOIN\***Sweet potato puree, braised  
Fenway Farms kale, local apples

\$36

**GRILLED BEEF TENDERLOIN\***

Twice baked potatoes, broccoli rabe, herbed butter

\$52

**AUTUMN SAVENOR'S STATLER  
BREAST OF CHICKEN**Potato puree, mushrooms, haricot vert,  
madeira wine sauce

\$40

**GRILLED LOCAL SWORDFISH**Fall root vegetable hash, broccoli rabe,  
romesco sauce, saffron aioli

\$43



v vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.

*Plated*

# WINTER COMPILATION

DECEMBER–FEBRUARY

## PEAR AND SPINACH SALAD V

Baby spinach, roasted bosc pears, bleu cheese, toasted walnuts, cider vinaigrette

**\$13**

## MAPLE ROASTED DELICATA SALAD V

Arugula, radicchio, roasted delicata, pomegranate, pepitas, goat cheese, maple balsamic vinaigrette

**\$15**

## WINTER RISOTTO V

Wild mushroom risotto, roasted butternut squash, brussels sprout leaves, winter white truffle, pecorino

**\$22**

## SNOWFALL SAVENOR'S STATLER BREAST OF CHICKEN

House sweet potato gnocchi, brussels sprouts, winter squash, white wine

**\$40**

## LOCAL GRILLED SALMON

Toasted farro pilaf, shaved fennel, blood orange, olive, watercress

**\$43**

## SCALLOPS

Pan seared scallops, sweet potato puree, butternut squash, cauliflower, crispy prosciutto, picata sauce

**\$43**

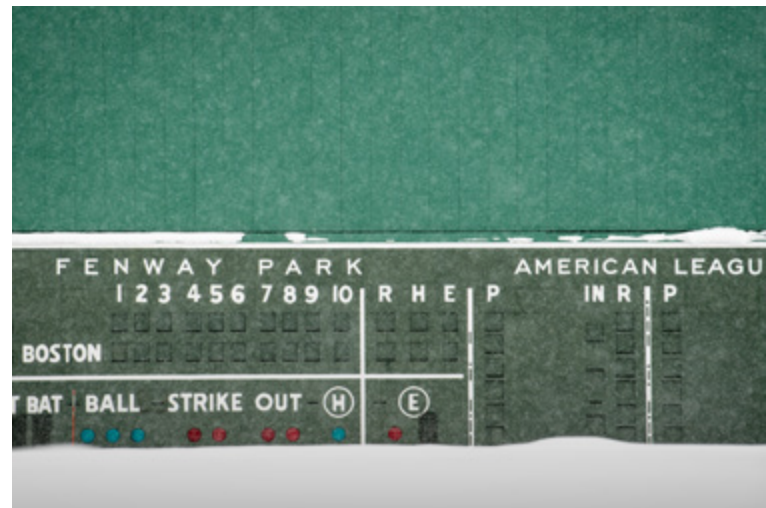
## SAVENOR'S CLUB STEAK\*

Lyonnais potatoes, creamed spinach, triple garlic butter

**\$46**

## SAVENOR'S BRAISED BEEF SHORT RIB\*

Creamy polenta, carrots and onions, Brussels sprouts, porcini mushrooms, parmesan

**\$45**

V vegetarian vg vegan gf gluten friendly df dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices subject to additional fees and taxes.



# DESSERT



Assorted Petit Sweets

*Desserts*

# BUFFET & MINI DESSERTS

## *Buffet*

ASSORTED COOKIES

BROWNIE BARS

CHEF'S CHOICE CUPCAKES

BOSTON CREAM PIE CUPCAKES

CANNOLI AND WHOOPIE PIES

CHEF'S CHOICE PETITE SWEETS

TIRAMISU CUPCAKES

WARM SEASONAL COBBLER



## *Mini*

### PETIT SWEETS (CHOOSE THREE)

- |                    |  |
|--------------------|--|
| Vanilla Cheesecake | Cannoli                                |
| Chocolate Tart     | Strawberry Shortcake                   |
| Lemon Tart         | Flourless Chocolate Cake <sup>gf</sup> |
| Whoopie Pie        | Brown Butter Financier                 |
| Bourbon Pecan Tart | Chocolate Pretzel Tart                 |
| Cream Puff         | Banoffee Tart                          |
| Cupcakes           | Key Lime Tart                          |

\$12

### ELEVATED PETIT SWEETS (CHOOSE THREE)

- Cake Pops
- French Macarons <sup>gf</sup>
- Chocolate Mousse Cup <sup>gf</sup>
- Carrot Cake
- Tiramisu Cup
- Espresso Panna Cotta <sup>gf</sup>

\$17

<sup>v</sup> vegetarian <sup>vg</sup> vegan <sup>gf</sup> gluten friendly <sup>df</sup> dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices subject to additional fees and taxes.



*Desserts***PLATED & CHEF-ATTENDED***Plated***BERRY SHORTCAKE**

Buttermilk scone, whipped mascarpone cream,  
macerated berries

**\$14****LEMON MERINGUE TARTELETTE**

Shortbread crust, zesty lemon curd, blueberry  
compote, toasted meringue

**\$14****BOSTON CREAM**

Chiffon cake, vanilla bean cream, dark chocolate glaze,  
seasonal berries

**\$14****WARM CHOCOLATE CAKE**

Warm chocolate cake, molten ganache center,  
raspberry coulis

**\$15****FLOURLESS CHOCOLATE CAKE**

Rich flourless chocolate cake, candied pecan crust,  
raspberry coulis

**\$14****SEASONAL CRISP**

Shortbread crust, seasonal filling,  
cinnamon streusel, caramel

**\$14****SEASONAL CHEESECAKE**

Chef's choice cheesecake, chantilly cream,  
seasonal accompaniments

**\$15***Chef-Attended***WAFFLE CONE STATION**

Warm freshly made waffle cones, assorted  
gourmet toppings and sauces bar, chocolate  
and vanilla ice cream

**\$17****GELATO CART**

Homemade artisan gelato, six flavors, specialty cart

**\$22****CANNOLI STATION**

Vanilla and chocolate cannoli shell display,  
filled to order, whipped ricotta filling,  
assorted gourmet toppings

**\$19****ICE CREAM  
CART STATION** 

Gourmet chocolate and vanilla ice creams  
with assorted toppings served in souvenir mini  
Red Sox helmets

**\$12**

 vegetarian  vegan  gluten friendly  dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Prices subject to additional fees and taxes.



# BEVERAGE



Crafting signature cocktails in our Dell Technologies Club

## Beverage PACKAGES

### Top Shelf Bar

Includes assorted Coca-Cola products and Dasani bottled water.

<b>1-HOUR SERVICE</b>	<b>\$31</b>
<b>2-HOUR SERVICE</b>	<b>\$49</b>
<b>3-HOUR SERVICE</b>	<b>\$59</b>
<b>4-HOUR SERVICE</b>	<b>\$69</b>

Ketel One Vodka  
Maker's Mark Bourbon  
Macallan 12 Year Scotch Whiskey  
Builder's Gin

Patron Silver  
Goslings Gold Rum  
Woodbridge by Robert Mondavi  
Chardonnay, Sauvignon Blanc,  
Pinot Noir, Cabernet Sauvignon  
Bud Light

Samuel Adams  
617 IPA  
Angry Orchard Cider  
Truly Hard Seltzer

### Premium Spirit Bar

Includes assorted Coca-Cola products and Dasani bottled water.

<b>1-HOUR SERVICE</b>	<b>\$26</b>
<b>2-HOUR SERVICE</b>	<b>\$41</b>
<b>3-HOUR SERVICE</b>	<b>\$51</b>
<b>4-HOUR SERVICE</b>	<b>\$61</b>

Tito's Vodka  
Jim Beam  
Dewar's Scotch Whiskey  
Bombay Gin  
Goslings Gold Rum

Hornitos Tequila  
Woodbridge by Robert Mondavi  
Chardonnay, Sauvignon Blanc,  
Pinot Noir, Cabernet Sauvignon  
Bud Light

Samuel Adams  
617 IPA  
Angry Orchard Cider  
Truly Hard Seltzer

### Premium Beer, Wine & Canned Cocktail Bar

Includes assorted Coca-Cola products and Dasani bottled water.

<b>1-HOUR SERVICE</b>	<b>\$21</b>
<b>2-HOUR SERVICE</b>	<b>\$36</b>
<b>3-HOUR SERVICE</b>	<b>\$46</b>
<b>4-HOUR SERVICE</b>	<b>\$56</b>

Woodbridge by Robert Mondavi  
Chardonnay, Sauvignon Blanc,  
Pinot Noir, Cabernet Sauvignon  
Nightshift Whirlpool  
Harpoon IPA

Hornitos Ranch Water  
High Noon  
Sugarlands Moonshine  
Bud Light

Samuel Adams  
617 IPA  
Truly Hard Seltzer  
Downeast Cider Seasonal



## Beer and Wine Bar

Includes assorted Coca-Cola products and Dasani bottled water.  
Alternative and elevated wine listings available for additional cost.

### WINE LIST

Ask us about our  
extensive wine list!

<b>1-HOUR SERVICE</b>	<b>\$16</b>	Woodbridge by Robert Mondavi Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon
<b>2-HOUR SERVICE</b>	<b>\$31</b>	
<b>3-HOUR SERVICE</b>	<b>\$41</b>	
<b>4-HOUR SERVICE</b>	<b>\$51</b>	

Bud Light  
Samuel Adams  
617 IPA

Angry Orchard Cider  
Truly Hard Seltzer

## Mimosa Bar

### 2-HOUR SERVICE

Sparkling wine, pomegranate, orange and  
peach juice, fresh fruit

**\$20**

### UPGRADE YOUR MIMOSA EXPERIENCE

#### VEUVE CLIQUOT

**\$15**

## Non-Alcoholic Bar

### 2-HOUR SERVICE

*Coca-Cola* products, Dasani bottled water,  
coffee and tea

**\$15**

## Juice Bar

### 2-HOUR SERVICE

Juices including orange, pineapple, cranberry,  
pomegranate, and mango. Paired with club soda  
and a variety of fresh fruits and berries

**\$15**

## Bloody Mary Bar

### 2-HOUR SERVICE

Vodka, Bloody Mary mix, Tabasco, horseradish,  
celery, olives, bacon, lemons, limes

**\$20**

### UPGRADE YOUR HYDRATION

**smartwater**

**\$2 ADDITIONAL**

### UPGRADE YOUR BLOODY MARY EXPERIENCE

#### ADD SHRIMP

**\$15**



## Fenway's Wine Cellar

Looking to elevate your wine experience? Add of the below wines by the bottle to your beverage package

### ROSÉ

Rose, Belle Glos, Sonoma Coast	\$85
Rose, Elouan, Oregon	\$66

### CHAMPAGNE & SPARKLING WINE

Sparkling Wine, Korbel, Brut, California	\$66
Veuve Clicquot	\$217

### WHITE WINE

Chardonnay, Cakebread, Napa	\$145
Chardonnay, Prisoner Wine Co., California	\$95
Chardonnay, Boen, California	\$80
Chardonnay, Elouan, Oregon	\$66
Sauvignon Blanc, Duckhorn, North Coast California	\$135
Sauvignon Blanc, Cloudy Bay	\$75
Sauvignon Blanc, Kim Crawford, Marlborough	\$61
Sauvignon Blanc, Mount Riley, Spain	\$51
Pinot Grigio, Santa Margherita, Italy	\$80
Pinot Grigio, Woodbridge, California	\$51
Pinot Grigio, Ruffino, 'Lumina,' Delle Venezie, Italy	\$51
Riesling, Salbach Incline, Germany	\$61

### RED WINE

Cabernet Sauvignon, Duckhorn, Napa	\$155
Cabernet Sauvignon, Quilt, California	\$135
Cabernet Sauvignon, Simi Landslide, Sonoma	\$100
Cabernet Sauvignon, Caymus, Napa	\$227
Cabernet Sauvignon, Woodbridge, California	\$51
Red Blend, Prisoner Wine Co., California	\$150
Pinot Noir, Belle Glos, Santa Maria Valley	\$140
Pinot Noir, Boen, California	\$80
Pinot Noir, Elouan, Oregon	\$66
Pinot Noir, Woodbridge, California	\$51
Merlot, Stags Leap, Napa	\$105
Merlot, Woodbridge, California	\$51
Shiraz-Cabernet, Max's, Australia	\$85
Malbec, Uco, Argentina	\$61

### ZINFANDEL

Zinfandel, Prisoner Wine Co., 'Saldo', California	\$85
---	------

### RESERVE LIST

Champagne, Dom Perignon, France	\$405
Pinot Noir, Williams Selyem, California	\$345
Chardonnay, Far Niente, Napa Valley	\$215
Merlot, Nickle & Nickle, Napa Valley	\$215
Red Blend, Spaceman, California	\$155



BOEN

ELOUAN



Official Bubbly  
KORBEL



WOODBRIDGE  
BY ROBERT MONDAVI

# POLICIES & PROCEDURES

## GUARANTEES

The final guarantee for all catering functions is required:

- For events fewer than 2,500 guests:  
five (5) business days prior to the event
- For events greater than 2,501 guests:  
seven (7) business days prior to the event

In the event that the guarantee is not provided, the expected attendance number will be used as your guarantee. You may increase your guarantee within the 5 business days, though you may not decrease it.

Attendance will be tracked by Red Sox security during the event. At the point the contracted guaranteed guest count is reached, the Fenway Park Events and Aramark managers will notify the event host. All food and beverage packages will be billed based on actual guest count if greater than the contracted guarantee.

Aramark will prepare food for 3% over your guarantee for plated meals and for 5% over your guarantee for buffets.

The minimum guarantee for all breakfast, lunch, and dinner buffets is 25 people.

## DURATION OF MEALS

Our buffets and food stations are all priced as per the below meal duration (unless otherwise noted):

- Buffets – two (2) hours
- Coffee breaks – one (1) hour
- Reception stations – two (2) hours

Should you require additional time for your food presentation this can be arranged. Please coordinate with your catering manager for a personalized proposal.

## MINIMUMS AND FEES

- For all catering functions with revenue less than \$2,500, a \$200 catering attendant fee will apply
- Chef attendant fees of \$200 per chef attendant may apply to your function depending on your selected menus.
- Bartender fees are \$200 per bartender.
- Coat check fees are \$200 per attendant.



# POLICIES & PROCEDURES

## ALCOHOL GUIDELINES

The sale and service of all alcoholic beverages is regulated by the Massachusetts department of liquor licenses & control. Aramark is responsible for the administration of those regulations. Massachusetts law requires all alcohol be purchased and supplied by the venue and service to end at 2:00 am.

All persons consuming alcoholic beverages must be 21 years old.

- Last call for alcohol: thirty (30) minutes prior to scheduled end time of event
- Alcohol service concludes: fifteen (15) minutes prior to scheduled end time of event

## FOOD AND BEVERAGE HOSPITALITY

No food or beverage may be brought into Fenway Park.

Fenway Park prohibits the removal of food and beverage from the premises.

## PRICES AND PAYMENT

All catering costs are subject to 15.5% gratuity, 8% administrative fee, and applicable sales tax (currently 7%). Prices are subject to change. Upon booking a deposit will be due in the amount of 50% of the contracted food & beverage minimum. Full prepayment is due five (5) business days prior to your event. Cancellation policies will be outlined in your catering agreement.



Preferred Payment of the Boston Red Sox

Aramark also accepts certified or cashier checks, money orders, wire transfers, American Express, and Visa as payment for products and services. If a payment method other than credit card is selected, a credit card authorization will be required.

