

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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## BANQUET MENUS

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

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# BOSTON PARK PLAZA

## BREAKFAST BUFFETS

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

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

Minimum of 25 guests required per buffet.

The following menus are available until 11am.

### AMERICAN BREAKFAST ..... 40

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

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts

Fluffy Scrambled Eggs

Applewood Smoked Bacon

Country Sausage Links

Crispy Breakfast Potatoes with Rosemary and Thyme

### PARK PLAZA BREAKFAST ..... 43

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

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

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts

Fluffy Scrambled Eggs, Shredded Vermont Cheddar

Stuffed Blueberry Pancakes, Maple Syrup

Applewood Smoked Bacon

Grilled Chicken Apple Sausage

Hash Brown Potatoes

### NEW ENGLAND BREAKFAST ..... 46

All ingredients are locally sourced

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

Assorted Seasonal Melons and Golden Pineapple

House-Made Corned Beef Hash, Poached Local Brown Eggs

Brown-Bread Griddle Cakes, Butternut Farms Maple Syrup

Grilled Ham Steaks, Caramelized Onion

Vermont Corn Cobb Smoked Bacon

Boston Baked Beans

### HEALTHY START ..... 40

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

Individually Bottled Smoothies

Assorted Kashi Cereal with Skim and Soy Milk

Steel Cut Irish Oatmeal, Brown Sugar, Warm Cinnamon Apples

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

Turkey Sausage Patties

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## BREAKFAST BUFFETS

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

Minimum of 25 guests required per buffet.

*\*Omelet Station requires 1 chef per 75 guests, \$155 fee per chef*

## BRUNCH ..... 60

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

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

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

Diced Assorted Seasonal Melons, Golden Pineapple

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

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

Traditional Cheese Blintz, Mixed Berry Compote

Fluffy Scrambled Eggs

Applewood Smoked Bacon

Country Sausage Links

Crispy Breakfast Potatoes with Rosemary and Thyme

Individual Shrimp Cocktail

Chicken Piccata, Lemon Caper Butter Sauce

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# BOSTON PARK PLAZA

## CONTINENTAL BREAKFASTS

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

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

The following menus are available until 11am.

### EUROPEAN CONTINENTAL ..... 40

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

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

Assorted Seasonal Melons and Golden Pineapple

House-Made Apple Muesli

Hard Boiled Eggs

Sliced Smoked Ham, Cured Salami and Oven-Roasted Turkey

Sliced Brie, Swiss and Cheddar Cheese

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

French Bread and Assorted Hard Rolls

### EXECUTIVE CONTINENTAL ..... 37

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

Assorted Cereals Served with Whole and Skim Milk

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

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

Steel Cut Irish Oatmeal, Brown Sugar, Warm Cinnamon Apples

### CONTINENTAL BREAKFAST ..... 32

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

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

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

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## CONTINENTAL BREAKFASTS

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

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

The following menus are available until 11am.

*\*Omelet Station requires 1 chef per 75 guests, \$155 fee per chef*

## ENHANCEMENTS

Pricing is per person, unless noted otherwise.

### MORNING GRAINS AND PASTRIES

Cinnamon Swirl French Toast, Maple Syrup, **8**

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

Pumpkin Pancakes, Cinnamon Glaze, **8**

Oven Fresh Croissants, **60/dozen**

Seasonal Muffins, **60/dozen**

Assorted Danish Pastries, **60/dozen**

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

Assorted Gluten-Free Bread, Muffins and Bagels, **60/dozen**

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

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

### YOGURTS & FRUITS

Individual Yogurt, **4**

Individual Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey, **6**

Seasonal Melons and Golden Pineapple, **8**

Fresh Fruit Kabobs, **60/dozen**

Assorted Whole Fruit, **40/dozen**

### EGGS AND SUCH

Sliced Smoked Salmon, Pickled Red Onion, Sliced Tomato and Caper, **10**

Bacon, Egg and Cheese Breakfast Sandwich, **6**

Sausage, Egg and Cheese Breakfast Sandwich, **6**

Turkey Sausage, Egg White and Low-Fat Mozzarella Breakfast Sandwich, **6**

*\*Chef Attended Omelet Station, 14*

Hard Boiled Eggs, **48/dozen**

### BEVERAGES

Peach Tea, **80/gallon**

Iced Tea, **80/gallon**

Mint Green Tea, **80/gallon**

Lemonade, **80/gallon**

Raspberry Limeade, **80/gallon**

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# 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 11am.

### STARTERS: CHOOSE ONE

- Individual Yogurt and Granola Parfait
- Seasonal Fresh Fruit Cup

## ENTRÉES

### FARM FRESH SCRAMBLED EGGS ..... 36

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

### CINNAMON SWIRL FRENCH TOAST ..... 36

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

### BANANA WALNUT PANCAKES ..... 36

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

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# BOSTON PARK PLAZA

## AM BREAKS

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

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

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

## ORGANIC WELLNESS ..... 20

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

Organic Oatmeal Bread, Smoked Salmon, Avocado and Chive

Dark Chocolate Drizzled Walnut Clusters

Individual Organic Blueberry Orange Yogurt Parfait

## CONSTRUCT IT ..... 20

*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 ..... 17

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 ..... 20

Blueberry Acai Smoothies

Sea Salt Roasted Walnuts

Purple Grapes

Dark Chocolate Covered Kiwi Bites

## COFFEE SHOP ..... 19

Freshly Brewed Regular and Decaffeinated Coffee

Vanilla, Hazelnut and Mocha Syrups

Whipped Cream, Chocolate Shavings and Cinnamon Powder

Traditional Hot Chocolate, Mini Marshmallows

Regular and Chocolate Dipped Biscotti

Assorted Fine Teas

Fresh Lemon, Honey Comb and Mandarin Honey

Apple Cider Doughnuts

Palmiers

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## AM BREAKS

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

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

## ENHANCEMENTS

Pricing is per person, unless noted otherwise.

## MORNING GRAINS AND PASTRIES

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

Oven Fresh Croissants, Muffins and Danish Pastries Served with Fruit Preserve, **60/dozen**

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

Power Bars, **60/dozen**

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

Assorted Cliff Bars, **60/dozen**

## YOGURTS & FRUITS

Individual Yogurt, **4**

Individual Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey, **6**

Fresh Fruit Kabobs, **60/dozen**

Assorted Whole Fruit, **40/dozen**

## BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee, **95/gallon**

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

Peach Tea, **80/gallon**

Iced Tea, **80/gallon**

Mint Green Tea, **80/gallon**

Lemonade, **80/gallon**

Raspberry Limeade, **80/gallon**

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

Assorted Soft Drinks, **5**

Bottled Water, **5**

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

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# 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 LUNCH ..... 56

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

### MEDITERRANEAN ..... 52

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

### SOUP, SALAD & BAKED POTATO BAR .... 50

#### CHOOSE TWO SOUPS

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

#### BAKED POTATO BAR TO INCLUDE:

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

#### SALAD BAR TO INCLUDE:

Mixed Baby Greens, Romaine and Iceberg Lettuce  
Roasted Chicken and Grilled Shrimp  
Hard Boiled Egg, Chick Peas, Marinated Mushrooms, Cherry Tomatoes, Sliced Beets, Cucumbers, Carrots, Kalamata Olives, Broccoli, Edamame and Sunflower Seeds  
Shredded Cheddar, Marinated Fresh Mozzarella, Feta and Crumbled Blue Cheese  
Blue Cheese, Ranch, Caesar Dressing  
Balsamic and Low-Fat Italian Vinaigrette  
Chocolate Covered Cheesecake Lollipops

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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 BASICS ..... 54

Tomato Basil Soup

Assorted Warm Dinner Rolls and Butter

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

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

Lemon and Herb Roasted Chicken

Braised Boneless Beef Short Ribs, Pan Jus

Buttermilk Mashed Potatoes

Broccoli, Cauliflower and Baby Carrots

NY Cheesecake Squares, Strawberry Topping

### BBQ ..... 53

Warm Corn Bread and Butter

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

Creamy Buttermilk Cole Slaw

Fresh Fruit Salad

Smoked Cheddar Mac and Cheese

Grilled Asparagus

Warm Apple Cobbler, Cinnamon Whipped Cream

### CHOOSE TWO ENTRÉES (THREE FOR +\$7)

BBQ Chicken, Smoky BBQ Sauce

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

Fork Tender BBQ Beef Brisket

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

St. Louis Style Baby Back Ribs

Slow Roasted BBQ Pulled Pork

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Based on 90 minutes of continuous service.

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

### SOUTH OF THE BORDER ..... 52

Chicken Posole Soup, Crisp Tortilla Strips

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

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

Flour and Corn Tortillas

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

Slow Roasted Ranchero Beans, Queso Fresco

Sweet Corn Cakes, Chipotle Aioli

Cinnamon Sugar Dusted Churros, Chocolate Dipping Sauce

### NORTH END ..... 54

Hearty Vegetable Minestrone

Warm Garlic Bread

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

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

Roasted Vegetable Ratatouille, Parmesan Crust

Assorted Petite Cannolis

### CHOOSE TWO ENTRÉES (THREE FOR +\$7)

Grilled Italian Sausage, Roasted Peppers and Caramelized Onions

Braised Beef Ravioli, Sweet Peas, Wild Mushroom Ragout

Chicken Parmesan, Marinara Sauce

Breaded Eggplant Parmesan, Giardiniera Vegetables

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

### DESSERT ENHANCEMENTS

Chocolate Covered Cheesecake Lollipops, 5

Petite Red Velvet Cupcakes, 5

Traditional Boston Cream Pie Bites, 5

NY Cheesecake Squares, Strawberry Topping, 5

Cinnamon Sugar Dusted Churros, Chocolate Dipping Sauce, 5

Petite Fresh Fruit Tarts, 5

Chef's Choice of any Three, 12

Sliced Seasonal Fruit, 7

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# BOSTON PARK PLAZA

## COLD LUNCH BUFFETS

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Based on 90 minutes of continuous service.

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

### ALL WRAPPED UP ..... 52

Tomato Basil Soup

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

Charred Corn and Black Bean Salad with Lump Crab

Individual Bags of Potato Chips and Pretzels

Kosher Dill Pickle Spears

Assorted Cookies and Brownies

### CHOOSE ANY THREE

Grilled Chicken Caesar Salad Wrap

Shaved Turkey BLT Wrap, Garlic Aioli

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

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

Tuna Salad Wrap, Sliced Cucumber and Mixed Greens

Grilled Vegetable Wrap, Traditional Hummus, Baby Spinach

### EXECUTIVE CHILLED PLATTER ..... 56

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 ..... 52

Chicken Noodle Soup

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

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

Individual Bags of Potato Chips and Pretzels

Kosher Dill Pickle Spears

Assorted Cookies and Brownies

### CHOOSE ANY THREE

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

Tuna Salad, Cucumber, Brioche Bun

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

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

Warm Reuben Panini, Sauerkraut, Swiss, Thousand Island

Warm Tomato, Mozzarella and Fresh Basil Panini

New England Lobster Rolls (\$5 Additional)

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# BOSTON PARK PLAZA

## CHILLED PLATED LUNCH

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

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

### STARTERS: CHOOSE ONE

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

## ENTRÉES

### SWEET CHILE GLAZED JUMBO SHRIMP ..... 45

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

### GRILLED CHICKEN CAESAR SALAD ..... 42

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

### SLICED BEEF TENDERLOIN ..... 46

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

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# BOSTON PARK PLAZA

## HOT PLATED LUNCH

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

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

## STARTERS: CHOOSE ONE

Roasted Butternut Squash and Pink Lady Apple Soup

New England Clam Chowder, Oyster Crackers

Tomato Basil Soup, Pesto

Hearty Chicken Noodle Soup

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

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

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

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

## ENTRÉES

### GRILLED PETITE FILET MIGNON ..... 52

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

### FORK TENDER

### BONELESS BEEF SHORT RIBS ..... 46

Sour Cream and Chive Mashed Potatoes, Green Beans

### HERB ROASTED SALMON ..... 46

Fava Bean, Corn, Beech Mushrooms, Roasted Fingerling Potatoes

### CRACKER CRUSTED COD ..... 48

Fingerling Potatoes, Pole Beans, Tomato Provencal Sauce

### PAN ROASTED CHICKEN BREAST ..... 44

Farro and Quinoa Pilaf, Rainbow Cauliflower, Wild Mushroom Sauce

### PRETZEL CRUSTED CHICKEN BREAST ... 45

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

### LEMON & HERB ROASTED ½ CHICKEN ... 46

Garlic Spaetzle, Mustard Greens, Pan Jus

### HOUSE-MADE CAVATELLI PASTA ..... 40

Portobello Mushrooms, Oven-Dried Tomatoes, Wilted Spinach, Fresh Basil, Shaved Parmesan Cheese

### WHITE CORN AND BLACK BEAN TART ... 40

Avocado, Fire Roasted Bell Peppers, Brown Rice in a Gluten Free Cilantro Infused Tart Shell

## DESSERTS

Boston Cream Pie, Whipped Cream, Chocolate Sauce, 7

Espresso Gelato, Chocolate Dipped Biscotti, 7

Chocolate Marquise Cake, Caramel Sauce, Flaked Sea Salt, 7

Individual Tiramisu, 7

White Chocolate & Raspberry Panna Cotta, 7

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# BOSTON PARK PLAZA

## BOXED LUNCH

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

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

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

### GRILLED CHICKEN CAESAR SALAD WRAP ..... 43

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

### SHAVED TURKEY BLT WRAP, GARLIC AIOLI ..... 43

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

### SANTA FE CHICKEN WRAP ..... 43

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

### ITALIAN COLD CUT SUB ..... 43

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

### GRILLED VEGETABLE WRAP ..... 43

Traditional Hummus, Baby Spinach, Mixed Greens

### ROAST BEEF AND CHEDDAR SANDWICH ..... 43

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

### TUNA SALAD SANDWICH ..... 43

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

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# BOSTON PARK PLAZA

## PM BREAKS

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

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

## CAKE AND ICE CREAM ..... 20

Assorted Mini Cupcakes

Assorted Craft Soda

### CHOOSE THREE FLAVORS

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

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

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

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

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

Haagen-Dazs Vanilla – Traditional Vanilla Bean Ice Cream

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

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

## THE BOARDWALK ..... 18

Warm Funnel Cake, Powdered Sugar

Salt Water Taffy

Mini Corn Dogs, Whole-Grain Mustard

Assorted Jelly Belly Jelly Beans

Hand-Cut Fries, Malt Vinegar, Ketchup

Assorted Soft Drinks

## LEMONADE STAND ..... 19

Lemonade

Strawberry Lemonade

Lemon Bars

Strawberry Shortcake Shooters

Mini Sugar Cookies

## COLD MILK, WARM COOKIES ..... 17

Individual Chocolate, Strawberry and Whole Milk

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

### CHOOSE THREE COOKIES

Chocolate Chip

Peanut Butter

M&M

Oatmeal Raisin

Sugar

White Chocolate Chip

Chocolate Peanut Butter

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# BOSTON PARK PLAZA

## PM BREAKS

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

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

### DIP STICK ..... 20

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

### ON THE LIGHTER SIDE ..... 16

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

### FENWAY PAAAHK ..... 18

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

### CHIPS AND DIPS ..... 18

House-Made Warm Blue Cheese Chips  
House-Made Sea Salt Potato Chips  
Crispy Pita Chips, Olive and Herb Roasted Hummus  
Warm Crab Dip, Toasted French Bread, Sea Salt  
Regular and Diet Barq's Root Beer

### PM COFFEE SHOP ..... 18

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

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# BOSTON PARK PLAZA

## PM BREAKS

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

## ENHANCEMENTS

### SWEET AND SALTY

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

Fresh Baked Brownies, **60/dozen**

Freshly Baked Blondies, **60/dozen**

Assorted Mini Cupcakes, **60/dozen**

Assorted Cape Cod Chips, **4**

Individual Rold Gold Pretzels, **4**

Rice Crispy Treats, **4**

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

Power Bars, **60/dozen**

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

Assorted Cliff Bars, **60/dozen**

Assorted Petits Fours, **60/dozen**

Fresh Fruit Kabobs, **60/dozen**

Mini Mango Crème Brûlée, **60/dozen**

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

## FRUITS

Fresh Fruit Kabobs, **60/dozen**

Assorted Whole Fruit, **40/dozen**

## BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee, **95/gallon**

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

Lemonade, **80/gallon**

Raspberry Limeade, **80/gallon**

Peach Tea, **80/gallon**

Iced Tea, **80/gallon**

Mint Green Tea, **80/gallon**

Regular and Sugar Free Red Bull, **70/dozen**

Assorted Soft Drinks, **5**

Bottled Water, **5**

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

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# BOSTON PARK PLAZA

## RECEPTION DISPLAYS

Based on a maximum of 90 minutes of continuous service.

Minimum of 25 guests required per display station.

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

### CHILLED RAW BAR DISPLAY ..... 25

*Below is based on 5 total pieces per person (2 Shrimp and 1 each of the remaining items)*

- Chilled Jumbo Shrimp
- Local Oysters on the Half Shell
- Jonah Crab Claws
- Butter Poached Maine Lobster
- Cocktail and Mignonette Sauce
- Lemon Wedges, Petite Tabasco, Water Crackers

### CHARCUTERIE DISPLAY ..... 18

- Shaved Prosciutto
- Mortadella
- Sopressata
- Lamb Merguez
- Fig Puree
- House Mustard
- Gerkins
- Grilled French Bread

### SLIDER STATION ..... 22

#### 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
- Organic Turkey Sliders, Tobacco Onions, Cranberry Aioli
- Stuffed Lamb Sliders
- Sliced Beef Tenderloin Sliders, Crumbled Blue Cheese, Caramelized Onions, Herb Aioli

### FLAT BREADS ..... 18

#### CHOOSE ANY THREE

- Buffalo Chicken, Celery and Crumbled Blue Cheese
- Arugula, Shaved Fennel and Roasted Mushroom
- Feta, Baby Spinach and Tomato
- House-Made Meatball
- Sausage, Pepperoni and Banana Pepper
- Tomato, Fresh Mozzarella and Basil
- Chicken Carbonara

### SEAFOOD PAELLA STATION ..... 19

*Served in a traditional paella pan, minimum 100 people*

- Baby Shrimp
- Cape Scallops
- Chorizo Sausage
- Little Neck Clams
- Local Mussels
- Saffron Rice

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# BOSTON PARK PLAZA

## RECEPTION DISPLAYS

Based on a maximum of 90 minutes of continuous service.

Minimum of 25 guests required per display station.

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

### FRENCH FRIES ..... 16

House-Made Boardwalk Fries

Sweet Potato Fries

Tater Tots

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

### PASTA DISPLAY ..... 20

Accompanied with Garlic Bread and Grissini Sticks

#### CHOOSE ANY THREE

Penne Pasta, Bolognese Sauce, Shaved Parmesan

Fried Cheese Ravioli, Marinara Sauce

Baked Rigatoni, Ricotta, Tomato Sauce, Fresh Basil

Short Rib Ravioli, Sweet Peas, Wild Mushroom Ragout

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

### MEZE ..... 17

Tabbouleh and Fattoush Salad

Traditional and Kalamata Olive Hummus, Warm Pita Bread

House-Made Falafel, Tahini Dipping Sauce

Celery and Carrot Sticks

### TAPAS ..... 21

Spicy Shrimp with Garlic and Smoked Paprika

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

Marinated Olives

Toasted Marcona Almonds

Grilled Bread

### ASIAN STATION ..... 22

Spicy Tuna Rolls

California Rolls

Pork Dim Sum

Vegetable Pot Stickers

Steamed Edamame, Sea Salt

Soy Sauce, Wasabi, Pickled Ginger, Chop Sticks

### CRUDITÉ DISPLAY ..... 16

*Served as individual plates*

Yellow Squash and Zucchini

Carrot and Celery Sticks

Broccoli and Cauliflower

Cherry Tomato

Ranch and Blue Cheese Dipping Sauce

### LOCAL CHEESE BOARD ..... 18

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

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

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

Smoked Almonds and Salted Mixed Nuts

Sun Dried Apricots

Grilled French Bread and Water Crackers

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# BOSTON PARK PLAZA

## DESSERT DISPLAYS

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

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

90 minute display maximum.

*\*Beignet Station requires 1 chef per 75 guests, \$155 fee per chef*

## SWEET TABLE ..... 18

### CHOOSE ANY FIVE

Chocolate Covered Strawberries

Petite Fresh Fruit Tarts

Lemon Bars

Petite Lemon Meringue Pies

Petite Nutella Chocolate Tarts

Individual Strawberry Rhubarb Shortcake

Chocolate Covered Cheesecake Lollipops

Mint Chocolate Chip Crème Brûlée

Mango Crème Brûlée

Boston Cream Pie Bites

Fresh Fruit Kabobs

Assorted Petite Cupcakes

## 21 AND OVER ..... 18

Grand Marnier and Godiva-Infused Strawberries

Chocolate Cherry Truffles, Cherry Brandy

Rum-Soaked Fruit Kabobs

Chocolate Stout Marshmallows, Sea Salt Pretzels

## CHOCOLATE DIPPING STATION ..... 16

Warm Dark and White Chocolate

Long Stem Strawberries

Rice Crispy Squares

Sliced Bananas

Oreo Cookies

Marshmallows

Pretzel Rods

## \*BEIGNET STATION WITH CHEF ATTENDANT ..... 12

*Traditional Beignets cooked to order*

Accompanied with Warm Chocolate Dipping Sauce and Powdered Sugar

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# BOSTON PARK PLAZA

## ACTION/CARVING STATIONS

Based on a minimum of 90 minutes of continuous service.

Minimum of 50 guests is required per station.

A \$155 culinary attendant fee is required per 75 guests on each action station.

All action stations must be based on the full guarantee.

### MARTINI SALAD STATION ..... 24

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

Iceberg, Spinach, Romaine and Mixed Baby Greens

Grilled Shrimp, Herb Roasted Chicken, Seared Tuna

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

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

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

### VEGETABLE TEMPURA STATION ..... 20

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

Accompanied with Sweet Chile Dipping Sauce and Calabria Pepper Aioli

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

## SMALL PLATES

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

### VERMONT MAPLE SYRUP AND PECAN GLAZED WHOLE CHICKEN ..... 22

Warm Bacon Cheddar Biscuits, Cranberry Aioli

### SWEET AND SOUR CHICKEN ..... 18

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

### NEW ENGLAND SURF AND TURF ..... 35

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

### HOUSE-SMOKED BEEF BRISKET ..... 20

Sliced Beef Brisket, Chipotle BBQ Beans, Tobacco Onions, Petite Pretzel Rolls

### SHRIMP AND GRITS ..... 20

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

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

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

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# BOSTON PARK PLAZA

## **PASSED HORS D'OEUVRES**

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

Choose any four items for 24

Choose any six items for 36

Choose any eight items for 48

Minimum of 50 guests is required.

## **HOT HORS D'OEUVRES**

Dijon and Herb Crusted Lamb Lollipop, **8**

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

Petite Crab Cake, Lemon Tartar, Water Cracker, **8**

Fig and Blue Cheese Flat Bread Bites, **6**

Pretzel Crusted Chicken, Dijon Dipping Sauce, **6**

Tomato Basil Soup Shot, Grilled Cheese Straw, **6**

Bacon Wrapped Scallops, **7**

Porcini Mushroom Arancini, **6**

Petite Beef Wellington, **7**

Buffalo Chicken Spring Roll, Blue Cheese Dipping Sauce, **6**

Panang Shrimp Spring Roll, **7**

Vegetable Samosa, **6**

Smoked Beef Brisket Empanada, **6**

## **COLD HORS D'OEUVRES**

Marinated Antipasto Kabob, **6**

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

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

Butter Poached Lobster Salad Tart, **7**

Tandoori Chicken Tart, Lavender Honey, **6**

Individual Shrimp Cocktail, **8**

Fresh Fruit Kabob, **6**

California Roll, Wasabi Aioli, **6**

Two Tomato Bruschetta, Shaved Fontina, **6**

Quinoa and Tomato Bruschetta, **6**

Toasted Walnut and Gorgonzola Stuffed Toy Box Tomato, **6**

Hummus-Tini, Crispy Pita, Olive Oil, **6**

Fresh Thai Vegetable Roll, **7**

Caprese Spoon, Basil Pesto, **6**

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# BOSTON PARK PLAZA

## DINNER BUFFETS

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

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

The following buffets are available after 2pm.

### IN-SEASON BUFFET ..... 86

Chilled Garden Gazpacho

Sliced Heirloom Tomato, Fresh Mozzarella, Torn Basil, Aged Balsamic Vinegar

Compressed Watermelon Salad, Arugula, Goat Cheese, Micro Herbs

Pan Seared Sea Bass, Lobster Butter, Tarragon

Wood Grilled Skirt Steak, Tomato and Smoked Blue Cheese Salsa

Grilled Chicken Kebabs

Roasted Rainbow Cauliflower

Smoked Pee Wee Potatoes

Mini Lemon Meringue Tarts

### NEW ENGLAND CLAM BAKE ..... 100

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

BBQ Chicken

Steamed Baby Rainbow Potatoes, Butter, Parsley

Corn on the Cob

Boston Cream Pie

### EAT LOCAL ..... 78

*Most products are sourced within 100 miles of Boston*

Potato and Leek Soup, Crispy Rock Shrimp

Eva's Garden Seasonal Greens, Oven-Dried Tomatoes, Local Fresh Mozzarella, Balsamic Vinaigrette

Balance Rock Farms Citrus-Glazed Whole Roasted Chicken

Fried Clams, House-Made Tartar and Cocktail Sauce

House-Smoked Yorkshire Pork Loin, Apricot Bourbon Glaze

Au Gratin Potatoes

In-Season Local Vegetables

Warm Cranberry White Chocolate Bread Pudding, Seasonal Harpoon Anglaise

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# BOSTON PARK PLAZA

## DINNER BUFFETS

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

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

The following buffets are available after 2pm.

*\*Prime Rib Carving Station requires 1 chef per 100 guests, \$155 fee per chef.*

## ITALIAN CUCINA ..... 76

White Bean and Escarole Soup

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

Shaved Prosciutto and Melon Salad, Balsamic Reduction

Veal Marsala, Wilted Spinach, Wild Mushrooms

Shrimp Fra Diavolo, Penne Pasta

Chianti Braised Short Ribs, Roasted Garlic, Pancetta

Stone Ground Polenta, Mascarpone, Fresh Rosemary

Broccoli Rapini, Lemon Gremolata

Pistachio and Dark Chocolate Panna Cotta

## CLASSIC STEAKHOUSE ..... 90

Lobster Bisque

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

Jumbo Shrimp Cocktail

\*Chef Attended Prime Rib Carving Station, Rosemary Au Jus

Prime Skirt Steak, Wild Mushroom Demi-Glace

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

Twice Baked Potato

Green Beans, Caramelized Shallots, Crisp Bacon

Warm Apple Cobbler, Cinnamon Whipped Cream

## DESSERT ENHANCEMENTS

Traditional Boston Cream Pie, **5**

Layered Individual Tiramisu, **5**

Chocolate Espresso Crème Brûlée, **5**

NY Cheesecake, Strawberry Topping, **5**

Petite Fresh Fruit Tarts, **5**

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

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# BOSTON PARK PLAZA

## PLATED DINNER

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

### STARTERS: CHOOSE ONE

New England Clam Chowder, Oyster Crackers

Tomato Basil Soup, Pesto

Hearty Chicken Noodle Soup

Roasted Butternut Squash and Pink Lady Apple Soup

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

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

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

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

### ENHANCEMENT APPETIZERS

Jumbo Lump Crab Cake Appetizer, Shaved Fennel and Herb Salad, Lemon Tartar Sauce, **12**

Rigatoni Pasta, House-Made Kobe Meatballs, Fresh Mozzarella and Basil, **8**

Pan Seared Shrimp and Smoked Cheddar Grits, Roasted Chile Oil, Snipped Chives, **10**

## ENTRÉES

**GRILLED FILET MIGNON** ..... 82

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

**FORK TENDER BONELESS BEEF SHORT RIBS** ..... 73

Sour Cream and Chive Mashed Potatoes, Green Beans

**GRILLED NY STRIP STEAK** ..... 75

Marbled Fingerling Potatoes, Asparagus, Crisp Pancetta

**HERB ROASTED SALMON** ..... 72

Fava Bean, Corn, Beech Mushrooms, Roasted Fingerling Potatoes

**JUMBO LUMP CRAB CAKES** ..... 78

Roasted Fingerling Potatoes, Green Beans, Baby Carrots

**CRACKER CRUSTED LOCAL COD** ..... 74

Whipped Potato Puree, Green Beans, Tomato Provencal Sauce

**PAN ROASTED CHICKEN BREAST** ..... 70

Farro and Quinoa Pilaf, Rainbow Cauliflower, Wild Mushroom Sauce

**PRETZEL CRUSTED CHICKEN BREAST** ... 72

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

**LEMON & HERB ROASTED ½ CHICKEN** ... 73

Garlic Spaetzle, Mustard Greens, Pan Jus

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# BOSTON PARK PLAZA

## PLATED DINNER

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

## ENTRÉES

### DIJON & HERB CRUSTED DOMESTIC LAMB ..... 83

White Sweet Potato Puree, Baby Vegetables,  
Natural Reduction

### HOUSE-MADE CAVATELLI PASTA ..... 64

Portobello Mushrooms, Oven-Dried Tomatoes, Wilted  
Spinach, Fresh Basil, Shaved Parmesan Cheese

### WHITE CORN AND BLACK BEAN TART ... 64

Avocado, Roasted Bell Peppers and Brown Rice with  
Monterey Jack Cheese, Served in a Cilantro Infused Gluten  
Free Tart Shell

## COMBINATION PLATES

### PETITE FILET MIGNON & BUTTER POACHED LOBSTER TAIL ..... 98

Roasted Garlic Potato Puree, Grilled Asparagus

### PETITE FILET MIGNON & HERB ROASTED ATLANTIC SALMON ... 84

Au Gratin Potatoes, Green Beans, Oven-Dried Tomato

### PAN ROASTED CHICKEN BREAST & HERB SEARED ATLANTIC SALMON ..... 78

Blended Wild Rice, Green Beans, Baby Carrots

## DESSERTS: CHOOSE ONE

Boston Cream Pie, Whipped Cream, Chocolate Sauce

Espresso Gelato, Chocolate Dipped Biscotti

Chocolate Marquise Cake, Caramel Sauce,  
Flaked Sea Salt

Individual Tiramisu

White Chocolate & Raspberry Panna Cotta

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# BOSTON PARK PLAZA

## HOST BAR ON CONSUMPTION

All beverages must be purchased from the hotel.

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

One bartender per 100 guests, \$165 per bartender.

## APPRECIATED BRANDS

Pricing is per drink, unless noted otherwise.

### COCKTAILS ..... 10

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

### WINE ..... 10

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

### IMPORTED AND SPECIALTY BEER ..... 8

- Amstel
- Harpoon IPA
- Sam Adams
- Stella Artois

### DOMESTIC BEER ..... 7

- Bud Light
- Yuengling

### NON-ALCOHOLIC BEER ..... 7

- Beck's

### NON-ALCOHOLIC BEVERAGES ..... 5

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

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# BOSTON PARK PLAZA

## HOST BAR ON CONSUMPTION

All beverages must be purchased from the hotel.

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

One bartender per 100 guests, \$165 per bartender.

## FAVORITE BRANDS

Pricing is per drink, unless noted otherwise.

### COCKTAILS ..... 9

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

### WINE ..... 9

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

### IMPORTED AND SPECIALTY BEER ..... 8

- Amstel
- Harpoon IPA
- Sam Adams
- Stella Artois

### DOMESTIC BEER ..... 7

- Bud Light
- Yuengling

### NON-ALCOHOLIC BEER ..... 7

- Beck's

### NON-ALCOHOLIC BEVERAGES ..... 5

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

### SPECIALTY DRINKS ..... 11

#### CHOOSE ONE COCKTAIL ENHANCEMENT

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

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# BOSTON PARK PLAZA

## HOSTED BAR PACKAGE

All beverages must be purchased from the hotel.

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

One bartender per 100 guests, \$165 per bartender.

## APPRECIATED BAR PACKAGE

Pricing is per person.

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

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan and Bacardi Rum
- Crown Royal Whisky
- Johnnie Walker Black Scotch
- Maker's Mark Bourbon
  
- William Hill Chardonnay and Cabernet
- Anterra Pinot Grigio
- Ballard Lane Pinot Noir
- Cape Mentelle Sauvignon Blanc
  
- Imported and Domestic Beers
  
- Mineral Water
- Fruit Juices
- Assorted Coke Product Soft Drinks

## FAVORITE BAR PACKAGE

Pricing is per person.

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

- New Amsterdam Vodka
- New Amsterdam Gin
- Captain Morgan and Bacardi Rum
- Seagram's 7 Whiskey
- Jim Beam Bourbon
- Dewar's White Label Scotch
  
- Canyon Road Cabernet Sauvignon and Pinot Noir
- Canyon Road Pinot Grigio and Chardonnay
  
- Imported and Domestic Beers
  
- Mineral Water
- Fruit Juices
- Assorted Coke Product Soft Drinks

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# BOSTON PARK PLAZA

## HOSTED BAR PACKAGE ENHANCEMENTS

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

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

\$165 per bartender is required for the specialty beverage station.

### MOJITO STATION ..... 10

#### CHOOSE THREE

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

### CORDIALS ..... 12

- Kahlua
- Sambuca
- Bailey's
- Amaretto

### CHAMPAGNE COCKTAIL STATION ..... 10

#### CHOOSE THREE

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

### CLASSIC COCKTAILS ..... 12

#### CHOOSE THREE

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

### BREW MASTER CRAFT BEER STATION ... 10

#### CHOOSE FOUR

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

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# BOSTON PARK PLAZA

## WINES

Wines are subject to availability.

One bartender is required for every 100 guests.

## WHITE WINES

### SPARKLING WINES & CHAMPAGNE

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

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

Moët & Chandon ‘Imperial’, France, **98**

Dom Perignon Brut, France, **295**

### LIGHT TO MEDIUM BODIED WHITE WINES

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

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

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

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

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

### MEDIUM TO FULL BODIED WHITE WINES

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

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

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

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

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

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

## RED WINES

### LIGHT TO MEDIUM BODIED RED WINES

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

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

Rioja – LZ Crianza, Spain, **48**

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

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

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

### MEDIUM TO FULL BODIED RED WINES

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

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

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

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

Shiraz – Mitolo ‘The Jester’, McLaren Vale, Australia, **58**

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

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

Cabernet Sauvignon – Stags Leap ‘Artemis’,  
Napa, CA, **115**

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# BOSTON PARK PLAZA

## CASH BAR

All beverages must be purchased from the hotel.

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

One bartender per 100 guests, \$165 per bartender, and \$135 per cashier.

Cash bars must be accompanied by a Food Minimum.

Credit Cards will be accepted on all Cash Bars.

## APPRECIATED 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

## FAVORITE BAR

Cocktails, **10**

Wine, **10**

Domestic Beer, **8**

Imported and Specialty Beer, **9**

Non-Alcoholic Beverages, **5**

Mineral Water

Fruit Juices

Assorted Coke Product Soft Drinks

## HOUSE-MADE BAR SNACK MIX

Per person, **5**

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# BOSTON PARK PLAZA

## CATERING AND EVENT GUIDELINES

### FOOD AND BEVERAGE

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

### TAX AND SERVICE FEES

There is 15% service charge, a 9% 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.

One bartender is required for every 100 guests at a fee of \$165 per bartender.

A \$155 attendant/chef fee is required for any interactive station. We require 1 chef/attendant per 75 guests for any action station.

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.