MANDARIN ORIENTAL
BOSTON

Three Course Plated Luncheon

All Luncheons include Freshly Baked Breads · Rolls · Coffee · Tea

Starters Cold

Thyme Infused Beets · Shaved Apple · Goat Cheese Fondue · Pistachio Powder

Avocado · Arugula · Vine Ripe Tomato · Pickled Onion · Citrus Vinaigrette

Baby Spinach · Orange Segments · Goat Cheese Dust ·Toasted Almonds · Raspberry-Beet Vinaigrette

Sweet Gem Hearts · Parmesan · Crispy Bread · White Anchovy · Parmesan Emulsion

Watercress · Frissee · Shaved Red Onion · Poached Egg · Bacon · Truffle Vinaigrette

Seasonal Tomato · Oregano · Chipotle Grilled Shrimp · Ricotta Salada · Balsamic

Zucchini Tian · Eggplant Pearls · Golden Tomato Jam · Pesto Paint · Tomato & Chorizo Vinaigrette

Starters Hot

Grilled Broccoli- Cheddar Soup · Toasted Focaccia · Pickled Shallots

Roasted Garlic- Tomato Soup · Arugula Pesto · Crispy Grilled Gruyere Stuffed Sourdough

Pan Seared Scallops · Carrot Fenugreek Puree · Basil Seed Syrup · Fleur de Sel

Spiced Sq uash Ravioli · Toasted Hazelnuts · Sage Brown Butter Rum Emulsion

Wild Mushroom Risotto · Crimini Chips · Fourme D'Ambert · Port Jus

Entrée Salads

USD

Please note Choice of 2 Entrées at Time of Seating +25 per Guest
Please note Pre-selected Choice of 2 Entrees + 5 per Guest

Roasted Organic Chicken Breast · Sweet Gem Hearts · Parmesan Crispy Bread · White Anchovy · Parmesan Emulsion	70
Grilled Jumbo Shrimp · Apple Celery Slaw · Scallions · Brown Butter Rum Emulsion	72
Thai Beef Salad · Bibb Lettuce · Green Papaya · Red Chilies · Cashews · Thai – Lime Vinaigrette	76
Ahi Tuna Tartare · Upland Cress · Pickled Radish · Avocado · Soy – Yuzu Vinaigrette	76
Poached Maine Lobster · Pomelos · Thai Green Papaya · Coriander Leaves · Vanilla Bean Oil	80

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

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Meat & Fish Entrées

USD

Please note Choice of Entrée at Time of Seating +25 per Guest
Please note Pre-selected Choice of 2 Entrees + 5 per Guest

Five Spice Duck Confit · Sweet Potato Puree · Wok Fried Scallions · Ginger Soy Sauce	70
Atlantic Salmon Nori Roulade · Soy Charred Broccolini · Basil Honey	70
Pan Roasted Halibut · Roasted Beets · Orange Segments · Carrot Herb Chips · Sherry Emulsion	70
Skillet Seared Georges Bank Cod · Ginger Bok Choy · Beech Mushroom · Shahe Fen Noodles · Miso Broth	70
Roasted Chicken Breast "Picatta" · Grilled Romaine · 24 hr Tomato · Verjus-Caper Emulsion	70
Dr. Pepper Braised Short Rib · Cinnamon Stir-Fried Chard · Orange-Horseradish Grits · Port Wine Jus	76
Slow Roasted Beef Strip Loin · Goat Cheese "Butter" · Bacon Hash · Barrel-Aged Sherry Vinegar	76
Beef Tenderloin · Griddled Sourdough · Tomato Bruschetta · Gorgonzola · Balsamic Jus	76

MO Finale

Caramelized Milk Bread & Butter Pudding · Marinated Strawberries · Fresh Mint

Passionfruit Cheesecake · Sable Cookie · Raspberry Coulis

Réglisse Panacotta · Citrus Segments · Vanilla · EVOO

Chocolate Fondant · Raspberry Gelée · Double Cream Dip

Orange Blossom Crème Brulée · Almond Financier · Assorted Seasonal Berries

Creamy Tiramisu · Amaretto · Coffee Espresso Foam

Strawberry Tart · Chocolate Cream · Strawberry Coulis

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Buffet Luncheon

USD

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MO DELIght 68

Chef's Choice Seasonal Soup
(Select 3 Salads)
Spinach · Radicchio · Spiced Walnut · Raspberries · White Balsamic-Truffle Vinaigrette
Vine Ripe Tomato · Arugula · Cucumber · Avocado · Red Onion · Lemon Basil Vinaigrette
Sweet Gem Hearts · Parmesan · Crispy Bread · White Anchovy · Parmesan Emulsion
Israeli Cous Cous · Sweet & Sour Golden Raisins · Marcona Almonds · Curry Vinaigrette · Parsley · Grilled Radicchio

Open Sandwiches
(Select 3 Sandwiches)
Roasted Beef · Aged Cheddar · Pickled Onion · Honey Mustard · Arugula · Ciabatta
Rosemary Chicken · Brie · Balsamic Onions · Arugula Aioli · Honey Wheat Bread
Turkey Rachel · Coleslaw · 1000 Thousand Island Dressing · Swiss Cheese · Marble Rye
Buffalo Mozzarella · Vine Tomatoes · Fresh Basil · Foccacia

Choice of Onion Rings or French Fries
Fried Pickles

Coffee & Mascarpone Tiramisu
Blondies
Strawberry Rhubarb Crumble

Waterfront 78

New England Clam Chowder

Skirt Steak Salad · Crostini · Gorgonzola · Arugula · Red Onion · Sherry Vinaigrette
Wedge · Baby Iceberg · Tomato · Bacon · Crispy Onions · Cashel Bleu Cheese
Prawn Cocktail · Shredded Lettuce · Tomato · Avocado · Marie Rose Sauce · Lemon

Crispy Chicken MO' Boy
Fish & Chips · Banana Peppers · Lemon · Capers · Tartar Sauce
Basil Baked Scrod

Beer Battered Onion Rings
"Old Bay" Spiced Rice Pilaf

Fruit Tartlets
Vanilla & Chocolate Crème Brulee
Strawberry Charlotte

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New England 78

Here, We Just Call it "Clam Chowder"

Boston Bibb · Great Hill Blue Cheese · Walnut · Red Apple · Blueberry – Maple vinaigrette
Baby Spinach · Cranberries · Pine Nuts · Vermont Goat Cheese · Mustard Vinaigrette
New England Potato · Shallots · Parsley · Tarragon · Warm Bacon Vinaigrette

Slow Cooked Beef Short Rib · Country Smashed Potatoes · Crispy Onions
Sam Adams Beer Battered Cod · Crispy Potato Herb Salad · Tartar Sauce
Lemon Thyme Roasted Free Range Chicken · Seasonal Root Vegetable

Boston Baked Beans

Maine Berry Salad
Apple Crumble
Boston Cream Pie

China Town 78

Egg Drop Soup · Crispy Wonton

Asian Greens · Carrot · Radish · Tomato · Carrot-Ginger Vinaigrette
Shrimp Roll · Soy Sprouts · Lettuce · Mint · Sweet & Sour Sauce
Spicy Thai Beef · Green Papaya · Peanuts · Cucumber · Coriander

Stir Fried
Crispy Fried Chicken · Red Chilis · Scallions · Sichuan Orange Sauce
Black Pepper Shrimp · Ginger-Scallion Rice
Bok Choy · Shiitakes · Scallion · Garlic · Soy

Pork or Vegetable Fried Rice
Crispy Wonton

Exotic Fruit Salad
Lemongrass Crème Brulee
Coconut Milk Chocolate Cheesecake

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North End 78

Vegetable Minestrone

Chicken Carbonara Penne Salad
Arugula · Goat Cheese · Dolce Pears · Crispy Shallots · Port Vinaigrette
Heirloom Tomato · Buffalo Mozzarella · Basil

Reverse Chicken Parmesan Sandwich
Sweet Sausage · Caramelized Onion Flatbread
Straccetti Bolognese

Garlic Bread

Coffee & Mascarpone Tira Misu
Seasonal Fruit Salad
Caramel Chocolate Mousse Cake

Landsdowne 78

New England Clam Chowder

A Little Bit
Candied Peanut · Shaved Cabbage Slaw
Vegetarian Sushi · Soy Sauce · Pickled Ginger · Wasabi
Pretzel Crusted Crab Cakes

A Little Bit More
Turkey Caesar Wrap
Lobster Roll
Veggie "Cheesesteak"
Cuban Hot Dogs

Fried Onion Rings
French Fries

Chocolate Raspberry Tartlet
Citrus Cheesecake · Fresh Berries
Lemon Meringue Tart

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"Eastie" 78

Chicken Tortilla Soup

Spinach · Avocado · Tomato · Tortilla Lime Vinaigrette
Southwest Caesar · Achiote Croutons · Chipotle Caesar Dressing · Shaved Manchego
Spicy Carrots
Yellow Rice and Beans

Crispy Fish Taco · Cabbage Slaw · Lime Crema
Chicken & Skirt Steak Fajitas

White & Blue Corn Tortilla Chips
Roasted Salsa
Guacamole

Tropical Fruit Salad
Crème Caramel
Coconut Milk Chocolate Mousse Cake

Luncheon Beverages

Freshly Brewed Iced Teas	6
Freshly Squeezed Lemonade	6
Assorted Sweetened & Diet Soft Drinks	6
Still & Sparkling Voss Water	6
Assorted Fresh Juices	7

Luncheon Specialty Sips

Spring – Blood Orange · Watermelon	8
Summer – Pineapple · Orange · Passion Fruit	8
Fall – Apple · Orange · Carrot · Ginger	8
Winter- Pomegranite · Apple · Lime · Cranberry	8

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