

# THE ART OF CATERING

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- à la carte
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- plated lunches
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# BREAKFAST

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## Breakfast



### Dedham Continental

- Selection of Chilled Fruit Juices
- Display of Sliced Fresh Seasonal Fruit and Berries
- Variety of Low-fat Fruit Yogurts and Toasted Granola
- Bakery Selection of Breakfast Pastries & Muffins
- Sweet Cream Butter and Fruit Preserves
- Hard Boiled Eggs
- Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Herbal Teas

**\$21.00 per person**

*Upgrade your breakfast with Starbucks® coffee at \$3 per person*

### Upgrade Your Continental to a Hot Breakfast:

- Farm Fresh Scrambled Eggs with Chives
- Crisp Farmhouse Bacon
- Country Sausage Links
- Crispy Breakfast Potatoes

**\$7.00 per person**

- Breakfast Sandwich
- Farm Fresh Fried Egg with Bacon or Sausage and Cheddar Cheese

**\$8.00 per person**

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## Plated Breakfast

*Entrée Selections Include: Chilled Fresh Orange Juice, Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Herbal Teas  
Upgrade Your Breakfast with Starbucks® Coffee \$3.00 per person.*

### Starters

*(Choice of One)*

- Sliced Fresh Seasonal Fruit and Berries with Honey Yogurt Drizzle
- Parfait of Mixed Berry Compote, Low Fat Yogurt and Toasted Granola

### Entrées

*(Choice of One)*

- Farm Fresh Scrambled Eggs with Chives
- Crisp Smokehouse Bacon or Country Sausage Links
- Crispy Breakfast Potatoes

**\$20.00 per person**

Hilton Eggs Benedict, Poached Eggs over Lean Canadian Bacon with Classic Hollandaise on a Toasted English Muffin  
Crispy Breakfast Potatoes

**\$25.00 per person**

Vanilla Bean Brioche French Toast with Warm Vermont Maple Syrup  
Sweet Butter, Crisp Smokehouse Bacon or Country Sausage Links

**\$19.00 per person**

Spinach, Ham and Swiss Cheese Quiche served with Grilled Plum Tomatoes and  
Crispy Breakfast Potatoes

**\$20.00 per person**

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# BREAKS

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## I Need A Break

### Health Break

Seasonal Fruit Skewers with  
Honey Yogurt Dip  
Toasted Granola Bars  
Smartfood Popcorn, Pretzels  
Stacy's Pita Chips  
Vitamin & Bottled Water  
Freshly Brewed Seattle's Best Coffee,  
Decaffeinated Coffee and Herbal Teas

**\$17.00 per person**

### Fenway Break

Warm Soft Pretzels with Ball Park Mustard  
Nachos and Cheese with Jalapeños  
Cracker Jacks  
Bags of Planter's Peanuts  
Assorted Soft Drinks  
Bottled Spring Water

**\$17.00 per person**

### Cookie Monster

Assorted Freshly Baked Cookies and  
Fudge Brownies  
Freshly Brewed Seattle's Best Coffee,  
Decaffeinated Coffee and Herbal Teas  
Assorted Soft Drinks

**\$14.00 per person**

### Sweet and Salty

Smartfood Popcorn, Mixed Nuts  
Stacey's Pita Chips, Cape Cod Potato Chips  
Assortment of Candy Bars  
Freshly Brewed Seattle's Best Coffee,  
Decaffeinated Coffee and Herbal Teas  
Assorted Soft Drinks and Sparkling Flavored  
Waters

**\$16.00 per person**

### Quick Refresher

Toasted Granola Bars  
Assorted Whole Fruit  
Freshly Made Fruit Smoothies  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Seattle's Best Coffee,  
Decaffeinated Coffee and Herbal Teas

**\$15.00 per person**

### New England Sweets & Treats

Cape Cod Chips  
Assorted Whole Fruit  
Fruit Strudel, Cinnamon Buns  
Pitchers of Lemonade & Iced Tea  
Freshly Brewed Seattle's Best Coffee,  
Decaffeinated Coffee and Herbal Teas

**\$14.00 per person**

*Upgrade Your Break With Starbucks® Coffee \$3.00 per person.*

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# À LA CARTE

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## À La Carte Selections

### Beverages

|   |  |
|---|--|
| Starbucks® Bottled Frappacino's   | \$8.00 each                                |
| Assorted Vitamin Waters   | \$5.00 each                                |
| Freshly Brewed Seattle's Best Coffee,<br>Decaffeinated Coffee and Herbal Teas | \$5.50 per person<br>\$75.00 by the gallon |
| Freshly Brewed Starbucks® Coffees   | \$9.00 per person<br>\$95.00 per gallon    |
| Freshly Brewed Gourmet Coffee (Hazel-<br>nut, French Vanilla)                 | \$6.00 per person                          |
| Whole or Fat Free Milk  | \$4.00 per person                          |
| Assorted Sodas and Bottled Waters   | \$4.50 each on consumption                 |
| <b>All Day Beverages</b>  | \$16.00 per person                         |

Freshly Brewed Seattle's Best Coffee,  
Decaffeinated Coffee and Herbal Teas  
Assorted Soft Drinks and Bottled Waters

### Fresh Bakery Selections

|  |                   |
|--|-------------------|
| Fresh Bakery Basket, Assorted Pastries with Butter & Preserves | \$30.00 per dozen |
| Freshly Baked Bagels with Assorted Cream Cheese                | \$36.00 per Dozen |

### Fruit & Berry Selections

|   |                   |
|---|-------------------|
| Individual Assorted Flavored Yogurts with Granola on Side | \$4.00 per person |
| Sliced Seasonal Fruit Tray with Honey Yogurt Dip          | \$7.00 per person |
| Whole Fresh Fruit   | \$4.00 per person |

### Snacks and Munchies

|   |                   |
|---|-------------------|
| Granola Bars                                      | \$3.00 each       |
| Protein Bars                                      | \$4.00 each       |
| Ice Cream Novelties                               | \$5.00 per person |
| Warm Soft Pretzels with Spicy Mustards            | \$7.00 per person |
| Freshly Baked Assorted Cookies and Fudge Brownies | \$36.00 per dozen |
| Cape Cod Potato Chips                             | \$3.00 per person |
| Tortilla Chips & Salsa                            | \$4.00 per person |
| Smartfood Popcorn                                 | \$3.00 per person |
| Mini Dessert Pastries                             | \$8.00 per person |

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# BRUNCH

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## Brunch Buffet

*Minimum of 25 guests, under 25 please add \$5.50 per person additional to the price*

### Brunch Buffet

Assorted Chilled Fruit Juices  
Sliced Fresh Seasonal Fruit and Berries  
Muffins, Scones, Cinnamon Rolls, Fruit & Nut Breads with Sweet Cream Butter and Preserves  
Farm Fresh Scrambled Eggs  
Skilled Fried Breakfast Potatoes  
Crisp Farmhouse Bacon Strips and Country Sausage Links  
Salad of Baby Greens, Garden Vegetables and Assorted Dressings  
Chef's Selection of Seasonal Vegetable

### Entrées

*Enhance your buffet with a choice of two of the following:*

Herb Roasted Boneless Chicken Breast with a Whole Grain Mustard Sauce  
Chicken & Broccoli with Penne Pasta tossed in a Garlic Parmesan Sauce  
Grilled Balsamic Marinated London Broil with Roasted Shallots  
Grilled Salmon with Bouillabaisse Broth  
Boston Baked Scrod with White Wine and Lemon  
Buttermilk Pancakes with Warm Vermont Maple Syrup  
Spinach, Ham and Swiss Cheese Quiche  
Thick Texas Style French Toast with Vermont Maple Syrup

Assorted Cakes and Pies

Freshly Brewed Seattle's Best Coffee Decaffeinated Coffee and Herbal Teas

**\$42.00 per person**

### Additional Embellishments

#### Omelet Station

***Chef's Fee of \$175.00***

Made to Order to include, Ham, Mushrooms, Peppers, Onions, Tomatoes, Bacon, Cheese and Healthy Choice Egg Beaters

**\$10.00 per person**

#### Belgian Waffle Station

***Chef's Fee of \$175.00***

Served with Whipped Cream, Fruit Compote, Sweet Butter and Vermont Maple Syrup

**\$8.00 per person**

#### Norwegian Smoked Salmon

Thinly Sliced, Served with Bagels, Cream Cheese, Chopped Bermuda Onions, Capers and Tomatoes, Boiled Egg

**\$15.00 per person**

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## Plated Luncheons

### Starters

*(Choice of One)*

- Tomato Basil Bisque
- Minestrone Soup
- New England Clam Chowder
- Classic Caesar Salad
- Salad of Baby Greens
- Caprese Salad
- Seasonal Fruit Martini



### Cold Salad

*(Choose One)*

- **Grilled Chicken Caesar**  
\$25.00 per person
- **Grilled Shrimp Caesar**  
\$28.00 per person
- **Chicken Cobb**  
\$26.00 per person
- **Shrimp Cobb**  
\$30.00 per person

### Sandwiches

*(All Sandwiches Served with Chips & Pickle)*

#### New England Turkey Club

Smoked Turkey Breast, Lettuce, Tomato, Cranberry Aioli, Cheddar Cheese and Apple Chutney on Cranberry Bread

**\$26.00 per person**

#### Vegetable Wrap

Roasted Vegetables, Hummus and Mixed Greens

**\$25.00 per person**

#### Cuban

Smoked Pork Loin, Grilled Ham, Swiss Cheese, Mustard on Ciabatta Bread

**\$26.00 per person**

### Dessert

*(Choose One)*

- Classic New York Style Cheesecake with Fruit Topping
- Fresh Fruit and Pastry Cream Tart
- Apple Crumble served with Caramel Drizzle
- Warm Chocolate Molten Lava Cake

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## Hot Plated Luncheons

### Starters

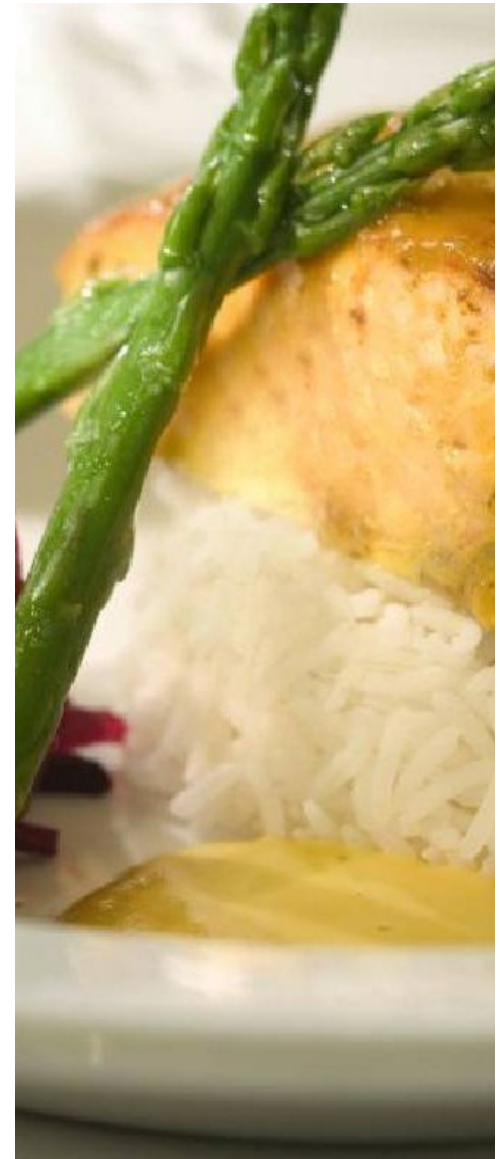
#### *(Choice of One)*

- Tomato Basil Bisque
- Minestrone Soup
- New England Clam Chowder
- Classic Caesar Salad
- Salad of Baby Greens
- Caprese Salad with Vine Ripe Tomatoes and Buffalo Mozzarella
- Seasonal Fruit Martini

### Hot Entrées

#### *(Choice of one)*

- Grilled Salmon with a Pineapple Salsa  
**\$36.00 per person**
- Cracker Crusted Baked New England Cod with Lemon Caper Sauce  
**\$38.00 per person**
- Grilled Breast of Chicken with Piccata Sauce  
**\$34.00 per person**
- Baked Stuffed Chicken with Sundried Tomatoes, Goat Cheese, Roasted Red Pepper Cream  
**\$37.00 per person**
- Boneless Pork Chops with Caramelized Apples  
**\$36.00 per person**
- Petite Filet Mignon with Shallot Sauce  
**\$38.00 per person**
- Grilled Vegetable Napoleon with Spinach & Marinara  
**\$32.00 per person**



### Desserts

#### *(Choice of One)*

- Classic New York Style Cheesecake with Fruit Topping
- Fresh Fruit and Pastry Cream Tart
- Apple Crumble served with Caramel Drizzle
- Warm Chocolate Molten Lava Cake

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## Buffet Lunches

*Minimum of 25 guests, under 25 please add \$5.50 per person additional to the price*

### Executive Sandwich Board

#### Starters

##### Select Two

- Chef's Soup of the Day
- Salad of Baby Greens with Garden Vegetables and Dressings
- Classic Caesar Salad
- New England Salad with Cranberries, Walnuts & Goat Cheese
- Seasonal Fresh Fruit Salad with Honey and Mint

#### Assorted Sandwiches

##### Select Three

- Rustic Chicken  
*Grilled Chicken Breast, Arugula, Peppers, Onions and Feta Cheese on Brioche*
- Chicken Salad on Brioche
- Tuna Salad Wrap
- New England Turkey  
*Smoked Turkey Breast, Lettuce, Tomato, Cranberry Aioli, Cheddar Cheese and Apple Chutney on Cranberry Bread*
- Italian Meats  
*Salami, Capicola, Prosciutto, Sharp Provolone, Pepperoncini, Onions, Lettuce and Sun-Dried Tomato Spread on an Italian Roll*
- Roast Beef and Boursin Cheese on a Ciabatta Roll
- Vegetable Wrap  
*Roasted Vegetables, Hummus and Mixed Greens*

Cape Cod Potato Chips

Cookies, Brownies

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Herbal Teas

**\$35.00 per person**

**Upgrade Your Lunch with Starbucks® Coffee \$3.00 per person.**

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## Hot Lunch Theme Buffets

*Minimum of 25 guests, under 25 please add \$5.50 per person additional to the price*

### North End

Minestrone Soup  
 Garlic Bread, Focaccia, Grissini  
 Tomato and Mozzarella Salad with Extra Virgin Olive Oil and Basil  
 Caesar Salad with Parmesan  
 Boneless Breast of Chicken Piccata with Lemon and White Wine  
 Sweet Fennel Sausage with Peppers and Onions  
 Tri- Color Tortellini with Pesto  
 Broccoli with Garlic and Olive Oil  
 Tiramisu and Biscotti  
 Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Herbal Teas  
**\$40.00 per person**

### New England

New England Clam Chowder  
 Farmer's Salad with Arugula, Romaine, Cucumbers, Tomatoes and Dressing  
 Boston Baked Scrod with Lemon Caper Sauce  
 Chicken Supreme with Carrots, Local Mushrooms, Onions, Red Peppers and Sweet Peas  
 Mashed Potatoes  
 Seasonal Vegetables with Garlic & Herbs  
 Assorted Rolls with Sweet Cream Butter  
 Boston Cream and Apple Pies  
 Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Herbal Teas  
**\$41.00 per person**

### Asian Taste

Miso Soup  
 Authentic Egg rolls served with Duck Sauce and Hot Mustard  
 Orange Ginger Chicken  
 Sesame Scallion Beef  
 Vegetable Lo Mein  
 Jasmine Rice  
 Steamed Broccoli  
 Fortune Cookies  
 Sliced Pineapple  
 Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Herbal Teas  
**\$40 per person**

### South of the Border

Mixed Greens with Jalapeno Vinaigrette  
 Corn & Bean Salad with Fresh Cilantro & Lime Juice  
 Create Your Own Fajita or Taco:  
 Grilled Steak with Onions & Peppers  
 Roasted Fish with Cilantro, Jalapenos, Tomatoes and Onions  
 Guacamole, Sour Cream Shredded Monterey Jack Cheese, Shredded Lettuce and Salsa Fresco  
 Soft Flour Tortillas  
 Spanish Rice  
 Nacho Chips  
 Tres Leches Shots with Caramel Sauce  
 Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Herbal Teas  
**\$40.00 per person**

***Upgrade Your Break With Starbucks® Coffee \$3.00 per person.***

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## Hot Luncheon Buffet

*Minimum of 25 guests, under 25 please add \$5.50 per person additional to the price*

### Starters

*(Choice of Two)*

- Seasonal Fresh Fruit Salad with Honey and Mint
- Caesar Salad with Parmesan Cheese and Crouton
- Dedham House Salad with Mixed Greens and Garden Vegetables
- Caprese Salad with Vine Ripe Tomatoes and Buffalo Mozzarella
- Soup Du Jour
- New England Clam Chowder

### Entrées

*(Choice of 2 Entrées, Add \$5.00 per person\* for 3rd Selection)*

- Cracker Crusted Baked New England Cod with White Wine and Lemon
- Asiago Crusted Chicken Breast with Whole Grain Mustard Sauce
- Grilled Chicken with Pineapple Salsa
- Grilled Salmon with Mango Buerre Blanc
- Bourbon Steak Tips with Peppers and Onions
- Roast Center Cut Pork Loin with Caramelized Apples
- Balsamic Marinated London broiled with Shallot Sauce
- Tri- Color Tortellini served in a Pesto Sauce
- All Buffet Entrées are served with Chef's Selection of Seasonal Vegetables and Starch

### Desserts

*(Choice of One)*

- Classic New York Style Cheesecake with Fruit Topping
- Fresh Fruit and Pastry Cream Tart
- Apple Crumble served with Caramel Drizzle
- Warm Chocolate Molten Lava Cake
- Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Herbal Teas

**\$39.00 per person**

*Upgrade Your Lunch with Starbucks® Coffee \$3.00 per person.*

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# RECEPTION

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## Reception Displayed Items

### International Cheese Display

Assorted Domestic and Imported Cheeses to include Vermont Cheddar, Swiss, Provolone, Smoked Gouda and Pepper Jack  
Served with Crostini's and Assorted Crackers  
Accompanied by Fresh Berries and Grapes  
**\$8.00 per person**

### Garden Fresh Crudité

A Medley of Crisp Garden Vegetables  
Accompanied by Assorted Dips  
**\$9.00 per person**

### Antipasto Display

Display of Salami, Prosciutto di Parma, Spicy Pepperoni, Grilled Marinated Vegetable, Artichokes, Roasted Red Peppers, Mediterranean Olives, Pepperoncini, Shaved Parmigiano Reggiano and Aged Provolone  
Served with Artisanal Bread  
**\$12.00 per person**

### Fresh Fruit Display

Selection of Fresh Seasonal Fruits and Berries with Honey Yogurt Dressing  
**\$8.00 per person**

### Grilled Marinated Vegetable Display

Lightly Marinated Vegetables including Zucchini, Summer Squash, Asparagus, Red Onions, Peppers and Tomatoes  
Served with Hummus, Tabouli and Pita Chips  
**\$10.00 per person**

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## Hors d'Oeuvres

### Cold Hors d'Oeuvres

|  |                        |
|--|------------------------|
| Jumbo Shrimp Cocktail                              | \$300.00 per 50 pieces |
| Lobster Salad in Cucumber Cup                      | \$300.00 per 50 pieces |
| Tomato Bruschetta                                  | \$250.00 per 50 pieces |
| Tomato & Mozzarella Skewers                        | \$250.00 per 50 pieces |
| Honey Goat Cheese Crostini with Caramelized Onions | \$250.00 per 50 pieces |
| Boursin Cheese in Cucumber Cup                     | \$225.00 per 50 pieces |

### Hot Hors d'Oeuvres

|                                      |                        |
|--------------------------------------|------------------------|
| Chicken Satay                        | \$250.00 per 50 pieces |
| Vegetable Egg Roll                   | \$225.00 per 50 pieces |
| Beef Wellington                      | \$300.00 per 50 pieces |
| Stuffed Mushroom with Boursin Cheese | \$225.00 per 50 pieces |
| Sesame Chicken                       | \$250.00 per 50 pieces |
| Scallop and Bacon                    | \$300.00 per 50 pieces |
| Mini Crab Cake                       | \$300.00 per 50 pieces |
| Spanakopita                          | \$250.00 per 50 pieces |
| Braised Short Rib Empanada           | \$250.00 per 50 pieces |
| Shrimp Casino                        | \$300.00 per 50 pieces |
| Edamame Quesadilla                   | \$250.00 per 50 pieces |

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## Reception Carving Stations

*All Carving Stations Require an Attendant for \$175.00 per Attendant.  
One Attendant required per 75 Guests.*

### Slow Roasted Prime Rib of Beef

*(Minimum of 35 Guests)*

Accompanied with Rosemary, Black Pepper Jus, Creamy Horseradish,  
Whole Grain Mustard and Brioche Dinner Rolls

**\$15.00 per person**

### Roasted Boneless Turkey Breast

*(Minimum of 35 Guests)*

Accompanied with Cranberry Mayonnaise, Mustards and Silver Dollar Rolls

**\$8.00 per person**

### Roasted New York Sirloin

*(Minimum of 35 Guests)*

Accompanied with a Horseradish cream, and Silver Dollar Rolls

**\$15.00 per person**

### Maine Smoked Salmon

*(Minimum of 35 Guests)*

Pre-Sliced and Accompanied with Capers, Chopped Eggs, Tomatoes, Bermuda Onion and  
Cream Cheese

**\$10.00 per person**

### Bourbon and Maple Glazed Ham

*(Minimum of 35 Guests)*

Accompanied with Whole Grain Mustard and Brioche Dinner Rolls

**\$10.00 per person**

### Hand Carved Tenderloin of Beef

*(Minimum of 20 Guests)*

Served with Red Wine Demi, Creamy Horseradish and  
Brioche Dinner Rolls

**\$28.00 per person**

*Enhance Your Station with Vegetables and Starch for \$10.00 per person  
Garden or Caesar Salad for \$5.00 per person*

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## Live Action Stations

*All Stations Require an Attendant for \$175.00 per Attendant (additional attendant for each station is \$75.00)*

*One Attendant required per 35 Guests.*

### China Town

Stir Fried Marinated Beef, Chicken and Vegetable with Lo Mein

**\$18.00 per person**

### Mexican Station

Marinated Beef & Chicken with Grilled Bell Peppers & Spanish Onions

Accompanied by Flour Tortilla, Shredded Cheddar, Sour Cream, Guacamole and Diced Tomatoes

**\$20.00 per person**

### Little Italy

Penna Regatta and Three Color Tortellini

Basil Pomodoro, Parmesan Cream, Genovese Pesto

Shrimp, Roasted Vegetables, Mushrooms, Chicken,

Green Peas, Grated Parmesan, Garlic, Crushed Red Pepper, Sweet Butter,

Extra Virgin Olive Oil, Garlic Bread

**\$22.00 per person**

### Mashed Potato Station

Yukon Gold Mashed Potatoes served with Selection of Toppings

Bay Scallops

Rock Shrimp

Exotic Mushrooms Ragout

Gruyere, Goat and Native Cheddar Cheeses

Bacon

Truffle Oil

Crème Fraiche

Chives

**\$21.00 per person**

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## Plated Dinner Selections



### Starters

*(Choice of One or add a second course for an additional \$6.00)*

- Tomato Basil Bisque
- New England Clam Chowder
- Minestrone Soup
- Heart of Romaine Caesar Salad with Garlic Crouton
- Frisee Salad with Mandarin Oranges, Tomatoes, Mushrooms and Citrus Vinaigrette
- Mixed Greens with Tomatoes, Cucumbers, Carrots, Red Onions and Balsamic Vinaigrette
- Greek Salad with Romaine, Tomato, Kalamata Olives, Cucumber, Feta, and Greek Dressing
- New England Salad with Baby Greens, Sliced Pear, Candied Walnuts, Blue Cheese and Raspberry Vinaigrette
- Tomato Mozzarella Salad with Balsamic Reduction and Herb Oil

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# PLATED DINNERS

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## Plated Dinner Selections (cont.)

### Entrées

*(Add Shrimp or Salmon to any of your Entrée for an additional \$6.00)*

#### Beef

Grilled Filet of Beef with Shallot Sauce

**\$64.00 per person**

Fire Grilled New York Strip with Red Wine Demi

**\$60.00 per person**

Cajun Seared Ribeye Steak with Mushroom Demi

**\$58.00 per person**

#### Poultry

Chicken Saltimbocca with Red Wine Demi

**\$45.00 per person**

Herb Marinated Chicken Breast with Exotic Mushroom Ragout

**\$44.00 per person**

#### Seafood

Georges Bank Cod Provençal with Tomatoes and Capers

**\$50.00 per person**

Atlantic Grilled Salmon with Pineapple Relish

**\$48.00 per person**

Pan Roasted Chilean Seabass with Lemon Caper Sauce

**\$62.00 per person**

### Choice of Starch

Garlic Mashed Potato, Roasted Potato, Wild Rice, Blue Cheese Polenta, Mushroom Bread Pudding

### Choice of Vegetable

Asparagus, Green Bean, Mixed Seasonal Vegetables, Baby Carrots,

### Vegetarian

Grilled Vegetable Napoleon with Zucchini, Squash, Bell Peppers, Hummus, Parmesan Cheese, Marinara Sauce

**\$42.00 per person**

### Dessert

Boston Cream Pie with Chocolate drizzle

Warm Chocolate Molten Cake

Warm Apple Crumble with Vanilla Bean Ice Cream

NY Cheesecake with Caramel and Whipped Cream

Key Lime Pie with Whipped Cream

Strawberry Infused Cheesecake with Fruit Compote

Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Assorted Teas

***Upgrade Your Dinner with Starbucks® Coffee \$3.00 per person.***

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# BUFFET DINNERS

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Boston/Dedham

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## Dinner Buffet

*Minimum of 25 Guests, under 25 please add \$3.25 additional per person*

### Appetizers

*(Choice of Three)*

- Tomato Basil Soup
- New England Clam Chowder
- Marinated Tomato & Fresh Mozzarella Salad
- Seasonal Sliced Fruit
- Mixed Greens with Cucumbers, Tomatoes and Onions topped with Balsamic Dressing
- Hearts of Romaine Caesar Salad with Parmesan and Garlic Crouton
- Spinach and Arugula Salad with Dried Cranberries, Goat Cheese, Slivered Almonds and Basil Shallot Vinaigrette

### Entrées

*(Choice of Two)*

*Add a 3rd entrée selection for an additional \$8.00 per person*

- Boston Baked Scrod
- Grilled Atlantic Swordfish with Tomato Coulis
- Cajun Atlantic Salmon Filet
- Grilled Chicken with Mushroom Sauce
- Chicken Piccata with Tomato Capers
- Asiago Crusted Chicken Breast with Roasted Red Pepper Cream
- Sliced Flank Steak with Shallot Mushroom Ragout
- Bourbon Steak Tips with Peppers and Onions
- Tortellini Primavera with herb and Garlic Sauce
- Penne Pasta with Grilled Vegetables in a Pomodoro Sauce

Assorted Rolls with Butter

### Sides

- Whipped Potato or Wild Rice
- Oven Roasted Seasonal Vegetables or Green Beans and Carrots

### Desserts

*Please select two*

- Boston Cream Pie
- Warm Apple Crumble
- New York Style Cheesecake
- Cookies and Brownies
- Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Assorted Teas

**\$54.00 per person**

### New England Clam Bake

- Mesclun Salad topped with Fresh vegetables, Sundried Cranberry, and Blue Cheese
- Red Bliss Potato Salad
- Cole Slaw
- Sam Adam Steamed Clams with Garlic Butter Broth
- PEI Mussels with Capers, Garlic, Lemon, White Wine
- 1 ¼ lb. Steamed Maine Lobster with Drawn Butter
- BBQ Chicken Breast
- Strawberry Short Cake
- Boston Cream Pie

**\$95.00 per person**

*Upgrade Your Dinner with Starbucks®*

*Coffee \$3.00 per person.*

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# SWEETS

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## Sweet Table and More

*(25 person minimum)*

### Sweet Table

Fresh Sliced Seasonal Fruit and Berries,  
raspberry Coulis  
Chocolate Covered Strawberries  
Assorted French Mini Pastries

**\$15.00 per person**

### Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream  
Hot Fudge and Strawberry Sauce  
M&M's, Oreos and Rainbow Sprinkles  
Whipped Cream, Maraschino Cherries and  
Chopped Walnuts

**\$15.00 per person**

### Viennese Table

A Variety of Fruit Tarts, Mini Pastries,  
Cannoli's and Biscotti's  
Chocolate Dipped Strawberries

**\$16.00 per person**

### International Coffee

Compliment Your Coffee Service  
With Amaretto Di Saronno, Tia Maria,  
Jameson's Irish whiskey  
Sambuca Romana, Bailey's and Kahlua

**Priced Upon Consumption**

### Crêpe Station

Classic Crepes  
Strawberry Compote and Whipped Cream  
Seasonal Berries with Sambuca  
Bananas with Rum  
Cherries with Frangelico

**\$16.00 per person**

### Fondue Station

Classic Gruyere Cheese with Artisanal Bread  
and Vegetable Crudité  
Dark Chocolate with Pound Cake and  
Biscotti  
Fresh Strawberry and Pineapple

**\$15.00 per person**

### Bananas Foster

Classic New Orleans Bananas  
Made with Dark Rum, Brown Sugar and  
Sweet Butter  
Served with Vanilla Ice Cream and Guafrette  
Cookie

**\$14.00 per person**

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# BEVERAGE

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## Beverages

|                 | Call Brands    | Premium Brands       |
|-----------------|----------------|----------------------|
| <b>Vodka</b>    | Tito's         | Absolut              |
| <b>Gin</b>      | Beefeaters     | Tanqueray            |
| <b>Bourbon</b>  | Jim Beam       | Jack Daniels         |
| <b>Scotch</b>   | Dewar's        | Johnnie Walker Black |
| <b>Rum</b>      | Bacardi        | Captain Morgan       |
| <b>Tequila</b>  | Jose Cuervo    | Patrón               |
| <b>Canadian</b> | Canadian Club  | Crown Royal          |
| <b>Beer</b>     | Budweiser      | Amstel Light         |
|                 | Bud Lite       | Corona               |
|                 | Michelob Ultra | Heineken             |
|                 | Miller Lite    | Sam Adams            |
| <b>Cordials</b> | Amaretto       | Amaretto             |
|                 | Chambord       | Chambord             |
|                 | Cointreau      | Cointreau            |
|                 | Baileys        | Baileys              |
|                 | Kahlua         | Kahlua               |

### Hosted Package Bar

|                | First Hour Per Person* | Each Additional Hour* Per Person |
|----------------|------------------------|----------------------------------|
| <b>Call</b>    | \$20.00++              | \$10.00++                        |
| <b>Premium</b> | \$22.50++              | \$12.50++                        |

### Per Drink Basis Bar

\*Cash Prices are Inclusive of Sales Tax.

A Bartender Fee of \$100.00 Per Bar will be applied for all Hosted, Cash and Package Bars.

| Hosted Bar*   |         | Cash Bar*     |         |
|---------------|---------|---------------|---------|
| Call          | \$9.00  | Call          | \$9.50  |
| Premium       | \$11.00 | Premium       | \$11.75 |
| Domestic Beer | \$6.00  | Domestic Beer | \$6.50  |
| Premium Beer  | \$7.00  | Imported Beer | \$7.50  |
| House Wine    | \$8.00  | House Wine    | \$8.50  |
| Soft Drinks   | \$4.50  | Soft Drinks   | \$5.00  |
| Cordials      | \$10.00 | Cordials      | \$10.75 |

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# HOTEL POLICIES

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# Hotel Policies

## Food and Beverage

1. The enclosed menus are merely a sampling of what The Hilton Boston Dedham offers.
2. Due to licensing and insurance requirements, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes the property of Hotel.
3. All Selections are subject to a 15.33% taxable service charge, 9.97% taxable administrative fee on Food and Beverage and applicable town / state taxes.
4. Final menu selections must be submitted to Hotel's Catering Office and at least 2 weeks in advance; otherwise, items selected cannot be guaranteed. At the time final menu selections are made, Group shall review, approve and initial the final menu. The Catering Office must be notified of the guaranteed attendance no later than Noon 3 business days prior to the scheduled function. Guaranteed attendance for functions scheduled Monday or Tuesday must be received by Noon preceding Friday. Hotel agrees to set 3 percent over the guaranteed attendance for banquets. Guarantees of attendance are not subject to reduction and Hotel will charge the Master Account, at a minimum, the amount due in accordance with the guaranteed attendance.
5. Please note that some items on our menu are raw or partially cooked and can increase your of food-borne illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and other food from animals thoroughly cooked.

## Function Space

Function space will be assigned to the size and need of your group. Hotel reserves the right to reassign meeting rooms based on the best utilization of all function space. Space is available only during the times noted unless written authorization has been made and approved by Hotel management.

## Prices

Menu prices will not be confirmed more than 90 days prior to the function date. Please consult your sales representative for current price quotations.

## Credit Policy

A deposit is required at the signing of the Hotel's contract. Once the deposit and contract have been received, the space is then confirmed definite. Full payment is required three business days prior to the event by certified check, cash, or credit card, unless direct billing has been pre-approved. If you wish to be considered for direct billing, a credit application must be submitted at least 60 days prior to your event.

## Parking

Complimentary parking is available at the Hilton Boston Dedham. Valet parking for your guests may be arranged through the Bell Stand. The valet price quoted is subject to change at any time.

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## Hotel Policies (cont.)

### Security

Hotel may, in its sole discretion, require Group to take certain security measures in order to maintain security in light of the size or nature of the function. Such security measures may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the Hotel prior to the function.

### Coat Check

\$100.00 Attendant fee for all coat check services. Hotel recommends one attendant per 125 guests.

### Audio/Visual Services

Audio visual equipment is available for rental through our in-house AV company, PSAV. We will be pleased to arrange any of your requirements or put you in touch with a PSAV technician directly.

### Liability

The Hilton Boston Dedham Hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape, or other substances. Please consult the Catering Department for assistance in displaying of all materials.

### Shipping and Packages

In the event Group will be shipping packages to Hotel, Group must notify Hotel at least one week in advance. All packages sent to Hotel should include the name of Group, date of program, number of items and the Catering Sales Managers Name. Shipment should arrive no earlier than three (3) days prior to event. Hotel accepts no responsibility or liability for the delivery, security or condition of the packages. A Service Charge of \$2.00 per box will be charged for the number of boxes over the amount of ten sent to the hotel.

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