

THE
Colonnade
HOTEL

Luncheon Buffets

The Boars Head Deli Buffet

Garden Green Chopped Salad with Tomatoes, Cucumbers, Roasted Vegetables
Vermont White Cheddar, Croutons & Lemon Thyme Vinaigrette
Yukon Potato Salad, Egg, Scallion
Seasonal Farmers Salad
Mediterranean Pasta Salad, Feta Cheese, Kalamata Olives, Tomato Confit
Boars Head Deli Meats:
Roasted Turkey Breast, Country French Ham, Rare Roast Beef
Tuna Salad Provençal, Grilled Chicken Salad
Jarlsberg Swiss, Vermont Cheddar, Provolone
Leaf Lettuce, Sliced Tomatoes and Half Sour Pickles
Artisan Breads
Cape Cod Chips
Horseradish Grain Mustard, Dijon Aioli, Sweet Onion Sauce and Herb Aioli
Assorted Cup Cakes
Cream Cheese Topping, Chocolate Ganache, Strawberry Compote
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$47.00 per person*

Hot New York Style Deli

Chicken Soup, Matzo Ball
Waldorf Salad
Wedge Salad, Bleu Cheese, Bacon, Tomato
Grilled Potato Salad, Citrus, Herb, Confit Tomato, Caramelized Shallot
The Reuben:
Corned Beef, Sauerkraut, Thousand Island
Shaved Dijon Roasted Sirloin, Au Jus, Caramelized Onions
Pastrami
Garlic Sausage, Peppers, Onions
Kaiser Rolls, Rye Bread, Onion Rolls, Sub Rolls
Leaf Lettuce, Sliced Tomatoes and Half Sour Pickles
Provolone, Swiss, American
Cape Cod Chips
New York Style Cheese Cake, Strawberries
Petite Apple Pie
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$51.00 per person*

***Minimum 25 people**

There is an Additional Charge of \$5.00 Per Person for Fewer Than 25 people

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.

Luncheon Buffets

The Executive Deli

Caesar Salad, Parmesan Crisp
Broccoli, Almond Salad, Citrus, Goat Cheese
Tomatoes, Mozzarella, Baby Arugula, Pesto Vinaigrette
Asian Noodle Salad, Sesame Ginger Vinaigrette

Pre-made Sandwiches

Chilled NY Sirloin
Brie Cheese, Grilled Leeks, Roasted Tomato, Horseradish Aioli on Baguette

Seafood Melt, Brioche, Swiss

Rotisserie Chicken Salad
Baby Red Oak Lettuce, Niçoise Olives, Herb Dijon Aioli on Focaccia Bread

Grilled Vegetable Wrap
Portobello Mushroom, Eggplant, Roasted Red Peppers, Olive Tapenade and Goat Cheese

Parmesan Truffle Chips

Assorted "Whoopie Pies"
Fruit & Cream Shots

\$49.00 per person*

*** Executive Deli is for groups between 10-25 people
There is an Additional Charge of \$5.00 Per Person for More Than 25 People**

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Boxed Lunch Selections

All Boxed Lunches Come with Kitchen Sink Cookie & Banana Chips
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas

Chilled Blackened Salmon Wrap with Alfalfa Sprouts, English Cucumbers, Yellow Tomato & White Soy Aioli
Three Grain Salad

Smoked Breast of Turkey, Cranberry Orange Relish, Lettuce and Tomato on Focaccia
Three Grain Salad

Sushi Grade Rare Tuna on Country Bread
Bibb Lettuce, Pickled Cucumber, Roasted Tomato, Lemon Aioli
Three Grain Salad

Honey Baked Ham on Baguette
Jarlsberg Swiss Cheese, Pickled Onions, Dijon Mustard & Red Leaf
Three Grain Salad

Pepperberry Sirloin on Baguette
Brie, Bistro Sauce, Grilled Onion, Roasted Red Peppers and Oven Dried Tomato
Chive Potato Salad

Oriental Grilled Chicken Wrap
Napa Cabbage, Snow Peas, Bean Sprouts & Curried Peanut Sauce
Marinated Cucumber Salad

Focaccia with Sliced Roma Tomato
Fresh Whole Milk Mozzarella and Fresh Basil
Chive Potato Salad

New England Lobster Roll
Lightly Dressed Lobster Meat on Brioche, Boston Bibb Lettuce
Chive and Lemon Potato Salad

\$38.00 per person

**Choice of Three
Additional Choices \$5.00 per person**

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Chopped Shop Salad Station

"Chop Shop"

Mixed Greens
Baby Romaine
Crispy Iceberg
Artisan Breads and Butter

Topping

Exotic Mushrooms
Roasted Tri-Colored Tomatoes
Grilled Marinated Artichoke Hearts
Caramelized Onions
Brioche Croutons
Kalamata Olives
Haricot Vert
Sliced Avocado
Roasted Vegetables
English Cucumber
Applewood Bacon

Meat

Grilled Chicken
Grilled Shrimp
Chili Lime Skirt Steak

Dressing

Cilantro-Lime Vinaigrette
Pesto Vinaigrette
Caesar
Mustard Chipotle Vinaigrette

Cheese

Crumbled Stilton
Goat Cheese
Shredded Vermont Cheddar
Fresh Mozzarella

Dessert

Seasonal Berry Shortcake

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Hot Buffets From Around The World

Asia

Hot & Sour Soup
Crisp Salad of Bok Choy, Sea Beans, Carrot & Pickled Radish with Cilantro Soy Vinaigrette
Chilled Drunken Chicken & Rice Noodles
Artisan Breads and Butter
Dim Sum to Include:
Steamed Pork Buns, Shrimp Toast, Spicy Indonesian Meatballs, Kim Chee
Cha Shao Pork (BBQ Pork)
Gong Boa Shrimp (Sweet & Sour Shrimp)
Lemongrass-Basil Scented Mussels
Harbor Fried Rice
Kan Shao Green Beans
Tempura Bananas, Ginger Caramel Sauce, Fried Won Tons
Chocolate Hazelnut Sesame Spring Rolls
Fortune Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$46.00 per person*

France

Onion Soup
Endive Salad
Frisée Salad with Bleu Cheese
Marinated Carrot Salad
Steak Au Poivre
Trout Almondine, Braised Lentils
Pomme Gratin
Parisien Gnocchi Forestière
Ratatouille
Chocolate Mousse
Lemon Tart
Crème Brûlée
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
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Hot Lunch Buffets From Around The World

Italy

Escarole Soup
Caesar Salad
Marinated Eggplant, Oven Dried Tomatoes, Toasted Pine Nuts, Lemon Vinaigrette
Panzanella Salad
Artisan Breads and Butter
Braised Beef Ragu, Penne, Mascarpone, Mushroom, Marsala
Mussels Provençal, Tomato, Herb
Lemon Thyme Chicken Scaloppini, Capers Brown Butter
Herb Roasted Potatoes
Garlic Rubbed Broccolini
Sweet Ricotta Panna Cotta
Macarons & Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$48.00 per person*

Backyard Barbecue

Orecchiette Pasta Salad, Broccoli, Caramelized Onion Vinaigrette
Yukon Potato Salad, Mustard Dressing
Wedge Salad, Bacon, Bleu Cheese
Grilled Jumbo Shrimp, Rosemary, Lemon, Garlic
Mini Burgers to Include:
Mango Glazed Chicken, Kobe & Cheddar, Pearl Hot Dog Sliders
Roast Potato Wedges, Herbs
Amber Baked Beans
Strawberry Almond Cake
Sliced Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
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Hot Lunch Buffets From Around The World

Greece (OPA)

Avgolemono (Greek Lemon & Rice Soup)
Iceberg Salad, Feta, Pepperoncini, Kalamata Olives, Roasted Pepper, Oregano Vinaigrette
Marinated Fennel, Mussels, Pernod
Pastitsio (Greek Lasagna)
Roast Leg of Lamb Gyro, Cucumber, Mint, Tzatziki, Pita
White Fish, Artichokes, White Bean, Fumet
Spinach & Rice
Baklava
Lemon Custard, Ouzo Sweetened Berries
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$49.00 per person*

India

Mulligatawny
Greens, Paneer Cheese, Crisp Vegetables, Toasted Mustard Seed Vinaigrette
Spinach, Eggplant, Cumin, Almond, Curry Vinaigrette
Falafel, Pita, Pickled Turnip, Cucumber, Tomato
Chicken Tikka Masala
Biryani (Rice, Monk Fish, Saffron)
Basmati Rice
Dal Makhni (Lentils)
Nan Bread, Raitha (Cucumber Yogurt))
Somosa, Potato, Pea, Green Curry Sauce, Tamarind Sauce
Lasuni Gobi (Fried Cauliflower, Tomato Garlic)
Mango Crème Brûlée
Kheer (Rice Pudding, Almonds, Raisins)
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
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Plated Lunch

Please Select One Appetizer, One Entrée and One Dessert

Appetizers

Clam Chowder
Sweet Potato & Smoked Chilies Soup, Crisp Tortilla, Cilantro Aioli
Parsnip Bisque
Potato & Truffle Bisque, Lardons, Chive
Caesar Salad
Mixed Greens Salad:
Dried Cranberry, Crumbled Bleu Cheese and House Vinaigrette
Greek Salad:
Iceberg, Feta, Kalamata Olives, Pepperoncini,
Bibb & Citrus Salad, Roasted Hazelnuts, Blood Orange Vinaigrette
Roast Beet, Goat Cheese Mousse, Crispy Chick Pea, Frisée
"Comfort of Home" Tomato Bisque & Grilled Sourdough Cheese
Wild Mushroom Risotto, Pecorino

Cold Entrées

Salmon Ali

Poached Salmon, Tabbouleh, Toasted Mustard Seed, Red Oak, Tomato, Cucumber, Paneer Cheese
\$39.00 per person

Thai Steak Salad

Marinated Skirt Steak with Bok Choy, Napa Cabbage, Snow Peas, Bean Sprouts, Cilantro, Daikon Radish,
Crisp Won Tons and Spicy Peanut Dressing
\$38.00 per person

Niçoise Salad

Lemon Myrtle Rubbed Ahi Tuna with Haricot Vert, Roma Tomatoes, Niçoise Olives, Quail Eggs, Marinated Potatoes
Tossed in Lemon Vinaigrette
\$41.00 per person

Caesar Salad

Seared Breast of Chicken, Brioche Croutons, Classic Dressing and Parmesan Tuile
\$41.00 per person

Chopped Cobb Salad

Chopped Iceberg, Roasted Tomato, Avocado, Crumbled Bleu Cheese, Apple Smoked Bacon, Roasted Crimini,
Smoked Chicken with Creamy Parmesan Dressing
\$39.00 per person

Sweet Maine Lobster Roll

Dijon Chive Aioli, Tri-Color Potato Salad and Crispy Vegetable Slaw
Market Price

Plated Sandwich Express

Sirloin & Brie, Rotisserie Chicken Salad, Seared Pesto Rubbed Tuna
Tri-Colored Potato Salad, Terra Chips
\$39.00 per person

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Hot Entrées

Boston Baked Stuffed Cod

Seafood Stuffed, Herb Whipped Potatoes, French Carrot, Lobster Sauce
\$42.00 per person

Southwestern Pork

Spiced Pork Tenderloin, Mojo Pork Taquito, Smoked Pepper Sauce, Queso Blanco, Yukon Hash
\$46.00 per person

Statler Breast of Chicken

Yukon Whipped Potatoes, Exotic Mushroom Ragout, Marsala Reduction,
Asparagus & Baby French Carrots
\$43.00 per person

Brioche Salmon

Braised Savoy, Crispy Sweet Potato-Andouille Timbale, Mustard Sabayon
\$44.00 per person

New York Sirloin

Three Cheese Mac & Cheese, Parsnip Purée, Red Wine Carrots
\$51.00 per person

Coq Au Vin

Braised Chicken, Red Wine, Lardons, Mushrooms, Pearl Onions
\$47.00 per person

Soy-Ginger Glazed Salmon

Lemongrass Curry Broth, Udon Noodles, Baby Bok Choy, Beech Mushrooms
\$45.00 per person

Lobster & Crawfish Bolognese

Tagliatelle, Sweet Peas, Smoked Tomato Lobster Sauce
\$48.00 per person

Florentine Chicken

Spinach-Bacon Mousseline, Pernod Sauce, Gratin Potato, Broccolini, Parsnip Purée
\$46.00 per person

Boneless Braised Short Ribs

Creamy Polenta, Wilted Spinach, Red Wine Reduction
\$48.00 per person

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Desserts

Warm Molton Chocolate Cake, Strawberries, Dried Caramel

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

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