

CATERING MENU



Before placing your order, please inform your server if a person in your party has a food allergy.*These items are cooked to order. The Commonwealth of Massachusetts suggests consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

BREAKFAST | Continental Breakfast

+ *Continental Breakfasts are Based on 1 Hour of Service*

+ *All Continental Breakfasts Include a Selection of Juices, and Freshly Brewed Regular & Decaf Coffee and Herbal Teas*

+ *Priced per Person, Unless Noted Otherwise*

THEHEALTHYSTART | \$19

Berry, Granola & Vanilla Yogurt Parfaits

Sliced Seasonal Fruit

Low Fat Muffins

THEPATRIOT | \$20

Sliced Seasonal Fruit

Danish

Assorted Muffins

Croissants

THE NEW ENGLAND | \$22

Assorted Individual Yogurts

Whole Fresh Fruit

Baked Croissants and Muffins

House-Made Coffee Cake

Assorted Scones

BREAKFAST | Breakfast Buffet

+ *Buffets are Designed for a 1.5 Hour Period*

+ *Buffets Require a Minimum of 20 Guests, an Additional \$3 per Person Will Be Charged for Buffets Ordered for Less than 20 Guests*

CHAMPIONS BREAKFAST BUFFET | \$26 per Person

Assorted Juices

Assorted Breads with Toaster, Butter, and Preserves

Assorted Breakfast Pastries and Croissants

Scrambled Eggs

Crisp Farmhouse Bacon

Griddled Sausage Links Skillet

Fried Potatoes

Sliced Seasonal Fruit

Freshly Brewed Regular & Decaf Coffee and Herbal Teas



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COFFEE BREAKS | Morning & Afternoon Breaks

+ *Based on 1 Hour of Service*

+ *Priced per Person, Unless Otherwise Noted*

+ *All breaks served with Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular & Decaf Coffee and Herbal Teas*

MID-MORNING BOOST | \$14

Assortment of Breakfast & Energy Bars

Whole Fresh Fruit

TREE TO TRAIL | \$16

Assorted Granola and Energy Bars

Assorted Cookie Bars

Sliced Seasonal Fruit

AFTERNOON ENERGIZER | \$16

Freshly Baked Chocolate Chip Cookies

Mixed Nuts

Individual Bags of Kettle Roasted Potato Chips

Individual Bags of Pretzels & Smartfood Popcorn

AFTERNOON REFRESH | \$17

Soft Baked Pretzels with Maple Mustard

Freshly Baked Cookies

Whole Fresh Fruit

HEALTHY LIVING | \$19

“Build It and They Will Come” Trail Mix

Granola Bars

Vegetable Crudite with Hummus

Whole Fresh Fruit

Seasonally Inspired Fresh Juice Shooters



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COFFEE BREAKS | Break Packages

ALL-DAY COFFEE & BEVERAGE PACKAGE | \$14 per Person

Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular & Decaf Coffee and Herbal Teas

EXECUTIVE BREAK PACKAGE | \$44 per Person

+ Includes All-Day Coffee & Beverage Package

+ Based on One Hour of Service Each

Continental Breakfast

Selection of Individual Juices

Baked Danish, Croissants & Muffins Bagels with Butters & Cream Cheeses Sliced Seasonal Fruit

AM Indulgence (choose one selection from below)

Bakery Pound Cake with Mixed Berry Compote

Seasonally Inspired Smoothies

Seasonal Selection of Fresh Fruit

Mid-Morning Refresh (choose one selection from below)

Assorted Granola & Energy Bars

Build Your Own Granola Parfait Bar

Mixed Berries, Dried Fruits, Yogurts, Granola

Afternoon Refresh (choose one selection from below)

Soft Baked Pretzels with Maple Mustard

Freshly Baked Cookies

Fresh Whole Fruit

Afternoon Re-Boost

Individual Crudit  with Herbed Ranch Dip

Pita Chips with Roasted Garlic Hummus

Assorted Brownie Bites



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LUNCH | Lunch Buffets

+ Buffets are Designed for a 1.5 Hour Period and Require a Minimum of 20 Guests

+ All Lunch Buffet Include Assorted Soft Drinks, Bottled Water, and Freshly Brewed Regular & Decaf Coffee and Herbal Teas

+ An Additional \$3 per Person Will Be Charged for Buffets Ordered for Less than 20 Guests

+ Priced per Person, Unless Noted Otherwise

SANDWICH KING | \$36

Chef's Soup of the Day

Salad (choose one selection from below)

- Garden Salad
- Slow Roasted Tomato Salad, Baby Kale, Artichoke, Goat Cheese with Lemon Vinaigrette

+YOUR CHOICE OF 3 OF THE SANDWICHES LISTED BELOW

+ADD AN ADDITIONAL SANDWICH SELECTION FOR \$2 PER PERSON

BIG BOY BEEF EATER

Roast Beef with Caramelized Onion, Arugula, Boursin Cheese on Baguette

THE ASTORIA

Waldorf Chicken Salad, Boston Bibb Lettuce on a Flour Tortilla

HOT POSH

Panini Pressed Grilled Cheese with Farmhouse Tomato & English Cheddar

THE CAPONE

Italian Panini, Assorted Meats, Roasted Tomato Relish, Provolone and Balsamic Drizzle

THE ATHENIAN

Crisp Falafel, Gathered Greens, Cucumber Lemon Salsa, Hummus and Lemon Aioli on Naan

THE NORTHERN COLONEL

Brined Chicken Breast, Grafton Village Smoked Cheddar, Spinach, Caramelized Tomato Onion Jam

Individual Bags of Kettle Chips

Assorted Dessert Bars



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LUNCH | Lunch Buffets Cont...

NORTHEND | \$34

Soup of the Day

Baby Greens with Grated Parmesan, Roasted Cipollini, Grape Tomatoes, and Balsamic Dressing

Neapolitan Pasta Salad, Tomato, Fresh Mozzarella, Basil, and Roasted Garlic Dressing

Garlic Bread

Seasonal Vegetables

Pan Seared Chicken, Lemon Piccata Sauce and Capers

Vegetable Lasagna with Mozzarella and Parmesan Cheese

Assorted Mini Cannolis and Mini Pastries

PATRIOT DELI | \$34

Chef's Soup of the Day

Choice of Pasta or Potato Salad (choose 1)

Choice of Individual Chopped Salads, Crisp Bacon, Roasted Corn, Tomato, and Red Onion or Individual Garden Salads (choose 1)

Roast Beef, Smoked Turkey Breast and Country Sliced Ham

Sliced Swiss, Vermont Cheddar, and Provolone Cheeses

Assorted Fresh Breads

Individual Bags of Kettle Chips & Pretzels

Assorted Desert Bars

NEW ENGLAND REVOLUTION | \$35

Choice of New England Clam Chowder or Classic Chicken Noodle Soup (choose 1)

Corn Bread

Cole Slaw

Roasted Potatoes

Seasonal Vegetables

Pan Roasted Chicken with Herbed Wild Mushroom Sauce

Classic New England Cod with Crumb Topping and Lemon Butter Sauce

Chocolate Mousse Shooters

Freshly Baked Cookies



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LUNCH | Boxed Lunch

+ *All Boxed Lunches Are Served with Kettle Chips, Chocolate Chip Cookies, Whole Fruit and a Soft Drink*

+ *Boxed Lunches Are Sold as a "To Go" Option Only*

+ *3 Choice Maximum*

+ *\$28 Per Person*

THE ASTORIA

Waldorf Chicken Salad, Boston Bibb Lettuce on a Flour Tortilla

HAIL CAESAR

Grilled Chicken, Roasted Tomatoes and Traditional Caesar Salad on a Flour Tortilla

THE PARISIAN

Thinly Sliced Ham, Boggy Meadow Swiss Cheese with Dijonnaise on Baguette

METRO TURKEY

Sliced Turkey, Boston Bibb Lettuce, Tomato, Herb Garlic Aioli on Baguette

THE ATHENIAN

House-Made Chickpea Falafel, Mixed Greens, Tomato, Feta & Cucumber Tzatziki Sauce on Naan Bread

BIG BOY BEEF EATER

Sliced Roast Beef, Arugula, Roasted Red Peppers, Caramelized Onions, Boursin Cheese on Baguette

MARGHARITAS EMBRACE

Fresh Mozzarella combined with Fresh & Fire Roasted Tomatoes, Arugula, Balsamic Glaze, Lemon Vinaigrette and Pesto Aioli on a Flour Tortilla



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DINNER | Dinner Buffet

+ Buffets are Designed for a 1.5 Hour Period

+ Dinner Buffets Include Chef's Selection of Seasonal Vegetables and Starch, Assorted Soft Drinks & Bottled Water, and Freshly Brewed Regular & Decaf Coffee and Herbal Teas

+ Dinner Buffets Require a Minimum 20 Guests

+ \$52 Per Person, an Additional \$3 per Person Will Be Charged for Buffets Ordered for Less than 20 Guests

STARTERS | Choose Three

Baby Greens, Candied Pecans, Dried Cape Cod Cranberries, Orchard Apples, Stilton Cheese and Balsamic Vinaigrette Dressing

Caesar Salad with Garlic Croutons

Fresh Mozzarella and Tomato Caprese, Fresh Basil and Balsamic Glaze

Garden Pasta Salad with Mediterranean Vinaigrette

Escarole, White Bean, and Sausage Soup with Grated Parmesan

New England Clam Chowder

Garden Vegetable Soup

Classic Chicken Noodle Soup

ENTREES | Choose Three

Pan Seared Chicken, Herb Scented Natural au-jus

Herb Crusted Breast of Chicken, Wild Mushroom Glace

Maple Mustard Glazed Pork Loin, Fire Roasted Apples, Caramelized Onion served with Natural Au-Jus

Pan Sautéed Veal Medallions, White Wine Demi Glace

Sliced Sirloin of Beef, Roasted Leek, Rosemary Glace

Cod, Chive Lemon Butter Sauce

Pasta Primavera, Seasonal Vegetables, Pomodoro Sauce

Roasted Atlantic Salmon, Citrus-Sauvignon Beurre Blanc

Vegetable Lasagna, Mozzarella & Parmesan Cheese

DESSERT TABLE | Choose Three

Assorted Dessert Bars

Chocolate Mousse Shooters

Assorted Mini Macarons

Assorted Petite Pastries

Assorted Mini Cannoli



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RECEPTION | Hors d'Oeuvres

+ *Passed Hors D'Ouerves*

+ *Priced per Piece*

+ *Minimum Order of 25 Pieces Each*

CHILLED

\$4 Tier

Tomato & Fresh Mozzarella Skewer

Apple & Goat Cheese Tart

Balsamic Bruschetta Served on Mini Garlic Toast with a Boursin Crème

Beef Tenderloin Canape, Caramelized Onions, Horseradish Cream

Sriracha & Chive Huevos de Diablo

Roasted Mushroom & Herbed Cheese Crostini, Balsamic Reduction

Sesame Tuna, Sriracha Lime Aioli, Wonton Crip

\$5 Tier

Blackened Chicken Wonton Crisp, Chipotle Lime Ranch Sauce

House Poached Shrimp, Cocktail Sauce

Tuna Crudo, Sesame Cucumber Seaweed Salad, Miso Glaze

Mini MA Style “cold” Lobster Roll

HOT

\$4 Tier

Miniature Chicken & Waffle Bites, Maple Mustard Glaze

Thai Chicken Spring Roll, Sweet Chili Dipping Sauce

Vegetable Dumpling, Sweet Chili Sauce

Classic New England Clam Fritter, Clam Chowder Shooter

Crisp Falafel Bite, Cucumber Mint Sauce

\$5 Tier

Beef and Yorkshire Pudding Bites

Mini Lump Crab Cake, Remoulade Sauce

Sesame Chicken Satay, Peanut Sauce

Mini CT Style “hot” Lobster Rolls

Crispy Pork Belly, Maple Mustard Glaze, Welsh Rarebit Crostini



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RECEPTION | Display Stations

+ *Based on 1 Hour of Service*

+ *Priced per Person*

FARMHOUSE VEGETABLE DISPLAY | \$10

Assorted Seasonal Vegetables Individually Presented with Chipolte Ranch

SEASONAL FRUIT DISPLAY | \$10

A Wide Variety of Seasonal Fruits & Berries with Dipping Sauce

CHARCUTURIE DISPLAY | \$14

Artisanal Cheeses, Cured Meats, Relishes and Condiments with Herbed Ciabaita Crostini, Crackers and House Roasted Nut Shooters

RISOTTO STATION | \$14

Creamy Arborio Rice Infused with Parmesan Cheese & Leeks

Served with Toppings to Include Grilled Chicken & Herbs on Velouté and Wild Mushroom Cream Sauce

MEDITERRANEAN DISPLAY | \$12

House-Made Hummus, Roasted Eggplant Dip, Marinated Olives, Tabbouleh and Crisp Pita Chips

ARTICHOKE & SPINACH DIP | \$12

A Warm Blend of Artichokes & Organic Spinach, Mozzarella Cheese, Flatbread Crisps & Pita Chips

BAVARIAN PRETZELS DISPLAY | \$12

Served with Cheddar Ale Fondue and Maple Horseradish Mustard

NORTHERN ITALIAN | \$12

Orechiette Pasta Tossed with Roasted Garlic, Basil & Parmesan Cheese in a Light Butter Wine Sauce, and Gemelli Pasta Tossed with Baby Spinach in Traditional Marinara Sauce

Served with House-Made Focaccia Bread, Herb Infused Oil & Cracked Pepper

POCO LOCO TACO STATION | \$18

Twelve-Hour Smoked Shredded Pork, Grilled Chicken, Carne Molida, Flour Tortillas, Tomatillo Relish, Black Bean Cilantro Relish, Pico de Gallo, Lettuce, Guacamole and Shredded Cheese

BRUSCHETTA DISPLAY | \$15

Naan Bread, Garlic Spinach, Tomato Basil Salsa Cruda, Grilled Chicken, Fire Roasted Tomatoes, Fresh Mozzarella, Lemon Vinaigrette



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