



MATADORA



Hilton

BANQUETS & CATERING

CATERING & EVENTS INFORMATION

GENERAL INFORMATION

These menus are guidelines designed to assist you in selecting a menu for your event. Our Sales/Catering team will be delighted to prepare customized proposals upon request. All prices quoted are subject to a 15% gratuity, 12% taxable administrative fee, and 7% applicable MA sales tax. Prices are subject to change.

FOOD & BEVERAGE

Due to license restriction, all food and beverage must be supplied and prepared by the hotel. Guests may not remove any food or beverage from the premises. The Hilton Boston/Woburn is required to abide by the regulations of the Massachusetts state liquor commission and as such, it is the policy of the Hotel that no alcoholic beverages may be brought onto the premises. Your Sales/Catering Manager will provide you with a list of wines to compliment your meal selections.

MENU SELECTION

To assure that menu selections can be made available, please submit them at least (6) weeks in advance of your scheduled event. Custom menus should be discussed directly with your Sales/Catering Manager.

PLATED EVENTS

An exact entrée count must be provided to the Hotel when the guarantee is given; (5) business days prior to all events. Place cards or meal markers are required to designate entrée selections for the banquet team.

MEAL GUARANTEES

Your final attendance must be specified by 10:00am EST, (5) business days prior to the event. An additional increase in a meal guarantee within (48) hours of the event will be subject to availability. Please consult your Sales/Catering Manager for specific details. This number is considered a guarantee, not subject to reduction. Upon request, we will set and prepare for attendance up to 5% above your guarantee. This overset option does not apply to box lunches. Final charges will be based on actual attendance or the guaranteed number, whichever is greater. If a guarantee is not provided to the hotel on the date it is due, the original expected/agreed upon number on the contract will become the guarantee time the request is received.

BANQUET CHECKS

The function authorized representative agrees that by signing the banquet check for services rendered at the conclusion of the function, there is no dispute over such services & charges & the representative is solely responsible for the payment of the total amount due.

FUNCTION ROOMS

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests attending may result in the Hotel's moving of your event to alternate space better suited to the size of your function. Any changes to room setups requested within (48) hours of the start of the function will incur a minimum \$250.00++ reset fee. The actual fee will be assessed at the time the request is received.

SECURITY

The Hotel is not responsible for the damage or loss of any articles left in the Hotel prior to, during, or following your event. Certain events may require a fee for onsite security. Consult with your Sales/Catering Manager for details.

SHIPPING & STORAGE

Due to limited storage, packages should not arrive more than (3) Business Days prior to your arrival. When shipping packages to the Hotel, the following information must appear on each box:

Hilton Boston/Woburn Attention: Sales/Catering Manager.

HOLD FOR: Group name, Meeting Planner, Arrival Date

2 Forbes Road, Woburn, MA 01801

Weight Class Receiving Fees:

- 1-5 lbs. → First Package @ \$0.00 & Each Package After @ \$5.00 Per
- 6-20 lbs. → Each Package @ \$10.00 Per
- 21-40 lbs. → Each Package @ \$20.00 Per
- 41-80 lbs. → Each Package @ \$50.00 Per
- 81+ lbs. → Each Package @ \$75.00 Per
- Crate/Pallet → Each Crate/Pallet @ \$150.00 Per & \$1.00 Per Lb. Over 300lbs

DECORATIONS & ENTERTAINMENT

The ambiance of your function may be enhanced by flowers, décor, specialty linen and entertainment which may be ordered through your Catering or Conference Services Manager. Ice sculptures of almost any design can be provided for decoration at an additional charge; please consult your Catering or Conference Services Manager. The Hotel does not permit the use of open flame, smoke, fog machines or confetti throughout the property.

SIGNS & DISPLAYS

Pre- approved signage is permitted in registration areas & in private function areas only. All signage placed in public areas of the Hotel must be of professional quality. The Hotel will not permit the affixing of anything to the walls, floors, or ceilings.

BREAKFAST

BREAKFAST BUFFET

All Breakfast Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

**MINIMUM OF (25) GUESTS
REQUIRED FOR BUFFETS
OR ADDITIONAL \$5.00
PER PERSON IS APPLIED**

HEALTHY START

- Assorted Pastries, Muffins, & Breakfast Breads *with Flavored Preserves*
- Mixed Fruit Smoothies
- Homemade Granola *with Berries, Fruit & Greek Yogurt*
- Seasonal Cut Fruit & Berries
- Assorted Orange, Apple, & Cranberry Juices

\$24 PER PERSON

BEANTOWN BUFFET

- Assorted Pastries, Muffins, & Breakfast Breads *with Flavored Preserves*
- Seasonal Cut Fruit & Berries
- Breakfast Potatoes
- *Choice of:* Sausage Links or Applewood Smoked Bacon
- *Choice of:* Cheddar Cheese Frittata or Scrambled Eggs with Cheddar Cheese
- *Choice of:* French Toast or Waffles
- Assorted Orange, Apple, & Cranberry Juices

\$31 PER PERSON

PLATED BREAKFAST

*All Plated Breakfasts Include:
Basket of Assorted Muffins & Pastries,
Chilled Juice, and Freshly Brewed Regular Coffee, Decaffeinated Coffee,
& Assorted Herbal Teas*

GOOD MORNING 781

- Scrambled Eggs
- *Choice of:* Sausage Links or Applewood Smoked Bacon
- Breakfast Potatoes

\$25 PER PERSON

FARM HOUSE BREAKFAST

- Cheddar & Chive Scrambled Eggs
- Grilled Ham Steak
- Breakfast Potatoes

\$27 PER PERSON

ENHANCEMENTS

YOGURT PARFAIT STATION

- Individual Greek Yogurts
- Homemade Granola
- Fresh Berries, Bananas, & Organic Honey

\$15 PER PERSON

WAFFLE OR PANCAKE STATION

- *Choice of:* Belgian Waffles or Pancakes
- *Choice of:* Fresh Berries, Bananas, or Chocolate Chips
- Warm Maple Syrup & Whipped Cream

\$12 PER PERSON

OMELET STATION

Omelet Action Station Made To Order

- Cage Free Eggs or Egg Whites
- Ham, Bacon, & Sausage
- Onion, Peppers, Tomato, Mushrooms, Spinach, Asparagus, & Cheese

\$15 PER PERSON

\$150 CHEF ATTENDANT FOR ACTION STATIONS

EGG BUNDLE

Choice of (1):

Croissant Sandwich

- Turkey Sausage, Egg, & Cheese
- Applewood Smoked Bacon, Egg, & Cheese
(Vegetarian Available Upon Request)

\$12 PER PERSON

Vegetarian Frittata

Grilled Onions, Peppers, Asparagus, Tomatoes, Fine Herbs, & Goat Cheese, *Served with Red Bliss Potatoes*

\$12 PER PERSON

BREAKS

BREAKS (A LA CARTE)

MORNING SNACKS

Assorted Pastries, Muffins, & Breakfast Breads *with Flavored Preserves*

\$48 PER DOZEN

Assorted Bagels *Served with Assorted Cream Cheeses*

\$46 PER DOZEN

Freshly Brewed Regular Coffee or Decaffeinated Coffee

\$150 PER GALLON

Assorted Hot Herbal Teas

\$100 PER GALLON

AFTERNOON SNACKS

Ball Park Pretzel Bites *Served with Warm Cheese & Mustard*

\$7 PER PERSON

House Made Kettle Chips *Served with Vidalia Onion & Green Goddess Dips*

\$6 PER PERSON

Salsa Bar

Tortilla Chips Served with Pico De Gallo, Sour Cream, Guacamole, & Queso Blanco

\$11 PER PERSON

Assorted Freshly Baked Cookies & Brownies

\$41 PER DOZEN

ALL-DAY PACKAGES

ALL-DAY BEVERAGE SERVICE

{SERVED FROM 9:00AM-12:00PM & 2:00PM-5:00PM}

– Freshly Brewed Coffee & Decaffeinated Coffee

– Assorted Hot Herbal Teas

– Assorted Regular & Diet Soft Drinks

\$33 PER PERSON

UPGRADED BEVERAGE SERVICE

– Infused Water *with Fruit, Mint, Lemon, or Ginger*

– Vitamin Waters & Coconut Waters

– Sparkling Pellegrino

– Starbucks Frappuccino

\$15 PER PERSON

THE ALL-DAY BREAK

THE AM - HEALTHY START

– Assorted Pastries, Muffins, & Breakfast Breads *with Flavored Preserves*

– Mixed Fruit Smoothies

– Homemade Granola *with Berries & Greek Yogurt*

– Seasonal Cut Fruit & Berries

– Assorted Orange, Apple, & Cranberry Juices

\$24 PER PERSON

MID-MORNING PICK-ME-UP

– Hard-Boiled Eggs

– Oatmeal Bars

– Assorted Whole Fruits

– Assorted Orange, Apple, & Cranberry Juices

– Freshly Brewed Regular Coffee & Decaffeinated Coffee

& Assorted Herbal Teas

\$18 PER PERSON

MID-AFTERNOON BREAK

– **Matadora Small Bites:** *Spicy Gordal Olives, Arbequina Olives, Marinated Manchego, Spiced Marcona Almonds, Guindilla Peppers, & Bread with Olive Oil*

– **Fried Churros** *Tossed in Cinnamon Sugar with Chocolate Dipping Sauce*

– Assorted Regular & Diet Sodas

– Freshly Brewed Regular Coffee, Decaffeinated Coffee,

& Assorted Herbal Teas

\$19 PER PERSON

'THE ALL-DAY BREAK' PACKAGE

Includes All of the Above:

The AM-Healthy Start

Mid-Morning Pick-Me-Up

Mid-Afternoon Break

\$55 PER PERSON

BREAKS

AM & PM BREAKS

All Breaks Include: Assorted Regular & Diet Sodas, Bottled Waters, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

THE CHOCOHOLIC

- Chocolate Dipped Strawberries
- Chocolate Fudge Brownies
- Double Chocolate Chip Cookies
- Chocolate Truffles
- Chocolate Frappes

\$17 PER PERSON

THE POWER TRIP

- Individual Yogurt Parfaits *with Fresh Local Berries*
- Mixed Fruit Smoothies
- Whole Grain & Fruit Muffins
- House Made Granola Mix

\$17 PER PERSON

THE DOUGHNUT BAR

- Maple Bacon, Mexican Chocolate, & Strawberry Glazed
- Chocolate & Vanilla Frappes

\$19 PER PERSON

CHURRO BAR BREAK

- Fried Churros *Tossed with Cinnamon Sugar*
- Chocolate & Dulce de Leche Dipping Sauces
- Fruit Compote & Whipped Cream

\$12 PER PERSON

AM & PM BREAKS

All Breaks Include: Assorted Regular & Diet Sodas, Bottled Waters, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

FENWAY BREAK

- Ball Park Pretzel Bites *Served with Cheese Sauce & Mustard*
- Mini Corn Dogs
- Buttered Popcorn
- Assorted Novelty Ice Cream Bars

\$19 PER PERSON

SPANISH CHEESE BOARD

- Chef's Selection of Spanish Cheeses & Quince Membrillo
Served with Picos Crackers, Breads, & Olive Oil

\$15 PER PERSON

SPANISH CHARCUTERIE BOARD

- Jamon Serrano, Lomo Embuchado, Chorizo Iberico, Salchichon Iberico, Sobrassada, & Boquerones
Served with Picos Crackers, Breads, & Olive Oil

\$18 PER PERSON

MATADORA SMALL BITES

- Spicy Gordal Olives, Arbequina Olives, Marinated Manchego, Spiced Marcona Almonds, & Guiddialla Peppers
Served with Picos Crackers, Breads, & Olive Oil

\$15 PER PERSON

ENHANCE THE BREAK WITH UPGRADES:

- Matadora Spanish Cheeses – **Add: \$7 PER PERSON**
- Matadora Spanish Charcuterie – **Add: \$9 PER PERSON**

LUNCH

PLATED LUNCH

All Plated Lunch Entrées Served With: Assorted Rolls & Butter, (1) Garden Salad, (1) Dessert Selection, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

**IF MORE THAN (1) ENTRÉE IS SELECTED,
COUNTS MUST BE PROVIDED PER EACH ENTRÉE**

CHICKEN MILANESE

- Arugula & Lemon Vinaigrette
- Penne Olio e Aglio

\$35 PER PERSON

TUSCAN CHICKEN BREAST

- Artichoke Mushroom Ragout
- Fingerling Potatoes
- Seasonal Vegetables

\$35 PER PERSON

GRILLED CHICKEN CAESAR SALAD

- Hearts of Romaine *with Garlic Focaccia Croutons, Italian Cheeses, & Classic Caesar Dressing*

\$30 PER PERSON

ROASTED VEGETABLE ANTIPASTO

- Grilled Seasonal Vegetables *with a Balsamic Drizzle, Mixed Greens, Fresh Mozzarella, & Olive Tapenade*

\$28 PER PERSON

PLATED LUNCH (CONTINUED)

ATLANTIC COD

- Smokey Tomato Coulisse & Chive Oil
- Saffron Risotto
- Seasonal Vegetables

\$33 PER PERSON

PAN SEARED SALMON

- Cider Beurre Blanc & Apple Fennel Chutney
- Garlic Mashed Potato
- Seasonal Vegetables

\$39 PER PERSON

PORK TENDERLOIN

- Mashed Sweet Potato *with Gorgonzola Crumbles*
- Seasonal Vegetables

\$33 PER PERSON

SIRLOIN STEAK

- Herb Sautéed Mushrooms & Pepper Demi-Glace
- Roasted Purple Fingerling Potatoes
- Seasonal Vegetables

\$48 PER PERSON

PLATED DESSERT SELECTIONS:

(1) Dessert Selection Included with Plated Meal

NEW YORK CHEESECAKE

Sliced Strawberries & Grand Marnier

CHOCOLATE TORT

Dense Chocolate Cake with Coffee Sauce

CHEF'S SELECTION

Chef's Seasonal Creation

LUNCH

BOXED LUNCHES

All Boxed Lunches Served With: Whole Fruit, Kettle Chips, Fresh Baked Cookies & Choice of Soft Drink or Bottled Water

**IF MORE THAN (1) SANDWICH IS SELECTED,
COUNTS MUST BE PROVIDED PER EACH SANDWICH**

VEGETABLE PANINI

- Portobello Mushrooms
- Spinach, Zucchini, & Onions
- Sun Dried Tomato Pesto
- Multi Grain Roll

\$27 PER PERSON

CHICKEN CLUB

- Applewood Smoked Bacon
- White Cheddar
- Lettuce, Tomato, & Red Onion
- Multi Grain Roll

\$27 PER PERSON

ROAST BEEF SANDWICH

- Horseradish Cream
- White Cheddar
- Lettuce, Tomato, & Red Onion
- Baguette Roll

\$27 PER PERSON

LUNCH BUFFETS

All Lunch Buffets Include: Assorted Regular & Diet Soda, Bottled Water, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

**MINIMUM OF (25) GUESTS REQUIRED FOR BUFFETS
OR ADDITIONAL \$5.00 PER PERSON IS APPLIED**

THE POWER LUNCH

BUILD YOUR OWN BOWL:

- Quinoa & Jasmine Rice
- Kale & Mixed Greens
- Broccoli, Sprouts, Black Beans, Tomatoes, Carrots, Papitas, & Chick Peas
- Feta Cheese
- Chicken & Shrimp
- Assorted Dessert Bars & Served with Fresh Fruit

\$40 PER PERSON

LUNCH BUFFETS (CONTINUED)

All Lunch Buffets Include: Assorted Regular & Diet Soda, Bottled Water, and Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Herbal Teas

**MINIMUM OF (25) GUESTS REQUIRED FOR BUFFETS
OR ADDITIONAL \$5.00 PER PERSON IS APPLIED**

DELI LUNCH

- Romaine Salad *with Radicchio, Red Onion, Tomato, Cucumber & Assorted Dressings*
- Grilled Vegetables
- Red Potato Salad

Assorted Sandwich Accompaniments:

- Domestic & Imported Cheeses
- Lettuce, Tomato, & Onion
- Deli Meats
- Assorted Artisan Breads & Kaiser Rolls
- Freshly Baked Cookies, Brownies, & Desert Bars

\$33 PER PERSON

THE SANDWICH BOARD

- Artisan Garden Greens *Served with a Selection of Dressings*

Choice of (3):

- Roast Beef Sirloin *with Horseradish Cream on Rustic Baguette*
- Open-Faced Chicken *with Roasted Red Pepper & Basil Aioli on Focaccia Bread*
- Crispy Chicken, Pickled Onions, & Dijon on Rye
- Smoked Turkey *with Gruyere Cheese, & Pesto Aioli on Wheat Bread*
- Ham, Cheddar, & Apple Chutney on Sourdough
- B.L.C.: *Smoked Bacon, Lettuce, Chicken, & Pimenton Aioli on Ciabatta*
- Grilled Portobello Wheat Wrap *with Mushroom, Zucchini, Tomato, Piquillo Peppers, Balsamic Dressing & Hummus*
- Caprese, Tomato, Red Onion, Mozzarella, & Basil Pesto on Baguette
- Spanish Shoemaker: *Hummus, Espellette Mayo, Olive Salad, Shaved Veggies, & Sprouts on Onion Focaccia*
- Assorted Kettle Chips with Dipping Sauces
- Assorted Brownies & Cookies

\$35 PER PERSON

LUNCH

LUNCH BUFFETS (CONTINUED)

All Lunch Buffets Include: Assorted Regular & Diet Soda, Bottled Water, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

MINIMUM OF (25) GUESTS REQUIRED FOR BUFFETS
OR ADDITIONAL \$5.00 PER PERSON IS APPLIED

LUNCH IN NEW ENGLAND

- New England Clam Chowder
- Chopped Salad *Served with a Selection of Dressings*
- New England Pasta Salad: *Sundried Tomatoes, Mozzarella, Olives, Herbs, & Lemon Oil Vinaigrette*
- Tomatoes Cucumber Salad Tossed in a Light Dill Vinaigrette

Sandwich Offerings:

- Hand Carved Turkey *with Provolone Cheese on Pumpnickel*
- Roast Beef on Rye Bread *with Havarti Cheese, Sauerkraut, Pickles & Thousand Island Dressing*
- Assorted Kettle Chips *with Dipping Sauce*
- Boston Cream Pie, Cheesecake Bites, & Assorted Dessert Bars

\$43 PER PERSON

FARMERS MARKET

- Vegetable Minestrone Soup

Assorted Seasonal Greens

Selection of Extra's:

- Carrots, Cucumber, Tear Drop Tomatoes, Roasted Red Peppers, Chickpeas, Mushrooms, Candied Walnuts, Dried Cranberries, & Goat Cheese

Selection of Dressings:

- Raspberry Vinaigrette, Bleu Cheese, Balsamic, & Apple Cider Ranch

Selection of Meats:

- Smoked Chicken, Sirloin Steak, & Spiced Shrimp

Selection of Desserts:

- Petite Fours & Miniature Pastries

\$37 PER PERSON

LUNCH BUFFETS (CONTINUED)

All Lunch Buffets Include: Assorted Regular & Diet Soda, Bottled Water, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

MINIMUM OF (25) GUESTS REQUIRED FOR BUFFETS
OR ADDITIONAL \$5.00 PER PERSON IS APPLIED

THE CEO LUNCHEON

- Artisan Breads & Rolls with Creamery Butter

Choice of (2) Salads:

- Caesar Salad *with Classic Hearts of Romaine, Herb Croutons, Shaved Parmesan & Creamy Caesar Dressing*
- Mixed Greens, Cherry Tomatoes, Carrots, Cucumbers
- Tomato, Basil, & Mozzarella Salad
- Tomato, Red Onion, & Blue Cheese Salad

Choice of (2) Entrées:

- Braised Short Ribs
- Chicken Piccata
- Salmon with Lemon Cream Sauce
- Wild Mushroom Risotto
- Flank Steak Chimichurri
- Parmesan Crusted Chicken
- Shrimp Scampi

Choice of (2) Sides:

- Fingerling Potatoes
- Baby Carrots
- New York Cheesecake Station with Toppings
- Smashed Red Potatoes
- Grilled Vegetables

\$45 PER PERSON

DINNER

PLATED DINNER

*All Plated Dinner Entrées Served With: Assorted Rolls & Butter,
(1) Choice of Salad, (1) Dessert Selection, and Freshly Brewed
Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

**IF MORE THAN (1) ENTRÉE IS SELECTED,
COUNTS MUST BE PROVIDED PER EACH ENTRÉE**

PLATED SALAD SELECTIONS:

(1) Salad Selection Included with Plated Meal

SALAD CAPRICE

Spinach, Radicchio, Roma Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, & Balsamic Dressing

ROMAINE & ARGULA SALAD

Artichokes, Olives, Feta Cheese, Sundried Tomato, & Citrus Herb Dressing

MIXED GREEN SALAD

Cucumber, Tomatoes, Red Onion, & Selection of House Dressings

CAESAR SALAD

Classic Hearts of Romaine, Herb Croutons, & Shaved Parmesan with Creamy Caesar Dressing

PLATED ENTRÉE SELECTIONS:

CITRUS GRILLED CHICKEN BREAST

- Tomato Olive Tapenade
- Haricot Vert
- Seasoned Roasted Potatoes

\$45 PER PERSON

CITRUS SALMON

- Lemon & Paprika Rub *with Fresh Lime Sauce*
- Sweet Potato-Basil Mashers
- Seasonal Vegetables

\$51 PER PERSON

HORSERADISH CRUSTED COD

- Smoked Tomato Sauce & Chive Oil
- Toasted Grain Blend
- Seasonal Vegetables

\$46 PER PERSON

PLATED DINNER (CONTINUED)

*All Plated Dinner Entrées Served With: Assorted Rolls & Butter,
(1) Choice of Salad, (1) Dessert Selection, and Freshly Brewed
Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

**IF MORE THAN (1) ENTRÉE IS SELECTED,
COUNTS MUST BE PROVIDED PER EACH ENTRÉE**

HERB GRILLED NY SIRLOIN

- Peppercorn Sauce
- Garlic Mashed Potatoes
- Roasted Mushrooms

\$71 PER PERSON

GRILLED BEEF TENDERLOIN

- Rosemary & Cracked Pepper *with Caramelized Onions
& Cabernet Demi-Glace*
- Fingerling Potatoes
- Seasonal Vegetables

MARKET PRICE

DUO PLATE

- Three-Pepper Crusted Fillet & Herb Grilled Chicken Medallion Au Poivre *with Thyme Reduction*
- Three-Cheese Orzo
- Haricot Vert & Peppers

\$71 PER PERSON

PLATED DESSERT SELECTIONS:

(1) Dessert Selection Included with Plated Meal

NEW YORK CHEESECAKE

Sliced Strawberries & Grand Marnier

FRUIT COBBLER

Assorted Fruits in Sugar Sauce and Crumble Topping

DINNER

PLATED MATADORA DINNER

All Plated Dinner Entrées Served With: Assorted Rolls & Butter, (1) Choice of Salad, (1) Dessert Selection, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

IF MORE THAN (1) ENTRÉE IS SELECTED, COUNTS MUST BE PROVIDED PER EACH ENTRÉE

PLATED SALAD SELECTIONS:

(1) Salad Selection Included with Plated Meal

LITTLE GEM SALAD

Shaved Veggies, Lemon Crouton, Queso de Bola, & Sherry Vinaigrette

KALE SALAD

Shaved Provolone, Chickpeas, Olives, Burnt Raisins, Crispy Sweet Potatoes, Pepitas, & Vinaigrette

PLATED ENTRÉE SELECTIONS:

SPANISH GRILLED CHICKEN

– Wilted Kale, Potatoes Puree, Confit Chicken Leg, Red Mojo Sauce, & Gremolata

\$40 PER PERSON

SHRIMP ALA PLANCHA

– Saffron Risotto, Scallions, Chick Peas, & Piquillo Peppers

\$42 PER PERSON

NY STRIP

– Roasted Pinenton Potatoes, Seared Mushrooms, Chimichurri Sauce, & Rioja Jus

MARKET PRICE

PLATED DESSERT SELECTIONS:

Choice of (1) Dessert Selection with Plated Meal

CREMA CATALAN

Traditional Spanish Custard & Sugar Brule

RICOTTA CHEESECAKE

Rosemary Crust, Candied Pecans, Seasonal Compote & Whipped Cream

DINNER BUFFETS

All Plated Dinner Entrées Served With: Assorted Rolls & Butter, (1) Choice of Salad, (1) Dessert Selection, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

MINIMUM OF (25) GUESTS REQUIRED FOR BUFFETS, OR ADDITIONAL \$5.00 PER PERSON IS APPLIED

BEACON HILL

– Wild Greens with Roasted Red Peppers, Feta Cheese, Kalamata Olives & Balsamic Vinaigrette

– Rosemary Chicken Breast & Wild Mushrooms

– Roasted Pork Loin

– Smashed Red Potatoes

– Seasonal Local Vegetables

– Fruit Cobbler

\$55 PER PERSON

DINNER ON THE BAY

– Caesar Salad with Classic Hearts of Romaine, Herb Croutons, Shaved Parmesan & Creamy Caesar Dressing

– Sliced Seasonal Fruits & Berries

– Grilled Salmon with Lemon Caper Cream

– Sirloin Steak

– Fingerling Potatoes

– Broccoli & White Cheddar

– Boston Crème Pie

\$58 PER PERSON

MATADORA BUFFET

– Kale Salad

– Spanish Roast Sirloin with Romanesco, Chimichurri & Horseradish Sauces

– Grilled Salmon

– Carrots a la Plancha

– Seared Mushrooms

– Ricotta Cheesecake

– Crema Catalan

\$58 PER PERSON

DINNER

DINNER BUFFETS (CONTINUED)

All Dinner Buffets Include: Fresh Baked Artisan Rolls with Butter, Assorted Regular & Diet Soda, Bottled Water, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

**MINIMUM OF (25) GUESTS REQUIRED FOR BUFFETS,
OR ADDITIONAL \$5.00 PER PERSON IS APPLIED**

THE WOBURN DINNER BUFFET

Choice of (2) Salads:

- Caesar Salad *with Classic Hearts of Romaine, Herb Croutons, Shaved Parmesan & Creamy Caesar Dressing*
- Mixed Greens, Cherry Tomatoes, Carrots, & Cucumbers
- Tomato, Basil, & Mozzarella Salad
- Tomato, Red Onion, & Blue Cheese Salad

Choice of (2) Entrées:

- Braised Short Ribs
- Flank Steak Chimichurri
- Chicken Piccata
- Pecan Crusted Chicken *with Apricot Reduction*
- Stuffed Breast of Chicken *with Apple Bread Stuffing & Balsamic Glaze*
- Salmon *with Lemon Cream Sauce*
- Horseradish Crusted Cod
- Mahi Mahi
- Shrimp Scampi
- Three Cheese Ravioli in Chef's Choice of Sauce
- **Add on Filet Mignon Béarnaise – Add: \$10 PER PERSON**

Choice of (2) Sides:

- Fingerling Potatoes
- Smashed Red Potatoes
- Three Cheese Mac & Cheese
- Wild Mushroom Risotto
- Baby Carrots
- Grilled Vegetables
- Roasted Root Vegetables
- Broccoli & White Cheddar
- New York Cheesecake Station with Toppings

\$60 PER PERSON

- **Add an Additional Entrée (3 Total) – Add: \$10 PER PERSON**

RECEPTION

RECEPTIONS

All Receptions are Based on (2) Hour Time Frames

**A MINIMUM ORDER OF (25) PIECES REQUIRED
FOR ALL HORS D'OEUVRES**

PASSED HORS D'OEUVRES:

\$130 PER (25) PIECES

FRESH MOZZARELLA & CHERRY TOMATO SKEWER

Basil & Balsamic Glaze

TRADITIONAL SPANAKOPITA

Feta Cheese & Spinach Wrapped in Phyllo

PROSCIUTTO WRAPPED ASPARAGUS

Lemon Aioli & Balsamic Glaze

STUFFED MUSHROOM CAPS

Crab & Boursin Cheese Blend

CHICKEN SKEWERS

Served With Stone Ground Mustard & Lime Beurre Blanc or Thai Peanut Sauce

BEEF OR SHRIMP SKEWERS

MEATBALLS

Tomato Basil Sauce

PULLED PORK SLIDERS

Slow Roasted Pork in Zesty Barbeque Sauce

STEAK SANDWICHES

Mustard & Horseradish Cream

COFFEE CRUSTED SEARED BEEF TENDERLOIN

Smokey Blue Cheese Mousse on Brioche Roll

MINIATURE BEEF WELLINGTON

Served with Horseradish Cream Dipping Sauce

SCALLOPS WRAPPED IN APPLEWOOD

SMOKED BACON

Served with Teriyaki Dipping Sauce

CRAB CAKE SLIDERS

Pan Seared with Lemon Mustard Sauce

COCONUT PRAWNS

Deep Fried Coconut Shrimp Mustard & Harissa Sauce

OYSTER & CHILLED PRAWNS (25) Mixed Pieces of Both

Served with Cocktail Sauce

RECEPTIONS (CONTINUED)

THE MATADORA RECEPTION

\$38 PER SELECTED (4)

\$42 PER SELECTED (5)

\$47 PER SELECTED (6)

CRISPHY CHICKPEA TOTS

Espelette Mayo, Pecorino & Parsley

MARINATED MANCHEGO CUBES

Olive Oil & Vinegar, Roasted Garlic & Herbs

SERRANITO TOAST

Jamon Serrano, Manchego, Roasted Garlic Aioli, on Baguette

GRILLED CHORIZO PIQUERO'S

Piquillo Honey Mustard & Pimento

PATATAS BRAVAS

Crispy Potato, Pimenton Aioli, Tomato Romesco, & Sea Salt

PAN CON TOMATE

Tomato Rubbed Garlic Toast, Extra Virgin Olive Oil & Sea Salt

CRISPY ROCK SHRIMP

Garlic Aioli

SPICY TUNA TOAST

Hummus, Green Olive, Espelette Mayo, Sesame on Toast

RECEPTIONS (CONTINUED)

All Receptions are Based on (2) Hour Time Frames

**MINIMUM OF (25) GUESTS REQUIRED FOR
RECEPTION PACKAGE BELOW, OR ADDITIONAL**

\$5.00 PER PERSON IS APPLIED

THE WOBURN RECEPTION

PASSED HORS D'OEUVRES

- Crab Cakes Sliders
- Lime Herb Chicken Skewers *with Tomato Herb Relish*
- Pimiento Cheese Biscuits *with Bacon Onion Jam*
- Cornbread & Pulled Pork Sliders

DISPLAY STATION

- Grilled & Pickled Vegetable Display
- Olive & Breads Display *with Herbed Butter & Spreads*
- Country Cured Meats, Local Cheese, & Olives
- Shrimp Ceviche

\$41 PER PERSON

A SERVICE CHARGE OF 15% OF THE TOTAL FOOD AND BEVERAGE REVENUE WILL BE ADDED, WHICH WILL BE PROVIDED TO WAIT STAFF EMPLOYEES, SERVICE EMPLOYEES AND/OR SERVICE BARTENDERS. AN ADMINISTRATIVE FEE OF 12% OF THE TOTAL FOOD AND BEVERAGE REVENUE AND APPLICABLE TAXES WILL BE ADDED. THIS ADMINISTRATIVE FEE IS RETAINED BY THE HOTEL AND IS NOT A TIP, GRATUITY OR SERVICE CHARGE FOR ANY EMPLOYEE AND IS NOT THE PROPERTY OF THE EMPLOYEE(S) PROVIDING SERVICE TO YOU.

RECEPTION

CHEF STATIONS

All Attendant Stations are Based on (2) Hour Time Frames

These Stations are not Designed to be Stand-Alone Reception Items

EACH CHEF STATION REQUIRES A \$150.00 ATTENDANT FEE

MINIMUM OF (25) GUESTS REQUIRED FOR ALL CHEF STATIONS, OR ADDITIONAL \$5.00 PER PERSON IS APPLIED

CARVING STATIONS:

PRIME RIB OF BEEF

- Silver Dollar Rolls & Creamery Butter with Snipped Chives
- Horseradish Cream & Au Jus

\$24 PER PERSON

HERB & GARLIC BEEF TENDERLOIN

- Silver Dollar Rolls & Creamery Butter with Snipped Chives
- Mustard, Horseradish Cream, & Au Jus

MARKET PRICE

WHOLE ROAST TURKEY BREAST

- Silver Dollar Rolls & Creamery Butter with Snipped Chives
- Cranberry Relish

\$15 PER PERSON

SPANISH ROASTED PORK LOIN

- Pimenton Garlic, Thyme, & Rosemary
- Romesco, Horseradish Crème, & Chimichurri

\$21 PER PERSON

SPANISH GRILLED NEW YORK LOIN

- Espelette, Garlic & Thyme,
- Romesco, Horseradish Crème, & Chimichurri

MARKET PRICE

PASTA STATION:

CHEF COOKS TO ORDER

- Garlic Cream Sauce & Fire Roasted Tomato Sauce
- Chicken, Sausage, & Shrimp
- Mushrooms, Tomatoes, Onions, & Peppers
- Fresh Herbs & Italian Cheeses

\$18 PER PERSON

STATIONS

All Receptions are Based on (2) Hour Time Frames

MINIMUM OF (25) GUESTS REQUIRED FOR RECEPTION PACKAGE BELOW, OR ADDITIONAL \$5.00 PER PERSON IS APPLIED

FARMERS MARKET

- Baby Zucchini
- Summer Squash
- Rainbow Carrots
- Mini Sweet Peppers
- Broccoli Spigarello
- Sun Gold Heirloom Tomato
- Assorted Radishes
- Creamy Ranch, Chipotle Aioli & Hummus Dip

\$12 PER PERSON

GOURMET MACARONI & CHEESE MARTINI STATION

– *Choice of (3):*

- Classic American *with Cheddar Cheese*
- Swiss *with Comte Cheese & Truffle Oil*
- Italian *with Spinach, Sausage, and Parmesan Cheese*
- Ocean *with Shrimp & Scallops*

\$19 PER PERSON

BUILD YOUR OWN SLIDER

- Grilled Chicken, Beef, Vegetarian
- Caramelized Onions
- Lettuce & Tomato
- Applewood Smoked Bacon
- Brioche Bun
- Crafted Kettle Chips
- Ketchup, Mustard, Ranch, & Zesty Onion

\$20 PER PERSON

SEAFOOD STATION

- Chilled Prawn, Snow Crab Claw, & Cocktail Sauce
- Oyster Shooters
- Marinated Clams & Mussels
- Hot Artichoke & Crab Spinach Dip *with Sliced French Bread*

MARKET PRICE

RECEPTION

STATIONS *(CONTINUED)*

All Receptions are Based on (2) Hour Time Frames

**MINIMUM OF (25) GUESTS REQUIRED FOR
RECEPTION PACKAGE BELOW, OR ADDITIONAL
\$5.00 PER PERSON IS APPLIED**

PIZZA BOARD

Assorted Gourmet Thin Crust Pizza

- Chicken Pesto Pizza
- Sausage & Mushroom Pizza
- Vegetable Pizza
- Fresh Mozzarella & Basil Pizza

\$20 PER PERSON

MASHED POTATO MARTINI STATION

- Roasted Garlic Mashed Potatoes
- Ginger Mashed Sweet Potatoes
- Sour Cream & Chives
- Applewood Smoked Bacon
- Parmesan & Cheddar Cheese
- Caramelized Onions & Truffle Oil

\$18 PER PERSON

CLASSIC APPETIZER STATION

- Buffalo Chicken Wings *with Blue Cheese Dipping & Paired Crudités*
- Jalapeno Cheese Poppers
- Mini Corn Dogs
- Potato Skins
- Accompanied Sauces

\$19 PER PERSON

DESSERT STATIONS

All Receptions are Based on (2) Hour Time Frames

**MINIMUM OF (25) GUESTS REQUIRED FOR
RECEPTION PACKAGE BELOW, OR ADDITIONAL
\$5.00 PER PERSON IS APPLIED**

CHEESECAKE BAR

- Assorted Cheesecakes
- Chocolate, Strawberry, & Caramel Sauces
- Fresh Berries, Fruit Compote, & Whipped Cream

\$16 PER PERSON

CHOCOLATE LOVERS

- Chocolate Dipped Strawberries
- Chocolate Brownie Bites
- White Chocolate Cookies
- Chocolate Dipped Pretzels

\$18 PER PERSON

ICE CREAM PARLOR

- Vanilla, Chocolate, & Strawberry Ice Cream
- Chocolate, Strawberry, & Caramel Sauces

Toppings:

- Crushed Oreo's, M&M's, Chocolate Chips, Cherries,
Chopped Nuts & Whipped Cream

\$18 PER PERSON

HILTON PETITE SWEETS

- Chocolate & Espresso Éclair
- Berry Cheesecake
- Coconut Cake
- Chocolate Cake
- Chef's Assorted Dessert Bars

\$18 PER PERSON