

2012

**Evening
Catering
Menus**



• **Hotel Marlowe** •

• **25 Edwin H. Land Boulevard • Cambridge, MA 02141** •

• **617-395-2523 • F: 617395-2532** •

• **<http://www.hotelmarlowe.com>** •

Marlowe
OVERLOOKING BOSTON
A KIMPTON HOTEL

Events catered exclusively by

BOMBARD

Hors d'oeuvres

priced per piece
minimum order 15 pieces per selection

Hot

- Meatball with a sweet chili glaze - \$4
- Lobster bisque "cappuccino" - \$5
- Pumpkin bisque "cappuccino" - \$4
- Asian chicken skewer with teriyaki - \$4
- Feta and spinach triangle in phyllo - \$4
- Shrimp shumai spoon with ponzu - \$4
- Wild mushroom and walnut profiterole - \$4
- Mini beef Wellington - \$4
- Mini crab cake with spicy aioli - \$4.5
- Coconut shrimp with sweet mustard - \$4.5
- Vegetable spring roll with ginger soy - \$4
- Sea scallop wrapped in bacon - \$4.5
- Pear and blue cheese diamond - \$4
- Potato latke with apple sauce - \$4
- Mediterranean lamb chop lollipop - \$5.5
- Vegetable potsticker with ginger soy - \$4
- Mushroom and goat cheese arancini, honey dipping sauce - \$4
- Crispy potato encrusted shrimp with spicy crème fraiche - \$4.5

Tapas style mini plates

- Mini cheese burger on brioche - \$5 each
- Peking duck wrap - \$6 each
- Teriyaki chicken, Asian slaw mini take out box - \$5.5 each
- Vegetable stir fry mini take out box - \$5 each
- Cosmopolitan Caesar salad - \$5 each
- Cosmo crudité - \$6 each

Mediterranean display

- Toasted pita chips with hummus
- Seasonal grilled vegetables, marinated green olives and kalamata olives
- \$11 per person

Fruit and cheese

- Seasonal sliced fruit
- Manchego, blue cheese, herb crusted goat cheese and cheddar
- Dried fruits, nuts and honey, sliced baguettes and crackers
- \$10 per person

Flatbread

- Roasted garlic, goat cheese, cherry tomato, arugula and fig vinegar
- Meatball and provolone
- Margherita with tomato, basil and mozzarella
- \$10 per person

Cold

- Smoked salmon toast round, dill crème fraiche - \$4.5
- Tuna tartare on a crispy taro chip - \$4.5
- Deviled egg with crispy prosciutto - \$4
- Chicken and apple pita crisp - \$4
- Gazpacho shooter - \$4
- Roast beef crostini with horseradish aioli - \$4.5
- Asparagus wrapped in prosciutto - \$4
- Mini caprese - \$4
- Ceviche spoon - \$4
- East coast oyster on the half shell - \$4.5
- Littleneck clam on the half shell - \$4
- Maine crab claw - \$4.5
- Brown sugar-cured tenderloin crostini - \$4
- Jumbo shrimp "cocktail" - \$4.5

Late-night delights

- Oreo cookies and milk shooters - \$4 each
- Mini milkshakes - \$5 each
- Beef sliders - \$5 each
- Mini grilled cheese - \$4 each
- Pigs in a blanket - \$4 each
- Pulled pork sliders - \$5 each
- Brownie bit lollipops - \$5 each
- Flavored popcorn bar - \$5 per person
- Truffle French fry cone - \$8 per person

Reception displays

Farmer's cheese board

- Selection of artisanal cheeses from local farms in Vermont, New Hampshire and Massachusetts
- Dried fruits, nuts and honey, sliced baguette and crackers
- \$11 per person

Garden vegetable crudités

- Seasonal fresh vegetables
- Sun-dried tomato aioli and buttermilk herb dip
- \$9 per person

Antipasto

- Genoa salami, prosciutto, sopressata
- Grana padana crumbled wedge roasted peppers,
- Stuffed cherry peppers, marinated artichoke hearts
- Sliced baguettes
- \$14 per person

Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax

Reception stations

Raw bar

East coast oysters on the half shell - \$4
 Chilled jumbo shrimp - \$4.5
 Littleneck clams - \$3.5
 Maine crab claws - \$4.75
 Cocktail sauce, lemon wedges
 Fresh horseradish
 Champagne mignonette
 Tabasco
priced per piece

Garden greens

Bambara Caesar salad, parmesan crouton
 Organic baby greens
 Cherry tomatoes, sliced cucumber
 Candied walnuts
 Crumbled blue cheese
 Balsamic and honey thyme vinaigrette
 \$13 per person

Soup table

**attendant optional*
 Lobster bisque, parmesan crouton
 Tomato bisque
 Duck confit grilled cheese triangles
 Chives and crème fraiche
 \$12 per person

Roasted salmon plank

**attendant required*
 Tarragon beurre blanc
 Potato rolls
 \$13 per person

Pork loin board

**attendant required*
 Roasted loin with fig glaze
 Hard rolls
 \$12 per person

Sushi

Spicy tuna roll
 California roll
 Salmon nigiri
 Vegetable maki
 Sesame seaweed salad
 Pickled ginger, wasabi and soy sauce
 Sushi Chef available at \$200 per chef
 \$15 per person
Price based on 4 pieces per person total

Pasta table

Orecchiette, broccoli rabe, and garlic white wine reduction
 Braised short rib gnocchi
 Bruschetta
 House-made focaccia
 Grated cheese, crushed red pepper
 \$14 per person

Crudo station

**attendant required*
 Tuna tartare on rice
 Beef tartare on crostini
 Shrimp ceviche
 \$14 per person

Beef carving board

**attendant required*
 Sliced roast beef
 Horseradish mayonnaise
 au jus
 Hard rolls
 \$14 per person

Turkey carving board

**attendant required*
 Butter basted turkey breast
 Home-style gravy and cranberry aioli
 Hard rolls
 \$11 per person

Tapas

Lambchop lollipops
 Garlic shrimp kebab with cherry tomato, peppers, and mushrooms
 Potato galette
 Ceviche spoons
 \$16 per person

Buddha bar

Vegetable stir fry
 Teriyaki chicken
 Asian slaw
 Soba Noodles Salad
 Mini take-out boxes & chopsticks
 \$12 per person

Potato bar

Rosemary roasted red bliss
 Scallion mashed potatoes
 Sour cream
 Crumbled blue cheese
 Crispy bacon
 Sautéed mushrooms
 Old fashioned gravy
 \$10 per person

Sweet dreams

Macaroons, lemon tartlets, mini crème brûlée, chocolate mousse cups and assorted truffles
 \$12 per person

Rack of lamb

**attendant required*
 Boneless herb marinated rack of lamb
 Red wine and rosemary jus
 House-made focaccia
 \$15 per person

Enhancements

\$5 per person

Home style brioche and herb stuffing
 Scallion mashed potatoes
 Rosemary roasted new potatoes
 Sweet potato purée
 Sautéed green beans with almonds

Honey glazed carrots
 Roasted winter root vegetables
 Grilled asparagus
 Zucchini, summer squash, sautéed onions

**Attended stations are subject to a \$100.00 fee per attendant*

Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax

Plated 3-course dinner

Assorted rolls and sweet butter, salad, entrée, dessert, coffee and tea service

Salad

select one

Mesclun mixed greens, crumbled blue cheese, raspberries, candied pecans and champagne vinaigrette

Arugula, candied walnuts, goat cheese and honey vinaigrette

Boston bibb lettuce, cherry tomatoes, sliced cucumbers and herb vinaigrette

Bambara Caesar salad with parmesan croutons

Port-poached pear, mixed greens, candied walnuts, gorgonzola and honey thyme vinaigrette

Appetizer Option

The following optional items may be added if you prefer a four-course dinner

Maine crab cake garnished with micro-greens preserved lemon and spicy mayo

\$8 per person

Mushroom and goat cheese arancini with honey drizzle

\$7 per person

Wild mushroom ravioli with smoked tomato sauce and parmesan

\$8 per person

Fresh mozzarella, sliced plum tomatoes, and fresh basil drizzled with olive oil

\$8 per person

Fried native goat cheese, chilled ratatouille and yellow tomato vinaigrette

\$8 per person

Soup of the season

Consult your event specialist for seasonal options

\$6 per person

Gnocchi with parmesan cream sauce

\$8 per person

Tuna tartare with waffle cut russet potato chips

\$8 per person

Fruit sorbet intermezzo

\$5 per person

Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax

Entrée

select up to two plus vegetarian *

Roasted Statler chicken
Madiera caramelized onion jus
\$51

Grilled salmon
Lemon beurre blanc
\$55

Pan-seared haddock
Lobster beurre blanc
\$55

Grilled swordfish
Smoked tomato coulis
\$57

New York strip
12 ounce with red wine reduction sauce
\$61

Grilled filet mignon
Wild mushroom ragout
\$62

Seared Atlantic halibut
Roasted tomato beurre blanc
\$65

Rack of lamb
Rosemary au jus
\$65

Petite filet mignon and rosemary skewered scallops
Red wine demi glace
\$68

Provençal vegetable tower
Basil oil
\$51

Wild mushroom ravioli
Smoked tomato sauce and parmesan
\$52

Desserts

select one

Flourless chocolate cake with berry garnish and crème anglaise
Almond crusted Boston cream round, raspberry garnish and berry coulis
White chocolate mousse cosmopolitan with raspberries and mint
Sinful chocolate cheesecake with strawberry garnish and berry coulis
Layered Espresso torte on chocolate sauce
Light lemon mousse torte, whipped cream on blackberry coulis

* If you would like to give a choice of two entrées plus a vegetarian option the higher priced entrée prevails for all.
Final menu counts due three business days prior to the event.
Entrée selection on the day of the event is optional at an additional \$10 per person.

Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax

Dinner buffets

Minimum guarantee of 20 guests
Includes assorted rolls and sweet butter, coffee and tea

Soup and salad

select two

Bambara Caesar salad, parmesan crouton
Arugula salad, candied walnuts, goat cheese, honey vinaigrette
Southwestern tortilla soup
Mixed greens with crumbled blue cheese, raspberries, candied pecans and champagne vinaigrette

Lobster bisque, cheese crouton, chives and crème fraiche
Boston bibb lettuce, cherry tomatoes, sliced cucumbers herb vinaigrette
Layered chop salad
Bambara seasonal soup

Entrees

select two

Grilled breast of chicken, Madeira caramelized onion jus
Medallions of beef, wild mushroom ragout
Grilled salmon, lemon beurre blanc
Adobe marinated skirt steak
Spinach and fontina stuffed chicken, tarragon cream

Roasted pork loin, apricot glaze
Pan seared haddock, lobster beurre blanc
New England baked scrod, lemon beurre blanc
Steamed tofu, mixed seasonal vegetables, tomato coulis

Pasta

select one

Orecchiette, broccoli rabe, white wine reduction
Braised short rib gnocchi
Penne scampi with white shrimp, toasted garlic, white wine, butter and herbs

On the side

select two

Honey glazed carrots
Sautéed green beans with almonds
Sautéed asparagus, olive oil and lemon
Roasted winter root vegetables

Jasmine rice
Scallion mashed potatoes
Rosemary roasted new potatoes
Seasonal risotto

Dessert

Chef's selection of tortes, cakes and pies

Per person price: \$69

Additional entrée: \$8 per person

additional side: \$5 per person

Enhancements

Black tie

Assortment of petite pastries
Chocolate dipped strawberries
Seasonal fruit skewer
Station of freshly brewed coffee and selection of teas
\$15 per person

Espresso and cappuccino station

Espresso and cappuccino
Made by expert baristas
(up to 150 people)
\$750

Chocolate fountain

Creamy milk chocolate fountain
Dipping snacks to include:
Biscotti, strawberries
Graham crackers and marshmallows
\$250 fountain rental
\$8 per person

Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax

Beverage services

Hosted bar consumption option

(Host charged per item ordered)

Beer selection	\$6.5
House wine by the bottle	\$32
Select brand cocktails	\$7
Top shelf cocktails	\$8
Martinis	\$12
Cordials	\$12
Soft Drinks & Juices	\$4
Bottled Water	\$4

Cash bar option

(Guest pays for their beverages)

Beer selection	\$7
House wine	\$8
Select brand cocktails	\$8
Top shelf cocktails	\$9
Martinis	\$14
Cordials	\$14
Soft Drinks & Juices	\$4
Bottled Water	\$4

Bar packages

Priced per person based on attendance count

	<u>One Hour</u>	<u>Two Hour</u>	<u>Three Hour</u>	<u>Four Hour</u>	<u>Five Hour</u>
Beer, wine and soda:	\$14	\$21	\$28	\$35	\$39
Select brands:	\$16	\$24	\$32	\$37	\$42
Top shelf brands:	\$18	\$26	\$34	\$41	\$47
Top shelf brands and Cordials:	\$21	\$29	\$37	\$44	\$50

Beer, wine and soda: Sam Adams, Amstel Light, Budweiser, Bud Light and Miller Light, House Wines, Assorted Soft Drinks and Juices

Select brands: Absolut Vodka, Absolut Citron & Stoli Razberi Vodkas, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Jack Daniels Whiskey, Dewar's Scotch, Cuervo Gold Tequila, Domestic and Import Beers, House Wines, Assorted Soft Drinks and Juices

Top shelf brands: Ketel One Vodka, Bombay Sapphire and Tanqueray Gins, Makers Mark Bourbon, Johnnie Walker Black Scotch Whiskey, Dewar's Scotch, Flor de Cana 4-year Silver Rum, Captain Morgan Rum, Bacardi Rum, Jack Daniels Whiskey, Cuervo 1800 Silver Tequila, Absolut, Absolut Citron and Stoli Razberi Vodkas, Domestic and Import Beers, House Wines, Assorted Soft Drinks and Juices

Top shelf brands and Cordials: Includes all the items above listed in the Premium Brand Package along with Assorted Cordials to include: Amaretto di Saronno, Drambuie, Kahlua, Grand Marnier, Sambucca, Bailey's Irish Cream and Frangelico

Enhancement suggestions

All shook up martini bar

Classic
Cosmopolitan
Lemon drop
Dirty
pomegranate martinis
\$12 each

Martini glass ice carving optional at \$500

Bubbles bar

Bellini
Pomegranate mimosa
Cosmo champagne
French 75
St. Germaine bubbly
\$8 each

A Bar set up fee of \$125 per bar applies to all bars

Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax

Wine List

Champagne and Sparkling

Blanc de Blanc, Grandial, Bordeaux, France NV	\$34	Dry, medium bodied, refreshing
Blanc de Blanc, Domaine Ste. Michelle, Washington	\$38	Dry, Crisp, toasted coconut
Chandon, Brut Classic, California, NV	\$44	Dry, medium, refreshing taste
Moet & Chandon, Champagne, NV	\$79	Dry, medium to full bodied, smooth taste
Veuve Clicquot, Yellow Label Brut, Champagne, NV	\$89	Dry, full bodied, smooth taste

White

Pinot Grigio, Cavit, Trentino, Italy	\$32	Light, crisp, fruit flavor
Sauvignon Blanc, Trinchero, Napa	\$32	Citrus, melon, apple, crisp
Sauvignon Blanc, Simi, Sonoma	\$42	Citrus, melon, good acidity
Chardonnay, La Terre, Napa	\$32	Light acidity, medium sweetness
Chardonnay, Tangle Oaks, Santa Barbara	\$40	Oak, medium, Light acidity
Chardonnay, Napa Cellers	\$50	Full Oak, buttery, full bodied
Menage à Trois, California	\$40	Exotic, flowery and silky white blend
Pouilly- Fuisse, Chateau Vitallis, Burgundy	\$64	Full bodied, fruit, smooth finish

Red

Merlot, La Terre, Napa	\$32	Dry, earthy, spicy
Merlot, Simi, Sonoma	\$48	Earthy, medium bodied, light finish
Zinfandel, Dynamite Vineyards, Mendocino	\$38	Well balanced, medium tannins, berries, plums
Cabernet Sauvignon, La Terre, Napa	\$32	Medium bodied, earthy
Cabernet Sauvignon, Tangle Oaks, Santa Barbara	\$54	Medium bodied, earthy, smooth
Cabernet Sauvignon, Stonecellers, Napa	\$36	Medium fruit, light body, low tannin
Pinot Noir, Trinity Oaks, Santa Barbara	\$32	Light, full bodied, dried cherry
Shiraz, Red Belly Black, Australia	\$40	Black currant, fruit, smooth
Meritage, Thefethen, Double T, Napa	\$47	Full body, spicy, smooth
Chianti Classico, Isole e Olena, Italy	\$44	Light body, light acidity, cherry