

A vertical strip on the left side of the page featuring four pastries. The top one has peach slices, the second has a strawberry, blackberry, and kiwi, the third has a yellow flower, purple flower, and various berries, and the bottom one has a strawberry and green grapes.

THE COLONNADE BOSTON

CATERING MENUS



BREAKFAST BUFFET

90 Minutes of Continuous Service

THE CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juices

Display of Sliced Seasonal Fruits and Berries

Le Coq Danish, Croissants and Blueberry Muffins

Greek Yogurt Parfaits with Blueberry Compote and Granola

Sweet Butter, Honey and Fruit Preserves

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$38.00 per person*

THE POWER CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juices

Display of Sliced Seasonal Fruits and Berries

Chilled Breakfast Bowls with Overnight Oats, Greek Yogurt, Chia Seeds, Seasonal Berries, Pumpkin Seeds and Dark Chocolate

Avocado Toast with Basil, Cotija, Pickled Shallot and Radish

Zuchinni Muffins, Brown Butter Icing, Candied Ginger and Pecans

Odwalla Protein Shakes

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$40.00 per person*

***A 10 person minimum applies to all menus unless otherwise noted
Additional \$5.00 per person for fewer than 30 people**

All Menu items, Prices and Fees are subject to a 17% Service Charge, 6% Taxable Administrative Fee and a 7% MA Sales tax.
No Portion of the Administrative fee will be paid as a service gratuity. All prices are subject to change.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.
All menu items are prepared with trans-fat free alternatives.



BREAKFAST BUFFET

90 Minutes of Continuous Service

THE BOSTONIAN

Freshly Squeezed Orange and Grapefruit Juice

Display of Sliced Seasonal Fruits and Berries

Selection of One:

Scrambled Eggs, Cheddar Cheese and Chives,

Scrambled Eggs, Western Style

Scrambled Eggs, Smoked Salmon, Creme Fraiche

Selection of One:

Applewood Smoked Bacon

Maple Pork Sausage

Cider Glazed Ham

Crispy Fingerling Potatoes

Le Coq Danish, Croissants and Blueberry Muffins

Sweet Butter, Honey and Fruit Preserves

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$45.00 per person

Healthy Start

Freshly Squeezed Orange and Grapefruit Juices

Display of Sliced Seasonal Fruits and Berries

Greek Yogurt Parfaits with Blueberry Compote and Granola

Tartines - Selection of Two:

Pastrami Salmon, Whipped Creme

Whipped Ricotta, Pistachio and Honey

Goat Cheese, Asparagus and Chive

Apple, Gouda and Agave

Roast Blueberry, Ricotta and Granola

Breakfast Bowl with Poached Egg, Quinoa, Cottage Cheese, Chicken Chorizo and Spinach

Whole Wheat Croissants with Fruit Preserves

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$41.00 per person

Minimum 20 people

Additional \$5.00 per person for fewer than 30 people

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PLATED BREAKFAST

All Plated Breakfasts are Served with Freshly Squeezed Juice, Ily Coffee, Decaffeinated Coffee and Freses Assorted Teas
Selection of One Starter and One Main

STARTERS

Greek Yogurt Bowl with House-Made Granola, Fresh Berries and Honey

Fruit Salad with Toast Coconut

Ricotta, Banana Tartine with Almond and Honey

Grapefruit Brulee with Cottage Cheese

MAIN

Scrambled Eggs with Cheddar Cheese, Mushrooms, Sausage, Fingerling Potatoes, Arugula and Citrus

Toasted Ham and Swiss with Fried Egg, Mornay Sauce, Fingerling Potatoes and Roast Tomato

Brioche French Toast with Banana, Maple Syrup, Toasted Coconut and Whipped Cream

Eggs Benedict with Sauce Choron, Candied Bacon, Fingerling Potatoes and Stone & Skillet English Muffin

Broccoli and Egg Quiche with Frisee Salad, Roasted Tomato and Fingerling Potatoes

House-Made Corned Beef Hash with Poached Egg, Asparagus, and Fingerling Potatoes

Huevos Rancheros with Pickled Onion, Avocado and Cilantro

\$45.00 per person

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BREAKFAST ENHANCEMENTS

Add any of the following to compliment your Breakfast Selection:

SLICED SEASONAL FRUIT AND BERRIES

\$12.00 per person

WHOLE ASSORTED FRUIT

\$7.00 per person

ASSORTED BREAKFAST PASTRIES

\$9.00 per person

ASSORTED LE COQ PASTRIES

\$9.00 per person

ASSORTED FRESHLY BAKED MUFFINS

\$9.00 per person

PASTRAMI SMOKED SALMON

Capers, Pickled Onion, Tomato, Hardboiled Egg, Assorted Bagels, Cucumbers

\$22.00 per person

BREAKFAST PIZZA

Apple Smoked Bacon, Gruyere Cheese, Scrambled Eggs, Sauce Choron

\$15.00 per 10-inch pizza

CHARCUTERIE PLATTER

Salmon, Jamon, Nduja, Saucisson Sec, Apricot, Cornichon, Mustard, Baguette

\$21.00 per person

SWISS MUESLI

Dried Fruit, Almonds

\$6.00 per person

ASSORTED COLD CEREALS WITH MILK

\$6.00 per person

GREEK YOGURT PARFAITS

Blueberry Compote, Granola

\$7.00 per person

ASSORTED NEW YORK STYLE BAGELS

Cream Cheese, Sweet Butter, Preserves

\$7.00 per person



BREAKFAST STATIONS

EGGS AND OMELETS

Prepared to order

Egg Substitute and Egg Whites offered

Fillings to include:

Cheddar, Swiss, Mozzarella Cheeses

Diced Ham, Onion, Peppers, Tomatoes

Sliced Mushrooms, Asparagus Tips

\$22.00 per person*

PANCAKE

Prepared to order

Classic, Blueberry

Chocolate Chip

Lemon Ricotta Pancakes

Blueberry Compote, Vermont Maple Syrup,

Sweet Butter

\$12.00 per person*

BELGIUM WAFFLES

Traditional Belgium Waffle

Chocolate Waffle

Maple Syrup, Peanut Butter, Nutella,

Almond Butter, Seasonal Fruit Compote,

Whipped Cream

\$14.00 per person*

BREAKFAST SANDWICHES *choice of two*

Buttermilk Biscuit, Stone & Skillet English Muffin

Western Omelete

Egg, Proscuitto, and Gruyere Cheese

Pastrami Salmon, Cream Cheese, Pickled Onion

Egg, Cured Ham, Aged Cheddar

\$15.00 per person

***Attendants Required at \$150.00**

1 Attendant Per 100 Guests

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BREAKFAST STATIONS

BLOODY MARY BAR

Create your own with Celery and Cucumber Sticks, Horseradish, Lemon Wedges, Green Olives, Tabasco and Freshly Ground Black Pepper

\$19.00 per person
after 11:00AM

Available

MIMOSAS AND BELLINIS

Champagne Cocktails with Chilled Orange, Grapefruit and Cranberry Juice
Peach and Mango Nectars

\$18.00 per person
Available after 11:00AM

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FULL DAY BREAK PACKAGE

MORNING

Freshly Squeezed Orange and Grapefruit Juices
 Display of Seasonal Fruit and Berries
 Le Coq Danish, Croissants, and Blueberry Muffins
 Greek Yogurt Parfaits with Blueberry Compote and Granola
 Illy Coffee, Decaffeinated Coffee and Dammann
 Freres Assorted Teas

MID MORNING

White Chocolate & Raspberry Scones
 Odwalla Protein Shake
 Seasonal Whole Fruit
 Illy Coffee, Decaffeinated Coffee and Dammann
 Freres Assorted Teas

AFTERNOON

Assorted Warm Cookies
 Lemon Snack Cake, Basil Syrup
 Honey Roasted Peanuts
 Chili Lime Popcorn
 Illy Coffee, Decaffeinated Coffee and Dammann
 Freres Assorted Teas
 Assorted Soda and Mineral Waters

\$64.00 per person

BREAKS

A La Carte

Chocolate Fudge Brownies
\$6.00 each

Salted Caramel Brownies
\$6.00 each

Assorted Cookies
\$7.00 each

Assorted Chips: Cape Cod Potato Chips,
 Terra Chips, Blue Potato Chips, Pretzels
\$6.00 each

House-made Cookie Sandwiches
\$8.00 each

White Chocolate & Raspberry Scone
\$8.00 each

Gourmet Rice Crispy Treat: Turtle, Strawberry
 Cheesecake, Chocolate Peanut Butter
\$8.00 each

House-made Pretzel Bites, Cheddar Dipping Sauce
\$8.00 each

Assorted Roasted Nuts
\$9.00 each

Assorted Cupcakes
\$9.00 each

Assorted Whoopie Pies
\$9.00 each

Petite Crème Brûlée
\$9.00 each

Ben & Jerry Ice Cream Bars
\$8.00 each

Assorted Warm Soft Granola Bars
\$8.00 each



BREAKS

PRICED SEPARATELY PER ITEM

Assorted Soft Drinks
\$7.00 each

Bottled Iced Tea
\$8.00 each

Bottled Juices
\$8.00 each

Illy Coffee, Decaffeinated Coffee and
Dammann Freres Assorted Teas
\$11.00 per person

Spring and Mineral Waters
\$7.00 each

Odwalla Protein Shake
\$8.00 each

REFRESHES OFFERED BY THE GALLON

Illy Coffee or Decaffeinated Coffee
\$95.00 per gallon

Dammann Freres Assorted Teas
\$70.00 per gallon

SPECIALTY BREAKS

Green Break

Nantucket Nectar
Crisp Farm Crudité, Avocado Hummus
Salted Almond Clusters
Bound Cheddar Sandwich
Northeast Family Farm BLT
Terra Chips
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$19.00 per person*

Healthy Nut

Bolt House Smoothies
Yogurt Parfait
Hummus, Celery & Carrots
Roasted Nuts
Banana Brûlée, Cottage Cheese
Assorted Kind Bars
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$22.00 per person*

*Minimum of 10 People

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SPECIALTY BREAKS

THE COLONNADE AFTERNOON ENERGIZER

Zuchinni Muffins, Brown Butter Icing, Candied Ginger, Pecans

Fruit Kabobs, Minted Yogurt

Starbucks Espresso Shots

Assorted Petite Candy Bars

Assorted Soft Drinks & Red Bull

Spring and Sparkling Water

Illy Coffee, Decaffeinated Coffee and Dammann Freres

Assorted Teas

\$26.00 per person*

THE FENWAY

Warm Pretzel Bites, Mustard

Fenway Sliders

Roast Peanuts

Cracker Jacks

Assorted Soft Drinks

Spring and Mineral Water

Illy Coffee, Decaffeinated Coffee and Dammann

Freres Assorted Teas

\$25.00 per person*

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LUNCHEON BUFFETS

THE DELI BUFFET

Smoked Chicken Barley

Heirloom Tomato, Cucumber, Pickled Red Onion, Feta Cheese, Citrus Vinaigrette

Romaine, Caesar Dressing, Parmesan Crisp, Croutons

BOARS HEAD DELI MEATS

Roasted Turkey Breast, Country French Ham, Rare Roast Beef

Tuna Salad Provencal

Imported Swiss, Aged Vermont Cheddar, Provolone

Leaf Lettuce, Sliced Tomatoes, and Half Sour Pickles

Artisan Breads

House-Made Smoked Sea Salt Chips

Horseradish Grain Mustard, Dijon Aioli, Sweet Onion Sauce, and Herb Aioli

Chocolate and Vanilla Cupcakes, Buttercream

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$60.00 per person

NY STYLE EXECUTIVE DELI

Chicken Soup, Egg Noodles

Broccoli Slaw, Raisins, Almonds

Wedge Salad, Bleu Cheese, Bacon, Tomato

Fingerling Potato Salad, Bacon, Green Onion, Herb Aioli

Pre-made Sandwiches

The Reuben

Corned Beef, Sauerkraut, Thousand Island, Rye

Chopped Steak

Coopers American, Carmelized Onions, Soft Roll

Carved Turkey

Stuffing, Cranberry, Challah

Ultimate Grilled Cheese

Coopers American, Cheddar, Mozzarella, Broiche

Half Sour Pickles

Assorted Gourmet Mustards

House-Made Potato Chips

Black & White Cookies

New York Style Cheesecake, Strawberries

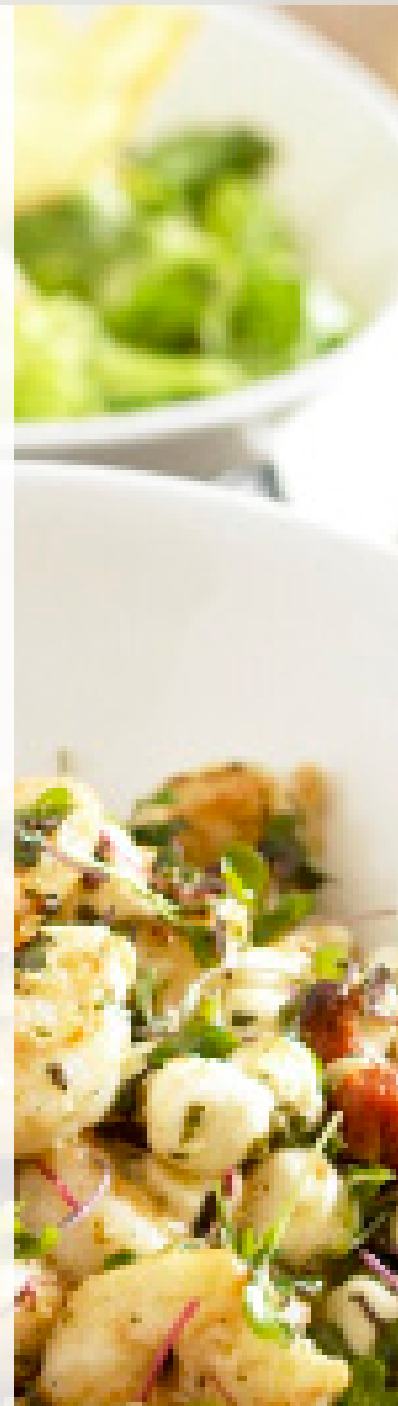
Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$62.00 per person*

***Minimum of 10 People**

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BOXED LUNCH SELECTIONS

All Box Lunches Come with Chocolate Chip Cookie, Banana Chips, Chive Potato Salad, Bottled Water

SANDWICHES

The Gustavo

Grilled Chicken, Mushroom Conserva, Maple Aioli, Havarti Cheese, Pita

Honey Baked Ham

Ciabatta, Gruyere Cheese, Pickled Onions, Dijon Mustard and Red Leaf

Chilled Chili Sirloin

Sweet Potato Roll, Horseradish, Grilled Sweet Onion

Oriental Chicken Wrap

Napa Cabbage, Snow Peas, Bean Sprouts and Curried Peanut Sauce

SALADS

Sushi Grade Rare Tuna

Green Beans, Potato, Egg, Romaine, Citrus Vinaigrette

Sesame Salmon Bowl

Rice Salad, Pickled Carrots, Cucumber, Green Onion, Avocado, Bamboo Shoots, Soy Dressing

Caprese Salad

Sliced Roma Tomato, Focaccia, Fresh Whole Milk Mozzarella, and Fresh Basil

\$52.00 per person (Choice of Three)

Additional Choices \$5.00 per person

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CHOP SHOP SALAD STATION

LUNCH CHOP SHOP

Mixed Greens
Romaine
Crispy Iceberg
Artisan Breads and Butter

TOPPINGS

Crimini Mushrooms
Heirloom Tomatoes
Grilled Marinated Artichoke Hearts
Edamame Beans
Caramelized Onions
Brioche Croutons
Kalamata Olives
Haricots Vert
Sliced Avocado
Hardboiled Egg
English Cucumber
Applewood Bacon

CHEESES

Crumbled Stilton
Goat Cheese
Shredded Vermont Cheddar
Fresh Mozzarella

BREADS

Sour Dough
Focaccia
Ciabata

MEATS

Grilled Chicken
Grilled Salmon
Chili Lime Skirt Steak
Mojo Pulled Pork

DRESSINGS

Citrus Vinaigrette
Crumbled Bleu Cheese
Caesar
Mustard Chipotle Vinaigrette

DESSERT

Grand Marnier Strawberry Shortcake
Chocolate Peanut Butter Pot de Creme
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$67.00 per person*

***Minimum of 10 people**

**Additional \$10.00 per person for fewer
than 30 people**

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HOT BUFFETS FROM AROUND THE WORLD

ITALY

Escarole Soup, Meatballs
 Caesar Salad
 Warm Asparagus, Pecorino, Walnut, Lemon Vinaigrette
 Panzanella Salad, Fava Beans, Pesto, Tomato
 Artisan Breads and Butter

Beef Brasato with Pappardelle, Mint, Parmesan
 Grilled Fish with Artichoke Caponata, Lemon Oil
 Tuscan Chicken with Arugula, Zucchini, Shaved Fontina
 Herb Roasted Potatoes
 Garlic Rubbed Broccoli

Tiramisu Parfait
 Cannolis and Biscotti
 Illy Coffee, Decaffeinated Coffee and Dammann Freres
 Assorted Teas

\$55.00 per person*

SOUTHWESTERN

Tortilla Soup, Cilantro Cream
 Southwestern Caesar Salad, Corn, Chiles
 Shrimp Ceviche, Avocado, Jicama, Citrus
 Mixed Green Salad, Sharp Cheddar, Chickpeas,
 Cilantro Lime Vinaigrette, Crispy Tortilla

Street Tacos:

Carnitas
 Hard Shell, Braised Pork, Cotija Cheese, Corn,
 Crema
 Pescado Fritto
 Soft Shell, Cabbage, Lime, Chipotle Crema
 Yucatan Chicken
 Soft Shell, Avocado, Pineapple, Cilantro
 Chile-Honey Glazed Salmon, Black Bean Sauce,
 Pickled Red Onion-Cilantro
 Mexican Fried Rice and Black Beans

Churros, Chocolate Sauce
 Salted Caramel Flan

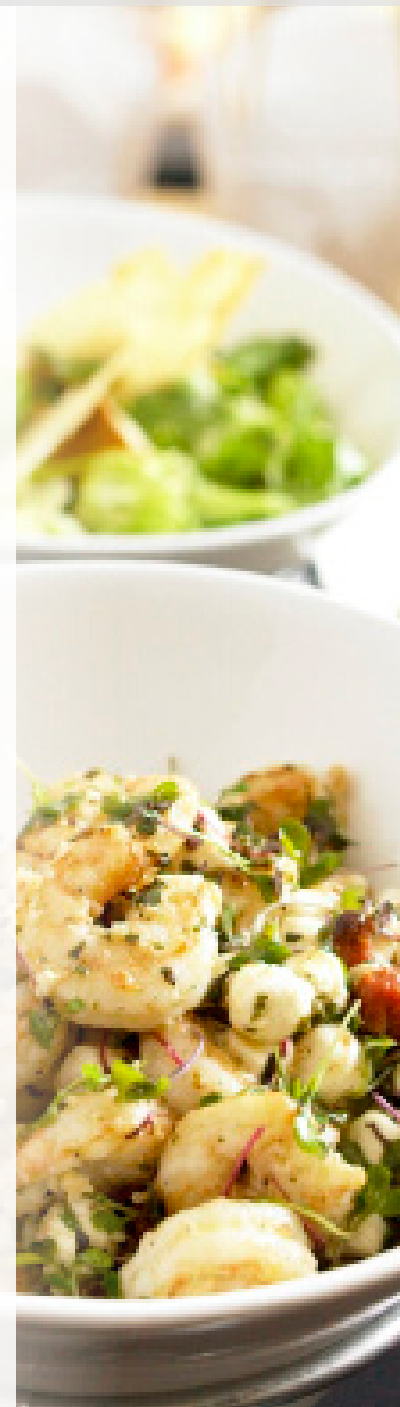
Illy Coffee, Decaffeinated Coffee
 and Dammann Freres Assorted Teas

\$59.00 per person*

*Minimum 20 people

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PLATED LUNCH Please select one appetizer, one entrée, and one dessert

APPETIZERS

Soups

Clam Chowder, Bacon, Chive Oil, Furikake
Smoked Chicken, Sweet Potato, Kale Soup
Parsnip Bisque, Apple Butter

Salad

Salt Roasted Beet Tartare
Goat Cheese, Mache, Citrus, Hazelnuts
Gem Lettuce Caesar Salad
Brioche, Parmesan Cheese
Mixed Greens Salad
Myer Lemon Vinaigrette, Dried Cranberry, Goat Cheese
Chopped Salad
Kale, Romaine, Apple, Aged Cheddar, Tomato, Ginger Vinaigrette

ENTREE SALAD

Grilled Green Circle Chicken

Herb Ricotta, Heirloom Tomato, Corn, Pickled Cucumber

\$55.00 per person

Ginger Steak

Coulotte Steak, Cabbage, Red Pepper, Avocado, Mint, Cucumber, Thai Basil, Kosho Vinaigrette

\$56.00 per person

Niçoise Salad

Peppercorn Ahi Tuna, Haricot Vert, Tomatoes, Niçoise Olives, Egg Crumble, Peewee Potatoes, Lemon Vinaigrette

\$55.00 per person

Sesame Salmon Rice Bowl

Pickled Carrots, Avocado, Bok Choy, Scallion, Rice, Soy Glaze

\$54.00 per person

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PLATED LUNCH

Please select one appetizer, one entrée, and one dessert

HOT ENTRÉES

Roast Cod

Miso, Crispy Fried Rice, Mushroom, Yum Yum Sauce, Scallion

\$57.00 per person

Yucatan Roasted Chicken

Citrus, Yucca, Street Corn Relish, Pickled Onion

\$58.00 per person

Skillet Chicken

Peewee Potatoes, Mushroom, Spinach, Marsala

\$59.00 per person

Grilled Atlantic Salmon

Smoked Yogurt, Lentils, Kale, Green Chermoula

\$58.00 per person

Braised Short Ribs Bolognese

Whipped Ricotta, EVOO, Basil

\$57.00 per person

Tofu Rice Bowl

Pickled Carrots, Avocado, Fried Egg, Chickpeas, Edamame Pesto, Black Beans

\$55.00 per person

DESSERTS

"Charles" Chocolate Toffee Bread Pudding, Rum Butter Sauce

Beyond Carrot Cake, Carrot Cake Sponge, Cream Cheese Mousse, Dried Carrots, Caramel Dirt

Lemon Tart, Torched Meringue, Elderberry

Strawberry Citrus Trifle, Grand Marnier Mousse, Coco Nibs, Spiced Yellow Cake

Sweet Potato Donuts, Bourbon Caramel, Pistachios

Opera Torte, Chocolate Ganache, Coffee Brittle

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PASSED HORS D'OEUVRES

Priced Per Piece

SEAFOOD - COLD

- Lobster-Cilantro Taco, Poblano Pepper, Mango - **\$9.00**
- Shrimp Shooter with Carrot Cocktail Sauce - **\$7.00**
- Salmon Tartare, Wonton, Yuzu, Cilantro, Puffed Rice - **\$6.50**
- Grilled Shrimp, Chili, Picked Carrot, Nước chấm - **\$8.00**
- Mini Ahi, Radish, Wasabi, Carrot Vinaigrette, Cracker- **\$6.00**
- Poke, Macadamia Nuts, Soy - **\$7.00**
- Shrimp and Avocado Ceviche - **\$7.00**

SEAFOOD - HOT

- Shrimp and Lobster Corn Dog - **\$8.00**
- Crab Cakes, Remoulade Sauce - **\$7.00**
- Scallops Wrapped in Nueske's Bacon - **\$7.00**
- Shrimp, Grits, Scallion, Roast Pepper - **\$7.00**
- Cod Fritter, Jalapeno Aioli- **\$7.00**

VEGETARIAN - COLD

- Mushroom and Ricotta, Baquette, Chive- **\$7.00**
- Avocado Toast, Radish, Pickled Shallot - **\$6.00**
- Za'atar Flatbread, Hummus, Pickled Vegetable - **\$6.00**
- Tomato and Mozzarella Skewer - **\$6.00**

VEGETARIAN - HOT

- Spanakopita - **\$6.00**
- Truffle and Goat Cheese Potato Fritter - **\$5.50**
- Fried Mac & Cheese Croquette - **\$7.00**
- Petite Grilled Cheese, Apple Butter - **\$6.00**
- Parsnip Pillows, Butternut Compote - **\$6.00**
- Truffle Risotto, Parmesan - **\$7.00**

MEAT & POULTRY - COLD

- Steak Tartar, Cornichon, Dijon, Brioche - **\$7.00**
- Hoisin Chicken, Cashew, Pickled Carrot, Rice Paper- **\$6.00**
- Deviled Eggs, Bacon Jam, Chiles- **\$6.00**
- Chicken Rillettes, Biscuit, Grape, Salsa Verde - **\$6.00**
- Pepper Salami Po' Boy - **\$6.00**

MEAT & POULTRY - HOT

- Sesame Beef, Soy, Crispy Shallots, Scallion - **\$7.00**
- Short Rib Wellington, Mushroom Caramel - **\$8.00**
- House-Made Pigs in a Blanket, Sweet Onion Aioli - **\$6.00**
- Buttermilk Fried Chicken, Honey, Pickle **\$7.00**
- Mini Kobe Burgers with Aged Cheddar - **\$7.00**
- Lamb Keftedes, Mint, Greek Yogurt- **\$7.00**
- Carnitas Taco, Crema, Radish, Corn - **\$7.00**
- BBQ Pulled Pork Buns- **\$7.00**

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DISPLAYS

The Colonnade Cheese Display

Vermont Cheddar, Imported Swiss, Goat Cheese, Havarti, Gouda, Manchego, Assorted Preserves, Seasonal Grapes, Berries, Flatbread and Cracker

\$23.00 per person

Mediterranean Mezze

Hummus, Baba Ganoush, Tabbouleh, Fattoush Salad, Roasted Mushroom Bruschetta, Falafel,

Roast Tomatoes, Stuffed Dolmas, Marinated Peppers, Olives and Feta, Flatbreads and Pita

\$26.00 per person

Antipasto Display

Soppressata, Capicola, Hard Salami, Porchetta, Roasted Peppers, Olives, Bruschetta, Grilled Eggplant Caponata, Balsamic Marinated Mushrooms and Peppercini

Fresh Bread Sticks, Marinated Mozzarella, Flatbread, Garlic Bread

\$29.00 per person

Vegetable Crudit 

Array of Grilled Vegetables, Bread & Butter Pickled Vegetables & Chilled Vegetables Bleu Cheese Dipping Sauce, Zucchini Hummus

\$19.00 per person

Raw Bar *per piece*

Minimum of Two Dozen Each

Jumbo Shrimp - **\$7.00**

Wellfleet Oysters - **\$6.00**

Little Neck Clams - **\$5.00**

Crab Claws - **\$7.00**

Cocktail Sauce, Mignonette, Horseradish, Hot Sauce, Cucumber Salad



STATIONS & DISPLAYS

CARVING

Chef's Selection of Artisan Breads will Accompany Each of The Carving Items

Herb Rubbed Turkey Breast

Bistro Sauce, Herb Aioli, Brioche Dressing, Cranberry Chutney, Jus

\$25.00 per person*

Steak Frites

Pepperberry Crusted Sirloin, Steak Fries, Herb Aioli, Bistro Sauce, Burgundy Ketchup

\$33.00 per person*

Pinneapple & Rum Glazed Virginia Ham

Sweet and Sour Sauce, Dijon Aioli, Herb Aioli, Sweet Potato Rolls

\$24.00 per person

Peking Style Duck

Moo Shoo Pancakes, Hoisin Sauce, Pickled Carrot, Scallion

\$29.00 per person*

Cedar Roasted BBQ Salmon

Succotash, Cheddar Hush Puppies, Red Apple Slaw

\$27.00 per person

Roast Beef Tenderloin

Horseradish Cream, Chimichurri, Béarnaise Sauce, Caramelized Onion Focaccia, Exotic Mushroom Sauce

\$35.00 per person

*Attendants Required at \$150.00 each

(One Attendant Per 100 people, Per Station)

Minimum of 20 people per station

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RECEPTION STATIONS

TAQUERIA

Action - Requires Attendant

Soft Tortillas

Carnitas

Braised Pork, Cotija Cheese, Corn, Crema

Pescado Fritto

Cabbage, Lime, Chipotle Crema

Yucatan Chicken

Avocado, Pineapple, Cilantro

Barbacoa

Radish, Pickled Onion, Crema

Salsa

Chiltomate

Pico de Gallo

Verde

Crispy Spiced Yucca, Street Corn

\$28.00- choice of 2 proteins*

\$34.00- choice of 3 proteins*

SLIDER STATION

No Attendant

Butter Burger, Coopers American Cheese, Bacon, Awesome Sauce, Brioche Roll

Meatball, Parmesan, Ciabatta, Basil, Mozzarella

Seared Tuna Slider, Napa Cabbage Slaw, Ginger Soy Dressing, Miso Aioli, Bao Bun

Fried Chicken Slider, Pickles, Shaved Iceberg, Brioche Roll (*Nashville Hot Available*)

Maitland Farm Pickles, House-made BBQ Chips

\$24.00-choice of 2 sliders*

\$32.00- choice of 3 sliders *

*Minimum of 20 people per station

Attendants Required at \$150.00 each

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RECEPTION STATIONS

PASTA STATION

No Attendant

Included:

Gem Lettuce Caesar, Garlic Bread

Choice of Two Pastas:

Burrata Ravioli, Peas, Arugula, Lemon Butter Sauce, Pecorino

Fruits der Mer, Penne with Smoked Tomato Sauce, Octopus, Mussels, Shrimp

Confit Chicken, Pesto Calabrese, Spaghetti, Olive, Parmesan

Short Rib Bolognese Rigatoni, Ricotta Cheese, Basil, Parmesan

\$26.00*

ASIAN STATION

No Attendant - Choice of Three Options

Hunan Chicken, Broccoli

Pot Stickers, Lemongrass Dipping Sauce, Ponzu

Char Siu Pork, Bok Choy

Pepper Steak

Crispy Honey Soy Prawns, Walnuts, Chiles, Scallions

All accompanied by:

Kung Pao Brussels Sprouts

Fried Rice

White Rice

Crispy Wontons

\$28.00*

*Minimum of 20 people per station

Attendants Required at \$150 each

(One Attendant Per 100 people, Per Station)

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RECEPTION ENHANCEMENTS

SALAD STATION

Action - Requires Attendant - Choice of Two Options

Gem Lettuce, Parmesan Cheese, Croutons, Traditional Dressing

Arugula Salad, Crispy Shallots, Peppadew, Parmesan, Citrus Vinaigrette

Beet Salad, Mache, Goat Cheese, Hazelnuts

Baby Greens, Dried Cranberry, Goat Cheese, Pecans, Chardonnay Vinaigrette, Orange Zest

\$16.00 per person

Potato Vegetable Station

Choice of Two Vegetable and Starch Options

Starch

Crushed Fingerling Potatoes

Yukon Whipped Potatoes

Rice Pilaf

Roast Peewee Potatoes

Au Gratin Potato

Honey Chili Glazed Sweet Potato

Vegetables

Baby French Carrots

Asparagus

Creamed Spinach

Roast Parsnip, Carrot, Turnip

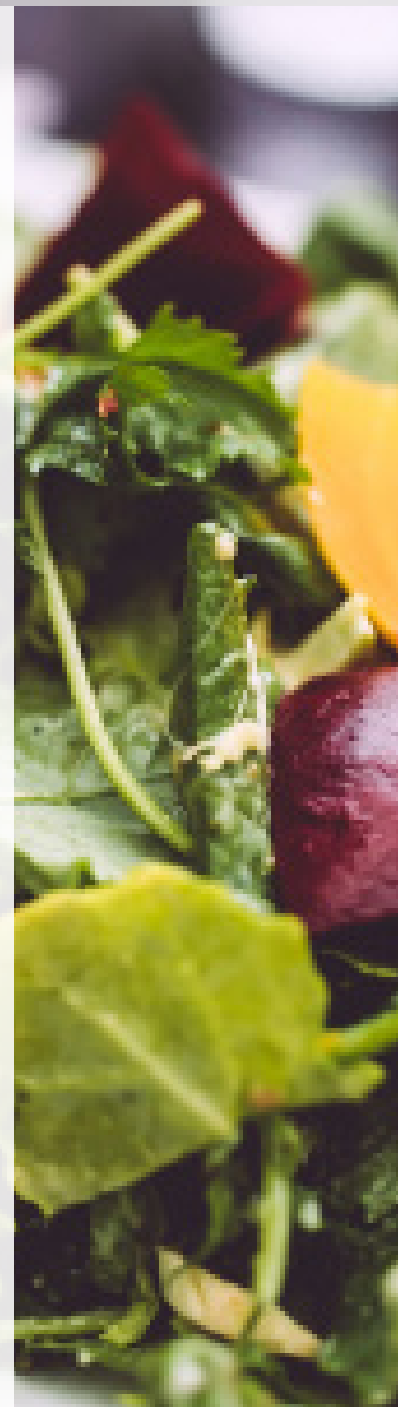
Cauliflower Rice, Raisin, Kale

Garlicy Broccoli, Lemon

\$22.00 per person

**Minimum 20 people for Station*

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DESSERT STATIONS

(Combine any Two Stations for Additional \$7 per Per Person)

Time to Make the Doughnuts

Sweet Potato
Boston Creme
Double Chocolate Oreo
Honey Glazed
Butter Rum Banana Sauce, Cracked Pepper
Strawberry Compote, Nutella
Cinnamon Sugar & Powdered Sugar
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$17.00 per person

Cupcake

Double Chocolate, Lemon Vanilla Chiffon, Carrot
Cake, Tres Leche Cupcakes

Toppings:

Cream Cheese, Chocolate and Lemon Butter Creams
Dulce de Leche
Crushed Oreos, Toasted Almond, Strawberries
Illy Coffee, Decaffeinated Coffee and Dammann
Freres Assorted Teas

\$18.00* per person

Colonnade Dessert Buffet

Mexican Hot Chocolate Panna Cotta, Cherries, Pistachio,
Chocolate Krispie, Sea Salt
Peach, Basil, Almond Crostata
Salted Caramel Waffle, Spiced Cream
Opera Torte
Double Chocolate Snack Cake, Hazelnut
Lemon Curd, Sweet Dough, Torched Meringue
Display of Sliced Fruit and Berries
Assorted Cake Shots
Illy Coffee, Decaffeinated Coffee and Dammann Freres
Assorted Teas

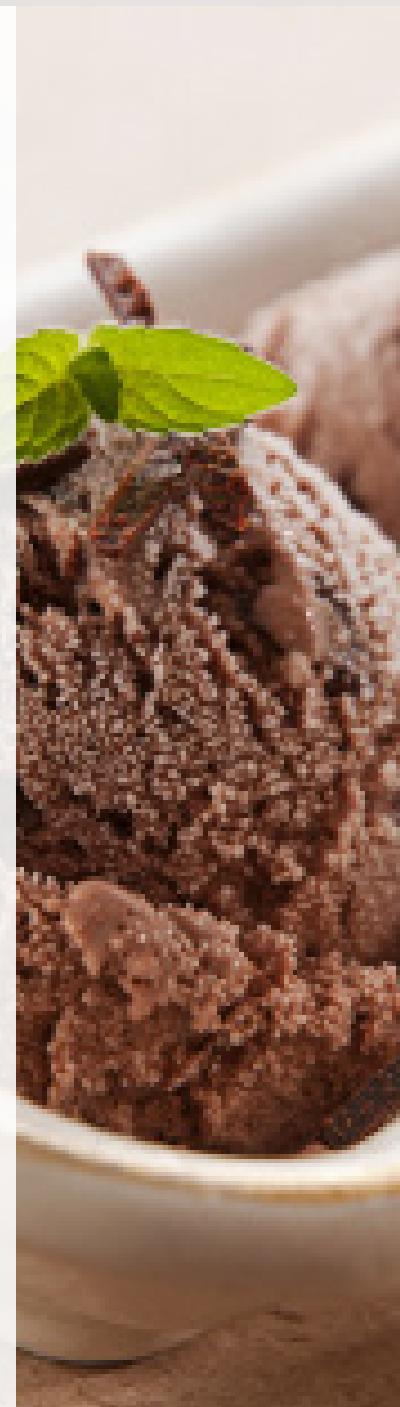
\$19.00 per person

*Attendants Required at \$150.00 each (One Attendant Per 100 people, Per Station)

*Minimum of 20 people per station

(Combine any Two Stations for Additional \$7 per Person)

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PLATED THREE COURSE DINNERS

Please Select One Starter or Salad, One Entrée, and One Dessert

STARTERS

Lobster Bisque, Brandy Cream

Truffle Wild Mushroom Bisque, Grilled Sour Dough

Smoked Chicken and Barley Soup, Kale, Sweet Potato

Gem Lettuce, Caesar Dressing, Brioche, Parmesan Cheese

Baby Greens, Goat Cheese, Candied Pecan, Citrus Vinaigrette

Wedge, Crispy Bacon, Crumbled Moody Bleu, Pickled Onion, Tomato

Tomato and Mozzarella, Aged Balsamic, Micro Basil

Heirloom Carrot, Honey Labneh, Tangerines, Pickled Chili, Dukkha

Greek Salad, Iceberg, Feta, Kalamata Olives, Peppercini

Salt Roasted Beet, Mache, Horseradish Goat Cheese, Orange, Hazelnut Vinaigrette

POULTRY ENTRÉES

Bonnefoy Chicken

Smoked Bacon, Spinach, Mushroom, Yukon Whipped Potato, White Bordelaise Sauce, Lacquered Carrots

\$80.00 per person

Skillet Green Circle Chicken

Twice Baked Sweet Potato, Honey Yogurt, Maple Soy Gastrique, Chili Crumble, Charred Cauliflower

\$79.00 per person

Smoked-Crispy Chicken

White Barley, Sunchoke Puree, Crispy Shallot, Parsley Gremolata

\$78.00 per person

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PLATED DINNERS

Please Select One Starter or Salad, One Entrée, and One Dessert

VEGETARIAN

Tofu Tikka Masala

Jasmine Rice, Spinach, Naan Bread

\$70.00 per person

Macaroni alla Vodka

Basil, Pecorino, Parmesan, EVOO

\$70.00 per person

Potato Gnocchi

Mushroom Ragout, Burrata, Grana Padano, Melted Leeks, Brown Butter Crumbs

\$70.00 per person

SEAFOOD

Spiced Salmon

Carolina Gold Rice, Asparagus, Lobster Beurre Rouge, Brussels Slaw

\$88.00 per person

Swordfish Milanese

Arugula, Fennel, Piperade, Citrus

\$89.00 per person

Cod

Carrot Chermoula, Smoked Yogurt, Lentils, Fennel, Peas

\$88.00 per person

Bouillabaisse

Sea Bass, Mussels, Scallops, Charred Octopus, Peas, Potatoes, Saffron Fumet

\$110.00 per person

MEAT ENTRÉES

Filet Mignon

Parsnip Puree, Charred Broccolini, Mushroom, Pickled Mustard Seeds, Green Garlic Vinaigrette

\$110.00 per person

Coulotte Bulgogi

Crispy Rice, Scallion Relish, Broccoli, Pickled Carrot

\$90.00 per person

Honey Glazed Duck Breast

Farro Verde, Carrot Puree, Apricot Frisee, Pinot Noir

\$97.00 per person

Lamb Loin

Grain of Paradise, Cauliflower Yogurt, Heirloom Carrots, Porcini Soubise, Jus

\$105.00 per person

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PLATED DINNERS

Please Select One Appetizer or One Salad, One Entrée, and One Dessert

DESSERTS

"Charles" Chocolate Toffee Bread Pudding, Rum Butter Sauce

Beyond Carrot Cake, Carrot Cake Sponge, Cream Cheese Mousse, Dried Carrots, Caramel Dirt

Lemon Tart, Torched Meringue, Elderberry

Strawberry Citrus Trifle, Grand Marnier Mousse, Coco Nibs, Spiced Yellow Cake

Sweet Potato Donuts, Bourbon Caramel, Pistachios

Opera Torte, Chocolate Ganache, Coffee Brittle

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

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DINNER BUFFETS

THE COLONNADE

Smoked Tomato Bisque, Basil Pesto

Gem Lettuce Salad, Bacon Lardon, Brioche Croutons, Garlic Dressing

Chilled Zucchini, Feta, Olives, Orzo, Red Wine Vinegar, EVOO

Grilled Eggplant, Fresh Mozzarella, Tarragon Vinaigrette

Za'atar Chicken, Punjabi Golden Basmati Rice, Tahini Sauce, Pine Nuts, Herbs

Seared Salmon, Braised Red Cabbage, Potato Galette, Red Wine Jus

BBQ Braised Short Ribs, Palmetto Farm Grits, Braised Collard Greens

Chili Coffee Tenderloin, Spinach, Smoked Yukon Gold Potato, Charred Shishito Peppers

Roast Sea Bass, Tomato Vermouth Sauce, Fennel, Crushed Fingerling Potatoes

Maple Glazed Pork Loin with Sweet Potato, Bacon, Brussels Sprouts

Chocolate Cake Espresso Buttercream, Coco Crunch

Salted Caramel Budino, Puffed Rice, Crumble, Strawberry

Lemon Tart, Torched Meringue

Assorted Cookies

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

Choice of 2 proteins \$95.00*

Choice of 3 proteins \$105.00*

SOUTHWESTERN

Tortilla Soup, Cilantro Cream

Jicama, Roast Apples, Fennel, Orange-Jalapeno Vinaigrette

Southwestern Caesar Salad

Yucatan Chicken, Pineapple, Piquillo Pepper, Crushed Potato

Grilled Red Snapper Tacos, Pico de Gallo, Avocado Crema, Salsa Verde

Short Rib Enchiladas, Mole, Cotija, Cilantro, Pickled Shallot

Crispy Prawns with Black Bean Sauce, Watercress

Black Beans, Chorizo

Spiced Fried Rice

Tres Leche Cake, Strawberry

Mexican Chocolate Mousse, Chili, Cookie Crumble

Trifle, Tequila Marinated Fruit, Coconut, Yellow Cake

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$87.00 per person*

*Minimum of 25 people There is an additional charge of \$5.00 per person for fewer than 25 people

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DINNER BUFFETS

ITALIAN

Foccacia al Fichi

Gem Lettuce Caesar Salad, Parmesan Crisp, Ciabatta

Charred Octopus, Chickpeas, Gremolata, Red Onion, Cherry

Burrata, Arugula, Pesto, Smoked Red Pepper

Prosciutto, Melon, Basil Syrup

Meatballs, "Oversized" Ricotta, Pork, Veal, Beef, Pomodoro Sauce

Roast Cod, Caper, Citrus, Fennel, Brown Butter

Macaroni alla Vodka, Pecorino, Parmesan

Chicken Milanese, Citrus, Tomato Salad

Cannoli, Candied Orange, Chocolate Chip

Zeppole, Vanilla Cream, Chocolate Sauce

Tiramisu Parfait, Espresso, Marscapone, Coco Crunch

Illy Coffee, Decaffeinated Coffee and Dammann Freres Assorted Teas

\$86.00 per person*

*Minimum of 25 people

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WINE SELECTIONS

SPARKLING WINES AND CHAMPAGNE

Chandon Brut Rose, Champagne, France - **\$60.00**

B&G Sparkling Brut, Loire Valley, France - **\$49.00**

Mionetto, Prosecco, Italy - **\$49.00**

Taittinger Cuvee Prestige Brut, Riems, France - **\$59.00**

WHITE WINES

Douglass Hill, Chardonnay - **\$40.00**

Douglass Hill, Pinot Grigio - **\$40.00**

Trimbac, Riesling, France - **\$43.00**

Barone Fini, Pinot Grigio, Italy - **\$45.00**

Conundrum by Caymus, California- **\$45.00**

Ramey Sidebar, Sauvignon Blanc, Russian Valley, California - **\$45.00**

Dough Chardonnay, California - **\$48.00**

Truchard, Chardonnay, Carneros, California - **\$62.00**

Patent Cottat, Sancerre, Loire, France - **\$80.00**

Rombauer, Chardonnay, California - **\$92.00**

RED WINES

Douglas Hill, Merlot - **\$40.00**

Douglass Hill, Cabernet - **\$40.00**

Pulenta Laflor, Malbec, Mendoza, Esp - **\$42.00**

Backhouse. Pinot Noir, California - **\$45.00**

Robert Hall, Merlot, California - **\$45.00**

Flat Top Hills Red Blend (Petite Syrah/Cabernet Sauvignon), California - **\$45.00**

Franciscan Estate, Cabernet Sauvignon, Napa - **\$82.00**

San Felice Chianti Classico Riserva, Italy - **\$85.00**

Charles Krug, Cabernet Sauvignon, Napa - **\$92.00**

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BEVERAGE SERVICE

DELUXE BRANDS

Tito's Vodka
Tanqueray Gin
Mount Gay Rum
Bacardi Silver Rum
Canadian Club Whiskey
Dewar's White Label Scotch
Jack Daniels Bourbon
Cuervo Gold Tequila

LUXURY BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Silver Rum
Captain Morgan's Spiced Rum
Crown Royal Whiskey
Macallan 12 yr. Single Malt Scotch
Knob Creek 9 yr. Bourbon
Patron Silver Tequila

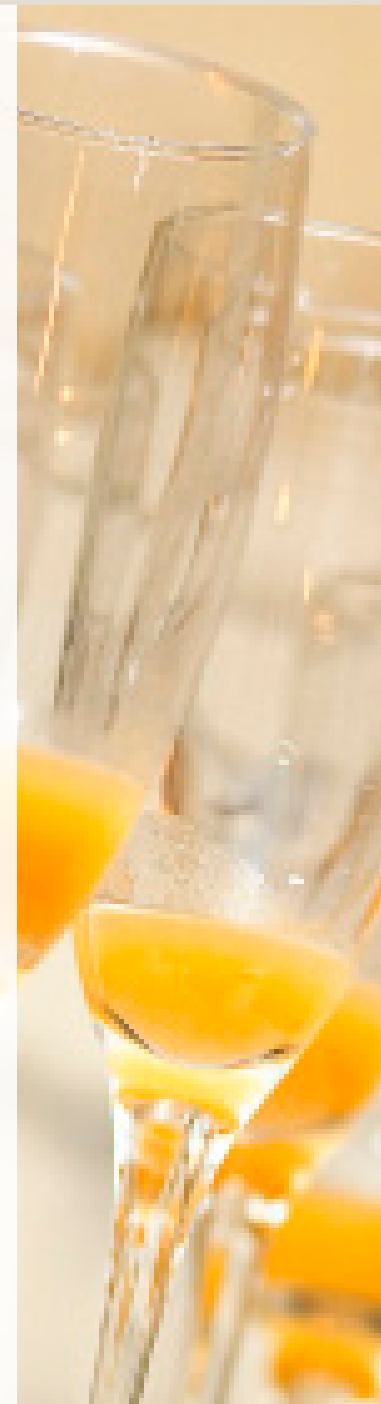
CORDIALS

Kahlúa
Grand Marnier
Sambuca
Amaretto di Saronno
Baileys Irish Cream
B & B

COGNACS

Courvoisier VS
Remy Martin VS
Hennessy VS

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FULL SERVICE HOSTED BARS

Deluxe Mixed Drinks - **\$12.00 per drink**

Luxury Mixed Drinks - **\$13.00 per drink**

Cordials - **\$12.00 per drink**

Cognacs - **\$13.00 per drink**

Domestic Beer - **\$8.00 per drink**

Premium Beer - **\$9.00 per drink**

Soft Drinks - **\$7.00 per drink**

Mineral Water - **\$7.00 per bottle**

Douglas Hill Wine - **\$40.00 per bottle**

B & G Sparkling - **\$40.00 per bottle**

CASH BARS*

Deluxe Mixed Drinks - **\$14.00 per drink**

Luxury Mixed Drinks - **\$15.00 per drink**

Cordials - **\$15.00 per drink**

Cognacs - **\$16.00 per drink**

Domestic Beer - **\$11.00 per bottle**

Premium Beer - **\$12.00 per bottle**

House Wine - **\$14.00 per glass**

Soft Drinks - **\$8.00 per drink**

Mineral Water - **\$8.00 per bottle**

BAR ENHANCEMENTS

*Additional Bartender Required

Deluxe Martinis - **\$15.00 per drink**

Luxury Martinis - **\$16.00 per drink**

Specialty Cocktails/Mixology - **\$15.00 per drink**

One Bartender Is Required per 100 Guests

Bartender Fee Is \$150.00 for First 4 Hours and \$50.00 for Each Additional Hour

This Fee Will Be Waived In the Event that Beverage Sales Exceed \$750.00 per Bartender

*Cash Bar Prices Include 17% Service Charge, 6% Taxable Administrative Fee and 7% MA Sales Tax

ADDITIONAL CATERING INFORMATION**LABOR FEES**

Chef Fee - \$150.00 per attendant for every 100 guests

Bartender Fee - \$150.00 per bartender per 100 guests

Coat Check - \$2.00 per person

PARKING - Discounted parking of \$25 for event attendees; \$55 overnight parking

BUFFETS - Based on 90 minutes of continuous service; Minimum of 10 people; additional \$5 per person for few than 30 unless otherwise noted

GUARANTEES - Due 72 business hours prior to event.

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