

HORS D'OEUVRES

COLD SELECTIONS

(Priced per piece)

- Jumbo Shrimp Cocktail, cocktail sauce \$3.5
- Ahi Tuna Nachos, pickled ginger, wasabi cream \$2.5
- Lobster & Shrimp Spring Rolls, Thai chili sauce \$3
- Crab, Avocado & Mango Stack, bite sized, served chilled \$5
- Caprese Skewers, balsamic glaze \$2

HOT SELECTIONS

(Priced per piece)

- Steak Brochette, marinated in teriyaki sauce \$3
- Panko Chicken, citrus chili sauce \$2.5
- Coconut Crunchy Shrimp, citrus chili sauce \$3
- Crab Stuffed Mushrooms, baked in white wine cream sauce \$3
- Sea Scallops, wrapped in bacon \$3.5
- Prime Rib Bruschetta, toasted crostinis, plum tomato basil \$3.5
- Lump Crab Cakes, bite sized version of our classic \$3.5
- Vegetable Spring Rolls, citrus chili sauce \$2
- Fried Artichoke Hearts, lemon aioli \$1.5

SOUPS

(Priced per person)

- New England Clam Chowder \$4
- Lobster Bisque \$4

PLATTERS

(Priced per person)

- Spinach & Artichoke Dip, tortilla chips, toasted crostinis \$2.5
- Bruschetta, toasted crostinis, plum tomato basil \$3
- Fried Calamari, citrus chili, marinara sauce \$3
- Combination Platter, fruit, cheese and vegetables \$4.5
- Domestic Cheese Platter, Swiss, Cheddar, and jalapeno \$4.5
- Fresh Fruit Display, assorted seasonal fruit \$4
- Vegetable Crudités, creamy Ranch dip \$3

The Cambridge

Dinner Package

Salad

Mixed Field Greens, balsamic vinaigrette

Entrée

(Please select three)

Prime Rib, slow roasted, horseradish cream

Chicken Romano, Romano cheese crust, artichoke tomato bruschetta

Simply Prepared Fresh Fish, lemon shallot butter

Coconut Crunchy Shrimp, citrus chili sauce

Dessert

(Please select three)

Boston Cream Pie, golden layer cake, custard cream, Belgian chocolate

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$44 per person

The Park Street

Dinner Package

Salad

Classic Caesar Salad, Romaine lettuce, croutons, Caesar dressing

Entrée

(Please select three)

Grilled Mahi, lump crab meat, avocado pico de gallo

Prime Rib, "Captains Cut", slow roasted, horseradish cream

Chicken Marsala, wild mushrooms, marsala sauce

Lemon Herb Salmon, whole grain mustard sauce

Dessert

Boston Cream Pie, golden layer cake, custard cream, Belgian chocolate

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$50 per person

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR DISCRETIONARY GRATUITY FOR THE SERVICE STAFF
PRICES ARE SUBJECT TO CHANGE

The Long Wharf

Dinner Package

Salad

Classic Caesar Salad, Romaine lettuce, croutons, Caesar dressing

Entrée

(Please select three)

Lump Crab Cakes, lemon shallot butter, basil oil drizzle

Lobster Stuffed Scrod, sweet Maine lobster, lemon shallot butter

NY Strip Steak, grilled to perfection

Sweet and Spicy Swordfish, honey chili sauce, lemon shallot
butter

Dessert

Boston Cream Pie, golden layer cake, custard cream, Belgian chocolate

Warm fresh breads and chef's selection of starch and
vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$59 per person

The Hancock

Dinner Package

Soup

(Please select one)

New England Clam Chowder

Lobster Bisque

Salad

(Please select one)

Classic Caesar Salad, Romaine lettuce, croutons, Caesar dressing

Entrée

(Please select three)

Steamed Maine Lobster, drawn butter

Seared Mahi, lobster and lump crabmeat, lemon shallot butter

Prime Rib "Callahan Cut", slow roasted, horseradish cream

Filet Mignon, grilled to perfection

Dessert

Chocolate Lava Cake, vanilla bean ice cream, heath bar crunch, warm chocolate sauce

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$73 per person

The New England Clam Bake

Dinner Package

Soup

New England Clam Chowder

Salad

Classic Caesar Salad, Romaine lettuce, croutons, Caesar dressing

Entrée

Maine Lobster Boil, steamed clams, Gulf shrimp, corn on the cob, red potatoes

Dessert

(Please select one)

Boston Cream Pie, golden layer cake, custard cream, Belgian chocolate

NY Style Cheesecake, strawberry sauce

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$82 per person

The Fenway

Lunch Package

Salad

Mixed Field Greens, balsamic vinaigrette

Entrée

Chicken BLT, parmesan crusted, bacon, tomatoes, mixed green, balsamic mayo

Lobster Roll, New England style, French fries

Baked Scrod, panko bread crumbs, lemon shallot butter

Dessert

(Please select one)

Boston Cream Pie, golden layer cake, custard cream, Belgian chocolate

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$28 per person

The Garden

Lunch Package

Salad

Classic Caesar Salad, Romaine lettuce, croutons, Caesar dressing

Entrée

Baked Atlantic Salmon, lemon shallot butter

Chicken Romano, Romano cheese crust, artichoke tomato bruschetta

Tomato Basil Pasta, angel hair pasta, shaved garlic, plum tomatoes, basil, extra virgin olive oil

Prime Rib, slow roasted, horseradish cream

Dessert

Boston Cream Pie, golden layer cake, custard cream, Belgian chocolate

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$30 per person