



Hyatt Regency Boston/Cambridge
Spring/Summer

Breakfast of the Day

\$41.00 Per Person Served on Day of Buffet

\$46.00 Per Person When Served on Alternate Days

Serve time 90 minutes

Sunday & Thursday

Selection of Chilled Juices

Orange | Cranberry | Apple

Chef's Choice of Infused Filtered Water

Seasonally Inspired Whole & Sliced Fruit

Sliced Breads and English Muffins

Vermont Butter, Peanut Butter, Nutella, Local Jam

Greek Yogurt Parfaits with House-Made Granola

Steel Cut Oatmeal with Dried Fruits and Brown Sugar

Cage-Free Scrambled Eggs served with Asparagus

Freshly Brewed Coffee and Tazo Tea Selection

Monday & Friday

Selection of Chilled Juices

Tuesday & Saturday

Selection of Chilled Juices

Orange | Cranberry | Apple

Chef's Choice of Infused Filtered Water

Seasonally Inspired Whole & Sliced Fruit

Mini Muffins and Pastries

Greek Yogurt Parfait with Granola and Dried Fruits

Steel Cut Oatmeal with Dried Fruits and Local Honey

Egg White Frittata with Mushrooms, Vermont White Cheddar

Freshly Brewed Coffee and Tazo Tea Selection

Wednesday

Selection of Chilled Juices

Orange | Cranberry | Apple

Orange | Cranberry | Apple

Chef's Choice Infused Filtered Water

Seasonally Inspired Whole & Sliced Fruit

Assorted Danishes and Scones

Egg Burrito with Salsa Verde, Chorizo Sausage and Vermont White Cheddar Cheese

Freshly Brewed Coffee and Tazo Tea Selection

Chef's Choice Infused Filtered Water

Seasonally Inspired Whole & Sliced Fruit

Blueberry Scones, Buttermilk Biscuits, Bagels with Assorted Cream Cheeses

Steel Cut Oatmeal, Shredded Coconut & Brown Sugar

Cage-Free Scrambled Eggs with Pork Sausage Milk Gravy

Freshly Brewed Coffee and Tazo Tea Selection

All Buffets require a minimum of 20 guests. Parties with less than 20 guests are subject to a \$5.00 per guest surcharge.

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Breakfast Enhancements

Breakfast Sandwiches

Choice of One Sandwich

Broken Yolk Egg, Local Ham, Vermont White Cheddar Cheese on a Croissant

Breakfast Burrito with Chorizo, Roasted Salsa and Queso Fresca

Egg White Gyro, Feta, Spinach, Onions and Black & Kalamata Olives

\$8.00 Each

Salmon & Bagel Station

Selection of Plain, Everything, Egg, and Pumpernickel Bagels

Plain Cream Cheese, Chive Cream Cheese, Orange Compound Butter, and Nutella

Smoked Salmon, Pickled Red Onion, Sliced Cage Free Boiled Eggs, Capers, and Marinated Tomatoes

\$16.00 Per Guest

Steel-Cut Oatmeal

Accompanied by Raisins and Brown Sugar

\$8.00 Per Guest

Buttermilk Biscuit Station

Served with Selection of Vermont Butter, Nutella, Orange Jam, Spiced Pepper Jelly, Country-Style Ham, and Sausage Gravy

\$12.00 Per Guest

Omelette Station*

Cage Free Shell Eggs, Egg Whites, Egg Beaters
Ham, Bacon, Turkey Sausage

Tomatoes, Caramelized Onions, Mushrooms, Bell Peppers, Spinach
Vermont Cheddar Cheese, Mozzarella Cheese

Omelette Station Attendant

**Omelette Stations requires one station attendant for every 50 guests. This fee is not a gratuity or service charge for wait staff, service bartenders or service employees.*

\$200.00

\$16.00 Per Guest

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Breakfast Buffet

American Buffet

Selection of Chilled Juices

Orange | Cranberry | Apple

Seasonally Inspired Sliced Fruit

Greek Yogurt with House-Made Granola

Freshly Baked Scones

Sliced White, Whole Wheat, and Rye

Vermont Butter, Seasonal Jam

Applewood Smoked Bacon and Chicken Sausage

Cage-Free Scrambled Eggs with Soft Herbs

Crispy Yukon Potato

Freshly Brewed Coffee and Tazo Tea Selection

\$44.00 Per Guest

Boston Buffet

Selection of Chilled Juices

Orange | Cranberry | Apple

Seasonally Inspired Sliced Fruit

Greek Yogurt with House-Made Granola

Chef's Choice of Assorted Pastries

Vermont Butter, Seasonal Jam

Cage-Free Scrambled Eggs

Crisp Bacon

French Toast with Whiskey Maple Syrup

Corned Beef Hash

Freshly Brewed Coffee and Tazo Tea Selection

\$48.00 Per Guest

Cambridge Sunrise Buffet

Chilled Selection of Juices

Healthy Balanced Buffet

Selection of Chilled Juices

Orange | Cranberry | Apple

Seasonally Inspired Sliced Fruit

Greek Yogurt Parfaits with Seasonal Fruit Compote and House-Made Granola

Freshly Scrambled Cage-Free Egg Whites with Wild Mushrooms, Roasted Red Pepper, and White Cheddar Cheese

Organic Gluten Free Oatmeal with Golden Raisins, Toasted Almonds and Brown Sugar

Blueberry & Cranberry-Orange Muffins

Freshly Brewed Coffee and Tazo Tea Selection

\$42.00 Per Person

Orange | Cranberry | Apple

Seasonally Inspired Sliced Fruit

Greek Yogurt and House-Made Granola

Chef's Choice of Danishes, Muffins
Fruit Preserves, Vermont Butter

New York-Style Bagels, Cream Cheese

Cage-Free Scrambled Eggs

Banana Pancakes, Maple Syrup, Chocolate Shavings

Roasted Breakfast Potatoes

Hickory Bacon & Turkey Sausage Links

Freshly Brewed Coffee & Tazo Tea Selection

\$48.00 Per Person

All Buffets require a minimum of 20 guests. Parties with less than 20 guests are subject to a \$5.00 per guest surcharge

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Continental Breakfast

Continental Breakfast

Selection of Chilled Juices

Orange | Cranberry | Apple

Seasonally Inspired Sliced Fruit

Assorted Pastries and Muffins

New York-Style Bagels with Whipped Plain & Flavored Cream Cheese

Vermont Butter, Jam, Nutella

Mini Greek Yogurts with Granola and Macerated Fruit

Freshly Brewed Coffee and Tazo Tea Selection

\$34.00 Per Person

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Brunch

90 Minutes of Service

Brunch

Selection of Chilled Juices

Orange | Cranberry | Apple

Seasonally Inspired Sliced Fruit

Beignets, Assorted Croissants, Muffins, and Danishes

Ancient Grain Salad with Peas, Carrots, Tomato, Radish

Greek Yogurt Parfaits with House-Made Granola and Berries

Avocado Toast with Atlantic Smoked Salmon

Banana Bread Waffles with Vermont Butter, Warm Vermont Maple Syrup, and Powdered Sugar

Cage-Free Scrambled Eggs

Pork Sausage and Crispy Yukon Potato

Freshly Brewed Coffee and Tazo Tea Selection

\$50.00 Per Person

Kendall Square Brunch

Selection of Chilled Juices

Orange | Cranberry | Apple

Sliced Fresh Seasonal Fruit and Berries

Greek Yogurt and House-Made Granola

New York-Style Bagels, English Muffins and Croissants
Whipped Cream Cheese, Fruit Preserves, Vermont Butter

Cage-Free Scrambled Eggs

Cheese Blintz, Macerated Fruit

Roasted Breakfast Potatoes

Hickory Bacon, Pork Sausage

Italian-Style Pasta Salad

Cranberry Tarragon Chicken Salad

Mediterranean-Style Tuna Salad

Focaccia & Ciabatta

Charles River Brunch

Selection of Chilled Juices

Orange | Cranberry | Apple

Breakfast:

Seasonally Inspired Sliced Fruits

Greek Yogurt and House-Made Granola

Danishes, Muffins, and Croissants

Cage-Free Scrambled Eggs

Traditional Eggs Benedict

Roasted Breakfast Potatoes

Smoked Bacon, Pork Sausage

Lunch:

Chef's Seasonal Tossed Green Salad

Entrees- Select Two

Sliced Sirloin with Diane Sauce

Grilled Chicken, Tarragon Vermouth Sauce

Freshly Brewed Coffee & Tazo Tea Selection

\$55.00 Per Person

Harvard Square Brunch

Selection of Chilled Juices

Orange | Cranberry | Apple

Seasonally Inspired Sliced Fruits

Greek Yogurt and House-Made Granola

Danishes, Muffins, Croissants

Fruit Preserves, Vermont Butter

New York-Style Bagels, Cream Cheese

Cage-Free Scrambled Eggs

French Toast, Maple Syrup

Roasted Breakfast Potatoes

Hickory Bacon & Breakfast Sausage

Display of Imported & Domestic Cheeses

Seared Salmon, Artichoke Heart and Fennel Ragout

Herb-Roasted Root Vegetable Risotto

Dessert:

Cream Puffs and Beignets

Freshly Brewed Coffee and Tazo Tea Selection

\$62.00 Per Person

Chef's Seasonal Tossed Green Salad

Entrees- Select Two

Sliced Sirloin, Chimichurri

Grilled Chicken, Natural Jus

Seared Grouper, Red Pepper Coulis

Garlic Mashed Potato

Freshly Brewed Coffee and Tazo Tea Selection

\$65.00 Per Person

All Buffets require a minimum of 20 guests. Parties with less than 20 guests are subject to a \$5.00 per guest surcharge

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Morning Break Packages

*Themed Breaks Include Coffee and Tea Beverage Station
(Based on 90 Minutes of Service)*

Early Rise Salad

Selection of Chilled Juices
Orange | Cranberry | Apple

Locally and Seasonally Inspired Sliced Fruit

Quinoa with Dried Fruit, Shaved Fennel, Romesco Sauce and Citrus Segments

\$25.00 Per Person

Breakfast Bar

Selection of Chilled Juices
Orange | Cranberry | Apple

Seasonally Inspired Whole Fruits

Assorted Crunchy and Chewy Cereal Bars

Mini Assorted Whole Milks, 2% Milk, Chocolate, Soy and Almond Milks

\$25.00 Per Person

Acai Bowl

Selection of Chilled Juices
Orange | Cranberry | Apple

Acai Bowl with Orange Blossom Honey, Seasonal Fruit Compote, Dried Berries and Chia Seeds

House-Made Granola with Seasonal Fruits & Berries

\$26.00 Per Person

Baked

Selection of Chilled Juices
Orange | Cranberry | Apple

Scones, Cinnamon Rolls, Coffee Cakes, Muffins, and Croissants
Seasonal Jams with Vermont Butter

\$25.00 Per Person

All Breaks require a minimum of 10 guests.

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Afternoon Break Packages

*Themed Breaks Include Coffee and Tea Beverage Station
(Based on 90 Minutes of Service)*

Warm Time of Year

Infused Filtered Water
Cucumber | Lemon | Celery

Carrot Hummus, Beet & Yogurt Dip, and Artichoke Walnut Dip

Crudités Display including Asparagus, Baby Sweet Peppers, Snap Peas and Baby Rainbow Carrots, Celery Hearts

Naan Bread, Crostini, and Flatbread Crackers

Mini Red Berry and Rosemary Tart

\$24.00 Per Person

Brainiac Mix

Infused Filtered Water
Orange | Blueberry | Mint

Build Your Own Mix including
House-Made Granola

Marcona Almonds, Pecans, Hazelnuts, Walnuts, Macadamias,

Guilty Pleasure

Infused Filtered Water
Mint | Cucumber | Lemon

Magic Bars

Dark Chocolate Truffles

Mini Milkshakes Coffee, Chocolate, and Vanilla

\$28.00 Per Person

Bostonian

Infused Filtered Water
Watermelon | Strawberry

New England Charcuterie, Assorted Cheeses, Salami
Pepperoni, Cappicola, Fruit Garnish
Grapes, Seasonal Jams, Mustards

Panazala Crackers and Crisp Baguettes

\$29.00 Per Person

Pumpkin Seeds

Dried Fruits to include Currants, Dried Cherries, Raisins, Banana Chips

White and Dark Chocolate Chips, M&M's, Chocolate Pretzels

\$25.00 Per Person

All Breaks require a minimum of 20 guests.

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Cup of Time

Infused Filtered Water
Apricot | Berries

Sweet Treats Cupcakes including Chocolate, Red Velvet, Vanilla, Lemon, Peanut Butter, and Jelly Roll

\$25.00 Per Person

A La Carte Beverages

Coffee And Tea Service

Based on 90 Minutes of Service

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea

\$8.00 Per Person

All Day Beverage

Based on 8 Hours of Service

Assorted Soda, Still and Sparkling Water
Freshly Brewed Regular and Decaffeinated Coffee
Tazo Tea Selection

\$45.00 Per Person

Half-Day Beverage

Based on 4 Hours of Service

Assorted Soda, Still and Sparkling Water
Freshly Brewed Regular and Decaffeinated Coffee
Tazo Tea Selection

\$25.00 Per Person

Pellegrino

Sparkling Fruit Flavored Waters in Grapefruit, Lemon & Orange

\$6.00 Each

Still and Sparkling Water

\$6.00 Each

Soft Drinks

Regular, Diet and Decaffeinated Pepsi Soft Drinks

\$5.00 Each

Freshly Brewed Iced Tea

Unsweetened

\$6.00 Per Person

Harney & Sons Organic Fruit Juices

Cranberry, Lemonade and Orange Mango Juices

\$8.00 Each

420001010001

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

A La Carte Bakeries and Snacks

Tea Sandwiches

Cucumber and Mint on White Bread
Smoked Salmon, Pickled Red Onion and Dill
on Rye Bread
Country Ham, Mascarpone, Fig Jam, and
Caramelized Pecans on Wheat Bread

\$12.00 Per Person

Macaroons

Caramel | Bourbon Vanilla | Pistachio |
Orange | Chocolate | Rose Water

\$12.00 Per Person

Bruschetta

Tomato, Roasted Garlic and Basil
White Bean, Oregano, and Duxelle
Baguettes and Multigrain Bread

\$12.00 Per Person

Chips and Dips

Tortilla Chips with Roasted Tomato Salsa
Potato Crisps with Caramelized Onion Dip

\$12.00 Per Person

Sliced Fresh Fruit and Berries

\$8.00 Per Person

Whole Fresh Fruit

Seasonal, Fully Ripened

\$5.00 Each

Individual Yogurts

Assorted Plain and Fruit Chobani Greek
Yogurts

\$6.00 Each

Freshly Made Baked Goods

\$48.00 Per Dozen

Cookies

Oatmeal Raisin | Chocolate Chip | Peanut
Butter

\$48.00 Per Dozen

Brownies and Blondies

\$42.00 Per Dozen

Assorted Gluten Free Kind® Bars

\$7.00 Each

Assorted Chips and Pretzels

\$6.00 Each

Individual Mini Snacks Bags

Assortment of Nuts, Crunch and Dried Fruit

\$7.00 Each

Warm Soft Pretzels

Warm Cheese Dip and Beer-Infused Dijon
Mustard

\$60.00 Per Dozen

Per person breaks require a minimum of 10 guests.

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Day Packages

Complete Full Day Per Person Package includes:

- Themed Breakfast of the Day
- All Day Beverage Service
- Seasonal Lunch Buffet of the Day
- Afternoon Themed Break

\$148.00 Per Person

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

All Day Beverage Break (Maximum of 8 hours)

Assorted Soda, Still and Sparkling Water
Coffee, Tea and Decaf Coffee

\$45.00

Buffet Lunch of the Day

All Buffet Lunches include Freshly Brewed House Blend Coffees, Tazo Tea Selection

Upgrade to Pre-Set Iced Tea at \$5.00 Per Person

Menu's feature poultry from Do Good Chicken

Garden Fresh - Monday Buffet

Gazpacho Soup

Build Your Own Salad Station:

Romaine Hearts, Baby Kale, Hand-Picked Spring Mix

Cherry Tomatoes, Cucumbers, Shredded Carrots, Hearts of Palm, Tri-Color Peppers, Artichoke, Dried Cranberries

Goat Cheese and Parmesan Cheese

Croutons and Ancient Grains

with Roasted Shallot Vinaigrette, Chive Buttermilk, and Honey Lemon Vinaigrette

Lemon Oregano Grilled Chicken Breast

Do Good Chicken

Smoked Salt Rub Flank Steak

Warm Bread

with Vermont Butter

Marrakech - Tuesday Buffet

Potato and Leek Soup

Summer Squash & Farro Salad

with Shallot Vinaigrette

Grilled Bell Pepper Pasta Salad

with Sundried Tomato Pesto and Marcona Almonds

Lemon & Oregano Grilled Chicken Breast

Do Good Chicken

Spiced Brisket

with Roasted Olives and Eggplant

Golden Raisin Rice Pilaf

Strawberry Strip Cake and Lemon Bars

When Served on Tuesday

\$57.00

Assorted Mini Tarts

When Served on Monday

\$57.00

\$62.00 Per Person

The Picnic - Wednesday Buffet

Roasted Tomato Soup

Build Your Own Sandwiches:

Roasted Turkey, Black Forest Ham, Roast Beef, Tuna Salad

Swiss Cheese, Cabot Cheddar Cheese, Havarti Cheese

Assorted Sliced Breads, Bulkie Roll, Multigrain Bun

Sliced Tomato, Shaved Lettuce, Pickled Red Onion, Dill Pickles

Coleslaw and Potato Salad

Assorted Cookies and Four Berry Crumble Tart

When Served on Wednesday

\$55.00

\$60.00 Per Person

\$62.00 Per Person

Power Bowl - Thursday Buffet

Carrot and Ginger Soup

Vegetables

Julienned Carrots, Sliced Diakon, Sliced Cucumber, Baby Corn, Sugar Snap Peas, Bean Sprouts, Chickpeas, Won-Ton Chips, Pickled Onions

Starch

Farro, Ancient Grains, Cold Ramen Noodles

Protein

Brined Grilled Chicken, Sliced Marinated Beef, Grilled Tofu

Sauce

Teriyaki, Miso Broth, Siracha Aioli

Assorted Cookies and Brownies

When Served on Thursday

\$57.00

\$62.00 Per Person

Summer Fest - Saturday Buffet

Summer Chopped Salad

Romaine, Carrots, Cherry Tomatoes, Peas, Broccoli, Pickled Red Onion,

New Englander - Friday Buffet

New England Clam Chowder

Barley Salad

Spinach, Mint Vinaigrette

Chopped Romaine Hearts Salad

Shaved Pecorino, Anchovies Dressing

Beer-Battered Fish

Old Bay Spice Remoulade, Malt Vinegar, House Chips

Roasted Chicken Breast

Do Good Chicken

with Parsley Potato

Assorted Mini Pastries

When Served on Friday

\$57.00

\$62.00 Per Person

The Sandwich Shop

House-Made Creamy Coleslaw

Marble Potato Salad

Chipotle Mayonnaise, Roasted Peppers & Onions, Hard Boiled Egg

Cucumbers

Chive Buttermilk Dressing & Honey Balsamic Vinaigrette

Crab Cavatelli "Mac & Cheese"

Honey Fried Chicken

with White BBQ Sauce and Quinoa

Do Good Chicken

Grilled Salmon

with Roasted Summer Vegetables

Caramel Apple Bars, Blondies

Macaroons

When Served on Saturday

\$59.00

\$62.00 Per Person

Dimanche - Sunday Buffet

Lobster Bisque

Hand-Picked Lettuce Salad

with Shaved Carrots, Cucumbers, Asparagus, Watermelon Radish, Blueberries. Roasted Shallot Vinaigrette

Choose 3:

Black Forest Ham Sandwich

White Cheddar Cheese, Spiced Apple Butter, Boston Lettuce on Hawaiian Roll

Oven-Roasted Turkey Sandwich

Local Cheddar Pimento Cheese, Applewood Smoked Bacon, Sliced Tomato on Sourdough Baguette

Vegan Veggie Wrap

Grilled Vegetables, Tomatoes, Herbed Chickpea Spread, Crisp Lettuce on Whole Wheat Wrap

Warm Grilled Cheese Sandwich

Brie, Spinach, Tomato

Hot Pastrami Sandwich

Havarti Cheese, Russian Dressing on Crusty Italian Bread

Tarragon and Cranberry Chicken Salad

with Arugula on a Croissant

Mediterranean-Style Tuna Salad

Shredded Romaine on Naan Bread

Assorted Deep River Chips

Grilled Chicken, Roasted Sweet Potato, etc.

Ratatouille Penne

with Crushed Tomato Sauce and Soft Herbs

Roasted Bone-In Chicken

with Braised Chard and Natural Jus

Grilled Salmon

with Honey Glazed Carrots and Parsley, Red Wine Burre Monte

Wild Rice with Peas and Carrots

Assorted Mini Donuts

When Served on Sunday

\$57.00

\$62.00 Per Person

Boxed Lunch- Available any day

Boxed Lunch Includes Sandwich, Accompaniment, Dessert, Bag of Chips, Whole Fruit and Bottled Water

1. Please Choose up to Three Sandwiches

Black Forest Ham Sandwich

White Cheddar Cheese, Spiced Apple Butter, Boston Lettuce on Hawaiian Roll

Assorted Mini Cupcakes

\$57.00 Per Person

Oven-Roasted Turkey Sandwich

Local Cheddar Pimento Cheese, Applewood Smoked Bacon, Sliced Tomato on Sourdough Baguette

Vegan Veggie Wrap

Grilled Vegetables, Tomatoes, Herbed Chickpea Spread, Crisp Lettuce on Whole Wheat Wrap

Caprese Sandwich

Fresh Mozzarella, Tomato Jam, Fresh Basil, Pickled Onion on Focaccia

Roast Beef Sandwich

Boursin Cheese, Spinach, Roasted Tomato on a Sourdough Hoagie

2. Please Choose One Accompaniment

Mustard and Green Onion Marble Potato Salad

Italian-Style Pasta Salad

House Salad with Balsamic Vinaigrette

3. Please Choose One Dessert

Brownie

Cookie

Lemon Bar

\$45.00 Per Person

All Buffets require a minimum of 20 guests. Parties with less than 20 guests are subject to a \$5.00 per guest surcharge.

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Plated Lunches

Please Choose One of Each: Starter, Entrée and Dessert.
All Plated Lunches Include Bread Service and Coffee & Tea Service.
Menu Pricing is Based off of Entrée Selection.

Upgrade to Pre-Set Iced Tea at \$4.00 Per Person

Starters (Select one)

Roasted Tomato Soup

White Cheddar Crostini

Potato & Leek Soup

with Fried Leeks

Heirloom Tomato and Maple Brook Burrata

Arugula, Pesto, and Raisin Vinegar

Romaine Hearts Salad

Brioche Crouton, Parmesan Crisp, Traditional Caesar Dressing

Hand-Picked Greens Salad

Roasted Baby Peppers, Cucumbers, Pickled Tomatoes, Feta, Roasted Shallot

Vinaigrette

Desserts (select one)

Boston Cream Torte

Entrees (Select One)

Pan Seared Atlantic Salmon

Basmati Rice, Broccolini, Maple Roasted Carrots

\$57.00

Roasted Chicken Breast

Natural Jus, Fingerling Roasted Potatoes, Asparagus

Do Good Chicken

\$57.00

Grilled Sirloin Steak

Roasted Fingerling Potatoes, Broccolini, Glazed Baby Carrots

\$62.00

Short Rib

Red Wine Demi, Garlic Whipped Potato, Roasted Mire Poix

\$64.00

Alternative Option

All Alternative Entrees are Vegan, Dairy and Gluten Free

All alternative entrees are veggie, dairy and gluten free

Lemon Bar with Berries

Tiramisu

Gluten Free Cheesecake with Whipped Cream and Berries

Portobello Steak

Roasted Shallots

\$56.00

Farro Risotto

Peas, Carrots, Herbed Olive Oil

\$56.00

Crispy Napoleon

Grilled Vegetables, Pelati Sauce

\$50.00

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change.