

LUNCHEON BUFFETS

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

DELI MARKET BUFFET

47.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

Soup/Salad

Select Four of the Following:

Soup du Jour
Mixed Baby Greens with Dressing*
Traditional Cole Slaw
Fresh Fruit Salad*
Pasta Primavera Salad*
Tomato, Cucumbers and Red Onion Salad*
Orzo Pasta with Baby Shrimp*
Asparagus with Rosemary Vinaigrette*
Roasted Baby Red Beets with Goat Cheese
White Beans, Roasted Garlic and Roasted Tomatoes*
Israeli Couscous with Herbs, Raisins and Almonds
Grilled Fingerling Potato Salad with Roasted Garlic and Bacon
Wild Rice Salad with Peppers and Rice Vinegar Orange Dressing*
Gemelli Pasta Salad with Roasted Tomatoes and Fresh Herbs, Honey Cherry Vinegar Dressing*
Fava Beans with Oregano and Pecorino Romano Cheese, Extra Virgin Olive Oil Dressing
Watermelon and Feta with Mint Lemon Vinaigrette
Asian Style Broccoli Slaw with Grilled Tofu

Cold Entrée

Select Three:

Roast Beef ~ Smoked Turkey ~ Honey Cured Ham ~ Salami ~ Corned Beef ~ Tuna Salad ~
Pastrami ~ Thinly Sliced Prosciutto ~ Slow Roasted Turkey Breast ~ Traditional Chicken Salad
~ Grilled Chicken Salad with Grapes and Herb Mayonnaise ~ Thin Sliced Maple Smoked
Chicken Salad ~ Moroccan Spiced Honey Smoked Duck Breast

Sliced Cheese

Select Three:

Cheddar ~ American ~ Provolone ~ Colby ~ Swiss ~ Boursin ~ Brie ~ Mozzarella

Bread

Select Three:

White ~ Wheat ~ Pita ~ Light Rye ~ Croissants ~ Pumpkinnickel ~ Onion Rolls ~ Kaiser Rolls
~ Sour Dough ~ Country French ~ Focaccia ~ Sun-Dried Tomato Wraps ~ Spinach Wraps

Deli Market Buffet is served with Lettuce, Tomatoes, Pickles, Onions, Mayonnaise and Mustard

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Desserts

Select Two of the Following:

Rocky Road Brownies ~ Raspberry Cream Cheese Brownies ~ Blondies ~ Carrot Cake ~
Lemon Meringue Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

DELUXE DELI MARKET BUFFET 54.00

Entrées listed with Deli Market may be substituted with the following cold entrées:

Sliced Tenderloin of Beef with Two Mustard Crust
Sliced Pork Tenderloin with Citrus Glaze
Sliced Honey Smoked Chicken Breast

SANDWICH BUFFET – We Do the Work! 35.00

Less than 20 Guests

Selection of Gourmet, Pre-made Sandwiches

Please select two from each column listed with Deli Market.

BUILD YOUR OWN SALAD BUFFET 34.00

Lettuce:

Chopped Romaine, Baby Greens, and Baby Spinach displayed in 3 separate bowls

Dressings:

Warm Bacon, Balsamic, Blue Cheese, Pesto and Citrus Ginger

Toppings:

Honey Citrus Grilled Chicken, Cilantro Lime Grilled Shrimp, Roasted Pecans, Sunflower Seeds,
Mandarin Oranges, Heirloom Cherry Tomatoes, Cucumbers, Crumbled Gorgonzola, Vermont
Cheddar, Carrots, Pea Shoots, Corn, Chopped Hard Boiled Eggs, Scallions, Red Onions, Peppers,
Pickled Banana Peppers, Chick Peas, Olives, Brioche Croutons, Tortilla Strips

Assorted Rolls and Focaccia Bread

Chocolate Mousse in Mini Glasses

Mini Multi Colored and Coconut Macaroons

Mixed Berries with Whipped Cream and Fruit Sauces

ADDITIONAL CHOICES 7.00

Select one of the following pasta options:

Gemelli with Sautéed Garlic, Artichokes, Asparagus, Olives, Roasted Tomatoes and Fresh Herbs

Whole-Wheat Penne with Sautéed Wild Mushrooms, Roasted Heirloom Tomatoes and Herb Puree

Orrechietti “Carbonara” Style with Green Peas, Grilled Scallions and Crispy Prosciutto Julienne

All Pasta will be served with Fresh Grated Parmesan on the side

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BOXED LUNCHES

Salad

34.00

Select One of the Following:

Bow Tie Pasta with Grilled Vegetables and Pesto Vinaigrette*
Roasted Corn, Mint and Vegetable Couscous
Marinated French Green Beans with Truffle Vinaigrette
Traditional Coleslaw
Asian Style Broccoli Slaw with Cashews
Grilled Potato Salad with Caramelized Onions and Herb Mayonnaise

Sandwich

Select One of the Following:

Lemon Rosemary Grilled Chicken, Roasted Peppers, Lettuce and Tomato on Brioche*
Baked Ham, Swiss Cheese, Lettuce and Tomato on Rye Bread
Turkey, Lettuce, Tomato and Provolone Cheese on Focaccia
Roast Beef, Lettuce, Tomato and Boursin Cheese on French Baguette
Grilled Vegetable Roll-Up with Buffalo Mozzarella and Basil Mayonnaise
Smoked Salmon Roll-Up with Tomato, Red Onion, Lettuce and Lemon Dill Sour Cream
Grilled Chicken Salad with Pickled Red Onions on a Ciabatta Loaf
Citrus Tuna Salad with Plum Tomatoes and Boston Bibb on Whole Wheat Pita

All Lunches are accompanied with Cape Cod Potato Chips

Fruit

Select One of the Following:

Apple
Orange
Banana
Pear

Substitute Fruit Salad (Add \$3.00)

Dessert

Select One of the Following:

Blondie
Rocky Road Brownie
Chocolate Chip Cookie
Oatmeal Raisin Cookie

Assorted Soft Drinks or Bottled Water (Add \$5.00)

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LUNCHEON THEME BUFFETS

LITTLE ITALY 52.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

Minestrone Soup

Sliced Tomato and Mozzarella Salad

Antipasto to include:

Grilled Eggplant, Marinated Artichokes, Salami, Pepperoni, Prosciutto, Olives,
Pepperoncinis, Roasted Peppers, Provolone

Prosciutto and Melon Platter

Chopped Romaine & Radicchio with Balsamic Vinaigrette and Gorgonzola Cheese

Shells with Roasted Tomato and Garden Herbs Vinaigrette

Chicken Saltimbocca with Sage Demi-Glace

Herb Roasted Cod with Tomato Basil Bruschetta Topping

Gemelli Pasta with Saute Artichokes, Garlic, Peppers, Onions and Fennel

Seasonal Vegetables

Focaccia Bread

Assorted Fresh Mini Cannoli, Macaroons and Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Served With Assorted Gourmet Pizzas: 57.00

Select Two of the Following:

Roasted Mushrooms and Garlic with Smoked Mozzarella

Onion and Rock Shrimp

Pesto and Chicken Sausage

Three Cheeses

Grilled Eggplant, Sliced Plum Tomatoes, Fresh Mozzarella and Basil

Meat Lovers: Pepperoni, Ground Saute Beef, Diced Italian Sausage

MEXICAN FIESTA 50.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

Select One of the Following:

Gazpacho or Tortilla Soup

Tortilla Chips with Homemade Guacamole, Classic Tomato Salsa and Mango Salso

Beef Tacos and Chicken Fajitas with the Following Condiments:

Flour Tortillas, Onions, Sour Cream, Chopped Lettuce, Tomatoes, Jack Cheese,
Salsa, Black Olives and Jalapeño Peppers

Black Beans and Mexican Rice

Jalapeño Corn Bread

Chocolate Flan and Churros

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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EXECUTIVE DELI

51.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

Soup du Jour

Mixed Greens with Assorted Dressings and Seasonal Toppings

Fresh Fruit Display*

Corn and Shrimp Salad with Apple Cider Vinaigrette

Gemelli Pasta Salad with Roasted Tomatoes and Fresh Herbs, Honey Cherry Vinegar Dressing*

Grilled Fingerling Potato Salad with Roasted Garlic and Bacon

Please Select Three of the Following:

Grilled Chicken Sausage with Grilled Onions and Peppers

Rosemary Lemon Chicken with Tomato Caper Vinaigrette*

Grilled Red Wine Marinated Steak with Shallots

Mediterranean Bow Tie Pasta Tossed in Ratatouille, Shaved Parmesan*

Honey Mustard Glazed Corned Beef Brisket

Grilled Virginia Ham Steaks with Pineapple Sun Dried Tomato Chutney

Seasonal Vegetables

Mayonnaise, Dijon Mustard and Horseradish Sauce

Served with French Baguettes and Dinner Rolls

Fresh Fruit Tart and Boston Cream Pie**

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

THE ORIENT EXPRESS

52.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

Asian Vegetable and Chicken Soup

Asian Cole Slaw

Lo Mein Noodle Salad

Baby Spinach with Rice Vinegar and Soy Dressing, Fried Wonton Strips

Crispy Tofu Salad with Soy Ginger Vinaigrette

Beef Stir Fry with Black Bean Sauce and Sugar Snap Peas

Kung Pao Chicken

Vegetable Fried Rice

Stir Fry Vegetables

Egg Rolls with Sweet and Sour Sauce

Fortune Cookies and Five Nut Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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THE NEW ENGLAND SEAFOOD BUFFET 58.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

New England Clam Chowder**
Baby Mixed Greens with Assorted Dressings and Seasonal Toppings
Calamari Salad
Grilled Vegetables with Crumbled Goat Cheese and Balsamic Vinaigrette
Lemon Herb Roasted Shrimp Couscous Salad
Sweet Potato and Maine Crab Salad

Grilled Chicken Breast with Cranberries and Almond Crumbs, Maple Vinegar Sauce
Traditional Baked Boston Scrod with Lemon Butter
Mini Salmon Cakes Topped with Cucumber and Mint Vinaigrette
Basmati Lemon Rice Pilaf with Dried Fruits
Seasonal Vegetables

Mini Boston Cream Pies
New England Apples and Cranberry Tart with Calvados Crème Anglaise
Chocolate Caramel Pumpkin Spice Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FRENCH BISTRO 53.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

Vichyssoise or Onion Soup
Frisée and Endives with Gruyère Cheese and Walnuts, Champagne Vinaigrette
Baby Shrimp with Louis Sauce
Walnut Salad with French Beans, White Wine Dressing
French Lentil and Grilled Red Onion Salad with Tarragon Sherry and Dijon Dressing

Assorted French Rolls and Baguettes

Scallops, Crab and Mushrooms Casserole “a l’Americaine”
Roasted Chicken Breast with a Mushroom Apple Cream Sauce
Au Gratin Potatoes
Seasonal Vegetables

Assorted Petit Fours and Mini French Style Pastries
Chocolate Mousse Meringue Tart
French Apple Tart
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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PACIFIC RIM 52.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

Ginger Carrot Soup

Soba Noodle Salad with Marinated Vegetables
Savoy Cabbage Cole Slaw with Peanuts and Mint
Cucumber Salad with Cilantro and Rice Vinegar
Grilled Japanese Eggplant with Curry Vinaigrette

Asian Barbeque Glazed Chicken Breast
Ginger Soy Grilled Salmon with Papaya Salsa
Pan-Fried Baby Bok Choy with Garlic and Soy
Macadamia Nut and Pineapple Stir-Fried Rice

White Chocolate Macadamia Nut Cookies
Ginger Crème Caramel with Candied Ginger
Exotic Fruit Salad
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

MEDITERRANEAN LUNCH BUFFET 51.00

20 Guest Minimum (surcharge of 20% for parties less than minimum)

Fava Bean Soup

Stuffed Grape Leaves
Hummus
Roasted Eggplant, Pistachios and Mint Dip
Pita Chips
Tomato and Coriander Salad
Cucumber, Mint and Yogurt Salad
Tabbouleh Salad

Lemon and Olive Chicken
Braised Cod with Fennel Saffron Stew
Couscous with Onions, Raisins and Almonds
Ratatouille

Baklava
Rosewater flavored Crème Caramel
Date Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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JAPANESE STYLE LUNCH BUFFET

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20 Guest Minimum (surcharge of 20% for parties less than minimum)

Miso-Shiru Soup with Fresh Bamboo Shoots, Bean Sprouts, Potato and Black Mushrooms

Cucumber and Wakume Salad

Chicken Wasabi with Edamame Beans

Roasted Eggplant, Snow Peas and Grilled Tofu

Baby Spinach with Curly Daikon, Toasted Sesame Vinaigrette

Vegetable Gyoza, Tamari Dipping Sauce

Grilled Sake Glazed Salmon with Scallions and Nori

“Tonkatsu”, Crispy Pork Medallions with Japanese Tonkatsu Sauce

Stir Fry Asian Style Vegetables

Kokuho Steamed Rice

Assorted Mochi

Sashimi Style Melons with Honey Yogurt Dip

Green Tea Ice Cream with Candied Ginger

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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PLATED LUNCHEON

Select Soup or Salad, Entrée and Dessert

Luncheon Service Includes:

Seasonal Vegetables, Starch, French Rolls and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

SOUPS

Minestrone Soup

Gazpacho with Diced Avocado and Lime

Roasted Tomato Bisque with Basil

Butternut Squash Bisque with Roasted Pumpkin Seeds

Tortilla Soup

New England Clam Chowder**

Wild Mushroom Bisque

Lobster Bisque**

SALADS

Baby Arugula and Radicchio with Belgian Endives Sprinkled with Sun-dried Cherries and Julienne Jicama

Caesar Salad, Garlic Croutons, Fresh Parmesan

Field Greens with Belgian Endive and Cherry Tomatoes

Baby Spinach and Endive with Shaved Red Onions, Yellow Pear Tomatoes, Garlic Crostini

Boston Bibb with Marinated Onions, Cucumbers, Yellow Cherry Tomatoes and Artichoke Heart

Baby Hearts of Romaine, Roquefort Cheese, Croutons, Orange Tomatoes and Roasted Pecans

Selection of Dressing:

Blue Cheese, Balsamic Vinaigrette, Warm Bacon and Pearl Onions, Pesto Vinaigrette, Champagne Vinaigrette, Orange Poppy Seed Vinaigrette, Caesar and Ranch

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COLD LUNCHEON ENTRÉES

New England Lobster Salad with Mixed Greens and Asparagus**	Market Price
Asian Chicken Salad on a Bed of Snow Peas, Bean Sprouts, Peppers, Green Onions and Carrots Topped with Cashews and Fried Wonton Strips	47.00
Cold Poached Salmon Roulade, Lemon Dill Crème Fraiche, Marinated Cucumbers and Fruit Salad	48.00
Traditional Cobb Salad, Blue Cheese Dressing	48.00
Caesar Salad with Grilled Chicken	48.00
Caesar Salad with Roasted Shrimp	49.00
Vegetarian Special - Grilled Vegetables to Include: Eggplant, Squash, Peppers and Asparagus, Radicchio Cup with Couscous Salad, Balsamic Vinaigrette	47.00
Niçoise Salad with Ginger Marinated Tuna, Potato, French Beans, Red Pepper and Olives, Herb Dijon Dressing	54.00

HOT LUNCHEON ENTRÉES

PASTA

Tri-Colored Cheese Tortellini with Grilled Chicken, Mushrooms, Walnuts and Blue Cheese, Supreme Sauce	43.00
Bow Tie Pasta Tossed in a Vegetable Ratatouille Topped with a Smoked Chicken Breast	43.00
Grilled Vegetable Ravioli, Gorgonzola Sauce, Sautéed Wild Mushrooms	44.00
Lobster Ravioli with Lobster Sauce, Tomato Concasse, Fresh Chives	49.00
Grilled Chicken, Angel Hair Pasta with Rock Shrimp, Tomato Garlic Herb Sauce	46.00
Three Cheese Agnolotti Roasted Tomato Basil Sauce, Garnished with a Tomato Ratatouille	44.00

FOWL

Rosemary Crusted Chicken Breast, Port Wine Sauce	48.00
Stuffed Chicken Breast with Sun-dried Tomato Risotto, Red Wine Butter Sauce	50.00
Medallions of Chicken Francaise with Tomato Basil Beurre Blanc	48.00

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Herb and Garlic Marinated Copley Signature Chicken Breast, Mushroom Sauce	48.00
Pan Roasted Chicken Breast, Pistachio Crusted, Sweet Pea and Tarragon Sauce	48.00
Stuffed Chicken Breast with Apple, Sage and Cornmeal Stuffing, Cherry and Chipotle Sauce	50.00
Lemon and Herb Rubbed Chicken Breast, Pancetta Crisp, Garden Thyme Jus	48.00
Grilled Chicken Breast with Basil, Tuscan White Bean and Plum Tomato Stew	48.00
Toasted Mustard Seed Crusted Free-range Chicken Breast, Warm Bacon Sun-dried Tomato Dressing	48.00
Wachusett Ale Marinated Chicken, Grilled and Topped with Charred Peppers, Corn and Jalapeno Relish**	48.00
Oven-crisped Chicken Breast, Toasted Almond and Cranberry Crumb with Vermont Maple Vinegar Sauce**	48.00
FISH	
Boston Baked Scrod with Macadamia Nut Crust, Lemon Caper Beurre Blanc**	48.00
Boston Blue Scrod, Crusted with Preserved Lemon and Olives, Melting Plum Tomato, Fennel Beurre Blanc**	48.00
Roasted Sea Bass, Minestrone of Vegetables, Garden Herb Puree	53.00
Grilled Swordfish with Roast Garlic, Chorizo, Corn and Oven Cured Cherry Tomato Salsa	53.00
Grilled Salmon, Roasted Peruvian Potatoes, Leek Puree, Crispy Leek Julienne	50.00
Pan Roasted Atlantic Salmon, Aromatic Salted Herbs, Green Peppercorn Citrus Sauce	50.00
Baked Filet of Cod, Confit of Red Onion and Fennel, Cracked Coriander, Sauce Vierge	48.00
Honey Ginger Salmon, Baby Bok Choy, Ponzu Sauce	50.00

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BEEF/PORK

Grilled New York Steak, Red Onion Confit, Béarnaise Sauce	54.00
Filet Mignon, Mushroom and Shallot Red Wine Sauce	54.00
Asian Barbeque Pork tenderloin, Rolled in Mustard and Scallions, Asian Greens, Braised Shiitake and Enoki Mushroom Plum Sauce	49.00
Lemon Grass Beef, Cilantro, Mint, Bean Sprouts, Rice Noodles, Spicy Sweet Chili Glaze, Toasted Peanuts	53.00
Kobe Skirt Steak, Red Onion Jam, Wilted Watercress, Toasted Parmesan Crostini	53.00

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LUNCHEON DESSERTS

Seasonal Berries in a Chocolate Tulip Cup, Raspberry Coulis, Chantilly Cream

Boston Cream Pie, Rum Vanilla Sauce**

Fresh Fruit Tart, Passion Fruit Coulis

Individual Lemon Meringue Tart Raspberry Coulis

Individual Apple Bavarian Tart, Calvados Vanilla Sauce

Crème Caramel, Whipped Cream and Strawberries

Individual Tiramisu

Warm Apple or Apricot Tart Tatin, Vanilla Ice Cream

Caribbean Mango Colada Cake, Mango Coulis

Guava Marmalade Spiced Torte

Meyer Lemon Trifle with Toasted Pistachios, Raspberry Coulis (Add \$4.00)

Seasonal Fruit Galette

Seasonal Cheese Cake

Passion Meringue Tart with Toasted Pistachio Crème Anglaise

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