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

500 COMMONWEALTH AVENUE, BOSTON, MA 02215  |  617-532-5066  |  www.hotelcommonwealth.com

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**EVENING MENUS 2022**

**MENU PRICING**

**PLATED DINNER**
Three Passed Hors d’oeuvres for One Hour

- Three Course Plated Dinner
- One First Course Selection
- TwoEntrées
- 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
**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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**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
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

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

CHICKEN + WAFFLES
honey siracha
bourbon maple

FLAMBE STATION
shrimp
chorizo
potato
corn

PASTABILITIES
two pastas
three sauces
meatballs
grilled chicken

SPUD LIFE
potatoes three ways:
twice baked potatoes
mashed Potatoes
potato wedges
toppings
bacon
cheddar cheese
broccoli
buffalo chicken
sour cream

URBAN BBQ
St. Louis Dry Rub Rib
cooked brisket
BBQ pulled pork
mini corn muffins
collard greens
blue cheese mac & cheese

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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

**Roasted Beet Salad (GF)**
whipped ricotta, candied pecans, pea shoots, Champagne vinaigrette

**Mixed Green Salad (GF)**
cucumber, cherry tomato, red onion, toasted shaved almonds

**Seared Tuna Niçoise (GF)**
seared tuna frisée, greens, potato, tomato, haricot vert, egg, red wine vinaigrette

**Berry Salad**
blueberries, raspberries, strawberries, goat cheese, candied pecans, raspberry vinaigrette

**Fattoush Salad**
romaine, cucumber, tomato, red onion, pita, olive medley, oregano vinaigrette

**Curried Corn Chowder(GF)**
yogurt, cilantro

**Roasted Tomato Soup**
basil, herbed crouton

**New England Clam Chowder**
bacon, oyster croutons

**Heirloom Tomato Salad (GF)**
basil, mozzarella, balsamic

**Roasted Tomato Soup**
basil, herbed crouton

**Curried Corn Chowder(GF)**
yogurt, cilantro

**New England Clam Chowder**
bacon, oyster croutons

**Roasted Tomato Soup**
basil, herbed crouton

**Curried Corn Chowder(GF)**
yogurt, cilantro

**New England Clam Chowder**
bacon, oyster croutons
PLATED DINNER, CONTINUED

select two entrées, one vegetarian entrée

**ENTRÉES**

Crab Stuffed Haddock (GF)  
sautéed 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 purée, 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 Fraîche Berry Gateau**
  poppy seed cake, whipped lemon crème fraîche, mixed berry compote, framboise coulis

- **Choice of Grand Marnier or Classic Vanilla Crème Brûlée**
  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 salsa, coconut shards, black pepper crumble

- **Flourless Chocolate Torte**
  vanilla malt whipped cream, dulcey chocolate ganache, torched malted milk merengue

- **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 salsa, coconut shards, black pepper crumble

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**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!

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**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 ENTÉRÉS

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
DINNER BUFFET, CONTINUED

a la carte items

Crème Fraiche Potatoes (GF)  
Grilled Asparagus (GF) balsamic  
Grilled Cauliflower (GF) golden raisin  
Lyonnaise Potatoes (GF)  
Roasted Brussles Sprouts (GF) pancetta  
Roasted Mushrooms (GF) gremolata  
Roasted Sweet Potato Hash (GF)

BUFFET DESSERTS

Assorted Cheesecakes  
Apple Streusel Cake  
Coconut Layer Cake  
Honey and Ginger Panna Cotta

Petite Seasonal Tarts  
Brownies  
Assorted Mini Cupcakes

PARTY FAVORS

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

BON BONS  
DARK CHOCOLATE BARK (GF)  
MACARONS (GF)

four hand crafted chocolates  
dried fruit, nuts, sea salt  
CIDER DONUTS

MACARONS (GF)  
CIDER DONUTS

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

**SAZERAC**
Original Big Easy Old Fashioned
Rye, Peychaud’s Bitters, Absinthe

**PHIL COLLINS**
So easy to love!
Cucumber Vodka, Chartreuse, Lime, Soda

**WHISKEY SMASH**
The drink that built this town
Whiskey, Lemon, Mint

PASSED HORS D’ŒUVRES

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
cæsar 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**
creme fraiche, 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**
tomato, 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
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 TACOS
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
Pacifico Clara
Notch Session Pils
Narrgonsett 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

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

TOMMY’S MARGARITA
reposado tequila, lime, agave nectar

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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 Jalapeños 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

- Chicken Wings
  - classic buffalo, BBQ & Chef’s selection

- Eggplant
  - romesco sauce, queso fresco

- Smoked Sausages
  - peppers & onions

  - Poblano Pepper (GF)
  - black beans, ricotta, agridulce sauce

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.

500 COMMONWEALTH AVENUE, BOSTON, MA 02215  |  617-532-5066  |  WWW.HOTELCOMMONWEALTH.COM
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
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
*GF* 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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THE COCKTAIL BAR
enjoy a selection of two of these signature cocktails

**FRENCH 75**
Elegance personified
Gin, Lemon, Champagne

**WHISKEY SMASH**
The drink that built this town
Whiskey, Lemon, Mint

**PHIL COLLINS**
So easy to love!
Cucumber Vodka, Chartreuse, Lime, Soda

**SAZERAC**
Original Big Easy Old Fashioned
Rye, Peychaud’s Bitters, Absinthe

**COMMODORE**
Sophisticate daiquiri interpretation
Rum, Lemon, Bitters

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

BEER SELECTION

**SAM ADAMS LAGER**

**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.