DINING & DESSERTS
Our entrée selections include Chef’s Seasonal Selection of artisanal bread and butter, freshly brewed regular and decaffeinated coffee, and an assortment of hot teas.

**APPETIZERS**

- **Baby Kale**  Candy Cane Beets, Hazelnuts, Ricotta Salata  V  GF
- **Little Gem Caesar**  Watermelon Radish, Colatura Vinaigrette, Parmigiano-Reggiano, Garlic Crumbs
- **Stinging Nettle Gnocchi**  English Peas, Flowering Rapini, Whipped Ricotta, Charred Lemon Sage  V
- **Lemon Crab Risotto**  Grilled Asparagus, Aged Parmigiano-Reggiano  GF
- **Crab Cake**  Pommery Mustard Sauce, Garden Herbs
- **Heirloom Tomatoes**  Grilled Peaches, Burrata, Mozzarella, Mint, Basil  V  GF
- **Strawberry and Rhubarb**  Frisée, Arugula and Mizuna, Daikon, Pecans, Chervil Vinaigrette  V  GF
- **Radish and Fava Bean Salad**  Field Greens, Red Onion, Cilantro, Crumbled Feta, Tahini Sauce  V
- **Seasonal Greens**  Blood Orange, Pistachios, Feta  V
- **Cucumber Salad with Fennel-Seared Scallop**  Microgreens, Beet Vinaigrette
- **Frisée and Beet Salad**  Roasted Yellow and Red Beets, Goat Cheese, Shallot-Citrus Vinaigrette  GF
- **Herbed Ricotta and Heirloom Tomato Tart**  Fresh Basil Purée
- **Rocket Arugula, Strawberry, and Kiwi Salad**  Local Goat Cheese with Lavender Honey
- **Lime Dressing**  V  GF

**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**  Green Garlic Creamy Polenta, Fava Bean Succotash, Goose Egg Béarnaise
- **Statler Chicken**  Anna Potatoes, Creamed Beet Greens, Ember-Roasted Asparagus, Citrus Jus  GF
- **Bacon-Wrapped Filet Mignon**  Forked Fingerlings, Charred Texas Onion, Swiss Chard, Garlic Demi-Glace  GF
- **Ribeye Cap Steak**  Sugar Snap Peas, Confit Fingerlings, Horseradish Espuma  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
- **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

V = vegetarian  VG = vegan  GF = made without gluten

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. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax. 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.
STROLLING DINNER

ONE IF BY LAND, TWO IF BY SEA
Local Heirloom Cherry Tomato Salad Maple Brooke Farms Mozzarella, Arugula, Sweet Basil, Balsamic Reduction, Extra-Virgin Olive Oil, Garlic Crisp V
Trio of Vibrant Chilled Soups Spring Pea, Ginger Carrot, Citrus Beets V GF
Pan-Seared Faroe Island Scottish 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

STREET CAR TACO
Carne Asada Beef
Crispy Roasted Pork
Braised Chipotle Chicken
Chef’s Selection of Taco Bar Toppings Fresh Pico de Gallo, Avocado, Shredded Lettuce, Cheddar Jack Cheese, Pickled Red Onion, Black Olive Tapenade, Fresh Cilantro, Pineapple, Chipotle Crema GF

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

FLAVORS OF PROVENCE
Pissaladière Tartine Crust, Onions, Olives
Salad Niçoise Tuna, Tomatoes, Haricot Verts, Marinated Olives GF
Ratatouille Stewed Tomatoes, Eggplant, Zucchini, Onion GF
Lavender Duck Quince Chutney GF
Chef’s Selection of Country Cheeses from Provence Rustic Bread

ENCHANTED GARDEN
Tuscan Kale Caesar Salad Red Endive, Smoky Chorizo Crumbles, Creamy Garlic Dressing GF
Marinated Haricot Verts Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette GF
English Cucumber Fresh Dill, Shaved Daikon, Sweet Onion Vinaigrette GF
Potato Timbale Horseradish Cream

V = vegetarian  VG = vegan  GF = made without gluten

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. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax.
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.
STROLLING DINNER

CAPRESE CARVING AND SALT BAR
Vine-Ripened Tomato Gazpacho Crème Fraîche VG GF
Heirloom Yellow Tomato Gazpacho Chive Oil VG GF
Green Tomato Gazpacho Ancho Chili Oil VG GF
Chef’s Toy Box of Heirloom Tomatoes Fresh Mozzarella, Basil Leaf VG GF
Basil Bruschetta Sundried Tomato Relish GF
Pesto Crostini Roma Tomato Jam, Aged Balsamic Vinegar and Rosemary-Infused Extra-Virgin Olive Oil, Gray Sea Salt, Pink Himalayan Salt

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
Oven-Roasted 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

V = vegetarian    VG = vegan    GF = made without gluten

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. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax. 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.
**PLATED DESSERTS**

<table>
<thead>
<tr>
<th>Dessert Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raspberry Truffle Tower</td>
<td>Chocolate Cake, Raspberry Jam, Chocolate Mousse and Ganache <strong>GF</strong></td>
</tr>
<tr>
<td>Rêves du Chocolate</td>
<td>Flourless Chocolate Cake, Chocolate Ganache</td>
</tr>
<tr>
<td>Berry Tart</td>
<td>Frangipane, Pastry Cream, Assorted Berries</td>
</tr>
<tr>
<td>Boston Cream Pie</td>
<td>Yellow Cake, Bavarian Mousse, Chocolate Glaze, Toasted Almonds</td>
</tr>
<tr>
<td>Peanut Butter Tower</td>
<td>Chocolate Cake, Peanut Butter Mousse, Dark Chocolate Ganache, Toasted Hazelnuts <strong>GF</strong></td>
</tr>
<tr>
<td>Lemon Blueberry Tart</td>
<td>Frangipane Tart, Lemon Curd, Fresh Blueberries</td>
</tr>
<tr>
<td>Trio of Miniature Desserts</td>
<td>Fresh Fruit Tart, Seasonal Ricotta Cannoli, Tiramisu</td>
</tr>
</tbody>
</table>

V = vegetarian  VG = vegan  GF = made without gluten

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. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax. 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.
DESSERT STATIONS

ZABAGLIONE
Olive Oil Cake Bites, Lady Fingers, Chocolate Genoise, Biscotti, Chocolate Cookie Straws, Shortbread Cookies, Candied Citrus Rinds, Seasonal Berries

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

CHURRO BAR
Warm Homemade Churros
Toppings May Include: Toasted Almonds, Coconut Flakes, Sprinkles, White Chocolate Shavings, Warm Chocolate Sauce, Warm Caramel Sauce

PETIT FOURS
Chef’s Seasonal Selection of Mini Sweets

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

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

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. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax.

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

Before placing your order, please inform your coordinator if anyone in your party has a food allergy.

V = vegetarian  VG = vegan  GF = made without gluten
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**

---

**V = vegetarian  VG = vegan  GF = made without gluten**

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. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax. 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.
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-Marinated 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

V = vegetarian  VG = vegan  GF = made without gluten

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. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax. 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.