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.
**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**

---

**EVENING MENUS 2022**

---

**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

---

---
### PASSED HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scallop BLT</td>
<td>Topped with chipotle aioli in a tear drop spoon</td>
</tr>
<tr>
<td>Crab Cake</td>
<td>Citrus corn salsa</td>
</tr>
<tr>
<td>Crispy Fish Taco (GF)</td>
<td>Avocado, slaw</td>
</tr>
<tr>
<td>Powder Point Oyster</td>
<td>Brioche, chili lime aioli</td>
</tr>
<tr>
<td>Grilled Shrimp (GF)</td>
<td>Mini teardrop spoon, soy ginger slaw</td>
</tr>
<tr>
<td>Lobster Taco (GF)</td>
<td>Cilantro lime, spicy citrus slaw, avocado</td>
</tr>
<tr>
<td>Seared Tuna Wonton Chip* (GF)</td>
<td>Avocado, mai ploy</td>
</tr>
<tr>
<td>Smoked Salmon Cucumber Cup</td>
<td>Crème fraîche, fresh dill</td>
</tr>
<tr>
<td>Braised Short Rib</td>
<td>Onion marmalade, blue cheese, potato cake</td>
</tr>
<tr>
<td>Chicken Croquettes</td>
<td>Sesame dipping sauce</td>
</tr>
<tr>
<td>Duck Confit</td>
<td>Potato cake, red onion jam</td>
</tr>
<tr>
<td>Black Mission Fig (GF)</td>
<td>Honey, sea salt, prosciutto</td>
</tr>
<tr>
<td>Crostini</td>
<td>Fig, goat cheese, prosciutto</td>
</tr>
<tr>
<td>Sausage in a Blanket</td>
<td>Grain mustard</td>
</tr>
<tr>
<td>Mini Corn Bread Pulled Pork Slider</td>
<td>Open-faced, bourbon BBQ</td>
</tr>
<tr>
<td>Crispy Cauliflower Taco</td>
<td>Jalapeno crème, citrus claw</td>
</tr>
<tr>
<td>Street Corn Arancini</td>
<td>Ranchera sauce</td>
</tr>
<tr>
<td>Goat Cheese Tartlet</td>
<td>Roasted pear</td>
</tr>
<tr>
<td>Eggplant Caponata</td>
<td>Herb chèvre</td>
</tr>
<tr>
<td>Mushroom Risotto (GF)</td>
<td>Fried leek</td>
</tr>
<tr>
<td>Ricotta Crostini</td>
<td>Fried sage, strawberries, balsamic</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke Tartlet</td>
<td>Herb chèvre</td>
</tr>
<tr>
<td>Peperonata Bruschetta Toast</td>
<td></td>
</tr>
</tbody>
</table>

---

**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.

(Gr) 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.*
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

**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
INTERACTIVE STATIONS

TEMPING 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

PASTA ABILITIES
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 chili
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

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.
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
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)
sautéed 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)
brased 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
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

DESSERTS
select one

Vanilla Crème Brulée
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
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!
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

---

**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
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
Narragansett Lager

**AGUA FRESCA STATION**
Mint & Berry
Melon
Tamarind

COCKTAILS

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

**MARGARITA**
reposado tequila, lime, agave nectar

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

---

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
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
- chips

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

---

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.
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.

EVENING MENUS

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