

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 fine tea selection.

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

The following menus are available until 11a.m.

Gluten free options are available upon request.

CONTINENTAL BREAKFAST 36

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries served with Butter and Fruit Preserves

Fresh Baked Bagels served with Butter and Cream Cheese

Fresh Cut Seasonal Fruit and Berries

Assorted Individual Flavored Regular and Greek Yogurt

EXECUTIVE CONTINENTAL 40

Assorted Whole Grain Bagels, 7-Grain Bread for Toast

Assorted Muffins and Danish

Butter, Cream Cheese, Peanut Butter, Fruit Preserves

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 Seeds

Hard Boiled Eggs

Assorted Kashi Cereal, Skim and Almond Milk

EUROPEAN CONTINENTAL 44

Regular and Chocolate Filled Croissants, Fruit Strudel, Coffee Cake

Fruit Preserves, Butter and Individual Nutella Cups

Fresh Baked Bagels served with Butter and 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

LIFESTYLE CONTINENTAL 46

Assorted Gluten Free Bagels and Toast

Gluten Free Blueberry and Double Chocolate Chip Muffins

Butter, Cream Cheese, Peanut Butter, Fruit Preserves

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 Seeds

Hard Boiled Eggs

Assorted Gluten Free Cereal with Skim and Almond Milk

BOSTON PARK PLAZA

BREAKFAST BUFFETS

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

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

Minimum of 25-guests required per buffet.
The following menus are available until 11a.m.

Gluten free options are available upon request.

AMERICAN BREAKFAST..... 45

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries served with Butter and Fruit Preserves

Fresh Cut Seasonal Fruits and Berries

Assorted Individual Flavored Regular and Greek Yogurt

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Country Sausage Links

Crispy Breakfast Potatoes, Rosemary and Thyme

PARK PLAZA BREAKFAST..... 49

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries served with Butter and Fruit Preserves

Fresh Baked Bagels with Butter and Cream Cheese

Fresh Cut Seasonal Fruits and Berries

Assorted Individual Flavored Regular and Greek Yogurt

Farm Fresh Scrambled Eggs

Belgian Waffles, Vermont Maple Syrup

Applewood Smoked Bacon

Grilled Chicken Apple Sausage

Roasted Fingerling Breakfast Potatoes, Fresh Herbs

NEW ENGLAND BREAKFAST..... 52

Petite Boston Cream Pie, Blueberry and Cranberry Muffins

Fresh Cut Seasonal Fruits and Berries

Farm Fresh Scrambled Eggs

Traditional Corned Beef Hash

New England Lobster, Tomato and Egg Scramble

French Toast with Warm Vermont Maple Syrup, Cranberry Apple Compote

Grilled Ham Steaks, Caramelized Onions

Maple Bacon

Maine Breakfast Potatoes

Cranberry and Apple Juice

HEALTHY START..... 48

Assorted Whole Grain Bagels, 7-Grain Bread for Toast

Butter, Low-Fat Cream Cheese, Peanut Butter, Fruit Preserves

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, Honey, Fresh Berries, Cinnamon and Flax Seeds

Hard Boiled Eggs

Steel Cut Irish Oatmeal, Brown Sugar, Warm Cinnamon Apples

Seasonal Garden Vegetable Egg White Frittata, Cheddar

Seasonal Vegetable Hash

Individual Bottled Super Juices

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. Enhancements must be ordered for the full guarantee of the breakfast.

Chef Attended Omelet Station*, **15**

Farm Fresh Scrambled Eggs, **8**

Bacon, Country Sausage or Grilled Ham, **6**

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

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

A LA CARTE

MORNING GRAINS AND PASTRIES

Boston Coffee Cake **72/dozen**

Oven Fresh Croissants, Fruit Preserves **72/dozen**

Seasonal Muffins, **72/dozen**

Assorted Danish Pastries, **72/dozen**

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

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

Warm Skillet Cinnamon Buns, Vanilla Icing **74/dozen**

Gluten Free Muffins, **84/dozen**

Gluten Free Bagels, **84/dozen**

Assorted Cereals with Whole or Skim Milk, **84/dozen**

Steel Cut Irish Oatmeal, Brown Sugar, Raisins, **7/100 per terrine (serves 20)**

Assorted Mixed Nuts, **40/pound**

Chef's Choice Assorted Donuts, **84/dozen**

ADD: Fresh House-Made Donut Wall Presentation*, **7**

**Minimum of 10 Dozen Donuts*

EGGS AND SUCH

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

Bacon, Egg and Cheese Breakfast Sandwich, **9**

Sausage, Egg and Cheese Breakfast Sandwich, **9**

Turkey Bacon, Egg White and Low-Fat Mozzarella Cheese Breakfast Sandwich, **9**

Hard Boiled Eggs, **48/dozen**

YOGURTS AND 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, **48/dozen**

Fresh Fruit Salad, **84/dozen**

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

By the Display:

Small, serves **50pp/400**

Medium, serves **75pp/600**

Large, serves **100pp/800**

BEVERAGES

Freshly Brewed Regular, Decaffeinated Coffee, Fine Tea Selection **99/gallon**

Freshly Brewed Regular, Decaffeinated Coffee, Fine Tea Selection **12/pp** (based on up to 45-minutes continuous service)

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

Traditional or Minted Hot Chocolate, Whipped Cream, Marshmallows, **85/gallon**

Warm Apple Cider, Cinnamon Sticks, **85/gallon**

Iced Tea or Lemonade, **80/gallon**

Infused Seasonal Water, **55/gallon**

Cucumber-Basil, Watermelon-Raspberry-Mint, Seasonal Citrus

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

Assorted Coca-Cola Soft Drinks, Bottled Poland Springs Water, **6**

Glass Bottled Aqua Panna or San Pellegrino Sparkling Water, **8**

San Pellegrino 11oz Flavored Sparkling Mineral Waters, **6.50**
Tangerine-Strawberry, Morello Cherry-Pomegranate, Lemon, Plain

Flavored Perrier Sparkling Waters, **6.50**

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

Assorted Gatorade, **84/dozen**

Individual Coconut Water, **108/dozen**

Individual Bottled Juices: Orange, Apple, Grapefruit, Cranberry **78/dozen**

BOSTON PARK PLAZA

PLATED BREAKFAST

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

The following menus are available until 11a.m.

Gluten free options are available upon request.

STARTERS: CHOOSE ONE

Individual Yogurt and Granola Parfait

Seasonal Fresh Fruit Salad

House Smoked Salmon, Dill, Cucumber Ribbon, Herb Dressing, **+6**

ENTREES

AMERICAN BREAKFAST..... 40

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

CHICKEN N' WAFFLES..... 48

Cajun-Dusted Buttermilk Fried Chicken, Belgian Waffle, Vermont Maple Syrup

STEAK AND EGGS BENEDICT*..... 52

Grilled Marinated Club Steak with Poached Eggs, Chipotle Hollandaise on Buttered Biscuit, Breakfast Potatoes

TRADITIONAL EGGS BENEDICT*..... 46

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

Lobster Eggs Benedict, **+12**

Crab Cake Eggs Benedict, **+10**

FRENCH TOAST BREAD PUDDING..... 45

Mixed Berry Compote, Warm Maple Syrup

BELGIAN WAFFLE..... 42

Mixed Berry Compote, Warm Maple Syrup

BROCCOLI CHEDDAR QUICHE..... 45

Cured Roma Tomatoes, Breakfast Potatoes

EGG WHITE VEGETABLE FRITTATA..... 46

Vinaigrette Dressed Greens, Breakfast Potatoes

LOBSTER FRITTATA..... 54

Vinaigrette Dressed Greens, Breakfast Potatoes

BOSTON PARK PLAZA

AM BREAKS

All AM Breaks included freshly brewed regular and decaffeinated coffee and fine tea selection.

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

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

Gluten free options are available upon request.

CONSTRUCT IT..... 22

Construct Your Own Trail Mix, Items to Include:

Nature Valley Granola

Sundried: Apricots, Cranberries, Figs, Mango and Pineapple

Whole Almonds, Salted Cashews and Honey Roasted Peanuts

Mini Pretzels, M&M's and Raisins

RECHARGE..... 24

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

Selection of Kind Bars

Fresh Fruit Kabobs

Assorted San Pellegrino Flavored Mineral and Sparkling Waters

SUPER FOODS..... 23

Green Machine Smoothies

Sea Salt Roasted Pistachios

Dark Chocolate Covered Kiwi Bites

Fresh Seedless Grapes

COFFEE HOUSE..... 21

Choice of: Hot Chocolate, Mini Marshmallows or Iced Coffee

Vanilla, Hazelnut and Mocha Coffee Syrups

Whipped Cream, Chocolate Shavings, Cinnamon

Fresh Lemon, Honeycomb, Mandarin Honey

Regular and Chocolate Dipped Biscotti

Boston Coffee Cake

DONUT SHOPPE..... 25

House-Made Donut Wall Presentation:

Powdered Retro Donuts, Traditional Glazed, Chocolate Glazed

Bear Claw

Coffee Roll

Chocolate Croissants

BOSTON PARK PLAZA

A LA CARTE

MORNING GRAINS AND PASTRIES

Boston Coffee Cake **72/dozen**

Oven Fresh Croissants, Fruit Preserves **72/dozen**

Seasonal Muffins, **72/dozen**

Assorted Danish Pastries, **72/dozen**

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

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

Warm Skillet Cinnamon Buns, Vanilla Icing **74/dozen**

Gluten Free Muffins, **84/dozen**

Gluten Free Bagels, **84/dozen**

Assorted Cereals with Whole or Skim Milk, **84/dozen**

Steel Cut Irish Oatmeal, Brown Sugar, Raisins, **7/100 per terrine (serves 20)**

Assorted Mixed Nuts, **40/pound**

EGGS AND SUCH

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Individual Bottled Juices: Orange, Apple, Grapefruit, Cranberry **78/dozen**

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Glass Bottled Aqua Panna or San Pellegrino Sparkling Water, **8**

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Tangerine-Strawberry, Morello Cherry-Pomegranate, Lemon, Plain

Flavored Perrier Sparkling Waters, **6.50**

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

Assorted Gatorade, **84/dozen**

Individual Coconut Water, **108/dozen**

ALL DAY BEVERAGE SERVICE

Includes up to 8 Hours of Continuous Service. Must be ordered for the full guest guarantee.

Freshly Brewed Regular, Decaffeinated Coffee, Fine Tea Selection, **45/person**

Freshly Brewed Regular, Decaffeinated Coffee, Fine Tea Selection, Assorted Soft Drinks, Bottled Water **60/person**

BOSTON PARK PLAZA

COLD LUNCH BUFFETS

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

All lunch buffets are based on a maximum of 90-minutes of continuous service.

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

Gluten free options are available upon request.

SANDWICH SHOP 58

Tomato Basil Soup

Mixed Baby Greens Salad, Marinated Artichokes, Hearts of Palm, Toasted Pine Nuts, Lemon Vinaigrette

Tri-Colored Tortellini Salad, Broccoli, Sundried Tomatoes, Shaved Parmesan

Assorted Individual Bags of Cape Cod Potato Chips and Pretzels

Kosher Dill Pickle Spears

Assorted Cookies and Brownies

CHOOSE THREE:

Grilled and Chilled Vegetable Wrap, Baby Spinach, Traditional Hummus

Grilled Chicken Caesar Salad

Oven Roasted Turkey, Applewood Smoked Bacon, Garlic Aioli, Lettuce, Tomato

Italian Cold Cuts, Shredded Lettuce, Tomato, Provolone, Oregano, Oil, Vinegar, Hot Peppers

Honey Baked Ham with Swiss Cheese, Lettuce, Tomato, Whole Grain Dijon Mustard

New England Lobster Roll, +8

EXECUTIVE CHILLED PLATTER..... 64

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

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

Grilled Shrimp with Chilled Mediterranean Couscous Salad

Pan Seared Ahi- Tuna Niçoise Salad, Hard Boiled Egg, French Green Beans, Marinated Olives, Fingerling Potatoes, Boston Bibb Lettuce, Mustard Chive Vinaigrette*

Wood Grilled Whole Season Baby Vegetables, Herb Vinaigrette

Sweet Potato and Quinoa Salad, Sundried Cranberries

Assorted Petite Desserts

New England Clam Chowder, +6

GREENS AND GRAINS 63

Lentil Soup, Fennel Pollen

Baby Kale Caesar, Shaved Parmesan, Roasted Tomato, Crouton

Mixed Greens, Grilled Flank Steak, Candied Pecans, Crumbled Blue Cheese, Balsamic Vinaigrette

Grilled Chicken Salad, Farro, Tabbouleh, Cherry Tomatoes, Italian Parsley, Lemon Vinaigrette

Chickpea Fritters, Cucumber Tzatziki Dip

Fresh Fruit Salad, Mint Simple Syrup, Yogurt Drizzle

Apple-Cranberry Crumble

BOSTON PARK PLAZA

HOT LUNCH BUFFETS

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

All lunch buffets are based on a maximum of 90-minutes of continuous service.

Minimum of 25-guests required per buffet.

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

Gluten free options are available upon request.

LOCAL LUNCH..... 65

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

MEDITERRANEAN..... 64

Vegetarian Chickpea-Lentil Soup
Tabbouleh Salad, Tomato, Mint, Parsley
Romaine Lettuce, Cucumber, Feta, Tomato, Marinated Olives, Lemon Vinaigrette
House-Made Falafel, Warm Pita, Tahini, Shredded Lettuce, Tomato
Grilled Chicken Kabobs
Grilled Beef Kabobs*
Gluten Free Rice Pilaf
Vegetable Ratatouille
Petite Fresh Fruit Tarts

SOUTHERN BBQ 65

Vegetarian Chili
Petite Corn Bread Muffins, Sweet Butter
Potato Salad, Hard Boiled Egg, Applewood Smoked Bacon
Creamy Buttermilk Coleslaw
Smoked BBQ Chicken, House Dry Rub
Slow Roasted BBQ Pulled Pork, Petite Sweet Rolls
Smoked Cheddar Mac and Cheese
Sautéed Greens
Assorted BBQ Sauces: Traditional Texas Style, Sweet Carolina, Passion Fruit
Peach Cobbler and Pecan Pie Tarts

THE CLASSICS 62

Tomato Basil Soup
Assorted Warm Dinner Rolls and Butter
Mixed Greens Salad, Sunflower Sprouts, Blueberries, Candied Pecans, Goat Cheese, Lemon Vinaigrette
Rigatoni Pasta Salad, Sundried Tomato, Baby Spinach, Kalamata Olives, Feta Cheese, Greek Vinaigrette
Charred Lemon and Herb Roasted Chicken
Braised Boneless Beef Short Ribs, Pan Jus
Buttermilk Mashed Potatoes
Broccoli, Cauliflower, Baby Carrots
NY Cheesecake Squares, Strawberry Topping

*Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

BOSTON PARK PLAZA

HOT LUNCH BUFFETS

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

All lunch buffets are based on a maximum of 90-minutes of continuous service.

Minimum of 25-guests required per buffet.

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

Gluten free options are available upon request.

SOUTH OF THE BORDER..... 60

Chicken Enchilada Soup, Crisp Tortilla Strips

Baby Greens Salad, Charred Corn, Black Beans, Tomato, Avocado, Cotija Cheese, Cilantro Lime Vinaigrette

Slow Roasted Ranchero Beans, Queso Fresco

Caramelized Sweet Plantains, Cilantro Honey Drizzle

Cinnamon Sugar Dusted Chocolate and Caramel Filled Churros

BUILD YOUR OWN FAJITAS:

Grilled Chicken and Skirt Steak*

Roasted Peppers and Onions

Flour and Corn Tortillas

Shredded Cheddar Cheese, Sour Cream, Guacamole

Pico de Gallo, Shredded Lettuce

NORTH END..... 62

Hearty Vegetable Minestrone

Warm Garlic Bread

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

Tomato, Fresh Mozzarella and Broccoli Rabe Salad, Basil Pesto

Chicken Picatta, Mushrooms, Capers, Garlic, White Wine Butter Sauce

Butternut Squash Ravioli, Asparagus, Toasted Walnuts, Sage-Brown Butter Sauce

Breaded Eggplant Parmesan, Hand Packed Ricotta

Assorted Petite Cannoli

DESSERT ENHANCEMENTS

CHOOSE ONE, 6

CHOOSE THREE, 16

Chocolate Covered Cheesecake Lollipops

Petite Red Velvet Cupcakes

Boston Cream Pie Bites

NY Cheesecake Squares, Strawberry Topping

Cinnamon Sugar Dusted Chocolate and Caramel Filled Churros, Chocolate Dipping Sauce

Petite Fresh Fruit Tarts

Sliced Seasonal Fruit

BOSTON PARK PLAZA

HOT PLATED LUNCH

All hot plated lunches include assorted dinner rolls and butter and freshly brewed regular and decaffeinated coffee and fine tea selection.

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

Gluten free options are available upon request.

For any split menus, highest priced entrée prevails.

STARTERS: CHOOSE ONE

Roasted Butternut Squash Soup

New England Clam Chowder, Oyster Crackers

Tomato Basil Soup

Boston Bibb, Baby Lola Rosa, Shaved Watermelon Radish, Pea Tendril, Chickpeas, 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, Blue Cheese Dressing

Field Greens, Strawberries, Goat Cheese, Pine Nuts, Balsamic Vinaigrette

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

ENTREES: CHOOSE ONE

GRILLED PETITE FILET MIGNON*..... 66

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

GRILLED NY STRIP STEAK* 64

Spanish Yellow Rice, Black Beans, Roasted Red Peppers, Zucchini, Summer Squash, Red Pepper Romesco Sauce

SLOW COOKED BONELESS BEEF SHORT RIBS..... 62

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

PETITE FILET MIGNON & BUTTER POACHED LOBSTER TAIL * 90

Roasted Garlic Potato Puree, Grilled Asparagus, Red Wine Reduction

HERB ROASTED SALMON*..... 57

Herb Farro Risotto, Grilled Asparagus, Lemon Butter Sauce

HERB CRUSTED COD..... 58

Fingerling Potatoes, Roasted Vegetable Ratatouille, Tomato Provençal Sauce

INDIVIDUAL SEAFOOD PAELLA..... 60

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

PAN ROASTED CHICKEN BREAST..... 55

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

HERB MARINATED STATLER CHICKEN BREAST..... 55

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

CAVATELLI PASTA..... 48

Spinach, Oven Dried Tomatoes, Mushrooms, White Wine
Gluten Free/Vegan Pasta Available

VEGETABLE WELLINGTON..... 50

Portobello Mushrooms, Zucchini, Squash, Spinach, Broccoli, Roasted Red Peppers, Fontina, Mozzarella Cheese, Flakey Puff Pastry, Smoked Tomato Sauce

DESSERTS: CHOOSE ONE

Boston Cream Pie, Whipped Cream, Chocolate Ganache

Chocolate Marquise Cake, Caramel Sauce, Flaked Sea Salt

Individual Tiramisu

Chocolate Hazelnut Opera Torte

Lemon Meringue Tart

White Chocolate and Raspberry Cheesecake

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BOSTON PARK PLAZA

BOXED LUNCH

All boxed lunches include roasted vegetable penne pasta salad, Cape Cod potato chips, whole fruit, freshly baked Cookie and choice of assorted soft drinks or bottled water.

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

Gluten free options available upon request.

20 PEOPLE AND UNDER: CHOOSE ANY TWO

OVER 20 PEOPLE: CHOOSE ANY THREE

**GRILLED CHICKEN
CAESAR SALAD WRAP..... 48**

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

**SHAVED TURKEY
BLT WRAP, GARLIC AIOLI 48**

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

SANTA FE CHICKEN WRAP..... 48

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

ITALIAN COLD CUT SUB..... 48

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

GRILLED VEGETABLE WRAP..... 48

Traditional Hummus, Alfafa, Tomato, Cucumber, Mixed Greens

ROAST BEEF SANDWICH 48

Sliced Roast Beef, Provolone, Caramelized Onions, Horseradish Aioli, Pretzel Roll

HAM AND SWISS..... 48

Honey Ham, Swiss Cheese, Lettuce, Tomato, Whole Grain Dijon Mustard

NEW ENGLAND LOBSTER ROLL 56

Traditional Lobster Salad, Brioche Bun

BOSTON PARK PLAZA

PM BREAKS

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

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

Gluten free options are available upon request.

CHIPS AND DIPS 23

House-Made Pita and Tortilla Chips

Hand-Cut Potato Chips

Carrot and Celery Sticks

Dips: Traditional Hummus, Caramelized Onion Dip, Salsa, Guacamole, Red Pepper Feta

Assorted Coca Cola Products

BUILD YOUR OWN BAR MIX 24

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

Root Beer, Ginger Beer, Assorted Coca Cola Products

ADD THE REAL THING: PRICED ON CONSUMPTION

Domestic Beer, **7.5/each**

Imported Beer, **8.5/each**

GREEN MONSTER 26

Fenway Franks En Croute

Warm Pretzel Bread Sticks, Warm Cheese Dip

Whole Grain Mustard

Cocktail Peanuts

Warm Buttered Popcorn

Individual Cracker Jacks

Assorted San Pellegrino and Flavored Perrier Sparkling Waters

MILK & COOKIES 20

Individual Chocolate, Strawberry and Whole Milk

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Fine Teas

Double Chocolate Chunk, Oatmeal Raisin, Chocolate Chip, Peanut Butter

VITALITY 23

Steamed Edamame, Flaked Sea Salt

Individual Vegetable Crudit , Low Fat Ranch Dressing

Sliced Seasonal Fruit

Apple Wedges, Peanut Butter, Bee Pollen

Green Machine Smoothies

Assorted San Pellegrino Sparkling and Mineral Waters

CANDY MANOR 23

Gummy Bears, Jelly Belly Jelly Beans, Malted Milk Balls, Peanut Butter Cups, Bit O Honey, M&M's, Swedish Fish, Fire Balls, Bullseye Caramels

Assorted San Pellegrino and Flavored Perrier Sparkling Waters

CAKE AND ICE CREAM 24

Assorted Cake Pops

Dark Chocolate, Vanilla and Milk Chocolate Cheesecake, Raspberry Coulis, Oreo Soil

Ben and Jerry's:

Americone Dream – Vanilla Ice Cream, Fudge Covered Waffle Cone Pieces, Caramel Swirl

Cherry Garcia – Cherry Ice Cream, Cherries, Fudge Flakes

Chocolate Chip Cookie Dough – Vanilla Ice Cream, Chunks of Chocolate Chip Cookie Dough

Chocolate Fudge Brownie – Chocolate Ice Cream, Chunks of Fudge Brownies

Assorted San Pellegrino and Flavored Perrier Sparkling Waters

BOSTON PARK PLAZA

ENHANCEMENTS

SWEET AND SALTY

- Power Bars, **62/dozen**
- Granola or Nutri-Grain Bars, **48/dozen**
- Assorted Cliff Bars, **72/dozen**
- Individual House-Made Warm Popcorn, **62/dozen**
- Assorted Chips and Pretzels, **52/dozen**
- Individual Rold Gold Pretzels, **52/dozen**
- Freshly Baked Cookies, Brownies or Blondies, **62/dozen**
- Assorted Mini Cupcakes, **62/dozen**
- Traditional or Chocolate Dipped Biscotti, **62/dozen**
- Rice Krispies Treats, **62/dozen**
- Assorted Petite Fours, **62/dozen**
- Assorted Macarons, **62/dozen**
- Assorted Whoopie Pies, **72/dozen**
- Chocolate and Caramel Filled Churros, **62/dozen**
- Lemon, Apple Cranberry or S'mores Bars, **62/dozen**
- Chef's Choice Assorted Donuts, **84/dozen**
- ADD:** Fresh House-Made Donut Wall Presentation*, **7**
**Minimum of 10 Dozen Donuts*
- Assorted Mixed Nuts, **40/pound**

YOGURTS AND 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, **48/dozen**
- Fresh Fruit Salad, **84/dozen**
- Seasonal Sliced Fresh Fruit and Berries, **8**

By the Display:

- Small, serves **50pp/400**
- Medium, serves **75pp/600**
- Large, serves **100pp/800**

BEVERAGES

- Freshly Brewed Regular, Decaffeinated Coffee, Fine Tea Selection **99/gallon**
- Freshly Brewed Regular, Decaffeinated Coffee, Fine Tea Selection **12/pp** (based on up to 45-minutes continuous service)
- Add: Vanilla, Hazelnut and Mocha Syrups, Whipped Cream, Chocolate Shavings and Cinnamon, **5**
- Traditional or Minted Hot Chocolate, Whipped Cream, Marshmallows, **85/gallon**
- Warm Apple Cider, Cinnamon Sticks, **85/gallon**
- Iced Tea or Lemonade, **80/gallon**
- Infused Seasonal Water, **55/gallon**
Cucumber-Basil, Watermelon-Raspberry-Mint, Seasonal Citrus
Orange, Apple, Grapefruit or Cranberry Juice, **90/gallon**
- Individual Bottled Juices: Orange, Apple, Grapefruit, Cranberry **78/dozen**
- Assorted Coca-Cola Soft Drinks, Bottled Poland Springs Water, **6**
- Glass Bottled Aqua Panna or San Pellegrino Sparkling Water, **8**
- San Pellegrino 11oz Flavored Sparkling Mineral Waters, **6.50**
Tangerine-Strawberry, Morello Cherry-Pomegranate, Lemon, Plain
Flavored Perrier Sparkling Waters, **6.50**
- Assorted Red Bull Energy Drinks, **84/dozen**
- Assorted Gatorade, **84/dozen**
- Individual Coconut Water, **108/dozen**

ALL DAY BEVERAGE SERVICE

Includes up to 8 Hours of Continuous Service. Must be ordered for the full guest guarantee.

- Freshly Brewed Regular, Decaffeinated Coffee, Fine Tea Selection, **45/person**
- Freshly Brewed Regular, Decaffeinated Coffee, Fine Tea Selection, Assorted Soft Drinks, Bottled Water **60/person**

BOSTON PARK PLAZA

PASSED HORS D'OEUVRES

All passed hors d'oeuvres require a minimum order of 50-pieces per item or 50-guests if package pricing is selected.

If package pricing is selected, the package must be ordered based on the full guarantee.

Gluten free options are available upon request.

CHOOSE ANY FOUR ITEMS..... 27

CHOOSE ANY SIX ITEMS..... 39

CHOOSE ANY EIGHT ITEMS..... 52

HOT HORS D'OEUVRES

Chickpea Fritters, Lime-Tzatziki, 7

Tomato Basil Soup Shot, Cheddar Crouton, 6..5

Vegetable Samosa, Raita 6.5

Vegetable Spring Roll, Sweet Chili Dipping 7

White Truffle Potato Croquettes, 6.5

Rice Crispy Coated Tempura Shrimp, Soy Dipping Sauce, 7

Petite Crab Cake, Lemon Tartar, Water Cracker, 8

Bacon Wrapped Scallops, 7

Pork Pot Sticker, Soy Dipping Sauce, 6.5

Coconut Chicken Tender, Sweet Chili Glaze, 6.5

Chicken Satay, Thai Coconut Peanut Sauce, 7

Petite Beef Wellington, 7

Chipotle Beef and Blue Corn Empanada, 8

Dijon and Herb Crusted Lamb Lollipop*, 8

Parmesan Arancini, Marinara, 6.5

COLD HORS D'OEUVRES

Thai Summer Roll, Spicy Peanut Dipping, 7

Tomato Bruschetta, Shaved Fontina, Balsamic, 6.5

Blue Cheese and Fig Jam on Rosemary Crisps, 6.5

Hummus-Tini, Crisp Pita or Carrot/Celery Stick, Olive Oil, 6.5

Individual Shrimp Cocktail, 8

Lobster-Avocado Toast, 8

Yellow-Fin Tuna Crudo, Wasabi Aioli*, 6.5

Marinated Antipasto Kabob, 6.5

Curried Chicken Salad, Garlic Naan, 6.5

Smoked Duck Breast, Blueberry Conserve, 7

Serrano Ham, Manchego, Lavender-Basil Honey Crostini, 7

Sliced Beef Tenderloin Bruschetta, Lemon Ricotta, Truffle Oil*, 8

BOSTON PARK PLAZA

RECEPTION DISPLAYS

All reception displays are based on a maximum of 90-minutes of continuous service.

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

A minimum of 25-guests per display station is required.

Gluten free options are available upon request.

CHILLED RAW BAR DISPLAY 31

*Based on six total pieces per person:
2 Shrimp, 2 Oysters, 1 Cherrystone/Clam, 1 Crab Claw*

Chilled Jumbo Shrimp

Local Oysters on the Half Shell*

Cherrystone or Clam on the Half Shell*

Jonah Crab Claws

Cocktail and Cucumber-Ginger Mignonette Sauce

Lemon Wedges, Petite Tabasco, Water Crackers

ADD: Lobster Cocktail, **10/piece**

MEZZE..... 22

Tabbouleh and Baba Ghanoush

Traditional and Roasted Red Pepper Hummus

Whipped Feta Dip

House-Made Falafel, Tahini Dipping

Assorted Olives

Warm Pita Bread

Celery and Carrot Sticks

BY THE DISPLAY:

Small, serves **50 people/1100**
Medium, serves **75 people/1650**
Large, serves **100 people/2200**

LOCAL CHEESE BOARD 22

Great Hill Blue Cheese (Marin, MA)

Grafton Village Bear Hill Alpine Cheese (Grafton, VT)

Cabot Sharp Cheddar Cheese (Cabot, VT)

Triple Cream Brie

Local Honey, Fig Jam, Sun-Dried Fruit

Honey Roasted Pears with Thyme

Grilled French Bread, Water Crackers

BY THE DISPLAY:

Small, serves **50 people/1100**
Medium, serves **75 people/1650**
Large, serves **100 people/2200**

CHARCUTERIE DISPLAY 22

Shaved Prosciutto, Coppa, Sopressata, Grilled Chorizo

Spanish Manchego

Whole Grain Mustard, Gherkins, Pickled Vegetables

Grilled French Bread

BY THE DISPLAY:

Small, serves **50 people/1100**
Medium, serves **75 people/1650**
Large, serves **100 people/2200**

GRILLED VEGETABLE DISPLAY 19

Yellow Squash, Zucchini, Fennel

Eggplant, Portobello Mushroom,

Red and Green Peppers, Red Onion

Roasted Red Pepper Hummus

Sliced Baguette

BY THE DISPLAY:

Small, serves **50 people/950**
Medium, serves **75 people/1425**
Large, serves **100 people/1900**

*Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

BOSTON PARK PLAZA

RECEPTION DISPLAYS

All reception displays are based on a maximum of 90-minutes of continuous service.

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

A minimum of 25-guests per display station is required.

Gluten free options are available upon request.

PUB STYLE WINGS..... 24

House Dry Rubbed, Smoked and Grilled Wings

Asian Style Wings, Soy, Honey, Sriracha

Wing Zings

Hot Sauce, Sweet Chili, Blue Cheese, Ranch

Carrot and Celery Sticks

POUTINE STAND 19

Waffle Fries

Sweet Potato Fries

Tater Tots

Toppings: Warm Cheese Sauce, Hot Beef Gravy, Cheddar Cheese Curds, Parmesan Cheese, Chopped Bacon, Sour Cream, Green Onion, Malt Vinegar, Ketchup, Garlic Aioli, Truffle Salt

TAQUERIA 23

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

Crispy Avocado Taco, Charred Corn Relish, Red Pepper Jam

Choice of: Pork or Beef Tacos Al Pastor

Grilled Pineapple Salsa, Chipotle Sauce

SLIDER STATION..... 24

Classic Angus Beef, Aged Cheddar, Bacon, Herb Aioli*

Southern Fried Chicken Biscuit, Chipotle Aioli, Bacon, Pickle

Vegetable Slider, Chickpea, Black Bean, Herbed Cilantro Aioli

FLAT BREADS..... 20

CHOOSE ANY THREE:

Tomato, Fresh Mozzarella, Basil

Fig, Prosciutto, Blue Cheese, Arugula, Balsamic

Buffalo Chicken, Celery, Crumbled Blue Cheese

Street-Roasted Corn, Black Beans, Avocado, Tomato, Cotija Cheese, Cilantro Drizzle

Meatball, Sausage, Pepperoni

BOSTON PARK PLAZA

RECEPTION DISPLAYS

All reception displays are based on a maximum of 90-minutes of continuous service.

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

A minimum of 25-guests per display station is required.

Gluten free options are available upon request.

LIVING CRUDITE 23

Dramatically presented in living grasses:

Skewered Assorted Crudité Vegetables

Locally Sourced Squash, Zucchini, Baby Carrots, Tomatoes, Broccoli, Sweet Peppers

Hummus, Whipped Feta, Guacamole, Ranch, Blue Cheese

THE FARM HOUSE 26

Local Baby Greens and Arugula

Baby Heirloom Tomatoes, Diced Cucumbers

Chickpeas, Grilled Corn, Shaved Carrot

Sunflower Seeds, Shaved Parmesan and Farmer's Cheese

Quinoa and Farro

White Balsamic, Avocado-Cumin, Buttermilk Ranch, Olive Oil, Red Wine Vinegar

ADD: Grilled Chicken, 5

ADD: Grilled Shrimp, 7

PARK PLAZA SIGNATURE

SEAFOOD PAELLA 28

Served in traditional paella pan:

Baby Shrimp, Cape Scallops, Little Neck Clams, Local Mussels, Chorizo Sausage, Herb Roasted Chicken, Calasparra Rice, Saffron

ASIAN STATION 26

Spicy Tuna, Vegetable and California Maki Rolls*

Shrimp Tempura, Soy Dipping Sauce

Pork Dim Sum

Vegetable Pot Stickers

Cold Thai Noodle Salad, Spicy Peanut Dressing

Seaweed Salad

Soy Sauce, Wasabi, Pickled Ginger, Chop Sticks

PASTA DISPLAY 24

CHOOSE ANY THREE:

Cavatelli, Fresh Tomatoes, Mozzarella, Olive Oil, Pesto

Butternut Squash Ravioli, Asparagus, Sage-Brown Butter Sauce

Penne Pasta, Bolognese Sauce, Shaved Parmesan

Gluten Free Penne, Grilled Chicken, Sautéed Spinach, Mushroom, Oven Dried Tomato, Basil, White Wine, Olive Oil

Short Rib Ravioli, Sweet Peas, Wild Mushroom Ragout

Spinach Gnocchi, Sweet Basil Cream, Parmesan

BOSTON PARK PLAZA

ACTION STATIONS

All action stations are based on a maximum of 90-minutes of continuous service. Each station includes assorted dinner rolls and butter.

The following stations require 1 Chef Attendant per 75 guests; \$175 per Chef Attendant.

HERB ROASTED TENDERLOIN..... 575

Each Piece Serves 20 Guests

Brandt Farm Beef Tenderloin, Whipped Yukon Gold Potatoes, Cabernet Demi-Glace, Horseradish Crema, Crispy Shallots

NEW YORK STRIP LOIN..... 550

Each Piece Serves 30 Guests

Dijon and Black Pepper Roasted New York Strip Loin, Roasted Baby Potato, Caramelized Onion Jus

SMOKED SALMON FILLET..... 360

Each Piece Serves 20 Guests

Tea Smoked Salmon Fillet, Thai Red Curry, Steamed Coconut Jasmine Rice

MAPLE SAGE TURKEY BREAST..... 495

Each Piece Serves 30 Guests

Cider Spiked Brussels Sprouts, Cranberry Aioli

FARMHOUSE CHICKEN..... 150

Each Piece Serves 10 Guests

Whole Smoked Rotisserie Chicken, Passion Fruit BBQ Sauce, Corn Bread, Braised Greens

SMOKED BONE-IN HAM..... 495

Each Piece Serves 30 Guests

Bourbon-Orange and Luxardo Glaze, Candied Sweet Potato

GLAZED BERKSHIRE PORK LOIN..... 450

Each Piece Serves 30 Guests

Apricot and Thyme Glazed Pork, Braised Red Cabbage, Apple Sauce

BOSTON PARK PLAZA

SMALL PLATE EXPLORER

All small plates are based on a maximum of 90-minutes of continuous service.

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

A minimum of 25-guests per display station is required.

Gluten free options are available upon request.

The following stations require 1 Chef Attendant per 75 guests; \$175 per Chef Attendant.

CHOOSE ANY FOUR ITEMS..... 85

CHOOSE ANY FIVE ITEMS..... 95

CHOOSE ANY SIX ITEMS..... 105

COMPOSED APPETIZER SIZED PLATES FOR GROUPS UP TO 150

SMALL SAVORIES

Mini Clam Chowder Pots, Bacon Crumbles

Signature Tomato Soup, Fennel Pollen

Rosemary Scented Tater Tots, Pulled Short Rib, Cheddar Curds, Braising Liquid

Fried Chicken and Waffles, Vermont Maple

Pork Tacos al Pastor, Grilled Pineapple Salsa, Chipotle Sauce

Chicken Pot Pie, Stewed Vegetables, Herb Puff

Blackened Shrimp and Grits, Chili Oil

Macaroni and Cheese, Smoked Gouda, Sharp Cheddar

Slow Braised Short Rib, Yukon Whipped Potato, Red Wine Glaze

Cauliflower Gratin, Truffle Bread Crumbs

Vegetable Paella, Saffron Tomato, Chickpeas

SMALL SWEETS

Cinnamon Dusted Chocolate and Caramel Filled Churros

Five Spiced Warm Doughnut Holes

House Bread Pudding, White Chocolate Chunks, Dried Cranberries

Warm Mini Skillet Chocolate Chip Cookie

BOSTON PARK PLAZA

DESSERT DISPLAYS

All dessert display include freshly brewed regular and decaffeinated coffee and fine tea selection.

All dessert displays are based on a maximum of 90-minutes of continuous service.

Minimum of 25-guests required per buffet.

Gluten free options are available upon request.

SWEET TABLE..... 18

CHOOSE ANY FOUR:

ADDITIONAL SELECTIONS MAY BE ADDED FOR +4/EACH:

- Chocolate Covered Strawberries
- Petite Fresh Fruit Tarts
- Lemon Squares
- Petite Lemon Meringue Pies
- Strawberry Rhubarb Shortcake
- Chocolate Covered Cheesecake Lollipops
- Mint Chocolate Chip Crème Brulee
- Mango Crème Brulee
- Boston Cream Pie Bites
- Fresh Fruit Kabobs
- Assorted Petite Cupcakes – Chocolate, Vanilla, Red Velvet
- Assorted Whoopie Pies
- Nutella Chocolate Tarts
- Mini Macarons
- Mini Eclairs
- Assorted Petite Fours

SIGNATURE DONUT WALL* 16

Assorted Freshly Made Donuts Displayed Vertically:

CHOOSE ANY FOUR:

- Powdered Retro, Traditional Cake, Chocolate Glazed
- Dark Chocolate Dipped, White Chocolate Pearls
- Guava Glazed, Toasted Coconut
- Raspberry Lime Glazed, Fruity Pebbles

**Minimum of 100 guests for Donut Wall Presentation*

BEIGNET & CHURRO STATION 16

- Traditional Beignets, Made to Order
- Caramel and Chocolate Filled Churros
- Warm Chocolate Dipping Sauce, Powdered Sugar, Cinnamon
- Action Station – requires 1 Chef per 75 Guests, \$175 per Chef Attendant*

BOSTON PARK PLAZA

DINNER BUFFETS

All dinner buffets include assorted dinner rolls, freshly brewed regular and decaffeinated coffee and fine tea selection.

All lunch buffets are based on a maximum of 90-minutes of continuous service.

Minimum of 25-guests required per buffet.

The following menus are available after 2pm.

Gluten free options are available upon request.

BERKSHIRE BUFFET 85

Roasted Butternut Squash Soup
Autumn Baby Greens Salad, Roasted Beets, Quinoa, Goat Cheese, Apple Cider Vinaigrette
Slow Roasted Whole Organic Turkey, Sage-Pan Jus
Berkshire Pork Loin, Caramelized Apples*
Roasted Atlantic Salmon, Lemon Dill Butter Sauce
Maple Glazed Sweet Potatoes
Blended Wild Rice, Sundried Cranberries
Caramelized Brussels Sprouts, Pancetta Lardons
Chocolate Decadence and Pumpkin Cheesecake Bites

CLASSIC STEAK HOUSE 98

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 Sirloin, Wild Mushroom Demi-Glace*
Grilled Block Island Swordfish, Lump Crab Garnish, Lemon Butter Sauce
Baked Potato, Sour Cream, Bacon, Chives
Creamed Spinach, Roasted Garlic, Parmesan
Warm Apple Cobbler, Cinnamon Whipped Cream
German Chocolate Cake

ADD: Prime Tenderloin, +12
ADD: Broiled Lobster Tail, +20

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

EAT LOCAL 90

Potato and Leek Soup
Eva's Garden Seasonal Greens, Oven-Dried Tomatoes, Local Fresh Mozzarella, Balsamic Vinaigrette
Balance Rock Farms Citrus Glazed Whole Roasted Chicken
Pan Roasted Atlantic Salmon, Citrus Herb Butter Sauce
House Smoked Berkshire Pork Loin, Apricot Bourbon Glaze*
Au Gratin Potatoes
Seasonal Roasted Vegetables
Warm Cranberry and White Chocolate Bread Pudding, Grand Marnier Anglaise
Boston Cream Pie
ADD: Lobster Rolls, +10

ITALIAN CUCINA 85

White Bean and Escarole Soup
Mixed Baby Greens Salad, Toasted Pine Nuts, Roasted Red Peppers, 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 Creamy Polenta, Mascarpone, Fresh Rosemary Rapini, Lemon Gremolata
Pistachio and Dark Chocolate Panna Cotta
Tiramisu

BACK BAY BUFFET 85

Southwest Corn Chowder
Sliced Heirloom Tomato, Fresh Mozzarella, Basil, Aged Balsamic
Compressed Watermelon Salad, Arugula, Goat Cheese, Micro Herbs
Pan Seared Local Striped Bass, Lobster Butter, Tarragon
Wood Grilled Skirt Steak, Heirloom Tomato Salad, Crumbled Great Hill Blue Cheese*
Grilled Chicken Kabob, Passion Fruit BBQ Sauce
Roasted Heirloom Cauliflower
House Smoked Fingerling Potatoes
Strawberry Shortcake Shooters and Lemon Bars

*Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

BOSTON PARK PLAZA

PLATED DINNER

All plated dinners include assorted dinner rolls and butter, a choice of starter and dessert, freshly brewed regular and decaffeinated coffee and fine tea selection.

The following menus are available after 2pm.

Gluten free options are available upon request.

For any split menus, highest priced entrée prevails.

STARTERS: CHOOSE ONE

Roasted Butternut Squash Soup

New England Clam Chowder, Oyster Crackers

Tomato Basil Soup

Boston Bibb, Baby Lola Rosa, Shaved Watermelon Radish, Pea Tendril, Chickpeas, 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, Blue Cheese Dressing

Field Greens, Strawberries, Goat Cheese, Pine Nuts, Balsamic Vinaigrette

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

Jumbo Lump Crab Cake, Shaved Fennel-Herb Salad, Lemon Tartar Sauce, **+10**

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

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

DESSERTS: CHOOSE ONE

Boston Cream Pie, Whipped Cream, Chocolate Ganache

Chocolate Marquise Cake, Caramel Sauce, Flaked Sea Salt

Individual Tiramisu

Vanilla Spiced Cheesecake, Strawberries, Whipped Cream

Warm Gala Apple Cobbler, Vanilla Bean Gelato

Chocolate Mousse Trilogy over Flourless Chocolate Cake

Dessert Trio – Chocolate Truffle, Seasonal Shooter, Chocolate Covered Strawberry

ENTREES: CHOOSE ONE

PORCINI DUSTED FILET MIGNON 92

Whipped Yukon Gold Potatoes, Grilled Asparagus, Port Wine Reduction

18-HOUR BRAISED BONELESS BEEF SHORT RIBS 86

Confit Fingerling Potatoes, Baby Squash, Red Wine Reduction

GRILLED NY STRIP STEAK* 88

Marbled Fingerling Potatoes, Green Beans, Green Peppercorn Cognac Sauce

HERB ROASTED SALMON* 80

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

LEMON PANKO CRUSTED COD 84

Whipped Potato Puree, Green Beans, Dill Cream Sauce

PAN ROASTED CHICKEN BREAST 76

Forest Mushroom Risotto, Haricots Verts, Mushroom Veal Reduction

CAVATELLI PASTA 72

Spinach, Oven Dried Tomatoes, Mushrooms, White Wine
Gluten Free/Vegan Pasta Available

VEGETABLE WELLINGTON..... 72

Portobello Mushrooms, Zucchini, Squash, Spinach, Broccoli, Roasted Red Peppers, Fontina, Mozzarella Cheese, Flakey Puff Pastry, Smoked Tomato Sauce

BUTTERNUT SQUASH RAVIOLI 72

Sage, Olive Oil, Asparagus Spears

MORROCAN SPICED SQUASH AND CHICKPEA STEW 72

Tomato, Steamed Jasmine Rice

PETITE FILET AND BUTTER POACHED LOBSTER TAIL* 118

Roasted Garlic Potato Puree, Grilled Asparagus

PETITE FILET AND HERB ROASTED SALMON* 95

Au Gratin Potatoes, Green Beans, Oven-Dried Tomatoes

*Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

BOSTON PARK PLAZA

PREMIUM BAR

All beverages must be purchased from the hotel.

Hosted bar prices are per drink and based on consumption.

One bartender per 100 guests, \$195 per bartender.

CONSUMPTION PRICING

COCKTAILS 13

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

WINE 13

- Zonin Prosecco, Dress Code Black Edition, Veneto Italy
- Fleurs de Paire, Cotes de Provence Rose, France
- Fournier Sauvignon Blanc, Loire France
- Coppola Votre Sante Chardonnay, Santa Barbara, California
- A to Z Wineworks Pinot Noir, Oregon
- Josh Cellars North Coast Reserve Cabernet, California

IMPORTED AND SPECIALTY BEERS 8.5

- Heineken
- Harpoon IPA
- Sam Adams
- Stella Artois

DOMESTIC BEERS 7.5

- Bud Light
- Blue Moon

NON-ALCOHOLIC BEER 7.5

- Beck's

NON-ALCOHOLIC BEVERAGES 6

- Mineral Water
- Fruit Juices
- Assorted Coca-Cola Products

PER PERSON PRICING

FIRST HOUR 24

EACH ADDITIONAL HOUR 16

BOSTON PARK PLAZA

DELUXE BAR

All beverages must be purchased from the hotel.

Hosted bar prices are per drink and based on consumption.

One bartender per 100 guests, \$195 per bartender.

CONSUMPTION PRICING

COCKTAILS 12

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

WINE 12

- Valdo NV Numero Uno Extra Dry Sparkling, Veneto Italy
- Domaine Saget La Perriere Sauvignon Blanc, Loire France
- Barone Fini Valdadige Pinot Grigio, Italy
- Barron Rothchild Los Vascos Chardonnay, Colchagua Valley, Chile
- Jean Luc Colombo Cotes du Rhone "Les Abeilles" Rhone France
- Ryder Estate Cabernet Sauvignon, Central Coast, California

IMPORTED AND SPECIALTY BEERS 8.5

- Heineken
- Harpoon IPA
- Sam Adams
- Stella Artois

DOMESTIC BEERS 7.5

- Bud Light
- Blue Moon

NON-ALCOHOLIC BEER 7.5

- Beck's

NON-ALCOHOLIC BEVERAGES 6

- Mineral Water
- Fruit Juices
- Assorted Coca-Cola Products

PER PERSON PRICING

FIRST HOUR 22

EACH ADDITIONAL HOUR 14

BOSTON PARK PLAZA

CLASSIC BAR

All beverages must be purchased from the hotel.

Hosted bar prices are per drink and based on consumption.

One bartender per 100 guests, \$195 per bartender.

CONSUMPTION PRICING

COCKTAILS 11

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

WINE 11

Valdo Prosecco Brut, DOC, Veneto Italy
Villa des Anges, Old Vines Rose, France
Washington Hills Riesling, Columbia Valley, Washington
Pebble Lane Chardonnay, Monterey California
Eschelon Pinot Noir, California
CK Mondavi Cabernet Sauvignon, Wild Creek Canyon, California

IMPORTED AND SPECIALTY BEERS 8.5

Heineken
Harpoon IPA
Sam Adams
Stella Artois

DOMESTIC BEERS 7.5

Bud Light
Blue Moon

NON-ALCOHOLIC BEER 7.5

Beck's

NON-ALCOHOLIC BEVERAGES 6

Mineral Water
Fruit Juices
Assorted Coca-Cola Products

PER PERSON PRICING

FIRST HOUR 20

EACH ADDITIONAL HOUR 12

BOSTON PARK PLAZA

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 beverages may be added to Hosted or Consumption bars at \$12 per drink.

One bartender per 100 guests, \$195 per bartender.

CHAMPAGNE COCKTAIL STATION 11

CHOOSE THREE:

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

CLASSIC COCKTAILS 13

CHOOSE THREE:

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

MOJITO STATION 11

CHOOSE THREE:

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

CORDIALS 13

- Kahlua
- Sambuca
- Bailey's
- Amaretto

BREW MASTER CRAFT BEER STATION 10.5

All Craft Beers are presented in cans

CHOOSE FOUR:

- Notch Left of the Dial Season IPA, Ipswich MA
- Black Hog Granola Brown Ale, Oxford CT
- 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

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.

Cash Bars must be accompanied by a Food Minimum.

Credit Cards are accepted on bars.

One bartender per 100 guests, \$195 per bartender.

DELUXE BAR

Cocktails, **13**

Wine, **13**

Imported and Specialty Beer, **9**

Domestic Beers, **8**

Non-Alcoholic Beverages, **6**

CLASSIC BAR

Cocktails, **12**

Wine, **12**

Imported and Specialty Beer, **9**

Domestic Beers, **8**

Non-Alcoholic Beverages, **6**

HOUSE-MADE BAR SNACK MIX

Per Person, **5.50**

BOSTON PARK PLAZA

WINES

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

SPARKLING WINES & CHAMPAGNE

Zonin Prosecco, Dress Code Black Edition, Veteto, Italy, **48**
Mumm Napa Sparkling Brut Rosé, Napa Valley, California, **60**
G.H. Mumm Champagne, Brut Cordon Rouge, France, **105**
Veuve Clicquot Ponsardin Brut, **98**

ROSÉ

Villa des Anges, Old Vines Rosé, France, **44**
Josh Cellars Rosé, California, **46**
Fleurs de Praire, Cotes de Provence Rosé, France, **52**

WHITE

Ramon Bilbao Albarino, Rias Baixas, Spain, **48**
Domaine Saget La Perriere Sauvignon Blanc, Loire, France, **48**
Fournier Sauvignon Blanc, Loire, France, **54**
Illuminations Sauvignon Blanc, California, **85**
Washington Hills Riesling, Columbia Valley, Washington, **44**
Dr. Bassermann-Jordan Riesling Trocken, Pfalz, Germany, **52**
Barone Fini Valdadige Pinot Grigio, Italy, **45**
Pasqua Pinot Grigio Delle Venezie, Italy, **51**
Pebble Lane Chardonnay, Monterey County, California, **46**
Coppola Votre Sante Chardonnay, Santa Barbara, California, **52**
Kenwood Six Ridges Chardonnay, Russian River, California, **58**
The Calling Dutton Ranch Chardonnay, Russian River, California, **80**

RED

Jean Luc Colombo Cotes du Rhone "Les Abeilles", Rhone, France, **48**
A to Z Wineworks Pinot Noir, Oregon, **52**
Hess Select Pinot Noir, Central Coast, California, **64**
Crossbarn Pinot Noir, Sonoma Coast, California, **84**
Orin Swift "Slander" Pinot Noir, California, **110**
Finca El Origen Malbec Valle du Uco, Mendoza, Argentina, **45**
Don Miguel Gascon Malbec, Mendoza, Argentina, **54**
Artezin Zinfandel, Mendocino County, California, **54**
Bear Flag Zinfandel, California, **72**
Casa Smith Barbera, Cervo Northridge Vineyard, Columbia, Washington, **60**
Charles Krug Merlot, Napa Valley, California, **58**
Pride Mountain Vineyards, Merlot, California, **90**
Rocca Delle Macie, Super Toscana Roccato, Tuscany, Italy, **110**
Pessimist, Red Blend, Paso Robles, California, **64**
Chappellet, Red Blend, Mountain Cuvee, California, **83**
Orin Swift 8 Years in the Desert, Red Blend, Napa Valley, California, **98**
Josh Cellars North Coast Reserve, Cabernet Sauvignon, North Coast, California **52**
Smith & Hook, Cabernet Sauvignon, Central Coast, California, **58**
The Hess Collection, Cabernet Sauvignon, Allomi/Napa Valley, California, **67**
Joseph Carr Revelist, Cabernet Sauvignon, Napa Valley, California, **105**
Faust, Cabernet Sauvignon, Napa Valley, California, **130**

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/Convention Services 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 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 \$195 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 function room.