



The Lawn On D
2025 Event
Menus*



* Menus subject to change.



About Us



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

Our innovative menus contain a wide array of offerings and themes to help you create a truly unique experience for your guests for events ranging from casual to black-tie. We can also customize our menus to meet your needs. Rebel Restaurants hand-picks the freshest ingredients

New England has to offer every day, and works diligently to find the finest local purveyors available to ensure your events are talked about for many years to come.



Remarkable experiences.
Imagination realized.™

The Massachusetts Convention Center Authority owns and operates the Thomas M. Menino Convention & Exhibition Center (MCEC), the John B. Hynes Veterans Memorial Convention Center, and the Lawn on D. Signature Boston represents all of the unique benefits and advantages of bringing your event to one of our award-winning facilities. Through Signature Boston, we have created a seamless experience for our clients and guests, from sales to event execution. It's not just about our venues and event services; it's about working together to deliver remarkable experiences. We partner with you to bring your ideas to life.

To us, your success is everything.

**For more information, call us at 877-393-3393
or email us at sales@SignatureBoston.com.**



Alcoholic Beverages

BEERS, SELTZERS & TEAS

12 OZ

Corona Extra <i>Mexican Lager</i> 9	Kona Big Wave <i>Golden Ale</i> 9
Allagash White <i>Belgian Wheat</i> 9.50	Truly Wild Berry <i>Malt Seltzer</i> 9.50
Sam Adams Light <i>Light Lager</i> 8.50	Angry Orchard <i>Cider</i> 9.50
Nightshift Whirlpool 10	Sun Cruiser <i>Spiked Tea</i> 10
<i>New England Pale Ale</i>	
Harpoon New England IPA 9	Athletic Brewing Run Wild 8
<i>IPA</i>	<i>Non-Alcoholic IPA</i>
Harpoon Summer Style 8.50	NÜTRL Vodka Seltzer 10.50
<i>New England Blonde Ale</i>	
Michelob Ultra <i>Light Lager</i> 9	Viva Tequila Seltzer 11.75

14 OZ DRAFT

Harpoon Southie Lager 9
<i>Golden Lager</i>
UFO Maine Blueberry <i>Wheat</i> 9

16 OZ

Pabst Blue Ribbon <i>Lager</i> 8

WINE | by the glass

WHITE

CHARDONNAY Grayson, California 13
PINOT GRIGIO Bianco, California 13.75
SAUVIGNON BLANC Villa Maria, New Zealand 13.75
PROSECCO Gambino, Italy 13
SANGRIA REAL 13.75

ROSÉ

ROSÉ Coppola, California 13.75

RED

PINOT NOIR Noble Vines, California 13.75
SANGRIA REAL 13.75

SPIRITS | 14

BOURBON Jim Beam • GIN Bombay • RUM Bacardi & Captain Morgan
TEQUILA Old Mexico • VODKA Tito's • WHISKEY Jack Daniel's

All pricing is subject to 23% house fee & 7% tax.

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COCKTAILS | 14

Tito's Peach Lemonade – *Tito's, lemonade, peach purée*

Seaport Mule – *Tito's, ginger beer, lime juice*

Southie-Rita – *tequila, triple sec, simple syrup, grapefruit juice, soda*

Frosé – *frozen strawberry rosé with raspberry vodka and lemon juice*

Specialty Wine

White by the Bottle

WHITE BLEND

Conundrum – *Fairfield, California* **42**

RIESLING

Dr. Loosen (2020) – *Mosel, Germany* **72**

PINOT GRIGIO

Jermann–Friuli – *Venezia Giulia, Italy* **46**

Zenato – *Veneto, Italy* **42**

Santa Margherita – *Trentino-Alto Adige, Italy* **52**

SAUVIGNON BLANC

Jacques Dumont – *Sancerre, France* **38**

Stoneleigh – *Marlborough, New Zealand* **48**

Rombauer Vineyards – *Napa, California* **54**

CHARDONNAY

Francis Ford Coppola “Diamond Collection” – *Monterey, California* **40**

Simi – *Sonoma, California* **45**

Sonoma-Cutrer – *Sonoma, California* **55**

Grgrich Hills Estate – *Napa Valley, California* **70**

SPARKLING

Chloe Prosecco – *Veneto, Italy* **48**

Aria Cava Brut – *Catalonia, Spain* **44**

Francis Ford Coppola
“Diamond Collection” Prosecco – *Veneto, Italy* **45**

BBQ White – *Quinta de São Roque, Portugal* **52**

Domaine Carneros Brut – *Napa, California* **60**

Veuve Clicquot Brut – *France* **135**

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Specialty Wine (cont.)

Rosé & Reds by the Bottle

ROSÉ

Segura Viudas Sparkling – Catalonia, Spain 40

Whispering Angel – Provence, France 68

BBQ Rosé – Quinta de São Roque, Portugal 52

RED BLEND

Stag's Leap 'Hands of Time' – Napa Valley, California 70

MERLOT

Francis Ford Coppola "Diamond Collection" –

Central Coast, California 45

Chateau Ste. Michelle "Indian Wells" – Columbia Valley, Washington 48

Rutherford Hill – Napa, California 98

PINOT NOIR

La Crema – Monterey, California 48

Z. Alexander Brown – Santa Lucia Highlands, California 55

EnRoute – Russian River Valley, California 60

CABERNET SAUVIGNON

Bonterra – Mendocino, California 45

Imagery – Sonoma, California 48

Liberty School Reserve – Paso Robles, California 48

Silverado – Napa Valley, California 85

Non-Alcoholic Beverages

Water 4.50

Pepsi, Diet Pepsi, Starry 5

Lemonade, Brisk Iced Tea 5

Red Gatorade 5.50

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Kid's Menu

Served as a Boxed Meal for 12 and under

MAINS | Choose two

Hamburger or Cheeseburger
Grilled Cheese Sandwich
Chicken Tenders
Jumbo Hot Dog
Peanut Butter & Jelly

SIDES | Your choice of two

Potato Chips **VG**
Fresh Fruit Salad **GF VG**
Pasta Salad **VG**
Macaroni & Cheese **V**
Garden Salad **GF VG**
French Fries **VG**

SWEET ENDINGS

Chocolate Chip Cookie

DRINKS | Your choice of one

Apple Juice Box
Water Bottle

\$16 per guest

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Passed Hors D'oeuvres

Priced Per Piece, 50 Piece Minimum

FROM THE LAND

Grilled Skirt Steak Tostada **GF 6.25**

Crispy tortilla chips, mango slaw, chipotle aioli, scallions

Philly Cheesesteak Wonton **5.25**

Crispy fried, chipotle aioli

Boston Franks **4.25**

Puff pastry, spicy ketchup

BLT Bite **5.25**

Belly, endive lettuce, tomato, thousand island

New York Sirloin **GF 6.25**

Belgian endive, mango salsa, jalapeño, avocado mousse

Empanadas **5.25**

Short rib, jalapeño, chihuahua cheese, chipotle aioli

Bao Buns **6.25**

Gua pork belly, cilantro lime dressing, carrots, scallions

Beef Tartare **7.25**

Capers, horseradish crema, brioche, mustard seed, egg

Mini Chicken Taquito **4.25**

Buffalo, crispy tortilla, avocado ranch, pico de gallo

Spicy Chicken Shell **4.25**

Guacamole, pico, buffalo

Chicken Salad Boat **GF 5.25**

Endive, basil oil, baby corn, grapes, togarashi

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Passed Hors D'oeuvres (cont.)

Tamari Gyoza **5.25**

Pork, napa cabbage dumpling, ginger tamari

Sweet & Sour Chicken **GF 4.75**

Chicken tenderloin, sweet and sour sauce, scallions

Chicken Croquettes **4.75**

Maseca, corn, serrano, cotija

FROM THE SEA

Maryland-Style Crab Cake **5.25**

Corn, radish, tartar sauce, basil oil

Bacon Wrapped Scallop **6.25**

Panko crust, spicy ketchup

Grilled Shrimp & Watermelon **GF 5.25**

Basil oil, balsamic reduction, feta

Lobster Guacamole Chalupa **7.25**

Pico de gallo

Shrimp Cocktail **GF 5.25**

Jumbo shrimp, cocktail sauce, lemon zest, citrus aioli

Lobster Toast **8.75**

Lemon aioli, celery, brioche

Lobster or Crab Rangoon **6.25**

Wonton, cream cheese

Mini Sushi Taco **7.25**

Tuna, ponzu sushi rice, lemon aioli, crispy nori

Lox Bite **7.25**

Bagel bites, smoked salmon, caper, onions, heirloom tomatoes

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Passed Hors D'oeuvres (cont.)

FROM THE GARDEN

Heirloom Caprese **GF V** 5.25

Ciliegine, basil oil, basil, balsamic reduction

Veggie Spring Roll **V** 5.25

Spring vegetables, cabbage, sweet chili

Tomato Mozzarella Bruschetta **V** 4.25

Baguette, basil, ricotta, balsamic reduction

Arancini **V** 5.25

Tomato, mozzarella, balsamic, micro basil

Guacamole Cup **GF VG** 4.25

Guacamole, pico de gallo

Watermelon **GF V** 4.25

Feta, mint, olive tapenade, balsamic

Falafel Bite **GF V** 4.25

Chickpea, cumin crème fraiche, fresh oregano

Brie Triscuit **V** 5.75

Torched brie, guava paste

Avocado Crisp **GF VG** 6.25

Sushi rice, nori komi furikake, tamari

Chopped Salad Bite **GF VG** 5.25

Cucumber, chickpea, corn salsa

White Bean Toast **V** 5.25

Artichoke, basil oil, sun dried tomatoes, baguette

Hummus **GF V** 4.75

Cucumber, red pepper hummus, mint, feta

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Stationary Platters

COLD DISPLAYS

Serves 50 Guests

Vegetable Crudité **V 325**

Fresh seasonal vegetables & savory ranch

Cheese Board **V 400**

Served with an assortment of local and regional artisanal cheese, bread crisps & crackers

Charcuterie Board **455**

Cured meats, aged cheese, fruit jams & bread crisps

Mediterranean Mezze Platter **V 355**

Sliced cucumbers, marinated vegetables, roasted peppers, olives, feta cheese, hummus, bread sticks & fresh pita chips

Guacamole Bar **GF V 555**

Served with fresh chips, jalapeños & pico de gallo

Assorted Dips **325**

French Onion, Maple Bacon & Garlic Herb Dips; served with fresh pita, potato chips & sliced carrots, celery, peppers, radish

Raw Bar **GF 2200**

Oysters, clams, shrimp, lobster tail, Jonah crab or Alaska king crab legs (market availability), mignonette, tabasco, horseradish, pickled onion, lemon, cocktail sauce

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Stationary Platters (Cont.)

HOT DISPLAYS

Serves 50 Guests

Slider Bar **500**

Beef, buffalo chicken, veggie

Chicken Wing Bar **GF 400**

Crispy chicken wings served with buffalo & honey BBQ sauce & ranch for dipping

Freshly Popped Popcorn **GF V 275**

Warm Pretzels **V 325**

Served with cheese dipping sauce

Hot Dog Cart **400**

Served with traditional fixings

Sausage Cart **455**

Served with peppers & onions

Pizza Party **455**

Cheese, pepperoni, BBQ chicken, wild mushroom

Nacho Bar **GF V 425**

Served with fresh chips, homemade salsas, pico de gallo & warm queso fundito

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Sweet Treats

DESSERT PLATTERS

50 pieces per platter

Fresh Sliced Watermelon **GF VG 200**

Fresh Fruit Salad **GF VG 255**

Fresh Fruit Platter **GF V 275**

Fresh sliced, seasonal fruit & honey yogurt dipping sauce

Cookies & Brownies **V 275**

Mini Cannoli **V 275**

Chocolate Covered Strawberries **GF V 375**

Tiramisu **V 425**

Assorted Mini Cheesecakes **V 425**

Churros **V 325**

Baklava **V 355**

Cheesecake Pops **V 455**

Ice Cream Cart **GF V 425**

Novelties Cart **V 375**

Wild Pops Cart **GF V 575**

Sundae Bar **VG 675**

Your choice of three flavors:

Vanilla, Chocolate, Strawberry, Coffee, Oreo, Chocolate Chip

TARTLETTES

50 pieces per platter

Key Lime **V 325**

Peach Cobbler **V 325**

S'mores **V 355**

Apple Crisp **V 325**

Chocolate Mousse **V 355**

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D Street Carnival

2 Hour Carnival Stations Setup Style

FIRST COURSE | *Choose one*

Pretzel **V**

Popcorn **GF V**

Walking Taco

MAINS | *Your choice of three*

Boston Cheeseburger

Fenway Sausage

Seaport Dog

Vegetarian Burger **V**

Turkey Leg **GF**

ON THE SIDE | *Your choice of two*

Potato Chips **GF VG**

Street Corn **GF V**

Fried Pickles **V**

Fried Cheese Curds

SWEET ENDINGS | *Your choice of two*

Fresh Sliced Watermelon **GF VG**

Cotton Candy **GF V**

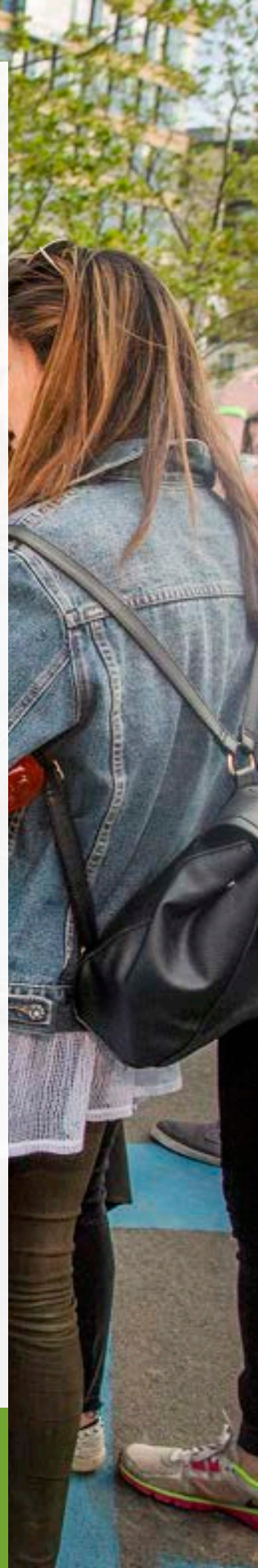
Caramel Apple **V**

\$49 per guest

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Off the Grille

2 Hour Banquet Style Buffet

FIRST COURSE

Your choice of one salad & two dressings

Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber

Romaine **V** - romaine, focaccia croutons, shaved parmigiano cheese

Arugula **GF V** - onions, olives, shaved parmigiano cheese

Italian, Ranch, Caesar, Blue Cheese, Soy Ginger

MAINS | *Your choice of two*

Grilled Steak Tips **GF**

Grilled Salmon **GF**

Garlic Herb Chicken Breast **GF**

Grilled Stuffed Mushroom **GF VG**

ON THE SIDE | *Your choice of two*

Potato Salad **GF V**

Fresh Pasta Salad **V**

Baked Macaroni & Cheese **V**

Grilled Summer Vegetables **GF VG**

SWEET ENDINGS | *Your choice of two*

Cookies & Brownies **V**

Fresh Fruit Salad **GF VG**

Fresh Sliced Watermelon **GF VG**

\$55 per guest

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Mexicali On D

2 Hour Banquet Style Buffet

FIRST COURSE | Choose one

Guacamole **GF VG**

Tacos - *Chicken, Shrimp, Beef Birria*

SECOND COURSE | Your choice of one salad & two dressings

Kale **GF V** - arugula, quinoa, pomegranate, red onion, almond, cotija cheese

Chopped Salad **GF V** - bib lettuce, Pico de Gallo, tortilla strips, chickpea, cucumber, cotija cheese

Cilantro Lime, Toasted Cumin, Citrus Vinaigrette, Chipotle

MAINS | Your choice of three

Enchiladas

Chicken enchilada with salsa roja or salsa verde

1/4 Chicken Mole **GF**

Vegan Chile Rellenos **GF VG**

Ancho Pork Tenderloin **GF**

ON THE SIDE | Your choice of two

Grilled Street Corn **GF V**

Quinoa **GF VG**

Mexican Rice **GF V**

Refried Beans **GF V**

SWEET ENDINGS | Choose one

Churros **V**

Flan **V**

Tres Leche Cake **V**

\$60 per guest

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Backyard BBQ

2 Hour Banquet Style Buffet

FIRST COURSE

Your choice of one salad & two dressings

Mixed Greens Salad **GF VG**- Romaine, carrots, cabbage, tomatoes, cucumber
Romaine **V**- romaine, focaccia croutons, shaved parmigiano cheese
Arugula **GF V**- onions, olives, tomatoes, shaved parmigiano cheese
Summer Salad **GF VG**- carrots, bell pepper, cabbage, arugula, mango

Buttermilk Ranch, BBQ Vinaigrette, Honey Mustard, Blueberry Dressing, Honey Shallot

MAINS | *Your choice of three*

Carolina Beef Brisket **GF**
Baby Back Ribs **GF**
Cedar Plank Salmon **GF**
Half Roasted Chicken **GF**
BBQ Glazed Pineapple Pork **GF**

ON THE SIDE | *Your choice of two*

Macaroni & Cheese **V**
Corn Bread **V**
Bacon Maple Brussel Sprouts **GF**
Cole Slaw **GF V**
Boston Baked Beans **GF V**
Corn on the Cob **GF V**

SWEET ENDINGS | *Choose two*

Fresh Sliced Watermelon **GF VG**
Cookies & Brownies **V**
Apple Pie Tartelettes **V**
Peach Cobbler Tartelettes **V**
Key Lime Tartelettes **V**

\$65 per guest

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North End Eatery

2 Hour Banquet Style Buffet

INSALATE

Your choice of one salad & two dressings

Arugula **V** - onions, olives, tomatoes, shaved parmigiano cheese

Endive **V** - arugula, orange segments, purple cabbage, apple,
candied pecans, blue cheese

Beet **V** - cranberries, candied pecans, golden beets, arugula, spinach, feta cheese

Olive Oil, Cipollini AI Balsamic, Aceto Balsamic, Limone

PRIMO | Your choice of two

Parmesan Risotto **V**

Gnocchi Burro **V**

Rigatoni Alio Olio **VG**

Orecchiette **VG**

Fettuccine **VG**

SECONDO | Your choice of two

Bolognese **GF** or Meatball

Short Rib **GF**

Fruitti di Mare **GF**

Gamberi Fra Diavolo **GF**

Caponata **GF VG**

Chicken Parmegiano

CONTORNO | Select two

Summer Vegetables **GF VG**

Asparagus **GF VG**

Broccolini **GF VG**

Roasted Yukon Potatoes **GF VG**

DOLCE | Select one

Cannoli **V**

Tiramisu **V**

Lemon Italian Cream Cake **V**

\$75 per guest

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Land & Seaport

2 Hour Banquet Style Buffet

FIRST COURSE

Your choice of one salad & two dressings

- Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber
- Romaine **V** - romaine, focaccia croutons, shaved parmigiano cheese
- Arugula **GF V** - onions, olives, tomatoes, shaved parmigiano cheese
- Spinach **GF V** - strawberries, blueberries, onions, feta cheese
- Summer Salad **GF VG** - carrots, bell pepper, cabbage, arugula, mango

Italian, Ranch, Caesar, Blue Cheese, Balsamic Vinaigrette, Soy Ginger

TURF MAINS | *Your choice of two* SURF MAINS | *Your choice of two*

- Petite Filet Mignon **GF**
- Braised Short Rib **GF**
- Pan-Seared Chicken **GF**
- BBQ Glazed Pineapple Pork Chop **GF**
- Lobster **GF**
- Pan-Seared Scallops **GF**
- Cedar Plank Salmon **GF**
- Grilled Shrimp **GF**

ON THE SIDE | *Your choice of two*

- Green Beans **GF VG**
- Macaroni & Cheese **V**
- Grilled Summer Vegetables **GF VG**
- Whipped Potatoes **GF V**
- Roasted Yukon Potatoes **GF VG**
- Pasta Salad **V**

SWEET ENDINGS | *Your choice of two*

- Chocolate Covered Strawberries **GF**
- Assorted Mini Cheesecake **V**
- Tiramisu **V**
- Apple Crisp Tartelette **V**
- Chocolate Mousse Tartelette **V**
- Peach Cobbler Tartelette **V**

\$95 per guest

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New England Clam Bake

2 Hour Banquet Style Buffet

FIRST COURSE

New England Clam Chowder

SECOND COURSE

Your choice of one salad & two dressings

Mixed Greens Salad **GF VG** - Romaine, carrots, cabbage, tomatoes, cucumber

Romaine **V** - romaine, focaccia croutons, shaved parmigiano cheese

Arugula **GF V** - onions, olives, shaved parmigiano cheese

Spinach **GF V** - strawberries, blueberries, onions, feta cheese

Italian, Balsamic, Ranch, Caesar, Blue Cheese, Citrus, Soy Ginger

CLAM BAKE **GF**

Steamed Lobster

Little Neck Clams

Red Bliss Potatoes

Mussels

Corn on the Cob

MAINS | Choose one

Baby Back Ribs **GF**

Roasted Half Chicken **GF**

Grilled Petite Filet Mignon **GF**

Stuffed Peppers **GF VG**

ON THE SIDE | Your choice of two

Garlic Green Beans **GF VG**

Baked Macaroni & Cheese **V**

Roasted Yukon Potatoes **GF VG**

Grilled Summer Vegetables **GF VG**

Corn Bread **V**

Cole Slaw **GF VG**

SWEET ENDINGS | Choose one

Cookies & Brownies **V**

Strawberry Shortcake **V**

Peach Cobbler **V**

Apple Crisp **V**

Sliced Watermelon **GF VG**

\$99 per guest

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