

Continental Breakfast

Deluxe Continental
Seasonal Sliced Fruits & Berries
Fruit-filled Croissants,
Sticky Buns, Assorted Muffins
Fancy Preserves & Sweet Butters
\$13.00 per person

Executive Continental
Seasonal Sliced Fruits & Berries
Fresh Croissants, Sticky Buns,
Coffee Cakes, Pastries & Bagels
Assorted Fruit Yogurts
Fancy Preserves, Sweet Butters & Cream Cheese
\$16.00 per person

Coffee & Bagels
Assorted Baked Bagels
with a Cream Cheese Assortment
Seasonal Sliced Fruits & Berries
\$12.00 per person

Enhanced Continental
Seasonal Sliced Fruits & Berries
Sticky Buns & Assorted Muffins
Variety of Bagels with Cream Cheese
Fancy Preserves & Sweet Butters
\$14.00 per person

Minimum of 5 Guests

All Continental Breakfast Buffets include:

Assorted Chilled Fruit Juices, Fresh Brewed Regular, Decaffeinated Coffee
& Select Teas

Continental Breakfast Embellishments

Enhance your Continental Breakfast with one or more of the following...

Smoked Salmon
Smoked Salmon, Sliced Tomatoes & Onions
With Baked Bagels & Cream Cheese
\$8.00 per person

Cereal Bar
Traditional Breakfast Cereals & Milk
\$3.00 per person

Scrambled Eggs
Potato Skins Filled with Scrambled Eggs,
Bacon Bits & Cheddar Cheese
\$4.00 per person

Sausage Biscuit Sandwiches
Freshly Baked Biscuits
with Country Sausage Patty & Cheddar Cheese
\$4.00 per person

Parfait
Parfait of Flavored Yogurt
with Fresh Berries & Granola
\$5.00 per person

Southwestern Breakfast Burrito Bar
Farm Fresh Scrambled Eggs, Chorizo,
Jack Cheese, Onions & Fresh Salsa
Served with Warm Flour Tortillas
\$5.00 per person

Cheese Blintzes
with Strawberry Sauce
\$4.00 per person

Breakfast Sandwiches
Freshly Baked Flaky Ham & Cheese Croissants
\$4.00 per person

Minimum of 5 guests

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

Coffee Breaks A la Carte

Refreshments

Freshly Brewed Regular, Decaffeinated Coffee & Herbal Teas.....	\$3.25 per guest
Freshly Squeezed Orange & Grapefruit Juices.....	\$3.50 per guest
Assorted Bottled Fruit Juices.....	\$4.00 each
Herbal Iced Teas 16oz. Bottles.....	\$4.00 each
Regular & Flavored Iced Teas.....	\$40.00 per gallon
Whole, Chocolate or 2% Milk.....	\$3.00 each
Assorted Soft Drinks & Mineral Water.....	\$3.00 each

Sweet Snacks

Assorted Bagels with Cream Cheese.....	\$36.00 per dozen
Cinnamon Sticky Buns.....	\$30.00 per dozen
Freshly Baked Muffins.....	\$30.00 per dozen
Whole & Sliced Fruit.....	\$4.00 per guest
Chocolate Dipped Strawberries & Pineapple Spears.....	\$4.50 per guest
Fresh Fruit Kabobs, Honey Vanilla Yogurt.....	\$4.75 per guest
Flavored Yogurt Assortment.....	\$3.50 each
Freshly Baked Cookie Assortment.....	\$36.00 per dozen
Fudge & Blonde Brownies.....	\$34.00 per dozen
Assorted Granola Bars.....	\$2.00 each
Novelty Ice Cream Bars.....	\$3.75 each

Savory Snacks

Ballpark Style Soft Pretzel with Mustard.....	\$32.00 per dozen
Individual Potato Chips & Pretzels.....	\$2.75 each
Freshly Popped Popcorn.....	\$2.00 per guest
Fancy Mixed Nuts.....	\$36.00 per pound
Deluxe Finger Sandwiches.....	\$38.00 per dozen
Tortilla Chips & Fresh Salsa.....	\$3.50 per guest
Yellow & Blue Tortilla Chips with Fresh Salsa & Guacamole.....	\$4.50 per guest

Themed Breaks
One Hour Duration
Minimum of 15 Guests

Health Food Break

Fresh Fruit Skewers with Honey Yogurt Dip,
Granola and Power Bars, and Veggie Chips
Gatorade and Bottled Water
\$14.00 per person

Sports Break

Dried Fruits & Nuts
Granola & Power Bars
Energy Drinks
Gatorade & Bottled Water
\$16.00 per person

Garden Break

Crudit  with Assorted Dips
Fresh Seasonal Vegetables
With French Onion and Dill Dips
With Pita Chips for Dipping
\$10.00 per person

Take Me Out to the Ball Game

Cracker Jacks, Popcorn, Soft Pretzels with Mustard,
Warm Roasted Peanuts, Energy Bars,
Soft Drinks & IBC Rootbeer
\$10.00 per person

South of the Border

Yellow & Blue Tortilla Chips
With Fresh Salsa & Guacamole
Sweet Empanadas & Margarita Tartlettes
Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
& Herbal Teas
\$11.00 per person

The Cookie Jar

Chocolate Chunk & White Chocolate
Macadamia Nut Cookies
Freshly Brewed Regular, Decaffeinated Coffee,
& Herbal Teas
Assorted Soft Drinks & Bottled Water
\$12.00 per person

Chocolate Decadence Break

Freshly Baked Cookies to include Chocolate Chip, &
White Chocolate Macadamia Nut
and Chewy Brownies
Chocolate Milk, 2% Milk
Raspberry Hot Chocolate
Freshly Brewed Regular, Decaffeinated Coffee
\$11.00 per person

Oreo Break

Assorted Flavored Oreos to include
Double Stuffed, Mint, Peanut Butter and Minis
Chilled Milk
Freshly Brewed Regular, Decaffeinated Coffee
\$11.00 per person

Warm and Chilled Dips

Warm: Spinach Dip & Cheddar Cheese and Ale Dip

Chilled: Smoked Fish Dip & French Onion Dip

Crusty Sliced French Bread &

Herbed Pita Chips for dipping

Assorted Soft Drinks and Bottled Water

\$10.00 per person

Candy Shop Break

M&M's & Jelly Beans

displayed in bowls with candy shop "scoops"

Twinkies, Snowballs, Twizzlers, Pixie Sticks

& Tootsie Rolls

Assorted Soft Drinks and Bottled Water

\$10.00 per person

Afternoon Tea

Assorted Tea Sandwiches

Bowls of Strawberries, Biscuits and Whipped Cream

Lemon Squares, Oatmeal Cookies

Iced Tea, Lemonade, Selection of Teas

\$12.00 per person

Caffeine Fix

Chocolate Covered Espresso Beans or Friandises

Assorted Biscotti

Bottled Espresso and Cappuccino Beverages

Freshly Brewed Regular, Decaffeinated Coffee

\$11.00 per person

Italian Confections

Freshly Baked Cannoli & Éclairs

Assorted Biscotti

Bottled Water

Hot Chocolate, Coffee & Decaffeinated Coffee

\$11.00 per person

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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Executive All Day Meeting Package VIP Meeting Room Set & Amenities

Pre Meeting

Continental Breakfast

Chilled Fruit Juice, Sliced Seasonal Fruits & Berries
Individual Flavored Yogurts & Granola
Assorted Breakfast Buns, Scones, Coffee Cakes & Bagels
Chive Cream Cheese, Fancy Preserves & Sweet Butter
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

Mid Morning Break

Whole Fruit, Assorted Individual Fruit Yogurt & Granola Bars
Bottled Fruit Juice & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

Lunch Buffet

New England Clam Chowder

Beefsteak Tomatoes, Buffalo Mozzarella, Sweet Onions & Fresh Basil Vinaigrette

Choice of Two Entrees

Chilled Sliced Rare Tenderloin of Beef
with Horseradish Sour Cream & Grain Mustard

Grilled Jumbo Shrimp over Oriental Noodles
Tossed with a Peanut Sauce

Marinated Grilled Chicken over Baby Greens
with Roasted Vegetable & Balsamic Vinaigrette

or

Chilled Pesto Poached Scallops
in a Grilled Vegetable & Pasta Salad

Baked of Gourmet Breads & Rolls, & Sweet Butter

New York Style Cheese Cake, Fresh Fruit Garnish
Chocolate Decadence Cake

Choice of Themed PM Break

Bottled Fruit Juice & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$62.00 per person

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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Business Day Package

Pre Meeting

Chilled Fruit Juices, Fresh Sliced Seasonal Fruit
Assorted Breakfast Baked Goods,
Fancy Preserves & Sweet Butter
Freshly Brewed Regular & Decaffeinated Coffee
& Herbal Teas

Mid Morning

Assorted Soft Drinks & Bottled Fruit Juices
Freshly Brewed Regular & Decaffeinated Coffee
& Herbal Teas

Mid Afternoon Choice of

Freshly Baked Cookies, Brownies & Blondies
Strawberries & Pineapple Spears with Chocolate Sauce
Bagged Pretzels & Popcorn
Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$24.00 per person

Upgrade to any of our Themed Breaks for your Mid Morning or Mid Afternoon Break for
\$25.50

If Count Falls Below the Minimum a \$50.00 Fee Will Be Charged
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Breakfast Served until 11am

Entrée selections include:
Freshly Squeezed Orange Juice,
Assorted Breakfast Bakeries, Fancy Preserves & Sweet Butter
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

Starter
Choice of One
Fresh Grapefruit Sections
Parfait of Flavored Yogurt with Fresh Berries & Granola
Seasonal Fresh Melon Trio

American Favorite
Farm Fresh Scrambled Eggs with Garden Chives
Choice of Crisp Bacon or Farm Fresh Sausage Links
Breakfast Potatoes
\$16.00 per person

Steak & Eggs
Tender Cut Sirloin
Farm Fresh Scrambled Eggs with Sautéed
Mushrooms
Breakfast Potatoes
\$19.00 per person

From the Griddle
Cinnamon French Toast with Honey Glazed Apples & Raisins
Warm Maple Grove Syrup & Sausage Links
\$16.00 per person

Quiche Florentine
A Classic Quiche with Spinach & Gruyere Cheese
Served with Canadian Bacon
Dutch Apple & Cranberry Compote
\$16.00 per person

Eggs Benedict
Poached Eggs & Canadian Bacon
Over a Toasted English Muffin with Hollandaise Sauce
Fresh Fruit Garnish & Breakfast Potatoes
\$18.00 per person

Silver Dollar Pancakes
Golden Silver Dollar Pancakes
Served with Pure Maple Syrup
Choice of Crisp Bacon or Farm Fresh Sausage
Links
\$16.00 per person

Minimum of 10 guests
Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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Breakfast Buffets

Minimum of 25 Guests

Served Until 11am

One and One Half Hour of Food Service

All Buffets under the Minimum of 25 Guests Requires a \$50.00 Fee

Executive Breakfast Buffet

Freshly Squeezed Orange Juice
Cranberry & Tomato Juice

Seasonal Fresh Fruit & Berries
with Honey Yogurt Sauce

Traditional Cereals & Milk

Farm Fresh Scrambled Eggs with
Cheddar Cheese & Chives

Fruit Garnished French Toast
with Warm Maple Grove Farm Syrup

Sausage Links & Canadian Bacon
Breakfast Potatoes

Assorted Breakfast Baked Goods
Fancy Preserves & Sweet Butter
Freshly Brewed Regular & Decaffeinated Coffee
& Herbal Teas

\$23.00 per person

All American Breakfast

Freshly Squeezed Orange Juice
Cranberry & Tomato Juice

Seasonal Fresh Fruit

Traditional Cereals & Milk

Farm Fresh Scrambled Eggs with Garden
Chives

Crisp Bacon & Sausage Links
Breakfast Potatoes

Assorted Breakfast Baked Goods
Fancy Preserves & Sweet Butter
Freshly Brewed Regular & Decaffeinated Coffee
& Herbal Teas

\$19.00 per person

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Breakfast Buffet Enhancements
Enhance Your Buffet with a Selection of One or More of the Following:

Lox & Bagels
Assortment of Bagels, Cream Cheese
Sliced Tomatoes & Bermuda Onions
\$7.00

Assorted Breakfast Burritos
Soft Flour Tortillas Filled with Scrambled Eggs

Your Choice of Three:
Chorizo, Potatoes, Jack Cheese, Onions,
Sweet Peppers or Bacon
\$5.00*

Waffles Station
with Assorted Toppings & Maple Syrup
\$5.00*

Assorted Breakfast Pizzas
Smoked Salmon & Cream Cheese
Potato & Onion, Bacon & Tomato
Potato & Sausage
\$6.00

Crepe Station
Assorted Savory & Sweet Toppings
Including Fancy Preserves, Fruit Compote
& Ricotta Cheese
\$5.00*

Omelet Station
Prepare to Order with a Choice of:
Bacon, Ham, Peppers, Onions, Mushrooms, Tomatoes, Cheddar Cheese & Fresh Salsa
\$6.00*

*1 Attendant per 75 Guests Required at \$100.00
All Buffets under the Minimum of 25 Guests Requires a \$50.00 Fee

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Brunch

Minimum of 45 Guests
Served Until 12:30pm
One and One Half Hour of Food Service

Brunch I

Minimum of 45 Guests

Freshly Squeezed Orange & Grapefruit Juices,
& Cranberry & Tomato Juices

Farm Fresh Scrambled Eggs with Garden Chives
Cheese Blintzes with Strawberry Sauce

Crisp Bacon, Sausage Links & Pan Roasted Potatoes

Freshly Baked Breakfast Bakeries & Assorted Bagels
Fancy Preserves, Cream Cheese & Sweet Butter

Field Green Salad with Assorted Dressings
Red Bliss Potato Salad and Roasted Vegetable Salad

Choice of Two:

Asiago Seared Chicken with Garlic Herb Cream Sauce
Wild Mushroom Ravioli Served with Tomato Basil Coulis

Baked Scrod with Potato Chip Topping
Pan Seared Pork Medallions with Shitake Mushroom and Calvados Sauce

Medley of Fresh Vegetables

Chef's Selection of Fresh Desserts
Assorted Breakfast Baked Goods
Fancy Preserves & Sweet Butter

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$32.00 per person

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Brunch II
Minimum of 45 Guests

Freshly Squeezed Orange, Grapefruit Juices
& Cranberry & Tomato Juices
Farm Fresh Scrambled Eggs with Garden Chives
Crisp Bacon & Link Sausages & Pan Roasted Potatoes
Freshly Baked Breakfast Bakeries & Assorted Bagels
Fancy Preserves, Cream Cheese & Sweet Butter
Seasonal Fresh Fruit Display
Field Green Salad with Assorted Dressings
Red Bliss Potato Salad
Chilled Pasta & Roasted Vegetable Salad
Medley of Fresh Vegetables

Choice of Three:

Grilled Breast of Chicken with Lemon Cream Sauce with Capers
Orecetti Pasta with Roasted Red Peppers & Broccoli
Baked Scrod with Tomato & Chive Relish
Cinnamon French Toast with Honey glazed Apples & Raisins
Grapefruit Glazed Pork Loin*
Herb Crusted Prime Rib of Beef*

Chef's Selection of Assorted Desserts
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$38.00 per person

*Attendant required \$100 Chef's Fee

Optional Enhancement...

Omelet Station

Prepare to Order with a Choice of:

Bacon, Ham, Peppers, Onions, Mushrooms, Tomatoes, Cheddar Cheese & Fresh Salsa
\$6.00*

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Brunch III

Freshly Squeezed Orange, Grapefruit Juices
& Cranberry & Tomato Juices

Farm Fresh Scrambled Eggs with Garden Chives

Crisp Bacon & Link Sausages & Pan Roasted Potatoes

Freshly Baked Breakfast Bakeries & Assorted Bagels
Fancy Preserves, Cream Cheese & Sweet Butter

Seasonal Fresh Fruit Display

Field Green Salad with Assorted Dressings

Red Bliss Potato Salad
Chilled Pasta & Roasted Vegetable Salad

Breast of Chicken Dijonnaise
Orecetti Pasta with Roasted Red Peppers & Broccoli
Baked Scrod with Potato Chip Topping

Medley of Fresh Vegetables

Carving Station

Choice of One:
Balsamic & Vidalia Onion
Marinated Leg of Lam
Grapefruit Pork Loin
Herb Crusted Prime Rib of Beef
Bourbon & Pineapple Glazed Ham
\$100.00 Chef's Fee

Desserts

New York Style Cheesecake with Strawberry Coulis
Fresh Fruit Flan
Assorted Mini Pastries
Key Lime Pie

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas
Freshly Baked Rolls & Sweet Butter

\$40.00 per person

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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Light Luncheon Selections

Served Between 11am – 2pm
All Selections Include
Entrée, Dessert, & Coffee Service

Caesar Salad
Crisp Romaine & Herbed Croutons
Tossed with our Classic Dressing
with Grilled Chicken.....\$18.00 per person
with Marinated Shrimp.....\$19.00 per person

Oriental Chicken Salad
Sesame Roasted Chicken
Over a Bed of Napa Cabbage, Bean Sprouts, Snow Peas & Red Peppers
with a Rice Wine, Sesame Ginger & Soy Dressing
\$18.00 per person

Salad Trio
Seafood, Chicken & Tuna Salad
Served on a Bed of Greens
\$19.00 per person

Fiesta Steak Salad
Marinated Tender Flank Steak
Over a Bed of Greens
Served with Black Bean Salsa in a Crisp Tortilla Bowl
Cilantro Lime Vinaigrette Garnished with Pico de Gallo & Sour Cream
\$19.00 per person

Turkey Club Croissant
Roasted Turkey & Cheese
with Bacon, Lettuce & Tomato on a Flaky Croissant
Served with Pasta Salad
\$18.00 per person

Barbecued Chicken Sandwich
Barbecued Chicken Breast
with Sautéed Mushrooms, Bacon & Cheddar Cheese
Served with Homestyle Cole Slaw
\$19.00 per person

Grilled Vegetable Club
Grilled Vegetables on Whole Grain Bread
with Red Pepper Mayonnaise & Marinated Mushroom Salad
\$18.00 per person

Minimum of 10 guests
Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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Desserts
(Please Select One)

New York Style Cheesecake
with a Graham Cracker Crust
Topped with Strawberry Coulis

Boston Cream Pie
Layers of Vanilla Sponge Cake, Pastry Cream
Glazed with Chocolate Ganache

Fresh Fruit Flan

Carrot Cake
with Golden Raisins and Cream Cheese Frosting

Decadent Chocolate Hazelnut Cake

Duo of Dark and Milk Chocolate Mousse
Served in a wine glass
Garnished with Whipped Cream and Raspberries

Key Lime Parfait
Garnished with Key Lime Cooler Cookie and Whipped Cream

Apple Pie with Cinnamon Crumb Topping
(Served a la mode; add \$1.50 per person)

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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All Entrée Selections Include:
Appetizer, Fresh Baked Rolls & Sweet Butter, Dessert & Coffee Service
Served Between 11am – 2pm

Appetizers

(Please Select One)

Minestrone Soup

Tomato Basil Bisque

New England Clam Chowder*

Fresh Fruit Medley with Raspberry Coulis

Mixed Baby Greens with Choice of Dressing

Caesar Salad with Garlic Croutons & Parmesan Cheese

Spinach Salad with Honey Dijon Dressing*

*\$2.00 additional

Entrée Selections

Grilled Chicken Breast

Topped with Lemon Cream Sauce with Capers
Served with Garlic Whipped Potatoes &
Chef's Selection of Seasonal Vegetables
\$21.00 per person

Sage Stuffed Chicken

Breast of Chicken
Filled with Traditional Sage Stuffing
with Madeira Sauce and
Served with Creamy Mashed Potatoes &
Roasted Vegetables
\$24.00 per person

Cherry Chicken Marsala

Grilled Chicken Breast topped with a
Bing Cherry Marsala Sauce
Served with Mashed Potatoes &
Julienne Vegetables
\$24.00 per person

Sliced Roasted Turkey

Cranberry Chutney
Whipped Sweet Potatoes & Sautéed Spinach
\$24.00 per person

Stuffed Pork Loin

with Dried Fruit & Pineapple Raisin Sauce
Served with Cous Cous and Roasted Vegetables
\$24.00 per person

Spinach & Cheese Ravioli

Served with Tomato Basil Coulis
Crusty Garlic Bread
\$21.00 per person

Top Sirloin Steak

Top Sirloin Steak
with Merlot Reduction
Served with Roasted Red Potatoes &
Chef's Selection of Seasonal Vegetables
\$23.00 per person

Roasted Sirloin of Beef

Wild Mushroom Pinot Noir Sauce
Purple Potato Hash
Julienne Vegetables
\$25.00 per person

Baked Filet of Salmon

Fresh Salmon with Herbed Lemon Butter
Served with Wild Rice &
Chef's Selection of Seasonal Vegetables
Market Price

Scrod Filet

Baked with a Cape Cod Chip Topping
Roasted Red Potatoes
Chef's Selection of Seasonal Vegetables
Market Price

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Desserts
(Please Select One)

New York Style Cheesecake
with a Graham Cracker Crust
Topped with Strawberry Coulis

Boston Cream Pie
Layers of Vanilla Sponge Cake, Pastry Cream
Glazed with Chocolate Ganache

Fresh Fruit Flan

Carrot Cake
with Golden Raisins and Cream Cheese Frosting

Decadent Chocolate Hazelnut Cake

Duo of Dark and Milk Chocolate Mousse
Served in a wine glass
Garnished with Whipped Cream and Raspberries

Key Lime Parfait
Garnished with Key Lime Cooler Cookie and Whipped Cream

Apple Pie with Cinnamon Crumb Topping
(Served a la mode; add \$1.50 per person)

Minimum of 10 guests
Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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Luncheon Buffets
Minimum of 25 Guests
Served Between 11am – 2pm

Salad Bar Buffet

Chef's Selection of Homemade Soup

Assorted Savory Salads Including:
Red Bliss Potato Salad & Chilled Pasta Primavera
Caesar Salad with Herbed Croutons
Freshly Grated Parmesan Cheese
Fresh Seasonal Greens & Fresh Ruskin Spinach

Toppings Include:
Tomatoes, Onions, Cucumbers, Peppers, Olives,
Pepperoncini, Chopped Egg, Sunflower Seeds,
Bacon Bits, Croutons & Assorted Dressings

Freshly Baked Focaccia, Grissini & Garlic Bread Sticks

Sliced Fresh Fruit
Angel Food Cake with Berries & Coulis
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$26.00 per person

Executive Boardroom Buffet

New England Clam Chowder

Beefsteak Tomatoes, Buffalo Mozzarella & Sweet Onions
Fresh Basil Vinaigrette

Chilled Sliced Rare Tenderloin of Beef
with Horseradish Sour Cream & Grain Mustard

Grilled Jumbo Shrimp on a bed of Seaweed Salad
Chilled Roulade of Chicken with Andouille Sausage & Spinach

Basket of Gourmet Breads & Rolls, Sweet Butter

New York Style Cheesecake, Fresh Fruit Garnish
Chocolate Decadence Cake
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas
\$34.00 per person

All Buffets under the Minimum of 25 Guests Requires a \$50.00 Fee

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The Gourmet Butcher Block Buffet

Choice of Two:

Chef's Soup du Jour
Garden Salad with Vinaigrette
New England Clam Chowder*
Red Bliss Potato Salad
Cole Slaw
Roasted Vegetable Salad
Tri-Colored Pasta Salad
Potato Chips
*\$2.00 additional

Entrees

Assorted Deli Meats:
Tender Roast Beef,
Breast of Turkey & Baked Ham
Swiss & American Cheeses
Relish Tray with Sliced Tomatoes, Onions, Pickles & Lettuce
Lavish Bread Display with Herbed Mayonnaise & Pommery Mustards

Tarragon Chicken Salad
Tuna Salad

Chef's Selection of Desserts
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$27.00 per person

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Mexican Buffet

Black Bean Soup Topped with Jalapeno Sour Cream
Southwestern Tortilla Salad

Spicy Shredded Chicken & Seasoned Ground Beef
Served with Shredded Lettuce, Diced Tomatoes & Onions
& Monterey Jack Cheese
Black Olives, Guacamole, Sour Cream & Fresh Salsa
Warm Soft Flour Tortillas & Crisp Taco Shells

Refried Beans & Spicy Mexican Rice

Freshly Baked Corn Bread

Kahlua Mousse Pie
Margarita Tartlettes

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas
\$24.00 per person

The Corporate Buffet

Garden Fresh Greens
with Choice of Dressings

Roasted Vegetable Salad with Balsamic Glaze
Fresh Seasonal Fruit Salad

Choice of Two
Sliced London Broil, Wild Mushroom Demi Glaze
Grilled Chicken Breast with Lemon Thyme Cream Sauce
Stuffed Shells with Marinara Sauce
Seared Salmon with Lemon Buerre Blanc

Chef's Selection of Seasonal Fresh Vegetables
Herb Roasted Potatoes
Freshly Baked Rolls & Sweet Butter

Chef's Selection of Assorted Desserts
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas
\$30.00 per person

All Buffets under the Minimum of 25 Guests Requires a \$50.00 Fee
1½ Hour of Food Service

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Minestrone Soup

Caesar Salad

New York Style Pizzas
Including Vegetable, Pepperoni & Sausage

Spinach & Feta Calzones

Baked Stuffed Shells with Marinara Sauce

Basket Garlic Bread & Bread Sticks

Mini Cannolis
Assorted Italian Cookies
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas
\$26.00 per person

North End Buffet

Sliced Red Tomato & Fresh Mozzarella
Drizzled with Olive Oil and Balsamic Vinaigrette

Traditional Caesar Salad

Crunchy Garlic Bread, Foccacia, and Grissini Bread Sticks

Chicken Saltimboca with Sage Lemon Sauce
Penne a la Vodka
Delicate Pink Tomato Vodka Sauce, Pancetta, Caramelized Onions and Sweet Peas

Ratatouille Vegetables
Sautéed Broccoli Rabbe

Freshly Baked Cannoli & Éclairs
Amaretto Cheesecake
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas
\$28.00 per person

All Buffets under the Minimum of 25 Guests Requires a \$50.00 Fee
1½ Hour of Food Service

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reception area

The Marketplace

International Cheeses

Including Smoked Gouda, Boursin,
Jarlsberg, Camembert, Sharp Cheddar & Dill Havarti
Garnished with Fresh Berries & Grapes
Served with French Baguettes & Assorted Crackers.....\$5.00 Per Person

Fresh Fruit Display

Seasonal Fresh Fruit & Berries
With Lemon Poppy Sauce.....\$6.00 Per Person
Or Grand Marnier Chocolate Sauce...\$7.00 Per Person

Garden Fresh Crudité

Display of Fresh Vegetables with Assorted Dips.....\$4.00 Per Person

Baked Brie en Croute

With Raspberry Preserves & Toasted Almonds
Presented with Assorted Crackers & French Baguettes.....\$125.00 • Serves 40
\$250.00 • Serves 80

Antipasto Display

Marinated Mushrooms & Artichoke Hearts, Insalata Tomato, Roasted Red Peppers, Cured
Olives, Pepperoncinis, Stuffed Hot Peppers, Mozzarella, Beefsteak Tomatoes,
Italian Meat & Cheeses Presented with Infused Oils, Balsamic Vinaigrette
Focaccia Breads & Grissini.....\$8.00 Per Person

Warm and Chilled Dips

Spinach Dip & Cheddar Cheese and Ale Dip
Smoked Fish Dip & French Onion Dip
Crusty Sliced French Bread &
Herbed Pita Chips for dipping
\$9.00 per person

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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Chilled Canapés

Brie with Strawberries
Deviled Eggs a la Russe
Hummus Filled Cherry Tomatoes
Barquette of Smoked Turkey with Waldorf Salad Garnish
Celery with Herbed Cheese & Walnuts
Corned Beef with Mustard on Party Rye
Granny Smith Apples with Boursin Cheese & Melon
\$120.00 Per 50 Pieces

Portabello Mushrooms with Sundried Tomatoes, Goat Cheese & Pesto
Lobster with Roquefort Cream Cheese & Cocktail Sauce
Chef's Assortment of Deluxe Canapes
Maine Crab with Roasted Red Pepper Cheese
Smoked Salmon & Caviar on Toast Rounds
Ocean Scallops with Ginger Curry & Fine Herbs
Tenderloin of Beef on Pesto Croutons
Ahi Tuna Crostini with Wasabi Dressing
\$198.00 Per 50 Pieces

Hot Hors d' Oeuvres

Caramelized Onion Profiterole with Gargonzola
Potato Pancakes with Sour Cream
Vegetable Tortilla Roll-Ups
Spanakopita
Roasted Garlic & Eggplant Phyllo Flowers
Cashew Chicken Spring Rolls
Coconut Chicken, Orange Dipping Sauce
Peking Ravioli
Spinach & Pesto Puff Pastry
Mini Beef Burritos
Vegetable Pot Stickers
\$120.00 Per 50 Pieces

Mini Chicken Dijon
Spinach & Goat Cheese Flat Bread Pizza
Thai Spiced Safood Tartlettes
Smoked Salmon Phyllo Flowers
Wild Mushrooms in a Petite Bouche
Cozy Shrimp
Southwestern Spring Rolls
Brie with Almonds & Pear Phyllo Flowers
Risotto Crab Cakes
Peking Duck Rolls
Jumbo Scallops Wrapped in Bacon
\$165.00 Per 50 Pieces

Signature Hors d'Oeuvres Selections
Coconut Shrimp
Maine Lobster Cake with Spicy Remoulade
Mini Beef Wellington
Baby Lamb Chops Provençal
Mini Cape Cod Crab Cakes with Mustard Sauce
BBQ Jumbo Shrimp
Caviar & Sour Cream in Baby Bliss Potatoes
\$198.00 Per 50 Pieces

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

Seafood Bar

Jumbo Gulf Shrimp

Served with Cocktail Sauce
Garnished with Lemon Wedges.....\$197.50 • 50 pieces

Cherry Stone Clams & Blue Point Oysters on the Half Shell

Displayed on Ice with Cocktail Sauce,
Tabasco, Fresh Horseradish & Crackers.....Market Price per 50 pieces

Snow Crab Claws

Displayed on Ice with Cocktail Sauce.....Market Price per 50pieces

Smoked Scottish Salmon

Served with Classical Garniture & Rye Bread.....Market Price per Side • Serves 40

Caviar

Russian Beluga, Imperial Osetra, Sevruga American Sturgeon or Salmon
Served with Classical Garnished,
Buckwheat Blini & Toast Points.....Market Price per ounce & Availability

*Minimum of 50 people

Oysters & Clams may be Shucked to Order at \$100.00 per Chef

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

Bourbon & Maple Sugar Glazed Ham
Gain Mustards & Savory Biscuits.....\$240.00 Serves 40

Roasted Tenderloin of Beef
Served with Bernaise Sauce & Sliced French Baguettes.....\$295.00 Serves 20

Whole Steamship Round of Beef
Served with Horseradish Cream Sauce & Au Jus
Silver Dollar Rolls.....\$725.00 Serves 150

Smoked Turkey Breast
Served with Cranberry Mayonnaise & Yellow Mustard
Party Rye.....\$225.00 Serves 25

Roasted Loin of Pork
Slow Roasted with Maple Galze.....\$250.00 Serves 50

Rosemary Crusted Rack of Lamb
Served with Dijon Mustard & Mint Jelly.....\$50.00 Serves 7

Enhance your Carving Station with Starch & Vegetables.....\$6.00 Per Person

Actions Stations

Pasta Station*

Choice of Two:

Farfalle, Ravioli, Tortellini & Penne Pasta

Choice of Two:

Sautéed to Order

Roasted Plum Tomato, Puttanesca, Alfredo, Pesto & Roasted Garlic Cream Sauce

Assorted Accompaniments Include:

Roasted Garlic, Mushrooms, Toasted Pinenuts, Sundried Tomatoes, Caper Berries

Roasted Red Peppers, Fresh Basil, Parmesan, Boursin & Asiago Cheeses

\$11.00 Per Person

Enhance your Pasta Station with
Sautéed Shrimp & Scallops with Fresh Herbs & Julienne Vegetables...\$6.00 Per Person

**\$100.00 Chef's Fee*

1 Chef per Station per 75 Guests

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

Wok Station*

Authentic Chinese Wok Cookery

Presented with Fried Won Tons & Plum Sauce, Chop Sticks & Fortune Cookies
Szechwan Beef with Scallions, Mushrooms & Oyster Sauce.....\$10.00 Per Person
Chicken, Pork or Shrimp Moo Shu
With Rice Pancakes, Hoisin Sauce & Spring Onions.....\$8.95 Per Person
Spicy Shrimp with Black Bean Sauce.....\$9.25 Per Person
Sweet & Sour Pork or Chicken.....\$8.95 Per Person
Vegetable Stir Fry with Tofu.....\$8.25 Per Person

Fajitas & Nachos

Marinated Beef & Chicken with Peppers & Onions,
Soft Flour Tortillas & Tri Colored Tortilla Chips, Guacamole, Pico De Gallo, Salsa,
Sour Cream, Jalapenos, Cheddar Cheese.....\$10.00 Per Person

Steak House Station*

Aged Sirloin of Beef
In a Roasted Garlic Marinade
Charred and Table Carved
Served on Toasted Baguettes
Horseradish Dijon Sauce and Steak Sauce

Served with...
Crisp Onion Rings
In a Spiced Ale Batter
Roasted Tomato Ketchup.....\$15.00 Per Person

**\$100.00 Chef's Fee
1 Chef per Station per 75 Guests*

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

Mashed Potato Martini Bar
A Variety of Creamy Mashed Potatoes and Toppings

Roasted Garlic Smashed Yukons
Presented with "Help Yourself" Toppings
Sour Cream, Whipped Butter, Snipped Chives, Crumbled Bacon, Cheddar Cheese

Whipped Sweet Potatoes
Candied Pecans, Brown Sugar, Golden Raisins
\$11.00 per person

The Lobster Roll

Traditional Rolls
Lobster Blended with Chives, Horseradish, Minced Celery and Homemade Mayonnaise

Warm Lobster Blended with Sweet Butter, Tarragon and Lemon Zest

Contemporary Rolls
Asian Lobster Blended with Wasabi Dressing, Waterchestnuts, and Snow Peas

Southwestern Lobster Roll with Black Beans, Tomatoes and Cilantro Pesto
Topped with Avocado Adobe Salsa

Served in Miniature Toasted Buns

Presented with...

Miniature Ears of Grilled Corn

Brushed with Chili Scallion Butter

Zesty Vegetable Slaw
Honey Mustard Dressing

Crispy Shoe String Fries
Dusted with Sea Salt
\$14.00 per person

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Menus and pricing are subject to change

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Menus and pricing are subject to change

Dinner

Selections Include:
Appetizer, Salad, Dessert & Coffee Service

Appetizers (Please Select One)

- | | |
|---|--|
| New England Clam Chowder* | Lobster Ravioli
with Champagne Cream Sauce* |
| Squash Bisque | Four Cheese Ravioli
with Pesto Sauce |
| Tomato Basil Bisque | New England Crab Cakes
With Cajun Remoulade** |
| Palette of Fresh Fruit
with Wild Berry Coulis | Spinach & Feta Turnover |
| Jumbo Shrimp Cocktail with Spicy Tomato
Coulis & Fresh Horseradish** | Antipasto of Italian Cured
Meats & Cheeses |
- *Additional \$4.00 per Guest
**Additional \$6.00 per Guest

Salads

(Please Select One)

- | | |
|---|---|
| Fresh Garden Greens
with Assorted Garnishes
& Balsamic Vinaigrette
Fresh Spinach Leaves
with Granny Smith Apples,
Crumbled Roquefort & Mushrooms, Warm
Walnut Dressing* | Boston Bibb with Mandarin Oranges,
Pinenuts, Red Onions
& Citrus Vinaigrette
Traditional Caesar Salad
with Parmesan Cheese
& Seasoned Croutons |
| Baby Greens with Grilled Vegetables
& Roasted Shallot Vinaigrette*
Wild Field Greens
With Gorgonzola, Pinenuts &
Dried Cranberries
With Aged Balsamic Vinaigrette* | Mozzarella, Plum Tomatoes & Fresh Basil
Drizzled with Extra Virgin Olive Oil*
Arugula Salad
Shaved Fennel, Toasted Pinenuts and
Teardrop Tomatoes
Lemon Vinaigrette and Parmigianino
Reggiano |

*Additional \$3.00 per Guest

Intermezzo Optional Enhancement

Sorbet Course*

Seasonal Selection

Cranberry Vodka, Orange Basil,
Pink Champagne, Blueberry Rosemary

*Additional \$3.00 per Guest

Minimum of 10 Guests

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

Entrée Selections

All Entrée Selections Include Freshly Baked Rolls, Sweet Butter,

Beef & Lamb

Grilled New York Strip Steak
with Armagnac Demi Glaze
Garlic Mashed Potatoes
Seasonal Vegetables
\$46.00 per person

Roasted Sirloin
Topped with Wild Mushroom Peppercorn Sauce
Pine nut Cous Cous
Grilled Asparagus
\$44.00 per person

Filet Mignon
8 oz Filet with Herb Rubbed with Port
Wine Demi Glaze
& Topped with Fried Leeks
Creamy Herb Polenta
Sautéed Spinach
\$51.00 per person

Rack of Lamb
with Balsamic Vinegar & Vidalia Onion Confit
Roasted Red Bliss Potatoes
Julienne Vegetables
\$47.00 per person

Vegetarian

Vegetable Lasagna
Sautéed Seasonal Vegetables with Ricotta
& Marinara Sauce
\$33.00 per person

Spinach & Cheese Ravioli
Served with Tomato Basil Coulis
& Crusty Garlic Bread
\$33.00 per person

Poultry

Sage Stuffed Chicken
with Traditional Stuffing
Creamy Mashed Yukons and
Seasonal Vegetables
\$34.00 per person

Grilled Breast of Chicken
with Mushrooms, Artichokes &
Lemon Buerre Blanc
Three Potato Hash
\$34.00 per person

Asiago Seared Chicken
with Garlic Herb Cream Sauce
Roasted Red Potatoes
Chef's Selection of Vegetables
\$34.00 per person

Chicken Saltimbocca
with Sage Lemon Sauce
Served Over Rosemary Roasted Potatoes
and Sautéed Broccoli Raab
\$34.00 per person

Tarragon Dijon Roasted Chicken
Filled with Caramelized Onions, Apples,
Sage and Spinach
Currant Mustard Sauce
Herb Roasted Potatoes
\$34.00 per person

Hunter Style Roast Chicken
Filled with Wild Mushrooms,
Brie and Spinach w/ Port Cherry Sauce
Whipped Sweet Potatoes
Julienne Vegetables
\$34.00 per person

Minimum of 10 Guests

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Menus and pricing are subject to change

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Menus and pricing are subject to change

Entrée Selections

All Entrée Selections Include Freshly Baked Rolls, Sweet Butter,
Chef's Selection of Accompaniments

Seafood

Filet of Atlantic Salmon
Grilled & Served with Roasted Fennel Sauce
Wild Mushroom Cous Cous
Roasted Vegetables
\$36.00 per person

Baked Scrod
with Tomato & Chive Relish
Whipped Mashed Potatoes
Chef's Selection of Vegetables
Market Price

Pan Seared Swordfish
Served with White Wine Tomato & Mussels
Purple Potato Hash
Pencil Thin Asparagus Spears
Market Price

Mixed Grill
Salmon, Swordfish & Shrimp
Served with Herb Lemon Beurre Blanc
Garlic Mashed Potatoes
Seasonal Vegetables
Market Price

Duo Entrees

Medallion of Beef Tenderloin & Grilled Swordfish
with Roasted Shallot & Garlic Glaze
& Tomato & Mussel Relish
Whipped Potatoes
\$53.00 per person

Petit Filet Mignon & Grilled Shrimp & Scallops
with Cabernet & Wild Mushroom Sauce
Sweet Roast Garlic Smashed Potatoes
Pencil Thin Asparagus & Sunburst Squash
\$50.00 per person

Macadamia Crusted Breast of Chicken & Grilled Salmon
Topped with Peach Brandy Sauce
Whipped Yukon Potatoes
Chef's Selection of Vegetables
\$50.00 per person

Minimum of 10 Guests

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

New York Cheesecake
with a Graham Cracker Crust
Topped with Wild Berry Coulis

Chocolate Decadence Cake with Frangelico Crème

Raspberry Almond Torte
Garnished with Fresh Raspberries

Chocolate Flower with Fresh Berries**

Individual Boston Cream Pie**
Layers of Vanilla Sponge Cake, Pastry Cream
Glazed with Chocolate Ganache

Tiramisu**
Vanilla Lady Fingers with Mascarpone Cheese & Kahlua Espresso

Apple Tart
Granny Smith Apples in a Short Danish with Almond Cream

Wild Berry Napoleon*
Fresh Berries Layered with Puff Pastry
& Whipped Cream

Assorted Platter of Mini Pastries, Tea Cookies & Petite Fours**

Assorted Biscotti Platters*

Fried Cheesecake**
with choice of Chocolate Sauce or Fresh Strawberry Garnish

*Additional \$3.00 per Guest

**Additional \$4.00 per Guest

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

Dinner Buffet I
Minimum of 35 Guests

New England Clam Chowder*

Crisp Garden Greens with Assorted Garnishes & Choice of Dressings
Roasted Vegetable Platter with Balsamic Vinaigrette
Vine Ripened Tomatoes with Fresh Mozzarella
Marinated Mushroom & Artichoke Sauce

Freshly Baked Rolls, Savory Flat Breads & Grissini Sticks & Sweet Butter
*Additional \$1.50 per person

Entrees

Baked Boston Scrod with a Lemon Thyme Cream Sauce

Peppered Sirloin of Beef
with Roasted Shallot Demi Glace

Asiago Seared Chicken
with Garlic Cream Sauce

Shrimp Scampi
over Farfalle Pasta & Diced Tomatoes

Chef's Selection of Seasonal Vegetables & Starch

Sliced Fresh Fruit & Berries
Selection of Cakes & Tortes

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

Two Entrees.....\$42.00 per person
Three Entrees.....\$46.00 per person

All Buffets under the minimum of 35 Guests Requires a \$75.00 Fee
1 ½ Hour of Food Service

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

Dinner Buffet II
Minimum of 35 Guests

International Cheeses

Including Smoked Gouda, Boursin,
Jarlsberg, Camembert, Sharp Cheddar & Dill Havarti
Garnished with Fresh Berries & Grapes
Served with French Baguettes & Assorted Crackers

Fresh Garden Greens
with Assorted Garnishes
Balsamic Vinaigrette & Creamy Parmesan

Spinach & Cheese Ravioli
Served with Tomato Basil Coulis

Hunter Style Roast Chicken
Filled with Wild Mushrooms,
Brie and Spinach w/ Port Cherry Sauce

Seared Salmon with Lemon Buerre Blanc

Garlic Mashed Potatoes
Chef's Selection of Vegetables

Freshly Baked Dinner Rolls with Whipped Butter

Chefs Selection of Assorted Cakes and Pies

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$48.00 per person

All Buffets under the minimum of 35 Guests Requires a \$75.00 Fee
1 ½ Hour of Food Service

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

New England Theme Dinner
Minimum of 35 Guests

New England Clam Chowder

Marinated Mussels & Tomato Salad
Tortellini Salad with Baby Shrimp & Grilled Vegetables
Boston Bibb & Romaine Salad
with Mandarin Oranges & Citrus Vinaigrette

Boston Scrod with Lemon Cream Sauce
Grilled Chicken with Rosemary & Sundried Cranberries
Pork Loin with Wild Mushrooms Demi Glace

Corn on the Cob with Fresh Butter
Boston Baked Beans Parsley Boiled Baby Red Potatoes

Freshly Baked Rolls & Butter
Boston Cream Pie
Seasonal Fruit Cobbler
Marble Cheesecake with Fresh Berries

\$42.95 per person

Add

1½ lb. Lobster or Sirloin Steak
One per Guest • Market Price

Beer & Wine Upgrade
Samuel Adams Lager
Samuel Adams Seasonal
Tremont Ale
Harpoon Pale Ale

Local Varietal Wines
Merlot, Cabernet Sauvignon & Chardonnay

Poland Springs Bottled Water
Bottled Cranberry Juice
1st Hour.....\$12.95 Per Guest
2nd – 4th Hour.....\$5.95 Per Guest

All Buffets under the minimum of 35 Guests Requires a \$75.00 Fee
1 ½ Hour of Food Service

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
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Sweet Tables & More

I

Assorted Fruit Tartlets
Cubed Fresh Fruit & Pound Cake
with Chocolate & Caramel Fondue

Assorted Cakes, Pies, Mousse Cups
& Bread Pudding with Bourbon Crème Anglaise
\$15.00 per person

II

Fresh Berries & Sliced Seasonal Fruit
Raspberry Coulis

Chocolate Covered Strawberries & Fruits

Assorted French Pastries, Friandise & Fancy Butter Cookies
\$12.00 per person

Ice Cream & Sundae Bar
Ice Cream Selections
Hot Fudge, Butterscotch & Strawberry Sauces
M&M's, Crumbled Heath Bars & Oreos,
Whipped Cream, Maraschino Cherries & Chopped Walnuts
\$15.00 per person

Silver Samovar Coffee Service
Premium Colombian Blends
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas
Offered with Whipped Cream, Chocolate Shavings, Cinnamon Sticks,
& Rock Sugar Swizzle Sticks
\$8.00 per person

International Coffee
Compliment Our Silver Samovar Coffee Service
with Amaretto di Saronno, Tia Maria, Jameson's Irish Whiskey, Sambuca Romana
Priced based on Consumption

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change
Hosted Open Bar • Per Guest

Featuring
 Premium Brand Liquors, Varietal Wines,
 Imported & Domestic Beer, Assorted Soft Drinks
 Bottled Waters & Juices

	Select	Deluxe	Executive
First Hour	\$12.00	\$13.00	\$14.50
2 nd to 4 th Hours	\$6.00	\$7.00	\$8.00

Hosted Open Bar

Executive Brand Liquor.....	\$6.25
Deluxe Brands.....	\$6.00
Select Brands.....	\$5.25
Varietal Wines.....	\$5.00
Imported Beer.....	\$4.75
Domestic Beer.....	\$4.25
Mineral Water & Soft Drinks.....	\$1.50
Juices.....	\$2.50

Cash Bar*

Executive Brand Liquor.....	\$6.50
Deluxe Brands.....	\$6.25
Select Brands.....	\$5.50
Varietal Wines.....	\$5.25
Imported Beer.....	\$5.00
Domestic Beer.....	\$4.50
Mineral Water & Soft Drinks.....	\$1.50
Juices.....	\$2.50

*Includes Tax

Select
 Smirnoff
 Beefeaters
 Bacardi
 J&B Scotch
 Jim Beam
 Seagrams 7

Deluxe
 Absolut
 Tangueray
 Captain Morgan
 Dewars
 Jack Daniels

Executive
 Belvedere
 Bombay Sapphire
 Myers Rum
 Glenlivet
 Crown Royal

Beverages by the Gallon

Fruit Punch, Non-Alcoholic.....	\$40.00
Fruit Punch with White Wine.....	\$55.00
Bloody Marys & Screwdrivers.....	\$60.00
Champagne Punch.....	\$67.00
Mimosas.....	\$67.00

Frozen Vodka Selection Displayed on Ice Bar*
 \$9.00 Per Person

*\$75.00 Bartender Fee

Waived if Beverage Revenues Exceed \$450.00

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
 Menus and pricing are subject to change

The Sheraton Braintree Encourages Safe & Responsible Alcohol Consumption

Wine List

Banquet / Catering Wine by the Bottle

White Wines

- Indigo Hills, Chardonnay \$32.00
- Kendall Jackson, Sauvignon Blanc \$31.00
- Ecco Domani, Pinot Grigio \$31.00
- Berringer, White Zinfandel \$24.00

Red Wines

- Louis Martini Sonoma, Cabernet Sauvignon \$38.00
- Alice White, Cabernet Sauvignon \$24.00
- Forestville, Merlot \$36.00
- Blackstone, Merlot \$31.00
- MacMurray Ranch, Pinot Noir \$40.00
- Indigo Hills, Pinot Noir \$31.00
- Penfolds, Thomas Hyland Shiraz \$38.00
- Penfolds, Rawsons Shiraz \$38.00

Sparkling Wines

- Kenwood Yulupa, Cuvee Brut Sparkling \$50.00
- Domaine Chandon Brut, Sparkling \$51.00

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax
Menus and pricing are subject to change

General Information

GUARANTEES

In arranging for private functions, attendance totals must be given to the hotel by noon, 3 business days prior to the function. This number shall constitute a guarantee, not subject to reduction and charges will be made accordingly. Should the hotel not receive a guarantee in the prescribed time, the original estimated provided by the contracting party will serve as the guarantee. For parties of more than 100 guests, the hotel will provide seating for an additional 5% over the guaranteed number. The hotel cannot be held responsible for service in excess of the guaranteed number.

SERVICE CHARGES AND TAXES

All Food & Beverage is subject to a taxable 14% gratuity, 7% taxable administrative fee and current sales tax. Tax exempt organizations must submit a Massachusetts ST-2 and ST-5 certificate of exemption prior to their scheduled function.

FUNCTION ROOM

Function Rooms are assigned by the hotel according to the minimum guaranteed number at the time of the booking. The hotel reserves the right to change groups to more suitable room should attendance increase or decrease markedly.

SPLIT MENU

For all meals in which a choice of two entrees is offered, the price of the more expensive entrée will prevail and charged accordingly. The hotel does not offer more than two entrée choices per event.

AUDIO VISUAL

Audio Visual equipment and supplies are available for your convenience through an outside contractor. Please consult your Sales Representative for current rates.

ENTERTAINMENT

To ensure the success of your event, we would be pleased to provide or help coordinate floral arrangements, decorations, and entertainment.

PAYMENT

Full estimated prepayment is required 3 days in advance for all functions. All requests for Direct Billing must be approved by our Accounting Department 30 days prior to your scheduled function. Please remember that prepayments are nonrefundable.

CANCELLATION

If you cancel your event or agreement with the hotel, your prepayment, along with any cancellations fees will be due and payable to the hotel immediately, unless specified otherwise. In an event of a declared weather emergency, all prepayments will be applied to another event provided this function is rescheduled within 90 days of the cancelled event.

PARKING

For your convenience, we are pleased to offer complimentary parking for 500 vehicles at our hotel. The hotel is not responsible for loss or damage to automobiles or their property while parked on the hotel premises

LIABILITY

The Sheraton Braintree Hotel assumes no responsibility for the damage to or loss of any merchandise or article left at the hotel prior, during, or following your function. Additionally, we reserve the right to control all private functions. Patrons agree to be responsible to reimburse the hotel for damages done by the sponsor of the function or their guests to the hotel property. Please consult with your Sales Representative, should you need to hang banners or signage.

TAKE THE ELEVATOR HOME

We would be delighted to reserve sleeping accommodations for your guests. Please contact our Sales and Catering Office for rate information and additional details.