

REVERE

HOTEL | BOSTON COMMON



BRUNCHES

A minimum of 20 Guests is required

FAREWELL BREAKFAST | 43

Orange and Cranberry Juice
Sliced Melons, Seasonal Fruits and Berries
Freshly Baked Morning Pastries with Fruit Preserves and Butter
An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy and Almond Milk on Request)
Individual Low-Fat Fruit and Greek Yogurts

Choice of One:

+ Scrambled Whole Eggs
+ Scrambled Egg Whites | Fresh Herbs
+ Scrambled Whole Eggs | Cured Ham, Shredded Cheddar

Choice of Two:

+ Hardwood Smoked Bacon
+ Country Sausage Links
+ Chicken Apple Sausage
+ Grilled Smokehouse Ham

Choice of One:

+ Roasted Breakfast Potatoes | Fresh Herbs
+ Hash Browns

Choice of One:

+ Brioche French Toast
+ Griddle Pancakes
Maple Syrup, Whipped Sweet Cream

ULTIMATE BLOODY MARY BAR

Priced Per Person

First Hour | 14

Additional Hours | 10

Minimum Sales | 300

Poison | Absolut, Tito's Handmade, Ketel One, New Amsterdam
Select Two Vodkas

Garden | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky

Season | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Pickle Juice, Olive Brine

Savor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

BRUNCH ENHANCEMENT | 20

Select Two Starters, One Entrée and Two Desserts to be Added to your Breakfast Buffet

CHOICE OF TWO STARTERS:

- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Caprese Salad (V)** | Ciliegine, Heirloom Cherry Tomatoes, Fresh Basil, Herb Oil
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

CHOICE OF ONE ENTRÉE:

- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Chicken Chordonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Atlantic Cod** | Kettle Potato Crust
- **Grilled Flank Steak** | Natural Au Jus
- **Pan Seared Salmon** | Lemon-Caper Sauce
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan-Reggiano

CHOICE OF TWO DESSERTS:

- Black Forest Cake | Raspberry Coulis
- Vanilla Bean Panna Cotta | Summer Berries
- Chocolate Profiteroles | Chocolate Sauce and Fresh Berries
- Carrot Cake | Cream Cheese Frosting
- Tiramisu | Espresso Caramel and Raspberries
- Assorted Cookies and Brownies

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.