

THE  
*Colonnade*  
HOTEL

## **Passed Hors D'Oeuvres**

Priced Per Piece

### **COLD**

- Lobster-Cilantro Taco, Poblano Pepper, Mango, House-made Sesame Crisp - \$5.50
- Grilled Truffle Shrimp Shooter with Carrot Cocktail Sauce - \$5.50
- Steak Tartar, Cornichon, Dijon, Country Bread - \$5.00
- Mini Ahi, Daikon Radish, Wasabi, Carrot Vinaigrette, Rice Cracker - \$5.50
- Deviled Eggs, Crab, Tobiko Caviar - \$4.25
- Tomato & Mozzarella Skewer, Basil - \$5.00
- Green Tea Poached Chicken, Soba Noodles, Soy Vinaigrette - \$5.00
- Assorted Sushi - \$6.00
- Eggplant Crostini, Olive Tapenade - \$4.50
- Smoked Lamb Loin, Roast Beet, Crisp Pita, Goat Cheese, Fennel - \$4.00
- Ratatouille & Goat Cheese Tart - \$4.50
- Jumbo Lump Crab Salad, Brioche, Bibb - \$5.00
- Hamachi Tartare, Won Ton, Curry Oil, Cilantro Gremolata - \$5.50
- Smoked Salmon, Fried Dough, Caviar - \$5.50

### **HOT**

- Reuben Roulade, Tomato Aioli - \$4.00
- Shrimp & Lobster Corn Dog - \$5.50
- Fresh Mozzarella, Pesto, Tomato Pizza - \$4.50
- Crab Cakes, Remoulade Sauce - \$5.50
- Peking Duck, Carrot, Bean Sprout, Scallion, Hoisin - \$5.00
- Tempura Fried Pork Belly, Maple Pecan Compote, Green Apple - 4.50
- House-Made Spicy "Pigs in a Blanket", Sweet Onion Aioli - \$4.50
- Tandoori Chicken Satay, Cilantro Aioli - \$5.50
- House-Made Scallops Wrapped in Nueske's Bacon - \$5.50
- Brie Beignet, Burnt Orange Sauce - \$5.00
- Wienerschnitzel, Caper, Citrus - \$4.50
- Creamy Polenta, Mushroom Ragu, Parmesan - \$4.50
- Buttermilk Fried Chicken, Spoon Bread - \$5.00
- Mini Kobe Burgers with Aged Cheddar - \$5.00
- Roast Vegetable, Chicken Meatballs, Tamarind Glaze - \$4.00
- Shrimp Grits, Scallion, Roast Pepper - \$4.00
- Sloppy "JO" (Braised Short Rib, Caramelized Onion, Saffron Aioli) -5.00
- Gougères, Gruyère Cream- \$4.50
- Three Cheese Mac & Cheese - \$4.00
- Spanakopita - \$4.00
- Dijon Crusted Rack of Lamb - \$5.50
- BBQ Pulled Pork, Sweet Potato Biscuit - 5.00

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## **Stations & Displays**

### **Carving**

#### **Herb Rubbed Turkey Breast**

Bistro Sauce, Herb Aioli, Brioche Dressing, Cranberry Chutney, Jus  
**\$300.00**

#### **Pepperberry Crusted Sirloin**

Caramelized Onion Focaccia, Exotic Mushroom Sauce, Horseradish Aioli, Béarnaise Sauce  
**\$425.00**

#### **Pineapple & Rum Glazed Virginia Ham**

Sweet & Sour Sauce, Dijon Aioli, Pineapple Rum Torte, Herb Aioli  
**\$350.00**

#### **Spiced Ahi**

Sweet Corn Relish, Crispy Won Tons, Mango Aioli, Braised Scallion  
**\$450.00**

#### **Lemon-Oregano Leg of Lamb**

Tzatziki, Grilled Flatbread, Dolmades  
**\$425.00**

#### **Salmon Wellington**

Wild Mushrooms, Spinach, Herb Cheese, Lobster Sauce  
**\$275.00**

#### **Mango Ginger Glazed Pork Loin**

Wasabi Green Papaya Slaw, Plantain Johnny Cake, Miso  
**\$400.00**

**Attendants Required at \$100 Each**

**Each item will serve 25 people**

**Chef's Selection of Artisan Breads Will Accompany the Carving Items**

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## **Displays**

### **New England Cheese Display**

Vermont Cheddar, Swiss, Goat Cheese, Havarti  
Seasonal Grapes, Berries, Flatbread and Crackers  
**\$10.00 per person**

### **French Cheese Display**

Chef's Market Selection of Imported French Cheeses  
Swiss Fondue, Bleu Cheese Fondue, Vermont Cheddar Fondue  
House-Made Flat Bread  
Sliced Baguette, Seasonal Berries and Assorted Preserves  
**\$16.00 per person**

### **Tapas Station**

**(Hot & Cold)**

Corn & Cilantro Salad, Prosciutto, Marinated Shrimp, Arugula, Hummus, Olives,  
Marinated Asparagus, Mozzarella, Black Bean & Marinated Feta, Cod Fritters,  
White Bean & Truffle Spread, Mussels in White Wine & Herbs, Spinach Onion Tart,  
Roasted Piquillo Peppers, Meatballs & Spiced Peach, Grilled Flat Bread, Bread Sticks  
**\$18.00 per person**

### **Antipasto Display**

Soppressata, Capicola, Hard Salami, Prosciutto, Roasted Peppers, Olives, Hummus,  
Grilled Eggplant & Anchovies, Balsamic Marinated Cipollini Onions, Parmesan Stuffed Artichokes,  
Marinated Seafood Provençal Salad, Bread Sticks, Mozzarella,  
Provolone and Truffle Whipped Mascarpone, Lemon Thyme House-Made Flat Bread  
**\$15.00 per person**

### **Vegetable Crudité**

Assorted Seasonal Vegetables Accompanied by Bleu Cheese Dipping Sauce  
**\$9.00 per person**

### **Raw Bar**

Shrimp, Oysters, Crab Claws, Marinated Green Lip Mussels  
Cocktail Sauce, Mignonette, Cucumber Salad  
**Market Price**

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## **Action Stations**

### **Fresh-Mex**

Chili Lime Skirt Steak, Blackened Chicken, Sour Cream, Black Bean Salsa, Spicy Jicama,  
Queso Blanco, Corn Relish, Grilled Limes, Salsa Rojos,  
Avocado Cream, Warm Tortillas & Tri-Color Tortilla Chips  
**\$14.00 per person**

### **Slider Station**

Kobe Burger  
Pearl Hot Dog  
Chicken Burger  
Cape Cod Chips, House Made Pickles, Apple Slaw  
**\$15.00 per person**

### **Buttermilk Fried Chicken Station**

Boneless Southern Fried Chicken, both White & Dark Meat  
Cheesy Grits, Vegetable Slaw, Biscuits, Honey  
**\$16.00 per person**

### **Pasta Station**

#### **(Choice of two)**

Lobster Ravioli with Saffron Sherry Cream, Braised Leeks, Shiitake Mushroom  
Penne with Smoked Tomato Sauce, Linguica Sausage, Mussels, Shrimp  
Gemelli with Grilled Lemon Chicken, Portabella Mushroom, Peas & Pesto Cream Sauce  
Braised Short Rib Tagliatelle Bleu Cheese, Lemon, Parsnip  
Gnocchi with Pomodoro Sauce & Fresh Mozzarella  
Rigatoni Bolognese  
Garlic Bread  
**\$14.00 per person**

### **Asian Station**

#### **(Choice of three)**

Mandarin Chicken  
General Tao's Shrimp  
Chai Su (Steamed BBQ Pork Buns)  
Boneless Pork Spare Ribs  
Beef and Asparagus with Black Bean Sauce  
Szechwan Scallop & Peas  
All accompanied by:  
Lobster Sauce  
Fried Rice  
White Rice  
Crispy Won Tons  
**\$16.00 per person**

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## **Reception Enhancements**

### **Chef Attended Salad Station**

Caesar Salad,  
Hearts of Romaine, Parmesan Cheese, Croutons, Traditional Dressing  
Mixed Green Salad,  
Seasonal Baby Greens, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette  
Pear & Arugula Salad,  
Spiced Vanilla Vinaigrette  
Cranberry, Pecan Salad,  
Bitter Greens, Lemon Vinaigrette, Orange Rappi  
**\$10 per person**

### **Potato Vegetable Station**

#### **(Choice of Four)**

Roasted Fingerling Potatoes  
Yukon Whipped Potatoes  
Rice Pilaf  
Sweet Potato & Fennel  
Au Gratin Potato  
Herb Risotto  
  
Baby French Carrots  
Asparagus  
Haricot Vert  
Roasted Vegetables  
Seasonal Vegetable Medley  
Cauliflower Gratin  
Maple Spice Glazed Carrots  
Broccoli & Lemon  
**\$16 per person**

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## **Dessert Stations**

### **Fried Dough Station**

Butter Rum Banana Sauce, Chocolate Sauce, Caramel, Nutella  
Marinated Berries, Cinnamon Sugar & Powdered Sugar,  
Toasted Almond, Mango & Coconut, Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
**\$14.00 per person**

### **Ice Cream Sandwich Station\***

Chocolate Chip Cookies  
Peanut Butter Cookies  
Sugar Cookies  
Chocolate Ice Cream  
Espresso Chip Ice Cream  
Strawberry Ice Cream  
White & Dark Chocolate Shavings  
Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
**\$12.00 per person**

### **Colonnade Dessert Buffet**

Rosemary-Goat Cheese Cake  
Seasonal Fruit Tart  
White Chocolate Crème Brûlée  
Caramel Chocolate Mousse  
Warm Molten Chocolate Cake  
Petite Apple Pie  
Sliced Fruit & Berries  
Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
**\$15.00 per person**

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Combine any Two Stations for an Additional \$5 Per person**

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## **Dessert Stations**

### **French Buffet**

Mini French Pastries  
French Macaroons  
Crêpe Suzettes  
Mini Profiteroles  
Lemon Tarts  
Bread Pudding

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
**\$14.00 per person**

### **Cup Cake Station**

Chocolate, Vanilla & Carrot Cake  
Cream Cheese Butter Cream  
Chocolate Butter Cream  
Lemon Butter Cream  
Crushed Oreos  
Toasted Almond  
Strawberries  
Bananas & Rum  
Chocolate Grand Marnier Ganache  
Caramel  
M&Ms  
Peanut Butter Cups

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
**\$16.00 per person**

### **Chef Piped Cannoli Station\***

Cannoli Shells  
Ricotta Cheese  
Chocolate Mousse  
Orange Pecans  
Chocolate Chips  
Peanut Butter Chips  
Powdered Sugar

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
**\$11.00 per person**

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## **Plated Dinners**

Please Select One Appetizer, One Salad, One Entrée and One Dessert

### **Appetizers**

Lobster Bisque  
Crab & Corn Chowder  
Smoked Tomato Bisque, Grilled Cheese Crouton  
Carrot-Ginger Bisque  
Sweet Potato & Smoked Chilies Soup, Crisp Tortilla, Rock Shrimp, Cilantro Aioli  
Parsnip Bisque, Brioche Croutons  
Tomato Mozzarella Gnocchi  
Short Rib Ravioli, Parsnip Coulis, Veal Jus, Arugula Salad  
Chilled Scallop, Micro Ratatouille, Celeriac Foam, Smoked Sea Salt, Micro Celery  
Duck, Cranberry-nut "Lost Bread", Maple Dijon Gastrique, Frisée  
Noodle Bowl, Shrimp, Udon Noodles, Enoki Mushroom, Lemongrass-Miso Broth  
Southern Fried Chicken Roulade, Tomato Chutney, Corn Pudding  
Orecchiette 'Mac & Cheese", Braised Lamb, Tomato Chutney  
Terrine of Ahi, Asparagus, Scallion Jus, Daikon  
Fried Chick Peas, Beet Salad, Goat Cheese, Frisée  
Smoked Rare Peppercorn Sirloin, Frisée, Truffle, Red Wine Syrup, Shallot Purée  
Grilled Lamb Chop, Lemon Hummus, Cucumber Yogurt, Olive Foam

### **Salads**

Caesar Salad  
Baby Oak Lettuce, Crispy Shallots, Berries, Ash Brush Goat Cheese, Cabernet Vinaigrette  
Mixed Greens, Orange Rappi, Crumbled Bleu Cheese, Spiced Pecans, Dijon Vinaigrette  
Frisée, Bacon Vinaigrette, Brioche, Confit of Tomato  
Romaine Salad, Parmesan Dressing, Crisp Prosciutto  
Bibb, Crisp Lardons, Tomme Savoie, Brioche Croutons, Banyuls Vinaigrette  
Tomato & Mozzarella, Aged Balsamic & Micro Greens  
Asparagus Salad, Sherry Vinegar, Crispy Tasso, Pickled Shallot  
Greek Salad, Iceberg, Feta, Kalamata Olives, Pepperoncini  
Bibb & Citrus Salad, Roasted Hazlenuts, Blood Orange Vinaigrette

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### **Poultry Entrées**

#### **Bonnefoy Chicken**

Smoked Bacon, Spinach, Mushroom, Yukon Whipped Potato,  
White Bordelaise Sauce, Wine Lacquered Carrots

**\$58.00 per person**

#### **Free Range Roast Chicken**

(72 Hour Notice)

Confit Leg, Lemon Thyme Butter, Triple Cheese "Mac & Cheese"

**\$57.00 per person**

#### **Lemon Chicken**

Moroccan Style, Olives, Saffron, Cous Cous, Filo Asparagus Bundle, Almond Crumble

**\$55.00 per person**

#### **Annatto Rubbed Chicken**

Yukon Andouille Hash, Queso Blanco, Black Bean Purée, Salsa Rojos

**\$56.00 per person**

#### **Pan Seared Duck Breast**

Confit of Leg, Date-Jalapeno Purée, Himalayan Red Rice, Kumquat

**\$65.00 per person**

### **Meat Entrées**

#### **Grilled Filet Mignon**

Crispy Potato-Leek Tart, Dark & Tan Onion Rings, Spinach Purée,  
Caramelized Shallot Chutney, Red Wine Reduction

**\$79.00 per person**

#### **NY Sirloin**

Black Angus Short Rib, Pommes Fondante, Haricot Vert, Juniper Reduction

**\$75.00 per person**

#### **Lamb**

Navarin Sauce, Charred Cauliflower, Buttered Trumpet Mushrooms, Gnocchi

**\$76.00 per person**

#### **Braised Osso Buco**

Creamy Polenta, Exotic Mushrooms, Tomato, Eggplant

**\$72.00 per person**

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### **Meat Entrées**

#### **Berkshire Pork Loin**

Savory Brioche Pudding, Parsnip Purée, Broccolini, Caramelized Shallot  
**\$74.00 per person**

### **Vegetarian Entrées**

#### **Roast Vegetable Tagliatelle**

Tofu, Pomodoro Sauce, Parmesan Tuile & Basil Oil  
**\$44.00 per person**

#### **Baked Penne**

Gruyère Cream, Spinach, Mushroom, Truffle  
**\$47.00 per person**

#### **Butternut Squash Risotto**

Fried Basil  
**\$46.00 per person**

### **Seafood Entrées**

#### **Crab Stuffed Haddock**

Lobster Beurre Rouge, Baby Vegetable, Gratin Potato  
**\$65.00 per person**

#### **Bass**

Salsify Purée, Piperade, Spinach  
**\$63.00 per person**

#### **Salmon**

Cedar Planked, Pepper Bacon-Pecan Crust, Sweet Potato Purée, Brussels Sprouts, Red Wine Jus  
**\$64.00 per person**

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### **Seafood Entrées**

#### **Seared Skate Wing**

Lobster Whipped Potato, Wilted Spinach, Caramelized Endive,  
Lobster Jus, Caper Beurre Noisette

**\$62.00 per person**

#### **Snapper**

Cajun Spiced, Sauce Étouffée, Dirty Rice, Hush Puppies

**\$61.00 per person**

#### **Monk Fish**

Crab & Mussel Chowder, Cream Leeks, Corn, Bacon Lardons, Pommes Paille

**\$60.00 per person**

### **Desserts**

Warm Molton Chocolate Cake, Dried Caramel, Strawberries

Lemon Tart with Raspberry Sauce

“S’mores”

House-Made Graham Crackers, Peanut Butter Marshmallow, Chocolate Mousse

Apple Bourbon Cheesecake

Caramel Bourbon Sauce, Apple Foam, Apple Chip

Chocolate Toffee Bread Pudding

Mango Foam, Rum Butter Sauce, Caramelized Banana

White Chocolate Panna Cotta, Gingersnap Crust, Marinated Cranberry

Boston Cream Pie

House-made Donuts, Chocolate Grand Marnier Ganache

Seasonal Fruit Tart

Brasserie Jo Composition

Bread Pudding, Crème Brûlée, Chocolate Mouse

Bakalava “ish”

Rolled in Phyllo, Pistachio Crème, Toasted Almonds, Lemon Honey Syrup

Tres Leches Cake

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## **Dinner Buffets**

### **The Colonnade**

Smoked Tomato Bisque

Red Romaine Salad, Bacon Lardon, Brioche Croutons, Garlic Dressing

Crisp Salad of Bibb, Radish, Haricot Vert, Frisée, Lemon

Chilled Lamb, Feta, Olives, Orzo, Oregano, Greek Yogurt

Grilled Eggplant, Fresh Mozzarella, Vinaigrette

### **Choice of three:**

Grilled Asian Chicken, Shiitake Mushroom & Bok Choy

Seared Salmon with Roasted Red Pepper Sauce

Boston Baked Cod with Lobster Sauce

Braised Short Ribs, Bleu Cheese, Citrus

Coffee Rubbed Pork Loin with Ancho Sauce

Seasonal Vegetables

Roasted Fingerling Potatoes

Apricot Crème Brûlée Rice Pudding

House-Made Chocolate Mousse

Lemon Tart

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**\$78.00 per person\***

### **Southwestern Buffet**

Tortilla Soup, Cilantro Aioli

Jicama Salad, Roast Apples, Fennel, Orange-Jalapeño Vinaigrette

Southwestern Caesar Salad

Grilled Duck Breast, Caramelized Onions, Cilantro, Lime

Chili Rubbed Mahi Mahi Tacos with Spicy Pineapple Pico de Gallo

JD BBQ Brisket

Stuffed Poblano Peppers, Grilled Prawns with Black Bean Sauce & Watercress, Mole

Chayote Succotash

Dirty Rice

Jalapeño Corn Bread

Chocolate Custard Corn Pone, Chantilly Cream

Pineapple Tequila Sorbet

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**\$76.00 per person\***

**\*Minimum of 25 people**

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## **Dinner Buffets**

### **All American Buffet**

Crab & Corn Chowder with Chive Aioli  
Bibb Salad with Pecans, Grapefruit & Bleu  
Triple Cabbage Slaw with Buttermilk Dressing  
Chopped Salad  
Grilled Flat Iron Pepper Steak, Sautéed Mushrooms, Elephant Garlic, Sweet Onions  
Dry BBQ Rubbed Half Chicken, Corn Relish, Sweet Potato Hash  
Citrus Shrimp Kabob, Grilled Polenta  
Cowboy Baked Beans with Applewood Smoked Bacon Petite Pots  
Sweet Corn on the Cob  
Strawberry Shortcake  
Apple Pie  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
**\$72.00 per person\***

### **Italy**

Escarole Soup  
Caesar Salad  
Marinated Eggplant, Oven Dried Tomato, Toasted Pine Nuts, Lemon Vinaigrette  
Panzanella Salad  
Antipasto Display  
Artisan Breads and Butter  
Braised Beef Ragu, Penne, Mascarpone, Mushroom, Marsala  
Mussels Provençal, Tomato, Herb  
Lemon Thyme Chicken Scaloppini, Caper Brown Butter  
Seafood Stuffed Shells, Lobster Cream Sauce  
Herb Roasted Potatoes  
Garlic Rubbed Broccolini  
Sweet Ricotta Panna Cotta  
Macaroons & Biscotti  
Tiramisu  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas  
**\$69.00 per person\***

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### **The Boston Buffet**

Clam Chowder  
Boston Bibb, Lemon Vinaigrette, Herbs  
Frisée, Blue Hill Bleu Cheese, Almonds, Citrus  
Mixed Greens, Dried Cranberry, Orange Rappi, Goat Cheese, Champagne Vinaigrette  
North End Salad  
Capicola, Provolone, Focaccia, Cherry Pepper, Basil Vinaigrette  
South End Salad  
Potato, Crispy Pork, Cream  
Boston Baked Cod, Lobster Sauce  
Pan Seared Breast of Chicken, Apple Compote  
Grilled Tenderloin of Beef, Red Wine Jus  
Roast Potato, Herb, Garlic  
Boston Baked Beans  
Green Beans  
Boston Cream Pie  
Petite Apple Pie  
Cannolis  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas  
**\$75.00 per person\***

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## **WINE SELECTIONS**

### **SPARKLING WINES AND CHAMPAGNE**

Charles de Fère, Blanc de Blancs, France \$38

Cava, Codorniu Rosé, Spain \$40

Chandon, Brut Classic, California \$50

Deutz, Brut Classic, France \$72

Taittinger, Cuvée Prestige, France \$90

### **WHITE WINES**

Douglass Hill, Chardonnay, California \$34

Stella, Pinot Grigio, Italy \$38

Valley of the Moon, Pinot Blanc, California \$39

Sterling, Chardonnay, California \$40

Pierre Sparr, Riesling, France \$40

Pierre Sparr, Pinot Gris Reserve, France \$45

Hanna Russian River, Sauvignon Blanc, California \$49

Miner, Viognier, California \$52

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## **WINE SELECTIONS**

### **RED WINES**

Douglass Hill, Merlot, California \$34

Douglass Hill, Cabernet, California \$34

Montes Estate, Cabernet Sauvignon, Chile \$37

Da Vinci, Chianti, Italy \$38

Zuccardi, Malbec, Argentina \$39

Sterling, Merlot, California \$39

Sterling, Cabernet Sauvignon, California \$40

Chapoutier, Côtes du Rhône, France \$40

Chalone, Pinot Noir, California \$46

Masi, Campofiorin, Italy \$55

Hess Estate, Cabernet Sauvignon, California \$68

Truchard, Zinfandel, Carneros California \$80

Geysers Peak Reserve, Meritage, California \$100

**\*Please ask to see Brasserie Jo's full French and American wine lists for additional selections.**

All Menu items, Prices and Fees are subject to a 15% Service Charge, 6% Taxable Administrative Fee and a 7% MA Sales tax.

No Portion of the Administrative fee will be paid as a service gratuity. All prices are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

All menu items are prepared with trans-fat free alternatives.

## BEVERAGE SERVICE

### Select Brands

Smirnoff Vodka, Gordon Gin, Bacardi Silver Rum,  
Seagram 7 Whiskey, Johnnie Walker Red Label Scotch  
Jim Beam Bourbon

### Deluxe Brands

Absolut Vodka, Tanqueray Gin,  
Mt. Gay Rum, Canadian Club Whiskey  
Dewars White Label Scotch, Jack Daniels Bourbon,  
Cuervo Gold Tequilla

### Luxury Brands

Grey Goose Vodka, Bombay Sapphire Gin,  
Ten Cane Rum, Crown Royal Whiskey,  
Macallan 12 yr. Single Malt Scotch,  
Knob Creek 9 yr. Bourbon, Patron Silver Tequila

### Cordials

Kahlúa, Drambuie, Grand Marnier  
Frangelico, Sambuca, Amaretto di Saronno  
Baileys Irish Cream, B & B

### Cognacs

Courvoisier VS  
Remy Martin VS  
Hennessy VSOP

### Enhancement Bars\*

#### \*Additional Bartender Required \*\* Specialty Cocktails and Mixology

Select Martinis	\$9.25
Deluxe Martinis	\$10.25
Luxury Martinis	\$11.25
Mojito Bar	\$10.00
Themed Bar**	\$12.50

### Full Service Hosted Bars

Select Mixed Drinks	\$7.25
Deluxe Mixed Drinks	\$8.25
Luxury Mixed Drinks	\$9.25
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$4.50
Mineral Water	\$4.00
House Wine	\$8.00
Cordials	\$8.00
Cognacs	\$9.00

### Cash Bars

Select Mixed Drinks	\$9.50
Deluxe Mixed Drinks	\$10.50
Luxury Mixed Drinks	\$12.00
Domestic Beer	\$6.50
Imported Beer	\$7.50
Soft Drinks	\$6.00
Mineral Water	\$5.25
House Wine	\$10.00
Cordials	\$10.00
Cognacs	\$11.50

### One Bartender Is Required per 100 Guests

**Bartender Fee Is \$100 for First 4 Hours and \$25 for Each Additional Hour**

**This Fee Will Be Waived In the Event that Beverage Sales Exceed \$500 per Bartender**

**Cash Bar Prices Include 15% Service Charge, 6% Taxable Administrative Fee and 7% MA Sales Tax**

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