



**Hotel** KENMORE  
SQUARE  
**Commonwealth**

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**2026**

**CATERING MENUS**

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

[www.hotelcommonwealth.com](http://www.hotelcommonwealth.com)



# Hotel KENMORE SQUARE Commonwealth

*Breakfast*

*Lunch*

*Breaks*

*Reception*

*Dinner*

*Signature Events*

*Beverages*

*Details*

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

(GF) Gluten-Free  
(VEG) Vegetarian  
(V) Vegan



## *Continental Breakfast*

**\$44 per person**

La Fermière Yogurt, seasonal flavors, fresh berries, granola

Classic Sliced Fruit Platter (GF)

Breakfast Pastries

Fresh Squeezed Orange & Grapefruit Juices

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

## *Classic Breakfast*

**\$49 per person**

Scrambled Eggs (GF)

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

Maple-cured Bacon & Breakfast Sausage (GF)

La Fermière Yogurt seasonal flavors, fresh berries, granola

Breakfast Breads to include English muffins, white & wheat toasts

Fresh Squeezed Orange & Grapefruit Juices

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



## *Bostonian Breakfast*

**\$58 per person**

La Fermière Yogurt seasonal flavors, fresh berries, granola

Steel-cut Oatmeal fruit compote, brown sugar

Whole Fruit (GF)

Scrambled Eggs (GF)

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

Maple-cured Bacon & Breakfast Sausage (GF)

Blueberry Pancakes Vermont maple syrup

Breakfast Pastries

Fresh Squeezed Orange & Grapefruit Juices

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

◆ Chef's favorite items

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## *Breakfast Burrito Bowl*

**\$58 per person**

*all items & accompaniments are included to create your own bowl*

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

### *Accompaniments*

Assorted Hot Sauces  
 Ketchup  
 Lime Crema  
 Fresh Squeezed Orange & Grapefruit Juices  
 La Colombe Coffee, Decaffeinated Coffee, &  
 selection of Harney & Sons Teas



## *Urban Luxe Breakfast*

**\$65 per person**

La Fermière Yogurt seasonal flavors, fresh berries, granola  
 Classic Eggs Benedict English muffin, Canadian bacon, poached egg, hollandaise\*  
 Vegetable Quiche  
 Home Fries (GF) red bliss potatoes, paprika, onions  
 Maple-cured Bacon & Breakfast Sausage (GF)  
 Brioche French Toast Vermont maple syrup, caramelized bananas  
 Smoked Salmon Platter\* bagels, capers, cream cheese, red onion, baby greens  
 Freshly Baked Pastries assorted Danish, croissants, scones  
 Fresh Squeezed Orange & Grapefruit Juices  
 La Colombe Coffee, Decaffeinated Coffee, & Selection of Harney & Sons Teas

◆ Chef's favorite items

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## *A la Carte*

*enhance your breakfast with the following items*

**Bagels with Cream Cheeses \$12 per person**

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

**Breakfast Pastries \$12 per person**

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

**Breakfast Sausage (GF) \$12 per person**

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

**Chicken Sausage (GF) \$12 per person**

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

**Hard Boiled Eggs (GF) \$10 per person**

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

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

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

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

**Scrambled Eggs (GF) \$12 per person**

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

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

**Turkey Bacon (GF) \$12 per person**

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

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

**Whole Fruit (GF) \$6 per person**

◆ Chef's favorite items

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## Lunch Buffet Pricing

starting at  
**\$78 per person**

Two Starters

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Two Entrées

One Vegetarian Entrée

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

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One Buffet Dessert

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

### *Lunch Starters*

*select two*

#### **Arugula Salad (GF)**

balsamic strawberry, ricotta, shaved parmesan,  
balsamic dressing

#### **Classic Caesar Salad**

Grana Padano, herbed crouton

#### **Mixed Green Salad (GF)**

cucumber, cherry tomato, red onion,  
toasted shaved almonds

#### **Berry Salad**

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

#### **Fattoush Salad**

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

#### **Panzanella Salad** ♦

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

#### **Heirloom Tomato Salad (GF)**

basil, mozzarella, balsamic

#### **Roasted Beet Salad (GF)**

whipped ricotta, candied pecans, pea shoots,  
Champagne vinaigrette

#### **Seared Tuna Niçoise (GF)** ♦

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

#### **Chicken Tortilla Soup** ♦

crispy tortilla strips

#### **Curried Corn Chowder (GF)**

yogurt, cilantro

#### **New England Clam Chowder**

bacon, oyster croutons

♦ Chef's favorite items

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## Lunch Entrees

select two entrées & one vegetarian entrée

### Lemon Rosemary Statler Chicken

seasonal purée, tricolor carrots

### Crab Stuffed Haddock

sautéed spinach, caper creme

### Prosciutto Goat Cheese Stuffed Chicken (GF)

confetti rice, asparagus, citrus beurre blanc

### Crispy Curry Chicken, Tiki Masala Style (GF)

basmati rice, spring peas, broccoli, cauliflower

### Honey Soy Glazed Shrimp (GF)

kimchi fried rice

### Branzino ♦

puttanesca herb risotto

### Sesame Soy Grilled Salmon

kimchi fried rice

## Elevated Entrées

Additional \$12 per person, per selection

### Grilled USDA Prime Sirloin (GF)

broccoli rabe, truffle parmesan frites, chimichurri

### Pan Seared Scallops (GF)

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

### Slow Roasted BBQ Beef Short Rib (GF) ♦

roasted garlic potato purée, pearl onion, carrot

### USDA Prime Filet Mignon

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

### Ora King Salmon ♦

butternut squash puree, crispy Brussel sprouts, cherry au jus



## Vegetarian & Vegan

### Stuffed Scallion Crêpe ♦

seasonal vegetables, ricotta, béchamel sauce

### Chef's Seasonal Risotto (GF)

Grana Padano

### Creamy Polenta (GF), (V)

mushroom ragout, chickpeas, pistou

### Stuffed Poblano (GF), (V)

cilantro lime, black bean, corn rice

### Wild Mushroom Truffle Ravioli

pesto cream

### Bucatini

mushroom, parmesan cream sauce, truffle oil

### Stuffed Acorn Squash (V)

pearled couscous, roasted root vegetables, fried parsnip

### Eggplant Milanese ♦

over arugula, shaved parmesan

♦ Chef's favorite items

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## *Lunch Buffet Desserts*

*select one*

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

**French Macarons (GF)**

**Mini Cupcakes**

**Mini Cheesecakes** ✦

**Mini Chocolate Mousse Cake** ✦

**Chocolate Chip Brownies**

**Mini Chocolate Tarts**

## *Sides*

*a la carte items*

*additional \$12 per person*

**Crème Fraîche Potatoes (GF)**

**Grilled Asparagus (GF)** balsamic

**Grilled Cauliflower (GF)** golden raisin

**Lyonnaise Potatoes (GF)**

**Lyonnaise Potatoes (GF)**

**Roasted Brussels Sprouts (GF)** pancetta

**Roasted Mushrooms (GF)** gremolata



✦ Chef's favorite items

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## The Mediterranean Lunch Buffet

**\$78 per person**

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

### *Salad*

#### **Fattoush Salad**

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

### *Entrées*

#### **Spicy Lamb Kofta**

spicy tomato sauce, feta

#### **Lemon Chicken Skewers (GF)**

turmeric rice pilaf, golden raisins, pomegranate

#### **Roasted Vegetable Mezze (GF)**

assorted roasted & marinated vegetables

#### **Chickpea Falafel (GF)**

### *Accompaniments*

#### **Tabbouleh (GF)**

Tzatziki (GF)

#### **Hummus (GF)**

Harissa Feta (GF)

### *Dessert*

cookies, bars, mini verrines



## The New England Lunch Buffet

**\$88 per person, 25 guest minimum**

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

### *Soup & Salad*

#### **Classic Caesar Salad**

Grana Padano, herbed crouton

#### **New England Clam Chowder**

bacon, herbed crouton

### *Entrées*

#### **Mini Lobster Rolls**

#### **New England Haddock (GF)**

seasonal vegetables, thyme butter, red potatoes

#### **Maine Crab Cakes**

malt vinegar aioli, roasted corn salad

#### **Roasted Vegetable Pasta**

seasonal root vegetables, arugula, garlic cream sauce, parmesan

### *Dessert*

#### **Boston Cream Cupcakes**

◆ Chef's favorite items

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## Asian Occasion Lunch Buffet

**\$78 per person**

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

### *Entrées*

**Sweet & Spicy Crispy Beef**  
with broccoli

**Orange Chicken**  
over white rice

**Sweet & Sour Tempura Shrimp**

**Vegetable Spring Rolls**  
spicy plum sauce

**Korean-style Sesame Ribs**

**Vegetable Lo-Mein Noodles**

**Fried Rice**

### *Add-ins*

**Assorted Vegetables**

**Sweet Chili Sauce**

**Teriyaki Sauce**

**Chicken or Shrimp** \$5.00, per person

### *Dessert*

**cookies, bars, mini verrines**



## The North End Lunch Buffet

**\$72 per person**

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

### *Starters*

**Classic Caesar Salad**  
Grana Padano, herbed crouton

**Herb Roasted Garlic Focaccia Bread**

### *Entrées*

**Chicken Parmesan**

**Bolognese with Fettucine**

**Chef's Seasonal Ratatouille**

### *Dessert*

**Mini Cannolis**

◆ Chef's favorite items

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## What's In Your Bowl?

**\$68 per person**

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

### **Select Two Greens**

*additional selections are \$6 per person*

**Arugula  
Mixed Greens**

**Romaine  
Spinach**

### **Select Two Warm Sides**

*additional selections are \$8 per person*

**Black Beans  
Lentils  
Quinoa**

**Roasted  
Vegetables  
Wild Rice**

### **Select Two Proteins**

*additional selections are \$12 per person*

**Grilled Shrimp  
Roasted Chicken Breast  
Salmon**

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

### **Select Six Cold Sides**

*additional selections are \$8 per person*

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

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

### **Select Two Dressings**

*additional selections are \$4 per person*

**Balsamic Vinaigrette  
Blue Cheese Dressing**

**Caesar Dressing  
Cider Vinaigrette**

### **Select One Dessert**

*additional selections are \$12 per person*

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

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

♦ Chef's favorite items

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## The Sandwich Bar

**\$68 per person**

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

### *Sandwiches*

#### **Classic Italian** ✦

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

#### **Country Ham & Cheddar**

bibb lettuce, pickles, honey Dijon aioli

#### **Honey Roasted Chicken Salad**

cranberry, walnuts, arugula

#### **New England Lobster Roll** ✦

*mini, additional \$18, per person*

*traditional, additional \$28, per person*

#### **Roast Beef**

baby arugula, pickled red onions, horseradish aioli

#### **Roasted Turkey**

Swiss cheese, coleslaw, Russian dressing

#### **Prosciutto di Parma**

tomato, mozzarella, basil, balsamic

#### **Pulled Pork Bahn Mi** ✦

cucumber, radish, pickled carrot, sriracha aioli

#### **Roasted Vegetable & Mushroom Wrap**

red pepper, tzatziki

#### **Vegetarian Torta**

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

### *Soups & Salads*

#### **Arugula Salad (GF)**

balsamic strawberry, ricotta, shaved parmesan, balsamic dressing

#### **Classic Caesar Salad**

Grana Padano, herbed crouton

#### **Mixed Green Salad (GF)**

cucumber, cherry tomato, red onion, toasted shaved almonds

#### **Panzanella Salad** ✦

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

#### **Heirloom Tomato Salad (GF)**

basil, mozzarella, balsamic

#### **Roasted Beet Salad (GF)**

whipped ricotta, candied pecans, pea shoots, Champagne vinaigrette

#### **Chicken Tortilla Soup** ✦

crispy tortilla strips

#### **Curried Corn Chowder (GF)**

yogurt, cilantro

#### **New England Clam Chowder**

bacon, oyster croutons

### *Dessert*

#### **French Macarons (GF)**

#### **Mini Cupcakes**

#### **Mini Cheesecakes** ✦

#### **Mini Chocolate Mousse Cake** ✦

#### **Chocolate Chip Brownies**

#### **Mini Chocolate Tarts**

✦ Chef's favorite items

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## Breaks & Refreshments

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

### **Boston Tea Party** ♦

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

### **Sweet & Salty Break**

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

### **Wellness & Energy Break**

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

### **After School Snack**

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

### **Artisanal Cheese Board**

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

### **Mediterranean Break**

hummus  
pita chips  
assorted olives  
**\$24 per person**

### **Cannoli Cart**

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

### **Fiesta Break** ♦

guacamole  
jalapeno queso  
tortilla chips  
**\$24 per person**

### **Antipasti**

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

### **Make Your Own Açaí Bowl**

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

### **Cookie Break**

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

♦ Chef's favorite items

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## Daytime Beverages

enhance your program with the following beverage selections

Bottled Water  
**\$6 each, on consumption**

Bottled Sparkling Water  
**\$6 each, on consumption**

Coconut Water  
**\$6 each, on consumption**

Vitamin Water  
**\$6 each, on consumption**

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

Spindrift Sparkling Water  
**\$6 each, on consumption**

Cold Brew  
**\$8 each, on consumption**

Coffee & Tea Station  
**\$10 per person**

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

Coffee & Tea Refresh  
**\$8 per person**

Fresh Brewed Iced Tea  
**\$8 per person**

Fruit Infused Water  
**\$4 per person**

House-made Lemonade  
**\$8 per person**



### **Iced Coffee Bar**

cold brew coffee  
assorted gourmet syrups  
**\$14 per person**

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

### **Wicked Good Hot Cocoa**

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

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

◆ Chef's favorite items

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## Passed Hors d'oeuvres

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

### From the Garden

*\$8 per person*

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

### From the Farm

*\$9 per person*

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



### From the Sea

*\$10 per person*

- Mini Tuna Poke Tostada**
- Crispy Fish Taco (GF)** avocado, slaw ♦
- Seared Tuna Wonton Chip (GF)** avocado, mai ploy
- Smoked Salmon Cucumber Cup** crème fraîche, fresh dill
- Soy Tuna Tartare** cucumber cup

*\$12 per person*

- Scallop BLT** topped with chipotle aioli in a tear drop spoon ♦
- Southern Fried Shrimp** with cajun cream ♦
- Crab Cake** citrus corn salsa
- Bijou Jewels Oyster** chili lime aioli
- Grilled Shrimp (GF)** mini teardrop spoon, soy ginger slaw
- Lobster Taco (GF)** cilantro lime, spicy citrus slaw, avocado

♦ Chef's favorite items

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## Stationary Displays

pricing based on two hours

### **Artisanal Cheese Board** ♦

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

### **Antipasti**

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

### **Chilled Local Seafood Raw Bar (GF)**

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

### **Friendly Fenway**

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

### **'Lobstah' a la Roll**

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

### **Charcuterie Display** ♦

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

### **French Fry Bar**

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

### **Mac n' Cheese Please**

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

### **Sicilian-Style Pizza, select three:** ♦

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

### **Slider Station, select three:**

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

♦ Chef's favorite items

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## Interactive Stations

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

### **Asian Station**

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

### **optional enhancements**

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

### **Let's Taco Bout It**

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

### **Flambé Station** ✦

shrimp  
chorizo  
potato  
corn  
**\$32 per person**

### **Tuna Poke Station** ✦

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

### **Pastabilities**

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

### **Spud Life**

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

### **Carving Station**

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

### **Urban BBQ**

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

### **Italian Nachos**

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

### **Chicken + Waffles**

honey siracha  
bourbon maple  
**\$30 per person**

### **Roving Oyster Shucker** ✦

oysters shucked to order  
traditional accompaniments  
**\$36 per person**

### **Fresh Italian Sausage Cart**

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

✦ Chef's favorite items

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

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## Plated Dinner

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

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

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

### *First Course*

*select one*

#### **Arugula Salad (GF)**

balsamic strawberry, ricotta, shaved parmesan,  
balsamic dressing

#### **Classic Caesar Salad**

Grana Padano, herbed crouton

#### **Mixed Green Salad (GF)**

cucumber, cherry tomato, red onion,  
toasted shaved almonds

#### **Berry Salad**

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

#### **Fattoush Salad**

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

#### **Panzanella Salad** ♦

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

#### **Heirloom Tomato Salad (GF)**

basil, mozzarella, balsamic

#### **Roasted Beet Salad (GF)**

whipped ricotta, candied pecans, pea shoots,  
Champagne vinaigrette

#### **Seared Tuna Niçoise (GF)** ♦

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

#### **Chicken Tortilla Soup** ♦

crispy tortilla strips

#### **Curried Corn Chowder (GF)**

yogurt, cilantro

#### **New England Clam Chowder**

bacon, oyster croutons

♦ Chef's favorite items

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## Plated Dinner Entrées

### *Beef*

#### **USDA Prime Ribeye (GF)**

potato purée, mushroom, fried shallot, madeira sauce

**\$150 per person**

#### **Grilled USDA Prime Sirloin (GF)**

broccoli rabe, truffle parmesan frites, chimichurri

**\$150 per person**

#### **Slow Roasted BBQ Beef Short Rib (GF) ♦**

roasted garlic potato purée, pearl onion, carrot

**\$150 per person**

#### **USDA Prime Filet Mignon**

potato purée, shitake mushrooms, roasted garlic

truffle butter, madeira sauce

**\$150 per person**

### *Chicken*

#### **Lemon Rosemary Statler Chicken**

seasonal purée, tricolor carrots

**\$130 per person**

#### **Prosciutto Goat Cheese Stuffed Chicken (GF)**

confetti rice, asparagus, citrus beurre blanc

**\$130 per person**

#### **Crispy Curry Chicken, Tiki Masala Style (GF)**

basmati rice, spring peas, broccoli, cauliflower

**\$130 per person**

### *Vegetarian & Vegan*

#### **Stuffed Scallion Crêpe ♦**

seasonal vegetables, ricotta, béchamel sauce

**\$125 per person**

#### **Chef's Seasonal Risotto (GF)**

Grana Padano

**\$125 per person**

#### **Wild Mushroom Truffle Ravioli**

pesto cream

**\$125 per person**

#### **Bucatini**

mushroom, parmesan cream sauce, truffle oil

**\$125 per person**

### *Seafood*

#### **Crab Stuffed Haddock**

sautéed spinach, caper crème

**\$145 per person**

#### **Honey Soy Glazed Shrimp (GF)**

kimchi fried rice

**\$145 per person**

#### **Branzino ♦**

puttanesca herb risotto

**\$145 per person**

#### **Pan Seared Scallops (GF)**

seasonal purée, potato, leek and chorizo hash,

saffron butter

**\$145 per person**

#### **Sesame Soy Ora King Salmon**

kimchi fried rice

**\$150 per person**

#### **Ora King Salmon ♦**

butternut squash puree, crispy Brussel sprouts,

cherry au jus

**\$150 per person**

#### **Creamy Polenta (GF), (V)**

mushroom ragout, chickpeas, pistou

**\$125 per person**

#### **Stuffed Poblano (GF), (V)**

cilantro lime, black bean, corn rice

**\$125 per person**

#### **Stuffed Acorn Squash (V)**

pearled couscous, roasted root vegetables,

fried parsnip

**\$125 per person**

#### **Eggplant Milanese ♦**

over arugula, shaved parmesan

**\$125 per person**

♦ Chef's favorite items

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## Plated Desserts

*select one*

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

### **Flourless Chocolate Torte (GF)**

chocolate ganache, strawberry

### **Crème Brûlée (GF)**

vanilla custard, Chantilly cream, berries

### **Seasonal Cheesecake**

cream cheese, cookie crust, coulis

### **Chocolate Mousse Cake**

passion fruit jam, Chantilly cream

## Party Favors

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

### **French Macarons (GF)**

**\$12 per bag**

### **Edible Image Cookie**

*must be confirmed 7 days prior to event*

**\$12 per bag**

### **Jumbo Marshmallow**

**\$8 per bag**



◆ Chef's favorite items

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## Dinner Buffet Menu

starting at

**\$145 per person**

...

Artisanal Bread & Butter

Two Starters

Three Entrées

...

Classic Dessert Display

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

### Starters

*select two*

#### **Arugula Salad (GF)**

balsamic strawberry, ricotta, shaved parmesan, balsamic dressing

#### **Classic Caesar Salad**

Grana Padano, herbed crouton

#### **Mixed Green Salad (GF)**

cucumber, cherry tomato, red onion, toasted shaved almonds

#### **Berry Salad**

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

#### **Fattoush Salad**

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

#### **Panzanella Salad** ♦

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

#### **Heirloom Tomato Salad (GF)**

basil, mozzarella, balsamic

#### **Roasted Beet Salad (GF)**

whipped ricotta, candied pecans, pea shoots, Champagne vinaigrette

#### **Seared Tuna Niçoise (GF)** ♦

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

#### **Chicken Tortilla Soup** ♦

crispy tortilla strips

#### **Curried Corn Chowder (GF)**

yogurt, cilantro

#### **New England Clam Chowder**

bacon, oyster croutons

### Sides

*a la carte items, additional \$12 per person*

#### **Crème Fraîche Potatoes (GF)**

**Grilled Asparagus (GF)** balsamic

**Grilled Cauliflower (GF)** golden raisin

**Lyonnais Potatoes (GF)**

**Roasted Brussels Sprouts (GF)** pancetta

**Roasted Mushrooms (GF)** gremolata

**Roasted Sweet Potato Hash (GF)**

♦ Chef's favorite items

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## Entrées

*select three*

### *Beef*

#### **USDA Prime Ribeye (GF)**

potato purée, mushroom, fried shallot, madeira sauce

#### **Grilled USDA Prime Sirloin (GF) ♦**

broccoli rabe, truffle parmesan frites, chimichurri

#### **Slow Roasted BBQ Beef Short Rib (GF)**

roasted garlic potato purée, pearl onion, carrot

#### **USDA Prime Filet Mignon**

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

### *Chicken*

#### **Lemon Rosemary Statler Chicken**

seasonal purée, tricolor carrots

#### **Prosciutto Goat Cheese Stuffed Chicken (GF)**

confetti rice, asparagus, citrus beurre blanc

#### **Crispy Curry Chicken, Tiki Masala Style (GF)**

basmati rice, spring peas, broccoli, cauliflower

### *Seafood*

#### **Crab Stuffed Haddock**

sautéed spinach, caper crème

#### **Honey Soy Glazed Shrimp (GF)**

kimchi fried rice

#### **Branzino ♦**

puttanesca herb risotto

#### **Pan Seared Scallops (GF)**

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

#### **Sesame Soy Ora King Salmon**

kimchi fried rice

#### **Ora King Salmon ♦**

butternut squash puree, crispy Brussel sprouts, cherry au jus

### *Vegetarian & Vegan*

#### **Stuffed Scallion Crêpe ♦**

seasonal vegetables, ricotta, béchamel sauce

#### **Chef's Seasonal Risotto (GF)**

Grana Padano

#### **Wild Mushroom Truffle Ravioli**

pesto cream

#### **Bucatini**

mushroom, parmesan cream sauce, truffle oil

#### **Creamy Polenta (GF), (V)**

mushroom ragout, chickpeas, pistou

#### **Stuffed Poblano (GF), (V)**

cilantro lime, black bean, corn rice

#### **Stuffed Acorn Squash (V)**

pearled couscous, roasted root vegetables, fried parsnip

#### **Eggplant Milanese ♦**

over arugula, shaved parmesan

♦ Chef's favorite items

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## Dessert Displays

### **The Classic Display**

cookies  
bars  
mini verrines  
**\$26 per person**  
***included in Dinner Buffet Menu***

### **The Deluxe Display** ✦

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

### **Pies & Tarts**

house-made & seasonal  
**\$34 per person**

### **Chocolate Display**

brownies  
chocolate tartlets  
cupcakes  
macarons  
fudge  
mini chocolate-filled dessert cups  
**\$36 per person**

### **Cannoli Cart** ✦

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

### **S'mores Station**

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

### **Donut Station**

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

✦ Chef's favorite items

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## *A Taste of Boston*

**\$195 per person**

*A culinary tour of Boston's neighborhoods  
25 person minimum, 2 hour event, Chef attendant fees may apply*

### **North End Neighborhood**

Italian meatballs  
antipasti  
arancini

•••

### **Chinatown**

Asian noodle salad  
eggrolls  
pot stickers

•••

### **Boston Harbor**

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

•••

### **Fenway Park Station**

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

•••

### **Dessert Display**

mini cannolis  
mini eclairs  
apple cider donuts

•••

### **Coffee & Tea Station**

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

◆ Chef's favorite items

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## ***Street Foods***

**\$125 per person**

*We're hitting the streets with this curated assortment of signature street foods from cities around the globe  
25 person minimum, 2 hour event, Chef attendant fees may apply*

## ***Stationary Displays***

*select five*

### **Greek Marinated Grilled Chicken Kabobs**

seasonal vegetables, tzatziki

### **Beer Battered Fish & Chips**

malt vinegar, tartar sauce

### **Pulled Pork Tacos**

corn tortilla, cilantro, lime, radish, cilantro crema

### **Mini Chicago-Style Hot Dogs**

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

### **Sicilian-Style Pizza**

three cheese  
traditional pepperoni

### **Caribbean Jerk Shrimp Skewers**

over corn salsa

### **Elote Loco**

cotija cheese, garlic aioli, chile, lime

### **Black Bean Nachos**

cheddar, lettuce, salsa, sour cream

### **Fritto Misto**

tempura batter, pickled pepper aioli

### **Potato & Pea Samosa**

mango chutney

### **Falafel**

tahini, cucumber salad, mint

## ***Beverages***

### **El Diablo**

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

**\$18 per cocktail**

### **Tommy's Margarita**

Reposado tequila, lime, agave nectar

**\$18 per cocktail**

### **Daisy de Santiago**

white rum, lime, yellow chartreuse

**\$18 per cocktail**

### **Agua Fresca Station**

*seasonal selection*

### **Mexican Coca-Cola**

**\$8 each**

◆ Chef's favorite items

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## ***Tailgate Menu***

**\$125 per person**

*Pre-gaming never tasted so good  
25 person minimum, 2 hour event, Chef attendant fees may apply*

### ***Stationary Displays***

#### **Sicilian-Style Pizza**

margherita *sliced tomatoes, mozzarella, basil*  
pepperoni *mozzarella, tomato*

#### **Dip Station**

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

### ***Enhancement***

#### **Build your own Beef Chili Station**

cheddar cheese  
sour cream  
corn chips

**\$18 per person**

### ***Salads***

potato salad (GF)  
mixed green salad (GF)

### ***Sides***

corn on the cob  
seasonal vegetable kabobs

### ***Entrées***

#### **Burger Sliders**

lettuce, tomato, pickle, with & without cheese

#### **Chicken Wings**

classic buffalo, BBQ & Chef's selection

#### **Smoked Sausages**

peppers & onions



◆ Chef's favorite items

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## Bar & Beverages

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

### **Bar** *billed on consumption*

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

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

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

**Assorted Beer Selection**  
local & craft beers  
**\$12 each**

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

**Bottled Non-Alcoholic Beverages**  
still or sparkling water  
**\$6 each**  
Coca-Cola, Diet Coke, Coke Zero,  
Sprite, Ginger Ale  
**\$6 each**

### **Bar** *billed per person*

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

**Premium Bar Package**  
premium brand liquor, house wines  
selection of beers, assorted sodas  
still & sparkling water  
**\$34 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  
**\$34 per person, two hours**  
**\$64 per person, up to five hours**

**Table Side Wine Packages**  
house wines  
**\$32 per person, white wine, red wine**  
**\$38 per person, white wine, red wine,**  
**sparkling wine**

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

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

◆ Chef's favorite items

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## Wine Selection

pricing per 750ml bottle  
vintages are subject to change

### **Sparkling Wine & Rosé**

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

### **White Wine**

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

### **Red Wine**

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

◆ Chef's favorite items

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## Event Guidelines

*miscellaneous fees & additional services*

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

### **Menu Notes**

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

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

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

### **Event Spaces**

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

### **Vendors**

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

### **Valet Parking**

Hotel provides overnight parking for all vehicles. There is a parking charge of \$75.00 per vehicle per evening with in and out privileges. Event Parking is offered at \$40.00 per parking space. This charge may be posted to the individual's account or to your Master Account.

Premium rates per car apply during Fenway Park special events and concerts. Prices are subject to change without prior notification.



◆ Chef's favorite items

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