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
Zucchini 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.
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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
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PLATED BREAKFAST

All Plated Breakfasts are Served with Freshly Squeezed Juice, Illy 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

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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*

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

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*

*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*  
*Available after 11:00AM*

**MIMOSAS AND BELLINIS**
Champagne Cocktails with Chilled Orange, Grapefruit and Cranberry Juice  
Peach and Mango Nectars

*$18.00 per person*  
*Available after 11:00AM*
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

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BREAHS

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, Dijion 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

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**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, Dijion 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*

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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*

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

APPETIZERS

Soups
Clam Chowder, Bacon, Chive Oil, Furikke
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, Naoc 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 Koftedes, 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, Porcetta, 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 Crudité
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

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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*

Pineapple & Rum Glazed Virginia Ham
Sweet and Sour Sauce, Dijion 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

$24.00-choice of 2 sliders*
$28.00- choice of 2 proteins*
$32.00- choice of 3 sliders *
$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
(One Attendant Per 100 people, Per Station)

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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

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**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  
- Garlicky Broccoli, Lemon

$22.00 per person

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*Minimum 20 people for Station

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DESSERT STATIONS

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 Oreo, 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
## 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***

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### SOUTH WESTERN

- Tortilla Soup, Cilantro Cream
- Jicama, Roast Apples, Fennel, Orange-Jalapeno Vinaigrette

- 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***

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*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
Proscuitto, Melon, Basil Syrup

Meatballs, “Oversized” Ricotta, Pork, Veal, Beef, Pomodoro Sauce
Roast Cod, Caper, Cirtus, Fennel, Brown Butter
Racaroni 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
There is an additional charge of $5.00 per person for fewer than 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 Cuvée Prestige Brut, Riems, France - $59.00

WHITE WINES

Douglass Hill, Chardonnary - $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
Douglas 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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