

Breakfast Buffets

All breakfast buffets include coffee, decaffeinated coffee, assorted teas, and orange juice

Minimum guest count of 15

Classic Continental 39

- Seasonal fruits and berries
- Make your own granola parfait with yogurt and wild berries
- Freshly baked croissants, Danishes, bagels, assorted muffins
- Jams, marmalade, honey, cream cheese, butter

The Power Breakfast 55

- Seasonal fruit and berries
- Make your own granola parfait with yogurt and wild berries
- Steel-cut oatmeal with raisins, brown sugar, almonds
- Freshly baked croissants, Danishes, bagels, muffins
- Jams, marmalade, honey, cream cheese, butter
- Cracked egg sandwich with Vermont cheddar cheese
- Farm fresh scrambled eggs
- Homemade breakfast potatoes
- Applewood smoked bacon & sausage links
- Challah French toast with maple syrup

Precinct Breakfast Buffet 49

- Sliced seasonal fruit
- Make your own granola parfait with yogurt and wild berries
- Freshly baked croissants, Danishes, bagels, assorted muffins
- Jams, marmalade, honey, cream cheese, butter
- Farm fresh scrambled eggs
- Homemade breakfast potatoes
- Applewood smoked bacon & sausage links

Precinct Brunch 64

- Assorted croissants, Danishes, muffins
- Smoked salmon with onions, capers, tomatoes, cream cheese, bagels
- Baby field green salad with cucumbers, tomatoes, shaved onions and carrots, champagne vinaigrette
- Sliced seasonal fruit
- Yogurt with granola and wild berries
- Back Bay eggs benedict with Irish bacon, tomato confit, hollandaise
- Applewood smoked bacon & sausage links
- Homemade breakfast potatoes with peppers, onions
- Breakfast sandwich with scrambled eggs, bacon, tomato, cheddar cheese, challah bread

A La Carte Continental Enhancements

Must be guaranteed for the same amount as the menu. Prices are per person.

Farm Fresh Scrambled Eggs 6

Breakfast Meats 6

Choice of one: applewood smoked bacon, breakfast sausage, turkey sausage, chicken sausage

French Challah Toast 15

Spiced banana, vanilla batter, crème fraiche

Naked All Natural Smoothies (Bottle) 8 Assorted

Make Your Own Yogurt Parfait 10

Back Bay Benedict 18

English muffin, Irish Bacon, tomato confit, hollandaise

Atlantic Smoked Salmon and Bagel 12

Buttermilk Pancakes 15

Aged maple syrup
+ blueberries, bananas, or chocolate chips 2

Precinct Egg Sandwich 12

Scrambled eggs, bacon, tomato, Vermont cheddar cheese, Texas toast

Breaks

Prices per person

Minimum guest count of 15

Snack Shoppe 24

M&M's, Reese's miniature cups, assorted dried fruits, gummy bears, chocolate covered pretzels, malted milk balls, candied pecans

Heart Healthy Break 20

Protein Bars, assorted granola bars, almonds, pecans, dried cranberries, raisins

Mediterranean 25

Hummus, skordalia, and tzatziki. Served with feta, olives, grilled pita & crisp vegetables

Orchard 22

Fresh sliced fruit display, mixed berry medley, honey yogurt dip, chocolate covered strawberries

Fenway Park 25

Peanuts, cracker jacks, nachos, mini Fenway franks

Garden Snack 23

Crisp vegetable crudité, buttermilk ranch dip, hummus, blue cheese dip

Chocolate Chip Cookies and Brownies

48 per dozen

Beverages

Beverage prices charged on consumption

Freshly Brewed Coffee (Gallon) 99

Regular and decaffeinated

Hot Tea (Gallon) 99

Assorted teas

Juice (Gallon) 70

Freshly squeezed orange or grapefruit juice
cranberry juice, apple juice, tomato juice

Lemonade or Iced Tea (Gallon) 65

Infused Waters (Gallon) 42

Cucumber mint, watermelon mint, orange, lemon

Naked All Natural Smoothies (Bottle) 8

Assorted

Vitaminwater (Per Bottle) 6.75

Assorted Soft Drinks (Per Bottle) 6.5

Red Bull, Sugar Free Red Bull (Per Bottle) 8

Bottled Still Water 6.75

Bottled Sparking Water 7

Lunch Buffets

All lunch buffets include coffee, decaffeinated coffee, assorted teas

Minimum guest count of 15

Precinct Business Lunch 62

- Soup du jour
- Mixed green salad, champagne vinaigrette
- Herbed quinoa and kale salad, cider vinaigrette
- Pasta Salad
- Individual bags of Cape Cod potato chips
- Whole fruit
- Freshly baked brownies and cookies

Sandwiches (Choice of Three)

Grilled Chicken Pesto

Garlic aioli, arugula, roasted red peppers

Smoked Turkey BLT

Baby gem, crispy bacon, cranberry compote, tomato

North End

Prosciutto, salami, capicola, provolone, mozzarella, muffuletta dressing

Caprese Panini

Fresh mozzarella, sliced tomato, basil leaf, aged balsamic

Short Rib Panini

Caramelized onions, horseradish crème fraiche, arugula

Back Bay Buffet 69

- Lobster bisque
- Mozzarella salad with tomato & basil, balsamic vinaigrette
- Mixed green salad, champagne vinaigrette
- Herbed fingerling potatoes
- Grilled asparagus with tomato confit
- Freshly baked breads
- Strawberry Shortcake
- Boston cream Pie

Mains (Choice of Two)

Sliced sirloin with brandy cream sauce

Roast chicken with rosemary jus

Grilled salmon with dill butter

New England Buffet 65

- New England Wellfleet clam chowder
- Boston Bibb salad with red oak, frisee, candied pecans, blue cheese crumbles, dried cranberries, and champagne vinaigrette
- Green beans with roasted red peppers
- Three cheese macaroni and cheese
- Freshly baked breads
- Peanut butter caramel chocolate bread pudding
- Chocolate Lava Cake

Mains (Choice of Two)

Yankee pot roast

Grilled chicken breast with cranberry jus

Baked local cod with herb breading with lemon vinaigrette

Mediterranean Buffet 63

- Lemon orzo soup
- Greek salad
- **Grilled pita bread**
- Tzatziki
- Hummus
- **Baklava**
- Spanakorizo
- Sautéed vegetable medley

Souvlaki Kabobs (Choice of Two)

Veggie Souvlaki

Beef Souvlaki

Chicken Souvlaki

Fiesta Buffet 62

- Cilantro lime rice
- Pinto beans
- Warm flour tortillas
- Guacamole, pico de gallo, lime crema
- Chipotle sour cream
- Salsa verde
- Black bean & corn salsa
- Shredded lettuce
- Queso blanco & cotija cheeses
- Pickled onions
- Fresh cilantro
- Churros

Mains (Choice of Two)

Carne asada

Chipotle chicken

Carnitas

Grilled vegetables

Stations & Displays

Pricing per person

Minimum guest count of 15

Charcuterie Combo Board 34

Berkshire prosciutto, soppressata, chorizo, bijou goat cheese, jasper hill bleu cheese, maple smoked cheddar, marinated olives, fig jam, honeycomb, grilled crostini

Flatbread Display 26

Margherita, Street Corn & Chorizo, Buffalo Chicken, Seasonal Vegetables

Mini Slider Display 28

- Mini Precinct burger with bacon & cheddar cheese
- Mini lobster rolls
- Mini crab cakes with white remoulade
- Mini portabella slider with sautéed greens, roasted red peppers, and balsamic reduction

Vegetable Crudité 18

Crisp spring vegetables, traditional hummus, buttermilk ranch, and French onion dips

Passed hors d'oeuvre

Prices per person

Chilled

- Shrimp cocktail, lemon, chives, bloody mary cocktail sauce 9
- Seared ahi tuna, pickled ginger, wasabi cream, wonton 9
- Salmon tartare, chives, citrus zest, rice cracker 9
- Scallop cerviche, citrus, fresh chilis 9
- Tomato & mozzarella bruschetta, fresh basil, aged balsamic, grilled crostini 8
- Avocado toast, lavender honey, candied pecans, crème fraiche 8

Hot

- Fig & fontina grilled cheese, garlic butter, brioche 8
- Wild mushroom & goat cheese tarts 8
- Crispy coconut shrimp with sweet chili sauce 9
- Sesame chicken fingers, lime crema 8
- Short rib confit, mushroom duxelle, grilled crostini 9
- Buttermilk chicken & waffles, Vermont maple syrup 9

Plated Dinner

Price per person

Minimum guest count of 20

All plated dinners are served with assorted breads and butter preset on the table.

Coffee, decaffeinated coffee and assorted teas are included

A maximum of three entrees may be selected to offer guests. Final counts are due 2 (two) weeks in advance. Place cards with menu selections or seating chart required.

Table side ordering is not available

Starters (Choice of One)

New England clam chowder with smoked bacon, savory potatoes, fresh chives

Lobster bisque with sherry wine, heavy cream, crème fraiche

Butternut Bisque

Salads (Choice of One)

Caesar with baby gem lettuce, shaved parmesan, house made focaccia croutons, anchovies

Harvest with spiced pumpkin, roasted butternut, shaved red onion, marinated cranberries, whipped maple goat cheese, cider vinaigrette

Poached Pear and Beet Salad with bleu cheese, candied pecans, pomegranate, radicchio, baby spinach, spiced balsamic

Kale & Quinoa with roasted root vegetables, pomegranate, shaved red onion, scallion, cucumber, feta cheese, cider vinaigrette

Desserts (Choice of One)

Chocolate lava cake gluten free cake, warm fudge

New York cheesecake raspberry puree, fresh berries

Boston cream pie strawberry puree, fresh mint

Entrees (Choice of Three)

Statler Roasted Half Chicken with sweet potato au gratin, haricot verts, charred brussels sprouts, shaved fennel, cider reduction **85**

Center Cut Filet with potato puree, charred broccolini, portobello mushrooms, sauce béarnaise **95**

Pan Seared Diver Scallops with herbed fingerling potatoes, grilled asparagus, saffron cream, scallion oil **85**

Braised Short Rib with honey glazed carrots, red wine reduction, potato puree, crispy roasted shallot **95**

Grilled Salmon with jasmine rice, sautéed spinach, grilled asparagus pickled ginger beurre blanc **85**

Butternut Risotto with mulled cider broth, fennel pollen, crispy kale **75**

Buffet Dinners

Price per person

Minimum guest count of 20

Coffee, decaffeinated coffee and assorted teas are included

The Local 90

Starters

- Maine lobster bisque with crème fraiche and chives
- Boston Bibb salad with red oak, frisee, candied pecans, blue cheese crumbles, dried cranberries, and champagne vinaigrette
- Pear & Beet salad with bleu cheese, candied pecans, pomegranate, radicchio, baby spinach, spiced balsamic

Sides

- Herbed fingerling potatoes
- Grilled asparagus with tomato confit
- Freshly baked breads

Mains

- Sliced sirloin with brandy cream sauce
- Roast chicken with rosemary jus
- Grilled Salmon with dill butter

Desserts

- New York cheesecake
- Boston cream pie

Clambake 120

Starters

- New England clam chowder
- Baby field green salad with a citrus vinaigrette

Sides

- Freshly baked breads
- Roasted red bliss potatoes
- Corn on the cob
- Traditional coleslaw
- Pasta salad

Mains

- New England steamed clams with white wine broth
- P.E.I. Mussels with garlic, tomato confit, saffron broth
- 1 LB steamed Lobster with tarragon butter
- Marinated barbecue chicken breast
- Grilled kielbasa

Sauces (On the Side)

- Citrus-chive beurre blanc, drawn butter, black bean & fresh chili salsa

Dessert

- Strawberry shortcake with whipped cream, fresh berries

Tailgate 72

Starters

- Freshly baked buttermilk biscuits
- Watermelon, cucumber, and feta salad
- Homestyle coleslaw
- Creamy tuna pasta salad

Sides

- Grilled corn on the cob
- Balsamic grilled vegetables
- Sweet potato wedges

Mains

- Barbeque beef brisket
- Citrus & herb marinated shrimp on a skewer
- Honey barbecue grilled chicken

Dessert

- Fresh fruit tart

Enhancements

Add On 10 | Substitute 4
Barbecue St. Louis ribs
Grilled sirloin or salmon

Enhancements

Baked Stuffed Shrimp

Jonah Crab stuffing, drawn butter
Add On 12 | Substitute 6

Baked Stuffed Lobster

Sherry Wine Scallop stuffing, sauce béarnaise
Market Price

Beverage Menu

All events serving alcohol require 1 bartender per 60 guests.

There is a \$150.00 bartender fee

Consumption Bar

Price per drink

Beer

Domestic 8.50
Craft, Imported 10.50

Wine, per glass

Premium House 16
Super House 19

Cocktails

Price per drink

Premium Tier 16

Vodka – Tito’s
Gin – Bombay
Rum – Bacardi
Tequila – Exotico Blanco
Whiskey – Jack Daniels
Scotch – Johnnie Walker Red Label

Super Tier 19

Vodka – Grey Goose
Gin – Hendricks
Rum – Myer’s Dark
Tequila – Patron Silver
Bourbon – Maker’s Mark
Whiskey – Crown Royal
Scotch – Johnnie Walker Black Label

Bar Package

Price per person

Beer and Wine

\$38 for first hour
\$7 for each additional

Beer, Wine, and Premium Liquor

\$53 for first hour
\$7 for each additional hour

Beer, Wine, and Super Liquor

\$58 for first hour
\$7 for each additional hour