



Catering and Events Menus





Breakfast

Continental and Breakfast Buffets include the following:

Chilled Selection of Juices and Starbucks Regular, Decaffeinated Coffees, and Assorted Tazo Teas
2% and Skim Milk, Cream, Sugar, and Lemon

Cambridge Breakfast Buffet

Chef's Daily Assortment of Fresh Baked Pastries
Accompanied by Jams and Marmalade

Fresh Seasonal Fruit and Berries

Assorted Cereals and Granola
Individual Fruit Yogurt

Scrambled Egg Bar with Shredded Cheddar Cheese,
Scallions, and Diced Tomatoes
Buttermilk Pancakes or French Toast with Maple Syrup
Breakfast Potatoes
Applewood Smoked Bacon
Sausage Links

Boston Continental

Seasonal Fruit and Berries

Individual Fruit Yogurt

Chef's Daily Assortment of Fresh Baked Pastries
Accompanied by Jams and Marmalade

New York Continental

Seasonal Fruit and Berries with Honey Yogurt Dipping Sauce

Assortment of Bagels with Regular and Assorted Flavored
Cream Cheeses, Chopped Hard Boiled Eggs, Sliced Tomato,
Ham and Swiss Cheese, Sliced Smoked Salmon

A La Carte

Bagels and Assorted Cream Cheese

Assorted Pastries and Breakfast Breads

Individual Fruit Yogurt

Fruit-Filled Cereal Bars

Assorted Seasonal Whole Fruit

Sliced Fresh Seasonal Fruit with Honey Yogurt Dipping Sauce

Assorted Hot Breakfast Sandwiches
(Choose Two)

Bacon, Scrambled Egg, and Cheese Biscuit
Egg, Ham, Swiss Croissant
Egg, Sausage, Cheese English Muffin
Scrambled Egg Vegetarian Southwest Wrap

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions.



Breaks - Take Ten

Prices are Per Guest, Based on 60 Minute Service

Take Ten Selections

Price for 3

Price for 5

Designer Trail Mix

Granola and Fruit-Filled Bars

Assorted Tea Breads

Seasonal Ripe and Delicious Whole Fruit

Fruit Smoothies with Yogurt, Honey, Seasonal Fruit and Berries

Fresh Melons, Seasonal Fruits and Berries

Cinnamon Rolls with Warm Glaze

Cracker Jacks

Individual Bags of White Cheddar Popcorn

Assorted Bags of Potato Chips and Pretzels

Toasted Pita Chips and Hummus

Crudité Display with Buttermilk Ranch and Blue Cheese Dips

Warm Ballpark Pretzels with Yellow Mustard

Tortilla Chips and Salsa

Cajun Snack Mix

Doubletree Chocolate Chip Walnut Cookies

Decadent Fudge Brownies

Assorted Cookies

All Day Water Refresher

Eco-friendly Poland Springs Water Bubbler for the meeting room with unlimited water consumption

Starbucks Coffee Break

Starbucks Regular and Decaffeinated Coffees, and Assorted Tazo Teas

2% and Skim Milk, Cream, Sugar, and Lemon

Hot Chocolate Break

Homemade Bittersweet Hot Cocoa
Mini Marshmallows, Whipped Cream

An Apple a Day

Warm Mulled Cider, Crisp Apples, Apple Coffee Cake

Bottled Water

Assorted Coca-Cola Soda

Sparkling Water

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Lunch - Daily Lunch Buffets

All Daily Lunch Buffets Include Starbucks Regular, Decaffeinated Coffees, and Tazo Teas, 2% and Skim Milk, Cream, Sugar, and Lemon

A per guest fee will be applied for under 20 guests

These buffets are available on other days for a surcharge

Monday - The New England

Mixed Greens with Dried Cranberries, Tomatoes, and Chef's Dressing
New England Clam Chowder

Seared Atlantic Salmon with Florentine Sauce
Grilled Breast of Chicken with Cranberry Chutney

Roasted Red Potatoes
Fresh Garden Vegetables with Garlic and Herbs
Hearth Baked Breads

Carrot Cake

Wednesday - The North End

Vegetable Minestrone
Marinated Roma Plum Tomato and Mozzarella Salad

Baked Italian Sausage Penne with Homemade Marinara
Chicken Picatta with Lemon Caper Sauce

Spinach and Roasted Red Pepper Couscous
Seasonal Vegetable with Herbed Olive Oil
Hearth Baked Breads

Tiramisu

Tuesday - Southie of the Border

Garden Salad with Cilantro-Lime Dressing
Chili Con Carne

Carne Asada Shredded Beef
Spicy Chicken Fajitas with Peppers and Onions

Spanish Rice
Guacamole, Sour Cream, Shredded Cheese and Salsa Fresca
Soft Flour Tortillas, Crunchy Corn Taco Shells

Chocolate Fudge Cake

Thursday - The Newbury

Spinach, Pecan, and Goat Cheese Salad
Tuscan Tomato Bisque

Marinated Grilled London Broil with Mushroom Red Wine Demi
Grilled Chicken, Caramelized Shallots and Apple Glaze

Roasted Garlic Whipped Potatoes
Roasted Vegetables
Warm Artisan Rolls

Gingerbread Cookies

Friday - Chinatown

Chicken and Rice Soup
Thai Cabbage-Slaw with Crushed Peanuts

Beef and Broccoli
Chicken Lo-Mein

House Fried Rice
Stir-Fry Vegetables

Fortune Cookies
Warm Ginger Rice Pudding

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Lunch - Cold Lunch Buffets

Harvard Yard

New England Clam Chowder
Romaine Wedge Salad with Tomato Vinaigrette

Pre-made Gourmet Sandwiches

Grilled Marinated Vegetables, Fresh Mozzarella, with Basil Pesto

Prosciutto, Soppressata, Sharp Provolone with Cherry Peppers, Onions, Boursin Spread on an Italian Roll

Sliced Turkey with Cranberry Mayonnaise, Cheddar, Apple Chutney, Lettuce, Tomato on Cranberry Walnut Bread

Grilled Jerk Spiced Chicken Salad with Mango Mayonnaise, Lettuce, Tomatoes, Red Onion and Grilled Pineapple on Ciabatta Bread

Shaved Oven Roasted Beef topped with Havarti, Herbed Horseradish Cream on French Bread

Dill Pickles
German Potato Salad
Chef's Selections of Cakes

Available Monday, Wednesday, and Friday

Farmer's Market

Tuscan Tomato Bisque

Tender Baby Spinach, Mixed Field Greens, Crisp Iceberg Wedges

Sliced Grilled Chicken
Sliced Marinated Grilled Beef
Grilled Seasonal Vegetables

Selection of Creamy Ranch, Classic Caesar, Herb Italian, and Balsamic Vinaigrette
Olive Oil and Vinegar

Tomatoes, Cucumbers, Red Onions, Chopped Bacon, Shredded Carrots, Beets, Broccoli, Chickpeas, Sunflower Seeds, Pecans, Assortment of Cheeses, Sun-dried Cranberries, Croutons

Warm Artisan Rolls and Sweet Butter

Warm Apple Cobbler

Available Tuesday and Thursday

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Dinner - Daily Dinner Buffets

All Daily Dinner Buffets Include Starbucks Regular, Decaffeinated Coffees, and Tazo Teas, 2% and Skim Milk, Cream, Sugar, and Lemon

A per guest fee will be applied for under 20 guests

Monday - The New England

New England Clam Chowder

Mixed Greens with Dried Cranberries and Chef's Assorted toppings with our House Dressing

Beet and Goat Cheese Salad

Grilled Atlantic Salmon with Lobster Cream

Roasted Turkey Breast with Cranberry Chutney

Yankee Pot Roast

Roasted Potatoes

Fresh Garden Vegetables with Garlic Butter

Hearth Baked Breads

Warm Apple Cobbler with Cinnamon Whipped Cream

Carrot Cake

Wednesday - The North End

Minestrone

Romaine Wedge Salad

Marinated Roma Plum Tomato Salad with Fresh Mozzarella and Basil

Cheese Tortellini with Pesto Cream

Chicken Picatta with Lemon Caper Sauce

Sliced Roasted Pork Loin with Balsamic DemiGlace and Peppers

Spinach and Roasted Red Pepper Cous Cous

Seasonal Vegetable Miste

Hearth Baked Breads

Tiramisu

Mini Pastries

Tuesday - Southie of the Border

Chili Con Carne

Mixed Lettuce, Seasonal Garnish with Cilantro-Lime Dressing

Sweet Golden Corn and Black Bean Salad

Shredded Carne Asada with Roasted Peppers

Tequila and Lime Marinated Grilled Chicken

Seafood Paella

Chef's Selection of Fresh Seasonal Vegetables

Soft Flour Tortillas

Chimichurri Sauce

Pico Gallo

Vanilla Caramel Flan

Chocolate Fudge Cake

Thursday - The Newbury

Tuscan Tomato Bisque

Spinach, Pecan, and Goat Cheese Salad with Cranberry Vinaigrette

German Potato Salad

Marinated London Broil with Mushroom Red-Wine Demi

Bistro Grilled Chicken, Caramelized Shallots and Apple Glaze

Baked Seafood Casserole

Roasted Garlic Whipped Potatoes

Roasted Vegetables with Lemon Herb Butter

Warm Artisan Rolls

Apple Caramel Pie

Gingerbread Cookies

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Friday - Chinatown

Chicken and Rice Soup

Lo Mein Salad with Sesame Soy Dressing

Thai Cabbage Slaw with Crushed Peanuts

Sliced Marinated Hoisin Beef

Shrimp Chow Foon

Teriyaki Chicken with Grilled Pineapple

House Fried Rice

Stir-fry Vegetable Medley

Fortune Cookies

Warm Ginger Rice Pudding

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Dinner - Plated

Plated Dinners are based on selection of Salad or Soup Starter, Selection of Entrée, and Selection of Dessert

All Dinners include artisan rolls and butter, Starbucks Coffee Service

Starters

Spinach, Pecan, and Goat Cheese Salad with Cranberry Vinaigrette

Romaine Wedge Salad with Focaccia Garlic Croutons, Shaved Parmesan, Drizzled with Chunky Tomato Vinaigrette

Mixed Greens with Shaved Asiago and Portobello Mushrooms Balsamic Vinaigrette

New England Clam Chowder

Tuscan Tomato Bisque

Cheese Stuffed Ravioli with Homemade Marinara

Dessert Selections

Carrot Cake with Cinnamon Whipped Cream

Chocolate Peanut Snickers Pie

NY Style Cheesecake with Raspberry Coulis and Whipped Cream

Traditional Boston Crème Pie with Whipped Cream

Chocolate Fudge Layer Cake

Apple Caramel Pie

Entrées

Pan-Seared Chicken

Seared Breast of Chicken, Caramelized Shallot and Apple Glaze with Garlic Whipped Potatoes and Roasted Winter Squash

Chicken Saltimbocca

Grilled Breast of Chicken filled with Mild Provolone wrapped in Prosciutto & Sage, Spinach and Sundried Tomato Couscous, Roasted Vegetable Medley

Seared Atlantic Salmon

Pan Seared Fillet of Salmon Glazed with Citrus Soy Glaze over Vegetable Lo Mein and topped with Pickled Ginger

Georges Bank Scrod

Scrod Fillet with Seasoned Ritz Cracker Crust, Saffron Basmati Rice, Broccoli Rabe and Citrus Sauce

Sirloin of Beef

Grilled Club-Cut Sirloin of Beef with Red Wine Demi with Mushroom Bread Pudding and Roasted Vegetables with Herb Butter

Grilled Filet

Grilled Filet Mignon with Sweet Potato Gratin, Broiled Roma Tomato with Parmesan Crust, Roasted Green Beans, Forestiere Demi Glace

Grilled Vegetable Napoleon

Layers of Eggplant, Squash, Portobello Mushroom, Roasted Red Pepper and Parmesan Cheese and Couscous drizzled with Balsamic Reduction

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Receptions - Small Bites

Your Choice of Passed or Stationed

Tomato Basil Bruschetta on Crostini

Smoked Salmon on Toasted Pumpernickel with Dill Cream Cheese

Sliced Portobello with Sun Dried Tomato & Goat Cheese Croustade

Shrimp Cocktail with Horseradish Cocktail Sauce

Parmesan Stuffed Mushroom

Spanikopita

Cozy Shrimp wrapped in Wonton with Sweet and Sour Sauce

Assorted Mini Quiche

Vegetable Spring Rolls with Thai Dipping Sauce

Sesame Chicken with Sweet Chili Sauce

Tempura Shrimp with Pina Colada Cream Sauce

Beef Teriyaki Brochette with Peppers & Onions

Individual Beef Wellington

Chicken Wellington

Scallops wrapped in Bacon

Crab Cakes with Caper Aioli

Thai Chicken Satay with Spicy Peanut Sauce

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Receptions - Chef Tables

All stations attended and served by a Chef- \$150 fee per chef attendant
1 Chef per 50 people

Italian Tour

Tri-Color Tortellini and Penne
Alfredo, Tomato Herb, and Pesto Sauce
Extra-Virgin Olive Oil
Garlic, Tomato, Chicken, Baby Shrimp, Andouille Sausage,
Peas, Mushrooms, Diced Onions, Basil, Peppers
Freshly-Grated Parmesan Cheese
Garlic Bread

Hail Caesar

Caesar Salad Station
Chopped Romaine Lettuce
Sliced Grilled Chicken, Baby Shrimp
Herbed Croutons, Freshly-Grated Parmesan Cheese,
Cracked Pepper, Caesar Dressing, and Fresh Baguette

Baked Virginia Ham

Pineapple Rum and Raisin Sauce
Honey Grain Mustard, Mayonnaise
Buttermilk Biscuits and Artisan Rolls

Each serves approx 25 guests

Herb-Crusted Tenderloin of Beef

Accompanied by Dijon Pommery Mustard, Roasted Garlic Au
Jus, Artisan Rolls and Horseradish Cream

Each serves approx 15 guests

Feed Your Inner Child

Mac N Cheese Station
Fusilli Pasta in a Creamy Three-cheese Béchamel Sauce
mixed with your selection of
Ham, Bacon, Sausage, Broccoli, Asparagus Spears, Peas,
Diced Tomato and Garnished with Parmesan Cheese

A Trip to China

Noodle Stir-Fry Prepared to order with Hoisin Teriyaki Sauce,
Asian Vegetables, Chicken, and Shrimp

Roasted Turkey Breast

Natural Gravy, Cranberry Chutney, Dijon Mustard
Mayonnaise
Buttermilk Biscuits and Artisan Rolls

Serves approx 20 guests

Roasted Sirloin

Red Wine Reduction Sauce
Horseradish Cream
Artisan Rolls

Each serves approx 20 guests

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Receptions - Chef-inspired Displays

Choice of One
Choice of Two
Choice of Three

Artisan Cheese Display
Imported and Regional Cheeses
Seasonal Assorted Fresh Fruit Garnish
Crackers and Sliced French Bread

Fresh Garden Crudité
Seasonal selection of Fresh Vegetables
Served with a Herb Buttermilk Ranch and
Creamy Spinach & Cheese Dip

Viennese Dessert Display
Selected miniature French pastries, Biscotti and Almond
Cookies, Doubletree Cookies

Antipasto
An assortment of Italian meats & cheeses, marinated olives,
mushrooms and artichokes, sun dried tomatoes,
pepperoncini and roasted peppers with focaccia and crackers

Fresh Fruit Display
Seasonal Ripe Melons, Berries and Citrus with
Golden Honey Yogurt

Mediterranean Display
Grilled Seasonal Vegetables Including Roasted Peppers,
Eggplant, Squashes,
Artichoke Hearts, Marinated Olives, Pepperoncinis and
Roasted Mushrooms Tossed
With Olive Oil and Fresh Herbs, Accompanied by Hummus
and Tabbouleh Served with Baked Pita Wedges

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Beverages - Host

Call Brand Bar

Smirnoff Vodka
Seagram's Gin
Myers's Platinum White Rum
Sauza Gold Tequila
Jim Beam Bourbon
Canadian Club Whiskey
J&B Scotch

House Wine

Canyon Road Chardonnay
Canyon Road Sauvignon Blanc
Canyon Road White Zinfandel
Canyon Road Merlot
Canyon Road Cabernet Sauvignon

Domestic Beer

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Sam Adams Lager

Specialty Martinis, Champagne Cocktails, and Seasonal Favorites

Premium Brand Bar

Stolichnaya Vodka
Bombay Gin
Bacardi Superior Rum
Jose Cuervo Tequila
Jack Daniels Bourbon
Seagram's VO Blended Whiskey
Johnnie Walker Red Label Scotch

Premium Wine

Tamas Estate Pinot Grigio
A by Acacia Chardonnay
Beringer White Zinfandel
Hangtime Pinot Noir
Main Street Merlot
William Hill Cabernet Sauvignon

Imported Beer

Blue Moon
Corona Extra
Heineken Lager
Stella Artois

House Wine by the Bottle

Canyon Road Chardonnay
Canyon Road Sauvignon Blanc
Canyon Road White Zinfandel
Canyon Road Merlot
Canyon Road Cabernet Sauvignon

**One Bartender is Required per 75 People

\$100 fee per bartender

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Beverages - Cash

Call Brand Cocktails

Smirnoff Vodka, Seagram's Gin, Myers's Platinum White Rum, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch

**One Bartender is Required per 75 People

\$100 fee per bartender

Premium Brand Cocktails

Stolichnaya Vodka, Bombay Gin, Bacardi Superior Rum, Jose Cuervo Especial Tequila, Jack Daniel's Bourbon, Seagram's VO Blended Whiskey, Johnnie Walker Red Label Scotch

House Wine

Canyon Road Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, and White Zinfandel

Premium Wine

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Pinot Noir, Cabernet Sauvignon

Domestic Beer

Specialty and Imported beer

Specialty Martinis, Champagne Cocktails, and Seasonal Favorites

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Beverages - Wine List

All wines are priced per bottle.

Champagne and Sparkling Wine

Korbel Brut - Russian River, California

Mumm Cordon Rouge Brut - France

Veuve Cliquot, Yellow Label, Brut - France

Moet et Chandon, White Star - France

Dom Perignon - France

Lunetta by Cavit, Prosecco - Trento, Italy

White Wine

Canyon Road, Chardonnay - Modesto, California

Kendall Jackson Vintners Reserve, Chardonnay
Santa Barbara, California

Sonoma Cutrer, Chardonnay - Russian River, California

A by Acacia, Chardonnay - Napa Valley, California

Tamas Estates, Pinot Grigio - Central Coast, California

Jacob's Creek, Pinot Grigio - Barossa Valley, Australia

Chateau Saint Michelle, Riesling - Columbia Valley,
Washington

Murphy Goode, The Fume, Sauvignon Blanc - Sonoma,
California

Blush

Canyon Road, White Zinfandel - Modesto, California

Beringer White Zinfandel - Modesto, California

Red Wine

Hangtime Pinot Noir - California

A by Acacia, Pinot Noir - Sonoma, California

Kendall Jackson Vintners Reserve, Pinot Noir - Santa Rosa,
California

Main Street Merlot - Central Coast, California

Frei Brothers, Merlot - Northern Sonoma, California

Sterling Vintners, Merlot - Central Coast, California

Francis Ford Coppola Diamond Collection Claret
Geyserville, California

William Hill, Cabernet Sauvignon - Napa, California

Beringer Founders Estate, Cabernet Sauvignon
Napa, California

Benziger Vineyards, Cabernet Sauvignon - Sonoma, California

Marquis Phillips, Shiraz - Southeast Australia

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Packages - Meeting Planner Package

Full Day Meeting Packages include
Meeting Room Rental, (1) Flipchart Package, LCD Projector and Screen, Continental Breakfast, Morning Refresh, Daily Lunch Buffet, Afternoon Break, Service Charge and Tax

Half Day Meeting Packages include
Meeting Room Rental, (1) Flipchart Package, LCD Projector and Screen, Continental Breakfast, Morning Refresh, and Daily Lunch Buffet, Service Charge and Tax

Continental Breakfast

Chilled Selection of Juices

Chef's Daily Assortment of Pastries

Seasonal Whole Fruit

Starbucks Regular, Decaffeinated Coffee, Tazo Herbal Teas
2% and Skim Milk, Cream, Sugar, and Lemon

Daily Lunch Buffet

Monday - The New England

Tuesday - Southie of the Border

Wednesday - The North End

Thursday - The Newbury

Friday - Chinatown

Morning Refresh

Starbucks Regular, Decaffeinated Coffee, Tazo Herbal Teas
2% and Skim Milk, Cream, Sugar, and Lemon

Afternoon Break

Assorted Coca-Cola Sodas

Selection of 2 of the following treats

Cracker Jacks

Individual Bags of White Cheddar Popcorn

Assorted Bags of Potato Chips and Pretzels

Seasonal Ripe and Delicious Whole Fruit

Tortilla Chips and Salsa

Doubletree Chocolate Chip Walnut Cookies

Decadent Fudge Brownies

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Technology - Audio Visual Packages

Podium Microphone Package

Wired Podium Microphone with Speakers

Microphone Package

(2) Wireless Microphones, 4-Channel Mixer, and Speakers

House Sound

Includes Speakers, Microphone, and Mixer

Ipod Set Up

Includes Speakers, Mixer, and Ipod hook-up

Laptop Sound

Polycom Speaker Phone

with Phone Line

LCD Projector Package

LCD Projector (3000 Lumens)
Screen, Power Strip, and Extension Cord

LCD Support Package

Screen, Extension Cord, Audio Visual Table, and Power Strips

LCD Projector Package with Internet

LCD Projector (3000 Lumens)
Screen, Power Strip, and Extension Cord
(1) High-Speed Internet Connection

LCD Projector Support Package with Internet

Screen, Extension Cord, Audio Visual Table, and Power Strips

T-1 Connection

One Hard-Wired Connection

**Wireless internet prices will vary based on the number of connections requested.

Call for Pricing on any Specialized Needs or Additional Labor

Technology - Audio Visual A La Carte

4-Channel Mixer

14-Channel Mixer

Handheld Wired Microphone

Handheld Wireless Microphone

Wireless Lavalier Microphone

Set of 2 Speakers

Laptop Computer

Flipchart with Pad and Markers

Corkboard

Easel

27" Monitor

TV/DVD/VCR Combo

VGA Switcher

Overhead Projector

LCD Projector (3000 Lumens)

*Does not include screen

6' or 8' Screen

10' Screen

Laser Pointer

Whiteboard with Dry Erase Markers

Extension Cord and Power Strip