



## PLATED LUNCH MENUS

Choice of One Soup or Salad, One Entrée, One Starch, One Vegetable, and One Dessert. Add \$10 per person to entrée price for both soup and salad.  
Freshly Brewed Regular & Decaffeinated Coffee, Specialty Teas

### Soup Selection

Boston Clam Chowder  
Corn Chowder  
Spring Vegetable Minestrone  
Chicken Tortilla Soup  
Roasted Tomato Soup with Herb Crostini, Golden Raisins, and Capers  
Roasted Chicken & Farfalle Pasta Soup  
Escarole Soup with Meatballs  
Sweet Potato & Smoked Chile Soup with Lime Crème Fraiche

### Salads

Market Green Salad with Garden Vegetables, Fresh Herbs,  
and Balsamic Vinaigrette  
Caesar Salad with Hearts of Romaine, Toasted Garlic Croutons,  
and Lemon Parmesan Dressing  
Gem Lettuce Salad with Baby Tomato, Crispy Bacon, Shaved Red Onion,  
and Blue Cheese Dressing  
Chilled Asparagus Salad with Orange Wedges, Arugula, Frisee, Herb Farm  
Egg Emulsion, and Citronelle Dressing  
Caprese Salad with Vine Ripened Tomato, Baby Mozzarella,  
Fresh Basil, and Aged Balsamic Paint  
Red Watercress & Pear Salad with Blue Cheese Crumbles,  
Candied Walnuts, and Champagne Vinaigrette

### Starches

Garlic Potato Puree  
Dauphinoise Potato  
Macaroni & Cheese Gratin  
Wild Rice Pilaf  
Herb Goat Cheese Polenta  
Roasted Marble Potatoes

### Vegetables

Jumbo Asparagus  
Corn Succotash  
Roasted Baby Vegetables  
Sautéed Broccolini  
Sautéed Baby Carrots  
Roasted Root Vegetables

### Entrees

#### From Local Waters

Seared Salmon with Chardonnay Sauce	\$58 per person
Roasted Atlantic Cod with Lemon Thyme Butter	\$56 per person
Seared Ahi Tuna with Red Pepper Mango Coulis	\$58 per person
Jumbo Crab Cake with Chesapeake Butter	\$56 per person

#### From Fields & Pastures

Chicken Scallopini with Brown Butter Caper Emulsion	\$54 per person
Rotisserie Chicken with Garlic & Thyme	\$54 per person
Citrus Brined Chicken, Rosemary Chicken Jus	\$54 per person
Braised Beef Short Ribs with Barolo Pan Sauce	\$56 per person
Roasted Sirloin of Beef with Cognac Peppercorn Sauce	\$58 per person
Petite Filet Mignon with Bordelaise Sauce	\$65 per person

### Desserts

Black Forest Cake with Raspberry Coulis  
Vanilla Bean Panna Cotta with Summer Berries  
Warm Molten Chocolate Cake with Fresh Raspberries  
Citrus Blueberry Bread Pudding with Crème Anglaise  
Chocolate Profiteroles with Chocolate Sauce and Fresh Berries Amaretto  
Amaretto Mascarpone Parfait with Hazelnut Biscotti  
Crème Brulee with Fresh Berries  
Tiramisu with Espresso Caramel and Raspberries

A service charge of 15 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. 7% state tax applies to all food, beverage and rental charges. Prices based on 90 minutes of service; 25 person minimum. Revere Hotel makes every effort to accommodate the various dietary requirements of our clients and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination contact.



## ADDITIONAL ENTREES

### Classic Salad

#### Nicoise Salad

Spice Rubbed Ahi Tuna with Haricot Verts, Cherry Tomatoes, Nicoise Olives, Eggs, Marinated Potatoes Tossed in Lemon Vinaigrette  
**\$52 per person**

#### Chopped Cobb Salad

Chopped Iceberg, Roma Tomato, Avocado, Crumbled Blue Cheese, Applewood Smoked Bacon, Roasted Crimini Mushrooms, Grilled Chicken with Creamy Parmesan Dressing  
**\$43 per person**

#### Seared Salmon Salad

Roasted Red Bliss Potato Salad, Watercress, Frisee, Shaved Fennel, Red Radishes, Tomato and Lemon Vinaigrette  
**\$45 per person**



## LUNCH BUFFET MENUS

All Lunch Options Include Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

### Sandwich Shop

Chef's Seasonal Soup  
Market Green Salad with Cucumber, Tomato, & Carrots  
Toasted Farro Salad  
Farfalle Pasta Salad  
Revere Spicy Citrus Potato Chips  
**\$54 per person**

### Choice of (3) Sandwiches:

#### Wraps

Roasted Turkey Breast, Smoked Bacon & Avocado  
Roast Beef with Swiss Cheese and Horseradish Mayo  
Grilled Chicken Cobb Salad  
Italian Grilled Vegetables and Fresh Mozzarella

#### Classics

Turkey Club Panini with Smoked Chili Aioli, Cheese,  
Bacon, Tomato Pesto on Brioche  
Roasted Beef with Horseradish Mayo, Baby Arugula, Swiss Cheese,  
Crispy Shallots on Baguette  
Black Forest Ham and Swiss Panini with a Dijon Aioli  
Chicken Breast with Rocket, Roasted Red Pepper, Mozzarella,  
Basil Pesto on Ciabatta  
Seasonal Roasted Vegetables, Portobello Mushrooms, Mozzarella  
cheese with Balsamic & Basil Pesto on Focaccia

Mini Cupcakes, Cookies, & Brownies

\*Gluten Free breads available upon request

### C- Town

Hot & Sour Soup  
Asian Greens, Daikon Radish, Carrots, Pickled Cucumber,  
Bean Sprouts, with Sesame Ginger Dressing  
Chilled Soba Noodle Salad  
Vegetable Spring Rolls with Sweet Chili Sauce  
**\$60 per person**

### Stir Fried

Garlic Chicken  
Szechuan Peppered Beef  
Seared Tofu with Stir Fry Bok Choy  
Pork Fried Rice  
Vegetarian Fried Rice

Mandarin Tea Cakes with Fresh Berries  
Exotic Fruit Salad  
**\$60 per person**

### The Town

New England Clam Chowder  
Baby Spinach Salad with Marinated Mushrooms, Hard Boiled Eggs,  
& Crumbled Cobb Bacon and Honey Balsamic  
Boston Lettuce Salad with Pears, Blue Cheese, Cranberry Vinaigrette  
Atlantic Cod with Kettle Potato Crust  
Herb Roasted Free Range Chicken with Lemon Zest Garlic Rosemary Jus  
Golden Potato Puree  
Thyme Infused White Bean Cassoulet  
Seasonal Roasted Root Vegetables  
Apple Crumble & Boston Cream Pie  
**\$60 per person**



### **Roman Holiday**

Escarole & Pearl Pasta with Meatballs  
Baby Kale Caesar Salad  
Tomato Pazanella Salad with Basil & Balsamic  
Chicken Scallopini “Piccata” with Brown Butter Caper Emulsion  
Braised Beef Ragu with Marsala Wine  
Polenta with Olives and Pepperata  
Seasonal Raviolis with Roasted Garlic Cream Sauce  
Seasonal Vegetables  
Garlic Herb Bread  
Mascarpone Espresso Tiramisu  
**\$60 per person**

### **Chophouse Salad Buffet**

#### **Bases (Choose 3)**

Organic Mixed Greens, Chopped Romaine, Baby Spinach, Baby Kale, Fresh Arugula, White Quinoa, Farro

#### **Ingredients**

Tomatoes, Cucumbers, Grated Carrot, Pickled Red Onions, Sweet Bell Peppers, Olives, Marinated Mushrooms Black Beans, Roasted Sweet Potato, Charred Corn, Sprouts, Blue Cheese, Feta, Avocado

#### **Textures**

Croutons, Toasted Almonds, Tortilla Strips, Toasted Pita, Spiced Pepitas, Parmesan Crisp

#### **Proteins**

Lemon Herb Roasted Chicken, Ancho Chile Rubbed Flank Steak Seared Organic Tofu

#### **Upgrades**

\*Chili Lime Marinated Shrimp – Additional \$8 per person

**\*Hard Boiled Eggs** – Additional \$3 per person

\*Seared Tuna – Additional \$8 per person

#### **Dressings**

Blue Cheese Dressing, Miso Sesame Dressing, Balsamic Vinaigrette, Lime Cilantro Dressing,  
Citrus Dressing

#### **Assorted Mini Pastries**

**\$60 per person**

### **The Big Easy**

Chipotle Sweet Potato Bisque  
Creamy Mustard Potato Salad  
Vegetable Chophouse Salad  
Country Style Fried Chicken  
Barbequed Baby Back Ribs  
Macaroni & Cheese Gratin  
Corn Succotash  
Freshly Baked Honey Cornbread  
Assorted Mini Pies – Apple, Blueberry, Pecan  
Fresh Watermelon  
**\$60 per person**

### **Talented Mr. Ripley**

Mediterranean Eggplant Soup  
Fattoush Salad with Toasted Pita  
Spiced Carrot and Zucchini Quinoa Salad  
Hummus & Mixed Olives  
Herb Lemon Chicken with Oven Roasted Tomatoes  
Roasted Salmon with Olive Herb Tapenade  
and Tzatziki Sauce  
Saffron Couscous  
Toasted Cauliflower Gratin with Golden Raisin,  
Preserved Lemons, and Almonds  
Variations of Baklava Style Desserts  
Fresh Fruit with Mint and Rosewater Syrup  
**\$60 per person**

### **Seasonal Showcase (For groups of 25 or less)**

#### **Summer**

Chilled Watermelon Gazpacho  
Marinated Summer Tomato Salad with Ricotta & Arugula  
Summer Farfalle Pasta Salad Citrus, Cucumber, Tomato & Olives  
Local Fresh Catch with Light Buttery Lemon sauce  
Smokey Barbeque Chicken  
Herb Roasted Summer Zucchini and Yellow Squash  
Strawberry Shortcake

#### **Fall/Winter**

Butternut Squash Soup I Apple Cider, Brown Butter, and Sherry Vinegar  
Baby Spinach Salad I Dried Cranberries, Granny smith apples, Goat Cheese  
Wheat berry Salad I Roasted Wild Mushroom, Pomegranate, and Baby Arugula  
Pan seared Salmon I White bean-Swiss Chard Ragout & Argo-dolce  
Cider Glazed Chicken I Honey –poached Cranberry Sauce  
Crispy Potato Latkes I Fines Herbs  
Cauliflower Gratin I Toasted Almonds, Golden Raisins, and Brown butter  
Roasted Carrots I Maple Garlic Butter  
**\$60 per person**

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