

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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CHEF DAVID DANIELS

EXECUTIVE CHEF

Born and raised in Boston by a large Italian family, David Daniels discovered his unorthodox 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.



SHAWN DRESSER

EXECUTIVE PASTRY CHEF

Shawn was born and raised in Abington, Massachusetts, Shawn Dresser realized his passion for culinary at the young age of eight. He found a love for cooking shows and admired through his screen the talents of Julia Child and Jacques Pépin. Picking up new skills along the way, Shawn committed to cooking full Sunday dinners for his family, unknowingly beginning his successful career in hospitality. Despite his young age, Shawn always showed an eagerness to learn and grow as a chef- even asking for a wok on his 10th birthday! This drive and passion to succeed only grew as he attended the French Pastry School in Chicago, Illinois as well as the Notter School in Orlando, Florida and Newbury College in Brookline, MA.

Prior to joining the Boston Harbor Hotel team in 2008, Shawn was a Pastry Chef at the Hotel@MIT and the Seaport Hotel in Boston. Formally trained in savory, Shawn Dresser has become the creator behind all the perfect pastries and decadent baked goods at the Boston Harbor Hotel. Shawn is passionate about his role as Executive Pastry Chef, and his immense talent and artistry are displayed in his creations that are equally as eye-catching as they are delicious. Aside from being in the kitchen, Shawn finds the most joy spending time with his wife, Nicola, and his daughter, Audrina.



Breakfast

to remember





PLATED BREAKFAST — 60

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

BREAKFAST

- PLATED BREAKFAST
- TRADITIONAL BUFFETS
- THE CONTINENTAL
- THE DELUXE CONTINENTAL

BRUNCH

BREAKS

- MORNING BREAKS
- AFTERNOON BREAKS

LUNCH

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- 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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GENERAL INFORMATION

STARTER Selection of One

Seasonal Berries, Devonshire Cream GF

Yogurt & Granola Parfait

Greek Yogurt with Fresh Berries, Honey Roasted Granola

Mini Açaí 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 Fraîche & 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

Apple wood Smoked Bacon

Maple Pork Sausage

Chicken Apple Sausage

(Contains Pork)

Vegetarian Breakfast Patty

Turkey Bacon



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

A 17% Service Charge, 8.5% taxable Administrative Fee and 7% Massachusetts Meal Tax is applied to all food and beverage charges. The administrative fee is retained by the hotel and is not a tip, gratuity or service charge for wait staff employees. All Miscellaneous fees are subject to a 6.25% Massachusetts Sales Tax. The consumption of raw or undercooked foods may cause a risk to health.



TRADITIONAL BUFFETS

\$12 charge per person for groups of 20 people or less.

BREAKFAST

PLATED BREAKFAST
TRADITIONAL BUFFETS
THE CONTINENTAL
THE DELUXE
CONTINENTAL

BRUNCH

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RECEPTION

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DINNER

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PLATED DINNER DUETS
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GENERAL INFORMATION

HARBOR SUNRISE — 60

Orange & Grapefruit Juice

Composed Pineapple & Blueberries

Handmade Breakfast Breads

Banana, Lemon

Blueberry Greek Yogurt Parfait GF

Greek Yogurt, Hand Selected Blueberries, Local Honey, Wheatgerm

Soft Scramble with Chives

Signature Turkey Hash NF

Poached Eggs & Truffle Hollandaise GF

Everything Hash Browns GF | NF

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

HEALTHY START — 62

Orange & Grapefruit Juice

Composed Pineapple & Blueberries

Cold Press Juice Shots

Green or Beet Boost (\$5 Supplement)

Seasonal Melon

Handmade Breakfast Muffins

Bran & Low-Fat Carrot Muffins

Vanilla & Raspberry Yogurt Parfait

Greek Yogurt, Fresh Raspberries, Raspberry Purée

Pain D'avingon Bagel Bar NF

Assorted Artisanal Bagels (Plain, Everything, Sesame),

Nova Lox, Kippered Salmon, Radish, Cucumbers, Red

Onion, Capers, Smoked Salmon Spread, Schmears (Scallion,

Veggie Cream Cheese, Soft Butter)

Organic Scramble NF

Plain, Scallions, Tofu, Tomato, Spinach, Feta, Turkey Bacon

or Chicken Sausage, Potatoes

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

MORNING LIGHT — 67

Breakfast Mocktail

Strawberry Orange Mimosa

Mixed Berry Collection, Vanilla Crème

Composed French Omelette

Gruyère, Cheddar, Raclette

Everything Home Fries

Billys Thick Cut Smoked Bacon

Chicken & Waffles

Cornflake Crusted Chicken Thigh, Fresno Syrup

Assortment of Fresh Baked Pastries

Served with Sweet Butter & Preserves

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

INDULGE — 70

Seasonal Breakfast Mocktail

Summer, Melon | Fall, Cider

Winter, Cranberry | Spring, Green Juice

Seasonal Glazed Doughnuts NF

Handmade Breakfast Muffins

Hi Rise Bread Co. Breakfast Scones

Breakfast Charcuterie Flatbread NF

Thinly Sliced Air-Dried Charcuterie, Crème Fraîche, Melted Raclette

Crab & Gruyère Breakfast Quiche NF

Black Truffle Hollandaise

Steak & Eggs GF

Prime Rib Cap, Main Potato Hash, Dashi Foam

Cheese & Eggs

Aged Cheddar, Organic Soft Scramble

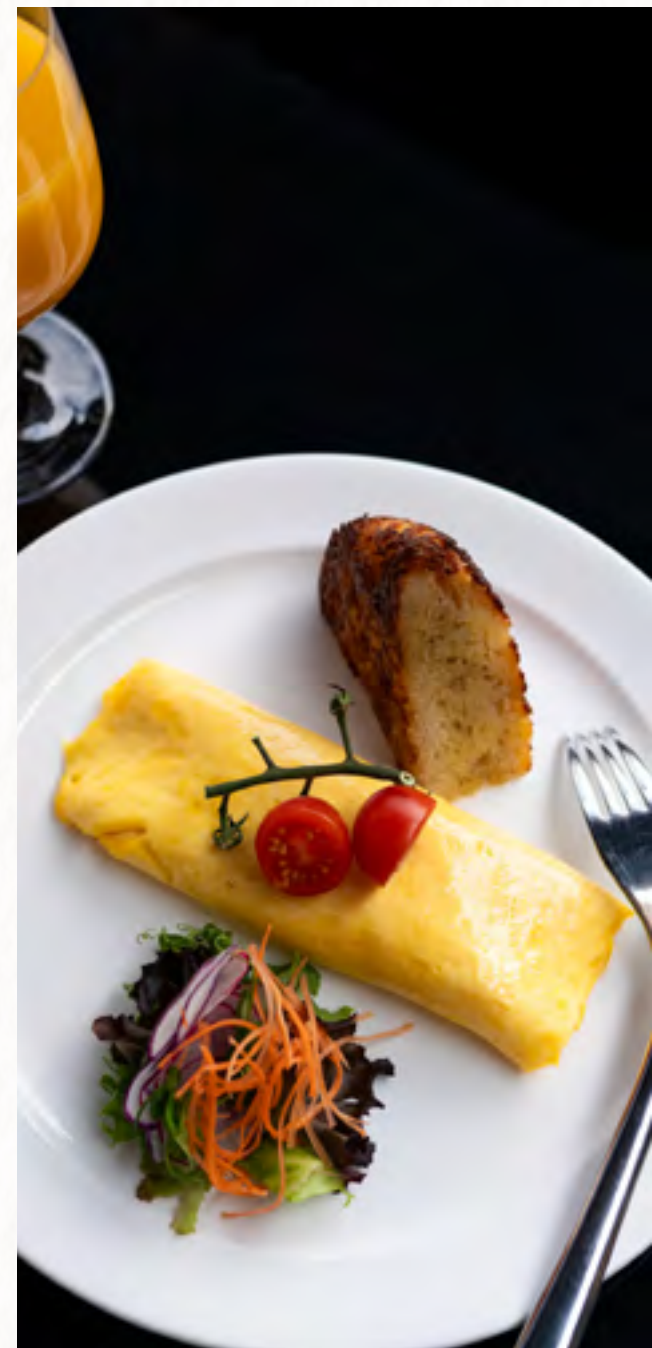
Everything Tator Tots

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

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BREAKFAST

- PLATED BREAKFAST
- TRADITIONAL BUFFETS
- THE CONTINENTAL
- THE DELUXE CONTINENTAL

BRUNCH

BREAKS

- MORNING BREAKS
- AFTERNOON BREAKS

LUNCH

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- LUNCH ON THE GO

RECEPTION

- PASSED HOT
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- RECEPTION DISPLAY STATIONS

DINNER

- PLATED DINNER
- PLATED DINNER DUETS
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BEVERAGES

- HOSTED BARS
- BAR PACKAGES
- BAR ENHANCEMENTS
- WINE ENHANCEMENTS

GENERAL INFORMATION



THE CONTINENTAL — 50

BUFFET STYLE

- Orange & Grapefruit Juice
- Seasonal Fruit & Fresh Berries
- Assortment of In-House French Breakfast Pastries
- Boston Harbor Hotel Signature Morning Bread*
- Yogurt Parfait
- Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola*
- Freshly Brewed Coffees & Teas
- Regular & Decaffeinated*

THE DELUXE CONTINENTAL — 56

BUFFET STYLE

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

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BUFFET ENHANCEMENTS

Enhance Your Morning by Adding any of the Below to your Breakfast
75% of Guarantee Required

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GENERAL INFORMATION

SIGNATURES

Lemon Scented Ricotta Pancakes | 14 NF

Vermont Maple Syrup

Maine Lobster Frittata | MKT NF

Asparagus, Lemon Crème Fraiche

Braised Short Rib Hash | 16 NF

Scrambled Egg, Spicy Tomato Hollandaise

Breakfast Flatbread | 14

Bacon, Egg, Vermont Cheddar

Seasonal Quiche | 14

Chef's Composed Selection (Vegan Option Available)

Smoked Salmon Towers | 24

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

Chicken & Waffles | 16 NF

Cornflake Crusted Chicken Thighs, Fresno Syrup

Raspberry French Toast | 14 NF

Cinnamon Butter, Raspberries, Lemon Curd

Turkey Hash & Poached Eggs | 16 NF

Truffle Hollandaise

Blueberry Granola Pancakes | 14

Honey Butter

Buttermilk Waffles | 14 NF

Assembled Berries, Warm Syrup

Buttermilk Pancakes | 14 NF

Cultured Butter, Vermont Maple Syrup

Oven-Baked Frittata | 14 GF | NF

Seasonal Vegetables, Sharp Cheddar Cheese

Cinnamon Brioche French Toast | 14 NF

Fresh Berry Compote, Vermont Maple Syrup

Yogurt & Granola | 12

Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola

Selection of Artisanal Bagels | 12

Plain & Chive Cream Cheeses

Steel Cut Oatmeal | 8

Golden Raisins, Chopped Walnuts, Brown Sugar

Twice Baked Almond Croissant | 10

Orange-Pistachio Bostock | 12

Thick Cut Brioche, Vanilla Bean Simple Syrup, Almond Frangipane, Sliced Almonds

Brioche Morning Bun | 10 NF

Brioche Bun, Cinnamon Sugar

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

Eggs & Omelets Made to Order

Farm Fresh Eggs, Egg Whites, Eggbeaters

Swiss, Vermont Sharp Cheddar, Goat Cheese, Feta

Black Forest Ham, Apple-Wood Smoked Bacon, Chicken Sausage

Plum Tomatoes, Sautéed Onions, Sautéed Mushrooms

Baby Spinach, Broccoli, Chives

Waffle Station | 25

Buttermilk Waffles Made to Order

Fresh Whipped Cream with a Hint of Lemon Zest

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 Fraiche

Avocado Toast Station | 28

Assorted Toasted Breads

Fresh Smashed Avocado, Citrus & Salt Avocado

Poached Eggs, Scrambled Eggs

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

Citrus Vinaigrette, EVOO, Sea Salt

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Brunch

unparalleled luxury & indulgence



BUILD A BRUNCH

115

\$12 Charge Per Person for Groups of 20 or Less. Minimum of 50 Guests Required

THE BASICS

Included in all Brunches

- Orange, Grapefruit, & Cranberry Juice
- Collection of Hand 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



- BREAKFAST**
- PLATED BREAKFAST
- TRADITIONAL BUFFETS
- THE CONTINENTAL
- THE DELUXE
- CONTINENTAL

BRUNCH

- BREAKS**
- MORNING BREAKS
- AFTERNOON BREAKS

- LUNCH**
- PLATED LUNCH
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- LUNCH ON THE GO

- RECEPTION**
- PASSED HOT
- PASSED COLD
- RECEPTION DISPLAY
- STATIONS

- DINNER**
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- PLATED DINNER DUETS
- DINNER BUFFETS

- BEVERAGES**
- HOSTED BARS
- BAR PACKAGES
- BAR ENHANCEMENTS
- WINE ENHANCEMENTS

- GENERAL INFORMATION**

SALADS

Selection of Two

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

BREAKFAST

Selection of Four

- Soft Scrambled Eggs** NF
Fresh Shaved Chives, Crème Fraîche
- 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, Apple wood Bacon, Spicy Mayo
- Pancakes**
Fruity Pebble | Chocolate Raspberry | Blueberry Lemon
Warm Vermont Maple Syrup
- Nutella French Toast**
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**
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**
Dark Caramel Glaze, Fresh Berries
- Dark Chocolate Banana Croissant Pudding**
Roasted Bananas, Chocolate Custard, Chantilly Cream
- Fresh Seasonal Fruit Tart**
Crème Pâtissière, Fresh Fruit, Butter Crust
- Cookies & Cream Cheesecake**
Chantilly Cream, Graham Cracker Crumble, House Made Oreos
- Berries & Bubbles Verrine**
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

Berry Blast Bark

Almond Joy Bark

Milk Chocolate Crispy Bark

Dark Chocolate Protein Bites

Tahini-Sesame Protein Bites

Oatmeal Cookie Protein Bites

BREAKFAST

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RECEPTION

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- RECEPTION DISPLAY STATIONS

DINNER

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- PLATED DINNER DUETS
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BEVERAGES

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GENERAL INFORMATION

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 Grilled Stone NF

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

BOSTON — 32

Eastern Standard Provisions NF

Soft Pretzel Sticks NF

Assorted Dipping Sauces

Mini Hot Dogs in Blankets NF

Whole Grain Mustard

House-Made Potato Chips NF

Chocolate Chip Cookies NF

COOKIES & BARS — 30

Selection of Four

Chocolate Chunk Cookie

Seasonal Oatmeal Cookie

Peanut Butter Cookie

Triple Chocolate Cookie

Snickerdoodle Cookie

Black Cocoa Brownies

Brown Butter Blondies

Selection of Seasonal Whole Fruit

FARM TO TABLE — 36

Individual Vegetable Crudit  GF

Green Goddess Dressing

House Made Hummus

Pita Triangles, & Pita Chips

Tabouleh & Baba Ghanoush GF

Individual Mixed Berries & Seasonal Fruit

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GENERAL INFORMATION



A LA CARTE

- Fresh Fruits & Seasonal Berries | 12
- Hand-Selected Seasonal Whole Fruit | 7
- Savory & Sweet Baked Scones | 10
Savory (Chive/Goat Cheese or Bacon/Cheddar), Sweet (Cinnamon/Chocolate Chunk or 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
- Home-Baked Cookies & Brownies | 10
- Bavarian Pretzel Bites | 9
Served with Mustard Dipping Sauce

- Assorted Granola & Energy Bars | 7
- Stacy's Pita Chips | 7 (per bag)
- Salted Marconas | 12
- Smoked Salted Almonds
- Potato Chips, Pretzels, or Popcorn | 7 (per bag)
Individual Bags
- Individual Crudité | 10
- Full-Size Candy Bars | 7 (per bag)
- Boston Harbor Trail Mix | 8 (per person)
- Individual Mixed Salted Nuts | 10 (per person)

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 | 9
- Local Craft Soda | 12
- Bottled Still & Sparkling Water | 9
- 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

All Lunches Served with Freshly Baked Rolls & Freshly Brewed Coffee & Tea, Regular & Decaffeinated

BREAKFAST

PLATED BREAKFAST
TRADITIONAL BUFFETS
THE CONTINENTAL
THE DELUXE
CONTINENTAL

BRUNCH

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LUNCH

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BUFFET LUNCH
LUNCH ON THE GO

RECEPTION

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PASSED COLD
RECEPTION DISPLAY
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STARTER

Exotic Mushroom Soup NF

Crispy Fried Mushrooms, Torched 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

Thumbprint 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 & Cippolinis, 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, Torched Corn

Miso Soy Salmon NF

Ultra Baby Bok Choy, King Oyster Mushrooms, Ginger Butter

Line-Caught New England Cod NF

Charred Brussel 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



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

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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, Bacon

Organic Carrot Ginger

Crème Fraîche, Lemongrass Scented

Roasted Tomato & Basil

Torched Tomato, Pane Francese

Selection of Two

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



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, Farrow, 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

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

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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, Bacon

Organic Carrot Ginger NF

Crème Fraiche, 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, Provolone

Dessert

Chocolate Chunk Cookies NF

Brown Butter Blondies NF

Vanilla Bean Budino with Berries NF | GF

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

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SEASIDE — 115

Starters

Ocean Chowder

Clams, Mussels, Rock Shrimp

Watermelon & Shaved Fennel Salad

Heirloom Radishes, Ipswich Apple Vinaigrette, Arugula

Red Beet & Ward Farm Baby Gem Salad

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

Dessert

S'Mores Pops

Mixed Short Bread

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

Grated Romano, Parsley, Lime, Toasted Garlic Butter

Mini Local Steamed Potatoes GF

Shallot Parsley Butter

New England Baked Beans GF

Brown Bread



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

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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, Broccolini, Small Chards

Seasonal Greens **NF**

Fried Garlic, Broccoli Rabe, Broccolini, Small Chards

Roasted Maine Potatoes **NF**

Dessert

Boston Cream Pies

Toll House Milk & Cookie Verrine

Dark Chocolate Whoopie Pies

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

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NORTH END — 100

Selection of Three

Creamy Tomato Basil Soup **NF**

Garlic Crostini

Minestrone Soup **GF | NF**

White Beans, Zucchini, 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, Torched 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**

Seasonal Asparagus

Vinegar Peppers & Onions **GF | NF**

Mozzarella Rise Pilaf **NF**

Garlic Knots **NF**

Dessert

Cannolis

Pistachio or 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**

Crisp 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

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



LUNCH — 75 ON THE GO

DELI SANDWICHES Selection of Three

Roasted Turkey NF

Spicy Mayo, Avocado, Bacon, French White Bread

Italian NF

Coppa, Soppressata, 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, Provolone, 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 LUNCHES INCLUDE

Cape Cod Chips

Seasonal Fresh Fruit Cup

Chocolate Chunk Cookie

Bottled Water

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Reception

an affair to remember

PASSED

All Hors d'oeuvres priced per piece

HOT

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

Comté Cheese Puff | 8 GF

Three Year Comté

Za'atar Crunch Lamb Chops | 11 GF

Quince

Pastrami Spring Rolls | 9

Mac & Cheese Bites | 8

Served with Buffalo Mayo

Exotic Mushroom Arancini | 8

Served with Truffle Mayo

Truffle Panna Cotta | 8 GF

Eggshell Presentation

Crispy Sushi Cups | 11

Tuna Tartar, Spicy Crab

Lobster Bread Pudding | 11

Soy Ginger

Maine Scallop & Bacon | 10 GF

Short Rib Crêpe | 10

Bordelaise Jus

Jonah Crab Cake | 11

Served with Spicy Mayo

Wagyu Dogs En Croute | 9

Served with Dijon

Vegetable Pot Stickers | 8

Ten Year Ponzu

Chicken Dumpling | 9

Miso

Scallion Flatbread | 11

Ahi Tuna, Spicy Mayo

Duckling Flatbread | 11

Fig Jam, Melted Brie

Prosciutto Flatbread | 11

Robiola Dua Latte, Fried Onions

Steak & Cheese Spring Rolls | 10

Kobe Beef Sliders | 11

Tomato Jam

Modern Quesadillas

Mushroom Fontina | 8, Short Rib | 10, Crab | 11

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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 Bao Cone | 11

Smoked Salmon Cone | 11

Tuna Tartar Cone | 11

Baby Potato & America Caviar | 8

Crème Fraîche, Chives

Brûlée Black Fig | 8

Vermont Goat Cheese, Sea Salt

Compressed Watermelon | 11

Whipped Feta, Ten Year Balsamic

Chilled Tomato &

Watermelon Water | 8

Basil Flavors

Vegetable Spring Roll | 8

Charred Lime Chili Sauce

Jumbo Shrimp Cocktail | 10

Spicy Cocktail Sauce

Polenta Cake | 8

Smoky 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, Treepie Mayo

Mini Lobster Slider | 15

Mini Lobster Taco | 15

Tuna Tartar | 10

Spicy Mayo, Pickled Ginger

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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, Sporessatta, 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, Zatar 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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RECEPTION STATIONS

Priced Per Person Based on 90 Minutes of Service
*Station Attendant Required \$150, 1 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 Tiger, 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, 1 Per 50 Guests

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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 Barattini, 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)

House Made Focaccia & Bread Sticks

Penne Rigatoni

San Marzano Sauce, Basil Leaves

Ricotta Ravioli

Lemon Chicken, English Pease, 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

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 Pot Stickers

Pork Dumplings

Ginger Scallion Lo Mein

Pea Pod Stems & Garlic

Furikake Vegetable Fried Rice

Barbeque Spareribs

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

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

Mexican Street Corn, Cotija Cheese, Scallions, Lime Crema

Yellow Rice, Spanish Rice, Cilantro, Adobo, Mild Chili

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

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RECEPTION STATIONS

Priced Per Person Based on 90 Minutes of Service
*Station Attendant Required \$150, 1 Per 50 Guests

BREAKFAST

PLATED BREAKFAST
TRADITIONAL BUFFETS
THE CONTINENTAL
THE DELUXE
CONTINENTAL

BRUNCH

BREAKS
MORNING BREAKS
AFTERNOON 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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WINE ENHANCEMENTS

GENERAL INFORMATION

CARVING STATION*

Grilled Beef Tenderloin | 59

Parmesan Popovers, Madeira Sauce

Five Pepper Crusted Beef Sirloin | 55

Parker House Rolls, Red Wine Demi-Grace

Signature Wellington | 65

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

Roasted Turkey Breast | 42

Corn Bread, Date Dressing, Cranberry Jam, Sage Gravy, Pecan Rolls

Air Chilled Chicken Ballotine | 42

Brioche, Caramelized Onion Stuffing, Roasted Brussel Sprouts, 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)

Comte 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 Sable 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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Dinner

evening elegance awaits



PLATED DINNER

Inclusive of Bread & Butter Service, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Choice of Entrée at Time of Seating Available at an Additional \$25 Per Person

Pre-Selected Choice of Two Entrées Plus Silent Vegetarian – Higher Price Prevails

Four Course Menu, 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

STARTERS Selection of One

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

New England Clam Chowder

Ordinary Crackers, Maine Potato

Eight Hour Lobster Bisque

Lobster Salad, Profiteroles

Exotic Mushroom Soup

Maine Brewer Stout, Fried Maitake

Baby Gem Lettuce

Torched Spanish Feta, Lemon Nasturtium

Summer Heirloom Tomato Salad

Vermont Burrata, Aged Sherry, Thai Basil

Winter Mixed Heirloom Chicory

Spicy Walnuts, Berkshire Blue Cheese, Butternut Crunch

Baby Wedge Salad

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

Caprese Salad

Vine Ripe Tomato, Vermont Mozzarella, Aged Balsamic

Ahi Tuna Crudo

Ponzu Flavors, Cucumbers, Fried Rice, Avocado

Jonah Crab Cake

Old Bay Mayo, Apple, Fennel Slaw

Handmade Ricotta Dumpling

Fried Spinach Le Creuset, Black Truffle

Magical Mushroom

Truffle Parmesan, Air-Fried Lemon Juice

Seared Maine Scallops

Yukon Potato Foam, King Oysters, Sancerre Butter

Maine Crab Bao

Dressed Spicy Crab, Steamed Bao Bun, Tobiko

Japanese Wagyu Fried Rice

Wagyu Skirt Steak, Fried Mushroom, Dashi Hollandaise

Jonah Crab Fried Rice

Jonah Crab, Fried Mushroom, Dashi Hollandaise

BREAD & BUTTER

Bread

Hi Rise Bread Co. Bread Collection

New England Brown Bread

Ciabatta Semolina Rolls

Savory Corn Bread

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

- BREAKFAST**
- PLATED BREAKFAST
- TRADITIONAL BUFFETS
- THE CONTINENTAL
- THE DELUXE
- CONTINENTAL

BRUNCH

BREAKS

- MORNING BREAKS
- AFTERNOON 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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**GENERAL
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PLATED DINNER

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

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

Beef Filet GF

Miso Carrot Purée, Torched Cipollini, Ultra Bok Choy, 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 Pea Pod 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 Puree, Fourteen Asian Spice

Aged Gouda Ravioli

Composed Vegetarian "Bolognese"

CHICKEN Selection of One

Modern Chicken Cutlet

Accent Grain Risotto, Fried Maine Pearl Tomato

Stuffed Ballotine of Chicken

Cornbread Date Stuffing, Salt-Roasted Organic Carrots

Roasted Natural Chicken Breast

Ginger Scallion Fried Rice, Lemongrass Butter, Bok Choy

DUCK Selection of One

Roasted Pekin Style Duckling

Pot Sticker 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, Brussel Sprouts, Roasted Shitake Thyme Brown Butter

Seared Rhode Island Swordfish

Crab Fried Rice, U-Toy, Spicy Lobster Butter

INTERMEZZO — 8

Champagne Sorbet

Lemon Sorbet

Raspberry Sorbet

Seasonal Sorbet

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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 Salmon 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, Pea Pod Stems,
Poll Green Beans, Zucchini, Yellow Squash,
Baby Beet, Spring Exotic Mushrooms,
Grilled Summer Vegetable*

Winter

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



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LUNCH
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LUNCH ON THE GO

RECEPTION
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DINNER
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GENERAL INFORMATION



DINNER BUFFETS

Inclusive of Bread & Butter Service,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Based on 120 Minutes of Service
Additional \$20 Per Person for Fewer than 25 Guests
*Station Attendant Required \$150, 1 Per 50 Guests

SOUTHERN* — 175

Crab Bisque

Jonah Crab, Torched Corn

Southern Cobb

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

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

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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GENERAL INFORMATION

DINNER BUFFETS

Inclusive of Bread & Butter Service,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Based on 120 Minutes of Service
Additional \$20 Per Person for Fewer than 25 Guests
*Station Attendant Required \$150, 1 Per 50 Guests

NEW ENGLAND* — 190

Maine Corn & Lobster Bisque

Rhode Island Crackers, Charred Corn

Romaine Leaves Salad

Garlic Croutons, Sweet Tomatoes, Crispy Sunchokes

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

CLAM BAKE* — 210

"Roux Less" Clam Chowder

Ordinary Crackers

Chef Shawn's Corn Bread

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

Comte Blend Mac n Cheese

Dessert

Summer Strawberry Shortcake

Buttermilk Biscuit, Vanilla Bean Ice Cream

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

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

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 Take: Vegetable Fried Rice,
Charred Beef, or Shrimp | 11

Truffle Fries | 7

"All In" Fries | 7

Everything Tater Tots | 8





Beverages

sunset sips by the harbor



HOSTED BARS

PREMIUM — 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 | 19

DELUXE — 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 | 21

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

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- 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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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

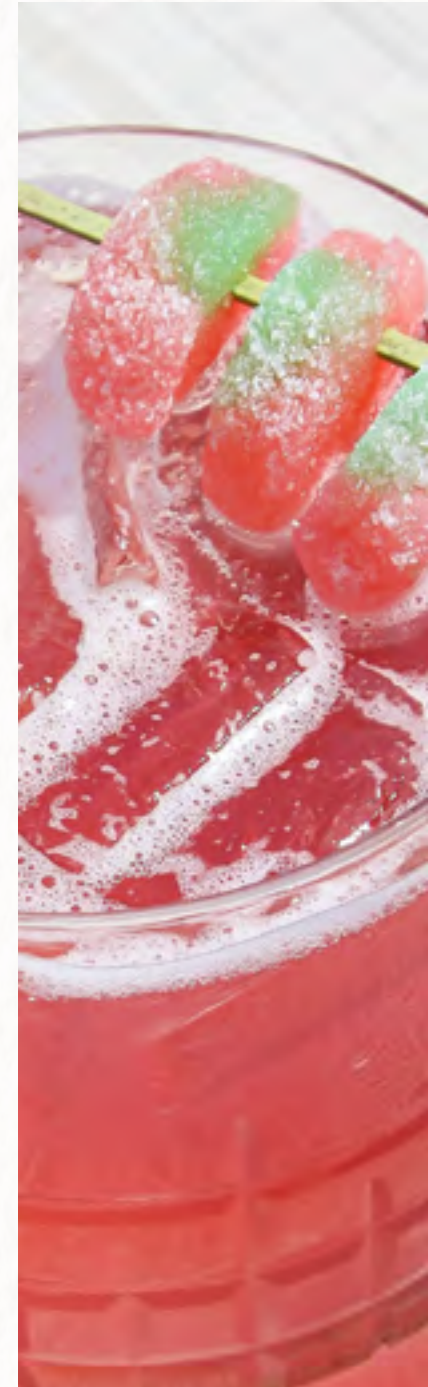
- Godiva
- Bailey’s Irish Cream
- Sambuca
- Courvoisier
- Grand Marnier
- Drambuie
- Amaretto
- Frangelico
- Jameson

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
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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 *Cuvee 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% 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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