



Breakfast
Banquet Menu

THE
VERVE[™]
HOTEL



CONTINENTAL BREAKFAST

Includes Freshly Brewed Lavazza Regular and Decaffeinated Coffee and Tazo® Teas. *Minimum of 10 guests.*

SIXTEEN CANDLES 18

Orange Juice, Cranberry Juice
Seasonal Fruit Display
Selection of Bakeshop Specialties
Vermont Butter & Preserves

THE BREAKFAST CLUB 22

Orange Juice, Cranberry Juice
Seasonal Fruit Display
House-made Tea Breads & Donuts
Assorted Yogurts, Granola, Seasonal Berries
Vermont Butter & Preserves

WALKING ON SUNSHINE 24

Orange Juice, Cranberry Juice
Seasonal Fruit Display
Bagels & Cream Cheese
Assorted Cereals
Assorted Yogurts, Granola, Seasonal Berries
Selection of Bakeshop Specialties
Vermont Butter & Preserves

BREAKFAST BUFFETS

Includes Freshly Brewed Lavazza Regular and Decaffeinated Coffee and Tazo® Teas. *Minimum 20 Guests*

*HUNGRY LIKE THE WOLF 30

Cranberry Juice, Orange Juice
Cage-free Scrambled Eggs, Bacon or Sausage
Home Fries, Bakeshop Pastries
Vermont Butter & Preserves

*START ME UP 36

Cranberry Juice, Orange Juice
Cage-free Scrambled Eggs
Choice of Two Meats
Choice of Two Specialty items
Seasonal Fruit Display
Selection of Bakeshop Specialties
Vermont Butter & Preserves
Assorted Cereals

*STAYIN' ALIVE 32

Cranberry Juice, Orange Juice
Cage-free Scrambled Eggs
Choice of Two Meats
Choice of One Specialty Item
Seasonal Fruit Display
Selection of Bakeshop Specialties
Assorted Cereals
Vermont Butter & Preserves

MEAT CHOICES:

Applewood Smoked Bacon, Pork Sausage,
Turkey Sausage, Chicken Sausage

SPECIALTY ITEMS:

Breakfast Burrito, Waffles, Pancakes,
French Toast, Breakfast Sandwich

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BREAKFAST STATIONS

Does not include beverages. *Minimum of 20 guests.*

WAFFLE OR FRENCH TOAST BAR 20

Waffles or French Toast
Mixed Berry Compote
Whipped Cream
Vermont Pure Maple Syrup

GRIDDLE CAKE BAR 20

Buttermilk Pancakes
Mixed Berries
Chocolate Chips, Walnuts
Whipped Cream
Vermont Pure Maple Syrup

OMELET ACTION STATION 20

Cage-free Whole Eggs, Egg Whites, Egg Beaters
Smoked Salmon, Applewood Smoked Bacon, Pork or Chicken
Sausage, Ham, Tomatoes, Spinach, Bell Peppers, Mushrooms,
Broccoli, Vermont Cheddar, Swiss

Chef Attendant required, \$150 per attendant

À LA CARTE BEVERAGES AND SNACKS

Pricing is per person, unless otherwise noted.

Lavazza Regular, Decaffeinated and Hot Tea (per person)	9
Regular & Diet Coca-Cola Products	6 ea
Bottled Water	5 ea
Pure Leaf Iced Tea	6 ea
Simply Lemonade	7 ea
Red Bull Classic & Red Bull Sugar-Free	7 ea
Lavazza Canned Latte	7 ea
Protein, Granola, & Cereal Bars	7 ea
Mixed Nut & Dried Fruit Trail Mix	9

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BREAKFAST BUFFETS ENHANCEMENTS / Á LA CARTE

*SUNRISE SANDWICHES 15

Select One Bread: Bagel, Croissant, English Muffin, Flour Tortilla

Select One Egg: Fried, Scrambled, Egg White

Select One Meat: Pork Sausage, Applewood Bacon, Ham, Turkey Sausage

ADDITIONS TO THE MAIN EVENT

Scrambled Eggs	9
Additional Applewood Bacon or Turkey Sausage	6
Additional Seasonal Fruit Assortment	7
Bagels & Whipped Cream Cheese	5
Buttermilk Pancakes, Maple Syrup	9
Challah French Toast, Maple Syrup	9
Assorted Cereals, Whole & Skim Milk, Whole Banana	7
Assorted Fruit Yogurts, Granola	8
Oatmeal, Brown Sugar, Cinnamon, Raisins, Sliced Apples	9
Bagels, Lox, Cream Cheese, Capers & Red Onion	21
All Day Beverages to include Coffee, Hot Tea, Juice, Soft Drinks, Water	35
All Day Coffee and Hot Tea Station	26
All Day Soft Drink Station	20

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BRUNCH

Includes Freshly Brewed Lavazza Regular & Decaffeinated Coffee with Flavored Syrups & Tazo® Teas.
Minimum 20 guests.

B-52 BRUNCH 41

Orange Juice, Cranberry Juice
Seasonal Fruit Display

Caprese Salad, Sliced Tomatoes, Mozzarella, Basil and Balsamic Vinaigrette
Caesar Salad, Shaved Parmesan and Baked Croutons
Pasta Salad, Season Garden Vegetables, Lemon Herb Vinaigrette

Assorted Quiche: Cheese, Vegetable, Meat
Farm Fresh Scrambled Eggs
Smoked Bacon, Pork Sausage or Corned Beef Hash
Breakfast Potatoes

Assorted Tea Sandwiches including Tuna Salad, Chicken Salad, Egg Salad
Smoked Salmon Display, Hard-Boiled Eggs, Capers, Red Onions

Selection of Bakeshop Specialties
Bagels & Cream Cheese
Butter & Preserves
Warm Rolls & Butter

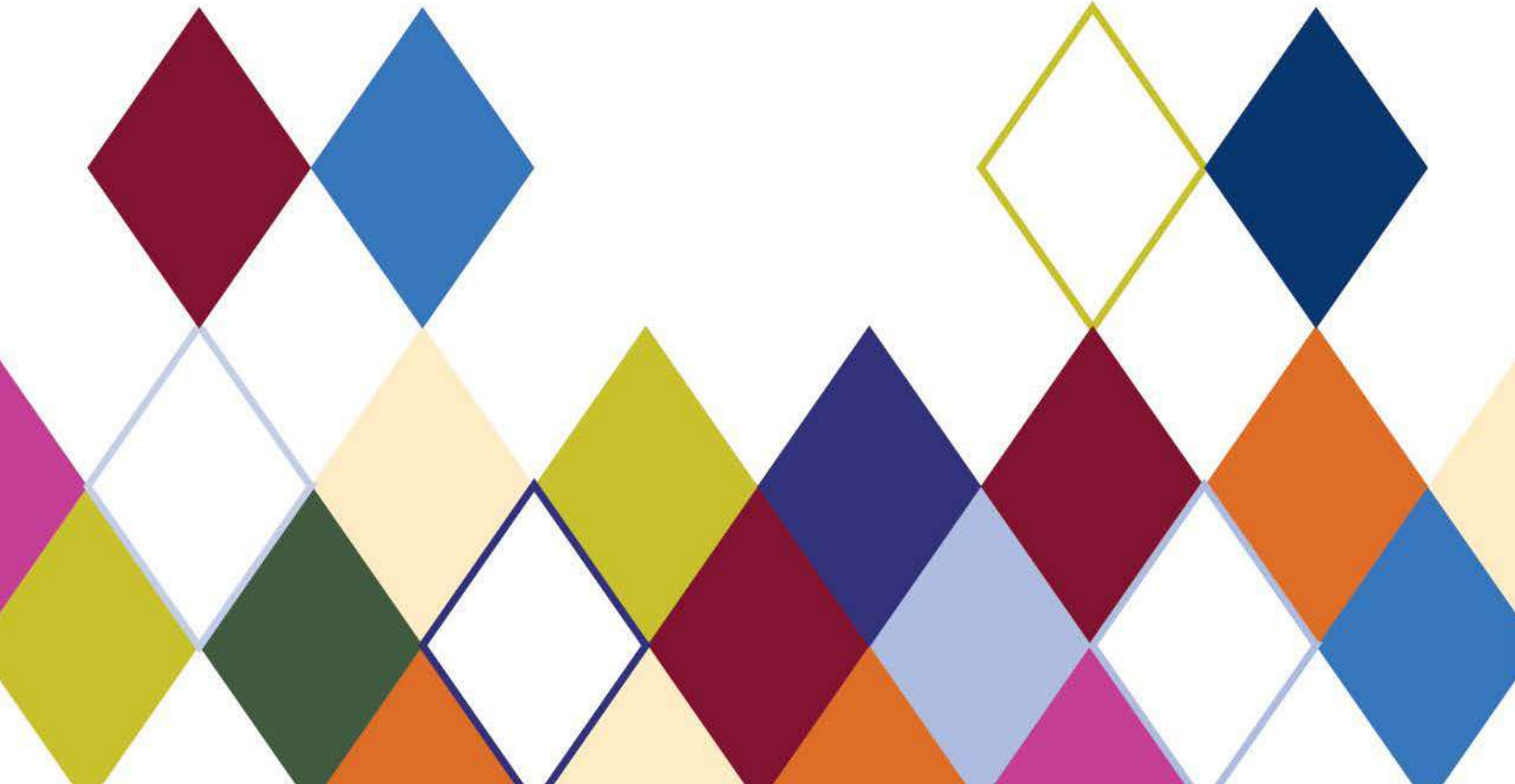
Select One:
Freshly Baked Mini Pastry
Flourless Chocolate Torte
Apple Torte

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Themed Breaks
Banquet Menu

THE
VERVETM
HOTEL





THEMED BREAKS AND A LA CARTE ITEMS

Pricing is per person, unless otherwise noticed. Does not include beverages unless otherwise noted.
 Minimum of 10 guests for Themed Breaks.

BACK TO THE FUTURE 16

Seasonal Fruit Display
 Assorted Cookies, Brownies

CANDY GIRL 18

M&Ms & Hershey Kisses
 Chocolate Brownies
 Chocolate Cupcakes with White Frosting
 Chocolate Dipped Strawberries

LUNCH BOX 15

Hostess Treats
 Yoo-hoos, Chocolate Beverage
 Whole Fruit

WAKE ME UP BEFORE YOU GO GO 18

Protein Bars
 Lavazza Latte Canned Drinks
 Regular & Sugar Free Red Bull Energy Drinks

SAY CHEESE! 21

Display of Imported & Domestic Cheeses
 Seasonal Fruit Display
 Assorted Crackers

LA ISLA BONITA 15

Crispy Tortilla Chips & Salsa Picante
 Guacamole & Sour Cream

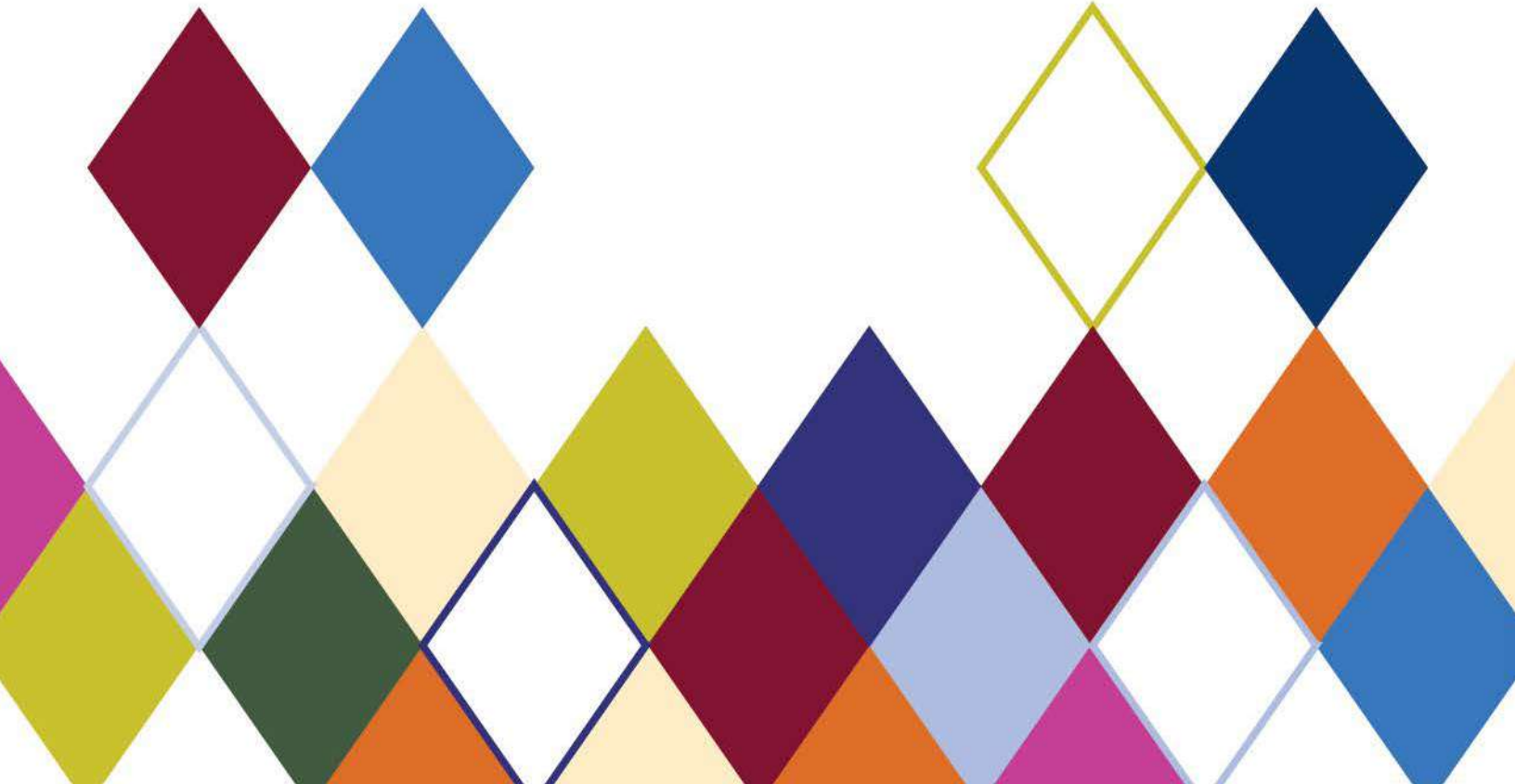
LAVAZZA Regular, Decaffeinated and Hot Tea	9
Regular & Diet Coca-Cola Products	6 ea
Pure Leaf Iced Tea	6 ea
Simply Lemonade	7 ea
Red Bull Classic & Sugar-Free	7 ea
Lavazza Latte Canned Drinks	7 ea
Protein Bars, Granola Bars, Cereal Bars	6 ea
Cracker Jacks, Smartfood	6 ea
Homemade Cookies	5 ea
Hummus, Pita Chips and Veggie Sticks	9
Soft Pretzels, Mustard & Nacho Cheese	7
Mixed Nut & Dried Fruit Trail Mix	9
Assorted Fruit Yogurts, Granola	9 ea
Hostess Treats	6 ea

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Lunch
Banquet Menu

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LUNCH BUFFET

All lunch buffets include Freshly Brewed Lavazza Regular and Decaffeinated Coffee and Tazo® Teas. *Minimum 20 guests. Buffet service is two hours. All pricing is per person.*

NINE TO FIVE 35

Market Fresh Composed Salad
Mixed Greens, Cucumbers, Red Onions, Cherry Tomatoes,
Walnuts, Balsamic, Ranch, Blue Cheese Dressing

Heirloom Potato Salad
Herb Roasted Turkey Breast
Virginia Ham, Roast Beef*
Cheddar, Swiss and Pepper Jack Cheeses

Sliced Tomato, Lettuce, Red Onion
Kosher Dill Pickles
Assorted Rolls and Breads
Mayonnaise and Mustard

Assorted Cookies and Brownies

EMPIRE OF THE SUN 41

Miso Soup
Asian Slaw
Shaved Cabbage, Bok Choy, Water Chestnut, Green
Onion, Sesame Vinaigrette

Peanut Noodle Salad
Shitake Mushrooms, Onion, Pepper

*Spicy Szechuan Beef
Sweet & Sour Chicken
Vegetable Eggrolls
Steamed Jasmine Rice
Roasted Green Eggplant
Sweet Chili Sauce, Soy Sauce, Spicy Peanut Sauce

Fortune Cookies

ST. ELMO'S FIRE 38

Choice of Soup:
Chicken Noodle Soup
Tomato Basil Bisque, Parmesan Wafer
New England Clam Chowder

Garden Greens, Roma Tomatoes, Red Onions, Cucumbers
Brioche Croutons, Balsamic Vinaigrette or Ranch

Italian Grinder
Salami, Capicola, Ham, Provolone, Vinegar, Onion, Focaccia

Smoked Turkey Sub
Smoked Bacon, Swiss, Green Goddess Mayo, Lettuce, Tomato,
French Baguette

Falafel Wrap
Naan, Pickled Red Onion, Tzatziki, Cucumber

Sweets Table
Cookies, Lemon Bars

FIELD OF DREAMS 38

Mixed Greens
Farro, Quinoa and Barley
Assorted Dressings and Toppings
*All Deconstructed to make your own bowl

Toppings:
Seasonal Roasted Vegetables (select two)
Red Beets, Roasted Carrots, Roasted Sweet Potato
Crumbled Goat Cheese, Crumbled Feta Cheese
Assorted Nuts

Select One
Grilled Chicken
Salmon

Cookies, Lemon Bars

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LUNCH BUFFET

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THE DELOREAN 44

Tomato Basil Bisque

Select One Salad

Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic
Hearts of Romaine, Parmesan-Crusted Chicken Breast,
Croutons, Caesar Dressing

Select One Entrée

Parmesan Crusted Chicken Breast, Tomato Sauce
*Grilled Salmon, Marinated Lemon

Red Bliss Potatoes
Seasonal Vegetables

Tiramisu

Add 2nd Entrée for an additional \$3 per person

CHEERS 46

House-Made Cornbread
New England Clam Chowder
Mixed Green Salad
Traditional Cole Slaw

Select One Entrée

Boston Brick Chicken
Yankee Pot Roast
St. Louis Ribs, Molasses BBQ Sauce

Boston Baked Beans
Roasted Garlic & Herb Red Bliss Potatoes

Boston Cream Pie

Add 2nd Entrée for an additional \$3 per person

THE THREE AMIGOS 40

Tortilla Soup

Select One

Mango, Jicama & Sweet Pepper Slaw
Romaine, Tortilla Strips, Tomatoes, Queso Fresco
Cilantro Lime Vinaigrette

Select One Entrée

Adobo Chicken, Caramelized Onions, Peppers
Slow Roasted Pork Carnitas

Buffet Includes:

Yellow Mexican Rice
Mexican Street Corn “off the cob”, Ancho Chili Butter
Black Bean Pineapple Salsa
Warm Flour Tortillas or Soft Corn Tortillas
Sour Cream, Queso Fresco, Pico de Gallo, Guacamole
Cinnamon Sugar Churros, Chocolate Sauce
Mini Key Lime Tarts

Add 2nd Entrée for an additional \$3 per person

LITTLE NEROS 39

Wood Fire Style Pizza

Select Two

Margherita, Pepperoni, Sausage,
Buffalo Chicken with Blue Cheese

Select One Salad

Caesar Salad, Hearts of Romaine, Croutons,
Parmesan Cheese
Greek Salad, Olives, Feta, Onions, Cucumbers,
Cherry Tomatoes, Greek Dressing

Garlic Bread
Baklava

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IN-N-OUT: BOXED LUNCHES

Each boxed lunch includes Cape Cod® Potato Chips, Whole Fruit, Bottled Water and a Chef Baked Dessert packaged in to-go containers for convenient travel to your destination.

Minimum of 8 people, select 1 | Minimum of 15 people, select 2 | Minimum of 22 people, select 3

SMOKED TURKEY CLUB 27.50

Sourdough, Lettuce, Tomato
Swiss, Applewood Smoked Bacon, Herb Basil Mayo

LEMON HERB CHICKEN SALAD 26.50

Potato Roll, Lettuce, Tomato, Onion

GREEK SALAD WRAP 26.50

Tzatziki, Tomatoes, Cucumbers, Feta, Kalamata Olives, Onion, Flour Tortilla

HERB GRILLED CHICKEN CAESAR WRAP 27.50

Grilled Chicken, Hearts of Romaine, Parmesan, Caesar Dressing, Flour Tortilla

ITALIAN 28.50

Torpedo Roll, Ham, Capicola, Salami, Mortadella, Provolone, Shredded Lettuce, Tomato, Pickles, Sandwich Spread

*CARNEGIE 29.50

Rye Bread, Corned Beef, Swiss, Horseradish, Russian Dressing

BOXED SALAD 28.50

Select One Salad Base

Mixed Greens, Cucumber, Carrots, Tomato, Onions, Olives, Vinaigrette Dressing

Hearts of Romaine, Parmesan, Caesar Dressing

Greek Salad, Tomatoes, Cucumbers, Feta, Kalamata Olives, Onion, Greek Dressing

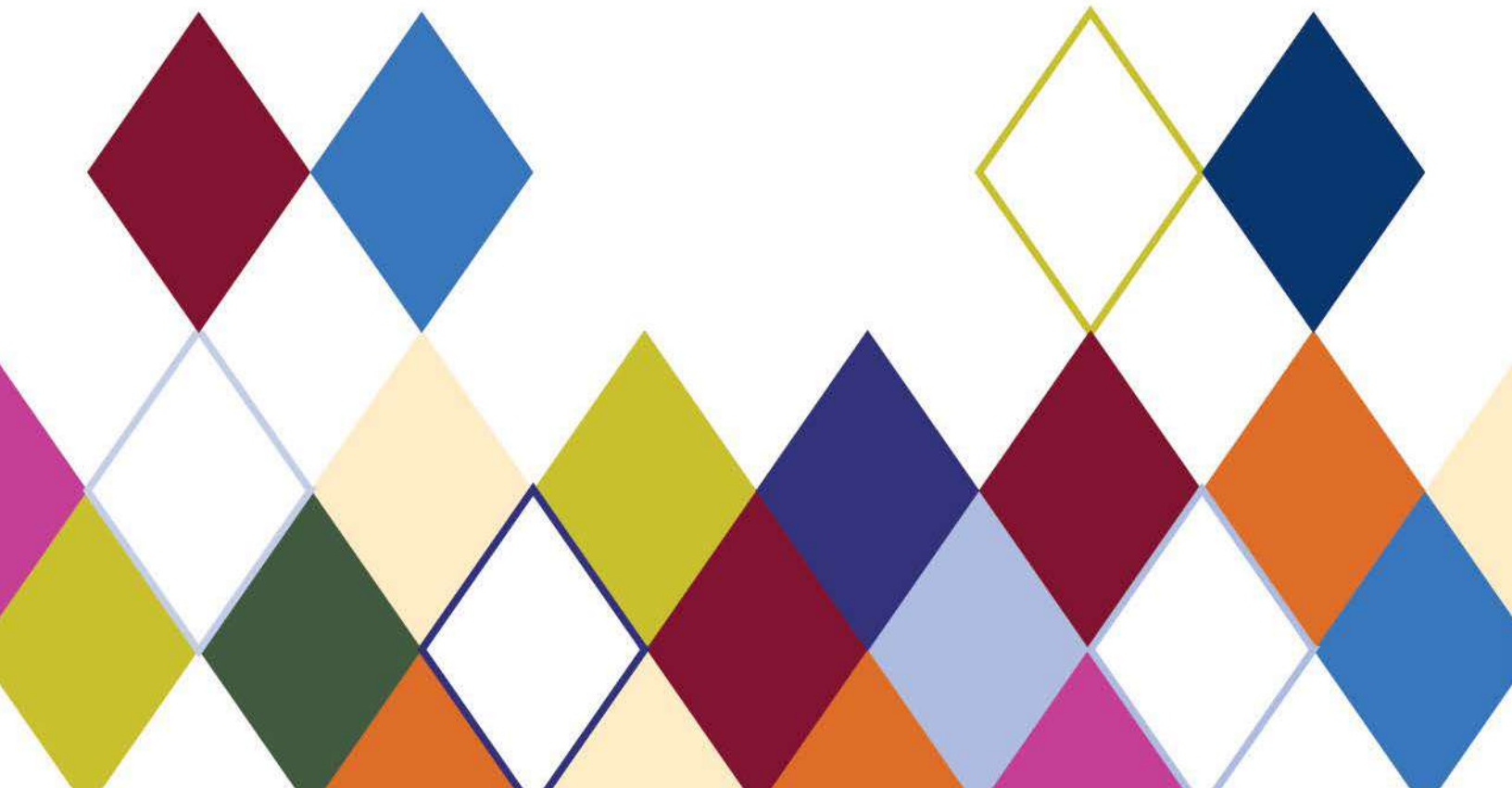
Select One Protein: Grilled Chicken, Chicken Salad, Egg Salad

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Reception
Banquet Menu

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RECEPTION DISPLAYS

All pricing is per person. *Minimum 20 guests.*

SEASONAL SLICED FRUIT 17

Display of Seasonal Fruit

GRILLED CHEESE & TOMATO SOUP 15

Mini Grilled Cheese Sandwiches, Tomato Basil Bisque

WINGS 19

Jumbo Chicken Wings

Buffalo, BBQ, or Bourbon Glaze

Celery, Carrots, Bleu Cheese

Choice of sauced or on the side

*RAW BAR *Market Price*

Jumbo Shrimp Cocktail

Alaskan King Crab

East Coast Oysters on the Half Shell

Bloody Mary Cocktail Sauce

Horseradish, Apple Cider Mignonette

CLASSIC LARGE SHRIMP COCKTAIL 21

Horseradish Tomato Chili Cocktail Sauce, Grilled Lemon
(5 pieces per person)

IMPORTED AND DOMESTIC CHEESE 21

Grapes, Assorted Seasonal Fruit

Crostini, Assorted Crackers

HUMMUS PLATTER 17

Grilled Peppers, Zucchini, Squash, Asparagus,

Marinated Artichokes, Kalamata Olives

Hummus, Toasted Pita Chips, Tabbouleh, Feta

*SUSHI DISPLAY *Market Price*

Select Three:

California Roll, Spicy Tuna Roll, Vegetarian Roll,

Shrimp Tempura Roll, Salmon Roll

Served with:

Wasabi, Pickled Ginger, Soy Sauce

ANTIPASTO 21

Assorted Salumi, Cappicola

Grilled Peppers, Zucchini, Squash, Asparagus,

Marinated Artichokes, Kalamata Olives,

Feta, Mozzarella

*SLIDER BAR 25

Select Two:

Hamburger, Cheeseburger, Pulled Pork, Grilled Cheese

Sliced Tomatoes, Shredded Lettuce, Pickles, Mayonnaise,

Mustard, Russian Dressing, Ketchup, Relish, Sliced Onions

Curly Fries

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RECEPTION STATIONS

All pricing is per person. *Minimum 25 guests per station. Culinary Stations Require Culinary Attendants \$150 each.*

***TACO 27**

Carne Asada, Adobo Chicken, Guacamole, Mexican Rice, Shredded Cheese, Tortillas, Black Beans, Street Corn Pico de Gallo, Sour Cream, Salsa Verde

POPCORN CHICKEN BAR 20

Crispy Chicken Breast Bites
Buffalo Sauce, Bleu Cheese, BBQ Sauce, Ketchup

PASTA 28

Select One Sauce:
Basil Pesto, Marinara, Alfredo

Select Two Proteins:
Chicken Parmesan, Meatballs, Italian Sweet Sausage, Ground Beef

Seasonal Vegetables
Garlic Bread
Parmesan Cheese

MARKET GREENS 18

Mixed Greens, Cucumbers, Red Onions, Cherry Tomatoes
Balsamic, Ranch, Bleu Cheese
Bread & Butter

POPCORN SHRIMP BAR 30

Breaded Battered Rock Shrimp
Lemon Aioli, Cocktail Sauce, Lemon Wedges

CARVING STATIONS

All pricing is per person. *Minimum 25 guests per station. Culinary Stations Require Culinary Attendants \$150 each.*

***TUSCAN MARINATED ROAST PORK 25**

Rosemary and Garlic Jus, Olive Aioli, Roasted Potatoes

CIDER BRINED TURKEY BREAST 20

Cranberry Sauce, Truffle Gravy, Stuffing

CRACKED PEPPER BEEF TENDERLOIN 45

Red Wine Demi, Artisan Rolls

***COFFEE DUSTED NEW YORK STRIP LOIN 35**

Bordelaise Sauce
Sourdough Rolls, Butter

***OVEN ROASTED PRIME RIB 40**

Beef Jus, Horseradish Cream
Sourdough Rolls and Butter

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DESSERT STATIONS

All pricing is per person. *Minimum 25 guests per station.*

ICE CREAM SUNDAE BAR 12

Individual Scoops of Chocolate & Vanilla Ice Cream
Warm Chocolate Sauce, Caramel Sauce, Whipped Cream,
Marshmallows, Strawberries, Cherries, M&Ms, Sprinkles

WINTER WARMER 15

Hot Chocolate
Lavazza Regular, Decaffeinated Coffee, Tazo® Teas
Chocolate Shavings, Mini Marshmallows, Cookie Wafers,
Crushed Peppermints, Heath Bar Bits, Whipped Cream,
Cocoa Powder, Cinnamon
Optional Add Liqueurs additional \$10 per person

THE ALL AMERICAN DINER 15

Apple, Blueberry, Pumpkin Pies, Chocolate Layer Cake

MACINTOSH 18

Individual Whole Apples Dipped in Caramel Sauce
Covered with Dark Chocolate Sauce, Nuts, Sprinkles,
Heath Bar Crunch, Pretzels, Oreos, Chocolate Chips

THE COOKIE JAR 14

Chocolate Chip Cookies
Oatmeal Raisin Cookies
Snickerdoodle Cookies
Sugar Cookies

NORTH END TREATS 19

Tiramisu, Fruit Tarts, Cannoli, Biscotti

HOSTESS WITH THE MOSTESS 8

A nostalgic variety of your favorite childhood snacks such
as Ho-Hos, Twinkies, Zingers, Cupcakes & Coffee Cakes

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PASSED HORS D'OEUVRES

All pricing is per piece. *Minimum 30 pieces per order.*

VEGETARIAN

Avocado Toast	6
Goat Cheese and Fig Jam	6
Mexican Street Corn	6
Yucca Fries	5
Brie, Almond & Raspberry in Phyllo	6
Deviled Eggs	7
Potato Latkes, Apple Sauce	6
Avocado Hummus on Crostini	6

PESCATARIAN

Coconut Shrimp with Mango Pineapple Chutney	8
Maryland Blue Crab Cakes with Rémoûlade	8
*Sesame Seared Ahi Tuna on Wonton, Sweet Soy Glaze	10
*Smoked Salmon Canapé with Chive Sour Cream	9
Mini Lobster Rolls	10
Hot Buttered Lobster Rolls	10

EVERYTHING ELSE

Buffalo Chicken Spring Roll with Bleu Cheese	7
Chicken Cordon Bleu Bites	7
Chicken Lemon Grass Dumplings	7
Tandoori Chicken Skewers	7
Buffalo Chicken Meatballs	8
Steamed Duck Bun with Plum Sauce	10
Candy Bacon Skewers	7
Mini Beef Wellington with Horseradish Cream Sauce	8
Nonna's Meatballs, Beef & Pork, with Marinara	7
Coney Island Franks in a Blanket with Sauerkraut	8
All Beef Mini Franks in a Blanket	8
Reuben Bites	8
Peach BBQ Brisket wrapped in Pork Belly	8
Lamb Lollipops, Mint Jelly	10
Braised Short Ribs and Manchego Empanadas	7

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Dinner
Banquet Menu

THE
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PLATED DINNER

Plated dinners are based on *three courses –Salad, Entrée and Dessert*. An additional surcharge will apply for more than three courses. DUO PLATES: HIGHEST PRICE ENTRÉE PREVAILS +\$5 SURCHARGE. Entrees accompanied by Chef’s recommended selection of starch and vegetable. All dinners include bread and butter and Freshly Brewed Lavazza regular and decaffeinated coffee and Tazo® Teas. *Minimum 25 guests. When selecting more than one entrée, the higher price will prevail. All pricing is per person.*

SALAD

Hearts of Romaine, Brioche Crostini, Parmesan, Caesar Dressing
Mesclun Greens, Pickled Red Onion, Cucumbers, Vine Ripe Tomatoes, Aged Balsamic Vinaigrette
Baby Arugula, Roasted Butternut Squash, Dried Cranberries, Golden Raisins, Apple Cider Vinaigrette
Caprese Vine Ripe Tomato, Mozzarella, Basil, Balsamic Reduction

ENTRÉE SELECTIONS

POULTRY

Chicken Piccata, breaded chicken breast, lemon beurre blanc, capers	53
Chicken Marsala, pan-fried chicken breasts, rich mushroom marsala wine sauce	54
*5 Spice Duck Breast	55

FISH

Grilled Atlantic Salmon, Beurre Blanc	58
Crispy Jumbo Shrimp, Sweet and Sour Sauce	59
Dayboat Swordfish Steak, Lemon Aioli	60
<i>Whole</i> Native Hard- Shell Lobster	MP
Native Lobster Tail	MP

BEEF

Braised Short Rib, Red Wine Gravy	62
*New York Strip, Red Wine Demi	64
*Grilled Ribeye Steak, 10oz., Bordelaise Sauce	64
*Petit Filet of Beef, 6oz., Bordelaise Sauce	67

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Additional Course Options

Mini Antipasto Plate (Served Family Style) Genoa Salami, Capicola, Prosciutto Di Parma, Marinated Mozzarella, Crostini, Olives, Roasted Peppers	17
Mini Cheese Plate (Served Family Style) Bleu Cheese, Brie, Fresh Berries, Manchego, Fig Spread, Crostini, Assorted Crackers	14
Chef Customized Amuse Bouche	14

SOUP OPTIONS

New England Clam Chowder, Oyster Crackers	11
Tomato Basil Bisque, Parmesan Wafer	9
Chicken Noodle Soup, Savory Broth	9
Miso Soup	9

DESSERT

Flourless Chocolate Torte, Whipped Cream
Seasonal Fruit Plate
New York Style Cheesecake, Wild Berries
Fresh Fruit Tart, Whipped Cream, White Chocolate Drizzle
Chocolate Cake, Raspberry Sauce, Whipped Cream

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DINNER BUFFET

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WEST SIDE STORY 58

Romaine, Tortilla Strips, Tomatoes, Queso Fresco,
Cilantro Lime Vinaigrette

Assorted Empanadas with Fiji Verde
Haddock
Adobo Chicken
Slow Roasted Pork Carnitas
Black Beans and Rice
Fried Plantains

Warm Tortillas, Jicama and Sweet Pepper Slaw,
Fresh Pico de Gallo, Street Corn - off the Cob,
Sour Cream, Queso Fresco

Tres Leches Cake and Caramel Flan

STEEL MAGNOLIAS 75

Grilled Peach Salad
Grilled Peaches, Mesclun Greens, Grape Tomatoes,
Orange Vinaigrette

Alabama-Style Black Beans
Applewood Bacon, Cider Vinegar

Smokehouse BBQ Pork Ribs
Slow Braised USA Grade A Bone-In Pork, House Rub

Crispy Southern Chicken
Buttermilk Battered, Southern Spice Rub

Spicy Jumbo Shrimp Gumbo
Sausage, Chicken Broth, Red Bell Pepper

Braised Collard Greens, Steamed Sweet Fresh Corn
Honey Cornbread and Dinner Rolls
Apple Pie

CAN'T GO WRONG 72

Caesar Salad, Romaine, Shaved Parmesan, Croutons,
Caesar Dressing
Dinner Rolls and Butter

Chicken Piccata, seared chicken breast, lemon caper and
white wine sauce
New York Strip Loin, roasted with garlic and herbs
Whipped Potatoes, Seasonal Vegetables

New York Style Cheesecake

GOODFELLAS 65

Rolls and Whipped Butter
Focaccia, Roasted Garlic with Compound Butter

Vine-Ripe Tomato Caprese Salad
Fresh Basil, Mozzarella, Extra Virgin Olive Oil,
Aged Balsamic Drizzle

Pan Seared Boneless Chicken Breast
Lemon, Butter & Caper Sauce, Parsley, Fresh Lemon

Pan Seared Atlantic Salmon Filet
6oz. Fresh Canadian Salmon, Tomato Basil Jam, Drawn Butter,
Oregano, Lemon Vinaigrette

Pasta Primavera
Garden Vegetables, Pesto Sauce, Garlic, Olive Oil, Red Pepper

Roasted Seasonal Vegetables

Tiramisu
Biscotti

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. Menu pricing is exclusive of applicable service charges, gratuity and sales tax.



DINNER BUFFET

All dinner buffets include Freshly Brewed Lavazza regular and decaffeinated coffee and Tazo® Teas.
Minimum 25 guests. Buffet service is based on two hours. All pricing is per person.

WALL STREET MP

Iceberg Wedge Salad

Vine-Ripe Tomatoes, Applewood Smoked Bacon,
Great Hill Bleu Cheese, Buttermilk Ranch and
Bleu Cheese Dressing

Slow-Roasted New York Strip Sirloin, Au Jus

Garlic Jumbo Shrimp "Scampi" in Linguine, Grape Tomatoes,
Pinot Grigio and Cabot Farms Butter Sauce, Imported EVOO,
Parsley and Lemon

Chicken Piccata

Lobster Tail with drawn Butter

Grilled Asparagus

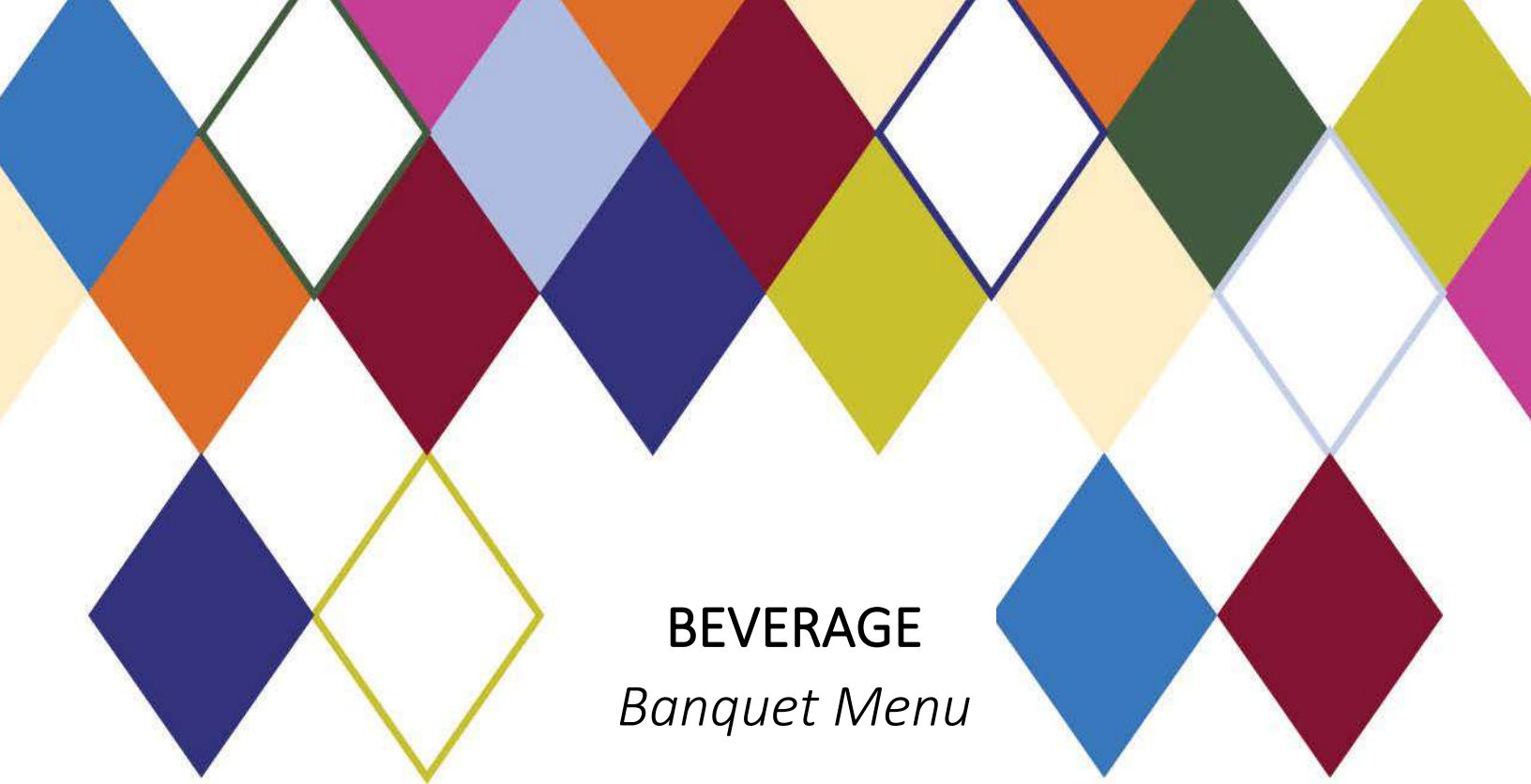
Red Bliss Potatoes

Grilled Seasonal Vegetables

Breadbasket of Dinner Rolls, Fresh Breads Crostini, Butter

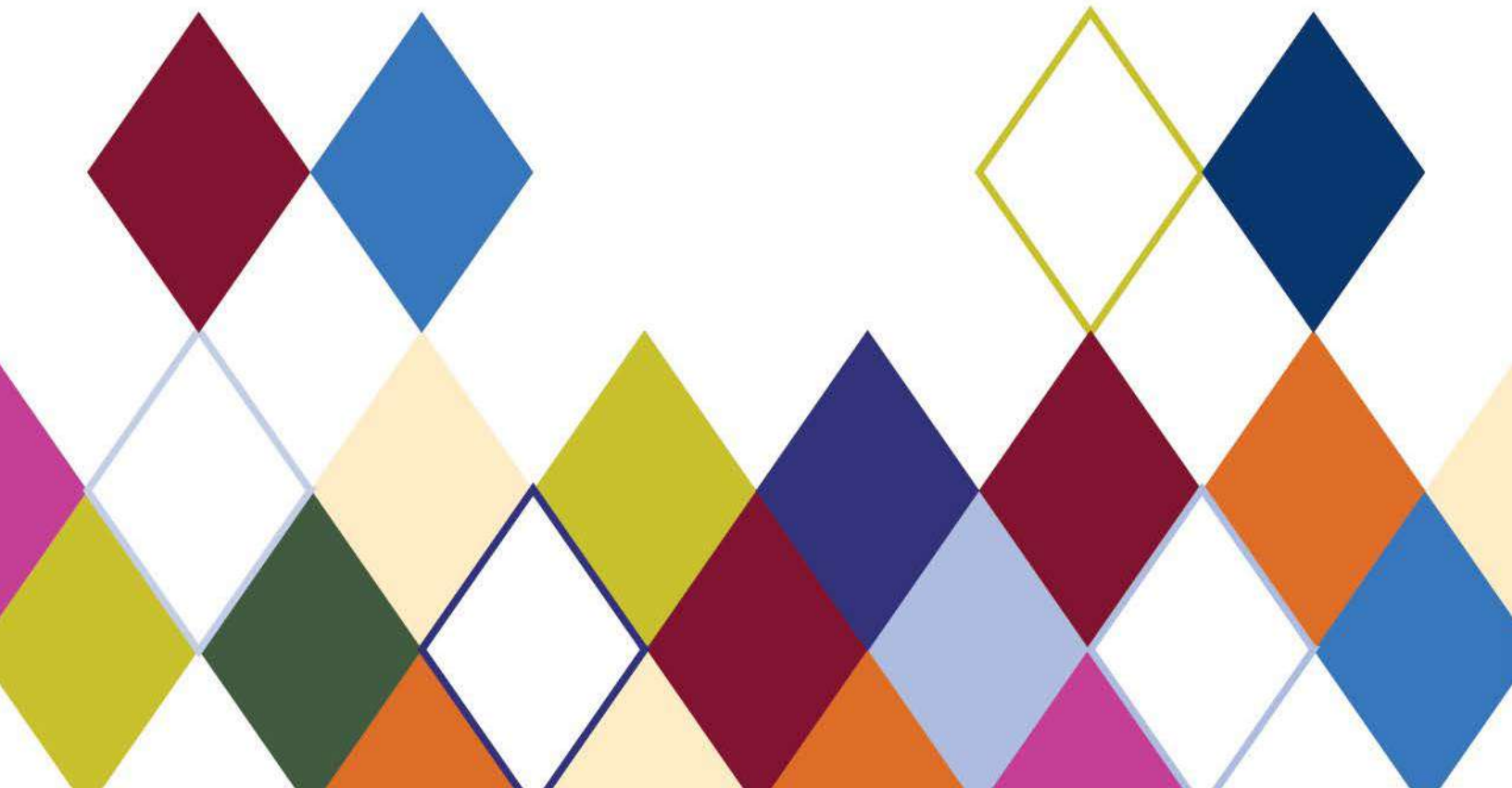
Assorted Cookies, Petit Fours, & Mini Pastries

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BEVERAGE
Banquet Menu

THE
VERVE[™]
HOTEL





BEVERAGE ARRANGEMENTS

All beverage pricing is listed per drink or per person based on a hosted bar/cash bar or open package bar scenario. Bars may remain open for a maximum of four hours. We require one bartender/bar per 100 guests to ensure we meet the expectations of you and your guests. Bar station set up is fee is \$175 per bar.

DELUXE SPIRITS 14

Grey Goose, Hendricks, Makers Mark, Johnny Walker Black, Patron Silver, Bacardi, Crown Royal

PREMIUM SPIRITS 12

Titos, Bombay, Jim Beam, Johnny Walker Red, Jack Daniels, Exottico Tequila, Myers White Rum

HOUSE WINES 12

C.K. Robert Mondavi Wines

BEER

Featuring a selection of Anheuser Busch, Miller-Coors, and Local Crafted Beers.

Domestic 7 | Import 8 | Craft 8

BAR PACKAGES

Deluxe and Premium Bar Packages are priced per person and include full beverage arrangements of spirits/mixed cocktails, beer, wine, and soft drinks.

	DELUXE BAR	PREMIUM BAR	BEER & WINE
1 hour	29	26	22
2 hours	40	37	34
3 hours	46	42	39
4 hours	52	49	47

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GENERAL INFORMATION

FOOD SERVICES

Due to licensing requirements and quality control issues, all Food & Beverage to be served on the Hotel property must be supplied and prepared by the Hotel. Food and beverage prices are based on current market value and subject to change. Buffets and stations are for 120 minutes of service. Buffets and hot meals require a minimum number of guests for service, minimums vary by meal period. Menu Substitutions and/or slight increases in food prices may occur based on current supplier distribution or increases in costs. Prices for individual items guaranteed no more than 30 days in advance.

BEVERAGE SERVICES

We offer a complete selection of beverages to complement your function. Please note that our state liquor control board regulates alcoholic beverage sale and service. The Hotel, as a licensee, is responsible for compliance with these regulations. Consequently, no alcohol may be brought into the Hotel from outside sources, and alcoholic beverages may not be removed from the premises. Hotel employees must do all the dispensing of beverages. A station Charge of \$175, for 4 hour bar, will apply for all events that involve alcoholic beverage service.

GUEST COUNTS AND GUARANTEES

The number of guests in attendance should be provided to the Catering Department not less than ten (10) days prior to the meeting, and the final guaranteed number is required **at least five (5) business days in advance**, or upon booking, if event is to be held within ten (10) days of execution of this Agreement. This number shall be considered your final guarantee, for which you will be charged, **not subject to change, even if fewer guests are in attendance**. Should the hotel not receive a guarantee in the prescribed time, the original estimate as on the contract will serve as your guarantee. The hotel will prepare meal services for the guarantee count provided. If the attendance is greater than the guarantee count, food service may not be provided additional guests, subject to kitchen food inventory.

DEPOSIT

We require a deposit of or equal to a minimum of 25% of your minimum expected revenue to secure your event date. This deposit is nonrefundable. The deposit will apply to your final bill. Additional deposits will be required at variable points, with the final deposit provided when the guarantee is provided.

DECORATIONS AND ENTERTAINMENT

Please discuss details with your event coordinator. We do not allow glitter confetti, or open flames of any kind. All vendors must be approved by Hotel in advance, are required to provide a COI prior to conducting work at the hotel.



MEETING ROOM SETS

Event space is set based on the approved Event Order. Should space sets need to be significantly altered the day of the event, hotel labor charges will be assessed determined by the reset needs.

PARKING

On-site ample complimentary parking.

AUDIO/VISUAL EQUIPMENT

The hotel offers a full range selection of audiovisual equipment and supplies. Please discuss your specific needs with the Catering Sales Department. The Hotel cannot guarantee audio/visual requests made within (3) business days of your meeting. All audiovisual equipment is subject to current state sales tax & service charge at the time of the event which is currently 6.25% and 22%.

ADMINISTRATIVE CHARGES AND TAXES

All Food & Beverage charges are subject to a 15% Service Charge, a 6% taxable administrative charge and 7% Massachusetts State Tax (taxes are subject to change without notice).