



## DINING & DESSERTS



**APPETIZERS**

**Baby Kale Candy Cane Beets, Hazelnuts, Ricotta Salata V GF**

**Vanilla-Scented Kabocha Squash Bisque VG GF**

**Poached Lobster and Winter Vegetable Pastry**

**Little Gem Caesar Watermelon Radish, Colatura Vinaigrette, Parmesan, Garlic Crumbs**

**Arugula and Apple Salad Baby Arugula, Honeycrisp Apples, Crumbled Blue Cheese, Shaved Red Onion, Apple Cider Vinaigrette V GF**

**Baby Arugula Merlot-Poached Pears, Pickled Fennel, Shaved Radish, Red Wine Vinaigrette VG GF**

**Roasted Sweet Potatoes Seared Figs, Banana Peppers, Sweet Chili Oil VG GF**

**Crab Cake Remoulade, Chesapeake Bay Roasted Potato**

**Delicata Squash Frisée, Local Burrata, Mozzarella, Sage Vinaigrette V GF**

**Radish and Fava Bean Salad Field Greens, Red Onion, Cilantro, Crumbled Feta, Tahini Sauce**

**Frisée and Beet Salad Roasted Yellow and Red Beets, Goat Cheese, Shallot-Citrus Vinaigrette**

**Wild Mushroom Cavatelli Mizuna, Sweet Cream, Italian Sausage, Lemon Zest**

**ENTRÉES**

**Grilled Atlantic Swordfish Rainbow Chard, Roasted Cauliflower, Lime Beurre Blanc GF**

**Nordic Blu Norwegian Salmon Potato Cream, Buttered Asparagus, Glazed Globe Carrots, Lemon Vinaigrette GF**

**Miso-Glazed Cod Shiitake Mushroom, Pickled Ginger**

**Casco Bay Hake Toasted Farro, Celery Root, Fava Bean Succotash, Goose Egg Béarnaise**

**Statler Chicken Butterball Potato Espuma, Broccoli Florets, Charred Spring Onion, Creamed Kale GF**

**Bacon-Wrapped Filet Mignon Forked Fingerlings, Charred Texas Onion, Swiss Chard, Garlic Demi-Glace GF**

**Grilled Beef Sirloin Maple-Whipped Sweet Potatoes, Pancetta-Seared Brussels Sprouts, Cognac Peppercorn Cream Sauce GF**

**Slow-Braised Beef Short Rib Rainbow Chard, Forked Fingerlings, Red Wine Reduction GF**

**Porcini-Rubbed Grilled Sirloin Crushed Fingerling Potatoes, Asian Kale, Red Wine Demi-Glace GF**

**Crisp-Skinned Nordic Blu Norwegian Salmon Yukon Gold Potato and Parsnip Purée, Root Vegetables and Citrus Beurre Blanc GF**

**Flat-Iron Steak Potato, Braised Leeks, Bordelaise Sauce, Garlic Scape, Compound Butter, Rosemary GF**

**Wild Mushroom Risotto Mascarpone, Green Garlic, Baked Ricotta, Lemon Oil GF**

**Stuffed Cabbage Red Rice, Quinoa, Oranges, Pistachio, Candied Tomatillos, Oyster Mushrooms, Mushroom Broth**

**Butternut Squash, Leek and Parmesan Cheese Tart Vegetable Slaw and Quinoa Pilaf V GF**

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Protecting the blue planet

Special Events

617-973-5205  
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1 Central Wharf  
Boston, MA 02110

# STROLLING DINNER

## INTERNATIONAL FOOD HALL

**Steak Frites** *Salt-and-Pepper-Encrusted Tenderloin, Green Horseradish Cream, Homemade Potato Crisps* **GF**

**Moroccan Chicken in Tender Lettuce Wraps** *Toasted Couscous, Middle Eastern Vegetable Salad*

**Fish Tacos** *Cabbage, Avocado Crema, Pico de Gallo, Pickled Red Onions*

**Asian Noodle Salad** *Shredded Carrots, Red and Yellow Bell Peppers* **VG**

## "LA POUCHE CHADE" (THE HOT POCKET)

*Fillings Wrapped in Puff Pastry*

**Boeuf Bourguignon** *Braised Onion, Mushrooms, Bacon, Red Wine Sauce*

**Chicken Oyster Cordon Bleu** *Mandrage French Ham, Gruyère, Caramelized Cipollini Onions*

**Roasted Root Vegetable** *Poached Tomato, Parsnip Purée, Grilled Eggplant, Camembert* **V**

**Brie de Meaux Chocolate Hazelnut Pocket** *Macerated Raisin, Fresh Grape* **V**

## ONE IF BY LAND, TWO IF BY SEA

**Heirloom Squash Salad** *Maplebrook Farms Mozzarella, Sweet Sage, Spinach, EVOO, Garlic Crisp* **V**

**Trio of Vibrant Chilled Soups** *Potato Leek, Ginger Carrot, Wild Mushroom* **V GF**

**Pan-Seared Nordic Blu Norwegian Salmon** *Saffron Beurre Blanc* **GF**

**Roasted Sea Bass** *Shiitake Mushroom, Pickled Ginger* **GF**

## MOROCCAN

**Freshly Baked Flatbread** *Carrot Hummus, Cucumber Yogurt, Harissa*

**Moroccan-Spiced Chicken Tagine** *Vegetables, Couscous, Sultanas* **GF**

**Roasted Rack of Lamb** *Old World Spices, Basmati Rice, Toasted Almonds*

**Citrus Salad** *Red Onion, Coriander-Cumin Vinaigrette* **VG GF**

**Marinated Carrot Salad** *Crispy Chickpea, Dried Fruit, Almonds* **VG GF**

## FLAVORS OF PROVENCE

**Pissaladière** *Tartine Crust, Onions, Olives*

**Salad Niçoise** *Yellowfin Tuna, Tomatoes, Haricot Verts, Marinated Olives* **GF**

**Ratatouille** *Stewed Tomatoes, Eggplant, Zucchini, Onion* **GF**

**Lavender Duck** *Quince Chutney* **GF**

**Chef's Selection of Country Cheese from Provence** *Rustic Bread*

## SOUTHERN

*Served with Selection of Seasonal Jams, Pimiento Cheese, Butter, Honey, Hot Sauce*

**Popcorn Buttermilk Fried Chicken** *White and Dark Meat* **GF**

**House-Made Buttermilk Biscuits** *Slow-Cooked Barbecued Beef Brisket*

**Traditional Southern Potato Salad** *Duke's Mayonnaise, Chives, Shallots* **GF**

**Macaroni and Cheese** *Cheddar Sauce*

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# STROLLING DINNER

## EMPANADA STATION

*Served with Chimichurri Sauce, Tarragon Sauce, Jalapeño Chutney*

**Beef, Chicken, and Shrimp Empanada**

**Spinach and Crab Spread**

**Shaved Fennel, Aged Sherry Vinegar and Red Onion Salad **VG GF****

**Rosemary Asiago Cheese Straws **V****

## PORTUGUESE STATION

**Bacalao Salt Cod **GF****

**Roasted Clams and Chourico, White Wine **GF****

**Paella Chicken *Peppers, Plums, Garlic, Shrimp***

**Carne Vinha D'alhos *Garlic Wine-Marinated Pork* **GF****

## SMALL PLATE STATION #1

*Choice of Two Items*

**Braised Boneless Beef Short Rib *Garlic Mashed Potatoes, Roasted Root Vegetable Confetti, Red Wine Reduction* **GF****

**Coriander-Encrusted Crispy Chicken *Roasted Red Bliss Potatoes, Sautéed Brussels Sprouts, White Wine Au Jus***

**Cheese Tortellini *Carbonara, Peas, Parmesan Cream Sauce* **V****

**Basil Gnocchi *Roasted Patty Pan Squash, Puttanesca* **V****

## SMALL PLATE STATION #2

*Choice of Two Items*

**Roast Filet Mignon *Celeriac Gratin, Wild Mushroom, Pink Peppercorn* **GF****

**Pan-Seared Diver Scallops *Pernod Sauce Green Grits***

**Pan-Seared Nordic Blu Norwegian Salmon *Apple and Fennel Slaw, Fava Bean Purée***

**Beet Ravioli *Poppyseed Buerre Blanc, Aged Goat Cheese* **V****

**Roasted Vegetable Tart Tatin *Squash, Potatoes, Black Olive Tapenade* **VG****

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# DESSERTS

## PLATED DESSERTS

**Raspberry Truffle Tower** *Chocolate Cake, Raspberry Jam, Chocolate Mousse and Ganache* **GF**

**Rêves du Chocolate** *Flourless Chocolate Cake, Chocolate Ganache*

**Berry Tart** *Frangipane, Pastry Cream, Assorted Berries*

**Boston Cream Pie** *Yellow Cake, Bavarian Mousse, Chocolate Glaze, Toasted Almonds*

**Peanut Butter Tower** *Chocolate Cake, Peanut Butter Mousse, Dark Chocolate Ganache, Toasted Hazelnuts* **GF**

**Lemon Blueberry Tart** *Frangipane Tart, Lemon Curd, Fresh Blueberries*

**Trio of Miniature Desserts** *Fresh Fruit Tart, Seasonal Ricotta Cannoli, Tiramisu*



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# DESSERT STATIONS

## INDIVIDUAL POT DE CRÈME GF

Chocolate Custard *Sweet Cream*

White Chocolate Custard *Lemon and Raspberry Cream*

Maple-Infused Custard *Salted-Bacon Brittle*

## CHURRO BAR

Warm Homemade Churros

Toppings May Include: *Toasted Almonds, Coconut Flakes, Sprinkles, White Chocolate Shavings, Warm Chocolate Sauce, Warm Caramel Sauce*

## WAFFLE SUNDAE STATION

Belgian Buttermilk Waffles

Toppings May Include: *Strawberry Sauce, Chocolate Sauce, Assorted Berries, Whipped Cream, Hot Maple Syrup Butter*

## BANANAS FOSTER

Homemade Banana Beignets

Chocolate-Dipped Bananas

Toppings May Include: *Vanilla Bourbon Caramel Sauce, Caramelized Banana Wedge Anglaise, Cranberry Grand Marnier*

## SWEET CREPE STATION

Fresh Crepes *Filled with Bavarian Crème*

Toppings May Include: *Caramel Sauce, Chocolate Sauce, Mixed Berry Compote, Freshly Whipped Cream, Pecans, Bananas, Strawberries*

## COOKIE AND BROWNIE BAR

Seasonal Selections of House-Baked Cookies and Brownies

Toppings May Include: *Sweet Cream, Molten Chocolate, Toasted Coconut, Toasted Almonds, Peanut Butter Sauce*

## PETIT FOURS

Chef's Seasonal Selection of Mini Sweets

## FRESH BAKED PIES

Maple Buttermilk Brûlée

Pear and Ginger *Streusel Crumble*

Double Crust Apple *Rosemary Caramel*

Pumpkin *Graham Cracker Crust with Pepita-Sage Brittle*

Chocolate Peanut Butter

## BEN & JERRY'S ICE CREAM SUNDAE BAR

Phish Food, Cherry Garcia, Mango Mango

Toppings May Include: *Molten Chocolate, Strawberry Sauce, Sweet Cream, Mini M&M's, Crushed Oreos, Jimmies, Nuts*

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# BARBECUE

Our barbecue buffet is open for one and a half hours. All plates and cups used are biodegradable and compostable. Buffet includes house-made potato chips, iced tea, and lemonade.

## COMBINATION ENTRÉES

Please select one

**Burgers and Dogs** *Angus Burgers, All-Beef Hot Dogs, Lettuce, Tomato, Cheese, Mayonnaise, Corn Relish, Red Bean Chili, Mustard, Ketchup, Buns (Veggie Burgers Available)*

**Chicken, Brisket, and Sausages** *Char-Broiled Chicken Breasts, Slow-Cooked Beef Brisket, Maple Brown Sugar, Barbecue Sauce, Smoked Grilled Sausages, Cornbread, Sweet Butter*

**Grilled Steak and Turkey Tips** *Marinated and Grilled Choice Steak and Herbed Turkey Tips, Artisan Rolls, Chimichurri*

## SIDE DISHES

Please select three

**Loaded Baked Potato Salad** *Bacon, Cheddar Cheese, Scallion, Sour Cream Dressing* **GF**

**Caesar Salad** *Croutons, Parmesan Cheese* **V**

**Mixed Greens Salad** *Citrus-Shallot Vinaigrette* **VG GF**

**Corn On The Cob** *Whipped Honey Butter* **V**

**Tricolored Tortellini Pasta Salad** *Basil Pesto* **V**

**Seasonal Grilled Vegetable Platter** *Aged Balsamic Vinegar* **VG GF**

**Whole Wheat Pasta Salad** *Sweet Peppers, Olives, Parmesan Cheese, Tomatoes* **V**

**Cracked Bulgur Wheat Salad** *Parsley, Plum Tomatoes, Chopped Cucumber, Mint* **V**

## DESSERT

Please select one

**Sliced Melons** *Honeydew, Cantaloupe, Watermelon* **VG GF**

**Blueberry Cobbler** *Warm Blueberries, Flaky Short Dough* **V**

**Cookies and Bars** *Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies* **V**

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# COASTAL CLAMBAKE

Our coastal clambake is open for one and a half hours. All plates and cups used are biodegradable and compostable. Buffet includes iced tea and lemonade.

## RECEPTION

**Soup Station** *New England Clam Chowder or Chilled Gazpacho*

## DINNER

**1¼-pound Maine Lobsters**  
**Steamed Little Neck Clams**  
**Drawn Butter and Broth**  
**Herb-Marinaded Grilled Breast of Chicken**  
**Cornbread with Sweet Butter**

## SIDE DISHES

*Please select three*

**Loaded Baked Potato Salad** *Bacon, Cheddar Cheese, Scallion, Sour Cream Dressing* **GF**  
**Caesar Salad** *Croutons, Parmesan Cheese* **V**  
**Mixed Greens Salad** *Citrus-Shallot Vinaigrette* **VG GF**  
**Corn on the Cob** *Whipped Honey Butter* **V**  
**Tricolored Tortellini Pasta Salad** *Basil Pesto* **V**  
**Seasonal Grilled Vegetable Platter** *Aged Balsamic Vinegar* **VG GF**  
**Whole Wheat Pasta Salad** *Sweet Peppers, Olives, Parmesan Cheese, Tomatoes* **V**  
**Cracked Bulgur Wheat Salad** *Parsley, Plum Tomatoes, Chopped Cucumber, Mint* **V**

## DESSERT

*Served with freshly brewed regular coffee, decaffeinated coffee, and an assortment of herbal teas*  
*Please select one*

**Sliced Melons** *Honeydew, Cantaloupe, Watermelon* **VG GF**  
**Strawberry Shortcake** *Marinated Strawberries, Shortcake, Vanilla Bean Whipped Cream*  
**Cookies and Bars** *Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies* **V**

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