

*Holiday Inn Boston  
at Beacon Hill*



*Banquet Menus*



## **BREAKFAST BUFFETS**

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### **CONTINENTAL BREAKFAST**

*Chilled Fruit Juices*  
*Sliced Seasonal Fruit Display*  
*Fruit Flavored Yogurt Assortment with Fresh Granola*  
*Muffins, Danish & Croissants*  
*Sweet Butter & Fruit Preserves*  
*New York Style Bagels with Cream Cheese*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### **HEALTHY CHOICE BREAKFAST**

*Chilled Fruit Juices*  
*Sliced Seasonal Fruit Display*  
*Freshly Baked Bran Muffins*  
*Cold Cereal & Crunchy Granola*  
*Assorted Fruit Toppings*  
*Fruit Flavored Yogurt Assortment*  
*Skim Milk*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### **THE CHARLES BREAKFAST**

*Chilled Fruit Juices*  
*Sliced Seasonal Fruit Display*  
*Farm Fresh Scrambled Eggs*  
*Choice of Crisp Bacon, Ham, Sausage or Turkey Sausage Links*  
*Home Fried Potatoes*  
*Muffins, Bagels and Croissants*  
*Sweet Butter & Fruit Preserves*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **PLATED BREAKFASTS**

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*Cinnamon French Toast with Maple Syrup*  
*Crisp Bacon, Sausage or Turkey Sausage Links*  
*Orange or Grapefruit Juice*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

*Farm Fresh Eggs Scrambled with Herbs*  
*Choice of Crisp Bacon, Ham or Sausage or Turkey Sausage Links*  
*Home Fried Potatoes*  
*Orange or Grapefruit Juice*  
*Freshly Baked Muffins & Croissants*

*Sweet Butter & Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

*Traditional Eggs Benedict with Hollandaise Sauce  
Home Fried Potatoes  
Orange or Grapefruit Juice  
Freshly Baked Muffins & Croissants  
Sweet Butter & Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### ***Breakfast Enhancements***

*~Please note Items below must accompany a Breakfast Buffet~*

*French Toast with Maple Syrup  
Belgium Waffles with Strawberry Topping & Whipped Cream  
Assorted Breakfast Scones  
Hot Oatmeal with Brown Sugar & Raisins  
Cold Cereal  
Choice of Breakfast Meat  
Breakfast Sandwich Buttermilk Biscuit or Croissant with Egg, Cheese and choice of Ham, Sausage or Bacon  
Smoked Salmon Display  
Mini Bagels with Cream Cheese, Chopped Eggs, Red Onion & Capers  
Assorted Yogurt  
Granola Bars  
Assortment of Miniature Quiche*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## ***PLATED LUNCHEONS***

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*Luncheon Entrée include choice of One Appetizer, Freshly Baked Rolls with Butter and choice of One Dessert as well as Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

### ***APPETIZERS***

*New England Clam Chowder  
Tomato Basil Bisque  
Chef's Soup Al Giorno  
Caesar Salad with Croutons & Parmesan  
Tossed Garden Salad  
Mesclun Greens*

### ***LUNCHEON ENTRÉE'S***

*Grilled Citrus & Herb Breast of Chicken with Wild Rice Pilaf and Roasted Seasonal Vegetables*

*Chicken Francese ~ Lemon, Butter and White Wine Sauce served with*

*Rice Pilaf & Freshly Steamed Garden Green Beans with Roasted Red Pepper*

*Grilled Vegetable Napoleon ~ Layered Grilled Seasonal Vegetables Gratinéed  
With Mozzarella & Breadcrumbs, Rice Pilaf and Roasted Red Pepper Coulis*

*Farfalle Pasta with Medallions of Chicken, Shitake Mushrooms, Wilted Baby Spinach in a Roasted Garlic  
Parmesan Cream Sauce*

*Grilled Peppered Sirloin of Beef sliced and served on a bed of Mesclun Greens with Cherry Tomatoes, Shaved  
Red Onion, Crumbled Blue Cheese & Balsamic & Basil Vinaigrette*

*Panko Crusted Boston Baked Scrod served with Wilted Baby Greens & Parley  
Buttered Red Bliss Potatoes*

*Salmon Provencale ~ Pan Seared with Oven Roasted Roma Tomato, Cracked Olives, Capers & Roasted  
Garlic with an Herbed Cous Cous and Asparagus Spears*

### ***DESSERTS***

*Boston Cream Pie*

*New York Style Cheesecake with Fresh Strawberries*

*Apple Blossom Cake*

*Carrot Cake*

*Chocolate Mousse Cup*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **COLD LUNCHEON BUFFETS**

*Available for Groups of 25 guests or more, if minimum is not met, a 100 surcharge will incur*

### ***DELI BUFFET***

*Mixed Seasonal Greens with House Vinaigrette*

*Red Bliss Potato Salad*

*Turkey Breast, Roast Beef, Baked Ham and Tuna Salad*

*Swiss, American, and Cheddar Cheeses*

*Leaf Lettuce, Sliced Tomatoes, Onions, and Pickles*

*Individual Bags of Potato Chips*

*Assorted Breads and Rolls*

*Sliced Fresh Fruit with Seasonal Berries*

*Freshly Baked Cookies and Brownies*

*Freshly Brewed Coffee, Tea, Decaffeinated Coffee*

### ***EXECUTIVE DELI BUFFET***

*Seasonal Greens with House Vinaigrette Dressing  
Israeli Cous Cous Salad with Dried Cranberries & Blue Cheese  
Grilled Marinated Vegetables  
Seafood Salad with Herb Mayonnaise  
Sliced Chilled Peppered Sirloin of Beef with Horseradish Mayonnaise  
Sliced Balsamic & Honey Marinated Grilled Chicken Breast  
Leaf Lettuce, Sliced Tomatoes, Onions, and Pickles  
Assorted Breads, Rolls, and Focaccia  
Miniature French Éclairs  
Freshly Brewed Coffee, Tea, Decaffeinated Coffee*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **HOT LUNCHEON BUFFETS**

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*Available for Groups of 25 guests or more, if minimum is not met, a 100 surcharge will incur*

### ***LITTLE ITALY BUFFET***

*Traditional Caesar Salad  
Sliced Tomatoes with Mozzarella, Basil, and Olive Oil  
Roasted Marinated Peppers, Artichokes, and Mushrooms  
Choice of Chicken Picatta, Marsala or Sausage with Peppers and Onions  
Chef's Choice of Gourmet Ravioli  
Seasonal Risotto  
Grilled Assortment of Fresh Vegetables  
Freshly Baked Rolls & Focaccia with Butter  
Tiramisu and Italian Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### ***NEW ENGLAND BUFFET***

*New England Clam Chowder  
Seasonal Greens with House Vinaigrette Dressing  
Butternut Squash Ravioli with a Sage Cream Sauce  
Roast Turkey Breast with Cornbread & Sun-Dried Cranberry Stuffing  
Boston Baked Scrod topped with Buttered Crumbs  
Rosemary Roasted Potatoes  
Fresh Seasonal Vegetables  
Freshly Baked Rolls & Butter  
Boston Crème Pie  
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### ***FAR EAST BUFFET***

*Garden Green Salad with a Ginger Miso Dressing  
Asian Noodle Salad with Peanut Dressing  
Vegetable Spring Rolls  
Choice of Steamed Jasmine or Fried Rice*

*Stir Fried Vegetables*  
*Choice of Beef, Chicken or Tofu Stir Fry*  
*Tamari Glazed Salmon with Scallion & Sesame*  
*Upside Down Pineapple Cake*  
*Fortune Cookies*  
*Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

***HEART HEALTHY***

*Vegetarian Lentil Soup*  
*Baby Spinach with Sliced Red Onion, Strawberries & Goat Cheese with Balsamic Vinaigrette*  
*White Bean Salad with Rosemary, Basil, Roasted Peppers, Garlic & Olive Oil*  
*Steamed Brown Rice*  
*Poached Salmon with Olive Oil, Lemon & Dill*  
*Grilled Chicken with Caramelized Onions & Mushrooms*  
*Fresh Seasonal Steamed Vegetables*  
*Fresh Melon & Berry Medley with a Vanilla & Honey Yogurt Sauce*

***BOXED LUNCH (TO-GO ONLY)***

*All Boxed Luncheons include Potato Chips, Whole Fruit,  
Freshly Baked Chocolate Chip Cookie & Soft Drink*

*Roasted Turkey with Cheddar, Lettuce & Tomato*

*Roast Beef with Boursin Cheese*

*Baked Ham with Swiss Cheese*

*Chicken or Tuna Salad Croissant*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **SPECIALTY BREAKS**

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### **HEALTHY AFTERNOON**

*Vegetable Crudites with Ranch Dressing  
Hummus with Pita Chips  
Granola Bars & Seasonal Basket of Whole Fruit  
Soft Drinks & Bottled Water  
15 per person*

### **SWEET DELIGHT**

*Freshly Baked Cookie and Brownies  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### **FENWAY PARK**

*Mini Sliders with Accompaniments  
Pigs in a Blanket  
Kettle Cooked Popcorn & Cracker Jacks  
Assorted Soft Drinks & Bottled Waters*

### **SWEET & SALTY**

*Individual Bags of Popcorn, Potato Chips & Pretzels  
Assortment of Miniature Candy Bars  
Assorted Soft Drinks & Bottled Waters*

## **BREAK ENHANCEMENTS**

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*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas  
Selection of Assorted Chilled Fruit Juices  
Assorted Regular and Diet Soft Drinks  
Assorted Bottled Iced Teas & Lemonade  
Bottled Water  
Seasonal Sliced Fruit Display  
Assorted Fruit Flavored Yogurts  
Assorted Granola Bars  
Assorted Homemade Cookies and Brownies  
Individual Bags or Popcorn, Potato Chips or Pretzels  
Tortilla Chips with Salsa, Guacamole and Sour Cream  
Assorted Finger Sandwiches ~  
Choice of Ham Salad, Chicken Salad, Tuna Salad or Seafood Salad*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **MEETING PLANNER'S PACKAGE**

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### **MORNING BREAK**

*Chilled Fruit Juices*

*Muffin & Danish Assortment*

*Sweet Butter & Fruit Preserves*

*New York Style Bagels*

*Cream Cheese*

*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### **MID-MORNING BREAK**

*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

❖ *Assorted Soft Drinks may be added*

### **AFTERNOON BREAK**

*Freshly Baked Cookies & Brownies*

*Assorted Soft Drinks & Bottled Waters*

*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

***Upgrade your Meeting Planner's Package with a Deli Lunch Buffet for  
An Additional Charge***

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **RECEPTION**

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*One Hour Service Time*

### **BUTLER PASSED HORS D' OEUVRES**

*Chicken & Pineapple Brochette*  
*Sesame Chicken*  
*Coconut Chicken*  
*Chicken & Duxelle en Croute*  
*Beef & Duxelle en Croute*  
*Beef Teriyaki Brochette*  
*Franks in a Blanket*  
*Miniature Cheeseburgers*  
*Shrimp & Pork Egg Rolls*  
*Assorted Miniature Quiche*  
*Coconut Shrimp*  
*Shrimp Tempura*  
*Scallops wrapped in Bacon*  
*Miniature Crab Cakes*  
*Mushroom Caps Stuffed with Choice of Spinach, Sausage or Crab*  
*Mushroom Vol-Au-Vent*  
*Parmesan Artichoke Heart*  
*Brie, Pear and Almond in Filo*  
*Raspberry, Brie and Almond in Filo*  
*Spanikopita*  
*Miniature Vegetable Spring rolls*  
*Fresh Mozzarella and Plum Tomato Crostini*  
*Crispy Asparagus with Asiago*  
*Fig & Mascarpone in Filo*

### **STATION DISPLAYS**

*International & Domestic Cheeses Garnished with Fresh Fruit*  
*Served with Sliced Baguettes & Specialty Crackers*

*Fresh Garden Vegetable Crudités with Ranch Dressing*

*Sliced Fresh Seasonal Fruit Display*

*Tuscan Antipasto Display*  
*Sliced Proscuitto, Cappacola, Salami, Provolone & Mozzarella Cheese, Marinated Grilled Vegetables,*  
*Roasted Red Peppers in Olive Oil & Herbs, Olives, Marinated Mushrooms, Pepperoncini Peppers*  
*Served with Fresh Sliced Baguettes and Focaccia*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **SPECIALTY STATIONS**

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*One Hour Service Time  
Chef Attendant fee 125*

### **PASTA STATION**

*~Please Select (3) Pastas~*

*Farfalle, Penne, Tri-Colored Tortellini or Ricotta Cheese Ravioli*

*~Please Select (3) Sauces~*

*Fresh Tomato Basil, Alfredo, Pesto, Roasted Garlic Parmesan Cream,*

*Tomato Vodka Cream, or Aglio Olio*

*Freshly Grated Parmesan Cheese & Garlic Bread*

### **RISOTTO STATION**

*Choice of Wild Mushroom, Garden Vegetable or Butternut Squash*

*Imported Arborio Rice Classically Prepared with Butter, White Wine & Parmesan*

### **ASIAN STIR FRY STATION**

*Choice of Sesame Chicken, Teriyaki Marinated Beef Strips or Tofu Stir Fried with*

*Oriental Vegetables & accompanied by Lo-Mein Noodles & Steamed Jasmine Rice*

### **SUSHI STATION**

*Assortment of Raw and Cooked Sushi to include Nigiri & Maki Rolls accompanied by*

*Pickled Ginger, Wasabi and Soy Sauce*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **RAW BAR**

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*All items are Market Priced*

*Little Neck Clams on Crushed Ice with Lemon & Cocktail Sauce*

*Jumbo Shrimp with Cocktail Sauce & Lemon*

*Cracked Jonah Stone Crab Claws*

*Oysters on the Half Shell*

## **CARVING STATIONS**

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*All Carved Stations are served with appropriate Condiments & Rolls  
Chef Attendant Fee 125*

*Prime Rib of Beef Au Jus*

*Herb Roasted Breast of Turkey*

*Baked Vermont Maple Glazed Ham*

*Rosemary Crusted Loin of Pork*

*Roasted Pepper Crusted NY Sirloin*

*Oven Roasted Tenderloin of Beef*

*Artichoke Crusted Loin of Salmon*

***Stations must be ordered for Guaranteed Number of Guests (Minimum of 35 Guests)***

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **PLATED DINNERS**

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*Dinner Entrees include choice of (1) Soup or Salad, Entrée & Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas*

### **SOUPS**

*New England Clam Chowder*

*Tomato Basil Bisque*

*Minestrone Soup*

*Butternut Squash Bisque*

*Lobster Bisque with Crème Fraiche 4 per person*

### **SALADS**

*Mixed Greens with Herb Vinaigrette*

*Caesar Salad with Croutons & Shaved Parmesan*

*Garden Green Salad with Cucumber, Tomato & Red Onion*

*Baby Spinach with Sliced Red Onion, Mushroom & Crumbled Blue Cheese*

*Mesclun Mix, Grilled Pear, Caramelized Pecans & Gorgonzola*

### **APPETIZER UPGRADES**

*Antipasto Plate ~ Prosciutto, Shaved Parmesan, Roasted Red Peppers,*

*Artichokes & Olives over a bed of Greens*

*Tortellini or Penne with Alfredo, Pesto or Tomato & Basil*

*Lobster Ravioli with Roasted Garlic Cream Sauce*

*Mushroom Strudel*

*New England Crab Cakes with Roasted Pepper Coulis  
Three Jumbo Gulf Shrimp with Cocktail Sauce*

### **INTERMEZZO**

*Lemon, Champagne or Raspberry Sorbet*

### **ENTREES**

*Boston Baked Scrod topped with Seasoned Bread Crumbs, Wild Rice  
Pilaf & Roasted Tomato*

*Herb Crusted Salmon Filet with Lemon Thyme Sauce with steamed  
Jasmine Rice & Wilted Baby Spinach*

*Oven Roasted Breast of Chicken with Wild Mushroom Madeira Ragout,  
Herb Roasted Baby Potatoes & Buttered Green Beans*

*Pan Seared Chicken Breast, Roasted Artichoke, Mushroom, Lemon, White Wine  
Demi Glace, Oven Roasted Baby Potatoes & Fresh Seasonal Vegetables*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

*Filet Mignon Grilled Medium Rare, Red Wine Reduction and Béarnaise  
Sauce over Garlic Mashed Potatoes with Oven Roasted Asparagus  
❖ With Baked Stuffed Shrimp or Crab Cake*

*Prime Rib of Beef Au Jus, Red Bliss Mashed Potato & Asparagus*

*Roasted Stuffed Chicken Breast with Spinach, Roasted Peppers & Fontina,  
Rice Pilaf and Fresh Vegetable Medley*

*Roasted Loin of Pork with Caramelized Onions, Apples & Mushrooms  
Apple Cider Brandy Sauce, Mashed Sweet Potatoes & Broccolini*

### **DESSERTS**

*Boston Cream Pie*

*Apple Blossom*

*New York Style Cheesecake with Fresh Strawberries*

*White or Milk Chocolate Mousse Cup with Fresh Berry*

*Tiramisu*

*Carrot Cake*

*Chocolate Decadence*

*Triple Chocolate Truffle Cake*

*Lemon Berry Mascarpone Cake*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

## **DINNERS BUFFETS**

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*(Minimum 35 Guests)*

### **THE BEACON HILL BUFFET**

*New England Clam Chowder  
Seasonal Greens with House Vinaigrette Dressing  
Butternut Squash Ravioli with a Sage Cream Sauce  
Roast Turkey Breast with Cornbread & Sun-Dried Cranberry Stuffing  
Or Chicken Breast with a Lemon Butter Sauce  
Boston Baked Scrod topped with Buttered Crumbs  
Rosemary Roasted Potatoes  
Fresh Seasonal Vegetables  
Warm Rolls & Butter  
Boston Crème Pie  
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### **ALL THE COMFORTS OF HOME BUFFET**

*Tomato Bisque Soup  
Garden Green Salad with Tomato, Cucumber & Carrot*

#### ***Please Select 2 or 3 Entrees***

*Yankee Pot Roast  
Home Made Meat Loaf  
Fried Chicken  
Chicken Pot Pie  
Oven Roasted Chicken Pieces*

*Mashed Potatoes and Gravy  
Macaroni & Cheese  
Fresh Green Beans  
Warm Rolls with Butter  
Chef's Dessert Selection  
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

*Choice of Two Entrees  
Choice of Three Entrees*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

### **THE NORTH END BUFFET**

*Caesar Salad, Shaved Parmesan, Croutons  
Sliced Tomatoes with Mozzarella, Basil, & Olive Oil  
Antipasto Display with Sliced Prosciutto, Provolone Cheese, Marinated Artichokes & Mushrooms,  
Roasted Peppers  
Choice of Chicken Marsala or Piccata*

*Grilled Sausage, Peppers, Onions*  
*Vegetable Lasagna*  
*Grilled Seasonal Vegetables*  
*Warm Focaccia & Rolls with Butter*  
*Miniature Canolis, Tiramisu & Italian Cookies*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

### **NEW ENGLAND CLAM BAKE**

*New England Clam Chowder*  
*Mixed Greens with Assorted Dressings*  
*Traditional Cole Slaw*  
*Steamed Clams*  
*Honey and Buttermilk Fried Chicken*  
*Steamed Maine Lobster with Drawn Butter*  
*Grilled Sausages*  
*Roasted New Potatoes*  
*Fresh Corn on the Cob*  
*Dill and Scallion Potato Salad*  
*Sliced Fresh Watermelon and Fresh Berries*  
*Authentic New England Cornbread*  
*Summer Fruit Tart with Pastry Cream*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas*

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*

### **HOSTED BAR SERVICE**

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*(Beverages Charged on Consumption)*

#### **Preferred Brand Cocktails**

*~Svedka Vodka, Bacardi Rum, Beefeater Gin, Sauza Gold Tequila, Canadian Club, Dewar's White Label, Jim Beam and Kahlua~*

#### **Premium Brand Cocktails**

*~Absolute Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jose Cuervo Gold, Jack Daniels, Johnny Walker Red, Seagram's VO and Kahlua~*

#### **Preferred Wines**

*~Canyon Road Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc & Pinot, Beringer White Zinfandel~*

#### **Domestic Beer/Imported Beer**

*Budweiser, Bud Light, Heineken, Corona, Sam Adams*

#### **Non-Alcoholic Beverages**

*Assorted Soft Drinks & Bottled Water*

## **CASH BAR SERVICE**

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### ***Preferred Brand Cocktails***

*~Svedka Vodka, Bacardi Rum, Beefeater Gin, Sauza Gold Tequila, Canadian Club, Dewar's White Label, Jim Beam and Kablua~*

### ***Premium Brand Cocktails***

*~Absolute Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jose Cuervo Gold, Jack Daniels, Johnny Walker Red, Seagram's VO and Kablua~*

### ***Preferred Wines***

*~Canyon Road Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc & Pinot, Beringer White Zinfandel ~*

### ***Domestic Beer/Imported Beer***

*Budweiser, Bud Light, Heineken, Corona, Sam Adams*

### ***Non-Alcoholic Beverages***

*Assorted Soft Drinks & Bottled Water*

***Bars require (1) Bartender per (100) guests at a fee of 125 per Bartender***

*Prices subject to 14% service charge, 7% administration fee, 7% sales tax*