



# CULINARY EXPERIENCE

AT MANDARIN ORIENTAL, BOSTON



# BUFFET BREAKFAST

INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SELECT TEAS.  
CHOICE OF TWO JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE.



## CONTINENTAL

Bakery Basket, Bagels and Muffins  
Assorted Jams, Butter, Cream Cheese, Almond Butter  
Sliced Seasonal Fruit & Berries  
Build Your Own Parfait -  
Plain and Flavored Greek Yogurt,  
Honey Oat Granola, Fresh Berries

## AMERICAN

Bakery Basket, Bagels and Muffins  
Assorted Jams, Butter, Cream Cheese, Almond Butter  
Sliced Seasonal Fruit & Berries

### Choice of

Cage Free Plain Scrambled or  
Scrambled Eggs with Boursin Cheese

### Choice of Two

Applewood Smoked Bacon,  
Pork Sausage, Chicken Sausage,  
Turkey Bacon, Breakfast Potatoes

## WELLNESS

Bran Muffins, Assorted Multigrain Breads,  
Assorted Jams, Butter  
Greek Yogurt Parfait, Fresh Berries, Honey Oat Granola  
Acai Smoothie Bowl, Toasted Coconut, Berries,  
Cacao Nibs  
Egg White Frittata, Roasted Tomato, Basil Pesto  
Avocado Toast

## GRAB & GO

Bakery Basket, Bagels and Muffins Assorted Jams,  
Butter, Cream Cheese, Almond Butter  
Fresh Fruit and Mixed Berry Cup  
Assorted Granola Bars  
Individual Greek Yogurts, Assorted Flavors

### Choice of Two

Pork or Chicken Sausage,  
Cage Free Scrambled Egg,  
Vermont Cheddar, English Muffin

Bacon, Cage Free Fried Egg,  
Vermont Cheddar, Brioche Bun

Smoked Ham, Swiss Cheese,  
Scrambled Egg, Croissant

Scrambled Eggs, Spinach,  
Low Fat Mozzarella, Whole Wheat Wrap

Wellness Burrito,  
Cage Free Scrambled Eggs,  
Peppers & Onions, Quinoa,  
Sweet Potatoes, Whole Wheat Wrap



### **BUFFET BREAKFAST**

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH

BREAKFAST  
ENHANCEMENTS

AM BREAKS

# BREAKFAST STATIONS



## OMELET STATION

*Dedicated Chef Required for Two Hours at Additional Cost*

Cage Free Farm Fresh Eggs, Egg Whites  
Onion, Peppers, Mushroom, Spinach,  
Tomato, Asparagus, Ham, Bacon,  
Swiss Cheese, Cheddar Cheese

## PANCAKE OR WAFFLE STATION

*Dedicated Chef Required for Two Hours at Additional Cost*

Buttermilk Pancakes or Waffles  
Made to Order

Fresh Berries, Chocolate Chips,  
Seasonal Fruit Compote,  
Whipped Cream,

Dark Chocolate, Caramel,  
Crème Anglaise Sauces

Candied Pecans, Vermont Butter

## BREAKFAST FLATBREAD STATION

Benedict Style -  
Cage Free Over Easy Eggs,  
Canadian Bacon, Chive Hollandaise

Florentine Style -  
Cage Free Scrambled Egg, Spinach,  
Roasted Peppers, Goat Cheese Mornay

Smoked Salmon Style - Everything Bagel,  
Cream Cheese, Arugula

## EGGS BENEDICT

Choice of Two

Smoked Canadian Bacon

Lobster Hash

Crab Cake

Short Rib Hash

Smoked Salmon

Choice of English Muffin or  
Multigrain Toast

Chive Hollandaise

## SMOKED SALMON STATION

Assorted Bagels - Plain, Sesame,  
Everything, Cinnamon Raisin

Sliced Tomato, Sliced Red Onion,  
Capers, Cucumber

Plain & Herb Cream Cheese



BUFFET BREAKFAST

**BREAKFAST STATIONS**

PLATED BREAKFAST

BRUNCH

BREAKFAST  
ENHANCEMENTS

AM BREAKS

# PLATED BREAKFAST

INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED, SELECT TEAS.  
CHOICE OF TWO JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE.



Bakery Basket, Danish, Muffins

## STARTERS

### Choice of One

Greek Yogurt Parfait, Honey Oat Granola, Fresh Berries

Seasonal Fruit

Chia Seed & Coconut Pudding, Fresh Berries,  
Toasted Almonds

Smoothie Bowl, Blended Fruit & Greek Yogurt  
Topped with Berries, Toasted Coconut, Cacao Nibs

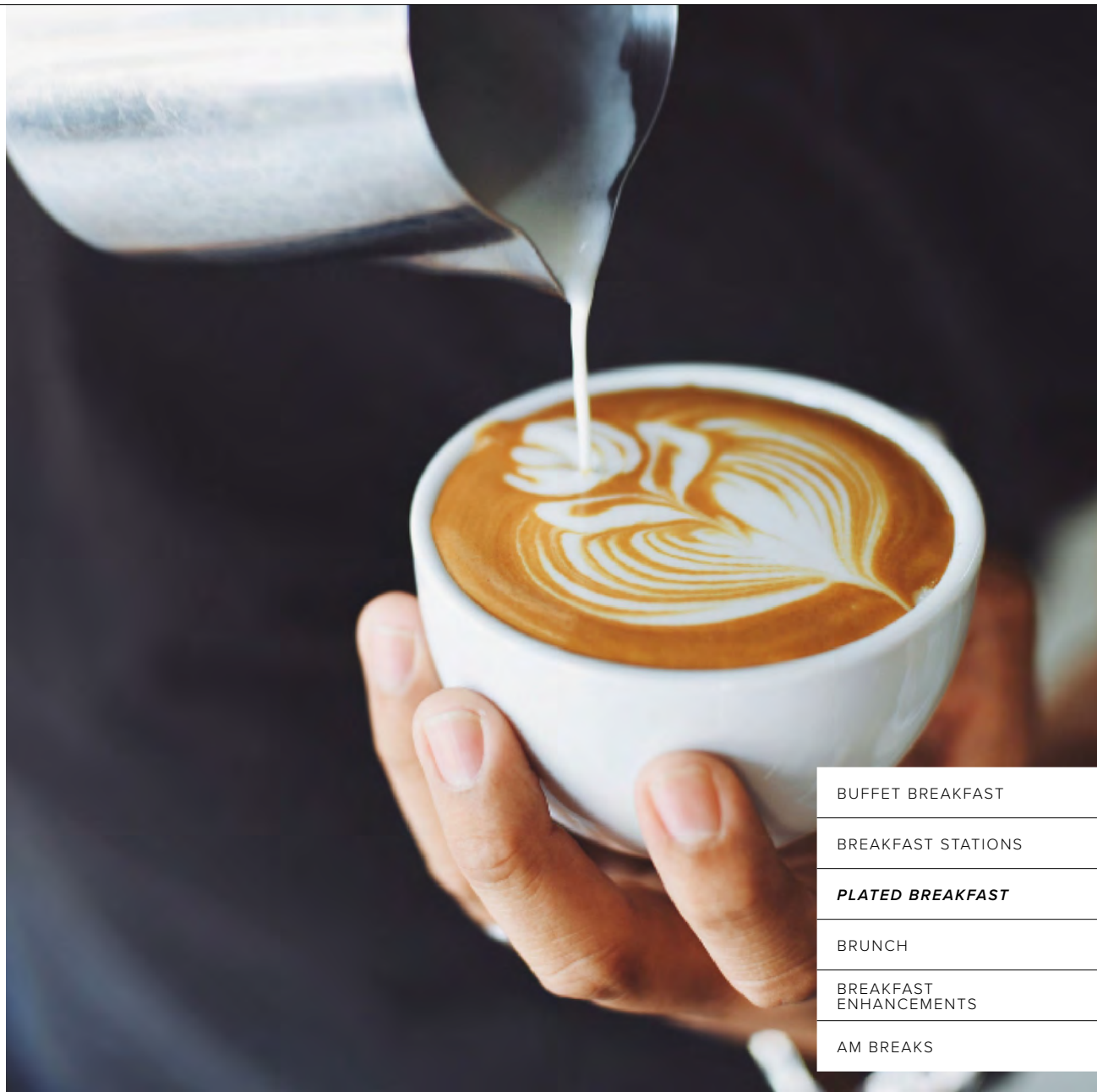
## ENTRÉES

### Choice of One

Cage Free Scrambled Eggs,  
Crispy Bacon or Chicken Sausage,  
Breakfast Potatoes, Roasted Cherry Tomatoes

Spinach & Mushroom Quiche,  
Vermont Cheddar Mornay Sauce,  
Roasted Cherry Tomatoes, Baby Field Greens

Brioche French Toast, Pure Vermont Maple Syrup,  
Vanilla Whipped Butter, Fresh Berries



BUFFET BREAKFAST

BREAKFAST STATIONS

**PLATED BREAKFAST**

BRUNCH

BREAKFAST  
ENHANCEMENTS

AM BREAKS

CATERING AT MANDARIN ORIENTAL, BOSTON





# BRUNCH

INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SELECT TEAS.  
CHOICE OF TWO JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE.

## BRUNCH

Bakery Basket, Bagels and Muffins

Assorted Jams, Butter, Cream Cheese, Almond Butter

Sliced Seasonal Fruit & Berries

Build Your Own Parfait - Plain and Flavored Greek Yogurt, Honey Oat Granola,  
Fresh Berries, Assorted Nuts

Caesar - Gem Lettuce, Focaccia Croutons, Shaved Parmesan Cheese,  
Parmesan Dressing

Cage Free Scrambled Eggs with Boursin Cheese

Roasted Breakfast Potatoes, Sautéed Peppers & Onions

Chicken Sausage, Applewood Smoked Bacon

Spinach & Ricotta Ravioli, Roasted Garlic Cream, Herb Cured Tomatoes

Seasonal Vegetables, Shallot Butter

Grilled Tenderloin of Beef, Red Wine Onion Jam, Jus

*Mimosa and Bloody Mary Bar Available Upon Request at Additional Cost*

CATERING AT MANDARIN ORIENTAL, BOSTON



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

**BRUNCH**

BREAKFAST  
ENHANCEMENTS

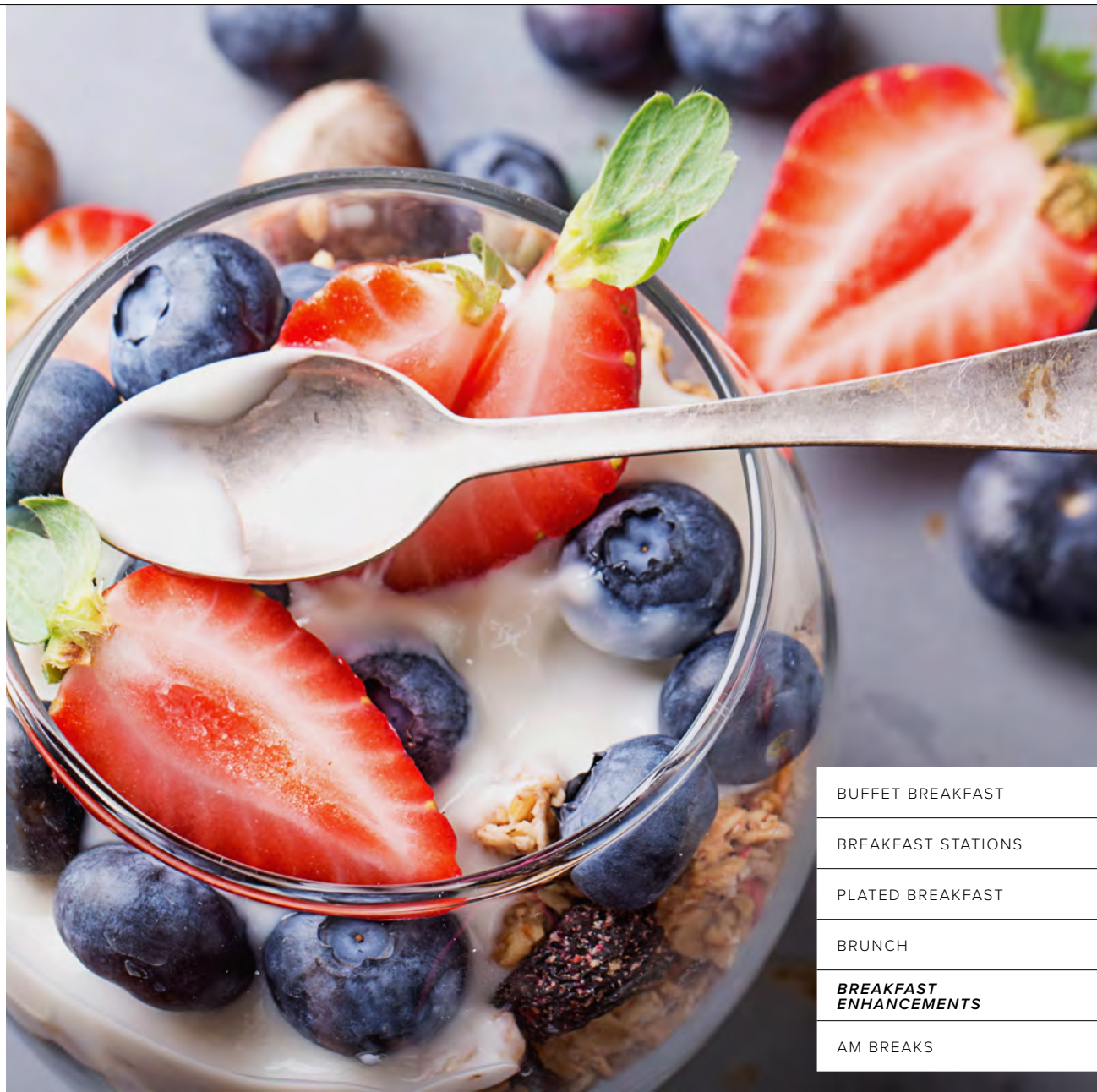
AM BREAKS

# BREAKFAST

## ENHANCEMENTS



Assorted Greek Yogurts  
Whole Fresh Fruit  
Sliced Fruit & Berries  
Parfait of Seasonal Berries, Honey Oat Granola,  
Greek Yogurt  
10 Minute Boiled & Chilled Cage Free Eggs  
Steel Cut Oatmeal, Golden Raisins,  
Cinnamon, Brown Sugar  
Chef's Selection of Individual Frittata  
Chef's Selection of Seasonal Quiche  
Pork or Chicken Sausage, Cage Free Scrambled Egg,  
Vermont Cheddar, English Muffin  
Bacon, Cage Free Fried Egg,  
Vermont Cheddar, Brioche Bun  
Smoked Ham, Swiss Cheese,  
Scrambled Egg, Croissant  
Cage Free Scrambled Egg, Spinach,  
Low-Fat Mozzarella, Whole Wheat Wrap  
Applewood Smoked Bacon  
Pork Sausage  
Chicken Sausage  
Turkey Bacon  
Breakfast Potatoes  
House Made Shredded Cheddar Scallion Hash Browns



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH

**BREAKFAST  
ENHANCEMENTS**

AM BREAKS



# AM BREAKS

ALL BREAKS ARE BASED ON 90 MINUTES OF SERVICE



Freshly Brewed Coffee, Decaffeinated, Select Teas  
with Whole, Almond, Soy Milk, Cream  
Assorted Spring and Mineral Waters  
Pure Green Fresh Juices  
Freshly Squeezed Carrot or Orange Juice  
Coconut Water  
Lemonade  
Assorted Bottled Iced Teas and Juices  
Assorted Regular and Diet Soft Drinks  
Spindrift Sparkling Water with Real Fruit Juice  
Parfait of Seasonal Berries, Honey Oat Granola,  
Greek Yogurt  
Whole Fresh Fruit  
Sliced Fruit & Berries  
Fresh Fruit Skewers  
Freshly Baked Cookies  
Chef's Seasonal Mixed Savory and Sweet Nuts  
Assorted Energy and Granola Bars



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH

BREAKFAST  
ENHANCEMENTS

**AM BREAKS**

# LUNCH BUFFETS

ALL LUNCH BUFFETS ARE BASED ON 120 MINUTES OF SERVICE.  
SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.



## MO DELIGHT

Chef's Selection of Seasonal Soup  
French Fries, Onion Rings

### Select Three

Antipasto Pasta Salad - Salami, Capicola, Olives, Mozzarella Cheese, Red Wine Vinaigrette  
Toasted Israeli Couscous Salad - Grilled Vegetables, Artichokes, Garlic & Herb Roasted Tomatoes  
Sweet Gem Lettuce - Focaccia Croutons, Shaved Parmesan, Parmesan Dressing  
Arugula - Cherry Tomatoes, Shaved Manchego Cheese, Lemon Vinaigrette

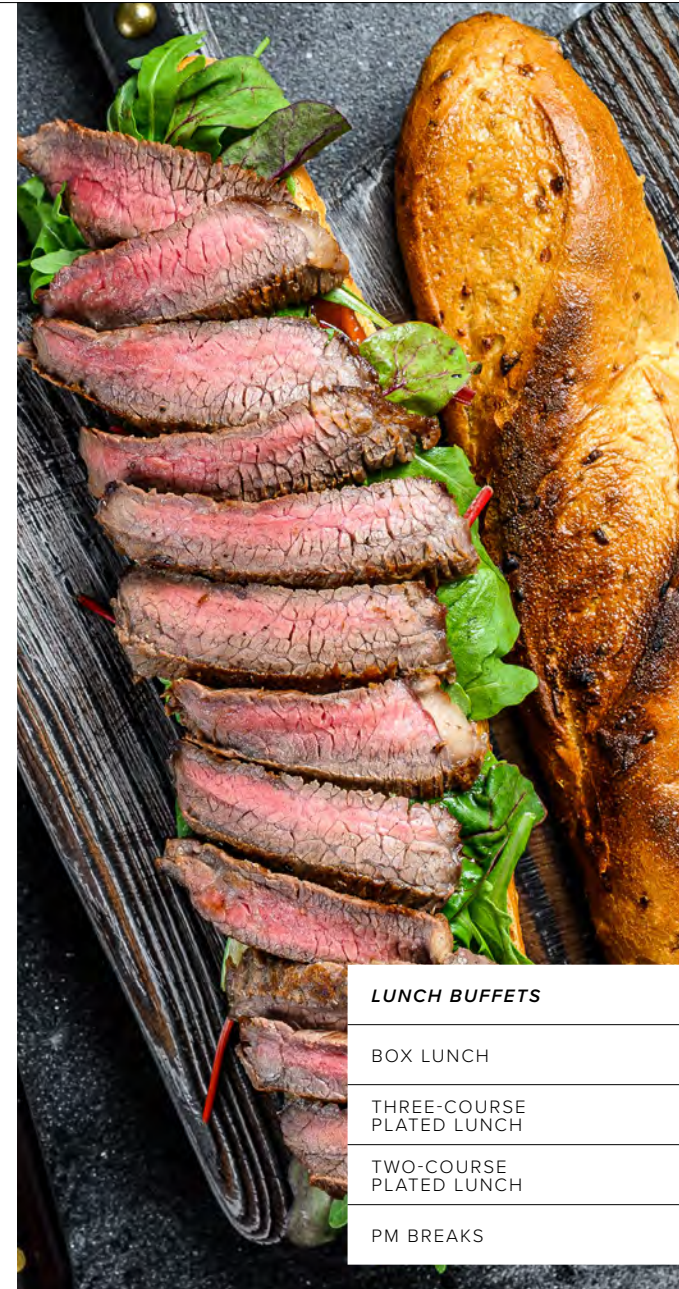
### Select Three

Thin Sliced Roasted Beef - Caramelized Peppers & Onions, BBQ Aioli, Pepperjack Cheese, Kaiser Roll  
Thin Sliced Roast Beef - Horseradish Mayo, Arugula, Shallot Jam, Brioche Roll  
Chicken Caesar Wrap - Grilled Chicken, Gem Lettuce, Parmesan Dressing, Spinach Wrap  
Grilled Buffalo Chicken Salad - Blue Cheese Aioli, Celery Slaw, Toasted Brioche Roll  
Thin Sliced Roasted Turkey Breast - Applewood Smoked Bacon, Lettuce, Tomato, Avocado Aioli, Multigrain Bread  
Buffalo Mozzarella - Vine Ripe Tomatoes, Fresh Basil Pesto, Arugula, Sundried Tomato Wrap  
Grilled Vegetables - Baby Spinach, Boursin Cheese Aioli, Seeded Bun

### Add On

Additional choice of Sandwich - *Additional Cost Per Guest*  
House Made Fried Pickles - *Additional Cost Per Guest*  
House Made Potato Chips - BBQ Spiced or Truffle Parmesan - *Additional Cost Per Guest*

Chef's Selection of Dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Select Teas



## LUNCH BUFFETS

BOX LUNCH

THREE-COURSE  
PLATED LUNCH

TWO-COURSE  
PLATED LUNCH

PM BREAKS



# LUNCH BUFFETS



ALL LUNCH BUFFETS ARE BASED ON 120 MINUTES OF SERVICE.  
SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.

## NEW ENGLAND

Warm Parker House Rolls  
New England Clam Chowder,  
Oyster Crackers  
Boston Bibb Lettuce -  
Vermont Chèvre, Crispy Shallots,  
Balsamic Vinaigrette  
Baby Spinach & Frisée -  
Shaved Apples, Crumbled Blue Cheese,  
Candied Walnuts, Cider Vinaigrette  
Potato Salad - Applewood Smoked  
Bacon, Tarragon Buttermilk Dressing  
Grilled Flank Steak -  
Sam Adams BBQ Glaze,  
Seasonal Vegetables  
Fish & Chips - Local Cod, Beer Battered,  
Twice Fried Potatoes, Tartar Sauce  
Classic Lobster Roll, Butter Toasted Bun  
  
Chef's Selection of Dessert  
Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas

## NORTH END

Cream-less Roasted Tomato & Basil Soup  
Heirloom Tomato, Burrata Cheese,  
White Balsamic Salad  
Endive & Frisée, Shaved Apples,  
Gorgonzola, Walnut Vinaigrette  
Artisan Greens, Shaved Fennel,  
Basil Citrus Dressing  
Ricotta Beef Meatballs, Rigatoni,  
Pomodoro Sauce  
Chicken Milanese, Parmesan,  
Baby Tomatoes, Balsamic  
Toasted Gnocchi, Hazelnuts,  
Butternut Sage Cream  
  
Chef's Selection of Dessert  
Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas

## MO SALAD

Fresh Baked Rolls, Focaccia Crostini  
Chef's Selection of Seasonal Soup

### Choice of Three

Baby Kale & Watercress, Sweet Gem,  
Mixed Artisan Lettuce, Baby Arugula,  
Baby Spinach

### Choice of Three

White Balsamic Vinaigrette, Buttermilk  
Ranch, Citrus Vinaigrette, Blue Cheese,  
Caesar, Red Wine Vinaigrette

Baby Heirloom Cherry Tomatoes,  
English Cucumbers, Red Onion,  
Watermelon Radishes, Haricot Vert,  
Carrots, Chickpeas, Shaved Red Cabbage,  
Broccoli Florets, Croutons, Feta Cheese,  
Crumbled Goat Cheese, Dried Cranberries,  
Candied Pecans

### Choice of Two

Garlic & Herb Roasted Chicken Breast

Grilled Beef Tenderloin

Grilled Salmon - *Additional Cost*

Grilled Jumbo Shrimp - Based on 3 Pieces  
Per Guest - *Additional Cost*

Chef's Selection of Dessert

Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas



## LUNCH BUFFETS

BOX LUNCH

THREE-COURSE  
PLATED LUNCH

TWO-COURSE  
PLATED LUNCH

PM BREAKS

# LUNCH BUFFETS

ALL LUNCH BUFFETS ARE BASED ON 120 MINUTES OF SERVICE.  
SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.



## MO TACO BAR

Chicken Tortilla Soup  
Mixed Artisan Greens - Grilled Corn, Baby Tomatoes, Black Beans, Queso Fresco, Crispy Red Onions, Lime Vinaigrette  
Baby Gem Lettuce - Chipotle Croutons, Shaved Parmesan, Avocado & Cilantro Dressing  
Warm Yellow & Blue Corn Tortilla Chips  
Warm Flour Tortillas

### Selection of

Crispy Local Cod, Adobo Grilled Chicken Breast, Grilled Skirt Steak  
Accompanied with:  
Red Cabbage Slaw, Roasted Peppers & Onions, Cilantro & Lime Crème, Cheddar, Shredded Lettuce, Pico De Gallo, Guacamole, Seasoned Yellow Rice, Pinto Beans

Chef's Selection of Dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Select Teas

## CHINATOWN

Egg Drop Soup, Crispy Wontons  
Kale, Red Cabbage, Bell Peppers, Peanut Ginger Dressing  
Thai Beef Salad - Sweet Gem Lettuce, Green Papaya, Skirt Steak, Bell Peppers, Carrots, Ponzu Vinaigrette  
Hand Rolled Chilled Vegetable Spring Rolls, Sweet Chili Sauce  
Kung Pao Chicken, Toasted Peanuts, Chili Pepper, Scallions, Ginger  
Salt & Pepper Shrimp, Black Pepper Sauce, Scallions  
Stir Fried Bok Choy & Shiitake Mushrooms  
Vegetable Fried Rice

Chef's Selection of Dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Select Teas

## GOURMET BISTRO

Chef's Selection of Seasonal Soup  
Shaved Brussels Sprout Salad - Mixed Greens, Shaved Apples, Toasted Walnuts, Crumbled Goat Cheese, Cider Vinaigrette  
Baby Kale Caesar - Chopped Tuscan Kale, Garlic & Herb Croutons, Parmesan Dressing  
Roasted Marble Potatoes, Caramelized Leeks  
Grilled Pesto Chicken - Garlic Roasted Tomatoes, Mozzarella Cheese  
Steak Frites - Grilled Beef Tenderloin, Bearnaise, Pommes Frites  
Salmon Meuniere - Brown Butter, Lemon Capers, Hazelnuts

Chef's Selection of Dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Select Teas



### LUNCH BUFFETS

BOX LUNCH

THREE-COURSE  
PLATED LUNCH

TWO-COURSE  
PLATED LUNCH

PM BREAKS



# BOX LUNCH

INCLUDES COOKIE, WHOLE FRUIT, BAG OF CHIPS, BOTTLE OF WATER.



## Choice of Sandwich

Thin Sliced Roasted Beef -  
Caramelized Peppers & Onions, BBQ Aioli,  
Pepperjack Cheese, Kaiser Roll

Thin Sliced Roast Beef -  
Horseradish Mayo, Arugula, Shallot Jam, Brioche Roll

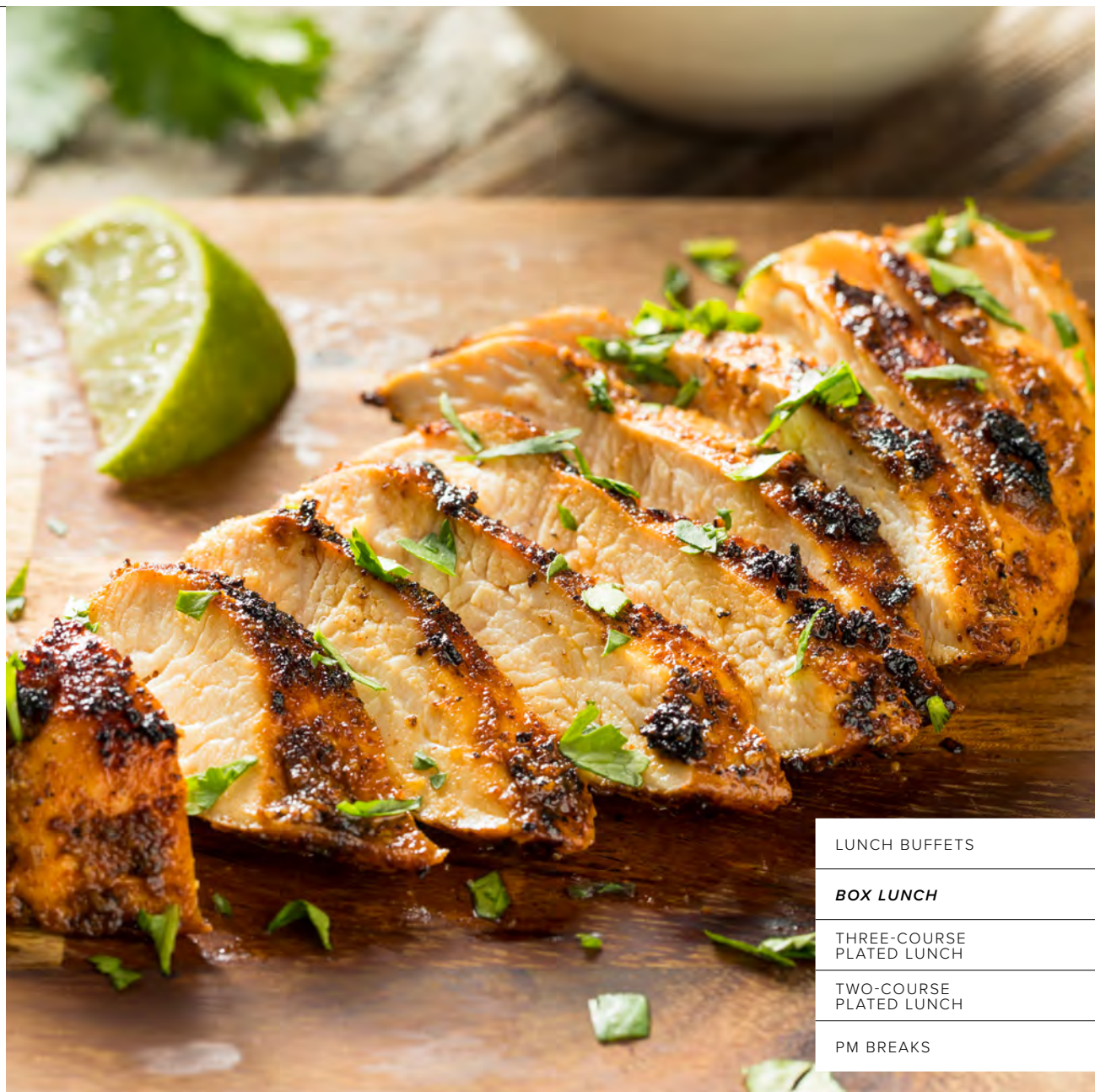
Chicken Caesar Wrap -  
Grilled Chicken, Gem Lettuce, Parmesan Dressing,  
Spinach Wrap

Grilled Buffalo Chicken Salad -  
Blue Cheese Aioli, Celery Slaw, Toasted Brioche Roll

Thin Sliced Roasted Turkey Breast -  
Applewood Smoked Bacon, Lettuce, Tomato,  
Avocado Aioli, Multigrain Bread

Buffalo Mozzarella -  
Vine Ripe Tomatoes, Fresh Basil Pesto, Arugula,  
Sundried Tomato Wrap

Grilled Vegetables -  
Baby Spinach, Boursin Cheese Aioli, Seeded Bun



LUNCH BUFFETS

**BOX LUNCH**

THREE-COURSE  
PLATED LUNCH

TWO-COURSE  
PLATED LUNCH

PM BREAKS

# THREE-COURSE PLATED LUNCH



AT TIME OF SEATING - CHOICE OF ONE, TWO OR THREE ENTRÉES AT AN ADDITIONAL COST PER PERSON.  
WITH ADVANCE ENTRÉE COUNT - CHOICE OF TWO OR THREE ENTRÉES AT AN ADDITIONAL COST PER PERSON.

## STARTERS

### Choice of One

Cauliflower Bisque, Sultanas, Fried Capers  
Roasted Butternut Bisque, Toasted Pumpkin Seeds, Crème Fraiche  
Artisan Greens Bouquet, Cucumber Ribbon, Baby Tomatoes, White Balsamic Vinaigrette  
Sweet Gem Lettuce, Focaccia Croutons, Shaved Parmesan, Parmesan Dressing  
Roasted Baby Beet, Arugula & Frisée, Burrata Cheese, Candied Pecans, Aged Balsamic  
Mixed Greens, Crumbled Vermont Chèvre, Crispy Bacon Bits, Toasted Walnuts, Sherry Vinaigrette

## ENTRÉES

### Choice of One

Roasted Free Range Chicken Breast - Herb Smashed Potatoes, Shaved Asparagus Salad Jus  
Crispy Chicken Milanese - Parmesan & Pea Risotto, Garlic Cured Tomato, Balsamic Reduction  
Braised Beef Short Rib - Garlic & Herb Toasted Orzo, Heirloom Baby Carrots, Haricot Vert, Red Wine Jus  
Pan Seared Salmon - Creamed Brussel Sprouts, King Oyster Mushroom, Cipollini Onion, Red Wine Jus  
Baked Local Cod - Parsley Lemon Crumbs, Roasted Baby Vegetables, Gnocchi, Tomato Saffron Butter

### Vegetarian Options

Baby Gem Lettuce - Shaved Parmesan, Focaccia Croutons, Creamy Parmesan Dressing  
Mushroom Risotto - Melted Leeks, Porcini Cream, Toasted Parmesan

## DESSERTS

### Choice of One

Chocolate Bliss - Decadent Chocolate Cake, Chocolate Ganache, Whipped Cream  
New York Style Cheesecake - New York Style, Topped with Berries and Coulis  
Apple Crisp Tart - Oat Streusel, Vanilla Ice Cream, Caramel Sauce  
Strawberry Tres Leches - Sweet Vanilla Cream Cake, Strawberry Compote  
Chocolate Mousse Crunch Bar - Salted Caramel Ice Cream  
Bananas Foster Tart - Vanilla Custard, Caramelized Bananas, Whipped Cream  
Freshly Brewed Regular and Decaffeinated Coffee, Select Teas



LUNCH BUFFETS

BOX LUNCH

**THREE-COURSE  
PLATED LUNCH**

TWO-COURSE  
PLATED LUNCH

PM BREAKS



# TWO-COURSE PLATED LUNCH



## ENTRÉE SALAD

### Choice of One Salad

Greek - Gem Lettuce, Baby Tomatoes, Cucumber, Kalamata Olives, Pepperoncini, Crispy Feta, Toasted Oregano Vinaigrette

Cobb Salad - Artisan Greens, Crispy Bacon Crumbles, Gorgonzola Cheese, Cherry Tomatoes, Chopped Egg, Avocado, Buttermilk & Tarragon Dressing

Garden Kale Salad - Baby Watercress, Red Cabbage, Carrots, Peppers, Watermelon Radish, Petite Herbs, Crispy Chickpeas, Carrot Ginger Vinaigrette

### Choice of One Protein

Grilled Salmon

Roasted Free Range Chicken

Sliced Petite Filet of Beef

## DESSERT

### Choice of One

Chocolate Bliss - Decadent Chocolate Cake, Chocolate Ganache, Whipped Cream

New York Style Cheesecake - New York Style, Topped with Berries and Coulis

Apple Crisp Tart - Oat Streusel, Vanilla Ice Cream, Caramel Sauce

Strawberry Tres Leches - Sweet Vanilla Cream Cake, Strawberry Compote

Chocolate Mousse Crunch Bar - Salted Caramel Ice Cream

Bananas Foster Tart - Vanilla Custard, Caramelized Bananas, Whipped Cream

Freshly Brewed Regular and Decaffeinated Coffee, Select Teas



LUNCH BUFFETS

BOX LUNCH

THREE-COURSE  
PLATED LUNCH

**TWO-COURSE  
PLATED LUNCH**

PM BREAKS

# PM BREAKS



ALL BREAKS ARE BASED ON 90 MINUTES OF SERVICE.

Freshly Brewed Coffee, Decaffeinated, Select Teas,  
with Whole, Almond, Soy Milk, Cream

Assorted Spring and Mineral Waters

Coconut Water

Lemonade

Assorted Bottled Iced Teas and Juices

Assorted Regular and Diet Soft Drinks

Spindrift Sparkling Water with Real Fruit Juice

Popcorn Trio - Caramel, Truffle Parmesan,  
Buffalo Ranch

Soft Pretzels - Honey Mustard, Whole Grain Mustard,  
Cheese Sauce

MO Cookies and Brownies - Chef Selections of  
Cookies and Brownies

Seasonal Vegetable Crudites with Roasted Pepper  
Hummus and Ranch

Ice Cream Cart - Individual Ice Cream Bars

Eco Snack - Whole Toasted Almonds, Dried Apricots,  
Pecans, Yogurt Covered Pretzels Dried Cranberries,  
Banana Chips, M&M's, Dried Mango, Dark Chocolate  
Chips, Peanuts

Coffee & Doughnuts - Mini Frozen Coffees (Vanilla &  
Caramel), Sugar Dusted Jelly Donut, Sugar Dusted  
Nutella, Toasted Coconut

## A DAY AT FENWAY

### Choice of 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

Miniature Corn Dogs, Yellow Mustard

Local Sam Adams Craft Beer - *Additional Cost per Guest*

LUNCH BUFFETS

BOX LUNCH

THREE-COURSE  
PLATED LUNCH

TWO-COURSE  
PLATED LUNCH

**PM BREAKS**





# RECEPTION



Priced per Piece

## COLD

Fresh Mozzarella, Cherry Tomato, Olive, Basil Aioli  
Corn, Black Bean, & Avocado Taco, Baby Cilantro  
Brioche Toast, Whipped Goat Cheese, Dried Cranberries, Toasted Walnuts  
Roasted Butternut Squash Crostini, Burrata Cheese, Toasted Pumpkin Seeds  
Jumbo Shrimp, Horseradish Cocktail Sauce  
Mini Lobster Roll  
Spicy Tuna Tartar, Forbidden Rice Cake  
Lobster & Avocado Mini Taco  
House Made Tater Tot, Crème Fraiche, Caviar, Chives  
Tuna Taco, Wasabi Aioli, Taro Shell

## HOT

Wild Mushroom Arancini, Lemon Basil Crème Fraiche  
Tiny Twice Baked Potato, Cheddar, Sour Cream  
Vegetable Spring Roll, Sweet Chili Sauce  
Pan Seared Vegetable Pot Sticker, Truffle Ponzu  
Goat Cheese Fritters, Pomegranate Reduction  
Herb Fried Mozzarella, Tomato Basil Jam  
Crispy Cauliflower, Ginger Chili Glaze  
Ham & Cheese 'Croque Monsieur'  
Peking Ducking Pancake, Scallion, Hoisin Glaze  
Korean BBQ Beef Skewer  
Yakitori Chicken Skewer  
Pan Seared Pork Gyoza, Sesame Soy  
Mini Truffle Burger Slider, Melted Brie, Red Onion Jam  
Chicken Quesadilla Spring Roll, Sour Cream, Pico De Gallo  
Buffalo Chicken Spring Roll  
Herb Crusted Baby Lamb Chop, Rosemary Jus  
Pigs in A Blanket, All Beef Frank, Honey Mustard  
Mini Beef Wellington, Bearnaise Aioli  
Thin Sliced Beef Crepe, Horseradish Crème (Cold)  
Tiny Twice Baked Potato, Bacon, Cheddar, Sour Cream  
Crab Cake, Horseradish Remoulade  
Lobster Beignet, Smoked Chili Aioli  
Crispy Firecracker Shrimp, Kimchi Aioli



## RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS

# RECEPTION DISPLAYS

DISPLAYS AND STATIONS ARE BASED ON 120 MINUTES OF SERVICE.  
SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.



## CHEF'S SELECTION OF ARTISAN CHEESES

Grapes, Candied Nuts, House Made Jam, Honeycomb  
Freshly Baked Breads and Crackers

## ANTIPASTO

Mixed Olives, Baby Artichokes, Roasted Tomatoes, Roasted Peppers, Grilled Eggplant, Basil Pesto Marinated Mozzarella, Parmesan  
Freshly Baked and Toasted Breads

## CHARCUTERIE BOARD

Chefs Selection of Fresh and Aged Charcuterie, Grain Mustard, Olive Tapenade, Cornichons  
Freshly Baked Breads

## RAW BAR

Freshly Shucked Oysters  
Freshly Shucked Clams  
Chilled Colossal Shrimp  
Cracked Maine Lobster  
Alaskan King Crab Legs - Market  
Shallot Red Wine Mignonette, American Cocktail Sauce, Lemons, Limes, Hot Sauce, Horseradish

## SUSHI DOUZO SUSHI

*Station Attendant - Additional Cost if Needed*  
*5 pieces per guest*

Nigiri - Tuna, Salmon, Shrimp  
Maki Roll - Salmon, Spicy Tuna, Shrimp Tempura, Spider Roll, California Roll, Garden Roll  
Soy Sauce, Wasabi, Pickled Ginger

## NEW ENGLAND

Classic New England Clam Chowder, Oyster Crackers  
Crab Cakes, Old Bay Aioli  
Traditional Lobster Rolls  
Fish & Chips, House Made Tartar Sauce

## DIM SUM & POTSTICKER

Choice of Three  
Chicken Dim Sum  
Beef Dim Sum  
Pork Dim Sum  
Shrimp Dim Sum  
Vegetable Dim Sum  
Chicken Pot Sticker  
Beef Pot Sticker  
Pork Pot Sticker  
Shrimp Pot Sticker  
Vegetable Pot Sticker  
Chili Garlic Sauce, Spicy Mustard, Ginger Scallion Soy

## FLAT BREAD PIZZA SHOP

Choice of Two  
Crispy Fried Mozzarella, Basil Marinara  
Buffalo Chicken  
Bacon Chicken Ranch  
Pepperoni  
Margarita  
Spinach, Olive & Feta



RECEPTION

**RECEPTION DISPLAYS**

ACTION STATIONS

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS



# RECEPTION

## DISPLAYS

DISPLAYS AND STATIONS ARE BASED ON 120 MINUTES OF SERVICE.  
SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.



### **SLIDER BAR** \$35

Served With Crispy French Fries

#### Choice of Two

Cheddar Burger, Lettuce, Tomato, Ketchup

Crab Cake, Old Bay Aioli, Crunchy Slaw

Chicken Parmesan

Miniature All Beef Hot Dogs, Ketchup, Mustard, Relish

Barbeque Pulled Pork, House Made Coleslaw

Fried Portabella, Shallot Jam, Boursin Aioli

Sausage & Peppers, Caramelized Onions

Beer Battered Onion Rings - Add \$4 per Guest

Truffle Parmesan Fries - Add \$4 per Guest

### **ASIAN "TAKE OUT"** \$35

#### Choice of Two

Crab Rangoon Dip, Wonton Chips

Honey & Sriracha Chicken Wings

Peking Duck Spring Roll

Crispy Vegetable Spring Roll

Pan Fried Chicken or Vegetable Dumplings

### **COMFORT FOOD** \$55

Vermont Cheddar Baked Mac & Cheese

Crispy Chicken Tenders, Dipping Sauces –  
Buffalo, Ranch, BBQ

All Beef Franks in a Blanket, Honey Mustard

#### Choice of One

Crispy French Fries

Beer Battered Onion Rings

House Made Fried Pickles

House Made Chips Truffle Parmesan



RECEPTION

**RECEPTION DISPLAYS**

ACTION STATIONS

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS

# ACTION STATIONS



STATION ATTENDANT REQUIRED AT AN ADDITIONAL FEE.

## ASIAN STREET FOODS

### Choice of Five

Steamed Pork Buns

Stir Fried Noodles

Korean BBQ Beef Satay

Thai Street Fries

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

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

Chilled Sesame Soba Noodles

Kimchi Fried Rice

Pan Seared Pork and Vegetable Pot Stickers,  
Chili Garlic Sauce, Spicy Mustard, Ginger Scallion Soy

Kung Pao Chicken Stir Fry, Steamed Rice

## MEZZE

Pita Bread, Pita Chips

Baba Ghanoush, Hummus, Tabbouleh, Fattoush,  
Marinated Feta and Olives

Shawarmas, Harissa Grilled Chicken

Cucumber, Onion, Tomato, Lettuce, Parsley,  
Pickled Gherkins

Tartar Sauce, Cucumber Yogurt Sauce

## ITALIAN STATION

Mini Beef & Ricotta Meatballs

Fried Cheese Ravioli, Spicy Marinara

Whipped Burrata, Hazelnuts,  
Golden Raisins, Honey, Crostini

### Choice of Two

Butternut Squash, Mascarpone,  
Toasted Pumpkins Seeds

Foraged Mushrooms, Crème Fraiche,  
Truffles, Parmesan

Short Rib, Manchego Cheese,  
Crispy Shallots

Lobster, Saffron, Roasted Tomatoes

## CARVING STATION

Grilled Tenderloin of Beef - Vermont Cheddar  
Whipped Potatoes, Red Wine Jus

Roasted Prime Sirloin - Red Onion Jam,  
Fingerling Potatoes

Tomahawk Ribeye Chop - Roasted Peppers & Onions,  
Cilantro Herb Pesto

Truffle Roasted Chicken Breast - Cipollini Onions,  
Wild Mushrooms, Herb Jus

Free Range Turkey Breast - Brioche Stuffing,  
House Made Cranberry Sauce



RECEPTION

RECEPTION DISPLAYS

**ACTION STATIONS**

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS



# DINNER BUFFET



ALL RECEPTION IS BASED ON 120 MINUTES OF SERVICE.

SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.

## STARTERS

### Choice of Three

Crab Chowder, Herb Croutons

Cauliflower Bisque, Sultanas,  
Cream-less Butternut Bisque,  
Toasted Pumpkin Seeds

Artisan Greens Bouquet, Cucumber  
Ribbon, Baby Tomatoes, Shaved  
Manchego Cheese, White Balsamic  
Vinaigrette

Sweet Gem Lettuce, Parmesan Dressing,  
Focaccia Croutons, Shaved Parmesan

Roasted Baby Beet, Artisan Greens,  
Goat Cheese, Candied Pecans,  
Aged Balsamic

Shaved Brussel Sprout Salad, Mixed  
Greens, Shaved Apples, Toasted Walnuts,  
Crumbled Goat Cheese, Cider Vinaigrette

Garden Kale Salad, Baby Watercress,  
Red Cabbage, Carrots, Peppers,  
Watermelon Radish, Petite Herbs, Crispy  
Chickpeas, Carrot Ginger Vinaigrette

Heirloom Tomatoes, Fresh Mozzarella,  
Basil, Olive Oil, Balsamic, Sea Salt

## ENTRÉES

### Choice of Three

Chicken Piccata, Sautéed Broccoli Rabe,  
Lemon Caper Butter

Rotisserie Chicken Breast, Pearl Onions,  
Caramelized Peppers, Jus

Grilled Chicken Breast, Wild Mushroom &  
Leeks, Mustard Jus

Braised Short Ribs, Baby Carrots, Peas,  
Red Wine Jus

Grilled Beef Tenderloin, Crispy Onions,  
Truffle Bearnaise

Roasted Beef Tenderloin, Creamed  
Spinach, Porcini Mushroom Jus

Baked Local Cod, Toasted Brioche  
Crumbs, Lemon Parsley Butter

Pan Seared Chilean Sea Bass, Baby Bok  
Choy & Shitake Mushrooms, Miso Glaze

Baked Lobster Macaroni, Baby Shell  
Pasta, Cheddar Mornay Sauce,  
Butter Crumbs

Mushroom Ravioli, Wilted Arugula,  
Garlic Cured Tomatoes, Parmesan Cream

Gnocchi Pomodoro, Warm Ricotta,  
Pesto Marinara

Rigatoni, Roasted Garlic Parmesan  
Cream, Sautéed Broccoli

## SIDES

### Choice of Two

Vermont Cheddar Whipped Potatoes

Garlic & Herb Marble Potatoes,  
Caramelized Shallots

Roasted Baby Squash & Zucchini

Grilled Asparagus

Fried Brussel Sprouts, Parmesan Cheese

Haricot Vert, Shallot Butter

Baby Carrots, Honey Butter

Chef's Selection of Dessert

Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

**DINNER BUFFET**

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS

# THREE-COURSE PLATED DINNER

CHOICE OF ONE OR TWO ENTRÉES AT TIME OF SEATING AVAILABLE AT AN ADDITIONAL COST PER PERSON  
CHOICE OF THREE ENTRÉES AT TIME OF SEATING AVAILABLE AT AN ADDITIONAL COST PER PERSON



## STARTERS

### Choice of One

Crab Chowder, Old Bay Oyster Crackers

Artisan Greens Bouquet - Cucumber Ribbon, Baby Tomatoes, Whipped Goat Cheese, White Balsamic Vinaigrette

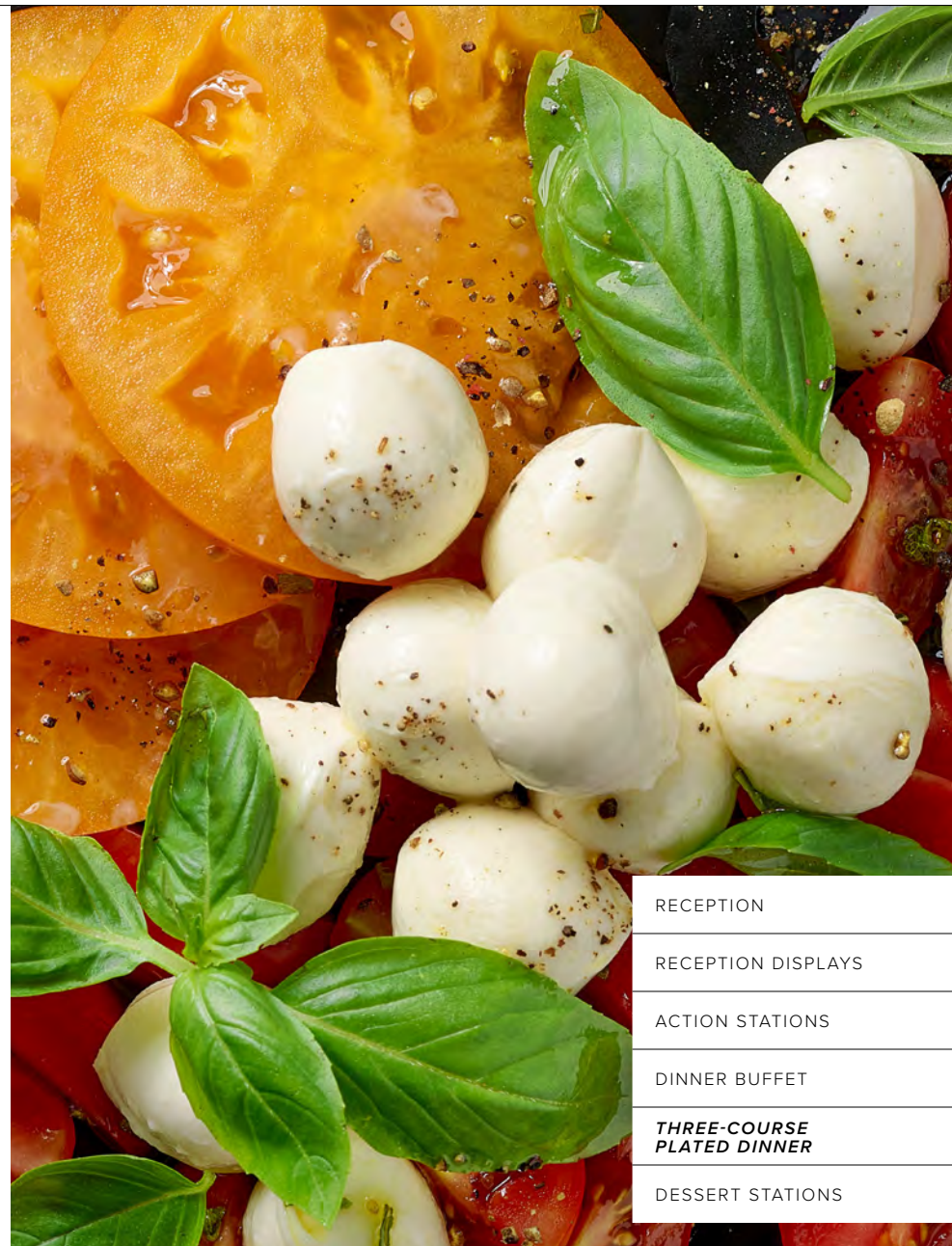
Roasted Baby Beet - Artisan Greens, Burrata Cheese, Candied Pecans, Aged Balsamic

Heirloom Tomato Salad - Arugula & Frisee, Burrata Cheese, Garlic Herb Crostini

Grilled & Chilled Asparagus Salad - Manchego & Lemon Aioli, Crispy Poached Egg

Baby Gem Lettuce - Shaved Parmesan, Focaccia Croutons, Creamy Parmesan Dressing

Mushroom Risotto - Melted Leeks, Porcini Cream, Toasted Parmesan



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

**THREE-COURSE  
PLATED DINNER**

DESSERT STATIONS





## ENTRÉES

### Choice of One

*Choice of Two Entrée with Advance Entrée Count at an Additional Cost Per Person*

*Choice of Three Entrée with Advance Entrée Count at an Additional Cost Per Person*

Seared Pesto Chicken Breast - Goat Cheese Pommes Puree, Roasted Peppers & Broccolini, Jus

Panko Crusted Chicken Breast - Spinach & Mozzarella, Tomato Coulis, Broccoli Rabe, Roasted Baby Tomatoes

Garlic & Herb Grilled Chicken Breast - Lemon & Pea Risotto, Shaved Fennel Salad, Balsamic Reduction

Roasted Chicken Breast - Fingerling Potatoes, Leeks, Heirloom Carrots, Grain Mustard Jus

Braised Beef Short Rib - Garlic & Herb Toasted Orzo, Heirloom Baby Carrots, Haricot Vert, Red Wine Jus

Pan Seared Beef Tenderloin - Dauphinoise Potato, Haricot Vert & Baby Carrots, Cipollini Onion Jus

Roasted Prime Sirloin - Potato Broccoli Cheddar Puree, Broccolini, Crispy Onion, Bearnaise

Grilled Beef Tenderloin - Truffle Smashed Potatoes, Asparagus, Red Onion Jam, Onion Strings Bordelaise Sauce

Grilled Bone-In Rib Eye - Roasted Mushrooms, Cipollini Onion, Parmesan Whipped Potato, Bordelaise Sauce - *At Additional Cost*

Pan Roasted Prime Sirloin, Colossal Shrimp - Garlic And Herb Butter, Grilled Asparagus, Saffron Whipped Potato, Red Wine Jus - *At Additional Cost*

Pan Seared Chilean Sea Bass - Lobster Risotto, Champagne & Caviar Beurre Blanc - *At Additional Cost*

Potato Crusted Cod - Lobster Butter, Asparagus & Heirloom Carrot Ragout

Pan Seared Salmon - Creamed Brussel Sprouts, King Oyster Mushroom, Cipollini Onion, Red Wine Jus

Baked Local Cod - Parsley Lemon Crumbs, Roasted Baby Vegetables, Gnocchi, Tomato Saffron Butter

## VEGETARIAN OPTIONS

Crispy Herb Polenta Cake - Roasted Seasonal Vegetables, Red Pepper Coulis

Spinach Florentine - Sautéed Mushrooms, Creamy Pomodoro Sauce

Roasted Zucchini - Ratatouille Vegetables, Quinoa Pilaf, Heirloom Tomato Reduction

Truffle Campanelle Pasta - Herb Toasted Crumbs

## DESSERTS

### Choice of One

Chocolate Bliss - Decadent Chocolate Cake, Chocolate Ganache, Whipped Cream

New York Style Cheesecake - New York Style, Topped with Berries and Coulis

Apple Crisp Tart - Oat Streusel, Vanilla Ice Cream, Caramel Sauce

Strawberry Tres Leches - Sweet Vanilla Cream Cake, Strawberry Compote

Chocolate Mousse Crunch Bar - Salted Caramel Ice Cream

Bananas Foster Tart - Vanilla Custard, Caramelized Bananas, Whipped Cream

Freshly Brewed Regular and Decaffeinated Coffee, Select Teas

RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

**THREE-COURSE  
PLATED DINNER**

DESSERT STATIONS



# DESSERT STATIONS



ALL DESSERT STATIONS ARE BASED ON 90 MINUTES OF SERVICE.

## COFFEE & DOUGHNUTS

Mini Frozen Coffees (Vanilla & Caramel)

### Choice of Three Flavors of Donuts

Sugar Dusted Jelly Donut

Boston Cream Pie

Apple Spiced

Pumpkin Spiced

Sugar Dusted Nutella

Toasted Coconut

## BUILD YOUR OWN DESSERT BUFFET

### Choice of Five

Chocolate Mousse Cake

Lemon Raspberry Bars

Fresh Fruit Tarts

Chef's Selection of French Macaroons

Chef's Selection of Brownies & Blondies

Chef's Selection of Cupcakes

Boston Cream Pie

Chocolate Whoopie Pie, Buttercream Frosting

Crème Brûlée Tarts

Strawberry Shortcake Parfaits

Individual Tiramisu

Chocolate Flourless Cake

Mini Carrot Cake

Apple Crisp Tarts

Cannolis - Chocolate Chip & Pistachio

Mini Milkshakes, Chocolate & Vanilla

Chef's Selection of Assorted Cookies & Milk

Mini Lemon Meringue Pie

Smores' Tarts

Chocolate Covered Strawberries

Mini Key Lime Pie

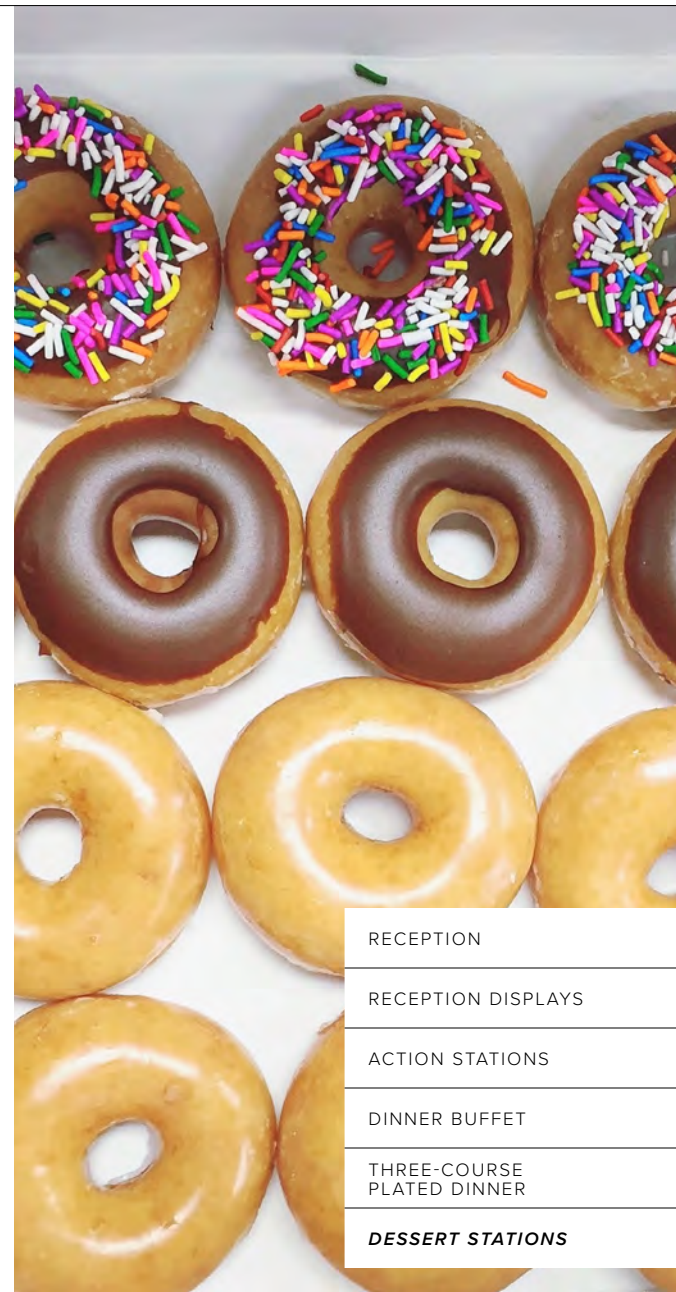
Strawberry Tres Leches

Raspberry White Chocolate Cake

Chocolate Mousse Crunch Bar

Assorted Beignets - Chocolate, Jelly, Sugar Dusted

Mini Cheesecakes



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

**DESSERT STATIONS**



# BAR PACKAGES

BAR PACKAGES INCLUDE MINERAL AND SPRING WATER, SOFT DRINKS, FRUIT JUICES, AND GARNISH  
BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED



## GOLD BAR PACKAGE

1 HOUR  
2 HOUR  
3 HOUR  
4 HOUR  
5 HOUR

Bourbon - Woodford Reserve  
Gin - Bombay Sapphire  
Rum - Smith & Cross  
Scotch - Jack Daniels  
Tequila - Don Julio Blanco  
Vodka - Tito's

## PLATINUM BAR PACKAGE

1 HOUR  
2 HOUR  
3 HOUR  
4 HOUR  
5 HOUR

Bourbon - Bulleit Bourbon  
Gin - Hendricks  
Rum - Bacardi  
Scotch - Chivas Regal  
Tequila - Patron Silver  
Vodka - Belvedere

## HOUSE WINE SELECTIONS

*Available for both Gold Bar Package and  
Platinum Bar Package*

Storypoint, Chardonnay, Sonoma,  
California

Storypoint, Cabernet Sauvignon,  
California

LaMarca Prosecco

*Premium Wine Selections  
Available Upon Request*

## BEER SELECTIONS

*Available for Both Gold Bar Package  
and Platinum Bar Package*

Bud Light - Missouri, USA

Harpoon - Indian Pale Ale,  
Massachusetts, USA

Paulaner - Thomas Bräu, Non-Alcoholic,  
Federal Republic of Germany

Heineken - Pale Lager, Netherlands

Amstel Light - Lager, Holland

Samuel Adams - Boston Ale,  
Massachusetts, USA

### Beverage Policies

In Accordance with the Massachusetts Liquor License, all alcoholic beverages must be dispensed by hotel employees and purchased from the hotel. Massachusetts State Law requires that persons be a minimum of 21 years of age to consume alcoholic beverages. All members of your party must be able to provide positive identification to be served. Mandarin Oriental, Boston strictly reserves the right to refuse alcohol service to anyone. It is unlawful to serve alcohol to anyone who appears to be intoxicated. Please kindly note that Mandarin Oriental, Boston strictly prohibits serving shots or permitting speed drink.



## BAR PACKAGES

HOSTED BAR  
ON CONSUMPTION

# HOSTED BAR ON CONSUMPTION



ALL HOSTED BAR IS BASED ON 4 HOURS OF SERVICE. YOUR 4 HOURS CONTINUOUS HOSTED BAR ON CONSUMPTION MAY BE EXTENDED FOR UP TO 5 HOURS AT A SET FEE PER PERSON. BARTENDERS ARE CHARGED ADDITIONALLY. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

## GOLD BAR PACKAGE

Priced per Drink

Bourbon - Woodford Reserve  
Gin - Bombay Sapphire  
Rum - Smith & Cross  
Scotch - Jack Daniels  
Tequila - Don Julio Blanco  
Vodka - Tito's

## PLATINUM BAR PACKAGE

Priced per Drink

Bourbon - Bulleit Bourbon  
Gin - Hendricks  
Rum - Bacardi  
Scotch - Chivas Regal  
Tequila - Patron Silver  
Vodka - Belvedere

## HOUSE WINE SELECTIONS

Priced per Glass

Storypoint, Chardonnay, Sonoma, California  
Storypoint, Cabernet Sauvignon, California  
LaMarca Prosecco  
*Premium Wine Selections Available Upon Request*

## BEER SELECTIONS

Domestic  
Imported

Bud Light - Missouri, USA  
Harpoon - Indian Pale Ale, Massachusetts, USA  
Paulaner - Thomas Bräu, Non-Alcoholic,  
Federal Republic of Germany  
Heineken - Pale Lager, Netherlands  
Amstel Light - Lager, Holland  
Samuel Adams - Boston Ale, Massachusetts, USA

Mineral Water and Soft Drinks

### Beverage Policies

In Accordance with the Massachusetts Liquor License, all alcoholic beverages must be dispensed by hotel employees and purchased from the hotel. Massachusetts State Law requires that persons be a minimum of 21 years of age to consume alcoholic beverages. All members of your party must be able to provide positive identification to be served. Mandarin Oriental, Boston strictly reserves the right to refuse alcohol service to anyone. It is unlawful to serve alcohol to anyone who appears to be intoxicated. Please kindly note that Mandarin Oriental, Boston strictly prohibits serving shots or permitting speed drink.





# GENERAL<sup>INFO</sup>



## MINIMUM GUESTS

Any group whose final guaranteed number of guests is 25 or less will be assessed an additional charge plus tax and service fee.

## PRICES

All prices are subject to change without notice. Any price fluctuation will be confirmed 90 days in advance by your Catering Manager. All menu prices are subject to a Taxable Service Charge and Current State Sales Tax.

## FOOD POLICIES

No outside food or beverage of any kind may be brought into the hotel by guests or exhibitors without explicit permission from your Catering Manager. Removal of food or beverage from Mandarin Oriental, Boston's function rooms will not be permitted. All items ordered must serve the minimum guaranteed number of guests. In order to protect the service and quality of your event, we cannot accept orders for items that do not meet your total guaranteed minimum.

## GUARANTEES

A final attendance guarantee is required three business days prior to the start of your event.

The client is responsible for calling in a final guarantee, which cannot be reduced.

## FUNCTION ROOM SET-UP

An additional charge will apply for any resetting of function space within 24 hours of event that differs from the final signed Banquet Event Order.

## RENTALS AND DECORATIONS

Mandarin Oriental, Boston is delighted to assist in coordinating an array of specialty enhancements to bring your event vision to life. The rental of chairs, linens, china, glassware, silverware, and lounge furniture must be done exclusively via your Catering Manager. For a list of our preferred local vendors that can assist with floral centerpieces, lighting design, etc., please inquire with your Catering Manager. Please kindly note that glitter and confetti are strictly prohibited within our event spaces and will be subject to a clean-up fee if used.

