CATERING MENU
BREAKFAST

BUFFET

Pricing is based on a minimum of 25 guests

Includes the following
Florida orange juice, ruby red grapefruit juice, cranberry juices, fresh brewed coffee, decaffeinated coffee and assorted teas

Bagel Shop
Freshly Baked New York style bagels with plain and flavored from Lyndell’s Bakery
Whipped cream cheese, jams and jellies, fresh seasonal whole fruits and berries, Greek yogurt, dried fruits and honey

European
Greek yogurt, dried fruits and honey, seasonal fruit salad, prosciutto, and Tuscan bread, imported and local salami, cured meats and cheeses, tomato and spinach strata

Rise & Shine
House made fruit and nut granola with Greek yogurt, fluffy scrambled cage-free eggs, crispy home fried potatoes, applewood smoked bacon and sweet pork sausage, croissant with honey butter and jams and fresh seasonal whole fruit

Please add $10 per person for groups less than 25 guests

Consuming raw or undercooked eggs, meat, or seafood may increase your risk of food borne illness

Breakfast Enhancements
Pricing is based on 25 guests per item

Plain, fruit, low fat Greek yogurts................................. $6
Fresh seasonal fruit salad............................................ $8
Assorted dry cereals .................................................. $4
House made granola.................................................. $3
Fluffy scrambled eggs .............................................. $5
Muffin basket & Danish.............................................. $7
(Choose 2) Turkey sausage, applewood smoked bacon, sweet pork sausage, Taylor ham.......................... $7
Steel Cut Oatmeal
with brown sugar and sun-dried fruits......................... $5
French Toast
with honey butter and warm maple syrup..................... $6
Belgian Waffle.......................................................... $7
with seasonal berries, whipped cream and warm maple syrup
Smoked Salmon & Eggs
with tomato, capers, red onions and bagels

STATION

Pricing is based on a minimum of 25 guests

Omelets
Farm fresh eggs and egg whites with assorted meats, vegetables

Eggs Benedict
Poached eggs, prosciutto, baby arugula, grilled crusty bread, tarragon hollandaise (traditional option available)

Steak and Eggs
Grilled steak, fried eggs, potato hash, salsa roja

Smoothie Station
Strawberry, peach, strawberry banana, chocolate peanut butter and blueberry

Fresh Orange Juice
Fresh squeezed orange juice
Break Selections

Pricing is based on a minimum of 25 guests

Includes the following

Fresh brewed coffee, decaffeinated coffee, and assorted teas

Chips and Dips ................................................................. $6
Potato chips, tortilla chips, chive & dill dip, pico de gallo, and salsa roja

NEW ITEM

Recharge ........................................................................ $13
Nut and fruit bars, house made trail mix, house made granola, flavored yogurt parfaits, whole fruit

Sweet & Salty ................................................................. $12
Assorted flavored popcorns, butter toffee cashews, M&M’s, Reese’s Pieces gummy bears, milk and cookies

Lyndell’s Donuts ........................................................... $18
Delicious assortment of seasonal donuts from Lyndell’s bakery in Somerville, Ma

Chef attendant fee $175

Dependent on guest count, some stations require more than one chef attendant.
Break Enhancements

Pricing is based on 25 guests per item

Whole Fruit ................................................................. $4

Granola Bars or Protein Bars ................................. $5

Chips, Pretzels, Popcorn, Cracker Jacks ..................... $6
or
Stacey’s Pita Chips (per item)

Flavored Popcorn (Choose 2)........................................ $3
Butter | Cheddar | Buffalo | Garlic & Parmesan

Warm cinnamon churros........................................... $4
Chocolate sauce, and caramel sauce

Assorted jumbo cookies .......................................... $5

Brownies and blondies ........................................... $5

Ice cream novelties ................................................ $5

DR I N K S

Enhancements

House Made Trail Mix .............................................. $3

Rice Crispy Treats.................................................... $3

Assorted Candy Bars (per item)................................. $3

Spiced Mixed Nuts ................................................... $4

Mini Hot Pretzels ...................................................... $7
Spicy mustard and cheddar cheese sauce

Pepsi
Gatorade
Diet Pepsi
Mountain Dew
Sierra Mist
Lipton Pure Leaf Iced Tea
Aquafina Bottled Water
Assorted Juices
Coffee & Tea

Chef attendant fee $175

Dependent on guest count, some stations require more than one chef attendant.
LUNCH

Boxed Lunch Selections
Pricing is based on a minimum of 25 guests

Sandwich on the go...................................................... $21
Turkey and cheddar, ham and cheese, tuna, bagged chips, red apple, chocolate chip cookie & bottled water
(Vegetarian option available upon request)

The Sandwich Box.................................................. $25
Roast beef & white cheddar
Italian
Turkey & Monterey Jack cheese
Pasta salad, kettle chips and chocolate brownie choice of soda or bottled water
(Vegetarian option available upon request)

Buffet Selections
Pricing is based on a minimum of 25 guests

Sandwich Buffet....................................................... $32
Vegetarian wrap
Smoked turkey and white cheddar
Roast beef and provolone
Tuna salad
Vegetable chopped salad
Orecchiette pasta salad
Fresh fried kettle chips
Assorted bakery cookies

Premium Sandwich Buffet......................................... $38
Roasted vegetable wrap
Grilled chicken breast B.L.T., lemon – thyme aioli
Prosciutto & fresh mozzarella,
Italian tuna salad
Greek salad with lemon & dill dressing
Fingerling potato salad
Fresh fried kettle chips
Assorted bakery cookies & brownies

Hot Press............................................................... $42
Pressed Cuban sandwiches
Four cheese & roasted pepper
Turkey Reuben
Roasted vegetables & fresh mozzarella cheese
Cucumber salad
Fresh fried kettle chips
Seasonal fruit salad
Assorted bakery cookies & brownies

STADIUM FARE
$36

Stadium Hot Dogs
Traditional rolls & toppings
Chicken Fingers
Honey mustard & BBQ sauce
All Beef Sliders
Lettuce, tomato & cheese

Traditional Coleslaw
French Fries
Assorted Bakery Cookies

Chef attendant fee $175
Dependent on guest count, some stations require more than one chef attendant.
LUNCH

SOUP & SALAD

$38

Choose one

Soups

French Onion
Chicken & Orzo
New England Clam Chowder
Lobster Bisque
Tomato Bisque

Classic Italian............................................................... $42
Meatballs, sausage & peppers, penne vodka
Caesar salad
Assorted dinner rolls
Cannoli’s

Salads

Choose one

Romaine
Field Greens
Arugula
Baby Spinach
Cucumber
Tomato
Red Onion
Hardboiled Egg
Chickpeas
Assorted Olives

Maytag Blue Cheese
Shaved Asiago
Grilled Chicken
Toasted Focaccia
White Balsamic Dressing
Creamy Ranch
Caesar
Extra Virgin Olive Oil & Vinegar
Assorted Dinner Rolls

Boston Bibb Salad
Butter head lettuce, diced avocado, grape tomatoes, hard-boiled egg, shaved manchego cheese & zinfandel vinaigrette

Pasta Salad
Olives, roasted peppers, roasted tomatoes
Baby arugula, white balsamic dressing

Traditional Caesar Salad

Chef attendant fee $175

Dependent on guest count, some stations require more than one chef attendant.
**DINNER BUFFET**

**Buffet Selections**

*Pricing is based on a minimum of 25 guests*

- **Terrier Dinner** $45
  BBQ glazed meatloaf, mashed Yukon gold potatoes and haricot verts, sliced oven roasted turkey, corn succotash, assorted dinner rolls

- **Salad Bar:**
  Romaine, baby spinach, cucumbers, tomatoes, chickpeas, hard-boiled eggs, toasted focaccia, white balsamic and ranch dressing, extra virgin olive oil & vinegar

- **Apple Pie & Brownie A La Mode**

- **The Steakhouse** $56
  Chopped salad - Iceberg lettuce
  Choice of dressing
  Applewood smoked slab bacon and tomatoes
  Marinated grilled flank steak
  Grilled chicken breast
  Sautéed spinach, steakhouse potatoes
  Roasted & grilled seasonal vegetables
  Garlic bread
  Steak sauce and herb butter
  NY cheesecake, fresh berries & caramel sauce

- **All American** $70
  Baby spinach salad, egg, slab bacon, red onion, sunflower seed, and white balsamic dressing

- **Grilled Shrimp Shooter**
  Celery slaw & spicy tomato jam

- **Maryland Crab Cakes**
  Sweet potato hash, spinach lemon & chive aioli

- **Grilled Chicken Breast**
  Roasted root vegetables, lemon & dill rice, natural au jus

- **Mini Cupcakes**
  Red velvet, carrot, and chocolate

- **Tacos Roqueros** $50
  Roja verde flank steak, pulled pork carnitas, chicken tinga cilantro rice & abuela’s beans
  salsa macha, ancho-guajillo salsa, elote loco flour tortilla, corn tortilla, pickled cabbage & radish slaw
  cinnamon sugar churros with chocolate sauce

**Buffet Enhancements**

*Pricing is based on 25 guests per item*

- **Soup** $5
  French onion | Tomato bisque | Lobster bisque
  Chicken & orzo | New England clam chowder

*Chef attendant fee $175*

Dependent on guest count, some stations require more than one chef attendant.
DINNER BUFFET

SALADS

Greek Salad ................................................................. $10
Romaine, cucumbers, tomatoes, mixed olives, feta cheese, pepperoncini peppers, red onions, toasted focaccia, lemon & dill dressing

Wedge Salad ............................................................... $10
Iceberg lettuce, slab bacon, oven roasted tomatoes, Maytag blue cheese, red onion
Choice of blue cheese or ranch dressing

Asian Chop Chop Salad ........................................ $10
Cucumbers, carrots, daikon radish, hard-boiled egg, crispy wontons, mint, basil, tat-soi lettuce, living greens, spicy cashews, and ginger-miso dressing

CHEF’S FAVORITE

Tomato Caprese Salad .............................................. $12
Beefsteak tomatoes, fresh mozzarella, basil oil, balsamic reduction, crushed pink peppercorns

Classic Caesar Salad ................................................ $5
Romaine, asiago cheese, toasted focaccia, Caesar dressing

SIDES

Creamy Macaroni & Cheese ................................. $8
Grilled & Roasted Seasonal Vegetables ............. $7
Fruit Salad ................................................................. $6

add: Grilled Chicken ............................................. $6
add: Chicken Milanese ........................................... $7
add: Ahi Tuna ............................................................... $16

Chef attendant fee $175
Dependent on guest count, some stations require more than one chef attendant.
**Reception Selections**

*50 piece minimum per item*

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**Cold Hors d’oeuvres**

- **Seared Tuna & Pickled Radish Tostada**.......................... $5  
  Sriracha aioli
- **Vietnamese Rolls with Vegetables**................................. $3  
  Hoisin sauce
- **Prosciutto Wrapped Grissini**........................................ $3  
  Basil crème
- **Gazpacho Shooter**.................................................... $3  
  Avocado crema
- **Mozzarella & Tomato Tart**........................................... $3  
  Fig glaze, basil oil
- **Chilled corn bisque**.................................................. $3  
  Chili oil
- **Hummus**...................................................................... $3  
  Grilled pita, kalamata olive
- **Spicy Ceviche Shooter**................................................. $5  
- **Sliced Filet Mignon**.................................................... $6  
  Au poivre aioli, toasted brioche
- **Spring Pea Shooter, Bacon Dust**.................................... $3  
- **Tuna Tartar**............................................................... $5  
  Jalapeno, crispy wonton
- **Chicken Salad**............................................................ $3  
  Honey multi-grain crostinis
- **Smoked Salmon**.......................................................... $5  
  Chive cream cheese, fried capers
- **Chilled Jumbo Shrimp Shooter**...................................... $5  
  Cocktail sauce

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**Hot Hors d’oeuvres**

- **Grilled Cheese**........................................................... $3  
  Tomato bisque
- **Fried Arancini**........................................................... $3  
  Pesto aioli
- **Bacon on a Stick**....................................................... $4  
  Crispy seasoned bacon
- **Mini Hot Dog En Croute**.............................................. $3  
  Mustard puree
- **Bacon & Horseradish Wrapped Shrimp**.......................... $6  
- **Blue Crab Cakes**....................................................... $4  
  Remoulade sauce
- **Korean Style Beef Skewers**........................................... $5  
- **Petite Cuban Sandwiches**............................................. $4  
- **Spicy Mexican Chicken Satay**....................................... $4  
  Cilantro aioli
- **Spanakopita**.............................................................. $3  
  Cucumber & feta dip

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**Grilled Lamb Chops**.................................................... $8  
  Port-cherry glaze
- **Mini Rueben’s on Rye**................................................ $4  
  1000 island dressing
- **Vegetarian Spring Rolls**............................................... $3  
  Thai chili sauce
- **Veal Meatballs**.......................................................... $4  
  Raisins, parmesan, gremolata

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Chef attendant fee $175  
Dependent on guest count, some stations require more than one chef attendant.
# Reception Table

*Pricing is based on a minimum of 25 guests*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese Board</strong></td>
<td>$14</td>
</tr>
<tr>
<td>Imported, domestic and local cheeses, dried fruits, nuts, and assorted olives, assortment of flat breads &amp; crostini’s</td>
<td></td>
</tr>
<tr>
<td><strong>Crudités</strong></td>
<td>$9</td>
</tr>
<tr>
<td>Cucumber, assorted olives, celery, marinated mushrooms, haricot verts, pickled romanesco, baby carrots, fennel, hummus, blue cheese dip</td>
<td></td>
</tr>
<tr>
<td><strong>Tuscan Antipasto</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Assorted salami &amp; artisan meats, fresh mozzarella, aged parmesan, spicy giardiniera, fire roasted peppers, assorted warm olives, &amp; oven roasted mushrooms, grilled flat breads, toasted focaccia</td>
<td></td>
</tr>
</tbody>
</table>

## Chef’s Favorite

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rings, Wings &amp; Things</strong></td>
<td>$16</td>
</tr>
<tr>
<td>Buffalo, Thai chili, &amp; garlic parmesan chicken wings, beer battered onion, rings with horseradish sauce, hand cut french fries with sea salt, blue cheese dip, ketchup, and vinegar</td>
<td></td>
</tr>
<tr>
<td><strong>The Chipper</strong></td>
<td>$13</td>
</tr>
<tr>
<td>House fried kettle chips, chive &amp; dill dip, BBQ sauce, scallions, bacon, ranch dressing, cheddar cheese sauce, buffalo chicken dip, house fried tortilla chips pico de gallo, salsa roja, warm chorizo dip</td>
<td></td>
</tr>
<tr>
<td><strong>Mezze</strong></td>
<td>$17</td>
</tr>
<tr>
<td>Hummus, roasted eggplant dip, cucumber salad, marinated feta, grilled naan bread, and toasted pita chips</td>
<td></td>
</tr>
</tbody>
</table>

- **Tabbouleh Salad**
  - Parsley, cilantro, mint, tomato, lemon juice, and olive oil

- **Grilled Artichokes**
  - Zucchini fritters and harissa aioli

- **Latin Quarter**
  - Guacamole, mango & habanero sauce, salsa roja plantain chips, yellow & blue corn chips

- **Chicken Empanada**
  - Black bean & cojita cheese

- **Watercress Salad**
  - Tomato, shaved sweet onion, hearts of palm and citrus dressing

- **Skirt Steak Skewers**
  - Piquillo pepper sauce

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**BASHO SUSHI**

*Please consult catering manager for pricing*

- **BASHO Sushi**
  - Assorted sushi and maki, California, yellow tail, tuna, and salmon rolls. Pickled ginger, wasabi & soy sauce. wakame salad.

- **Raw Bar** – Market price
  - Displayed on ice.
  - Consult with catering manager if you would like an ice carving as a display piece
    - 1 - Seasonal oysters
    - 2 - Clams on the half-shell
    - 3 - Cracked crab claws
    - 3 - Citrus poached gulf shrimp per person

  - Mignonette, cocktail sauce, remoulade, horseradish, tabasco & oyster crackers

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**Chef attendant fee $175**

*Dependent on guest count, some stations require more than one chef attendant.*

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**Delaware North. Sportserve.**
**Action Stations**

*Pricing is based on a minimum of 25 guests*

Lucky’s…………………………………………………………... $25
Char siu pork & sticky chicken skewers
pork potstickers
vegetable spring roll
vegetable fried rice or vegetable lo Mein
stir fry vegetables
sweet & sour sauce, spicy mustard, Thai chili

**Add on to Lucky’s**

Grilled jumbo shrimp skewer................................. $11

The Good Burger……………………………………………… $18
*All-beef burger & cheeseburger Sliders*
Lettuce & tomato aioli, caramelized onions, house fried
kettle chips, chive & dill dip, baby gherkins, half sour pickles
chips, banana ring peppers, stadium sauce, ketchup & mayo

**Add on to your Good Burger**

*Pricing is based on a minimum of 25 guests*

Crab Cake Sliders……………………………………….. $11
with remoulade

Buffalo Chicken Slider………………………………… $6
Lettuce, tomato, crumbled blue cheese

The Classic…………………………………………………. $20
*All grilled cheese served on Texas toast*
Classic Grilled cheese
Grilled cheese & taylor ham
Grilled cheese & tomato
Corn chow chow
Tomato bisque soup
Maple & tabasco glazed bacon on a stick

**Pasta $16**

**PICK TWO**

**Rigatoni**
San Marzano tomato sauce, fresh basil,
ricotta, fresh mozzarella

**Cheese Ravioli**
Brown butter, English peas, crispy pancetta

**Orecchiette Pasta**
Broccoli rabe, roasted garlic & olive oil

**Penne a la Vodka**
Fresh tomatoes, and basil

**Farfalle**
Baby spinach, charred tomatoes, ricotta salata, crimini
mushrooms, lite marsala cream sauce

**Linguini**
Roasted parsnips, slab bacon, caramelized onions,
Tuscan kale, white wine butter sauce

**Add on to anyone of your pastas**

*Pricing is based on a minimum of 25 guests*

Included: parmesan cheese, dinner rolls, hot pepper flakes

Meatballs…………………………………………………… $6
Grilled chicken…………………………………………… $6
Butter poached shrimp…………………………………… $11
Sweet & hot Italian sausage…………………………….. $7

Chef attendant fee $175

*Dependent on guest count, some stations require more than one chef attendant.*
**Boston Steak House Carving**  
*All beef is cooked med rare/medium*

Served with our house made steak sauce, steakhouse potato wedges & dinner rolls.

- **NY Strip Loin** ................................................................. $18
- **Prime Rib Roast** ............................................................ $18
- **Beef Tenderloin** ............................................................... $25
- **Oven Roasted Turkey** ..................................................... $14
- **Pork Tenderloin Roast** .................................................... $14
- **Wild Caught Salmon** ..................................................... $16

**USDA Prime Cuts**  
*All beef is cooked to med rare/medium*

- **Bone in Ribeye** ............................................................... $30
- **Filet Mignon – Center cut** ................................................ $32
- **Bone in NY Strip Steak** ................................................... $33
- **New Zealand Rack of Lamb** ............................................. $36

**Enhancements**

- **Garlic Shrimp** ................................................................. $14
- **Sea Scallops** ................................................................. $18
- **Maryland Crab Cake** ..................................................... $20

**Sauces – (Choose 2)**

- Béarnaise
- Au Poivre
- Horseradish Demi
- Chive Butter

**S A L A D**  
*Pricing is based on a minimum of 25 guests*

- **Wedge Salad** ................................................................. $10
  Iceberg lettuce, slab bacon, oven roasted tomatoes, Maytag blue cheese, red onion  
  Choice of blue cheese or ranch dressing

- **Beefsteak Tomato Salad** ................................................ $10
  Red onion, balsamic dressing, cracked black pepper

- **Classic Caesar Salad** ..................................................... $6
  Romaine, asiago cheese, toasted focaccia, Caesar dressing

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Chef attendant fee $175  
*Dependent on guest count, some stations require more than one chef attendant.*
D E S S E R T S

**Dessert Table**  
*Pricing is based on 25 guests per item*

**Sweet Tooth** ................................................................. $15  
Petite desserts  
Chocolate covered strawberries, cannoli, chocolate dipped shortbread cookies, fruit tarts, red velvet cupcakes, éclairs, cheesecake

**Sweet Choice**

**Candy Land** ................................................................. $15  
Skittles, M&M’s, Swedish Fish, Snickers, Sour Patch Kids, Airheads, Gummy Bears, Lollipops

**Dessert Action Station**  
*Pricing is based on 25 guests per item*

**Donuts Around the World** ........................................... $14  
Crème Brûlée donuts | Zeppoles  
Churros | Chocolate sauce | Whipped cream

**Sweet & Salty** ............................................................ $20  
Assorted flavored popcorn | Butter toffee cashews  
M&M’s, Reese’s Pieces | Root beer soda floats  
Chocolate covered pretzels

**Cookies ‘n’ Cream** ................................................... $15  
Vanilla | Chocolate | Espresso | Strawberry Ice Cream  
Chocolate chip | Macadamia nut | Oatmeal | Chocolate  
Chocolate cookies
## Dinner Selection

### Starch
*Choose one*

- Steakhouse Potato Wedges, Sea Salt
- Creamed Leek Yukon Gold Mashed Potato
- Roasted Potatoes in Garlic & Butter
- Grilled Polenta Cake
- Potato Fondant
- Lemon & Dill Scented Rice

### Protein

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon</td>
<td>$88</td>
</tr>
<tr>
<td>Oven Roasted Chicken Breast</td>
<td>$60</td>
</tr>
<tr>
<td>Pork Tenderloin</td>
<td>$60</td>
</tr>
<tr>
<td><strong>CHEF’S FAVORITE</strong></td>
<td></td>
</tr>
<tr>
<td>NY Strip Steak</td>
<td>$80</td>
</tr>
<tr>
<td>Wild Caught Salmon</td>
<td>$67</td>
</tr>
<tr>
<td>Braised Short Ribs</td>
<td>$88</td>
</tr>
<tr>
<td>Ahi Tuna</td>
<td>$77</td>
</tr>
<tr>
<td>Vegetable Risotto</td>
<td>$50</td>
</tr>
<tr>
<td>Grilled Polenta</td>
<td>$50</td>
</tr>
</tbody>
</table>

Chickpea stew, Kale

### Vegetable
*Choose one*

- Grilled Asparagus *seasonal*
- Roasted Wild Mushrooms
- Sautéed Spinach
- Brussel Sprouts *seasonal*
- Sautéed Rainbow Swiss Chard
- Haricot Verts
- Shallots and thyme
- Roasted Baby Carrots
- Root Vegetable Medley *Seasonal*

### Dessert
*Choose one*

- Crème Brûlée Cheese Cake
- Molten Chocolate Cake
- Seasonal Fruit & Berries
- Apple Tart
- Chocolate Mousse Cake

### Plated Dinner Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petit Blue Fin Crab Cake</td>
<td>$20</td>
</tr>
<tr>
<td>Maine Lobster Tail</td>
<td>$25</td>
</tr>
<tr>
<td>Wild Caught Jumbo Shrimp</td>
<td>$17</td>
</tr>
<tr>
<td>Maple &amp; Tabasco Glazed Bacon</td>
<td>$11</td>
</tr>
</tbody>
</table>

### Sauce
*Choose one*

- Au Poivre sauce
- Creole mustard sauce
- Sherry chicken jus
- White wine & garlic
- Merlot demi-glace

*Chef attendant fee $175
Dependent on guest count, some stations require more than one chef attendant.*
DINNER

SALAD

Choose one

Wedge Salad
Iceberg lettuce, slab bacon, red onion, oven roasted tomatoes, Maytag blue cheese, choice of blue cheese or ranch dressing

Tomato Caprese Salad
Beefsteak tomatoes, buffalo mozzarella, basil oil, balsamic reduction, crushed pink peppercorns

Classic Caesar Salad
Romaine, Asiago cheese, toasted focaccia, Caesar dressing

Vegetable Chopped Salad
Cucumber, chickpea, red tomato, mixed olives, hearts of palms, baby carrots, asparagus, feta, white balsamic dressing

Baby Green Salad
Heirloom tomatoes, charred red onions, cucumbers, toasted focaccia, shaved Grana, Padano balsamic dressing

APPETIZERS

Penne Vodka
English peas and parmesan

Ironbound
Wild caught jumbo shrimp, potatoes, Spanish chorizo, smoked paprika and garlic sauce

CHEF’S FAVORITE

Maryland Crab Cake
Corn, potato, and bacon hash, lemon and thyme aioli

Orecchiette Pasta
Broccoli rabe, crumbled spicy Italian sausage, ricotta cheese, garlic & oil

Antipasto (Family Style)
Assorted salami & artisan meats, buffalo mozzarella, aged parmesan, fire roasted peppers, warm olives, & grilled flat breads, toasted focaccia

Chef attendant fee $175
Dependent on guest count, some stations require more than one chef attendant.
SPECIAL EVENTS

PREMIUM OPEN BAR

Liquor Selections:
- Ketel One Vodka
- ABSOLUT
- Dewar’s White Label Scotch
- Tanqueray Gin
- Crown Royal Whiskey
- Bombay Sapphire Gin
- Jose Cuervo Gold Tequila
- Jack Daniels Whiskey
- Standard Cordials
- Imported & Domestic Beer
- Captain Morgan Rum
- Malibu Rum
- Bacardi Superior Rum
- Captain Morgan Rum
- Malibu Rum

Wine Selections:
- Chardonnay
- Cabernet Sauvignon
- Pinot Grigio
- Merlot

Two-Hour Package...................... $36.50 per person
Three-Hour Package..................... $42.50 per person
Four-Hour Package..................... $46.50 per person

Ultra-Premium Offerings
Grey Goose | Patron Silver | Tanqueray 10
Johnny Walker Black/Blue *Additional Fee Added

Champagne
Moet Imperial White Star | Dom Perignon *Additional Fee Added

Open Beer & Wine Bar

Beer Selections
Budweiser, Bud Light, Bud Light Seltzer Black Cherry, Bent water Sluice Juice IPA, Harpoon, Stella Artois, Corona, Angry Orchard, O’Doul’s

Wine Selections
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Two-Hour Package.......................... $30.50 per person
Three-Hour Package...................... $36.50 per person
Four-Hour Package...................... $40.50 per person

Consumption Bar or Cash Bar
$150.00 flat fee per bartender

Consumption Bar
Tab is run for all drinks and payment is due at the end of event.

Cash Bar
All guests pay for their own drinks

20% taxable administrative charge & 7% sales tax are not included in above pricing

*Please note:
Only brands included in the hosted bar service will be displayed. Liquor & wine brands are subject to change. The brands listed above are current and to be used as a guideline for the level of product provided.
GENERAL INFORMATION

Confirming your Event
To confirm your catering services, an executed Banquet Event Order (“BEO”) and deposit of 50% of the estimated balance must be received by Delaware North Sportservice ten (10) business days from BEO issuance. Delaware North Sportservice will not confirm an event without having both deposit and executed BEO. A separate facility rental contract must be executed for space usage with Agganis Arena. Final menu and bar selections are due one month prior to the event. Groups who are tax-exempt must provide State of Massachusetts Certificate of Sales Tax Exemption certificate no less than seven (7) days prior to event.

Payment Terms
A deposit equal to 50% of the estimated balance is due ten (10) business days from BEO issuance. The final payment is due seven (7) business days prior to the event along with final guest guarantee. Payments can be made by company check, certified check or credit card. Balance must be paid prior to the beginning of the Event. Doors to event will not open unless balance is paid in full. We require a credit card number on file for any additional charges (consumption bar, additional guests, etc). Payment for such charges is due at the end of the event.

Client understands that Delaware North Sportservice will suffer substantial harm if Client cancels Client’s Event. Accordingly, the deposit will be non-refundable and deemed to be liquidated damages to compensate for loss due to Client’s cancellation. In the event a written cancellation notice is received fewer than sixty (60) days, but more than seven (7) days prior to the Event date, Client shall pay a cancellation fee equal to 75% the amount set forth in the BEO. In the event a written cancellation notice is received fewer than seven (7) days prior to the Event date, Client shall pay a cancellation fee equal to 100% the amount set forth in the BEO. All cancellation notices must be made in writing. If for any reason beyond Delaware North Sportservice control, including but not limited to, strikes, labor disputes, accidents, unavailability of location, food scarcity due to external sources, government requisitions, acts of war or acts of God, is unable to perform our obligations as outlined in BEO, such non-performance will be excused and we may terminate Agreement without further liability of any nature upon the return of the deposit within thirty (30) days.

Final Guaranteed Guest Count
Delaware North Sportservice must be notified of the exact number/amount of attendees by 12:00pm seven (7) business days prior to your event. This will be considered the Final Guarantee. Client will be charged according to the Final Guaranteed Guest Count or the actual guest count, whichever is greater. Delaware North Sportservice does not guarantee that it can accommodate food, beverages and service for more than 10% above the Final Guaranteed Guest Count. Client shall be responsible for all additional charges due to an increase in the guest count.
If you are hosting a plated event and multiple entrées are requested, the following situations apply:
If there is a price discrepancy between two entrées, the higher price will prevail for all entrées.
Normal guarantee procedure is required with indication for each entrée. Some form of entrée indication is required at the guest table.

Taxes and Service Charge
The applicable Massachusetts State Tax will apply to all Food, Beverage, Labor, Equipment Rental and Service Charge. An 18% Gratuity/Service Fee charge will be applied to all Food & Beverage charges. This charge allows Sportservice, Inc. to elevate our services and amenities, offer higher wages for servers and attract motivated employees for server positions. These servers are critical to making your experience memorable. If you feel your attendant has provided a service above and beyond your expectations, then please feel free to extend an additional gratuity. However, you are under no obligation to do so. Solicitations for gratuities by your servers is a violation of our policies.

Miscellaneous
Delaware North Sportservice is the exclusive caterer for Agganis Arena. No food or beverage of any kind may be brought onto the premises without prior written permission. All food and beverages provided hereunder must be consumed on the Premises; Client is not permitted to take any items “to go.”

Delaware North Sportservice has the right to make reasonable substitutions on the menu when necessary to protect the health of its patrons. Client will be alerted to any such menu substitutions at least three (3) business days prior to the Event, when feasible.

Delaware North Sportservice as the license holder is responsible for the administration of the sale & service
of alcoholic beverages in accordance with the laws and regulations of the State of Massachusetts. All beer, wine and liquor must be supplied by Delaware North Sportsservice and consumed on the premises.

Delaware North Sportsservice reserves the right to exclude or eject any and all objectionable persons from the Event or the premises without liability. Client shall conduct its Event in an orderly manner and in full compliance with the rules of Delaware North Sportsservice & Agganis Arena as well as all applicable laws, ordinances and regulations.

Stadium Alcohol Policies

All guests will be required to show I.D;
Limit one (1) or two (2) alcoholic beverages per possession, per I.D, per policy per event;
Management Reserves the right to amend these policies at any time.
Acceptable Forms of ID for Alcohol Service: Valid U.S state issued driver’s License
Valid U.S state issued identification card, Valid U.S passport,
Valid U.S military ID.
In Massachusetts, you must be 21 years of age to purchase, possess or consume alcoholic beverages.
Underage drinking is illegal and can have severe consequences for young people who
Drink and for adults who provide alcohol beverages to those Under 21