

# **ARRANGEMENTS**

CATERING ON THE CHARLES PROVIDES ALL FOOD AND BEVERAGE SERVED ON THE CHARLES RIVER CAMPUS OF BOSTON UNIVERSITY.

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## **PRE-EVENT PLANNING**

TO ENSURE THE BEST POSSIBLE SERVICE, A CATERING SALES MANAGER IS AVAILABLE TO ASSIST YOU WITH THE DETAILS OF YOUR EVENT, INCLUDING MENUS, FLOWERS, AND LINEN. WE SUGGEST THAT YOU CONTACT THE SALES OFFICE FOUR TO SIX WEEKS BEFORE YOUR EVENT TO MAKE ARRANGEMENTS. WE WILL GLADLY ACCOMMODATE YOUR LAST-MINUTE NEEDS; HOWEVER, PLEASE BE AWARE THAT ADDITIONAL CHARGES MAY APPLY. PLEASE CALL OUR SALES OFFICE AT 617/353-2957 BETWEEN THE HOURS OF 9 A.M. AND 5 P.M., MONDAY THROUGH FRIDAY, WITH ANY QUESTIONS.

SHOULD YOU NOT FIND A MENU APPROPRIATE FOR YOUR GROUP, OUR CATERING SALES OFFICE WILL BE ABLE TO CUSTOMIZE A MENU TO SUIT YOUR NEEDS. WE ALSO CUSTOMIZE MENUS TO MEET KOSHER, VEGETARIAN, AND VEGAN DIETARY RESTRICTIONS.

UNIVERSITY DEPARTMENTS RECEIVE A 10% DISCOUNT ON ALL LISTED FOOD AND NON-ALCOHOLIC BEVERAGE PRICES. THIS DISCOUNT WILL BE REFLECTED ON YOUR REQUISITION.

AUDIO/VISUAL ARRANGEMENTS CAN BE MADE BY CALLING THE MEDIA GROUP AT 617/353-6875

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## **REQUISITIONS**

WE REQUEST THAT YOUR CATERING ARRANGEMENTS BE MADE AS EARLY AS POSSIBLE. CATERING ON THE CHARLES SHOULD RECEIVE THE REQUISITION AND MENU AT LEAST TWO WEEKS PRIOR TO THE EVENT. YOU WILL RECEIVE A FOLLOW-UP CALL WITHIN FORTY-EIGHT HOURS OF RECEIPT OF THE REQUISITION.

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## **GUARANTEES**

YOUR FINAL GUARANTEE IS NEEDED THREE FULL BUSINESS DAYS PRIOR TO YOUR FUNCTION. YOUR FINAL BILL WILL BE BASED ON THAT NUMBER. WHERE EXTENUATING CIRCUMSTANCES OCCUR, REASONABLE CREDITS SHALL BE GIVEN. IN THE CASE OF A CANCELLATION, YOU WILL BE RESPONSIBLE FOR ANY COSTS INCURRED UP TO THE TIME OF CANCELLATION.

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## **ROOM RESERVATIONS**

PLEASE REFER TO THE FOLLOWING LIST OF COMMONLY USED VENUES FOR ASSISTANCE WITH ROOM RESERVATIONS:

CASE CENTER FACILITIES	-	353-4632
THE CASTLE	-	353-2934
LAW SCHOOL FACILITIES		- 353-3170
MARSH CHAPEL, PLAZA, ALPERT MALL	-	353-3560
SCHOOL OF MANAGEMENT	-	353-6890
GEORGE SHERMAN UNION BUILDING	-	353-2932

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## ***SERVICE PERIODS***

ALL MEALS, RECEPTIONS, AND BAR SERVICE ARE PLANNED FOR A TWO-HOUR SERVICE PERIOD. TO ENSURE THE SMOOTH RUNNING OF YOUR EVENT, APPROPRIATE STAFFING IS ARRANGED BY THE CATERING DEPARTMENT. PRICES FOR ALL SERVED MEALS AND HOT BUFFETS ARE INCLUSIVE OF SERVICE STAFF FOR A TWO-HOUR SERVICE PERIOD AND APPROPRIATE SETUP AND BREAKDOWN. EXTENDED SET-UP AND/OR BREAKDOWN EFFORTS ARE BILLED AT \$18.75 PER HOUR, PER WAITSTAFF. WAITSTAFF AND BARTENDERS FOR NON-INCLUSIVE EVENTS ARE BILLED \$18.75 PER HOUR, PER WAITSTAFF.

OUR GENERAL GUIDELINES FOR STAFFING ARE AS FOLLOWS:

|                |                              |
|----------------|------------------------------|
| FULL OPEN BAR: | 1 BARTENDER PER 75 GUESTS    |
| SERVED MEALS:  | 1 WAITSTAFF PER 20 GUESTS    |
| RECEPTIONS:    | 1 WAITSTAFF PER 25-35 GUESTS |

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## ***DELIVERY***

FOR ORDERS GREATER THAN \$50 IN FOOD AND BEVERAGE, THE DELIVERY CHARGE IS INCLUDED. ORDERS LESS THAN \$50 IN FOOD AND BEVERAGE ARE SUBJECT TO A 15% DELIVERY FEE. BEYOND THE CHARLES RIVER CAMPUS, DELIVERY CHARGES WILL VARY BASED ON THE LOCATION OF THE EVENT.

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## ***MISCELLANEOUS***

CHINA SERVICE FOR MEALS AND RECEPTIONS OUTSIDE ANY OF THE BOSTON UNIVERSITY DINING FACILITIES WILL BE BILLED AT AN ADDITIONAL COST OF \$2.50 PER PERSON. IF YOU PREFER CHINA FOR A MENU DESIGNED FOR PAPER SERVICE, THIS CHARGE WILL ALSO APPLY.

FOR THE SAFETY AND WELL-BEING OF OUR CLIENTS AND GUESTS, FOOD AND BEVERAGE ARE NOT PERMITTED TO LEAVE THE PREMISES OF A CATERED EVENT. IN THE OCCURANCE OF FOOD OVERAGES, THE CATERING DEPARTMENT WILL ARRANGE FOR FOOD DONATIONS TO LOCAL, REPUTABLE CHARITIES.

CATERING ON THE CHARLES OFFERS AN EXTENSIVE BEVERAGE MENU. A WIDE SELECTION OF WINE, BEER, AND LIQUOR IS AVAILABLE TO COMPLEMENT YOUR EVENT. CONTACT A CATERING SALES MANAGER FOR A LIST OF OUR SELECTIONS.

THROUGHOUT THIS BOOK, PRICES QUOTED ARE FOR THE STATED NUMBER OF GUESTS OR MORE. FOR SMALLER GROUPS, PLEASE CONTACT YOUR CATERING SALES MANAGER FOR PRICING:

MONDAY - FRIDAY, 9 A.M. - 5 P.M., AT 617-353-2957.

WE NOW ACCEPT ONLINE REQUISITIONS FROM THE BOSTON UNIVERSITY COMMUNITY.

# **BREAKFAST**

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**MADE FRESH DAILY, BREAKFAST ITEMS ARE DELIVERED WITH  
THE APPROPRIATE PAPER SUPPLIES AND CONDIMENTS.**

**CONTINENTAL BREAKFAST** **\$6.50 PER**  
**PERSON**

*FOR PARTIES OF 15 OR MORE*

ASSORTED FRESHLY BAKED PASTRIES, DU JOUR (*MUFFINS, BAGELS, ETC.*)  
SEASONAL FRESH FRUIT TRAY  
ASSORTED CHILLED JUICES  
REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS  
BUTTER, JAM AND CREAM CHEESE

**EARLY RISER** **\$5.50 PER**  
**PERSON**

*FOR PARTIES OF 15 OR MORE*

ASSORTED FRESHLY BAKED PASTRIES, DU JOUR (*MUFFINS, BAGELS, ETC.*)  
ASSORTED CHILLED JUICES  
REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS  
BUTTER, JAM AND CREAM CHEESE

**QUICK START** **\$4.75 PER**  
**PERSON**

*FOR PARTIES OF 15 OR MORE*

ASSORTED FRESHLY BAKED PASTRIES, DU JOUR (*MUFFINS, BAGELS, ETC.*)  
REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS  
BUTTER, JAM, AND CREAM CHEESE

**HEALTHY CHOICE BREAKFAST** **\$7.25 PER**  
**PERSON**

*FOR PARTIES OF 15 OR MORE*

SELECTION OF LOWFAT MUFFINS  
CHILLED INDIVIDUAL YOGURT  
SEASONAL FRESH FRUIT SALAD  
BOWL OF GRANOLA  
REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS  
BUTTER AND JAM

## ***BREAKFAST BUFFET***

*FOR PARTIES OF 20 OR MORE*

**\$11.25 PER PERSON**

INCLUDES YOUR SELECTION OF TWO ENTRÉES, TWO ACCOMPANIMENTS, AESOPS BAGELS WITH CREAM CHEESE, BUTTER AND JAM, MUFFINS, REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS, AND FRESH ORANGE JUICE.

## ENTRÉES

*CHOICE OF TWO:*

BELGIAN WAFFLES WITH 100% PURE VERMONT MAPLE SYRUP  
THICKLY SLICED CINNAMON FRENCH TOAST WITH VERMONT MAPLE SYRUP  
FARM FRESH SCRAMBLED EGGS WITH CREAM CHEESE AND FRESH GARDEN

HERBS

EGGBEATERS® ARE AVAILABLE UPON REQUEST  
ITALIAN FRITTATA (EGGS BAKED WITH ZUCCHINI, PEPPERS, ONIONS,  
POTATOES, AND PARMESAN  
CHEESE)

## ACCOMPANIMENTS

*CHOICE OF TWO:*

HICKORY SMOKED BACON  
COUNTRY SAUSAGE  
MAPLEWOOD TURKEY SAUSAGE  
GRILLED HASH BROWNS  
ROASTED RED BLISS LYONNAISE  
POTATO CAKES WITH APPLE SAUCE AND SOUR CREAM

## ***OMELET STATION***

*FOR PARTIES OF 50 OR MORE*

**\$6.25 PER PERSON**

For smaller groups please contact a sales manager or your Conference Services event

manager.

OUR CHEF WILL PREPARE YOUR OMELET TO YOUR LIKING AND WILL FEATURE FRESH EGGS, VERMONT CHEDDAR CHEESE, DICED ONIONS, RED AND GREEN PEPPERS, FRESH MUSHROOMS, HAM, BACON, TOMATOES, SPINACH, CHIVES, AND SALSA.

## BREAKFAST BAKERIES

**FRESH-BAKED MUFFINS  
DOZEN**

**\$15.75 PER**

*PLEASE SELECT IN QUANTITIES OF ONE DOZEN PER FLAVOR*  
BLUEBERRY, CRANBERRY ORANGE, MORNING GLORY, CORN,  
LOWFAT: RASPBERRY, BLUEBERRY, AND APPLE SPICE

**MINI MUFFINS  
DOZEN**

**\$8.50 PER**

PLEASE SELECT FROM ABOVE IN QUANTITIES OF THREE DOZEN PER FLAVOR

**FRUIT OR CHEESE DANISH** **\$12.75 PER**

**DOZEN**

**FRESH BREAKFAST SCONES** **\$18.75 PER**

**DOZEN**

PLEASE SELECT IN QUANTITIES OF ONE DOZEN PER FLAVOR

CINNAMON CHIP, RAISIN, CRANBERRY

**BREAKFAST TEA BREAD** **\$8.50 PER LOAF**

*SERVES 8 PEOPLE*

BANANA, DATE-NUT, AND ZUCCHINI

**CROISSANTS** **\$22.50 PER**

**DOZEN**

**CINNAMON STICKY BUNS** **\$22.50 PER**

**DOZEN**

*THREE-DOZEN MINIMUM ORDER*

**SOUR CREAM COFFEE CAKE** **\$26.25 PER**

**CAKE**

*SERVES 18 PEOPLE (24 SLICES)*

TOPPED WITH A CINNAMON SUGAR GLAZE

**BEAR CLAWS** **\$15.75 PER**

**DOZEN**

*THREE-DOZEN MINIMUM ORDER*

SWEET DOUGH WITH BROWN SUGAR, CINNAMON, AND WALNUTS

**SLICED, SEASONAL FRESH FRUIT PLATTER**

*REGULAR, SERVES 15 PEOPLE*

**\$26.75 EACH**

*LARGE, SERVES 25 PEOPLE*

**\$44.75 EACH**

**INDIVIDUAL YOGURTS** **\$1.50 EACH**

*ASSORTED FLAVORS: REGULAR, LOWFAT, AND NONFAT*

**AESOPS BAGELS** **\$15.75 PER**

**DOZEN**

*SERVED WITH SWEET CREAM BUTTER AND PRESERVES*

*PLEASE SELECT IN QUANTITIES OF ONE DOZEN PER FLAVOR, SMALLER ORDERS WILL BE A CHEF'S SELECTION*

PLAIN, SUPER CINNAMON, SOURDOUGH, SESAME, EVERYTHING, ONION, POPPY,

MARBLE,

SPINACH, TOMATO

BASIL, AND CINNAMON RAISIN

PLAIN CREAM CHEESE, REGULAR AND LITE **\$2.50 PER 8 OZ**

FLAVORED CREAM CHEESE SELECTION AT AESOPS **\$3.25 PER 8 OZ**

*CREAM CHEESE IS SOLD IN 8-OZ CONTAINERS, SERVING 4 GUESTS.*

*FLAVORS: PLAIN, LITE PLAIN, SPRING CHIVE, CINNAMON AND HONEY, MIXED FRUIT,*

*SMOKED SALMON,*

*MAPLE WALNUT, SALSA OLÉ, VEGGIE*

# DELI AND SANDWICH BUFFETS

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**AVAILABLE FOR PARTIES OF 15 GUESTS OR MORE. WE WILL DELIVER AND SET UP  
YOUR COLD  
LUNCHEON BUFFETS WITH ALL OF THE NECESSARY PAPER SUPPLIES. ADDITIONAL  
SALADS CAN BE ADDED TO ENHANCE YOUR LUNCHEON; PLEASE CONTACT A  
CATERING SALES MANAGER OR YOUR CONFERENCE SERVICES EVENT MANAGER  
FOR SUGGESTIONS.**

## DELI BUFFETS

### BAY STATE ROAD

**\$11.75 PER PERSON**

FRESH, OVEN-ROASTED BREAST OF TURKEY  
MEDIUM-RARE ROAST BEEF  
BAKED NEW YORK DELI-STYLE HAM  
SWISS, AMERICAN, MUENSTER, AND CHEDDAR CHEESE

*YOUR BUFFET INCLUDES:*

LEAF LETTUCE, SLICED TOMATOES, AND DELI PICKLE SPEARS  
COUNTRY-STYLE POTATO SALAD OR CREAMY COLE SLAW WITH DRIED  
CRANBERRIES  
FRESHLY BAKED BREADS AND ROLLS  
ASSORTED HOMESTYLE COOKIES AND DOUBLE FUDGE BROWNIES  
ASSORTED SODAS

### BOATHOUSE

**\$15.50 PER PERSON**

GRILLED, HERBED BREAST OF CHICKEN  
MEDIUM-RARE ROAST SIRLOIN OF BEEF  
ALBACORE TUNA SALAD WITH PESTO MAYONNAISE  
GRILLED SEASONAL VEGETABLES  
SWISS, AMERICAN AND MUENSTER CHEESE

*YOUR BUFFET INCLUDES:*

LEAF LETTUCE, SLICED TOMATOES, AND DELI PICKLE SPEARS  
CARAMELIZED ONION POTATO SALAD OR CREAMY COLE SLAW WITH DRIED  
CRANBERRIES  
TERRA® CHIPS  
SEASONAL FRESH FRUIT SALAD  
FRESHLY BAKED BREADS AND ROLLS  
A SELECTION OF HOMESTYLE COOKIES, BAKED DOUBLE FUDGE BROWNIES,  
DESSERT BARS  
ASSORTED SODAS, WATERS, AND JUICES

## SANDWICH BUFFETS

### EAST CAMPUS LUNCH

**\$16.25 PER PERSON**

MEDIUM-RARE ROAST BEEF WITH ALOUETTE CHEESE, THINLY SLICED BERMUDA

ONION, GREEN LEAF LETTUCE, AND SLICED TOMATOES ON SUN-DRIED TOMATO BREAD

FRESH OVEN-ROASTED BREAST OF TURKEY WITH LEAF LETTUCE AND CRANBERRY MAYONNAISE ON WHOLE WHEAT BREAD

ALBACORE TUNA SALAD WITH PESTO MAYONNAISE, SWISS CHEESE, ROMAINE LETTUCE, AND PLUM TOMATOES ON LIGHT RYE BREAD

VEGETARIAN SPINACH ROLL-UP WITH PLUM TOMATOES, ALFALFA SPROUTS, SHREDDED CARROTS, ROASTED RED PEPPERS, RED ONIONS, ROMAINE LETTUCE, AND GUACAMOLE

*YOUR BUFFET INCLUDES:*

ASIAN NOODLE SALAD

DELI PICKLE SPEARS

MISS VICKIE'S® POTATO CHIPS

A SELECTION OF HOMESTYLE COOKIES, BAKED DOUBLE FUDGE BROWNIES,

DESSERT BARS

ASSORTED SODAS

**WEST CAMPUS LUNCH**

**\$20.25 PER PERSON**

PEPPER SEASONED ROAST TENDERLOIN OF BEEF WITH TOMATOES, LEAF LETTUCE, AND HORSERADISH CREAM ON SOURDOUGH BREAD

MESQUITE WOOD-SMOKED BREAST OF TURKEY WITH SPINACH, MUSHROOMS, PLUM TOMATOES, AND TAPENADE IN A LAVASH ROLL-UP

***ROASTED PORTOBELLA MUSHROOMS, FRESH  
MOZZARELLA CHEESE, CARAMELIZED***

ONIONS, ROMA TOMATOES, AND FRESH BASIL ON SUN-DRIED TOMATO BREAD

BAKED NEW YORK DELI-STYLE HAM, VERMONT CHEDDAR CHEESE, GREEN LEAF LETTUCE, AND APPLE CHUTNEY ON A FRENCH BAGUETTE

*YOUR BUFFET INCLUDES:*

MEDITERRANEAN PASTA SALAD

DELI PICKLE SPEARS, ITALIAN CURED OLIVES, AND SWEET CHERRY PEPPERS

TERRA® CHIPS

A SELECTION OF HOMESTYLE COOKIES, BAKED DOUBLE FUDGE BROWNIES,

DESSERT BARS

ASSORTED SODAS, WATERS, AND JUICES

# UNION COURT FEATURES

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**CATERING ON THE CHARLES IS PLEASED TO PROVIDE A SELECTION OF SANDWICHES THAT ARE FEATURED IN THE THE UNION COURT AT THE GEORGE SHERMAN UNION BUILDING. THE FOLLOWING SELECTION IS OFFERED TO YOU FOR GROUPS OF 15 OR MORE. PLEASE CONTACT A CATERING SALES MANAGER OR YOUR CONFERENCE SERVICES EVENT MANAGER REGARDING YOUR SELECTIONS.**

**BAGEL SANDWICHES** **\$7.25 PER PERSON**

SERVED ON AN ASSORTMENT OF BAGELS FILLED WITH TUNA SALAD, CHICKEN SALAD,

***HAM AND CHEESE, AND FRESH OVEN-ROASTED BREAST OF TURKEY TOPPED WITH SPROUTS,***  
LETTUCE, TOMATO, AND SLICED CUCUMBER.

*SERVED WITH:*  
MISS VICKIE'S® POTATO CHIPS  
ASSORTED SODAS AND WATER

**CRANBERRY FARMS® SANDWICHES** **\$7.75 PER PERSON**

**SERVED ON COUNTRY WHITE OR WHEAT BREAD**

**COUNTRY TURKEY LUNCH**

TURKEY BREAST LAYERED WITH CRISP ROMAINE, SLICED TOMATOES, ALFALFA SPROUTS, AND DELICIOUS MUENSTER CHEESE

**CRANBERRY FARMS® TURKEY**

*PLAIN AND SIMPLE*

TURKEY BREAST LAYERED WITH ROMA TOMATOES AND RED LEAF LETTUCE WITH HERBED MAYONNAISE

**GOURMET GOBBLER**

SLICED TURKEY BREAST, HERBED CHEESE SPREAD, RED ONION, AND ALFALFA SPROUTS

***HOME-STYLE LEMON PEPPER CHICKEN SALAD***

WITH SWISS CHEESE, SLICED TOMATO, AND ROMAINE LETTUCE

*SERVED WITH:*

NEW POTATO SALAD  
ASSORTED SODAS AND WATER

**SUBMARINES ON THE CHARLES  
PERSON**

**\$7.75 PER**

HICKORY-SMOKED TURKEY BREAST  
BAKED HAM AND VERMONT CHEDDAR  
ITALIAN COMBINATION- CAPICOLA, HAM, SALAMI AND PROVOLONE  
TUNA SALAD  
ROAST BEEF AND DILL HAVARTI CHEESE  
GRILLED MARINATED VEGETABLES AND MOZZARELLA  
CHUNKY CHICKEN SALAD  
DILL SEAFOOD SALAD

ALL SANDWICHES ARE PREPARED ON 10-INCH SUB ROLLS WITH GREEN LEAF LETTUCE AND SLICED TOMATO. ITALIAN DRESSING, MAYONNAISE AND MUSTARD PACKAGES ARE INCLUDED.

SERVED WITH MISS VICKIE'S® CHIPS AND ASSORTED SODAS AND WATER

# DELI AND SANDWICH BUFFET

## EMBELLISHMENTS

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### SALADS

*SERVES 15 PEOPLE*

MARTHA'S VINEYARD SUMMER SALAD **\$13.25**  
TOMATOES, ONION, AND CUCUMBER SALAD

DILL POTATO SALAD WITH MUSTARD SEED **\$12.50**

CURRIED COUSCOUS WITH CURRANTS **\$12.50**

GRILLED VEGETABLE ANTIPASTO **\$12.50**

GREEN BEAN AND ROASTED TOMATO SALAD **\$13.25**

THAI CUCUMBER SALAD  
**\$10.25**

SPICY SINGAPORE PEANUT NOODLE SALAD  
**\$17.50**

LEMON ORZO CAPONATA SALAD  
**\$17.50**

BRAZILIAN BLACK BEAN SALAD  
**\$12.50**

ITALIAN STYLE SWEET AND SOUR EGGPLANT SALAD  
**\$13.25**

### SOUP

COPPER KETTLE SOUP, MADE FRESH DAILY  
**\$4.75 PER PERSON**

*A CATERING SALES MANAGER OR YOUR CONFERENCE SERVICES EVENT MANAGER CAN PROVIDE YOU WITH THE SELECTIONS AVAILABLE FOR YOUR EVENT.*

# Box LUNCHES

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*DESIGNED TO MEET THE NEEDS OF GROUPS FOR WHOM A MORE  
TRADITIONAL LUNCHEON*

***WILL NOT DO, OUR BOX LUNCHES INCLUDE ALL OF THE  
APPROPRIATE PAPER SUPPLIES TO MAKE YOUR MEAL MORE  
CONVENIENT.***

## FRESHMAN

**\$6.75 PER PERSON**

*CHOOSE FROM THE FOLLOWING SANDWICHES:*

OVEN-ROASTED TURKEY ON WHOLE WHEAT BREAD  
HAM AND SWISS ON LIGHT RYE  
MEDIUM-RARE ROAST BEEF ON SUN-DRIED TOMATO BREAD  
ROMA TOMATOES, CUCUMBERS, RED ONION, CILANTRO, AND  
CRUMBLED FETA CHEESE IN A ROLL-UP

*YOUR BOX LUNCH INCLUDES:*

MISS VICKIE'S® POTATO CHIPS  
HOMESTYLE COOKIES  
ASSORTED SODAS

## GRADUATE

**\$11.25 PER PERSON**

*CHOOSE FROM THE FOLLOWING SANDWICHES:*

GRILLED TENDERLOIN OF BEEF WITH HERB AIÖLI, ROASTED PEPPER AND ROMAINE  
LETTUCE ON CRUSTY BAGUETTE  
SHRIMP SALAD WITH CUCUMBER AND SPROUTS ON A FOCACCIA ROLL  
ROASTED CHICKEN BREAST WITH VINE RIPE TOMATOES, BOURSIN CHEESE AND  
GREEN LEAF LETTUCE ON ROSEMARY SOURDOUGH

*YOUR BOX LUNCH INCLUDES:*

GRILLED VEGETABLE AND ORZO PASTA SALAD  
TERRA® CHIPS  
BAKED FRUIT BAR OR DOUBLE FUDGE BROWNIE  
ASSORTED SODAS, WATERS, AND JUICES

# COLD LUNCHEON BUFFETS



## BACHELOR *PLEASE CHOOSE TWO ENTRÉES*

**\$16**

PLATTERS OF HAND-CARVED BREAST OF TURKEY WITH DRIED CRANBERRY SALSA  
SOUTHWEST GRILLED BEEF WITH ROASTED PEPPERS AND BERMUDA ONION  
GRILLED CARIBBEAN CHICKEN BREAST SALAD WITH MANGO  
HERBED VEGETABLE COUSCOUS  
MARINATED TOMATO, CUCUMBER AND CHIC PEA SALAD  
GARDEN SALAD WITH BALSAMIC DRESSING  
SOURDOUGH ROLLS  
BROWNIES  
ASSORTED SODAS AND WATER

## MASTER *PLEASE CHOOSE TWO ENTRÉES*

**\$21**

SLICED ROASTED CHICKEN BREAST WITH COUNTRY MUSTARD  
PEPPER-RUBBED SIRLOIN OF BEEF WITH ROSEMARY AIÖLI  
POACHED SALMON WITH DILL SAUCE  
OVEN-ROASTED NEW POTATOES WITH CHIVES  
GREEN BEAN AND ROASTED TOMATO SALAD  
TOSSED CAESAR SALAD  
FRENCH BREAD AND WHOLE GRAIN ROLLS  
RASPBERRY AND LEMON BARS  
ASSORTED SODAS AND WATER

## DOCTORATE *PLEASE CHOOSE TWO ENTRÉES*

**\$25**

GRILLED BREAST OF ROSEMARY SCENTED CHICKEN WITH BALSAMIC VINAIGRETTE  
SLICED TENDERLOIN OF BEEF WITH ROASTED GARLIC AND HERBED OLIVE OIL  
PAN-SEARED, HERB-CRUSTED AHI TUNA WITH CITRUS SAUCE  
WILD MUSHROOM FUSILLI PASTA SALAD  
VINE RIPE TOMATO AND MOZZARELLA SALAD  
FIELD GREENS WITH SOURDOUGH CROUTONS AND RED WINE VINAIGRETTE  
BASKET OF ASSORTED BREADS AND WHIPPED BUTTER  
SEASONAL FRESH FRUIT TARTS  
ASSORTED SODAS AND WATER

# ***APPETIZERS***

OUR CHEF'S CREATIONS ARE ENOUGH TO PLEASE ANY PALETTE.  
APPETIZERS ARE AVAILABLE TO COMPLEMENT ANY LUNCH OR DINNER.

## **SERVED HOT:**

**CHICKEN QUESADILLA**

**\$5.00 PER PERSON**

*RED CHILI TORTILLAS FILLED WITH SHREDDED CHICKEN, ROASTED RED PEPPERS, MUISTER CHEESE, AND TOPPED WITH AVOCADO SALSA*

**MAINE CRAB CAKES**

**\$7.00 PER PERSON**

**LOCAL MAINE CRAB WITH HERBS, WINE,  
CRÈME FRAÎCHE, AND FRESH**

*BREAD CRUMBS, PAN-SEARED AND SERVED WITH BROCCOLI SLAW AND BASIL AIÖLI*

**CHUNKY TOMATO SHRIMP**

**\$6.50 PER PERSON**

*PAN-SEARED GULF SHRIMP SERVED OVER CAPELLINI AND TOPPED WITH CHUNKY TOMATO-SAFFRON SAUCE*

**AGNOLOTTI DI QUATTRO FORMAGGIO**

**\$5.00 PER PERSON**

*STRIPED SPINACH AND EGG, HALF-MOON-SHAPED RAVIOLI FILLED WITH FOUR CHEESES AND TOSSED WITH BROCCOLINI AND ALFREDO SAUCE*

**DUCK POT STICKERS**

**\$5.00 PER PERSON**

*STEAMED DUMPLINGS FILLED WITH SHREDDED DUCK, SERVED WITH RASPBERRY-GINGER SAUCE*

## **SERVED COLD:**

**GULF SHRIMP COCKTAIL**

**\$7.00 PER PERSON**

*THREE JUMBO SHRIMP SERVED WITH OUR OWN TANGY COCKTAIL SAUCE*

DUCK TRAP RIVER SMOKED SALMON

**\$7.00 PER PERSON**

*NEW ENGLAND'S BEST SMOKED SALMON, SERVED WITH MESCLUN  
LETTUCE,  
PUMPERNICKEL BREAD, AND CRÈME FRAÎCHE*

GINGER GRILLED SHRIMP

**\$6.50**

**PER PERSON**

*TENDER GULF SHRIMP, ASPARAGUS, AND SHREDDED DAIKON RADISH,  
SERVED WITH GINGER DRESSING*

PROSCIUTTO WITH ARUGULA AND SHAVED PARMIGIANO **\$5.00**

**PER PERSON**

*THINLY SLICED PARMA PROSCIUTTO, ARUGULA, AND SHAVED  
REGGIANO PARMIGIANO DRIZZLED WITH LEMON PEPPER OIL*

# LUNCHEONS

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**LUNCHEONS INCLUDE SOUP OR SALAD, YOUR CHOICE OF ENTRÉE, CHEF'S SELECTED FRESH VEGETABLES, DESSERT, FRESHLY BAKED ROLLS AND BUTTER, REGULAR AND DECAFFEINATED COFFEE, AND HERBAL TEAS. OUR BUFFETS ARE DESIGNED FOR PARTIES OF 25 GUESTS OR MORE AND INCLUDE THE APPROPRIATE SUPPLIES, DECORATIONS, AND WAITSTAFF.**

## SOUP AND SALAD

PLEASE CHOOSE ONE OF THE FOLLOWING:

COPPER KETTLE SOUP, MADE FRESH DAILY  
A CATERING SALES MANAGER OR YOUR CONFERENCE SERVICES EVENT MANAGER CAN PROVIDE YOU WITH THE SELECTIONS AVAILABLE FOR YOUR EVENT.

**M**IXED GREENS SALAD OF TEARDROP TOMATOES, CUCUMBERS, AND CARROT  
THREADS WITH HOUSE DRESSING

**T**RADITIONAL CAESAR SALAD WITH GARLIC CROUTONS AND SHAVED REGGIANO  
PARMIGIANO CHEESE

**H**EARTS OF ROMAINE WITH FETA CHEESE, SUN-DRIED TOMATOES, KALAMATA  
OLIVES, AND GREEK DRESSING

**P**OACHED PEARS AND SUGARED PECANS ON BABY SPINACH WITH CRUMBLER  
ROQUEFORT DRESSING

**M**ELANGE OF SEASONAL FRESH FRUIT WITH RASPBERRY COULIS

## ENTRÉES

PLEASE CHOOSE ONE OF THE FOLLOWING:

**CHICKEN PIEDMONT**  
**PERSON**

**\$14.00 PER**

GRILLED BONELESS BREAST OF CHICKEN ROLLED WITH SAGE AND BLACK FOREST HAM,  
SERVED WITH SAGE CREAM

**CHICKEN BOURSIN**  
**PERSON**

**\$15.00 PER**

BREAST OF CHICKEN FILLED WITH SUN-DRIED TOMATOES, AND BOURSIN CHEESE,

*TOPPED WITH ASPARAGUS AND SERVED WITH ROASTED SHALLOT DEMI-GLACE*

**TUSCAN CHICKEN** **\$14.50 PER PERSON**

*ROASTED STATLER BREAST OF CHICKEN WITH GARLIC AND ROSEMARY, SERVED OVER WARM CANNELLINI BEAN SALAD*

**CHICKEN RATATOUILLE** **\$14.00 PER PERSON**

*PAN-SEARED BREAST OF CHICKEN SERVED WITH ROASTED RATATOUILLE, LINGUINE, AND ALFREDO SAUCE*

**GRILLED GINGER CHICKEN** **\$14.00 PER PERSON**

*MARINATED AND GRILLED BREAST OF CHICKEN WITH SOY-GINGER SAUCE, SERVED WITH SAUTÉED PINEAPPLE GARNI*

**FRESH, ROAST TURKEY** **\$15.00 PER PERSON**

*herb-roasted fresh breast of turkey with savory stuffing, whipped potatoes, PAN GRAVY, WHOLE CRANBERRY SAUCE, AND BUTTERMILK BISCUITS*

**BAKED BOSTON SCROD** **\$14.50 PER PERSON**

***PREPARED IN THE TRADITIONAL STYLE WITH HERBED BREAD CRUMBS AND BUTTER***

**GRILLED RED SNAPPER** **\$16.75 PER PERSON**

*CHAR-GRILLED AND SERVED WITH A TROPICAL SALSA OF PINEAPPLE, PAPAYA, MANGO, MINT, AND CILANTRO*

**FARFALLE AND SHRIMP** **\$15.50 PER PERSON**

*BOW-TIE PASTA AND SHRIMP IN A LIGHT RED WINE AND TOMATO SAUCE WITH MUSHROOMS, GREEN PEPPERS, AND ONIONS*

**STUFFED FILET OF SOLE** **\$15.50 PER PERSON**

***FILLED WITH WATERCRESS MOUSSE AND TOPPED WITH TARRAGON CREAM***

**LONDON BROIL** **\$16.00 PER PERSON**

*THINLY SLICED AND SERVED WITH A SAUCE OF WILD MUSHROOMS AND CABERNET REDUCTION*

**SAUTÉED TENDERLOIN TIPS**

*W/ MUSHROOM DEMI-GLACE OVER CHIVE BUTTERED NOODLES*

**\$16.00 PER**

**PERSON**

**STIR FRIED BEEF**

**\$14.00 PER**

**PERSON**

***W/ SCALLIONS, SHIITAKE MUSHROOMS, AND OYSTER SAUCE OVER WHITE RICE***

**ASIAN TWIST FUSILLI**

**\$13.50 PER**

**PERSON**

*AL DENTE PASTA MIXED WITH SHIITAKE MUSHROOMS, FRESH ASPARAGUS, AND BOK CHOY,*

***WITH A LIGHT SOY-GINGER CREAM SAUCE***

**THREE CHEESE RAVIOLI**

**\$13.50 PER**

**PERSON**

*SUN-SHAPED RAVIOLI FILLED WITH CHEESE AND EXPERTLY PREPARED WITH ROASTED RED PEPPERS AND TOMATO-BASIL SAUCE*

**VEGETABLE NAPOLEON**

**\$13.50 PER**

**PERSON**

*GENEROUS LAYERS OF GRILLED VEGETABLES TOPPED WITH RICOTTA AND MOZZARELLA CHEESE,*

*AND FINISHED WITH TOMATO-BASIL SAUCE*

**LASAGNA ROLL-UPS**

**\$12.75 PER**

**PERSON**

***CHEESE-FILLED LASAGNA SERVED WITH MARINARA SAUCE***

## COLD LUNCHEON ENTRÉE SELECTIONS

**COLD LUNCHEONS INCLUDE CHOICE OF ENTRÉE, CHEF'S SELECTED FRESH VEGETABLES WHERE APPROPRIATE, DESSERT, FRESHLY BAKED ROLLS AND BUTTER, REGULAR AND DECAFFEINATED COFFEE, AND HERBAL TEAS. PRICING IS BASED ON A MINIMUM OF 20 GUESTS.**

### CLASSIC CAESAR SALAD

*CRISP ROMAINE TOSSED WITH HOMEMADE GARLIC CROUTONS AND SHAVED REGGIANO PARMIGIANO CHEESE*

*WITH GRILLED CHICKEN*

**\$11.00**

**PER PERSON**

*WITH GRILLED SHRIMP*

**\$15.25**

**PER PERSON**

### THAI CHICKEN SALAD

**\$11.00**

**PER PERSON**

***RICE NOODLES, ASIAN VEGETABLES, AND SPICY PEANUT DRESSING***

### SOUTHWESTERN CHICKEN SALAD

**\$11.00**

**PER PERSON**

*grilled chicken breast, with tomatoes, corn, black olives, green onion,*

*AND ROASTED RED PEPPERS, TOPPED WITH TORTILLA THREADS AND CUMIN VINAIGRETTE*

### CAJUN CHICKEN

**\$10.25**

**PER PERSON**

*SPICY CHICKEN BREAST SLICED AND SERVED OVER MESCLUN GREENS WITH WILD RICE SALAD,*

*RED PEPPERS, TOASTED PECANS, AND SOUR CREAM DRESSING*

### GRILLED TUNA NIÇOISE

**\$16.00**

**PER PERSON**

*FRESH TUNA MEDALLIONS, HARICOTS VERTS, NIÇOISE OLIVES, PLUM TOMATOES, HARD BOILED EGGS,*

*new potato wedges, onions, and red wine vinaigrette with herbes de Provence*

**ASIAN SALMON MEDALLIONS**

**\$16.00**

**PER PERSON**

*SERVED ON BABY SPINACH WITH CUCUMBER, DAIKON RADISH, CARROT,  
GREEN ONION, AND SESAME-GINGER DRESSING*

**PEPPERED TENDERLOIN OF BEEF**

**\$16.50**

**PER PERSON**

*EXPERTLY SLICED AND SERVED WITH DILL POTATO SALAD WITH MUSTARD SEEDS,  
AND FRESH ASPARAGUS WITH TARRAGON AIÖLI*

**MEDITERRANEAN SAMPLER**

**\$10.75**

**PER PERSON**

*A TASTING OF HUMMUS, TABBOULEH, CUCUMBER, TOMATO, RED ONION, OLIVES,  
FETA CHEESE, AND STUFFED GRAPE LEAVES, SERVED WITH SLICED PITA BREAD*

# SERVED DINNERS

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***DINNERS INCLUDE SOUP OR SALAD, YOUR CHOICE OF ENTRÉE,  
CHEF'S SELECTED FRESH***

***VEGETABLES, DESSERT, FRESHLY BAKED ROLLS AND BUTTER, REGULAR  
AND DECAFFEINATED  
COFFEE, AND HERBAL TEAS. PRICING IS BASED ON A MINIMUM OF 20 GUESTS.  
CHOOSE ANY APPETIZER INSTEAD OF SOUP OR SALAD FOR AN ADDITIONAL  
CHARGE OF  
\$3.50 PER PERSON. PARTIES FEATURING SPLIT ENTREE CHOICES ARE  
AVAILABLE, HOWEVER,  
ADDITIONAL CHARGES MAY APPLY.***

## ***Soup and Salad***

*PLEASE CHOOSE ONE OF THE FOLLOWING:*

*COPPER KETTLE SOUP, MADE FRESH DAILY  
A CATERING SALES MANAGER OR YOUR CONFERENCE SERVICE EVENT MANAGER CAN  
PROVIDE YOU WITH THE SELECTIONS AVAILABLE FOR YOUR EVENT.*

**A**RUZOLA, APPLE, AND JICAMA WITH SPICED ALMONDS AND CITRUS  
VINAIGRETTE

**B**IBB LETTUCE, WATERCRESS, AND RADICCHIO SALAD WITH  
SAUTÉED SHIITAKE

*MUSHROOMS, GORGONZOLA CHEESE, AND POMMERY DRESSING*

**T**RADITIONAL CAESAR SALAD WITH GARLIC CROUTONS AND SHAVED  
REGGIANO

*PARMI GIANO CHEESE*

**M**EDITERRANEAN SALAD WITH HEARTS OF ROMAINE, FETA CHEESE,  
KALAMATA OLIVES,

*AND RED ONIONS SERVED WITH A ROASTED TOMATO VINAIGRETTE*

**M**ESCLUN WITH GOAT CHEESE BRUSCHETTA, TOMATO, TOASTED  
WALNUTS, AND

*WALNUT VINAIGRETTE*

**M**IXED GREEN SALAD OF TEARDROP TOMATOES, CUCUMBERS, AND  
CARROT THREADS

*WITH HOUSE DRESSING*

# ENTRÉES

**CHICKEN SAFFRON** **\$19.75 PER PERSON**  
*BREAST OF CHICKEN STUFFED WITH SAFFRON RISOTTO, FINISHED WITH FRIED LEEKS AND PORCINI MUSHROOM CREAM*

**ROULADE OF CHICKEN** **\$23.75 PER PERSON**  
*OVEN-ROASTED BREAST OF CHICKEN STUFFED WITH SPINACH, RED PEPPERS, AND GOAT CHEESE,  
SAUCED WITH A CHARDONNAY CREAM*

**ROASTED CHICKEN** **\$17.75 PER PERSON**  
*STATLER BREAST OF CHICKEN SEASONED WITH ROSEMARY AND LEMON,  
**SERVED WITH GARLIC MASHED POTATOES***

*sautéed breast of chicken* *\$18.75 per person*  
topped with artichokes, sundried tomatoes herbed bread crumbs and

*ROSEMARY BUTTER SAUCE*

**PAN-SEARED BREAST OF CHICKEN** **\$18.75 PER PERSON**  
***WITH RAGOUT OF SAUTÉED MUSHROOMS, TOMATO AND BASIL***

**PAN-SEARED BREAST OF DUCK** **\$23.75 PER PERSON**  
finished with a sauce of sun-dried berries and merlot reduction,  
*SERVED ON SAUTÉED LEEKS*

**BAKED BOSTON SCROD** **\$19.75 PER PERSON**  
prepared in the traditional style with herbed breadcrumbs and butter

**PAN-SEARED SALMON FILET** **\$21.25 PER PERSON**  
Atlantic salmon served with leek-tomato confit and basil coulis

**BAKED STUFFED JUMBO SHRIMP** **\$23.75 PER PERSON**  
***STUFFED WITH FRESH BREAD CRUMBS, LEMON, GARLIC, AND HERBS***

**SPICY THAI SHRIMP** **\$23.75 PER PERSON**  
*LARGE MARINATED SHRIMP TOPPED WITH YELLOW CURRY SAUCE,*  
**served with jasmine rice and baby bok choy**

**ROASTED CHILEAN SEA BASS** **\$23.75 PER PERSON**  
perfectly cooked and topped with a Mediterranean salsa of tomatoes,

CAPERS, OLIVE OIL, GARLIC, AND FRESH HERBS

**RACK OF LAMB** **\$29.75 PER PERSON**

roasted medium-rare and served with whole grain mustard and chive sauce

**GRILLED CLUB SIRLOIN STEAK** **\$22.00 PER PERSON**

*WITH ROASTED SHALLOT AND BASIL BROWN SAUCE*

**ROAST TENDERLOIN OF BEEF** **\$26.25 PER PERSON**

pan-seared, oven-roasted, and served with a thyme-infused demi-glace

**PETITE NEW YORK STRIP STEAK** **\$24.00 PER PERSON**

*PAN-SEARED WITH GORGONZOLA CRUST AND RED WINE SAUCE*

**SAUTÉED TENDERLOIN TIPS** **\$18.00 PER PERSON**

*WITH MUSHROOM DEMI-GLACE OVER CHIVE BUTTERED NOODLES*

**VEGETABLE NAPOLEON** **\$17.75 PER PERSON**

generous layers of grilled vegetables topped with ricotta and

**mozzarella cheese, finished with tomato-basil sauce**

**GREEN HERB RISOTTO AU GRATIN** **\$17.75 PER PERSON**

with grilled zucchini, seasonal vegetables, and roasted red pepper sauce

**ASIAN STIR FRY** **\$17.75 PER PERSON**

a blend of asian vegetables and plum sauce served over jasmine rice

**VEGAN GNOCCHI AND VEGETABLE SAUTÉ** **\$17.75 PER PERSON**

sauté of mushrooms, artichokes, sun-dried tomatoes, and gnocci in

*A CRISP PHYLLO SHELL WITH SEASONAL VEGETABLES AND HERBED OLIVE OIL*

## **COMBINATION ENTRÉES**

**GRILLED Tournedos of Beef** **\$26.00 PER PERSON**

**AND SEARED MAINE SALMON WITH TARRAGON SAUCE**

**SLICES OF ROAST TENDERLOIN OF BEEF WITH WILD** **\$27.00 PER PERSON**

**MUSHROOM RAGOUT AND JUMBO BAKED STUFFED SHRIMP**

PAN-ROASTED BREAST OF HERB-MARINATED **\$25.00 PER PERSON**  
*CHICKEN AND BAKED SOLE FLORENTINE WITH LEMON CAPER SAUCE*

CHICKEN SALTIMBOCCA WITH JUMBO SHRIMP **\$27.00 PER PERSON**  
AND SCALLOP SCAMPI OVER ORZO PILAF

*Desserts*

*PLEASE CHOOSE FROM THE FOLLOWING:*

*seasonal fresh fruit tart*

**berry coulis**

*apple-cranberry crisp*

**chantilly cream**

*fresh fruit margarita*

**mango coulis and toasted coconut**

*fresh fruit pie, seasonal selections*

**vanilla crème anglaise**

*white chocolate raspberry cheesecake*

berry coulis

*lemon raspberry roulade*

**lemon curd**

*apple almond tartlet*

**caramel sauce**

*jasmine rice pudding*

**mixed berry sauce**

*tiramisu*

**espresso cream**

*bourbon bread pudding*

**warm custard sauce**

*fresh seasonal berries in a tuile*

**crème anglaise and berry coulis**

*crème brûlée*

fresh berries

*profiterole with ice cream and chocolate ganache*

**A PASTRY SHELL FILLED WITH VANILLA ICE CREAM AND TOPPED WITH CHOCOLATE SAUCE**

*chocolate strawberry shortcake*

**A GENEROUS PORTION OF CHOCOLATE SHORTCAKE, WHIPPED CREAM, FRESH BERRIES, CHOCOLATE SAUCE, AND FRESH MINT**

*chocolate mousse cake*

**chantilly cream**

*pecan pie*

**WITH CRÈME ANGLAISE, WHIPPED CHANTILLY CREAM, AND CHOCOLATE PECAN BRITTLE**

*peach blueberry cobbler tart*

**vanilla ice cream and caramel sauce**

*individual boston cream pie*

**chocolate sauce**

# BARBECUES AND BUFFETS

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**OUR BUFFETS AND BARBECUES ARE DESIGNED FOR PARTIES OF 25  
GUESTS OR MORE AND INCLUDE THE APPROPRIATE SUPPLIES,  
DECORATIONS, AND WAITSTAFF.**

## **ALL-AMERICAN BBQ** **\$13.50 PER PERSON**

BBQ BREAST OF CHICKEN  
HAMBURGERS AND CHEESEBURGERS  
HOT DOGS  
VEGGIE BURGERS  
FRESH CORN ON THE COB, WHEN SEASONALLY AVAILABLE  
CHOICE OF CREAMY COLE SLAW WITH DRIED CRANBERRIES OR COUNTRY POTATO  
SALAD  
CONDIMENT BAR WITH SLICED TOMATOES, LETTUCE, ONIONS, AND DELI PICKLE  
SPEARS  
SLICED WATERMELON  
CHOICE OF LEMONADE OR BOSTON UNIVERSITY PUNCH

## **BASIC BBQ** **\$8.50 PER PERSON**

HAMBURGERS, CHEESEBURGERS, AND VEGGIE BURGERS  
HOT DOGS  
FRESH CORN ON THE COB, WHEN SEASONALLY AVAILABLE  
CHOICE OF CREAMY COLE SLAW WITH DRIED CRANBERRIES OR COUNTRY POTATO  
SALAD  
CONDIMENT BAR WITH SLICED TOMATOES, LETTUCE, ONIONS, AND DELI PICKLE  
SPEARS  
SLICED WATERMELON  
BOSTON UNIVERSITY PUNCH

## **TEX-MEX BBQ** **\$19.75 PER PERSON**

MARINATED NEW YORK SIRLOIN STEAK WITH HABAÑERO BARBECUE SAUCE  
BREAST OF CHICKEN WITH POBLANO-PESTO SAUCE  
CORN ON THE COB WITH CUMIN BUTTER, WHEN SEASONALLY AVAILABLE  
BLACK BEANS AND RICE  
MIXED LETTUCE SALAD WITH GREEN BEANS, ROASTED TOMATOES, AND LIME  
VINAIGRETTE  
TORTILLA CHIPS AND SALSA FRESCA  
FRESH STRAWBERRIES WITH CREAM  
AGUA FRESCA (MEXICAN FRUIT-FLAVORED WATER)

## **BACK BAY BUFFET** **MARKET PRICE**

TRADITIONAL NEW ENGLAND CLAM CHOWDER  
MIXED GREEN SALAD WITH HOUSE DRESSING  
STEAMED FRESH LOBSTER WITH DRAWN BUTTER  
GRILLED, HERBED BREAST OF CHICKEN  
FRESH CORN ON THE COB, WHEN SEASONALLY AVAILABLE  
PARSLEY RED BLISS POTATOES  
NATIVE CORN BREAD  
BOSTON CREAM PIE

ASSORTED SODAS, WATERS, AND JUICES

## DINNER BUFFET MENUS

### THE KENMORE *PLEASE CHOOSE TWO ENTRÉES*

**\$24.00**

SAUTÉED MEDALLIONS OF CHICKEN WITH MUSHROOM, SUN-DRIED TOMATO AND CHIVE SAUCE  
SLICED CLUB CUT SIRLOIN OF BEEF AU JUS WITH HORSERADISH SAUCE  
BAKED FILLET OF SOLE WITH PROVENÇAL SAUCE  
BAKED FOUR-CHEESE LASAGNA ROLLS IN MARINARA SAUCE  
GREEN BEAN AND BELL PEPPER SAUTÉ  
ROSEMARY-ROASTED NEW POTATOES  
GARDEN SALAD WITH CHOICE OF DRESSINGS  
BASKET OF ASSORTED DINNER ROLLS  
BUFFET OF CHOCOLATE MOUSSE, MIXED BERRIES, WHIPPED CREAM, AND ASSORTED COOKIES  
REGULAR, DECAFFIENATED COFFEE AND HERBAL TEAS

### THE BEACON *PLEASE CHOOSE TWO ENTRÉES*

**\$26.00**

SAUTÉED BREAST OF HERB-MARINATED CHICKEN WITH ROASTED ARTICHOKE AND PARSLEY SAUCE  
SLICES OF ROASTED TENDERLOIN OF BEEF WITH RED WINE MUSHROOM JUS  
GRILLED MAINE SALMON WITH GREEN HERB SAUCE  
PORTOBELLO MUSHROOM AND SPINACH GRATIN  
SAUTÉED BROCCOLI WITH GARLIC AND OLIVE OIL  
ORZO, SCALLION AND WILD RICE PILAF  
SALAD OF BOSTON BIBB, BELGIAN ENDIVE, WATERCRESS AND TOASTED WALNUT VINAIGRETTE  
ASSORTED SLICED BREAD AND ROLLS  
BUFFET OF ASSORTED PASTRIES  
REGULAR, DECAFFIENATED COFFEE AND HERBAL TEAS

### THE COMMONWEALTH *PLEASE CHOOSE TWO ENTRÉES*

**\$29.00**

SAUTÉED VEAL MEDALLIONS WITH WILD MUSHROOM AND TARRAGON SAUCE  
GRILLED Tournedos of Beef with horseradish crust and red wine shallot sauce  
PAN-ROASTED HALIBUT WITH LEMON CAPER SAUCE  
WILD MUSHROOM TRIANGOLI WITH BASIL CREAM SAUCE  
SUGAR SNAP PEAS WITH JULIENNE CARROTS  
TWICE-BAKED BOURSIN-STUFFED RED POTATOES  
MESCLUN SALAD WITH SPICED PECANS, CRUMBLLED BLUE CHEESE AND RED WINE VINAIGRETTE  
SLICED FOCACCIA AND FRENCH BREAD ROLLS  
BUFFET OF MINIATURE FANCY FRESH PASTRIES  
REGULAR, DECAFFIENATED COFFEE AND HERBAL TEAS

# HORS D'OEUVRES

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**HORS D'OEUVRES ARE SERVED WITH 50 PIECES PER TRAY UNLESS OTHERWISE INDICATED.**

## COLD HORS D'OEUVRES

|                                                                      |                |
|----------------------------------------------------------------------|----------------|
| PROFITEROLES WITH CURRIED CHICKEN                                    | <b>\$52.50</b> |
| SMOKED SALMON MOUSSE ON AN ENGLISH CUCUMBER                          | <b>\$79.50</b> |
| CHILLED SHRIMP WITH TANGY COCKTAIL SAUCE                             | <b>\$89.50</b> |
| SEAFOOD OR VEGETARIAN CALIFORNIA MAKI ROLLS                          | <b>\$68.00</b> |
| CRAB SALAD BOUCHÉE                                                   | <b>\$52.50</b> |
| ASIAN SPICED SHRIMP SALAD ON RICE CRACKERS                           | <b>\$68.50</b> |
| SEARED PEPPERED TENDERLOIN CROSTINI W/ TARRAGON AIÖLI                | <b>\$52.50</b> |
| THAI VEGETABLE SPRING ROLLS WITH PEANUT SAUCE                        | <b>\$68.50</b> |
| ARTICHOKE, SUN-DRIED TOMATO, GOAT CHEESE, CRISPY PITA CHIP           | <b>\$68.50</b> |
| POTATO CUPS STUFFED W/ CHICKEN, BACON, & TOMATO SALAD                | <b>\$52.50</b> |
| FRESH MOZZARELLA & SUN-DRIED TOMATO ON GARLIC CROSTINI               | <b>\$52.50</b> |
| BRUSCHETTA<br><i>BITE-SIZE GARLIC CROUTONS WITH GOURMET TOPPINGS</i> | <b>\$36.75</b> |

## FINGER SANDWICHES

|                                                                                                                                                                                                               |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| CLASSIC FINGER SANDWICHES ( <i>CHOOSE THREE</i> )<br><i>EGG SALAD, HAM SALAD, TUNA, CHICKEN SALAD, AND CUCUMBER</i>                                                                                           | <b>\$36.75</b> |
| THE UPPER CRUST ( <i>CHOOSE THREE</i> )<br><b>\$52.50</b><br><i>SMOKED SALMON AND WATERCRESS, SMOKED CHICKEN WITH CHUTNEY, DEVILED HONEY</i><br><i>HAM SALAD, CUCUMBER-CRAB OR EGG SALAD WITH BABY SHRIMP</i> |                |

## ***HOT HORS D'OEUVRES***

|                                                        |                |
|--------------------------------------------------------|----------------|
| SESAME-SEARED BEEF WITH HOISIN AND SCALLION SAUCE      | <b>\$52.50</b> |
| PISTACHIO CHICKEN WITH THAI PEANUT SAUCE               | <b>\$52.50</b> |
| HOME-STYLE CHICKEN TENDERS WITH HONEY MUSTARD SAUCE    | <b>\$36.75</b> |
| BUFFALO CHICKEN WINGS WITH BLUE CHEESE                 | <b>\$26.50</b> |
| MINI SOUTHWEST CHICKEN QUESADILLAS WITH CILANTRO AIÖLI | <b>\$59.50</b> |
| PAN-SEARED SHRIMP IN A CAPER MARINADE                  | <b>\$89.50</b> |
| FRESH CRAB CAKES WITH CREOLE RÉMOULADE                 | <b>\$89.50</b> |
| COCONUT SHRIMP WITH PINEAPPLE-HONEY SAUCE              | <b>\$89.50</b> |
| CARIBBEAN SPICED SEA SCALLOPS WRAPPED IN BACON         | <b>\$78.50</b> |
| CRAB-STUFFED MUSHROOM CAPS                             | <b>\$52.50</b> |
| BEEF TENDERLOIN AND VEGETABLE BROCHETTES               | <b>\$52.50</b> |
| COCKTAIL MEATBALLS WITH SAUCE PUTTANESCA               | <b>\$26.50</b> |
| RATATOUILLE AND ARTICHOKE IN PHYLLO CUPS               | <b>\$68.50</b> |
| THAI MONEY BAGS WITH SOY DIPPING SAUCE                 | <b>\$68.50</b> |
| YELLOW PEPPER PROFITEROLES                             | <b>\$68.50</b> |
| CHINESE DIM SUM WITH SOY DIPPING SAUCE                 | <b>\$68.50</b> |

## **ASSORTED WONTON-FILLED PASTRIES**

|                                                                                      |                |
|--------------------------------------------------------------------------------------|----------------|
| PROFITEROLES PROVENÇAL<br><i>WITH CHEVRE, OLIVES, SUN-DRIED TOMATOES, AND CAPERS</i> | <b>\$68.50</b> |
| BAKED BRIE IN PHYLLO                                                                 | <b>\$68.50</b> |

## WITH DRIED FRUITS AND PECANS

|                                       |                |
|---------------------------------------|----------------|
| SPINACH AND FETA QUICHE               | <b>\$36.75</b> |
| VEGETABLE-STUFFED MUSHROOM CAPS       | <b>\$36.75</b> |
| BOURSIN-STUFFED MUSHROOM CAPS         | <b>\$36.75</b> |
| VEGETABLE FRITTERS WITH INDIAN RELISH | <b>\$26.50</b> |
| TUSCAN OVEN SUPREME PIZZA SQUARES     | <b>\$26.50</b> |

# RECEPTION PLATTERS



**FIESTA PLATTER**  
*REGULAR, SERVES 15* **\$26.75**  
*LARGE, SERVES 25* **\$44.75**  
WITH GUACAMOLE, RED SALSA, TOMATILLO SALSA, SOUR CREAM,  
BLACK OLIVES, SLICED JALAPEÑOS, AND BLUE AND WHITE CORN TORTILLA CHIPS

**SEASONAL CRUDITÉ WITH GARDEN HERB DIPS**  
*REGULAR, SERVES 15* **\$21.75**  
*LARGE, SERVES 25* **\$35.50**

**SLICED SEASONAL FRESH FRUIT PLATTER**  
*REGULAR, SERVES 15* **\$26.75**  
*LARGE, SERVES 25* **\$44.75**

**SELECTIONS OF DOMESTIC AND IMPORTED CHEESES WITH  
FRUIT GARNISH**  
*REGULAR, SERVES 15* **\$47.75**  
*LARGE, SERVES 25* **\$79.25**

**DISPLAY OF BAKED BRIE EN CROÛTE** **\$99.75**  
*SERVES 50*  
FOUR INDIVIDUAL BAKED BRIES FEATURING ONE OF EACH:  
PLAIN, CARAMELIZED ONION, CANDIED PECAN, AND RASPBERRY PRESERVE  
SERVED WITH SLICED FRENCH BREAD AND ASSORTED CRACKERS

**MEDITERRANEAN PLATTER** **\$91.50**  
**SERVES 25**  
WITH HUMMUS, TABOULI, LEMONS, KALAMATA OLIVES, FETA CHEESE,  
STUFFED GRAPE LEAVES, TOMATO CUCUMBER SALAD, AND PITA BREAD

**SIDE OF DUCK TRAP RIVER SMOKED SALMON** **\$99.75**  
*SERVES 25*  
WITH CAPERS, RED ONION, SHAVED EGG, AND PUMPERNICKEL BREAD

# RECEPTION STATIONS

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**STATIONS ARE LISTED PER PERSON AND INCLUDE A CHEF ATTENDANT.  
THESE STATIONS ARE DESIGNED FOR GROUPS OF 50 PEOPLE OR MORE, AND  
ARE INTENDED AS AN APPETIZER  
PORTION.**

## CARVING STATIONS

**OVEN-ROASTED BREAST OF TURKEY** **\$9.75 PER PERSON**  
*WITH HERBED MAYONNAISE, CRANBERRY CHUTNEY, DRIED FRUIT COMPOTE,  
AND ORANGE-BUTTERMILK BISCUITS*

**SALMON EN CROÛTE** **\$9.50 PER PERSON**  
*WITH LEMON CAPER SAUCE AND DILL CUCUMBER SAUCE*

**TENDERLOIN OF BEEF** **\$12.75 PER PERSON**  
*WITH ROASTED GARLIC AIÖLI, HORSERADISH CREAM, POMMERY MUSTARD,  
AND FRENCH BAGUETTES*

**TOP ROUND OF BEEF** **\$7.75 PER PERSON**  
*WITH NATIVE MUSHROOM RAGOUT, THREE-PEPPERCORN SAUCE,  
AND MULTIGRAIN ROLLS*

**BAKED COUNTRY HAM** **\$7.25 PER PERSON**  
*WITH MANGO-PINEAPPLE CHUTNEY, WHOLE GRAIN MUSTARD, AND PRETZEL  
ROLLS*

**ROAST LOIN OF PORK** **\$7.25 PER PERSON**  
*WITH MAPLE-BOURBON DEMI-GLACE, ASSORTED MUSTARDS,  
AND SWEET POTATO BISCUITS*

### **SEAFOOD STATION (SHELLFISH AND RAW BAR DISPLAY)**

**JONAH CRAB CLAWS** **\$98 PER 50 PIECES**  
**ICED JUMBO SHRIMP** **\$88 PER 50 PIECES**  
**LITTLENECK CLAMS ON THE HALFSHELL** **\$63 PER 50 PIECES**

**SEASONAL OYSTERS ON THE HALFSHELL** **\$75 PER 50 PIECES**  
*SERVED WITH TRADITIONAL COCKTAIL SAUCE, HORSERADISH, TABASCO,  
LEMON WEDGES, MIGNONETTE SAUCE, AND MUSTARD CREAM*

### **SEAFOOD STATION (SMOKED SEAFOOD)**

**SMOKED SALMON, TROUT, AND WHITEFISH** **\$8.75 PER PERSON**

SERVED WITH MINCED ONION, CHOPPED EGG, CAPERS, PARSLEY,  
MUSTARD CREAM, CRACKERS, AND CROSTINI

### **PASTA STATION**

**\$10.75 PER PERSON**

CHOICE OF TWO PASTAS AND TWO SAUCES, FRESHLY GRATED REGGIANO  
PARMIGIANO  
CHEESE, ROSEMARY SEA SALT FOCACCIA, AND CARAMELIZED ONION BREAD  
STICKS

### **FAJITAS STATION**

**\$9.50 PER PERSON**

HERBED BREAST OF CHICKEN, MARINATED FLANK STEAK, AND GRILLED FRESH  
VEGETABLES

*sautéed with tequila, red and yellow peppers, spanish onions, fresh*

*cilantro,*

AND CHOPPED TOMATOES. SERVED WITH WARM TORTILLAS, SALSA FRESCA,  
GUACAMOLE

RELISH, MONTEREY JACK CHEESE, AND SOUR CREAM

### **ANTIPASTO STATION**

**\$7.25 PER PERSON**

SALAMI, PROSCIUTTO, MORTADELLA, PROVOLONE, AND FRESH MOZZARELLA  
CHEESES,  
ROASTED EGGPLANT, ROASTED RED PEPPER SALAD, HARD BOILED EGGS,  
SARDINES,  
KALAMATA OLIVES, MARINATED ARTICHOKE HEARTS, PEPPERONCINI, STUFFED  
CHERRY  
PEPPERS, FLAVORED OILS, SERVED WITH FOCACCIA AND BREAD STICKS

### **DESSERT STATION**

**\$8.50 PER PERSON**

CHOCOLATE-DIPPED TUXEDO STRAWBERRIES  
PETITE FRENCH PASTRIES  
CHOCOLATE TRUFFLES  
PETITS FOURS  
GOURMET CHOCOLATE-DIPPED, SHORTBREAD COOKIES AND MACAROONS  
SEASONAL FRUIT TART

### **GOURMET COFFEE STATION**

**\$4.75 PER PERSON**

FRESHLY BREWED COFFEE  
FRESHLY BREWED DECAFFEINATED COFFEE  
HOT WATER WITH AN ASSORTMENT OF SPECIALTY TEAS  
WHIPPED CREAM, SHAVED CHOCOLATE, CINNAMON STICKS,  
CANDIED ORANGE PEEL, AND FLAVORED SYRUPS

## **ESPRESSO AND CAPPUCINO SERVICE**

AVAILABLE UPON REQUEST, PLEASE CONTACT A SALES MANAGER OR YOUR  
CONFERENCE SERVICES EVENT  
MANAGER FOR DETAILS.

## **CUSTOM CAKES FOR ANY OCCASION**

***WE ARE HAPPY TO DECORATE YOUR CAKE WITH THE MESSAGE OF YOUR CHOICE***

***PLEASE ALLOW 48 HOURS' NOTICE***

*CHOOSE FROM THE FOLLOWING:*

*LEMON CAKE WITH LEMON FILLING TOPPED WITH LEMON BUTTERCREAM FROSTING*

*VANILLA CAKE LAYERED WITH STRAWBERRY JAM TOPPED WITH VANILLA BUTTERCREAM FROSTING*

*CHOCOLATE CAKE LAYERED WITH RASPBERRY FILLING TOPPED WITH CHOCOLATE FROSTING*

*CHOCOLATE CAKE LAYERED WITH CHOCOLATE MOUSSE TOPPED WITH CHOCOLATE FROSTING*

**DOUBLE LAYER CAKE, SERVES 50 PEOPLE                      \$50.50 PER CAKE**  
**LARGE DOUBLE LAYER CAKE, SERVES 100 PEOPLE      \$99.50 PER CAKE**

# BREAKS

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**BREAKS ARE DESIGNED FOR PARTIES OF 25 GUESTS OR MORE  
AND INCLUDE THE APPROPRIATE PAPER SUPPLIES,  
DECORATIONS, AND WAITSTAFF. FOR SMALLER GROUPS,  
PLEASE CONTACT A SALES MANAGER OR YOUR CONFERENCE  
SERVICES EVENT MANAGER.**

**FENWAY FEVER** **\$9.25 PER  
PERSON**

FRESHLY POPPED BOXED POPCORN  
JUMBO SOFT PRETZELS WITH MUSTARD  
ROASTED PEANUTS IN THE SHELL  
CRACKER JACKS®  
MISS VICKIE'S® POTATO CHIPS  
ASSORTED CANDY BARS  
ASSORTED SODAS

**SOUTH OF THE BORDER BREAK** **\$7.00 PER  
PERSON**

SEVEN LAYER DIP  
REFRIED BEANS, SOUR CREAM, SALSA FRESCA, BLACK OLIVES,  
GUACAMOLE,  
SHREDDED MONTEREY JACK CHEESE, AND SHREDDED LETTUCE  
RED, WHITE, AND BLUE CORN TORTILLA CHIPS WITH SALSA FRESCA  
WARM CHILE CON QUESO DIP  
AGUA FRESCA (MEXICAN FRUIT-FLAVORED WATER)

**EVERYDAY IS SUNDAE** **\$7.75 PER  
PERSON**

YOUR CHOICE OF ICE CREAM FLAVOR  
WARM CHOCOLATE SAUCE  
STRAWBERRY TOPPING  
CRUSHED OREO® COOKIES  
M&M'S®  
WHIPPED CREAM  
MARASCHINO CHERRIES  
CHOPPED WALNUTS

**DEATH BY CHOCOLATE** **\$7.75 PER  
PERSON**

DOUBLE BATCH CHOCOLATE BROWNIES  
DARK AND WHITE CHOCOLATE-DIPPED PRETZELS  
CHOCOLATE-DIPPED BISCOTTI  
M&M'S®  
CHOCOLATE CHIP AND DOUBLE CHOCOLATE COOKIES

ICE-COLD MILK, ASSORTED SODA, AND WATER

**AFTERNOON TEA** **\$16.50 PER PERSON**

SILVER SERVICE AND CHINA INCLUDED

SCONES WITH DEVONSHIRE CREAM, RASPBERRY JAM, AND LEMON CURD

ASSORTED ENGLISH TEA SANDWICHES

CURRIED CHICKEN WITH RAISINS AND APPLES

CUCUMBER AND WATERCRESS

SMOKED SALMON WITH BOURSIN CHEESE

MINIATURE PASTRIES

ÉCLAIRS, MACAROONS, SHORTBREAD, FRUIT TARTS, AND CHOCOLATE MADELEINES

ENGLISH TRIFLE

BREWED ENGLISH TEA

## A LA CARTE SNACKS

HOMESTYLE COOKIES **\$6.50 PER DOZEN**

FANCY TEA COOKIES **\$7.25 PER DOZEN**

CHOCOLATE-DIPPED SHORTBREAD COOKIES **\$14.75 PER DOZEN**

CHEF'S CHOICE OF ASSORTED DESSERT BARS **\$15.50 PER DOZEN**

CHOCOLATE BROWNIES **\$9.50 PER DOZEN**

MACAROON **\$9.50 PER DOZEN**

CHOCOLATE DIPPED MACAROONS **\$12.75 PER DOZEN**

PETITE FRENCH PASTRIES **\$24.25 PER DOZEN**

*SIX-DOZEN MINIMUM ORDER*

ASSORTED DESSERT PLATTER, SERVES 15 PEOPLE **\$36.50 PER PLATTER**  
*A SELECTION OF HOMESTYLE COOKIES, BAKED DOUBLE FUDGE BROWNIES, AND DESSERT BARS*

MISS VICKIE'S® POTATO CHIPS **\$1.50 PER BAG**

**SNACK MIXES** **\$5.50 PER ONE-POUND BOWL**

FANCY MIXED NUTS  
HOT CAJUN TRAIL MIX  
HEALTHY TRAIL MIX  
ORIENTAL SESAME STICKS  
CHOCOLATE COVERED RAISINS

**CHIPS AND DIPS** **ONE-POUND BOWL**  
WITH DIP

|                                            |               |
|--------------------------------------------|---------------|
| MISS VICKIE'S® POTATO CHIPS WITH ONION DIP | <b>\$8.00</b> |
| CORN TORTILLA CHIPS WITH SALSA             | <b>\$8.00</b> |
| MINI PRETZELS WITH HONEY MUSTARD           |               |

**\$6.00**

## REFRESHMENTS

**COFFEE SERVICE**  
**\$2.50 PER PERSON**

*AVAILABLE FOR PARTIES OF 15 OR MORE*  
REGULAR AND DECAFFEINATED, ASSORTED HERBAL TEAS,  
SLICED LEMONS, SUGAR AND EQUAL®, MILK AND CREAM

**HOT CHOCOLATE WITH MARSHMALLOWS** **\$1.75 PER PERSON**

*AVAILABLE FOR PARTIES OF 15 OR MORE*

**FRESHLY SQUEEZED ORANGE JUICE** **\$21.00 PER GALLON**

*SERVES 10 PEOPLE*

**TROPICANA® ORANGE JUICE** **\$11.00 PER GALLON**

***SERVES 10 PEOPLE***

**DOLE® JUICE** **\$1.50 EACH**  
***ASSORTED FLAVORS – 16 OZ BOTTLE***

**BOSTON UNIVERSITY PUNCH** **\$11.00 PER**  
**GALLON**

**ASSORTED SODAS – 20 OZ BOTTLES** **\$1.25 EACH**  
PEPSI®, DIET PEPSI®, 7-UP®, DIET 7-UP®, PEPSI ONE®,  
MUG® ROOT BEER, MOUNTAIN DEW®, ORANGE SLICE®, SLICE®, DIET SLICE®,  
SCHWEPPESES® GINGERALE

**LIPTON® ICE TEA** **\$1.50 EACH**  
16 OZ BOTTLE

**AQUA FINA®** **\$1.25 EACH**  
BOTTLED STILL WATER – 20 OZ BOTTLE

**SCHWEPPESES® SPARKLING WATER** **\$1.50 EACH**  
20 OZ BOTTLE

**LEMONADE** **\$11.00 PER**  
**GALLON**

**APPLE CIDER - HOT OR COLD** **\$11.00 PER**  
**GALLON**

**BREWED ICE TEA - BY THE GALLON** **\$9.00 PER**  
**GALLON**