

THE
Colonnade
HOTEL



Plated Breakfasts

Breakfast Enhancements

Breakfast Stations

Breakfast Buffet

The Continental

Selection of Orange and Grapefruit Juice

Display of Sliced Seasonal Fruits, Bananas and Berries

Selection of Danish, Croissants and Seasonal Petite Muffins

Selection of Yogurts and House Made Granola

Cottage Cheese & Grapefruit Compote

Selection of Cold Cereals with 2% Milk, Almond Milk, Soy Milk & Skim Milk

Sweet Butter, Honey and Fruit Preserves

Fair Trade Organic Coffee, Decaffeinated Coffee and Harney & Sons Assorted Teas

\$34.00 per person*

The French Continental

Selection of Orange and Grapefruit Juice

Display of Sliced Seasonal Fruits and Berries

Croissant Monsieur

Croissant Florentine

Petite Quiche Lorraine

Sweet Brioche

Le Coq Danish

Yogurt Parfait

Sweet Butter, Honey and Fruit Preserves

Fair Trade Organic Coffee, Decaffeinated Coffee and Harney & Sons Assorted Teas

\$37.00 per person

***Minimum 10 people**

Additional \$5.00 per person for fewer than 30 people

All Menu items, Prices and Fees are subject to a 17% Service Charge, 6% Taxable Administrative Fee and a 7% MA Sales tax.

No Portion of the Administrative fee will be paid as a service gratuity. All prices are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

All menu items are prepared with trans-fat free alternatives.



[Breakfast Buffets](#)[Plated Breakfasts](#)[Breakfast Enhancements](#)[Breakfast Stations](#)

Breakfast Buffet

The Bostonian

Selection of Orange and Grapefruit Juice

Display of Sliced Seasonal Fruits, Bananas and Berries

Selection of Cold Cereals with 2% Milk, Almond Milk, Soy Milk & Skim Milk

Chobani Greek Yogurt and House Made Granola

Scrambled Eggs (egg whites available)

Applewood Smoked Bacon or Turkey Bacon

Maple Pork Sausage or Chicken Sausage

Yukon Potatoes

Blueberry Citrus Pancakes, Bourbon Maple Syrup

Selection of Danish, Croissants and Seasonal Petite Muffins

Sweet Butter, Honey and Fruit Preserves

Fair Trade Organic Coffee, Decaffeinated Coffee and Harney & Sons Assorted Teas

\$42.00 per person

Minimum 20 people

Additional \$5.00 per person for fewer than 30 people

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Breakfast Buffets

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Plated Breakfast

*Pre-set Chobani Greek Yogurt Panna Cotta, Granola, Blueberry-Champagne Compote
Raisin Sweet Rolls, Cinnamon Honey Butter*

The All American

Chilled Orange Juice
Scrambled Duck Eggs
Applewood Smoked Bacon
Yukon Potatoes, Chives
Vine Roasted Tomatoes
Fair Trade Organic Coffee, Decaffeinated Coffee
and Harney & Sons Assorted Teas

\$35.00 per person

The Colonnade

Chilled Orange Juice
House-made Corned Beef Hash, Poached Egg
Grilled Asparagus
Roasted Tomato Choron
O'Brien Yukon Potatoes
House-made English Muffins
Fair Trade Organic Coffee, Decaffeinated Coffee
and Harney & Sons Assorted Teas

\$37.00 per person

The Huntington

Chilled Orange Juice
Croque Madame
Madrange ham, Gruyere Cheese, Country French
Bread, Mornay Sauce, Sunny Side-up Eggs
Yukon Potato
Fair Trade Organic Coffee, Decaffeinated Coffee
and Harney & Sons Assorted Teas

\$37.00 per person

Back Bay

Chilled Orange Juice
Scottish Eggs
Cheddar Grits
Crispy Potatoes
Sauce Piquant
Arugula-Citrus Salad
Fair Trade Organic Coffee, Decaffeinated Coffee
and Harney & Sons Assorted Teas

\$43.00 per person

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Breakfast Buffets

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Add any of the following to compliment your Breakfast Selection:

Assorted Cold Cereals

2% Milk, Almond Milk, Soy Milk & Skim Milk

\$6.00 per person

Chobani Greek Yogurt and House Made Granola

\$7.00 per person

Assorted New York Style Bagels

Cream Cheese, Sweet Butter, Peanut Butter
and Preserves

\$9.00 per person

Breakfast Pizza

Apple Smoked Bacon, Gruyere Cheese, Scrambled
Eggs, Sauce Choron

\$12.00 per person

Sliced Fruit

Seasonal Sliced Fruit & Berries

\$16.00 per person

Whole Assorted Fruit

\$7.00 per person

Assorted Muffins

\$8.00 per person

Assorted Danish

\$9.00 per person

Assorted Croissants

\$9.00 per person

House-made Granola Bars

\$8.00 per person

Assorted House-made Donuts

Chocolate Blood Orange

Blueberry Citrus

Coffee Cake

\$10.00 per person

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Breakfast Buffets

Plated Breakfasts

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Breakfast Stations

Breakfast Stations

Pancakes (choice of one)

Caramelized Banana Pancakes, Caramel, Almonds
 Chocolate Chip Pancakes
 Blueberry Citrus
 Oat & Pecan Pancake
 Maple Syrup, Bourbon Maple Syrup,
 Seasonal Fruit Compote,
 Whipped Cream

\$11.00 per person

Belgium Waffles (choice of one)

Traditional Belgium Waffle
 Chocolate Chip Waffle
 Whole Wheat Waffle
 Maple Syrup, Bourbon Maple Syrup,
 Seasonal Fruit Compote, Whipped
 Cream

\$11.00 per person

French Toast (choice of one)

Cinnamon Challah French Toast
 Chocolate French Toast
 Melba French Toast - stuffed with
 Burned Orange Marmalade & Cream
 Cheese
 Maple Syrup, Bourbon Maple Syrup,
 Seasonal Fruit Compote,
 Whipped Cream

\$11.00 per person

Hash (choice of one)

Corned Beef Hash
 Sirloin Hash
 Lobster Hash
 (additional \$8.00 per person)

\$10.00 per person

Breakfast Sandwiches (choice of one)

Buttermilk Biscuit, Western Omelet,
 Aged Cheddar Cheese
 Croissant, Madrange Ham, Gruyere
 Cheese
 Pressed Wrap, Scrambled Eggs Whites,
 Feta Cheese, Olives, Spinach
 House-made Bialy, Smoked Steelhead
 Trout, Chive Cream Cheese, Capers

\$9.00 per person

Eggs and Omelets (choice of one)

Prepared to order

Egg Substitute and Egg Whites offered
 Fillings to include:
 Cheddar, Swiss, Mozzarella Cheeses
 Diced Ham, Onion, Peppers, Tomatoes
 Sliced Mushrooms, Asparagus Tips

\$19.00 per person
(chef required \$125.00 per chef)

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Smoked Salmon

Bagel Basket and Cream Cheese
Diced Red Onion, Egg Whites, Egg Yolk,
Capers and Sliced Tomato

\$19.00 per person

Steel Cut Oats Station

Organic Yogurt
Assorted Berries
Biscotti Crumble
Dried Fruit
Raisins
Granola
Butter Rum Bananas

\$11.00 per person

Bloody Mary Bar

Create your own with Celery and Cucumber
Sticks, Horseradish, Lemon Wedges,
Green Olives, Tabasco and Freshly Ground
Black Pepper

\$17.00 per person (Available after 11:00AM)

Mimosas and Bellinis

Champagne Cocktails with Chilled Orange,
Grapefruit and Cranberry Juice
Peach and Mango Nectars

\$17.00 per person (Available after 11:00AM)



Full Day Break Package

Breaks

Specialty Breaks

Full Day Break Package

Morning

Sliced Seasonal Fruit, Bananas
and Berry Display

Petite Yogurt Parfaits

Assorted Seasonal Muffins & Danish

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas

Assorted Juice

Mid Morning

White Chocolate & Raspberry Scones

Dried Fruit Trail Mix

Seasonal Whole Fruit

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas

Afternoon

Assorted Warm Cookies

Salted Caramel Brownies

Assorted Honey Roasted Nuts

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas

Assorted Soda and Mineral Waters

Assorted Energy Drinks or Natural Fruit Juices

\$59.00 per person

Breaks

Priced Separately Per Item

\$6.00

Salted Caramel Brownies

S'mores Chex Mix

House-made Pretzel Bites, Cheddar Dipping Sauce

Assorted Cookies

Assorted Chips: Cape Cod Potato Chips, Terra
Chips, Blue Potato Chips

\$8.00

House-made Cookie Sandwiches

Chai Tea Smoothies

White Chocolate & Raspberry Scone

Gourmet Rice Crispy Treat: Turtle, Strawberry

Cheesecake, Chocolate Peanut Butter

Assorted Candy Bars

\$9.00

Assorted Roasted Nuts

Assorted Cupcakes

Assorted Whoopie Pies

Petite Crème Brûlée

Assorted Cake Shots: Lemon Meringue, Carrot

Cake, Chocolate Fudge



Full Day Break Package

Breaks

Specialty Breaks

Breaks

Priced Separately Per Item

Spring and Mineral Waters
\$7.00 each

Soft Drinks
\$7.00 each

Bottled Iced Tea and Juice Drinks
\$8.00 each

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas
\$11.00 per person

Refreshes Offered by the Gallon

Fair Trade Organic Coffee or
Decaffeinated Coffee
\$95.00 per gallon

Harney & Sons Assorted Teas
\$70.00 per gallon

Specialty Breaks

Green Break

Nantucket Nectar
Local Farm Crudité, Organic Bleu Dipping
Sauce
Grilled Northeast Family Farm Ham & Cloth
Bound Cheddar Sandwich
Northeast Family Farm BLT
Terra Chips
Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas
\$19.00 per person*

Healthy Nut

Assorted Naked Juice
Yogurt Parfait
Hummus, Celery & Carrots
Roasted Nuts
Banana Brûlée, Cottage Cheese
Kashi Bars
Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas
\$21.00 per person*

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Full Day Break Package

Breaks

Specialty Breaks

Specialty Breaks

The Colonnade Afternoon Energizer

Kitchen Sink Cookies

Chocolate Covered Espresso Beans

Sliced Fruit

Starbucks Espresso Shots

Ice Green Tea

Red Bull

Bottled Water

Fruit Infused Waters

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas

\$26.00 per person*

The Fenway

Warm Pretzel Bites, Mustard

Petite Fenway Frank or Petite Sausage,
Peppers & Onions

Smart Food Popcorn

Nachos with Cheese Sauce

House-made Cracker Jacks

Warm Glazed Peanuts

Water, Soda

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas

\$24.00 per person*

The Drive-In

Assorted Candy such as:

Mini Snickers, Milky Ways,

M&M's, Twix, Reeses,

Goobers, Twizzlers

Popcorn

Tropical Punch, Water, Soda

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas

\$19.00 per person*

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Luncheon Buffets

The Boar's Head Deli Buffet

New England Clam Chowder
 Chopped Salad with Vermont White Cheddar, Croutons, Lemon Thyme Vinaigrette
 Yukon Potato Salad, Egg, Scallion
 Mediterranean Pasta Salad, Feta Cheese, Kalamata Olives, Tomato Confit
 Boars Head Deli Meats:
 Roasted Turkey Breast, Country French Ham, Rare Roast Beef
 Tuna Salad Provençal
 Petite Grilled Chicken Caesar
 Jarlsberg Swiss, Vermont Cheddar, Provolone Cheeses
 Leaf Lettuce, Sliced Tomatoes and Maitland Mountain Farm Pickles
 Artisan Breads & Wraps
 Cape Cod Chips
 Horseradish Grain Mustard, Dijon Aioli, Sweet Onion Sauce and Herb Aioli
 Assorted Cupcakes, Chocolate Ganache, Vanilla Buttercream
 Fair Trade Organic Coffee, Decaffeinated Coffee and Harney & Sons Assorted Teas

\$55.00 per person*

Hot Delicatessen Buffet

Chicken Soup, Matzo Ball
 Tomato, Cucumber, Basil Salad
 Wedge Salad, Bleu cheese, Bacon, Tomato
 Israeli Cous Cous , Citrus, Herbs, Confit Tomato, Caramelized Shallot
 The Reuben-Corned Beef, Sauerkraut, Thousand Island
 Carved Turkey, Stuffing Cranberry, Challah
 Philly Cheese Steak, Hoagie Roll
 Triple Cheese Grill Cheese, Fig—Aged Cheddar, Gruyere, Jack
 Maitland Mountain Farm Pickles
 House-made Potato Chips
 Petite New York Style Cheese Cake, Strawberries
 Black & White Cookie
 Fair Trade Organic Coffee, Decaffeinated Coffee and Harney & Sons Assorted Teas

\$59.00 per person

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Luncheon Buffets Boxed Lunch Selections Chopped Shop Salad Station Hot Buffets from Around the World Plated Lunch

Luncheon Buffets

The Executive Deli

Roasted Tomato Bisque, Cheddar Crisp
 Kale Caesar Salad
 Roasted Beets, Almond Salad, Citrus, Goat Cheese
 Tomatoes, Mozzarella, Baby Arugula, Pesto
 Vinaigrette
 Shaved Brussels Sprouts, Candied Bacon, Pine
 Nuts, Brown Butter Vinaigrette

Pre-made Sandwiches

Chilled NY Sirloin
 Horseradish Aioli, Charred Onions, Comté,
 Burgundy Gastrquie
 Grilled Shrimp BLT
 Fried Chicken Thigh, Green Tomato Chutney,
 Brioche, Sharp Cheddar
 Grilled Vegetable Naanini
 Eggplant, Roasted Red Peppers, Mango Chutney,
 Paneer, Portobello Mushroom
 Kettle Chips
 Assorted Whoopie Pies
 Petite Lemon Meringue Cheese Cake
 Fair Trade Organic Coffee, Decaffeinated Coffee
 and Harney & Sons Assorted Teas

\$60.00 per person*

The Mediterranean Deli

Lentil Soup, Spicy Sausage
 Chickpea Salad, Cucumber, tomato, Onion
 Caponata Salad, Eggplant, Zucchini, Tomato
 Greek Salad, House-made Pita
 Salad Bowl
 House Brined Hamachi, White Beans, Haricot
 Verts, Radish, Tarragon Vinaigrette

Pre-made Sandwiches

Chicken Souvlaki, Tzatziki, House-made Pita,
 Tomatoes, Cucumbers
 Falafel Wrap, Hummus, Tabbouleh, Alfalfa
 Sprouts, Greek Yogurt
 Panini de Pesto, Salami, Mozzarella, Kale Pesto,
 Piquillo Peppers
 Vinegar Kettle Chips
 Baklava Rolls
 Olive Oil Cake, Honey Syrup
 Fair Trade Organic Coffee, Decaffeinated
 Coffee and Harney & Sons Assorted Teas

\$60.00 per person*

***Maximum 30 people**

Additional \$9.00 per person for more than 30 people



Luncheon Buffets

Boxed Lunch Selections

Chopped Shop Salad Station

Hot Buffets from Around the World

Plated Lunch

Boxed Lunch Selections

All Box Lunches Come with Cape Cod Chips, Sliced Fruit, Petite Cookies, Soft Drink

Sandwiches

Smoked Breast of Turkey

Smashed Avocado, Havarti Cheese, Marinated Tomato, Chili-Honey Aioli, House Pita

Rotisserie Free Range Chicken

La Querica Prosciutto, Arugula, Fresh Mozzarella, Kale Pesto, Red Pepper Aioli, Ciabatta

Honey Baked Ham on Baguette

Jarlsberg Swiss Cheese, Pickled Onions, Dijon Mustard & Red Leaf

Muffuletta

Mortadella, Capicola, Salami, Provolone, Olive Relish, Focaccia

Roasted Eggplant Wrap

Hummus, Alfalfa Sprouts, Tomato

Salads

Tuna Nicoise

Seared Rare Tuna, Haricot Verts, Potato, Eggs, Romaine, Citrus Vinaigrette

Caesar

Kale, Butter Lettuce, Romaine, Shaved Free Range Chicken, Brioche, Caesar Vinaigrette

Quinoa Salad

Red Oak, Black Beans, Jicama, Avocado, Cotija Cheese, Poblano Aioli, Corn Relish, Piquillo Vinaigrette

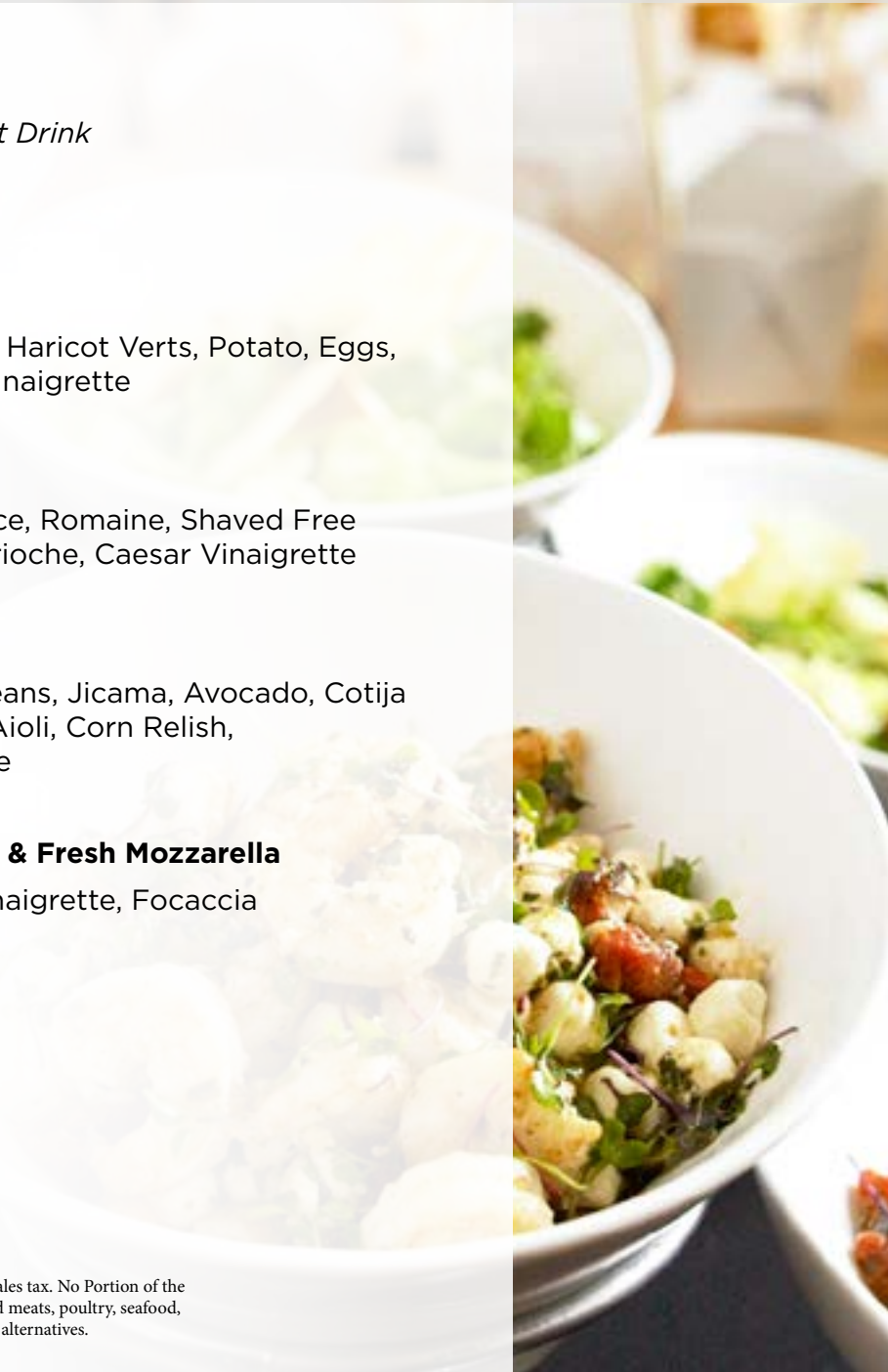
Vine Ripe Tomato & Fresh Mozzarella

Basil, Balsamic Vinaigrette, Focaccia

\$46.00 per person (Choice of Three)

Additional Choices \$5.00 per person

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Luncheon Buffets

Boxed Lunch Selections

Chopped Shop Salad Station

Hot Buffets from Around the World

Plated Lunch

Chop Shop Salad Station

Lunch Chop Shop

Mixed Greens

Baby Romaine

Crispy Iceberg

Artisan Breads and Butter

Topping

Exotic Mushrooms

Roasted Tomatoes

Grilled Marinated Artichoke Hearts

Edamame Beans

Caramelized Onions

Brioche Croutons

Kalamata Olives

Haricots Vert

Sliced Avocado

Roasted Vegetables

English Cucumber

Applewood Bacon

Crispy Tortilla Strips

Meat

Grilled Chicken

Grilled Shrimp

Chili Lime Skirt Steak

Falafel

Dressing

Cilantro-Lime Vinaigrette

Miso Vinaigrette

Caesar

Mustard Chipotle Vinaigrette

Cheese

Crumbled Stilton

Goat Cheese

Shredded Vermont Cheddar

Fresh Mozzarella

Dessert

Petite Chocolate & Salted Caramel Tart

Lemon Blueberry Bars

Fair Trade Organic Coffee, Harney & Sons

Assorted Teas

\$62.00 per person*

***Minimum of 10 people**

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Luncheon Buffets

Boxed Lunch Selections

Chopped Shop Salad Station

Hot Buffets from Around the World

Plated Lunch

Hot Buffets From Around The World

Asia

Glass Noodle & Broccoli Salad

Chopped Salad of Bok Choy, Carrot & Pickled
Radish with Soy Vinaigrette

Sesame Cucumber Salad

Fried Won-tons

Toasted Asian Pork Buns

General Tao Chicken, Peanuts

Beef & Ginger Ramen

Pork Fried Rice

Steamed White Rice

Kan Shao Green Beans

Banana Lumpia

Matcha Green Tea Cake

Fortune Cookies

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas

\$61.00 per person*

France

Onion Soup

Endive Salad, Bleu Cheese, Apple, Walnuts

Frisee Salad with Bacon Vinaigrette

French Potato Salad

Coq au Vin

Salmon au Poivre, Beurre Rouge

Crêpe de Monsieur

Pomme Dauphine

Haricot Vert Almondine

Chocolate Mousse

Lemon Tart

Crème Brulee

Fair Trade Organic Coffee, Decaffeinated
Coffee and Harney & Sons Assorted Teas

\$60.00 per person*

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Hot Buffets From Around The World

ITALY

Cannellini Kale Soup, Sausage
 Caesar Salad
 Smoked Mozzarella, Roast Tomato, Basil
 Beet Salad, Walnut, Cara Cara Orange, Ricotta
 Salata and Mint
 Green lentils, Fennel, Onion, Parsley, Chianti
 Vinaigrette
 House-made Focaccia

Petite Lasagna Bolognese
 Grilled Swordfish Provencal
 Chicken Scarpariello, Braised with Sweet Italian
 Sausage, Roasted peppers
 Herb Roasted Potatoes
 Zucchini Al Forno

Tiramisu Parfait
 Biscotti
 Fair Trade Organic Coffee, Decaffeinated Coffee
 and Harney & Sons Assorted Teas

\$60.00 per person*

BACKYARD BARBECUE

Smoked Brisket Chowder
 Pressed Watermelon & thyme Salad
 Yukon Potato Salad
 Wedge Salad, Bacon, Bleu Cheese
 Cheddar Jalapeno Biscuits

BBQ Grilled Salmon
 Rotisserie Chicken, Succotash
 Petite Loaded Hot Dog
 Roast Potato Wedges, Herb
 Charred Street Corn

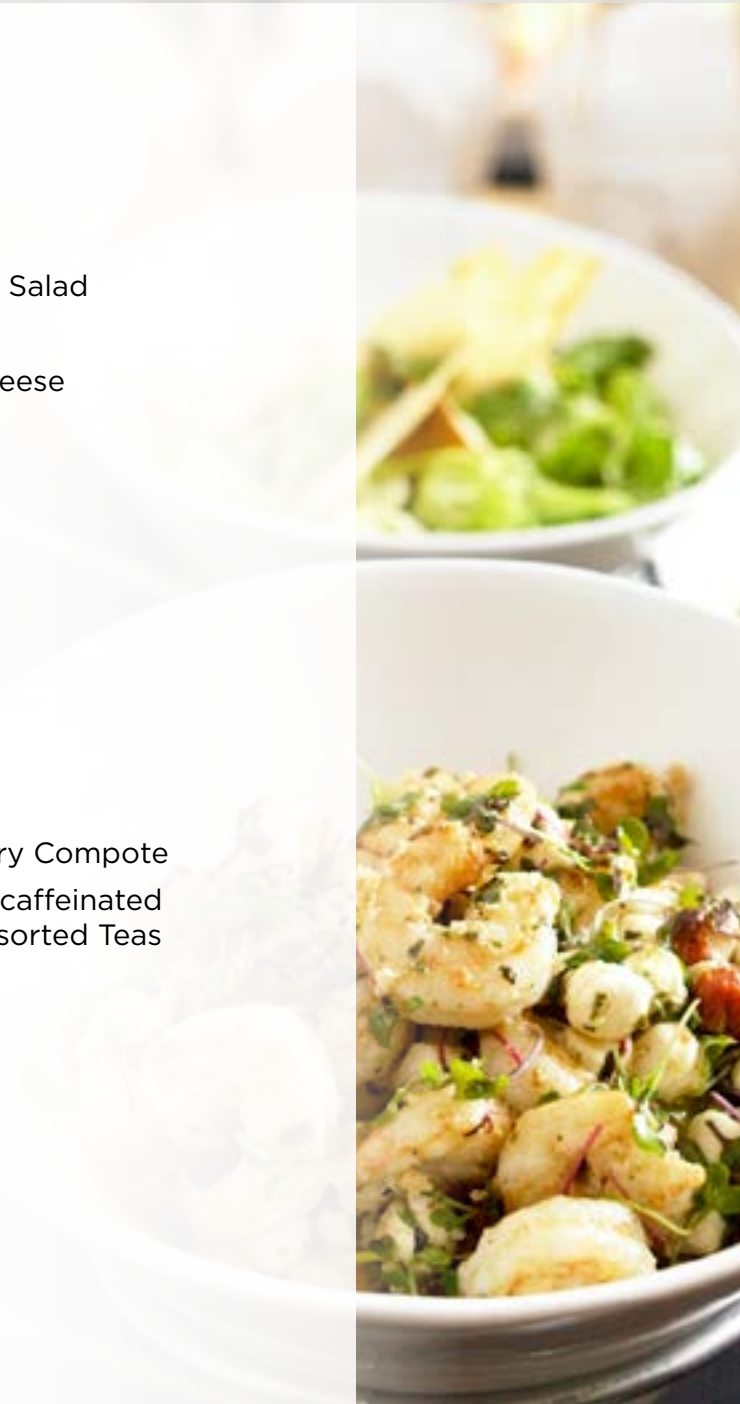
S'mores in a Jar
 Vanilla Pound Cake, Strawberry Compote
 Fair Trade Organic Coffee, Decaffeinated
 Coffee and Harney & Sons Assorted Teas

\$62.00 per person*

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Luncheon Buffets

Boxed Lunch Selections

Chopped Shop Salad Station

Hot Buffets from Around the World

Plated Lunch

Hot Buffets From Around The World

SOUTHWESTERN

Tortilla Soup, Cilantro Cream

Southwestern Chopped Salad, Beans, Corn,
Monterey Jack Cheese, Blue Tortilla

Black Bean & Andouille Salad, Chipotle Vinaigrette

Mixed Green Salad, Sharp Cheddar, Chickpeas,
Cilantro Lime Vinaigrette, Crispy Tortilla

Citrus Braised Pork Taco, Cotija Cheese,
Grilled Corn Relish, Poblano Cream

Southwestern Charred Tuna, Avocado Citrus Mousse,
Jicama, Fennel

Chicken & Green Salsa Tamales

Southwestern Rice

Charred Street Corn

Jalapeño Cheddar Corn bread

Churros, Chocolate Sauce

Salted Caramel Flan

Fair Trade Organic Coffee, Decaffeinated Coffee
and Harney & Sons Assorted Teas

\$60.00 per person*

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Luncheon Buffets

Boxed Lunch Selections

Chopped Shop Salad Station

Hot Buffets from Around the World

Plated Lunch

Plated Lunch

Please select one appetizer, one entrée, and one dessert

Appetizers

Soups

Clam Chowder

Chicken Noodle Soup

Parsnip Bisque

Cucumber Gazpacho

Salad

Roast Beet Salad

Goat Cheese, Mache, Hazelnuts

Caesar Salad

Mixed Greens Salad

Dried Cranberry, Goat Cheese and House
Vinaigrette

Greek Salad

Iceberg, Feta, Kalamata Olives, Pepperoncini

Entrée Chilled Salad Bowls

Thai Chicken Salad

Marinated Breast of chicken with Bok Choy,
Napa Cabbage, Snow Peas, Bean Sprouts,
Cilantro, Daikon Radish, Crisp Won-Tons and
Spicy Peanut Dressing

\$52.00 per person

Niçoise Salad

Pan Seared Ahi Tuna with Haricot Vert, Roma
Tomatoes, Niçoise Olives, Eggs, Marinated
Potatoes Tossed in Lemon Vinaigrette

\$54.00 per person

Caesar Salad

Seared Breast of Chicken, Brioche Croutons,
Classic Dressing and Parmesan Tuile

\$52.00 per person

Quinoa

Beets, Charred Broccoli, Plump Raisins,
Almonds, Poached Chicken, Sweet Ginger
Vinaigrette

\$50.00 per person

Chicken Souvlaki

Romaine, Cucumber, Pickled Onion, Tabbouleh,
Kalamata Crumble, Greek Yogurt Dressing

\$53.00 per person

Chili Lime Steak

Rice, Black Bean, Charred Corn, Pico de Gallo,
Queso Fresco, Romaine

\$54.00 per person

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[Luncheon Buffets](#)[Boxed Lunch Selections](#)[Chopped Shop Salad Station](#)[Hot Buffets from Around the World](#)[Plated Lunch](#)

Plated Lunch

Please select one appetizer, one entrée, and one dessert

Hot Entrées

Boston Baked Stuffed Cod

Crab Stuffing, Herb Whipped Potatoes,
French Carrots & Lobster Sauce

\$59.00 per person

Southwestern Roasted Chicken

Smoked Pepper Sauce, Andouille Yukon Hash,
Black Bean Sauce, Sweet Corn

\$57.00 per person

Statler Breast of Chicken

Yukon Whipped Potatoes, Exotic Mushroom
Ragout, Marsala Reduction, Heirloom Carrots

\$58.00 per person

Maple Grain Salmon

Braised Red Cabbage, Brussels Sprouts,
Mustard Veloute

\$56.00 per person

Soy Glazed Short Ribs

Crispy Rice Cake, Baby Bok Choy, Sesame

\$59.00 per person

Vegetarian Tikka Masala

Eggplant, Tomato, Mushroom, Potato, Rice,
Spinach

\$54.00 per person

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Luncheon Buffets Boxed Lunch Selections Chopped Shop Salad Station Hot Buffets from Around the World Plated Lunch

Plated Lunch

Please select one appetizer, one entrée, and one dessert

Desserts

Chocolate Banana Caramel Tart

Avocado Cheese Cake, Citrus

“Charles” Chocolate Toffee Bread
Pudding, Rum Butter Sauce

Salted Caramel Flan, Toasted Peanuts

Boston Cream Donut, Truffle,
Diplomat Cream

Pineapple Upside Down Cake, Coconut
Brittle, Rum Glaze

Pear-Almond Tart, Ginger Crème Anglaise

Paris-Brest, Citrus Riesling Marmalade

Gluten Free Option

Strawberry Dacquoise, Citrus,
Almond Crumble

Gluten Free Dark Chocolate
& Chocolate Chunk Cookies

Baked Port Glazed Pear,
Sweet Mascarpone, Almond

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Passed Hors D'Oeuvres

Stations and Displays

Displays

Action Stations

Reception Enhancements

Passed Hors D'Oeuvres

*Priced Per Piece***Seafood - Cold**Lobster-Cilantro Taco, Poblano Pepper, Mango,
Crispy Wonton - **\$9.00**Grilled Marinated Shrimp Shooter with
Carrot Cocktail Sauce - **\$7.50**Hamachi Crudo, Red Chili Oil, Cilantro - **\$8.00**Spicy Tuna Poke, Sesame Cone, Avocado - **\$7.00**Smoked Blue Fish, Pickled Shallot, Brioche - **\$6.00**Peruvian Seafood Ceviche, Plantains - **\$7.00**Tuna Nicoise Wrap, Haricot Vert, Citrus Oil,
Crumbled Olive, Tomato Chutney - **\$7.00****Seafood - Hot**Shrimp and Lobster Corn Dog - **\$8.00**Crab Cakes, Remoulade Sauce - **\$7.00**House-made Scallops Wrapped in Bacon - **\$8.50**Crispy Oyster, Saffron Aioli, Pickled Celery Root - **\$7.50****Meat & Poultry - Cold**Tartar, Cornichon, Dijon, Brioche - **\$7.00**Foie Gras Mousse, Brioche, Fig, Hazelnut - **\$8.00**Petite Muffuleta- **\$6.00**Hickory Smoked Beef Tenderloin, Local Mushroom,
Brioche, Horseradish - **\$7.00**Smoked Chicken Rillettes, Pickled Grape,
Petite Biscuit - **\$6.00****Meat & Poultry - Hot**Petite Reuben - **\$6.00**Crispy BBQ Chicken Spring Rolls,
Roast Apple Aioli - **\$7.00**Fried Pork Belly, Puffed Rice,
Green Apple Compote- **\$6.50**Scottish Quail Eggs, BBQ Aioli- **\$8.00**Citrus Herb Chicken Satay,
Greek Yogurt Sauce - **\$6.50**Short Rib, Yorkshire Pudding, Carrot Coulis- **\$7.00**Fried Chicken, Waffle Donut, Maple - **\$7.00**Mini Kobe Burgers with Aged Cheddar - **\$6.50**Mini Thanksgiving Burger, Stuffing,
Cranberry Aioli - **\$6.50**Lamb Keftedes - **\$7.00****Vegetarian - Cold**Pressed Watermelon & Feta - **\$6.00**Caprese Skewer, Crystalized Basil - **\$6.00**Poached Pear, Stilton Bleu Cheese, Walnut - **\$6.00**Wild Mushroom Toast, Truffle Pearls, Ricotta - **\$6.00****Vegetarian - Hot**Charred Tomato Basil Bisque, Clothbound Cheddar
Straw - **\$6.00**Red Beet Arancini, Goat Cheese, Apple,
Hazelnut - **\$6.00**Truffle and Goat Cheese Potato Fritter - **\$6.00**Fried Three Cheese Mac & Cheese - **\$6.00**Spanakopita - **\$6.00**Parsnip Pillows, Apple - **\$6.00**Petite Grilled Cheese, Apple Butter - **\$6.00**All Menu items, Prices and Fees are subject to a 17% Service Charge, 6% Taxable Administrative Fee and a 7% MA Sales tax. No Portion of the Administrative fee will be paid as a service gratuity. All prices are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. All menu items are prepared with trans-fat free alternatives.

Passed Hors D'Oeuvres Stations and Displays Displays Action Stations Reception Enhancements

Stations & Displays

Carving

Chef's Selection of Artisan Breads will Accompany Each of The Carving Items

Herb Rubbed Turkey Breast

Bistro Sauce, Herb Aioli, Brioche Dressing, Cranberry Chutney, Jus

\$22.00 per person*

Steak Frites

Pepperberry Crusted Sirloin, Steak Fries, Herb Aioli, Bistro Sauce, Burgundy Ketchup

\$31.00 per person*

Brazilian BBQ

Mojo Pork, Fried Yucca, Green Papaya Slaw, Habanero Salsa, Caramelized Pineapple Bread, Chicharrón

\$27.00 per person

Korean Brisket

Gochujang BBQ Sauce, Kimchi, Gam-Ja-Jo-Rim, Spicy Cucumber Salad, Scallion Pancakes

\$28.00 per person*

Lemon-Oregano Leg of Lamb

Tzatziki, Grilled Flatbread, Dolmades

\$29.00 per person

Cedar Roasted BBQ Salmon

Succotash, Cheddar Hush Puppies, Red Apple Slaw

\$26.00 per person

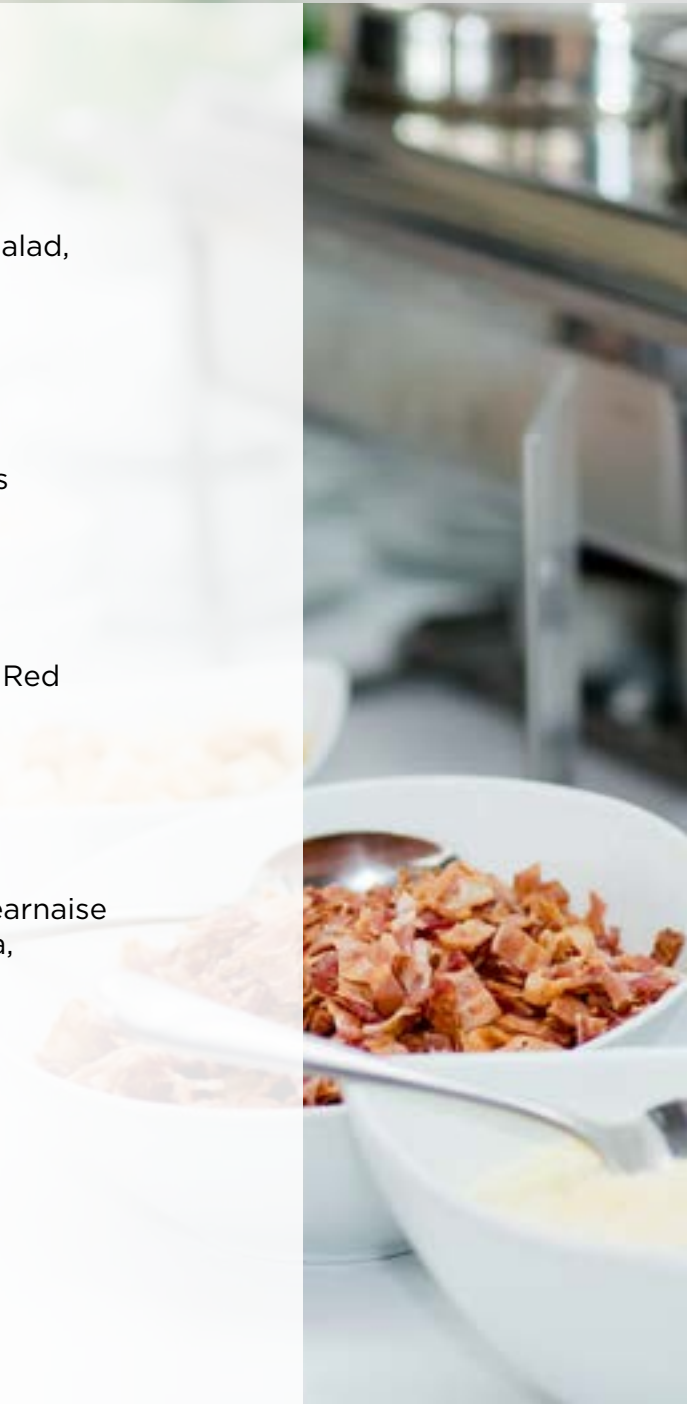
Roast Beef Tenderloin

Horseradish Cream, Chimichurri, Béarnaise Sauce, Caramelized Onion Focaccia, Exotic Mushroom Sauce

\$39.00 per person

***Attendants Required at \$125.00 each
(One Attendant Per 100 people, Per Station)
Minimum of 20 people per station**

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Passed Hors D'Oeuvres Stations and Displays Displays Action Stations Reception Enhancements

Displays

New England Cheese Display

Vermont Cheddar, Swiss, Goat Cheese, Havarti, Gouda, Seasonal Grapes, Berries, Flatbread and Cracker

\$19.00 per person

Imported Cheese Display

Chef's Market Selection of Imported Cheeses

Gruyère Fondue, House-Made Flat Bread, House-made Pretzels Sliced Baguette, Seasonal Berries and Assorted Preserves

\$23.00 per person

Mediterranean Mezze

Hummus, Baba Ganoush, Tabbouleh, Fattoush Salad, Roasted Mushroom Bruschetta, Falafel, Roast Tomatoes, Stuffed Dolmas, Marinated Peppers, Olives and Feta, Flatbreads and Pita

\$26.00 per person

Vegetable Crudité

Array of Grilled Vegetables, Bread & Butter Pickled Vegetables & Chilled Vegetables Accompanied by Bleu Cheese Dipping Sauce

\$18.00 per person

Raw Bar

Shrimp, Oysters, Crab Claws

Cocktail sauce, Mignonette, Cucumber Salad

Market Price

Sushi Station

Assorted Sushi Rolls:

California, Spicy Tuna and Salmon

Nigiri Sushi and Sashimi:

Tuna, Yellow Tail, Salmon, Eel, Shrimp and Fluke

Soy Sauce, Wasabi and Pickled Ginger

Based on 4 pieces per person

\$25.00 per person



Action Stations

Taqueria

House-made Tortillas

Chili Lime Skirt Steak, Red Snapper, Grilled Chicken, Mojo Pork, Sour Cream, Black Bean Salsa, Spicy Jicama, Queso Blanco, Corn Relish, Grilled Limes, Salsa Rojos, Guacamole, Arroz Verde Rice

\$28.00- choice of 2 proteins*

\$36.00- choice of 3 proteins*

\$50.00- choice of 4 proteins*

Slider Station

Kobe Burger, Cheddar Cheese, Apple Smoked Bacon, Mushroom

BBQ Chicken Burger, Cheddar Cheese, Crispy Fried Onions, BBQ Sauce

Seared Tuna Slider, Napa Cabbage Slaw, Ginger Soy Dressing, Miso Aioli

Fried Chicken Slider, Southern Biscuit, Pickles, Shaved Iceberg, Herb Aioli

Maitland Farm Pickles, House-made BBQ Chips

\$22.00-choice of 2 sliders*

\$30.00- choice of 3 sliders *

\$40.00- choice of 4 sliders *

***Minimum of 20 people per station
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Passed Hors D'Oeuvres

Stations and Displays

Displays

Action Stations

Reception Enhancements

Action Stations

Pasta Station

Included:

Caesar Salad, Garlic Bread

Choice of Two Pastas:

Penne with Smoked Tomato Sauce, Linguica Sausage, Mussels, Shrimp

Gemelli with Grilled Lemon Chicken, Portabella Mushroom, Peas & Pesto Cream Sauce

Braised Short Rib Rigatoni, Goat Cheese, Lemon, Parsnip

Rigatoni Bolognese, Ricotta, Basil

\$26.00*

Asian Station

(Choice of Three Options)

Kung Pao Chicken, Peanuts

Pork Pot Stickers, Lemongrass Dipping, Ponzu, Soy

Boneless Pork Spare Ribs

Beef and Asparagus with Fermented Black Bean Sauce

Szechwan Scallop & Peas

All accompanied by:

Lobster Sauce (Pork)

Fried Rice

White Rice

Crispy Wontons

\$27.00*

***Minimum of 20 people per station**

Attendants Required at \$125 each

(One Attendant Per 100 people, Per Station)

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Passed Hors D'Oeuvres

Stations and Displays

Displays

Action Stations

Reception Enhancements

Reception Enhancements

Salad Station

(Choice of Two Salads):

Hearts of Romaine, Parmesan Cheese, Croutons, Traditional Dressing

Mixed Green Salad, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette

Beet Salad, Mache, Goat Cheese, Hazelnuts

Bitter Greens, Cranberry, Pecan, Lemon Vinaigrette, Orange Rappi

\$16.00 per person

Potato Vegetable Station

(Choice of Two Potato, Choice of Two Vegetable):

Roasted Fingerling Potatoes

Yukon Whipped Potatoes

Rice Pilaf

Sweet Potato and Fennel

Au Gratin Potato

Gruyère Tater Tots

Baby French Carrots

Asparagus

Creamed Spinach

Roasted Vegetables

Seasonal Vegetable Medley

Cauliflower Gratin

White Lacquered Carrots

Broccoli & Lemon

\$22.00 per person

***Minimum 20 people for Station**

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Dessert Stations (Combine any Two Stations for Additional \$7 per Person)

Fried Dough Station

Butter Rum Banana Sauce, Cracked Pepper
Strawberry Compote, Nutella

Lemon Curd

Cinnamon Sugar & Powdered Sugar

Toasted Almond, Mango & Coconut, Whipped Cream

Fair Trade Organic Coffee, Decaffeinated Coffee and
Harney & Sons Assorted Teas

\$17.00 per person

Ice Cream Sandwich Station

(Chef Attended)

Chocolate Chip Cookies

Peanut Butter Cookies

Sugar Cookies

Chocolate Ice Cream

Espresso Chip Ice Cream

Strawberry Ice Cream

White & Dark Chocolate Shavings

Whipped Cream

Fair Trade Organic Coffee, Decaffeinated Coffee and
Harney & Sons Assorted Teas

\$19.00* per person

Colonnade Dessert Buffet

Mascarpone & Cherry Cheese Cake

Seasonal Fruit Tart

White Chocolate Crème Brulee

Caramel Chocolate Mousse

Warm Molten Chocolate Cake

Petite Apple Pie

Sliced Fruit & Berries

Assorted Cake Shots

Fair Trade Organic Coffee, Decaffeinated Coffee and
Harney & Sons Assorted Teas

\$19.00 per person

French Buffet

Mini French Pastries

French Macarons

Crepe Suzettes

Mini Profiteroles

Lemon Tart

Bread Pudding

Fair Trade Organic Coffee, Decaffeinated Coffee and
Harney & Sons Assorted Teas

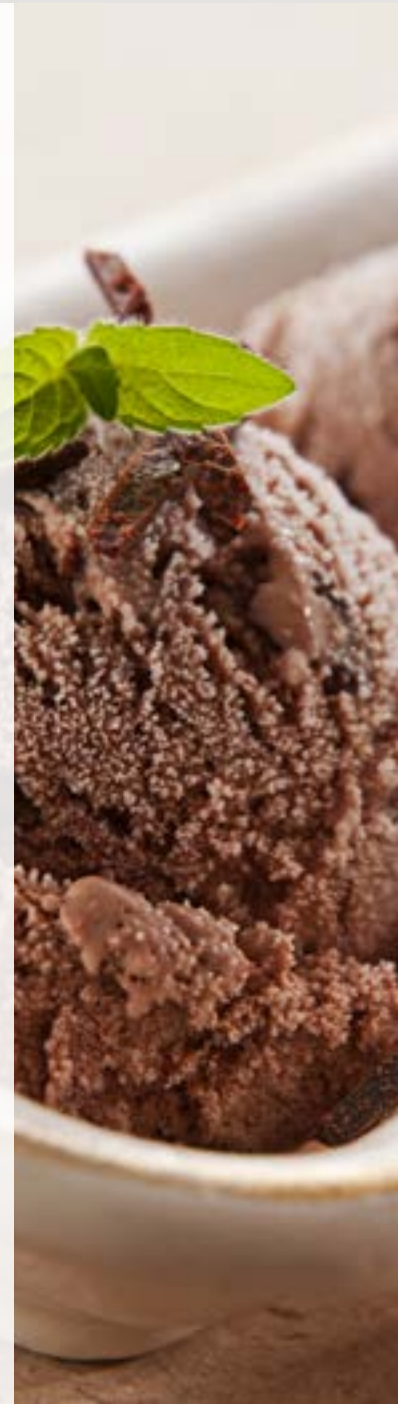
\$18.00 per person

***Attendants Required at \$125.00 each (One Attendant Per 100 people, Per Station)**

***Minimum of 20 people per station**

(Combine any Two Stations for Additional \$7 per Person)

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Dessert Stations

Cupcake Station

Chocolate, Vanilla & Carrot Cake

Cream Cheese Butter Cream

Chocolate Butter Cream

Lemon Butter Cream

Crushed Oreos

Toasted Almond

Strawberries

Bananas & Rum

M&M

Peanut Butter Cup

\$18.00 per person

Milk Shake Station

(chef attended)

Chocolate, Vanilla, Coffee

Oreos

Peanut Butter

Nutella

Caramel

Coconut

Strawberry

\$14.00* per person

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***Minimum of 20 people per station**

(Combine any Two Stations for Additional \$7 per Person)

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Plated Dinners

Dinner Buffets

Plated Three Course Dinners

Please Select One Starter or Salad, One Entrée, and One Dessert

Starters

Lobster Bisque

Crab & Corn Chowder

Chilled Sweet Pea Soup, Lobster, Tarragon,
Crème Fraiche “Bon Bons”

Wild Mushroom Bisque, Grilled Sour Dough,
Sherry Cream

Chilled Gazpacho, Jumbo Lump Crabmeat,
Avocado-Cilantro Mousse

Sweet Corn Risotto, Chive

Salads

Caesar Salad

Baby Oak Lettuce, Crispy Shallots, Ash Brush,
Cabernet Vinaigrette

Mixed Greens, Orange Rappi, Crumbled Bleu
Cheese, Spiced Pecans, Dijon Vinaigrette

Steak House Wedge, Crispy Bacon,
Crumbled Moody Bleu, Pickled Onion, Tomato

Tomato & Mozzarella, Aged Balsamic
& Microgreens

Greek Salad, Iceberg, Feta, Dried Kalamata Olives,
Mint, Roast Peppers, Oregano Vinaigrette

Bibb & Citrus Salad, Roasted Hazlenuts,
Blood Orange Vinaigrette

Roasted Beet Salad, Mache, Hazelnuts, Goat
Cheese, Lemon Vinaigrette

Plated Dinners

Dinner Buffets

Plated Dinners

Please Select One Starter or Salad, One Entrée, and One Dessert

Poultry Entrées

Bonnefoy Chicken

Smoked Bacon, Spinach, Mushroom, Yukon Whipped Potato, White Bordelaise Sauce, Wine Lacquered Carrots

\$78.00 per person

Southern Fried Chicken (White & Dark Meat)

Collard Greens, Mac & Cheese, Honey Glazed Yam, Buttermilk Biscuit

\$75.00 per person

Butter Poached Chicken

Crispy Skin, Wild Mushroom, Quinoa Pilaf, Heirloom Carrots, Tarragon Beurre Fondue

\$74.00 per person

Meat Entrées

Grilled Filet Mignon

Parsnip, Chimichurri, Truffle Tater Tots, Smoked Tomato Chutney, Red Wine Jus

\$102.00 per person

NY Sirloin

Black Angus Short Rib, Pommes Fondante, Haricots Verts, Juniper Reduction

\$108.00 per person

Mustard Crusted Lamb Loin

Hen of the Woods Mushrooms, Yukon Potato, Caramelized Carrot, Thyme

\$100.00 per person

Duck Breast à l'Orange

Confit Leg, Braised Red Cabbage, Potato Galette, Orange Jus

\$95.00 per person

Vegetarian

Roast Vegetable Tagliatelle

Tofu, Pomodoro Sauce, Parmesan Tuile & Basil Oil

\$70.00 per person

Red Beet Risotto

Apple, Goat Cheese

\$70.00 per person

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Plated Dinners

Dinner Buffets

Plated Dinners

Please Select One Appetizer or One Salad, One Entrée, and One Dessert

Tofu Tikka Masala

Jasmine Rice, Spinach, Naan Bread

\$70.00 per person

Seafood**Line-Caught Cod**

Lobster Chowder, Yukon Potato, Peas

\$87.00 per person

Bass

Lobster Maque Choux, Saffron Beurre Fondue

\$92.00 per person

Pan Seared Salmon

Soy Glaze, Ginger Crispy Rice Cake, Sesame Bok Choy

\$82.00 per person

Grilled Pastrami Swordfish

Sauerkraut Puree, Baby Potatoes, Apple Mostarda, Spinach

\$85.00 per person

Bouillabaisse

Monkfish, Mussels, Scallops, Shrimp, Charred Octopus, Peas, Potatoes, Saffron Fumet, Rouille

\$105.00 per person

Desserts

Deconstructed Carrot Cake, Cream Cheese Mousse, Crispy carrots, Pecan Brittle

Strawberry Shortcake, Grand Mariner Mousse

“Smores”

House-Made Graham Crackers, Peanut Butter Marshmallow, Chocolate Pot de Crème

Red Velvet Cheesecake, Pistachio Nougat,

Chocolate Toffee Bread Pudding, Rum Butter Sauce

Boston Crème Pie

Carmel Apple Tart, Toasted Walnut

Gâteau Basque, Cherry Reduction

Double Chocolate- Peanut Butter Cake

Pineapple Upside-Down Cake, Dehydrated Pineapple, Caramel Rum Sauce

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Plated Dinners

Dinner Buffets

Dinner Buffets

The Colonnade

Chicken & Corn Chowder

Red Romaine Salad, Bacon Lardon, Brioche Croutons, Garlic Dressing

Roast Beet, Radish, Frisee, Lemon

Chopped Greek Salad, Roasted Red Pepper, Feta Cheese, Dehydrated Olives, Oregano Vinaigrette

Grilled Asian Chicken, Shiitake Mushroom & Bok Choy, Vegetable Fried Rice

Seared Salmon, Braised Red Cabbage, Potato Galette, Red Wine Jus

Braised Short Ribs, Parsnip-Potato Cakes, Brussels Sprouts

Seared Tenderloin, Spinach, Bleu Cheese Croquette, Melted Leeks

Grilled Swordfish, Provencal Vegetable, Fingerling Potato

Maple Glazed Pork Loin with Sweet Potato, Bacon Haricot Verts

Assorted Petite Pies

Chocolate Mousse

Assorted Cake Shots

Colonnade Cookies Bars

Fair Trade Organic Coffee, Decaffeinated Coffee and Harney & Sons Assorted Teas

Choice of 2 proteins \$92.00*

Choice of 3 proteins \$105.00*

The Tailgate

Turkey Chili, Green Chilies

Wedge Salad, Bacon, Tomato, Bleu Cheese

Triple Cabbage Slaw with Buttermilk Dressing

Yukon Potato Salad, Chive

Beef Brisket, Texas Toast, Elephant Garlic, Sweet Onions

Chicken Sausage, Pepperdew, Vidalia Onions, Spicy Mustard

BBQ Grilled Cedar Planked Salmon

Cowboy Baked Beans with Applewood Smoked Bacon

Sweet Corn on the Cob

Over Stuffed Baked Potatoes

Peanut Butter-Chocolate Rice Crispy Treats

Apple Pie

Salted Caramel Brownies

Fair Trade Organic Coffee, Decaffeinated Coffee and Harney & Sons Assorted Teas

\$87.00 per person*

***Minimum of 25 people There is an additional charge of \$5.00 per person for fewer than 25 people**

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Plated Dinners

Dinner Buffets

Dinner Buffets

The Boston Buffet

Clam Chowder

Boston Bibb, Lemon Vinaigrette, Herbs

Frisee, Blue Hill Bleu Cheese, Almonds, Citrus

Mixed Greens, Dried Cranberry, Orange Rappi,
Goat Cheese, Champagne Vinaigrette

North End Salad

Capicola, Provolone, Focaccia, Cherry Pepper,
Basil Vinaigrette

Back Bay

Grilled Tenderloin of Beef, Red Wine Jus, Confit Twice
Baked Potato, Brussels Sprouts

Cape Cod Clambake Dinner

½ Lobster, Steamer Clams, Red Potatoes

New England Boiled Dinner

Corned Beef, Cabbage, Potato, Mustard

Boston Cream Pie

Petite Apple Pie

Sweet Ricotta Pie

Fair Trade Organic Coffee, Decaffeinated Coffee and
Harney & Sons Assorted Teas

\$125.00 per person*

***Minimum of 25 people**

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Plated Dinners

Dinner Buffets

Dinner Buffets

The Vegan Menu

Carrot-Ginger Soup

Mixed greens, Pickled Vegetables

Roast Beets, Chickpeas, Citrus

Edamame Salad, Dried Cranberries, Toasted Mustard
Seed Vinaigrette

Grilled Cauliflower, Lentils, Almonds, Cumin

Roast Tofu, Wild Mushrooms, Thyme

Quinoa Pilaf

Spicy Haricot Verts

Vegan Cup Cakes

Grilled Pineapple, Cinnamon Syrup

\$80.00 per person*

***Minimum of 25 people**

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Wine Selection

Beverage Selection

Wine Selections

Sparkling Wines and Champagne

B&G Sparkling Brut, Loire Valley, France - **\$39.00**

Cordoniu Cava, Sparkling Wine, Spain - **\$41.00**

La Marca Prosecco, Italy - **\$43.00**

Pierre Sparr Crémant d'Alsace, Sparkling Wine,
France - **\$59.00**

GH Mumm, Cordon Rouge, Champagne,
France - **\$96.00**

White Wines

Douglass Hill, Pinot Grigio - **\$39.00**

Brancott Flight Song, Sauvignon Blanc,
California - **\$48.00**

Douglass Hill, Chardonnay - **\$39.00**

Martin Codax, Albarino, Rias Baixas, Spain - **\$44.00**

Sipp Mack, Pinot Blanc, California - **\$39.00**

Lucien Albrecht, Pinot Gris, France - **\$45.00**

White Haven, Sauvignon Blanc, Marlborough,
New Zealand - **\$46.00**

La Doucette Pouilly-Fumé, Sauvignon Blanc,
France - **\$78.00**

Stuhlmuller, Chardonnay, California - **\$66.00**

Eve, Chardonnay, Washington - **\$42.00**

Freemark Abbey, Chardonnay,
California - **\$62.00**

William Hill, Chardonnay, Central Coast - **\$55.00**

Rombauer, Chardonnay, California - **\$82.00**

Pierre Sparr Riesling, France - **\$40.00**



Wine Selection

Beverage Selection

Wine Selections

Red Wine

Douglass Hill, Merlot - **\$39.00**

Douglass Hill, Cabernet - **\$39.00**

Kenwood, Pinot Noir, California - **\$48.00**

Hitching Post, Pinot Noir, California - **\$58.00**

St. Cosme, 'Little James' Côtes du Rhône, France - **\$40.00**

Alexander Valley Vineyards, Merlot, California - **\$62.00**

Don Miguel Gascon, Malbec, Mendoza, Argentina - **\$40.00**

Franciscan Estate, Cabernet Sauvignon, Napa - **\$82.00**

Louis Martini, Cabernet Sauvignon, Sonoma - **\$52.00**

Ghost Pine Red Blend (Petite Sirah/Cabernet Sauvignon),
Napa & Sonoma - **\$49.00**

Château Haut-Beauséjour St. Estèphe, France - **\$70.00**



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Wine Selection

Beverage Selection

Beverage Service

Select Brands

New Amsterdam Vodka
Gordon's Gin
Bacardi Silver Rum
Seagram's 7 Whiskey
Johnnie Walker Red Label Scotch
Jim Beam Bourbon

Deluxe Brands

Absolut Vodka
Tanqueray Gin
Mount Gay Rum
Canadian Club Whiskey
Dewar's White Label Scotch
Jack Daniels Bourbon
Cuervo Gold Tequila

Luxury Brands

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Gold
Crown Royal Whiskey
Macallan 12 yr. Single Malt Scotch
Knob Creek 9 yr. Bourbon
Patron Silver Tequila

Cordials

Kahlúa
Drambuie
Grand Marnier
Frangelico
Sambuca
Amaretto di Saronno
Baileys Irish Cream
B & B

Cognacs

Courvoisier VS
Remy Martin VS
Hennessy VS

All Menu items, Prices and Fees are subject to a 15% Service Charge, 6% Taxable Administrative Fee and a 7% MA Sales tax. No Portion of the Administrative fee will be paid as a service gratuity. All prices are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. All menu items are prepared with trans-fat free alternatives.



Wine Selection

Beverage Selection

Full Service Hosted BarsSelect Mixed Drinks - **\$9.00**Deluxe Mixed Drinks - **\$10.00**Luxury Mixed Drinks - **\$11.00**Cordials - **\$9.00**Cognacs - **\$9.00**Domestic Beer - **\$8.00**Premium Beer - **\$9.00**Soft Drinks - **\$75.00**Mineral Water - **\$7.00****Cash Bars***Select Mixed Drinks - **\$11.00**Deluxe Mixed Drinks - **\$12.00**Luxury Mixed Drinks - **\$13.00**Cordials - **\$11.00**Cognacs - **\$12.00**Domestic Beer - **\$9.00**Premium Beer - **\$10.00**House Wine - **\$12.00**Soft Drinks - **\$7.00**Mineral Water - **\$7.00****Bar Enhancements****Additional Bartender Required*Select Martinis - **\$12.00**Deluxe Martinis - **\$14.00**Luxury Martinis - **\$15.00****Mojito Bar - \$14.00**Specialty Cocktails/Mixology - **\$13.00****One Bartender Is Required per 100 Guests****Bartender Fee Is \$100.00 for First 4 Hours and \$25.00 for Each Additional Hour****This Fee Will Be Waived In the Event that Beverage Sales Exceed \$500.00 per Bartender*****Cash Bar Prices Include 15% Service Charge, 6% Taxable Administrative Fee and 7% MA Sales Tax**

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