



MANDARIN ORIENTAL
BOSTON

CULINARY EXPERIENCE

AT MANDARIN ORIENTAL, BOSTON

CULINARY EXPERTISE



EXECUTIVE CHEF ROBERT ANGELO

Born and raised in the Boston area, Executive Chef Robert Angelo's aspiration for a culinary career began early on in life, inspired by his Italian grandparents and their love for quality ingredients, recipes passed through generations and time-honored technique and tradition. After graduating from the New England Culinary Institute, Angelo sought opportunities to further develop his own culinary style, traveling globally to learn the gastronomic culture and genres from regions around the world.

With a wealth of experience at luxury properties both internationally and around New England, Angelo's culinary technique has been further influenced by the diverse audiences and guests of Mandarin Oriental, Boston. Angelo's knowledge of global and regionally-inspired flavors are fused to create creative and tailored cuisine for a myriad of events — weddings and celebrations, social galas, corporate events and guest dining programs.

In his Executive Chef role, Angelo focuses the culinary team on delivering innovative menus and five-star dining experiences to guests of Mandarin Oriental, Boston, while maintaining allegiance to New England-sourced produce and organic ingredients, responsible procurement and sustainable operations, a true commitment of the brand and Boston property.

Chef Robert Angelo continues to be inspired by guests, colleagues and hospitality innovation, grateful for the opportunity to create deliver best-in-class, luxury events and culinary offerings at the acclaimed Mandarin Oriental, Boston.



BUFFET BREAKFAST

ALL BREAKFAST BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. INCLUDES FRESHLY BREWED FAZENDA REGULAR AND DECAFFEINATED COFFEE AND SELECT TEALEAVES TEAS.



CONTINENTAL \$56

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

Choice of Two Juices

Orange, Grapefruit, Pineapple,
Cranberry, Apple

AMERICAN \$65

Bakery Basket, Bagels and Muffins
Assorted Jams, Butter, Cream Cheese
Sliced Seasonal Fruit & Berries
Breakfast Potatoes **V**

Choice of

Cage Free Plain Scrambled or
Scrambled Eggs with Boursin Cheese **GF**

Choice of Two

Applewood Smoked Bacon **GF**
Pork Sausage **GF**
Chicken Sausage **GF**
Turkey Bacon **GF**

Choice of Two Juices

Orange, Grapefruit, Pineapple,
Cranberry, Apple

WELLNESS \$68

Gluten Free Banana Nut Bread
Strawberry & Banana Baked Oatmeal
Toasted Almonds, Honey **GF, V**
Greek Yogurt Parfait
Fresh Berries, Honey Oat Granola
Açaí Smoothie
Toasted Coconut, Cacao Nibs **GF**
Spinach & Mozzarella Egg Frittata Bites **GF**
Avocado Toast

Choice of Two Juices

Orange, Grapefruit, Pineapple,
Cranberry, Apple

QUICK START \$62

Bakery Basket, Bagels and Muffins
Assorted Jams, Butter, Cream Cheese
Fresh Fruit & Mixed Berries Cup **GF, V**
Chef's Daily Selection of Smoothies

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

Choice of Two Juices

Orange, Grapefruit, Pineapple,
Cranberry, Apple

**PLEASE SEE BREAKFAST ENHANCEMENT PAGE FOR
ADDITIONAL SELECTIONS TO BE ADDED TO ANY BREAKFAST MENU.**



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH BUFFET

MINDFUL MEETINGS

BREAKFAST
ENHANCEMENTS

BREAKS

BREAKFAST STATIONS

ALL BREAKFAST STATIONS ARE BASED ON 120 MINUTES OF SERVICE.



OMELET GF \$30

*Dedicated Chef Required \$250
for Two Hours for Every 50 Guests*

Cage Free Farm Fresh Eggs, Egg Whites

Onion, Peppers, Mushroom, Spinach, Tomato, Asparagus,
Ham, Bacon, Swiss Cheese, Cheddar Cheese, Scallions,
Sausage, Mozzarella

PANCAKE OR WAFFLE \$26

*Dedicated Chef Required \$250
for Two Hours for Every 50 Guests*

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

EGGS BENEDICT \$32

Choice of Two

Smoked Canadian Bacon

Lobster Hash

Crab Cake

Short Rib Hash

Smoked Salmon

Choice of

English Muffin

Multigrain Toast

Chive Hollandaise

SMOKED SALMON \$30

Assorted Bagels -

Plain, Sesame, Everything, Cinnamon Raisin

Sliced Tomato, Sliced Red Onion, Capers, Cucumber

Plain & Herb Cream Cheese

SMOOTHIE \$30

*Dedicated Chef Required \$250
for Two Hours for Every 25 Guests*

Greek Yogurt, Berries, Banana, Pineapple

Spinach, Chocolate, Peanut Butter, Coconut,
Flax Seed, Protein Powder

Whole Milk, Almond Milk, Apple Juice

HONG KONG \$60

Chicken Congee (Rice Porridge)

Pork Bao (Steamed Pork Bun)

Siu Mai (Pork Dumpling)

Har Gao (Shrimp Dumpling)

Youtiao (Savory Donut)

Soy Sauce, Chili Sauce



BUFFET BREAKFAST

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PLATED BREAKFAST

INCLUDES FRESHLY BREWED FAZENDA COFFEE, DECAFFEINATED, SELECT TEALEAVES TEAS.



\$62

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 **GF, V**

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

Eggs Benedict, Chive Hollandaise, Breakfast Potatoes

Choice of Two Juices

Orange, Grapefruit, Pineapple, Cranberry, Apple

+ \$10 per Person for Additional Starter

+ \$20 per Person for Additional Entrée

+ \$25 per Person for Tableside Choice of Two Entrées



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH BUFFET

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BRUNCH BUFFET

BRUNCH BUFFET IS BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. INCLUDES FRESHLY BREWED FAZENDA REGULAR AND DECAFFEINATED COFFEE AND SELECT TEALEAVES TEAS.



BRUNCH \$105

Bakery Basket, Bagels and Muffins
Assorted Jams, Butter, Cream Cheese

Sliced Seasonal Fruit & Berries **GF**

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 **GF**

Roasted Breakfast Potatoes, Sautéed Peppers & Onions

Chicken Sausage, Applewood Smoked Bacon **GF**

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

Seasonal Vegetables, Shallot Butter **GF**

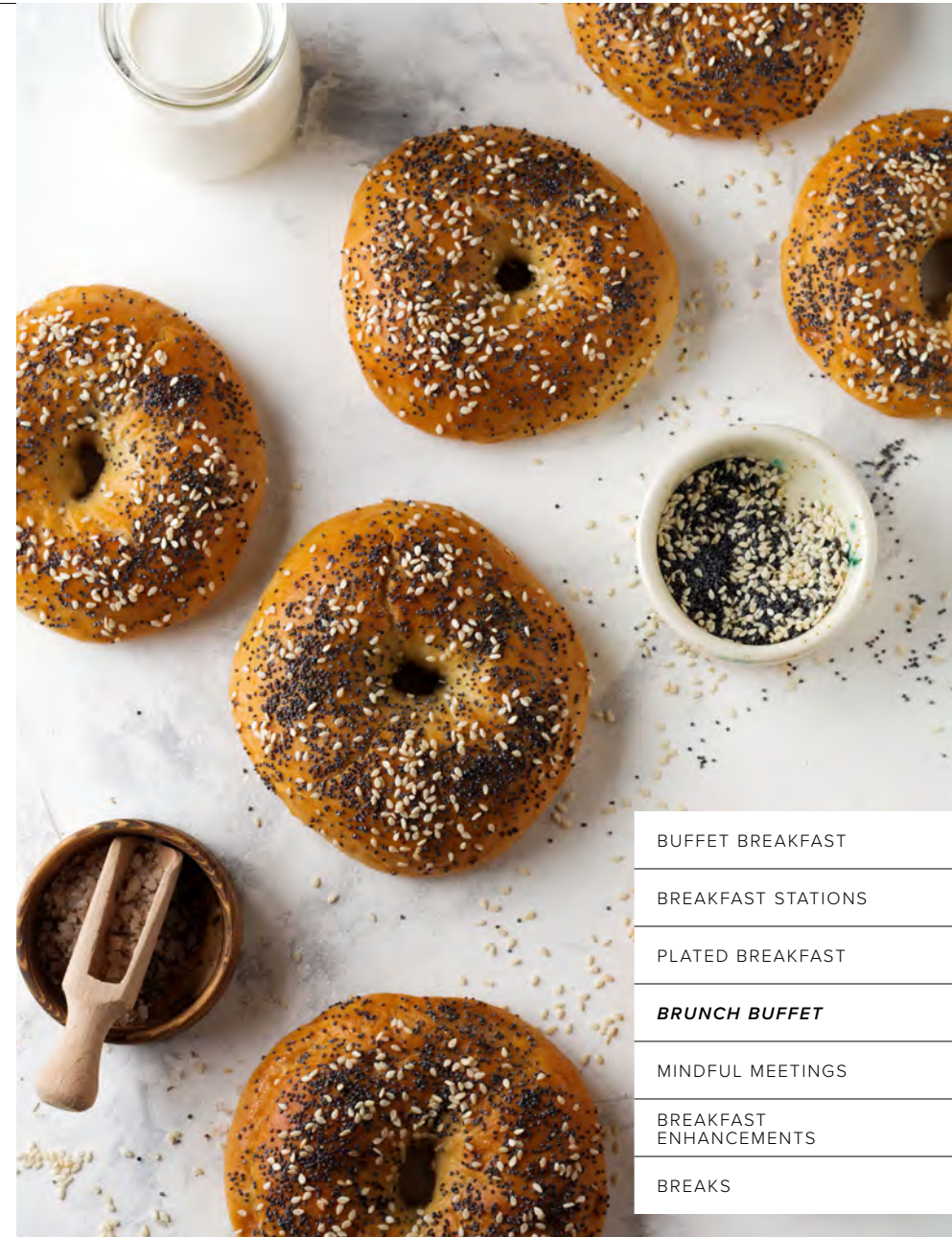
Grilled Tenderloin of Beef, Red Wine Onion Jam, Jus **GF**

Mimosa and Bloody Mary Bar Available Upon Request

\$15 Additional per Person for One Hour + \$250 Bartender Fee per 75 Guests

Choice of Two Juices

Orange, Grapefruit, Pineapple, Cranberry, Apple



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH BUFFET

MINDFUL MEETINGS

BREAKFAST
ENHANCEMENTS

BREAKS

MINDFUL MEETINGS

PER PERSON COST INCLUDES FOOD & BEVERAGE, ROOM RENTAL, AND WELLNESS ACTIVITY.



By combining traditional meetings with our wellness offerings, exceptional luxury and hospitality, and inspirational spaces, we lay the foundation for your team to thrive. Mandarin Oriental Mindful Meetings will leave participants feeling refreshed and ready to implement their new ideas, information and connections. Embrace Nourishment, Movement, Stillness, Connection and Wellbeing for 2025.

10 People
\$410 per Person Plus Tax

25 People
\$295 per Person Plus Tax

50 people
\$250 per Person Plus Tax

WELLNESS ACTIVITY OPTIONS

- Guided Meditation
- Sound Bathing
- Intention Setting
- Reiki
- Vinyasa or Restorative Yoga*

**Depending on group size, yoga may require additional meeting space, at an additional cost*

THE HEALTHY START BREAKFAST BUFFET

Gluten Free Banana Nut Bread
Strawberry & Banana Baked Oatmeal, Toasted Almonds, Honey **GF**
Greek Yogurt Parfait, Fresh Berries, Honey Oat Granola
Açaí Smoothie, Toasted Coconut, Cacao Nibs **GF**
Spinach & Mozzarella Egg Frittata Bites **GF**
Avocado Toast

Choice of Two Juices

Orange, Grapefruit, Pineapple, Cranberry, Apple

FIELD & HARVEST LUNCH BUFFET

Sweet Gem, Mixed Artisan Lettuce, Baby Arugula
Multigrain Salad Quinoa, Farro, Barley
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
Garlic & Herb Roasted Chicken Breast
Grilled Salmon or Shrimp
White Balsamic Vinaigrette, Citrus Vinaigrette, and Caesar Dressing
Chef's Choice of Light Seasonal Dessert



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH BUFFET

MINDFUL MEETINGS

BREAKFAST ENHANCEMENTS

BREAKS

BREAKFAST

ENHANCEMENTS

ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



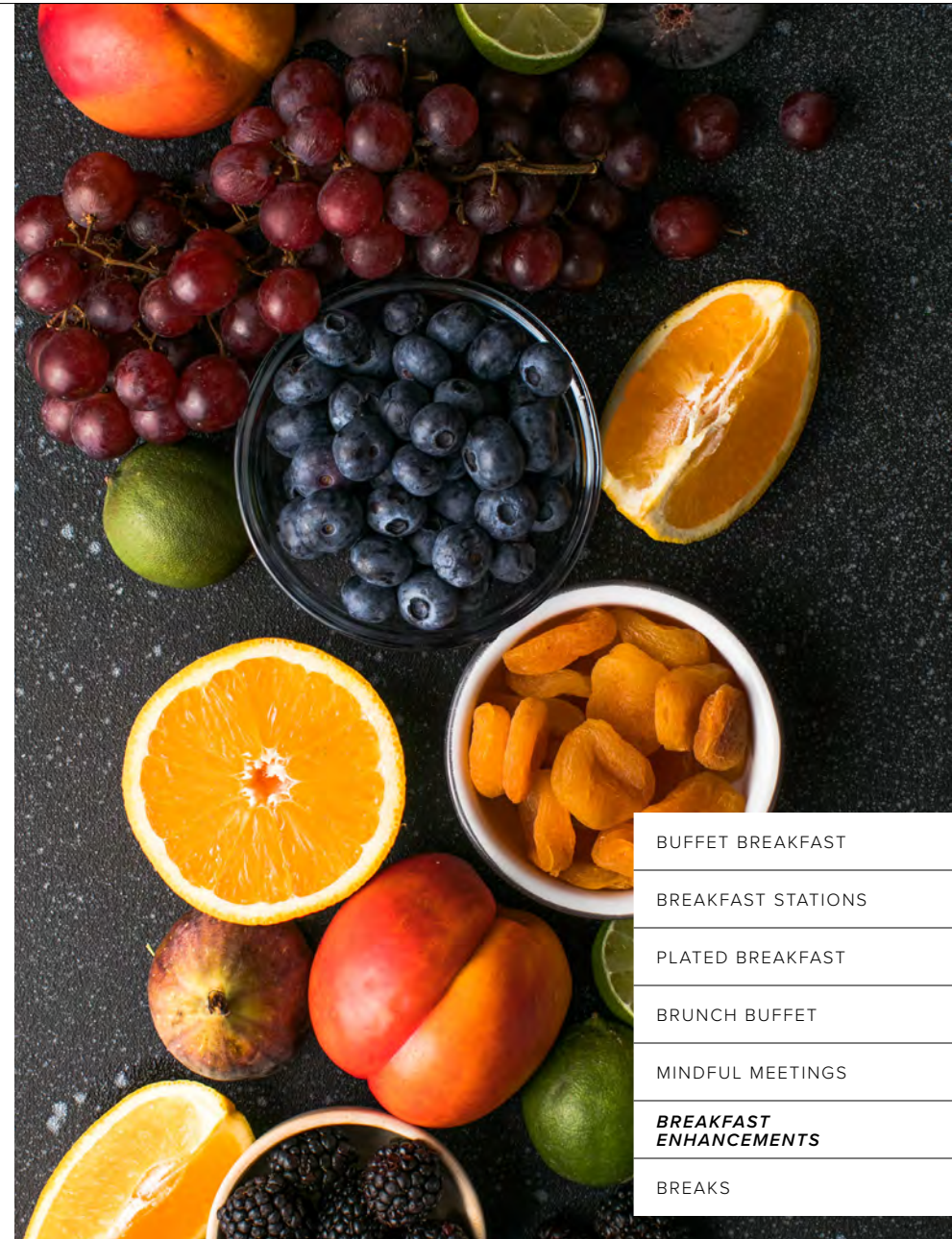
À LA CARTE

- Assorted Greek Yogurts **GF** \$8
- Whole Fresh Fruit **GF, V** \$9
- Sliced Fruit & Berries **GF, V** \$16
- Parfait of Seasonal Berries, Honey Oat Granola, Greek Yogurt \$13
- 10 Minute Boiled & Chilled Cage Free Eggs **GF** \$9
- Steel Cut Oatmeal, Golden Raisins, Cinnamon, Brown Sugar \$15
- Chef's Selection of Individual Frittata **GF** \$17
- Chef's Selection of Seasonal Quiche \$19

- Applewood Smoked Bacon **GF** \$9
- Pork Sausage **GF** \$9
- Chicken Sausage **GF** \$9
- Turkey Bacon **GF** \$9
- Breakfast Potatoes **V** \$8
- House Made Shredded Cheddar Scallion Hash Browns **GF** \$9
- Scrambled Eggs **GF** \$13
- Bakery Basket \$17
- Chia Seed & Coconut Pudding, Fresh Berries, Toasted Almonds **GF, V** \$13
- Avocado Toast, Grilled Whole Wheat Bread, Lime, Sea Salt **V** \$12
- Bagel Basket \$12

SANDWICHES

- Pork or Chicken Sausage, Cage Free Scrambled Egg, Vermont Cheddar, English Muffin \$16
- Bacon, Cage Free Fried Egg, Vermont Cheddar, Brioche Bun \$16
- Smoked Ham, Swiss Cheese, Scrambled Egg, Croissant \$16
- Cage Free Scrambled Egg, Spinach, Low-Fat Mozzarella, Whole Wheat Wrap \$16



BUFFET BREAKFAST

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BRUNCH BUFFET

MINDFUL MEETINGS

**BREAKFAST
ENHANCEMENTS**

BREAKS

BREAKS

ALL BREAKS ARE BASED ON 90 MINUTES OF SERVICE. ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



COFFEE & TEA

Freshly Brewed Fazenda Regular and Decaffeinated Coffee, Select TEALEAVES Teas, Cappuccinos, Lattes, with Whole, Almond, Soy Milk, and Cream

Half Day (4 Hour) Package \$35 per Person

90 Minute Package \$18 per Person

Optional Station Attendant \$250

CONSUMPTION

Assorted Spring and Mineral Waters \$9

Assorted Regular and Diet Soft Drinks \$9

Assorted Energy and Granola Bars \$8

À LA CARTE

Pure Green Fresh Juices \$13

Freshly Squeezed Carrot or Orange Juice \$11

Bottled Coconut Water \$10

Bottled Lemonade \$9

Assorted Bottled Iced Teas and Juices \$9

Spindrift Sparkling Water with Real Fruit Juice \$10

Parfait of Seasonal Berries, Honey Oat Granola, Greek Yogurt \$13

Whole Fresh Fruit **GF, V** \$9

Sliced Fruit & Berries **GF, V** \$17

Fresh Fruit Skewers **GF, V** \$10

Chef's Seasonal Mixed Savory and Sweet Nuts **GF, V** \$10

Popcorn Trio - Caramel, Truffle Parmesan, Buffalo Ranch **GF, V** \$20

Soft Pretzels - Honey Mustard, Whole Grain Mustard, Cheese Sauce \$24

Cookies and Brownies \$28

Seasonal Vegetable Crudites with Roasted Pepper Hummus and Ranch **GF, V** \$27

Individual Ice Cream Bars \$18

Eco Snack - Whole Toasted Almonds, Dried Apricots, Pecans, Yogurt Covered Pretzels, Dried Cranberries, Banana Chips, M&M's, Dried Mango, Dark Chocolate Chips, Peanuts \$23

Cake Pops - Boston Cream, Red Velvet, Truffle Fudge \$28

Cookies \$22



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CHIPS & DIP \$35

House Made Potato Chips
Truffle Parmesan, BBQ, Sea Salt

Dips
Lemon Aioli, Garlic & Herb, Hummus

NORTH END \$42

Cannoli - Pistachio, Chocolate
Sfogliatella - Sweet Whipped Ricotta Cream, Flaky Pastry
Biscotti - Dark & White Chocolate
Tiramisu

WELLNESS BREAK \$40

Culture Pop, Organic Wellness Soda **GF, V**
Vitality Shot, Coconut Water, Turmeric, Lemon,
Black Pepper **GF, V**
Banana Chips, Dark Chocolate, Roasted Almonds **GF, V**
Vegan Mango Lime Squares **GF**
Dried Mango, Pineapple, Coconut,
Papaya, Goji Berries **GF, V**

AFTERNOON TEA BREAK \$45

SAVORY

Cucumber - Lemon Whipped Goat Cheese, Arugula
Truffle Egg Salad - Toasted Brioche And Chives
Smoked Salmon Tart - Dill Cream Cheese, Capers

SWEET

Assorted Macarons
Scones
White Chocolate Almond Madeleines

Served with Devonshire Cream, Fruit Preserves



BUFFET BREAKFAST

BREAKFAST STATIONS

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BRUNCH BUFFET

MINDFUL MEETINGS

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ENHANCEMENTS

BREAKS

LUNCH BUFFETS

ALL LUNCH BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.



DELICATESSEN LUNCHEON \$100

Chef's Selection of Seasonal Soup - Gluten Free, Dairy Free, Vegetarian Available Upon Request in Advance
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 V
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 Roasted 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

House Made Fried Pickles - *Additional \$5 per Guest*
House Made Potato Chips - BBQ Spiced or Truffle Parmesan - *Additional \$5 per Guest*

Chef's Selection of Dessert

Gluten Free, Dairy Free Available Upon Request in Advance

Freshly Brewed Fazenda Regular and Decaffeinated Coffee, Select TEALEAVES Teas



LUNCH BUFFETS

BOXED GRAB & GO LUNCH

THREE-COURSE
PLATED LUNCH

LUNCH BUFFETS

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NEW ENGLAND \$120

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 **GF**
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 -
*Gluten Free, Dairy Free Available
Upon Request in Advance*
Freshly Brewed Fazenda
Regular and Decaffeinated Coffee,
Select TEALEAVES Teas

NORTH END \$100

Cream-less Roasted Tomato &
Basil Soup **GF, V**
Heirloom Tomato, Burrata Cheese,
White Balsamic Salad **GF**
Endive & Frisée, Shaved Apples,
Gorgonzola, Walnut Vinaigrette **GF**
Artisan Greens, Shaved Fennel,
Basil Citrus Dressing **GF, V**
Ricotta Beef Meatballs, Rigatoni,
Pomodoro Sauce
Chicken Milanese, Parmesan,
Baby Tomatoes, Balsamic
Toasted Gnocchi, Hazelnuts,
Butternut Sage Cream

Chef's Selection of Dessert -
*Gluten Free, Dairy Free Available
Upon Request in Advance*
Freshly Brewed Fazenda
Regular and Decaffeinated Coffee,
Select TEALEAVES Teas

FIELD AND HARVEST \$95

Fresh Baked Rolls, Focaccia Crostini
Chef's Selection of Seasonal Soup
Sweet Gem, Mixed Artisan Lettuce,
Baby Arugula
Multigrain Salad - Quinoa, Farro, Barley

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

Choice of Two All GF

Garlic & Herb Roasted Chicken Breast
Grilled Beef Tenderloin
Grilled Salmon
Grilled Jumbo Shrimp

Chef's Selection of Dessert -
*Gluten Free, Dairy Free Available
Upon Request in Advance*

Freshly Brewed Fazenda
Regular and Decaffeinated Coffee,
Select TEALEAVES Teas



LUNCH BUFFETS

BOXED GRAB & GO LUNCH

THREE-COURSE
PLATED LUNCH

LUNCH BUFFETS

ALL LUNCH BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.



LATIN STREET FOOD \$100

Elote Salad
Grilled Corn, Limi, Cotija Cheese **GF**

Tomato Avocado Salad
Gem Lettuce, Creamy Cilantro Dressing **GF**

Birria Braised Beef
Slow Cooked Beef, Quesadilla Cheese, Warm Tortillas **GF**

Chicharrones
Crispy Fried Pork Belly, Sweet Plantain

Chicken Pastor
Roasted Chicken Thighs, Grilled Pineapple Salsa **GF**

Arroz Con Frioles
Seasoned Rice & Beans **GF, V**

Warm Tortilla Chips **GF, V**

Chef's Selection of Dessert -
Gluten Free, Dairy Free Available Upon Request in Advance

Freshly Brewed Fazenda
Regular and Decaffeinated Coffee, Select TEALEAVES Teas

ASIAN FUSION \$110

Sesame Caesar Salad
Togarashi Wontons

Mandarin Salad
Bibb Lettuce, Mandarin Oranges, Fried Shallot, Crumbled Feta, Mirin Vinaigrette

Spicy Tuna Poke Bowl
Pickled Cucumber, Avocado

Chili Lemongrass Noodles
Peanuts, Cilantro, Sprouts

Orange Chicken
Ginger, Scallion, Baby Bell Pepper

Korean BBQ Braised Shortrib
Baby Bok Choy

Furikakae Rice
Jasmine & Forbidden Rice **GF, V**

Chef's Selection of Dessert -
Gluten Free, Dairy Free Available Upon Request in Advance

Freshly Brewed Fazenda
Regular and Decaffeinated Coffee, Select TEALEAVES Teas

GOURMET BISTRO \$115

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 **GF, V**

Grilled Pesto Chicken - Garlic Roasted Tomatoes, Mozzarella Cheese **GF**

Steak Frites - Grilled Beef Tenderloin, Bearnaise, Pommes Frites **GF**

Salmon Meuniere - Brown Butter, Lemon Capers, Hazelnuts **GF**

Chef's Selection of Dessert -
Gluten Free, Dairy Free Available Upon Request in Advance

Freshly Brewed Fazenda
Regular and Decaffeinated Coffee, Select TEALEAVES Teas



LUNCH BUFFETS

BOXED GRAB & GO LUNCH

THREE-COURSE
PLATED LUNCH

BOXED GRAB & GO LUNCH

INCLUDES COOKIE, WHOLE FRUIT, BAG OF CHIPS, BOTTLE OF WATER. MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



\$78

Choice of Two

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

BOXED GRAB & GO LUNCH

THREE-COURSE
PLATED LUNCH

THREE-COURSE PLATED LUNCH

WITH ADVANCE ENTRÉE COUNT - \$15 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$30 PER PERSON FOR CHOICE OF 3 ENTRÉES.
AT TIME OF SEATING - \$25 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$40 PER PERSON FOR CHOICE OF 3 ENTRÉES.



\$100

Bread Rolls, Freshly Brewed Iced Tea

STARTERS

Choice of One

Cauliflower Bisque, Sultanas,
Fried Capers **GF**

Roasted Butternut Bisque,
Toasted Pumpkin Seeds,
Crème Fraîche **GF**

Artisan Greens Bouquet, Cucumber
Ribbon, Baby Tomatoes, White Balsamic
Vinaigrette **GF, V**

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

Mixed Greens, Crumbled Vermont
Chèvre, Crispy Bacon Bits,
Toasted Walnuts, Sherry Vinaigrette

Boston Bibb Lettuce, Crispy Shallots,
Vermont Chèvre, Aged Balsamic Vinegar

ENTRÉES

Choice of One

Roasted Free Range Chicken Breast -
Herb Smashed Potatoes, Shaved
Asparagus Salad, Jus **GF**

Crispy Chicken Milanese - Parmesan
& Pea Risotto, Garlic Cured Tomato,
Balsamic Reduction

Grilled Flank Steak - Korean BBQ Glaze,
Wasabi Whipped Potato, Baby Bok Choy

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

Multigrain Bowl - Choice of
Grilled Chicken or Grilled Salmon,
Garden Herb Pesto, Crisp Vegetables,
Lemon Herb Yogurt

Quinoa Bowl - Choice of Grilled Chicken
or Grilled Salmon, Corn Salad, Marinated
Tomatoes, Cilantro Avocado Dressing

Brown Rice Bowl - Choice of
Grilled Chicken or Grilled Salmon,
Teriyaki Glaze, Ginger Soy Slaw,
Pickled Cucumber

Lemon & Herb Baked Salmon -
Crème Fraîche Potato, Cucumber Fennel
Salad, Fried Capers **GF**

Burgundy Braised Short Rib - Black
Truffle Orzo, Asparagus, Heirloom Carrot,
Burgundy Jus

VEGETARIAN OPTIONS

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

Roasted Zucchini -
Ratatouille Vegetables, Quinoa Pilaf,
Heirloom Tomato Reduction **GF, V**

Truffle Campanelle Pasta -
Herb Toasted Crumbs

Maple Roasted Butternut Squash -
Sage & Butternut Squash Risotto **V**

DESSERTS

Choice of One

Tiramisu - Espresso,
Whipped Mascarpone Cream

Strawberry Tres Leches - Sweet Vanilla
Cream Cake, Strawberry Coulis

Carrot Cake -
Triple Cream Cheese Frosting

Coconut Caramel Madeleines -
Dipped in Chocolate Caramel,
Toasted Coconut

Freshly Brewed Fazenda
Regular and Decaffeinated Coffee,
Select TEALEAVES Teas



LUNCH BUFFETS

BOXED GRAB & GO LUNCH

**THREE-COURSE
PLATED LUNCH**

RECEPTION

ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



HORS D'OEUVRES

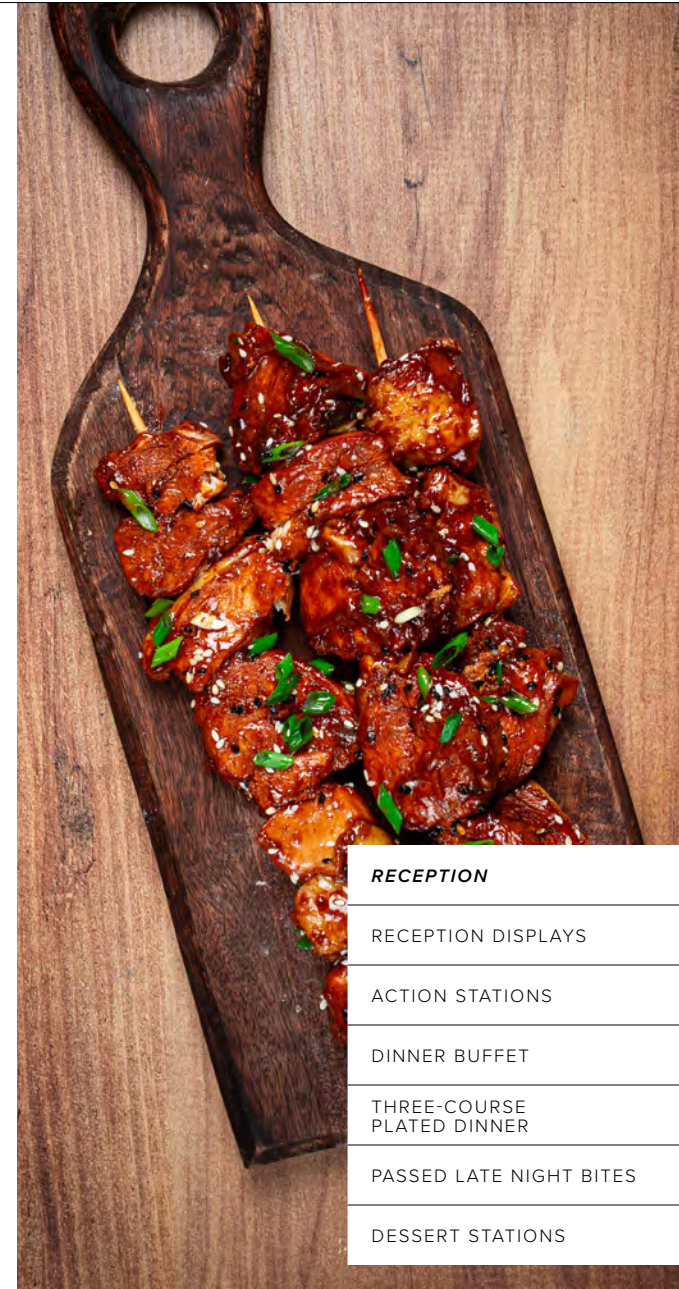
\$10 per Piece

COLD

Fresh Mozzarella, Cherry Tomato, Olive, Basil Aioli **GF**
Brioche Toast, Whipped Goat Cheese,
Dried Cranberries, Toasted Walnuts
Jumbo Shrimp, Horseradish Cocktail Sauce **GF**
Mini Lobster Roll
Spicy Tuna Tartar, Forbidden Rice Cake
Tuna Taco, Wasabi Aioli, Taco Shell
Prosciutto Wrapped Burrata Cheese,
Caramelized Pear/Peach *Fruit Seasonal **GF**
Crispy Tomato Polenta, Pesto Goat Cheese **GF**
Beet Falafel, Cilantro Spiced Yogurt
Douzo Sushi (3 Pieces Per Person)
Avocado Vegetable Summer Roll **GF, V**
Roasted Tomato & Whipped Mozzarella Tart
Smoked Salmon, Persian Cucumber,
Caper Dill Neufchâtel Cheese **GF**

HOT

Wild Mushroom Arancini, Lemon Basil Crème Fraîche
Vegetable Spring Roll, Sweet Chili Sauce
Pan Seared Vegetable Pot Sticker, Truffle Ponzu
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
Crispy Chicken Quesadilla, Pico de Gallo, Sour Cream
Fried Buffalo Chicken Bite, Frank's Red Hot, Blue Cheese
Herb Crusted Baby Lamb Chop, Rosemary Jus **GF**
Mini Beef Wellington, Bearnaise Aioli
Tiny Twice Baked Potato, Bacon, Cheddar, Sour Cream
Crab Cake, Horseradish Remoulade
Lobster Beignet, Smoked Chili Aioli
Crispy Firecracker Shrimp, Kimchi Aioli
Chicken & Sage Meatball, Sam Adams Reduction
Potato & Manchego Cheese Croquette, Lemon Aioli
Lobster Quesadilla, Whipped Avocado
Quinoa & Herb Stuffed Mushroom **GF, V**
Crispy Parmesan Fried Zucchini, Lemon Saffron Aioli



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE
PLATED DINNER

PASSED LATE NIGHT BITES

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. ALL DISPLAYS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



CHEF'S SELECTION OF ARTISAN CHEESES \$34

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

ANTIPASTO \$36

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

CHARCUTERIE BOARD \$38

Chef's Selection of Fresh and Aged Charcuterie, Grain Mustard, Olive Tapenade, Cornichons
Freshly Baked Breads

FARMER'S BOARD \$54

Chef's Selection of Cheese & Aged Charcuterie, Grain Mustard, Cornichons, Grapes, Candied Nuts, House Made Jam, Honeycomb
Freshly Baked Breads and Crackers

ASIAN STREET FOOD \$57

Optional Chef Attendant \$250

Choice of Four

Steamed Pork Buns
Stir Fried Noodles
Korean BBQ Beef Satay
Thai Street Fries **V**
Crab Rangoon Dip, Wonton Chips
Peking Duck Spring Roll
Hot Crunchy Vegetable Spring Rolls
Sweet Chili Dipping Sauce **V**
Spicy Thai Beef Salad
Cucumber, Coriander, Sweet Gem Lettuce, Red Chili
Pan Seared Pot Stickers (Pork or Vegetable **V**)
Chili Garlic Sauce, Spicy Mustard, Ginger Scallion Soy
Kung Pao Chicken Stir Fry, Steamed Rice
Chinese Roast Pork Belly (Station Attendant Required)
Pickled Cucumber, Steamed Buns

RAW BAR \$65

Freshly Shucked Oysters **GF**
Freshly Shucked Clams **GF**
Chilled Colossal Shrimp **GF**
Cracked Maine Lobster **GF**
Shallot Red Wine Mignonette, American Cocktail Sauce, Lemons, Limes, Hot Sauce, Horseradish

DOUZO SUSHI \$65

Live Roller \$600 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 \$58

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

DIM SUM & POTSTICKER \$36

Choice of Three

Chicken Dim Sum
Beef Dim Sum
Pork Dim Sum
Shrimp Dim Sum
Vegetable Dim Sum **V**
Chicken Pot Sticker
Beef Pot Sticker
Pork Pot Sticker
Shrimp Pot Sticker
Vegetable Pot Sticker **V**
Chili Garlic Sauce, Spicy Mustard, Ginger Scallion Soy



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

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. ALL DISPLAYS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



FLAT BREAD PIZZA SHOP \$32

Served with Crispy Fried Mozzarella, Basil Marinara

Choice of Two

Buffalo Chicken
Bacon Chicken Ranch
Pepperoni
Margarita
Spinach, Olive & Feta

SLIDER BAR \$38

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

COMFORT FOOD \$45

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

TACO PARTY \$50

Warm Flour Tortillas
Chipotle Lime Shrimp
Adobo Grilled Chicken Breast
Birria Shredded Beef
Accompanied with:
Red Cabbage Slaw, Cilantro & Lime Crema, Queso Fresco, Pico de Gallo, Guacamole

SALAD STATION \$36

Gem Lettuce
Vermont Chèvre, Crispy Shallots, Balsamic Vinaigrette
Artisan Greens Bouquet, Cucumber **GF**
Ribbon, Baby Tomatoes, Shaved Manchego Cheese, White Balsamic Vinaigrette
Endive Salads, Mandarin Oranges, Toasted Walnuts, Crumbled Feta Cheese, Citrus Vinaigrette **GF**

Add Grilled Chicken **GF** -
Add \$15

Add Grilled Shrimp **GF** -
Add \$18

Add Grilled Salmon **GF** -
Add \$22



RECEPTION
RECEPTION DISPLAYS
ACTION STATIONS
DINNER BUFFET
THREE-COURSE PLATED DINNER
PASSED LATE NIGHT BITES
DESSERT STATIONS

ACTION STATIONS

ACTION STATIONS ARE BASED ON 120 MINUTES OF SERVICE. STATION ATTENDANT REQUIRED \$250 PER 75 GUESTS.
ALL STATIONS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



MEZZE TABLE \$46

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 FEAST \$54

Mini Beef & Ricotta Meatballs
Fried Cheese Ravioli, Spicy Marinara
Whipped Burrata, Hazelnuts, Golden Raisins, Honey, Crostini

Choice of Two

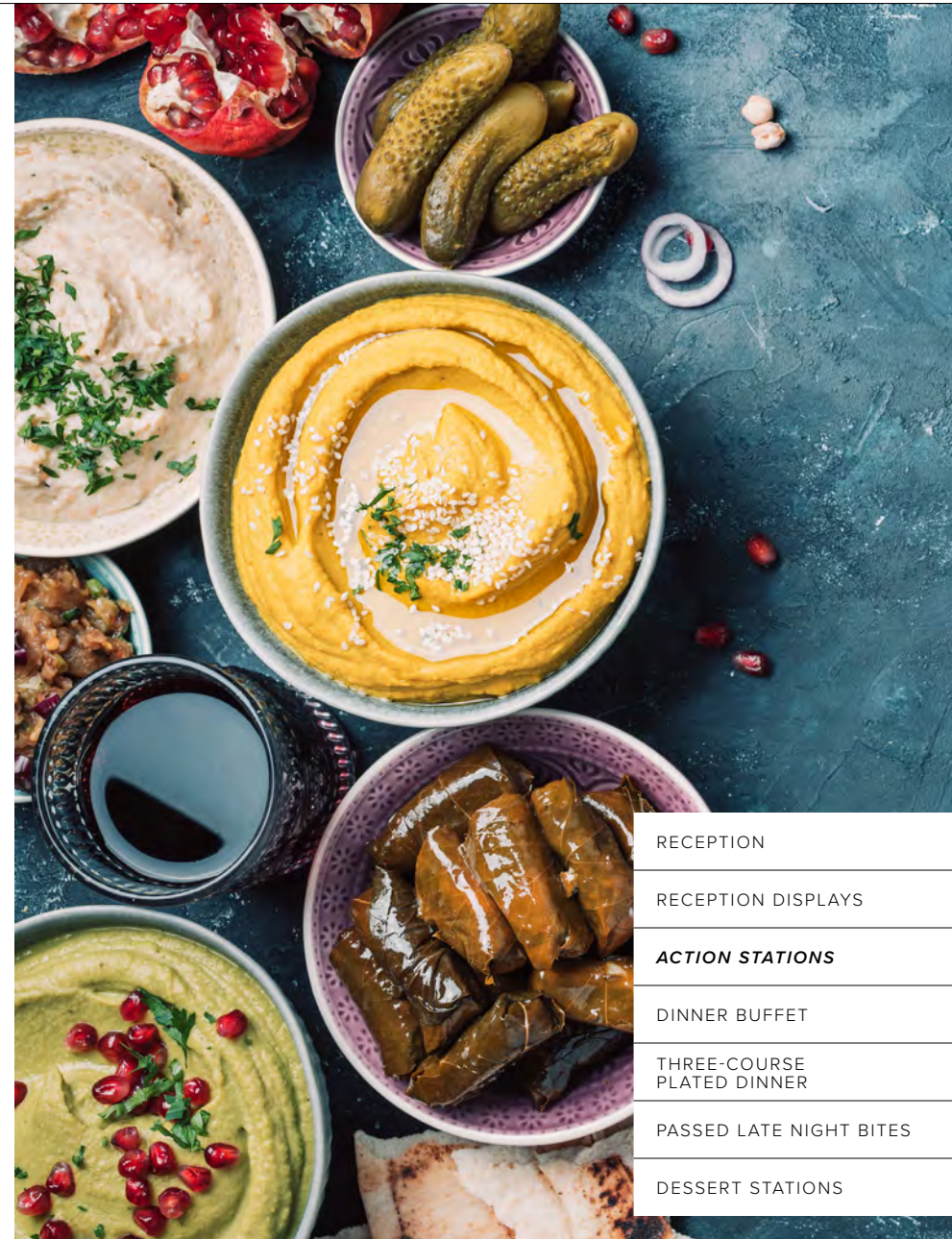
Each Choice Can be Prepared with Penne Pasta or Risotto **GF**

Butternut Squash, Mascarpone, Toasted Pumpkins Seeds
Foraged Mushrooms, Crème Fraiche, Truffles, Parmesan
Short Rib, Manchego Cheese, Crispy Shallots
Lobster, Saffron, Roasted Tomatoes

CHEF'S CARVING CORNER

One Station Attendant Required per 75 Guests

Grilled Tenderloin of Beef - Vermont Cheddar Whipped Potatoes, Red Wine Jus **GF** \$44
Roasted Prime Sirloin - Red Onion Jam, Fingerling Potatoes **GF** \$47
Tomahawk Ribeye Chop - Roasted Peppers & Onions, Cilantro Herb Pesto **GF** \$54
Truffle Roasted Chicken Breast - Cipollini Onions, Wild Mushrooms, Herb Jus **GF** \$33
Free Range Turkey Breast - Brioche Stuffing, House Made Cranberry Sauce \$35
Roasted Rack of American Lamb - Eggplant, Artichokes, Tomatoes, Herb Yogurt **GF** \$44



RECEPTION
RECEPTION DISPLAYS
ACTION STATIONS
DINNER BUFFET
THREE-COURSE PLATED DINNER
PASSED LATE NIGHT BITES
DESSERT STATIONS

DINNER BUFFET

DINNER BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.



\$190

STARTERS

Choice of Three

Crab Chowder, Herb Croutons
Cauliflower Bisque, Sultanas **GF**
Cream-less Butternut Bisque,
Toasted Pumpkin Seeds **GF, V**
Artisan Greens Bouquet,
Cucumber Ribbon, Baby Tomatoes,
Shaved Manchego Cheese,
White Balsamic Vinaigrette **GF**
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 **GF**
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 **GF**

ENTRÉES

Choice of Three

Chicken Piccata, Sautéed Broccoli Rabe,
Lemon Caper Butter
Rotisserie Chicken Breast, Pearl Onions,
Caramelized Peppers, Jus **GF**
Grilled Chicken Breast, Wild Mushroom &
Leeks, Mustard Jus **GF**
Braised Short Ribs, Baby Carrots, Peas,
Red Wine Jus **GF**
Grilled Beef Tenderloin, Crispy Onions,
Truffle Bearnaise
Roasted Beef Tenderloin, Creamed
Spinach, Porcini Mushroom Jus **GF**
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 **GF**
Garlic & Herb Marble Potatoes,
Caramelized Shallots **GF, V**
Roasted Baby Squash & Zucchini **GF, V**
Grilled Asparagus **GF, V**
Fried Brussel Sprouts, Parmesan Cheese
Haricot Vert, Shallot Butter **GF**
Baby Carrots, Honey Butter **GF**

Chef's Selection of Two Desserts
Freshly Brewed Fazenda
Regular and Decaffeinated Coffee,
Select TEALEAVES Teas



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE
PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

THREE-COURSE PLATED DINNER

WITH ADVANCE ENTRÉE COUNT - \$15 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$30 PER PERSON FOR CHOICE OF 3 ENTRÉES.
AT TIME OF SEATING - \$25 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$40 PER PERSON FOR CHOICE OF 3 ENTRÉES.



\$155

Bread Rolls

STARTERS

Choice of One

Crab Chowder, Old Bay Crostini

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

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

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

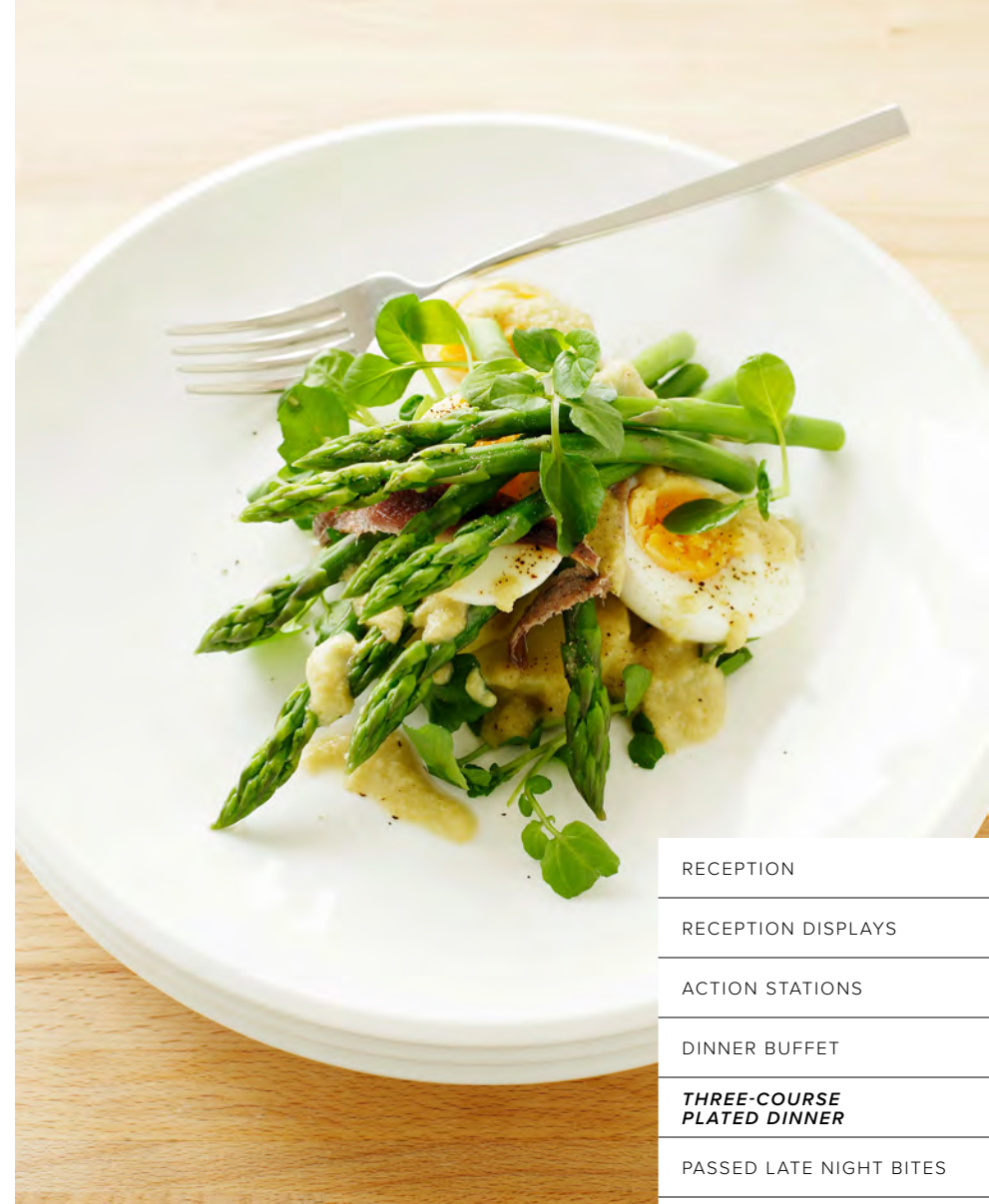
Grilled & Chilled Asparagus Salad - Manchego & Lemon Aioli, Crispy Poached Egg

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

Mushroom Risotto - Melted Leeks, Porcini Cream, Toasted Parmesan **GF**

Potato Gnocchi - Truffle Red Wine Butter, Sauteed Mushrooms, Goat Cheese, Smoked Bacon

Gem Lettuce & Endive Salad, Vermont Chevre, Crispy Shallots, Apple Cider Vinaigrette



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

**THREE-COURSE
PLATED DINNER**

PASSED LATE NIGHT BITES

DESSERT STATIONS

CONTINUATION OF COURSES ON NEXT PAGE

CATERING AT MANDARIN ORIENTAL, BOSTON

THREE-COURSE PLATED DINNER

WITH ADVANCE ENTRÉE COUNT - \$15 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$30 PER PERSON FOR CHOICE OF 3 ENTRÉES.
 AT TIME OF SEATING - \$25 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$40 PER PERSON FOR CHOICE OF 3 ENTRÉES.



ENTRÉES

Choice of One

*Choice of Two Entrées with Advance Entrée Count at an Additional \$15 per Person
 Choice of Three Entrées with Advance Entrée Count at an Additional \$30 per Person*

- Seared Pesto Chicken Breast - Goat Cheese Pommes Purée, Roasted Peppers & Broccoli, Jus **GF**
- 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 **GF**
- Marsala Braised Short Rib - Mascarpone Polenta, Sauteed Mushrooms & Greens, Roasted Cipollini Onion **GF**
- Pan Seared Beef Tenderloin - Dauphinoise Potato, Haricot Vert & Baby Carrots, Cipollini Onion Jus
- Roasted Prime Sirloin - Potato Broccoli Cheddar Purée, Broccoli, Crispy Onion, Bearnaise Sauce
- 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 **GF \$20**
- Pan Roasted Prime Sirloin, Colossal Shrimp - Garlic And Herb Butter, Grilled Asparagus, Saffron Whipped Potato, Red Wine Jus **GF \$25**
- Pan Seared Chilean Sea Bass - Lobster Risotto, Champagne & Caviar Beurre Blanc **GF \$15**
- Potato Crusted Cod - Lobster Butter, Asparagus & Heirloom Carrot Ragout
- Pan Seared Salmon - Creamed Brussel Sprouts, King Oyster Mushroom, Cipollini Onion, Red Wine Jus **GF**
- Baked Local Cod - Parsley Lemon Crumbs, Roasted Baby Vegetables, Gnocchi, Tomato Saffron Butter

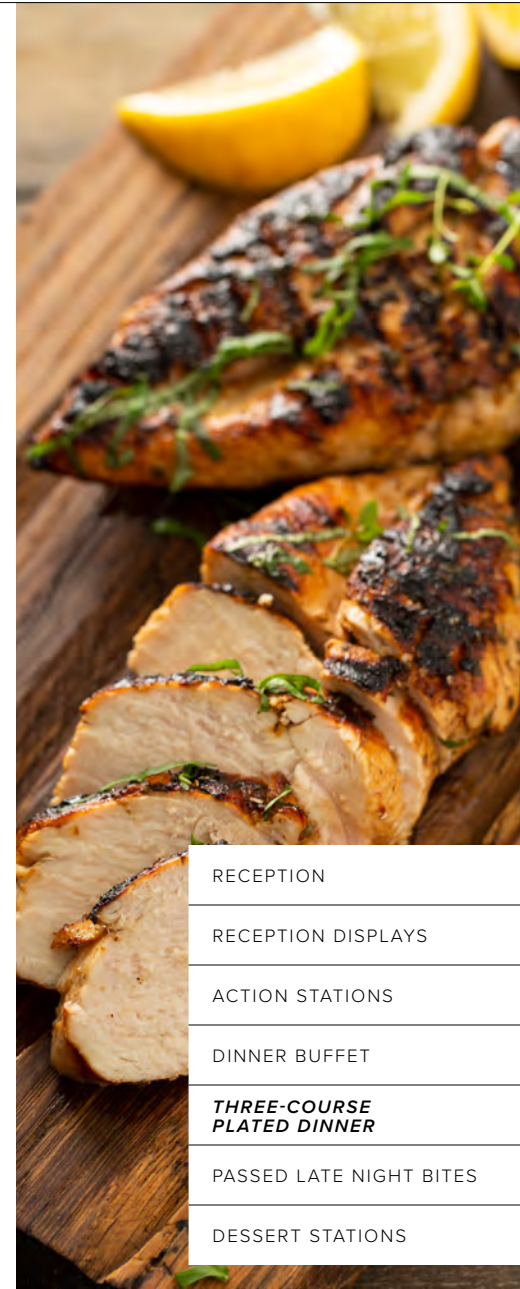
VEGETARIAN OPTIONS

- Crispy Herb Polenta Cake - Roasted Seasonal Vegetables, Red Pepper Coulis **GF, V**
- Roasted Zucchini - Ratatouille Vegetables, Quinoa Pilaf, Heirloom Tomato Reduction **GF, V**
- Truffle Campanelle Pasta - Herb Toasted Crumbs
- Maple Roasted Butternut Squash - Sage & Butternut Squash Risotto **V**

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
- Family Style Petit Plate
 +\$30 per Person, Select 5 from
Build Your Own Dessert Station
- Freshly Brewed Fazenda
 Regular and Decaffeinated Coffee,
 Select TEALEAVES Teas



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

PASSED LATE NIGHT BITES

ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



\$12 per Piece

Meatball Slider, Mozzarella Cheese, Marinara
Truffle Grilled Cheese, Apple Butter, Sourdough
Buffalo Chicken Meatballs
Fried Chicken & Waffles Skewer, Maple Hot Honey
All Beef Franks in a Blanket, Ketchup, Dijon Mustard
Crispy Cheddar Chive Potato, Garlic & Herb Dip
Fried Mozzarella, Basil Marinara

Mini Burgers and Fries \$16 per piece



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE
PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

DESSERT STATIONS

ALL DESSERT STATIONS ARE BASED ON 90 MINUTES OF SERVICE.
ALL STATIONS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



COFFEE & DOUGHNUTS \$30

Mini Frozen Coffees (Vanilla & Caramel)

Choice of Three Flavors of Doughnuts

Sugar Dusted Jelly Donut

Boston Cream Pie

Apple Spiced

Pumpkin Spiced

Sugar Dusted Nutella

Toasted Coconut

CHOCOLATE INDULGENCE \$45

Valrhona Dark Chocolate Milkshake

Triple Chocolate Mousse Crunch Bars

Caramel Chocolate & Coconut Dipped Madeleines

White Chocolate Peppermint Brownies

NORTH END \$42

Cannoli - Pistachio, Chocolate

Sfogliatella - Sweet Whipped Ricotta Cream, Flaky Pastry

Biscotti - Dark and White Chocolate

Tiramisu

BUILD YOUR OWN DESSERT BUFFET \$47

Choice of Five

Chocolate Mousse Cake

Lemon Raspberry Bars

Fresh Fruit Tarts

Chef's Selection of French Macaroons **GF**

Chef's Selection of Brownies & Blondies

Chef's Selection of Cupcakes

Boston Cream Pie

Chocolate Whoopie Pie, Buttercream Frosting

Crème Brulee Tarts

Strawberry Shortcake Parfaits

Individual Tiramisu

Chocolate Flourless Cake

Mini Carrot Cake

Apple Crisp Tarts

Cannolis - Chocolate Chip & Pistachio

Mini Milkshakes, Chocolate & Vanilla **GF**

Chef's Selection of Assorted Cookies & Milk

Mini Lemon Meringue Pie

Smore's Tarts

Chocolate Covered Strawberries **GF**

Mini Key Lime Pie

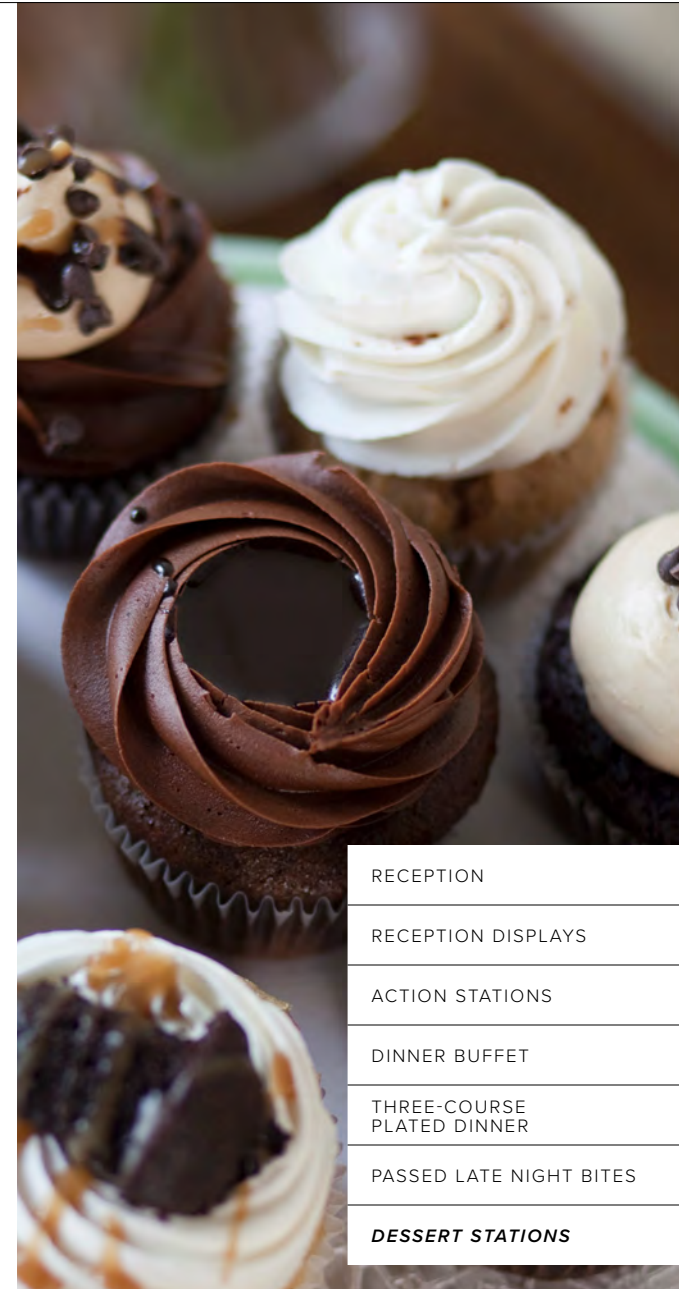
Strawberry Tres Leches

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

PASSED LATE NIGHT BITES

DESSERT STATIONS

DESSERT STATIONS

ALL DESSERT STATIONS ARE BASED ON 90 MINUTES OF SERVICE.
ALL STATIONS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.



CREPES & WAFFLES STATION \$45

Crepes & Bubble Waffles

Assorted Toppings

- Chocolate Whipped Cream
- Bourbon Vanilla Whipped Cream
- Espresso Kahlua Whipped Cream
- Shaved Chocolate
- Toasted Coconut
- Berries
- Chocolate Sauce
- Salted Caramel Sauce

Dedicated Chef Required 1 per 75 Guests

PASSED DESSERTS \$9 per Piece

Lemon Raspberry Bars

Chef's Selection of French Macaroons **GF**

Chef's Selection of Brownies & Blondies

Chocolate Whoopie Pie, Buttercream Frosting

Mini Cannolis - Chocolate Chip & Pistachio

Mini Lemon Meringue Pie

Smore's Tarts

Chocolate Covered Strawberries **GF**

Mini Key Lime Pie

Chocolate Mousse Crunch Bar

Assorted Beignets - Chocolate, Jelly, Sugar Dusted

Mini Cheesecakes

Mini Chocolate Chip Cookie Ice Cream Sandwich

Mango Lime Squares **GF, V**

Chocolate Caramel Bites **GF, V**



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

Choice of Two Signature Cocktails
\$6 per Person

First Hour \$39
Each Additional Hour \$17

Bourbon - Straight Bulleit Bourbon
Gin - Tanqueray, London Dry
Rum - Bacardi Superior
Scotch - Dewar's 12 Year
Tequila - Casamigos Blanco
Vodka - Tito's
Kahlua
Baileys
Hennessy VS Cognac

PLATINUM BAR PACKAGE

Choice of Two Signature Cocktails
\$6 per Person

First Hour \$48
Each Additional Hour \$19

Bourbon - Woodford Reserve
Gin - Hendricks / Sipsmith
Rum - Smith & Cross /
Plantation 3 Star Rum
Scotch - Chivas Regal /
Johnnie Walker Black
Tequila - Patron Silver / Don Julio Blanco
Vodka - Belvedere / Grey Goose
Kahlua
Baileys
Hennessy VS Cognac

HOUSE WINE SELECTIONS

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

Bisot "Jeio" Prosecco Brut DOC
Carpe Diem, Chardonnay,
Anderson Valley, California
Sokol Blosser "Evolution", Pinot Noir
Willamette Valley, Oregon

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
Grey Lady - Nantucket,
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

WINE MENU

COCKTAILS

HOSTED BAR

ON CONSUMPTION

BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.



GOLD BAR PACKAGE

\$19 per Drink

Bourbon - Straight Bulleit Bourbon
Gin - Tanqueray, London Dry
Rum - Bacardi Superior
Scotch - Dewar's 12 Year
Tequila - Casamigos Blanco
Vodka - Tito's
Kahlua
Baileys
Hennessy VS Cognac

Martinis, Manhattans, Signature Cocktails
\$24 per Drink

PLATINUM BAR PACKAGE

\$21 per Drink

Bourbon - Woodford Reserve
Gin - Hendricks / Sipsmith
Rum - Smith & Cross /
Plantation 3 Star Rum
Scotch - Chivas Regal /
Johnnie Walker Black
Tequila - Patron Silver / Don Julio Blanco
Vodka - Belvedere / Grey Goose
Kahlua
Baileys
Hennessy VS Cognac

Martinis, Manhattans, Signature Cocktails
\$26 per Drink

WINE SELECTIONS

Please See Wine Menu for Selections

BEER SELECTIONS

Domestic \$10
Imported and Craft \$12

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
Grey Lady - Nantucket, Massachusetts,
USA

Mineral Water, Soft Drinks,
and Assorted Juices

Beverage Policies

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BAR PACKAGES

**HOSTED BAR
ON CONSUMPTION**

WINE MENU

COCKTAILS

WINE MENU



BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

SPARKLING WINE & CHAMPAGNE

PROSECCO

Familiga Pasqua - Extra Dry, Prosecco DOC, Italy \$70

Bisot "Jeio" Prosecco - Brut DOC, Italy \$75

Nino Franco "Rustico" - Valdobbiadene, Prosecco Superiore D.O.C.G., Italy \$90

DOMESTIC BUBBLES

Scharffenberger Cellars - Brut Rosé, Anderson Valley, CA \$115

Roederer Estate Winery - Brut, Anderson Valley, CA \$125

CHAMPAGNE

Nicolas Feuillatte - NV Brut Champagne, France \$165

GH Mumm "Grand Cordon" - Brut, Champagne, France \$175

Perrier-Jouet "Grand-Brut" - Brut, Champagne, France \$225

Louis Roederer "Collection" - Brut, Champagne, France \$175

Laurent-Perrier - Brut Cuvée Rosé, Champagne, France \$295

Louis Roederer "Cristal" - Brut, Champagne, France \$1,115

ROSÉ WINES

Commanderie de La Bargemone - Provence, France \$90

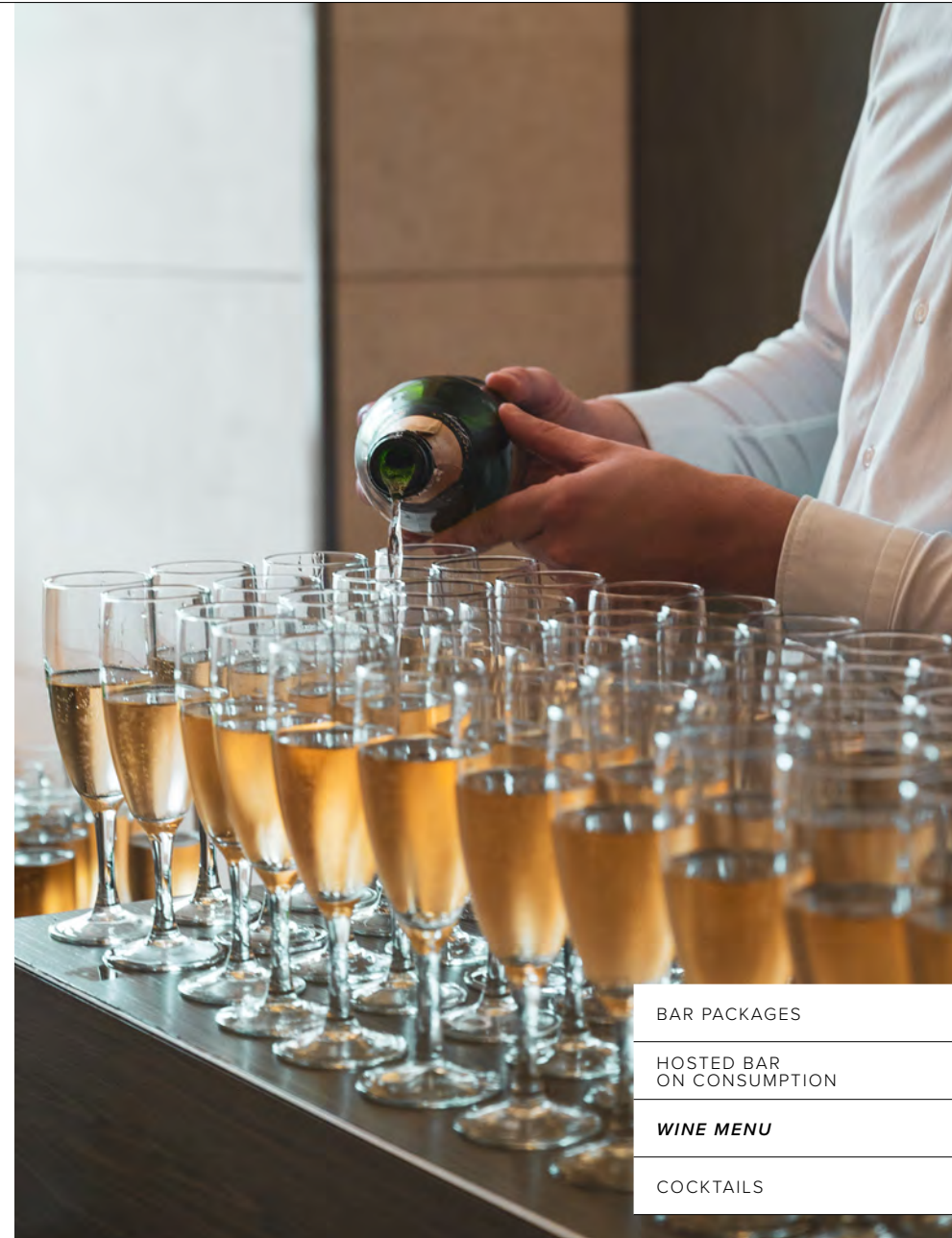
Domaines Ott "By Ott" - Rosé, Provence, France \$105

Chateau Miraval - Rosé, Provence, France \$115

Beverage Policies

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CATERING AT MANDARIN ORIENTAL, BOSTON



BAR PACKAGES

HOSTED BAR
ON CONSUMPTION

WINE MENU

COCKTAILS

WINE MENU



BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

WHITE WINES

- Villa Locatelli - Pinot Grigio, Friuli, Italy \$75
- Cantina Andrian - Pinot Grigio, Alto Adige, Italy \$85
- Cantina Terlano - Pinot Grigio, Alto Adige, Italy \$90
- Whitehaven - Sauvignon Blanc, Marlborough, NZ \$95
- De Ladoucette "Les Deux Tours" - Sauvignon Blanc, Touraine, Loire Valley, France \$125
- Chateau de Sancerre - Sauvignon Blanc, Loire Valley, France \$135
- Clos du Val - Sauvignon Blanc, Napa Valley, California \$155
- Raphael Midoir "Les Chasseignes" - Sancerre, Loire Valley, France \$180
- De Ladoucette - Sauvignon Blanc, Pouilly-Fumé, Loire Valley, France \$195
- Crossbarn - Chardonnay, Sonoma Coast, California \$90
- Domaine des Deux Roche - Chardonnay, Saint-Véran, Burgundy, France \$125
- Carpe Diem - Chardonnay, Anderson Valley, California \$135
- Ramey Cellars - Chardonnay, Russian River Valley, California \$150
- Domaine Vocoret - Chardonnay, Chablis, Burgundy, France \$165
- Rombauer - Chardonnay, Napa Valley, California \$175
- Dr. Konstantin Frank - Semi-Dry Riesling, Finger Lakes, New York \$100
- Domaine Schlumberger - Riesling Grand Cru "Saering," Alsace, France \$155
- Marc Bredif - Vouvray (Chenin Blanc), Loire Valley, France \$105
- Martin Codax - Albariño, Rias Baixas, Spain \$95
- Cantina Mesa "Primo Bianco" - Vermentino, Sardinia, Italy \$75

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RED WINES

- Sokol Blosser "Evolution" - Pinot Noir, Willamette Valley, Oregon, USA \$85
- Roco "Gravel Road" - Pinot Noir, Willamette Valley, Oregon, USA \$105
- Francois Labet "Bourgogne" - Pinot Noir, Burgundy, France \$145
- Domaine Anderson - Pinot Noir, Anderson Valley, California, USA \$185
- Martin Ray - Cabernet Sauvignon, Napa Valley, California, USA \$95
- Clos du Val - Cabernet Sauvignon, Napa Valley, California, USA \$175
- Jordan - Cabernet Sauvignon, Alexander Valley, California, USA \$235
- Stag's Leap "Artemis" - Cabernet Sauvignon, Napa Valley, California, USA \$375
- Paul Hobbs - Cabernet Sauvignon, Coombsville, Napa Valley, California, USA \$395
- Delas Freres - Côtes du Rhône, Rhône Valley, France \$95
- Château Pégau "Cuvée Maclura" - Côtes du Rhône, France \$135
- Chateau Peymouton - Saint-Émilion, Bordeaux, France \$165
- Chateau de Pez - Saint-Estèphe, Bordeaux, France \$205
- Domaine de Pegau - Châteauneuf-du-Pape, Southern Rhône Valley, France \$405
- Donna Laura "Bramosia" - Chianti Classico Riserva, Tuscany, Italy \$105
- Querciabella - Chianti Classico, Tuscany, Italy \$145
- Tolaini Estate "Valdisanti" - Super Tuscan, Tuscany, Italy \$165
- Il Poggione - Brunello di Montalcino, Tuscany, Italy \$235
- Argiano - Brunello di Montalcino, Tuscany, Italy \$265
- Renato Ratti "Marenasco" - Barolo, Piedmont, Italy \$275
- Pio Cesare - Barolo, Piedmont, Italy \$325
- Marques de Murrieta - Rioja Reserva, Rioja, Spain \$145
- Tinto Pesquera - Ribera del Duero, Spain \$155
- Felino by Paul Hobbs - Malbec, Mendoza, Argentina \$125

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COCKTAILS

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COCKTAILS

\$22 per Drink

Elegant Espresso - Vodka, Espresso, Irish Cream

Commonwealth Cosmo - Vodka, Lime, Cranberry, Orange Liqueur

Back Bay Breeze - Tequila, Lime, Orange Liqueur, Orange Twist

Oriental Negroni - Dry Gin, Vermouth, Red Bitters

Ginger Lemon Drop - Gin, Lemon, Honey, Fresh Mint

The Mandarin Martini - Vodka, Orange Liqueur, Lychee Purée, Lychee Fruit

MOCKTAILS

\$16 per Drink

Bostonian Sundown - Orange, Evian Sparkling, Grenadine

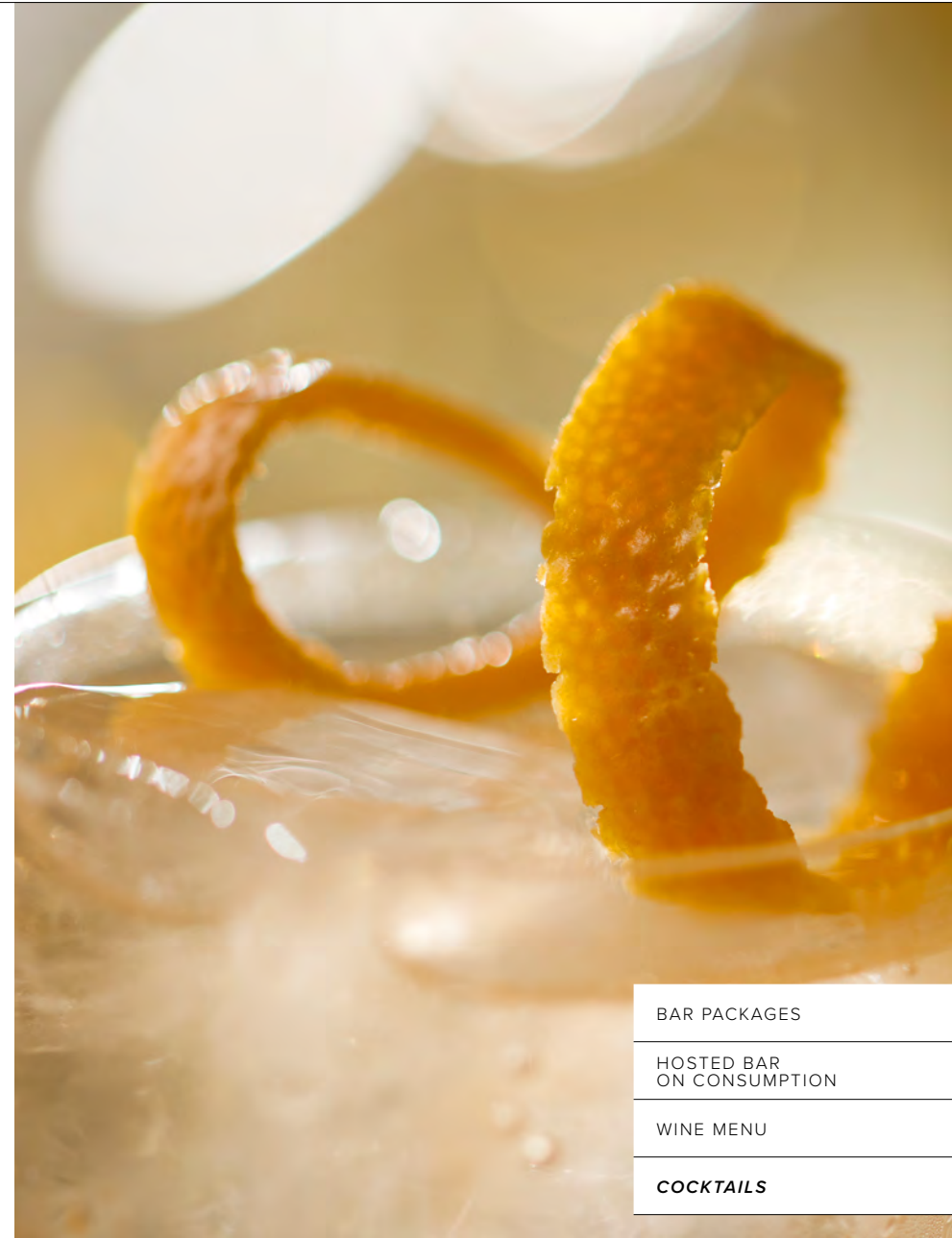
Raspberry Infusion - Raspberry, Sparkling Cider

Wellbeing Tea - Hibiscus Tea, Cranberry, Agave, Citric and Ginger

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GENERAL INFO



AUDIO VISUAL

KVL is the exclusive provider of onsite audio/visual rentals and event technology for the Mandarin Oriental, Boston. Should you wish to utilize an outside audio/visual provider, additional access charges will apply.

COAT CHECK

Attended coat check is available for an additional fee based on the guaranteed number of event guests, and the number of hours required. Coat check is required for groups of 50 guests or more when seasonally appropriate.

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.

FUNCTION ROOM SET-UP

An additional charge of \$500 will apply for any resetting of function space within 24 hours of event that differs from the final signed Banquet Event Order.

GUARANTEES

A final attendance guarantee is required by 12:00pm three business days prior to the start of your event.

The client is responsible for calling in a final guarantee, which cannot be reduced. All banquet event order details must be finalized at least three weeks prior to the event

LOCAL TAXES AND FEES

All food and beverage is subject to a 18% service charge and an administrative fee of 8.5% (which is subject to 7% sales tax) and 7% Massachusetts meals tax. This administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders and is retained by the Hotel.

LOST, STOLEN, DAMAGED PROPERTY

The Hotel is not responsible for loss or damage to any property the organization or its guests bring to the Hotel before, during, or after the use of the facilities.

PORTERAGE FEE

Box handling fees in the amount of \$5 per box will apply for the handling and delivery of more than 10 boxes.

PARKING

A valet parking charge of \$50 per vehicle is offered for all private event guests, and a valet parking charge of \$75 per vehicle, per night, is offered for all overnight guests.

PRICES

All prices are subject to change without notice. Any price fluctuation will be confirmed 90 days in advance by your Catering Manager.

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.

VENDORS

Outside Vendor setup dates and times must be arranged with and approved by your Catering Manager. All vendors are required to submit a valid certificate of insurance and sign a code of conduct.

