



Menu Options – Sheraton Boston August 10-12, 2017

BEVERAGE BREAK

Beverage Break - Option 1

Fresh-brewed Starbucks coffee, cold-brewed iced coffee, selection of Tazo teas
Approx. 18 cups per gallon
\$98.00* per gallon

Beverage Break - Option 2

Assorted Coke brand Soft Drinks, Juices, and Bottled Waters charged on consumption
\$5.00* each

BREAKFAST

Breakfast Option 1 – Social Beginning**

90 minutes of continuous service

Mélange of seasonal fruit.

Selection of croissants, danish, and bagels with regular, low-fat, and flavored cream cheeses. Sweet butter, fruit preserves.

Chilled orange, grapefruit and cranberry juice, freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo teas.

\$38.00* per person

Breakfast Option 2 – Healthy Morning**

90 minutes of continuous service

Mélange of seasonal fruit

All natural low-fat muffins. Selection of white, wheat toast, English muffins Sweet butter, fruit preserves

Individual chia seed and almond parfaits with yogurt strawberries and honey

Egg white frittata with baby spinach, tomato, and feta cheese

Create Your Own Oatmeal - Toppings to include: sugar in the raw, toasted almonds, and dried cinnamon apples

Chilled orange, grapefruit and cranberry juice, freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas

\$40.00* per person

NOTE: A minimum of ten guests is required for every breakfast table

***All prices are estimates, subject to change, and a 15% service charge, a 10% taxable administration fee, and 7% sales tax will be added to food and beverage charges.**

PLEASE NOTE: Please inform us of any dietary restrictions.

A LA CARTE

A la Carte - Option 1

Selection of bagels with low-fat and flavored cream cheese
\$52.00* per dozen

A la Carte - Option 2

Warm jumbo cinnamon rolls
\$52.00* per dozen

A la Carte - Option 3

Fresh danish and muffins
\$52.00* per dozen

A la Carte - Option 4

Freshly baked cookies; oatmeal raisin, peanut butter, macadamia nut, chocolate chunk
\$52.00* per dozen

A la Carte - Option 5

Miniature cupcakes - peanut butter chocolate, red velvet and carrot cake
\$52.00* per dozen

A la Carte - Option 6

Miniature Whoopie Pies - chocolate, red velvet, vanilla
\$52.00* per dozen

Additional menus available upon request.

AM BREAK

Morning Break Option 1 - The Fit Bit

30 minutes of continuous service

Kashi® bars | House baked granola bars | Ricotta and apple crostini with house honey
Green goddess juice
\$16.00* per person

Morning Break Option 2 - 39 Dalton

30 minutes of continuous service

Assorted house baked cookies | Traditional and seasonal selection of doughnuts
Seasonal fresh cut fruit salad | House brewed Arnold Palmer
\$18.00* per person

NOTE: Morning break available between 9:30 am and 11:00 am
A minimum of ten guests is required for every break.

Additional menus available upon request.

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PM BREAK

Afternoon Break Option 1 - The North End

30 minutes of continuous service

Chargrilled thin crust margherita pizza
Ricotta and prosciutto costini with house made honey
Biscotti
Lemon lime Polar seltzer station

\$15.00* per person

Afternoon Break Option 2 - The Foxboro

30 minutes of continuous service

Mini Sweet sausage with peppers and onions
Mini buffalo chicken sliders with blue cheese sauce
Small batch local flavored sodas

\$16.00* per person

NOTE: Afternoon break available between 2:00 pm and 4:30 pm
A minimum of ten guests is required for every break.

Additional menus available upon request.

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BOXED LUNCH

Choose three sandwiches:

SANDWICHES

Grilled chicken Caesar, spinach flour tortilla
Rare roast beef, Jarlsberg cheese, horseradish mayonnaise, brioche roll
Smoked turkey, cranberry mayo, flaky butter croissant
Maple cured ham, provolone cheese, dijon mustard, olive oil and herb focaccia
Grilled vegetable wrap, red pepper aioli
Grilled breast of chicken, arugula pesto, roasted peppers, Havarti cheese, crisp French baguette

Choose one item from each category:

SALADS

Fusilli pasta primavera
Roasted potato salad
Broccoli slaw
Greek salad with feta cheese
Seasonal fruit salad

DESSERTS

Whole fresh fruit
Chocolate fudge nut brownie
Oatmeal raisin cookie
Chocolate chip cookie

\$48.00* per box

All lunches include a bag of chips.
Add Bottled Water & Coke Products - \$5.00* each

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RECEPTION

Option 1 - A Day at the Beach

Lite Bite reception based on 1 piece of each item per person

Maine lobster salad on petite brioche | mini hot dogs | all beef sliders with traditional
Condiments | house made potato chips | potato salad | mini chocolate whoopie pies

\$45.00* per person

Option 2 - New England Day Trip

Lite Bite reception based on 1 piece of each item per person

Goat cheese and cranberry crostini | New Hampshire maple glazed scallops and bacon |
"Vermont" turkey pepperoni flatbread | Individual Siena farms vegetable crudité with ranch
and hummus dipping sauces | Maine lobster Newburg in filo | Massachusetts snickerdoodle cookies

\$44.00* per person

Option 3 - New England Raw Bar

Based on 4 pieces per person

Jumbo shrimp | Duxbury oysters | Littleneck clams | Marinated mussels
Tangy cocktail sauce | Champagne vinegar mignonette | Horseradish, lemon and lime

\$28.00* per person

Option 4 - Tapas

Based on 1 pc. of each item per person

Tapas accompanied with crusty baguette, grilled flatbreads, celery and carrots for dipping.

Select five items:

Spicy pickled cauliflower salad

Olive tapenade; basil, chili flakes, first pressed olive oil

Farmers cheese with herbs

Traditional garlic hummus

Cured tomatoes and olives

Roasted sweet peppers and flat leaf parsley

Giant bean salad; roasted garlic, lemon pesto and olive oil

Bocconcini mozzarella tossed in aged balsamic and herbs

Cumin spiced shrimp salad, lemon and cilantro

Hot spinach and artichoke dip

Chicken and spinach polpettes; shaved parmesan and spicy Pomodoro sauce

\$38.00* per person

NOTE: A minimum of ten guests is required for every reception table

Prices are per person for continuous service of 60 minutes unless noted otherwise

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RECEPTION A LA CARTE

Reception A la Carte – Option 1 - Farm fresh and grilled vegetable display

Zucchini, cucumber, grilled red pepper, celery stalks, baby carrots, roasted broccoli florets, and Portobello
with classic ranch and traditional hummus

\$18.00* per person

Reception A la Carte – Option 2 - Local crafted cheese board

Local cheese to include McCadam sharp cheddar, Smith's aged gouda, swiss, crème de brie, herbed farmers
cheese garnished with fresh and dried fruit
sliced baguettes and cracker assortment

\$20.00* per person

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BAR

Drink Tickets

- Average of all beverages with "Preferred Brands"
- \$13.50 per ticket
- \$150.00* per bartender (up to 3 hours)

Cash Bar (includes service charge, admin fee and state tax) – Preferred Brands

- \$13.00 each: Smirnoff Vodka, Beefeaters Gin, Dewars Scotch, Seagrams 7 Whiskey, Jim Beam Bourbon, Cruzan Rum, Cuervo Tequila
- \$12.00 each: House Wine- Canyon Road Pinot Grigio, Chardonnay, Pinot Noir, and Cabernet Sauvignon
- \$11.00 each: Sparkling Wine - Charles de Fère Blanc de Blancs Brut "Cuvee Jean Louis" FRA
- \$10.00 each: Beer - Sam Adams, Heineken, Corona, Harpoon I.P.A., Budweiser, Bud Light, St. Pauli N.A.
- \$6.25 each: Assorted Coke® product soft drinks, fruit juices, mineral water
- 1 bartender is required for every 100 guests
- Additional fee of \$150.00* per bartender

Hosted Bar - Preferred Brands

- \$10.00* each: Smirnoff Vodka, Beefeaters Gin, Dewars Scotch, Seagrams 7 Whiskey, Jim Beam Bourbon, Cruzan Rum, Cuervo Tequila
- \$9.50* each: House Wine- Canyon Road Pinot Grigio, Chardonnay, Pinot Noir, and Cabernet Sauvignon
- \$10.00* each: Sparkling Wine - Charles de Fère Blanc de Blancs Brut "Cuvee Jean Louis" FRA
- \$7.50* each: Beer - Sam Adams, Heineken, Corona, Harpoon I.P.A., Budweiser, Bud Light, St. Pauli N.A.
- \$5.00* each: Assorted Coke® product soft drinks, fruit juices, mineral water

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