

# REVERE

HOTEL | BOSTON COMMON



# CONTINENTAL BREAKFAST

Prices are per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

## THE CONTINENTAL

\$38.00 Per Guest

Orange and Cranberry Juice  
 Season's Picked Fresh Whole Fruit  
 Sliced Seasonal Fruits and Berries  
 Freshly Baked Morning Pastries and Sweet Breads

## THE EXECUTIVE CONTINENTAL

\$42.00 Per Guest

Orange and Cranberry Juice  
 Season's Picked Fresh Whole Fruit  
 Sliced Seasonal Fruits and Berries  
 Freshly Baked Morning Pastries and Sweet Breads

## CHOICE OF TWO

- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (*Soy and Almond Milk on Request*)
- New York Style Bagels | Regular and Flavored Cream Cheese
- Individual Low-Fat Fruit and Greek Yogurts
- Yogurt Parfait | Housemade Granola and Berries
- Assorted Granola and Energy Bars

## CONTINENTAL BREAKFAST ENHANCEMENTS

**Breakfast Sandwiches** | 7 per Guest

*Can be Purchased by the Dozen (\$96/dozen)*

- **Freshly Baked Croissant** | Breakfast Ham, Aged White Cheddar, Scrambled Egg
- **Buttermilk Biscuit** | Folded Egg, Breakfast Sausage, Pepper Jack Cheese
- **English Muffin Sandwich** | Hardwood Smoked Bacon, Scrambled Egg, American Cheese
- **Healthy Wrap** | Egg Whites, Tomatoes, Spinach, Feta
- **Western Wrap** | Scrambled Eggs, Peppers, Mushrooms, Onions, Jack cheese
- **Northern Wrap** | Scrambled Eggs, Chicken Maple Sausage, Brie, and Herbs

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Scrambled Eggs with Choice of Bacon or Sausage (GF) | 8

Fruit Yogurt Parfait | House-made Granola and Berries | 6

Steel-Cut Oatmeal | Brown Sugar, Raisins, Nuts, and Milk | 7

Imported and Domestic Cheese and Charcuterie | 19

Fruit Smoothie Shooters (Please Select One) | 5  
 + Banana Strawberry  
 + Mixed Berry  
 + Green Apple, Kale, Honey

Chilled Hard Boiled Eggs | 36/Doz

Local Bakeshop Donuts | 42/Doz

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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# BREAKFAST TABLE

Prices are per Guest, Based on a 90 Minute Service, Requires a Minimum of 20 Guests and Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas.

## BREAKFAST BUFFET

\$49.00 Per Guest

Orange and Cranberry Juice  
Sliced Melons, Seasonal Fruits and Berries  
Freshly Baked Morning Pastries with Fruit Preserves and Butter  
An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy and Almond Milk on Request)  
Individual Low-Fat Fruit and Greek Yogurts

### Choice of One:

- + Scrambled Whole Eggs
- + Scrambled Egg Whites | Fresh Herbs
- + Scrambled Whole Eggs | Cured Ham, Shredded Cheddar

### Choice of Two:

- + Hardwood Smoked Bacon
- + Country Sausage Links
- + Chicken Apple Sausage
- + Grilled Smokehouse Ham

### Choice of One:

- + Roasted Breakfast Potatoes | Fresh Herbs
- + Hash Browns

### Choice of One:

- + Brioche French Toast
- + Griddle Pancakes
- Maple Syrup, Whipped Sweet Cream

## BREAKFAST TABLE ENHANCEMENTS

### Farm Fresh Egg Omelet Station\*\* | 18

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, House-made Salsa

### Made to Order Belgian Waffles\*\* | 14

Maple Syrup, Whipped Butter, Berries, Warm Syrup, Whipped Cream

### Thin Sliced Smoked Salmon | 14

Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

### Eggs Benedict | 18

Traditional and Spinach Florentine: Poached Eggs, English Muffins, Ham, Brown Butter Hollandaise

+ Crab Cake & Lobster Benedict also available – Market Price

\*\* Chef Attendant Required for Every 50 Guests | 175 per Attendant

## BRUNCH IT UP!

\$15.00 Per Guest

*Select Two Starters, One Entrée and Two Desserts to be Added to your Breakfast Buffet*

### CHOICE OF TWO STARTERS:

- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Caprese Salad (V)** | Ciliegine, Heirloom Cherry Tomatoes, Fresh Basil, Herb Oil
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- **Boston Clam Chowder Corn Chowder**

### CHOICE OF ONE ENTRÉE:

- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Atlantic Cod** | Kettle Potato Crust
- **Grilled Flank Steak** | Natural Au Jus
- **Pan Seared Salmon** | Lemon-Caper Sauce
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella, Shaved

- **Barca Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan-Reggiano

**CHOICE OF TWO DESSERTS:**

- **Black Forest Cake** | Raspberry Coulis
- **Vanilla Bean Panna Cotta** | Summer Berries
- **Citrus Blueberry Bread Pudding** | Crème Anglaise
- **Chocolate Profiteroles** | Chocolate Sauce and Fresh Berries
- **Carrot Cake** | Cream Cheese Frosting
- **Tiramisu** | Espresso Caramel and Raspberries
- **Assorted Cookies and Brownies**

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# AM BREATHER

Prices are per Guest and Requires No Minimum

**HOT BEVERAGES:** Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

**CARBONATED BEVERAGES:** Pepsi Collection of Soft Drinks, Bubly Sparkling Water and Bottled Water

## BEVERAGE SERVICE

### 90 Minute Beverage Service

Hot Beverages | 12

Carbonated Beverages | 5

Enhanced Beverages | 7

Hot and Carbonated Beverages | 17

Hot and Enhanced Beverages | 19

### 1/2 Day Beverage Service

*Based on Four Hours of Service*

Hot Beverages | 18

Carbonated Beverages | 8

Enhanced Beverages | 11

Hot and Carbonated Beverages | 26

Hot and Enhanced Beverages | 29

### All Day Beverage Service

*Based on Eight Hours of Service Refreshed Throughout the Day*

Hot Beverages | 30

Carbonated Beverages | 13

Enhanced Beverages | 18

Hot and Carbonated Beverages | 43

Hot and Enhanced Beverages | 48

### Enhanced Beverage Selection

*Must Select Four*

+ Pepsi's Collection of Soft Drinks

+ Gatorade | G2

+ Starbucks Frappuccino

+ Lipton Pure Leaf Iced Teas

+ Tropicana Fruit Juices

+ Red Bull

+ Izze Carbonated Fruit Juices

+ Naked Brand Fruit Smoothies

+ Coconut Water

+ Icelandic Sparkling and Still Water

## AM BOOST

Price for up to 3 | 20

Price for up to 5 | 24

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips

Assorted Granola and Energy Bars

Yogurt Parfaits | Housemade Granola and Berries

Buttery Crumbly Coffee Cake

Selection of Bagels | Plain and Flavored Cream Cheeses

Display of Freshly Baked Breakfast Breads and Muffins

Season's Picked Fresh Whole Fruit

Fruit Smoothie Shooters | Banana Strawberry, Mixed Berry

Sliced Melons, Seasonal Fruits and Berries

Caramel-Pecan Sticky Buns

Assorted Scones | Mixed Berry Mascarpone, Whipped Honey Butter

Biscotti

Fruit and Brie Skewers

Hard Boiled Eggs

## THE ULTIMATE INFUSED WATER STATION

\$7.00 Per Guest

*Select up to Three Flavors*

Chamomile, Turmeric, Ginger, Passion Fruit, Hibiscus, Lavender, Green Tea, Dried Chilies, Orange Peel, Matcha, Green Apple, Pea Flowers, Cinnamon, Lemon Peel, Cilantro, Mint

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# PM PAUSE

Prices are per Guest and Requires No Minimum

**HOT BEVERAGES:** Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

**CARBONATED BEVERAGES:** Pepsi Collection of Soft Drinks, Bubby Sparkling Water and Bottled Water

## BEVERAGE SERVICE

### 90 Minute Beverage Service

Hot Beverages | 12

Carbonated Beverages | 5

Enhanced Beverages | 7

Hot and Carbonated Beverages | 17

Hot and Enhanced Beverages | 19

### 1/2 Day Beverage Service

*Based on Four Hours of Service*

Hot Beverages | 18

Carbonated Beverages | 8

Enhanced Beverages | 11

Hot and Carbonated Beverages | 26

Hot and Enhanced Beverages | 29

### All Day Beverage Service

*Based on Eight Hours of Service Refreshed Throughout the Day*

Hot Beverages | 30

Carbonated Beverages | 13

Enhanced Beverages | 18

Hot and Carbonated Beverages | 43

Hot and Enhanced Beverages | 48

### Enhanced Beverage Selection

*Must Select Four*

+ Pepsi's Collection of Soft Drinks

+ Gatorade | G2

+ Starbucks Frappuccino

+ Lipton Pure Leaf Iced Teas

+ Tropicana Fruit Juices

+ Red Bull

+ Izze Carbonated Fruit Juices

+ Naked Brand Fruit Smoothies

+ Coconut Water

+ Icelandic Sparkling and Still Water

## THE ULTIMATE INFUSED WATER STATION

\$7.00 Per Guest

*Select up to Three Flavors*

Chamomile, Turmeric, Ginger, Passion Fruit, Hibiscus, Lavender, Green Tea,

Dried Chilies, Orange Peel, Matcha, Green Apple, Pea Flowers, Cinnamon,

Lemon Peel, Cilantro, Mint

## PM RECHARGE

Price for up to 3 | 20

Price for up to 5 | 24

Individual Bags of White Cheddar Popcorn, Cracker Jacks, Skinny Pop

Season's Picked Fresh Whole Fruit

Sliced Melons, Seasonal Fruits and Berries

Toasted Pita Chip | Hummus Trio

Fiesta Chips | Salsa, Guacamole

+ Warm Queso Dip | Add 2

Theater Style Candies and Chocolate Bars

Premium Mixed Nuts, Dried Fruits, Wasabi Chick Peas and Cocktail Pretzels

Lemon Tart Bars

Decadent Fudge Brownies and Chocolate Chunk Blondies

Crudité Display | Avocado Ranch and Blue Cheese Dips

Assorted Bags of Potato Chip, Pretzels, Vegetable Chips

Warmed Ballpark Pretzels | Honey Mustard and Stone Ground Mustard

+ Spicy Cheddar Dip | Add 2

Assorted Home Baked Cookies

Assorted Granola and Energy Bars

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms

Assorted Macaroons

Cupcakes | Vanilla, Lemon, Chocolate, Red Velvet

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# PLATED

Plated Luncheons Require a Minimum of 10 Guests

All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Teas and Iced Tea.

Orders Placed less than 5 Working Days from the Date of the Event may be Subject to Additional Charges.

## FIRST COURSE

*Please Select One*

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette
- **Boston Clam Chowder**
- **Corn Chowder**
- **Spring Vegetable Minestrone**
- **Chicken Tortilla Soup**
- **Roasted Tomato Soup** | Herb Crostini, Golden Raisins, Capers Roasted
- **Chicken and Farfalle Pasta Soup**

## MAIN COURSE

*Please Select One Hot or Cold Entrée*

### Chilled Entrées

#### **Traditional Chopped Cobb** | 48

Chopped Iceberg, Roma Tomato, Avocado, Crumbled Blue Cheese, Applewood Smoked Bacon, Roasted Crimini Mushrooms, Grilled Chicken. Creamy Parmesan Dressing

#### **Seared Salmon Salad** | 52

Roasted Red Bliss Potato Salad, Watercress, Frisee, Shaved Fennel, Red Radishes, Tomato and Lemon Vinaigrette

#### **Grilled Chicken Caesar Salad** | 48

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

+ Substitute Poached Shrimp | Add 6

+ Substitute Grilled Flank Steak | Add 6

## MAIN COURSE (CONT)

### Hot Entrées

*Includes Chef's Choice of Seasonal Vegetable*

#### **Grilled Chicken Penne Pasta** | 58

Boursin Cream Sauce

#### **Herb Seared Chicken** | 60

Pommes Puree, Sundried Tomato Cream

#### **Pepper Crusted Flat Iron Steak** | 68

Roasted Herb Fingerling Potatoes, Port Wine Demi

#### **Chili Lime Seared Salmon** | 60

Roasted Red Pepper Coulis, Herb Basmati Rice

## VEGETARIAN ENTRÉE

*Please Select One*

- **Grilled Zucchini Wrapped Asparagus** | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta
- **Tuscan Ratatouille Tart** | Zucchini, Squash, Peppers, Mushroom and Ricotta
- **Roasted Vegetable Napoleon (VE)** | Squash Ribbons, Heirloom Tomatoes, Basil, Blistered Tomato Sauce

## FINAL COURSE

**Please Select One**

- **Fruit Tart of the Season** | Fruit Puree
- **Black Forest Cake** | Raspberry Coulis
- **Vanilla Bean Panna Cotta** | Summer Berries
- **Citrus Blueberry Bread Pudding** | Crème Anglaise
- **Chocolate Profiteroles** | Chocolate Sauce and Fresh Berries
- **Carrot Cake** | Cream Cheese Frosting
- **Amaretto Mascarpone Parfait** | Hazelnut Biscotti
- **Tiramisu** | Espresso Caramel and Raspberries

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# COLD LUNCH TABLES

Buffet Luncheons Require a Minimum of 20 Guests.

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea

Value Pricing is Available on the Indicated Day

## SIMPLY SANDWICHES

\$64.00 Per Guest

*Monday and Thursday Preferred Price | 59*

- **Chef's Seasonally Inspired Soup**
- **Garden Salad** | Mixed Seasonal Greens, Arugula, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Thin Herbs, Champagne Vinaigrette
- **Homemade Potato Salad** | Stone Ground Mustard
- **Caprese Wrap (V)** | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette
- **Black Forest Ham on Country Baguette** | Gruyere, Purple Basil Mustard
- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onions
- Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

### Desserts

Seasonal Fruit and Berries

Freshly Baked Cookies

## COMMONS MARKETPLACE

\$64.00 Per Guest

*Wednesday Preferred Price | 59*

- **Chef's Seasonally Inspired Soup**
- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette
- **Caprese Salad** | Buffalo Mozzarella, Cherry Tomatoes, Basil Leaves, Champagne Vinaigrette
- **Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- **Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli
- Housemade Chips

### Dessert

Citrus Blueberry Bread Pudding

Chocolate Profiteroles

## FROM THE FARMERS PRODUCE STAND

\$64.00 Per Guest

*Tuesday and Friday Preferred Price | 59*

- **Chef's Seasonally Inspired Soup**
- **Israeli Cous Cous Salad** | Israeli Cous Cous, Marinated Artichoke Hearts, Chick Peas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Greens** | Romaine Hearts, Chopped Iceberg Salad, Baby Greens
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Focaccia Croutons
- **Proteins** | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak, Atlantic Salmon, and Portobello Mushrooms
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Artisanal Rolls | Sweet Butter

### Desserts

Fruit Tart of the Season | Fruit Coulis

Carrot Cake | Cream Cheese Frosting

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# HOT LUNCH TABLES

Buffet Luncheons Require a Minimum of 20 Guests.

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea

Value Pricing is Available on the Indicated Day

Orders Placed less than 5 Working Days from the Date of the Event may be Subject to Additional Charges.

## TASTE OF ITALY

\$70.00 Per Guest

*Monday and Thursday Preferred Price | 65*

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- **Pan Seared Salmon** | Lemon-Caper Sauce
- **Baked Ziti** | Beef Bolognese
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- Garlic Cheese Toasted Focaccia
- Seasonal Fresh Vegetables

### Dessert

Lemoncello Sorbet

Tiramisu

## FLAVORS OF THE MEDITERRANEAN | 65

\$70.00 Per Guest

*Tuesday and Friday Preferred Price | 65*

- **Chef's Seasonally Inspired Soup**
- **Kale and Arugula Salad** | Kale, Arugula, Dried Apricots, Cranberries, Blue Cheese Crumble, Bacon Bits, Sliced Radish, Herb Dressing
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- Bouquet of Marinated and Grilled Vegetables

### Dessert

Fruit Tart of the Season with Fruit Coulis

Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone

## NEW ENGLAND COMFORT

\$70.00 Per Guest

*Wednesday Preferred Price | 65*

- **New England Clam Chowder**
- **Baby Spinach Salad** | Marinated Mushrooms, Hard Boiled Eggs, & Crumbled Cobb Bacon and Honey Balsamic
- **Boston Lettuce Salad** | Pears, Blue Cheese, Cranberry Vinaigrette
- **Atlantic Cod** | Kettle Potato Crust
- **Herb Roasted Free Range Chicken** | Lemon Zest Garlic Rosemary Jus
- **Cassoulet** | Golden Potato Puree Thyme Infused White Bean
- Seasonal Roasted Root Vegetables
- Artisan Rolls | Sweet Creamery Butter

### Desserts

Apple Crumble

Boston Cream Pie

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# BOXED LUNCH

Groups Up To 25 Guests Select Two Sandwiches  
 Groups Over 25 Guests Select Three Sandwiches  
 Dine In or Deconstructed Fee | Add \$8.00

## BOXED LUNCH TO GO

\$45.00 Per Box

### All Lunches Include the Following:

Choice of One:

- + Homemade Cole Slaw
- + Potato Salad
- + Pasta Salad

Individual Bag of Potato Chips

Seasonal Hand Picked Whole Fruit

Freshly Baked Chocolate Chip Cookie

Pepsi's Collection of Soft Drinks and Bottled Water

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## SANDWICH SELECTION:

**Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli

**Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens

**Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onions, Pesto Aioli

**Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli

# SMALL GROUP LUNCH

Small Cold and Hot Buffet Luncheons Require a Minimum of 10 Guests.

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea.

Orders Placed less than 5 Working Days from the Date of the Event may be Subject to Additional Charges.

## SMALL GROUP COLD BUFFET

\$69.00 Per Guest

### Chef's Seasonally Inspired Soup

#### Choice of One Leaf Salad

Crisp Caesar Salad

Baby Spinach Salad

#### Choice of Composed Salad

Whole Grain Mustard Potato Salad

Housemade Cole Slaw

Israeli Cous Cous Salad

#### Choice of Two Sandwiches

Vegetarian Wrap on Whole Wheat Tortilla

Classic Italian Submarine Sandwich

Black Forest Ham on Country Baguette

Oven Roasted Turkey Breast and Swiss on Ciabatta

Roasted Turkey Wrap

Rare Roast Beef on Baguette

Grilled Chicken on Ciabatta

Caprese Wrap

#### Choice of Two Desserts

Fruit Tart of the Season

Black Forest Cake

Citrus Blueberry Bread Pudding

Chocolate Profiteroles

Carrot Cake

Apple Crumble

Boston Cream Pie

Cheesecake

Home Baked Cookies and Brownie

Tiramisu

## SMALL GROUP HOT BUFFET

\$75.00 Per Guest

Assorted Artisanal Rolls and Sweet Creamery Butter

Chef's Selection of Seasonal Vegetables and Starches

### Chef's Seasonally Inspired Soup

#### Choice of One Salad

Crisp Caesar Salad

Baby Spinach Salad | Choice of Dressing

Mixed Greens Salad | Choice of Dressing

#### Choice of Two Entrées

Herb Roasted Free Range Chicken

Chicken Chardonnay

Chicken Parmesan

Atlantic Cod

Pan Seared Salmon

Chicken, Beef and Vegetable Fajitas

Baked Rigatoni with Meat Sauce

Spiral Macaroni and Cheese

Cheese Ravioli

Baked Ziti

#### Choice of Two Desserts

Fruit Tart of the Season

Black Forest Cake

Citrus Blueberry Bread Pudding

Chocolate Profiteroles

Carrot Cake

Apple Crumble

Boston Cream Pie

Cheesecake

Home Baked Cookies and Brownie

Tiramisu

## SMALL GROUP WORKING LUNCH MENU | 48

Available Every Day for Groups of Less than 10 Guests

### Please Select One Salad or Soup

Served Buffet Style for the Entire Group

Combo Soup and Salad | Add 4

- House Salad
- Crisp Caesar Salad
- Chef's Seasonal Soup

### Each Guest Selects Individual Entrée

Orders Must Be Submitted To Banquet Captain by 10am on the Day of Your

Event

LUNCH

- **REVERE BURGER** | Sweet N Spicy Bacon, Fried Egg, Lettuce, Tomato, Cholula Mayo, Brioche
- **NEW ENGLAND LOBSTER ROLL** | Mayo, Celery, Lettuce on a Buttered Roll
- **FRIED SCALLOP TACO** | Tomato Corn Salsa, Guacamole, Sour Cream, Cotija
- **PAUL'S BALLS SUB** | Buffalo Mozzarella, Herb Tomato Sauce
- **CAPRESE WRAP** | Mozzarella, Tomato, Basil, Balsamic Vinaigrette, Whole Wheat Wrap

**Choice of: French Fries or Fruit Cup**

### **Chef's Selection of Dessert**

Served Buffet Style for the Entire Group

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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# RECEPTION TABLE

Prices are per Guest and Based on 60/120 Minutes of Service  
Requires a Minimum of 25 Guests

## TRADITIONAL DISPLAYS

### Artisanal Cheese | 23/35

Smoked Holland Gouda, Tillamook Cheddar, Blue Cheese, Emmenthaler Swiss, Brie and Boursin  
Dried Fruits, Nuts, Fresh Berries  
Whole Grain and Water Crackers, Sliced Baguettes

### Crudités | 16/24

Display of Crisp Garden Vegetables  
Buttermilk Ranch and Chipotle-Parmesan Dips  
Toasted Pita Chips and Crostini  
Creamy Hummus and Tapenade

### Chips and Dips | 20/29

Crispy Flour and Corn Tortilla Chips  
Pico di Gallo  
Pineapple Salsa  
Guacamole  
Green Salsa with Lime, Jalapeno and Cilantro

### Seasonal Fruit Table | 18/32

Seven Hand Cut Fruits and Berries  
Honey Yogurt Dip and Nutella

### European Antipasti | 23/35

Cappicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses  
Collection of Marinated and Grilled Vegetables and Mushrooms, Olives,  
Roasted Tomatoes and Artichoke Hearts  
Crusty Country Bread, Crackers, Crostini

## DESSERT STATIONS

*All Dessert Stations include: Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

### Chocolate Fondue | 24/36

Apple, Strawberries, Bananas, and Oreos

### Ice Cream Sandwichs | 21/31

Chocolate Chip Cookies, Chocolate Cookies, Sugar Cookies, Peanut Butter with Chocolate, Strawberry and Vanilla Ice Cream, Whipped Cream, Sprinkles, Crumbled Oreo, M&Ms

### Fried Dough Station | 20/30

Caramel Sauce, Strawberry Compote, Nutella & Powdered Sugar Toasted Almond, Mango & Coconut, Whipped Cream

## SIGNATURE DISPLAYS

### Raw Bar Shooters | 47

*(5 pieces per guest)*  
Seasonal Chilled Oysters  
Littleneck Clams on the Half Shell  
Chilled Poached Shrimp  
Chilled Crab Cocktail  
Black Peppercorn Champagne Mignonette, Lemon Wedges, Classic Cocktail Sauce, and Tabasco

### Sushi Station | 36

*6 Pieces per Person*  
Maki Rolls: Spicy Tuna, Salmon,  
Shrimp Tempura  
California Vegetarian Rolls  
Pickled Ginger, Wasabi Aioli, Soy Glaze

### Dim Sum | 32/48

Prawn Sumer Rolls  
Steamed Chicken Dumplings  
Edamame Dumplings  
Fried Pork Pot Stickers  
BBQ Pork Bun  
Crisp Vegetable Spring Rolls  
Soy, Wasabi, & Thai Chili Sauce

### Slider Bar | 30/45

*All Served on Brioche Slider Buns*  
**Certified Angus Beef** | Texas Cheddar  
**3 Grain Vegetable Slider** | Red Pepper Coulis  
**Turkey with Smoked Mozzarella** | Tomato Aioli  
Warm Rosemary Sea Salt Potato Chips  
Basil Pesto Aioli, Siracha Aioli, Tomato Aioli, Ketchup and Mustard

### Flatbread Pizzas | 24/36

*Choice of Three*

- **Margherita** | Tomatoes, Fresh Mozzarella, Basil
- **Roasted Chicken Barbeque** | Red Onions, Poblano Pepper
- **Fig & Prosciutto** | Dried Black Figs, Gorgonzola, Prosciutto, Balsamic Reduction
- **Sausage & Ricotta** | Red Chili Flakes, Banana Peppers

### Build Your Own Street Tacos | 26/39

Marinated Flank Steak, Grilled Chipotle Chicken Breast, Blackened Shrimp  
Pico De Gallo, Avocado, Sour Cream, Shredded Lettuce and Texas Sweet Onion  
Soft Flour and Corn Tortillas

**Cupcake Station | 21/31**

Chocolate Carrot Cake and Vanilla Cupcakes, Cream Cheese Butter Cream, Chocolate Butter Cream, Lemon Butter Cream, Crumbled Oreo, M&Ms, Peanut Butter Cup

**Signature Sweet | 27/41**

Collection of Bakery Cakes, Fruit-Filled Pies and European Style Petit Fours and Chocolate Dipped Strawberries

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# ACTION STATION

Prices Based 60/120 Minutes of Service  
Requires a Minimum of 25 Guests  
All Stations Require an Attendant | 175 per Station

## Custom Pasta Creations | 26/39

Penne, Farfalle and Four Cheese Tortellini Pastas  
Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach,  
Roasted Mushroom and Garlic Confit  
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp  
Gorgonzola and Parmesan-Reggiano Cheese  
Basil Marinara, Herb Cream, Pesto and Vodka Sauces  
Extra Virgin Olive Oil  
Focaccia, Roasted Garlic and Cheese Bread

## Gourmet Mac & Cheese Bar | 24/36

- Orecchiette | Sharp Cheddar Sauce
- Cavatappi | Monterrey Jack Cheese Sauce

Sautéed Toppings to include: Grilled Chicken, Smoked Bacon, Pulled Pork,  
Rock Shrimp, Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild  
Mushrooms, Green Onions, Fresh Peas

## Mini Hand Tacos | 27/41

Flour Tortillas, Baja Fish, Pulled Pork, Barbeque Chicken  
Lettuce, Diced Tomato, Shredded Cheddar Jack Cheese, Crumbled Queso  
Fresco,  
Salsa Roja, Chopped Red Onions, Cilantro, Lime Wedges & Jalapeno

## Farm Stand "Chop Chop" Salad | 23/34

Romaine Hearts and Crisp Iceberg Blend  
Soft Baby Field Greens and Baby Spinach Leaves  
Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers,  
Julienne Peppers,  
Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked  
Bacon, Eggs, Focaccia Croutons  
Fresh Rolls and Sweet Butter  
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus  
Olive Oil Vinaigrettes

## New England | 38/52

Creamy Clam Chowder  
Petit Crab Cake Seared to Order  
Mini Fish and Chips  
Frisee Apple Citrus Salad  
Horseradish, Tartar Sauce  
+ Add Mini Traditional Lobster Roll | MP

## Mongolian Wok | 36/49

Marinated Beef and Chicken  
Shrimp | Lemongrass Chili  
Rice, Lo Mein Noodles, Rice Noodles,  
Tofu Shredded Carrots, Snow Peas, Bean Sprouts, Water Chestnuts, Baby  
Corn, Ginger, Garlic, Egg, Scallions, Shitake Mushrooms, Roasted Red  
Pepper  
Oyster Sauce, Teriyaki, Hoisin, Soy Sauce, Sweet Thai Sauce

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# CARVERY

Prices are per Item

All Stations Require a Chef Attendant | 150

## TABLESIDE CARVERY

### Slow Roasted Prime Rib of Beef | 715

Horseradish Sauce, Au Jus, Silver Dollar Rolls

~ Serves 25 Guests

### Maple Sage Butter Basted Hill Country Turkey | 605

Garlic Pan Jus Gravy with Cranberry Orange Rolls

~ Serves 30 Guests

### Root Beer-Glazed Smokehouse Ham | 505

Grilled Pineapple Relish, Spicy Honey Mustard Sauce, Hawaiian Honey Rolls

~ Served 25 Guests

### Spice Rubbed 12-Hour Smoked Brisket | 615

Poblano BBQ, Caramelized Onion Marmalade with Warm Corn Bread

~ Serves 25 Guests

### Salt Crusted Whole Red Snapper | 390

Chimichurri Sauce, Avocado Pico de Gallo, Shaved Cabbage, Lime Wedges and Mini Corn Tortillas

~ Serves 15 Guests

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## CHEF'S CARVING TABLE ENHANCEMENTS | 7

Braised Cinnamon Apples

Braised Greens, Bacon

Creamed Spinach and Artichoke

Grilled Mixed Vegetable

Herb Roasted Fingerling Potatoes, Shallots and Fennel

Roasted Yams, Garlic, Lime and Cilantro

Smashed Potatoes, Olive Oil, Sea Salt, Chives

Truffled Mac and Cheese

# SPECIALITES

Items are Priced Per Price  
Minimum 25 Items per Order

## CHILLED SPECIALTIES

### Priced per Items | 7

- Smoked Salmon Tartar Cone | Lemon Caper Aioli
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers (V)
- Grilled Artisan Bread, Heirloom Tomato Bruschetta, Arugula Pesto
- Belgian Endive | Blue Cheese and Strawberry
- Roasted Beets | Goat cheese, Candied Pecans and Micro Basil (V)
- Melon Wrapped in Prosciutto
- Crab Salad Tart | Lemon Herb Aioli
- Basil and Tomato Pesto, Buffalo Mozzarella, Wrapped with Prosciutto

### Priced Per Item | 8

- Poached Jumbo Shrimp | Horseradish Sauce
- Shrimp and Gazpacho Shooter Marinated
- Peppercorn-Crusted Tenderloin, Horseradish Cream on Toasted Crostini

## RECEPTION PACKAGES

*Passed Hors d'oeuvres*

*Minimum 25 Guests*

4 Pieces per Guest | 30 per Guest (2 Hot and 2 Cold)

6 Pieces per Guest | 43 per Guest (3 Hot and 3 Cold)

8 Pieces per Guest | 56 per Guest (4 Hot and 4 Cold)

**Add a display table with your Hors d'oeuvres package:**

**Based on 60 Minutes of Service**

Artisanal Cheese Display | Add 15

Crudités | Add 12

Seasonal Fruit | Add 14

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## HOT SPECIALTIES

### Priced per Items | 7

- Mini Reubens
- All-Beef Cocktail Franks En Croute | Dijon
- Tomato Bisque Shooter | Grilled Cheese Crostini
- Buffalo Chicken Drumettes | Blue Cheese Sauce
- Chicken Quesadilla Cornucopia
- Chicken Taquitos | Salsa Verde
- Baked Raspberry and Brie In Puff Pastry
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Stuffed Mushrooms Florentine
- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Chicken Tenders | Mango-Ginger Sauce
- Spinach and Feta Purse | Toasted Pine Nuts and Crumbled Goat Feta
- Coconut Shrimp | Mango Chutney
- Crispy Arincini | Pomodoro Dipping Sauce

### Priced Per Item | 8

- Beef Sate | Thai Peanut Sauce
- Beef Empanadas | Poblano Mojo Sauce
- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- Seared Pepper Tuna | Crostini
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce
- Petite Crab Cakes | Roasted Corn Chipotle Aioli

# RECEPTION PACKAGE

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# PLATED

Plated Dinners Require a Minimum of 10 Guests

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Orders Placed less than 5 Working Days from the Date of the Event may be Subject to Additional Charges.

## FIRST COURSE

*Please Select One*

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette
- **Tomato and Fresh Mozzarella Salad** | Soft Baby Greens, Basil Leaves, Fresh Black Pepper, Sea Salt, Olive Oil
- **Stuffed Tortellini** | Peas, Carrots, Mushrooms, Basil Cream Sauce
- **Boston Clam Chowder**
- **Spring Vegetable Minestrone**
- **Roasted Tomato Soup** | Herb Crostini, Golden Raisins, Capers Roasted

## MAIN COURSE

*Please Select One*

*Chef's Selection of Seasonal Vegetable*

**Chile Seared Chicken Breast** | 82

Pineapple Mango Relish, Cilantro Mashed Red Potatoes

**Pan Seared Chicken Breast** | 84

Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes

**Herb Crusted Filet Mignon** | 98

Roasted Shallot Red Wine Sauce, Sour Cream, Chive Whipped Potatoes

**Braised Short Rib** | 93

Asparagus Risotto, Espresso Demi, Pickled Mushroom Salad

**Seared Salmon** | 86

Lemon Garlic Beurre Blanc, Whipped Potatoes

**Pan Roasted Halibut** | 90

Roasted Vegetable Risotto, Tarragon-Butternut Squash Puree, Grilled

Asparagus, Lemon Beurre Blanc

## DUET ENHANCEMENT

*Add to Any Entrée*

- Jumbo Lump Crab Cake | Lemon Butter | 12
- Jumbo Shrimp (3) (GF) | Lemon Caper Herb Butter | 10
- Petite Filet (GF) | Demi-Glace | 14
- Seared Salmon (GF) | Beurre Blanc | 8
- 1.25lb Lobster Tail | Drawn Butter | MP

## VEGETARIAN ENTRÉE

*Please Select One*

- **Portobello Ravioli** | Mushroom Ragu, Parmesan Cheese, Truffle Glaze, Fresh Herbs
- **Grilled Zucchini Wrapped Asparagus** | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta
- **Roasted Vegetable Napoleon (VE)** | Squash Ribbons, Heirloom Tomatoes, Basil, Blistered Tomato Sauce

## FINAL COURSE

*Please Select One*

- Fruit Tart of the Season | Fruit Puree
- Black Forest Cake | Raspberry Coulis
- Vanilla Bean Panna Cotta | Summer Berries
- Warm Molten Chocolate Cake | Fresh Raspberries
- Chocolate Profiteroles | Chocolate Sauce and Fresh Berries
- Amaretto Mascarpone Parfait | Hazelnut Biscotti
- Crème Brulee | Fresh Berries
- Tiramisu | Espresso Caramel and Raspberries

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# DINNER TABLES

Priced Per Guest, Requires a 20 Guest Minimum, and Includes , Artisanal Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas.

Orders Placed less then 5 Working Days from the Date of the Event may be Subject to Additional Charges.

## NUEVO LATINO

\$96.00 Per Guest

**Southwestern Chicken and Tortilla Soup** | Sour Cream, Green Onion

**Southwestern Salad** | Romaine Lettuce, Cheddar Cheese, Avocado, Tomatoes, Black Beans, Roasted Corn, Tortilla Stipes, Chipotle Ranch

**Street Tacos** | *Choice of Two*

Spice Braised Chicken, Short Rib, Carnitas, Calabacitas  
Limes, Queso, House Made Salsa

**Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon

**Chile-Rubbed Slow Roasted Pork Loin** | Poblano And Sweet Corn Relish, Pan Jus

**Frijoles Borrachos** | Field Tomatoes, Minced Jalapeno, Red On Ion, Cilantro

**Mexican Slaw** | White, Red Cabbage, Pickled Onions, Cilantro, EVOO

**Cilantro Lime Rice** | Cannellini Refried Beans, Corn, Flour Tortillas

Corn Bread and Whipped Butter

### Dessert

Churros | Mexican Chocolate and Honey  
Tres Leche Cake

## VIVO ITALIANO

\$104.00 Per Guest

**Chef's Seasonally Inspired Soup**

**Garden Salad** | Mixed Seasonal Greens, Arugula, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Thin Herbs, Champagne Vinaigrette

**Caprese** | Buffalo Mozzarella, Sliver Heirloom Tomato, Basil , Balsamic Vinaigrette

**Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce

**Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers

**Baked Rigatoni (V)** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano

**Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs

## CHOP HOUSE

\$109.00 Per Guest

**Chef's Seasonally Inspired Soup**

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

**Cucumber and Tomato Salad** | Red Onions, Red Wine Vinaigrette

**Fire-Grilled Sliced Sirloin** | Horseradish Cream

**Pan-Roasted Atlantic Salmon Filets** | Lemon Aioli

**Grilled Marinated Bone-In Pork Chop** | Whole Grain Mustard

**Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter

Oven Roasted Steakhouse Asparagus  
Artisan Rolls and Butter

### Dessert

Cheesecake | Fresh Fruit Compote  
Chocolate Decadence Cake | Raspberry Coulis

Herb Roasted Potatoes  
Bouquet of Marinated and Grilled Vegetables  
Focaccia and EVOO

**Dessert**

Classic Tiramisu  
Assorted Italian Pastries

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# TRADITIONAL BARS

Bartender Fee of | \$175 | Bar  
One Bar Required for Every 50 Guests

## TRADITIONAL BRANDS

### SPIRITS

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

### WINE

Proverb Chardonnay and Cabernet Sauvignon  
La Marca Prosecco

### BEER

Bud Light, Blue Moon Belgian White, Modelo Especial, Lagunitas, St. Pauli Girl N.A.

## TRADITIONAL BARS

### Package Bar | Priced Per Hour

First Hour | 22  
Additional Hours | 12

### Hosted Bar | Priced Per Drink

Mixed Drinks | 12  
Craft Beer | 8  
Imported Beer | 8  
Domestic Beer | 7  
Wine by the Glass | 11  
Cordials | 14  
Soft Drinks and Water | 6

### Cash Bar | Priced Per Drink

Mixed Drinks | 16  
Craft Beer | 11  
Imported Beer | 11  
Domestic Beer | 9  
Wine by the Glass | 16  
Cordials | 19  
Soft Drinks and Water | 8

### BEER AND WINE BAR

*Priced per Person*  
First Hour | 20  
Additional Hours | 8

## TRADE UP

*Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Package Bar Hour*

**Vodka** | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

**Gin** | Tanqueray, The Botanist, Hendrick's, Bombay Sapphire, Plymouth, Monkey 47, Aviation

**Rum** | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Bacardi 8, Appleton Estate Rare Blend, Santa Theresa 1796

**Bourbon, Whiskey and Rye** | Buffalo Trace, Jack Daniel's, Knob Creek 100, Maker's Mark, Basil Hayden's, Woodford Reserve, Hudson (750), Michter's, Bulleit, Booker's, Angel's Envy, High West, Templeton Rye, Rittenhouse Rye, Bulleit Rye, Jameson Irish

**Scotch** | Johnny Walker Black, Monkey Shoulder (750), Crown Royal, The Glenfiddich 12, The Glenlivet

**Tequila** | Herradura Blanco, Milagro Blanco, Patron Silver, Casamigos, Casa Nobles Reposado, Don Julio Silver

## SPECIALTY COCKTAIL ENHANCEMENT

Enhance Your Traditional Package or Hosted Bar by Adding Any Specialty Cocktail From Our Specialty Bar Page

## WINE UPGRADE

*Add \$4.00 to Package Prices and by the Glass Price*

- Storypoint Chardonnay or Cabernet Sauvignon
- William Hill Central Coast Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

*Add \$8.00 to Package Prices and by the Glass Price*

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose

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# SIGNATURE BARS

Bartender Fee of | \$175 | Bar  
One Bar Required for Every 50 Guests

## BOURBON COCKTAILS

*Priced Per Cocktail | 15*  
*Prices Per Batch (25 Cocktails) | 350*  
*Upgrade Your Traditional Package Bar | Add 3 Per Hour*

### Bourbon Twist

Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig

### Spiked Fruit

Hudson Baby Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig

### Apple Of My Eye

Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

## SPARKLING COCKTAILS

*Priced Per Cocktail | 13*  
*Prices Per Batch (25 Cocktails) | 325*  
*Upgrade Your Traditional Package Bar | Add 3 Per Hour*

### SWEET AND BERRILICIOUS

La Marca Prosecco, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig

### Bubble Jito

LaMarca Prosecco, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint

### Sparkling Pear

Veuve Cliquot Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

## MIMOSA BARS

Priced Per Person Per Hour  
First Hour | 14  
Additional Hours | 10  
Minimum Sales | 275

### MIMOSA BAR

Select Three

- THE CURE | Blueberry, Lemon, Prosecco
- POMFLO | Grapefruit Juice, Prosecco

## MARGARITA COCKTAILS

*Priced Per Cocktail | 14*  
*Prices Per Batch (25 Cocktails) | 325*  
*Upgrade Your Traditional Package Bar | Add 3 Per Hour*

### Berry Berry Margarita

Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge

### Raspberry Margarita

El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig

### Peach Margarita

Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, 2 Dropped Raspberries, 3 Peach Slices

## ULTIMATE BLOODY MARY BAR

*Priced Per Person*  
*First Hour | 14*  
*Additional Hours | 10*  
*Minimum Sales | 300*

**Poison** | Absolut, Tito's Handmade, Ketel One, New Amsterdam  
Select Two **Vodkas**

**Garden** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl **Onions**

**Protein** | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef **Jerky**

**Season** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Pickle Juice, Olive **Brine**

**Savor** | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

- POMELO | Grapefruit Juice, Prosecco
- ORIGINAL | Orange Juice, Prosecco
- KIR ROYALE | Crème de Cassis, Prosecco
- BELLINI | Peach, Prosecco
- FRENCH 75 | Gin, Lemon Juice, Prosecco, Simple Syrup

### **BUILD YOUR OWN MIMOSA**

*Includes La Marca Prosecco and your choice of 3 of the following juices*

- Peach
- Watermelon
- Strawberry
- Pineapple
- Grapefruit
- Orange
- Mango
- Cranberry

All prices are per person unless otherwise noted. A 15% service charge, 10% taxable administrative fee, 8% taxable event fee on food and beverage only, and applicable state tax will be added to the above prices and all are subject to change without notice. The Service Charge is distributed to wait staff and service bartenders. No other charge, including but not limited to the administrative fee is a gratuity or service charge for wait staff employees, service bartenders or service employees.

# WINES

## SPARKLING

- Caposaldo **Prosecco**, Veneto DOC | 44
- Veuve Clicquot **Brut**, Champagne, France | 110
- Moët & Chandon **Rosé**, Champagne, France | 125
- Mumm Napa **Brut Prestige**, Napa Valley, CA | 62

## WHITES + ROSÉ

- CrossBarn **Chardonnay**, Sonoma Coast, CA | 62
- Cakebread **Chardonnay**, Napa Valley, CA | 126
- Chalk Hill **Chardonnay**, Russian River Valley, CA | 54
- Louis Jadot Steel **Chardonnay**, Burgundy, France | 42
- St Supery Dollarhide **Sauvignon Blanc**, Napa Valley, CA | 82
- Kim Crawford **Sauvignon Blanc**, Marlborough, New Zealand | 50
- AIX **Rose**, Provence, France | 62
- Pascal Jolivet Attitue **Rose**, Loire Valley, France | 58
- Ca'bolani **Pinot Grigio**, Friuli, Italy | 35
- Famille Hugel **Riesling**, Alsace, France | 78

## ORANGE

- Cullen Amber **Sauvignon Blanc**, Washington | 98

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## REDS

- Michael David Winery Inkblot **Cabernet Franc**, Lodi, CA | 74
- Unshackled by The Prisoner **Cabernet Sauvignon**, California | 74
- Ferrari-Carano Vineyards **Cabernet**, Sonoma County, CA | 77
- Decoy **Cabernet**, Sonoma County, CA | 62
- Canvasback Red Mountain **Cabernet**, Washington | 74
- Rodney Strong Vineyards **Cabernet**, Sonoma County, CA | 54
- The Prisoner Eternally Silenced **Pinot Noir**, California | 114
- Craggy Range **Pinot Noir**, Martinborough, New Zealand | 66
- Domaine Faiveley Bourgogne Rouge **Pinot Noir**, Burgundy, France | 82
- Lincourt **Pinot Noir**, Sta. Rita Hills, CA | 54
- Kings Ridge **Pinot Noir**, Willamette Valley, OR | 54
- J **Pinot Noir**, Sonoma County, CA | 54
- Duckhorn **Merlot**, Napa Valley, CA | 82
- Benziger **Merlot**, Sonoma County, CA | 46
- Orin Swift, 8 Years in The Desert **Red Blend**, California | 134
- Rodney Strong Upshot **Red Blend**, Sonoma County, CA | 54
- Seghesio **Zinfandel**, Sonoma County, CA | 54
- Alamos Seleccion **Malbec**, Mendoza, Argentina | 55

# DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Event Planning Manager can provide menu details for the day of your meeting.

## ALL DAY FOOD AND BEVERAGE

### Continuous Service

Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa Specialty Teas  
Assorted Pepsi® Soft Drinks, Bubly and Bottled Water  
Ripe Seasonal Hand Fruit

### Executive Continental Breakfast

Freshly Squeezed Fruit Juices  
Sliced Melons, Seasonal Fruits and Berries  
An Assortment of Breakfast Cereals | Bananas, Whole and Skim Milk  
Individual Fruit, Plain and Greek Yogurts  
New York Style Bagels | Regular and Flavored Cream Cheese  
Freshly Baked Morning Pastries

### Morning Rrefresh

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels  
Assorted Granola and Energy Bars

### Lunch

Menu Driven or Table Based on Group Size (See DMP Lunch Tab)

### Afternoon Break

Assortment of House Made Cookies or Brownies  
Tortilla Chips | Salsa  
Crudit  | Assorted Dips

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## TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector with Appropriately Sized Screen

(1) Flip Chart Package | Easel, Assorted Markers, Post-It Pads

(1) Simple Wireless High Speed Internet Access Connection

Up to (3) Power Strips with Extension Cords

## MEETING SUPPORT SERVICES

Dedicated Executive Meeting Manager on Site

Meeting Room

Complimentary Storage of up to 5 Standard Boxes of Meeting Materials

Up to 100 B/W Complimentary Copies

Complimentary Access to Business Center for Attendees

NO EVENT FEE

# DMP LUNCH

## MONDAY AND THURSDAY LUNCH

### Chef's Seasonally Inspired Soup

**Garden Salad** | Mixed Seasonal Greens, Arugula, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Garbanzo Beans, Thin Herbs, Champagne Vinaigrette

**Homemade Potato Salad** | Stone Ground Mustard

**Caprese Wrap** | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup

Classic Italian Submarine Sandwich | Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette

**Black Forest Ham on Country Baguette** | Gruyere, Purple Basil Mustard

**Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onions

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

### Desserts

Seasonal Fruit and Berries

Freshly Baked Cookies

## WEDNESDAY LUNCH

### Chef's Seasonally Inspired Soup

**Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

**Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette

**Caprese Salad** | Buffalo Mozzarella, Cherry Tomatoes, Basil Leaves, Champagne Vinaigrette

**Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli

**Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens

**Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

**Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli

## TUESDAY AND FRIDAY LUNCH

### Chef's Seasonally Inspired Soup

**Israeli Cous Cous Salad** | Israeli Cous Cous, Marinated Artichoke Hearts, Chick Peas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette

**Greens** | Romaine Hearts, Chopped Iceberg Salad, Baby Greens

**Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Focaccia Croutons

**Proteins** | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak, Atlantic Salmon, and Portobello Mushrooms

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

### Desserts

Fruit Tart of the Season | Fruit Coulis

Carrot Cake | Cream Cheese Frosting

## DMP SMALL GROUP LUNCH

Served to Groups of Less than 15 Guests

### Please Select One Salad or Soup

Served Buffet Style for the Entire Group

- House Salad
- Crisp Caesar Salad
- Chef's Seasonal Soup

### Each Guest Selects Individual Entrée

*Orders Must Be Submitted To Banquet Captain by 10am on the Day of Your Event*

- **REVERE BURGER** | Sweet N Spicy Bacon, Fried Egg, Lettuce, Tomato, Cholula Mayo, Brioche
- **NEW ENGLAND LOBSTER ROLL** | Mayo, Celery, Lettuce on a Buttered Roll
- **FRIED SCALLOP TACO** | Tomato Corn Salsa, Guacamole, Sour Cream, Cotija
- **PAUL'S BALLS SUB** | Buffalo Mozzarella, Herb Tomato Sauce
- **CAPRESE WRAP** | Mozzarella, Tomato, Basil, Balsamic Vinaigrette, Whole Wheat Wrap

**Choice of: French Fries or Fruit Cup**

### Chef's Selection of Dessert

*Served Buffet Style for the Entire Group*

Housemade Chips

**Dessert**

Citrus Blueberry Bread Pudding

Chocolate Profiteroles