

Hynes Convention Center Catering Menu

Continental Breakfast *All breakfasts include assorted fruit juices, premium house blend coffee, decaffeinated coffee and fine teas.

The Morning Beacon

Baskets of Freshly Baked Muffins,
Assorted Breakfast Pastries and Bagels
Sweet Cream Butter, Fruit Preserves & Cream Cheese
\$15 per person

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
\$16 per person

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
\$17 per person

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
\$17 per person

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
\$18 per person

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employees, or service bartenders.*

Plated Breakfasts *All breakfasts include chilled fruit juices, premium house blend coffee, decaffeinated coffee and fine teas.

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
\$21 per person

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
\$23 per person

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
\$25 per person

You may substitute turkey bacon or turkey sausage for an additional \$1.00

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Breakfast Buffets **All breakfasts include chilled fruit juices, premium house blend coffee, decaffeinated coffee and fine teas.*

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
\$22 per person

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
\$24 per person

Boston's Signature Breakfast Items

Specialty Frittatas- Choose from the Following:

Garden Vegetable or
Prosciutto, Asparagus and Asiago Cheese
\$3.50 per person

16" Breakfast Pizza

Toppings to Include: Fresh Farm Scrambled Eggs, Crisp Bacon,
Italian Sausage, Hollandaise Sauce and Vermont Cheddar Cheese
\$4 per person

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Breakfast Buffet Enhancements *Add any of the following to your continental breakfast or breakfast buffet.

Grilled Breakfast Club Sandwich
Canadian Bacon, Farm Fresh Eggs, Vine Ripe Tomato Relish,
Cabot Sharp Cheddar Cheese on an English Muffin
\$3 per person

Breakfast Burrito
Scrambled Eggs, Chorizo, Cheddar Cheese and Salsa Fresca
\$3.50 per person

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
\$6 per person **

Homemade Belgium Waffles
Plain, Blueberry or Chocolate Chip
Accompanied by Strawberry Compote, Fresh Whipped Cream,
Chocolate sauce, Flavored Butters & Warm Vermont Maple Syrup
\$7 per person **

Made to Order Crepe's
Caramelized Apples, Smoked Salmon & Asparagus or a
Fresh Fruit Chutney
\$7 per person **

**Chef Attendant Required.

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A la Carte Break Suggestions

Starbucks Coffee, Decaffeinated Coffee & Tazo Teas	\$56.00 per gallon
Premium Blend Coffee, Decaffeinated Coffee & Lipton Teas	\$44.00 per gallon
Iced Tea, Lemonade & Fruit Punch	\$45.00 per gallon
Soft Drinks, Bottled Juice, Sparkling & Bottled Water	\$3.75 each
20oz Pepsi Soft Drinks	\$4.25 each
Gallon of Milk, Skim Milk	\$8.00 each
Water Cooler Rental / 5 gallon Water Jug	\$150 per cooler/\$30.00 each
30 lb Bag of Ice	\$20.00 per bag
Assorted Fresh Baked Muffins	\$37.00 per dozen
Bagels & Cream Cheese	\$37.00 per dozen
Cheese & Fruit Filled Danish	\$37.00 per dozen
Breakfast Pastries	\$37.00 per dozen
Assorted Scones with Jam & Sweet Cream Butter	\$37.00 per dozen
Cold Cereal with Milk	\$2.00 per person
Flavored Oatmeal Packets	\$2.00 per person
Seasonal Fresh Fruit Cup	\$3.25 each
Fruit Yogurt	\$3.25 each
Whole Fresh Fruit	\$3.25 each
Fresh Baked Cookies	\$30.00 per dozen
Gourmet Brownies & Blondies	\$30.00 per dozen
Tortilla Chips & Salsa Fresca	\$5.00 per person
Potato Chips, Pretzels & Snack Mix (serves 8-10 ppl)	\$11.25 per pound
Deluxe Mixed Nuts (serves 8-10 ppl)	\$13.00 per pound
Novelty Ice Cream Bars & Fruit Bars	\$3.50 each
*Ice Cream Cart Rental Required	\$125 per cart
Individual Bags of Potato Chips, Pretzels & Smartfood	\$2.00 each
Assortment of Candy Bars	\$2.00 each

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

The Afternoon Stroll

Freshly Baked Cookies & Brownies
Seasonal Fruit Salad with Nut Granola &
Honeyed Yogurt Topping
\$12 per person

Fenway Park

Bag of Peanuts, Cracker Jacks
and Soft Baked Pretzel served with
Yellow Mustard
\$12 per person

Energy Break

Fresh Whole Fruit, Assorted Granola
Fruited Trail Mix and Fruit Yogurt
\$ 13 per person

The Chocolate Extravaganza

Pretzels Dipped in Chocolate with Candy
Toppings, Chocolate Coconut
Macarons, Raspberry Filled Cookies &
Chocolate Dipped Strawberries
\$14 per person

The Big Dig

Vanilla Ice Cream Mixed to Order
with Your Choice of Assorted Fruit &
Candy Toppings
\$12 per person **

Smores & More

Marshmallows, Hershey's Chocolate
Bars & Graham Crackers
Whole, Low Fat & Non Fat Milks
\$11 per person

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
\$12 per person

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Theme Breaks – minimum of 25 guests

Movie Madness Candy Parlor

* Ice Cream Cart Required / \$125 per day

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

\$9.00 per person

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

\$13.00 per person

* Attendant Required at \$150.00 per 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

\$15.00 per person

* Bartender Required at \$150.00 per two hour minimum

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Full Day Break *minimum of 50 guests*

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

\$25 per person

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service employees, or service bartenders.*

Plated Lunch * All entrees are accompanied by rolls with butter, iced tea, premium blend coffee, decaffeinated coffee and hot tea.

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
\$27 per person

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
\$29 per person

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
Petite Chocolate Mousse Cake
\$35 per person

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
\$35 per person

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
Key West Mousse Tart
\$37 per person

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Buffet Selections * All lunch buffets include coffee, decaffeinated coffee and tea

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
Lunch \$25 per person, Dinner \$29 per person

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
Lunch \$33 per person, Dinner \$37 per person

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
Lunch \$35 per person, Dinner \$39 per person

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service employees, or service bartenders.*

Buffet Selections * All lunch buffets include coffee, decaffeinated coffee and tea

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

Lunch \$27 per person, Dinner \$30 per person

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

Lunch \$34 per person, Dinner \$38 per person

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

Lunch \$36 per person, Dinner \$40 per person

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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

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
\$22 per person

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
\$22 per person

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
\$23 per person

Massachusetts Avenue

Italian Cold Cut & Provolone Cheese on Ciabatta Bread
Chips, Whole Fresh Fruit and Cookie
Cheese & Cracker Nibbler
Soft Drink or Bottled Water
\$23 per person

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
\$23 per person

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
\$22 per person

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

Hot Hors D'oeuvres

Sea Scallops wrapped in Bacon

\$3 each

Mozzarella Moon Crostini Served with a Rustic Tomato Dipping Sauce

\$3 each

Artichoke, Prosciutto and Gorgonzola stuffed Cremini Mushroom

\$3 each

Sesame Chicken Skewers with Peanut Dipping Sauce

\$3 each

Risotto Sphere Stuffed with Boursin Cheese served with Marinara Sauce

\$3.50 each

Marinated Grilled Cilantro & Lime Chicken Satay with Avocado

Lime Dipping Sauce

\$3.50 each

Chicken Wellington with Blackberry Sage Sauce

\$3.50 each

Tomato Soup Cup with Grilled Swiss Cheese Wedge

\$4 each

Herb Marinated Mini Beef Kabobs

\$4 each

Mini Crab Cakes with a Chili Lime Aioli

\$4 each

Cold Hors D'oeuvres

Peppered Goat Cheese Crostini with Cranberry Chutney

\$3 each

Grilled Chicken and Guacamole on a Plantain Chip

\$3 each

Mozzarella, Prosciutto and Fresh Basil Crostini with Herb Mascarpone Cheese

\$3 each

Rice Paper Wrapped Vegetable Summer Rolls with Dipping Sauce

\$3 each

Jumbo Shrimp Cocktail with Fresh Lemon & Cocktail Sauce

\$3.50 each

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

\$3.50 each

Sesame Beef and Udon Noodle Salad in a Cucumber Cup

\$3.50 each

Herb Crusted Tenderloin Crostini with Grilled Portobello Mushroom, Cabrales

Blue Cheese and Dijon Spread

\$4 each

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Displays & Stations

Garden Basket of Vegetable Crudités with your choice of the Following Two~ Roasted Red Pepper, Lemon Dill or Vegetable Dip
\$3 per person

Sliced Fresh Fruits, Seasonal Berries and Melons
\$4 per person

Domestic and Imported Cheese Display served with Fresh Fruit Garnish, Sourdough Baguette & Crackers
\$6.50 per person

Pumpkin Ravioli Station with Sage Brown Butter & Hazelnuts Sautéed with Winter Roasted Vegetables
\$7.50 per person

Crepe Station filled with Your Choice of Lobster Meat or Asparagus with Roasted Yellow Peppers
\$9.50 per person

Mediterranean Display to include~Roasted Red Pepper Hummus, Baba Ghanoush, Marinated Olives, Grilled Vegetables and Couscous
Served with Grilled Flat Breads, Pita and Crostinis
\$6 per person

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
\$7 per person

Carving Stations**

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

Herbed Turkey Breast
Cranberry Pear Relish
Tarragon Mayonnaise
\$275 each (Serves 50 guests)

Carved Leg of Lamb
Apple Mint Chutney
Spinach Pesto
\$225 each (Serves 40 guests)

Carved Pork Loin
Pommery Mustard and Horseradish
Crème Fraiche
\$150 each (Serves 25 guests)

Grilled Beef Tenderloin
Horse Radish Cream
Whole Grain Mustard
\$175 each (Serves 25 guests)

Puff Pastry Wrapped Salmon with Shitake Mushroom & Spinach Stuffing. Cucumber Dill Sauce and Whole Grain Mustard
\$240 each (Serves 40 guests)

Steamship of Beef
Herbed Mayonnaise, Whole Grain Mustard and Horseradish Cream
\$900 each (Serves 200 guests)

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* **Plated Dinners** All entrees are accompanied by rolls with butter, coffee, decaffeinated coffee and hot tea

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
\$38 per person

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
\$39 per person

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
\$42 per person

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
Flourless Chocolate Cake with Grand Marnier
\$43 per person

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
\$44 per person

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Reception Desserts

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
\$9 per person

Mini Desserts *choose 5

Assorted Cookies, Petite Fours, Vanilla Ice Cream Filled Cream Puffs, Cannoli,
Flavored Biscotti, Tiramisu & Eclairs
\$11 per person

Gourmet Assorted Cheese Cakes

New York Style, Marble, Low Carb Strawberry, Turtle & Pumpkin
served with Fresh Whipped Cream, Strawberry & Chocolate Sauce
\$12 per person

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
\$13 per person

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
\$ 5.75 per person

Full dessert menu including the enhanced coffee station~

\$30 per person

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Beverage Menu

ARAMARK is pleased to offer the following premium beverages:

Spirits

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

Domestic and Imported Beer

Budweiser, Bud Light, Miller Light, Corona, Heineken and O'Doul's Non-Alcoholic

Microbrew Beer

Sam Adams and Harpoon

Soft Drinks, Mineral Waters and Juices

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

Hosted Consumption Bar/Cash Bar

Cordials	\$7.25
Mixed Drinks	\$6.75
Imported Beer	\$6.00
Microbrews	\$6.00
Domestic Beer	\$5.75
Wine by the Glass	\$5.75
Soft Drinks	\$4.00
Still & Sparkling Waters	\$4.00
Bottled Fruit Juices	\$4.00

Also available for your guests' pleasure are a wide variety of 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 fee of \$150 for 4 hours of service will be waived with \$1,000 in 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.*

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Wine Menu

House Wine Selection

Robert Mondavi Private Select Cabernet Sauvignon, Merlot, Chardonnay,
Sauvignon Blanc
\$27 per bottle

Wine Selection

Ecco Domani Pinot Grigio \$28 per bottle
Beringer White Zinfandel \$28 per bottle
Chateau St. Michael Riesling \$28 per bottle
Barnard Griffin Cabernet Sauvignon, Merlot, Chardonnay \$29 per bottle
Raymond Vineyards Cabernet Sauvignon, Merlot, Chardonnay \$29 per bottle
Sterling Vineyards Cabernet Sauvignon, Merlot, Chardonnay \$29 per bottle
Duck Pond Pinot Noir \$35 per bottle
Louis Jadot Pouilly Fuisse \$35 per bottle

Organic Wine Selection

Bonterra Vineyards Cabernet Sauvignon, Merlot, Shiraz, Chardonnay, Pinot Grigio
\$28 per bottle
Santa Julia Chardonnay, Malbec
\$28 per bottle
Lolonis Chardonnay, Cabernet Sauvignon, Merlot
\$30 per bottle

Champagne & Sparkling Wine

Jacobs Creek
\$38 per bottle
Korbel Brut
\$38 per bottle
Mumms Brut
\$38 per bottle

*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.*

POLICIES, STAFFING & ADDITIONAL SERVICES

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 and Wine Passers All Service personnel are required and staffed based on the type and style of service. Attendant Rate is \$150.00 per attendant per four hour minimum, \$37.50 per hour per attendant after four hours. Additional services may be available upon request. **White Glove Service** is available for \$20.00 per server. **Program Placement fee is \$2.50 per item.**

****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. For alcohol functions without food a wait staff fee of \$150.00 will apply. This fee covers the labor required to set-up, breakdown and service the event. The maximum length of a hosted bar without food is 3 hours.

China Service Ware ARAMARK's service standard for anything other than a plated meal is bio ware disposable. If china is requested on the exhibit hall show floor, an additional \$2.50 per person per service will apply in order to cover costs of transporting, cleaning, breakage and service.

Cold Beverages Orders of 50 and above will be served on consumption.

Convention Cafes and Restaurants Your ARAMARK sales professional will assist you on how to best use our convention cafes & restaurants to serve event exhibitors and attendees. Set up fees may apply to open locations. ARAMARK reserves the right to approve locations & hours and also closing existing locations if business conditions warrant it. Tickets can be accepted at all concession locations. Tickets are subject to 5% state tax and 20% taxable administrative fee.

Décor ARAMARK is happy to order centerpieces or buffet arrangements and/or linen at the market rate. ARAMARK is also happy to provide Votive Candles at \$1.00 each.

Delivery Fees A \$25.00 delivery fee is charged on all catering orders less than \$75.00 in food & beverage revenue.

A \$25.00 delivery fee is applied to all orders on the show floor.

Late Order Fee/On Site Order Fee Please confirm final order dates with your Sales Manager to avoid late fees.

Linen House linen is white 85" x 85". ARAMARK will cloth tables in rooms with food & beverage service only with room sets of rounds or reception. Please refer to ARAMARK's policies & procedures for additional information.

Mailing Address The Hynes Convention Center is located at 900 Boylston Street, Boston, MA 02115. Please use this address for all overnight packages. For USPS mail, please send to ARAMARK c/o 415 Summer Street, Boston, MA 02210

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 incur an overtime fee of \$37.50 per hour, per staff member scheduled to work per the services requested.

Receiving/Storage Fee Storage & Corkage fees will be based on item, quantity & length of service.

Small Group Fee There is a minimum guarantee of 50 people for all meal functions. If the guest count is less than 50 there will be an additional fee.

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 fee's.

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. 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 will be assessed.

Timetable The Timetable for a successful event is as follows, 90 days Credit Application Due, 45 days F&B Specifications, Deposits & Signed Service Agreement Due, 30 days Sign & Return Event Orders, 7/5/3 Days Guarantees Due.