



2025 CATERING MENU



CHEF KAEO

EXECUTIVE CHEF - BCEC

Food has always been a big part of Chef Kaeo'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.



CHEF MIKE

EXECUTIVE CHEF - HYNES

Chef Mike joined Levy in 2011, taking on roles at both the Hynes and the Boston Convention and Exhibition Center. Through his time with Levy, Mike has shown himself a creative and passionate Chef, committed to delivering outstanding products and service no matter the size of the show he is working on. Mike's career as a Chef began shortly after he completed his studies at the Cambridge School of Culinary Arts. He began working in the kitchen at the Ritz in Boston, after which he moved to some local restaurants and catering companies in the Boston area. Mike then made the move to the Boston Convention and Expo Center. Mike's organization and meticulous planning have served him well as he has worked his way through the ranks at both the Hynes and the BCEC. Mike's drive paired with a sense of hospitality creates a wonderful experience for each center attendee. His food philosophy centers around delivering the best possible experience using the best available products

SERVICE STANDARDS AND FAQ'S

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

MENUS

All menu selections must be made at least forty-five (45) days prior to event.

LATE FEES

Changes to Menu and/or Significant Guest Count Increases are subject to late fees if the request can be accommodated:

- Up to 14 days prior to event, subject to a 10% late fee plus food and beverage items
- Up to 72 hours prior to event, subject to a 15% late fee plus food and beverage items
- On-site, subject to a 20% late fee plus food and beverage items

GUARANTEES

To provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/consumption.

BAR SERVICE

For all events with alcohol service, a certified Levy Restaurants bartender is required. Alcohol cannot be brought into or removed from the premises.

PRICING

Levy Restaurants cannot guarantee pricing for longer than a 12-month period in advance. Pricing is based on market values and in-depth business analysis. Menu pricing typically does not increase more than 5% year over year.

LINEN SERVICE & DÉCOR

Levy Restaurants provides linen for most food and beverage events. We are pleased to assist with any additional décor arrangements. Please speak with your Catering Sales Manager for further assistance. Additional fees will apply for any specialty items.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is \$43.75 per hour, per attendant, with a four-hour 175.00 minimum. Charges for specialized services, such as carvers, chefs, bartenders, and cashiers are noted in the menu.

SPECIALTY EQUIPMENT

Specialty equipment such as water coolers and espresso machines are available. Please contact your Catering Sales Manager for options.

SERVICE YIELDS

1 gallon equals 10-12 servings
1 pound equals 10-12 servings

RETAIL FOOD SERVICE

Your Catering Sales Manager can assist you with contacting the appropriate Restaurant Services Manager for any retail food service needs.

Prices are exclusive of either (a) a 17% gratuity, 5% taxable administrative fee and 7% applicable sales tax, (b) a 22% taxable administrative fee and 7% applicable sales tax or (c) a 7% Gratuity, 15% administrative fee and 7% 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.

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.

29.00 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)

Sweet Potato Hash (V) (AVG)

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

14.00 FOR THREE, 6.00 PER GUEST FOR EACH ADDITIONAL CHOICE



BREAKFAST GOMBOS

BLACKSTONE VALLEY

Revolutionary Morning Scones (V)

Smashed Potato Breakfast Hash (V) (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 (V)

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 (V) (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 (V) (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)

9.00 PER GUEST

FROM THE BAKESHOP

Freshly Baked Muffins (V)

52.00 PER DOZEN

Beantown Bagels (V)

52.00 PER DOZEN

Old World English Scones (V)

52.00 PER DOZEN

Fruit and Cheese Filled Breakfast Pastries (V)

52.00 PER DOZEN

Breakfast Breads (V)

52.00 PER DOZEN

Apple Cider Donuts (V)

60.00 PER DOZEN

PLATED BREAKFAST SELECT ONE

FARM FRESH SCRAMBLED EGGS

Bacon and Yukon Gold potatoes (AVG)

27.00 PER GUEST

EGG WHITE FRITTATA

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

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) (AVG)

8.00 PER GUEST

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



CAFE EXPERIENCE

BREWS

REGULAR COFFEE

DECAFFEINATED COFFEE

ASSORTED HOT TEAS

ICED COFFEE

255.00 PER 3 GALLON

425.00 PER 5 GALLON



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

A vibrant, refreshing beverage is presented in a clear glass jar with a handle. The drink is filled with ice cubes, several slices of bright yellow lemons, and fresh green mint leaves. The jar sits on a dark wooden tray. Surrounding the jar are several more lemons, some whole and some sliced, adding to the fresh, citrusy theme. The background is a soft-focus blue and green, suggesting an outdoor setting like a beach or a garden. A dark blue rectangular banner is overlaid across the middle of the image, containing the word "REFRESHMENTS" in a white, elegant, serif font.

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
195.00 PER 3 GALLON

ALL NATURAL SPA WATER
Refreshing Still Water with Fruit
195.00 PER 3 GALLON

ICED TEA
195.00 PER 3 GALLON

LEMONADE
195.00 PER 3 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

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

1 DEDICATED ATTENDANT AT 175.00 FOR A MINIMUM OF 4 HOURS REQUIRED PER 10 WATER COOLERS

A collage of various breads. In the foreground, several golden-brown pretzels with coarse salt are piled on a wooden surface. In the background, there are soft, round rolls. To the right, a wooden bowl contains a bread-based dish topped with sausage and cheese. The overall scene is warm and appetizing.

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

Assorted Seasonal Selections (V)

48.00 PER DOZEN

MACARON MADNESS

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

42.00 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 (V) (AVG)

240.00 SERVES 25 - 30

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

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)

15.00 PER GUEST





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

55.00 PER GUEST

CONFIT LEG OF CHICKEN

Garlicky Spinach and Butternut Risotto (AVG)

52.00 PER GUEST

BRAISED SHORT RIB

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

61.00 PER GUEST

MAPLE GLAZED CHICKEN BREAST

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

53.00 PER GUEST

PAN SEARED SALMON

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

55.00 PER GUEST

BBQ STEAK TIPS

with Frizzle Onions and Roasted Wedge Potatoes

54.00 PER GUEST

DIJON ROASTED CHICKEN THIGH

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

53.00 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 (V)

DARK CHOCOLATE FILO

Cream and Pears (V)

LEMONCELLO RASPBERRY CAKE

Raspberry Miroir and White Chocolate (V)

TIRAMISU (V)

ENHANCEMENTS

Fresh Baked Rolls, Thyme Infused Navy Bean Dip (V) (AVG) with Lemon and Truffle

5.00 PER GUEST

Fresh Baked Rolls with Butter

7.00 PER GUEST

A vibrant kitchen scene with various dishes and chefs working. In the foreground, there are several plates of food, including a dish with red tomatoes, a bowl of green herbs, and a plate of bread. In the background, chefs are seen working at a counter, with one chef pouring something from a large metal pot. The overall atmosphere is busy and professional.

CHEF'S TABLE

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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 CHICKPEA 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)

44.00 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 (V) Classic Caesar Dressing

ROASTED BABY VEGETABLES (V) (AVG)

Lemon Zest and Olive Oil

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)

45.00 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 (V) (AVG)

BRAISED MAPO TOFU STEAMED RICE

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

ORANGE CHICKEN

Bell Peppers, Pineapple

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 (V) (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 (AVG)

CUCUMBER-TOMATO SALAD

Lemon and Dill Vinaigrette (V) (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 (V) (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, 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)

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)

+ ONE MENU COMBINATION APPLIES FOR ALL SERVICES EACH DAY. MULTIPLE DAILY OPTIONS OR SUBSTITUTIONS ARE NOT AVAILABLE



LUNCHES TO GO

PREMIUM LUNCHES TO GO

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,
and 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, and
Butternut Hummus (V)

INCLUDES:

AQUAFINA WATER

41.00 PER GUEST

SALADS

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

BABY KALE CAESAR SALAD
Roasted Red Pepper, Tomato, Caesar
Dressing, and Shaved Parmesan

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)

House-Made Pickled Cucumber
Salad (V) (AVG)

Zaatar Spiced Chickpea Salad (V) (AVG)

Shaved Fennel and Mandarin Orange
Salad (V) (AVG)

Mini Burratini with Smoked Salt and
Olive Oil (AVG)

Blanched Watercress Salad with
Sesame (V) (AVG)

Roasted Corn and Black Bean Salad (V) (AVG)

Cucumber and Tomato Salad with
Edamame and Feta (AVG)

Mango and Quinoa Salad with
Cilantro Vinaigrette (V) (AVG)

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, Tzatziki, Baba Ganoush, and Mini Pita

44.00 PER LUNCH

PICNIC

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

44.00 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

44.00 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

44.00 PER LUNCH





SMALL BITES & RECEPTIONS



HOPPS D'OREUVRES

NEW ENGLAND SPECIALTIES

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

6.25 EACH

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

6.25 EACH

Mini Lobster Rolls with Griddled Brioche

7.75 EACH

"Soup Sip" Clam Chowder

6.25 EACH

HAND CRAFTED MINIS

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

6.25 EACH

Breaded Chicken Parmesan with Marinara and Fresh Mozzarella

6.25 EACH

Tavern Slider with Secret Sauce and American Cheese

6.25 EACH

Buffalo Chicken Meatball Sub

6.25 EACH

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

7.00 EACH

EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives, and Poblano Peppers

6.25 EACH

Simmered Ground Chicken, Poblano, and Chimichurri

6.25 EACH

Slow Cooked Black Beans, Tomato, and Onion (V)

6.25 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, and Basil
6.25 EACH

Portabello Arancini, Garlic, Spinach, and
Mozzarella
6.25 EACH

Sausage Arancini, Peppers, and Onions
6.25 EACH

Vegan Arancini (V)
6.25 EACH

Butternut Arancini (V)
6.25 EACH

RETRO AND MODERN MINIS

Beef Wellington Bites with Horseradish
Cream
6.25 EACH

Vegetable Pakora (V) (AVG)
6.25 EACH

Breaded Parmesan Stuffed Peppadew (V)
6.25 EACH

Spinach Artichoke Cup (V)
6.25 EACH

Crab Rangoon
6.25 EACH

Mini Lamb Gyro
6.25 EACH

Artichoke Cheese Bite (V) (AVG)
6.25 EACH

Mini Bacon Stuffed Potato (AVG)
6.25 EACH

Salmon Satay
6.25 EACH

Paella Croquette with Shrimp and Chorizo (AVG)
6.25 EACH

VEGAN

Smashed Red Potato, Paprika Aioli, and
Garlic Chia Caviar (V)
6.25 EACH

Old Bay Hearts Of Palm with Vegan Lemon
Aioli, and Parsley In Endive (V)
6.25 EACH

Vegan Samosa (V)
6.25 EACH

Vegan Caponata Star (V)
6.25 EACH

Roasted Pattypan with Black Bean
and Tomato Relish (V) (AVG)
6.25 EACH

SHARING BOARDS

CHARCUTERIE

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

17.00 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 Tzatziki, Greek Olives, Roasted Vegetables, Mini Naan Bites, and Papadam

16.00 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

17.00 PER GUEST

CARVED STATIONS

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)

15.00 PER GUEST

+ ALL CARVING STATIONS REQUIRE CHEF ATTENDANT FEE OF 175.00 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 (V)

Root Vegetable Mash with Roast Garlic Tahini and Parsley (V)

15.00 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

15.00 PER GUEST

GOURMET FOCACCIA

CHOOSE 3

Fennel Sausage with Wild Mushroom and Asiago Cheese

Eggplant, Cured Tomato, Ricotta and Basil (V)

Sundried Tomato, Red Onions, Olives and Feta (V)

Roma Tomatoes with Basil and Fresh Mozzarella (V)

Pulled Chicken with Cilantro Pesto and Four Cheeses

16.00 PER GUEST

ASIAN POT STICKERS

CHOOSE 3

Choice of 3 Dumplings with Scallion Pancakes and Veggie Spring Rolls with Duck Sauce, Soy Sauce, and Chili Sauce

Lobster

Duck

Shrimp

Wagyu Beef

26.00 PER GUEST



A wooden platter of donuts decorated with fresh flowers and fruit. The donuts are arranged on a thick, round wooden board. Some donuts are topped with fresh raspberries, while others are decorated with a variety of colorful flowers including purple, yellow, pink, and red blooms. The background is a soft-focus green, suggesting an outdoor setting. The word "DESSERTS" is overlaid in a white, elegant serif font on a dark blue rectangular background in the center of the image.

DESSERTS

LOADED BROWNIES

With Chocolate Chunk, Chocolate Dipped, and Blondie Brownies Dipped and Garnished with Sprinkles, Cookie Crumbs and Toffee Chunks (V)

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 (V)

84.00 PER DOZEN



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)

17.00 PER GUEST, MINIMUM OF 25 GUESTS

COOKIES, BROWNIES & MILK

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

10.00 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

BARR 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

PREMIUM BEER

Samuel Adams Boston Lager
Samuel Adams Seasonal
Harpoon IPA
Stella Artois

HOUSE WINE

Proverb Red and White Wine

16.00 HOUR ONE

+EACH ADDITIONAL HOUR, 7.00

NON-ALCOHOLIC

Bottled Water
Soft Drinks
Juices

SPIRIT FREE

Athletic Brewing - Run Wild IPA
Athletic Brewing - Free Wave Hazy IPA

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

BAR SELECTIONS

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

8.00 EACH

ATHLETIC BREWING - FREE WAVE HAZY IPA

8.00 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

SAUVIGNON 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



MOCKTAILS

SPARKLING GINGER CRANBERRY FIZZ

Ginger Beer and Unsweetened Cranberry Juice
Granulated Sugar & Orange Zest Rim,
garnished with Fresh Cranberries
405.00 PER 3 GALLON

BLOOD ORANGE FIZZ

Blood Orange Juice
Lime Juice
Ginger Beer
Garnished with Dried Blood Orange Wheel &
Rosemary
405.00 PER 3 GALLON

GRAPEFRUIT PALOMA MOCKTAIL

Grapefruit Juice, Lime Juice & a Dash of Maple Syrup
Topped off with Sparkling Water
Garnished with a Lime Wheel
405.00 PER 3 GALLON

SPICED APPLE CIDER

Apple Cider & Cinnamon Ginger Simple Syrup
Cinnamon Sugar Rim, garnished with an Apple
Slice & Cinnamon Stick
270.00 PER 3 GALLON

STRAWBERRY LEMONADE FIZZ WITH MINT GARNISH

270.00 PER 3 GALLON

N/A SPARKLING PEACH SANGRIA WITH FRESH THYME GARNISH

270.00 PER 3 GALLON

CLOUD 9

Coconut Milk
Blue Curacao
Lemon Lime Bubbly
Shimmer Powder
435.00 PER 3 GALLON

BLUE AFTERNOON

Coconut Water
Blue Curacao Syrup
Lime Juice
Agave
435.00 PER 3 GALLON

BLUECATION

Blue Curacao Syrup
Orange Juice
Pineapple Juice
Lemon Juice
Lemon Lime Bubbly
270.00 PER 3 GALLON

LYRE'S ALCOHOL-FREE DRINKS

Jalapeno Blood Orange Fauxgarita with Lime
Wedge (Agave Spirit)
585.00 PER 3 GALLON
Mango Passionfruit Rumble with Sliced Lime
(Dark Cane Spirit)
585.00 PER 3 GALLON
Pomelo Grapefruit Spritz with Grapefruit
Quarter (Aperol Spirit)
585.00 PER 3 GALLON
Yuzu Lime Mojito with Mint Sprig (Dark Cane
Spirit)
585.00 PER 3 GALLON