



Holiday Inn

Boston-Bunker Hill



Event Menus



Breakfast

Breakfast Buffet Options

The Continental Congress

Assorted Chilled Juices
Seasonal Sliced Fresh Fruit
Assorted Yogurt
Danish Pastries, Muffins and Croissants
Sweet Cream Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$14.00 per person

The Bostonian

Assorted Chilled Juices
Farm Fresh Scrambled Eggs
Apple Wood Smoked Bacon, Country Sausage Links
Crispy Breakfast Potatoes
Assorted Muffins and Pastries
Assorted Bagels with Cream Cheese
Sweet Cream Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$20.00 per person

The Fitness Breakfast Buffet

Minimum 20 guests
Assorted Chilled Juices
Apple and Vegetable Juices
Sliced Fresh Fruit with Berries
Assorted Cereals and Granola or Bircher muesli
In-House made Granola and Yogurts
Oat Bran Muffins with Honey, Preserves, Sweet Butter and Margarine
***EGG WHITE OMELET STATION**
To Include: Cheddar Cheese, Onion, Ham, Bacon, Broccoli, Tomato, Mushroom, Peppers
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$27.00 per person

***ALL ABOUT THE 'EGG-STRAS'**

Choice of Eggs, Egg Whites, and Egg Beaters
Cheddar Cheese, Swiss Cheese, Sausage, Ham, Bacon, Broccoli,
Tomato, Mushroom, Peppers, Onions
\$8.00 per person

**Requires Culinarian Attendant per 50 guests at \$150.00 each*

Breakfast

Plated Breakfast Options

Bostonian

Freshly Squeezed Orange and Grapefruit Juice

Farm Fresh Scrambled Eggs

Apple Wood Smoked Bacon

Crispy Breakfast Potatoes

Bakery Breads

Sweet Cream Butter and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$16.00 per person

Steak & Eggs

Choice of Juice

Marinated Steak Tips & Scrambled Eggs and Chives with Béarnaise Sauce

Grilled Potatoes & Fresh Fruit Garnish

Bakery Breads, Rolls, Sweet Cream Butter & Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$22.00 per person

Crab Cakes & Eggs

Choice of Juice

Maryland Crab Cakes & Scrambled Eggs and Chives with Béarnaise Sauce

Grilled Potatoes & Fresh Fruit Garnish

Bakery Breads, Rolls, Sweet Cream Butter & Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$22.00 per person



Breakfast

Healthy Starts

Early Riser

Ripened Seasonal Fresh Fruit
Multi Grain French Toast with Apple Jelly and Nonfat Yogurt
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$12.00 per person

Hingham Seaport

Morning Sorbet with Seasonal Berries
Poached Salmon with Grapefruit and Orange Yogurt Sauce
Whole Wheat Scones and Honey
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$15.00 per person

Marathon

Orange Juice and Grapefruit Juice
Yogurts with Seasonal Berries
Granola and Muesli
Skim Milk
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$11.00 per person

Brunch Menu

Assorted of Juices
Assorted Pastries & Bagels with Cream Cheese
Sliced Fresh Fruit and Seasonal Berries
Farm Fresh Scrambled Eggs
Apple Wood Smoked Bacon, Country Sausage Links
Crispy Breakfast Potatoes
***OMELET STATION**
Choice of Eggs, Egg Whites, and Egg Beaters
Cheddar Cheese, Swiss Cheese, Sausage, Ham, Bacon, Broccoli, Tomato, Mushroom, Peppers, Onions
Garden Salad *with Choice of Dressing*
New England Baked Haddock *with Lemon Thyme Butter*
Italian Chicken Saltimbocca with Prosciutto and Tomato Basil Demi Glace
Roasted Red Bliss Potatoes *with Fine Herbs*
Vichy Carrots with Butter and Parsley
Deluxe Assorted Rolls *with Sweet Cream Butter*
Chef's Special Dessert Table
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
\$35.00 per person
**Requires Culinarian Attendant per 50 guests at \$150.00 each*

Breakfast

Breakfast Enhancements

Complement Your Buffet with a Selection of the Following
(Price per guest)

- Chilled Juices - \$3.00
- Sliced Fresh Fruits - \$4.00
- Seasonal Berries - \$7.00
- Dry Cereals with Milk - \$3.00
- Oatmeal with Brown Sugar, Raisins - \$3.00
- Birchermuesli - \$4.00
- Yogurts with Seasonal Berries - \$4.00
- Croissants or Breakfast Pastries - \$4.00
- Bagels and Cream Cheese - \$5.00
- Smoked Salmon with Bagels & Cream Cheese - \$9.00
- Bacon, Sausage, or Ham - \$5.00
- Hash Brown Potatoes - \$4.00
- Cinnamon Raisin French Toast - \$4.00
- Croissant or English Muffin Egg Sandwich - \$5.00
- Selection of Quiches - \$6.00
- *Belgium Waffle Station - \$5.00
- Cheese Blintzes with Strawberry sauce - \$5.50
- Sausage, Egg, Cheese, on Croissant - \$5.00
- Breakfast Burrito - \$5.00
- Fruit Smoothies - \$3.00
- Yogurt Parfait - \$3.00
- Red Bull - \$4.00

**Requires Culinarian Attendant per 50 guests at \$150.00 each*

Theme Breaks

Faneuil Hall

Assorted Italian Ice

Soft Pretzels with Mustard

Candied Walnuts

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$12.00 per person

The Orchards at Ball Hill

Chilled Apple Cider

Hot Apple Turnovers & Warm Apple Strudel

Cinnamon Apple Coffee Cake

Basket of Whole Apples

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$12.00 per person

The Boston Tea Party

Petite Fresh Fruit Tarts – Parisian Macarons – Mini Scones

Vanilla & Chocolate Pound Cake, Indian Pudding & English Cream

Sparkling Mineral Waters

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

Artisan Teas of English Breakfast, Darjeeling & Jasmine Tea

Local Honey and Sweeteners, Lemon and Cream

\$12.00 per person

Lexington & Concord

Chocolate Chip Tollhouse and Cookies

Farmers Cheesecake with Strawberry Topping

Cranberry Nut, Zucchini & Honey Carrot Bread

Assorted Fruit Drinks

Maple Leaf Candies

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$12.00 per person

Theme Breaks

Continued

Freedom Trail

Fruit Kebob Tree with Mascarpone Cheese Dip

Mixed Nuts

Chocolate Chunk Cookies

Assorted Power Bars

House Mineral Waters

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$12.00 per person

The Green Monster

Warm Jumbo Pretzels with Traditional Mustard

Grilled Fenway Franks with Tradition Condiments

Roasted Peanuts & Cracker Jack

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$15.00 per person

Quincy Market

Baked French Brie Wheel

Glazed with Brown Sugar, Honey Almonds, Berries & Sliced Apples

Presented on a Mirror with Fresh Seasonal Sliced Fruit

Sliced French Baguettes

Assorted French Pastries & Truffles

Warm Strudel with Vanilla Sauce

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

\$15.00 per person

North End Break

Bread Table

Assorted Italian Breads to Include Bruschetta, Pizza Breads, Calzones,

Swiss Fondue, Cheese Spreads and Infused Spiced Olive Oils

Assorted Italian Pastries and Cannolis

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea and Italian Sodas

\$15.00 per person

Theme Breaks

Break Enhancements

Complement Your Break with a Selection of the Following
(Price per guest)

- Assorted Nut Breads: Carrot, Zucchini, Cranberry & Banana Nut - \$4.00
- Assorted Candy Bars - \$3.00
- Assorted Finger Sandwiches - \$4.00
- Petite French Pastries - \$8.00
- Assorted Cookies & Brownies - \$5.00
- Assorted Individual Bags of Chips, Popcorn, Corn Chips, & Pretzels - \$3.00
- Granola Bars or Nutri Grain Bars - \$3.00
- Individual Yogurts - \$4.00
- Whole Fresh Fruit - \$3.00
- Ice Cream Bars - \$4.00
- Fruit Punch/ Lemonade - \$3.00
- Red Bull Fruit Smoothies - \$5.00
- Red Bull - \$4.00



Lunch

Luncheon Plated Options

Your Luncheon Consists of a Soup or Salad, Entrée, Dessert, Warm Rolls & Butter, and Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas.

Soups & Salads

(Select 1)

New England Clam Chowder

Creamy Tomato Bisque

Mixed Field Greens Salad with Chef's Choice of Dressing

Caesar Salad with Garlic Herb Croutons and Parmesan Cheese

Spinach Salad with Goat Cheese, Toasted Pine Nuts and Tarragon Bacon Dressing... *Add \$1.00*

Entrées

Chicken Marsala

Sautéed Chicken with Domestic Mushrooms, Marsala Wine Sauce

Penne Pasta, Roasted Yellow Squash and Red Peppers

\$28.00 per person

Brigarde Statler Chicken

Grilled Statler Breast of Chicken, Orange Tarragon Brigarde Sauce

Roasted Red Bliss Potatoes, Mixed Seasonal Vegetables

\$28.00 per person

Pommery Chicken Breast

Chicken Breast filled with Black Forest Ham and Smoked Gouda

Whole Grain Pommery Mustard Sauce Roasted Potatoes and Vicchy Carrots

\$28.00 per person

New England Baked Haddock

Lemon Thyme Butter, Steamed Parsley Potatoes and Roasted Vegetables

\$29.00 per person

Sweet Ginger Salmon

Pan Seared Salmon with Sweet Ginger Soy Glaze over Wilted Spinach Wasabi Mashed Potatoes

Dried Fruit Couscous and Roasted Zucchini

\$28.00 per person

Pearl Onion Sirloin

Herb Crusted Sirloin of Beef with Pan-Seared Red and White Pearl Onions

Sliced Thin and Served with Port Wine Chervil Sauce

\$28.00 per person

Portobello Pasta

Farfalle Pasta with Roasted Portobello Mushrooms, Roma Tomatoes, with a Pesto Havarti Cheese Sauce

\$24.00 per person

Lunch

Luncheon Desserts

Your Luncheon Consists of a Soup or Salad, Entrée, Dessert, Warm Rolls & Butter, and Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas.

Desserts

New York Cheesecake with Chantilly Cream

Raspberry Torte with Wild Berry Coulis

Chocolate Hazelnut Tart with Nutmeg Cream

Chocolate Mousse with Fresh Strawberries

Family Style Platter of Baked Today Assorted Cookies & Brownies

Chambord Chocolate Truffle Cake with Berry Cream... *Add \$1.00*

Granny Smith Apple Tart with Apple Jack Cream Anglaise... *Add \$1.00*



Lunch

Executive Plated Lunches

Soup Du Jour
Turkey Club Sandwich
Potato Chips & Pickle Spear
Cookies & Brownies
Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas
\$22.00 per person

Grilled Chicken with Bacon Dijon Vinaigrette
Over Baby Spinach with Fresh Domestic Mushrooms Red Onions,
and Red & Yellow Tear Drop Tomatoes
Assorted Cookies & Brownies
Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas
\$23.00 per person

Chilled Atlantic Salmon with Tomato & Cucumber
Relish, Pasta & Asparagus Salad, Baby Salad Greens
Hard Boiled Egg and Swedish Mustard Dill Sauce
Assorted Cookies & Brownies
Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas
\$24.00 per person

Seared Sliced Tenderloin Served Chilled
with Marinated Grilled Eggplant, Zucchini and Portobello Mushrooms
Served Tarragon Dressing, Roasted Peppers and German Potato Salad
Black Forest Gateau
Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas
\$28.00 per person

Trio Salad Plate
Marinated Roasted Chicken Salad with Walnuts and Red Grapes
Asparagus and Dried Fruit Couscous Salad with Champagne Vinaigrette
Shrimp, Artichoke, Kalamata Olive and Basil Salad
New York Style Cheesecake, Strawberry Sauce
Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas
\$26.00 per person

Lunch

Lunch Buffet Options

Deli Buffet

Soup Du Jour

Domestic & Imported Deli Meats with a Selection of Sliced Cheeses

Chicken Salad with Grapes and Walnuts

Red Bliss Potato Salad

Tossed Garden Salad, Choice of Two Dressings

Lettuce, Tomato, Onions & Pickles

Basket of Assorted Breads and Rolls

Mustard, Horseradish, & Mayonnaise

Seasonal Sliced Fresh Fruit

Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas

\$27.00 per person

The Epicurean

Soup Du Jour

Tossed Garden Salad, Choice of Two Dressings

Sweet and Sour Cole Slaw

Fresh Potato Chips

Select 3 of the Following:

House Roasted Turkey Club Rollup *with Cranberry Mayonnaise*

Rare Roast Beef on Whole Grain *with Manchego Cheese and Watercress*

Grilled Portobello Mushroom, Roasted Red Pepper *with Mozzarella on Focaccia*

Tuna salad *on a Traditional New England Roll*

Grilled Vegetable Rollup *with Caramelized Onions and Hummus*

Chicken Salad with Fresh Grapes, Walnuts, and Tarragon *on Fresh Brioche*

Grilled Chicken, Oven Roasted Tomato and Goat Cheese *spread on a Bulkie Roll*

Chilled Shrimp Salad with Chili Aioli and Avocado *on a Croissant*

Chef's Choice Dessert

Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas

\$28.00 per person

Lunch

Lunch Buffet Options Continued

Hanover Street

Minestrone Soup – Rosemary Foicaccia
Grilled Vegetable Antipasto
Cherry Tomato, Fresh Mozzarella and Basil Salad
Tuscan White Bean and Roasted Garlic Salad
Marinated Artichoke and Green Bean Salad
Classic Caesar Salad
Cheese Tortellini with Prosciutto, Green Peas and Alfredo Sauce
Sautéed Chicken Marsala with Wild Mushrooms
Seasonal Sliced Fresh Fruit
Tiramisu and Mini Cannoli
Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas
\$28.00 per person

The Border

Baby Spinach Salad with Roasted Garlic Allspice Dressing
Tortilla Chips with Lime Green Onion Salsa
Chicken Chimichangas with Roasted Tomato Salsa
Beef Fajitas with Fresh Guacamole
Fresno, Green Chile Rice
Zucchini Torte
Churros with Honey, Cinnamon
Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas
\$28.00 per person

East Meets West

Asian Vegetable Salad with Orange Sesame Dressing
Low Mein Noodle Salad with Soy Ginger Dressing
Sweet and Sour Chicken with Fresh Pineapple and Scallions
Beef and Broccoli with Brown Sauce
Vegetable Fried Rice
Stir Fried Asian Vegetables
Fortune Cookies
Lemon Pound cake
Sliced Fresh Fruit
Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas
\$27.00 per person

Hors d'Oeuvres

Minimum 50 Pieces

Cold Hors d'Oeuvres

Double Cream Brie, Heirloom Tomato Crostini
Grilled Chicken and Mango Chutney in Endive Leaf
Tomato, Fresh Mozzarella and Basil Crostini
Roasted Red Pepper Canapés with Goat Cheese & Fresh Basil
Thai Summer Rolls with Sesame Soy Dipping Sauce
\$3.00 each

Deluxe Cold Hors d'Oeuvres

Shrimp Cocktail Canapé on Melba Toast
Tequila – Lime Shrimp on a Sugar Cane Skewer
Seared Tenderloin Crostini with Bing Cherry and Blue Cheese
Maine Crab and Avocado Canapé with Fresh Herb Salad and Watercress Oil
Pepper Crusted Seared Sushi Grade Tuna on Pickled Ginger Rice Cakes, Wasabi Aioli
\$5.00 each

Hot Hors d'Oeuvres

Fried Raspberry and Brie Drops
Curried Indian Vegetable Samosa Cool Curry Dipping Sauce
Spanikopitas (Spinach and Feta Triangles)
Coconut Cashew Chicken with Curry Dipping Sauce
Mini Chicken Wellington with Dijon Cream
Vegetarian Southwestern Spring Rolls with Tomato Lime Salsa
Mini Potato Pancakes with Apple Sauce and Sour Cream
Beef Knishes Savory Beef with Potatoes in Flaky Pastry
Andouille Sausage Wellington
\$3.00 each

Deluxe Hot Hors d'Oeuvres

Vegetable Nori Crisp Soy Ginger Sauce
Roasted Red Pepper, Portobello Mushroom, Boursin Cheese Stuffed Artichoke
Seared Georges' Bank Scallop with a Pomegranate Glaze
Maine Crab Cakes with Chive Chili Aioli
Mini Beef Wellington with Tarragon Demi Glace
Veal Osso Bucco Arancini
Short Rib Tartlet with Pommery Mustard Drizzle
Grilled Prosciutto Wrapped Fig with Bleu Cheese with a Balsamic Glaze
Seared Baby Lamb Chops with Mint Mango Chutney
Peking Ravioli Soy, Hoisan Green Onion Glaze
Coconut Shrimp with Sweet Orange Chutney
\$5.00 each

Hors d'Oeuvres

Display Hors d'Oeuvres

Raw Bar Display

(Per 50 pieces)

Shrimp Cocktail - \$250.00

Littleneck Clams on the Half Shell - \$250.00

Oysters on the Half Shell - \$250.00

Alaskan Crab Claws - *Market Price*

Cracked Maine Lobster on Ice - *Market Price*

Served with Cocktail Sauce, Hot Pepper Sauce, Horseradish, Lemon and Mignonette Sauce

Assorted Sushi Display

Assorted Sushi with Pickled Ginger, Wasabi, and Soy Sauce

\$4.00 per piece (minimum 50 Pieces)

Crudit  Display

Fresh Harvest Vegetable Crudit s to Include: Zucchini, Broccoli,

Cauliflower, Mushrooms, Tomatoes, Radishes, Yellow Squash,

Celery, Carrots and Assorted Dips

\$5.00 per person

Sliced Fresh Fruit Display

Honeydew, Cantaloupe, Golden Pineapple, Red Grapes, and Fresh Seasonal Berries

\$5.00 per person

Grilled Mediterranean Vegetables

Eggplant, Peppers, Leeks, Zucchini, Asparagus, Scallions, Red Onion, Fennel, Tomato,

Mushrooms, Yellow Squash

Marinated in Balsamic, Extra Virgin Olive Oil and Fresh Herbs

Served with Focaccia Bread

\$6.00 per person

Baked French Brie Wheel En Crou te

Glazed with Brown Sugar, Honey Almonds, Berries & Sliced Apple Wrapped in Puff Pastry

Served with Seasonal Sliced Fruit and Sliced French Baguettes

\$7.00 per person

Bread Table

Assorted Italian Breads to Include: Bruschetta, Pizza Breads, Grissini Breadsticks,

Pita Bread, Focaccia Bread, Hummus, Tabouli, and Infused Spiced Olive Oils

\$8.00 per person

Hors d'Oeuvres

Display Hors d'Oeuvres Continued

Smoked Salmon Display

Thin Sliced Smoked and Pastrami Salmon

Egg Whites, Egg Yolks, Red Onion, Capers, Lemon, and Sour Cream

Dark and Light Rye Mini Toast Points

\$9.00 per person

Cheese Monger

Imported and Domestic Cheeses of Great Hill:

Bleu, Smoked Gouda, Triple Cream Brie, Gruyere

Fresh Baguettes – Lavosh – Brioche Crackers

Fig Jam – Quince – Pear Paste – Honey Comb

\$9.00 per person

Mediterranean Antipasto Display

Prosciutto Stuffed Cherry Peppers

Marinated Fresh Mozzarella with Jalapenos

Pepperoncinis Stuffed with Chorizo

Brie Stuffed Black Mission Figs or Dates

Marinated Kalamata Olives with Fresh Lemon, Lime and Cilantro

Manzanilla and Black Olive Tapenade

Grilled Eggplant, Peppers, Leeks, Zucchini, Asparagus, Scallions, Red Onions,

Fennel, Tomato, Mushrooms, Squash marinated in Balsamic,

Extra Virgin Olive Oil and Fresh Herbs

Served with Pita Chips, Focaccia and Sicilian Sun-dried Tomato Bread

\$12.00 per person



Plated Dinner Options

Your Plated Dinner Consists of a Soup or Salad, Entrée, Dessert, Warm Dinner Rolls & Sweet Cream Butter, Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas.

Soups & Salads

New England Clam Chowder

Creamy Tomato Bisque

Mixed Field Green Salad with Chef's Choice of Dressing

Caesar Salad with Garlic Herb Croutons and Parmesan Cheese

Wedge Salad with Tomatoes, Bleu Cheese, Bacon and Bleu Cheese Dressing... Add \$1.00

Spinach Salad with Goat Cheese, Toasted Pine Nuts and Tarragon Bacon Dressing...Add \$1.00

Entrees

Vineyard Chicken

Plum Tomatoes, Artichokes, Fresh Basil and Baby Fresh Mozzarella Riesling Wine Sauce

Served with Asparagus Risotto and Honey Dill Carrots

\$30.00 per person

Chicken Cape Cod

Seared Chicken with a Lime Cranberry Relish

Served with Roasted Red Bliss Potatoes and Garlic Butter Green Beans

\$30.00 per person

Pommery Stuffed Chicken

Chicken Breast filled with Black Forest Ham and

Smoked Gouda, with Whole Grain Pommery Mustard Sauce

Served with Roasted Potatoes and Vichy Carrots

\$32.00 per person

Salmon Strudel

Pink Peppercorn Vin Blanc Julienne Vegetables Wrapped in Flaky Phyllo Dough

Served with Lemon Thyme Rice, Roasted Asparagus with Shitake Mushrooms

\$33.00 per person

Marinated Grilled Salmon

Sweet ginger – Soy Salmon over Wilted Spinach

Served with Wasabi Mashed Potatoes

\$33.00 per person

New England Baked Boston Scrod, Maitre d' butter

Marinated Fresh Scrod with Lemon and Herbs

Served with Steamed Parsley Potatoes and Sautéed Vegetables

\$32.00 per person

Stuffed Fillet of Sole

Julienne of Vegetables and Dill Havarti Cheese, Caper Dill Lemon Butter Sauce

Served with Lemon Thyme Rice Pilaf and Roasted Asparagus

Plated Dinner Options

Continued

Stuffed Pork Loin

Wild Mushrooms, Roasted Red Peppers, Fresh Mozzarella, Roasted Shallot Chive Sauce

Served with Homemade Mashed Potatoes and Ratatouille

\$30.00 per person

Roasted Prime Rib of Beef

Green Peppercorn Jardinière Sauce and Chive Horseradish Cream

Served with Roasted Red Bliss Potatoes and Sautéed Green Beans

\$40.00 per person

Grilled Tournedos of Beef

Wild Mushroom Cognac Demi Glaze, Fried Eggplant

Served Delmonico Potatoes, Roasted Asparagus and Red Pepper

\$40.00 per person

Pesto Crusted Sirloin of Beef

Seared Pearl Onions, Port Wine Demi Glaze

Served with Delmonico Potatoes and Grilled Asparagus

\$40.00 per person

Tortellini Bleu

Tortellini Pasta tossed with Domestic Mushrooms, Roma Tomatoes

Zucchini, Squash, Fresh Basil, Parmesan Cheese, Bleu Cheese and Alfredo Sauce

\$30.00 per person

Pesto Gnocchi

Asiago Pesto Cream, Seared Potato Dumplings

Roasted Tomatoes and Grilled Tricolored Peppers

\$30.00 per person

Grilled Portobello & Eggplant Timbale

Fresh Mozzarella Cheese, Roasted Red Pepper

Served with Tomato Basil Sauce and Roasted Asparagus

\$30.00 per person

Desserts

New York Cheesecake with Chantilly Cream

Raspberry Torte with Wild Berry Coulis

Chocolate Hazelnut Tart with Nutmeg Cream

Chocolate Mousse with Fresh Strawberries

Chambord Chocolate Truffle Cake with Berry Cream... *Add \$1.00*

Granny Smith Apple Tart with Apple Jack Cream Anglaise... *Add \$1.00*

The Bunker Hill Dinner Buffets

All Buffets Include Warm Breads and Butter, Premium Brewed Regular & Decaffeinated Coffee and Teas

Union Square

Select 2 from Each Category

\$34.00 per person

Sullivan Square

Select 3 from Each Category

\$38.00 per person

Bunker Hill

Select 4 from Each Category

\$42.00 per person

Starters

Creamy Tomato Basil Bisque

New England Clam Chowder

Wild Mushroom Bisque

Mixed Field Green Salad with Chef's Choice of Dressing

Seasonal Salad with Orange Segments, Pine Nuts & Basil

Caesar Salad with Garlic Herb Croutons and Parmesan Cheese

Sliced Tomatoes, Fresh Mozzarella, Balsamic Reduction

Marinated Tomato Cucumber and Red Onion Salad

Mescaline Green Salad with Pecans, Bleu Cheese, Raspberry Vinaigrette

Spinach Salad with Bacon, Eggs, Mushrooms, Tomatoes, Tarragon Dressing

Italian Antipasto Platter with Italian Dressing... *Add \$1.00*

Maytag Bleu Salad: Granny Smith Apples, Crumbled Bleu and Balsamic

Vinaigrette...*Add \$1.00*

Mains

Chicken Riesling with Plum Tomatoes, Artichokes, Fresh Basil and Fresh Mozzarella

with Riesling Wine Sauce

Stuffed Pork Loin with Wild Mushrooms, Roasted Red Peppers, Smoked Gouda

in Roasted Shallot Chive Sauce

Grilled Salmon with Sweet Ginger-Soy Glaze, Seared Leeks and Shiitake Mushrooms

Grilled Flank Steak with a Chimichurri Sauce

Grilled Darné of Salmon with Citrus Cream Sauce

Herb Roasted Chicken with Yellow Pepper Fennel Sauce

New England Cod with Sun-dried Tomatoes, Capers, and Kalamatta olives

in Lemon Garlic Veloute

Seared Sirloin Steak with Michigan Cherry Sauce... *Add \$2.00*

The Bunker Hill Dinner Buffets

Continued

Accompaniments

Homemade Mashed Potatoes • Traditional Ratatouille
Roasted Red Potato Wedges with Fine Herbs • Garlic Buttered Green Beans
Penne Pasta tossed with Extra Virgin Olive Oil, Garlic and Parmesan Cheese
Roasted Zucchini and Yellow Squash • Roasted Fingerlings
Broccoli Rabe • Wilted Spinach • Au Gratin Potatoes • Broiled Asparagus
Roasted Root Vegetables in an Apple Cider Glaze

Desserts

Seasonal Fruit Cobbler with a Vanilla Cream Anglaise
Housemade White Chocolate Bread Pudding with a Maker's Mark Caramel Sauce
Assorted Cakes & Pies
Seasonal Fruit Shortcake Station
Miniature Dessert Bites - Chef's Selection



Station Options

Growing in popularity, the station style of service allows for greater conversation and flow during your reception. The aroma which comes from sautéing food and the novelty of having several Chefs in the room preparing food to order adds another dimension to our service. We have designed this inclusive menu as a guide, but would be pleased to customize the selections to suit your individual taste.

Salad Station

Field Greens and Baby Spinach with Toppings and Dressings to Include:
Crumbled Bleu Cheese, Cherry Tomatoes, Sprouts, Mushrooms, Shredded Carrots,
Broccoli, Chickpeas, Euro Cucumbers Garlic Herb Croutons and Assorted Dressings
\$6.00 per person

Traditional Caesar Salad

Tossed in the Room with Romaine Lettuce, Grated Romano, Focaccia Croutons, Anchovies
with a Creamy Caesar Dressing with Lemon
\$6.00 per person

Add Chicken... \$8.00 per person
Add Shrimp... \$10.00 per person

Seafood Martini Station

Lobster Salad with Fried Leeks
Sautéed Pesto Shrimp with Fresh Chives
Curry Crabmeat Salad with Sweet Potato Chips
\$16.00 per person

*Carvers Table

		<i>Approximate Servings</i>
Roast Leg of Lamb, Mint Demi Glace	\$200.00	Serves 30
Tenderloin of Beef, Horseradish Cream	\$325.00	Serves 25
Smoked Turkey Breast, Cranberry Sauce	\$200.00	Serves 40
Whole Roasted Turkey with Giblet Gravy	\$175.00	Serves 25
Baked Whole Ham, Honey Brandy Glaze	\$225.00	Serves 50
Whole Prime Rib, Jus Lié	\$350.00	Serves 35
Roast Sirloin with Green Peppercorn Sauce	\$245.00	Serves 30
Carved Pork Loin, Granny Apple Chutney	\$200.00	Serves 30
Roast Rack of Lamb with Dijon, Lemon & Garlic	\$350.00	Serves 40 (5)
Veal Steamship with Italian Saltimbocca Sauce	\$975.00	Serves 40-60
Steamship Round of Beef Horseradish au Jus	\$695.00	Serves 80-100
Salmon Coulbiac, Clarified Dill Butter	\$200.00	Serves 20

**Requires Culinarian Attendant per 50 guests at \$150.00 each*

Station Options

Continued

Fondue Station

Creamy Artichoke and Spinach Dip
Fresh Maine Crabmeat Dip
Colby Cheese Dip

Served with Herb Pita Chips, Assorted Crackers and Sliced French Bread
\$11.00 per person

Mashed Potato Station

Idaho, Yukon Gold and Peruvian Purple Potatoes
Mashed with Cream and Sweet Cream Butter
Accompanied with Your Choice of

Bacon Bits, Broccoli, Shredded Cheese, Scallions, Sour Cream and Salsa
\$9.00 per person

Middle Eastern

Skewered Lamb Kabobs with Lemon, Oregano & Garlic
Chicken Curry with Raisins, Coconut and Caramelized Apples
Fava Beans with Pine Nuts, Cardamom Seed, and Cooked Cinnamon
Hummus & Babaganoush with Herbed Pita Crisps

\$16.00 per person

***Pasta**

Rotini, Tortellini & Penne Pasta with Alfredo, Tomato and Pesto sauce
Finished with Parmesan Cheese, Shrimp, Broccoli, Black Olives, Sun-dried Tomatoes,
Mushrooms, Caramelized Onions, Wine, Garlic, and Cracked Pepper
Served with Garlic Bread

\$12.00 per person

**Requires Culinarian Attendant per 75 guests at \$150.00 each*

Station Options

Continued

***Stir Fry**

Peking Ravioli with Hoisan Sauce & Scallions
Seared Chicken & Scallops with Japanese Noodles and Oriental Vegetables
Finished with Black Sesame Seeds, Chives and Sherried Peppers
\$16.00 per person

***Seafood Scampi**

Shrimp, Scallop, Lobster Scampi Sautéed with Fresh Garlic, Lemon Juice and Whole Butter
Served with Lemon Pepper Linguini or Lemon Thyme Rice.
\$18.00 per person

Tex-Mex Fajitas

Cilantro Marinated Chicken and Beef, Sautéed with Bell Peppers and Onions
Served with Guacamole, Sour Cream, Salsa, Grated Cheese and Flour Tortillas
\$15.00 per person

***Crepes Bretonne**

Free Range Chicken with Wild Mushroom Ragout and Seafood Nantua with
Assorted Seasonal Fish and Shellfish
Served with Rice Pilaf
\$16.00 per person

***Flambé Station**

Cherries Jubilee Served with Ice Cream
Pistachio, Cherry Garcia, French Vanilla, and Double Chocolate Fudge Brownie
\$12.00 per person

***Flambé Station**

Bananas Foster Served with Ice Cream
French Vanilla, Double Chocolate, Cherry Golden Pineapple
\$12.00 per person

Apple Fritter Station

Fresh Homemade Granny Smith Apple Fritters
Rolled in Cinnamon Sugar Served with Vanilla Ice Cream
Apple Jack Crème au Glaze
\$12.00 per person

Station Options

Continued

Sliced Fresh Fruit Fondue

Choice of White, Milk, or Dark Chocolate Fondue

With your choice of 5:

Cantaloupe • Golden Pineapple • Strawberries • Lemon Pound Cake • Pretzel Rods
Rice Krispies • Marshmallows • Fruit Skewers • Brownies • Oreos

\$15.00 per person

Sweet Display

Assorted French and Viennese Pastries with a Selection of Cakes & Tortes
Petit Fours, Truffles, Chocolate Dipped Strawberries and Butter Cookies

\$15.00 per person

Artisan Coffee Station

Premium Brewed Regular and Decaffeinated Coffee and Artisan Teas

Orange & Lemon Zest

Rock Candy Stir Rods

Flavored Syrups

Lemon - Honey - Chantilly Cream - Cinnamon - Nutmeg

\$6.00 per person