

# CULINARY EXPERIENCE

AT MANDARIN ORIENTAL, BOSTON

# BUFFET BREAKFAST

ALL BREAKFAST BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. INCLUDES FRESHLY BREWED FAZENDA REGULAR AND DECAFFEINATED COFFEE AND SELECT TEALEAVES TEAS.

## CONTINENTAL \$56

Bakery Basket, Bagels and Muffins  
Assorted Jams, Butter, Cream Cheese  
Sliced Seasonal Fruit & Berries **GF, V**  
Build Your Own Parfait -  
Plain and Flavored Greek Yogurt,  
Honey Oat Granola, Fresh Berries

### Choice of Two Juices

Orange, Grapefruit, Pineapple,  
Cranberry, Apple

## AMERICAN \$65

Bakery Basket, Bagels and Muffins  
Assorted Jams, Butter, Cream Cheese  
Sliced Seasonal Fruit & Berries  
Breakfast Potatoes **V**

### Choice of

Cage Free Plain Scrambled or  
Scrambled Eggs with Boursin Cheese **GF**

### Choice of Two

Applewood Smoked Bacon **GF**  
Pork Sausage **GF**  
Chicken Sausage **GF**  
Turkey Bacon **GF**

### Choice of Two Juices

Orange, Grapefruit, Pineapple,  
Cranberry, Apple

## WELLNESS \$68

Gluten Free Banana Nut Bread  
Strawberry & Banana Baked Oatmeal  
Toasted Almonds, Honey **GF, V**  
Greek Yogurt Parfait  
Fresh Berries, Honey Oat Granola  
Açaí Smoothie  
Toasted Coconut, Cacao Nibs **GF**  
Spinach & Mozzarella Egg  
Frittata Bites **GF**  
Avocado Toast

### Choice of Two Juices

Orange, Grapefruit, Pineapple,  
Cranberry, Apple

## QUICK START \$62

Bakery Basket, Bagels and Muffins  
Assorted Jams, Butter, Cream Cheese  
Fresh Fruit & Mixed Berries Cup **GF, V**  
Chef's Daily Selection of Smoothies

### Choice of Two

Pork or Chicken Sausage,  
Cage Free Scrambled Egg,  
Vermont Cheddar, English Muffin  
Bacon, Cage Free Fried Egg,  
Vermont Cheddar, Brioche Bun  
Smoked Ham, Swiss Cheese,  
Scrambled Egg, Croissant  
Scrambled Eggs, Spinach,  
Low Fat Mozzarella, Whole Wheat Wrap  
Wellness Burrito, Cage Free Scrambled  
Eggs, Peppers & Onions, Quinoa,  
Sweet Potatoes, Whole Wheat Wrap

### Choice of Two Juices

Orange, Grapefruit, Pineapple,  
Cranberry, Apple



## BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH BUFFET

MINDFUL MEETINGS

BREAKFAST ENHANCEMENTS

BREAKS

PLEASE SEE **BREAKFAST ENHANCEMENTS** PAGE FOR  
ADDITIONAL SELECTIONS TO BE ADDED TO ANY BREAKFAST MENU.

# BREAKFAST STATIONS

ALL BREAKFAST STATIONS ARE BASED ON 120 MINUTES OF SERVICE.

## OMELET GF \$30

*Dedicated Chef Required \$250  
for Two Hours for Every 50 Guests*

Cage Free Farm Fresh Eggs, Egg Whites  
Onion, Peppers, Mushroom, Spinach, Tomato,  
Asparagus, Ham, Bacon, Swiss Cheese,  
Cheddar Cheese, Scallions, Sausage, Mozzarella

## PANCAKE OR WAFFLE \$26

*Dedicated Chef Required \$250  
for Two Hours for Every 50 Guests*

Buttermilk Pancakes or Waffles Made to Order  
Fresh Berries, Chocolate Chips,  
Seasonal Fruit Compote, Whipped Cream  
Dark Chocolate, Caramel, Crème Anglaise Sauces  
Candied Pecans, Vermont Butter

## EGGS BENEDICT \$32

*Choice of Two*

Smoked Canadian Bacon  
Lobster Hash  
Crab Cake  
Short Rib Hash  
Smoked Salmon

*Choice of*

English Muffin  
Multigrain Toast

Chive Hollandaise

## SMOKED SALMON \$30

Assorted Bagels -  
Plain, Sesame, Everything, Cinnamon Raisin  
Sliced Tomato, Sliced Red Onion, Capers, Cucumber  
Plain & Herb Cream Cheese

## SMOOTHIE \$30

*Dedicated Chef Required \$250  
for Two Hours for Every 25 Guests*

Greek Yogurt, Berries, Banana, Pineapple  
Spinach, Chocolate, Peanut Butter, Coconut,  
Flax Seed, Protein Powder  
Whole Milk, Almond Milk, Apple Juice

## HONG KONG \$60

Chicken Congee (Rice Porridge)  
Pork Bao (Steamed Pork Bun)  
Siu Mai (Pork Dumpling)  
Har Gao (Shrimp Dumpling)  
Youtiao (Savory Donut)  
Soy Sauce, Chili Sauce



BUFFET BREAKFAST

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# PLATED BREAKFAST

INCLUDES FRESHLY BREWED FAZENDA COFFEE, DECAFFEINATED, SELECT TEALEAVES TEAS.

\$62

Bakery Basket, Danish, Muffins

## STARTERS

### Choice of One

Greek Yogurt Parfait, Honey Oat Granola, Fresh Berries  
Seasonal Fruit

Chia Seed & Coconut Pudding, Fresh Berries,  
Toasted Almonds **GF, V**

Smoothie Bowl, Blended Fruit & Greek Yogurt  
Topped with Berries, Toasted Coconut, Cacao Nibs

## ENTRÉES

### Choice of One

Cage Free Scrambled Eggs, Crispy Bacon or Chicken  
Sausage, Breakfast Potatoes, Roasted Cherry Tomatoes

Spinach & Mushroom Quiche, Vermont Cheddar  
Mornay Sauce, Roasted Cherry Tomatoes,  
Baby Field Greens

Brioche French Toast, Pure Vermont Maple Syrup,  
Vanilla Whipped Butter, Fresh Berries

Eggs Benedict, Chive Hollandaise, Breakfast Potatoes

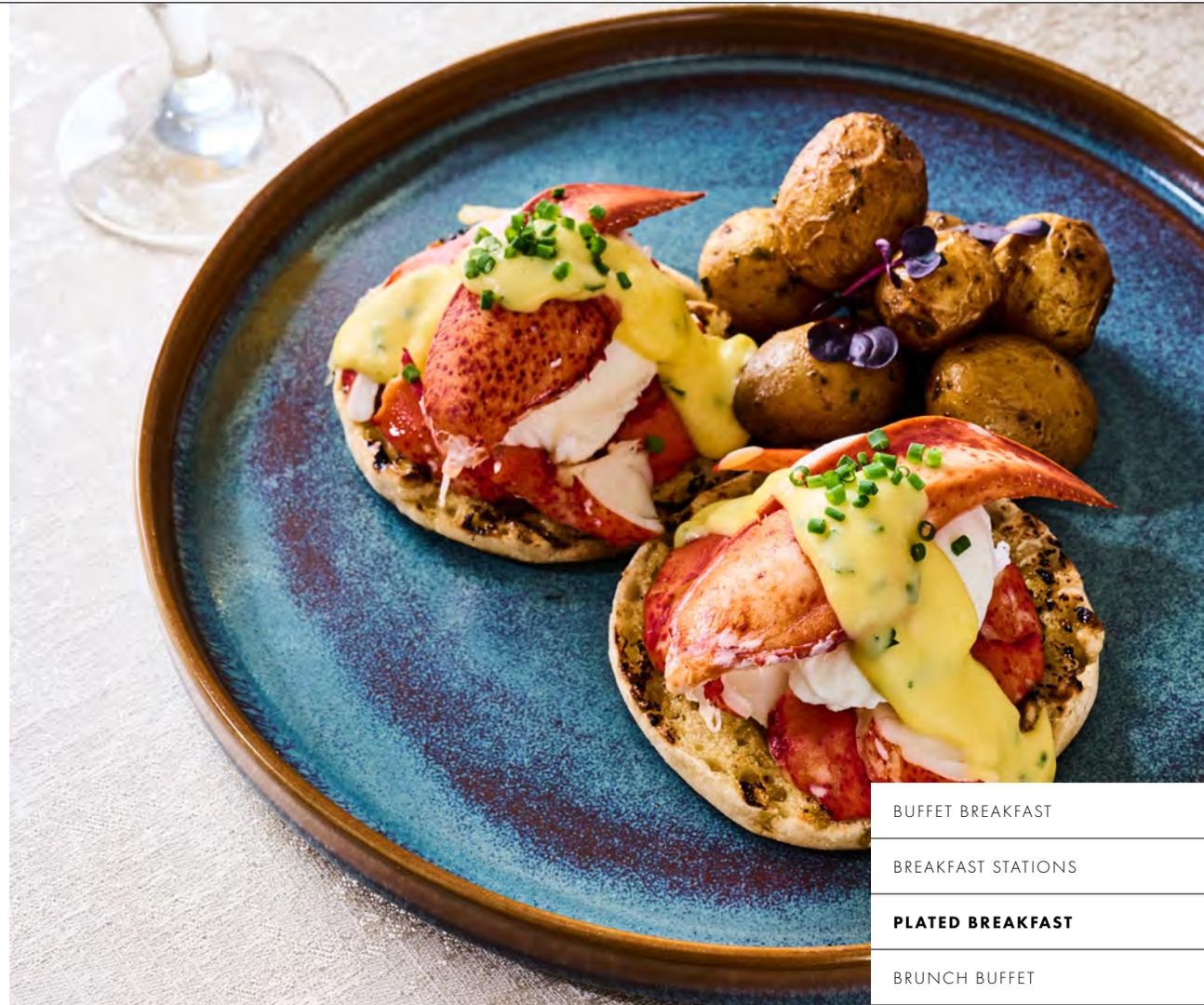
### Choice of Two Juices

Orange, Grapefruit, Pineapple, Cranberry, Apple

+ \$10 per Person for Additional Starter

+ \$20 per Person for Additional Entrée

+ \$25 per Person for Tableside Choice of Two Entrées



BUFFET BREAKFAST

BREAKFAST STATIONS

**PLATED BREAKFAST**

BRUNCH BUFFET

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# BRUNCH BUFFET

BRUNCH BUFFET IS BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. INCLUDES FRESHLY BREWED FAZENDA REGULAR AND DECAFFEINATED COFFEE AND SELECT TEALEAVES TEAS.

## BRUNCH \$105

Bakery Basket, Bagels and Muffins  
Assorted Jams, Butter, Cream Cheese

Sliced Seasonal Fruit & Berries **GF**

Build Your Own Parfait - Plain and Flavored Greek Yogurt,  
Honey Oat Granola, Fresh Berries, Assorted Nuts

Caesar - Gem Lettuce, Focaccia Croutons, Shaved Parmesan Cheese,  
Parmesan Dressing

Cage Free Scrambled Eggs with Boursin Cheese **GF**

Roasted Breakfast Potatoes, Sautéed Peppers & Onions

Chicken Sausage, Applewood Smoked Bacon **GF**

Spinach & Ricotta Ravioli, Roasted Garlic Cream, Herb Cured Tomatoes

Seasonal Vegetables, Shallot Butter **GF**

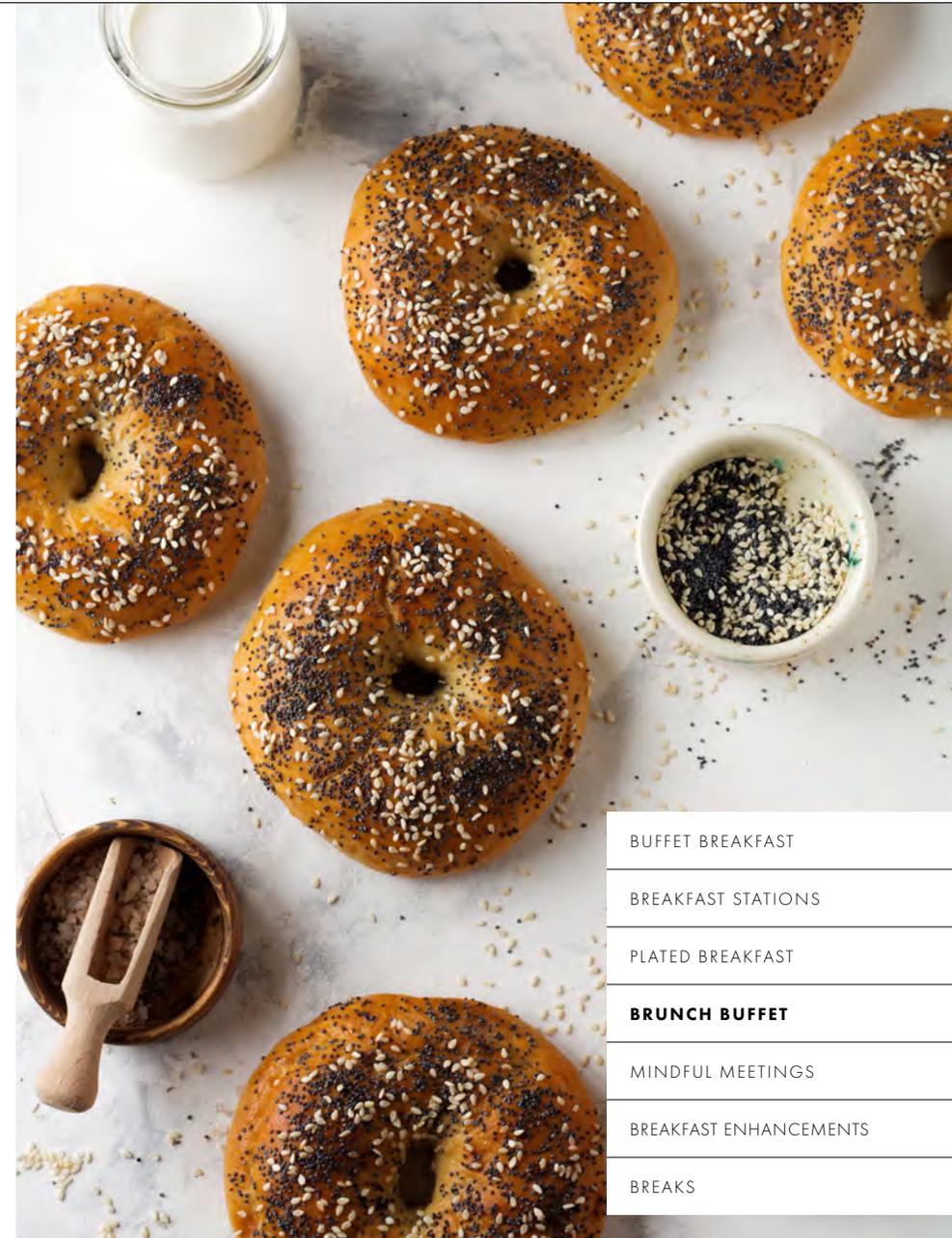
Grilled Tenderloin of Beef, Red Wine Onion Jam, Jus **GF**

Mimosa and Bloody Mary Bar Available Upon Request

*\$15 Additional per Person for One Hour + \$250 Bartender Fee per 75 Guests*

### Choice of Two Juices

Orange, Grapefruit, Pineapple, Cranberry, Apple



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**BRUNCH BUFFET**

MINDFUL MEETINGS

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# MINDFUL MEETINGS

By combining traditional meetings with our wellness offerings, exceptional luxury and hospitality, and inspirational spaces, we lay the foundation for your team to thrive. Mandarin Oriental Mindful Meetings will leave participants feeling refreshed and ready to implement their new ideas, information and connections. Embrace Nourishment, Movement, Stillness, Connection and Wellbeing for 2026.

## WELLNESS ACTIVITY OPTIONS \$500 PER DAY

- Guided Meditation
- Sound Bathing
- Intention Setting
- Reiki
- Vinyasa or Restorative Yoga\*

\* Depending on group size, yoga may require additional meeting space, at an additional cost

## THE HEALTHY START BREAKFAST BUFFET \$75

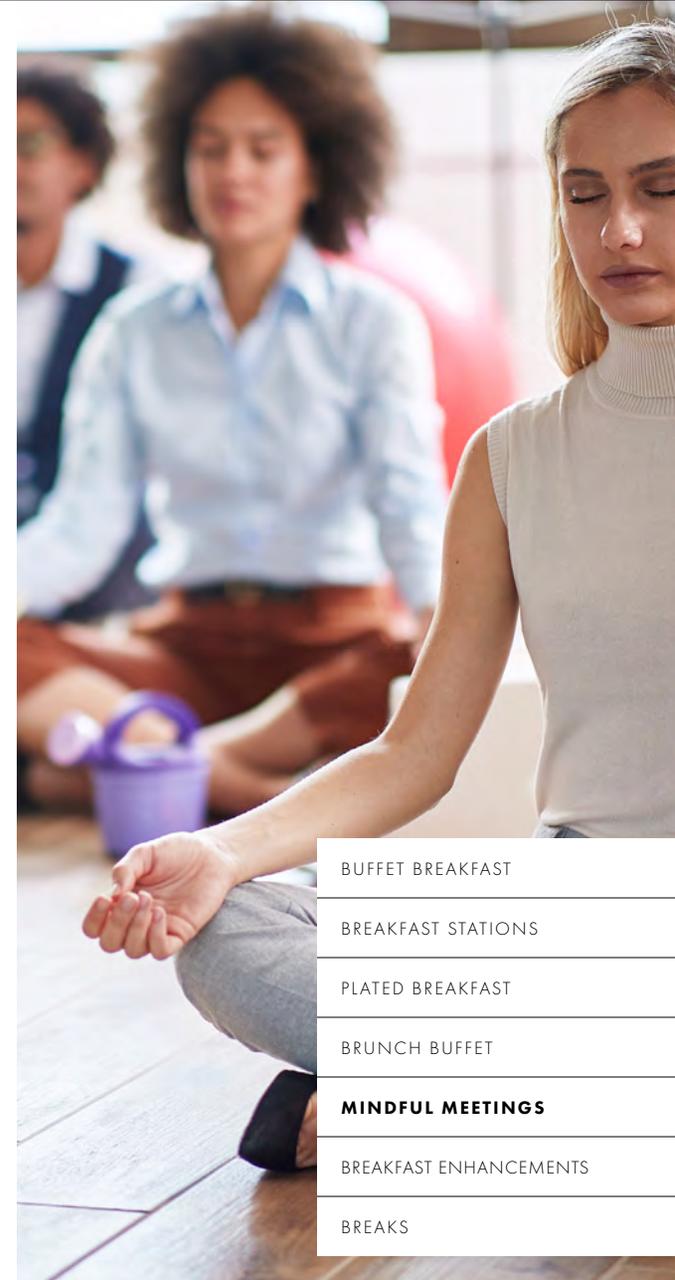
Gluten Free Banana Nut Bread  
Strawberry & Banana Baked Oatmeal,  
Toasted Almonds, Honey **GF**  
Greek Yogurt Parfait, Fresh Berries, Honey Oat Granola  
Açaí Smoothie, Toasted Coconut, Cacao Nibs **GF**  
Spinach & Mozzarella Egg Frittata Bites **GF**  
Avocado Toast

### Choice of Two Juices

Orange, Grapefruit, Pineapple, Cranberry, Apple

## FIELD & HARVEST LUNCH BUFFET \$75

Sweet Gem, Mixed Artisan Lettuce, Baby Arugula  
Multigrain Salad Quinoa, Farro, Barley  
Baby Heirloom Cherry Tomatoes, English Cucumbers,  
Red Onion, Watermelon Radishes, Haricot Vert,  
Carrots, Chickpeas, Shaved Red Cabbage, Broccoli  
Florets, Croutons, Feta Cheese, Crumbled Goat  
Cheese, Dried Cranberries, Candied Pecans  
Garlic & Herb Roasted Chicken Breast  
Grilled Salmon or Shrimp  
White Balsamic Vinaigrette, Citrus Vinaigrette,  
and Caesar Dressing  
Chef's Choice of Light Seasonal Dessert



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# BREAKFAST ENHANCEMENTS

ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## À LA CARTE

Assorted Greek Yogurts **GF** \$8

Whole Fresh Fruit **GF, V** \$9

Sliced Fruit & Berries **GF, V** \$16

Parfait of Seasonal Berries, Honey Oat Granola, Greek Yogurt \$13

10 Minute Boiled & Chilled Cage Free Eggs **GF** \$9

Steel Cut Oatmeal, Golden Raisins, Cinnamon, Brown Sugar \$15

Chef's Selection of Individual Frittata **GF** \$17

Chef's Selection of Seasonal Quiche \$19

Applewood Smoked Bacon **GF** \$9

Pork Sausage **GF** \$9

Chicken Sausage **GF** \$9

Turkey Bacon **GF** \$9

Breakfast Potatoes **V** \$8

House Made Shredded Cheddar Scallion Hash Browns **GF** \$9

Scrambled Eggs **GF** \$13

Bakery Basket \$17

Chia Seed & Coconut Pudding, Fresh Berries, Toasted Almonds **GF, V** \$13

Avocado Toast, Grilled Whole Wheat Bread, Lime, Sea Salt **V** \$12

Bagel Basket \$12

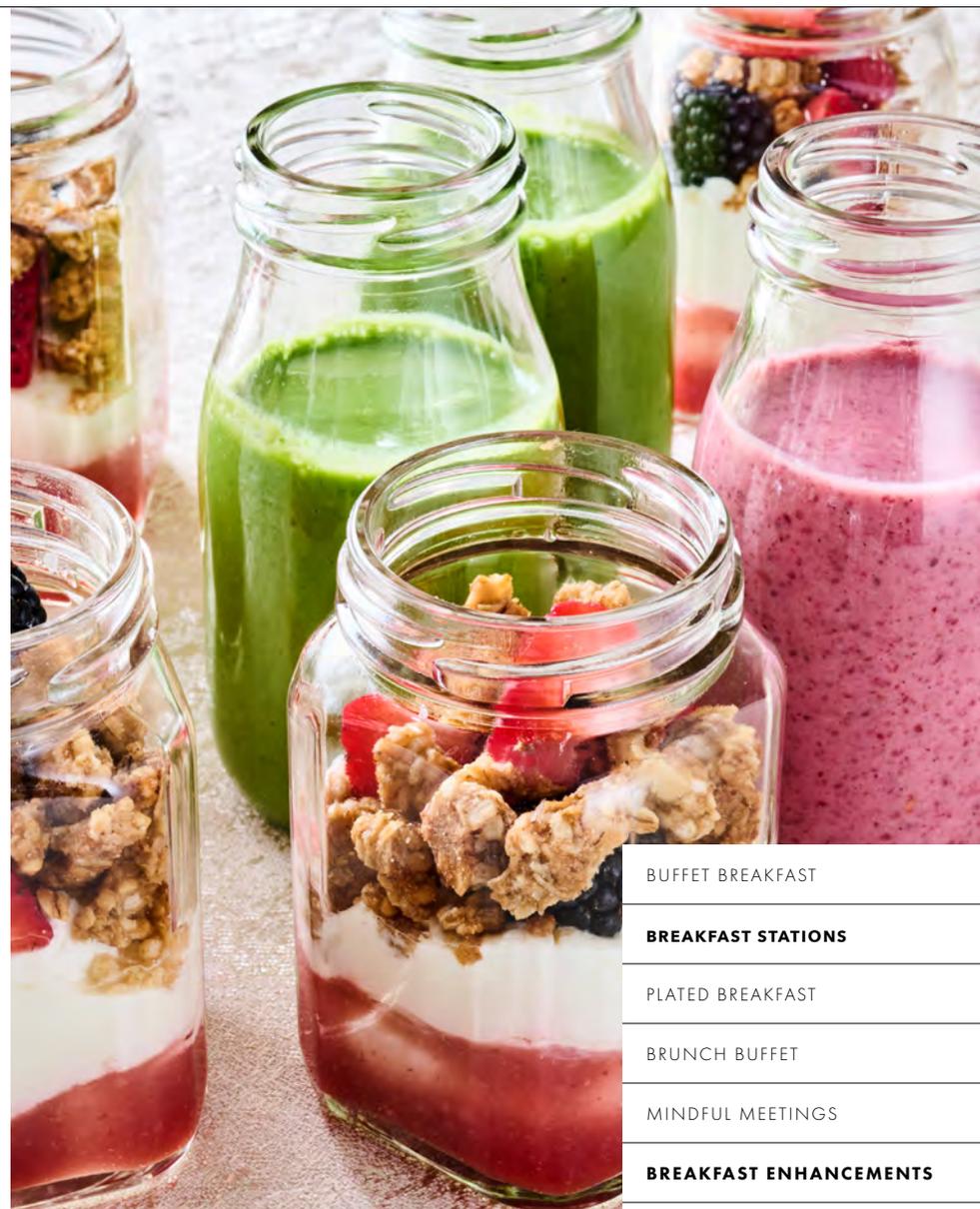
## SANDWICHES

Pork or Chicken Sausage, Cage Free Scrambled Egg, Vermont Cheddar, English Muffin \$16

Bacon, Cage Free Fried Egg, Vermont Cheddar, Brioche Bun \$16

Smoked Ham, Swiss Cheese, Scrambled Egg, Croissant \$16

Cage Free Scrambled Egg, Spinach, Low-Fat Mozzarella, Whole Wheat Wrap \$16



BUFFET BREAKFAST

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# BREAKS

ALL BREAKS ARE BASED ON 90 MINUTES OF SERVICE. ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## COFFEE & TEA

Freshly Brewed Fazenda Regular and Decaffeinated Coffee, Select TEALEAVES Teas, Cappuccinos, Lattes, with Whole, Almond, Soy Milk, and Cream

*Half Day (4 Hour) Package \$35 per Person*

*90 Minute Package \$18 per Person*

*Optional Station Attendant \$250*

## CONSUMPTION

Assorted Spring and Mineral Waters \$10

Assorted Regular and Diet Soft Drinks \$10

Assorted Energy and Granola Bars \$8

## À LA CARTE

Pure Green Fresh Juices \$13

Freshly Squeezed Carrot or Orange Juice \$11

Bottled Coconut Water \$10

Bottled Lemonade \$10

Assorted Bottled Iced Teas and Juices \$10

Spindrift Sparkling Water with Real Fruit Juice \$10

Parfait of Seasonal Berries, Honey Oat Granola, Greek Yogurt \$13

Whole Fresh Fruit **GF, V** \$9

Sliced Fruit & Berries **GF, V** \$16

Fresh Fruit Skewers **GF, V** \$10

Chef's Seasonal Mixed Savory and Sweet Nuts **GF, V** \$10

Popcorn Trio - Caramel, Truffle Parmesan, Buffalo Ranch **GF, V** \$20

Soft Pretzels - Honey Mustard, Whole Grain Mustard, Cheese Sauce \$24

Cookies and Brownies \$28

Seasonal Vegetable Crudites with Roasted Pepper Hummus and Ranch **GF, V** \$27

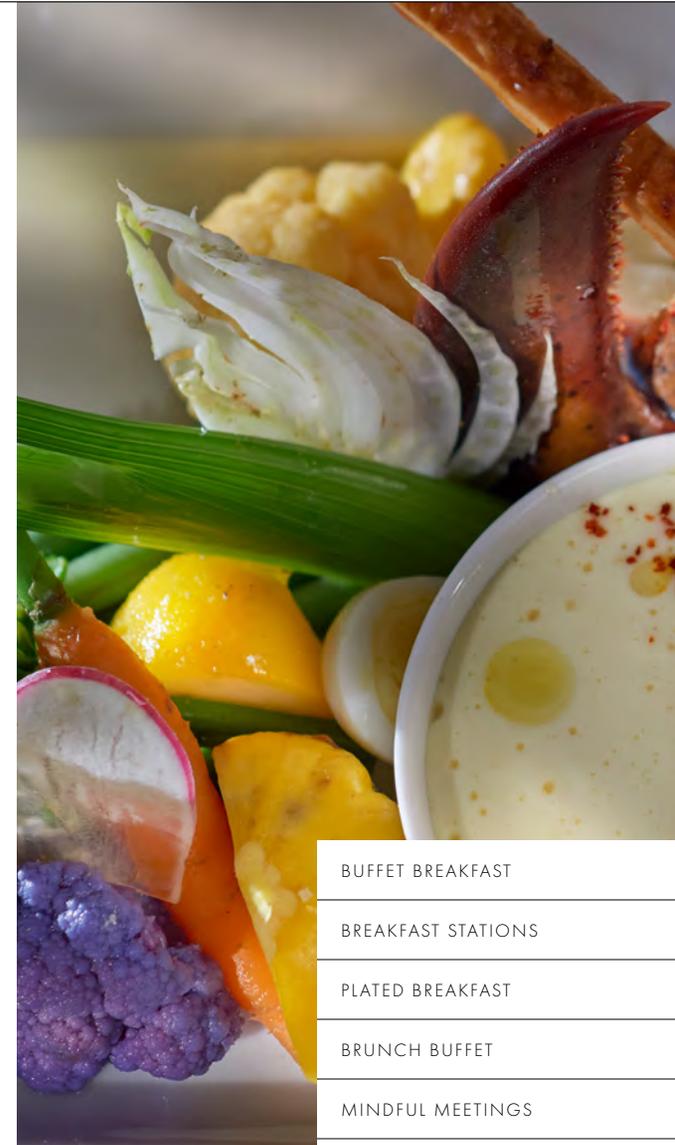
Individual Ice Cream Bars \$18

Eco Snack - Whole Toasted Almonds, Dried Apricots, Pecans, Yogurt Covered Pretzels, Dried Cranberries, Banana Chips, M&M's, Dried Mango, Dark Chocolate Chips, Peanuts \$23

Cake Pops -

Boston Cream, Red Velvet, Truffle Fudge \$28

Cookies \$22



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ALL BREAKS ARE BASED ON 90 MINUTES OF SERVICE. ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## CHIPS & DIP \$35

House Made Potato Chips  
Truffle Parmesan, BBQ, Sea Salt

Dips  
Lemon Aioli, Garlic & Herb, Hummus

## NORTH END \$42

Cannoli - Pistachio, Chocolate  
Sfogliatella - Sweet Whipped Ricotta Cream,  
Flaky Pastry  
Biscotti - Dark & White Chocolate  
Tiramisu

## WELLNESS BREAK \$40

Culture Pop, Organic Wellness Soda GF, V  
Vitality Shot, Coconut Water, Turmeric, Lemon,  
Black Pepper GF, V  
Banana Chips, Dark Chocolate, Roasted Almonds **GF, V**  
Vegan Mango Lime Squares GF  
Dried Mango, Pineapple, Coconut,  
Papaya, Goji Berries GF, V

## AFTERNOON TEA BREAK \$45

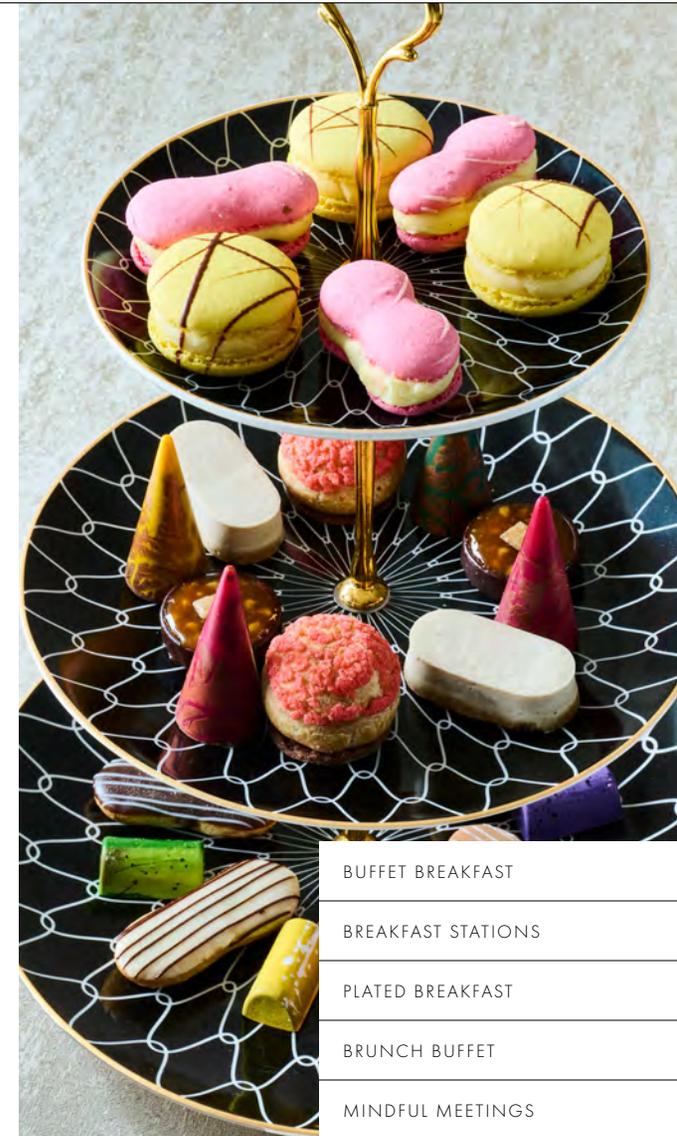
### SAVORY

Cucumber - Lemon Whipped Goat Cheese, Arugula  
Truffle Egg Salad - Toasted Brioche And Chives  
Smoked Salmon Tart - Dill Cream Cheese, Capers

### SWEET

Assorted Macarons  
Scones  
White Chocolate Almond Madeleines

Served with Devonshire Cream, Fruit Preserves



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**BREAKS**

# LUNCH BUFFETS

ALL LUNCH BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.

## DELICATESSEN LUNCHEON \$100

Chef's Selection of Seasonal Soup - Gluten Free, Dairy Free, Vegetarian Available Upon Request in Advance  
French Fries, Onion Rings

### Select Three

Antipasto Pasta Salad - Salami, Capicola, Olives, Mozzarella Cheese, Red Wine Vinaigrette  
Toasted Israeli Couscous Salad - Grilled Vegetables, Artichokes, Garlic & Herb Roasted Tomatoes  
Sweet Gem Lettuce - Focaccia Croutons, Shaved Parmesan, Parmesan Dressing  
Arugula - Cherry Tomatoes, Shaved Manchego Cheese, Lemon Vinaigrette

### Select Three

Thin Sliced Roasted Beef - Caramelized Peppers & Onions, BBQ Aioli, Pepperjack Cheese, Kaiser Roll  
Thin Sliced Roasted Beef - Horseradish Mayo, Arugula, Shallot Jam, Brioche Roll  
Chicken Caesar Wrap - Grilled Chicken, Gem Lettuce, Parmesan Dressing, Spinach Wrap  
Grilled Buffalo Chicken Salad - Blue Cheese Aioli, Celery Slaw, Toasted Brioche Roll  
Thin Sliced Roasted Turkey Breast - Applewood Smoked Bacon, Lettuce, Tomato, Avocado Aioli, Multigrain Bread  
Buffalo Mozzarella - Vine Ripe Tomatoes, Fresh Basil Pesto, Arugula, Sundried Tomato Wrap  
Grilled Vegetables - Baby Spinach, Boursin Cheese Aioli, Seeded Bun

### Add On

House Made Fried Pickles *Additional \$5 per Guest*  
House Made Potato Chips - BBQ Spiced or Truffle Parmesan *Additional \$5 per Guest*

Chef's Selection of Dessert  
*Gluten Free, Dairy Free Available Upon Request in Advance*  
Freshly Brewed Fazenda Regular and Decaffeinated Coffee, Select TEALEAVES Teas



## LUNCH BUFFETS

BOXED GRAB & GO LUNCH

THREE-COURSE PLATED LUNCH

# LUNCH BUFFETS

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## NEW ENGLAND \$120

Warm Parker House Rolls  
New England Clam Chowder,  
Oyster Crackers  
Boston Bibb Lettuce -  
Vermont Chèvre, Crispy Shallots,  
Balsamic Vinaigrette  
Baby Spinach & Frisée -  
Shaved Apples, Crumbled Blue Cheese,  
Candied Walnuts, Cider Vinaigrette  
Potato Salad -  
Applewood Smoked Bacon,  
Tarragon Buttermilk Dressing **GF**  
Grilled Flank Steak -  
Sam Adams BBQ Glaze,  
Seasonal Vegetables  
Fish & Chips -  
Local Cod, Beer Battered,  
Twice Fried Potatoes, Tartar Sauce  
Classic Lobster Roll, Butter Toasted Bun  
  
Chef's Selection of Dessert -  
*Gluten Free, Dairy Free Available  
Upon Request in Advance*  
Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas

## NORTH END \$100

Cream-less Roasted Tomato &  
Basil Soup **GF, V**  
Heirloom Tomato, Burrata Cheese,  
White Balsamic Salad **GF**  
Endive & Frisée, Shaved Apples,  
Gorgonzola, Walnut Vinaigrette **GF**  
Artisan Greens, Shaved Fennel,  
Basil Citrus Dressing **GF, V**  
Ricotta Beef Meatballs, Rigatoni,  
Pomodoro Sauce  
Chicken Milanese, Parmesan,  
Baby Tomatoes, Balsamic  
Toasted Gnocchi, Hazelnuts,  
Butternut Sage Cream  
  
Chef's Selection of Dessert -  
*Gluten Free, Dairy Free Available  
Upon Request in Advance*  
Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas

## FIELD AND HARVEST \$95

Fresh Baked Rolls, Focaccia Crostini  
Chef's Selection of Seasonal Soup  
Sweet Gem, Mixed Artisan Lettuce,  
Baby Arugula  
Multigrain Salad - Quinoa, Farro, Barley  
  
Baby Heirloom Cherry Tomatoes,  
English Cucumbers, Red Onion,  
Watermelon Radishes, Haricot Vert,  
Carrots, Chickpeas, Shaved Red  
Cabbage, Broccoli Florets, Croutons,  
Feta Cheese, Crumbled Goat Cheese,  
Dried Cranberries, Candied Pecans

### *Choice of Three All GF*

White Balsamic Vinaigrette,  
Buttermilk Ranch, Citrus Vinaigrette,  
Blue Cheese, Caesar,  
Red Wine Vinaigrette

### *Choice of Two All GF*

Garlic & Herb Roasted Chicken Breast  
Grilled Beef Tenderloin  
Grilled Salmon  
Grilled Jumbo Shrimp

Chef's Selection of Dessert -  
*Gluten Free, Dairy Free Available  
Upon Request in Advance*

Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas



## LUNCH BUFFETS

BOXED GRAB & GO LUNCH

THREE-COURSE PLATED LUNCH

# LUNCH BUFFETS

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## LATIN STREET FOOD \$100

Elote Salad  
Grilled Corn, Limi, Cotija Cheese **GF**

Tomato Avocado Salad  
Gem Lettuce, Creamy Cilantro  
Dressing **GF**

Birria Braised Beef  
Slow Cooked Beef, Quesadilla Cheese,  
Warm Tortillas **GF**

Chicharrones  
Crispy Fried Pork Belly, Sweet Plantain

Chicken Pastor  
Roasted Chicken Thighs,  
Grilled Pineapple Salsa **GF**

Arroz Con Frijoles  
Seasoned Rice & Beans **GF, V**

Warm Tortilla Chips **GF, V**

Chef's Selection of Dessert -  
*Gluten Free, Dairy Free Available  
Upon Request in Advance*

Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas

## ASIAN FUSION \$110

Sesame Caesar Salad  
Togarashi Wontons

Mandarin Salad  
Bibb Lettuce, Mandarin Oranges,  
Fried Shallot, Crumbled Feta,  
Mirin Vinaigrette

Spicy Tuna Poke Bowl  
Pickled Cucumber, Avocado

Chili Lemongrass Noodles  
Peanuts, Cilantro, Sprouts

Orange Chicken  
Ginger, Scallion, Baby Bell Pepper

Korean BBQ Braised Shortrib  
Baby Bok Choy

Furikakae Rice  
Jasmine & Forbidden Rice **GF, V**

Chef's Selection of Dessert -  
*Gluten Free, Dairy Free Available  
Upon Request in Advance*

Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas

## GOURMET BISTRO \$115

Chef's Selection of Seasonal Soup  
Shaved Brussels Sprout Salad -  
Mixed Greens, Shaved Apples,  
Toasted Walnuts, Crumbled Goat  
Cheese, Cider Vinaigrette

Baby Kale Caesar - Chopped Tuscan  
Kale, Garlic & Herb Croutons,  
Parmesan Dressing

Roasted Marble Potatoes,  
Caramelized Leeks **GF, V**

Grilled Pesto Chicken - Garlic Roasted  
Tomatoes, Mozzarella Cheese **GF**

Steak Frites - Grilled Beef Tenderloin,  
Bearnaise, Pommes Frites **GF**

Salmon Meuniere - Brown Butter,  
Lemon Capers, Hazelnuts **GF**

Chef's Selection of Dessert -  
*Gluten Free, Dairy Free Available  
Upon Request in Advance*

Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas



### LUNCH BUFFETS

BOXED GRAB & GO LUNCH

THREE-COURSE PLATED LUNCH

# BOXED GRAB & GO LUNCH

INCLUDES COOKIE, WHOLE FRUIT, BAG OF CHIPS, BOTTLE OF WATER. MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

\$78

## Choice of Two

Thin Sliced Roasted Beef -  
Caramelized Peppers & Onions, BBQ Aioli,  
Pepperjack Cheese, Kaiser Roll

Thin Sliced Roast Beef -  
Horseradish Mayo, Arugula, Shallot Jam, Brioche Roll

Chicken Caesar Wrap -  
Grilled Chicken, Gem Lettuce,  
Parmesan Dressing, Spinach Wrap

Grilled Buffalo Chicken Salad -  
Blue Cheese Aioli, Celery Slaw, Toasted Brioche Roll

Thin Sliced Roasted Turkey Breast -  
Applewood Smoked Bacon, Lettuce, Tomato,  
Avocado Aioli, Multigrain Bread

Buffalo Mozzarella -  
Vine Ripe Tomatoes, Fresh Basil Pesto,  
Arugula, Sundried Tomato Wrap

Grilled Vegetables -  
Baby Spinach, Boursin Cheese Aioli, Seeded Bun



LUNCH BUFFETS

**BOXED GRAB & GO LUNCH**

THREE-COURSE PLATED LUNCH

# THREE-COURSE PLATED LUNCH

WITH ADVANCE ENTRÉE COUNT - \$15 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$30 PER PERSON FOR CHOICE OF 3 ENTRÉES.  
AT TIME OF SEATING - \$25 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$40 PER PERSON FOR CHOICE OF 3 ENTRÉES.

\$100

Bread Rolls, Freshly Brewed Iced Tea

## STARTERS

### *Choice of One*

Cauliflower Bisque, Sultanas,  
Fried Capers **GF**

Roasted Butternut Bisque,  
Toasted Pumpkin Seeds,  
Crème Fraîche **GF**

Artisan Greens Bouquet,  
Cucumber Ribbon, Baby Tomatoes,  
White Balsamic Vinaigrette **GF, V**

Sweet Gem Lettuce, Focaccia Croutons,  
Shaved Parmesan, Parmesan Dressing

Mixed Greens, Crumbled  
Vermont Chèvre, Crispy Bacon Bits,  
Toasted Walnuts, Sherry Vinaigrette

Boston Bibb Lettuce,  
Crispy Shallots, Vermont Chèvre,  
Aged Balsamic Vinegar

## ENTRÉES

### *Choice of One*

Roasted Free Range Chicken Breast -  
Herb Smashed Potatoes,  
Shaved Asparagus Salad, Jus **GF**

Crispy Chicken Milanese - Parmesan  
& Pea Risotto, Garlic Cured Tomato,  
Balsamic Reduction

Grilled Flank Steak - Korean BBQ Glaze,  
Wasabi Whipped Potato, Baby Bok Choy

Baked Local Cod - Parsley Lemon  
Crumbs, Roasted Baby Vegetables,  
Gnocchi, Tomato Saffron Butter

Multigrain Bowl - Choice of  
Grilled Chicken or Grilled Salmon,  
Garden Herb Pesto, Crisp Vegetables,  
Lemon Herb Yogurt

Quinoa Bowl - Choice of  
Grilled Chicken or Grilled Salmon,  
Corn Salad, Marinated Tomatoes,  
Cilantro Avocado Dressing

Brown Rice Bowl - Choice of  
Grilled Chicken or Grilled Salmon,  
Teriyaki Glaze, Ginger Soy Slaw,  
Pickled Cucumber

Lemon & Herb Baked Salmon -  
Crème Fraîche Potato, Cucumber  
Fennel Salad, Fried Capers **GF**

Burgundy Braised Short Rib -  
Black Truffle Orzo, Asparagus,  
Heirloom Carrot, Burgundy Jus

## VEGETARIAN OPTIONS

Crispy Herb Polenta Cake -  
Roasted Seasonal Vegetables,  
Red Pepper Coulis **GF, V**

Roasted Zucchini -  
Ratatouille Vegetables, Quinoa Pilaf,  
Heirloom Tomato Reduction **GF, V**

Truffle Campanelle Pasta -  
Herb Toasted Crumbs

Maple Roasted Butternut Squash -  
Sage & Butternut Squash Risotto

## DESSERTS

### *Choice of One*

Tiramisu - Espresso,  
Whipped Mascarpone Cream

Strawberry Tres Leches - Sweet Vanilla  
Cream Cake, Strawberry Coulis

Carrot Cake -  
Triple Cream Cheese Frosting

Coconut Caramel Madeleines -  
Dipped in Chocolate Caramel,  
Toasted Coconut

Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas



LUNCH BUFFETS

BOXED GRAB & GO LUNCH

**THREE-COURSE PLATED LUNCH**

# RECEPTION

ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## HORS D'OEUVRES

\$10 per Piece

### COLD

Fresh Mozzarella, Cherry Tomato, Olive, Basil Aioli **GF**  
Brioche Toast, Whipped Goat Cheese,  
Dried Cranberries, Toasted Walnuts  
Jumbo Shrimp, Horseradish Cocktail Sauce **GF**  
Mini Lobster Roll  
Spicy Tuna Tartar, Forbidden Rice Cake  
Tuna Taco, Wasabi Aioli, Taco Shell  
Prosciutto Wrapped Burrata Cheese,  
Caramelized Pear/Peach \*Fruit Seasonal **GF**  
Crispy Tomato Polenta, Pesto Goat Cheese **GF**  
Beet Falafel, Cilantro Spiced Yogurt  
Douzo Sushi  
Avocado Vegetable Summer Roll **GF, V**  
Roasted Tomato & Whipped Mozzarella Tart  
Smoked Salmon, Persian Cucumber,  
Caper Dill Neufchâtel Cheese **GF**

### HOT

Wild Mushroom Arancini, Lemon Basil Crème Fraîche  
Vegetable Spring Roll, Sweet Chili Sauce  
Pan Seared Vegetable Pot Sticker, Truffle Ponzu  
Herb Fried Mozzarella, Tomato Basil Jam  
Crispy Cauliflower, Ginger Chili Glaze  
Ham & Cheese 'Croque Monsieur'  
Peking Ducking Pancake, Scallion, Hoisin Glaze  
Korean BBQ Beef Skewer  
Yakitori Chicken Skewer  
Pan Seared Pork Gyoza, Sesame Soy  
Mini Truffle Burger Slider, Melted Brie, Red Onion Jam  
Crispy Chicken Quesadilla, Pico de Gallo, Sour Cream  
Fried Buffalo Chicken Bite, Frank's Red Hot, Blue Cheese  
Herb Crusted Baby Lamb Chop, Rosemary Jus **GF**  
Mini Beef Wellington, Bearnaise Aioli  
Tiny Twice Baked Potato, Bacon, Cheddar, Sour Cream  
Crab Cake, Horseradish Remoulade  
Lobster Beignet, Smoked Chili Aioli  
Crispy Firecracker Shrimp, Kimchi Aioli  
Chicken & Sage Meatball, Sam Adams Reduction  
Potato & Manchego Cheese Croquette, Lemon Aioli  
Lobster Quesadilla, Whipped Avocado  
Quinoa & Herb Stuffed Mushroom **GF, V**  
Crispy Parmesan Fried Zucchini, Lemon Saffron Aioli



## RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

# RECEPTION DISPLAYS

DISPLAYS AND STATIONS ARE BASED ON 120 MINUTES OF SERVICE. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL. ALL DISPLAYS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## CHEF'S SELECTION OF ARTISAN CHEESES \$34

Grapes, Candied Nuts,  
House Made Jam, Honeycomb  
Freshly Baked Breads and Crackers

## ANTIPASTO \$36

Mixed Olives, Baby Artichokes,  
Roasted Tomatoes, Roasted Peppers,  
Grilled Eggplant, Basil Pesto  
Marinated Mozzarella, Parmesan  
Freshly Baked and Toasted Breads

## CHARCUTERIE BOARD \$38

Chef's Selection of Fresh and  
Aged Charcuterie, Grain Mustard,  
Olive Tapenade, Cornichons  
Freshly Baked Breads

## FARMER'S BOARD \$54

Chef's Selection of Cheese &  
Aged Charcuterie, Grain Mustard,  
Cornichons, Grapes, Candied Nuts,  
House Made Jam, Honeycomb  
Freshly Baked Breads and Crackers

## ASIAN STREET FOOD \$57

*Optional Chef Attendant \$250*

### Choice of Four

Steamed Pork Buns  
Stir Fried Noodles  
Korean BBQ Beef Satay  
Thai Street Fries **v**  
Crab Rangoon Dip, Wonton Chips  
Peking Duck Spring Roll  
Hot Crunchy Vegetable Spring Rolls  
Sweet Chili Dipping Sauce **v**  
Spicy Thai Beef Salad  
Cucumber, Coriander,  
Sweet Gem Lettuce, Red Chili  
Pan Seared Pot Stickers  
(Pork or Vegetable **v**)  
Chili Garlic Sauce, Spicy Mustard,  
Ginger Scallion Soy  
Kung Pao Chicken Stir Fry,  
Steamed Rice

Chinese Roast Pork Belly  
(Station Attendant Required)  
Pickled Cucumber, Steamed Buns

## RAW BAR \$65

Freshly Shucked Oysters **GF**  
Freshly Shucked Clams **GF**  
Chilled Colossal Shrimp **GF**  
Cracked Maine Lobster **GF**  
Shallot Red Wine Mignonette,  
American Cocktail Sauce, Lemons,  
Limes, Hot Sauce, Horseradish

## DOUZO SUSHI \$68

*Live Roller \$600 if Needed*

### *5 Pieces per Guest*

Nigiri - Tuna, Salmon, Shrimp  
Maki Roll - Salmon, Spicy Tuna,  
Shrimp Tempura, Spider Roll,  
California Roll, Garden Roll  
Soy Sauce, Wasabi, Pickled Ginger

## NEW ENGLAND \$58

Classic New England Clam Chowder,  
Oyster Crackers  
Crab Cakes, Old Bay Aioli  
Traditional Lobster Rolls  
Fish & Chips, House Made Tartar Sauce

## DIM SUM & POTSTICKER \$38

### Choice of Three

Chicken Dim Sum  
Beef Dim Sum  
Pork Dim Sum  
Shrimp Dim Sum  
Vegetable Dim Sum **v**  
Chicken Pot Sticker  
Beef Pot Sticker  
Pork Pot Sticker  
Shrimp Pot Sticker  
Vegetable Pot Sticker **v**  
Chili Garlic Sauce, Spicy Mustard,  
Ginger Scallion Soy



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

# RECEPTION DISPLAYS

DISPLAYS AND STATIONS ARE BASED ON 120 MINUTES OF SERVICE. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL. ALL DISPLAYS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## FLAT BREAD PIZZA SHOP \$32

Served with Crispy Fried Mozzarella, Basil Marinara

### Choice of Two

Buffalo Chicken

Bacon Chicken Ranch

Pepperoni

Margarita

Spinach, Olive & Feta

## SLIDER BAR \$38

Served with Crispy French Fries

### Choice of Two

Cheddar Burger, Lettuce, Tomato, Ketchup

Crab Cake, Old Bay Aioli, Crunchy Slaw

Chicken Parmesan

Miniature All Beef Hot Dogs, Ketchup, Mustard, Relish

Barbeque Pulled Pork, House Made Coleslaw

Fried Portabella, Shallot Jam, Boursin Aioli

Sausage & Peppers, Caramelized Onions

Beer Battered Onion Rings -  
*Add \$4 per Guest*

Truffle Parmesan Fries -  
*Add \$4 per Guest*

## COMFORT FOOD \$45

Vermont Cheddar Baked Mac & Cheese

Crispy Chicken Tenders

Dipping Sauces - Buffalo, Ranch, BBQ

All Beef Franks in a Blanket

Honey Mustard

### Choice of One

Crispy French Fries

Beer Battered Onion Rings

House Made Fried Pickles

House Made Chips Truffle Parmesan

## TACO PARTY \$50

Warm Flour Tortillas

Chipotle Lime Shrimp

Adobo Grilled Chicken Breast

Birria Shredded Beef

Accompanied with:  
Red Cabbage Slaw, Cilantro & Lime Crema, Queso Fresco, Pico de Gallo, Guacamole

## SALAD STATION \$36

### Choice of 2 Salads

Gem Lettuce

Vermont Chèvre, Crispy Shallots, Balsamic Vinaigrette

Artisan Greens Bouquet, Cucumber Ribbon, Baby Tomatoes, Shaved Manchego Cheese, White Balsamic Vinaigrette **GF**

Endive Salads, Mandarin Oranges, Toasted Walnuts, Crumbled Feta Cheese, Citrus Vinaigrette **GF**

Add Grilled Chicken **GF** *Add \$15*

Add Grilled Shrimp **GF** *Add \$18*

Add Grilled Salmon **GF** *Add \$22*



RECEPTION

**RECEPTION DISPLAYS**

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

# ACTION STATIONS

ACTION STATIONS ARE BASED ON 120 MINUTES OF SERVICE. STATION ATTENDANT REQUIRED \$250 PER 75 GUESTS.  
ALL STATIONS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## MEZZE TABLE \$46

Pita Bread, Pita Chips  
Baba Ghanoush, Hummus, Tabbouleh, Fattoush, Marinated Feta and Olives  
Shawarmas, Harissa Grilled Chicken  
Cucumber, Onion, Tomato, Lettuce, Parsley, Pickled Gherkins  
Tartar Sauce, Cucumber Yogurt Sauce

## ITALIAN FEAST \$54

Mini Beef & Ricotta Meatballs  
Fried Cheese Ravioli, Spicy Marinara  
Whipped Burrata, Hazelnuts, Golden Raisins, Honey, Crostini

### *Choice of Two*

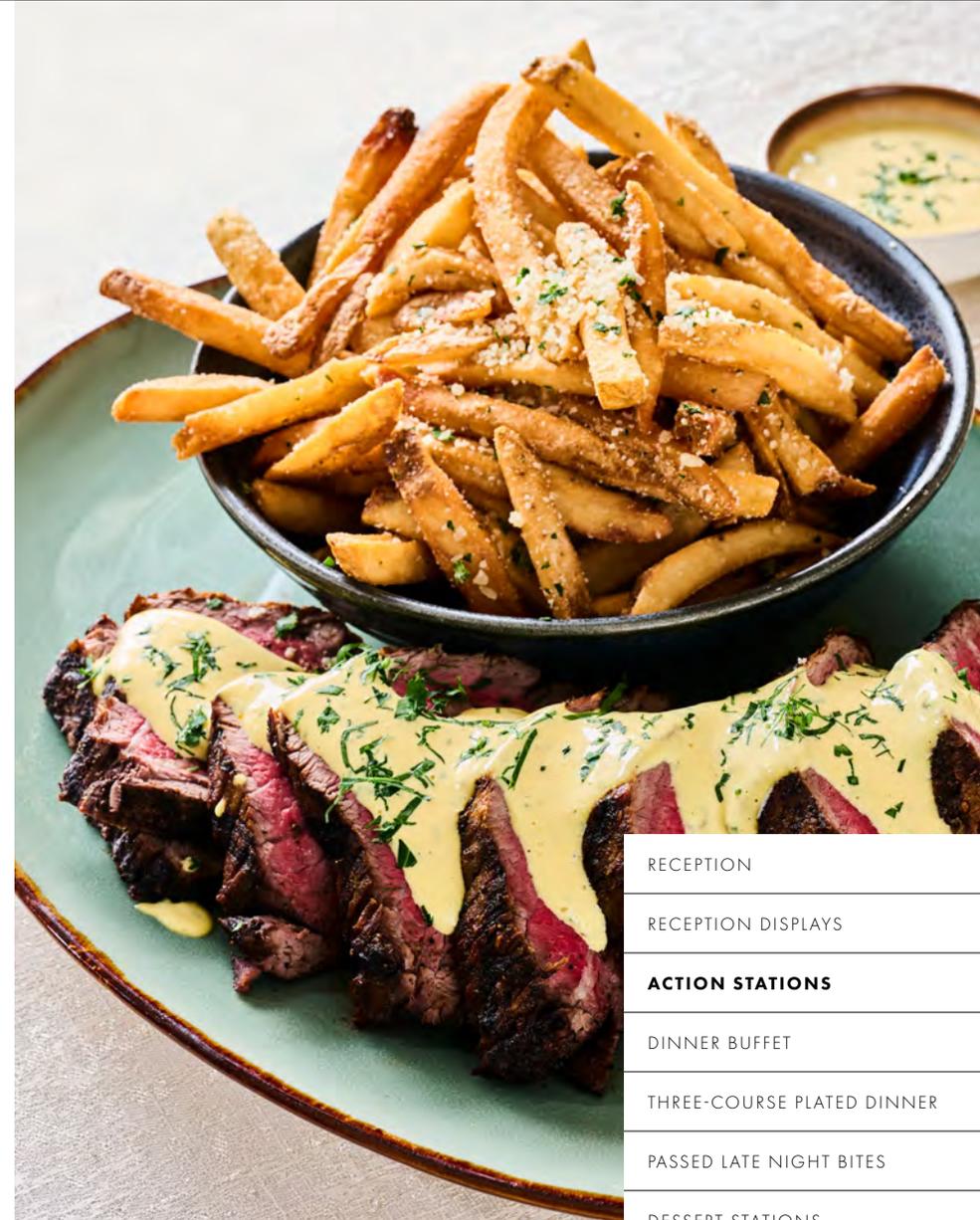
*Each Choice Can be Prepared with Penne Pasta or Risotto* **GF**

Butternut Squash, Mascarpone, Toasted Pumpkins Seeds  
Foraged Mushrooms, Crème Fraiche, Truffles, Parmesan  
Short Rib, Manchego Cheese, Crispy Shallots  
Lobster, Saffron, Roasted Tomatoes

## CHEF'S CARVING CORNER

*One Station Attendant Required per 75 Guests*

Grilled Tenderloin of Beef - Vermont Cheddar Whipped Potatoes, Red Wine Jus **GF** \$48  
Roasted Prime Sirloin - Red Onion Jam, Fingerling Potatoes **GF** \$52  
Tomahawk Ribeye Chop - Roasted Peppers & Onions, Cilantro Herb Pesto **GF** \$56  
Truffle Roasted Chicken Breast - Cipollini Onions, Wild Mushrooms, Herb Jus **GF** \$33  
Free Range Turkey Breast - Brioche Stuffing, House Made Cranberry Sauce \$35  
Roasted Rack of American Lamb - Eggplant, Artichokes, Tomatoes, Herb Yogurt **GF** \$44



RECEPTION

RECEPTION DISPLAYS

**ACTION STATIONS**

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

# DINNER BUFFET

DINNER BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.

\$190

## STARTERS

### Choice of Three

Crab Chowder, Herb Croutons  
Cauliflower Bisque, Sultanas **GF**

Cream-less Butternut Bisque,  
Toasted Pumpkin Seeds **GF, V**

Artisan Greens Bouquet,  
Cucumber Ribbon, Baby Tomatoes,  
Shaved Manchego Cheese,  
White Balsamic Vinaigrette **GF**

Sweet Gem Lettuce, Parmesan  
Dressing, Focaccia Croutons,  
Shaved Parmesan

Roasted Baby Beet, Artisan Greens,  
Goat Cheese, Candied Pecans,  
Aged Balsamic

Shaved Brussels Sprout Salad,  
Mixed Greens, Shaved Apples,  
Toasted Walnuts, Crumbled Goat  
Cheese, Cider Vinaigrette **GF**

Garden Kale Salad, Baby Watercress,  
Red Cabbage, Carrots,  
Peppers, Watermelon Radish,  
Petite Herbs, Crispy Chickpeas,  
Carrot Ginger Vinaigrette

Heirloom Tomatoes, Fresh Mozzarella,  
Basil, Olive Oil, Balsamic, Sea Salt **GF**

## ENTRÉES

### Choice of Three

Chicken Piccata, Sautéed Broccoli Rabe,  
Lemon Caper Butter

Rotisserie Chicken Breast, Pearl Onions,  
Caramelized Peppers, Jus **GF**

Grilled Chicken Breast, Wild Mushroom  
& Leeks, Mustard Jus **GF**

Braised Short Ribs, Baby Carrots, Peas,  
Red Wine Jus **GF**

Grilled Beef Tenderloin, Crispy Onions,  
Truffle Bearnaise

Roasted Beef Tenderloin, Creamed  
Spinach, Porcini Mushroom Jus **GF**

Baked Local Cod, Toasted Brioche  
Crumbs, Lemon Parsley Butter

Pan Seared Chilean Sea Bass, Baby Bok  
Choy & Shitake Mushrooms, Miso Glaze

Baked Lobster Macaroni, Baby Shell  
Pasta, Cheddar Mornay Sauce,  
Butter Crumbs

Mushroom Ravioli, Wilted Arugula,  
Garlic Cured Tomatoes,  
Parmesan Cream

Gnocchi Pomodoro, Warm Ricotta,  
Pesto Marinara

Rigatoni, Roasted Garlic Parmesan  
Cream, Sautéed Broccoli

## SIDES

### Choice of Two

Vermont Cheddar Whipped Potatoes **GF**

Garlic & Herb Marble Potatoes,  
Caramelized Shallots **GF, V**

Roasted Baby Squash & Zucchini **GF, V**

Grilled Asparagus **GF, V**

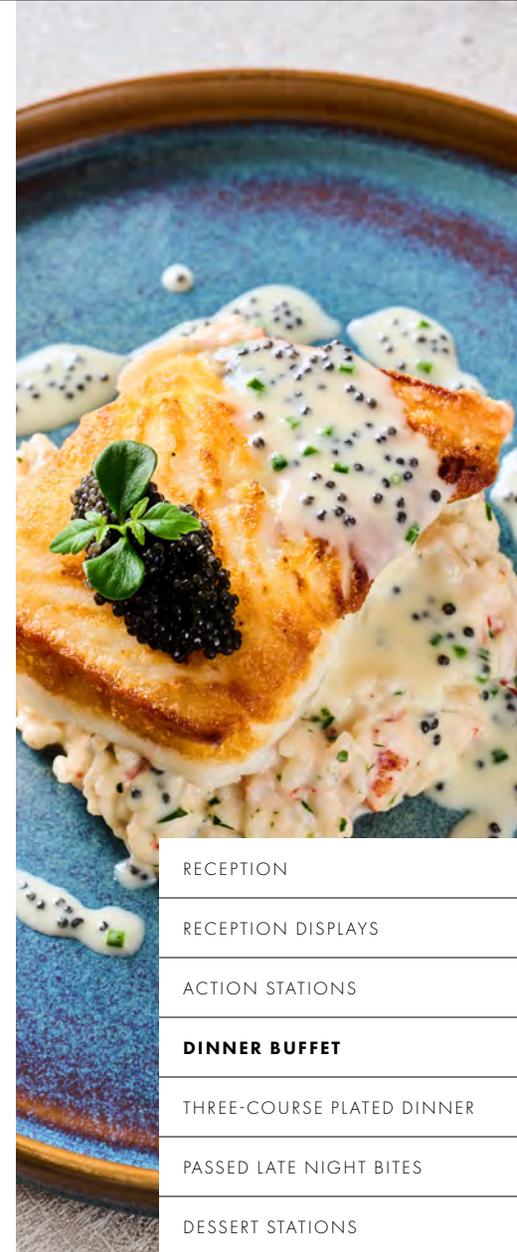
Fried Brussels Sprouts,  
Parmesan Cheese

Haricot Vert, Shallot Butter **GF**

Baby Carrots, Honey Butter **GF**

Chef's Selection of Two Desserts

Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

**DINNER BUFFET**

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

# THREE-COURSE PLATED DINNER

WITH ADVANCE ENTRÉE COUNT - \$15 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$30 PER PERSON FOR CHOICE OF 3 ENTRÉES.  
AT TIME OF SEATING - \$25 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$40 PER PERSON FOR CHOICE OF 3 ENTRÉES.

\$155

Bread Rolls

## STARTERS

### *Choice of One*

Crab Chowder, Old Bay Crostini

Artisan Greens Bouquet - Cucumber Ribbon, Baby Tomatoes, Whipped Goat Cheese, White Balsamic Vinaigrette **GF**

Roasted Beet - Artisan Greens, Burrata Cheese, Candied Pecans, Aged Balsamic

Heirloom Tomato Salad - Arugula & Frisée, Burrata Cheese, Garlic Herb Crostini

Grilled & Chilled Asparagus Salad - Manchego & Lemon Aioli, Crispy Poached Egg

Baby Gem Lettuce - Shaved Parmesan, Focaccia Croutons, Creamy Parmesan Dressing

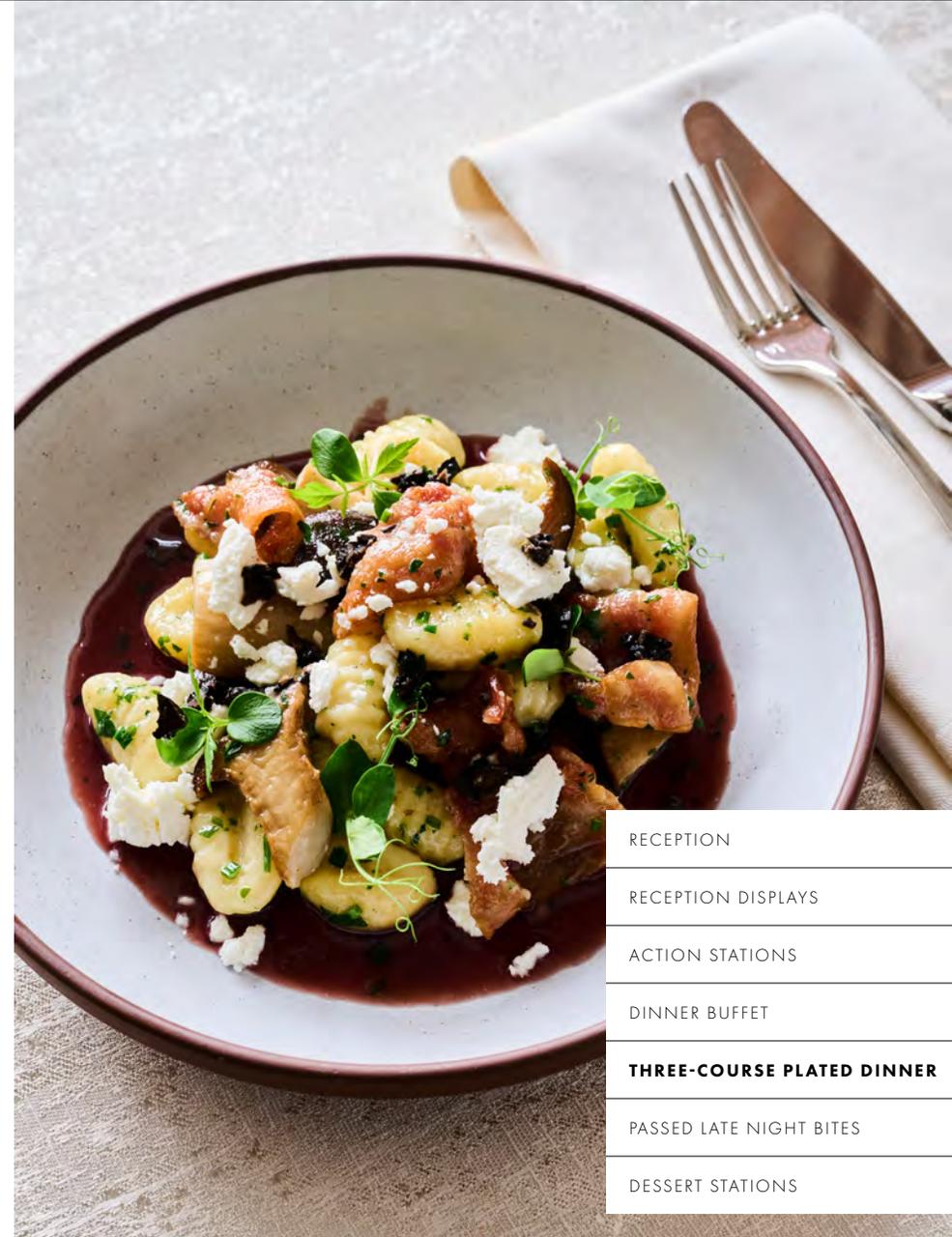
Mushroom Risotto - Melted Leeks, Porcini Cream, Toasted Parmesan **GF**

Potato Gnocchi - Truffle Red Wine Butter, Sauteed Mushrooms, Goat Cheese, Smoked Bacon

Gem Lettuce & Endive Salad, Vermont Chevre, Crispy Shallots, Apple Cider Vinaigrette

CONTINUATION OF COURSES ON NEXT PAGE

CATERING AT MANDARIN ORIENTAL, BOSTON



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

**THREE-COURSE PLATED DINNER**

PASSED LATE NIGHT BITES

DESSERT STATIONS

# THREE-COURSE PLATED DINNER

WITH ADVANCE ENTRÉE COUNT - \$15 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$30 PER PERSON FOR CHOICE OF 3 ENTRÉES.  
AT TIME OF SEATING - \$25 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$40 PER PERSON FOR CHOICE OF 3 ENTRÉES.

## ENTRÉES

### Choice of One

*Choice of Two Entrées with Advance Entrée Count at an Additional \$15 per Person  
Choice of Three Entrées with Advance Entrée Count at an Additional \$30 per Person*

Seared Pesto Chicken Breast - Goat Cheese Pommes Purée, Roasted Peppers & Broccolini, Jus **GF**

Panko Crusted Chicken Breast - Spinach & Mozzarella, Tomato Coulis, Broccoli Rabe, Roasted Baby Tomatoes

Garlic & Herb Grilled Chicken Breast - Lemon & Pea Risotto, Shaved Fennel Salad, Balsamic Reduction **GF**

Marsala Braised Short Rib - Mascarpone Polenta, Sauteed Mushrooms & Greens, Roasted Cipollini Onion **GF**

Pan Seared Beef Tenderloin - Dauphinoise Potato, Haricot Vert & Baby Carrots, Cipollini Onion Jus

Roasted Prime Sirloin - Potato Broccoli Cheddar Purée, Broccolini, Crispy Onion, Bearnaise Sauce

Grilled Beef Tenderloin - Truffle Smashed Potatoes, Asparagus, Red Onion Jam, Onion Strings Bordelaise Sauce

Grilled Bone-In Rib Eye - Roasted Mushrooms, Cipollini Onion, Parmesan Whipped Potato, Bordelaise Sauce **GF** \$20

Pan Roasted Prime Sirloin, Colossal Shrimp - Garlic And Herb Butter, Grilled Asparagus, Saffron Whipped Potato, Red Wine Jus **GF** \$25

Pan Seared Chilean Sea Bass - Lobster Risotto, Champagne & Caviar Beurre Blanc **GF** \$15

Potato Crusted Cod - Lobster Butter, Asparagus & Heirloom Carrot Ragout

Pan Seared Salmon - Creamed Brussels Sprouts, King Oyster Mushroom, Cipollini Onion, Red Wine Jus **GF**

Baked Local Cod - Parsley Lemon Crumbs, Roasted Baby Vegetables, Gnocchi, Tomato Saffron Butter

## VEGETARIAN OPTIONS

Crispy Herb Polenta Cake -  
Roasted Seasonal Vegetables,  
Red Pepper Coulis **GF, V**

Roasted Zucchini - Ratatouille  
Vegetables, Quinoa Pilaf,  
Heirloom Tomato Reduction **GF, V**

Truffle Campanelle Pasta -  
Herb Toasted Crumbs

Maple Roasted Butternut Squash -  
Sage & Butternut Squash Risotto

## DESSERTS

### Choice of One

Chocolate Bliss - Decadent Chocolate  
Cake, Chocolate Ganache,  
Whipped Cream

New York Style Cheesecake - New York  
Style, Topped with Berries and Coulis

Apple Crisp Tart - Oat Streusel,  
Vanilla Ice Cream, Caramel Sauce

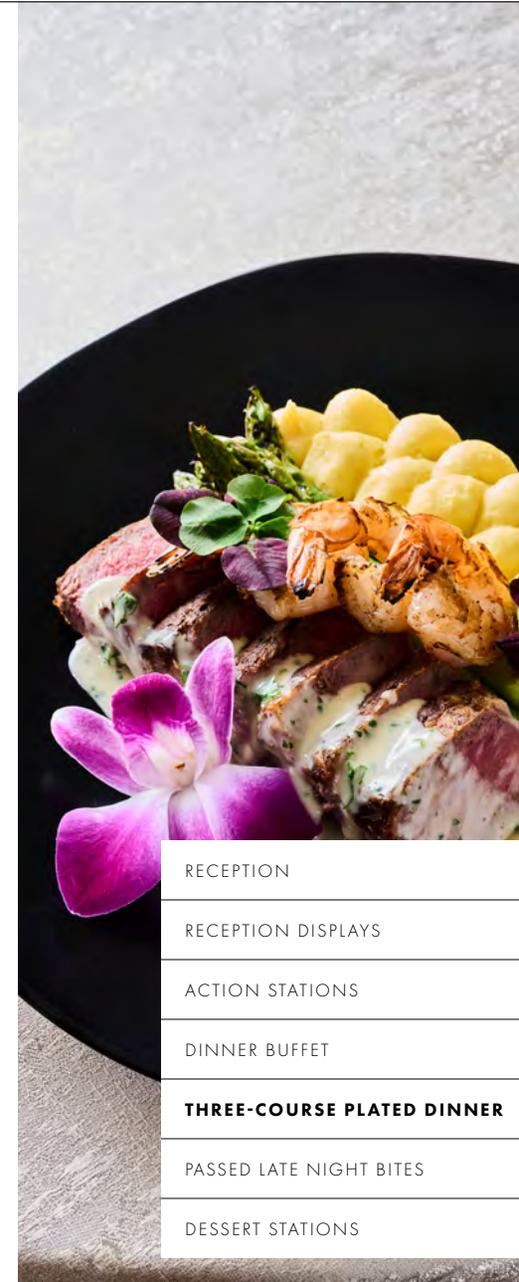
Strawberry Tres Leches - Sweet Vanilla  
Cream Cake, Strawberry Compote

Chocolate Mousse Crunch Bar -  
Salted Caramel Ice Cream

Bananas Foster Tart - Vanilla Custard,  
Caramelized Bananas, Whipped Cream

Family Style Petit Plate  
+\$30 per Person, Select 5 from  
*Build Your Own Dessert Station*

Freshly Brewed Fazenda  
Regular and Decaffeinated Coffee,  
Select TEALEAVES Teas



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

**THREE-COURSE PLATED DINNER**

PASSED LATE NIGHT BITES

DESSERT STATIONS

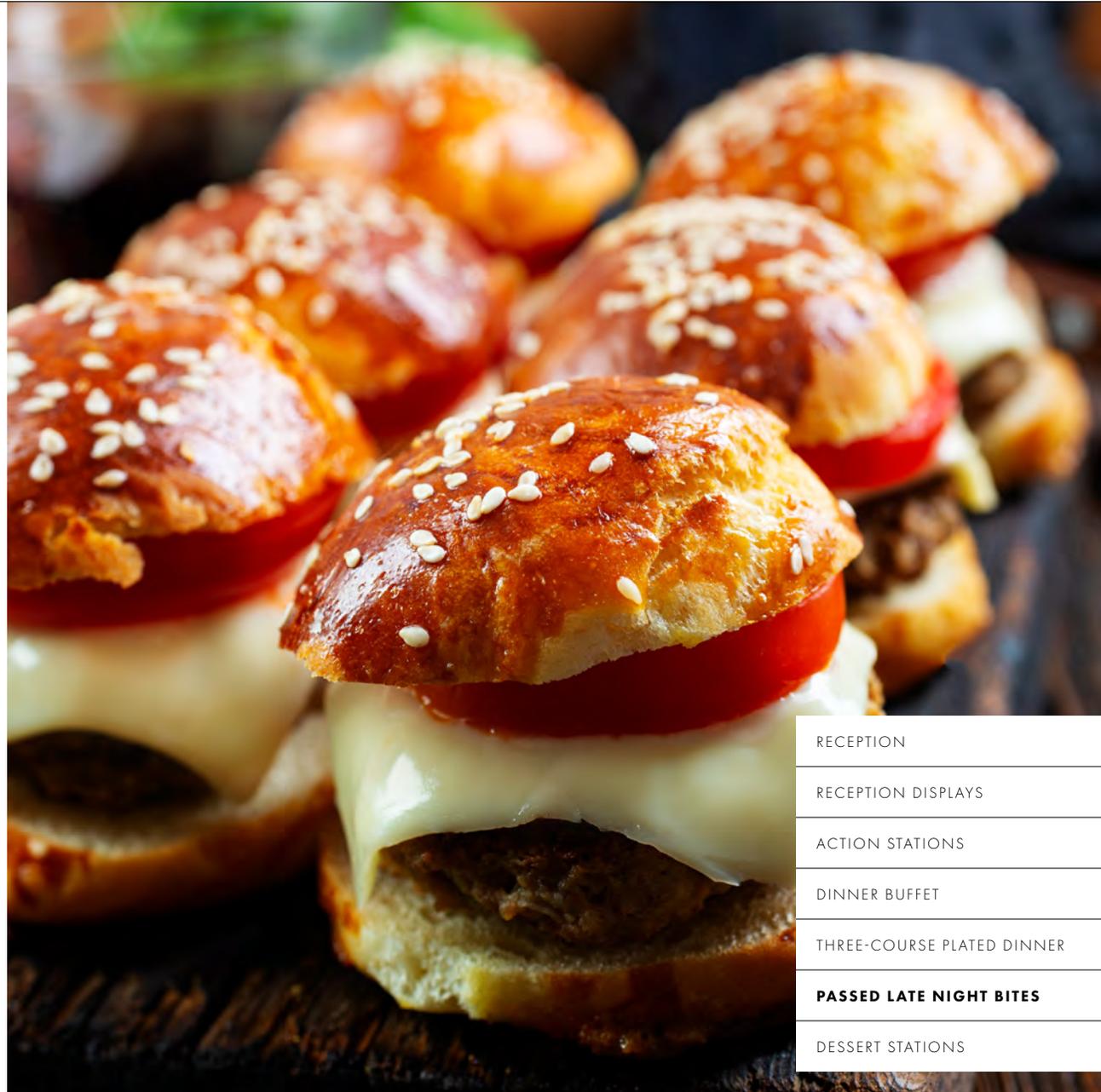
# PASSED LATE NIGHT BITES

ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

\$12 per Piece

Meatball Slider, Mozzarella Cheese, Marinara  
Truffle Grilled Cheese, Apple Butter, Sourdough  
Buffalo Chicken Meatballs  
Fried Chicken & Waffles Skewer, Maple Hot Honey  
All Beef Franks in a Blanket, Ketchup, Dijon Mustard  
Crispy Cheddar Chive Potato, Garlic & Herb Dip  
Fried Mozzarella, Basil Marinara

Mini Burgers and Fries \$16 per Piece



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

**PASSED LATE NIGHT BITES**

DESSERT STATIONS

# DESSERT STATIONS

ALL DESSERT STATIONS ARE BASED ON 90 MINUTES OF SERVICE.  
ALL STATIONS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## COFFEE & DOUGHNUTS \$30

Mini Frozen Coffees (Vanilla & Caramel)

### Choice of Three Flavors of Doughnuts

Sugar Dusted Jelly Donut  
Boston Cream Pie  
Apple Spiced  
Pumpkin Spiced  
Sugar Dusted Nutella  
Toasted Coconut

## CHOCOLATE INDULGENCE \$45

Valrhona Dark Chocolate Milkshake  
Triple Chocolate Mousse Crunch Bars  
Caramel Chocolate & Coconut Dipped Madeleines  
White Chocolate Peppermint Brownies

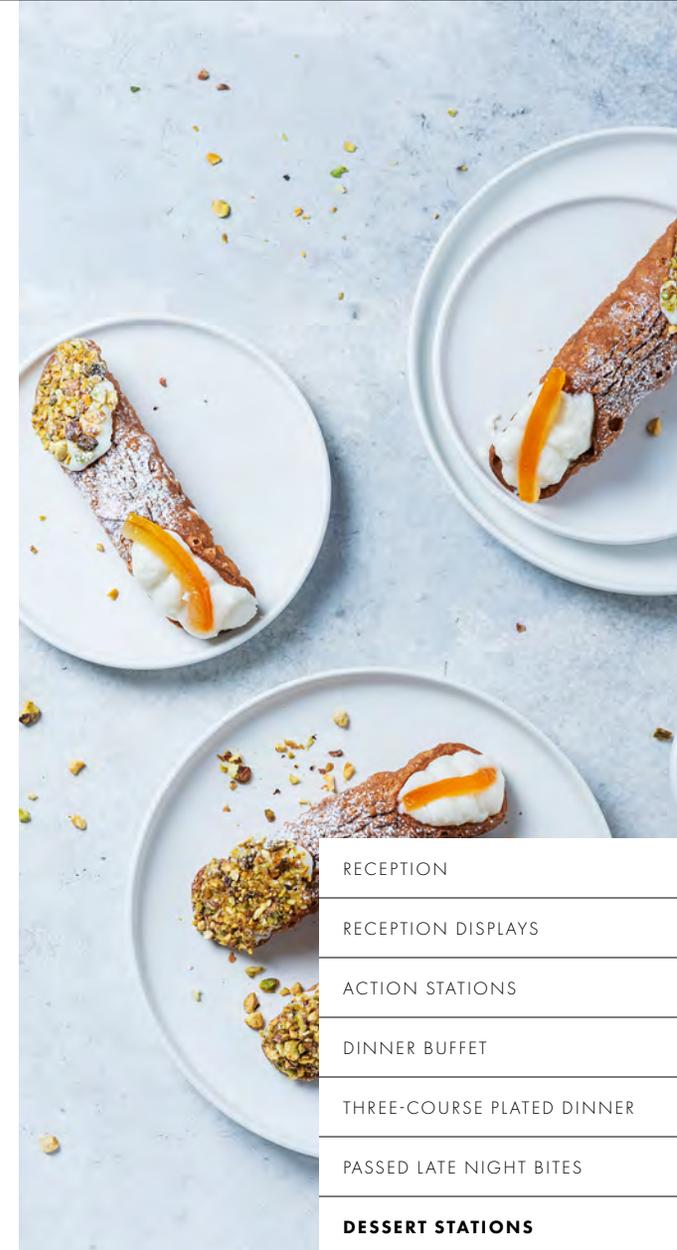
## NORTH END \$42

Cannoli - Pistachio, Chocolate  
Sfogliatella - Sweet Whipped Ricotta Cream,  
Flaky Pastry  
Biscotti - Dark and White Chocolate  
Tiramisu

## BUILD YOUR OWN DESSERT BUFFET \$47

### Choice of Five

Chocolate Mousse Cake  
Lemon Raspberry Bars  
Fresh Fruit Tarts  
Chef's Selection of French Macaroons **GF**  
Chef's Selection of Brownies & Blondies  
Chef's Selection of Cupcakes  
Boston Cream Pie  
Chocolate Whoopie Pie, Buttercream Frosting  
Crème Brulee Tarts  
Strawberry Shortcake Parfaits  
Individual Tiramisu  
Chocolate Flourless Cake  
Mini Carrot Cake  
Apple Crisp Tarts  
Cannolis - Chocolate Chip & Pistachio  
Mini Milkshakes, Chocolate & Vanilla **GF**  
Chef's Selection of Assorted Cookies & Milk  
Mini Lemon Meringue Pie  
Smore's Tarts  
Chocolate Covered Strawberries **GF**  
Mini Key Lime Pie  
Strawberry Tres Leches  
Raspberry White Chocolate Cake  
Chocolate Mousse Crunch Bar  
Assorted Beignets - Chocolate, Jelly, Sugar Dusted  
Mini Cheesecakes



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

**DESSERT STATIONS**

# DESSERT STATIONS

ALL DESSERT STATIONS ARE BASED ON 90 MINUTES OF SERVICE.  
ALL STATIONS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

## CREPES & WAFFLES STATION \$45

Crepes & Bubble Waffles

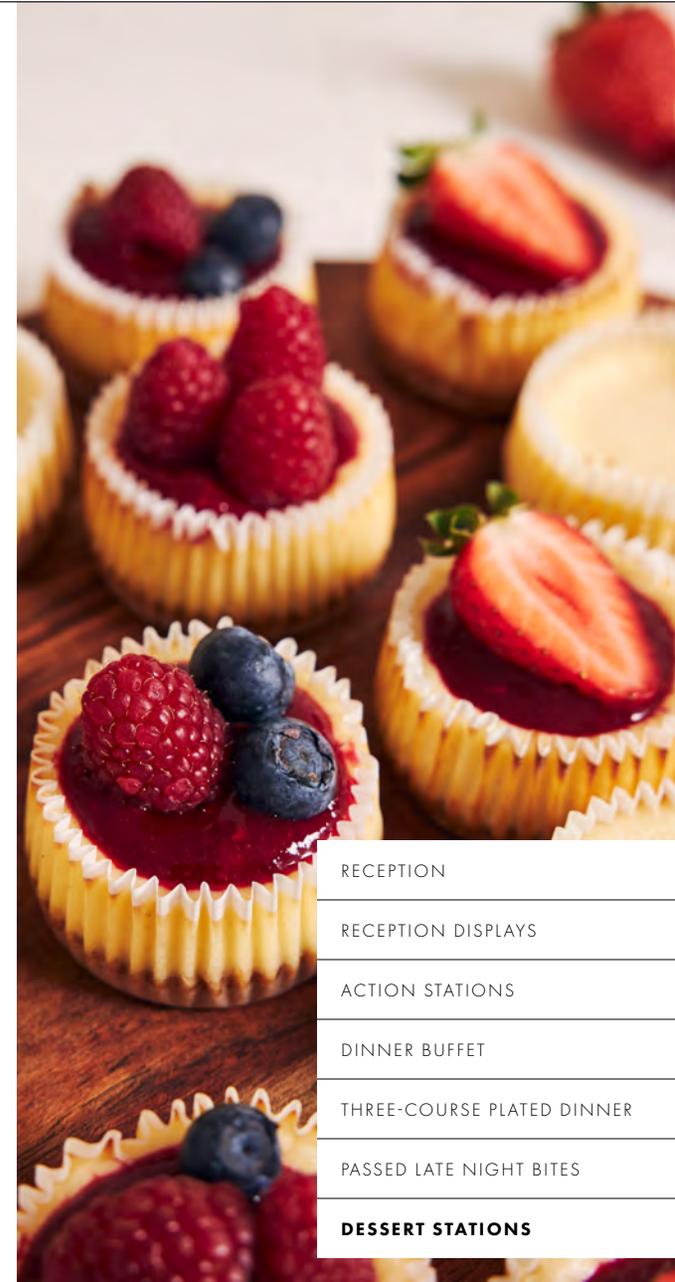
Assorted Toppings

- Chocolate Whipped Cream
- Bourbon Vanilla Whipped Cream
- Espresso Kahlua Whipped Cream
- Shaved Chocolate
- Toasted Coconut
- Berries
- Chocolate Sauce
- Salted Caramel Sauce

Dedicated Chef Required 1 per 75 Guests

## PASSED DESSERTS \$9 PER PIECE

- Lemon Raspberry Bars
- Chef's Selection of French Macaroons **GF**
- Chef's Selection of Brownies & Blondies
- Chocolate Whoopie Pie, Buttercream Frosting
- Mini Cannolis - Chocolate Chip & Pistachio
- Mini Lemon Meringue Pie
- Smore's Tarts
- Chocolate Covered Strawberries **GF**
- Mini Key Lime Pie
- Chocolate Mousse Crunch Bar
- Assorted Beignets - Chocolate, Jelly, Sugar Dusted
- Mini Cheesecakes
- Mini Chocolate Chip Cookie Ice Cream Sandwich
- Mango Lime Squares **GF, V**
- Chocolate Caramel Bites **GF, V**



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

**DESSERT STATIONS**

# BAR PACKAGES

BAR PACKAGES INCLUDE MINERAL AND SPRING WATER, SOFT DRINKS, FRUIT JUICES, AND GARNISH. BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

## GOLD BAR PACKAGE

Choice of Two Signature Cocktails  
\$6 per Person

First Hour \$39  
Each Additional Hour \$17

Bourbon - Straight Bulleit Bourbon  
Gin - Tanqueray, London Dry  
Rum - Bacardi Superior  
Scotch - Dewar's 12 Year  
Tequila - Casamigos Blanco  
Vodka - Tito's  
Kahlua  
Baileys  
Hennessy VS Cognac

## PLATINUM BAR PACKAGE

Choice of Two Signature Cocktails  
\$6 per Person

First Hour \$48  
Each Additional Hour \$19

Bourbon - Woodford Reserve  
Gin - Hendricks / Sipsmith  
Rum - Smith & Cross /  
Plantation 3 Star Rum  
Scotch - Chivas Regal /  
Johnnie Walker Black  
Tequila - Patron Silver /  
Don Julio Blanco  
Vodka - Belvedere / Grey Goose  
Kahlua  
Baileys  
Hennessy VS Cognac

## HOUSE WINE SELECTIONS

*Available for Both Gold Bar Package  
and Platinum Bar Package*

Bisol "Jeio" Prosecco Brut DOC  
Carpe Diem, Chardonnay,  
Anderson Valley, California  
Sokol Blosser "Evolution", Pinot Noir  
Willamette Valley, Oregon

## BEER SELECTIONS

*Available for Both Gold Bar Package  
and Platinum Bar Package*

Bud Light - Missouri, USA  
Harpoon - Indian Pale Ale,  
Massachusetts, USA  
Paulaner - Thomas Bräu, Non-Alcoholic,  
Federal Republic of Germany  
Heineken - Pale Lager, Netherlands  
Amstel Light - Lager, Holland  
Samuel Adams - Boston Ale,  
Massachusetts, USA  
Grey Lady - Nantucket,  
Massachusetts, USA

### Beverage Policies

In accordance with the Massachusetts Liquor License, all alcoholic beverages must be dispensed by hotel employees and purchased from the hotel. Massachusetts State Law requires that persons be a minimum of 21 years of age to consume alcoholic beverages. All members of your party must be able to provide positive identification to be served. Mandarin Oriental, Boston strictly reserves the right to refuse alcohol service to anyone. It is unlawful to serve alcohol to anyone who appears to be intoxicated. Please kindly note that Mandarin Oriental, Boston strictly prohibits serving shots or permitting speed drink.



### BAR PACKAGES

HOSTED BAR ON CONSUMPTION

WINE MENU

COCKTAILS

# HOSTED BAR ON CONSUMPTION

BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

## GOLD BAR PACKAGE

\$19 per Drink

Bourbon - Straight Bulleit Bourbon  
Gin - Tanqueray, London Dry  
Rum - Bacardi Superior  
Scotch - Dewar's 12 Year  
Tequila - Casamigos Blanco  
Vodka - Tito's  
Kahlua  
Baileys  
Hennessy VS Cognac

Martinis, Manhattans,  
Signature Cocktails  
\$24 per Drink

## PLATINUM BAR PACKAGE

\$21 per Drink

Bourbon - Woodford Reserve  
Gin - Hendricks / Sipsmith  
Rum - Smith & Cross /  
Plantation 3 Star Rum  
Scotch - Chivas Regal /  
Johnnie Walker Black  
Tequila - Patron Silver /  
Don Julio Blanco  
Vodka - Belvedere / Grey Goose  
Kahlua  
Baileys  
Hennessy VS Cognac

Martinis, Manhattans,  
Signature Cocktails  
\$26 per Drink

## WINE SELECTIONS

*Please See Wine Menu for Selections*

## BEER SELECTIONS

Domestic \$10  
Imported and Craft \$12

Bud Light - Missouri, USA  
Harpoon - Indian Pale Ale,  
Massachusetts, USA  
Paulaner - Thomas Bräu, Non-Alcoholic,  
Federal Republic of Germany  
Heineken - Pale Lager, Netherlands  
Amstel Light - Lager, Holland  
Samuel Adams - Boston Ale,  
Massachusetts, USA  
Grey Lady - Nantucket,  
Massachusetts, USA

Mineral Water, Soft Drinks,  
and Assorted Juices

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BAR PACKAGES

HOSTED BAR ON CONSUMPTION

WINE MENU

COCKTAILS

# WINE MENU

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## SPARKLING WINE & CHAMPAGNE

### PROSECCO

Familiga Pasqua - Extra Dry, Prosecco DOC, Italy \$70

Bisol "Jeio" Prosecco - Brut DOC, Italy \$75

Nino Franco "Rustico" - Valdobbiadene, Prosecco Superiore DOCG, Italy \$90

### DOMESTIC BUBBLES

Scharffenberger Cellars - Brut Rosé, Anderson Valley, CA \$115

Roederer Estate Winery - Brut, Anderson Valley, CA \$125

### CHAMPAGNE

Nicolas Feuillatte - NV Brut Champagne, France \$165

GH Mumm "Grand Cordon" - Brut, Champagne, France \$175

Perrier-Jouet "Grand-Brut" - Brut, Champagne, France \$225

Louis Roederer "Collection" - Brut, Champagne, France \$175

Laurent-Perrier - Brut Cuvée Rosé, Champagne, France \$295

Louis Roederer "Cristal" - Brut, Champagne, France \$1,115

### ROSÉ WINES

Commanderie de La Bargemone - Provence, France \$90

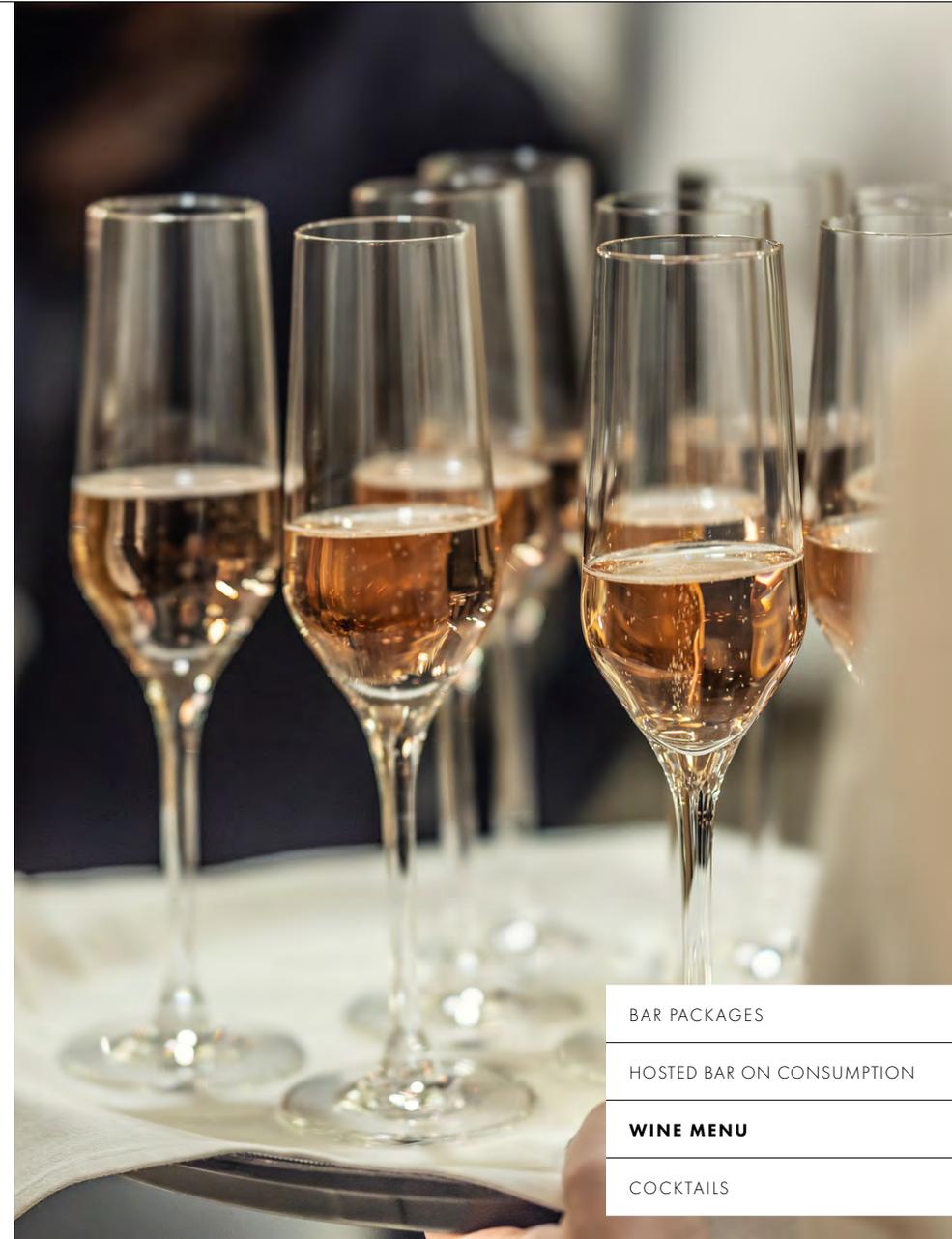
Domaines Ott "By Ott" - Rosé, Provence, France \$105

Chateau Miraval - Rosé, Provence, France \$115

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CATERING AT MANDARIN ORIENTAL, BOSTON



BAR PACKAGES

HOSTED BAR ON CONSUMPTION

**WINE MENU**

COCKTAILS

# WINE MENU

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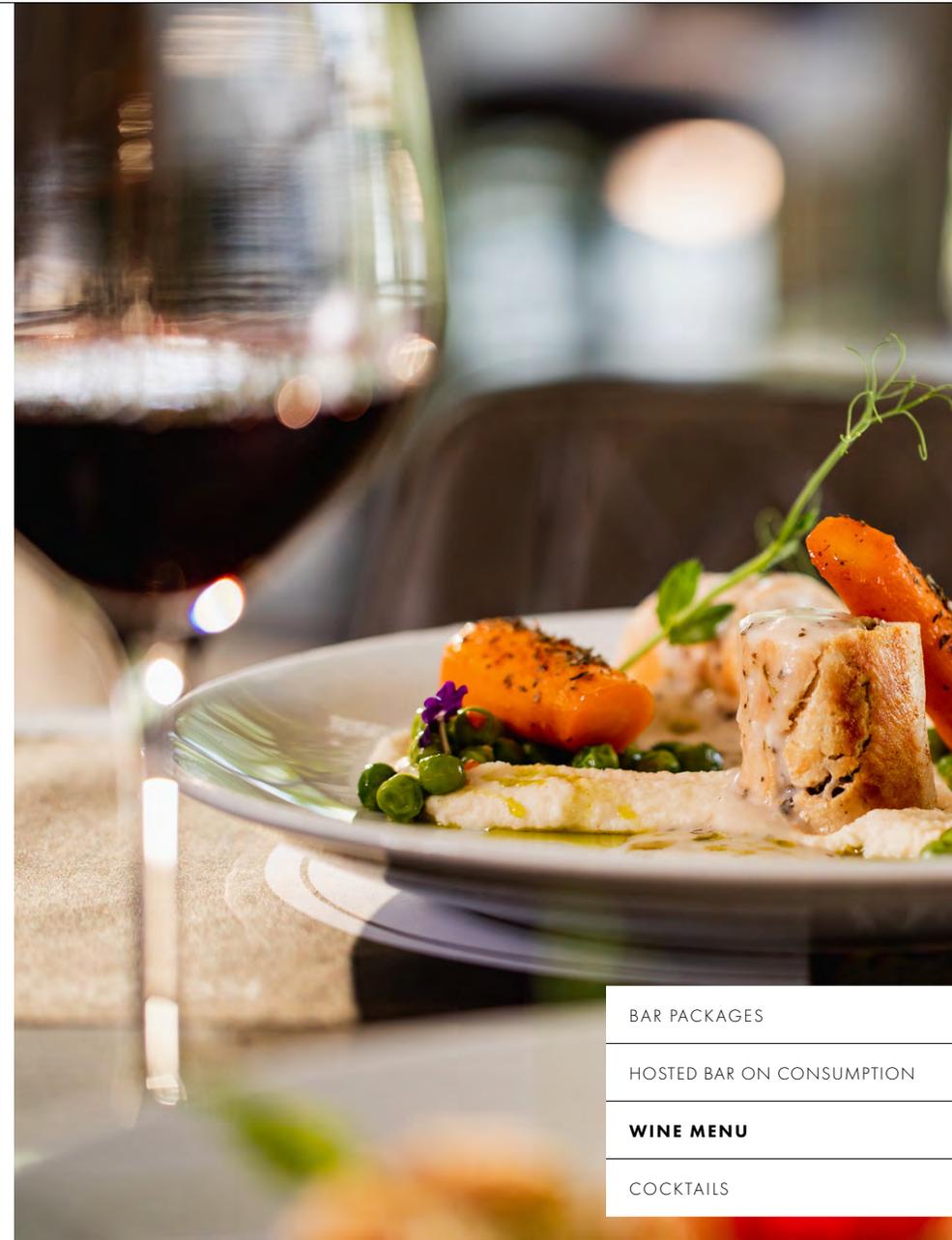
## WHITE WINES

- Villa Locatelli - Pinot Grigio, Friuli, Italy \$75
- Cantina Andrian - Pinot Grigio, Alto Adige, Italy \$85
- Cantina Terlano - Pinot Grigio, Alto Adige, Italy \$90
- Whitehaven - Sauvignon Blanc, Marlborough, NZ \$95
- De Ladoucette "Les Deux Tours" - Sauvignon Blanc, Touraine, Loire Valley, France \$125
- Chateau de Sancerre - Sauvignon Blanc, Loire Valley, France \$135
- Clos du Val - Sauvignon Blanc, Napa Valley, California \$155
- Raphael Midoir "Les Chasseignes" - Sancerre, Loire Valley, France \$180
- De Ladoucette - Sauvignon Blanc, Pouilly-Fumé, Loire Valley, France \$195
- Crossbarn - Chardonnay, Sonoma Coast, California \$90
- Domaine des Deux Roche - Chardonnay, Saint-Véran, Burgundy, France \$125
- Carpe Diem - Chardonnay, Anderson Valley, California \$135
- Ramey Cellars - Chardonnay, Russian River Valley, California \$150
- Domaine Vocoret - Chardonnay, Chablis, Burgundy, France \$165
- Rombauer - Chardonnay, Napa Valley, California \$175
- Dr. Konstantin Frank - Semi-Dry Riesling, Finger Lakes, New York \$100
- Domaine Schlumberger - Riesling Grand Cru "Saering," Alsace, France \$155
- Marc Bredif - Vouvray (Chenin Blanc), Loire Valley, France \$105
- Martin Codax - Albariño, Rias Baixas, Spain \$95
- Cantina Mesa "Primo Bianco" - Vermentino, Sardinia, Italy \$75

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**WINE MENU**

COCKTAILS

# WINE MENU

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## RED WINES

- Sokol Blosser "Evolution" - Pinot Noir, Willamette Valley, Oregon, USA \$85  
Roco "Gravel Road" - Pinot Noir, Willamette Valley, Oregon, USA \$105  
Francois Labet "Bourgogne" - Pinot Noir, Burgundy, France \$145  
Domaine Anderson - Pinot Noir, Anderson Valley, California, USA \$185  
Martin Ray - Cabernet Sauvignon, Napa Valley, California, USA \$95  
Clos du Val - Cabernet Sauvignon, Napa Valley, California, USA \$175  
Jordan - Cabernet Sauvignon, Alexander Valley, California, USA \$235  
Stag's Leap "Artemis" - Cabernet Sauvignon, Napa Valley, California, USA \$375  
Paul Hobbs - Cabernet Sauvignon, Coombsville, Napa Valley, California, USA \$395  
Delas Freres - Côtes du Rhône, Rhône Valley, France \$95  
Château Pégau "Cuvée Maclura" - Côtes du Rhône, France \$135  
Chateau Peymouton - Saint-Émilion, Bordeaux, France \$165  
Chateau de Pez - Saint-Estèphe, Bordeaux, France \$205  
Domaine de Pegau - Châteauneuf-du-Pape, Southern Rhône Valley, France \$405  
Donna Laura "Bramosia" - Chianti Classico Riserva, Tuscany, Italy \$105  
Querciabella - Chianti Classico, Tuscany, Italy \$145  
Tolaini Estate "Valdisanti" - Super Tuscan, Tuscany, Italy \$165  
Il Poggione - Brunello di Montalcino, Tuscany, Italy \$235  
Argiano - Brunello di Montalcino, Tuscany, Italy \$265  
Renato Ratti "Marenasco" - Barolo, Piedmont, Italy \$275  
Pio Cesare - Barolo, Piedmont, Italy \$325  
Marques de Murrieta - Rioja Reserva, Rioja, Spain \$145  
Tinto Pesquera - Ribera del Duero, Spain \$155  
Felino by Paul Hobbs - Malbec, Mendoza, Argentina \$125

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BAR PACKAGES

HOSTED BAR ON CONSUMPTION

WINE MENU

COCKTAILS

# COCKTAILS

BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

## COCKTAILS

\$22 per Drink

- Elegant Espresso - Vodka, Espresso, Irish Cream
- Commonwealth Cosmo - Vodka, Lime, Cranberry, Orange Liqueur
- Back Bay Breeze - Tequila, Lime, Orange Liqueur, Orange Twist
- Oriental Negroni - Dry Gin, Vermouth, Red Bitters
- Ginger Lemon Drop - Gin, Lemon, Honey, Fresh Mint
- The Mandarin Martini - Vodka, Orange Liqueur, Lychee Purée, Lychee Fruit

## MOCKTAILS

\$16 per Drink

- Bostonian Sundown - Orange, Evian Sparkling, Grenadine
- Raspberry Infusion - Raspberry, Sparkling Cider
- Wellbeing Tea - Hibiscus Tea, Cranberry, Agave, Citric and Ginger

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BAR PACKAGES

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WINE MENU

**COCKTAILS**

# GENERAL INFO

## AUDIO VISUAL

KVL is the exclusive provider of onsite audio/visual rentals and event technology for the Mandarin Oriental, Boston. Should you wish to utilize an outside audio/visual provider, additional access charges will apply.

## COAT CHECK

Attended coat check is available for an additional fee based on the guaranteed number of event guests, and the number of hours required. Coat check is required for groups of 50 guests or more when seasonally appropriate.

## FOOD POLICIES

No outside food or beverage of any kind may be brought into the hotel by guests or exhibitors without explicit permission from your Catering Manager. Removal of food or beverage from Mandarin Oriental, Boston's function rooms will not be permitted. All items ordered must serve the minimum guaranteed number of guests. In order to protect the service and quality of your event, we cannot accept orders for items that do not meet your total guaranteed minimum.

## FUNCTION ROOM SET-UP

An additional charge of \$500 will apply for any resetting of function space within 24 hours of event that differs from the final signed Banquet Event Order.

## GUARANTEES

A final attendance guarantee is required by 12:00pm three business days prior to the start of your event.

The client is responsible for calling in a final guarantee, which cannot be reduced. All banquet event order details must be finalized at least three weeks prior to the event

## LOCAL TAXES AND FEES

All food and beverage is subject to a 18% service charge and an administrative fee of 8.5% (which is subject to 7% sales tax) and 7% Massachusetts meals tax. This administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders and is retained by the Hotel.

## LOST, STOLEN, DAMAGED PROPERTY

The Hotel is not responsible for loss or damage to any property the organization or its guests bring to the Hotel before, during, or after the use of the facilities.

## PORTERAGE FEE

Box handling fees in the amount of \$5 per box will apply for the handling and delivery of more than 10 boxes.

## PRICES

All prices are subject to change without notice. Any price fluctuation will be confirmed 90 days in advance by your Catering Manager.

## RENTALS AND DECORATIONS

Mandarin Oriental, Boston is delighted to assist in coordinating an array of specialty enhancements to bring your event vision to life. The rental of chairs, linens, china, glassware, silverware, and lounge furniture must be done exclusively via your Catering Manager. For a list of our preferred local vendors that can assist with floral centerpieces, lighting design, etc., please inquire with your Catering Manager. Please kindly note that glitter and confetti are strictly prohibited within our event spaces and will be subject to a clean-up fee if used.

## VENDORS

Outside Vendor setup dates and times must be arranged with and approved by your Catering Manager. All vendors are required to submit a valid certificate of insurance and sign a code of conduct.

