



A Taste of Boston

[EXPLORE OUR CATERING MENU ›](#)





Expect a
Food Revolution,
Not a Tea Party ›

MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



Good
Morning >

BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

Buffet Breakfast

Based on 90 Minutes of Service
Additional \$15 per Person for Fewer than 25 Guests

NEW ENGLAND SUNRISE

Chilled Fresh Juices

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

Seasonal Fruits and Berries

Homemade Steel Cut Oats

Four Seasons Rooftop Honey Parfait

Select Two Breakfast Sandwiches:

Smoked Bacon, Fried Egg, Vermont Cheddar on an English Muffin

Chicken Sausage, Fried Egg, American Cheese, Maple-Chipotle Aioli on a Buttermilk Biscuit

Scrambled Eggs, Goat Cheese, Sautéed Spinach on a Whole Wheat Tortilla

Breakfast Grilled Cheese, Fried Egg, Three-Cheese Blend, Smoked Bacon on Sourdough

Breakfast Burrito with Scrambled Eggs, Crumbled Chorizo, Monterey Jack, Peppers, Onions, Hot Sauce on Tortilla

\$70 per person

AMERICAN BREAKFAST

Chilled Fresh Juices

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

Seasonal Fruits and Berries

Four Seasons Rooftop Honey Parfait

Four Seasons Bakery Basket

Scrambled Farm Fresh Eggs

Herb Roasted Potatoes

Choice of One: Smoked Bacon, Maple Sausage, or Chicken Sausage

\$68 per person

THE CONTINENTAL

Chilled Fresh Juices

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

Seasonal Fruits and Berries

Muesli, Sliced Almonds, Pumpkin Seeds, Dried Fruits

Four Seasons Rooftop Honey Parfait

Bagels with Assorted Cream Cheeses

Four Seasons Bakery Basket

\$57 per person

WELLNESS BREAKFAST

Chilled Fresh Juices, to include Fresh Green Juice

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

Four Seasons Rooftop Honey Parfait

Seasonal Fruits and Berries

Avocado Toast, Sourdough, Smashed Avocado, Cilantro, Pickled Onions, Radish

Individual Acai Bowls, Granola, Honey, Berries, Sliced Banana

Miniature Vegetable Egg Frittata

\$72 per person



Enhancements

Ordered in Conjunction
with a Breakfast Buffet

OMELETTE STATION

Station Attendant Required \$250,
One per 50 Guests

Omelettes Made To Order
Farm Fresh Eggs or Egg Whites with:

Swiss, Gruyère, Goat Cheese,
Country Ham, Smoked Bacon,
Maple Sausage, Baby Kale,
Plum Tomatoes, Scallion,
Sautéed Mushrooms, Peppers,
Asparagus, Herbs

\$32 per person

SMOKED SALMON STATION

Assortment of Warm Bagels

Assorted Cream Cheeses

Smoked Salmon

Sliced Heirloom Tomato, Red Onion,
Watermelon Radish, Persian Cucumber,
Hard Boiled Eggs, Capers, Dill Fronds

\$34 per person

AVOCADO TOAST STATION

Station Attendant Required \$250,
One per 50 Guests

Assorted Toasted Breads

Simply Smashed Avocado

Citrus and Salt Guacamole

Scallion and Sesame Avocado

Poached Eggs

Scrambled Farm Fresh Eggs

Watermelon Radish, Microgreens,
Sprouts, Assorted Grains and Seeds,
Fleur De Sel, Avocado Oil,
Lemon Vinaigrette

\$30 per person

SMOOTHIE STATION

Station Attendant Required \$250,
One per 50 Guests

Banana, Berries, Pineapple, Mango

Greek Yogurt

Honey, Peanut Butter, Almond Butter,
Chia Seeds, Spinach, Avocado,
Coconut, Flax Seed

Almond Milk, Whole Milk, 2% Milk,
Orange Juice

\$32 per person

A LA CARTE BREAKFAST

Priced Per Guest,
Ordered with Breakfast Buffet

Oatmeal
\$16

Breakfast Sandwich
\$18

Miniature Egg Frittata
\$18

Honey Yogurt Parfait
\$16

Fruit Smoothies
\$16

Buttermilk Pancakes
\$16

Seasonal Quiche
\$18

Coconut and Chia Seed Pudding
\$16

Whole Fresh Fruit
\$10

Assorted Cold Cereals
\$12

Freshly Sliced Fruits and Berries
\$20

Assorted Breakfast Breads
\$16

Flax, Chocolate, Date, Peanut
and Coconut Energy Bites
\$16





Plated Breakfast

\$70 per Person
Choice of Entrée at Time of Seating
Available at an Additional
\$25 per Person
Limit of Two Entrée Selections

- Chilled Fresh Juices
- Freshly Brewed Regular and Decaffeinated Coffee and Select Teas
- Four Seasons Bakery Basket
- Select one starter:*
- Seasonal Fruit Plate
- Four Seasons Rooftop Honey Parfait
- Steel Cut Oats with Brown Sugar and Dried Cranberries

- Select one entrée:*
- Scrambled Farm Fresh Eggs with Herbs, Crispy Hash Browns with Crème Fraîche, Smoked Bacon, Roasted Tomato
- Avocado Toast with Grilled Sourdough, Arugula, Radish, Honey-Citrus Vinaigrette, Poached Eggs
- Savory Power Bowl with Farro, Baby Kale, Mushrooms, Poached Eggs
- Quiche, Dressed Organic Field Greens
- Choice of One: Bacon and Cheese, Leek and Truffle, or Tomato and Spinach
- Farmer’s Market Egg White Frittata, Seasonal Vegetables
- House Cured Smoked Salmon Plate, Lemon, Capers, Dill Cream Cheese, Toasted Bagel
- Blueberry French Toast, Whipped Honey Butter, Vermont Maple Syrup
- Lobster Eggs Benedict with Tarragon Hollandaise



Build a Break

ON CONSUMPTION / PER ITEM

- Local Sparkling Sodas
\$13
- Coconut Water
\$13
- Assorted Bottled Iced Teas and Juices
\$11
- Assorted Regular and Diet Soft Drinks
\$10
- Assorted Spring and Mineral Waters
\$10
- Stacy’s Pita Chips
\$9
- Cape Cod Potato Chips
\$9
- Packaged Trail Mix
\$11
- Packaged Mixed Nuts
\$11
- Packaged Energy Bars & Granola Bars
\$9

- ON CONSUMPTION / PER GALLON
 - Freshly Brewed Regular and Decaffeinated Coffee and Select Teas
\$100
 - Chilled Lemonade
\$95
 - Freshly Brewed Iced Tea
\$95
 - Mulled Heirloom Apple Cider
\$90
 - Valrhona Hot Chocolate with House-Made Marshmallows
\$90
- BY THE DOZEN
85% of Guest Count Required
 - Whole Fresh Fruit
\$120
 - Chocolate Chip Cookies
\$132
 - Sea Salt Brownies
\$132
 - Assorted Bagels
\$132
 - Assorted Pastries
\$132
- COFFEE & TEA PACKAGE / PER PERSON
 - Half Day Coffee & Tea Package
\$40
 - Full Day Coffee & Tea Package
\$80

Action Breaks

Based on 30 Minutes of Service
Additional \$15 per Person for
Fewer than 25 Guests

SOTTOVENTO COFFEE HOUSE
Station Attendant Required \$250,
One per 50 Guests

Minimum of 30 Guests Required
Cappuccinos, Espresso, Lattes and
Specialty Coffees made to order with:
Dairy, Oat and Nut Milks, Flavored
Syrups, Shaved Valrhona Chocolate,
Cinnamon Whipped Cream
Dark Chocolate Biscotti
Madeline Cookies
Whole Fresh Fruit
\$32 per person

MEDITERRANEAN MEZZE
House-Made Hummus
Baba Ghanoush
Cucumber and Dill Tzatziki
Spicy Red Pepper and Feta Dip
Vegetable Crudités
Flatbread Triangles and Pita Chips
Grilled Artichokes
Marinated Peppers
Citrus-Rosemary Olives
\$36 per person

ENERGY BREAK
Individual Vegetable Crudités
with Buttermilk Ranch Dressing
Sea Salt, Dried Cranberry
and Dark Chocolate Bark
Flax, Chocolate, Date, Peanut
and Coconut Energy Bites
Cocoa-Dusted Almonds
Herb-Dusted Cashews
\$36 per person

BALL PARK BREAK
Beef Franks en Croûte, Dijon
Warm Salted Pretzels, Cheese Fondue
Salted Butter Popcorn
Chocolate Chip Cookies
Raspberry Lime Rickeys
\$38 per person

TRAIL MIX BREAK
Build Your Own:
Cashews, Almonds, Chocolate
Covered Espresso Beans, Dried
Cranberries, Raisins, Banana Chips,
White and Dark Chocolate Chips,
Yogurt Pretzels
\$45 per person

RAW JUICE BAR
Green Glow: Cucumber, Celery, Apple,
Kale, Spinach, Ginger, Lemon, Parsley
Chill Pill: Pineapple, Lemon, Pea
Flower, Chamomile, Schisandra,
Ashwagandha, Coconut, Vanilla
Blue Lemonade: Blue Spirulina,
Peach Blossom, Lemon, Aloe Vera,
Coconut Nectar
\$40 per person

CHEESE AND CHARCUTERIE
Assorted New England Cheese
and Imported Meats
Cabot Clothbound Cheddar,
Great Hill Blue Cheese, Cricket
Creek Tobasi
Prosciutto, Salami, Soppressata,
Capicola
Crostini and Crackers
Giardiniera, Marcona Almonds,
Citrus-Rosemary Olives, Rooftop
Honey, Grain Mustard
\$38 per person



Morning Brunch

Based on 90 Minutes of Service
Station Attendant Required \$250,
One per 50 Guests

FOUR SEASONS BRUNCH
Minimum of 50 Guests Required

- Chilled Fresh Juices
- Freshly Brewed Regular and Decaffeinated Coffee and Select Teas
- Seasonal Fruits and Berries
- Four Seasons Bakery Basket
- Four Seasons Rooftop Honey Parfait
- Field Greens with Lemon Vinaigrette
- Chilled Asparagus Salad
- Smoked Salmon with Heirloom Tomato, Red Onion, Capers, Persian Cucumber, Watermelon Radish, Dill Fronds, Hard Boiled Eggs
- Bagels with Assorted Cream Cheeses
- Chilled Jumbo Shrimp and Cracked Crab Claws with Cocktail Sauce and Meyer Lemon Aioli

- Omelettes Made to Order
Farm Fresh Eggs or Egg Whites with:
Swiss, Gruyère, Goat Cheese, Country Ham, Smoked Bacon, Maple Sausage, Baby Kale, Plum Tomatoes, Scallion, Sautéed Mushrooms, Peppers, Asparagus, Herbs
- Scrambled Farm Fresh Eggs
- Smoked Bacon
- Maple Sausage
- Country Style Breakfast Potatoes
- Traditional Eggs Benedict
- Lobster Ravioli with Tarragon Cream
- Whole Roasted Tenderloin with Béarnaise
- Chef’s Selection of Miniature Desserts

\$155 per person

Caviar Supplement*
\$75 per person

- BOSTON BRUNCH
Additional \$20 per Person
for Fewer than 25 Guests
- Chilled Fresh Juices
 - Freshly Brewed Regular and Decaffeinated Coffee and Select Teas
 - Seasonal Fruits and Berries
 - Four Seasons Bakery Basket
 - Four Seasons Rooftop Honey Parfait
 - Field Greens with Lemon Vinaigrette
 - Prosciutto, Melon, Arugula, Cracked Pepper, Olive Oil
 - Smoked Salmon with Heirloom Tomato, Red Onion, Capers, Persian Cucumber, Watermelon Radish, Dill Fronds, Hard Boiled Eggs
 - Bagels with Assorted Cream Cheeses
 - Scrambled Farm Fresh Eggs
 - Smoked Bacon
 - Maple Sausage
 - Country Style Breakfast Potatoes
 - Omelettes Made to Order
Farm Fresh Eggs and Egg Whites with:
Swiss, Gruyère, Goat Cheese, Country Ham, Smoked Bacon, Maple Sausage, Baby Kale, Plum Tomatoes, Scallion, Sautéed Mushrooms, Peppers, Asparagus, Herbs
 - Chef’s Selection of Miniature Desserts
- \$100 per person





Brunch Bar

**Station Attendant Required \$250,
One per 50 Guests**

MIMOSA BAR

Bubbles of Choice:

Zardetto Prosecco

\$20 per drink

Laurent-Perrier Brut

\$25 per drink

Veuve Clicquot Brut Yellow Label

\$30 per drink

SOMETHING SWEET

Orange Juice, Grapefruit Juice,
White Peach Purée, Berry Purée

SOMETHING TO GARNISH

Candied Orange, Fresh Sliced Peach
Fresh Raspberries, Fresh Strawberries,
Fresh Blackberries

BLOODY MARY BAR

Spirit of Choice:

Bombay Sapphire Gin

\$20 per drink

Ketel One Vodka

\$20 per drink

Grey Goose Vodka

\$25 per drink

STRENGTH

Start the Day Easy

The Standard

Extra Spicy

SOMETHING TO GARNISH

Celery

Crudités

Cornichons

Pearl Onions

Pimento Olives

Blue Cheese Stuffed Olives

Lemon

Smoked Bacon

Shrimp Cocktail **+\$10**

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Lunch Break ›



PLATED LUNCH

BUFFET LUNCH

LUNCH ON THE RUN



Plated Lunch

Three Course Plated Lunch
Select One Starter, One Main,
and One Dessert

Choice of Entrée at Time of
Seating Available at an Additional
\$30 per Person

Limit of Two Entrée Selections

STARTERS

Lobster Bisque, Lemon Crème Fraîche

Roasted Tomato and Fennel Soup,
Basil Oil, Croutons, Crème Fraîche,
Fennel Tops

New England Clam Chowder,
Fine Herbs

Red and Yellow Endive, Arugula,
Ricotta Salata, Walnuts, Grapes,
French Dressing

Iceberg Wedge, Bacon Lardons,
Heirloom Baby Tomatoes, Local Blue
Cheese, Crispy Shallots, Pickled Red
Onion, Herb Buttermilk Ranch Dressing

Field Greens, Goat Cheese,
Shaved Apple, Radish, Avocado
Crema, Citrus Vinaigrette

Greek Salad, Persian Cucumbers,
Heirloom Baby Tomatoes,
Kalamata Olives, Feta,
Oregano-Lemon Vinaigrette

Jumbo Shrimp Cocktail with Meyer
Lemon Aioli, Cocktail Sauce

Served with Artisan Breads and Butter

ENTRÉES

Lemon and Basil Risotto, Parmesan

Mascarpone and Pear Ravioli,
Saffron Butter Sauce, Crispy Shallots

Vegan Grain Bowl, Brown Rice,
Grilled Tofu, Baby Kale, Roasted Sweet
Potato, Broccolini, Avocado, Honey
Mustard Vinaigrette

Tuna Niçoise Salad, French Green
Beans, Baby Potatoes, Egg, Capers,
Frisée Dijon-Olive Vinaigrette

Grilled Chicken, Fava Bean and
Mint Purée, Asparagus, Grilled Spring
Onions, Mushrooms, Beurre Rouge

Crispy Skin Chilean Sea Bass, Basil
Fennel Puree, Tomato Confit, Roasted
Fingerling Potatoes, Saffron Scented
Hollandaise Sauce

Grilled Salmon, Potato Leek
Mousseline, Braised Fennel,
Béarnaise Sauce

Grilled Swordfish, Saffron Zucchini
Risotto, Blistered Heirloom Baby
Tomatoes, Beurre Blanc

Skirt Steak Frites, Truffle Parmesan
Fries, Au Poivre Sauce

Sirloin Steak, Mashed Potatoes, Garlic
and Lemon Spinach, Bordelaise Sauce

\$100 Per Person

Build Your Own Buffet Lunch
by selecting three starters,
three mains, and two desserts

\$125 per person

PLATED LUNCH

BUFFET LUNCH

LUNCH ON THE RUN

DESSERT

Bittersweet Chocolate Terrine with
Blackberry and Coconut Streusel

Toasted Almond Flourless Cake,
Seasonal Fruit

Crème Caramel, Fresh Berries,
Whipped Cream

Lemon Meringue Tart

Blueberry Crumble, White Chocolate,
Lemon Crème Fraîche

Heirloom Apple Tarte Crumble,
Vanilla Whipped Cream

Seasonal Fruit Tarts, Vanilla Custard

Chocolate Glazed Espresso Mousse,
Vanilla Whipped Cream, Caramel,
Orange Confit

*Served with Freshly Brewed
Regular and Decaffeinated Coffee
and Select Teas*





Buffet Lunch

**Station Attendant Required \$250,
One per 50 Guests
Based on 90 Minutes of Service**

**Additional \$20 per Person for
Fewer than 25 Guests**

GREENS & GRAINS

Design Your Own Grain Bowl:

Warm Farro with Herbs

Wild Rice

Dressed Organic Field Greens

Baby Kale

Tomatoes

Herb Roasted Squash

Charred Broccolini

Sliced Avocado

Assorted Nuts and Seeds

Goat Cheese Crumble

Parmesan Frico

Lemon Vinaigrette

Green Goddess

Miso Tahini Dressing

Caesar Dressing

Choice of Three Proteins:

Charred Lemon Chicken

Faroe Island Salmon

Grilled Shrimp

Sea Salt Grilled Sirloin

Grilled Tofu

Seasonal Fruit Tarts with Custard

Assorted Cookies

Freshly Brewed Regular and
Decaffeinated Coffee and Select Teas

\$100 per person

THE DELI COUNTER

Selection of Three

Individual Sandwiches:

Heirloom Tomato, Burrata Cream,
Basil Pesto, Baguette

Grilled Zucchini, Roasted Butternut
Squash Puree, Feta Spread, Chopped
Green Castelvetrano Olives, Focaccia

Waldorf Chicken Salad, Apple,
Celery, Tarragon, Mayo, Dijon,
Walnuts, White Bread

Club, Turkey, Ham, Bacon,
Herb Lemon Aioli, Tomato, Bibb
Lettuce, Toasted Brioche

Chicken Caesar Wrap, Grilled
Chicken, Romaine, Cherry Tomatoes,
Parmesan, Croutons, Creamy
Caesar, Spinach Wrap

Reuben, Corn Beef, Swiss,
Russian Dressing, Sauerkraut,
Dill Pickles, Marble Rye

Salami, Prosciutto, Pesto,
Roasted Peppers, Artichokes,
Sun Dried Tomato, Shaved
Pecorino Romano, Baguette

Lobster Roll, Tarragon-Lemon Aioli,
Butter Lettuce, Brioche **+\$20**

Selection of Two Salads:

Iceberg Wedge, Bacon Lardons,
Heirloom Baby Tomatoes, Local
Blue Cheese, Crispy Shallots,
Pickled Red Onion, Herb Buttermilk
Ranch Dressing

Greek Salad, Persian Cucumbers,
Heirloom Baby Tomatoes,
Kalamata Olives, Feta,
Oregano-Lemon Vinaigrette

Little Gem Caesar, Garlic Croutons,
Parmesan, Lemon-Anchovy Dressing

Antipasto Pasta Salad, Salami,
Capicola, Olives, Mozzarella Cheese,
Red Wine Vinaigrette

Served with:

House-Made Potato Chips

Blueberry Crumble

Miniature Boston Cream Pies

Freshly Brewed Regular and
Decaffeinated Coffee and Select Teas

\$100 per person

PLATED LUNCH

BUFFET LUNCH

LUNCH ON THE RUN



NANTUCKET CLAMBAKE

Classic New England Clam Chowder

Crab Cakes

Boston Bibb and Radicchio Salad,
Great Hill Blue Cheese, Crispy Shallots,
Champagne Vinaigrette

Potato Salad, Dijon, Herbs

From Cast Iron Kettles in Beer Broth:

Local Lobster, Red Bliss Potatoes,
Steamer Clams, Corn on the Cob,
Linguica Sausage

Whole Roasted Chicken

Simply Grilled Halibut

Grilled Seasonal Vegetables

Lemon Bars

Miniature Boston Cream Pies

Freshly Brewed Regular and
Decaffeinated Coffee and Select Teas

\$130 per person

THE NORTH END

Panzanella Salad

Caprese Salad, Aged Balsamic

Marinated Peppers

Grilled Vegetable Antipasti, Pistou

Garlic Rubbed Grilled Sourdough

Rigatoni Bolognese

Potato Gnocchi, Provencal Olive, Basil

Lemon and Basil Risotto, Parmesan

Grilled Skirt Steak, Savory Herbs,
Blood Orange Olive Oil

Grilled Swordfish, Roasted Tomato,
Lemon-Olive Sauce

Classic Eggplant Parmesan

Classic Tiramisu

Chocolate Chip Cannoli's

Freshly Brewed Regular and
Decaffeinated Coffee and Select Teas

\$120 per person

COTERIE BISTRO

French Onion Soup, House Made
Cheese Baked Croutons

Tuna Niçoise Salad, French Green
Beans, Baby Potatoes, Egg, Capers,
Frisée Dijon-Olive Vinaigrette

Watercress Salad, Mixed Greens, Beets,
Pear, Pomegranate, Fennel, Walnuts,
Goat Cheese, Sherry Vinaigrette

Little Gem Caesar, Garlic Croutons,
Parmesan, Lemon-Anchovy Dressing

Lobster Roll, Tarragon-Lemon Aioli,
Butter Lettuce, Brioche

Grilled Chicken, Beurre Rouge

Skirt Steak Frites, Au Poivre Sauce

Truffle Parmesan Fries

Asparagus, Grilled Spring Onions,
Mushrooms

Flourless Chocolate Cake

Crème Brule Tarte

Freshly Brewed Regular and
Decaffeinated Coffee and Select Teas

\$120 per person

Lunch on the Run

To-Go Lunches

SANDWICHES & GRAIN BOWLS

Select Three Sandwiches and One Grain Bowl:

Heirloom Tomato, Burrata Cream, Basil Pesto, Baguette

Grilled Zucchini, Roasted Butternut Squash Puree, Feta Spread, Chopped Green Castelvetrano Olives, Focaccia

Waldorf Chicken Salad, Apple, Celery, Tarragon, Mayo, Dijon, Walnuts, White Bread

Club, Turkey, Ham, Bacon, Herb Lemon Aioli, Tomato, Bibb Lettuce, Toasted Brioche

Chicken Caesar Wrap, Grilled Chicken, Romaine, Cherry Tomatoes, Parmesan, Croutons, Creamy Caesar, Spinach Wrap

Reuben, Corn Beef, Swiss, Russian Dressing, Sauerkraut, Dill Pickles, Marble Rye

Salami, Prosciutto, Pesto, Roasted Peppers, Artichokes, Sun Dried

Tomato, Shaved Pecorino Romano, Baguette

Lobster Roll, Tarragon-Lemon Aioli, Butter Lettuce, Brioche **+\$20**

Harvest Grain Bowl, Roasted Chicken, Wild Rice, Roasted Sweet Potatoes, Baby Kale, Goat Cheese, Baby Tomatoes, Citrus Vinaigrette

Vegan Grain Bowl, Black Rice, Grilled Tofu, Broccoli, Baby Kale, Radish, Avocado, Miso Tahini Dressing

Mediterranean Grain Bowl, Chicken, Farro, Baby Tomatoes, Red Onion, Feta, Cucumber, Olives, Baby Spinach, Tzatziki

All Lunches Include:

Choice of One: Pasta Salad or Cape Cod Chips

Seasonal Fruit Salad

Chocolate Chip Cookie

Bottled Water

\$86 per person



MORNING

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Reception
Hour >

PASSED HORS D'OEUVRES

RECEPTION STATIONS



Passed Hors
d'oeuvres

Pricing per Piece

COLD

Burrata, Tomato, Aged Balsamic,
Basil, Crostini

\$10

Vegetable Summer Roll, Peanut Sauce

\$10

Salmon Roe Blini, Dill Crème Fraîche

\$12

Tuna Tartare, Grapefruit Caviar, Ginger

\$14

Smoked Salmon Potato Blini,
Black Pepper Crème Fraîche

\$11

Hamachi in Cucumber Cup, Shiso, Yuzu
Pearl

\$14

Colossal Shrimp Cocktail,
House-made Cocktail Sauce

\$12

Spicy Tuna Cone, Fresh Cucumber
Salsa, Wasabi Aioli

\$14

Beef Tenderloin Tartare, Chive,
Brioche, Pickled Mustard Seeds

\$14

Curried Chicken Salad Tartlet,
Apple, Golden Raisin, Cilantro

\$11

Duck Prosciutto, Crostini, Figs,
Goat Cheese

\$14

Lobster Salad, Endive, Salmon Roe

\$14

Cucumber Cup, Whipped Beet
Hummus, Radish

\$10

Salmon Tataki, Black Sesame Cone,
Yuzu Kosho Aioli, Pickled Radish

\$14

Cornbread, Whipped Pea
and Lemon Ricotta

\$10

Scallop Ceviche, Lime, Cucumber,
Avocado, Micro Cilantro

\$14

HOT

Crispy Falafel, Dill Yogurt

\$10

Vegetable Pot Stickers,
Ginger-Soy Sauce

\$10

Porcini and Fontina Arancini

\$10

Truffle Potato Croquette, Lemon Aioli

\$10

Truffle Mac & Cheese Fritter

\$11

Crispy Scallop in Bacon

\$10

Maine Crab Cake, Old Bay Aioli

\$10

Kobe Beef Meatball, Tomato Compote

\$10

Petit Croque Monsieur

\$10

Chicken Satay, Cilantro Yogurt

\$10

Chipotle Miniature Chicken Taco

\$11

Korean Short Rib Taco, Gochujang

\$11

Pork Belly Bao Bun, Hoisin, Herbs

\$11

Roasted Lamb Chop, Rosemary Jus

\$12

Beef Franks en Croûte, Dijon

\$10

Peking Duck Miniature Pancake,
Hoisin, Scallion Threads

Raspberry, Toasted Almond and Brie,
Puff Pastry

\$10

Buffalo Chicken Spring Roll,
Ranch Dipping

\$12

French Onion Soup Boule

\$10

Beef Empanada, Paprika Aioli

\$12

Goat Cheese and Honey Phyllo

\$10

Beef Bourguignon Puff, Truffle Aioli

\$12

Chicken Shumai, Ponzu Dressing

\$11

PASSED HORS D’OEUVRES

RECEPTION STATIONS

Reception Stations

Priced per Person Based on One-Hour Reception
Minimum of Three Stations for Dinner Service

CARVING
Station Attendant Required \$250, One per 50 Guests

Herb-Roasted Rack of Lamb, Mustard Jus, Basil-Mint Chimichurri
\$65

Baked Virginia Ham, Brown-Sugar-Rum Glaze, Buttermilk Biscuits, Sweet Onion Mustard

\$50
Herb-Roasted Turkey, Sage Stuffing, Thyme Gravy, Cranberry-Pecan Rolls

\$50
Cedar-Planked Smoked Salmon, Tarragon Relish

\$50
Sesame-Ginger Seared Ahi Tuna, Miso Scallion Reduction (prepared rare)

\$55
Classic Beef Wellington, Pâté, Duxelles, Puff Pastry, Madeira Jus

\$75

Prime Rib Roast Au Jus, Popovers

\$85

Porchetta, Salsa Verde

\$55

Choice of Two Accompaniments:

Whipped Potatoes

Baked Herb Fingerling Potatoes

Farro Herb Risotto

Roasted Brussels Sprouts

Grilled Asparagus

Roasted Seasonal Squash

Heirloom Carrots

Classic French Fries

Creamy Polenta

Truffle Mac & Cheese

RAW BAR DISPLAY

Local Duxbury Oysters

Clams on the Half Shell

Colossal Shrimp Cocktail

Champagne Mignonette

Classic Cocktail Sauce

Meyer Lemon Aioli

\$77 per person

*Pricing based on 4 shrimp, 2 oysters and 1 clam per person

UPGRADES

Alaskan Snow Crab Claws

Florida Crab Claws

Cracked Maine Lobster

Market price

LIVE OYSTER SHUCKING

Chef Attendant Required \$350

Local Duxbury Bay Oysters on Ice

Champagne Mignonette

Classic Cocktail Sauce

\$33 per person

*Pricing based on 3 oysters per person

CAVIAR

Ossetra and Sevruga Caviar

Salmon Roe

Potato Blinis, Toast Points, Potato Rosti

Crème Fraîche, Hard Boiled Eggs,

Capers, Chives

Market price

SUSHI DISPLAY

A Premium Selection of Rolls Including:

Crispy Shrimp Tempura

Barbeque Eel and Avocado

California

Cucumber and Avocado

Spicy Tuna

Salmon and Avocado

\$78 per person

*Custom Ice Sculptures can be arranged at an additional cost

Inquire with your catering or conference professional

BETWEEN THE BUN DISPLAY

Cheeseburger Sliders, Thousand Island

Shredded Braised Short Rib Slider, French Onion Aioli, Gruyère

Nashville Chicken Slider, Coleslaw, Pickles

Falafel Slider, Pita, Tzatziki, Cucumber, Tomato

Fresh Cut French Fries

\$45 per person



PASSED HORS D’OEUVRES

RECEPTION STATIONS

MEDITERRANEAN MEZZE

- House-Made Hummus
- Baba Ghanoush
- Cucumber and Dill Tzatziki
- Spicy Red Pepper and Feta Dip
- Individual Vegetable Crudités
- Flatbread Triangles and Pita Chips
- Grilled Artichokes
- Marinated Peppers
- Citrus-Rosemary Olives

\$45 per person

CHEESE AND CHARCUTERIE

- Assorted New England Cheeses and Imported Meats
- Cabot Clothbound Cheddar, Great Hill Blue Cheese, Cricket Creek Tobasi
- Prosciutto, Salami, Capicola, Soppressata
- Chef’s Selection of Pâtés
- Crostini and Crackers
- Citrus-Rosemary Olives
- Giardiniera
- Marcona Almonds
- Four Seasons Rooftop Honey
- Grain Mustard

\$50 per person

DUCK AND DIM SUM

Station Attendant Required \$250, One per 50 Guests

- Carved to Order Peking Duck
- Served with Moo Shoo Pancakes & Scallion Brushes
- Hoisin Sauce
- Assorted Hand-Made Steamed Dumplings to Include:
- Chicken, Mushroom & Vegetable

\$48 per person

CUSTOM CRAFTED POKÉ BOWLS

Station Attendant Required \$250, One per 50 Guests

Individual Poke Bowls Made to Order by Attendant

- Salmon, Ahi Grade Tuna and Crispy Tofu

Accompaniments to Include:

- Sticky White Rice, Brown Rice, Coconut Scented Rice, Spicy Julienned Carrots, Pickled Shiitake Mushrooms and Cucumbers, Sliced Avocado, Shaved Watermelon Radish and Red Cabbage, Edamame, Scallions, Fresh Herbs, Toasted Sesame Seeds

\$55 per person

NEW ENGLAND SEAFOOD SHACK

- Lobster Roll, Tarragon-Lemon Aioli, Butter Lettuce, Brioche
- New England Clam Chowder Soup Sips
- Crispy Fish and Chips, Tartar Sauce
- New England Crab Cakes
- Apple and Celery Slaw
- Fresh Cut French Frys

\$70 per person

MAC AND CHEESE BAR

- Lobster Mac and Cheese, Maine Lobster, Fiori Pasta, Gruyere Cheese, Tarragon, Braised Leeks
- Wild Mushroom Mac and Cheese, Radiatore Pasta, Fontina and Taleggio Cream Sauce, Chives
- French Ravioli Au Gratin, Comte Cheese, Parsley

\$55 per person



PASSED HORS D'OEUVRES

RECEPTION STATIONS



PASTA STATION

Station Attendant Required \$250,
One per 50 Guests

Choice of Three Preparations:

Rigatoni Bolognese

Potato Gnocchi, Bottarga,
Chive Cream Sauce

Lemon and Basil Risotto, Parmesan

Wild Mushroom Agnolotti

Butternut Squash Ravioli

Pear and Mascarpone Ravioli

Served with Mini Baguettes

\$50 per person

LA TAQUERIA

Tacos Made to Order by Attendant

Flour and Corn Taco Shells

Proteins: Chicken Tinga, Pork Carnitas,
Mushroom & Tofu

Self-Assembly of Toppings: Pico de
Gallo, Guacamole, Tomatillo Salsa
Verde, Watermelon Radish, Shredded
Cheese, Onion, Diced Tomato,
Shredded Lettuce

Blue and White Corn Tortilla Chips

\$45 per person

SPANISH TAPAS

Ham Croquettes

Mushroom Croquettes

Plantain Chips, Avocado Salsa

Seafood Paella, Shrimp,
Mussels, Clams

Patatas Bravas, Saffron Aioli

Gambas al Ajillo, Parsley, Garlic

\$60 per person

MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT

Dinner Time〉



PLATED DINNER

BUFFET DINNER

LATE NIGHT



Plated Dinner

ENTRÉE

Priced per Person

Choice of Entrée at Time of Seating
Available at an Additional \$30 per Person

Limit of Two Entrée Selections

Pre-selected Choice of Two Entrées Plus
Silent Vegetarian – Higher Price Prevails,
Guarantee Required

Three-Course Chicken
\$150

Three-Course Fish
\$150

Three-Course Beef
\$160

Three-Course Lamb
\$160

Three-Course Vegetarian
\$140

Four Course Menu, Additional \$30 per Person

PLATED DINNER

BUFFET DINNER

LATE NIGHT

Plated Dinner

STARTERS

Vichyssoise, Vadouvan, Chives

New England Lobster Bisque,
Crème Fraîche, Tarragon

Little Gem Caesar, Garlic Croutons,
Parmesan, Lemon-Anchovy Dressing

Iceberg Wedge, Bacon Lardons,
Heirloom Baby Tomato, Local Blue
Cheese, Crispy Shallots, Pickled Red
Onion, Herb Buttermilk Ranch

Field Greens, Goat Cheese, Shaved
Apple, Radish, Avocado Crema,
Citrus Vinaigrette

Citrus, Grilled Chicory, Baby Beets,
Lemon-Basil Ricotta, Pistachio Crumble,
Green Goddess Dressing

Heirloom Tomatoes, Local Burrata,
Sourdough Crostini, Basil, Balsamic
Crema, EVOO

Kale, Radicchio, Watermelon Radish,
Butternut Squash, Pepita Seeds, Apple,
Lemon Vinaigrette

Frisée, Arugula, Parmesan, Asparagus,
White Balsamic

Little Gem, Castelfranco Radicchio, Goat
Cheese, Shaved Fennel, Bacon Lardons,
Mustard Seed–Hazelnut Vinaigrette

Spring Asparagus and Lemon Tart, Fava
Bean Puree, Popcorn Shoots, Toasted
Pine Nuts

Roasted Heirloom Tomato and
Caramelized Onion Tart, Balsamic,
Asparagus Velouté, Yuzu Creme Fraiche

Ahi Tuna Tartare, Soy and Yuzu Caviar,
Avocado, Cilantro, Chili, Micro Shiso,
Wonton Chips

Maine Crab Cake, Apple and Celery Slaw,
Old Bay Aioli

Cheese Tortellini, Fava Bean Velouté,
English Peas, Porcini Mushrooms,
Pea Tendrils

Corn Ravioli, Wild Mushroom Fricassee,
Crispy Shallots, Black Truffle Sauce

Pumpkin Ravioli, Butternut Squash
Mousseline, Roasted Chestnuts,
Sage-Brown Butter Crema

Jumbo Short Rib Ravioli, Roasted
Heirloom Tomatoes, Crispy
Shallots, Madeira

Served with Artisan Breads and Butter

Entrées

CHICKEN

Grilled Chicken Breast, Celery Root
Fondant, Charred Leeks, Vermouth Jus

Roasted Cornish Hen, Truffled Potato
Croquette, Spring Peas, Morel
Cream Sauce

Roasted Chicken Breast, Farro Herb
Risotto, Roasted Heirloom Tomatoes,
Asparagus, Pan Jus

Herb Roasted Chicken Breast,
Truffle Potato Mousseline,
Asparagus, Mushroom Fricassee,
Lemon Thyme Sauce

FISH

Slow-Roasted Halibut, Glazed
Thumbelina Carrots, Purple Potato,
Creme Dubarry, Parsley Oil

Pan-Seared Chilean Sea Bass, White
Bean Purée, Tuscan Kale, Hon Shimeji
Mushrooms, Lemon Beurre Blanc

Miso Glazed Sea Bass, Scented Jasmine
Rice, Pickled Radish, Bok Choy,
Ginger Vinaigrette

Grilled Salmon, Potato-Beet Mousseline,
Asparagus, Heirloom Carrots,
Choron Sauce

Pan Seared Scallops, Orange Polenta,
Confit Carrot, Hollandaise, Asparagus

Grilled Branzino, Lemon Basil Risotto,
Green and White Asparagus, Roasted
Tomatoes on the Vine, Beurre Blanc

BEEF

Grilled Filet Mignon, Potato Gratin
Dauphinois, Onion Soubise,
Romanesco, Maderia Truffle Sauce

Filet Mignon, Spinach and Pea
Purée, White Asparagus, Fingerling
Potatoes, Béarnaise

Pan Seared Filet Mignon, Celeriac
Purée, Confit Peewee Potatoes, Oyster
Mushrooms, Bordelaise

Filet Mignon, Pickled Cherries,
Cauliflower Puree, Roasted Gnocchi,
Broccoli Rabe, Black Garlic Sauce

Braised Short Rib, Truffle Mashed
Potatoes, Green Beans, Caramelized
Cippolini Onions, Roasted Baby
Heirloom Tomatoes

Grilled NY Strip, Salsify Puree, Sautéed
Broccoli Rabe, Baby Thumbelina Carrot,
Peppercorn Sauce

LAMB

Herb Crusted Lamb Rack, Fennel Puree,
Truffle Potato Croquettes, Asparagus

Roasted Lamb Loin, Garlic Mashed
Potatoes, Wild Mushrooms, Haricot Vert,
Rosemary Jus

Grilled Lamb Noisette, Parsnip Puree,
Caramelized Brussel Sprouts, Roasted
Carrots, Wild Berry Sauce



PLATED DINNER

BUFFET DINNER

LATE NIGHT

SURF AND TURF +\$30

Pan Seared Filet Mignon and Grilled Branzino, Potato Mousseline, King Oyster Mushroom, Balsamic Roasted Tomatoes on Vine, Basil Truffle Pesto

Pan Seared Filet Mignon and Chilean Sea Bass, Celery-Nutmeg Puree, Glazed Brussels Sprouts, Roasted Parsnips, Porcini Sauce

Grilled Filet and Butter Poached Half Lobster Tail and Claw, Sweet Corn Puree, Asparagus, Roasted Tomato, Béarnaise

VEGETARIAN

Miso Marinated Japanese Eggplant Steak, Vegan Kabocha Puree, Blistered Shiso Peppers, Thai Basil Salsa, Crispy Garlic

Grilled Portobello Mushroom, Red Quinoa, Tofu, Ginger-Carrot Mousseline, Pea Tendril Salad

Roasted Cauliflower Steak, Chickpea Coconut Curry Tikka Masala

Cauliflower Steak Piccata, Jasmine Rice, Capers, Wild Mushrooms

Chickpea and Spinach Ravioli, English Peas, Asparagus Tips, Lemon Vegan Cream Sauce, Parsley Oil

DESSERT

Bittersweet Chocolate Terrine, Blackberry and Coconut Streusel

Toasted Almond Flourless Cake, Seasonal Fruit

Crème Caramel, Fresh Berries, Whipped Cream

Blueberry Crumble, White Chocolate, Lemon Crème Fraîche

Lemon Meringue Tart

Heirloom Apple Tarte Crumble, Vanilla Whipped Cream

Seasonal Fruit Tarts, Vanilla Custard

Chocolate Glazed Espresso Mousse, Vanilla Whipped Cream, Caramel, Orange Confit

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

INTERMEZZO COURSE

Lemon Sorbet

Grapefruit Sorbet

Raspberry Sorbet

\$8 per person

PETIT FOURS

Seasonal French Macarons

Chocolate Dipped Strawberries

Chocolate Truffles

Miniature Honey Madeleines

\$20 per person



Buffet Dinner

**Station Attendants Required \$250,
One per 50 Guests**

**Based on 120 Minutes of Service
Additional \$20 per Person for Fewer
than 25 Guests**

FOUR SEASONS STEAKHOUSE

Lobster Bisque, Chive Crème Fraîche

Iceberg Wedge, Crispy Shallots,
Bacon Lardons, Great Hill Blue
Cheese Dressing

Little Gem Caesar, Garlic Croutons,
Parmesan, Lemon-Anchovy Dressing

Jumbo Shrimp Cocktail with Meyer
Lemon Aioli, Cocktail Sauce

Grilled Flat Iron Steak, Peppercorn Jus

Grilled Rib Eye, Béarnaise Sauce

Slow-Roasted Bone-In Chicken Breast,
Thyme Pan Sauce

Truffle Gnocchi

Taleggio Creamed Spinach

Whipped Potatoes

Parmesan Classic Frites

Roasted Wild Mushrooms

Vermont Cheddar Mac & Cheese

Four Seasons Rolls with Truffle Butter

Bittersweet Chocolate Terrine

Lemon Meringue Tart

Freshly Brewed Regular and
Decaffeinated Coffee and Select Teas

\$200 per person

THE NORTH END

Panzanella Salad

Citrus-Rosemary Olives

Charcuterie Bouquets

Caprese Salad, Aged Balsamic

Marinated Peppers

Grilled Vegetable Antipasti, Pistou

Garlic Rubbed Grilled Sourdough

Rigatoni Bolognese

Potato Gnocchi, Provencal Olive, Basil

Lemon and Basil Risotto, Parmesan

Wild Mushroom Ravioli

Grilled Skirt Steak, Savory Herbs,
Blood Orange Olive Oil

Grilled Swordfish, Roasted Tomato,
Lemon-Olive Sauce

Classic Chicken Parmesan

Classic Eggplant Parmesan

Grilled Broccolini with Lemon

Roasted Potatoes with Rosemary

Classic Tiramisu

Miniature Fruit Napoleons

Freshly Brewed Regular and
Decaffeinated Coffee and Select Teas

\$200 per person

NANTUCKET CLAMBAKE

New England Clam Chowder

Lobster Rolls

Boston Bibb and Radicchio Salad,
Great Hill Blue Cheese, Champagne
Vinaigrette

Potato Salad, Dijon, Herbs

Jumbo Shrimp Cocktail, Meyer Lemon
Aioli, Cocktail Sauce

From Cast Iron Kettles:

Local Lobster, Red Bliss Potatoes,
Steamer Clams, Corn on the Cob,
Linguica, Old Bay Beer Broth

From The Grill:

Black Pepper Crusted Sirloin, Whole
Roasted Chicken, Simply Grilled
Halibut, Grilled Seasonal Vegetables,
Vermont Cheddar Mac & Cheese,
Crunchy Spicy Coleslaw

Blueberry Crumble

Miniature Boston Cream Pies

Freshly Brewed Regular and
Decaffeinated Coffee and Select Teas

\$210 per person



Dessert Stations

FRENCH PASTRY TABLE

- Seasonal Fruit Tart
- Profiteroles
- French Macarons
- Madeleines
- Chocolate Truffles
- Toasted Almond Flourless Cake

\$40 per person

CANNOLI STATION

Filled to Order

Station Attendants Required \$250, One per 50 Guests

- Classic and Chocolate Dipped Shells
- Fillings: Classic Ricotta or Chocolate
- Toppings: Chocolate Chips, White Chocolate Shavings, Almonds, Pistachios, Coconut

\$40 per person

CHOCOLATE STATION

- Bittersweet Chocolate Terrine
- Chocolate Mousse
- Chocolate Macarons
- Double Chocolate Chip Brownies
- Milk and Dark Chocolate Covered Strawberries

\$40 per person

ICE CREAM & GELATO BAR

Choice of Three Flavors:

- Ice Cream: Vanilla Bean, Chocolate, Cappuccino, Strawberry, Mint Chip
- Gelato: Chocolate Chip, Salted Caramel
- Sorbet: Raspberry Sorbet
- Toppings: M&Ms, Heath Bar, Crushed Peanuts, Brownie Bites, Oreo Cookie Pieces, Chocolate Chips, Rainbow and Chocolate Sprinkles, Hot Fudge, Dulce de Leche, Whipped Cream

Waffle Bowls & Cones

\$50 per person

AFFOGATO & ESPRESSO STATION

Station Attendant Required \$250, One per 50 Guests

- Cappuccinos, Espresso, Lattes and Specialty Coffees made to Order with:
- Dairy, Oat and Nut Milks, Flavored Syrups, Shaved Valrhona Chocolate, Cinnamon, Whipped Cream

- Vanilla Bean Ice Cream
- Chocolate Ice Cream
- Dark Chocolate Biscotti
- Pizzelle Cookies

\$40 per person

BUILD YOUR OWN DESSERT BUFFET

Choice of Six Selections:

- Boston Cream Pies
- Seasonal Cupcakes
- Chocolate Chip Cookies
- Chocolate Mousse
- Brownies
- Crème Brûlée
- Seasonal Fruit Tarte
- Lemon Bars
- Cheesecake
- Profiteroles
- Strawberry Shortcake
- Churros
- Flourless Chocolate Cake
- Key Lime Tart

\$45 per person

PASSED MINIATURE DESSERTS

Priced Per Piece, \$8 Each

- Sorbet Cones
- Ice Cream Cones
- Chocolate Chip Ice Cream Sandwiches
- Cake Pops, Chocolate or Vanilla
- Chocolate Chip Cookies & Milk
- Mini Milkshakes, Chocolate, Vanilla or Strawberry
- Chocolate Covered Strawberries
- Churros



Late Night

LA PIZZERIA

Choice of Four Selections:

Classic Margherita

Pepperoni with Calabrian Chiles

White Pizza, Fontina, Wild Mushrooms,
Lemon Gremolata

Buffalo Chicken, Scallions,
Blue Cheese or Ranch Drizzle

Artichoke, Tomato, Spinach

Goat Cheese, Fig, Prosciutto,
Arugula, Balsamic

Mushroom, Bacon, Shaved Asparagus,
Ricotta Salata

\$45 per person

LE POUTINERY

Fresh Cut French Fries

Classic Poutine, Parmesan Cheese,
Duck Confit, Herbs, Gravy

Buffalo Style Poutine, Buffalo Chicken,
Blue Cheese Crumbles,
Ranch Dressing

French Fries, Malt Vinegar Aioli,
Spicy Sriracha Ketchup

\$42 per person

MIDNIGHT IN CHINATOWN

Served from Steamer Baskets:

Assorted Dumplings Including

Shrimp and Chive, Pork and Leek,
Cabbage and Shiitake

Ginger-Scallion Soy Sauce,
Chile Crisp

Vegetable Lo Mein in Take Out Boxes

Vegetable Fried Rice in Take Out Boxes

Shrimp Tempura Bahn Mi Sandwich

\$45 per person

PASSED LATE NIGHT

Cheeseburger Sliders

French Fry Cones: Classic, Sweet
Potato, or Truffle

Fried Mozzarella, Marinara

Buffalo Chicken Meatballs

Truffle Grilled Cheese

Crispy Chicken Tenders

Beef Franks en Croute, Dijon

\$12 each



MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT

Beverages ›





Bar

**Bartenders Required \$250,
One per 50 Guests**

CLASSIC BAR

- Bombay Sapphire Gin
- Tito’s Vodka
- Bacardi Rum
- Dewar’s White Blended Whiskey
- El Jimador Tequila
- Jim Beam Bourbon

\$18 per drink

PREMIUM BAR

- Grey Goose Vodka
- Bombay Sapphire Gin
- Crown Royal Canadian Whiskey
- Johnnie Walker Black Label
- Maker’s Mark Bourbon
- Jameson Irish Whiskey
- Courvoisier VSOP Cognac
- Bulleit Rye
- Ron Zacapa 23
- Tito’s Vodka
- Glenlivet 12 Year
- Casamigos Blanco

\$20 per drink

PREMIUM CORDIALS

- Amaretto di Saronno
- Frangelico
- Baileys Irish Cream
- Grand Marnier
- Kahlúa
- Sambuca
- Aperol
- Campari
- Cointreau

\$21 per drink

**PACKAGE BAR
Flat Rate Classic Bar**

- First Hour \$38
- Each Additional Hour \$20

Flat Rate Premium Bar

- First Hour \$42
- Each Additional Hour \$22

Beer & Wine Flat Rate Bar

- First Hour \$26
- Each Additional Hour \$15

All Catered Bars Also Include:

Imported & Domestic Beers:
Stella Artois, Sam Adams Boston
Lager, Harpoon IPA, Michelob Ultra,
Heineken 0.0

\$12 per drink

Martinis, Cosmopolitans
and Manhattans

\$25

Assorted Mineral Waters

\$10

Assorted Soft Drinks

\$10

Two Curated Signature Cocktails

\$25

*Sommelier’s selection of sparkling,
white and red wines available
upon request*



General Information

LOCAL TAXES

All food and beverage is subject to a 7% tax, 17.5% service charge and 8.5% administrative fee.

MENUS

We welcome the opportunity to create custom menus in addition to our printed suggestions.

LABOR

A \$250 charge is applicable for groups of 10 or less people for all meal periods.

For events requiring a bartender or station attendant, a service charge of \$150 per service person is required, which goes directly to the employee. In addition, a \$100 per service person is charged as an administrative fee, retained by the hotel. For events requiring a chef attendant, \$350 per chef is charged as an administrative fee, retained by the hotel.

For every 50 guests, one bartender, station attendant, or chef attendant is required.

**FOUR SEASONS
ALTERNATIVE CUISINE**

We are happy to tailor menu selections to accommodate a variety of allergies or preferences; vegetarian, vegan, gluten-free, keto, dairy-free, etc.

CONSUMER ADVISORY

All items are cooked to order and some may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

KOSHER EVENTS

Please inquire about room rental fees for kosher events. Four Seasons uses Catering by Andrew for kosher catering.

SPECIALTY SERVICES

Your catering or conference professional can assist with upgraded linens, chairs, specialty lighting, design, florals, place cards, favors, entertainment and other special details.

AUDIO VISUAL

ENCORE is our exclusive on-site event technology partner that can assist with audio visual aids and equipment. Should you wish to bring in your own technology provider, an additional access fee will apply.

PARKING

A hotel charge of \$45 per car is available for all private events with hosted valet parking. Overnight valet at the hotel is \$75 per car.

COAT CHECK

The hotel charges \$150 for every 50 guests for our coat check. Guaranteed guest numbers will be used to determine the charge for hosted coat check. Minimum of \$150 will be charged for groups under 50 guests.

SIGNS

The hotel does not permit the placement of any signs or banners in our lobby or public areas, unless otherwise approved.

Contact Us

Four Seasons Hotel Boston looks forward to coordinating your event. Please contact our Events department for more details.

OR VISIT US AT [FOURSEASONS.COM/BOSTON](https://www.fourseasons.com/boston)

Four Seasons Hotel Boston
200 Boylston Street
Boston, Massachusetts 02116, U.S.A.
Tel. 1 (617) 338-4400

CONNECT WITH US

