Hotel Marlowe

Catering Menu

Hotel Marlowe
25 Edwin H Land Boulevard,
Cambridge MA 029141
617.395.2523
617.395.2532
www.hotelmarlowe.com
FULL DAY MEETING PACKAGE

HEALTHY EATING MEETING
Not applicable for groups under 10

ALONG THE ESPLANADE
- Smoked Salmon Flatbread with herbed cream cheese, capers, shaved red onion, tomatoes and micro cilantro
- Variety of melons and berries
- Mini Greek yogurt parfaits with granola and honey
- Egg white frittata with veggies
- Turkey bacon
- Mini smoothie shooters
- Selection of Mini Breakfast Pastries
- Caffe Vita coffee and selection of Mighty Leaf teas with soy milk

CHOPPED SALAD BAR
- Grilled lavash
- Assorted mixed lettuces and spicy arugula
- Herbed faro salad
- Sliced grilled chilled chicken and shrimp
- Roasted vegetables
- Cheddar and goat cheese
- Dried cherries
- Spiced pecans
- Pickled beets
- Light lemon vinaigrette and balsamic vinaigrette
- Gluten free coconut macaroons and chocolate covered strawberries
- Caffe Vita coffee and selection of Mighty Leaf teas

TRAIL MIX AFTERNOON BREAK
- Trail mix bar with assorted nuts, chocolate chips, dried fruits and toasted coconut

ALL-DAY BEVERAGES
- Caffe Vita coffee and Mighty Leaf teas
- Pitchers of mint lemonade

$95 Per Person

LIVE LIKE A LOCAL MEETING
Not applicable for groups under 10

OVER THE LONGFELLOW
- Sliced seasonal fruit
- Assorted Greek yogurts
- Assorted sliced bagels
- Herb and plain cream cheese
- Selection of mini breakfast pastries
- Chilled orange, grapefruit and cranberry juice
- Caffe Vita coffee and selection of Mighty Leaf teas

BAMBARA LUNCH BUFFET
- Assorted rolls and butter
- Soup of the day
- Chopped salad of baby greens, cucumber, tomato, avocado and sherry vinaigrette
- Roasted salmon, lemon beurre blanc
- Hanger steak, crispy onions, red wine demi
- Potato gratin
- Honey glazed carrots
- Bambara house made profiteroles with vanilla custard
- Bambara mini date cake
- Caffe Vita coffee and selection of Mighty Leaf teas

WICKED LOCAL BREAK
- Cape Cod potato chips
- Fenway Park mini pigs in a blanket with mustard

ALL-DAY BEVERAGES
- Caffe Vita coffee and Mighty Leaf teas
- Pitchers of sweetened Boston iced tea

$100 Per Person

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CONTINENTAL BREAKFASTS

Not applicable for groups under 10

OVER THE LONGFELLOW
- Sliced seasonal fruit
- Assorted Greek yogurts
- Assorted sliced bagels
- Herb and plain cream cheese
- Selection of mini breakfast pastries
- Chilled orange, grapefruit and cranberry juice
- Caffe Vita coffee and selection of Mighty Leaf teas

$26 per person

FREEDOM TRAIL
- Irish oatmeal with golden raisins and maple syrup
- Sliced seasonal fruit
- Assorted sliced bagels
- Herb and plain cream cheese
- Selection of mini breakfast pastries
- Sweet butter and assorted fruit preserves
- Chilled orange, grapefruit and cranberry juice
- Caffe Vita coffee and selection of Mighty Leaf teas

$27 per person

BREAKFAST ENHANCEMENTS
- Greek yogurt parfaits
  granola, berries and honey
  $7 each
- Irish oatmeal
  raisins and maple syrup
  $5 per person
- Sweet buttermilk pancakes
  Vermont maple syrup
  $6 per person
- French toast
  Vermont maple syrup, sweet butter
  $6 per person
- Scrambled egg white wrap
  spinach and feta
  $7 each
- Egg croissant sandwich
  cheddar and honey cured ham
  $7 each
- Assorted Greek yogurts
  $5 each
- Selection of mini muffins
  $48 per dozen
- Hard boiled eggs
  $24 per dozen
- Greek yogurt parfaits
  granola, berries and honey
  $7 each
- Irish oatmeal
  raisins and maple syrup
  $5 per person
- Sweet buttermilk pancakes
  Vermont maple syrup
  $6 per person
- French toast
  Vermont maple syrup, sweet butter
  $6 per person
- Scrambled egg white wrap
  spinach and feta
  $7 each
- Egg croissant sandwich
  cheddar and honey cured ham
  $7 each
- Assorted Greek yogurts
  $5 each
- Selection of mini muffins
  $48 per dozen
- Hard boiled eggs
  $24 per dozen

OMELET STATION
minimum of 20 guests

Eggs and egg whites made to order
With your choice of: chorizo, mushrooms, asparagus, spinach, crab and gruyere

$14 per person *requires $100 attendant fee

LOX AND BAGELS DISPLAY
minimum of 20 guests

Sliced smoked salmon, bagels, shaved red onions, cucumber, sliced tomato, capers and cream cheese

$14 per person
Hotel Marlowe | Catering Menu

BREAKFAST BUFFET
Breakfast Buffets not applicable for groups under 10
$5 per person surcharge for groups under 15

THE HARVARD
• Farm fresh scrambled eggs
  cheese and chive garnish
• Applewood smoked bacon
• Herb roasted red bliss potatoes
• Sliced seasonal fruit
• Freshly baked croissants, scones and muffins
  sweet butter and assorted fruit preserves
• Chilled orange, grapefruit and cranberry juice
• Caffe Vita coffee and selection of Mighty Leaf teas

$32 per person
$28 plated option for groups under 20

ALONG THE ESPLANADE
• Smoked salmon flatbread with herbed cream
  cheese, capers, shaved red onion, tomatoes and
  micro cilantro
• Sliced multigrain, wheat, and rye bread
• Variety of melons and berries
• Mini Greek yogurt parfaits with granola and honey
• Egg white frittata with veggies
• Turkey bacon
• Selection of mini breakfast pastries
• Mini smoothie shooters
• Caffe Vita coffee and selection of Mighty Leaf teas
  with soy milk

$30 per person

THE CHARLES RIVER
• Farm fresh scrambled eggs
  cheese and chive garnish
• Brioche French toast with local fruit compote
• Vermont maple syrup and sweet butter
• Herb roasted red bliss potatoes
• Applewood smoked bacon
• Breakfast sausage patties
• Greek yogurt parfaits
  organic granola, berries and honey drizzle
• Sliced seasonal fruit
• Assorted sliced bagels
  plain and herb cream cheese
• Freshly baked croissants, scones and muffins
  sweet butter and assorted fruit preserves
• Chilled orange, grapefruit and cranberry juice
• Caffe Vita coffee and selection of Mighty Leaf teas
• Pepper mill and Tabasco

$37 per person

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administrative fee and 7% tax. Please advise catering of any food allergies prior to event.
MAKE YOUR OWN BREAK – MIX AND MATCH
Choice of 3 items - $18 per person
Choice of 5 items - $28 per person

❖ SWEET
• Brownies
• Assorted mini cupcakes
• Chocolate chip cookies
• Chocolate dipped fruits
• Ice creams bars
• Assorted candy bars
• Goldfish, gummi bears, Swedish fish, cellophane “doggie” bags
• House-made cinnamon dusted donuts served warm with crème anglaise, Nutella and berry compote - minimum of 15 people

❖ SALTY
• Caramel popcorn
• Bags of Cape Cod chips
• Assorted nuts
• Mini franks in a blanket
• Warm jumbo pretzels with mustard
• Mini grilled cheese and tomato soup sip

❖ HEALTHY
• Pretzels and granola bars
• Fruit skewers with honey yogurt dip
• Assorted mini smoothie shooters
• Assorted whole fresh fruit
• Assorted Greek yogurts
• Garden vegetable crudité with sun-dried tomato aioli and buttermilk herb dip
• Toasted pita chips with hummus
• Trail mix bar: nuts, chocolate chips, dried fruits and toasted coconut

❖ DRINK
• Homemade pineapple mint lemonade
• Homemade blueberry lemonade
• Pitchers of iced tea
• Cranberry spritzers

*Please note items must be served during the same meal period

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HOT LUNCH BUFFETS

LUNCH AT NONNA’S
- House made garlic bread
- Bambara Caesar salad parmesan croutons
- Caprese salad with basil
- Sautéed chicken marsala with mushrooms
- Penne with meatballs and marinara sauce
- Eggplant parmesan
- Cannellini salad with olives
- Grated cheese, crushed red pepper
- Olive oil and balsamic vinegar
- Tiramisu and assorted cannoli

$50 per person

FORBIDDEN CITY
- Crunchy lo mien, cabbage and iceberg salad
- Cherry tomatoes, shaved carrots, Ginger dressing
- Chilled soba noodle salad
- Sesame dressing
- Savory BBQ pork
- Sweet and sour chicken
- Stir fry
- Snap pea, carrot, broccoli and mushroom
- Vegetable fried rice
- Pineapple cake and fortune cookies

$48 per person

NEW ENGLANDER
- Assorted rolls and butter
- New England clam chowder
- Turkey cranberry sandwich
- Smoked turkey breast, multigrain bread, Boston bib lettuce, dried cranberry aioli
- Spinach salad
- Beets, barley, lemon vinaigrette and pickled onions
- Chilled house made mini lobster rolls
- Lightly dressed and served on brioche bun
- Swordfish kabobs
- Peppers, onions and mushrooms
- Yellow fin tuna melt served on a bulkie roll
- Boston cream pies and mini whoopie pies

$54 per person

CANTINA
- Romaine salad with crisp tortillas
- Lime and cilantro dressing
- Southwestern tortilla soup
- Warm flour tortillas
- Achiote grilled chicken
- Adobe marinated skirt steak
- Roasted onion and poblano peppers
- Spanish rice
- Pico de gallo, guacamole, sour cream, shredded jack cheese
- Tres leches cake

$48 per person

BAMBARA
- Assorted rolls and butter
- Soup of the day
- Chopped salad of baby greens
- Cucumber, tomato, avocado, sherry vinaigrette
- Roasted salmon
- Lemon beurre blanc
- Hanger steak
- Crispy onion, red wine demi
- Potato gratin
- Honey glazed carrots
- Bambara house made profiteroles
- Vanilla custard
- Bambara mini date cake

$52 per person

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CHILLED LUNCH BUFFETS
All buffets served with Caffe Vita coffee and assorted Mighty Leaf teas
$10 surcharge for groups under 20

☑️ ALL WRAPPED UP
- Mesclun mixed greens, shaved parmesan and balsamic vinaigrette
- Seasonal pasta salad
- Smoked turkey breast arugula, onion jam wrap
- Roast beef, baby greens, cheddar wrap
- Roasted vegetables hummus and feta cheese wrap
- Sautéed asparagus, olive oil and lemon
- House made pickles
- Horseradish mayo
- Dijon mustard
- Individual bags of Cape Cod potato chips
- Assorted cookies and brownies

$45 per person

☑️ DELICATESSEN
- Boston bibb salad
- Grape tomatoes, cucumbers, herb vinaigrette
- Fusilli pasta salad
- Roasted peppers, olives and feta
- Sliced baguette, ciabatta and pita breads
- Freshly sliced deli meats
- Sliced salami, smoked turkey breast honey ham, roast angus beef
- Sliced cheeses
- Sliced tomatoes and fresh lettuce leaves
- Horseradish mayo and Dijon mustard
- House-made pickles
- Marinated grilled vegetable display
- Individual bags of Cape Cod potato chips
- Vanilla and chocolate frosted cupcakes

$44 per person

☑️ CHOPPED SALAD BAR
- Grilled lavash and housemade croutons
- Assorted mixed lettuces and spicy arugula
- Herb faro salad
- Sliced grilled chilled chicken, shrimp and hardboiled eggs
- Roasted vegetables
- Cheddar and goat cheese
- Dried cherries
- Spiced pecans
- Pickled beets
- Light lemon vinaigrette and balsamic vinaigrette
- Gluten free coconut macaroons
- Chocolate covered strawberries

$48 per person

☑️ HEALTHY HARVEST
- Bambara seasonal soup
- Baby kale cobb salad
- Barbeque roast beef sandwich
- Chicken and apple salad sandwich
- Pastrami on rye
- Tomato, roasted pepper, basil, balsamic
- House made pickled vegetables
- Spicy mayo and Dijon mustard
- Potato chips and pita chips
- Cookies and brownies

$46 per person

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PLATED 3-COURSE LUNCHES

Assorted rolls and sweet butter
Caffe Vita coffee and Mighty Leaf tea service

Salad Course (select one)

- Mesclun mixed greens, shaved parmesan, balsamic vinaigrette
- Frisee Salad, pickled red and golden beets, sherry vinaigrette
- Arugula salad, candied walnuts, goat cheese, honey vinaigrette
- Boston bibb salad, cherry tomatoes, sliced cucumbers, herb vinaigrette
- Bambara Caesar salad, with parmesan croutons

Entrée (select one)

- Provençal vegetable tower, basil oil, $38 per person
- Seasonal Bambara flatbread, mushroom, bacon, braised leeks, cheddar cheese curds, $42 per person
- Grilled marinated breast of chicken, madeira caramelized onion jus, $42 per person
- Spinach and fontina stuffed chicken, tarragon cream, $44 per person
- Bambara’s grilled salmon, wilted spinach, pickled onions, avocado, lemon vinaigrette, $47 per person
- Petite filet mignon (6 oz), wild mushroom ragout, $52 per person
- Seared Atlantic halibut, roasted tomato beurre blanc, $50 per person

Desserts (select one)

- Strawberry shortcake, whipped cream and strawberry sauce
- Creamy cheesecake, berries and raspberry coulis
- Layered espresso torte, chocolate sauce
- Flourless chocolate cake, berry garnish and crème anglaise
- Light lemon mousse torte, whipped cream and blackberry coulis
- Boston cream round, raspberries, garnish and berry coulis

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HORS D’OEUVRES
Priced per piece
Minimum order 15 pieces per selection

HOT
- Feta and spinach triangle in phyllo - $4
- Vegetable potsticker with ginger soy - $4
- Seasonal soup sip - $5
- Wild mushroom and walnut profiterole - $4
- Mushroom and goat cheese arancini, honey dipping sauce - $4
- Vegetable spring roll with ginger soy - $4
- Truffled mac & cheese - $4
- Potato latke with apple sauce - $4
- Pear and blue cheese diamond - $4
- Vegetable stir fry mini take out box - $5
- Coconut shrimp with sweet mustard - $5
- Crispy potato encrusted shrimp with spicy crème fraiche - $5
- Mini crab cake with spicy aioli - $5
- Sea scallop wrapped in bacon - $5
- Shrimp shumai spoon with ponzu - $5
- Teriyaki chicken, Asian slaw mini take out box - $6
- Asian chicken satay with sweet chili dip? - $4
- Ginger pork dumplings - $5
- Mediterranean lambchop lollipop - $6
- Mini beef Wellington - $5
- Meatball with a sweet chili glaze - $4
- Short rib and fontina arancini tomato & aioli sauces $5
- Potato knish with mustard $5
- Taquitos $4

COLD
- Ceviche spoon - $4
- Gazpacho shooter - $4
- Bambara’s mini drawn butter lobster rolls - $8
- East coast oyster on the half shell - $5
- Littleneck clam on the half shell - $5
- Maine crab claw - $5
- Jumbo shrimp “cocktail” - $5
- Tuna tartare on a crispy taro chip - $5
- Smoked salmon toast round- $5
- Mini caprese - $4
- Tomato bruschetta - $4
- Deviled egg with crispy prosciutto - $4
- Chicken and apple pita crisp - $4
- Roast beef crostini with horseradish aioli - $5
- Asparagus wrapped in prosciutto - $4

LATE-NIGHT BITES
- Mini grilled cheese - $4
- Beef sliders - $5
- Pigs in a blanket - $4
- Pulled pork sliders - $5
- Buffalo chicken quesadilla with blue cheese - $4
- Oreo cookies and milk shooters - $4
- Mini milkshakes - $5
- Brownie bit lollipops - $5
- Flavored popcorn bar - $5 per person
- Truffle French fry cone - $6 per person

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**RECEPTION DISPLAYS**

Minimum of 12 people on all displays and stations

- **MEDITERRANEAN DISPLAY**
  - Toasted pita chips with hummus
  - Seasonal grilled vegetables
  - Marinated green olives and kalamata olives
  - $14 per person

- **DIPS AND CHIPS**
  - Selection of Bambara dips
  - Pickled vegetables
  - Pita Chips
  - $12 per person

- **BAMBARA FLATBREAD BAR**
  - Housemade chorizo, fontina and provolone
  - Grilled shrimp, spinach, mozzarella and bean puree
  - Vegetarian flatbread
  - Roasted asparagus, fontina
  - $15 per person

- **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
  - $14 per person
  - Add Fresh Seasonal Fruit at $4 per person

- **GARDEN VEGETABLE CRUDITÉS**
  - Seasonal fresh vegetables and house pickled vegetables
  - Sun-dried tomato aioli and buttermilk herb dip
  - $10 per person

- **ANTIPASTO**
  - Genoa salami, prosciutto, soppressata, mozzarella,
  - Roasted peppers, stuffed cherry peppers
  - And marinated artichoke hearts
  - Sliced baguettes
  - $16 per person

- **TAPAS**
  - Lamb chop lollipops
  - Garlic shrimp kebab with cherry tomato
  - Peppers, and mushrooms
  - Serrano ham wrapped cantalope
  - Manchego and almond stuffed dates
  - Ceviche spoons
  - $18 per person

- **FAR EAST**
  - Vegetable stir fry
  - Teriyaki chicken
  - Asian slaw
  - Soba noodles Salad
  - Mini take-out boxes & chopsticks
  - $15 per person

- **POTATO BAR**
  - Rosemary roasted red bliss
  - Scallion mashed potatoes
  - Sour cream, crumbled blue cheese
  - Crispy bacon
  - Sautéed mushrooms
  - Old fashioned gravy
  - $14 per person

- **PULLED PORK**
  - Slow braised pulled pork
  - Served with mini buns
  - Cole slaw, pickled onions and Chef Jay’s award winning BBQ sauce
  - $15 per person

- **SOUP AND SALAD**
  - Make your own salad bar with assorted toppings
  - Choice of two:
    - Tomato soup with grilled cheese
    - Clam chowder with oyster crackers
    - Chef Jay’s award winning chili with cornbread
  - $18 per person

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## Raw Bar
- East coast oysters on the half - $5
- Chilled jumbo shrimp - $5
- Little neck clams - $5
- Maine crab claws - $5
- 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 cucumbers
- Candied walnuts
- Crumbled blue cheese
- Balsamic and honey thyme vinaigrette

*$14 per person* *minimum of 12 people*

## Turkey Carving Board
*attendant required
- Butter basted turkey breast
- Home-style gravy and cranberry aioli
- Hard rolls

*$15 per person* *minimum of 12 people*

## Pasta Table
- Orecchiette
  - multi-colored roasted peppers, smoked tomatoes and basil
- Braised short rib gnocchi
- Bruschetta
- House-made focaccia
- Grated cheese, crushed red pepper

*$15 per person* *minimum of 12 people*

## Sushi
- Spicy tuna roll, California roll
- Salmon nigiri, Vegetable maki
- Sesame seaweed salad
- Pickled ginger, wasabi and soy sauce

$15 per person

Price based on 4 pieces per person total

Sushi Chef available at $300 per chef

## Roasted Salmon Plank
*attendant required
- Roasted side of salmon
- Tarragon beurre blanc
- Potato rolls

*$16 per person*

## Tenderloin Carving Board
*attendant required
- Sliced Beef Tenderloin
- Horseradish mayonnaise, au jus
- Hard rolls

*$19 per person* *minimum of 12 people*

## From the Atlantic
*attendant required
- Spicy tuna tartar
  - Avocado puree, waffled potato crisps
- Jumbo lump crab cake
  - Spicy mustard sauce, winter greens confetti, lemon vinaigrette
- Mini lobster mac & cheese
  - Snappy’s lobster, fontina, Ritz crackers

*$24 per person* *minimum of 12 people*

## Vegetable Table
- Polenta
- Seasonal risotto
- Assorted grilled vegetables
- Basil oil, parmesan cheese

*$16 per person*

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

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DINNER BUFFET

$10 per person surcharge for groups under 20
Includes assorted rolls and sweet butter, coffee and tea

SOUP OR SALAD
(select two)

• Bambara Caesar salad
  parmesan crouton
• Arugula salad
  candied walnuts, goat cheese, honey vinaigrette
• Mixed greens with crumbled blue cheese
  raspberries, candied pecans, champagne vinaigrette
• Boston bibb salad
  cherry tomatoes, sliced cucumbers, herb vinaigrette
• Layered chop salad
• Bambara seasonal soup
• Lobster bisque
  cheese crouton, chives and crème fraîche
• Southwestern tortilla soup

PASTA
(select one)

• Orecchiette, multi-colored roasted peppers
  smoked tomatoes and basil
• Braised short rib gnocchi
• Penne scampi with 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

ENTRÉE
(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

DESSERT

• Chef’s selection of tortes, cakes and pies
  $74 per person

Additional entrée: $8 per person
Additional side: $6 per person

BLACK TIE DESSERT ENHANCEMENT

• Assortment of petite pastries
• Chocolate dipped strawberries
• Seasonal fruit skewer
• Caffe Vita Coffee and assorted Mighty Leaf teas
  $15 per person

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**SALAD**
(select one)
- Arugula and crumbled blue cheese salad
  raspberries, candied pecans and champagne vinaigrette
- Boston bibb salad
  cherry tomatoes, sliced cucumbers and herb vinaigrette
- Bambara Caesar salad
  parmesan croutons
- Port-poached pear and mixed greens salad
  candied walnuts, gorgonzola and honey thyme vinaigrette

**APPETIZER OPTION**
The following may be added if you prefer a four-course dinner
- Maine crab cake
  micro-greens preserved lemon and spicy mayo
  $8 per person
- Mushroom and goat cheese arancini
  honey drizzle
  $7 per person
- Wild mushroom ravioli
  smoked tomato sauce and parmesan
  $8 per person
- Fresh mozzarella and sliced plum tomatoes
  fresh basil drizzled with olive oil
  $8 per person
- Fried native goat cheese
  chilled ratatouille and yellow tomato vinaigrette
  $8 per person
- Bambara seasonal soup
  $6 per person
- Gnocchi with parmesan cream sauce
  $8 per person
- Tuna tartare
  waffle cut russet potato chips
  $8 per person
- Fruit sorbet intermezzo
  $5 per person

**ENTRÉE**
(choose three)
- Roasted statler chicken
  madiera caramelized onion jus
  $56 per person
- Grilled salmon
  lemon beurre blanc
  $58 per person
- Pan-seared haddock
  lobster beurre blanc
  $58 per person
- Grilled swordfish
  smoked tomato coulis
  $59 per person
- 12 ounce New York strip
  red wine reduction sauce
  $64 per person
- Grilled filet mignon
  wild mushroom ragout
  $66 per person
- Seared atlantic halibut
  roasted tomato beurre blanc
  $67 per person
- Rack of lamb
  rosemary au jus
  $67 per person
- Provençal vegetable tower
  basil oil
  $54 per person
- Wild mushroom ravioli
  smoked tomato sauce and parmesan
  $54 per person
- Petite filet mignon & rosemary scallops
  red wine demi glace
  $71 per person

**DESSERTS**
(select one)
- Flourless chocolate cake
  berry garnish and crème anglaise
- Almond crusted Boston cream round
  raspberry garnish and berry coulis
- White chocolate mousse cosmopolitan
  raspberries and mint
- Sinful chocolate cheesecake
  strawberry garnish and berry coulis
- Layered Espresso torte
  chocolate sauce
- Light lemon mousse torte
  whipped cream on blackberry coulis

*The highest price prevails for all entrees
*Additional $10 for selection of four entrees
*Final menu counts due three business days prior to the event.
*Additional $10 per person for entrée selection day of the event

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NON ALCOHOLIC BEVERAGES

- Assorted sodas $5 each
- Coconut Water $6 each
- Red Bull $6 each
- Saratoga bottled sparkling and still water $5 each
- Assorted local Spindrift sodas $6 each
- Hot chocolate, marshmallows and whipped cream $6 per person
- Hot apple cider with cinnamon sticks $6 per person

COFFEE STATIONS

- Caffe Vita coffee and assorted Mighty Leaf teas
  Break station for up to 1.5 hours
  $6 per person

- Caffe Vita coffee and assorted Mighty Leaf teas
  All day station up to 8 hours
  $12 per person

JOLT STATION COFFEE ENHANCEMENT

- Chocolate covered espresso beans, chocolate stir sticks, biscotti $10 per person

SPIKE IT STATIONS

LEMONADE STAND

- Refreshing flavored lemonades and thirst quenching infused iced teas $6 per person
- Spike it with bourbon, gin and St. Germaine $8 per shot

HOT CHOCOLATE BAR

- Spruce up the standard hot chocolate station with syrups, whipped cream, cinnamon sticks and cookies for dipping $10 per person
- Spike it with Bailey’s, Frangelico, Kahlua and Chambord $8 per shot

COFFEE CART

- Spruce up the standard coffee station with flavored syrups, whipped cream, sprinkles and biscotti $10 per person
- Spike it with Bailey’s, Frangelico, Kahlua and Sambuca $8 per shot

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 8% taxable administrative fee and 7% tax. Please advise catering of any food allergies prior to event.
**BAR SERVICES**

All bar service requires one bar setup per 100 guests at $125 each

### HOSTED BAR CONSUMPTION

- Beer selection $7
- House wine by the bottle $34
- Select brand cocktails $8
- Top shelf brand cocktails $9
- Martinis $12
- Soft Drinks, Juices, Water $5

### CASH BAR

- Beer selection $7
- House wine $8
- Select brand cocktails $9
- Top shelf cocktails $10
- Martinis $14
- Soft Drinks, Juices, Water $5

### BEER, WINE AND SODA PACKAGE BAR

**Budweiser, Bud Light, Anchor Steam, Sam Adams, Lagunitas Day Time IPA, Stella Artois**

<table>
<thead>
<tr>
<th></th>
<th>ONE HOUR</th>
<th>TWO HOUR</th>
<th>THREE HOUR</th>
<th>FOUR HOUR</th>
<th>FIVE HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$17</td>
<td>$24</td>
<td>$31</td>
<td>$38</td>
<td>$42</td>
</tr>
</tbody>
</table>

### SELECT BRANDS PACKAGE BAR

**Smirnoff Vodka, Smirnoff Citron Vodka, Bacardi Rum, El Jimador Tequila, Beefeater Gin, Evan Williams Bourbon, Dewars Scotch, Jack Daniels Whiskey, Sailor Jerry Rum, Templeton Rye**

<table>
<thead>
<tr>
<th></th>
<th>ONE HOUR</th>
<th>TWO HOUR</th>
<th>THREE HOUR</th>
<th>FOUR HOUR</th>
<th>FIVE HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$20</td>
<td>$27</td>
<td>$35</td>
<td>$40</td>
<td>$45</td>
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</tbody>
</table>

### TOP SHELF BRANDS PACKAGE BAR

**Ketel One Vodka, Ketel One Citron, Plymouth Gin, Plantation Rum, Bulleit Rye, Bulleit Bourbon, Partida Silver, Del Maguey Mezcal, Bowmore 12 yr, Cointreau, and Grand Marnier**

<table>
<thead>
<tr>
<th></th>
<th>ONE HOUR</th>
<th>TWO HOUR</th>
<th>THREE HOUR</th>
<th>FOUR HOUR</th>
<th>FIVE HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$24</td>
<td>$29</td>
<td>$37</td>
<td>$44</td>
<td>$50</td>
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</table>

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**COCKTAIL ENHANCEMENTS**

**CLASSIC**

- **Kimpton House Martini** with a lemon or olive
- **Sweet Vermouth Manhattan** garnished with a cherry
- **Negroni** on the rocks
  - $12 each

**WELLNESS**

- **Organic Agave Margarita** A lighter version of the classic
- **Blackbird** Gin, lime juice, basil syrup and blackberries
- **Red Dawn** Vodka, limoncello, lemon juice and pomegranate
  - $12 each

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