

Outside Catering



packages

beverages

our hotel

Boston Marriott Burlington
1 Mall Road, Burlington, MA 01803
781-221-6615
www.burlingtonmarriott.com

Outside Catering Package

One Vendor, One Price.

Burlington Marriott & Gourmet India Partnership

Gourmet India Lunch & Dinner Pricing

Per Person Lunch Price Beginning at \$28.95 and Per Person Dinner Price Beginning at \$38.95 Includes Gourmet India Catering, Burlington Marriott Function Space, Floor Length Linens, Banquet Chairs, Round Tables, China and Flatware. Buffet Tables, Chaffing Dishes, and Utensils are Provided for Gourmet India. Customized Menus are Available and are to be Determined with Gourmet India. All Pricing is Subject to a 14% Service Fee, 8% Administrative Fee, Massachusetts State Sales Tax and Local Tax.

Gourmet India

Yogi Sood - (781) 270-0200

www.gourmet-india.com



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Outside Catering Wedding Package

2011 Burlington Marriott Wedding Package

Enhance your celebration by adding the Marriott Wedding Package to your outside catered event!

Private Photo Room for the Bridal Party with Dedicated Banquet Server

Champagne or Sparkling Cider Toast Garnished with Fresh Strawberry

Meticulously Styled Wedding Cake by Konditor Meister

Custom Designed Centerpieces for the Guest Tables and Head Table

Unique Selection of Chair Covers & Sashes or Designer Chiavari Chairs

Distinctive Selection of Upgraded Floor Length Linens

Complimentary Guest Room for the Bride & Groom

Two Complimentary Guest Rooms the Night of the Wedding

Complimentary Guest Room for the Bride and Groom's First Anniversary with Breakfast for Two

Specialty Rate for Overnight Accommodations for your Wedding Guests

Personal Marriott Certified Wedding Planner to Assist Planning Your Special Day

Complimentary Parking

Five Hour Wedding Package

Wedding Package Upgrade \$23 Per Person

All Pricing is Subject to a 14% Service Fee, 8% Administrative Fee, Massachusetts State Sales Tax and Local Tax.

Wedding Enhancements

Unlimited Beverage Station \$6.50 Per Person

Assorted Soft Drinks, Juices, and Bottled Waters

Silver Service Coffee Station \$4 Per Person

Freshly Brewed Regular & Decaffeinated Colombian Bean Coffee and Specialty Teas



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Outside Catering Package

Burlington Marriott & Gourmet India Menu 1

Appetizers

Vegetable Samosa - *Turnovers filled with peas & potatoes*

Onion Bhaji - *Onion, spinach & potatoes fritters, dipped in chick pea batter & fried*

Condiments

Cucumber Raita - *Yogurt with grated cucumber, flavored with fresh mint & spices*

Indian Salad - *Rings of red onions tossed with Pudina chutney*

Pudina Chutney - *Fresh mint & coriander chutney*

Papadum - *Crispy lentil wafers*

Saunth - *Tamarind chutney*

Achaar - *Mixed pickles*

Entrees

Shahi Gobhi - *Fresh cauliflower florets cooked Mughal style*

Daal Bukhara - *Black lentils cooked and simmered over slow fire, North Indian style*

Achaari Aloo - *Pickle flavored potatoes cooked with onions*

Breads and Rice

Nan - *Leavened bread made in authentic Indian tandoor clay oven*

Mutter Pullao - *Aromatic imported basmati rice cooked with green peas*

Desserts

Gulab Jamun - *Cream dumplings in honey syrup, served hot*

Badami Kheer - *Home made rice pudding flavored with cardamom and pistachios*

Lunch Price \$28.95 Per Person

Dinner Price \$38.95 Per Person

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Outside Catering Package

Burlington Marriott & Gourmet India Menu 2

Appetizers

Gulistani Kabob - *Vegetable kabobs with a touch of ginger & garlic, covered with sesame seeds*

Papari Chaat - *Made with lentil wafers, garbanzo beans, onions, yogurt & assorted chutneys*

Condiments

Cucumber Raita - *Yogurt with grated cucumber, flavored with fresh mint & spices*

Kachumber Salad - *Diced tomatoes, onions, cucumbers, flavored with spices & lemon juice*

Tamarind Chutney - *Sweet & Sour chutney made with imported tamarind seeds*

Pudina Chutney - *Fresh mint & coriander chutney*

Papadum - *Crispy lentil wafers*

Achaar - *Mixed pickles*

Entrees

Malai Kofta - *Balls of minced vegetables dipped in batter, fried & cooked in gourmet curry sauce*

Palak Paneer - *Fresh spinach & home made cheese cooked with a touch of onions & ginger*

Dum Aloo - *Potatoes in onion & tomato gravy*

Daal Tarka - *Chana Daal cooked with sautéed onions & touch of fresh coriander*

Breads and Rice

Nan - *Leavened bread made in authentic Indian tandoor clay oven*

Mutter Pullao - *Aromatic imported basmati rice cooked with green peas*

Desserts

Gulab Jamun - *Cream dumplings in honey syrup, served hot*

Rasgulla - *Home made cheese dumplings in honey syrup, served chilled*

Lunch Price \$30.95 Per Person

Dinner Price \$40.95 Per Person

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Outside Catering Package

Burlington Marriott & Gourmet India Menu 3

Appetizers

Vegetable Samosa - *Turnovers filled with peas & potatoes*

Papari Chaat - *Made with lentil wafers, garbanzo beans, onions, yogurt & assorted chutneys*

Chicken Ajwain Tikka - *Chicken marinated with a touch of Ajwain seeds & cooked in tandoor*

Condiments

Aloo Piaz Raita - *Yogurt with diced potatoes and onions, flavored with fresh mint & spices*

Kachumber Salad - *Diced tomatoes, onions, cucumbers, flavored with spices & lemon juice*

Tamarind Chutney - *Sweet & Sour chutney made with imported tamarind seeds*

Pudina Chutney - *Fresh mint & coriander chutney*

Papadum - *Crispy lentil wafers*

Achaar - *Mixed pickles*

Entrees

Dhania Chicken - *Boneless chicken in coriander gravy*

Kadhi Pakora - *Authentic North Indian Kadhi made with yogurt & vegetable dumplings*

Vegetable Delight - *Mixed vegetable cooked with potatoes & green peppers*

Daal Makhani - *Black lentils cooked & simmered over slow fire, North Indian style*

Breads and Rice

Nan - *Leavened bread made in authentic Indian tandoor clay oven*

Spinach Tava Parantha - *Bread made from whole wheat flour mixed with chopped spinach*

Jeera Rice - *Aromatic imported basmati rice flavored with cumin seeds*

Desserts

Kulfi Falooda - *Authentic Indian Ice cream topped with sweet Falooda noodles*

Gajjar Halwa - *Grated carrots cooked in milk, flavored with almonds & cardamom, served hot*

Lunch Price \$32.95 Per Person

Dinner Price \$42.95 Per Person

Outside Catering Package

Burlington Marriott & Gourmet India Menu 4

Appetizers

- Spinach Makki Kabob - *Spinach & corn cutlets dipped in batter & fried*
- Bhel Poori - *A mixture of puffed rice, potatoes, onions & assorted chutneys*
- Chicken Achaari Tikka - *Chicken marinated with a touch of pickle & cooked in tandoor*

Condiments

- Dahi Vada - *Fried lentil dumplings dipped in yogurt sauce, served with tamarind chutney*
- Kachumber Salad - *Diced tomatoes, onions, cucumbers, flavored with spices & lemon juice*
- Tamarind Chutney - *Sweet & Sour chutney made with imported tamarind seeds*
- Pudina Chutney - *Fresh mint & coriander chutney*
- Papadum - *Crispy lentil wafers*
- Achaar - *Mixed pickles*

Entrees

- Adraki Chicken - *Boneless chicken sautéed with fresh ginger, onions, green peppers and spices*
- Chana Masala - *Soaked overnight, cooked with tomatoes & herbs in curry sauce*
- Shahi Paneer - *Cheese sautéed with ginger, garlic & cooked in cream sauce with cashews & raisins*
- Methi Aloo - *Potatoes sautéed with fenugreek*

Breads and Rice

- Tava Parantha - *Whole wheat bread made on a griddle*
- Spinach Tava Parantha - *Bread made from whole wheat flour mixed with chopped spinach*
- Jeera Rice - *Aromatic imported basmati rice flavored with cumin seeds*

Desserts

- Ras Malai - *Cheese dumplings in milk syrup, flavored with pistachios nuts, served chilled*
- Gajjar Halwa - *Grated carrots cooked in milk, flavored with almonds & cardamom, served hot*

Lunch Price \$32.95 Per Person

Dinner Price \$42.95 Per Person

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Outside Catering Package

Burlington Marriott & Gourmet India Menu 5

Appetizers

- Dalcha Kabob - *Cutlets made with chana daal (lentils) & spices; deep fried*
- Paneer Pakora - *Pieces of home made cheese layered with spices, dipped in batter & fried*
- Idli Chaat - *Pieces of Idli tossed with stir fried vegetables & chutneys*
- Chicken Chili Kabob - *Chicken marinated in yogurt with fresh chilies & cooked in tandoor*

Condiments

- Cucumber Raita - *Yogurt with grated cucumbers; flavored with spices*
- Indian Salad - *Rings of red onions tossed with mint chutney*
- Tamarind Chutney - *Sweet & Sour chutney made with imported tamarind seeds*
- Pudina Chutney - *Fresh mint & coriander chutney*
- Papadum - *Crispy lentil wafers*
- Achaar - *Mixed pickles*

Entrees

- Chicken Mughalai - *Boneless chicken cooked in onion gravy with yogurt*
- Haryali Paneer Kofta - *Soft cheese dumplings in flavorful spinach curry*
- Paneer Do-Piiza - *Chunks of homemade cheese cooked with onions, green peppers & tomatoes*
- Daal Panchmela - *Medley of five different lentils*

Breads and Rice

- Nan - *Leavened bread made in authentic Indian tandoor clay oven*
- Latchha Parantha - *Bread made from whole wheat flour*
- Mutter Pullao - *Aromatic imported basmati rice flavored with fresh green peas*

Desserts

- Mango Rabdri (seasonal) - *Made with fresh mangoes, milk syrup & pistachios, served chilled OR*
- Malai Rasgulla - *Small size rasgullas dipped in rabdi with a touch of saffron*
- Gulab Jamun - *Cream dumplings in honey syrup, served hot*

Lunch Price \$34.95 Per Person

Dinner Price \$44.95 Per Person

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Outside Catering Package

Burlington Marriott & Gourmet India Menu 6

Appetizers

Ragdra Pattis – *Aloo Tikki topped with chic-peas, diced onions and chutneys*

Fruit Chaat - *Diced pieces of assorted fresh fruit tossed with spices & low fat lemon dressing*

Chicken Malai Kabob - *Chicken marinated overnight in cream with spices & cooked over charcoal*

Chicken Chaat - *Boneless chicken pieces spiced with chutneys, diced onions, tomatoes & herbs*

Condiments

Dahi Bhalla - *Donut shaped lentil dumplings in yogurt sauce; served with tamarind & mint chutney*

Kachumber Salad - *Diced tomatoes, onions, cucumbers mixed with fresh lemon juice*

Tamarind Chutney – *Sweet & Sour chutney made with imported tamarind seeds*

Pudina Chutney - *Fresh mint & coriander chutney*

Papadum - *Crispy lentil wafers*

Achaar - *Mixed pickles*

Entrees

Chicken Chetnad – *Boneless chicken cooked with curry leaves & spices; a South Indian treat*

Lamb Rogan Josh - *Lamb curry in tomato and onion gravy*

Navrattan Korma - *Mixed vegetable cooked in delectable rich creamy sauce*

Baigan Bhartha - *Smoked & mashed eggplant simmered with onions & imported spices*

Daal Makhani – *Black lentils cooked & simmered over slow fire, North Indian style*

Breads and Rice

Nan - *Leavened bread made in authentic Indian tandoor clay oven*

Latchha Parantha - *Bread made from whole wheat flour*

Mutter Pullao - *Aromatic imported basmati rice flavored with fresh green peas*

Desserts

Malai Kulfi Falooda – *Authentic Indian Ice cream topped with Falooda noodles*

Gulab Jamun - *Cream dumplings in honey syrup, served hot*

Lunch Price \$37.95 Per Person

Dinner Price \$47.95 Per Person

Outside Catering Package

Burlington Marriott & Gourmet India Menu 7

Appetizers

- Potli Samosa – *Turnovers shaped like potli & filled with peas & potatoes*
- Spinach Kabob - *Spinach & cheese kabobs dipped in batter & fried*
- Chicken Pakora - *Boneless chicken white meat dipped in spicy chick pea batter & fried*
- Amritsari Macchi – *Fish filled dipped in spicy batter and deep fried*

Condiments

- Dahi Bhalla - *Donut shaped lentil dumplings in yogurt sauce; served with tamarind & mint chutney*
- Kachumber Salad - *Diced tomatoes, onions, cucumbers mixed with fresh lemon juice*
- Tamarind Chutney – *Sweet & Sour chutney made with imported tamarind seeds*
- Pudina Chutney - *Fresh mint & coriander chutney*
- Papadum - *Crispy lentil wafers*
- Achaar - *Mixed pickles*

Entrees

- Mutton Curry - *Tender goat meat cooked in onion and tomato gravy*
- Dhania Chicken – *Boneless chicken in coriander gravy*
- Paneer Do-Piaza - *Chunks of homemade cheese cooked with onions, green peppers & tomatoes*
- Khatta Meetha Baigan – *Sweet and sour eggplant*
- Daal Makhani – *Black lentils cooked & simmered over slow fire, North Indian style*

Breads and Rice

- Nan - *Leavened bread made in authentic Indian tandoor clay oven*
- Latchha Parantha - *Bread made from whole wheat flour*
- Mutter Pullao - *Aromatic imported basmati rice flavored with fresh green peas*

Desserts

- Pista Kulfi Falooda – *Authentic Indian Pistachio Ice cream topped with Falooda noodles*
- Gajjar Halwa - *Grated carrots cooked in milk, flavored with almonds & cardamom, served hot*

Lunch Price \$38.95 Per Person

Dinner Price \$48.95 Per Person

Outside Catering Package

Burlington Marriott & Gourmet India Menu 8

Appetizers

- Gulistani Kabob – *Vegetable kabobs with a touch of ginger & garlic, covered with sesame seeds*
- Samosa - *Turnovers filled with peas & potatoes*
- Chicken Achaari Kabob - *Chicken marinated in yogurt with a touch of pickle & cooked on charcoal*
- Tandoori Shrimp – *Marinated salmon cooked over charcoal, served with grilled vegetables*
- Barah Kabob – *Lamb chops marinated in spices and cooked on skewers in tandoor*

Condiments

- Dahi Vada - *Donut shaped lentil dumplings in yogurt sauce; served with tamarind & mint chutney*
- Kachumber Salad - *Diced tomatoes, onions, cucumbers mixed with fresh lemon juice*
- Tamarind Chutney – *Sweet & Sour chutney made with imported tamarind seeds*
- Pudina Chutney - *Fresh mint & coriander chutney*
- Papadum - *Crispy lentil wafers*
- Achaar - *Mixed pickles*

Entrees

- Shahi Kofta - *Lamb meat balls stuffed with raisins, ginger & green chilies in rich cream sauce*
- Chicken Saag – *Boneless chicken cooked with spinach, ginger, garlic & exotic spices*
- Paneer Do-Piaza - *Chunks of homemade cheese cooked with onions, green peppers & tomatoes*
- Aloo Methi – *Potatoes sautéed with fenugreek*
- Daal Makhani – *Black lentils cooked & simmered over slow fire, North Indian style*

Breads and Rice

- Nan - *Leavened bread made in authentic Indian tandoor clay oven*
- Latchha Parantha - *Bread made from whole wheat flour*
- Mutter Pullao - *Aromatic imported basmati rice flavored with fresh green peas*

Desserts

- Ras Malai - *Cheese dumplings in milk syrup, flavored with pistachios nuts, served chilled*
- Moong Daal Halwa - *A buttery delicacy made from yellow lentils, with a sprinkle of nut*

Lunch Price \$44.95 Per Person

Dinner Price \$54.95 Per Person

Outside Catering Package

Burlington Marriott & Gourmet India Menu 9

Station 1

Idli Chaat – *Pieces of Idli tossed with stir fried vegetables and chutneys*
 Bhel Poori - *A mixture of puffed rice, potatoes, onions & assorted chutneys*
 Papari Chaat - *Made with lentil wafers, yogurt, garbanzo beans, onion & assorted chutneys*
 Moong Daal Chaat - *Lentil sprouts tossed with tomatoes, cucumbers, potatoes, and chutneys*

Station 2

Masala Dosa – *Crispy lentil & rice crepes filled with potatoes and cashews, served with coconut chutney*
 Sada Dosa - *Crispy lentil & rice crepes, served with coconut chutney*
 Sambhar – *Spicy lentil soup*

Station 3

Sarason Ka Saag – *Fresh mustard green leaves cooked with onions and ginger, Punjabi Style*
 Gobhi Aloo – *Fresh cauliflower and potatoes cooked North Indian Style*
 Makki Ki Roti – *Bread made with corn flour*
 Pickled Onions - *Onions pickled in vinegar*
 Butter – *Unsalted whipped butter*

Station 4

Chicken Mughalai - *Boneless chicken cooked in onion gravy with yogurt*
 Chicken Biryani – *Aromatic imported basmati rice cooked with chicken pieces*
 Boondi Raita - *Yogurt with tiny lentil munchkins, flavored spices*
 Daal Tarka – *Yellow lentils cooked with sautéed onions and touch of fresh coriander*
 Tava Parantha – *Whole wheat bread*

Station 5

Veg Lo-Mein – *Indo Chinese style noodles*
 Chili Chicken - *Indo-Chinese chicken cooked with a touch of soy sauce*
 Gobhi Manchurian - *Cauliflower cooked Indian Chinese style*
 Veg Fired rice – *Fried rice with fresh vegetables*

Station 6

Mango Kulfi w/Falooda – *Mango flavored Indian ice cream with Falooda noodles*
 Pistachio Kulfi w/Falooda – *Pistachio flavored Indian ice cream with Falooda noodles*
 Gulab Jamun – *Cream dumplings in honey syrup, served hot*

Lunch Price \$52.95 Per Person

Dinner Price \$62.95 Per Person



Outside Catering Package

Bombay Club Lunch & Dinner Pricing

Per Person Lunch Price Beginning at \$36 and Per Person Dinner Price Beginning at \$46 Includes Bombay Club Catering, Burlington Marriott Function Space, Floor Length Linens, Banquet Chairs, Round Tables, China and Flatware. Buffet Tables, Chaffing Dishes, and Utensils are Provided for Gourmet India. Customized Menus are Available and are to be Determined with Gourmet India. All Pricing is Subject to a 14% Service Fee, 8% Administrative Fee, Massachusetts State Sales Tax and Local Tax.

Bombay Club

Vinood Kapoor - (617) 661-8100

www.bombayclub.com



Outside Catering Package

Burlington Marriott & Bombay Club Menu 1

Appetizers

Spinach and Cheese Rolls - *Delectable rissoles crumb-fried*
Assorted Vegetable Pakoras - *Fresh marinated vegetables deep-fried in a chickpea batter*
Imli Chutney - *Tamarind sauce*
Pudeena Chutney - *Mint and coriander sauce*

Entrées

Badshahi Malai Kofta - *Cheese and vegetable croquettes cooked in a light vegetable sauce*
Jeera Aloo - *Diced potatoes flavored with cumin seeds*
Daal Panchrattan - *A medley of five different lentils stewed to perfection*
Paneer Bhujia - *Chopped pieces of fresh homemade cheese, delicately spiced & grilled on a skillet with onions*

Condiments

Pudina Raita - *Cool whipped yogurt with cucumbers, tomatoes, and fresh mint*
Papadum - *Sun-dried lentil crisps*
Achaar - *Homemade hot pickles*
Indian Salad - *Onions, green chillies, and tomatoes*

Breads & Rice

Mattar Pulao - *Fragrant long-grained Basmati rice with delicately spiced green peas*
Rogini Naan - *Homemade baked leavened bread*

Desserts

Badami Kheer - *Chilled homemade rice pudding flavored with cardamom, almonds, and raisins*
Gulab Jamun - *Hot cream dumplings dipped in rose water syrup*

Lunch Price \$36 Per Person

Dinner Price \$46 Per Person

Outside Catering Package

Burlington Marriott & Bombay Club Menu 2

Appetizers

- Paneer Pakoras - *Batter-fried chunks of marinated homemade cheese*
- Aloo Tikki with Chana Masala - *Delicately spiced potato patties filled with split pea lentils*
- Murg Tikka/Murg Malai Kebab/Murg Hariyali Kebab - *marinated chicken tenders baked over a charcoal flame*
- Imli Chuntey - *Tamarind sauce*
- Pudeena Chutney - *Mint and coriander sauce*

Entrées

- Badshahi Malai Kofta - *Cheese and vegetable croquettes cooked in a light vegetable sauce*
- Murg Do Piazza - *Chicken breasts marinated for 24 hours, barbecued and cooked twice with diced onions*
- Murg Pudeenewala - *Boneless pieces of chicken sautéed and then stewed in an aromatic curry flavored with fresh mint*
- Daal Panchrattan - *A medley of five different lentils stewed to perfection*
- Gobhi Mussalam - *Fresh cauliflower florets delicately spiced*

Condiments

- Pudina Raita - *Cool whipped yogurt with cucumbers, tomatoes, and fresh mint*
- Papadum - *Sun-dried lentil crisps*
- Achaar - *Homemade hot pickles*
- Indian Salad - *Onions, green chillies, and tomatoes*

Breads & Rice

- Vegetable Biryani - *An aromatic blend of fragrant Indian Basmati rice with flavorful Indian spices & fresh herbs*
- Rogini Naan - *Homemade baked leavened bread*

Desserts

- Badami Kheer - *Chilled homemade rice pudding flavored with cardamom, almonds, and raisins*
- Gulab Jamun - *Hot cream dumplings dipped in rose water syrup*

Lunch Price \$39 Per Person

Dinner Price \$49 Per Person

Outside Catering Package

Burlington Marriott & Bombay Club Menu 3

Appetizers

Vegetable Samosas - *Homemade turnovers stuffed with diced potatoes and green peas*
Paneer Ajwani Tikka - *Homemade cheese grilled over a glowing flame*
Murg Pakoras - *Deep-fried delicately spiced chicken supremes*
Imli Chuntey - *Tamarind sauce*
Pudeena Chutney - *Mint and coriander sauce*

Entrées

Murg Korma - *Boneless pieces of chicken cooked in a rich almond and cream sauce*
Murg Makhan Palak - *Tender pieces of chicken delicately spiced and cooked with spinach*
Khumb Mattar Masala - *Delicately spiced mushrooms and green peas*
Gobhi Aloo - *Fresh cauliflower florets delicately spiced and cooked with diced potatoes*

Condiments

Pudina Raita - *Cool whipped yogurt with cucumbers, tomatoes, and fresh mint*
Papadum - *Sun-dried lentil crisps*
Achaar - *Homemade hot pickles*
Indian Salad - *Onions, green chillies, and tomatoes*

Rice & Breads

Dum Murg Biryani - *An aromatic blend of fragrant Indian Basmati rice with flavorful Indian spices & fresh herbs*
Rogini Naan - *Homemade baked leavened bread*
Pudeena Paratha - *Whole wheat baked bread topped with dried mint*

Desserts

Ras Malai - *Chilled cheese dumplings served in a very mild milk syrup, topped with a shower of pistachio nuts*
Gulab Jamun - *Hot cream dumplings dipped in rose water syrup*

Lunch Price \$39 Per Person

Dinner Price \$49 Per Person

Outside Catering Package

Burlington Marriott & Bombay Club Menu 4

Appetizers

Paneer Ajwani Tikka - *Homemade cheese grilled over a glowing flame*
Assorted Vegetable Pakoras - *Fresh marinated vegetables deep-fried in a chickpea batter*
Seekh Kebab Avadh/Murg Haryali Kebab - *seasoned minced lamb or marinated chicken tenders baked over a charcoal flame*
Imli Chuntay - *Tamarind sauce*
Pudeena Chutney - *Mint and coriander sauce*

Entrées

Murg Tikka Curry - *Chicken tikka cooked in a special lemon curry sauce*
Lemon Lamb - *Lean pieces of lamb marinated in lemon juice and delicately spiced with whole black peppers*
Sarson Ka Saag (seasonal) or Mushroom Palak - *Fresh leaf spiced special spinach or mushrooms delicately spiced and cooked with spinach with a touch of tomatoes and diced onions*
Tandoori Gobhi - *Fresh cauliflower florets grilled over a charcoal flame*

Condiments

Pudina Raita - *Cool whipped yogurt with cucumbers, tomatoes, and fresh mint*
Papadum - *Sun-dried lentil crisps*
Achaar - *Homemade hot pickles*
Indian Salad - *Onions, green chillies, and tomatoes*

Rice & Breads

Mattar Pulao - *Fragrant long-grained Basmati rice with delicately spiced green peas*
Rogini Naan - *Homemade baked leavened bread*
Pudeena Paratha - *Whole wheat baked bread topped with dried mint*

Desserts

Ras Malai - *Chilled cheese dumplings served in a very mild milk syrup, topped with a shower of pistachio nuts*
Gajjar Halva (Seasonal) - *Indian carrot cake*

Lunch Price \$39 Per Person

Dinner Price \$49 Per Person

Outside Catering Package

Burlington Marriott & Bombay Club Menu 5

Station #1

Aloo Chaat - *Steamed potatoes topped with spicy homemade masala*
Chicken Chaat - *A chilled salad of shredded chicken and cucumbers tossed in our sweet, tangy sauce*
Bhel Pooori - *A healthy mixture of gram flour snacks topped with our various sauces*
Dahi Papri - *Gram flour crackers topped with yogurt, ground spices, and various chutneys*

Station #2

Sambhar - *Spicy lentil broth*
Masala Dosa - *Crispy rice and lentil crêpes filled with potatoes, cashes, and green peas*
Sada Dosa - *Crispy rice and lentil crêpes*
Coconut Chutney

Station #3

Kaju Croquettes - *Crumb-fried cashew and potato rolls*
Paneer Pakoras - *Batter-fried chunks of marinated homemade cheese*
Imli Chuntney - *Tamarind sauce*
Pudeena Chutney - *Mint and coriander sauce*

Station #4

Dum Murg Biryani or Subz Biryani - *An aromatic blend of fragrant Indian Basmati rice with flavorful Indian spices and fresh herbs (chicken or vegetable)*

Station #5

Seekh Kebab Avadh- *seasoned minced lamb baked over a charcoal flame*
Murg Haryali Kebab - *marinated chicken tenders baked over a charcoal flame*
Rogini Naan - *Homemade baked leavened bread*
Pudeena Paratha - *Whole wheat baked bread topped with dried mint*

Station #6

Phirni with Fresh Dates - *A rice flour dessert enriched with powdered nuts and dates*
Gulab Jamun - *Hot cream dumplings dipped in rose water syrup*

Lunch Price \$40 Per Person

Dinner Price \$50 Per Person

Outside Catering Package

Burlington Marriott & Bombay Club Menu 6

Appetizers

- Spinach and Cheese Rolls - *Delectable rissoles crumb-fried*
- Kaju Croquettes - *Crumb-fried cashew and potato rolls*
- Vegetable Samosas - *Homemade turnovers stuffed with diced potatoes and green peas*
- Imli Chutney - *Tamarind sauce*
- Pudeena Chutney - *Mint and coriander sauce*

Entrées

- Guchhi Paneer - *Homemade cheese squares cooked with onions, tomatoes, and fresh mushrooms*
- Dum Aloo Kashmiri - *Steamed and roasted baby potatoes simmered in yogurt and fennel*
- Mattar Kofta Curry - *Green pea croquettes cooked in a light almond and vegetable sauce*
- Amchoori Bhindi - *Delicately spiced fresh okra*

Condiments

- Dahi Pakori - *Cool whipped yogurt with chickpea dumplings*
- Papadum - *Sun-dried lentil crisps*
- Achaar - *Homemade hot pickles*
- Indian Salad - *Onions, green chillies, and tomatoes*

Rice & Bread

- Mattar Pulao - *Fragrant long-grained Basmati rice with delicately spiced green peas*
- Rogini Naan - *Homemade baked leavened bread*
- Pudeena Paratha - *Whole wheat baked bread topped with dried mint*

Desserts

- Raspberry Rasgulla - *Chilled raspberry flavored cheese dumplings dipped in rosewater*
- Gajjar Halva (Seasonal) - *Indian carrot cake*

Lunch Price \$40 Per Person

Dinner Price \$50 Per Person

Outside Catering Beverage Arrangements

The Burlington Marriott is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on the Premises. Alcohol is not Permitted to be Brought into the Hotel. We Recommend One Bartender per 100 Guests for Host and Package Bars and One Bartender per 75 Guests for Cash Bars.

Package Bar

Fully Stocked Bar Featuring Marriott's Gold Standard Premium, Top Shelf Brands or Luxury Brands. The Price Charged is based on an Hourly Basis per Person.

	First Hour	Each Additional Hour
Premium Brands	\$14.00	\$7.00
Top Shelf Brands	\$16.00	\$8.00
Luxury Brands	\$19.00	\$9.00

Host Bar

Fully Stocked Host bar Featuring Marriott's Gold Standard Premium, Top Shelf or Luxury Brands
Host Bar Charges Reflect the Actual Number of Drinks Consumed on an Individual Drink Basis.

	Premium	Top Shelf	Luxury
Mixed Drinks	\$5.50	\$6.00	\$7.00
Domestic Beer			
Bud, Bud Light, O'Doul's & Michelob Ultra	\$5.00	\$5.00	\$5.00
Imported Beer			
Amstel Light, Heineken and Sam Adams	\$5.50	\$5.50	\$5.50
Wine by the Glass	\$7.00	\$7.00	\$7.00
Bottled Water, Soft Drinks, Juice	\$3.00	\$3.00	\$3.00
Cordials	--	\$7.00	\$7.00

Cash Bar

Fully Stocked Cash Bar Featuring Marriott's Gold Standard Premium, Top Shelf and Luxury Brands. Cash Bar Charges are on an Individual per Drink Basis

Premium Brands

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Grants Reserve Scotch, Canadian Club Blended Whiskey, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Korbel Brandy, Disaronno Amaretto, Kahlua

Top Shelf Brands

Absolute Vodka, Tanqueray Gin, Captain Morgan Rum, Dewar's Scotch, Jack Daniels Bourbon, 1800 Silver Tequila, Courvoisier V.S. Cognac, Romana Sambuca, Midori, Bailey's Irish Cream

Luxury Brands

Grey Goose Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Crown Royal Whiskey, Patron Silver Tequila, Royal Chambord, Grand Marnier

Outside Catering Beverage

Beverage Arrangements

The Burlington Marriott is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on the Premises. Alcohol is not permitted to be brought into the Hotel.

Unlimited Beverage Station \$6.50 Per Person

Assorted Soft Drinks, Juices, and Bottled Waters

Cocktails to Order by Summer Winter's Master Mixologist!

Personalized, Signature Cocktails Created by Dave Greekwood, Featured on TV Diner's "Drink This", and in the Boston Herald, Boston Globe, Self Magazine, Nightclub and Bar Magazine, The New York Times and Many More

Champagne Toast Garnished with Fresh Strawberry \$3.50 Per Person

House Wine Service During Appetizer and Entrée Course \$29 Per Bottle

Martini Bar \$9.00 Per Drink

Apple Martini Garnished with Sliced Green Apple

Traditional Vodka Martini Grey Goose or Bombay Sapphire Gin & Colossal Olives

Cosmopolitan With Fresh Raspberries & a Twist Of Lemon

Chocolate Martini With Swizzle

Makers Mark Manhattan With Sweet Cherry

Design Enhancements

Custom Designed Ice Sculptures & Luges Starting at \$350

Pair with your own Signature Drink

Light Ice Cubes \$3 Each

Custom Signature Lighting Starting At \$90 Each

Personalized Lighting to Include Monogram Initials, Names or Creative Images for your Dance Floor or Backdrops

Menu Cards Starting At \$2 Each

Individual Cards at Each Place Setting Detailing your Personalized Dinner Menu

Upgraded Table Cloths & Linens, Chair Covers, Chargers & Centerpieces

See your Event Manager for Details

Coat Check Services Pricing Available upon Request



Outside Catering

Reception Enhancements

Paired Cheese Display \$7.50 Per Person

Sliced Baguette, Flat Bread and Crackers, Great Hill Blue Cheese & Black Cherry Confiture, Grafton Natural Cheddar with Granny Smith Apples, Toasted Walnuts and Grape Salad, Aged Provolone with Mixed Olive Tapenade, Brie with Pear and Cranberry Chutney, Boggy Meadow Baby Swiss with Fresh Strawberries and Aged Balsamic Vinegar, Fresh Mozzarella with EVOO, Balsamic Drizzle and a Chiffonade of Fresh Basil

Vegetable Crudités \$5.00 Per Person

Carrot Sticks, Broccoli, Celery, Bell Peppers, Zucchini, Summer Squash, Cherry Tomatoes and Assortment of Dipping Sauces

Sushi Station \$2 Per Piece, Sushi Master Fee \$150

Choose from Over Twenty Eight Varieties of Sushi. A Master Sushi Chef will Create and Display Sushi Techniques for Your Guests.

100 Piece Minimum

Pasta Station \$15 Per Person

Warm Three Cheese Garlic Bread, Cheese Tortellini and Farfalle Pasta Sautéed to Order, Featuring: Shrimp, Chicken & Italian Sausage, Green Bell Peppers, Tomatoes, Mushrooms, Green Onions, Grilled Asparagus, Young Peas and Fresh Parmesan with a Selection of Marinara, Pesto & Garlic Cream Sauces

Raw Bar \$19 Per Person, Shucker Fee \$150

Jonah Crab Claws, Chilled Gulf Shrimp, Oysters & Clams on the Half Shell Professionally Shucked as you Watch. Traditional Condiments Include Mignonette, Cocktail Sauce, Horseradish, Lemon & Tabasco Sauce.

Slow Roasted Breast Of Turkey Carving Station \$225

Served with Cranberry Orange Relish. Serves Approximately 40 Guests.

Country Baked Ham Carving Station \$250

Honey Mustard Sugar Cured Ham Served with Sun Dried Cranberry Butter & Biscuits. Serves Approximately 35 Guests

Herb Seared & Slow Roasted Tenderloin Of Beef Carving Station \$335

Served with Béarnaise Sauce. Serves Approximately 20 Guests

Outside Catering Package

Dessert Enhancements

Have Your Cupcake & Eat It Too \$4 Each, Order Per Dozen

Select Three Tasty Cakes

Gold, Chocolate, Red Velvet, Marble & Yummy Seasonal

Select Three Frostings

Classic Buttercream, Chocolate Buttercream, Cream Cheese & So-Good Seasonal

Select Three Funtastic Toppings

Crushed Oreos, Toasted Coconut, White & Dark Chocolate Shavings, Rainbow Sprinkles, M&Ms, Reese's Pieces, Broken Peanut Butter Cups, Cinnamon Hearts, Nerds, Pop Rocks, Walnuts, Maraschino Cherries, & Mini Marshmallows

Indulgent Petite Treats \$14 Per Person

Petite Treats to Include Chocolate Dipped Strawberries, Mousse, Parfaits, Fruit Tartlets in the Company of Opera, Terrine & Cake Bites

Served with Coffee, Decaffeinated Coffee & Tea

Polar Express Hot Chocolate Station \$8 Per Person

Hot Milk Chocolate & Hot Dark Chocolate to Include: Fresh Whipped Cream, Cherries, Chocolate Shavings, Mini Marshmallows, Flavored Syrups & Crushed Peppermint

Liquid Dessert \$7.50 Per Person, Set Up Fee \$100

Our Delicious Coffee Offered with After Dinner Cordials, Fresh Whipped Cream, Cinnamon Sticks & Chocolate Shavings; Cordials to Include: Baileys, Kahlua, Tia Maria, Frangelico, Jameson & Amaretto

Bride & Groom Styled Chocolate Covered Strawberries \$27.50 Per Dozen

Chocolate Covered Strawberries \$20 Per Dozen

The Candy Man Can \$100 Set Up Per 100 Guests

Treat Your Guest Right at the End of the Night. Bring Us 6-8 of Your Favorite Candies & Special Treat Bags and We'll Provide a Chic Display of Glass Vessels & Scoops!

Chocolate Fountain Station \$650

One ½ Hours of Attended Service Featuring a Cascading Fountain of Chocolate Surrounded by the Following Accompaniments:

Pretzels, Strawberries, Pineapples, Cookies, Pound Cake and Marshmallows \$6

packages

beverages

our hotel

Outside Catering

Burlington Marriott Preferred Vendors

Floral Designer

Flowers on the Avenue

Janice A. Sousa
(617)629-7783

Madison Floral

Edison Chae
(781)648-2000

www.madisonfloral.com

Specialty Linens

Festive Occasions

(781)933-8777

www.festiveoccasions.com

Photographers

Bella Pictures

(888)556-7930

www.bellapictures.com/marriott

Special Occasion Cakes

Konditor Meister

(781)849-1970

www.konditomeister.com

Invitations & Calligraphy

Soiree

(781)474-6400

www.papermooninvitations.com

Limousine Services

Black Tie Limousine, Inc.

(800)624-9990

www.blacktielimo.com

Entertainment

Entertainment Concepts

Greg Gates Plowman
(978)352-4448

www.entertainmentconceptsna.com

Boston Sound & Light

D.J. Yogz
978-360-4273

www.BostonSoundandLight.com

Unique Sounds

John Smith
(877)504-3548

www.uniquesounds.com

Nulmage Entertainment

(877)683-9991

www.nuimage.com

Groove Entertainment

Joseph Toto
(781)393-4449

www.grooveentertainment.com

Decorators

Alankar Decorators

Shobha Shastry
(508)393-2131

www.alankardecors.com/home.html

Prasang Decorators

Anshuman & Anjana Gosalia
978-452-8786

www.prasangdecors.com/



General Catering Information

Massachusetts State Sales Tax

All Food and Beverage Prices are Subject to a 6.25% Massachusetts State Sales Tax and .75% Local Tax.

Administrative Fee

8% of the food and beverage total, plus 6.25% Massachusetts State Sales Tax and .75% Local Tax will be added to your account as an administrative fee. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

Service Fee

14% of the food and beverage total will be added to your account as a service charge, which will be distributed to wait staff employees and service bartenders engaged in the event.

Bartender Fee

Bartender fees for extra bartenders do not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

Guarantees

The final number of guests to be in attendance for all banquet functions must be given three business days prior to the event. Once given, this number is then not subject to reduction. The hotel will be prepared to serve 3% above the guaranteed number specified but will not be held responsible for service greater than the guaranteed number of guests provided. If guarantee is not provided within this timeframe the hotel will utilize the latest expected number as the minimum number of guests guaranteed and billed.

Liquor Regulations

Hotel's liquor license requires that alcoholic beverages only be supplied and dispensed by Hotel employees. Alcohol service will be denied to those guests who appear to be intoxicated or under age. Hotel will refuse service to guests without proper identification. Massachusetts's State Law limits the service of alcoholic beverages to (2) drinks per person per trip to the bar. Hotel reserves the right to discontinue service. For the entire event should this be deemed necessary and reasonable. Our Hotel Advocates Social Responsibility and the Safe Service of Alcohol, Therefore Food is Required to be Provided for all Events Where Alcohol is Served and We Reserve the Right to Limit the Service of Alcohol to a 5 Hour Maximum per Event.

General Catering Information

Entree Selections

For events in which a choice of entrée has been provided a surcharge of \$3.00 above the price of each menu selection will be applied. To assist our staff in prompt service, we require that a detailed listing with the number of each entrée selected to be served at each table provided. If place cards are utilized we recommend noting the guests' choice on the place card. Vegetarian entrees are always available and will not be subject to the above surcharge. Our culinary staff would be delighted to customize menu offerings in accordance with specific dietary needs.

Ballroom Minimums

Our revenue minimums are exclusive of tax. Your Sales Manager will advise you of your minimum requirements based on your chosen function date and time of your event.

Payment

All advance deposits are non-refundable and may be made in the form of personal check, credit card, cash, money order or cashiers check. All final payments must be made in the form of cash, cashiers check, money order or credit card 72 hours prior to function.

Food and Beverage Service

All food served at the Burlington Marriott must be prepared by our culinary staff unless prior approval has been granted by your event manager. All food provided by the Burlington Marriott may not be taken from the premises after it has been prepared and served.

Pricing

Our Culinary Team uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless guaranteed in the signed Sales Agreement or confirmed by a signed Banquet Event Order.

Please Note: All Prices are Subject to 6.25% Massachusetts State Sales Tax, .75% Local Tax. 14% of the Food and Beverage Total will be Added to Final Bill as a Service Charge This Charge will be Fully Distributed to Wait Staff & Bartenders Engaged in the Event 8% of the Food & Beverage Total is Added on Final Bill as an Taxable Administrative Fee The Entire Administrative Fee does not Represent a Tip, Gratuity or Service Charge For Wait Staff, Bartenders or Other Service Associates Engaged in the Event. Event Technology Rentals are Priced Daily & Subject to a Taxable 20% Set Up Fee This Administrative Fee does not Represent a Tip, Gratuity or Service Charge for Wait Staff, Bartenders or Other Service Associates Engaged in the Event Staffing & Bartender Fees Do Not Represent a Tip to Service Associates Engaged in Event