2020 CATERING MENU
Chris began his career with Levy Restaurants in 1999 at the Gaylord Entertainment Center in Nashville. In 2004, he joined Qwest Center Omaha as Executive Chef. Chris was selected to the opening team of the Molson Center in Montreal and Bank One Ballpark in Phoenix, participated in the 2008 Olympic Swim Trial, 2006 All-Star Game and Super Bowl, 2005 Breeders’ Cup, 2004 NFL Playoffs and multiple Kentucky Derbies, and has acted as a consultant for Manchester United and JFK Airport.

Chris brings the taste of New England alive at the Hynes Convention Center. Modern preparations update traditional recipes passed down from the region’s earliest settlers. Local seafood selections direct from the waterfront are complemented by hearty Beantown favorites, serving up a melting pot of Boston flavors on every plate.
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

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

12.00 FOR THREE
BLACKSTONE VALLEY

- Revolutionary Morning Scones
- Smashed Potato Breakfast Hash
- Scrambled Eggs
- Maple Glazed Breakfast Sausage
- 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
## Breakfast Station

**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

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**Morning Bruschetta**

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

- 54.00 PER DOZEN

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**Enhancements**

- "Baked In" Buttermilk Biscuits  
  56.00 PER DOZEN

- North End Bomboloni  
  58.00 PER DOZEN

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### 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

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**+ Chef Attendent Fee 150.00 PER 100 Guests**
**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

**From the Bakeshop**

- 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

**Plated Breakfast**

**Entrees** select one

- **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.*
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
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AQUAFINA BOTTLED WATER 4.00 EACH</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ASSORTED PEPSI PRODUCTS 4.00 EACH</td>
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<tr>
<td>BUBLY SPARKLING WATER 4.00 EACH</td>
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<tr>
<td>ASSORTED JUICE+ Orange, Cranberry, Apple</td>
<td>4.50 EACH</td>
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</tr>
<tr>
<td>INDIVIDUAL BOTTLED JUICE Orange, Cranberry, Apple 4.50 EACH</td>
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<td></td>
</tr>
<tr>
<td>NANTUCKET NECTARS 5.25 EACH</td>
<td></td>
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</tr>
<tr>
<td>ALL NATURAL FRUIT INFUSED WATER+</td>
<td>59.00 PER GALLON</td>
<td></td>
</tr>
<tr>
<td>ALL NATURAL SPA WATER+</td>
<td></td>
<td>Refreshing Still Water with Fruit (not blended)</td>
</tr>
<tr>
<td>ICED TEA</td>
<td></td>
<td>Classic or blended with Strawberry, Cranberry-Lime, or Blueberry.</td>
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<tr>
<td>48.00 PER GALLON</td>
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<tr>
<td>LEMONADE+</td>
<td></td>
<td>Classic or Blended with Strawberry, Cranberry-Lime, or Blueberry, Ginger-Orange, or Apple-Rosemary</td>
</tr>
<tr>
<td>48.00 PER GALLON</td>
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<tr>
<td>KEURIG COFFEE MACHINE 54.00 PER 24 K-CUP BOX</td>
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<tr>
<td>NESPRESSO 40.00 PER 10 CAPSULES</td>
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<tr>
<td>125.00 MACHINE RENTAL PER DAY</td>
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<tr>
<td>WATER COOLER 35.00 PER 5 GALLON JUG</td>
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<tr>
<td>75.00 EQUIPMENT RENTAL PER DAY</td>
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</tbody>
</table>

+3 GALLON MINIMUM
ARTISINAL BAVARIAN PRETZEL
Traditional Salted Bavarian with Brown Mustard
Cinnamon Sugar with Vanilla Bean Sauce
108.00 PER DOZEN 5 DOZEN MINIMUM PER FLAVOR

POTATO CHIPS & GOURMET DIPS
Kettle-Style Potato Chips with Roasted Garlic Parmesan, French Onion, and Blue Cheese Dips
106.00 SERVES 25

SAVORY MUFFINS
Peanut Butter and Jelly Muffins
Ancient Grain with Roasted Vegetables
Banana Nut Muffins
64.00 PER DOZEN

HUMMUS TRIO
Traditional Chickpea, White Bean and Edamame Hummus. Served with Crispy Carrots, Celery, Crackers and Pita Chips
210.00 SERVES 25

JAM JAR MONKEY BREAD
Vermont Smoked Cheddar and Sour Cream
Dill Pickle with Swiss Cheese
Cinnamon Roll with Maple Butter
Salted Caramel Cream
72.00 PER DOZEN

OPEN FACED MINI BAGELS
Everything Bagel with Boursin and Smoked Salmon
Raisin Bagel with Whipped Maple-Mascarpone and Cranberry Preserves
Parmesan Bagel with Fresh Mozzarella, Basil and Tomato
68.00 PER DOZEN

ROASTED “PIE NUTS”
New England Apple Pie Almonds
Banana Cream Macadamia Nuts Pecan Pie with Maple
Pecan Pie with Maple
68.00 PER DOZEN

CANDYLAND OF NEW ENGLAND
Salt Water Taffy, Boston Baked Beans, Boardwalk Fudge, Bit-o-Honey, Toffee, Old Fashioned Candy Sticks, Charleston Chews, Licorice, Current and Nostalgic Favorites
225.00 SERVES 25-30

WHOOPIE PIES
Chocolate, Carrot Cake, and Red Velvet
36.00 PER DOZEN

MACARON MADNESS
Vanilla, Pistachio, Coffee, Raspberry, Lemon, and Chocolate
38.00 PER DOZEN

CREATE YOUR OWN ENERGY MIX
An Assortment of Dried Papaya, Dried Pineapple, Yogurt Raisins, Roasted Almonds, Roasted Peanuts, Dried Cranberries, Chocolate Chunks, and Banana Chips
210.00 SERVES 25

ASSORTED SNACKS
Market Whole Fruit
38.00 PER DOZEN

Seasonal Sliced Fresh Fruit Platter with Strawberry Yogurt Sauce
175.00 SERVES 25 – 30

Assorted Granola Bars
36.00 PER DOZEN

Assorted Energy Bars
55.00 PER DOZEN

Assorted Individual Bags of Chips Including Cape Cod Chips, Stacy’s Pita Chips, Smartfood Popcorn, and Pop Chips
39.00 PER DOZEN
PLATED MEALS
<table>
<thead>
<tr>
<th>SALADS</th>
<th>ENTREES</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROASTED CARROT SALAD</td>
<td>CRACKER CRUSTED HADDOCK</td>
<td>BOSTON CREAM PIE</td>
</tr>
<tr>
<td>500 Degree Blistered Carrots,</td>
<td>Olive Tomato Relish, Preserved</td>
<td>Orange Scented Créme Anglaise</td>
</tr>
<tr>
<td>Herbed Goat Cheese, and Turmeric Honey</td>
<td>Lemon Risotto and Baby Spinach</td>
<td></td>
</tr>
<tr>
<td>GEM SALAD</td>
<td>CONFIT LEG OF CHICKEN</td>
<td>CLASSIC CARROT CAKE</td>
</tr>
<tr>
<td>Baby Gem Lettuce, Charred Onion,</td>
<td>Thyme Jus, Garlic Mashed Potato</td>
<td>Toasted Oat Streusel</td>
</tr>
<tr>
<td>Blistered Tomato, Cranberry Balsamic</td>
<td>and Broccolini</td>
<td></td>
</tr>
<tr>
<td>BABY ROMAINE SALAD</td>
<td>SAM ADAMS BRAISED SHORT RIB</td>
<td>NEW ENGLAND BLUEBERRY SHORTCAKE</td>
</tr>
<tr>
<td>Petite Romaine Lettuce, Focaccia Rusk,</td>
<td>Cauliflower Horseradish Potato,</td>
<td>Buttermilk Biscuit and Lemon Curd</td>
</tr>
<tr>
<td>Parmesan, Creamy Garlic</td>
<td>Asparagus</td>
<td></td>
</tr>
<tr>
<td>+BURRATINI</td>
<td>MAPLE GLAZED CHICKEN BREAST</td>
<td>CHOCOLATE POT DE CREME</td>
</tr>
<tr>
<td>Half Cured Mozzarella, Heirloom Tomato,</td>
<td>Cranberry Chutney, Sweet Potato Purée,</td>
<td>Fresh Strawberry Salsa</td>
</tr>
<tr>
<td>Basil-Kale Salad (3 per guest)</td>
<td>Spaghetti Squash, and French Beans with Brown Butter</td>
<td></td>
</tr>
<tr>
<td>BABY VEGETABLE SALAD</td>
<td>PAN SEARED SALMON</td>
<td>WHITE CHOCOLATE CHEESECAKE</td>
</tr>
<tr>
<td>Pepper, Beet, and Zucchini, Watermelon Radish, Pumpkin Seeds and Green Goddess Dressing</td>
<td>Lemon Caper Butter, New England Chick Pea Succotash, Fresh Herbs and Baby Vegetables</td>
<td>Berry Compote</td>
</tr>
<tr>
<td>ARCADIAN HARVEST GREENS</td>
<td>MAPLE GLAZED CHICKEN BREAST</td>
<td>KEY LIME AND CREAM</td>
</tr>
<tr>
<td>European style blend of 14 delicate and hearty greens, roasted grape tomatoes, English cucumbers, carrot frays, and aged Balsamic Emulsion</td>
<td>Cranberry Chutney, Sweet Potato Purée, Spaghetti Squash, and French Beans with Brown Butter</td>
<td>Toasted Coconut</td>
</tr>
<tr>
<td>NEW ENGLAND SALAD</td>
<td>PAN SEARED SALMON</td>
<td>RUSTIC APPLE TART</td>
</tr>
<tr>
<td>*Includes Signature Rolls, Butter Trio, Fresh Brewed Signature Reserve Coffee and Teas</td>
<td>CIDER BRINED PORK CHOP</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Natural Jus, Hazelnut Apple Chutney, Horseradish Whipped Potatoes, Soft Corn Polenta, and Braised Cabbage</td>
<td></td>
</tr>
<tr>
<td></td>
<td>PAN SEARED CHICKEN</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Spinach, Artichoke Nage, Sundried Tomatoes and Gorgonzola Bread Pudding</td>
<td></td>
</tr>
<tr>
<td></td>
<td>+6.00 PER GUEST FOR DINNER</td>
<td></td>
</tr>
</tbody>
</table>
CHEF’S TABLE
<table>
<thead>
<tr>
<th>SANDWICH &amp; SALAD TABLE</th>
<th>HANOVER STREET TABLE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SMOKIN’ GOBBLER</strong></td>
<td><strong>SAFFRON ORZO PASTA SALAD</strong></td>
</tr>
<tr>
<td>Shaved Applewood Smoked Turkey, Sharp Smoked Cheddar Cheese, Cranberry-Apricot Chutney, and Sage Aioli on Honey Wheat Roll</td>
<td>Basil Vinaigrette, Grilled Italian Vegetables, and Fresh Mozzarella</td>
</tr>
<tr>
<td><strong>CUBAN-PRESSED SANDWICH</strong></td>
<td><strong>CAESAR SALAD</strong></td>
</tr>
<tr>
<td>Ham, Roasted Pork, Swiss Cheese, and Spicy Pickles</td>
<td>Crisp Romaine, Parmesan and Garlic Croutons with Classic Caesar Dressing</td>
</tr>
<tr>
<td><strong>FOUR-CHEESE TOMATO MELT</strong></td>
<td><strong>ANTIPASTI ASSORTI</strong></td>
</tr>
<tr>
<td>Pine Nut Free Pesto, Traditional Sourdough Bread</td>
<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><strong>GREEK SALAD</strong></td>
<td><strong>CABERNET-BRAISED BEEF TIPS</strong></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>
<td>Red Pepper Risotto</td>
</tr>
<tr>
<td><strong>ROASTED FINGERLING POTATO SALAD</strong></td>
<td><strong>PAN-SEARED TUSCAN CHICKEN</strong></td>
</tr>
<tr>
<td>Roasted Peppers and Maple-Bacon Vinaigrette</td>
<td>Preserved Tomato Jus with Oregano &amp; Lemon</td>
</tr>
<tr>
<td><strong>HARVEST GRAIN SALAD</strong></td>
<td><strong>TRI-COLOR TORTELLINI</strong></td>
</tr>
<tr>
<td>Grilled Vegetables and Rosemary-Cider Vinaigrette</td>
<td>Parmesan Broth, Roasted Artichokes, Grilled Olives, and Blistered Tomatoes</td>
</tr>
<tr>
<td><strong>DILL PICKLE KETTLE-STYLE CHIPS</strong></td>
<td><strong>CANNOLI AND ÉCLAIRS</strong></td>
</tr>
<tr>
<td><strong>DESSERT BARS</strong></td>
<td>42.00 PER GUEST</td>
</tr>
<tr>
<td>36.00 PER GUEST</td>
<td>*Includes Signature Reserve coffee and teas.</td>
</tr>
<tr>
<td>*Includes Signature Reserve coffee and teas.</td>
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</tr>
</tbody>
</table>

*Includes Signature Reserve coffee and teas.
### 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**

**GINGERED MELON SALAD**

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

**PROTEINS**
- GRILLED CHICKEN BREAST
- HARD COOKED EGGS
- +6.00 OVEN ROASTED SALMON FILET
- +7.00 GRILLED HERB MARINATED STEAKS

**GREENS**
- ARTISAN HAND-PICKED BABY GREENS
- HEARTS OF ROMAINE

**CHEESES**
- FETA
- CHEDDAR

**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
## Gourmet Sandwiches

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Roast Sirloin of Beef on Focaccia</td>
<td>Tomatoes, Sweet Onion Jam and Boursin Cheese</td>
</tr>
<tr>
<td>Grilled Chicken on Focaccia</td>
<td>Spinach, Herb Aioli and Provolone Cheese</td>
</tr>
<tr>
<td>‘ZLT’ Flatbread Sandwich</td>
<td>Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto</td>
</tr>
<tr>
<td>Corned Beef on Rye</td>
<td>Swiss Cheese and Louie Dressing</td>
</tr>
<tr>
<td>Mediterranean Chicken Flatbread</td>
<td>Chicken, Hummus, Feta, Cucumber, and Napa Cabbage Blend with Tzatziki Sauce on Flatbread</td>
</tr>
<tr>
<td>Fire Roasted Vegetable Wrap</td>
<td>Sun-dried Tomato Hummus, Wilted Spinach, Feta Cheese, and Red Wine Vinaigrette in a Spinach Wrap</td>
</tr>
<tr>
<td>Caprese on Ciabatta</td>
<td>Fresh Mozzarella, Tomatoes, Arugula, Basil Pesto and Balsamic Glaze</td>
</tr>
<tr>
<td>Smoked Chicken Salad</td>
<td>Apples, Cranberries, and Sage with Lettuce, Tomato on Brioche</td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harvest Turkey Salad</td>
<td>Roast Turkey with Romaine, Spinach, Cranberries, Grapes, Granny Smith Apples, Goat Cheese and Walnuts with a Raspberry Vinaigrette</td>
</tr>
<tr>
<td>Braised Farro Salad</td>
<td>Wilted Kale, Roasted Mushrooms, Tomato, and Pickled Onions</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>Romaine Lettuce, Vine-Ripened Tomatoes, Feta Cheese, Pepperoncini, Red Onions, Kalamata Olives and Greek Dressing (with or without Chicken)</td>
</tr>
<tr>
<td>Kale Caesar</td>
<td>Shredded Kale, Chopped Romaine, Tomatoes, Shaved Parmesan, Roasted Chicken, and Caesar Dressing (with or without Chicken)</td>
</tr>
<tr>
<td>Roasted Vegetables and Quinoa Tabbouleh Salad</td>
<td>Grilled Vegetables, Tomatoes, Parsley, and Lemon Dressing</td>
</tr>
<tr>
<td>Toasted Quinoa Salad</td>
<td>Wilted Kale, Cherry Tomatoes and Smoked Mushrooms with White Balsamic Dressing</td>
</tr>
</tbody>
</table>
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 Tabouleh, 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 Brioche**
  - 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

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**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’ŒUVRES

- Fisherman’s Wharf-Style with Lemon Horseradish Cocktail Sauce
  6.50 EACH
- Bayou-Blackened with Remoulade Sauce
  6.50 EACH
- Mediterranean Turkey Slider with Spinach and Feta
  5.50 EACH
- “Soup Sip” Clam Chowder
  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

QUESADILLAS

- 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

MINI CHILLED SHRIMP SHOOTERS

- Classic Fisherman’s Wharf-Style with Lemon Horseradish Cocktail Sauce
  6.50 EACH
- Bayou-Blackened with Remoulade Sauce
  6.50 EACH
- Mediterranean Turkey Slider with Spinach and Feta
  5.50 EACH
**SUMPTUOUS SATAYS**
- Ginger Chicken with Sweet Chili Sauce
  6.00 EACH
- Sizzling Short Rib with Thai Peanut Sauce
  6.00 EACH
- Basil-Garlic Shrimp with Chili Lime Mint Sauce
  6.00 EACH

**FLATBREADS AND FLATINIS**
- Fig and Blue Cheese Flatbread with Sweet Imported Fig Preserves, Creamy Blue Cheese and Green Onions
  5.50 EACH
- Chicken Pesto Flatbread with Diced Chicken, Tender Artichoke Hearts, Sun-Dried Tomatoes and Asiago Cheese
  5.50 EACH
- Mini Reuben Flatini with Corned Beef, Sauerkraut and Swiss Cheese on Lightly Toasted Flatbread
  5.50 EACH

**RETRO MINIS**
- Beef Wellington Bites with Horseradish Cream
  4.50 EACH
- Frank ’n Blanket Featuring Cocktail Sausage and Flaky Puff Pastry
  4.00 EACH
- Chicken Cordon Blue with Smoked Ham and Blue Cheese Sauce
  4.50 EACH

**MODERN MINIS**
- Mini Calabasitas Tacos with Cilantro and Black Beans
  5.50 EACH
- Breaded Parmesan Stuffed Peppadew
  5.50 EACH
- Olive Manchego Bites
  5.50 EACH
- Ratatouille Tart
  5.50 EACH
- Caribbean Plantain Tart with Mango and Black Bean Relish
  5.50 EACH
**MEDITERRANEAN 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

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**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

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**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

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**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
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
+ CHEF ATTENDENT FEE 150 PER 100 GUESTS

**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

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

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
BAR PACKAGES

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 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
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.

9.00 PER DRINK

WINE BY THE GLASS

PINOT GRIGIO
Proverb

CHARDEMONAY
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

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
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 ROSE
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

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

- CHARDONNAY
  - Kendall-Jackson
  - 60.00
  - Sonoma-Cutrer
  - 75.00
  - Stag's Leap Karia
  - 105.00
  - Cakebread
  - 145.00

- SAUVIGNON BLANC
  - Kim Crawford
  - 60.00

- PINOT GRIGIO
  - Love Story
  - 55.00
  - Santa Margherita
  - 85.00

- RIESLING
  - Chateau Ste. Michelle
  - 42.00

**RED WINE**

- PINOT NOIR
  - Meiomi
  - 70.00
  - La Crema
  - 64.00

- CABERNET SAUVIGNON
  - Josh Craftsman's Collection
  - 45.00
  - Louis Martini
  - 70.00

- MERLOT
  - Murphy Goode
  - 45.00

- MALBEC
  - Alamos
  - 40.00

- RED BLEND
  - 19 Crimes
  - 40.00
  - Conundrum
  - 55.00
  - The Prisoner
  - 120.00

**BUBBLY**

- SPARKLING
  - Chandon Brut
  - 65.00
  - Nicolas Feuillatte Brut
  - 155.00

**ROSE**

- ROSE
  - Fleur de Mer
  - 60.00
  - SPARKLING ROSE
  - 85.00

**LOCAL**

- CABERNET SAUVIGNON
  - Boston Winery, Mass.
  - 60.00

- BLACK DOG SHARK
  - IN THE POND
  - Boston, Mass.
  - 48.00

- BREAD AND ROSES ROSE
  - Boston Winery, Mass.
  - 46.00
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.