

# Start the day right

All menu pricing is per person, unless otherwise specified. Maximum 90 minutes service.  
Minimum 25 guests.



## **Simple Start**

Assorted Chilled Juices  
Breakfast Breads and Pastries  
Regular Coffee, Decaffeinated Coffee & Tea  
16

## **Continental**

Assorted Chilled Juices  
Bagels with Cream Cheese  
Breakfast Breads and Pastries  
Yogurt and House Made Granola  
Regular Coffee, Decaffeinated Coffee & Tea  
18

## **Somerville**

Assorted Chilled Juices  
Bagels with Cream Cheese  
Breakfast Breads and Pastries  
Yogurt and House Made Granola  
Scrambled Eggs, Crisp Bacon, Sausage  
Oven Roasted Breakfast Potatoes  
Regular Coffee, Decaffeinated Coffee & Tea  
28

## **Bostonian**

Assorted Chilled Juices  
Bagels with Cream Cheese  
Breakfast Breads and Pastries  
Scrambled Eggs, Crisp Bacon, Sausage  
Oven Roasted Breakfast Potatoes  
Regular Coffee, Decaffeinated Coffee & Tea  
24

## **Executive**

Assorted Chilled Juices  
Bagels with Cream Cheese  
Breakfast Breads and Pastries  
Individual Yogurt Parfaits with Fresh Berries, House Made Granola  
Scrambled Eggs, Crisp Bacon, Sausage  
Oven Roasted Breakfast Potatoes  
Cinnamon French Toast  
Regular Coffee, Decaffeinated Coffee & Tea  
32

# Refresh



All menu pricing is per person, unless otherwise specified. Breaks are displayed for 60 minutes.

## **Green Monster**

Fresh Popcorn and Cracker Jacks  
Jumbo Pretzels with Mustard  
IBC Root Beer and Assorted Soda  
12

## **Healthy Break**

Whole Fruit  
Celery and Carrot Sticks with Ranch Dip  
Baked Pita Chips with Hummus  
Assorted Juices  
15

## **Death By Chocolate**

Assorted Freshly Baked Cookies  
Chocolate Brownies  
Chocolate Dipped Strawberries  
Milk & Chocolate Milk  
14

## **BREAK ENHANCEMENTS**

Fresh Buttered Popcorn 4  
Assorted Cookie Platter 4  
Soft Pretzels with Mustard & Nacho Cheese 5  
Seasonal Fruit with Yogurt Dipping Sauce 5  
Hummus with Pita Chips, Celery & Carrot Sticks 6  
Assorted Cereals and Milk 5  
Chips and Salsa 4

## **Power Aid**

Assorted Protein Bars  
Assorted Granola and Quinoa Bars  
Assorted Kashi Bars  
Red Bull & Powerade  
15

## **Parfait Bar**

Assorted Low-Fat Yogurt  
Freshly Made Granola  
Assorted Seasonal Berries  
Assorted Candies and Toppings  
Regular Coffee, Decaffeinated Coffee & Tea  
Assorted Juices  
14

## **Freedom Trail Mix**

Create Your Own Trail Mix  
Assorted Nuts and Seeds  
Assorted Candies  
Assorted Dried Fruits  
Assorted Soda and Bottled Water  
14

## **BEVERAGES**

4 Regular Coffee, Decaffeinated Coffee & Hot Tea  
4 4 per person, based on one hour of service  
5 Pitchers of Assorted Soda and Juices,  
6 6 per pitcher  
5 Assorted Cans of Soda and Bottled Juices,  
4 4 each  
Regular Coffee, Decaffeinated Coffee & Hot Tea  
50 per gallon

# Let's do lunch - Buffet

All menu pricing is per person, unless otherwise specified. Buffets are displayed for 90 minutes.  
Minimum 25 Guests.



## **Independence Express**

Mixed Greens with Assorted Dressings  
Heirloom Potato Salad  
Turkey BLT with Smoked Bacon  
Chicken Caesar Wrap  
Grilled Vegetables with Basil Pesto  
Individual Bags of Cape Cod® Potato Chips  
Assorted Soda and Bottled Water  
29

## **North End**

Minestrone Soup with Garlic Bread  
Caesar Salad with Crisp Romaine Lettuce  
Tomato and Mozzarella Salad with Fresh Basil  
Grilled Balsamic Marinated Chicken  
Three Cheese Penne with Marinara  
Broccolini with Maitre de Butter  
Biscotti and Mini Cannoli  
Assorted Soda and Bottled Water  
31

## **Southwestern**

Chicken Tortilla Soup  
Iceberg, Tomato, Cucumber, Avocado Salad  
Beef with Cilantro Chimichurri Sauce  
Fajita Chicken with Caramelized Onions & Peppers  
Cilantro-Lime Rice  
House-made Guacamole, Pico de Gallo,  
Shredded Cheddar, Sour Cream  
Soft Flour Tortillas  
Cinnamon Churros  
Assorted Soda and Bottled Water  
34

## **DIY - Salad and Sandwich Creations**

Crisp Romaine Lettuce and Fresh Field Greens  
Cucumbers, Red Onions, Tomatoes, Cheeses,  
Assorted Dressings  
Tuna Salad  
Ham, Roasted Turkey Breast, Grilled Vegetables,  
Cheddar, Swiss, and Provolone Cheeses  
Lettuce, Tomatoes, Red Onions, Pickles  
Mayonnaise and Mustard  
Assorted Sliced Breads and Rolls  
Individual Bags of Cape Cod® Potato Chips  
Cookies and Brownies  
Assorted Soda and Bottled Water  
32

# Let's do lunch - Plated

All menu pricing is per person, unless otherwise specified. Plated luncheons include choice of soup or salad, rolls with butter, entrée, dessert, and coffee, decaffeinated coffee or hot tea.



## **Starters - Select One Soup or Salad**

*Minestrone Soup*

*Soup du Jour*

*Garden Salad*

*Caesar Salad*

## **Entrée Selections - Select One**

*Fresh Berry Salad with Chicken 28*

*Field Greens, Spiced Pecans and Raspberry Vinaigrette*

*Chicken Caesar Salad 28*

*Crisp Romaine Lettuce, Creamy Caesar Dressing with Parmesan Shavings*

*Grilled Sirloin 34*

*House Rub, Rosemary Mashed Potatoes with Merlot Jus*

*Pan Seared Chicken Breast 30*

*Avocado and Tomato Relish, Jasmine Rice and Season Vegetables*

*Grilled Salmon 34*

*Tomato-Olive-Caper Relish, New Potatoes and Greens*

*New England Baked Scrod 33*

*Vegetable Rice Pilaf, Asparagus and Fresh Garlic*

## **Dessert - Select One**

*White Chocolate Raspberry Cheesecake*

*Flourless Chocolate Cake*

*Key Lime Pie*

*Turtle Cheesecake*

*Carrot Cake with Caramel Drizzle*

# Reception



All hors d'oeuvres are priced per piece. Minimum 50 pieces of each type per order. Hors d'oeuvres and canapes may be displayed or passed. Please discuss the appropriate quantity recommended based on your preferred service style with your sales manager.

## Hot Hors d'oeuvres

Bacon Wrapped Scallops	6
Coconut Crusted Shrimp with Asian Sauce	6
New England Style Crab Cakes with Remoulade	6
Lime Cilantro Shrimp on Sugar Cane Skewer	6
Beef Slider with Cheddar Cheese & Caramelized Onion	5
Beef Wellington with Red Wine Demi-Glace	5
Flank Steak on Crostini with Melted Bleu Cheese & Red Pepper Aioli	5
Beef Empanada with Lime Cilantro Sour Cream	5
Chicken Pot Sticker with Spicy Asian Dressing	4
Thai Chicken Skewer with Spicy Peanut Sauce	4
Kobe Beef Franks with Spicy Mustard	4
Coconut Crusted Chicken with Spicy Pineapple Chutney	4
Vegetable Pot Sticker with Spicy Asian Dressing	4
Spanakopita with Spinach and Feta Cheese	3
Vegetable Spring Roll with Sweet Chili Sauce	3

## Cold Canapes

Mini Lobster Slider	7
Shrimp Shooter with Gazpacho	6
New England Style Crab Cakes with Remoulade	6
Crab Salad on Cucumber Round	6
Smoked Salmon, Green Olive and Grape Tomato Crostini	6
Boursin Cheese, Cherry Tomatoes and Mint on Crostini	4
Tomato and Basil on Crostini	3

## Stations

All menu pricing is per person, unless otherwise specified.  
Stations are designed for two hour time period.  
Minimum 30 guests per station. Chef Attendant Fee \$125

### Market Salad

Field Greens, Crisp Romaine and Baby Spinach  
Red Onions, Cherry Tomatoes, Cucumbers,  
Bell Peppers, Dried Cranberries, Feta and Cheddar  
Cheese, Spiced Pecans and Garlic Croutons  
Caesar, Buttermilk Ranch,  
Balsamic and Raspberry Vinaigrette  
10

### Pasta

Cheese Tortellini and Penne Pasta  
Alfredo, Marinara and Bolognese Sauce  
Roasted Chicken, Broccoli, Asparagus,  
Mushrooms and Roasted Peppers  
Parmesan Cheese and Garlic Bread  
18

### Fajita

Beef and Chicken  
Cilantro Lime Rice and Refried Beans  
Jalapenos, Red Onions and Shredded Cheddar  
Soft Tortillas, Pico de Gallo and Sour Cream  
15

# Bunker Hill Dinner Buffet



All menu pricing is per person, unless otherwise specified. Buffets are displayed for 90 minutes and include bread service, regular and decaffeinated coffee and hot tea. Minimum 25 Guests.

## **Starters** - Select Two

Minestrone Soup  
New England Clam Chowder  
Creamy Roasted Tomato Bisque  
Garden Salad  
Caesar Salad  
Heirloom Potato Salad  
Penne Pasta Salad with Roasted Red Peppers  
Fresh Mozzarella, Tomatoes and Fresh Basil

## **Entrée** - Select Two or Three

Grilled Chicken Piccata with Lemon Caper Sauce  
Lemon and Herb Crusted Cod  
Grilled Sirloin Steak with Merlot Jus  
Herb Crusted Salmon  
Maple Glazed Roasted Pork Loin Wrapped in Bacon  
Lemon, Rosemary and Garlic Roasted Chicken

## **Starch** - Select Two

Garlic Herb Roasted Potatoes  
Wild Mushroom Risotto  
Buttermilk Mashed Potatoes  
Wild Rice Pilaf

## **Vegetable** - Select One

Roasted Asparagus  
Roasted Root Vegetables  
Green Beans with Garlic Butter  
Glazed Carrots  
Steamed Broccoli Florets

## **Dessert** - Select Two

Key Lime Pie  
Turtle Cheesecake  
Flourless Chocolate Cake  
White Chocolate Raspberry Cheesecake  
Carrot Cake with Caramel Drizzle

Two Entrees 48 | Three Entrees 55

# Theme Dinner Buffets



All menu pricing is per person, unless otherwise specified. Buffets are displayed for 90 minutes and include bread service, regular and decaffeinated coffee and hot tea. Minimum 25 Guests.

## **Tuscany**

Minestrone Soup  
Garlic Bread  
Classic Caesar Salad with Crisp Romaine Lettuce  
Tomato and Fresh Mozzarella with Basil  
Chicken with Lemon Capers Sauce  
Cioppino Seafood Stew with  
Mussels, Calamari & Clams  
Penne Pasta Carbonara with  
Bacon and Peas in Cream Sauce  
Roasted Vegetable Primavera  
Tiramisu Cake and Biscotti  
48

## **The Border**

Mixed Greens Salad with  
Avocado, Tomato, Lime Dressing  
Fajita Grilled Chicken with  
Caramelized Onions and Peppers  
Slow Roasted Pork Carnitas  
Cilantro Lime Rice and Black Beans  
Soft Flour Tortillas, Guacamole  
Sour Cream and Pico de Gallo  
Cinnamon Churros  
46

## **New England**

Clam Chowder  
Salad Greens with Cranberry Dressing and Feta  
New England Pot Roast  
Classic Boiled Dinner  
with Clams, Shrimp Mussels and Potatoes  
Asparagus with Lemon  
Buttermilk Mashed Potatoes  
Maple Glazed Sweet Potatoes  
Boston Cream Pie and Blueberry Pie  
46

# Plated Dinner Service



All menu pricing is per person, unless otherwise specified. Plated dinners include choice of soup or salad, rolls with butter, entrée, dessert, and coffee, decaffeinated coffee or hot tea.

## **Starters - Select One Soup or Salad**

Minestrone Soup

New England Clam Chowder

Creamy Roaster Tomato Bisque

Soup du Jour

Garden Salad

Caesar Salad

## **Entree - Select One**

Filet Mignon, Topped with Great Haven Bleu Cheese Butter and Roasted Cabernet Jus 57

Grilled Skirt Steak with Merlot Jus 47

Chicken Piccata 41

Pan Seared Chicken Breast, with Avocado and Tomato Relish 43

Chicken Madeira 34

Grilled Trout, with Tomato Chutney 47

New England Cod, with Lemon and Herb Crust 47

Wild Mushroom Roasted Vegetable Risotto 41

Butternut Squash Ravioli with Brown Butter Cream Sauce 41

Grilled Vegetable and Polenta 38

## **Starch - Select One**

Garlic Herb Roasted Potatoes

Wild Mushroom Risotto

Buttermilk Mashed Potatoes

Wild Rice Pilaf

## **Vegetable - Select One**

Roasted Asparagus

Roasted Root Vegetables

Seasonal Vegetables

Green Beans with Garlic Butter

Glazed Carrots

Steamed Broccoli Florets

## **Dessert - Select One**

White Chocolate Raspberry Cheesecake

Flourless Chocolate Cake

Key Lime Pie

Turtle Cheesecake

Carrot Cake with Caramel Drizzle

# General Information



## *Security*

*The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the event.*

## *Billing*

*Payment shall be made in advance unless credit has been established to the satisfaction of the hotel.*

## *Dietary Restrictions & Safety*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. If you have any concerns prior to the groups arrival regarding food allergies, please contact your sales manager.*

## *Guarantee*

*In order to ensure your catered meal is a success, please provide your sales manager at least 5 business days in advance of the function the number of guests attending. Once provided, this guarantee is not subject to reduction should less attend. For parties of more than 100 guests, we will provide seating and food for 2% above the guaranteed number. If no guarantee is received, the expected count becomes the guarantee. In the event a split menu is selected, the higher price prevails.*

## *Service charge, Administrative fee and State tax*

*Please add an 18% service charge, 6% taxable administrative fee and 7% state sales tax to all food & beverage prices. Room set-up fees are subject to 7% tax with any food or beverage. Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel.*

## *Audio Visual Equipment*

*KVL-AV is our AV provider. Your sales manager will be glad to discuss equipment best suited to your needs. Please add 22% administrative fee and 6.25% sales tax to all audio visual prices.*