



MARRIOTT  
BOSTON NEWTON

## **Banquet Event Menus**

# Breakfast Menus

# Breakfast Buffets

*Buffets are designated for a service time of (1.5) hours.*

***Buffets require a minimum of 20 guests.***

## **All American Buffet | \$32**

Assortment of House Made Muffins, and Croissants

Fruit Preserves, Sweet Butter, and Nutella

Cold Breakfast Cereals, Milk, and House Made Granola

Hot Steel Cut Oatmeal with Brown Sugar and Raisins

Fresh Cut Seasonal Fruit and Berries

Farm Fresh Scrambled Eggs

Country Pork Sausage, Applewood Smoked Bacon

Roasted Yukon Potatoes with Sweet Peppers and Onions

## **Sunrise Buffet | \$37**

Assortment of House Made Muffins, Croissants and Fruit Filled Danish

Fruit Preserves, Sweet Butter, and Nutella

Stonyfield ® Yogurt with House Made Granola

Hot Oatmeal with Brown Sugar and Raisins

Fresh Cut Seasonal Fruit and Berries

Cinnamon Brioche French Toast with Maple Syrup and Sweet Butter

Farm Fresh Scrambled Eggs

Chicken Apple Sausage, Applewood Smoked Bacon

Roasted Yukon Potatoes with Sweet Peppers and Onions

## **All Breakfast Buffets include:**

Fruit Juices to Include Orange, Cranberry, Apple, V8

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

## **Buffet Enhancements**

\* **Belgian Waffle Station** | \$12 per person

Warm Maple Syrup and Softened Butter with Fresh Cut Strawberries and Whipped Cream

\* **Omelet Station** | \$12 per person

Local Cheddar Cheese, Maple Smoked Ham, Sweet Peppers, Vine Tomatoes, Cremini Mushrooms, Spinach Greens, and Onions

**\*\$125 Attendant Fee will apply to each Station based on the final number of guests**

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

*2345 Commonwealth Avenue Newton, MA 02466 (617) 969-1000*

# Brunch

*Brunch is designated for a service time of (1.5) hours.*

***Buffets requires a minimum of 50 guests.***

## **Norumbega Brunch | \$46**

Smoked Salmon with Capers, Red Onion and Chopped Egg

Assorted NY Style Bagels, House Made Muffins, Croissants, Fruit Filled Danish

Fruit Preserves, Sweet Butter, Cream Cheese and Nutella

Stonyfield® Yogurt with House Made Granola

Hot Oatmeal with Brown Sugar and Raisins

Seasonal Fresh Cut Fruit with Berries

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Chicken Apple Sausage

Herb Grilled Chicken Breast with Fresh Herbs

Locally Grown Seasonal Fresh Vegetables

Roasted Fingerling Potato

Orecchiette Pasta with Broccoli Raab in a Sundried Tomato Sauce

Assorted Pastries

Fruit Juices to include Orange, Cranberry, Apple, and V8 Juices

Freshly Brewed Seattle's Best Coffee® and Premium Tazo® Teas

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Plated Breakfast

**All Plated Breakfasts include:**

Assortment of House Made Muffins, Croissants and Fruit Filled Danishes

Fruit Juices to Include Orange, Cranberry, Apple, and V8

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

**All American | \$25**

Farm Fresh Scrambled Eggs served with Roasted Yukon Potatoes, Sweet Peppers and Onions with choice of Applewood Smoked Bacon, Country Pork

Sausage or Chicken Apple Sausage

**Omelet Breakfast | \$28**

Maple Smoked Ham and Local Cheddar Cheese Omelet served with Roasted Yukon Potatoes, Sweet Peppers and Onions with choice of Applewood Smoked Bacon, Country Pork Sausage or Chicken Apple Sausage

**Cinnamon Brioche French Toast | \$24**

With Fresh Berries and Maple Syrup and choice of Applewood Smoked Bacon or Country Pork Sausage

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Coffee Breaks Menus

# Morning Breaks

*Breaks are designated for a service time of (1.5) hours.*

## **Coffee & Tea | \$8**

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

## **The Refresher | \$11**

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas  
Assorted Soft Drinks  
Bottled Spring Water

## **Mid Morning Break | \$18**

Fruit Juices to Include Orange, Apple, Cranberry and V8

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

## **Choose Two**

Whole Fruit  
Assorted Trail Mix  
Protein Power Bars  
Granola Bars  
Assorted Coffee Cakes  
Assorted Stonyfield® Yogurts

## **Continental | \$24**

Assorted House Made Muffins  
NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves  
Fresh Cut Seasonal Fruit and Berries  
Assorted Stonyfield® Yogurts  
Fruit Juices to Include Orange, Apple, Cranberry, V8  
Bottled Spring Water  
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

## **Norumbega Continental | \$26**

Croissants, Assorted Scones and Fruit Filled Danish  
NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves

Fresh Cut Seasonal Fruit and Berries

Assorted Stonyfield® Yogurts

Fruit Juices to Include Orange, Apple, Cranberry, V8

Bottled Spring Water

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

## **Charles River Sunrise | \$29**

Fruit Filled Turnovers and Assorted Scones

House Made Granola and Yogurt Parfaits

Fresh Cut Seasonal Fruit and Berries

Baked Apple Stuffed Crepes

Fruit Juices to Include Orange, Apple, Cranberry, V8

Bottled Spring Water

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Enhancements

## Morning Enhancements

- House Made Granola and Yogurt Parfaits | \$5 each
- Cold Breakfast Cereals with Milk | \$5 each
- Stonyfield Yogurt Smoothies | \$5 each
- Fresh Cut Seasonal Fruit and Berries | \$6 per person
- Assorted Breakfast Sandwiches | \$7 per person
- Assorted Quiches | \$7 per person
- Egg White and Vegetable Frittata | \$7 per person

## Baked Goods

- Assorted House Made Muffins, Fruit Filled Turnovers, and Croissants | \$33 per dozen
- NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves | \$35 per dozen
- Fruit Filled Turnovers | \$30 per dozen

## Beverages

- Freshly Brewed Seattle's Best® Coffee | \$72 per gallon
- Tazo® Premium Teas | \$63 per gallon
- Orange, Cranberry, Apple, V8 juices | \$5 Each
- Assorted Sweet Leaf Teas | \$5 Each
- Assorted Soft Drinks | \$4 Each
- Bottled Spring Water | \$4 Each

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Afternoon Breaks

*Breaks are designated for a service time of (1.5) hours.*

## **All Afternoon Breaks include:**

Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas

Assorted Soft Drinks and Bottled Spring Water

## **From Our Bake Shop | \$15**

*All below items are made in our In House Bakery*

Assorted Cookies, Seasonal Whoopie Pie, and Spicy  
Chex Mix

## **Gourmet Sundae Bar | \$18**

Vanilla and Chocolate Ice Cream Served with Hot  
Fudge, Fresh Strawberry Sauce, Caramel Sauce,  
Crushed Oreos®, Brownie Pieces, M&M's®, Chopped  
Nuts, Fresh Whipped Cream and Maraschino Cherries

## **Fitness Break | \$16**

Fresh Whole Fruit

Assorted Stonyfield® Yogurts

Protein Power Bars

Granola Bars

Stonyfield® Yogurt Smoothies

## **Fenway Park | \$19**

Dry Roasted Peanuts

Kettle Popped Popcorn

Baby Ruth Bars

Warm Soft Pretzel Bites with Mustard

Miniature Beef Franks with Ketchup and  
Mustard

## **North End | \$20**

Artisanal Cheese Board with Assorted Salamis,  
Grapes and Grilled Ciabatta

Assorted Bruschetta

Panna Cotta

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Enhancements

Fresh Seasonal Whole Fruit | *\$4 each*

Assorted Stonyfield® Yogurts | *\$5 each*

Frozen Gourmet Ice Cream Bars | *\$5 each*

Trail Mix | *\$5 per bag*

Stonyfield® Fruit Smoothies | *\$5 each*

Warm Salted Pretzel Bites with Mustard and Cheese Sauce | *\$6 per person*

Chocolate Chip Cookies | *\$28 per dozen*

Chocolate Fudge Brownies | *\$28 per dozen*

Seasonal Whoopie Pies | *\$30 per dozen*

Assorted Mini Cupcakes | *\$30 per dozen*

Assorted Mini Pastries | *\$33 per dozen*

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Perfect Agenda Package

## **Perfect Agenda Packages include:**

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Assorted Soft Drinks, Bottled Spring Water

*Package is designated for a service time of (1.5) hours each break*

*Package requires a minimum of 50 guests.*

## **Perfect Agenda Package | \$50**

### **Continental**

Assorted House Made Muffins

NY Style Bagels with Cream Cheese, Sweet Butter and  
Fruit Preserves

Fresh Cut Seasonal Fruit and Berries

Assorted Stonyfield® Yogurts

Fruit Juices to Include Orange, Apple, Cranberry, V8

Bottled Spring Water

Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas

**\*Upgrade to the All American Breakfast Buffet for an  
additional \$8 per person**

### **Mid Morning Snack**

Whole Fruit

Trail mix

Granola Bars

### **Mid Afternoon Snack**

Assorted Seasonal Cupcakes and Whoopie Pies

Soft Pretzel Bites with Mustard

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Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

# Energize Menus

# Breakfast

*Fit for you items have been selected to meet the diverse dietary needs of our guests. Your Event Manager can answer any questions you may have.*

## Breakfast

### **Crunchy French Toast | \$23**

(low cholesterol)

Wheat bread coated with Corn Flakes®  
Garnished with Strawberries, Bananas, and  
Light Maple Syrup

### **Vegetable Egg White Frittata | \$23**

(low fat)

Peppers, Onions, Tomatoes, and Spinach  
nestled in Egg Whites  
Accompanied with Turkey sausage and  
Fresh Sliced Fruit

## Buffet Options

Grilled Tomato | *\$5 per person (low carb)*

Crunchy French toast | *\$4 per person (low cholesterol)*

## Coffee Break A La Carte

(low carb)

Raspberry and Cream Yogurt | *\$5 each*

Strawberry and Cream Yogurt | *\$5 each*

Hard Boiled Eggs | *\$3 per person*

Cubed Pepperoni Plate | *\$5 per person*

Macadamia Nuts | *\$4 per person*

Walnut Halves | *\$4 per person*

Mixed Nuts | *\$4 per person*

Unsweetened Iced Tea | *\$4 each*

Pepsi One | *\$4 each*

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# Lunch

*Fit for you items have been selected to meet the diverse dietary needs of our guests. Your Event Manager can answer any questions you may have.*

**All Boxed Lunches include:**

Bag of Terra Chips

Seasonal Fresh Whole Fruit

Low Fat Cookie

## Boxed Lunch

**Oven Poached Breast of Chicken | \$36**

(low fat)

With Sweet Potato Strings, Leaf Lettuce, and Vine Ripe Tomatoes

Served with Garlic Bean Spread on a Spinach Tortilla

**Grilled Vegetable Wrap | \$36**

(low cholesterol)

With Leaf Lettuce, Tomato, and Hummus  
Wrapped in a Flour Tortilla

Served with Sweet Potato Salad

## Plated Lunch

**Chilled Citrus Poached Shrimp | MP**

low cholesterol)

Poached Salmon Fillet with Cranberry Vinaigrette  
Basmati Blend Pilaf and Zucchini & Yellow Squash  
Noodles

**Chilled Sliced Tenderloin Plate | MP**

(low fat)

Sliced Tenderloin of Beef with Black Bean and Tomato  
relish Served with Roasted Green Bean Salad

## Buffet Options

Sweet Potato Frits | *\$4 per person* (low carb)

Zucchini & Yellow Squash Noodles | *\$5 per person* (low carb)

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# Buffet Lunch Menus

**Boxed Lunches Include:**

**(choice of one of the below salads)**

Country Potato Salad, Pasta Salad, or Mozzarella and Tomato Salad

Cape Cod Potato Chips

Seasonal Whole Fruit

Chocolate Chip Cookie

**Boxed Lunch | \$36**

*For groups under 20 please select two sandwiches*

*For groups over 20 please select three sandwiches*

**Oven Roasted Turkey Wrap**

Applewood Smoked Bacon, Avocado, Vine Ripened Tomatoes, Arugula, Chipotle Mayonnaise

**Maple Smoked Ham**

Vine Ripened Tomatoes, Bib Lettuce, Cabot® Cheddar, Herbed Maple Mustard on a Bulkie Roll

**Slow Roasted Beef**

Vine Ripened Tomatoes, Bib Lettuce, Caramelized Onions, Aged Gouda, Chipotle Mayonnaise on French Bread

**Herb Grilled Chicken Sandwich**

Herbed Grilled Chicken, Oven Roasted Tomatoes, Fresh Mozzarella and Pesto Mayonnaise on Ciabatta Bread

**Caprese Wrap**

Vine Tomatoes, Fresh Mozzarella, Salad Greens, Arugula, Fresh Basil and Balsamic Dressing

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax*

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# Express Lunch

*Buffets are designated for a service time of (1.5) hours.  
Express Lunch is designed for groups under 20*

## **All Express Lunches include:**

Freshly Brewed Seattle's Best® Coffee and  
Tazo® Premium Teas  
Assorted Soft Drinks and Bottled Spring Water

## **Express Lunch | \$37**

Chef's Crafted Soup  
Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons,  
Shaved Romano Cheese and Mustard Vinaigrette  
Assorted Fresh Baked Cookies and Brownies

## **Please Choose Two Sandwiches**

Oven Roasted Turkey Wrap with Applewood Smoked Bacon, Avocado, Vine Ripened Tomatoes, Arugula, Chipotle Mayonnaise  
Herbed Grilled Chicken, Oven Roasted Tomatoes, Fresh Mozzarella and Pesto Mayonnaise on Ciabatta Bread  
Slow Roasted Beef, Vine Ripened Tomatoes, Bib Lettuce, Caramelized Onions, Aged Gouda, Chipotle Mayonnaise on French Bread  
Caprese Wrap, Vine Tomatoes, Fresh Mozzarella, Salad Greens, Arugula, Fresh Basil and Balsamic Dressing

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*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

**All Luncheon Buffets include:**

Freshly Brewed Seattle's Best® Coffee And  
Tazo® Premium Teas  
Assorted Soft Drinks and Bottled Spring Water

***Buffets are designated for a service time of (1.5) hours.  
Buffets require a minimum of 20 guests.***

**Cold Sandwich Wrap Buffet | \$42**

Chef's Crafted Soup

Boston Bib Salad, Sweet Cherry Tomatoes, Ricotta Salata Cheese, Blueberries and  
Toasted Sunflower Seeds with Balsamic Vinaigrette

Tortellini Salad with Roasted Peppers, Broccoli, Artichokes and Italian Dressing

Country Style Potato Salad

Oven Roasted Turkey Wrap with Turkey, Applewood Smoked Bacon, Avocado,  
Vine Ripened Tomatoes, Arugula, Chipotle Mayonnaise

Mediterranean Salad Wrap, Kalamata Olives, Red Onion, Cucumber, Feta Cheese,  
Vine Tomatoes and Salad Greens with Oregano Vinaigrette in a Spinach Wrap

Chicken Caprese Wrap with Grilled Chicken, Vine Tomatoes, Fresh Mozzarella,  
Salad Greens, Arugula, Fresh Basil and Balsamic Dressing

Kettle Style Chips

Dessert Bars

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax  
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**All Luncheon Buffets include:**

Freshly Brewed Seattle's Best® Coffee And  
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Assorted Soft Drinks and Bottled Spring Water

***Buffets are designated for a service time of (1.5) hours.  
Buffets require a minimum of 20 guests.***

**Hot & Cold Sandwich Buffet | \$45**

Chef's Crafted Soup  
Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers,  
Herbed Croutons and Shaved Romano Cheese with Mustard Vinaigrette  
German Style Yukon Potato Salad with Smoked Bacon  
Cavatelli Pasta Salad with Roasted Vegetables and Fresh Basil Dressing  
Half Sour Dill Pickles  
Chef's Dessert Selections

**Choice of three (3) sandwiches:**

***Chilled Sandwich Selections***

Buffalo Style Fried Chicken, Bib Lettuce, Vine Tomatoes and Blue Cheese Dressing  
Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens and Roasted Tomato Spread on Herb Focaccia  
Maple Smoked Ham, Vine Ripened Tomatoes, Bib Lettuce, Cabot® Cheddar and Herbed Maple Mustard on a Multi Grain Bulkie Roll

***Warm Sandwich Selections***

Corned Beef Rubeen, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Thick Cut Marble Rye Bread  
Oven Roasted Turkey, Coleslaw, Cabot® Cheddar Cheese, Ranch Dressing, Smoked Bacon on Sourdough Bread  
House Smoked Brisket, Aged Gouda Cheese, Caramelized Onion, on a Sea Salted Pretzel Roll

*\*Upgrade to a choice of four (4) sandwiches for an additional \$4 per person*

# Luncheon Buffets

## All Luncheon Buffets include:

Freshly Brewed Seattle's Best® Coffee And  
Tazo® Premium Teas  
Assorted Soft Drinks and Bottled Spring Water

**Buffets are designated for a service time of (1.5) hours.  
Buffets require a minimum of 20 guests.**

## Taste of New England | \$53

New England Clam Chowder  
Freshly Baked Rolls  
Locally Grown Salad Greens, Fresh Strawberries,  
Sweet Peppers, Candied Walnuts with Maple Spice  
Vinaigrette  
New England Style Country Potato Salad  
Maple Glazed Grilled Chicken Breast  
Grilled and Marinated Teres Major Beef Tips with  
Barbecue Sauce  
Fresh New England Lobster Rolls  
Molasses Baked Beans  
Fresh seasonal vegetables  
Miniature Boston Cream Pies  
Apple Turnovers

## Southern BBQ | \$55

Chef's Crafted Soup  
Cornbread  
Iceberg Lettuce, Sweet Tomatoes,  
Apple Wood Smoked Bacon and Great Hill  
Blue Cheese with Ranch Dressing  
Shell Pasta Salad, Broccoli, Roasted Red  
Pepper, Tomato, Artichokes and Fresh Basil  
Dressing  
House Smoked Pork Ribs  
Fried Chicken  
House Made Baked Macaroni and Cheese  
Grilled Vegetable with  
Fresh Herb Marinade  
Fresh Grilled Corn on the Cob  
Seasonal Cobbler

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.  
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# Luncheon Buffets

## All Luncheon Buffets include:

Freshly Brewed Seattle's Best® Coffee And  
Tazo® Premium Teas  
Assorted Soft Drinks and Bottled Spring Water

**Buffets are designated for a service time of (1.5) hours.  
Buffets require a minimum of 20 guests.**

## Italian Buffet | \$49

Pasta Fagioli  
Italian Bread  
Traditional Caesar Salad, Herbed Croutons,  
Caesar Dressing and Shaved Pecorino Romano  
Fresh Mozzarella and Vine Ripened Heirloom  
Tomato Salad with Fresh Basil and  
Balsamic Dressing  
Cremini Mushroom, Eggplant, Artichoke and  
Roasted Red Pepper Salad  
Rigatoni Carbanara, Pancetta and Peas in a  
Light Cream Sauce  
Pan Seared Chicken Piccata with Lemon Butter  
and Caper Sauce  
Sweet Pea and Parmesan Risotto  
Herb Roasted Vegetables  
Assortment of Panna Cotta and Cannoli's

## The Commonwealth Deli | \$46

Chef's Crafted Soup  
Macaroni Salad  
Mixed Greens, Carrots, Sweet Tomatoes and Peppers  
with Ranch and Balsamic Vinaigrette  
Slow Roasted Beef, Oven Roasted Turkey and Maple  
Smoked Ham  
Sliced Cabot® Cheddar, Provolone Cheese and Swiss  
Cheese  
Vine Ripened Tomato, Bib Lettuce, Red Onion, and  
House Pickles  
Country White and Wheat Bread, Kaizer Roll, and  
Assorted Wraps  
Cape Cod Chips  
Assorted Miniature Cupcakes and Dessert Bars

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.  
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# Luncheon Buffets

## **All Luncheon Buffets include:**

Freshly Brewed Seattle's Best® Coffee And  
Tazo® Premium Teas  
Assorted Soft Drinks and Bottled Spring Water

***Buffets are designated for a service time of (1.5) hours.  
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## **Flavors from the Southwest | \$49**

Three Bean Chili

Romaine Lettuce, Avocado, Vine Cherry Tomatoes, Red Onions, and Sweet Peppers,  
with a Chipotle Ranch Dressing

Cabbage and Jalapeno Slaw

Spanish Rice

Roasted Corn, Black Bean, Hominy, Tomato and Arugula Salad with Cilantro Lime Vinaigrette

Ancho Chili Rubbed Char Grilled Skirt Steak

Cilantro Lime Grilled Chicken Breast

Street Corn

Cinnamon Churros

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

*2345 Commonwealth Avenue Newton, MA 02466 (617) 969-1000*

# Plated Lunch Menus

# Plated Lunches

**All Plated Lunches served with:**

Fresh Baked Rolls with Sweet Butter

Salad, Entrée, and Dessert

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

*Please Choose One Salad*

**Garden Green Salad**

Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons and Shaved Romano with Mustard Vinaigrette

**Butterhead Lettuce Wedge Salad**

Cave Aged Cheddar, Applewood Smoked Bacon, Heirloom Cherry Tomatoes and Shaved Fennel with Buttermilk Ranch Dressing

**Traditional Caesar**

Romaine Lettuce, Herbed Croutons, Caesar Dressing, and Shaved Pecorino Romano Cheese

**Spinach and Arugula Salad**

Candied Pecans, Dried Cranberries, Sweet Peppers and Ricotta Salata Cheese with House White Balsamic Dressing

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Lunch Entrees

**\*\*Higher menu price prevails if more than one entree is selected for split menu service**

**\*\*Maximum of 3 can be selected with one being a vegetarian. Final count for each selection must be provided 5 business days prior**

## Chicken Selections

**Citrus Brined Chicken Breast | \$35**

Shallot and Apricot Orange Glaze

**Herb Grilled Chicken Breast | \$35**

White Balsamic and Herb Grilled

**Maple Smoked Chicken Breast | \$35**

With Apple Cider Glaze

## Vegetarian

**Wild Mushroom Strudel | \$35**

Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils

**Vegan Lasagna | \$35**

Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce

## Beef Selections

**Teres Major Steak | Market Price**

Grilled and Smoked Teres Major with Herbed Butter

**6oz Corn Fed Filet Mignon | Market Price**

Char Grilled with Crispy Onions and Roasted Shallot Sauce

## Seafood Selections

**Atlantic Salmon | Market Price**

Pan-seared with Mustard Vinaigrette

**New England Cod | Market Price**

Locally Sourced Cod, Oyster Cracker Crust and Lemon Butter Sauce

## Accompaniments

Yukon Gold Mashed Potato, Herb Roasted Fingerling Potato, Sweet Potato Puree, Parmesan and Sweet Pea Risotto,

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Dinner Menus

# Dinner Buffet

## All Dinner Buffets include:

Freshly Brewed Seattle's Best® Coffee And  
Tazo® Premium Teas

***Buffets are designated for a service time of (1.5) hours.  
Buffets require a minimum of 20 guests.***

## Newton Dinner Buffet | \$55

Chef's Crafted Soup

Fresh Baked Rolls and Sweet Butter

Chopped Cobb Salad, Romaine, Iceberg, Blue Cheese, Hard Cooked Egg, Sweet Tomatoes, Avocado, Smoked Bacon and Cucumber with Ranch Dressing

Green Bean, Shaved Fennel, Heirloom Tomato and Fresh Herb Salad

Yukon Gold Whipped Potatoes

Locally Grown Seasonal Vegetables

Chef's Seasonal Dessert Selections

## Please Choose Three Entrees

- Herb Grilled Chicken with Roasted Tomato, Fennel, and Fresh Herb Relish
- Wood Grilled Maple Chicken Breast
- Maple Glazed Grilled Salmon with Fresh Herbs
- Pan Seared Locally Sourced Haddock with Caramelized Onion Buerre Blanc
- Spinach and Garlic Tortellini, Spinach Greens, Artichokes, Vine Tomatoes with a Fresh Basil Cream Sauce
- Potato Gnocchi, Spinach, Sundried Tomatoes, Pine Nuts and Fresh Herbs
- Grilled and Marinated Flank Steak with Fresh Chimichurri Sauce

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Plated Dinner

**All Dinner Entrees served with:**

Fresh Baked Rolls with Sweet Butter

Salad, Entrée, Dessert

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

**Additional Course Enhancements**

New England Clam Chowder | *\$7 per person*

Maple Smoked Sea Scallop with Lobster Saffron and Fennel Relish | *Market Price*

Colossal Shrimp Scampi | *Market Price*  
Garlic, Tomatoes, and White Wine Sauce

Fresh Peekytoe Crab Cake with Fresh Shellbean Succotash Salad | *\$10 per person*

Pan Seared Risotto Cake with a Sweet Red Pepper Coulis and Crispy Shallots | *\$8 per person*

**Salad Course**

*(Please Choose One)*

**Locally Grown Salad Greens**

Grilled Pears, Aged Gouda, Sweet Peppers, Vine Tomatoes with Mustard Vinaigrette

**Roasted Beet Salad**

Fresh Basil, Micro Arugula, Goat Cheese, Toasted Sunflower Seeds with Blood Orange Vinaigrette

**Traditional Caesar Salad**

Fresh Cut Romaine Lettuce, Herbed Croutons with Caesar Dressing and Shaved Pecorino Romano

**Spinach and Arugula Salad**

Candied Pecans, Dried Cranberries, Sweet Peppers, Ricotta Salata Cheese with House White Balsamic Dressing

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

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# Dinner Entrees

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**\*\*Maximum of 3 can be selected with one being a vegetarian. Final count for each selection must be provided 5 business days prior**

## Chicken Selections

**Maple Smoked Chicken Breast | \$46**  
With Apple Cider Glaze

**Grilled Chicken Breast | \$46**  
With Tomato Caper Relish and Garlic Butter Sauce

**Herb Roasted Chicken | \$46**  
Seasoned With Lemon and Garlic

## Vegetarian Selections

**Wild Mushroom Strudel | \$46**  
Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils

**Vegan Lasagna | \$46**  
Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce

## Beef Selections

**Char Grilled New York Sirloin | Market Price**

**Char Grilled Corn Fed Filet Mignon | Market Price**

## Chops Selection

**Seared Australian Lamb Chop | Market Price**  
With Soft Polenta, Fig, and Shallot Marmalade

**Herb Crusted Veal Chop | Market Price**  
With Blackberry Gastric

## Seafood Selections

**Pan Seared Atlantic Salmon | Market Price**  
with Maple Syrup Glaze

**Pan Seared Atlantic Halibut | Market Price**  
with Fennel and Apple Salad

**Locally Harvested Sea Scallops | Market Price**  
with Roasted Corn and Leek Risotto

## Accompaniments

Yukon Gold Mashed Potato, Herb Roasted Fingerling Potato, Sweet Potato Puree, Parmesan and Sweet Pea Risotto

*Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.*

*2345 Commonwealth Avenue Newton, MA 02466 (617) 969-1000*

# Dessert Menu

# Dessert Enhancements

## **Cupcake Station | \$10 per person**

Assorted Gourmet Cupcakes to include, Chocolate, Vanilla, Strawberry Shortcake, Lemon Meringue, Carrot Cake, Red Velvet and Double Chocolate  
*(Varieties May Change)*

## **Deluxe Viennese Table | \$17 per person**

Fresh Sliced Seasonal Fruit, Assorted Mousses, Chocolate Covered Strawberries, Miniature Cakes and Tarts, Assorted Cannoli's, Napoleans and Cream Puffs,  
Freshly Brewed Coffees and Premium Teas

## **Gourmet Sundae Bar | \$15 per person**

Richardson's® Premium Vanilla, Chocolate and Strawberry Ice Cream, served with Hot Fudge, Fresh Strawberry Sauce, Caramel Sauce, Crushed Oreos®, Brownie Pieces, Toasted Coconut, M&M's, Fresh Blueberries, Freshly Whipped Cream and Maraschino Cherries

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# Reception Menus



# Action Stations

***Stations are designated for a service time of (1.5) hours.***

***Stations require a minimum of 50 guests.***

## **Italian Inspired | \$19 per person**

Fresh Rigatoni, Bucatini and Gluten Free Gemelli Pasta

Marinated Grilled Chicken, Local Scallops, Shrimp, Fennel, Roasted Tomatoes, Vine Heirloom Tomatoes, Artichokes, Sweet Peppers and Spring Onion

Herb Pesto, Fire Roasted Tomato Ragout and Romano Cream Sauce

## **Asian Inspired | \$19 per person**

Pad Thai , Rice, Udon and Soba Noodles

Spicy Shrimp, Grilled Chicken, Tofu, Bok Choy, Lemongrass, Cilantro, Peanuts and Thai Chili's

Coconut Sauce, Garlic Chili Sauce, Soy and Teriyaki Sauce

## **New England Seafood Station | Market Price**

New England Clam Chowder served with Corn Bread and Oyster Crackers

Traditional Corn Flour Dusted Fried Clams and Calamari served with House made Tartar Sauce and Fire Roasted Tomato Sauce

Maine Lobster Rolls on Toasted Buttered Brioche with Fried Potato Wedges and Coleslaw

## **Globally Inspired Rice Station | \$20 per person**

Risotto, Jasmine and Basmati Rice's

Seasoned Shrimp, Chicken Yakatori, Curried Lamb, Fennel ,Asparagus, Mushrooms, Red Pepper, Seasoned Egg and Roasted Carrots

White Wine Butter Sauce, Sesame Soy and Cilantro Yogurt Sauce

## **Maine Sea Scallops | Market Price**

Smoked Bacon Risotto, Roasted Shallots and Asparagus

**\$125 Attendant Fee will apply to all action stations based on the guaranteed numbers**

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# Carving Stations

***Station are designated for a service time of (1.5) hours.***

***Stations require a minimum of 50 guests.***

***Stations require and attendant fee of \$125 each.***

***Number of attendants required will be based on your final numbers***

## **From the Carvery**

House Smoked Beef Brisket with Warm Potato Rolls | Market Price

Slow Roasted Corn Fed Beef Tenderloin with Creamed Spinach | Market Price

Herb Roasted Misty Knoll Turkey Breast with Cranberry Aioli | \$22 Per Person

House Smoked Prime Rib with Warm Potato Rolls | Market Price

Grilled Sweet Rubbed Pork Loin with Apple and Jicama Slaw | \$20 Per Person

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# Display Stations

*Stations are designated for a service time of (1.5) hours.*

*Stations require a minimum of 25 guests.*

## **Garden Vegetables | \$7 Per Person**

Broccoli, Carrots, Celery, Cherry Tomatoes, and Sweet Peppers with Roasted Red Pepper Dip and Caramelized Onion Dip

## **Artisanal Cheese Display | \$12 Per Person**

Cave Aged Cheddar, Smoked Gouda, Local Jack Cheese, Blue Cheese, Locally Made Jams, Mixed Nuts, Fresh Baked Herb Crostini and Crackers

## **Antipasto Display | \$14 Per Person**

Artisanal Cured Meats, Hard Cheeses, Grilled Vegetables, Fresh Mozzarella, Heirloom Tomatoes, Artichokes with Grilled Ciabatta Slices

## **Mediterranean Display | \$10 Per Person**

Tabbouleh, Hummus, Roasted Eggplant Spread, Mixed Olives, Herbed Feta Cheese, Sea Salted Cashews, Grilled Pita Bread

## **Seasonal Fruit Display | \$8 Per Person**

Fresh Pineapple, Honeydew Melon, Cantaloupe, Watermelon, Fresh Berries

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# Hors D'oeuvres

*Minimum order of 50 pieces per item*

## Cold Hors D'oeuvres Selection

Roasted Beet Salad on a Spoon

Tuna Poke on a Spoon

Tomato Basil Mozz Skewer with Balsamic Drizzle

Roasted Garlic, Tomato and Grilled Vegetable  
Bruschetta on a Grilled Crostini

***Above Selection \$6 Per Piece***

Ahi Tuna on Cucumber Slaw and Wasbai Aioli  
on a Crispy Fried Wonton

Colossal Shrimp Cocktail with Cocktail Sauce

***Above Selections \$7 Per Piece***

## Hot Hors D'oeuvres Selection

New England Style Crab Cake with Tarragon Remoulade

Miniature Beef Wellington with Béarnaise Sauce

Spinach and Feta Phyllo

Chicken Empanada

Braised Short Rib Empanada

Candied Apple Pork Belly

Spinach And Artichoke Wonton Flower Cup

***Above Selections \$6 Per Piece***

Shrimp Casino

Smoked Bacon Wrapped Sea Scallops

***Above Selections \$7 Per Piece***

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# Beverage Menus

# Bar Package Per Hour

## Top Shelf

One hour | \$22 per person  
Two hours | \$28 per person  
Three hours | \$33 per person  
Four hours | \$38 per person

## Luxury

One hour | \$26 per person  
Two hours | \$32 per person  
Three hours | \$36 per person  
Four hours | \$40 per person

## Top Shelf Cash Bar Service

Mixed drinks | \$9 per drink  
Domestic beers | \$7 per bottle  
Craft/ Imported beers | \$8 per bottle  
Wine | \$9 per glass  
Cordials | \$12 per drink  
Martinis | \$12 per drink  
Mineral water | \$4 per bottle  
Soft drinks | \$4 per bottle

## All Bar Packages Include

Soft drinks, bottle water

Cordials are additional

\*\*\*Martinis are additional

*One bartender required per 100 guests*

*\$100 per bartender*

# Beverage Arrangements

## **Domestic Beer**

Bud Light, Budweiser, O'Doul's NA

## **Handcrafted/Imported Beer**

Heineken; Sam Adams; Harpoon IPA

## **Top Shelf Wine**

BV Century Cellars Chardonnay; Cabinet Sauvignon, Merlot and Meridian Pinot Grigio

## **Luxury Wine**

Clos du Bois Chardonnay, Estancia Cabernet Sauvignon, Clos du Bois Merlot, Pighin Pinot Grigio

## **Top Shelf Brands**

Absolut Vodka; Tanqueray Gin; Bacardi Rum; Captain Morgan Spiced Rum; Jack Daniels Whiskey; Seagram's V.O. Blended Whiskey; Kahlua; Dewar's Scotch; Absolut Citron; Rasp Stoli Vodka

## **Luxury Brands**

Grey Goose Vodka; Bombay Sapphire Gin; Bacardi Rum; Captain Morgan Spiced Rum; Maker's Mark Bourbon; Crown Royal Whiskey; Kahlua; Johnie Walker Black Scotch; Grey Goose Citron; Amaretto Di Saronno; Bailey's Irish Cream; Sambucca Romana; Frangelico

# Hosted Bars

Fully stocked bar(s) featuring Marriott's premium well, top shelf, or luxury brands. Charges reflect the actual number of drinks consumed.

*One bartender required per 100 guests*

*Additional cost of \$100 per bartender*

## **Top Shelf**

Mixed drinks | *\$8 per drink*

Domestic beers | *\$6 per bottle*

Imported beers | *\$7 per bottle*

Wine | *\$9 per glass*

Cordials | *\$12 per drink*

Martinis | *\$12 per drink*

Mineral water | *\$4 per bottle*

Soft drinks | *\$4 per glass*

## **Luxury**

Mixed drinks | *\$10 per drink*

Domestic beers | *\$6 per bottle*

Imported beers | *\$7 per bottle*

Wine | *\$12 per glass*

Cordials | *\$16 per drink*

Martinis | *\$16 per drink*

Mineral water | *\$4 per bottle*

Soft drinks | *\$4 per glass*

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# White Wine

## Sparkling Wine

Segura Viudas "Aria" Estate Brut  
San Sadumi d'Anoia Spain | \$35

Mumm Cuvee "Brut Prestige"  
Napa Valley USA | \$46

Moet & Chandon "Imperial"  
Epernay France | \$100

LaMarca Prosecco  
Veneto. Italy | \$42

## Blush/Riesling

White Zinfandel, Beringer Vineyards  
California USA | \$36

Riesling, Chateau Ste. Michelle  
Columbia Valley USA | \$40

## Pinot Grigio

Pighin  
Grave del Friuli Italy | \$44

Barone Fini  
Valdadige Italy | \$38

## Sauvignon Blanc

Provenace Vineyards  
Napa Valley, California | \$55

Brancott  
Marlborough New Zealand | \$44

Kim Crawford  
Marlborough New Zealand | \$51

## Chardonnay

Kunde  
Sonoma Country, California USA | \$42

Clos du Bois  
North Coast, California USA | \$48

Chateau St. Jean  
North Coast, California USA | \$42

Cakebread Cellars  
Napa Valley USA | \$88

Sycamore Lane | \$38

Sonoma Cutrer "Russian River Ranches"  
Sonoma Coast, California USA | \$52

# Red Wine

## Pinot Noir

Mark West  
California USA | \$46

Kim Crawford  
Marlborough New Zealand | \$53

Hob Nob  
Languedoc-Roussillon France | \$39

## Merlot

Sycamore Lane | \$35

St. Francis Vineyards  
Sonoma County, California USA | \$48

Clos du Bois (Special Select)  
North Coast, California USA | \$48

## Red Specialties

Apothic, Red Blend  
California USA | \$42

Ravenswood Zen of Zin, Zinfandel  
Sonoma County USA | \$43

Alamos, Malbec  
Mendoza, Argentina | \$38

## Cabernet Sauvignon

Sycamore Lane | \$35

Aquinas  
Napa Valley USA | \$55

Estancia  
Paso Robles, California | \$52

Columbia Crest "H3"  
Horse Heaven Hills, Washington St. | \$35

Franciscan, Oakville Estates  
Napa Valley, USA | \$75

\*Wines are subject to change based on availability\*

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