



# MUNCHIES

**BANQUET & CATERING**

**Aloft® Boston Seaport District**  
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# BREAKFAST

Breakfasts are served with whole grain toast, an assortment of preserves and marmalades, sweet cream butter, assorted juices, Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

Prices below are based per person.

Menus are based on a maximum of 2 hours of service.

All buffets are priced for a minimum of 20 guests.

Buffets serving fewer than 20 guests will incur an additional surcharge of \$150.

Per person enhancements must be ordered for 100% of guarantee.

## BUFFET

### Kickstart 33

Fresh-baked pastries

Whole fruit

Individual yogurt and berries

Coconut oatmeal with agave glaze and raisins

### Up and At 'Em 35

Smoked salmon platter

Plain, everything and french toast bagels

Sweet cream butter, honey-berry and plain cream cheese

Capers, onions, hard-boiled eggs and sliced tomatoes

### Power Start 40

Green power natural juice

Sliced fresh papaya, pineapple, cantaloupe and honeydew

Yogurt parfait and granola

Fresh scrambled eggs

Choice of turkey bacon or chicken sausage

Black bean quinoa salad

### Sweet Start 45

Seasonal fresh-cut fruit salad

Blueberry muffins

Quiche Florentine

Quiche Lorraine

Citrus iceberg salad

French toast, vanilla rum butter and maple syrup

Turkey bacon

Mixed berry smoothie

## ENHANCEMENTS

Per Person:

Applewood smoked bacon.....	7
Turkey bacon.....	8
Pork sausage link.....	6
Chicken apple sausage.....	8
Grilled chorizo.....	9
Crispy breakfast potatoes.....	7
Sweet potato and spinach hash.....	8
Seasonal fresh-cut fruit salad.....	8
Hot oatmeal with brown sugar and seasonal dried fruit.....	8
Vanilla yogurt parfait with honey granola, fresh berries and chia seeds.....	9
Mixed berry smoothie.....	9
Pancakes with maple syrup and fresh sweet cream butter.....	11
Cinnamon and sugar brioche French toast with maple syrup and vanilla rum butter.....	11
Paninis, Choice of...	
Marscarpone cheese and prosciutto.....	12
Smoked salmon and cream cheese.....	12
Arugula chicken.....	12
Assorted cold cereals.....	7
Breakfast polenta.....	7
Bacon, egg and cheese sandwich on an English muffin.....	8
Assorted pastries.....	56 per dozen
Assorted bagels with butter and flavored cream cheeses.....	48 per dozen

Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

A 15% service charge, a 11% taxable administrative charge and 7% sales tax will be added to all food and beverage charges.

All menu prices, fees and taxes are subject to change without notice.

 The ingredients in this menu item were grown using environmentally and socially responsible methods. Staying true to sustainability, some ingredients may have been substituted based on seasonal or regional availability.

# BREAKFAST

Breakfasts are served with whole grain toast, an assortment of preserves and marmalades, sweet cream butter, assorted juices, Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

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## BUFFET

### The Essentials 40

- Seasonal fresh-cut fruit salad
- Fresh-baked pastries
- Scrambled eggs
- Applewood smoked bacon
- Pork sausage links
- Crispy breakfast potatoes

### Genius in Action 48

\*Chef Attendant Required

- Fresh made eggs your way
  - Omelets
  - Scrambled
  - Fried
- Served with
  - Mushrooms
  - Asparagus
  - Tomatoes
  - Peppers
  - Onions
  - Spinach
  - Cheddar cheese
- Applewood smoked bacon
- Pork sausage link
- Crispy breakfast potatoes

## PLATED BREAKFAST

Plated breakfast served with first and second course.

### The Starter

#### Select 1:

- Fresh fruit plate with yogurt and flavored syrup
- Greek yogurt parfait with berries, granola and fruit marmalade
- Coconut oatmeal, raisins and bananas
- Smoked wild salmon, capers, shaved onions and hard-boiled eggs

### The Knockout

#### Select 1:

- Coconut French toast with guava syrup and crispy bacon ..... 32
- Flat iron and sunny-side up eggs with sweet potato hash, confit tomatoes and asparagus ..... 45
- Poached eggs, avocado, root vegetable hash, marinated tomatoes and truffle hollandaise ..... 35
- Pancakes, scrambled eggs, crispy bacon, chicken sausage and breakfast potatoes ..... 32

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 \* Chef attendant fee | \$150  
 One attendant required for every 40 guests

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# BREAK BITES

Prices below are based per person.  
Menus are based on a maximum of 2 hours of service.

## All Day Beverage Break 60

- Rainforest Alliance Certified™ gourmet coffee
- Assorted Bigelow® teas
- Assorted Pepsi® beverages
- Bottled water
- Bubly® flavored sparkling water

## Marinated Fruit Salads 20

- Strawberry, blueberry and mango with mojito glaze
- Blackberry, raspberry and strawberry with rosemary glaze
- Papaya, mango, melon and pineapple with honey lime dip

## Coffee & Hot Cocoa Bar 20

- Add **Espresso Bar** for 5
- Regular and decaf coffee
- Whole milk hot cocoa
  - Chantilly
  - Caramel
  - Chocolate syrup
  - Sweet condensed milk
  - Marshmallow
  - Biscotti
  - Cinnamon steep milk
  - Amaretto syrup
  - Ice

## Matinee 19

- Assorted popcorn
- Bulk candy
- Soft pretzels with mustard

## Spice It Up 26

- Chorizo quesadillas
- Nacho station
  - Homemade tortilla chips
  - Fresh pico de gallo
  - Cojita corn dip
  - Queso fresco
  - Guacamole
  - Sour cream

## Mezze 24

- Grilled pita
- Marinated olives and peppers
- Crudités
- Traditional hummus
- Baba ghanoush
- Mast-o-Khiar (yogurt cucumber dip)
- Tabbouleh

## Make Your Own Trail Mix 15

- Pumpkin and sunflower seeds
- Almonds, walnuts, peanuts, and cashews
- Raisins
- M & Ms
- Dried mango, papaya and pineapple

## ENHANCEMENTS

- Per Item:
- Whole fruit.....3
  - Packaged chips.....3
  - Assorted candy bars.....4
  - Packaged energy bars.....4
  - Fresh-baked double fudge brownies .....48 per doz.
  - Fresh-baked chocolate chip cookies.....48 per doz.
  - Fresh-baked oatmeal raisin cookies .....48 per doz.
  - Red Bull® or Sugar Free Red Bull®.....6
  - Assorted Pepsi® Beverages.....5
  - Assorted bottles of juice.....6
  - Assorted Bigelow® Teas 85 per gal | 43 per 1/2 gal.
  - Gourmet coffees .....85 per gal | 43 per 1/2 gal.

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# LUNCH

Lunch is served with Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

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All buffets are priced for a minimum of 20 guests.

Buffets serving fewer than 20 guests will incur an additional surcharge of \$150.

## BUFFET

### Primi Piatti 50

Grilled herb focaccia bread

Antipasti Station:

- Red onion
- Hearts of romaine
- Roasted red peppers
- Marinated artichoke hearts
- Olives
- Pepperoncini
- Cherry tomatoes
- Red vinaigrette

#### Select 1:

- Chicken scampi with penne
- Mushroom ravioli
- Lasagna Bolognese

Italian-style cookies

### Island Breeze 56

Fresh greens with cotija cheese and guava vinaigrette

Traditional black bean soup, white rice and diced onion

Grilled citrus adobo chicken

Braised Puerto Rican-style beef stew

Arroz manposteo (sautéed red beans and rice)

Grilled corn on the cob

Caramel or cheese flan

### Grill It 58

#### Select 2:

Grilled romaine salad

Grilled assorted seasonal vegetables

Grilled carrot and pineapple slaw

Grilled salmon or chicken

Grilled boneless pork chop

Grilled corn on the cob

Grilled sweet potato wedges

Grilled strawberry cobbler

### You're in the Ballpark 48

Mixed greens salad

Chili dogs station

Grilled brats

Hamburgers

Condiments

Potato salad

Coleslaw

Smoked nuts

Assorted ice cream pops

Cookies and blondies

Popcorn

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Per person Enhancements must be ordered for 100% of guarantee

## BUFFET

### Heroes on D 55

Mixed greens salad

Tomato soup

Pickle spears

Seasoned potato chips

### Choice of 3:

Smoked turkey club

Roasted eggplant tapenade on brioche

Grilled chicken with lemon smoked maple mustard

Honey-roasted ham with cheddar on rye bread

Tomato, mozzarella and pesto on ciabatta bread

Assorted desserts

### East Meets West 52

Sesame noodle salad

Pacific chowder

Steamed chicken shumai

Charred beef strips

Seared chicken with ginger and scallions

Braised baby bok choy

Jasmine rice

Seasonal fresh-cut fruit salad

Fortune cookies

## BOX LUNCH 40

Includes side salad, piece of fresh fruit, cookie, soft drink and individual bag of chips

### Select 1:

Pasta salad

Red bliss potato salad

### Select 3:

Smoked turkey club

Roasted eggplant sandwich

Roast beef with caramelized onions

Chicken caesar salad wrap

Honey-roasted ham and cheddar

Roma tomato and fresh mozzarella

## ENHANCEMENTS

Per Person:

Seasonal fresh-cut fruit salad.....8

Clam chowder .....8

Quinoa salad .....6

Lobster bisque .....9

Creamy tomato soup .....6

Per Item:

Bubly® flavored water .....6

Red Bull® or Sugar Free Red Bull® .....6

Assorted Pepsi® beverages .....5

Assorted bottles of juice.....6

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# LUNCH

Lunch is served with tableside Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

All plated lunches are priced for a minimum of 20 guests.

Plated lunches serving fewer than 20 guests will incur an additional surcharge of \$150.

Menus are based on a maximum of 2 hours of service.

## 3 COURSE PLATED LUNCH

62 Per Person

### Starters

#### Select 1:

Beef tartar, toast

Grilled lobster salad

Field baby greens

Candied nuts

Orange vinaigrette

Grilled romaine Cobb salad

### Main Course

#### Select 1:

Pan-Seared Chicken Breast

Roasted seasonal root vegetables

Orange sauce

Baby potatoes

Grilled Seasonal Fish

Black bean rice

Haricot verts

Cucumber and charred tomato relish

Grilled Boneless Pork Chop

Almond rice

Grilled asparagus

Smoked mustard jus

Petite Flat Iron

Steak fries

Sautéed mushrooms

Wine reduction

### Desserts

#### Select 1:

Chocolate mousse cake

Key lime pie

Lemon sorbet

New York-style cheese cake

Carrot cake

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# SOCIALIZE

Prices below are per piece

Minimum order of 30 pieces of each item

## HOT & COLD PASSED

### COLD

Beef carpaccio on toast.....	9
Chicken salad with avocado cream .....	6
Chilled oyster shooter .....	9
Cod fish fritter with remoulade .....	7
Crab salad over pretzel bun .....	9
Cured salmon with apple dill cream tart .....	9
Ginger pork on rice .....	7
Grilled lobster salad.....	9
Grilled shrimp with papaya on crostini .....	9
Mahi ceviche verrine .....	9
Pigeon pea and black bean hummus on brioche	6
Seared tuna on brioche.....	8
Tuna tartare on wonton crisps.....	9
Assortment of tea sandwiches .....	8
Prosciutto and Roquefort with white truffle honey on French bread .....	4
Dried tomato tapenade canapés .....	5
Osetra caviar on brioche.....	9
Grilled mahi mahi canapés with coconut-lime wasabi aioli.....	7
Southwest chicken salad on profiterole.....	5
Smoked salmon BLT canapés.....	5

### HOT

Arrancini arrabiata.....	6
Butter-poached lobster skewer.....	9
Chicken dumplings with soy dipping sauce.....	5
Crab cake with spicy remoulade .....	6
Grilled shrimp with coconut lime cocktail sauce	9
Mini brie and pesto grilled cheese .....	6
Prosciutto Parmesan roll .....	9
Roasted pear and Boursin canapés .....	7
Roasted summer vegetable tartlet.....	5
Roasted tomato and Parmesan crisps.....	6
Ropa vieja (shredded beef) slider .....	6
Caramelized onion and Gruyère tartlettes.....	5
Crab cakes with Creole honey mustard.....	9
Seared foie gras on toast with caramelized onions and spicy shallot-berry compote .....	9
Oysters Rockefeller..... (Market Price)	

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# SPECIALTY ITEMS

## SMALL PLATES ENTRÉE

Orders must be placed for 100% of guarantee.  
 All small plate entrées are priced for a minimum of 50 guests.  
 Prices below are based on per person.  
 Menus are based on a maximum of 2 hours of service.

### Sautéed Chicken Breast 28

\*Chef Attendant Required

Boneless, skinless chicken breast presented in two ways:

- Sautéed and served in a wild mushroom sauce
- Grilled and finished with sun-dried tomatoes and basil

Served with fresh green beans, roasted red potatoes, tossed greens salad with dressings and croutons

Bread and rolls

### Selection of Carved Meats

\*Chef Attendant Required

Your choice of one or more of the following items:

Roast beef rib eye .....	35
Seared beef tenderloin .....	35
Roast turkey breast.....	22
Roast pork loin.....	21
Salmon.....	31

Served with honey-glazed baby carrots, roasted garlic mashed potatoes, Caesar salad and petite rolls

### Spud Bar 30

Country-style red potato mash

Traditional potato mash

Toppings:

- Bacon, Boursin, sour cream, diced chicken, diced ham, peas, cheddar, avocado cream and salsa

### Sauté Station 28

Choice of:

- Chicken, tofu, steak, scallops or shrimp

Choice of:

- Bok choy, celery, carrots, spinach, green beans, bean sprouts, and water chestnuts

Noodles, brown or white rice

### Pasta Station 29

\*Chef Attendant Required

Penne and cavateppi pastas

Tomato sauce and alfredo sauce

Fresh garnishes:

- Freshly grated parmigiano, julienned prosciutto, fresh asparagus, sautéed wild mushrooms, peas, pesto, pureed garlic and chilies

Served with an Italian garden salad and toasted Tuscan bread

### Fried Mac & Cheese Bar 39

Baked lobster mac n' cheese

Baked white cheddar mac

Toppings:

- Bacon, diced tomato, sliced sausage, grilled chicken breast, peas, carrots and sautéed mushroom cheese sauce

### Taco Station 36

Corn and flour tortillas

Al pastor pork, asada and chicken tinga

Guacamole, sour cream, refried beans, grilled poblano, cilantro and diced onions

Saffron rice

### Shrimp & Tails 42

Grilled shrimp skewers

Grilled lobster tails

Roasted garlic cream sauce

Orzo with grilled eggplant, peppers and marinated vegetables

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# SPECIALTY ITEMS

## NEVER BE BOARD

Prices are based per person.

Menus are based on a maximum of 2 hours of service.

Minimum of 30 guests.

Parties with fewer than 30 guests will incur a charge of \$150.

Order must be placed for 100% of guarantee.

### Domestic & European Cheese Board 21

A selection of seven different cheeses

Flat bread and assorted water crackers

### Pate & Sausage Display 35

A selection of five different pates, terrines and sliced sausages

Cornichons

A selection of mustards

Toasted French bread croutons

### Antipasto Display 22

A selection of Italian cheeses, grilled vegetables, olive salad, pepperoncini, marinated roasted peppers, salami and soppressata

Crostini with tapenade

Sun-dried tomato and roasted yellow pepper spreads

### Smoked Salmon & Caviar 33

Thinly sliced smoked salmon

Lemon crème fraiche, capers, chopped egg, red onion, cucumber dill spread, domestic sturgeon caviar and domestic salmon caviar

Flat bread, assorted water crackers and mini rye bread

### Crudité Board 18

Fresh seasonal vegetables with dill dip, Caesar dressing and Roquefort dip

### Chilled Seafood Display Market Price

Gulf shrimp, freshly shucked oysters and crab claws on ice

Lemon wedges, cocktail, and remoulade sauces

Flat bread crackers

## DESSERT STATION

### Dessert Station 19

A selection of mini pastries:

Cream puff swans, éclairs, fruit tartlettes, chocolate-dipped strawberries, petit fours and chocolate truffles

### Fresh Fruit Display 9

A selection of seasonal fresh fruits

Honey lime dip

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# DINNER

Dinner is served with tableside Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas.

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Menus are based on a maximum of 2 hours of service.

Buffets serving fewer than 20 guests will incur an additional surcharge of \$150.

## BUFFET

### Land & Sea Buffet 80

Roasted tubers

Cilantro rice

Seasonal vegetables

Pan-seared salmon with apricot relish

Tart orange and annatto-roasted chicken

Garlic-roasted whipped Yukon potatoes

### Grilled Filet Mignon Carving Station 95

Pan-seared polenta

Grilled seasonal vegetables

Marchand du vine sauce

Beurre maître D'

### Angler's & Captain's Meal 95

Grilled salmon with lemon butter

Seared cod

Parsley potatoes

Garlic-roasted broccoli

Roquefort salad

### Old San Juan 75

Roasted pork

Roasted chicken

Saffron rice with plantain

Yucca al mojo

Baked sweet potatoes

### Low & Slow 85

Slow-cooked brisket

White sweet potato puree

Roasted chicken breast with crispy onions

Rainbow potatoes confit

Slow-cooked cowboy beans

Watermelon salad

### Fresh From the Sea Bar (Market Price)

Shrimp

Local oysters

Tuna sashimi

Smoked mussels

Crab legs

Yuzu-mayo remoulade

Ginger ponzu

House-made pineapple hot sauce

### South of the Border 75

Aji-marinated roasted beef

Asada-style beef

Roasted tomato mojo

Cilantro chimichurri

Saffron rice

Grilled bread with tomato

## DESSERTS

### Plated, Boxed, or Platter 11

Boston cream pie

Cannoli duo

Crème brûlée cups

Trio of whoopie pies

Toffee sticky pudding

New York-style individual cheesecake with balsamic-strawberry sauce

S'more cake

Apple tart tartin

Carrot cake slice

Red velvet cake

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## PLATED DINNER BY COURSE

Dinner is served with tableside Rainforest Alliance Certified™ gourmet coffee and assorted Bigelow® teas, hot rolls and butter.

Prices below are based per person.

Menus are based on a maximum of 2 hours of service.

All plated dinners are priced for a minimum of 50 guests.

Dinners serving fewer than 50 guests will incur an additional surcharge of \$150.

### FIRST COURSE

#### Choice of soup or salad:

#### Soup

Tomato chicken broth, rice and avocado .....	NC
Roasted pumpkin and sweet potato bisque .....	3
Local lobster bisque, butter-poached lobster with chive-tarragon Chantilly.....	6

#### Salad

Baby field greens, shredded carrots, tomatoes, cucumber with passion fruit vinaigrette.....	NC
Chopped iceberg, sweet peppers, cilantro, mint, nuts with lemon-champagne vinaigrette .....	3
Kale salad w/ focaccia croutons, white anchovy, aged white cheddar with avocado dressing .....	6
Traditional Caesar salad .....	2

### MAIN COURSE

#### Choice of:

#### Entree

Grilled New York Strip Steak .....	90
Anna brava potatoes	
Grilled asparagus	
Bordelaise sauce	
Charred Bone-In Pork Chop .....	85
Roasted garlic marinade	
Spätzle	
Braised apples	
Charbroiled Veal Chop .....	110
Avocado salad	
Hard polenta	
Dark rum shallot glaze	
Roasted Lamb Loin .....	90
Rainbow potatoes	
Grilled carrots	
Orange mint salsa	
Grilled Lobster .....	90
Root vegetable hash	
Roasted garlic toast	

Roasted Pork Loin.....	75
Roasted root vegetable medley	
Rum & mustard glaze	
Grilled Salmon.....	80
Wilted spinach	
Rice pilaf	
Creamy romesco sauce	
Chicken Paillard .....	70
Grilled asparagus	
Rice pilaf	
Pineapple mojo	
<b>Duo</b>	
Grilled Flat Iron Steak & Pan-Seared Cod .....	115
Orange cucumber salsa	
Saffron rice	
Grilled Salmon & Prawns.....	115
Wilted spinach	
Couscous	
Creamy romesco sauce	

### DESSERTS

#### Plated, Boxed, or Platter 11

Boston cream pie
Cannoli duo
Crème brûlée cups
Trio of whoopie pies
Toffee sticky pudding
New York-style individual cheesecake with balsamic-strawberry sauce
S'more cake
Apple tart tartin
Carrot cake slice
Red velvet cake

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# RAISE THE BAR

## HOST BAR

Priced per drink

### Premium 10

Jack Daniels  
Crown Royal  
Johnnie Walker Black  
Bombay Sapphire  
Absolut  
Bacardi Superior  
Hennessy V.S.O.P.  
Jose Cuervo Silver

### Preferred 9

Jim Bean White Label  
Seagram's 7  
Johnnie Walker Red  
Beefeater  
Smirnoff  
Cruzan  
Sauza Silver

### Imported 8

Heineken  
Corona  
Harpoon  
UFO

### Domestic 7

Coors Light  
Miller Lite  
Kaliber (non-alcoholic)

### Wine 9.5

Magnolia Grove chardonnay  
Magnolia Grove cabernet sauvignon

### Other 6

Water  
Juice  
Soda

## CASH BAR

Priced per drink, inclusive of taxes & gratuity

### Premium 13

Jack Daniels  
Crown Royal  
Johnnie Walker Black  
Bombay Sapphire  
Absolut  
Bacardi Superior  
Hennessy V.S.O.P.  
Jose Cuervo Silver

### Preferred 12

Jim Bean White Label  
Seagram's 7  
Johnnie Walker Red  
Beefeater  
Smirnoff  
Cruzan  
Sauza Silver

### Imported 11

Heineken  
Corona  
Harpoon  
UFO

### Domestic 10

Coors Light  
Miller Lite  
Kaliber (non-alcoholic)

### Wine 12

Magnolia Grove chardonnay  
Magnolia Grove cabernet sauvignon

### Other 7

Water  
Juice  
Soda

## PACKAGED BAR

Priced per hour

### Premium Bar Package

Minimum of 50 guests  
First hour \$20 per guest  
Second hour \$12 per guest  
Remaining hours \$10 per guest  
5 hour maximum

### Preferred Bar Package

Minimum of 50 guests  
First hour \$18 per guest  
Each additional hour \$10 per guest per hour  
5 hour maximum

### Other 6

Water  
Juice  
Soda

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Bartender charge of \$150.00 per bartender will be applied (1) bartender per 100 guests.

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