



2022 Catering Menu



**MARRIOTT
BOSTON QUINCY**



WELCOME

Relax, rebalance and feel inspired at Marriott Boston Quincy, a dynamic hotel destination on Massachusetts' South Shore. We're just a short walk or complimentary shuttle ride away from the Quincy Adams T Station, providing direct access to downtown Boston; nearby suburbs including Weymouth and Cohasset are close by as well. Our contemporary rooms offer plush pillowtop beds, work desks with ergonomic chairs, high-speed Wi-Fi and deluxe bath toiletries. Break a sweat in the newly transformed Fitness Center Powered by Reebok, followed by a meal at the redesigned Hull & Mason Bar and Kitchen. Host your next event on the South Shore and reserve one of our gracefully renovated venues, including the expansive President's Ballroom, and the Dorothy Quincy Junior Ballroom, a smaller ballroom with an outdoor patio and several studio-style spaces. If you're in the mood for a day trip beyond the Boston area, Providence and Cape Cod are easily reachable. Book your hotel stay and travel brilliantly at Marriott Boston Quincy.



BREAKFAST

CONTINENTAL BREAKFASTS

THE EARLY RISER

Selection of Orange Juice, Grapefruit Juice & Apple Juice

Freshly Baked Danish, Croissants, Bagels, and Muffins Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$22 per person

THE AMERICAN CONTINENTAL

Selection of Orange Juice, Grapefruit Juice & Apple Juice

Market Style Seasonal Fruit and Berries (GF)

Freshly Baked Danish, Croissants, Bagels, and Muffins Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$26 per person

**Gluten Free Muffins available upon request*

ENHANCEMENTS

\$5 each

Hard Boiled Eggs (GF)
Whole Fruit (GF)

\$6 each

Cold Cereal, Milk, Skim and 2%
Assorted Fruit Yogurt, & Greek Yogurt
Assorted Fruit Smoothies
Turkey Sausage (GF)
Applewood Smoked Bacon (GF)
Granola Bars
Mini Yogurt Parfaits

\$8 each

Plated Sliced Fruit (GF)
Cup of Mixed Berries (GF)
Protein Bars
Chicken Apple Sausage (GF)

\$9 each

Egg and Cheese Croissants
Sausage Breakfast Burrito

\$10 each

Protein Box
Almond butter, Fuji Apple section, Sliced Cheese, Whole Grain Crackers, Mixed Nuts and Grapes
Steel-Cut Oatmeal, Raisins, Brown Sugar, Walnuts

PLATED BREAKFASTS

INDIVIDUALLY CRAFTED PLATED BREAKFAST

\$31 per person

FIRST COURSE

Mixed Berry Granola Parfait

Overnight Oats: Oats, Almond Milk, Fresh Berries

SECOND COURSE

Cage-Free Eggs, Crispy Bacon, Skillet Roasted Potatoes (GF)

Vanilla Infused Brioche French Toast, Pork Sausage Links, Maple Syrup

Egg Frittata; Spinach, Roasted Tomato, Avocado, Turkey Sausage, Skillet Potatoes (GF)

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST STATIONS

**One Chef Attendant required per 75 Guests, Attendant Fee of \$125 Applies which is distributed in its entirety to Wait Staff and Bartenders*

OMELETTE STATION*

Cage Free Eggs, Egg Beaters, Egg Whites
Smoked Applewood Bacon, Diced Ham, Sausage, Grilled Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions, Cheddar Cheese, Monterey Jack Cheese and Bleu Cheese, Avocado and Salsa (GF)

\$13.00 per person

BELGIAN WAFFLE STATION*

Seasonal Fresh Berries, Pecans, Macadamia Nuts, Whipped Cream, Chocolate Chips, Served with Pure Maple Syrup and Strawberry Compote

\$9.75 per person

STATIONS CAN ONLY BE PURCHASED WITH BUFFET

BREAKFAST BUFFETS

BREAKFAST BUFFETS (Minimum of 25 People)

THE AMERICAN BUFFET

Orange, Grapefruit, & Apple Juice
Seasonal Fruit and Berries (GF)
Cage Free Scrambled Eggs (GF)
Breakfast Sausage Links OR Applewood Bacon
Breakfast Potatoes (GF)
Freshly Baked Danish, Breakfast Muffins and
Croissants with Preserves & Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$27.00 per person

Add 2nd meat option: **\$33 per person**

THE NORTHEAST BUFFET

Orange, Grapefruit, & Apple Juice
Seasonal Fruit and Berries (GF)
Traditional Eggs Benedict
Vanilla Infused French Toast with Maple Syrup
Cage Free Scrambled Eggs
Breakfast Sausage Links OR Applewood Bacon
Breakfast Potatoes (GF)
Freshly Baked Danish, Breakfast Muffins and
Croissants with Preserves & Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$39.00 per person

BRUNCHES

THE CLASSIC BUFFET

Orange, Grapefruit, & Apple Juice
Market Style Seasonal Fruit and Berries (GF)
Garden Vegetable Frittata (GF)
Roasted Potatoes (GF)
Cranberry Walnut Chicken Salad on Croissant
Turkey, Bacon and Swiss Finger Sandwiches
Baby Arugula Salad with heirloom tomatoes, chèvre, granny smith apples and honey vinaigrette
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$38.00 per person

SUNDAY BRUNCH

Orange, Grapefruit, Tomato, & Apple Juice
Market Style Seasonal Fruit and Berries (GF)
Cage Free Scrambled Eggs
Breakfast Sausage Links, Applewood Bacon
Roasted Potatoes (GF)
Chicken Picatta with Lemon and Capers Sauce
Rice Pilaf
Baby Arugula Salad with Heirloom Tomatoes, Chèvre, Granny Smith Apples and Honey Vinaigrette
Freshly Baked Danish, Breakfast Muffins and Croissants with Preserves & Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$46 per person

THE ULTIMATE BRUNCH

Orange, Grapefruit, & Apple Juice
Market Style Seasonal Fruit and Berries (GF)
Lobster Eggs Benedict
Vanilla Infused French Toast with Maple Syrup
Cage Free Scrambled Eggs
Breakfast Sausage Links, Applewood Bacon and Breakfast Potatoes (GF)
Chicken Napoli: Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes, Beurre Blanc
Poached White Fish in Chardonnay Cream Sauce
Quinoa and Rice Pilaf
Grilled Asparagus Spears
Freshly Baked Danish, Breakfast Muffins and Croissants with Preserves & Butter
Coffee, Decaffeinated Coffee and Teas
\$56.00 per person

**** (NOT PART OF THE STATIONS BRUNCH PACKAGE)**

BRUNCH STATIONS

(Minimum of 40 People)
Make it a Meal! Select 3 stations \$43.00 per person
Or add a la carte to a Buffet
(Not available individually without Buffet purchase)
*Station requires an attendant at **\$125**

OMELETTE STATION*

Cage Free Eggs, Egg Beaters, Egg Whites, Smoked Applewood Bacon, Diced Ham, Sausage, Grilled Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions, Cheddar Cheese, Monterey Jack Cheese and Blue Cheese, Avocado and Salsa (GF)
Add to a buffet for \$13.00 per person

BELGIAN WAFFLE STATION*

Seasonal Fresh Berries, Pecans, Macadamia Nuts, Whipped Cream, Chocolate Chips, Pure Maple Syrup and Strawberry Compote
Add to a buffet for \$10 per person

CREPE STATION*

Freshly Made Crepes with Strawberries, Nutella, Peach Compote, Whipped Cream, Chocolate Sauce and Caramel (Add Broccoli Chicken Alfredo and Seafood Newburg for \$24)
Add to a buffet for \$13.00 per person

SMOOTHIE STATION**

Three types of smoothies blended with yogurt fresh for you:
Blueberry/Raspberry
Orange/Strawberry/Banana
Kale/Kiwi
Add to a buffet for \$10 per person

MIMOSA STATION**

Flutes of Chilled Prosecco, Carafes of Orange Juice, Pineapple Juice, Mango puree, Cranberry Juice
Garnishes to include orange slices, strawberries, pineapple, and coconut
Add to your event for \$12.00 per Flute (minimum 25 flutes)

MARGARITA STATION**

Beverage Jars of margarita: Varieties include-- Traditional, Strawberry, or Mango with garnishes
Each Beverage Jar contains up to 25 drinks
Add to your event for \$250.00 per Beverage Jar

COFFEE BREAKS (Minimum of 15 People)

MID MORNING BREAKS

THE NATURAL

Fruit and Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries, Miniature Tropical Fruit Plates (GF)
Protein Box- Almond butter, Fuji Apple section, Roasted Nuts, Sliced Cheese, Whole Grain Crackers, Grapes (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$22 per person

THE SMOOTHIE

3 Types of Smoothies Blended with Yogurt Fresh for you:
Blueberry / Raspberry Smoothie
Orange/Strawberry/Banana Smoothie
Kale/Kiwi Smoothie
Granola Bars and Protein Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$22 per person

THE ENERGZIER

Trail Mix with nuts, raisins, coconut shavings, chocolate chips, dried fruit, house made granola, and pretzels
Protein Box- Almond butter, Fuji Apple section, Roasted Nuts, Sliced Cheese, Whole Grain Crackers, Grapes (GF)
Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$21 per person

THE DONUT SHOP

Assorted fresh baked, local DONUT KING Donuts
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$20 per person

AFTERNOON BREAKS

LOW-CARB

Individual Vegetable Crudit  Shooters, Chipotle Ranch and Hummus
House made Giardinera, Gourmet Olives (GF)
House Kettle Chips
Trail Mix with nuts, raisins, coconut shavings, chocolate chips, dried fruit, house made granola, and pretzels
Infused Water Station
\$26.00 per person

ICE CREAM BREAK

Assorted Ice Cream and Frozen Fruit Novelties
House Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$22 per person

THE COUNTY FAIR

Corn Dogs
Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard
House made Kettle Chips, Freshly Popped Popcorn, and Cinnamon Sugar Churros
Meyer Lemonade
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$24 per person

THE COOKIE MONSTER

Gourmet Cookies to Include:
White Chocolate Macadamia Nut, M&M's
Chocolate Chip, Peanut Butter and Oatmeal Raisin
Chocolate Fudge Brownies (Gluten Free Cookies & Brownies Available Upon Request)
Served with Chilled Regular and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$20 per person

****All breaks are two hours maximum service time (excluding All Day Beverage Breaks)****

COFFEE BREAKS

ALL DAY BEVERAGE BREAK (Refreshed EVERY Two Hours up to Eight Hours)

Assorted Regular and Diet Sodas (Pepsi Products),
Bubly Flavored Sparkling Water, Bottled Spring
Water, Tropicana Bottled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$28.00 per person

ENHANCEMENTS

On Consumption

Bottled Water	\$6.00
Regular and Diet Soda (Pepsi Products)	\$6.00
Bubly Flavored Sparkling Water	\$6.00
Red Bull & Sugar Free Red Bull Energy Drinks	\$7.00
Assorted Gatorade	\$7.00
Starbucks Cold Brew-Black	\$7.00
Starbucks Frappuccino	\$7.00
Starbucks Double Shot	\$7.00
Muscle Milk Protein Shakes	\$7.00

Per Dozen

\$60.00

Bagels, Cream Cheese
Fruit Filled Danish
Freshly Baked Muffins
Assorted Scones
Fresh Baked Cookies
Fudge Brownies
Soft Pretzels with Spicy Mustard and Beer Cheese

\$70

Gluten Free Muffins (GF)
Chocolate Dipped Strawberries (GF)
Vegetable Crudit  Shooters (GF)

\$5 Each

Granola Bars

\$8 Each

Protein Bars

PLATED LUNCH ENTREES

LIGHTER SIDE PLATED SALADS

(All Salad Entrées are served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea)

\$28.00 per person

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Greek Salad

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta Cheese, Red Wine Vinaigrette (GF)

Asian Noodle Salad

Chilled Spring Mix with Sesame Noodles, Scallions, Edamame, Julienne Peppers with Miso Vinaigrette Dressing (GF)

Quinoa Salad

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Baby Heirloom Tomato, Feta Cheese, Served with Citrus Dressing (GF)

Add Warm Protein to Your Salad:

- **Grilled Chicken** +\$8 per person
- **Grilled Shrimp** +\$10 per person
- **Fillet of Salmon** +\$10 per person
- **Bistro Filet** Market Price

Dessert of Family-Style Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

INDIVIDUALLY CRAFTED PLATED LUNCH

(Three Courses: Choice of Salad served with Warm Rolls and Butter, Entrée and Dessert crafted for your Event)

Greens

(Select one)

Baby Field Greens Salad

Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Red Onion, Served with White Balsamic Vinaigrette (GF)

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Baby Arugula Salad

Arugula, Goat cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette (GF)

Entrees

(Select one)

Herb Roasted Chicken Breast (GF) \$42.00

Grilled Asparagus, Roasted Fingerlings

Chicken Picatta \$42.00

Linguine, Wilted Spinach, Caper Beurre Blanc

Petite Filet Mignon (GF) \$MP

Grilled Asparagus, Mashed Yukon Gold Potatoes, Cabernet Demi-Glace

Caprese Chicken Breast (GF) \$42.00

Pesto Marinated, Topped with Heirloom Tomato and Fresh Mozzarella, Seated on a Garlic Crostini with Broccolini

Miso Glazed Seared Salmon \$47.00

Jasmine Rice, Stir Fried Asian Vegetables

Baked North Atlantic Scrod \$47.00

Classic Cracker Crumb Topping, Mashed Yukon Gold Potatoes and Chef's Vegetable

Desserts

(Select one)

Tiramisu, Lemon Cake, Fudge Cake, NY Cheesecake, Red Velvet Cake

LUNCH BUFFETS

Menus Based on a Minimum Number of Guests, Additional Chargers per Person Will Apply for Smaller Groups

DOROTHY QUINCY BUFFET

(Minimum 50 People) Priced by Two or Three Entrée

Soup (Select One)

Pasta e Faggioli
New England Clam Chowder
Butternut Squash Bisque
Beef Barley Soup
Fire Roasted Tomato Soup
Chicken and Kale Soup

Salad (Select Two)

Caesar Salad
Fresh Field Green Salad with Assorted Dressings (GF)
Quinoa Salad with Roasted Vegetables and Spinach (GF)
Arugula Salad with Goat Cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette (GF)

Entrees (Select Two or Three)

Sam Adams Steak Tips

Mediterranean Shrimp and Arugula Pasta

Fire roasted Tomato, Spinach, Olive Oil, Crumbled Feta

Chicken Napoli

Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce

Chicken Picatta

Light Lemon Caper Beurre Blanc

Miso Glazed Salmon

Atop Asian Vegetable Stir Fry

North Atlantic Cod

Classic Cracker Crumb Topping

All Entrees served with Rice Pilaf and Chef's Vegetable

Dessert

Assorted Slices of Tiramisu, Lemon Bars and Mississippi Mud Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Two Entrees: \$54.00 per person

Add a Third Entree for an Additional: \$5.00

THE NORTH END

(Minimum of 15 People)

Pasta e Fagioli Soup

Caesar Salad

Balsamic Grilled Vegetables,

Rigatoni a la Vodka with Mushrooms

Chicken Marsala or Chicken Picatta

Roasted Vegetable Flatbread

Slices of Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

\$46.00 per person

SOUTH OF THE BORDER

(Minimum of 15 People)

Chicken Tortilla Soup

Street Tacos– Beef Barbacoa, Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House made Pico de Gallo, Shredded Lettuce, Cotija Cheese, Grilled Corn, Flour Tortillas and Corn Taco Shells

Three Cheese Quesadilla

Mexican Rice with Peas and Corn
Black Beans with Cilantro and Cumin

Cinnamon and Brown Sugar Churros
Pineapple

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

\$46.00 per person

LUNCH BUFFETS

Menus Based on a Minimum Number of Guests, Additional Chargers per Person Will Apply for Smaller Groups

THE PEACEFIELDS

(Minimum 50 People)

Soup (Select One)

Pasta e Faggioli, New England Clam Chowder,
Fire Roasted Tomato Soup, Chicken and Kale Soup
Beef Barley
Butternut Squash Bisque

Salad Selection (Choice of Two Salads)

Red Quinoa Salad, Caesar Salad
Mixed Field Green Salad with Assorted Dressings
Spicy Potato Salad

Served on Tapas Plates (Hand Carved Sandwiches Served on Miniature Artisan Rolls—select three sandwiches)

Chilled Shaved Beef Brisket with Horseradish Aioli
Cuban Sandwich—Roast Pork, Cured Ham, Swiss, Pickle Chips, Spicy Mustard
Pesto Chicken Sandwich—Fresh Mozzarella, Roma Tomato, Ciabatta
Pulled Pork with Carolina BBQ Sauce
Miniature Reuben—Shaved Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing
Grilled Vegetable and Quinoa Wrap
Turkey BLT
Tuna Salad
Cranberry Walnut Chicken Salad

House made Kettle Chips and Sweet Potato Chips

House made Pickles, Cole Slaw

Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

\$48.00 per person

THE BOSTON BUFFET

(Minimum 25 People)

New England Clam Chowder

Local Green Salad with Strawberries, Maple Pecans,
Crumbled Goat Cheese, Maple Vinaigrette

Sam Adams Marinated Steak Tips
Thanksgiving Fritters with Cranberry Glaze
Lobster Macaroni and Cheese
Red Bliss Potatoes
Boston Baked Beans

Mini Boston Crème Pie Cupcakes

Lemonade and Iced Tea, Assorted Soft Drinks and Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$56.00 per person

DELI EXPRESS

(10 – 25 People)

Individual Cups of: Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Select Three Sandwiches: (all pre-wrapped and labelled)

Roasted Breast of Turkey with Bacon, Swiss cheese and Mayonnaise on Multigrain Bread

Sliced Roast Beef with Lettuce, Tomato, Onion and Horseradish Aioli on Brioche Bun

Shaved Ham with Sharp Cheddar Cheese, Lettuce and Whole Grain Mustard on Sourdough Bread

Italian Cold Cuts with Pickled Vegetables on Sub Roll

Cranberry Walnut Chicken Salad on Brioche Bun

Tuna Salad with Lettuce and Tomato on Brioche Bun

Individual Bags of House made Kettle Chips

Assorted Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

\$36.00 per person

PRESIDENTS SALAD BAR

(Minimum 25 People)

Soup (Select One)

Pasta e Faggioli, New England Clam Chowder, Butternut Squash Bisque, Beef Barley, Fire Roasted Tomato Soup, Chicken and Kale Soup

Create Your Own Salad

Greens— Arcadian Spring Greens, Spinach, Romaine

Toppings— Baby Heirloom Tomatoes, English Cucumber, Red Onion, Julienne Bell Peppers, Julienne Carrots, Red Onion, Pickled Vegetables, Chick Peas, Fire Roasted Artichokes, Dried Cranberries, , Olive Medley, Feta, Sharp Cheddar, Shaved Parmesan, Croutons

Dressings—(pick 3) Balsamic Vinaigrette (GF), Ranch (GF), Bleu Cheese (GF), Cilantro Lime Vinaigrette, Italian (LF/GF), White Balsamic Vinaigrette (GF)

Proteins—(pick 2) Sliced Skirt Steak, Herbed Grilled Chicken Breast, Seared Salmon, Hard Cooked Eggs, Grilled Shrimp
Miniature Artisan Rolls

Assorted **Desserts**

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

\$49.00 per person

BOXED LUNCHES

*All Boxed Lunches include a Piece of Fresh Fruit, Individual Bag of Potato Chips and a Bottle of Water
\$32.00 per person*

ENTREE SALAD & SANDWICHES

(Select Two Varieties for guests to choose from)

Grilled Chicken Caesar Salad

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Turkey BLT

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss cheese on a Multi Grain Roll

The Beefeater

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

Grilled Vegetable and Hummus Wrap

Cranberry Walnut Chicken Salad

With Lettuce on Rustic Whole Grain Bread

Tuna Salad

Lettuce and Tomato on Brioche Roll

Balsamic Roasted Portobello

Mozzarella, Frisee, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads

SIDES

(Select one to be included in all boxes)

Fruit Cup

Southern Potato Salad

Orzo Greek Salad

Red Quinoa, Spinach, Roasted Vegetables with White Balsamic Vinaigrette

DESSERTS

(Select one to be included in all boxes)

Chocolate Chip Cookie

Chocolate Fudge Brownie

Gluten Free Bread and Cookies available upon request

Boxed Lunch Enhancements (Priced on Consumption)

Regular and Diet Soda (Pepsi Products)	\$6.00
Bubly Flavored Sparkling Water	\$6.00

Gluten Free Rolls available upon request!

RECEPTION



RECEPTION PACKAGES

(Packages Priced Per Person)

THE HAPPY HOUR

Domestic and Imported Cheeses, Garnished with Fresh Fruit, Individual Hummus and Crudité Display

Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

\$23.05 per person

THE MEDITERRANEAN

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion, Drizzled Balsamic Reduction (GF)

Hummus & Tabbouleh with Grilled Pita

Italian Hard and Soft Bread Display Garlic Infused Olive Oil with Three Hors D'oeuvres

Bruschetta, Antipasto Skewers and Prosciutto-Fig Crostini with Pickled Red Onion and Fontina

\$28.00 per person

THE CREATIVE COCKTAIL PARTY

Italian Antipasta Display: Prosciutto, Soppresata, Genoa Salami, Capicola, Gourmet Olives, Fire Roasted Artichoke Hearts, Pepperoncini, House made Giardinera, Fresh Mozzarella, Provolone

Crusty Italian Bread & Flavored Italian Oils

Warm Spinach Artichoke Dip with Pita Triangles with Three Hors D'oeuvres

Bruschetta, Miniature Meatball Sliders, Pesto Tortellini Skewers

\$31.00 per person

RECEPTION

Minimum of 50 People

THE CARVERY

(All Stations are attended by one of our Talented Chefs, Chef Attendant Fee Applies, One Chef per 75 People)

ROASTED BEEF TENDERLOIN

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish, Artisan Silver Dollar Rolls
\$MP

GLAZED SMOKED SPIRAL CARVING HAM

Maple Citrus Glaze, Vidalia Onion Relish, Dijon Mayonnaise, Artisan Silver Dollar Rolls
\$20.00 per person

ROAST BREAST TURKEY

Honey Mustard, Cranberry Relish, Artisan Silver Dollar Rolls
\$16.00 per person

BOURBON CITRUS PORK LOIN

Honey Bourbon BBQ Sauce, Cabbage Slaw, Artisan Silver Dollar Rolls
\$18.00 per person

SLIDER STATION

(Select Three)

Classic All Beef Hamburger Slider

American Cheese, Bacon-Onion Jam, Homemade Pickle Chip

Mini Frenchies

Prime Rib, Provolone, Caramelized Onions, Horseradish Cream Sauce

Buffalo Chicken Slider

Shredded Chicken with Buffalo Sauce, Crumbled Blue Cheese, and Iceberg lettuce

Roasted Turkey BLT Slider

Roasted Turkey, Applewood Bacon, Swiss Cheese, Lettuce and Tomato

Sam Adams Beef Brisket Slider

Cooked in Sam Adams Lager, Jalapeno Spa Slaw, Chipotle Honey Aioli

Thanksgiving Slider

Roasted Turkey, Stuffing, Cranberry Aioli

Balsamic Grilled Vegetable

Grilled Vegetable Compote, Lemon Chickpea Hummus, Baby Spinach

House-Made Potato Chips

\$24.00 per person

ACTION STATIONS

(Attendant Required, Each Based on One Hour of Service, One Attendant per 50 People, Attendant Fee Applies)

PASTA STATION

Have one of our chefs create your personal pasta creation

Select Three Pastas and Three Sauces:

Rigatoni, Tortellini, Penne, Farfalle

Marinara, Carbonara, Puttanesca, Bolognese, Basil Pesto Cream

Mix-In's

Garlic, Caramelized Onions, Roasted Peppers, Baby Spinach, Sautéed Mushrooms, Kalamata Olives, Parmesan Cheese, Olive Oil, White Wine

\$20.00 per person

Add Protein:

Roasted Chicken \$7.00 per person

Mini Meatballs \$7.00 per person

Grilled Shrimp \$10.00 per person

EL PEDRAGAL TACO OR NACHO STATION

Choose from your choice of protein, type of tortilla and select your toppings

Choice of Protein (Select Two)- Pork Carnitas, El Burro Pinto Beans, Crispy White Fish, Chicken Machaca or Taco Beef

Ingredients- Shredded Lettuce, Monterey Jack & Cheddar Shredded Cheeses, Creamy Queso Blanco, House made Pico De Gallo, Guacamole, Sour Cream, Jalapenos

Nachos or Tacos? You select house made tortilla chips OR soft and crunchy taco shells

\$24.00 per person

Attendant Fee \$125 Per Attendant which is distributed in its entirety to Wait Staff and Bartenders

RECEPTION DISPLAYS & PLATTERS

RECEPTION DISPLAYS & PLATTERS

ITALIAN ANTIPASTA

Prosciutto, Soppressata, Genoa Salami, Capicola,
Gourmet Olives, Fire Roasted Artichoke Hearts,
Pepperoncini, House made Giardinera, Fresh
Mozzarella, Provolone
Crusty Italian Bread & Flavored Italian Oils

\$15.00 per person

CLASSIC DISPLAY

Colorful Raw Vegetable Crudite with Chef's Selection
of Dips (GF)
Balsamic Grilled Vegetables with Aged Balsamic
Drizzle (GF)
Imported and Domestic Sliced & Spreadable Cheeses,
Gourmet Crackers, Crostini and French Baguettes
Sliced Fruits and Berries

\$24.00 per person

SIMPLE ELEGANCE

Assorted Sliced and Spreadable Cheeses, Garnished
with Fruits and Berries, Gourmet Crackers, Crostinis
and French Baguettes

\$14.00 per person

FRESH MARKET SEAFOOD DISPLAY

(Minimum 50 people, priced per person)

Jumbo Shrimp (3 per person)

Fresh Oysters (2 per person)

Served over a Bed of Ice

Cocktail Sauce, Mignonette Sauce

****Market Price****

RECEPTION DISPLAYS & PLATTERS

WARM DIP DISPLAY

Select Two:

(All come with fried pita chips)

Warm Spinach Artichoke Dip

Warm Buffalo Chicken Dip

Warm Lobster Dip (+\$2)

Warm Reuben Dip

\$14.00 per person

SWEET ENDINGS

Fresh Fruit Tarts, Petite Fours, Chocolate
Strawberries, French Macarons, Miniature
Cheesecake, Fruit Kabobs, Eclairs
Coffee, Decaf and Tea

\$25.00 per person

HORS D'OEUVRES

COLD HORS D'OEUVRES \$7.00 each
(Priced Per Piece, Minimum of 25 Pieces per Hors D'Oeuvre)

Boom Boom Shrimp Canapé

Smoked Chicken Crostini with Cranberry aioli and Caramelized Onion

Poached Salmon Toast with Agave Glazed Roasted Peppers

Bruschetta

Ahi Tuna Wonton with Chipotle Aioli

Prosciutto Fig Crostini with Picked Red Onion and Fontina

Mandarin Chicken Salad Phyllo Cup with Candied Walnuts

Lemon Basil Lobster Salad Crostini

Eggplant Cornucopias with Vegetable Caviar

Antipasto Skewers with Artichoke, Olive, Cheese, Roasted Peppers and Basil Oil

HOT HORS D'OEUVRES \$7.00 each
(Priced Per Piece, Minimum of 25 Pieces per Hors D'Oeuvre)

Scallops in Applewood Smoked Bacon

Asian Breaded Chicken Strip, Chili Dipping Sauce

Beef Wellington Puff

Chicken Cordon Bleu Bite

Macaroni and Cheese Poppers

Coney Island Franks in a Blanket

Crab Cakes with Red Pepper Aioli

Fire Roasted Vegetable Empanadas

Lemongrass Chicken Pot Stickers with Soy Dipping Sauce

Maui Coconut Shrimp with Honey Lime Aioli

Pear and Brie Beggars Purse

Spanakopita

Assorted Miniature Quiche

Vegetable Spring Roll

Beef Wellington Puff

All Items Served by White Gloved Butlers or Set Stationary for Groups under 50 Guests

PLATED DINNER ENTREES

INDIVIDUALLY CRAFTED PLATED DINNER

*(Three Courses: Choice of Salad, Entrée and Dessert
Crafted for your Event)*

Greens

(Select one)

Caprese Salad (GF) Sliced Heirloom Tomatoes layered with Fresh Buffalo Mozzarella and Basil Chiffonade, Balsamic Glaze

Classic Caesar Salad

Mixed Baby Field Green Salad (GF) Shredded Carrots, Heirloom Tomatoes, English Cucumbers, Balsamic Vinaigrette

Baby Wedge Salad (GF)

Greek Salad (GF)

Entrees

(Select one)

Herb Roasted Frenched Chicken Breast

Sweet Potato Mash, Garlic Broccolini, Roasted Red Pepper Strips, Shallot Chicken Veloute

\$56.00 per person

Chicken Picatta

Wilted Spinach, Linguine, Caper Beurre Blanc

\$56.00 per person

Apple Cranberry Stuffed Chicken

Statler Chicken Breast with Apple Cranberry Stuffing, Roasted Brussels sprouts

\$57.00 per person

Filet Mignon

Center Cut Filet Mignon, Bordelaise Sauce, Yukon Gold Mashed Potatoes, Asparagus Spears and Blistered Yellow Pepper (GF)

(Market Price)

Braised Short Ribs

Slow Cooked Short Ribs, Cabernet Demi-glace, Garlic Parmesan Mashed Potatoes, Roasted Brussels sprouts and Glazed Baby Carrots (GF)

\$81.00 per person

Honey Glazed Pork Tenderloin

Sliced Pork Tenderloin with Rosemary Pan Gravy, Fingerling Potatoes and Roasted Butternut Squash

\$65.00 per person

Filet of Salmon

Dill-Pink Peppercorn Seared Salmon, Rice Pilaf, Sautéed Swiss Chard and Grilled Summer Squash

\$58.00 per person

Baked Scrod

North Atlantic filet, Served with a Classic Cracker Crumb Topping, Candied Butternut Squash, Haricot Vert and Rice Pilaf

\$64.00 per person

INDIVIDUALLY CRAFTED PLATED DINNER

Duet Entrees

Filet and Lobster

Petite Mignon and Butter Poached Lobster Tail, Parmesan Mashed Potato, Roasted Brussels Sprouts, Pinot Noir Demiglace (GF)

\$102.00 per person

Roasted Chicken Breast and Blue Crab Cake

Frenched Chicken breast, Marsala Infused Chicken Jus, Jumbo lump crab cake, Rice Pilaf, Grilled Asparagus

\$86.00 per person

Braised Short Rib and Seafood Stuffed Jumbo Shrimp

Cabernet Demi-glace, Yukon Gold Mashed Potato, Roasted Brussels sprouts (GF)

\$92.00 per person

Atlantic Scrod Medallion and Grilled Chicken

Herb Grilled Boneless Breast of Chicken and Chef's Selection of the freshest local seafood, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potatoes (GF)

\$82.00 per person

Dessert

(Select one)

Strawberry Shortcake

New York Cheesecake with Berries

Flourless Chocolate Torte a la mode (GF)

Individual Key Lime Tart with Chantilly Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

ENHANCEMENTS | APPETIZERS

(Priced Per Person)

Lobster Bisque \$12.00

Seafood Chowder \$12.00

Tortellini Carbonara \$11.00

Lump Crab Cocktail \$18.00

Penne Bolognese \$11.00

Seared Ahi Tuna \$18.00

Chilled Jumbo Shrimp (GF) \$15.00

DINNER BUFFET

INDIVIDUALLY CRAFTED BUFFET DINNER

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

Salad Platters (select two)

Romaine Caesar Salad

Mixed Baby Field Green Salad with Assorted Dressings (GF)

Watermelon Feta Salad atop Arugula with Fresh Basil Chiffonade and Pickled Red Onion

Kale Salad with Dried Cranberries, Goat Cheese and Roasted Corn with Creamy Red Wine Vinaigrette

Caprese Salad- Fresh Mozzarella, Beefsteak Tomatoes, Arugula, Balsamic Glaze (GF)

Grilled Balsamic Vegetables- Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

Entrees (Select two or three)

Mediterranean Shrimp and Arugula Pasta
Fire Roasted Tomato Sauce, Spinach, Olive Oil, Crumbled Feta

Sliced Roast New York Strip
Onion & Wild Mushroom Ragout, Cabernet Demi-glace (GF)

Braised Beef Short Ribs
Port Wine Reduction

Honey Glazed Pork Loin
Sliced and Served with Rosemary Pan Gravy (GF)

Chicken Napoli
Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce

Chicken Picatta
Wilted Spinach, Caper Beurre Blanc

Miso Glazed Seared Salmon
Sugar Snap Peas, Roasted Pepper Coulis (GF)

Vegetable Mediterranean Couscous
Asparagus, Eggplant, Zucchini, Portobello, Roasted Peppers and Squash in Aromatic Vegetable Broth with Lemon Chive Aioli (V)
(Can be made Vegan with Quinoa)

Baked Cod
North Atlantic Cod, Classic Cracker Crumb Topping

Two Entrees: \$72.00 per person
Add a Third Entree for an Additional: \$5.00

All Buffets Include

(Duet Entrees)

Chef's Selection of Seasonal Vegetables (GF)

Rice Pilaf (GF)

Olive Oil and Herb Roasted Fingerling Potatoes (GF)

Dessert

Individual Mini Desserts:

Cheesecakes

Cannoli

Macaron

Éclairs

Dessert Bars

Seasonal Fruit & Berries Display

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

COASTAL INSPIRED DINNER BUFFET

CLAMBAKE BUFFET

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

New England Clam Chowder

Romaine Caesar Salad
Mixed Baby Field Green Salad with Assorted Dressings

1 ¼ pound Steamed Lobster (1 per guest)
Steamers
Herb Roasted BBQ Chicken
Sam Adams Steak Tips
Creamy Macaroni & Cheese
Cole Slaw
Potato Salad
Corn Bread
Drawn Butter and Broth

Apple Cobbler with Vanilla Ice Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

\$104.00 per person

PICNIC BY THE SEA DINNER BUFFET

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

Soup

New England Clam Chowder

Salad Platters

Mixed Baby Field Green Salad Cucumbers, Grape Tomatoes, Shaved Carrots and Bacon Cracklings with Assorted Dressings

House made Cole Slaw
Red Bliss Potato Salad

Entrees (select three)

Shredded Barbecue Pork
Barbecue Chicken Breasts
Barbecue Pork Ribs
Chicken Kabobs with Peppers, Tomatoes & Onions
Baked Cod with Corn and Pepper Relish
Seared Salmon Medallions Agave, Ginger Glaze
Lobster Macaroni & Cheese
Sam Adams Steak Tips

Accompaniments (select two)

Corn on the Cob
Pasta Salad
Greek Orzo Salad
Grilled Cauliflower tossed in Buffalo Sauce
Rosemary Parmesan Crusted Potato Wedges
Cornbread

Dessert

Ice Cream Novelties
Sliced Watermelon

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

\$80.00 per person

VEGAN / GLUTEN FREE

Entrees

(Select one)

Vegetable Cous Cous

Lemon Butter Sauce

Mushroom Risotto

Shiitake, Crimini, Trumpet Mushroom,
Arborio Rice, Cashew Cream (GF/V)

Penne Pasta Primavera

Garlic Cream Sauce

Vegetable Lasagna Roulade

Garden Marinara Sauce

Grilled Vegetables

In Flaky Phyllo Dough, Basil Tomato
Sauce (DF)

Gnocchi

Sundried Tomato, Spinach, Snow Peas,
Crispy Leeks, Lemon Truffle Cashew
Cream (V/DF)

Ginger Honey Glazed Tofu

Edamame Puree, Miso Aioli, Jasmine
Rice, Broccolini (V)

Quinoa

Roasted Vegetables, Edamame and
Balsamic Drizzle (GF/V/DF)

GF – Gluten Free

V – Vegan

DF – Dairy Free

BAR OPTIONS

** All Bars Include Wine, Domestic Beer, Imported Beer, Juices, Soft Drinks and Water*

PREMIUM BRANDS

New Amsterdam Vodka, Beefeater Gin, Cruzan Aged Light Rum, Jim Beam Whiskey, J&B Scotch, Sauza Signature Blue Silver Tequila, E&J Brandy, Seagram's 7, Bud Light, Miller Lite, Budweiser, Corona Extra, Stella Artois, O'Doul's

PREMIUM OPEN BAR

\$24 per Guest 1 Hour
\$29 per Guest 2 Hours
\$34 per Guest 3 Hours
\$39 per Guest 4 Hours

SUPER PREMIUM BRANDS

Tito's Vodka, Ketel One Vodka, Deep Eddy Ruby Red Grapefruit Vodka, Deep Eddy Lemon Vodka, Tanqueray Gin, Cruzan Aged Light Rum, Captain Morgan Original Spiced Rum, Maker's Mark Whiskey, Johnnie Walker Red Label Scotch, Sauza 901 Blanco Tequila, E&J Brandy, Jack Daniel's Old No. 7, Crown Royal, Bailey's Irish Cream, Amaretto Disaronno, Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Stella Artois, Blue Moon Belgian White, Goose Island 321, Samuel Adams Rebel IPA, Samuel Adams Seasonal, Angry Orchard Hard Cider, O'Doul's

SUPER PREMIUM OPEN BAR

\$27 per Guest 1 Hour
\$32 per Guest 2 Hours
\$38 per Guest 3 Hours
\$42 per Guest 4 Hours

CATERING WINES

Proverb Chardonnay
Proverb Sauvignon Blanc
Proverb Pinot Grigio
Proverb Cabernet Sauvignon
Proverb Merlot
Sutter Home White Zinfandel
Wycliff Champagne

BEER & WINE OPEN BAR

\$22 per Guest for 1 Hour
\$28 per Guest for 2 Hours
\$33 per Guest for 3 Hours
\$37 per Guest for 4 Hours

TERMS

Guarantees on All Food & Bevergae

We need your assistance in making your function a success. Please confirm your attendance at least (10) days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates or meal functions may necessitate renegotiating the charges.

Taxes & Fees

All food, beverage, and miscellaneous purchases are subject to 7% (6.25% on AV) state sales tax. Additionally, food and beverage prices are subject to a 15% service charge, which is distributed in its entirety to wait staff and bartenders. Food and beverage prices are subject to a 10% taxable administrative fee. Audio Visual is subject to a 20% taxable set-up fee, which is not a tip, gratuity or service charge for any employee. Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations.

For Parties of Less than 100 People

A flat service charge of \$125.00 for each station attendant and a flat service charge of \$125.00 for each additional bartender apply, which are distributed in its entirety to wait staff and Bartenders.

Packages

Our Shipping and Receiving Department will be delighted to work with you on all your shipping needs in conjunction with your event. All packages will be assessed a shipping and handling charge.

- Storage for more than 3 days, 10 boxes or less (one pallet) \$50/day.
- Storage fees will begin the day after the pallet or box arrives
- All shipments must be addressed to the attention of the Event manager handling your event and marked with the name and date of your event.