

LUNCHEON BUFFETS

Buffets include Multigrain Harvest Rolls, Raisin Nut Rolls and Sliced Sourdough Bread

NEW ENGLAND BUFFET *(minimum of 25 guests)*

\$66.00pp

SOUP

Traditional Clam Chowder with Oyster Crackers

SALADS

Cabbage and Dried Fruit Slaw

Roasted Beet and Fennel Salad on a Bed of Arugula with local Chèvre

Boston Bibb and Spinach with Blueberries, Orange and Grapefruit Segments, Spicy Pecans, Pecan Vinaigrette

ENTRÉES

New England Baked Scrod, Lemon and Grapeseed Oil

Yankee Pot Roast, Traditional Pan Sauce

Baked Lobster Macaroni and Cheese, Buttered Herb Crust

ACCOMPANIMENTS

Roasted Red Skin Potatoes

Corn on the Cob

Corn Bread with Sweet Butter

DESSERTS

Strawberry Shortcake Trifle

Boston Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

FAR EAST BUFFET *(minimum of 25 guests)*

\$66.00pp

SOUP

(select one)

Roasted Peking Duck

Miso with Tofu and Bok Choy

Chicken Wonton with Dumplings

SALADS

Green and Red Cabbage Slaw

Spicy Vegetable Salad

Watercress, Radicchio, and Frisée with Orange Segments and Crispy Wonton Strips, Orange Ginger Vinaigrette

ENTRÉES

Ginger Chicken with Broccoli

Crispy Orange Beef

Vegetable Fried Rice

ACCOMPANIMENTS

Sesame Lo Mein Noodles

Garlic Sautéed Asian Long Beans

DESSERTS

Sweet Bean Paste Turnovers

Coconut and Mango Rice Pudding

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

All Food and Beverage is subject to 14% Gratuity, 7% Taxable Administrative Fee and 7% Sales Tax

LUNCHEON BUFFETS

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NORTH END BUFFET *(minimum of 25 guests)*

\$68.00pp

SOUP

Tuscan Bean and Vegetable

SALADS

Traditional Caesar Salad

Sliced Tomatoes and Buffalo Mozzarella with Pesto

Grilled Balsamic Marinated Mushroom, Roasted Red Peppers and Artichoke Heart Salad

Display of Bruschetta with Assorted Toppings

ENTRÉES

Penne with Olives, Capers and Peppers, Tomato Basil Sauce

Grilled Chicken, Mushroom Marsala Sauce

Grilled Swordfish, Sundried Tomato, Olive and Fennel Relish

ACCOMPANIMENTS

Traditional Ratatouille

Herb Risotto Cakes, Red Wine Demi-Glace

DESSERTS

Tiramisu, Ricotta filled Cannoli, Biscotti and Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

FENWAY PARK BUFFET

\$55.00pp

SALADS

Traditional Cole Slaw

Baby Potato Salad with Bacon Vinaigrette

Boston Bibb Lettuce with Roasted Apples, Blue Cheese and Maple Glazed Walnuts, Walnut Vinaigrette

ENTRÉES

Grilled Hamburgers and Cheeseburgers

100% All Beef Hot Dogs with Braised Sauerkraut and Diced Onion

Grilled Sweet Italian Sausage with Sautéed Peppers and Sweet Onions

ACCOMPANIMENTS

Dill Pickle Spears, Lettuce, Sliced Sweet Onions, Sliced Tomatoes

Ketchup, Mustard, Sweet Pickle Relish

(select one)

French Fries with Chili and Cheese Sauce

Large Warm Pretzels with Mustard and Cheese Sauce

DESSERTS

Sliced Watermelon

Sundae Bar ~ Vanilla and Chocolate Ice Cream, Chocolate and Caramel Sauces, Whipped Cream, Cherries, Sprinkles

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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CREATE YOUR OWN BUFFET *(minimum of 25 guests)*

\$68.00pp

SOUP

Soup of the Day

SALADS

(select two)

Marinated Fruit Salad

Grilled Marinated Seasonal Vegetables

Roasted Tomatoes and Grilled Eggplant with Marinated Mozzarella

Traditional Caesar Salad

Boston Bibb and Spinach with Blueberries, Orange and Grapefruit Segments, Spicy Pecans, Pecan Vinaigrette

Field Greens, Roasted Tomatoes, Black Olives, Feta, Creamy Olive Dressing and Lemon Herb Vinaigrette

Baby Potatoes with Green Beans, Cherry Tomatoes and Black Olives

Bowtie Pasta with Tri-Color Peppers and Prosciutto, Herb Vinaigrette

ENTRÉES

(select two)

Roasted Breast of Chicken, Mushroom Marsala Sauce

New England Baked Scrod, Lemon and Grapeseed Oil

Grilled Hanger Steak, Roasted Red Pepper Relish

Seared Spiced Rubbed Salmon, Cilantro Cream

Butternut Squash Ravioli with Roasted Red Peppers, Wilted Spinach, Blue Cheese and Walnuts

ACCOMPANIMENTS

(select two)

Seasonal Vegetable Medley

Butternut Squash Puree

Asparagus

Roasted Cauliflower

Soft Polenta

Steamed Rice

Whipped Yukon Gold Mashed Potatoes

Roasted Red Skin Potatoes

DESSERTS

(select two)

Boston Cream Pie

Apple Pie, Ice Cream

Seasonal Fruit Crisp

Crème Caramel with Fresh Berries

Vanilla Cheesecake with Fresh Strawberries

Decadent Flourless Chocolate Torte

Fresh Fruit Tart

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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