

BOSTON HARBOR

Hotel at Rowes Wharf

Catering Menu



Our Team

Come, Capture the Light

Step into our world of timeless elegance and modern enchantment, where the iconic 60-foot archway beckons you to discover the magic of hospitality redefined.

From the warm embrace of our welcoming team to the stunning vistas of Boston Harbor, every detail is designed to delight. Our Forbes Five-Star & AAA Five Diamond urban resort is a beacon of hospitality, blending classic charm with contemporary flair.

As you walk through our doors, you'll be greeted by smiling faces and genuine hospitality, embodied by our dedicated team members who have been with us for over 25 years. Together, we ensure that your experience exceeds expectations, from the comfort of our elegant rooms to the thoughtful touches that make your stay unforgettable.

Join us at Boston Harbor Hotel and discover your waterfront sanctuary, where every smile is a promise of exceptional service, and every moment is an adventure waiting to unfold. Welcome to a destination unlike any other, where a warm greeting awaits you at every corner.





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DAVID DANIELS

EXECUTIVE CHEF

Born and raised in Boston by a large Italian family, David Daniels discovered his dream to become a chef from the young age of thirteen. In 1986 Daniels embarked on a journey traveling across the United States to learn the ropes from the masters – including Acqua in San Francisco, Ventana Country Inn in Big Sur, and Pinot Blanc in St. Helena. Upon returning to New England, Daniels took over the reins at The Wauwinet on Nantucket which was awarded the Grand Award from Wine Spectator. He then came home to Boston as Executive Chef at the OAK Bar + Kitchen at the Fairmont Copley Plaza and Aragosta at the Fairmont Battery Wharf, before spending four years as Culinary Director with MET Restaurant Group, Saltie Girl and Stephanie's Restaurant Group, and Culinary Director for Bespoke Hospitality.

Daniels has been the featured chef at many celebrated gatherings, including the Nantucket Wine Festival, Sundance Film Festival in Utah and the Festival de L'uminaire in Montréal. Responsible for all food preparation, presentation, and menu creation throughout the five-star property, Hingham resident David Daniels brings over thirty years of culinary experience on both the East and West coast as Executive Chef of the Boston Harbor Hotel.



CHELSEA FODERA

EXECUTIVE PASTRY CHEF

Born and raised in Melrose, Massachusetts, Chelsea discovered her passion for baking and cooking at an early age, inspired by her grandmother. Whether perfecting pastries or experimenting with new flavors in the kitchen, Chelsea's curiosity for the culinary world was insatiable. Chelsea pursued her passion at Johnson & Wales University, where she earned her degree in Baking and Pastry Arts. During this time, she began her journey at Boston Harbor Hotel in a seasonal, part-time role. Her undeniable talent and dedication soon propelled her to a full-time position as a pastry cook. It was here that Chelsea's attention to detail and creativity flourished.

Seeking new challenges, Chelsea expanded her horizons, joining Royal Caribbean as Chef de Partie for Oasis of the Seas, where she managed large-scale production for one of the world's largest cruise ships. The experience refined her skills in high-volume pastry production and leadership.

Chelsea returned to Boston Harbor Hotel, this time as a pastry supervisor, where she honed her techniques, elevating her craft. Her expertise and drive earned her the opportunity to play a key role in the opening of Raffles Boston as Pastry Sous Chef, where her innovative approach and leadership shaped the hotel's pastry program.

Now, Chelsea has returned to her home at Boston Harbor Hotel as the Executive Pastry Chef. She brings with her not only a wealth of experience and technical mastery but a profound dedication to her craft, ensuring that every creation is a work of art.



Breakfast

to remember





PLATED BREAKFAST — 60

Includes Freshly Squeezed Orange Juice, Assortment of Breakfast Pastries, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

STARTER Selection of One

Seasonal Berries, Devonshire Cream GF

Yogurt Parfait VEG

Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola

Mini Açai GF

Caramelized Banana, Cocoa Nibs, Hand-Picked Berries, Ginger

ENTREE Selection of One

Egg White Exotic Mushroom Frittata GF | NF

Aged Cheddar, Chives, Hand-Selected Greens, Sherry Vinaigrette

Soft Scrambled GF | NF

Crème Fraiche & Chives, Turkey Bacon, Shoestring Potato Hash

Brioche Raspberry French Toast

Granola Crumble, Warm Syrup, Composed Berries

Crab Breakfast Quiche

Vine Ripe Tomato, Basil, Comté Cheese, Baby Lettuce Mix,

Lemon, Olive Oil

Breakfast One Hander NF

Bacon, Egg, and Cheese, English Muffin, Skillet Potatoes

POTATO Selection of One

Roasted Creamer Potatoes NF

Caramelized Onion, Chives

Crispy Hash Browns GF

Shredded Yukon Gold Potatoes

Sweet Potato “Home Fries” GF

Caramelized Onion, Sage

Delmonico Potatoes GF

Red Pepper, Onion, Yukon Gold

Golden Potato and Sour Cream Cakes NF

Pan-Seared, Chives

MEAT Selection of One

Applewood Smoked Bacon

Maple Pork Sausage

Chicken Apple Sausage

(Contains Pork)

Vegetarian Breakfast Patty

Turkey Bacon

BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH

PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION

PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER

PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

BEVERAGES

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GENERAL INFORMATION



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BREAKFAST BUFFETS

THE CONTINENTAL — 50

- Orange & Grapefruit Juice
- Seasonal Fruit & Fresh Berries
- Assortment of In-House French Breakfast Pastries VEG
- Yogurt Parfait VEG
Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola
- Freshly Brewed Coffees & Teas
Regular & Decaffeinated

THE DELUXE CONTINENTAL — 56

- Orange & Grapefruit Juice
- Seasonal Fruit & Fresh Berries
- Assortment of In-House French Breakfast Pastries VEG
Vanilla Bean Scones, Devonshire Cream, Preserves
- Yogurt Parfait VEG
Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola
- Breakfast Sandwich NF
Griddled English Muffin, Farm Fresh Fried Egg, Black Forest Ham, Boursin, Tomato Jam
- Freshly Brewed Coffees & Teas
Regular & Decaffeinated

TRADITIONAL BUFFETS

\$12 charge per person for groups of 20 people or less.
All traditional buffets include freshly brewed regular & decaffeinated coffees & teas.

THE AMERICAN — 60

- Orange & Grapefruit Juice
- Seasonal Fruit & Fresh Berries
- Assortment of In-House French Breakfast Pastries VEG
- Yogurt Parfait VEG
Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola
- Scrambled Farm-Fresh Eggs GF | NF | VEG
Fresh Chopped Chives
- Breakfast Creamer Potatoes GF | VEG
Sweet Onions, Fresh Herbs
- Smoked Thick-Cut Bacon & Pork Sausage

HARBOR SUNRISE — 60

- Orange & Grapefruit Juice
Composed Pineapple & Blueberries
- Handmade Breakfast Breads VEG
Banana, Lemon
- Blueberry Greek Yogurt Parfait GF | NF | VEG
Greek Yogurt, Hand Selected Blueberries, Local Honey, Wheatgerm
- Soft Scramble with Chives GF | NF | VEG
- Signature Turkey Hash NF
- Poached Eggs & Truffle Hollandaise GF | NF | VEG
- Everything Hash Browns GF | NF

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PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION
PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER
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MORNING LIGHT — 67

- Breakfast Mocktail
Strawberry Orange Mimosa
- Mixed Berry Collection, Vanilla Crème GF | NF | VEG
Composed French Omelet VEG
Gruyère, Cheddar, Raclette
- Everything Home Fries GF | NF | VEG
- Billy's Thick Cut Smoked Bacon GF | NF | DF
- Chicken & Waffles NF
Cornflake-Crusted Chicken Thigh, Fresno Syrup
- Assortment of Fresh Baked Pastries VEG
Served with Sweet Butter & Preserves

INDULGE — 70

- Seasonal Breakfast Mocktail
*Summer, Melon | Fall, Cider
Winter, Cranberry | Spring, Green Juice*
- Seasonal Glazed Doughnuts NF | VEG
- Handmade Breakfast Muffins VEG
- Lemon Poppy Scones VEG
- Breakfast Charcuterie Flatbread NF
Thinly Sliced Air-Dried Charcuterie, Crème Fraîche, Melted Raclette
- Crab & Gruyère Breakfast Quiche NF
Black Truffle Hollandaise
- Steak & Eggs GF | NF
Prime Rib Cap, Maine Potato Hash, Dashi Foam
- Cheese & Eggs GF | NF | VEG
Aged Cheddar, Organic Soft Scramble
- Everything Tater Tots GF | NF | VEG

HEALTHY START — 62

- Orange & Grapefruit Juice
Composed Pineapple & Blueberries
- Seasonal Melon
- Handmade Breakfast Muffins VEG
Bran & Low-Fat Carrot Muffins
- Vanilla & Raspberry Yogurt Parfait VEG
Greek Yogurt, Fresh Raspberries, Raspberry Purée
- Pain D'Avingon Bagel Bar NF
*Assorted Artisanal Bagels: Plain, Everything, Sesame Toppings: Nova
Lox, Kippered Salmon, Radish, Cucumbers, Red Onion, Capers, Smoked
Salmon Spread,
Schmears: Scallion, Veggie Cream Cheese, Soft Butter*
- Chef Daniels' Scrambled Eggs NF
*Scallions, Tofu, Tomato, Spinach, Feta, Turkey Bacon or Chicken Sausage,
Potatoes*
- Scrambled Farm-Fresh Eggs GF | NF | VEG
Fresh Chopped Chives
- Turkey Bacon GF | DF
- Breakfast Potatoes GF | NF | DF

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BUFFET ENHANCEMENTS

Enhance your morning by adding any of the following to your breakfast.
75% of guarantee required.

SIGNATURES

Steel Cut Oatmeal | 8 VEG

Golden Raisins, Chopped Walnuts, Brown Sugar

Yogurt Parfait | 12 VEG

Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola

Selection of Artisanal Bagels | 12 VEG | NF

Plain & Chive Cream Cheeses

Smoked Salmon Towers | 24 NF

Artisanal Bagels, Cream Cheese, Red Onions, Tomato, and Cucumber

Twice-Baked Almond Croissant | 10 VEG

Orange-Pistachio Bostock | 12 VEG
Thick Cut Brioche, Vanilla Bean Simple Syrup, Almond Frangipane, Sliced Almonds

Brioche Morning Bun | 10 NF | VEG

Brioche Bun, Cinnamon Sugar

Lemon Scented Ricotta Pancakes | 14 NF | VEG

Vermont Maple Syrup

Raspberry French Toast | 14 NF | VEG

Cinnamon Butter, Raspberries, Lemon Curd

Blueberry Granola Pancakes | 14 VEG

Honey Butter

Buttermilk Waffles | 14 NF | VEG

Assembled Berries, Vermont Maple Syrup

Buttermilk Pancakes | 14 NF | VEG

Cultured Butter, Vermont Maple Syrup

Cinnamon Brioche French Toast | 14 NF | VEG

Fresh Berry Compote, Vermont Maple Syrup

Maine Lobster Frittata | MKT GF | NF

Asparagus, Lemon Crème Fraîche

Oven-Baked Frittata | 14 GF | NF | VEG

Seasonal Vegetables, Sharp Cheddar Cheese

Seasonal Quiche | 14 NF | VEG

Chef's Composed Selection (Vegan Option Available)

Breakfast Flatbread | 14 NF

Bacon, Egg, Vermont Cheddar

Chicken & Waffles | 16 NF

Cornflake-Crusted Chicken Thighs, Fresno Syrup

Braised Short Rib Hash | 16 GF | NF

Scrambled Egg, Spicy Tomato Hollandaise

Turkey Hash & Poached Eggs | 16 GF | NF

Truffle Hollandaise

BREAKFAST SANDWICHES

Griddled English Muffin, Farm Fresh Egg | 12 NF

Black Forest Ham, Boursin, Tomato Jam

Breakfast Sandwich | 12 NF

French White Bread, Soft Scramble, Vine Ripe Tomato, Bacon, American Cheese, Spicy Mayo

Breakfast Wrap | 12 NF

Whole Wheat Wrap, Egg Whites, Spinach, Black Truffle, Swiss Cheese

Breakfast Burger Slider | 12 NF

Wagyu Patty, Fried Egg, American Cheese, Avocado Mayo

Breakfast Hoagie | 12 NF

Ham, Hot Pepper Jam, Fried Eggs, Provolone Cheese, Italian Roll

STATIONS additional \$150 attendant fee

Eggs & Omelets Your Way | 26

Farm Fresh Eggs, Egg Whites, Eggbeaters

Cheeses: Swiss, Vermont Sharp Cheddar, Goat Cheese, Feta

Proteins: Black Forest Ham, Applewood Smoked Bacon, Chicken Sausage

Vegetables: Plum Tomatoes, Sautéed Onions, Sautéed Mushrooms

Baby Spinach, Broccoli, Chives

Waffle Station | 25

Buttermilk Waffles Made to Order

Toppings: Fresh Whipped Cream, Dark Chocolate Chips, Seasonal Berries,

Cultured Butter, Vermont Maple Syrup

Smoked Salmon Station | 30

Selection of Artisanal Bagels & Cream Cheese

House-Smoked Salmon Display

Sliced Heirloom Tomatoes, Red Onion

Chopped Egg Whites, Chopped Egg Yolks, Capers, Crème Fraîche

Avocado Toast Station | 28

Assorted Toasted Breads with Fresh Smashed Avocado

Seven Minute Hard-Boiled Eggs & Traditional Scrambled Eggs

Toppings: Micro Greens, Sliced Radish, Sprouts, Everything Bagel Seasoning,

Citrus Vinaigrette, Extra Virgin Olive Oil, Sea Salt

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TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH

PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION

PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER

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BEVERAGES

HOSTED BARS
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GENERAL INFORMATION



Brunch

unparalleled luxury & indulgence



BUILD A BRUNCH

115

\$12 charge per person for groups of 20 or fewer. Minimum of 50 guests required.

THE BASICS

Included in all Brunches

- Orange, Grapefruit, & Cranberry Juice
- Collection of House-Made Pastries
- Fresh Berries & Vanilla Cream
- Yogurt & Granola Parfait with Fresh Berries
- Oliver's Signature Granola
- Pain D'Avignon Bagels
Soft Cream Cheeses
- Freshly Brewed Coffees & Teas
Regular & Decaffeinated



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SALADS

Selection of Two

- Hand-Selected Greens Salad VEG
Honey Roasted Pecans, Vermont Chèvre, Shaved Heirloom Radishes
- Arugula Salad NF | VEG
Aged Shaved Pecorino, Raspberries, Lemon Honey Vinaigrette
- Baby Gem Salad NF | VEG
Aged Feta Cheese, Nasturtium Vinaigrette, Toasted Fregola

BREAKFAST

Selection of Four

- Scrambled Farm-Fresh Eggs GF | NF | VEG
Fresh Chopped Chives
- Traditional Eggs Benedict GF
Canadian Bacon, Grilled English Muffin, Hollandaise
- Egg White Frittata GF
Fried Mushrooms, Goat Cheese, Tomato
- Bacon, Egg & Cheese Croissant Sandos
Fried Egg, American Cheese, Applewood Smoked Bacon, Spicy Mayo
- Pancakes
Blueberry Lemon, Warm Vermont Maple Syrup
- Nutella French Toast VEG
Warm Vermont Maple Syrup
- Hand-Carved Smoked Salmon
Capers, Red Onions, Egg Yolks & Whites
- Yukon Breakfast Potato GF
Caramelized Onions, Fresh Herbs
- Everything Breakfast Frites GF
- Maple Smoked Bacon
- Grilled North Country Ham
- Breakfast Pork Sausage
- Turkey Bacon

SIDES

Selection of Two

- Maine Potato Hash NF | DF | VEG
Kewpie, Scallion
- Breakfast Fried Rice
Scallions, Fried Shallots
- Parmesan & Bacon Risotto Cakes
- Exotic Mushroom Collection
Truffle Pecorino Powder

LUNCH

Selection of Two

- Organic Roasted Chicken Breast
Truffle Poultry Jus
 - Chicken Cutlets
Lemon & Parmesan
 - Beef Tenderloin
5-day Bordelaise
 - Grilled Scottish Salmon
Charred Miso Soy
 - Roasted Atlantic Halibut
Clam Chowder Essence
 - Jonah Crab Cakes
Black Truffle Lemon Remoulade
- DESSERTS** Selection of Three
- Crème Caramel NF | GF
Dark Caramel Glaze, Fresh Berries
 - Dark Chocolate Banana Croissant Pudding NF
Roasted Bananas, Chocolate Custard, Chantilly Cream
 - Fresh Seasonal Fruit Tart NF
Crème Pâtissière, Fresh Fruit, Butter Crust
 - Cookies & Cream Cheesecake NF
Chantilly Cream, Oreo Crumble, House-Made Oreos
 - Berries & Bubbles Verrine NF | GF
Mixed Berry Gelée, Champs Foam, Fresh Berries

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Breaks

delight in every moment



MORNING BREAKS

Based on 30 minutes of service

Additional \$12 per person for fewer than 20 guests

DIY PARFAIT & OVERNIGHT OATS — 30

Plain Greek Yogurt & Overnight Oats

Toppings: Fresh Seasonal Berries, Chia Seeds, Chopped Walnuts, Sliced Almonds, Dried Cranberries, Golden Raisins, Chopped Dates, Honey

Served with: 88 Acres All Natural Granola Bars, Mini Chocolate Croissants

DIY TRAIL MIX — 28

Honey Roasted Granola, Assorted Mixed Nuts, Yogurt Covered Raisins, Shredded Coconut, Dark Chocolate Covered Mini Pretzels, Dried Fruit, Chocolate Chips, Sesame Sticks, Wasabi Peas

Juice Shot

Carrot, Pineapple, Orange, Turmeric & Ginger

Individual Fruit Cups

BARK & BITES — 28

Selection of Three

Dried Fruit & Nuts DF

Berry Blast Bark NF | DF

Almond Joy Bark DF

Milk Chocolate Crispy Bark

Dark Chocolate Protein Bites

Tahini-Sesame Protein Bites

Oatmeal Cookie Protein Bites

BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

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AFTERNOON BREAKS

Based on 30 minutes of service

Additional \$12 per person for fewer than 20 guests

CROSTINI — 28

Selection of Three

Country Loaf NF

White Bean, Roasted Garlic, Chive

Pain Levain NF

Grilled Stone Fruit, Ricotta, Honey, Basil

Focaccia NF

Heirloom Tomato, Basil, Mozzarella

Ciabatta NF

Fig Jam, Blue Cheese, Prosciutto

Baguette Mushroom Duxelles NF

Pickled Shallot, Truffle Oil

COOKIES & BARS — 30

Selection of Four

Chocolate Chunk Cookie NF

Seasonal Oatmeal Cookie NF

Peanut Butter Cookie

Triple Chocolate Cookie NF

Snickerdoodle Cookie NF

Black Cocoa Brownies NF | GF

Brown Butter Blondies NF

Selection of Seasonal Whole Fruit

FARM TO TABLE — 36

Individual Vegetable Crudité

Green Goddess Dressing GF | NF | VEG

House Made Hummus

Pita Triangles, & Pita Chips

Tabouleh & Baba Ghanoush GF

Pita Triangles, & Pita Chips

**Individual Mixed Berries
& Seasonal Fruit**

BOSTON — 32

**Eastern Standard Provisions Soft
Pretzel Sticks NF | VEG**

Assorted Dipping Sauces

Mini Hot Dogs in Blankets NF

Whole Grain Mustard

House-Made Potato Chips NF | VEG

Chocolate Chip Cookies NF | VEG

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A LA CARTE

Pricing Per Person

- Fresh Fruits & Seasonal Berries | 12
- Hand-Selected Seasonal Whole Fruit | 7
- Savory & Sweet Baked Scones | 10
Selection of Two: Chive/Goat Cheese, Bacon/Cheddar, Cinnamon/Chocolate Chunk, Lemon Poppy
Served with: Butter, Fruit Preserves
- Pain D'Avignon Bagels | 10
Soft Cream Cheeses
- Yogurt & Granola Parfait | 12
Fruit Laced Yogurt, Fresh Berries, Honey Roasted Granola
- Selection of Low-Fat Fruit Yogurts | 8
- Assorted Miniature French Pastries | 15
Served with Sweet Butter, Fruit Preserves
- Assortment of Fresh Baked Pastries | 10
Served with Sweet Butter, Fruit Preserves
- House-Baked Cookies & Brownies | 10

- Bavarian Pretzel Bites | 9
Served with Mustard Dipping Sauce
- Individual Mixed Salted Nuts | 10
- Boston Harbor Trail Mix | 8

Pricing Per Consumption

- Assorted Granola & Energy Bars | 7
- Stacy's Pita Chips | 7
- Smoked Salted Marconas Almonds | 12
- Potato Chips, Pretzels, or Popcorn | 7
Individual Bags
- Individual Crudité | 10
- Full-Size Candy Bars | 7

GROUP REFRESHMENTS

- Freshly Brewed Coffees & Teas | 13
Regular & Decaffeinated
All Coffee Breaks served with Milk, Soy Milk, Almond Milk, Cream, Sugar, Stevia, & Splenda

Freshly Brewed Iced Coffee & Tea available May - September
- Half Day Coffee Break 8am - 12pm | 35
- Full Day Coffee Break 8am - 5pm | 65

- House-Made Hot Chocolate | 12
Whipped Cream, Chocolate Shavings, Mini Marshmallows
- Chilled Fresh Fruit Juices | 10
Selection of Two | Orange, Grapefruit, Pineapple, Apple Cranberry, Tomato
- Fresh Lemonade | 8
- Assorted Infused Water | 9

**INDIVIDUAL
REFRESHMENTS**

- Assorted Bottled Juices | 10
- Assorted Regular & Diet Soft Drinks | 8
- Local Craft Soda | 12
- Bottled Still & Sparkling Water | 8
- New Water in Can | 9
- Assorted Energy Drinks | 12
- Assorted Bottled Iced Tea | 9
- Vitamin Waters | 12
- Vita Coco | 12
- Bottled Cold Brew Coffee | 12

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MICHAEL

Lunch

dive into delicious



PLATED LUNCH

Three Course Plated Lunch
Select One Starter, One Main, and One Dessert

Choice of entrée at time of seating is available for
an additional \$25 per person.

All lunches are served with freshly baked rolls and freshly brewed regular and decaffeinated coffee and tea.

STARTER

Exotic Mushroom Soup **NF**

Crispy Fried Mushrooms, Torch'd Truffle Brie

Creamy Tomato Parmesan Soup **NF**

Panzanella Croutons, Salted Burrata

Mixed Greens **GF | NF**

Crispy Bacon, Baley Hazen Blue Cheese, Aged Oloroso Sherry Vinaigrette

Mediterranean Chopped Salad **GF | NF**

Romaine, Olives, Feta Cheese, Cucumbers, Tomato, Oregano Vinaigrette

DESSERT

Sablé Breton aux Fruit **NF**

Soft Biscuit, Berry Jam, Seasonal Fruit

Tahitian Vanilla Bean Crème Brûlée **NF**

Shortbread Cookies, Seasonal Sorbet

Gluten Free if Cookies Omitted

Blackout Cake **NF**

Salted Caramel, Coffee Ice Cream, Fresh Berries

Overnight Oat Cake **NF | GF | DF | V**

Berry Consommé, Crispy Oat Wafer

BEEF — 95

Slow Cooked Short Rib **GF | NF**

Yukon Potato Cheddar Purée, Fried Maitake Mushrooms, Shaved Carrots

Grilled Flat Iron Steak **GF | NF**

My Steak Sauce, Caramelized Onion Assembly, Shoestring Potato

Hoisin Brushed Petite Filet **NF**

Peapod Stems & Cipollinis, Coconut Scented Jasmine Rice, Soy Butter

CHICKEN — 85

Organic Chicken Breast **GF | NF**

Maine Marble Potato Hash, Shaved Seasonal Vegetables, Poultry Jus

Crispy Chicken Cutlet **NF**

Creamy Parmesan Risotto, Arugula, Lemon Vinaigrette

Pressed Organic Chicken Breast **GF | NF**

Lemon Caper Beurre Fondue, Exotic Mushroom Rice Galette, Composed

Maine Carrots

FISH — 90

Baked Atlantic Halibut **GF | NF**

Modern Chowder, Wellfleet Clams, Torch'd Corn

Miso Soy Salmon **NF**

Ultra Baby Bok Choy, King Oyster Mushrooms, Ginger Butter

Line-Caught New England Cod **NF**

Charred Brussels Sprouts, Parsnip Potato Purée, Red Wine Butter

VEGETARIAN — 80

Exotic Mushroom Risotto **GF | NF**

Trio of Mushrooms, Confit of Garlic, Arugula, Pecorino Butter

Butternut Tortellacci **NF**

Butternut Ricotta Filling, Brown Butter, Pepita Seeds

Crispy Aston Mills Polenta Cake **GF | NF**

San Marzano Tomato Jus, Shaved Zucchini

Chef Daniels Seasonal Vegetarian

BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH

PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION

PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER

PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

BEVERAGES

HOSTED BARS
BAR PACKAGES
BAR ENHANCEMENTS
WINE ENHANCEMENTS

GENERAL INFORMATION



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BUFFET LUNCH — 87

Based on 90 Minutes of Service
Additional \$20 Per Person for Fewer than 20 Guests

SOUP & SALAD BUFFET

All dishes in this section are Nut-Free (NF)

Selection of One

Soup of Today

Varied Preparations

Untraditional Clam Chowder GF

Provincetown Clams

Organic Carrot Ginger GF | NF | VEG

Crème Fraîche, Lemongrass Scented

Roasted Tomato & Basil NF | VEG

Torched Tomato, Pane Francese

Selection of Two

Mozza Tomato & Panzanella Salad NF | VEG

Aged Balsamic, Basil

Modern Potato Salad GF | NF | VEG

Baby Pearl Potatoes, Rice Wine Vinegar, Parsley

Baby Kale Salad NF | VEG

Un-Caesar Dressing, Smashed Focaccia Croutons

Ricotta Tortellini Salad NF | VEG

Pecorino Dressing, Air-Dried Tomatoes, Basil, Roasted Zucchini

Heirloom Tomato Salad GF | NF | VEG

Aged Provolone, Sherry Vinaigrette, Extra Virgin Olive Oil

MAKE YOUR SALAD

Choice of Greens: Arugula, Hand Selected Greens, Baby Romaine

Selection of Four

Roasted Beets, Heirloom Tomato, Tear Drop Tomato,

Fire Roasted Tomato, English Cucumbers, Grilled Red

Onion, Picholine Olives, Quinoa, Farro, Fregola

Selection of Four

Cheddar, Mozzarella, Aged Feta, Crumbled MA Blue

Cheese, Bacon, 8 Min Eggs, Focaccia Croutons, Cranberry

Walnut Croutons, Spiced Pecans, Toasted Almonds

Selection of Two

Garlic Grilled Chicken, Lemongrass Chicken, Citrus

Shrimp, Grilled Firm Tofu, Black Garlic Grilled Flank Steak

Selection of Two

Truffle Ranch, Untraditional Caesar,

Honey-Lemon, Pesto Vinaigrette

DESSERT

Fresh Fruit Tart

Vanilla Bean Crème Brûlée

Lemon Layer Cake

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

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BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION
PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER
PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

BEVERAGES
HOSTED BARS
BAR PACKAGES
BAR ENHANCEMENTS
WINE ENHANCEMENTS

**GENERAL
INFORMATION**

Based on 90 Minutes of Service
Additional \$20 Per Person for Fewer than 20 Guests

DELI BISTRO — 90

Selection of One

Soup of Today

Varied Preparations

Untraditional Clam Chowder GF | NF

Provincetown Clams

Organic Carrot Ginger NF

Crème Fraîche, Lemongrass Scented

Roasted Tomato & Basil NF

Torched Tomato, Pane Francese

Selection of Two

All dishes in this section are Nut-Free (NF)

Mozza Tomato & Panzanella Salad

Aged Balsamic, Basil

Modern Potato Salad

Baby Pearl Potatoes, Rice Wine Vinegar, Parsley

Baby Kale Salad

Un-Caesar Dressing, Smashed Focaccia Croutons

Ricotta Tortellini Salad

Pecorino Dressing, Air-Dried Tomatoes, Basil, Roasted Zucchini

Heirloom Tomato Salad

Aged Provolone, Sherry Vinaigrette, Extra Virgin Olive Oil

Selection of Three

All dishes in this section are Nut-Free (NF)

Roasted Turkey Sandwich

Spicy Mayo, Avocado, Bacon, French White Bread

Something Natural

Hummus, Sprouts, Pickled Carrot, Pepita Crunch, Whole Wheat Bread

The Italian

Coppa, Soppressata, Prosciutto, Chopped Pickles, Hot Cherry Peppers (optional),

Provolone, Red Wine Vinegar, Extra Virgin Olive Oil, Ciabatta

Portabella & Boursin

Garlic Mayo, Vine Ripe Tomatoes, Dressed Arugula, Braided Roll

Chicken & Toasted Cashew

Havarti Cheese, Cranberry Whole Wheat Bread

Turkey "Reuben"

Smoked Turkey, 500 Island Dressing, Kraut, Lite Rye

Ahi Tuna Wrap

House Pickle Mayo, Sprouts, Tomato, Whole Wheat Wrap

Veggie Grinder

Mozzarella, Basil, Thinly Sliced Tomato, Oregano Dressing, Focaccia

Traditional Lobster Rolls +10 (per person)

Yuzu Mayo, Chives, Brioche Buns

Dessert

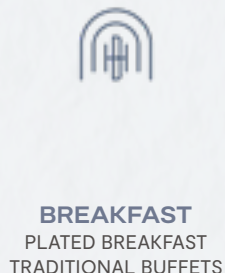
Chocolate Chunk Cookies NF

Brown Butter Blondies NF

Vanilla Bean Budino with Berries NF | GF

Freshly Brewed Coffees & Teas

Regular & Decaffeinated



BREAKFAST

PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS

MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH

PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION

PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER

PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

BEVERAGES

HOSTED BARS
BAR PACKAGES
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WINE ENHANCEMENTS

GENERAL INFORMATION

SEASIDE — 115

Starters

Ocean Chowder NF

Clams, Mussels, Rock Shrimp

Watermelon & Shaved Fennel Salad V

Heirloom Radishes, Ipswich Apple Vinaigrette, Arugula

Red Beet & Ward Farm Baby Gem Salad NF | VEG

MA Blue Cheese, Fried Shallots, Seasonal Herbs, Clover Honey Vinaigrette

Dessert

S'Mores Pops

Mixed Berry Shortbread

Lemon Pound Cakes

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

Entrees

All dishes in this section are Nut-Free (NF)

Mini Lobster Rolls

Yuzu Mayo, Chives, Mini Brioche Buns

Ritz Cracker Crusted Local Haddock

Lemon, Tartar Sauce

Barbequed Organic Chicken GF

Chipotle Honey Barbeque Sauce

Grilled Summer Street Corn GF | VEG

Grated Romano, Parsley, Lime, Toasted Garlic Butter

Mini Local Steamed Potatoes GF | VEG

Shallot Parsley Butter

New England Baked Beans GF | VEG

Brown Bread VEG

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Based on 90 Minutes of Service
Additional \$20 Per Person for Fewer than 20 Guests



NEW ENGLAND — 95

Clam Chowder **NF**

Parker House Rolls **NF**

Vermont Butter Presentation

Boston Bibb Salad **NF**

Shaved Vegetables, Western MA Blue Cheese, Cider Vinaigrette

Equinox Farms Greens **NF**

Salted & Sugared Pecans, Fried Shallots, Dijon Vinaigrette

Grilled Flank Steak **NF**

Crunchy Butter, Bordelaise Brushed

Un Parm Chicken **NF**

Chicken Cutlet, Lemon, Pecorino

Baked Georges Bank Cod **NF**

Poached Garlic, Broccoli Rabe

Seasonal Greens **NF**

Roasted Maine Potatoes **NF**

Dessert

Boston Cream Pies

Toll House Milk & Cookie Verrine

Dark Chocolate Whoopie Pies

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

NORTH END — 100

Selection of Three

Creamy Tomato Basil Soup **NF**

Garlic Crostini

Minestrone Soup **NF**

White Beans, Zucchini, Vine Ripe Tomatoes

Baby Kale Caesar Salad

Garlic Croutons, Anchovies, Lemon, Aged Pecorino

Red Beet Salad **GF**

Toasted Pecans, Vermont Chevre, Arugula

Little Gem Salad **GF | NF**

Heirloom Radishes, Torch'd Feta, Lemon Vinaigrette

Selection of Three

Mini Chicken Parm **NF**

Mozzarella, San Marzano Tomato Sauce, Parmesan

Halibut Oreganata **NF**

Oregano Breadcrumbs, Garlic, Artichoke Salad

Mini Pizzettas **NF**

Mozzarella, Pepperoni, Vegetable

Chicken Piccata **NF**

Lemon Caper Sauce, Charred Broccolini

Ricotta Tortellacci **NF**

Caper Tomato Sauce

Grilled Flank Steak Diavolo **GF | NF**

Red Fresnos, Fire Roasted Yellow Tomato, Basil

Rigatoni Bolognese **NF**

Chicken & Polenta Meatballs **NF**

Sauce Genevese

Charred Broccolini **NF**

Mozzarella Riso Pilaf **NF**

Garlic Knots **NF**

Dessert

Cannolis

Pistachio & Orange

Tiramisu Pops

Rum Baba

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

ASIAN — 100

Selection of One

Lemongrass Wonton Soup **NF**

Miso & Tofu Soup **GF | NF**

Served with Bok Choy

Miso Mushroom Soup **GF | NF**

Exotic Mushrooms

Selection of Two

Cabbage Salad

Mirin Ginger Dressing, Peppers, Water Chestnuts, Cashews

Mixed Greens **GF**

Champagne Sake Dressing, Pine Nuts, Shaved Carrots

Watercress & Red Cabbage

Carrot Honey Vinaigrette, Almonds

Selection of Three

Chicken or Vegetable Potstickers **NF**

Aged Shoyu

Vegetable Fried Rice **NF**

Crispy Shallots, Mushrooms, & Fried Garlic

Ginger Scallion Lo Mein **NF**

Sesame, Composed Scallions

Hoisin Roasted Flank Steak **NF**

Grilled Yu Choy

Sesame Chicken **NF**

Caramelized Baby Carrots, Ginger Garlic Flavors

Dessert

Fortune Cookies

Matcha Panna Cotta

Candied Ginger Chouquette

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

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BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION
PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER
PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

BEVERAGES
HOSTED BARS
BAR PACKAGES
BAR ENHANCEMENTS
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GENERAL INFORMATION



LUNCH — 75 ON THE GO

DELI SANDWICHES Selection of Three

Roasted Turkey NF

Spicy Mayo, Avocado, Bacon, French White Bread

Italian NF

Coppa, Soppressatta, Prosciutto, Chopped Pickle, Provolone, Red Wine Vinegar, Extra Virgin Olive Oil, Ciabatta

Chicken & Toasted Cashew

Havarti Cheese, Cranberry Whole Wheat Bread

Cape Cod Chicken Salad

Dried Cranberries, Walnuts, Tarragon Mayo, Bibb Lettuce, Brioche Roll

Roast Beef NF

Aged Cheddar Cheese, Arugula, Smoky Tomato Jam, Baguette

Veggie Grinder NF

Mozzarella Cheese, Basil, Tomato, Oregano Dressing, Focaccia

Portobello & Boursin NF

Garlic Mayo, Tomato, Arugula, Braided Roll

Something Natural NF

Hummus, Sprouts, Pickled Carrot, Pepita Crunch, Whole Wheat Bread

Traditional Lobster Roll NF

Additional \$10 Per Person

ALL LUNCHESES INCLUDE

Cape Cod Chips

Seasonal Fresh Fruit Cup

Chocolate Chunk Cookie

Bottled Water

BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION
PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER
PLATED DINNER
PLATED DINNER DUETS
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BREAKFAST
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TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION
PASSED HOT
PASSED COLD
RECEPTION DISPLAY
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DINNER
PLATED DINNER
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**GENERAL
INFORMATION**



Reception

an affair to remember

PASSED

All hors d'oeuvres are priced per piece.

HOT

All dishes in this section are Nut-Free (NF)

Mac & Cheese Bites | 8

Served with Buffalo Mayo

Exotic Mushroom Arancini | 8

Served with Truffle Mayo

Comté Cheese Puff | 8 GF

Three Year Comté

Vegetable Potstickers | 8

Ten Year Ponzu

Vegetable Spring Roll | 8

Charred Lime Chili Sauce

Truffle Panna Cotta | 8 GF

Eggshell Presentation

Scallion Flatbread | 11

Ahi Tuna, Spicy Mayo

Za'atar Crunch Lamb Chops | 11 GF

Quince

Pastrami Spring Rolls | 9

Short Rib Crêpe | 10

Bordelaise Jus

Wagyu Dogs En Crouete | 9

Served with Dijon

Chicken Empanadas | 9

Ancho Chile, Lime Aioli

Chicken & Lemon Arancini | 9

Citrus Aioli

Chicken Dumpling | 9

Miso

Duckling Flatbread | 11

Fig Jam, Melted Brie

Prosciutto Flatbread | 11

Robiola Due Latte, Fried Onions

Steak & Cheese Spring Rolls | 10

Kobe Beef Sliders | 11

Tomato Jam

Modern Quesadillas

Mushroom Fontina | 8

Short Rib | 10

Crab | 11

Coconut Shrimp | 10

Vanilla Scented, Pineapple Compote

Haddock Slider | 10

Panko Battered Haddock, Tartar Aioli

Crispy Sushi Cups | 11

Tuna Tartar & Spicy Crab

Lobster Bread Pudding | 11

Soy Ginger

Maine Scallop & Bacon | 10 GF

Jonah Crab Cake | 11

Served with Spicy Mayo

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PASSED

All Hors d'oeuvres priced per piece

COLD

All dishes in this section are Nut-Free (NF)

PB & J | 8

Pink Pepper Lingonberry Jam, Cashew Butter

Mini Spicy Crab Cone | 11

Smoked Salmon Cone | 11

Tuna Tartar Cone | 11

Baby Potato & American Caviar | 8

Crème Fraîche, Chives

Brûlée Black Fig | 8

Vermont Goat Cheese, Sea Salt

Compressed Watermelon | 11

Whipped Feta, Ten Year Balsamic

Untraditional Gazpacho | 8

Watermelon, Basil Flavors

Jumbo Shrimp Cocktail | 10

Spicy Cocktail Sauce

Polenta Cake | 8

Smokey Tomato Jam, Basil

Ricotta Toast | 8

Pistachio, Pea Greens

Smoked Salmon | 10

Caviar, Crème Fraîche

Ponzu Poached Tuna | 10

Marinated Cucumber

Chicken & The Egg | 9

Chicken Salad, Kewpie Mayo

Mini Lobster Slider | 15

Mini Lobster Taco | 15

Tuna Tartare | 10

Spicy Mayo, Pickled Ginger

Tomato Tartare | 8 V

Persian Cucumbers, Black Garlic

Truffle Potato Crisps | 8 V

Harissa Salt

BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION
PASSED HOT
PASSED COLD
RECEPTION DISPLAY STATIONS

DINNER
PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

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GENERAL INFORMATION

RECEPTION DISPLAYS

Collection of Imported & Domestic Cheeses | 36

Comte, Double Creme, Triple Creme, Western MA Cheddar, Baley Hazen Blue Cheese, Whipped Ricotta, Extra Virgin Olive Oil, Salted Marconas, Jams & Jellies, Local Honey, Artisanal Breads & Crackers

Fra' Mani Berkley CA. Charcuterie Assembly | 53

Coppa, Sporesatta, Prosciutto, Air Dried Salumi. Selection of Terrine: Piquillo Pepper Jam, Cured & Marinated Olives, Local Mustards & Jams, Matiz Pickled Vegetables, Pain D'Avignon Breads, Artisanal Breads & Crackers

Mezze Station | 32

Garbanzo Hummus, Baba Ghanoush, Whipped Feta & Honey, Mediterranean Salad, Composed Crudites, Radishes, Marinated & Cured Olives, Fire Roasted Yellow & Red Tomatoes, Za'tar Baked Pita, Olive Oil Flatbread, Naan Presentation

Farmer's Market | 24

Garden Cucumber, Tri-Color Carrots, Grilled Baby Zucchini, Grilled Sunburst Squash, Grilled Asparagus, Red Bell Peppers, Yellow & Green French Beans. Offered with Green Goddess & Smoked Sweet Garlic Dip.

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BREAKFAST
PLATED BREAKFAST
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BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH
PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION
PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER
PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

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**GENERAL
INFORMATION**



RECEPTION STATIONS

Priced per person based on 90 minutes of service.
*Station attendant required: \$150 each, one per 50 guests.

RAW BAR

- Native Oysters | 8
- Cherrystones | 8
- Jumbo Shrimp | 10
- Spicy Crab Cocktail | MP
- Lobster Cocktail | MP

*Served with Classic Cocktail Sauce,
Black Pepper Champagne Mignonette*

SUSHI — 58

- California GF
- Spicy Tuna GF
- Salmon Maki GF
- Shrimp Tempura GF
- Cucumber Avocado GF
- Yellow Tail Cucumber GF

Based on four pieces per person.

TARTARE — 43

Selection of Three

Scallop Ceviche

Leche de Tigre, Chiles

Ahi Tuna

Togarashi Mayo

Salmon Tartare

Ginger, Sesame, Sticky Soy

Tuna Poke

*Grilled Pineapple, Toasted
Macadamia Nut*

Hamachi Crudo

Keopie, Tangerine, Jasmine Rice

SEASHACK* — 62

Selection of Three

Day Boat Haddock Fish & Chips

Jonah Crab Cakes

Yuzu Remoulade

Garlic Shrimp Scampi

Fried George's Bank Scallops

Meyer Lemon Caper Mayo

Charred Point Judith Calamari

Pickled Peppers, Yuzu Aioli

Mini New England Lobster Rolls

Lemon Mayo, Malt Vinegar Chips

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RECEPTION STATIONS

Priced per person based on 90 minutes of service.

*Station attendant required: \$150 each, one per 50 guests.

GOURMET FLATBREADS* — 38

Selection of Three

All dishes in this section are Nut-Free (NF)

Margarita

Fresh Mozzarella, Heirloom Tomato, Basil

Spicy Chicken Thighs

Fontina Cheese, Red Onion, Red Chard

Exotic Mushroom & Spinach

Handmade Burratini, Fried Garlic

Prosciutto & Black Fig

Melted Vermont Brie, Arugula, Fig Jam

Seasonal Vegetable

Summer: Heirloom Tomato, Local Basil, Oregano, Maple Brook Mozzarella

Winter: Butternut Squash, Smoked Cheddar, Fried Cipollini

COMFORT FOOD* — 42

Selection of Three

All dishes in this section are Nut-Free (NF)

Beef Sliders

Cheddar Cheese, Toasted Seeded Buns

Four Cheese Mac & Cheese

Wagyu Mini Macs

"Chef Daniels Special Sauce", American Cheese

Truffle Fries

Truffle Mayo, Pecorino Powder

Short Rib Sliders

Potato Bun, Twelve-Hour Braised Short Rib, Melted Raclette

Buffalo Chicken Slider

Dill Ranch

LITTLE ITALY* — 40

Selection of Four

All dishes in this section are Nut-Free (NF)

Penne Rigatoni

San Marzano Sauce, Basil Leaves

Ricotta Ravioli

Lemon Chicken, English Peas, Fried Shallots

Campanelle

Toasted Garlic, Olive Oil, Heirloom Tomato, Rapini, Fresh Mozzarella

Mezzi Bolognese

"Chef Daniels Bolognese," Aged Parm

Orecchiette

Italian Sausage, Broccoli Rabe, Chili Flakes

Accompanied with:

House-Made Focaccia & Breadsticks

PAELLA* — 55

4' Traditional Paella Pan Display

Saffron Matiz Paella Rice GF | NF

Chicken Thighs, Clams, Mussels, Shrimp, Garlic Sausage, Grilled Rouille,

Roasted Tomato

45 Serving Minimum

CAVIAR*

Osetra or America

Crêpes, Odd Potato Chips, Toast Points, Crème Fraîche, 7-Minute Eggs, Chives

\$90 per oz. American | \$160 per oz. Siberian Select Osetra

12 gram per person suggested

LITTLE ASIA — 38

Selection of Four

All dishes in this section are Nut-Free (NF)

Shrimp Potstickers

Pork Dumplings

Ginger Scallion Lo Mein

Peapod Stems & Garlic

Furikake Vegetable Fried Rice

Barbeque Spare Ribs

Lemon Chicken

STREET TACOS* — 65

Inclusions

Street Tacos NF

Lobster, Charred Salsa, Avocado

Pork Carnitas, Torched Pineapple

Grilled Mahi, Cabbage Slaw, Lime Mayo

Salsa Bar

Warm Corn Tortillas, Pico de Gallo, Guacamole, Pickled Chiles,

Mexican Street Corn, Cojita Cheese, Scallions, Lime Crema, Spanish Rice,

Cilantro, Adobo, Mild Chili

Mexican Street Corn

Cojita Cheese, Scallions, Lime Crema

Spanish Rice

Cilantro, Adobo, Mild Chili

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BREAKFAST
PLATED BREAKFAST
TRADITIONAL BUFFETS

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON BREAKS
A LA CARTE BREAKS

LUNCH

PLATED LUNCH
BUFFET LUNCH
LUNCH ON THE GO

RECEPTION

PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER

PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

BEVERAGES

HOSTED BARS
BAR PACKAGES
BAR ENHANCEMENTS
WINE ENHANCEMENTS

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RECEPTION STATIONS

Priced per person based on 90 minutes of service.

*Station attendant required: \$150 each, one per 50 guests.

CARVING STATION*

Grilled Beef Tenderloin | 59

Parmesan Popovers, Madeira Sauce

Five Pepper Crusted Beef Sirloin | 55

Parker House Rolls, Five Day Bordelaise

Signature Wellington | 65

Beef Tenderloin, Pressed Mushrooms, Twelve-Hour Brisket, Truffle Jus

Roasted Turkey Breast | 42

Cornbread, Date Dressing, Cranberry Jam, Sage Gravy, Pecan Rolls

Air Chilled Chicken Ballotine | 42

Brioche, Caramelized Onion Stuffing, Smoked Chicken Jus

Baked Southern Ham | 43

Brown Sugar Glaze, Buttermilk Biscuit

Cedar Planked Miso Salmon | 47

Ginger Scallion Glaze

CARVING STATION SIDES

Selection of Two

All dishes in this section are Nut-Free (NF)

Comté Potato Gratin GF

Roasted Maine Marble Potatoes GF

Buttermilk Mashed Potato GF

Shrimp Fried Rice

Lemongrass Infused Bamboo Rice

Wild Mushroom & Parmesan Risotto

Brussels Two Ways GF

Salt Roasted Organic Tri-Color Carrots GF

Broccoli Rabe and Fried Garlic

Seasonal Root Vegetables GF

Fried Exotic Mushrooms, Parmesan Truffle Powder

DESSERT STATIONS

DIY Cheesecake* | 30

Individual Vanilla, Chocolate, Berry Cheesecakes

Crumbles: Graham, Oreo, Speculoos

Toppings: Fresh Fruit, Caramel, Hot Fudge, Whipped Cream,

Candied Nuts

Ice Cream Cart* | 28

Cones & Cups

Ice Cream (Choose Two): Strawberry, Coffee, Cookies and Cream

Sorbet (Choose One): Lemon, Raspberry, Passionfruit

Toppings: Hot Fudge, Caramel, Whipped Cream, Sprinkles,

M&M's, Crispy Pearls, Freeze Dried Berries

North End* | 30

Cannolis Filled to Order

Shells: Traditional Plain, Chocolate Dipped

Fillings: Ricotta, Espresso Mascarpone

Toppings: Mini Chocolate Chips, Pistachios, Sprinkles, Panna

Cotta with Assorted Fruit Toppings, Rum Baba, Nutella Bombolini

Paris Meets Boston | 34

Boston Cream Pie Profiterole, Raspberry Lime Ricky Macarons,

Toll House Sablé Breton, Earl Grey Financier, Molasses Madeleine

Death by Chocolate | 37

Chocolate Ganache Crunch Cake:

Chocolate Sour Cream Cake, Ganache, Crunchy Pearls

Triple Chocolate Chip Cookies:

Traditional Chocolate Chip Cookie, Dark Blonde & Passion Fruit

Chocolate Chips

Milk Chocolate Budino:

Whipped Cream, Fresh Berries

Salted Tahini Brownie:

Black Cocoa Brownie, Salted Sesame Paste

White Chocolate Dulce de Leche Tart:

House Made Dulce de Leche, Whipped White Chocolate Ganache

Island Vibes | 32

Pineapple Upside Down Cake: Brown Sugar, Coconut

Key Lime Tart: Graham Cracker, Toasted Meringue

Coconut Panna Cotta: Mango, Kiwi

Passion Fruit Mousse: Guava, Strawberry

Tres Leche Cake: Dulce de Leche, Papaya

Petite Dessert | 32

Array of Miniature Fresh Pastries

Hand-Dipped Chocolate Covered Strawberries

Fine Chocolate Truffles

Add Seasonal Fresh Fruit \$8

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LUNCH

PLATED LUNCH
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LUNCH ON THE GO

RECEPTION

PASSED HOT
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DINNER

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PLATED DINNER DUETS
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Dinner

evening elegance awaits



PLATED DINNER

Includes bread and butter service, freshly brewed coffee, decaffeinated coffee, and tea.

Choice of entrée at time of seating available for an additional \$25 per person.

Pre-selected choice of two entrées plus silent vegetarian option – higher price prevails.

Four-course menu available for an additional \$20 per person.

PRICING

- Three Course Chicken | 135
- Three Course Duck | 140
- Three Course Fish | 145
- Three Course Beef | 150
- Three Course Vegetarian | 130

BREAKFAST
 PLATED BREAKFAST
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 PASSED COLD
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STARTERS Selection of One

New England Clam Chowder NF

Ordinary Crackers, Maine Potato

Eight Hour Lobster Bisque NF

Lobster Salad, Profiteroles

Exotic Mushroom Soup NF

Maine Brewer Stout, Fried Maitake

Baby Gem Lettuce NF

Torched Spanish Feta, Lemon Nasturtium

Summer Heirloom Tomato Salad NF

Vermont Burrata, Aged Sherry, Thai Basil

Winter Mixed Heirloom Chicory

Spicy Walnuts, Berkshire Blue Cheese, Butternut Crunch

Baby Wedge Salad NF

Smoked Bacon, Small Tomato, Fried Shallots, Buttermilk Ranch Dressing

Caprese Salad NF

Vine Ripe Tomato, Vermont Mozzarella, Aged Balsamic

Ahi Tuna Crudo NF

Ponzu Flavors, Cucumbers, Fried Rice, Avocado

Jonah Crab Cake NF

Old Bay Mayo, Apple, Fennel Slaw

Handmade Ricotta Dumpling NF

Fried Spinach Le Creuset, Black Truffle

Magical Mushroom NF

Truffle Parmesan, Air-Fried Lemon Juice

Seared Maine Scallops NF

Yukon Potato Foam, King Oysters, Sancerre Butter

Maine Crab Bao NF

Dressed Spicy Crab, Steamed Bao Bun, Tobiko

Japanese Wagyu Fried Rice NF

Wagyu Skirt Steak, Fried Mushroom, Dashi Hollandaise

Jonah Crab Fried Rice NF

Jonah Crab, Fried Mushroom, Dashi Hollandaise

BREAD & BUTTER

Bread

Hi Rise Bread Co. Bread Collection

New England Brown Bread

Ciabatta Semolina Rolls

Savory Cornbread

Signature Potato Bread | + \$7 per person

Spreads Selection of One

Vermont Cultured Butter, Mardon Salt

Hummus Purée, Greek Olive Oil, Togarashi

Cranberry Onion Jam, Sea Salt | + \$6 per person



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PLATED DINNER

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BEEF Selection of One

Roasted Pineland Farms Beef GF
Yukon Potato Purée, Varied Carrots, Five Day Bordelaise

Twelve-Hour Short Rib GF
Cauliflower Truffle, Dim Sum of Metate

Grilled Filet of Beef GF
Miso Carrot Purée, Torch'd Cipollini, Ultra Bok Choy, Fingerling Potatoes, Untraditional Béarnaise

Chef Daniels Wellington
Beef Tenderloin, Twelve-Hour Brisket, Compressed Mushroom, Caramelized Onions, Olive Oil Potato Purée

Club Sirloin Steak GF
28 Dry-Aged Sirloin & Charred Peapod Stems, Fried Rice & Gateau, Ten-Year Shoyu Jus

VEGETARIAN & VEGAN Selection of One

Potato & Exotic Mushroom Lasagna
Yukon Potato, Sweet Garlic, Chard Oat Milk, Mushroom Jus

Quinoa & Sweet Potato Cake V
Toasted Organic Quinoa, Black Beans, Pea Tendril

Morocco Cauliflower Steak GF | V
Garbanzo Purée, Fourteen Asian Spice

Aged Gouda Ravioli
Composed Vegetarian "Bolognese"

CHICKEN Selection of One

Modern Chicken Cutlet
Accent Grain Risotto, Fried Pearl Tomato

Stuffed Ballotine of Chicken
Cornbread Date Stuffing, Salt-Roasted Organic Carrots, Whipped Potatoes

Roasted Natural Chicken Breast
Ginger Scallion Fried Rice, Lemongrass Butter, Bok Choy

DUCK Selection of One

Roasted Pekin Style Duckling
Potsticker of Confit, Lingonberry Jus

DESSERTS Selection of One

Cafe Borgia Tiramisu NF
Mascarpone, Coffee, Orange

Flan NF
Churro Crisp, Berries

Dark Chocolate Basque Cheesecake GF | NF
Salted Caramel, Cherry Sorbet

Toasted Walnut Tart
Tahitian Vanilla Ice Cream, Salted Caramel

FISH Selection of One

Miso Glazed Chilean Sea Bass
Japanese Sweet Potato Cake, Carrot Two Ways

Roasted Atlantic Halibut GF
Spinach, Sweet Corn Pudding, Garlic Spinach Leaves, Truffle Hollandaise

Seared Scottish Salmon
Greek Yogurt Gnocchi, Caramelized Sunchokes, Broken Herb Butter

Cedar Planked Salmon GF
Butternut Purée, Brussels Sprouts, Roasted Shiitake Mushrooms, Thyme Brown Butter

Seared Rhode Island Swordfish
Crab Fried Rice, Yu Choy, Spicy Lobster Butter

INTERMEZZO — 8

Champagne Sorbet

Lemon Sorbet

Raspberry Sorbet

Seasonal Sorbet

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 A LA CARTE BREAKS

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PLATED DINNER DUETS — 165

All dishes in this section are Nut-Free (NF)

SEAFOOD

Atlantic Halibut GF
 Rhode Island Swordfish GF
 Ahi Tuna "Rare"
 Scottish Salamon GF
 Jonah Crab Cake | +20
 Maine Lobster Tail | MKT GF
Butter-Poached

MEAT

Center Cut Filet GF
 Dried-Aged Sirloin GF
 Ballantine of Chicken GF

SIDES Selection of One

Yukon Potato Foam GF
 Crispy Risotto Cake GF
 Maine Marble Potatoes GF
 Organic White Polenta GF
 Japanese Sweet Potato Cake
 Vegetable Fried Rice Gateau GF
 Basmati Chive Cake

VEGETABLES Selection of One

Summer
*Roasted Asparagus, Peapod Stems,
 Pole Green Beans, Zucchini, Yellow Squash,
 Baby Beets, Spring Exotic Mushrooms,
 Grilled Summer Vegetables*

Winter
*Brussels Sprouts, Baby Yellow Carrots,
 Baby White Carrots, Swiss Chard, Parsnips,
 Broccoli Rabe, Winter Exotic Mushrooms,
 Grilled Winter Vegetables*



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**GENERAL
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DINNER BUFFETS

Includes bread and butter service, freshly brewed coffee, decaffeinated coffee, & tea.
Based on 120 minutes of service.

Additional \$20 per person for fewer than 25 guests.

*Station attendant required: \$150 each, one per 50 guests.

SOUTHERN* — 175

Crab Bisque

Jonah Crab, Torched Corn

Southern Cobb

*Romaine, Bacon, Cheddar, Pickled Onions,
Cornbread Croutons, Green Goddess Dressing*

Watermelon & Feta Salad

Aged Sherry Vinaigrette, Mint, Candied Pecans

Low Country Shrimp & Grits

Coastal Seafood, Dirty Rice, Rouille

Chef Daniels Fried Chicken

Sweet Tea, Brined Buttermilk Fried

Sweet Potato Quinoa Cakes

Black Eyed Peas, Chipotle Crema

Molasses Rubbed Center Cut Short Ribs

Mac n Cheese

Aged Cheddar, Pimentos, Truffle Crumbs

Grilled Corn on the Cobb

Seasonal Greens

Smoky Potato Wedges

Served with Untraditional Ranch

Griddled Cornbread

Served with Honey Butter

Dessert

Blueberry Corn Cakes

Served with Honey Cream

Hummingbird Cake

Bourbon Pecan Tart

ITALIAN* — 180

All dishes in this section are Nut-Free (NF)

Pasta Fagioli

White Bean Garlic Soup, Chili Flakes, Escarole

Burrata Salad

Heirloom Tomatoes, Basil, Focaccia Croutons, Balsamic

Arugula Radicchio Salad

Shaved Parmesan, Lemon, Olive Oil, Red Onions

Chicken Milanese

Milan Style, Lemon, Capers

Seafood Cioppino

Coastal Seafood, Clams, Shrimp, Mussels, San Marzano Tomatoes

Charred Steak Florentine

Lemon, Spinach, Fried Garlic

Astin Mills Creamy Polenta

Garlic Roasted Maine Potatoes

Charred Broccoli Rabe

Lemon & Garlic

Dessert

Fig & Hazelnut Torta

Limoncello Panna Cotta with Pistachio

Ricotta Cheesecake with Berries

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DINNER BUFFETS

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Based on 120 minutes of service.

Additional \$20 per person for fewer than 25 guests.

*Station attendant required: \$150 each, one per 50 guests.

NEW ENGLAND* — 190

Maine Corn & Lobster Bisque

Rhode Island Crackers, Charred Corn

Romaine Leaves Salad

Garlic Croutons, Sweet Tomatoes, Crispy Sunchoke

Red & Green Baby Gem Salad

Buttermilk Ranch Dressing, Smoked Almonds

Petite Sirloin Au Poivre GF

Cognac Bordelaise, Roasted Cultivated Mushrooms

Roasted Atlantic Halibut

Brown Butter Lemon Sauce, Fregola Couscous

Roasted Garlic Shrimp GF

Sicilian Tomatoes, Capers, Basil, Butter Sauce

Black Truffle Fingerling Potatoes GF

Seasonal Vegetable Assembly, Chef's Prepared Variety

Dessert

Boston Creme Puff

Apple Crumb Cakes

Molasses Crème Brûlée

Sweet Corn Pudding

CLAM BAKE* — 210

Three attendants are required for this station.

“Roux Less” Clam Chowder

Ordinary Crackers

Chef Chelsea’s Cornbread

Served with Honey Butter

Ditalini Pasta Salad

Fire Roasted Tomatoes, Charred Corn, Basil

Summer Boston Bibb Salad GF

Champagne Vinaigrette, Shaved Vegetables

Steamed 1 1/2 lb. Local Lobster GF

Salt Roasted Maine Pearl Potatoes GF

Ipswich Steamed Soft Shell Clams GF

Grilled Corn on the Cobb GF

Hot Butter, Pool Room Slaw

Southern Barbecue Chicken “Boneless” GF

Fried Maine Scallops

Unusual Tartar Sauce

Carved Roasted Sirloin GF

Comté Blend Mac n Cheese

Dessert

Summer Strawberry Shortcake

Buttermilk Biscuit, Vanilla Bean Chantilly

S’more Pot de Crème

Dark Chocolate Custard, Toasted Marshmallows, Graham Cracker Crumble

Citrus Meringue Pie

Tart Citrus Custard, Italian Meringue, Berries

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LATE NIGHT SNACKS

Priced per piece

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Mini Macs, Wagyu Sliders | 11

Three Cheese Grilled Cheese | 10

Short Rib Steak & Cheese Sliders | 11

Chicken Parm Sliders | 10

Chicago Style Pepperoni Pizza | 9

Buffalo Chicken Flatbread | 9

Chinese Takeout: Vegetable Fried Rice, Charred Beef, or Shrimp | 11

Truffle Fries | 7

“All In” Fries | 7

Everything Tater Tots | 8



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BRUNCH

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Beverages

sunset sips by the harbor



HOSTED BARS

PREMIUM — 17

Tito's Vodka	DeKuyper Triple Sec
Bombay Dry Gin	Aperol
Bacardi Silver Rum	Campari
1800 Tequila Blanco	Bailey's Irish Cream
Sagamore Rye Whiskey	Premium Martini 19
Jim Beam Bourbon	
Dewars Blended Scotch	
Kahlúa	

DELUXE — 19

Belvedere Organic Vodka	Kahlúa
Grey Goose Vodka	Cointreau
Hendrick's Gin	Aperol
Bacardi 8-Year-Old Aged Rum	Campari
Patron Silver	Bailey's Irish Cream
Knob Creek Rye Whiskey	Deluxe Martini 21
Johnnie Walker Black Blended Scotch	
Bowmore Single Malt Islay Scotch	

ROWES WINE BAR

François Montand *Blanc de Blancs Brut - France* | 65
 Baron de Rothschild *Las Huertas Chardonnay - Chile* | 65
 Yealands *Marlborough Sauvignon Blanc - New Zealand* | 65
 Ballard Lane *Central Coast Pinot Noir - California* | 65
 Baron de Rothschild *Las Huertas Cabernet Sauvignon - Chile* | 65

SOMMELIER WINE BAR

Schramsberg *Mirabelle Traditional Brut - Northern California* | 80
 Alpha Omega *Two Squared Monterey Chardonnay - California* | 80
 Domaine Fournier *Val de Loire Sauvignon Blanc - France* | 80
 Albert Bichot *V.V. Old Vine Pinot Noir, Burgundy - France* | 80
 Volpaia *Chianti Classico Tuscany - Italy* | 80
 RouteStock *Napa Valley Cabernet Sauvignon - California* | 80

BEER & NON ALCOHOLIC

Local Beer – Nightshift Whirlpool, Untold IPA | 10
 Imported Beer – Corona, Stella Artois | 10
 Domestic Beer – Budweiser, Bud Light, Blue Moon, Sam Seasonal, Harpoon | 9
 Soft Drinks | 8
 Mineral Water | 8



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BAR PACKAGES

PREMIUM

First Hour | 34, Each Additional Hour | 17

- Tito's Vodka
- Bombay Dry Gin
- Bacardi Silver Rum
- 1800 Tequila Blanco
- Sagamore Rye Whiskey
- Jim Beam Bourbon
- Dewars Blended Scotch
- Kahlúa
- DeKuyper Triple Sec
- Aperol
- Campari
- Bailey's Irish Cream
- Premium Martini

DELUXE

First Hour | 38, Each Additional Hour | 19

- Belvedere Organic Vodka
- Grey Goose Vodka
- Hendrick's Gin
- Bacardi 8-Year-Old Aged Rum
- Patron Silver
- Knob Creek Rye Whiskey
- Johnnie Walker Black Blended Scotch
- Bowmore Single Malt Islay Scotch
- Kahlúa
- Cointreau
- Aperol
- Campari
- Bailey's Irish Cream
- Deluxe Martini

ROWES WINE BAR

- François Montand *Blanc de Blancs Brut - France*
- Baron de Rothschild *Las Huertas Chardonnay - Chile*
- Yealands *Marlborough Sauvignon Blanc - New Zealand*
- Ballard Lane *Central Coast Pinot Noir - California*
- Baron de Rothschild *Las Huertas Cabernet Sauvignon - Chile*

BEER & NON ALCOHOLIC

- Local Beer – Nightshift Whirlpool, Untold IPA
- Imported Beer – Corona, Stella Artois
- Domestic Beer – Budweiser, Bud Light, Blue Moon, Sam Seasonal, Harpoon
- Soft Drinks
- Mineral Water



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PASSED HOT
PASSED COLD
RECEPTION DISPLAY
STATIONS

DINNER

PLATED DINNER
PLATED DINNER DUETS
DINNER BUFFETS

BEVERAGES

HOSTED BARS
BAR PACKAGES
BAR ENHANCEMENTS
WINE ENHANCEMENTS

GENERAL INFORMATION

GF | Gluten Free, V | Vegan, VEG | Vegetarian, DF | Dairy Free, NF | Nut Free

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BAR ENHANCEMENTS

SEASONAL SIGNATURE COCKTAILS

Aperol Gin Cocktail | 17

Gin, Aperol, Lime Juice, Simple Syrup, Club Soda, Cucumber, Lime Wheels

Passion Fruit Mojito | 17

White Rum, Mint, Brown Sugar, Passion Fruit, Lime, Soda Water, Lime Wedges

The St. Germain Margarita | 17

St. Germain Elderflower, Tequila, Lime Juice, Lime Wedges

Bourbon Lemonade | 17

Bourbon, Lemonade, Lemon Wheel, Mint, Cherry

Beachy Bourbon | 17

Bourbon, Campari, Lime Juice, Ginger Beer, Lime Wedge

Vodka Watermelon Soda | 17

Vodka, Watermelon Soda, Watermelon Slice

Sparkling Grapefruit Vodka | 17

Grapefruit Vodka, Ruby Red Grapefruit, Ginger Ale, Grapefruit Wheel

SEASONAL MOCKTAILS

Blueberry Mojito | 15

Fresh Blueberry, Mint Leaves, Simple Syrup, Lime Wedges, Lemon or Lime Sparkling Water, Mint Sprig Lime Wheel

Pomegranate Fizz Mocktail | 15

Pomegranate Juice, Ginger Ale, Lime Juice, Pomegranate, Fruit, Lime Wheels, Rosemary

TOAST MENU

Eric Maître *Brut Champagne* – France | 115

Drappier *Carte d'Or Brut Champagne* – France | 145

Moët Chandon *Impérial Brut Champagne* - France | 165

Ruinart *Blanc de Blancs Brut Champagne* – France | 245

Louis Roederer ~ *Cristal ~ Brut Champagne* – France | 575

Bisol Crede *Prosecco Di Valdobbiadene Superiore* - Italy | 80

Pierre Sparr *Crémant d'Alsace Brut Rosé* – France | 80

Laurent-Perrier *Cuvée Rosé Brut Champagne* – France | 245

AFTER DINNER DRINKS — 18

Godiva Drambuie

Bailey's Irish Cream Amaretto

Sambuca Frangelico

Courvoisier Jameson

Grand Marnier

ROWES WINE BAR

François Montand *Blanc de Blancs Brut* - France | 65

Baron de Rothschild *Las Huertas Chardonnay* - Chile | 65

Yealands *Marlborough Sauvignon Blanc* - New Zealand | 65

Ballard Lane *Central Coast Pinot Noir* - California | 65

Baron de Rothschild *Las Huertas Cabernet Sauvignon* - Chile | 65

SOMMELIER WINE BAR

Schramsberg *Mirabelle Traditional Brut* - Northern California | 80

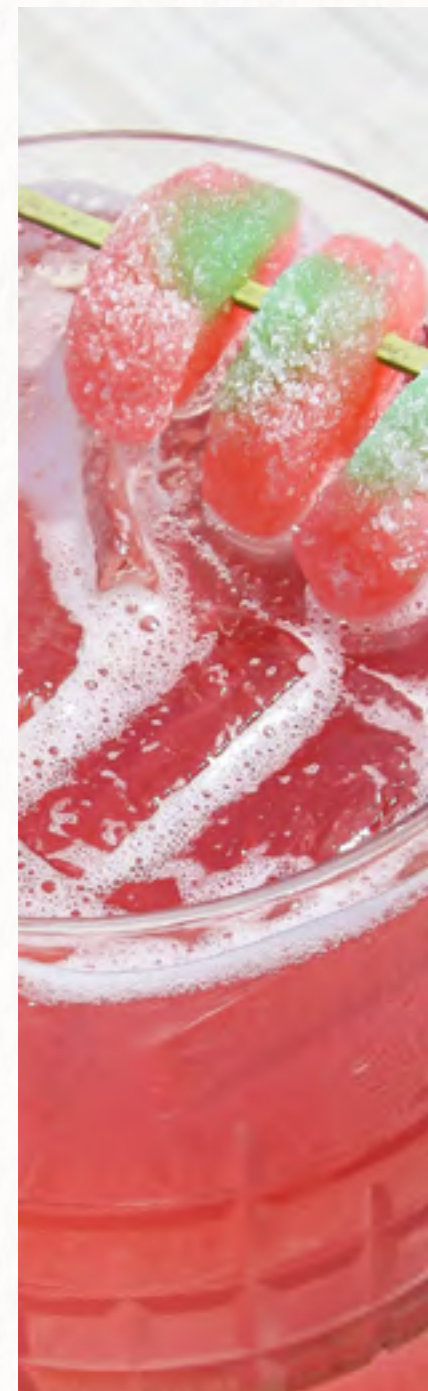
Alpha Omega *Two Squared Monterey Chardonnay* - California | 80

Domaine Fournier *Val de Loire Sauvignon Blanc* – France | 80

Albert Bichot V.V. *Old Vine Pinot Noir, Burgundy* – France | 80

Volpaia *Chianti Classico Tuscany* - Italy | 80

RouteStock *Napa Valley Cabernet Sauvignon* – California | 80



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WINE ENHANCEMENTS

ITALIAN & SPANISH RED

- Corte Pavone *Brunello di Montalcino* – Tuscany | 145
- Marchesi di Barolo *Tradizione Barolo* – Piedmont | 140
- Bertani *Valpantena Amarone della Valpolicella* – Veneto | 175
- Guado al Tasso *Bruciato Bolgheri Red Blend* – Tuscany | 120
- Fèlsina *Maestro Raro Cabernet Sauvignon* – Tuscany | 185
- La Rioja Alta *Viña Alberdi Reserva* – Rioja | 90
- La Rioja Alta *904 Gran Reserva* – Rioja | 215
- Dominio de Pingus *PSI - Ribera del Duero* | 125

FRENCH RED

- Domaine Coillot *Marsannay* – Burgundy | 150
- Joseph Drouhin *Pommard* – Burgundy | 225
- Domaine Faiveley *Gevrey-Chambertin* – Burgundy | 245
- Fleur de Pedesclaux *2nd of 5ème Pauillac* – Bordeaux | 95
- Dame de Gaffelière *Grand Cru Saint-Émilion* – Bordeaux | 135
- Château Pedesclaux *5ème Cru Pauillac* – Bordeaux | 195
- Domaine Beaurenard *Châteauneuf-du-Pape Rouge* – Rhône | 175
- Jean-Luc Colombo *Terres Brûlées Cornas* - Northern Rhône | 155

UNITED STATES & ARGENTINE RED

- Alexana Dundee *Hills Pinot Noir, Willamette Valley* – Oregon | 175
- Flowers *Sonoma Coast Pinot Noir* – California | 125
- DuMOL *Wester Reach Russian River Pinot Noir, Sonoma* – California | 225
- Trefethen Family *Oak Knoll Merlot, Napa* – California | 115
- Daou *Paso Robles Estate Cabernet Sauvignon* – California | 95
- Long Meadow Ranch *Rutherford Cabernet Sauvignon* - Napa | 175
- Silver Oak *Alexander Valley Cabernet Sauvignon* – California | 215
- Far Niente *Napa Valley Cabernet Sauvignon* – California | 255
- Catena Zapata *Historic Rows Malbec Mendoza* - Argentina | 105

UNITED STATES & NEW ZEALAND WHITE

- Bethel Heights *Willamette Chardonnay* – Oregon | 115
- Darioush *Signature Napa Valley Chardonnay* – California | 175
- Cade *Napa Valley Sauvignon Blanc* – California | 125
- Spy Valley *Single Vineyard Sauvignon Blanc* – Marlborough | 95

EUROPEAN WHITE

- Venica & Venica *Friuli Collio Pinot Grigio* – Italy | 80
- Terlano *Alto-Adige Pinot Bianco* – Italy | 80
- Tornatore *Etna Bianco, Sicily* – Italy | 95
- Domaine Wachau *Federspiel Grüner Veltliner* – Austria | 85
- S.A. Prüm *Sonnenuhr Kabinett Mosel Riesling* - Germany | 95

FRENCH WHITE

- Daniel Crochet *Cuvée Prestige Loire Sancerre* – France | 135
- Domaine Hugel *Alsace Dry Riesling* – France | 90
- Domaine Beaurenard *Châteauneuf-du-Pape Blanc* – France | 195
- Domaine Billaud-Simon *Chablis, Burgundy* – France | 125
- Domaine Girardin *Meursault, Burgundy* – France | 235

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GENERAL INFORMATION

CUSTOM MENUS

The Boston Harbor Hotel is pleased to offer custom menus that are representative of your personal style. Allow Chef David Daniels to create a theme menu or a dazzling wine-pairing dinner that will enhance the design of your customized event.

LINEN SELECTION

The Boston Harbor Hotel offers complimentary navy blue or creamy white table linens with coordinating white napkins. In addition, a variety of custom table linens & napkins are designed to coordinate with our dining salons. Please inquire with your personal catering coordinator for pricing.

KOSHER EVENTS

The Boston Harbor Hotel will open its Wharf Room to our preferred kosher caterer, Catering by Andrew whom is fully endorsed by the Kashruth Commission of Boston and Vaad Harabonim. Please contact our Catering Department for information on rates and availability. With advanced notice, Kosher menus are available on an individual basis for all catered events.

EVENT ENHANCEMENTS

Arrangements for ice sculptures and display pieces to enhance your event can be made by your catering representative.

VENDORS

As an amenity to our clients, Boston Harbor Hotel is pleased to offer our "preferred" listing of vendors detailing all aspects of custom décor, as well as outside event specialists for full event coordination.

FLORAL ATTRIBUTES

We will be pleased to assist in arranging coordinating florals to suit your event through our preferred florist.

FUNCTION SPACES

Your catering or conference services representative will coordinate your requirements for function room set ups, amenities, and special equipment needs.

AUDIO / VISUAL

A complete inventory of visual aids and equipment is available. Arrangements may be made directly through our in-house audio-visual company, ENCORE.

ENTERTAINMENT

The catering or conference services representative for your event can assist in recommending musical arrangements to enhance your occasion.

COAT CHECK

Seasonal coat check is required for events taking place in the Wharf Room and Atlantic Room. Please speak with your personal catering coordinator for pricing.

TAXES & SERVICES FEES

A service charge of 17.5% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 8.5% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The above services charge, administrative fees and sales tax are subject to change without notice.

LABOR FEES

For items requiring a chef, carver or buffet attendant, a fee of \$150.00 per attendant will be incurred. For events requiring a bar, a bartender fee of \$150.00 is incurred. Boston Harbor Hotel provides one bartender for every 75 guests, bartenders requested beyond this average will be charged additionally at a rate of \$150.00 each.

SUSHI CHEF*

For all Made-to-order sushi, a fee of \$500.00 per 100 guests, per sushi chef is required.

PACKAGES*

If materials are being shipped to the hotel prior to the function, please label package(s) with the name of your hotel representative, as well as the name and date of your event. Notify your hotel representative of the shipper's name and anticipated arrival. The Hotel charges a \$4.25 charge per box or item. For envelopes or paper items other than boxes, there will be a \$3.00 charge for delivery, subject to change without notice. The box and envelope delivery service charge is retained by the employees providing the service.

*Fees and services are subject to change at the sole discretion of the Boston Harbor Hotel.

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