



MUNCHIES

BANQUET & CATERING

Aloft® Boston Seaport District
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BREAKFAST

Breakfasts are served with whole grain toast, an assortment of preserves and marmalades, sweet cream butter, assorted juices, Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

Prices below are based per person and on 90 minutes of continual service.

All buffets are priced for a minimum of 20 guests.

Buffets serving fewer than 20 guests will incur an additional surcharge of \$150.

BUFFET

Kickstart 33

- Fresh-baked pastries
- Whole fruit
- Individual yogurt and berries
- Coconut oatmeal with agave syrup and raisins

Up and At 'Em 35

- Smoked salmon platter
- Plain, everything and french toast bagels
- Sweet cream butter, honey-berry and plain cream cheese
- Capers, onions, hard-boiled eggs and sliced tomatoes

Power Start 40

- Green power natural juice
- Sliced fresh papaya, pineapple, cantaloupe and honeydew
- Yogurt parfait and granola
- Fresh scrambled eggs
- Choice of turkey bacon or chicken sausage
- Black bean quinoa salad

Sweet Start 45

- Seasonal fresh-cut fruit salad
- Blueberry muffins
- Quiche Florentine
- Quiche Lorraine
- Citrus iceberg salad
- French toast, vanilla rum butter and maple syrup
- Turkey bacon
- Mixed berry smoothie

ENHANCEMENTS

Applewood smoked bacon.....	7
Turkey bacon.....	8
Pork sausage link.....	6
Chicken apple sausage.....	8
Grilled chorizo.....	9
Crispy breakfast potatoes.....	7
Sweet potato and spinach hash.....	8
Seasonal fresh-cut fruit salad.....	8
Hot oatmeal with brown sugar and seasonal dried fruit.....	8
Vanilla yogurt parfait with honey granola, fresh berries and chia seeds.....	9
Mixed berry smoothie.....	9
Pancakes with maple syrup and fresh sweet cream butter.....	11
Cinnamon and sugar brioche French toast with maple syrup and vanilla rum butter.....	11
Paninis, Choice of...	
Marscarpone cheese and prosciutto.....	12
Smoked salmon and cream cheese.....	12
Arugula chicken.....	12
Assorted cold cereals.....	7
Breakfast polenta.....	7
Bacon, egg and cheese sandwich on an English muffin.....	8
Assorted pastries.....	56 per dozen
Assorted bagels with butter and flavored cream cheeses.....	48 per dozen

Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

A 15% service charge, a 11% taxable administrative charge and 7% sales tax will be added to all food and beverage charges.

All menu prices, fees and taxes are subject to change without notice.

 The ingredients in this menu item were grown using environmentally and socially responsible methods. Staying true to sustainability, some ingredients may have been substituted based on seasonal or regional availability.

BREAKFAST

Breakfasts are served with whole grain toast, an assortment of preserves and marmalades, sweet cream butter, assorted juices, Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

Prices below are based per person and on 90 minutes of continual service.

All buffets and plated breakfasts are priced for a minimum of 20 guests.

Buffets and plated breakfasts serving fewer than 20 guests will incur an additional surcharge of \$150.

BUFFET

The Essentials 40

- Seasonal fresh-cut fruit salad
- Fresh-baked pastries
- Scrambled eggs
- Applewood smoked bacon
- Pork sausage links
- Crispy breakfast potatoes

Genius in Action 48

*Chef Attendant Required

- Fresh made eggs your way
 - Omelets
 - Scrambled
 - Fried
- Served with
 - Mushrooms
 - Asparagus
 - Tomatoes
 - Peppers
 - Onions
 - Spinach
 - Cheddar cheese
- Applewood smoked bacon
- Pork sausage link
- Crispy breakfast potatoes

PLATED BREAKFAST

Plated breakfast served with first and second course.

The Starter Choice of:

- Fresh fruit plate with yogurt and flavored syrup
- Greek yogurt parfait with berries, granola and fruit marmalade
- Coconut oatmeal, raisins and bananas
- Smoked wild salmon, capers, shaved onions and eggs

The Knockout Choice of:

- Coconut French toast with guava syrup and crispy bacon 32
- Flat iron and eggs with sweet potato hash, confit tomatoes and asparagus 45
- Poached eggs, avocado, root vegetable hash, marinated tomatoes and truffle hollandaise 35
- Pancakes, scrambled eggs, crispy bacon, chicken sausage and breakfast potatoes 32

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 * Chef attendant fee | \$150
 one attendant required for every 40 guests

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BREAK BITES

Prices below are based per person and on 90 minutes of continual service.

Juice Bar 18

Choice of 4:

Tropical:

Orange, pineapple, mango, passion fruit, papaya

Pressed:

Watermelon, kiwi, cantaloupe, honeydew

Flavored Lemonade:

Berry, mint, honey-rosemary, watermelon cucumber basil

Smoothies:

Mango-passion, ginger-watermelon, pineapple-basil, orange-carrot, green power

All Day Beverage Break 60

Rainforest Alliance Certified™ gourmet coffee

Assorted Bigelow® teas

Assorted Pepsi® beverages

Bottled water

Bubly® flavored sparkling water

Marinated Fruit Salads 20

Add on to **All Day Beverage Break** for 14

Strawberry, blueberry and mango with mojito syrup

Blackberry, raspberry and strawberry with rosemary syrup

Papaya, mango, melon and pineapple with honey lime dip

Coffee & Hot Cocoa Bar 20

Add **Espresso Bar** for 5

Regular and decaf coffee

Whole milk hot cocoa

Chantilly

Caramel

Chocolate syrup

Sweet condensed milk

Marshmallow

Biscotti

Cinnamon steep milk

Amaretto syrup

Ice

Matinee 19

Assorted popcorn

Bulk candy

Soft pretzels with mustard

Spice It Up 26

Chorizo quesadillas

Nacho station

Homemade tortilla chips

Fresh pico de gallo

Cojita corn dip

Queso fresco

Guacamole

Sour cream

Mezze 24

Grilled pita

Marinated olives and peppers

Crudités

Traditional hummus

Baba ghanoush

Mast-o-Khiar (yogurt cucumber dip)

Tabbouleh

Make Your Own Trail Mix 15

Pumpkin and sunflower seeds

Almonds, walnuts, peanuts, and cashews

Raisins

M & Ms

Dried mango, papaya and pineapple

ENHANCEMENTS

Per Item:

Seasonal fresh-cut fruit salad.....8

Whole fruit.....3

Packaged chips.....3

King-sized candy bars.....4

Packaged energy bars.....4

Fresh-baked double fudge brownies 48 per doz.

Fresh-baked chocolate chip cookies..... 48 per doz.

Fresh-baked oatmeal raisin cookies 48 per doz.

Red Bull® or Sugar Free Red Bull® 6

Assorted Pepsi® Beverages5

Assorted bottles of juice.....6

Assorted Bigelow® Teas 85 per gal | 43 per 1/2 gal.

Gourmet coffees85 per gal | 43 per 1/2 gal.

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LUNCH

Lunch is served with Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

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All buffets are priced for a minimum of 20 guests.

Buffets serving fewer than 20 guests will incur an additional surcharge of \$150.

BUFFET

Primi Piatti 50

Grilled herb focaccia bread

Antipasti Station:

- Red onion
- Hearts of romaine
- Roasted red peppers
- Marinated artichoke hearts
- Olives
- Pepperoncini
- Cherry tomatoes
- Red vinaigrette

Choice of:

- Chicken scampi with penne
- Mushroom ravioli
- Lasagna Bolognese

Italian-style cookies

Island Breeze 56

Fresh greens with cotija cheese and guava vinaigrette

Traditional black bean soup, white rice and diced onion

Grilled citrus adobo chicken

Braised Puerto Rican-style beef stew

Arroz manposteo (sautéed red beans and rice)

Grilled corn on the cob

Caramel or cheese flan

Grill It 58

Choice of 2:

- Grilled romaine salad
- Grilled assorted seasonal vegetables
- Grilled carrot and pineapple coleslaw
- Grilled salmon or chicken
- Grilled boneless pork chop
- Grilled corn on the cob
- Grilled sweet potato wedges
- Grilled strawberry cobbler

You're in the Ballpark 48

Mixed greens salad

Chili dogs station

Grilled brats

Hamburgers

Condiments

Potato salad

Coleslaw

Smoked nuts

Assorted ice cream pops

Cookies and blondies

Popcorn

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BUFFET

Heroes on D 55

Mixed greens salad

Tomato soup

Pickle spears

Seasoned potato chips

Choice of 3:

Smoked turkey club

Roasted eggplant tapenade on brioche

Grilled chicken with lemon smoked maple mustard

Honey-roasted ham with cheddar on rye bread

Tomato, mozzarella and pesto on ciabatta bread

Assorted desserts

East Meets West 52

Sesame noodle salad

Pacific chowder

Steamed chicken shumai

Charred beef strips

Seared chicken with ginger and scallions

Braised baby bok choy

Jasmine rice

Seasonal fresh-cut fruit salad

Fortune cookies

BOX LUNCH 55

Includes side salad, piece of fresh fruit, cookie, soft drink and individual bag of chips

Choice of:

Pasta salad

Red bliss potato salad

Choice of 3:

Smoked turkey club

Roasted eggplant sandwich

Roast beef with caramelized onions

Chicken caesar salad wrap

Honey-roasted ham and cheddar

Roma tomato and fresh mozzarella

ENHANCEMENTS

Per Person:

Seasonal fresh-cut fruit salad8

Clam chowder8

Quinoa salad6

Lobster bisque9

Creamy tomato soup6

Per Item:

Bubly® flavored water6

Red Bull® or Sugar Free Red Bull®6

Assorted Pepsi® beverages.....5

Assorted bottles of juice.....6

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LUNCH

Lunch is served with tableside Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

All plated lunches are priced for a minimum of 20 guests.

Plated lunches serving fewer than 20 guests will incur an additional surcharge of \$150.

3 COURSE PLATED LUNCH

62 Per Person

Starters

Choice of:

- Beef tartar, toast
- Grilled lobster salad
- Field baby greens
 - Candied nuts
 - Orange vinaigrette
- Grilled romaine Cobb salad

Desserts

Choice of:

- Chocolate mousse cake
- Key lime pie
- Lemon sorbet
- New York-style cheese cake
- Carrot cake

Main Course

Choice of:

- Pan-Seared Chicken Breast
 - Roasted seasonal root vegetables
 - Orange sauce
 - Baby potatoes
- Grilled Seasonal Fish
 - Black bean rice
 - Haricot verts
 - Cucumber and charred tomato relish
- Grilled Boneless Pork Chop
 - Almond rice
 - Grilled asparagus
 - Smoked mustard jus
- Petite Flat Iron
 - Steak fries
 - Sautéed mushrooms
 - Wine reduction

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SOCIALIZE

Prices below are per item

Minimum order of 30 pieces of each item

HOT & COLD PASSED

COLD

Beef carpaccio on toast.....	9
Chicken salad with avocado cream	6
Chilled oyster shooter	9
Cod fish fritter with remoulade	7
Crab salad over pretzel bun	9
Cured salmon with apple dill cream tart	9
Ginger pork on rice	7
Grilled lobster salad.....	9
Grilled shrimp with papaya on crostini	9
Mahi ceviche verrine	9
Pigeon pea and black bean hummus on brioche	6
Seared tuna on brioche.....	8
Tuna tartare on wonton crisps.....	9
Assortment of tea sandwiches	8
Prosciutto and Roquefort with white truffle honey on French bread	4
Dried tomato tapenade canapés	5
Oestra caviar on brioche	9
Grilled mahi mahi canapés with coconut-lime wasabi aioli.....	7
Southwest chicken salad on profiterole.....	5
Lox salmon BLT canapés.....	5

HOT

Arrancini arrabiata.....	6
Butter-poached lobster skewer.....	9
Chicken dumplings with soy dipping sauce.....	5
Crab cake with spicy remoulade	6
Grilled shrimp with coconut lime cocktail sauce	9
Mini brie and pesto grilled cheese	6
Prosciutto Parmesan roll	9
Roasted pear and Boursin canapés	7
Roasted summer vegetable tartlet.....	5
Roasted tomato and Parmesan crisps.....	6
Ropa vieja (shredded beef) slider	6
Caramelized onion and Gruyère tartlettes.....	5
Crab cakes with Creole honey mustard.....	9
Seared foie gras on toast with caramelized onions and spicy shallot-berry compote	9
Oysters Rockefeller..... (Market Price)	

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SPECIALTY ITEMS

SMALL PLATES ENTRÉE

Orders must be placed for 100% of guarantee.

All small plate entrées are priced for a minimum of 50 guests.

Sautéed Chicken Breast 28

*Chef Attendant Required

Boneless, skinless chicken breast presented in two ways:

Sautéed and served in a wild mushroom sauce

Grilled and finished with sun-dried tomatoes and basil

Served with fresh green beans, roasted red potatoes, tossed greens salad with dressings and croutons

Bread and rolls

Selection of Carved Meats

*Chef Attendant Required

Your choice of one or more of the following items:

Roast beef rib eye	35
Seared beef tenderloin	35
Roast turkey breast	22
Roast pork loin	21
Salmon	31

Served with honey-glazed baby carrots, roasted garlic mashed potatoes, Caesar salad and petite rolls

Spud Bar 30

Country-style red potato mash

Traditional potato mash

Toppings:

Bacon, Boursin, sour cream, diced chicken, diced ham, peas, cheddar, avocado cream and salsa

Sauté Station 28

Choice of:

Chicken, tofu, steak, scallops or shrimp

Choice of:

Bok choy, celery, carrots, spinach, green beans, bean sprouts, and water chestnuts

Noodles, brown or white rice

Pasta Station 29

*Chef Attendant Required

Penne and cavateppi pastas

Tomato sauce and alfredo sauce

Fresh garnishes:

Freshly grated parmigiano, julienned prosciutto, fresh asparagus, sautéed wild mushrooms, peas, pesto, pureed garlic and chilies

Served with an Italian garden salad and toasted Tuscan bread

Fried Mac & Cheese Bar 39

Baked lobster mac n' cheese

Baked white cheddar mac

Toppings:

Bacon, diced tomato, sliced sausage, grilled chicken breast, peas, carrots and sautéed mushroom cheese sauce

Taco Station 36

Corn and flour tortillas

Al pastor pork, asada and chicken tinga

Guacamole, cream, refried beans, grilled poblano, cilantro and diced onions

Saffron rice

Shrimp & Tails 42

Grilled shrimp skewers

Grilled lobster tails

Roasted garlic cream sauce

Orzo with grilled eggplant, peppers and marinated vegetables

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one attendant required for every 40 guests

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SPECIALTY ITEMS

NEVER BE BOARD

Prices are based per person

Minimum of 30 guests

Parties with fewer than 30 guests will incur a charge of \$150

Domestic & European Cheese Board 12

A selection of seven different cheeses

Flat bread and assorted water crackers

Pate & Sausage Display 35

A selection of five different pates, terrines and sliced sausages

Cornichons

A selection of mustards

Toasted French bread croutons

Antipasto Display 22

A selection of Italian cheeses, grilled vegetables, olive salad, pepperoncini, marinated roasted peppers, salami and soppressata

Crostini with tapenade

Sun-dried tomato and roasted yellow pepper spreads

Smoked Salmon & Caviar 13

Thinly sliced smoked salmon

Lemon crème fraiche, capers, chopped egg, red onion, cucumber dill spread, domestic sturgeon caviar and domestic salmon caviar

Flat bread, assorted water crackers and mini rye bread

Crudité Board 10

Fresh seasonal vegetables with dill dip, Caesar dressing and Roquefort dip

Chilled Seafood Display Market Price

Gulf shrimp, freshly shucked oysters and crab claws on ice

Lemon wedges, cocktail, and remoulade sauces

Flat bread crackers

DESSERT STATION

Dessert Station 19

A selection of mini pastries:

Cream puff swans, éclairs, fruit tartlettes, chocolate-dipped strawberries, petit fours and chocolate truffles

Fresh Fruit Display 9

A selection of seasonal fresh fruits

Honey lime dip

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DINNER

Dinner is served with tableside Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

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Buffets serving fewer than 20 guests will incur an additional surcharge of \$150.

BUFFET

Land & Sea Buffet 80

Roasted tubers
Cilantro rice
Seasonal vegetables
Pan-seared salmon with apricot relish
Tart orange and annatto-roasted chicken
Garlic-roasted whipped Yukon potatoes

Grilled Filet Mignon Carving Station 95

Pan-seared polenta
Grilled seasonal vegetables
Marchand du vine sauce
Beurre maître D'

Angler's & Captain's Meal 95

Grilled salmon with lemon butter
Seared cod
Parsley potatoes
Garlic-roasted broccoli
Roquefort salad

Old San Juan 75

Roasted pork
Roasted chicken
Saffron rice with plantain
Yucca al mojo
Baked sweet potatoes

Low & Slow 85

Slow-cooked brisket
White sweet potato puree
Roasted chicken breast with crispy onions
Rainbow potatoes confit
Slow-cooked cowboy beans
Watermelon salad

Fresh From the Sea Bar (Market Price)

Shrimp
Local oysters
Tuna sashimi
Smoked mussels
Crab legs
Yuzu-mayo remoulade
Ginger ponzu
House-made pineapple hot sauce

South of the Border 75

Aji-marinated roasted beef
Asada-style beef
Roasted tomato mojo
Cilantro chimichurri
Saffron rice
Grilled bread with tomato

DESSERTS

Plated, Boxed, or Platter 11

Boston cream pie
Cannoli duo
Crème brûlée cups
Trio of whoopie pies
Toffee sticky pudding
New York-style individual cheesecake with balsamic-strawberry sauce
S'more cake
Apple tart tartin
Carrot cake slice
Red velvet cake

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PLATED DINNER BY COURSE

Dinner is served with tableside Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas, hot rolls and butter.

Prices below are based per person and on 90 minutes of continual service.

All plated dinners are priced for a minimum of 50 guests.

Dinners serving fewer than 50 guests will incur an additional surcharge of \$150.

FIRST COURSE

Choice of soup or salad:

Soup

Tomato chicken broth, rice and avocado	NC
Roasted pumpkin and sweet potato bisque	3
Local lobster bisque, butter-poached lobster with chive-tarragon Chantilly	6

Salad

Baby field greens, shredded carrots, tomatoes, cucumber with passion fruit vinaigrette	NC
Chopped iceberg, sweet peppers, cilantro, mint, nuts with lemon-champagne vinaigrette	3
Kale salad w/ focaccia croutons, white anchovy, aged white cheddar with avocado dressing	6
Traditional Caesar salad	2

MAIN COURSE

Choice of:

Entree

Grilled New York Strip Steak	90
Anna brava potatoes	
Grilled asparagus	
Bordelaise sauce	
Charred Bone-In Pork Chop	85
Roasted garlic marinade	
Spätzle	
Braised apples	
Charbroiled Veal Chop	110
Avocado salad	
Hard polenta	
Dark rum shallot glaze	
Roasted Lamb Loin	90
Rainbow potatoes	
Grilled carrots	
Orange mint salsa	
Grilled Lobster	90
Root vegetable hash	
Roasted garlic toast	

Roasted Pork Loin	75
Roasted root vegetable medley	
Rum & mustard glaze	
Grilled Salmon	80
Wilted spinach	
Rice pilaf	
Creamy romesco sauce	

Duo

Grilled Flat Iron Steak & Pan-Seared Cod	115
Orange cucumber salsa	
Saffron rice	
Grilled Salmon & Prawns	115
Wilted spinach	
Couscous	
Creamy romesco sauce	

DESSERTS

Plated, Boxed, or Platter 11

Boston cream pie
Cannoli duo
Crème brûlée cups
Trio of whoopie pies
Toffee sticky pudding
New York-style individual cheesecake with balsamic-strawberry sauce
S'more cake
Apple tart tartin
Carrot cake slice
Red velvet cake

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RAISE THE BAR

HOST BAR

Priced per drink

Premium 10

Jack Daniels
Crown Royal
Johnny Walker Black
Bombay Sapphire
Absolut
Bacardi Superior
Hennessy V.S.O.P.
Jose Cuervo Silver

Preferred 9

Jim Bean White Label
Seagram's 7
Johnny Walker Red
Beefeater
Smirnoff
Cruzan
Sauza Silver

Imported 8.5

Heineken
Corona
Harpoon
UFO

Domestic 7.5

Coors Light
Miller Lite
Kaliber (non-alcoholic)

Wine 9.5

Magnolia Grove chardonnay
Magnolia Grove cabernet sauvignon

Other 6

Water
Juice
Soda

CASH BAR

Priced per drink, inclusive of taxes & gratuity

Premium 13

Jack Daniels
Crown Royal
Johnny Walker Black
Bombay Sapphire
Absolut
Bacardi Superior
Hennessy V.S.O.P.
Jose Cuervo Silver

Preferred 12

Jim Bean White Label
Seagram's 7
Johnny Walker Red
Beefeater
Smirnoff
Cruzan
Sauza Silver

Imported 11

Heineken
Corona
Harpoon
UFO

Domestic 10

Coors Light
Miller Lite
Kaliber (non-alcoholic)

Wine 12

Magnolia Grove chardonnay
Magnolia Grove cabernet sauvignon

Other 7

Water
Juice
Soda

PACKAGED BAR

Priced per hour

Premium Bar Package

Minimum of 50 guests
First hour \$20 per guest
Second hour \$12 per guest
Remaining hours \$10 per guest
5 hour maximum

Preferred Bar Package

Minimum of 50 guests
First hour \$18 per guest
Each additional hour \$10 per guest per hour
5 hour maximum

Other 6

Water
Juice
Soda

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Bartender charge of 150.00 per bartender will be applied (1) bartender per each 100 guests.

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