BREAKFAST A LA CARTE

Fresh Fruit Salad
Fruit Platter
Seasonal Sliced Fresh Fruit Platter
Vanilla-Yogurt Dipping Sauce

Seasonal Whole Fresh Fruit
Selection of Assorted Cold Cereals
Whole and Skim Milk
Granola with Vanilla Yogurt and Berries
Mini Muffins
Lemon-Poppy Seed, Blueberry, Corn, Morning Glory
Sweet Cream Butter, Preserves, and Cream Cheese

Freshly Baked Scones
Blueberry, Cranberry-Orange, and Ginger

Bagels
Plain, Everything, Sesame, Cinnamon Raisin
Sweet Cream Butter, Preserves, and Cream Cheese

Croissants
Plain and Chocolate
Sweet Cream Butter, Preserves, and Cream Cheese

Breakfast Breads

American Smoked Salmon
Capers, Red Onion, Chopped Egg, Cucumber, Lemon, Bagel

Beverages

Poland Spring
Raspberry Lime, Lemon

Regular and Diet Cola Products
Coke, Coke Zero, Dr. Pepper, Sprite
Sprite Zero, Canada Dry Ginger Ale
Barq’s Root Beer

Minute Maid Juices
Apple, Orange, Mixed Berry

Hot Coffee and Tea Service
Regular and Decaffeinated Coffee and Tea
Milk, Sugar, Lemon

‘price based on 2 hour serving

Iced Tea, Iced Coffee, and Lemonade

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<td>Blondie, Fudge Brownie</td>
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<tr>
<td>Miniature Fruit Tarts</td>
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<td>Biscotti</td>
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<td>Almond, Pistachio</td>
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<td>Whoopie Pies, Carrot Cake, Assorted Cupcakes, Lemon Tartlets</td>
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Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Menus are designed according seasonal and market availability. Please be aware that not all items may be available at the time of your event and items are subject to change. 6.25% MA State and 0.75% City Tax (Boston), plus 13% administrative charges will be added to all food, beverages, services and accessories. All prices are per person and are subject to change without notice.
Conference Catering Menu
Orders Taken Mon.- Fri. | 9am - 5pm | 781.763.1390

SALADS A LA CARTE
Chef's Daily Salad Selections $6.00pp
Available with varieties of Whole Grain, Vegetarian, or Greens
Garden Salad with Vinaigrette on the Side $8.00pp
Caesar Salad with Croutons $7.00pp
Parmigiano-Reggiano

LUNCH PACKAGES
Gourmet Sandwich Platter $24.00pp
Please select up to 3 Sandwiches
Smoked Turkey with Lettuce, Tomato, Avocado Sprouts, and Herb Aioli on Whole Wheat Wrap
Marinated Grilled Eggplant with Buffalo Mozzarella Fresh Basil, and Artichokes on Herb Focaccia
Garlic and Herb-Roasted Sirloin with Horseradish Aioli Oven-Cured Tomatoes, Crispy Shallots, and Arugula on Herb Focaccia
Egg Salad with Green Leaf Lettuce on Pumpernickel
Tuna Salad with Vine Ripened Tomato and Romaine on Rye
Apricot Chicken Salad with Green Leaf Lettuce on Brioche
Ham and Brie on Baguette
Platters Include: Potato Chips and Pretzels
Whole Fresh Fruit and Assorted House-Baked Cookies

Boxed Lunches
Please select up to 3 Sandwiches from our Gourmet Sandwich Platter
Boxed Lunches Include: Whole Fresh Fruit Potato Chips, Bottled Water and Cookie or Brownie

Executive Deli Lunch $25.00pp
Salads
Pasta Salad with Smoked Chicken
Roasted Tomato Vinaigrette
Baby Spinach with Grape Tomato, Applewood Smoked Bacon, Gorgonzola
White Balsamic Dressing (on side)
Deli Platter
Make Your Own Sandwich Includes:
Sliced Turkey Breast, Honey Baked Ham
Genoa Salami American Cheese, Provolone
Swiss Cheese, Pickles, Tomato and Lettuce
Herb Mayonnaise, Cranberry Chutney and Honey Mustard, Soft Brioche Rolls Whole Wheat Buns, and Bulkie Rolls, Chips
Dessert
Individual Mini New York Style Cheesecake
Fruit Tarts, Lemon Tartlets and House-Baked Cookies

STATIONARY DISPLAYS
Artisan Cheese Display $14.00pp
Artisanal Cheeses from Near and Far Fruit, Crackers and French Bread
Crudités Bar $9.00pp
Choice of 2 Dips: Sesame-Sage, Orange-Basil Parmesan Green Goddess, Roasted Pepper
Tuscan Bar $15.00pp
Marinated Cherry Tomatoes and Mozzarella Spiced Goat Cheese, Lentil Salad, Caponata Roasted Peppers Agrodolce, Roasted Artichoke Hearts Grilled Tuscan Bread
Middle Eastern $16.00pp
Hummus, Tabbouleh, Black Olive Tapenade Baba Ghanoush with Toasted and Fresh Pita

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Special pricing is available for non-profit groups. Please call our sales associates for more information.

Hosted Full Bar or Beer & Wine Service Available
Please Call Our Sales Associates For Pricing Per Group Minimum Quantities May Apply