



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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