

Fairmont
BATTERY WHARF

Banquet Menus

Breakfast Buffets

Includes Freshly Brewed Regular and Decaffeinated Starbucks Coffee and a Selection of Fairmont Teas

Battery Wharf

\$30 Per Person

Freshly Squeezed Orange and Grapefruit Juices
Sliced Fresh Fruit and Berries
Individual Plain and Fruit Yogurts
Freshly Baked Breakfast Pastries and Breads
Assorted Bagels, Whipped Cream Cheeses to Include: Chive, Plain and Low-fat
Sweet Cream Butter and a Selection of Preserves

Great Admiral

\$34 Per Person

Freshly Squeezed Orange and Grapefruit Juices
Sliced Fresh Fruit and Berries
Individual Plain and Fruit Yogurts
Assorted Cereals and House Made Granola
Whole, skim and 2% milk
Freshly Baked Breakfast Pastries
Sweet Cream Butter and a Selection of Preserves

Hot Items

Scrambled Eggs
Apple-wood Smoked Bacon
Link Sausage or Chicken Apple Sausage
Breakfast Potatoes, roasted bell peppers, and scallions

Healthy Start

\$32 Per Person

Freshly Squeezed Orange and Grapefruit Juices
Low-fat Cottage Cheese
Yogurt Parfait, layers of granola, low-fat yogurt, dried fruits
Whole Grain Breads
Sweet Cream Butter and a Selection of Preserves
Seasonal Fruits with a Selection of Dried Fruits, nuts, and grains
Cliff and Kashi Bars

Hot Item

Frittata-Egg white garden vegetable

S.J. Hale

\$37 Per Person

Freshly Squeezed Orange and Grapefruit Juices
Seasonal Sliced Fruit and Berries
Individual Plain and Fruit Yogurts
Low-fat Cottage Cheese
House-smoked Salmon with Bagels
Sliced tomato, assorted cream cheeses, Capers, red onions
Granola Station: Selection of Dried Fruits, nuts, grains, plain yogurt, milk
Carrot and Bran Muffins, organic apple butter

Hot Item

Frittata-Spinach, potato, chorizo, manchego cheese

A Chef and/or Attendant is recommended at \$150. If the final guarantee is below 20, a minimum guarantee fee of \$8.00 per person will be charged. Menu prices (based on a one-hour period) are subject to 6% 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 foodborne illness, especially if you have certain medical conditions.

Breakfast Action Stations

<i>Omelet and Eggs as You Wish</i> Made with your choice of whole country fresh eggs, egg beaters or egg whites. Fillings of Swiss, cheddar, goat cheese, Vermont ham, shrimp, spinach, scallions, mushrooms, onions, bell peppers, tomatoes, whole basil leaves	\$15 Per Person
<i>Hand Sliced Smoked Salmon</i> Assorted bagels Premium smoked salmon Sliced tomato, Bermuda onion, capers Whipped cream cheeses to include: chive, plain and low fat	\$16 Per Person
<i>Malted Pancakes or Belgium Waffles</i> Rum glazed apples, toasted pecans Vermont maple syrup, whipped sweet butter	\$12 Per Person
<i>New York Style Bagels</i> Assorted bagels Whipped cream cheeses to include: chive, plain and low fat	\$8 Per Person
<i>Griddled French Toast</i> Brioche French toast Fruit compote, fresh berries Vermont maple syrup and whipped cream	\$12 Per Person
<i>Sunrise and Bloody Mary Bar</i> Variety of premium chilled vodkas Mixers and garnishes to include vegetables, seafood, and fruit	\$18 Per Person for 1 hour

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Breakfast Enhancements

Cranberry Compote	\$6 Per Person
Warm Banana Bread with honey cream cheese	\$8 Per Person
Fruit and Yogurt Parfait, Tangerine Honey Yogurt, Mixed Berries, Granola	\$6 Per Person
Fresh Sliced Tropical Fruit and Berries	\$8 Per Person
Scrambled Eggs with Chives	\$8 Per Person
Organic Scrambled Eggs	\$9 Per Person
Eggs Benedict, Florentine or Smoked Salmon Benedict	\$12 Per Person

<i>Breakfast Sandwiches</i> choice of one, minimum order of one dozen	\$12 Per Person
Scrambled Eggs, Ham, Cheddar cheese, flaky butter croissant	
Scrambled Eggs on a Buttermilk biscuit	

<i>Individual Breakfast Panini</i> choice of one, minimum order of one dozen	\$12 Per Person
Lump crabmeat, goat cheese, roasted red bell pepper	
Roasted leeks, smoked salmon, Gruyere cheese	
Ham, white cheddar, roasted onion	
Broccoli, zucchini, red bell pepper	

<i>Proteins</i> choice of one	\$6 Per Person
Apple wood smoked bacon	
Link sausage	
Black forest ham	
Turkey bacon	
Chicken link sausage	
Canadian bacon	

<i>Charcuterie Fromage Station</i>	\$15 Per Person
Assorted cured meats and artisan cheeses, seasonal fruits, fig puree, freshly baked breads	

<i>Cereal Selections</i>	
Bircher Muesli, fruit, berries, yogurt, milk	\$7 Per Person
Warm Breakfast Grains with Warm milk, brown sugar, raisins, cinnamon, dried fruit	\$7 Per Person
Choice of one: Oatmeal, Cream of Wheat, Irish Steel Cut Oats	
Assortment of Cereals with whole, skim and 2% milk	\$5 Each

<i>Espresso and Cappuccino Bar</i>	\$10 Per Person
Flavored syrups, shaved chocolate, cinnamon	

<i>Classic Hot Chocolate</i>	\$8 Per Person
Marshmallows, whipped cream, shaved chocolate	

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Coffee Breaks

Includes freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

Italian Sweets \$25 Per Person
Chef's selection of raspberry and hazelnut gelato, North End Italian pastries
Espresso, lattes & cappuccinos made to order

Chocoholic \$20 Per Person
Miniature white chocolate tarts, double chocolate fudge brownies, chocolate truffles,
miniature chocolate milk. Valhrona dark chocolate fondue with a variety of fruit,
pound cake, chocolate chunk cookies, marshmallows

New England Fruit Stand \$20 Per Person
Miniature apple turnovers, berry streusel cobbler, variety of fresh seasonal fruit,
warm spiced banana nut bread with maple butter

Haymarket \$23 Per Person
Smoothie station (make your own)
Choice of two: mango, banana, guava, passion fruit, papaya, strawberry
Variety of individual fruit yogurts, fresh fruit kabobs, Battery granola mix, Cliff and Luna bars.

Ultimate Sundae \$22 Per Person
Chocolate and vanilla bean ice creams, strawberry sorbet, hot fudge and warm caramel
sauces, whipped cream, rainbow sprinkles, Oreo crumbles, miniature M&M's,
raspberry coulis, waffle cups

Battery Circus \$22 Per Person
Popcorn, roasted almonds, pretzel rods, corndogs on a stick, French fries
Root beer floats with vanilla bean ice cream

Cranberry \$18 Per Person
Dried cranberries, cranberry shortbread cookies, savory cranberry-walnut biscuits
and cranberry butter, cranberry streusel cake, cranberry ice tea

Break Enhancements

Mineral waters, soft drinks, Cape Cod juices, Gatorade	\$5 each
Red Bull (Regular and Sugar Free)	\$6 Each
Freshly Brewed Iced Tea	\$6 Per Person
Assorted Whole Fruits	\$4 Each
Fresh Fruit Skewers	\$6 Each
Salted Mixed Nuts	\$7 Per Person
Individual Bags of Pretzels and Chips	\$4 Per Bag
Assorted Candy Bars	\$4 Each
Assorted Jumbo Cookies Baked to Order	\$60 Per Dozen*
Petit Fours	\$45 Per Dozen*
Triple Rich Chocolate Brownies or Blondies	\$60 Per Dozen*

**Minimum of one dozen order.*

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Plated Lunch

Includes choice of one soup or salad and one dessert.

Includes basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

Soup

Roasted Vidalia Onion, Parmesan cheese straw

Butternut Squash, crisp pancetta, sailors gin

Cranberry Bean, vegetable caponata

Heirloom Tomato, goat cheese crouton

Lobster Bisque, basil creama

New England Clam, oyster crackers

Chilled Gazpacho, herb crouton, extra virgin olive oil

Chilled Champagne Canteloupe, grapefruit raita, yogurt

Salad

Traditional Caesar, with sour dough cheese crisps, shaved Parmesan

Tuna or Beef Carpaccio, arugula, capers, shaved Parmesan, extra virgin olive oil, pepper

Greens, Cucumber, Carrots and Cherry Tomato, tossed with herb vinaigrette, topped with a warm goat cheese bruschetta

Cherry Tomatoes, buffalo mozzarella, basil, Belgium endive, pistachio vinaigrette

Shaved Artichoke, Parmesan cheese, black truffle vinaigrette

New England, caramelized pear, Barlett blue cheese, Boston wedge, creamy walnut dressing

Entrée

McCarthy Salad iceberg lettuce, grilled chicken, cucumber, cheddar cheese, tomato, beets, egg, Russian dressing \$50

Lobster BLT Salad, bacon, tomato, romaine, giant crouton tarragon dressing \$60

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Plated Lunch continued

Entree

Crab Louis, hard boiled egg, avocado in a lettuce cup	\$58
China Town Smoked Chicken, crisp wontons, sesame, hoisin vinaigrette	\$52
Grilled Georges Bank Cod, wilted spinach, Mediterranean olives, sofrito sauce	\$54
Bay of Fundy Salmon, watermelon, compari tomatoes, saba vinaigrette	\$58
Herb Chicken Breast, mushrooms, shredded potato lobster hash, roasted pepper essence	\$52
Seared Tenderloin, fingerling potatoes, asparagus, rosemary jus	\$62
Blackened Acadian Redfish, toy box tomato-caper salsa, mascarpone polenta	\$58
Vegetarian Lasagna, mushrooms, fresh mozzarella, garden vegetables, basil tomato coulis	\$50
Penne Pasta Pomodoro, arugula, ricotta insalata	\$50
Grilled Breast of Chicken, Caesar salad, shaved Reggiano Parmesan, sour dough cheese crisps	\$50
Tuna Nicoise, green beans, tomatoes, olives, eggs, artichokes, meyer lemon vinaigrette	\$54

Dessert

Boston Cream Pie, chocolate glaze
Almond Brown Butter Cake, mixed berries
Individual French Cheesecake, Grand Marnier cream
Tiramisu in Chocolate Cup, chocolate sauce, biscotti
Key Lime Tart, toasted meringue, mango, raspberry sauce
Fruit Tart, raspberry coulis
Crème Brulee Tart, fresh raspberries
Chocolate Truffle Cake, soft whipped cream, raspberries

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Quattro Plated Lunch — “A Work in Progress”

This option is perfect for a working lunch or a group with a limited lunch time. Our highly stylized lunch plate allows for your salad course, entrée, starch/vegetable and dessert to be served on one large, four-compartment plate.

Includes one option from each category.

\$57 Per Person

Uno) Salad

Marinated Greek Style Vegetable, feta, olives, topped with micro greens and Mediterranean vinaigrette
Gingered Shrimp Mango and Orange, Asian greens, hot and spicy sambal dressing
Vine-ripened Tomato and Garden Basil, buffalo mozzarella, basil olive oil, balsamic drizzle
Foraged Mushrooms, snow pea shoots, ginger-miso dressing
Roasted Tomato “Panzanella”, braised garlic, lemon dressing, toasted rosemary bread

Due) Entrée

Spanish Frittata, chorizo, piquillo pepper, potatoes
Rosemary Roasted Chicken Breast, celery root purée, tomatoes, olive confit
Coffee Crusted Beef Tenderloin, porcini sauce
Sliced Prime Sirloin, asparagus, bordelaise sauce
Jonah Crab Cake, charred pineapple, fennel salad, roast pepper couli
Herb Crusted Blue Cod, fennel, tomato
Seared Salmon Fillet, saffron butter sauce
Seared Lemon Sole, wild mushrooms, chili yuzu
Organic Vegetarian, chef’s selection of seasonal vegetables

Tre) Starch & Vegetables Combination

Smoked Gouda Polenta Cake, sautéed spinach, garlic
Rosti Potatoes and Fine Green Beans
Truffle Dauphinoise Potatoes, Glazed Carrots
Wild Rice Pilaf and Buttered Asparagus

Quattro) Dessert

Boston Cream Pie, chocolate glaze
Pecan Pie Caramel Cream
Chocolate Mousse Passion Fruit Curd
Creme Fraiche Panna Cotta

Captain William Sturgis Soup and Sandwich Buffet

Includes basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

Includes one soup, two salads, two sandwiches and two desserts.

\$48 Per Person

Soup

Split pea, Serrano ham, carrots
Ginger Carrot Coconut, sesame, green onion
Tuscan White Bean Truffle, sun-dried tomatoes
Heirloom Tomato, basil, olive oil
Wild Mushroom, toasted garlic, Boursin crouton

Salads

Grape Tomato and Bocconcini Mozzarella, olive oil, basil, pesto
Classico Caesar, Parmesan, traditional dressing, focaccia crouton spear
Grilled Vegetable, radicchio, Belgium endive, balsamic dressing
Seafood Pasta, tossed with arugula, celery, herbs, Meyer lemon vinaigrette
Mediterranean, cucumber, tomato, olives, herbs, eggs, capers, potatoes
Beet and Roquefort Cheese, hazelnut vinaigrette

Sandwiches

Albacore Tuna Salad, red onion, capers, tomato, leaf lettuce on challah
Turkey Breast, roasted pepper, cabot clothbound cheddar, mango chutney on broiche
Muffaletta Sandwich, salami, mortadella, prosciutto, provolone, olives, roasted peppers on focaccia
Roast Beef, arugula, fennel and celery root slaw on french bread
Roasted Portobello and Herb Goat Cheese Wrap, asparagus, romaine hearts, roast pepper, marinated artichokes, tomato
Chicken Salad, lettuce, tomato, cranberry mayonnaise on rye bread
Pinot Grigio Poached Salmon, curry egg, dill crème fraiche, mini-rustic
Vermont Ham, beef steak tomato, cave aged emmentaler, Moroccan olive loaf

Dessert

Key Lime Tart, toasted meringue, raspberry sauce
Tiramisu
Tropical Fruit Salad
Mango Mousse Cup
North End Italian Cookies
Butterscotch Pudding

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Sea Cloud Lunch Buffet

Includes basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

Includes one soup, one salad bar, two entrees and two desserts.

\$56 Per Person

Soup

Minestrone
Broccoli and Smoked Cheddar
New England Clam Chowder
Squash Bisque
Chicken Vegetable
Tuscan White Bean, truffle creama

Salad Bars

North End Salad Bar, arugula, romaine, radicchio, tomato, mozzarella cheese, roasted pepper, zucchini, pine nuts, grilled vegetables, olives, artichoke hearts

Dressings: Black olive dressing, sundried tomato vinaigrette, herb vinaigrette, olive oil and vinegar

California Salad Bar, organic greens, cherry tomato, cucumber, brioche crouton, julienne carrot, scallion, cubed California cheddar

Dressings: shallott dressing, balsamic vinaigrette, ranch, olive oil and vinegar

Middle Eastern Salad Bar, tabbouleh, baba ghanoush, hummus, dolmades (wrapped grape leaves), spinach, organic greens, endive, pita

Dressings: Preserved lemon vinaigrette, honey yogurt dressing, sumac carrot dressing, olive oil and vinegar

Entrees

Grilled Vegetable, goat cheese galette
Moroccan Vegetarian Tangine, Israeli couscous
Seared Salmon, fingerling potatoes, spinach, sofrito sauce
Herb Roasted Mahi-Mahi, lobster mash, lemon emulsion
Tortellini, mushrooms, parmesan, basil cream
Jamaican Jerk Chicken, pigeon peas, coconut rice
Teriyaki Chicken, shrimp fried rice, roasted pineapple
Meatloaf, mashed potatoes, "boston baked bean" gravy
Lemon Rosemary Roasted Chicken Breast, root vegetable ratatouille

Dessert

Bread Pudding, caramel sauce
Passion Fruit Mousse Cake
Raspberry Ganache Tart
Berry Cobbler, whipped cream
Assorted Tea Cookies

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North Ender Lunch Buffet

Includes assorted Italian breads, ciabatta, focaccia, garlic rolls, garlic infused olive oil, basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

Salads

\$56 Per Person

Penne Pasta, sun-dried tomato, basil, olives
 Caprese, fresh mozzarella, beefsteak tomatoes, olive oil, balsamic vinaigrette
 Grilled Vegetable Antipasto, marinated artichokes, olives
 Arugula & Radicchio, roasted fennel, romaine, tomatoes, balsamic drizzle truffle, vinaigrette

Gourmet Pizza Station

Sicilian Thick Crust Mozzarella, tomato, ricotta, spinach, artichokes
Thin Crust Italian Sausage, peppers, mozzarella
Thin Crust Margarita, mozzarella, tomato, basil

From Chafing Dishes

Meatballs, veal, beef, Pomodora sauce
 Lasagna, garden primavera
 Chicken Milanese, arugula, tomato, Parmesan breadcrumbs

Dessert

Assorted Biscotti
 Mini Tiramisu
 Chocolate Pine Nut Caramel Cake
 Cannoli

Chef Action Stations

<i>Shrimp Scampi</i>	\$17 Per Person
<i>Lobster Scampi</i>	\$28 Per Person
<i>Spaghetti Carbonara</i>	\$12 Per Person
<i>Fettuccine Alfredo</i>	\$8 Per Person
<i>Penne Pasta Bolognese</i>	\$9 Per Person

<i>Panini Station</i> choice of two	\$10 Per Person
<i>Caprese</i> Mozzarella, arugula, tomato, pesto	
<i>Milano</i> Proscuitto, provolone, olive spread	
<i>Garden</i> Grilled vegetables, goat cheese, fresh basil	
<i>Cuban</i> Smoked ham, Swiss cheese, slow-roasted pork, pickles, mustard	

<i>Espresso and Cappuccino Bar</i>	\$10 Per Person
Flavored syrups, shaved chocolate and cinnamon	

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Yankee Way Lunch Buffet

Includes basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

Includes choice of three salads and three selections from the grill

\$54 Per Person

Salads

Cabbage Slaw
Traditional New England Egg Salad
Red Skin Potato Salad
Ruby Beet Salad, candied pecans
French Green Bean Salad, tarragon dressing
Garden Greens, assorted dressings

From the Grill

Gourmet Sirloin Burgers, hickory smoked bacon, caramelized onions, cheddar, Swiss cheese, bleu cheese, sliced tomato, onions, pickles, lettuce, sesame buns
Kosher Hot Dogs, sauerkraut, diced onion, mustard, ketchup, relish, hot dog buns
Maple Barbecue Chicken, golden barbeque sauce
Grilled Mahi Mahi, cranberry fruit relish
Grilled Italian Sausages, sautéed peppers and onions
Barbecue Baby Back Ribs, rum-pineapple glaze

From Silver Chafing Dishes

Boston Baked Beans
Macaroni and Cheese
Corn on the Cob
Grilled New England Vegetables

Desserts

Carrot Cake
Brownies
Fruit Tartlets
Sliced Watermelon

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Cooler Lunches on the Go

Presented in insulated Battery Wharf individual cooler bags (additional \$10) or eco-friendly biodegradable packaging.

Includes choice of one chilled selection, one sandwich, one side and one dessert.	\$42 Per Person
With Battery Wharf individual cooler bags	\$52 Per Person

Chilled Selections

Organic Mixed Greens, walnuts, spinach, cherry tomato, cucumber dressing
 Tomato and Bocconcini Mozzarella, sliced red onions, balsamic basil vinaigrette
 Potato Salad, fresh dill, roasted peppers, stone ground mustard
 Asian Soba Noodle, snow peas, bean sprouts, ginger soy vinaigrette
 Israeli Cous Cous, oven dried tomatoes, grilled peppers, mint

Sandwiches

Nantucket Shrimp Salad, romaine, avocado, roasted pepper wrap
 Walnut Chicken Salad, cranberries, multi grain bread
 Prosciutto, tomato, arugula, herb goat cheese, ciabatta
 Roast Beef, arugula, fennel and root slaw, French bread
 Albacore Tuna Salad, red onion, capers, tomato, leaf lettuce on challah
 Turkey Breast, roasted pepper, cabot clothbound cheddar on broiche
 Grilled Vegetables, artichoke spread, black olive tapenade, rosemary foccacia

Sides

Gourmet Chips
 Granola Bar
 Seasonal Whole Fresh Fruit

Dessert

Oatmeal Raisin Cookie
 Peanut Butter Cookie
 Chocolate Macadamia Nut Cookie
 Chocolate Chip Cookie
 Brownie
 Blondie
 Pecan Tart

Lunch Enhancements

Mineral Waters	\$5 Each
Soft Drinks	\$5 Each
Cape Cod Juices	\$6 Each
Gatorade	\$5 Each
Red Bull (Regular and Sugar Free)	\$6 Each
Snapple Iced Tea	\$6 Each
Imported Beers	\$7 Each
Domestic Beers	\$6 Each

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Reception Hors D'oeuvres

Chilled Options

Truffled Goat Cheese, ciabatta crisp \$4.50 Each

Prosciutto-Wrapped Fig, stuffed with Cabrales

Assorted Bruschetta, tomato, mushroom, olive

Mozzarella Tomato Skewer, pesto

Tonnato, crostini, pine nuts

Celery Spear, peanut butter and toasted coconut, or pimento cheese

Asian Chicken, lettuce cup

Shooters

Cucumber, mint and melon

Golden Gazpacho, basil, pesto

Smoked Salmon, boursin, brioche crisp \$5.25 Each

Lump Crab, plantain chip

Herb Gravlax, pumpernickel crisp bread

Steak Tartar, truffled crostini

Bay Scallop, curry, papadam

Crab and Tequila, sangria shooter

Sweet Bay Shrimp, tamarind, lettuce cup

Feta Stuffed Greek Pepper

Spicy Tuna Tartar, maple apple \$6 Each

Manchego, jamon, fig, brioche

American Caviar, crème fraiche, potato pancake

Ahi Tuna Skewer, watermelon, ginger

Main Lobster, heirloom tomato, cucumber

Thai Tuna, ginger, mango salsa

Spiced Hamachi, wakame seaweed

Blue Crab, lettuce cup, lemon, aioli

Foie Gras Mousse, stuffed medjool dates

Wild Mushroom, truffle mascarpone, wheat crisp

30 piece minimum per Hors D'Oeuvre.

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Reception Hors D'oeuvres

Hot Options

Thai Chicken Satay, peanut sauce	\$4.50 Each
Pizzettes, garden vegetable	
Pakora, mango scotch bonnet yogurt	
Mini Grilled Cheese, roast tomato soup	
Greek Quiche, olive	
Spanakopita, spinach, feta spring roll	
Vegetable Spring Roll	
Pork Shumai, ginger soy, chili oil	
Brie en croute, fig jam	
Kosher Franks en croute, yellow mustard sauce	
Mini Beef Wellington, tamarind sauce	\$5.50 Each
Thai Shrimp Satay, sweet chili sauce	
Malaysian Beef Satay, peanut sauce	
New England Pot Pie, maple ketchup	
Tempura Shrimp and Shiitake Skewer, ponzu	
Thai Fish Cake, nam pla	
Tandoori Chicken, cilantro raita	
Pecan Crusted Shrimp, ginger rum sauce	
Beef Shumai Dumpling, ginger soy	
Maine Lobster Cannoloni, ricotta, lemon	
Meatball & Mozzarella Slider, marinera sauce	
Chicken Pot Sticker, ginger soy sauce	
Lump Crab Cake, citrus aioli	\$6.50 Each
Coconut Lobster Skewer, plum sauce	
Petite Lamb Chop, rosemary garlic jus	
Lobster & Corn Fritter, herb lemon, aioli, remoulade	
Bacon Wrapped Prawn, golden barbeque sauce	
Lobster Cake, corn aioli	
Crab Rangoon Spring Roll, sweet chili sauce	
Veal and Wild Mushrooms in Phyllo Crisp	
Peking Duck Wrap, hoisin sauce	

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Reception Hors D'oeuvres

Reception Enhancements

<i>Antipasto Platter</i>	\$15 Per Person
Assorted cured and spiced meats, marinated olives, Italian cheeses, marinated baby artichokes, grilled radicchio, pickled mushrooms. Served with grilled focaccia	
<i>Organic Rainbow Crudité</i>	\$12 Per Person
Assorted seasonal vegetables. Presented with a variety of dipping sauces	
<i>Mediterranean Platter</i>	\$16 Per Person
Hummus, tabbouleh, baba ghanoush, lavash, marinated olives, feta cheese, toasted pita	
<i>Domestic Cheeses</i>	\$14 Per Person
Vermont Cheddar, Buttermilk Blue, Fresh Goat's Cheese, Fontina, Gruyere Dried Fruit, French Bread, Fig Jam	
<i>International French Cheeses</i>	\$21 Per Person
Aged Roquefort, Chevre, St. Andre, Dried Fruit, French Bread	
<i>International Spanish Cheeses</i>	\$21 Per Person
Manchego, Cabrales, Tetilla, Dried Fruit, French Bread, Quince Paste	
<i>Mini Bite Size Sandwiches</i>	\$8.50 Each
Kobe Beef Slider	
Kobe Beef Hotdog	
Kobe Beef Corndog	
Corn Beef Reuben	
Meatball & Mozzarella	
Lobster Grilled Cheese	
Maine Lobster Roll	

30 piece minimum per Hors D'Oeuvre.

Menu prices (based on a one-hour period) are subject to a 6% administration fee and 15% non-taxable service gratuity. Massachusetts state and local tax is 7%. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness, especially if you have certain medical conditions.

Sensing

Served on individual plates.

Choice of three selections

\$18 Per Person

Choice of six selections

\$32 Per Person

Cuilliere

small spoons

Sweet Shrimp Salad, semi-sweet tomatoes

Pecky Toe Crab Salad, fennel remoulade

Mushroom Salad, grilled asparagus, duck confit

Tomato Fennel Salad, charred pineapple

Egg Salad, blue cheese and pancetta

Char-grilled Steak, horseradish cream

Brochette

skewers

Shrimp, olive, egg

Octopus, caperberry, pepperoncini

Raw Tuna, tomato, olive

Serrano Ham, hearts of palm, cornichon

Lamb, artichoke, tomato

Meat ball, mushroom, tomato

Petit Assiette

plates

Serrano, asparagus, quail egg

Crab, devilled egg, raz el hanout

White Gazpacho, chardonnay poached jumbo shrimp

Artichoke Stuffed, piquillo pepper

Chorizo, Manchego, Serrano

Grilled Seafood Salad, arugula

Reception Action Stations

Noodle Bowl Action Stations

Cold Selection

Saigon Bean Thread Noodles, crab, julienne vegetables, basil, cilantro, mint \$16 Per Person

Hot Selections

Tokyo Soba Noodles, asparagus, shiitake, daikon radish, nori, dashi broth, bean sprouts \$12 Per Person

Singapore Egg Noodles, stir-fry shrimp, chili, tomato, green onion, bean sprouts, carrot \$18 Per Person

Pad Thai Rice Stick Noodles, chicken, shrimp, eggs, peanuts, tamarind sauce, green onions, bean sprouts \$18 Per Person

Action Tapas

Chef de Sautee Sauteed Camarones, olive oil, garlic, smoked paprika \$24 Per Person

Paella choice of one

Traditional, seafood, chicken, chorizo, saffron \$26 Per Person

Black, cuttle fish (squid), basil, tomato, chili, mussels \$26 Per Person

Risotto and Pasta

Served with freshly shaved Parmesan, soft Italian breadsticks, rosemary flatbread, herbed focaccia

Risotto

Choice of two \$25 Per Person

Choice of three \$36 Per Person

Wild Mushroom, asparagus, truffle essence (add \$2 per person) \$19 Per Person

Tomato, zucchini, garden basil pesto \$12 Per Person

Fire Roasted Pepper, peas, saffron emulsion \$12 Per Person

Shrimp, roasted piquillo pepper essence, arugula \$18 Per Person

Lobster, corn, tarragon, bur blanc (add \$3 per person) \$21 Per Person

Spiced Pumpkin, spinach, coconut curry sauce \$13 Per Person

Pasta choice of two

\$16 Per Person

Farfalle, fusilli, penne, sweet potato agnolotti, cheese tortellini, cheese raviolini, mushroom ravioli, potato gnocchi

Sauces choice of two

Wild mushrooms, basil pesto, traditional bolognese, pomodoro, vodka cream, alfredo, primavera

Reception Action Station Enhancements

Tea Smoked Hunan Ribs	\$15 Per Person
Korean Short Ribs, ginger, pear, sesame, sweet soy	\$17 per person
Beijing Duck, peking pancake, cucumber, hoisin sauce, green onion	\$23 Per Person

*Petite Dessert Buffets**

Includes freshly brewed regular and decaffeinated coffee and a selection of Fairmont teas.

<i>American</i> \$18 Per Person	<i>Italian</i> \$24 Per Person	<i>European</i> \$36 Per Person
Apple Pie, Carrot Cake, Mini Cheesecakes, Chocolate Devil's Food Cake, Strawberry Shortcake	Ricotta Cannoli, Pine Nut Tart, Chocolate Truffle Griotte Cake, Tiramisu	Éclairs, Lemon Tart, Chocolate Pot de Crème, Raspberry Financier, Chocolate Mousse Cake, Mini Fruit Tarts, Opera Torte

*"From the Wharf"**

New England Seafood Selections Displayed on Crushed Ice

Accompaniments: fresh lemon, shallot mignonette, cocktail sauce, lime cilantro aioli

King Crab Legs	\$6 Per Piece
Local Oysters	\$5 Per Piece
Snow Crab	\$6 Per Piece
Jonah Crab Claw	\$6 Per Piece
Florida Gulf Shrimp	\$6 Per Piece
Cracked Chick Northern Maine Lobster	\$65 Each

Small Plate Carving Stations

Served with petite brioche rolls.

Fish

Blackened Cajun Style "George Bank Cod," remoulade	\$25 Per Person
Citrus Pine Nut Crusted Salmon Filet, meyer lemon emulsion	\$18 Per Person
Maple Piquillo Rubbed Mahi-mahi, cilantro crème fraîche	\$17 Per Person
Japanese Tagaratshi Ahi Tuna, wasabi cream, pickled ginger, scallion soy sauce	\$25 Per Person

Poultry

Garlic Lemon Chicken Breast, herb pesto	\$16 Per Person
Cranberry Glazed Tom Turkey, sage pan jus	\$16 Per Person
Jamaican Jerk Chicken, mango salsa	\$17 Per Person

Meat

Herb Crusted Rack of Lamb, fresh mint jelly, rosemary truffle jus	\$33 Per Person
Vermont Veal Loin, porcini creama	\$35 Per Person
Italian Coffee Crusted Tenderloin of Beef, creamy horseradish, assorted mustards	\$30 Per Person
Maple Glazed Ham, Honey-Stone Mustard	\$15 Per Person
New York Strip loin, caramelized cabernet soubise	\$25 Per Person

**25 piece minimum. **25 guest minimum.*

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Plated Dinner

Price is based on entree choice and includes: three courses, basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

Salad

Battery Caesar, romaine lettuce, manchego cheese, brioche croutons, roasted garlic

Red baby leaf salad, autumn herbs, candied pumpkin seeds, balsamic vinaigrette

Boston Bibb, port poached pears, artisanal blue cheese, candied walnuts, raspberry, toasted nut vinaigrette

Baby Field Greens, snow peas, shitake mushrooms, citrus segment and bell pepper confetti, sesame citrus dressing

Roots and Shoots, arrow leaf spinach, truffle vinaigrette

Tuscan Organic Salad, roasted Roma tomatoes, pine nuts, basil pesto vinaigrette

Heirloom Tomato Salad, candied pine nuts, basil ginger dressing (seasonal)

Soup

Ginger Carrot Coconut, sesame, green onion

French Lentil, duck confit, shiitake mushrooms, Jerez sherry

Tuscan White Bean, sun-dried tomatoes, truffle oil

Plum Tomato, basil, Asiago cheese crisp

Chilled White Gazpacho, almond, grapes

Boston Clam Chowder, pancetta, oyster crackers

Cold Appetizer

Tomato and Buffalo Mozzarella, olive-pesto drizzle, balsamic reduction

Baby Beet and Goat Cheese, radicchio, microcress, walnuts, cabernet vinegar

Maine Lobster, fresh shaved hearts of artichoke, truffle herb sprouts, citrus segments, micro salad, cranberry maple vinaigrette (add \$5.00 per person)

Hot Appetizer

Pancetta Wrapped Swordfish, basil risotto, port wine reduction

Grilled Vegetable Strudel, arugula, feta cheese, sun-dried tomatoes, olives, yellow tomato basil brûlée

Morel and Asparagus Lasagna, goat cheese, sun-dried tomatoes, tarragon roasted yellow pepper sauce

Jumbo Lump Crab Cake, celeriac remoulade, American caviar, carrot ginger coulis (add \$5.00 per person)

Seared Diver Scallop, crushed green pea mash, basil tomatoes, lemon, marjoram (add \$5.00 per person)

Plated Dinner continued

Main Course

Poultry

Citrus Glazed Chicken, vegetarian paella , piquillo pepper essence \$75

Roasted Half Chicken, garlic, rosemary, root vegetables, ginger citrus jus \$75

Grilled Poussin Gremolata, roasted eggplant capanata, aged balsamic syrup

Lamb

Grilled Double Cut Lamb Chop, garlic mashed potatoes, roasted vegetables, herb lamb jus \$95

Za'tar Crusted Lamb Chop, Italian couscous, roasted local pear, pistachios, sumac minted yogurt sauce \$95

Beef

Grilled Tenderloin of Beef, orange glazed young sweet potatoes, asparagus, rosemary merlot reduction \$90

Herb Seared Tenderloin of Beef, roasted shallots, fingerling potatoes, Swiss chard, red wine sauce \$90

Fire Grilled Tenderloin of Beef, herb red skin potatoes, root vegetables, garlic rosemary jus \$90

Roast Porcini Crusted Strip Loin, sun-dried tomato polenta, cipollini onions, white truffle sabayon, Barolo syrup \$90

Seafood

Grilled Mahi-Mahi, Spanish lima bean, chorizo, tomato, artichoke, piquillo pepper sauce \$80

Grilled Atlantic Swordfish, Mediterranean vegetable sauté, orange saffron essence \$80

Seared Blue Schrod, citrus, black olive, vidalia onion, truffle vinaigrette \$80

Seared Scarlet Snapper, panzanella , chianti reduction , basil essence \$80

Grilled Salmon, bay scallops, smashed fingerling potatoes, asparagus, Meyer lemon beurre blanc \$80

Combination Entrees (Land and Sea)

Petit Filet and Jumbo Crab Cake, wilted Swiss chard, Barolo risotto, balsamic cipollini OR substitute Crab Cake with Garlic Lobster Tail (add \$5.00 per person) \$95

Tenderloin of Beef and Roasted Sea Bass, fingerling mashed potatoes, wilted spinach, preserved lemon \$95

Desserts

Lemon Meringue Tart, organic blueberries

Apple Tatin, vanilla bean ice cream, spiced caramel sauce

Classic Crème Brulee, seasonal berries, tea cookies

Chocolate Truffle Cake, red berry compote

Chocolate Molton cake, vanilla sorbet

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J. W. Revere Dinner Buffet

Includes basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

Includes choice of one soup, three salads, three entrees, two accompaniments and three desserts.

\$125 Per Person

Soup

Traditional Lobster Bisque, scented with Armagnac cream
Ginger Carrot Coconut, sesame, green onion
Tuscan White Bean, sun-dried tomatoes
Plum Tomato, basil, Asiago cheese crisp
Wild Mushroom, toasted garlic
Chilled Golden Tomato Gazpacho, oregano croutons, extra virgin olive oil

Salad

Boston Lettuce Wedges, maple walnuts, roasted pears, sherry dressing
Asparagus, Crumbled Blue Cheese, arugula, apple cider vinaigrette
Organic Greens, cherry tomatoes, Julienne carrots, cucumbers, a selection of dressings
Grilled Vegetables, artichoke hearts, asparagus, baby squash, green beans, peppers, mushrooms, extra virgin olive oil, balsamic syrup
Buffalo Mozzarella and Local Farm Tomatoes, extra virgin olive oil, balsamic syrup, basil
Baby Arugula and Frisee, dried wild cherries, Stilton cheese, raspberry- orange emulsion

Entrée

Grilled Marinated Chicken Breast, chanterelle cream
Maine Lobster Stroganoff
Drunken Prawns spicy chipotle, achiote barbeque sauce
Mojito Glazed Loin of Pork, tropical relish
Chili Glazed Loin of Ahi Tuna, avocado citrus salad, ginger soy
Roast Tenderloin of Beef, sea salt rub, balsamic Barolo marinade*

Accompaniments

Truffle Macaroni
Roasted Corn Mashed Potatoes
Coconut Basmati Rice
Scalloped Potatoes
Roasted Red Bliss Potatoes
Sugar Peas
Seasonal Vegetables

Dessert

Fruit Tartlets
Mini Key Lime Tartlets
Chocolate Devil's Food Cake
Mini Cheesecakes

A Chef and/or Attendant is recommended at \$150. Menu available for a minimum of 20 guests. If the final guarantee is below 20, a minimum guarantee fee of \$100 will be charged. Menu prices (based on a one-hour period) are subject to a 6% administration fee and 15% non-taxable service gratuity. Massachusetts state and local tax is 7%. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness, especially if you have certain medical conditions.

Taste of the Islands Dinner Buffet

Includes basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

\$135 Per Person

Soup

Bahamian Conch Chowder

Salads

Citrus and Hearts of Palm, asparagus, grapefruit segments

Boniatto, cilantro, chayote

Hydroponic Bibb Wedges, Tomato and Bermuda Onion, Loxahatchee Goats Cheese

Spinach, Avocado, papaya

Presented on Crushed Ice

Gulf Shrimp (5 pieces per person)

Served with lemon wedges, cocktail sauce, limes, mango, serrano chile dressing

From the Grill

Mojo Chicken, grilled pineapple

Grilled NY Strip Steak, chimichurri

From Silver Chafing Dishes

Mango Glazed Mahi-mahi, tropical fruit salsa

Rum-Maple Glazed porkloin, crab-apple compote

Yellow Rice with Black Beans

Grilled Seasonal Vegetables

Fried Sweet Plantain

Desserts

Coconut Flan

Key Lime Pie

Devils Food Cake

Mango Mousse

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New England Dinner Buffet

Includes basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

\$150 Per Person

Soup

Lobster Bisque, cognac splash

Salads

Arugula and Beet, goat cheese, balsamic

Waldorf, apple walnut celery

Green Bean, roasted almond

Blue Cheese, tomato, onion

Presented on Crushed Ice

Freshly Shucked Oysters (2 pieces per person)

Chilled Jumbo Shrimp (4 pieces per person)

Served with lemon wedges, cocktail sauce, limes, mango, Serrano chile dressing and mignonette

From the Grill

Tenderloin of Beef, Portobello mushrooms

Maple Glazed Scallops wrapped with Bacon

Grilled George bank Cod, basil pistachio butter

From Silver Chafing Dishes

Roast Chicken Breast, cranberry and rosemary garlic jus

Corn on the Cob

Boiled New Potatoes

Desserts

Apple Pie

Cranberry Streusel Tart

Maple Walnut Cake

Chocolate Boston Cream Pie

New England Enhancements

Prepared in Steaming Cauldrons to order

Steamed Clams, Mussels and 1¼ Maine Lobster (one per person)

\$50 Per Person

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Taste of America Dinner Buffet

Includes basket of freshly baked rolls and sweet cream butter and freshly brewed regular and decaffeinated Starbucks coffee and a selection of Fairmont teas.

\$110 Per Person

Salads

Grilled Mushrooms, young spinach, pancetta, herb vinaigrette
Southern Tomatoes, corn, charred onions, roasted peppers, cilantro jalapeno dressing
California Organic Greens, grape tomatoes, golden and ruby beets,
crumbled goat cheese, walnut truffle vinaigrette

Carved to Order

Prime Rib, salt crusted bone-in, rosemary garlic jus, horseradish crème, pommery mustard

From Silver Chafing Dishes

Grilled Chicken, bourbon barbecue sauce
Cedar Plank Pacific Salmon, honey mustard glaze
Roasted Yukon Gold Potatoes
Mashed Potatoes, roasted garlic
Broccoli, garlic and herb buttered

Desserts

Individual Mississippi Mud Pie
Lemon Meringue Tartlets
Classic New York Cheesecake
Apple Pie

Taste of America Enhancements

New England Seafood Bar

Shrimp (Based on three per person) \$17 Per Person
Cocktail sauce, lemon wedges, mignonette sauce, individual Tabasco

Beverages to Compliment Dinner

Bin #1001 Gloria Ferrer Chardonnay, Caneros \$44 Per Bottle
Bin #2028 Acacia Pinot Noir, Caneros \$62 Per Bottle

Micro Brewery of Beers

Anchor Steam, Hurricane Reef, Sierra Nevada Pale Ale, Abita, Harpoon, India Pale Ale,
JW Dundee Honey Brown Ale, Key West Sunset Ale, Blue Moon, Samuel Adams,
Mickey's, Mike's Hard Lemonade \$6 Each

A Chef and/or Attendant is recommended at \$150. Menu available for a minimum of 20 guests. If the final guarantee is below 20, a minimum guarantee fee of \$100 will be charged. Menu prices (based on a one-hour period) are subject to a 6% administration fee and 15% non-taxable service gratuity. Massachusetts state and local tax is 7%. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness, especially if you have certain medical conditions.

Hosted Beverage Service

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

Name Brand Liquors \$7.50 Per Drink
Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Dewars, Canadian Club Whiskey, Sauza Tequila, Old Grand Dad Bourbon

Premium Brand Liquors \$8.50 Per Drink
Absolut Vodka, Bombay Gin, Myers Rum, Chivas Regal Scotch, Jack Daniels Whiskey, Canadian Club, Curervo Gold Tequila, Kahlua

Battery Wharf Signature Selection \$12 Per Drink
Glenlivet, Crown Royal, Tanqueray, GreyGoose Vodka, Gosling Gold, Gosling Black Seal, Cuervo Gold Tequila, Makers Mark, Bailey's

House Wines \$40 Per Bottle

House Champagne \$45 Per Bottle

Imported Beer \$6.50 Each

Domestic Beer \$6.50 Each

Soft Drinks \$5 Each

Sparkling Mineral Waters and Assorted Juices \$5 Each

Martinis \$12 Each

Cordials \$11 Each
Sambucca, Amaretto, Frangelico, B&B, Grand Marnier, Drambuie, Hennessy V.S., Poire Williams

Hosted Hourly Service

Prices Per Person

	<i>Name</i>	<i>Premium</i>	<i>Signature</i>
One Hour	\$24	\$27	\$29
Two Hours	\$33	\$37	\$41
Three Hours	\$42	\$47	\$53
Four Hours	\$47	\$52	\$59

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.

Cash Bar

<i>Name Brand Liquors</i> Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Dewars, Canadian Club Whiskey, Sauza Tequila, Old Grand Dad Bourbon	\$9 Per Drink
<i>Premium Brand Liquors</i> Absolut Vodka, Bombay Gin, Myers Rum, Chivas Regal Scotch, Jack Daniels Whiskey, Canadian Club, Curervo Gold Tequila, Kahlua	\$10 Per Drink
<i>Battery Wharf Signature Selection</i> Glenlivet, Crown Royal, Tanqueray, GreyGoose Vodka, Gosling Gold, Gosling Black Seal, Cuervo Gold Tequila, Makers Mark, Bailey's	\$14 Per Drink
House Wines	\$40 Per Bottle
House Champagne	\$45 Per Bottle
Imported Beer	\$6.50 Each
Domestic Beer	\$6.50 Each
Soft Drinks	\$5 Each
Sparkling Mineral Waters and Assorted Juices	\$5 Each
Martinis	\$12 Each
<i>Cordials</i> Sambucca, Amaretto, Frangelico, B&B, Grand Marnier, Drambuie, Hennessy V.S., Poire Williams	\$11 Each

*Bartenders \$150 Each (suggested one bartender per 75 guests). Bartenders are required at all functions.
All Beverages must be purchased from the hotel. Bottle sales are not available. Prices are subject to change without notice.
Cash bar prices are inclusive of state sales tax and service gratuity.*

Banquet Wine List

Champagne and Sparkling Wine

2505 Taittinger Brut La francaise, Chardonnay	\$125
2515 Westport River Massachusetts, Chardonnay	\$46
2501 Dom Perignon, Chardonnay	\$288
2513 Delapierre Cava Spain (house), Macabeo	\$40
2514 Roederer Estate, Chardonnay	\$60
2504 Moet & Chandon Brut Imperial, Chardonnay	\$88

White Wine

108 Douglas Hill, Chardonnay	\$40
1504 Chateau Clos de Vaulicheres, Chablis, Chardonnay	\$53
104 Patz & Hall, Chardonnay	\$133
109 Hayes Ranch, Chardonnay	\$48
105 Sandford, Santa Barbara, Chardonnay	\$61
107 Franciscan cuvee sauvage unfiltered, napa, Chardonnay	\$96
1005 Starborough, Marlborough, New Zealand, Sauvignon Blanc	\$48
1006 Guy Saget, Sancerre, Sauvignon Blanc	\$67
4509 Fontana Fredda Borgo Tesis, Pinot Grigio	\$48
2007 Cloudline, Oregon, North California, Pinot Grigio	\$50
4510 Zonin Veneto, Italia, Pinot Grigio	\$40

Red Wine

6504 Douglas Hill , Merlot	\$40
6006 Heyes Ranch, Cabernet Sauvignon	\$44
7002 Truchard, Napa, Pinot Noir	\$77
7003 Marc Murray Ranch Sonoma Cost, Pinot Noir	\$44
3504 Cotes du Rhone Village BIO G.Bressy, Grenache	\$62
4004 Joseph Drouhin Santenay Burgundy "Vero," Pinot Noir	\$53
6508 Le Bonheur "Prima," South Africa, Merlot/CAB	\$49
4508 Da Vinci Chianti Classico, San Giovese	\$58
6505 BV Signet Collection Central Coast, California, Merlot	\$48
6509 Frei Brother Dry Creek Valley, North Sonoma, Merlot	\$44
6506 Franciscan Oakville Estate, Napa, Merlot	\$64
7503 Seven Deadly Zins, California, Zinfandel	\$55
5503 McWilliam's, Australia, Shyras	\$47
3006 Chateau Haut Beausejour, Merlot	\$80
6004 Beaulieu Vineyard Rutherford, Cab Sauvignon	\$79
6005 Lolonis Redwood Valley, Organic, California, Cab Sauvignon	\$50