

Banquet Menus

Breakfast Buffets

Buffets for less than 25 people will be charged a \$100 Fee

Continental Breakfast

Freshly Sliced Seasonal Fruits
Assortment of Danish, Muffins, Pastries and Croissants
Fresh Creamery Butter and Fruit Preserves
Carafes of Chilled Juices
Coffee, Tea and Decaffeinated Coffee
\$11.95++

Traditional Buffet

Freshly Sliced Seasonal Fruits
Scrambled Eggs
Bacon or Sausage and Home Fries
Assorted Muffins and Croissants
Fresh Creamery Butter and Fruit Preserves
Carafes of Chilled Juices
Coffee, Tea and Decaffeinated Coffee
\$16.95++

Hungry People Only!!

Freshly Sliced Seasonal Fruits
Assorted Cold Cereals with Milk
Assorted Muffins and Croissants
Fresh Creamery Butter and Fruit Preserves
Scrambled Eggs
French Toast with Syrup
Bacon or Sausage and Home Fries
Carafes of Chilled Juices
Coffee, Tea and Decaffeinated Coffee
\$18.95++

MEETING PLANNERS SPECIAL Pre-Meeting

Freshly Sliced Seasonal Fruits
Assortment of Danish, Muffins, Pastries and Croissants
Fresh Creamery Butter and Fruit Preserves
Carafes of Chilled Juices
Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Coffee, Tea and Decaffeinated Coffee

Mid-Afternoon

Fresh Baked Cookies, Assorted Dessert Bars, Fudge Brownies, Nutritional Bars Assorted Soft Drinks and Bottled Water Coffee, Tea and Decaffeinated Coffee \$14.95 ++

Plated Breakfasts

All breakfasts include carafes of chilled juices, coffee, tea and decaffeinated coffee

Scrambled Eggs

Bacon or Sausage and Home Fries Fresh Baked Pastries Fresh Creamery Butter and Fruit Preserves \$12.95++

Cinnamon French Toast or Pancakes with Syrup

Bacon or Sausage Fruit Garnish \$10.95++

Breakfast Sandwiches

Croissant, Bagel, English Muffins or Wraps with Eggs and Cheese Bacon or Sausage and Home Fries Fruit Garnish \$10.95 ++

Breakfast Enhancements

The following items are available to be added to any Buffet, Meal or Break

•	Individual Flavored Yogurts	\$2.75 per person
•	Cinnamon French Toast or Pancakes with Vermont Maple Syrup	\$3.25 per person
•	Smoked Salmon with Assorted Bagels, Red Onion, Capers & Cream Cheese	\$9.25 per person
•	Yogurt and Granola Parfait with Fresh Seasonal Berries	\$5.95 per person
•	Assorted Cold Cereals with 2% Milk	\$3.75 per person
•	Bagels and Cream Cheese	\$3.75 per person
•	Belgian Waffles with Strawberry Sauce, Fresh Whipped Cream and Syrup	\$4.50 per person

Chef's Omelette Station

Fresh Whole Eggs, Low Cholesterol Eggs and Egg Whites Assorted Fillings and Chesses \$7.95 per person Requires One Chef Attendant per 75 Guests at \$75.00/Chef

Lunch Sandwiches and Salads

Choice of dessert, coffee, hot tea selection and decaffeinated coffee & assorted sodas

Grilled Chicken Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Caesar Dressing, Served with Fresh Baked Rolls \$15.95++

Chicken Club Salad

Mixed Greens, Bacon Bits, Tomatoes, Grilled Chicken, and a Balsamic Dressing \$15.95++

Cape Codder Wrap

Fresh Sliced Turkey, Cranberry Sauce, Traditional Bread Stuffing, Lettuce, Tomato, and Mayonnaise Served with Potato Salad \$15.95++

French Dip

Freshly Sliced Roast Beef on a Warm Baguette Served with Au Jus and Potato Salad \$17.95++

Fresh Lobster Salad Roll

Lobster Meat, Celery, and a Homemade Lemon Mayonnaise Served with Chopped Lettuce on a Freshly Grilled Roll,
Served with Potato Salad
Market Price

Desserts

(choice of one)

Carrot Cake ~ Chocolate Cake ~ Apple Pie ~ Cheesecake with Strawberry Sauce

Boxed Lunch Sandwiches and Wraps

Served with chef's choice of whole fruit and cookies and assorted sodas Please select two options for less than fifty people

> Roast Beef and Boursin Cheese Wrap Vegetable and Hummus Wrap Han and Swiss Cheese Sandwich Turkey and Cheddar Cheese Sandwich

> > \$16.95 ++

Hot Luncheon Entrees

Served with either soup du jour or a fresh garden salad Choice of dessert, coffee, hot tea selection and decaffeinated coffee & assorted sodas Please select one entrée, \$2/per person split meal fee applies to 2 entrée choices

Herb Stuffed Chicken Breast

Brown Gravy, Oven Roasted Potatoes and Fresh Vegetables \$18.95++

Chicken Marsala

Topped with Mushroom Marsala Demi Glaze
Tossed with Penne Pasta
\$18.95 ++

Choice Select Roast Beef

Mashed Potato and Vegetable Medley \$19.95++

Cheese Lasagna

Garlic Bread and Fresh Seasonal Vegetable \$17.95++

Baked Haddock

Topped with Delicate Cracker Crumb Topping, Grilled Lemon and Pickled Ginger Rice Pilaf and Fresh Seasonal Vegetable \$19.95++

Desserts

(choice of one per group)

Carrot Cake Chocolate Cake Apple Pie Cheesecake with Strawberry Sauce

Lunch Buffets

Lunch Buffets have a minimum of 25 guests, parties with less than 25 guests will be charged a \$100 fee

Waterfront Deli Buffet

Soup du Jour

Garden Salad with Tomatoes, Cucumbers, Carrots, and your choice of dressing

Red Bliss Potato Salad

Sliced Roast Beef, Turkey, Tuna Salad

Swiss and American Cheeses

Cole Slaw, Lettuce and Tomato, Relish Tray and Condiments

Assortment of Bagged Potato Chips

Assorted Breads and Rolls

Chef's Choice of Desserts

Assorted Sodas, Bottled Water, Coffee, Decaffeinated, Hot Tea Selection \$20.95++ per person

Sandwich Buffet

Soup du Jour

Garden Salad with Tomatoes, Cucumbers, Carrots, and your choice of dressing

Red Bliss Potato Salad

Choice of 3 Sandwiches or Wraps:

- Roasted Vegetable with Hummus
- Roast Beef and Boursin Cheese
- Turkey and Cheddar Cheese
- Honey Baked Ham with Swiss Cheese
 - Chicken Caesar Wrap

Cole Slaw, Lettuce and Tomato, Relish Tray and Condiments

Assortment of Bagged Potato Chips

Chef's Choice of Desserts

Assorted Sodas, Bottled Water, Coffee, Decaffeinated, Hot Tea Selection

\$20.95++ per person

Italian Lunch Buffet

Minestrone Soup

Tomato, Fresh Basil, and Fresh Mozzarella Cheese Drizzled in Olive Oil

Caesar Salad with Fresh Parmesan Cheese and Croutons

Penne Pasta Primavera with Tomato Scampi Sauce

Chicken Marsala

Fresh Seasoned Vegetables

Garlic Bread

Tiramisu

Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea Selection \$21.95++ per person

Southwestern Lunch Buffet

Fresh Tortilla Chips with Salsa
Mixed Green Salad with Cilantro-Lime Dressing
Beef and Chicken Fajitas with Roasted Peppers and Onions
Flour Tortillas
Shredded Lettuce, Chopped Tomatoes, Sour Cream, Cheddar Cheese
Mexican Rice and Black Beans
Chocolate Layer Cake
Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea Selection
\$18.95++ per person

AFTERNOON BREAKS

(Minimum 20 people)

THE FENWAY

Popcorn Warm Pretzels with Mustard Cracker Jacks and Peanuts (Shelled) Assorted Soft Drinks \$ 9.95++ per person

SNACK TIME

Freshly Baked Cookies
Assorted Dessert Bars and Fudge Brownies
Assorted Soft Drinks and Bottled Water
Coffee, Tea, and Decaffeinated Coffee
\$7.25 per person

ENERGY BREAK

Nutritional Bars
Whole Fresh Fruit
Flavored Yogurts
Chilled Fruit Juices
Assorted Soft Drinks and Bottled Water
Coffee, Tea and Decaffeinated Coffee
\$8.25 per person

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream
Hot Fudge, Butterscotch and Strawberry Toppings
Chopped Nuts, Cherries, Chocolate Jimmies and Whipped Cream
Assorted Soft Drinks and Bottled Water
Coffee, Tea and Decaffeinated Coffee
\$9.25 per person

A la Carte Snacks

Soft Pretzels with Mustard \$24.00++ per dozen
Assorted Cookies \$21.00++ per dozen
Brownies and Dessert Bars \$26.00++ per dozen
Potato Chips, Pretzels, Smartfood Popcorn \$3.50++ per bag
Tortilla Chips and Salsa \$4.25++ per person
Assorted Soft Drinks and or Bottled Waters \$2.00++ each, charged on consumption

Coffee, Decaffeinated Coffee, Hot Tea Selection \$3.95++ per person

HORS D'OEUVRES

Cold Hors d'oeuvres

Jumbo Shrimp Cocktail on ice, served with Cocktail Sauce \$375.00++ per order of 100 pieces

Roasted Tomato Bruschetta \$225.00++ per order of 100 pieces

Hot Hors d'oeuvres

(Per 100 pieces)

Scallops Wrapped in Bacon \$250.00++

Chicken Satays \$175.00++

Beef Satays \$200.00++

Spinach Stuffed Mushrooms \$225.00++

Seafood Stuffed Mushrooms \$225.00++

Kalamata & Goat Cheese Tarts \$200++

Coconut Fried Shrimp \$250.00++

Assorted Spring Rolls \$110.00++

Mini Beef or Chicken Quesadillas \$180.00++

Spanakopita \$180.00++

Native Crab Cakes \$225.00++

Stations

(Minimum of 20 people)

Vegetable Crudités

Seasonal vegetable display with ranch and blue cheese dressings \$3.95++ per person

Fresh Fruit Display

With Yogurt Dip \$3.95 ++ per person

Imported and Domestic Cheese Display

Mixed Artisan Cheeses, Assorted Crackers and Breadsticks \$5.75++ per person

Mediterranean Display

Hummus, & Tabouleh Kalamata & Assorted Olives, Roasted Red Peppers, Marinated Artichokes, Pepperoncinis, Feta Cheese & Pita Bread Triangles \$7.95++ per person

Beef Tenderloin Platter

Thinly Sliced Tenderloin with a Pink Aioli Sauce\$8.25 ++ per person

Carving Stations

Chef attendant required for \$100.00 fee One Chef per 75 Guests

Herb Crusted Beef Tenderloin

Horseradish Cream, Demi Glaze, Rolls and Butter \$325.00++ each/ serves 20 people

Slow Roasted Turkey Breast

Ground Mustard, Cramberry Chutney Mayonnaise Turkey Gravy, Rolls and Butter \$125.00++ each/ serves 25 people

Pasta Station

Chef attendant required for \$75

One Chef per 75 Guests

Guest Choice of Penne Pasta, Tri Colored Tortellini or Bowtie
Choice of two sauces Zesty Marinara, Fresh Pesto or Creamy Alfredo Sauce
Toppings: Caramelized Onions, Fresh Basil, Proscuitto, Shaved Parmesan,
Fresh Asparagus, Roasted Red Peppers

Garlic Bread Sticks
\$12.95++ per person

Dinner Options

Appetizers

(Choice of one)

Soup du Jour, New England Clam Chowder, Fresh Fruit Cup or Shrimp Cocktail (add \$3.50 per person)

Salads

(Choice of one)

Classic Caesar

Romaine Lettuce, Fresh Parmesan and Homemade Croutons Creamy Caesar Dressing

Standard Tossed

Mixture of Iceberg and Romaine Lettuces, Grape Tomatoes, Cucumbers, Red Onions & Shredded
Carrots
Classic Italian Dressing

Mixed Greens

Strawberries, Roasted Walnuts and Feta Cheese, Balsamic Vinaigrette Dressing

Main Courses

(Please select no more than two)

Prosciutto Stuffed Chicken

Baked Chicken Breast Stuffed with Prosciutto and Italian cheeses Port Wine Mushroom Demi-glaze \$32.95++

Chicken Piccata

Sautéed with a Lemon Caper Sauce \$30.95++

Chicken Marsala

Chicken and Mushrooms Sautéed in a Marsala demi Reduction and Tossed with Pasta \$30.95++

Chicken Parmesan

Breaded and Baked Chicken with Homemade Marinara Sauce and Provolone Cheese Your choice of pasta \$31.95++

Spinach, Mushroom and Boursin Stuffed Chicken

Topped with a Volute Sauce \$32.95++

Baked Haddock

Freshly Baked with a Crumb Topping \$32.95++

Grilled Tuna Steak or Salmon Filet or Swordfish Steak

With your Choice of Sauce: Lemon Caper, Newberg, or Creamy Chipotle \$41.95++

Stuffed Regatta Shrimp

Jumbo Shrimp Stuffed with a Fresh Crabmeat Stuffing Wrapped in Bacon and Sautéed in Garlic Butter \$39.95++

Roasted Tenderloin

Thinly Sliced with a Burgundy Sauce \$44.95++

Sirloin Slices A la Greque

Sautéed in a Buttery Garlic Sauce \$39.95++

Petite Filet Mignon

Grilled with a Demi Glaze \$47.00++

Roasted Beef Au Jus

Topped with a Horseradish Au Jus \$41.95++

Roast Pork Loin

Encrusted with Brown Sugar and Honey \$33.00++

Regatta Shrimp with Petit Filet

\$47.95++

Stuffed Lobster Tail with Roasted Tenderloin

Market Price++

All entrees served with the chef's choice of starch and vegetable
Warm Rolls and Butter with Butter
Dessert, Coffee, Tea and Decaffeinated Coffee

Dessert Selections

Tiramisu

Lady Fingers Soaked with Coffee Liquor, Layered with a Mascarpone Cheese Mouse

Berry Tart

Shortbread Crust with Fruit and Cream Filling

Traditional Cheesecake

Garnished with Berry Compote

Turtle Cheesecake

With Caramel and Walnuts

Chocolate Layer Cake

Carrot Cake with Cream Cheese Frosting

Dinner Buffets

Dinner buffets are for a minimum of 25 guests, any party with less then 25 guests will be charged a \$100 fee All Dinner Buffets Include Soup du Jour

American Dinner Buffet

Green Salad with Cucumbers, Tomatoes, Carrots, Croutons and Ranch and Italian Dressings Chicken Piccata

Baked Haddock

Cheese Ravioli with a Zesty Marinara Sauce

Green Beans Almondine

Rice Pilaf

Dinner Rolls and Butter

Turtle Cheese Cake and Freshly Baked Cookies & Brownies

Coffee, Decaffeinated Coffee, Hot Tea Selection

\$36.95++ per person

Italian Dinner Buffet

Tomato, Fresh Basil, and Fresh Mozzarella Cheese Drizzled in Olive Oil and Balsamic Drizzle

Caesar Salad with Fresh Parmesan Cheese and Croutons

Penne Pasta Primavera with Tomato Scampi Sauce

Cheese Ravioli with Marinara Sauce

Chicken Marsala

Freshly Seasoned Vegetables

Garlic Bread

Tiramisu

Coffee, Decaffeinated Coffee, Hot Tea Selection

\$37.95++ per person

Southwestern Dinner Buffet

Tortilla Chips with Salsa

Mixed Green Salad with Cilantro-Lime Dressing

Tequila Lime Marinated Chicken Breasts

Beef Fajitas with Roasted Peppers and Onions

Warm Flour Tortillas

Shredded Lettuce, Chopped Tomatoes, Sour Cream and Cheddar Cheese

Mexican Rice and Black Beans

Corn Bread

Chocolate Layer Cake

Coffee, Decaffeinated Coffee, Hot Tea Selection

\$37.95++ per person

Beverage Service

Cash Bar

Standard Cocktails	\$6.75
Top Shelf Cocktails	\$7.50
Premium Beers	\$6.00
Domestic beers	\$5.50
House Wine by the Glass	\$6.50
Bottled Water	\$3.00
Soft Drinks	\$2.25
Champagne by the Glass	\$6.00
Martinis	\$9.00

Domestic Beer

Budweiser Bud Light Coors Light

Premium Beer

Samuel Adams Heineken

House Wine

Chardonnay Pinot Grigio White Zinfandel Cabernet Sauvignon Merlot

Hosted Bar priced per person per hour

Beer, Wine, & Soft Drink Hosted Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks.

1st Hour	\$12.00
Four Hours	\$24.00
Five Hours	\$28.00

Standard Hosted Bar

To include Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgan, Dewar's Jose Cuervo, Seagram's V.O, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks.

1st Hour	\$15.00
Four Hours	\$30.00
Five Hours	\$34.00

Top Shelf Hosted Bar

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Mount Gay, Johnnie Walker Black, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks.

1st Hour	\$18.00
Four Hours	\$35.00
Five Hours	\$40.00

There is a \$75 Bartender fee for each cash bar.

One bartender per 100 guests is required.

There is a five-hour limit on all bar arrangements.

Current 7% MA State Tax and 22% Administration Fee Applies on all Hosted Bars