CONTINENTAL
Selection of chilled juices
Sliced market fresh seasonal fruits and berries
Assorted muffins, croissants and Danish with sweet butter and fruit preserves
Individual fruit-flavored and plain yogurt
Freshly brewed regular and decaffeinated coffee
Selection of tea with honey and lemon

AGGANIS BUFFET
Selection of chilled juices
Sliced market fresh seasonal fruits and berries
Farm fresh scrambled eggs
Seasoned breakfast potatoes
Applewood smoked bacon and sausage links
Assorted muffins, croissants and Danish with sweet butter and fruit preserves
Individual fruit-flavored and plain yogurt
Freshly brewed regular and decaffeinated coffee
Selection of tea with honey and lemon

BREAKFAST UPGRADES
Assorted bagels with cream cheese and butter
Belgium waffles with fruit compote and whipped cream
Texas style French toast with whipped butter and warm maple syrup
Buttermilk pancakes with whipped butter and warm maple syrup
Selection of cold cereals
Assorted breakfast pastries
Hot oatmeal with brown sugar and raisins
Smoked salmon platter with mini bagels and traditional accompaniments
Omelet Station*
Egg Beaters, egg whites, farm raised eggs, ham, sausage, peppers, onions, mushrooms, cheese, diced tomatoes, and salsa
Donuts
Smoothie Bar*
Two choices of fresh fruit smoothie
Berry Banana, Tropical Pineapple or Coconut

For more information contact us at 617-358-7200
**TERRIER DELI BUFFET**

Chef’s soup of the day
Mesclun greens with Roma tomato and English cucumber served with champagne vinaigrette and buttermilk ranch dressing
Baby red bliss potato salad
Creamy coleslaw
Three of the following:
- Shaved roast beef
- Smoked turkey
- Albacore tuna salad
Sugar cured ham
Chicken salad
Italian cold cuts
Swiss, cheddar and provolone cheeses, red onions, green leaf lettuce, vine-ripe tomatoes, dill pickle spears, mustard and mayonnaise
Selection of bread and rolls
Deli style potato chips
Fresh baked gourmet cookies

**HAT TRICK WRAPS BUFFET**

New England clam chowder
Classic Caesar salad
Ham and turkey wrap with green leaf lettuce, red onions, black olives, and honey mustard
Roast beef and cheddar wrap with green leaf lettuce, vine ripe tomatoes, and horseradish cream
Chicken caesar wrap with Romaine lettuce, roasted chicken, Parmesan cheese, and Caesar dressing
Selection of mini cannolis and fresh baked cookies

For more information contact us at 617-358-7200
**BLADES AND BOARDS BUFFET**

Tri-color nacho chips, salsa, sour cream, guacamole and spicy cheese sauce

Nathan’s famous hot dogs served with bakery fresh rolls and traditional toppings

Chicken tenderloins served with BBQ sauce, buffalo sauce and honey mustard

Spicy Italian sausage and bratwurst with peppers and onions

New England clam chowder with oyster crackers

Selection of fresh cookies

**SOUTH OF THE BORDER BUFFET**

Roasted corn and poblano chili soup

Jicama citrus slaw with shaved fennel and orange and grapefruit segments

Grilled shrimp served on iceberg lettuce with avocado, tomato, cucumber, crispy tortilla strips and a cilantro cumin vinaigrette

Roasted chicken breast with Spanish rice and mole sauce

Grilled marinated steak with braised white beans and chimichurri sauce

Pescado Blanco Veracruz

Churros and fresh fruit flan

---

**TRAVELER’S LUNCH BOX**

All lunch boxes include a serving of lettuce, tomato, dill pickle, mayonnaise and mustard.

Please select one item from each section for each lunch box:

- **Salad**
  - Fresh fruit salad
  - Bow tie pasta salad
  - Red skin dill potato salad

- **Snack**
  - Potato chips
  - Whole fresh fruit

- **Sandwich**
  - Roast beef and cheddar on ciabatta bread
  - Honey baked ham and Swiss cheese on a croissant
  - Roast turkey breast and Monterey Jack on a whole-wheat roll
  - Grilled vegetables and hummus on pita bread

- **Dessert**
  - Chocolate brownie
  - Chocolate chip cookie

A cold selection of soft drinks and bottled water will be available to select from at the time of lunch box delivery

---

*For more information contact us at 617-358-7200*
SNACKS

ARENTRAITION
Warm jumbo pretzels with honey mustard
Nachos with salsa, sour cream, guacamole and spicy cheese sauce
Nathan’s famous hot dogs with bakery fresh rolls and traditional toppings
Assorted soft drinks and bottled water

RHETT’S SNACK PACK
Freshly popped popcorn
Potato chips
Roasted peanuts
Arena sized candy bars
Assorted soft drinks and bottled water

SWEET SPOT
One cart serves 100 people
This dessert cart features a wide selection of decadent cakes, fresh baked cookies, assorted candies, and other surprise treats.

For more information contact us at 617-358-7200
NEW ENGLAND CLAM BAKE

New England clam chowder with oyster crackers
Fingerling potato salad with scallion vinaigrette
Broccoli slaw with creamy coleslaw dressing
Whole steamed Maine hard shell 1 ½ lb. lobster with drawn butter and lemon
Steamed littleneck clams and P.E.I. mussels
Herb crusted chicken breast
Boston baked beans with brown sugar and molasses
Sweet corn on the cob
Corn bread and buttermilk biscuits
Apple crumb pie and strawberry shortcake

BOSTON PROPER

New England clam chowder with oyster crackers
Romaine and baby spinach salad with crispy onions, crumbled blue cheese, plum tomatoes and sherry vinaigrette
Vegetable slaw with cabbage, carrots, red peppers, fennel, Pernod and turmeric
Pan seared chicken breast with sweet onions, tomatoes and wild mushrooms
Grilled swordfish with organic olive oil, capers, celery and olives
Sirloin steak with smoked mushroom demi-glace
Dauphinoise potato with garlic and Gruyère cheese
Carrots and parsnips
Boston cream pie and crème brûlée

For more information contact us at 617-358-7200
**MEDITERRANEAN BUFFET**

Tuscan minestrone soup with pistou crouton
Classic Caesar salad with garlic focaccia croutons and Grana Padano cheese
Pasta salad with roasted Mediterranean vegetables
Grilled chicken breast, cacciatorre style
Grilled marinated flat iron steak with roasted peppers and wild mushrooms
Baked ziti with tomatoes, basil, grilled shallots and fresh mozzarella
Chef's seasonal vegetables
Ciabatta bread
Tiramisu

**SOUTHERN BARBEQUE**

Traditional cobb salad with two dressings
Potato salad with egg
Apple cider coleslaw
Barbeque chicken
Slow roasted beef brisket
Smoked baby back pork ribs
Macaroni and cheese
Sweet southern style beans
Sweet potato fries
Collard greens
Corn bread and fresh biscuits
Peach and blueberry cobblers

**CARVING STATIONS**

Oven roasted turkey breast served with fresh rolls, cranberry chutney and stone ground mustard
5-spice rubbed pork loin with apple cider coleslaw
Beef tenderloin served with fresh rolls and assorted mustards
Beef sirloin served with caramelized onions, fine herb butter and a morel mushroom demi
Prime rib of beef served with au jus, horseradish cream and fresh rolls
Serves 40 Reception Style - 20 Dinner
Serves 30 Reception Style - 20 Dinner
Serves 18 Reception Style - 10 Dinner
Serves 30 Reception Style - 20 Dinner

*For more information contact us at 617-358-7200*
**ACTION STATIONS**

*Asian Stir-fry Station*
Gingered beef, chicken, and tofu with Chinese broccoli, water chestnuts, baby corn, bok choy, carrots, mushrooms and peppers with steamed jasmine rice, fortune cookies and chopsticks

*Caesar Salad Station*
Fresh romaine hearts tossed with classic caesar dressing, herb croutons, shredded Parmesan cheese and choice of grilled chicken breast, grilled jumbo shrimp and fresh marinated anchovies

*Pasta Station*
Orecchiette pasta with spicy Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce

Black pepper pappardelle with roasted red and yellow peppers, asparagus tips, plum tomatoes, capers and olive oil

Selection of garlic and olive focaccia and shredded Parmesan cheese

*Taco Station*
Your choice of either pulled chicken, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and cheese

---

**PARTY PLATTERS**

*Imported and Local Cheeses*
Lavish display of cheeses with fresh fruit, berries, chutneys, honeycomb, assorted crackers, crostini and lavash

*Fresh Crudités*
Assorted market fresh vegetables with buttermilk ranch and cusabi dressing

*Antipasto Platter*
Prosciutto, capicola, hard salami, fresh mozzarella, assorted olives, roasted tomatoes, marinated artichokes, grilled portabella mushrooms, roasted red and yellow peppers

*Baked Brie En Croute*
Served with sweet preserves, baguettes and lavash

*Shrimp Cocktail*
Served with traditional cocktail sauce and lemons

*Local Oysters on the Half Shell*
Served with chef’s mignonette

For more information contact us at 617-358-7200
HORS D’OEUVRES

50 pieces per order

Lamb chops pan seared and served with mint julep aioli

Scallops wrapped in bacon with lemon curd

Spanakopita
Spinach and feta cheese in phyllo dough

Crab cakes with remoulade sauce

Coconut crusted chicken tenders with banana chutney

Cuban spring roll with chipotle cream

BEVERAGE SERVICE

Assorted ice cold soft drinks and bottled water

Assorted bottled juices

Freshly brewed coffee in regular and decaffeinated variety
Selection of tea with honey and lemon

BAR BEVERAGE SERVICE

Please inquire for rates and service

For more information contact us at 617-358-7200