



BOSTON CONVENTION & EXHIBITION CENTER

CONTINENTAL BREAKFASTS

Minimum of 50 guests with service up to two hours

Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

Summer Street Coffee Shop: Freshly Baked Assorted Muffins, Bagels and Breakfast Pastries, Assorted Jellies, Jams, Butter and Cream Cheese, Assorted Fruit Juices, and Freshly Brewed Coffee, Tazo Hot Teas and Decaffeinated Coffee

Ocean Front Breakfast Table: Freshly Baked Assorted Muffins, Bagels and Pastries, Assorted Jellies, Jams, Butter and Cream Cheese, Seasonal Fruit Salad, Assorted Columbo Yogurts, Assorted Fruit Juices and Freshly Brewed Coffee, Tazo Hot Teas and Decaffeinated Coffee

Broadway Street: Cinnamon Swirls, Coffee Cakes, Breakfast Breads and Scones, Assorted Jellies, Jams and Butter, Seasonal Fruit Salad, Assorted Columbo Yogurts, Assorted Fruit Juices and Freshly Brewed Coffee, Tazo Hot Teas and Decaffeinated Coffee

The Silverline: Petite Croissants, Chocolate Chip Muffins, Raspberry Filled Pastry and Assorted Strudel, Assorted Jellies, Jams and Butter, Seasonal Sliced Fresh Fruit Display, Assorted Columbo Yogurts, Assorted Fruit Juices and Freshly Brewed Coffee, Tazo Hot Teas and Decaffeinated Coffee

Impress Your Guests by Adding:

Minimum of 50 guests with service up to two hours

The items listed below are priced as an enhancement to a service, and quantities of added items will reflect the quantity of guests attending
If ordered a la carte pricing subject to change

Assorted Cereal and 2% Milk

Granola (2 –3oz serving)

Fresh Seasonal Fruit cut and served with Berries and Crème Fraiche

Small Squares of Brie and Strawberries with Shaved Chocolate served with Mini Breakfast Breads

Smoked Salmon Platter with Minced Eggs, Tomatoes, Diced Onions, Capers and Cream Cheese
with Bagel Chips and Mini Paris Toasts

Diamond Egg Frittata: Garden Fresh Selection of Vegetables and Eggs (Whites available upon request)

Hot Oatmeal with Brown Sugar, Raisins and Maple Syrup

Choice of Breakfast Sandwiches: (minimum order of 25 per selection)

Breakfast Quesadilla: Egg, Cheese and Sausage

Breakfast Wrap: Eggs, Chorizo, Salsa and Cheddar Cheese

Omelet Croissant Sandwich: Fluffy Cheese Omelet with Ham stuffed into a Flaky Croissant

Ham and Gruyere Croissant Roll: Croissant Dough stuffed with Black Forest Ham and Gruyere Cheese

Spinach and Feta Cheese Croissant Roll: Croissant Dough stuffed with Spinach and Feta Cheese

Nespresso Café: Cappuccinos and Espressos served from a Nespresso Machine with Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Lemon Twists, Rock Candy Twizzlers, Vanilla, Hazelnut and Irish Cream Syrups, and 100 pods to create beverages, serves 100. Machine rental includes water to fill machine, milk and sugar. Attendant required per machine.

A 20% administrative fee and 6.25% sales tax will be applied to all food & beverage orders. The administrative fee does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders.

415 SUMMER STREET BOSTON, MA 02210 PHONE (617) 954-2382 FAX (617) 954-2159
2009



BOSTON CONVENTION & EXHIBITION CENTER

PLATED BREAKFASTS

Minimum of 50 guests with service up to two hours

All begin with preset Fresh Baked Muffins, Breakfast Pastries and Croissants, Assorted Jellies, Jams and Butter, Orange Juice and Freshly Brewed Coffee. Hot tea and decaf will be available to guests upon request. First course will be preset unless otherwise specified.

Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

Southie Early Riser: Fresh Fruit Plate, Scrambled Eggs, Breakfast Potatoes, Choice of Crisp Bacon, Sausage or Breakfast Ham

Seasonal Sailor: Seasonal Fresh Fruit Salad, Seasonal (Pumpkin, Blueberry, Piña Colada or Banana-Nut) Filled Pancakes, Italian Breakfast Sausage Links, Shredded Hash Brown Potatoes

Columbus Ave Breakfast Stop: Grapes, Strawberries and Fresh Brie with Shaved Chocolate and Mint, Crème Brûlée Style French Toast Tossed with Vanilla Bean Infused Peaches, with carafes of Maple Syrup, Thick Cut Canadian Bacon

South End Stretch & Saunter: Yogurt and Fresh Fruit Parfait with Granola, Frittata with Fresh Herbs, Grilled Asparagus, Zucchini, Peppers, Roasted Tomatoes with Pecorino Romano, with sides of Chicken Apple Sausage, Pancetta Hash Browns

BREAKFAST BUFFETS

Minimum of 50 guests with service up to two hours

All begin with a Display of House Made Muffins, Breakfast Pastries & Croissants, Assorted Jellies, Jams & Butter, Selection of Cereals, 2% and Skim Milk, Assorted Columbo Yogurts, Assorted Juices and Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

The Big Dig Breakfast: Freshly Cut Fruit Salad, Scrambled Eggs with Fresh Herbs, Crisp Bacon, Sausage Links, Breakfast Potatoes

The Purchase Street Pass: Freshly Cut Fruit Salad, Cinnamon and Pecan French Toast with Maple Syrup, Applewood Bacon

The Harbor Promenade: Strawberries, Grapes and Sweet Crème Fraiche, Market Fresh Baskets of Whole Fruit, Cheese Omelet with Sides of Julienne Peppers, Onions and Freshly Chopped Tomato Salsa, sides of Crisp Bacon, Sausage Links, Crispy Hash Browns

CHEF ATTENDED BREAKFAST BUFFET ENHANCEMENTS

Chef Attendant required, one will be scheduled per every 75 guests

The items listed below are priced enhancements to a service, and quantities of added items will reflect the quantity of guests attending

If ordered a la carte pricing subject to change

Banana Berry Parfaits: Bananas Peeled and Sliced to Order with Selections of Fresh Seasonal Berries and Fruit, Low Fat Vanilla Yogurt and Crunchy Granola

Breakfast Wraps: Scrambled Eggs, Chorizo Sausage, Diced Ham, Cheddar Cheese and House Made Tomato Salsa, Rolled in the Daily Selection of Wraps

Omelets to Order: Omelets to Order with Diced Ham, Diced Tomatoes, Shredded Cheeses, Peppers, Diced Onion and Sliced Mushrooms (Egg Beaters and Egg Whites Available)

Homemade Belgian Waffles: Belgian Waffles made to order on Old Fashioned Waffle Irons with Hot Vermont Maple Syrup, Warm Blueberry and Apple Compote, Whipped Butter, Strawberries, Fresh Whipped Cream and Hershey's Chocolate Syrup

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COFFEE BREAKS

Minimum of 50 guests with service up to two hours

All breaks include coffee, decaffeinated coffee, hot Tazo teas, assorted soft drinks, sparkling and still water
Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

Study Hall Hour: Assorted House Baked Cookies, Brownies and Blondies, Cheese and Cracker Nibblers and an Assortment of Bottled Smoothies

After School Snack: Fried Mac & Cheese Bites, Pretzel Rods, Bowls of Grapes, Whoopie Pies and Snapple

The New Englander: Cape Cod Potato Chips, Crisp New England Apples, Assorted Local Cheeses, Fruited Trail Mix, Cranberry Nut Bars, Assorted Nantucket Nectars and (Seasonal) Hot Apple Cider with Cinnamon Sticks or Iced Tea

The Clarendon Coffee Café: Biscotti Gold Chocolate Truffles, Chocolate Covered Pretzels, White & Dark Chocolate Dipped Strawberries, Shortbread Cookies, Striped Wafer Stix and Chilled Frappuccino

Tea Time: Tea Cookies, Afternoon Scones, Macaroons, Petite Tea Sandwiches to include: Chickpea Spread on Wheatberry Bread with Lettuce and Tomato Potato Bread with Sun-Dried Tomato Pesto and Olive Tapenade with Artichoke Puree and Pecorino Cheese, Ham and Gruyere Buttons, Slices of Brie with Toasted Almonds, Assorted Crackers and Grissini

A LA CARTE BREAK SELECTIONS

Hot Beverages (Minimum 6 gallon order; 3 Regular, 2 Decaffeinated & 1 Hot Tea)

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Assorted Tazo Hot Teas

Freshly Brewed House Coffee, Decaffeinated Coffee & Hot Teas

Cold Beverages

ARAMARK encourages green practices by offering Juices, Iced Tea, Lemonade and Fruit Punch by the gallon
Orange, Apple, Tomato and Grapefruit Juice, Iced Tea, Lemonade & Fruit Punch

Soft Drinks, Bottled Juices, Sparkling & Bottled Water

Nantucket Nectars and Snapple

Assorted Gatorade

Chilled Starbucks Frappuccino

Assorted Bottled Smoothies or Odwalla Juices

Fresh Bakery Items

Assorted Freshly Baked Muffins

Bagels & Cream Cheese

European Style Breakfast Pastries

Assorted Scones with Jam & Butter

Freshly Baked Cookies

Gourmet Brownies & Blondies

Snacks

ARAMARK encourages green practices by offering Chips, Pretzels, Snack Mix, Mixed Nuts & Dried Berries by the pound

Fruit Yogurt

Whole Fresh Fruit

Tortilla Chips & Salsa Fresca

Potato Chips, Pretzels & Snack Mix

Deluxe Mixed Nuts and Dried Berries

Novelty Ice Cream Bars (Requires Freezer)

Jumbo Soft Pretzel (regular, cheddar & jalapeno)

Artichoke & Spinach Dip, w/Sliced Baguette and Vegetables

Pre-Packaged Snacks:

Nutter Butters, Fig Newtons, Ritz Bits Cheese Bites, Chips Ahoy Chocolate Chip Cookies, Oreo Cookies,

Miss Vickie's Potato Chips, Stacey's Pita Chips, Soy Chips, Grandma's Cookies and Baked Lays

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PLATED LUNCH MENUS

Minimum of 50 guests with service up to two hours

All plated lunches begin with assorted rolls with butter, coffee, hot tea and decaffeinated coffee

We are happy to preset salads and desserts to reduce the time needed for plated service

Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

The Chasseur: Traditional Garden Salad with Iceberg, Romaine and Mesclun, English Cucumbers, Carrots, Cherry Tomatoes and Onion Sprouts with Light Balsamic Vinaigrette and Buttermilk Ranch. Spinach, Mushroom and Roasted Tomato Stuffed Chicken with Dijon Peppercorn Sauce, Earthy Toasted Herbed Orzo, Broccoli Rabe and Shoe String Carrots. Dark Chocolate Cake garnished with Strawberries, Crunchy Rolled Wafer and Whipped Cream

Hanover St. Villa: Traditional Caesar Salad topped with Kalamata Olives, Crispy Parmesan Gaufrette, Shredded Parmesan and Pecorino Romano with Lemon Caesar Dressing. Asiago Crusted Breast of Chicken with Cilantro Melon Chutney, Roasted Vegetables and Mediterranean Saffron Rice. Tiramisu with Espresso Cream Sauce

The Atlantic Avenue: Spinach and Aramis Salad with Sliced English Cucumbers, Mushrooms, Cherry Tomatoes, Dried Cranberries and Gold Raisins Served with Sherry Maple Vinaigrette. Jumbo Lump Crab Cakes with Sweet Pepper Jam and Aioli on Vegetable Slaw, Roasted Fingerling Potatoes and Seasonal Matchstick Vegetable Sauté. Angel Cake with Sweet Berry Compote, Whipped Cream and Crispy Wafer

The Seaport District Luncheon: Frisée and Field Mache Salad with Strawberries, Diced Cucumbers and Sweet 100 Tomatoes with Creamy Mustard Madeira Dressing. Broiled Native Filet of Cod with Saffron and Black Bean Jasmine Rice and Sustainable Seasonal Vegetable. Cinnamon Apple Jalousie

The Bulls Market: Baby Red and Green Leaf Salad with Cherry Tomatoes, English Cucumbers, Carrots, Sliced Radishes and Grilled Zucchini with Raspberry Vinaigrette. Seared 6 oz Sirloin Steak with Silky Port Wine Reduction, Chipotle Cheddar Mashed Potatoes and Haricot Vert Medley with Roasted Red Pepper. Kahlua Sombrero Cake

COLD LUNCH BUFFETS

Minimum of 50 guests with service up to two hours

All buffets include coffee, hot tea and decaffeinated coffee

Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

The Downtown Crossing Sandwich Cart: Mixed Green Salad with Fresh Mozzarella, Marinated Red and Yellow Pear Tomatoes and White Beans with Assorted Dressing, Bowtie Pasta Primavera Salad, Pre-made Deli Sandwiches Assembled with Lettuce and Tomato, Turkey, Grilled Chicken, Roast Beef, Ham and Grilled Vegetables, Assorted Cheeses, Appropriate Deli Condiments to include Pickle Spears and Pepperoncini, Assorted Wraps, Focaccia and Fresh Crusty Rolls, Bags of Chips, Fresh Bakery Cookies and Brownies

Castle Island Buffet: Spinach and Strawberry Salad with Bacon and Red Onions with Balsamic Dressing, Assorted Hearth Baked Rolls and Butter, Lobster Crushed Potato Salad with Chive Dressing, Chili Rubbed Chicken Medallions, Sliced Pepper Crusted Flank Steak, Sherry Mustard Cole Slaw, Seared Balsamic Portobello Mushrooms, Roasted Red and Yellow Peppers, Berry Cobbler Cake and Deep Dish Apple Pie

The Mass Ave Deli Café: Iceberg Lettuce with Tomatoes, Cucumbers, Red Onions, Feta Cheese and Kalamata Olives, with Ranch and Creamy Balsamic Vinaigrette, Fresh Fruit Salad, Couscous and Roasted Vegetable Salad, Sliced Smoked Turkey, Black Forest Ham, Pastrami, Mortadella and Genoa, Chicken and Tuna Salad, Sliced Provolone, Swiss and Cheddar Cheeses, Lettuce, Sliced Tomatoes, Onion and Pickles, Assorted Crusty Rolls, Scali Bread and Focaccia, Assorted Breads and Pita, Sweet Rhubarb Squares and Chocolate Mousse in Tartlet Shells

Hanover Street Buffet: Classic Caesar Salad with Julienne Red and Yellow Pepper, Shaved Parmesan and Herb Croutons, Tomato, Basil and Fresh Mozzarella Salad with Cracked Black Pepper, Focaccia and Breadsticks with Butter and Olive Oil, Chilled Roasted Basil Pesto Chicken, Chilled Grilled Salmon with Lemon Basil Aioli, Herbed Orzo Salad and Marinated Asparagus Spears with Citrus Zest, Mini Cannolis and Cookies

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BOSTON CONVENTION & EXHIBITION CENTER

HOT LUNCH/DINNER BUFFETS

Minimum of 50 guests with service up to two hours

All buffets begin with assorted rolls and butter, coffee, hot tea and decaffeinated coffee

Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

*The American Salute:

Boston Cobb Salad with Mixed Greens, Grilled Chicken, Avocado, Cucumber, Bacon, Cherry Tomatoes and Bleu Cheese
Bowtie Primavera Pasta Salad
Grilled Rosemary Lemon Chicken Medallions
Sweet Blackened Beef Tips with Fire Roasted Trio of Sweet Peppers
Cherry and Apple Streusel Bars

*Beantown Buffet:

New England Clam "Chowdah" with Oyster Crackers
Boston Bibb Salad with Seasonal Local Grown Vegetables, Sun-Dried Local Cranberries, Crumbled Bleu Cheese and Assorted Dressings
Traditional Baked Boston Scrod with Herb Butter Crumb Topping
Maple Grilled Chicken
Boston Cream Pie

Welcome to Chinatown Buffet:

Chinese Bean Salad with Mixed Greens, Julienne Yellow Peppers, Crisp Wontons, Black and White Sesame Seeds, Mirin Soy Vinaigrette
Thai Noodle Salad
General Tso's Chicken
Beef and Broccoli
Bok Choy Stir Fry
Vegetarian Fried Rice
Warm Banana Fritters

*Executive Buffet:

Chef's Seasonal Soup Selection
Hearts of Romaine, Radicchio and Mesclun Green Salad with Goat Cheese, Candied Walnuts, Red Grapes and Balsamic Roasted Garlic Vinaigrette Dressing,
Shrimp, Scallops and Mussels Sautéed in Saffron Leek Broth with Fennel served over Farfalle Pasta
Carved To Order: Pepper Studded Sirloin of Beef with Caramelized Onions and Port Wine Essence
Assorted Gourmet Mini Pastries and Petit Fours
One Carving Chef required per every 75 guests

**The Vegetable and Starch selection on your buffet is subject to change based on availability of fresh seasonal vegetables*

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BOXED LUNCHES

Minimum of 50 boxes with service up to two hours

Each Boxed Lunch includes a Cheese & Cracker Nibbler, individual bag of chips, one piece of whole fresh fruit, cookie or brownie, one Pepsi brand soft drink, a condiment packet and a cutlery kit with napkin, salt and pepper and a side salad (one side salad selection per every 50 lunches)

Boxed lunches come in biodegradable boxes

Please note, boxed lunches have a minimum order time of 24 hours and orders for three days or less away are subject to product availability
Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

Chef Side Salad Selections: Dill Pickle Potato Salad with Scallions, Bowtie Primavera Salad or Petite Caesar

Smoked Turkey: Roasted Breast of Turkey on Asiago Cheese Ciabatta with Lettuce, Tomato and Cranberry Relish

Roasted Vegetable Sandwich: Flame Roasted Zucchini, Summer Squash, Portobello Mushroom with Red and Green Peppers, Balsamic Red Onions and Hummus Spread on Multigrain Hoagie

Tuscan Wrap: Pesto Grilled Chicken with Cheese, Vine Ripened Tomato, Lettuce on Garlic Herb Wrap

L Street Hoagie: Rare Roast Beef with Cheddar Cheese, Caramelized Onions and Horseradish Cream on Baguette

Ham and Jarlsberg Cheese: Black Forest Ham and Jarlsberg Cheese with Lettuce, Tomato, Country Style Honey Mustard Spread on French Baguette

Wrappin' in the "Harbah": White Albacore Tuna Salad with Celery, Peppers, Tomatoes and Onions on Lavosh

Focaccia Caprese: Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Cracked Black Pepper on Romaine and Arugula Drizzled with Olive Oil on Olive Focaccia

Chicken Caesar Wrap: Grilled Chicken, Fresh Romaine, Roasted Peppers, Shaved Parmesan and Garlic Dressing in a Garlic Herb Wrap with Focaccia Breadstick

Italian Turkey Club Wrap: Turkey, Prosciutto, Provolone Cheese, Roasted Peppers, Basil Pesto, Crisp Greens on Herb Bread Wrap

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BUTLER PASSED RECEPTION HORS D'OEUVRES

A minimum order of 50 pieces applies to each hors d'oeuvres item
Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

Hot Hors D'oeuvres

Assorted Miniature Quiche
Sesame Chicken Skewers with Thai peanut sauce
Sea Scallops wrapped in Maple Bacon
Mushroom Voulevant
Chili Orange Beef Skewers
Sun Dried Tomato and Feta Filo Roll
Wild Mushroom Tarts
Crispy Vegetarian Spring Rolls

Smoked Chicken Quesadillas in Flour Tortilla Cornucopia
Chicken Wellington with Blackberry Sage Sauce
Fontina Risotto Spheres with Smoked Tomato
Philly Cheese Steak Spring Roll
Inside Out Beef Quesadillas
Roasted Eggplant and Pine Nut Phyllo cup
Steak and Pepper Brochette
Shrimp Panang Spring Roll with Ponzu Dipping Sauce
Brie Almond and Pear Filo Flowers
Vegetarian Saffron Mini Burritos

Inca's Chicken and Saffron Rice Mini Burritos
Coconut Shrimp with Pineapple Rum Dipping Sauce
Southwestern Crab Cakes with Remoulade Dipping Sauce
Lollipop Lamb Chops with Balsamic Glaze
Potato Wrapped Shrimp
Molasses Glazed Cocktail Ribs
Ruby Beet and Goat Cheese wrapped in Filo
Balsamic Fig and Goat Cheese Flatbread

Cold Hors D'oeuvres

Prosciutto Wrapped Mozzarella Bocconcini
Mini Johnny Cake with Smoked Mortadella and Wasabi Aioli
Grilled Apple Wedge with Stilton Cheese and Roasted Almond
Rice Paper Wrapped Asian Summer Rolls filled with Glass
Noodle Salad with Thai Dipping Sauce
Caponata filled Cherry Tomato
Skewer of Smoked Brie & Fruit
Grilled Portobello Mushroom and Gorgonzola on Focaccia
Tapenade and Goat Cheese Crostini

Sweet Blackened Sirloin on Crostini with Watercress and
Horseradish Cream
Yellow Fingerling Potato Skin with Crème Fraiche with Tobiko
Caviar
Rosemary Grilled Pork Tenderloin with Jalapeno Cream Cheese
Seafood Crêpe Bundle with Chive Shoelace
Fresh Strawberries and Brie on Whole Grain Bread
Grilled Vegetable Crostini
Marinated Artichoke, Baby Mozzarella & Sun-Dried Tomato
Skewers

Yellow Cornmeal Polenta with Roasted Red Tomato,
Mozzarella and Basil
Jumbo Shrimp with Cocktail Sauce
Mango Crab Salad in Crisp Belgian Endive Cup
Smoked Salmon and Cream Cheese on Paris Toast with Cracked
Black Pepper
Lobster Salad with Chives in a Cucumber Cup

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BOSTON CONVENTION & EXHIBITION CENTER

HORS D' OEUVRES DISPLAYS AND STATIONS

Minimum of 50 guests per display
* Chef Attendant labor fee will apply

Farmer's Market Crudités: Seasonal Fresh Vegetable Crudités with Cholula Adobo Ranch Dip and Lemon Dill Dip

Sliced Fresh Fruit Display: Seasonal Sliced Fresh Fruit with Seasonal Berries and Grapes

Domestic and Imported Cheese Display: An International and Local Selection of Cheese Sliced and Cubed
Garnished with Fruits and Berries, Crackers, Flatbreads and Ficelle Chips

Bruschetta Station with Mediterranean Flare: Tomato Basil Spread, Asparagus and Red Onion,
Wild Mushroom and Balsamic Spreads, Olive Tapenade, Chickpea Harissa, Hummus and
Roasted Garlic White Bean Dip with Grilled Lavosh, Pita Chips and Crackers

Baby Bok Choy Station*: Assorted Asian Vegetables to include Baby Bok Choy, Straw Mushrooms, Carrots,
Broccoli, Snow Peas, Baby Corn, Water Chestnuts, Peppers, Scallions with Thai Basil Ginger Sauce over White Rice,
Topped with Teriyaki Beef Saté or Asian Chicken Saté, Served out of Chinese To Go Containers

Antipasto Platter: Sopressata Hard Salami, Prosciutto, Mortadella and Capicola, Mozzarella, Provolone, Pecorino,
Assorted Olives, Marinated Mushrooms, Roasted Tomatoes, Roasted Red and Yellow Peppers, Grilled Eggplant and
Marinated Artichoke Hearts, Assorted Rustic Breads and Focaccia with Butter and Olive Oil

You Pick Two Pasta Bar*: Select Two Pastas: Bowtie, Penne or Linguine, and Two Sauces: Marinara,
Pesto Cream, or Light Mediterranean Style Oil of Tomatoes, Herbs & Olives.
Broccoli, Sun Dried Tomatoes and Seasonal Sustainable Vegetables, Peppers and Onions, and Assorted Rustic Breads
Add Marinated Grilled Chicken, Sweet Italian Sausage, or Baby Shrimp

Stuffed Mushroom Bar*: Portobello Mushroom Caps sautéed with White Wine and Fresh Herbs topped with your
choice of fillings, Creamed Spinach, Vegetable Niçoise and Seafood Au Gratin

Tapas Station: Marinated Asparagus Wrapped in Prosciutto, Artichoke Hearts and Cherry Tomatoes,
Spanish Style Bruschetta, Serrano Ham and Manchego Cheese, Smoked Shrimp w/Orange and Fennel, Grilled
Flatbreads, Roasted Almonds and Bowls of Olives and Aged Balsamic and Olive Oil

Chinese Dim Sum Station: Assorted Pot Stickers, Shrimp Har Gow, Mini Vegetarian Egg Rolls, Beef Teriyaki Saté and
Crab Rangoon Served with Plum Sauce, Soy Sauce and Chinese Mustard (includes 1 piece of each item listed)

New England Raw Bar: Jumbo Shrimp, Oyster Shooters, Little Necks on the ½ Shell, Crab Claws,
MARKET PRICE, Ask your ARAMARK Sales Manager

***Sushi Display:** Platters of Assorted Sushi to include Vegetarian Maki, Served with Wasabi,
Pickled Ginger and Soy Sauce, MARKET PRICE (60 piece minimum)

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CARVING BOARDS

Minimum of 50 guests per station

All Carved Items Include Chef Selection of Sauces, Condiments and Fresh Rolls

Chef Attendant labor fee will apply

The items listed below are priced as enhancements to a service, and quantities of added items will reflect the quantity of guests attending
If ordered a la carte pricing subject to change

Steamship Round of Beef with Leg: Served with Au Jus, Horseradish Cream, Grain Mustard
(minimum order for 200 guests)

Roast Turkey Breast: Served with Herb Mayonnaise, Cranberry Relish and Stone Ground Mustard

Braised Romesco Pork Tenderloin: Served with Pineapple Chutney and Granny Smith Apple Chutney

Brown Sugar & Mustard Glazed Baked Virginia Ham: Served with Molasses

Seared Ahi Tuna Loin: Served with Soy Sauce, Wasabi Mayo, Sriracha, Pickled Ginger and Toast Points

Olive Encrusted Rack of Lamb: Served with Mint Aioli and Stone Ground Mustard

Pepper Seared Sirloin of Beef: Served with Shallot Aioli, Béarnaise Sauce, Dijon Mustard

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PLATED DINNER MENUS

Minimum of 50 guests with service up to two hours

All entrees are accompanied by assorted rolls with butter, a dessert and coffee, hot tea and decaffeinated coffee.

Chicken Sangiovese: Fresh Garden Salad with Cherry Tomatoes, English Cucumbers and Onion Sprouts with Light Balsamic and Buttermilk Ranch Dressing. Pan Seared Chicken Breast Braised in Chianti, dressed with a medley of Muscat Grapes, Roasted Tomatoes, Mozzarella Cheese and Fresh Basil, with Creamy Polenta and Crisp Haricot Vert. Lemon Tart with Rosemary Syrup

Herb Seared Stuffed Breast of Chicken: Boston Bibb Lettuce with Fanned Yellow Tomatoes, Crumbled Bleu Cheese, Fresh Raspberries, and Spiced Pecans with Raspberry Vinaigrette Dressing. Herb Seared Breast of Chicken stuffed with Spinach, Sun-Dried Tomatoes, Artichokes and Portobello Mushrooms topped with Sherry Dijon Sauce, Honey Glazed Whole Baby Carrots and Wild Rice Pilaf. Chocolate Mousse Trilogy topped with Shaved Chocolate

Classic Duck a l'Orange: Belgian Endive and Mesclun Greens with Red Windsor Cheese, Cucumbers and Tomatoes with Sherry Dijon Vinaigrette. Tamarind and Orange Duck Breast seared and served with Whipped Daikon and Potato Puree beside stacks of Japanese Eggplant, Roma Tomatoes and Zucchini. Brandy Macerated Berries with Whipped Cream and Angel Tuile Cookie

Dover Sole: Asparagus over Mixed Greens with Chopped Egg White, Brunoise Cucumbers and Cherry Tomato with Sweet Honey Lime Ginger Vinaigrette. Dover Sole Paupiettes stuffed with Lobster and Crab, topped with a Lemon Dill Cream beside Wild Mushroom and Potato Ragout. Wild Berry Charlotte with Chocolate Ganache

Oven Roasted Striped Sea Bass: Green Bean, Spinach and Arugula, Gorgonzola and Heirloom Tomatoes with White Balsamic Vinaigrette Dressing. Oven Roasted Striped Bass with Roma Tomatoes, Leeks and Chervil Broth, Mashed Potato Tower with Purple, Sweet and Yukon Gold Potatoes, Asparagus and Roasted Patty Pan Squash. Vanilla Bean Panna Cotta with Fresh Fruit Coulis

Seared Pork Loin: Bibb Lettuce Salad with Vine Ripened Seasonal Red or Yellow Tomatoes, Raspberries and Gorgonzola with Peppercorn Vinaigrette. Skillet Seared Sticky Sweet Pork Loin topped with Pineapple Serrano Honeydew Chutney, with Baby Carrots and Zucchini, Aged Cheddar Mashed Potatoes. Sweet Lemon Pound Cake with Mango Puree and Fresh Berries

Filet Mignon: Spinach, Red Aramis, and Field Mache Salad with Goat Cheese, Grape Tomatoes and Cucumbers with Raspberry Vinaigrette. Choice Filet Mignon with Sweet Sherry Demi Glaze with Roasted Garlic Mashed Potatoes and Grilled Asparagus. Chocolate Mousse in an Almond Jaconde Sponge with Sweet Cassis Coulis

Mustard Encrusted Rack of Lamb: Mesclun Green Salad with Red and Yellow Roasted Tomatoes, Shaved Pecorino Romano and Basil Chardonnay Vinaigrette. Mustard Encrusted Rack of Lamb with Porcini Mushroom Sauce, Potatoes Dauphinoise, Cauliflower and Broccoli Romanesca. Chocolate and Caramel Pyramid

*VEGETARIAN ENTREES

- Wild Mushroom Strudel with Roasted Red Peppers and Feta Cheese
- Seasonal Variety of Homemade Ravioli
- Asparagus Risotto Pancake with Red and Yellow Pepper Coulis
- Polenta Napoleon topped with Basil Oil
- Vegetable Lasagna Roulade
- Sesame Tofu Stir-Fry over Basmati Rice

*Vegetarian entrees will be prepared in the amount of 5% overage or up to 50 meals. Please let your Sales Manager know five business days prior to your event if you require specialty meals for your guest, such as Kosher, Diabetic, Celiac, Sodium Free, etc.

A 20% administrative fee and 6.25% sales tax will be applied to all food & beverage orders. The administrative fee does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders.

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RECEPTION DESSERTS

Minimum 50 guests with service up to 2 hours

Your Sales Manager will provide you with the Custom Service Package needed to best service your guests

Nespresso Café: Cappuccinos and Espressos served from a Nespresso Machine with Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Lemon Twists, Rock Candy Twizzlers, Vanilla, Hazelnut and Irish Cream Syrups, and 100 pods to create beverages, serves 100. Machine rental includes water to fill machine, milk and sugar. Attendant required per machine.

Build Your Own Brownie Delight

Freshly Baked Brownies with Strawberries, Caramelized Bananas, Hot Fudge, Chocolate Sauce, Toasted Walnuts, Whipped Cream, Roasted Almonds and Toasted Coconut

Seasonal Dessert

Short Cakes, Seasonal Cobblers and Seasonal Fruits & Berries

Chef's Dessert Table

An Assortment of Seasonal Cakes and Pies with Sweet Miniatures to include Cannolis, Éclairs, Petit Fours, Macarons, Fruit Tarts and Truffles

Chef Attended Boston Cream Pie Ganache Station

Boston Cream Pie Made and cut to order with Fresh Pastry Cream and Chocolate Ganache (4 oz slice pp)

Chef Attended Cherries Jubilee and Bananas Foster Station with Crepes

Kirsch Marinated Cherries and Macerated Bananas heated to order and served over Vanilla Bean Ice Cream or House Made Crêpes

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BOSTON CONVENTION & EXHIBITION CENTER

BEVERAGE MENU

All Hosted Bar Services will be initially billed with an estimated consumption. Final Billing will be based on actual consumption.

Alcohol is not allowed to be brought in to or removed from the Convention Center.

All alcoholic beverages must be served by a TIPS certified ARAMARK employee.

Your Sales Manager will provide you with the Custom Service Package needed to best service your guests.

Selections may change based on Market Trends and Availability

House Wines

Sauvignon Blanc, Robert Mondavi Private Selection, California
Chardonnay, Robert Mondavi Private Selection, California
Merlot, Robert Mondavi Private Selection, California
Cabernet Sauvignon, Robert Mondavi Private Selection, California
Pinot Noir, Robert Mondavi Private Selection, California

Red Wines

Syrah, Covey Run "Winemakers Collection", Yakima Valley, Washington
Cabernet Sauvignon, Ravenswood, "Vintner's Blend, California
Cabernet Sauvignon, Folie a Deux, Napa Valley, California
Meritage, Col Solare, Columbia Valley, Washington
Pinot Noir, Baron Phillippe de Rothschild, Pays d'Oc, France
Pinot Noir, Mac Murray Ranch, California

White Wines

Sauvignon Blanc, Whitehaven, Marlborough, New Zealand
Pinot Grigio, Stella Di Notte, Delle Venezie, Italy
Chardonnay, Franciscan, Oakville Estate, Napa Valley, California
Viognier, Bonterra, "Organically Grown Grapes", Mendocino County, California

Sparkling Wines

Sparkling, Domain Chandon, Chandon Rose, California
Sparkling, Domain Chandon, Blanc Noir, California
Champagne, Moet & Chandon, White Star, Epernay, France
Champagne, Dom Perignon NV, Epernay, France

Top Shelf Liquors

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila,
Jim Beam Bourbon, Blended Whiskey: Seagram's 7 Whiskey & Seagram's VO Whiskey,
Dewar's Scotch

Specialty Theme Bars

Frozen Margaritas or Frozen Daiquiris and Specialty Martini Bars

Soft Drinks, Mineral Waters and Juices Pepsi, Diet Pepsi, Sierra Mist, Diet Mist, Aquafina, Bottled Juices

Domestic Bottled Beer Bud, Bud Light, O'Doul's

Premium Beer Corona, Heineken, Sam Adams

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BOSTON CONVENTION & EXHIBITION CENTER

STAFFING & ADDITIONAL SERVICES

20% Administrative Fee: Please note the 20% administrative fee is to cover the costs of administering your events. **The administrative fee does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders.**

Bartenders, Bussers, Butler Passers, Cake Cutters, Carvers, Chef Attendants, Food Preparation, Ticket Takers, Utility Staff, Wine Passers and Wine Stewards: All Service personnel are required and staffed based on the type and style of service. Attendant Rate: \$150 per attendant per minimum four hour shift, \$37.5 per hour per attendant after four hours. Additional services may be available upon request, charges will be assessed as appropriate. **White Glove Service** is available for \$20 per server.

****Bartenders:** TIPS Certified Aramark employees are required to service any event with alcohol. Alcohol is not allowed to be brought in to or removed from the Convention Center.

Overtime Staffing Rate: Aramark provides staffing for every event based on a four hour shift minimum; one hour to set up, two hours of service and one hour to break down. Events scheduled longer than this will be charged an overtime rate of \$37.5 per hour, per staff member scheduled to work per the services requested.

Standard Set Time ARAMARK's standard set time is 15 minutes prior to the event. Earlier set times are possible, but will require additional staffing charges.

Standard Table Set Up-Plated Meals ARAMARK's standard set is round tables of 10. Our standard of service is one server per every 2 tables of 10 for plated services. If you prefer the room to be set with tables of 8 (or less), additional tables, and therefore additional staff, will be required, and costs per will be assessed.

China Set Up Fees ARAMARK's service standard for anything other than a plated meal is disposable ware. An additional \$2.5 per person per service charge applies in order to cover costs of transporting, cleaning, breakage and service for china events on the Show Floor (Halls A, B, B1, B2 and/or C) and North Lobby. Minimum, \$25.

Equipment: Chocolate Fountains, Cookie Ovens, Glass Front Coolers, Cotton Candy Machines, Hand Washing Sinks, Hot Boxes, Hot Dog Carts, Pretzel Warmers, Ice Cream Freezers, Popcorn Machines, Pour Over Coffee Units, Smoothie Machines, Water Coolers and more are available for rent. Please contact your Sales Manager for details.

Delivery Fees: A \$25 delivery fee is charged per delivery of less than \$800.00 food and beverage revenue. A \$25 delivery fee is charged per every delivery to the show floor. A \$25 delivery fee is charged per every refresh of service.

Decor: ARAMARK is happy to order centerpieces or buffet arrangements and/or linen for you to be delivered the day of your event, at the market rate. ARAMARK is also happy to provide **Votive Candles**, \$1 each.

Late Order Fee/On Site Order Fees: Please confirm final order dates with your Sales Manager to avoid late fees. A 10% or \$25 minimum Fee will be assessed on all orders placed less than thirty business days prior to service. A 20% Fee will be assessed to all orders placed on site and/or after the show begins.

Linen: Due to the environmental cost impact of providing linen service, there is a \$12 per table charge for providing 85" x 85" black linen for any room without food and beverage services ordered. (White 85" x 85" available upon pre-order.) Additional colors and floor length cloths are available, market rate. Talk to your Sales Manager about special prices on floor length black cloths!

Program Placement \$2.5 per item charge will be assessed for this service. ARAMARK must have items to place a minimum of four hours prior to the start time of the event in order to provide this service in a timely manner.

Receiving/Storage Fee A \$200 per day charge will be assessed for receiving and storing of product.

Small Group Fee Any menu is available for your group of less than 50 people, provided a \$150 per event small group fee is paid.

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