



## **All Day Meeting Package**

*15 Person Minimum*

### **Continental Breakfast**

Fresh Squeezed Orange and Grapefruit Juice  
Freshly Baked Muffins, Danish and Croissants  
Assorted Bagels with Assorted Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Mid-Morning Break**

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Drinks  
Assorted Flavored Sparkling and Mineral Water

### **Afternoon Break**

Doubletree Cookie and Brownie Tray **or** Assortment of Chips, Pretzels and Popcorn  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Drinks  
Assorted Flavored Sparkling and Mineral Water

**\$23 per person**

### **All Day Meeting Package with Deli Buffet**

Mixed Field Greens with Assorted Dressings  
Red Bliss Potato Salad, Penne Pasta Salad, Fresh Cole Slaw  
A Selection of Pre-Made Sandwiches to Include:  
Oven Roasted Turkey Breast, Country Ham, Roast Beef, Tuna Salad  
Half-Sour Pickles, Tomatoes, Onions, Lettuce, Mustard, Mayonnaise  
Swiss and American Cheeses, Served on Assorted Breads and Rolls  
Sliced Seasonal Fruit and Berries  
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

**\$46 per person**

*(All Day Meeting Package with Deli Buffet Includes: 1 Flip Chart,  
1 Wireless High Speed Internet Connection and In Room Screen)*



## **Breaks**

*Maximum of 30 minutes service time*

### **Morning Break**

Freshly Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas  
Assorted Soft Drinks  
Assorted Flavored Sparkling and Mineral Water  
**\$8 per person**

### **Health Nut**

Assorted Yogurts, Fresh Sliced Fruit  
Granola Bars, Pretzels and Yogurt Covered Raisins  
Flavored Sparkling and Mineral Waters  
**\$10 per person**

### **Afternoon Break**

Doubletree Cookie and Brownie Tray  
**or**  
Assortment of Chips, Pretzels and Popcorn  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas, Assorted Soft Drinks,  
Flavored Sparkling and Mineral Water  
**\$9 per person**

### **To The Movies**

Popcorn, Chocolate and Peanut M&M's  
and Snicker Bars  
Tortilla Chips with Guacamole and Salsa, Freshly  
Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas, Assorted Soft Drinks,  
Flavored Sparkling and Mineral Water  
**\$12 per person**



### **Continental Breakfast**

Freshly Squeezed Orange and Grapefruit Juice  
Freshly Baked Muffins, Danish and Croissants  
Assorted Bagels w/Assorted Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$16 per person**

### **Executive Continental Breakfast**

Freshly Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit Display  
Freshly Baked Muffins, Danish and Croissants  
Assorted Bagels w/Assorted Cream Cheese  
Selection of Breakfast Cereals w/ Skim and 2% Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$19 per person**

### **Personal Continental Breakfast Enhancements**

*(5 guest minimum / some selections are seasonal)*

Individual Yogurt Parfaits with Fresh Berries	<b>\$5 per person</b>
Fried Egg on Potato Pancake, Salsa and Cheddar Jack Cheese	<b>\$3 per person</b>
Individual Scrambled Egg, Sausage and Bacon	<b>\$3 per person</b>
Individual Creamed Oatmeal Brulee	<b>\$3 per person</b>
Scrambled Egg, Cheese and Bacon on a Biscuit	<b>\$3 per person</b>
Ham and Cheese Croissant	<b>\$3 per person</b>
Filled Blueberry Pancakes	<b>\$3 per person</b>

### **Breakfast Buffet**

*15 Person Minimum*

Freshly Squeezed Orange and  
Grapefruit Juice  
Sliced Seasonal Fruit Display  
Assorted Breakfast Pastries  
Farm Fresh Scrambled Eggs  
Hickory Smoked Bacon  
Breakfast Link Sausage  
Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$23 per person**

Prices are seasonal and are subject to change without notice.  
All Food and Beverage Prices are subject to 11% Gratuity, 10% Administrative Fee, and  
7% Massachusetts Sales Tax.

1/01/2010



### A la Carte Enhancements

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas	<b>\$70 per gallon</b>
Assorted Soft Drinks	<b>\$3 each</b>
Selection of Flavored Sparkling and Mineral Waters	<b>\$4 each</b>
Bottled Fruit Juices	<b>\$3 each</b>
Bottled Arizona Lemonade or Iced Tea	<b>\$4 each</b>
Assorted Breakfast Pastries (Muffins, Croissants and Danish)	<b>\$35 per dozen</b>
Assorted Bagels w/Assorted Cream Cheese	<b>\$3 per person</b>
Assorted Individual Breakfast Cereal w/Skim and 2% Milk	<b>\$2 per person</b>
Granola	<b>\$3 per person</b>
Individual Assorted Yogurt	<b>\$3 per person</b>
Assorted Whole Fruit	<b>\$2 per person</b>
Sliced Seasonal Fruit Display ( <i>minimum 10 people</i> )	<b>\$5 per person</b>
Individual Bags of Potato Chips, Pretzels or Popcorn	<b>\$2 each</b>
Assortment of Cookies and Brownies	<b>\$4 per person</b>
Ice Cream Novelty Bars	<b>\$3 each</b>
Warm Soft Pretzels with Mustard	<b>\$26 per dozen</b>
Fresh Fruit Kabobs ( <i>minimum 10 people</i> )	<b>\$4 per person</b>



**Handwich Buffet**

Mixed Green Salad

Red Bliss Potato Salad, Penne Pasta w/ Roasted Red Peppers and Basil

A Selection of Sandwiches to Include:

Roast Beef, Smoked Turkey, Honey Baked Ham and Vegetable Wrap with Assorted Cheese

Served on Assorted Breads and Rolls

Doubletree Cookie and Brownie Tray

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

**\$20 per person**

**North End Italian Buffet**

*20 Person Minimum*

Grilled Vegetable Antipasto

Caesar Salad with Herb Croutons

Sliced Tomato and Buffalo Mozzarella with Basil and Virgin Olive Oil

Sautéed Chicken Marsala with Wild Mushrooms and Sun Dried Tomatoes

Penne Pasta Primavera with Garden Fresh Vegetables

Herbed Focaccia Bread, Assorted Italian Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

**\$34 per person**



**Executive Buffet**  
*20 Person Minimum*

Mixed Field Green Salad with Sun Dried Cranberries, Walnuts and Cherve, Raspberry Vinaigrette  
Baby Spinach Salad with Tomato, Chopped Egg and Roasted Red Peppers  
Warm Bacon Dressing

**Entrees**  
*(Select Two)*

Roast Pork Loin with Rosemary and Applejack Pan Jus  
Roast Sirloin of Beef with Bordelaise Sauce  
Grilled Breast of Chicken Veronique with Champagne Grape Sauce  
Sautéed Breast of Chicken Francese with White Wine Lemon Butter Sauce  
Baked Boston Scrod with Herb Crumbs  
Grilled Filet of Salmon, Seasonal Vegetables, Red Wine Butter

Served With  
Chefs Selection of Market Vegetables, Roasted Red Bliss Potatoes

**Desserts**  
*(Select One)*

New York Style Cheese Cake with Fresh Berry Coulis  
Cappuccino Hazelnut Torte  
Carrot Cake, Raspberry Sauce

Chocolate Grand Marnier Torte  
Fresh Fruit Tart  
Boston Crème Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

**Lunch: \$34 per person / Dinner: \$40 per person**

**Display Hors d' Oeuvres**  
*15 Person Minimum*

Garden Vegetable Crudités with Dip  
Selection of Imported and Domestic Cheese with Sliced Breads and Assorted Crackers  
Grilled Vegetable Antipasto with Balsamic Vinaigrette  
**\$20 per person**



## Banquet Bar Pricing

**House Brands** **\$6 per drink**  
*(Smirnoff, Beefeater, Bacardi, Canadian Club and Maker's Mark)*

**Premium Brands** **\$7 per drink**  
*(Absolut, Tanqueray, Captain Morgan, Crown Royal, Jack Daniels)*

**Top Shelf Brands** **\$8 per drink**  
*(Grey Goose, Bombay Sapphire, Patron, Black label, Glenlivet)*

**Cordials** **\$6 per drink**  
*(Amaretto, Kahlua, Baileys, Courvoisier)*

**Soda and Bottled Water** **\$3 each**

**Martinis** **\$9 per drink**

**Domestic Beer** **\$5 each**  
*(Budweiser, Bud Light, Miller Lite, Michelob Ultra, O'Douls)*

**Imported Beer** **\$6 each**  
*(Heineken, Amstel Light, Corona, Bass Ale, Sam Adams)*

### Wines

	<u>Glass</u>	<u>Bottle</u>
<b>House:</b>		
Canyon Road <i>(Cabernet, Pinot Grigio, Chardonnay, Merlot, White Zinfandel)</i>	<b>\$7</b>	<b>\$33</b>
<b>Premium:</b>		
<i>Pinot Grigio, Sycamore</i>	<b>\$8</b>	<b>\$33</b>
<i>Chardonnay, Edna Valley</i>	<b>\$10</b>	<b>\$40</b>
<i>Riesling, Chateau St. Michelle</i>	<b>\$9</b>	<b>\$38</b>
<i>Sauvignon Blanc, Kim Crawford</i>	<b>\$12</b>	<b>\$47</b>
<i>Shiraz, Little Boomey</i>	<b>\$9</b>	<b>\$33</b>
<i>Pinot Noir, Echelon</i>	<b>\$11</b>	<b>\$42</b>
<i>Merlot, Parducci</i>	<b>\$10</b>	<b>\$37</b>
<i>Cabernet Sauvignon, Parducci</i>	<b>\$10</b>	<b>\$37</b>

***Charges are based on Actual Consumption – Bartender Required @ \$75  
 Hosted Bars are subject to service fees and tax below***