



2026 CATERING MENU



CHEF KAEO

SR. EXECUTIVE CHEF - BCEC

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.



CHEF MIKE

EXECUTIVE CHEF - HYNES

Chef Mike joined Levy in 2011, taking on roles at both the Hynes and the Boston Convention and Exhibition Center. Through his time with Levy, Mike has shown himself a creative and passionate Chef, committed to delivering outstanding products and service no matter the size of the show he is working on. Mike's career as a Chef began shortly after he completed his studies at the Cambridge School of Culinary Arts. He began working in the kitchen at the Ritz in Boston, after which he moved to some local restaurants and catering companies in the Boston area. Mike then made the move to the Boston Convention and Expo Center. Mike's organization and meticulous planning have served him well as he has worked his way through the ranks at both the Hynes and the BCEC. Mike's drive paired with a sense of hospitality creates a wonderful experience for each center attendee. His food philosophy centers around delivering the best possible experience using the best available products

SERVICE STANDARDS AND FAQ'S

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

MENUS

All menu selections must be made at least forty-five (45) days prior to event.

LATE FEES

Changes to Menu and/or Significant Guest Count Increases are subject to late fees if the request can be accommodated:

- Up to 14 days prior to event, subject to a 10% late fee plus food and beverage items
- Up to 72 hours prior to event, subject to a 15% late fee plus food and beverage items
- On-site, subject to a 20% late fee plus food and beverage items

GUARANTEES

To provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/consumption.

BAR SERVICE

For all events with alcohol service, 1 Bartender is required per 100 guests. Alcohol cannot be brought into or removed from the premises.

PRICING

Levy Restaurants cannot guarantee pricing for longer than a 12-month period in advance. Pricing is based on market values and in-depth business analysis. Menu pricing typically does not increase more than 5% year over year.

LINEN SERVICE & DÉCOR

Levy Restaurants provides linen for most food and beverage events. We are pleased to assist with any additional décor arrangements. Please speak with your Catering Sales Manager for further assistance. Additional fees will apply for any specialty items.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is \$43.75 per hour, per attendant, with a four-hour 175.00 minimum. Charges for specialized services, such as carvers, chefs, bartenders, and cashiers are noted in the menu.

SPECIALTY EQUIPMENT

Specialty equipment such as water coolers and espresso machines are available. Please contact your Catering Sales Manager for options.

SERVICE YIELDS

1 gallon equals 10-12 servings
1 pound equals 10-12 servings

RETAIL FOOD SERVICE

Your Catering Sales Manager can assist you with contacting the appropriate Restaurants & Cafe's Manager for any retail food service needs.

Prices are exclusive of either (a) a 17% gratuity, 5% taxable administrative fee and 7% applicable sales tax, (b) a 22% taxable administrative fee and 7% applicable sales tax or (c) a 7% Gratuity, 15% administrative fee and 7% 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.

DIETARY RESTRICTIONS

The following icons are used throughout this menu:



Vegetarian



Vegan



Avoid Gluten

Due to the open air nature of our kitchen we are unable to certify any items as being “Gluten Free” or free from all allergens (certain pre-packaged items excluded) as cross contamination is a possibility. Should you need a dietary accommodation, please consult with your Catering Sales Manager.

CHINA SERVICE

China service is a Levy standard for all Meeting Rooms and Ballrooms, unless our high grade and/or compostable, disposable ware is requested. All food and beverage events located in the Exhibit Halls or pre-function areas (with the exception of plated meals), are accompanied by high-grade and/or compostable, disposable ware. Should your service needs require the use of china within the Exhibit Halls or pre-function areas, please consult with your Catering Sales Manager as there may be an additional charge.

BREAKFAST



NEW ENGLAND BREAKFAST EXPERIENCE

Sfogliattela and Cinnamon Twists, Maine Blueberry Orange Muffin, Plain and Fruit Yogurt with Honey Crunch Granola, Seasonal Whole Fruit, Orange and Cranberry Juices and Coffees and Teas.

30.00 PER GUEST

ENHANCEMENTS

- Scrambled Eggs (V)(AVG)
- Chilled Hard Cooked “Cage Free” Eggs (V)(AVG)
- Individual Ricotta, Egg and Cured Ham Strata
- Oatmeal Bar (V)
- Individual Quiche Lorraine
- Corned Beef Hash (AVG)
- Cannoli French Toast with Chocolate Chips (V)
- Individual Garlic Butternut Frittata (V)(AVG)
- Buttermilk Pancakes (V)
- Maple Glazed Pork Sausage Links (AVG)
- Hickory Smoked Bacon (AVG)
- Turkey Sausage (AVG)
- Individual Three Cheese Baked Egg Tarts (V)
- Sweet Potato Hash (V)(AVG)
- Roasted Potatoes with Peppers and Chives (V)(AVG)

16.00 FOR THREE, 6.00 PER GUEST FOR EACH ADDITIONAL CHOICE

ENHANCEMENTS ARE EXCLUSIVELY AVAILABLE WITH OUR CHEF'S TABLES AND MUST BE ORDERED FOR THE FULL GUARANTEE.



BREAKFAST COMBOS

BLACKSTONE VALLEY

Revolutionary Morning Scones (V)

Smashed Potato Breakfast Hash (V^P) (AVG)

Scrambled Eggs (V) (AVG)

Hickory Smoked Cured Bacon (AVG)

Orange and Cranberry Juices

Coffees and Teas

33.00 PER GUEST

BEACON HILL

Steel Cut Oats with Raisins, Almonds,
and Brown Sugar (V^P)

Lavender Honey Scented Seasonal
Fruit Salad (V) (AVG)

Turkey Sausage (AVG)

Scrambled Egg Whites with
Fresh Herbs (V) (AVG)

Roasted Sweet Potato with Spinach
and Onion (V^P) (AVG)

Orange and Cranberry Juices

Coffees and Teas

36.00 PER GUEST

UPPER VALLEY

Assorted Breakfast Pastries (V)

Scrambled Eggs (V) (AVG)

Maple Glazed Breakfast Sausage (AVG)

Hickory Smoked Cured Bacon (AVG)

Breakfast Potatoes (V^P) (AVG)

Cannoli French Toast with Chocolate Chips (V)

Orange and Cranberry Juices

Coffees and Teas

40.00 PER GUEST

BREAKFAST SANDWICHES

Bacon, Egg and Cheese on Pretzel Roll

Canadian Bacon, Egg, and Cheese
on English Muffin

Sausage, Egg and Cheese on French Toast

Spicy Sausage, Egg and Cheese Burrito

Peanut Butter, Banana and Bacon Fiddleberry
Jam on Banana Focaccia

Maple Chicken Sausage, Egg and Cheese on a
Biscuit

Vegan Egg, and Broccoli on Multigrain Bread (V)

9.00 PER GUEST

* Minimum order of 6 is required per
sandwich type

FROM THE BAKESHOP

Freshly Baked Muffins (V)

52.00 PER DOZEN

Beantown Bagels (V)

52.00 PER DOZEN

Old World English Scones (V)

52.00 PER DOZEN

Mini Chocolate Croissants (V)

52.00 PER DOZEN

Fruit and Cheese Filled Breakfast Pastries (V)

52.00 PER DOZEN

Breakfast Breads (V)

52.00 PER DOZEN

Apple Cider Donuts (V)

60.00 PER DOZEN

PLATED BREAKFAST SELECT ONE

FARM FRESH SCRAMBLED EGGS (V) (AVG)

Bacon and Yukon Gold potatoes

29.00 PER GUEST

EGG WHITE FRITTATA (V) (AVG)

Feta Cheese, Spinach and Oven-Dried Tomatoes
with Sweet Potato Hash

34.00 PER GUEST

CANNOLI FRENCH TOAST

Chocolate Chips, Linguica, and Roasted
Tomatoes

33.00 PER GUEST

SMOKED HAM AND SPINACH QUICHE

Gruyere Cheese, Mushrooms and
Breakfast Potatoes

31.00 PER GUEST

BELGIAN HALF WAFFLE

Maple Syrup, Scrambled Eggs and Sausage

31.00 PER GUEST

+ Seasonal Fresh Fruit Cup (V) (AVG)

8.50 PER GUEST

* Plated Breakfast Includes: Mini Croissants,
Muffins and Breakfast Breads, Sweet Butter and
Fruit Preserves, Orange Juice, Coffees and Teas



CAFE EXPERIENCE

BREWS

REGULAR COFFEE

DECAFFEINATED COFFEE

ASSORTED HOT TEAS

ICED COFFEE

270.00 PER 3 GALLON

450.00 PER 5 GALLON

COFFEE SOLD AND TO BE ORDERED IN 3 OR 5 GALLON INCREMENTS



A vibrant, high-quality photograph of a refreshing beverage. The central focus is a clear glass jar with a handle, filled with a light green liquid. Inside the jar, there are several ice cubes, a slice of bright yellow lemon, and a sprig of fresh green mint. The jar sits on a dark brown wooden surface. Surrounding the jar are more lemons: some are whole, while others are sliced in half, revealing their juicy interiors. The background is a soft-focus view of a blue body of water with gentle ripples, suggesting a serene outdoor setting. A dark blue rectangular banner is superimposed over the middle of the image, containing the word "REFRESHMENTS" in a white, elegant, serif font.

REFRESHMENTS

NON ALCOHOLIC REFRESHMENTS

AQUAFINA BOTTLED WATER
5.25 EACH

ASSORTED PEPSI PRODUCTS
5.25 EACH

BUBLY SPARKLING WATER
5.25 EACH

INDIVIDUAL BOTTLED JUICE
Orange, Cranberry, Apple
5.50 EACH

JUICE BY THE GALLON
Orange, Cranberry, Apple
204.00 PER 3 GALLON

ALL NATURAL SPA WATER
Refreshing Still Water with Fruit
204.00 PER 3 GALLON

UNSWEETENED ICED TEA
210.00 PER 3 GALLON

LEMONADE
210.00 PER 3 GALLON

KEURIG COFFEE MACHINE
60.00 PER 24 K-CUP BOX
85.00 MACHINE RENTAL PER DAY
For Groups 25 and Under

NESPRESSO
44.00 PER 10 CAPSULES
125.00 MACHINE RENTAL PER DAY

WATER COOLER
45.00 PER 5 GALLON JUG
80.00 EQUIPMENT RENTAL PER DAY

MACHINE & EQUIPMENT RENTALS DO NOT COUNT TOWARDS F&B MINIMUM

1 DEDICATED ATTENDANT AT 175.00 FOR A MINIMUM OF 4 HOURS REQUIRED PER EACH 10 WATER COOLERS



BREAKS

BREAKS

ARTISANAL BAVARIAN PRETZEL (V)

Traditional Salted Bavarian with Pimento Cheese and Brown Mustard

144.00 PER DOZEN

POTATO CHIPS & GOURMET DIPS (V) (AVG)

Kettle-Style Potato Chips with Roasted Garlic Parmesan, French Onion, and Blue Cheese Dips

10.00 PER GUEST

HUMMUS TRIO (V) (AVG)

Traditional Chickpea, White Bean and Edamame Hummus. Served with Crispy Carrots, Celery, Cucumbers

14.00 PER GUEST

LATTICE CROISSANT TEA SANDWICHES

Smoked Salmon, Parmesan Leek Croissant
Fresh Mozzarella, Tomato Cheese Croissant
Sliced Prosciutto, Tomato Olive Croissant

72.00 PER DOZEN

WHOOPIE PIES (V)

Assorted Seasonal Selections

60.00 PER DOZEN

BUILD YOUR OWN ACAI BOWL (V)

Mango, Strawberries, Blueberries, Chia Seeds, Coconut, and Granola

19.00 PER GUEST

CREATE YOUR OWN ENERGY MIX (V) (AVG)

An Assortment of Dried Papaya, Dried Pineapple, Yogurt Raisins, Roasted Almonds, Dried Cranberries, Chocolate Chunks, and Banana Chips

225.00 SERVES 25

MARKET WHOLE FRUIT (V) (AVG)

40.00 PER DOZEN

SEASONAL SLICED FRESH FRUIT PLATTER (V) (AVG)

250.00 SERVES 25 – 30

ASSORTED GRANOLA BARS (V)

40.00 PER DOZEN

NUTTER SPOONS

Oreo (V)

Cinnamon Toast (V)

Chocolate Sprinkles (V) (AVG)

60.00 PER DOZEN

HOUSEMADE ENERGY DATE BARS (V) (AVG)

48.00 PER DOZEN

ASSORTED ENERGY BARS (V)

55.00 PER DOZEN

ASSORTED INDIVIDUAL BAGS OF CHIPS (V) (AVG)

Cape Cod Chips, Stacy's Pita Chips, Smartfood Popcorn, and Pop Chips

42.00 PER DOZEN

ASSORTED DECORATED YEAST DONUTS

72.00 PER DOZEN

ASSORTED DECORATED MINI DONUTS

60.00 PER DOZEN

FRESH GARDEN VEGETABLES (V) (AVG)

Raw Baby Vegetables with Vegan Green Goddess and Lemon Hummus

16.00 PER GUEST





PLATED MEALS

SALADS SELECT ONE

ROASTED CARROT SALAD (V) (AVG)

500 Degree Blistered Carrots, Herbed Goat Cheese, and Turmeric Honey

GEM SALAD (V²) (AVG)

Baby Gem Lettuce, Charred Onion, Blistered Tomato, Cranberry Balsamic

BABY ROMAINE SALAD (V)

Petite Romaine Lettuce, Focaccia Rusk, Parmesan, Creamy Garlic

+BURRATINI (AVG)

Half Cured Mozzarella, Heirloom Tomato, Basil-Kale Salad (3.00 per guest)

BABY VEGETABLE SALAD (V²) (AVG)

Pepper, Beet, and Zucchini, Watermelon Radish, Pumpkin Seeds and Green Goddess Dressing

WILD MUSHROOM SALAD (V²) (AVG)

Red Endive, Roasted Squash, Living Mizuna

NEW ENGLAND SALAD (V) (AVG)

Artisan Greens, Dried Cranberries, Peppered Goat Cheese, and Pure Maple Vinaigrette

Fresh Brewed Coffees and Teas Upon Request

ENTREES SELECT ONE

RITZ CRACKER CRUSTED HADDOCK

Lemon Caper Butter, Roasted Baby Vegetables, Mashed Potatoes

56.00 PER GUEST

BASIL ROASTED CHICKEN (AVG)

Heirloom Tomato Salad, Parmesan Risotto

54.00 PER GUEST

BRAISED SHORT RIB (AVG)

Red Potato Horseradish Mash, Broccolini, and Red Wine Demi

64.00 PER GUEST

MAPLE ROASTED CHICKEN BREAST (AVG)

Red Pepper Chimichurri, Baby Zucchini, Cheesy Garlic Potatoes

55.00 PER GUEST

PAN SEARED SALMON

Tomato Olive Bruschetta, Asparagus, Lemon Risotto

57.00 PER GUEST

BBQ STEAK TIPS

Broccolini, Frizzled Onions, Roasted Potatoes

55.00 PER GUEST

DIJON ROASTED CHICKEN BREAST

Roasted Red Potato, Cauliflower, Green Beans, Beurre Blanc

55.00 PER GUEST

+10.00 PER GUEST FOR DINNER

VEGAN ENTREE OFFERINGS

PAN SEARED PLANT BASED CHICKEN (V²) (AVG)

Roasted Potato, Turmeric Cauliflower, Vegan Lemon Tahini

BUTTERNUT RISOTTO (V²) (AVG)

Garlicky Spinach, Roasted Vegetables

PAN SEARED TOFU (V²) (AVG)

Chickpea Succotash, Fresh Herbs, Baby Vegetables

DESSERTS SELECT ONE

BOSTON CREAM PIE (V)

Orange Scented Crème Anglaise

DULCE DE LECHE CHEESECAKE (V)

ESPRESSO CREME BRULEE (V) (AVG)

CHOCOLATE TRUFFLE MOUSSE CAKE (V)

VEGAN CHOCOLATE MOUSSE CAKE (V²) (AVG)

LEMONCELLO RASPBERRY CAKE (V)

Raspberry Miroir and White Chocolate

TIRAMISU (V)

ENHANCEMENTS

Fresh Baked Rolls, Thyme Infused Navy Bean Dip (V²) (AVG) with Lemon and Truffle

5.00 PER GUEST

Fresh Baked Rolls with Butter (V)

7.00 PER GUEST

A chef's table with various dishes and a chef in the background. The table is set with several plates and bowls containing fresh ingredients like tomatoes, mushrooms, and herbs. A chef is visible in the background, working at a counter. The text "CHEF'S TABLE" is overlaid in the center.

CHEF'S TABLE

BLEND TASTES THE

BROOKLINE TABLE

RUSTIC GREEK SALAD (V) (AVG)

Hearty Greens, Roasted Pepper, Kalamata Olives, Oven dried tomato, Charred Onion, Oregano Red Wine Vinaigrette

TABBOULEH SALAD (V) (AVG)

Grilled Vegetables and Rosemary

EGGPLANT BABA GANOUSH (V) (AVG),
BUTTERNUT SQUASH HUMMUS (V) (AVG),
MARINATED FETA (V) (AVG),
CUCUMBER MINT TZATZIKI (V) (AVG),
WARM PITA (V)

ROASTED SPICED GARLIC CHICKEN (AVG)

POTATO AND CHICKPEA TAGINE,
EGGPLANT AND TOMATO (V) (AVG)

GRILLED MEDITERRANEAN STEAK (AVG)

Red Wine and Fresh Herbs

AROMATIC SAFFRON RICE
WITH BLACK LENTILS (V) (AVG)

BAKLAVA AND HONEY DONUTS (V)

46.00 PER GUEST

*Includes Coffees and Teas

HANOVER STREET TABLE

WEDGED ROMA TOMATO SALAD (V) (AVG)

Roasted Garlic, Pearl Onions,
Rocket Greens, Basil Vinaigrette

CAESAR SALAD

Crisp Romaine, Parmesan and Garlic
Croutons with Classic Caesar Dressing

ROASTED VEGETABLE SALAD (V) (AVG)

Lemon Zest and Olive Oil

CABERNET-BRAISED BEEF TIPS (AVG)

Red Pepper Risotto

FENNEL DUSTED ROAST CHICKEN (AVG)

Preserved Tomato Jus, Oregano and
Lemon

TRI-COLOR TORTELLINI (V)

Parmesan Broth, Roasted Artichokes,
Grilled Olives, and Blistered Tomatoes

CANNOLI AND TIRAMISU (V)

47.00 PER GUEST

*Includes Coffees and Teas

ASIAN FUSION TABLE

CLASSIC EGG DROP SOUP (V) (AVG)

Shaved Green Onions, Sweet Corn

CHILLED RICE NOODLE SALAD (V²) (AVG)

Julienne Cucumber, Carrot, Radish, Cilantro Vinegar

STEAMED RICE (V²) (AVG)

BRAISED MAPO TOFU (V²)

with Butternut Squash and Zucchini
Aromatic Tofu in Brown Bean Sauce

ORANGE CHICKEN

Bell Peppers, Pineapple

CHAR SIU PORK

with Snow Peas and Scallions

ASIAN VEGETABLE STIR-FRY (V²) (AVG)

Baby Bok Choy, Broccoli, Carrots, and Baby Corn, Garlic Soy Sauce

MANGO STICKY RICE PUDDING (V) (AVG)

PINEAPPLE MOCHI BARS (V) (AVG)

48.00 PER GUEST

*Includes Coffees and Teas

CASTLE ISLAND TABLE

NEW ENGLAND CLAM CHOWDER

Cape Shore Clams, Roasted Fingerling Potatoes, Celery and Onions with Oyster Crackers

NORTH END CLASSIC CAESAR SALAD

Romaine Hearts, Traditional Dressing, Garlic Croutons and Shaved Parmesan Cheese

BABY ICEBERG WEDGE SALADS (V²) (AVG)

Pickled Onions, Baby Tomato, Scallions, Cucumbers, Vegan Ranch Dressing

BACK BAY MAPLE GLAZED FREE RANGE CHICKEN (AVG)

Cranberry Jus

CRACKER CRUSTED COD

Fried Capers and Brown Butter

GRILLED NEW ENGLAND STEAK TIPS WITH CARAMELIZED ONIONS (AVG)

FINGERLING POTATOES AND NATURAL JUS

ASSORTED NEW ENGLAND WHOOPIE PIES (V)

48.00 PER GUEST

*Includes Coffees and Teas

LATIN FUSION TABLE

ESQUITES CORN SALAD

Roasted Corn, Onions, Cilantro, Vegan Lime Crema (V²) (AVG)

CURTIDO SLAW (V²) (AVG)

Shredded Cabbage, Carrots, and Onions with a Tangy Chili Vinaigrette

PICO DE GALLO (V²) (AVG)

CORN TOSTADA (V²) (AVG)

FLOUR TORTILLAS (V²)

LATIN RICE WITH CILANTRO (V²) (AVG)

REFRIED BEANS (V) (AVG)

GRILLED MARINATED CHICKEN WITH ORANGE AND CILANTRO

CHIMICHURRI MAHI (AVG)

Cajun Rubbed Mahi With Herb Chimichurri

BEEF FAJITAS WITH PEPPERS AND ONIONS (AVG)

MINI CARAMEL AND CHOCOLATE CHURROS (V)

TRES LECHES CAKE (V)

48.00 PER GUEST

*Includes Coffees and Teas

SANDWICH AND SALAD TABLE

CHOOSE 3 TOTAL ENTREES AND 4 SIDES

GOURMET ENTREE SANDWICHES

ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, Sweet Onion Jam and Boursin Cheese

CURRIED CHICKEN SALAD

Toasted Pepitas, Golden Raisins, Chives, Local Honey on Multigrain Bread

SMOKED TURKEY ON MULTIGRAIN

Arugula, Tomato, and Cranberry Aioli

ROASTED VEGETABLE, ARUGULA, TOMATO ^V

Garlic Hummus in Spinach Wrap

ITALIAN PINSA WITH CAPICOLA AND SALAMI

Giardineira and Arugula

GARLIC CHICKEN WRAP

Romaine, Parmesan, and Creamy Garlic Dressing

CAPRESE PINSA ^V

With Fresh Mozzarella, Marinated Tomato, Arugula, Nut Free Basil Pesto

CURRIED CAULIFLOWER CRANBERRY SALAD WRAP ^V

Arugula, Cucumber, Tomato, Butternut Hummus

48.00 PER GUEST

*Includes Coffees and Teas

ENTREE SALADS

ROASTED VEGETABLE QUINOA

TABBOULEH ^V ^{AVG}

Lemon Parsley Dressing

BABY KALE CAESAR SALAD

Roasted Red Pepper, Tomato, Caesar Dressing and Shaved Parmesan

MEDITERRANEAN TUNA SALAD ^{AVG}

Acadian Greens, Roasted Onions, Olives, Peppers, Tomatoes, Green Beans, Feta

CURRIED CHICKEN SALAD ^{AVG}

Raisins and Roasted Pepitas on Baby Iceberg Cups

MARINATED TOFU AND RICE NOODLE SALAD ^V ^{AVG}

Carrots, Cucumbers, Scallions, Napa Cabbage and Sesame Chili Sauce

SIDES

HONEY GLAZED ROASTED CARROTS WITH

RAISINS AND GOAT CHEESE ^V ^{AVG}

MARINATED OLIVES, TOMATO, AND

PEARLINI MOZZARELLA ^V ^{AVG}

PINEAPPLE COLESLAW ^V ^{AVG}

BLACK GARLIC POTATO SALAD ^V ^{AVG}

LAVENDER SCENTED FRUIT ^V ^{AVG}

WHOOPIE PIE ^V

CHOCOLATE CHIP COOKIE ^V

BLUEBERRY COCONUT PANNA COTTA ^V ^{AVG}

HOUSE-MADE PICKLED CUCUMBER SALAD ^V ^{AVG}

ZAATAR SPICED CHICKPEA SALAD ^V ^{AVG}

ROASTED CORN AND BLACK BEAN SALAD ^V ^{AVG}

CUCUMBER AND TOMATO SALAD WITH EDAMAME AND FETA ^{AVG}

MANGO AND QUINOA SALAD WITH CILANTRO VINAIGRETTE ^V ^{AVG}

+ ONE MENU COMBINATION APPLIES FOR ALL SERVICES EACH DAY. MULTIPLE DAILY OPTIONS OR SUBSTITUTIONS ARE NOT AVAILABLE



LUNCHES TO GO

PREMIUM LUNCHES TO GO

CHOOSE 2 TOTAL ENTREES AND 3 SIDES.
ALL LUNCHES COME WITH THE SAME SIDES

GOURMET ENTREE SANDWICHES

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

CURRIED CHICKEN SALAD
Toasted Pepitas, Golden Raisins, Chives,
Local Honey on Multigrain Bread

SMOKED TURKEY ON MULTIGRAIN
Arugula, Tomato, and Cranberry Aioli

ROASTED VEGETABLE, ARUGULA,
TOMATO (V)
Garlic Hummus in Spinach Wrap

ITALIAN PINSA WITH CAPICOLA AND
SALAMI
Giardineira and Arugula

GARLIC CHICKEN WRAP
Romaine, Parmesan, and Creamy Garlic
Dressing

CAPRESE PINSA (V)
With Fresh Mozzarella, Marinated
Tomato, Arugula, Nut Free Basil Pesto

CURRIED CAULIFLOWER CRANBERRY
SALAD WRAP (V)
Arugula, Cucumber, Tomato, Butternut
Hummus

INCLUDES

AQUAFINA WATER

43.00 PER GUEST

ENTREE SALADS

ROASTED VEGETABLE QUINOA
TABBOULEH (V) (AVG)
Lemon Parsley Dressing

BABY KALE CAESAR SALAD (V)
Roasted Red Pepper, Tomato, and
Shaved Parmesan

MEDITERRANEAN TUNA SALAD (AVG)
Acadian Greens, Roasted Onions, Olives,
Peppers, Tomatoes, Green Beans, Feta

CURRIED CHICKEN SALAD (AVG)
Raisins and Roasted Pepitas on Baby
Iceberg Cups

MARINATED TOFU AND RICE NOODLE
SALAD (V) (AVG)
Carrots, Cucumbers, Scallions, Napa
Cabbage and Sesame Chili Sauce

SIDES

HONEY GLAZED ROASTED CARROTS
WITH RAISINS AND GOAT CHEESE (V) (AVG)

MARINATED OLIVES, TOMATO, AND
PEARLINI MOZZARELLA (V) (AVG)

PINEAPPLE COLESLAW (V) (AVG)

BLACK GARLIC POTATO SALAD (V) (AVG)

LAVENDER SCENTED FRUIT (V) (AVG)

WHOOPIE PIE (V)

CHOCOLATE CHIP COOKIE (V)

BLUEBERRY COCONUT
PANNA COTTA (V) (AVG)

HOUSE-MADE PICKLED CUCUMBER
SALAD (V) (AVG)

ZAATAR SPICED CHICKPEA SALAD (V) (AVG)

ROASTED CORN AND BLACK BEAN
SALAD (V) (AVG)

CUCUMBER AND TOMATO SALAD WITH
EDAMAME AND FETA (AVG)

MANGO AND QUINOA SALAD WITH
CILANTRO VINAIGRETTE (V) (AVG)

GOURMET SALAD BOWLS

THE BROOKLINE

Roasted Yellow Beets, Blanched Green Beans, Red Bell Peppers, Cucumbers, Cranberries and Shaved Radish with Dressed Baby Gem Lettuce, Feta Cheese and Wild Rice

46.00 PER GUEST

THE CASTLE ISLAND

Roasted Zucchini, Butternut Squash, Tomato, Cucumber and Roasted Carrots and Raisins with Baby Romaine Lettuce, Shaved Alpine Cheese and Toasted Quinoa

46.00 PER GUEST

THE CHARLESTOWN

Roasted Broccoli, Chickpea, Watermelon, Yellow Bell Peppers, Dried Cherries and Edamame with Crumbled Goat Cheese, Baby Red Oak and Riced Cauliflower

46.00 PER GUEST

THE SOMERVILLE

Roasted Potato, Artichoke Hearts, Corn, Charred Onions, Olives, Tomatoes, and Dried Figs with Pearl Mozzarella, Baby Kale and Tri-Color Quinoa

46.00 PER GUEST

THE FRANKLIN

Saffron, Black Lentil and Chickpea Basmati Rice, Tomato, Cucumber, and Red Onion Relish with Acadian Greens and Hummus

46.00 PER GUEST

THE CHINATOWN

Marinated Rice Noodles, Edamame, Radish, Carrots, Cucumber, Napa Cabbage, Scallions and Mandarin Orange, with Mizuna Greens

46.00 PER GUEST

PROTEINS (CHOICE OF ONE)

Flank Steak (AVG)

Grilled Chicken Breast (AVG)

Roasted Tofu (V) (AVG)

Falafel (V)

DRESSINGS (CHOICE OF ONE)

Lemon Shallot Vinaigrette

Pear Vinaigrette

Soy Ginger

Buttermilk Ranch

Avocado Vinaigrette

Kalamata Balsamic

Vegan Caesar

+ ONE MENU COMBINATION APPLIES FOR ALL SERVICES EACH DAY. MULTIPLE DAILY OPTIONS OR SUBSTITUTIONS ARE NOT AVAILABLE





SMALL BITES & RECEPTIONS



NEW ENGLAND SPECIALTIES

Slow Cooked Boston Baked Beans with Caramelized Onions (V)

6.50 EACH

Individual Yankee Pot Roast with Braised Beef Tips, Sweet Peas, Carrots, and Potatoes

6.50 EACH

Mini Lobster Rolls with Griddled Brioche

7.75 EACH

"Soup Sip" Clam Chowder

6.50 EACH

3-Way Boston Roast Beef Slider With Onions, Mayo, and Fried Onions

7.75 EACH

HAND CRAFTED MINIS

Breaded Chicken Parmesan with Marinara and Fresh Mozzarella

6.75 EACH

Tavern Slider with Secret Sauce and American Cheese

6.75 EACH

Buffalo Chicken Meatball Sub

6.75 EACH

New England Style Impossible Joe Slider with Onions and Vegan Cheese (V)

7.00 EACH

Philly Cheesesteak Slider with Peppers and Onions

6.75 EACH

EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives, and Poblano Peppers

6.50 EACH

Simmered Ground Chicken, Poblano, and Chimichurri

6.50 EACH

Slow Cooked Black Beans, Tomato, and Onion (V)

6.50 EACH

SHRIMP SHOOTERS

Mini Shrimp with Cocktail Sauce and Lemon (AVG)

6.75 EACH

Shrimp Ceviche (AVG)

6.75 EACH

Pesto Marinated Shrimp with Basil (AVG)

6.75 EACH

ARANCINIS

Lobster Arancini, Sherry Cream, and Basil
6.50 EACH

Portobello Arancini, Garlic, Spinach, and
Mozzarella (V)
6.50 EACH

Sausage Arancini, Peppers, and Onions
6.50 EACH

Vegan Arancini (V)
6.50 EACH

Butternut Arancini (V)
6.50 EACH

RETRO AND MODERN MINIS

Beef Wellington Bites with Horseradish
Cream
6.50 EACH

Vegetable Pakora (V) (AVG)
6.50 EACH

Breaded Parmesan Stuffed Peppadew (V)
6.50 EACH

Spinach Artichoke Cup (V)
6.50 EACH

Crab Rangoon
6.50 EACH

Mini Lamb Gyro
6.50 EACH

Artichoke Cheese Bite (V) (AVG)
6.50 EACH

Mini Bacon Stuffed Potato (AVG)
6.50 EACH

Salmon Satay (AVG)
6.50 EACH

Paella Croquette with Shrimp and Chorizo (AVG)
6.50 EACH

VEGAN

Smashed Red Potato, Paprika Aioli, and
Garlic Chia Caviar (V) (AVG)
6.50 EACH

Old Bay Hearts of Palm with Vegan Lemon
Aioli, and Parsley in Endive (V) (AVG)
6.50 EACH

Vegan Samosa (V)
6.50 EACH

Vegan Caponata Star (V)
6.50 EACH

SHARPING BORDERS

CHARCUTERIE

Shaved Beef Bresaola (AVG)
New England Salami (AVG)
Finnochiona (AVG)
Capicola (AVG)
Whole Grain Mustard (V²) (AVG)
Cornichon (V²) (AVG)
Roast Garlic and Onion Jam (V²) (AVG)
Baguette (V)
18.00 PER GUEST

SEACUTERIE

An Assortment Of Tinned Fish (avg), Smoked Salmon (AVG)
and Native Clam Dip (AVG)
Olives (V²) (AVG)
Capers (V²) (AVG)
Pickled Onions (V²) (AVG)
Whipped Herb Cheese (V) (AVG)
Crackers (V)
Marcona Almonds (V²) (AVG)
20.00 PER GUEST

NEW ENGLAND CHEESE

An Artisanal Selection of Cheese from Vermont, New Hampshire, and Massachusetts (V) (AVG)
Whipped Truffle Cheddar Spread (V) (AVG)
New England Pimento Cheese Spread (V) (AVG)
Mixed Olives (V²) (AVG)
Fig Jam (V²) (AVG)
Baguette (V)
18.00 PER GUEST

MEZZE

Eggplant and Smoked Squash Baba
Ganoush (V²) (AVG)
Garlic Hummus (V²) (AVG)
Roasted Pepper Muhammara (V²)
Charred Scallion Tzatziki (V) (AVG)
Greek -Olives (V²) (AVG)
Roasted Vegetables (V²) (AVG)
Mini Naan Bites (V)
Papadam (V²) (AVG)
17.00 PER GUEST

BRIE

Warm Wheels Of Brie (V) (AVG)
Topped with an Assortment of Sweet and Savory Toppings;
Garlic-Fig-Onion (V²) (AVG)
Mango-Red Pepper (V²) (AVG)
Pineapple-Pasilla (V²) (AVG)
Caramelized Onion
Puff Pastry and Baguette (V)
18.00 PER GUEST

CARVED STATIONS

HERB ROASTED SALMON

Preserved Lemon Marmalade (V²) (AVG)
Eggplant (V²) (AVG)
Tahini (V²) (AVG)
Pickled Cucumber Salad (V²) (AVG)
Mini Pita (V)
18.00 PER GUEST

SMOKED RIB-EYE

Peppercorn Rib Eye (AVG)
Blue Cheese Fondue (V)
Red Wine Demi
Mini French Baguette (V)
25.00 PER GUEST

BERKEL PROSCIUTTO

Hand Sliced Prosciutto (AVG)
Maplebrook Farms Burratini (V) (AVG)
Confit Tomato, Fresh Basil Pesto, and Crostini
14.00 PER GUEST

OVEN-ROASTED TURKEY BREAST

Local Bog Cranberry-Apricot Chutney (V²) (AVG)
Herb Aioli (V) (AVG)
Artisan Rolls (V)
16.00 PER GUEST

+ ALL CARVING STATIONS REQUIRE CHEF ATTENDANT FEE OF 175.00 PER 100 GUEST GUARANTEE

MASHED POTATO BAR

Classic Whipped Potatoes with Shredded Cheddar, Scallions, Bacon, and Sour Cream

Cauliflower Mash with Caramelized Leeks, Brie, Wild Mushrooms and Truffle Oil (V)

Root Vegetable Mash with Roast Garlic Tahini and Parsley (V)

16.00 PER GUEST

MAC-N-CHEESE MADNESS

CHOOSE 3

BEGIN WITH THE STANDARD MACARONI PASTA AND CREAMY CHEESE WITH THE OPTION TO ADD:

Carmelized Onions, Sliced Brats and Whole Grain Mustard with Pretzel Topping

Buffalo Chicken, Cracker Crumbs, and Ranch Drizzle

Chorizo, Pico de Gallo, and Tortilla Crust

Caprese Shrimp, Tomato, Mozzarella, Focaccia Crumb and Balsamic Drizzle

16.00 PER GUEST

ASIAN POT STICKERS

CHOOSE 3

Choice of 3 Dumplings with Scallion Pancakes and Veggie Spring Rolls with Duck Sauce, Soy Sauce, and Chili Sauce

Lobster

Duck

Shrimp

Wagyu Beef

Edamame Potstickers (V)

26.00 PER GUEST

RAMEN NOODLE BAR

Pulled Sesame Chicken

Shaved Char Siu Pork

Egg Noodles (V)

Edamame Dumplings (V)

Tonkatsu Broth

Served with:

Shaved Napa Cabbage (V) (AVG)

Boiled Eggs (V) (AVG)

Scallions (V) (AVG)

Sweet Soy (V)

Garlic Chili Oil (V) (AVG)

Furikake

22.00 PER GUEST

GOURMET FOCACCIA

CHOOSE 3

Fennel Sausage with Wild Mushroom and Asiago Cheese

Chicken Bianco with Pesto Cream and Mozzarella

Eggplant, Cured Tomato, Ricotta and Basil (V)

Sundried Tomato, Red Onions, Olives and Feta (V)

Roma Tomatoes with Basil and Fresh Mozzarella (V)

Pepperoni, Pineapple and Garlic

18.00 PER GUEST



A wooden tray filled with several donuts. Each donut is topped with a variety of fresh flowers, including purple, orange, and pink blossoms, as well as green leaves and small red berries. The donuts are arranged on a rustic wooden surface, and a few small green olives are scattered around the base of the tray.

DESSERTS

LOADED BROWNIES

With Chocolate Chunk, Chocolate Dipped, and Blondie Brownies Dipped and Garnished with Sprinkles, Cookie Crumbs and Toffee Chunks ⑤

13.00 PER GUEST



SEASONAL FRUIT SHORTCAKES

Freshly Griddled Pound Cake with Seasonal Fruit and House Made Mascarpone Cream ⑤

85.00 PER DOZEN



DESSERTS

Sugar Cookie Dipped in Dark, Milk,
and White Chocolate (V)

74.00 PER DOZEN

Cookie Sandwiches Filled
with Seasonal Buttercream (V)

64.00 PER DOZEN

Triple Chocolate Brownies (V)

62.00 PER DOZEN

Lemon Bars (V)

62.00 PER DOZEN

COOKIES BY THE DOZEN (SELECT THREE) (V)

Cranberry White Chocolate

Chocolate Chunk

Tropical Pineapple Coconut Caramel

Cherry Cheesecake

Blueberry Dark Chocolate

Heath Bar Crunch

Graham Chocolate Marshmallow

Carrot Cake

SMALL 1.5OZ COOKIES 48.00 PER DOZEN

LARGE 3OZ COOKIES 60.00 PER DOZEN

DESSERT TABLE

Founders Spice Cake (V)

Mini Boston Cream Pies (V)

Cheesecake Bites (V)

Hanover Street Cookies (V)

Assorted Dessert Bars and Brownies (V)

Seasonal Fruit Cobbler (V)

Sweet Dessert Verrines (V)

18.00 PER GUEST, MINIMUM OF 25 GUESTS

COOKIES, BROWNIES & MILK

Warm Chocolate Chip Cookies, Snickerdoodle
Cookies and Chocolate Brownies, Served with
Ice Cold Milk (V)

12.00 PER GUEST





BEVERAGES

SANGRIA

WINTER

Harvest Holiday

SPRING

Strawberry Lemon White

SUMMER

Peach Rosé

FALL

Cranberry Apple Cider

375.00 PER GALLON
3 Gallon Minimum

NEW ENGLAND BREWERY TOUR

Whalers Rise - American Pale Ale
10.50 EACH

Castle Island - Keeper
10.50 EACH

Jack's Abby - Post Shift
10.50 EACH

Clown Shoes - Space Cake
Double IPA
10.50 EACH

Notch - Left of the Dial
10.50 EACH

Cisco - Whale's Tale
10.50 EACH

Wormtown - Be Hoppy
10.50 EACH

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

HOSTED PACKAGES

DELUXE (INCLUDES COCKTAILS, BEER AND WINE)

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Superior Rum, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Jack Daniel's Whiskey, and Sweet and Dry Vermouth.

20.00 HOUR ONE

+ EACH ADDITIONAL HOUR, 8.50

BEER AND WINE PACKAGE

DOMESTIC

Bud
Bud Light

PREMIUM BEER

Samuel Adams Boston Lager
Samuel Adams Seasonal
Harpoon IPA
Stella Artois

HOUSE WINE

Proverb Red and White Wine

16.00 HOUR ONE

+EACH ADDITIONAL HOUR, 7.50

NON-ALCOHOLIC

Bottled Water
Soft Drinks
Juices

SPIRIT FREE

Athletic Brewing - Run Wild IPA
Athletic Brewing - Free Wave Hazy IPA

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

BARSELECTIONS

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Superior Rum, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Jack Daniel's Whiskey, and Sweet and Dry Vermouth.

13.50 PER DRINK

WINE BY THE GLASS

PINOT GRIGIO

SAUVIGNON BLANC

PINOT NOIR

CABERNET SAUVIGNON

SPARKLING

10.50 PER GLASS

BEER

PREMIUM BEER

9.50 EACH

DOMESTIC BEER

8.50 EACH

SPIRIT FREE

ATHLETIC BREWING - RUN WILD IPA

9.50 EACH

ATHLETIC BREWING - FREE WAVE HAZY IPA

9.50 EACH

NON-ALCOHOLIC

BOTTLED WATER

5.25 EACH

SOFT DRINKS

5.25 EACH

JUICES

5.50 EACH

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

BOSTON HARBOR DISTILLERY MADE COCKTAILS

OLD FASHIONED

ESPRESSO MARTINI

DEMON SEED

16.00 PER DRINK

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS



WINE BY THE BOTTLE

WHITE WINE

CHARDONNAY
Kendall-Jackson
75.00

CHARDONNAY
Sonoma-Cutrer
75.00

SAUVIGNON BLANC
Kim Crawford
70.00

PINOT GRIGIO
Santa Margherita
125.00

RIESLING
Chateau Ste. Michelle
65.00

SAUVIGNON BLANC
Frei Brothers
60.00

PINOT GRIGIO
J Vineyards
75.00

PINOT GRIGIO
SiSi Fruili
65.00

RED WINE

PINOT NOIR
Meiomi
70.00

PINOT NOIR
ETUDE
75.00

CABERNET SAUVIGNON
Simi
80.00

CABERNET SAUVIGNON
Louis Martini
70.00

MERLOT
Murphy Goode
65.00

MALBEC
Gascon
60.00

RED BLEND
Chaos Theory
165.00

RED BLEND
Conundrum
90.00

BUBBLY

Ferrari Brut
100.00

Nicolas Feuillatte Brut
310.00

ROSÉ

Fleur de Mer
85.00

Nicolas Feuillatte Brut Rose
310.00

SPARKLING ROSÉ
Ferrari Brut Rose
100.00

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS



SPIRIT FREE

SPARKLING GINGER CRANBERRY FIZZ

Ginger Beer and Unsweetened Cranberry Juice,
Garnished with Fresh Cranberries

405.00 PER 3 GALLON

STRAWBERRY LEMONADE FIZZ WITH MINT GARNISH

405.00 PER 3 GALLON

BLUECATION

Blue Raspberry Syrup

Orange Juice

Pineapple Juice

Lemon Juice

Lemon Lime Bubly Sparkling Water

405.00 PER 3 GALLON

BLOOD ORANGE FIZZ

Blood Orange Juice

Lime Juice

Ginger Beer

Garnished with Dried Blood Orange Wheel &
Rosemary

405.00 PER 3 GALLON

SPARKLING PEACH SANGRIA WITH FRESH THYME GARNISH

405.00 PER 3 GALLON

LYRE'S SPIRIT-FREE DRINKS

Jalapeno Blood Orange Fauxgarita with Lime
Wedge (Agave Spirit)

585.00 PER 3 GALLON

Mango Passionfruit Rumble with Sliced Lime
(Dark Cane Spirit)

585.00 PER 3 GALLON

Pomelo Grapefruit Spritz with Grapefruit Quarter
(Aperol Spirit)

585.00 PER 3 GALLON

Yuzu Lime Mojito with Mint Sprig (Dark Cane Spirit)

585.00 PER 3 GALLON

GRAPEFRUIT PALOMA

Grapefruit Juice, Lime Juice & a Dash of Maple Syrup
Topped off with Sparkling Water

Garnished with a Lime Wheel

405.00 PER 3 GALLON

CLOUD 9

Coconut Milk

Blue Raspberry Syrup

Lemon Lime Bubly Sparkling Water

Shimmer Powder

405.00 PER 3 GALLON

SPICED APPLE CIDER

Apple Cider & Cinnamon Ginger Simple Syrup,
Garnished with an Apple Slice & Cinnamon Stick

405.00 PER 3 GALLON

BLUE AFTERNOON

Coconut Water

Blue Raspberry Syrup

Lime Juice

Agave

405.00 PER 3 GALLON