SEAPORT

Spring & Summer Seasonal Menus

March 24, 2010 — September 22, 2010

BREAKFAST

Buffet Service

SEAPORT CENTER BREAKFAST

Minimum of 20 Guests
Fresh Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries
Choice of Either:
Scrambled Eggs with Tomato and Chive or Baked French Toast with Berry Compote and Maple Syrup
Hickory Bacon
Home Fried Breakfast Potatoes
Seaport Bakery Basket with Butter, Plain Cream Cheese, Berry Cream Cheese, Low Fat Cream Cheeses, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$29.00 per guest

FORT POINT BREAKFAST BUFFET

Minimum of 20 Guests
Fresh Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries
Cheese Blintzes Topped with a Blueberry Compote
Baked Vegetable Frittata
Hash Brown Potatoes
Chicken Apple Sausage
Seaport Bakery Basket with Butter, Plain Cream Cheese, Berry Cream Cheese, Low Fat Cream Cheeses, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$30.00 per guest

$5.00 Additional per Guest Charge for Groups Under 20 Guests

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPRING & SUMMER SEASONAL MENUS

March 24, 2010 – September 22, 2010

BREAKFAST

Buffet Service

DELUXE CONTINENTAL

Minimum of 10 Guests
Fresh Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries
Selection of Individual Yogurts with Dried Cranberries, Raisins, and Toasted Granola
Assorted Cold Cereals with Skim and Whole Milk
Seaport Bakery Basket with Butter, Plain Cream Cheese, Berry Cream Cheese, Low Fat Cream Cheeses, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$28.00 per guest

CONTINENTAL

Minimum of 10 Guests
Fresh Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries
Seaport Bakery Basket with Butter, Plain Cream Cheese, Berry Cream Cheese, Low Fat Cream Cheeses and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$25.00 per guest

"WAVE"
HIGH ENERGY BREAKFAST

Minimum of 10 Guests
Fresh Squeezed Orange and Grapefruit Juice
Propel Water
Acai Pomegranate Berry Juice
Sliced Seasonal Fresh Fruit with Berries
Assorted Dry Cereals with Milk
Chilled Individual Yogurts
Granola bars
Assorted Bagels
Preserves, Cream Cheese, Peanut Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$28.00 per guest

$5.00 Additional per Guest Charge for Groups Under 10 Guests

May we suggest Breakfast On The Run

For easy to eat, hot accompaniments to your continental breakfast, we offer the following selections

Breakfast Burrito
Flour Tortilla filled with Southwestern Scrambled Eggs and Cheese
$8.00 per person
~

Egg and Sausage Buttermilk Biscuit
$8.00 per person
~

Breakfast Calzone with White Cheddar Cheese, Scramble Eggs and Portobello Mushrooms
$8.00 per person
~

Southern Style Biscuits Stuffed with Green Onion, Eggs and Cheese
$8.00 per person
~

Buttermilk Pancake topped with Blueberries, Crunchy Granola and Sweet Cream Cheese
$8.00

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

BREAKFAST

Plated Service

SOUTHIE

Fresh Squeezed Orange Mango Juice
Fresh Berry and Yogurt Parfait with Toasted Granola and Honey
Black Pepper and Chive Biscuit Stuffed with Scrambled Eggs, Cheddar Cheese Sauce and Applewood Smoked Bacon
Home Fried Breakfast Potatoes
Seaport Bakery Basket with Butter, Plain, Berry Cream Cheese, and Low Fat Cream Cheeses and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$31.00 per guest

BELMONT

Chilled Vegetable Juice or Fresh Squeezed Orange Juice
Citrus Salad with Lemon Zest
*Lobster Benedict with Spinach and Tomato and Hollandaise
Hash Brown Potatoes
Seaport Bakery Basket with Butter, Plain, Berry Cream Cheese, Low Fat Cream Cheeses, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$33.00 per guest

WATERFRONT

Fresh Squeezed Orange Juice
Scrambled Eggs with Bacon and Sausage, Home Fried Potatoes, Roasted Tomato
Seaport Bakery Basket with Butter, Plain, Berry Cream Cheese, Low Fat Cream Cheeses, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$28.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

BUILD YOUR OWN BRUNCH

Minimum of 50 guests

Fresh Squeezed Orange and Grapefruit Juices
Assorted Chilled Cranberry and Tomato Juice

Sliced Seasonal Fresh Fruit and Dried Fruit

House Smoked Salmon
With Capers, Onions, Hard Boiled Egg, Tomatoes and Bagels

Seaport Bakery Basket containing Daily selection of Fresh Pastries and Bagels with Butter, Plain, Berry Cream Cheese and Low Fat Cream Cheeses and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$28.00 per guest
$5.00 Additional per Guest for Groups Under 50 Guests

Please Select A La Carte Items to Add to your Brunch:
For Omelets and Flapjacks

*Eggs and Omelets Prepared to Order
With Choice of Ingredients to include Swiss Cheese, Cheddar Cheese, Black Forest Ham, Diced Onions, Green Peppers, Red Peppers, Tomatoes, Bacon, and Sliced Mushrooms
$12.00 per guest Requires Chef's fee at $150.00 For every 50 guests

French Toast with a Berry Compote
$7.00 per guest

Hickory Smoked Bacon or Grilled Sausages
2 pieces per guest
$4.50 per guest

New England Flapjack Station
Minimum of 50 guests
Prepared to Order Flapjacks
Served with Warm Vermont Maple Syrup and an assortment of toppings to include:
Chocolate Chips, Apple Compote, Blueberry Compote, Maple Walnuts, Macadamia Nuts, Whipped Cream and Orange Grand Marnier Butter
$10.00 per guest

New England Seafood Cakes with Red Pepper Remoulade
$11.00 per guest

Oven Roasted Creamer Potatoes with Fresh Rosemary
$7.00 per guest

Grilled Vegetables with Fresh Herb and Olive Oil
$7.00 per guest

*Hand Carved Tenderloin of Beef Accompanied by a Peppercorn Demi-Glace and Fresh Rolls
$555.00 each (serves 25)
Requires Chef's fee at $150.00
For Every 50 Guests

Scrambled Eggs with Tomato and Chive
$6.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

A LA CARTE

FRESH FRUIT PLATTER

Sliced Seasonal Fresh Fruit and Berries
Served with Raspberry Yogurt
$9.00 per guest

HOUSE SMOKED SALMON

Sliced Smoked Salmon with Cream Cheese
Capers, Onions, Hard Cooked Eggs, Sliced Tomatoes
Served with Mini Bagels
$250.00 per side
Serves 20

OMELET STATION

Requires Chef's Fee at $150.00 For Every 50 Guests
*Eggs and Omelets Prepared to Order
With choice of ingredients to include Swiss Cheese, Cheddar Cheese, Black Forest Ham, Diced Onions, Green Peppers, Red Peppers, Tomatoes, Bacon, and Sliced Mushrooms
$12.00 per guest

NEW ENGLAND FLAPJACK STATION

Requires Chef's fee at $150.00 For Every 50 Guests
*Chef prepared Flapjacks
Served with Warm Vermont Maple Syrup and an Assortment of Toppings to include:
Chocolate Chips, Strawberry Compote, Blueberry Compote, Macadamia Nuts, Whipped Cream, and Orange Grand Marnier Butter
$10.00 per guest

Hickory Smoked Bacon or Grilled Sausages
2 pieces per guest
$4.50 per guest

SCRAMBLED EGGS

Scrambled Eggs with Tomato and Chive
$6.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPECIALTY BREAKS

Minimum of 20 Guests for Specialty Breaks Listed Below
An Additional Charge of $5.00 per person if less than 20 people
-Maximum 30 Minute Service-

NEW ENGLAND FRESH PRESSED LEMONADE BREAK

Fresh Lemonade Featuring
Cranberry, Strawberry, and Raspberry Lemonade
San Pellegrino Lemon Spritzers
Mini Lemon Tarts
Bowl of Summer Berries
$16.00 per guest
Attendant Required at $100.00

CHOCOLATE FONDUE BREAK

Chocolate Fondue
Served With Pineapple, Fresh Strawberries, Madeleines, Marshmallows, Pretzel Rods,
Chocolate Chip Cookies and Wafer Cookies
~
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$20.00 per guest

Enhance Your Break With a Chocolate Fountain Rental @$500.00

CANDY TREASURE CHEST BREAK

Assorted Chocolate Turtles, Mini Chocolate Pecan Pies, Double Chocolate Brownies,
Chocolate Chunk Cookies, Chocolate Truffles, Chocolate Cream Puffs, and Mini Chocolate Tarts
~
White and Chocolate Milk
~
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$16.00 per guest

TAKE ME OUT TO THE BALLGAME BREAK

Mini Hotdogs
Mini Corndogs
Freshly Popped Popcorn
Shell On Peanuts
"Cracker Jacks"
Soft Pretzels with Mustard
Ice Cream Novelties
Ice Cold Soda
$17.00 per guest

SEAPORT PUB BREAK

Fried Potato Skins with Melted Cheese, Bacon, and Sour Cream
Jalapeno Poppers
Assorted Wing Dings with Blue Cheese, Carrots, and Celery Sticks
Assorted Beer Nuts
Iced Draft Root Beer
$18.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPECIALTY BREAKS (CONTINUED)

POPCORN INDIANA BREAK

Assorted Flavors of Bag Your Own Popcorn
Aged White Cheddar
Movie Theater
Kettle Corn
Sea Salt
Assorted Iced Bottled IBC Root Beers, Cream Soda, and Sodas
Chilled Mineral Waters
$14.00 per guest

OLD FASHIONED SHORT CAKE BREAK

Choice of Two Toppings:
Strawberries
Peach Compote
Summer Berry Compote
Served with:
Whipped Cream
Roasted Almonds
Chocolate Shaving
Toasted Coconut
Sliced Powdered Sugared Shortcakes
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$20.00 per guest

STARBUCKS CAFE ENERGIZER

Mini Assorted Cookies and Brownies
Espresso Shortbread
Mini Biscotti
Madeleines
Whole Fresh Fruit
Starbucks Frappacinos
Flavored Mineral Waters
Starbucks Brewed Regular, Decaffeinated Starbucks Coffee, and Assorted Teas
$18.00 per guest

TOAST YOUR OWN BAGEL BREAK

Assorted Freshly Baked Bagels
To Include:
Poppy Seed, Sesame Seed, Onion, Plain, and Wheat
Smoked Salmon Cream Cheese
Summer Berry Spread
Chunky Peanut Butter
Philadelphia Cream Cheese ™
Butter and Preserves
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$17.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPECIALTY BREAKS (CONTINUED)

SMOOTHIE BREAK

Prepared to Order Selection Includes:
Blueberry Smoothies
Strawberry-Banana & Honey Smoothies
Mango-Orange Smoothies
Whole and Sliced Fresh Fruits with Honey Yogurt Dipping Sauce
Granola and Power Bars
$18.00 per person
Attendant Fee at $100.00

"WAVE" FITNESS BREAK

Non-Fat Fruit Yogurts
Fruit Kabobs with Honey Yogurt
Assorted PowerBars
Individual Bottled High Energy Beverages
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$19.00 per guest

ICE CREAM SUNDAE BREAK

French Vanilla, Double Chocolate, and Strawberry Ice Cream
Served with Assorted Toppings or Sauces:
Hot Fudge
Caramel
Whipped Cream
Maraschino Cherries
Walnuts
Oreos
M&M's™
Heath Bar Crunch™
Fresh Sliced Strawberries
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$17.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPECIALTY BREAKS (CONTINUED)

BUILD YOUR OWN TRAIL MIX

Chocolate Chips
Dried Currents
Raisins
Almonds
Pecans
Mini Pretzels
Granola
Shaved Coconut
Assorted Dried Fruits
Sunflower Seeds
Sliced Fresh Fruit with Honey Yogurt
Assorted Mineral Waters, Bolthouse Farms Bottled Smoothies
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$16.00 per person

MID-MORNING BREAK

Granola, Yogurt & Berry Parfaits
Coffee Cake
Cinnamon Rolls
Bowls of Assorted Fresh Berries
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$16.00 per guest

REFRESH YOUR AFTERNOON BREAK

A Selection of English Tea Sandwiches to Include:
Cucumber, Smoked Salmon and Egg Salad
Mini Scones
Mini Pound Cakes
Mini Chocolate Tarts
A Selection of Tea
$18.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

BREAKS A LA CARTE

Seaport Bakery Basket
Containing Daily Selection of Fresh Pastries and Bagels
Served with Butter, Low Fat Cream Cheeses and Preserves
$55.00 per dozen

Freshly Baked Scones
Strawberry Jam and Devonshire Cream
$55.00 per dozen

Warm Cinnamon Rolls & Sticky Pecan Buns
$55.00 per dozen

Bircher Muesli
With Fruit Accompaniments
$6.50 per guest

Irish Oatmeal Bar
Minimum of 20 guests
With Assorted Toppings to include: Raisins, Cranberries, Brown Sugar, Maple Syrup and Assorted Nuts
$8.00 per guest

Assorted Stonyfield Flavored Yogurt to Include Low Fat
$4.50 each

PowerBars and Granola Bars
$4.50 each

Fresh Fruit Platter
Sliced Seasonal Fresh Fruit and Berries
Served with Honey Yogurt
$9.00 per guest

Tropical Fruit Palm Skewers with Honey Yogurt Dipping Sauce
$54.00 per dozen

Whole Fresh Fruit
$3.50 each

Chocolate Dipped Strawberries
$49.00 per dozen

Bowls of Assorted Mixed Nuts
$16.00 per bowl

Individual Bags of Chips
Cape Cod Chips, Doritos, Frito Lay Pretzels, Smartfood Popcorn, Frito Lay Corn Chips,
Terra Chips, Pirates Booty
$3.50 per bag

Tortilla Chips, Fresh Salsa and Guacamole
$5.00 per guest

Warm Jumbo Soft Pretzels with Honey Mustard
$48.00 per dozen

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

BREAKS A LA CARTE
(CONTINUED)

Assorted Finger Rolls
Ham & Cheese, Turkey & Cheese, Tuna Salad
$60.00 per dozen
Lobster Salad May be Added at an Additional $4.00 per guest

Hagen Daaz and Dove Bars
$4.50 per person

Seaport Signature Cupcakes
Homemade Cupcakes to Include:
Traditional Red Velvet, Chocolate and Gold Cupcakes
with Cream Cheese and Buttercream Frostings
$60.00 per dozen

Assorted Cookies & Brownies
Chocolate Chunk, Oatmeal Cinnamon Raisin Walnut, Lemon Poppyseed,
Sugar, White Chocolate Macadamia Nut
$54.00 per dozen

Seasonal Local Farm Tarts
$60.00 per dozen

Assorted Full-size Candy Bars
Hershey's with Almond™, Hershey's™, Kit Kat™, Baby Ruth™, Snickers™,
Milky Way™, 3 Musketeers™, Reese's Peanut Butter Cups™
$3.00 each

Biscotti
Assorted Biscotti
$48.00 per dozen

Assorted Bottled Mineral Waters
Perrier™, Aquafina™, Propel™, Fiji™
$4.50 each

Assorted Soft Drinks
Diet, Caffeine Free
$4.50 each

Freshly Brewed Coffee & Tea by the Gallon
$80.00 per gallon

-Maximum 90 Minute Service-
(Available for up to 25 guests)

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$6.00 per guest

Freshly Squeezed Lemonade $6.00 per guest

SEASONAL BEVERAGES
-Maximum 90 Minute Service-

Iced Coffees with a Variety of Syrups to Include Sugar-Free $80.00 per gallon
Iced Tea $80.00 per gallon
Mango Iced Tea $80.00 per gallon

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

BREAKS

MEETING PLANNING MADE EASY
(Each Period is for a 90 Minute Service)

PRE-MEETING BREAKFAST
Freshly Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Individual Yogurts
Seaport Bakery Basket with Butter, Plain Cream Cheese, Berry Cream Cheese, Low fat Cream Cheeses, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

MID-MORNING BREAK
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
A Selection of Power Bars and Granola Bars
Selection of Whole Fruit

AFTERNOON BREAK
Assorted Ice Cream Bars
Individuals Bags of Popcorn, Pretzels and Chips
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
Assorted Soft Drinks and Mineral Waters

$50.00 per guest
Minimum of 10 Guests Required

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

LUNCH

PLATED LUNCHEONS

Each Luncheon Entree comes with an Appetizer,
Basket of Breads with Sweet Butter
And Dessert served with
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

LUNCHEON APPETIZERS AND SALADS

Please Select One from the Following:

Roasted Corn and Cherry Tomato Risotto, Parmesan Crisp

Field Greens, Champagne Vinaigrette

Crisp Romaine, Caesar Dressing, White Anchovies, Fresh Crouton, Aged Parmesan

Spinach, Roasted Garlic and Taleggio Cheese Tart, Vine Ripe Tomato Coulis

Chilled White Gazpacho Soup, Diced Tomato, Cilantro

Vietnamese Spicy Shrimp Soup

New England Clam Chowder

New England Seafood Cakes, Roasted Corn Relish

Sliced Caprese Salad, Fresh Basil, Olive Oil

LUNCHEON DESSERTS

Please Select One from the Following:

Old Fashioned Coconut Cream Pie
with Mandarin Coulis and Toasted Coconut

Sweet Milk Pound Cake
with Peach Compote and Melba Sauce

Milk Chocolate Mousse Parfait
with Caramel and Chocolate Cookie Crumble

Lemon Cheesecake
with Blackberry Preserves and Lemon Drizzle

Blueberry Meringue Tart
with an Orange Cream Sauce

Sorbet and Fresh Berries
Choice of Flavors to include: Raspberry, Lemon, Mango
Topped with Raspberry Puree and Fresh Berries

Ice Cream Sundae
Choice of Flavors to include: Vanilla or Chocolate
Topped with Whipped Cream and Hot Fudge Sauce

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

LUNCH

HOT LUNCHEON ENTREES

Sundried Tomato and Goat Cheese Ravioli, Baby Spinach, Basil Cream
$37.00 per guest

Fresh Pan Seared Cod Cakes , Fennel and Nappa Cabbage Slaw, Hand Cut Pomme Frittes, Lemon Remoulade
$41.00 per guest

Gremolata Spiced Swordfish, Israeli Couscous, Chic Pea, Mango Salad
$42.00 per guest

Grilled Pomegranate Chicken, Spinach and Feta Cheese Pilaf, Char Grilled Asparagus
$43.00 per guest

Tarragon and Lemon Rubbed Salmon over Crème Fraiche, Polenta, Spring Asparagus, Sauvignon Blanc Reduction
$43.00 per guest

Grilled Breast of Chicken with a Sweet Corn and Sundried Tomato Relish, Black Pepper Mashed Potatoes
$42.00 per guest

Pesto Glazed Chicken Breast, Crispy Bocconcini, Roasted Baby Tomatoes, Basil
$42.00 per guest

Grilled Steak Frite with Roasted Shallot Jus
$48.00 per guest

COLD LUNCHEON ENTREES

*Nicoise Salad with Grilled Ahi Tuna, French Beans, Anchovies, Olives, Tomatoes, Hard Boiled Eggs
$38.00 per guest

Spiced Grilled Chicken with Cucumber, Feta, Farro Salad with Sweet Pepper Coulis
$40.00 per guest

*Marinated Roasted Tenderloin of Beef on Crisp Mixed Greens, Fried Red Onions, Horseradish Cream
$51.00 per guest

LAZY SUSAN LUNCH

*Crisp Romaine Lettuce Tossed with Caesar Dressing, White Anchovies, Fresh Croutons,
Aged Parmesan and Parmesan Crisp
Select One from the following:
Sliced Grilled Chicken May be Added for an Additional $4.00 per guest
Grilled Shrimp May be Added for an Additional $5.00 per guest
Grilled Salmon May be Added for an Additional $6.00 per guest
(Pre-set on Each Round)
Farfalle Salad, Roasted Vegetables, Fresh Basil Dressing
Fresh Berries Set in Martini Glass with Mascarpone Cream
$41.00 per guest
Minimum of 10 Guests Required

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

LUNCH BUFFETS

Minimum of 10 guests for Buffet Menus Listed Below
An Additional Charge of $5.00 per Guest if Less Than 10 Guests

SEAPORT FAVORITE BUFFET

Mixed Green Salad, English Cucumbers, Baby Tomatoes, Peppers, Carrots, Herb Dressing
Freshly Sliced Roasted Turkey Breast, Slow Cooked Roast Beef, Baked Ham and Tuna Salad
A Selection of Cheeses, Crisp Leaf Lettuce, Sliced Tomatoes and Half Sour Pickles
Red Skin Potato Salad
Fresh Rolls and Assorted Breads
Individual Bags of Chips
Assorted Seasonal Pastries
Sliced Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$40.00 per guest

THE BAY STATE

New England Clam Chowder
Mixed Green Salad, Sundried Corn Kernels, Chili Vinaigrette
Chilled Roast Salmon with Champagne Dressing
Chilled Grilled Breast of Chicken, Smokey Chipotle Aioli
Fresh Rolls and Assorted Breads
Seasonal Pastries and Fresh Berries
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$43.00 per guest

THE WORLD TRADE

Pasta Salad, Roasted Peppers, Artichokes, Tomatoes, Fresh Herbs
Mixed Green Salad, Green Peppercorn Dressing
New England Seafood Salad, Cucumber and Dill Dressing
Chilled Grilled Marinated Chicken Breast, Lemon and Basil Aioli
*Chilled Roast Sirloin, Chunky Blue Cheese, Horseradish Spread
Assorted Sandwich Breads
Seasonal Pastries and Fresh Berries
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$47.00 per guest

SEAPORT SUMMER DINER

Cobb Salad
Cream of Tomato Soup with Mini Grilled Cheese Sandwiches
Mini Wagyu Cheeseburgers with Assorted Accompaniments
Baked Filet of Haddock, Seafood Stuffing, Lemon Butter
Green Bean Casserole, Wild Mushrooms, Crispy Onions
Macaroni and Cheese
Assorted Breads
Warm Berry Crisp
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$46.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPRING & SUMMER SEASONAL MENUS

March 24, 2010 – September 22, 2010

Minimum of 10 Guests Required for Below Menu Items
$5.00 Additional Charge per Guest for Groups Under 10 Guests

SEAPORT SALAD BAR

Choice of:
Minestrone Soup or Corn Chowder
~

Mixed Green Salad
Romaine Salad
Sliced Grilled Chicken
Cucumbers, Tomatoes, Carrots, Olives, Onions, Broccoli,
Red Peppers, Green Peppers, Feta Cheese, Crumbled Bleu Cheese
Walnuts, Sunflower Seeds
~

Grilled Shrimp May be Added for an Additional $5.00 per Guest
Roasted Salmon May be Added for an Additional $6.00 per Guest
Grilled Sirloin May be Added for an Additional $7.00 per Guest
~

Assorted Dressings: Herb Vinaigrette, Balsamic Vinaigrette, Caesar, Peppercorn
Fresh Rolls
~

Individual Lemon Tarts and Fresh Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$43.00 per guest

AMERICA'S CUP LUNCHEON SANDWICH BUFFET

Kindly Select Either:
Hand Picked Greens, Dried Cherries, Great Hill Blue Cheese, Baby Tomatoes, Sherry Vinaigrette
~or~
New England Clam Chowder
~

Kindly Select Three Sandwiches:
Oven Roasted Turkey Breast on a Cranberry Bread with Smoked Cheddar Cheese and Bacon
Homemade Tuna Salad, Lettuce and Tomato on Pita Bread
Curried Pulled Chicken with Grapes, Celery and Almonds on a Potato Roll
Grilled Vegetable Wrap with Smoked Cheddar Cheese and Roasted Red Pepper Aioli
Slow Roasted Roast Beef and Boursin Cheese Spread on a Baguette Dressed
with Caramelized Onions, Baby Arugula
Asian Wrap with Stir Fried Flank Steak, Bean Sprouts, Carrots, Shredded Cabbage, Scallion Ginger Spread
Grilled Chicken Caesar Wrap with Parmesan Cheese
Fresh Maine Shrimp Salad with Avocado and Tatsoi on a Roll
~

Sandwich Pickles
Individual Bags of Chips
Assorted Bar Cookies to include: Coconut Lime, Turtle, Raspberry Linzer and Chocolate Peanut Butter

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$45.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPECIALTY HOT LUNCHEON BUFFETS

Minimum of 20 guests for Buffet Menus Listed Below
An additional charge of $5.00 per Guest if less than 20 Guests

HANOVER STREET BUFFET

Tomato Mozzarella Salad, Fresh Basil, Aged Balsamic Dressing
Tuscan Eggplant Ravioli, Roasted Tomato, Garlic and Oregano Ragout
Boneless Chicken Medallions, Prosciutto, Fontina, Herbed Polenta
Roasted Artichokes, Asparagus, Mushrooms
Freshly Baked Breads with White Bean Spread and Olive Oil
Espresso Mascarpone Cream Puffs, Ricotta Tart, Olive Oil Cake
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$47.00 per guest

PANINI & PASTA

Specialty Hot Grilled Sandwich Buffet
Mixed Green Salad, Shaved Asiago Cheese, Grape Tomatoes,
Shaved Onions, Herb Vinaigrette
Salami, Mortadella, Capicola, Provolone Cheese with Roasted Peppers, Tomatoes,
And Basil Spread Panini
Cuban Panini; Sliced Ham, Pavlon Cheese, Pickles, Mustard, Roast Pork
Grilled Vegetable Panini with Grilled Eggplant, Zucchini, Hummus, Roasted Red Peppers, Olive Oil
Gemelli with Ricotta Cheese, Sundried Tomatoes, Baby Spinach
Assorted Seasonal Pastries
Whole Fruit
Individual Bags of Chips
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$42.00 per guest

SOUTH OF THE BORDER

Chicken Tortilla Soup
Fresh Greens, Avocado, Roasted Corn, Cornbread Croutons, Chili Lime Vinaigrette
Assorted Chips with Fresh Salsa, Sour Cream, and Guacamole
Enchiladas Rolled with Pulled Chicken, Monterey Cheese, Salsa Verde
Beef and Pepper Quesadillas
Red Beans and Rice
Key Lime Tarts, Chocolate Angel Food Cake, Orange Almond Cake
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$39.00 per guest

SEAPORT BBQ BUFFET LUNCHEON

Sliced Watermelon
Chopped Salad with a Choice of Either Blue Cheese Dressing or Ranch Dressing
Grilled Hamburgers with Assorted Accompaniments
BBQ Baby Chicken
Swordfish Kabobs with Lemon Butter
Baked Potatoes with Sour Cream, Chives, Bacon and Shredded Cheddar
Corn on the Cob
Carrot Cake with Cream Cheese Frosting and Assorted Ice Cream Novelties
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$46.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

RECEPTION

SPANISH STYLE TAPAS

Minimum 50 Guests
Please Select 3 from Each Category:
Served with Traditional Flat Breads, Tortillas, Lavash and Warm Pita Bread

CHILLED

Artichoke Hearts with Shrimp
Eggplant Caviar
Selection of Olives
Sliced Manchego Cheese with Serrano Ham
Roasted Red and Yellow Peppers
Salted Almonds
Grilled White Asparagus with Saffron Mayonnaise
Salmon and Scallop Ceviche with Orange

HOT

Sautéed Mushrooms in Sherry Cream
Potato Chorizo Vegetable Omelet
Chicken Empanadas
Shrimp in Garlic Sauce
Mussels Steamed in Garlic, Tomatoes, Herbs, and White Wine
Spicy Fried Calamari
Grilled Spanish Sausage

$23.00 per guest

Ask About our Custom Ice Carvings to Compliment your Event

COLD HORS D'OEUVRES

*Tuna Tartar with Tempura Crumbs on a Crispy Wonton with Wasabi Cream $5.00 per piece
*Herbed Crepe with Smoked Salmon and Cream Cheese Pinwheel $4.75 per piece
Jumbo Shrimp with Tomato Horseradish Chutney or Spicy Mango Cocktail Sauce $5.00 per piece
Roast Beef and Asparagus Roulade Canape $5.00 per piece
Smoked Duck and Roasted Pepper Phyllo Tart with Thyme Pepper Cream $4.75 per piece
Prosciutto and Goat Cheese Grissini Lollipop $4.75 per piece
Chive Grissini Lollipop $4.75 per piece
Black and White Sesame Grissini Lollipop $4.75 per piece
Wasabi and Tobiko Grissini Lollipop $5.00 per piece
*Assorted Nigiri Sushi $6.00 per piece
*Vegetable Gazpacho Shooter with your Choice of Oysters, Shrimp or Crab $5.00 per piece
Herbed Crostini with Marinated Tomato and Mozzarella $4.75 per piece
*Purple Peruvian Potatoes with Crème Fraiche and Caviar $5.00 per piece
Tomato and Feta Tartlet with Baba Ganoush $4.75 per piece
Endive Leaves with St. Andre Cheese, Apricots and Toasted Almonds $4.75 per piece
Tostadas with Citrus Ceviche and Cilantro Pesto $4.75 per piece
Mediterranean Salad Bamboo Skewer $4.75 per piece
Chilled Watercress Soup Shooters with Summer Truffle Crème Fraiche $4.75 per piece
House Smoked Salmon on a Mini Dill Pancake with Lemon Crème Fraiche $4.75 per piece
Deviled Quail Egg on Toast $6.00 per piece
Maine Lobster Salad, Crisp Tomato Cone, Lemon Aioli $5.00 per piece

25 Piece Minimum Individual Order of Hors D'Oeuvres is Required

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPRING & SUMMER SEASONAL MENUS

March 24, 2010– September 22, 2010

HOT HORS D'OEUVRES

Roasted Foie Gras with Grilled Pear and Reduced Balsamic Vinegar on Baguette $5.00 per piece
Scallops Wrapped in Bacon $4.75 per piece
Quince, Manchego,and Almond Stars $4.75 per piece
Spinach and Feta Triangles $4.75 per piece
Coconut Coated Shrimp with Caribbean Dip $5.00 per piece
Creole Style Crab Cake with Lemon Aioli $4.75 per piece
*Roast Sirloin Medallions and Caramelized Onion on Great Hill Blue Cheese Croustade $4.75 per piece
Wild Mushroom Turnovers $4.75 per piece
Crab Wontons with Chinese Mustard $4.75 per piece
Chicken Tikka Masala Satay with Nigella Seeds $4.75 piece
Mini Vegetable Samosas with Tamarind Dipping Sauce $4.75 per piece
Coconut Coated Chicken with Chinese Plum Sauce $4.75 per piece
Mini Beef Wellington $4.75 per piece
Mini Chicken Wellington $4.75 per piece
*Baby Lamb Chops $7.00 per piece
Mini New England Lobster Cobbler $5.00 per piece
Miniature Country Style Herb Biscuits with Black Forest Ham and Red Pepper Relish $4.75 per piece
Warm Mini Ham and Cheese Croissants $4.75 per piece
*Hoison Glazed Duck Breast with Cucumber Relish on a Scallion Pancake $4.75 per piece
Potato Latkes with Sour Cream and Apple Sauce $4.75 per piece
Crispy Moroccan Chicken Turnover $4.75 per piece
Smoked Chicken, Bacon and Blue Cheese Croque $4.75 per piece
Mini Sheppard's Pie $ 5.00 per piece
Hibachi Steak with Pepperjack Cheese and Scallions $5.00 per piece
Mini Wagyu Cheeseburgers with House Made Tomato Ketchup $5.00 per piece
Fried Peking Duck Ravioli with Sweet Sesame Sauce $ 4.75 per piece
Moroccan Spiced Chicken Turnover $ 4.75 per piece
Fried Four Cheese Macaroni $ 4.75 per piece
Mini Vegetable Cobbler $ 4.75 per piece
BBQ Pulled Pork Biscuit $5.00 per piece
Chic Pea Fry with Harissa Sauce $5.00 per piece
Tamo Spring Rolls with Sweet Chili Dipping Sauce $4.75 per piece
Buffalo Chicken Spring Rolls with Bleu Cheese Dipping Sauce $4.75 per piece
Asian Short Rib Pot Pie $4.75 per piece

25 Piece Minimum Individual Order of Hors D'Oeuvres is Required

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

WELCOME TO NEW ENGLAND RECEPTION

Maine and Massachusetts

Required Chef's Fee at $150.00, One Chef for every 50 guests

Maine Lobster Station to Consist of:
Lobster Bisque Served in Espresso Cups
Mini Lobster Rolls

A Taste of Seasonal Massachusetts Oysters
Served with Lemon, Cocktail Sauce, Horseradish and Tobasco

A Tasting of Nantucket Bay Scallops and Fried Ipswich Clams Served with Tartar Sauce

Connecticut

Chef to Prepare:
Penne Pasta with Nutmeg Cream
Mystic River Pizza Station

Vermont

Required Chef's Fee at $150.00, One Chef for every 50 guests

A Selection of Vermont Cheese with Fresh Fruits and Freshly Baked Breads
Chef to Carve:
Maple Roasted Rack of Lamb with Red Currant and Mint Jelly Served with Mini Rolls

New Hampshire

Required Chef's Fee at $150.00, One Chef for every 50 guests

A White Mountain Wild Mushroom Station with Fresh Sautéed Mushrooms and Crostinis
Chef to Carve:
Maple Glazed Ham with Stone Ground Mustard
Local Corn Grilled in the Husk

Rhode Island

Johnny Cake Station with a Selection of Marmalades and Chutneys
Grilled Block Island Swordfish
Chef to Carve:
New England Turkey with Cranberry Chutney
Served with Soft Sweet Rolls
Local Clam Station Featuring:
Grilled Littleneck Clams, Cherrystones Stewed with Chorizo
Sausage and Stuffed Quahogs

Market Price

Custom Desserts Can Be Added at Addition to Market Price

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPRING & SUMMER SEASONAL MENUS

March 24, 2010– September 22, 2010

RECEPTION

CARVING STATIONS

Chef's Fee Required at $150.00 per Attendant

Churrasco Grilled Flank Steak, Chimichurri
Warm Flat Breads
$225.00 each (serves 20)

Whole Roasted Organic Capon with Natural Jus and Whole Wheat Rolls
$250.00 (Serves 20)

Maple Sugar and Pineapple Rubbed Bone in Ham,
Grilled Pineapple and Red Pepper Salsa
Buttermilk Biscuits
$425.00 each (Serves 35)

* Sea Salt and Herb Crusted Sirloin,
Green Peppercorn Sauce
Hearth Baked Breads
$525.00 each (Serves 40)

Plank Roasted Salmon,
Preserved Lemon Sauce
$250.00 each (Serves 15)

*Herb Roast Beef Tenderloin
Horseradish Cream and Grain Mustard
Served with Soft Parker House Rolls
$550.00 each (Serves 15)

Jack Daniels™ Maple Glazed Turkey Breast
Cranberry Citrus Compote, Hearth Baked Breads
$350.00 each (Serves 25)

*Mustard and Ginger Crusted Australian Rack of Lamb
With Apple Mint Relish
Served with Hearth Baked Breads
$325.00 each (Serves 12)

*Stuffed Veal Loin
With Spinach and Pine Nuts served with a Madeira Sauce
$265.00 each (Serves 15)

COMPOSE A CARVING STATION WITH:

Your Choice of 2 Accompaniments at an Additional $6.00 per guest

Baby Spinach Salad, Mushrooms, Hard Boiled Eggs, Warm Bacon Dressing

Iceberg Salad, Tomatoes, Cucumbers, Carrots, Blue Cheese Dressing

Red Smashed Potatoes, Gruyere Cheese

Roasted Fingerling Potatoes with Rosemary

Creamy Scalloped Potatoes

Medley of Wild Rice, Parsley Butter

White Corn and Cheddar Polenta

Char Grilled Vegetables

Ratatouille of Farmers Vegetables

Farmers Beans and Corn

Four Cheese Creamy Mac and Cheese

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

RECEPTION

SPECIALTY STATIONS

Chef's Fee Required at $150.00 per Attendant

TRADITIONAL NEW ENGLAND RAW BAR

Chilled Shrimp Served with Cocktail Sauce and Lemons $5.00 per piece
*Variety of Seasonal Local Oysters $4.75 per piece
*Little Neck Clams $4.75 per piece
Lobster Cocktails Market Price
Shrimp Shooters $5.00 per piece
Lobster Shooters $6.00 per piece
*Oyster Shooters $4.75 per piece

SUSHI BAR

*Sushi Chef at $250.00 each to Prepare to Order

*Maki Sushi $5.00 per piece
Choice of:
Tuna Roll
Spicy Tuna Roll
California Rolls
Shrimp Roll
Avocado Roll

*Nigiri Sushi $5.00 per piece
Served with Wasabi & Pickled Ginger

RISOTTO STATION

Chef's Fee Required at $150.00 per Attendant

Please Select Two from the Following:

Lobster Risotto with Roasted Tomatoes, Herbs

Asparagus and English Pea Risotto

Summer Squash, Zucchini, Eggplant Risotto, Roasted Garlic, Unfiltered Olive Oil, Shaved Asiago Cheese and Herbs

Rock Shrimp, Garlic and Herb Risotto, Parmigiano Reggiano Cheese,

Heirloom Tomato and Fresh Basil Risotto, Creamy Mascarpone Cheese
$20.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

RECEPTION

SPECIALTY STATIONS

-Maximum 90 Minute Service-

Requires Chef's Fee at $150.00
For Every 50 Guests

PASTA STATIONS

Served with Country Loaf, Tuscan Flat, Multigrain and Garlic Bread
Pine Nuts, Cracked Black Pepper and Grated Parmesan Cheese

PASTA

Please Select Two from the Following:
Penne, Farfalle, Campanelle, Gemelli, Tri-Colored Tortellini, Fusilli, and Potato Gnocchi

SAUCES

Please Select Two from the Following:
Fresh Tomato Basil, Pesto, Carbonara, Puttanesca, Pecorino Cream Sauce,
White Wine with Roasted Garlic and Artichoke, White Clam,
Seafood Fra Diavolo, and Fresh Mixed Herb with Unfiltered Olive Oil

$16.00 per person

Lobster Ravioli with Tarragon Cream
$17.00 per guest

Three Cheese Ravioli with Morel Mushroom Cream
Garnished with Crisp Tomato Chips
$15.00 per guest

Seafood Penne with Scallops, Salmon and Lobster Tossed
with Fresh Herbs, White Wine and Garlic
$20.00 per guest

Artichoke and Mascarpone Agnolotti with a Roasted Garlic and Herb Cream
$16.00 per guest

SCAMPI STATION

Sautéed Jumbo Shrimp tossed in Olive Oil, Garlic and Herbs Scented with Pernod
Red Pepper Pilaf and Freshly Baked Rolls
$19.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

RECEPTION
SPECIALTY STATIONS
(CONTINUED)

STIR FRY STATION
Chef's Fee Required at $150.00 per Attendant

Traditional Wok Sauté

Please Select One:

Beef, Chicken or Shrimp
With Vegetables and an Orange Ginger Sauce
Served with Pan Fried Noodles
$17.00 per guest

PAD THAI STATION
Chef's Fee Required at $150.00 per Attendant

Please Select One:
Beef, Chicken, or Seafood

With Crispy Seared Tofu, Cellophane Rice Noodles, Fresh Beansprouts, Crushed Peanuts and Green Onions
$18.00 per guest

ASIAN DIM SUM STATION

Please Choose Four Selections (Four Pieces per person):

Vegetable Pot Stickers
Fried Scallion Pancake with Ponzu Sauce
Pork Shumai
Crispy Cozy Shrimp
BBQ Boneless Spare Ribs
Chai Su (Pork Buns)
Mini Vegetarian Egg Rolls
Vietnamese Rolls
Beef Teriyaki
Chicken Teriyaki
Served with Seaport Special Vegetarian Fried Rice, Assorted Sauces,
Chinese Take Out Boxes and Fortune Cookies
$24.00 per guest

NEW YORK DELI STATION

Hand Carved Corned Beef Brisket and Black Pastrami accompanied by Sauerkraut, Grain Mustard,
Shredded Swiss Cheese, Dijon Mustard, Half Sour Pickles and Fresh Kaiser Rolls
$13.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

RECEPTION
SPECIALTY STATIONS
(CONTINUED)

SEAPORT SLIDERS BAR
Minimum of 25 Guests

Please Select Three:
Grilled Chicken Sliders with Fresh Mozzarella and Basil
Southwestern Spiced Turkey Slider
Classic Beef Slider with American Cheese and Bacon
Asian Spiced Tuna Slider with Wasabi Mayonnaise
Spiced Lentil Slider with Cucumber Cilantro Raita

Served with Shoestring Fries, Ketchup, Mustard, Bread and Butter Pickles
$21.00 per guest

MASHED POTATO BAR
Minimum of 25 Guests
Chef's Fee Required at $150.00 per Attendant

Sweet and Yukon Gold Mashed Potatoes
Served with Assorted Toppings in Martini Glasses
Pulled Pork, Vegetarian Bean Chili, Shredded Cheddar, Sour Cream, Bacon Bits, Chives
$18.00 per guest

SEAPORT STICK GRILL
Minimum of 25 Guests

Please Select Three:
Lamb Kofte with Cucumber Mint sauce
Chicken Satay with Spicy peanut Sauce
Salmon Tandoori with Mango Chutney
Beef Yakitori with Teriyaki Sauce
BBQ Pork with Honey BBQ Dipping Sauce
Grilled Vegetable Stick with Toasted Cumin Sauce
Moroccan Spiced Swordfish with Saffron Harissa Dipping Sauce
Tamarind Glazed Shrimp with a Pomegranate Dipping sauce
$25.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

RECEPTION

STATIONARY DISPLAYS

FLAT BREADS AND SPREADS

Selection of Artisan Crafted Bread to include:
Flat Breads, Tortillas, and Grissini served with an Assortment of Spreads to include:
Tapenade, Warm Artichoke and Crab Dip, Spring Garlic and Herb Spread,
White Bean Spread, Spicy Red Pepper Rouille
And Flavored Olive Oils
$10.00 per guest

ASSORTED CHEESES

An Assortment of Imported, Domestic and Farmstead Cheeses
Served with Fresh Breads, Crackers, and Complementing Fruit
$12.00 per guest

BAKED BRIE

Baked Brie with Fresh Fruit and Sliced French Baguettes
$10.00 per guest

FRESH GARDEN CRUDITÉ

Seasonal Fresh Vegetables
Served with Avocado Dip and Saffron Aioli
$11.00 per guest

MEDITERRANEAN VEGETABLES

Baba Ghanoush, Tabbouleh, Hummus and Olives
Oven Cured Tomatoes and Roasted Peppers
Accompanied by Grilled Flat Breads
$12.00 per guest

TUSCAN ANTIPASTI

Imported Salami, Sopprasatto
Balsamic Marinated Mushrooms, Marinated Tomatoes,
Assorted Marinated Olives, Hot Stuffed Cherry Peppers, Fresh Mozzarella and Sharp Provolone
Hearth Baked Breads and Grissini
$14.00 per guest

FESTIVE MEXICAN TORTILLAS

Tortilla Chips served with Fresh Salsa, Sour Cream, and Guacamole
$8.50 per guest

CHIPS AND DIP STATION

House Made Chips to include Potato, Vegetable, Bagel Chips, Tortilla Chips
Chipotle Onion Dip, Blue Cheese Dip, Harissa Dip, Herb Dip
$10.00 per guest

SEASONAL FRESH FRUIT

Sliced Seasonal Fresh Fruit and Berries
$10.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

RECEPTION

SWEET ENDINGS

SWEET TABLE

House Made Assorted Petite Pastries, Chocolate Truffle, Fresh Fruit
With Chocolate Fondue
$16.00 per guest, 3 pieces per person

MINI DESSERT SHOOTER STATION

Mini Layered Mousse Cups with Flavors to Include:
Lemon Cream
White and Dark Chocolate Mousse
Strawberry Cheesecake
$18.00 per guest

CAPPUCCINO & ESPRESSO BAR

Accompanied by Pizzelle Cookies and Chocolate
Dipped Espresso Beans
$8.00 per guest

We Require a $500.00 Set-up Fee for this Service

AFTER DINNER CHOCOLATE FONDUE

Chocolate Fondue
Served With the Following Dipping Items
Fresh Strawberries and Pineapple, Madeleines,
Chocolate Chip Cookies, Pretzel Sticks
Marshmallows and Wafer Cookies
$14.00 per guest

Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
can be added at an additional $6.00 per guest

Enhance Your Break With a Chocolate Fountain Rental @$500.00

CANDY FAVOR TABLE

Candy Favor Bags and Featuring All White Candies
Non Pareils, Yogurt Covered Pretzels, Jelly Beans, Champagne Gum Drops, Hershey Kisses, M&M's
And White Chocolate Covered Almonds
$9.50 per guest
Minimum of 100 Guests Required – 6oz per Guest
"Selections can be customized to match your décor scheme or your company colors"

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

RECEPTION
SWEET ENDINGS

SEAPORT SIGNATURE CUPCAKES
Homemade Cupcakes to Include:
Traditional Red Velvet, Chocolate and Gold Cupcakes
With Cream Cheese and Buttercream Frostings
And Our Renowned Seaport Specialty Cupcake
$60.00 per dozen

MAKE YOUR OWN SHORT CAKE BREAK
Minimum of 20 Guests
Choice of Two Toppings:
Strawberries
Peach Compote
Blueberries
Served with:
Whipped Cream
Toasted Almonds
Toasted Coconut
Chocolate Shaving
Sliced Powdered Sugared Shortcakes
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$20.00 per guest

SWEET SURRENDER
At the end of your event may we suggest that you send your guests
home with a selection of our Cookies and Pastries
Packaged in Chinese Take out Boxes
$10.00 per box

Please ask your Event Manager about personalizing the package with a sticker that has your company logo

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

DINNER

Each Dinner Entree comes with Choice of Appetizer or Salad,
Basket of Breads with Sweet Butter and White Bean Spread with Olive Oil,
And Dessert Served with
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

DINNER APPETIZERS AND SALADS

Crisp Romaine, Caesar Dressing, White Anchovies, Fresh Crouton, Aged Parmesan

Hand Picked Greens, Baby Tomatoes, English Cucumbers, Herb Vinaigrette

Seaport Signature Seafood Martini featuring Shrimp, Crab, and Lobster, Mary Rose Sauce

Pan Fried Diver Scallops, Corn off the Cob, Pea Greens, Seaport Garden Chive Oil

Sopprasatta, Salami, Sharp Provolone, Marinated Tomatoes, Stuffed Cherry Peppers, Olives
And Balsamic Marinated Mushroom
Add $8.50 per guest

Lobster and Corn Risotto, Parmigiano Reggiano Cream
Add $8.50 per guest

Mesclun Greens, Shaved Red Onions, Great Hill Blue Cheese, Sherry Vinaigrette

Garden Vegetable and Italian Cheese Ravioli Fried Opal Basil, Tomato Basil Cream

Hand Picked Greens, Sweet 100 Tomatoes, Yellow Pear Tomatoes,
Crispy Chokes, Roasted Garlic and Herbed Dressing
Goat Cheese Additional $1.00 per guest

Salad of Baby Iceberg Lettuce, Tomato, Cobb Bacon, Blue Cheese

Salad of Char Grilled Red Onions, Asparagus, Endive, Creamy Mustard Dressing

Salad of Maine Crab, Beefsteak Tomato, Avocado Cream

Warm Heirloom Tomato Summer Squash Tart, Calamata Olive Dressing, Baby Arugula

Salad of Red Beets, Baby Arugula, Creamed Goats Cheese, Black Pepper Balsamic Dressing

Boston Bibb Lettuce, Citrus Courgette Ribbons, Roasted Red Peppers, Pine Nuts, White Balsamic Dressing

INTERMEZZO OPTIONS

A Selection of Sorbet
Champagne, Lemon, Melon
Blackberry, Peach, Orange Basil, Grapefruit
$6.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SPRING & SUMMER SEASONAL MENUS

March 24, 2010 – September 22, 2010

DINNER ENTREES

Sesame Glazed Halibut Filet, Jasmine Rice, Chinese Long Beans, Miso Beurre Blanc
$59.00 per guest

Pan Fried Acadian Red Fish, Warm Potato Salad, Spicy Coleslaw, Fried Onions Rings, Citrus Barbeque Sauce
$60.00 per guest

Grilled Fillet of Salmon, Tri-Colored Orzo Pasta Risotto, Warm Broken Red Pepper Vinaigrette
$60.00 per guest

Grilled Chicken, Gingered Peach Salsa, White Corn and Scallion Polenta, Wilted Spinach, Shitake Salad
$54.00 per guest

*Grilled Fillet Mignon, Herb Mashed Potato, Roasted Vegetable Summer Stack
$74.00 per guest

Char Grilled Lamb Fillet, Eggplant, Feta and Tomato Tart, Oregano Sauce
$70.00 per guest

Grilled Fillet of Beef, Portobello Mushroom, Baby Spinach Boursin Cheese, Potato Galette, Red Wine Glaze
$74.00 per guest

Oven Roasted Breast of Chicken, Lobster and Shrimp Ravioli, Gratin of Baby Leeks, Champagne Caviar Sauce
$56.00 per guest

Roasted Breast of Chicken, Garlic Mashed Potato, Eggplant and Tomato Tapenade, Red Wine Sauce
$54.00 per guest

Chicken Schnitzel, House-Made Herbed Spaetzle, Baby Spinach, Riesling Cream
$54.00 per guest

Roast Maine Lobster ,Garlic and Herbed Polenta, Sautéed Baby Corn, Champagne Vanilla Bean Sauce
Market Price

Crab Stuffed Lemon Sole, Sautéed Baby Gem Lettuce, Sweet Peas and Bacon, Fingerling Potatoes, Paprika Crumbs
$60.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

SEAPORT SELECT

Signature Plated Dinners are Served with
Basket of Breads with Sweet Butter and White Bean Spread with Olive Oil,
And Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Char Grilled Breast of Chicken, Rock Shrimp, Pepper Relish, Chive Risotto, Spring Onion Beurre Blanc
$62.00 per guest

*Grilled Petit Filet Mignon with New England Lobster Tail, Pinot Noir Sauce,
Corn and Potato Custard, Drawn Butter
$92.00 per guest

*Grilled Petit Filet Mignon and Giant Shrimp,
Olive Oil Mashed Potatoes, Pencil Asparagus, Cabernet Reduction
$79.00 per guest

Oven Roasted Petite Filet and Salmon,
Potato and Smoked Cheddar Tart, Crisp Asparagus, Newburg Sauce
$75.00 per guest

Grilled Breast of Chicken with Pan Seared Diver Scallop,
Summer Vegetable Tian, Heirloom Tomatoes
$68.00 per guest

Grilled Petit Filet Mignon with Maine Crab Cake,
Fingerling Potatoes, Medley of Farmers Beans, Lobster Sauce
$76.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

THE SEAPORT STEAKHOUSE

Brandt Natural Raised Beef Served with Your Choice of Sauce, Starch and Vegetable
Your Selection May Be Grilled or Sautéed

Brandt Natural New York Sirloin Strip Steak	Brandt Natural Filet Mignon
10 oz. $72.00	8 oz. $80.00
12 oz. $78.00	10 oz. $85.00

Additional Offers
12 oz. Double Cut Bone-In Pork Chop $70.00
14 oz. Bone-In Veal Chop $78.00

Sauces:

Pinot Noir
Green Peppercorn
Béarnaise
Wild Mushroom
Bordelaise
Maitre de Hotel Butter

Please Select One Accompanying Starch:

Garlic Mashed Potato
Yukon Gold Mashed Potato
White Truffle Mashed Potato
Twice Baked Potato, Sour Cream, Chives
Oven Baked Steak Fries
Hand-Cut Sautéed Potatoes
Blue Cheese Potato Gratin

Please Select One Accompanying Vegetable:

Creamed Baby Spinach
French Green Beans
Asparagus
Medley of Wild Mushrooms
Roasted Greenhouse Tomato, Seasoned Bread Crumbs
Medley of Seasonal Vegetables

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

DINNER DESSERTS

Extra Virgin Olive Oil Cake
Citrus Compote and Crème Fraiche

Cherry Crumb Pie
Almond Cream Sauce

New York Cheesecake
Strawberry Ginger Compote and Graham Cracker Tuile

Chocolate Ganache Cake
Pistachio Anglaise and Candied Pistachios

Raspberry White Chocolate Mousse
Raspberry Coulie

Summer Seasonal Trio
Blueberry Shortcake, Peach Cobbler & Cherry Pie

Sorbet and Fresh Berries
Choice of Flavors to include: Raspberry, Lemon, Mango
Topped with Raspberry Puree and Fresh Berries

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

HOT BUFFET DINNERS

All served with Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Minimum of 20 guests for Buffet Menus Listed Below
An Additional Charge of $5.00 per guest if less than 20 Guests

CASTLE HILL BUFFET

Baby Greens, Tapenade Crostinis, Roasted Onion Dressing
Fennel and Local Bean Salad, Chive Vinaigrette
~~~

Moroccan Spiced Chicken Breast, Fingerling Potato, Chic Pea, Saffron
~~~

Char Grilled Swordfish Medallions, Medley of Sweet Peppers, Olives
~~~

Grilled Sirloin Medallions, Cippollini Onions, Pinot Noir Essence, Olive Oil Mashed Potatoes
~~~

A Medley of Summer Vegetables, Fresh Garden Herbs
~~~

Lemon Cheesecake, Chocolate Pie, Angle Food Cake
$72.00 per guest

SEAPORT BUFFET DINNER

Seasonal Field Greens, Baby Tomatoes, Cucumbers, Carrots, Red Onion, Herb Dressing,
Fucille Pasta Salad, Grilled Asparagus, Pesto Dressing, Shaved Parmesan Cheese
~~~

Slowly Roasted Preserve Lemon Chicken, Natural Jus, Sweet Potato Chips
~~~

Pan Roasted Red Snapper, Tropical Fruit Salsa, Passion Fruit Butter
~~~

Buttermilk Mashed Yukon Gold Potatoes, Country Style Ratatouille
~~~

Cherry Tart, Boston Cream Pie, Espresso Mascarpone Cream Puffs
$67.00 per guest

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.
~~~

NEW ENGLAND CLAMBAKE

(Minimum of 50 guests)

New England Clam Chowder
Served with Oyster Crackers

Steamers
Served with Drawn Butter and Broth

1¼ Pound Steamed Maine Lobster

Barbecue Chicken

Roasted New Potatoes
Fresh Corn on the Cob
Fresh Baked New England Breads

Assorted Seasonal Desserts
Served with Fresh Fruit

Freshly Brewed Coffee, Brewed Decaffeinated Coffee, and Assorted Teas

1 ¼ lb. Lobster – Market Price
1 ½ lb. Lobster – Market Price

*Add Chef Carved Sirloin of Beef
$5.00 per guest
(Requires Chef to Carve at $125.00 per Chef
For Every 50 Guests)

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

MICROBREW BEER BAR

Harpoon IPA "Brewed in Boston"

UFO Hefeweizen-Boston

Harpoon 100 Barrel Series-Boston

Sam Adams Boston Lager

Buzzard Bay Lager-Westport

Magic Hat #9-Vermont

Saranac Black and Tan-New York

Sierra Nevada Pale Ale-California

Anchor S Team-San Francisco
$6.50 per service

International Selection

Guinness Pub Draft Pint

Julius Echter Hefe Weiss-Dunkel, Germany

Maudite Unibroue-Quebec

Belhaven Scottish Ale-Dunbar, Scotland

Samuel Smith Oatmeal Stout-Yorkshire, England
$7.00 per service

Brew Master's Microbrew Tasting
Visit with the Harpoon Brew Master as he explains the finer points of these regional microbrews
Brew Master fee required

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

HOSTED BAR SERVICE

SELECT BRAND LIQUORS

$8.00 per service

Skyy
Bombay Original Gin
Bacardi
Jack Daniels
Dewars
Canadian Club
Sauza Gold Tequila

PREMIUM BRAND LIQUORS

$8.50 per service

Absolut
Tanqueray
Captain Morgan/ Bacardi Gold
Eagle Rare Bourbon
Dewar's 12 year
Canadian Club Classic 12 year
Cazodores Reposado Tequila

DELUXE BRAND LIQUORS

$9.00 per service

Grey Goose
Bombay Sapphire
Bacardi 8 year
Maker's Mark
Macallan or Aberfeldy Single Malt
Crown Royal
Corazon Anejo Tequila

ELITE BRAND LIQUOR

(May be added to your bar service upon request)

Stalychnaya Elit Vodka $10.00
Miller's Gin $10.00
Pyrat Cask 23 Rum $20.00
Woodford Reserve Bourbon $10.00
Chivas Royal Salute $20.00
Dewars Signature $20.00
Patron Aneja $10.00
Courvaisier XO $20.00
Grand Marnier Centcinquantaire $20.00
Clear Creek Paire William $10.00

PREMIUM CORDIALS

$9.00 per service

(May be added to your bar service upon request)

Bailey's
Chambord
Sambuca Romana
Tia Maria
Kahlua
Courvoisier VS

DELUXE CORDIALS

$9.50 per service

(May be added to your bar service upon request)

Grand Marnier
Drambuie
Amaretto di Saronno
Remy Martin VSOP
Frangelico
B&B
Fonseca LBV Port

ALL BARS INCLUDE

Red Diamond Chardonnay $7.00 per service
Fess Parker Frontier Red (Rhone Blend) $7.00 per service
Trinity Oaks Pinot Grigio $7.25 per service
Trinity Oaks Pinot Noir $7.25 per service
Chateau St.Jean Chardonnay and Cabernet Sauvignon $7.25 per service
Regional Microbrews and Imported Beers $6.50 per service
Domestic Beers $6.00 per service
Sparkling and Still Mineral Waters $4.50 per service
Soft Drinks, including Diet $4.50 per service

~We would be happy to provide any special requests not listed above~
~We would be happy to provide a flat rate by hour~
~All bars require one bartender for every 100 guests at a fee of $150.00 per bartender~
~Cash Bars may be ordered by special arrangement~
~A Charge is added to drink prices for Cash Bars~

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

MARTINI BAR

"CLASSIC SELECTIONS"

THE ORIGINAL MARTINI
London Dry Gin, Dash of Vermouth, Queen Olive

COSMOPOLITAN
Vodka, Cointreau, with a Splash of Cranberry Juice

APPLETINI
Vodka, Sour Apple Liquor Garnished with a Granny Smith

THE SEAPORT MILK & COOKIES
Bailey's Irish Cream, Godiva Liqueur, Frangelico

SEASONAL

THE GIVERNY MARTINI
Bombay Sapphire Gin, St. Germain Elderflower Liqueur,
Splash of Sauvignon Blanc

LEMONCELLO MARTINI
Grey Goose Vodka shaken with Chilled Lemoncello

ZENTINI
Grey Goose Citron, Zen Green Tea Liqueur, splash of lime

MANGO COSMOPOLITAN
Grey Goose Vodka, Mango nectar , Clement Creole Liqueur, Splash Cranberry Juice

KEY LIME MARTINI
Three Olives Vanilla Vodka Shaken with KeKe Key Lime Liqueur, Grey Goose L'Orange
Served in a Graham Cracker Crust Rimmed Martini Glass

STRAWBERRY GINGER MARTINI
Grey Goose Vodka, Domaine du Canton Ginger, Pama Pomegranate Liqueur and
Fresh muddled strawberries with a dash of lime juice

CUCUMBER MARTINI
Hendricks Gin, Grey Goose Vodka, and Clement Creole Liqueur

$12.00 per Drink

Accompanied by a Martini Luge Ice Sculpture
$300.00

CHOCOLATE CORDIAL CUPS
Mini Chocolate Cup Filled with Your Favorite Liqueurs
Some of Our Most Popular Selections Include
Godiva, Bailey's, Sambuca Romana, Amaretto di Saronno
$4.00 each

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

WINES

LIGHT TO MEDIUM BODIED, DRY, CRISP WHITE WINES

Pinot Grigio, Concannon, Central Coast	$30
Pinot Girgio, Livon, Collio	$55
Pinot Gris, Trimbach, Reserve, Alsace, France	$40
Sauvignon Blanc, Oberon, Napa	$32
Nautilus, Sauvignon Blanc, Marlborough, New Zealand	$35
Sancerre, Pascal Jolivet, Loire, France	$52
Sauvignon Blanc, Chateau Ste. Michelle, Horse Heaven, Columbia Valley	$48
Riesling, "Eroica", Columbia Valley	$48

MEDIUM BODIED TO FULL BODIED OAK AGED WHITE WINES

Chardonnay, Red Diamond, Washington	$30
Chardonnay, Sonoma Cutrer, Russian River Ranches	$38
Chardonnay, Chateau St. Jean, Sonoma	$34
Chardonnay, Merryvale, 'Starmont', Napa	$45
Chardonnay, Stonestreet, Sonoma	$60
Chardonnay, Grgich Hills, Napa	$90

LIGHT TO MEDIUM BODIED, FRUITY TO SPICY RED WINES

Pinot Noir, CARMEL ROAD, MONTEREY	$40
Pinot Noir, Trinity Oaks, California	$30
Pinot Noir, Steele, Carneros	$46
Pinot Noir, Byron, Santa Maria	$58
Chianti Classico, Antinori, Peppoli",Tuscany	$42
Frontier Red, Fess Parker, Rhone Blend, California	$30
Zinfandel, Ravenswood, Napa	$38
Shiraz, Peter Lehmann, Barossa, Australia	$38
Châteauneuf-du-Pape, Domaine Charbonniere	$65

FULL BODIED, DEEPLY FLAVORED, RED WINES

Merlot, Beringer, Napa	$38
Merlot, Red Diamond, Washington	$30
Merlot, Chateau St. Jean, California	$32
Merlot, Turnbull, Napa	$65
Malbec, Broquel, Mendoza Argentina	$38
Cabernet Sauvignon, Chateau St. Jean , California	$34
Cabernet Sauvignon, Red Diamond, Washington	$30
Cabernet Sauvignon, St. Francis, Sonoma	$38
Cabernet Sauvignon, Beringer, Knight's Valley	$48
Cabernet Sauvignon, Raymond, Napa	$60
Cabernet Sauvignon, Jordan, Alexander Valley	$75
Cabernet Sauvignon, Joseph Phelps, Napa	$80

CHAMPAGNES AND SPARKLING WINES

Domaine Ste. Michelle,Cuvee Brut, Columbia Valley	$30
Domaine Carneros, Taittinger, Napa	$50
Nicolas Feuillatte,Brut Premier Cru, Epernay, France	$60
Taittinger, Brut "La Francais", Reims, France	$80
Moet & Chandon, White Star, Brut, Epernay, France	$75
Veuve Cliquot "Yellow Label", Reims, France	$98
Perrier Jouet, Fleur de Champagne, Epernay, France	$140
Moet & Chandon, Cuvee Dom Perignon, Epernay, France	$240

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.

INFORMATION

MENUS

We welcome the opportunity to personalize any menu, in addition to our printed menus, to best serve the needs of your guests. As well, should you request, we are pleased to provide you with low fat, or nutritionally balanced menus for specific dietary requests.

GUARANTEE

A guaranteed attendance must be given to our offices by noon three days prior to the function. In the event a function is being held on a Monday or Tuesday, guarantees must be received by noon the preceding Wednesday. Guarantees are not subject to reduction; however, the Hotel will set for three percent more than the guarantee requested for most events. The Hotel does not provide an overset for functions with an attendance of less than 35 guests. The hotel will not provide an overset if the guarantee increases within 48 hours prior to the event. If no guarantee is received, the expected number of guests indicated on the Banquet Event Order, or the number served, whichever is greater will be charged.

FOOD & BEVERAGE

All food and beverage prices are subject to a taxable administration fee, currently at 8%, service charge, currently at 15% and a Massachusetts meals tax, currently at 7%. If your organization is tax exempt, we must be in receipt of a valid ST2 and ST5 exemption certificate prior to your event.

COATCHECK

We are happy to provide coatcheck services for your guests upon request. One attendant staffed for every 150 guests at $150.00 per attendant. The Seaport Hotel & World Trade Center Boston assumes no liability for lost or stolen articles.

PARKING

We provide both Valet Parking and Self Parking in our 2,300 space underground garage for your guests convenience. Our staff will be able to discuss the best option for your event.

PACKAGES

If you are shipping boxes to the hotel for your meeting, handling charges will apply. The hotel does not accept any liability for equipment, goods, displays, or other materials which arrive or fail to arrive at the hotel. Please contact your Sales Manager for detailed shipping information.

LABOR CHARGES

For all culinary stations, a culinary attendant charge per chef is required and will apply for 90 minutes.

For all Bars, a Bartender charge per bartender is required.

FLORAL

Our preferred florist, Stapleton's will be pleased to coordinate with your Manager to create a floral theme, centerpieces or more extensive room arrangements. Additional decorations must be reviewed with your Manager prior to your event.

MISCELLANEOUS

We have several recommendations for Music or Decorative needs, such as Ice Sculptures, to compliment your event. Your manager will be happy to assist you.

AUDIO VISUAL

We are pleased to have an Audio Visual partner on site in Projection Presentation Technology. An expert from their team can provide you with suggestions to compliment your meeting/event.

*These product may contain raw or undercooked ingredients The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices subject to 15% Service Charge, 8% Taxable Administrative Fee and 7% Massachusetts Meal Tax .Administrative fees and station attendant fees (such as for bartenders or chefs) do not represent a tip or service charge for wait staff, service employees, or service bartender. Beverage Prices are Subject to Change.