

# REVERE

HOTEL | BOSTON COMMON



# REHEARSAL DINNER

## BUILD YOUR OWN BUFFET | 75

Requires a Minimum of 20 Guests and Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrees, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

### LEAF SALADS

Select one

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette

### COMPOSED SALADS

Select One

- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette
- **Cucumber and Tomato Salad** (V, VE, DF, GF) | Red Onions, Red Wine Vinaigrette
- **Homemade Coleslaw**
- **Whole Grain Mustard Potato Salad**

### MAIN COURSE

Select Two

- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce
- **Grilled Salmon** | Herbed Garlic Butter, Red Pepper Risotto
- **Baked Sole** (GF, DF) | Fresh Herbs, Extra Virgin Olive Oil, Lemon
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Baked Ziti** | Beef Bolognese
- **Baked Rigatoni** (V) | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano

### DESSERT

Select Two

- **Fruit Tart of the Season** | Fruit Puree
- **Black Forest Cake** | Raspberry Coulis
- **Vanilla Bean Panna Cotta** | Summer Berries
- **Carrot Cake** | Cream Cheese Frosting
- **Amaretto Mascarpone Parfait** | Hazelnut Biscotti
- **Tiramisu** | Espresso Caramel and Raspberries

## PLATED REHERSAL DINNER | 65

Requires a Minimum of 10 Guests and includes Three Course meal Includes Choice of Soup or Salad, Choice Entree, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

### FIRST COURSE

Select One

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette
- **Boston Clam Chowder**
- **Spring Vegetable Minestrone**
- **Chicken Tortilla Soup**
- **Roasted Tomato Soup** | Herb Crostini, Golden Raisins, Capers Roasted

### MAIN COURSE

Select One

- **Grilled Chicken Penne Pasta** | Boursin Cream Sauce
- **Herb Seared Chicken** | Pommes Puree, Sundried Tomato Cream
- **Pepper Crusted Flat Iron Steak** | Roasted Herb Fingerling Potatoes, Port Wine Demi
- **Chili Lime Seared Salmon** | Roasted Red Pepper Coulis, Herb Basmati Rice

### Vegetarian Entrée

Select One

- **Grilled Zucchini Wrapped Asparagus** | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta
- **Tuscan Ratatouille Tart** | Zucchini, Squash, Peppers, Mushroom and Ricotta
- **Roasted Vegetable Napoleon** (VE) | Squash Ribbons, Heirloom Tomatoes, Basil, Blistered Tomato Sauce

### FINAL COURSE

Select One

- **Fruit Tart of the Season** | Fruit Puree
- **Black Forest Cake** | Raspberry Coulis
- **Vanilla Bean Panna Cotta** | Summer Berries
- **Carrot Cake** | Cream Cheese Frosting
- **Amaretto Mascarpone Parfait** | Hazelnut Biscotti
- **Tiramisu** | Espresso Caramel and Raspberries

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

All prices are per person unless otherwise noted. A 15% service charge, 10% taxable administrative fee, 8% taxable event fee on food and beverage only, and applicable state tax will be added to the above prices and all are subject to change without notice. The Service Charge is distributed to wait staff and service bartenders. No other charge, including but not limited to the administrative fee is a gratuity or service charge for wait staff employees, service bartenders or service employees. ^Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.