

RECEPTION

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

BUTLER PASSED HOT HORS D'OEUVRES

Per Piece

BEEF

Spicy Beef Satay with Soya Plum Wine	4.00
Frenched Baby Lamb Chops, Tumeric Cucumber Raita	4.50
Beef Wellington, Truffled Tarragon Hollandaise	4.50

FOWL

Tandoori Chicken Satay with Cilantro	4.00
Chicken With Ginger and Water Chestnuts, Teriyaki Glaze	4.00
Dijon Chicken En Croute	4.00
Confit of Duck, Brandy Cherries, Aged Vermont Cheddar, Wonton Crisp**	4.50
Southwest Chicken Kabob, Mango and Ancho Chile Glaze	4.00
Seared Foie Gras, Indian Pudding, Spiced Cake, Pomegranate Syrup, Crispy Fried Shallots**	6.00

SEAFOOD

Coconut Shrimp	4.50
Lime Cilantro Seared Scallops on Crostini, Papaya Salsa	4.50
Lobster and Tomato Salsa on a Pita Triangle with Melted Mozzarella Cheese	4.50
Maine Crab Cakes with Fire Roasted Red Pepper Aioli**	4.50
Scallops wrapped in Bacon with Lime and Sam Adams Glaze**	4.00
Shrimp wrapped in Potato Strings with Sweet Chili Dip	5.00
Vermont Maple Cured Salmon Bar, with Lemon and Caper Remoulade**	4.00

VEGETARIAN

Spinach and Goat Cheese Flat Bread	4.00
Spanikopita	4.00
Kalamata Olives, Artichoke and Goat Cheese Tart	4.00
Parmesan Crusted Asparagus, Blue Cheese Dip	4.00
Crispy Polenta and Oyster Mushroom Brochette, Red Pepper Almond Pesto	4.00
Field Mushroom Tartlet with Marscapone Creamed Leeks	4.00
Vegetarian Spring Rolls with Sweet Chili Plum Dip	4.00
Celeriac and Potato Pancakes with Sour Cream and Apple Salsa	4.00
Vegetable Pakora, Tomato Jam	4.00
Potato, Rosemary and Asiago Pizzetta	4.00
Chickpea and Potato Samosa, Turmeric and Cucumber Raita	4.00

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DEMITASSE SOUPS

Lobster Bisque**	4.50
Roasted Tomato Bisque with Basil	4.00
Wild Mushroom Bisque with Cognac Cream	4.00
White Bean Veloute, White Truffle Oil	4.00
Tomato and Fennel Broth, Pernod Scented Mussels*	4.00
Forest Mushroom Bisque, Grated Parmesan and Croutons	4.00
Cream of Cauliflower Soup, Morel Mushrooms	4.50

BUTLER PASSED COLD HORS D'OEUVRES

Per Piece

BEEF

Asparagus Wrapped in Prosciutto	4.00
Rare Beef Tenderloin on Toasted Brioche, Creamy Horseradish	4.50
Seared New York Steak Bite on Ciabatta Crouton, roasted Garlic Mayonnaise, Crumbled Gorgonzola	4.50
Tortilla Roast Beef Roulade, Roasted Peppers and Horseradish	4.50

FOWL

Smoked Duck and Crepe Pinwheel with Cranberry Relish	4.50
Sonoma Foie Gras Terrine on Brioche, Mango Chutney	6.00
Chicken Liver Port Pate on French Bread, Apple Chutney	4.00
Smoked Chicken and Mint Salsa in a Savory Tart, Pickled Shallots	4.00

SEAFOOD

Lobster and Avocado Crostini**	4.50
Smoked Salmon and Herb Cream Cheese Roulade	4.00
Lobster Medallions, Caviar Crème Fraiche**	5.00
California Rolls	5.50
Cucumber Sushi Roll	5.50
Domestic Caviar on Blinis, Crème Fraiche	Market
House-cured Gravlox on a Puff Triangle, Lemon Dill Crème Fraiche	4.50
Tuna Tartare in a Spoon with Lotus Root Chip	5.00
Jumbo Gulf Shrimp	4.50
Black and White Sesame Crusted Tuna on Pumpnickel Toast, Soy Vegetable Vinaigrette	5.00
Maple Seared Scallop on Toasted Brioche, Tomato Chutney**	5.00

VEGETARIAN

Brie Cheese with Raspberry on Brioche Toast	4.00
Tomato and Basil Bruschetta*	4.00
Eggplant Bruschetta, Sun-dried Tomato, Goat Cheese and Basil Rosette	4.50
Belgian Endive filled with Roquefort Mousse, Pecan Garnish	4.00
Sweet and Spicy Soba Noodles on a Fork*	4.00
Stuffed Cherry Tomatoes with Avocado and Goat Cheese Mousse	4.00
Cherry Tomato and Fresh Mozzarella Skewer, Herb Pesto	4.00

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DEMITASSE SOUPS

Chilled Cucumber and Mint Soup*	4.00
Gazpacho*	4.00
Vichyssoise	4.00

DISPLAYED SEAFOOD HORS D'OEUVRES

COPLEY'S TRADITIONAL BOSTON RAW BAR	22.00
<i>50 Guest Minimum</i>	

Displayed on Crushed Ice, Accompanied by Lemon, Cocktail Sauce with Horseradish
Iced Gulf Shrimp (3 per guest)
Deep Sea Crab Claws (1 per guest)
Oysters on the Half Shell (1 per guest)

Ice Shell, \$300.00

SEAFOOD CLASSICS À LA CARTE

(per piece)

Deep Sea Crab Claws	5.00
Jumbo Gulf Shrimp	4.50
Littleneck Clams on the Half Shell	4.00
Oysters on the Half Shell	4.00
Medallions of Lobster Tail**	Market Price

SEAFOOD SPECIALTIES BY DISPLAY

Side of Smoked Salmon	225.00
<i>25 servings per side</i>	

Side of House Cured Salmon	225.00
<i>25 servings per side</i>	

Culinary Attendant, \$140.00

Assorted Smoked Seafood Platter to include Shrimp, Scallops and Mussels	7.00
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Smoked Seafood is served with Horseradish Cream, Dill Sauce,
Lemons, Capers, Red Onion and Petite Pumpernickel

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DISPLAYED HORS D'OEUVRES

FRESH VEGETABLE DISPLAY	9.00
Celery, Carrots, Broccoli, Yellow and Red Peppers, English Cucumbers, Baby Cauliflower and Cherry Tomatoes Select Two Dips from the Following: Creamy Dill, Clam, Onion, Honey Mustard or Blue Cheese	
ANTIPASTO DISPLAY	10.50
Salami, Pepperoni, Prosciutto, Olives, Artichoke Hearts, Pepperoncinis, , Roasted Peppers, Mozzarella and Provolone Roasted Tomatoes, Stuffed Cherry Peppers, Bread Sticks, Olive Oil and Balsamic Vinegar Served with Parmesan Crostini	
GRILLED VEGETABLE DISPLAY	10.50
Eggplant, Zucchini, Yellow Squash, Roma Tomatoes, Asparagus, Peppers, Red Onions, Broccoli, Mushrooms and Smoked Mozzarella Served with Parmesan Crostinis, Thin Crispy Breadsticks, Pesto and Balsamic Vinaigrette	
DOMESTIC AND IMPORTED CHEESES	11.50
An Array of Specially Selected Imported and Domestic Cheeses Garnished with Grapes and Berries and Presented with Crackers and Sliced French Baguettes	
NEW ENGLAND CHEESE DISPLAY**	16.00
An Array of Authentically Local Cheese Garnished with Grapes and Berries and Presented with Crackers and Sliced French Baguettes	
DISPLAY OF SLICED FRESH SEASONAL FRUITS AND BERRIES	9.00
Presented with Honey and Yogurt Sauce	
ASSORTED PATES AND CHARCUTERIES	10.00
Including Country Pate, Chicken Liver Pate, Peppered Salami, Herb Saucisson with Cornichons, Pearled Onions, Assorted Mustards Served with Sliced French Baguettes and Assorted Crackers	
BAKED BRIE EN CROUTE	175.00 each
<i>Serves 25 Guests</i> Presented with French Baguettes, Crackers and Sliced Apples Culinary Attendant, \$140.00	
CAVIAR DISPLAY	Market Price
Choice of Beluga, Sevruga, Osetra or American Sturgeon Served with Condiments Culinary Attendant, \$140.00	

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INTERNATIONAL RECEPTION THEMES

Each station offers five cocktail portions per person.

ASIAN 28.00

Crispy Peking Duck Served in Oriental Pancakes with Hoisin Sauce and Scallions

Sautéed to order:

Stir Fry Shrimp with Vegetables to include Peppers, Onions, Bean Sprouts, Baby Corn,
Mushrooms, Bok Choy, Garlic Oil and Water Chestnuts

Steamed Rice

Select Two from the Following:

Sesame Chicken Filets, Beef Teriyaki Satay, Large Bamboo Dim Sum Baskets

Pork Shoamai and Shrimp Haigow

Shrimp Cracker Basket

Vegetable Gyoza and Vegetable Eggrolls, Ponzu and Sweet Plum Dipping Sauce

Culinary Attendant, \$140.00 (Two Attendants Required)

ITALIAN 20.00

Select Two Pasta Choices from the Following:

Penne Pasta with Mushroom Sauce

Tri-colored Tortellini, Three-Cheese Sauce

Angel Hair Pasta with Carbonara Sauce

Rigatoni Pasta, Bolognese Sauce

Orecchiette, Chili and Eggplant Tomato Sauce

Add Shrimp to any of the above (Add \$8.00)

Add Chicken to any of the above (Add \$6.00)

Condiments to Include: Parmesan, Sun-dried Tomatoes, Garlic, Pesto, Pepper Flakes, Fresh Basil
and Olives, Garlic Bread Crumbs

Crispy Bread Sticks and Focaccia Bread in a Basket and Flavored Olive Oils

Gourmet Pizza

Select Two Types from the Following:

Mushroom and Roasted Garlic,

Three Cheeses (Mozzarella, Parmesan, Fontina)

Buffalo Mozzarella and Sliced Roma Tomatoes

Olives and Artichokes

Pesto with Grilled Eggplant and Goat Cheese

Culinary Attendant, \$140.00

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FRENCH BISTRO

27.00

Roasted Beef Tenderloin with Béarnaise Sauce with Mustard and Herb Mayonnaise
Served with French Baguettes and Assorted European Rolls
Fresh Vegetable Crudite and Dips
Baked Brie en Croute with Fresh Fruits and Berries

Culinary Attendant, \$140.00

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RECEPTION STATIONS

Each station offers two cocktail portions per person.

TAPAS STATION

17.00

Grilled Breads, Focaccia and Pita Chips
 Roasted Pepper and Almond Pesto
 Stuffed Grape Leaves
 Roasted Garlic Hummus
 Roasted Eggplant and Pistachio Dip
 Tomato Bruschetta
 Tapenade
 Calamari Salad
 Fresh Marinated Anchovies
 Marinated Feta
 Marinated Tricolor Peppers
 Assorted Olives
 Hot Spanish Style Steamed Mussels
 Grilled Asparagus and Eggplant with Red Pepper Pesto

SAUTÉ STATION

Steak Au Poivre	14.00
Veal Scaloppine with a Calvados Mushroom Sauce	14.00
Chicken Marsala	11.00
Scallops Provencal	13.00
Shrimp Scampi	13.00

Served with Assorted European Rolls and Chef's Choice of Seasonal Starch and Vegetable

Culinary Attendant, \$140.00

PASTA STATION

14.00

Select Two of the Following:

Angel Hair Pasta with Carbonara Sauce
 Rigatoni Pasta, Bolognese Sauce
 Orecchiette, Chili and Eggplant Tomato Sauce
 Penne Pasta with Wild Mushroom Sauce
 Bow Tie Pasta with Bolognese

Condiments to Include: Parmesan, Sun-dried Tomatoes, Pesto, Pepper Flakes,
 Chopped Peppers, Fresh Basil and Olives

Focaccia Bread and Crispy Bread Sticks and Flavored Olive Oil

Culinary Attendant, \$140.00

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RISOTTO STATION	12.00
<i>Select Two of the Following:</i>	
Wild Mushrooms with Porcini Oil and Shaved Parmesan	
Saffron with Green Peas and Smoked Mozzarella	
Smoked Duck with Diced Tomato and Basil	
Lobster Risotto with Chunk of Lobster Meat** (Add \$4.00)	
Culinary Attendant, \$140.00	
RAVIOLI STATION	16.00
<i>Select Two of the Following:</i>	
Lobster Ravioli, Lobster Sauce**	
Wild Mushroom Ravioli, Porcini Cream Sauce	
Smoked Mozzarella and Basil Ravioli, Gorgonzola Sauce	
Roasted Garlic Ravioli, Sun-dried Tomato Sauce	
Four Cheese Half Moon Ravioli, Roasted Red Pepper Cream Sauce	
Focaccia Bread and Crispy Bread Sticks	
Flavored Olive Oil	
Condiments to Include:	
Parmesan, Sun-dried Tomatoes, Pesto, Pepper Flakes,	
Chopped Peppers, Fresh Basil and Olives	
Culinary Attendant, \$140.00	
CRAB CAKE STATION**	14.00
Miniature Crab Cakes Sautéed to order	
Served with a Mango Chutney and Fire-Roasted Red Pepper Aioli	
Culinary Attendant, \$140.00	
CAESAR SALAD STATION	10.00
Tossed Romaine Lettuce, Golden Croutons, Caesar Dressing and	
Freshly Grated Parmesan Cheese	
Above Served with Focaccia Bread and Crispy Bread Sticks	
Flavored Olive Oil	
Banquet Attendant, \$100.00	
SALAD STATION	10.00
Baby Arugula and Spinach with Gorgonzola and Pecans	
Tossed to order in a Basil Vinaigrette	
Assorted European Rolls	
Banquet Attendant, \$100.00	

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CRISPY DUCK STATION	15.00
Crispy Peking Duck rolled in Oriental Pancakes with Hoisin Sauce and Scallions Culinary Attendant, \$140.00	
MASHED POTATO BAR	10.00
Regular Mashed Potatoes and Sweet Mashed Potatoes served in a Martini Glass Toppings to Include: Aged Cheddar Cheese, Sour Cream, Chives, Chopped Bacon, Butter, Bleu Cheese, Broccoli and Warm Mushroom Cream Sauce, Hearty Onion Gravy, Creamed Spinach Culinary Attendant, \$140.00	
ASIAN STIR FRY	17.00
<i>Select Two of the Following:</i> Cashew Chicken and Vegetables Hunan Beef and Broccoli Shrimp Stir Fry with Vegetables Lo Mein Noodles and Vegetables Vegetable Fried Rice Culinary Attendant, \$140.00	
SCALLOP SAUTÉ STATION	13.00
Sauteed Sea Scallops, Caribbean Spices, Pernod Cream Sauces Served in a Mini Bouchee, Diced Tomato Garnish Culinary Attendant, \$140.00	
SOUP BAR	12.00
Clam Chowder and Lobster Bisque** Served by a Banquet Attendant in Bread Bowls Banquet Attendant \$100.00	
FOIE GRAS STATION	Market Price
Sautéed Duck Foie Gras served on Brioche Round Toast Onion Red Wine Marmalade Culinary Attendant, \$140.00	
SIZZLING FAJITA STATION	15.00
Marinated Beef and Chicken Strips with Grilled Onions and Peppers Served with Flour Tortillas, Guacamole, Cheese, Salsa and Sour Cream Culinary Attendant, \$140.00	

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RECEPTION STATIONS

SUSHI BAR

Rolled Sushi (per piece)

Cucumber	3.00
Tuna	4.50
Tuna and Cucumber	4.75
California	5.00
Eel	5.00
Yellow Tail	5.00

	Sushi (per piece)	Sashimi (per piece)
Sweet Eggs	3.50	
Octopus	3.50	5.00
Crab Stick	3.50	
Squid	3.50	5.00
Yellow Tail	4.50	6.00
Tuna	4.50	6.00
Salmon	4.50	6.00
Sea Urchin	5.00	6.50

Optional Chef Fee and Bar Rental, \$350.00

FROM THE CARVING BOARD

Grilled Beef Tenderloin, Béarnaise Sauce	380.00 (20 servings)
Roasted Beef Tenderloin, au Poivre Sauce	380.00 (20 servings)
Beef Wellington, Truffle Red Wine Sauce	380.00 (20 servings)
Steamship Round of Beef, Au Jus	1,200.00 (200 servings)
Honey Glazed Bone In Virginia Ham, Honey Mustard Sauce	400.00 (40 servings)
Honey Mustard Glazed Corned Beef, Honey Mustard Sauce	275.00 (30 servings)
Honey Citrus Marinated Pork Loin, Onion and Apple Chutney	275.00 (25 servings)
Five Baby Racks of Lamb, Honey Lavender	240.00 (20 servings)
Bourbon Barbeque Glazed Beef Tenderloin, Mango Chutney	380.00 (20 servings)
Roasted Whole Turkey, Gravy and Cranberry Chutney	295.00 (20 servings)
Atlantic Salmon Filet en Croute, Layered with Scallop & Spinach Mousse, Saffron Cream Sauce	300.00 (20 servings)
Maple Syrup Glazed Salmon, Orange Basil Beurre Blanc	260.00 (20 Servings)

Carved items are served with:
Petit Rolls, Mini Croissants, Mustard, Mayonnaise,
Whole Grain Mustard and Horseradish

Culinary Attendant, \$140.00

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DESSERT BUFFETS

PETITE SWEETS 14.00

25 Guest Minimum

(Based on a total of two pieces per guest)

Served from a Silver Compotier

Assorted Miniature French Pastries

To Include:

Apple Cranberry Tartlet

Brownie Truffle

Candied Ginger Tartlet

Fresh Fruit Tartlet

Linzor Tartlet

Macaroons

Pear Almond Tartlet

Pistachio Barquette

Miniature Cheesecake

Chocolate Dipped Strawberries

Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas

DELUXE PETITE SWEETS 20.00

25 Guest Minimum

Based on a total of three pieces per guest

Served from a Silver Compotier

Assorted Miniature French Pastries

To Include:

Chocolate Ganache Tartlet

St. Luc Tartlet

Almond Paste, Kirch Cream and Raspberries

Chocolate Orange Tartlet

Lemon Dacquoise

Hazelnut Meringue and Butter Cream

Chocolate Sea Urchins

Miniature Canolis

Miniature Flourless Chocolate Cake

Lemon Meringue Tartlet

Chocolate Raspberry Wrap

Tuxedo Dipped Strawberries

Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas

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THE FAIRMONT DESSERT BUFFET 21.00

50 Guest Minimum

Based on a total of two pieces per guest

Wild Berries in a Silver Bowl, Warm Chocolate Sauce and Whipped Cream
Milk Chocolate Mousse and Honey Sponge Cake Torte Topped with Butter Cream Bumblebees
Triple Chocolate Mousse Torte
Tiramisu
Seasonal Cheesecake
Chocolate Dipped Strawberries
Assorted French Pastries

Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas

DESSERT STATIONS

CHOCOLATE FONDUE STATION 12.00

Warm Milk, White and Dark Chocolate
Wooden Skewers and Dipping Condiments to include: Marshmallows, Angel Food Cake,
Strawberries, Cubed Pineapple, Kiwi, Star Fruit, Bananas and Plums

Chocolate Fountain, \$600.00

FRESHLY BAKED COOKIES STATION 14.00

Select Three Cookie Flavors from the Following:

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Snicker Doodle, Triple Chocolate,
Cranberry Nut, White Chocolate Macadamia

Whole and Skim Milk

Culinary Attendant, \$140.00

Baked to order, \$160.00 Oven Rental Fee

INTERNATIONAL COFFEE STATION 10.00

Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas
Cinnamon Sticks, Belgian Chocolate Shavings, Chocolate Covered Coffee Beans
Freshly Whipped Cream
Mini Biscottis

Cordials available on Consumption

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CREPE STATION 12.00

A favorite with your choice of Fresh Fruit Toppings, Whipped Cream, Nutella and Maple Syrup

Culinary Attendant \$140.00

BANANA FOSTER 12.00

Bananas sautéed in Rum, Brown Sugar and Banana Liqueur and served with Vanilla Ice Cream

Culinary Attendant \$140.00

HAND FILLED CANOLIS 12.00

Please select two fillings:

Traditional, Chocolate Rum, Orange Cranberry

To include condiments:

Powdered sugar, Walnuts, and Chocolate Chips

Culinary Attendant \$140.00

CANDY STATION 18.00

Please select seven types of candy:

M&Ms, Gummy Bears, Jelly Beans, Smarties, Hershey's Kisses, Pop Rocks, Chocolate Covered Cashews, Non Perils, Jordan Almonds, Twizzlers, Sour Patch Kids, Swedish Fish, White Chocolate Covered Pretzels, Reeses Pieces

Culinary Attendant \$140.00

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