

Breakfast Options

CONTINENTAL BREAKFAST

Continental breakfast includes muffins, pastries, tea breads, butter, jam, sliced fruit, fresh orange juice, regular and decaffeinated coffee, and hot teas.

Enhancements:

Whole fruit
Bagels, cream cheese
Individual fresh fruit yogurts
Cranberry pastry twist
Fruit, yogurt and granola parfaits
Chocolate-hazelnut crunch croissants
Breakfast sandwiches
Bottled water

BREAKFAST BUFFETS

All breakfast buffets include muffins, pastries, tea breads, butter, jam, sliced fruit, fresh orange juice, regular and decaffeinated coffee, and hot teas.

Gourmet Oatmeal Station

Hot oatmeal, milk, yogurt, fresh berries, candied nuts, brown sugar, raisins

Sweet Start Hot Breakfast

Whole wheat waffle sticks, maple syrup, berry compote, whipped cream

Hearty and Hot Breakfast

Fresh vegetable frittata or classic scrambled eggs, home fries, bacon or sausage

Healthy Start Breakfast

Scrambled Egg Beaters, seasonal vegetables, turkey sausage, fruit and yogurt parfaits, multigrain muffins, whole wheat bagels, light cream cheese, jam

Prices are per person, based on a minimum of 30 people. A supplemental fee of \$5 per person will be applied for groups of fewer than 30 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax to the above price.

Menu items, prices, and tax are subject to change.

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health. Before placing your order, please inform your coordinator if anyone in your party has a food allergy.

Lunch Options

BOXED LUNCHES

Kettle chips, pasta salad, brownies, soda or bottled water

Beacon Hill Wraps

Gourmet wraps: rare roast beef, grilled peppers, honey-ancho mayonnaise; honey-roasted turkey, pesto; grilled vegetables, hummus

House-Brined Chicken Breast Sandwich

Grilled Kaiser roll, garlic mayonnaise, lettuce, tomato

BUFFETS

Brewed regular and decaffeinated coffee and hot teas are included with your luncheon buffet.

Boston Common Deli

Ham, turkey, roast beef, salami, cheeses, herb mayonnaise, Dijon mustard, lettuce, tomato, red onion; iceberg and romaine salads, buttermilk ranch or Italian dressing; German potato salad; garden vegetable rotini pasta salad; rolls, sliced breads; brownies

Public Garden Sandwich

Croissants with chicken, egg and tuna salads, smoked ham and honey-roasted turkey; lavash bread with rare roast beef, sour cream, dill spread; ciabatta with roasted vegetables smoked tomato, fresh mozzarella; assorted salads; freshly baked cookies

Harvard Yard Soup and Salad

Cream of tomato soup, New England clam chowder; Caesar salad, field greens and dressing; glazed vegetables; rolls and breads; potato chips; brownies

PLATES

Chilled entrées include rolls and butter, cookies and brownies, brewed regular and decaffeinated coffee, and hot teas.

Mediterranean Marinated Breast of Chicken

Baby lettuces, micro greens, red onions, kalamata olives, cucumbers, feta cheese, artichokes, grilled fresh vegetables, roasted tomatoes, oregano-red wine vinaigrette

Roasted Balsamic Garlic Chicken

Statler breast of chicken, vegetable couscous, fire-roasted tomatoes, artichoke hearts, fresh mozzarella, romaine, olive crostini, herb vinaigrette

Leek and Pink Peppercorn Arctic Char

Farmed Arctic char, greens, leek and pink peppercorn vinaigrette, quinoa, cucumber salad

Horseradish Tenderloin

Beef tenderloin, horseradish aioli, crispy cayenne-spiced fried onions, ciabatta roll, baked potato salad



We proudly feature ocean-friendly seafood choices recommended by the New England Aquarium's Sustainable Seafood Programs.

Prices are per person, based on a minimum of 30 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax to the above price. Menu items, prices, and tax are subject to change.

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health. Before placing your order, please inform your coordinator if anyone in your party has a food allergy.

Break Options

BREAK DISPLAYS

Tortilla Display

Tricolored tortilla chips, pico de gallo, black bean and corn salsa, guacamole

Individual Snack Cups

Crudités cup with ranch dip, hummus cup with vegetables, pita chips, fresh fruit sticks, yogurt dip

Make Your Own Trail Mix

Please select five:

Dried cranberries, M&M's®, almonds, banana chips, yogurt-covered raisins, pepitos, dried coconut flakes, Pepperidge Farm Goldfish®, wasabi peas, mixed gourmet nuts, pretzels

The Patriot Candy Break

Assortment of red, white, and blue candies (three each)

Power Punch

Power bars, granola bars, trail mix, whole fruit, Stonyfield fruit yogurt smoothies

Fenway Feast

Warm pretzels, mustard, mini pigs in a blanket, popcorn (caramel or cheese), miniature candy bars

Tea Time

Tea sandwiches, individual open-faced sandwiches, mini scones, petits fours, hot teas

A LA CARTE SNACK ITEMS

Assorted prepackaged chips/popcorn/pretzels

Assorted movie theater-style candy

House-made potato chips with French onion dip

Cookies

Brownies

Soda/bottled water

Lemonade/iced tea beverage station

Brewed coffee/decaf or hot tea

Snapple beverages

Prices are per person, based on a minimum of 30 people. A supplemental fee of \$5 per person will be applied for groups of fewer than 30 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax to the above price.

Menu items, prices, and tax are subject to change.

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health. Before placing your order, please inform your coordinator if anyone in your party has a food allergy.