



CATERING

at



Plated Breakfast

All Breakfasts include Freshly Brewed Coffee · Decaffeinated · Select Teas

Choice of Two Fresh Juices: Orange · Grapefruit · Cranberry · Apple · Tomato

MO Breakfast

\$52

Housemade 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 · Turkey Sausage · Pork Sausage

Metropolitan

\$50

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 · Turkey Sausage · Pork Sausage

Fit & Healthy

\$50

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

\$50

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



Buffet Breakfast

All Breakfasts include Freshly Brewed Coffee · Decaffeinated · Select Teas

Choice of Two Fresh Juices: Orange · Grapefruit · Cranberry · Apple · Tomato

Continental \$42

Sliced Seasonal Fresh Fruits · Berries · Melons

Parfait of Seasonal Berries · Housemade Granola · Greek Yogurt

Fresh House Baked Miniature Croissants · Bagels · Danish · Assorted Muffins

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

International \$52

Sliced Seasonal Fresh Fruits · Berries · Melons

Scrambled Eggs with Boursin Cheese

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 \$50

Sliced Seasonal Fresh Fruits · Melons

Parfait of Seasonal Berries · Housemade 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

Choice of:

Roasted Potatoes · Caramelized Onions or

Hash Brown Potatoes Add \$4 per Guest

Choice of Two:

Applewood Smoked Bacon ·

Turkey Sausage · Pork Sausage

Grab & Go \$52

Sliced Seasonal Fresh Fruits · Berries · Melons

Granola Bars

Whole Milk · Skim Milk · Almond Milk

Individual Greek Yogurts: Plain · Flavored · Reduced Fat · Assorted Nuts · Dried Fruit

Fresh House Baked Miniature Croissants · Bagels · Danish · Assorted Muffins

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

Choice of Two Breakfast Sandwiches or Quiches

Turkey or Pork Sausage · Scrambled Eggs · White Cheddar Cheese · English Muffin

Baked Ham · Scrambled Eggs · Swiss Cheese · Croissant

Scrambled Eggs · 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



MO Brunch \$84

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

Choice of Two Fresh Juices:
Orange · Grapefruit · Cranberry · Apple · Tomato

Sliced Seasonal Fresh Fruits · Melons

Parfait of Seasonal Berries ·
Housemade Granola · Greek Yogurt

Fresh House Baked Miniature Croissants · Danish ·
Assorted Muffins

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

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

Scrambled Eggs · Boursin Cheese · Scallions

Roasted Baby Potatoes · Caramelized Onions

Choice of Two:
Applewood Smoked Bacon ·
Turkey Sausage · Pork Sausage

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

Freshly Brewed Coffee · Decaffeinated · Select Teas

Omelet Station \$24

Farm Fresh Whole Eggs · Egg Whites

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

Dedicated Chef \$200 for Two Hours

Carving Station \$18

Honey Baked Ham
Dedicated Chef \$200 for Two Hours

Breakfast Enhancements

Assorted Individual Greek Yogurts \$6

Whole Fresh Fruit \$8

Sliced Fresh Fruit · Berries \$14

Parfait of Seasonal Berries ·
Housemade Granola · Greek Yogurt \$12

10 Minute Boiled Farm Fresh Eggs \$8

Steel Cut Oatmeal · Golden Raisins ·
Cinnamon · Brown Sugar \$14

Chef's Selection of Seasonal Individual Frittata \$16

Turkey or Pork Sausage · Scrambled Eggs ·
White Cheddar Cheese · English Muffin \$16

Baked Ham · Scrambled Eggs ·
Swiss Cheese · Croissant \$16

Scrambled Eggs · Spinach · Feta Cheese ·
Whole Wheat Wrap \$16

Quiche of Broccoli · Green Onions ·
Cheddar Cheese \$16

Quiche of Spinach · Caramelized Onions ·
Oven-Dried Cherry Tomatoes \$16

Quiche of Mushrooms · Asparagus ·
Swiss Cheese \$16

Breakfast Action Stations

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

Pancake or Waffle Station \$22

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

Dedicated Chef \$200 for Two Hours

Smoked Salmon Station \$24

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



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

Break Enhancements

Mandarin Oriental Signature Coffee Station \$12

Freshly Brewed Coffee · Decaffeinated · N'Espresso · Espresso · Cappuccino · Latté · Select Teas

Assorted Sugars · Sweeteners · Rock Candy Swizzle Sticks · Fresh Lemon · Lemon Twists

Almond Milk · Soy Milk

Beverages

Assorted Soft Drinks: Coke · Diet Coke · Sprite \$8

Voss Still & Sparkling Waters \$8

Smart Water · Coconut Water \$10

Spindrift Sparkling Water with Real Fruit Juice \$10

Freshly Brewed Iced Tea \$8

Freshly Squeezed Lemonade \$8

Pastry Chef's Custom Hot Chocolate or Mulled Cider (Seasonal Availability) \$12

Pure Green Fresh Juices \$9

Selection of Two Fresh Juices: \$10
Orange · Grapefruit · Carrot · Green

Savory & Sweet

Assorted Individual Bags of Chips: \$8
Cape Cod · Terra Blue · Pop Chips · Sweet Potato · Root Vegetable

Assorted Granola Bars · Energy Bars \$8

Cinnamon Walnut Sour Cream Coffee Cake \$11

Caramel-Pecan Sticky Buns \$11

House Baked Mini Croissants · Danish · Muffins · Jams · Marmalade · Honey · Butter \$11

Breakfast Breads: Carrot · Banana · Zucchini · Seasonal Selection \$8

Fresh Fruit Skewers · Honey Swirled Greek Yogurt \$10

Chef's Assorted Biscotti \$10

Chef's Housemade Trail Mix \$10

Freshly Baked Cookies & Brownies \$12

Sugar Donuts · Nutella · Raspberry Sauce \$12

Assorted French Macarons \$12

Chef's Seasonal Mixed Savory & Sweet Nuts \$10



Themed Breaks

Minimum 25 guests, \$8 per Guest Surcharge will apply to groups under 25.

Cookie & Bar Break \$20

Select Three:

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

Chilled Whole Milk · Skim Milk

Cupcakery \$20

Select Four:

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

Individually Garnished

Fudge · Vanilla Bean · Carrot · Red Velvet · Coconut

Eco Snack \$20

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

Dried Cranberries · Banana Chips · M&M's · Dried Mango · Dark Chocolate Chips · Peanuts

Tea Time \$22

Currant Scones · Lemon Curd · Jam · Devonshire Cream · Fruit Tarts · Chocolate Dipped Strawberries · Vanilla Cream Filled Profiteroles

Chocoloholic \$18

Select Three:

Chocolate Cremeux Tartlets

64% Chocolate Brownies

Chocolate Whoopie Pies

Chocolate Chip Cookies

Valrhona Mousse Shots

Ganache Layer Cake

Zen Break \$32

Assortment of Perfect Whole Fruit & Nuts

Farmers Market Vegetables · Assorted Dips

Housemade Roasted Red Pepper Hummus · Housemade Pita Chips

Selection of Health & Energy Bars

Selection of Fresh Juices



The consumption of raw or undercooked foods may pose a risk to health. All Menus are subject to 7% Administrative Fee (No portion of which is paid to a Service Employee), 15% Service Charge and 7% Massachusetts Sales Tax.



Themed Breaks

Minimum 25 guests, \$8 per Guest Surcharge will apply to groups under 25.

Ice Cream Shop

\$32

Select Three:

From the List of Ice Creams · Sorbets · Frozen Yogurts
(Custom Flavors Available with Two 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&Ms · Roasted Walnuts · Cherries ·
Chocolate Shavings · Waffle Cones · Rainbow Sprinkles ·
Whipped Cream · Chocolate Brownies · Fresh Berries ·
Chocolate Sauce · Caramel Sauce

Carnival

\$24

Funnel Cake

Cotton Candy

Caramel Apples

Miniature Corn Dogs · Yellow Mustard

Fresh Popped Popcorn

Seasonal Harvest

\$20

Three Fruits in Season

Local Produce Showcased in a Variety of Ways

Highlighting what is Best Locally at its
Peak in New England (Changing Seasonally)

Little Italy

\$24

Select Two:

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

Ricotta Cannolis

Tiramisu Bites

Slider Bar

\$18

Select Two:

Meatloaf · Sautéed Onions · Mushrooms

Turkey · Applewood Smoked Bacon ·

Vine Ripe Tomato · Avocado Aioli

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

Barbeque Pulled Chicken · Housemade Coleslaw

Barbeque Pulled Pork · Housemade Coleslaw

Grilled Portabella · Pepper Relish · Boursin Aioli

Sausage · Peppers · Caramelized Onions ·
Whole Grain Mustard

Served with: Shoe String French Fries

Onion Rings Add \$4 per Guest

Housemade Fried Pickles Add \$4 per Guest

Housemade Chips Add \$4 per Guest

A Day at Fenway

\$20

Select Three:

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 Craft Beer Add \$8 per Guest

South of the Border

\$18

Housemade Warm Corn Tortilla Chips

Spicy Chicken Queso Dip · Pico de Gallo ·

Pickled Jalapenos · Sour Cream

Freshly Squeezed Lemonade

Housemade Guacamole Add \$4 per Guest

