



FOUR SEASONS
HOTEL
BOSTON



A TASTE
OF
BOSTON

[EXPLORE OUR CATERING MENU >](#)

BOSTON

EXPECT A FOOD REVOLUTION,
NOT A TEA PARTY >





MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



GOOD MORNING



BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

BUFFET BREAKFAST

NEW ENGLAND SUNRISE

Chilled Fresh Juices

Umbria Coffee and Dammann Frères Teas

Seasonal Fruits and Berries

Assorted Oatmeals

Four Seasons Parfait with Rooftop Honey

Select Two Breakfast Sandwiches

Smoked Bacon, Fried Egg, Vermont Cheddar on an English Muffin

Chicken Sausage, Fried Egg, American Cheese, Maple-Chipotle Aioli on a Buttermilk Biscuit

Scrambled Eggs, Goat Cheese, Sauteéd Spinach on a Whole Wheat Tortilla

Breakfast Grilled Cheese, Fried Egg, Three-Cheese Blend, Smoked Bacon on Sourdough

Breakfast Burrito with Scrambled Eggs, Crumbled Chorizo, Monterey Jack, Peppers, Onions, Hot Sauce

\$63 per person

AMERICAN BREAKFAST

Chilled Fresh Juices

Umbria Coffee and Dammann Frères Teas

Seasonal Fruits and Berries

Four Seasons Rooftop Honey Parfait

Four Seasons Bakery Basket

Scrambled Farm Fresh Eggs

Herb Roasted Potatoes

Smoked Bacon, Maple Sausage, Chicken Sausage, Plant-Based Sausage

\$63 per person

THE CONTINENTAL

Chilled Fresh Juices

Umbria Coffee and Dammann Frères Teas

Seasonal Fruits and Berries

Assorted Cold Cereals

Four Seasons Rooftop Honey Parfait

Bagels with Assorted Cream Cheeses

Four Seasons Bakery Basket

\$55 per person





ENHANCEMENTS

OMELETTE STATION

Station Attendant Required \$250

Omelettes Made To Order
Farm Fresh Eggs with:

Swiss, Gruyère, Goat Cheese, Country Ham, Smoked Bacon, Plant-Based Sausage, Baby Kale, Plum Tomatoes, Scallion, Sauteéd Mushrooms, Kimchi, Peppers, Asparagus, Herbs

\$26 per person

SMOKED SALMON STATION

Bakery Basket of Warm Bagels

Assorted Cream Cheeses

Smoked Salmon

Sliced Heirloom Tomato, Red Onion, Watermelon Radish, Persian Cucumber, Hard Boiled Eggs, Capers, Dill Fronds

\$30 per person

LIÈGE WAFFLE STATION

Station Attendant Required \$250

Liège Waffles with Pearl Sugar

Cinnamon Whipped Cream

Vermont Maple Syrup

Rooftop Honey

\$25 per person

AVOCADO TOAST STATION

Assorted Toasted Breads

Simply Smashed Avocado

Citrus and Salt Guacamole

Scallion and Sesame Avocado

Poached Eggs

Scrambled Farm Fresh Eggs

Watermelon Radish, Edamame, Arugula, Tofu, Microgreens, Sprouts, Assorted Grains and Seeds, Fleur De Sel, Himalayan Salt

Avocado Oil, Lemon Vinaigrette, Sichuan Chile Crisp, Honey Citrus Yogurt

\$28 per person





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CONTACT



BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR



PLATED BREAKFAST

\$63 per person

Chilled Fresh Juices

Umbria Coffee and Dammann Frères Teas

SELECT ONE STARTER

Seasonal Fruit Plate

Assorted Oatmeals

Four Seasons Parfait with Rooftop Honey

Steel Cut Oats with Brown Sugar and Dried Cranberries

Almond Milk Chia Pudding

SELECT ONE ENTRÉE

Scrambled Farm Fresh Eggs with Herbs, Crispy Hash Browns with Crème Fraîche, Smoked Bacon, Roasted Tomato

Avocado Toast with Grilled Sourdough, Arugula, Radish, Honey-Citrus Vinaigrette, Poached Eggs

Savory Power Bowl with Farro, Baby Kale, Mushrooms, Poached Eggs

Chef's Seasonal Quiche with Dressed Organic Field Greens

Farmer's Market Egg White Frittata

House Cured Smoked Salmon Plate, Lemon, Capers, Dill Cream Cheese

Maine Wild Blueberry French Toast, Whipped Honey Butter, Vermont Maple Syrup

Lobster Eggs Benedict with Tarragon Hollandaise



BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR



BUILD A BREAK

Umbria Coffee and Dammann Frères Teas

\$16

Chilled Lemonade

\$13

Freshly Brewed Iced Tea

\$13

Local Sparkling Sodas

\$13

Coconut Water

\$13

Assorted Bottled Iced Teas and Juices

\$11

Assorted Regular and Diet Soft Drinks

\$10

Assorted Spring and Mineral Waters

\$10

Mulled Heirloom Apple Cider

\$13

Valrhona Hot Chocolate with House-Made Marshmallows

\$13

ON CONSUMPTION

White Chocolate Cranberry Nut Bark

\$13

Chocolate Chip Cookie

\$11

Sea Salt Brownie

\$11

Stacy's Pita Chips

\$9

Cape Cod Potato Chips

\$9

Roasted Cashews

\$11

Cocoa-Dusted Almonds

\$11

Herb-Dusted Cashews

\$11

Energy Bars & Granola Bars

\$9

Whole Fresh Fruit

\$9



BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

ACTION BREAKS

SOTTOVENTO COFFEE HOUSE

Station Attendant Required \$250

Cappuccinos, Espresso, Lattes and other Specialty Coffees made to order with: Dairy, Oat and Nut Milks, Flavored Syrups, Shaved Valrhona Chocolate, Cinnamon Whipped Cream

Dark Chocolate Biscotti

Madeline Cookies

Whole Fresh Fruit

\$25 per person

MEDITERRANEAN MEZZE

House-Made Hummus

Baba Ghanoush

Spicy Red Pepper and Feta Dip

Vegetable Crudités

Flatbread Triangles and Pita Chips

Grilled Artichokes

Marinated Peppers

Citrus-Rosemary Olives

House-Made Lemon Sparkling Soda

\$35 per person

NEW ENGLAND DELUXE

Miniature Boston Cream Donuts

Miniature Fluffer-Nutter Sandwiches

Apple Cider Donut Holes

White Chocolate Cranberry Bark

Raspberry Lime Rickeys

Mulled Heirloom Apple Cider

\$35 per person

RAW JUICE BAR

SELECT THREE

Green Glow with Kale, Apple, Ginger, and Celery

Root Reboot with Carrot, Beet, Ginger and Lemon

Antioxidant Boost with Papaya, Orange and Pomegranate

Pollen Plus with Pineapple, Ginger, Turmeric, Orange and Bee Pollen

Drink Your Greens with Cucumber, Spinach, Apple, Cilantro and Lemon

Pink Liquid Gold with Pink Lady Apple, Grapefruit, Pomegranate, Cranberry and Beet

\$35 per person

CHEESE AND CHARCUTERIE

Assorted New England Cheese and Imported Meats

Cabot Clothbound Cheddar, Great Hill Blue Cheese, Cricket Creek Tobasi

Prosciutto, Salami, Soppressata, Capicola

Crostini and House-Made Crackers

Giardiniera, Marcona Almonds, Citrus-Rosemary Olives, Rooftop Honey, Grain Mustard

House-Made Bitter Orange Soda

\$35 per person

ENERGY BREAK

Individual Vegetable Crudités with Green Goddess Dressing

Sea Salt, Dried Cranberry and Dark Chocolate Bark

Flax, Chocolate, Date, Peanut and Coconut Energy Bites

Cocoa-Dusted Almonds

Herb-Dusted Cashews

Ginger, Celery, Lemon Power Shots

\$30 per person





BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

MORNING BRUNCH

FOUR SEASONS BRUNCH

Station Attendant Required \$250

Chilled Fresh Juices

Umbria Coffee and Assorted Dammann Frères Teas

Seasonal Fruits and Berries

Four Seasons Rooftop Honey Parfait

Field Greens with Lemon Vinaigrette

Shaved Crudités

Chilled Asparagus with Curry Yogurt

Assorted Sushi

Smoked Salmon with Heirloom Tomato, Red Onion, Capers, Persian Cucumber, Watermelon Radish, Dill Fronds, Hard Boiled Eggs

Bagels with Assorted Cream Cheeses

Chilled Jumbo Shrimp and Cracked Crab Claws with Cocktail Sauce and Meyer Lemon Aioli

Omelettes Made to Order
Farm Fresh Eggs with:

Swiss, Gruyère, Goat Cheese, Country Ham, Smoked Bacon, Plant-Based Sausage, Baby Kale, Plum Tomatoes, Scallion, Sauteéd Mushrooms, Kimchi, Peppers, Asparagus, Herbs



Scrambled Farm Fresh Eggs

Smoked Bacon, Maple Sausage, Plant-Based Sausage

Country Style Breakfast Potatoes

Traditional Eggs Benedict

Lobster Eggs Benedict

Lobster Ravioli with Tarragon Cream

Whole Roasted Rib Eye with Béarnaise

Assorted Dim Sum

Freshly Baked Pastries with Sweet Butter and Preserves

Chef's Selection of Miniature Desserts

\$155 per person

Caviar Supplement*

\$75 per person

BOSTON BRUNCH

Station Attendant Required \$250

Chilled Fresh Juices

Umbria Coffee and Assorted Dammann Frères Teas

Seasonal Fruits and Berries

Four Seasons Rooftop Honey Parfait

Freshly Baked Pastries with Sweet Butter and Preserves

Field Greens with Lemon Vinaigrette
Prosciutto, Melon, Arugula, Cracked Pepper, Olive Oil

Smoked Salmon with Heirloom Tomato, Red Onion, Capers, Persian Cucumber, Watermelon Radish, Dill Fronds, Hard Boiled Eggs

Bagels with Assorted Cream Cheeses

Scrambled Farm Fresh Eggs

Smoked Bacon, Maple Sausage, Plant-Based Sausage



Country Style Breakfast Potatoes

Omelettes Made to Order
Farm Fresh Eggs with:

Swiss, Gruyère, Goat Cheese, Country Ham, Smoked Bacon, Plant-Based Sausage, Baby Kale, Plum Tomatoes, Scallion, Sauteéd Mushrooms, Kimchi, Peppers, Asparagus, Herbs

Chef's Selection of Miniature Desserts

\$100 per person

MORNING ADD-ONS

Assorted Cold Cereals
\$12 per person

Steel Cut Oats, Brown Sugar, Dried Cranberries
\$16 per person

Raw Green Juice
\$20 per person

Whole Fresh Fruits
\$10 per person

Seasonal Fruits and Berries
\$15 per person



BRUNCH BAR

Station Attendant Required \$250

MIMOSA BAR

BUBBLES OF CHOICE

Zardetto Prosecco

\$20 per drink

Laurent-Perrier Brut

\$25 per drink

Veuve Clicquot Brut Yellow Label

\$30 per drink

SOMETHING SWEET

Orange Juice, Grapefruit Juice,
White Peach Purée, Berry Purée

SOMETHING TO GARNISH

Candied Hibiscus, Candied Orange,
Fresh Raspberries, Fresh Strawberries

BLOODY MARY BAR

SPIRIT OF CHOICE

Bully Boy Distillers Estate Gin

\$18 per drink

Ketel One Vodka

\$20 per drink

Grey Goose Vodka

\$25 per drink

STRENGTH

Start the Day Easy

The Standard

Extra Spicy

SOMETHING TO GARNISH

Celery

Crudités

Cornichons

Pearl Onions

Pimento Olives

Blue Cheese Stuffed Olives

Lemon

Smoked Bacon

Shrimp Cocktail



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RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



LUNCH BREAK





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PLATED LUNCH

BUFFET LUNCH

LUNCH ON THE RUN



PLATED LUNCH

Three Course Plated Lunch

Select One Starter, One Main, and One Dessert

STARTERS

Lobster Bisque, Crème Fraîche

Roasted Tomato and Fennel Soup, Pesto Goat Cheese Crostini

New England Clam Chowder

Boston Bibb and Raddichio Salad, Great Hill Blue Cheese, Crispy Shallots, Champagne Vinaigrette

Iceberg Wedge, Bacon Lardons, Crispy Shallots, Plum Tomatoes, Great Hill Blue Cheese Dressing

Little Gem Caesar, Garlic Croutons, Parmesan, Lemon-Anchovy Dressing

Greek Salad, Persian Cucumbers, Hierloom Cherry Tomatoes, Kalamata Olives, Feta, Oregano-Lemon Vinaigrette

Avocado, Field Greens, Radish, Pistachios, Citrus Vinaigrette

Jumbo Shrimp Cocktail with Meyer Lemon Aioli, Cocktail Sauce

MAINS

Lemon and Basil Risotto, Parmesan

Potato Gnocchi Alla Norma, Tomato, Basil, Squash, Parmesan

Vegan Greens Bowl, Brown Rice, Sauteéd Tofu, Kale, Broccoli, Avocado, Ginger-Soy Tahini Dressing

Tuna Niçoise Salad, French Green Beans, Baby Potato, Egg, Capers, Friseé, Dijon-Olive Vinaigrette

Chicken Paillard, Spicy Rapini, Lemon Olive Oil

Roasted Lemon Herb Chicken, Asparagus, Fingerling Potatoes, Thyme Pan Sauce

Miso Glazed Cod, Sauteéd Bok Choy, Jasmine Rice, Miso Ginger Dressing

Faroe Island Salmon, Celery Root Pureé, Creamy Polenta, Broccoli, Citrus Beurre Blanc

Grilled Swordfish, Roasted Tomato, Roasted Fingerling Potatoes, Green Beans, Lemon-Olive Sauce

Classic Bavette Steak Frites, Truffle Parmesan Fries

Grilled Skirt Steak, Savory Herbs, Mash Potatoes, Sauteéd Zuchini, Blood Orange Olive Oil

\$95 per person

***Build Your Own Buffet Lunch by selecting three starters, three mains, and two desserts. \$115 per person**



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CONTACT



PLATED LUNCH

BUFFET LUNCH

LUNCH ON THE RUN

DESSERTS

Boston Cream Pie

Bittersweet Chocolate Terrine with
Blackberry and Coconut Streusel

Toasted Almond Flourless Cake,
Seasonal Fruit, Brandy Snap Tuile

Deconstructed S'mores Tart,
Toasted Marshmallows

Crème Caramel, Seasonal Fruit,
Caramelized Puff Pastry

Nutella Pot de Crème, Chantilly Cream

Maine Wild Blueberry Crumble, White
Chocolate, Lemon Crème Fraîche

Buttermilk Panna Cotta, Brown Butter,
Cocoa Nib, Coffee Gelato

Lemon-Lavender Meringue Pie

Heirloom Apple Tarte Tatin, Vanilla
Whipped Cream

Classic Tiramisu

Seasonal Fruit Tarts, Vanilla Custard

Bittersweet Chocolate Layer Cake,
Orange Confit

Madagascar Vanilla Crème Brûlée

All Desserts Served with Umbria
Coffee and Dammann Frères Teas





PLATED LUNCH

BUFFET LUNCH

LUNCH ON THE RUN



BUFFET LUNCH

Station Attendant Required \$250

GREENS & GRAINS

Design Your Own Grain Bowl

- Warm Farro with Herbs
- Wild Rice
- Dressed Organic Field Greens
- Shredded Kale
- Tomatoes
- Herb Roasted Squash
- Charred Broccolini
- Sliced Avocado
- Charred Lemon Chicken
- Faroe Island Salmon
- Simply Grilled Prawns
- Sea Salt Grilled Sirloin
- Grilled Tofu
- Assorted Nuts and Seeds
- Goat Cheese Crumble
- Parmesan Frico
- Lemon Vinaigrette, Green Goddess, Miso Tahini Dressing, Caesar Dressing
- Seasonal Fruit Tarts with Custard
- Umbria Coffee and Dammann Frères Teas

\$87 per person

THE DELI COUNTER

Selection of Individual Sandwiches

- Roasted Eggplant, Fresh Mozzarella, Carrot-Olive Tapenade, Pesto, Ciabatta
- Herb Roasted Turkey, Bacon, Avocado, Herb Mayonnaise, Lettuce, Sourdough
- Mortadella, Coppa, Soppresatta, Provolone, Olive Salad, Arugala, Lemon Aioli, Ciabatta
- Virginia Ham, Dijon Aioli, Butter, Lettuce, Gherkins, Baguette
- North Shore Style Roast Beef, House Mayonnaise, Spicy BBQ, Lettuce, Vermont Cheddar, Onion Roll
- Lobster Roll, Tarragon-Lemon Aioli, Butter Lettuce, Brioche **\$10+**
- Served with**
- Potato Salad, Dijon, Herbs
- Fresh Mozzarella, Tomato and Basil Salad, Balsamic Dressing
- House-Made Potato Chips
- Maine Wild Blueberry Crumble
- Miniature Boston Cream Pies
- Umbria Coffee and Dammann Frères Teas

\$85 per person

NANTUCKET CLAMBAKE

- Classic New England Clam Chowder
- Lobster Rolls
- Boston Bibb and Radicchio Salad, Great Hill Blue Cheese, Crispy Shallots, Champagne Vinaigrette
- Potato Salad, Dijon, Herbs
- From Cast Iron Kettles in Beer Broth:
- Local Lobster
- Red Bliss Potatoes
- Steamer Clams
- Corn on the Cob
- Linguica Sausage
- Whole Roasted Chicken
- Simply Grilled Halibut
- Provençal Ratatouille
- Grilled Seasonal Vegetables
- Maine Wild Blueberry and Lemon Tarts
- Miniature Boston Cream Pies
- Umbria Coffee and Dammann Frères Teas

\$130 per person

THE NORTH END

- Panzanella Salad
- Caprese Salad, Aged Balsamic
- Marinated Peppers
- Grilled Vegetable Antipasti, Pistou
- Garlic Rubbed Grilled Sourdough
- Rigatoni Bolognese
- Spaghetti Arrabbiata
- Potato Gnocchi, Provençal Olive, Basil
- Lemon and Basil Risotto, Parmesan
- Grilled Skirt Steak, Savory Herbs, Blood Orange Olive Oil
- Grilled Swordfish, Roasted Tomato, Lemon-Olive Sauce
- Classic Chicken Parmesan
- Classic Eggplant Parmesan
- Classic Tiramisu
- Nutella Pot de Crème, Chantilly Cream
- Umbria Coffee and Dammann Frères Teas

\$120 per person



LUNCH ON THE RUN

To-Go Lunches

SANDWICHES & GRAIN BOWLS

Select Three Sandwiches and One Grain Bowl

Roasted Eggplant, Fresh Mozzarella, Olive Tapenade, Pesto Ciabatta

Herb Roasted Turkey, Bacon, Avocado, Herb Mayonnaise, Lettuce, Sourdough

Mortadella, Coppa, Soppresatta, Provolone, Olive Salad, Lemon Aioli, Arugala, Ciabatta

Virginia Ham, Dijon Aioli, Chopped Lettuce, Butter, Gherkins, Baguette

North Shore Style Roast Beef, House Mayonnaise, Spicy BBQ, Chopped Lettuce, Vermont Cheddar, Onion Roll

Lobster, Tarragon-Lemon Aioli, Butter Lettuce, Brioche **\$10+**

Harvest Grain Bowl with Roasted Chicken, Wild Rice, Baby Kale, Goat Cheese, Cider Vinaigrette

Vegan Greens Grain Bowl with Brown Rice, Sauteéd Tofu, Baby Kale, Broccoli, Sliced Avocado, Ginger-Soy Tahini Dressing

Mediterranean Grain Bowl with Roasted Chicken, Farro, Persian Cucumber, Plum Tomatoes, Feta, Kalamata Olives, Tzatziki Dressing

All lunches include:

Cape Cod Chips

Seasonal Fruit Salad

House-Made Chocolate Chip Cookie

Bottled Water

\$83 per person



RECEPTION HOUR





PASSED HORS D'OEUVRES

RECEPTION STATIONS

PASSED HORS D'OEUVRES

Pricing per piece



COLD

Beef Tenderloin Tartare, Chive, Brioche, Pickled Mustard Seeds

\$13

Scallop Ceviche, Lime, Cucumber, Avocado, Micro Cilantro

\$13

Salmon Roe Blini, Dill Crème Fraîche

\$10

Curried Chicken Salad Tartlet, Apple, Golden Raisin, Cilantro

\$10

Tuna Tartare, Grapefruit Caviar, Ginger

\$13

Tuna Crudo, Fresno Chili, Sun-Dried Olive, EVOO

\$13

Smoked Salmon Potato Blini, Black Pepper Crème Fraîche

\$10

Hamachi in Cucumber Cup, Shiso, Yuzu Pearl

\$13

Seared Sesame Tuna, Scallion, Ponzu

\$12

Lobster Tartlet, Celery, Dijonnaise

\$13

Colossal Shrimp Cocktail

\$11

Tuna Taco, Fresh Cucumber Salsa, Wasabi Aioli

\$13

Truffle Potato Croquette, Lemon Aioli

\$9

Vegetable Spring Roll, Peanut Sauce

\$9

HOT

Lemongrass and Ginger Pot Stickers, Ginger-Soy Sauce

\$9

Fig and Chevre Phyllo, Lavender

\$9

Porcini and Fontina Arancini

\$10

Lobster Mac & Cheese Croquette, Yuzu Aioli

\$11

Peking Duck Miniature Pancake, Hoisin, Scallion Threads

\$13

Barolo Braised Short Rib en Croute, Carrot Reduction

\$10

Crispy Scallop in Bacon

\$10

Lamb Keftede, Spinach, Kalamata

\$10

Kobe Beef Meatball, Tomato Compote

\$10

Truffle Mac & Cheese Fritter

\$10

Petit Croque Monsieur

\$9

Maine Crab Cake, Old Bay Aioli

\$10

Chicken Shumai, Ponzu Dressing

\$10

Chicken Satay, Cilantro Yogurt

\$10

Short Rib Slider, Fontina, Horseradish

\$9

Chipotle Miniature Chicken Taco

\$10

Korean Short Rib Taco, Gochujang

\$10

Pork Belly Bao Bun, Hoisin, Herbs

\$10

Roasted Lamb Chop, Rosemary Jus

\$11

Beef Franks en Croute, Dijon

\$9

Brie en Croûte, Apple Chutney

\$9



PASSED HORS D'OEUVRES

RECEPTION STATIONS

RECEPTION STATIONS

Priced per person based on one-hour reception

CARVING

Station Attendant Required \$250

Herb-Roasted Rack of Lamb, Mustard Jus, Basil-Mint Chimichurri
\$53

Baked Virginia Ham, Brown-Sugar-Rum Glaze, Buttermilk Biscuits, Sweet Onion Mustard
\$45

Herb-Roasted Turkey, Sage Stuffing, Thyme Gravy, Cranberry-Pecan Rolls
\$45

Cedar-Planked Smoked Salmon, Tarragon Relish
\$45

Sesame-Ginger Seared Ahi Tuna, Miso Scallion Reduction (prepared rare)
\$50

Classic Beef Wellington, Pâté, Duxelles, Puff Pastry, Madeira Jus
\$60

Prime Rib Roast Au Jus, Yorkshire Pudding
\$60

RAW BAR DISPLAY

Cracked Maine Lobster

Local Duxbury Oysters

Clams on the Half Shell

Colossal Shrimp Cocktail

Alaskan Snow Crab Claws

Florida Crab Claws

Champagne Mignonette

Classic Cocktail Sauce

Meyer Lemon Aioli

Market Price

LIVE OYSTER SHUCKING

Chef Attendant Required \$350

Local Duxbury Bay Oysters on Ice

Champagne Mignonette

Classic Cocktail Sauce

\$9 per oyster

CAVIAR

Ossetra and Sevruga Caviar

Salmon Roe

Potato Blinis, Toast Points, Potato Rosti

Crème Fraîche, Hard Boiled Eggs,

Capers, Chives

Market Price

SUSHI DISPLAY

A Premium Selection of Rolls Including

Crispy Shrimp Tempura

Barbeque Eel and Avocado

California

Cucumber and Avocado

Spicy Tuna

Salmon and Avocado

\$78 per person

LA CEVICHERIA

A Premium Selection of Marinated Fresh Fish and Shellfish

Lime, Cilantro, Bird's Eye Chili, Olive

Oil, Orange, Ginger, Thai Basil, Aji Amarillo, Sliced Red Onion, Cucumber, Jicama Slaw, Plantains

Mini Tostadas

\$45 per person

*Custom Ice Sculptures can be arranged at an additional cost.

Inquire with your catering or conference professional.





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LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



PASSED HORS D'OEUVRES

RECEPTION STATIONS

CHEESE AND CHARCUTERIE

Assorted New England Cheeses and Imported Meats

Cabot Clothbound Cheddar

Great Hill Blue Cheese

Cricket Creek Tobasi

Prosciutto, Salami, Capicola, Soppressata

Chef's Selection of Pâtés

Crostini and House-Made Crackers

Citrus-Rosemary Olives

Giardiniera

Marcona Almonds

Four Seasons Rooftop Honey

Grain Mustard

\$45 per person

MEDITERRANEAN MEZZE

House-Made Hummus

Baba Ghanoush

Spicy Red Pepper and Feta Dip

Individual Vegetable Crudités

Flatbread Triangles and Pita Chips

Grilled Artichokes

Marinated Peppers

Citrus-Rosemary Olives

\$40 per person

PASTA STATION

Station Attendant Required \$250

Select Two Preparations

Rigatoni Bolognese

Spaghetti Arrabbiata

Potato Gnocchi, Bottarga, Chive Cream Sauce

Lemon and Basil Risotto, Parmesan

Wild Mushroom Agnolotti

\$45 per person

RACLETTE STATION

Station Attendant Required \$250

Raclette Cheese Melted to Order

Fingerling Potatoes

Smoked Sausage

Crostini

Prosciutto Wrapped Asparagus

Green Apple Slices

Pickled Pearl Onions

Cornichons

\$40 per person





MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



DINNER TIME





MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



PLATED DINNER

BUFFET DINNER

LATE NIGHT



PLATED DINNER

ENTRÉE

Priced per person

Choice of entrée at time of seating available at an additional \$25 per person

Three-Course Chicken

\$135

Three-Course Fish

\$135

Three-Course Beef

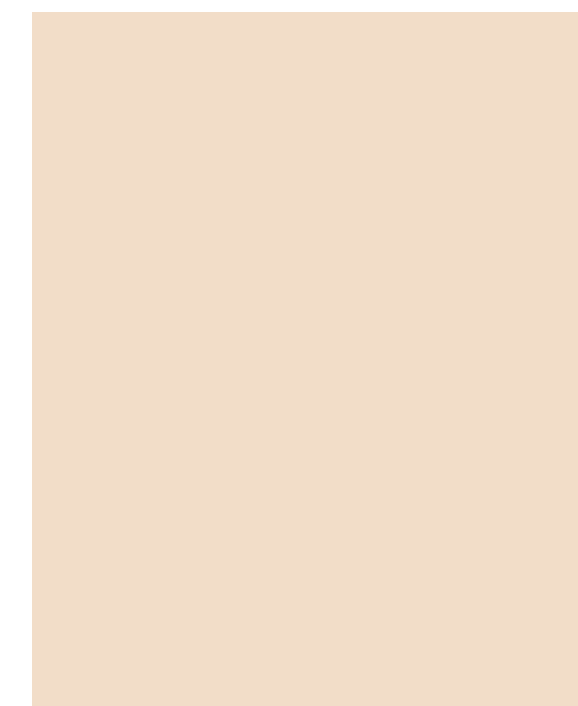
\$150

Three-Course Lamb

\$150

Three-Course Vegetarian

\$130



PLATED DINNER

BUFFET DINNER

LATE NIGHT



PLATED DINNER

STARTERS

New England Lobster Bisque, Chive Crème Fraîche

Butter Lettuce, Marinated Beets, Citrus, Goat Cheese, Poppy-Seed Vinaigrette

Iceberg Wedge, Bacon Lardons, Crispy Shallots, Plum Tomatoes, Great Hill Blue Cheese Dressing

Little Gem Caesar, Garlic Croutons, Parmesan, Lemon-Anchovy Dressing

Caprese Salad, Aged Balsamic

Ahi Grade Tuna Crudo, Caper, Fresno Chili, Avocado, Yuzu, Soy Sauce, Grapefruit Caviar

Halibut Ceviche, Hearts of Palm, Lemon

Corn Ravioli, Wild Mushroom, Black Truffle Butter

Maine Crab Cake, Apple Celery Slaw, Old Bay Remoulade

Seared Scallops, Braised Endive, Parsnip Puree, Truffle Jus

Handmade Short Rib Ravioli, Madeira

ENTRÉES

CHICKEN

Roasted Chicken Breast, Farro Herb Risotto, Asparagus, Lemon-Thyme Sauce

Grilled Chicken Breast, Provençal Gratin, Roasted Fingerling Potatoes, Green Olive-Basil Sauce

Roasted Chicken Breast, Celeriac Puree, Wild Mushrooms, Roasted Heirloom Carrots, Thyme Chicken Jus

Five-Spice Chicken, Sweet & Sour Eggplant, Scented Jasmine Rice, Carrot-Miso Sauce

Spinach and Porcini Stuffed Chicken Breast, Brown Butter Gnocchi, Braised Chard, Natural Jus

FISH

Grilled Branzino, Basil-Fennel Purée, Tomato Confit, Crispy Fingerling Potatoes, Saffron Emulsion

Miso Glazed Chilean Sea Bass, Scented Jasmine Rice, Pickled Radish, Bok Choy, Ginger Vinaigrette, Micro Shiso

Grilled Salmon, Squash Puree, Roasted Brussel Sprouts, Lemon Butter Sauce

Roasted Halibut, Lemon Basil Risotto, Heirloom Tomato Hollandaise, Petit Basil

BEEF

Filet Mignon, Potato Gratin, Ginger and Carrot Purée, Wild Mushrooms, Barolo Jus

Roasted Beef Filet, Apple Cranberry Potato Gratin, French Green Beans, Black Truffle Sauce

Filet Mignon, English Pea Purée, Charred Broccolini, Fingerling Potatoes, Bearnaise Sauce

Filet Mignon, Potatoes Mousseline, Confit Carrot, King Trumpet Mushrooms, Truffle Pesto

Braised Short Ribs, Smoked Purple Potatoes, Braised Daikon Radish, Crispy Shallots, Carrot Custard

LAMB

Roasted Rack of Lamb, Ratatouille with Green Olive, Lemon Confit, Truffle Pommes Croquette, Fennel Purée

Roasted Lamb Loin, Parsley-Garlic Mashed Potatoes, Mushroom Duxelles, Piquillo Sauce

Provençal Stuffed Lamb Saddle, Sweet and Sour Eggplant, Creamy Potatoes, Rosemary Jus



MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



PLATED DINNER

BUFFET DINNER

LATE NIGHT



VEGAN & VEGETARIAN

Black Bean Cake with Eggplant
Caponata, Vegan Ricotta, Scented
Jasmine Rice, Mango Salsa

Roasted Cauliflower "Steak", Chickpea
Coconut Curry Tikka Masala

Grilled Portobello Mushroom, Red
Quinoa, Tofu, Ginger-Carrot Mousseline,
Pea Tendril Salad

Heirloom Apple Tarte Tatin, Vanilla
Whipped Cream

Classic Tiramisu

Seasonal Fruit Tarts, Vanilla Custard

Bittersweet Chocolate Layer Cake,
Orange Confit

Madagascar Vanilla Crème Brûlée

All Desserts Served with Umbria Coffee
and Dammann Frères Teas

DESSERT

Boston Cream Pie

Bittersweet Chocolate Terrine,
Blackberry and Coconut Streusel

Toasted Almond Flourless Cake,
Seasonal Fruit, Brandy Snap Tuile

Deconstructed S'mores Tart, Toasted
Marshmallows

Crème Caramel, Seasonal Fruit,
Caramelized Puff Pastry

Nutella Pot de Crème, Chantilly Cream

Maine Wild Blueberry Crumble, White
Chocolate, Lemon Crème Fraîche

Buttermilk Panna Cotta, Brown Butter,
Cocoa Nib, Coffee Gelato

Lemon-Lavender Meringue Pie

DEPARTURE TREATS

Select One

Seasonal French Macarons

Four Seasons Oreos

Warm Chocolate Chip Cookies

House-Made Chocolate Truffles

Cookie Crumble Peppermint Bark

Miniature Honey Madelines

\$15 per person



MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



BUFFET DINNER

Station Attendants Required \$250

FOUR SEASONS STEAKHOUSE

Lobster Bisque, Chive Crème Fraîche

Iceberg Wedge, Crispy Shallots, Bacon Lardons, Great Hill Blue Cheese Dressing

Little Gem Caesar, Garlic Croutons, Parmesan, Lemon-Anchovy Dressing

Jumbo Shrimp Cocktail with Meyer Lemon Aioli, Cocktail Sauce

Grilled Flat Iron Steak, Peppercorn Jus

Grilled Rib Eye, Béarnaise Sauce

Slow-Roasted Bone-In Chicken Breast, Thyme Pan Sauce

Truffle Gnocchi, Parmesan Cream

Classic Frites

Tallegio Creamed Spinach

Whipped Potatoes

Roasted Wild Mushrooms, Mirin

Vermont Cheddar Mac & Cheese

Baked Cauliflower, Chili Crisp

Four Seasons Rolls with Truffle Butter

Bittersweet Chocolate Layer Cake, Orange Confit

Madagascar Vanilla Crème Brûlée

\$200 per person

FLAVORS OF THE EAST

Assorted Dim Sum with Ginger-

Scallion Soy Sauce, Chile Crisp

Thai Green Papaya Salad, Napa Cabbage, Peanuts, Lime Dressing

Sesame-Soy Marinated Cucumbers

Hydro Lettuce, Shaved Crudit , Ponzu

Asian Tofu Salad, Crispy Shallots, Scallion Dressing

Miso Glazed Faroe Island Salmon

Teriyaki Chicken, Sesame Seeds

Grilled Ginger Marinated Skirt Steak

Vegetable Fried Rice

Glazed Bok Choy, Yuzu Kosho

Wok Fried Green Beans in XO Sauce

Ginger-Scallion Roasted Potatoes

Sweet Potato and Sesame Mash

Sweet & Sour Eggplant, Garlic Crisps

Black Sesame and Green Tea Cookies

Thai Mango Sticky Rice

Yuzu Macarons

Assorted Mochi

\$190 per person

THE NORTH END

Panzanella Salad

Citrus-Rosemary Olives

Charcuterie Bouquets

Caprese Salad, Aged Balsamic

Marinated Peppers

Grilled Vegetable Antipasti, Pistou

Garlic Rubbed Grilled Sourdough

Rigatoni Bolognese

Spaghetti Arrabbiata

Potato Gnocchi, Rovencal Olive, Basil

Lemon and Basil Risotto, Parmesan

Wild Mushroom Ravioli

Grilled Skirt Steak, Savory Herbs, Blood Orange Olive Oil

Grilled Swordfish, Roasted Tomato, Lemon-Olive Sauce

Classic Chicken Parmesan

Classic Eggplant Parmesan

Grilled Brocolini with Lemon

Roasted Potatoes with Rosemary

Classic Tiramisu

Nutella Pot de Cr me, Chantilly Cream

\$200 per person

PLATED DINNER

BUFFET DINNER

LATE NIGHT

New England Clam Chowder

Lobster Rolls

Boston Bibb and Raddichio Salad, Great Hill Blue Cheese, Champagne Vinaigrette

Potato Salad, Dijon, Herbs

Jumbo Shrimp Cocktail, Meyer Lemon Aioli, Cocktail Sauce

From Cast Iron Kettles:

Local Lobster, Red Bliss Potatoes, Steamer Clams, Corn on the Cob, Lingu a, Old Bay Beer Broth

From The Grill:

Black Pepper Crusted Sirloin, Whole Roasted Chicken, Simply Grilled Halibut, Grilled Seasonal Vegetables, Vermont Cheddar Mac & Cheese, Crunchy Spicy Coleslaw

Maine Blueberry and Lemon Tarts

Miniature Boston Cream Pies

\$210 per person





MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



PLATED DINNER

BUFFET DINNER

LATE NIGHT

LATE NIGHT

HANGOVER PREVENTION

Truffle Tater Tots
Cheeseburger Sliders
Short Rib Sliders, Fontina, Horseradish
Lobster Mac & Cheese Fritters, Yuzu Aioli
Miniature Grilled Cheeses
Coconut Waters
Vitamin Waters

\$40 per person

LA PIZZERIA

Classic Margherita
Pepperoni with Calabrian Chiles
White Pizza, Fontina, Wild Mushrooms,
Lemon Gremolata
Buffalo Chicken, Scallions, Blue Cheese
or Ranch Drizzle

\$40 per person

LE POUTINERY

Fresh Cut French Fries
Classic Poutine, Parmesen Cheese, Duck
Confit, Herbs, Gravy
Buffalo Style Poutine, Buffalo Chicken, Blue
Cheese Crumbles, Ranch Dressing
French Fries, Malt Vinegar Aioli, Spicy
Sriracha Ketchup

\$40 per person

LA TAQUERIA

Chicken Tinga Taco, Pico de Gallo, Guacamole
Carne Asada Taco, Tomatillo Salsa Verde,
Watermelon Radish
Mushroom, Tofu and Poblano Taco, Cashew
Queso Vegan Cheese
Pork Carnitas Taco, Pickled Onion, Cilantro,
Lime Slices
Grilled Street Corn, Cotija Cheese, Lime Crema

\$40 per person

MIDNIGHT IN CHINATOWN

Served from Steamer Baskets:

Assorted Dumplings Including
Shrimp and Chive, Pork and Leek, Cabbage
and Shiitake
Ginger-Scallion Soy Sauce, Chile Crisp
Vegetable Lo Mein in Take Out Boxes

\$40 per person

DESSERT BUFFET

Assorted Seasonal Macarons
Miniature Boston Cream Pies
Seasonal Whoopie Pies
Miniature Seasonal Cupcakes
Four Seasons Oreos
Chocolate Chip Cookies

\$35 per person





MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



BEVERAGES





BAR

BAR

Bartenders Required \$250

CLASSIC BAR

- Bombay Sapphire Gin
- Wheatley's Craft Vodka
- Bacardi Rum
- Dewar's White Blended Whiskey
- Mi Campo Blanco Tequila
- Jim Beam Bourbon

\$16 per drink

BOSTON BULLY BOY BAR

- Bully Boy Distillers Estate Gin
- Bully Boy Distillers Vodka
- Bully Boy Distillers American Whiskey
- Bully Boy Distillers Boston Rum
- Bully Boy Distillers Amaro

\$15 per drink

PREMIUM BAR

- Grey Goose Vodka
- Tito's Vodka
- Bombay Sapphire Gin
- Crown Royal Canadian Whiskey
- Johnnie Walker Black Label
- Patron Silver Tequila
- Maker's Mark Bourbon
- Jameson Irish Whiskey
- Courvoisier VSOP Cognac

\$18 per drink

PREMIUM CORDIALS

- Amaretto di Saronno
- Frangelico
- Baileys Irish Cream
- Drambuie
- Grand Marnier
- Kahlúa
- Sambuca
- Fernet-Branca

\$19 per drink

PACKAGE BAR

Flat Rate Classic Bar
 First Hour \$36
 Each Additional Hour \$18

Flat Rate Premium Bar
 First Hour \$40
 Each Additional Hour \$20

Beer & Wine Flat Rate Bar
 First Hour \$20
 Each Additional Hour \$12

All catered bars also include:

Imported & Domestic Beers
\$12

Martinis, Cosmopolitans
and Manhattans
\$25

Assorted Mineral Waters
\$9

Assorted Soft Drinks
\$9

**SOMMELIER'S SELECTION
OF SPARKLING, WHITE AND
RED WINES AVAILABLE UPON
REQUEST**



GENERAL INFORMATION

Local Taxes

All food and beverage is subject to a 7% tax, 16% service charge and 7% administrative fee.

Menus

We welcome the opportunity to create special menus in addition to our printed suggestions.

Four Seasons Alternative Cuisine

We are happy to tailor menu selections to accommodate a variety of allergies or preferences; vegetarian, vegan, gluten-free, keto, dairy-free, etc.

Consumer Advisory

All items are cooked to order and some may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Kosher Events

Please inquire about room rental fees for kosher events. Four Seasons uses Catering by Andrew for kosher catering.

Specialty Services

Your catering or conference professional can assist with upgraded linens, chairs, specialty lighting, design, florals, place cards, favors, entertainment and other special details.

Audio Visual

ENCORE is our exclusive on-site event technology partner that can assist with audio visual aids and equipment. Should you wish to bring in your own technology provider, an additional access fee will apply.

Labor

A \$250 charge is applicable for groups of 10 or less people for all meal periods.

For events requiring a bartender or station attendant, a service charge of \$150 per service person is required, which goes directly to the employee. In addition, a \$100 per service person is charged as an administrative fee, retained by the hotel. For events requiring a chef attendant, \$350 per chef is charged as an administrative fee, retained by the hotel.

For every 50 guests, 1 bartender, station attendant, or chef attendant is required.

Parking

A hotel charge of \$45 per car is available for all private events with hosted valet parking. An hourly rate will be charged for all events with non-hosted parking. Overnight valet at the hotel is \$65 per car.

Coat check

The hotel charges \$1.50 per person for our coat check. Guaranteed guest numbers will be used to determine the charge for hosted coat check.

Signs

The hotel does not permit the placement of any signs or banners in our lobby or public areas, unless otherwise approved.

CONTACT US

Four Seasons Boston looks forward to coordinating your event. Please contact our Events department for more details.

**OR VISIT US AT
FOURSEASONS.COM/BOSTON**

FOUR SEASONS HOTEL BOSTON
200 Boylston Street
Boston, Massachusetts 02116, U.S.A.
Tel. 1 (617) 338-4400

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