



## CATERING MENU

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





# BREAKFAST

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

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# 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

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# LUNCH

## 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

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# 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.

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# DINNER



## 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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# DINNER



## 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, cacciatore 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  
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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# 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

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# RECEPTIONS



## 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



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