



Banquet Menus

Breakfast Buffets

Buffets for less than 25 people will be charged a \$100 Fee

Continental Breakfast

Freshly Sliced Seasonal Fruits
Assortment of Danish, Muffins, Pastries and Croissants
Fresh Creamery Butter and Fruit Preserves
Carafes of Chilled Juices
Coffee, Tea and Decaffeinated Coffee
\$11.95++

Traditional Buffet

Freshly Sliced Seasonal Fruits
Scrambled Eggs
Bacon or Sausage and Home Fries
Assorted Muffins and Croissants
Fresh Creamery Butter and Fruit Preserves
Carafes of Chilled Juices
Coffee, Tea and Decaffeinated Coffee
\$16.95++

Hungry People Only!!

Freshly Sliced Seasonal Fruits
Assorted Cold Cereals with Milk
Assorted Muffins and Croissants
Fresh Creamery Butter and Fruit Preserves
Scrambled Eggs
French Toast with Syrup
Bacon or Sausage and Home Fries
Carafes of Chilled Juices
Coffee, Tea and Decaffeinated Coffee
\$18.95++

MEETING PLANNERS SPECIAL

Pre-Meeting

Freshly Sliced Seasonal Fruits
Assortment of Danish, Muffins, Pastries and Croissants
Fresh Creamery Butter and Fruit Preserves
Carafes of Chilled Juices
Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Coffee, Tea and Decaffeinated Coffee

Mid-Afternoon

Fresh Baked Cookies, Assorted Dessert Bars, Fudge Brownies, Nutritional Bars
Assorted Soft Drinks and Bottled Water
Coffee, Tea and Decaffeinated Coffee
\$14.95 ++

Plated Breakfasts

All breakfasts include carafes if chilled juices, coffee, tea and decaffeinated coffee

Scrambled Eggs

Bacon or Sausage and Home Fries
Fresh Baked Pastries
Fresh Creamery Butter and Fruit Preserves
\$12.95++

Cinnamon French Toast or Pancakes with Syrup

Bacon or Sausage
Fruit Garnish
\$10.95++

Breakfast Sandwiches

Croissant, Bagel, English Muffins or Wraps with Eggs and Cheese
Bacon or Sausage and Home Fries
Fruit Garnish
\$10.95 ++

Breakfast Enhancements

The following items are available to be added to any Buffet, Meal or Break

- Individual Flavored Yogurts \$2.75 per person
- Cinnamon French Toast or Pancakes with Vermont Maple Syrup \$3.25 per person
- Smoked Salmon with Assorted Bagels, Red Onion, Capers & Cream Cheese \$9.25 per person
- Yogurt and Granola Parfait with Fresh Seasonal Berries \$5.95 per person
- Assorted Cold Cereals with 2% Milk \$3.75 per person
- Bagels and Cream Cheese \$3.75 per person
- Belgian Waffles with Strawberry Sauce, Fresh Whipped Cream and Syrup \$4.50 per person

Chef's Omelette Station

Fresh Whole Eggs, Low Cholesterol Eggs and Egg Whites
Assorted Fillings and Chesses
\$7.95 per person
Requires One Chef Attendant per 75 Guests at \$75.00/Chef

Lunch Sandwiches and Salads

Choice of dessert, coffee, hot tea selection and decaffeinated coffee & assorted sodas

Grilled Chicken Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Caesar Dressing,
Served with Fresh Baked Rolls
\$15.95++

Chicken Club Salad

Mixed Greens, Bacon Bits, Tomatoes, Grilled Chicken, and a Balsamic Dressing
\$15.95++

Cape Codder Wrap

Fresh Sliced Turkey, Cranberry Sauce, Traditional Bread Stuffing, Lettuce, Tomato, and Mayonnaise
Served with Potato Salad
\$15.95++

French Dip

Freshly Sliced Roast Beef on a Warm Baguette Served with Au Jus and Potato Salad
\$17.95++

Fresh Lobster Salad Roll

Lobster Meat, Celery, and a Homemade Lemon Mayonnaise Served with Chopped Lettuce on a
Freshly Grilled Roll,
Served with Potato Salad
Market Price

Desserts

(choice of one)

Carrot Cake ~ Chocolate Cake ~ Apple Pie ~ Cheesecake with Strawberry Sauce

Boxed Lunch Sandwiches and Wraps

*Served with chef's choice of whole fruit and cookies and assorted sodas
Please select two options for less than fifty people*

Roast Beef and Boursin Cheese Wrap
Vegetable and Hummus Wrap
Han and Swiss Cheese Sandwich
Turkey and Cheddar Cheese Sandwich

\$16.95 ++

Hot Luncheon Entrees

*Served with either soup du jour or a fresh garden salad
Choice of dessert, coffee, hot tea selection and decaffeinated coffee & assorted sodas
Please select one entrée, \$2/per person split meal fee applies to 2 entrée choices*

Herb Stuffed Chicken Breast

Brown Gravy, Oven Roasted Potatoes and Fresh Vegetables
\$18.95++

Chicken Marsala

Topped with Mushroom Marsala Demi Glaze
Tossed with Penne Pasta
\$18.95 ++

Choice Select Roast Beef

Mashed Potato and Vegetable Medley
\$19.95++

Cheese Lasagna

Garlic Bread and Fresh Seasonal Vegetable
\$17.95++

Baked Haddock

Topped with Delicate Cracker Crumb Topping, Grilled Lemon and Pickled Ginger
Rice Pilaf and Fresh Seasonal Vegetable
\$19.95++

Desserts

(choice of one per group)

Carrot Cake
Chocolate Cake
Apple Pie
Cheesecake with Strawberry Sauce

Lunch Buffets

Lunch Buffets have a minimum of 25 guests, parties with less than 25 guests will be charged a \$100 fee

Waterfront Deli Buffet

Soup du Jour
Garden Salad with Tomatoes, Cucumbers, Carrots, and your choice of dressing
Red Bliss Potato Salad
Sliced Roast Beef, Turkey, Tuna Salad
Swiss and American Cheeses
Cole Slaw, Lettuce and Tomato, Relish Tray and Condiments
Assortment of Bagged Potato Chips
Assorted Breads and Rolls
Chef's Choice of Desserts
Assorted Sodas, Bottled Water, Coffee, Decaffeinated, Hot Tea Selection
\$20.95++ per person

Sandwich Buffet

Soup du Jour
Garden Salad with Tomatoes, Cucumbers, Carrots, and your choice of dressing
Red Bliss Potato Salad
Choice of 3 Sandwiches or Wraps:

- Roasted Vegetable with Hummus
- Roast Beef and Boursin Cheese
 - Turkey and Cheddar Cheese
- Honey Baked Ham with Swiss Cheese
 - Chicken Caesar Wrap

Cole Slaw, Lettuce and Tomato, Relish Tray and Condiments
Assortment of Bagged Potato Chips
Chef's Choice of Desserts
Assorted Sodas, Bottled Water, Coffee, Decaffeinated, Hot Tea Selection
\$20.95++ per person

Italian Lunch Buffet

Minestrone Soup
Tomato, Fresh Basil, and Fresh Mozzarella Cheese Drizzled in Olive Oil
Caesar Salad with Fresh Parmesan Cheese and Croutons
Penne Pasta Primavera with Tomato Scampi Sauce
Chicken Marsala
Fresh Seasoned Vegetables
Garlic Bread
Tiramisu
Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea Selection
\$21.95++ per person

Southwestern Lunch Buffet

Fresh Tortilla Chips with Salsa
Mixed Green Salad with Cilantro-Lime Dressing
Beef and Chicken Fajitas with Roasted Peppers and Onions
Flour Tortillas
Shredded Lettuce, Chopped Tomatoes, Sour Cream, Cheddar Cheese
Mexican Rice and Black Beans
Chocolate Layer Cake
Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea Selection
\$18.95++ per person

AFTERNOON BREAKS

(Minimum 20 people)

THE FENWAY

Popcorn
Warm Pretzels with Mustard
Cracker Jacks and Peanuts (Shelled)
Assorted Soft Drinks
\$ 9.95++ per person

SNACK TIME

Freshly Baked Cookies
Assorted Dessert Bars and Fudge Brownies
Assorted Soft Drinks and Bottled Water
Coffee, Tea, and Decaffeinated Coffee
\$7.25 per person

ENERGY BREAK

Nutritional Bars
Whole Fresh Fruit
Flavored Yogurts
Chilled Fruit Juices
Assorted Soft Drinks and Bottled Water
Coffee, Tea and Decaffeinated Coffee
\$8.25 per person

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream
Hot Fudge, Butterscotch and Strawberry Toppings
Chopped Nuts, Cherries, Chocolate Jimmies and Whipped Cream
Assorted Soft Drinks and Bottled Water
Coffee, Tea and Decaffeinated Coffee
\$9.25 per person

A la Carte Snacks

Soft Pretzels with Mustard \$24.00++ per dozen
Assorted Cookies \$21.00++ per dozen
Brownies and Dessert Bars \$26.00++ per dozen
Potato Chips, Pretzels, Smartfood Popcorn \$3.50++ per bag
Tortilla Chips and Salsa \$4.25++ per person
Assorted Soft Drinks and or Bottled Waters \$2.00++ each, charged on consumption

Coffee, Decaffeinated Coffee, Hot Tea Selection \$3.95++ per person

HORS D'OEUVRES

Cold Hors d'oeuvres

Jumbo Shrimp Cocktail on ice, served with Cocktail Sauce \$375.00++ per order of 100 pieces
Roasted Tomato Bruschetta \$225.00++ per order of 100 pieces

Hot Hors d'oeuvres

(Per 100 pieces)

Scallops Wrapped in Bacon \$250.00++
Chicken Satays \$175.00++
Beef Satays \$200.00++
Spinach Stuffed Mushrooms \$225.00++
Seafood Stuffed Mushrooms \$225.00++
Kalamata & Goat Cheese Tarts \$200++
Coconut Fried Shrimp \$250.00++
Assorted Spring Rolls \$110.00++
Mini Beef or Chicken Quesadillas \$180.00++
Spanakopita \$180.00++
Native Crab Cakes \$225.00++

Stations

(Minimum of 20 people)

Vegetable Crudités

Seasonal vegetable display with ranch and blue cheese dressings
\$3.95++ per person

Fresh Fruit Display

With Yogurt Dip
\$3.95 ++ per person

Imported and Domestic Cheese Display

Mixed Artisan Cheeses, Assorted Crackers and Breadsticks
\$5.75++ per person

Mediterranean Display

Hummus, & Tabouleh
Kalamata & Assorted Olives, Roasted Red Peppers, Marinated Artichokes,
Pepperoncinis, Feta Cheese & Pita Bread Triangles
\$7.95++ per person

Beef Tenderloin Platter

Thinly Sliced Tenderloin with a Pink Aioli Sauce \$8.25 ++ per person

Carving Stations

Chef attendant required for \$100.00 fee

One Chef per 75 Guests

Herb Crusted Beef Tenderloin

Horseradish Cream, Demi Glaze, Rolls and Butter

\$325.00++ each/ serves 20 people

Slow Roasted Turkey Breast

Ground Mustard, Cranberry Chutney Mayonnaise

Turkey Gravy, Rolls and Butter

\$125.00++ each/ serves 25 people

Pasta Station

Chef attendant required for \$75

One Chef per 75 Guests

Guest Choice of Penne Pasta, Tri Colored Tortellini or Bowtie

Choice of two sauces Zesty Marinara, Fresh Pesto or Creamy Alfredo Sauce

Toppings: Caramelized Onions, Fresh Basil, Proscuitto, Shaved Parmesan,

Fresh Asparagus, Roasted Red Peppers

Garlic Bread Sticks

\$12.95++ per person

Dinner Options

Appetizers

(Choice of one)

Soup du Jour, New England Clam Chowder, Fresh Fruit Cup or
Shrimp Cocktail (add \$3.50 per person)

Salads

(Choice of one)

Classic Caesar

Romaine Lettuce, Fresh Parmesan and Homemade Croutons
Creamy Caesar Dressing

Standard Tossed

Mixture of Iceberg and Romaine Lettuces, Grape Tomatoes, Cucumbers, Red Onions & Shredded
Carrots
Classic Italian Dressing

Mixed Greens

Strawberries, Roasted Walnuts and Feta Cheese, Balsamic Vinaigrette Dressing

Main Courses

(Please select no more than two)

Prosciutto Stuffed Chicken

Baked Chicken Breast Stuffed with Prosciutto and Italian cheeses
Port Wine Mushroom Demi-glaze
\$32.95++

Chicken Piccata

Sautéed with a Lemon Caper Sauce
\$30.95++

Chicken Marsala

Chicken and Mushrooms Sautéed in a Marsala demi Reduction and Tossed with Pasta
\$30.95++

Chicken Parmesan

Breaded and Baked Chicken with Homemade Marinara Sauce and Provolone Cheese
Your choice of pasta
\$31.95++

Spinach, Mushroom and Boursin Stuffed Chicken

Topped with a Volute Sauce
\$32.95++

Baked Haddock

Freshly Baked with a Crumb Topping
\$32.95++

Grilled Tuna Steak or Salmon Filet or Swordfish Steak

With your Choice of Sauce: Lemon Caper, Newberg, or Creamy Chipotle
\$41.95++

Stuffed Regatta Shrimp

Jumbo Shrimp Stuffed with a Fresh Crabmeat Stuffing Wrapped in Bacon and Sautéed in Garlic Butter
\$39.95++

Roasted Tenderloin

Thinly Sliced with a Burgundy Sauce
\$44.95++

Sirloin Slices A la Greque

Sautéed in a Buttery Garlic Sauce
\$39.95++

Petite Filet Mignon

Grilled with a Demi Glaze
\$47.00++

Roasted Beef Au Jus

Topped with a Horseradish Au Jus
\$41.95++

Roast Pork Loin

Encrusted with Brown Sugar and Honey
\$33.00++

Regatta Shrimp with Petit Filet

\$47.95++

Stuffed Lobster Tail with Roasted Tenderloin

Market Price++

All entrees served with the chef's choice of starch and vegetable

Warm Rolls and Butter with Butter

Dessert, Coffee, Tea and Decaffeinated Coffee

Dessert Selections

Tiramisu

Lady Fingers Soaked with Coffee Liquor, Layered with a Mascarpone Cheese Mouse

Berry Tart

Shortbread Crust with Fruit and Cream Filling

Traditional Cheesecake
Garnished with Berry Compote

Turtle Cheesecake
With Caramel and Walnuts

Chocolate Layer Cake

Carrot Cake with Cream Cheese Frosting

Dinner Buffets

*Dinner buffets are for a minimum of 25 guests, any party with less than 25 guests will be charged a \$100 fee
All Dinner Buffets Include Soup du Jour*

American Dinner Buffet

Green Salad with Cucumbers, Tomatoes, Carrots, Croutons and Ranch and Italian Dressings
Chicken Piccata
Baked Haddock
Cheese Ravioli with a Zesty Marinara Sauce
Green Beans Almondine
Rice Pilaf
Dinner Rolls and Butter
Turtle Cheese Cake and Freshly Baked Cookies & Brownies
Coffee, Decaffeinated Coffee, Hot Tea Selection
\$36.95++ per person

Italian Dinner Buffet

Tomato, Fresh Basil, and Fresh Mozzarella Cheese Drizzled in Olive Oil and Balsamic Drizzle
Caesar Salad with Fresh Parmesan Cheese and Croutons
Penne Pasta Primavera with Tomato Scampi Sauce
Cheese Ravioli with Marinara Sauce
Chicken Marsala
Freshly Seasoned Vegetables
Garlic Bread
Tiramisu
Coffee, Decaffeinated Coffee, Hot Tea Selection
\$37.95++ per person

Southwestern Dinner Buffet

Tortilla Chips with Salsa
Mixed Green Salad with Cilantro-Lime Dressing
Tequila Lime Marinated Chicken Breasts
Beef Fajitas with Roasted Peppers and Onions
Warm Flour Tortillas
Shredded Lettuce, Chopped Tomatoes, Sour Cream and Cheddar Cheese
Mexican Rice and Black Beans
Corn Bread
Chocolate Layer Cake
Coffee, Decaffeinated Coffee, Hot Tea Selection
\$37.95++ per person

Beverage Service

Cash Bar

Standard Cocktails	\$6.75
Top Shelf Cocktails	\$7.50
Premium Beers	\$6.00
Domestic beers	\$5.50
House Wine by the Glass	\$6.50
Bottled Water	\$3.00
Soft Drinks	\$2.25
Champagne by the Glass	\$6.00
Martinis	\$9.00

Domestic Beer

Budweiser
Bud Light
Coors Light

Premium Beer

Samuel Adams
Heineken

House Wine

Chardonnay
Pinot Grigio
White Zinfandel
Cabernet Sauvignon
Merlot

Hosted Bar *priced per person per hour*

Beer, Wine, & Soft Drink Hosted Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks.

1 st Hour	\$12.00
Four Hours	\$24.00
Five Hours	\$28.00

Standard Hosted Bar

To include Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgan, Dewar's Jose Cuervo, Seagram's V.O, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks.

1 st Hour	\$15.00
Four Hours	\$30.00
Five Hours	\$34.00

Top Shelf Hosted Bar

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Mount Gay, Johnnie Walker Black, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks.

1 st Hour	\$18.00
Four Hours	\$35.00
Five Hours	\$40.00

There is a \$75 Bartender fee for each cash bar.

One bartender per 100 guests is required.

There is a five-hour limit on all bar arrangements.

Current 7% MA State Tax and 22% Administration Fee Applies on all Hosted Bars

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Pricing is subject to change. Updated January 2011**