



COURTYARD[®]
Marriott[®]

BOSTON CAMBRIDGE

CATERING MENU

THE ONLY THING WE OVERLOOK IS THE BOSTON SKYLINE

Whether you're planning a business or social event, we will personalize it to make a memorable experience for you. With our seasoned sales team at your service, we can assist you in hosting a successful event with flexible floor to ceiling river view event space, tasty menus, audio visual needs and experienced banquet staff.

Seeing is believing! Stop by for a visit or give us a call!

We look forward to making it happen for you!

**Courtyard Marriott Boston Cambridge Sales Team / Courtyard Marriott Boston
Cambridge**

**777 Memorial Drive Cambridge, MA 02139
617-715-1771**

*Let us know when ordering if your group needs this plated/vegetarian/gluten free option & we will be happy to prepare the number you request

Please advise us of any food allergies when placing your order. Pricing is per person unless otherwise noted. All prices subject to 7% tax, 18% gratuity & 7% taxable administrative fee.

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BREAKFAST BUFFETS

THE RED LINE **\$18**

- Eggs of choice (scrambled, boiled, roasted)
- Local Bagels and English Muffins
- Blueberry, Apple, Banana, and Cranberry Orange Muffins
- New England Coffee
- Tazo Teas
- Orange, Apple and Cranberry Juice

COURTYARD CONTINENTAL **\$34**

- Eggs of choice (scrambled, boiled, roasted)
- Choice of Thick Cut Bacon or Roasted Breakfast Sausage
- Fresh Greek Yogurt Parfait with In House Maple Pecan Granola
- Local Bagels and English Muffins
- Blueberry, Apple, Banana, and Cranberry Orange Muffins
- Fresh Fruit (Seasonal)
- New England Coffee
- Tazo Teas
- Orange, Apple and Cranberry Juice

THE FULL NEW ENGLAND **\$26**

- Eggs of choice (scrambled, boiled, roasted)
- Local English Muffins
- Roasted Breakfast Sausage
- Thick Cut Bacon
- New England Baked Beans
- Roasted Cherry Tomatoes with Olive Oil
- Brown Butter and Thyme Mushrooms
- Cranberry Pecan Spinach Salad
- Fresh Fruit (Local when possible)
- New England Coffee
- Tazo Teas
- Orange, Apple and Cranberry Juice

THE COUNTRYSIDE **\$42**

- Fresh Baked Croissants with Fig Jam or Raspberry Preserves
- Boiled Eggs

Artisanal Cheese & Fruit Platter

- Cottage Cheese, Brie, Cheddar, Mozzarella, Grapes, Mixed Berries

Charcuterie

- Salami, Wild greens, Baby carrots, Peppers, Cucumbers

- New England Coffee
- Tazo Teas
- Orange, Apple and Cranberry Juice
- Sparkling Water

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BREAKFAST ENHANCEMENTS

CHARLES RIVER RUNNER

\$10

Greek Yogurt Parfait bar with House Made Granola, Mixed Nuts, Dried and Fresh Fruit

THE CLASSIC BENE

\$10

Local English Muffins, Thin Sliced Ham, Poached Eggs, Hollandaise

THE HEARTY HARVARD

\$8

Classic Oatmeal with a Selection of Dried fruit and mixed nuts.

FRESH FRUIT PLATTER

\$7

Grapes, Strawberries, Oranges, Cantaloupe, and Mixed Berries

THE BUTCHERS BLOCK

\$12

Short Rib Beef Hash or Carved Honey Glazed Ham

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DELI LUNCH BUFFET

THE TECH SQUARE WORKING LUNCH **\$36**

Kettle Cooked Potato Chips
Pears, Apples, Oranges, and Bananas
Assorted Sodas and Water

ADD ONE SALAD

Mixed Green Salad
Wedged Caesar Salad
Kale, Quinoa, & Citrus Salad

ADD ONE SOUP

New England Clam Chowder
Pasta E Fagioli
Creamy Roasted Mushroom
Tomato Basil Soup

CHOICE OF 3 SANDWICHES

Grilled Chicken Caesar Wrap | Grilled Lemon Pepper
Chicken, Creamy Garlic Caesar Dressing, Shredded
Parmesan, Romaine Lettuce

Rueben | Sliced Corned Beef, Russian dressing,
Sauerkraut, and Swiss Cheese

The Caprese | Fresh Mozzarella Cheese, Sliced Roma
Tomatoes, Basil Pesto Aioli on Focaccia

Roast Beef Wrap | Arugula, Peppered Roast
Beef, Leaf Lettuce, Horseradish Cream, and
Cheddar

Roasted Veggie Wrap | Grilled Portabella
Mushroom and Zucchini, Leaf Lettuce, Red
Onion, Roma Tomatoes, Garlic Hummus

Croissant Poisson | White Albacore Salad with
Celery, Onion, and Egg on a Croissant with leaf
lettuce and tomato

The Puritan Wrap | Roasted Turkey with Spinach,
Brie, Cranberry Chutney on a French Baguette

The Italian Club | Sliced Turkey, Ham, Roast Beef,
and Salami with Swiss Cheese, Leaf Lettuce,
Roma Tomatoes, Red Onion, and Pepperoncini
Aioli

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HOT LUNCH BUFFET

THE SOUTHIE OF THE BORDER

\$38

Chicken & Beef Fajitas
Chipotle Black Bean Chili
Roasted Corn and Feta Salad
Seasoned Red Rice
Fresh Baked Corn Bread
Toppings - Shredded Cheddar, Pico de Gallo, Sour Cream, & Cilantro Lime Guacamole

HANOVER STREET

\$38

Chicken Parmesan with Marinara & Mozzarella
Wedged Caesar Salad - Crisp Romaine Hearts with Asiago Croutons & Parmesan
Tortellini Salad with Roasted Peppers, Lemon and Parsley
Roasted Garlic and Butter Penne
Ciabatta Bread with Herb Dipping Oil

HOT LUNCH BUFFETS - AVAILABLE AS A BOTH PLATED AND BUFFET

Pricing:

The Bachelors (1 salad, 2 sides, 2 entrée) **\$39**
The Masters (1 salad, 3 sides, 3 entrée) **\$45**
The Doctorate (1 salad, 4 sides, 4 entrée) **\$52**

CHOICE OF SALAD

Mixed Green Salad
Wedged Caesar Salad
Cranberry Pecan Salad
Kale, Quinoa, & Citrus Salad

SIDE ITEMS

Rosemary Yukon Sweet Potatoes
Cinnamon Honey Sweet Potatoes
Jasmine Rice
Garlic Broccolini
Spinach Artichoke Ravioli
Roasted Summer Squash & Zucchini
Glazed Carrots
Corn and Green Bean Succotash

ENTRÉE ITEMS

Herb Roasted Chicken Breast
Panko Crusted Market Fish with Lemon Caper Butter
Roasted Pork Loin with Pomegranate Balsamic Glaze
Orange Ginger Salmon
Grilled Portabella Mushroom with Wild Rice Pilaf and Tomato Vinaigrette

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AFTERNOON ENHANCEMENTS

THE CLASSROOM BREAK **\$12**

Vegetable Crudite with Hummus, Fresh Grapes, Kettle Chips, and Bottled Water

THE COOKIE JAR **\$10**

Freshly Baked Oatmeal Raisin, Macadamia, and Chocolate Chip Cookies with Milk

THE PICK ME UP **\$14**

Charcuterie Board With Crackers and Bottled Water

UNLIMITED CHILLED BEVERAGE STATION **\$7**

UNLIMITED SOFT DRINKS AND BOTTLED WATER **\$10**

UNLIMITED ALL-DAY COFFEE & TEA **\$12**

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DINNER BUFFETS

THE UPPER NORTH END DELUXE DINNER \$55 BUFFET

- Meatballs & Italian Sausage - Skillet Cooked with Peppers & Onions
- Penne Pasta in Marinara Sauce
- Tricolor Cheese Tortellini with Pesto Sauce
- Chicken Marsala
- Traditional Cesar Salad - Romaine Lettuce with Shaved Parmesan Cheese & Croutons
- Caprese Salad - Fresh Mozzarella, Tomato & Basil with a Reduced Balsamic Drizzle
- Tuscan Style Roasted Vegetables
- Focaccia Bread
- Assorted Italian Desserts

THE CHARLES RIVER BUFFET \$70

- Prime Rib Of Beef - Served Medium Rare with Au Jus
- Grilled Atlantic Salmon Fillet
- Chicken Parmesan
- Vegetarian/Gluten Free Option - Portobello Mushroom* Served with Grilled Seasonal Vegetables & White Basmati Rice with a Pesto Drizzle
- Bostonian Salad - Boston Bibb Lettuce with Tomatoes, Goat Cheese, Toasted Walnuts & Dried Cranberries
- Oven Roasted Potatoes
- Rice Pilaf
- Seasonal Vegetable Medley
- Rolls & Butter
- Assorted Mini Desserts

THE CAMBRIDGE DINNER BUFFET \$65

- Grilled Salmon
- Herb Crusted Chicken
- Bostonian Salad - Boston Bibb Lettuce with Tomatoes, Goat Cheese, Toasted Walnuts & Dried Cranberries
- Roasted Fingerling Potatoes
- Grilled Asparagus
- Glazed Baby Carrots
- Rolls & Butter
- Chocolate Mousse with Fresh Whipped Cream

THE CARIBBEAN DINNER BUFFET \$65

- Pineapple Glazed Port Loin
- Lime Coconut Chicken - on a Skewer with Pineapple Served with A Coconut Rum Sauce
- Simmered Jerk Shrimp
- Spinach Salad - with Red & Yellow Pear Tomatoes, Julienne Avocado & Orange Segments
- Dirty Rice
- Roasted Vegetable Medley
- Chef's Choice Dessert

CHILDREN'S MEAL \$21

(12 & under)

- Chicken Tenders
- French Fries
- Seasonal Vegetables
- Juice

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PLATED DINNER

THE FREEDOM TRAIL PLATED DINNER **\$60**

Bostonian Salad - Boston Bibb Lettuce with Tomatoes,
Goat Cheese, Toasted Walnuts & Dried Cranberries
Rolls & Butter
Chocolate Mousse with Fresh Whipped Cream

CHOOSE TWO ENTREES

Plus a vegetarian (if needed)
Roasted Chicken - Slow-cooked & herb encrusted
Baked Boston Haddock - Crowned with seasoned bread crumbs, in a white wine & lemon butter sauce
Herb Crusted Roast Sirloin - Served in a bordelaise sauce with pinot-glazed portobello mushroom
Vegetable Lasagna - Five layers of roasted vegetables in a creamy alfredo sauce

CHOOSE TWO SIDES

Buttermilk Mashed Potatoes
Garlic Mashed Potatoes
Oven Roasted Potatoes
Rice Pilaf
Green Beans Almondine
Glazed Baby Carrots
Grilled Asparagus
Broccoli Florets
Seasonal Vegetable Medley

THE CAPE COD PLATED DINNER **\$75**

Land & Sea - Petit Filet Mignon & add \$6
Maine Lobster Tail

Filet Mignon - Cooked Medium Rare in Butter
Jumbo Stuffed Shrimp - Butterflied Shrimp & Filled with A Crab Meat Stuffing
New England Clam Chowder
Bostonian Salad - Boston Bibb Lettuce with Tomatoes, Goat Cheese, Toasted Walnuts & Dried Cranberries
Buttermilk Mashed Potatoes
Seasonal Vegetables
Chef's Choice 5-Star Dessert

THE NANTUCKET PLATED DINNER **\$70**

Prime Rib Of Beef - Served Medium Rare, Au Jus
Grilled Atlantic Salmon Fillet
Traditional Chicken Parmesean
*Vegetarian/Gluten Free Option - Portobello Mushroom
Served with Grilled Seasonal Vegetables & White Basmati Rice with a Pesto Drizzle
Bostonian Salad - Boston Bibb Lettuce with Tomatoes, Goat Cheese, Toasted Walnuts & Dried Cranberries
Rolls & Butter
Assorted Mini Desserts

CHOOSE THREE SIDES

Buttermilk Mashed Potatoes
Garlic Mashed Potatoes, Oven Roasted Potatoes, Rice Pilaf, Green Beans Almondine, Glazed Baby Carrots, Grilled Asparagus, Broccoli Florets, Seasonal Vegetable Medley

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RECEPTION

WELCOME PLATTERS *Serves 50 guests*

Antipasti Display - Cured meats, imported & domestic cheeses, marinated vegetables, olives & sliced rustic breads	Displayed	\$255
Hummus with Pita Bread & Vegetables		\$165
Assorted Cheeses Served with Fresh Baked French Baguette		\$205
Fresh Fruit, Crackers & Assorted Cheeses		\$225
Vegetable Crudités with an Assortment of Dips		\$225
Tortilla Chips with Fresh Tomato Salsa & Guacamole		\$145
Petite Sweets - Chef's choice mini desserts		\$235

SEAFOOD HORS D'OEUVRES *55 pieces*

Jumbo Gulf Shrimp	Displayed	\$245	Butler Passed	\$265
Coconut Fried Shrimp Served with A Mango Chutney		\$245		\$265
Bacon Wrapped Scallops		\$245		\$265
Crab Cakes with a Cajun Remoulade Sauce		\$245		\$265
Crab-Stuffed Mushrooms		\$245		\$265

VEGETARIAN HORS D'OEUVRES *55 pieces*

Fresh Mozzarella & Plum Tomato Skewers	Displayed	\$165	Butler Passed	\$185
Oriental Vegetable Spring Rolls		\$195		\$215
Spanakopita		\$175		\$195
Fried Cheese Ravioli with A Marinara Dipping Sauce		\$185		\$205

MEAT & POULTRY HORS D'OEUVRES *55 pieces*

Sesame Honey Chicken Tenders with a Honey Mustard Dipping Sauce	Displayed	\$195	Butler Passed	\$215
Cocktail Meatballs in Marinara Sauce		\$185		\$205
Skewered Grilled Chicken Satay		\$185		\$205
Skewered Beef Teriyaki		\$205		\$215
Mini Beef Sliders with Homemade Tomato Aioli		\$285		\$305

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BEVERAGES *Hosted per hour*

HOUSE BRANDS, DOMESTIC BEERS & CANYON ROAD WINES

One Hour Open Bar	\$18
Each Additional Hour	\$8

PREMIUM BRANDS, ALL BEERS & ALL WINES

One Hour Open Bar	\$21
Each Additional Hour	\$10

HOSTED BAR PER DRINK

Host pays per drink to a master bill

House Mixed Drinks	\$9
Super Premium Mixed Drinks	\$10
After Dinner Drinks	\$9
Canyon Road Wines	\$8
William Hill Wines	\$10
Domestic Beer	\$6
Imported Beer	\$7
Mineral Water / Soda / Juice	\$3

CASH BAR

Guests pay per drink

House Mixed Drinks	\$10
Super Premium Mixed Drinks	\$11
After Dinner Drinks (cordials)	\$10
Canyon Road Wines	\$9
William Hill Wines	\$11
Domestic Beer	\$6
Imported Beer	\$7
Mineral Water / Soda / Juice	\$4

BY THE BOTTLE

Talbot Wine Chardonnay	\$48/per bottle
Talbot Wine Pinot Noir	\$48/per bottle
William Hill Pinot Grigio	\$39/per bottle
William Hill Cabernet Sauvignon	\$39/per bottle
Canyon Road Chardonnay	\$29/per bottle
Canyon Road Merlot	\$29/per bottle
Sparkling Wine	\$39/per bottle
Champagne	\$79/per bottle

EXTRAS

\$150 Bartender Fee
1 Bartender Required for Every 60 Guests Ask About Our Kosher Wines

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YOUNG ADULT

CELEBRATION BUFFETS

\$30

The Courtyard by Marriott Boston-Cambridge is a spectacular venue for a fun-filled & memorable sweet 16, bar mitzvah, bat mitzvah, graduation party, quinceanera, first communion, or birthday party

ALL SERVED WITH

- Sparkling Strawberry Lemonade
- Iced Tea
- Fruit Punch
- Fresh Baked Chocolate Chips Cookies
- Fudge Brownies

CHOOSE ONE WELCOME DISPLAY

Groups over 100 choose two

- Veggies & Ranch Dip
- Tortilla Chips, Salsa & Sour Cream
- Fruit & Yogurt Dip

CHOOSE TWO ENTRÉES

Groups over 100 choose three

- Popcorn Chicken with Honey Mustard, BBQ Sauce, Buffalo Sauce, Blue Cheese Dressing & Ranch Dressing
- Cheesy Pizza Bagels & Pepperoni Pizza Bagels
- Penne Pasta with Marinara Sauce
- Cheeseburger Sliders
- Macaroni & Cheese
- Italian Meatballs, Mini Sub Rolls & Parmesan Cheese
- Cheese Quesadillas with Salsa & Sour Cream

CHOOSE TWO SIDES

Groups over 100 choose three

- French Fries
- Onion Rings
- Caesar Salad
- Corn on the Cob
- Rice & Beans
- Fried Ravioli with Marinara Sauce

EXTRAS

- An Extra Welcome Display \$3
- An Extra Main \$5
- An Extra Side \$3.50

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SPORTS MENU

TEAM BUFFET 1

\$24

Traditional Caesar Salad
Grilled Chicken Breasts & Rice Pilaf
Penne Pasta with Marinara Sauce
Rolls & Butter
Infused Water

BREAKFAST OPTION

\$15

Assortment of Cold Cereals
Whole Fresh Fruit
Yogurt
Scrambled Eggs
Breakfast Potatoes

TEAM BUFFET 2

\$28

Tossed Green Salad with Assorted Dressings
Herb Seasoned Bone-In Chicken Breasts
Vegetable Lasagna
Potato Au Gratin
Seasonal Vegetables
Rolls & Butter
Fresh Baked Cookies
Infused Water

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POPULAR AUDIO VISUAL EQUIPMENT

The Courtyard by Marriott Boston-Cambridge offers all the audio visual elements needed to ensure a successful event.

MICROPHONES

Handheld with Mixer & House Sound System	\$210
Wireless Lapel/Lavaliere with Mixer & House Sound System	\$210

MEETING SUPPLIES

Flip Chart on Stand with Pad & Markers	\$75
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LCD PACKAGE

XGA LCD Projector with Screen, Power Strip, Extension Cord & AV Table	\$205
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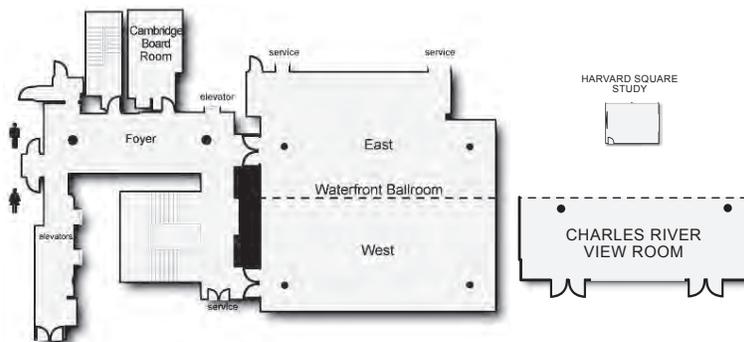
SCREEN SUPPORT PACKAGE

LCD Screen With Power Strip, Extension Cord & AV table	\$75
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PHONE

Polycom Speaker Phone with Phone Line	\$150
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If you are looking for any audio visual equipment NOT on this list, please contact your sales manager for additional options.



Meeting Room	Dimensions (LxWxH)	Area (Sq. Feet)	Theater	Schoolroom	Conference	U-Shape	Reception	Banquet
Cambridge Executive Boardroom	12x20x7.5	240			10			
Waterfront Ballroom	51x52x212	2,652	250	150	90	90	320	190
Waterfront Ballroom - East Wing	32x52x12	1,664	100	60	40	40	100	80
Waterfront Ballroom - West Wing	52x21x12	1,092	70	50	30	30	75	60
Waterfront Ballroom Pre Function	15x57x9	855						
Charles River Room	22x41x10	902					150	150
Bistro Lounge	22x41x9	902						
River Room Pre Function	15x57x9	855						
Harvard Study Square	11.8x18x12	212			8			

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