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

**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*

**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

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

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

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

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

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

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

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

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

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
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
2345 Commonwealth Avenue Newton, MA 02466 (617) 969-1000
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

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*
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._

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

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.
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

**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

**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

**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.

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

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

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

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

**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

**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

**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 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

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

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

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

Station are designated for a service time of (1.5) hours.
Station require a minimum of 50 guests.
Station 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

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

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
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*
Beverage Menus
Bar Package Per Hour

<table>
<thead>
<tr>
<th></th>
<th>Top Shelf</th>
<th>Top Shelf Cash Bar Service</th>
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<tbody>
<tr>
<td></td>
<td><strong>Luxury</strong></td>
<td></td>
</tr>
<tr>
<td>One hour</td>
<td>$22 per person</td>
<td>Mixed drinks</td>
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<tr>
<td>Two hours</td>
<td>$28 per person</td>
<td>Domestic beers</td>
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<tr>
<td>Three hours</td>
<td>$33 per person</td>
<td>Craft/ Imported beers</td>
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<tr>
<td>Four hours</td>
<td>$38 per person</td>
<td>Wine</td>
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<tr>
<td></td>
<td><strong>Luxury</strong></td>
<td>Cordials</td>
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<tr>
<td>One hour</td>
<td>$26 per person</td>
<td>Martinis</td>
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<tr>
<td>Two hours</td>
<td>$32 per person</td>
<td>Mineral water</td>
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<tr>
<td>Three hours</td>
<td>$36 per person</td>
<td>Soft drinks</td>
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<tr>
<td>Four hours</td>
<td>$40 per person</td>
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</tbody>
</table>

**All Bar Packages Include**

- Soft drinks, bottle water
- Cordials are additional
- ***Martinis are additional

One bartender required per 100 guests
$100 per bartender

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.
2345 Commonwealth Avenue Newton, MA 02466 (617) 969-1000
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
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**
- Provenance 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*

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