SEAPORT

Autumn & Winter Seasonal Menus

September 22, 2008 – March 23, 2009

SEAPORT

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 with Dried Fruit
Choice of Either:
Scrambled Eggs with Tomato and Chive or Baked Cranberry French Toast Casserole with Maple Sugar
Hickory Bacon
Home Fried Breakfast Potatoes
Seaport Bakery Basket with Butter, Plain Cream Cheese, Scallion 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 with Dried Fruit
Baked Apple Crepes in a Raisin Custard
Mushroom, Roasted Pepper and Smoked Cheddar Strata
Hash Brown Potatoes
Chicken Apple Sausage
Seaport Bakery Basket with Butter, Plain Cream Cheese, Scallion 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

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SEAPORT

BREAKFAST

Buffet Service

DELUXE CONTINENTAL

Minimum of 10 Guests
Fresh Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries with Dried Fruit
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, Scallion Cream Cheese, Low Fat Cream Cheeses, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$26.00 per guest

CONTINENTAL

Minimum of 10 Guests
Fresh Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries with Dried Fruit
Seaport Bakery Basket with Butter, Plain Cream Cheese, Scallion Cream Cheese, Low Fat Cream Cheeses and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$24.00 per guest

"WAVE"
HIGH ENERGY BREAKFAST

Minimum of 10 Guests
Fresh Squeezed Orange and Grapefruit Juice
Propel Water
Bottled Fruit Smoothies
Acai Pomegranate Berry Juice
Sliced Seasonal Fresh Fruit with Dried Fruit
Assorted Dry Cereals with Milk
Chilled Individual Yogurts
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 for the Above Breakfasts

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 Mexican style Scrambled Eggs and Cheese
$8.00 per person
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Egg and Sausage Buttermilk Biscuit
$8.00 per person
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Warm Ham and Cheese or Spinach Croissant
$8.00 per person
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Breakfast Calzone with White Cheddar Cheese, Scramble Eggs and Portobello Mushrooms
$8.00 per person

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SEAPORT

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, Scallion Cream Cheese, and Low Fat Cream Cheeses and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$29.00 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, Scallion Cream Cheese, Low Fat Cream Cheeses, and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$30.00 per guest

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

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SEAPORT

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, Scallion Cream Cheese and Low Fat Cream Cheeses and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$27.00 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
Minimum of 50 guests
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

Baked Banana Macadamia Nut French Toast and Warm Vermont Maple Syrup
Hickory Bacon & Country Style Sausage
$7.00 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
$6.00 per guest

Grilled Vegetables with Fresh Herb and Olive Oil
$6.00 per guest

*Hand Carved Tenderloin of Beef Accompanied by a Peppercorn Demi-Glace and Fresh Rolls
(serves 25) $525.00 each
Requires Chef's fee at $150.00 for Every 50 Guests

Scrambled Eggs with Tomato and Chive
$6.00 per guest

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A LA CARTE

FRESH FRUIT PLATTER

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

HOUSE SMOKED SALMON

Sliced Smoked Salmon with Cream Cheese
Capers, Onions, Hard Cooked Eggs, Sliced Tomatoes
and 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, Maple Walnuts, 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

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SPECIALTY BREAKS

An Additional Charge of $5.00 per guest will be charged if less than 20 people
-Maximum 30 Minute Service-

TAILGATE BREAK

Minimum of 20 Guests
Freshly Popped Popcorn
Bags of Peanuts
Individual Bags of Cracker Jacks and Assorted Chips
Warm Jumbo Pretzels with Assorted Mustards
Nachos served with Salsa, Sour Cream and Guacamole
Assorted Full Size Candy Bars
Ice Cold Soda
$18.00 per guest

HARVEST BREAK

Minimum of 20 Guests
Harvest Baskets filled with:
Assorted Apples
Homemade Apple Strudel
Mini Pumpkin and Pecan Pies with Whipped Cream
Cinnamon Apple Walnut Coffee Cake
Warm and Chilled Apple Cider
Assorted Bottled Mineral Waters
$16.00 per guest

CHOCOLATE FONDUE BREAK

Minimum of 20 Guests
Chocolate Fondue
Served With Pineapple, Honeydew Melon, Cantaloupe, Fresh Strawberries, Pound Cake, Marshmallows, Pretzel Rods, Chocolate Chip Cookies and Waffle Cookies
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Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$16.00 per guest

Enhance Your Break with a Chocolate Fountain at $500.00

CANDY TREASURE CHEST BREAK

Minimum of 20 Guests
Chocolate Treasure Chest of Assorted Chocolate Turtles, Chocolate Pecan Squares, Double Fudge Brownies, and Chocolate Chip Cookies, Chocolate Truffles, Mini Éclairs and Chocolate Coins
~
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$16.00 per guest

SEAPORT PUB BREAK

Minimum of 20 Guests
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
Assorted Bottled Sodas to Include Iced Bottled Root Beer
$18.00 per guest

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SPECIALTY BREAKS CONTINUED

An Additional Charge of $5.00 per guest will be charged if less than 20 people
-Maximum 30 Minute Service

POPCORN INDIANA BREAK

Minimum of 20 Guests
Assorted Flavors of Bag Your Own Popcorn
Country Cheddar
Spicy Honey Mustard
All Natural Kettle Corn
Summer Picnic BBQ
Smoked Cheddar Cheese
Assorted Iced Bottled IBC Root Beers, Cream Soda, and Sodas
Chilled Mineral Waters
$14.00 per guest

STARBUCKS CAFE ENERGIZER

Minimum of 20 Guests
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
$16.00 per guest

TOAST YOUR OWN BAGEL BREAK

Minimum of 20 Guests
Assorted Freshly Baked Bagels
To Include:
Poppy Seed, Sesame Seed, Onion, Plain, and Wheat
Smoked Salmon Cream Cheese
Chunky Peanut Butter
Philadelphia Cream Cheese
Butter and Preserves
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$16.00 per guest

"WAVE" FITNESS BREAK

Minimum of 20 Guests
Non-Fat Fruit Yogurts
Assorted PowerBars
Individual Bottled High Energy Beverages
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$16.00 per guest

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SPECIALTY BREAKS (CONTINUED)

ICE CREAM SUNDAE BREAK

Minimum of 20 Guests
French Vanilla, Double Chocolate, and Strawberry Ice Cream
Served with your choice of six assorted toppings or sauces;
M&M's
Chocolate Chips
Toasted Pecans
Oreo Cookie Crumbles
Marshmallows
Heath Bar Crunch
Sliced Bananas
Sliced Strawberries
Toasted Coconut
Hot Fudge
Caramel
Whipped Cream
Cherries
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$15.00 per guest

Extra Toppings May be Added at $2.00 Per Guest

BUILD YOUR OWN TRAIL MIX

Minimum of 20 Guests
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

Minimum of 20 Guests
Granola, Yogurt & Berry Parfaits
Sliced Fresh Fruit
Cinnamon Rolls
Homemade Coffee Cake
Freshly Brewed Regular, Decaffeinated Coffee, and Assorted Teas
$15.00 per guest

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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

Fruit 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

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SEAPORT

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 $3.00 per guest

Hagen Daaz and Dove Bars
$4.50 per person

Black and White Cupcakes
Homemade Vanilla and Chocolate Cupcakes
With Chocolate and Vanilla Buttercream Frosting
Topped with Nonpareils
$60.00 per dozen

Assorted Cookies & Brownies
Chocolate Chunk, Whole Grain Oatmeal, Lemon Poppyseed, Sugar, Double Chocolate
$54.00 per dozen

Local Farm Tarts
Apple, Cranberry Walnut, Pumpkin
$60.00 per dozen

Assorted 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
$4.00 each

Freshly Brewed Coffee & Tea by the Gallon
$75.00 per gallon

SEASONAL BEVERAGES

Iced Coffees with a Variety of Syrups to Include Sugar-Free $75.00 per gallon
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas (90 minute service) $6.00 per guest
Pre-Made Hot Chocolate with Marshmallows and Whipped Cream $70.00 per gallon
Hot Apple Cider with Cinnamon Sticks $70.00 per gallon

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SEAPORT

BREAKS

MEETING PLANNING MADE EASY

Minimum of 10 Guests
(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, Scallion 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
Assorted Dried Fruits

AFTERNOON BREAK

Assorted Homemade Cookies
Whole Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
Assorted Soft Drinks and Mineral Waters

$50.00 per guest

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SEAPORT

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:

Warm Savory Leek and Applewood Smoked Bacon Tart with Peppercorn and Mustard Sauce

Open Faced Basil Ravioli with Smoked Chicken, Herb Ricotta and Vermouth Cream Sauce

Field Greens Tossed with Champagne Vinaigrette

Crisp Romaine Tossed with Caesar Dressing, White Anchovies, Fresh Crouton and Aged Parmesan

Wild Mushroom and Chestnut Bisque

New England Clam Chowder

New England Seafood Cakes with Roasted Corn Relish

Traditional Greek Salad with Feta Cheese, Black Olives, Pepperoncini, Red Onions and Oregano Vinaigrette

LUNCHEON DESSERTS

Please Select One from the Following:

Pumpkin Cheesecake
Cardamom Anglaise, Toasted Walnuts

Salted Caramel Éclair
Caramel Sauce, Fleur de Sel

Vietnamese Coffee Parfait
Coffee and Tea Financiers

Apple Rosemary Pie
Sweet Milk Chantilly

Carrot and Spice Cake
Roasted Salted Pumpkin Seeds

Pressed Chocolate Layer Cake
White Chocolate Cream

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LUNCH

HOT LUNCHEON ENTREES

Butternut Squash Ravioli, Crispy Parsnips, Sage Butter Sauce
$33.00 per guest

Pan Roasted Filet of Cod on Smashed Red Potatoes, Baby Spinach, Lobster Butter Sauce
$34.00 per guest

Panko Crusted Lemon Sole on a Yukon Gold Potato Puree,
Roasted Baby Red Onions, "Tartar Sauce"
$36.00 per guest

Slow Roasted Salmon Filet on a Stew of Heirloom Beans, Yellow Pepper, Chili Oil
$37.00 per guest

Glazed Honey Mustard Chicken Breast, Spicy Potato Wedges, Green Beans, Red Wine Sauce
$38.00 per guest

Seaport Chicken "Pot Pie", Peas, Bay Carrots, Pearl Onions
$35.00 per guest

Herb Crusted Pork Medallions, Sweet Onion and Blue Cheese Potato Gratin,
Warm Cabbage Salad, Hard Cider Reduction
$36.00 per guest

Grilled Rib Eye Steak, Oven Fries, Stuffed Tomato, Béarnaise Sauce
$44.00 per guest

COLD LUNCHEON ENTREES

*Nicoise Salad with Grilled Ahi Tuna, French Beans, Anchovies, Olives, Tomatoes, and Hard Boiled Eggs
$36.00 per guest

Baby Spinach Salad with Scallops and Gulf Shrimp, Pickled Ginger, Diced Mangoes and Sesame Seeds
$38.00 per guest

Blackened Chicken with Sweet Potato and Jicama Salad
$38.00 per guest

*Marinated Roasted Tenderloin of Beef on Crisp Mixed Greens with Fried Red Onions and Horseradish Cream
$45.00 per guest

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LUNCH BUFFETS

An Additional Charge of $5.00 per Guest if Less Than 10 Guests

SEAPORT FAVORITE

Minimum of 10 Guests
Mixed Green Salad with English Cucumbers, Baby Tomatoes, Peppers, and Carrots with 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

Minimum of 10 Guests
New England Clam Chowder
Salad of Mixed Greens, Marinated Mushrooms, Shaved Parmesan Cheese and Buttermilk Dressing
Chilled Roast Salmon with Lemon Basil Aioli
Chilled Grilled Breast of Chicken with Sundried Tomato and Chili Spread
Herb Roasted Sirloin with Caramelized Onions and Great Hill Blue Cheese
Fresh Rolls and Assorted Breads
A Selection of Pastries to include: Glazed Apple Cider Tarts, Boston Cream Pie & Molasses Tea Cakes
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$47.00 per guest

THE WORLD TRADE

Minimum of 10 Guests
Isreali Couscous Salad with Mint, Feta Cheese, Tomatoes and Kalamata Olives
Avocado and Maine Crab Salad
Chicken Salad, Heirloom Apples and Walnuts
Chilled Black Pastrami with Cole Slaw, Pickles and Russian Dressing
Assorted Sandwich Breads and Rolls
Northeast Kingdom Maple Sugar Shortbread, Apple Pie with Vermont Cheddar, Chocolate Stout Cake
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$42.00 per guest

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$5.00 Additional Charge per Guest for Groups Under 10 Guests

SEAPORT SALAD BAR

Minimum of 10 Guests
Choice of:
Minestrone Soup or Corn Chowder
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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 Apple, Cranberry Walnut, and Pumpkin
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$43.00 per guest

AMERICA'S CUP LUNCHEON SANDWICH BUFFET

Minimum of 10 Guests
Kindly Select Either:
Hand Picked Greens with Dried Cherries, Great Hill Blue Cheese, Baby Tomatoes and 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
Smoked Gouda and Ham, Tomato and Spinach on Sourdough with Maple Mustard
Grilled Chicken Caesar Wrap with Parmesan Cheese
Fresh Maine Shrimp Salad with Avocado and Tatsoi on a Roll
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Sandwich Pickles
Individual Bags of Chips
Assorted Bar Cookies to include: Almond, Lemon, Apple, Walnut

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$41.00 per guest

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SEAPORT

SPECIALTY HOT LUNCHEON BUFFETS

An additional charge of $5.00 per Guest if less than 20 Guests
All Luncheons Served with Assorted Rolls and Butter

HANOVER STREET BUFFET

Minimum of 20 Guests

Tomato Mozzarella Salad with Fresh Basil and Aged Balsamic Dressing
Tuscan Eggplant Ravioli with Roasted Tomato, Garlic, and Oregano Ragout
Chicken Medallions with Prosciutto, Fontina and Herbed Polenta
Roasted Artichokes, Asparagus and Mushrooms
Freshly Baked Breads with White Bean Spread and Olive Oil
Tiramisu and Ricotta Cheesecake with Warm Chocolate Sauce
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$43.00 per guest

PANINI & PASTA

Minimum of 20 Guests
Specialty Hot Grilled Sandwich Buffet

Mixed Green Salad with Shaved Asiago Cheese, Grape Tomatoes, and Shaved Onions,
Herb Vinaigrette
Salami, Mortadella, Capicola and Provolone Cheese with Roasted Peppers, Tomatoes,
And Basil Spread Panini
Smoked Turkey Breast with Marinated Tomatoes, Imported Swiss Cheese and Avocado Spread Panini
Gemelli with Goat Cheese, Sundried Tomatoes and Baby Spinach
Assorted Seasonal Pastries
Whole Fruit
Individual Bags of Chips
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$39.00 per guest

SOUTH OF THE BORDER

Minimum of 20 Guests
Chicken Tortilla Soup
Fresh Greens with Avocado, Roasted Corn, Cornbread Croutons and Chili Lime Vinaigrette
Assorted Chips with Fresh Salsa, Sour Cream, and Guacamole
Enchiladas Rolled with Pulled Chicken, Monterey Cheese and Salsa Verde
Beef and Pepper Quesadillas
Red Beans and Rice
Key Lime Tarts & Coconut Cupcakes
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$38.00 per guest

SEAPORT DINER

Minimum of 20 Guests
Cobb Salad
Cream of Tomato Soup with Grilled Cheese Toasts
Seaport Meatloaf with Grain Mustard Gravy
Baked Fillet of Haddock with Seafood Stuffing and Lemon Butter
Buttermilk and Chive Mashed Potatoes
Green Bean Casserole with Wild Mushroom and Crispy Onions
Assorted Breads
Warm Apple Crisp with Sweet Cream
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
$46.00 per guest

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SEAPORT

RECEPTION

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

COLD HORS D'OEUVRES

*Tuna Tartar with Tempura Crumbs on an Crispy Wonton with Wasabi Cream $4.50 per piece
House Smoked Salmon on Dark Rye, Red Onion Cream Cheese $4.00 per piece
Jumbo Shrimp with Tomato Horseradish Chutney $4.75 per piece
Roast Beef and Asparagus Roulade with Creamy Horseradish $4.25 per piece
Crispy Herb Flatbread Chips with Creamy Blue Cheese and Scallion Dip $4.25 per piece
House Smoked Salmon on a Mini Dill Pancake, Lemon Crème Fraiche $4.25 per piece
*Assorted Nigiri Sushi $5.00 per piece
*Vegetable Gazpacho Shooter with your Choice of Oysters, Shrimp or Crab $4.75 per piece
Wild Mushroom Bruchetta with White Truffle $4.00 per piece
Tomato and Mozzarella Bruchetta with Basil $4.00 per piece
Quail Egg, Caviar, Chervil Croustades $4.75 per piece
Tomato and Feta Tartlette with Baba Ganoush $4.00 per piece
Roasted Baby Vegetables with Boursin Cheese Dip $4.00 per piece
Wild Rice and Scallion Pancakes with Avocado and Lime Salsa $4.00 per piece
Tostadas with Citrus Ceviche and Cilantro Pesto $4.00 per piece
Chicken, Prosciutto and Sage Splendini with Roast Pepper Aioli $4.25 per piece
Rolled Smoked Ham Crepes, Tarragon Mustard Cream $4.25 per piece

HOT HORS D'OEUVRES

Roasted Foie Gras with Grilled Pear and Reduced Balsamic Vinegar on Baguette $4.50 per piece
Scallops Wrapped in Bacon $4.25per piece
Roasted Eggplant, Caramelized Onion and Pignoli Nut Phyllo Purses $4.00 per piece
Spinach and Feta Triangles $4.00 per piece
Carrot Honey and Ginger Soup Shooter $4.25 per piece
New England Clam Chowder Shooter $4.50 per piece
Coconut Coated Shrimp with Caribbean Dip $4.50 per piece
Creole Style Crab Cake with Lemon Aioli $4.00 per piece
*Roast Sirloin Medallions on Great Hill Blue Cheese Croustade $4.25 per piece
Wild Mushroom Turnovers $4.00 per piece
Gingered Chicken Cakes with Cilantro Mayonnaise $4.00 per piece
Crab Wontons with Chinese Mustard $4.00 per piece
Coconut Coated Chicken with Chinese Plum Sauce $4.00 per piece
Mini Beef Wellington $4.25 per piece
*Baby Lamb Chops $5.50 per piece
Warm Mini Ham and Cheese Croissants $4.25 per piece
*Hoison Glazed Duck Breast with Cucumber Relish on a Scallion Pancake $4.25 per piece
Mini Cherry Tomato and Basil Gallettes $4.00 per piece
Mini New England Lobster Pot Pie $5.00 per piece
Potato Latkes with Sour Cream and Apple Sauce $4.00 per piece
Smoked Chicken, Bacon and Blue Cheese Croquet $4.00 per piece
Prosciutto Palmiers with Honey Mustard $ 4.00 per piece
Mini Sheppard's Pie $ 4.50
Mini Calzones with Ricotta, Mozzarella, and Pepperoni $ 4.25
Mini Wagner Cheeseburgers with House Made Tomato Ketchup $ 4.75
Fried Peking Duck Ravioli with Sweet Sesame Sauce $ 4.25
Moroccan Spiced Chicken Turnover $ 4.25
Fried Blue Cheese Macaroni $ 4.25
Barbeque Pulled Pork Biscuits $ 4.50
Mini Cuban Sandwiches $4.50
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce $4.25

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SEAPORT

RECEPTION

CARVING STATIONS

Chef's Fee Required at $150.00 per Attendant

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

Salt-Rubbed Crispy Steamship of Pork with Apple-Mustard Seed Chutney Served with Warm Biscuits
$450 each (serves 35)

Charcoal-Grilled Flank Steak, Caramelized Shallot Jus Served with Onion Rolls
$ 225 each (Serves 20)

Salmon En Croute with Spinach and Shallots
Served with 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)

Hard Cider Glazed Turkey Breast
With Cranberry Citrus Compote Served with 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
$275.00 each (Serves 12)

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

Choice of Accompaniments at an Additional $6.00 per guest
Based on Full Guarantee and 90 Minutes of Service
Baby Spinach Salad with Mushrooms, Hard Boiled Eggs and Warm Bacon Dressing

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

Red Smashed Potatoes with Gruyere Cheese

Roasted Fingerling Potatoes with Rosemary

Creamy Scalloped Potatoes

Medley of Wild Rice with Parsley Butter

White Corn and Cheddar Polenta

Char Grilled Vegetables

Creamy Mac and Cheese

Maple Mashed Sweet Potatoes

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SEAPORT

RECEPTION

SPECIALTY STATIONS

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

$22.00 per guest

Ask About our Custom Ice Carvings to Compliment your Event

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SEAPORT

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

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

New Hampshire

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

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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 $4.75 per piece
*Variety of Seasonal Local Oysters $4.50 per piece
*Little Neck Clams $4.50 per piece
Lobster Cocktails Market Price
Shrimp Shooters $4.75 per piece
Lobster Shooters $6.00 per piece
*Oyster Shooters $5.00 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 and Herbs

Wild Mushroom Shallot Risotto

Spicy Carrot and Ginger Risotto

Fig and Mascarpone Cheese Risotto

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

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

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RECEPTION

SPECIALTY STATIONS

-Maximum 90 Minute Service-

PASTA STATIONS

Requires Chef's Fee at $150.00
For Every 50 Guests
Served with Country Loaf, Tuscan Flat, Multigrain and Garlic Bread
Pine Nuts, Cracked Black Pepper and Grated Parmesan Cheese

$14.00 per person

PASTA

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

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, Nutmeg Alfredo, and Fresh Mixed Herb with Unfiltered Olive Oil

Lobster Ravioli with Tarragon Cream
$15.00 per guest

Seafood Penne with Scallops, Salmon and Lobster Tossed with Fresh Herbs, White Wine and Garlic
$18.00 per guest

Butternut Squash Ravioli with Sage Cream and Crispy Parsnips
$14.00 per guest

SCAMPI STATION

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

Sautéed Jumbo Shrimp tossed in Olive Oil, Garlic and Herbs Scented with Pernod
Served with Red Pepper Pilaf
Served with Freshly Baked Breads
$16.00 per guest

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RECEPTION
SPECIALTY STATIONS
(CONTINUED)

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
$12.00 per guest

FONDUE STATION

Harpoon Winter Ale and Cheddar Fondue
Jarlsberg and Red Pepper Fondue
Maple Goat Cheese Fondue
Served with Assorted Vegetables, Sliced Breads and Pretzels
$10.50 per guest

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
Toppings to include Pulled Pork, Bacon, Mushrooms, Sour Cream, Chives, Toasted Seeds and Marshmallow

$18.00 Per Guest

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SEAPORT

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
$16.00 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
$22.00 per guest

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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 Spinach and Crab Dip, Creamy Garlic and Herb Spread,
Pear and Ginger Chutney, Spicy Red Pepper Rouille
And Flavored Olive Oils
$9.00 per guest

ASSORTED CHEESES

An Assortment of Imported, Domestic and Farmstead Cheeses
Served with Fresh Breads, Crackers, and Complementing Fruit
$10.00 per guest

BAKED BRIE

Creamy Baked Brie Wrapped in Puff Pastry with Fresh Fruit and Sliced French Baguettes
$9.50 per guest

FRESH GARDEN CRUDITÉ

Seasonal Fresh Vegetables
Served with Avocado Dip and Saffron Aioli
$8.50 per guest

MEDITERRANEAN VEGETABLES

Baba Ghanoush, Tabbouleh, Hummus and Olives
Oven Cured Tomatoes and Roasted Peppers
Accompanied by Grilled Flat Breads
$10.00 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
$12.00 per guest

FESTIVE MEXICAN TORTILLAS

Tortilla Chips served with Fresh Salsa, Sour Cream, and Guacamole
$75.00 per bowl
(Serves 15 — 20 people)

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SEAPORT

RECEPTION
SWEET ENDINGS

SWEET TABLE
Based on Three Pieces Per Guest
House Made Assorted Petite Pastries, Chocolate Truffle, Fresh Fruit
With Chocolate Fondue
$16.00 per guest

DESSERT STATION
Chef Required at $150.00
Minimum of 35 guests
Warm Crepes Served with Sautéed Banana, Pineapple, Roasted Coconut,
Whipped Cream, Hot Fudge and Vanilla Ice Cream
$18.00 per guest

SEASONAL FRESH FRUIT
Sliced Seasonal Fresh Fruit and Dried Fruit
$10.00 per guest

CAPPUCCINO & ESPRESSO BAR
Set-up fee of $500.00 Required
Accompanied by Pizzelle Cookies and Chocolate
Dipped Espresso Beans
$8.00 per guest

AFTER DINNER CHOCOLATE FONDUE
Served with the Following Dipping Items
Fresh Strawberries and Pineapple, Madeleines,
Assorted Biscotti, Pretzel Sticks,
Marshmallows and Wafer Cookies
$14.00 per guest

Enhance Your Reception with a Chocolate Fountain at $500.00

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
can be added at an additional $6.00 per guest
Minimum of 100 Guests

CANDY FAVOR TABLE
Minimum of 100 Guests Required – 6oz per Guest
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
"Selections can be customized to match your décor scheme or your company colors"

BLACK AND WHITE CUPCAKE STATION
Homemade Vanilla and Chocolate Cupcakes
With Chocolate and Vanilla Buttercream Frosting
Topped with Nonpareils
$60.00 per dozen

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SEAPORT

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

Wild Mushroom and Creamy Cheese Turnover, Smoked Tomato Butter, Baby Arugula

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

Pan-Roasted Shrimp and Scallops, Chickpea Pancake, Baby Cress Salad, Cilantro Lemongrass Sauce

Hand Picked Greens, Baby Tomatoes, Herb Vinaigrette

Mixed Baby Greens, Caramelized Butternut Squash, Cinnamon Croutons, Maple Walnut Dressing

Baby Iceberg Lettuce, Cob Smoked Bacon, Foccaccia Croutons, Buttermilk Dressing

Mesclun Greens, Great Hill Blue Cheese, Spiced Pecans, Pears, Cranberries, Pear William Dressing

Salad of Red and Gold Beets, Baby Frisee Hearts, Heirloom Apples, Fig Syrup

Maine Lobster Bisque

Butternut Squash Ravioli, Sage Butter, Crispy Parsnips

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

INTERMEZZO OPTIONS

Sorbet

Grapefruit, Passionfruit, Champagne
$6.00

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SEAPORT

DINNER ENTRÉES

Roasted Filet of Black Cod, Braised Baby Leeks, Fingerling Potato, Shitake Green Onion Ragu, Red Ginger Butter
$59.00 per guest

Maple-Glazed Filet of Salmon, Smoked Salmon and Pea Risotto, Chive Emulsion
$58.00 per guest

Grilled Breast of Chicken,Potato Gnocchi, Vegetable Cannelloni, Chianti Sauce
$53.00 per guest

*Roast Filet Mignon of Beef, Wild Mushroom Bread Pudding, Caramelized Baby Onions, Cabernet Reduction
$72.00 per guest

*Grilled Filet of Beef,Potato and Truffle Spring Roll, Roasted Root Vegetables, Pinot Noir Glaze
$72.00 per guest

Roasted Breast of Chicken Stuffed with a Corn Bread and Cranberry Stuffing,
Maple Spaghetti Squash, Rosemary Roasted Sweet Potatoes
$55.00 per guest

Mint-Marinated Lamb Loin, Parsnip Potato Gratin, Oven-Roasted Peppers, Red Currant Sauce
$70.00 per guest

*Crispy Skin Duck Breast, Duck Leg Confit, Blackberry Gastrique
$58.00 per guest

Gratin of Veal and Maine Crab, Yukon Gold Potatoes, Roasted Broccolini, Grain Mustard Sauce
$74.00 per guest

Roasted Portobello Mushroom and Baby Spinach Napoleon, Smoked Mozzarella, French Lentils,
Roasted Tomato Oil
$52.00 per guest

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SEAPORT

SEAPORT SELECT

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

Grilled Petit Filet Mignon, Red Wine Sauce, Pan-Roasted Salmon Medallion, Beurre Blanc,
Olive Oil Roasted Potatoes, Baby Spinach,
$74.00 per guest

Grilled Breast of Chicken and Shrimp,
Black Truffle Mashed Potatoes, Glazed Baby Carrots, Confit of Shallots, Pinot Noir Essence
$59.00 per guest

*Grilled Petit Filet Mignon and New England Lobster Tail
Corn and Potato Pudding, French Green Beans, Drawn Butter, Cabernet Reduction
$92.00 per guest

*Grilled Petit Filet Mignon and Giant Shrimp
Olive Oil Mashed Potatoes, Haricot Verts
$78.00 per guest

*Grilled Petit Filet Mignon with Apple Cider Glazed Scallops,
Pumpkin Custard, Calvados Sauce
$75.00 per guest

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SEAPORT

THE SEAPORT STEAKHOUSE

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

Brandt Natural New York Sirloin Strip Steak

10 oz. $72.00
12 oz. $78.00

Brandt Natural Filet Mignon

8 oz. $80.00
10 oz. $85.00

Additional Offers

12 oz. Double Cut Bone-In Pork Chop $68.00
14 oz. Bone-In Veal Chop $76.00

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 with Sour Cream and 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 with Seasoned Bread Crumbs
Medley of Seasonal Vegetables

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SEAPORT

DINNER DESSERTS

Organic Roasted Coffee Parfait
Cocoa Bean Shortbread, Honey, Orange Flower Essence

Braised Cherry Brown Butter Tart
Bayleaf Chantilly, Hibiscus Syrup

Milk Chocolate Cream Cake
Caramelized Rice Krispies, Grand Cru Fudge Sauce

Gingerbread Spice Cake
Sweet Corn Cream, Liquid Spice Sauce

Brown Sugar Cheesecake
Honey Cream, Roasted Salted Pumpkin Seeds, Cranberry Syrup

Dessert Trio
Three Interpretations Combining the Flavors of Chocolate, Salted Pretzel & Toffee

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SEAPORT

HOT BUFFET DINNERS

Served with Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
Served with Assorted Rolls, White Bean Spread, and Butter

An Additional Charge of $5.00 per Guest if less than 20 Guests

CASTLE HILL BUFFET

Minimum of 20 Guests
Baby Greens with Tapenade Crostinis and Roasted Onion Dressing

Chick Peas and Feta Cheese Salad
~~~

Oven Roasted Chicken Breast with Apple Sage Cream
~~~

Sesame Crusted Swordfish Medallions, Roasted Butternut Squash, Sweet Chili Sauce
~~~

Grilled Sirloin Medallions with Chippolini Onions, Pinot Noir Essence and Olive Oil Mashed Potatoes
~~~

Roasted Root Vegetables
~~~

Chocolate Layer Cake, Maple Sugar Pecan Pie, Chocolate Hazelnut Tart, Pumpkin Cheesecake
$72.00 per guest

SEAPORT BUFFET DINNER

Minimum of 20 Guests
Seasonal Field Greens with Vermont Goat Cheese Croutons and Herb Dressing,

Lentil and Wilted Spinach Soup
~~~

Slowly Roasted Preserve Lemon Chicken with Natural Jus and Sweet Potato Chips
~~~

Grilled Halibut Medallions with Courgettes and Carrots, Lime Butter Sauce
~~~

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

Carrot Spice Cake, Brown Sugar Cheesecake, Apple Tarts
$64.00 per guest

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SEAPORT

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 $150.00 per Chef
For Every 50 Guests)

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SEAPORT

MICROBREW BEER BAR

Harpoon IPA "Brewed in Boston"

UFO Hefeweizen-Boston

Harpoon 100 Barrel Series-Boston

Sam Adams Boston Lager

Magic Hat #9-Vermont

Stone Mill Pale Ale Organic-Merrimack, New Hampshire

Saranac Black and Tan-New York

Shipyard Export Ale-Portland, Maine

Sierra Nevada Pale Ale-California

Anchor Steam-San Francisco

Dixie Blackened Voodoo Lager-New Orleans, Louisiana
$6.00 per service

International Selection

Guinness Pub Draft Pint

Julius Echter Hefe Weiss-Dunkel, Germany

Maudite Unibroue-Quebec

Chambly Noire Black Ale-Quebec

Don De Dieu Triple Wheat Ale-Quebec

Affligem Abbey Blonde Ale-Belgium

Gosser Lager-Austria

Belhaven Scottish Ale-Dunbar, Scotland

Samuel Smith Oatmeal Stout-Yorkshire, England
$6.50 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

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HOSTED BAR SERVICE

SELECT BRAND LIQUORS
$7.50 per service
Skyy
Bombay Original Gin
Bacardi
Jack Daniels
Dewars
Canadian Club
Sauza Gold Tequila

PREMIUM BRAND LIQUORS
$8.00 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
$8.50 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)

Stolychnaya 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 Poire William $10.00

PREMIUM CORDIALS
$8.50 per service
(May be added to your bar service upon request)

Bailey's
Chambord
Sambuca Romana
Tia Maria
Kahlua
Courvoisier VS

DELUXE CORDIALS
$9.00 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
Columbia Crest Estates Chardonnay, Merlot & Cabernet Sauvignon $7.00 per service
Chateau St.Jean Chardonnay and Cabernet Sauvignon $7.25 per service
Danzante Pinot Grigio $7.25 per service
Regional Microbrews and Imported Beers $6.00 per service
Domestic Beers $5.50 per service
Sparkling and Still Mineral Waters $4.50 per service
Soft Drinks, including Diet $4.00 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~
~Inclusive of fees and taxes~

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SEAPORT

MARTINI BAR

"CLASSIC SELECTIONS"

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

COSMOPOLITAN
Vodka, Cointreau, with a Splash of Cranberry Juice

Sazerac
Sazerac Whiskey , Herbsaint, Peychaud's Bitters, cube of Sugar with Lemon Peel

APPLETINI
Vodka, Sour Apple Liquor Garnished with a Granny Smith

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

SEASONAL
FALL & WINTER SELECTIONS

CRÈME BRULEE MARTINI
Grey Goose Vodka Shaken with Crème Brulee Liqueur and Frangelico

MOCHATINI
Starbucks Coffee Liqueur
Shaken with Navan Madagascar
Vanilla Cognac and Brizard Crème de Cacao

CARAMEL APPLE PIE
Grey Goose Vodka, Berentzen Apple Liqueur, Butterscotch Schnapps,
Served in a Graham Cracker Crust Rimmed Martini Glass

THE MAPLE LEAF
Macallan Amber Liqueur, Tuaca Liqueur,
Maple Syrup, garnished with Thyme Skewered Olive

ICEBERG MARTINI
Grey Goose Vodka, Hypnotiq,
Topped with Moet & Chandon Champagne

TOFFEE COFFEE
Three Olives Triple Espresso Vodka, Starbucks Coffee Liqueur,
Shaken with Bailey's Caramel Liqueur with a Splash of Cream

The Snow Goose
Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, dash of sour
$12.00 per drink

We are happy to assist with a custom ice carving design and pricing to enhance your bar service

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

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SEAPORT

WINES

LIGHT TO MEDIUM BODIED, DRY, CRISP WHITE WINES

Pinot Grigio, Danzante, Veneto, Italy	$30
Pinot Girgio, Livon, Collio	$55
Pinot Gris, Trimbach, Reserve, Alsace, France	$36
Sauvignon Blanc, Oberon, Napa	$32
Nautilus, Sauvignon Blanc, Marlborough, New Zealand	$35
Gruner Veltliner , Laurenz, , "Singing Gruner", Austria	$48
Sancerre, Pascal Jolivet, Loire, France	$35
Sauvignon Blanc, Iron Horse, “Cuvee R”, Alexander Valley	$48
Riesling, “Eroica”, Columbia Valley	$48
Chablis, Oliver Leflaive, Burgundy, France	$48

MEDIUM BODIED TO FULL BODIED OAK AGED WHITE WINES

Chardonnay, Greg Norman, Victoria, Australia	$30
Chardonnay, Sonoma Cutrer, Russian River Ranches	$38
Chardonnay, Chateau St. Jean, Sonoma	$34
Chardonnay, Merryvale, ‘Starmont’, Napa	$45
Chardonnay, Stonestreet, Sonoma	$60
Meursault, Joseph Drouhin, Burgundy, France	$60
Chardonnay, Grgich Hills, Napa	$90

LIGHT TO MEDIUM BODIED, FRUITY TO SPICY RED WINES

Pinot Noir, Carmel Road,Monterey	$40
Pinot Noir, Camelot, California	$30
Pinot Noir, Steele, Carneros	$46
Pinot Noir, Byron, Santa Maria	$58
Pinot Noir, Au Bon Climat, Santa Barbara	$60
Chianti Classico, Antinori, Peppoli",Tuscany	$38
Shiraz, Errazuriz, Don Maximiano Estate, Chile	$44
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, Chateau St. Jean, California	$32
Merlot, Turnbull, Napa	$65
Malbec, Broquel, Mendoza Argentina	$38
Cabernet Sauvignon, Chateau St. Jean , California	$34
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	$85
Perrier Jouet, Fleur de Champagne, Epernay, France	$140
Moet & Chandon, Cuvee Dom Perignon, Epernay, France	$240

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SEAPORT

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. All Menu prices are current and are subject to change.

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 5%. 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.

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