

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 Crudit 

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

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

***Attendants Required at \$100 Each
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, Grilled Cheese Crouton
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**

There is an Additional Charge of \$5.00 Per Person for Fewer Than 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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Dinner Buffets

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

- Wycliff Brut, California \$45
- Chateau Lafayette Brut, California \$38
- Cava, Cordoniu, Pinot Noir, Spain \$38
- Pierre Sparr Cremant d' Alsace, France \$59
- Deutz Brut Classic, Champagne, France \$74

WHITE WINES

- Douglass Hill, Chardonnay, California \$36
- Stella, Pinot Grigio, Italy \$36
- Canyon Road Pinot Grigio, California \$42
- Raymond Estate, Chardonnay, California \$39
- Dr. Loosen, Riesling, Germany \$39
- Valley of the Moon, Pinot Blanc, California \$40
- Matanzas Creek, Sauvignon Blanc, California \$51
- La Doucette Pouilly-Fume, Sauvignon Blanc, France \$76
- Helfrich, Pinot Gris, France \$47
- Sterling, Chardonnay, California \$44
- Markham, Chardonnay, California \$66

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

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WINE SELECTIONS

RED WINES

Douglass Hill, Merlot, California \$36

Douglass Hill, Cabernet, California \$36

Montes Estate, Cabernet Sauvignon, Chile \$39

Santa Ema, Merlot, Chile \$39

Sterling, Merlot, California \$41

Canyon Road Pinot Noir, California \$42

Canyon Road Merlot, California \$42

St. Cosme Little James Syrah, France \$35

Lolonis (Organic), Merlot, California \$56

Da Vinci, Chianti, Italy \$36

Mirassou Pinot Noir \$40

Chalone, Pinot Noir, California \$48

Chateau Haut-Beausejour St. Estephe, France \$64

Los Vascos, Cabernet Sauvignon, Chile \$40

Hess Estate, Cabernet Sauvignon, California \$72

Sterling, Cabernet Sauvignon, California \$42

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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 | \$10.00 |
| Deluxe Martinis | \$11.00 |
| Luxury Martinis | \$12.00 |
| Mojito Bar | \$11.00 |
| Themed Bar** | \$13.00 |

Full Service Hosted Bars

| | |
|---------------------|---------|
| Select Mixed Drinks | \$8.00 |
| Deluxe Mixed Drinks | \$9.00 |
| Luxury Mixed Drinks | \$10.00 |
| Domestic Beer | \$7.00 |
| Imported Beer | \$8.00 |
| Soft Drinks | \$5.00 |
| Mineral Water | \$6.00 |
| House Wine | \$10.00 |
| Cordials | \$8.00 |
| Cognacs | \$9.00 |

Cash Bars*

| | |
|---------------------|---------|
| Select Mixed Drinks | \$10.00 |
| Deluxe Mixed Drinks | \$11.00 |
| Luxury Mixed Drinks | \$12.50 |
| Domestic Beer | \$8.00 |
| Imported Beer | \$9.00 |
| Soft Drinks | \$6.00 |
| Mineral Water | \$7.00 |
| House Wine | \$11.00 |
| 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**

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.