



CATERING

at



MANDARIN ORIENTAL, BOSTON

Three Course Plated Luncheon

All Luncheons include Freshly Baked Breads · Rolls · Freshly Brewed Coffee · Decaffeinated · Select Teas

Entrées

Please Note Choice of Entrée at
Time of Seating Add \$15 per Guest per Choice

Chicken Breast · Pommes Purée · Haricot Verts · Salt-Roasted Cherry Tomatoes · Chicken Jus	\$78
Chicken Breast · Wild Mushroom Risotto · Grilled Asparagus · Chive Oil	\$78
Braised Beef Short Rib · Onion Soubise · Pan Roasted Carrots · Grilled Asparagus · Braising Jus	\$80
6oz. Tenderloin of Beef · Griddled Sourdough · Tomato Bruschetta · Gorgonzola · Balsamic Jus	\$84
Pan Roasted Salmon · Crushed Fingerling Potatoes · Black Olive Oil · Haricot Verts · Watercress	\$78
Cod Meunière · Romesco Sauce · Eggplant Ragoût · Hazelnuts	\$78
Crab Cakes · Asparagus Soup · Salad of Asparagus · Cucumber · Frisée · Lemon Infused Olive Oil	\$82

Salad Entrées

Thai Beef Salad · Bibb Lettuce · Green Papaya · Red Chilies · Cashews · Thai - Lime Vinaigrette	\$78
Roasted Chicken · Kale · Red Cabbage · Carrots · Red Peppers · Red Onions · Crushed Peanuts · Peanut Ginger Dressing	\$78



Buffet Luncheon

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

MO Delight

\$80

Served with:

Chef's Selection of Seasonal Soup
Pastry Chef's Selection of Seasonal Desserts

Select Three:

Chipotle Ranch Pasta Salad · Celery · Red Onion · Bacon

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

Housemade Coleslaw

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

Select Three:

Thin Sliced Roasted Beef · Lettuce ·
Sliced Tomato · Aioli · Kaiser Roll

Thin Sliced Roast Beef · Horseradish Mayonnaise ·
Piquillo Peppers

Housemade Chicken Salad · Sweet Gem Lettuce ·
Whole Grain Croissant

Turkey · Applewood Smoked Bacon · Lettuce ·
Sliced Tomato · Avocado Aioli · Whole Grain Bread

Buffalo Mozzarella · Vine Tomatoes · Fresh Basil ·
Pesto · Focaccia

Grilled Vegetables · Arugula · Roasted Bell Peppers ·
Whole Grain Mustard Aioli · Whole Grain Wrap

Select Two:

Individual Bags of Gourmet Chips

Onion Rings

French Fries

Housemade Fried Pickles Add \$4 per Guest

Housemade Chips Add \$4 per Guest

Gourmet Bistro

\$88

French Onion Soup · Crostini · Gruyère

Arugula · Shaved Fennel · Strawberries · White Balsamic

Quinoa · Summer Squash · Basil ·
Charred Tomato Vinaigrette

Mixed Artisan Lettuce · Shaved Vegetables ·
Feta Cheese · Citrus-Tarragon Vinaigrette

Smoked Marinated Chicken Breast ·
Creamed Corn · Roasted Tomatoes

Grilled Salmon · Charred Red Bliss Potatoes · Aioli

Cashew Crusted Pork Loin · Braised Kale

Freshly Baked Bread

Pastry Chef's Selection of Seasonal Desserts

New England

\$88

New England Style 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 Potatoes · 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 Vegetables

Brown Butter Corn Bread

Pastry Chef's Selection of Seasonal
New England Desserts

Chinatown

\$86

Egg Drop Soup · Crispy Wonton

Kale · Cabbage · Bell Peppers · Peanut Ginger Dressing

Thai Beef Salad · Sweet Gem · Green Papaya ·
Skirt Steak · Bell Peppers · Carrots · Ponzu Vinaigrette

Vegetable Spring Rolls · Fresh Mint
Shrimp Spring Rolls · Bibb Lettuce Add \$6 per Guest

Kung Pao Chicken · Toasted Peanuts ·
Chile Pepper · Bell Peppers · Scallions · Ginger

Salt & Pepper Shrimp ·
Black Pepper Sauce · Scallions

Stir-Fried Bok Choy · Shiitake Mushrooms

Fried Rice · Pork or Chicken Add \$5 per Guest

Pastry Chef's Selection of
Seasonal Asian Inspired Desserts



Buffet Luncheon *continued*

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

North End

\$84

Pasta Fagioli

Baby Arugula · Cherry Tomatoes ·
Shaved Parmesan · Lemon Vinaigrette

Panzanella · Focaccia · Kalamata Olives ·
Roasted Garlic · Red Onions · Red Wine Vinegar

Caprese Salad · Marinated Cherry Tomatoes ·
Fresh Mozzarella Cheese · Olive Oil · Torn Basil

Sweet Italian Sausage · Sautéed Rapini ·
Chili Oil · Toasted Garlic

Chicken Piccata · Wilted Baby Spinach ·
Caper Emulsion

Risotto · Braised Prosciutto ·
Peas or Brussel Sprouts (seasonal) · Mascarpone

Roasted Garlic Bread

Pastry Chef's Selection of
Seasonal Italian Inspired Desserts

MO Salad

\$80

Served with:

Chef's Selection of Seasonal Soup
Parmesan Grissini · Fresh Baked Rolls
Pastry Chef's Selection of Seasonal Desserts

Select Three: Fresh Greens

Mixed Artisanal Lettuces · Baby Arugula ·
Baby Spinach · Sweet Gem or Iceberg

Red Onion · English Cucumber · Shaved Radish ·
Carrots · Haricots Verts · Chickpeas

Corn · Roasted Red Bell Peppers · Broccoli Florets ·
Shaved Parmesan Cheese · Crumbled Goat Cheese

Select Three:

Dijon Vinaigrette
Balsamic Vinaigrette
Buttermilk Ranch
Citrus Vinaigrette
Blue Cheese Dressing
Caesar Dressing

Select Two:

Rosemary Grilled Chicken ·
Seared Tuna (served rare) · Grilled Skirt Steak

Latin American

\$82

Chicken Tortilla Soup

Sweet Gem · Chipotle Caesar ·
Shaved Manchego · Piquillo Peppers

Baby Spinach · Avocado · Tomato ·
Cilantro-Lime Vinaigrette

Housemade Corn Chips · Pico de Gallo · Guacamole

Crispy Fish Taco · Red Cabbage ·
Orange Segments · Lime Crema

Chicken Fajitas · Bell Peppers · Onions

Skirt Steak Fajitas ·
Bell Peppers · Onions Add \$10 per Guest

Black Beans · Jasmine Rice

Tostones

Pastry Chef's Selection of
Seasonal Latin Inspired Desserts

