



HOSTING *with*

ARCHER[®]

BURLINGTON



#archerhotel

MEETINGS + EVENTS MENU



#archerhotel

ARCHER®

BURLINGTON

18 Third Avenue
Burlington, MA 01803

local / 781.552.5800
reservations / 855.200.9047

GENERAL CATERING INFORMATION

Pricing + cancellations

Pricing and policies are subject to change without notice.

To comply with Massachusetts requirements, a 7% sales tax, 11% administrative charge and 14% service charge are added to event charges.

Cancellation of any catered function within the guarantee period is subject to full cancellation charges.

Menu selection + guest count

Final menu selections and guaranteed guest count are due seven (7) business days prior to the event.

We are happy to accommodate most dietary requests. Please inform us of all special requirements and food allergies at the time of booking.

Menu ingredients are subject to seasonal change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Chef attendants + bartenders

A chef attendant fee of \$150 for the first 3 hours and \$50 for each additional hour applies for chef action stations.

Groups with more than 15 guests require a bartender. One bartender is required per 50 guests.

The bartender fee is \$150 per bartender for up to 3 hours and \$50 for each additional hour plus applicable tax.

We reserve the right by law to refuse or cease alcoholic beverage service to any guest deemed to be intoxicated.

All guests are subject to show legal identification of age.

Food policies

No outside food or beverages are allowed except specialty desserts from a licensed catering company or baker. The event planner must sign Archer's Outside Food Waiver.

A cake-cutting fee of \$2 per guest applies.

Leftover food from events cannot be taken off-site.

Buffets

All buffet services are priced per guest with a minimum of 15 guests. A service charge of \$150 is applied to groups with less than 15 guests.

Buffet prices are based on 60 minutes for breakfast and lunch and 120 minutes for dinner unless otherwise contracted.

Place settings

Room rental includes clean-lined linenless tables with house china, glassware, flatware, cloth napkins and chairs.

For corporate events, Archer notepads, pens, candy dishes, succulent centerpieces and infused water are included.

Have a design idea? We offer prized partner recommendations to bring your vision to life.

Special effects + decor

Smoke and fog machines, confetti cannons and glitter are prohibited in all event spaces.

We reserve the right to approve all signage, staging, props and event decoration.

The use of adhesive is not permitted.

Wi-Fi

Complimentary Wi-Fi is included for all events.

Parking

Self-parking in Archer's parking lot is complimentary for event attendees.

Breakfast BUFFETS

Include Intelligentsia coffee (regular, decaf), hot Kilogram Tea selections, choice of two chilled juices: apple, cranberry, grapefruit, orange, tomato

THE ARCHER

\$21 per guest

Sliced seasonal fruits, berries
Greek yogurt parfaits
Freshly baked pastries, croissants, muffins with butter, honey, jams, marmalade
Assorted bagels with cream cheese

BONJOUR

\$33 per guest

Sliced seasonal fruits, berries
Greek yogurt parfaits
Assorted croissants with butter, jams, marmalade
Ham-apple-brie croissant
Quiche lorraine

BUENOS DIAS

\$32 per guest

Fruit salad
Scrambled eggs with Monterey Jack, peppers, onions
Avocado toast with pico de gallo
Potatoes Mexicana
Chorizo sausage
Flour tortillas, pico de gallo, sour cream

GOOD MORNING, AMERICANA

\$35 per guest

Sliced seasonal fruits, berries
Greek yogurt parfaits
Assorted muffins, pastries
Scrambled eggs with cheddar, chives
Avocado-bruschetta toast
Roasted breakfast potatoes
Maple bacon, turkey sausage

BREAKFAST ENHANCEMENTS

Priced per guest

Sliced seasonal fruits, berries \$7	Avocado-bruschetta toast \$12
Greek yogurt parfaits \$6	Challah French toast or Belgian waffle with pure maple syrup \$10
Bagel (assorted) with cream cheese \$4	Roasted breakfast potatoes \$5
Irish oatmeal with cinnamon, mixed dried fruits, toasted almonds, brown sugar \$6	Breakfast meat — thick-cut smoked bacon or sausage (pork, chicken or turkey) \$6
Hard-boiled egg \$3	Vegan breakfast salad — deep greens, fresh berries, bell pepper, ancient grains, toasted almonds, EVOO, lemon juice \$8
Scrambled eggs with cheddar, chives \$7	Smoked salmon display \$12
Individual frittata — seasonal veggie with cheddar Jack or ham with wild mushroom, baby spinach, cheddar Jack \$10	
Breakfast sandwich with egg, cheddar, plus ham or bacon \$12	



Box BREAKFAST

RISE + SHINE

\$28 per guest

Packaged with individually wrapped disposable cutlery, napkin

Entrees — *choose one*

Challah French toast — pure maple syrup, fresh berries

Sunrise salad — organic mixed field greens, two soft-cooked eggs, chopped maple bacon, toasted almonds, dried cranberries, Dijon vinaigrette

Classic breakfast sandwich — cheesy baked eggs, maple bacon or local chicken-apple sausage, baby spinach, tomato, mayonnaise, butter-toasted brioche bun

Bagel + lox — smoked salmon, cream cheese, red onion, capers, tomato

Make it gluten-free: Skip the bagel and substitute small salad

Sides

Seasonal fresh fruit

Roasted breakfast potatoes

Beverage

Individual juice

BRUNCH

BEYOND BREAKFAST

Adults — \$65 per guest

Children under 12 — \$35 per guest

Continental display — *choose two*

Assorted muffins, bagels, croissants with accoutrements

Avocado toast with burrata, tomato, sea salt

Premium cheese display with assorted charcuterie

Brunch display — *choose two*

Scrambled eggs with fine herbs

California eggs Benedict with tomato, avocado

Eggs shakshuka

Challah French toast with pure maple syrup

Roasted breakfast potatoes

Maple bacon, sausage (pork, chicken or turkey)

Cold smoked salmon display with sliced tomato, chopped eggs, diced red onion, capers

Salad display — *choose one*

Traditional Caesar — romaine, shaved Parmesan, garlic croutons

Field greens with assorted toppings, vinaigrette, bleu cheese dressing

Caprese — heirloom tomatoes, mozzarella, pesto, balsamic reduction

Antipasto platter

Lunch display — *choose one*

Gnocchi Alfredo with seasonal vegetables, creamy basil pesto

Eggplant Parmesan with rustic marinara

Grilled Atlantic salmon with spicy-sweet maple glaze

Chicken saltimbocca — prosciutto, fontina, sage

Dessert display

Assorted miniature sweet treats

Beverages

Choose two juices: apple, cranberry, grapefruit, orange, tomato

Intelligentsia coffee (regular, decaf)

Kilogram Tea (hot or iced)



Lunch BUFFETS

Include Intelligentsia coffee (regular, decaf), hot Kiloqram Tea selections, infused water

FARM-FRESH FARE

\$41 per guest

Entrees

Assorted artisan cheeses, charcuterie, fresh fruit, dried fruit, crackers, breadbasket

Organic field greens with tomato, goat cheese, fresh berries, dried cherries, sliced avocado, toasted almonds, lemon-honey vinaigrette

Bruschetta — fresh tomato, shaved Parmesan, crostini

Mini avocado toast with assorted toppings (burrata, arugula, pico de gallo, microsprouts)

Oven-roasted vegetable display with assorted hummus dips

Gnocchi with basil pesto cream

Add a protein

\$16 per guest

Seared tempeh

Lemon-pepper salmon

Herb-roasted chicken breast

Sliced hanger steak

Dessert

Assorted miniature sweet treats

HEALTHY HARVEST

\$54 per guest

Salads — *choose one*

Traditional Caesar

Archer's Cobb — field greens, hard-cooked eggs, chopped bacon, sliced cucumber, bell pepper, cherry tomatoes, shaved red onion

Roasted beets with arugula, chevre, red onion, candied walnuts, maple vinaigrette

Cavatappi pasta with roasted Mediterranean vegetables, feta

Entrees — *choose two*

Eggs shakshuka — baked eggs, spicy Mediterranean tomato-pepper sauce, feta, cumin, paprika, cayenne, grilled naan bread

Mediterranean vegetable-stuffed portobello mushroom cap with couscous

Vegetable stir-fry with tofu, noodles yakisoba

Vegan spaghetti with meatballs — zucchini spiral spaghetti, vegan meatballs, marinara sauce

Grilled salmon with spinach-citrus quinoa

Herb-roasted chicken with lemon-caper butter, ancient grains pilaf

Vietnamese banh mi — roasted pork, chicken pâté, pickled vegetables, peppers, cilantro, French baguette

Dessert

Assorted miniature sweet treats

Lunch BUFFETS

3RD AVE. DELI

\$45 per guest

Soups + salads + sides — *choose two*

Tomato basil soup with artichoke hearts
Vegan garden vegetable soup with barley
Cream of potato soup with roasted garlic
Chicken tortilla soup
New England clam chowder
Traditional Caesar salad
Red-skin potato salad
Mediterranean pasta salad
Antipasto salad
Hummus-crudit  display
House-cooked kettle chips

Sandwiches — *choose three*

Vegan roasted vegetable wrap — seasonal roasted vegetables, field greens, tomato, hummus, lemon vinaigrette, tortilla wrap
Baguette caprese — fresh tomato, mozzarella, bibb lettuce, basil pesto, balsamic reduction, French baguette
Tarragon chicken salad — tender chicken, dried sweet cherries, chopped walnuts, mayonnaise dressing, lettuce, tomato, croissant
California turkey club — smoked turkey, bacon, lettuce, tomato, avocado, garlic aioli, multigrain bread
Ham 'n' Swiss croissant — thin-sliced ham, melted Swiss, fresh apple, Dijonnaise, croissant
Cuban — warm, roasted pork, sliced ham, provolone, pickles, stone-ground mustard, baguette

Desserts — *choose one*

Assorted miniature whoopie pies
Assorted miniature sweet treats

TEX-MEX FIESTA

\$48 per guest

Proteins — *choose two*

Grilled portobello mushroom or tempeh
Grilled shrimp
Fire-roasted chicken
Slow-roasted pork carnitas
Charbroiled hanger steak

Accoutrements

Warm flour tortillas, corn tortillas
Jalape  cornbread muffins
Spanish rice, vegetarian black beans
Grilled peppers, onions
Lettuce, sliced jalape , cotija cheese
Sour cream, house-made guacamole, pico de gallo

Desserts — *choose one*

Cinnamon-dusted churros
Assorted miniature sweet treats



Lunch BUFFETS

PRANZO ITALIANO

\$48 per guest

Salads — *choose one*

Traditional Caesar — romaine, shaved Parmesan, garlic croutons

Caprese — heirloom tomatoes, mozzarella, pesto, balsamic reduction

Antipasto — salami, provolone, artichoke, roasted tomato, arugula, balsamic dressing

Entrees — *choose two*

Wild mushroom lasagna with baby spinach

Grilled Atlantic salmon with lemon-caper butter

Eggplant or chicken Parmesan with rustic marinara

Chicken piccata — seared chicken breast, white-wine-caper sauce

Traditional lasagna with sweet Italian sausage

Sides — *choose one*

Roasted Brussels sprouts with balsamic reduction, pecorino Romano

Roasted root vegetables with honey Sriracha glaze

Penne pasta with marinara, Parmesan

Gnocchi with basil pesto cream

Saffron-Parmesan risotto

Accoutrement

Fresh artisan bread

Desserts — *choose one*

Tiramisu — layered sponge cake, espresso cream

Assorted miniature sweet treats

BY THE SEA

\$55 per guest

Entrees

New England clam chowder with oyster crackers

Mini crabcakes with remoulade sauce

Broiled or beer-battered Atlantic cod with lemon beurre blanc

Sides

Creamy coleslaw — shredded cabbage, mayonnaise, celery dressing

Herb-roasted potatoes with parsley butter

Accoutrements

Tartar sauce

Fresh lemon

Desserts — *choose one*

Boston cream pie

Assorted miniature sweet treats



PICNIC BOX

lunch

\$45 per guest

Packaged with individually wrapped disposable cutlery, napkin

Salads — *choose one*

Fresh fruit

Arugula

Red-skin potato

American macaroni

Sandwiches — *choose two*

Vegan roasted vegetable wrap — seasonal roasted vegetables, field greens, tomato, hummus, lemon vinaigrette, tortilla wrap

Baguette caprese — fresh tomato, mozzarella, bibb lettuce, basil pesto, balsamic reduction, French baguette

Tarragon chicken salad — tender chicken, dried sweet cherries, chopped walnuts, mayonnaise dressing, lettuce, tomato, croissant

California turkey club — smoked turkey, bacon, lettuce, tomato, avocado, garlic aioli, multigrain bread

Ham 'n' Swiss croissant — thin-sliced ham, melted Swiss, fresh apple, Dijonnaise, croissant

Cuban — warm, roasted pork, sliced ham, provolone, pickles, stone-ground mustard, baguette

Chips

Assorted single-serve chips

Dessert

Individually wrapped fresh-baked chocolate chip cookie

NIBBLES + *sips*

TAKE FIVE

\$16 per guest per selection

Breaking trail — *make-your-own trail mix*

Dried fruits
House-made granola
Mixed nuts
Chocolate chunks

Crunch + munch — *house-made chips + dip*

Tomato salsa
French onion dip
Spinach artichoke dip
Tortilla chips
House-made kettle chips

Greek parfait — *healthy, fresh, filling*

Seasonal fruit, berries
Vanilla Greek yogurt
Dark chocolate sauce

Penny candy shop — *snacks from the candy store*

Assortment of old favorites

Chocoholic — *salty-sweet treats*

Chocolate almonds
Chocolate popcorn
Chocolate pretzels
Reese's Pieces candy

Ballpark — *snacks from the stadium*

Cracker Jack popcorn
Virginia roasted, salted peanuts
Mini corn dogs

Mediterranean mezza — *snacks from the region*

Vegetable crudité
Red pepper hummus
Tzatziki
Assorted olives
Pita chips

SNACKS

Priced per guest

Sliced fruits, berries \$7

Nutrition bars \$5

Individually packaged salty snacks — chips, pretzels, mixed nuts \$7

Popcorn sampler — cajun spice, chocolate (dark, white), truffle Parmesan \$7

Warm, soft pretzels with whole grain mustard, melted brie \$6

Freshly baked AKB cookies \$5

Brownies, blondies \$5

ALL-DAY BEVERAGE SERVICE

\$13 per guest

Intelligentsia coffee (regular, decaf)

Kilogram Tea (hot, iced)

Sustainable Proud Source Water

Sparkling water (assorted)

Assorted Coca-Cola products

APPETIZERS

HORS D'OEUVRES

Priced per 25 pieces — displayed or passed

- Cauliflower wings — flash-fried, spicy Asian BBQ glaze \$115
- Bruschetta frico — fresh tomato, olive oil, parmesan crisp, balsamic accent \$115
- Brie + pear crostini — double-cream brie, red pear slice, lavender honey, crushed pistachio accent \$115
- Stuffed mushroom caps — roasted, herbed cream cheese \$125
- Falafel bites — tzatziki, pickled red onion \$125
- Shrimp ceviche shooters — spicy, Latin-style shrimp cocktail \$125
- Smoked salmon flatbread — cream cheese, chives, capers, lemon, naan \$125
- Chicken satay — grilled chicken thigh skewers, sweet chili glaze \$125
- Antipasto caprese skewers — spicy soppressata, heirloom tomato, ciliegine, fresh basil, balsamic accent \$125
- Roasted zucchini cups with vegan Italian sausage \$125
- Kansas City meatballs with house-made tangy-sweet BBQ sauce \$125
- Sesame ahi tataki — seared ahi, avocado, yuzu reduction, wonton crisp \$150
- Crabcake bites — lump crabmeat, remoulade sauce \$150
- Broiled sea scallops — skewered fresh bacon-wrapped scallops \$150
- Beef tenderloin bites — shallot-bacon hash, crostini \$175

DISPLAYS

Select three — \$42 per guest

Select four — \$52 per guest

- Crudités — hummus, warm naan
- Bruschetta — fresh tomato, shaved Parmesan, crostini
- Baked bleu cheese dip with warm naan
- Eggplant Parmesan sliders — breaded, flash-fried, provolone, Parmesan, marinara, brioche
- Impossible sliders — plant-based burgers, bread-and-butter pickle chips, Dijonnaise, pretzel rolls
- Brie fondue — warm, soft pretzels, charcuterie, sliced apples, red grapes
- Buffalo chicken sliders — spicy pulled chicken, bleu cheese dressing, brioche
- Classic beef sliders — white cheddar, onion-bacon hash, garlic aioli, brioche
- Artisan cheeses + charcuterie — fine meats, cheeses, olives, jams, Dijon, crackers, crostini + \$10 per guest
- Fruits de mer — chilled shrimp cocktail, crab claws, fresh oysters, accoutrements + \$22 per guest



EVENING *buffets*

Include Intelligentsia coffee (regular, decaf), hot Kilogram Tea selections, infused water

TAVOLA ITALIANA

\$64 per guest

Salads — *choose one*

Traditional Caesar — romaine, shaved Parmesan, garlic croutons

Caprese — heirloom tomatoes, mozzarella, pesto, balsamic reduction

Entrees — *choose two*

Wild mushroom lasagna with baby spinach

Grilled Atlantic salmon with lemon-caper butter

Eggplant or chicken Parmesan with rustic marinara

Chicken piccata — seared chicken breast, white-wine-caper sauce

Traditional lasagna with sweet Italian sausage

Sliced flank steak with braised mushroom marsala sauce

Sides — *choose two*

Roasted seasonal vegetables

Penne pasta with marinara, Parmesan

Gnocchi with basil pesto cream

Saffron-Parmesan risotto

Accoutrement

Fresh artisan bread

Desserts — *choose one*

Tiramisu — layered sponge cake, espresso cream

Assorted miniature sweet treats

STEAKHOUSE

\$85 per guest

Salads — *choose one*

Traditional Caesar — romaine, shaved Parmesan, garlic croutons

Iceberg wedge with bleu cheese dressing

Entrees

Chicken saltimbocca

choose one
carving attendant required

Espresso-chili-crusting USDA choice whole strip loin

Bacon-wrapped whole roasted beef tenderloin with Kentucky bourbon demi-glace

Potatoes — *choose one*

Oven-roasted fingerling with parsley butter

Bacon-cheddar smashed

Vegetables — *choose one*

Oven-roasted Brussels sprouts with Parmesan, balsamic reduction

Roasted seasonal — chef's choice

Accoutrements

Fresh artisan bread

Chef's signature entree sauces

Dessert

Assorted miniature sweet treats

EVENING *buffets*

URBAN GOURMET

\$64 per guest

Entrees

Artisan cheese display with assorted charcuterie
Avocado toast with burrata, tomato, sea salt
Marinated artichoke heart salad with roasted tomato
Roasted vegetable display with assorted hummus dips
(beet, garlic, red pepper)
Butternut squash risotto
Sesame-seared ahi bites
Chicken satay with sweet chili glaze
Beef tenderloin crostini with shallot-bacon hash

Add a protein

\$16 per guest

Seared tempeh
Herb-roasted chicken breast
Lemon-pepper salmon
Sliced hanger steak

Dessert

Assorted miniature sweet treats

NATURE'S PLATE

\$68 per guest

Salads — *choose one*

Traditional Caesar
Archer's Cobb — field greens, hard-cooked eggs, chopped bacon, sliced cucumber, bell pepper, cherry tomatoes, shaved red onion
Roasted beets with arugula, chevre, red onion, candied walnuts, maple vinaigrette
Cavatappi pasta with roasted Mediterranean vegetables, feta

Entrees — *choose three*

Mediterranean vegetable-stuffed portobello mushroom cap with couscous
Vegetable stir-fry with tofu, steamed rice
Vegan spaghetti with meatballs — zucchini spiral spaghetti, marinara sauce, vegan meatballs
Grilled salmon with spinach-citrus quinoa, artichoke hearts
Herb-roasted chicken with lemon-caper butter, ancient grains pilaf
Vietnamese banh mi — roasted pork, chicken pâté, pickled vegetables, peppers, cilantro, French baguette
Hanger steak with cauliflower, kale, cheese sauce

Side — *optional*

+ \$5 per guest

Fresh seasonal vegetables — chef's choice

Dessert

Assorted miniature sweet treats

EVENING *buffets*

SMOKEHOUSE BBQ

\$56 per guest

Hots — *choose three*

1/4 BBQ chicken
Pulled pork
Pork baby back ribs
Smoked sausage
Beef brisket

Sides — *included*

Creamy coleslaw — shredded cabbage, mayonnaise, celery dressing
Potato salad — Yukon Gold potatoes, scallion aioli
Jalapeño cornbread muffins
BBQ sauce — Kansas City-style

Sides — *choose one*

Mac 'n' cheese — cavatappi, creamy cheese sauce
Cowboy baked beans — slow-cooked with bacon, onions, brown sugar

Dessert

Assorted miniature sweet treats

SEAFOOD FEAST

\$64 per guest

Entrees

Chilled shrimp cocktail, crab claws with cocktail sauce
New England clam chowder with oyster crackers
Broiled or beer-battered Atlantic cod with lemon beurre blanc

Side — *included*

Creamy coleslaw — shredded cabbage, mayonnaise, celery dressing

Sides — *choose one*

House-cooked kettle chips
House-made onion rings
Herb-roasted potatoes with parsley butter

Vegetables — *optional*

+ \$5 per guest
Roasted seasonal vegetables — chef's choice

Accoutrements

Tartar sauce
Fresh lemon

Desserts — *choose one*

Boston cream pie
Assorted miniature sweet treats

BEVERAGES

Bartender fee of \$150 per bartender for up to 3 hours and \$50 for each additional hour for groups with more than 15 guests

STANDARD CONSUMPTION BAR

Wine varietals

\$13 each — per glass

Prosecco, Gambino, Veneto, Italy

Sauvignon Blanc, Joel Gott, Napa Valley, CA

Chardonnay, Joel Gott, Napa Valley, CA

Rosé, Joel Gott, Napa Valley, CA

Cabernet Sauvignon, Joel Gott, Napa Valley, CA

Liquor

\$14 each — 1.5 oz. pour; mixers included

Brandy — Korbel

Gin — Beefeater

Rum — Bacardí Silver

Scotch — Dewar's

Tequila — Sauza Hornitos Gold

Vodka — Tito's

Whiskey — Jim Beam

Beer + cider

\$7 each

Amstel Light

Artifact Cider

Coors Light

Corona

Heineken

Craft + imported beer

\$8 each

Seasonal selections — IPA, pale ale, pilsner

Juice, sparkling water, soft drinks

\$4 each

PREMIUM CONSUMPTION BAR

Includes beer, cider and nonalcoholic selections from standard bar

Wine varietals

\$15 each — per glass

Prosecco, Gambino, "Superiore Gold," Veneto, Italy

Sauvignon Blanc, Craggy Range, Martinborough, New Zealand

Chardonnay, Napa Cellars, Napa Valley, CA

Rosé, Whispering Angel, Côtes de Provence, France

Pinot Noir, Erath Vineyards, Amity, OR

Cabernet Sauvignon, Duckhorn Vineyards, "Decoy," Sonoma, CA

Liquor

\$16 each — 1.5 oz. pour; mixers included

Cognac — Rémy Martin

Gin — Hendrick's

Rum — Bacardí 8 Year

Scotch — Glenfiddich 12 Year

Tequila — Sauza Tres Generaciones

Vodka — Grey Goose

Whiskey — Bulleit Bourbon

SIGNATURE MOCKTAILS

\$8 each

Gimlet — lime juice, simple syrup, club soda

Madras — cranberry juice, orange juice, club soda

Paloma — grapefruit juice, cranberry juice, Sprite

ADULT BEVERAGE ENHANCEMENTS

Priced per guest; pricing available upon request

Mimosa + Bellini bar — crafted mimosas, Bellinis, choice of juice

Bloody mary bar — Tito's vodka, Tanqueray gin, Sauza Hornitos tequila, fresh accoutrements

Martini bar

Whiskey tasting

