

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

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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

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\$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