

Spring & Summer Seasonal Menu

PASSED HOR D'OEUVRES

Hot Appetizers

Mini Chicken and Waffles

Peach-horseradish maple syrup

Firecracker Shrimp Spring Roll

Sriracha Thai sauce

Grilled Corn and Edamame Quesadilla

Smoked tomato aioli

Cold Appetizers

Peach Brûlée Bruschetta

Goat cheese

Cucumber Bite

Avocado tomato ranch

Deviled Egg

Sundried tomato, bacon, and dill

COCKTAIL DISPLAYS

Bruschetta Bar

Grilled shrimp, green olive tapenade, marinated cherry tomatoes and fresh mozzarella, spiced goat cheese, quinoa salad, roasted peppers agrodolce, roasted artichoke hearts, grilled Tuscan bread

Chilled Triple Melon Gazpacho

Cantaloupe, honeydew melon, and watermelon

STROLLING DINNERS

Carved Herb-Crusted Arctic Char

Roasted tomato risotto, haricots verts, artichoke hearts and baby carrots, lemon beurre blanc

Mac 'n' Cheese Bar

Choice of two cheeses: Brie, Gruyère, aged cheddar; Toppings: Smoked bacon, roasted garlic, toasted breadcrumbs, shiitake mushrooms, caramelized onions, scallions, pickled jalapeños, and crusty toast points

New England Fish and Chips

Local-sourced fish, shoestring fries, fried onions, cocktail sauce, and tartar sauce in yesterday's news

Lemon Chicken Tagine

Braised boneless chicken with ginger, coriander, cumin, cinnamon, and turmeric, basmati rice pilaf with green chilies and cilantro, lemon tahini sauce

Dessert station

Mini Cheesecake and Pops

Blueberry vanilla cheesecake, strawberry cheesecake, key lime cheesecake, mocha bread pudding pops, Maine blueberry bread pudding pops, sweet key lime tartlet

PLATED DINNERS

Appetizers

Three Pea Salad

Sugar snap peas, snow peas, English peas, pea tendrils, mache, red pepper purée, saffron oil

Spring Farro Upland Cress Salad

Grilled asparagus, smoked cheddar cheese, semi-dried tomatoes, scallions, creamy caramelized onion dressing

Watermelon Feta Cheese Salad

Baby spinach, pistachio crumb, passion fruit mint vinaigrette

Grilled Apricot and Burrata Salad

Watercress, radish, shaved fennel, and Chardonnay vinaigrette

Entrées

Pan-Seared Wild Striped Bass Fillet

Parsley gnocchi, sautéed rainbow chard, San Marzano tomato caper olive sauce

Seared Free-Range Chicken Breast

Goat cheese polenta, spring onions, asparagus, baby carrots, red pepper, roasted garlic coulis

Pesto Grilled Cauliflower Steak

Butternut squash and kale crispy quinoa, roasted pine nuts

Desserts

Chocolate caramel pyramid
Raspberry vanilla macaroon
Sweet key lime tartlet



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 50 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.