

BOSTON PARK PLAZA

BANQUET MENUS

BOSTON
PARK PLAZA

EST · 1927



50 PARK PLAZA, BOSTON, MA 02116
PHONE 617.426.2000 | BOSTONPARKPLAZA.COM

July 2017

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No alcoholic beverages may be served prior to 11am per MA state liquor laws.

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BOSTON PARK PLAZA

BREAKFAST BUFFETS

All breakfast buffets include chilled orange and grapefruit juice, freshly brewed regular and decaffeinated coffee and a selection of fine teas.

All breakfast buffets are based on 90 minutes of continuous service.

Minimum of 25 guests required per buffet.

The following menus are available until 11am.

AMERICAN BREAKFAST 42

Oven Fresh Croissants, Petite Boston Cream Pie, Blueberry and Cranberry Muffins and Danish Pastries Served with Fruit Preserve

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts

Fluffy Scrambled Eggs with Boursin and Chives

Applewood Smoked Bacon

Country Sausage Links

Crispy Breakfast Potatoes with Rosemary and Thyme

PARK PLAZA BREAKFAST 44

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts

Fluffy Scrambled Eggs, Boursin and Chives

Stuffed Blueberry Pancakes, Maple Syrup

Applewood Smoked Bacon

Grilled Chicken Apple Sausage

Hash Brown Potatoes

NEW ENGLAND BREAKFAST 48

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Assorted Seasonal Melons and Golden Pineapple

House-Made Corned Beef Hash, Poached Eggs

Brown-Bread Griddle Cakes, Vermont Maple Syrup

Grilled Ham Steaks, Caramelized Onion

Applewood Smoked Bacon

Boston Baked Beans

HEALTHY START 43

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

Individually Bottled Smoothies

Assorted Kashi Cereal with Skim and Soy Milk

Steel Cut Irish Oatmeal, Brown Sugar, Warm Cinnamon Apples

Egg White Scramble with Spinach, Tomato and Low-Fat Mozzarella

Chicken Apple Sausage or Turkey Bacon

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All breakfast buffets are based on 90 minutes of continuous service.

Minimum of 25 guests required per buffet.

**Omelet Station requires 1 chef per 75 guests, \$175 fee per chef*

BRUNCH 68

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Individual Greek Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey

Diced Assorted Seasonal Melons, Golden Pineapple

Sliced Smoked Salmon, Pickled Red Onion, Sliced Tomato and Capers

*Chef Attended Omelet Station with Ham, Mushrooms, Tomato, Bell Peppers, Spinach, Fresh Basil, Fresh Mozzarella, Cheddar and Feta Cheese with Whole Shell Eggs, Egg Whites and Eggbeaters

Traditional Cheese Blintz, Mixed Berry Compote

Fluffy Scrambled Eggs with Boursin and Chives

Applewood Smoked Bacon

Country Sausage Links

Crispy Breakfast Potatoes with Rosemary and Thyme

Individual Shrimp Cocktail

Chicken Piccata, Lemon Caper Butter Sauce

Substitution for Applewood Smoked Bacon and Country Sausage Links:

Turkey Bacon (+\$2pp)

Chicken Apple Sausage (+\$2pp)

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BOSTON PARK PLAZA

CONTINENTAL BREAKFASTS

All continental breakfasts include chilled orange and grapefruit juice, freshly brewed regular and decaffeinated coffee and a selection of fine teas.

All continental breakfasts are based on 90 minutes of continuous service.

The following menus are available until 11am.

EUROPEAN CONTINENTAL 40

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve and Individual Nutella

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Assorted Seasonal Melons and Golden Pineapple

House-Made Apple Muesli

Hard Boiled Eggs

Sliced Smoked Ham, Cured Salami and Oven-Roasted Turkey

Sliced Brie, Swiss and Cheddar Cheese

Sliced Smoked Salmon, Pickled Red Onion, Sliced Tomato and Capers

French Bread and Assorted Hard Rolls

EXECUTIVE CONTINENTAL 37

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve

Assorted Cereals Served with Whole and Skim Milk

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Steel Cut Irish Oatmeal, Brown Sugar, Warm Cinnamon Apples

CONTINENTAL BREAKFAST 34

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

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All continental breakfasts are based on 90 minutes of continuous service.

The following menus are available until 11am.

**Omelet Station requires 1 chef per 75 guests, \$175 fee per chef*

ENHANCEMENTS

Pricing is per person, unless noted otherwise.

MORNING GRAINS AND PASTRIES

Cinnamon Swirl French Toast, Maple Syrup, **9**

Warm Skillet Cinnamon Buns, **72/dozen**

Pumpkin Pancakes, Cinnamon Glaze, **8**

Oven Fresh Croissants, **72/dozen**

Seasonal Muffins, **60/dozen**

Assorted Danish Pastries, **72/dozen**

Assorted Sliced Seasonal Breakfast Breads, **60/dozen**

Assorted Bread, Muffins and Bagels, **72/dozen**

Assorted Cereals with Whole, 2% or Skim Milk, **7**

Steel Cut Irish Oatmeal, Brown Sugar and Raisins, **7/75 per terrine**

YOGURTS & FRUITS

Individual Yogurt, **5**

Individual Greek Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey, **8**

Seasonal Melons and Golden Pineapple, **8**

Fresh Fruit Kabobs, **60/dozen**

Assorted Whole Fruit, **40/dozen**

EGGS AND SUCH

Sliced Smoked Salmon, Pickled Red Onion, Sliced Tomato and Caper, **12**

Bacon, Egg and Cheese Breakfast Sandwich, **8**

Sausage, Egg and Cheese Breakfast Sandwich, **8**

Turkey Bacon, Egg White and Low-Fat Mozzarella Breakfast Sandwich, **8**

**Chef Attended Omelet Station, 16*

Hard Boiled Eggs, **48/dozen**

BEVERAGES

Traditional or Minted Hot Chocolate, Whipped Cream, Marshmallows, **80/gallon**

Warm Apple Cider, Cinnamon Sticks, **80/gallon**

Peach Tea, **80/gallon**

Iced Tea, **80/gallon**

Mint Green Tea, **80/gallon**

Lemonade, **80/gallon**

Infused Seasonal Water, **45/gallon**

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PLATED BREAKFAST

All plated breakfasts are based on two courses that include chilled orange juice, assorted breakfast pastries for the table, freshly brewed regular and decaffeinated coffee and a selection of fine teas.

The following menus are available until 11am.

STARTERS: CHOOSE ONE

- Individual Yogurt and Granola Parfait
- Seasonal Fresh Fruit Salad

ENTRÉES

FARM FRESH SCRAMBLED EGGS 38

Three Eggs Scrambled, Breakfast Potatoes, Choice of Bacon or Sausage

CINNAMON SWIRL FRENCH TOAST 38

Cinnamon Swirl Brioche, Choice of Bacon or Sausage, Rum Raisin Maple Syrup

BANANA WALNUT PANCAKES 38

Warm Banana Pancakes, Choice of Bacon or Sausage, Maple Syrup

STEAK AND EGGS BENEDICT 50

Grilled Marinated Skirt Steak, Griddled English Muffin, Chipotle Hollandaise

EGGS BENEDICT 45

Grilled Canadian Bacon, Griddled English Muffin, Hollandaise

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BOSTON PARK PLAZA

AM BREAKS

All AM Breaks are served with freshly brewed regular and decaffeinated coffee & a selection of fine teas.

All breaks are based on a maximum of 45 minutes of continuous service.

All package breaks must be ordered based on the full guarantee.

ORGANIC WELLNESS..... 22

Assorted Purity Organic Super Juice – Kale, Coconut Water, Apple, Spinach, Orange, Carrot, Turmeric, Mango

Organic Oatmeal Bread, Smoked Salmon, Avocado and Chive

Dark Chocolate Drizzled Walnut Clusters

Individual Organic Greek Blueberry Orange Yogurt Parfait

CONSTRUCT IT.....21

Construct Your Own Trail Mix, Items to Include:

Nature Valley Granola

Sundried: Apricots, Cranberries, Figs, Goji Berries and Blueberries

Whole Almonds, Salted Cashews and Honey Roasted Peanuts

Mini Pretzels, M&M's and Raisins

RECHARGE..... 19

Individual Low-Fat Vanilla Yogurt Parfaits, Seasonal Berries, Lavender Honey

Assorted Nutri-Grain and Granola Bars

Fresh Fruit Kabobs

Assorted Sobe Life Water

SUPER FOODS 21

Blueberry Acai Smoothies

Sea Salt Roasted Walnuts

Purple Grapes

Dark Chocolate Covered Kiwi Bites

COFFEE SHOP..... 19

Freshly Brewed Regular and Decaffeinated Coffee

Vanilla, Hazelnut and Mocha Syrups

Whipped Cream, Chocolate Shavings and Cinnamon Powder

Traditional Hot Chocolate, Mini Marshmallows

Regular and Chocolate Dipped Biscotti

Assorted Fine Teas

Fresh Lemon, Honey Comb and Mandarin Honey

Apple Cider Donuts

Palmiers

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All breaks are based on a maximum of 45 minutes of continuous service.

All package breaks must be ordered based on the full guarantee.

ENHANCEMENTS

Pricing is per person, unless noted otherwise.

MORNING GRAINS AND PASTRIES

Warm Skillet Cinnamon Buns, Vanilla Icing, **72/dozen**

Oven Fresh Croissants and Danish Pastries
Served with Fruit Preserve, **72/dozen**

Traditional or Chocolate Dipped Biscotti, **60/dozen**

Power Bars, **60/dozen**

Granola or Nutri-Grain Bars, **48/dozen**

Assorted Cliff Bars, **60/dozen**

Assorted Muffins, **60/dozen**

YOGURTS & FRUITS

Individual Yogurt, **5**

Individual Greek Yogurt and Granola Parfait, Fresh Berries,
Mandarin Orange Honey, **8**

Fresh Fruit Kabobs, **60/dozen**

Assorted Whole Fruit, **40/dozen**

BEVERAGES

Freshly Brewed Regular
and Decaffeinated Coffee, **98/gallon**

Vanilla, Hazelnut and Mocha Syrups with Whipped Cream,
Chocolate Shavings and Cinnamon, **8**

Peach Tea, **80/gallon**

Iced Tea, **80/gallon**

Mint Green Tea, **80/gallon**

Lemonade, **80/gallon**

Raspberry Limeade, **80/gallon**

Orange Juice, Cranberry Juice
and Grapefruit Juice, **90/gallon**

Assorted Soft Drinks, **5**

Bottled Water, **5**

Assorted Red Bull Energy Drinks, **84/dozen**

VOSS Water, **8**

Infused Seasonal Water, **45/gallon**

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HOT LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and fine teas.

Based on 90 minutes of continuous service.

The following menus are available between the hours of 11am-2pm.

LOCAL LUNCH62

Assorted Warm Dinner Rolls and Butter
New England Clam Chowder, Oyster Crackers
Boston Bibb and Lola Rosa Salad with Shaved Watermelon Radish, Pea Tendril, Chick Peas, Citrus Vinaigrette
Petite Lobster Rolls, Toasted Split Top Buns
Cracker Crusted Georges Bank Cod, Tomato Provencal Sauce
New England Pot Roast, Fingerling Potatoes and Baby Carrots
Five Grain Wild Rice Pilaf
Snipped Green Beans, Local Heirloom Tomatoes
Boston Cream Pie Bites

MEDITERRANEAN..... 55

Vegetarian Chick Pea and Lentil Soup
Tabbouleh Salad with Tomato, Mint and Parsley
Romaine Lettuce with Cucumber, Feta, Tomato, Red Onion, Marinated Olives, and Spicy Lemon Vinaigrette
House-Made Falafel, Warm Pita, Tahini, Shredded Lettuce and Tomato
Grilled Chicken Kabobs
Grilled Beef Kabobs
Saffron Rice
Ratatouille
Petite Fresh Fruit Tarts

SOUP, SALAD & BAKED POTATO BAR 52

CHOOSE TWO SOUPS

Broccoli and Cheddar
Roasted Chicken Noodle
New England Clam Chowder
Black Bean and Chorizo
Vegetable Minestrone
Tomato Basil Soup
Shrimp and Corn Chowder

BAKED POTATO BAR TO INCLUDE:

Baked Russet Potatoes and Sweet Potatoes

Toppings – Sea Salt, Warm Chili with Beans, Chopped Bacon, Broccoli Florets, Shredded Cheddar Cheese, Sour Cream, Butter, Snipped Fresh Chives and Cinnamon Sugar

SALAD BAR TO INCLUDE:

Mixed Baby Greens, Romaine and Iceberg Lettuce

Roasted Chicken and Grilled Shrimp

Hard Boiled Egg, Chick Peas, Marinated Mushrooms, Cherry Tomatoes, Sliced Beets, Cucumbers, Carrots, Kalamata Olives, Broccoli, Edamame and Sunflower Seeds

Shredded Cheddar, Marinated Fresh Mozzarella, Feta and Crumbled Blue Cheese

Blue Cheese, Ranch, Caesar Dressing

Balsamic and Low-Fat Italian Vinaigrette

Chocolate Covered Cheesecake Lollipops

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HOT LUNCH BUFFETS

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Based on 90 minutes of continuous service.

The following menus are available between the hours of 11am-2pm.

BACK TO BASICS.....58

Tomato Basil Soup

Assorted Warm Dinner Rolls and Butter

Iceberg Wedge Salad with Carrot, Cherry Tomato, Sliced Radish, Crisp Bacon and Blue Cheese Dressing

Rigatoni Pasta Salad with Sun Dried Tomato, Baby Spinach, Kalamata Olives and Feta Cheese, and Greek Vinaigrette

Lemon and Herb Roasted Chicken

Braised Boneless Beef Short Ribs, Pan Jus

Buttermilk Mashed Potatoes

Broccoli, Cauliflower and Baby Carrots

NY Cheesecake Squares, Strawberry Topping

BBQ 60

Warm Corn Bread and Butter

Tri-Colored Potato Salad with Hard Boiled Egg and Applewood Bacon

Creamy Buttermilk Cole Slaw

Fresh Fruit Salad

Smoked Cheddar Mac and Cheese

Grilled Asparagus

Warm Apple Cobbler, Cinnamon Whipped Cream

CHOOSE THREE ENTRÉES

BBQ Chicken, Smoky BBQ Sauce

Grilled Black Angus Burgers accompanied with Lettuce, Sliced Tomato, Shaved Red Onion, American Cheese, Mayonnaise, Mustard and Ketchup

Fork Tender BBQ Beef Brisket

Grilled All Beef Hot Dogs accompanied with Mustard, Pickle Relish and Poppy Seed Buns

St. Louis Style Baby Back Ribs

Slow Roasted BBQ Pulled Pork

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Based on 90 minutes of continuous service.

The following menus are available between the hours of 11am-2pm.

SOUTH OF THE BORDER..... 56

Chicken Enchilada Soup, Crisp Tortilla Strips

Baby Greens Salad with Charred Corn, Black Beans, Tomato, Red Onion, Avocado and Chihuahua Cheese with Cilantro Lime Vinaigrette

Build your own Chicken and Skirt Steak Fajitas with Roasted Peppers and Onions

Flour and Corn Tortillas

Shredded Cheddar Cheese, Sour Cream, Guacamole, Shredded Lettuce, and Salsa

Slow Roasted Ranchero Beans, Queso Fresco

Sweet Corn Cakes, Chipotle Aioli

Cinnamon Sugar Dusted Churros, Chocolate Dipping Sauce

NORTH END..... 58

Hearty Vegetable Minestrone

Warm Garlic Bread

Hearts of Romaine Caesar Salad with Shaved Red Onions, Grated Parmesan and Creamy Caesar Dressing

Tiny Tomato, Fresh Mozzarella and Broccoli Rabe Salad with Basil Pesto

Roasted Vegetable Ratatouille, Parmesan Crust

Assorted Petite Cannolis

CHOOSE TWO ENTRÉES (THREE FOR +\$7)

Grilled Italian Sausage, Roasted Peppers and Caramelized Onions

Braised Beef Ravioli, Sweet Peas, Wild Mushroom Ragout

Chicken Parmesan, Marinara Sauce

Breaded Eggplant Parmesan, Giardiniera Vegetables

Penne Pasta, Sautéed Rock Shrimp, Fresh Basil, Roasted Tomatoes, Wilted Spinach, White Wine Sauce

DESSERT ENHANCEMENTS

Chocolate Covered Cheesecake Lollipops, **5**

Petite Red Velvet Cupcakes, **5**

Traditional Boston Cream Pie Bites, **5**

NY Cheesecake Squares, Strawberry Topping, **5**

Cinnamon Sugar Dusted Churros, Chocolate Dipping Sauce, **5**

Petite Fresh Fruit Tarts, **5**

Chef's Choice of any Three, **12**

Sliced Seasonal Fruit, **7**

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COLD LUNCH BUFFETS

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Based on 90 minutes of continuous service.

The following menus are available between the hours of 11am-2pm.

ALL WRAPPED UP..... 53

Tomato Basil Soup

Mixed Baby Greens Salad, Marinated Artichokes, Hearts of Palm, Shaved Red Onion and Balsamic Vinaigrette

Charred Corn and Black Bean Salad with Lump Crab

Individual Bags of Potato Chips and Pretzels

Kosher Dill Pickle Spears

Assorted Cookies and Brownies

CHOOSE ANY THREE

Grilled Chicken Caesar Salad Wrap

Shaved Turkey BLT Wrap, Garlic Aioli

Santa Fe Chicken Wrap, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise

Italian Wrap with Capicola, Prosciutto, Smoked Ham, Provolone Cheese, Mixed Greens and Italian Vinaigrette

Tuna Salad Wrap, Sliced Cucumber and Mixed Greens

Grilled Vegetable Wrap, Traditional Hummus, Baby Spinach

EXECUTIVE CHILLED PLATTER.....62

Lola Rosa and Baby Mache Salad, Watermelon Radish, Thompson Grapes, Mandarin Orange, Citrus Vinaigrette

Chilled Beef Tenderloin over a Roasted Corn, Heirloom Tomato and Black Bean Salad, Chipotle Aioli

Grilled Shrimp over a Chilled Mediterranean Couscous Salad

Pan Seared Ahi Tuna Nicoise Salad, Hard Boiled Egg, French Green Beans, Marinated Olives, Fingerling Potatoes, Bib Lettuce, Mustard Chive Vinaigrette

Wood Grilled Whole Seasonal Baby Vegetables, Herb Vinaigrette

Sweet Potato and Quinoa Salad, Sundried Cranberries

Layered Lemon Blueberry Panna Cotta

SANDWICH SHOP..... 53

Chicken Noodle Soup

Baby Arugula Salad with Grilled Calamari, Roasted Peppers, Toasted Pine Nuts, Lemon Vinaigrette

Tri-Colored Tortellini Salad with Broccoli, Sun Dried Tomatoes and Shaved Parmesan

Individual Bags of Potato Chips and Pretzels

Kosher Dill Pickle Spears

Assorted Cookies and Brownies

CHOOSE ANY THREE

Sliced Roast Beef, Vermont Cheddar, Caramelized Onions, Horseradish Aioli, Pretzel Roll

Tuna Salad, Cucumber, Brioche Bun

Smoked Turkey, Applewood Bacon, Avocado, Pea Shoots, Lemon Aioli, Pretzel Roll

Italian Cold Cut Sub, Shredded Lettuce, Tomato, Oregano, Oil, Vinegar and Hot Peppers

Warm Reuben Panini, Sauerkraut, Swiss, Thousand Island

Warm Tomato, Mozzarella and Fresh Basil Panini

New England Lobster Rolls (\$5 Additional)

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BOSTON PARK PLAZA

CHILLED PLATED LUNCH

All lunches include assorted bread basket with butter and freshly brewed regular and decaffeinated coffee and a selection of fine teas.

The following 2-course menu is available between the hours of 11am-2pm.

STARTERS: CHOOSE ONE

- New England Clam Chowder
- Tomato Basil Soup, Pesto
- Broccoli and Cheddar Cheese Soup
- Chicken Noodle Soup

ENTRÉES

SWEET CHILE GLAZED JUMBO SHRIMP48

Chilled Soba Noodle Salad, Baby Bok Choy, Edamame, Bell Peppers and a Spicy Peanut Sauce

GRILLED CHICKEN CAESAR SALAD 46

Romaine Lettuce, Oven-Dried Tomatoes, Shaved Parmesan and Creamy Caesar Dressing

SLICED BEEF TENDERLOIN50

Boston Bibb and Lola Rosa Lettuce, Maytag Blue Cheese, Candied Pecan, Cured Tomatoes and Balsamic Vinaigrette

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BOSTON PARK PLAZA

HOT PLATED LUNCH

Hot plated lunches are accompanied with assorted rolls and butter and freshly brewed regular and decaffeinated coffee and a selection of fine teas.

The following menu is available between the hours of 11am-2pm.

STARTERS: CHOOSE ONE

Roasted Butternut Squash and Pink Lady Apple Soup

New England Clam Chowder, Oyster Crackers

Tomato Basil Soup, Pesto

Hearty Chicken Noodle Soup

Boston Bibb and Baby Lola Rosa Salad with Shaved Watermelon Radish, Pea Tendril, Chick Peas, Citrus Vinaigrette

Romaine Heart Salad, Oven-Dried Tomatoes, Shaved Parmesan, Shaved Red Onion, Garlic Croutons, Creamy Caesar Dressing

Steakhouse Wedge Salad, Crumbled Blue Cheese, Bacon, Cured Tomatoes, Shaved Radish, Carrot, Creamy Blue Cheese Dressing

Autumn Baby Greens Salad with Roasted Beets, Quinoa, Goat Cheese and Apple Cider Vinaigrette

ENTRÉES: CHOOSE ONE

GRILLED PETITE FILET MIGNON 62

Three Cheese Yukon Gold Au Gratin Potatoes, Grilled Asparagus, Port Wine

SLOW COOKED BONELESS BEEF SHORT RIBS58

Sour Cream and Chive Whipped Yukon Gold, Green Beans, Glazed Pearl Onions

HERB ROASTED SALMON 52

Parsnip and Celery Root Puree, Caramelized Brussel Sprouts, Lemon Butter Sauce

HERB CRUSTED COD.....54

Fingerling Potatoes, Vegetable Ratatouille, Tomato Provencal Sauce

PAN ROASTED CHICKEN BREAST50

Wild Rice Pilaf, Sundried Cranberries, Caramelized Brussel Sprouts, Porcini Cream

HERB MARINATED CHICKEN BREAST50

Buttermilk Whipped Yukon Gold, Green Beans, Confit Tomatoes, Savory Jus

LEMON & HERB ROASTED ½ CHICKEN ... 50

Crispy Garlic Spaetzle, Sautéed Spinach, Pan Jus

CAVATELLI PASTA 45

Mushrooms Bolognese, Pecorino, Oregano

SPICY VEGETABLE VINDALOO 48

Curry Leaf, Lime, Raita

DESSERTS: CHOOSE ONE

Boston Cream Pie, Whipped Cream, Chocolate Sauce

Espresso Gelato, Chocolate Dipped Biscotti

Chocolate Marquise Cake, Caramel Sauce, Flaked Sea Salt

Individual Tiramisu

White Chocolate & Raspberry Panna Cotta

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BOSTON PARK PLAZA

BOXED LUNCH

ALL box lunches include penne pasta salad with roasted vegetables, Cape Cod potato chips, freshly baked cookie, assorted soft drinks and bottled water.

20 people and under—choose any two | Over 20 people—choose any three.

The following box lunches are available between the hours of 11am-2pm.

GRILLED CHICKEN CAESAR SALAD WRAP 45

Grilled Chicken Breast, Romaine Lettuce, Herbed Croutons, Kalamata Olives, Creamy Caesar Dressing

SHAVED TURKEY BLT WRAP, GARLIC AIOLI 45

Shaved Smoked Turkey, Applewood Bacon, Romaine Lettuce, Cherry Tomato, Garlic Aioli

SANTA FE CHICKEN WRAP 45

Marinated Chicken Breast, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise

ITALIAN COLD CUT SUB 45

Shredded Lettuce, Tomato, Oregano, Oil, Vinegar and Hot Peppers

GRILLED VEGETABLE WRAP 45

Lemon Hummus, Alfalfa, Tomato, Cucumber, Mixed Greens

ROAST BEEF AND CHEDDAR SANDWICH 45

Sliced Roast Beef, Vermont Cheddar, Caramelized Onions, Horseradish Aioli, Pretzel Roll

TUNA SALAD SANDWICH 45

Tuna Salad, Sliced Cucumber, Lettuce, Sliced Tomato, Brioche Bun

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BOSTON PARK PLAZA

PM BREAKS

All breaks are based on a maximum of 45 minutes of continuous service.

All packaged breaks must be ordered based on the full guarantee.

CAKE AND ICE CREAM21

Assorted Mini Cupcakes

Assorted Craft Soda

CHOOSE THREE FLAVORS

Ben and Jerry's Americone Dream – Vanilla Ice Cream with Fudge-Covered Waffle Cone Pieces and Caramel Swirl

Ben and Jerry's Cherry Garcia – Cherry Ice Cream with Cherries and Fudge Flakes

Ben and Jerry's Chocolate Chip Cookie Dough – Vanilla Ice Cream with Chunks of Chocolate Chip Cookie Dough

Ben and Jerry's Chocolate Fudge Brownie – Chocolate Ice Cream with Chunks of Fudge Brownie

Ben and Jerry's Strawberry Cheesecake – Strawberry Cheesecake Ice Cream with Strawberries and Graham Cracker Swirl

Haagen-Dazs Vanilla – Traditional Vanilla Bean Ice Cream

Snickers Ice Cream Bar – Peanut Butter Ice Cream with Fresh Roasted Peanuts, Caramel and a Rich Chocolate Coating

Toll House Chocolate Chip Cookie Sandwich – Toll House Chocolate Chip Cookies with Vanilla Ice Cream Center

THE BOARDWALK.....20

Warm Funnel Cake, Powdered Sugar

Salt Water Taffy

Mini Corn Dogs, Whole-Grain Mustard

Assorted Jelly Belly Jelly Beans

Hand-Cut Fries, Malt Vinegar, Ketchup

Assorted Soft Drinks

SEASONAL WARM UP.....19

Orange Cranberry Bundt Cake

Warm Apple Cider

Hot Chocolate, Mini Marshmallows

Assorted Candied Apples

COLD MILK, WARM COOKIES.....18

Individual Chocolate, Strawberry and Whole Milk

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Fine Teas

CHOOSE THREE COOKIES

Chocolate Chip

Peanut Butter

M&M

Oatmeal Raisin

Sugar

White Chocolate Chip

Chocolate Peanut Butter

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BOSTON PARK PLAZA

PM BREAKS

All breaks are based on a maximum of 45 minutes of continuous service.

All packaged breaks must be ordered based on the full guarantee.

DIP STICK..... 22

- Warm Dark and White Chocolate
- Pound Cake, Rice Crispy Squares, Strawberries
- Pretzel Rods, Oreo Cookies and Marshmallows
- Chocolate Covered Cranberries and Espresso Beans
- Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Fine Teas

ON THE LIGHTER SIDE..... 17

- Steamed Edamame, Flaked Sea Salt
- Individual Vegetable Crudité Shots, Low Fat Ranch Dressing
- Sliced Seasonal Fruit
- Apple Wedges, Organic Peanut Butter, Bee Pollen
- Bottled Waters

FENWAY PAAAHK..... 20

- Fenway Franks En Croute
- Warm Pretzel Bread Sticks, Warm Cheese Dip, Whole Grain Mustard
- Warm Roasted Shell-On Peanuts
- Warm Butter Popcorn and Individual Cracker Jacks
- Assorted Coca Cola Soft Drinks

CHIPS AND DIPS..... 19

- House-Made Pita, Potato, Vegetable Chips
- Red Pepper Feta Dip
- Blue Cheese Dip
- Caramelized Onion Dip
- Cucumber Yogurt Dip

PM COFFEE SHOP..... 18

- Regular and Chocolate Dipped Biscotti
- Assorted Mini Petits Fours
- Vanilla, Hazelnut and Mocha Syrups
- Whipped Cream, Chocolate Shavings and Cinnamon Powder
- Traditional Hot Chocolate, Mini Marshmallows
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Fine Teas
- Fresh Lemon, Honey Comb and Mandarin Honey

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BOSTON PARK PLAZA

PM BREAKS

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All packaged breaks must be ordered based on the full guarantee.

ENHANCEMENTS

SWEET AND SALTY

Traditional and Chocolate Dipped Biscotti, **60/dozen**

Fresh Baked Brownies, **60/dozen**

Freshly Baked Blondies, **60/dozen**

Assorted Mini Cupcakes, **60/dozen**

Assorted Cape Cod Chips, **5**

Individual Rold Gold Pretzels, **5**

Rice Crispy Treats, **48/dozen**

Individual Warm House-Made Popcorn, **60/dozen**

Power Bars, **60/dozen**

Granola or Nutri-Grain Bars, **48/dozen**

Assorted Cliff Bars, **60/dozen**

Assorted Petits Fours, **60/dozen**

Fresh Fruit Kabobs, **60/dozen**

Mini Mango Crème Brûlée, **60/dozen**

Mini Mint Chocolate Chip Crème Brûlée, **60/dozen**

Assorted Freshly Baked Cookies, **60/dozen**

FRUITS

Fresh Fruit Kabobs, **60/dozen**

Assorted Whole Fruit, **40/dozen**

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee, **98/gallon**

Honey and Mint Iced Green Tea, **80/gallon**

Lemonade, **80/gallon**

Raspberry Limeade, **80/gallon**

Peach Tea, **80/gallon**

Iced Tea, **80/gallon**

Mint Green Tea, **80/gallon**

Assorted Soft Drinks, **5**

Bottled Water, **5**

Assorted Red Bull Energy Drinks, **84/dozen**

Infused Seasonal Water, **45/gallon**

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BOSTON PARK PLAZA

RECEPTION DISPLAYS

Based on a maximum of 90 minutes of continuous service.

Minimum of 25 guests required per display station.

All display stations must be ordered based on the full guarantee.

CHILLED RAW BAR DISPLAY 22

Below is based on 5 total pieces per person (2 Shrimp, 2 Oysters and Crab Claw)

Chilled Jumbo Shrimp

Local Oysters on the Half Shell

Jonah Crab Claws

Butter Poached ½ Maine Lobster Tail (+\$8pp)

King Crab Claws (+\$20pp)

Cocktail and Mignonette Sauce

Lemon Wedges, Petite Tabasco, Water Crackers

CHARCUTERIE DISPLAY 21

Shaved Prosciutto

Mortadella

Sopressata

Lamb Merguez

Fig Puree

House Mustard

Gherkins and Pickled Vegetables

Grilled French Bread

SLIDER STATION 23

CHOOSE ANY THREE

Black Pepper Bacon and Cheddar Stuffed Sliders, House Ketchup

Crab Cake Sliders, Lemon Tartar Sauce

House-Made Meatball Slider, Smoked Provolone, Rustic Marinara

Chicken, Raita, Pickled Onions

Lamb Merguez Sliders, Goat Cheese, Mint

Sliced Beef Tenderloin Sliders, Crumbled Blue Cheese, Caramelized Onions, Herb Aioli

FLAT BREADS 20

CHOOSE ANY THREE

Buffalo Chicken, Celery and Crumbled Blue Cheese

Arugula, Shaved Fennel and Roasted Mushroom

Feta, Baby Spinach and Tomato

House-Made Meatball

Sausage, Pepperoni and Banana Pepper

Tomato, Fresh Mozzarella and Basil

Chicken Carbonara

SEAFOOD PAELLA STATION 24

Served in a traditional paella pan, minimum 100 people

Baby Shrimp

Cape Scallops

Chorizo Sausage

Little Neck Clams

Local Mussels

Chicken

Calasparra Rice

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BOSTON PARK PLAZA

RECEPTION DISPLAYS

Based on a maximum of 90 minutes of continuous service.

Minimum of 25 guests required per display station.

All display stations must be ordered based on the full guarantee.

FRENCH FRIES..... 16

House-Made Boardwalk Fries

Sweet Potato Fries

Tater Tots

Toppings – Warm Cheese Sauce, Chopped Bacon, Sour Cream, Malt Vinegar, Ketchup, Jalapeno Ketchup, Garlic Aioli, Cinnamon Sugar, Truffle Oil and Shredded Parmesan

PASTA DISPLAY..... 21

Accompanied with Garlic Bread and Grissini Sticks

CHOOSE ANY THREE

Penne Pasta, Bolognese Sauce, Shaved Parmesan

Fried Cheese Ravioli, Marinara Sauce

Baked Rigatoni, Ricotta, Tomato Sauce, Fresh Basil

Short Rib Ravioli, Sweet Peas, Wild Mushroom Ragout

Tuscan Eggplant Ravioli, Roasted Red Peppers, Kalamata Olives, Vodka Sauce

MEZE..... 19

Tabbouleh and Fattoush Salad

Traditional and Kalamata Olive Hummus, Warm Pita Bread

House-Made Falafel, Tahini Dipping Sauce

Baba Ghanoush, Muhammara

Celery and Carrot Sticks

TAPAS.....23

Spicy Shrimp with Garlic and Smoked Paprika

Chorizo and Kobe Beef Meatballs, Charred Tomato Broth, Farmers Cheese

Crispy Empanadas with Romesco Sauce

Patatas Bravas with Saffron Aioli

Marinated Olives, Toasted Marcona Almonds

Grilled Bread

ASIAN STATION.....24

Spicy Tuna Rolls and California Rolls

Pork Dim Sum and Vegetable Pot Stickers

Buckwheat Noodles with Chili Garlic Dressing, Sesame, Bean Sprouts

Steamed Edamame, Sea Salt

Soy Sauce, Wasabi, Pickled Ginger, Chop Sticks

Chili Miso Marinated Skirt Steak (+\$6pp)

GRILLED VEGETABLES DISPLAY.....18

Yellow Squash and Zucchini

Eggplant and Portobello Mushroom

Peppers, Red Onion, Fennel

Crostini

LOCAL CHEESE BOARD.....21

Great Hill (Marin, MA) Blue Cheese with Honey Roasted Pears and Thyme

Grafton Village (Grafton, VT) Bear Hill Alpine Cheese with Apricot Chutney

Cabot (Cabot, VT) Sharp Cheddar Cheese with Jalapeno Jelly

Smoked Almonds and Salted Mixed Nuts

Sun Dried Apricots

Grilled French Bread and Water Crackers

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BOSTON PARK PLAZA

DESSERT DISPLAYS

All dessert reception displays are served with freshly brewed regular and decaffeinated coffee & a selection of fine teas.

All dessert displays must be ordered based on the full guarantee.

90 minute display maximum.

**Beignet Station requires 1 chef per 75 guests, \$175 fee per chef*

SWEET TABLE 18

CHOOSE ANY FIVE

Chocolate Covered Strawberries

Petite Fresh Fruit Tarts

Lemon Bars

Petite Lemon Meringue Pies

Petite Nutella Chocolate Tarts

Individual Strawberry Rhubarb Shortcake

Chocolate Covered Cheesecake Lollipops

Mint Chocolate Chip Crème Brûlée

Mango Crème Brûlée

Boston Cream Pie Bites

Fresh Fruit Kabobs

Assorted Petite Cupcakes

21 AND OVER.....21

Grand Marnier and Godiva-Infused Strawberries

Chocolate Cherry Truffles, Cherry Brandy

Adult Milkshake in Chocolate and Vanilla (Made with Alcohol)

Chocolate Stout Marshmallows, Sea Salt Pretzels

CHOCOLATE DIPPING STATION 18

Warm Dark and White Chocolate

Long Stem Strawberries

Rice Crispy Squares

Sliced Bananas

Oreo Cookies

Marshmallows

Pretzel Rods

*BEIGNET STATION WITH CHEF ATTENDANT 14

Traditional Beignets cooked to order

Accompanied with Warm Chocolate Dipping Sauce and Powdered Sugar

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BOSTON PARK PLAZA

ACTION/CARVING STATIONS

Based on a minimum of 90 minutes of continuous service.

Minimum of 50 guests is required per station.

A \$175 culinary attendant fee is required per 75 guests on each action station.

All action stations must be based on the full guarantee.

MARTINI SALAD STATION24

Interactive salad station where guests are invited to put their salad and toppings of choice in their own martini shaker! Once they fill up their shaker, our uniformed station attendant will be waiting to "shake it up" with their dressing of choice!

Iceberg, Spinach, Romaine and Mixed Baby Greens

Grilled Shrimp, Herb Roasted Chicken, Seared Tuna

Carrot, Cucumber, Cherry Tomato, Sliced Radish, Kalamata Olives, Grilled Portobello Mushrooms Hard Boiled Egg, Applewood Bacon

Crumbled Blue Cheese, Shaved Parmesan, Marinated Fresh Mozzarella and Shredded Cheddar Cheese

Buttermilk Ranch, Thousand Island, Blue Cheese Dressing, Balsamic and Italian Vinaigrette

VEGETABLE TEMPURA STATION21

Tempura battered and fried to order, served in mini fry baskets

Accompanied with Sweet Chile Dipping Sauce and Calabria Pepper Aioli

Assorted Vegetables – Zucchini, Squash, Green Beans, Sweet Potatoes and Asparagus

SMALL PLATES

All small plates are chef-attended stations creating individual portions.

SLOW ROASTED CHICKEN23

Seasonal Accompaniments

SWEET AND SOUR CHICKEN20

Tempura Chicken, Jasmine Rice, Sweet and Sour Sauce, Served in Mini Chinese Take Out Containers

NEW ENGLAND SURF AND TURF38

Petite Grilled Filet Mignon, Butter Poached Maine Lobster, Roasted Garlic Mashed Potatoes, Baby Carrots

SLOW COOKED BERKSHIRE PORK RACK25

Apple Jam, Red Cabbage

SHRIMP AND GRITS24

Sautéed Jumbo Shrimp, Stone Ground Grits, Vermont Smoked Cheddar, Roasted Chile Oil

GARLIC AND HERB ROASTED BEEF TENDERLOIN28

Sliced Beef Tenderloin, Roasted Baby Potatoes, Grilled Asparagus, Port Wine Demi-Glace

TOGARASHI CRUSTED TUNA26

Bok Choy, Toasted Sesame, Soy Ginger Sauce

SHORT RIB STATION26

Seasonal Harpoon-Glazed Short Rib of Beef, House-Smoked Rainbow Potatoes, Caramelized Brussel Sprouts

COLORADO LAMB RACK30

Green Olive Whipped Potato, Red Rosemary Jus, Garlic Broccolini

23

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BOSTON PARK PLAZA

PASSED HORS D'OEUVRES

All passed hors d'oeuvres require a minimum order of 50 pieces per item, or:

Choose any four items for 24

Choose any six items for 36

Choose any eight items for 48

Minimum of 50 guests is required.

HOT HORS D'OEUVRES

Dijon and Herb Crusted Lamb Lollipop, 8

Rice Crispy Coated Tempura Shrimp, Sweet Chile Dipping Sauce, 7

Petite Crab Cake, Lemon Tartar, Water Cracker, 8

Fig and Blue Cheese Flat Bread Bites, 6

Pretzel Crusted Chicken, Dijon Dipping Sauce, 6

Tomato Basil Soup Shot, Cheddar Crouton, 6

Bacon Wrapped Scallops, 7

Porcini Mushroom Arancini, 6

Petite Beef Wellington, 7

Buffalo Chicken Spring Roll, Blue Cheese Dipping Sauce, 6

Panang Shrimp Spring Roll, 7

Vegetable Samosa, 6

Smoked Beef Brisket Empanada, 6

COLD HORS D'OEUVRES

Marinated Antipasto Kabob, 6

Togarashi Spiced Yellow Fin Tuna, Seaweed Salad, Crisp Wonton, 6

Sliced Beef Tenderloin Bruschetta, Lemon Ricotta, Truffle Oil, 7

Butter Poached Lobster Salad Tart, 7

Grilled Herb Chicken Salad Profiterole, 6

Individual Shrimp Cocktail, 8

Fresh Fruit Kabob, 6

California Roll, Wasabi Aioli, 6

Two Tomato Bruschetta, Shaved Fontina, 6

Quinoa and Tomato Bruschetta, 6

Toasted Walnut and Gorgonzola Stuffed Toy Box Tomato, 6

Hummus-Tini, Crispy Pita, Olive Oil, 6

Fresh Thai Vegetable Roll, 7

Caprese Spoon, Basil Pesto, 6

Fresh Thai Summer Roll with Sweet Chili Sauce, 7

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BOSTON PARK PLAZA

DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee & a selection of fine teas.

Dinner buffets based on a maximum of 90 minutes of continuous service.

The following buffets are available after 2pm.

WINTER BUFFET 82

- Roasted Butternut Squash and Pink Lady Apple Soup
- Autumn Baby Greens Salad with Roasted Beets, Quinoa, Goat Cheese and Apple Cider Vinaigrette
- Slow Roasted Whole Organic Turkey, Sage Pan Jus
- Bacon Wrapped Berkshire Pork Loin, Caramelized Pear Sauce
- Cedar Plank Roasted Atlantic Salmon, Lemon Butter Sauce
- Caramelized Brussel Sprouts, Pancetta Lardons
- Blended Wild Rice with Sundried Cranberries
- Pumpkin Pie Cheesecake, Gingerbread Brittle

NEW ENGLAND CLAM BAKE 135

- New England Clam Chowder, Oyster Crackers
- Iceberg Lettuce with Carrots, Cucumbers and Tiny Tomatoes with Ranch and Spicy Italian Vinaigrette
- Wedge Cut Watermelon
- Buttermilk Coleslaw
- Warm Steamer Clams, Drawn Butter
- Steamed Mussels, White Wine, Garlic and Butter
- Whole Maine Lobsters
- Crab Cakes with Spicy Remoulade
- BBQ Chicken
- Steamed Baby Rainbow Potatoes, Butter, Parsley
- Linguica
- Corn on the Cob
- Boston Cream Pie

EAT LOCAL 80

- Most products are sourced within 100 miles of Boston*
- Potato and Leek Soup, Crispy Rock Shrimp
- Eva's Garden Seasonal Greens, Oven-Dried Tomatoes, Local Fresh Mozzarella, Balsamic Vinaigrette
- Balance Rock Farms Citrus-Glazed Whole Roasted Chicken
- Fried Clams, House-Made Tartar and Cocktail Sauce
- House-Smoked Berkshire Pork Loin, Apricot Bourbon Glaze
- Au Gratin Potatoes
- Seasonal Vegetables
- Warm Cranberry White Chocolate Bread Pudding, Seasonal Harpoon Anglaise
- Lobster Rolls (+\$10pp)
- Boston Cream pie

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BOSTON PARK PLAZA

DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and fine teas.

Dinner buffets based on a maximum of 90 minutes of continuous service.

The following buffets are available after 2pm.

**Prime Rib Carving Station requires 1 chef per 75 guests, \$175 fee per chef.*

ITALIAN CUCINA82

White Bean and Escarole Soup

Mixed Baby Greens Salad with Grilled Calamari, Toasted Pine Nuts and Roasted Red Peppers with a Spicy Oregano Vinaigrette

Shaved Prosciutto and Melon Salad, Balsamic Reduction

Veal Marsala, Wilted Spinach, Wild Mushrooms

Shrimp Fra Diavolo, Penne Pasta

Chianti Braised Short Ribs, Roasted Garlic, Pancetta

Stone Ground Polenta, Mascarpone, Fresh Rosemary

Broccoli Rapini, Lemon Gremolata

Pistachio and Dark Chocolate Panna Cotta

Tiramisu

CLASSIC STEAKHOUSE 90

Lobster Bisque

Traditional Wedge Salad, Crisp Bacon, Egg, Tomato, Crumbled Blue Cheese, Radish, Blue Cheese Dressing

Jumbo Shrimp Cocktail

*Chef Attended Prime Rib Carving Station, Rosemary Au Jus

Prime Sirloin (+\$8)

Prime Tenderloin (+\$12)

Prime Skirt Steak, Wild Mushroom Demi-Glace

Grilled Block Island Swordfish, Lump Crab Garnish, Lemon Butter Sauce

Twice Baked Potato

Green Beans, Caramelized Shallots, Crisp Bacon

Warm Apple Cobbler, Cinnamon Whipped Cream

DESSERT ENHANCEMENTS

Traditional Boston Cream Pie, 6

Layered Individual Tiramisu, 6

Chocolate Espresso Crème Brûlée, 6

NY Cheesecake, Strawberry Topping, 6

Petite Fresh Fruit Tarts, 6

Chef's Choice of any Three, 15

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BOSTON PARK PLAZA

PLATED DINNER

All dinners include choice of starter (soup or salad), assorted rolls and butter, entrée and dessert course with freshly brewed regular and decaffeinated coffee and select teas.

STARTERS: CHOOSE ONE

New England Clam Chowder, Oyster Crackers

Tomato Basil Soup, Pesto

Hearty Chicken Noodle Soup

Roasted Butternut Squash and Pink Lady Apple Soup

Boston Bibb and Baby Lola Rosa Salad with Shaved Watermelon Radish, Pea Tendril, Chick Peas, Citrus Vinaigrette

Romaine Heart Salad, Oven-Dried Tomatoes, Shaved Parmesan, Shaved Red Onion, Garlic Croutons, Creamy Caesar Dressing

Steakhouse Wedge Salad, Crumbled Blue Cheese, Bacon, Cured Tomatoes, Shaved Radish, Carrot, Creamy Blue Cheese Dressing

Baby Kale & Quinoa Salad, Toasted Almonds, Popcorn Shoots, Thompson Grapes, Acai Vinaigrette

ENHANCEMENT APPETIZERS

Jumbo Lump Crab Cake Appetizer, Shaved Fennel and Herb Salad, Lemon Tartar Sauce, **10**

Rigatoni Pasta, House-Made Kobe Meatballs, Fresh Mozzarella and Basil, **6**

Pan Seared Shrimp and Smoked Cheddar Grits, Roasted Chile Oil, Snipped Chives, **8**

ENTRÉES

GRILLED FILET MIGNON 88

Three Cheese Au Gratin Potatoes, Grilled Asparagus, Port Wine Demi-Glace

SLOW COOKED BONELESS BEEF SHORT RIBS..... 80

Sour Cream and Chive Whipped Yukon Gold, Green Beans, Glazed Peppercorns

GRILLED NY STRIP STEAK86

Marbled Fingerling Potatoes, Green Beans, Green Peppercorn Cognac Sauce

HERB ROASTED SALMON 75

Parsnip and Celery Root Puree, Caramelized Brussel Sprouts, Lemon Butter Sauce

JUMBO LUMP CRAB CAKES 85

Roasted Fingerling Potatoes, Green Beans, Baby Carrots

LEMON PANKO CRUSTED LOCAL COD.....80

Whipped Potato Puree, Green Beans, Tomato Provencal Sauce

PAN ROASTED CHICKEN BREAST 74

Wild Rice Pilaf, Sundried Cranberries, Caramelized Brussel Sprouts, Porcini Cream

PRETZEL CRUSTED CHICKEN BREAST ... 74

Buttermilk Whipped Potatoes, Green Beans, Oven-Dried Tomatoes, Dijon Demi-Glace

LEMON & HERB ROASTED ½ CHICKEN ... 74

Crispy Garlic Spaetzle, Sautéed Spinach, Pan Jus

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BOSTON PARK PLAZA

PLATED DINNER

All dinners include choice of starter (soup or salad), assorted rolls and butter, entrée and dessert course with freshly brewed regular and decaffeinated coffee and select teas.

ENTRÉES

**DIJON & HERB CRUSTED
DOMESTIC LAMB.....88**

Green Olive Whipped Potato, Grilled Broccolini

CAVATELLI PASTA..... 68

Mushrooms Bolognese, Pecorino, Oregano

SEASONAL VEGETABLE CURRY 68

Coconut Rice and Naan

COMBINATION PLATES

**PETITE FILET MIGNON
& BUTTER POACHED LOBSTER TAIL 115**
Roasted Garlic Potato Puree, Grilled Asparagus

**PETITE FILET MIGNON
& HERB ROASTED ATLANTIC SALMON ... 95**
Au Gratin Potatoes, Green Beans, Oven-Dried Tomato

**PAN ROASTED CHICKEN BREAST
& HERB SEARED ATLANTIC SALMON 90**
Blended Wild Rice, Green Beans, Baby Carrots

DESSERTS: CHOOSE ONE

Boston Cream Pie, Whipped Cream, Chocolate Sauce

Espresso Gelato, Chocolate Dipped Biscotti

Chocolate Marquise Cake, Caramel Sauce,
Flaked Sea Salt

Individual Tiramisu

Warm Gala Apple Cobbler, Vanilla Bean Gelato

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BOSTON PARK PLAZA

HOST BAR ON CONSUMPTION

All beverages must be purchased from the hotel.

Host bar prices are per drink and are based on consumption.

One bartender per 100 guests, \$185 per bartender.

APPRECIATED BRANDS

Pricing is per drink, unless noted otherwise.

COCKTAILS11

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan and Bacardi Rum
- Crown Royal Whisky
- Johnnie Walker Black Scotch
- Maker's Mark Bourbon

WINE.....11

- William Hill Chardonnay and Cabernet
- Anterra Pinot Grigio
- Ballard Lane Pinot Noir
- Cape Mentelle Sauvignon Blanc

IMPORTED AND SPECIALTY BEER8

- Amstel
- Harpoon IPA
- Sam Adams
- Stella Artois

DOMESTIC BEER.....7

- Bud Light
- Yuengling

NON-ALCOHOLIC BEER7

- Beck's

NON-ALCOHOLIC BEVERAGES5

- Mineral Water
- Fruit Juices
- Assorted Coke Product Soft Drinks

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BOSTON PARK PLAZA

HOST BAR ON CONSUMPTION

All beverages must be purchased from the hotel.

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One bartender per 100 guests, \$185 per bartender.

FAVORITE BRANDS

Pricing is per drink, unless noted otherwise.

COCKTAILS 10

- New Amsterdam Vodka
- New Amsterdam Gin
- Captain Morgan and Bacardi Rum
- Seagram's 7 Whiskey
- Jim Beam Bourbon
- Dewar's White Label Scotch

WINE 10

- Canyon Road Cabernet Sauvignon and Pinot Noir
- Canyon Road Pinot Grigio and Chardonnay

IMPORTED AND SPECIALTY BEER 8

- Amstel
- Harpoon IPA
- Sam Adams
- Stella Artois

DOMESTIC BEER 7

- Bud Light
- Yuengling

NON-ALCOHOLIC BEER 7

- Beck's

NON-ALCOHOLIC BEVERAGES 5

- Mineral Water
- Fruit Juices
- Assorted Coke Product Soft Drinks

SPECIALTY DRINKS 12

CHOOSE ONE COCKTAIL ENHANCEMENT

- Rosemary Whiskey Sour – Bourbon, Rosemary Simple, Fresh Lime, Fresh Lemon
- Park 75 – Gin, Lemon, Pure Cane, Champagne, Pomegranate
- Plaza Paloma – Tequila, Grapefruit, Lime, Soda
- Nantucket Mule – Vodka, Cranberry Puree, Ginger Beer
- Statler Punch – Spiced Rum, Orange Juice, Pineapple, Lemon, Simple Bitters

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BOSTON PARK PLAZA

HOSTED BAR PACKAGE

All beverages must be purchased from the hotel.

Package bar prices are per person per hour, based on the guarantee.

One bartender per 100 guests, \$185 per bartender.

APPRECIATED BAR PACKAGE

Pricing is per person.

FIRST HOUR 20
EACH ADDITIONAL HOUR..... 12

Absolut Vodka
Tanqueray Gin
Captain Morgan and Bacardi Rum
Crown Royal Whisky
Johnnie Walker Black Scotch
Maker's Mark Bourbon

William Hill Chardonnay and Cabernet
Anterra Pinot Grigio
Ballard Lane Pinot Noir
Cape Mentelle Sauvignon Blanc

Imported and Domestic Beers

Mineral Water
Fruit Juices
Assorted Coke Product Soft Drinks

FAVORITE BAR PACKAGE

Pricing is per person.

FIRST HOUR..... 18
EACH ADDITIONAL HOUR..... 10

New Amsterdam Vodka
New Amsterdam Gin
Captain Morgan and Bacardi Rum
Seagram's 7 Whiskey
Jim Beam Bourbon
Dewar's White Label Scotch

Canyon Road Cabernet Sauvignon and Pinot Noir
Canyon Road Pinot Grigio and Chardonnay

Imported and Domestic Beers

Mineral Water
Fruit Juices
Assorted Coke Product Soft Drinks

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BOSTON PARK PLAZA

HOSTED BAR PACKAGE ENHANCEMENTS

Package bar enhancements can only be ordered in conjunction with a bar package.

The per person pricing has to be based on the full guarantee.

\$185 per bartender is required for the specialty beverage station.

MOJITO STATION 10

CHOOSE THREE

- Classic
- Mango
- Raspberry
- Strawberry
- Pomegranate
- Blueberry
- Passion Fruit

CORDIALS 12

- Kahlua
- Sambuca
- Bailey's
- Amaretto

CHAMPAGNE COCKTAIL STATION 10

CHOOSE THREE

- Poinsettia – Vodka, Cranberry Juice, Champagne
- Bellini – Peach Juice, Peach Schnapps, Champagne
- Kir Royale – Crème de Cassis, Champagne
- French 75 – Gin, Simple Syrup, Lemon, Champagne

CLASSIC COCKTAILS 12

CHOOSE THREE

- Martini
- Manhattan
- Tom Collins
- Old Fashioned
- Moscow Mule

BREW MASTER CRAFT BEER STATION ... 10

CHOOSE FOUR

- Allagash White – Portland, ME
- Cisco Brewers Whale's Tale Pale Ale – Nantucket, MA
- Magic Hat #9 – South Burlington, VT
- Notch Session Pils – Ipswich, MA
- Sam Adams Seasonal – Boston, MA
- Smuttynose India Pale Ale – Portsmouth, NH
- Wachusett Blueberry – Westminster, MA
- Wolaver's Oatmeal Stout – Portsmouth, NH
- Bard's Gold (Gluten-Free) – Minneapolis, MN

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BOSTON PARK PLAZA

WINES

Wines are subject to availability.

One bartender is required for every 100 guests.

WHITE WINES

SPARKLING WINES & CHAMPAGNE

Cava – Freixenet Blanc de Blanc Brut, Spain, **40**

Prosecco – La Marca, Veneto, Italy, **48**

Moët & Chandon 'Imperial', France, **98**

Dom Perignon Brut, France, **295**

LIGHT TO MEDIUM BODIED WHITE WINES

Pinot Grigio – Anterra, Mezzacorona, Italy, **38**

Pinot Grigio – Maso Canali, Trentino, Italy, **50**

Sauvignon Blanc – Benziger, Sonoma, CA, **48**

Sauvignon Blanc – Frog's Leap, Napa, CA, **66**

Riesling – August Kessler R, Kabinett, Germany, **48**

MEDIUM TO FULL BODIED WHITE WINES

Riesling – Hugel, Alsace, France, **65**

Sancerre – Domaine Fouassier, Loire, France, **62**

Chardonnay – William Hill, Central Coast, CA, **44**

Chardonnay – Sean Minor, Sonoma, CA, **50**

Chardonnay – Saintsbury, Carneros, CA, **66**

Chardonnay – Newton Red Label, Napa, CA, **60**

RED WINES

LIGHT TO MEDIUM BODIED RED WINES

Pinot Noir – Ballard Lane, Central Coast, CA, **40**

Merlot – Columbia Winery, Columbia, WA, **44**

Rioja – LZ Crianza, Spain, **48**

Pinot Noir – MacMurray, Russian River, CA, **55**

Merlot – Duckhorn Decoy, Napa, CA, **60**

Pinot Noir – Belle Glos 'Dairyman', Russian River, CA, **95**

MEDIUM TO FULL BODIED RED WINES

Cabernet Sauvignon – William Hill, Central Coast, CA, **42**

Cabernet Sauvignon – Queens Peak, Sonoma, CA, **48**

Malbec – Zuccardi Q Reserva, Mendoza, Argentina, **52**

Cabernet Sauvignon – Alexander V.Y., Sonoma, CA, **50**

Shiraz – Mitolo 'The Jester', McLaren Vale, Australia, **58**

Cabernet Sauvignon – Franciscan, Napa, CA, **58**

Cabernet Sauvignon – Sean Minor, Sonoma, CA, **58**

Cabernet Sauvignon – Stags Leap 'Artemis',
Napa, CA, **115**

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BOSTON PARK PLAZA

CASH BAR

All beverages must be purchased from the hotel.

Cash Bars must reach \$750 in Sales per bar or balance will be charged to Master Account.

One bartender per 100 guests, \$185 per bartender, and \$155 per cashier.

Cash bars must be accompanied by a Food Minimum.

Credit Cards will be accepted on all Cash Bars.

APPRECIATED BAR

Cocktails, **12**

Wine, **12**

Domestic Beer, **8**

Imported and Specialty Beer, **9**

Non-Alcoholic Beverages, **5**

Mineral Water

Fruit Juices

Assorted Coke Product Soft Drinks

FAVORITE BAR

Cocktails, **11**

Wine, **11**

Domestic Beer, **8**

Imported and Specialty Beer, **9**

Non-Alcoholic Beverages, **5**

Mineral Water

Fruit Juices

Assorted Coke Product Soft Drinks

HOUSE-MADE BAR SNACK MIX

Per person, **5**

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BOSTON PARK PLAZA

CATERING AND EVENT GUIDELINES

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the hotel by the customer, guests or exhibitors. Boston Park Plaza is the only licensed authority to sell and serve liquor for consumption on premise. Massachusetts State Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification. Hotel reserves the right to refuse alcohol service to anyone. Please note: On Sunday, any alcoholic beverage service must begin after 11:00am.

TAX AND SERVICE FEES

There is 15% service charge, a 10% taxable administrative charge, and 7% state and local tax which will be added to all food and beverage charges. All Federal, State taxes which may be imposed or applicable to this agreement and to the services rendered by Boston Park Plaza are in addition to the prices herein agreed upon, and the patron agrees to pay for them above and beyond the published food and beverage pricing. All taxes and fees are subject to change.

ATTENDANCE GUARANTEES

Ten (10) business days prior to all food and beverage function, the hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number cannot be reduced by more than 10% at the time the hotel receives the guaranteed number of guests.

Final guarantees are due to the Catering Department by 12:00pm noon at least (3) business days prior to the first scheduled event date. Split meal choice menus may require an earlier guarantee date so please speak with your Catering and/or Convention Services Manager for details. Kosher events will require a 2 week minimum for guarantees. If the guarantee is not received by the cutoff date, the hotel will assume the "expected" number of guests noted is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation and event staffing. Should the actual number of guests exceed the guarantee, the customer will be charged for the actual number of guests in attendance.

The hotel will provide an overset in seating for up to 3% over the guarantee. Please note food will only be prepared for the guarantee, not for the overset. The 3% overset is applicable to groups of 100 and above.

EVENT FEES

Fees will apply to events that do not hit required minimums according to meal periods. There is a \$100 additional fee for guarantees under 25 guests for any event. Any food additions made within 48 hours of event are subject to a 25% additional food surcharge.

One bartender is required for every 100 guests at a fee of \$185 per bartender.

A \$175 attendant/chef fee is required for any interactive station. We require 1 chef/attendant per 75 guests for any action station.

Any food additions made within 48 hours of event are subject to a 25% additional food surcharge.

Please note: Events are staffed and food is ordered based on your guarantee. If the guarantee should change within 72 hours, additional fees may apply.

FUNCTION ROOMS

Function rooms are assigned by the hotel according to the guaranteed minimum number of guests anticipated. Increases in room rental fees are applicable if group attendance drops below the estimated attendance from the time of the booking. The hotel reserves the right to change groups to a room more suitable based on increases or decreases in attendance, to accommodate the number of guests. Hotel will provide notification to the client should a room change need to be made.

Room re-set fees may apply if changes to the room are made on-site.

SMOKING

In accordance with the Massachusetts Clean Air Act, the hotel is a smoke-free environment.

DAMAGES

Any damages to the hotel, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be arranged through Catering/Convention Services prior to move-in and after move-out to assess the condition. Damages include hotel rooms. Deep clean fees may apply should an attendee smoke in a non-smoking guestroom and/or function room.