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The Lawn On D
Event Menus
About Us

Seaport Catering is our food and beverage service provider. Since 2011, Seaport Catering has served a range of Boston’s top corporate clientele along South Boston’s waterfront.

Our innovative menus contain a wide array of offerings and themes to help you create a truly unique experience for your guests for events ranging from casual to black-tie. We can also customize our menus to meet your needs. Seaport Catering hand-picks the freshest ingredients New England has to offer every day, and works diligently to find the finest local purveyors available to ensure your events are talked about for many years to come.

The Massachusetts Convention Center Authority owns and operates the Boston Convention & Exhibition Center (BCEC), the John B. Hynes Veterans Memorial Convention Center (Hynes) and The Lawn On D.

The Boston Convention Marketing Center is responsible for the sales and marketing of the BCEC, the Hynes and The Lawn On D, and is your single point of contact for event requirement submissions, hotel room blocks, facility contracts and site visits.

Signature Boston represents all of the unique benefits and advantages of bringing your event to one of our award-winning facilities. Through Signature Boston, we have created a seamless experience for our clients and guests, from sales to event execution. It’s not just about our venues and event services; it’s about working together to deliver remarkable experiences. We partner with you to bring your ideas to life. To us, your success is everything.

To bring your next event to The Lawn On D, call us at 877-393-3393 or email us at sales@SignatureBoston.com.
Alcoholic Beverages

**BEER 6.50-8**
- 1664 Blanc
- Guinness
- Truly Spiked & Sparkling
- Sam Adams Seasonal
- Kona Big Wave Golden Ale
- Harpoon IPA
- Harpoon Rec League
- Downeast Cider
- Sweetwater 420 Pale Ale
- Lagunitas Sumpin’ Easy Ale
- Hobo Life Session IPA
- Corona
- Bud Light

**WINE by the glass**

**WHITE 9**
- Prosecco Cupcake Splits 187mL, Italy
- Chardonnay Kenwood, California
- Sauvignon Blanc Harbor Town, New Zealand
- Pinot Grigio Ruffino, Italy
- Rosé Chloe, California

**RED 9**
- Cabernet Sauvignon Canyon Road, California
- Pinot Noir Murphy Goode, California

**SPIRITS 12**
- Bourbon Jim Beam
- Gin Bombay
- Rum Bacardi & Captain Morgan
- Scotch Dewar’s
- Tequila Cazadores Blanco
- Vodka Tito’s
- Whiskey Irish American & Jack Daniels

**Cocktails**
- Sangria 11
- Seaport Mule 12
  - vodka, ginger beer, and lime
- Summer Street Sipper 12
  - vodka, grapefruit juice, st. germain
- Southie-Rita 12
  - tequila, 03 orange liqueur, lime juice, grapefruit juice, agave

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Specialty Wine

by the bottle

SPARKLING
Poema Cava Brut 31
Veuve Clicquot 95

ROSE
Chloe, California 35

WHITE
CHARDONNAY Grayson, California 33
CHARDONNAY Byron, California 43
SAUVIGNON BLANC Santa Carolina, Chile 35
FUMÉ BLANC Ferraro Carano, California 47
PINOT GRIGIO Benvolio, Italy 35
PINOT GRIGIO Chloe, California 35
RIESLING Willamette Valley, Oregon 39
MERITAGE Conundrum, California 43

RED
CABERNET SAUVIGNON Claret Coppola, California 51
CABERNET SAUVIGNON Liberty School, Paso Robles 39
CABERNET SAUVIGNON Jordan, California 110
PINOT NOIR The Monterey, California 39
PINOT NOIR Erath, Oregon 47
PINOT NOIR Meomi, California 51
MERLOT J. Lohr “Los Osos”, California 43
MERLOT Raymond, California 39
MALBEC Tintonegro, Argentina 31
ZINFANDEL Brazin, California 43

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Non-Alcoholic Beverages

3-5

Soda
Red Bull
Bottled Water
Iced Tea
Iced Coffee
Gatorade
Lemonade

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**Kid’s Menu**  
*Served Buffet Style. Select 2-3 Items.*

Garden or Caesar Salad *with chicken*  
Hamburger or Cheeseburger*  
Hot Dog  
Grilled BBQ Chicken Sandwich  
Grilled Cheese Sandwich  
Peanut Butter & Jelly Sandwich  
Macaroni & Cheese

All items can be served with your choice of potato chips or fresh fruit & a juice box or small bottle of water

$10 per guest

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**Cocktail Reception**

**PASSED HORS D’OEUVRES**
*Priced Per Piece, 50 Piece Minimum*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maryland-Style Crab Cakes</td>
<td>4.50</td>
</tr>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>4</td>
</tr>
<tr>
<td>Caprese Skewers (v)</td>
<td>2</td>
</tr>
<tr>
<td>Tuna Tartare*</td>
<td>4.50</td>
</tr>
<tr>
<td>Grilled Shrimp &amp; Watermelon*</td>
<td>4</td>
</tr>
<tr>
<td>Buffalo Chicken Taquitos</td>
<td>3</td>
</tr>
<tr>
<td>Grilled Skirt Steak Tostada*</td>
<td>3.75</td>
</tr>
<tr>
<td>Lobster Guacamole Cups*</td>
<td>4</td>
</tr>
<tr>
<td>Chicken &amp; Avocado Tostados</td>
<td>3.50</td>
</tr>
<tr>
<td>Shrimp Cocktail*</td>
<td>4</td>
</tr>
<tr>
<td>Prosciutto &amp; Melon</td>
<td>3</td>
</tr>
<tr>
<td>Seared Tuna Wonton*</td>
<td>4.50</td>
</tr>
<tr>
<td>Vegetable Spring Rolls (v)</td>
<td>3</td>
</tr>
<tr>
<td>Grilled Tenderloin Crostini*</td>
<td>4</td>
</tr>
<tr>
<td>Sweet Potato Dumplings (v)</td>
<td>3</td>
</tr>
<tr>
<td>Chicken Salad Endive</td>
<td>3.50</td>
</tr>
<tr>
<td>Heirloom Tomato Mozzarella Bruschetta (v)</td>
<td>3</td>
</tr>
<tr>
<td>Mediterranean Crostini with Pesto (v)</td>
<td>3</td>
</tr>
<tr>
<td>Bacon Wrapped Dates</td>
<td>3.50</td>
</tr>
<tr>
<td>Guacamole Cups (v)</td>
<td>3</td>
</tr>
<tr>
<td>Vegetarian Taquitos (v)</td>
<td>3</td>
</tr>
</tbody>
</table>

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Cocktail Reception (cont.)

Ham & Manchego Stuffed Peppadew Peppers  **3.50**
Thai Lemongrass and Chicken Wontons  **3**
Crispy Pita Chips with Babaganoush and Tabbouleh (v)  **3**
Goat Cheese, Toasted Almond, and Arugula Stuffed Phyllo Cups (v)  **3**
Cola Braised Pork Belly and Fig Crostini  **4**
Scallop with Endive with Orange and Fennel Jam*  **4.50**
Shrimp Ceviche and Cucumber Shooter*  **4**
Bloody Mary Oyster Shooters*  **4**
Pickled Mushroom and Brie Toast (v)  **3**

COLD DISPLAYS
Serves 50 Guests

Vegetable Crudité (v)  **175**
Local, fresh seasonal vegetables & savory dips

Cheese Board (v)  **195**
Served with an assortment of local and regional artisanal cheese, bread crisps & crackers

Charcuterie Board  **225**
Cured meats, artisanal cheeses, fruit jams & crostini

Guacamole Bar (v)  **225**
Served with fresh chips, homemade salsas, jalapeños, pico de gallo & sour cream

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Cocktail Reception (cont.)

Mediterranean Mezze Platter (v) 225
Sliced cucumbers, olives, feta cheese, hummus & fresh pita chips

Smoked Salmon Platter 245
Cured, smoked salmon, capers, cucumbers, red onions, bread crisps & traditional spreads

HOT DISPLAYS
Serves 50 Guests

Slider Bar* 250
Your choice of three: beef, turkey, buffalo chicken, veggie burger

New England Clam Chowder 250
With crackers

Chicken Wing Bar 250
Your choice of two: buffalo, honey bbq, plain
Blue cheese & ranch for dipping

Freshly Popped Popcorn 200
With popcorn machine

Warm Pretzels 250
With pretzel stand

Hot Dog Cart 300
With traditional fixings

Sausage Cart 350
With peppers & onions

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Cocktail Reception (cont.)

Flatbreads  **priced per person** *(This station can also be passed.)*
- margherita 3, bbq chicken 3.50, wild mushroom 3.25

**Southern BBQ Station**  **750**
With smoked pork shoulder, beef brisket, dry rubbed ribs, smoked chicken, potato salad, braised mustard greens, cream cole slaw, baked beans, jalapeño cornbread, chipotle dusted tortilla chips

**Build-Your-Own-Taco Bar**  **600**
With grilled chicken, grilled vegetables, grilled steak, pico de gallo, salsa, sour cream, jalapeños, cabbage, cotija cheese, sliced avocado, flour & gluten-free corn tortillas

**Assorted Quesadillas**  **250**
Assortment of vegetarian & chicken quesadillas

**DESSERT DISPLAYS**
Add any of our signature desserts to sweeten up your reception.
**Serves 50 Guests**

- Assorted Cookies & Brownies 125
- Apple Crisp Cups 140
- Key Lime Pie Cups 150
- Ice Cream Novelties 150
- Fresh Fruit Salad 140
- Fresh Sliced Watermelon 120
- Chocolate Mousse Cups 200
- Chocolate Covered Strawberries & Pineapple 275

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Raw Bar

Priced Per Piece

- Chilled Shrimp Cocktail* $3.50
- Jonah Crab Claws* 4
- Alaskan King Crab Legs* $3.50
- Clams - Half Shell* $2.50
- Oysters - Half Shell* $3.50
- Chilled Lobster Claws* 9
- Chilled Lobster Tail* 10
- Lobster Roll Bites* 6

Ceviche

Priced Per Person

- Lobster Ceviche* 10
- Scallop Ceviche* 8
- Shrimp Ceviche* 7
- Tuna Ceviche* 8

CREATE YOUR OWN CHILLED SEAFOOD PLATTER MKT
- oysters, clams, shrimp, crab claws, lobster tail

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Summer Street Cookout
2 Hour Buffet Menu

FIRST COURSE  select one salad & two dressings

- Mixed Greens Salad
- Caesar Salad

- Cranberry Vinaigrette
- Champagne Vinaigrette
- Dijon Vinaigrette
- Cilantro Lime Vinaigrette
- Ranch
- Blue Cheese
- Honey Mustard
- Caesar
- Italian

MAINS
- Grilled Italian Sausage
- Seaport Dog
- Boston Burger*

Vegetarian Option Available Upon Request

ON THE SIDE  select three

- Potato Salad
- Fresh Pasta Salad
- Corn Tortilla Chips
- Potato Chips
- Fresh Bean Salad

SWEET ENDINGS  select two

- Fresh Sliced Watermelon
- Assorted Cookies & Brownies
- Fresh Fruit Salad
- Apple Crisp Cups

$35 per guest

To bring a fresh taste of New England to your cookout, add our lobster roll bites:
- $150 / 25 pieces
- $300 / 50 pieces

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D Street Cookout
2 Hour Buffet Menu

FIRST COURSE select one salad & two dressings

Mixed Greens Salad
Caesar Salad
Wild Grain Salad
Cucumber & Onion Salad

Mains select three

Boston Burger*
Grilled Italian Sausage
Seaport Dog
Pulled Pork Sandwich

On the Side select three

Potato Salad
Fresh Pasta Salad
Grilled Corn on the Cob
Baked Macaroni & Cheese

Sweet Endings select two

Fresh Sliced Watermelon
Assorted Cookies & Brownies
Fresh Fruit Salad
Novelty Ice Cream

$40 per guest

To bring a fresh taste of New England to your cookout, add our lobster roll bites!
$150 / 25 pieces
$300 / 50 pieces

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Trattoria
2 Hour Buffet Menu

FIRST COURSE select one
Caesar Salad
Arugula, Red Onion, & Shaved Parmesan with Champagne Vinaigrette
Baby Spinach, Goat Cheese, & Grape Tomato with Balsamic

MAINS select three
Sausage, Peppers, and Onions
Vegetarian Lasagna (v)
Chicken Parmigiana
Chicken, Broccoli, and Ziti with Garlic Parmesan Cream
Oven Roasted Meatballs with Pomodoro & Fresh Rolls

ON THE SIDE select two
Broccoli Aglio e Olio (Garlic and Olive Oil) (v)
Ratatouille (v)
Oven Roasted Fingerling Potatoes (v)

SWEET ENDINGS select two
Assorted Biscotti
Mini Chocolate Chip Cannoli
Assorted Cookies and Brownies
Fresh Fruit Salad

$42 per guest

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## Backyard BBQ

### 2 Hour Buffet Menu

**FIRST COURSE**

select one salad & two dressings

<table>
<thead>
<tr>
<th>Salad</th>
<th>Dressing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped Summer Salad</td>
<td>Cranberry Vinaigrette</td>
</tr>
<tr>
<td>Wild Grain Salad</td>
<td>Cilantro Lime Vinaigrette</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>Champagne Vinaigrette</td>
</tr>
<tr>
<td>Cucumber &amp; Onion Salad</td>
<td>Dijon Vinaigrette</td>
</tr>
</tbody>
</table>

### MAINS

select three

- Grilled Steak Tips*
- Grilled Salmon
- Herb Marinated Grilled Chicken Breast
- Marinated Grilled Jumbo Shrimp
- Grilled Turkey Tips
- Vegetarian Option Available Upon Request
- Baby Back Ribs

### ON THE SIDE

select two

- Potato Salad
- Baked Macaroni & Cheese
- Fresh Pasta Salad
- Corn Bread
- Grilled Corn on the Cob
- Fresh Bean Salad
- Grilled Summer Vegetables

### SWEET ENDINGS

select two

- Fresh Fruit Salad
- Apple Crisp Cups
- Fresh Sliced Watermelon
- Chocolate Mousse Cups
- Assorted Cookies & Brownies
- Ice Cream Novelties

$45 per guest

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New England Clam Bake

2 Hour Buffet Menu

FIRST COURSE
New England Clam Chower

SECOND COURSE select one salad & two dressings

- Mixed Greens Salad
- Caesar Salad
- Cranberry Vinaigrette
- Champagne Vinaigrette
- Dijon Vinaigrette
- Cilantro Lime Vinaigrette
- Honey Mustard
- Ranch
- Blue Cheese
- Caesar
- Italian

MAINS
1 ¼ lb Steamed Lobster
Grilled Baby Back Ribs
Grilled BBQ Half Chicken

ON THE SIDE select two
Grilled Corn on the Cob
Cornbread
Homemade Cole Slaw
Roasted Red Bliss Potatoes

SWEET ENDINGS select two
Fresh Sliced Watermelon
Apple Crisp Cups
Assorted Cookies & Brownies
Key Lime Pie Cups

$80 per guest

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Mid Summer’s Night
2 Hour Buffet Menu

**FIRST COURSE** select two salads & two dressings

- Chopped Summer Salad
- Wild Grain Salad
- Caesar Salad
- Cucumber & Onion Salad
- Mixed Greens Salad

<table>
<thead>
<tr>
<th>Cranberry Vinaigrette</th>
<th>Cilantro Lime Vinaigrette</th>
<th>Honey Mustard</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne Vinaigrette</td>
<td>Ranch</td>
<td>Caesar</td>
</tr>
<tr>
<td>Dijon Vinaigrette</td>
<td>Blue Cheese</td>
<td>Italian</td>
</tr>
</tbody>
</table>

**MAINS** select three

- Sliced Roasted Peppercorn Sirloin*
- Pan Seared Chicken Statler
- Orecchiette with Sausage & Broccoli Rabe
- Pork Tenderloin
- Cedar Plank Salmon
- Grilled Swordfish
- Pan Seared Scallops
- Baked Stuffed Shrimp
- Braised Short Rib

**ON THE SIDE** select two

- Sauteéd Broccoli with Garlic
- Baked Macaroni & Cheese
- Summer Vegetable Medley
- Whipped Potatoes
- Roasted Fingerling Potatoes

**SWEET ENDINGS** select one

- Fresh Berries & Mascarpone
- Apple Crisp Cups
- Chocolate Mousse Cups
- Key Lime Pie Cups
- Chocolate Covered Strawberries & Pineapple

$50 per guest

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# Surf-n-Turf

## 2 Hour Buffet Menu

### First Course

**Select two salads & two dressings**

<table>
<thead>
<tr>
<th>Salad</th>
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</tr>
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<tbody>
<tr>
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</tr>
<tr>
<td>Cucumber &amp; Onion Salad</td>
<td>Dijon Vinaigrette</td>
</tr>
<tr>
<td>Mixed Greens Salad</td>
<td>Ranch</td>
</tr>
<tr>
<td></td>
<td>Blue Cheese</td>
</tr>
</tbody>
</table>

### Turf Mains

**Select two**

<table>
<thead>
<tr>
<th>Main</th>
<th>Dressing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Filet Mignon*</td>
<td>Braised Short Rib</td>
</tr>
<tr>
<td>Pan Seared Chicken Statler</td>
<td>Cornish Hen</td>
</tr>
</tbody>
</table>

### Surf Mains

**Select two**

<table>
<thead>
<tr>
<th>Main</th>
<th>Dressing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Swordfish</td>
<td>Cedar Plank Salmon</td>
</tr>
<tr>
<td>Pan Seared Scallops</td>
<td>Bake Stuffed Shrimp</td>
</tr>
</tbody>
</table>

### On the Side

**Select two**

<table>
<thead>
<tr>
<th>Side</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauteéd Broccoli with Garlic</td>
<td>Whipped Potatoes</td>
</tr>
<tr>
<td>Baked Macaroni &amp; Cheese</td>
<td>Roasted Fingerling Potatoes</td>
</tr>
<tr>
<td>Summer Vegetable Medley</td>
<td></td>
</tr>
</tbody>
</table>

### Sweet Endings

**Select two**

<table>
<thead>
<tr>
<th>Ending</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Berries &amp; Mascarpone</td>
<td>Key Lime Pie Cups</td>
</tr>
<tr>
<td>Apple Crisp Cups</td>
<td>Chocolate Covered Strawberries &amp; Pineapple</td>
</tr>
<tr>
<td>Chocolate Mousse Cups</td>
<td></td>
</tr>
</tbody>
</table>

### Surf-n-Turf

$60 per guest

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Dinner on the Lawn

2 Hour Buffet Menu

**FIRST COURSE** select two salads & two dressings

- Mediterranean Shrimp Salad
- Feta & Watermelon Salad
- Mista Salad

<table>
<thead>
<tr>
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<td>Italian</td>
</tr>
<tr>
<td>Dijon Vinaigrette</td>
<td>Ranch</td>
<td>Blue Cheese</td>
<td>Italian</td>
</tr>
</tbody>
</table>

**MAINS** select three

- Prime Rib
- Lemongrass Half Roasted Chicken
- Cedar Plank Salmon
- Grilled Swordfish
- Pan Seared Halibut
- Rack of Lamb

**ON THE SIDE** select two

- Blistered Asparagus
- Roasted Garlic Whipped Potatoes
- Grilled Summer Vegetables
- Wild Rice Salad
- Truffled Mac & Cheese

**SWEET ENDINGS** select two

- Lemon Cheesecake
- Salted Caramel & Chocolate Soufflé
- Key Lime Pie Cups
- Chocolate Mousse Cups

**$70 per guest**

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