

Hotel KENMORE SQUARE Commonwealth



EVENING CATERING MENUS

2022

OUR CULINARY OFFERING

We are pleased to bring you the culinary talents of Boston's most popular restaurants to private events at Hotel Commonwealth. Our menus reflect seasonally inspired, locally-sourced ingredients served to you in the comfort & sophistication of our unique event venues at Hotel Commonwealth. As you review the menu options, please note that they are meant to be a springboard of ideas & we look forward to creating the perfect culinary experience for your special event.

MENU PRICING

PLATED DINNER

Three Passed Hors d'oeuvres for One Hour

...

Three Course Plated Dinner

One First Course Selection

Two Entrées

One Vegetarian Entrée

...

One Plated Dessert

BUFFET DINNER

Three Passed Hors d'oeuvres for One Hour

...

Buffet Dinner

Two Starters

Two Entrées

One Vegetarian Entrée

...

One Dessert Selection

STANDING COCKTAIL PARTY

ONE HOUR EVENT

*Additional selections & hours may be added
for a fee*

...

Three Passed Hors d'oeuvres

Two Stationary Displays



FULL GUEST COUNT GUARANTEES ARE REQUIRED FOR ALL MENU SELECTIONS, A MINIMUM OF 25 GUESTS PER STATION FOR INTERACTIVE DISPLAYS

Menu prices are subject to a 15% service charge, 8% taxable administrative fee & 7% Massachusetts sales tax

A guaranteed guest count must be received by 12 noon EST, 7 days prior to the event

(GF) indicates items that are gluten-free

*These items are served raw or undercooked. Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Before placing your order please inform your hotel contact if a person in your party has food allergies.

PASSED HORS D'OEUVRES

Scallop BLT topped with chipotle aioli in a tear drop spoon

Crab Cake citrus corn salsa

Crispy Fish Taco (GF) avocado, slaw

Powder Point Oyster brioche, chili lime aioli

Grilled Shrimp (GF) mini teardrop spoon, soy ginger slaw

Lobster Taco (GF) cilantro lime, spicy citrus slaw, avocado

Seared Tuna Wonton Chip* (GF) avocado, mai ploy

Smoked Salmon Cucumber Cup crème fraîche, fresh dill

Braised Lamb red tomato jam, panissa

Braised Short Rib onion marmalade, blue cheese, potato cake

Chicken Croquettes sesame dipping sauce

Duck Confit potato cake, red onion jam

Crispy Cauliflower Taco japapeno crème, citrus claw

Sausage in a Blanket grain mustard

Black Mission Fig (GF) honey, sea salt, prosciutto

Street Corn Arancini ranchera sauce

Brie Tartlet roasted pear

Eggplant Caponata herb chèvre

Crostini fig, goat cheese, prosciutto

Mushroom Risotto (GF) fried leek

Ricotta Crostini fried sage, strawberries, balsamic

Spinach & Artichoke Tartlet herb chèvre

Peperonata Bruschetta Toast

Mini Corn Bread Pulled Pork Slider

open-faced, bourbon BBQ



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STATIONARY DISPLAYS

ARTISANAL CHEESE BOARD

selection of three locally sourced cheeses
house-made bread & crackers
dried fruit, jams, chutneys, honey

ANTIPASTI*

roasted & marinated vegetables
whipped ricotta
tomatoes & mozzarella
herbed olives
artisanal breads

CHILLED LOCAL SEAFOOD RAW BAR* (GF)

local oysters
Chef's selection of crudo
littleneck clams
jumbo cocktail shrimp
citrus cured ceviche
mignonette & cocktail sauce

SMOKED & CURED SEAFOOD*

smoked mussel salad
cured arctic char lox
smoked Atlantic salmon
citrus cured ceviche
smoked trout
served with house-made pickled vegetables
crackers & baguette

FRIENDLY FENWAY

warm pretzels knots & baseball mustard
burger sliders, with & without cheese*
mini hotdogs
peanut caramel popcorn
mini lobster rolls

SPREADS, BREADS & DIPS

herbed ricotta
hummus
pico de gallo
French onion dip
Chef's selection of breads, pitas & chips

CHARCUTERIE DISPLAY*

salumis
terrines
pâté
mustards & pickles
artisanal breads

HOUSE-MADE FLATBREADS *Select three:*

bacon & sausage *potato, oregano*
BBQ chicken *red onion, mozzarella*
buffalo chicken *scallion, blue cheese*
lamb sausage *pickled chillies, marinara*
margherita *sliced tomatoes, mozzarella, basil*
mushroom *potato, robiola cheese*
pepperoni *mozzarella, tomato*
pesto *parmesan, roasted red peppers*
white clam* *local little necks, classic white sauce, pecorino*

SLIDER STATION *Select three:*

BBQ pork *coleslaw*
burger slider *lettuce, tomato, pickle, with & without cheese*
falafel *red cabbage slaw, assorted pickles, tahini dressing*
fried chicken *shredded lettuce, pickle*
mushroom *caramelized onion, gruyere*
short rib *pickled red onion, blue cheese*
lobster *traditional New England style*



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INTERACTIVE STATIONS

TEMPTING TEMPURA

assorted vegetables
chicken
shrimp

ASIAN STATION

chicken dumplings
vegetable spring rolls
noodles
fried Rice

add-ins

assorted vegetables
chicken
sweet chili sauce
teriyaki sauce

LET'S TACO BOUT IT

mini chicken + black bean empanadas
flour + corn tortillas
grilled chicken
shrimp
baja-style fish
black beans
cilantro
onions
guacamole
salsa
cotija cheese
sour cream

CHICKEN + WAFFLES

honey siracha
bourbon maple

PASTABILITIES

two pastas
three sauces
meatballs
grilled chicken

URBAN BBQ

St. Louis Dry Rub Ribs
carved brisket
BBQ pulled pork
mini corn muffins
collard greens
blue cheese mac & cheese

MAC N' CHEESE PLEASE

classic mac n' cheese
mix-ins:
bread Crumbs
bacon
broccoli
buffalo chicken
lobster

FRENCH FRY BAR

roasted garlic
beef chilli
cheddar cheese
sour cream
chipotle aioli
truffle parmesan aioli

SPUD LIFE

potatoes three ways:
twice baked potatoes
mashed Potatoes
potato wedges

toppings

bacon
cheddar cheese
broccoli
buffalo chicken
sour cream

FLAMBE STATION

shrimp
chorizo
potato
corn



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PLATED DINNER

select one first course option, two entrées, one vegetarian entrée, one dessert
dinner menus include artisanal bread, & Jim's organic coffee, decaffeinated coffee, & a selection of MEM teas

FIRST COURSE

Arugula Salad (GF)

balsamic strawberry, ricotta, shaved parmesan,
balsamic dressing

Classic Caesar Salad*

Grana Padano, herbed crouton

Mixed Green Salad (GF)

cucumber, cherry tomato, red onion, toasted shaved almonds

Berry Salad

blueberries, raspberries, strawberries, goat cheese,
candied pecans, raspberry vinaigrette

Fattoush Salad

romaine, cucumber, tomato, red onion, pita, olive medley,
oregano vinaigrette

Heirloom Tomato Salad (GF)

basil, mozzarella, balsamic

Roasted Beet Salad (GF)

whipped ricotta, candied pecans, pea shoots,
Champagne vinaigrette

Seared Tuna Niçoise (GF)

seared tuna frisée, greens, potato, tomato, haricot vert, egg,
red wine vinaigrette

Roasted Tomato Soup

basil, herbed crouton

Curried Corn Chowder(GF)

yogurt, cilantro

New England Clam Chowder

bacon, oyster croutons



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PLATED DINNER, CONTINUED

select two entrées, one vegetarian entrée

ENTRÉES

Crab Stuffed Haddock (GF)

sauteed spinach, caper creme

Blackened Salmon

cilantro lime rice, black bean and corn salsa

Pan Seared Georges Bank Scallops (GF)

seasonal vegetable purée, potato, leek & chorizo hash, brown butter

Seared Halibut

caramelized tomato & fennel, pearled couscous, beurre blanc

Lemon Rosemary Statler Chicken

wild rice, cranberry, lemon beurre blanc

Chorizo Stuffed Chicken (GF)

wild rice, asparagus, cider bourbon sauce

Smoked Duck Breast (GF)

kale and mustard greens, purple potato, cherry gastrique

Crispy Pork Loin (GF)

braised cabbage, house-made bacon, polenta

Rosemary Cured Rack of Lamb (GF)

pea puree, white corn polenta, mint

Beef Tenderloin

potato purée, tricolor carrots, fried shallot, sauce au poivre

Braised Beef Shortrib (GF)

roasted garlic potato purée, pearl onion, carrot, red wine

8oz Steak*(GF)

rosemary smashed fingerling potatoes, leeks, blue cheese butter

VEGETARIAN ENTRÉES

Stuffed Scallion Pancake

seasonal vegetables, ricotta

Seasonal Chef's Risotto (GF)

Grana Padano

Creamy Polenta (GF)

mushroom ragout, chickpeas, pistou

Ravioli

roasted vegetables, pecorino

Bucatini

mushroom, parmesan cream sauce, truffle oil

Stuffed Acorn Squash

pearled couscous, roasted root vegetables, fried parsnip

ADDITIONAL COURSES

Cheese Course

individually composed selection of two cheeses
accompaniments & bread

Sorbet Intermezzo

Chef selected sorbet interlude

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PLATED DESSERTS

select one

Ding Dong

devil's food cake, vanilla cream filling,
bourbon crème anglaise

Cheesecake

strawberry crunch, graham cracker crust
strawberry gelee

Espresso Panna Cotta

dark chocolate streusel, toasted hazelnuts,
amarena cherries, white chocolate crispies

Crème Fraiche Berry Gateau

poppy seed cake, whipped lemon crème fraiche,
mixed berry compote, framboise coulis

**Choice of Grand Marnier or Classic Vanilla
Crème Brulee**

orange glazed shortbread cookies, fruit melange

Lemon Cream Tart

blackberry coulis, whipped mascarpone,
French candied almonds

Caramel Chocolate Mousse Bombe

chocolate caramel mousse, dark chocolate glaze,
passionfruit cream, chocolate biscuit, caramel cubes

Tropical Verrine

mango cream, yogurt panna cotta, pineapple-lime sal-
sa, coconut shards, black pepper crumble

Flourless Chocolate Torte

vanilla malt whipped cream, dulcify chocolate ganache,
torched malted milk merengue

THE SWEET SHOP

A dramatic display of a sweet wonderland created
by our pastry team. Items such as bon bons, truffles, donuts, tarts, pies, cakes & more!

DESSERT DISPLAYS

THE CLASSIC DISPLAY

cookies, bars & sweets

THE DELUXE DISPLAY

confections, tartlets, verrines

PIES & TARTS

house-made & seasonal

NEW ENGLAND SWEETS

Boston cream cupcakes, cider caramels,
cider donuts, maple blondies

CHOCOLATE DISPLAY

truffles, brownies, double chocolate cupcakes,
chocolate tartlets, macarons

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DINNER BUFFET

select two starters, two entrées & one vegetarian entrée, one dessert
dinner menus include artisanal bread, & Jim's organic coffee, decaffeinated coffee, & a selection of MEM teas

STARTERS

Arugula Salad (GF)

balsamic strawberry, ricotta, shaved parmesan,
balsamic dressing

Classic Caesar Salad*

Grana Padano, herbed crouton

Mixed Green Salad (GF)

cucumber, cherry tomato, red onion, toasted shaved
almonds

Berry Salad

blueberries, raspberries, strawberries, goat cheese,
candied pecans, raspberry vinaigrette

Fattoush Salad

romaine, cucumber, tomato, red onion, pita,
olive medley, oregano vinaigrette

Heirloom Tomato Salad (GF)

basil, mozzarella, balsamic

Roasted Beet Salad (GF)

whipped ricotta, candied pecans, pea shoots,
Champagne vinaigrette

Seared Tuna Niçoise (GF)

seared tuna frisée, greens, potato, tomato, haricot vert, egg,
red wine vinaigrette

Chicken Tortilla Soup

crispy tortilla strips

Curried Corn Chowder (GF)

yogurt, cilantro

ENTRÉES

Cajun Grilled Shrimp with Alfredo Fusilli

Andouille sausage, roasted jalapeno, garlic cream sauce

Pan Seared Scallops (GF)

seasonal vegetable purée, potato, leek & chorizo hash,
saffron butter

Halibut

caramelized tomato & fennel, pearled couscous,
beurre blanc

Crispy Curry Chicken, Tiki Masala Style (GF)

basmati rice, spring peas, broccoli, cauliflower

Lemon Rosemary Statler Chicken

wild rice, arugula salad

Crispy Pork Loin (GF)

braised cabbage, house-made bacon, polenta

Braised Beef Short Rib (GF)

roasted garlic potato purée, pearl onion, carrot,
red wine

Beef Tenderloin

potato purée, red wine braised mushroom,
fried shallot, sauce au poivre

Grilled Sirloin Steak* (GF)

broccoli Rabe, truffle parmesan frites,
chimichurri

VEGETARIAN ENTRÉES

Chef's Risotto (GF)

Grana Padano, crispy root vegetables

Wild Mushroom Truffle Ravioli

pesto cream

House-made Bucatini

mushroom, parmesan cream sauce, truffle oil

Stuffed Poblano (GF)

Cilantro lime, black bean, corn rice

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DINNER BUFFET, CONTINUED

a la carte items

Crème Fraîche Potatoes (GF)

Grilled Asparagus (GF) balsamic

Grilled Cauliflower (GF) golden raisin

Lyonnais Potatoes (GF)

Roasted Brussels Sprouts (GF) pancetta

Roasted Mushrooms (GF) gremolata

Roasted Sweet Potato Hash (GF)

BUFFET DESSERTS

Assorted Cheesecakes

Apple Streusel Cake

calvados, caramel sauce

Coconut Layer Cake

cream cheese, passionfruit

Honey and Ginger Panna Cotta

bluberry compote

Petite Seasonal Tarts

Brownies

caramel corn, malt whip

Assorted Mini Cupcakes

PARTY FAVORS

treats are individually bagged & ready for your guests to enjoy later

BON BONS

four hand crafted chocolates

MACARONS (GF)

CIDER DONUTS

DARK CHOCOLATE BARK (GF)

dried fruit, nuts, sea salt

WHOOPIE PIES

traditional chocolate cake with vanilla filling



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THE SPEAKEASY

A sophisticated setting with a touch of swank, high-brow beverages & small bites
Lounge furniture, wooden bars, & amber-infused lighting create the ambiance for guests to sip & savor in style

COCKTAIL EXPERIENCE

select two

FRENCH 75

Elegance personified
Gin, Lemon, Champagne

PHIL COLLINS

So easy to love!
Cucumber Vodka, Chartreuse, Lime, Soda

SAZERAC

Original Big Easy Old Fashioned
Rye, Peychaud's Bitters, Absinthe

WHISKEY SMASH

The drink that built this town
Whiskey, Lemon, Mint

PASSED HORS D'OEUVRES

select three

Crab Cake citrus corn salsa

Crispy Fish Taco (GF) avocado, slaw

Powder Point Oyster brioche, chili lime aioli

Grilled Shrimp (GF) mini teardrop spoon, soy ginger slaw

Lobster Taco (GF) cilantro lime, spicy citrus slaw, avocado

Seared Tuna Wonton Chip* (GF) avocado, mai ploy

Smoked Salmon Cucumber Cup crème fraîche, fresh dill

Braised Lamb red tomato jam, panissa

Braised Short Rib onion marmalade, blue cheese,
baguette

Chicken Croquettes sesame dipping sauce

Duck Confit potato cake, red onion jam

Sausage roasted onion petal, mustard

Black Mission Fig (GF) honey, sea salt, prosciutto

Basil Parmesan Arancini garlic aioli

Brie Tartlet roasted pear

Eggplant Caponata herb chèvre

Flatbread walnut, honey, goat cheese, arugula

Mushroom Risotto (GF) fried leek

Ricotta Crostini fried sage, strawberries, balsamic

Spinach & Artichoke Tartlet herb chèvre

Wild Mushroom Toast tellegio

STATIONARY DISPLAYS

ARTISANAL CHEESE BOARD

selection of three locally sourced cheeses
house-made bread & crackers
dried fruit
jams
chutneys
honey

CHARCUTERIE DISPLAY*

salumis
terrines
pates
house-made pickles
mustards
assorted breads

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URBAN CLAMBAKE

Clam bake meets cocktail party with this ocean-inspired menu
Nautical tables & seaside décor set the stage for a classic New England experience

THE MENU

PASSED ITEMS

New England lobster roll
fish & chips
crab cake, citrus remoulade

CHILLED LOCAL SEAFOOD RAW BAR (GF)*

local oysters
jumbo cocktail shrimp
mignonette & cocktail sauce

BUFFET

caesar salad with grilled shrimp
New England clam chowder
cornbread
display of house-made pies

BEVERAGES

wine & beer bar



THE PLAYBOOK

The hip watch party. Enjoy live game coverage, pub & arcade games, & bar bites.

THE BITES

Burger Sliders cheese, tomato, onion, pickles

Mini Hotdogs

House-made Flatbreads margherita, buffalo chicken

Warm Pretzel Knots served with baseball mustard

Chicken Wings

Buttered Popcorn

THE BEVS

Beer Garden an assortment of local craft beers,
assorted sodas, bottled water



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AM IN THE PM

Breakfast bites meet the Cocktail Party

PASSED HORS D'OEUVRES
select five

Breakfast Empanadas

seasonal fruit compote, cinnamon & sugar

Brie Crostini

honey, cinnamon spiced pecan

Crispy Hash Brown

crème fraîche, caviar

Fried Chicken Biscuit

pepper jelly, arugula

Mini Pancakes

maple glaze, blueberries

Mini Quiche

caramelized onion, arugula, tomato relish

Roasted Mushroom Crepe

caramelized onion, spinach, gruyere

Smoked Salmon

cream cheese, caper, bagel chip

STATIONARY DISPLAYS

Sunny Egg Sliders

tomoato, spinach & basil pesto

Biscuits & Sausage Gravy

Steak & Egg Sliders

chipotle crema & cilantro

Shrimp & Grits

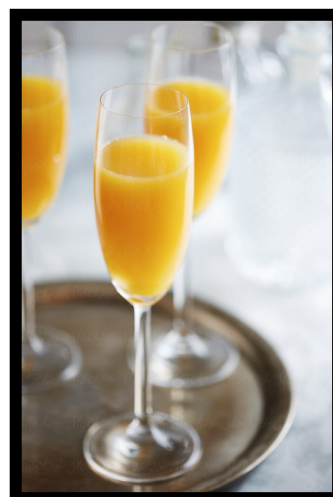
BEVERAGES
select one

Bloody Mary Bar

the classic AM cocktail, garnish to taste

Bubble Bar

sparkling cocktails



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STREET FOODS

We're hitting the streets with this curated assortment of signature street foods from cities around the globe.

STATIONARY ITEMS
select five

**GREEK MARINATED
GRILLED CHICKEN OR BEEF KABOBS**
seasonal vegetables, tzatziki

BEER BATTERED FISH & CHIPS
malt vinegar, tartar sauce

**PULLED PORK OR CARNE ASADA TA-
COS**
corn tortilla, cilantro, lime, radish, cilantro
crema

MINI CHICAGO STYLE HOT DOGS
tomato, pickle, sport pepper, relish, celery salt,
mustard

GRILLED FLATBREADS
three cheese
traditional pepperoni

CARRIBEAN JERK SHRIMP SKEWERS
over corn salsa

ELOTE LOCO
cotija cheese, garlic aioli, chile, lime

BLACK BEAN NACHOS
cheddar, lettuce, salsa, sour cream

FRITTO MISTO
tempura batter, pickled pepper aioli

POTATO & PEA SAMOSA
mango chutney

FALAFAL
tahini, cucumber salad, mint

BEVERAGES

FOOD TRUCK INSPIRED BEER
Pacífico Clara
Notch Session Pils
Narragonsett Lager

AGUA FRESCA STATION
Mint & Berry
Melon
Tamarind

COCKTAILS
\$16 per person, up to 2 hours

EL DIABLO
blanco tequila, ginger, lime, crème de cassis,
ginger ale

TOMMY'S MARGARITA
reposado tequila, lime, agave nectar

DAISY DE SANTIAGO
white rum, lime, yellow chartreuse,
crushed ice

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TAILGATE MENU

Pre-gaming never tasted so good.

PASSED HORS D'OEUVRES

select three

Crispy Fish Taco (GF) avocado, slaw

Mini Sausage pepper, onion

Pigs in a Blanket

Nacho Cheese Dip butter cracker

Spinach & Artichoke Tartlet herb chèvre

Stuffed Jalapenos white cheddar, house-made bacon

STATIONARY DISPLAY

select one

HOUSE-MADE FLATBREADS

Select three:

BBQ chicken *red onion, mozzarella*

buffalo chicken *scallion, blue cheese*

margherita *sliced tomatoes, mozzarella, basil*

mushroom *potato, robiola cheese*

pepperoni *mozzarella, tomato*

ARTISANAL CHEESE BOARD

selection of three locally sourced

cheeses

house-made bread & crackers

dried fruit, jams, chutneys, honey

DIP STATION

tomato salsa

french onion dip

hummus

house-made chips

BUILD YOUR OWN SOUP STATION

select one

BEEF CHILI

cheddar cheese

sour cream

corn chips

CONFIT OF TOMATO SOUP

fresh herbs

Grana Padano

herbed croutons

TORTILLA SOUP

monterey jack cheese

cilantro

tortilla chips

lime

SALADS

select one

Black Bean corn, cucumber pasta salad

German Potato Salad

Mixed Green Salad (GF)

Southern Style Coleslaw

GRILLED VEGETABLES

select two

Corn on the Cob

Seasonal Vegetable Kabobs

Bok Choy

Asparagus

ENTRÉES

select two

Burger Sliders

lettuce, tomato, pickle, with & without cheese

Eggplant

romesco sauce, queso fresco

Chicken Wings

classic buffalo, BBQ & Chef's selection

Poblano Pepper (GF)

black beans, ricotta, agrodulce sauce

Smoked Sausages

peppers & onions

FULL GUEST COUNT GUARANTEES ARE REQUIRED FOR ALL MENU SELECTIONS, A MINIMUM OF 25 GUESTS PER STATION FOR INTERACTIVE DISPLAYS

Menu prices are subject to a 15% service charge, 8% taxable administrative fee & 7% Massachusetts sales tax

A guaranteed guest count must be received by 12 noon EST, 7 days prior to the event

(GF) indicates items that are gluten-free

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BOSTON BBQ

Southern eats with a city spin. Enjoy the tastes of summer year-round with our BBQ menu, perfectly paired with a game of corn hole or bocce

THE MENU

Mixed Green Salad (GF)

cucumbers, red peppers, tomato, champagne vinaigrette

Pulled Pork Sliders

BBQ sauce, creamy slaw

Baby Back Ribs (GF)

smoked & grilled

BBQ Chicken (GF)

Pimento Mac n' Cheese

Baked Beans (GF)

Watermelon

Cornbread

Buttermilk Biscuits

Pie Display

BEVERAGES

Wine & Beer Bar

Iced Tea & Lemonade Stand



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SIGNATURE DUETS

Pairings Four Ways

WINE PAIRINGS



ARTISANAL CHEESE BOARD

selection of three locally sourced cheeses
house-made bread & crackers
dried fruit
jams
chutneys
honey

CHARCUTERIE DISPLAY*

salumis
terrines
pates
house-made pickles
mustards
assorted breads

BUBBLE PAIRINGS

LOCAL OYSTERS

mignonette & cocktail sauce
caviar—*supplemental charge, market price*

BEER PAIRINGS

HOUSE-MADE FLATBREADS

margherita sliced tomatoes, mozzarella, basil
mushroom potato, robiola cheese
traditional Pepperoni

WARM PRETZEL KNOTS

with assorted mustards

CORDIAL PAIRINGS

CHOCOLATES

assorted chocolates & confections



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HOSTED BAR & BEVERAGE OPTIONS

BAR PACKAGE, BILLED ON CONSUMPTION

Basic Bar

Basic brand liquor, wines (white, red, sparkling),
selection of beers, assorted sodas, still &
sparkling water

Premium Bar

Premium brand liquor, wines (white, red, sparkling),
selection of beers, assorted sodas, still & sparkling water

Mocktails

a designer drink for the kids, the abstainer, or the mom-to-be

Bottled Non-Alcoholic Beverages

still or sparkling water
Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale

BAR PACKAGE, BILLED PER GUEST

Basic Bar Package

Basic brand liquor, house wines (white, red, sparkling),
selection of beers, assorted sodas, still &
sparkling water

Premium Bar Package

Premium brand liquor, house wines (white, red, sparkling),
selection of beers, assorted sodas, still & sparkling water

Wine & Beer Bar Package

house wines (white, red, sparkling),
selection of beers, assorted sodas, still & sparkling water

Whiskey Bar Packages

American Bourbon Trail

Basil Hayden's, Angel's Envy, Blanton's, Evan Williams Single
Vintage, Four Roses Single Barrel

A Tour of the Mainland & Isles

The Glenlivet 12yr, Glenfiddich 14yr Bourbon Barrel Reserve,
Craigellachie 13yr, Caol Ila 12yr, Talisker 10yr

BASIC LIQUORS

Tito's Vodka, Beefeater Gin, Privateer Silver Reserve Rum, Gosling's Black Seal Rum, Sailor Jerry Rum, Lunazul Blanco Tequila,
Evan Williams Bourbon, Jack Daniels Old No. 7, Dewar's Scotch, Pierre Ferrand 1840 Cognac

PREMIUM LIQUORS

Ketel One Vodka, Tanqueray Gin, Privateer Silver Reserve Rum, Bacardi Reserva Ocho, Sailor Jerry Rum, Don Julio Blanco Tequila,
Bulleit Bourbon, Bulleit Rye Bourbon, Johnnie Walker Black Label Scotch, Hennessy Privilege VSOP Cognac

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THE COCKTAIL BAR

enjoy a selection of two of these signature cocktails

FRENCH 75

Elegance personified
Gin, Lemon, Champagne

PHIL COLLINS

So easy to love!
Cucumber Vodka, Chartreuse, Lime, Soda

COMMODORE

Sophisticate daiquiri interpretation
Rum, Lemon, Bitters

WHISKEY SMASH

The drink that built this town
Whiskey, Lemon, Mint

SAZERAC

Original Big Easy Old Fashioned
Rye, Peychaud's Bitters, Absinthe

SPITFIRE

Creative margarita variation
Tequila, Aperol, Cinnamon, Grapefruit, Lime

BEER SELECTION

SAM ADAMS LAGER

Rich, toasty, bready malt aroma with a touch of caramel and a kiss of subtle floral hops. Toffee and biscuits. Very light sulfur. Flavor: Sharp, clean hop bitterness overlays sweet, toasted malt with cracker notes.

NOTCH BREWERY, MA SESSION PILSNER

Notch Session Pils salutes the session pale lagers of the Czech Republic: crisp, herbal, and hoppy. The Czech culture is a beer culture, and their beer of choice is this low gravity pale lager known as Světlé Výčepní.

MIGHTY SQUIRREL BREWING CO, MA CLOUD CANDY IPA

A hazy, deep golden-orange, medium bodied New England IPA double dry-hopped with Mosaic and Citra hops. True to its name, aromas of papaya, mango, and starfruit dominate this juicy IPA leading to a smooth and fluffy finish

CASTLE ISLAND BREWING CO, MA WHITE, BELGIUM STYLE WHEAT ALE

Brewed with Valencia orange and coriander, this bright, beautiful award-winning American White Ale will send your thoughts straight to the orange grove. Peel back the layers and you'll find a little spice, a touch of sweetness, and a tangy crispness that blend together for an easy-drinking, sun-drenched sipper.

ARTIFACT CIDER PROJECT, MA "BY ANY OTHER NAME"

Dry, crisp, and pink. Made with blueberries.
Vibe: Brunch & Beach

BUD LIGHT

The number one beer in America year after year for a good reason. Low ABV & only 110 calories per 12 ounce serving, drinks clean, clear & crisp.

KALIBER NON-ALCOHOLIC

Hailing from Ireland, a Non-Alcoholic, Euro Pale Lager, it pours a clear golden amber & has aromas of sweet grains, honey, caramel malts and toasted bread. This beverage has a predominantly sweet taste with a caramel & grain backbone & hints of corn & cooked vegetables, yet finishes

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