

BOSTON PARK PLAZA

BANQUET MENUS

BOSTON
PARK PLAZA

EST · 1927



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

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Additional fee for guarantees less than 25 is \$100 per event. Any food additions made within 48 hours of event are subject to a 25% additional food surcharge.

The hotel will allow a 3% overset based on the original guarantee for events of 100 guests or more. The hotel will not provide an overset if the guarantee is increased within 48 hours prior to the event.

All pricing is per person unless otherwise noted. A 15% service charge, a 10% taxable administration charge, and a 7% state meals tax will be added to your check. The service charge is distributed to banquet employees. No other fees or charges (including administrative charges) are tips, gratuities or service charges for employees.

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

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BOSTON PARK PLAZA

CONTINENTAL BREAKFASTS

All continental breakfasts include chilled orange 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 11a.m.

Gluten free options are available.

EUROPEAN CONTINENTAL..... 42

Regular and Chocolate Filled Croissants, Breakfast Fruit Strudel, Coffee Cake, Rugelach

Fruit Preserve, Butter and Individual Nutella

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

Fresh Cut Seasonal Fruits and Berries

House-Made Apple Muesli with Almond Milk

Hard Boiled Eggs

Cured Salami and Serrano Ham

Sliced Brie, Swiss and Cheddar Cheese

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

French Bread and Assorted Hard Rolls

EXECUTIVE CONTINENTAL.....38

Assorted Whole Grain Bagels, 7-Grain Bread for Toast

Assorted Muffins and Danish

Butter, Traditional and Low-Fat Cream Cheese
Peanut Butter, Fruit Preserve

Fresh Seasonal Fruit Salad

Whole Bananas

Build Your Own Parfait – Vanilla Greek Yogurt with Sliced Almonds, Walnuts, Sun-Dried Apricot, Cranberries, Banana Chips, Pumpkin and Sunflower Seeds, Local Honey, Fresh Berries, Cinnamon and Flax Seed

Hard Boiled Eggs

Assorted Kashi Cereal with Skim and Almond Milk

CONTINENTAL BREAKFAST 34

Oven Fresh Croissants, Seasonal Muffins and Danish
Butter and Fruit Preserve

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

Fresh Cut Seasonal Fruits and Berries

Assorted Individual Flavored Regular and Greek Yogurt

BOSTON PARK PLAZA

BREAKFAST BUFFETS

All breakfast buffets include chilled orange 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 11a.m.

AMERICAN BREAKFAST 43

Oven Fresh Croissant, Muffins and Danish Pastries
Served with Butter and Fruit Preserve

Fresh Cut Seasonal Fruit and Assorted Berries

Assorted Individual Flavored Regular and Greek Yogurt

Fluffy Scrambled Eggs, White Cheddar and Chives

Applewood Smoked Bacon

Country Sausage Links

Crispy Breakfast Potatoes with Rosemary and Thyme

PARK PLAZA BREAKFAST.....45

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

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

Fresh Cut Seasonal Fruit and Assorted Berries

Assorted Individual Flavored Regular and Greek Yogurt

Farm Fresh Frittata Style Scrambled Eggs with Red and Green Peppers, Onions

Stuffed Blueberry Pancakes, Vermont Maple Syrup

Applewood Smoked Bacon

Grilled Chicken Apple Sausage

Roasted Pee Wee Breakfast Potatoes with Fresh Herbs

Grapefruit Juice

NEW ENGLAND BREAKFAST.....50

Assorted Petite Boston Cream Pie, Blueberry and Cranberry Muffins

Boston Brown Bread

Sliced Fresh Seasonal Fruit and Assorted Berries

Traditional Corned Beef Hash with Poached Local Eggs

New England Lobster, Tomato, Egg Scramble

French Toast with Warm Vermont Maple Syrup and Cranberry Apple Compote

Grilled Ham Steaks, Caramelized Onion

Maple Bacon

Boston Baked Beans

Cranberry and Apple Juice

HEALTHY START.....46

Assorted Whole Grain Bagels, 7-Grain Bread for Toast

Light Cream Cheese, Butter, Peanut Butter, Fruit Preserves

Hard Boiled Eggs

Fresh Seasonal Fruit Salad

Whole Bananas

Build Your Own Parfait– Vanilla Greek Yogurt with Sliced Almonds, Walnuts, Sun-Dried Apricots, Cranberries, Banana Chips, Pumpkin and Sunflower Seeds, Local Honey, Fresh Berries, Cinnamon, Flax Seed

Individually Bottled Super Juices

Steel Cut Irish Oatmeal, Brown Sugar, Warm Cinnamon Apples

Seasonal Garden Vegetable Egg White Frittata with Gruyere

Seasonal Vegetable Hash

Tomato Juice

BOSTON PARK PLAZA

BREAKFAST ENHANCEMENTS

Enhancements can only be added to an existing breakfast buffet or continental breakfast and cannot be ordered individually.

Chef Attended Omelet Station,* **16**

Farm Fresh Scrambled Eggs, **8**

Bacon, Country Sausage or Grilled Country Ham, **5**

Belgian Waffle Station with Whipped Cream, Berries, Syrup and Powdered Sugar, **14**

Pumpkin Pancakes, Cinnamon Glaze, **8**

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

A LA CARTE

MORNING GRAINS AND PASTRIES

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

Oven Fresh Croissants, **72/dozen**

Seasonal Muffins, **72/dozen**

Gluten Free Muffins, **78/dozen**

Assorted Danish Pastries, **72/dozen**

Assorted Sliced Seasonal Breakfast Breads to include Pumpkin, Banana, Zucchini, Cranberry, Blueberry and Poppy Seed, **72/dozen**

Assorted Freshly Baked Bagels, **72/dozen**

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

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

YOGURTS & FRUITS

Individual Yogurt, **60/dozen**

Individual Greek Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey, **84/dozen**

Seasonal Sliced Fresh Fruit and Berries, **8**

Fresh Fruit Kabobs, **72/dozen**

Assorted Whole Fruit, **42/dozen**

Fresh Fruit Salad, **84/dozen**

EGGS AND SUCH

Sliced Smoked Salmon, Pickled Red Onion, Sliced Tomato and Capers, Mini Bagels, **14**

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**

Hard Boiled Eggs, **48/dozen**

BEVERAGES

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

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas, **12/pp** (based on up to 45 minutes continuous service)

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

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

Regular, Peach or Mint Green Iced Tea, **80/gallon**

Bottled Voss Water, **7**

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

Assorted Coca Cola Soft Drinks and Bottled Water, **5.50**

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

Assorted Gatorade, **84/dozen**

Coconut Water, **108/dozen**

Individual Bottled Juices (Apple, Cranberry, Orange, Grapefruit), **72/dozen**

Lemonade, **80/gallon**

Raspberry Limeade, **80/gallon**

Arnold Palmer, **80/gallon**

Infused Seasonal Water, **55/gallon**

Fall/Winter: Apple Cranberry Mint, Citrus Ginger, Ruby Red Grapefruit and Lime, Orange Basil

Spring/Summer: Strawberry Pineapple Mint, Lemon Raspberry, Cucumber Melon, Watermelon Mint, Blueberry Lime

ALL DAY BEVERAGE SERVICE

Includes up to 8 hours of continuous service

All day Coffee and Tea Service **40/pp**

All day Coffee, Tea, Soft Drinks and Bottled Water, **55/pp**

BOSTON PARK PLAZA

AVENUE 34 SIGNATURE BREAKFAST RECEPTION

Looking for something different? Try our small plate “tapas” style breakfast. The breakfast includes a selection of passed or displayed canape items along with individual small plates.

Breakfast includes chilled orange and grapefruit juice, freshly brewed regular and decaffeinated coffee and a selection of fine teas with upgraded accompaniments including flavored syrups and local honey comb.

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

Minimum of 25 guests required per buffet.

BREAKFAST RECEPTION 65

Breakfast Canapes (Select 4)

Deviled Eggs

Oatmeal Crème Brulee

Mini Breakfast Sliders

Individual Blueberry and Acai Smoothies

Assorted Mini Quiche

Fresh Fruit Skewers

Cinnamon and Sugar “Donut Holes”

Super Juice Shooters:

Kale, Coconut Water, Apple and Spinach Super Juice

Orange, Carrot, Turmeric, Mango Super Juice

Small Plates be displayed (Select 4)

Breakfast Taco – Pork Belly and Egg Taco, Queso Fresco, Salsa, Avocado in Soft Shell Tortilla

Steak and Eggs – Skirt Steak and Eggs with Chimichurri

Chicken and Waffle – Southern Style Buttermilk Chicken and Waffles with Vermont Maple Syrup

Blackened Shrimp and Grits

Lox and Bagels – Open Faced House Smoked Salmon on Mini Bagel with Crème Fraiche, Dill, Capers, Sliced Tomato and Pickled Red Onion

Huevos Rancheros – Scrambled Eggs with Chorizo, Plantains, Black Beans, Salsa and Ranchero Sauce

BOSTON PARK PLAZA

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 11a.m.

STARTERS: CHOOSE ONE

Individual Yogurt and Granola Parfait

Seasonal Fresh Fruit Salad

House Smoked Salmon with Dill Puree,
Cucumber Ribbon Toasted Irish Soda
Bread, Soft Herb Dressing, +6

ENTRÉES

AMERICAN BREAKFAST38

Three Eggs Scrambled, Breakfast Potatoes with choice of Bacon or Sausage

SOUTHERN COMFORT.....38

Buttermilk Fried Chicken, Belgian Waffle with Vermont Maple Syrup

STEAK AND EGGS BENEDICT50

Grilled Marinated Skirt Steak with Poached Eggs with Chipotle Hollandaise on a Butter Biscuit, Smoked Rainbow Potatoes

TRADITIONAL EGGS BENEDICT45

Poached Eggs, Grilled Canadian Bacon, Griddled English Muffin, Hollandaise

Lobster Eggs Benedict +9
Crab Cake Eggs Benedict +8

HUEVOS RANCHEROS STYLE42

Scrambled Eggs with Tortilla, Chorizo, Plantains, Black Beans and Salsa with Queso and Ranchero Sauce

BREAKFAST FRIED RICE.....44

Pork Belly, Vegetable Hash, Jasmine Fried Rice, Poached Eggs with Korean Chili Paste

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 with Smoked Salmon Avocado and Chive

Dark Chocolate Drizzled Walnut Clusters

Individual Organic Greek Blueberry and 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 HOUSE 19

Freshly Brewed Regular and Decaffeinated Coffee
Vanilla, Hazelnut and Mocha Syrups
Whipped Cream, Chocolate Shavings and Cinnamon Powder

Assorted Fine Teas

Fresh Lemon, Honey Comb, Mandarin Honey

Regular and Chocolate Dipped Biscotti

Palmiers

Seasonal Selections

Hot Chocolate, Mini Marshmallows (Fall/Winter)

Iced Coffee (Spring/Summer)

DONUT SHOPPE.....22

Select (3) Pastry Items

Assorted Donuts

Donut Holes

Bear Claw

Coffee Roll

Apple Turnover

Coffee Milk

(Apple Cider Donuts available in the Fall)

BOSTON PARK PLAZA

ENHANCEMENTS

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, **72/dozen**

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

Assorted Cliff Bars, **72/dozen**

Assorted Muffins, **72/dozen**

Gluten Free Muffins, **78/dozen**

Assorted Sliced Breakfast Breads – Pumpkin, Banana, Zucchini, Cranberry, Blueberry and Poppy Seed, **72/dozen**

Assorted Mixed Nuts, **40/pound**

YOGURTS & FRUITS

Individual Yogurt, **60 dozen**

Individual Greek Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey, **84/dozen**

Fresh Fruit Kabobs, **72/dozen**

Assorted Whole Fruit, **42/dozen**

Sliced Fresh Seasonal Fruit and Berries, **8**

Fresh Fruit Salad, **84/dozen**

BEVERAGES

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

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas, **12**
(based on up to 45 minutes continuous service)

Add: Vanilla, Hazelnut and Mocha Syrups with Whipped Cream, Chocolate Shavings and Cinnamon, **5**

Iced Tea, Peach Tea, Mint Green Tea, **80/gallon**

Lemonade, **80/gallon**

Raspberry Limeade, **80/gallon**

Arnold Palmer, **80/gallon**

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

Assorted Soft Drinks, **5.50**

Bottled Water, **5.50**

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

Individual Bottled Juices (Apple, Cranberry, Orange, Grapefruit) **72/dozen**

VOSS Water, **7**

Coconut Water, **108/dozen**

Infused Seasonal Water, **55/gallon**

Fall/Winter: Apple Cranberry Mint, Citrus Ginger, Ruby Red Grapefruit and Lime, Orange Basil

Spring/Summer: Strawberry Pineapple Mint, Lemon Raspberry, Cucumber Melon, Watermelon Mint, Blueberry Lime

ALL DAY BEVERAGE SERVICE

Includes up to 8 hours of continuous service

All day Coffee and Tea Service **40/pp**

All day Coffee, Tea, Soft Drinks and Bottled Water, **55/pp**

BOSTON PARK PLAZA

COLD 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.

Gluten Free Bread and Wraps Available

ALL WRAPPED UP53

Tomato Basil Soup

Mixed Baby Greens Salad, Marinated Artichokes, Hearts of Palm, Balsamic Vinaigrette

Charred Corn and Black Bean Salad with Lump Crab

Assorted Individual Bags of Cape Cod Potato Chips Kosher

Dill Pickle Spears Assorted

Cookies and Brownies

CHOOSE ANY THREE

Grilled Chicken Caesar Salad

Honey Mustard Chicken 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

Honey Ham with Swiss Cheese, Lettuce, Tomatoes, Whole Grain Dijon Mustard

Tuna Salad Wrap, Sliced Cucumber and Mixed Greens

Grilled Vegetable Wrap, Traditional Hummus, Baby Spinach

Italian Vegetable Wrap, Roasted Eggplant, Summer Squash, Zucchini, Avocado, Arugula and Pesto Mayo

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 Asparagus, 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)

BOSTON PARK PLAZA

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

MEDITERRANEAN56

Vegetarian Chick Pea and Lentil Soup

Tabbouleh Salad with Tomato, Mint and Parsley

Romaine Lettuce with Cucumber, Feta, Tomato, 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... .. 54

SOUP STATION: CHOOSE TWO SOUPS

Roasted Chicken Noodle

New England Clam Chowder

Vegetable Minestrone

Tomato Basil Soup

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

Grilled Chicken and Roasted 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

DESSERT:

Assorted Cake Pops

BOSTON PARK PLAZA

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.

BACK TO BASICS58

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

BBQ60

Warm Corn Bread Mini Muffins and Sweet 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

BBQ Baked Beans

"Street" Corn with Chili and Cheddar Cheese

CHOOSE THREE ENTRÉES

(Includes Assorted Regional BBQ Sauces on the Side: Carolina Gold, Traditional Texas Style, Sweet & Heat, Passion Fruit BBQ)

Smoked BBQ Chicken with House Dry Rub

Fork Tender BBQ Beef Brisket

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

Hot Links Sausage

St. Louis Style Baby Back Ribs

Slow Roasted BBQ Pulled Pork

DESSERTS

Warm Apple Cobbler, Cinnamon Whipped Cream
Or

Assorted Individual Pies: Apple, Blueberry, Cherry, Strawberry Rhubarb

BOSTON PARK PLAZA

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.

SOUTH OF THE BORDER56

Chicken Enchilada Soup, Crisp Tortilla Strips

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

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

Flour Tortillas

Shredded Cheddar Cheese, Sour Cream, Guacamole,

Shredded Lettuce, and Salsa

Slow Roasted Ranchero Beans, Queso Fresco

Caramelized Sweet Plantains with Cilantro Honey Drizzle

Cinnamon Sugar Dusted Chocolate and Caramel Filled Churros

NORTH END58

Hearty Vegetable Minestrone

Warm Garlic Bread

Hearts of Romaine Caesar Salad, Grated Parmesan and Creamy Caesar Dressing

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

Roasted Vegetable Ratatouille, Parmesan Crust

CHOOSE TWO ENTRÉES (THREE FOR +\$7)

Grilled Italian Sausage, Roasted Peppers and Caramelized Onions

Braised Short Rib Ravioli, Sweet Peas, Wild Mushroom Ragout

Chicken Parmesan, Marinara Sauce

Breaded Eggplant Parmesan, Giardiniera Vegetables

Penne Pasta, Sautéed Rock Shrimp Fra Diavolo, Fresh Basil, Roasted Tomatoes, Wilted Spinach

DESSERT

Assorted Petit Cannoli

DESSERT ENHANCEMENTS

Chocolate Covered Cheesecake Lollipops, 5

Petite Red Velvet Cupcakes, 5

Traditional Boston Cream Pie Bites, 5

NY Cheesecake Squares, Strawberry Topping, 5

Chocolate and Caramel filled Churros with Chocolate Dipping Sauce 5

Petite Fresh Fruit Tarts, 5

Sliced Seasonal Fruit, 7

Chef's Choice of (3), 12

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

Seasonal Chilled Melon Soup

Potato Leek Soup

Chicken Noodle Soup

ENTRÉES

SWEET CHILE GLAZED JUMBO SHRIMP.....48

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 TENDERLOIN.....50

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

MEZE PLATE 48

Hummus, Tabbouleh, Baba Ghanoush over Baby Greens, Pita Chips

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. For any split menus highest price prevails

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, 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 MIGNON62

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

GRILLED SKIRT STEAK.....60

Spanish Yellow Rice and Black Beans, Roasted Julienne Red Peppers, Zucchini, Squash

SLOW COOKED BONELESS BEEF SHORT RIBS.....58

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

HERB ROASTED SALMON.....52

Quinoa, Cous Cous and Farro Risotto, Caramelized Brussel Sprouts, Lemon Butter Sauce

HERB CRUSTED COD.....54

Fingerling Potatoes, Roasted Vegetable Ratatouille, Tomato Provencal Sauce

INDIVIDUAL SEAFOOD PAELLA.....54

Baby Shrimp, Cape Scallops, Chorizo, Little Neck Clams, Local Mussels, Chicken, Calasparra Rice

PAN ROASTED CHICKEN BREAST.....50

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

HERB MARINATED STATLER CHICKEN BREAST.....50

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

LEMON & HERB ROASTED ½ CHICKEN....50

Fingerling Potatoes, Heirloom Carrots, Pan Jus

CAVATELLI PASTA 48

Spinach, Oven Dried Tomato, Mushrooms, White Wine, (Gluten Free/Vegan Pasta Available)

VEGETABLE TEMPURA WITH SWEET CHILI GLAZE.....48

Tofu, Cauliflower, Zucchini, Broccoli, Asparagus over Jasmine Rice

VEGETABLE WELLINGTON.....48

Portobello Mushrooms, Zucchini, Squash, Spinach, Roasted Red Pepper, Broccoli, Fontina and Mozzarella Cheese Wrapped In Flakey Puff Pastry, Served over a Smoked Tomato Sauce

BOSTON PARK PLAZA

HOT PLATED LUNCH, CON'T

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

Opera Lemon Meringue Tart

White Chocolate & Raspberry Panna Cotta

Vanilla Cake with Red Berry and Mascarpone Mousse

White Chocolate Raspberry Cheesecake

Strawberry Strip Cake

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.

Gluten free options available.

GRILLED CHICKEN CAESAR SALAD WRAP 46

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

SHAVED TURKEY BLT WRAP, GARLIC AIOLI 46

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

SANTA FE CHICKEN WRAP 46

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

ITALIAN COLD CUT SUB 46

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

GRILLED VEGETABLE WRAP 46

Lemon Hummus, Alfalfa, Tomato, Cucumber, Mixed Greens

ROAST BEEF AND CHEDDAR SANDWICH 46

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

TUNA SALAD SANDWICH..... 46

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

HAM AND SWISS..... 46

Honey Ham with Swiss Cheese, Lettuce, Tomatoes Whole Grain Dijon Mustard

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 CREAM.....22

Assorted Cake and Cheese Cake Pops

Assorted Craft Soda

Select an assortment of (3) of the following:

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-Daz Ice Cream Bar – Chocolate Dark Chocolate

Haagen-Daz Ice Cream Bar – Coffee Almond Crunch

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

Lemonade and Limeade

SEASONAL WARM UP AND COOL DOWN.....21

Warm up:

Boston Coffee Cake

Apple Turnovers

Assorted Candied Apples

Warm Apple Cider

Hot Chocolate, Mini Marshmallows

Cool Down:

Strawberry Shortcake Mini Martinis

Limoncello Shooters

Lemon Shortbread Cookies

Lemonade and Iced Tea

COLD MILK, WARM COOKIES18

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

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, Marshmallows

Chocolate Covered Cranberries and Espresso Beans

Freshly Brewed Regular and Decaffeinated Coffee and a

Selection of Fine Teas

ON THE LIGHTER SIDE 18

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

CORNER STORE 20

Gummy Bears, Jelly Belly Jelly Beans, Malted Milk Balls, Peanut

Butter Cups, Bit O Honey, M&M's, Swedish Fish, Fire Balls,

Bullseye Caramel

Assorted Craft Soda

FENWAY PAAAHK..... 21

Fenway Franks En Croute

Warm Pretzel Bread Sticks, Warm Cheese Dip, Whole Grain Mustard

Warm Roasted Shell-On Peanuts

Warm Butter Popcorn

Individual Cracker Jacks

Assorted Soft Drinks

CHIPS AND DIPS..... 22

House-Made Pita, Potato, House Tortilla Chips, Carrot and Celery Sticks

Red Pepper Feta Dip

Blue Cheese Dip, Caramelized Onion Dip, Cucumber Yogurt Dip

House Made Guacamole

Assorted Soft Drinks

PM COFFEE HOUSE 18

Traditional and Chocolate Dipped Madelines

Assorted Mini Petits Fours

Vanilla, Hazelnut and Mocha Syrups

Whipped Cream, Chocolate Shavings and Cinnamon Powder

Traditional Hot Chocolate, Mini Marshmallows (Fall Winter) or Iced Coffee (Spring Summer)

Freshly Brewed Regular and Decaffeinated Coffee Assorted Fine Teas

Fresh Lemon, Honey Comb and Mandarin Honey

BUILD YOUR OWN BAR MIX..... 24

Mini Pretzels, Wasabi Peas, Sesame Sticks, Honey Roasted Peanuts, Salted Cashews, Smoked Almonds, Sunflower Seeds, Sun-Dried Cranberries, Banana Chips, Bagel Chips

Root Beer, Ginger Beer, Assorted Coca Cola Products

Add the real thing:

Domestic Beer, **7**

Imported Beer, **8**

Pricing based on consumption

BOSTON PARK PLAZA

A LA CARTE

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, **72/dozen**
Granola or Nutri-Grain Bars, **48/dozen**
Assorted Cliff Bars, **60/dozen**
Assorted Petits Fours, **72/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**
Assorted Mixed Nuts, **40/pound**
Assorted Macaroons
Coffee, Caramel, Chocolate, Citron, Raspberry, Vanilla, **60/dozen**
Assorted Whoopie Pies
Vanilla, Raspberry, Espresso, Salted Caramel, **72/dozen**
Chocolate and Caramel Filled Churros, **60/dozen**
Assorted Dessert Bars
Lemon Bar, Apple Cranberry Bar, S'Mores Bar, **60/dozen**

FRUITS

Fresh Fruit Kabobs, **60/dozen**
Assorted Whole Fruit, **42/dozen**
Fresh Sliced Fruit, **8/pp**

BEVERAGES

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

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas, **12/pp** (based on up to 45 minutes continuous service)

Iced Coffee, **105/gallon**

Add: Vanilla, Hazelnut and Mocha Syrups with Whipped Cream, Chocolate Shavings and Cinnamon, **5/pp**

Iced Tea, Peach Tea, Mint Green Tea, **80/gallon**

Arnold Palmer, **80/gallon**

Lemonade, **80/gallon**

Raspberry Limeade, **80/gallon**

Assorted Soft Drinks, **5.50**

Bottled Water, **5.50**

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

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

Individual Bottled Juices (Apple, Cranberry, Orange, Grapefruit) **72/dozen**

VOSS Water, **7**

Coconut Water, **9**

Infused Seasonal Water, **55/gallon**

Fall Winter: Apple Cranberry Mint, Citrus Ginger, Ruby Red Grapefruit and Lime, Orange Basil

Spring Summer: Strawberry Pineapple Mint, Lemon Raspberry, Cucumber Melon, Watermelon Mint, Blueberry Lime

ALL DAY BEVERAGE SERVICE

Includes up to 8 hours of continuous service

All day Coffee and Tea Service **40/pp**

All day Coffee, Tea, Soft Drinks and Bottled Water, **55/pp**

BOSTON PARK PLAZA

PASSED HORS D'OEUVRES

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

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 Chili 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

Maui Shrimp Spring Roll, Sweet Chili Sauce, 7

Vegetable Samosa, 6

Smoked Beef Brisket Empanada, 6

Coconut Chicken Tender with Malibu Rum Butter, 7

Lobster and Shrimp Mac and Cheese Fritter, 8

Chicken Spring Rolls, 7

Vegetable Spring Rolls, 7

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

Poached Lobster Salad Tart, 7

Grilled Herb Chicken Salad on Pesto Crostini, 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
(Substitute Pita with Carrot/Celery Stick)

Caprese Spoon, Basil Pesto, 6

Thai Summer Roll with Spicy Peanut Dipping Sauce, 7

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.....26

Below is based on 6 total pieces per person (2 Shrimp, 2 Oysters, Cherrystone and Crab Claw)

Chilled Jumbo Shrimp

Local Oysters on the Half Shell

Clams on the ½ Shell

Jonah Crab Claws Cocktail and Mignonette Sauce

Lemon Wedges, Petite Tabasco, Water Crackers

CHARCUTERIE DISPLAY..... 21

Shaved Prosciutto, Mortadella, Sopressata

Grilled Chorizo, Smoked Gouda and Cheddar, Whole Grain Mustard, Gherkins and Pickled Vegetables Grilled, French Bread

By the Display:

Small, serves **50pp/1050**

Medium, serves **75pp/1575**

Large, serves **100pp/2100**

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

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

BBQ Chicken Slider with Tobacco Onion

Vegetable Slider with Chick Pea, Black Bean, Herbs Cilantro 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

Grilled Chicken Pesto

SEAFOOD PAELLA STATION..... 26

Served in a traditional paella pan

Baby Shrimp

Cape Scallops

Chorizo Sausage

Little Neck Clams

Local Mussels

Chicken

Calasparra Rice

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

Garlic Bread and Breadsticks

CHOOSE ANY THREE (GF Pasta Available)

Penne Pasta, Bolognese Sauce, Shaved Parmesan

Penne with Sauteed Spinach, Mushroom, Oven Dried Tomato, Basil, White Wine/Olive Oil

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.....21

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

Serrano and Manchego, Olive Tapanade, Crostini

Mediterranean Kabob – Kalamata Olive, Artichoke Heart, Roasted Red Peppers, Fresh Mozzarella

Marinated Olives, Toasted Marcona Almonds, Grilled Bread

ASIAN STATION.....24

Spicy Tuna, Vegetable and California Rolls

Pork Dim Sum, Vegetable Pot Stickers

Cold Thai Noodle Salad with Spicy Peanut Dressing

Shrimp Tempura with Sweet Chili Sauce

Soy Sauce, Wasabi, Pickled Ginger, Chop Sticks

GRILLED VEGETABLES DISPLAY.....18

Yellow Squash and Zucchini

Eggplant and Portobello Mushroom

Peppers, Red Onion, Fennel

Roasted Red Pepper Hummus

Sliced Baguette

By the Display:

Small, serves **50pp/900**

Medium, serves **75pp/1350**

Large, serves **100pp/1800**

BOSTON PARK PLAZA

RECEPTION DISPLAYS

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

By the Display:

- Small, serves **50pp/1050**
- Medium serves **75pp/1575**
- Large serves **100pp/2100**

WINGS AND ZINGS STATION 24

- Wing Zings
- House Dry Rubbed Smoked and Grilled Wings
- Asian Style Wings with Soy, Honey and Sriracha
- Hot Sauce, Sweet Chili, Bleu Cheese, Ranch Dressing
- Carrot and Celery Sticks

GUACAMOLE STATION 20

- Diced Queso Fresco, Pico de Gallo
- Tostones with Garlic Cilantro Sauce
- House Tortilla Chips
- Green Chili Hot Sauce, Tabasco, Chili Oil, Fresh Lime
- *Optional Action Station requires 1 chef per 75 guests, \$175 see per chef*

BUILD YOUR OWN BRUSCHETTA BAR.....21

- Grilled Crostini with various toppings:
- Olive Tapenade
- Pesto Tomato Basil
- Tomato Cucumber and Red Onion
- Prosciutto Fig Jam Mozzarella Cheese Olive Oil
- Red Chili Flakes

CREATE YOUR OWN SALAD STATION.....24

- 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 STATION.....21

- Tempura battered and fried to order, served in mini fry baskets*
- Accompanied with Sweet Chile Dipping Sauce and Assorted Vegetables – Zucchini, Squash, Green Beans, Sweet Potatoes and Asparagus
- Calabria Pepper Aioli

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.

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

SWEET TABLE..... 18

CHOOSE ANY FIVE

Chocolate Covered Strawberries
Petite Fresh Fruit Tarts
Lemon Bars
Petite Lemon Meringue Pies
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
Assorted Whoopie Pies
Assorted Mini Macaroons
Assorted Mini Eclairs

(Gluten Free Dessert Options Available)

CHOCOLATE DIPPING STATION..... 18

Warm Dark and White Chocolate
Strawberries
Rice Crispy Squares
Sliced Bananas
Oreo Cookies
Marshmallows
Pretzel Rods

*BEIGNET STATION

WITH CHEF ATTENDANT..... 16

Traditional Beignets Made to Order
Accompanied with Warm Chocolate Dipping Sauce and Powdered Sugar

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

BOSTON PARK PLAZA

SMALL PLATES

Based on a maximum of 90 minutes of continuous service.

Minimum of 25 guests required per station.

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

The following stations require 1 Chef fee per 75 guest, \$175 per Chef, unless otherwise noted

SLOW ROASTED FARMHOUSE CHICKEN.....23

Fall/Winter – Cider Glazed Whole Roasted Chicken, Roasted Heirloom Carrots, Bacon Cheddar Biscuit, Cranberry Aioli,

Spring/Summer – Passion Fruit BBQ Roasted Chicken, Summer Vegetable Slaw, Mini Brioche

SWEET AND SOUR CHICKEN..... 20

Tempura Chicken, Jasmine Rice, Sweet and Sour Sauce, Displayed in Mini Chinese To Go Containers
**Chef Attendant Optional*

NEW ENGLAND SURF AND TURF.....38

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

CARIBBEAN STYLE PORK TENDERLOIN..... 24

Jerk Spiced Pork Tenderloin, Braised Cabbage, Roasted Sweet Plantains

SPICY GARLIC SHRIMP OVER LO MEIN NOODLES.....22

Sauteed Shrimp over Vegetable Lo Mein Egg Noodles served in Mini Chinese To Go Containers
**Chef Attendant Optional*

GARLIC AND HERB ROASTED BEEF TENDERLOIN.....28

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

BEEF SHORT RIB STATION.....26

Seasonal Harpoon-Glazed Short Rib of Beef, Garlic Mashed Potato Caramelized Brussel Sprouts

COLORAD LAMB RACK.....30

Whipped Potato, Red Rosemary Jus, Garlic Broccolini

NEW ENGLAND CRAB CAKE.....28

Fresh Lump Crab Cake served over Fennel Salad, House Tartar

BOSTON PARK PLAZA

AVENUE 34 STREET FOOD RECEPTION

Choose any three for 72

Choose any four for 94

GREEK KEBAB STATION

Lamb, Chicken and Vegetable Kebabs

Rosemary and Garlic Lamb

Lemon Pepper Chicken

Shaved Onions, Diced Tomatoes, Shredded Lettuce, Feta

Cheese, Kalamata Olives, Tzatziki, Pepperoncini

Rice Pilaf

Pita and Flatbread

STREET TACO STATION

CHOOSE ANY THREE

Baja Fish Taco with Jicama Slaw, Cilantro Lime Vinaigrette, Queso Fresco

Pork Tacos Al Pastor, Grilled Pineapple Salsa and Chipotle Sauce

Crispy Avocado Taco, Charred Corn Relish, Red Pepper Jam

Korean BBQ Beef Taco with Red Pepper Slaw

HOT DOG STATION

Corn Dogs

Kobe Beef Dogs

Italian Sausage with Onions and Peppers

Chopped Onions and Pickles

Honey Mustard, Yellow Mustard, Ketchup and Relish

Boardwalk French Fries and Tater Tots

Malt Vinegar, Garlic Aioli, Truffle Oil

SEASIDE STATION

New England Clam Chowder

Flash Fried RI Style Calamari with Banana

Peppers Mini Lobster Rolls

*Whole Belly Clams available in season only June-August

For an additional fee

SOUTHERN STYLE, INDIVIDUAL SMALL PLATES

Chicken and Waffles Blacked Shrimp and Grits

Southern Style Mac and Cheese

DESSERT STATION

Vanilla, Chocolate, Strawberry Milk Shakes

Cinnamon Dusted Chocolate and Caramel Filled Churros

House Beignets

Chocolate Dipping Sauce, Powdered Sugar

BOSTON PARK PLAZA

DINNER BUFFETS

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

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

The following buffets are available after 2pm.

FALL/WINTER SEASONAL BUFFET.....84

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
Berkshire Pork Loin, Caramelized Apples
Roasted Atlantic Salmon, Lemon Dill Butter Sauce
Roasted Maple Glazed Sweet Potatoes
Blended Wild Rice with Sundried Cranberries
Caramelized Brussel Sprouts, Pancetta Lardons
Chocolate Decadence or Pumpkin Cheesecake Bites

SPRING/SUMMER SEASONAL BUFFET.....84

Chilled Garden Gazpacho
Sliced Heirloom Tomato, Fresh Mozzarella, Torn Basil, Aged Balsamic
Compressed Watermelon Salad, Arugula, Goat Cheese, Micro Herbs
Pan Seared Local Striped Bass, Lobster Butter, Tarragon
Wood Grilled Skirt Steak, Tomato, Smoked Blue Cheese Salsa
Grilled Chicken Kabob
Roasted Rainbow Cauliflower
House Smoked Pee-Wee Potatoes
Strawberry Layer Strip Cake or Lemon Bars

NEW ENGLAND CLAM BAKE..... 125

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
Strawberry Rhubarb Pie

EAT LOCAL.....84

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
RI Style Fried Calamari, Banana Peppers, Red Onions, House Tartar
House-Smoked Berkshire Pork Loin, Apricot Bourbon Glaze
Au Gratin Potatoes
Seasonal Vegetables
Warm Cranberry White Chocolate Bread Pudding Grand Marnier Anglaise
Boston Cream Pie
Lobster Rolls (+10pp)
Seasonal Whole Belly Clams (June-Aug), For an additional fee

BOSTON PARK PLAZA

DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and fine teas, and assorted rolls and butter.

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

The following buffets are available after 2pm.

ITALIAN CUCINA 82

White Bean and Escarole Soup

Tuscan Panzanella Salad, Backyard Farm Tomatoes, Ciliegine Mozzarella, Torn Basil, Fried Capers, Cucumbers, Balsamic Vinaigrette Dressing

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

*Prime Rib Carving Station, Rosemary Au Jus

Prime Skirt Steak, Wild Mushroom Demi-Glace

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

Baked Potato with Sour Cream, Bacon Bits, Chives

Green Beans, Caramelized Shallots, Crisp Bacon

Warm Apple Cobbler, Cinnamon Whipped Cream

Prime Sirloin **+8/pp**

Prime Tenderloin **+12/pp**

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

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**

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.

For any split menu highest priced entrée prevails

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, 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 STEAK.....86

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

CARIBBEAN JERK RUB BREAST OF CHICKEN 74

Black Beans and Rice, Grilled Broccolini

LEMON & HERB ROASTED HALF CHICKEN..... 74

Pee Wee Potatoes, Whole Baby Carrots, Green Beans, Pan Jus

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.

For any split menus highest price entree prevails

ENTRÉES

DIJON & HERB CRUSTED DOMESTIC LAMB88

Green Olive Whipped Potato, Grilled Broccolini

CAVATELLI PASTA 68

Oven Roasted Tomatoes, Sauteed Spinach, Wild Mushrooms, White Wine Sauce

*Gluten/Vegan Free Pasta Available

VEGETABLE TEMPURA WITH SWEET CHILI GLAZE.....68

Tofu, Cauliflower, Zucchini, Broccoli, Asparagus over Jasmine Rice

VEGETABLE WELLINGTON.....48

Portobello Mushrooms, Zucchini, Squash, Spinach, Roasted Red Pepper, Broccoli, Fontina and Mozzarella Cheese Wrapped In Flakey Puff Pastry, Served over a Smoked Tomato Sauce

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

HONEY BOURBON GLAZED BREAST OF CHICKEN WITH BLACKENED SHRIMP90

Potato Bacon Hash, Roasted Heirloom 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

Chocolate Mousse Trilogy layers of White and Dark Chocolate Mousse over Flourless Chocolate Cake

Dessert Trio – Dark Chocolate Truffle, Seasonal Dessert Shooter, Chocolate Dipped Strawberry

BOSTON PARK PLAZA

PREMIUM BAR

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.

CONSUMPTION PRICING

Pricing is per drink, unless otherwise noted.

COCKTAILS.....12

- Ketel One Vodka
- Hendricks Gin
- Bully Boy Rum
- Mount Gay Rum
- Crown Royal Whisky
- Glenlivet Scotch
- Bulleit Bourbon

WINE.....12

- Josh Chardonnay and Cabernet
- Barone Fini Pinot Grigio
- Monterey Vineyard Pinot Noir
- Kim Crawford Sauvignon Blanc
- Torresella Prosecco

IMPORTED AND SPECIALTY BEER..... 8

- Heineken
- Harpoon IPA
- Sam Adams
- Stella Artois

DOMESTIC BEER.....7

- Bud Light
- Blue Moon

NON-ALCOHOLIC BEER.....7

- Beck's

NON-ALCOHOLIC BEVERAGES5.5

- Mineral Water
- Fruit Juices
- Assorted Coke Products

PER PERSON PRICING

FIRST HOUR.....22

EACH ADDITIONAL HOUR.....14

BOSTON PARK PLAZA

APPRECIATED BAR

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.

CONSUMPTION PRICING

Pricing is per drink, unless noted otherwise.

COCKTAILS 11

- Tito's Vodka
- Tanqueray Gin
- Captain Morgan and Bacardi Rum
- Jameson Whisky
- Johnnie Walker Black Scotch
- Maker's Mark Bourbon

WINE 11

- Kenwood Yulupa Chardonnay and Cabernet
- Stellina Di Notte Pinot Grigio
- Ryder Pinot Noir
- Haymarker Sauvignon Blanc
- Daluca Prosecco

IMPORTED AND SPECIALTY BEER 8

- Heineken
- Harpoon IPA
- Sam Adams
- Stella Artois

DOMESTIC BEER.....7

- Bud Light
- Blue Moon

NON-ALCOHOLIC BEER7

- Beck's

NON-ALCOHOLIC BEVERAGES 5.50

- Mineral Water
- Fruit Juices
- Soft Drinks

PER PERSON PRICING

FIRST HOUR..... 20

EACH ADDITIONAL HOUR 12

BOSTON PARK PLAZA

FAVORITE BAR

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.

CONSUMPTION PRICING

Pricing is per drink, unless noted otherwise.

COCKTAILS 10

- Absolut Vodka
- Bombay Gin
- Captain Morgan Rum
- Bacardi Rum
- Seagram's 7 Whiskey
- Jim Beam Bourbon
- Dewar's White Label Scotch

WINE 10

- Albertoni Cabernet
- Echelon Pinot Noir
- Albertoni Pinot Grigio and Chardonnay
- Kunde Sauvignon Blanc
- Daluca Prosecco

IMPORTED AND SPECIALTY BEER 8

- Heineken
- Harpoon IPA
- Sam Adams
- Stella Artois

DOMESTIC BEER 7

- Bud Light
- Blue Moon

NON-ALCOHOLIC BEER 7

- Beck's

NON-ALCOHOLIC BEVERAGES 5.5

- Mineral Water
- Fruit Juices
- Assorted Coke Products

PER PERSON PRICING

FIRST HOUR 18

EACH ADDITIONAL HOUR 10

BOSTON PARK PLAZA

PACKAGE BAR ENHANCEMENTS

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

All package bar enhancements must be ordered based on the full guarantee.

Individual drinks can be added to Hosted or Consumption bars at \$12.00 per drink.

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

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

MOJITO STATION10

CHOOSE THREE

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

CORDIALS..... 12

- Kahlua
- Sambuca
- Bailey's
- Amaretto

BREW MASTER CRAFT BEER STATION ... 10

CHOOSE FOUR

***Please note the following are presented in cans**

- Newburyport Belgium White – Newburyport, MA
- Newburyport Pale Ale – Newburyport, MA
- Notch Left off the Dial Session IPA – Ipswich, MA
- Black Hog Granola Brown Ale – Oxford CT
- Sam Adams Seasonal – Boston, MA
- Fool Proof Raincloud Porter – Pawtucket RI
- Peak Fresh Cut Pilsner – Portland, ME
- Two Roads Lil Heaven Session IPA – Stratford, CT
- Woodchuck Cider – Middlebury, VT

BOSTON PARK PLAZA

WINES

Wines are subject to availability. All wines are priced per bottle.

SPARKLING WINES & CHAMPAGNE

Prosecco, Daluca, Italy, **50**

Cava, Freixenet Blanc de Blanc Brut, Spain, **50**

Brut Sparking Rose, Mumm, Napa California, **64**

Brut Premier, Louis Roederer, France, **102**

Brut, Veuve Clicquot Yellow Label, France, **95**

Dom Perignon, France, **295**

WHITE WINE

Chardonnay, Acacia, Russian River, **52**

Chardonnay, Domaine Anderson, Anderson Valley CA, **98**

Chardonnay, Ramey, Russian River, **70**

Chardonnay, Newton Red Label, Napa Valley CA, **65**

Gewurtztraminer, Schlumberger, France, **70**

Riesling, Leeuwin Estate "Art Series", Australia, **50**

Riesling, Trimbach, France, **56**

Pinto Grigio, Tertato Vineyards, Italy, **48**

Pinot Gris, Schlumberger "Les Princes Abbes", France, **66**

Sancerre, Saget la Perriere "Domaine de la Perriere", France, **62**

Sauvignon Blanc, Groth, Napa Valley CA, **60**

Sauvignon Blanc, Illumination, Napa Valley CA, **70**

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand, **60**

RED WINE

Cabernet Sauvignon, Dynamite, North Coast CA, **48**

Cabernet Sauvignon, Robert Mondavi "Oakville Estates" CA, **98**

Cabernet Sauvignon, Stag's Leap "Artemis", Napa Valley CA, **115**

Cabernet Sauvignon, Franciscan, Napa CA, **60**

Valpolicella, Allegrini "Corte Giara", Italy, **46**

Malbec, Felino "Vina Cobos", Argentina, **52**

Merlot, Skyfall, Columbia Valley WA, **45**

Merlot, Duckhorn Decoy, Napa CA, **62**

Pinot Noir, Acacia, Napa Valley CA, **52**

Pinot Noir, Paul Hobbs "Crossbarn", Russian River CA, **68**

Pinot Noir, Bell Glos "Dairyman", Russian River CA, **95**

Rioja, Campo Viejo Temranillo, Portugal, **44**

Red Blend, Dona Maria "Amantis", Portugal, **50**

Red Blend, Pessemist, Paso Robles CA, **62**

Red Blend, Prisoner, Oakville CA, **95**

Red Zinfandel, Kenwood Jack London, Sonoma Mountain CA, **60**

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

DESSERT WINE

Tawny Port, Ramos Pinto, 10 Year, Portugal, **74**

Ruby Port, Fonseca, Portugal, **58**

Banyuls, M. Chapoutier, France, **70**

Amarone, Allegrini, Italy, **105**

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

Cash bars must be accompanied by a Food Minimum. Credit Cards are accepted on 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

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.

Cocktail Servers are available at a \$155 fee

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.