

breaks a la carte

quenchers

assorted soft drinks

mineral water

lemonade

iced tea

freshly brewed coffee • select teas

hot chocolate or hot cider

selection of two fresh juices: orange • mango • cranberry • apple • tomato • carrot

sweet

assorted seasonal fruit milk shake shooters

whole milk • low fat greek yoghurt

mini croissants • mini danish • mini muffins jams • marmelade • honey • butter

breakfast breads: carrot • banana • pumpkin • zucchini

plain and raisin scones • clotted cream

whole fresh fruit

seasonal macaroons

freshly baked cookies and brownies

gourmet ice cream and frozen fruit bars

freshly baked crunchy beignets

mini baked lemon and seasonal fruit tartlet

seasonal fruit • berries

crunchy

twice baked anise biscotti

warm roasted marconi almonds

our granola of dried fruits and nuts

assorted granola and energy bars

banana plantain chips • potato chips

crisp vegetables • tahini dip

savory

prosciutto and melon skewers

warm sun-dried tomato • zucchini • parmesan reggiano cheese muffins

edamame with sea salt

steamed or fried pork dumplings

marinated beef and chicken satay • peanut sauce

Groups less than 25 guests are subject to an additional charge of \$8 per person

All food and beverage items are subject to a 15% service charge

6% administrative fee and 7% meals tax

Please note: the consumption of raw or undercooked foods may be a risk to your health

themed break

smoothie

seasonal and exotic fruits • berries • vanilla bean • cinnamon
ice cold organic whole • skim • soy milk
greek yoghurt • plain yoghurt • low fat yoghurt
dedicated culinarian for 2 hours

china town

chef's assortment of steamed and crispy dim sum
wonton chips • sweet chili dipping sauce • chinese mustard sauce
fortune cookies • mandarin orange gelée

grandmother's recipe

cookies: 64% dark chocolate • butter and almond • cinnamon raisin
brownies: marshmallow • caramel • vanilla walnut
ice cold milk shooters

fenway park

miniature hot dogs • sam adams braised onions • spicy mustard
kettle cooked potato chips • assorted dips
roasted peanuts

assorted root beers

cupcake corner

please select three
carrot and cream cheese cupcakes
vanilla bean cupcakes
chocolate mint cupcakes
blueberry cupcakes
lemon ginger cupcakes

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themed break

eco snack

create your own trail mix
banana chips • yogurt covered raisins
cranberries • apricots • golden raisins • dates
sunflower seeds • walnuts • shredded coconut • almonds • m & m's

carnival

sweet and savory popping corn
maldon sea salt • truffle butter • caramel
freshly baked pretzels including
natural salted • cheddar cheese • cinnamon

melting pot

cheddar and goat cheese fondue
baby potatoes • ham • sourdough croutons • apple cubes • fresh grapes
dark and white chocolate fondue
seasonal fresh fruit cubes • marshmallows • madeleines • gingerbread

spa

assortment of whole fruit • fresh fruit skewers
farmers market vegetables • assorted dips
edamame hummus • naan bread
mini seasonal fruit smoothies
selection of health and energy bars

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