



Canapes

USD

Vegetarian

Cold

Truffled Corn · Boursin Cheese · Brioche	7
Fresh Mozzarella · Cherry Tomato · Olive · Basil Aioli	7
Braised Shitake Mushroom · Pickled Daikon · Kewpie Mayonnaise	7
Eggplant Relish · Rice Cracker	7
Cucumber · Mango · Thai Chili Cups	7

Hot

Kalamata Olive & Tomato Tartlet · Goat Cheese	7
Wild Mushroom Risotto Arancini · Lemon Basil Crème Fraîche	7
Corn Fritter · Ginger Aioli	7
Baked Brie Tartlet · House-Made Seasonal Jam	7
Falafel · Tarator Sauce	7
Chick Pea Panisse · Spiced Yogurt	7
Tiny Twice-Baked Potato · Cheddar and Sour Cream	7

Meat and Poultry

Cold

Thin Sliced Beef Crêpe · Horseradish Cream	8
Classic Beef Tartar · Crispy Bread	8
Lemon Grass Chicken Salad · Brioche	7.5
Thai Beef Salad · Carrots · Cucumber · Bell Peppers	8

Hot

"Bulgogi" Beef Skewer	
Bacon Jam · Gruyere Tartlet	7.5
Chimichurri Chicken Skewer	7.5
Ham & Cheese 'Croque Monsieur'	7.5
Lamb Kofta · Garlic Dill Yogurt	8
Madras Lamb Lollipops · Raita Sauce	8.5
Pork Gyoza · Ginger Scallion Soy Sauce	7.5
Short Rib Croquette · Tomato Jam	8
Yakitori Chicken Skewer	7.5
Duck Confit · Mushu Pancake · Scallion · Hoisin Glaze	7.5

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

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Fish and Shellfish

Cold

Jumbo Shrimp · American Cocktail Sauce	8.75
Smoked Scallop · Pickled Shallot · Crème Fraiche	8
Cured Tuna Poke · Ponzu · Crispy Garlic	8
Yukon Gold Potato Blinis · Smoked Salmon · Crème Fraîche	8
Salmon Taco · Chipotle Aioli	7
Tuna Tartar · Wasabi Crème Fraîche · English Cucumber	8
Smoked Salmon Mousse · Purple Potato	8
Paddlefish Caviar · Baby Potato · Crème Fraîche · Chives	8
Mini Maine Lobster Roll	8
Shrimp Escabèche · Wasabi Aioli · Orange Segment	8

Hot

Crab Cake · Horseradish Rémooulade	8
Fried Half Shell Oyster · Spicy Aioli	7
Lobster Beignet · Smoked Chili Aioli	8
Maine Lobster Corn Fritter · Ginger · Spiced Aioli	8
Cod Croquette · Bacon Jam	7

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Displays	USD
Cheese	22
Chef's Selection of Artisan Cheeses Freshly Baked Breads · Black Cherry Jam · Quince Paste · Dried Fruits · Walnut Halves · Fresh Fruit	
Antipasti with Carne	32
Marinated: Boquerones · Roasted Bell Peppers · Garlic · Artichoke · Candy Tomatoes · Mixed Olives Grilled Aubergines · Non Pareilles Capers · Parmesan · Marinated Mozzarella Chorizo · Salami · Coppa · Prosciutto Spicy Mustard · Olive Tapenade · House Pickles Focaccia & Ciabatta Breads	
New England	38
Mini Fish & Chips · House Made Tartar Sauce Boston Jonah Crab Cakes or House-Made Cod Cakes · Chili Aioli Mini Maine Lobster Rolls Traditional New England Clam Chowder	
Sushi	50
(5 Pieces per Guest) Nigiri Sushi: Ahi Tuna · Sea Bass · Salmon Maki Roll: California Roll · Vegetable Roll · Spicy Tuna Roll Unagi and Cucumber · Philadelphia Roll · Rainbow roll · Soy Sauce · Wasabi · Pickled Ginger <i>Dedicated Sushi Chef Available Upon Request \$500 for Two Hours</i>	
Seafood	
Freshly Shucked Local Clams & Oysters	7
Chilled U12 Shrimp	8.75
Alaskan King Crab Legs	Market
Cracked Maine Lobster	Market
Shallot Red Wine Vinegar Mignonette American Cocktail Sauce Lemons & Limes Hot Sauce · Fresh Horseradish	

Ice Carvings Available Upon Request

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Display Stations

USD

Tacos Locos

28

Baja Fish · Shaved Cabbage · Lime Crema · Carne
Asada · Avocado · Onion · Coriander
Carnitas · Charred Onion · Roasted Salsa
House-Made Warm Corn Chips · Pico De Gallo · Guacamole

Mac & Cheese

24

Cheddar Cheese Sauce · Creamy Blue Cheese Mornay Sauce
Bacon · Ham · Chicken · Mushrooms · Onions · Peppers · Green Onions · Broccoli · Buffalo Sauce

Action Stations

Action Stations require a Dedicated Culinarian \$200 for Two Hours

Risotto

28

Select 2
Butternut Squash · Braised Prosciutto · Pepitas · Mascarpone · Parmesan
Foraged Mushrooms · Black Truffles · Crème Fraiche · Parmesan
Spinach · Seasonal Vegetables · Parmesan
Tomato · Lobster · Saffron · Parmesan

Add Chicken, Additional \$8 per Guest
Add Shrimp, Additional \$12 per Guest
Add Scallops, Additional \$16 per Guest
Dedicated Culinarian \$200 for Two Hours

Mezze

26

Pita Bread · Pita Chip
Baba Ganoush · Hummus · Tabbouleh · Fattoush

"Shawarmas"

Harissa-Preserved Lemon Roasted Chicken
Cucumber · Onion · Tomato · Lettuce · Parsley · Pickled Gherkins · Tarator Sauce · Cucumber Yogurt Sauce
Dedicated Culinarian \$200 for Two Hours



Action Stations

USD

Action Stations require a Dedicated Culinarian \$200 for Two Hours

Asian Street Foods

30

Pork Buns
Spicy Noodles
Chicken Yakitori
Thai Street Fries

Select 1: Okonomiyaki

Shitake Mushroom · Kimchi

Chicken Breast

Shrimp

Dedicated Culinarian \$200 for Two Hours

Comfort

32

Traditional Mac & Cheese

Select 2 "Sliders"

Meatloaf · Sautéed Onions & Mushrooms

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

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

BBQ Pulled Chicken · House-Made Cole Slaw

BBQ Pulled Pork · House-Made Cole Slaw

Grilled Portabella · Pepper Relish · Boursin Aioli

Sausage · Peppers & Caramelized Onions · Whole Grain Mustard

Select 1

Shoe String French Fries

Crispy Onion Rings

House-Made Fried Pickles (Add \$4 per Guest)

House-Made Chips (Add \$4 per Guest)

Dedicated Culinarian \$200 for Two Hours

Asian Heritage

32

Cold & Hot Crunchy Vegetable Spring Rolls · Sweet Chili Dipping Sauce

Pork Dumplings · Shrimp Shumai

Spicy Thai Beef Salad · Cucumber · Coriander · Sweet Gem Lettuce · Red Chili

Chilled Sesame Noodle Salad

Chicken Stir Fry · Steamed Rice

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Action Stations

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Small Plate Carving

Slow Roasted Beef Tenderloin Pommes Puree · Crispy Onions · Veal Jus	30
Free Range Turkey Breast Chestnut Stuffing · Orange Infused Cranberries	26
Slow Roasted Pork Loin Cashew Crust · Braised Kale	26
Chicken Ballotine Stuffed with Spinach and Feta Cheese Beets · Polenta	35
Rack of Lamb French Lentils · Sautéed Mushrooms · Jus	38
Seared Miso Ahi Tuna Loin (Served Rare) Sticky Rice · Soy Mirin Glaze	38
Corned Beef Ryebein Rye Bread · Pickled Cabbage · 1000 Island Dressing · Swiss Cheese	28

Dedicated Culinarian \$200 for Two Hours

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Finale Stations

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Fondue Experience

28

Ivory · Milk · Dark Couverture Chocolate Fondue served Warm
Strawberries · Pineapple · Bananas · Pound Cake
Coconut Macaroons · Milano Cookies · Rice Crispy Treats
House-Made Marshmallow

French Patisserie

24

Éclairs · Fruit Tartlets · Opera · Cream Puffs
Raspberry Financiers · French Macaroons

Donut Shop

26

Select 3

Miniature Beignets · Sugar Dusted Jelly Donuts · Boston Cream Filled
Seasonal: Pumpkin · Apple Cider
Coffee Ice Cream · Nutella · Chocolate Sauce · Chantilly Cream

Pie Shop

26

Select 3

Petite Homestyle Pies: Blueberry · Gala Apple · Lemon Meringue · Pecan
Seasonal: Pumpkin · Strawberry Rhubarb · Key Lime
Seasonal Baked Fruit Crisp
Vanilla Bean Ice Cream · Chocolate Ice Cream
Whipped Cream · Crème Anglaise
Dedicated Culinarian \$200 for Two Hours

Crêperie

28

Thin Handmade Crêpes
Bananas Foster · Cherries Jubilee · Apple Caramel
Vanilla · Chocolate · Ginger Ice Creams
Whipped Cream · Caramel Sauce · Chocolate Sauce
Berries · Chocolate Shavings
Dedicated Culinarian \$200 for Two Hours

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Plated Dinners

USD

All Dinners Include Three Courses · Selection of Baked Breads · Freshly Brewed Coffee & Select Teas
Please note Choice of Entrée at Time of Seating +25 per Guest per choice
Please note Pre-selected Choice of 2 Entrees + 5 per Guest per choice

Starters

Tomato Gazpacho · Toasted Almonds · Parsley (Grilled Shrimp Add \$10 per Guest)

Butternut Squash Soup · Brioche · Toasted Seeds · Crème Fraiche

Mushroom Soup · Crispy Capers · Parmesan Cheese · Herb Oil

Mixed Artisanal Lettuce · Fine Herbs · Elderflower-White Balsamic Vinaigrette

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

Boston Bibb Lettuce · Haricot Verts · Cherry Tomatoes · Anchovy Vinaigrette

Red and Belgium Endive · Candied Walnuts · Blue Cheese · Red Wine Vinaigrette

Baby Arugula · Cherry Tomatoes · Shaved Parmesan · Lemon Vinaigrette

Baby Arugula · Shaved Fennel · Strawberries · White Balsamic Vinaigrette

Baby Beets · Mixed Artisanal Lettuce · Goat Cheese · Orange Vinaigrette

Kale · Red Cabbage · Peppers · Red Onions · Peanut Ginger Dressing

Grilled and Chilled Asparagus · Egg Yolk · Sherry Vinaigrette · Frisée

Tuna Tartare · Avocado Puree · Pickled Shallots · Chive Oil · Potato Gaufrette (Add \$15 per Guest)

Hudson Valley Foie Gras Torchon · Blueberry "Jam" · Candied Lemon Peel · Toasted Brioche (Add \$15 per Guest)

Potato Gnocchi · Roasted Cipollini Onions · Spring Peas or Brussel Sprouts (Seasonal)

Parmesan Cheese · Browned Butter

Lobster Ravioli · Roasted Portabella Mushrooms · Sherry Cream Sauce

Burrata Cheese · Oregano Tomato · Baby Arugula · Grilled Ciabatta · 12 Year Aged Balsamic Vinegar

Intermezzo Selections

Add \$10 per Guest

Spring: Mango-Vanilla

Summer: White Peach

Autumn: Pomegranate or Morello Cherry

Winter: Grapefruit Campari

Custom Flavors can be accommodated with 2 weeks' notice

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Entrees USD

Poultry

Chicken Breast · Pommes Purée · Haricot Verts · Salt-Roasted Cherry Tomatoes · Chicken Jus	120
Chicken Breast · Confit Fingerling Potatoes · Roasted Beets · Roasted Garlic · Whole Grain Mustard Jus	120
Chicken Breast · Sweet Potato Purée · Braised Salsify (Seasonal) · Beurre Blanc	120
Chicken Breast · Wild Mushroom Risotto · Grilled Asparagus · Chive Oil	120
Chicken Breast · Crispy Sushi Rice · Cashew Butter · Roasted Pearl Onions · Hoisin Jus	120

Fish

Pan Seared Salmon · Baby Bok Choy · Braised Lotus Root · Coconut Lemongrass Broth · Lotus Chip	120
Pan Roasted Cod · Warm Potato Salad · Bacon Lardon · Wild Mushrooms	120
Cod Meunière · Romesco · Eggplant Ragout	120
Poached Halibut · Basil Risotto · Braised Leeks · Thyme and Garlic Infused Potato	130

Meat

Beef Tenderloin · Pommes Purée · Root Vegetables · Veal Jus	130
Beef Tenderloin · Pommes Dauphinoise · Foraged Mushrooms · Caramelized Cipollini Onions · Veal Jus	130
Braised Beef Short Rib · Roasted Garlic Polenta · Braised Tuscan Kale · Red Wine Reduction	125
Braised Beef Short Rib · Smokey Potatoes · Roasted Parsnips (seasonal) · Carnival Cauliflower · Date Jus	125
Roasted Rack of Lamb · Rye Bread Pudding · French Lentils · Brown Butter Turnips · Jus	140
Braised Lamb Shank · Confit Garlic Pommes Purée · Root Vegetables · Red Pepper Gremolata · Braising Jus	135

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Combination Plates

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Braised Short Rib of Beef · ½ Fresh Maine Lobster

165

Celery Root Purée · Roasted Red and Golden Beets · Carrots · Lobster Jus

Pan Seared Tenderloin of Beef · New England Cod Cake · Buttered Cabbage · Confit Garlic

165

Wild Mushrooms · Thyme-Rosemary Jus

Desserts

Mandarin Oriental "Candy Bar" · Hazelnut Dacquoise · Manjari Mousse · Hazelnut Gelato

New England Apple Crisp · Puff Pastry · Almondine · Vanilla Bean Ice Cream

Lemon Tart · Lemon Curd · Light Crunchy Meringue · Framboise

"Fluffernutter" · Peanut Butter Mousse · House-Made Marshmallow · Peanut Sable

Chocolate Dome · Passion Center · Chocolate Ganache · Vanilla Chantilly

Ivoire Chocolate Crème Brûlée · Apricot Smear · Marinated Citrus · Pistachio Crisp

MOBOSon Cream Pie · Vanilla Biscuit · Dark Chocolate Ganache · Sauce Duet

Caramelized Banana Bread Pudding · Aged Rum Ice Cream · Crème Anglaise

Persian Lime Cheesecake · Graham · Toasted Almond · Chantilly

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