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
Donuts
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
Smoothie Bar*
Two choices of fresh fruit smoothie
Berry Banana, Tropical Pineapple or Coconut

For more information contact us at 617-358-7200
LUNCH

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

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

ARENA TRADITION
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

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**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

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**CARVING STATIONS**

- Oven roasted turkey breast served with fresh rolls, cranberry chutney and stone ground mustard
  - Serves 40 Reception Style - 20 Dinner

- 5-spice rubbed pork loin with apple cider coleslaw
  - Serves 30 Reception Style - 20 Dinner

- Beef tenderloin served with fresh rolls and assorted mustards
  - Serves 18 Reception Style - 10 Dinner

- Beef sirloin served with caramelized onions, fine herb butter and a morel mushroom demi
  - Serves 30 Reception Style - 20 Dinner

- Prime rib of beef served with au jus, horseradish cream and fresh rolls
  - Serves 30 Reception Style - 20 Dinner

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

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’ŒUVRES
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

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