



2028 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 (V²)

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 (V²) (AVG)

Roasted Potatoes with Peppers and Chives (V²) (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.



BLACKSTONE VALLEY

- Revolutionary Morning Scones (V)
- Smashed Potato Breakfast Hash (V² 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 (V²)
- 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 (V² 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 (V² 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 Figgleberry 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 (VG)

Bacon and Yukon Gold potatoes

29.00 PER GUEST

EGG WHITE FRITTATA (V) (VG)

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) (VG)

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 photograph of a refreshing drink in a mason jar. The jar is filled with clear liquid, ice cubes, and a sprig of mint. A slice of lemon is visible on the rim. The background is a blurred beach scene with the ocean and a green hill. In the foreground, there are several whole lemons and lime slices on a wooden surface.

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

A collage of various baked goods, including pretzels and sausages, arranged on a wooden surface. A central dark blue rectangular box contains the word 'BREAKS' in a large, white, sans-serif font.

BREAKS

BREAKS

ARTISANAL BAVARIAN PRETZEL ⓧ

Traditional Salted Bavarian with Pimento Cheese and Brown Mustard

144.00 PER DOZEN

POTATO CHIPS & GOURMET DIPS ⓧ AVG

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

10.00 PER GUEST

HUMMUS TRIO ⓧ 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 ⓧ

Assorted Seasonal Selections

60.00 PER DOZEN

BUILD YOUR OWN ACAI BOWL ⓧ

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

19.00 PER GUEST

CREATE YOUR OWN ENERGY MIX ⓧ 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 ⓧ² AVG

40.00 PER DOZEN

SEASONAL SLICED FRESH FRUIT PLATTER ⓧ² AVG

250.00 SERVES 25 – 30

ASSORTED GRANOLA BARS ⓧ

40.00 PER DOZEN

NUTTER SPOONS

Oreo ⓧ²

Cinnamon Toast ⓧ

Chocolate Sprinkles ⓧ² AVG

60.00 PER DOZEN

HOUSEMADE ENERGY DATE BARS ⓧ AVG

48.00 PER DOZEN

ASSORTED ENERGY BARS ⓧ

55.00 PER DOZEN

ASSORTED INDIVIDUAL BAGS OF CHIPS ⓧ 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 ⓧ² AVG

Raw Baby Vegetables with Vegan Green Goddess and Lemon Hummus

16.00 PER GUEST





PLATED MEALS

SALADS SELECT ONE

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 (3.00 per guest)

BABY VEGETABLE SALAD

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

WILD MUSHROOM SALAD

Red Endive, Roasted Squash, Living Mizuna

NEW ENGLAND SALAD

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

Heirloom Tomato Salad, Parmesan Risotto

54.00 PER GUEST

BRAISED SHORT RIB

Red Potato Horseradish Mash, Broccolini, and Red Wine Demi

64.00 PER GUEST

MAPLE ROASTED CHICKEN BREAST

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

Roasted Potato, Turmeric Cauliflower, Vegan Lemon Tahini

BUTTERNUT RISOTTO

Garlicky Spinach, Roasted Vegetables

PAN SEARED TOFU

Chickpea Succotash, Fresh Herbs, Baby Vegetables

DESSERTS SELECT ONE

BOSTON CREAM PIE

Orange Scented Crème Anglaise

DULCE DE LECHE CHEESECAKE

ESPRESSO CREME BRULEE

CHOCOLATE TRUFFLE MOUSSE CAKE

VEGAN CHOCOLATE MOUSSE CAKE

LEMONCELLO RASPBERRY CAKE

Raspberry Miroir and White Chocolate

TIRAMISU

ENHANCEMENTS

Fresh Baked Rolls, Thyme Infused Navy Bean Dip   with Lemon and Truffle

5.00 PER GUEST

Fresh Baked Rolls with Butter 

7.00 PER GUEST

CHEF'S TABLE



BROOKLINE TABLE

RUSTIC GREEK SALAD (V) (VG)

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

TABBOULEH SALAD (V) (VG)

Grilled Vegetables and Rosemary

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

ROASTED SPICED GARLIC CHICKEN (V)

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

GRILLED MEDITERRANEAN STEAK (VG)

Red Wine and Fresh Herbs

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

BAKLAVA AND HONEY DONUTS (V)

46.00 PER GUEST

*Includes Coffees and Teas

HANOVER STREET TABLE

WEDGED ROMA TOMATO SALAD (V) (VG)

Roasted Garlic, Pearl Onions, Rocket Greens, Basil Vinaigrette

CAESAR SALAD

Crisp Romaine, Parmesan and Garlic Croutons with Classic Caesar Dressing

ROASTED VEGETABLE SALAD (V) (VG)

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 (V) (AVG)

Julienne Cucumber, Carrot, Radish, Cilantro Vinegar

STEAMED RICE (V) (AVG)

BRAISED MAPO TOFU (V)

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 (V) (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 (V) (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 (V) (AVG)

CURTIDO SLAW (V) (AVG)

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

PICO DE GALLO (V) (AVG)

CORN TOSTADA (V) (AVG)

FLOUR TORTILLAS (V)

LATIN RICE WITH CILANTRO (V) (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

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

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

CURRIED CAULIFLOWER CRANBERRY SALAD WRAP

Arugula, Cucumber, Tomato, Butternut Hummus

48.00 PER GUEST

*Includes Coffees and Teas

ENTREE SALADS

ROASTED VEGETABLE QUINOA TABBOULEH

(V) (VG) Lemon Parsley Dressing

BABY KALE CAESAR SALAD

Roasted Red Pepper, Tomato, Caesar Dressing and Shaved Parmesan

MEDITERRANEAN TUNA SALAD

(VG) Acadian Greens, Roasted Onions, Olives, Peppers, Tomatoes, Green Beans, Feta

CURRIED CHICKEN SALAD

Raisins and Roasted Pepitas on Baby Iceberg Cups

MARINATED TOFU AND RICE NOODLE SALAD

(V) (VG) Carrots, Cucumbers, Scallions, Napa Cabbage and Sesame Chili Sauce

SIDES

HONEY GLAZED ROASTED CARROTS WITH RAISINS AND GOAT CHEESE

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

PINEAPPLE COLESLAW

BLACK GARLIC POTATO SALAD

LAVENDER SCENTED FRUIT

WHOOPIE PIE

CHOCOLATE CHIP COOKIE

BLUEBERRY COCONUT PANNA COTTA

HOUSE-MADE PICKLED CUCUMBER SALAD

ZAATAR SPICED CHICKPEA SALAD

ROASTED CORN AND BLACK BEAN SALAD

CUCUMBER AND TOMATO SALAD WITH EDAMAME AND FETA

MANGO AND QUINOA SALAD WITH CILANTRO VINAIGRETTE



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)

GOUPMET 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 ⓧ

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 ⓧ

7.00 EACH

Philly Cheesesteak Slider with Peppers and Onions

6.75 EACH

EMPAÑADAS

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 ⓧ

6.50 EACH

SHRIMP SHOOTERS

Mini Shrimp with Cocktail Sauce and Lemon Ⓐⓧ

6.75 EACH

Shrimp Ceviche Ⓐⓧ

6.75 EACH

Pesto Marinated Shrimp with Basil Ⓐⓧ

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

CHARCUTERIE

- Shaved Beef Bresaola AVG
- New England Salami AVG
- Finnochiona AVG
- Capicolla AVG
- Whole Grain Mustard V² AVG
- Cornichon V² AVG
- Roast Garlic and Onion 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 -Olivs V² AVG
- Roasted Vegetables V² AVG
- Mini Naan Bites V
- Papadam V² AVG

17.00 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

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

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 V AVG
- Baguette V

18.00 PER GUEST

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

RAMEN NOODLE BAR

Pulled Sesame Chicken

Shaved Char Siu Pork

Egg Noodles (V)

Edamame Dumplings (V)

Tonkatsu Broth

Served with:

Shaved Napa Cabbage (V) (VG)

Boiled Eggs (V) (VG)

Scallions (V) (VG)

Sweet Soy (V)

Garlic Chili Oil (V) (VG)

Furikake

22.00 PER GUEST

MAC-N-CHEESE MADNESS

CHOOSE 3

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

Caramelized 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

GOUREMET 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

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

Wagy Beef

Edamame Potstickers (V)

26.00 PER GUEST





DESSERTS

LOADED BROWNIES

With Chocolate Chunk, Chocolate Dipped, and Blondie Brownies Dipped and Garnished with Sprinkles, Cookie Crumbs and Toffee Chunks (V)

13.00 PER GUEST



SEASONAL FRUIT SHORTCAKES

Freshly Griddled Pound Cake with Seasonal Fruit and House Made Mascarpone Cream (V)

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

\$75.00 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

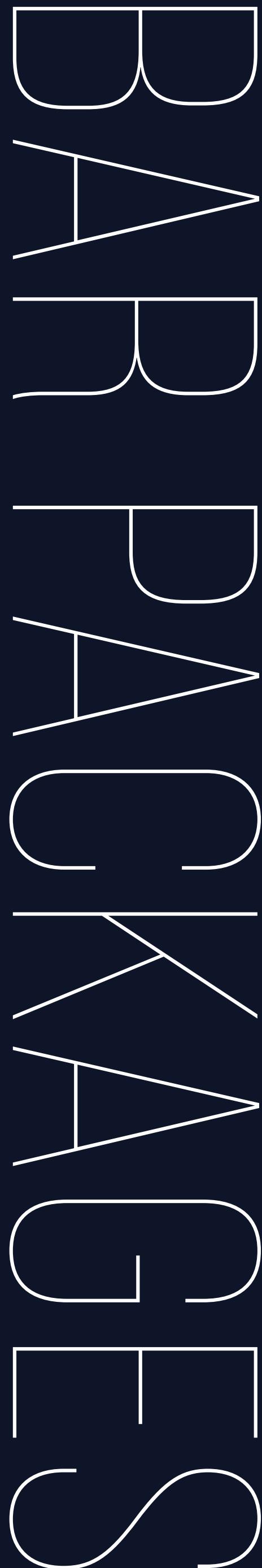
NON-ALCOHOLIC

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



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



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

A row of colorful cocktails on a bar counter. From left to right: a red cocktail with a slice of orange; a dark red cocktail with a mint sprig and a lime wedge; an orange cocktail with a lime wedge; a red cocktail with a lime wedge; a yellow cocktail with a lime wedge; and a yellow cocktail with a lime wedge. A bartender's hand is visible on the right, pouring a clear liquid into a glass. The background is blurred, showing more of the bar and its surroundings.

SPRITFREE

SPARKLING GINGER CRANBERRY FIZZ

Ginger Beer and Unsweetened Cranberry Juice,
Garnished with Fresh Cranberries

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

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

SPICED APPLE CIDER

Apple Cider & Cinnamon Ginger Simple Syrup,
Garnished with an Apple Slice & Cinnamon Stick
405.00 PER 3 GALLON

STRAWBERRY LEMONADE FIZZ WITH MINT GARNISH

405.00 PER 3 GALLON

SPARKLING PEACH SANGRIA WITH FRESH THYME GARNISH

405.00 PER 3 GALLON

CLOUD 9

Coconut Milk
Blue Raspberry Syrup
Lemon Lime Bubly Sparkling Water
Shimmer Powder
405.00 PER 3 GALLON

BLUE AFTERNOON

Coconut Water
Blue Raspberry Syrup
Lime Juice
Agave
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

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