THE RITZ-CARLTON
BOSTON
CATERING
MENUS
Inspired by the bounty & culture of the area, from its rich history to its modern-day vibrancy and diversity, our menus aim to artfully reflect the spirit of New England.

TERMS & CONDITIONS
A 15.5% service charge, 9.5% administrative fee and 7% meals tax will be applied to all food and beverage charges. The 9.5% administrative fee, room rental fees and all other non-food and beverage charges are also subject to the state meal tax of 7%. Other than the service charge, which is distributed in its entirety to wait staff and service bartenders, no fee or charge (including the administrative fee and room rental or miscellaneous fee) is a service charge, tip or gratuity for wait staff, service bartenders, or service employees. All taxes and surcharges are subject to change without notice.
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BREAKFAST
BUFFETS

THE PUBLIC GARDEN
$39 per person
Fresh Seasonal Sliced Fruit & Berries
Assorted Croissants, Muffins & Danishes
Vermont butter, fruit preserves & marmalade, local honey
Individual Greek Yogurt Parfaits
housemade granola & berries
Freshly Squeezed Juice
orange, grapefruit, cranberry
First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection

THE TREMONT
$54 per person
fewer than 25 guests, additional $12 per person
Fresh Seasonal Sliced Fruit & Berries
Assorted Croissants, Muffins & Danishes
Vermont butter, fruit preserves & marmalade, local honey
Steel Cut Oatmeal
berries, raisins, brown sugar
Select One Egg Dish
Scrambled Eggs with Chives
Scrambled Egg Whites
Spanish Frittata, Egg Whites or Whole Eggs
Eggs Benedict | $5 per person
Crab Benedict | $7 per person
Shrimp & Grits | $9 per person
Select One Potato Dish
Hash Browns
Country Style New Potatoes, Peppers & Onions
Lyonnaise Potatoes
Sweet Potato Hash, Peppers, Onions & Chorizo
Select Two Side Dishes
Pecan Wood Smoked Bacon
Ham Steak
Turkey Bacon
Chicken Apple Sausage
Belgium Waffles*
Buttermilk Pancakes*
Brioche French Toast* | $2 per person
Maple Walnut Waffle* | $2 per person
*served with local maple syrup and chocolate chips, macerated berries & whipped cream
Freshly Squeezed Juice
orange, grapefruit, cranberry
First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection

THE AVERY
CONTINENTAL
$43 per person
Fresh Seasonal Sliced Fruit & Berries
Assorted Croissants, Muffins & Danishes
Vermont butter, fruit preserves & marmalade, local honey
Assorted Cold Cereals
soy milk, whole milk, skim milk
Steel Cut Oatmeal
berries, raisins, brown sugar
Freshly Squeezed Juice
orange, grapefruit, cranberry
First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection
BUFFET ENHANCEMENTS

Smoked Salmon
$19 per person
sliced tomatoes, capers, red onions, bagels & cream cheese

Select One Sweet Treat
$15 per person
Buttermilk Pancakes
Brioche French Toast
Belgium Waffles
served with local maple syrup & chocolate chips, macerated berries & whipped cream

Select One Breakfast Sandwich
$14 each
Bacon, Egg & Cheese Croissant
Egg, Pepper Jack, Potato Breakfast Burrito
guacamole, salsa
Ham, Egg & Cheese, Bagel
Sausage, Egg & Cheese, Whole Wheat English Muffin
Fried Duck Egg, Provolone, English Muffin

Omelet Station
$23 per person | $175 Chef Fee Required
Whole Eggs, Egg Whites, Egg Beaters, Local Ham, Bacon, Sautéed Mushrooms, Onions, Asparagus, Peppers, Tomato, Spinach, Vermont Cheddar, Goat Cheese

Assorted Bagels | $96 per dozen
plain & flavored cream cheeses

Egg Dishes
Scrambled Eggs | $6 per person
Scrambled Egg Whites | $8 per person
Traditional Eggs Benedict | $12 per person
Hard Boiled Organic Eggs (Peeled) | $50 per dozen

Steel Cut Oatmeal
$12 per person
berries, raisins, brown sugar

Cheese & Charcuterie Board
select three for $18 | four for $24 per person
Black Forest Ham, Smoked Turkey, Genoa Salami
Prosciutto de Parma, Vermont Cheddar, Herb Boursin, Swiss Cheese
served with: dijon mustard, grain mustard, corniches & artisan breads

Select One Quiche
$14 per person
Maine Lobster, Corn, Tarragon
Smoked Salmon, Red Onion, Sour Cream
Lump Crab, Spinach
Egg Whites, Goat Cheese, Asparagus, Roasted Tomato Lorraine, Smoked Bacon, Onion, Spinach

Select One Cold Pressed Juice
$8 per person
Locally Pressed Carrot
Pomegranate
Blood Orange
BREAKFAST “ON THE GO”  
$46 per person

Select One Hot Breakfast Sandwich
Bacon, Egg & Cheese Croissant
Egg, Pepper Jack, Potato Breakfast Burrito
  guacamole, salsa
Ham, Egg & Cheese, Whole Wheat English Muffin
Fried Duck Egg, Provolone, English Muffin

Whole Seasonal Fruit

Individual Organic Plain & Flavored Yogurts
  Granola Bar

Select One Bottled Beverage
  Orange Juice
  Cranberry Juice
  Bottled Water

First Drop Coffee & Tea
  regular & decaffeinated coffee, organic hot tea selection

BRUNCH ON THE COMMON  
$95 per person
fewer than 25 guests, additional $12 per person

Fresh Seasonal Sliced Fruit & Berries

Assorted Croissants, Muffins & Danishes
  Vermont butter, fruit preserves & marmalade, local honey

Smoked Salmon
  sliced tomato, capers, red onion, bagels & cream cheese

Avocado Toast Station
  wheat & sourdough bread, avocado, olive oil, fresh cilantro

Select One Hash Station
  $175 Chef Fee Required
  corned beef, chorizo and duck confit finished with a poached egg

Herb Roasted Beef Tenderloin
  $175 Hand Carving Attendant Fee Required
  horseradish cream, red wine jus, whole grain mustard, rustic bread

Homemade Granola & Yogurt

Freshly Squeezed Juice
  orange, grapefruit, cranberry

First Drop Coffee & Tea
  regular & decaffeinated coffee, organic hot tea selection
PLATED

$52 per person
all entrées served with baby arugula salad

**Assorted Croissants, Muffins & Danishes**
*Vermont butter, fruit preserves and marmalade, local honey*

**Select One Egg Dish**
- Scrambled Eggs, Chives
- Scrambled Egg Whites
- Breakfast Burrito, Peppers, Onions, Tomatoes, Manchego Cheese
- Ham & Cheese Omelette | $3 per person
- Poached Eggs Florentine, Hollandaise Sauce | $4 per person
- Traditional Eggs Benedict | $5 per person
- Spinach, Mushroom & Goat Cheese Quiche | $5 per person
- Lobster Quiche Lorraine | $7 per person

**Select One Breakfast Side**
- Pecan Wood Smoked Bacon
- Chicken Sausage
- Turkey Bacon
- Pork Sausage Links

**Select One Potato Dish**
- Hash Browns
- Country Style New Potatoes, Peppers, Onions
- Lyonnaise Potatoes
- Sweet Potato Hash, Peppers, Onions, Chorizo

**Freshly Squeezed Juice**
*orange, grapefruit, cranberry*

**First Drop Coffee**
*regular & decaffeinated coffee, organic hot tea selection*

**Enhancement Course** | additional $8 per person
served as a starter, select one:
- Fresh Seasonal Fruit Plate with Banana Bread
- Layered House Made Granola, Yogurt Parfait with Seasonal Toppings
- Half Grapefruit Brûlée
BREAKS
THEMED BREAKS

Freedom Trail Mix
make your own | $22 per person
honey toasted oats, huckleberry & coco quinoa,
almonds, cashews, hazelnuts, toasted coconut,
M&M’s, peanut butter drops, dried tropical fruit,
banana chips, dried apples & cranberries

Refresh, Awaken & Go
$35 per person
fewer than 25 guests, additional $8 per person
lemon: lemon macaroon, lemonade, lemon candies
strawberry: strawberry shortcake, fresh strawberries,
strawberry infused ice water
chocolate: chocolate brownie tart, chocolate covered
coffee beans, chocolate chip cookies & milk

Nespresso
$31 per person
Flavor Selections
Ristretto & Lungo Decaffeinato
Accompaniments
biscotti, donut holes, housemade coffee cake, croissants

Bubble Break
$29 per person
cold soda water & assorted whole and diced fruits
Infused Syrups:
citrus-ginger, cucumber & mint, two seasonal flavors

Boston Tea Party
$28 per person
tea cookies, miniature cupcakes, mini scones, fruit
tartlets, Devonshire cream, lemon curd, raspberry preserves
Organic Tea Selections
earl grey with lavender, English breakfast, long life green, organic oolong

Fenway Park
$25 per person
crackerjacks, salted peanuts, fresh buttered popcorn,
soft pretzels with mustard, mini corndogs, fresh lemonade, local root beer & cream soda
BUILD YOUR OWN BREAK

**A La Carte | per dozen**
- Assorted Tea Cookies | $66
- Chocolate Brownies & Blondies | $57
- Assorted French Macaroons | $66
- Assorted Italian Cookies | $66
- Assorted Cupcakes | $66
- Seasonal Streusel Jam Bars | $60
- Hot Salted Pretzels with Mustard | $66
- The Ritz-Carlton Signature Cookies | $68
  - white chocolate macadamia, oatmeal raisin, chocolate chip, peanut butter

**A La Carte | per item**
- 100 Calorie Snack Packs | $8
- Candy Bar | $8
- Kind® Healthy Bar | $8
- Cape Cod® Chips, Individual Bags of Popcorn, Pretzels | $8
- Individual Bags of Roasted Peanuts | $8
- High Energy Trail Mix | $8
- Terra® Gourmet Chips | $8
- PowerBar® | $8
- Fresh Seasonal Sliced Fruit | $13 per person
- Deluxe Mixed Nuts | $10 per person

**A La Carte | per item**
- Bottled Still Ritz-Carlton Water | $7
- Bottled Fruit Juice | $7
- San Pellegrino® Sparkling Water | $7
- Red Bull® | $8
- Assorted Soft Drinks, Pepsi Products | $7
- Iced Tea or Fresh Lemonade | $8
- Fiji® or Voss® Bottled Water | $8
- Assorted Nantucket Fruit Nectars, Bottled Flavored Assorted Gatorade | $8
- Coconut Water | $8
- First Drop Coffee, Decaffeinated Coffee | $98 per gallon
- Organic Hot Tea Selection | $98 per gallon
LUNCH
BUFFET OPTIONS

SANDWICH BUFFET
$90 per person*

START WITH
Feta & Walnut Salad
local greens, grape tomato, cucumber, candied walnut, feta cheese, balsamic dressing and herb vinaigrette
Potato Salad
Coleslaw
Chicken & Green Apple Salad
Tuna Salad
Grilled Vegetable & Basil Salad
Cape Cod® Chips

CHEF CRAFTED SANDWICHES
Turkey Sandwich
smoked turkey breast, Swiss cheese, baby arugula, whole grain mustard-aioli, on sourdough
Roasted Eggplant & Red Bell Peppers Sandwich
hummus, grilled zucchini, Boston bibb lettuce, herb focaccia
Fennel Salami Sandwich
fennel salami, fresh mozzarella, beefsteak tomato, field greens, banana peppers, aged balsamic vinegar & extra virgin olive oil, whole wheat baguette

DESSERTS
Chocolate Fudge Brownies
Cheesecake
The Ritz-Carlton Signature Cookies
First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection

*For $80 per person, make your own sandwich | Maximum 100 people
NEW ENGLAND BUFFET
$94 per person
Fewer than 25 guests, additional $12 per person

SOUP
New England Clam Chowder
smoked bacon, crackers

SALADS
Build Your Own
organic greens, cooked lentils, toasted almonds, goat cheese, cucumbers, grain mustard vinaigrette
Composed Salad
roasted barley and spinach, red onions, roasted garlic, red peppers, apple dressing

ENTRÉES
Fish & Chips
malt vinegar, lemon, tartar sauce
Steamed Mussels
tomato fennel broth, grilled focaccia bread
Whole Roasted Chicken
fresh arugula, warm corn bread

SIDES
Garlic Roasted Red Skin Potatoes
Grilled Asparagus
lemon butter sauce

DESSERTS
Boston Cream Pie
Warm Apple & Cranberry Crisp
Blueberry Sour Cream Cake
First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection

NORTH END BUFFET
$98 per person
Fewer than 25 guests, additional $12 per person

SOUP & BREAD
Minestrone Soup
Pesto Focaccia
Olive Ciabatta

SALADS
Caesar
romaine, parmesan, garlic croutons, Caesar dressing
Fingerling Potatoes
artichoke, sundried tomato, arugula & herb vinaigrette
Caprese
fresh basil
Panzanella
cucumber, tomato, red onion, croutons & balsamic vinaigrette

FLATBREAD
Margherita Flatbread
mozzarella, fresh basil

ENTRÉES
Seared Salmon
orecchiette pasta, saffron mussel broth, shaved fennel
Chicken Piccata
broccoli rabe, lemon caper cream
Rigatoni
tomato, onion, garlic, basil, lemon, parmesan-reggiano

DESSERTS
Assorted Cannolis
Tiramisu
Seasonal Panna Cotta
Biscotti
First Drop Coffee & Teas
regular & decaffeinated coffee, organic hot tea selection
ON THE LIGHTER SIDE

$89 per person
fewer than 25 guests, additional $12 per person
not available to groups under 20

SOUP & BREAD
Yellow Tomato Soup
Selection of Whole Wheat Bread & Lavash Crackers
Avocado Bruschetta
toasted baguette, olive oil

SALADS
Kale & Spinach Salad
apricots, pecans, green apples, quinoa, lime sherry vinaigrette
Black Lentil Salad
greens beans, red onions, frisée lettuce, olive oil & lemon dressing

ENTRÉES
Lemongrass Poached Salmon
sautéed bok choy, ginger garlic broth
Roasted Turkey Roulade
spinach, kale and garlic

SIDES
Coconut Rice
coconut milk & lemon
Baked Sweet Potatoes
roasted pepper relish, olive oil roasted zucchini relish, rosemary sea salt, charred corn chutney
Curried Vegetables
cauliflower, cilantro & fresh lime

HEALTHY ENDINGS
Fresh Sliced Fruit
Dates
Assorted Dried Fruit
Almonds
First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection
BOXED
lunches served in The Ritz-Carlton to-go box with whole fruit, bottled water & condiments | $69 per person

SELECT UP TO THREE SANDWICHES

Tuna  
cucumber, croissant

Roasted Turkey Breast  
bacon, lettuce, tomato, Swiss cheese, whole wheat wrap

Roast Beef  
arugula, creamy horseradish, pickled red onion, Vermont cheddar, French baguette

Chicken & Granny Smith Green Apple Salad  
bibb lettuce, whole wheat croissant

Grilled Vegetables  
hummus, sundried tomato aioli, focaccia bread

Italian  
salami, pepperoni, capicola ham, pickled onions, provolone, roasted pepper aioli, focaccia bread

Chicken Caesar  
romaine, parmesan, caesar dressing, spinach wrap

SELECT ONE SALAD

Caprese  
fresh basil

Potato Salad

Pasta Salad  
black olives, roasted peppers, oregano-feta vinaigrette

Farro Salad  
tomato, broccolini, dried cranberry, honey mustard dressing

SELECT ONE SIDE ITEM

Cape Cod® Chips

Terra Gourmet Chips

SELECT ONE DESSERT

Chocolate Chip Cookie

Oatmeal Cookie

Double Chocolate Brownie  
Oat Jam Bar
all lunches include three courses: choice of one soup or salad, one entrée & dessert with coffee/tea
prices based on selected entrée, with two entrée selections, the price of the highest entrée will apply
tableside ordering available for two entrées for an additional $25 per person, includes menu card

**STARTER, SELECT ONE SOUP OR SALAD**

**SOUP**
- **New England Clam Chowder**
  smoked bacon, tabasco
- **Roasted Tomato Soup**
  focaccia croutons, balsamic reduction
- **Squash Bisque**
  roasted apples, warm spices

**SALAD**
- **Caesar Salad**
  oven roasted tomato, focaccia crouton, garlic parmesan dressing
- **Baby Spinach**
  frisee, pickled grapes, goat cheese, candied pancetta, roasted pumpkin seeds, basil vinaigrette
- **Organic Greens Salad**
  boiled egg, avocado, blue cheese, smoked bacon, shallot vinaigrette

**Additional Course | $10 per person**

**PLATED ENTRÉE**

**POULTRY | $80 per person**
- **Potato Gnocchi**
  duck confit, caramelized onions, butternut squash, kale, brown butter sauce
- **Brick Chicken Breast**
  arugula salad, lemon vinaigrette, house made corn bread, mustard jus
- **Herb Roasted Chicken Breast**
  truffle mashed potato, asparagus, ale jus

**BEEF | $85 per person**
- **Red Wine Braised Beef Short Ribs**
  orzo risotto, balsamic cipollini onions, oven roasted tomatoes, beef jus
- **Grilled Hanger Steak**
  fingerling potatoes, roasted root vegetable, red wine jus
- **Grilled Petite (6 oz.) Filet**
  garlic potato puree, asparagus, wild mushrooms, red wine jus

**FISH | $80 per person**
- **Seared Salmon**
  bacon braised swiss chard, tomato jam
- **Local Georges Bank Fish, Swordfish or Halibut**
  warm watercress salad, olives, green beans, artichokes, Peruvian potatoes, fresh lemon
- **Georges Bank Cod**
  seafood risotto, shaved fennel, lobster bisque

**VEGETARIAN | $70 per person**
- **Baked Eggplant**
  local ricotta, stewed tomatoes, parmesan cheese
- **Pan Roasted Cauliflower**
  quinoa salad, lemon herb oil

**DESSERT**
- **Seasonal Fruit Cobbler**
- **White Coffee Crème Brûlée**
  brown butter financier
- **Greek Yogurt Panna Cotta**
  fruit compote, macaron
- **Strawberry Pistachio Torte**
  strawberry champagne gastrique
- **S’mores Chocolate Torte**
- **First Drop Coffee & Tea**
  regular & decaffeinated coffee, organic hot tea selection
THE BUSINESS LUNCH

two course lunch | $70 per person

SELECT ONE SALAD

Caesar Salad
parmesan cheese, focaccia croutons, garlic cream dressing

Organic Greens Salad
pickled vegetables, goat cheese, balsamic vinaigrette

Asian Salad
shaved Asian vegetables, cabbage, cilantro, sesame vinaigrette, grain bowl

Select One Salad Protein
grilled herb marinated salmon char
seared rosemary garlic chicken
grilled chili marinated skirt steak
blackened tuna | $10 per person
grilled sea scallops | $10 per person

DESSERT

Seasonal Panna Cotta
with fruit compote, macaron

First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection

ADDITIONAL SOUP COURSE | $8 per person

Roasted Tomato Soup
focaccia croutons, balsamic reduction

New England Clam Chowder
smoked bacon, tabasco
<table>
<thead>
<tr>
<th>TRAY PASSED HORS D’OEUVRES</th>
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<tbody>
<tr>
<td><strong>Meat (Hot)</strong></td>
</tr>
<tr>
<td>$8.50</td>
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<tr>
<td>Beef Wellington</td>
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<tr>
<td>Chicken &amp; Waffles</td>
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<tr>
<td>Chicken &amp; Mushroom Dim Sum</td>
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<tr>
<td>Roasted Lamb Chop</td>
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<tr>
<td>Ginger Beef Satay</td>
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<tr>
<td><strong>Meat (Cold)</strong></td>
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<tr>
<td>$8.50</td>
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<tr>
<td>Beef Tenderloin Crostini</td>
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<tr>
<td>Prosciutto di Parma</td>
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<tr>
<td><strong>Seafood (Hot)</strong></td>
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<tr>
<td>$8.50</td>
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<tr>
<td>Shrimp Shu Mai</td>
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<tr>
<td>Dayboat Scallop &amp; Bacon</td>
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<tr>
<td>Jumbo Lump Crab Cake</td>
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<tr>
<td>Lobster Bisque Shooter</td>
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<tr>
<td><strong>Seafood (Cold)</strong></td>
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<tr>
<td>$8.50</td>
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<tr>
<td>Shrimp Cocktail</td>
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<tr>
<td>Wellfleet Oyster</td>
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<td>Tuna Tartar Cone</td>
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<tr>
<td>Lobster Tacos</td>
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<tr>
<td><strong>Vegetable (Hot)</strong></td>
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<tr>
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<tr>
<td>Vegetable Pot Sticker</td>
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<tr>
<td>Baked Artichoke Heart</td>
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<td>Vegetable Spring Roll</td>
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<td>Vegetable Spring Roll</td>
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<tr>
<td>Summer Corn Fritter</td>
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<td>Vegetable Spring Roll</td>
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<tr>
<td>Vegetable Spring Roll</td>
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<tr>
<td><strong>Vegetable (Cold)</strong></td>
</tr>
<tr>
<td>$7.50</td>
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<tr>
<td>Tomato Bruschetta</td>
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<tr>
<td>Vermont Chevre</td>
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<tr>
<td>Compressed Watermelon</td>
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</tbody>
</table>
RECEPTION DISPLAYS

From The Sea
sold per guest, guarantee count needed
Freshly Shucked Local Oysters on the Half-Shell | $MKT price
Citrus Poached Shrimp Cocktail | $8.50 each
Snow Crab Claws | $MKT
Jonah Crab | $MKT
Poached Maine Lobster Tails | $MKT
Accompaniments
horseradish, grapefruit-vodka cocktail sauce, lemon wedge, mignonette, tabasco

Handmade Dim Sum
$58 per person
Chicken & Mushroom, Pork, Shrimp, Beef, Vegetable, Sambal-Sweet Chili Sauce, Unagi Sauce, Lemon-Ponzu Sauce, Peanut-Ginger Fish Sauce

Sushi Station
$52 per person
Assorted Maki
California roll, salmon roll, spicy tuna roll, sweet potato roll
Assorted Nigiri
salmon, tuna, hamachi
Accompaniments
wasabi, soy sauce, pickled ginger

Vegetable Crudité
$30 per person
Assorted Local Vegetables, Olive Tapenade, Buttermilk Ranch, Herb Balsamic, Smoked Paprika Hummus, Roasted Garlic Hummus

Charcuterie
$35 per person
Prosciutto di Parma, Salami, Capicola, Soppressata, Chorizo au Sec
Accompaniments:
marinated olives, pickled vegetables, dijon mustard, whole grain mustard, pickled onion, cornichons, bread & butter pickle chips, lavosh, artisan bread station

Selection of Local Cheeses
$35 per person
Moses Sleeper VT; Bayley Hazen Blue VT; Pecan Goat Cheese Roll VT; Smith Farms Aged Gouda MA; Maplebrook Farms Ricotta VT
Accompaniments
truffle honey, pear mostarda, quince paste, grapes, whole almonds, dried cranberries, crackers, lavosh, artisan breads
DINNER
PLATED

all dinners include three courses: choice of one soup or salad, one entrée & dessert with coffee/tea. prices based on selected entrée, with two entrée selections, the price of the highest entrée will apply tableside ordering available for two entrées for an additional $25 per person, includes menu card

STARTER, SELECT ONE SOUP OR SALAD

SOUP

Chef’s Seasonal Soup

New England Clam Chowder
  smoked bacon, tobasco

Roasted Tomato Soup
  foccacia croutons, balsamic reduction

Lobster Bisque | additional $7 per person
  sherry cream, chives

SALAD

Burrata Cheese
  asparagus, butter lettuce, toasted almonds, seasonal fruit vinaigrette

Field Greens Salad
  roasted beets, goat cheese, extra virgin olive oil, preserved orange peel

Arugula Salad
  candied pecans, blackberries, blueberries, Fourme d’Ambert, mint, lime vinaigrette

ADDITIONAL APPETIZER COURSE
  $12 per person

Seasonal Squash Risotto
  sage brown butter

Samuel Adams Braised Short Rib
  polenta cake, whipped boursin, blue cheese, beef jus

Fresh Jumbo Lump Crab
  lemon, watercress, caviar, olive oil
ENTRÉES

CHICKEN
$125 per person

Organic Chicken Breast
sweet pea pancetta risotto, jumbo asparagus, roasted tomato, sherry cream

Stuffed Chicken Breast
spinach, goat cheese, sun dried tomato, soft polenta, broccolini, au jus

Stuffed Chicken Saltimbocca
fontana, sage, prosciutto, fingerling potato, romesco, baby peppers

Chicken Piccata
warm couscous salad, baby arugula, & lemon caper sauce

VEGETARIAN
$90 per person

Summer Squash Linguine
tomato broth, ricotta

Parisian Gnocchi
druffled mushroom, shaved parmesan & baby arugula

Mushroom Ravioli
toasted hazelnuts, baby kale, sherry cream

Roasted Vegetable Tart
creamed spinach, tomato

CHICKEN
$125 per person

Organic Chicken Breast
sweet pea pancetta risotto, jumbo asparagus, roasted tomato, sherry cream

Stuffed Chicken Breast
spinach, goat cheese, sun dried tomato, soft polenta, broccolini, au jus

Stuffed Chicken Saltimbocca
fontana, sage, prosciutto, fingerling potato, romesco, baby peppers

Chicken Piccata
warm couscous salad, baby arugula, & lemon caper sauce

BEEF
$130 per person

Braised Beef Short Rib
parsnip puree, jumbo asparagus, red wine jus

New York Strip Steak
horseradish potato, haricot verts, béarnaise sauce

Grilled Beef Tenderloin
truffled potato, glazed baby carrots, bordelaise sauce

Grilled Herb Marinated Skirt Steak
dauphines potato, baby peppers & cipollini onions

SEAFOOD
$125 per person

Herb Marinated Salmon
white bean stew, garlic toast

Grilled Swordfish
fingerling potato, chorizo clam broth, roasted peppers

Georges Bank Cod
corn lobster chowder, sweet pepper relish

Herb Crusted Haddock
roasted fingerling potatoes, asparagus, burrough sauce

Crab Stuffed Lemon Sole | $5 per person

toasted orzo risotto, citrus butter, wilted spinach

Atlantic Halibut Filet | $8 per person

shrimp herb risotto, Provencal vinaigrette, preserved lemon

SURF & TURF
$140 per person

Petit Filet
onion marmalade, local cod, boursin mashed potato, wilted spinach and tarragon butter sauce

Braised Beef Short Rib
garlic shrimp, soft polenta, baby arugula, red wine jus

Beef Tenderloin
1/2 Maine lobster tail, corn puree, jumbo asparagus, port wine jus

Lamb Duet | $145 per person
lamb chop, lemon salmon, smoked eggplant, roasted carrots, cumin tomato jus
SELECT ONE DESSERT

Warm Chocolate Cake
Bailey’s vanilla ice cream

Seasonal Fruit Cobbler
vanilla bean gelato

Greek Yogurt Panna Cotta
grapefruit caviar, crispy filo

White Coffee Crème Brulee
brown butter financier

Signature Ritz-Carlton Cake
candied orange peel, grand mariner

Meyer Lemon Bar
toasted meringue

Strawberry Pistachio Torte
strawberry champagne gastrique

Boston Cream Cheesecake
salted chocolate soil

First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection
BUFFET OPTIONS

CLASSIC & MODERN BUFFET
$165 per person
fewer than 25 guests, additional $18 per person

SOUP
White Bean Stew
roasted garlic, artisan bread station

STARTERS
Brussels Sprouts
pork belly, harissa sauce

Watercress Salad
tomato, cucumbers, herb vinaigrette

Smoked Blue Fish Pâté
crispy baguette

ENTRÉES
Herb Roasted Chicken
braised chard, lentils

Seared Cod
tomato, olive, relish, balsamic reduction

Fettuccine Pasta
onions, garlic, basil, tomato, lemon, olive oil

Fried Eggplant
balsamic tomato ragout

Roasted Cauliflower
truffle cream

DESSERTS
Warm Chocolate Chip Cookies & Milk
Dulce de Leche Profiterole
White Coffee Crème Brûlée
Opera Torte
Fresh Fruit Tart
First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection

THE CAPE BUFFET
$165 per person
fewer than 25 guests, additional $18 per person

FAMILY STYLE DISHES
Crab & Avocado Salad
lemon, arugula

Organic Greens
seasonal vinaigrette

Grilled Calamari Ceviche

STARTERS
New England Clam Chowder
smoked bacon, tabasco

Steamed Clams
garlic, parsley, white wine

Steamed Mussels
shallots, white wine butter broth

ENTRÉES
Grilled Lobster Tails
drawn butter, 1.5 pcs per person

Boiled Shrimp
potato, corn, sausage

Whole Roasted Fish
based on seasonal availability

Pork Baby Back Ribs
redskin mashed potatoes, asparagus

DESSERTS
Toasted S’mores Cone
Strawberry Shortcake
Lemon Cream Torte
chocolate peanut butter bar
First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection
THE BOSTONIAN
$285 per person
fewer than 25 guests, additional $18 per person

THE DOCKS
New England Clam Chowder
smoked bacon, tobasco

Lump Crab Salad
corn, tarragon

Artisan Bread Station

Oysters on the Half Shell

CHINATOWN
Peking Duck
plum sauce, leeks, scallions

Steamed Buns
chili sauce

Pork Wonton Station
traditional broth, scallions, bean sprouts, lime, cilantro, chili, fish sauce

NORTH END
Baked Eggplant Parmesan
torn basil, baby spinach, heirloom tomato

Potato Gnocchi

Panzanella Salad

FARMSTEAD
Assorted Cheeses & Charcuterie
local jams, honey, nuts, quince, mostarda, dried fruit

Local Seasonal Vegetables Grilled or Roasted

BACK BAY
Whole Roasted Boneless Chicken
brussel sprouts, whole grain mustard au jus

Hanger Steak
fingerling potato with pecan smoked bacon & caramelized onions

BOSTON SWEETS
Local Confections, Chocolates, Craft Donuts

Frozen Raspberry Lime Ricky

Ginger Molasses & Vanilla Gelato Sandwich

Blueberry Sour Cream Cake

Boston Cream Pie

Churros

First Drop Coffee & Tea
regular & decaffeinated coffee, organic hot tea selection
BUFFET ENHANCEMENTS

ASIAN PACIFIC RIM
select two | $29

Thai Summer Rolls
poached shrimp, Thai basil, sprouts

Singapore Mei Fun Noodles
curry, scallions, egg

Chicken Chop Suey
fried rice with roasted pork $8, baby tiger shrimp $10

GRILLED PIZZAS
select two | $28 per person

Margherita
basil, ricotta, fresh mozzarella

Lobster
artichoke, goat cheese, spinach

Italian Sausage
chili flake, broccoli rabe, fresh mozzarella

Truffle Wild Mushroom
red wine onions, gruyere

LITTLE ITALY
select two | $28 per person

Tagliatelle
rustic pomodoro and fresh ricotta

Bolognese
creste de gallo pasta

Butternut Risotto
sage & caramelized onions

Pea & Pancetta Risotto

FOOD TRUCK STATION
$35 per person

Crispy Duck Tacos
kimchi, sriracha mayo

Blackened Fish
corn tortilla, aioli, grilled pineapple salsa

Stir Fried Garlic Vegetables

NEW ENGLAND GOURMET SLIDERS
select two | $29 per person  select three | $34 per person

Prime Beef Slider
bacon onion jam, fourme d’ambert blue cheese, soft potato bun

Maine Lobster Roll
brioche bun, lemon

Vegetable
chick pea, red onion frisee & roasted garlic aioli, warm pita pocket

Buttermilk Fried Chicken
pickled onion, bread & butter pickle chips, soft potato bun

LA TAQUERIA
$38 per person

Marinated Beef Skirt Steak

Chicken al Pastor

Grilled Seasonal Vegetables
Corn Tortilla Chips, Flour Tortillas
accompanied by lime wedges, guacamole, pico de gallo, shredded cabbage, sour cream, queso fresco, cilantro, salsa verde, black bean corn salsa, grilled tomatillo salsa

SALAD BOWL
$30 per person

spinach, arugula, artisan mixed lettuces, grape tomato, cucumber, parmesan, garlic croutons, candied walnuts, feta cheese, carrot, Kalamata olive, red onion herb balsamic vinaigrette, seasonal fruit vinaigrette, blue cheese, Caesar dressing
CARVING STATIONS

Required Chef Fee, $175 each

Whole Roasted Chicken
serves 10 guests | $35 per person
rosemary au jus, whole grain mustard

Whole Roasted Snapper
serves 15 guests | $35 per person
warm tomato & olive relish, basil oil

Roasted Turkey
serves 20 guests | $35 per person
cranberry chutney, sage gravy

Grilled Skirt Steak
serves 20 guests | $30 per person
corn tortilla, guacamole

Whole Roasted Beef Tenderloin
serves 20 guests | $40 per person
béarnaise, horseradish cream, red wine jus, whole grain mustard

Blackened Tuna
serves 20 guests | $35 per person
cilantro chimichurri, tropical salsa

Prime Rib of Beef
serves 30 guests | $40 per person
natural jus, horseradish cream, whole grain mustard
DESSERT STATION

MINI DESSERT DISPLAY
select three, $25 per person | select four, $32 per person

Vanilla Bean Cheese Cake
Fresh Fruit Tartlet
Blueberry Almond Crumble
Seasonal Panna Cotta
Assorted Macaroons
Assorted Mini Cupcakes
Chocolate Fudge Brownies

SUNDAE BAR
$31 per person

Flavors, Select Three:
vanilla bean gelato, chocolate gelato, strawberry gelato,
espresso gelato, mango sorbet, raspberry sorbet, lemon sorbet

Accompanied With:
warm chocolate sauce, salted caramel, vanilla sauce, roasted
peanuts, crushed oreos, whipped cream, M&Ms, toasted
cocoanut, heath crunch

Crepe Station
$28 per person | fewer than 25 guests, $8 additional per
person | required chef attendant for $175 each
blueberry, orange, cherry, omar cremedux, vanilla icing
cream, sweet Chantilly

Pies A La Mode Station
$36 per person | required chef attendant for $175 each
apple & blueberry pies, served with vanilla ice cream

Freshly Baked Cookies and Milk Station
$15 per person
homemade chocolate chip cookies served with whole milk,
low fat milk & chocolate milk
Select Brand Bar Package

Select Brand Liquor
Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Canadian Club Whiskey, Jim Beam Bourbon, Dewar's Scotch, Sauza Blue Silver Tequila, Korbel Brandy | $12 each

Premium Beer
Heineken, Amstel Light, Samuel Adams | $8 each

Domestic Beer
Budweiser, Bud Light | $7 each

Wine
Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon | $50 per bottle

Soft Drinks | $6 each

Cordials & Cognacs, on request
Amaretto di Saronno, Bailey’s, Frangelico, Grand Marnier, Sambuca, Kahlua, Courvoisier VS | $13 each

Martinis & Cosmopolitans | $14 each

Price Per Person
1 hour package | $26
2 hour package | $44
3 hour package | $54
4 hour package | $70
5 hour package | $84

Premium Brand Bar Package

Premium Brand Liquor
Grey Goose Vodka, Tanqueray Gin, Cruzan Single Barrel Select Rum, Crown Royal Canadian Whiskey, Makers Mark Bourbon, Chivas Regal Scotch, Patron Silver Tequila | $14 each

Premium Beer
Heineken, Amstel Light, Samuel Adams | $8 each

Domestic Beer
Budweiser, Bud Light | $7 each

Wine
Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon | $50 per bottle

Soft Drinks | $6 each

Cordials & Cognacs, on request
Amaretto di Saronno, Bailey’s, Frangelico, Grand Marnier, Sambuca, Kahlua, Courvoisier VS | $13 each

Martinis & Cosmopolitans | $14 each

Seasonal Sangria | $16 each

Local Craft Beer Sampling Station | $14 per person, 1 hour

Price Per Person
1 hour package | $30
2 hour package | $50
3 hour package | $68
4 hour package | $86
5 hour package | $100
Bar Package Enhancements
For groups under 75 people, additional $175 bartender fee. Bar Package Enhancements also available as substitute to standard bar packages.

The Local Libations
Inspired by New England | $15 per person

Cape Fizz
local vodka, Cape Cod cranberries

Whisky Revolution
local bourbon, Boston Harbor tea infused simple syrup

Gin Gin Mule
local gin, ginger syrup, fresh lime

Selection of Three Seasonal Craft Beers

The Margarita Bar
Create Your Own Margarita | $14 per person

Margarita Offerings
silver & reposado tequila, simple syrup, fresh lime juice, cointreau

Select of Garnishes
strawberries, grilled pineapple, jalapeño, cucumber, orange wedges, grapefruit wedges, lime wedges, sea salt rim, cane sugar rim

The Bloody Mary & Bubbly Bar
Customize Your Mimosa or Bloody Mary | $12 per person

Bloody Mary Offerings
two selections of specialty vodka, housemade bloody mary mix, housemade spicy mix

Selection of Bloody Mary Garnishes
crispy bacon, celery, lemon, lime, artisan olives, dill pickle spear, pickled onion, cheddar cheese cubes

Bubbly Bar Offerings
La Marca Prosecco, freshly squeezed orange juice, grapefruit juice, pineapple juice, blood orange juice, selection of seasonal fresh fruit garnishes

The Martini Bar
Selection of Classic Martini’s With a Modern Twist | $14 per person

The Dirty Martini
vodka, dry vermouth, olive juice, olive garnish

Cosmopolitan
citrus vodka, cointreau, lime juice, cranberry juice, simple syrup, orange twist garnish

Nouveau Mot
gin, lime juice, St. Germain, simple syrup, lime wheel garnish

Apple Daiquiri
rum, lime juice, apple schnapps, simple syrup

Manhattan
rye whiskey, vermouth, Angostura Bitters, brandied cherry skewer garnish
Champagne & Wine Offerings

**BUBBLES**
- La Marca Prosecco, Veneto | $65
- Taittinger, “La Francaise”, Brut | $105
- Ritz by Barons De Rothchild, Brut, Champagne, France | $124

**CRISP WHITES**
- Craggy Range, Sauvignon Blanc, New Zealand | $70
- Montes Estate ‘Classic Series’, Sauvignon Blanc | $60
- Torres Pazo Das Bruxas, Albarino, Spain | $65
- Alexana, Riesling, Willamette, Oregon | $72
- Banfi San Angelo, Pinot Grigio, Toscana | $62

**FULL BODY WHITES**
- Shannon Ridge “High Elevation”, Chardonnay | $65
- Joseph Phelps, Chardonnay, Sonoma Coast | $75
- Stag’s Leap “Karia”, Chardonnay, Napa Valley | $98
- Cakebread, Chardonnay, Napa Valley | $120

**ROSÉ**
- Kim Crawford, Rosé, New Zealand | $70

**RED FRUIT & EARTH**
- Albert Bichot “Secret de Famille”, Pinot Noir, Burgundy | $70
- CrossBarn by Paul Hobbs, Pinot Noir, Sonoma Coast | $115
- Mohua Wines, Pinot Noir, New Zealand | $80
- Brancaia, Tre, Sangiovese, Tuscany | $70

**FULL BODY REDS & BLENDS**
- Primus “The Blend”, Colchagua Valley, Chile | $80
- Felina, Malbec, Argentina | $64
- Est. 75 “The Sum”, Shiraz, California | $68
- Toad Hallow Vineyards, Merlot, California | $65
- Sequoia Grove, Cabernet Sauvignon, California | $135
- Carmenet, Cabernet Sauvignon, California | $62
- Produttori Del Barbaresco, Nebbiolo, Piedmont, Italy | $120
- Priest Ranch, Cabernet Sauvignon, California | $145