

OMNI PARKER HOUSE  
EVENT MENUS





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*Prices are subject to a 17% service charge, 9% taxable administration fee and a 7% state sales tax. All menus and prices are subject to change.*



## ALL DAY BREAKS

*All breakfast buffets are served with freshly brewed Shade Grown regular and decaffeinated coffee and traditional and herbal teas with honey and lemon. Groups not meeting minimum number of people per menu are subject to a fee of 100.*

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### CLASSIC

#### CONTINENTAL BREAKFAST

Market cut fresh fruit with seasonal berries

Assorted breakfast pastries and bagels

Preserves, peanut butter, sweet butter and assorted cream cheeses

#### BEVERAGES

Freshly squeezed orange and grapefruit juice

#### MID-MORNING BREAK

Seasonal whole fruit and house made granola bars

#### AFTERNOON BREAK

Individual bags of potato chips, pretzels and Smart Food popcorn

Assortment of brownies and cookies

*minimum 20 people*

### HIGH ENERGY

#### CONTINENTAL BREAKFAST

Granola berry parfait

Toasted bagels with smoked salmon and cream cheese

Make your own açai bowl | Granola, honey, mixed berries, sliced bananas, coconut flakes, sliced almonds and assorted seeds

Honey date nut bread, rolled oat bran muffins, orange-cranberry muffins, butter, natural jams and jellies

#### BEVERAGES

Freshly squeezed orange and grapefruit juice

#### MID- MORNING BREAK

Fresh fruit skewers with honey-yogurt dipping sauce

House made granola bars and individual trail mix

Infused water station

#### AFTERNOON BREAK

Power bars and seasonal whole fruit,

Espresso coffee cake and assorted chocolate truffles

Assorted Polar seltzer water and energy drinks

*minimum 20 people*



## BUFFETS

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### CONTINENTAL

#### BREAKFAST

Market cut fresh fruit with seasonal berries

Assorted breakfast pastries and bagels

Preserves, peanut butter, sweet butter, assorted cream cheeses

Assorted individual yogurt

#### BEVERAGES

Freshly squeezed orange and grapefruit juice

### EXECUTIVE CONTINENTAL

#### BREAKFAST

Market cut fresh fruit with seasonal berries

Assorted breakfast pastries and bagels

Preserves, peanut butter, sweet butter, assorted cream cheeses

Assorted individual cold cereals and hot oatmeal with regular and 2% milk

Assorted individual yogurt

#### BEVERAGES

Freshly squeezed orange and grapefruit juice

## BEACON HILL

#### BREAKFAST

Market cut fresh fruit with seasonal berries

Assorted individual cereals with regular and 2% milk

Assorted breakfast pastries and bagels

Preserves, peanut butter, sweet butter and assorted cream cheeses

Scrambled eggs with fresh herbs

Crisp bacon strips, grilled sausage links and Yukon Gold breakfast potatoes

Preserves, peanut butter, sweet butter and assorted cream cheeses

#### BEVERAGES

Freshly squeezed orange and grapefruit juice  
*minimum 20 people*



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### STATE HOUSE

#### BREAKFAST

Healthy start breakfast bar | Individual cereals, granola and dried cranberries, hot oatmeal with brown sugar and raisins, assorted yogurts with berries and bananas

Assorted breakfast pastries and bagels

Preserves, peanut butter, sweet butter and assorted cream cheeses

Scrambled eggs with Cheddar and fresh herbs

Crisp bacon strips, chicken apple sausage and roasted Yukon Gold breakfast potatoes

Choice of | French toast or pancakes, Vermont maple syrup and powdered sugar

#### BEVERAGES

Freshly squeezed orange and grapefruit juice, chilled apple and cranberry juice

*minimum 20 people*

## WELLNESS

#### BREAKFAST

Fruit skewers with honey yogurt dipping sauce

Orange and grapefruit wedges

Healthy start breakfast bar | Kashi cereals, granola and dried fruits, hot oatmeal with brown sugar, sliced almonds, raisins, açai and assorted yogurts with berries and sliced bananas

7-Grain Bread

Preserves, peanut butter, sweet butter and assorted cream cheeses

Organic egg white frittata with bell pepper, broccoli and spinach

Chicken apple sausage and turkey bacon

#### BEVERAGES

Freshly squeezed orange and grapefruit juice

*minimum 20 people*



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### COLD

Seasonal whole fruits

Assorted flavors of individual yogurts

Assorted flavors of individual Greek yogurts

Assorted cold cereals with whole and skim milk

Vanilla yogurt granola berry parfait

Fresh fruit skewers with honey yogurt

Healthy Start breakfast bars, individual cereals, hot oatmeal with brown sugar, granola and raisins, assorted yogurts with bowls of fresh berries and bananas

Warm skillet cinnamon buns with vanilla icing

Fresh fruit smoothies | Strawberry, banana, and seasonal berry

Smoked salmon with sliced tomato | Bermuda onion, hard cooked egg, capers, cream cheese and mini bagels | *minimum 10 people*

Make your own açai bowl | Granola, honey, mixed berries, sliced bananas, coconut flakes, sliced almonds and assorted seeds



## ENHANCEMENTS

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### HOT

House made corned beef hash

Biscuit sandwich with fried egg | Vermont Cheddar and country ham

Steel cut Irish hot oatmeal with brown sugar and raisins

Scrambled egg sandwich wraps | Choice of bacon, Cheddar, ham or plain

Phyllo cup filled with scrambled eggs | Choice of bacon, Cheddar, ham or plain

Individual style quiche | Choice of bacon and cheese, tomato and mozzarella or spinach

### BRIOCHE SANDWICHES | CHOICE OF TWO

Scrambled egg with blueberry-maple sausage and Cheddar

Scrambled egg with spinach and Swiss cheese

Fried egg with applewood smoked bacon and American cheese

### OMELET STATION

Organic eggs, egg whites, diced ham, mushrooms and Monterey Jack and Cheddar, peppers, spinach, onions and diced tomatoes



## BRUNCH

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### HARVEY PARKER

#### STARTERS

Assorted chilled juices

Assorted breakfast pastries, bagels, and market cut fresh fruit and berries

#### ENTRÉES

Parker House scrambled eggs Benedict with crab cake and hollandaise

Pan-seared French cut chicken breast with wild mushrooms and pommery mustard demi

Herb crusted scrod with tomato provencal sauce

#### SIDES

Grilled fresh vegetables drizzled with extra virgin olive oil and balsamic vinegar

Golden Lyonnais breakfast potatoes with sautéed onions

Crisp bacon and grilled sausage links

#### DESSERTS

Chef's selection of seasonal desserts

Boston cream pie

#### STATIONS | CHOICE OF ONE

Omelets prepared to order | Diced ham, mushrooms, Monterey Jack and Cheddar cheeses, peppers, spinach, onions and diced tomatoes

Waffles prepared to order | Whipped cream, butter, maple syrup, strawberry sauce and seasonal berries

Smoked salmon | Sliced tomato, Bermuda onion, hard cooked egg, capers, cream cheese and mini bagels

Carved bone-in Virginia ham | Mustard, pineapple chutney and Parker House rolls

*minimum 40 people*





## PLATED

*Plated selections are served with freshly brewed Shade Grown regular and decaffeinated coffee and with traditional and herbal teas with honey and lemon. Includes fresh squeezed orange juice served tableside.*

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### PARKER HOUSE SCRAMBLE

Assorted breakfast pastries

Choice of fresh fruit plate or granola berry parfait

Parker House scrambled eggs | Tomatoes and chives

Crisp bacon strips or turkey bacon

Yukon Gold breakfast potatoes

### CINNAMON FRENCH TOAST

Assorted breakfast pastries

Choice of fresh fruit plate or granola berry parfait

Cinnamon French toast served with Grand Marnier, strawberry butter and maple syrup

Grilled sausage links



### TRADITIONAL EGGS BENEDICT

Assorted breakfast pastries

Choice of fresh fruit plate or granola berry parfait

Scrambled eggs, Canadian bacon with hollandaise on an English muffin

Fresh asparagus and Yukon Gold breakfast potatoes

Crab cake

Corned beef hash



## MORNING

*Breaks will be offered for 60 minutes for each service.*

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### DAYBREAK

Vanilla yogurt, granola and berry parfait

Seasonal fresh fruit and berries

Blueberry scones and Devonshire cream

Infused seasonal water station

### BUILD YOUR OWN TRAIL MIX

Granola, dried cranberries, dried apricots, dried blueberries, raisins, M&M's, almonds, cashews and mini pretzels

Infused seasonal water station

### SUPERFOOD

Açaí smoothies | Purple grapes, sunflower seeds, dark chocolate bark, roasted nuts, plantain chips, watermelon feta cups with pistachio oil

Infused blueberry kiwi water

## ENHANCEMENTS

### PASTRIES AND SWEETS

Assorted bagels with cream cheese, fruit preserves and butter

Assorted muffins and Danish with fruit preserves and butter

Sweet and savory breakfast breads with fruit preserves and butter

Blueberry and orange-cranberry scones with jams and Devonshire cream

Oven fresh croissants

Boston Coffee Cake Company coffee cake

### CLASSICS

Hard boiled eggs

Seasonal whole fruits

Assorted flavors of individual yogurts

Assorted flavors of individual Greek yogurt

Fresh sliced fruit and berries  
*minimum 10 people*

Vanilla yogurt granola berry parfait

House made granola bars

Fresh fruit smoothies | Strawberry, banana and seasonal berry

Warm skillet cinnamon buns with vanilla icing



## MORNING

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## BEVERAGES

Freshly Brewed Shade Grown regular and decaffeinated coffee or traditional and herbal teas with honey and lemon

Cold brew coffee

Assorted regular and diet soft drinks

Assorted mineral and still water

Assorted bottled fruit juices and iced teas

Red Bull and sugar free Red Bull

Assorted flavored Polar seltzer waters

Coconut water

Infused seasonal fruit water

Fresh brewed iced tea, fresh squeezed lemonade





## AFTERNOON

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### THE SPA

#### SNACKS

Grilled vegetable crudités with low fat dipping sauces

Watermelon skewers with balsamic dipping sauce

Terra vegetable chips, Heart Healthy mixed nuts and plantain chips

Market selection of whole fruits

#### BEVERAGES

Infused seasonal water station and coconut water

Freshly brewed Shade Grown regular and decaffeinated coffee

Traditional and herbal teas with honey and lemon

### FENWAY PARK

#### SNACKS

Warm soft pretzels and assorted mustards

Mini Fenway Park franks and condiments

Häagen-Daz ice cream bars

Peanuts, popcorn and Cracker Jack

#### BEVERAGES

IBC root beer and assorted soft drinks

Freshly brewed Shade Grown regular and decaffeinated coffee

Traditional and herbal teas with honey and lemon

### NORTH END

#### SNACKS

Cannoli, biscotti, tiramisu squares and Italian cookies

Italian rum cake

#### BEVERAGES

Freshly brewed Shade Grown regular and decaffeinated coffee

Traditional and herbal teas with honey and lemon

Assorted flavored San Pellegrino mineral waters



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### GOT MILK AND COOKIES

#### SNACKS

Freshly baked sweets | Choice of three | Chocolate chip, peanut butter, cinnamon oatmeal raisin, white chocolate macadamia, sugar cookies or chocolate fudge brownies

Assorted chocolate milk, strawberry milk and whole milk

Market selection of whole fruit

#### BEVERAGES

Freshly brewed Shade Grown regular and decaffeinated coffee

Traditional and herbal teas with honey and lemon

Infused seasonal water station

### SWEET AND SALTY

#### SNACKS

Assorted Cape Cod chips, pretzel rods, popcorn and roasted nuts

Rice Crispy treats, brownies and blondies

#### BEVERAGES

Freshly brewed Shade Grown regular and decaffeinated coffee

Traditional and herbal teas with honey and lemon

Infused seasonal water station





## AFTERNOON

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### ENHANCEMENTS

Seasonal whole fruits

Assorted candy bars | M&M's, Snickers, Kit Kat, Nestlé Crunch, Reese's, Hershey and Hershey Almond

Warm soft pretzels and assorted mustards

Cape Cod potato chips, Sun Chips and Smart Food popcorn

Trail mix, Heart Healthy mixed nuts, Terra vegetable chips, Pirate's Booty

Assorted Cliff and Kind bars

Häagen-Dazs ice cream bars

Fresh fruit skewers with chocolate drizzle

Fresh sliced fruit and berries  
*minimum 10 people*

Hummus and tabbouleh dips with grilled pita bread

Freshly baked cookies, brownie and blondies

White and dark chocolate dipped strawberries

Assorted biscotti and cannoli

Assorted mini cupcakes

### BEVERAGES

Freshly brewed Shade Grown regular and decaffeinated coffee

Traditional and herbal teas with honey and lemon

Cold brew coffee

Assorted regular and diet soft drinks

Assorted mineral and still water

Assorted bottled fruit juices and iced teas

Red Bull and sugar free Red Bull

Assorted flavored Polar seltzer waters

Coconut water

Assorted Nantucket nectars

Infused seasonal fruit water

Fresh brewed iced tea, fresh squeezed lemonade



## PLATED

All plated lunches are served with your choice of soup or salad, cold or hot entrée, fresh baked Parker House rolls with butter, dessert, Shade Grown regular and decaffeinated coffee or traditional and herbal teas served with honey and lemon.

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### SOUPS

- New England clam chowder
- Lobster bisque
- Roasted tomato
- Butternut squash

### SALADS

- Haymarket salad | Fresh romaine, green leaf, radicchio, shredded carrots, cherry tomatoes and balsamic vinaigrette
- Traditional Caesar salad | Shaved Asiago, Parker House roll croutons and creamy garlic Caesar dressing
- Pickled beet, blue cheese and arugula | Warm bacon vinaigrette
- Arugula, tomato and cucumber | Lemon-mint vinaigrette and pita croutons

## ENTRÉES

### POULTRY

- French chicken breast | Sun-dried tomato cream, wild rice pilaf and broccolini
- Herb roasted breast of chicken | Savory jus, wild mushroom risotto and oven roasted ratatouille
- Lemon garlic chicken, rosemary pan jus, roasted fingerling potatoes, julienne carrots, zucchini and squash

### BEEF

- Petit filet mignon au poivre | Port wine sauce, grilled asparagus and roasted potatoes
- Braised short rib | Whipped potatoes, green beans and pearl onions
- Sliced London broil | Wild mushroom demi glace, au gratin potatoes, green beans and carrots

### SEAFOOD

- Baked Boston schrod | A Parker House original, roasted fingerling potatoes, julienne carrots, zucchini and squash and lemon beurre blanc
- Herb roasted Atlantic salmon | Meyer lemon beurre blanc, parsnip and celeriac purée and roasted Brussel sprouts
- Pan seared swordfish | Spiced couscous with spinach and cucumber mango salsa



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### ENTRÉE SALADS

Caesar salad | Grilled chicken, baby romaine and portabella, tomato relish and Parker House roll croutons and creamy Caesar dressing

Cobb salad | Grilled chicken, avocado, bacon, tomato, crumbled blue cheese with a red wine vinaigrette

Crab cake

Shrimp

### VEGETARIAN

Porcini crusted tofu steak | Wild rice, mushroom jus, broccoli rabe and roasted plum tomato

Grilled vegetable and spinach risotto cake | Julienne of carrots and squash and red pepper coulis

## DESSERTS

Boston cream pie

New York style cheesecake

Strawberry sauce

Key lime tart

Tiramisu





## BUFFETS

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### HARBORSIDE

#### STARTERS

Freshly made soup of the day

Parker House cabbage cole slaw

Artisan greens, marinated tomato and cucumber salad with chickpeas and citrus vinaigrette

#### ACCOMPANIMENTS

Individual bags of potato chips

#### ENTRÉES | CHOICE OF THREE

Roast sirloin of beef with grilled portabella, leaf lettuce on ciabatta

Fresh roasted turkey breast, bacon, lettuce tomato, mayonnaise on 7 grain bread

Parker's chicken Waldorf salad wrap

Albacore tuna salad wrap with onions and alfalfa sprouts

Roasted vegetable wrap with couscous, hummus, and balsamic syrup

#### DESSERT

Chef's seasonal dessert

### CITY HALL

#### STARTERS

Freshly made soup of the day

Garden salad with romaine, bibb, shredded carrots, cherry tomatoes and balsamic vinaigrette

Grilled vegetable quinoa salad

German potato salad

#### ENTRÉES

Roast beef, fresh roasted turkey breast, salami, Cheddar and Muenster cheeses, leaf lettuce, tomatoes and half sour pickle

#### ACCOMPANIMENTS

Grilled vegetables display

Assorted bread and rolls

#### DESSERT

Chef's seasonal dessert



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## FREEDOM TRAIL

### SOUP

New England clam chowder with oyster crackers

### SALAD

Fresh greens | Cipollini onion, roasted pepper, and shaved Asiago cheese and sherry vinaigrette

### ENTRÉES | CHOICE OF TWO

Grilled salmon fillet with lemon butter sauce

Roasted herbed marinated chicken breast with savory jus

Roasted sliced sirloin with crumbled blue cheese

### SIDES

Seasonal vegetables and roasted fingerling potatoes

Assorted bread and rolls

### DESSERTS

Chef's seasonal dessert



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### CIAO BELLA

#### SOUP

White bean minestrone soup

#### SALADS

Fresh mozzarella with yellow and red tomatoes, roasted garlic and basil

Mixed Italian greens with tri-colored peppers and basil vinaigrette

#### ENTRÉES | CHOICE OF TWO

Beef bolognese with penne pasta and shaved Parmesan cheese

Pan-seared cod with eggplant caponata

Roasted Tuscan statler chicken breast with prosciutto, fire roasted pepper, cipollini onions and marsala sauce

#### ACCOMPANIMENTS

Parmesan roasted Yukon Gold potatoes

Fresh seasonal vegetables

Italian bread and garlic breadsticks

#### DESSERT

Chef's seasonal dessert

## PARKER HOUSE

#### SOUP

New England clam chowder with oyster crackers

#### SALAD

Fresh greens with dried blueberries, Vermont goat cheese, candied walnuts and maple vinaigrette

#### ENTRÉES

Pan-seared statler chicken breast with cranberry glaze

Boston baked scrod with traditional bread crumb topping and lemon chive butter

#### ACCOMPANIMENTS

Fresh seasonal vegetable

Garlic Red Bliss mashed potato

#### DESSERT

Chef's seasonal dessert



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### CHILLED NAPA VALLEY

#### SOUP

Traditional organic heirloom gazpacho

#### SALADS

Mixed baby greens with herb vinaigrette

Couscous martinis | Plum tomatoes layered with fresh mozzarella and opal basil pesto

#### ENTRÉES

Chilled medallions of poached salmon with orange-vanilla vinaigrette

Rosemary shrimp with papaya-mint compôte

Grilled breast of marinated chicken with sun-dried tomato and merlot tapenade

Asparagus spears drizzled with olive oil

#### DESSERTS

Mini fresh fruit tarts

White chocolate mousse

Strawberry cheesecake

### SOUTH OF THE BORDER

Chicken tortilla soup

Mixed baby greens with charred corn, black beans, tomatoes, red onion, avocado and cilantro vinaigrette

Chicken and steak fajitas with roasted peppers and onions and corn and flour tortillas

#### ACCOMPANIMENTS

Shredded Cheddar, sour cream, guacamole, shredded lettuce, salsa

Roasted ranchero beans

Red bean Spanish rice

Cornbread

#### DESSERT

Cinnamon churros with chocolate drizzle



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### STARTERS | CHOICE OF ONE

#### SOUPS

New England clam chowder

Lobster bisque

Roasted tomato

Butternut squash

Italian wedding soup

#### SALADS

Crisp greens, dried cranberries, apples and Great Hill blue cheese and spiced rum vinaigrette

Traditional Caesar salad | Shaved Asiago, Parker House roll croutons and creamy garlic Caesar dressing

Baby iceberg wedge with candied bacon and blue cheese

Mesclun greens, grilled seasonal pear, picante blue cheese, toasted pecans and red wine vinaigrette

Local organic greens | Cucumbers, carrots, beets and Dijon vinaigrette

Butter lettuce | Shaved spinach and Brussel sprouts with blueberries, goat cheese and Maple Spice vinaigrette



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## ENTRÉES

### POULTRY

Lemon garlic chicken | Rosemary pan jus, roasted fingerling potatoes, green beans and carrots

Pan seared Frenched chicken breast | Wild mushroom duxelle and spinach, wild rice pilaf, oven roasted ratatouille and savory jus

Chicken saltimbocca | Prosciutto, aged provolone and sage, chianti demi glace, creamed baby spinach, garlic whipped potato

### BEEF

Braised short rib | Buttermilk mashed potatoes and seasonal vegetables

Pan-seared filet mignon | Cabernet demi glace, au gratin potato, baby carrot and braised rainbow Swiss chard

Pan seared sirloin, blue cheese butter, onion relish roasted Yukon Gold potatoes, baby carrot and fresh asparagus

### SEAFOOD

Baked Boston schrod | A Parker House original, roasted fingerling potato, julienne carrots, zucchini and squash, lemon Beurre Blanc

Seared Atlantic salmon | Orange Beurre Blanc, wild rice pilaf, baby bok choy and shaved fennel

Seared sea bass | Truffle Butter Sauce, chive whipped potato, julienne carrots, zucchini and squash

### VEGETARIAN

Grilled vegetable and spinach risotto cake | Julienne of carrot and summer squashes, red pepper coulis

Soba noodles and miso glazed tofu | Asparagus, shitake mushroom, spring onion, roasted red pepper and baby carrot

Eggplant involtini | Maple Brook Farms ricotta, mozzarella and Parmigiano Reggiano, roasted Maine tomato sauce

Porcini crusted tofu | Wild mushroom jus, broccoli rabe and roasted plum tomato



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### COMBINATION PLATE SELECTION

Lemon roasted chicken breast, mushroom jus and baked Boston scrod, lemon Beurre blanc, roasted fingerling potato, baby carrots and asparagus

Petit filet mignon, cabernet demi glace and lemon-basil roasted shrimp, lemon butter sauce, potato au gratin, fresh asparagus and baby carrots

Butter roasted lobster tail, petit filet mignon, Pinot Noir demi glace, truffle mashed potatoes, roasted Brussel sprouts



## DESSERTS

Traditional Boston cream pie

Chocolate cake (*Vegan, Gluten-Free*)

Chocolate cake

New York style cheesecake

Strawberry sauce

Meyer Lemon cake

White cake, Meyer lemon and vanilla buttercream

Tiramisu

Fresh fruit tart



## BUFFETS

All buffet dinners are served with your choice of soup or salad, entrée, dessert, fresh baked Parker House rolls with butter, Shade Grown regular and decaffeinated coffee or traditional and herbal teas served with honey and lemon. A minimum of 25 people. Carving Station requires a chef attendant at 175.

A customary 17% service charge, 9% taxable administration fee and 7% state sales tax will be added to prices. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Groups not meeting minimum number of people per menu are subject to a fee of 100. Prices are subject to change.

### PUBLIC GARDEN

#### SOUP

Freshly made soup of the day

#### SALADS

Artisan greens, marinated tomato and cucumber salad with chickpeas and citrus vinaigrette

Boston bibb and baby spinach salad | Raspberries and goat cheese with sherry vinaigrette

#### ENTRÉES

Campanelle pasta with roasted vegetables, spinach and truffle butter

Herb-roasted chicken and savory jus

#### CARVING STATION

Sliced pork loin | Sauce calvadores

#### ACCOMPANIMENTS

Seasonal vegetables

Roasted fingerling potatoes

#### DESSERTS

Assorted French Pastries, cakes and tortes



### THE BOSTONIAN

#### SOUP

Lobster bisque

#### SALADS

Crisp greens | Fresh cranberries, apples, Great Hill blue cheese with spiced rum vinaigrette

Traditional Caesar | Shaved Asiago and Parker House roll croutons with a creamy garlic Caesar dressing

#### ENTRÉES

Cavatelli pasta | Prosciutto, snap peas, arugula and sherry dijon vinaigrette

#### CARVING STATION

Herb roasted sirloin of beef

Seared salmon with basil eggplant caponata and red pepper sauce

#### ACCOMPANIMENTS

Pan roasted vegetables

Wild rice medley

#### DESSERTS

Assorted French pastries, tarts and tortes





## BUFFETS

All buffet dinners are served with your choice of soup or salad, entrée, dessert, fresh baked Parker House rolls with butter, Shade Grown regular and decaffeinated coffee or traditional and herbal teas served with honey and lemon. A minimum of 25 people. Carving Station requires a chef attendant at 175.

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### THE NEW ENGLAND

#### SOUP

New England clam chowder

#### SALADS

Fresh greens | Dried blueberries, Vermont goat cheese, candied walnuts and maple vinaigrette

Traditional Caesar | Shaved Asiago and Parker House roll croutons with a creamy garlic Caesar Dressing

Lemon herb orzo | Arugula, mushrooms, tomato, basil and fresh mozzarella

#### ENTRÉES

Baked Jonah crab stuffed Maine lobster tails and lemon butter sauce | *one tail per person*

Roasted sliced tenderloin of beef, wild mushroom demi glace

Lemon garlic chicken, rosemary pan jus

Baked Boston schrod, meyer lemon Beurre blanc

#### ACCOMPANIMENTS

Buttered corn on the cob

Herb roasted Yukon Gold potatoes

#### DESSERTS

Boston cream pie

Mini fresh fruit tarts

Assorted mini whoopie pies

### THE NORTH END

#### SOUP

Italian wedding

#### SALADS

Romaine hearts, grape tomatoes, balsamic onions, herbed cucumbers, olive oil and fresh lemon

Tomato mozzarella and fresh basil chiffonade

Lemon herb orzo with arugula, mushrooms and tomato

#### ENTRÉES

Chicken scaloppini with mushroom marsala

Cavatappi bolognese with pancetta fontina cheese

Pan-seared salmon with Italian parsley butter

#### ACCOMPANIMENTS

Broccoli rabe with lemon garlic oil

Herb roasted potatoes

#### DESSERTS

Tiramisu

Lemon meringue tarts



## HORS D'OEUVRES

*Cold and Hot Hors d'oeuvres require a minimum of 50 pieces each.*

*A customary 17% service charge, 9% taxable administration fee and 7% state sales tax will be added to prices. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Groups not meeting minimum number of people per menu are subject to a fee of 100. Prices are subject to change.*

### COLD

Deviled egg with smoked paprika (gf)

Tomato and mozzarella skewer (gf)

Whipped smoked Gouda and mango on toast point

Julienne vegetable summer roll with orange ginger dip (vg, gf)

Mission fig with goat cheese with walnut

Red wine poached pear with whipped blue cheese (gf)

Tuna tartare with wasabi crème fraîche and micro greens (gf)

### HOT

Petite beef wellington

Coconut chicken tender with honey mustard

Risotto fontina arancini with marinara sauce

Shrimp tempura with sweet chili sauce

Sea scallops wrapped with apple smoked bacon and horseradish cream (gf)

Cheese steak spring roll and sweet chili mayo

Buffalo chicken empanada with blue cheese

Kale and vegetable dumpling (gf)

Candied apple pork belly bacon (gf)

Honey Sriracha chicken meatball

Maui shrimp spring roll with chilies, curry and cilantro with sweet chili sauce

Caramelized onion and cheese profiterole

Quinoa zucchini fritter



## BUFFET DISPLAYS

All reception display and stations will be offered for 90 minutes for each service.

A customary 17% service charge, 9% taxable administration fee and 7% state sales tax will be added to prices. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Groups not meeting minimum number of people per menu are subject to a fee of 100. Prices are subject to change.

### BRUSCHETTA

Vine ripe tomato, basil and fresh garlic, marinated mozzarella with fresh herbs, mixed olive tapenade, toasted baguette and ciabatta breads with Tuscan olive oil and sea salt

### VEGETABLE CRUDITÉ

Seasonal fresh vegetables served with peppercorn and blue cheese dips

### ASSORTMENT OF ARTISAN NEW ENGLAND CHEESES

Blue, aged English Cheddar, Gouda and fresh farmers cheese with crackers and French bread

### ANTIPASTO

Featuring imported sweet abruzzi, hot soppressata, capicola, pecorino Romano and provolone cheese grilled vegetables, bread sticks, focaccia and herb olive oil

### MEDITERRANEAN TAPAS

Sun-dried tomato, grilled artichoke and buffalo mozzarella skewers, olive assortment, marinated mushrooms, roasted garlic hummus, calamari salad, fresh tomato caper relish, crostini, focaccia and pita





## CARVING

All stations require a minimum of 25 people. Chef attendant required at 175 per chef, with one chef per 100 people. All carving stations include choice of two sides, Parker House rolls and sweet butter. Interactive Culinary Stations, small plates prepared and served by one of our Parker House chefs, require a 175 fee.

A customary 17% service charge, 9% taxable administration fee and 7% state sales tax will be added to prices. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Groups not meeting minimum number of people per menu are subject to a fee of 100. Prices are subject to change.

### ROASTED PORK LOIN

Rosemary and garlic roasted pork loin with balsamic gastrique

### PEPPER ROASTED SIRLOIN

Served with Tempranillo reduction

### HERB ROASTED TURKEY BREAST

Served with traditional gravy and vanilla-bourbon cranberry sauce

### TENDERLOIN OF BEEF

Served with Béarnaise and horseradish sauce

## SIDES

Roasted Bliss potatoes, smashed potatoes, buttermilk mashed potatoes, roasted fingerling potatoes, sweet pea risotto, Brussel sprouts, broccolini, green beans, roasted butternut squash

## INTERACTIVE CULINARY

Parker's Jonah crab cake over fennel slaw, smoky chipotle sauce

Seared Maine diver scallops over spinach risotto

Colossal shrimp scampi, over truffle crostini, topped with lemon confit

Mini Chateaubriand Plate Presentation, Tenderloin of Beef over Au Gratin Potato, Cabernet Demi Glace, Parker House Rolls





## STATIONS

*All stations require a minimum of 50 people. Chef attendant required at 175 per chef, with one chef per 100 people. Sushi chef required for Sushi Station at 250 per chef, with one chef per 100 people.*

*A customary 17% service charge, 9% taxable administration fee and 7% state sales tax will be added to prices. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Groups not meeting minimum number of people per menu are subject to a fee of 100. Prices are subject to change.*

## SPECIALTY STATIONS

### SUSHI

Shrimp, tuna, salmon, California roll Alaskan roll, salmon and avocado roll, spicy tuna roll served with soy sauce, wasabi and pickled ginger

### RAW BAR

Jonah crab claws (2), cocktail shrimp (4), oysters (1), and littlenecks (2) on the half shell over crushed ice with cocktail sauce, shallot mignonette and lemon  
*chef attendant optional at 150*

### TAPAS

Assorted Mediterranean olives, marinated red and yellow peppers in extra virgin olive oil

Assorted Spanish cheeses to include manchego and goat cheese

Traditional paella brimming with New England seafood, chicken and spiced chorizo, saffron rice, served in an authentic paella pan

### BUILD YOUR OWN SLIDERS

Kobe beef, lettuce, tomato, American cheese and pickles

Hot chicken with creamy cabbage slaw and dill pickle

Crab cake with horseradish tartar

Veggie burger with caramelized onions

Housemade sea salt chips



## PASTA STATIONS

*Chef attendant required at 175 per chef, with one chef per 100 people. Pasta Stations require a minimum of 25 people.*

*A customary 17% service charge, 9% taxable administration fee and 7% state sales tax will be added to prices. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Groups not meeting minimum number of people per menu are subject to a fee of 100. Prices are subject to change.*

### AL DENTE

Italian bread and garlic bread sticks

Grated Parmesan crostini with bruschetta

### PASTA | CHOICE OF TWO

Rigatoni, penne pasta or gnocchi

### STUFFED PASTA | CHOICE OF ONE

Lobster ravioli or spinach and cheese tortellini

### SAUCES | CHOICE OF THREE

Roasted tomato, Alfredo, pesto or bolognese

### FRESH RIGATONI

Served with bolognese with sweet pea garnish

### BUTTERNUT SQUASH RAVIOLI

Served with sage butter sauce and shaved Asiago

### FRESH FUSILLI

Roasted tomato, arugula, fennel, artichokes, Romano cheese and basil garlic butter sauce





## STATIONS

All stations require a minimum of 75 people. Chef attendant required at 175 per chef, with one chef per 100 people. Pasta Stations require a minimum of 25 people. South Boston requires a chef attendant at 175 per chef.

A customary 17% service charge, 9% taxable administration fee and 7% state sales tax will be added to prices. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Groups not meeting minimum number of people per menu are subject to a fee of 100. Prices are subject to change.

### STREETS OF BOSTON

#### WATERFRONT

New England clam chowder

Miniature pan-fried crab cakes, lemon remoulade

Cabbage and carrot slaw

#### CHINATOWN

Pork and shrimp dim sum served in traditional bamboo steamers

Vietnamese shrimp and vegetable summer rolls, peanut soy dressing

Coconut chicken and steamed rice

Hot mustard dipping sauces

#### THE NORTH END

Orecchiette pasta primavera, fresh vegetables in a garlic butter sauce

Assorted calzones | Cheese, pepperoni and meatball

Traditional Caesar Salad | Grated Parmesan and fresh pepper

Antipasto display | Cured Italian meats, sausages, cheese, grilled and marinated vegetables, olives, focaccia, virgin olive oil

#### SOUTH BOSTON

Roast tenderloin of beef, wild mushroom sauce and horseradish

Roasted breast of turkey, cranberry apple glaze, sage mayonnaise

Parker House rolls

Buttermilk mashed potatoes and broccolini

#### NEWBURY STREET

Make your own ice cream sundaes | Haagen-Dazs chocolate and vanilla ice cream, warm chocolate fudge, warm caramel sauce, Oreo cookies, sprinkles, Junior Mints, shaved coconut, cherries, M&M's, crushed Heath Bar, peanuts and whipped cream

Assorted tortes, cakes and pies



## DESSERT STATIONS

All Dessert Stations require a minimum of 25 people. All reception stations will be offered for 90 minutes for each service.

A customary 17% service charge, 9% taxable administration fee and 7% state sales tax will be added to prices. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Groups not meeting minimum number of people per menu are subject to a fee of 100. Prices are subject to change.

### SWEET FINALE

Boston cream pie bites, German chocolate cake, New York cheesecake with fresh berries, miniature pastries, French macarons, assorted tea cookies and petit fours

### PETIT SWEETS

Boston cream pie cream bites, French macarons, biscotti, assorted tea cookies, petit fours and truffles

### MAKE YOUR OWN SUNDAE BAR

Vanilla and chocolate ice cream, warm chocolate fudge, warm caramel sauce, chopped Oreo cookies, Heath Bar crunch pieces, M&M's, sprinkles, cherries and whipped cream

### SWEET TREATS

Seasonal fruit tarts, Black Forest Cake, tiramisu, carrot cake, vanilla bean panna cotta and trio mousse parfait







## HOSTED BAR

All beverages charged on consumption. Bars require one bartender for every 100 guests at a fee of 175 per bartender. All menus and prices are subject to change.

### BRANDS

#### PREFERRED

Vodka | Svedka  
Gin | Seagram's  
Rum | Castillo  
Bourbon | Evan Williams  
Scotch | J&B  
Whiskey | Seagrams 7  
Tequila | Sauza Blanco  
Cognac | Hennessy VS

#### PREMIUM

Vodka | Absolut  
Gin | Beefeater  
Rum | Bacardi  
Bourbon | Jim Bean  
Scotch | Johnnie Walker Red  
Whiskey | Knob Creek Rye  
Tequila | Hornitos Anejo  
Cognac | Hennessy VS

#### TOP SHELF

Vodka | Tito's  
Gin | Aviation  
Rum | Sailor Jerry  
Bourbon | Elijah Craig  
Scotch | Monkey Shoulder  
Whiskey | Bulleit Rye  
Tequila | Patron Silver  
Cognac | Hennessy VSOP

### WINES

#### PREFERRED

MAN chardonnay, merlot, cabernet sauvignon and sauvignon blanc

#### PREMIUM

Hayes Ranch chardonnay, rosé, merlot, cabernet sauvignon and banfi pinot grigio

### BEERS

#### DOMESTIC

Budweiser, Bud Light and Miller Light

#### IMPORTED

Heineken, Amstel Light, Sam Adams and Harpoon IPA

### NON ALCOHOLIC BEVERAGES

Sodas, juices and bottled waters

### SELECT CORDIALS

Amaretto di Saronno, Bailey's, Kahlua, Chambord, Sambuca Romana and Tia Maria  
*included on bars upon request*

### SELECT BAR UPGRADES

Martinis, Manhattans, Apple Pear Crush, Grapefruit Whiskey Sour, Blood Orange Paloma and Spicy Mango Margarita



## CASH BAR

All beverages charged on consumption. Bars require one bartender for every 100 guests at a fee of 175 per bartender. Cash Bars require one cashier for every 100 guests at a fee of 150 per cashier. All menus and prices are subject to change.

### BRANDS

#### PREFERRED

Vodka | Svedka  
Gin | Seagram's  
Rum | Castillo  
Bourbon | Evan Williams  
Scotch | J&B  
Whiskey | Seagrams 7  
Tequila | Sauza Blanco  
Cognac | Hennessy VS

#### PREMIUM

Vodka | Absolut  
Gin | Beefeater  
Rum | Bacardi  
Bourbon | Jim Bean  
Scotch | Johnnie Walker Red  
Whiskey | Knob Creek Rye  
Tequila | Hornitos Anejo  
Cognac | Hennessy VS

#### TOP SHELF

Vodka | Tito's  
Gin | Aviation  
Rum | Sailor Jerry  
Bourbon | Elijah Craig  
Scotch | Monkey Shoulder  
Whiskey | Bulleit Rye  
Tequila | Patron Silver  
Cognac | Hennessy VSOP

## WINES

#### PREFERRED

MAN chardonnay, merlot, cabernet sauvignon and sauvignon blanc

#### PREMIUM

Hayes Ranch chardonnay, rosé, merlot, cabernet sauvignon and banfi pinot grigio

## BOTTLED BEERS

#### DOMESTIC

Budweiser, Bud Light and Miller Light

#### IMPORTED

Heineken, Amstel Light, Sam Adams and Harpoon IPA

## NON ALCOHOLIC BEVERAGES

Sodas, juices and bottled waters

## SELECT CORDIALS

Amaretto di Saronno, Bailey's, Kahlua, Chambord, Sambuca Romana and Tia Maria  
*included on bars upon request*

## SELECT BAR UPGRADES

Martinis, Manhattans, Apple Pear Crush, Grapefruit Whiskey Sour, Blood Orange Paloma and Spicy Mango Margarita



## WINE RACK

*Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar.*

*Cash bars include all service charges and tax. All menus and prices are subject to change.*

### TIER I

MAN Family Wines | South Africa | chardonnay, merlot, cabernet sauvignon, sauvignon blanc

Kenwood Yulupa | California | sparkling

### TIER II

Hayes Ranch | California | chardonnay, rosé, merlot, cabernet sauvignon

### TIER III

Decoy by Duckhorn | California | chardonnay, merlot, cabernet sauvignon

## SUPER PREMIUM

Presqu'île | Santa Barbara, California | chardonnay

The Calling | Sonoma Coast | chardonnay

Domaine Roger Neveu | Sancerre, France | côtes des embouffants

Bortoluzzi | Italy | pinot grigio

Miraval | France | studio rosé

Francis Ford Coppola, Director's Cut | Russian River Valley | pinot noir

Siduri | Willamette Valley | pinot noir

Monte Antico | Toscana, Italy | supremus

Daniel Cohn | California | cabernet sauvignon

Charles Krug | Napa Valley, California | merlot

Renwood | California | zinfandel





## EVENT INFORMATION

Thank you for selecting Omni Parker House for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

### IN-ROOM AMENITIES

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

### FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Parker House must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Massachusetts, and Omni Parker House is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

### GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

### TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.



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