2020 CATERING MENU
Food has always been a big part of Chef Kaeo’s life. From learning to cook the things he caught from the ocean as a young boy, to preparing meals for large family gatherings, food was always a celebration and great way to bring people together. His professional culinary career began in the Hawaiian Islands where he learned to incorporate local ingredients with French technique. After years of working in various restaurants, he joined Hyatt Hotels and Resorts in 2000. There he flourished and advanced through the ranks quickly, cooking for many movie stars and professional athletes along the way. He’s participated in many projects including corporate menu design and new hotel openings. His food philosophy centers around delivering the best possible experience using the best available products. The romance of the changing of the seasons drives his creativity, always keeping the bounty of Massachusetts on the forefront of his menus.
BREAKFAST
SIGNATURE NEW ENGLAND BREAKFAST EXPERIENCE

Signature maple glazed morning buns, cranberry white chocolate muffins, plain and fruit yogurt with honey crunch granola, seasonal whole fruit, orange and cranberry juice and our Signature Reserve coffee and teas.

23.00 PER GUEST

ENHANCEMENTS

Scrambled Eggs
Chilled Hard Cooked “Cage Free” Eggs
Market Fresh Sliced Fruits and Berries
Ricotta, Egg and Cured Ham Strata
Oatmeal Bar
Quinoa Porridge
Assorted Cereals
Cranberry-Apricot Yogurt Parfaits
Maple Glazed Pork Sausage Links
Hickory Smoked Bacon
Turkey Sausage
French Toast Bread Casserole
Three Cheese Baked Egg Tarts
Flannel Potato Hash
Lyonnaise Potatoes
Roasted Potatoes with Peppers and Chives

12.00 FOR THREE
BLACKSTONE VALLEY

Revolutionary Morning Scones
Smashed Potato Breakfast Hash
Scrambled Eggs
Maple Glazed Breakfast Sausage
-Or-
Hickory Smoked Cured Bacon
All-Natural Squeezed Orange and Cranberry Juices
Signature Reserve Coffee and Teas
33.00 PER GUEST

UPPER VALLEY

Assorted Breakfast Pastries
Scrambled Eggs
Maple Glazed Breakfast Sausage
Hickory Smoked Cured Bacon
Breakfast Potatoes
Maine Blueberry Rolled Pancakes
All-Natural Squeezed Orange and Cranberry Juices
Signature Reserve Coffee and Teas
38.00 PER GUEST
MADE TO ORDER EGG STATION

Enjoy your “cage free” eggs anyway you like them or create your own omelet from our ingredient list: Cheddar Cheese, Smokehouse Ham, Roasted Mushrooms, Bell Peppers, Onions, Tomatoes, Wilted Spinach, Smoky Bacon and Turkey Sausage.

26.00  PER GUEST

POACHED EGG TABLE

- Chicken and Waffle Benedict
  12.00 PER GUEST

- New England Benedict
  14.00 PER GUEST

- North Shore Benedict
  16.00 PER GUEST

- “Griddlecake” Table
  12.00 PER GUEST

MORNING BRUSCHETTA

- Griddled Corn Bread Rusk
- Toasted Brown Bread
- Grilled Baguette
- Brioche Crostini

- 54.00 PER DOZEN

ENHANCEMENTS

- “Baked In” Buttermilk Biscuits
  56.00 PER DOZEN

- North End Bomboloni
  58.00 PER DOZEN

+ CHEF ATTENDENT FEE 150.00 PER 100 GUESTS
**PLATED BREAKFAST**

**ENTREES**

**FARM FRESH SCRAMBLED EGGS**
Bacon and Yukon Gold potatoes
25.00 PER PERSON

**EGG WHITE FRITTATA**
Feta Cheese, Spinach and Oven-Dried Tomatoes with Sweet Potato Hash
31.00 PER PERSON

**Brioche French Toast**
Seasonal Berry Compote, Bacon and Maple Syrup
29.00 PER PERSON

**Smoked Ham and Spinach Quiche**
Gruyere Cheese, Mushrooms and Breakfast Potatoes
28.00 PER PERSON

+ Seasonal Fresh Fruit Cup
5.00 PER PERSON

* Plated breakfast includes: Mini croissants, muffins and Breakfast Breads, Sweet Butter and Fruit Preserves, Orange Juice, Signature Reserve Coffee and Teas.

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**BREAKFAST SANDWICHES**

- Bacon, Egg and Cheese on Pretzel Roll
- Ham, Egg and Cheese on English Muffin
- Sausage, Egg White and Cheese on a Croissant
- Spinach, Egg Whites, and Cheese on Whole Wheat Bagel
- Spicy Sausage, Egg, and Cheese Burrito
7.00 PER GUEST

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**FROM THE BAKE SHOP**

- Freshly Baked Muffins
- Beantown Bagels
- Old World English Scones
- Fruit and Cheese Filled Breakfast Pastries
- Breakfast Breads
+ Signature Mini Apple Cider Donuts
50.00 PER DOZEN
CAFE EXPERIENCE
SIGNATURE BREWS

SPECIALTY RESERVE COFFEE EXPERIENCE
Fresh brewed Signature Blend Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections, Cream and Lowfat Milk, Honey, Fresh Whipped Cream, Cocoa, and Flavored Syrups
69.00 PER GALLON

SIGNATURE RESERVE COFFEE
62.00 PER GALLON

SIGNATURE RESERVE DECAFFEINATED
62.00 PER GALLON

ASSORTED HOT TEAS
62.00 PER GALLON

SIGNATURE ICED COFFEE
62.00 PER GALLON

CRAFTED ENHANCEMENTS

VIETNAMESE STYLE
Sweetened Condensed Milk, Dark Roast Coffee with Chicory
72.00 PER GALLON

CHAI ICED COFFEE
Chai Spices, Almond Milk, Medium Roast Coffee and Vanilla Syrup
72.00 PER GALLON

COCO-TELLA ICED COFFEE
Toasted Coconut, Nutella, Caramel Syrup, Dark Roast Coffee and Milk
72.00 PER GALLON
REFRESHMENTS
**NON ALCOHOLIC REFRESHMENTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>AQUAFINA BOTTLED WATER</td>
<td>4.00 EACH</td>
</tr>
<tr>
<td>ASSORTED PEPSI PRODUCTS</td>
<td>4.00 EACH</td>
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<tr>
<td>BUBLY SPARKLING WATER</td>
<td>4.00 EACH</td>
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<tr>
<td>ASSORTED JUICE+</td>
<td>45.00 PER GALLON</td>
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<tr>
<td>INDIVIDUAL BOTTLED JUICE</td>
<td>4.50 EACH</td>
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<tr>
<td>NANTUCKET NECTARS</td>
<td>5.25 EACH</td>
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<tr>
<td>ALL NATURAL FRUIT INFUSED WATER+</td>
<td>59.00 PER GALLON</td>
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<tr>
<td>ICED TEA</td>
<td>48.00 PER GALLON</td>
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<tr>
<td>LEMONADE+</td>
<td>48.00 PER GALLON</td>
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<tr>
<td>KEURIG COFFEE MACHINE</td>
<td>54.00 PER 24 K-CUP BOX</td>
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<tr>
<td>NESPRESSO</td>
<td>40.00 PER 10 CAPSULES</td>
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<tr>
<td>WATER COOLER</td>
<td>35.00 PER 5 GALLON JUG</td>
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</tbody>
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*+3 GALLON MINIMUM*
BREAKS
**BREAKS**

<table>
<thead>
<tr>
<th>ARTISINAL BAVARIAN PRETZEL</th>
<th>ROASTED “PIE NUTS”</th>
<th>CREATE YOUR OWN ENERGY MIX</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Salted Bavarian with Brown Mustard</td>
<td>New England Apple Pie Almonds</td>
<td>An Assortment of Dried Papaya, Dried Pineapple, Yogurt Raisins, Roasted Almonds, Roasted Peanuts, Dried Cranberries, Chocolate Chunks, and Banana Chips</td>
</tr>
<tr>
<td>Cinnamon Sugar with Vanilla Bean Sauce</td>
<td>Banana Cream Macadamia Nuts Pecan Pie with Maple</td>
<td>210.00 SERVES 25</td>
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<tr>
<td>108.00 PER DOZEN</td>
<td>Pecan Pie with Maple</td>
<td></td>
</tr>
<tr>
<td>POTATO CHIPS &amp; GOURMET DIPS</td>
<td>68.00 PER DOZEN</td>
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</tr>
<tr>
<td>Kettle-Style Potato Chips with Roasted Garlic Parmesan, French Onion, and Blue Cheese Dips</td>
<td>SAVORY MUFFINS</td>
<td>ASSORTED SNACKS</td>
</tr>
<tr>
<td>106.00 SERVES 25</td>
<td>Peanut Butter and Jelly Muffins</td>
<td>Market Whole Fruit</td>
</tr>
<tr>
<td></td>
<td>Ancient Grain with Roasted Vegetables</td>
<td>38.00 PER DOZEN</td>
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<tr>
<td></td>
<td>Banana Nut Muffins</td>
<td>Seasonal Sliced Fresh Fruit Platter with Strawberry Yogurt Sauce</td>
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<tr>
<td></td>
<td>64.00 PER DOZEN</td>
<td>175.00 SERVES 25 - 30</td>
</tr>
<tr>
<td>HUMMUS TRIO</td>
<td>CANDYLAND OF NEW ENGLAND</td>
<td>Assorted Granola Bars</td>
</tr>
<tr>
<td>Traditional Chickpea, White Bean and Edamame Hummus. Served with Crispy Carrots, Celery, Crackers and Pita Chips</td>
<td>Salt Water Taffy, Boston Baked Beans, Boardwalk Fudge, Bit-o-Honey, Toffee, Old Fashioned Candy Sticks, Charleston Chews, Licorice, Current and Nostalgic Favorites</td>
<td>36.00 PER DOZEN</td>
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<tr>
<td>210.00 SERVES 25</td>
<td>225.00 SERVES 25-30</td>
<td>Assorted Energy Bars</td>
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<tr>
<td>JAM JAR MONKEY BREAD</td>
<td>WHOOPIE PIES</td>
<td>Assorted Individual Bags of Chips</td>
</tr>
<tr>
<td>Vermont Smoked Cheddar and Sour Cream</td>
<td>Chocolate, Carrot Cake, and Red Velvet</td>
<td>Including Cape Cod Chips, Stacy’s Pita Chips, Smartfood Popcorn, and Pop Chips</td>
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<tr>
<td>Dill Pickle with Swiss Cheese</td>
<td>36.00 PER DOZEN</td>
<td>39.00 PER DOZEN</td>
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<tr>
<td>Cinnamon Roll with Maple Butter</td>
<td>MACARON MADNESS</td>
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</tr>
<tr>
<td>Salted Caramel Cream</td>
<td>Vanilla, Pistachio, Coffee, Raspberry, Lemon, and Chocolate</td>
<td>38.00 PER DOZEN</td>
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<tr>
<td>72.00 PER DOZEN</td>
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<tr>
<td>OPEN FACED MINI BAGELS</td>
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<tr>
<td>Everything Bagel with Boursin and Smoked Salmon</td>
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<tr>
<td>Raisin Bagel with Whipped Maple-Mascarpone and Cranberry Preserves</td>
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<tr>
<td>Parmesan Bagel with Fresh Mozzarella, Basil and Tomato</td>
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<td>68.00 PER DOZEN</td>
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PLATED MEALS
**SALADS**

- **ROASTED CARROT SALAD**
  500 Degree Blistered Carrots, Herbed Goat Cheese, and Turmeric Honey

- **GEM SALAD**
  Baby Gem Lettuce, Charred Onion, Blistered Tomato, Cranberry Balsamic

- **BABY ROMAINE SALAD**
  Petite Romaine Lettuce, Focaccia Rusk, Parmesan, Creamy Garlic

- **+BURRATINI**
  Half Cured Mozzarella, Heirloom Tomato, Basil-Kale Salad (3 per guest)

- **BABY VEGETABLE SALAD**
  Pepper, Beet, and Zucchini, Watermelon Radish, Pumpkin Seeds and Green Goddess Dressing

- **ARCADIAN HARVEST GREENS**
  European style blend of 14 delicate and hearty greens, roasted grape tomatoes, English cucumbers, carrot frays, and aged Balsamic Emulsion

- **NEW ENGLAND SALAD**
  Artisan Greens, Dried Cranberries, Pepered Goat Cheese, and Pure Maple Vinaigrette

*Includes Signature Rolls, Butter Trio, Fresh Brewed Signature Reserve Coffee and Teas

**ENTREES**

- **CRACKER CRUSTED HADDOCK**
  Olive Tomato Relish, Preserved Lemon Risotto and Baby Spinach
  52.00

- **CONFIT LEG OF CHICKEN**
  Thyme Jus, Garlic Mashed Potato and Broccolini
  48.00

- **SAM ADAMS BRAISED SHORT RIB**
  Cauliflower Horseradish Potato, Asparagus
  57.00

- **MAPLE GLAZED CHICKEN BREAST**
  Cranberry Chutney, Sweet Potato Purée, Spaghetti Squash, and French Beans with Brown Butter
  48.00

- **PAN SEARED SALMON**
  Lemon Caper Butter, New England Chick Pea Succotash, Fresh Herbs and Baby Vegetables
  51.00

- **CIDER BRINED PORK CHOP**
  Natural Jus, Hazelnut Apple Chutney, Horseradish Whipped Potatoes, Soft Corn Polenta, and Braised Cabbage
  51.00

- **PAN SEARED CHICKEN**
  Spinach, Artichoke Nage, Sundried Tomatoes and Gorgonzola Bread Pudding
  49.00

*+6.00 PER GUEST FOR DINNER

**DESSERTS**

- **BOSTON CREAM PIE**
  Orange Scented Créme Anglaise

- **CLASSIC CARROT CAKE**
  Toasted Oat Streusel

- **NEW ENGLAND BLUEBERRY SHORTCAKE**
  Buttermilk Biscuit and Lemon Curd

- **CHOCOLATE POT DE CREME**
  Fresh Strawberry Salsa

- **WHITE CHOCOLATE CHEESECAKE**
  Berry Compote

- **KEY LIME AND CREAM**
  Toasted Coconut

- **RUSTIC APPLE TART**
  Cinnamon Spiced Caramel
## Chef’s Table

<table>
<thead>
<tr>
<th>SANDWICH &amp; SALAD TABLE</th>
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<tbody>
<tr>
<td>SMOKIN’ GOBBLER</td>
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<tr>
<td>Shaved Applewood Smoked Turkey, Sharp Smoked Cheddar Cheese, Cranberry-Apricot Chutney, and Sage Aioli on Honey Wheat Roll</td>
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<tr>
<td>CUBAN-PRESSED SANDWICH</td>
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<tr>
<td>Ham, Roasted Pork, Swiss Cheese, and Spicy Pickles</td>
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<tr>
<td>FOUR-CHEESE TOMATO MELT</td>
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<tr>
<td>Pine Nut Free Pesto, Traditional Sourdough Bread</td>
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<tr>
<td>GREEK SALAD</td>
</tr>
<tr>
<td>Hearty Greens with Roasted Peppers, Kalamata Olives, Oven-Dried Grape Tomatoes, Charred Onion, Feta Cheese, and Oregano with Red Wine Vinaigrette</td>
</tr>
<tr>
<td>ROASTED FINGERLING POTATO SALAD</td>
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<tr>
<td>Roasted Peppers and Maple-Bacon Vinaigrette</td>
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<tr>
<td>HARVEST GRAIN SALAD</td>
</tr>
<tr>
<td>Grilled Vegetables and Rosemary-Cider Vinaigrette</td>
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<tr>
<td>DILL PICKLE KETTLE-STYLE CHIPS</td>
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<tr>
<td>DESSERT BARS</td>
</tr>
<tr>
<td>36.00 PER GUEST</td>
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<tr>
<td>*Includes Signature Reserve coffee and teas.</td>
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<table>
<thead>
<tr>
<th>HANOVER STREET TABLE</th>
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</thead>
<tbody>
<tr>
<td>SAFFRON ORZO PASTA SALAD</td>
</tr>
<tr>
<td>Basil Vinaigrette, Grilled Italian Vegetables, and Fresh Mozzarella</td>
</tr>
<tr>
<td>CAESAR SALAD</td>
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<tr>
<td>Crisp Romaine, Parmesan and Garlic Croutons with Classic Caesar Dressing</td>
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<tr>
<td>ANTIPASTI ASSORTI</td>
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<tr>
<td>Wood-Roasted Mushrooms with Crumbled Blue Cheese, Fire-Roasted Peppers with Balsamic Reduction, Oven-Dried Tomatoes with Roasted Garlic Oil, White Beans with Basil Pesto, Focaccia Croutons, and Grissini Breadsticks</td>
</tr>
<tr>
<td>CABERNET-BRAISED BEEF TIPS</td>
</tr>
<tr>
<td>Red Pepper Risotto</td>
</tr>
<tr>
<td>PAN-SEARED TUSCAN CHICKEN</td>
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<tr>
<td>Preserved Tomato Jus with Oregano &amp; Lemon</td>
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<tr>
<td>TRI-COLOR TORTELLINI</td>
</tr>
<tr>
<td>Parmesan Broth, Roasted Artichokes, Grilled Olives, and Blistered Tomatoes</td>
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<tr>
<td>CANNOLI AND ÉCLAIRS</td>
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<tr>
<td>42.00 PER GUEST</td>
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<tr>
<td>*Includes Signature Reserve coffee and teas.</td>
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</table>
### ASIAN FUSION TABLE

- **HOT AND SOUR SOUP**
  Thin Cut Mushrooms, Bean Threads, Rice Noodles and Shaved Green Onions in a Rich Spiced Broth

- **UDON DRAGON NOODLE SALAD**
  Thai Peanut Vinaigrette

- **ASIAN PEAR SALAD**
  Curly Endive, Spinach, and Radicchio with Rice Wine Vinaigrette, topped with Sliced Pears

- **CASHEW CHICKEN AND SNOW PEAS**
  Black Bean Garlic Sauce and Rice Noodles

- **WOK SEARED HOISIN BEEF AND ASPARAGUS**
  Chili and Jasmine Rice

- **ASIAN VEGETABLE STIR-FRY**
  Baby Bok Choy, Shaved Carrots, Sweet Peppers, Ginger, Garlic, and Lemongrass, with Miso Broth

- **MANGO STICKY RICE PUDDING**

- **GINGER SHORTBREAD COOKIES**

42.00 PER GUEST
*Includes Signature Reserve coffee and teas.

### CASTLE ISLAND TABLE

- **NEW ENGLAND CLAM CHOWDER**
  Cape Shore Clams, Roasted Potatoes, Celery and Onions with Oyster Crackers

- **NORTH END CLASSIC CAESAR SALAD**
  Romaine Hearts, Traditional Dressing, Garlic Croutons and Shaved Parmesan Cheese

- **BOSTON CITRUS BIBB SALAD**
  Curly Endive, Shaved Spinach and Radicchio with Citrus Fruit, Candied Walnuts, and Locally Produced Peppered Goat Cheese

- **BACK BAY MAPLE GLAZED FREE RANGE CHICKEN**
  Pan-Seared with Cranberry Chutney

- **FISH AND CHIPS**
  Crisp and Golden Brown Beer Battered Local Cod with Garlic-Parmesan Pub Chips, Classic Tartar Sauce, and Malt Vinegar

- **BROOKLINE BEEF SIRLOIN TIP BULKIE**
  Seared Thin Cut Beef Tips with Natural Jus on Bulkie Rolls, with Caramelized Onions, and Provolone Cheese

- **WHOOPIE PIES**
  Red Velvet, Original Chocolate, and Carrot

44.00 PER GUEST
*Includes Signature Reserve coffee and teas.

### NANTUCKET BAY TABLE

- **"EASTERN SHORES" RED CABBAGE SLAW**

- **CUCUMBER-TOMATO SALAD**
  Lemon-Dill Vinaigrette

- **WOOD ROASTED CHICKEN**
  Caramelized Onion Jus

- **DOCKSIDE STEAMERS**
  Little Neck Clams, Mussels and Bay Scallops in Saffron Tomato Broth with Grilled Crostini

- **COLONIAL SUCCOTASH**
  Roasted Corn, Butter Beans, Blistered Sweet Peppers and Farmer’s Cheese

- **PARSLEY BUTTERED RED POTATOES**

- **STRAWBERRY SHORTCAKE**

45.00 PER GUEST
+ 7.00 Mini Lobster Rolls
*Includes Signature Reserve coffee and teas.
MAKE YOUR OWN SALAD
TOPPINGS

CARROTS

GRAPE TOMATOES

CHICKPEAS

CUCUMBERS

SHAVED RADISH

GREENS

ARTISAN HAND-PICKED BABY GREENS

HEARTS OF ROMAINE

CHEESES

FETA

CHEDDAR

PROTEINS

GRILLED CHICKEN BREAST

HARD COOKED EGGS

+6.00 OVEN ROASTED SALMON FILET

+7.00 GRILLED HERB MARINATED STEAKS

SIGNATURE SALADS

ROASTED BUTTERNUT SQUASH SALAD
Roasted Squash, Preserved Tomatoes, White Beans, Kalamata Olives and Artichokes with White Balsamic-Basil Vinaigrette

CHARRED EGGPLANT SALAD
Fresh Basil, Pine Nuts, Saffron Yogurt

WOOD ROASTED CAULIFLOWER SALAD
with Turmeric, Raisins, and Garlic Oil

SESAME BROCCOLI SALAD
with Tofu and Cilantro

44.00 PER PERSON

*Served with old world sliced breads and our Signature croutons. Includes Signature Reserve coffee and teas.
BOXED LUNCHES
CHEF’S BEST “OUT OF THE BOX” LUNCHES

Choice of 3 Sandwich/Salad options and 4 Sides/Dessert options.

46.00 PER GUEST

**GOURMET SANDWICHES**

- **ROAST SIRLOIN OF BEEF ON FOCACCIA**
  Tomatoes, Sweet Onion Jam and Boursin Cheese

- **GRILLED CHICKEN ON FOCACCIA**
  Spinach, Herb Aioli and Provolone Cheese

- **‘ZLT’ FLATBREAD SANDWICH**
  Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto

- **CORNED BEEF ON RYE**
  Swiss Cheese and Louie Dressing

- **MEDITERRANEAN CHICKEN FLATBREAD**
  Chicken, Hummus, Feta, Cucumber, and Napa Cabbage Blend with Tzatziki Sauce on Flatbread

- **FIRE ROASTED VEGETABLE WRAP**
  Sun-dried Tomato Hummus, Wilted Spinach, Feta Cheese, and Red Wine Vinaigrette in a Spinach Wrap

- **CAPRESE ON CIABatta**
  Fresh Mozzarella, Tomatoes, Arugula, Basil Pesto and Balsamic Glaze

- **SMOKED CHICKEN SALAD**
  Apples, Cranberries, and Sage with Lettuce, Tomato on Brioche

**SALADS**

- **HARVEST TURKEY SALAD**
  Roast Turkey with Romaine, Spinach, Cranberries, Grapes, Granny Smith Apples, Goat Cheese and Walnuts with a Raspberry Vinaigrette

- **BRAISED FARRO SALAD**
  Wilted Kale, Roasted Mushrooms, Tomato, and Pickled Onions

- **GREEK SALAD**
  Romaine Lettuce, Vine-Ripened Tomatoes, Feta Cheese, Pepperoncini, Red Onions, Kalamata Olives and Greek Dressing (with or without Chicken)

- **KALE CAESAR**
  Shredded Kale, Chopped Romaine, Tomatoes, Shaved Parmesan, Roasted Chicken, and Caesar Dressing (with or without Chicken)

- **ROASTED VEGETABLES AND QUINOA TABBOULEH SALAD**
  Grilled Vegetables, Tomatoes, Parsley, and Lemon Dressing

- **TOASTED QUINOA SALAD**
  Wilted Kale, Cherry Tomatoes and Smoked Mushrooms with White Balsamic Dressing
CHEF'S BEST "OUT OF THE BOX" LUNCHES CONTINUED

SIDES
- SEASONAL WHOLE FRUIT
- PASTA SALAD
- DILL POTATO SALAD
- COLESLAW
- WOOD ROASTED BALSAMIC MUSHROOMS
- MARINATED OLIVES
- WHITE BEAN AND BASIL PESTO SALSA
- HOUSE MADE SWEET AND SOUR PICKLES
- ARTICHOKE SALAD
- WILD RICE AND CORN SALAD

DESSERTS
- BLACK BOTTOM BROWNIES
- CHOCOLATE CHIP COOKIE
- BLUEBERRY CRUMB BAR
- COCONUT PANNA COTTA
- FRUIT CUP
CLASSIC AND PREMIUM

CLASSIC

CHOOSE 1 SANDWICH OR SALAD OPTION

SANDWICHES

SMOKED TURKEY ON WHEAT BREAD
Bacon, Tomato, Lettuce and Herb Aioli

ROAST SIRLOIN OF BEEF ON FOCACCIA
Tomatoes, Sweet Onion Jam and Boursin Cheese

"ZLT" FLATBREAD SANDWICH
Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto

SALAD

ROASTED VEGETABLES
Quinoa Tabbouleh, Tomatoes, Parsley, and Lemon Dressing

INCLUDES:

WHOLE FRESH FRUIT
BAG OF CAPE COD CHIPS
GIANT CHOCOLATE CHIP COOKIE
AQUAFINA WATER

32.00 PER LUNCH

PREMIUM

CHOICE OF 2 SANDWICH/SALAD OPTION AND 3 SIDES/DESSERTS

SANDWICHES

SMOKED TURKEY ON WHEAT BREAD
Bacon, Tomato, Lettuce and Herb Aioli

ROAST SIRLOIN OF BEEF ON FOCACCIA
Tomatoes, Sweet Onion Jam and Boursin Cheese

"ZLT" FLATBREAD SANDWICH
Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto

HAM AND SWISS ON BRIOCHÉ
Pineapple Chutney, Baby Gem Lettuce, Sriracha aioli

FRESH VEGETABLES AND HUMMUS WRAP
Hummus, Cucumbers, Roasted Tomatoes, Carrots, Romaine, Mesclun Greens, Basil Pesto, Feta and Balsamic Vinaigrette in a Whole Wheat Wrap

SALAD

BRAISED FARRO
Wilted Kale, Roasted Mushrooms, Tomato, and Pickled Onions

INCLUDES:

AQUAFINA WATER

37.00 PER LUNCH

SIDES/DESSERTS

SEASONAL WHOLE FRUIT
PASTA SALAD
DILL POTATO SALAD
COLESLAW
WOOD ROASTED BALSAMIC MUSHROOMS
MARINATED OLIVES
WHITE BEAN AND BASIL PESTO SALAD
HOUSE MADE SWEET AND SOUR PICKLES
ARTICHOKE SALAD
WILD RICE AND CORN SALAD
HOUSE MADE "BROOKIE"
FRESH BAKED CHOCOLATE CHIP COOKIE
FRUIT CUP
WHOOPIE PIE
ESPRESSO BROWNIE BAR
BLUEBERRY LEMON BAR
SMALL BITES & RECEPTIONS
NEW ENGLAND SPECIALTIES

- Slow-Cooked Boston Baked Beans with Caramelized Onions and Brown Bread
  4.00 EACH
- Individual Yankee Pot Roast with braised Beef Tips, Sweet Peas, Carrots and Potatoes topped with Mini Buttermilk Herb Biscuit
  5.00 EACH
- BBQ Oyster with Charred Corn, Smoky Bacon and Citrus Aioli
  5.50 EACH
- Mini Lobster Rolls with Griddled Brioche
  7.00 EACH
- “Soup Sip” Clam Chowder
  4.50 EACH

HORS D’OEUVRES

- House-smoked Brisket and Cheddar Cheese with Avocado Crema
  4.50 EACH
- Ancho Chicken and Jack Cheese with Salsa Verde
  4.50 EACH
- Fire-Roasted Vegetable with Pico de Gallo
  4.50 EACH

HAND CRAFTED MINI SLIDERS

- Slow-Roasted Prime Rib with Smoked Cheddar, Caramelized Onions and BBQ Sauce
  5.50 EACH
- Breaded Chicken Parmesan with Marinara and Fresh Mozzarella
  5.50 EACH
- Homemade Meatloaf with Crispy Onions and Sautéed Wild Mushrooms
  5.50 EACH
- Mediterranean Turkey Slider with Spinach and Feta
  5.50 EACH

- Classic Fisherman’s Wharf-Style with Lemon Horseradish Cocktail Sauce
  6.50 EACH
- Bayou-Blackened with Remoulade Sauce
  6.50 EACH
- Pesto-Marinated with Lemon Aioli
  6.50 EACH

QUESADILLAS

- Ancho Chicken and Jack Cheese with Salsa Verde
  4.50 EACH
- Fire-Roasted Vegetable with Pico de Gallo
  4.50 EACH

MINI CHILLED SHRIMP SHOOTERS

- “Soup Sip” Clam Chowder
  4.50 EACH
- “Soup Sip” Clam Chowder
  4.50 EACH
- “Soup Sip” Clam Chowder
  4.50 EACH

- Classic Fisherman’s Wharf-Style with Lemon Horseradish Cocktail Sauce
  6.50 EACH
- Bayou-Blackened with Remoulade Sauce
  6.50 EACH
- Pesto-Marinated with Lemon Aioli
  6.50 EACH
<table>
<thead>
<tr>
<th>SUMPTUOUS SATAYS</th>
<th>RETRO MINIS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginger Chicken with Sweet Chili Sauce</td>
<td>Beef Wellington Bites with Horseradish Cream</td>
</tr>
<tr>
<td>6.00 EACH</td>
<td>4.50 EACH</td>
</tr>
<tr>
<td>Sizzling Short Rib with Thai Peanut Sauce</td>
<td>Frank 'n Blanket Featuring Cocktail Sausage</td>
</tr>
<tr>
<td>6.00 EACH</td>
<td>and Flaky Puff Pastry</td>
</tr>
<tr>
<td>Basil-Garlic Shrimp with Chili Lime Mint Sauce</td>
<td>4.00 EACH</td>
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<tr>
<td>6.00 EACH</td>
<td>Chicken Cordon Blue with Smoked Ham</td>
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<tr>
<td></td>
<td>and Blue Cheese Sauce</td>
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<tr>
<td></td>
<td>4.50 EACH</td>
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<table>
<thead>
<tr>
<th>FLATBREADS AND FLATINIS</th>
<th>MODERN MINIS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fig and Blue Cheese Flatbread with Sweet Import...</td>
<td>Mini Calabasitas Tacos with Cilantro and Black</td>
</tr>
<tr>
<td></td>
<td>Beans</td>
</tr>
<tr>
<td></td>
<td>5.50 EACH</td>
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<tr>
<td></td>
<td>Breaded Parmesan Stuffed Peppadew</td>
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<tr>
<td></td>
<td>5.50 EACH</td>
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<tr>
<td></td>
<td>Olive Manchego Bites</td>
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<td></td>
<td>5.50 EACH</td>
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<tr>
<td></td>
<td>Ratatouille Tart</td>
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<td></td>
<td>5.50 EACH</td>
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<tr>
<td></td>
<td>Caribbean Plantain Tart with Mango and Black</td>
</tr>
<tr>
<td></td>
<td>Bean Relish</td>
</tr>
<tr>
<td></td>
<td>5.50 EACH</td>
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</tr>
</tbody>
</table>
**MEDITERANEAN SALADS, SPREADS & FLATBREADS**

- Spiced Chickpea Salad
- Roasted Cauliflower Salad
- Grilled Zucchini
- Roasted Carrots
- Tabbouleh
- Red Pepper Hummus
- Charred Scallion Yogurt
- Smoked Squash Baba Ganoush
- Grilled Flatbreads and Pita

350.00 SERVES 25 – 30

**FRESH GARDEN CRUDITE**

- Roasted Baby Vegetables Served with Green Goddess Dressing and Lemon Tahini Vinaigrette
  Presented in Black Lentil Quinoa ‘Soil’
- Carrots, Zucchini, Broccolini, Cucumber, Radish, and Beets

325.00 SERVES 25 – 30

**ARTISANAL CHARCUTERIE**

- Cured and Carved Bone-in Beef
- Smoked Pork Loin
- New England Salumi
- Salt Cod Brandade
- Cornichon, Olives, Mustard and Chutney

400.00 SERVES 25 – 30

**GOURMET FOCACCIA**

- Fennel Sausage with Wild Mushroom and Asiago Cheese
- Classic Clam Sauce and Farmer’s Cheese
- Roma Tomatoes with Basil and Fresh Mozzarella
- Pulled Chicken with Cilantro Pesto and Four Cheeses

245.00 SERVES 25 – 30
CARVED STATIONS

SALMON TEPPANYAKI
- Green Cabbage Salad
- Honey Soy Glaze
- Wonton Chips
- Edamame Guacamole
- Sweet Chili Glaze
- 445.00 SERVES 25 - 30

SMOKED RIB-EYE
- Arkansas Barbeque Sauce
- Three Mustard Barbecue Sauce
- Mini Baguettes
- 550.00 SERVES 25 - 30

BERKEL PROSCIUTTO
- Hand Sliced Prosciutto
- Maplebrook Farms Burratini
- Confit Tomato, Fresh Basil Pesto, and Crostini
- 350.00 SERVES 25 - 30

OVEN-ROASTED TURKEY BREAST
- Local Bog Cranberry-Apricot Chutney
- Herb Aioli
- Artisan Rolls
- 245.00 SERVES 25 - 30

* ALL CARVING STATIONS REQUIRE CHEF ATTENDENT FEE OF 150 PER 100 GUESTS
MASHED POTATO BAR

Lobster Mashed Potatoes
Yukon Gold Mashed Potatoes and Braised Short Ribs with a Cabernet Reduction
Sweet Mashed Potatoes with Cinnamon, Brown Sugar, Butter and Candied Pecans

290.00 SERVES 25 - 30

FARMSTEAD CHEESE DISPLAY

Chef’s Selection of Local Imported Cheeses with Flavored Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Artisan Breads and Crackers

350.00 SERVES 25 - 30

MAC-N-CHEESE MADNESS

Choose 3

Buffalo Chicken with Jack and Blue Cheese
Smoked Pork with Green Chile and Cheddar
Cheetos-Crusted
Chorizo and Jack Cheese with Tortilla Crust
White Cheese with Spinach and Artichokes
Smoked Cheddar with BBQ Potato Chip Crust

240.00 SERVES 25 - 30

RAMEN NOODLE BAR

Select 1 Protein

Shanghai Chicken
Cilantro Shrimp
Asian Pork
Shiitake Mushrooms
Tofu
Pho Style Broth

Accompaniments:

Ramen Noodles, Rice Noodles
Baby Bok Choy, Shaved Carrots, Snow Peas, Daikon, Napa Cabbage, Shaved Celery, Thai Basil, Sliced Jalapeños, and Shiitakes
Sweet Soy Sauce, Sriracha, Sweet Chili, and Chili Garlic Sauces

475.00 SERVES 25 - 30

Chef’s Selection of Local Imported Cheeses with Flavored Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Artisan Breads and Crackers

350.00 SERVES 25 - 30
DESSERTS
### Donut Sundae Bar
- Chocolate and Vanilla Donuts
- Vanilla Bean Ice Cream
- Strawberry, Chocolate, and Caramel Sauce
- Seasonal Berries
- Bananas
- Sprinkles, Cookie Crumbs, and Crushed Peanuts
- Red Cherries and Whipped Cream

350.00 SERVES 25 – 30  
+ CHEF ATTENDENT FEE 150 PER 100 GUESTS

### Fondue Display
- Dark chocolate, White Chocolate and Caramel Fondue
- Marshmallows
- Mini Cupcakes
- Soft Pretzel Bites
- Strawberries
- Graham Crackers
- Candied Bacon

350.00 SERVES 25 – 30

### Crepe Station
- Chef Attendant to Warm Crepes and Fill/Fold with Choice of Fillings (Bananas Foster, Citrus Macerated Berries, Apple Cinnamon) Topped with Vanilla Ice Cream

84.00 PER DOZEN  
+ CHEF ATTENDENT FEE 150 PER 100 GUESTS

### Seasonal Fruit Shortcakes
- Freshly Griddled Pound Cake with Seasonal Fruit and House Made Mascarpone Cream Served in an Old-Fashion Mason Jar

84.00 PER DOZEN
**CUSTOMIZED DESSERTS**

- Signature Cookie
  - 35.00 PER DOZEN
- Signature Cookie Dipped in Dark, Milk, and White Chocolate
  - 45.00 PER DOZEN
- Signature Cookie Sandwiches Filled with Seasonal Buttercream
  - 50.00 PER DOZEN
- Triple Chocolate Brownies
  - 45.00 PER DOZEN
- Bana-misu
  - 48.00 PER DOZEN
- Lemon Bars
  - 48.00 PER DOZEN

**SIGNATURE BOSTON DESSERT TABLE**

- Founders Spice Cake
- Boston Cream Pie (Minis)
- Cheesecake Bites
- Hanover Street Cookies
- Assorted Dessert Bars and Brownies
- Seasonal Fruit Cobbler
- Sweet Dessert Verrines
  - 15.00 PER GUEST, MINIMUM OF 25

**COOKIES, BROWNIES, AND MILK**

- Warm Chocolate Chip Cookies, Snickerdoodle Cookies and Chocolate Brownies, Served with Ice Cold Milk
  - 9.00 PER GUEST
BEVERAGES
SPECIALTY COCKTAILS

MARTINI BAR
Ice Cold Tito's Vodka or Bombay Sapphire Gin served with the classic accoutrements. Guests can choose a Classic Martini, Ultimate Cosmopolitan, Apple Martini, or Lemon Drop.
12.00 EACH

BUBBLY BAR
Chilled Selections of Champagne and Prosecco. Served with Delightful Liqueur and Fresh Fruit Garnish. Available to Choose From are the Mimosa, Bellini, Apple Orchard, Pineapple Sparkler, and White Grape Sparkler.
12.00 EACH

BLOODY MARY BAR
Tito's Handmade Vodka, Zesty Bloody Mary Mix and a Smorgasbord of Garnishes
12.00 EACH

BOSTON CODDAH
Tito's Handmade Vodka, Ocean Spray Cranberry and Orange Juice, and a Splash of Ginger. Enjoy an Orange Wheel and Our Locally Grown Cranberry Garnish
12.00 EACH

SANGRIA

WINTER
Harvest Holiday

SPRING
Strawberry Lemon White

SUMMER
Peach Rosé

FALL
Cranberry Apple Cider
12.00 EACH

NEW ENGLAND BREWERY TOUR

MASSACHUSETTS
Harpoon – Boston
Downeast Cider – East Boston
Cisco – Nantucket
7.00 EACH

MAINE
Shipyard – Portland
7.00 EACH

VERMONT
14th Star Brewing – St. Albans
7.00 EACH

NEW HAMPSHIRE:
Smuttynose – Hampton
7.00 EACH

SIGNATURE CRAFT COCKTAILS

LAWLEY’S NEW ENGLAND PUNCH
Lawley's Original and Lawley's Dark New England Spirits, Cranberry Juice, Orange Juice, Seltzer, Turbinado Syrup, and Fresh Lime
12.00 EACH

VINTAGE MANHATTAN
Boston's Twist on the Traditional Cocktail Blending Putnam Rye Whiskey, Sweet Vermouth and a Dash of Angostura Bitters
12.00 EACH

NEW ENGLAND PUNCH
Lawley's Original and Lawley's Dark New England Spirits, Cranberry Juice, Orange Juice, Seltzer, Turbinado Syrup, and Fresh Lime
12.00 EACH

NEW ENGLAND PUNCH
Lawley's Original and Lawley's Dark New England Spirits, Cranberry Juice, Orange Juice, Seltzer, Turbinado Syrup, and Fresh Lime
12.00 EACH

NEW ENGLAND PUNCH
Lawley's Original and Lawley's Dark New England Spirits, Cranberry Juice, Orange Juice, Seltzer, Turbinado Syrup, and Fresh Lime
12.00 EACH
HOSTED PREMIUM BAR COCKTAILS

Featuring Svedka Vodka, Bombay Gin, Bacardi Superior Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila, Dewar’s White Label Scotch Whisky and Sweet and Dry Vermouth.

17.00 PER HOUR
+ ADDITIONAL HOUR 8.00

HOSTED DELUXE BAR COCKTAILS

Featuring Tito’s Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi 8 Rum, Maker’s Mark Bourbon, Dewar’s White Label Scotch Whisky, Macallan 12 Scotch Whisky Jameson Irish Whiskey, Jack Daniel’s Whiskey and Sweet and Dry Vermouth.

19.00 PER HOUR
+ ADDITIONAL HOUR 8.00

BEER PACKAGE

BUD LIGHT
STELLA ARTOIS
CORONA EXTRA
HARPOON IPA
SAM ADAMS LAGER
VIRTUE MICHIGAN APPLE CIDER
BON & VIV SPIKED SELTZER
O’DOUL’S

15.00 PER HOUR
+ ADDITIONAL HOUR 7.00

WINE PACKAGE

PINOT GRIGIO
Proverb

CHARDONNAY
Proverb

CABERNET SAUVIGNON
Proverb

PINOT NOIR
Proverb

BRUT
Wycliff

BRUT ROSÉ
Wycliff

15.00 PER HOUR
+ ADDITIONAL HOUR 7.00
### Hosted Deluxe Bar

#### Cocktails


- **9.00 per drink**

#### Wine by the Glass

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio</td>
<td>Proverb</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Proverb</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Proverb</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Proverb</td>
</tr>
<tr>
<td>Brut</td>
<td>Wycliff</td>
</tr>
<tr>
<td>Brut Rosé</td>
<td>Wycliff</td>
</tr>
</tbody>
</table>

- **8.00 per glass**

#### Beer

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported/Premium Beer</td>
<td>6.50 each</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>6.25 each</td>
</tr>
</tbody>
</table>

#### Non-Alcoholic

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>4.00 each</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>4.00 each</td>
</tr>
<tr>
<td>Juices</td>
<td>4.75 each</td>
</tr>
</tbody>
</table>
**HOSTED PREMIUM BAR**

### COCKTAILS

Featuring Svedka Vodka, Bombay Gin, Bacardi Superior Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila, Dewar’s White Label Scotch Whisky and Sweet and Dry Vermouth.

8.00 PER DRINK

### WINE BY THE GLASS

- **PINOT GRIGIO**
  - Proverb
- **CHARDONNAY**
  - Proverb
- **PINOT NOIR**
  - Proverb
- **CABERNET SAUVIGNON**
  - Proverb
- **BRUT**
  - Wycliff
- **BRUT ROSÉ**
  - Wycliff

8.00 PER GLASS

### BEER

- **IMPORTED/PREMIUM BEER**
  - 6.50 EACH
- **DOMESTIC BEER**
  - 6.25 EACH

### NON-ALCOHOLIC

- **BOTTLED WATER**
  - 4.00 EACH
- **SOFT DRINKS**
  - 4.00 EACH
- **JUICES**
  - 4.75 EACH
### WHITE WINE

- **CHARDONNAY**
  - Kendall-Jackson
  - Sonoma-Cutrer
  - Stag’s Leap Karia
  - Cakebread

- **SAUVIGNON BLANC**
  - Kim Crawford

- **PINOT GRIGIO**
  - Love Story
  - Santa Margherita

- **RIESLING**
  - Chateau Ste. Michelle

### RED WINE

- **PINOT NOIR**
  - Meiomi
  - La Crema

- **CABERNET SAUVIGNON**
  - Josh Craftsman’s Collection
  - Louis Martini

- **MERLOT**
  - Murphy Goode

- **MALBEC**
  - Alamos

- **RED BLEND**
  - 19 Crimes
  - Conundrum

- **ROSE**
  - Fleur de Mer

### BUBBLY

- **SPARKLING**
  - Chandon Brut

- **CHAMPAGNE**
  - Nicolas Feuillatte Brut

### LOCAL

- **CABERNET SAUVIGNON**
  - Boston Winery, Mass.

- **BLACK DOG SHARK IN THE POND**
  - Boston, Mass.

- **BREAD AND ROSES ROSE**
  - Boston Winery, Mass.
Prices are exclusive of either (a) a 15% gratuity, 5% taxable administrative fee and 7% applicable sales tax or (b) a 20% taxable administrative fee and 7% applicable sales tax, as determined by our staffing guidelines. The gratuity is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for wait staff employees, service employees or bartenders. The administrative fee is retained by Levy. Before placing your order, please inform your server if a person in your party has a food allergy. Menu prices are subject to change.