

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

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

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

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

A La Carte

Bagels and Assorted Cream Cheese

Assorted Pastries and Breakfast Breads

Individual Fruit Yogurt

Kashi Brand Energy Bars

Fruit Filled Cereal Bars

Assorted Seasonal Whole Fruit

Sliced Fresh Seasonal Fruit with Honey Yogurt Dipping
Sauce

Hot Breakfast Sandwiches

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

AM Selections

Designer Trail Mix
Granola and Kashi Energy Bars
Assorted Breakfast Breads and Muffins
Seasonal Ripe and Delicious Whole Fruit
Fruit Smoothies with Yogurt, Honey, Seasonal Fruit and Berries
Sliced Melons, Seasonal Fruits and Berries
Cinnamon Rolls with Warm Glaze

All Day Water Refresher

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

Iced Coffee Break

Iced Coffees to include Regular, Decaffeinated, Hazelnut, Caramel, and Vanilla

Starbucks Coffee Break

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

PM Selections

Cracker Jacks
Individual Bags of White Cheddar Popcorn
Assorted Bags of Potato Chips and Pretzels
Seasonal Ripe and Delicious Whole Fruit
Sliced Melons, Seasonal Fruits and Berries
Toasted Pita Chips and Hummus
Crudite Display with Buttermilk Ranch and Blue Cheese Dips
Warm Ballpark Pretzels with Yellow Mustard
Tortilla Chips and Salsa
Doubletree Chocolate Chip Walnut Cookies
Lemon Bars
Decadent Fudge Brownies
Designer Trail Mix

When Life Hands You Lemons

Regular, Blueberry-Basil, and Raspberry Lemonades

Energizer Beverage Break

Assorted Bottled Teas, Vitamin Water, and Powerade

Bottled Water

Sparkling Water

Assorted Coca-Cola Soda

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

Lunch - Daily Lunch Buffets

All daily lunch buffets include Starbucks Regular, Decaffeinated Coffees, and Herbal 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 Seafood Salad in Cucumber and Dill Dressing

Boston Baked Scrod with Citrus Butter

Grilled Breast of Chicken with Cranberry Chutney

Smashed Red Potatoes

Fresh Garden Vegetables with Garlic Butter

Hearth Baked Breads

New England Seasonal Dessert

Wednesday - The North End

Arugula Salad with Shaved Asiago and Portobello

Mushrooms, Caramelized Shallot Vinaigrette

Vine Ripened Tomatoes, Fresh Mozzarella and Basil

Penne Primavera with Olive Oil, Garlic, Seasonal

Garden Vegetables

Chicken Marsala

Spinach and Roasted Red Pepper Grilled Polenta with

Fra Diavolo

Seasonal Vegetable Ratatouille

Hearth Baked Breads

Chef's Italian Favorites

Daily Lunch Buffet

Tuesday - Southie of the Border

Garden Salad with Cilantro-Lime Dressing

Corn and Black Bean Salad

Carne Asada with Roasted Bell Pepper Relish

Spicy Chicken Fajitas with Peppers and Onions

Spanish Rice

Guacamole, Sour Cream, and Salsa Fresca

Soft Flour Tortillas

Churros

Thursday - The Newbury

Spinach, Pecan, and Goat Cheese Salad

Potato Salad with Crabmeat

Roasted Sirloin of Beef with Mushroom Red-Wine Demi

French-Bistro Grilled Chicken, Caramelized Shallots

and Melted Gruyere Cheese with Sun-dried Tomato

Beurre Blanc

Lyonnais-Style Potatoes,

Roasted Vegetables with Lemon Herb Butter

Warm Artisan Rolls

Gourmet Pastries

Friday - Chinatown

Lo Mein Salad with Sesame Soy Dressing

Thai Cabbage-Slaw with Crushed Peanuts

Beef and Broccoli

Shrimp, Scallop, and Vegetable Stir Fry

House Fried Rice

Traditional Egg Rolls

Fortune Cookies

South Seas Fruit Salad

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.

Lunch - Cold Lunch Buffets

Harvard Yard

Arugula Salad with Shaved Asiago and Portobello
Mushrooms, Caramelized Shallot Vinaigrette
Country Style Potato Salad

Pre-made Gourmet Sandwiches

Vine-Ripened Tomatoes, Fresh Mozzarella, with Basil
Pesto and Roasted Red Pepper

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

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

Grilled Jerked Spiced Chicken 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
Potato Chips
Chef's Selections of Cakes

Available Monday, Wednesday, and Friday

Farmer's Market

Chilled Out Soup of the Day

Tender Baby Spinach, Mixed Field Greens, Crisp
Iceberg Wedges

Sliced Grilled Chicken
Sliced Marinated Grilled Beef
Grilled Seasonal Vegetables

Chef's Selection of Dressings
Olive Oil and Vinegar

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

Warm Artisan Rolls and Sweet Butter

Composed Fruit Salad with Honey and Yogurt

Available Tuesday and Thursday