



RENAISSANCE®  
BOSTON PATRIOT PLACE HOTEL

## 2020 EVENT MENUS

**R**  
RENAISSANCE®  
HOTELS

28 Patriot Place  
Foxborough, MA 02035  
508-543-5500  
[RenaissancePatriotPlace.com](http://RenaissancePatriotPlace.com)

## WELCOME TO RENAISSANCE®

It's time to enjoy your event. Have an experienced event service team waiting to fulfill your needs or a talented team of culinary professionals ready to serve you the best creative eats and drinks inspired by the area. **RENAISSANCE® BOSTON PATRIOT PLACE HOTEL** is proud to offer our premier service. You bring the guests, and we'll focus on the rest to ensure your event is a success.

### Keys to Success:

- Elegant/Intimate Setting with Ample Space
- Stress-Free Parking
- Exciting Menu



P: 508-543-5500

28 Patriot Pl, Foxborough, MA 02035

## BREAKFAST | PLATED BREAKFAST

All plated breakfast are served with a starter, bakeshop specialties, fresh orange juice, freshly brewed regular & decaf coffee and assorted teas

Priced per Person

### **STARTERS** | PICK 1

- Fresh sliced seasonal fruit and berry plate
- Honey-vanilla yogurt and cranberry granola parfait
- Chia seed and coconut milk pudding, toasted coconut and granola crumble, seasonal fruit compote (dairy free)

### **ENTREES** | PICK 1

- Classic French toast, local wild berry compote and applewood smoked bacon | \$24
- Scrambled eggs, griddled country sausage links and breakfast potatoes | \$24
- Smoked chorizo scrambler, roasted onion and pepper potato hash, manchego cheese, chipotle aioli | \$24
- Frittata, country ham, caramelized onions, boursin cheese, Monterey jack, and tomato basil salsa cruda | \$24

## BREAKFAST | CONTINENTAL BREAKFAST

Based on one hour of service

Includes a selection of juices, freshly brewed regular & decaf coffee and assorted teas

Priced per Person

### **BACK TO BASICS** | 3 for \$20 / 5 for \$24

- Seasonal whole fresh fruit
- Assorted Greek yogurt
- Signature yogurt and granola parfait
- Chia seed and coconut milk pudding, seasonal berry compote
- Sliced seasonal fruit and berries
- Seasonally inspired fruit smoothies
- Assorted wellness cereal and milk

Selection of three bakeshop specialties

- Bagels
- Croissants
- Scones
- Danish
- Muffins
- Cinnamon rolls
- Coffee cake

## BREAKFAST | BREAKFAST BUFFET

Breakfast buffets are based on one hour of service  
Includes a selection of juices, freshly brewed regular & decaf coffee and assorted teas

Buffets require a minimum of 20 guests; an additional \$3 per person will apply for any buffets for less than 20

Priced per Person

### **RISE AND SHINE AT THE STADIUM | \$28**

- Scrambled eggs or herb and cheese frittata
- Breakfast potatoes
- Assorted breads, butter and preserves

### *FRESH | PICK 2*

- Seasonal whole fresh fruit
- Assorted Greek yogurts
- Signature granola and yogurt parfait
- Sliced seasonal fruit and berries
- Seasonally inspired fruit smoothies
- Assorted wellness cereal and milk

### *THE BAKERY | PICK 2*

- Bagels
- Danish
- Muffins
- Cinnamon rolls
- Coffee cake
- Scones
- Croissants

### *PROTEIN | PICK 2*

- Applewood smoked bacon
- Country sausage links
- Grilled artisanal bison and pork sausage
- Corned beef hash
- Smoked chorizo sausage, onions and peppers

## BREAKFAST | BREAKFAST BUFFET

Breakfast buffets are based on one hour of service  
Includes a selection of juices, freshly brewed regular & decaf coffee and assorted teas

Buffets require a minimum of 20 guests; an additional \$3 per person will apply for any buffets for less than 20

Priced per Person

### **THE BRADY BUNCH | \$38**

**IN ADDITION TO THE MENU ITEMS LISTED IN THE RISE & SHINE BREAKFAST BUFFET  
THE BRADY BRUNCH INCLUDES THE FOLLOWING:**

#### *BREAKFAST BUFFET ENTREE | PICK 1*

- Beef Entrée, paired with Chef's Seasonal Starch & Vegetable
- Chicken Entrée, paired with Chef's Seasonal Starch & Vegetable
- Fish Entrée, paired with Chef's Seasonal Starch & Vegetable

#### *STARTER | PICK 1*

- Garden salad, baby heirloom tomatoes, English cucumbers, shaved sweet onions, herb vinaigrette
- Caesar salad, hearts of romaine, parmesan reggiano, rainbow grape tomatoes, roasted garlic and peppercorn dressing
- Caprese salad, native tomatoes, whole milk mozzarella, micro basil, maldon salt, cracked pepper, extra virgin olive oil, balsamic

#### *DESSERT | PICK 1*

- Assorted dessert bars and petit sweets
- Assorted cookies

## BREAKFAST | TO GO...

Grab & Go breakfasts are served with coffee and/or tea

Grab & Go breakfasts are packaged in containers safe for our environment

Priced per Person

### **PATS GRAB & GO | \$22**

- Whole fruit
- Yogurt
- Breakfast “protein” bar

### *SANDWICH SELECTIONS | PICK 1*

- Scrambled eggs and herbs, manchego, smoked chorizo, roasted garlic aioli, grilled flour tortilla
- Bacon and egg scrambler, Monterey jack cheese, avocado-tomato salsa cruda, naan bread
- Country ham, cage free egg and boursin, Swiss cheese, croissant

## BREAKFAST | ENHANCEMENTS

Priced per Person, unless otherwise noted

### CHEF-ATTENDED STATIONS \*

- Belgian waffle station, fresh and preserved fruit compotes, New England maple syrup, whipped cream, house made candied nuts | \$12
- Omelet station, farm and garden fresh ingredients, artisanal cheeses, house made salsas | \$14
- Chef inspired tapas toast and egg station, house made salsas, cured meats, piques (hot sauces), aioli's, micro salads, artisanal grilled breads | \$14

\* Stations require a \$100 attendant fee; an additional \$3 per person fee will be charged for any stations for less than 20 guests

### Choice additional protein | \$3

- Applewood smoked bacon
- Country sausage links
- Grilled artisanal bison and pork sausage
- Corned beef hash
- Smoked chorizo sausage, onions and peppers

### Additional Items

- Avocado and egg toast, lemon arugula salad, grilled ciabatta | \$6
- Saffron quinoa and egg breakfast bowl, roasted vegetable stir fry, crumbled feta cheese, avocado-tomato salsa cruda | \$6
- Artisanal smoked bison and pork sausage hash, eggs and herbs, manchego cheese | \$6
- Bagels with cream cheese | \$4
- Waffles, pancakes or French toast, New England maple syrup | \$4
- Classic oatmeal, brown sugar and raisins | \$4
- Individual cereals with skim and 2% milk | \$4
- Fruit smoothie display | \$3
- Seasonal whole fruit | \$4
- Sliced seasonal fruit & berries | \$4
- Assorted individual yogurts
- House made granola & yogurt parfait | \$6
- Assorted energy and protein bars | \$5
- Signature organic peanut butter protein bites | \$6
- Smoked salmon platter, capers, hard cooked egg, shaved sweet onion | \$5



## BREAKS | MORNING & AFTERNOON BREAKS

Based on one hour of service

Priced per Person, unless otherwise noted

All breaks include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and herbal teas

### **WELLNESS | \$12**

- Seasonal fresh fruit and berry shooters
- Assorted Greek yogurts
- Assorted granola and KIND bars

### **MORNINGSTRETCH | \$16**

- Coconut milk and chia seed puddings, seasonal fruit compote
- Orchard apple crudité, honey and yogurt, granola
- Signature sweet and salty trail mix
- Signature organic peanut butter protein bites

### **SMOOTHIE Talk | \$14**

All smoothies prepared with Greek Yogurt, fresh fruits and all natural juices

- Pomegranate, acai, agave
- Banana, power greens, pineapple
- Orange, mango, Massachusetts cranberries

### **I LEFT MY WALLET IN EL SEGUNDO | \$17**

- Corn & quinoa tortilla chips
- Guacamole
- Pico de gallo
- Sour cream
- Shredded Monterey jack cheese
- Chili con carne

### **The EpiCUREious | \$18**

- Charcuterie of artisanal cured shaved meats and cheese
- Seasonal fruit compote, tree nut medley, hearth baked bruschetta and crackers
- Petite bruschetta, fig jam, prosciutto and brie

### **FREEDOM TRAIL | \$14**

Forge your own trail mix

\*Sundried fruits, chia, flax and sunflowers seeds, tree nuts, toasted coconut, granola clusters, dark chocolate nibs, yogurt clusters

### **FENWAY FAIRWAY | \$15**

- House made honey roasted peanuts
- Warm mini Bavarian pretzels and spicy beer mustard
- Make your own mini hot dog bar
- Nacho Chips and Cheese sauce

### **WHAT'S POPPN'N | \$15**

Fresh popped popcorn

- Signature seasonings of cheddar bacon, kettle corn, ranch, nacho, jalapeno cheddar
- Melted butter, chocolate and caramel topping

## BREAKS | BREAK PACKAGES

Priced per Person, unless otherwise noted

### **ALL-DAY COFFEE & BEVERAGE STATION** | \$15

Assorted soft drinks, bottled water, freshly brewed regular & decaf coffee and assorted teas

### **EXECUTIVE BREAK PACKAGE** | \$45

Includes All-Day Coffee & Beverage Station

#### *BACK TO BASICS CONTINENTAL* | PICK 3

- Seasonal whole fruit
- Assorted Greek yogurt
- Signature yogurt and granola parfait
- Sliced seasonal fruit and berries
- Seasonally inspired fruit smoothies
- Assorted wellness cereal with milk

#### *AM INDULGENCE* | PICK 1

- Bakery pound cake with mixed berry compote
- Seasonally Inspired Smoothies
- Coconut milk and chia seed puddings, seasonal fruit compote, toasted coconut granola
- Seasonal selection of fresh Fruit

#### *MID-MORNING REFRESH* | PICK 1

- Assorted granola & energy bars
- Build your own parfait, mixed berries, dried fruits, yogurts, and granola
- Signature organic peanut butter protein bites

#### *AFTERNOON REFRESH* | PICK 1

- Soft baked pretzels with maple horseradish mustard
- Assorted cookies
- Fresh whole fruit

#### *AFTERNOON BOOST* | PICK 1

- Individual crudité with herbed ranch dip
- Pita chips with roasted garlic hummus
- Assorted brownie bites
- Signature sweet and salty trail mix
- Signature organic peanut butter protein bites

## LUNCH | LUNCH BUFFETS

### **PIZZOLO! And POLLO** | \$36

#### *SALAD* | PICK 1

- Field greens with English cucumbers, baby heirloom tomatoes, carrot shards and seasonal vinaigrette
- Caprese salad, native tomatoes, whole milk mozzarella, micro basil, maldon salt, cracked pepper and extra virgin olive oil, balsamic reduction
- Classic Caesar salad, hearts of romaine, shaved parmesan, baby rainbow tomatoes
- Arugula salad, kalamata olives, red onions, cucumbers, feta cheese, pepperoncini and lemon vinaigrette

#### *SOUP* | PICK 1

- Minestrone
- Pasta fagioli
- Italian wedding soup
- Roast chicken, ditalini pasta, Tuscan kale, cannellini beans, roast garlic and basil broth
- Tomato Florentine

#### *HEARTH FIRED PIZZAS* | PICK 3

- Margherita - whole milk mozzarella, native tomatoes, basil
- Quattro Formaggi - mozzarella, parmesan, crumbled feta and boursin crème fraiche
- Meat lovers - house made sausage, pepperoni, sopressata, applewood smoked bacon
- Buffalo chicken - popcorn chicken, mozzarella, blue cheese, red onions, pepperoncini
- Braised short rib - caramelized onion and mushroom confit, manchego, mozzarella, parmesan reggiano
- Prosciutto di Parma - baby arugula, roasted tomatoes, garlic and herb extra virgin olive oil, mozzarella

#### *CHICKEN WING BAR* | PICK 2 Signature Sauces

- Sweet and spicy buffalo
- Teriyaki parmesan
- Whiskey barbeque
- Sweet heat dry rub
- Caribbean jerk
- Sweet chili
- Celery, carrots, blue cheese and ranch dipping sauces
- Mini assorted Italian pastries, macaroons

## LUNCH | PLATED LUNCH

All Plated Lunches Include Freshly Baked Rolls, Choice of Salad, Chef's Selection of Seasonal Vegetables and Starch & Dessert

Assorted Soft Drinks and Bottled Water, and Freshly Brewed Regular & Decaf Coffee and Herbal Teas | \$42 per person

For Split Menu add \$3 per person

### STARTER | PICK 1

- Caprese salad, native tomatoes, whole milk mozzarella, micro basil, maldon salt, cracked pepper and extra virgin olive oil, balsamic reduction
- Classic Caesar salad, hearts of romaine, shaved fresh parmesan, baby rainbow tomatoes
- Cucumber, baby tomato, sweet onion, arugula, feta, fresh snipped herbs, lemon balsamic vinaigrette
- Spinach and kale salad, avocado, dried apricots, baby tomatoes, spiced pecans, brie, zinfandel vinaigrette
- Roasted tomato bisque
- New England clam chowder
- Tomato Florentine

### ENTRÉE | PICK 1

- Grilled center cut Angus steak, au jus, garlic peppercorn and herb butter
- Seasonally brined free range chicken breast, natural jus, sweet soy garlic glaze
- Fennel pollen spiced roast Atlantic cod, crispy foraged mushrooms and Tuscan kale, caramelized pearl onions, fine herb butter
- Herb seared Atlantic salmon, citrus beurre blanc, pickled onion, jalapeno and fennel salad
- Herb and garlic scented roast pork loin, agave and spicy mustard glaze

### DESSERT | PICK 1

- English sticky toffee pudding
- Seasonal berry shortcake, fresh berries and whipped cream
- Classic cheesecake, salted caramel
- Three tier chocolate mousse cake

## LUNCH | LUNCH BUFFETS

Based on 1.5 hours of service

Priced per Person, unless otherwise noted; an additional \$3 per person will apply for any buffets for less than 20 guests

All lunch buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **BOROUGH DELI | \$34**

- Soup du jour

#### *SALAD | PICK 2*

- Quinoa salad, harvest vegetables, lemon herb vinaigrette
- Garden salad with baby greens, rainbow tomatoes, English cucumbers, shaved red onions, shaved carrots, seasonal vinaigrette
- Seasonally inspired potato salad, boiled hens egg, dijonnaise and spring herbs
- Seasonally inspired pasta salad
- Caprese salad with native tomatoes, whole milk mozzarella, micro basil, maldon salt, cracked pepper and extra virgin olive oil, balsamic reduction
- Chopped salad with bell peppers, red onions, cucumbers, tomatoes, pork belly croutons, bleu cheese crumbles, chipotle ranch
- Grilled vegetable display, balsamic reduction, micro green salad
- Greek salad, cucumbers, tomatoes, olives, bell peppers, pepperoncini, feta, hearts of Romaine, herb vinaigrette

#### *PROTEINS | PICK 2*

- Slow roasted local turkey
- Angus roast beef
- Country ham
- Albacore tuna salad

#### *Sandwich Accompaniments*

- Lettuce, tomatoes, pickles, onions, assorted sliced cheeses
- Deli rolls and artisanal sliced breads

#### *Dessert | PICK 2*

- Fruit salad
- Petit desserts
- Macaroons
- Assorted cookies
- Brownie bites

## LUNCH | LUNCH BUFFETS

Based on 1.5 hours of service

Priced per Person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All lunch buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **SANDWICH KING | \$36**

- Soup du jour

### **SALAD | PICK 1**

- Garden salad of young greens, baby rainbow tomatoes, English cucumbers, sweet onions
- Slow roasted tomato salad, baby kale, artichoke hearts, goat cheese, lemon vinaigrette
- Caprese salad, whole milk local mozzarella, native tomatoes, micro basil, balsamic reduction

### **SANDWICH SELECTION | PICK 3 / PICK 4 for an additional \$2 per person**

- Big Beef Eater - Roast beef with caramelized onions, baby arugula, boursin cheese, baguette
- Astoria - Waldorf chicken salad, Boston bibb lettuce, flour tortilla
- Gimme That Fish! - Albacore tuna salad, citrus aioli, butter lettuce, flour tortilla
- Harvest Turkey Wrap - Slow roasted turkey, avocado salsa cruda, lemon-arugula salad, grilled flour tortilla
- Capone - Assorted cured meats, provolone, roasted tomato, pepperoncini, arugula, basil pesto aioli, hoagie roll
- Athenian - Falafel, gathered greens, cucumber-tomato & spring herb salad, hummus, lemon aioli, naan bread
- Colonel - Grilled chicken breast, Grafton village smoked cheddar, lettuce, tomato, maple horseradish mostarda
- Grand Gardener - Grilled seasonal vegetables, cherry tomato-sweet onion salad, arugula, hummus, flour tortilla

Individual bags of kettle chips

Assorted dessert bars or cookies

## LUNCH | LUNCH BUFFETS

Based on 1.5 hours of service

Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All lunch buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **NEW ENGLANDER COMFORT LUNCH | \$38**

#### *SOUP | PICK 1*

- New England clam chowder
- Chicken-corn chowder
- Roasted heirloom tomato bisque
- Roasted chicken, ditalini pasta, Tuscan kale, and cannellini bean, garlic basil broth
- Maine Lobster Bisque, lobster studded cognac cream | Add \$2

#### *SALAD | PICK 1*

- Baby green salad with tomatoes, cucumbers, carrots, onions, house vinaigrette
- Chopped salad with bell peppers, onions, cucumbers, tomatoes, pork belly croutons, bleu cheese crumbles and chipotle ranch
- Crisp orchard apples, young field greens, crumbled cranberry stilton cheese, maple candied walnuts, cider vinaigrette

#### *ENTRÉES | PICK 1*

- Cider brined chicken, herb scented natural jus
- Baked native cod, lemon herb butter crumbs, butter sauce
- Skillet roasted Atlantic salmon, spiced maple mostarda glaze
- Applewood bacon wrapped roast pork loin, local apples, caramelized onions, natural gravy

#### *ACCOMPANIMENTS | PICK 1*

- Crushed roasted baby potatoes, herbs
- Candied sweet potatoes
- Macaroni and cheese
- Corn bread
- Chef's seasonal vegetables

#### *DESSERT | PICK 1*

- Whoopie pies
- Mini fruit and pastry crisp

## LUNCH | LUNCH BUFFETS

Based on 1.5 hours of service

Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All lunch buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **NORTH END | \$38**

#### *SOUP | PICK 1*

- Minestrone
- Pasta fagioli
- Italian wedding soup
- Roasted chicken, ditalini pasta, Tuscan kale, and cannellini beans, roasted garlic and basil broth
- Tomato Florentine

#### *SALAD | PICK 1*

- Caprese salad, native tomatoes, whole milk mozzarella, micro basil, maldon salt, cracked pepper and extra virgin olive oil, balsamic reduction
- Classic Caesar salad, hearts of romaine, shaved fresh parmesan, baby rainbow tomatoes
- Arugula salad, kalamata olives, red onions, cucumbers, feta cheese, pepperoncini, lemon vinaigrette

#### *ENTRÉES | PICK 2*

- Chicken Parmesan
- Chicken Picatta
- Chianti braised short rib ragout
- Italian sausage and peppers
- Italian meatballs in pomodoro sauce
- Meat or vegetable lasagna

#### *PASTA | PICK 1*

- Baked penne al forno
- Tortellini Alfredo
- Three cheese ravioli with Pomodoro sauce

Seasonal Vegetables & Garlic Bread

#### *DESSERT*

- Mini cannolis, Italian biscotti and macaroons



## LUNCH | LUNCH BUFFETS

Based on 1.5 hours of service

Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All lunch buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **AZTECA STREET TACO | \$38**

#### *SOUP | PICK 1*

- Chicken tortilla
- Albondigas (Mexican Meatballs) soup
- Chili con carne

Mini taco salad bowls

#### *STREET TACOS | PICK 2*

- Tequila lime chicken carnitas
- Blackened citrus shrimp
- Grilled steak arranchera
- Chorizo sausage, onions and peppers

#### *Accompaniments*

- Mexican street corn, lime, chipotle-garlic aioli, cotija cheese
- Rice & beans
- Spicy corn salsa, pineapple and jalapeno salsa cruda, avocado pico, salsa, sour cream, lettuce, cilantro, limes, Monterey jack cheese
- Mini churros and Latin inspired pastries

### **ARTISANAL SALAD BUFFET | \$36**

- Inspired soup of the moment
- Young mixed field greens, kale, torn romaine hearts, garden fresh vegetables, hummus, pita croutons, pickled vegetables, olives, pepperoncini, artisanal cheeses, assorted nuts, chickpeas, sun dried fruits, chef-inspired dressings
- Grilled vegetable medley

#### *PROTEINS | PICK 2*

- Grilled natural farmstead chicken breast
- Atlantic salmon
- Garlic and herb shrimp
- Marinated shaved Angus sirloin

Garlic Bread

Petit Sweets Display

*\*\* Enhance this buffet with a chef-attended living greens action station for \$5 per person \*\**

## DINNER | DINNER BUFFETS

Based on 1.5 hours of service

Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **SOPHISTICATED** | \$54

#### *SALAD* | PICK 1

- Baby greens, English cucumbers, baby heirloom tomatoes, carrot shards, balsamic vinaigrette
- Field greens, maple walnuts, orchard apples, crumbled cranberry stilton cheese, cider vinaigrette
- Baby greens, chevre, strawberries, toasted almonds, balsamic vinaigrette
- Arugula, avocado, feta, smoked marcona almonds, shaved fennel & onion, zinfandel vinaigrette

#### *SOUP* | PICK 1

- Escarole, cannellini beans, sausage and chicken broth
- Roasted tomato bisque
- Roasted carrot-fennel soup, cinnamon-chipotle crème

#### *ENTRÉES* | PICK 2

- Pan seared chicken, crisp mushrooms, shallot-thyme scented natural jus
- Roasted chicken, shaved fennel, leeks, agave-mustard chive butter sauce
- Grilled hanger steak au poivre, Rioja demi, espresso bacon jam
- Cabernet braised short ribs, braising liquids
- Sliced beef tenderloin, charred cippolini-crimini confit, red wine sauce
- Pan roasted Atlantic salmon, white wine dijonnaise, pickled fennel and onion salad
- Oven roasted local line caught cod, sweet soy- spiced chili butter sauce, brussel sprouts, baby carrots, pearl onion hash
- Grilled Atlantic swordfish, white wine braised tomatoes, herbs, capers, lemon & crisp prosciutto vinaigrette

Chef's Seasonal Vegetable Medley and Starch

Chef's Dessert Display

## DINNER | DINNER BUFFETS

Based on 1.5 hours of service

Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **PIZOLO! And POLLO | \$46**

#### *SALAD | PICK 2*

- Field greens with English cucumbers, baby heirloom tomatoes, carrot shards, seasonal vinaigrette
- Caprese salad, native tomatoes, whole milk mozzarella, micro basil, Maldon salt, extra virgin olive oil, balsamic reduction
- Classic Caesar salad, hearts of romaine, shaved fresh parmesan, baby rainbow tomatoes
- Arugula salad, Kalamata olives, red onions, cucumbers, feta cheese, pepperoncini, lemon vinaigrette

#### *SOUP | PICK 1*

- Minestrone
- Pasta fagioli
- Italian wedding soup
- Roasted chicken, ditalini pasts, Tuscan kale, cannellini beans, roasted garlic and basil broth
- Tomato Florentine

#### *HEARTH FIRED PIZZAS | PICK 3*

- Margherita - whole milk mozzarella, native tomatoes, basil
- Quattro Formaggi - mozzarella, parmesan, crumbled feta and boursin crème fraiche
- Meat lovers - house made sausage, pepperoni, sopressata, apple wood smoked bacon
- Buffalo chicken - popcorn chicken, mozzarella, blue cheese, red onions, pepperoncini
- Braised short rib - caramelized onion and mushroom confit, manchego, mozzarella, parmesan reggiano
- Prosciutto di Parma - baby arugula, roasted tomatoes, garlic and herb extra virgin olive oil, mozzarella

#### *Crisp Chicken Wing Bar | PICK 2*

- Sweet and spicy buffalo
- Teriyaki parmesan
- Whiskey barbeque
- Sweet heat dry rub
- Caribbean jerk
- Sweet chili
- Celery, carrots, blue cheese and ranch dipping sauces
- Mini assorted Italian pastries, macaroons

## DINNER | DINNER BUFFETS

Based on 1.5 hours of service

Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **MODERN BOSTONIAN | \$54**

#### *SALAD | PICK 1*

- Field greens with English cucumbers, baby heirloom tomatoes, carrot shards, seasonal vinaigrette
- Sweet and bittersweet lettuce, maple walnuts, orchard apples, cranberry stilton, cider vinaigrette

#### *SOUP | PICK 1*

- Escarole, cannellini bean, sausage, chicken broth
- Roasted tomato bisque
- New England clam chowder
- Potato, leek, and pork belly soup

#### *ENTRÉES | PICK 2*

- Braised short ribs, cabernet jus
- Roasted garlic and herb chicken, wild mushroom veloute
- Herb seared Atlantic salmon, citrus beurre blanc, pickled onions
- Duck sausages, sweet onions, mushrooms, Guinness gravy
- Corned beef, braised red cabbage, roast carrots, marble potatoes
- Grilled swordfish, lemon basil butter, caper relish
- Oven roasted local line caught cod, sweet soy-chili butter sauce, brussel sprouts, baby carrot, pearl onion hash
- Torched rosemary and garlic roast pork loin, sweet cherry agrodolce

Chef's Seasonally Inspired Starch and Vegetables

Assorted Petit Pastries

## DINNER | DINNER BUFFETS

Based on 1.5 hours of service

Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **NORTH END | \$55**

#### *SALAD | PICK 1*

- Classic Caprese
- Caesar salad with parmesan crisp
- Torn greens, sweet and spiced peppers, tomatoes, olives & feta

#### *ENTRÉES | PICK 2*

- Chicken Parmesan
- Chicken Picatta
- Chicken Marsala
- Italian sausage and peppers
- Meatballs in pomodoro sauce
- Meat or vegetable lasagna
- Cod a la romana, garlic, extra virgin olive oil, herbs, san marzano tomatoes, pesto tapenade
- Littleneck clams and mussels a la vongole, natural broth, pepperoncini, sauvignon blanc
- Shrimp scampi with citrus garlic butter (add \$2 per person)
- Rosemary and garlic scented beef tenderloin with Chianti demi-glace (add \$2 per person)
- Pancetta wrapped pork loin, natural herb jus lie, preserved fruit and Modena balsamic gastrique
- Chianti braised short rib ragout, crushed root vegetable confit

#### *PASTA COURSE | PICK 1*

- Baked penne al forno,
- Tortellini Alfredo
- Three cheese ravioli with Pomodoro sauce
- Spaghetti cacio e pepi
- Quattro formaggi risotto
- Risotto carbonara

Seasonal Vegetables and Garlic Bread

Mini Cannoli, Italian Pastries and Cookies

#### *SOUP | PICK 1*

- Minestrone
- Fagioli
- Italian wedding soup
- Tuscan sausage and cannellini bean
- Tomato Florentine

## DINNER | DINNER BUFFETS

Based on 1.5 hours of service

Priced per person, unless otherwise noted; An additional \$3 per person will apply for any buffets for less than 20 guests

All dinner buffets include assorted soft drinks, bottled still & sparkling water, freshly brewed regular & decaf coffee and assorted teas

### **REMEMBER THE ALAMO BBQ | \$54**

#### *SALAD | PICK 2*

- Tossed garden salad
- Potato salad
- Pasta salad
- Fruit salad

#### *ENTRÉES | PICK 2*

- Sweet barbeque chicken
- Pulled pork
- Maple whiskey smoked beef brisket
- Mesquite pork ribs
- Smoked bison and pork sausage, grilled onions and peppers

#### Choose 2

- Macaroni and cheese
- Candied sweet potato fries, cinnamon chipotle
- Corn on the cob
- Green beans and crispy fried onions
- Barbeque baked beans

Corn bread

Cole slaw

House pickles

Seasonal berry shortcake, fresh berries, whipped cream

## DINNER | PLATED DINNER

All plated dinners include freshly baked rolls and are served with chef's selection of seasonal vegetables and starch, assorted soft drinks & bottled water, and freshly brewed regular & decaf coffee and assorted teas

All plated dinners are \$54 per person

A Split-Plate option available for group of 40 people or more at no additional charge. Groups of less than 40 will incur a \$5 per person charge for a split-plate

### **PLATED DINNER | \$55**

#### *STARTER | PICK 1*

- Caprese salad, native tomatoes, whole milk mozzarella, micro basil, Maldon salt, extra virgin olive oil, balsamic reduction
- Classic Caesar salad, hearts of romaine, shaved fresh parmesan, baby rainbow tomatoes
- Baby arugula salad, Kalamata olives, red onions, cucumber, and feta, pepperoncini, lemon vinaigrette
- Spinach and kale salad, avocado, dried apricots, baby tomatoes, spiced pecans, brie, zinfandel vinaigrette
- Roasted tomato bisque
- New England clam chowder
- Tomato Florentine

#### *ENTRÉES | PICK 1*

- Braised short ribs, cabernet jus
- Grilled New York strip steak, truffle-peppercorn butter, pinot noir jus
- Roast chicken breast, fennel-shallot, Pernod jus
- Roasted garlic and herb statler chicken, wild mushroom veloute
- Fennel pollen spiced roast Atlantic cod, crispy foraged mushrooms and Tuscan kale, caramelized pearl onions, fine herb butter
- Blackened diver scallops, grilled pork belly crouton, blue agave mostarda
- Herb seared Atlantic salmon, citrus buerre blanc, fennel and jalapeno salad
- Grilled swordfish, lemon basil butter, tomato-herb caper relish
- Roasted pork tenderloin, garlic-herb natural jus
- Grilled Filet Mignon, Espresso Bacon Jam, Chianti braised red pearl onions, red wine demi
- Maple bourbon glazed Atlantic salmon, cider pickles

#### *DESSERT | PICK 1*

- English sticky toffee pudding
- Seasonal berry shortcake, fresh berries, whipped cream
- Classic cheesecake, salted caramel
- Three tier chocolate mousse cake

## RECEPTION STYLE DINNER MENU

- 1st Hour: Pick 3 Passed Hors D'oeuvres & 1 Stationary Display
- 2nd Hour: Seasonal Salad Display, 1 Enhanced Display & 1 Action/Carving Station
- 3rd Hour: Pick 3 Dessert Table Selections
- Includes: Assorted Soft Drinks & Bottled Water, Freshly Brewed Regular & Decaf Coffee, Assorted Teas
- \$66 per person | Based on 3 Hours of Food Service

### **PASSED HORS D'OEUVRES | PICK 3**

#### **CHILLED HORS D'OEUVRES**

- Norwegian smoked salmon, garlic-herb potato salad, cider pickled onions, rye toast
- Beef tenderloin crostini, caramelized onions, horseradish-boursin crème fraiche
- Peppercorn & sesame tuna, wonton crisp, sriracha aioli
- Blackened chicken blue corn tortilla crisp, mango chipotle aioli
- Pork, chicken, or vegetarian dumplings sweet chili soy
- Truffled deviled egg, candied pork belly crouton
- Prosciutto toast, fig jam, warm brie, ciabatta crouton
- Avocado toast, arugula, lemon and crab salad
- Spiced pita & hummus shooter
- Rainbow caprese skewer, baby tomatoes, mozzarella pearls, balsamic reduction
- Antipasto skewer, roasted tomato, mozzarella pearls, cured sopressata, olive, pepperoncini
- Bruschetta, garlic toast, boursin, tomato-basil salsa cruda, micro basil
- Roasted wild mushroom crostini, herbed cream cheese, grilled brioche
- Mini lobster salad briochetté, citrus-herb aioli
- Scallop and shrimp ceviche, cilantro-lime vinaigrette, Bermuda onions, tomatoes, avocado

#### **HOT HORS D'OEUVRES**

- Chorizo arepas, cave aged cheese, roasted chili-garlic aioli
- Italian meatball, classic san marzano tomato sauce
- Puffed rice tempura shrimp, sweet chili sauce
- Mini Maryland lump crab cakes, spicy remoulade
- Bacon wrapped scallops, maple mustard glaze
- Clam, chorizo, bacon fritters, chipotle aioli
- Crispy sesame chicken satay, teriyaki-lime glaze
- Short rib-manchego empanadas roasted garlic aioli
- Pork carnitas empanada, grilled pineapple, smoked chili cream
- Vegetable spring roll, sweet chili dipping sauce
- Lamb lollipop, natural garlic jus, mint coriander pesto
- Crisp falafel bite, lime sour cream
- Spinach & artichoke shooter, pita chips
- Chorizo stuffed date wrapped with pecan smoked bacon, spiced Pomodoro sauce
- Beef barbacoa taquito, citrus avocado cream



## RECEPTION STYLE DINNER MENU

1st Hour: Pick 3 Passed Hors D'oeuvres & 1 Stationary Display

2nd Hour: Seasonal Salad Display, 1 Enhanced Display & 1 Action/Carving Station

3rd Hour: Pick 3 Dessert Table Selections

Includes: Assorted Soft Drinks & Bottled Water, Freshly Brewed Regular & Decaf Coffee, Assorted Teas

\$66 per person | Based on 3 Hours of Food Service

### STATIONARY DISPLAYS | PICK 1

Charcuterie & domestic cheese selection, mixed nuts, preserves, pickles

Vegetable crudité shooters, seasonal vegetables, chef inspired dip, hummus

Tapas & bruschetta trio

- Serrano ham, pear compote, brie, walnut cream
- Classic tomato-basil salsa cruda
- Spanish chorizo, caramelized onion, mushrooms, manchego
- Artichoke and caper pesto, arugula, crumbled feta
- Open faced petit reuben, corned beef, caramelized onions and braised red cabbage, 1000 island aioli, rye
- Waldorf on brioche, chicken, apple cranberry and bacon aioli, fresh herbs

### ENHANCED DISPLAYS | PICK 1

#### • Mediterranean Station

Hummus, tabbouleh, chicken kebab, Falafel, stuffed grape leaves, grilled and pickled garden vegetable medley, pita

#### • Slider Station

Tater tot shooters

##### Select Two

Short rib, onion & mushroom brulee

Pulled pork, coleslaw, biscuit

Grilled chicken, provolone, garlic aioli, ciabatta

Buffalo chicken, blue cheese aioli

Kobe beef burgers, smoked cheddar

Popcorn shrimp, Cajun remoulade

#### • Neapolitan Pizzeria

Hearth fired pizzas with signature recipes including, classic margherita, buffalo chicken, pepperoni & sausage, quattro formaggi

#### • Street Taco Station (Selection of Two Proteins)

Shaved beef churrasco

Pork carnitas

Chili lime chicken

Blackened shrimp

Includes: onions & peppers, rice & beans, shredded lettuce, Monterey cheese, limes, sour cream, jalapenos, avocado, assorted salsas, taco bowls & grilled corn tortillas

## RECEPTION STYLE DINNER MENU

1st Hour: Pick 3 Passed Hors D'oeuvres & 1 Stationary Display

2nd Hour: Seasonal Salad Display, 1 Enhanced Display & 1 Action/Carving Station

3rd Hour: Pick 3 Dessert Table Selections

Includes: Assorted Soft Drinks & Bottled Water, Freshly Brewed Regular & Decaf Coffee, Assorted Teas

\$66 per person | Based on 3 Hours of Food Service

### SEASONAL SALAD DISPLAY

Baby field greens, kale, spinach, baby heirloom tomatoes, English cucumbers, shaved onions, carrots, Monterey Jack and Cheddar Cheese, croutons, olives, pepperoncini, seasonally inspired vinaigrettes

### ACTION/CARVING STATIONS | PICK 1

- Braised short rib, garlic & melted leek mashed potatoes
- Build your own risotto, pulled spiced chicken, beef short rib ragout, wild mushroom confit, chorizo onions & peppers, roasted root vegetables, shrimp scampi
- Build your own pasta station, grilled chicken, grilled shrimp, house made sausage, roasted vegetables, pomodoro, alfredo, and basil pesto
- Hand carved beef tenderloin, cabernet demi, horseradish crème, roasted seasonal vegetable, mashed potatoes, dinner rolls
- Hand carved garlic and herb pork loin, maple dijonaise, cider natural jus, caramelized cinnamon apple compote, roasted seasonal vegetable, mashed potatoes, cheddar biscuit popover
- Cider brined roasted chicken, drunken cranberry relish, roasted seasonal vegetable, mashed potatoes cheddar biscuit popover, dinner rolls

### DESSERT TABLE | PICK 3

- Assorted macaroons
- Assorted miniature petit fours
- Assorted truffles
- Assorted dessert bars
- Assorted mini pies
- Mini mousse parfaits
- Chocolate dipped fruit

## DINNER | DISPLAY STATIONS

All stations are based on one hour of service

Priced per person, unless otherwise noted

A \$3 per person charge will be applied for any displays for less than 20 guests

### **CHARCUTERIE DISPLAY | \$15**

Selection of cheese, cured meats, relishes and condiments

Herb ciabatta crostini, assorted crackers, mixed nuts, preserves and pickles

### **ANTIPASTO PLATTER | \$15**

Selection of cured Italian meats, cheeses and grilled and pickled vegetables, stuffed peppers, marinated olives, artisanal breads and crackers

### **SEASONAL VEGETABLE CRUDITÉ SHOOTERS | \$10**

Fresh selection of baton cut vegetables with chef inspired dip and hummus

### **TAPAS & BRUSCHETTA TRIO | \$15 / PICK 3**

- Serrano ham, pear compote, brie and walnut cream
- Classic tomato-basil cruda
- Spanish chorizo, caramelized onions, mushrooms, manchego
- Artichoke and caper pesto, arugula, crumbled feta
- Open faced petit reuben, corned beef, caramelized onions, braised red cabbage, 1000 island aioli, rye
- Waldorf on brioche, chicken, apple cranberry and bacon aioli, fresh herbs

### **MEDITERRANEAN STATION | \$17**

- Grilled and pickled garden vegetable medley
- Stuffed grape leaves
- Hummus & pita
- Tabbouleh
- Cucumber salad
- Chicken kebab
- Chick pea falafel

## DINNER | DISPLAY STATIONS

All stations are based on one hour of service

Priced per person, unless otherwise noted

A \$3 per person charge will be applied for any displays for less than 20 guests

### **SLIDER STATION** | \$16 / Pick 2 Proteins

- Short rib, onion & mushroom brulee
- Pulled pork, cole slaw, biscuit
- Grilled chicken, provolone, roast garlic aioli, ciabatta
- Buffalo chicken slider, blue cheese aioli
- Kobe beef, smoked cheddar
- Popcorn shrimp, cajun remoulade

Tot shooters

### **NEAPOLITAN PIZZERIA** | \$15 Pick 3

- Margherita - whole milk mozzarella, native tomatoes, basil
- Quattro Formaggi - mozzarella, parmesan, crumbled feta and boursin crème fraiche
- Meat lovers - house made sausage, pepperoni, sopressata, apple wood smoked bacon
- Buffalo chicken - popcorn chicken, mozzarella, blue cheese, red onions, pepperoncini
- Braised short rib - caramelized onion and mushroom confit, manchego, mozzarella, parmesan reggiano
- Prosciutto di Parma - baby arugula, roasted tomatoes, garlic and herb extra virgin olive oil, mozzarella

### **SEASONAL FRUITS & BERRIES** | \$14

- Seasonal fruits and berries
- Seasonally inspired fruit and berry smoothies
- Coconut milk and chia seed pudding shooters

### **STREET TACO STATION** | \$18 / Pick 2 Proteins

- Shaved Angus beef churrasco
- Pork carnitas
- Chili-lime chicken carnitas
- Blackened shrimp

Includes: onions & peppers, rice & beans, shredded lettuce, Monterey cheese, limes, sour cream, jalapenos, avocado, assorted salsas, taco bowls & grilled corn tortillas

## DINNER | ACTION & CARVING STATIONS

All stations are based on one hour of service | Priced per person  
Action & Carving Stations require one attendant per 75 guests  
\$100 per attendant | A \$3 per person charge will be applied for any displays for less than 20 guests

### **PAN SEARED CRAB CAKE | \$16**

Tropical fruit- jalapeno relish, smoke and spice aioli

### **BRAISED SHORT RIB | \$17**

Roasted garlic mashed potatoes, roasted root vegetables

### **BUILD YOUR OWN RISOTTO | \$18**

- Pulled spiced chicken
- Pulled beef short rib ragout
- Wild mushroom confit
- Chorizo onions and peppers
- Roasted root vegetables
- Shrimp scampi

### **HAND CARVED GARLIC AND HERB PORK LOIN | \$16**

Maple cider natural jus & caramelized cinnamon apple compote

### **CIDER BRINED ROASTED CHICKEN | \$16**

Drunken cranberry relish, thyme scented natural gravy

### **BUILD YOUR OWN PASTA | \$17**

- Grilled free range chicken
- Grilled jumbo shrimp
- House made spiced fennel-garlic sausage
- Roasted vegetables
- Pomodoro, alfredo, basil pesto

### **HAND CARVED PRIME RIB or BEEF TENDERLOIN | \$20**

- Au jus
- Horseradish cream
- Rosemary scented demi-glace
- Roasted root vegetable
- Artisanal dinner rolls
- Mashed potatoes

## DINNER | PASSED HORS D'OEUVRES

Priced per piece | Minimum of 25 pieces per hors d'oeuvre ordered

### Tier I | \$4

- **Blackened Chicken Blue Corn Tortilla Crisp**, mango-chipotle aioli
- **Pork, Chicken, or Vegetarian Dumplings**, sweet chili
- **Truffled Deviled Egg**, candied pork belly crouton
- **Avocado Toast**, arugula, crab salad
- **Rainbow Caprese Skewer**, baby tomatoes, mozzarella pearls, balsamic reduction
- **Bruschetta**, garlic toast, boursin cream, tomato-basil salsa cruda, micro basil
- **Roasted Wild Mushroom Crostini**, herbed cream cheese, grilled brioche
- **Prosciutto Toast**, fig jam, warm brie, ciabatta crouton
- **Spiced Pita & Hummus Shooter**
- **Italian Meatball**, san marzano tomato sauce
- **Crispy Sesame Chicken Satay**, cilantro teriyaki glaze
- **Chorizo Arepas**, cave aged cheese, roasted chili-garlic aioli
- **Crisp Falafel Bite**
- **Spinach & Artichoke Shooter**, pita chips
- **Thai Vegetable Spring Roll**, sweet chili sauce
- **Antipasto Skewer**, roasted tomato, mozzarella, sopressata and pepperoni, olive, pepperoncini
- **Potato Pancakes**, apple chutney, dill crème fraiche

R

RENAISSANCE®  
HOTELS

P: 508-543-5500

28 Patriot Pl, Foxborough, MA 02035

## DINNER | PASSED HORS D'OEUVRES

Priced per piece | Minimum of 25 pieces per hors d'oeuvre ordered

### Tier II | \$5

- **Scallop and Shrimp Ceviche**, cilantro lime vinaigrette, Bermuda onions, tomatoes, avocado
- **Norwegian Smoked Salmon**, garlic and herb potato salad, cider pickled onions, rye toast
- **Mini Lobster Salad Briochetté**, garlic-herb aioli
- **Peppercorn & Sesame Tuna**, wonton crisp, sriracha aioli
- **Provencal Roast Beef Tenderloin Crostini**, caramelized onions, horseradish and boursin crème fraîche
- **Lamb Lollipop**, natural garlic jus, mint coriander pesto
- **Rice Crispy Tempura Shrimp**, sweet chili sauce
- **Mini Maryland Lump Crab Cake**, spicy remoulade
- **Scallops Wrapped Bacon**, maple mustard glaze
- **Littleneck Clam, Chorizo, Bacon Fritter**, chipotle aioli
- **Short rib and Manchego Empanada**, roasted garlic aioli
- **Pork Carnita Empanada**, grilled pineapple, smoked chili cream
- **Peking Duck Spring Roll**, sweet chili soy sauce
- **Chorizo Stuffed Date Wrapped with Pecan Smoked Bacon**, spiced pomodoro sauce
- **Beef Barbacoa Taquito**, citrus avocado sour cream

## EVENT MENUS

### BAR

One bartender is required for every 75 guests | Bartender fee is \$125

#### HOSTED PER DRINK

Call Wine	8.25
Premium Wine	10.25
Call Mixed Drink	8.25
Premium Mixed Drinks	11
Call Martini	11.75
Premium Martini	14
Domestic Beer	6
Imported Beer/ Craft Beer	7
Soft Drinks	4.50

#### CASH PER DRINK

Call Wine	9
Premium Wine	11
Call Mixed Drinks	9
Premium Mixed Drinks	11.75
Call Martini	12.50
Premium Martini	15
Domestic Beer	6.50
Imported Beer/ Craft Beer	7.50
Soft Drinks	5

#### CALL BAR

Absolut Vodka  
 Bacardi Superior Rum  
 Captain Morgan's Spiced Rum  
 Tanqueray Gin  
 Dewar's White Label Scotch  
 Makers Mark Bourbon  
 Jack Daniels Tennessee Whiskey  
 Canadian Club Whiskey  
 Don Julio Blanco Tequila  
 Courvoisier VS  
 Martini & Rossi Extra Dry Vermouth  
 Martini & Rossi Rosso Vermouth  
 Hiram Walker Triple Sec

#### PREMIUM BAR

Grey Goose Vodka  
 Bacardi Superior Rum  
 Captain Morgan  
 Bombay Sapphire Gin  
 Johnnie Walker Black Label Scotch  
 Knob Creek Bourbon  
 Jack Daniels Tennessee Whiskey  
 Crown Royal Whiskey  
 Patron Silver Tequila  
 Hennessy Privilege VSOP  
 Martini & Rossi Extra Dry Vermouth  
 Martini & Rossi Rosso Vermouth  
 Hiram Walker Triple Sec

#### BEER

Bud Light  
 Michelob Ultra  
 Corona Extra  
 Samuel Adams  
 Wormtown  
 Truly Hard Selzter

#### CALL WINE

Magnolia Grove Rose  
 Magnolia Grove Pinot Grigio  
 Magnolia Grove Chardonnay  
 Magnolia Grove Merlot  
 Magnolia Grove Cabernet Sauvignon

#### PREMIUM WINE

Line 39 Rose  
 Line 39 Chardonnay  
 Line 39 Cabernet  
 Line 39 Pinot Noir  
 Dashwood Sauvignon Blanc  
 Domaine St. Michelle Brut

**R**  
 RENAISSANCE®  
 HOTELS

P: 508-543-5500  
 28 Patriot Pl, Foxborough, MA 02035



**BAR**

**Bartender Fee**

One Bartender Fee @ \$125 is required for every 75 guests

**Hourly Package Bars**

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age

**Call Brands  
Beer & Wine Only**

1 hour - 21  
2 hours - 25  
3 hours - 30  
4 hours - 35

**Call Brands**

1 hour - 26  
2 hours - 33  
3 hours - 40  
4 hours - 44

**Premium Brands  
Beer & Wine Only**

1 hour - 25  
2 hours - 29  
3 hours - 35  
4 hours - 40

**Premium Brands**

1 hour - 31  
2 hours - 38  
3 hours - 45  
4 hours - 49

**Additional Wine Choices**

Magnolia Grove by Chateau St. Jean, California - Cabernet, Chardonnay, Merlot, Pinot Grigio, or Rose - \$30

Fleures de Prairie Rose, Cotes de Provence, France - \$42

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand - \$44

Sonoma Cutrer Chardonnay, Sonoma County, CA - \$60

Meiomi Pinot Noir, Monterey, Sonoma, CA - \$48

Troublemaker Red Blend, Central Coast, CA - \$40

## TECHNOLOGY | AUDIOVISUAL

Our on-site dedicated Director of Event Technology for PSAV will be happy to assist you with any technology needs that your function might require; Price lists - are available upon request. All AV service provided by the Hotel and PSAV, are subject to a 20% Service Charge, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax.



P: 508-543-5500

28 Patriot Pl, Foxborough, MA 02035

## GENERAL INFORMATION

### 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 beverage 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 three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

### PRICING

Our culinary staff uses only the freshest 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.

### GRATUITIES, FEES & TAXES

A customary 14% Service Charge, 7% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to Food & Beverage prices. A 20% Set-Up Fee, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax will be added to Room and Miscellaneous Charges and Audio Visual prices. The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for waitstaff 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 for waitstaff employees, service bartenders, or other service employees engaged in the event.

### GUARANTEES

To best serve you and your guests, a final confirmation of attendance (“Guarantee”) is required by 12:00 p.m., 72 business hours, prior to your event. This count may not be reduced within this time period; However, we will be prepared 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 event order.

### BEVERAGE SERVICE

All beverages functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by 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 Hotel’s Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the 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 underage, 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 setup 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 group's program. Revisions in factors, such as group counts, 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 preparation for your event. (Your Sales Agreement further explains cancellation).

### SPECIAL SERVICES

Our staff is delighted to assist you with any floral arrangements, and will gladly recommend photographers, entertainment and decor 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 the Great Room of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

### GIFT BAGS & BASKETS

You may choose to provide your attendees and/or out-of-town guests with a Welcome Bag (or basket). Should you choose to provide such an amenity, a charge will be posted to your master bill at the time of delivery. For your convenience, there is no fee if you choose to have the front desk hand out your bags during check-in at the front desk; or a delivery fee of \$3 per bag/basket will apply for delivery of these bags to your guest's room after your guests have arrived.

## GENERAL INFORMATION

### 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.

### 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.

### COAT CHECK

The Hotel can arrange for checkroom services. A \$100 Attendant Fee will be assessed for all coat check services. The Hotel recommends one (1) attendant per 100 guests.



P: 508-543-5500

28 Patriot Pl, Foxborough, MA 02035