

**CONTINENTAL BREAKFASTS** *\*All breakfasts include assorted fruit juices, premium house blend coffee, decaffeinated coffee and fine teas.*

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**The Morning Beacon**

Baskets of Freshly Baked Muffins,  
Assorted Breakfast Pastries and Bagels  
Sweet Cream Butter, Fruit Preserves & Cream Cheese

**The Charles River**

Baskets of Freshly Baked Muffins,  
Assorted Breakfast Pastries and Bagels  
Sweet Cream Butter, Fruit Preserves & Cream Cheese  
Seasonal Fruit Salad and Selection of Fruit Yogurts

**The Freedom Trail**

Low Carb Selection of Freshly Baked Muffins,  
Breakfast Breads and Bagels  
Sweet Cream Butter, Fruit Preserves, Cream Cheese & Peanut Butter  
Served with Seasonal Fresh Fruit, Selection of Fruit Yogurts  
and Low Fat Cottage Cheese

**Nantucket Island**

Mini Croissants, Breakfast Breads,  
Assorted Bagels and Fruit & Cheese Danish  
Sweet Cream Butter, Fruit Preserves & Cream Cheese  
Served with Sliced Fresh Fruit & Assorted Cold Cereals with Milk  
Smoked Salmon Display Served with Red Onions, Capers, Chopped Egg & Flavored  
Cream Cheese  
Bagel Chips & Toast Points

**Boston Tea Party**

Chocolate Croissants, Savory Scones, and Bagels  
Sweet Cream Butter, Fruit Preserves & Cream Cheese  
Low Fat Vanilla Yogurt with Seasonal Fresh Berries  
Display of Sliced Melon, Parma Prosciutto & Marinated Fig  
Vermont Sharp Cheddar Cheese

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

**PLATED BREAKFASTS** \*All breakfasts include chilled fruit juices, premium house blend coffee, decaffeinated coffee and fine teas.

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**Haymarket**

Sliced Seasonal Melon and Berries  
Baskets of Petite Muffins and Croissants  
Scrambled Farm Fresh Eggs accompanied by  
your choice of Crisp Bacon or Sweet Italian Sausage  
Served with Shredded Potato & Pepper Hash Browns

**Downtown Crossing**

Fruit and Yogurt Parfait  
Baskets of Petite Muffins and Croissants  
Your Choice of One of the Following 3 Egg Omelets:  
Spanish— Red Peppers, Salsa Fresca & Pepper Jack Cheese  
Western— Serrano Ham, Peppers, Onions & Imported Swiss Cheese  
Lorraine— Diced Apple Smoked Bacon, Sautéed Baby Spinach & Cabot Cheddar Cheese  
Served with Roasted New Potatoes, Crisp Bacon and Grilled Italian Sausage

**Back Bay**

Seasonal Fruit Cup Served with Honeyed Crème Fraiche & Granola  
Baskets of Mini Scones and Fruited Breakfast Breads  
Stuffed French Toast with one of the following Fillings:  
Vanilla Soaked Bananas, Seasonal Mixed Berry Compote or Savory Canadian Bacon & Gruyere Cheese  
Served with Shredded Potato Hash Browns & Apple Smoked Bacon  
Accompanied by Warm Vermont Maple Syrup

You may substitute turkey bacon or turkey sausage for an additional fee

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***BREAKFAST BUFFETS*** \*All breakfasts include chilled fruit juices, premium house blend coffee, decaffeinated coffee and fine teas.

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**The Farmers Market**

Seasonal Fresh Fruit Salad

Scrambled Farm Fresh Eggs with Chives

Center Cut Bacon

Sweet Italian Sausage

Shredded Potato and Mixed Pepper Hash Browns

Baskets of Muffins, Breakfast Pastries & Bagels

Sweet Cream Butter, Fruit Preserves and Cream Cheese

**Regatta Classic**

Sliced Fruit Display

Challah French Toast Served with Fruit Compote, Shaved Chocolate,

Sweet Cream Butter, Whipped Cream & Vermont Maple Syrup

Country Ham with Roasted Apples

Baskets of Muffins, Breakfast Pastries & Bagels

Sweet Cream Butter, Fruit Preserves and Cream Cheese

***BOSTON'S SIGNATURE BREAKFAST ITEMS***

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Specialty Frittatas- Choose from the Following:

Garden Vegetable or

Prosciutto, Asparagus and Asiago Cheese

16" Breakfast Pizza

Toppings to Include: Fresh Farm Scrambled Eggs, Crisp Bacon,

Italian Sausage, Hollandaise Sauce and Vermont Cheddar Cheese

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

***BREAKFAST BUFFET ENHANCEMENTS*** \*Add any of the following to your continental breakfast or breakfast buffet.

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Grilled Breakfast Club Sandwich  
Canadian Bacon, Farm Fresh Eggs, Vine Ripe Tomato Relish,  
Cabot Sharp Cheddar Cheese on an English Muffin

Breakfast Burrito  
Scrambled Eggs, Chorizo, Cheddar Cheese and Salsa Fresca

Made to Order Omelet Station  
Fresh Farm Eggs, Egg Beaters and Egg Whites  
Prepared with the Following Fillings:  
Crisp Bacon, Imported Ham,  
Fresh Vegetable Medley, Shredded Cheddar Cheese and Salsa Fresca  
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Homemade Belgium Waffles  
Plain, Blueberry or Chocolate Chip  
Accompanied by Strawberry Compote, Fresh Whipped Cream,  
Chocolate sauce, Flavored Butters & Warm Vermont Maple Syrup  
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Made to Order Crepe's  
Caramelized Apples, Smoked Salmon & Asparagus or a  
Fresh Fruit Chutney  
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\*\*Chef Attendant Required.

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders*

## ***A LA CARTE BREAK SUGGESTIONS***

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Starbucks Coffee, Decaffeinated Coffee & Tazo Teas  
Premium Blend Coffee, Decaffeinated Coffee & Lipton Teas  
Iced Tea, Lemonade & Fruit Punch  
Soft Drinks, Bottled Juice, Sparkling & Bottled Water  
20oz Pepsi Soft Drinks  
Gallon of Milk, Skim Milk  
Water Cooler Rental / 5 gallon Water Jug  
30 lb Bag of Ice  
Assorted Fresh Baked Muffins  
Bagels & Cream Cheese  
Cheese & Fruit Filled Danish  
Breakfast Pastries  
Assorted Scones with Jam & Sweet Cream Butter  
Cold Cereal with Milk  
Flavored Oatmeal Packets  
Seasonal Fresh Fruit Cup  
Fruit Yogurt  
Whole Fresh Fruit  
Fresh Baked Cookies  
Gourmet Brownies & Blondies  
Tortilla Chips & Salsa Fresca  
Potato Chips, Pretzels & Snack Mix (serves 8-10 ppl)  
Deluxe Mixed Nuts (serves 8-10 ppl)  
Novelty Ice Cream Bars & Fruit Bars  
    \*Ice Cream Cart Rental Required  
Individual Bags of Potato Chips, Pretzels & Smartfood  
Assortment of Candy Bars

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

**COFFEE BREAKS** \*All Coffee Breaks include coffee, decaffeinated coffee, fine tea, soda, sparkling & still water

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**The Afternoon Stroll**

Freshly Baked Cookies & Brownies  
Seasonal Fruit Salad with Nut Granola &  
Honeyed Yogurt Topping

**Fenway Park**

Bag of Peanuts, Cracker Jacks  
and Soft Baked Pretzel served with  
Yellow Mustard

**Energy Break**

Fresh Whole Fruit, Assorted Granola  
Fruited Trail Mix and Fruit Yogurt

**The Chocolate Extravaganza**

Pretzels Dipped in Chocolate with Candy  
Toppings, Chocolate Coconut  
Macarons, Raspberry Filled Cookies &  
Chocolate Dipped Strawberries

**The Big Dig**

Vanilla Ice Cream Mixed to Order  
with Your Choice of Assorted Fruit &  
Candy Toppings

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**Smores & More**

Marshmallows, Hershey's Chocolate  
Bars & Graham Crackers  
Whole, Low Fat & Non Fat Milks

**The New Englander**

Apple Slices with  
Caramel Dipping Sauce,  
Ginger Snaps & Short Bread Cookies.  
Hot Apple Cider, Hot Chocolate with  
Whipped Cream, Shaved Chocolate  
and Cinnamon

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

***THEME BREAKS — MINIMUM OF 25 GUESTS***

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**Movie Madness Candy Parlor**

\* Ice Cream Cart Required

Assorted Selection of Pepsi Sodas

Selection of Frozen Fruit and Ice Cream Bars (dairy free available)

Smartfood Bagged Popcorn, Assortment of Candy and Candy Bars

**Classic Milk Shake Break**

Ice Cream to Include Chocolate, Vanilla and Strawberry served with A&W Root Beer

Served with your choice of three Hors D'oeuvres:

Mini Slider Burgers, Seasoned Curly Fries, Onion Rings, Grilled Cheese & Tomato Soup Wedges and Sesame Chicken Tenders served with Honey Dijon Dipping Sauce

\* Attendant Required at four hour minimum

**Tropical Frozen Drink Break**

Drink Selections Include Margaritas, Daiquiris and Pina Coladas (non-alcoholic options available)

Served with your choice of three Hors D'oeuvres:

Cheese Quesadillas, Coconut Shrimp, Southwest Spring Rolls and Salmon & Scallop Cakes w/ Papaya, Mango and Pineapple Relish

\* Bartender Required at two hour minimum

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

***FULL DAY BREAK — MINIMUM OF 50 GUESTS***

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**The Boston Marathon**

**Continental Breakfast**

Baskets of Freshly Baked Muffins,  
Assorted Breakfast Pastries & Bagels  
Sweet Cream Butter, Fruit Preserves & Cream Cheese  
Premium Blend Coffee, Decaffeinated Coffee and Hot Tea  
Fruit Juices

**Mid Morning Break**

Granola served with Honeyed Yogurt  
Assorted Dried Fruit  
Nutri Grain Bars & Fresh Whole Fruit  
Assortment of Sodas, Sparkling & Still Waters  
Premium Blend Coffee, Decaffeinated Coffee and Hot Tea

**Afternoon Break**

Chef's Selection of Cookies, Brownies & Blondies  
Apple & Cherry Crumb Bars  
Fruit Yogurts  
Assortment of Sodas, Sparkling & Still Waters  
Premium Blend Coffee, Decaffeinated Coffee and Hot Tea

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

***PLATED LUNCH MENUS*** \*All entrees are accompanied by rolls with butter, iced tea, premium blend coffee, decaffeinated coffee and hot tea.

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### **Porter Square**

Crisp Romaine Hearts with Pepper Relish Trio, Roasted Yellow Tomato and Parmesan Sunrise Served with Homemade Creamy Caesar Dressing  
Pan Seared Chicken Breast Topped with a Rustic Tomato Cream Sauce Served Over Tortellacci Pasta with Roasted Vegetable Garnish & Shredded Asiago Cheese  
Raspberry Swirl Cheesecake

### **Davis Square**

Micro Greens with Marinated Olives, Feta Cheese & Pickled Onions Served with Champagne Vinaigrette  
Chicken Roulade Stuffed with a Mushroom Duxelles, Goat Cheese and Roasted Yellow Peppers  
Accompanied by Rice Pilaf with Baby Currents and Lemon Scented Asparagus  
Rustic Apple Tart with Seasonal Berries and Cinnamon Flavored Whipped Cream

### **Central Square**

Boston Bibb Lettuce, Mixed Greens, Pickled Cucumbers, Sliced Bermuda Onions and Marinated Pear Tomatoes, Served with Burgundy Vinaigrette  
Baked Cod with Lemon Tarragon & Ritz Cracker Topping  
Served with Roasted New Potato and Dill Baby Carrots  
Double Chocolate Cake with Fresh Mint and Strawberry Coulis

### **Kenmore Square**

Marinated Tomato and Arugula Salad with Soft Mozzarella and Fresh Basil Served with an Aged Balsamic Vinaigrette  
Pepper Crusted Sliced New York Sirloin Topped with a Three Onion Jam along side Horseradish & Chive Mashed Potatoes and Yellow & Green Bean Duet  
Hazelnut & Cappuccino Torte with Mocha Whipped Cream and Chopped Hazelnut Garnish

### **Harvard Square**

Baby Spinach with Herbed Goat Cheese Coins, Spiced Walnuts & Fresh Raspberry Garnish Served with Raspberry Vinaigrette  
Grilled Atlantic Salmon Topped with a Fresh Mango Salsa  
Accompanied with Saffron Risotto and Mixed Baby Vegetables  
Passion Fruit Mousse with Kiwi Fruit Sauce

*Ask your ARAMARK Sales Manager about custom vegetarian entrée menus.  
A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

***BUFFET SELECTIONS*** \* All lunch buffets include coffee, decaffeinated coffee and tea

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**Public Garden**

Chicken Florentine Soup or New England Clam Chowder  
Garden Salad with Choice of Dressings: Low Fat, Creamy & Chef's Choice  
Broccoli Salad with Golden Raisins & Chopped Red Onions  
Assorted Pre Made Sandwiches and Wraps to include: Turkey, Roast Beef,  
Ham, Tuna & Vegetarian  
Served with Appropriate Condiments  
Freshly Baked Cookies & Brownies

**Boston Common**

Roasted Corn & Red Pepper Chowder or New England Clam Chowder  
Three Bean Salad  
Boston Bibb with Blue Cheese, Pears, Cranberries and Walnuts  
Crab Stuffed Sole with a Tarragon Cream Sauce  
Sam Adams Grilled Knackwurst with Purple Cabbage  
Oven Roasted New Potatoes and Corn on the Cob  
Basket of Assorted Rolls & Brown Bread  
Boston Cream Pie and Fresh Cherry Pie

**The North End**

Vegetable Minestrone or Italian Wedding Soup  
Marinated Vegetable Antipasto  
White Bean Salad with Grilled Asparagus, Diced Prosciutto & White Balsamic  
Vinaigrette  
Pan Seared Chicken Piccata with Artichokes, Mushrooms Capers & Roasted Red  
Peppers  
Tomato Basil Sausage Cacciatore  
Basket of Rolls, Flat Breads & Focaccia  
Tiramisu and Handmade Cannolis

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***BUFFET SELECTIONS*** \* All lunch buffets include coffee, decaffeinated coffee and tea

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**Slider Buffet**

Your Choice of Three of the Following ~

\*Mini Hamburgers, Cheeseburgers & Veggie Burgers served with Chopped Onions & Ketchup served on a Seeded Kieser Roll

\*Grilled Tuna Medallion served on a Mini Sourdough Roll accompanied by Wasabi Mayonnaise, Pickled Sweet Onions and Shredded Napa Cabbage

\*BBQ Pulled Pork Sandwich on Thick Cut Texas Toast

\*Grilled Ruben on Toasted Dark Rye with Swiss Cheese, Sauerkraut and Thousand Island Dressing

Served with Your Choice of Two ~

\*Tri Colored Cole Slaw

\*Homemade Red Bliss Potato Salad

\*Garden Salad with Chef's Choice Dressing

Dessert~

\*Mini Boston Cream Pie and Petite Cookies & Brownies

**An American Salute**

Boston Cobb Salad ~ Mixed Greens, Cucumber, Black Pepper Bacon, Roma Tomato, Maple Grilled Chicken, Avocado & Sun Dried Local Cranberries

Seasonal Fruit Salad

Penne Pasta Salad tossed with a Creamy Roasted Pepper Dressing, Fresh Dill & a Medley of Vegetables

Blackened Beef Tips with a Trio of Roasted Peppers

Grilled Rosemary Lemon Chicken Medallions

French Beans, Sweet Corn & Tomatoes

Confetti Rice Pilaf

Corn and Cheddar Muffins

Cherry & Apple Streusel Bars

**The Rio Grande**

Red Tortilla Soup with Seasoned Chicken

Romaine & Toasted Pinon Salad served with Pepper Vinaigrette

Fiesta Rice Salad

Beef Fajita with Roasted Peppers, Cilantro and Lime served with Baskets of Soft Flour Tortillas

Rio Verde Chicken Enchilada

Cheese Quesadillas with Smoked Green Chili

Monterey Jack Stuffed Chili Poppers

Apple Churros with Cinnamon Sugar & Chocolate Chimichangas

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

***BOX LUNCH*** \* All box lunches include a single choice of side salad per event: Mixed vegetable pasta salad, French bean salad, German potato salad or Petite Caesar salad with garlic dressing

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**Commonwealth Ave**

Smoked Turkey & Dill Havarti Wrap with Lettuce, Tomato & Honey Dijon Spread  
Chips, Whole Fresh Fruit and Cookie  
Cheese & Cracker Nibbler  
Soft Drink or Bottled Water

**Boylston Street**

All White Meat Chicken Salad with Lettuce & Tomato on a Croissant  
Chips, Whole Fresh Fruit and Cookie  
Cheese & Cracker Nibbler  
Soft Drink or Bottled Water

**Charles Street**

Roast Beef with Caramelized Onions & Cheddar Cheese on Focaccia Bread  
Chips, Whole Fresh Fruit and Cookie  
Cheese & Cracker Nibbler  
Soft Drink or Bottled Water

**Massachusetts Avenue**

Italian Cold Cut & Provolone Cheese on Ciabatta Bread  
Chips, Whole Fresh Fruit and Cookie  
Cheese & Cracker Nibbler  
Soft Drink or Bottled Water

**Newbury Street**

Fresh Whole Milk Mozzarella Cheese, Arugula & Basil with Roasted Pepper & Tomato Relish on a Black Olive Rustic Bread  
Chips, Whole Fresh Fruit and Cookie  
Cheese & Cracker Nibbler  
Soft Drink or Bottled Water

**Atlantic Avenue**

All White Albacore Tuna on Wheat Wrap with Lettuce & Tomato  
Chips, Whole Fresh Fruit and Cookie  
Cheese & Cracker Nibbler  
Soft Drink or Bottled Water

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**RECEPTIONS** *\*A minimum order of 100 pieces applies to each hors d'oeuvre.*

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**Hot Hors D'oeuvres**

Sea Scallops wrapped in Bacon

Mozzarella Moon Crostini Served with a Rustic Tomato Dipping Sauce

Artichoke, Prosciutto and Gorgonzola stuffed Cremini Mushroom

Sesame Chicken Skewers with Peanut Dipping Sauce

Risotto Sphere Stuffed with Boursin Cheese served with Marinara Sauce

Marinated Grilled Cilantro & Lime Chicken Satay with Avocado  
Lime Dipping Sauce

Chicken Wellington with Blackberry Sage Sauce

Tomato Soup Cup with Grilled Swiss Cheese Wedge

Herb Marinated Mini Beef Kabobs

Mini Crab Cakes with a Chili Lime Aioli

**Cold Hors D'oeuvres**

Peppered Goat Cheese Crostini with Cranberry Chutney

Grilled Chicken and Guacamole on a Plantain Chip

Mozzarella, Prosciutto and Fresh Basil Crostini with Herb Mascarpone Cheese

Rice Paper Wrapped Vegetable Summer Rolls with Dipping Sauce

Jumbo Shrimp Cocktail with Fresh Lemon & Cocktail Sauce

Smoked Salmon Canapé with Crème Fraiche & Caviar on a Bagel Crisp

Sesame Beef and Udon Noodle Salad in a Cucumber Cup

Herb Crusted Tenderloin Crostini with Grilled Portobello Mushroom, Cabrales  
Blue Cheese and Dijon Spread

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## ***DISPLAYS AND STATIONS***

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**Garden Basket of Vegetable Crudités** with your choice of the Following Two~ Roasted Red Pepper, Lemon Dill or Vegetable Dip

**Sliced Fresh Fruits, Seasonal Berries and Melons**

**Domestic and Imported Cheese** Display served with Fresh Fruit Garnish, Sourdough Baguette & Crackers

**Pumpkin Ravioli Station** with Sage Brown Butter & Hazelnuts Sautéed with Winter Roasted Vegetables

**Crepe Station** filled with Your Choice of Lobster Meat or Asparagus with Roasted Yellow Peppers

**Mediterranean Display** to include~Roasted Red Pepper Hummus, Baba Ghanoush, Marinated Olives, Grilled Vegetables and Couscous Served with Grilled Flat Breads, Pita and Crostinis

**Bibb Lettuce Wrap Display** Finely Sliced Assorted Asian Vegetables with Marinated Beef, Chicken or Shrimp Accompanied by Glass Noodle Salad Sauces to include Hoisin Ginger, Wasabi Vinaigrette and Sweet Soy

## ***CARVING STATIONS\*\****

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*All stations require a carver and are accompanied by assorted rolls.*

**Herbed Turkey Breast**  
Cranberry Pear Relish  
Tarragon Mayonnaise  
(Serves 50 guests)

**Carved Leg of Lamb**  
Apple Mint Chutney  
Spinach Pesto  
(Serves 40 guests)

**Carved Pork Loin**  
Pommery Mustard and Horseradish  
Crème Fraiche  
(Serves 25 guests)

**Grilled Beef Tenderloin**  
Horse Radish Cream  
Whole Grain Mustard  
(Serves 25 guests)

**Puff Pastry Wrapped Salmon**  
with Shitake Mushroom & Spinach  
Stuffing. Cucumber Dill Sauce and  
Whole Grain Mustard  
(Serves 40 guests)

**Steamship of Beef**  
Herbed Mayonnaise, Whole Grain  
Mustard and Horseradish Cream  
(Serves 200 guests)

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***PLATED DINNER MENUS*** \*All entrees are accompanied by rolls with butter, coffee, decaffeinated coffee and hot tea

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**Bunker Hill**

Boston Bibb, Red Oak & Frisee with Roasted Vegetables and Caramelized Shallots  
Tomato & Red Onion Vinaigrette  
Pan Seared Bone-in Chicken Breast Braised in Chardonnay with Caramelized Onions and Tri Colored Grapes  
Spinach Risotto Cake and Baby Carrots  
Rustic Apple Tart with Cinnamon Whipped Cream & Seasonal Berries

**Plymouth Rock**

Spinach and Arugula Salad with Orange Segments, Crispy Walnuts & Yellow Pear Tomatoes with Blood Orange Vinaigrette  
Corn Bread and Dried Fruit Stuffed Pork Loin with Apple Cider Demi-Glace  
Wild Rice and Candied Beets  
Banana Bread Pudding with White Chocolate Sauce & Caramel Glaze

**Hatch Shell**

Jicama & Cucumber Slaw in a Bibb Lettuce Cup with Mixed Baby Greens Served with Creamy Avocado Dressing  
Tequila & Lime Marinated Chicken Breasts topped with a Kiwi Salsa served beside a Homemade Jumbo Lump Crab Cake with Chipotle Lime Aioli  
Roasted Corn and 3 Bean Ragout  
Turtle Cheesecake with Mexican Chocolate Sauce

**Long Wharf**

Pancetta and Mesclun Salad with Marinated Mushrooms with Balsamic Vinaigrette  
Stuffed Filet of Sole with Lobster and Crabmeat Stuffing Topped with Newberg Sauce  
Toasted Orzo Pilaf and Spinach & Mushroom Timbales  
Chocolate Chambord Cake with Raspberry Sauce & Homemade Cookie Wafer

**Old Iron Side**

Marinated French Green Beans, Frisee, Mixed Greens and Wedge of Brie Burgundy Vinaigrette  
Pan Seared Fillet of Beef with 3 Mushroom Demi Glaze served Beside Pan Seared Sea Scallops with Lemon Tarragon Sauce  
Duchess Potatoes and Lemon Scented Asparagus  
Truffle Chocolate Mousse in a White Chocolate Cup with Vanilla Whipped Cream & Strawberry Coulis

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## ***RECEPTION DESSERTS***

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### **Make your Own Sundae Bar \*\***

Vanilla, Chocolate & Strawberry Ice Cream  
with Hot Fudge Sauce, Caramel Sauce, Whipped Cream, Chopped Nuts, Candy  
Toppings  
Maraschino Cherries & Rainbow Sprinkles

### **Mini Desserts \*choose 5**

Assorted Cookies, Petite Fours, Vanilla Ice Cream Filled Cream Puffs, Cannoli,  
Flavored Biscotti, Tiramisu & Eclairs

### **Gourmet Assorted Cheese Cakes**

New York Style, Marble, Low Carb Strawberry, Turtle & Pumpkin  
served with Fresh Whipped Cream, Strawberry & Chocolate Sauce

### **Crepe Station\*\* (Prepared without Flame)**

Delicate Crepes Cooked with choice of 3 Fruit Selections to Include:  
Cherries Jubilee, Banana Foster, and Crepes Suzette  
Finished off with Grande Marnier

### **Enhanced Coffee Station**

Silver Urn Coffee Stations to Include:  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee  
Tazo Flavored Tea Selection  
Offered with Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange &  
Lemon Rinds and Rock Sugar Swizzle Sticks

Full dessert menu including the enhanced coffee station~

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## ***BEVERAGE MENU***

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*ARAMARK is pleased to offer the following premium beverages:*

### **Spirits**

Jack Daniel's Bourbon, Dewar's Scotch, Crown Royal Blended Whiskey, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Especial Tequila and Bacardi Rum

### **Domestic and Imported Beer**

Budweiser, Bud Light, Coors Light, Miller Light, Amstel Light, Corona, Guinness Draught in a Can, Heineken and O'Doul's Non-Alcoholic

### **Microbrew Beer**

Sam Adams, Harpoon, Shipyard, Ipswich

### **Soft Drinks, Mineral Waters and Juices**

Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Tropicana Bottled Juices

### **Hosted Consumption Bar/Cash Bar**

Mixed Drinks

Domestic Beer

Imported Beer

Non Alcoholic Beer

Microbrews

Wine by the Glass

Soft Drinks

Mineral Waters

Bottled Juices

Cordials

*Also available for your guests' pleasure are a wide variety of Cordials, Specialty Microbrews, Martinis, Blended Margaritas, Pina Coladas, Daiquiris, Ice Cream and Coffee Drinks.  
Please ask your sales manager to tailor a beverage menu for your specific event.*

*\*ARAMARK personnel must dispense all beverages.  
Each bartender charge for 4 hours of service will be waived with bar sales. Hosted bars will be billed on actual consumption. For all bar functions we recommend a minimum of one (1) bartender per 75-100 guests.*

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

## ***WINE SELECTION***

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**Mondavi Private Select** –  
Cabernet Sauvignon, Merlot,  
Chardonnay, Sauvignon Blanc

**Ecco Domani** – Pinot Grigio

**Baringer** – White Zinfandel

**Chateau St. Michael** – Riesling

**Barnard Griffin** - Cabernet  
Sauvignon, Merlot, Chardonnay

**Raymond Vineyards** - Cabernet  
Sauvignon, Merlot, Chardonnay

**Sterling Vintners** - Cabernet  
Sauvignon, Merlot, Chardonnay

**Duck Pond** – Pinot Noir

**Louis Jadot** – Pouilly Fuisse

## ***ORGANIC WINE***

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**Bonterra** - Cabernet Sauvignon,  
Merlot, Chardonnay, Sauvignon  
Blanc

**Santa Julia Organica** - Cabernet  
Sauvignon, Merlot, Chardonnay

**Lolonis** - Cabernet Sauvignon,  
Merlot, Chardonnay, Sauvignon  
Blanc

## ***CHAMPAGNE AND SPARKLING WINE***

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**Jacobs Creek**

**Korbel Brut**

**Mumms Brut**

**Veuve Clicquot Yellow**

*A 20% administrative fee and 5% sales tax will be applied to all food & beverage orders.*

## ***MENU OF SERVICES AND POLICIES***

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### **Staffing & Attendants**

Butler Service/Passing Fee (1 per 100 guests)  
Booth Attendant  
Bartender (1 per 100)  
Chef Attendant/Carver  
Continuous Service Attendant

All of the individuals listed above are available for a four (4) hour minimum

### **Additional Services**

White Glove Service  
China Fee  
Ticket Takers & Greeters  
Program Placement  
Extended Service  
\*program that requires wait staff to leave the floor  
Below Menu Minimum

### **Service Upgrades**

Votive Candles	
Specialty Linen	Please ask your Aramark Sales Representative
Themed Decor /Props	Please ask your Aramark Sales Representative
Centerpieces	Please ask your Aramark Sales Representative

### **Fee's & Policies**

A 20% Administrative Fee and 5% Sales Tax will be applied to all Food & Beverage Orders

All exhibit hall catering events are routinely accompanied by disposable ware. If china is preferred there will be a per person fee applied as well as additional labor fee's.

There is a minimum guarantee of 50 people for all meal functions (seated or buffet). If the guarantee is less than 50 people, there may be an additional labor charge added.

Buffet service will last a maximum of two hours in order to maintain food quality, meet food safety guidelines and health department regulations.

For alcohol services without food a fee will apply. This fee covers the labor required to set-up, breakdown and service the event. This fee is in addition to the bartender fee.

Hosted bars without food service, the maximum length of service will be 3 hours.

All catering orders under an applicable fee will be subject to a delivery fee.

All exhibitor orders are subject to a delivery fee per delivery.

Storage & Corkage fee's will be based on item, quantity & length of service.