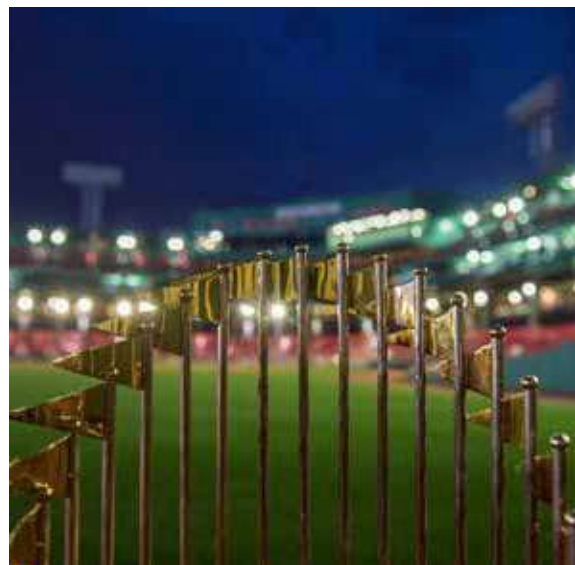


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Including Assorted Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee And Hot Water For Tea.

MORNING GLORY, \$20.00

House Made Pastry Selections To Include Cinnamon Rolls with Cream Cheese Icing or Chef Selected Doughnuts, Chocolate Chip Scones, Mini Seasonal Muffins, Cinnamon Coffee Cake, Banana Bread, Seasonal Sliced Fruit, Greek Yogurt, House Made Granola, Bananas, Assorted Cold Cereals With Milk

RISE AND SHINE, \$19.00

House Made Pastry Selections To Include Cinnamon Rolls with Cream Cheese Icing or Chef Selected Doughnuts, Chocolate Chip Scones, Mini Seasonal Muffins, Cinnamon Coffee Cake, Banana Bread, Seasonal Sliced Fruit, Greek Yogurt, House Made Granola

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Prices Are Per Person Unless Otherwise Noted And Are Subject To All Applicable Fees And Taxes.



BUFFET



Buffets Serve A Minimum Of 25 Guests. All Selections Include Assorted Breakfast Pastries, Seasonal Sliced Fruit, Yogurt, Granola, Assorted Fruit Juices And Freshly Brewed Regular Coffee, Decaffeinated Coffee And Hot Water For Tea.

HEALTHY START, \$33.00

Multigrain Bagels, House Made Preserves Of Local Fruits, Light Cream Cheese, Seasonal Vegetable Frittata, Grilled Turkey Sausage*, Root Vegetable Hash, Blueberry Quinoa Pancakes, Steel Cut Oatmeal, Accoutrements Including Dried Fruits, Chocolate Chips, Local Honey, Sunflower Seeds

MVP BREAKFAST, \$32.00

Scrambled Eggs*, Crispy Breakfast Potatoes, Savenor's Double Smoked Bacon*, Savenor's Local Pork Breakfast Sausage*, Assorted Bagels With Cream Cheese And Preserves, Brioche French Toast*, True Vermont Maple Syrup, Vermont Whipped Butter

BACON AND EGGS, \$26.00

Scrambled Eggs*, Crispy Breakfast Potatoes, Savenor's Double Smoked Bacon*, Savenor's Local Pork Breakfast Sausage*

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BUTLER PASSED HORS D'OEUVRES

A Minimum Order Of 50 Pieces Applies To Each Hors D'oeuvre. Prices Are Per Piece.

Beluga Caviar*, Heirloom Potato, Herbed Crème Fraiche	\$12.00
Mini Lobster Quiche, Yankee Lobster Co. Lobster, Spring Onion, Organic Eggs	\$6.50
Mini Breakfast Sandwich*, Savoror's Local Pork Breakfast Sausage, Egg, Vermont Cheddar Cheese	\$6.00
Salmon Napoleon*, Smoked Salmon, Herbed Cream Cheese, Chive Crepe, Dill	\$5.50
Smoothie Shooters, "Green Monster Machine", "Berry Healthy", "Spring Training Tropical"	\$5.00
Fruit Skewers, Seasonal Fresh Fruit, Greek Yogurt, House Made Granola	\$4.50
French Toast Bites, Texas Toast, Vermont Maple Syrup, Powdered Sugar	\$3.75

BUFFET ENHANCEMENTS

3 Station Minimum When Ordering A La Carte

Quiche*, Savoror's Double Smoked Bacon, Fontina Cheese, Caramelized Onions, Yankee Lobster Co. Lobster, Spring Onion, And Vegetarian With Spinach And Feta Cheese	\$20.00
Eggs Benedict*, English Muffin, Savoror's Heritage Ham, Hollandaise	\$18.00
Scottish Smoked Salmon Platter, Capers, Red Onion, Hard Cooked Organic Eggs, Honey Mustard Dill Sauce, Mini "Everything" Bagels & Cream Cheese	\$14.00
Smoothie Station, "Green Monster Machine", "Berry Healthy", Spring Training Tropical"	\$10.00
Oatmeal Station, Steel Cut Oats, Fresh Berries, Dried Fruits, Nuts, Chocolate Chips, Locally Sourced Honey And True Vermont Maple Syrup	\$8.00
Doughnuts, Original Glazed, Chocolate Glazed, Cinnamon Sugar, Pumpkin, or Chocolate Frosted, Hot Apple Cider Or Chef Ron's Secret Recipe Hot Chocolate	\$6.00

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ENHANCEMENTS



ACTION STATIONS*

Action Stations Require One Chef Attendant Per Station. Chef Attendant Fees Are \$200.00 Per Attendant For Four Hours Of Set Up And Service, \$35 Each Additional Hour.

BEEF CARVING STATION,* \$25.00

Savoror's Grass Fed Local Beef, Hollandaise Sauce, Pickled Red Onion

BREAKFAST SANDWICH STATION,* \$20.00

Bagels, English Muffins, Warm Croissants, Organic Eggs, Savoror's Double Smoked Bacon, Savoror's Local Pork Breakfast Sausag, Savoror's Heritage Ham, Assortment Of New England Cheeses

OMELET/EGG STATION,* \$15.00

Organic Eggs, Vermont Cheddar, Savoror's Heritage Ham, Savoror's Double Smoked Bacon, Peppers, Onions, Tomatoes, Spinach, And Broccoli

HAM CARVING STATION,* \$12.00

Savoror's Heritage Pork, Honey-Mustard Glaze, Pineapple

FRENCH TOAST STATION,* \$12.00

Texas Toast, Seasonal Berry Compote, Whipped Butter, Whipped Cream, True Vermont Maple Syrup

BRUNCH PACKAGES

Buffets Serve A Minimum Of 25 Guests. All Selections Include Assorted Fruit Juices And Fresh Brewed Regular Coffee, Decaffeinated Coffee And Hot Water For Tea. Chef Attendant fees of \$200 per chef not included in pricing.

TRIPLE PLAY BRUNCH, \$46.50

- Seasonal Sliced Fruit
- Organic Scrambled Eggs*
- Savoror's Double Smoked Bacon, Savoror's Local Pork Breakfast Sausage
- Lyonnaise Potatoes, Seasonal Vegetable
- Savoror's Chef Carved Glazed Ham
- Parker House Rolls
- Assorted Miniature Desserts

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BRUNCH PACKAGES



Buffets Serve A Minimum Of 25 Guests. All Selections Include Assorted Fruit Juices And Fresh Brewed Regular Coffee, Decaffeinated Coffee And Hot Water For Tea. Chef Attendant fees of \$200 per chef not included in pricing.

GRAND SLAM BRUNCH, \$71.00

- House Made Pastry Selections Including Sticky Buns, Chocolate Chip Scones, Miniature Blueberry Muffins, Cinnamon Coffee Cake, Banana Bread
- Seasonal Sliced Fruit And Berries
- Omelet/Eggs* With Selection Of Vermont Cheddar Cheese, Savor's Heritage Ham, Savor's Double Smoked Bacon, Peppers, Onions, Tomatoes, Spinach
- Crisp Savor's Double Smoked Bacon, Savor's Local Pork Breakfast Sausage
- Crispy Breakfast Potatoes
- Chef Carved Slow Roasted Sirloin Of Beef*, Horseradish Cream, Pickled Red Onion
- Cobb Salad, Organic Turkey, Avocado, Savor's Double Smoked Bacon, Bleu Cheese, Hard Cooked Organic Egg*
- Build Your Own Beef Slider Station*, Savor's Local Grass Fed Beef Slider, Lettuce, Cheddar Cheese, Special Sauce, Brioche Roll

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BUFFETS



Buffets Serve A Minimum Of 25 Guests. All Selections Include Assorted Fruit Juices And Fresh Brewed Regular Coffee, Decaffeinated Coffee And Hot Water For Tea.

ASSORTED SANDWICH BUFFET, \$36.00

- Farmer's Market Salad, Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House Made Vinaigrette
- Seasonal Sliced Fruit Platter
- Savor's Roasted Organic Turkey, Vine-Ripened Tomato, Vermont Cheddar, Bean Sprouts, Avocado Mayonnaise, Whole Wheat Bread
- "North End" Italian Sub, Boston Bibb Lettuce, Vine-Ripened Tomato, Provolone Cheese, Savor's Heritage Ham, Genoa Salami and Capicola, Pepper Relish, Crisp Sub Roll
- Savor's Roast Beef, Horseradish Cream, Pickled Red Onion, Arugula, Onion Roll
- Vegetarian Wrap With Seasonal Vegetables In A Spinach Wrap
- Frito Lay Chips
- Home Made Chocolate Chip Cookies, Fudge Brownies & Butterscotch Blondies

SOUP AND SALAD BUFFET, \$30.00

- Classic Chicken Noodle, Savor's Organic Chicken, Egg Noodles, Seasonal Vegetables, Fenway Farm's Herbs
- Vegetable Minestrone Soup, San Marzano Tomatoes, Cannellini Beans, Local Vegetables, Fenway Farm's Herbs
- Cobb Salad, Savor's Roasted Organic Turkey*, Avocado, Savor's Double Smoked Bacon, Bleu Cheese, Hard Cooked Organic Egg*
- Farmer's Market Salad, Leafy Greens, English Cucumber, Sweet 100 Tomatoes, House Made Vinaigrette
- Caesar Salad, Romaine, Parmesano Reggiano, House Made Caesar Dressing, Croutons
- Seasonal Sliced Fruit Platter
- Home Made Chocolate Chip Cookies, Fudge Brownies & Butterscotch Blondies

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BUFFETS



Buffets Serve A Minimum Of 25 Guests. All Selections Include Assorted Fruit Juices And Fresh Brewed Regular Coffee, Decaffeinated Coffee And Hot Water For Tea.

FENWAY FAVORITES, \$38.00

- Farmer's Market Salad, Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House Made Vinaigrette
- Seasonal Fruit Platter
- Famous Kayem Fenway Franks, Pickled Cherry Peppers, Sauerkraut
- Italian Sausages, Grilled Peppers & Onions
- Corn on the Cob
- Homemade Chocolate Chip Cookies, Fudge Brownies & Butterscotch Blondies

DELI BUFFET, \$36.00

- Farmer's Market Salad, Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House Made Vinaigrette
- Seasonal Sliced Fruit Platter
- Selection Of Savenor's Deli Meats, Roasted Organic Turkey, Roast Beef*, Local Heritage Ham, Genoa Salami, Capicola
- Selection Of Cheeses, Vermont Cheddar, Swiss And Provolone
- Red Leaf Lettuce, Sliced Red Onion, Vine Ripened Tomato, Pickles, Pepperoncini And Condiments
- Assorted Rolls And Breads, Whole Wheat, White, Sub Rolls, Onion Rolls And Spinach Wraps
- Frito Lay Chips
- Home Made Chocolate Chip Cookies, Fudge Brownies & Butterscotch Blondies

Buffets Serve A Minimum Of 25 Guests. All Selections Include Assorted Fruit Juices And Fresh Brewed Regular Coffee, Decaffeinated Coffee And Hot Water For Tea.

MARINATED STEAK TIPS AND BAKED HADDOCK, \$63.00

- Wedge Salad, Hearts Of Iceberg, Savor's Double Smoked Bacon, Sweet 100 Tomatoes, Red Onion, Bleu Cheese, House Made Dressing
- Savor's Marinated Steak Tips*, Herb Roasted Red Bliss Potatoes, Grilled Red Onion And Arugula
- Baked Haddock, Sautéed Swiss Chard, Baby Carrots, Lemon Beurre Blanc
- Chicken Sausage Orecchiette*, House Made Chicken Sausage, Savor's Organic Chicken, Garlic, San Marzano Tomato, Spinach, White Wine
- Home Made Chocolate Chip Cookies, Fudge Brownies & Butterscotch Blondies

LEMON THYME CHICKEN AND BUTTER CRUMB COD, \$57.00

- Caesar Salad, Romaine, Parmesan, House Made Caesar Dressing, Garlic Croutons
- Kale & Quinoa Salad, Dried Fruit, Toasted Nut, Goat Cheese
- Lemon Thyme Chicken*, Fingerling Potatoes, Haricot Vert
- Butter Crumb Cod*, Baby Carrots, New Potatoes, Beurre Blanc
- Mushroom Orecchiette, Braised Mushrooms, Leeks, Spinach, Pecorino
- Duo Of House Made Miniature Cupcakes (Choice Of Boston Crème, Red Velvet, Carrot, Double Chocolate, Snickers)

GAME DAY BARBEQUE, \$52.00

- Farmer's Market Salad, Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House Vinaigrette
- Red Bliss Potato Salad, Organic Eggs, Red Onion, Celery, Mayonnaise
- Corn On The Cob, Vermont Sweet Butter, Chives
- Savor's 8-Piece Organic BBQ Chicken*, Fenway's Own BBQ Rub, Braised Greens, House Made BBQ Sauce
- Savor's Pulled Pork*, Sweet 'N' Spicy Slaw, Quick Pickles, House Made BBQ Sauce
- Famous Kayem Fenway Franks, Pickled Cherry Peppers, Sauerkraut
- Watermelon Slices
- Home Made Chocolate Chip Cookies, Fudge Brownies & Butterscotch Blondies

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PLATED LUNCH



All Plated Lunches Include Assorted Fruit Juices And Fresh Brewed Regular Coffee, Decaffeinated Coffee, Hot Water For Tea, House Made Bread And Sweet Butter.

Please Select One Of The Following:

**NEW ENGLAND
STYLE CLAM
CHOWDER**
Ipswich Clams,
House-Made
Oyster Crackers,
Tabasco

TOMATO SOUP
San Marzano
Tomatoes,
Garlic, And
Fenway Farm's
Basil

**VEGETABLE
MINISTRONE SOUP**
San Marzano
Tomatoes, Cannellini
Beans, Local Vegetables,
Fenway Farm's
Herbs

**FARMER'S
MARKET SALAD**
Leafy Greens,
English Cucumber,
Sweet 100
Tomatoes, House
Vinaigrette

**CAESAR
SALAD**
Romaine,
Parmesan,
House-Made
Caesar Dressing,
Garlic Croutons

SPRING/SUMMER

GRILLED CLUB STEAK*, \$46.00

Whipped Potato, Herbed Green And Wax Beans, Garlic & Tomato Compound Butter

STATLER BREAST OF CHICKEN*, \$43.00

Summer Ratatouille, Fingerling Potatoes, Aged Balsamic, Basil Pistou

BUTTER CRUMB COD*, \$40.00

Roasted New Potatoes, Baby Carrots, Lemon Beurre Blanc

RISOTTO CAKE, \$37.00

Herbed Goat Cheese And Corn Stuffed Risotto Cake, Local Corn, Heirloom Tomato And Fenway Farms Arugula Salad, Basil Pistou

FALL/WINTER

BRAISED BEEF SHORT RIBS*, \$46.00

Pommes Puree, Roasted Carrots, Cipollini Mushrooms, Gremolata

PAN SEARED HALIBUT*, \$46.00

Parsnip Puree, Root Vegetable Hash, Beurre Rouge

STATLER BREAST OF CHICKEN*, \$43.00

Whipped Potatoes, Roasted Brussels Sprouts, Savenor's Double Smoked Bacon, Mushrooms

MUSHROOM CANNELLONI GRATINEE, \$40.00

House Made Pasta, Mushroom Duxelle, Herbed Goat Cheese, Butternut Puree, Braised Winter Greens

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ON THE GO

All Selections Include Frito Lay Chips, Whole Fresh Fruit, House-Made Cookie Or Brownie, Dasani Bottled Water

ALL CHOICES \$28.00

Savor's Organic Roasted Turkey, Vine-Ripened Tomato, Vermont Cheddar, Bean Sprouts, Avocado Mayonnaise, Whole Wheat Bread

Savor's Roast Beef*, Horseradish Cream, Pickled Red Onion, Arugula, Onion Roll

"North End" Italian Sub, Boston Bibb Lettuce, Vine Ripened Tomato, Provolone Cheese, Savor's Heritage Ham, Genoa Salami and Capicola, Pepper Relish, Crisp Sub Roll

Vegetarian Wrap, Seasonal Vegetables In A Spinach Wrap



BREAK PACKAGES

MEDITERRANEAN ESCAPE, \$18.00

- Red Pepper Whipped Feta
- Roasted Garlic Hummus
- Marinated Mixed Olives
- Home Made Pita Chips
- Assorted Coca Cola Soft Drinks And Dasani Bottled Water

RE-FUEL, \$17.00

- Toasted Trail Mix
- Assorted Greek Yogurt
- Kashi Bars
- Seasonal Fruit Bowl
- Naked Juices
- Honest Tea

SEVENTH INNING STRETCH, \$15.00

- Popcorn Trio, Truffle, Cheese, Butter
- House Made Spicy Cracker Jacks
- Sunflower Seeds
- Peanuts
- Bubble Gum
- Jumbo Pretzels, Cheese Sauce, Trio Of Mustards
- Assorted Coca Cola Soft Drinks And Dasani Bottled Water

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COLD HORS D'OEUVRES

reception 

A Minimum Order Of 50 Pieces Applies To Each Hors D'oeuvre. All Prices Are Per Piece

BELUGA CAVIAR*, \$12.00

Poached Heirloom Potato, Herbed Crème Fraich

OYSTER ON THE HALF SHELL*, \$7.00

Pickled Radish Mignonette, Lemone

JUMBO SHRIMP COCKTAIL*, \$6.50

Cocktail Sauce, Lemon, Horseradish

SPICY TUNA TARTARE*, \$6.25

Crispy Wonton, Scallion, Sesame Seeds, Avocado Aioli

SEASONAL BRUSCHETTA DUO, \$6.00

Tenderloin, Braised Mushrooms, Beets, Tomato, Short Rib, Carrot/Squash Puree

SALMON NAPOLEON*, \$5.50

Smoked Salmon, Herbed Cream Cheese, Chive Crepe, Dill

TUNA TARTINE*, \$5.50

Seared Ahi Tuna, Olive Tapenade, Tomato, Breakfast Radish, Garlic Aioli, Crunchy Baguette

VIETNAMESE SPRING ROLL, \$5.25

Rice Noodles, Radish, Carrot, Cucumber, Sriracha, Sweet Chili

PROSCIUTTO WRAPPED FIGS*, \$4.50

Savener's Prosciutto, Bleu Cheese, Chives

CAPRESE SKEWERS, \$4.25

Fresh Mozzarella, Sweet 100 Tomatoes, Basil Aged Balsamic

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HOT HORS D'OEUVRES

reception 

A Minimum Order Of 50 Pieces Applies To Each Hors D'oeuvre. All Pricing Is Per Piece.

CHICKEN SLIDER*, \$6.50

Buffalo Sauce, House Made Bleu Cheese Dressing

GRILLED BEEF SLIDER*, \$6.50

Vermont Cheddar, Special Sauce

CHICKEN OR BEEF YAKATORI*, \$6.00

Teriyaki Sauce, Scallion

CHICKEN TZATZIKI*, \$6.00

Beet Tzatziki, Cucumber Relish, Dill

CLAMS CASINO*, \$6.00

Clams, Savor's Double Smoked Bacon, Butter Toasted Panko

CROQUETTE*, \$5.50

Spicy Chorizo, Manchego Cheese, Saffron Aioli

CHICKEN LOLLIPOP*, \$5.00

Buffalo Sauce, Scallion

CRAB RANGOON*, \$5.00

Cream Cheese, Crispy Wonton Wrapper, Soy Sauce

HOUSE MADE EGG ROLL*, \$4.75

Savor's Pork, Napa Cabbage, Carrot, Mushrooms, Ginger, Soy

ARANCINI, \$4.50

Mozzarella & Fontina Cheese, Parmesan, Basil Pistou, Spicy Marinara

FALAFEL, \$4.25

Crispy Chick Pea Fritter, Tzatziki, Pickled Radish



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HOT HORS D'OEUVRE

A Minimum Order Of 50 Pieces Applies To Each Hors D'oeuvre. All Pricing Is Per Piece.

MINI NEW ENGLAND LOBSTER ROLL*, \$13.50
Warm Buttered Roll, Chive

LAMB LOLLIPOPS*, \$10.25
Mustard, Mint

LOBSTER FRITTERS*, \$7.50
Yankee Lobster Co. Lobster, Corn Meal, Local Corn
(If Available), Basil Aioli

OYSTERS ROCKEFELLER*, \$7.00
On The Half Shell, Butter Toasted Panko, Herbed Puree

MUSHROOM SLIDER, \$5.50
Mushrooms, Truffle Aioli, Arugula, Brioche Roll

MINI FAMOUS KAYEM FENWAY FRANK*, \$5.00
Butter Toasted Bun, Ketchup, Mustard

MINI CHICKEN QUESADILLAS*, \$4.50
Monterey Jack Cheese, Pico De Gallo, Avocado, Cilantro

reception 



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HOT HORS D'OEUVRES

A Minimum Order Of 50 Pieces Applies To Each Hors D'oeuvre. All Pricing Is Per Piece.

reception 

“SOUP & SANDY”, \$7.00

Mini Smoked Cheddar Grilled Cheese, House Made Tomato Soup

DUCK TARTLETS*, \$6.50

Confit Long Island Duck, Caramelized Onions, Apple Butter

PEEKYTOE CRAB CAKE*, \$6.50

Lemon Caper Remoulade

SAUSAGE SLIDER*, \$6.50

Onion & Pepper Jam, Aged Balsamic, Brioche Roll

SEARED SEA SCALLOP*, \$6.50

Savenor's Double Smoked Bacon, Chive

“PORK AND BEANS”*, \$5.00

Local Pork Belly, “Boston Baked Bean Puree”, Toasted Brown Bread

PORK SHUMAI*, \$4.50

Handcrafted Pork Dumplings, Sesame, Soy, Garlic



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STATIONARY DISPLAYS

All Prices Are Per Person

reception 

OLD-FASHIONED POPCORN CART ,
\$400.00 per cart

GOURMET POPCORN, PEANUTS,
CRACKER JACKS STATION \$12.00

Trio Of Popcorn To Include Butter, Truffle
& Cheese, House Made Spicy Cracker
Jacks, Packaged Peanuts

“NA-CHO AVERAGE” NACHOS \$12.00

Corn Tortilla Chips, Spicy Cheese Sauce,
Chili Made From Savenor’s Grass Fed
Beef, House Made Guacamole and Salsa,
Sour Cream, Pickled Jalapeño

HAND BRAIDED PRETZEL STATION,
\$11.00

Beer Mustard, Sriracha Mustard, Honey
Mustard, Cinnamon And Sugar, Cream
Cheese Icing, Spicy Cheese Sauce

JUMBO SOFT PRETZELS, \$5.50

Beer Mustard, Sriracha Mustard, Honey
Mustard

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STATIONARY DISPLAYS



All Prices Are Per Person

RAW BAR,* \$38.00

Wellfleet Oysters, Locally Sourced Clams, Shrimp Cocktail, Lemon, Horseradish, Champagne Mignonette

ANTIPASTI, \$30.00

Savener's Prosciutto Americano And Assorted Aged Salamis, Fontina And Provolone Cheeses, Marinated Olives And Mushrooms, Cauliflower With Lemon And Capers, Charred Red Peppers, Grilled Crostini

MEZZE, \$25.00

House-Made Hummus, Red Pepper Whipped Feta, Marinated Olives, Tabbouleh, Dolmas, Toasted Pita Chips

ARTISANAL CHEESE BOARD, \$22.00

Locally Sourced Cheeses Including Cave Aged Cloth Bound Cheddar, Bleu, Smoked Gouda, Goat Cheese, Monterey Jack, Assorted Crackers And Flat Breads

SEASONAL FRESH FRUIT, \$15.00

Fresh, Seasonal Sliced Fruits And Berries

CRUDITE, \$13.00

Fresh Seasonal Vegetables, Cucumber, Celery, Carrot, Broccoli, Cherry Tomato, Radish. Choice Of Hummus, Buttermilk Ranch (Includes Fenway Farms Vegetables When Available)

BASHO SUSHI*, PRICES VARY

Sushi Served Fresh from BASHO Japanese Brasserie

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BUFFETS



Buffets Serve A Minimum Of 25 Guests. All Selections Include Fresh Brewed Regular Coffee, Decaffeinated Coffee and Hot Water for Tea.

ROASTED CHICKEN AND TENDERLOIN, \$70.00

- Farmer's Market Salad, Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House-Made Vinaigrette
- New England Clam Chowder, Ipswich Clams, Oyster Crackers, Tabasco
- Savor's Roasted Chicken*, Whipped Potato, Garlic Swiss Chard, Mushroom Ragout
- Savor's Beef Tenderloin* Carving Station, Herbed Fingerling Potatoes, Roasted Carrots, Horseradish Sour Cream
- Assorted Miniature Desserts (Selection Of Three)

GAME DAY BBQ \$67.00

- Farmer's Market Salad, Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House-Made Vinaigrette
- Red Bliss Potato Salad, Organic Eggs, Red Onion, Celery, Mayonnaise
- Corn On The Cob, Sweet Vermont Butter, Chives
- Macaroni And Cheese, Three Cheese Mornay Sauce, Elbow Macaroni, Buttered Bread Crumbs
- Savor's 8-Piece BBQ Chicken, Fenway's Own BBQ Rub, Braised Greens, House Made BBQ Sauce
- Savor's Pulled Pork, Sweet 'N' Spicy Slaw, Quick Pickles, House Made BBQ Sauce
- Savor's Heritage Pork Ribs, Fenway's BBQ Rub, House Made BBQ Sauce
- Famous Kayem Fenway Franks, Sliced Cherry Peppers, Sauerkraut
- Watermelon Slices
- Home Made Chocolate Chip Cookies, Fudge Brownies & Butterscotch Blondies

SHORT RIB AND LEMON THYME CHICKEN, \$65.00

- Farmer's Market Salad, Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House-Made Vinaigrette
- Short Rib Entrée, Parsnip Puree, Baby Carrots, Crispy Fried Shallots
- Panko Crusted Salmon*, Wild Rice Pilaf, Garlic Spinach, Lemon
- Lemon Thyme Chicken*, Fingerling Potatoes, Haricot Vert
- Mushroom Cannelloni Gratinee, House Made Pasta, Mushroom Duxelle, Herbed Goat Cheese, Butternut Puree, Braised Winter Greens
- Assorted Miniature Desserts (Selection Of Three)

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BUFFETS



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“CHINA TOWN,” \$68.00

- Ginger Scallion Lo Mein
- Classic Shrimp Fried Rice*, Shrimp, Carrots, Scallion, Peas, Sesame, Soy Sauce
- Sesame Chicken, Savor’s Braised Organic Chicken, White Rice, Scallion, Toasted Sesame Seed, Soy Sauce
- “Pupu Platter”, House Made Pork Dumplings, Crispy Egg Roll, Savor’s Grass Fed Beef Teriyaki
- Chinese Chicken Salad, Savor’s Organic Chicken, Napa Cabbage, Orange Supreme, Peanuts
- Fortune Cookies

“NORTH END,” \$65.00

- Caesar Salad, Romaine, Parmesan, House Made Caesar Dressing, Garlic Croutons
- Vegetable Minestrone Soup, San Marzano Tomatoes, Garlic, Fenway Farms Basil
- Penne Bolognese Action Station, Savor’s Grass Fed Beef, Local Pork and Pancetta, San Marzano Tomatoes
- Chicken Madeira, Savor’s Seared Organic Chicken, Mushrooms, Madeira Wine
- Swordfish Piccata, Local Swordfish Filets, Capers, Lemon Butter Sauce, White Wine, Sautéed Spinach
- Miniature Cannoli, Miniature Whoopie Pies, Miniature Boston Crème Cupcakes

“SOUTHIE,” \$58.00

- Farmers Market Salad, Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House Vinaigrette
- Boiled Dinner, Savor’s Corned Beef, Heirloom Potatoes, Cabbage, Baby Carrots, Roasted Beets
- Shepherd’s Pie*, Savor’s Guinness Braised Lamb, Peas & Carrots, Creamy Mashed Potatoes
- “Fish And Chips”*, Local Stuffed Sole, Pickled Cabbage, Lemon Caper Remoulade, Crispy Potato
- Guinness Stout Cupcakes

“A TOUCH OF SPICE,” \$55.00

- Nacho Station, Corn Tortilla Chips, Spicy Cheese Sauce, House Made Guacamole And Salsa, Sour Cream, Pickled Jalapeño
- Black Bean Salad, Red Onion, Charred Poblano Peppers, Local Corn, Cilantro, Mango Lime Vinaigrette
- Carne Asada Taqueria, Savor’s Grass Fed Beef, Pico De Gallo, Queso Fresco, Soft Corn Tortillas
- Quesadillas*, Savor’s Organic Chicken, House Made Salsa, Sour Cream, House Made Guacamole
- Pork Enchiladas, Savor’s Pulled Pork, Ancho Chili Sauce, Pepper Jack Cheese
- Mexican Chocolate Cupcake

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.
Prices Are Per Person Unless Otherwise Noted And Are Subject To All Applicable Fees And Taxes.

ACTION STATIONS



A La Carte Stations Require A Minimum Order Of 3 Action Stations With One Chef Attendant Per Station. Chef Attendant Fees Are \$200 Per Attendant For Four Hours Of Set Up And Service, \$35 Each Additional Hour.

NEW ENGLAND STYLE LOBSTER ROLLS*, \$35.00
Yankee Lobster Co. Lobster Salad, Butter Grilled Bun, Lemon, Chive

CARNE ASADA* TAQUERIA*, \$26.00
Savor's Grass Fed Beef, Grilled Peppers, Cilantro And Red Onion Relish

PEEKYTOE CRAB CAKES*, \$25.00
Never Pasteurized Crab Meat, Lemon Caper Remoulade, Pea Tendril And Radish Salad

ASIAN FRIED RICE*, \$20.00
Classic Fried Rice, Shrimp, Carrots, Scallion, Peas, Sesame, Soy Sauce

GOURMET GRILLED CHEESE, \$20.00
Short Rib Grilled Cheese, Plain Grilled Cheese or Tomato Bacon Grilled Cheese

SAVENOR'S HERITAGE PORK TAQUERIA*, \$20.00
Sweet 'N' Spicy Slaw, Tomatillo Salsa

BURRITO*, \$15.00
Savor's Heritage Pork Or Savor's Organic Chicken, Black Beans, White Rice, Avocado, Pico De Gallo, Sour Cream, Cilantro, Whole Wheat Or Flour Tortillas

GRILLED BEEF SLIDER*, \$15.00
Boston Bibb Lettuce, Vine-Ripened Tomato, Vermont Cheddar Cheese, Brioche Roll, Special Sauce

HOUSE MADE BLACK BEAN QUINOA SLIDER*, \$15.00
Avocado Aioli, Bean Sprouts, Brioche Slider Roll

SAVENOR'S SAUSAGE SLIDER*, \$15.00
Savor's Sausage Blend, Pepper And Onion Jam, Aged Balsamic

KAYEM FENWAY FRANKS W/ THE WORKS*, \$13.00
Savor's Grass Fed Beef Chili, Spicy Cheese Sauce, Sauerkraut, Diced Onion, Pickles, House Relish



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CHEF ATTENDED PASTA STATIONS



A La Carte Stations Require A Minimum Order Of 3 Action Stations With One Chef Attendant Per Station. Chef Attendant Fees Are \$200 Per Attendant For Four Hours Of Set Up And Service, \$35 Each Additional Hour.

YEAR-ROUND

SHRIMP SCAMPI*, \$21.00

Sautéed Shrimp, Linguini, Lemon, Butter, White Wine, Herbs

CHICKEN SAUSAGE ORECCHIETTE*, \$20.00

Savor's Organic Chicken, Garlic, San Marzano Tomatoes, Spinach, White Wine

PENNE BOLOGNESE*, \$20.00

Grass Fed Beef, Local Pork and Pancetta, San Marzano Tomatoes

SPRING/SUMMER

PENNE PRIMAVERA*, \$20.00

Fava Beans, Peas, Slow Roasted Sweet 100 Tomatoes, Fenway Farms Basil, White Wine, Local Sweet Corn, Chanterelle Mushrooms, Bacon*, Spicy Arugula

FALL/WINTER

MUSHROOM ORECCHIETTE, \$20.00

Mushrooms, Leeks, Spinach, Pecorino

PENNE, \$20.00

Roasted Butternut Squash, Spinach, Roasted Garlic, Sage Cream, Parmesan

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CHEF ATTENDED CARVING STATION



All Stations Include Fresh Baked Parker House Rolls Or Focaccia Bread.
A Chef Attendant Is Required And We Recommend One Per 100 Guests.
Chef Attendant Fees Are \$200 Per Attendant For Four Hours Of Set Up
And Service, \$35 Each Additional Hour.

ENTRÉE (Please Select One Option)

Savoror's Beef Tenderloin*	\$47.00	Savoror's Leg Of Lamb, Rosemary & Garlic Crusted*	\$38.00
Savoror's Prime Rib*	\$47.00	Savoror's Pork Loin, Spice Rubbed*	\$27.00
Savoror's Strip Loin Of Beef*	\$42.00	Savoror's Turkey Breast*	\$27.00

ACCOMPANIMENTS (Please Select Two Options)

- Chive Whipped Potato
- Sweet Potato Puree
- Herb Roasted Potatoes
- Classic "Thanksgiving-Style" Bread Stuffing
- Three Cheese Macaroni And Cheese
- Potato Gratin
- Roasted Root Vegetable Hash
- Roasted Mushrooms
- Seasonal Oven Roasted Local Vegetables

SAUCES (Please Select One Option)

- Beef Au Jus
- Béarnaise
- Chimichurri
- Horseradish Cream
- Home Made Turkey Gravy
- Seasonal Fruit Chutney

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PLATED FIRST COURSE



All Selections Are Served With House Made Bread and Sweet Butter, Regular Coffee, Decaffeinated Coffee and Hot Water For Tea

SALADS

YEAR ROUND

CAESAR SALAD, \$11.00

Romaine, Parmesan, Creamy Caesar Dressing, Croutons

FARMER'S MARKET SALAD, \$11.00

Leafy Greens, Shredded Carrots, English Cucumber, Sweet 100 Tomatoes, House-Made Vinaigrette

SPRING

NAP PEA GREEK SALAD, \$15.00

Toasted Pita, Kalamata Olive, Easter Egg Radish, Lemon Vinaigrette

STRAWBERRY BIBB SALAD, \$12.00

Local Strawberries, "Boston Bibb" Lettuce, Pistachio, White Balsamic Vinaigrette

FALL

BEEF & ARUGULA SALAD, \$12.00

Arugula, Local Candy Striped And Golden Beets, Vermont Goat Cheese, Marcona Almonds

HARVEST KALE SALAD, \$12.00

Vermont Cheddar, Hazelnuts, Local Apples, Apple Cider Vinaigrette

SUMMER

INSALATA CAPRESE, \$15.00

Local Heirloom Tomatoes, Buffalo Mozzarella, Extra Virgin Olive Oil, Fenway Farm's Basil, Aged Balsamic

WATERMELON SALAD, \$14.00

Red & Yellow Watermelon, Fenway Farms Arugula, Feta Cheese, Lemon

WINTER

WINTER GREENS SALAD, \$15.00

Red Leaf Lettuce, Endive, Watercress, Hazelnuts, Citrus Supreme, Fennel, Goat's Milk Feta Cheese

SPINACH AND PEAR SALAD, \$13.00

Baby Spinach, Roasted Bosc Pears, Bleu Cheese, Toasted Walnuts, Cider Vinaigrette

SOUPS

NEW ENGLAND STYLE CLAM

CHOWDER*, \$14.00

Ipswich Clams, House Made Oyster Crackers, Tabasco

CLASSIC CHICKEN NOODLE*, \$11.00

Savor's Organic Chicken, Egg Noodles, Seasonal Vegetables, Fenway Farms Herbs

TOMATO SOUP, \$11.00

San Marzano Tomatoes, Garlic, Fenway Farms

CORN CHOWDER*, \$10.00

Local Corn, Yukon Gold Potatoes, Savor's Double Smoked Bacon

Ask Your Catering Manager For Additional Seasonal Offerings.

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PLATED ENTREES



All Plated Dinner Selections Include House Made Bread And Sweet Butter, Fresh Brewed Regular Coffee, Decaffeinated Coffee And Hot Water For Tea.

SPRING

SAVENOR'S GRILLED BEEF TENDERLOIN*,
\$52.00

Asparagus, Pommies Puree, Béarnaise Sauce

CRAB & FENNEL STUFFED SOLE*, **\$43.00**

Fenway Farms Spinach, Crispy New Potatoes,
Beurre Blanc

SAVENOR'S STATLER BREAST OF CHICKEN*,
\$40.00

Roasted Potato, Spring Peas, Carrots, Morels,
Parsnip Puree

HERBED VERMONT RICOTTA RAVIOLI, **\$36.00**

House Made Spinach Pasta, Herbed Ricotta, Peas,
Asparagus, Morels, Parmesan Cream Sauce

SUMMER

SAVENOR'S CLUB STEAK*, **\$46.00**

Smashed Yukon Potatoes, Local Green and Wax
Beans, Garlic Butter

BAKED LOCAL COD*, **\$43.00**

Fingerling Potatoes, Clams, Crisp Pork Belly,
Creamed Leeks

SAVENOR'S STATLER BREAST OF CHICKEN*,
\$40.00

Roasted Potato, Summer Ratatouille, Aged
Balsamic, Pistou

FENWAY FARMS' VEGETABLE CURRY, **\$32.00**

Dal & Basmati Rice Cake, Fenway Farm's Seasonal
Vegetables, Coconut Curry

FALL

GRILLED LOCAL SWORDFISH*, **\$40.00**

Fall Root Vegetable Hash, Broccoli Rabe, Romesco
Sauce, Saffron Aioli

SAVENOR'S STATLER BREAST OF CHICKEN*,
\$40.00

Potato Puree, Mushrooms, Haricot Vert, Madeira
Wine Sauce

SAVENOR'S HERITAGE PORK TENDERLOIN*,
\$36.00

Sweet Potato Puree, Braised Fenway Farms' Kale,
Local Apples

PUMPKIN & QUINOA RISOTTO CAKE, **\$32.00**

Fenway Farms Arugula, Chanterelles, Black Truffle

WINTER

SAVENOR'S BRAISED BEEF SHORT RIB*, **\$45.00**

Creamy Polenta, Carrots & Onions, Brussel
Sprouts, Porcini Mushrooms, Parmesan

LOCAL GRILLED SALMON*, **\$40.00**

Toasted Farro Pilaf, Shaved Fennel, Blood Orange,
Olive, Watercress

MUSHROOM CANNELLONI GRATINEE, **\$40.00**

House Made Pasta, Mushroom Duxelle, Herbed Goat
Cheese, Butternut Puree, Braised Winter Greens

SAVENOR'S STATLER BREAST OF CHICKEN*,
\$40.00

House Made Potato Gnocchi, Brussel Sprouts, Fall
Squash, White Wine

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Prices Are Per Person Unless Otherwise Noted And Are Subject To All Applicable Fees And Taxes.

PLATED DESSERTS

FALL/WINTER

BAKED APPLE TART, \$14.00

Shortbread Crust, Apple Cinnamon Filling, Butter Streusel, Caramel, Vanilla Ice Cream

PUMPKIN CHEESECAKE, \$14.00

Graham Cracker Crust, Cranberry Compote, Pecan Praline

TIRAMISU, \$14.00

Espresso Soaked Ladyfinger, Mascarpone Mousse, Dark Chocolate

CHOCOLATE MOUSSE CAKE, \$13.00

Flourless Chocolate Cake, Dark Chocolate Mousse, Chantilly Cream, Raspberry Coulis

BOSTON CREAM, \$12.00

Chiffon Cake, Vanilla Bean Pastry Cream, Chocolate Glaze, Fresh Berries

SPRING/SUMMER

BOSTON TRIO, \$14.00

Whoopie Pie, Cannoli, Boston Crème Pie

CHOCOLATE CANNOLI CAKE, \$14.00

Chocolate Sponge Cake, Ricotta Cannoli Filling, Dark Chocolate, Crushed Cannoli Shells

STRAWBERRY SHORTCAKE, \$14.00

Buttermilk Biscuit, Mascarpone Cream, Local Strawberries

CARROT CAKE, \$13.00

Cream Cheese, Vanilla Ice Cream, Candied Nuts

BOSTON CREAM, \$12.00

Chiffon Cake, Vanilla Bean Pastry Cream, Chocolate Glaze, Fresh Berries

LEMON TART, \$12.00

Almond Shortbread Crust, Lemon Curd, Toasted Meringue, Raspberry Coulis



DESSERT STATIONS

ASSORTED MINI DESSERTS (CHOICE OF 3), \$12.00

- Marshmallow Crunch Treats
- Cupcakes (flavor options below)
- Cheesecake
- Cream Puffs
- Whoopie Pies
- Lemon Bars
- French Macaroons
- Grasshopper Bars
- Trifles

HOOD ICE CREAM SUNDAE STATION, \$11.00

- Gourmet Chocolate, Vanilla And Strawberry Ice Creams With Assorted Toppings Served In Souvenir Mini Red Sox Helmets

CUPCAKES, \$10.00

- Triple Chocolate
- Red Velvet
- Carrot Cake
- Funfetti
- Boston Cream
- Strawberry Shortcake
- Banana Split
- Chocolate Cookie Dough



SELECTIONS & PACKAGES



TOP SHELF SELECTIONS

One Hour	\$26.00
Two Hours	\$44.00
Three Hours	\$53.00
Four Hours	\$65.00

FULL OPEN BAR

One Hour	\$21.00
Two Hours	\$36.00
Three Hours	\$46.50
Four Hours	\$56.00

BEER & WINE OPEN BAR

One Hour	\$16.00
Two Hours	\$31.00
Three Hours	\$39.00
Four Hours	\$47.50

PREMIUM SPIRITS

Stolichnaya Vodka
Tito's Vodka
Gosling's Rum
Jim Beam Bourbon
Seagram's Whiskey
Dewar's Scotch
Bombay Gin
Tanqueray Gin
Sauza Tequila

TOP SHELF SPIRITS

Ketel One Vodka
Diplomatico Rum
Jack Daniels Whiskey
Makers Mark Bourbon
Johnnie Walker Scotch Whiskey
Crown Royal
Bombay Sapphire Gin
Patron Tequila
Tullamore D.E.W. Whiskey

BOTTLED BEERS

Bud Light	Sam Seasonal
Coors Light	Corona
Michelob Ultra	Heineken
Miller Lite	Harpoon IPA
Sam Adams	Angry Orchard Cider

HOUSE WINE SELECTIONS

Mezzacorona Chardonnay
Stemmari Pinot Grigio
Mezzacorona Cabernet
Mezzacorona Merlot
Mezzacorona Pinot Noir
Matua Sauvignon Blanc

Bartender Fees of \$175 Per Bartender Apply to All Bars

NON-ALCOHOLIC BEVERAGES

(included in all beverage packages)
Assorted Coca-Cola Products
Dasani Bottled Water

Additional Catering Wine List Available Upon Request

KIDS PARTY PACK, \$15 PER PERSON (4 HOUR MAXIMUM)

Unlimited Coca-Cola Fountain Sodas, Dasani Bottled Waters, Shirley Temples, Root Beer Floats, Orange Creamsicle, Bug Juice, Assorted Juices, Capri Sun, Lemonade, Hot Cocoa With Marshmallows

ESPRESSO CART, \$300.00 PER HOUR

Espresso, Cappuccino, Latte, Chai, Mochaccino, Assorted Flavor Shot, Add Original Beverage Toppers® To Personalize Your Beverages, \$150.00 Additional per hour

ULTIMATE BLOODY MARY AND MIMOSA BAR, \$24.00 PER PERSON (2 HOURS)

Add On To Any Open Bar Package, \$4 Per Person

MIMOSAS

Champagne, Orange, Pineapple, Cranberry And Grapefruit Juices, Grenadine, Oranges, Maraschino Cherries, Strawberries

BLOODY MARYS

Original Bloody Mary Mix, Clamato, Or Spicy Bloody Mary Mix, Stolichnaya Vodka, Sauza Tequila Frank's Red Hot, Tabasco, Worcestershire Sauce, Horseradish, Savenor's Double Smoked Bacon*, Jalapeno, Local Cocktail Shrimp, Pickled Vegetables, Green Olives, Celery, Pickle, Pepperoncini, Pepperoni, Lemon, Lime

Upgrade To Ketel One Vodka, Or Patron Tequila For An Additional \$3.00 Per Person

LOCAL CRAFT BEER TASTING STATION, \$400.00 PER STATION

Boston Brewed Beer Company Representative To Offer Your Guests A Tasting Of Their Craft Selections. Learn About Food And Beer Pairings. Based On Availability

BUBBLES BAR, PRICES VARY

Please Ask Catering Manager for Pricing Details

Customizable Ice Bar Featuring 4 Sparkling Wine Varieties, Orange Juice, Cranberry Juice, Grapefruit Juice, Peach Nectar, Pear Nectar, Fresh Berries

NON-ALCOHOLIC BEVERAGE PACKAGE, \$12 PER PERSON

All-Day Service (8 hour maximum)

Coffee, Decaffeinated Coffee, Hot Water for Tea, Assorted Coca-Cola Products, Dasani Bottled Water

ENHANCEMENTS

SLIPPER CHAIRS, \$25.00 PER CHAIR

- White, Ideal for Meetings

NAPA CHAIRS, \$12.00 PER CHAIR

CHIAVARI CHAIRS, \$9.00 PER CHAIR

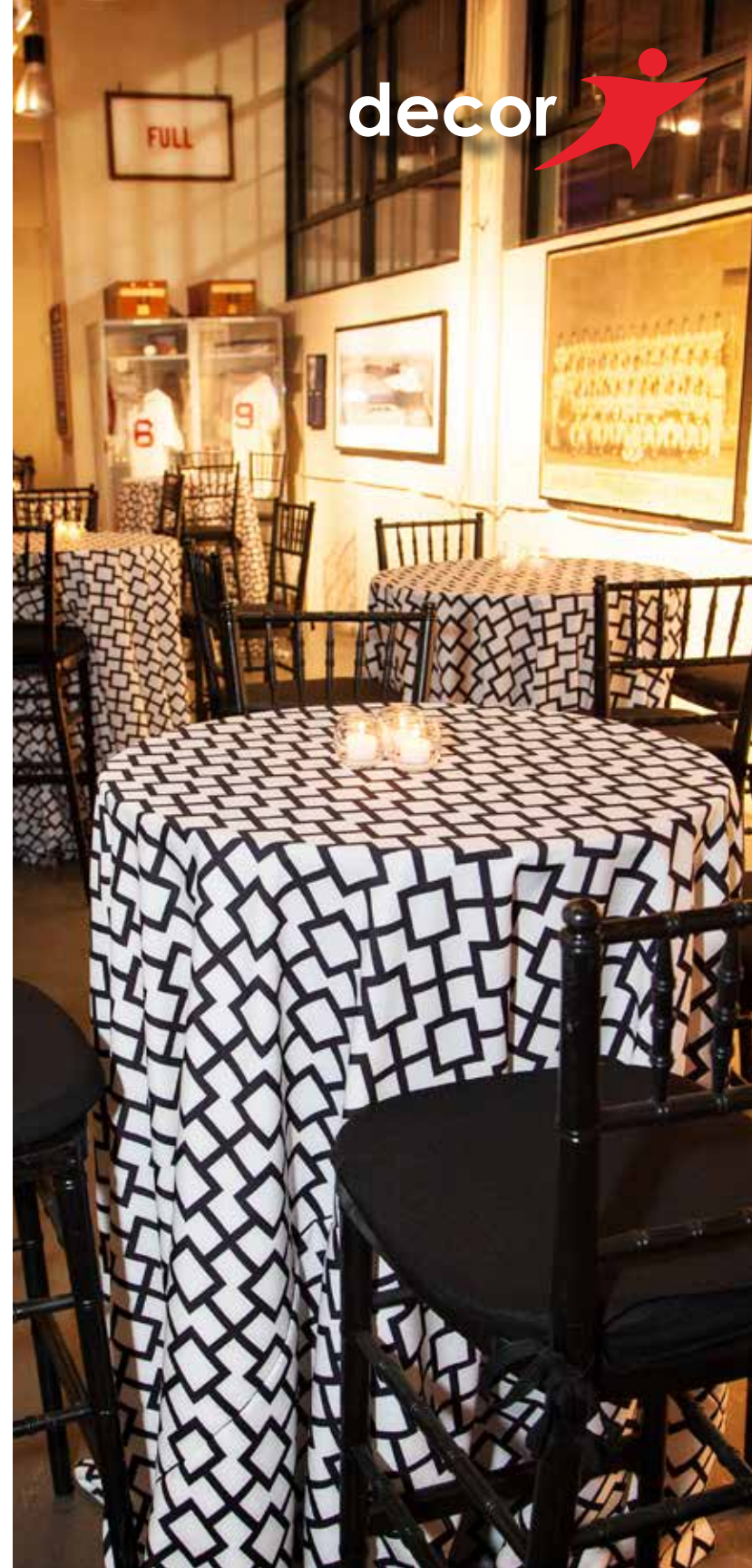
- Color Selection Of Gold, Silver, Black, White, Natural, Fruitwood, Walnut

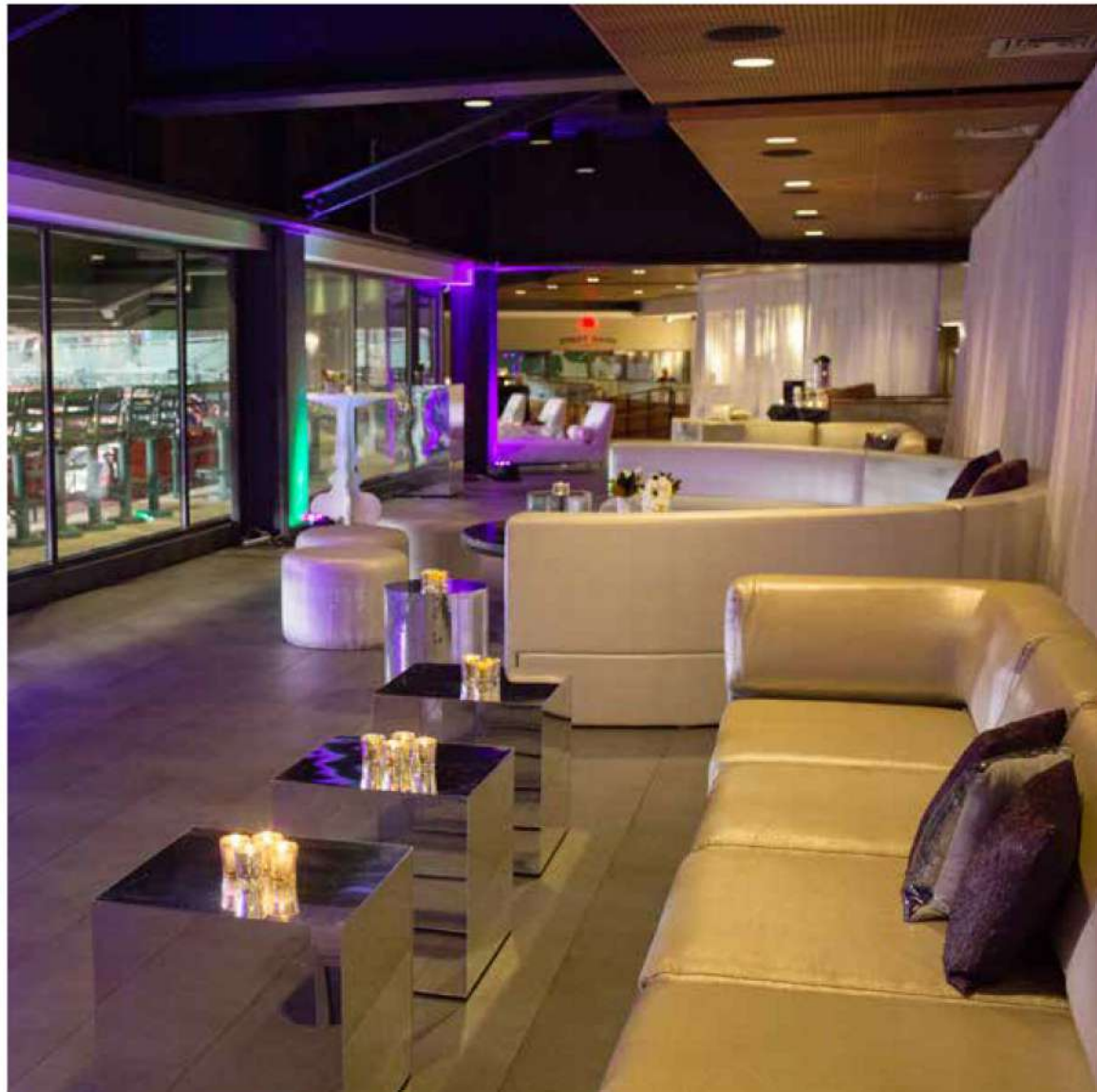
GARDEN CHAIRS, \$6.00 PER CHAIR

- Wooden Or Resin, Color Selection Of White, Black, Mahogany, Natural Wood

Ask Your Catering Manager For Additional Décor
And Furniture Options, Delivery Charges Apply.

Room Set Up Charges Not Included In Pricing





ACCEPTABLE FORMS OF PAYMENT

Mastercard is the preferred payment of the Boston Red Sox. The caterer accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY

Our policy requires full payment in advance.



Preferred Payment of the Boston Red Sox

CATERING GUIDELINES

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require final guarantee five (5) business days prior to the first event.
- Events between 501 – 2,500 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

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