

## DINNER

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections

*Select Appetizer or Soup, Salad, Entrée and Dessert*

### SOUP

Butternut Squash Bisque with Roasted Pumpkin Seeds

Traditional Lobster Bisque

New England Clam Chowder\*\*

Cream of Asparagus Garnished with Asparagus Tips

Lobster and Corn Chowder, Chili and Herb Oils\*\*

### SEASONAL CHILLED SOUP

Gazpacho\*

Vichyssoise

Cucumber and Mint\*

### COLD APPETIZERS

Asparagus and Roasted Peppers, Tomato Basket with Mixed Greens, Marinated Feta Cheese, Balsamic Vinaigrette

Thinly Sliced Parma Ham, Topped with Apple and Mint Salsa, Garnished with Asparagus and Bread Sticks

Heirloom Tomatoes, Crumbled Gorgonzola, Corn and Couscous Salad, Fresh Herb Olive Oil

Hickory Smoked Chicken Medallions, Whole Wheat Tabbouleh, Preserved Lemons, Blood Orange Vinaigrette

Soy Orange Glazed Sliced Duck Breast, Bouquet of Baby Greens, Honey Ginger Dressing

Port Wine Poached Pear Wedges, Crumbled Roquefort, Sweet and Spicy Pecans, Radicchio Cup with Mixed Greens, Cranberry Currant Vinaigrette

Lobster Salad with Mixed Greens in a Tomato Basket, Fresh Herb Vinaigrette\*\* (Add \$6.00)

Jonah Crab Salad, Cabbage and Apple Slaw, Pistachio Vinaigrette, Curly Beets\*\* (Add \$4.00)

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Scottish Smoked Salmon, Zigzag of Lemon herb Crème Fraiche, Fresh Greens Bouquet and Basil Oil (Add \$3.00)

Honey Citrus seared George Banks Scallops, Red Pepper Pesto, Chilled Herb Lemon Polenta and Pea Shoots (Add \$3.00)

Tuna Tartare with Pickled Ginger and Wasabi Vinaigrette, Micro Greens and Taro Chips (Add \$3.00)

### **HOT APPETIZERS**

Puff Pastry Round, Goat Cheese, Onion Confit, Wild Mushrooms, Diced Tomato, Steamed Asparagus, Balsamic Demi Glace

Tartlet of Creamed Leeks, Smoked Bacon, Wild Mushrooms and a Farm Fresh Egg, Chicken Jus and Crisp Vermont Cheddar Shards\*\*

Striped Lobster Ravioli, Fennel Puree, Sauce Americaine, Cucumber, Tomatoes and Lobster Vinaigrette\*\*

New England Crab Cake, Warm Bed of Charred Corn and Chorizo, Oven Cured Cherry Tomatoes, Sweet Corn Veloute\*\*

Roasted Quail Brushed with Truffle Honey Butter, Braised Apple and Red Cabbage, Thyme Jus

Lobster Risotto Cake, Garlic and Herb Roasted Shrimp, Tarragon Lobster Beurre Blanc, Red Pear Tomatoes\*\* (Add \$4.00)

House Cured Atlantic Salmon, on Indian Pudding, Candied Lemon, Pickled Red Onion Jam, Fondue of Sour Cream (Add \$4.00)

Porcini Dusted Scallops, Cauliflower and Carrot Puree, Crispy Fried Leeks and Forest Mushrooms, Sauce Vierge\* (Add \$4.00)

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## SALADS

Hearts of Romaine, Roquefort Cheese, Roasted Pecans, Croutons and Cherry Tomatoes with Fresh Herb and Champagne Vinaigrette

Mixed Greens, Marinated Cucumbers and Yellow Pear Tomatoes, Artichoke Heart in a Radicchio Cup with Honey Ginger Dressing

California Field Greens, Red Endive, Yellow Cherry Tomatoes and Goat Cheese Crostini with Champagne Vinaigrette

Young Spring Mixed Greens, Belgian Endive with Roasted Baby Beets, Crumbled Goat Cheese with Red Currant Vinaigrette\*\*

Boston Bibb, Baby Arugula and Belgian Endive with Orange Segments, Roasted Walnuts, Gorgonzola Cheese with Citrus Basil Dressing

California Field Greens with Roasted Yellow and Red Peppers, Kalamata Olives, Hearts of Palm and Shaved Parmesan with Fresh Herb and Champagne Vinaigrette

Baby Spinach, Red Belgian Endive, Enoki Mushrooms and Yellow Cherry Tomatoes with Warm Bacon and Pearl Onion Dressing

Arugula, Frisee with Grilled Pears and Pancetta, Crumbled Gorgonzola, Honey Champagne Vinaigrette

Mixed Baby Greens with Tarragon Goat Cheese Rounds, Pickled Red Onion, Cranberries and Pecans, Fresh Thyme Red Wine Vinegar Dressing

Assorted Seasonal Greens, Shaved Parmesan, Grilled Artichokes, Roasted Tomatoes, Sun dried Tomato Dressing

## SORBETS\* ~ INTERMEZZO

20 Guest Minimum (Add \$6.00)

Pink Champagne

Lemon

Lime and Vodka

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## DINNER ENTRÉES

*Please note that when there is a split entrée, a surcharge of \$5.00 per person will be charged.*

### FISH & SEAFOOD

Baked Halibut, Tomato, Capers and Olive Vinaigrette*	79.00
Honey Glazed Roasted Salmon, Pecan Crust, Orange Butter Sauce	78.00
Roasted Sea Bass, Minestrone of Vegetables, Fresh Herb Puree*	82.00
Boston Blue Scrod, Crusted with Preserved Lemon and Olives, Melting Plum Tomato, Fennel Beurre Blanc*	78.00
Grilled Atlantic Salmon topped with Salted Aromatic Herbs, Charred Citrus Basil Butter Sauce*	78.00
Cajun Swordfish, Bed of Sautéed Onions and Peppers, Green Mango and Lime Salsa*	82.00
Oven-roasted Filet of Salmon, Wilted Pea Shoots, Rissole of Potatoes and Peas, Vine-Tomato Butter Sauce*	78.00
Baked Halibut, Rolled in Wild Mushroom Duxelle, Red Lentil and Grainy Mustard Vinaigrette*	82.00
George Banks Flounder, Braised Fennel, Roasted Plum Tomato and Saffron Sauce**	78.00

### FOWL

Honey Citrus Marinated Grilled Chicken Breast, Roasted Peppers, Capers, Basil Vinaigrette	74.00
Chicken and Mushroom Wrapped in Puff Pastry, Bordelaise Sauce	77.00
Grilled Herb Marinated Chicken Breast, Mushroom Port Sauce	74.00
Stuffed Chicken Breast with Apple, Sage and Cornmeal Stuffing, Cherry and Chipotle Sauce	77.00
Lemon and Herb Rubbed Chicken Breast, Pancetta Crisp, Garden Thyme Jus	77.00
Grilled Chicken Breast with Basil, Tuscan White Bean and Plum Tomato Stew*	74.00
Wachusett Ale Marinated Chicken, Grilled and Topped with Charred Peppers, Corn and Jalapeno Relish**	77.00

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Oven-Crisped Chicken Breast, Toasted Almond and Cranberry Crumb, with Vermont Maple Vinegar Sauce**	77.00
Vermont Goat Cheese, Wild Mushroom Topped Chicken Breast, Sage Demi-glace**	77.00
<b>LAMB, VEAL AND PORK</b>	
Rack of Lamb with Provençal Crust, Honey Thyme Wine Sauce	95.00
Cardamon and Cumin Laced Lambchop, Minted Jus	95.00
Tequila Marinated Grilled Veal Tenders, Lime Gremolata, Parmesan Cream	95.00
Red-Chile Marinated Pork Loin with Sam Adams Sun-dried Cherry Jus**	80.00
<b>BEEF</b>	
8 oz. Grilled Filet Mignon, Shallot and Red Wine Sauce	93.00
Tuscan Beef Filet, Roasted Garlic, Plum Tomatoes and Portabello Demi Glace	93.00
Tournedos Rossini ~ 8 oz. Filet, Wrapped in Bacon, Presented on Toast, Topped with Sliced Foie Gras	100.00
Blue Cheese and Roasted Walnut Crusted Filet, Zinfandel Cream Sauce	93.00
8 oz. Beef Filet Cioppolini Onion, Sauce Soubise and Merlot Jus	93.00
Roquefort Buttered Filet of Beef, Cognac and Mustard Cream	93.00
<b>DUAL ENTRÉES</b>	
6 oz. Grilled Filet Mignon, Bordelaise and 6 oz. Lobster Tail with Lemon Beurre Blanc*	108.00
6 oz. Filet Mignon with Brandy Pepper Sauce and 2 Baked Stuffed Shrimp with Citrus Sauce	100.00
6 oz. Filet Mignon, Demi Glace and Herb Rub Sea Bass, Papaya Salsa	100.00
6oz. Filet of Beef, Roasted Garlic Jus served with Day Boat Scallops preserved Lemon and Chervil Sauce	100.00
6oz. Filet of Beef, Shallot Confit, Thyme Infused Jus, Lobster Tail in Puttanesca Sauce*	108.00
6oz. Filet of Beef, Smoked Bacon Sherry Vinaigrette, Ancho Chili Dusted Jumbo Prawns, Orange Butter Sauce	100.00

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**VEGETARIAN**

Risotto with Baby Spinach, Roasted Garlic, Mushrooms, Asparagus, Oven Roasted Tomato, Vegetarian Broth*	72.00
Vermont Goat Cheese and Herb Polenta Cake, Chili Roasted Tomatoes, Wild Mushroom Fricassee, Grilled Asparagus Fresh Herb Puree**	72.00
Tartlet of Grilled Zucchini, Roasted Bell Pepper Sauce, Fine Green Beans, Shallot Vinaigrette*	75.00
Beefsteak Tomato filled with Israeli Couscous, Spinach, Feta and Pine-Nuts, Fondue of Leeks, Balsamic Glazed Pearl Onions and First Pressed Olive Oil	75.00
Ratatouille, Rice and Vermont Goat Cheese Phyllo Purse, Safron Sauce, Roasted Acorn Squash	72.00
Wild Mushroom Ravioli, Fennel Puree, Saute Organic Mushrooms, Sauce "Vierge"	72.00
Portobello, Smoked Mozzarella, Grilled Eggplant and Squash Stack, Herb Puree, Tomato Coulis	72.00

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**CHEESE COURSE**

Trio of New England Cheese served with Cranberry Chutney, Pecans and Seasonal Berries, Sliced Baguettes and Crackers Basket**	16.00
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## DINNER DESSERTS

Tiramisu, Espresso Sauce, Chocolate Dipped Coffee Beans, Whipped Cream

Seasonal Berries in a Chocolate Tulip Cup, Chocolate Mousse and Whipped Cream

Crème Brûlée Tart, Raspberry and Mango Coulis

Seasonal Fruit Puff Tart, Raspberry Coulis

Orange Blossom Honey Cheesecake, Mango Coulis

Rosemary Peaches and Cream Tart

Triple Chocolate Cheesecake

Grand Marnier Strawberry Crumb Tart

Medley of Desserts, Chef's Sampler of Three Desserts (Add \$3.00)

Chocolate Beggar's Purse with Grand Marnier, Vanilla Sauce (Add \$3.00)

Flourless Chocolate and Grand Marnier Cake (Add \$3.00)

Lemon Poppy Seed Trifle, Raspberry Sauce (Add \$3.00)

Passion Meringue Tart with Toasted Pistachio Crème Anglaise (Add \$3.00)

Lavender Peach Tart, Blueberry Coulis (Add \$3.00)

Caribbean Mango Colada Cake (Add \$3.00)

Caramel Hazelnut and Chocolate Crunch Cake (Add \$3.00)

Berried Frangelico Torte (Add \$3.00)

Triangle Black and White Torte with Mandarin (Add \$3.00)

Sangria Torte (Add \$3.00)

Almond and Apricot Chutney Cake wrapped in Chocolate (Add \$4.00)

Lemon Mousse Pyramid with Raspberry (Add \$3.00)

**All Desserts are served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas.**

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## DINNER BUFFETS

*50 Guest Minimum*

### **BUFFET LA GRANDE DAME**

93.00

#### **APPETIZERS AND SALADS**

Lobster Bisque\*\*  
Tomato and Buffalo Mozzarella with Basil and Pine Nuts  
Grilled Vegetable Display  
Haricot Vert Salad with Truffle Vinaigrette  
Assorted Baby Greens with Assorted Dressings  
Roasted Mushroom Salad  
Rock Shrimp and Bow Tie Pasta, Pesto Vinaigrette\*\*

#### **ENTRÉES**

Grilled Salmon, Sorrel Cream Sauce  
Copley Signature Herb Marinated Chicken Breast, Mushroom Sauce  
Sliced Beef Tenderloin, Shallots and Red Wine  
Rosemary Roasted Red Bliss Potatoes  
Seasonal Vegetables  
Assorted Dinner Rolls and Sweet Butter

#### **DESSERT BUFFET**

Assorted Miniature French Pastries  
Tiramisu  
Strawberry Grand Marnier Cake  
Triple Chocolate Mousse Torte  
Sliced Seasonal Fruits  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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**NORTH END BUFFET**

85.00

**APPETIZERS AND SALADS**

Minestrone Soup, Parmesan and Croutons  
Bow Tie Pasta Salad, Rock Shrimp, Pesto Vinaigrette  
Tomato and Buffalo Mozzarella Display  
Beef Carpaccio  
Antipasto Tray  
Calamari Salad  
Prosciutto and Melon  
Mixed Greens, Balsamic Vinaigrette

**ENTRÉES**

Veal Scaloppini, Lemon Sage Demi-Glace  
Wild Mushroom Risotto Cake  
Eggplant Parmesan  
Assorted Gourmet Thin Crust Pizzas  
Baked Snapper, Tomato, Caper and Olive Vinaigrette  
Penne Pasta with Grilled Italian Sausages and Peppers  
Focaccia and Garlic Breadsticks

**DESSERT BUFFET**

Tiramisu  
Almond Cookies and Biscotti  
Amaretto Stripe Cake  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

**MEDITERRANEAN BUFFET**

85.00

**APPETIZERS AND SALADS**

Saffron Mussel Bisque  
Roasted Pepper and Almond Pesto  
Hummus, Basket of Grilled Bread and Pita Chips  
Eggplant and Pistachio Dip  
Tapenade  
Olive Oil Marinated Baby Mozzarella  
Spicy Marinated Dry Sausages  
Sliced Tomatoes and Shaved Fennel Salad  
Tabbouleh

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**ENTRÉES**

Grilled Polenta with a Mushroom Ragout and Goat Cheese  
Roasted Grouper with a Saffron, Onion and Tomato Confit  
Peanut Crusted Chicken, Bourbon Dijon Sauce  
Seasonal Vegetables

**DESSERT BUFFET**

Lemon Polenta Cake with Fresh Berries and Sweet Crème Fraiche  
Tiramisu  
Baklava  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

**NEW ENGLAND CLAM BAKE DINNER**

102.00

**APPETIZERS AND SALADS**

New England Clam Chowder\*\*  
Waldorf Salad  
Red and Green Cabbage Slaw  
Sweet Potato Salad with Red and White Endives

**ENTRÉES**

Steamed Lobsters (one per person), Melted Butter, Lemon Wedges\*\*  
Barbeque Glazed Chicken Breast  
New England Style Baked Beans\*\*  
Corn on the Cob  
Steamed Red Bliss Potatoes with Lemon, Butter and Parsley  
Cornbread and Buttermilk Biscuits

**DESSERT BUFFET**

Boston Cream Pie\*\*  
Mixed Berry Tart with Whipped Cream  
Strawberry Cheese Cake  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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