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Breakfast - Plated Breakfast

No Minimum Number of Persons Required.

All Continental Breakfasts are Served with Chilled Orange and Cranberry Juices and Freshly Brewed French Roast Regular and Decaffeinated Coffee, Assorted Herbal Bigelow Teas

Huevos Rancheros

Fluffy Fresh Scrambled eggs
Black Beans with Pico de Gallo and a Dollop of Sour Cream
on Texas Toast
Sliced Newly-Picked Avocado
Basket of Corn Bread

Eggs Benedict

Poached Egg, Hollandaise and one of the following on English Muffin

- Classic Canadian Bacon
- Crab (please add additional \$5.00 to the price listed below)
- Lobster (please add additional \$5.00 to the price listed below)
- Florentine (Spinach)

Herbed Breakfast Potatoes
Steamed Garden-Fresh Asparagus

Heavenly Crepes

Cream Cheese Filled Crepes
Crisp Smoked Bacon
Seasonal Fruit Compote

• All food and beverage prices are subject to a 15% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax.



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Breakfast - Breakfast Buffets

Minimum of 10 Persons Required. All Breakfasts are Served with Chilled Orange and Cranberry Juices and Freshly Brewed French Roast Regular and Decaffeinated Coffee, Assorted Herbal Bigelow Teas

The Everlasting Classic

Fluffy Fresh Scrambled Eggs
Crisp Smoked Bacon and Savory Breakfast Sausage
Herbed Breakfast Potatoes
Assorted Muffins and Bagels
Selection of Toasting Breads
Seasonal Fruit Jams and Compotes, Sweet Butter and Assorted Cream Cheeses

“The Tasty” Egg Sandwich

Choose Two of the Following (50+ Attendees, Choose Three)

-

- English Muffin, Fried Egg, Canadian Bacon and Vermont Cheddar Cheese
 - Croissant, Crisp Smoked Bacon, Fluffy Fresh Scrambled Eggs and Gourmet Swiss Cheese
 - Whole Wheat Tortilla, Fried Egg, Crisp Chorizo, Locally Grown Tomato Slices and Cilantro
 - Smoked Salmon Breakfast Wrap
- Fresh Seasonal Sliced Fruit
Crunchy Hash Browns

On the Sweet Side

Your Choice of One of the Following –

- Fluffy Pancakes
 - Golden Waffles
 - Cinnamon French Toast
- With Presentation of Strawberries, Blueberries, Blackberries, Chocolate Chips, Powdered Sugar, Whipped Cream, Butter, Maple Syrup and Honey
Crisp Smoked Bacon or Country Sausage
Shirred Eggs with Tarragon Sauce

A La Carte Breakfast Enhancements

Golden Waffles with Whipped Butter and Warm Vermont Maple Syrup

Cinnamon French Toast with Whipped Butter and Warm Maple Syrup

Fluffy Pancakes with Whipped Butter and Warm Vermont Maple Syrup

Crunchy Hash Browns

Herbed Breakfast Potatoes

Fresh Seasonal Sliced Fruit

Fresh Seasonal Whole Fruit

Crisp Smoked Bacon

Savory Breakfast Sausage

Canadian Bacon

Steel-Cut Hot Oat Cereal with Dried Cherries, Apricots, Brown Sugar

European Meats and Cheeses Display

Fresh Fruit Smoothies

Individual Assortment of Stonyfield Yogurts

Assorted Muffins including Blueberry, Corn, and Cranberry accompanied with Seasonal Fruit Jams and Compotes and Sweet Butter

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Assorted Moist Scones including Blueberry, Currant, Cranberry and Cheddar accompanied with Seasonal Fruit Jams and Compotes and Whipped Cream

Assorted Breakfast Breads including Banana, Blueberry, Zucchini and Pumpkin with Seasonal Fruit Jams and Compotes and Sweet Butter

Assorted Bagels accompanied with Assorted Cream Cheeses

Assorted Individual Dry Cereals

Smoked Salmon Display

Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas per Person

Assorted Pitchers of Juices

Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas per Gallon

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Breakfast - Continental Breakfasts

No Minimum Number of Persons Required.

All Continental Breakfasts are Served with Chilled Orange and Cranberry Juices and Freshly Brewed French Roast Regular and Decaffeinated Coffee, Assorted Herbal Bigelow Teas

Fruits and Grains

Assorted Bagels, Breakfast Breads and Muffins
Sliced Fresh Seasonal Fruits
Seasonal Fruit Jams and Compotes
Sweet Butter and Assorted Cream Cheeses

Bravo

Assorted Local Stonyfield Organic Yogurts including Plain, Vanilla, Blueberry and Non Fat Organic Yogurt with Homemade Granola and Dried Fruits
Assorted Individual Dry Cereals
Skim and Whole Milk
Seasonal Berries and Whole Fruit

The Contender

(Minimum of 10 Persons Required)
Sliced Fresh Seasonal Fruit and Berries
Assorted Stonyfield Farms Yogurts
Freshly Baked Bagels with Sweet Butter and Assorted Cream Cheeses
Homemade Granola with Dried Fruits, Whole Bananas, and Low Fat Milk
Chilled Hard Boiled Eggs

A La Carte Breakfast Enhancements

Golden Waffles with Whipped Butter and Warm Vermont Maple Syrup

Cinnamon French Toast with Whipped Butter and Warm Maple Syrup

Fluffy Pancakes with Whipped Butter and Warm Vermont Maple Syrup

Crunchy Hash Browns

Herbed Breakfast Potatoes

Fresh Seasonal Sliced Fruit

Fresh Seasonal Whole Fruit

Crisp Smoked Bacon

Savory Breakfast Sausage

Canadian Bacon

Steel-Cut Hot Oat Cereal with Dried Cherries, Apricots, Brown Sugar

European Meats and Cheeses Display

Fresh Fruit Smoothies

Individual Assortment of Stonyfield Yogurts

Assorted Muffins including Blueberry, Corn, and Cranberry accompanied with

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Seasonal Fruit Jams and Compotes and Sweet Butter

Assorted Moist Scones including Blueberry, Currant, Cranberry and Cheddar accompanied with Seasonal Fruit Jams and Compotes and Whipped Cream

Assorted Breakfast Breads including Banana, Blueberry, Zucchini and Pumpkin with Seasonal Fruit Jams and Compotes and Sweet Butter

Assorted Bagels accompanied with Assorted Cream Cheeses

Assorted Individual Dry Cereals

Smoked Salmon Display

Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas per Person

Assorted Pitchers of Juices

Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas per Gallon

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Breaks - Anytime Breaks

Minimum Number of Persons Required are listed below by each Break. Break Service Available After 9:30 AM.

Cookie Monster

(Minimum of 10 Persons Required)
Assortment of Cookies including Oreos, Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Peanut Butter
Iced Milk Shots

The Bar Bar

(Minimum of 10 Persons Required)
Assorted Mars Candy Bars, Power Bars, Granola Bars and Health Bars
Selection of Vitamin Water, Soft Drinks and Bottled Water

The Big Dipper

(Minimum of 10 Persons Required)
Individual Bags of Tortilla Chips, Mini-Pretzels, Potato Chips and Terra Chips
Variety of Dips including Guacamole, Sour Cream, Salsa, Honey Mustard, French Onion Dip and Ranch Dip.

The Parfait

(Minimum of 10 Persons Required)
Assorted Local Stonyfield Organic Yogurts including Plain, Vanilla, Blueberry and Non Fat Organic Yogurt
Variety of Mixed Granolas, Fresh Berries, Freshly Cut Seasonal Fruit
Flavored Still and Sparkling Waters

Back to School

(Minimum of 10 Persons Required)
Selected Seasonal Whole and Freshly Sliced Fruits
Pitchers of Orange and Cranberry Juices
Miniature Boxes of Assorted Cereals
Skim and Whole Individual Cartons of Milk

Trail Mix

(Minimum of 15 Persons Required)
Presentation of Sliced Almonds, Sunflower Seeds, Granola, Raisins, Dried Cranberries, Dried Pineapple, Dried Apricots, Shredded Coconut, Yogurt Covered Raisins, M&Ms, Banana Chips, Peanuts
Smoothie Station including Pre-Made Seasonal Fruit Smoothies

Ice Cream Truck

(Minimum of 15 Persons Required)
Assorted Individual Novelty Ice Cream Bars including Chocolate Eclair Bars, Strawberry Shortcakes Bars, Bomb Pops, Big Dipper Cones, Creamsicles

Hot Chocolate Royale

(Minimum of 15 Persons Required)
Variety of Hot Chocolate Powders Crafted from Local Chocolatier, AROA including Classic, Midnight, White, Fiery and Spiced
With Assorted Accompaniments including Peppermint Flavoring, Whipped Cream, Marshmallows, Irish Cream Flavoring, Hazelnut Flavoring, Shaved Chocolate Wafer Cookies and Peppermint Sticks

English Countryside

(Minimum of 15 Persons Required)
Scones and Shortbreads
Served with Devonshire Cream, Local Artisan Jams and Preserves, Apple Butter, Marmalade
Assorted Bigelow Teas and Iced Teas

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Eastern Dip

(Minimum of 15 Persons Required)

Warm Naahn Bread, Fresh Cut Vegetables, Pita Chips, Homemade Hummus, Black Olive Tapenade, Sun Dried Tomato Tapenade and Spinach Dip

Italian Café

(Minimum of 15 Persons Required)

Specialty Coffee Drinks including Espresso, Cappuccinos and Lattes
With Variety of Biscotti, Canollis, Panatone, Nougat and Flavored Syrups

A La Carte Break Enhancements

Assorted Soft Drinks including Diet Coke, Coke, and Sprite

Poland Springs Bottled Water

Assortment of Cookies including Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Peanut Butter

Assorted Brownies and Blondies

Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas

Fresh Fruit Smoothies

Individual Assortment of Stonyfield Yogurts

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Lunch - Deli Lunch Buffets

Minimum of 11 Persons Required

Express Lunch

(Maximum of 10 Persons Required)

Variety of Appetizing Sandwiches and Salads to Choose From
Selection of Soft Drinks
Order from Menu Upon Arrival

The Picnic

With Mixed Greens (Ranch and Balsamic Dressings on the Side), Potato Salad, Individual Bags of Chips, Assorted Cookies and Brownies

Choose 2 of the Following (30+ Attendees, Please Choose 3)

- Smoked Turkey, Lettuce, Tomato and Baby Swiss on Multi Grain
- Grilled Chicken, Chimichurri and Jicama on a Ciabatta Roll
- Roast Beef, Sliced Tomato, Boursin Cheese, Shaved Red Onion on Kaiser
- Honey Baked Ham and Brie, Honey Mustard, Lettuce and Tomato on Pumpernickel
- Tuna with Watercress, Sweet Pickles on Whole Wheat
- Pita Pocket with Shaved Carrots, Hummus, Spinach, Sprouts, Cucumbers

Wrap It Up

With White Bean Salad, Flavorful Caesar Salad, Individual Bags of Chips, Assorted Cookies and Brownies

Choose 2 of the Following (30+ Attendees, Please Choose 3)

- Curried Shrimp with Shredded Lettuce on Spinach Wrap
- Caprese with Prosciutto, Fresh Mozzarella, Tomato on White Flour Wrap
- Spinach and Vegetable – Spinach, Carrots, Onions, Portabella Mushroom with Goat Cheese on a Red Pepper Tomato Wrap
- Smoked Turkey, Avocado, Tomato, Monterey Jack Cheese, and Chipotle Spread on a White Flour Wrap
- Chicken Salad, grapes and watercress on Whole Wheat wrap

Back to Basics Deli

With Mixed Greens (Ranch and Balsamic on the Side), Potato Salad, Individual Bags of Chips, Assorted Cookies and Brownies

Smoked Turkey Breast, Lean Roast Beef, Honey Baked Ham
Vermont Cheddar, Gourmet Swiss and Italian Provolone Cheeses

Multi Grain Bread, Sourdough Bread, Kaiser Roll, Wheat Pita Pockets

Lettuce, Tomato, Onion, Pickle, Mayo, Chipotle Mayonnaise Spread, Honey Mustard, Whole Grain Mustard, Spicy Dijon Mustard, Yellow Mustard, Watercress, Roasted Red Peppers, Shaved Carrots, Hummus, Boston Bibb Lettuce, Sliced Jicama, Spinach, Sprouts and Cucumbers

Soup and Salad Bar

Chef's Choice of Two Seasonal Homemade Soups (One Cream, One Broth)

Mixed Greens, Leaf Greens, Tomatoes, Cucumbers, Chick Peas, Broccoli, Carrots, Onions, Mushrooms, Olives, Cauliflower, Peppers, Croutons, Cheddar Cheese, Feta Cheese, Chopped Eggs, Watercress, Parmesan Cheese, and Assortment of Dressings including Ranch, Balsamic Vinaigrette and Caesar.

Mixed Fresh Pasta Salad

Assorted Rolls with Sweet Butter

Add Grilled Chicken, Flank Steak, or Grilled Shrimp to the Salad Bar for an Additional Cost

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Sandwich Melt

With Seasonal Garden Fresh Vegetable Pasta Salad, Authentic Greek Salad, Individual Bags of Chips, Assorted Cookies and Brownies

Choose 2 of the Following (30+ Attendees, Please Choose 3)

- Classic Reuben – Corned beef, Swiss, Sauerkraut, Thousand Island Dressing on Rye Bread
- Hot Italian – Salami, Mortadello, Cappelletti with Provolone with Pepper Spread on Freshly Baked Italian Roll
- Tuna Melt – Tuna and Muenster Cheese Toasted on an English Muffin
- Cheesesteak – Shaved Steak, Sautéed Onions, Sautéed Peppers and American Cheese on Freshly Baked Italian Roll
- Portabella Panini – Grilled Portabello on Focaccia with Pesto, Tomato and Fresh Mozzarella

A La Carte Lunch Enhancements

New England Clam Chowder

Tomato Basil Bisque

Minestrone Soup

Cream of Asparagus Soup

Assorted Soft Drinks including Diet Coke, Coke, and Sprite

Poland Springs Bottled Water

Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas

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Lunch - Hot Lunch Buffets

Minimum of 20 Persons Required

Italian Pizzeria

Variety of Pizzas including -
Pepperoni, Cheese, Supreme, Vegetable
Penne Pasta with Marinara Sauce
Spinach Salad with Dried Cranberries, Feta Cheese, Slivered
Almonds and Basil-Shallot Vinaigrette
Assorted Individually Packaged Ice Cream Bars

China Town

Variety of Authentic Chinese Dishes including
Vegetable Lo Mein, Beef with Broccoli,
Chicken Moogoo Gai Pan
Egg Rolls, Chinese Broccoli, Boneless Spare Ribs
Fried rice and White rice
Fortune Cookies

Light Fare

Light Fare
Mixed Greens with Ranch and Balsamic Dressing
Cous Cous and Freshly Roasted Vegetable Salad
Roasted Turkey Breast with Fresh Herbs,
Pan Seared Local New England Flounder with Lemon
Mixed Seasonal Vegetables
Assorted Fruit Tarts

Sandwich Melt

With Seasonal Garden Fresh Vegetable Pasta Salad,
Authentic Greek Salad, Individual Bags of Chips, Assorted
Cookies and Brownies
Choose 2 of the Following (30+ Attendees, Please Choose 3)
• Classic Reuben – Corned beef, Swiss, Sauerkraut,
Thousand Island Dressing on Rye Bread
• Hot Italian – Salami, Mortadello, Cappicola with Provolone
with Pepper Spread on Freshly Baked Italian Roll
• Tuna Melt – Tuna and Muenster Cheese Toasted on an
English Muffin
• Cheesesteak – Shaved Steak, Sautéed Onions, Sautéed
Peppers and American Cheese on Freshly Baked Italian Roll
• Portabella Panini – Grilled Portabella on Focaccia with
Pesto, Tomato and Fresh Mozzarella

A La Carte Lunch Enhancements

New England Clam Chowder

Tomato Basil Bisque

Minestrone Soup

Cream of Asparagus Soup

Assorted Soft Drinks including Diet Coke, Coke, and Sprite

Poland Springs Bottled Water

Freshly Brewed French Roast Regular and Decaffeinated
Coffee and Assorted Herbal Bigelow Teas

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Lunch - Plated Lunches

No Minimum Number of Persons Required

Individually Crafted by our Executive Chef to Meet Your Specific Event Needs

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Lunch - Seasonal Buffet

Minimum of 20 Persons Required

Seasonally Served based on season of the event. Please see designated months listed below.

Simply **SPRING** Seasonal

March, April, May

(Entrée Variety and Accompaniments Prepared Seasonally)

Sliced Strawberries, Baby Greens, Fennel Balsamic

Vinaigrette

Grilled Asparagus with Sea Salt and Olive Oil

Oven Roasted Baby Carrots

Parsley New Potatoes

Herbed Cous Cous

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Grilled Breast of Chicken with Sautéed Leeks and Sweet Cream

Pepper Glazed Pork Loin with Apple Chutney

Pecan Crusted Chicken Breast with Madeira Jus

Beef –

Herb Pepper Crusted Top Loin of Beef

Oven Roasted Leg of Lamb with Garlic Au Jus

Fish –

Oven Roasted Cod with Sweet Pea and Bacon Relish

Roast Scrod Filet with a Cracker Crust

Rhubarb and Strawberry Crisp with Fresh Whipped Cream

Simply **SUMMER** Seasonal

June, July, August

(Entrée Variety and Accompaniments Prepared Seasonally)

Local Sliced Tomatoes and Fresh Mozzarella and basil

Zucchini and Summer Squash with Fresh Dill

Steamed Local Green Beans with Sweet Butter

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Pesto Chicken Breast with Fresh Tomato

Pepper Glazed Pork Loin with Apple Chutney

Pecan Crusted Chicken Breast with Madeira Jus

Beef –

Herb Pepper Crusted Top Loin of Beef

Garlic and Sea Salt Rubbed Flank Steak with Fresh Lemon and Cracked Pepper

Fish –

New England Swordfish Medallions with Roasted Corn Relish

Roasted Atlantic Salmon with Salsa Verde

Roast Scrod Filet with a Cracker Crust

Homemade Cherry Cobbler

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Simply FALL Seasonal

September, October, November

(Entrée Variety and Accompaniments Prepared Seasonally)

Frisee Salad with shaved parmesan cheese and mushrooms with lemon and extra virgin olive oil

Butternut Squash Roasted with Sea Salt and Finished with Tarragon Butter

Oven Roasted Red Bliss Potatoes

Sweet Potato Medallions

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Herb Roasted Pork Loin with Cider Reduction

Lemon-Olive Baked Chicken Breast

Pecan Crusted Chicken Breast with Madeira Jus

Beef –

Sliced Sirloin of Beef with Forest Mushrooms

Herb Pepper Crusted Top Loin of Beef

Fish –

Seared Atlantic Salmon

Roast Scrod Filet with a Cracker Crust

Assorted fresh-baked pies including apple, blueberry and cherry

Simply WINTER Seasonal

December, January, February

(Entrée Variety and Accompaniments Prepared Seasonally)

Baby Spinach, Crumbled Bleu Cheese, Crispy Bacon Bits, and Croutons with Grain Mustard Vinaigrette

Honey Glazed Macober Turnips

Brussel Sprouts with Sweet Butter

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Pepper Glazed Pork Loin with Apple Chutney

Grilled Breast of Chicken with Rosemary Au Jus

Pecan Crusted Chicken Breast with Madeira Jus

Beef –

Beef Braised in Red Wine and Garlic Sauce

Herb Pepper Crusted Top Loin of Beef

Fish –

Roast Scrod Filet with a Cracker Crust

Atlantic Salmon with Grapefruit, Parsley and Fennel

Bourbon Bread Pudding

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Dinner - Dinner Buffet

30 Person Minimum, Dinner Buffets are Served with Fresh Seasonal Vegetables
Freshly Brewed French Roast Regular and Decaffeinated Coffee, Assorted Herbal Bigelow Teas available upon request.

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Dinner - Plated Summer

Summer Plated Dinners are for the months of June, July and August.

All Plated Dinners are Served with Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas

No Minimum Number of Persons Required for One Entree Option

Minimum of 20 Persons Required for Two Entree Options

Chicken

Grilled Tuscan Chicken rubbed with Rosemary and Garlic

Buttermilk Fried Chicken with Whipped Potatoes

Cilantro rubbed Breast of Chicken with Corn and Pepper Relish

Beef

Oven Roasted Tenderloin sliced and served with Corn and Fava Bean Relish and Parsley Potatoes

Grilled Sirloin of Beef with Sliced Heirloom Tomatoes, Crumbled Bleu Cheese and Whipped Potatoes

Enhance Your Entree with an Appetizer

Grilled Gulf Shrimp with Grits and Fresh Tomato

Ricotta Cheese Filled Crisp Raviolis with Marinara and Basil Pesto

Pan Fried Crab Cake with Avocado Puree and Chili Salsa

Include a Salad with your Entree

Sliced Heirloom Tomatoes, Fresh Mozzarella and Sweet Basil with Aged Balsamic Vinegar and Extra Virgin Olive Oil

Baby Greens and Summer Herbs with Blackberries and Raspberries Finished with Sherry Vinaigrette

Leaf Lettuce with Tomatoes, Cucumbers and Olives with Herb Dressing

Dessert Collection

New York Cheesecake with Seasonal Berries

Chocolate Soufflé

Napoleon Puff Pastry

Bread Pudding

Assortment of Mini-Italian Pastries

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Seafood

Grilled New England Swordfish with Mango Salsa, Herbed Cous Cous and Summer Squash.

Oven Roasted Striped Bass with Chimicuchi Sauce, Crushed New Potatoes and Roasted Corn and Pepper Relish

Grilled Jumbo white Shrimp with Polenta and Ratatouille

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Dinner - Plated Spring

Spring Plated Dinners are for the months of March, April and May.

All Plated Dinners are Served with Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas

No Minimum Number of Persons Required for One Entree Option

Minimum of 20 Persons Required for Two Entree Options

Chicken

Seared Chicken with Artichokes, Lemon and Parsley

Grilled Chicken Breast rolled with Grilled Asparagus and Brie

Lemon and Tarragon Roasted Statler Breast of Chicken

Beef

Slow Roasted Sirloin of Beef with Grilled Asparagus and New Potatoes

Lamb Sirloin with Spinach Risotto and Honey Glazed Turnips

Grilled Hanger Steak with Pesto Gnocchi and Roasted Cauliflower

Seared Filet of Beef with Grilled Asparagus and New Potatoes

Grilled Veal Chop with Fresh Pea Risotto and Summer Squash

Seafood

Seared Atlantic Salmon with Sweet Pea Purée, Baby Carrots and Herb Cous Cous

Sea Scallops with Asparagus Risotto and Roasted Butternut Squash

Cracker Crusted New England Scrod with Lemon Mashed Potato and Roasted Fennel

Enhance Your Entree with an Appetizer

Smoked Salmon with Crème Fraiche and Chives with Pumpernickel Crisps and Watercress

Sweet Pea and Pancetta Risotto

Farfalle with Parmesan, Asparagus Tips and Sweet Cream

Include a Salad with Your Entree

Spring Strawberries with Baby Greens, Great Hill Bleu cheese and Balsamic Vinaigrette

Grilled Asparagus and Shaved Parmesan with Extra Virgin Olive Oil, Sea Salt and Lemon

Boston Bibb Lettuce and Water Cress with Roasted Vadallia Onion and Crumbled Vermont Goat Cheese Finished with Champagne Vinaigrette

Dessert Collection

New York Cheesecake with Seasonal Berries

Chocolate Soufflé

Napoleon Puff Pastry

Bread Pudding

Assortment of Mini-Italian Pastries

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Dinner - Plated Fall

Fall Plated Dinners are for the months of September, October and November.

All Plated Dinners are Served with Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas

No Minimum Number of Persons Required for One Entree Option

Minimum of 20 Persons Required for Two Entree Options

Chicken

Roasted Breast of Chicken with Forest Mushrooms

Chicken Dijonnaise with Caramelized Onions

Smoked Statler Breast of Chicken with Cranberry Relish

Beef

Sliced Herb Crusted Sirloin of Beef with Horseradish mashed Potatoes and Local Pole Beans

Roasted Pork Loin with Butternut Squash Risotto, Wilted Spinach and Cranberry Relish

Grilled Filet of Beef with Forest Mushrooms, Grilled Polenta and Roasted Broccoli

Seafood

Slow roasted filet of Atlantic salmon with butternut squash risotto and wilted baby spinach

Lightly breaded local sole filet with vegetable Israeli cous cous and roasted fennel.

Oven roasted halibut with forest mushrooms, tarragon butter and potatoes gratin

Enhance Your Entree with an Appetizer

Seared Sea Scallop with Butternut Risotto

Forest Mushroom Ragout with Herb Polenta and Marscapone

Grilled Sausage and Wilted Garlic Spinach

Include a Salad with Your Entree

Frisee Greens with Shaved Fennel and Forest Mushrooms Tossed in Lemon Juice and Extra Virgin Olive Oil

Petite Wedge of Iceberg Lettuce with Bleu Cheese, Crisp Bacon Bits and Juicy Tomatoes

Bitter Greens with Candied New England Walnuts, Gorgonzola and Spiced Pear

Dessert Collection

New York Cheesecake with Seasonal Berries

Chocolate Soufflé

Napoleon Puff Pastry

Bread Pudding

Assortment of Mini-Italian Pastries

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Dinner - Plated Winter

Winter Plated Dinners are for the months of December, January and February.

All Plated Dinners are Served with Freshly Brewed French Roast Regular and Decaffeinated Coffee and Assorted Herbal Bigelow Teas

No Minimum Number of Persons Required for One Entree Option

Minimum of 20 Persons Required for Two Entree Options

Chicken

Spinach Stuffed Chicken Breast

Breast of Chicken rubbed with Whole Grain Mustard and Bread Crumbs

Slow Roasted Garlic and Olive Chicken

Beef

Sliced Flank Steak with Potatoes Gratin and Brussel Sprouts

Braised Short Ribs of Beef with Polenta and Wilted Spinach

Filet of Beef with Oven Roasted Sugar Beets

Seafood

Seared George's Bank scallops drizzled with farmer's market honey spinach risotto and butternut squash

Dijon and dill scrod with herbed wild rice and honey glazed Massachusetts Macober turnips

Seared Salmon Filet with blood orange vinaigrette roasted fennel and sea salt roasted fingerling potatoes

Enhance your Entree with an Appetizer

Classic Mac and Cheese with Crumb Crust

Porcini Ravioli in Marsala Cream Sauce

Chicken, Mushroom and Tarragon Filled Crepe

Include a Salad with your Entree

Leaf Lettuce with Sliced Radish, Parsley, Capers and Sliced Grapefruit with Extra Virgin Olive Oil

Arugula, Spinach Roasted Butternut Squash and Maple Roasted Pecans

Dessert Collection

New York Cheesecake with Seasonal Berries

Chocolate Soufflé

Napoleon Puff Pastry

Bread Pudding

Assortment of Mini-Italian Pastries

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Dinner - Seasonal Buffet

Minimum of 20 Persons Required

Seasonally Served based on season of the event. Please see designated months listed below.

Simply **SPRING** Buffet

March, April, May

(Entrée Variety and Accompaniments Prepared Seasonally)

Sliced Strawberries, Baby Greens, Fennel Balsamic

Vinaigrette

Grilled Asparagus with Sea Salt and Olive Oil

Oven Roasted Baby Carrots

Parsley New Potatoes

Herbed Cous Cous

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Grilled Breast of Chicken with Sautéed Leeks and Sweet Cream

Pepper Glazed Pork Loin with Apple Chutney

Pecan Crusted Chicken Breast with Madeira Jus

Beef –

Herb Pepper Crusted Top Loin of Beef

Oven Roasted Leg of Lamb with Garlic Au Jus

Fish –

Oven Roasted Cod with Sweet Pea and Bacon Relish

Roast Scrod Filet with a Cracker Crust

Rhubarb and Strawberry Crisp with Fresh Whipped Cream

Simply **SUMMER** Buffet

June, July, August

(Entrée Variety and Accompaniments Prepared Seasonally)

Local Sliced Tomatoes and Fresh Mozzarella and basil

Zucchini and Summer Squash with Fresh Dill

Steamed Local Green Beans with Sweet Butter

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Pesto Chicken Breast with Fresh Tomato

Pepper Glazed Pork Loin with Apple Chutney

Pecan Crusted Chicken Breast with Madeira Jus

Beef –

Herb Pepper Crusted Top Loin of Beef

Garlic and Sea Salt Rubbed Flank Steak with Fresh Lemon and Cracked Pepper

Fish –

New England Swordfish Medallions with Roasted Corn Relish

Roasted Atlantic Salmon with Salsa Verde

Roast Scrod Filet with a Cracker Crust

Homemade Cherry Cobbler

• All food and beverage prices are subject to a 15% Gratuity, 7% Taxable Administrative Fee and 5% Massachusetts Sales Tax.



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Simply FALL Buffet

September, October, November

(Entrée Variety and Accompaniments Prepared Seasonally)

Frisee Salad with shaved parmesan cheese and mushrooms with lemon and extra virgin olive oil

Butternut Squash Roasted with Sea Salt and Finished with Tarragon Butter

Oven Roasted Red Bliss Potatoes

Sweet Potato Medallions

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Herb Roasted Pork Loin with Cider Reduction

Lemon-Olive Baked Chicken Breast

Pecan Crusted Chicken Breast with Madeira Jus

Beef –

Sliced Sirloin of Beef with Forest Mushrooms

Herb Pepper Crusted Top Loin of Beef

Fish –

Seared Atlantic Salmon

Roast Scrod Filet with a Cracker Crust

Assorted fresh-baked pies including apple, blueberry and cherry

Simply WINTER Buffet

December, January, February

(Entrée Variety and Accompaniments Prepared Seasonally)

Baby Spinach, Crumbled Bleu Cheese, Crispy Bacon Bits, and Croutons with Grain Mustard Vinaigrette

Honey Glazed Macober Turnips

Brussel Sprouts with Sweet Butter

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Pepper Glazed Pork Loin with Apple Chutney

Grilled Breast of Chicken with Rosemary Au Jus

Pecan Crusted Chicken Breast with Madeira Jus

Beef –

Beef Braised in Red Wine and Garlic Sauce

Herb Pepper Crusted Top Loin of Beef

Fish –

Roast Scrod Filet with a Cracker Crust

Atlantic Salmon with Grapefruit, Parsley and Fennel

Bourbon Bread Pudding

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Receptions - Passed or Displayed Hors d'Oeuvres and Canapés

Items are Priced per Piece, Minimum of 25 pieces per Item

Cold Canapés

Marinated Dried Apricot Topped with
Brie Cheese and Candied Walnuts

Vegetable Ratatouille and Pinenut Pesto on Crispy Baguettes

Plum Tomato Bruschetta with Olive Oil and Basil

Proscuitto with Garlic Cheese on Crostini Bread Stick

Smoked Salmon on Crisp Potato Chips with
Lemon Dill Cream

Mango and Lobster Stack on Crisp Pita Chips

Seared Sweet Scallop with Creamed Spinach on Toasted Rye

Sliced Fresh Lobster on Bibb Lettuce with Dill Crème Fraiche

Poached Shrimp Shots with Traditional Cocktail Sauce

Smoked Chicken on Toasted Wheat with Mango Marmalade

Seared Beef Tenderloin Bites with Horseradish

Hot Hors d'Oeuvres

Goat Cheese, Artichoke and Olive Tart

Spinach and Feta Triangles with Sun-Dried Tomato Paste

Miniature Beef Wellington with Truffle Port Sauce

Southwest Chicken Spring Roll with Cumin Black Bean Dip

Tandoori Chicken Skewer with Cucumber Mint Yogurt

Chicken and Cashew Spring Rolls with Sweet Plum Sauce

Mini Lump Crab Cakes with Pepper Aioli

Bacon Wrapped Scallops in Maple Syrup

Tempura Fried Shrimp Satay with Soy Ginger Sauce

Cozy Shrimp with Sweet Chili and Mango Dip

Grilled Lamb Lollipop with Mint Sauce

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Receptions - Displays

Items are Priced per Person Unless Otherwise Specified, 15 Person Minimum

Fresh Garden Vegetable Crudite

Celery and Carrot Batons
Summer Squash Sticks
Colorful Pepper Medley
Cauliflower and Broccoli Florets
Creamy Peppercorn and Ranch Dips

Local Artisan Cheese Display

LOCAL ARTISAN CHEESE DISPLAY
An Assortment of New England
Artisan Cheeses to include Great Hill Bleu Cheese, New
England Aged Gouda, Massachusetts Chevre and
New England Cheddar
Served with Fresh Breads and Crackers
Seasonal Fruit Garnish

Traditional Domestic Cheese Display

Cheddar, Smoked Gouda, Monterey Jack and Havarti
Cheeses
Served with Fresh Breads and Crackers
Seasonal Fruit Garnish

Mediterranean Antipasto

Sliced Italian Meats and Cheeses
Marinated Artichoke Hearts
Roasted Tomatoes and Peppers
Grilled Marinated Vegetables
Roasted Garlic
Focaccia Bread and Garlic Toast

Baked Brie en Croute

Imported French Brie, Covered with Flaky Puff Pastry
Baked to a Golden Brown
Served with Fruit Preserves and Assorted Fine Crackers

Bruschetta

Toppings to Include: Classic Tomato and Basil
Kalamata Olive and Caper
Mushroom and Garlic
Eggplant and Goat Cheese
Sliced Baguette

Chilled Jumbo Gulf Shrimp

Items are Priced per Piece, Minimum of 25 Pieces per Item

Chilled Jumbo Gulf Shrimp
Cocktail Sauce, Lemon Caper Remoulade

Fresh Oyster on the Half Shell

Items are Priced per Piece, Minimum of 25 Pieces per Item

Fresh Oyster on the Half Shell
Cocktail Sauce and Mignonette Sauce

Sushi

Items are Priced per Piece, Minimum of 25 Pieces per Item

Assorted Sushi to Include Tuna, Salmon, Smoked Eel,
California Rolls and Spicy Tuna Rolls

Served with Wasabi, Soy Sauce and Pickled Ginger

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Receptions - Action Stations

One Chef Attendant per 50 Guests Required for Service

Italian Pasta Station

Prepared to Order Fusilli and Penne Pasta
Choice of Two of the Following Sauces:
Alfredo, Marinara, Pesto or Carbonara
Toppings to Include Grilled Chicken Breast, Andouille
Sausage, Chopped Tomato and Red and Green Peppers
Fresh Basil and Garlic
Warm Garlic and Herb Bread

Asian Station

Fried Rice, Lo Mein Noodles, Beef, Chicken, Baby Shrimp, Bok
Choy, Onion, Snow Pea, Water Chestnuts, Carrots, Straw
Mushrooms, Baby Corn and Bamboo Shoots

Fiesta Station

Flour and Corn Tortillas, Spanish Rice, Black Beans, Refried
Beans, Shrimp, Flank Steak, Grilled Chicken, Onions,
Peppers, Sour Cream, Guacamole, Shredded Cheese,
Lettuce, Pico de Gallo, Jalapenos, Cilantro and Salsa Caliente

Roasted Beef Tenderloin

With Bernaise Sauce
(Recommended for 15 Guests)

Whole Honey Ham

With Whole Grain Mustard
And Honey Sauce
(Recommended for 20 Guests)

Oven Roasted Whole Turkey

Cranberry Sage Sauce
Honey Wheat Rolls
(Recommended for 20 Guests)

Herb Crusted Pork Loin

With Sage Apple Compote
(Recommended for 20 Guests)

Roast Beef with Au Jus

Whole Grain Mustard Sauce and Horseradish Cream
Brioche Rolls
(Recommended for 30 Guests)

Roasted Sirloin

with a Cabernet Reduction Sauce
Recommended for 20 Guests

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Receptions - After Hours

Chocolate Fondue Fountain

Silky Milk Chocolate Flowing From a Towering Fountain
Fresh Cubed Seasonal Melons and Strawberries
Marshmallows, Pretzel Rods and Fluffy Pound Cake

French Crepe Station

Tender Egg Crêpes with Choice of Fillings to Include:
Strawberry Compote with Whipped Cream
Seasonal Berries with Sambuca
Bananas with Rum
Cherries with Frangelico

*One Chef Attendant Required per 50 Guests

La Vita Dolce Station

Biscotti and Almond Cookies
Cannolis and Italian Napoleons
Whipped Cream and Chocolate Dipped Spoons
Rock Candy Sugar Stirrers
Nespresso Self Service Regular and Decaffeinated
Espresso, Cappuccino and Latte Station

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Beverages & Snacks - Beverage Services

Assorted Beverages

Self Service Nespresso Cappuccino and Espresso Coffee System
Individual Milk (Whole, 2% or Skim)
Individual Bottled Tropicana Juices and Smoothies
Assorted All Natural Nantucket Nectars Juices
Assorted Snapple Juices
Assorted Arizona Iced Teas
Kaboom Tropi-Cool and Orange Buzz Organic Energy Juices
Assorted All Natural Izze Sparkling Fruit Juices
Assorted Gatorades
Bottled Poland Spring Mineral Waters
Assorted Coca Cola Soft Drinks
Assorted Pepsi Soft Drinks
Assorted Pepsi Aquafina Still and Sparkling Mineral Waters
Imported San Pellegrino Sparkling and Aqua Pana Still Bottled Waters

Assorted Snacks

Sliced Seasonal Fruit with Berries
Whole Fresh Fruit
Assorted Dannon Individual Fruit and Low-fat Dannon Yogurts
Nutri-grain, Nature's Valley Sweet and Salty Nut, Granola or Power Bars
Individual Bags of: Cape Cod Potato Chips, Terra Root Vegetable Chips, Rold Gold Pretzels, or Nabisco's 100 Calorie Pack Snacks to Include: Ritz-Bits or Honey Maid Graham Cracker Sticks
Assorted Ben and Jerry's Ice Cream Novelties
Assorted Bagels with Cream Cheese
Freshly Baked Danish, Pastries, Muffins and Croissants
Freshly Baked Coffee Cakes and Cinnamon Buns
Assorted Freshly Baked Cookies
Freshly Baked Brownies and Blondies
New York Style Soft Pretzels with Yellow and Grain Mustards

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Bar & Wine - Host

DELUXE BRAND LIQUORS

J&B, Jim Beam, Canadian Club,
Seagram's Gin, Myer's Platinum, Smirnoff and Sauza Gold

PREMIUM WELL LIQUORS

Dewar's, Makers Mark, Canadian Club,
Tanqueray, Absolut, Bacardi and 1800 Reposado

CORDIALS

Kahlua, Baileys, Amaretto DiSaronno, Hennessy

DOMESTIC BEERS

Budweiser, Bud Light, Michelob Ultra, Miller Light, Sam
Adams, Blue Moon

IMPORTED BEERS

Heineken, Amstel Light and Corona

WINE

Canyon Road Merlot or Chardonnay
Beringer White Zinfandel

NON-ALCOHOLIC BEVERAGES

Soft Drinks
Bottled Water

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Bar & Wine - Cash

LIQUORS

J&B, Jim Beam, Canadian Club,
Seagram's Gin, Myer's Platinum, Smirnoff and Sauza Gold

CORDIALS

Kahlua, Baileys, Amaretto DiSaronno, Hennessy

DOMESTIC BEERS

Budweiser, Bud Light, Michelob Ultra, Miller Light, Sam
Adams, Blue Moon

IMPORTED BEERS

Heineken, Amstel Light and Corona

WINE

Canyon Road Merlot or Chardonnay
Beringer White Zinfandel

NON-ALCOHOLIC BEVERAGES

Soft Drinks
Bottled Water

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Bar & Wine - Wine

Wine Selections

Canyon Road Merlot or Chardonnay

Beringer White Zinfandel

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