

## **Continental Breakfast**

**\$17.00 per person**

*100% Pure Squeezed Orange Juice, Cranberry, and Grapefruit Juice, Sliced Fresh Fruit  
Flaky Butter Croissants, assorted Muffins, Bagels, Fruit filled Danish  
accompanied by Cream Cheese, Jam, Marmalade and Honey  
Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

## **The Smart Start**

**\$ 21.00 per person**

*100% Pure Squeezed Orange Juice, Cranberry, and Grapefruit Juice,  
Flaky Butter Croissants, assorted Muffins, Bagels, Fruit Filled Danish and Sliced Fruit  
accompanied by Cream Cheese, Jam, Marmalade and Honey  
Crunchy Granola, Individual Yogurts and Fruit filled Cereal Bars  
Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

## **Buffet Breakfast**

*All Buffet Breakfast are served with: 100% Pure Squeezed Orange Juice, , Assortment of Flaky Butter Croissants, Muffins, Bagels, Fruit filled Danish  
accompanied by Cream Cheese, Jam, Marmalade and Honey  
Sliced Fresh Seasonal Fruit, Assorted Cereals and Individual Yogurts,  
Applewood Smoked Bacon, Breakfast Sausage and Breakfast Potatoes  
Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

## **Choose Your Entree**

*Scrambled Eggs      **\$24.00 per person***

*Cinnamon French Toast with Warm Maple Syrup      **\$23.00 per person***

*Homemade Belgium Waffles with Berries, Whipped Cream and Maple Syrup      **\$23.00 per person***

*Traditional Eggs Benedict      **\$26.00 per person***

*Buttermilk Pancakes with Berries, Whipped Cream and Maple Syrup      **\$23.00 per person***

**Each Additional Entrée - \$5.00**

**\*\*\*Enhance any Buffet Breakfast with an Omelet Station\*\*\***

**Prepared to order for each guest by our chefs**

*Fluffy Omelets Prepared to order with the Freshest Ingredients:      **\$9.00 per person**  
Ham, Bacon, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Broccoli and Cheese*

*\*Omelet station requires one chef*

## **A Perfect Compliment to Your Breakfast**

*Assorted Bagels and Assorted Cream Cheeses      **\$30.00 per dozen***

*Assorted Pastries and Muffins      **\$36.00 per dozen***

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*Sliced Seasonal Fruit and Berries*    **\$4.00 per person**

*Warm Ham and Cheese Croissants*    **\$5.50 per person**

*Individual Yogurts*    **\$2.25 per person**

*Fruit filled Cereal Bars*    **\$2.00 per person**

*Assorted Whole Fruit*    **\$1.50 per person**

*Assorted individual Cereals with 2% and Skim Milk*    **\$2.50 per person**

*Trail Mix*    **\$3.00 per bag**

*Fresh Fruit Yogurt Crunch (Fresh Fruit, Low – Fat Yogurt, Granola)*    **\$5.25 per person**  
(Calories – 270, Total Fat – 3gram, Total Carbs – 53 grams)

*Caprese Eggs Benedict (Sliced Tomato, Buffalo Mozzarella, pesto)*    **\$5.50 per person**  
(Calories – 310, Total Fat – 17 grams, Total Carbs – 21 grams)

*Vegetable Frittata (Red Onions, Dill, Tomato, Asparagus, Spinach)*    **\$5.25 per person**  
(Calories – 210, Total Fat – 2.5 grams, Total Carbs – 4.5 grams)

### ***Plated Breakfast***

*All Plated Breakfast are served with the following family style: 100% Pure Squeezed Orange Juice, Cranberry and Grapefruit Juice, Assortment of Flaky Butter Croissants, Muffins, Bagels, Fruit Filled Danish accompanied by Cream Cheese, Jam, Marmalade, Honey and Sliced Fresh Seasonal Fruit, Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

*Choose your entree:*

***Cinnamon French Toast***    **\$18.00 per person**  
*Served with Warm Maple Syrup, Breakfast Potatoes  
and choice of Applewood Smoked Bacon, Sausage Links or Smoked Ham*

***Buttermilk Pancakes***    **\$18.00 per person**  
*Three fluffy Buttermilk Pancakes with Warm Maple Syrup, Breakfast Potatoes  
and choice of Applewood Smoked Bacon, Sausage Links or Smoked Ham*

***Scrambled Eggs***    **\$19.00 per person**  
*Served with Breakfast Potatoes and Choice of Applewood Smoked Bacon,  
Sausage Links or Smoked Ham*

### ***Brunch Buffet*** **\$36.00 per person**

***Brunch Buffet includes***

*100% Pure Squeezed Orange Juice, Cranberry and Grapefruit Juice, Assortment of Flaky Butter Croissants, Muffins, Bagels and Fruit Filled Danish accompanied by Cream Cheese, Jam, Marmalade, Honey, Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Breakfast Sausage and Sliced Fresh Seasonal Fruit,  
Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

***Choice of One Salad and Soup***  
*Mixed Baby Field Greens Topped by Grape Tomatoes with House Vinaigrette  
Caesar Salad with Croutons, Parmesan Cheese and Dressing  
Sliced Red and Yellow Tomato Mozzarella Salad*

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*New England Clam Chowder  
Tomato Bisque  
Cream of Crimini and Shitake Mushroom Soup*

**Choose Two Entrees**

*Grilled Herb Chicken with Natural Jus and Fresh Thyme  
Chicken with a Pommery Dijon Cream Sauce  
Chicken Marsala with Oyster Mushrooms  
Chicken Picatta  
Pesto Chicken with Fresh Mozzarella and Roma Tomatoes  
Chicken with Forged Wild Mushroom Sauce  
Slow Roasted New York Sirloin with Merlot Demi-Glace  
Cola Marinated Sirloin Tips  
Grilled Salmon with a Lemon-Cayenne Cream Sauce  
Herb Crusted Baked Cod with a Lemon Beurre Blanc  
Gemelli Pasta with Sundried Tomatoes, Kalamata Olives, Artichoke Hearts and Pesto Butter  
Tri-colored Tortellini with Baby Vegetables and a Parmesan-Romano Cream Sauce*

**Add an Entrée for \$3.00**

**Choice of Two Sides**

*Garlic-Herb Roasted Red Potatoes  
Garlic Mashed Potato  
Wild Rice Pilaf  
Grilled Asparagus  
Sautéed Baby Vegetables  
Honey-Dill Baby Carrots*

*\*All brunches come with assorted Mini Pastries and Petit Fours\**

**Enhancements...**

**Omelet Station \$9.00 per person**

*Cooked to order Omelets with Bacon, Ham, Sausage, Onions, Peppers, Mushrooms, Tomatoes, Spinach, Broccoli and Cheese (1 Chef required)*

**Smoked Salmon Display \$11.00 per person**

*Sliced Tomatoes, Capers, Chopped Hard-Boiled Egg, Cucumbers and Bermuda Onions*

**Mimosas and Bloody Mary's \$5.00 per drink**

*(One Bartender Required per)*

**Deli Central Lunch Buffet**

*\$30.00 per person*

**Choice of One Soup**

*Creamy Tomato Bisque, Chicken Noodle, Cream of Crimini & Shitake Mushroom  
or Soup Du Jour*

**Choice of Two Salads**

*Red Bliss Potato Salad, Bowtie Pasta Salad, Coleslaw, Caesar Salad  
Mixed Greens with Grape Tomatoes, Cucumbers and House Vinaigrette  
Baby Spinach Salad with Bleu Cheese, Mandarin Oranges, Pine Nuts and Balsamic Vinaigrette*

**Deli Platter Consisting of the Following**

*Sliced Tenderloin of Beef, Roasted Smoked Turkey Breast, Sliced Ham, Sliced Salami, Tuna Salad and Chicken Salad  
Grilled Vegetables, Vermont Cheddar, Swiss, American and Provolone  
Relish Tray with Green Leaf Lettuce, Tomatoes, Sliced Onions and Dill Pickles Spears  
Dijon Mustard, Mayonnaise, Roasted Garlic Aioli and Cranberry Relish  
Bread basket with Marble Rye, French Baguette, Pita Bread, Low-Carb Wraps and Assorted Sliced Breads  
Sliced Fresh Seasonal Fruit and Berries  
Individual Bags of Potato Chips*

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*Chef's Daily Dessert Creation  
Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

***It's A Wrap***

***\$31.00 per person***

***Choice of Soup***

*Creamy Tomato Bisque, Chicken Noodle, Cream of Crimini & Shitake Mushroom,  
New England Clam Chowder or Soup Du Jour*

***Choice of Two Salads***

*Red Bliss Potato Salad, Bowtie Pasta Salad, Coleslaw, Caesar Salad  
Mixed Greens with Grape Tomatoes, Cucumbers and House Vinaigrette  
Baby Spinach Salad with Bleu Cheese, Mandarin Oranges, Pine Nuts and Balsamic Vinaigrette*

***Choose Three Sandwiches***

*Grilled Tenderloin, Caramelized Onions, Bleu Cheese, Mixed Baby Field Greens  
And Balsamic in a Whole Wheat Wrap  
Grilled Chicken Breast, Baby Spinach, Mandarin Oranges and Lemon Aioli  
in a Tomato Wrap  
Grilled Vegetables, Provolone Cheese, Roasted Red Pepper Pesto and Baby Field Greens,  
in a Spinach Wrap  
Smoked Turkey and Cheddar with Cranberry Aioli, Green Leaf Lettuce and sliced Tomatoes  
in a Whole Wheat Wrap  
Grilled Chicken Salad with Baby Field Greens and Tomatoes  
in a Tomato Wrap  
Tuna Salad with Baby Field Greens and Tomatoes  
In a Plain Wrap  
Sliced Ham and Swiss with Pommery Dijon Mustard, Leaf Lettuce and Sliced Tomatoes  
In a Whole Wheat Wrap*

***Includes***

*Sliced Fresh Seasonal Fruit and Berries  
Individual bags of Potato Chips and Dill Pickle Spears*

*Chef's Daily Dessert Creation  
Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

***Boxed Lunch***

***\$20.00 per person***

***Assorted Pre-Made Sandwiches***

*(1 Per Box)*

*Turkey Breast with Cheese  
Tuna Salad  
Ham with Swiss Cheese  
Grilled Vegetable Pocket*

***Accompanied by***

*Cape Cod Potato Chips  
Piece of Whole Fruit  
Famous Doubletree Cookie  
Assorted Soft Drinks*

***Executive Deli***

***\$32.00 per person***

***Choice of One Soup***

*Creamy Tomato Bisque, Chicken Noodle, Cream of Crimini & Shitake Mushroom,  
New England Clam Chowder or Soup Du Jour*

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### **Choice of Two Salads**

*Red Bliss Potato Salad, Bowtie Pasta Salad, Coleslaw, Caesar Salad  
Mixed Greens with Grape Tomatoes, Cucumbers and House Vinaigrette  
Baby Spinach Salad with Bleu Cheese, Mandarin Oranges, Pine Nuts and Balsamic Vinaigrette*

### **Choose Three Gourmet Sandwiches**

*Roasted Sirloin and Boursin Cheese on French Baguette  
Grilled & Sliced Chicken Breast with Swiss Cheese on Marble Rye  
Grilled Vegetable Wrap with Provolone and Balsamic tossed Baby Greens  
Ham & Swiss on Sourdough Roll with Dijon Mustard  
Turkey & Cheddar with Cranberry Chutney, Lettuce and Tomato on Whole Wheat  
Tuna Salad on Leaf Lettuce and Sliced Tomatoes in a Pita Pocket  
Chicken Salad with Baby Mixed Lettuce and Alfalfa Sprouts on Focaccia  
Italian Sub on Baguette with Lettuce and Sliced Tomatoes with a Balsamic Oil Drizzle*

### **Includes**

*Sliced Fresh Seasonal Fruit and Berries  
Individual bags of Potato Chips and Dill Pickle Spears  
Dijon Mustard, Mayonnaise, Roasted Garlic Aioli and Cranberry Relish*

### **Chef's Daily Dessert Creation**

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

## **Enjoy from our Plated Three Course Lunch Selections**

### **Soup or Salad**

*(Choose One)*

*Baby Spinach Salad with Bleu Cheese, Mandarin Oranges, Pine Nuts and Balsamic Vinaigrette  
Smoked Tomato Bisque with Sourdough Crouton  
Boston Bibb Lettuce and Radicchio, Oven Dried Tomatoes, Mushrooms  
And Parmesan Crisp with a Red Wine Vinaigrette  
Yukon Gold Potato Leek Soup  
Fresh Mozzarella and Plum Tomato Salad with Pesto and Balsamic Reduction  
Traditional Caesar Salad with Brioche Croutons  
Mesculin Greens with Grape Tomatoes and Champagne Dijon Vinaigrette  
Spinach and Bacon Salad with Diced Red Onion and Eggs  
Mesculin Greens with Grape Tomatoes and Champagne Dijon Vinaigrette  
Baby Leaf Lettuce with Dried Cranberries and Sliced Toasted Almonds  
With a Cranberry-Red Wine Vinaigrette*

### **Entrée**

*Pesto Rubbed Statler Chicken Breast over Risotto with Roasted Corn and Sun Dried Tomatoes  
And Red Pepper Wrapped Asparagus   **\$28.00 per person***

*Grilled Statler Chicken Breast over Rice Pilaf with a Creamy Lemon-Artichoke Sauce  
Vegetable Medley   **\$28.00 per person***

*Seared Statler Chicken Calvados with Roasted Fuji Apples and Walnuts  
Accompanied by Roasted Garlic and Chive Mashed Potatoes with Haricot Verts **\$28.00 per person***

*Sesame Crusted Salmon Filet with Dill-Citrus Sauce over Mashed Potatoes,  
Roasted Seasonal Vegetable   **\$27.00 per person***

*Tri Color Tortellini with Tomatoes, Broccoli, Carrots, Mushrooms,  
Garlic and Italian Herbs   **\$26.00 per person***

*Penne with Rose Vodka Sauce, Bay Scallops, Rock Shrimp and Baby Spinach **\$28.00 per person***

*Roast Pork Tenderloin Medallions with Garlic Mashed Potatoes and Sour Cherry Demi-glace  
Seasonal Vegetable   **\$27.00 per person***

*Chicken Marsala with Oyster and Shitake Mushrooms  
Served with Three Onion Risotto, Vegetable Medley   **\$28.00 per person***

*Lemon-Herb Crusted Baked Cod  
Yellow Wax Bean and Red Pepper Medley   **\$27.00 per person***

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*Seared Statler Chicken with a Dijon Cream Sauce with Garlic Mashed Potatoes,  
And Lightly Seasoned Haricot Verts*    **\$28.00 per person**

*Grilled Petit Filet with Madeira Herb-Butter and Roasted Garlic Mashed Potato  
With Seasonal Vegetable*    **\$30.00 per person**

*Grilled 8 oz New York Strip Steak Topped with Bleu Cheese and Caramelized Onions  
Served on top of Asiago Mashed Potatoes with Steamed Asparagus*    **\$29.00 per person**

*Cornish Game Hen Stuffed with Wild Rice and Served on a Bed of Sautéed Spinach*    **\$26.00 per person**

#### **Desserts**

*Chocolate Marquis Cake with Raspberry Coulis and Fresh Berries  
Traditional NY Style Cheesecake with Strawberries and Whipped Cream  
Exotic Coconut Cake with Mango and Raspberry Coulis Sprinkled with Toasted Coconuts  
Crème Caramel with Fresh Berries and Whipped Cream  
Raspberry Filled Pyramid Cake w/ Raspberry Coulis and Fresh Berries  
Apple Tart topped with Whipped Cream and Caramel Sauce  
Ask the Chef*

### **Hot Luncheon Buffets**

#### **On the Border \$31.00 per person**

##### **Choice of Two**

*Mixed Greens with Diced Tomatoes, Cilantro, Jalapeños, Black Beans and Mixed Shredded Cheddar  
Spicy Chicken and Pepper Soup with Crispy Tortilla Strips  
Southwestern Chicken Egg Rolls with Corn, Black Beans, Pepper Jack Cheese and Cilantro  
Roasted Corn and Jicama Salad*

##### **Your Entrees will be**

*Spicy Chicken, Beef and Veggie Fajitas Sautéed Onions and Peppers  
Spanish Rice with Kidney Beans and Cilantro  
Warm Tortilla Wraps*

##### **Accompanied By**

*Shredded Cheddar-Jack Cheese, Guacamole, Sour Cream, Salsa, Shredded Lettuce,  
Diced Tomatoes, Sliced Jalapenos and Sliced Black Olives*

##### *Chef's Daily Dessert Creation*

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

### **Southern Hospitality \$32.00 per person**

##### **Choice of Two**

*Fried Green Tomatoes with Grain Mustard Dipping Sauce  
Mixed Greens with Red Onions, Tomatoes and Cucumbers  
Red Bliss Potato Salad with Pancetta Crackles  
Cole Slaw*

##### **Choose Two Entrees**

*Slow Roasted Pork Ribs with a Sweet Bourbon BBQ Sauce  
Shrimp Etouffee on a Bed of Wild Rice  
Fried Chicken with ours special Ten Spice Seasonings  
Red Snapper with a Lemon-Caper Beurre Blanc  
Grilled Atlantic Salmon with a Lemon-Chipotle Cream Sauce*

**Add another entree for \$3.00 per person**

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**Accompanied by**  
Corn Bread  
Smashed Red Potatoes  
Corn on the Cob or Candied Yams

*Chef's Choice of Dessert*  
*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

**From the Far East**  
**\$35.00 per person**

**Choice of One**  
*Vegetable Egg Rolls with a Spicy Ginger Dipping Sauce*  
*Egg Drop Soup*  
*Hot and Sour Soup*

**Choose Two Entrees**  
*Teriyaki Beef with Citrus Marinade*  
*Grilled Chicken with Sesame Ginger Marinade and Orange Sauce*  
*Grilled Chicken with Hoisin-BBQ Sauce*  
*Beef and Snow Peas Tossed in a Soy-Ginger Sauce*  
*Hoisin-Ginger Marinated Herb Pork Loin*  
*Black and White Sesame Coated Braided Salmon with Teriyaki Citrus Sauce*

**Add another entree for \$3.00 per person**

**Accompanied by**  
*White Rice or Fried Rice with Peas, Corn, Bean Sprouts and Carrots*  
*Stir Fry Vegetables and Fortune Cookies*  
*Sliced Fruit and Berries*  
*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

**Italian Buffet**  
**\$35.00 per person**

**Choice of Two**  
*Baby Leaf Lettuce Topped with Roma Tomatoes, Kalamata Olives and Feta Cheese*  
*with a Champagne Vinaigrette*  
*Two Tomato Basil Mozzarella with Balsamic Glaze*  
*Antipasto Salad*  
*Caesar Salad or Bowtie Pasta Salad*

**Choose Two Entrees**  
*Chicken Picatta with Lemon Caper Sauce*  
*Pesto Statler Chickens with Roma Tomato and Fresh Mozzarella*  
*Shrimp Scampi with Diced Tomatoes and Chervil over a Bed of Wild Rice*  
*Italian Sausage with Sautéed Peppers and Onions*  
*Tri Color Tortellini in a Creamy Alfredo Sauce with Grilled Vegetables*  
*Chicken Parmesan with Tomato Sauce and Mozzarella Cheese*  
*Meat Lasagna and Vegetable Lasagna*

**Extra Entrees can be ordered for \$4.00 each**

**Accompanied by**  
*Roasted Red Bliss Potatoes Tossed in Olive Oil, Garlic and Basil*  
*Zucchini and Tomato Concasse*  
*Garlic Mozzarella Bread*

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*Tiramisu*  
*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

***Hanover Street***

***\$33.00 per person***

***Choice of One Soup***

*Soup Du Jour, Minestrone Soup, Tomato Bisque, Cream of Crimini & Shitake Soup*

***Choice of One Salad***

*Mixed Baby Field Greens with Grape Tomatoes, Cucumbers and House Vinaigrette*  
*Baby Spinach Salad with Bleu Cheese, Oranges, Pine Nuts and Balsamic Vinaigrette*  
*Tomato, fresh Mozzarella, Basil Salad or Caesar Salad*

***Choose Two Entrees***

*Cola marinated Sirloin Tips with Garlic roasted Mushroom Demi-Glace*  
*Slow Roasted New York Strip Steak with an Herb Jus*  
*Rosemary-Shallot roasted Statler Chicken Breast with Merlot Demi-Glace*  
*Pesto Rubbed Statler Chicken Breast*  
*Chicken Picatta with Lemon, Parsley and Capers*  
*Herb Crusted Cod with a Citrus Beurre Blanc*  
*Hoisin-Sherry Marinated Pork Tenderloin*  
*Tri-colored Tortellini, Fresh Garden Vegetables and Pesto Sauce*

***Add an additional Entree for \$3.00 per person***

***Choice of One Starch and One Vegetable***

*Garlic Roasted Red Potatoes, Garlic Mashed, Wild Rice Pilaf or Lemon Scented Jasmine Rice*  
*Asparagus, Sautéed Baby Vegetables, Honey-Dill Glazed Baby Carrots, Braised Baby Bok Choy*  
*Or Leave your Choices in the hands of our Chef's*

*Chef's Daily Dessert Creation*

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

***All American***

***\$36.00 per person***

***Choice of One Soup***

*Cream of Broccoli, Tomato Bisque, Cream of Crimini & Shitake Soup or New England Clam Chowder*

***Choice of Two Salads***

*Tomato, Fresh Mozzarella, Basil Salad, Caesar Salad.*  
*Mixed Baby Field Greens with Goat Cheese, Dried Cranberries and House Vinaigrette,*  
*Baby Spinach Salad with Bleu Cheese, Oranges, Pine Nuts and Balsamic Vinaigrette*

***Choose Three Entrees***

*Chicken Picatta*  
*Grilled Statler Chicken with Mushroom Madeira Sauce*  
*Grilled Statler Chicken with Parma Ham Sauce*  
*Roasted Prime Rib with Au Jus*  
*Herb Roasted New York Sirloin with Merlot Demi-Glace*  
*Maple Glazed Pork Tenderloin*  
*Grilled Atlantic Salmon with a Lemon-Cayenne Sauce*  
*Gemelli Pasta with Sundried Tomatoes, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Tossed in Pesto Parmesan*  
*Tri-colored Tortellini with Baby Vegetables and a Parmesan-Romano Cream Sauce*

***Add an additional Entree for \$4.00 per person***

***Choice of One Starch and One Vegetable***

*Garlic Roasted Red Potatoes, Garlic Mashed, Wild Rice Pilaf, or Lemon Scented Jasmine Rice*  
*Vegetable Medley, Wax Bean and Red Pepper Medley, Asparagus with Baby Carrots, Sautéed Baby Vegetables,*  
*Honey-Dill Glazed Baby Carrots, Braised Baby Bok Choy*  
*Or Leave Your Choices in the Hands of our Chef's*

*Chef's Daily Dessert Creation*

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

## ***New England Fare***

***\$35.00 per person***

*New England Clam Chowder*

*Baby Leaf Lettuce Tossed with English Cucumbers, Roma Tomatoes and Dried Cranberries*

*With your Choice of Two Dressings*

### ***Choose Two Entrees***

*Baked Scrod with Lemon and Herb Bread Crumb Topping*

*Atlantic Salmon with Rosemary Garlic Butter Sauce*

*Baked Statler Chicken with a Dried Cranberry Demi-Glace*

*NY Strip Steak Jardinière*

*Stuffed Pork Loin with Dried Fruit and Walnuts in a Bed of Sour Cherry Demi-Glace*

### ***Choice of One Starch***

*Red Bliss Mashed Potatoes, Roasted Garlic Mashed Potatoes, Wild Rice Pilaf or Roasted Yukon Potatoes*

### ***Choice of One Vegetable***

*Vegetable Medley, Wax Bean and Red Pepper Medley, Asparagus with Baby Carrots, Sautéed Baby Vegetables,*

*Honey-Dill Glazed Baby Carrots, Braised Baby Bok Choy*

*or Leave Your Choices in the Hands of our Chef's*

*Chef's Daily Dessert Creation*

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

## ***Time to Take a Break***

### ***Healthy Thoughts \$13.00 per person***

*Sliced fresh Fruit, Fruit filled Cereal Bars, Mixed Nuts, Fruity Trail Mix  
and Sport Drinks*

### ***Doubletree Dreams \$10.50 per person***

*Famous DoubleTree Chocolate Chip Cookies  
Chocolate & 2% Milk, Regular and Decaffeinated Coffee, Black and Herbal Teas*

### ***The Light Delight \$9.50 per person***

*Fruit Skewers, assorted Fruit Yogurts, Whole Fruit, Granola and Fruit Smoothies*

### ***Starbucks Coffee Service \$4.50 per person***

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

### ***Red Sox @ Fenway \$12.00 per person***

*Caramel Popcorn, Popcorn, Candy Bars, Mixed Nuts, Warm Soft Pretzels  
with Whole Grain Mustard and Lemonade & Ice Tea*

### ***Chocolate Obsession \$12.00 per person***

*Assorted Candy Bars, Fudge Brownies, Blondie's, Chocolate Dipped Strawberries  
Chocolate & 2% Milk*

## ***Break a la Carte***

***Bagels and assorted Cream Cheese \$30.00 a dozen***

***Assorted Pastries and Muffins \$36.00 a dozen***

***Assortment of Brownies and Blondie's \$36.00 a dozen***

***Fresh Baked Cookies Including Famous Doubletree Cookies \$36.00 a dozen***

***Individual Fruit Yogurts \$2.25 per person***

***Fruit filled Cereal Bars \$2.00 per person***

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**Assorted Whole Fresh Fruit \$1.50 per person**

**Assorted Sliced Fresh Seasonal Fruit \$4.00 per person**

**Assortment of individual Cereals \$2.50 per person**

**Tortilla Chips with Salsa and Guacamole \$3.50 per person**

**Warm Soft Pretzels with Mustard and Mixed Nuts \$2.25 per person**

**Individual Bags of Potato Chips, Caramel Popcorn, White Cheddar Popcorn \$2.25 per person**

**Hummus, Tabouli, and Babaganoush with Pita Chips \$5.75 per person**

**Assorted Sodas with Ice Tea and Lemonade \$3.50 each**

**San Pellegrino Bottled Waters \$4.00 each**

**Poland Springs Bottled Waters \$3.50 each**

**Hummus and Pita Chips \$5.50 per person**

## **Receptions**

### **Display Options**

#### **Mediterranean Display \$7.00 per person**

*Grilled Seasonal Vegetables Including a Trio of Peppers, Eggplant, Squashes, Artichoke Hearts, Red Onions, Pepperoncinis and Portobello Mushrooms with Olive Oil and Fresh Herbs Accompanied by Hummus, Baba Ghanoush and Tabbouleh Served with Baked Pita Wedges, Marinated Olives and Focaccia Croutons*

#### **Imported and Domestic Cheese Display \$7.00 per person**

*Cheeses to Include: Brie, Herbed Boursin, Smoked Gouda, Saga Blue, Herbed Goat Cheese, Pepper Jack and Vermont Sharp Cheddar Accompanied by Grapes, Berries, Crackers and Fresh Sliced French Baguette*

#### **Fresh Garden Vegetable Crudite \$5.50 per person**

*Colorful Arrangement of Seasonal Fresh Vegetables to Include: Peppers, Broccoli, Carrots, Celery, Squash, Zucchini, Asparagus and Grape Tomatoes Served with Your Choice of Two Dips: Roasted Red Pepper, Eggplant, Caramelized Onion, Ranch, Bleu Cheese, and Spinach Dips*

#### **Fruit Display \$5.50 per person**

*Sliced Fresh Seasonal Fruit and Berries*

#### **Antipasto \$7.50 per person**

*Prosciutto, Capicola, and Salami with Fresh Mozzarella, Provolone, Marinated Artichokes, Mushrooms and Assorted Olives with Sun Dried Tomatoes, Pepperoncinis, Roasted Peppers, Italian Breads and Grissini*

#### **Smoked Seafood Mirror \$9.50 per person**

*Assortment of Smoked Seafood's Served with Capers, Red Onions, Sour Cream, Horseradish and Pumpernickel Rounds*

#### **Seafood Bar \$4.00 a piece**

*Chilled Jumbo Shrimp, Crab Claws, Oysters and Cherry Stones with Cocktail Sauce, Horseradish and Lemon Wedges*

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**Sushi and/or California Roll Display \$250.00 per 50 Pieces**  
*Assorted Fresh Sushi and California Rolls served with Pickled Ginger and Wasabi*

**Smoked Atlantic Salmon \$13.50 per person**  
*Served with Diced Egg, Bermuda Onions, Roma Tomatoes,  
Capers and Cream Cheese*

**Spicy Spinach Dip with assorted Breads and Chips \$5.00 per person**  
*Accompanied by Crostini Bread and Pita Chips*

### ***Selection of Cold Hors d' Oeuvres***

All Prices are for 50 pieces

*Tomato Bruschetta with Basil on Crostini Bread \$2.50 per piece*

*Smoked Salmon on Toasted Pumpernickel with Dill Cream Cheese \$3.00 per piece*

*Roasted Rare Tenderloin on Crostini Bread with Caramelized Onions and Bleu Cheese Crumbles \$3.00 per piece*

*Portobello, Sun Dried Tomato and Goat Cheese Croustade \$3.00 per piece*

*Lobster Medallions with Wasabi Aioli on Toasted Rye and Bibb Lettuce \$3.00 per piece*

*Assorted Deluxe Canapés \$3.00 per piece*

*Asparagus Wrapped in Capicola and Phyllo \$3.00 per piece*

*Tuna Gravlox on Cucumber Round with Wasabi Crème Fraiche \$3.50 per piece*

### ***Selection of Hot Hors d' Oeuvres***

All Prices are for 50 pieces

*Sesame Chicken with Sweet Chili Sauce \$3.00 per piece*

*Polynesian Egg Rolls with Soy-Ginger Sauce \$3.00 per piece*

*Coconut Tempura Shrimp with Coconut Cream Sauce \$3.00 per piece*

*Chicken Brochette accompanied by a Spicy Peanut Sauce \$3.00 per piece*

*Mushrooms filled with Boursin Cheese \$3.00 per piece*

*Beef Teriyaki Brochette \$3.00 per piece*

*Individual Beef Wellington \$3.50 per piece*

*Maine Crab Cakes with a Spicy Remoulade Sauce \$3.00 per piece*

*Wild Mushrooms in Phyllo Dough \$3.00 per piece*

*Assorted Mini Quiche \$3.00 per piece*

*Spanakopita \$3.00 per piece*

*Chicken Quesadillas with Sour Cream and Guacamole \$3.50 per piece*

*Individual Chicken Wellington \$3.00 per piece*

*Scallops wrapped in Bacon \$3.50 per piece*

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Crab Wontons with Mustard Sauce \$3.00 per piece

## **Specialty & Carving Stations**

All Stations Require Chef Attendant

### **Pasta Station \$9.00 per person**

#### **Choice of Two Fresh Pastas**

Tri Color Tortellini, Penne, Fusilli, Gemelli and Farfalle  
accompaniments and sauces Alfredo Sauce, Tomato Basil Sauce and Pesto Sauce  
garnished with Garlic, Tomato, Chicken, Mushrooms, Sausage, diced Onions, Basil, Peppers and Parmesan Cheese,  
**With Bolognese and Clam Sauce \$5.00 per person additional**  
**With Shrimp & Bay Scallops \$5.00 per person additional**

### **Fajita Station\* \$11.00 per person**

Marinated Chicken and Beef Fajitas Sautéed with Bell Peppers and Onions  
Served with Jack Cheese, Salsa, Guacamole, Tomatoes, Sour Cream  
Warm Flour Tortillas, Crispy Corn Shells and Spanish rice

### **Steamship Round of Beef \$750.00 each**

Accompanied by Dijon Pommery Mustard, Au Jus and assorted Rolls  
Serves Approx. 100pp

### **Pepper Crusted Whole Roasted Sirloin \$250.00 each**

Slow Roasted Sirloin with Horseradish Cream, Au Jus, Dijon Pommery Mustard, Mayonnaise and Assorted Rolls  
Serves Approx 25 people

### **Baked Virginia Ham \$175.00 Each**

Accompanied by Honey Mustard, Mayonnaise and Buttermilk Biscuits  
Serves Approx. 25pp

### **Herb Crusted Tenderloin of Beef \$250.00 Each**

Accompanied by Dijon Pommery Mustard, Roasted Garlic Au Jus, Assorted Rolls and Horseradish Cream  
Serves Approx. 15 pp

### **Whole Roasted Turkey \$100.00 Each**

Accompanied by Cranberry Chutney, Dijon Mustard, Mayonnaise and Assorted Rolls  
Serves Approx. 20pp

### **Baked Salmon En Croute \$60.00 each**

Whole Salmon Filet Spread with Wild Mushroom Ragout Wrapped in Puff Pastry and Served with Lemon-Dill Cream Sauce  
Serves Approx. 8-10pp

**\*Doesn't require a chef attendant\***

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## ***Plated Dinners***

*Price Reflects a Three Course Meal*

### **Optional Course: \$7.00**

*Puff Pastry filled with Lobster, Wild Mushrooms and Boursin Cheese  
Roasted Red Pepper and Pancetta Risotto with Chive Oil and a Balsamic Reduction  
New England Seafood Cakes with Corn Relish and Chili Remoulade  
Wild Mushroom Raviolis with Baby Spinach and Leeks in a roasted Red Pepper Cream Sauce  
Grilled Jumbo Shrimp on Top of Linguini Tossed in Red Pepper Cream with a Chervil Oil drizzle  
Lobster Raviolis with blanched Arugula with Tomato and Red Onion Confit  
Seared Swordfish served on a Bed of Bok Choy with Sesame-Ginger Oil*

### **First Course**

*Baby Spinach and Arugula with Dried Cranberries and Spicy Molasses Pecans  
Tossed in a Maple-Shallot Vinaigrette  
Mesculin Salad with Shaved Red Onions and Bleu Cheese in Herb Vinaigrette  
Curried Butternut Squash Bisque with Roasted Apples and Ginger Crème Fraiche  
Bibb Lettuce Salad with Citrus Onions, Crispy Pancetta and Fresh Herbs in Creamy Lemon Vinaigrette  
Golden Gazpacho Soup with Basil Oil and Crème Fraiche  
Traditional Caesar Salad with Focaccia Garlic Croutons and Grated Parmesan Cheese  
Mixed Lettuces with Roasted Peppers, Kalamata Olives and Feta Cheese Croutons  
Tossed in a Balsamic Vinaigrette  
Roasted Tomato and Herb Soup Accompanied with Yellow Tomato and Avocado Salad  
New England Seafood Chowder*

### **Entrees**

*Grilled 8 oz Tenderloin Steak Sprinkled with Seasonings Served atop Beet Mashed Potatoes,  
Sauteed Seasonal Vegetable and Madeira Demi-Glace  
**\$46.00***

*Grilled 7 oz Sirloin Steak over a warm German Fingerling Potatoes with Garlic and Thyme,  
Haricot Verts, Red Wine Demi-Glace Drizzle  
**\$44.00***

*Seared Sesame Salmon on Lemon Jasmine Rice with Grilled Asparagus  
and Champagne Beurre Blanc Sauce  
**\$42.00***

*Herb-Encrusted Cod Filet on a Wild Rice and Walnut Pilaf with a  
Baby Squash Medley, and a Smoked Tomato Jus  
**\$42.00***

*Seared Statler Chicken Breast Calvados with Roasted Fuji Apples and Walnuts  
on top of Roasted Garlic Mashed Potatoes and Haricot Verts  
**\$40.00***

*Grilled Statler Chicken Breast on Wild Mushroom Risotto with Wilted Spinach,  
and Topped with a Tropical Fruit Salsa  
**\$38.00***

*Seared Chicken Breast Stuffed with Proscuitto, Fontina and Sage, Served with a  
Roasted Corn Risotto, Haricot Verts and Red Wine Demi-Glace  
**\$42.00***

*Grilled Statler Chicken Breast over Rice Pilaf with Creamy Lemon-Artichoke Sauce  
Vegetable Medley  
**\$40.00***

*Chicken Marsala with Oyster and Shitake Mushrooms  
Served with Three Onion Risotto and Vegetable Medley*

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**\$41.00**

*Pesto Rubbed Statler Chicken Breast over Risotto with Roasted Corn and Sun Dried Tomatoes  
Red Pepper Wrapped Asparagus*

**\$42.00**

*Tri-Color Tortellini with Roasted Baby Carrots and Asparagus in a  
Roasted Garlic and Herb Cream Sauce*

**\$39.00**

*Grilled Lamb Chops with Rosemary Pesto Potatoes,  
Applewood Smoked Bacon Haricot Verts and Sour Cherry Demi-Glace*

**\$47.00**

*Seared 6 oz Tenderloin Steak and Jumbo Shrimp on top of Asiago Cheese  
Mashed Potatoes with Sautéed Roasted Garlic Asparagus and a Thyme Jus*

**\$49.00**

*Soy-Ginger Marinated Bone-in Pork Chop over Apple Mashed Potatoes  
and Sweet and Sour Napa Cabbage, Served with a Shitake Mushroom Reduction*

**\$43.00**

*Chef's ever-changing vegetarian entrée selection*

**\$40.00**

### **Dessert Selection**

*Choose One Dessert*

*Raspberry Mousse Pyramid Coated with Marbled Chocolate*

*Opus Tart with Hazelnut and Chocolate Mousse*

*Crème Caramel with Mixed Berries*

*Cheese Cake with Raspberry Coulis*

*Apple Tart with Caramel Sauce*

*Exotic Coconut Cake*

## **DINNER BUFFETS**

### **Cambridge Buffet**

**\$47.00 per person**

#### **Choice of One Soup**

*Soup Du Jour, Minestrone Soup, Tomato Bisque or Cream of Crimini & Shitake Soup*

#### **Choice of Two Salads**

*Mixed Baby Field Greens with Grape Tomatoes, Cucumbers and House Vinaigrette*

*Baby Spinach Salad with Bleu Cheese, Oranges, Pine Nuts and Balsamic Vinaigrette*

*Tomato, Fresh Mozzarella, Basil Salad*

*Caesar Salad*

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**Choose Three Entrees**

*Cola marinated Sirloin Tips with Garlic Roasted Mushroom Demi-Glace*  
*Slow Roasted New York Strip Steak with an Herb Jus*  
*Rosemary-Shallot Roasted Statler Chicken Breast with Merlot Demi-Glace*  
*Pesto Rubbed Statler Chicken Breast*  
*Grilled Atlantic Salmon with a Lemon-Cayenne Cream Sauce*  
*Chicken Picatta with Lemon, Parsley and Capers*  
*Herb-Crusted Cod with a Citrus Beurre Blanc*  
*Hoisin-Sherry Marinated Pork Tenderloin*  
*Tri-Colored Tortellini Fresh Garden Vegetables and Pesto Sauce*

**Add an additional Entree for \$3.00 per person**

**Choice of One Starch**

*Garlic Roasted Red Potatoes, Garlic Mashed, Wild Rice Pilaf, Lemon Scented Jasmine Rice, Chefs Choice*

**Choice of One Vegetable**

*Asparagus, Sautéed Baby Vegetables, Honey-Dill Glazed Baby Carrots, Braised Baby Bok Choy or Chef's choice*

*Chef's Daily Dessert Creation*

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

**Southwest Specialty**

**\$48.00 per person**

**Choice of Two**

*Soup Du Jour*

*Mixed Greens with diced Tomatoes, Cilantro, Jalapenos, Black Beans and Mixed Shredded Cheddar*  
*Spicy Chicken Soup with Crispy Tortilla Strips*

*Southwestern Chicken Egg Rolls with Corn, Black Beans, Chicken, Pepper Jack Cheese and Cilantro*

**Your Entrées will be**

*Spicy Chicken, Beef and Veggie Fajitas sautéed Onions and Peppers*  
*Baked Snapper with a Black Bean and Corn Salsa*  
*Spanish Rice with Kidney Beans and Cilantro*  
*Warm Tortilla Wraps*

**Accompanied by:**

*Shredded Cheddar-Jack Cheese, Guacamole, Sour Cream, Salsa, shredded Lettuce, diced Tomatoes, Sliced Jalapenos and sliced Black Olives*

*Chef's Daily Dessert Creation*

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

**Orient Express**

**\$48.00 per person**

**Choice of Two**

*Vegetable Egg Rolls with a Spicy Ginger Dipping Sauce*

*Egg Drop Soup*

*Hot and Sour Soup*

*Mixed Greens with Watercress, Wild Mushrooms and Cucumbers with a Sesame-Ginger Dressing*

**Choose Three Entrees**

*Pepper Ginger Teriyaki Beef with Citrus Marinade*  
*Grilled Chicken with Sesame-Ginger Marinade and Orange Sauce*  
*Grilled Chicken with Hoisin-BBQ Sauce*  
*Beef and Snow Peas Tossed in a Soy-Ginger Sauce*  
*Hoisin-Ginger Citrus Marinated Herb Pork Loin*  
*Sesame Chicken with Steamed Broccoli*  
*Black and White Sesame Coated Braided Salmon with Teriyaki Citrus Sauce*

**Add another entree for \$3.00 per person**

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**Accompanied by**

*White Rice or Fried Rice with Peas, Corn, Bean Sprouts and Carrots  
Stir Fry Vegetables and Fortune Cookies*

*Chef's Daily Dessert Creation*

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

**Down South**

**\$49.00 per person**

**Choice of Three**

*Fried Green Tomatoes*

*Mixed Greens with Red Onions, Tomatoes and Cucumbers*

*Red Bliss Potato Salad with Pancetta Crackles*

*Cole Slaw*

**Choose Three Entrees**

*Slow roasted Pork Ribs with a Sweet Bourbon BBQ Sauce*

*Shrimp Etouffee on a Bed of Wild Rice*

*Fried Chicken with our special Herbs and Seasonings*

*Red Snapper with a Lemon-Caper Butter Sauce*

*Fried Cat Fish*

**Add another entree for \$3.00 per person**

**Accompanied by**

*Corn Bread*

*Smashed Red Potatoes*

*Corn on the Cob*

*Candied Yams*

*Chef's Daily Dessert Creation*

*Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

**New England Fare**

**\$46.00 per person**

*New England Clam Chowder*

*Baby Leaf Lettuce tossed with English Cucumbers, Roma Tomatoes and Dried Cranberries  
with your choice of two Dressings*

**Choose Three Entrees**

*Baked Scrod with Lemon and Herb Bread Crumb Topping*

*Atlantic Salmon with Rosemary-Garlic Butter*

*Baked Statler Chicken with a Lobster Cream Sauce*

*New York Strip Steak Jardinière*

*Stuffed Pork Loin with Dried Fruit and Walnuts with Sour Cherry Demi-Glace*

*Seared Sea Scallops on a Bed of Seasoned Sautéed Arugula*

**Choice of One Starch**

*Red Bliss Mashed Potatoes, Roasted Garlic Mashed Potatoes or Wild Rice Pilaf*

**Choice of One Vegetable**

*Vegetable Medley, Wax Bean and Red Pepper Medley, Asparagus with Baby Carrots, Sautéed Baby Vegetables,*

*Honey-Dill Glazed Baby Carrots, Braised Baby Bok Choy*

*or Leave Your Choices in the Hands of our Chef's*

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*Chef's Daily Dessert Creation  
Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

**Tour of Italy**  
**\$47.00 per person**  
**Choice of Three**

*Baby Leaf Lettuce topped with Roma Tomatoes, Kalamata Olives and Feta Cheese  
with a Champagne Vinaigrette  
Two Tomato, Basil, Mozzarella with Balsamic Glaze  
Antipasto Salad  
Grilled Mediterranean Vegetable Salad  
Caesar Salad or Pasta Salad*

**Choose Three Entrees**

*Pesto Statler Chickens with Roma Tomato and fresh Mozzarella  
Shrimp Scampi with diced Tomatoes and Chervil  
Italian Sausage with sautéed Peppers and Onions  
Tri Color Tortellini in a Creamy Alfredo Sauce with Grilled Vegetables  
Chicken Parmesan with Tomato Sauce and Mozzarella Cheese  
Seafood Fettuccini Alfredo  
You're Choice of Lasagna  
Vegetable or Meat*

**Add another entree for \$3.00 per person**

*With roasted Red Bliss Potatoes tossed in Olive Oil and Garlic Basil  
Zucchini and Tomato Concasse  
Garlic Mozzarella Bread  
Tiramisu  
Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas*

**Charles River Buffet**  
**\$47.00 per person**  
**Choice of One Soup**

*Minestrone Soup, Tomato Bisque, Cream of Crimini & Shitake Soup or New England Clam Chowder*

**Choice of Two Salads**

*Tomato, Fresh Mozzarella, Basil Salad, Caesar Salad,  
Mixed Baby Field Greens with Goat Cheese, dried Cranberries and House Vinaigrette,  
Baby Spinach Salad with Bleu Cheese, Oranges, Pine Nuts, Balsamic Vinaigrette*

**Choose Three Entrees**

*Chicken Picatta  
Grilled Statler Chicken with Mushroom Madeira Sauce  
Grilled Statler Chicken with Parma Ham Sauce  
Roasted Prime Rib with Au jus  
Herb roasted New York Sirloin with Merlot Demi-glance  
Maple Glazed Pork Tenderloin  
Grilled Atlantic Salmon Lemon-Cayenne Sauce  
Crab stuffed Cod with a Citrus Butter  
Gemelli Pasta with Sundried Tomatoes, Kalamata Olives, Artichoke Hearts and Pesto Butter  
Tri-colored Tortellini with Baby Vegetables and a Parmesan-Romano Cream Sauce*

**Add another entree for \$3.00 per person**

**Choice of One Starch**

*Garlic Roasted Red Potatoes, Garlic Mashed, Wild Rice Pilaf or Lemon Scented Jasmine Rice*

**Choice of One Vegetable**

*Vegetable Medley, Wax Bean and Red Pepper Medley, Asparagus with Baby Carrots, Sautéed Baby Vegetables,  
Honey-Dill Glazed Baby Carrots, Braised Baby Bok Choy  
or Leave Your Choices in the Hands of our Chef's*

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**Flavors of Hilton  
Three Course Plated Menu**

**Fresh Mozzarella and Plum Tomato Salad**

*Red and Yellow Tomato layered with Mozzarella Cheese and Balsamic Vinaigrette*

**Garlic Roasted Rack of Lamb**

*Garlic Roasted Rack of Lamb served with a Cheese stuffed Idaho Baked Potato  
Merlot Lamb Demi-glace*

**Tiramisu with Raspberries and Mocha Rum Sauce**

*Tiramisu with Raspberries, Mocha Rum Sauce and Espresso soaked Lady Fingers*

**\$49.00 per person**

**Porcini Ravioli**

*Porcini filled Ravioli with Sweet Pea and Porcini Mushroom Sauce*

**Pan-Seared Chicken with Preserved Lemon Risotto**

*Chicken with Asparagus, Preserved Lemon Risotto, Saffron Tomato Sauce  
& White Truffle Oil*

**Warm Bread Pudding**

*With Bourbon and Caramel Sauces*

**\$47.00 per person**

**Baby Frisee Salad**

*Baby Frisee, Caramelized Walnuts, Tart Cherries and Gorgonzola with Mango Vinaigrette*

**Flank Steak Cornucopia**

*Pinwheels of roasted Flank Steak filled with Spinach, Shitake Mushrooms,  
Sweet Peppers and Shallots with a Shitake Cabernet and Tomato Demi-glace,  
accompanied by Horseradish Green Beans and Sherried walnuts*

**Chocolate & Vanilla Panna Cotta**

*Chocolate and Vanilla Panna Cotta with fresh Berries and a Vanilla Bean Syrup*

**\$48.00 per person**

**Caesar Salad**

*Caesar Salad with Romaine, sliced Cucumbers, Croutons, Romano Cheese  
and Caesar Dressing*

**Roasted Loin of Veal with Fontina d'Valle Cheese**

*Roast loin of Milk fed Veal stuffed with Fontina d'Valle Cheese and Spinach in Veal Jus.  
served with a mélange of Asparagus, Morels and Shallot Confit and roasted Fingerling Potatoes.*

**Spiced Pound Cake**

*Spiced Pound Cake with Pecan-Coconut Crust topped with Vanilla Bean Ice Cream  
and accompanied by Chocolate Sauce.*

**\$50.00 per person**

**Warm Goat Cheese Salad**

*Warm Goat Cheese Cake with Baby Arugula, Basil, sliced Blood Orange and  
Pine Nuts with Blood Orange Vinaigrette.*

**Sea Bass with Prawns and Lobster Mashed Potatoes**

*Sautéed Soy Ginger marinated Sea Bass with a Prawn Lemongrass Brochette.  
served with Lobster Mashed Potatoes, Haricot Verts, Soy Ginger sauce and Lemon Citrus Reduction.*

**Tropical Crème Brulee Tart**

*Tropical Brulee Tart with Pineapple accompanied by Kiwi and Mango Sauces.*

**\$49.00 per person**

**Meeting Planners Package #1**

**\$55.00 per person**

**Continental Breakfast**

*(Go for Breakfast Buffet Instead \$10.00 per person)*

**Mid Morning Coffee Refresh**

*Refresh on Coffee, Decaffeinated Coffee and Tea*

**Choice of One Plated Lunch**

**Afternoon Break**

*Doubletree Dreams, Fenway Break, Healthy Thoughts, Chocolate Obsession*

**Meeting Planners Package #2**

**\$60.00 per person**

**Continental Breakfast**

*(Go for Breakfast Buffet Instead \$10.00 per person)*

**Mid Morning Coffee Refresh**

*Refresh on Coffee, Decaffeinated Coffee and Tea*

**Choice of Lunch Buffet**

*Deli Central, It's a Wrap, Executive deli, Hanover Buffet, Italian Buffet, On the Border, Southern Hospitality, From the Far East*

**Afternoon Break**

*Doubletree Dreams, Fenway Break, Healthy Thoughts, Chocolate Obsession*

**Meeting Planners Package #3**

**\$100.00 per person**

**Continental Breakfast**

*(Go for Breakfast Buffet Instead \$10.00 per person)*

**Mid Morning Coffee Refresh**

*Refresh on Coffee, Decaffeinated Coffee and Tea*

**Choice of Lunch Buffet**

*Deli Central, It's a Wrap, Executive deli, Hanover Buffet, Italian Buffet, On the Border, Southern Hospitality, From the Far East*

**Or**

**Choice of One Plated Lunch**

**Afternoon Break**

*Doubletree Dreams, Fenway Break, Healthy Thoughts, Chocolate Obsession*

**Choice of Dinner Buffet**

*Tour of Italy, Orient Express, Cambridge Buffet, Charles River Buffet, Down South Buffet*

**Or**

**Choice of Plated Diner**

*To include Choice of Soup, Salad, or Appetizer, Entrée and Dessert  
(Excludes Flavor of Hilton Package Dinners)*

**Special Event Packages**

**Package One**

**\$80.00 per person**

*Two Hours Sponsored Bar Package*

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*One Hour Hors d Oeuvres served Butler Style*

*Selection to Include Four Items*

*Tomato Bruschetta with Basil on Crostini Bread  
Portobello, Sun Dried Tomato, and Goat Cheese Croustade  
Assorted Deluxe Canapés  
Sesame Chicken with Sweet Chili Sauce  
Polynesian Egg Rolls with Soy Ginger Sauce  
Chicken Brochette accompanied by a spicy peanut sauce  
Individual Beef Wellington  
Assorted Mini Quiche  
Spanakopita*

*First Course Choices Are*

*Shaved Prosciutto and Melon  
Lobster Bisque with Cognac Dill  
New England Seafood Chowder  
Or*

*Baby Field Greens tossed with Cucumber, Grape Tomatoes, Red Onion, and Champagne Vinaigrette Dressing  
Baby Spinach with Diced tomato and Egg with Mandarin Oranges and Balsamic Vinaigrette Dressing  
Traditional Caesar Salad with Focaccia Garlic Croutons*

*Second Course Choices Are*

*Slow Roasted Prime Rib with a Garlic Herb Crust Served with Basil Roasted Potatoes  
Green Bean Almondine and Au Jus  
Grilled Salmon with Lemon Dill Beurre Blanc Served with Lavender Jasmine Rice  
Sautéed Asparagus  
Stuffed Statler Chicken with Fontina, Sage, and Prosciutto finished with Five Herb Butter  
Served with Three Onion Risotto and Sautéed Spinach  
Pommery Mustard and Herb Crusted Pork Loin Served with Roasted Garlic and  
Chive Mashed Potato and Glazed Baby Carrots*

*Third Course Choices Are*

*Cheese Cake with Raspberry Coulis  
Chocolate Opus with hazelnut and Chocolate Mousse  
Exotic Coconut Cake with Mango Coulis  
Apple Tart with Caramel Crème Anglaise*

*Package Two*

***\$95.00 per person***

*Three Hours Sponsored Bar Package  
One Hour Hors d Oeuvres served Butler Style*

*Selection to Include Four Items*

*Tomato Bruschetta with Basil on Crostini Bread  
Portobello, Sun Dried Tomato, and Goat Cheese Croustade  
Assorted Deluxe Canapés  
Smoked Salmon on Toasted Pumpernickel with Dill Cream Cheese  
Melon Wrapped in Prosciutto*

*Sesame Chicken with Sweet Chili Sauce*

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*Polynesian Egg Rolls with Soy Ginger Sauce*  
*Chicken Brochette accompanied by a spicy peanut sauce*  
*Individual Beef Wellington*  
*Assorted Mini Quiche*  
*Chicken Wellington*  
*Teriyaki Beef Satay*  
*Sausage En Croute*  
*Scallops Wrapped in Bacon*  
*Spanakopita*

**First Course Choices Are**

*Shaved Prosciutto and Melon*  
*Lobster Bisque with Cognac Dill*  
*New England Seafood Chowder*  
*Or*  
*Baby Field Greens tossed with Cucumber, Grape Tomatoes, Red Onion, and Champagne Vinaigrette Dressing*  
*Baby Spinach with Diced tomato and Egg with Mandarin Oranges and Balsamic Vinaigrette Dressing*  
*Traditional Caesar Salad with Focaccia Garlic Croutons*

**Second Course Choices Are**

*Slow Roasted Prime Rib with a Garlic Herb Crust Served with Basil Roasted Potatoes*  
*Green Bean Almondine and Au Jus*  
*Stuffed Statler Chicken with Fontina, Sage, and Prosciutto finished with Five Herb Butter*  
*Served with Three Onion Risotto and Sautéed Spinach*  
*Pommery Mustard and Herb Crusted Pork Loin Served with Roasted Garlic and*  
*Chive Mashed Potato and Glazed Baby Carrots*

**Third Course Choices Are**

*Cheese Cake with Raspberry Coulis*  
*Chocolate Opus with hazelnut and Chocolate Mousse*  
*Exotic Coconut Cake with Mango Coulis*  
*Apple Tart with Caramel Crème Anglaise*

**Beverage Service**

**Hosted Bar Service – Charged as Consumed to Master Bill**

**Call Brand Cocktails:**

*Jack Daniel's Bourbon, Canadian Club Whiskey, Beefeater Gin, Bacardi Superior Rum, Dewar's Scotch, Skyy Vodka, Cuervo Gold Tequila, Hiram Walker*  
*Triple Sec and Korbel Brandy*  
**\$6.00 per Drink**

**Premium Brand Cocktails:**

*Maker's Mark Bourbon, Crown Royal Reserve Whiskey, Tanqueray Gin, Bacardi Superior Rum, Johnnie Walker Black Scotch, Ketel One Vodka, 1800*  
*Reposado Tequila, Hiram Walker Triple Sec and Korbel Brandy*  
**\$7.00 per Drink**

**Selection of Wines by the Bottle:**

*Stone Cellars Chardonnay \$24.00 per Bottle*  
*Stone Cellars Cabernet Sauvignon \$25.00 per Bottle*  
*Berringer White Zinfandel \$26.00 per Bottle*

**Domestic Beer**

*Bud Light, Budweiser and Miller Lite*  
**\$5.00 per Bottle**

**Specialty Beer**

*Samuel Adams Boston Lager and O'Doul's Non-Alcoholic*  
**\$5.50 per Bottle**

**Imported Beer**

*Amstel Light, Heineken and Corona Extra*  
**\$5.50 per Bottle**

**Cash Bar Service – Charged as Consumed to Event Attendees**

**Call Brand Cocktails:**

*Jack Daniel's Bourbon, Canadian Club Whiskey, Beefeater Gin, Bacardi Superior Rum, Dewar's Scotch, Skyy Vodka, Cuervo Gold Tequila, Hiram Walker*  
*Triple Sec and Korbel Brandy*

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 food borne illness especially those with certain medical conditions

**\$6.25 per Drink**

**Premium Brand Cocktails:**

*Maker's Mark Bourbon, Crown Royal Reserve Whiskey, Tanqueray Gin, Bacardi Superior Rum, Johnnie Walker Black Scotch, Ketel One Vodka, 1800 Reposado Tequila, Hiram Walker Triple Sec and Korbel Brandy*

**\$7.25 per Drink**

**Selection of Wines by the Glass:**

*Stone Cellars Chardonnay  
Stone Cellars Cabernet Sauvignon  
Berringer White Zinfandel*

**\$7.25 per Glass**

**Domestic Beer**

*Bud Light, Budweiser and Miller Lite*

**\$5.25 per Bottle**

**Specialty Beer**

*Samuel Adams Boston Lager and O'Doul's Non-Alcoholic*

**\$5.75 per Bottle**

**Imported Beer**

*Amstel Light, Heineken and Corona Extra*

**\$5.75 per Bottle**

**Bartender Fee - \$100.00 per Bartender, 1 Bartender per 100 people Required**