

2024 CATERING MENU





CHEF KAO

EXECUTIVE CHEF

Food has always been a big part of Chef Kao's life. From learning to cook the things he caught from the ocean as a young boy, to preparing meals for large family gatherings, food was always a celebration and great way to bring people together. His professional culinary career began in the Hawaiian Islands where he learned to incorporate local ingredients with French technique. After years of working in various restaurants, he joined Hyatt Hotels and Resorts in 2000. There he flourished and advanced through the ranks quickly, cooking for many movie stars and professional athletes along the way. He's participated in many projects including corporate menu design and new hotel openings. His food philosophy centers around delivering the best possible experience using the best available products. The romance of the changing of the seasons drives his creativity, always keeping the bounty of Massachusetts on the forefront of his menus.

DIETARY RESTRICTIONS

The following icons are used throughout this menu:



Vegetarian



Vegan



Avoid Gluten

Due to the open air nature of our kitchen we are unable to certify any items as being “Gluten Free” or free from all allergens (certain pre-packaged items excluded) as cross contamination is a possibility. Should you need a dietary accommodation, please consult with your catering sales manager.

CHINA SERVICE

China service is a Levy standard for all Meeting Rooms and Ballrooms, unless our high grade and/or compostable, disposable ware is requested. All food and beverage events located in the Exhibit Halls or pre-function areas (with the exception of plated meals), are accompanied by high-grade and/or compostable, disposable ware. Should your service needs require the use of china within the Exhibit Halls or pre-function areas, please consult with your Catering Sales Manager as there may be an additional charge.

BREAKFAST



NEW ENGLAND BREAKFAST EXPERIENCE

Sfogliattela and Cinnamon Twists, Maine Blueberry Orange Muffin, Plain and Fruit Yogurt with Honey Crunch Granola, Seasonal Whole Fruit, Orange and Cranberry Juices and Coffees and Teas.

27.00 PER GUEST

ENHANCEMENTS

Scrambled Eggs (V)(AVG)

Chilled Hard Cooked "Cage Free" Eggs (V)(AVG)

Ricotta, Egg and Cured Ham Strata

Oatmeal Bar (V*)

Quiche Lorraine

Corned Beef Hash (AVG)

Cinnamon Raisin French Toast (V)

Garlic Butternut Frittata (V)(AVG)

Banana Chocolate Chip Pancakes (V)

Maple Glazed Pork Sausage Links (AVG)

Hickory Smoked Bacon (AVG)

Turkey Sausage (AVG)

French Toast Bread Casserole (V)

Three Cheese Baked Egg Tarts (V)

Flannel Potato Hash (V*)(AVG)

Roasted Potatoes with Peppers and Chives (V*)(AVG)

14.00 FOR THREE, 6.00 PER GUEST FOR EACH ADDITIONAL CHOICE



BLACKSTONE VALLEY

Revolutionary Morning Scones (V)

Smashed Potato Breakfast Hash (V²)(AVG)

Scrambled Eggs (V)(AVG)

Hickory Smoked Cured Bacon (AVG)

Orange and Cranberry Juices

Coffees and Teas

31.00 PER GUEST

BEACON HILL

Steel Cut Oats with Raisins, Almonds,
and Brown Sugar (V²)

Lavender Honey Scented Seasonal
Fruit Salad (V)

Turkey Sausage (AVG)

Scrambled Egg Whites with Fresh
Herbs (V)(AVG)

Roasted Sweet Potato with Spinach
and Onion (V²)(AVG)

Orange and Cranberry Juices

Coffees and Teas

34.00 PER GUEST

UPPER VALLEY

Assorted Breakfast Pastries (V)

Scrambled Eggs (V)(AVG)

Maple Glazed Breakfast Sausage (AVG)

Hickory Smoked Cured Bacon (AVG)

Breakfast Potatoes (V²)(AVG)

Maine Blueberry Pancakes with Oat Streusel and
Warm Maple Butter (V)

Orange and Cranberry Juices

Coffees and Teas

38.00 PER GUEST

BREAKFAST SANDWICHES

Bacon, Egg and Cheese on Pretzel Roll

Canadian Bacon, Egg, and Cheese on English Muffin

Sausage, Egg White and Cheese on a Texas French Toast

Spicy Sausage, Egg, and Cheese Burrito

Vegan Egg, Broccoli and Beet on Multigrain Bread ^V

8.00 PER GUEST

FROM THE BAKESHOP

Freshly Baked Muffins ^V

Beantown Bagels ^V

Old World English Scones ^V

Fruit and Cheese Filled Breakfast Pastries ^V

Breakfast Breads ^V

Apple Cider Donuts ^V

52.00 PER DOZEN

PLATED BREAKFAST SELECT ONE

FARM FRESH SCRAMBLED EGGS

Bacon and Yukon Gold potatoes ^{AVC}

27.00 PER GUEST

EGG WHITE FRITTATA

Feta Cheese, Spinach and Oven-Dried Tomatoes with Sweet Potato Hash ^V ^{AVC}

32.00 PER GUEST

BRIOCHE FRENCH TOAST

Seasonal Berry Compote, Bacon and Maple Syrup

30.00 PER GUEST

SMOKED HAM AND SPINACH QUICHE

Gruyere Cheese, Mushrooms and Breakfast Potatoes

29.00 PER GUEST

BELGIAN HALF WAFFLE

Maple Syrup, Scrambled Eggs and Sausage

30.00 PER GUEST

+ Seasonal Fresh Fruit Cup ^V ^{AVC}

8.00 PER GUEST

* Plated Breakfast Includes: Mini Croissants, Muffins and Breakfast Breads, Sweet Butter and Fruit Preserves, Orange Juice, Coffees and Teas

A top-down view of a light-colored, textured surface. In the bottom-left corner, there are two white bowls. The upper bowl is filled with a fine, orange-brown powder, likely coffee grounds. The lower bowl is filled with dark brown, roasted coffee beans. Several coffee beans are scattered on the surface around the bowls, along with some fine brown powder. A dark blue rectangular box is positioned horizontally across the middle of the image, containing the text "CAFE EXPERIENCE" in a white, thin, sans-serif font.

CAFE EXPERIENCE

BREWS

REGULAR COFFEE

DECAFFEINATED COFFEE

ASSORTED HOT TEAS

ICED COFFEE

225.00 PER 3 GALLON

375.00 PER 5 GALLON

COFFEE SOLD AND TO BE ORDERED IN 3 OR 5 GALLON INCREMENTS





REFRESHMENTS

NON ALCOHOLIC REFRESHMENTS

AQUAFINA BOTTLED WATER
4.75 EACH

ASSORTED PEPSI PRODUCTS
4.75 EACH

BUBLY SPARKLING WATER
4.75 EACH

INDIVIDUAL BOTTLED JUICE
Orange, Cranberry, Apple
5.00 EACH

ASSORTED JUICE+
Orange, Cranberry, Apple
55.00 PER GALLON

ALL NATURAL SPA WATER+
Refreshing Still Water with Fruit
65.00 PER GALLON

ICED TEA+
55.00 PER GALLON

LEMONADE+
55.00 PER GALLON

KEURIG COFFEE MACHINE
56.00 PER 24 K-CUP BOX
85.00 MACHINE RENTAL PER DAY

NESPRESSO
40.00 PER 10 CAPSULES
125.00 MACHINE RENTAL PER DAY

WATER COOLER
42.00 PER 5 GALLON JUG
80.00 EQUIPMENT RENTAL PER DAY

+3 GALLON PER SELECTION MINIMUM

MACHINE & EQUIPMENT RENTALS DO NOT COUNT TOWARDS F&B MINIMUM

1 DEDICATED ATTENDANT AT 150.00 FOR A MINIMUM OF 4 HOURS REQUIRED PER 10 WATER COOLERS

The background image shows several chocolate chip muffins in white paper liners on a light-colored marble surface. Some chocolate chips are scattered around the muffins. In the background, there are blurred bowls containing ingredients like white powder and dark chips. A dark blue rectangular box is centered over the image, containing the word "BREAKS" in white, thin, uppercase letters.

BREAKS

BREAKS

ARTISANAL BAVARIAN PRETZEL

Traditional Salted Bavarian with Pimento Cheese and Brown Mustard (V)

Cinnamon Sugar with Vanilla Bean Sauce (V)

144.00 PER DOZEN

POTATO CHIPS & GOURMET DIPS

Kettle-Style Potato Chips with Roasted Garlic Parmesan, French Onion, and Blue Cheese Dips (V) (AVG)

10.00 PER GUEST

HUMMUS TRIO

Traditional Chickpea, White Bean and Edamame Hummus. Served with Crispy Carrots, Celery, Cucumbers (V) (AVG)

12.00 PER GUEST

MONKEY BREAD

Vermont Smoked Cheddar and Sour Cream (V)

Cinnamon Roll with Maple Butter (V)

Salted Caramel Cream (V)

72.00 PER DOZEN

OPEN FACED MINI BAGELS

Everything Bagel with Boursin and Smoked Salmon

Raisin Bagel with Whipped Maple-Mascarpone and Cranberry Preserves (V)

Parmesan Bagel with Fresh Mozzarella, Basil and Tomato (V)

68.00 PER DOZEN

SAVORY MUFFINS

Peanut Butter and Jelly Muffins (V)

Ancient Grain with Roasted Vegetables (V) (AVG)

Banana Nut Muffins (V)

64.00 PER DOZEN

WHOOPIE PIES

Chocolate, Carrot Cake, and Red Velvet (V)

36.00 PER DOZEN

MACARON MADNESS

Vanilla, Pistachio, Coffee, Raspberry, Lemon, and Chocolate (V)

38.00 PER DOZEN

CREATE YOUR OWN ENERGY MIX

An Assortment of Dried Papaya, Dried Pineapple, Yogurt Raisins, Roasted Almonds, Dried Cranberries, Chocolate Chunks, and Banana Chips (V) (AVG)

210.00 SERVES 25

MARKET WHOLE FRUIT (V) (AVG)

40.00 PER DOZEN

SEASONAL SLICED FRESH FRUIT PLATTER

195.00 SERVES 25 - 30 (V) (AVG)

ASSORTED GRANOLA BARS (V)

40.00 PER DOZEN

NUTTER SPOONS

Oreo, Cinnamon Toast and Chocolate Sprinkles

48.00 PER DOZEN

HOUSEMADE ENERGY DATE BARS (V) (AVG)

48.00 PER DOZEN

ASSORTED ENERGY BARS (V)

55.00 PER DOZEN

ASSORTED INDIVIDUAL BAGS OF CHIPS

Including Cape Cod Chips, Stacy's Pita Chips, Smartfood Popcorn, and Pop Chips (V) (AVG)

42.00 PER DOZEN

ASSORTED DECORATED YEAST DONUTS

60.00 PER DOZEN

ASSORTED NORTH END DONUTS

48.00 PER DOZEN

FRESH GARDEN VEGETABLES

Raw and Roasted Baby Vegetables with Vegan Green Goddess and Lemon Tahini in Black Lentil, Soil' (V) (AVG)

14.00 PER GUEST



A chef is plating a meal on white plates. The plate contains a salad of green leafy vegetables and orange slices, topped with a fried shrimp. A hand is holding a tray of sliced mango, ready to be added to the dish. The background shows more plates and a kitchen setting.

PLATED MEALS

SALADS SELECT ONE

ROASTED CARROT SALAD

500 Degree Blistered Carrots, Herbed Goat Cheese, and Turmeric Honey (V) (AVG)

GEM SALAD

Baby Gem Lettuce, Charred Onion, Blistered Tomato, Cranberry Balsamic (V) (AVG)

BABY ROMAINE SALAD

Petite Romaine Lettuce, Focaccia Rusk, Parmesan, Creamy Garlic (V)

+BURRATINI

Half Cured Mozzarella, Heirloom Tomato, Basil-Kale Salad (3 per guest) (AVG)

BABY VEGETABLE SALAD

Pepper, Beet, and Zucchini, Watermelon Radish, Pumpkin Seeds and Green Goddess Dressing (V) (AVG)

WILD MUSHROOM SALAD

Red Endive, Roasted Squash, Living Mizuna (V) (AVG)

NEW ENGLAND SALAD

Artisan Greens, Dried Cranberries, Peppered Goat Cheese, and Pure Maple Vinaigrette (V) (AVG)

Fresh Brewed Coffees and Teas Upon Request

ENTREES SELECT ONE

CRACKER CRUSTED HADDOCK

Olive Tomato Relish, Preserved Lemon Risotto and Baby Spinach

53.00 PER GUEST

CONFIT LEG OF CHICKEN

Garlicky Spinach and Butternut Risotto (AVG)

50.00 PER GUEST

BRAISED SHORT RIB

Red Potato Horseradish Mash, Broccolini, and Red Wine Demi (AVG)

59.00 PER GUEST

MAPLE GLAZED CHICKEN BREAST

Cranberry Chutney, Roasted Sweet Potato, and Green Beans (AVG)

51.00 PER GUEST

PAN SEARED SALMON

Lemon Caper Butter, New England Chick Pea Succotash, Fresh Herbs and Baby Vegetables (AVG)

53.00 PER GUEST

BBQ STEAK TIPS

with Frizzle Onions and Roasted Wedge Potatoes

52.00 PER GUEST

DIJON ROASTED CHICKEN THIGH

Roasted Potato, Cauliflower, and Green Beans with Lemon Tahini (AVG)

51.00 PER GUEST

+10.00 PER GUEST FOR DINNER

VEGAN ENTREE OFFERINGS

PAN SEARED PLANT BASED CHICKEN

Roasted Potato, Turmeric Cauliflower, Vegan Lemon Tahini (V) (AVG)

BUTTERNUT RISOTTO

Garlicky Spinach, Roasted Vegetables (V) (AVG)

PAN SEARED TOFU

Chickpea Succotash, Fresh Herbs, Baby Vegetables (V) (AVG)

DESSERTS SELECT ONE

BOSTON CREAM PIE

Orange Scented Crème Anglaise (V)

DULCE DE LECHE CHEESECAKE (V)

ESPRESSO CREME BRULEE (V) (AVG)

CHOCOLATE TRUFFLE MOUSSE CAKE

DARK CHOCOLATE FILO

Cream and Pears

LEMONCELLO RASPBERRY CAKE

Raspberry Miroir and White Chocolate

TIRAMISU



CHEF'S TABLE

THE BLUES

BROOKLINE TABLE

RUSTIC GREEK SALAD

Hearty Greens, Roasted Pepper, Kalamata Olives, Oven dried tomato, Charred Onion, Oregano Red Wine Vinaigrette (V) (AVG)

TABBOULEH SALAD

Grilled Vegetables and Rosemary (V) (AVG)

EGGPLANT BABA GANOUSH, BUTTERNUT SQUASH HUMMUS, MARINATED FETA, CUCUMBER MINT TZAZIKI, WARM PITA (V) (AVG)

ROASTED SPICED GARLIC CHICKEN (AVG)

POTATO AND CHICK PEA TAGINE, EGGPLANT AND TOMATO (V) (AVG)

GRILLED MEDITERRANEAN STEAK

Red Wine and Fresh Herbs (AVG)

AROMATIC SAFFRON RICE WITH BLACK LENTILS (V) (AVG)

BAKLAVA AND HONEY DONUTS (V)

43.00 PER GUEST

*Includes Coffees and Teas

HANOVER STREET TABLE

WEDGED ROMA TOMATO SALAD

Roasted Garlic, Pearl Onions, Rocket Greens, Basil Vinaigrette (V) (AVG)

CAESAR SALAD

Crisp Romaine, Parmesan and Garlic Croutons with Classic Caesar Dressing (V)

ROASTED BABY VEGETABLE SALAD (V) (AVG)

Whole Grain Mostarda and Grape Tomato Balsamic

CABERNET-BRAISED BEEF TIPS

Red Pepper Risotto (AVG)

FENNEL DUSTED ROAST CHICKEN

Preserved Tomato Jus, Oregano and Lemon (AVG)

TRI-COLOR TORTELLINI

Parmesan Broth, Roasted Artichokes, Grilled Olives, and Blistered Tomatoes (V)

CANNOLI AND TIRAMISU (V)

44.00 PER GUEST

*Includes Coffees and Teas

ASIAN FUSION TABLE

CLASSIC EGG DROP SOUP

Shaved Green Onions, Sweet Corn (V) (AVG)

CHILLED RICE NOODLE SALAD

Julienne Cucumber, Carrot, Radish,
Cilantro Vinegar (V²) (AVG)

BRAISED MAPO TOFU STEAMED RICE

with Butternut Squash and Zucchini
Aromatic Tofu in Brown Bean Sauce (V²)

ORANGE CHICKEN

Bell Peppers, Pineapple (AVG)

CHAR SIU PORK AND VEGETABLE FRIED RICE

with Egg and Oyster Sauce

ASIAN VEGETABLE STIR-FRY

Baby Bok Choy, Broccoli, Carrots, and Baby
Corn, Garlic Soy Sauce (V²) (AVG)

MANGO STICKY RICE PUDDING (V) (AVG)

PINEAPPLE MOCHI BARS (V) (AVG)

46.00 PER GUEST

*Includes Coffees and Teas

CASTLE ISLAND TABLE

NEW ENGLAND CLAM CHOWDER

Cape Shore Clams, Roasted Potatoes,
Celery and Onions with Oyster Crackers

NORTH END CLASSIC CAESAR SALAD

Romaine Hearts, Traditional Dressing,
Garlic Croutons and Shaved Parmesan
Cheese (V)

BABY ICEBERG WEDGE SALADS

Pickled Onions, Baby Tomato,
Scallions, Cucumbers,
Vegan Ranch Dressing (V) (AVG)

BACK BAY MAPLE GLAZED FREE RANGE CHICKEN

Cranberry Jus (AVG)

CRACKER CRUSTED COD

Fried Capers and Brown Butter

GRILLED STEAK TIPS

Fingerling Potato, Caramelized Onions and
Natural Jus (AVG)

ASSORTED NEW ENGLAND WHOOPIE PIES (V)

46.00 PER GUEST

*Includes Coffees and Teas

NANTUCKET BAY TABLE

BUTTERMILK SLAW (V²) (AVG)

CUCUMBER-TOMATO SALAD

Lemon and Dill Vinaigrette (V²) (AVG)

CAST IRON CORNBREAD (V)

ATLANTIC COD, SHRIMP, AND CHORIZO PAELLA (AVG)

HERB RUBBED CHICKEN BREAST

Preserved Lemon Jus (AVG)

PARSLEY CORN ON THE COBB AND NEW POTATOES (V) (AVG)

BAKED ZUCCHINI (V²) (AVG)

Cured Tomato, White Beans,
and Grilled Olives

STRAWBERRY SHORTCAKE (V)

S'MORES COOKIES (V)

48.00 PER GUEST

+ 7.75 Mini Lobster Rolls

*Includes Coffees and Teas

SANDWICH AND SALAD TABLE

CHOOSE A TOTAL COMBINATION OF 3 SANDWICHES AND/OR SALADS AND 4 TOTAL SIDES

GOURMET SANDWICHES

ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, Sweet Onion Jam and Boursin Cheese

CURRIED CHICKEN SALAD

Toasted Almonds, Golden Raisins, Chives, Local Honey on Multigrain Bread

SMOKED TURKEY ON MULTIGRAIN

Arugula, Tomao, and Cranberry Aioli

GRILLED ZUCCHINI, ROASTED RED PEPPER, EGGPLANT AND MUSHROOM GRILLER

Garlic Hummus on Onion Roll ^V

HAM AND NEW ENGLAND PIMENTO CHEESE

Sourdough with Arugula and Tomato

GARLIC CHICKEN WRAP

Romaine, Parmesan, and Creamy Garlic Dressing

MEDITERRANEAN CHICKEN MINI PITAS

Cucumber Slaw, Tzatziki, and Feta

CURRIED CAULIFLOWER CRANBERRY SALAD WRAP

Arugula, Cucumber, Tomato, Butternut Hummus ^V

46.00 PER GUEST

*Includes Coffees and Teas

SALADS

ROASTED VEGETABLE QUINOA TABBOULEH

Lemon Parsley Dressing ^V ^{AVG}

BABY KALE CAESAR SALAD

Roasted Red Pepper, Tomato, and Shaved Parmesan ^V

GREEK TUNA SALAD

Olives, Peppers, Tomatoes, Baby Potatoes, Lemon Tahini, and Feta ^{AVG}

CURRIED CHICKEN SALAD

Raisins and Pumpkin Seeds on Baby Iceberg Cups ^{AVG}

MARINATED TOFU SALAD

Thai Chili, Shredded Vegetables, and Napa Cabbage ^V ^{AVG}

SIDES

HONEY GLAZED ROASTED CARROTS WITH

RAISINS AND GOAT CHEESE ^V ^{AVG}

MARINATED OLIVES, TOMATO, AND PEARLINI

MOZZARELLA ^V ^{AVG}

PINEAPPLE COLESLAW ^V ^{AVG}

BLACK GARLIC POTATO SALAD ^V ^{AVG}

LAVENDER SCENTED FRUIT ^V ^{AVG}

WHOOPIE PIE ^V

CHOCOLATE CHIP COOKIE ^V

BLUEBERRY COCONUT PANNA COTTA ^V ^{AVG}

A collage of various bento lunch boxes. The top row shows a whole roasted chicken, a large mound of white rice, another mound of white rice, and a portion of white rice. The middle row features a bowl of spaghetti with large shrimp and a lime wedge, a container of scrambled eggs with red chili peppers, a container of stir-fried chicken with colorful vegetables, and a container of chicken with shredded cabbage and carrots. A large, dark blue banner with the text "BENTO LUNCHES" in white, serif, all-caps font is centered across the middle. The bottom row includes a bowl of spaghetti with shrimp, a container of white rice with a halved hard-boiled egg, a container of white rice, a container of white rice, a container of white rice with a small cup of brown sauce, a container of white rice with a small cup of green sauce, a container of grilled chicken, and a container of shredded lettuce with shredded carrots.

PREMIUM

CHOOSE A TOTAL COMBINATION OF 2 SANDWICHES AND/OR SALADS AND 3 TOTAL SIDES.
ALL BENTOS COME WITH THE SAME SIDES

SANDWICHES

ROAST SIRLOIN OF BEEF ON FOCACCIA
Tomatoes, Sweet Onion Jam and Boursin
Cheese

CURRIED CHICKEN SALAD
Toasted Almonds, Golden Raisins, Chives,
Local Honey on Multigrain Bread

SMOKED TURKEY ON MULTIGRAIN
Arugula, Tomato, and Cranberry Aioli

GRILLED ZUCCHINI, ROASTED RED
PEPPER, EGGPLANT AND MUSHROOM
GRILLER
Garlic Hummus on Onion Roll (V)

HAM AND NEW ENGLAND PIMENTO
CHEESE
Sourdough with Arugula and Tomato

GARLIC CHICKEN WRAP
Romaine, Parmesan, and Creamy Garlic
Dressing

MEDITERRANEAN CHICKEN MINI PITAS
Cucumber Slaw, Tzatziki, and Feta

CURRIED CAULIFLOWER CRANBERRY
SALAD WRAP
Arugula, Cucumber, Tomato, Butternut
Hummus (V)

INCLUDES:

AQUAFINA WATER

SALADS

ROASTED VEGETABLE QUINOA
TABBOULEH (V) (AVG)
Lemon Parsley Dressing

BABY KALE CAESAR SALAD
Roasted Red Pepper, Tomato, and Shaved
Parmesan (V)

GREEK TUNA SALAD (AVG)
Olives, Peppers, Tomatoes, Baby Potatoes,
Lemon Tahini, and Feta

CURRIED CHICKEN SALAD
Raisins and Pumpkin Seeds on Baby
Iceberg Cups (AVG)

MARINATED TOFU SALAD
Thai Chili, Shredded Vegetables, and
Napa Cabbage (V) (AVG)

SIDES

Honey Glazed Roasted Carrots with
Raisins and Goat Cheese (V) (AVG)

Marinated Olives, Tomato, and Pearlini
Mozzarella (V) (AVG)

Pineapple Coleslaw (V) (AVG)

Black Garlic Potato Salad (V) (AVG)

Lavender Scented Fruit (V) (AVG)

Whoopie Pie (V)

Chocolate Chip Cookie (V)

Blueberry Coconut Panna Cotta (V) (AVG)

39.00 PER LUNCH

BENTO SELECT ONE

NEW ENGLAND EXPERIENCE

Seafood Salad Made with Shrimp, Lobster, and Tarragon Aioli, New England Brioche Roll, Oven Roasted Potato Salad, Whoopie Pie

48.00 PER LUNCH

MEDITERRANEAN

Quinoa Tabbouleh with Grilled Chicken, Tomato, Cucumber, and Olive Salad, Hummus, Tzaziki, Baba Ganoush, and Mini Pita

42.00 PER LUNCH

PICNIC

Cold Fried Chicken Drumsticks, Egg Salad Sandwich On Pretzel Roll, Cucumber Mint Salad with Strawberry and Watermelon, and Chicpea Quinoa Salad with Pickled Onion and Cranberries

42.00 PER LUNCH

ASIAN

Chilled Roasted Salmon, Wakame, Sliced Sweet Potato with Miso, Spicy Cucumber and Rice Noodle Salad with Watercress and Carrots, Edamame and Sesame Tofu Salad, and Orange Ginger Salad with Napa Cabbage

43.00 PER LUNCH

BISTRO

Grilled Balsamic Flank Steak On Baby Spinach with Roasted Baby Peppers, Gorgonzola Potato Salad, Turmeric Cauliflower Salad with Charred Scallions, Cumin Roasted Carrots with Goat Cheese and Honey

48.00 PER LUNCH

ITALIAN

Chopped Baby Kale and Iceberg Lettuces, Olive Salad with Cucumber and Pepperoni, Caprese Salad with Pearl Mozzarella, Shaved Prosciutto, and Fresh Basil, Pesto Chicken with Pepperoncini

41.00 PER LUNCH



The background image is a blurred photograph of a buffet table. In the foreground, there are several small glass bowls containing red cherry tomatoes and green olives. Behind them, there are larger bowls and plates with various food items, including what looks like bread, cheese, and possibly some meat or vegetables. Numerous silver serving utensils, such as tongs and forks, are scattered across the table, some standing upright. The overall scene is out of focus, creating a sense of depth and abundance.

SMALL BITES & RECEPTIONS

NEW ENGLAND SPECIALTIES

Slow-Cooked Boston Baked Beans with
Caramelized Onions and Brown Bread (V)

4.75 EACH

Individual Yankee Pot Roast with Braised Beef
Tips, Sweet Peas, Carrots and Potatoes topped
with Mini Buttermilk Herb Biscuit

5.25 EACH

Mini Lobster Rolls with Griddled Brioche

7.75 EACH

"Soup Sip" Clam Chowder

5.75 EACH

HAND CRAFTED MINIS

Slow-Roasted Prime Rib with Smoked Cheddar,
Caramelized Onions and BBQ Sauce

5.75 EACH

Breaded Chicken Parmesan with Marinara
and Fresh Mozzarella

5.75 EACH

Tavern Slider with Secret Sauce and
American Cheese

5.75 EACH

Buffalo Chicken Meatball Sub

5.75 EACH

New England Style Impossible Joe Slider
with Onions and Vegan Cheese (V)

7.00 EACH

EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives,
Poblano Peppers

5.50 EACH

Simmered Ground Chicken, Poblano, Chimichurri

5.50 EACH

Slow Cooked Black Beans, Tomato, Onion (V)

5.50 EACH

SHRIMP SHOOTERS

Mini Shrimp with Cocktail Sauce and Lemon (AVG)

6.75 EACH

Shrimp Ceviche (AVG)

6.75 EACH

Pesto Marinated Shrimp with Basil (AVG)

6.75 EACH

ARANCINIS

Lobster Arancini, Sherry Cream, Basil
6.00 EACH



Portabello Arancini, Garlic, Spinach, Mozzarella
6.00 EACH

Sausage Arancini, Peppers, Onions
6.00 EACH

RETRO AND MODERN MINIS


Beef Wellington Bites with Horseradish Cream
5.75 EACH


Roasted Pettipan with Black Bean
and Tomato Relish  
5.75 EACH


Vegetable Pakora  
5.75 EACH

Breaded Parmesan Stuffed Peppadew
5.75 EACH

VEGAN

Smashed Red Potato, Paprika Aioli, Garlic Chia
Caviar 
6.00 EACH

Old Bay Hearts Of Palm with Vegan Lemon
Aioli and Parsley In Endive 
6.00 EACH

Roasted Baby Pepper with Sage Scented Wild
Mushroom and Balsamic Onions 
6.00 EACH

SHARING BOARDS

CHARCUTERIE

Shaved Beef Bresaola, New England Salami, Finnochiona and Capicola with Whole Grain Mustard, Cornichon, and Roast Garlic and Onion Jam, and Baguette

16.00 PER GUEST

SEACUTERIE

An Assortment Of Tinned Fish, Smoked Salmon, and Native Clam Dip, with Olives, Capers, Pickled Onions, Whipped Herb Cheese, Crackers, and Marcona Almonds

19.00 PER GUEST

NEW ENGLAND CHEESE

An Artisanal Selection Of Cheese From Vermont, New Hampshire, and Massachusetts, Served Alongside Whipped Truffle Cheddar and New England Pimento Cheese Spreads, Mixed Olives, Fig Jam, and Baguette

17.00 PER GUEST

MEZZE

Eggplant and Smoked Squash Baba Ganoush, Garlic Hummus, Roasted Pepper Muhammara, and Charred Scallion Tzaziki, Greek Olives, Roasted Vegetables, Mini Naan Bites and Papad.

15.00 PER GUEST

BRIE

Warm Wheels Of Brie Topped with An Assortment Of Sweet and Savory Toppings; Garlic-Fig-Onion, Mango-Red Pepper, and Pineapple-Pasilla, Along with Caramelized Onion Puff Pastry and Baguette

16.00 PER GUEST

CARVED STATIONS

CARVED HERB ROASTED SALMON

With Preserved Lemon Marmalade, Eggplant Tahini, Pickled Cucumber Salad and Mini Pita

18.00 PER GUEST

SMOKED RIB-EYE

Peppercorn Rib Eye, Blue Cheese Fondue, Red Wine Demi and Mini French Baguette

24.00 PER GUEST

BERKEL PROSCIUTTO

Hand Sliced Prosciutto (AVG)
Maplebrook Farms Burratini (V) (AVG)
Confit Tomato, Fresh Basil Pesto, and Crostini

14.00 PER GUEST

OVEN-ROASTED TURKEY BREAST

Local Bog Cranberry-Apricot Chutney (V) (AVG)
Herb Aioli (V) (AVG)
Artisan Rolls (V)

11.00 PER GUEST

+ ALL CARVING STATIONS REQUIRE CHEF ATTENDANT FEE OF 150.00 PER 100 GUEST GUARANTEE

MASHED POTATO BAR

Classic Whipped Potatoes with Shredded Cheddar, Scallions, Bacon, and Sour Cream

Cauliflower Mash with Caramelized Leeks, Brie, Wild Mushrooms and Truffle Oil ⑤

Root Vegetable Mash with Roast Garlic Tahini and Parsley ⑤

13.00 PER GUEST

RAMEN NOODLE BAR

Pulled Sesame Chicken and Shaved Char Siu Pork with Egg Noodles, Edamame Dumplings, and Tonkatsu Broth Served with Shaved Napa Cabbage, Boiled Eggs, Hijiki Salad, Scallions, Sweet Soy, Garlic Chili Oil, and Furikake

20.00 PER GUEST

MAC-N-CHEESE MADNESS

CHOOSE 3

MAC N CHEESES BEGIN WITH THE STANDARD MACARONI PASTA AND CREAMY CHEESE WITH THE OPTION TO ADD:

Carmelized Onions, Sliced Brats and Whole Grain Mustard with Pretzel Topping

Buffalo Chicken, Cracker Crumbs, and Ranch Drizzle

Chorizo, Pico de Gallo, and Tortilla Crust

Caprese Shrimp, Tomato, Mozzarella, Focaccia Crumb and Balsamic Drizzle

14.00 PER GUEST

GOURMET FOCACCIA

CHOOSE 3

Fennel Sausage with Wild Mushroom and Asiago Cheese

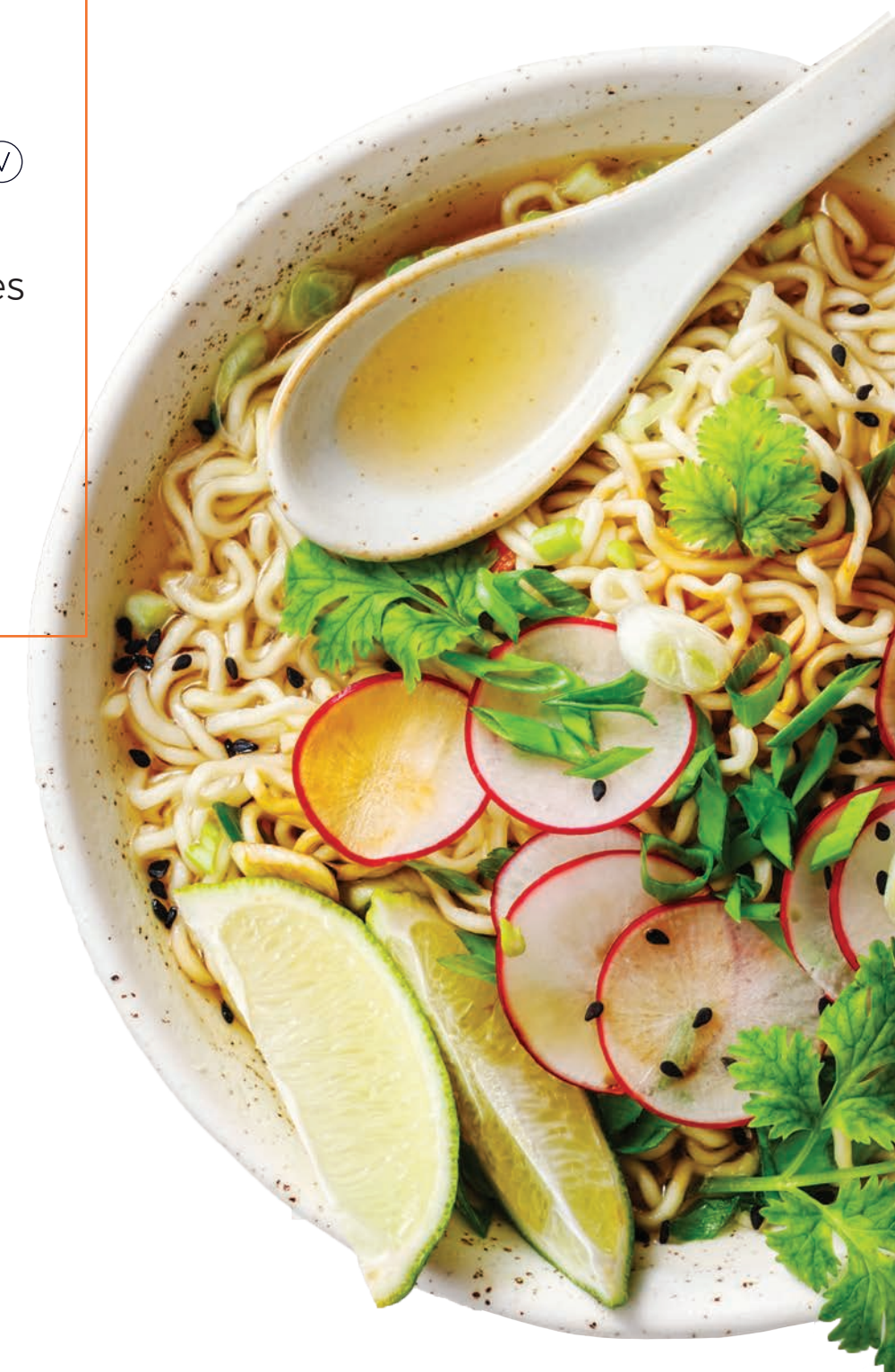
Eggplant, Cured Tomato, Ricotta and Basil ⑤

Sundried Tomato, Red Onions, Olives and Feta ⑤

Roma Tomatoes with Basil and Fresh Mozzarella ⑤

Pulled Chicken with Cilantro Pesto and Four Cheeses

14.00 PER GUEST



A person's hands are shown squeezing lemons into several small glass jars filled with yellow liquid. The scene is set on a wooden table with various items including lemons, lemon branches, a large white bowl, a jar of white powder, and a digital scale in the background. The word "DESSERTS" is overlaid in a white serif font on a dark blue rectangular background.

DESSERTS

LOADED BROWNIE STAND

With Chocolate Chunk, Chocolate Dipped, and Blondie Brownies Dipped and Garnished with Sprinkles, Cookie Crumbs and Toffee Chunks ⑤

13.00 PER GUEST

SEASONAL FRUIT SHORTCAKES

Freshly Griddled Pound Cake with Seasonal Fruit and House Made Mascarpone Cream Served in an Old-Fashion Mason Jar ⑤

84.00 PER DOZEN



CUSTOMIZED DESSERTS

Chocolate Chip Cookie and
White Chocolate Cranberry (V)

60.00 PER DOZEN

Sugar Cookie Dipped in Dark, Milk,
and White Chocolate (V)

72.00 PER DOZEN

Cookie Sandwiches Filled
with Seasonal Buttercream (V)

60.00 PER DOZEN

Triple Chocolate Brownies (V)

60.00 PER DOZEN

Lemon Bars (V)

60.00 PER DOZEN

DESSERT TABLE

Founders Spice Cake (V)

Mini Boston Cream Pies (V)

Cheesecake Bites (V)

Hanover Street Cookies (V)

Assorted Dessert Bars and Brownies (V)

Seasonal Fruit Cobbler (V)

Sweet Dessert Verrines (V)

15.00 PER GUEST, MINIMUM OF 25 GUESTS

COOKIES, BROWNIES & MILK

Warm Chocolate Chip Cookies, Snickerdoodle Cookies and Chocolate Brownies, Served with Ice Cold Milk (V)

9.00 PER GUEST



BEVERAGES



SANGRIA

WINTER

Harvest Holiday

SPRING

Strawberry Lemon White

SUMMER

Peach Rosé

FALL

Cranberry Apple Cider

375.00 PER GALLON
3 Gallon Minimum

LOCAL BREWERY TOUR

Whalers Rise - American Pale Ale

9.00 EACH

Castle Island - Keeper

9.00 EACH

Jack's Abby - Post Shift

9.00 EACH

Clown Shoes - Space Cake
Double IPA

9.00 EACH

Notch - Left of the Dial

9.00 EACH

Cisco - Whale's Tale

9.00 EACH

Wormtown - Be Hoppy

9.00 EACH

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

BAR PACKAGES

HOSTED PACKAGES

DELUXE (INCLUDES COCKTAILS, BEER AND WINE)

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Superior Rum, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Jack Daniel's Whiskey, and Sweet and Dry Vermouth.

20.00 HOUR ONE

+ EACH ADDITIONAL HOUR, 8.00

BEER AND WINE PACKAGE

DOMESTIC

Bud
Bud Light
Carlson Orchard Cider

NON-ALCOHOLIC

Bottled Water
Soft Drinks
Juices

PREMIUM BEER

Samuel Adams Boston Lager
Samuel Adams Seasonal
Harpoon IPA
Stella Artois
Blue Moon

HOUSE WINE

Proverb Red and White Wine

16.00 HOUR ONE

+EACH ADDITIONAL HOUR, 7.00

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

BARS ELEMENTS CUTTINGS ON S

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Superior Rum, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Jack Daniel's Whiskey, and Sweet and Dry Vermouth.

13.00 PER DRINK

WINE BY THE GLASS

PINOT GRIGIO

SAUVIGNON BLANC

PINOT NOIR

CABERNET SAUVIGNON

SPARKLING

10.00 PER GLASS

BEER

PREMIUM BEER

9.00 EACH

DOMESTIC BEER

8.00 EACH

SPIRIT FREE

ATHLETIC BREWING - RUN WILD IPA

7.00 EACH

ATHLETIC BREWING - FREE WAVE
HAZY IPA

7.00 EACH

NON-ALCOHOLIC

BOTTLED WATER

4.75 EACH

SOFT DRINKS

4.75 EACH

JUICES

5.00 EACH

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

BOSTON HARBOR DISTILLERY MADE COCKTAILS

OLD FASHIONED

ESPRESSO MARTINI

DEMON SEED

15.00 PER DRINK

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS



WINE BY THE BOTTLE

WHITE WINE

CHARDONNAY
Kendall-Jackson
75.00

CHARDONNAY
Sonoma-Cutrer
75.00

ON BLANC
Kim Crawford
60.00

PINOT GRIGIO
Santa Margherita
125.00

RIESLING
Chateau Ste. Michelle
60.00

SAUVIGNON BLANC
Frei Brothers
60.00

PINOT GRIGIO
J Vineyards
75.00

PINOT GRIGIO
SiSi Fruili
65.00

RED WINE

PINOT NOIR
Meiomi
60.00

PINOT NOIR
Etude
75.00

CABERNET SAUVIGNON
Simi
75.00

CABERNET SAUVIGNON
Louis Martini
60.00

MERLOT
Murphy Goode
60.00

MALBEC
Gascon
60.00

RED BLEND
Chaos Theory
165.00

RED BLEND
Conundrum
90.00

BUBBLY

Ferrari Brut
100.00

Nicolas Feuillatte Brut
310.00

ROSÉ

Fleur de Mer
85.00

Nicolas Feuillatte Brut Rose
310.00

SPARKLING ROSÉ
Ferrari Brut Rose
100.00

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

CONTACT INFO

BOSTON CONVENTION & EXHIBITION CENTER

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Prices are exclusive of either (a) a 15% gratuity, 5% taxable administrative fee and 7% applicable sales tax or (b) a 20% taxable administrative fee and 7% applicable sales tax, as determined by our staffing guidelines. The gratuity is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for wait staff employees, service employees or bartenders. The administrative fee is retained by Levy. Before placing your order, please inform your server if a person in your party has a food allergy. Menu prices are subject to change.