



## EVENT MENU

# WELCOME TO AC HOTEL WORCESTER

A new way to meet where the hotel is your meeting space.

At AC Hotels meetings are frictionless. We edit out all unnecessary clutter that detracts from having purposeful and efficient meetings.

AC Worcester is proud to present our Complete Event Menu. Our talented event team is ready to serve you modern and redefined food and beverage selections that cater to the progressive tastes of your guests. We will ensure a beautiful and seamless experience that will help you feel more creative, effective and inspired.

## The Beautiful Essentials:

- Modern design with tech forward attitude
- Over 12,000 sq. ft. of meeting space
- On site audio visual team
- Pre-function space
- Complimentary Wi-Fi in meeting spaces and guest rooms
- Modern and localized menu
- Fitness Center & Yoga Studio
- AC Kitchen — European inspired breakfast
- AC Lounge — co-working space by day, hub or social buzz by night, serving small tapas-style plates
- Earn Marriott Bonvoy™





# BREAKFAST

# BREAKFAST | AC BREAKFAST SELECTIONS

## AC CONTINENTAL | \$15

Fresh Sliced Seasonal Fruits & Wild Berries  
Bakery Basket, Croissants, Muffins and Breakfast Pastries  
Vermont Butter and Local Jams  
Chia Seed Pudding with Harvest Fruit & Berries  
Fresh Assorted Juices  
Freshly Brewed New England Coffee & Tazo Teas

## FRONT STREET CONTINENTAL | \$21

Fresh Sliced Seasonal Fruits & Wild Berries  
Assorted Greek Yogurts with AC Granola & Sun Dried Fruits  
Sliced Charcuterie Meats, Local Farmstead Cheeses  
Chef Inspired Breakfast Quiche  
Bakery Basket, Croissants, Muffins and Breakfast Pastries  
Vermont Butter, Local Jams  
Fresh Assorted Juices  
Freshly Brewed New England Coffee & Tazo Teas

## TATNUCK SQUARE BREAKFAST | \$24

Fresh Sliced Seasonal Fruits & Wild Berries  
Assorted Greek Yogurts with AC Granola & Sun Dried Fruits  
Bakery Basket, Croissants, Muffins, Breakfast Pastries  
Assorted Artisan Breads, Vermont Butter and Local Jams  
Cage-free Egg Frittata with Fine Herbs, Tomato-Herb Salsa  
Applewood Smoked Bacon and Country Sausage  
Roasted Breakfast Potatoes  
Fresh Assorted Juices  
Freshly Brewed New England Coffee & Tazo Teas

## AC HEALTHY START | \$26

Fresh Sliced Seasonal Fruits & Wild Berries  
Roasted Pee Wee Potatoes with Fresh Snipped Herbs  
Chicken-Apple Sausage  
Chia Seed Puddings with Harvest Fruit & Berries  
Steel-cut Oatmeal, Brown Sugar, Sun Dried Fruits, Toasted Almonds  
Fresh Fruit and Superfood Blended Smoothie  
Fresh Assorted Juices  
Freshly Brewed New England Coffee & Tazo Teas

### *Select One:*

Egg White Frittata, Exotic Mushrooms, Caramelized Onions, Farmers Cheese, Herb Pesto  
Petite Quiche, Boggy Meadow Swiss, Exotic Mushrooms, Baby Spinach  
Avocado Toast, Cage Free Egg, Baby Arugula, Sauce Romesco



All Pricing is Based on a Per Person Charge and a Minimum of 20 Guests  
A \$3 Per Person Charge Will be Added for Groups of Less Than 20

125 Front Street | Worcester, MA 01608 | 774.420.7555

# SIGNATURE BREAKFAST ENHANCEMENTS

**Breakfast Sandwich** – Farm Fresh Eggs, Shaved Country Ham, Vermont Cheddar, English Muffin | \$5

**Assorted Dry Cereal** – Whole and Skim Milk | \$5

**Steel-cut Oatmeal** – Brown Sugar, Sun Dried Fruits, Toasted Almonds | \$5

**Cinnamon French Toast** – New England Maple Syrup, Maine Blueberry Compote | \$5

**Smoked Salmon & Bagels** – Traditional Accompaniments, Whipped Cream Cheese | \$5

**Breakfast Farmers Board** – Cured and Smoked Meats, Local Cheeses, Fruit Preserves, Crostini | \$7

**Modern Benedict** – Vine Ripe Tomato, Baby Arugula, Avocado, Herb Hollandaise | \$6

**Classic Benedict** – Thick Hand Carved Canadian Bacon, English Muffin, Hollandaise | \$6

**Signature Quiche** – Baby Kale, Roasted Tomatoes, Capri Goat Cheese | \$5

**Belgian Waffles** – New England Maple Syrup, Berry Compote, Whipped Cream | \$5

## **Chef Attended Omelet Station\* | \$7**

Farm Fresh Cage Free Eggs, Egg Whites, Applewood Smoked Bacon, Honey Ham, Country Sausage, Baby Spinach, Vine Ripe Tomato, Bell Pepper, Red Onion, Exotic Mushrooms, Vermont Cheddar, Swiss, Salsa Fresca

\*A \$100 attendant fee is required, per 50 guests



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# LUNCH

# LUNCH | LUNCH BUFFET

## SALISBURY STREET DELI | \$28

Chef's Inspired Soup of the Day  
Garden Greens, Baby Heirloom Tomatoes, Cucumbers, AC Balsamic Vinaigrette  
Quinoa Salad, Harvest Vegetables, Fine Herbs, Lemon Vinaigrette  
Sliced Angus Roast Beef, Natural Roast Turkey Breast, Maple Cured Ham  
Sliced Bogy Meadows Swiss, Vermont Cheddar, Smoked Provolone  
Assorted Rustic Rolls and Artisan Breads  
Herb Aioli, Dijonnaise, Maple Mustard Horseradish  
Individual Bags of Kettle Chips  
Petit Fours & Mini Macaroons  
Freshly Brewed New England Coffee & Tazo Tea  
Assorted Soft Drinks & Bottled Water

## CITY HALL SANDWICHES | \$28

Chef's Inspired Soup of the Day  
Farmers Market Salad, Shaved Assorted Vegetables, Croutons, Balsamic Vinaigrette  
Mediterranean Pasta Salad, Crumbled Local Feta, Roasted Tomatoes, Kalamata  
Olives, Herb Vinaigrette

Select Three Sandwiches:

- Angus Roast Beef, Caramelized Onion, Arugula, Boursin Cheese, Country Bread
- Roasted Turkey, Horseradish Cream, Bogy Meadow Swiss, Lettuce, Vine Ripe Tomato, Baguette
- Shaved Prosciutto, Genoa Salami, Cured Black Forest Ham, Provolone, Pesto Aioli, Lettuce, Tomato, Pickled Peppers, Ciabatta
- Roast Cranberry & Apple Chicken Salad, Butter Lettuce, Flour Tortilla
- Grilled Seasonal Vegetables, Hothouse Tomato, Lemon Scented Greens, Hummus, Honey Wheat Wrap

Individual Bags of Kettle Chips  
Assorted Brownie Bar Bites & Cookies  
Freshly Brewed New England Coffee & Tazo Tea  
Assorted Soft Drinks & Bottled water

## WORCESTER COMMONS | \$34

Soup and Salad Bar  
Hearth Baked Rolls and Vermont Butter  
Chef's Inspired Soup of the Day  
Young Spinach, Kale, Boston Bibb & Romaine Hearts  
Garden Fresh Vegetables, Hummus, Olives, Pepperoncini  
Chick Peas, Pickled Vegetables, Artisanal Cheeses,  
Crisp Croutons, Toasted Sunflower Seeds, Dried Fruits  
Assorted House Dressings  
Free Range Chicken  
Angus Sliced Sirloin  
Citrus Herb & Garlic Grilled Shrimp  
Warm Fruit Crisps, Granola Streusel Crumble  
Freshly Brewed New England Coffee & Tazo Tea  
Assorted Soft Drinks & Bottled Water

## BELMONT BOXED LUNCH | \$26

All Boxed Lunches Include:  
Mediterranean Inspired Salad  
Kettle Cooked Potato Chips  
Fresh Whole Fruit  
Chocolate Chip Cookie  
Assorted Soft Drinks or Bottled Water

Select Three Sandwiches From the City Hall Menu



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# LUNCH | CUSTOM LUNCH BUFFET

All Lunch Buffets Include: Hearth Baked Rolls & Whipped Butter, Chef's Selection of Local Fresh Vegetables & Starch, Assorted Soft Drinks & Bottled Water, Freshly Brewed New England Coffee & Tazo Tea

## WORCESTER LUNCH CAR #125 | \$36

### Soup | Select One

Chicken and Sausage Soup, White beans, Greens, Rustic Pasta  
Garden Vegetable Soup, Herb Pesto, Tomato Broth, Parmesan Reggiano  
Fire Roasted Tomato Bisque, Basil and Roasted Garlic Crème Fraiche  
New England Clam Chowder, Shallot Scented Crème, Chopped Chowder Clams, Maine Potatoes  
Wild Mushroom Bisque, Garlic Croutons

### Salad | Select One

Boston Bibb Wedge, Avocado, Charred Onions, Rainbow Tomatoes, Pork Belly Croutons, Crumbled Blue Cheese, Spiced Pecans, Herb Ranch  
Classic Caesar Salad, Crisp Croutons, Shaved Parmesan Cheese, Caesar Dressing  
Young Field Greens, Shaved Brookfield Orchard Apples, Crumbled Blue Cheese, Candied Walnuts, Craisins, Apple Cider Vinaigrette

### Entrées | Select Two

Skillet Roasted Chicken with Herb Scented Natural Jus, Roasted Crimini Mushrooms  
Garlic & Herb Scented Chicken, Sautéed Baby Spinach, Tomatoes, Artichoke Hearts, Capers  
Faroe Islands Atlantic Salmon, Braised Kale, Herb Cream, Pickled Onions  
Roasted Sirloin, Baby Bellas, Shishito Peppers & Blistered Cherry Tomatoes, Red Wine Demi  
Tillie's Bank Wild Caught Cod, Roasted Brussel Sprouts & Spice Dusted Carrots, Sweet Soy-Ginger Butter Sauce  
Roasted Ratatouille Stuffed Eggplant, Tomato Confit, Toasted Basil Breadcrumbs, Grilled Asparagus  
Slow Roasted Pork Loin, Apple Cider Sauce, Rosemary Roasted Potatoes  
Tricolored Tortellini Pasta, Parmesan Cream, English Peas, Mushrooms, Caramelized Onions  
Slow Roasted Turkey, Traditional Sage-Bread Stuffing, Gravy, Massachusetts Cranberry Compote  
Baked Haddock, Ritz Cracker Crust, Dijon and Lemon Scented Cream Sauce  
Toasted Penne Pasta, Blistered Cherry Tomatoes, Wilted Spinach, Shaved Pecorino

### Dessert | Select One

Chocolate Truffle Cake, White & Dark Chocolate Mousse, Shaved Chocolate  
English Sticky Toffee Pudding, Pecan Brittle  
French Toasted Angel Food Cake, Meyer Lemon and Mascarpone Mousseline, Candied Almonds  
Tiramisu, Espresso Laced Lady Fingers, Mascarpone, Swiss Cocoa, Praline



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# LUNCH | LUNCH BUFFET

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## FLATBREADS | \$36

### Salads

Classic Caesar Salad, Crisp Croutons, Shaved Parmesan Cheese, Caesar Dressing

Salad Caprese, Maplebrook Mozzarella, Backyard Tomatoes, Basil, Balsamic Reduction, Extra Virgin Olive Oil

### Pizzas | Select Two

Margherita - Fresh Mozzarella, Native Tomatoes, Basil

Meat Lovers - Italian Sausage, Soppressata, Pepperoni, Applewood Smoked Bacon

Buffalo Chicken - Popcorn Chicken, Mozzarella Cheese, Crumbled Blue Cheese, Red Onions, Pepperoncini's

Roasted Garden Vegetable - Mushrooms, Zucchini, Summer Squash, Roasted Peppers, Blend of Imported Cheeses

Four Cheese Pizza - Alfredo Cream, Provolone, Parmesan, Mozzarella, Crumbled Blue, Roasted Garlic Olive Oil

Prosciutto - Baby Arugula, Roasted Tomatoes, Roasted Garlic Puree, Extra Virgin Olive Oil

### Dessert

Assorted Cannoli's

Berry Tartlets

## NEW ENGLAND TRADITIONS | \$36

### Soup

New England Clam Chowder, Chowder Crackers

### Salads

Macaroni Pasta Salad

Creamy Cole Slaw

Farmers Market Greens, Seasonal Accompaniments, Balsamic Vinaigrette, Creamy Herb Dressing

### Entrees

Baked Haddock, Cracker Crumb, Lemon-Dijon Cream Sauce

New England Pot Roast, Roasted Baby Carrots, Cipollini Onions, Natural Jus

Maple Glazed Chicken Breast, Fingerling Potatoes, Pan Flashed Summer Squash

### Dessert

Boston Cream Pie Cupcakes

Lemon Bars



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# PLATED LUNCH

All Plated Luncheon Entrées Include a Choice of: Farmers Market Salad with Seasonal Vinaigrette or Chef's Inspired Soup of the Day, Hearth Baked Rolls & Whipped Butter, Choice of Dessert, Freshly Brewed New England Coffee & Tazo Tea

Prosciutto Wrapped Asparagus, Quinoa and Tabbouleh Salad, Shaved Manchego, Cage Free Hens Egg, Smoked Chili Aioli | \$20

Herb Crusted Chicken Breast, Hydroponic Bibb Lettuce, Avocado, Pork Belly Croutons, Vermont Blue Cheese, Charred Vidalia Onions, Baby Heirloom Tomatoes, Buttermilk Ranch | \$24

Seared Jumbo Shrimp, Shaved Fennel, Citrus Supremes, Baby Kale, Crumbled Feta, Lemon Balsamic | \$30

Atlantic Salmon, Parmesan Gnocchi, Baby Tomatoes, Whole Grain Mustard Butter Sauce | \$26

Pan Seared Chicken Breast, Braised Tomatoes, Power Greens, Spanish Olives, Roasted Garlic, White Wine | \$24

Chicken Tiki Masala, Saffron Basmati Rice, English Peas, Harvest Vegetables | \$22

Chick Pea Falafel, Saffron Basmati Rice, Naan Bread, Harvest Vegetables, Marinated Cucumber Salad | \$20

Char-Grilled Sirloin, Garlic Jus, Roasted Fingerling Potatoes, Seasonally Inspired Vegetable | \$28

Chicken Saltimbocca, Prosciutto Ham, Sage, Marsala Cream | \$25

Baked Haddock, Herb Breadcrumbs, Roasted Fingerling Potatoes, French Beans, Oven Roasted Tomatoes, Lemon Butter | \$25

## Dessert | Select One

Truffle Genoise Cake, White & Dark Chocolate Mousse, Shaved Chocolate

French Toasted Angel Food Cake, Meyer Lemon and Mascarpone Mousseline, Candied Almonds

English Sticky Toffee Pudding, Pecan Brittle

Tiramisu, Espresso Laced Lady Fingers, Mascarpone, Swiss Cocoa, Praline

New York Style Cheesecake, Berry Compote





# COFFEE BREAKS

# BREAKS | MORNING AND AFTERNOON BREAKS

All Breaks Include Assorted Soft Drinks, Bottled Water, Freshly Brewed New England Coffee & Tazo Tea

## DAILY AFFIRMATION | \$12

Assorted Greek Yogurts  
Assorted KIND Bars  
Seasonal Fruit Brochettes

## MORNING MANTRA | \$16

Candied and Salted Nuts  
Fruit Cocktail Shooters  
Fresh Fruit and Superfood Smoothie  
Avocado Toast, Organic Honey Wheat Crostini, Tomato Confit,  
Lemony Micro Greens

## AC ENERGY | \$15

Assorted Energy Bars KIND Bars  
Hummus Cups with Toasted Pita  
Vegetable Crudit  with Spiced Chili Boom Sauce  
Fresh Fruit and Superfood Smoothies

## COOKIES AND MILK | \$13

Assorted House Baked Cookies  
Individual Chocolate and Whole Milk

## FARMERS BOARD | \$18

Charcuterie and Artisan Cheeses, Pickled Vegetables, Seasonal Accompaniments, Crackers, and Crostini

## WACHUSETT FREEDOM TRAIL | \$14

### *make your own trail mix*

Sundried Fruits, Chia, Flax & Sunflower Seeds, Tree Nuts, Toasted Coconut, Granola Clusters, Dark Chocolate Brittle, Yogurt Clusters

## FOLEY STADIUM | \$15

Honey Roasted Peanuts  
Freshly Popped Popcorn  
Tortilla Chips & Spiced Cheese Sauce  
Warm Soft Pretzel Bites with Sweet & Spicy Mustard

## SOUTH OF THE BORDER | \$16

Tri-Colored Tortilla Chips, Pico de Gallo, Guacamole, Sour Cream, Monterey Jack Queso Sauce, Chili Con Carne

## WOOSTAH SWEET TREATS | \$12

Assorted Brownie Bar Bites & Warm House Baked Cookies



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There is a 20-person minimum for all breaks. A \$3 Per Person Charge Will be Added for Groups of Less Than 20

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# BREAKS

## **ALL DAY COFFEE AND BEVERAGE STATION | \$15**

Assorted Soft Drinks, Bottled Water, Freshly Brewed New England Coffee & Tazo Tea

## **EXECUTIVE BREAK PACKAGE | \$38**

Includes all day Coffee and Beverage Station

## **AC CONTINENTAL**

Fresh Sliced Seasonal Fruits & Wild Berries  
Bakery Basket, Croissants, Muffins and Breakfast Pastries  
Vermont Butter and Local Jams  
Yogurt and Granola Berry Parfaits  
Fresh Assorted Juices  
Freshly Brewed New England Coffee & Tazo Teas

## **MID MORNING REFRESH | SELECT TWO**

Seasonal Artisan Breads, Wild Berry Compote  
Assorted Fresh Fruit Smoothies  
Seasonal Fruit Brochettes  
Assorted Granola & Energy Bars  
Build Your Own Granola and Parfait Bar:  
Mixed Sundried Fruits, Chia Flax & Sunflower Seeds, Tree Nuts, Toasted Coconut,  
Granola Clusters, Dark Chocolate Brittle, Yogurt Clusters

## **AFTERNOON REFRESH | SELECT TWO**

Soft Baked Bavarian Pretzel with Maple Horseradish Mustard  
Warm Baked Cookies & Brownies  
Vegetable Crudité with Blue Cheese Dressing  
Hummus Cups with Toasted Pita



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# DINNER



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# RECEPTION | PASSED HORS D'OEUVRES

## CHILLED HORS D'OEUVRES

Heirloom Cherry Tomato & Fresh Mozzarella Skewer, Basil Pesto, Balsamic Syrup | \$4

Prosciutto Wrapped Fig, Pomegranate Molasses | \$4

Vegetable Sushi Roll, Pickled Ginger Aioli, Wasabi Micro Salad | \$4

Scallop Ceviche, Lime, Cilantro, Bermuda Onion, Avocado | \$5

Smoked Salmon, Boursin, Rye Crisp, Pickled Onion, Capers | \$4

Beef Tenderloin Crostini, Local Horseradish Crème, Crisp Cipollini | \$5

Mini Lobster Salad, Tarragon Aioli, Celery, Briochette | \$5

Hawaiian Tuna Poke, Avocado Puree, Wonton Crisp, Toasted Sesame, Scallion | \$5

Hummus Cups with Toasted Pita and Extra Virgin Olive Oil | \$4

Classic Shrimp Cocktail | \$5

Traditional Deviled Eggs | \$4

## HOT HORS D'OEUVRES

Crispy Chicken Sate, Cilantro-Lime Yogurt Sauce | \$4

Vermont Grilled Cheese Crostini, Fire Roasted Tomato Bisque Shooter | \$4

Shrimp Tempura, Spicy Yuzu Sauce | \$5

Petite Beef Wellington, Truffle Aioli | \$5

Baked Oyster "Rockefeller Style" | \$5

Spinach and Feta Turnovers | \$4

Beef Empanada, Avocado Aioli | \$4

Vegetable Spring Rolls, Sweet Chili Sauce | \$4

Chicken & Lemongrass Dumpling, Maple Soy Sauce | \$4

Beef Slider, Grilled Pork Belly, Vermont Brie, Bacon Espresso Jam | \$4

Paella Arancini, Saffron Risotto, Smoked Chorizo, Aged Manchego | \$4

Shaved Steak Chimichurri, Herb Citrus Pesto Aioli, Garlic Crostini | \$4

BBQ Pulled Pork, Seasonal Slaw, Buttermilk Biscuit Slider | \$4

Petite Crab Cakes, Spiced Remoulade | \$5

New Zealand Lamb Chops, Mint Coriander Chutney | \$5

Bacon Wrapped Scallops, Applewood Smoked Bacon, Old Bay Tartare | \$5



All Hors D'oeuvres are Priced per Piece  
A Minimum of 50 Pieces Per Hors D'oeuvre is Required

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# DINNER | DISPLAY STATIONS

## FARMSTEAD ARTISAN CHEESE | \$15

Domestic & International Cheeses, Preserved Local Seasonal Jams, Herb Infused Local Honey, House Spiced Nuts, Rustic Breads & Flatbread Crackers

## CHARCUTERIE DISPLAY | \$18

Cured and Smoked Meats, Pickled Jardinière and Cornichons, Whole Grain & Ale Mustard, Spiced Herb Olives, Rustic Breads & Flatbread Crackers

## MEDITERRANEAN STATION | \$16

Grilled, Roasted and Pickled Vegetables, Spiced Herb Olives, Preserved Lemon and Cucumber Salad, Assorted Flavored Hummus, Pita Crisps, Edamame Falafel, Tabbouleh, Stuffed Grape Leaves

## TAPAS & BRUSCHETTA | \$15

### Build Your Own

Grilled Garlic Rubbed Crostini

Tomato and Basil Salad, Marinated Exotic Mushrooms, Fig Jam, Whipped Black Pepper Studded Goat Cheese, Maplebrook Fresh Mozzarella, Garlic and White Bean Puree, Olive Tapenade, Extra Virgin Olive Oil, Pepperonata

## ASIAN STREET FOODS | \$17

Roasted Chicken Sates, Vegetarian Spring Roll, Krispy Shrimp Tempura, Pork Pot Sticker  
Sweet Chili-Soya Sauce, Mint-Coriander Pesto, Mango Chutney

## PUB FAVORITES | \$17

Sweet Chili-Orange Chicken Wings, Meatloaf Sliders with Steak Sauce Aioli, Loaded Nachos with Chili, Wicked Twisted Local Soft Pretzels and Mustard



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# DINNER | DISPLAY STATIONS

## UNION SLIDER STATION | \$16

### Select Two Proteins

Pulled Pork and Cole Slaw, Buttermilk Biscuit  
Braised Beef Short Rib, Steak Sauce Aioli, Onion Brioche  
Grilled Chicken, Smoked Provolone, Honey Mustard, Ciabatta  
Petite Crab Cake, Herb Focaccia, Remoulade, Lemon Scented Greens  
Kobe Beef Slider, Grilled Pork Belly, Vermont Brie, Bacon Espresso Jam, Brioche  
Crispy Chicken, Sweet Potato and Herb Waffle, Smoked Jalapeno Honey  
Crisp Tots, Boom Boom Aioli

## STREET TACOS | \$18

### Select Two Proteins

Traditional Pork Carnitas, Carne Asada, Cornmeal Dusted Haddock, Blackened Shrimp  
Pickled Onions, Pico de Gallo, Avocado Puree, Limes, Queso Fresco, Spiced Sour Cream, Grilled Corn and Flour Tortillas  
Assorted Hot Sauces

## CHILLED SEAFOOD DISPLAY | Per Piece Price

Jumbo Shrimp Cocktail | \$5  
New England's Finest Oysters on the ½ shell | \$4  
Snow Crab Claws | \$4  
½ Chilled Split Poached Maine Lobster Tail | \$8  
Traditional Cocktail Sauce, Red Wine Mignonette, Local Horseradish, Lemons to Squeeze



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# DINNER | ACTION AND CARVING STATIONS

## **BEEF TENDERLOIN | \$22**

Red Wine Demi, Local Horseradish Cream, Sourdough Rolls

## **HARPOON AND ROSEMARY BRINED PORK LOIN | \$20**

Roasted Apple Compote, Buttermilk Biscuits

## **MISTY KNOLLS TOM TURKEY | \$16**

Herb Scented Natural Gravy, Massachusetts Cranberry Relish, Multi Grain Roll

## **TOGARASHI CRUSTED TUNA LOIN | \$16**

Seaweed Salad, Pickled Hearst of Palm, Citrus-Soy Sauce

## **CEDAR PLANKED NORTHERN HARVEST SALMON | \$16**

Horseradish-Dill Cream, Pickled Red Onions, Beer Bread

## **BRAISED SHORT RIB STATION | \$16**

Red Wine Braising Liquids, Crispy Onions, Micro Greens

## **SLOW ROASTED PRIME RIB | \$24**

Toasted Peppercorn and Dijon Crust, Red Wine Jus, Horseradish Cream, Sourdough Rolls

## **BUILD YOUR OWN PASTA STATION | \$16**

Pulled Slow Roast Natural Chicken, Shrimp Scampi, Italian Sausage

Seasonal Roasted Vegetables, Marinated Mushrooms, Imported Cheeses, Asparagus Tips, Olive Oil, Crushed Red Pepper

Tomato Pomodoro, Alfredo Cream Sauce, Basil Pesto

Tri-colored Tortellini and Penne

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All Action and Carving Stations have a \$100 attendant fee and one attendant per 75 guests is required



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# DINNER | DINNER BUFFET

All Buffet Dinners Include Hearth Baked Rolls, Chef's Selection of Seasonal Starch and Seasonal Vegetables, AC Dessert Display, Freshly Brewed New England Coffee & Tazo Tea

## SEVEN HILLS DINNER BUFFET | \$48

### Salad | Select One

Baby Greens with English Cucumbers, Baby Heirloom Tomatoes, Shaved Rainbow Carrots, Red Pearl Onions, Champagne Vinaigrette  
Arugula and Baby Greens, Creamy Goat Cheese, Strawberries, Toasted Almonds and Sweet Balsamic Vinaigrette  
Artesian Field Greens, Maple Glazed Walnuts, Local Orchard Apples, Cranberry Stilton, Citizen Cider Vinaigrette  
Boston Bibb Wedge, Baby Heirloom Tomatoes, Avocado, Pork Belly Croutons, Vermont Blue Cheese, Charred Cipollini, Spiced Pecans, Buttermilk Ranch  
Classic Caprese Salad, Native Heirloom Tomatoes, Maplebrook Burrata Cheese, Balsamic Reduction, Baby Basil, Extra Virgin Olive Oil  
Torn Hearts of Romaine, Cherry Tomatoes, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing

### Soup | Select One

Chicken and Sausage Soup, White beans, Greens, Rustic Pasta  
Garden Vegetable Soup, Herb Pesto, Tomato Broth, Parmesan Reggiano  
Fire Roasted Tomato Bisque, Basil and Roasted Garlic Crème Fraiche  
New England Clam Chowder, Shallot Scented Crème, Chopped Chowder Clams, Maine Potatoes  
Wild Mushroom Bisque, Garlic Croutons  
Yukon Golden Potato and Melted Leek Soup  
Spiced Tomato and Seafood Broth, Local Line Caught Seafood, Parsley, Chili Flake



# DINNER | DINNER BUFFET CONTINUED

All Buffet Dinners Include Hearth Baked Rolls, Chef's Selection of Seasonal Starch and Seasonal Vegetables, AC Dessert Display, Freshly Brewed New England Coffee & Tazo Tea

## Entrées | Select Two

Grilled Beef Tenderloin, Crimini Mushroom Confit, Red Wine Reduction

Braised Beef Short Ribs, Cabernet Jus, Crisp Golden Chanterelles

Maple-Miso Glazed Northern Harvest Salmon, Grilled Shiitake, Baby Bok Choy

Blackened Cod, Roasted Fingerling Potatoes, Shaved Fennel and Citrus Salad

Roasted Misty Knolls Chicken, Root Vegetable Confit, Mushroom-Marsala Cream

Jumbo Shrimp Scampi, Lemon Garlic Butter Sauce

Center Cut Top Sirloin, Truffle-Peppercorn Butter, Roasted Root Vegetables

Herb Crusted Chicken Breast, Braised Swiss Chard, Roasted Tomatoes, Grilled Artichoke Hearts, Capers

Roasted Ratatouille Stuffed Eggplant, Tomato Confit, Toasted Basil Breadcrumbs, Grilled Asparagus

Roasted Atlantic Salmon, Braised Greens, Zucchini Caponata, Pickled Onions, Chardonnay Butter Sauce

Grilled Vegetable Paella, Saffron Scented Rice, Roasted Squash & Zucchini, Peppers & Onions

Grilled Atlantic Swordfish, Lemon Butter, Tomatoes, Herbs & Capers

Tomato and Mascarpone Ravioli, Vodka Pink Cream Sauce, Shaved Ricotta Salata, Grape Tomato and Basil Salad

Slow Roasted Berkshire Pork Tenderloin, Bacon and White Bean Ragout, French Beans, Mustard Vinaigrette

Chimichurri Crusted Bistro Steak, Garlic Whipped Potatoes, Crispy Onions, Pan Flashed Broccolini



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Additional Entrée Selections are \$7 Per Person

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# DINNER | NORTH END | \$50

Caprese Salad, Imported Mozzarella, Basil Oil, Aged Balsamic, First Press Olive Oil

Caesar Salad, Red and Green Romaine, Kalamata Olives, Blistered Tomatoes, Croutons, Shaved Parmesan, Caesar Dressing

Panzanella, Rustic Hearth Baked Bread, Shaved Fennel, Tomatoes, European Cucumbers, Shaved Red Onion, Capers

## Select One Pasta:

Spicy Italian Sausage, Clams, Hand Rolled Linguini, Roasted Garlic and White Wine Sauce

Orecchiette, Fried Eggplant, Broccoli Rabe, Toasted Garlic, Olive Oil, Chili Flake, Ricotta Salata

Wild Mushroom and Truffle Risotto, Baby Arugula

## Select Two Entrees:

Sliced Sirloin Pizzaiola, Blistered Tomato and Red Pepper Sauce, Ground Oregano and Shaved Provolone

Grilled Swordfish with Tomato and Olive Salad

Classic Chicken Parmesan, San Marzano Tomato Sauce, Shaved Mozzarella

Salmon Picatta, Caper Berries, Crushed Parsley, Smashed Lemon Sauce

Veal Saltimbocca, Sage Rubbed Cutlets, Prosciutto, White Wine Jus

Eggplant Involtini, House Made Ricotta, Mozzarella, Tomato Ragout

Orange and Rosemary Braised Pork Shanks, Creamy Polenta, Pine Nut Gremolata

Chicken with Caramelized Brussel Sprouts, Grilled Plums, Mustard Seed Jus

Almond Brown Butter Cake, Pear Flambé, Hazelnuts, Vanilla Sauce

Assorted Cannoli's

Chocolate Espresso Cake, Tuscan Orange Coulis



All Pricing is Based on a Per Person Charge and a Minimum of 20 Guests.  
A \$3 Per Person Charge Will be Added for Groups of Less Than 20  
Additional Entrée Selections are \$7 Per Person

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## DINNER | NEW ENGLAND LOBSTER BAKE | \$95

Seasonal Field Greens, Cucumber, Baby Tomatoes, White Balsamic Dressing

New England Clam Chowder, Chowder Clams, Cobb Smoked Bacon, Maine Potatoes, Chowder Crackers

Steamed Local Soft Shell Clams Melted Butter, Thyme and Fresh Lemons

1 ¼ Pound Steamed Maine Lobster (1 Per Guest) Marinated Sliced Sirloin, Mushroom Demi Glace, and Crispy Onions

Maple Barbeque Chicken Boiled Sweet Native Corn, Garlic Herb Butter,

Lemon Scented Sea Salt Red Skinned Potatoes, Vermont Butter, and Flat Leaf Parsley

Tri-Colored Cabbage Slaw

Fresh Baked Cornbread

Sliced Watermelon

Warm Apple Crisp

Boston Cream Pie

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea



All Pricing is Based on a Per Person Charge and a Minimum of 30 Guests.  
An Additional Flat Fee of \$100.00 will be Added for Events of Less Than 30 Guests.

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# DINNER | PLATED DINNER

All Plated Dinners Include Hearth Baked Rolls & Whipped Butter, Chef's Selection of Seasonal Vegetables & Starch, Freshly Brewed Coffee & Teas

## Starter | Select One

Field Greens, Maple Glazed Walnuts, Local Orchard Apples, Cranberry Stilton, Citizen Cider Vinaigrette

Spinach Salad, Dried Apricots, Spiced Pecans, Brie, Ice Wine Vinaigrette

Modern Caprese Salad, Heirloom Tomato Carpaccio, Pearl Mozzarella, Micro Basil, Aged Balsamic, Fennel Pollen

AC Caesar Salad, Parmesan Crisp, Lemon Manchego Dressing, White Anchovies, Tomato Tapenade

## Entrées | Select Two

Braised Beef Short Ribs, Cabernet Jus, Fried Leeks, Heirloom Carrot and Parsnip Hash | \$44

Filet Mignon, Bacon Espresso Jam, Rioja Demi, Braised Pearl Onions | \$50

Herb Roasted Misty Knolls Chicken, Shallot and Morel Pan jus | \$36

Oven Roasted Day Boat Cod, Baby Tomato Confit, Candied Cipollini, Lemon and Herb Butter Sauce | \$40

Fennel Dusted Atlantic Salmon, Pan Flashed Shishito Peppers, Roasted Corn, Cilantro Aioli | \$40

Maine Lobster Stuffed Shrimp, Grilled Lemon, Lobster-Tarragon Cream | \$46

Pan Flashed Diver Scallops, English Pea Puree, Roasted Oyster Mushrooms, Carrot Butter Sauce | \$44

Roast Lamb Rib Chop, Summer Bean & White Bean Salad, Natural Jus, Mint Chimichurri | \$42

Grilled Petit Tofu Steak, Exotic Mushrooms, Grilled Scallion, Miso & Roasted Root Vegetable Dashi | \$32

Tagine of Chickpeas & Zucchini, Moroccan Olives, Eggplant Confit, Preserved Lemon Jam, Charred Broccolini | \$32

Pan Seared Airline Chicken, Apple Compote, Wilted Greens, Apple Brandy au Poivre | \$36

Sweet Onion and Herb Frittata, Quinoa Stuffed Tinkerbell Peppers, Portobello Steak Fries, Feta Fondue | \$32

Cider & Spice Brined Statler Chicken, Apple Cranberry Relish, Natural Gravy, Roast Shallots | \$36

Grilled Atlantic Swordfish, Meyer Lemon Buerre Blanc, English Pea & Herb Pesto | \$39

## Dessert | Select One

Cinnamon and Vanilla Bean Crème Brûlée, Shortbread Cookie, Berries

Truffle Cake, White & Dark Chocolate Mousse, Shaved Chocolate

AC Cheesecake, Strawberry-Prosecco Compote, Vanilla Bean Chantilly

Choice of Two Entrées, Highest Price Prevails





# BEVERAGES



125 Front Street | Worcester, MA 01608 | 774.420.7555



# BEVERAGE | AC BEVERAGE SELECTIONS

## AC HOSTED BAR

MARTINI	\$12.00
WINE	\$8.50
MIXED DRINK	\$9.50
DOMESTIC BEER	\$6.50
IMPORTED BEER	\$7.50
SOFT DRINK	\$3.00

## AC CASH BAR

MARTINI	\$13.00
WINE	\$9.00
MIXED DRINK	\$10.00
DOMESTIC BEER	\$7.00
IMPORTED BEER	\$8.00
SOFT DRINK	\$3.25

## BEVERAGE/ HOURLY PACKAGES

All Prices are Per Person and Charged Based on the Guaranteed Guest Count

### AC BAR

One Hour
Two Hours
Three Hours
Four Hours

### BEER & WINE

\$15
\$22
\$29
\$36

### BEER, WINE & SPIRITS

\$21
\$30
\$39
\$48

One Bartender is Required For Every 75 Guests, Charged at \$75 per Bartender

All Brands & Pricing is Subject to Change. Please Inquire About the Current Beverage Selections

All Hosted Bars are subject to a 15% service charge, 7% taxable administrative fee and 7% Massachusetts sales tax

All Cash Bars Prices are Inclusive of 7% Tax



# GENERAL INFORMATION

## SERVICE CHARGES, FEES AND TAXES

A customary 15% service charge, 7% taxable administrative fee and 7% Massachusetts sales tax will be added to Food and Beverage prices. A 20% set up fee, 7% taxable administrative fee and 6.25% Massachusetts state tax will be added to audio visual prices. The administrative fee, or any portion thereof, does not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event. Bartender and/or chef fees do not represent a tip, gratuity, or service charge.

## BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least 3 weeks prior to your event so that our entire staff may prepare to accommodate the event.

## PRICING

Our culinary staff uses only the finest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract. All menu items and pricing are subject to change.

## GUARANTEES

To best serve you and your guests, a final confirmation of attendance (Guarantee) is required by 12:00 pm 72 business hours prior to the event. This count may not be reduced within this time period, however we will prepare to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet order.

## BEVERAGE SERVICE

All beverage functions are arranged through our Sales and Events Department. We have a complete selection of beverages to compliment your functions. As a Licensee, the hotel is responsible to abide by the regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the hotel's policy that liquor and/or wine cannot be brought into the hotel from outside sources. If alcoholic beverages are to be served on hotel premises (or elsewhere under the Alcoholic Beverage, License), the hotel will require that the beverages be dispensed by hotel servers and bartenders. The hotel requires proper identification (photo ID) from all guests ordering an alcoholic beverage, and may refuse alcoholic beverage service if the person is either under age, or if identification cannot be produced. We also reserve the right to refuse service of alcohol to anyone who, in the hotel's judgment appears intoxicated.



# GENERAL INFORMATION

## FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set up of your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your groups program. Revisions in factors such as guest count, times, dates, meal functions or set up may necessitate a revision of the rental fee.

## CANCELLATION

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in the preparation for your event. Your sales Agreement further explains cancellation.

## COAT CHECK

The hotel can arrange for coat check service. A \$100 attendant fee will be assessed for all coat check services. The hotel recommends one (1) attendant for every 100 guests.

## SPECIAL SERVICES

Our staff is delighted to assist you with any floral arrangements, and we will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays and/or decorations, and their set up are subject to prior approval of the hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in any public space of our hotel under any circumstances.

## DIAGRAMS

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two (2) weeks prior to your event.

## SPECIAL DECORATIONS

Your event manager will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These and other related services will be provided at a prearranged fee.

## GIFT BASKETS

For your convenience, there is no fee if you choose to have the front desk hand out a welcome amenity during check-in, or a delivery fee of \$3 per bag will apply for delivery of these bags to your guest's rooms after your guest has arrived. Please keep in mind check in time is 3:00

