



THE RITZ-CARLTON

BOSTON

BANQUET MENU

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BREAKFAST



BREAKFAST

Breakfast Tables based on 90 minutes of continuous service

Breakfast Tables include: First Drop Coffee and Tea and selection of freshly squeezed juice



CONTINENTAL BREAKFAST TABLES

The Public Garden

\$45

Seasonal Fruits and Mixed Berries

Steel-Cut Oatmeal, Brown Sugar, Raisins,
Sliced Almonds

Selection of Assorted Bakeries to include Croissants and
Muffins, Sweet Butter, Fruit Preserves

Assorted Individual Organic Flavored Yogurts and
Flavored Greek Yogurts

The Bunker Hill

\$50

Seasonal Fruits and Mixed Berries

Selection of Assorted Bakeries to include Croissants and
Muffins, Sweet Butter, Fruit Preserves

Build Your Own Granola Parfait, Homemade Granola,
Greek Yogurt, Non-Fat Yogurt, Assorted Nuts and Seeds,
Berry Compote, Dried Fruit

Smoked Salmon, Assorted Mini Bagels and
Accompaniments

European Meat and Cheese Display, with
Assorted Breads

Cold, Unshelled Hard Boiled Eggs

Note: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

BREAKFAST

Breakfast Tables based on 90 minutes of continuous service

Breakfast Tables include: First Drop Coffee and Tea and selection of freshly squeezed juice

Additional \$12 per person for fewer than 25 guests

HOT BREAKFAST TABLES

The Tremont

\$57

Seasonal Fruit and Mixed Berries

Selection of Assorted Bakeries to include Croissants and Muffins, Sweet Butter, Fruit Preserves

Steel Cut Oatmeal, Berries, Raisins, Brown Sugar, Sliced Almonds

Choice of One:

Scrambled Eggs with Fresh Chives

Scrambled Egg Whites

Spanish Frittata

Choice of Two:

Applewood Smoked Bacon

Chicken Apple Sausage

Pork Sausage Links

Turkey Sausage

Canadian Bacon

Turkey Bacon

Choice of One:

Roasted Heirloom Potatoes with Shallot Butter

Hash Browns

Lyonnaise Potatoes

Sweet Potato Hash with Peppers and Onions

The Beantown

\$60

Seasonal Fruit and Mixed Berries

Selection of Assorted Bakeries to include Brown Bread and Muffins, Sweet Butter, Fruit Preserves

Scrambled Eggs with Fresh Chives

Boston Baked Beans, Crumbled Bacon

Roasted Heirloom Potatoes with Shallot Butter

Choice of One:

Served with Berry Compote,

Vermont Maple Syrup, Whipped Cream

Pancakes

Johnny Cakes

Waffles

Choice of Two:

Applewood Smoked Bacon

Chicken Apple Sausage

Pork Sausage Links

Turkey Sausage Patties

Canadian Bacon

Turkey Bacon

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BREAKFAST

Breakfast Tables based on 90 minutes of continuous service

Breakfast Tables include: First Drop Coffee and Tea and selection of freshly squeezed juice

Additional \$12 per person for fewer than 25 guests

HOT BREAKFAST TABLES

Brunch on the Common

\$110

Cold Selections

Sliced Seasonal Fruits, Mixed Berries

Assorted Individual Flavored Yogurts
& Flavored Greek Yogurt

Wild Berry Parfait, Homemade Granola and
Vanilla Yogurt, and Berries

Smoked Salmon, Sliced Tomato, Red Onions, Capers,
Cream Cheese, Mini Bagels

Baker's Selection

Butter Croissants, Chocolate Croissants,
Apple Turnovers, Seasonal Muffins, Danish,
Coffee Cakes, Bagels

Egg Station: Choose One*

(Chef required 1 per 50 guests, \$175 per chef)

Fresh Tossed Hash, made to order with your choice of the following:

Corned Beef, Chorizo, Duck Confit, Heirloom Roasted
Potatoes, Sweet Onion, Peppers, Poached Egg

Hot Selections

Nutella Stuffed Belgian Crepes, Berry Compote

Applewood Smoked Bacon, Maple Cured Ham Steak

Thyme Roasted Heirloom Potatoes with Scallions

Brioche French Toast, Berry Compote,
Vermont Maple Syrup

Carved to Order, chef required

Chili Lacquered Skirt Steaks, White Bean Cassoulet,
Pecan Smoked Bacon Lardons

Omelets and Egg Station, made to order with your choice of the following:

Protein:

Applewood Smoked Bacon, Diced Maple Cured Ham

Vegetables and Herbs:

Red and Yellow Peppers, Wild Mushrooms,
Red Onions, Tomatoes, Spinach, Fresh Herb

Cheese:

Cheddar, Swiss, Goat, Feta Cheese

Seafood:

Smoked Salmon, Shrimp, Fresh Crab

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BREAKFAST

Items must be ordered in conjunction with Breakfast Menus, minimum of 75% of guarantee required

BUFFET ENHANCEMENTS

Traditional Eggs Benedict, Canadian Bacon,
Hollandaise Sauce
\$15

Traditional Swiss Bircher Muesli, Sliced Almonds,
Apple, Oats, Greek Yogurt
\$15

Egg White Frittata with Wild Mushrooms, Spinach,
Swiss Cheese
\$15

Buttermilk Pancakes, Vermont Maple Syrup,
Whipped Cream
\$18

Brioche French Toast, Berry Compote, Vermont
Maple Syrup
\$18

Smoked Salmon, Tomato, Red Onions, Capers, Cream
Cheese, Mini Bagels
\$24

Individual Swiss Cheese and Ham Quiches
\$15

Individual Smoked Salmon and Spinach Quiches
\$15

Roasted Heirloom Potatoes with Shallot Butter
\$9

Hash Brown Potatoes
\$9

Gluten-Free Pancakes
\$18

Selection of Gluten-Free Muffins
\$96 / dozen

Steel-Cut Irish Oatmeal, Brown Sugar, Raisins,
Sliced Almond
\$15

Selection of Dried Cereals, Whole and 2% Milk
\$8

Cold, Unshelled Hard Boiled Eggs
\$50 / dozen

Individual Chobani and FAGE Yogurts
\$8 / each

Selection of Breakfast Sandwiches
\$16 / each

Choice of Two:

Bacon, Egg and Cheese Croissant

Egg, Pepper Jack, Potato Breakfast Burrito with
Guacamole, Salsa

Ham, Egg and Cheese Bagel

Sausage, Egg and Cheese English Muffin

Fried Duck Egg, Provolone English Muffin

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BREAKFAST

*Items must be ordered in conjunction with Breakfast Menus
100% of guarantee required
1 chef per 50 guests required | \$175 per chef*

ACTION STATION

Omelets and Eggs Station

\$25

Omelets and Eggs made to order with the following accompaniments:

Protein:

Applewood Smoked Bacon, Diced Maple Cured Ham

Seafood:

Smoked Salmon, Shrimp, Maine Crab

Vegetables and Herbs:

Red and Yellow Peppers, Wild Mushrooms, Red Onions, Tomatoes, Spinach, Fresh Herbs

Cheeses:

Cheddar, Swiss, Goat, Feta

Organic Avocado Toast Station

\$28

Avocado Toast and Eggs made to order with the following accompaniments:

Organic Hass Avocado, Heirloom Tomato Sauce Vierge, Slow Poached Egg

Petite Green Salad

Belgian Waffles

\$22

Belgian Waffles made to order with the following accompaniments:

Sliced Berries and Bananas, Warm Berry Compote, Blueberry Syrup, Vermont Maple Syrup, Sugar Free Syrup and Nutella®, Whipped Cream, Cinnamon Butter

Crêpes

\$25

Crêpes made to order with the following accompaniments:

Banana with Nutella®, Strawberry Compote and Sweet Cream Cheese, Classic Brown Sugar and Butter

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BREAKFAST

All Breakfast include:

First Drop Coffee and Tea and Freshly Squeezed Orange Juice

Bakery Basket of Chef's Selection of Breakfast Pastries, Vermont Butter, Fruit Preserves, Marmalade and Honey

PLATED BREAKFAST

The State House

\$55

Select One Entrée:

Scrambled Cage Free Eggs, Applewood Smoked Bacon,
Roasted Peppers, Yukon Gold Potato

Traditional Eggs Benedict, Canadian Bacon, Hollandaise
Sauce, Fingerling Potatoes, Jumbo Asparagus,
Oven-Roasted Tomato

Brioche French Toast, Warm Berry Compote,
Vermont Maple Syrup, Grilled Ham

Smoked Salmon, Sliced Tomato, Sliced Red Onion,
Chopped Hard Boiled Egg, Capers, Cream Cheese,
Toasted Bagel

Blue Cornmeal Pancakes with Sugar Free Maple Syrup,
Fresh Berries

Scrambled Egg Whites, Roasted Bell Pepper, Onion,
Cheddar in a Grilled Tortilla, Pico de Gallo, Guacamole

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BREAKS



BREAKS

All Breaks based on 30 minutes of continuous service

THEMED

Seasonal Flavor

\$29

Assorted freshly made Warm Seasonal Mini Donuts

Seasonal Fruit Skewers with Assorted Sauces
and Toppings

Anti-Oxidant Station

\$32

Chocolate Bark Display:

Dark Chocolate Bark with Dried Berries, Bittersweet
Chocolate with Black Walnuts and Almonds, Sugar Free
Chocolate Bark

Fruit and Nut Display:

Blueberries, Blackberries, Cherries, Yogurt, Crème
Fraiche, Local Honey, Seeds and Nuts

Antioxidant Shots:

Liquid Gold, Green Delight, Wheatgrass and Honey,
Pomegranate Juice

Build-Your-Own Freedom Trail Mix

\$24

House Made Granola, Assortment of Nuts,
Assorted Dried Fruit, M&M's, Peanut Butter Drops,
Chocolate Chips, Mini Marshmallows, Covered Pretzels,
Covered Raisins, Toasted Coconut

The Boston Tea Party

\$28

Selection of Finger Sandwiches:

Steak Au Poivre, Watercress, Caramelized Shallot Butter,
White Toast

Salmon Salad, Sliced Radishes, Cucumber,
Pumpernickel Toast Points

Roasted Vegetable, Goat Cheese, Sun-Dried Tomato
Pesto, Pinwheel

Tea Cookies, Miniature Cupcakes, Mini Scones,
Fruit Tartlets

Devonshire Cream, Lemon Curd, Raspberry Preserves

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BREAKS

All Breaks based on 30 minutes of continuous service



THEMED

Fenway Park

\$28

Mini Corn Dogs, Ketchup, Mustard

Warm Jumbo Soft Pretzels, Dijon Mustard,
Warm Cheese Fondue

Roasted Unshelled Salted Peanuts

Cracker Jack, Buttered Popcorn

Baby Ruth Bars

Movie Theater

\$18

Mini Candy Bars: Twix, Snickers, Hershey Squares,
Mars Bars, Kit Kat and Reese's

Individual Bags of Flavored Popcorns to include Salt,
Cheese, Caramel and Chipotle

Mediterranean

\$28

Pita Chips and Assorted Crudité with a Variety of
Hummus: Traditional, Sun-Dried Tomato, Olive
and Tzatziki, Tomato and Mozzarella Salad,
Marinated Olives

Beverage

\$36

Up to 4 hours of continuous service

First Drop Coffee, Decaffeinated Coffee, Organic
Tea Selection

Assorted Pepsi Product Soft Drinks

Bottled Still and Sparkling Water

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BREAKS

All Breaks based on 30 minutes of continuous service

BREAK ENHANCEMENTS

Haagen-Dazs® Ice Cream Bars and Low-Fat Fruit Bars
\$9 / each

Fresh Seasonal Whole Fruit
\$6 / piece

Assorted Cookies: Chocolate Chip, Oatmeal Raisin,
Snickerdoodle, Peanut Butter
\$68 / dozen

Assorted Cupcakes: Vanilla, Chocolate, Red Velvet
\$68 / dozen

Brownies and Blondies: Dark Chocolate Ganache,
White Chocolate Chunk
\$68 / dozen

*Choice of the following Coffee Cakes
(minimum of one dozen per selection):*

Lemon Poppy Seed

Blueberry Sour Cream

Cinnamon Streusel

Gluten-Free Double Chocolate

Gluten-Free Cranberry Orange
\$68 / Dozen

Baker's Basket of Assorted Freshly Baked Pastries,
Croissants, Chocolate Croissants, Assorted Danishes,
Fruit Preserves and Butter
\$62 / dozen

Fruit Kebabs Served with Yogurt Dipping Sauce
\$8 / each

Vegetable Crudité Cups Served with Ranch
Dipping Sauce
\$8 / each

Assorted French Macarons
\$68 / dozen

Hot Salted Pretzels with Mustard
\$68 / dozen

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BREAKS

All Breaks based on 30 minutes of continuous service

À LA CARTE ON CONSUMPTION

Snacks

Individual Bags of Flavored Cape Cod Potato Chips,
Pretzels, Popcorn, Mixed Nuts
\$8 / each

100 Calorie Snack Packs
\$8 / each

Granola Bars, Kind Bars, Power Bars
\$8 / each

Full-Size Assorted Candy Bars
\$8 / each

High Energy Trail Mix
\$8 / each

Beverages

Still Ritz-Carlton Water
\$7 / each

Bottled Fruit Juice
\$7 / each

San Pellegrino Sparkling Water
\$7 / each

Red Bull
\$8 / each

Assorted Soft Drinks, Pepsi Products
\$7 / each

Bottled Iced Tea
\$8 / each

Bottled Lemonade
\$8 / each

Fiji or Voss Bottled Water
\$9 / each

Assorted Nantucket Nectars, Bottled Flavored
\$9 / each

Assorted Gatorade
\$9 / each

Coconut Water
\$9 / each

First Drop Coffee, Decaffeinated Coffee
\$102 / gallon

Organic Hot Tea Selection
\$102 / gallon

Freshly Brewed Unsweetened Iced Tea
\$80 / gallon

Hot Chocolate, Whipped Cream, Mini Marshmallows,
Chocolate Shavings
\$80 / gallon

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LUNCH



LUNCH

All Lunch Tables for 2 hours of continuous service

All Include First Drop Coffee, Decaffeinated Coffee and Selection of Organic Teas

COLD LUNCH TABLES

Copley Square

\$93

Soup

Fire Roasted Tomato Soup, Basil Pesto, Garlic Crouton

Salad

Choice of Two:

Local Farm Greens, Lemon Thyme Vinaigrette and Buttermilk Ranch Dressing

Classic Greek Salad, Lemon Vinaigrette

Green Bean and Tomato Salad, Balsamic Dressing

Orzo Pasta with Shrimp, Chorizo, Herb Vinaigrette

Potato Salad, Shaved Celery, Sliced Radishes, Buttermilk Dressing

Individual Sandwiches

Grilled Vegetables, Arugula Pesto, Spinach Wrap (*Gluten Free, Vegan*)

Grilled Ahi Tuna, Bibb Lettuce, Cucumber, Avocado Aioli, Brioche Roll

Chicken Salad, Bibb Lettuce, Red Onions, Tomato, Croissant

Warm Panini of Beef Pastrami, Gruyère Cheese, Homemade Pickled Cabbage, Ciabatta Bread

House Chips and Deli Pickle

Desserts

Opera Torte

French Macaron

Fruit Tart

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LUNCH

*All Lunch tables for 2 hours of continuous service
Includes a selection of Rustic Rolls and Vermont Butter*

COLD LUNCH TABLES

Quincy Market Soup & Salad

\$92

Soups

Fire Roasted Tomato Soup, Basil Pesto, Garlic Crouton

New England Clam Chowder, Oyster Cracker, Tabasco

Warm Artisan Rolls & Butter

Salads

Bowls of Baby Spinach and Arugula

Tossed Ancient Grains

Proteins

Grilled Jerk Marinated Chicken

Sliced Roast Beef

Rosemary Ham

Grilled Salmon

From the Farm Stand

Bell Peppers, Red and Yellow Cherry Tomatoes,
Shredded Carrots, Roasted Corn

Sliced Button Mushrooms, English Cucumbers, Hard
Boiled Eggs, Marinated Chickpeas, Applewood Smoked
Bacon Bits

Accompaniments

Dried Cranberries, Toasted Pine Nuts, Sunflower Seeds,
Toasted Pumpkin Seeds, Butter and Garlic Croutons

Selection of House Made Dressings

Creamy Blue Cheese, Balsamic Vinaigrette, Red Wine
Vinegar and Olive Oil, Champagne Vinaigrette

Desserts

Fudge Brownies

Cheesecake

Sliced Fruit

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LUNCH

*All Lunch tables for 2 hours of continuous service
Additional \$15 per guest for fewer than 25 guests*

HOT LUNCH TABLES

Southern Comfort

\$95

Salads

Potato, Cucumber, Dill Salad

Pole Bean and Caramelized Sweet Onion Salad

Southwestern Chopped Salad, Black Beans, Corn,
Monterey Jack Cheese, Tortilla Chips

Orecchiette Pasta Salad, Mozzarella Cheese, Cherry
Tomatoes, Basil Leaves, Roasted Garlic
Parmesan Dressing

Hot Selections

Boneless Buttermilk Fried Chicken

Barbeque Style Meatloaf, Chipotle BBQ Sauce

Grilled Corn Succotash

Mashed Potatoes

Sautéed Seasonal Greens and Smoked Onions

Dessert

Bourbon Chocolate Pecan Tart

Strawberry Shortcake Verrine

Sliced Watermelon

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LUNCH

*All Lunch tables for 2 hours of continuous service
Additional \$15 per guest for fewer than 25 guests*

HOT LUNCH TABLES

Burger Bar Buffet

\$95

Salads

Wedge Salad, Red Onions, Blue Cheese Dressing

German Style Potato Salad, Onions, Pickles,
Applewood Smoked Bacon

Kohlrabi Apple Cole Slaw, Radicchio

Southwestern Corn Salad, Roasted Peppers, Cilantro,
Black Beans

Burger Selections

Local Whitefish Burger

Classic Grass-fed Beef Burger

Heritage Turkey Burger

Beyond Burger

Buns

Classic Brioche

Onion Roll

Toppings and Condiments

Sautéed Mushrooms, Sliced Avocado, Bibb Lettuce,
Tomatoes, Onions, Bacon

Cheddar Cheese and Gruyère

Grain Mustard, Ketchup, Mayonnaise, Kosher
Dill Pickles

Warm Accompaniments

Onion Rings

Homemade Potato Chips

Desserts

Jumbo Cookies and Fudge Brownies

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LUNCH

*All Lunch tables for 2 hours of continuous service
Additional \$15 per guest for fewer than 25 guests*

HOT LUNCH TABLES

North End

\$99

Soup

Choice of One

Wild Mushroom Soup, Brandy Cream

Five Onion Soup, Gruyere Croutons

Minestrone (gluten free, vegan)

Pesto Focaccia

Salad

Choice of Two

Caesar Salad, Parmesan Cheese, Croutons

Local Farm Greens, Balsamic Vinaigrette or Maple Pecan Vinaigrette, Fingerling Potatoes, Bacon, Green Onions

Caprese, Fresh Basil with Balsamic Glaze

Salt Roasted Beet Salad, Arugula, Goat Cheese, Citrus Vinaigrette

Corn and Grilled Vegetable Salad

Toasted Fregola Pasta Salad, Artichokes, Roasted Red and Yellow Bell Peppers, Shaved Red Onion, Feta Cheese, Oregano Vinaigrette

Hot Selections

Fennel Crusted Local Halibut Braised Baby Kale, Tomato Coulis

Rotisserie Style Chicken, Oven Dried Tomatoes, Natural Jus

Rigatoni, Tomato, Onion, Garlic, Basil, Lemon, Parmesan-Reggiano

Assorted Vegetable Bouquetière

Buttermilk Mashed Potatoes

Desserts

Tiramisu

Cannoli

Zabaglione

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LUNCH

*All Lunch tables for 2 hours of continuous service
Additional \$15 per guest for fewer than 25 guests*

HOT LUNCH TABLES

Downtown Bistro

\$99

Local Selections

Local Farm Lettuces, Sprouts and Edible Flowers,
Cherry Tomatoes, Sliced Cucumber, Sliced Mushrooms,
Assorted Seeds, Lemon Dressing

Jumbo Asparagus, Orange Rémoulade

Heirloom Tomatoes, Castelvetrano Olives and Marinated
Baby Mozzarella

Local Farm Cheese Selection with Dry Fruit and Nuts

Warm Artisan Rolls & Butter

Entrées

Mushroom Ravioli, Wild Mushrooms, Spinach,
Parmesan Cream

Rôtisserie Style Lemon Chicken, Natural Jus

Roasted Blue Cod, White Beans, Artichokes and
Tomato Stew

Roasted Seasonal Vegetables, Shallot Butter

Desserts

Rustic Apple Galette

Warm Almond-Pear Cobbler

Milk Chocolate Almond Panna Cotta

New England

\$99

Soup

New England Clam Chowder, Oyster Crackers, Tabasco

Salad

Boston Bibb Salad, Charred Onions, Marinated
Tomatoes, Great Hill Blue Cheese Dressing

Roasted Heirloom Potato Salad, Sweet Shallot
Vinaigrette

Orecchiette Pasta Salad, Dry Cured Meats, Roasted
Peppers, Artichokes, Olives, Basil Vinaigrette

Warm Artisan Rolls & Butter

Entrée

Jumbo Northern Maine Crab Cake, Fennel and Chicory
Salad, Lemon Aioli

Steamed Mussels and Clams, Tomato Fennel Broth,
Sauce Rouille

Roasted Lemon Pepper Chicken, Citrus-Rosemary Jus

Roasted Fingerling Potatoes

Roasted Seasonal Vegetables, Shallot Butter

Desserts

Boston Cream Pie

Warm Apple Crisp

Seasonal Berry Sour Cream Cake

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LUNCH

*Customize by selecting up to three sandwiches, with only one salad, one fruit, and one dessert for the entire group
All include: Cape Cod Potato Chips, Bottled Water and Condiments.*

TO-GO LUNCH

South Station Lunch Box To-Go

\$72

Sandwiches

Choice of up to Three:

Black Forest Ham, Aged Swiss Cheese, Green Leaf, Tomato, Honey Dijon, Pumpernickel

Roasted Turkey with Cranberry Aioli, Provolone Cheese, Croissant

Tomato Basil Mozzarella, Slow Oven-Dried Tomato, Basil Pesto, Arugula, Ciabatta

Smoked Salmon Mousse, Cucumber, Cream Cheese, Capers, Baby Green Leaf Lettuce, Tomato Brioche Roll

Roast Beef, Cheddar Cheese, Baby Green Leaf Lettuce, Tomato, Horseradish Cream, Onion Brioche Roll

Grilled Chicken, Roasted Garlic Aioli, Arugula, Goat Cheese, Roasted Red Peppers, Focaccia

Grilled Vegetables, Arugula Pesto, Spinach Wrap (gluten free, vegan)

Salad

Choice of One:

Pasta Salad

Roasted Vegetable Salad

Potato Salad

Greek Salad

Fruit

Choice of One:

Red Apple

Banana

Orange

Dessert

Choice of One:

Fudge Brownie

White Chocolate Chunk Blondie

Oat Jam Bar

Fresh Baked Cookie

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LUNCH

**75% of Guarantee Required*



ENHANCEMENTS

Add a Soup

\$9

Chicken Vegetable with Egg Noodles

Fire Roasted Tomato Soup, Basil Pesto, Garlic Crouton

Corn and Crab Chowder

New England Clam Chowder, Oyster Crackers, Tabasco

Minestrone (gluten free, vegan)

Vichyssoise, Cold Potato Leek

Classic Tomato Gazpacho

(Seasonal: available April-September)

Add a Hot Sandwich

\$18

Choice of One:

Roasted Chicken, Provolone Cheese, Arugula,
Red Bell Pepper and Onion Compote, Flatbread

Cuban Sandwich, Ham, Roasted Pork, Mustard,
Pickles, Baguette

Grilled Cheese, Cheddar, Oven Dried Tomatoes,
Sourdough Bread

Warm Panini of Beef Pastrami, Gruyère Cheese,
Homemade Pickled Cabbage, Ciabatta Bread

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LUNCH

Each Includes: Frist Drop Coffee & Tea service

PLATED LUNCH

Each Includes Warm Artisan Rolls & Butter

Starter

Choice of One:

Fire Roasted Tomato Soup, Basil Pesto, Garlic Crouton

Wild Mushroom Soup, Roasted Garlic Flan

Butternut Squash Soup, Apple Brandy Cream

Heart of Romaine Classic Caesar Salad, Brioche Croutons, Shaved Parmesan

Mixed Baby Greens, Cucumber, Red Bell Pepper, White Balsamic Vinaigrette

Roasted Onion Tart, Baby Arugula, Balsamic Reduction, Lemon Oil

Oven-Roasted Tomato Stack, Buffalo Mozzarella, Balsamic Vinaigrette, Olive Crostini, Baby Frisée, Arugula

Entrée

Choice of One:

Grilled Beef Medallion, Lyonnaise Potatoes, Haricots Verts, Bordelaise Sauce
\$88

Grilled Hanger Steak, Olive Oil Smothered Fingerlings, Pickled Vegetables & Chimichurri Sauce
\$88

Grilled Salmon, Horseradish Mashed Potatoes, Baby Vegetables, Herb Vinaigrette
\$82

Herbed Mahi Mahi, Basil Whipped Potatoes, Vegetable Spaghetti, Mango Salsa
\$82

Chicken Breast Stuffed with Porcini Mushrooms, Trofie Pasta, Sun-Dried Tomatoes, Veal Jus
\$82

Lemon Butter Chicken, Fingerling Potatoes, Pine Nuts, Castelvetrano Olives, Roasted Cauliflower, Romanesco, Yuzu Jus
\$82

Roasted Mushroom Risotto, Truffle, Arugula and Fennel Salad
\$75

Hoisin Glazed Tofu, Brown Basmati Rice, Sesame Tuile, Baby Bok Choy, Carrot Gel, Mung Bean Sprouts and Scallion Salad, Spaghetti Squash
\$75

Dessert

Choice of One:

Seasonal Fruit Cobbler

Seasonally Inspired Crème Brûlée, Brown Butter Financier, Fresh Berries

Greek Yogurt Panna Cotta, Fruit Compote, French Macaron

Strawberry Pistachio Torte, Strawberry, Champagne Gastrique

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RECEPTION

RECEPTION

Each Reception tables is for continuous service of up to 2 hours

RECEPTION TABLES

Antipasti

\$35

Yellow and Red Roasted Peppers

Balsamic Marinated Portobello Mushrooms

Grilled Zucchini with Shaved Pecorino Romano

Grilled Asparagus, Roasted Fennel

Marinated Olives, Marinated Artichokes,
Romaine Spears

Garlic Crostini, Pita Bread, Chips, Fava Bean Hummus

Buttermilk Ranch, Roasted Eggplant Caviar,
Olive Tapenade

Charcuterie

\$40

Selection of Italian Cured Meats and Charcuterie

Prosciutto de Parma, Salami, Capicola, Soppressata,
Chorizo au Sec

Bread Sticks, Assorted Artisan Bread

Pickled Vegetables, Marinated Olives, Flavored Mustards

Combination Antipasti and Charcuterie

\$45

Chef's Selection of Antipasti, Italian Cured Meats
and Charcuterie

Includes Bread Sticks, Assorted Artisan Bread, Pickled
Vegetables, Marinated Olives, Flavored Mustards

International and Domestic Cheese Display

\$38

Chef's Selection of Artisan Domestic and
Imported Cheeses

Marinated Baby Fresh Mozzarella, Dried Fruits, Nuts,
Quince Paste

English Crackers, Sourdough Baguette, Walnut
Cranberry Bread

Vegetable Harvest

\$33

Locally Harvested Asparagus, Belgian Endive, Celery,
Pink Radishes, Carrots, Teardrop Tomatoes, Zucchini,
Squash, Red and Yellow Bell Peppers, Cucumber,
Romaine Spears

Dipping Sauces: Gorgonzola and Sour Cream, Herb and
Cucumber Tzatziki, Piquillo Pepper Aioli, Buttermilk
Ranch, Elephant Garlic Hummus

Note: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

RECEPTION

Each Reception Table is for continuous service of up to 2 hours

RECEPTION TABLES

Raw Bar

\$9 / per piece (Minimum Order of 50 Pieces)

Chilled Citrus Poached Jumbo Shrimp

Cocktail Crab Claws

Chef's Selection of Freshly Shucked Oysters on the Half Shell

All Raw Bar Selections served on ice with Lemon Wedges, Bloody Mary Cocktail Sauce, Grilled Fennel Mignonette, Cognac Sauce

Assorted Sushi and Sashimi

\$57 (Minimum of 25 guests)

Spicy Tuna, Salmon, Sweet Potato, California Rolls, Cucumber Rolls

Assorted Nigiri: Salmon, Tuna, Hamachi

Pickled Ginger, Wasabi, Soy Sauce

Handmade Dim Sum

\$58

Chicken & Mushroom, Pork, Shrimp, Vegetable, Sambal-Sweet Chili Sauce, Unagi Sauce, Lemon-Ponzu Sauce, Peanut-Ginger Fish Sauce

Assorted Sliders

\$45

Housemade Potato Chips

Choice of Three:

Classic Beef with Aged Cheddar, Candied Bacon, Secret Sauce

Boston Lobster Roll, Brioche Roll

Spicy Salmon with Pickled Carrots and Daikon Salad and Korean BBQ Sauce

Pulled Pork Pickled Sweet Potatoes

Lamb with Feta Cheese and Tomato Jam

Black Bean with Salsa Verde

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RECEPTION

Minimum order of 2 dozen per item

PASSED HORS D'OEUVRES - COLD

Vegetarian

Rice Paper Summer Rolls – Mango, Pickled Ginger, Thai Basil, Mung Bean Sprouts, Sesame-Tamari-Peanut Sauce
\$8

Grilled Peaches – Meyers Dark Strawberries, Herb d'Provence Cherve, Local Lavender-Agave
\$8

Compressed Watermelon – House Kim Chi, Thai Basil, Agave Syrup, Silver Tequila
\$8

Heirloom Tomato Bruschetta – Tuscan Loaf, Balsamic Glaze, Micro Basil
\$8

Coconut and Corn Bisque – Watermelon, Cucumber, Popcorn Shoots
\$8

Meat

Beef Tenderloin Crostini, Cilantro Cream, Pickled Onion and Serrano Chili
\$9

Jamón Serrano, Compressed Melon, Farm Fresh Mint, Aged Balsamic Vinegar
\$9

From the Sea

Savage Blonde Oyster – Passion Fruit, Yuzu Marmalade, Hackleback Caviar
\$9

White Anchovy, Marinated Manchego, Smoked Castelvetro Olive Skewer
\$9

Grilled Calamari 'Ceviche' – Point Judith Calamari, Spicy Tomato Gazpacho
\$9

Tuna Crudo – Pickled Spring Onion, Unagi Sauce
\$9

Salmon Belly Crudo – Yuzu Foam, Spiced Pepitas
\$9

Scallop Crudo – Ginger, Cracked Black Peppercorn, Miso Espuma
\$9

Citrus Poached Jumbo Prawn – Bloody Mary Cocktail Sauce, Grilled Citrus, Chervil
\$9

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RECEPTION

Minimum order of 2 dozen per item

PASSED HORS D'OEUVRES - HOT

Vegetarian

Crème Fraiche Gnocchi, Caramelized Orange and Fennel Chutney, Spiced Pepitas
\$9

'Street Corn' – Grilled Local Corn, Cashew-Tofu Aioli, Cilantro, Crispy Fresno Peppers
\$8

Vegetarian Dim Sum – Sweet Soy, Kewpie Mayo and Toasted Sesame Sauce
\$8

Stoke Sweet Potato – Creamy Purple Sweet Potato, Horseradish Cream Sauce, Pickled Scallion
\$8

Moroccan Sprouts – Fried Crispy, Harissa Aioli, Sherry Vinegar
\$8

Miso Sprouts – Pickled Enoki Mushrooms, Honey Miso Glaze
\$8

Artichoke and Roasted Tomato Arancini – Parmesan Cream
\$8

Meat

Chicken and Mushroom Dim Sum – Sweet Soy and Toasted Sesame Sauce
\$9

Ginger Beef Satay – Marinated Skirt Steak Gently Grilled with Fresh Orange Peels and Ginger, Apricot and Spicy Mustard Dipping Sauces
\$9

Roasted New Zealand Lamb – Whole Grain Mustard and Fine Herbs, Chimichurri Sauce, Black Lava Sea Salt
\$9

Cuban Spring Roll – Country Ham, Swiss and Gruyere Cheese, Bread and Butter Pickles, Dijon Mustard
\$9

Chicken and Waffles – Crispy Chicken Thigh, Maple Waffle, Pickled Onions, Whole Grain Mustard Aioli
\$9

Beef Short Rib and Manchego Empanada – Cilantro-Lime Sofrito
\$9

From the Sea

Jumbo Grilled Prawn – Ginger Unagi Sauce, Sticky Rice, Toasted Nori and Sesame
\$9

Shrimp and Ginger Dim Sum – Sweet Soy and Toasted Sesame Sauce
\$9

Dayboat Scallop & Bacon – Vermont Maple Syrup, Spring Onions
\$9

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RECEPTION

*Each Station for 2 hours of continuous service
Chef Required \$175 each (1 per 50 guests)*

ACTION STATION

Seaport **\$57**

Seared Black Grouper, Cauliflower Purée, Sauce Vierge

Seared George's Bank Scallops, Asparagus Risotto,
Shaved Parmesan, Caper Brown Butter Sauce

China Town Noodles **\$47**

Ramen Noodles, Pork Belly, Poached Egg, Broth

Assorted Condiments: Daikon, Crushed Peanuts,
Scallions, Carrots, Mushrooms, Cilantro Leaves,

Baby Bok Choy, Edamame

Shrimp Pad Thai

Green Papaya Salad

Hanover Street **\$41**

Homemade Focaccia, Olive Ciabatta, Chef's Selection
of Breads

Choice of Three:

Butternut Squash Risotto, Sage, Caramelized Onion
(can be made vegan)

Caserecci Pasta, Rustic Pomodoro and Fresh Maple
Brook Farm Ricotta

Orecchiette Pasta alla Carbonara, Pancetta, English Peas,
Roasted Broccolini, Parmesan Cheese

Penne Pasta, Roasted Garlic, Cherry Tomatoes, Pesto,
Radicchio Lettuce, Parmesan Cheese

Rigatoni, Braised Wild Mushrooms, Rosemary Oil,
Parmigiano

Wild Mushroom Ravioli, Porcini Marsala Cream Sauce,
Wild Mushrooms, Shaved Parmesan

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RECEPTION

*Each Station for 2 hours of continuous service
Chef Required \$175 each (1 per 50 guests)*

ACTION STATION

Stir-Fry **\$51**

Mongolian Stir-Fry Beef and Shrimp

Prepared to order with choice of: White Rice or Soba Noodles

Bok-Choy, Bean Sprouts, Chinese Broccoli, Shiitake Mushrooms, Carrots, Peppers, Baby Corn, Green Onions, Eggplant, Squash, Ginger Garlic Sauce

Salad **\$42**

Choice of Three, tossed to order:

Baby Spinach, Shredded Beets and Carrots, Candied Pecans, Gorgonzola Cheese, Maple Pecan Dressing

Spicy Asian Greens, Julienne Vegetables, Bean Sprouts, Fried Wontons, Shiitake Mushrooms, Soy and Miso Dressing

Tender Bibb Lettuce, Avocado, Chopped Tomatoes, Chopped Hard Boiled Eggs

Choice of Protein: Smoked Chicken, Baby Shrimp, Applewood Smoked Bacon Crumbles

Choice of One, premade individual salad:

Individual Caesar Salad

Individual Arugula Salad, Oven Dried Tomatoes, Smoked Shallot Dressing

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RECEPTION

Chef Required \$175 each, 2 hours of continuous service



CARVING STATIONS

Herb Crusted Turkey Breast

Mustard Sage Jus, Cranberry Citrus Chutney,
Green Bean Almandine, Brioche Rolls
\$40

Scottish Salmon en Croûte

Salmon Filet Filled with Crab and Fresh Herbs,
Citrus Chive Butter, Vegetable Bouquetiere, Zucchini,
Squash, Tomatoes, Caramelized Sweet Onions
\$58

Garlic and Herb Crusted Rack of Lamb

Rosemary Fondant Potatoes, Toasted Naan Points
\$58

Herb Roasted Beef Tenderloin

Horseradish Crème, Cabernet Sauce, Roasted Garlic
Mashed Potatoes, Mini Brioche Rolls
\$45

Niman Ranch Roasted Pork Tenderloin

Dried Fruit Compote, Cheddar Cheese Stone Ground
Grits, Soft Milk Rolls
\$38

Roasted Bone-In Prime Rib

Natural Jus, Horseradish Cream, Assorted Mustards,
Roasted Fingerling Potatoes, Portobello Mushrooms
and Cipollini Onion Casserole
\$52

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RECEPTION

Uniformed Chef Required for Every 100 Guests
\$175 Chef Attendant – 2 hours, \$85 / hour Thereafter

DESSERTS

Viennese Miniature Dessert Table

\$40 (*Two hours, based on 3 pieces per guest*)

Choice of Five:

Boston Cream Pie

Strawberry Pistachio Torte

Dark Chocolate Tart

Bourbon Chocolate Pecan Pie

Cheesecake

Roasted Pineapple Praline

Lemon Meringue

Mixed Berries and Cream Cobbler

Assorted Miniature Cupcakes

French Macaron

Passed Desserts

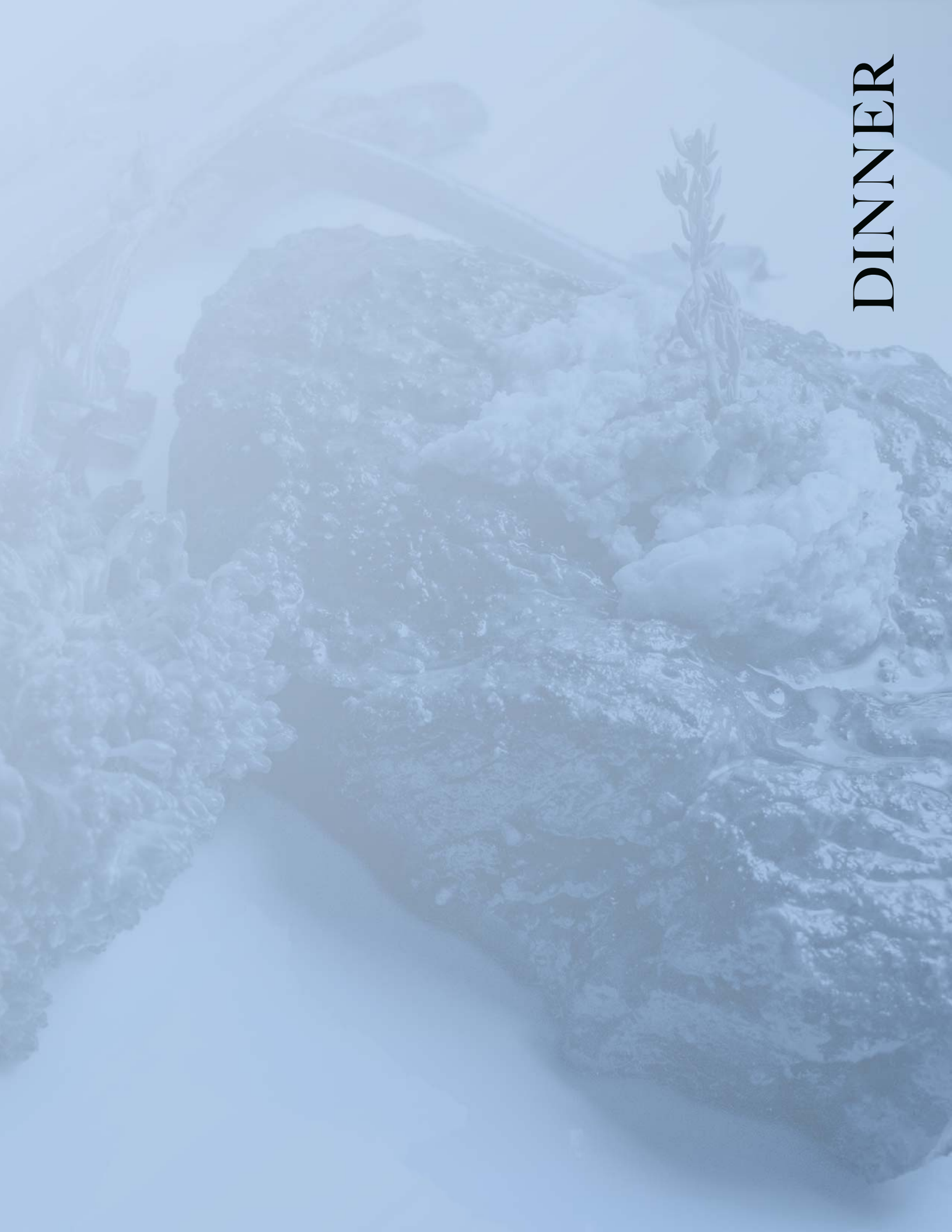
(Minimum of 2 dozen per piece)

Caramel filled Churros-Mexican Chocolate Gelato
\$7 / piece

Miniature Assorted Gelato and Sorbet Cones
\$8 / piece

Chef Choice Cookie Gelato Sandwiches
\$8 / piece

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DINNER

DINNER TABLE

For Continuous Service of 2 hours

\$20 per guest Additional charge for less than 25 guests

The Cape Table

\$170

Family Style Dishes. Includes Warm Artisan Rolls and Butter.

Crab and Avocado Salad, Lemon, Arugula

Organic Greens, Seasonal Vinaigrette

Grilled Calamari Ceviche

Starters

New England Clam Chowder, Oyster Crackers, Tabasco

Steamed Clams, Garlic, Parsley, White Wine

Entrées

Grilled Split Lobster Tails, Drawn Butter
(1.5 pieces per person)

Poached Shrimp, Potato, Corn, Sausage

Herb Roasted Chicken, Redskin Mashed Potatoes,
Asparagus

Grilled Flat Iron Steak, Confit Cipollini Onion,
Roasted Peppers, Red Wine Sauce

New England Foraged Mushroom Gnocchi,
Confit Garlic, Torn Basil, Herb Ricotta

Dessert

Toasted S'mores Cone

Strawberry Shortcake

Lemon Cream Torte

Chocolate Peanut Butter Bar

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DINNER TABLE

For Continuous Service of 2 hours

\$20 per guest Additional charge for less than 25 guests

Classic and Modern Table

\$170

Includes Warm Artisan Rolls & Butter

Soup

White Bean Stew, Roasted Garlic, Artisan Bread Station

Starters

Brussels Sprouts, Pork Belly, Harissa Sauce

Watercress Salad, Tomato, Cucumbers, Herb Vinaigrette

Smoked Blue Fish Pâté, Crispy Baguette

Entrées

Herb Roasted Chicken, Braised Chard, Lentils

Seared Cod, Tomato, Olive, Relish, Balsamic Reduction

Fettuccine Pasta, Onions, Garlic, Basil, Tomato,
Lemon, Olive Oil

Fried Eggplant, Balsamic Tomato Ragout

Roasted Cauliflower, Truffle Cream

Dessert

Dulce de Leche Profiterole

Seasonally Inspired Crème Brûlée

Opera Torte

Fresh Fruit Tart

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DINNER TABLE

For Continuous Service of 2 hours

\$20 per guest Additional charge for less than 25 guests



Northern Bostonian

\$190

Starters

Antipasti of Marinated Artichokes, Portobello Mushroom, Fresh Mozzarella, Heirloom Tomatoes, Basil, Aged Balsamic, Extra Virgin Olive Oil

Chopped Mediterranean Salad, Tomato Stuffed Cherry Peppers, Oven Roasted Tomatoes, Braised Baby Fennel, Roasted Red Peppers with Garlic, Aged Provolone, Red Onion, Pepperoni, Kalamata Olive

Focaccia with Olive Oil and Aged Balsamic

Hot Offerings

Roasted Beef Tenderloin Marsala

Rosemary Roasted Shrimp

Chicken Picatta

Potato Gnocchi, Roasted Tomato Sauce

Garlic Roasted Fingerling Potatoes

Vegetable Boutere

Dessert

Tiramisu

Riesling and Berries Zabaglione

Assorted Cannoli

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DINNER TABLE

For Continuous Service of 2 hours

\$20 per guest Additional charge for less than 25 guests

Streets of Boston

\$195

Chinatown

Ramen Noodle Station: Ramen Noodles, Beef Broth, Vegetable Broth, Sliced Pork Belly, Diced Tofu, Shaved Beef, Boiled Egg, Cilantro, Mung Bean Sprouts, Saba Chili Sauce, Bamboo Shoots, Shaved Jalapeno, Fish Sauce, Oyster Sauce, Soy Sauce, Shaved Carrot, Shaved Celery, Sesame

Back Bay

Shaved Radish, Torn Basil

Shrimp Pad Thai Noodles

Green Papaya Salad, palm sugar-lime vinaigrette

Theatre District

Ensalada César de Alex Cardiné: Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons

Pork, Beef and Shrimp Street Tacos with Tomato Salsa, Guacamole, picked Cilantro

Mexican Street Corn, Crème, Chili Spice, Lime, Cotija Cheese

South End

Pita Sandwich: Chicken Shawarma, Falafel, Shredded Lettuce, Diced Tomatoes, Tzatziki

Assorted Mezze, Hummus, Baba Ganoush, Roasted Peppers, Olives, Confit Artichoke, Marinated Chickpeas

The Boston Harbor

Jumbo Lump Crab Cakes

Housemade Potato Chips, Apple Walnut Kohlrabi Coleslaw and Old Bay Rémoulade Sauce

Beacon Hill Dessert

Churros

Orange Blossom Cheesecake

Lemon Bar

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DINNER

*All Plated Dinners include three courses: Choice of Starter, One Entrée and Dessert with Coffee, Tea service with split entrée selections higher price entrée will prevail
Day Of Tableside order is available for an additional fee of \$25 per Person (appetizer course is required)*

PLATED

Includes Warm Artisan Rolls & Butter

Choice of Starters

Soup

Roasted Butternut Squash Soup, Hazelnut Cream

New England Clam Chowder, Oyster Crackers, Tabasco

Cauliflower Soup, Smoked Onions, Sourdough Croûtons, Chervil Oil

Tomato Gazpacho, Smoked Mozzarella Panna Cotta, Basil Oil (*May to September*)

Salad

Farmer's Field Mesclun Greens, White Anchovies, Spicy Sprouts, Brioche Croutons

Tian of Roasted Corn, Avocado, Confit Tomato, Potato Gaufrette

Spinach Salad, Great Hill Blue Cheese, Olive Crouton, Basil Vinaigrette, Crisp Pancetta

The Wedge, Iceberg Lettuce, Cherry Tomatoes, Pickled Red Onions, Applewood Smoked Bacon, Great Hill Blue Cheese Crumbles, Ranch Dressing

Fattoush Salad, Cucumber Ribbons, Fried Pita Bread, Olive Confetti, Feta Cheese

Roasted Beet Salad with Local Spicy Greens, Roasted Pears, Candied Pecans, Noble Tonic 05 Vinegar

Additional Appetizer Course

\$14 / per person

Seared Pork Belly, Celery-Apple Espuma, Carrot Purée, Crisp Kale

Seared Tuna Carpaccio, Pickled Green Beans, Confit Potatoes, Sieved Egg, Herb Dressing

Seared Georges Bank Scallops, Jerusalem Artichoke Purée, Fennel Salad, Brown Butter Emulsion, Herb Salad

Avocado Panna Cotta, Jumbo Lump Crab Salad, Red Sorrel, Pequillo Pepper Coulis and Citrus Reduction

Seared Jumbo Lump Crab Cake, Herb Salad, Roasted Tomato BBQ Sauce

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DINNER

All Plated Dinners include three courses: Choice of Starter, One Entrée and Dessert with Coffee, Tea service.

With split entrée selections higher price entrée will prevail

Day Of Tableside order is available for an additional fee of \$25 per Person (appetizer course is required)

PLATED

Duet Entrées

Beef and Black Grouper Duet:
Grilled Beef Tenderloin, Cabernet-Essence and Seared
Black Grouper, Sauce Vierge, Parmesan Potato Cake,
Haricots Verts
\$155

Short Rib and Diver Scallop Duet:
Braised Beef Short Ribs, Seared Scallop, Tarragon
Beurre Blanc, Potato Risotto, Crispy Brussels Sprouts,
Cabernet Sauce
\$145

Chicken Breast and Seared Prawn Duet:
Free Range Chicken Breast and Seared Prawns, Garlic
Mashed Potatoes, Candied Rainbow Carrots, Garlic Jus
\$155

Beef and Crab Cake Duet:
Grilled Beef Tenderloin, Cabernet Essence and Pan
Seared Crab Cake, Tarragon Cream Sauce, Yukon Gold
Potato Gratin, Haricots Verts
\$155

Beef Tenderloin and Lobster Duet:
Black Pepper Beef Tenderloin and Butter Poached ½
Northern Maine Lobster, Root Vegetables, Horseradish
Smashed Potatoes, Cabernet Sauce
\$165

Entrées

Beef
\$135

Grilled Beef Tenderloin, Sweet Onion Tart Tatin,
Haricots Verts, Cabernet Sauce

Beef Hanger Steak, Shallot Red Wine Sauce, Smashed
New Crop Potato, English Peas, Local Heirloom
Baby Carrots

Braised Beef Short Ribs, Potato Risotto, Roasted Brussels
Sprouts, Cabernet Sauce

Duck
\$135

Seared Duck Breast and Confit Leg, Brandied Cherry
Sauce, Brussels Sprouts, Roasted Root Vegetables

Pork
\$130

Dijon and Bacon Crusted Pork Tenderloin, Sweet Potato
& Apple Hash, Braised Red Cabbage, Cider Jus

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DINNER

*All Plated Dinners include three courses: Choice of Starter, One Entrée and Dessert with Coffee, Tea service with split entrée selections higher price entrée will prevail. Includes Warm Artisan Rolls & Butter
Day Of Tableside order is available for an additional fee of \$25 per Person (appetizer course is required)*

PLATED

Entrées

Chicken
\$130

Pan Seared Chicken Breast, Roasted Garlic Mashed Potato, Braised Kale, Carrots, Sage Chicken Jus

Truffled Porcini Chicken Breast, Parsnip-Potato Puree, Grilled Asparagus

Seafood
\$130

Seared Lightly-Smoked Atlantic Salmon, Cannelloni Cassoulet, Pancetta Lardon

Seared Atlantic Halibut, Jasmine Rice, Radish, Black Trumpet Mushroom Dashi

Vegetarian
\$130

Vegetable Tagine, Garbanzo, Moroccan Tomato Couscous, Saffron-Cumin Broth, Harissa Oil (Vegan)

Ancient Grain Risotto with Yellow and Red Marinated Tomatoes, Wild Mushrooms, Parsley Parmesan Cream

Swiss Chard and Ricotta Crepe Cannelloni with Slow Poached Egg, Eggplant Parmigiano, Porcini Cream

Dessert

Choice of One:

Warm Chocolate Cake, Bailey's Vanilla Ice-cream

Seasonal Fruit Cobbler, Vanilla Bean Gelato

Greek Yogurt Panna Cotta, Grapefruit Caviar, Crispy Filo

Seasonally Inspired Crème Brûlée, Brown Butter Financier

Signature Ritz-Carlton Cake, Candied Orange Peel, Grand Marnier

Meyer Lemon Bar, Toasted Meringue

Strawberry Pistachio Torte, Strawberry Champagne Gastrique

Boston Cream Cheesecake, Salted Chocolate Soil

Intermezzos

\$9 / per person

Seasonal Fruit Sorbet, Prosecco, Micro Herb

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BEVERAGES

BEVERAGES

Inspired by the bounty & culture of the area, from its rich history to its modern-day vibrancy and diversity, our menus aim to artfully reflect the spirit of New England.

SELECT BRAND BAR PACKAGE

Select Brand Liquor

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Canadian Club Whiskey, Jim Beam White Label Bourbon, Dewar's White label Scotch, Sauza Blue Silver Tequila, Korbel Brandy
\$12 / each

Premium Beer

Heineken, Amstel Light, Samuel Adams
\$9 / each

Domestic Beer

Budweiser, Bud Light
\$9 / each

Wine

Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, La Marca Prosecco
\$50 / bottle

La Marca Prosecco
\$65 / bottle

Pepsi Products

Soft Drinks and Mineral Water
\$7 / each

Cordials & Cognac

(on request)

Amaretto di Saronno, Bailey's, Frangelico, Grand Marnier, Sambuca, Kahlua, Courvoisier VS
\$13 / each

Vermouth

Dolin Dry, Dolin Rouge
\$12 / each

Martinis & Cosmopolitans

\$14 / each

Price Per Person

1-hour package
\$26

2-hour package
\$44

3-hour package
\$54

4-hour package
\$70

5-hour package
\$84

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BEVERAGES

Inspired by the bounty & culture of the area, from its rich history to its modern-day vibrancy and diversity, our menus aim to artfully reflect the spirit of New England.

PREMIUM BRAND BAR PACKAGE

Premium Brand Liquor

Grey Goose Vodka, Tanqueray Gin, Cruzan Single Barrel Select Rum, Crown Royal Canadian Whiskey, Makers Mark Bourbon, Chivas Regal Scotch, Patron Silver Tequila
\$14 / each

Premium Beer

Heineken, Amstel Light, Samuel Adams
\$9 / each

Domestic Beer

Budweiser, Bud Light
\$9 / each

Wine

Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon
\$50 / bottle

La Marca Prosecco
\$65 / bottle

Pepsi Products

Soft Drinks and Mineral Water
\$7 / each

Cordials & Cognac

(on request)

Amaretto di Saronno, Bailey's, Frangelico, Grand Marnier, Sambuca, Kahlua, Courvoisier VS
\$13 / each

Martinis & Cosmopolitans

\$16 / each

Seasonal Sangria

\$16 / each

Vermouth

Dolin Dry, Dolin Rouge
\$12 / each

Local Craft Beer Sampling Station

\$14 / person (1-hour)

Price Per Person

1-hour package
\$30

2-hour package
\$50

3-hour package
\$68

4-hour package
\$86

5-hour package
\$100

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BEVERAGES

For groups under 75 people, additional \$175 bartender fee. Bar Package
Enhancements also available as substitute to standard bar packages
Pricing is per hour, per person

BAR PACKAGE ENHANCEMENTS

The Local Libations

Inspired by New England
\$15

Cape Fizz

Local Vodka, Cape Cod Cranberries

Whiskey Revolution

Local Bourbon, Boston Harbor Tea Infused
Simple Syrup

Gin Gin Mule

Local Gin, Ginger Syrup, Fresh Lime

The Bloody Mary and Bubbly Bar

Customize your Mimosa or Bloody Mary
\$12

Bloody Mary Offerings:

Two Selections of Specialty Vodka, House Made Bloody
Mary Mix, House Made Spicy Mix

Selection of Bloody Mary Garnishes:

Crispy Bacon, Celery, Lemon, Lime, Artisan Olives,
Dill Pickle Spear, Pickled Onion, Cheddar Cheese Cubes

Bubbly Bar Offerings:

La Marca Prosecco, Freshly Squeezed Orange Juice,
Grapefruit Juice, Pineapple Juice, Blood Orange Juice,
Selection of Seasonal Fresh Fruit Garnishes

The Margarita Bar

Create Your Own Margarita
\$14

Margarita Offerings:

Silver & Reposado Tequila, Simple Syrup,
Fresh Lime Juice, Cointreau

Select of Garnishes:

Strawberries, Grilled Pineapple, Jalapeño,
Cucumber, Orange Wedges, Grapefruit Wedges,
Lime Wedges, Sea Salt Rim, Cane Sugar Rim

The Martini Bar

Selection of classic Martini's with a modern twist
\$14

The Dirty Martini

Vodka, Dry Vermouth, Olive Juice, Olive Garnish

Cosmopolitan

Citrus Vodka, Cointreau, Lime Juice, Cranberry Juice,
Simple Syrup, Orange Twist Garnish

Nouveau Mot

Gin, Lime Juice, St. Germain, Simple Syrup,
Lime Wheel Garnish

Apple Daiquiri

Rum, Lime Juice, Apple Schnapps, Simple Syrup

Manhattan

Rye Whiskey, Vermouth, Angostura Bitters,
Brandied Cherry Skewer Garnish

Note: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

All prices are per guest unless otherwise noted and are subject to change without notice.

BEVERAGES



CHAMPAGNE OFFERINGS

Bubbles

La Marca Prosecco, Veneto
\$65

Lamberti Extra Dry Prosecco, Veneto, Italy
\$70

Taittinger, “La Francaise”, Brut
\$105

Schramberg “Mirabelle” Brut, North Coast, California
\$90

Ritz by Barons De Rothchild, Brut, Champagne, France
\$125

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BEVERAGES

WINE OFFERINGS

Whites

Provenance Vineyard Sauvignon Blanc, Napa Valley, California
\$80

Montes Estate 'Classic Series', Sauvignon Blanc, Casablanca Valley, Chile
\$70

Craggy Range, Sauvignon Blanc, New Zealand
\$80

Torres Pazo Das Bruxas, Albarino, Spain
\$65

Alexana, Riesling, Willamette, Oregon
\$72

Banfi San Angelo, Pinot Grigio, Toscana
\$65

Ponzi Vineyards Pinot Gris, Willamette Valley, Oregon
\$48

Pighin Pinot Grigio, Willamette Valley, Oregon
\$55

Full Body Whites

Shannon Ridge "High Elevation" Chardonnay, North Coast, California
\$65

Joseph Phelps, Chardonnay, Sonoma Coast
\$95

Stag's Leap "Karia", Chardonnay, Napa Valley, California
\$98

Steven Kent Stylized as "The Ritz Carlton Cuvee" Chardonnay, Central Coast, California
\$65

Landmark "Overlook" Chardonnay, Sonoma County, California
\$70

Sterling Vineyards Chardonnay, Napa Valley, California
\$90

Cakebread, Chardonnay, Napa Valley, California
\$120

Rosé

Kim Crawford Rosé, New Zealand
\$70

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BEVERAGES

WINE OFFERINGS

Red Fruit and Earth

Albert Bichot “Secret de Famille”, Pinot Noir,
Burgundy, France
\$70

Mohua Wines, Pinot Noir, New Zealand
\$80

CrossBarn by Paul Hobbs, Pinot Noir,
Sonoma Coast, California
\$115

Chehalem “3 Vineyard” Pinot Noir,
Willamette Valley, Oregon
\$80

Brancaia, Tre, Sangiovese, Tuscany
\$70

Torres “Celeste” Crianza, Ribero Del Duero, Spain
\$55

Full Body Reds and Blends

Primus “The Blend”, Colchagua Valley, Chile
\$80

Vina Cobos “Felino”, Malbec, Mendoza, Argentina
\$70

Est. 75 “The Sum”, Shiraz, California
\$68

Toad Hallow Vineyards, Merlot, California
\$65

Sterling Vineyards Merlot, Napa Valley, California
\$95

Carmenet, Cabernet Sauvignon, California
\$62

Chateau Ste. Michelle, Cabernet Sauvignon,
Columbia Valley, Washington
\$65

Steven Kent “The Ritz Carlton Cuvee” Cabernet
Sauvignon, Central Coast, California
\$60

Sequoia Grove, Cabernet Sauvignon, California
\$135

Priest Ranch, Cabernet Sauvignon, California
\$145

Produttori Del Barbaresco, Nebbiolo, Piedmont, Italy
\$120

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TERMS & CONDITIONS

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A 15.5% service charge, 9.5% administrative fee and 7% meals tax will be applied to all food and beverage charges. The 9.5% administrative fee, room rental fees and all other non-food and beverage charges are also subject to the state meal tax of 7%. Other than the service charge, which is distributed in its entirety to wait staff and service bartenders, no fee or charge (including the administrative fee and room rental or miscellaneous fee) is a service charge, tip or gratuity for wait staff, service bartenders, or service employees. All taxes and surcharges are subject to change without notice.

Priced per person, unless otherwise noted.

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