

# Breakfast Menus

# Breakfast Buffets

*Buffets are designated for a service time of two (2) hours.*

*Buffets require a minimum of 20 guests.*

*Additional \$5 per person for groups less than 20.*

## **All American Buffet | \$29**

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 | \$32**

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, and V8
- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

## **Buffet Enhancements**

### **Belgian Waffle Station | \$10 per person**

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

### **French Toast Station | \$10 per person**

Brioche, Cinnamon Raisin, Stone Ground Wheat Breads

Warm Maple Syrup, Fresh Cut Strawberries, Mixed Berry Preserves, and Sweet Butter

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

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

### **Fresh Fruit Smoothie Station | \$10 per person**

Stonyfield Yogurt®, Fresh Strawberries, Blueberries, Raspberries, Mangoes, and Honey

### **European Meat Platter | \$10 per person**

Assortment of Artisanal Cured Sausages and Meats, Stone Ground Mustard, and Fresh Baked Baguettes

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

# Brunch

## **Norumbega Brunch | \$39**

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

New Hampshire Cobb Smoked Bacon

Chicken Apple Sausage

Maple Grilled Chicken Breast with Fresh Herbs

Locally Grown Seasonal Fresh Vegetables

Herb Roasted Fingerling Potato

Fresh Rigatoni Pasta with Asparagus, Roasted Peppers, Fennel, Spinach with a Pesto Butter Sauce

Freshly Made Dessert Pastries

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

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

### Enhancements

Carved Maple Glazed Ham | \$6 per person

Carved Herb Roasted Prime Rib with Horse Radish and Au Jus | \$10 per person

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

Boston Marriott Newton - 2345 Commonwealth Avenue, Newton MA - 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 | \$23

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 | \$25

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

\* Please see your Event Manager for Additional Options

## Norwegian Smoked Salmon | \$28

With Fresh Baked N.Y. Bagels, Cream Cheese, Capers, Chopped Onion, and Vine Tomatoes

### Enhancements

Turkey Sausage | \$4 per person

Grilled Canadian Bacon | \$4 per person

Maple Peppered Bacon | \$4 per person

Sliced Seasonal Fruit with Stonyfield® Yogurt | \$5 per person

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

# Coffee Breaks Menus

# Afternoon Breaks

## All Afternoon Breaks include:

- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
- Assorted Flavored Sweet Leaf® Iced Teas
- Assorted Soft Drinks and Bottled Spring Water

## From Our Bake Shop | \$14

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

Orange Glazed Shortbread, Seasonal Whoopie Pie, Sugar Cookies, and Spicy Chex Mix

## The Cookie Jar | \$14

*Assorted Fresh Baked Cookies to include*

Chocolate Chip, Peanut Butter, Lemon White Chocolate, Double Chocolate, and Oatmeal Raisin

Locally Produced Milk to include Regular, Chocolate, and Strawberry

## The Chocoholic | \$16

Dark Chocolate Dipped Strawberry

Chocolate Caramel Ganache Tart

White Chocolate Crème Brulee Tart

Chocolate Raspberry Mousse

Chocolate Milk

## Candy Store | \$15

Caramel Bulls Eyes®, Sweet Tarts®, Jelly Belly® Jelly Beans, Hershey® Miniatures, Miniature Toblerone®, Snickers®, Twizzlers®

## Apple Break | \$15

*Available from September to November*

Cinnamon Apple Strudel, Apple Crisp Whoopie Pie, Dutch Apple Pie Bar

Warm Apple Cider Donuts

Caramel Apple Bread Pudding with Richardsons® Vanilla Bean Ice Cream

Warm and Chilled Apple cider

## Fitness Break | \$16

Fresh Whole Fruit

Fresh Cut Seasonal Fruit Skewers

Assorted Stonyfield® Yogurts

Protein Power Bars

Granola Bars

Stonyfield® Yogurt Smoothies

## Fenway Park | \$17

Dry Roasted Peanuts

Cracker Jacks

Baby Ruth Bars

Warm Jumbo Pretzels with Mustard

Miniature Beef Franks with Ketchup and Mustard

Italian Sausage, Peppers and Onion Sliders on a Pretzel Roll

Ice Cream Bars

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# Afternoon Enhancements

Fresh Seasonal Whole Fruit | *\$3 each*

Assorted Stonyfield® Yogurts | *\$4 each*

Frozen Gourmet Ice Cream Bars | *\$4 each*

Trail Mix | *\$4 per bag*

Roasted Peanuts in Shell | *\$4 per bag*

Fresh Cut Seasonal Fruit and Berries | *\$4 per person*

Stonyfield® Fruit Smoothies | *\$4 each*

Warm Salted Pretzels | *\$5 each*

Smoked Salmon, NY Style Bagels, Capers, Red Onions, and Cream cheese | *\$10 per person*

Chocolate Chip Cookies | *\$26 per dozen*

Chocolate Fudge Brownies | *\$26 per dozen*

Seasonal Whoopie Pies | *\$28 per dozen*

Assorted Cupcakes | *\$28 per dozen*

Assorted Mini Pastries | *\$30 per dozen*

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# Morning Breaks

## Coffee & Tea | \$7

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

## The Refresher | \$9

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

Assorted Soft Drinks

Bottled Spring Water

## Back to Basics | \$16

Assorted House Made Muffins

Assorted Stonyfield® Yogurts

Fruit Juices to Include Orange, Apple, Cranberry, V8

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

## Mid Morning Snack | \$20

### (Please Choose Two Food Items)

Fruit Filled Turnovers, House Made Pecan Sticky Buns, House Made Granola and Yogurt Parfaits, Blueberry Crumble Coffee Bread, House Made Muffins

Stonyfield® Yogurt Smoothies

Fruit Juices to Include Orange, Apple, Cranberry, V8

Sweet Leaf Iced Teas

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

## Continental | \$22

Assorted House Made Muffins, Croissants 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 | \$24

Fruit Filled Turnovers, House Made Pecan Sticky Buns

House Made Granola and Yogurt Parfaits

Fresh Cut Seasonal Fruit and Berries

Fruit Juices to Include Orange, Apple, Cranberry, V8

Bottled Spring Water

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

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# Morning Enhancements

## **Morning Enhancements**

House Made Granola and Yogurt Parfaits | \$4 each

Cold Breakfast Cereals with Milk | \$4 each

Hot Oatmeal with Brown Sugar and Raisins | \$4 each

Stonyfield Yogurt Smoothies | \$4 each

Fresh Cut Seasonal Fruit and Berries | \$4 per person

Assorted Breakfast Sandwiches | \$5 per person

Assorted Quiches | \$5 per person

Egg White and Vegetable Frittata | \$6 per person

## **Baked Goods**

Assorted House Made Muffins, Fruit Filled Turnovers,  
and Croissants | \$30 per dozen

NY Style Bagels with Cream Cheese, Sweet Butter and  
Fruit Preserves | \$32 per dozen

Assorted Scones and Filled Croissants | \$34 per dozen

## **Beverages**

Freshly Brewed Seattle's Best® Coffee | \$65 per gallon

Tazo® Premium Teas | \$57 per gallon

Orange, Cranberry, Apple, V8 juices | \$4 Each

Assorted Sweet Leaf Teas | \$4 Each

Assorted Soft Drinks | \$4 Each

Bottled Spring Water | \$4 Each

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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

## Perfect Agenda Package | \$40

### Continental

Fresh Cut Seasonal Fruit  
Assorted House Made Muffins, Croissants,  
and Fruit Filled Danish  
NY Style Bagels with Cream Cheese,  
Sweet Butter and Fruit Preserve  
Fruit Juices to Include Orange, Cranberry, Apple, and V8

### Mid Morning Snack

Fruit Filled Turnovers, House Made Pecan Sticky Buns  
Assorted Sweet Leaf® Iced Teas

### Mid Afternoon Snack

Assorted Seasonal Cupcakes  
Assorted Seasonal Whoopie pies  
Assorted Sweet Leaf® Iced Teas

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# 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 | \$19**

(low cholesterol)

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

### **Vegetable Egg White Frittata | \$19**

(low fat)

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

### **Breakfast Mixed Grill | \$20**

(low carb)

Grilled Sirloin, Sausage, Bacon Strips, and  
Tomatoes

## Buffet Options

Grilled Sirloin | \$12 per person (low carb)

Grilled Tomato | \$4 per person (low carb)

Crunchy French toast | \$3 per person (low cholesterol)

## Coffee Break A La Carte

(low carb)

Raspberry and Cream Yogurt | \$4 each

Strawberry and Cream Yogurt | \$4 each

Hard Boiled Eggs | \$2 per person

Cubed Pepperoni Plate | \$4 per person

Macadamia Nuts | \$3 per person

Walnut Halves | \$3 per person

Mixed Nuts | \$3 per person

Unsweetened Iced Tea | \$3 each

Pepsi One | \$3 each

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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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 | \$30

(low fat)

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

Served with Garlic Bean Spread on a Spinach Tortilla

### Grilled Vegetable Wrap | \$30

(low cholesterol)

With Leaf Lettuce, Tomato, and Hummus

Wrapped in a Flour Tortilla

Served with Sweet Potato Salad

## Plated Lunch

### Seared Swordfish | \$32

(low carb)

Seared Swordfish served over Sweet Potato Fries With Sautéed Zucchini & Yellow Squash Noodles

### Chilled Citrus Poached Shrimp | \$31

(low cholesterol)

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

### Chilled Sliced Tenderloin Plate | \$35

(low fat)

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

## Buffet Options

Sweet Potato Frits | \$3 per person (low carb)

Zucchini & Yellow Squash Noodles | \$4 per person (low carb)

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# Lunch Menus

# Boxed Lunch

## All Boxed Lunches include:

- Cape Cod Potato Chips, Snyder's Pretzels or Smartfood® Cheddar Popcorn (Please Choose One)
- Country Potato Salad, Pasta Salad, or Mozzarella and Tomato Salad (Please Choose One)
- Seasonal Whole Fruit
- Chocolate Chip Cookie, Brownie or Blondie (Please Choose One)

## Boxed Lunch | \$33

### Oven Roasted Turkey

Applewood Smoked Bacon, Avocado, Vine Ripened Tomatoes, Arugula and Chipotle Mayonnaise in a Garlic Herb Wrap

### Maple Smoked Ham

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

### North End Sandwich

Prosciutto, Salami, Capicola, Provolone Cheese, Banana Peppers, Red Onion, Oil and Vinegar, on Fresh Ciabatta Bread

### Slow Roasted Beef

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

### Roasted Vegetable Sandwich

Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens and Roasted Tomato Spread on Herb Focaccia

### Grilled Chicken Caprese Wrap

Marinated Grilled Chicken Breast, Vine Ripened Tomatoes, Fresh Mozzarella, Arugula and Fresh Basil, White Balsamic Dressing in a Roasted Tomato Wrap

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax*

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# Express Lunch

## All Express Lunches include:

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

*Express Lunch is designed exclusively for groups of 15 guests and under*

## Express Lunch | \$31

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 Club Wrap, Bib Lettuce, Vine Tomatoes, Smoked Bacon, Mayonnaise in a Garlic Herb Wrap

Tuna Fish Salad with Bib Lettuce, Vine Tomatoes, Salad Greens on County White Bread  
Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens, Roasted Tomato Spread on Herb Focaccia

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

Herbed Grilled Chicken, Prosciutto, Provolone Cheese, Arugula,

Rosemary Mayonnaise on Ciabatta Bread

Slow Roasted Beef, Vine Ripened Tomatoes, Bib Lettuce, Caramelized Onions, Aged Gouda, Chipotle Mayonnaise on Crusty French Bread

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# Sandwich Buffet

## All Luncheon Buffets include:

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

## Cold Sandwich Wrap Buffet | \$38

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, Applewood Smoked Bacon, Avocado, Vine Ripened Tomatoes, Arugula and Chipotle Mayonnaise in a Garlic Herb Wrap

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

Thai Style Chicken Wrap, Shredded Chicken Red Cabbage and Peanut Sauce in a Flour Tortilla

Kettle Style Chips

Dessert Bars

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax*

Boston Marriott Newton - 2345 Commonwealth Avenue, Newton MA - 617-969-1000

# Sandwich Buffet

## Hot & Cold Sandwich Buffet | \$41

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

Grilled Salmon, Maple Peppered Bacon, Vine Tomatoes, Bib Lettuce and Lemon Mayonnaise, on Grilled Sourdough Bread

*Upgrade to a choice of four (4) sandwiches for an additional \$3 per person*

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax*

Boston Marriott Newton - 2345 Commonwealth Avenue, Newton MA - 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 two (2) hours.*

*Buffets require a minimum of 20 guests.*

*Additional \$5 per person for groups less than 20.*

## **Taste of New England | \$45**

New England Clam Chowder

Fresh Baked Anadama Bread

Locally Grown Salad Greens, Goat Cheese, 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 Citrus Barbecue Sauce

Fresh New England Lobster Rolls

Molasses Baked Beans

Fresh seasonal vegetables

Miniature Boston Cream Pies and

Warm Apple Hand Pies

## **New England Style Barbecue | \$43**

Chef's Crafted Soup

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, Sausage, and Chicken Breast

Grilled Vegetable Skewers with

Fresh Herb Marinade

Fresh Grilled Corn on the Cob

Seasonal Fruit Shortcakes with

Fresh Whipped Cream

Chef's choice of Cheesecake

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# Luncheon Buffets

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- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
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*Additional \$5 per person for groups less than 20.*

## Italian Buffet | \$43

Pasta Fagioli

Herb Focaccia and Crusty Italian Bread with White Bean and Artichoke Spreads

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

Fresh Rigatoni, Roasted Tomatoes, Spinach Greens, Roasted Fennel, Sweet Peppers with Pesto Cream Sauce

Pan Seared Chicken Marsala with Sweet Florio® Marsala Wine and Wild Mushrooms

Roasted Zucchini, Squash, Peppers, Eggplant, Fennel and Carrots

Rosemary and Parmesan Risotto

Assortment of Panna Cotta and Cannoli's

## The Commonwealth Deli | \$40

Chef's Crafted Soup

Farro Salad with Roasted Vegetables, Tomato and

Ricotta Salata Cheese with Oregano Dressing

Romaine Lettuce, Field Greens, Fresh Sliced Apples, Sweet Tomatoes and Peppers, with Mustard Vinaigrette

Slow Roasted Beef, Oven Roasted Turkey, Maple Smoked Ham and Dry Cured Salami

Sliced Cabot® Cheddar, Provolone Cheese and Swiss Cheese

Vine Ripened Tomato, Bib Lettuce, Red Onion, and Half Sour Pickles

Country White and Wheat Bread, Pretzel Roll, Garlic and Herb Wrap

Kettle Chips

Assorted Miniature Cupcakes and Dessert Bars

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# Luncheon Buffets

*Buffets are designated for a service time of two (2) hours.*

*Buffets require a minimum of 20 guests.*

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## **All Luncheon Buffets include:**

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

### **Flavors from the Southwest | \$43**

Chipotle and Fire Roasted Corn Chowder

Romaine Lettuce, Avocado, Vine Cherry Tomatoes, Red Onions, Sweet Peppers,  
Cotija Cheese with a Chili Cream Dressing

Nopal Salad with Roasted Red Pepper and Red Onions with Smoked Serano Vinaigrette  
Spanish Rice

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

Ancho Chili Rubbed Char Grilled Skirt Steak, with Salsa Roja

Chili Lime and Cilantro Grilled Chicken Breast

Fire Roasted Poblano Pepper Stuffed with vegetables and Cotija Cheese

Caramel Flan and Cinnamon Churros

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# 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
- Assorted Soft Drinks and Bottled Spring Water

### 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

*\*\*Higher menu price prevails for split menu service*

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

## Lunch Entrees

*All Entrées come with Locally Grown Seasonal Vegetables and One Accompaniment*

### Chicken Selections

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

Shallot and Apricot Orange Glaze

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

White Balsamic and Herb Grilled

**Stuffed Chicken Breast | \$35**

Fresh Apples, Walnuts, Fennel, Eggplant with Apple Cider Demi Glace

### 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

### Accompaniments

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

### Beef Selections

**Teres Major Steak | \$38**

Grilled and Smoked Teres Major with Herbed Butter

**6oz Corn Fed Filet Mignon | \$41**

Char Grilled with Crispy Onions and Roasted Shallot Sauce

### Seafood Selections

**Atlantic Salmon | \$37**

Pan-seared with Mustard Vinaigrette

**New England Cod | \$37**

Locally Sourced Cod, Oyster Cracker Crust and Lemon Butter Sauce

**Lobster Stuffed Fluke | \$37**

Fresh Lobster and Tarragon Stuffing

*\*\*Higher menu price prevails for split menu service*

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

# Dinner Menus



# À La Carte Dinner

## All A La Carte Dinners served with:

- Locally Grown Seasonal Vegetable and Choice of One Accompaniment
- Chef's Seasonal Dessert Option
- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

## A La Carte Dinner | \$72

New England Clam Chowder

Steakhouse Wedge Salad

Choice of three (3) entrees (ordered tableside at the time of the event)

- Herb Marinated and Grilled Chicken Breast
- Char Grilled Corn Fed Sirloin
- Wood Grilled Atlantic Salmon with Maple Glaze
- Grilled Vegetable Tower  
Marinated Portobello Mushroom, Zucchini, Eggplant, and Roasted Red Pepper, with Risotto Cake and Tomato Tarragon Coulis

## A La Carte Dinner 2 | \$78

Fresh Peekeytoe Crab Cake with Fresh Shellbean Succotash Salad

Locally Grown Mixed Salad Greens with Caramelized Jicama, Vine Tomatoes, Sweet Peppers shaved Grafton farms Maple Smoked Cheddar, Apple Cider Dressing

Choice of three (3) entrees (ordered tableside at the time of the event)

- Maple Smoked Chicken Breast with Apple Cider Glaze
- Atlantic Line Caught Cod Pan Seared with Lemon Butter Sauce and Fresh Herbs
- Char Grilled Corn Fed Filet Mignon
- Wild Mushroom Strudel Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils

## Accompaniments

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

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# Dinner Buffet

**All Dinner Buffets served with:**

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

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*Buffets require a minimum of 20 guests.*

*Additional \$5 per person for groups less than 20.*

## **Newton Dinner Buffet | \$50**

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

Quinoa, Sundried Tomato, Roasted Eggplant and Kale Salad

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
- House Smoked Ancho Rubbed Short Rib with Pickled Vegetables
- Maple Glazed Grilled Salmon with Fresh Herbs
- Pan Seared Locally Sourced Haddock with Caramelized Onion Buerre Blanc
- Spinach and Garlic Tortelloni, Spinach Greens, Artichokes, Vine Tomatoes with a Fresh Basil Cream Sauce
- Grilled and Marinated Flank Steak with Fresh Chimichurri Sauce
- Potato Gnocchi, Spinach, Sundried Tomatoes, Pine Nuts and Fresh Herbs
- Wood Grilled Maple Chicken Breast

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

Boston Marriott Newton - 2345 Commonwealth Avenue, Newton MA - 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 | \$6 per person

Tuscan Kale and Italian Sausage Soup | \$6 per person

Maple Smoked Sea Scallop with Lobster Saffron and Fennel Relish | \$7 per person

Colossal Shrimp Scampi | \$7 per person  
Garlic, Tomatoes, and White Wine Sauce

Fresh Peekytoe Crab Cake with Fresh Shellbean

Succotash Salad | \$7 per person

Fresh Lobster Ravioli with Roasted Fennel, Tomato, Jicama with a Saffron Cream Sauce | \$7 per person

Pan Seared Risotto Cake with a Sweet Red Pepper Coulis and Crispy Shallots | \$7 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

\*\*Higher menu price prevails for split menu service

Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.

# Dinner Entrees

*All Entrées come with Locally Grown Seasonal Vegetables and One Accompaniment*

## Chicken Selections

**Maple Smoked Chicken Breast | \$42**

With Apple Cider Glaze

**Grilled Chicken Breast | \$42**

With Tomato Caper Relish and Garlic Butter Sauce

**Herb Roasted Chicken | \$42**

Seasoned With Lemon and Garlic

**Apricot Stuffed Chicken | \$42**

With Apricot, Shallot and Orange Glaze

## Vegetarian Selections

**Wild Mushroom Strudel | \$42**

Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils

**Vegan Lasagna | \$42**

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

**Filet Mignon | \$60**

With Marriott Steak Butter

## Accompaniments

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

## Beef Selections

**Char Grilled Corn Fed Bone-In Rib Eye | \$58**

**Char Grilled Corn Fed New York Sirloin | \$60**

**Char Grilled Corn Fed Filet Mignon | \$64**

## Chops Selection

**Seared Australian Lamb Chop | \$54**

With Soft Polenta, Fig, and Shallot Marmalade

**Herb Crusted Veal Chop | \$56**

With Blackberry Gastric

## Seafood Selections

**Pan Seared Atlantic Salmon | \$44**

with Maple Syrup Glaze

**Pan Seared Atlantic Halibut | \$44**

with Fennel and Apple Salad

**Locally Harvested Sea Scallops | \$44**

with Roasted Corn and Leek Risotto

\*\*Higher menu price prevails for split menu service

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Boston Marriott Newton - 2345 Commonwealth Avenue, Newton MA - 617-969-1000

# Dinner Entrees

## Combination Plates

**Herb Roasted Lemon and Garlic Chicken Breast and Lobster Crab Cake | \$58**

**Petite Filet Mignon and Lobster Crab Cake | \$62**

**Petite Filet Mignon and Colossal Shrimp Scampi | \$62**

*Other combinations available upon request*

**\*\*Higher menu price prevails for split menu service**

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

# Dessert Menus

# Dessert Enhancements

**Cupcake Station | \$9 per person** (\$6 as dessert substitute)

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

**Fresh Donuts Fried to Order | \$14 per person**

*75 Guest Minimum*

Fresh Brioche and Cake Donuts with Assorted Gourmet House Made Jellies, Milk Chocolate Ganache, Honey Glaze, Salted Caramel and Assorted Toppings

**The Chocoholic | \$10 per person**

Chocolate Dipped Strawberries, Chocolate Caramel Ganache Tart, White Chocolate Crème Brulee Tart and Chocolate Raspberry Mousse

**Deluxe Viennese Table | \$15 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 | \$10 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 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# Reception Menus



# Action Stations

## **Made to Order Noodles**

### **Italian Inspired | \$17**

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 | \$17**

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 | \$22**

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 | \$18**

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 | \$16 per person**

Smoked Bacon Risotto, Roasted Shallots and Asparagus

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax*

Boston Marriott Newton - 2345 Commonwealth Avenue, Newton MA - 617-969-1000

# Carving Stations

## From the Carvery

House Smoked Beef Brisket with Warm Potato Rolls | \$18 Per Person

Slow Roasted Corn Fed Beef Tenderloin with Creamed Spinach | \$22 Per Person

Herb Roasted Misty Knoll Turkey Breast with Cranberry Aioli | \$20 Per Person

House Smoked Prime Rib with Warm Potato Rolls | \$20 Per Person

Grilled Sweet Rubbed Pork Loin with Apple and Jicama Slaw | \$18 Per Person

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# Display Stations

## **Garden Vegetables | \$6 Per Person**

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

## **Artisanal Cheese Display | \$8 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 | \$12 Per Person**

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

## **Mediterranean Display | \$9 Per Person**

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

## **Seasonal Fruit Display | \$7 Per Person**

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

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# Hors D'oeuvres

## Cold Hors D'oeuvres Selection

Pear, Caramelized Onion, Ricotta Salata, on Herbed Toast Point

Herbed Artichoke Spread, Kalamata Olive, Roasted Tomatoes on Herbed Toast Point

Smoked Salmon, Caper, Dill, Lemon, Cream Cheese on Seasoned Bagel Chip

Roasted Garlic, Tomato and Grilled Vegetable Bruschetta on Grilled Crostini

***Above Selection \$5 Per Piece***

Char Grilled Beef Tenderloin with Aged Gouda on Crostini

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

Colossal Shrimp Cocktail with Cocktail Sauce

***Above Selections \$6 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, Cucumber and Dill Dipping Sauce

Grilled Maple Bourbon Chicken Skewers

Fried Artichoke Hearts with Roasted Garlic Aioli

Edamame Quesadilla

Balsamic Quinoa Stuffed Mushrooms

***Above Selections \$5 Per Piece***

Lamb Tenderloin Kabob, Fig, Apricot, Peppers

Smoked Bacon Wrapped Sea Scallops

Short Rib and Fontina Panini

Grilled Salmon Satay with Red Berry Remoulade

Char Grilled New Zealand Lamb Chop with Rosemary Aioli

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

*Minimum order of 50 pieces per item*

*Additional \$1 per piece for orders under the minimum*

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

Boston Marriott Newton - 2345 Commonwealth Avenue, Newton MA - 617-969-1000

# Small Plates

## **Small Plates**

### **Crispy Chicken Cobb Salad | \$8 per person**

Mixed Lettuces, Vine Tomato, Bacon, Boiled Egg, Avocado, and Bleu Cheese

### **Fresh Gemelli Pasta | \$10 per person**

House Smoked Chicken, Artichokes, Prosciutto, Pecorino Romano Cheese

### **Fish & Chips | \$14 per person**

Boston Lager Batter Fried Atlantic Cod with Fried Potato Wedges

### **Shrimp Fried Rice | \$13 per person**

Baby Shrimp, Bok Choy, Carrots, and Bean Sprouts

### **Bacon Wrapped Meatloaf | \$12 per person**

Roasted Carrots with Cheddar Mashed Potatoes

### **Marinated Skirt Steak | \$13 per person**

with Cilantro, Onions, and Peppers

### **Lobster Roll | \$16 per person**

Fresh Maine Lobster Salad, Buttered Toasted Brioche with House Fried Chips and Cole Slaw

### **New England Style Lump Crab Cake | \$14 per person**

Old Bay Remoulade with Corn and Shell Bean Salad

### **Braised Short Ribs | \$15 per person**

Merlot Demi Glace with Cheddar Mashed Potatoes

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# Sushi

*\*\*For all sushi orders, please consult with the chef. The chef will gladly assist in a custom menu based on availability and seasonality of products.*

## **Rolls | \$22 Per Person**

### **Based on 6 Pieces Per Guest**

Cucumber roll

Spicy tuna roll

California roll

Tuna roll

Eel roll

*Served with Pickled Ginger, Wasabi, and Seaweed Salad*

## **Nigiri | \$25 Per Person**

### **Based on 6 Pieces Per Guest**

*Tuna*

*Salmon*

*Squid*

*Sweet Shrimp*

*Crab Stick*

*Sweet egg*

*Served with Pickled Ginger, Wasabi, and Seaweed Salad*

*Sushi Displays designed for a minimum of 50 Guests*

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# Beverage Menus

# Bar Package Per Hour

## Premium Well

One hour | *\$17 per person*  
Two hours | *\$22 per person*  
Three hours | *\$26 per person*  
Four hours | *\$29 per person*

## Top Shelf

One hour | *\$20 per person*  
Two hours | *\$25 per person*  
Three hours | *\$29 per person*  
Four hours | *\$32 per person*

## Luxury

One hour | *\$23 per person*  
Two hours | *\$29 per person*  
Three hours | *\$33 per person*  
Four hours | *\$36 per person*

## Top Shelf Cash Bar Service

Mixed drinks | *\$7.50 per drink*  
Domestic beers | *\$6 per bottle*  
Craft/ Imported beers | *\$6.50 per bottle*  
Wine | *\$8.50 per glass*  
Cordials | *\$12 per drink*  
Martinis | *\$12 per drink*  
Mineral water | *\$3.50 per bottle*  
Soft drinks | *\$3 per bottle*

## All Bar Packages Include

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

*One bartender required per 100 guests*  
*Additional \$100 per bartender*

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

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# Beverage Arrangements

## **Domestic Beer**

Bud Light, Budweiser, O'Doul's NA

## **Handcrafted/Imported Beer**

Heineken; Sam Adams; Harpoon IPA

## **Premium Wine**

Beringer Stone Cellars Chardonnay, Cabernet Sauvignon, Merlot, and Pinot Grigio

## **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

## **Premium Brands**

Beefeater Gin; Captain Morgan Spiced Rum; Smirnoff Vodka, Jim Bean Bourbon; Grants Reserve Scotch; Canadian Club Blended Whiskey; Kahlua; Smirnoff Twist Lemon; Rasp Stoli Vodka; Cruzan White Rum

## **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

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# 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*

## **Premium Well**

Mixed drinks | \$6.50 per drink

Domestic beers | \$5.75 per bottle

Craft/ imported beers | \$6.25 per bottle

Wine | \$7.75 per glass

Martinis | \$10 per drink

Mineral water | \$3.25 per bottle

Soft drinks | \$2.75 per glass

## **Top Shelf**

Mixed drinks | \$7 per drink

Domestic beers | \$5.75 per bottle

Imported beers | \$6.25 per bottle

Wine | \$8.25 per glass

Cordials | \$11 per drink

Martinis | \$11 per drink

Mineral water | \$3.25 per bottle

Soft drinks | \$2.75 per glass

## **Luxury**

Mixed drinks | \$9 per drink

Domestic beers | \$5.75 per bottle

Imported beers | \$6.25 per bottle

Wine | \$10 per glass

Cordials | \$15 per drink

Martinis | \$15 per drink

Mineral water | \$3.25 per bottle

Soft drinks | \$2.75 per glass

*Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.*

## White Wine

### Sparkling Wine

Segura Viudas "Aria" Estate Brut  
San Sadumi d'Anoia Spain | \$32

Mumm Cuvee "Brut Prestige"  
Napa Valley USA | \$42

Moet & Chandon "Imperial"  
Epernay France | \$90

LaMarca Prosecco  
Veneto. Italy | \$38

### Blush/Riesling

White Zinfandel, Beringer Vineyards  
California USA | \$30

Riesling, Chateau Ste. Michelle  
Columbia Valley USA | \$36

### Pinot Noir

Mark West  
California USA | \$42

Kim Crawford  
Marlborough New Zealand | \$48

Hob Nob  
Languedoc-Roussillon France | \$35

### Merlot

Beaulieu Vineyards (BV)  
"Coastal Estates" California USA | \$32

St. Francis Vineyards  
Sonoma County, California USA | \$42

Clos du Bois (Special Select)  
North Coast, California USA | \$42

### Pinot Grigio

Meridian Vineyards  
California USA | \$36

Pighin  
Grave del Friuli Italy | \$40

Barone Fini  
Valdadige Italy | \$34

### Sauvignon Blanc

Provenace Vineyards  
Napa Valley, California | \$50

Brancott  
Marlborough New Zealand | \$40

Kim Crawford  
Marlborough New Zealand | \$46

### Red Specialties

Apothic, Red Blend  
California USA | \$38

Ravenswood Zen of Zin, Zinfandel  
Sonoma County USA | \$39

Alamos, Malbec  
Mendoza, Argentina | \$35

### Cabernet Sauvignon

Beaulieu Vineyards (BV)  
"Coastal Estates" California USA | \$32

Aquinas  
Napa Valley USA | \$50

Estancia  
Paso Robles, California | \$46

Columbia Crest "H3"  
Horse Heaven Hills, Washington St. | \$32

Franciscan, Oakville Estates  
Napa Valley, USA | \$68

### Chardonnay

Kunde  
Sonoma Country, California USA | \$38

Clos du Bois  
North Coast, California USA | \$42

Chateau St. Jean  
North Coast, California USA | \$36

Cakebread Cellars  
Napa Valley USA | \$80

Beaulieu Vineyard (BV)  
Coastal Estates, California USA | \$32

Sonoma Cutrer "Russian River Ranches"  
Sonoma Coast, California USA | \$48

## Red Wine

Please add 14% Service Charge, 11% Administrative Fee, 7% Tax.

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# Red Wine

## Pinot Noir

Mark West

California USA | \$42

Kim Crawford

Marlborough New Zealand | \$48

Hob Nob

Languedoc-Roussillon France | \$35

## Merlot

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St. Francis Vineyards

Sonoma County, California USA | \$42

Clos du Bois (Special Select)

North Coast, California USA | \$42

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Apothic, Red Blend

California USA | \$38

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Alamos, Malbec

Mendoza, Argentina | \$35

## Cabernet Sauvignon

Beaulieu Vineyards (BV)

"Coastal Estates" California USA | \$32

Aquinas

Napa Valley USA | \$50

Estancia

Paso Robles, California | \$46

Columbia Crest "H3"

Horse Heaven Hills, Washington St. | \$32

Franciscan, Oakville Estates Napa  
Valley, USA | \$68

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## White Wine

### Sparkling Wine

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Cakebread Cellars  
Napa Valley USA | \$80

Beaulieu Vineyard (BV)  
Coastal Estates, California USA | \$32

Sonoma Cutrer "Russian River Ranches"  
Sonoma Coast, California USA | \$48

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