

2026 Social - B2C Catering Menu

Sheraton Boston Hotel



Welcome from our Executive Chef

"Eating Is A Necessity But Cooking Is An Art"

Executive Chef, Joe Florio brings 30 years of experience, expertise and passion to the kitchen and is excited to welcome your group to the Sheraton Boston.

Our dedicated culinary team takes pride in crafting exceptional dining experiences, blending creativity with locally sourced, sustainable ingredients. Every dish is thoughtfully prepared to reflect our commitment to quality and innovation, ensuring your event is as memorable as it is delicious.

We look forward to impressing you and your guests with flavors that inspire and service that exceeds expectations.

Breakfast

Breakfast Table

\$12.90 per person upcharge for events of 10-24 ppl

100% of guarantee required

Continuous Service of 60 minutes

Please advise us of any food allergies upon placing your order. Dietary restrictions accommodated in menus.

Consuming raw or undercooked meat, fish, shellfish, or eggs may
increase your risk of food-borne illnesses.

V= Vegetarian GF= Gluten Free

A minimum of twenty-five guests is required for every lunch table, \$12.70 per person upcharge for events of 10-24 ppl.

* except where noted

Food and Beverage guarantees are due (7) business days in advance. If no guarantee is received, the expected count becomes the guarantee.

Prices are subject to state sales tax (currently 7%) in effect on the date(s) of the event. Food and Beverage prices include a service charge (currently 18%), which is distributed in its entirety to wait staff and service bartenders. Food and beverage prices also include a taxable administrative fee (currently 11%). Audio visual and function space rental fees include a taxable administrative fee (currently 25%). The administrative fee(s) described herein is/are used to cover the costs related to hotel operations and the event. The administrative fees or any portion thereof are not a tip, gratuity or service charge for any waitstaff employees, service bartenders or other service employees engaged in the event. Unless a fee is specifically denoted as a "service charge," it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, bartender fees or fees for bars or culinary stations. All such fees are retained by the hotel. All charges and fees are subject to change based on the terms of any applicable collective bargaining agreement and Hotel will endeavor to provide reasonably prompt advance notice of the change.

Core Start

Fresh Fruit Display
Assorted Muffins and Coffee Cake
Individual flavored Greek yogurt
Steel cut oats, sugar in the raw, toasted almonds, blueberries
Cage Free Scrambled eggs
All-Natural bacon or country pork sausage
Crispy homefries with peppers & onions
Assorted fruit juices orange, apple and cranberry
Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Selection of Tazo Teas
\$78.69

Healthy Start

Fresh fruit display
Croissants and danishes
Individual flavored Greek yogurts
Overnight oats, coconut, chocolate, banana
Cage Free Egg white frittata, caramelized onion, baby kale, sundried tomato, goat cheese
Chicken apple sausage
Sweet potato hash, scallion, sweet peppers
Assorted fruit juices orange, apple and cranberry
Freshly brewed regular and decaffeinated Starbucks coffee, selection of Tazo teas
\$78.69

Continental Breakfast

Fresh fruit display
Chef's selection of breakfast pastries and muffins
Individual flavored Greek yogurts
Assorted Fruit Juices orange, apple, cranberry
Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Selection of Tazo teas
\$68.37

Bagel & Coffee

Whole fruit - bananas and apples
French toast, everything, plain, asiago bagels with cream cheese
Smoked salmon board
Sea salted butter, sunbutter
Boston Coffee Cake
Fruit juices orange, apple and cranberry
Freshly brewed regular and decaffeinated Starbucks coffee, selection of Tazo teas
\$72.24

Plated Breakfast

Plated breakfasts include chilled orange juice, assorted breakfast pastries, sweet butter and fruit preserves, sliced fruit medley (served family style one platter per table), freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas

Thick Cut Challah French Toast

House made chicken apple sausage
Vermont Maple Syrup
Brûlée banana
Macerated berries
\$68.37

Traditional Start

Cage Free scrambled eggs
Applewood smoked bacon
Crispy cheddar hashbrowns
Confit tomato
\$68.37

Enhancements

- Frittata plant-based breakfast sausage \$16.77 Per Person
- Black truffle & leek quiche \$16.77 Each
- Ham, egg and cheese individual souffles \$16.77 Each
- Cage Free Fried egg sandwich English muffin, broken yolk egg, fried green tomato, basil aioli \$16.77 Each
- Steel cut oats sugar in the raw, toasted almonds, blueberries \$14.19 Per Person
- Apple parfait maple yogurt, granola, dried cranberries \$14.19 Each
- Fruit cups \$15.48 Each
- Texas French Toast Sticks – Blueberries, Strawberries, Powder Sugar, Vermont Maple Syrup \$15.48 Per Person
- Crispy hash brown cakes sour cream, cheddar, scallion \$12.90 Each
- Braised maple short rib hash red bliss potato, poblano, Vidalia onions \$20.64 Each
- Warm biscuit skillet flakey buttermilk biscuits, honey butter, hot honey chicken \$20.64 Each
- Breakfast Breads: Blueberry Coffee Cake | Lemon Iced | Banana Nut \$108.36 Per Dozen
- Smoked salmon deviled eggs \$92.88 Per Dozen
- Stuffed croissants ham & cheese, spinach & feta, chocolate \$108.36 Per Dozen
- Assorted bagels \$108.36 Per Dozen

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Morning & Afternoon Break

Beverage Packages

Half Day Beverage - 4 Hours Of Continuous Service

Freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas \$49.02

Half Day Beverage - 4 Hours Of Continuous Service

Freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas
Assorted Pepsi® product soft drinks
Bubly sparkling water
Bottled water
\$51.60

Two Hour Beverage - 2 Hours Of Continuous Service

Freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas
\$27.09

Two Hour Beverage - 2 Hours Of Continuous Service

Freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas
Assorted Pepsi® product soft drinks
Bubly sparkling water
Bottled water
\$32.25

Cold Beverages

- Fresh Pressed Apple Cider \$108.36 Per Gallon
- Assorted Pepsi Product Soft Drinks \$11.61 Each
- Bottled Water \$9.03 Each
- Bubly Sparkling Water \$11.61 Each
- Individual Orange, Cranberry, and Apple Juice \$11.61 Each
- VitaminWater® \$14.19 Each
- Celsius Energy Drink \$14.19 Each
- Individual: Starbucks Cold Brew, Mocha, Vanilla \$14.19 Each
- Harney & Sons iced tea \$14.19 Each
- Red Bull Energy Drink \$15.48 Each
- Cold Brewed Iced Coffee \$180.60 Per Gallon
- Iced Tea \$180.60 Per Gallon
- Lemonade \$193.50 Per Gallon

Hot Beverages

- Fresh Brewed Regular Starbucks® Coffee 180.60-
Per Gallon
- Fresh Brewed Decaf Starbucks®
Coffee \$180.60 Per Gallon
- Selection of Tazo® Teas \$180.60 Per Gallon

Morning Break

Morning Break Available Between 9:30AM and 11:00AM

Continuous Service of 60 minutes - 100% of Meeting Set Guarantee

Morning Grazing

Selection of New England cheeses, dried fruits,
mixed nuts, rooftop honey, fruit preserves, granola,
crackers, sourdough crostini
Freshly brewed regular and decaffeinated Starbucks
coffee, selection of Tazo teas
\$47.73

Butter Board

Sweet cream Irish butter, edible flowers, micro
greens, figs, pomegranate seeds, Sheraton house
honey, orange zest
Crusty fresh seeded ficelle, fresh English muffins
Freshly brewed regular and decaffeinated Starbucks
coffee, selection of Tazo teas
\$45.15

39 Dalton

Fresh warm cinnamon buns
Macaron “everything bagel” bacon cream cheese
Cereal milks Cinnamon French Toast, Fruity Pebbles
Freshly brewed regular and decaffeinated Starbucks
coffee, selection of Tazo teas
\$45.15

Protein

BLT Eggs hard boiled eggs, bacon, lettuce and
tomato
Protein oat pops vegan protein, house honey,
chocolate chips
Sriracha string cheese
Freshly brewed regular and decaffeinated Starbucks
coffee, selection of Tazo teas
\$50.31

Afternoon Break

Afternoon Break Available Between 2PM and 4:30PM

Continuous Service of 60 minutes - 100% of Meeting Set Guarantee

Dips & Chips

Tzatziki, pico de gallo, ranch dip, kalamata tapanade
Potato chips, tortilla chips, French bread chips, pita
chips

Freshly brewed regular and decaffeinated Starbucks
coffee, selection of Tazo teas

\$43.86

Chef's Roof Top Honeybees

Warm honey glazed fritters
Prosciutto & honey apple butter crostini with lemon
ricotta

Honey candied mixed nuts
Freshly brewed regular and decaffeinated Starbucks
coffee, selection of Tazo teas

\$45.15

Snackable

Sea salt crackers, prosciutto, Manchego cheese,
chipwiches

Grilled pita, hummus, veggies

Freshly brewed regular and decaffeinated Starbucks
coffee, selection of Tazo teas

\$45.15

City of Champions

Mini beef hotdogs

Freshly popped popcorn

Soft Pretzels with beer mustard

Freshly brewed regular and decaffeinated Starbucks
coffee, selection of Tazo teas

\$45.15

A la Carte

- Freshly baked cookies \$92.88 Per Dozen
- Gourmet donuts \$127.71 Per Dozen
- Triple fudge brownies \$92.88 Per Dozen
- Individual trail mix \$11.61 Each
- Granola bars \$11.61 each
- Assorted full size candy bars \$11.61 Each
- Individual bags Cape Cod® chips, Smartfood Popcorn and pretzels \$9.03 Each
- Miniature cupcakes: assorted flavors \$139.32 Per Dozen
- Assorted Greek yogurts \$139.32 Per Dozen
- Whoopie Pies \$123.84 Per Dozen
- Assorted ice cream novelties \$11.61 Each
- Fresh cheddar popcorn \$10.32 Each

Lunch

Lunch Table

Lunch Buffets are offered by a specific Sunday – Saturday cycle/rotation.

Off cycle lunch buffet selections are subject to a \$15.48 per person upcharge.

The minimum order on all lunch buffets at the price listed is 25ppl. The hotel can accommodate orders between 10ppl and 24ppl with an upcharge of \$12.90 per person.

All lunch buffets include:

Fresh brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas, & Assorted Pepsi Product Soft

Continuous Service of 60 minutes

100% guarantee required

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Sunday Cup O' Soup and Wich

Chicken Noodle Soup
Molasses sunflower rolls sweet butter
Seasonal market salad cherry tomato, cucumber, shaved carrots, maple Dijon dressing
Smoked Turkey
Roast Sirloin beef
Roasted eggplant & portobello
Chipotle aioli, sundried tomato pesto, classic hummus
Sliced Boggy Meadow Swiss, IPA Cheddar, Fresh Mozzarella
Boston bibb lettuce, tomato, red onion, Grillo's pickles
Pretzel roll, sliced multigrain, sourdough
Warm house chips
Assorted Cookies & Brownies

- Cup O' Soup and Wich | On Rotation | \$100.62 Per Person
- Cup O' Soup and Wich | Off Rotation | \$116.10 Per Person

Monday Sandwich Board

Roasted tomato soup
Chopped romaine salad, avocado, tomato, blue cheese, onion, bacon, cucumber, balsamic vinaigrette
Warm potato salad mustard vinaigrette, scallion, honey
Hot honey chicken brussels sprout slaw, sweet pickle chip, sub roll
Porchetta Banh Mi – pickled veggies, cilantro
Grilled portobello tzatziki, grilled red onion, shredded carrot, pita pocket
Roasted turkey cured tomatoes, baby spinach, Brie, pesto mayonnaise on focaccia
Warm house chips
Mini cheesecakes & caramel apple tarts

- Sandwich Board | On Rotation | \$100.62 Per Person
- Sandwich Board | Off Rotation | \$116.10 Per Person

Tuesday Newbury Street Cafe

Cranberry rolls, sweet butter
New England succotash soup sweet corn, cranberry
beans, sweet peppers
Gemelli pasta salad baby kale, sundried tomato,
cherry mozzarella, balsamic vinaigrette
Classic Caesar salad chopped romaine, herb
croutons, shaved parmesan
Mixed Greens salad sweet drop peppers, roasted
corn and black beans, red onion, cilantro
Baby spinach salad cucumber, kalamata olive, feta,
cherry tomato, crispy pita
Herb roasted chicken
Chili lime shrimp
Falafel
Creamy avocado dressing, Caesar dressing, tahini
lemon vinaigrette
S'mores bites & mini key lime gram tarts

- Newbury Street Cafe | On Rotation | \$103.20 Per Person
- Newbury Street Cafe | Off Rotation | \$118.68 Per Person

Thursday Asian Fusion

Hot and sour soup tofu, vegetable broth
Napa cabbage salad cilantro, cucumber mung bean
sprouts, micro mizuna, soy ginger dressing
Thai peanut salad, red cabbage, carrot, scallion
Korean short ribs, scallions, sesame seeds
Miso roasted salmon blistered shishito peppers
Cauliflower chickpea tikka masala
Steamed jasmine rice
Szechuan citrus stir-fried vegetables bok choy,
mushrooms, ginger, scallion,
Chinese almond cookies & fruit tarts

Wednesday Taste of New England

New England clam chowder thyme, oyster crackers
Soft rolls sweet butter
Maine potato salad, blueberries, walnut, thyme
Hearty greens salad, chopped bacon, dried
cranberries, roasted squash, maple-pear vinaigrette
Seared chicken roasted apple, watercress, cider
demi
Locally caught fish of the day foraged mushrooms,
tarragon brown butter sauce
Cranberry bean succotash sweet corn, butternut
squash, smoked peppers
Roasted root vegetables
Smoked fingerling potato, rosemary, thyme
Boston cream pie & mini whoopie pies

- Taste of New England | On Rotation | \$105.78 Per Person
- Taste of New England | Off Rotation | \$121.26 Per Person

Friday Mediterranean Connection

White bean and escarole soup
Herb focaccia garlic oil
Frisée and arugula salad goat cheese, pomegranate
seeds, pine nuts, lemon dressing
Garlic hummus grilled pita, cucumber chips, roasted
eggplant, crispy spiced chickpeas
Orzo salad feta, spinach, sweet drop peppers,
kalamata olive, tomato vinaigrette
Roasted chicken thigh ras el hanout, grilled red
onion, currants
Lemon coriander salmon caramelized fennel
Harissa ratatouille
Truffled mushroom risotto
Baklava & tiramisu

- Asian Fusion | On Rotation | \$103.20 Per Person
- Asian Fusion | Off Rotation | \$118.68 Per Person

- Mediterranean Connection | On Rotation | \$103.20 Per Person
- Mediterranean Connection | Off Rotation | \$118.68 Per Person

Saturday Latin Spice

Chicken tinga soup
 Tostones, pico de gallo
 Ensalada verde roasted zucchini, red onion, cherry tomato, creamy avocado dressing
 Mexican street corn salsa chipotle, cotija cheese
 Carnitas, flour tortilla, cojita cheese, cilantro & onion slaw
 Arroz con pollo chicken thighs, tomato, spanish rice
 Refried pinto beans garlic, chili
 Garlic chili roasted zucchini
 Fried yucca mojo, garlic
 Tres leches cake & cinnamon sugar churros

- Latin Spice | On Rotation | \$103.20 Per Person
- Latin Spice | Off Rotation | \$118.68 Per Person

Cold Plated Lunch

All chilled plated lunches include fresh rolls and butter, Fresh brewed regular and decaffeinated Starbucks® coffee, a selection of Tazo® teas, and a choice of dessert

Roasted Sunchoke Buddha Bowl

Barley, goat cheese, crispy brussels sprout leaves, roasted sweet potato, fine herb vinaigrette \$77.40

Tuna Poke Bowl

Jasmine rice, sweet soy sauce, grilled scallion, shredded carrot, pickled ginger, micro wasabi \$82.56

Honey BBQ Roasted Chicken Bowl

Brown rice, charred corn, red onion, cilantro, chopped romaine, avocado lime crema \$81.27

Dessert (Select One)

Boston Cream Pie

Seasonal Cheesecake

Salted Caramel Chocolate Torte

Hot Plated Lunch

All plated lunches consist of soup or salad, entrée and dessert; and include fresh brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas, \$7.74 per person for fresh rolls and sweet butter

Soup or Salad (Select One)

Iceberg wedge and arugula salad, cherry tomato, cucumber, chopped bacon, red onion, blue cheese dressing

Caesar salad chopped romaine, herb croutons, aged parmesan, black garlic Caesar dressing

Baby greens salad, watermelon radish, carrot ribbon, champagne vinaigrette

Clam chowder thyme, oyster crackers

Thai coconut butternut squash soup chipotle, basil

Creamy corn & poblano soup cheddar, sweet potato

Dessert (Select One)

Boston Cream Pie

Seasonal Cheesecake

Salted Caramel Chocolate Torte

Mongolian Beef Bowl

Brown sugar soy marinated flank steak, rice noodles, grilled scallion, charred broccoli \$103.20

Miso Glazed Salmon

Sushi rice, charred shishito peppers, black garlic \$98.04

Hot Honey Roasted Chicken Breast

Goat cheese potato purée, southern collard greens, crispy shallots \$95.46

Ramen Bowl

Soft boiled egg, mung bean sprouts, vegetable broth, baby bok choy, toasted sesame, snap peas \$88.90

All Day Meeting Planner Packages

Minimum of 10 guests required

Maximum of 25 guests required

Morning, mid-morning and afternoon breaks are for a maximum of (60) minutes of service

Package One

Includes Starbucks regular and decaf coffee, soft drinks, Tazo teas on each break

Morning

- Seasonal cut fruit and berries
- Assorted individual yogurts
- Flakey filled pastries and morning baked muffins
- Fruit juices

Mid-morning

- Granola bars
- Cinnamon buns

Afternoon

Chef's choice of two enhancements \$132.87

Package Two

Includes Starbucks regular and decaf coffee, soft drinks, Tazo teas on each break

Morning

- Seasonal cut fruit and berries
- Ham and Cheese stuffed croissants
- Seasonally inspired smoothie
- Fruit juices

Mid-morning

Chef's choice of two enhancements

Lunch

- Buffet cycle menu of the day
- Includes hot beverages

Afternoon

Chef's choice of two enhancements \$228.33



Dinner

Dinner Table

All dinner tables include fresh brewed regular and decaffeinated Starbucks® coffee and a selection of Tazo® teas

A minimum of fifty guests is required for every dinner table

12.70 per person fee applied for groups less than 50

Continuous Service of 90 minutes

[Edit footnote](#)

Warm and Connected

Ciabatta rolls sweet butter
Lentil soup
Baby kale and shiso leaf salad, carrot ribbons, candied pumpkin seeds, goat cheese, lemon vinaigrette
Arugula and radicchio salad strawberries, chili roasted cashew, ricotta salata, white balsamic dressing
Chicken rigatoni caramelized shallot, asparagus, toasted almond gremolata, wild mushroom cream
Pan seared salmon cider braised red cabbage, dehydrated apple chips
Smoked BBQ brisket roasted sweet potato, shaved brussels sprouts
Confit marble potato caramelized fennel
Herb roasted broccolini crispy shallots, balsamic reduction
Seasonal cheesecake
Salted caramel chocolate torte \$154.80

New England Comfort Classics

Ciabatta rolls sweet butter
Corn chowder
Iceberg and baby spinach salad dehydrated tomato, cucumber, bacon lardons, red onion, blue cheese dressing
Wild rice salad turmeric roasted sweet potato, arugula, portobello mushroom, pistachio, lemon vinaigrette
Dry rubbed grilled chicken wings & legs apple & jicama slaw
Clambake pasta creste di gallo, manila clams, roasted sweet corn, new potato, chorizo
Red wine braised short ribs parmesan polenta, Tuscan kale
Whipped Potatoes IPA cheddar
Roasted brussels sprouts pumpkin butter
Warm bread pudding white chocolate sauce
Boston cream pie cupcake \$162.54

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Plated Dinner

All plated dinners are served with soup or salad, entrée and dessert; and include fresh brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas, assorted artisan breads, sweet butter

Soup or Salad (Select One)

Caesar Salad chopped romaine, parmesan cheese, herb croutons, black garlic Caesar dressing

Baby greens salad heirloom cherry tomatoes, cucumber, radish, champagne vinaigrette

Raw beetroot salad ash goat cheese, carrots, greens, horseradish cream

Clam chowder thyme, oyster crackers

Thai coconut butternut squash soup chipotle, basil

Creamy corn & poblano soup cheddar, sweet potato

Pan Seared Salmon

pomegranate orange glaze, roasted trio potatoes, baby carrots \$131.58

Cider Braised Chicken Thigh

potato pierogies, kale, chicken cider jus \$122.55

Kalamata Olive Chicken

roasted sunchokes, braised baby fennel, smoked tomato sauce \$125.13

Dessert (Select One)

Seasonal Cheesecake

Boston Cream pie

Salted Caramel Chocolate Torte

Key Lime Pie

Locally Caught Fish

lemon farro, marinated artichoke hearts, confit cherry tomato, charred asparagus \$MKT

Red Wine Risotto

parmesan, shaved asparagus, crispy mushrooms \$100.62

Seared Filet

rosemary roasted fingerling potato, carrots puree, red wine demi-glace \$MKT

Braised Short Rib

sweet potato puree, mirepoix vegetables, demi-
glace \$144.48

Reception

Reception Table

Prices are per person for continuous service of 60 minutes unless noted otherwise 75% of Guarantee required per item

Chips and Dip

Truffle Potato Chips

Bruschetta Chips

Cannoli Chips

Boursin cheese dip, tomato basil mascarpone, sweet ricotta

\$30.96

Market Vegetable Display

Grilled and fresh vegetables five peppercorn cilantro ranch, roasted pepper hummus, olive tapenade, herb grilled flatbreads

\$36.12

Bread n' Butta

Harissa butter, Manchego cheese, cured meat, pickled onions, veggies, herbs, crisp country sourdough, herb grilled pita

\$33.54

Comfort in New England

Vermont cheddar macaroni and cheese herb breadcrumbs

Narragansett succotash & seared scallop cranberry beans, sweet corn, smoked peppers

Yankee short rib pot roast celery root puree, pearl onion, crispy carrot chip

\$49.02

Mexican Street Food

Chipotle braised chicken thigh enchiladas, chef Kevin's mole

Grilled shrimp lettuce cups, pickled fresno pepper, cilantro lime crema

Carnitas "Walking Tacos" pickle red onion, cilantro, Fritos

Stuffed poblano peppers cumin spiced plant-based beef black beans

\$46.44

Local Cheese Board

New England cheese selection, seasonal house made jam, fresh and dried fruit, mixed nuts, crackers and toasted crostini

\$39.99

Charcuterie Board

Selection of local cured & smoked meats, grainy mustard, marinated olives, pickled vegetables, crackers, toasted crostini

\$42.57

North End Bistro

Marinated olives, Italian long peppers

Eggplant caponata bruschetta focaccia, ricotta salata Arancini pomodoro

Prosciutto flatbread pesto sundried tomato, burrata, truffle oil

\$41.28

Fenway

Mini Fenway franks

Sweet Italian sausage and stewed pepper and onion sub

Cheddar popcorn

Soft mini pretzels & queso

\$41.28

Slider Station (Choose Two)

All Served on Soft Brioche Rolls

Based on (2) Sliders per person

North shore roast beef James River BBQ sauce, mayonnaise, Grafton Village cheddar

Cheeseburger bacon jam, crispy onions, and roasted garlic aioli

Buffalo chicken blue cheese, celery & carrot slaw

Roasted eggplant marinara sauce, basil, mozzarella

\$41.28

Assorted Maki and Nigiri Sushi Display

Based on (4) pieces per person, minimum of (50) guests

Spicy tuna roll, California roll, salmon roll, cucumber and avocado roll

Mackerel, shrimp and salmon nigiri

Served with wasabi, pickled ginger, soy sauce, and seaweed salad

\$79.98

Dim Sum Station

Assorted dumplings pork, beef, vegetable

Shrimp shumai, chicken shumai

Toasted garlic chili sauce, hoisin

\$49.02

Paella Station

Chicken, chorizo, Maine mussels, Manila clams, shrimp, sofrito, Spanish saffron, EVOO

\$49.02

Vegan Paella Station

onions, garlic, bell peppers, giant beans, asparagus, carrots, squash, mushrooms, smoked paprika, sofrito, Spanish saffron, EVOO

\$45.15

Reception



Carving Stations

Continuous Service of 60 minutes

75% of guarantee required Chef attendant per 100 guests required for 150 dollars per station

Thor's Hammer

Serves approximately (15) guests

Slow braised beef shank, potato puree \$387.00

Apple Cider, Mustard & Sage Glazed Ham

Serves approximately (30) guests

Baked sweet potato with coconut & marshmallow
\$696.60

Herb Roasted Beef Tenderloin

Serves approximately (20) guests

Bearnaise sauce, phyllo wrapped asparagus spears
Market Price

Bison Roasted Prime Rib

Serves approximately (30) guests

Chimichurri sauce, roasted carrots & parsnips
\$928.80

Carved Turkey Breast

Serves approximately (25) guests

Everything bagel seasoned, cranberry chutney,
potato rolls

\$677.25

Passed Hot and Cold Canapes

Minimum 25 pieces per order

- Shrimp Tempura \$14.19 Per Piece
- Samsosa Rajbhog \$14.19 Per Piece
- Asparagus Roll Up \$14.19 Per Piece
- Chicken Soup Dumpling \$14.19 Per Piece
- Peach BBQ Brisket Wrapped in Pork Belly \$14.19 Per Piece
- Cheeseburger Egg Roll \$14.19 Per Piece
- Spicy Chicken Purse \$14.19 Per Piece
- Crispy Kielbasa Pierogi \$14.19 Per Piece
- Mushroom Goat Cheese Tartlet, Kale, Balsamic Pearls \$14.19 Per Piece
- Kalamata Tapenade & Whipped Feta Phyllo \$14.19 Per Piece
- Poke Tuna Crispy Nigiri Rice \$14.19 Per Piece
- Buffalo Chicken Tostitos \$14.19 Per Piece
- Mini Cone of Jonah Crab, Mango Salsa Chili Lime Cream \$14.19 Per Piece
- Burrata & Prosciutto Crostini with Basil \$14.19 Per Piece
- Grilled Pineapple & Shrimp \$14.19 Per Piece
- Caprese Bites with Balsamic Pipettes \$14.19 Per Piece

Dessert Stations

Prices are per person for continuous service of 60 minutes unless noted otherwise 75% of Guarantee required per station

Warm Churro Bar

Warm spiced chocolate sauce, dulce de leche, sage infused maple syrup, whipped cream, toasted coconut flakes, cookie crumbles

\$41.28

Pastry Chef's Selection

Cake pops, fruit tarts, mini boston crème pie, key lime tarts, s'more bites, cannolis, carrot cake, tiramisu

\$54.18



Bar

(4) Four Hours Maximum Service
One Bartender Required For Every 100 Guests

Host Bar

Bartender Fee \$175.00 (one bar per 100 guests)

Hosted Bar - Call Brands

Liquors:

Tito's Handmade Vodka,
Bacardi Superior, Captain
Morgan Original Spiced Rum,
Tanqueray Gin, Dewar's White
Label Scotch, Maker's Mark
Bourbon Whiskey, Jack
Daniel's Tennessee Whiskey,
Patron Silver Tequila, Hennessy
VS
\$20.64

Hosted Bar - Well Brands

Liquors:

Smirnoff Red Vodka, Cruzan
Aged Light Rum, Captain
Morgan Original Spiced Rum,
Beefeater Gin, Dewar's White
Label Scotch, Jim Beam White
Label Bourbon Whiskey, Jose
Cuervo Tradicional Plata
Tequila, Hennessy VS
\$19.35

Wine:

Quintara Chardonnay, Campo Di Fiori Pinot Grigio, Fable Roots Red Blend, Harmony and Soul Cabernet Sauvignon

\$19.05 Per Glass

Beer:

Michelob Ultra, Coors Light, Corona, Samuel Adams Boston Lager, Blue Moon, Rotating Local Craft, Truly Wild Berry Hard Seltzer, Heineken 0.0

\$15.24 Each

Non Alcoholic:

Assorted Pepsi Product Soft Drinks, Still and Sparkling Water, Assorted Juices

\$11.43 Each

Upon Request:

Assorted Fever-Tree and Red Bull

\$13.97 Each

Bar Packages

Bartender Fee \$175.00 (one bar per 100 guests)

Package Bar - Call Brands

[Edit footnote](#)

Liquors:

Tito's Handmade Vodka, Bacardi Superior, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Patron Silver Tequila, Hennessy VS

Wine:

Quintara Chardonnay, Campo Di Fiori Pinot Grigio, Fable Roots Red Blend, Harmony and Soul Cabernet Sauvignon

Beer:

Michelob Ultra, Coors Light, Corona, Samuel Adams Boston Lager, Blue Moon, Rotating Local Craft, Truly Wild Berry Hard Seltzer, Heineken 0.0

Non Alcoholic:

Assorted Pepsi Product Soft Drinks, Still and Sparkling Water, Assorted Juices

First hour | \$34.83

Second hour | \$27.09

Additional hours | \$19.35

Package Bar - Well Brands

Liquors:

Smirnoff Red Vodka, Cruzan Aged Light Rum, Captain Morgan Original Spiced Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon Whiskey, Jose Cuervo Tradicional Plata Tequila, Hennessy VS

Wine:

Quintara Chardonnay, Campo Di Fiori Pinot Grigio, Fable Roots Red Blend, Harmony and Soul Cabernet Sauvignon

Beer:

Michelob Ultra, Coors Light, Corona, Samuel Adams Boston Lager, Blue Moon, Rotating Local Craft, Truly Wild Berry Hard Seltzer, Heineken 0.0

Non Alcoholic:

Assorted Pepsi Product Soft Drinks, Still and Sparkling Water, Assorted Juices

First hour | \$31.75

Second hour | \$24.13

Additional hours | \$17.78

Cash Bar

Minimum revenue for a cash bar is \$750.00

Bartender Fee \$175.00 (one bar per 100 guests)

Cashier Fee \$150.00 (one cashier per every two cash bars)

Cash Bar - Call Brands

Liquors:

Tito's Handmade Vodka,
Bacardi Superior, Captain
Morgan Original Spiced Rum,
Tanqueray Gin, Dewar's White
Label Scotch, Maker's Mark
Bourbon Whiskey, Jack
Daniel's Tennessee Whiskey,
Patron Silver Tequila, Hennessy
VS
\$19.00

Cash Bar - Well Brands

Liquors:

Smirnoff Red Vodka, Cruzan
Aged Light Rum, Captain
Morgan Original Spiced Rum,
Beefeater Gin, Dewar's White
Label Scotch, Jim Beam White
Label Bourbon Whiskey, Jose
Cuervo Tradicional Plata
Tequila, Hennessy VS
\$18.00

Wine:

Quintara Chardonnay, Campo Di Fiori Pinot Grigio, Fable Roots Red Blend, Harmony and Soul Cabernet Sauvignon
\$17 Per Glass

Beer:

Michelob Ultra, Coors Light, Corona, Samuel Adams Boston Lager, Blue Moon, Rotating Local Craft, Truly Wild Berry Hard
Seltzer, Heineken 0.0
\$12 Each

Non Alcoholic:

Assorted Pepsi Product Soft Drinks, Still and Sparkling Water
\$9 Each

Upon Request:

Assorted Fever-Tree and Red Bull
\$12 Each

INCLUDED FEES ON CASH BARS: Cash bar prices include 7% state sales tax, 18% service charge, which is distributed in its entirety to wait staff and bartenders and a taxable 11% administrative fee, which is not a tip, gratuity or service charge for any employee.

Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, bartender fees or fees for bars or culinary stations. These fees are retained by the hotel.

Wines

White Wine

- Pinot Grigio - Campo Di Fiori \$81.27 Per Bottle
- Pinot Grigio - Pighin \$83.85 Per Bottle
- Sauvignon Blanc - Brancott \$81.27 Per Bottle
- Chardonnay - Quintara \$81.27 Per Bottle
- Chardonnay - Kenwood Vinyards Six Ridges \$100.62 per Bottle
- Chardonnay - J. Lohr Estates \$83.85 Per Bottle
- Riesling - Chateau Ste. Michelle \$77.40 Per Bottle

Red Wine

- Cabernet Sauvignon - Harmony and Soul \$81.27 Per Bottle
- Cabernet Sauvignon - Josh Cellars \$98.04 Per Bottle
- Cabernet Sauvignon - Hess Collection Allomi \$154.80 Per Bottle
- Red Blend - Fable Roots \$81.27 Per Bottle
- Red Blend - Troublemaker \$85.14 Per Bottle
- Malbec - Achaval Ferrer \$95.46 Per Bottle
- Pinot Noir - Erath \$86.43 Per Bottle
- Pinot Noir - Chalk Hill \$104.49 Per Bottle
- Merlot - Columbia Crest H \$87.72 Per Bottle
- Merlot - St. Francis \$87.72 Per Bottle

Rose & Sparkling Wine

- Fleurs De Prairie \$81.27 Per Bottle
- The Palm \$78.69 Per Bottle
- Mumm Napa Brut \$105.78 Per Bottle
- Mionetto Prosecco Brut \$82.56 Per Bottle
- Chandon Brut \$154.80 Per Bottle

General Information

Taxes and Fees

Prices are subject to state sales tax (currently 7%) in effect on the date(s) of the event. Food and Beverage prices include a service charge (currently 18%), which is distributed in its entirety to wait staff and service bartenders. Food and beverage prices also include a taxable administrative fee (currently 11%). Audio visual and function space rental fees include a taxable administrative fee (currently 25%). The administrative fee(s) described herein is/are used to cover the costs related to hotel operations and the event. The administrative fees or any portion thereof are not a tip, gratuity or service charge for any waitstaff employees, service bartenders or other service employees engaged in the event. Unless a fee is specifically denoted as a “service charge,” it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, bartender fees or fees for bars or culinary stations. All such fees are retained by the hotel. All charges and fees are subject to change based on the terms of any applicable collective bargaining agreement and Hotel will endeavor to provide reasonably prompt advance notice of the change.

Guaranteed Number of Attendance

The final guaranteed guest count is required seven (7) business days before the event. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

SHERATON BOSTON HOTEL

39 Dalton Street, Boston, Massachusetts, USA

(617) 236-2000



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