



RENAISSANCE® BOSTON PATRIOT PLACE HOTEL

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RENAISSANCE®
HOTELS

2017 EVENT MENUS

RENAISSANCE BOSTON PATRIOT PLACE HOTEL
28 PATRIOT PLACE
FOXBOROUGH, MA 02035
508.543.5500
WWW.RENAISSANCEPATRIOTPLACE.COM

BREAKFAST | PLATED BREAKFAST

- All plated breakfast are served with a gratis starter, bakeshop specialties, fresh orange juice, freshly brewed regular & decaf coffee and assorted teas
- Priced per Person

STARTERS | PICK 1

- fresh sliced seasonal fruit and berry plate
- honey vanilla yogurt and cranberry granola parfait
- blueberry quick break with sweet caramel sauce and powdered sugar

ENTREES | PICK 1

- nutella stuffed french toast with wild blueberry syrup and applewood smoked bacon | \$24
- scrambled eggs with chives and mascarpone, griddled sausage links and skilled fried potatoes | \$24
- poached egg, chorizo and potato hash with chipotle chive hollandaise | \$26

BREAKFAST | CONTINENTAL BREAKFAST

- **Based on one hour of service**
- **Includes a selection of juices, freshly brewed regular & decaf coffee and assorted teas**
- **Priced per Person**

BACK TO BASICS | 3 for \$19 / 5 for \$22

- seasonal whole fruit
- assorted greek yogurt
- house signature yogurt and granola parfait
- sliced fruit and berries
- seasonally inspired fruit smoothies
- assorted wellness cereal with milk
- selection of three bakeshop specialties
 - bagels
 - croissants
 - scones
 - danish
 - muffins
 - cinnamon rolls
 - coffee cake

BREAKFAST | BREAKFAST BUFFET

- Breakfast buffets are based on one hour of service
- Includes a selection of juices, freshly brewed regular & decaf coffee and assorted teas
- Buffets require a minimum of 20 guests; an additional \$3 per person will apply for any buffets for less than 20
- Priced per Person

RISE AND SHINE AT THE STADIUM | \$27

- scrambled eggs
- skillet roasted potatoes
- toasting station with assorted breads, butter and preserves

FRESH | PICK 2

- seasonal whole fruit
- assorted greek yogurts
- house signature granola and yogurt parfait
- sliced fruit and berries
- seasonally inspired fruit smoothies
- assorted wellness cereal

THE BAKERY | PICK 2

- bagels
- danish
- muffins
- cinnamon rolls
- coffee cake
- scones
- croissants

PROTEIN | PICK 2

- applewood smoked bacon
- country sausage links
- thick grilled ham steaks
- corned beef hash

BREAKFAST | BRUNCH BUFFET

- Breakfast buffets are based on one hour of service
- Includes a selection of juices, freshly brewed regular & decaf coffee and assorted teas
- Buffets require a minimum of 20 guests; an additional \$3 per person will apply for any buffets for less than 20
- Priced per Person

THE BRADY BRUNCH | \$38

IN ADDITION TO THE MENU ITEMS LISTED IN THE RISE & SHINE BREAKFAST BUFFET THE BRADY BRUNCH INCLUDES THE FOLLOWING:

LUNCH BUFFET ENTREE | *PICK 1*

- Beef Entrée, Paired With *Chef's Seasonal Starch & Vegetable*
- Chicken Entrée, Paired With *Chef's Seasonal Starch & Vegetable*
- Fish Entrée, Paired With *Chef's Seasonal Starch & Vegetable*

STARTER | *PICK 1*

- Garden Salad
- Caesar Salad

DESSERT | *PICK 1*

- Assorted Signature Dessert Bars
- Assorted Mini Pies

BREAKFAST | TO GO...

- **Grab & Go breakfasts are served with coffee and/or tea**
- **Grab & Go breakfasts are packaged in biodegradable plastics made from plant starches, not petroleum**
- **Priced per Person**

PATS GRAB & GO | \$22

- whole fruit
- yogurt
- breakfast “protein” bar

SANDWICH SELECTIONS | PICK 1

- the “om-wich”
 - farm fresh egg, ham and swiss cheese omelet on a croissant
- the “mid-field melt”
 - farm fresh scrambled eggs, applewood smoked bacon, and melted monterey jack cheese on a warm buttered English Muffin
- the “plain jane pat”
 - farm fresh fried egg, sausage patty, and cheddar cheese on a toasted bagel

BREAKFAST | ENHANCEMENTS

- **Priced per Person, unless otherwise noted**

choice additional protein | \$3

- applewood smoked bacon
- country sausage links
- thick, grilled ham steak
- corned beef hash

smoked salmon | \$5

choice breakfast sandwich | \$6 each

- the “om-wich”: farm fresh egg, ham and swiss cheese omelet on a croissant
- the “mid-field melt”: farm fresh scrambled eggs, applewood smoked bacon, and melted monterey jack cheese on a warm buttered English Muffin
- the “plain jane pat”: farm fresh fried egg, sausage patty, and cheddar cheese on a toasted bagel

bagels with cream cheese, butter and fruit preserves | \$5

waffles, pancakes or fresh toast | \$4

classic oatmeal with brown sugar and raisins | \$4

housemade granola with dried fruit | \$4

individual cereals with skim and 2% milk | \$4

fruit smoothie display | \$3

seasonal whole fruit | \$4

sliced fruit & berries | \$4

assorted individual yogurts

housemade granola & yogurt parfait | \$6

assorted energy and protein bars | \$5

CHEF-ATTENDED STATIONS *

- belgian waffle station | \$9
- omelet station | \$10

*Stations require a \$100 attendant fee; an additional \$3 per person fee will be charged for any stations for less than 20 guests

BREAKS | MORNING & AFTERNOON BREAKS

- **Based on one hour of service**
- **Priced per Person, unless otherwise noted**
- **All breaks include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and herbal teas**

WELLNESS | \$12

- seasonal fruit skewers
- assorted greek yogurts
- assorted granola and energy bars

MORNING STRETCH | \$16

- variety of fruit smoothie shooters
- brunois fruit cocktail
- steamed and salted edamame
- nutella, banana and candied walnut crepes

HEALTHFUL-FILL | \$14

- hummus and pita shooters
- vegetable crudité with sriracha dip
- assorted smoothie shooters
- assorted granola and energy bars

I LEFT MY WALLET IN EL SEGUNDO | \$12

- warm corn tortilla chips
- salsa fresca
- pico de gallo
- guacamole
- block shredded Monterey jack cheese
- chili con carne

CARNIVAL BREAK | \$17

- build your own caramel apple station with crushed oreo cookies, m&m's, pretzel crumbles, coconut flakes, peanuts, reese's and toffee pieces
- churros served with a variety of dipping sauces
- individual bags of freshly popped popcorn

FREEDOM TRAIL | \$12

- forge your own trail mix with toasted sunflower seeds, pretzel sticks, toasted almonds, dried fruits, yogurt covered cranberries, toasted coconuts, honey roasted peanuts, and M&M's

FENWAY FAIRWAY | \$15

- housemade honey roasted peanuts
- warm mini pretzels and spicy mustard
- classic New England style hot dog with all the fixings
- individual bags of freshly popped popcorn

BREAKS | BREAK PACKAGES

- **Priced per Person, unless otherwise noted**

ALL-DAY COFFEE & BEVERAGE STATION | \$15

- assorted soft drinks, bottled water, freshly brewed regular & decaf coffee and herbal teas

EXECUTIVE BREAK PACKAGE | \$45

- Includes All-Day Coffee & Beverage Station
- *BACK TO BASICS CONTINENTAL | Pick 3*
 - seasonal whole fruit
 - assorted greek yogurt
 - house signature yogurt and granola parfait
 - sliced fruit and berries
 - seasonally inspired fruit smoothies
 - assorted wellness cereal with milk
 - selection of three bakeshop specialties
- *AM INDULGENCE | Pick 1*
 - Bakery Pound Cake with Mixed Berry Compote
 - Seasonally Inspired Smoothies
 - Seasonal Selection of Fresh Fruit
- *MID-MORNING REFRESH | Pick 1*
 - Assorted Granola & Energy Bars
 - Build Your Own Granola Parfait Bar
 - Mixed Berries, Dried Fruits, Yogurts, Granola
- *AFTERNOON REFRESH | PICK 1*
 - Soft Baked Pretzels with Maple Mustard
 - Freshly Baked Cookies
 - Fresh Whole Fruit
- *AFTERNOON BOOST | PICK 1*
 - Individual Crudit  with Herbed Ranch Dip
 - Pita Chips with Roasted Garlic Hummus
 - Assorted Brownie Bites

LUNCH | PLATED LUNCH

- **All Plated Lunches Include Freshly Baked Rolls, Choice of Salad & Dessert, and are Served with Chef's Selection of Seasonal Vegetables and Starch, Assorted Soft Drinks and Bottled Water, and Freshly Brewed Regular & Decaf Coffee and Herbal Teas**
- **\$32 per person**
- **For Split Menu add \$3 per person**

- *STARTER | Pick 1*

- classic caprese salad
- classic caesar salad with parmesan crisp
- greek salad with arugula, kalamata olives, red onions, cucumber, feta, pepperoncini and lemon vinaigrette
- spinach salad with avocado, dried apricots, baby tomatoes, spiced pecans, brie, and zinfandel vinaigrette
- roasted tomato bisque
- new england clam chowder
- tomato florentine

- *ENTRÉE | Pick 1*

- braised beef short ribs in cabernet jus
- roasted garlic and herb statler chicken with shallot and mushroom veloute
- cod a la romana with garlic, lemon virgin oil, herbs, tomatoes, cipolini and pesto tapenade
- herb seared atlantic salmon with citrus buerre blanc and pickled onions
- roast pork tenderloin, garlic and herb infused with natural jus

- *DESSERT | Pick 1*

- english sticky toffee pudding
- seasonal berry shortcake with fresh berries and whipped cream
- classic cheesecake with a caramel drizzle
- 3 -tier chocolate fudge cake

LUNCH | LUNCH BUFFETS

- **Based on 1.5 hours of service**
- **Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests**
- **All lunch buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and herbal teas**

BOROUGH DELI | \$34

- soup du jour
- *SALAD | Pick 2*
 - quinoa salad with grilled vegetables and lemon mint cilantro extra virgin olive oil
 - garden salad with baby greens, rainbow tomatoes, english cucumbers, shaved red onions, shaved carrots and a seasonal vinaigrette
 - classic potato salad with egg, dijonaise and spring herbs
 - seasonally inspired pasta salad
 - caprese salad with native tomatoes, whole milk mozzarella, micro basil, maldon salt, cracked pepper and extra virgin olive oil
 - chopped salad with peppers, onions, cucumbers, tomatoes, pork belly croutons, bleu cheese crumbles and chipotle ranch
 - grilled vegetable display, balsamic glaze and micro salad
- *PROTEINS | Pick 2*
 - turkey
 - roast beef
 - ham
 - pepperoni
 - salami
 - tuna salad
- sandwich accompaniments
 - lettuce, tomato, pickles, onions, assorted sliced cheeses
 - petit deli rolls and artisanal sliced breads
- selection of two desserts
 - fruit salad
 - petit dolci
 - macaroons
 - baked cookies
 - brownie bites

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SANDWICH KING | \$36

- soup du jour
- *SALAD | Pick 1*
 - garden salad
 - slow roasted tomato salad with baby kale, artichoke, goat cheese and lemon vinaigrette
- *SANDWICH SELECTION | Pick 3 / Pick 4 for an additional \$2 per person*
 - big boy beef eater
 - roast beef with caramelized onion, arugula and boursin cheese on a baguette
 - the astoria
 - waldorf chicken salad with boston bibb lettuce on a flour tortilla
 - gimme that fish!
 - tuna salad, citrus aioli, butter lettuce, flour tortilla
 - the capone
 - classic italian with assorted meats, provolone, roasted tomato relish, balsamic drizzle on a hoagie roll
 - the athenian
 - crisp falafel with gathered greens, cucumber lemon salad, hummus and lemon aioli on naan
 - the northern colonel
 - brined chicken breast, grafton village smoked cheddar, spinach, and caramelized tomato onion jam
- Individual bags of kettle chips
- assorted dessert bars

LUNCH | LUNCH BUFFETS

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NEW ENGLANDER COMFORT LUNCH | \$36

- *SOUP | Pick 1*
 - clam chowder
 - chicken corn chowder
 - vegetable stew
 - chicken noodle
- *SALAD | Pick 1*
 - baby greens salad with tomatoes, cucumbers, carrots, onions and house vinaigrette
 - chopped salad with peppers, onions, cucumbers, tomatoes, pork belly croutons, bleu cheese crumbles and chipotle ranch
 - classic caesar salad with parmesan crisp
- *ENTRÉES | Pick 1*
 - skillet roasted chicken with herb scented natural au jus
 - baked native cod coated with lemon herb butter crumbs and buerre blanc sauce
 - roast pork loin with apples, caramelized onion and a natural gravy
- *ACCOMPANIMENTS | Pick 1*
 - mashed potatoes
 - roasted fingerling potatoes and herbs
 - maple roasted sweet potatoes
 - mac n' cheese
 - rice pilaf
- corn bread
- chef-inspired seasonal vegetables
- *DESSERT | Pick 1*
 - mini baked pies
 - mini fruit crisps

LUNCH | LUNCH BUFFETS

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NORTH END RIPOSO | \$38

- *SOUP | Pick 1*
 - minestrone
 - fagioli
 - italian wedding
 - l'autunno
 - tomato florentine
- *SALAD | Pick 1*
 - caprese salad comprised of native tomatoes, whole milk mozzarella, micro basil, maldon salt, cracked pepper and extra virgin olive oil
 - classic caesar salad with parmesan crisp
 - greek salad with arugula, kalamata olives, red onions, cucumbers, feta cheese, pepperoncini and lemon vinaigrette
- *ENTRÉES | Pick 2*
 - chicken parmesan
 - chicken picatta
 - chicken marsala
 - italian sausage and peppers
 - handmade italian meatballs in pomodoro sauce
 - meat or vegetable lasagna
- *PASTA | Pick 1*
 - baked penne al forno
 - tortellini alfredo
 - three cheese ravioli with pomodoro sauce
- seasonal vegetables
- garlic bread
- dessert
 - mini cannoli, italian pastries and cookies

LUNCH | LUNCH BUFFETS

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AZTECA STREET TACO | \$35

- *SOUP | Pick 1*
 - chicken tortilla
 - albondigas
- mini taco salad bowls
- *STREET TACOS | Pick 2*
 - tequila lime chicken
 - blackened shrimp
 - grilled steak
 - chorizo
- accompaniments
 - onions & peppers
 - rice & beans
 - spicy corn salsa, pico de gallo, sour cream, lettuce, cilantro, limes and block shredded monterey jack cheese
- mini churros and latin inspired postres

ARTISANAL SALAD BUFFET | \$35

- soup du jour
- caprese salad display
- mixed field greens with rainbow heirloom tomatoes, english cucumbers, crudité and pickled vegetables, olives, pepperoncini, artisanal cheeses, candied and spiced nuts, and chef-inspired dressings
- grilled vegetable medley with herbs dressed with citrus garlic infused extra virgin olive oil
- *PROTEINS | Pick 2*
 - grilled chicken
 - salmon
 - shrimp
- garlic bread with tomato basil salsa cruda
- petit sweets display

** Enhance this buffet with a chef-attended living greens action station for \$5 per person **

DINNER | DINNER BUFFETS

- Based on 1.5 hours of service
- Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests
- All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and herbal teas

SOPHISTICATED | \$54

- *SALAD | Pick 1*
 - baby greens, english cucumbers, baby heirlooms, carrot shards and balsamic vinaigrette
 - field greens, maple walnuts, orchard apples, cranberry stilton and cider vinaigrette
 - arugula and baby greens, chevre, strawberries, toasted almonds and balsamic vinaigrette
- *SOUP | Pick 1*
 - escarole, cannellini beans, sausage and chicken brodo
 - roasted tomato bisque
- *ENTRÉES | Pick 2*
 - pan seared chicken with thyme scented natural jus
 - roasted chicken with dijon scented natural jus and spring herbs
 - grilled angus pub hanger steak au poivre with rioja demi jus
 - sliced beef tenderloin with cippolini char and crimini confit, and red wine sauce
 - pan roasted atlantic salmon with white wine butter sauce
 - provencal herb and vin blanc poached native cod a la nage with roasted tomato fennel shallot and thyme ragout
- chef's seasonal vegetable medley and starch
- chef's petit dolces

DINNER | DINNER BUFFETS

- Based on 1.5 hours of service
- Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests
- All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and herbal teas

PROPER ENGLISH | \$55

- *SALAD | Pick 1*
 - field greens with english cucumbers, baby heirlooms, carrot shards and seasonal vinaigrette
 - field greens with maple walnuts, orchard apples, cranberry stilton and cider vinaigrette
- *SOUP | Pick 1*
 - chicken noodle
 - potato and leek
 - harvest vegetable soup
 - seafood kettle
 - medley of fish and shellfish in broth with vegetables
- *ENTRÉES | Pick 2*
 - sliced roast angus beef with natural jus and Horseradish Sauce
 - shepard's pie
 - ground beef in light sunday gravy with caramelized onions, carrots, garlic mashed and english cheddar
 - lamb stew with potatoes, carrots, onions and herb scented stock
 - roasted chicken with root vegetable confit, natural gravy and caramelized onion demi jus
 - baked cod with lemon butter and herbs
- roast root vegetables and fingerling hash
- yorkshire pudding
- english sticky toffee pudding and mini pastries

DINNER | DINNER BUFFETS

- Based on 1.5 hours of service
- Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests
- All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and herbal teas

MODERN BOSTONIAN | \$52

- *SALAD | Pick 1*
 - field greens with english cucumbers, baby heirlooms, carrot shards and seasonal vinaigrette
 - field greens with maple walnuts, orchard apples, cranberry stilton and cider vinaigrette
- *SOUP | Pick 1*
 - escarole, cannellini, and sausage in chicken brodo
 - roasted tomato bisque
 - new england clam chowder
 - chicken noodle soup
- *ENTRÉES | Pick 2*
 - braised beef short ribs in cabernet jus
 - roasted garlic and herb statler chicken with shallot and mushroom veloute
 - herb seared atlantic salmon with citrus buerre blanc and pickled onions
 - duck bangers (sausages) with bruleed onions and mushrooms and guinness gravy
 - braised corned beef, apricot gelee, pickled cabbage and charred sweet onions
- chef's seasonally inspired starch and vegetables
- assorted petit dolces

DINNER | DINNER BUFFETS

- Based on 1.5 hours of service
- Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests
- All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and herbal teas

NORTH END RIPOSO | \$56

- SALAD | Pick 1
 - classic caprese
 - classic caesar salad with parmesan crisp
 - greek salad
- SOUP | Pick 1
 - minestrone
 - fagioli
 - italian wedding
 - l'autunno
 - tomato florentine
- ENTRÉES | Pick 2
 - chicken parmesan
 - chicken picatta
 - chicken marsala
 - italian sausage and peppers
 - handmade italian meatballs in pomodoro sauce
 - meat or vegetable lasagna
 - cod a la romana with garlic, lemon virgin oil, herbs, tomatoes, cipolini and pesto tapenade
 - clams and mussels a la vongole, with natural broth, pepperoncini, sauvignon blanc
 - shrimp scampi with citrus garlic butter (add \$2 per person)
 - rosemary and garlic roast beef tenderloin with chianti demi glace (add \$2 per person)
- PASTA COURSE | Pick 1
 - baked penne al forno,
 - tortellini alfredo
 - three cheese ravioli with pomodoro sauce
 - spaghetti cacio e pepi (cracked pepper, garlic virgin oil, herbs, parmesan)
 - quattro formaggi risotto
 - risotto carbonara (prosciutto, peas, pecorino and herbs)
- seasonal vegetables and garlic bread
- mini cannoli, italian pastries and cookies

DINNER | DINNER BUFFETS

- Based on 1.5 hours of service
- Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests
- All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and herbal teas

REMEMBER THE ALAMO BBQ | \$54

- *SALAD | Pick 2*
 - tossed garden salad
 - potato salad
 - pasta salad
 - fruit salad
- *ENTRÉES | Pick 2*
 - sweet bbq chicken
 - pulled pork
 - maple whiskey smoked brisket
 - mesquite pork ribs
- mac-n-cheese
- candied sweet potato fries, cinnamon chipotle
- corn on the cob
- baked beans
- corn bread
- cole slaw
- seasonal berry shortcake with fresh berries and whipped cream

DINNER | PLATED DINNER

- All plated dinners include freshly baked rolls and are served with chef's selection of seasonal vegetables and starch, assorted soft drinks & bottled water, and freshly brewed regular & decaf coffee and herbal teas
- All plated dinners are \$54 per person
- A Split-Plate option available for group of 40 people or more at no additional charge. Groups of less than 40 will incur a \$5 per person charge for a split-plate

PLATED DINNER | \$54

- *STARTER | Pick 1*
 - classic caprese salad
 - classic caesar salad with parmesan crisp
 - greek salad with arugula, kalamata olives, red onions, cucumber, feta, pepperoncini and lemon vinaigrette
 - spinach salad with avocado, dried apricots, baby tomatoes, spiced pecans, brie, and zinfandel vinaigrette
 - roasted tomato bisque
 - new england clam chowder
 - tomato florentine
- *ENTRÉES | Pick 1*
 - braised beef short ribs in cabernet jus
 - roasted garlic and herb statler chicken with shallot and mushroom veloute
 - cod a la romana with garlic, lemon virgin oil, herbs, tomatoes, cipolini and pesto tapenade
 - herb seared atlantic salmon with citrus buerre blanc and pickled onions
 - roast pork tenderloin, garlic and herb infused with natural jus
 - rosemary and garlic roast beef tenderloin with chianti demi glace
- *DESSERT | Pick 1*
 - english sticky toffee pudding
 - seasonal berry shortcake with fresh berries and whipped cream
 - classic cheesecake with a caramel drizzle
 - 3-tier chocolate fudge cake

RECEPTION STYLE DINNER MENU

- **1st Hour: Pick 3 Passed Hors D’oeuvres & 1 Stationary Display**
- **2nd Hour : Seasonal Salad Display, 1 Enhanced Display & 1 Action/Carving Station**
- **3rd Hour: Pick 3 Dessert Table Selections**
- **Based on 3 Hours of Food Service**
- **Includes: Assorted Soft Drinks & Bottled Water, Freshly Brewed Regular & Decaf Coffee, Herbal Teas**
- **\$66 per person**

PASSED HORS D’OEUVRES | Pick 3

CHILLED HORS D’OEUVRES

- **Norwegian Smoked Salmon**
Lemon Boursin Herb En Crout
- **Scottish Smoked Salmon**
Boston Brown, Lemon Dill Caper Aioli, Pickled Onion Micro Salad
- **Peppercorn & Sesame Tuna, Wonton Crisp**
Sriracha Aioli
- **Blackened Chicken Potato Crisp**
Mango Chipotle Aioli
- **Pork, Chicken, Or Vegetarian Dumplings**
Sweet Chili Soya
- **Truffled Deviled Egg**
Candied Pork Belly Crouton
- **Sriracha Deviled Egg**
Smoked Paprika
- **Spiced Pita & Hummus Shooter**
- **Rainbow Caprese Skewer**
Balsamic Reduction
- **Cocktail Heirloom Popper**
Quinoa Tabouli, Roasted Pepper & Tomato Vinaigrette
- **Bruschetta**
Garlic Toast, Boursin Crème Tomato Basil Salsa Cruda, Micro Basil
- **Roasted Mushroom & Herbed Cheese Brioche Crostini**
Balsamic Reduction
- **Mini Lobster Salad Briochetté**

HOT HORS D’OEUVRES

- **Warm Tenderloin Canapé**
Caramelized Onions, Horseradish Cream
- **Italian Meatball Pomodoria**
Classic San Marzano Tomato Sauce
- **Rice Crispy Tempura Shrimp**
Sweet Chili Sauce
- **Mini Crab Cakes**
Spicy Remoulade, Mango Citrus Ginger Salsa
- **Scallops Wrapped Bacon**
Maple Mustard Glaze
- **Clam Fritter, Chowder Shooter**
- **Crispy Sesame Chicken Satay**
Honey Dijon
- **Pulled Curry Butter Chicken**
Saffron Scented Basmati Rice Ball
- **Beef, Chicken, or Vegetarian Empanadas**
Chili Pepper Jack Fondue
- **Thai Chicken or Vegetable Spring Roll**
Sweet Chili Dipping Sauce
- **Crisp Falafel Bite**
Tahini Sauce
- **Spinach & Artichoke Shooter**
Pita Chips
- **Pork Belly Crouton**
Bacon Jalapeno Mustard Glaze

RECEPTION STYLE DINNER MENU | CONTINUED...

- **1st Hour: Pick 3 Passed Hors D'oeuvres & 1 Stationary Display**
- **2nd Hour : Seasonal Salad Display, 1 Enhanced Display & 1 Action/Carving Station**
- **3rd Hour: Pick 3 Dessert Table Selections**

- **Based on 3 Hours of Food Service**
- **Includes: Assorted Soft Drinks & Bottled Water, Freshly Brewed Regular & Decaf Coffee, Herbal Teas**
- **\$66 per person**

STATIONARY DISPLAYS | Pick 1

- **Charcuterie & Domestic Cheese Selection** House Roast Nuts, Preserves & Pickles
- **Seasonal Vegetable Crudités** Fresh Selection Of Vegetables, Chef Inspired Dips
- **Tapas & Bruschetta Trio**
 - Serrano Ham, Apple Pear Compote, Brie, Candied Walnut Crème
 - Classic Tomato Basil Salsa Cruda
 - Spanish Chorizo, Caramelized Onion, Mushroom & Shaved Manchego Cheese

ENHANCED DISPLAYS | Pick 1

- **Mediterranean Station** Hummus & Pita, Tabouleh, Cucumber Salad, Chicken Kebab, Falafel
- **Mini Me Slider Station (Selection of Two Proteins)** Short Rib Onion & Mushroom Brulee, Pulled Pork & Slaw On Biscuit, Grilled Chicken & Honey Mustard On Petite Ciabatta, Kobe Beef Burgers, tot shooters (served in addition to your two protein selections)
- **Neapolitan Pizzeria** Hearth Fired Pizzas With Signature Recipes Including, Classic Margherita, Chicken Parmesan , Pepperoni & Sausage, Quattro Formaggi
- **Asian Noodle Station** Rice Noodles, Shrimp, Chicken, Egg, Bean Sprouts, Kale, Bok Choy, Spinach, Corn, Nori, Herbs, Sriracha, Soy Sauce
- **Street Taco Station (Selection of Two Proteins)** Shaved Beef Churrasco, Pork Carnitas, Chili Lime Chicken, Blackened Shrimp, Onions & Peppers, Rice & Beans, Shredded Lettuce, Monterey Cheese, Limes, Lime Scented Sour Cream, Pickled Onions, Jalapenos, Pineapple Habanero Salsa, Pico De Gallo, Taco Bowls & Grilled Corn Tortillas

RECEPTION STYLE DINNER MENU | CONTINUED...

- **1st Hour: Pick 3 Passed Hors D'oeuvres & 1 Stationary Display**
- **2nd Hour : Seasonal Salad Display, 1 Enhanced Display & 1 Action/Carving Station**
- **3rd Hour: Pick 3 Dessert Table Selections**

- **Based on 3 Hours of Food Service**
- **Includes: Assorted Soft Drinks & Bottled Water, Freshly Brewed Regular & Decaf Coffee, Herbal Teas**
- **\$66 per person**

SEASONAL SALAD DISPLAY

- Baby Field Greens, Kale, Spinach, Baby Rainbow Heirloom Tomatoes, English Cucumbers, Shaved Sweet Onions, Carrots, Shredded Monterey and Cheddar Cheese, Croutons and Seasonally Inspired Vinaigrettes

ACTION/CARVING STATIONS | Pick 1

- **Braised Short Rib Action Station** Garlic & Melted Leek Mashed Potato
- **Build Your Own Primo Risotto Action Station** Pulled Spiced Chicken In Natural Jus, Wild Mushroom Confit, Chorizo Onions & Peppers, Roasted Root Vegetables, Blackened Shrimp Scampi
- **Build Your Own Pasta Station** Grilled Chicken, Grilled Shrimp, Sausage, Or Roasted Vegetables, Chef's Seasonally Inspired Sauces From Pomodoro, Alfredo, Basil Pesto
- **Prime Rib Carving Station** Au Jus, Horseradish Crème, Rosemary Scented Demi Glace, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes
- **Pork Loin Carving Station** Garlic Herb Spiced Rub, Maple Dijonnaise, Cider Natural Jus, Caramelized Cinnamon Apple Compote, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes
- **Cider Brined Roasted Chicken** Drunken Cranberry Butternut Relish, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes

DESSERT TABLE | Pick 3

- Assorted Macaroons
- Assorted Miniature Petit Fours
- Assorted Truffles
- Assorted Signature Dessert Bars
- Assorted Mini Pies
- Mini Moose Parfaits
- Chocolate Dipped Fruit

DINNER | DISPLAY STATIONS

- All stations are based on one hour of service
- Priced per person, unless otherwise noted
- A \$3 per person charge will be applied for any displays for less than 20 guests

- **CHARCUTERIE DISPLAY | \$15**

- butcher blocked displayed selection of cheese, cured meats, relishes and condiments
- herbed ciabatta crostini, assorted crackers, house roasted nuts, preserves and pickles

- **ANTIPASTO PLATTER | \$15**

- selection of italian meats, cheeses and grilled vegetables with relish
- fresh artisan breads and crackers

- **SEASONAL VEGETABLE CRUDITÉS | \$10**

- fresh selection of vegetables with chef-inspired dips

- **TAPAS & BRUSCHETTA TRIO | \$15 / Pick 3**

- serrano ham with apple pear compote, brie and candied walnut crème
- classic tomato basil cruda
- spanish chorizo with caramelized onion, mushroom and shave manchego cheese
- artichoke and eggplant baba ganoush

- **MEDITERRANEAN STATION | \$17**

- hummus & pita
- tabbouleh
- cucumber salad
- chicken kebab
- falafel

DINNER | DISPLAY STATIONS

- **All stations are based on one hour of service**
- **Priced per person, unless otherwise noted**
- **A \$3 per person charge will be applied for any displays for less than 20 guests**

- **MINI ME SLIDER STATION | \$16 / Pick 2 Proteins**
 - short rib with onion and mushroom brulee
 - pulled pork and slaw biscuit
 - grilled chicken and honey mustard on petite ciabatta
 - kobe beef burgers
 - tot shooters (served in addition to your 2 protein selections)

- **NEAPOLITAN PIZZERIA | \$14**
 - signature hearth-fired pizzas including:
 - classic margherita
 - chicken parmesan
 - pepperoni and sausage
 - quattro formaggi

- **ASIAN NOODLE STATION | \$15**
 - rice noodles with shrimp, chicken, egg, bean sprouts, kale, bok choy, spinach, corn, nori, herbs, sriracha, and soy sauce

- **SEASONAL FRUIT & BERRIES DISPLAY | \$12**
 - seasonal fruits and berries with dipping sauce

- **STREET TACO STATION | \$18/ Pick 2 Proteins**
 - shaved beef churrasco with onions & peppers
 - pork carnitas
 - chili lime chicken with onions & peppers
 - blackened shrimp
 - rice and beans
 - shredded lettuce, jalapenos, pickled onions, limes and monterey cheese
 - lime scented sour cream, pineapple habanero salsa and pico de gallo
 - taco bowls and grilled corn tortillas

DINNER | ACTION & CARVING STATIONS

- All stations are based on one hour of service
- Priced per person
- Action & Carving Stations require one attendant per 75 guests
- \$100 per attendant
- A \$3 per person charge will be applied for any displays for less than 20 guests

- **PAN SEARED CRAB CAKE ACTION STATION | \$16**

- mango, cucumber, poblano chili relish

- **BRAISED SHORT RIB ACTION STATION | \$17**

- garlic & melted leek mashed potato

- **BUILD YOUR OWN PRIMO RISOTTO ACTION STATION | \$16**

- pulled spiced chicken in natural jus
- wild mushroom confit
- chorizo onions and peppers
- roasted root vegetables
- blackened shrimp scampi

- **PORK LOIN CARVING STATION | \$16**

- garlic herb spiced rub, maple dijonaise, cider natural jus
- caramelized cinnamon apple compote

- **CIDER BRINED ROASTED CHICKEN | \$16**

- drunken cranberry butternut relish

- **BUILD YOUR OWN PASTA STATION | \$17**

- grilled chicken
- grilled shrimp
- sausage
- roasted vegetables
- chef's seasonally inspired sauces – pomodoro, alfredo, basil pesto

- **PRIME RIB CARVING STATION | \$20**

- au jus
- horseradish crème
- rosemary scented demi glace
- roasted root vegetable
- cheddar biscuit popover & dinner rolls
- Mashed potatoes

DINNER | PASSED HORS D'OEUVRES

- Priced per piece
- Minimum of 25 pieces per hors d'oeuvre ordered

Tier I | \$4

- blackened chicken potato crisp
- pork, chicken and vegetable dumplings
- deviled eggs
- caprese skewer
- cocktail heirloom tomato popper
- bruschetta
- roasted mushroom crostini
- vegetable maki sushi
- spicy pita and hummus shooter

- italian meatballs pomodoro
- crispy sesame chicken satay
- clam fritter and chowder shooter
- crispy sesame chicken satay
- pulled curry butter chicken
- Beef, chicken or vegetarian empanadas
- thai chicken or vegetable spring rolls
- crisp falafel bites
- spinach and artichoke shooters
- artisanal grilled cheese and tomato basil bisque shooter
- potato pancakes, apple chutney, dill crème fraiche

Tier II | \$5

- mini lobster salad briochette
- norwegian smoked salmon
- scottish smoked salmon peppercorn and sesame tuna tonton crisp
- tuna and salmon nigiri

- filet mignonette
- lamb lollipop
- warm tenderloin canape
- rice crispy tempura shrimp
- mini crab cakes
- scallops wrapped bacon
- duck bangers (sausages) and mashed potatoes, bruleed onion jus
- pork belly crouton with bacon jalapeno mustard glaze

COCKTAILS

HOSTED BAR OR CASH BAR

	HOSTED CASH	
Call Wine	\$8.00	\$8.25
Premium Wine	\$10.25	\$11.00
Call Mixed Drink	\$8.00	\$8.75
Premium Mixed Drink	\$10.75	\$11.50
Call Martini	\$11.50	\$12.25
Premium Martini	\$14.00	\$15.00
Domestic Beer	\$6.00	\$6.50
Imported/Craft Beer	\$6.50	\$7.00
Soft Drinks	\$4.50	\$5.00

CALL BAR

- Absolut Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
- Johnnie Walker Red Label Scotch
- Makers Mark Bourbon
- Jack Daniels Tennessee Whiskey
- Seagram's VO
- 1800 Silver Tequila
- Courvoisier

HOURLY PACKAGE BARS

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

CALL BRANDS BEER & WINE ONLY

1 Hour	\$15	1 Hour	\$20
2 Hours	\$21	2 Hours	\$29
3 Hours	\$26	3 Hours	\$36
4 Hours	\$29	4 Hours	\$39

BEER

Bud Light | Michelob Ultra | Harpoon | Heineken |
 Samuel Adams Boston Lager

CALL WINE

Canyon Road Chardonnay | Canyon Road Pinot Grigio
 | Canyon Road Merlot | Canyon Road Cabernet |
 La Marca Prosecco

PREMIUM WINE

Chloe Chardonnay | Chloe Pinot Grigio | Chloe Pinot
 Noir | Chloe Red No. 249 | Chloe Prosecco

PREMIUM BAR

- Grey Goose
- Bacardi Superior Rum
- Mt. Gay Eclipse Gold Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek
- Jack Daniels Tennessee Whiskey
- Crown Royal Whiskey
- Patron Silver Tequila
- Hennessy Privilege VSOP

BARTENDER FEE

One Bartender @ \$75 is Required For Every 75
 Guests.

PREMIUM BRANDS BEER & WINE ONLY

1 Hour	\$19	1 Hour	\$25
2 Hours	\$25	2 Hours	\$34
3 Hours	\$31	3 Hours	\$41
4 Hours	\$34	4 Hours	\$43

ADDITIONAL WINE SELECTIONS

- Mionetto Organic Prosecco; Treviso
- Mumm Napa Brut Prestige; Napa Valley
- Moet & Chandon Imperial; Espernay, France

- Beringer Vineyards White Zinfandel; California

- Freixenet Blanc de Blanc; San Sadurni D'Anoia

- Beaulieu Vineyard "Century Cellars" Sauvignon Blanc
- Casa Lapostolle Sauvignon Blanc; Rapel Valley, Chile
- Wairau River Sauvignon Blanc

- Clos du Bois Pinot Grigio, North Coast
- Stone Cellars by Beringer Pinot Grigio; California
- Pighin Pinot Grigio; Grave del Friuli

- Chateau St. Michelle Riesling; Columbia Valley

- Beaulieu Vineyard "Century Cellars" Chardonnay
- Clos du Bois Chardonnay, North Coast
- The Dreaming Tree Chardonnay; Central Coast
- Stone Cellars by Beringer Chardonnay; California

- Stone Cellars by Beringer Cabernet Sauvignon; California
- Beaulieu Vineyard "Century Cellars" Cabernet Sauvignon
- Clos du Bois Cabernet Sauvignon, North Coast
- Sledgehammer Cabernet Sauvignon; North Coast
- Spellbound Cabernet Sauvignon; California

- Stone Cellars by Beringer Merlot; California
- Beaulieu Vineyard "Century Cellars" Merlot
- Columbia Crest Grand Estates Merlot; Columbia Valley
- Clos du Bois Merlot, North Coast
- Decoy by Duckhorn Merlot; Sonoma County

- Mark West Pinot Noir; California
- Kim Crawford Pinot Noir; Marlborough

- Bodega Catena Zapata Alamos Malbec; Mendoza

TECHNOLOGY | AUDIO VISUAL

Our on-site dedicated Director of Event Technology for PSAV will be happy to assist you with any technology needs that your function might require; Price lists are available upon request. All AV service provided by the Hotel and PSAV, are subject to a 20% Service Charge, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax.

GENERAL INFORMATION

BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the Hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your Event Manager at least three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract. All menu items and pricing are subject to change.

GRATUITIES, FEES & TAXES

A customary 14% Service Charge, 7% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to Food & Beverage prices. A 20% Set-Up Fee, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax will be added to Room and Miscellaneous Charges and Audio Visual prices. The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for waitstaff employees, service bartenders, or other service employees engaged in the event. Bartender and/or Chef Fees do not represent a tip, gratuity, or service charge for waitstaff employees, service bartenders, or other service employees engaged in the event.

GUARANTEES

To best serve you and your guests, a final confirmation of attendance (“Guarantee”) is required by 12:00 p.m., 72 business hours, prior to your event. This count may not be reduced within this time period; However, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the Hotel will charge for the expected number of guests, as indicated on the banquet event order.

BEVERAGE SERVICE

All beverage functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel’s policy that liquor and/or wine cannot be brought into the Hotel from outside sources. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel’s Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel requires proper identification (photo ID) from all guests ordering an alcoholic beverage, and may refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced. We also reserve the right to refuse service of alcohol to anyone who, in the Hotel’s judgment, appears intoxicated.

GENERAL INFORMATION

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of Room Rental Fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of the Rental Fee.

CANCELLATION

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in preparation for your event. (Your Sales Agreement further explains cancellation).

SPECIAL SERVICES

Our staff is delighted to assist you with any floral arrangements, and will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in the Great Room of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

GIFT BAGS & BASKETS

You may choose to provide your attendees and/or out-of-town guests with a Welcome Bag (or basket). Should you choose to provide such an amenity, a charge will be posted to your master bill at the time of delivery. For your convenience, there is no fee if you choose to have the front desk hand out your bags during check-in at the front desk; or a delivery fee of \$3 per bag/basket will apply for delivery of these bags to your guest's room after your guests have arrived.

SPECIAL DECORATIONS

Your Event Manager will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing, with you. These, and other related services, will be provided at a prearranged fee.

DIAGRAMS

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two (2) weeks prior to your event.

COAT CHECK

The Hotel can arrange for checkroom services. A \$100 Attendant Fee will be assessed for all coat check services. The Hotel recommends one (1) attendant per 100 guests.