

THE
Colonnade
HOTEL

Breakfast Buffets

The Continental

Selection of Orange and Grapefruit Juice
Display of Sliced Seasonal Fruits and Berries
Selection of Danish, Croissants and Seasonal Muffins
Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$25.00 per person

The French Continental

Selection of Orange and Grapefruit Juice
Display of Sliced Seasonal Fruits and Berries
Croissant Monsieur
Charcuterie
Chocolate Croissant
Baked Brie
Le Coq Danish & Brioche with Cinnamon Sugar
Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$30.00 per person*

The Bostonian

Selection of Orange and Grapefruit Juice
Display of Sliced Seasonal Fruits and Berries
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Yogurts and House Made Granola
Scrambled Eggs
Applewood Smoked Bacon
Buttermilk Biscuits & Skillet Sausage Velouté, Pepper Relish
Breakfast Potatoes
Selection of Danish, Croissants and Boston Coffee Cakes
Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$31.00 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.

Breakfast Buffets

The Colonnade

Selection of Orange and Grapefruit Juice
Display of Sliced Seasonal Fruits and Berries
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Yogurts and House Made Granola
Crème Brûlée Stuffed Challah French Toast, Grand Marnier Syrup
Sirloin Hash, Choron Sauce
Herb Scrambled Eggs
Potatoes O' Brien
Selection of Danish, Croissants and Boston Coffee Cakes
Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$35.00 per person*

The Healthy Start

Selection of Assorted Fruit and Vegetable Juices
Display of Sliced Seasonal Fruits and Berries
Low Fat Muffins
Selection of High Fiber, Low Sugar Cereals with 2% Milk and Skim Milk
Yogurt Parfait
Cottage Cheese
Hard Boiled Eggs
Egg White Burritos, Chicken Sausage, Low Fat Cheese,
Pico de Gallo, Queso Blanco
Low Fat Bagels
Low Fat Cream Cheese and Organic Peanut Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$33.00 per person*

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Plated Breakfasts

The All American

Chilled Orange Juice
Soft Scrambled Eggs, Exotic Mushrooms
Choice of Applewood Smoked Bacon, Country Sausage Link or House-Made Hash
Gruyère "Tater Tots"
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$24.00 per person

The Colonnade

Chilled Orange Juice
Huevos Rancheros
Fried Eggs, Warm Tortillas, Salsa Rojos, Monterey Jack Cheese, Sausage
Breakfast Potatoes
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$26.00 per person

The Huntington

Chilled Orange Juice
One-Eyed Jack (Brioche & Eggs)
Yukon Potato
Crispy Slab Bacon
Tomato Provençal
Basil Purée
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$27.00 per person

The Back Bay

Chilled Orange Juice
Jumbo Lump Crab
Poached Eggs
Roasted Tomato Hollandaise
Breakfast Potatoes
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$33.00 per person

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Breakfast Enhancements

Assorted Cold Cereals
With Milk

\$4.00 per person

Fruit and Low Fat Yogurt

\$5.00 per person

Assorted Bagels
Cream Cheese, Sweet Butter and Preserves

\$4.00 per person

Smoked Salmon
Capers, Onion, Tomato, Egg, Bagel

\$13.00 per person

Oatmeal Brûlée
Oatmeal, Raspberry Purée and Caramelized Brown Sugar

\$5.00 per person

Breakfast Pizza
Apple Smoked Bacon, Gruyère Cheese, Scrambled Eggs, Sauce Choron

\$8.00 per person

Breakfast Burrito
Flour Tortilla, Scrambled Egg, Sausage, Monterey Jack and Pico de Gallo

\$8.00 per person

Charcuterie Platter
Cornichon, Mustard

\$9.00 per person

Breakfast Sandwich

Choice of one:

French Ham, Eggs, Gruyère on Croissant
Bacon, Egg, Vermont Cheddar on Croissant
French Toast, Ham, Gruyère

\$9.00 per person

Freshly Brewed Coffee or Decaffeinated Coffee

\$75.00 per gallon

Selection of Herb Teas

\$50.00 per gallon

(Each Gallon Serves 15 People)

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Breakfast Stations

Attendants required at \$100 each

Eggs and Omelets

Prepared to Order

Egg Substitute and Egg Whites offered

Cheddar, Swiss, Mozzarella Cheeses

Diced Ham, Onions, Peppers, Tomatoes

Sliced Mushrooms, Asparagus Tips

\$12.00 per person

Pancake Station

Prepared to Order

Blueberries, Chocolate Chips, Peanut Butter, Nutella, Almond, Bananas, Whipped Cream

\$11.00 per person

Smoked Salmon

Hand Carved to Order

Bagel Basket and Cream Cheese

Diced Red Onions, Egg Whites, Egg Yolks, Capers and Sliced Tomatoes

\$13.00 per person

Parfait Station

Organic Yogurt

Assorted Berries

Biscotti Crumble

Dried Fruit

Raisins

Granola

Butter Rum Bananas

\$9.00 per person

Bloody Mary Bar*

Create Your Own

Celery and Cucumber Sticks, Horseradish, Lemon Wedges,

Green Olives, Tabasco and Freshly Ground Black Pepper

\$15.00 per person

Mimosas and Bellinis*

Champagne Cocktails with Chilled Orange, Grapefruit and Cranberry Juice

Peach and Mango Nectars

\$15.00 per person

***Available after 11:00AM**

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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
\$51.00 per person*

***Minimum 25 people**

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Luncheon Buffets

The Executive Deli

Caesar Salad, Parmesan Crisp
Broccolini, 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*

*** Maximum of 25 People**

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Boxed Lunch Selections

All Boxed Lunches Come with Kitchen Sink Cookie & Banana Chips

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

\$49.00 per person*

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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
\$47.00 per person*

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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
\$49.00 per person*

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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
\$49.00 per person*

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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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Plated Lunch

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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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Plated Lunch

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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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Full Day Break Package

Morning

Assorted Juice
Sliced Seasonal Fruit and Berry Display
Petite Yogurt Parfaits
Assorted Seasonal Muffins & Danish
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Mid Morning

White Chocolate & Raspberry Scones
Coffee Refresh

Afternoon

Cookies & Brownies
Whole Fruit
Candied Pecans
Roasted Mixed Nuts
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
Assorted Sodas and Mineral Waters
Assorted Energy Drinks or Natural Fruit Juices

\$45.00 per person

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Breaks

Priced Separately Per Item

\$4

Double Fudge Brownies
Petite Root Beer Floats
Rice Crispy Treats
Hot Pretzels
Whole Fruit
Assorted Cookies

\$6

Tiger Brownies
Finger Sandwiches: Ham, Chicken Salad, Smoked Salmon,
PB&J, Fluffernutters
Yogurt Parfaits
Ice Cream Novelties
White Chocolate Raspberry Scones
Assorted Candy Bars

\$8

Sliced Fruit
Assorted Roasted Nuts
Cup Cakes
Ben & Jerry's Ice Cream Bars
Assorted Warm Soft Granola Bars
Assorted Whoopie Pies
(Carrot, Chocolate, Vanilla)
Petite Crème Brûlée
Assorted Cake Shots

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

\$7.00 per person

Spring and Mineral Waters

\$4.00 each

Soft Drinks

\$4.50 each

Bottled Iced Tea and Juice Drinks

\$5.00 each

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Specialty Breaks

Green Break

Freshly Squeezed Lemon & Lime Spritzers
Local Farm Crudit , Organic Bleu Dipping Sauce
Grilled Northeast Family Farm Ham & Vermont Cheddar Sandwiches
Northeast Family Farm BLTs
Cape Cod Chips
Equal Exchange Fair Trade Organic Coffee, Assorted Teas from the Ethical Tea Sourcing Partnership
\$18.00 Per Person*

Healthy Nut

Bolt House Smoothies
Yogurt Parfaits, Pistachio Brittle
Hummus, Celery & Carrots
Roasted Nuts
Warm Soft Granola Bars
Ruby Red Grapefruit & Oranges
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$16.00 Per Person*

The Drive-In

Assorted Candy such as
Mini Snickers, Milky Ways,
M&M's, Twix, Reeses, Lollipops,
Raisinets, Twizzlers
Popcorn
Nachos with Cheese Sauce
Slushy Shots
Spring & Mineral Waters, Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$16.00 Per Person*

***Minimum of 20 People**

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Specialty Breaks

Colonnade Afternoon Energizer

Cookies
Brownies
Sliced Fruit
Starbucks Espresso Shots
Starbucks Frappuccinos
Red Bull
Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Hot Teas
\$19.00 Per Person*

The Fenway

Warm Pretzel Bites, Mustard
Fenway Sliders
Smart Food
Cracker Jacks
Sports Bars Ice Cream
Spring & Mineral Waters, Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$18.00 Per Person*

***Minimum of 20 People**

There is an Additional Charge of \$5.00 Per Person for Fewer Than 20 People

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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

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

***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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Plated Dinners

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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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Plated Dinners

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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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Plated Dinners

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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*

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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

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

***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 \$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

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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	\$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

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.