



BATTERY WHARF HOTEL

BOSTON WATERFRONT

Banquet Menus

Bartenders \$150 Each (suggested one bartender per 75 guests)

Hosted Beverage service and hourly reception prices are subject to a 15% non-taxable service gratuity, 6% taxable administrative fee, and 7% Massachusetts state and local sales tax.



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Breakfast Buffets (Minimum of 12 People)

Includes Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas, Freshly Squeezed Orange, Grapefruit, Cranberry and Apple Juices

The Wharf.....\$36.00 per person

- Seasonal Fruit, Melon and Berries
- Assorted Cereals, Granola, 2% and Skim Milk
- Individual Greek Yogurts
- Steel Cut Oatmeal, Brown Sugar, Golden Raisins
- Assorted Breakfast Pastries, Breads, Croissants, Sweet Butter, Fruit Preserves

Healthy Start.....\$37.00 per person

- Fresh Fruit Salad
- Battery Wharf Yogurt Parfait, Layers of House Made Granola, Low-Fat Yogurt, Berries
- Bircher Muesli, Berries
- Low- Fat Muffins
- Assorted Cereals, Skim Milk

Wheel House\$42.00 per person

- Seasonal Fruit, Melon and Berries
- Assorted Cereals, Granola, 2% and Skim Milk
- Individual Greek Yogurts
- Assorted Breakfast Pastries, Breads, Bagels, Sweet Butter, Fruit Preserves, Plain Cream Cheese
- *Scrambled Eggs
- Applewood Smoked Bacon or Turkey Bacon
- Country Pork Sausage
- Breakfast Potatoes with Fresh Chives and Caramelized Onions

Harbor\$49.00 per person

- Seasonal Fruit, Melon and Berries
- Kale, Tomato, and Red Onion Frittata
- Eggs Florentine, English Muffin, Poached Eggs, Spinach, Grapefruit Hollandaise
- Battery Benedict, English Muffin, Poached Eggs, Smoked Vermont Ham, Grapefruit Hollandaise
- Country Breakfast Sausage & Smoked Bacon
- Breakfast Potatoes with Fresh Chives and Caramelized Onions

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***These Items Contain Raw or Uncooked Food**



Breakfast Sandwiches\$36.00 per person
Seasonal Fruit, Melons, and Berries
Assorted Individual Greek Yogurts
Breakfast Potatoes with Fresh Chives and Caramelized Onions

Breakfast Sandwiches (Select Two)
Scrambled Eggs, Ham, Cheddar Cheese, Flaky Butter Croissant
Egg White Wrap, Tomato, Spinach, Feta, Whole Wheat Tortilla
Southwest, Scrambled Eggs, Guacamole, Pico de Gallo, Whole Wheat Tortilla
Smoked Gouda, Egg Frittata, Bacon, Ciabatta
Chorizo, Gruyere, Egg Frittata, English Muffin

Breakfast Enhancements

From the Pantry

Individual Greek Yogurts.....\$5.00 per person
Assorted Cereals with Skim and 2% Milk..... \$7.00 per person
Assorted Breakfast Breads Including Banana Walnut, Blueberry, Cranberry \$7.00 per person
Assorted Bagels, Plain Cream Cheese \$6.00 per person
Fruit and Yogurt Parfait \$9.00 per person
Coconut and Fruit Salad \$7.00 per person
Bircher Muesli, Fresh Berries, Nuts, Raisins..... \$9.00 per person
Fresh Fruit Smoothies \$9.00 per person
*Hard Boiled Eggs \$9.00 per ½ dozen
Sliced Seasonal Fruit Display \$9.00 per person
*Smoked Salmon, Bagels, Traditional Garnishes \$12.00 per person
Selection of Cured Meats and Artisanal Cheeses..... \$15.00 per person

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From the Stove

Steel Cut Oatmeal, Brown Sugar, Golden Raisins	\$6.00 per person
Country Pork Sausage or Smoked Vermont Ham	\$9.00 per person
Waffles, Blueberries, Vermont Maple Syrup	\$10.00 per person
*Farm Fresh Scrambled Eggs, Cheddar Cheese, Chives	\$6.00 per person
Traditional Brioche French Toast, Toasted Pecans	\$12.00 per person
*Egg White and Vegetable Frittata	\$10.00 per person
*Eggs Benedict	
English Muffin, Poached Eggs, Vermont Ham, Hollandaise	\$12.00 per person
*Eggs Florentine	
English Muffin, Poached Eggs, Spinach, Hollandaise.....	\$12.00 per person
Add: Smoked Salmon	\$2.00 per person

Coffee Breaks

* Culinary Attendant Fee of \$150.00

Minimum of 10 Guests

Includes Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas

Chips and Dips \$20.00 per person

Tri-Color Tortilla Chips, Cape Cod Chips
Guacamole, Pico de Gallo Salsa, Mango Salsa,
Chive Onion Dip, Warm Queso Blanco Dip

Energy! \$ 19.00 per person

Seasonal Sliced Fruit and Berries, KIND Bars, Granola Bars, Trail Mix
Strawberry Smoothies, Coconut Water

Show Time \$20.00 per person

Freshly Popped Popcorn, Melted Butter, Sea Salt, Assorted Seasonings
Chocolate Covered Pretzels and Raisins
Jumbo pretzels, Mustard, Honey Roasted Nuts

Cookies! \$20.00 per person

Assorted Freshly Baked Jumbo Cookies
Mini Milk Jugs of Skim and Chocolate Milk

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***Café Amalfi** \$24.00 per person
Espresso Shots, Cappuccinos, Lattes
Assortment of Artisan Scones & Pastries, Sweet Butter, Fruit Preserves
Almond Biscotti, Chocolate Covered Espresso Beans
Variety of Fresh Seasonal Whole Fruits

Middle Eastern \$20.00 per person
Tabbouleh, Baba Ghanouch, Hummus, Marinated Olives,
Rosemary Pita Chips

North End \$22.00 per person
Assorted Mini Pastries:
Italian Cookies, Cannolis, Mini Éclairs

Retro Candy Bar \$16.00 per person
Swedish Fish, Lemonheads, Jelly Belly, Milk Duds, M&M’s, Hot Tamales

Additional Break Offerings

Assortment of Whole Fresh Fruit \$4.00 each
Assorted Candy Bars \$5.00 each
Potato Chips \$6.00 each
Kashi and Granola Bars \$6.00 each
Freshly Popped Popcorn, Melted Butter, Sea Salt, Assorted Seasonings \$8.00 per person
Sliced Seasonal Fruit \$12.00 per person
Display of Deluxe Mixed Nuts \$12.00 per person
Display of Garden Fresh Crudité, Buttermilk Ranch, Hummus Dip \$15.00 per person
Cheese Display, Dried Fruit, Sliced Baguette, Crackers \$19.00 per person
Assorted Freshly Baked Breakfast Pastries
Danish, Muffins, Croissants \$45.00 per dozen
Selection of Freshly Baked Cookies \$74.00 per dozen
Rich Chocolate Brownies & Blondies \$74.00 per dozen

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Additional Beverage Offerings

- Saratoga Mineral and Sparkling Waters \$7.00 each
- Coconut Water \$7.00 each
- Soft Drinks \$6.00 each
- Nantucket Nectars \$6.00 each

Caffeine à La Carte

- Freshly Brewed Regular and Decaffeinated Coffee \$90.00 per gallon
- Selection of Herbal Teas \$85.00 per gallon

All Day Beverage Station \$22.00 per person

Freshly Brewed Regular, Decaffeinated Coffee, and a Selection of Herbal Teas
Coconut Water, Saratoga Mineral and Sparkling Water, Assorted Soft Drinks

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Lunch Buffets (Minimum of 12 people)

North End Lunch Buffet \$69.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas
Assorted Italian Breads, Garlic Infused Olive Oil and Sweet Cream Butter

Soup (Select One)

- Tuscan White Bean
- Wild Mushroom Bisque, Rosemary Crouton
- Slow Roasted Tomato Soup, Arugula Pesto
- Spiced Parsnip Soup

Salad

Classic Caesar, Creamy Caesar Dressing, Crisp Romaine, Lemon, Shaved Parmesan, Rosemary Croutons
Caprese, Fresh Mozzarella, Cherry Tomatoes, Olive Oil, Balsamic Vinaigrette

Hot Entrees

- Veal and Beef Meatballs, Pomodoro Sauce
- Tuscan Chicken, Heirloom Cherry Tomatoes, Scallions, Basil & Lemon Cream
- Eggplant Parmesan, Garlic Pomodoro Sauce
- Pasta Primavera, Roasted Tomatoes, Artichokes, Zucchini, Squash, Olives, White Wine Garlic Sauce

Desserts

Mini Tiramisu, Traditional Cannoli, North End Italian Cookies

The Deli Buffet \$56.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee and a Selection of Herbal Teas,
Basket of Freshly Baked Rolls and Sweet Cream Butter

Soup

New England Clam Chowder, Bacon, Oyster Crackers

Salads (Select One)

- Beets and Roasted Pears, Great Hill Blue Cheese, Apple Cider Vinaigrette
- Redskin Potato Salad, Dill & Chive Aioli
- Heirloom Cherry Tomato, Arugula, Parmesan, Red Onion, Buttermilk Ranch Dressing

Sandwiches (Select Three)

- Grilled Vegetables, Pesto, Goat Cheese, Balsamic Glaze, Spinach Tortilla Wrap
- Turkey B.L.T., Cranberry Aioli, Brie, Smoked Bacon, Sliced Roasted Turkey Breast, Boston Lettuce, Tomato, Ciabatta
- Carved Roast Beef, Caramelized Onions, Provolone, Sundried Tomato, Arugula, Horseradish Aioli, Ciabatta
- Vermont-Style Country Ham, Smoked Gouda, Grainy Mustard, Pickles, Ciabatta
- Tuna Wrap, Whole Wheat Tortilla, Crisp Celery, Boston Lettuce
- Boston Reuben, Corned Beef, Sauerkraut, Thousand Island, Ciabatta
- Chicken Wrap, Whole Wheat Tortilla, Chive Aioli, Walnuts, Grapes, Celery, Boston Lettuce

Desserts

Boston Cream Pies, Italian Cookies

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Paul Revere Buffet \$67.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee and a Selection of Herbal Teas,

Soups (Select One)

- Tuscan White Bean
- Wild Mushroom Bisque, Rosemary Crouton
- Slow Roasted Tomato Soup, Arugula Pesto
- Spiced Parsnip Soup

Salads

- Roasted Root Vegetable Salad, Herbed Goat Cheese, Arugula, Red Wine Vinaigrette, Pistachios
- Grilled Vegetable Antipasto, Marinated Artichokes, Olives, Roasted Peppers

Hot Entrees

- Grilled Filets of Salmon, Fennel Cream, Basmati Rice, Roasted Vegetables
- Chicken Chasseur, Roasted Chicken Breast, Wild Mushroom, Creamy White Wine Sauce, Roasted Fingerling Potato
- Wild Mushroom Ravioli, Truffled Cream Sauce, Sunflower Seeds, Heirloom Cherry Tomatoes

Desserts

- Mini Tiramisu, Traditional Cannolis, North End Italian Cookies

Harbor Buffet \$68.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee and a Selection of Herbal Teas,

Soups (Select One)

- Tuscan White Bean
- Wild Mushroom Bisque, Rosemary Crouton
- Slow Roasted Tomato Soup, Arugula Pesto
- Spiced Parsnip Soup

Salads

- Beets & Roasted Pears, Great Hill Blue Cheese, Apple Cider Vinaigrette
- Kale & Quinoa, Toasted Almonds, Rum Soaked Raisins, Shaved Parmesan, Raspberry Vinaigrette

Hot Entrees

- Chef's Seasonal Vegetable Risotto
- Herb Crusted Cod, Blistered Cherry Tomato, Citrus Cream
- Roasted Sliced Sirloin, Caramelized Onion, Port Wine Demi
- Chef's Seasonal Vegetables
- Braised Golden Potatoes, Herb Butter

Desserts

- Chef's Curated Dessert Display

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Battery Buffet \$69.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas

Soups (Select One)

- Tuscan White Bean
- Wild Mushroom Bisque, Rosemary Crouton
- Slow Roasted Tomato Soup, Arugula Pesto
- Spiced Parsnip Soup

Salads

Prosciutto & Melon Salad, Watermelon, Honeydew, Shaved Red Onion, Arugula, Cold Pressed Lemon & Olive Oil Vinaigrette
Organic Tender Greens, Fresh Goat Cheese, Honey Roasted Pears, Fig Vinaigrette

Hot Entrees

Pesto Grilled Tilapia, Green Bean Almandine, Fingerling Potato, Beurre Blanc
Coffee Rubbed Pork Tenderloin, Basmati, Coconut & Citronella Cream Emulsion
Penne with Sautéed Mushroom, Leeks, White Wine & Wild Garlic Cream Sauce

Desserts

Chef's Curated Dessert Display

Boxed Lunch (Minimum of 10 People) \$46.00 per person

Includes choice of a chilled selection salad, one sandwich, one side and one dessert

Salad

Tortellini Salad, Tomatoes, Cucumber, Red Onion, Parmesan, Dill Yogurt Sauce

Sandwiches (Select Three)

- Grilled Vegetables, Pesto, Goat Cheese, Balsamic Glaze, Tortilla Wrap
- Turkey B.L.T., Cranberry Aioli, Brie, Smoked Bacon, Sliced Roasted Turkey Breast, Boston Lettuce, Tomato, Tortilla
- Carved Roast Beef, Caramelized Onions, Provolone, Sundried Tomato, Arugula, Horseradish Aioli, Tortilla
- Tuna Wrap, Whole Wheat Tortilla, Crisp Celery, Boston Lettuce
- Chicken Wrap, Whole Wheat Tortilla, Chive Aioli, Walnuts, Grapes, Celery, Boston Lettuce

Sides (Select One)

- Cape Cod Potato Chips
- Granola Bars
- Seasonal Whole Fresh Fruit

Desserts (Select One)

- Oatmeal Raisin Cookies
- Chocolate Chip Cookies

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Reception Hors d'Oeuvres

** Minimum of One Dozen to Order

Chilled Options

\$6.50 Each**

Truffle Goat Cheese, Rosemary Roasted Beet Relish, Demi Spoon
Basil Scented Bruschetta, Balsamic Reduction & Pecorino
Caprese Skewer, Bocconcini, Heirloom Cherry Tomato, Basil Leaf, Balsamic Reduction
Wild Mushroom, Truffle Mascarpone Tart
Smoked Salmon, Grainy Mustard Tzatziki, Parsnip Crisp
Aged Cheddar, Pear-Onion Compote, Crostini
Shaved Tenderloin, Crostini, Caramelized Onion, Garlic Aioli

\$6.75 Each**

Rare Seared Tuna, Sesame Crusted, Pickled Ginger, Wasabi Aioli, Demi Spoon
Grilled Shrimp Highlighted by Tequila-Avocado

\$7.50 Each

Spicy Raw Lobster, Demi Spoon
Scallop Crudo, Pickled Jalapeño, Olive Oil, Fennel Pollen

Hot Options

\$6.50 Each**

Spanakopita, Grainy Mustard Tzatziki
Vegetarian Spring Rolls, Spiced Plum Sauce
Vegetable Pot Sticker
Thai Chicken Satay, Peanut Sauce

\$7.00 Each**

Tempura Shrimp Skewer, Wasabi Aioli.
Lobster Arancini, Sumac Aioli.
Mini Lump Crab Cake, Citrus Aioli
Kobe Beef Slider, Maple Ketchup

\$7.50 Each**

Chicken Empanada, Pico de Gallo
Classic Bacon Wrapped Scallops
Mini Beef Wellington, Grainy Mustard Veal Jus.
Malaysian Beef Satay, Sesame Ginger Aioli

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Reception Displays

Classic Nibbles

Crisp Seasonal Vegetable Crudité \$15.00 per person
Assorted Seasonal Vegetables, Presented with a Variety of Dipping Sauces

Mediterranean Platter \$22.00 per person
Hummus, Tabbouleh, Baba Ghanoush, Marinated Olives, Feta Cheese, Rosemary Pita Chips

Domestic Cheese Platter \$22.00 per person
Vermont Cheddar Cheese, Buttermilk Blue Cheese, Fresh Goat Cheese, Fontina, Gruyere
Dried Fruit, Fig Jam, Baguette

Antipasto Platter \$23.00 per person
Assorted Cured and Spiced Meats, Marinated Olives, Italian Cheeses, Marinated Baby Artichokes
Marinated Mushrooms, Grilled Focaccia

*From the Wharf

New England Seafood Selections Displayed on Crushed Ice

Accompaniments: Lemon Wedges, Cocktail Sauce, Grated Horseradish, Tabasco Sauce

Cherry Stone Clams on the Half Shell \$7.00 per piece

Freshly Shucked Oysters, Shallot Mignonette \$7.00 per piece

Citrus Poached Shrimp Cocktail \$7.00 per piece

Cracked Chick Northern Maine Lobster \$67.00 per lobster

Ceviche Station \$32.00 per person
Served with Tortilla and Taro Chips

Mexican Shrimp Ceviche, Tomato, Avocado, Shrimp, Pablano, Lime

Or

South American, Scallops, Red Peppers, Onions, Parsley, Lime

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Small Plate Entrées

Hot Options

Served with Petite Brioche Rolls and Sweet Cream Butter

- *Salmon Filet, Citrus Pine Nut Crust, Jasmine Rice, Lemon Buerre Blanc \$18.00 per person
- Grilled Mahi Mahi, Yucca Fries, Cilantro Parsley Sauce, Malt Vinegar, Onions..... \$ 18.00 per person
- Bronzed Shrimp, Sundried Tomato, Parmesan Orzo, Garlic Lemon Buerre Blanc \$20.00 per person
- *Charred Nantucket Scallops, Parsnip Puree, Shaved Fennel Slaw, Red Pepper Emulsion \$21.00 per person
- Garlic Lemon Chicken Breast, Roasted Fingerling Potato, Pearl Onion Jus..... \$17.00 per person
- Coffee Rubbed Pork Tenderloin, Sweet Yam Puree, Roasted Brussels Sprouts,
Apple Cider Reduction..... \$17.00 per person
- Braised Beef Short Rib, Creamy Mascarpone Polenta, Crispy Shallot,
Truffle Tomato, Natural Jus \$23.00 per person
- New York Strip Loin, Salt Roasted Fingerling, Caramelized Onions, Cabernet Jus \$28.00 per person
- Roasted Herb Beef Tenderloin, Whipped Horseradish Potatoes,
Tomato Onion Jam, Rosemary Demi \$32.00 per person

Sweet Additions

- Apple Tarts, Mini Cheesecakes, Chocolate Mousse Cakes \$20.00 per person
- OR**
- Ricotta Cannolis, Tiramisu \$20.00 per person
- OR**
- Éclairs, Lemon Tarts, Chocolate Mousse Cakes \$22.00 per person

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Plated Dinner

Select One Soup, Salad, or Appetizer, One Entrée, and One Dessert
Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas,
Freshly Baked Rolls and Sweet Cream Butter

Soups

New England Clam Chowder, Pancetta, Oyster Crackers
Tuscan White Bean, Truffle Oil
Wild Mushroom Bisque, Rosemary Crouton
Slow Roasted Tomato Soup, Arugula Pesto
Spiced Parsnip Soup, Parsnip Crisps

Salads

Classic Caesar, Romaine Lettuce, Parmesan Cheese, Brioche Croutons, White Anchovy, Roasted Garlic Dressing
Arugula and Heirloom Tomato Salad, Torn Basil, Baby Boconcini, Honey Balsamic Vinaigrette
Roasted Baby Beet Salad, Pickled Shallots, French Goat Cheese, Toasted Pistachios, Hydro Greens, Aged Balsamic
Battery Wedge, Baby Iceberg, Applewood Smoked Bacon Lardons, Diced Tomato, Crumbled Berkshire Blue Cheese,
Ranch Dressing

Appetizers

Tomato and Buffalo Mozzarella, Toasted Focaccia, Olive-Pesto, Balsamic Reduction
Onion Gruyere Tartlet, Toasted Goat Cheese, Mache, Red Pepper Coulis
Lobster Ravioli, Tomato Concasse, Sherry Cream Sauce
*Jumbo Lump Crab Cake, Sautéed Spinach, Celeriac Herb Salad, Citrus Beurre Blanc (additional \$5.00 per person)

Plated Dinner Entrees

Poultry

Rosemary Roasted Chicken Breast, Silky Truffle Potato Mash, Grilled Asparagus, Pan Jus \$82.00 per person

Beef

Braised Beef Short Rib, Creamy Polenta, Roasted Baby Carrots,
*Braised Swiss Chard, Natural Braising Jus \$86.00 per person

*Roasted New York Strip Loin, Broccolini, Crushed Red Bliss Potatoes,
Red Wine Shallot Jus \$90.00 per person

Add: Lump Crab Cake, Bearnaise +\$9.00 per person

*Filet Mignon, Robochon Potatoes, Grilled Cluster Mushrooms,
French Beans, Cippolini Ju \$98.00 per person

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Plated Dinner (Cont.)

Seafood

*Grilled Salmon Filet, English Pea Risotto, Baby Squash, Lemon Beurre Blanc \$83.00 per person

*Grilled North Atlantic Swordfish, Lyonnaise Potatoes,
Roasted Heritage Carrot, Basil Cream \$84.00 per person

*Grilled Halibut, Chimichurri Sauce, Salt Roasted Fingerlings, Grilled Asparagus \$84.00 per person

Duet

*Petit Filet and Pan Seared Georges Banks Scallops, Garlic Whipped Potatoes, Seasonal Vegetable, Beurre Blanc,
Herb Demi Glaze \$109.00 per person

*Petit Filet and Grilled Prawns, Seasonal Vegetable, Grainy Mustard Mash Truffle Mashed Potato,
Charred Cipollini Onion Jus \$110.00 per person

* Allspice Cider Braised Short Rib and Garlic Lobster Tail,
Chef's Risotto, Seasonal Vegetable, Natural Jus \$118.00 per person

Desserts

Chocolate Salted Caramel Mousse Cake
Chocolate Pecan Tart, Vanilla Bean Ice Cream, Spiced Caramel Sauce
Boston Cream Pie, Extra Rich Chocolate Sauce, Berries

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Dinner Buffets

J. W. Revere Dinner Buffet \$94.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas
Freshly Baked Rolls and Sweet Cream Butter

Soup (Select One)

- Roasted Butternut Squash, Cider Crème Fraiche
- North End Minestrone, Pesto, Parmesan
- Heirloom Tomato, Ciabatta Croutons, Extra Virgin Olive Oil Drizzle, Basil
- New England Clam Chowder, Oyster Crackers
- Forest Mushroom Bisque, Leek Hay

Salads (Select Two)

- Tender Bibb Lettuce Wedge, Frisee, Balsamic Poached Pears, Block Island Honey, Apricot Goat Cheese
- Grilled Jumbo Asparagus, Berkshire Blue Cheese, Arugula, Cider Vinaigrette
- Organic Spinach, Sprouts, Sweet Peppers, Roasted Walnut Dressing
- Vine-Ripened Tomato and Mozzarella, Fried Crouton, Aged Balsamic, Basil Oil
- Classic Caesar Salad, Parmesan Croutons, Caesar Dressing

Entrées

- Thyme Roasted Chicken Breast, Pearl Onions, Forest Mushrooms, Pan Jus
- *Pan Seared Atlantic Salmon, Sautéed Garlic Broccoli Rabe, Chorizo and Cannellini Cassoulet
- Garlic Sautéed Prawns, Slow Roasted Chilies, Plum Tomatoes, Linguini, Fresh Basil, Tomato Cream
- Honey and Grainy Mustard Rubbed Pork Loin, Roasted Red Bliss Potatoes, Sage Jus
- Grilled Beef Medallions, Roasted Garlic, Portobello Mushrooms, Plum Tomatoes, Caramelized Shallot Jus

Accompaniments

- Sour Cream and Chive Whipped Potatoes
- Steamed Basmati Rice, Spinach, Toasted Pine Nuts
- Potatoes au Gratin
- Market Seasonal Vegetables

Desserts

- Tiramisu
- Lemon Tarts
- Cannolis
- Mini Cheesecakes

If the final guarantee is below 15, a minimum guarantee fee of \$250.00 per day will be charged. Menu prices (based on a one-hour period) are subject to 6.5% taxable administration fee; 15% non-taxable service gratuity and 7% Massachusetts state and local tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of food borne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

***These Items Contain Raw or Uncooked Food**



Dinner Buffets

New England Dinner Buffet \$99.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas,
Freshly Baked Rolls and Sweet Cream Butter

Soup (Select One)

- Roasted Butternut Squash, All Spice Crème Fraiche
- North End Minestrone, Pesto, Parmesan
- Slow Roasted Heirloom Tomato, Ciabatta Croutons, Extra Virgin Olive Oil Drizzle, Basil
- New England Clam Chowder, Oyster Crackers
- Forest Mushroom Bisque, Leek hay

Presented on Crushed Ice

- *Freshly Shucked Oysters, Shallot Mignonette (two pieces per person)
 - *Chilled Jumbo Shrimp (three pieces per person)
- Served with Lemon and Lime Wedges, Cocktail Sauce

From the Grill

- Grilled Beef Tenderloin, Thyme Jus
- Citrus and Chive Crusted Cod, Shaved Fennel, Beurre Blanc
- Herb Marinated Grilled Chicken, Roasted Garlic Jus

Hot Dishes

- Rosemary Red Bliss Potatoes
- Corn on the Cob, Parsley Butter

Desserts

- Lemon Tart
- Chocolate Mousse Cake
- Boston Cream Pies

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Before placing your order, please inform your server if a person in your party has a food allergy.

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Hosted Beverage Service

Packages Include Imported, Domestic and Non-Alcoholic Beer, House White and Red Wines, Mineral Waters and Soft Drinks

Deluxe Brand Liquors \$10.00 per drink
Svedka vodka, Tanqueray, Bacardi Rum, Seagrams VO, Dewars White Label, Sauza Tequila

Premium Brand Liquors \$12.00 per drink
Tito’s Vodka, Bombay Gin, Myers Rum, Chivas Regal Scotch, Jack Daniels Whiskey, Cuervo Gold Tequila, Kahlua

Battery Wharf Signature Selection \$14.00 per drink
Glenlivet, Crown Royal, Hendricks, Grey Goose Vodka, Captain Morgan, Gosling Black Seal, Patron Silver Tequila, Bulliet Bourbon, Bailey’s

House Wines \$45.00 per bottle

House Champagne \$50.00 per bottle

Domestic Beer \$7.00 each
Budweiser, Bud Light, Sam Adams

Imported Beer \$8.00 each
Heineken, Amstel, Corona, Peroni, Stella Artois

Craft Beer \$10.00 each
Harpoon IPA, Travelers Seasonal, Downeast Hard Cider, Whales Tale, Allagash, Dogfish Head

Soft Drinks \$6.00 each

Sparkling Mineral Waters and Assorted Juices \$6.00 each

Martinis \$15.00 each

Cordials \$15.00 each
Sambucca, Amaretto, Frangelico, B&B, Grand Marnier, Drambuie, Hennessy V.S., Poire Williams,

Hosted Hourly Service

Priced Per Person

	Deluxe	Premium	Signature	House Wine and Beer	House Wine Craft Beer
One Hour	\$30.00	\$36.00	\$42.00	\$27.00	\$34.00
Two Hour	\$41.00	\$47.00	\$53.00	\$37.00	\$44.00
Three Hour	\$52.00	\$58.00	\$65.00	\$47.00	\$54.00
Four Hour	\$63.00	\$69.00	\$76.00	\$57.00	\$64.00



Cash Bar

All Cash Bar Pricing is Inclusive of Tax and Gratuity.

Deluxe Brand Liquors \$12.00 per drink
Svedka vodka, Tanqueray, Bacardi Rum, Seagrams VO, Dewars White Label, Sauza Tequila

Premium Brand Liquors \$15.00 per drink
Tito's Vodka, Bombay Gin, Myers Rum, Chivas Regal Scotch, Jack Daniels Whiskey, Cuervo Gold Tequila, Kahlua

Battery Wharf Signature Selection \$17.00 per drink
Glenlivet, Crown Royal, Hendricks, Grey Goose Vodka, Captain Morgan, Gosling Black Seal, Patron Silver Tequila, Bulliet Bourbon, Bailey's

House Wines \$12.00 per glass

House Champagne \$12.00 per glass

Imported Beer \$10.00 each
Heineken, Amstel, Corona, Peroni, Stella Artois

Domestic Beer \$8.00 each
Budweiser, Bud Light, Sam Adams

Craft Beer \$10.00 each
Harpoon IPA, Travelers Seasonal, Downeast Hard Cider, Whales Tale, Allagash, Dogfish Head

Soft Drinks \$7.00 each

Sparkling Mineral Waters and Assorted Juices \$7.00 each

Cordials \$15.00 each
Sambucca, Amaretto, Frangelico, B&B, Grand Marnier, Drambuie, Hennessy V.S., Poire Williams,

*Bartenders \$150 Each (suggested one bartender per 75 guests)
Hosted Beverage service and hourly reception prices are subject to a 15% non-taxable service gratuity,
6% taxable administrative fee and 7% Massachusetts state and local sales tax.*



Banquet Wine List

Champagne and Sparkling Wine

Da Lucca, Prosecco	\$55 .00 per bottle
Roederer Estate, Champagne	\$85.00 per bottle
Moet & Chandon Brut Imperial, Champagne	\$98 .00 per bottle
Dom Perignon, Champagne	\$360 .00 per bottle

White Wine

Sterling, Sauvignon Blanc	\$55.00 per bottle
Kenwood, Chardonnay	\$55.00 per bottle
Three Brooms, Sauvignon Blanc.....	\$62.00 per bottle
Zum, Riesling.....	\$60.00 per bottle
Luminance, Riesling	\$65.00 per bottle
Stellina Di Notte, Pinot Grigio	\$60.00 per bottle
Santa Margherita, Pinot Grigio	\$80.00 per bottle
Frtiz, Chardonnay	\$80.00 per bottle
Chateau D’Esclans, Whispering Angel Rose	\$65.00 per bottle
Charles By Charles, Rose	\$65.00 per bottle
Marques De Murrieta, Alberino	\$70.00 per bottle
Masroberardino, Falanghina	\$75.00 per bottle
Napa Cellars, Chardonnay	\$90.00 per bottle

Red Wine

Belcreme De Lys, Pinot Noir	\$55.00 per bottle
Taken Complicated, Pinot Noir.....	\$75.00 per bottle
Campo Viejo, Roija.....	\$60.00 per bottle
Ruta 22, Malbec	\$60.00 per bottle
Donna Laura, Chianti Alteo	\$68.00 per bottle
Josh, Cabernet Sauvignon	\$60.00 per bottle
Sterling Vintners, Cabernet Sauvignon	\$68.00 per bottle
Uppercut, Meritage	\$78.00 per bottle
Rosso, Italian Blend	\$60.00 per bottle
Provenance, Merlot	\$120.00 per bottle
Giacomo Grimaldi, Barolo	\$135.00 per bottle
Chimney Rock, Cabernet Sauvignon	\$140.00 per bottle
Cakebread, Cabernet Sauvignon	\$140.00 per bottle
Beaulieu Vineyards Tapestry	\$160.00 per bottle
Jordan 2006, Cabernet Sauvignon	\$190.00 per bottle

Bartenders \$150 Each (suggested one bartender per 75 guests)
Hosted Beverage service and hourly reception prices are subject to a 15% non-taxable service gratuity,
6% taxable administrative fee and 7% Massachusetts state and local sales tax.