



MANDARIN ORIENTAL
BOSTON

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

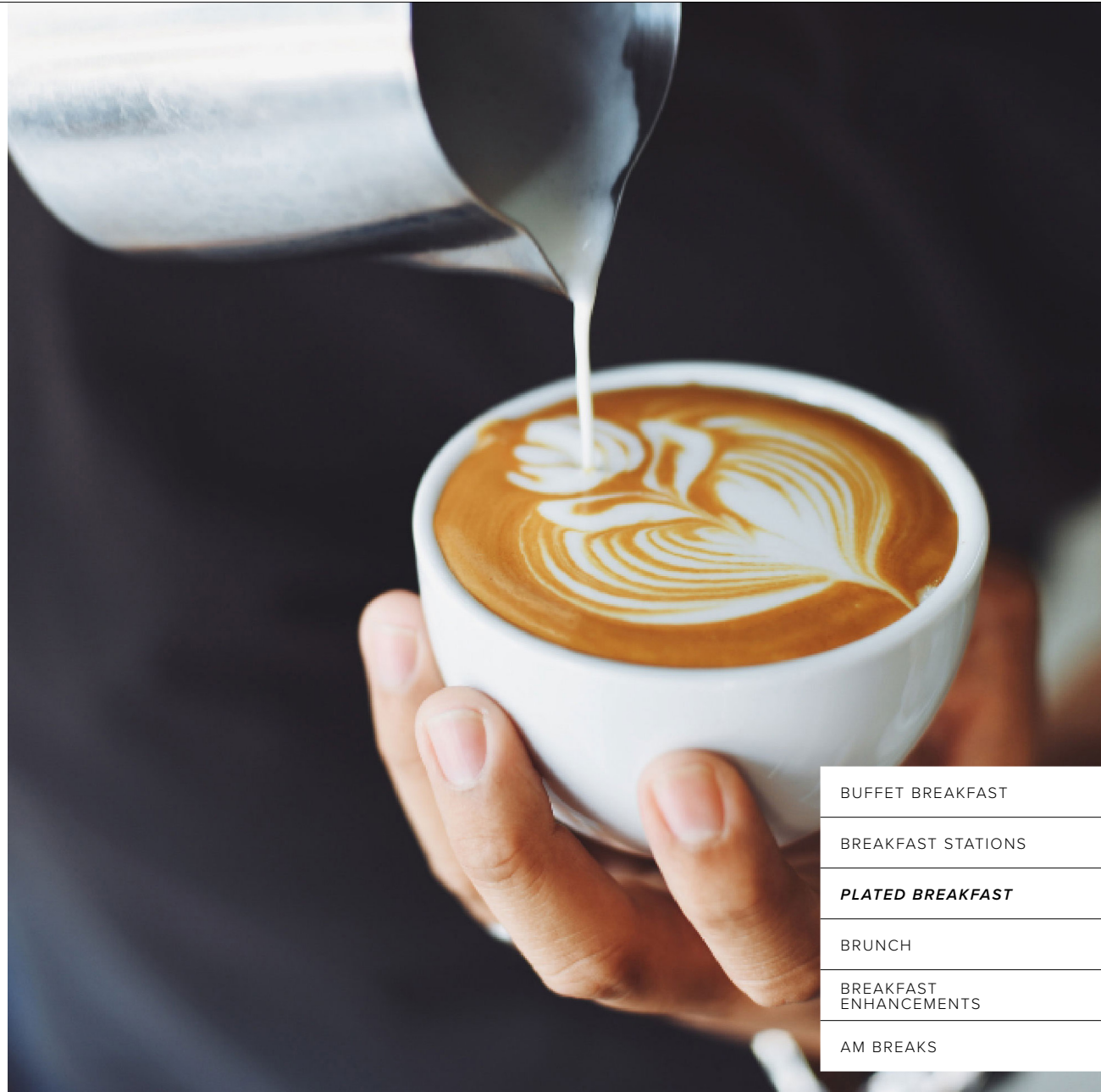
ENTRÉES

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



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



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| 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

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 & Frisee -
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

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

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

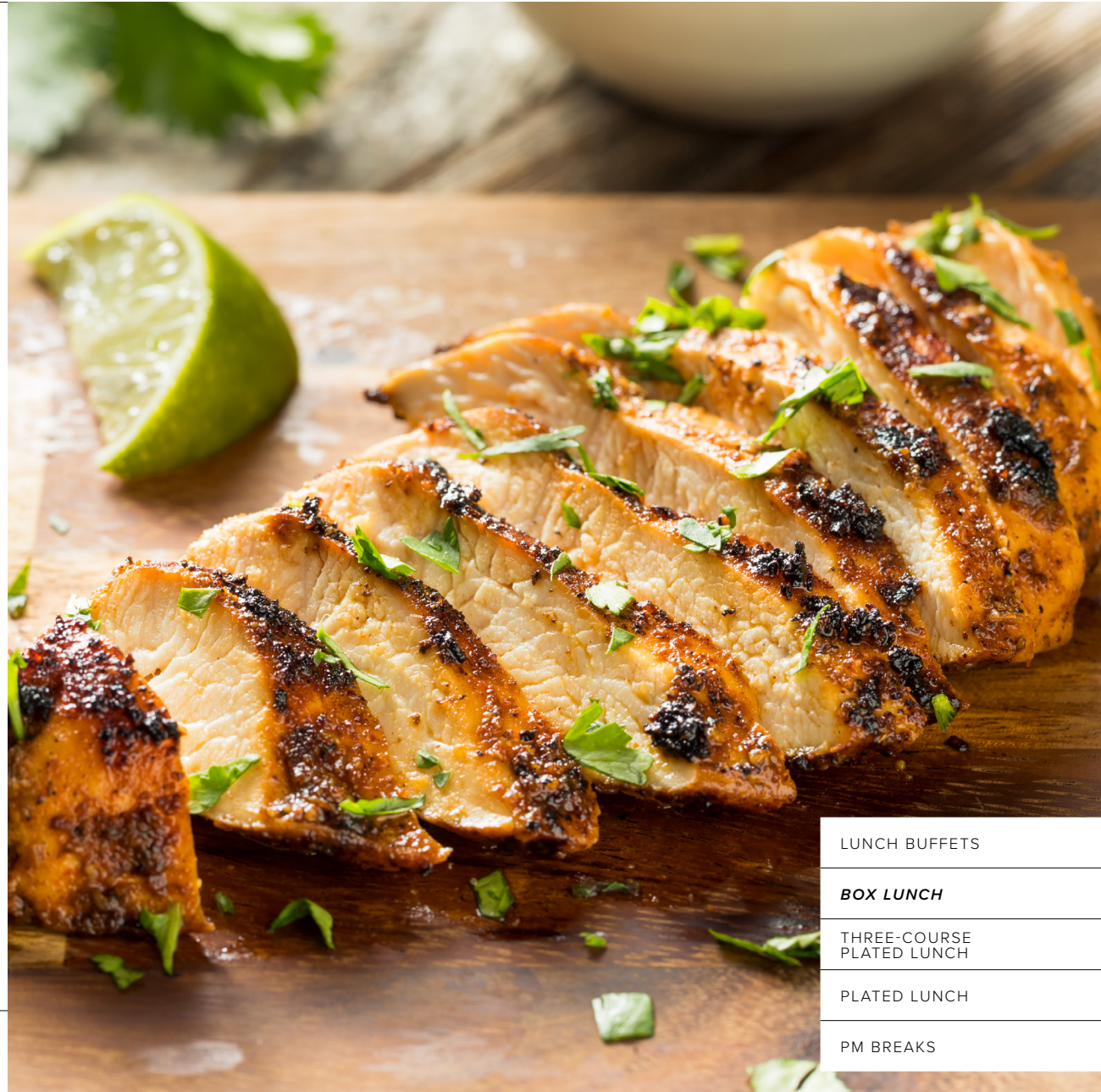
Chicken Caesar Wrap -
Grilled Chicken, Gem Lettuce, Parmesan Dressing,
Spinach Wrap

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

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 & Frisee, 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**

PLATED LUNCH

PM BREAKS

PLATED LUNCH



SALAD

Choice of One

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

ENTRÉE

Choice of One

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

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

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 240 MINUTES OF SERVICE.
SERVICE BEYOND 240 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 240 MINUTES OF SERVICE.
SERVICE BEYOND 240 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.



SLIDER BAR

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 - *Additional Cost per Guest*

Truffle Parmesan Fries - *Additional Cost per Guest*

ASIAN "TAKE OUT"

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

Traditional Mac & Cheese

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

Choice of One

Crispy French Fries

Beer Battered Onion Rings

House Made Fried Pickles

House Made Chips

BBQ Spiced or 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 240 MINUTES OF SERVICE.

SERVICE BEYOND 240 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 & Broccoli, 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, Broccoli, 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

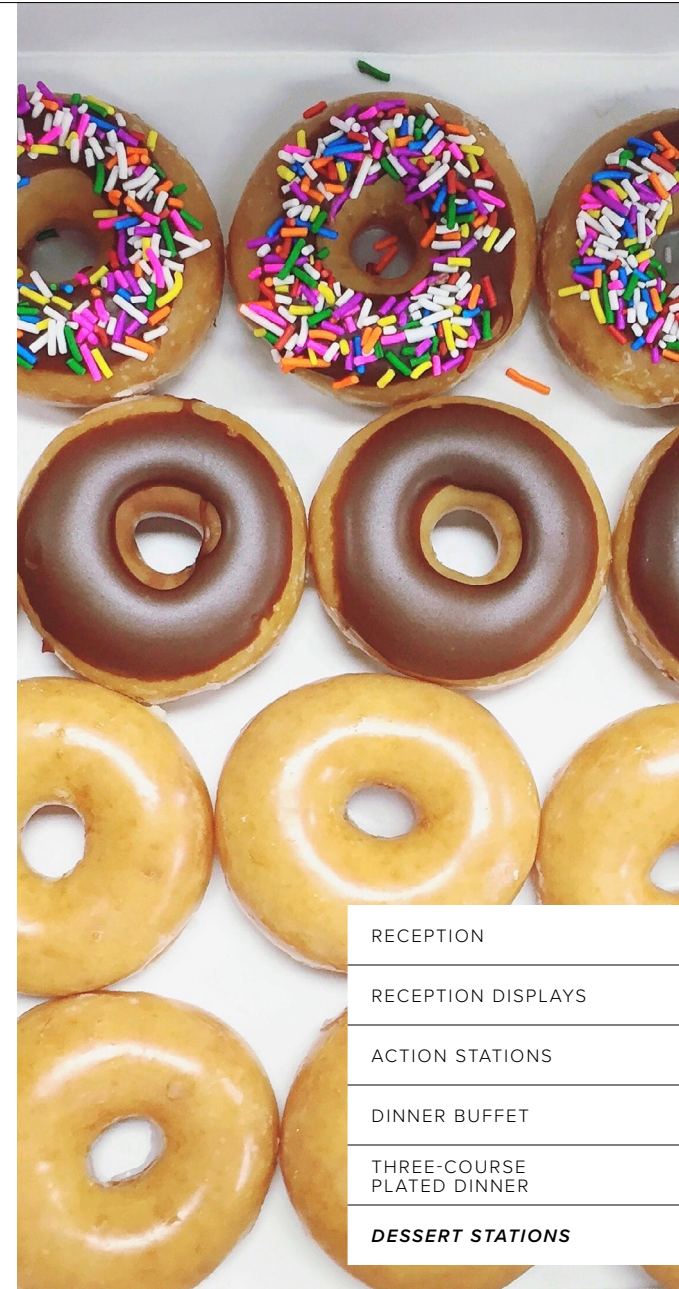
Choice of Three

Mini Frozen Coffees, Vanilla & Caramel
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 Brulee 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
Smore's 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

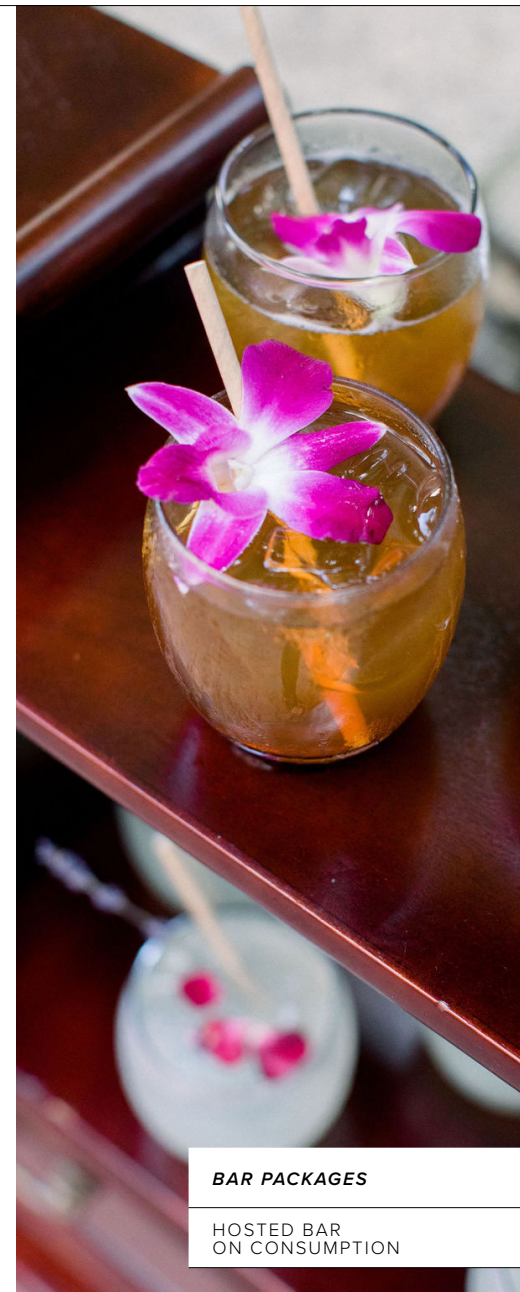
Heineken - Pale Lager, Netherlands

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 INFO



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 16.5% 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 or 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 without our event spaces and will be subject to a clean-up fee if used.

