

Hotel KENMORE SQUARE Commonwealth



EVENING CATERING MENUS

2022

OUR CULINARY OFFERING

We are pleased to bring you cuisine from the award-winning chefs of Catalyst 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

THE SOCIAL SOIRÉE

TWO HOUR EVENT

Additional selections & hours may be added for a fee

Chef attendant fee may apply

...

Three Passed Hors d'oeuvres

Four Stationary Displays or Interactive Displays

One Dessert Display

Coffee & Tea Station

THE COCKTAIL PARTY

TWO HOUR EVENT

Additional selections & hours may be added for a fee

Chef attendant fee may apply

...

Three Passed Hors d'oeuvres

Two Stationary Displays or Interactive 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 Short Rib onion marmalade, blue cheese, potato cake

Chicken Croquettes sesame dipping sauce

Duck Confit potato cake, red onion jam

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

Crostini fig, goat cheese, prosciutto

Sausage in a Blanket grain mustard

Mini Corn Bread Pulled Pork Slider
open-faced, bourbon BBQ

Crispy Cauliflower Taco jalapeno crème, citrus claw

Street Corn Arancini ranchera sauce

Goat Cheese Tartlet roasted pear

Eggplant Caponata herb chèvre

Mushroom Risotto (GF) fried leek

Ricotta Crostini fried sage, strawberries, balsamic

Spinach & Artichoke Tartlet herb chèvre

Peperonata Bruschetta Toast



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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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DINNER STARTERS

Plated Dinner
select one option

Dinner Buffet
select two options

*dinner menus include artisanal bread, & Jim's organic coffee, decaffeinated coffee, & a selection of MEM teas
additional courses may be added for \$12 per course, per person*

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

Panzanella Salad

cucumber, tomato, red onion, mozzarella, olive oil,
herbed crouton

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
supplemental charge of \$8 per person

Chicken Tortilla Soup

crispy tortilla strips

Curried Corn Chowder (GF)

yogurt, cilantro

New England Clam Chowder

bacon, oyster croutons



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DINNER ENTRÉES

Plated & Buffet Dinner

select two entrées & one vegetarian entrée

choice of entrée upon seating for plated dinners, night of event, additional \$15 per person

Blackened Salmon

cilantro lime rice, black bean and corn salsa

Crab Stuffed Haddock (GF)

sauteed spinach, caper creme

Pan Seared Scallops (GF)

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

Seared Halibut

caramelized tomato & fennel, seasonal purée, citrus beurre blanc

Lemon Rosemary Statler Chicken

seasonal purée, tricolor carrots

Chorizo Stuffed Chicken (GF)

wild rice, asparagus, cider bourbon sauce

Crispy Curry Chicken, Tiki Masala Style (GF)

basmati rice, spring peas, broccoli, cauliflower

Smoked Duck Breast (GF)

kale and mustard greens, purple potato, cherry gastrique

Crispy Pork Loin (GF)

braised cabbage, bacon, polenta

Rosemary Cured Rack of Lamb (GF)

pea purée, white corn polenta, mint
supplemental charge of \$10 per person

Beef Tenderloin Medallions

potato purée, mushroom, fried shallot, marsala sauce

Grilled Sirloin Steak* (GF)

broccoli rabe, truffle parmesan frites, chimichurri

Slow Roasted BBQ Beef Short Rib (GF)

roasted garlic potato purée, pearl onion, carrot

Filet Mignon

potato purée, tricolor carrots, shallot butter, marsala
plated entrée only

VEGETARIAN ENTRÉES

Stuffed Scallion Crêpe

seasonal vegetables, ricotta, béchamel sauce

Seasonal Chef's Risotto (GF)

Grana Padano

Creamy Polenta (GF)

mushroom ragout, chickpeas, pistou

Stuffed Poblano (GF)

cilantro lime, black bean, corn rice

Wild Mushroom Truffle Ravioli

pesto cream

Bucatini

mushroom, parmesan cream sauce, truffle oil

Stuffed Acorn Squash

pearled couscous, roasted root vegetables, fried parsnip



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DESSERTS

select one

Vanilla Crème Brûlée
citrus glazed shortbread

Lemon & Cream
vanilla chiffon cake, lemon curd, Italian buttercream,
basil meringue, raspberry

Peanut Butter Mousse Dome
caramel, peanuts, chocolate ganache

French Sweet Cream
creamy mascarpone custard, mixed berry compote,
citrus lace tuile

Classic Cheesecake
strawberry gelée, strawberry crunch

Key Lime Verrine
lime curd, graham cracker crumble, vanilla chantilly,
blackberries

Carrot Cake
cream cheese frosting, toasted pecans, golden raisin
verjus

White Chocolate & Raspberry Verrine
white chocolate mousse, raspberry gelée, white
chocolate crunchy pearls

Flourless Chocolate Torte (GF)
torched marshmallow, hazelnuts, passionfruit cream

Strawberry Panna Cotta
vanilla sable crumble, berry gel, lemon meringue

Lemon Tart
toasted meringue, blueberry compote



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DINNER BUFFET, CONTINUED

a la carte items

THE CLASSIC DISPLAY

cookies, bars & assorted goodies

NEW ENGLAND SWEETS

Boston cream cupcakes, apple cider caramels,
chocolate whoopie pie, maple-glazed blondies,
cranberry swirl cheesecake

THE DELUXE DISPLAY

assortment of miniature cakes, tarts, verrines
cream puffs and confections

PIES & TARTS

house-made & seasonal

CHOCOLATE DISPLAY

truffles, brownies, chocolate tartlets, cupcakes,
macarons, fudge, mini chocolate-filled dessert cups

THE SWEET SHOP

A dramatic display of a sweet wonderland
created by our pastry team including items such as
donuts, tarts, cakes, truffles, cream puffs, macarons,
tortes, dessert cups & more!



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AM IN THE PM

Breakfast bites meet the Cocktail Party

PASSED HORS D'OEUVRES
select three

Breakfast Empanadas
chipotle crème

Brie Crostini
honey, cinnamon spiced pecan

Crispy Hash Brown
crème 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
select two

Egg Sliders
tomato, spinach & basil pesto

Biscuits & Sausage Gravy

Sunny Side Up!
AM Eggs your way

Waffle Station
berries, chocolate shavings, whipped cream

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 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

EL DIABLO

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

DAISY DE SANTIAGO

white rum, lime, yellow chartreuse, crushed ice

MARGARITA

reposado tequila, lime, agave nectar

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TAILGATE MENU

Pre-gaming never tasted so good.

STATIONARY DISPLAYS

FLATBREADS

margherita sliced tomatoes, mozzarella, basil
pepperoni mozzarella, tomato

DIP STATION

tomato salsa
French onion dip
buffalo chicken dip

STATIONARY DISPLAYS

FLATBREADS

margherita *sliced tomatoes, mozzarella, basil*
pepperoni *mozzarella, tomato*

DIP STATION

tomato salsa
French onion dip
buffalo chicken dip
chips

OPTIONAL ENHANCEMENT

**BUILD YOUR OWN BEEF CHILI
STATION**

cheddar cheese
sour cream
corn chips

Billed Per Person

SALADS

Potato Salad (GF)

Mixed Green Salad (GF)

GRILLED VEGETABLES

Corn on the Cob

Seasonal Vegetable Kabobs

ENTRÉES

BURGER SLIDERS

lettuce, tomato, pickle, with & without cheese

CHICKEN WINGS

classic buffalo, BBQ & Chef's selection

SMOKED SAUSAGES

peppers & onions

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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

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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