



## Plated Breakfast

USD

All Breakfasts include Freshly Brewed Coffee · Decaffeinated · Select Teas  
*Choice of Two Fresh Juices:* Orange · Grapefruit · Cranberry · Apple · Tomato

## Basics

48

Seasonal Granola · Greek Yogurt  
Fresh House Baked Miniature Croissants · Danish · Assorted Muffins  
Jams · Marmalade · Honey · Cream Cheese · Butter  
Two Scrambled Eggs · Breakfast Potatoes · Sautéed Cherry Tomatoes  
*Choice of:* Applewood Smoked Bacon or Turkey Sausage or Pork Sausage

## Metropolitan

48

Fresh House Baked Miniature Croissants · Danish · Assorted Muffins  
Banana "Coconut Cream Pie" Muesli · Dulce de Leche  
Maine Berry Salad  
Caramelized Apricot Baked French Toast · Sliced Almonds · Maple Rum Syrup  
*Choice of:* Applewood Smoked Bacon or Turkey Sausage or Pork Sausage

## Fit & Healthy

48

Assorted Healthy Seasonal Breakfast Muffins  
Fresh Seasonal Fruit  
Two Scrambled Eggs · Avocado Purée · Roasted Cherry Tomatoes · Turkey Bacon  
Energy Shot: Chef's Juice Cocktail

## New England

50

Fresh House Baked Miniature Croissants · Danish · Assorted Muffins  
Seasonal Fresh Fruit  
Vermont Maple Yogurt · Seasonal Local Fruit Compote · Cranberry Granola  
Two Poached Eggs · Baked Beans · Short Rib Hash

## Chinese Delight

48

Assorted Steamed Dim Sum  
Plain or Chicken Congee · Spring Onions · Traditional Condiments  
Barbecue Pork · Fried Rice Noodles · Bean Sprouts · Soy Sauce · Jasmine Rice  
Tea · Soy Milk

The Consumption of Raw or Undercooked Foods May Pose a Risk to Health

All Menus are subject to 6% Administrative Fee (No portion of which is paid to a Service Employee), 15% Service Charge and 7% Massachusetts Sales Tax



## Buffet Breakfast

USD

Minimum 25 guests. \$10 per Guest Surcharge will apply to groups under 25 guests

All Breakfasts include Freshly Brewed Coffee · Decaffeinated · Select Teas  
*Choice of Two Fresh Juices:* Orange · Grapefruit · Cranberry · Apple · Tomato

## Continental

40

Sliced Seasonal Fresh Fruits · Berries & Melon  
 Assorted Cold Cereals  
 Parfait of Seasonal Berries · House-Made Granola · Greek Yogurt  
 Fresh House Baked Miniature Croissants · Bagels · Danish · Assorted Muffins  
 Jams · Marmalade · Honey · Assorted Cream Cheese · Sweet Butter · Almond Butter

## International

46

Sliced Seasonal Fresh Fruits · Berries & Melons  
 Smoked Scottish Salmon · Toasted Brioche · American Caviar · Herb Cream Cheese  
 Chef's Selection of Cured Meats · Charcuterie · Cheeses  
 Freshly Baked Crusty Breads · Dried Fruits · Quince Paste

## American

46

Sliced Seasonal Fresh Fruits & Melons  
 Parfait of Seasonal Berries · House-Made Granola · Greek Yogurt  
 Fresh House Baked Miniature Croissants · Bagels · Danish · Assorted Muffins  
 Jams · Marmalade · Honey · Assorted Cream Cheese · Sweet Butter · Almond Butter  
 Scrambled Eggs · Boursin Cheese · Scallions  
*Choice of:* Roasted Potatoes · Caramelized Onions or House-Made Hash Brown Potatoes (\$4 additional per guest)  
*Choice of 2:* Applewood Smoked Bacon or Turkey Sausage or Pork Sausage

## Grab & Go

50

Sliced Seasonal Fresh Fruits & Melons  
 Selection of Cold Cereals  
 Whole Milk · Skim Milk · Almond Milk  
 Individual Greek Yogurts: Plain · Flavored · Reduced Fat with Assorted Nuts and Dried Fruit

### *Choice of 2 Breakfast Sandwiches or Quiches*

Turkey or Pork Sausage · Scrambled Egg · White Cheddar Cheese · English Muffin  
 Baked Ham · Scrambled Egg · Swiss Cheese · Croissant  
 Scrambled Egg · Spinach · Feta Cheese · Whole Wheat Wrap  
 Quiche of Broccoli · Green Onions · Cheddar Cheese  
 Quiche of Spinach · Caramelized Onions · Oven-Dried Cherry Tomatoes  
 Quiche of Mushrooms · Asparagus · Swiss Cheese

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## Breakfast Enhancements

USD

Assorted Cold Cereals	9
Assorted Individual Greek Yogurts	6
Whole Fresh Fruit	10
Sliced Fresh Fruit and Berries	11
Parfait of Seasonal Berries · House-Made Granola · Greek Yogurt	8
Seasonal Baked French Toast · Warm Brandy Maple Syrup · Whipped Cream	12
10 Minute Boiled Farm Fresh Eggs	6
Steel Cut Oatmeal · Golden Raisins · Cinnamon · Brown Sugar	12
Chef's Selection of Seasonal Individual Frittata	12
Turkey or Pork Sausage · Scrambled Egg · White Cheddar Cheese · English Muffin	14
Baked Ham · Scrambled Egg · Swiss Cheese · Croissant	14
Scrambled Egg · Spinach · Feta Cheese · Whole Wheat Wrap	14
Quiche of Broccoli · Green Onions · Cheddar Cheese	12
Quiche of Spinach · Caramelized Onions · Oven-Dried Cherry Tomatoes	12
Quiche of Mushrooms · Asparagus · Swiss Cheese	12

## Breakfast Action Stations

Minimum 25 guests, \$10 per Guest Surcharge will apply to groups under 25

### Pancake or Waffle Station

Buttermilk Pancakes or Brown Butter Waffles made to order with Accompaniments: Fresh Berries · Chocolate Chips · Two Seasonal Fruit Compotes · Whipped Cream Dark Chocolate · Caramel · Crème Anglaise Sauces · Candied Pecans · Vermont Butter <i>Dedicated Culinarian \$200 for Two Hours</i>	18
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### Omelet Station

Farm Fresh Whole Eggs & Egg Whites Caramelized Onions · Ham · Peppers · Mushrooms · Spinach · Tomatoes · Herbs · Swiss Cheese · Cheddar <i>Dedicated Culinarian \$200 for Two Hours</i>	20
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### Smoked Salmon Station

Assorted Fresh Bagels · Sliced Tomato · Chopped Red Onion · Capers · Assorted Cream Cheese	22
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## Break Enhancements

USD

### Mandarin Oriental Signature Coffee Station

10

Freshly Brewed Coffee · Decaffeinated · N'Espresso · Espresso · Cappuccino · Latté · Select Teas  
Assorted Sugars · Sweeteners · Rock Candy Swizzle Sticks · Fresh Lemon · Lemon Twists

### Beverages

Assorted Sweetened & Diet Soft Drinks (Coke · Diet Coke · Sprite)

7

Voss Still & Sparkling Waters

7

Smart Water · Coconut Water

9

Yacht Club Assorted Local Sparkling Soda

9

Freshly Brewed Iced Tea

8

Freshly Squeezed Lemonade

8

Pastry Chef's Custom Hot Chocolate or Mulled Cider (Seasonal Availability)

10

Bottled Green Juices

9

*Selection of Two Fresh Juices:* Orange · Grapefruit · Cranberry · Apple · Tomato

7

### Savory and Sweet

Assorted Individual Bags of Chips (Cape Cod · Terra Blue · Pop Chips · Sweet Potato · Root Vegetable)

6

Assorted Granola Bars · Energy Bars

6

Cinnamon Walnut Sour Cream Coffee Cake

7

Caramel-Pecan Sticky Buns

7

House Baked Miniature Croissants · Danish · Muffins · Jams · Marmalade · Honey · Butter

8

Breakfast Breads: Carrot · Banana · Zucchini · Seasonal Selection

8

Fresh Fruit Skewers · Honey Swirled Greek Yogurt

7

Chef's Assorted Biscotti

8

Chef's House-Made Trail Mix

7

Freshly Baked Cookies & Brownies

8

Sugar Donuts · Nutella · Raspberry Sauce

10

Assorted French Macaroons

8

Chef's Seasonal Mixed Savory and Sweet Nuts

10

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## Themed Breaks

USD

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### Cookie and Bar Break

16

*Select 5*

American Favorites: Chocolate Chip · Oatmeal Raisin · Peanut Butter · Fudge Walnut · White Chocolate Macadamia

Other Selections: Snickerdoodle · French Palmier · Chewy Gingersnap · Butter Raspberry

Chocolate Dipped Shortbread · Black & Whites

Bars: Dark Chocolate Glazed Brownies · Lemon Shortbread · White Chocolate Blondies

Raspberry Oatmeal · Dulce Brownie

### Cupcakery

16

*Select 3*

Cupcakes Finished with Italian Buttercream · Cream Cheese Frosting · Ganache Glaze

Individually Garnished

Fudge · Vanilla Bean · Carrot · Red Velvet · Coconut

### Eco Snack

17

Whole Toasted Almonds · Dried Apricots · Pecans · Yogurt Covered Pretzels

Dried Cranberries · Banana Chips · M&M's · Granola Bites · Dried Mango

### Tea Time

18

Currant Scones · Lemon Curd · Jam · Devonshire Cream

Fruit Tarts · Chocolate Dipped Strawberries · Vanilla Cream Filled Profiteroles

### Chocoholic

16

*Select 3*

Chocolate Cremeux Tartlets · 64% Chocolate Brownies · Chocolate Whoopie Pies

Chocolate Chip Cookies · Valrhona Mousse Shots · Ganache Layer Cake

### Spa Day

18

Assortment of Perfect Whole Fruit

Farmers Market Vegetables · Assorted Dips

House-Made Roasted Red Pepper Hummus · House-Made Pita Chips

Selection of Health & Energy Bars

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## Themed Breaks

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## Ice Cream Shop

26

Select 3 from the List of Ice Creams · Sorbets · Frozen Yogurts

*(Custom Flavors Available with 2 Weeks' Notice)*

Ice Creams: Vanilla Bean · Chocolate · Strawberry · Cappuccino · Mint Chip · Rum Raisin

Salted Caramel · Cookies & Cream

Sorbets: Raspberry · Lemon · Mango · Mandarin Orange

Frozen Yogurts: Vanilla · Chocolate · Strawberry

Served with accompaniments: Crushed Oreo · M&M's · Roasted Walnuts · Cherries

Chocolate Shavings · Waffle Cones · Rainbow Sprinkles · Whipped Cream · Chocolate Brownies

Fresh Berries · Chocolate Sauce · Caramel Sauce

## Penny Candy Store

17

Swedish Fish · Twizzlers · Boston Baked Beans · Jaw Breakers · Sour Candy

Candy Dots · Mary Janes · Whoppers · Soda Bottles · Candy Cigarettes · Root Beer Barrels

Necco Wafers · Bulls Eyes · Miniature York · Snickers · Assorted Hershey Miniatures · Peanut M&M's

## Carnival

20

Funnel Cake

Cotton Candy

Caramel Apples

Miniature Corn Dogs · Yellow Mustard

Fresh Popped Popcorn

## A Break for the Seasons

18

Spring: Apricot Pistachio Tarts · Berry Mint Parfaits

Summer: Strawberry Shortcakes · Chilled Lemonade

Fall: Pumpkin Cheesecake · Warm Apple Cider

Winter: Lemon Meringue Tarts · Exotic Fruit Salad

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## Themed Breaks

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### Little Italy

22

*Select 2 House-Made Pan Pizzas*

Cheese · Pepperoni · BBQ Chicken · Roasted Garlic Sundried Tomato · Spinach & Feta

Ricotta Cannoli's

Tiramisu Bites

Limoncello Shooter (Add \$7 per Guest)

### Slider Bar

*Select 2*

16

*Select 3*

24

Meatloaf · Sautéed Onions and Mushrooms

Turkey · Applewood Smoked Bacon · Vine Ripe Tomato · Avocado Aioli

Miniature All Beef Hot Dogs · Caramelized Onions · Golden Mustard · Relish

Barbeque Pulled Chicken · House-Made Cole Slaw

Barbeque Pulled Pork · House-Made Cole Slaw

Grilled Portabella · Pepper Relish · Boursin Aioli

Sausage · Peppers & Caramelized Onions · Whole Grain Mustard

Shoe String French Fries (Add \$4 per Guest)

Onion Rings (Add \$4 per Guest)

House-Made Fried Pickles (Add \$6 per Guest)

House-Made Chips (Add \$6 per Guest)

### A Day at Fenway

*Select 3*

19

*Select 4*

23

Miniature All Beef Hot Dog

Peanuts: Salted in Shell

Fresh Popped Popcorn

Ice Cream Sandwiches

Soft Pretzels · Honey Mustard · Whole Grain Mustard · Cheese Sauce

Local Sam Adams Shooters (Add \$4 per Guest)

### South of the Border

16

House-Made Warm Corn Tortilla Chips

Spicy Chicken Queso Dip · Guacamole · Pico de Gallo

Roasted Salsa · Pickled Jalapenos · Sour Cream

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## Mandarin Brunch

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*Selection of Two Fresh Juices:* Orange · Grapefruit · Cranberry · Apple · Tomato

90

Sliced Seasonal Fresh Fruits & Melons

Parfait of Seasonal Berries · House-Made Granola · Greek Yogurt

Fresh House Baked Miniature Croissants · Danish · Assorted Muffins

Jams · Marmalade · Honey · Assorted Cream Cheese · Sweet Butter · Almond Butter

Chipotle Ranch Pasta Salad · Celery · Red Onion · Bacon

Sweet Gem Lettuce · Parmesan Cheese · Brioche Croutons · Caesar Dressing

Ancient Grain Salad · Charred Tomato Vinaigrette · Marinated Tomatoes · Pine Nuts

Baked French Toast · Caramelized Bananas · Warm Rum-Maple Syrup

Scrambled Eggs · Boursin Cheese · Scallions

Roasted Baby Potatoes · Caramelized Onions or Hash Brown Potatoes (Add \$4 per Guest)

*Choice of 2:* Applewood Smoked Bacon or Turkey Sausage or Pork Sausage

## Smoked Salmon Station

Assorted Fresh Bagels · Sliced Tomatoes · Chopped Red Onion · Capers · Cucumber · Assorted Cream Cheese

## Omelet Station

Farm Fresh Whole Eggs & Egg Whites

Caramelized Onions · Ham · Peppers · Mushrooms · Spinach · Tomatoes · Herbs · Swiss Cheese · Cheddar

*Dedicated Culinarian \$200 for Two Hours*

## Carving Station

Slow Roasted Beef Tenderloin

Pommes Purée · Crispy Onions · Veal Jus

*Dedicated Culinarian \$200 for Two Hours*

Chef's Selection of Assorted Miniature Desserts

Freshly Brewed Coffee · Decaffeinated · Select Teas

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