

# 2022 CATERING MENU





## CHEF KAO

EXECUTIVE CHEF FOR THE BCEC

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





# SIGNATURE NEW ENGLAND BREAKFAST EXPERIENCE

Signature Maple Glazed Morning Buns, Cranberry White Chocolate Muffins, Plain and Fruit Yogurt with Honey Crunch Granola, Seasonal Whole Fruit, Orange and Cranberry Juice and Our Signature Reserve Coffee and Teas.

23.00 PER GUEST

## — ENHANCEMENTS —

- Scrambled Eggs (AVG)

Chilled Hard Cooked “Cage Free” Eggs (AVG)

Market Fresh Sliced Fruits and Berries (V²) (AVG)

Ricotta, Egg and Cured Ham Strata

Oatmeal Bar (V)

Quinoa Porridge (V) (AVG)

Assorted Cereals (V)

Cranberry-Apricot Yogurt Parfaits (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 (V²) (AVG)

Lyonnaise Potatoes (V²) (AVG)

Roasted Potatoes with Peppers and Chives (V²) (AVG)

13.00 FOR THREE



## BLACKSTONE VALLEY

Revolutionary Morning Scones (V)

Smashed Potato Breakfast Hash (V²) (AVG)

Scrambled Eggs (AVG)

Maple Glazed Breakfast Sausage (AVG)

-Or-

Hickory Smoked Cured Bacon (AVG)

All-Natural Squeezed Orange and  
Cranberry Juices

Signature Reserve Coffee and Teas

33.00 PER GUEST

## UPPER VALLEY

Assorted Breakfast Pastries (V)

Scrambled Eggs (AVG)

Maple Glazed Breakfast Sausage (AVG)

Hickory Smoked Cured Bacon (AVG)

Breakfast Potatoes (V²)

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

All-Natural Squeezed Orange and Cranberry Juices

Signature Reserve Coffee and Teas

38.00 PER GUEST

## MADE TO ORDER EGG STATION

Enjoy Your “Cage Free” Eggs Anyway You Like Them or Create Your Own Omelet From Our Ingredient List: Cheddar Cheese, Smokehouse Ham, Roasted Mushrooms, Bell Peppers, Onions, Tomatoes, Wilted Spinach, Smoky Bacon and <sup>AVG</sup> Turkey Sausage.

27.00 PER GUEST

### POACHED EGG TABLE

#### CHICKEN AND WAFFLE BENEDICT

Corn Waffle, Buttermilk Brined Crunchy Chicken, Vermont Maple Syrup, Poached Egg and Sage Hollandaise

13.00 PER GUEST

#### NEW ENGLAND BENEDICT

Griddled Brown Bread, Turkey Sausage Hash, Poached Eggs, Bacon Jam, Chive Hollandaise

15.00 PER GUEST

#### NORTH SHORE BENEDICT

Griddled Maine Lobster Cakes, Blood Orange, Hollandaise

17.00 PER GUEST

#### “GRIDDLECAKE” TABLE

A selection of R.I. Johnnycakes, Matcha Green Tea Souffle and Traditional Buttermilk Pancakes with Whipped Honey Butter, Candied Pecans, Chocolate Chips, Whipped Cream, Seasonal Berries and Maple Syrup. <sup>V</sup>

13.00 PER GUEST

### MORNING BRUSCHETTA

GRIDDLED CORN BREAD RUSK  
Bourbon Bacon Jam, Pimento Cheese & Crispy Onion

TOASTED BROWN BREAD  
Whipped Ricotta, Hazelnut Apple Chutney & Celery Pluches <sup>V</sup>

GRILLED BAGUETTE  
Avocado “Mash”, Queso Fresca, Roasted Tomato & Micro Cilantro <sup>V</sup>

BRIOCHE CROSTINI  
Hazelnut Spread, Caramelized Banana Compote and Strawberry Conserve <sup>V</sup>

54.00 PER DOZEN

### ENHANCEMENTS

“Baked In” Buttermilk Biscuits  
56.00 PER DOZEN

North End Bomboloni <sup>V</sup>  
58.00 PER DOZEN

## BREAKFAST SANDWICHES

Bacon, Egg and Cheese on Pretzel Roll

Ham, Egg and Cheese on English Muffin

Sausage, Egg White and Cheese on a Croissant

Spinach, Egg Whites, and Cheese on Whole Wheat Bagel (V)

Spicy Sausage, Egg, and Cheese Burrito

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)

+ Signature Mini Apple Cider Donuts (V)

50.00 PER DOZEN

## PLATED BREAKFAST

### ENTREES SELECT ONE

FARM FRESH SCRAMBLED EGGS

Bacon and Yukon Gold potatoes (AVG)

26.00 PER PERSON

EGG WHITE FRITTATA

Feta Cheese, Spinach and Oven-Dried Tomatoes with Sweet (V) (AVG) Potato Hash

31.00 PER PERSON

BRIOCHE FRENCH TOAST

Seasonal Berry Compote, Bacon and Maple Syrup (V)

29.00 PER PERSON

SMOKED HAM AND SPINACH QUICHE

Gruyere Cheese, Mushrooms and Breakfast Potatoes

28.00 PER PERSON

+ Seasonal Fresh Fruit Cup (V) (AVG)

6.00 PER PERSON

\* Plated Breakfast Includes: Mini Croissants, Muffins and Breakfast Breads, Sweet Butter and Fruit Preserves, Orange Juice, Signature Reserve Coffee and Teas.



A top-down view of coffee beans and powder on a light, textured surface. In the bottom left corner, there are two white bowls. The upper bowl is filled with a fine, golden-brown coffee powder, and the lower bowl is filled with dark brown, roasted coffee beans. Several coffee beans are scattered on the surface around the bowls, and a light dusting of coffee powder is visible, particularly near the powder bowl. The background is a light, off-white color with a subtle, mottled texture.

# CAFE EXPERIENCE



## SIGNATURE BREWS

### SPECIALTY RESERVE COFFEE EXPERIENCE

Fresh brewed Signature Blend Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections, Cream and Lowfat Milk, Honey, Fresh Whipped Cream, Cocoa, and Flavored Syrups

67.00 PER GALLON

### SIGNATURE RESERVE COFFEE

67.00 PER GALLON

### SIGNATURE RESERVE DECAFFEINATED

67.00 PER GALLON

### ASSORTED HOT TEAS

67.00 PER GALLON

### SIGNATURE ICED COFFEE

67.00 PER GALLON

## CRAFTED ENHANCEMENTS

### VIETNAMESE STYLE

Sweetened Condensed Milk, Dark Roast Coffee with Chicory

74.00 PER GALLON

### CHAI ICED COFFEE

Chai Spices, Almond Milk, Medium Roast Coffee and Vanilla Syrup

74.00 PER GALLON

### COCO-TELLA ICED COFFEE

Toasted Coconut, Nutella, Caramel Syrup, Dark Roast Coffee and Milk

74.00 PER GALLON





A close-up photograph of a glass filled with a refreshing beverage. The drink is a vibrant orange color, likely juice, and is garnished with several large, clear ice cubes, thin slices of fresh orange, and a sprig of bright green mint leaves. The glass is set against a soft, out-of-focus background of white curtains, with natural light filtering through, creating a bright and airy atmosphere. The entire scene is captured in a clean, minimalist style.

# REFRESHMENTS



## NON ALCOHOLIC REFRESHMENTS

AQUAFINA BOTTLED WATER  
4.50 EACH

ASSORTED PEPSI PRODUCTS  
4.50 EACH

BUBLY SPARKLING WATER  
4.50 EACH

ASSORTED JUICE+  
Orange, Cranberry, Apple  
48.00 PER GALLON

INDIVIDUAL BOTTLED JUICE  
Orange, Cranberry, Apple  
4.75 EACH

NANTUCKET NECTARS  
5.50 EACH

ALL NATURAL FRUIT INFUSED WATER+  
Watermelon-Mint, Cucumber-Lemon,  
Cranberry-Lime, Ginger-Orange, or  
Apple-Rosemary  
60.00 PER GALLON

ALL NATURAL SPA WATER+  
Refreshing Still Water with Fruit (not blended)  
60.00 PER GALLON

ICED TEA+  
Classic or blended with Strawberry,  
Cranberry-Lime, or Blueberry  
50.00 PER GALLON

LEMONADE+  
Classic or Blended with Strawberry,  
Cranberry-Lime, or Blueberry, Ginger-Orange,  
or Apple-Rosemary  
50.00 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  
35.00 PER 5 GALLON JUG  
80.00 EQUIPMENT RENTAL PER DAY

+3 GALLON MINIMUM



A photograph of several chocolate chip muffins in white paper liners, arranged on a light-colored marble surface. In the background, there are small white bowls containing ingredients like chocolate chips and a bowl of white powder. The word "BREAKS" is overlaid in a white, thin-lined serif font on a dark rectangular background.

BREAKS



# BREAKS

## ARTISINAL BAVARIAN PRETZEL

Traditional Salted Bavarian with Brown Mustard (V)

Cinnamon Sugar with Vanilla Bean Sauce (V)

108.00 PER DOZEN 3 DOZEN MINIMUM PER FLAVOR

## POTATO CHIPS & GOURMET DIPS

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

5.00 PER GUEST

## HUMMUS TRIO

Traditional Chickpea, White Bean and Edamame Hummus. Served with Crispy Carrots, Celery, Crackers and Pita Chips (V\*)

9.00 PER GUEST

## JAM JAR MONKEY BREAD

Vermont Smoked Cheddar and Sour Cream (V)

Dill Pickle with Swiss Cheese (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

## ROASTED "PIE NUTS"

New England Apple Pie Almonds (V)

Banana Cream Macadamia Nuts Pecan Pie with Maple (V)

Pecan Pie with Maple (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

## CANDYLAND OF NEW ENGLAND

Salt Water Taffy, Boston Baked Beans, Boardwalk Fudge, Bit-o-Honey, Toffee, Old Fashioned Candy Sticks, Charleston Chews, Licorice, Current and Nostalgic Favorites (V)

9.50 PER GUEST

## 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, Roasted Peanuts, Dried Cranberries, Chocolate Chunks, and Banana Chips (V)

210.00 SERVES 25

## ASSORTED SNACKS

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

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





# PLATED MEALS



## SALADS

### 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)

### ARCADIAN HARVEST GREENS

European style blend of 14 delicate and hearty greens, roasted grape tomatoes, English cucumbers, carrot frays, and aged Balsalmic Emulsion (V) (AVG)

### NEW ENGLAND SALAD

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

\*Includes Signature Rolls, Fresh Brewed Signature Reserve Coffee and Teas

## ENTREES

### CRACKER CRUSTED HADDOCK

Olive Tomato Relish, Preserved Lemon Risotto and Baby Spinach

52.00

### CONFIT LEG OF CHICKEN

Thyme Jus, Garlic Mashed Potato and Broccolini (AVG)

49.00

### SAM ADAMS BRAISED SHORT RIB

Cauliflower Horseradish Potato, Asparagus (AVG)

57.00

### MAPLE GLAZED CHICKEN BREAST

Cranberry Chutney, Sweet Potato Purée, Spaghetti Squash, and French Beans with Brown Butter (AVG)

50.00

### PAN SEARED SALMON

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

52.00

### CIDER BRINED PORK CHOP

Natural Jus, Hazelnut Apple Chutney, Horseradish Whipped Potatoes, Soft Corn Polenta, and Braised Cabbage (AVG)

51.00

### PAN SEARED CHICKEN

Spinach, Artichoke Nage, Sundried Tomatoes and Gorgonzola Bread Pudding (AVG)

49.00

+7.00 PER GUEST FOR DINNER

## DESSERTS

### BOSTON CREAM PIE

Orange Scented Crème Anglaise (V)

### CLASSIC CARROT CAKE

Toasted Oat Streusel (V)

### NEW ENGLAND BLUEBERRY SHORTCAKE

Buttermilk Biscuit and Lemon Curd (V)

### CHOCOLATE POT DE CREME

Fresh Strawberry Salsa (V) (AVG)

### WHITE CHOCOLATE CHEESECAKE

Berry Compote (V)

### KEY LIME AND CREAM

Toasted Coconut (V)

### RUSTIC APPLE TART

Cinnamon Spiced Caramel (V)







# CHEF'S TABLE



# CHIEF'S TABLE

## BROOKLINE TABLE

### RUSTIC GREEK SALAD

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

### TABBOULEH SALAD

Grilled Vegetables and Rosemary

EGGPLANT BABA GANOUSH, BUTTERNUT SQUASH HUMMUS, MARINATED FETA, CUCUMBER MINT TZAZIKI, WARM PITA

### GRILLED RAS AL HANOUT CHICKEN

Onion and Garlic

POTATO AND CHICK PEA TAGINE, EGGPLANT AND TOMATO

### MARINATED BEEF SOUVLAKI

Red Wine and Fresh Herbs

### SAFFRON AND BLACK LENTIL RICE

### BAKLAVA AND HONEY DONUTS

43.00 PER GUEST

\*Includes Signature Reserve coffee and teas.

## HANOVER STREET TABLE

### WEDGED ROMA TOMATO SALAD

Roasted Garlic, Pearl Onions, Rocket Greens, Basil Vinaigrette

### CAESAR SALAD

Crisp Romaine, Parmesan and Garlic Croutons with Classic Caesar Dressing

### ROASTED BABY POTATO AND VEGETABLE SALAD

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 Signature Reserve coffee and teas.

## ASIAN FUSION TABLE

### CLASSIC EGG DROP SOUP

Shaved Green Onions, Sweet Corn (V)

### CHILLED RICE NOODLE SALAD

Julienne cucumber, carrot, radish,  
cilantro vinegar (V)

### BRAISED MAPO TOFU WITH STEAMED RICE

Aromatic Tofu in Brown Bean Sauce (V<sup>2</sup>) (AVG)

### CASHEW CHICKEN AND SNOW PEAS

Ginger, Soy, and Sesame (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 Hoisin Sauce (V) (V<sup>2</sup>)

### MANGO STICKY RICE PUDDING (V)

### BROWN SUGAR BOBA TEA CREAMS (V)

44.00 PER GUEST

\*Includes Signature Reserve coffee  
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 Onion, Baby Tomato, Scallions  
Crumbled Blue Cheese 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

### WHOOPIE PIES

Red Velvet, Original Chocolate, and Carrot (V)

46.00 PER GUEST

\*Includes Signature Reserve coffee  
and teas.

## NANTUCKET BAY TABLE

### "EASTERN SHORES" RED CABBAGE SLAW (V<sup>2</sup>) (AVG)

### CUCUMBER-TOMATO SALAD

Lemon-Dill Vinaigrette (V<sup>2</sup>) (AVG)

### WOOD ROASTED CHICKEN

Caramelized Onion Jus (AVG)

### DOCKSIDE STEAMERS

Little Neck Clams, Mussels and Bay  
Scallops in Saffron Tomato Broth with  
Grilled Crostini

### COLONIAL SUCCOTASH

Roasted Corn, Butter Beans, Blistered  
Sweet Peppers and Farmer's Cheese (V) (AVG)

### PARSLEY BUTTERED RED POTATOES (V<sup>2</sup>) (AVG)

### STRAWBERRY SHORTCAKE (V)

### GINGERED MELON SALAD (V<sup>2</sup>) (AVG)

46.00 PER GUEST

+ 7.50 Mini Lobster Rolls

\*Includes Signature Reserve coffee  
and teas.





MAKE YOUR OWN SALAD



## TOPPINGS

CARROTS (V) (AVG)

GRAPE TOMATOES (V) (AVG)

CHICKPEAS (V) (AVG)

CUCUMBERS (V) (AVG)

SHAVED RADISH (V) (AVG)

## GREENS

ARTISAN HAND-PICKED BABY  
GREENS (V) (AVG)

HEARTS OF ROMAINE (V) (AVG)

## CHEESES

FETA (V) (AVG)

CHEDDAR (V) (AVG)

## PROTEINS

GRILLED CHICKEN BREAST (AVG)

HARD COOKED EGGS (V) (AVG)

+6.00 OVEN ROASTED SALMON FILET

+7.00 GRILLED HERB MARINATED STEAKS

## SIGNATURE SALADS

ROASTED BUTTERNUT SQUASH SALAD

Roasted Squash, Preserved Tomatoes,  
White Beans, Kalamata Olives and  
Artichokes with White Balsamic-Basil  
Vinaigrette

CHARRED EGGPLANT SALAD

Fresh Basil, Pine Nuts, Saffron Yogurt (V) (AVG)

WOOD ROASTED CAULIFLOWER SALAD

with Turmeric, Raisins, and Garlic Oil (V) (AVG)

SESAME BROCCOLI SALAD

with Tofu and Cilantro (V)

45.00 PER PERSON

\*Served With Old World Sliced Breads and Our Signature Croutons.  
Includes Signature Reserve Coffee and Teas.





# BOXED LUNCHES



# CHEF'S BEST "OUT OF THE BOX" LUNCHES

CHOICE OF 3 SANDWICH/SALAD OPTIONS AND 4 SIDES/DESSERT OPTIONS.

46.00 PER GUEST

## GOURMET SANDWICHES

### ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, Sweet Onion Jam and Boursin Cheese

### GRILLED CHICKEN ON FOCACCIA

Spinach, Herb Aioli and Provolone Cheese

### "ZLT" FLATBREAD SANDWICH

Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto (V)

### CORNEBEEF ON RYE

Swiss Cheese and Louie Dressing

### MEDITERRANEAN CHICKEN FLATBREAD

Chicken, Hummus, Feta, Cucumber, and Napa Cabbage Blend with Tzatziki Sauce on Flatbread

### FIRE ROASTED VEGETABLE WRAP

Sun-dried Tomato Hummus, Wilted Spinach, Feta Cheese, and Red Wine Vinaigrette in a Spinach Wrap (V)

### CAPRESE ON CIABATTA

Fresh Mozzarella, Tomatoes, Arugula, Basil Pesto and Balsamic Glaze (V)

### SMOKED CHICKEN SALAD

Apples, Cranberries, and Sage with Lettuce, Tomato on Brioche

## SALADS

### HARVEST TURKEY SALAD

Roast Turkey with Romaine, Spinach, Cranberries, Grapes, Granny Smith Apples, Goat Cheese and Walnuts with a Raspberry Vinaigrette (V)

### BRAISED FARRO SALAD

Wilted Kale, Roasted Mushrooms, Tomato, and Pickled Onions (V)

### GREEK SALAD

Romaine Lettuce, Vine-Ripened Tomatoes, Feta Cheese, Pepperoncini, Red Onions, Kalamata Olives and Greek Dressing (with or without Chicken) (AVG)

### KALE CAESAR

Shredded Kale, Chopped Romaine, Tomatoes, Shaved Parmesan, Roasted Chicken, and Caesar Dressing (with or without Chicken)

### ROASTED VEGETABLES AND QUINOA TABBOULEH SALAD

Grilled Vegetables, Tomatoes, Parsley, and Lemon Dressing (V) (AVG)

### TOASTED QUINOA SALAD

Wilted Kale, Cherry Tomatoes and Smoked Mushrooms with White Balsamic Dressing (V) (AVG)

# CHEF'S BEST "OUT OF THE BOX" LUNCHEES CONTINUED

## SIDES

- SEASONAL WHOLE FRUIT V<sup>2</sup> AVG
- PASTA SALAD V
- DILL POTATO SALAD V AVG
- COLESLAW V AVG
- WOOD ROASTED BALSAMIC MUSHROOMS V<sup>2</sup> AVG
- MARINATED OLIVES V<sup>2</sup> AVG
- WHITE BEAN AND BASIL PESTO SALSA V AVG
- HOUSE MADE SWEET AND SOUR PICKLES V<sup>2</sup> AVG
- ARTICHOKE SALAD V<sup>2</sup> AVG
- WILD RICE AND CORN SALAD V<sup>2</sup> AVG

## DESSERTS

- BLACK BOTTOM BROWNIES V
- CHOCOLATE CHIP COOKIE V
- SALTED CARAMEL WHOOPIE PIE V
- BLUEBERRY CRUMB BAR V
- COCONUT PANNA COTTA V AVG
- FRUIT CUP



CLASSIC

CHOOSE 1 SANDWICH OR SALAD OPTION

SANDWICHES

SMOKED TURKEY ON WHEAT BREAD  
Bacon, Tomato, Lettuce and Herb Aioli

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

“ZLT” FLATBREAD SANDWICH  
Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto (V)

SALAD

ROASTED VEGETABLES  
Quinoa Tabbouleh, Tomatoes, Parsley, and Lemon Dressing (V²) (AVG)

INCLUDES:

WHOLE FRESH FRUIT (V) (AVG)

BAG OF CAPE COD CHIPS (V²) (AVG)

GIANT CHOCOLATE CHIP COOKIE (V)

AQUAFINA WATER

34.00 PER LUNCH

PREMIUM

CHOICE OF 2 SANDWICH/SALAD OPTION AND 3 SIDES/DESSERTS

SANDWICHES

SMOKED TURKEY ON WHEAT BREAD  
Bacon, Tomato, Lettuce and Herb Aioli

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

“ZLT” FLATBREAD SANDWICH  
Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto (V)

HAM AND SWISS ON BRIOCHE  
Pineapple Chutney, Baby Gem Lettuce, Sriracha aioli

FRESH VEGETABLES AND HUMMUS WRAP

Hummus, Cucumbers, Roasted Tomatoes, Carrots, Romaine, Mesclun Greens, Basil Pesto, Feta and Balsamic Vinaigrette in a Whole Wheat Wrap (V)

SALAD

BRAISED FARRO  
Wilted Kale, Roasted Mushrooms, Tomato, and Pickled Onions (V²)

INCLUDES:

AQUAFINA WATER

SIDES/DESSERTS

SEASONAL WHOLE FRUIT (V²) (AVG)

PASTA SALAD (V)

DILL POTATO SALAD (V) (AVG)

COLESLAW (V) (AVG)

WOOD ROASTED BALSAMIC MUSHROOMS (V²) (AVG)

MARINATED OLIVES (V²) (AVG)

WHITE BEAN AND BASIL PESTO SALAD (V) (AVG)

HOUSE MADE SWEET AND SOUR PICKLES (V²) (AVG)

ARTICHOKE SALAD (V²) (AVG)

WILD RICE AND CORN SALAD (V²) (AVG)

HOUSE MADE “BROOKIE” (V)

FRESH BAKED CHOCOLATE CHIP COOKIE (V)

FRUIT CUP (V²) (AVG)

WHOOPIE PIE (V)

ESPRESSO BROWNIE BAR (V)

BLUEBERRY LEMON BAR (V)

39.00 PER LUNCH





# SMALL BITES & RECEPTIONS



## NEW ENGLAND SPECIALTIES

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

4.50 EACH

Individual Yankee Pot Roast with braised Beef  
Tips, Sweet Peas, Carrots and Potatoes topped  
with Mini Buttermilk Herb Biscuit (AVG)

5.00 EACH

Mini Lobster Rolls with Griddled Brioche

7.50 EACH

"Soup Sip" Clam Chowder (V) (AVG)

5.50 EACH

## HAND CRAFTED MINI SLIDERS

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

5.50 EACH

Breaded Chicken Parmesan with Marinara  
and Fresh Mozzarella

5.50 EACH

Homemade Meatloaf with Crispy Onions and  
Sautéed Wild Mushrooms

5.50 EACH

Mediterranean Turkey Slider with Spinach  
and Feta

5.50 EACH

## EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives,  
Poblano Peppers

5.25 EACH

Simmered Ground Chicken, Poblano, Chimichurri

5.25 EACH

Slow Cooked Black Beans, Tomato, Onion (V)

5.25 EACH

## MINI CHILLED SHRIMP SHOOTERS

Classic Fisherman's Wharf-Style with Lemon  
Horseradish Cocktail Sauce (AVG)

6.50 EACH

Bayou-Blackened with Remoulade Sauce (AVG)

6.50 EACH

Pesto-Marinated with Lemon Aioli (AVG)

6.50 EACH



## SUMPTUOUS SATAYS

Ginger Chicken with Sweet Chili Sauce (AVG)  
6.00 EACH

Sizzling Short Rib with Thai Peanut Sauce  
6.00 EACH

Basil-Garlic Shrimp with Chili Lime Mint Sauce  
6.00 EACH

## RETRO MINIS

Beef Wellington Bites with Horseradish Cream  
5.50 EACH

Frank 'n Blanket Featuring Cocktail Sausage  
and Flaky Puff Pastry  
4.75 EACH

Chicken Cordon Blue with Smoked Ham  
and Blue Cheese Sauce  
5.00 EACH

## ARANCINIS

Lobster Arancini, Sherry Cream, Basil  
5.75 EACH

Portabello Arancini, Garlic, Spinach, Mozzarella  
5.75 EACH

Sausage Arancini, Peppers, Onions  
5.75 EACH

## MODERN MINIS

Mini Calabasitas Tacos with Cilantro and  
Black Beans (V)  
5.50 EACH

Breaded Parmesan Stuffed Peppadew  
5.50 EACH

Olive Manchego Bites  
5.50 EACH

Ratatouille Tart  
5.50 EACH

Caribbean Plantain Tart with Mango and Black  
Bean Relish (V)  
5.50 EACH

Fig and Blue Cheese Flatbread with Sweet  
Imported Fig Preserves, Creamy Blue Cheese  
and Green Onions (V)  
5.75 EACH



## MEDITERRANEAN SALADS, SPREADS & FLATBREADS

Spiced Chickpea Salad (V) (AVG)

Roasted Cauliflower Salad (V) (AVG)

Grilled Zucchini (V) (AVG)

Roasted Carrots (V) (AVG)

Tabbouleh (V)

Red Pepper Hummus (V) (AVG)

Charred Scallion Yogurt (V) (AVG)

Smoked Squash Baba Ganoush (V) (AVG)

Grilled Flatbreads and Pita (V)

13.50 PER GUEST

## FRESH GARDEN CRUDITE

Roasted Baby Vegetables Served with Green Goddess Dressing and Lemon Tahini Vinaigrette Presented in Black Lentil Quinoa 'Soil' (V) (AVG)

Carrots, Zucchini, Broccolini, Cucumber, Radish, and Beets (V) (AVG)

13.50 PER GUEST

## ARTISANAL CHARCUTERIE

Cured and Carved Bone-in Beef (AVG)

Smoked Pork Loin (AVG)

New England Salumi (AVG)

Salt Cod Brandade (AVG)

Cornichon, Olives, Mustard and Chutney (V) (AVG)

13.50 PER GUEST

## GOURMET FOCACCIA

Fennel Sausage with Wild Mushroom and Asiago Cheese

Classic Clam Sauce and Farmer's Cheese (V)

Roma Tomatoes with Basil and Fresh Mozzarella (V)

Pulled Chicken with Cilantro Pesto and Four Cheeses

11.00 PER GUEST



# CARVED STATIONS

## SALMON TEPPANYAKI

Green Cabbage Salad (V) (AVG)

Honey Soy Glaze (V) (AVG)

Wonton Chips (V) (AVG)

Edamame Guacamole (V) (AVG)

Sweet Chili Glaze (V) (AVG)

18.00 PER GUEST

## SMOKED RIB-EYE

Arkansas Barbeque Sauce (V) (AVG)

Three Mustard Barbecue Sauce (V) (AVG)

Mini Baguettes (V) (AVG)

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 PER 100 GUESTS



## MASHED POTATO BAR

Lobster Mashed Potatoes (AVG)

Yukon Gold Mashed Potatoes and Braised Short Ribs with a Cabernet Reduction (AVG)

Sweet Mashed Potatoes with Cinnamon, Brown Sugar, Butter and Candied Pecans (V) (AVG)

12.00 PER GUEST

## FARMSTEAD CHEESE DISPLAY

Chef's Selection of Local Imported Cheeses with Flavored Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Artisan Breads and Crackers (V)

14.00 PER GUEST

## MAC-N-CHEESE MADNESS

CHOOSE 3

Buffalo Chicken with Jack and Blue Cheese

Smoked Pork with Green Chile and Cheddar

Cheetos-Crusted (V)

Chorizo and Jack Cheese with Tortilla Crust

White Cheese with Spinach and Artichokes (V)

Smoked Cheddar with BBQ Potato Chip Crust (V)

11.00 PER GUEST

## RAMEN NOODLE BAR

SELECT 1 PROTEIN

Shanghai Chicken (AVG)

Cilantro Shrimp (AVG)

Asian Pork (AVG)

Shiitake Mushrooms (V) (AVG)

Tofu (V) (AVG)

Pho Style Broth (V)

ACCOMPANIMENTS:

Ramen Noodles, Rice Noodles (V) (AVG)

Baby Bok Choy, Shaved Carrots, Snow Peas, Daikon, Napa Cabbage, Shaved Celery, Thai Basil, Sliced Jalapeños, and Shiitakes (V) (AVG)

Sweet Soy Sauce, Sriracha, Sweet Chili, and Chili Garlic Sauces (V) (AVG)

18.00 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 lemons, lemon branches, and jars. In the background, there is a white ceramic pitcher and a whole melon. A digital scale is visible on the right side of the table. The word "DESSERTS" is overlaid in a white, serif font on a dark blue rectangular background in the center of the image.

# DESSERTS



## DONUT SUNDAE BAR

Chocolate and Vanilla Donuts (V)

Vanilla Bean Ice Cream (V)

Strawberry, Chocolate, and Caramel Sauce (V)

Seasonal Berries (V)

Bananas (V)

Sprinkles, Cookie Crumbs, and Crushed Peanuts (V)

Red Cherries and Whipped Cream (V)

13.00 PER GUEST

+ CHEF ATTENDENT FEE 150 PER 100 GUESTS

## FONDUE DISPLAY

Dark Chocolate, White Chocolate and Caramel Fondue (V) (AVG)

Marshmallows (AVG)

Mini Cupcakes (V)

Soft Pretzel Bites (V)

Strawberries (V<sup>2</sup>) (AVG)

Graham Crackers (V)

Candied Bacon (AVG)

14.00 PER GUEST

## CREPE STATION

Chef Attendant to Warm Crepes and Fill/Fold with Choice of Fillings (Bananas Foster, Citrus Macerated Berries, Apple Cinnamon) Topped with Vanilla Ice Cream (V)

84.00 PER DOZEN

+ CHEF ATTENDENT FEE 150 PER 100 GUESTS

## SEASONAL FRUIT SHORTCAKES

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

84.00 PER DOZEN



## CUSTOMIZED DESSERTS

Signature Cookie (V)  
35.00 PER DOZEN

Signature Cookie Dipped in Dark, Milk,  
and White Chocolate (V)  
45.00 PER DOZEN

Signature Cookie Sandwiches Filled  
with Seasonal Buttercream (V)  
50.00 PER DOZEN

Triple Chocolate Brownies (V)  
45.00 PER DOZEN

Bana-misu (V)  
48.00 PER DOZEN

Lemon Bars (V)  
48.00 PER DOZEN

## SIGNATURE BOSTON DESSERT TABLE

Founders Spice Cake (V)

Boston Cream Pie (Minis) (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

## COOKIES, BROWNIES, AND MILK

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

9.00 PER GUEST





# BEVERAGES





## SPECIALTY COCKTAILS

### MARTINI BAR

Ice Cold Tito's Vodka or Bombay Sapphire Gin served with the classic accoutrements. Guests can choose a Classic Martini, Ultimate Cosmopolitan, Apple Martini, or Lemon Drop.

14.00 EACH

### BUBBLY BAR

Chilled Selections of Champagne and Prosecco, Served with Delightful Liqueur and Fresh Fruit Garnish. Available to Choose From are the Mimosa, Bellini, Apple Orchard, Pineapple Sparkler, and White Grape Sparkler.

14.00 EACH

### BLOODY MARY BAR

Tito's Handmade Vodka, Zesty Bloody Mary Mix and a Smorgasbord of Garnishes

14.00 EACH

### BOSTON CODDAH

Tito's Handmade Vodka, Ocean Spray Cranberry and Orange Juice, and a Splash of Ginger. Enjoy an Orange Wheel and Our Locally Grown Cranberry Garnish

14.00 EACH

## SIGNATURE CRAFT COCKTAILS

### LAWLEY'S NEW ENGLAND PUNCH

Lawley's Original and Lawley's Dark New England Spirits, Cranberry Juice, Orange Juice, Seltzer, Turbinado Syrup, and Fresh Lime

14.00 EACH

### VINTAGE MANHATTAN

Boston's Twist on the Traditional Cocktail Blending Putnam Rye Whiskey, Sweet Vermouth and a Dash of Angostura Bitters

14.00 EACH

## SANGRIA

### WINTER

Harvest Holiday

### SPRING

Strawberry Lemon White

### SUMMER

Peach Rosé

### FALL

Cranberry Apple Cider

375.00 PER GALLON  
3 Gallon Minimum

## NEW ENGLAND BREWERY TOUR

### MASSACHUSETTS

Harpoon - Boston

Downeast Cider - East Boston

Cisco - Nantucket

8.00 EACH

### MAINE

Shipyard - Portland

8.00 EACH

### VERMONT

Fiddlehead

8.00 EACH



# BAR PACKAGES

## HOSTED PREMIUM BAR COCKTAILS

Featuring Svedka Vodka, Bombay Gin, Bacardi Superior Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila, Dewar's White Label Scotch Whisky, and Sweet and Dry Vermouth.

18.00 PER HOUR  
+ ADDITIONAL HOUR 8.00

## HOSTED DELUXE BAR COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi 8 Rum, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Macallan 12 Scotch Whisky, Jameson Irish Whiskey, Jack Daniel's Whiskey, and Sweet and Dry Vermouth.

20.00 PER HOUR  
+ ADDITIONAL HOUR 8.00

## BEER AND WINE PACKAGE

|                             |                    |
|-----------------------------|--------------------|
| BUD LIGHT                   | PINOT GRIGIO       |
| STELLA ARTOIS               | CHARDONNAY         |
| HARPOON IPA                 | CABERNET SAUVIGNON |
| SAM ADAMS LAGER             | PINOT NOIR         |
| VIRTUE MICHIGAN APPLE CIDER | BRUT               |
| BON & VIV SPIKED SELTZER    | BRUT ROSÉ          |

16.00 PER HOUR  
+ ADDITIONAL HOUR 7.00



# BAR SELECTIONS

## HOSTED DELUXE BAR

### COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi 8 Rum, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Macallan 12 Scotch Whisky, Jameson Irish Whiskey, Jack Daniel's Whiskey, and Sweet and Dry Vermouth.

11.00 PER DRINK

### WINE BY THE GLASS

PINOT GRIGIO

CHARDONNAY

PINOT NOIR

CABERNET SAUVIGNON

BRUT

BRUT ROSÉ

9.00 PER GLASS

### BEER

IMPORTED/PREMIUM BEER

7.50 EACH

DOMESTIC BEER

7.00 EACH

### NON-ALCOHOLIC

BOTTLED WATER

4.50 EACH

SOFT DRINKS

4.50 EACH

JUICES

5.00 EACH





## HOSTED PREMIUM BAR

### COCKTAILS

Featuring Svedka Vodka, Bombay Gin, Bacardi Superior Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila, Dewar's White Label Scotch Whisky, and Sweet and Dry Vermouth.

10.00 PER DRINK

### WINE BY THE GLASS

PINOT GRIGIO

CHARDONNAY

PINOT NOIR

CABERNET SAUVIGNON

BRUT

BRUT ROSÉ

9.00 PER GLASS

### BEER

IMPORTED/PREMIUM BEER

7.50 EACH

DOMESTIC BEER

7.00 EACH

### NON-ALCOHOLIC

BOTTLED WATER

4.50 EACH

SOFT DRINKS

4.50 EACH

JUICES

5.00 EACH

# WINE BY THE BOTTLE

## WHITE WINE

CHARDONNAY  
Kendall-Jackson  
60.00

CHARDONNAY  
Sonoma-Cutrer  
75.00

CHARDONNAY  
Stag's Leap Karia  
105.00

CHARDONNAY  
Cakebread  
145.00

SAUVIGNON BLANC  
Kim Crawford  
60.00

PINOT GRIGIO  
Love Story  
55.00

PINOT GRIGIO  
Santa Margherita  
85.00

RIESLING  
Chateau Ste. Michelle  
42.00

## RED WINE

PINOT NOIR  
Meiomi  
70.00

PINOT NOIR  
La Crema  
64.00

CABERNET SAUVIGNON  
Josh Craftsman's Collection  
45.00

CABERNET SAUVIGNON  
Louis Martini  
70.00

MERLOT  
Murphy Goode  
45.00

MALBEC  
Alamos  
40.00

RED BLEND  
19 Crimes  
40.00

RED BLEND  
Conundrum  
55.00

RED BLEND  
The Prisoner  
120.00

## BUBBLY

SPARKLING  
Chandon Brut

CHAMPAGNE  
Nicolas Feuillatte Brut  
155.00

## ROSÉ

ROSE  
Fleur de Mer  
60.00

SPARKLING ROSÉ  
Chandon  
85.00

## LOCAL

CABERNET SAUVIGNON  
Boston Winery, Mass.  
60.00

BLACK DOG SHARK  
IN THE POND  
Boston, Mass.  
48.00

BREAD AND ROSES ROSE  
Boston Winery, Mass.  
46.00



## 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.