



2021 CATERING MENU

MARRIOTT COPLEY PLACE

The Marriott Copley Place is perfectly situated in the heart of the city's desirable Back Bay neighborhood. The hotel is within walking distance of Fenway Park, Newbury Street, historic Boston Common, and the scenic Charles River. The hotel is only 4 miles from Logan International Airport and just a block away from Amtrak and public transportation!

**To view our full menus online with photography, please visit:
mi.bookmarriott.com/e-menus/45211/view**

Boston Marriott Copley Place

110 Huntington Avenue, Boston, Massachusetts

1.617.236.5800 copleymarriott.com

GENERAL INFORMATION

- SECURITY- The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the event. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display.
- BILLING- Payment shall be made in advance unless direct billing or another method of payment has been approved by the hotel.
- ROOM SETUP CHARGES- There will be a \$125 setup charge for the use of any private function space for meals served to groups of less than twenty (20) guests. Room setup charges are subject to 7% state and local tax and taxable 24% administrative fee.
- DIETARY RESTRICTIONS- If you have any concerns regarding food allergies, please contact your event manager.
- GUARANTEE- In order to ensure that your catered meal will be a success, please provide your event manager the number of guests attending at least five (5) business days in advance of the function. Once provided, this guarantee is not subject to reduction should less attend. For parties of more than 100 guests, hotel will provide seating and food for 2% above the guaranteed number. If no guarantee is received, the expected count becomes the guarantee.
- SERVICE CHARGE, ADMINISTRATIVE FEE AND STATE TAX- Please add 17% service charge, 8% taxable administrative fee and 7% state sales tax to all food & beverage prices. Please add 24% taxable administrative fee and 7% state and local tax to all room setup fees.
- Unless a fee is specifically denoted as a “service charge,” it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, setup fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel.
- AUDIOVISUAL EQUIPMENT- Encore Global is our in-house audiovisual provider. They handle all internet, rigging and dedicated power requirements. An Encore Global sales manager will be assigned to discuss equipment best suited to your needs. Please add 24% administrative fee and 6.25% sales tax to all visual prices.
- COMPLIMENTARY FEATURES- Votive candles (2 each per table), cash wine menus, linenless buffet and break tables



WELCOME

The Copley Marriott features revitalized, modern design throughout our 70,000 square feet of space and the largest, obstruction-free Hotel Grand Ballroom in New England (23,431 square feet). In addition, the hotel's 45 flexible meeting rooms, dedicated Exhibition Center (22,000 square feet) and other unique event spaces featuring natural lighting provide first class options for programs of varying sizes. The hotel's state of the art elevators and floors 1-4 escalators provide easy connectivity throughout the meeting space. The Copley Marriott has a long history of providing award winning service and food quality. The RED COAT DIRECT meeting services app offers real-time access to event staff. Our exceptional culinary team is ready to create customized menus and our experienced banquet/event staff is ready to serve gatherings from 10 – 3000.

BREAKFAST BUFFET

Maximum 2 hour service

Minimum of 25 guests required

Huntington breakfast buffet | \$45

Seasonal cut fruit and berries individual fruit yogurts

Flaky filled pastries, morning baked muffins

Steel cut Irish oatmeal, dried fruit, brown sugar, walnuts

Cage free scrambled eggs

Red bliss potatoes and roasted pepper hash

Natural choice bacon

Chicken apple sausage

Fruit juices

Starbucks® regular and decaf coffee, Tazo® teas

European breakfast buffet | \$44

Seasonal cut fruit and berries

Pastries, muffins, English muffins, baguette

Nutella, jams, preserves, butter

Muesli

Hard boiled eggs

Individual Greek yogurts

Sliced tomato and cucumber

Chef's selection of soft artisan cheese and charcuterie

Fruit juices

Starbucks® regular and decaf coffee, Tazo® teas

Please advise us of any food allergies upon placing your order. Dietary restriction options are accommodated in this menu.

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Farm table breakfast buffet | \$48

Seasonal cut fruit and berries

Individual fruit yogurts

Flaky filled pastries, morning baked muffins

Steel cut Irish oatmeal, dried fruit, brown sugar, walnuts

Brioche French toast, Vermont maple syrup

Cage free scrambled eggs

Yukon gold potatoes, parsley and leeks

North Country smoked chicken sausage

Pepper crusted bacon

Fruit juices

Starbucks ® regular and decaf coffee, Tazo ® teas

Tremont breakfast buffet | \$42

(Minimum of 10 guests required)

Seasonal cut fruit and berries

Individual fruit yogurts

Flaky filled pastries

Cage free scrambled eggs

Natural choice bacon

Fruit juices

Starbucks ® regular and decaf coffee, Tazo ® teas

Enhancements

Minimum of 25 guests required

Minimum of 75% of the breakfast buffet guarantee required

Enhancements below must be ordered with one of our breakfast buffets or continental breakfast breaks

Omelette station | \$14

Cage free whole eggs, egg whites, egg beaters shredded cheddar, smoked mozzarella, gouda, ham, bacon, chicken sausage, spinach, tomatoes, mushrooms, onions, peppers, salsa

Pancakes | \$14

Buttermilk pancakes, blueberries, chocolate chips, Vermont maple syrup

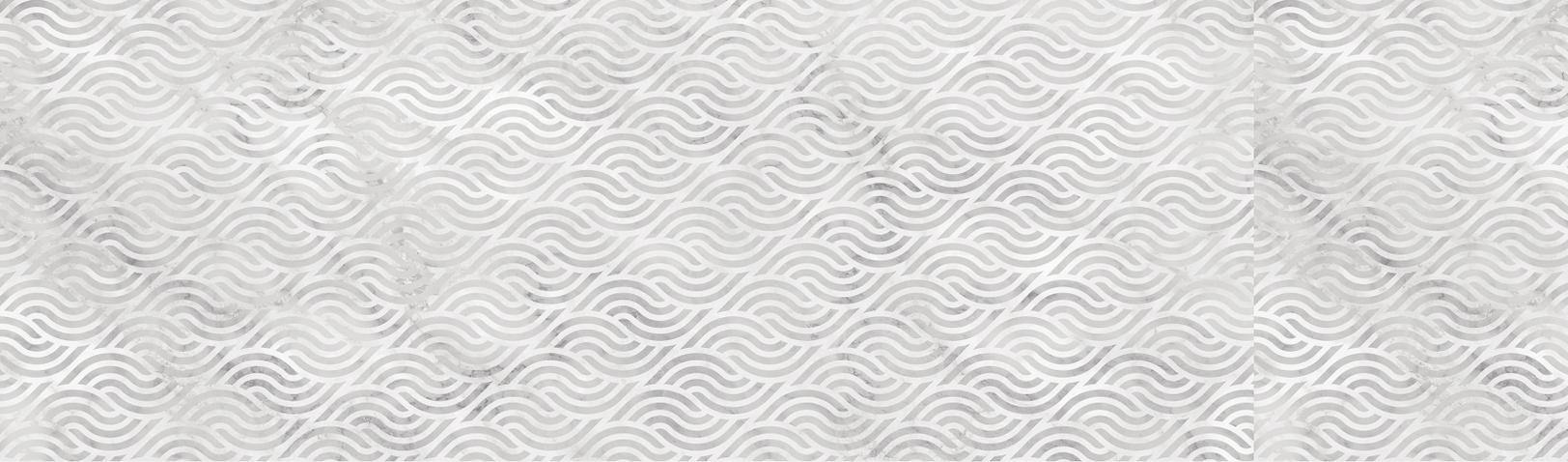
Waffle | \$14

Traditional waffle, seasonal berries, sliced bananas, whipped butter, Vermont maple syrup

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PLATED BREAKFAST

Includes:

Family style pastries, muffins and butter croissants

OR:

Individual sliced fruit and berry plate

Also includes:

Orange juice, Starbucks® regular and decaf coffee, Tazo® teas (offered tableside)

Classic American | \$36

Cage free scrambled eggs, all-natural bacon
Yukon gold potatoes with parsley and leeks
Herb roasted tomato

Ham and cheddar quiche | \$39

Smoked ham, aged cheddar, green onion
Country sausage
Herb roasted tomato

Egg White Frittata | \$42

Asparagus, roasted yellow pepper, sun dried tomato
Veggie sausage patties
Herb roasted tomato

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MORNING COFFEE BREAK

morning coffee breaks (maximum 2 hour service)

Continental classic | \$38

Seasonal cut fruit and berries

Individual fruit yogurts

Flakey filled pastries and morning baked muffins

Fruit juices

Starbucks® regular and decaf coffee, Tazo® teas

Continental deluxe | \$39

Seasonal cut fruit and berries

Savory stuffed croissants

Seasonally inspired fruit smoothie

Steel cut Irish oatmeal, brown sugar, dried fruit, walnuts

Fruit juices

Starbucks® regular and decaf coffee, Tazo® teas

Enhancements

Per Person

**Muesli featuring rolled oats, dried cranberries,
toasted almonds \$5**

Parfait bar (build your own) \$7

Parfait bar (build your own) plain and strawberry Greek yogurt, house made granola, fresh berries, dried fruits, Carlisle honey

**Steel cut Irish oatmeal, brown sugar, dried fruit,
walnuts \$5**

Kind and Kashi bars \$6

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Ham, egg and cheese on soft roll breakfast sandwich \$8

Bacon, egg and cheese on soft roll breakfast sandwich \$8

Wild mushrooms, charred Brussel sprouts and smoked mozzarella quiche \$8

Smoked bacon, melted leeks, Vermont cheddar quiche \$8

Per Dozen

Assorted bagels and house flavored cream cheeses \$72/per dozen

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BREAKS

Beverage Options and Enhancements

Beverages

Starbucks® regular and decaf coffee, Tazo® teas
| \$12

Starbucks® regular and decaf coffee, Tazo® teas,
soft drinks, still and sparkling bottled water | \$14

Starbucks® regular and decaf coffee, Tazo® teas,
soft drinks, fruit juices, still and sparkling bottled
water | \$15

Beverages by the gallon | \$105 per gallon

- Starbucks® regular and decaf coffee, Tazo® teas
- Infused seasonal water

Available on a Consumption Basis

Minimum of 50 Guests Required

Soft drinks, still and sparkling water \$6 each

Naked® juices \$8 each

Bottled fruit juices and iced teas \$6 each

Redbull®, regular and sugar free \$8 each

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Themed Breaks

Fenway | \$26

Mini Fenway franks
Warm soft pretzel bites, Sam Adams/ cheese sauce
House crafted popcorn
Starbucks® regular and decaf coffee, soft drinks, Tazo® teas,
bottled water

Rejuvenate | \$29

Infused seasonal water |
Individual fruit cup
House made granola bar
Mini parfait
Starbucks® regular and decaf coffee, soft drinks, Tazo® teas,
bottled water

After school snack | \$29

Fun size PB&J, fluffernutter sandwiches
House made Chex mix
Sliced apples and peanut butter
Starbucks® regular and decaf coffee, soft drinks, Tazo® teas,
bottled water

Copley squared | \$29

Choose any 3 enhancements below plus
Starbucks® regular and decaf coffee, soft drinks, Tazo® teas,
bottled water

Enhancements: (Per Dozen)

Warm chocolate chip cookies \$58 per dozen

Lemon bars \$58 per dozen

Boston Coffee Cake Company® coffee cake \$58
dozen slices

Pumpkin, sunflower seed & dark chocolate chip
bread \$58 dozen slices

Banana bread \$58 dozen slices

Sticky buns \$58 per dozen

Bakery fresh cupcakes \$58 per dozen

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Enhancements: (Per Person)

Chef's seasonal selection of whole fruit \$4

Chef's seasonal selection of cut fruit and berries \$7

Afternoon parfait bar (build your own) \$9

Greek yogurt, sun baked blueberries, dried cranberries, dark chocolate Chips, M+M's, shaved coconut, almonds

Warm soft pretzel bites, Sam Adams cheese sauce \$7

Chips, M+M's, shaved coconut, almonds \$9

Kind and Kashi bars \$6

Sliced apples and peanut butter \$7

Vegetable crudité, chipotle ranch dip \$7

Cape Cod, Terra Chips, Sun Chips \$5

Hummus and baked pita \$7

Mini Fenway franks \$9

Mixed nuts, dried fruit, M+M's, mini pretzels, snack mix \$8

House made potato chips, vegetable dip \$7

House crafted popcorn \$8

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LUNCH PLATED

Hot Plated Lunch (3 courses)

Minimum of 25 guests required

Hot entrees include:

Choice of soup:

- Chef's seasonally inspired soup
- Roasted cauliflower truffle soup

OR

Choice of salad:

- Baby spinach, dried cherries, Gorgonzola, toasted almonds, champagne vinaigrette
- Hearts of Romaine, blistered tomatoes, shaved parmesan, smoked bacon, creamy Caesar dressing
- Field greens, seasonal radish, shaved fennel, pickled red onion, citrus shallot vinaigrette

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Pan seared chicken | \$57

Cabot cheddar grits, roasted brussel sprouts, brown onion chicken jus

Herb roasted chicken | \$57

Whipped Yukon gold potatoes, seasonal vegetables, preserved lemon chicken jus

George's bank cod | \$58

Marble potatoes, corn succotash, mustard chive butter sauce

Seared Atlantic salmon | \$60

Roasted vegetable pilaf, seasonal vegetables, citrus beurre blanc

Herb marinated filet mignon | \$65

Rosemary scented fingerling potatoes, broccolini, Cabernet demi

**Choice of dessert and StarStarbucks® regular and decaf coffee, soft drinks, Tazo® teas:
(included in plated entree price; gluten friendly and vegan dessert options available)**

Chocolate pot de crème tart

Dark chocolate custard, black cocoa shell, whipped cream

Maple sweet potato tart

Buttery brown sugared sweet potatoes, cornflake and pecan crust, cranberry reduction

Triple chocolate tower

White, milk, and dark chocolate mousse, devil's food cake, ganache, berry sauce

Caramel apple cheesecake

Salted caramel cheese cake, green apple coulis, sugar cookie crumbs

Chocolate coconut torte

Dark chocolate cake, toasted coconut Bavarian, caramel sauce

Clementine meringue tart

Sugar cookie crust, clementine curd, toasted meringue, berry sauce

Vanilla bean cheesecake

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Brown butter cookie crumbs, blueberry compote

Strawberry Bavarian tart

Sugar cookie crust, strawberry Bavarian, vanilla cream

Cold Plated Lunches (2 courses)

Minimum of 25 guests required

Includes: chef's selection of dessert, Starbucks® regular and decaf coffee, soft drinks and Tazo® teas

Classic grilled chicken Caesar salad | \$51

Chopped Romaine, shaved parmesan, croutons, Caesar dressing

Marinated grilled shrimp | \$57

Power greens, ancient grains, roasted sweet potato, pomegranate seeds, golden raisins, lemon thyme vinaigrette

Cold plated sandwich luncheons

Includes: house made chips, chef's selection of dessert*, Starbucks® regular and decaf coffee, soft drinks and Tazo® teas

Roasted turkey | \$49

Butter lettuce, tomato, tarragon mayo, avocado, bacon

Roasted vegetable caprese | \$47

Roasted zucchini, Roma tomato, broccoli, peppers, pesto aioli, French baguette

Shaved roast beef | \$51

Arugula, red onion, pickles, Cabot cheddar, horseradish mayo

New Englander lobster roll | \$60

Maine lobster, brioche bun

Hot Plated Lunch (3 courses)

Minimum of 25 guests required

Hot entrees include:

Choice of soup:

- Chef's seasonally-inspired soup
- Cauliflower truffle soup

OR Choice of salad:

- Baby spinach, dried cherries, Gorgonzola, toasted almonds, champagne vinaigrette
- Hearts of Romaine, blistered tomatoes, shaved Parmesan, smoked bacon, creamy Caesar dressing
- Field greens, seasonal radish, shaved fennel, pickled red onion, citrus shallot vinaigrette

LUNCH BUFFET

Cold Lunch Buffets

Maximum 2 hour service

Minimum of 10 guests required

Wrap buffet | \$59

Chef's inspired soup of the day

Field greens salad, sun dried blueberries, crumbled blue cheese, candied pecans, balsamic vinaigrette

Couscous salad, red onion, sun dried tomatoes, asparagus, red wine vinaigrette

Tzatziki potato salad, celery, radish, dill, Greek yogurt

Grilled chicken, peppadew jam, fresh mozzarella, mixed greens, spinach tortilla

Turkey "ABC" wrap, oven roasted turkey breast, avocado mayo, bacon, cheddar, lettuce, tomato, flour tortilla

Roasted vegetable caprese, roasted zucchini, Roma tomato, broccoli, peppers, pesto aioli, whole wheat tortilla

Cape Cod potato chips

Pastry Chef's selection of desserts

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

Deli buffet | \$60

Tomato basil bisque

Baby spinach, golden raisins, toasted almonds, red wine vinaigrette

Orecchiette pasta salad, green peas, smoked ham, parmesan peppercorn dressing

Garden potato salad, red bliss, haricot verts, arugula, fresh herbs

Oven roasted turkey breast, baked ham, roast beef, grilled portabella mushrooms

Cabot® cheddar, Swiss cheese, Havarti

Bibb lettuce, tomato, shaved red onion, sliced cherry peppers, pickles, Dijon mustard, mayonnaise

Challah buns, sliced white bread, whole grain flaxseed bread

Cape Cod potato chips

Pastry Chef's selection of desserts

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

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Hot Lunch Buffets

Maximum 2 hour service

Minimum of 10 guests required

Add \$10 per person surcharge for guarantees less than 25 guests

Taste of New England buffet | \$63

New England clam chowder, oyster crackers

Baby kale and spinach salad, golden beets, toasted almonds, dried cranberries, crumbled blue cheese, apple cider vinaigrette

New England style potato salad, celery, onion, hardboiled egg, dijonnaise

Baked lobster mac 'n cheese, fresh Maine lobster, herbed butter panko crumbs

Herb roasted chicken, roasted apples and corn hash, Sherry sauce

Gremolata crusted haddock, lemon and parsley

Sea salt roasted PeeWee potatoes

Roasted garlic green beans

Boston cream pie cupcakes

Whoopie pies

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

South End buffet | \$65

Chicken tortilla soup

Mixed greens, shaved jicama, carrot, radishes, ancho chili citrus vinaigrette

Southwestern salad, hearts of romaine, iceberg, fire roasted corn and black beans, fried corn tortilla strips, ranch dressing

Guacamole, pico de gallo, shredded cabbage with lime

Cilantro Lime Cream, Monterey Jack cheese

Warm tortillas

Grilled marinated carne asada and chicken

Fajita style peppers and onions

Saffron rice

Ranchero beans

Tres leche, churros

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

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North End buffet | \$63

Vegetarian Minestrone, hearty vegetable broth, summer vegetables, red beans, ditalini pasta

Caesar salad, parmesan, butter croutons, Caesar dressing

Panzanella salad, heirloom tomatoes, cucumbers, baguette croutons, mozzarella, olives, capers, sherry vinaigrette

Roasted chicken breast with cacciatore stew, peppers, mushrooms

Atlantic swordfish, artichoke and sundried tomatoe caponata

Seasonally inspired ravioli

Parsnips, zucchini, baby bell peppers, red pearl onions, roasted garlic and Italian herbs

Limoncello® tiramisu, mini cannoli,

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

Back Bay buffet | \$63

Crab and corn chowder, oyster crackers

Baby arugula and frisee, fresh strawberries, candied pecans, chevre, raspberry vinaigrette

Grilled asparagus, baby bell peppers, quinoa, feta, lemon vinaigrette, fresh herbs

Seasonal roasted vegetables, maple, thyme, chilies

Wild rice and roasted vegetable pilaf

Roasted steak tips, cracked peppercorn and cognac demi

Grilled Arctic char with roasted yellow pepper rouille

Pastry Chef's selection of desserts

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

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ALL DAY MEETING PLANNER PACKAGES

Minimum of 10 guests required

Maximum of 25 guests required

Package #1 | \$72

Includes Starbucks® regular and decaf coffee, soft drinks, Tazo® teas on each break

Morning

- Seasonal cut fruit and berries
- Assorted individual yogurts
- Flakey filled pastries and morning baked muffins
- Fruit juices

Mid-morning

- Kind bars and Kashi bars
- Sticky buns

Afternoon

- Freshly baked chocolate chip cookies
- Soft pretzel bites, Sam Adam's cheese fondue

Package #2 | \$122

includes Starbucks® regular and decaf coffee, soft drinks, Tazo® teas on each break

Morning

- Seasonal cut fruit and berries
- Ham and cheese stuffed croissants
- Seasonally inspired smoothie
- Fruit juices

Mid-morning

- Hummus and pita chips
- Boston Coffee Cake Company coffee cake

Lunch

- Chef's inspired soup of the day
- Field greens salad, sun dried blueberries, crumbled blue cheese, candied pecans, balsamic vinaigrette
- Couscous salad, red onion, sun dried tomatoes, asparagus, red wine vinaigrette
- Tzatziki potato salad, celery, radish, dill, Greek yogurt

- Baked ham, Swiss cheese, bibb lettuce, sliced tomato, Major Grey's chutney, spinach wrap
- Turkey "ABC" wrap, oven roasted turkey breast, avocado mayo, bacon, cheddar, lettuce, tomato, flour tortilla

Afternoon

- Individual trail mix
- Lemon bars



RECEPTION

Hors D'oeuvres

Maximum 2 hour of service

Cold | \$ 7 per piece

- Brie toast, fig jam
- Rare tenderloin crostini, bleu cheese, caramelized onion
- Poached shrimp, roasted jalapeno cocktail sauce
- Stuffed peppadews, herbed goat cheese
- Seared tuna, seaweed salad, wasabi
- Cucumber, hummus, olive, pickled Fresno Chili pepper
- Kale Caesar bites

Hot | \$7 per piece

- Beef barbacoa taquito
- Beef and arugula meatball
- Coconut chicken
- Mini vegetable quiche
- Chicken cordon bleu bites
- Casino shrimp
- Scallop and bacon
- Lobster cobbler
- Lamb gyro
- Zucchini and quinoa fritter
- Asian beef satay

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RECEPTION

Buffet Displays

Maximum of 2 hours of service

Minimum of 25 guests required

Cold buffet displays per person

Local artisan cheese display

Four local cheeses, French bread, crackers, seasonal accoutrements | \$20

Charcuterie display

Smoked and cured pork and beef, pickled vegetables, whole grain mustard, French baguette | \$20

Bruschetta

Tomato basil, garlic mushroom and pesto, roasted pepper olive and feta, toasted baguette | \$15

Mediterranean display

Roasted garlic hummus, baba ghanoush, white bean and rosemary, feta salad, baked pita | \$19

Tapas

Garbanzo bean salad, marinated olives, tortilla espagnole, chorizo, manchego cheese | \$15

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Hot buffet displays per person

Taco Station

Choice of 1 variety per person | \$18

Choice of 2 varieties per person | \$21

Choice of 3 varieties per person | \$24

- Baja style fish
- Chicken tinga
- Jalisco pork
- Carne asada
- Roasted cauliflower

Served with flour tortilla, cabbage slaw, pico de gallo, guacamole, sour cream, salsa verde

Pasta | \$25 per person (includes all 3 selections below)

Served with garlic bread, fresh shaved parmesan, olive oil and chili flakes

- Seasonally inspired vegetarian ravioli
- Cavatappi, sausage ragout, broccoli rabe, marinated tomatoes
- Mini penne, chicken, asparagus, sundried tomato, parmesan, olive oil

Chips and dips | \$24

Chips – toasted naan, house made potato, tortilla, focaccia crisps, grissini sticks

Dips - spinach artichoke, crab, onion, Buffalo chicken, vegetable, salsa con queso

Dim sum station | \$21 (choice of three items)

- Chicken and lemon grass pot stickers
- Vegetable spring rolls
- Steamed pork buns
- Kale and edamame pot stickers
- Shrimp dumplings

Served with ponzu sauce, Chinese hot mustard, sweet chili and house made chili garlic sauce

Poke bowls | \$32

Ahi tuna, Atlantic salmon, poached shrimp

Jasmine rice, poke dressing

Served with marinated cucumbers, shredded carrots, alfalfa sprouts, shaved radish, edamame, sea weed salad, scallions, pickled onions, hard boiled eggs, house made furikake seasoning

Popcorn chicken station | \$18

Golden fried chicken nuggets

Served with teriyaki sauce, sweet chili sauce, barbeque sauce, house made hot sauce, ranch and honey mustard dressing

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RECEPTION

Small Plates & Viennese Desserts

Maximum of 2 hours of service

Minimum of 50 guests required

Priced per person

- **Truffle grilled cheese, roasted tomato bisque | \$14**
- **Chickpea falafel, warm pita, marinated cucumber, tahini dressing | \$16**
- **Street food style fish tacos, cabbage, shaved radish, pickled Fresno chilies, pico de gallo, cotija cheese | \$20**
- **Chipotle chicken slider, grilled onions, tomatoes, pepper jack cheese, kettle chips, house seasoning | \$16**
- **Hanger steak, buttery whipped Yukon golds, crispy onions | \$18**
- **Petite filet mignon, lobster risotto, béarnaise sauce | \$24**
- **Pork belly steam buns, kimchi slaw, sriracha aioli | \$18**
- **Roast breast of turkey, cornbread stuffing, cranberry jus | \$16**

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DINNER PLATED

Minimum of 25 guests required

3 Courses

Includes choice of soup or salad

Soup:

- New England clam chowder
- Roasted cauliflower and black truffle
- Fire roasted tomato bisque
- Potato and leek

Salads:

- Kale, quinoa, golden raisin, roasted cauliflower, toasted almond, shaved parmesan, red wine vinaigrette
- Baby spinach, dried cherries, crumbled blue cheese, toasted almonds, champagne vinaigrette
- Hearts of Romaine, charred marinated onions, blistered tomatoes, feta, honey balsamic vinaigrette
- Baby Iceberg, crumbled gorgonzola, north country smoked bacon, herb roasted tomatoes, buttermilk ranch
- Frisee and arugula, red and gold beets, herbed goat cheese, hazelnuts, champagne vinaigrette
- Baby spinach and kale, roasted squash, pickled raisins, toasted pumpkin seeds, tangerine honey vinaigrette
- Mixed greens, mint, fennel, blistered tomatoes, cucumbers, shaved parmesan, citrus shallot vinaigrette
- Hearts of Romaine, garlic seasoned toasted baguettes, shaved parmesan, creamy Caesar
- Baby spinach, radicchio, strawberries, radish, toasted almonds, sherry vinaigrette

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Poultry Entrees

Herb marinated chicken | \$77

Whipped Yukon gold potatoes, roasted creminis, seasonal vegetable, jus

Pan seared breast of chicken | \$77

Parmesan risotto, baby carrots, asparagus, truffle jus

Citrus brined chicken | \$77

Herb polenta, garlic roasted broccolini, baby carrots, thyme jus

Braised leg and thigh chicken | \$77

Herbed polenta, garlic roasted broccolini, pan gravy

Beef Entrees

Sea salt and cracked peppercorn crusted sirloin | \$86

Horseradish whipped potatoes, roasted mushrooms, asparagus, brandy demi

Herb marinated filet mignon | \$92

Rosemary scented fingerlings, haricot verts, braised cipollinis, port demi

Braised short ribs | \$83

Sweet potato, seasonal vegetables, spiced braising jus

Char crusted flat iron steak | \$85

Vermont cheddar grits, roasted brussel sprouts, carrots, black garlic demi

Seafood Entrees (all fish is responsibly harvested and sustainable)

Arctic char | \$78

Pea and mint risotto, roasted brussel sprouts, baby carrots, chive cream sauce

Pan seared salmon | \$81

Cauliflower puree, beluga lentils, asparagus, caper brown butter sauce

Grilled swordfish | \$84

Sundried tomato and herb risotto, haricot verts, shitake, roasted red pepper rouille

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**Choice of dessert and Starbucks® regular and decaf coffee, soft drinks, Tazo® teas
(included in plated entree price; gluten friendly and vegan options are available)**

Chocolate pot de crème tart

Dark chocolate custard, black cocoa shell, whipped cream

Maple sweet potato tart

Buttery brown sugared sweet potatoes, cornflake and pecan crust, cranberry reduction

Triple chocolate tower

White, dark and milk chocolate mousse, devil's food cake, ganache, berry sauce

Caramel apple cheesecake

Salted caramel cheese cake, green apple coulis, sugar cookie crumbs

Chocolate coconut torte

Dark chocolate cake, toasted coconut Bavarian, caramel sauce

Clementine meringue tart

Sugar cookie crust, clementine curd, toasted meringue, berry sauce

Vanilla bean cheesecake

Brown butter cookie crumbs, blueberry compote

Strawberry Bavarian tart

Sugar cookie crust, strawberry Bavarian, vanilla cream

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DINNER BUFFETS

Minimum of 50 guests required

Maximum 2 hours of service

The Back Bay | \$89

Chef's inspired soup of the day

Dinner rolls and butter

Bibb lettuce salad, radicchio, Romaine, toasted almonds, sliced strawberries, shaved radish, red wine vinaigrette

Lemon and leek potato salad, Yukon potatoes, citrus, herbs

Ancient grain salad, dried cranberries, feta, kale

Seasonal roasted vegetables, brown butter, and herbs

Mashed sweet potato, sea salt, Vermont cultured butter

Red wine marinated chicken, coq-au-vin sauce, roasted pearl onions, carrots and mushrooms

Char crusted flank steak, creamed spinach, port wine demi

Atlantic swordfish, butter sauce, grilled lemons, fried capers

Pastry Chef's selection of desserts

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

Bostonian Dinner Buffet | \$86

New England clam chowder, oyster crackers

Dinner rolls and butter

Arugula and frisee salad, beets, toasted almonds, goat cheese, white balsamic vinaigrette

Roasted asparagus, baby bell peppers, quinoa, feta, lemon vinaigrette and fresh herbs

Rigatoni Caesar salad, romaine, red onion, parmesan, lemon

Mustard barbeque slow roasted beef brisket

Seared chicken breast, wild mushrooms, Marsala cream sauce

Broiled Atlantic cod, lemon and parsley

Herbed polenta

Roasted garlic green beans

Blueberry crisp tart, whoopie pies

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

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BEVERAGES OPTIONS

Open Bar Beverage Packages

Five hour maximum service

Bartender fee | \$150

One bartender required for every 100 guests

Premium Brands

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whiskey, Dewar's White Label Scotch, Cruzan Aged Light Rum, Captain Morgan Spiced Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Traditional Tequila Silver, Courvoiser Cognac VS

Magnolia Grove by Chateau St Jean Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, California; Dashwood Sauvignon Blanc, Marlborough, New Zealand; Domaine Ste. Michelle Brut, Columbia Valley

Budweiser, Bud Light, Sam Adams Lager, Corona Extra, Local Seasonal Craft Beer, O'Doul's

Soft drinks, bottled water, bottled fruit juices and iced teas

First hour | \$20

Second hour | \$15

Additional hours | \$11

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Top Shelf

Absolut Vodka, Tanqueray Dry Gin, Dewar's White Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, Don Julio Blanco Tequila, Courvoisier Cognac VS

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, CA; Dashwood Sauvignon Blanc, New Zealand; Domaine Ste. Michelle, Brut, Columbia Valley

Budweiser, Bud Light, Sam Adams Lager, Corona Extra, Local Seasonal Craft Beer, O'Doul's

Soft drinks, bottled water bottled fruit juices and iced teas

First hour | \$22

Second hour | \$17

Additional hours | \$12

Hosted Bar Per Drink Options

Five hours maximum service

Bartender fee | \$150

One bartender required for every 100 guest

Premium Brands

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whiskey, Dewar's White Label Scotch, Cruzan Aged Light Rum, Captain Morgan's Spiced Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Traditional Tequila Silver, Courvoisier Cognac VS | \$11
Martinis & On the Rocks | \$14

Magnolia Grove by Chateau St Jean Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, California; Dashwood Sauvignon Blanc, New Zealand; Domaine Ste. Michelle, Brut, Columbia Valley | \$11

Budweiser, Bud Light, O'Doul's N/A | \$9

Sam Adams Lager, Corona Extra, Local Seasonal Craft Beer | \$10

Soft drinks, mineral water | \$6

Bottled fruit juices and iced teas | \$6

Top Shelf

Absolut Vodka, Tanqueray Dry Gin, Dewar's White Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, Don Julio Blanco Tequila, Courvoisier Cognac VS | \$12
Martinis & On the Rocks | \$15

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, CA; Dashwood Sauvignon Blanc, New Zealand; Domaine Ste. Michelle, Brut, Columbia Valley | \$12

Budweiser, Bud Light, O'Doul's | \$9
Sam Adams Lager, Corona Extra, Local Seasonal Craft Beer | \$10

Soft drinks, mineral water | \$6
Bottled fruit juices and iced teas | \$6

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Cash Bar

Five hours maximum service

Bartender fee | \$150

One bartender required for every 100 guests

Mixed drinks

Premium brands | \$13

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whiskey, Dewar's White Label Scotch, Cruzan Aged Light Rum, Captain Morgan's Spiced Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Traditional Tequila Silver, Courvoisier Cognac VS

Top shelf brands | \$14

Absolut Vodka, Tanqueray Dry Gin, Dewar's White Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, Don Julio Blanco Tequila, Courvoisier Cognac VS

Wine Premium | \$13

Magnolia Grove by Chateau St Jean Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, California; Dashwood Sauvignon Blanc, New Zealand; Domaine Ste. Michelle, Brut, Columbia Valley

Top shelf | \$14

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, CA; Dashwood Sauvignon Blanc, New Zealand; Domaine Ste. Michelle, Brut, Columbia Valley

Beer premium | \$9

Budweiser, Bud Light, O'Doul's N/A

Beer crafted | \$10

Sam Adams Lager, Corona Extra, Local Seasonal Craft Beer

Martinis & On the Rocks add \$4 up charge

Soft drinks, mineral waters | \$6

Bottled fruit juices and iced teas | \$6

INCLUDED FEES ON CASH BARS: Cash bar prices include 7% state sales tax, 17% service charge, which is distributed in its entirety to wait staff and bartenders and a taxable 8% administrative fee, which is not a tip, gratuity or service charge for any employee.

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WINES

Sparkling wine

Freixenet Cava, Blanc de Blancs, Brut, Spain | \$48

LaMarca, Prosecco, Extra Dry, Veneto, Italy | \$58

Mumm Napa, Brut, "Prestige", Napa Valley, CA | \$75

White

Light to medium intensity

Magnolia Grove, Pinot Grigio, Chateau St Jean, CA | \$44

Chateau Ste. Michelle, Riesling, Columbia Valley, WA | \$52

Casa Smith, Pinot Grigio, ViNO, Ancient Lakes, WA | \$57

Clos du Bois, Pinot Grigio, Sonoma, CA | \$52

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | \$56

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$60

Medium to full intensity white wines

Magnolia Grove Chardonnay, Chateau St Jean, CA | \$44

Clos du Bois, Chardonnay, Sonoma, CA | \$52

J Lohr Estates Chardonnay, "Riverstone", Arroyo Seco, Monterey, CA | \$61

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma, CA | \$65

Red

Light to medium intensity

Magnolia Grove, Rose, Chateau St Jean , CA | \$44
Magnolia Grove, Merlot, Chateau St Jean , CA | \$44
Clos du Bois, Pinot Noir, Sonoma, CA | \$52
Clos du Bois, Merlot, Sonoma, CA | \$52
Line 39, Pinot Noir, CA | \$54
J Lohr Estates, Merlot, “Los Osos”, Paso Robles, CA | \$56

Medium to full intensity red wines

Magnolia Grove, Cabernet Sauvignon, Chateau St Jean, CA | \$44
Avalon, Cabernet Sauvignon, CA | \$50
Clos du Bois, Cabernet Sauvignon, Sonoma, CA | \$52
Alamos, Malbec, Mendoza, Argentina | \$52
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, CA | \$71

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TECHNOLOGY

Encore Global is our technology partner

Make your job easier with the right event partner and efficient planning tools. The Boston Marriott Copley Place has selected Encore Global as our preferred Audio Visual provider, and we hope you will take advantage of our on-site partnership. Encore Global's dedicated on-site team seamlessly integrates with all property departments to provide an efficient event planning experience. Encore Global's unique knowledge of the venue and their passion for blending creativity and innovative technology will ensure your event is brought to life. In addition, Encore Global manages all internet and network services, overhead and ground supported rigging, motorized lifts, and power distribution of any electrical service to ensure a flawless and safe event. With Encore Global you will find everything you need to harness the energy of your bright idea and power a successful event. From planning to production to post-event analysis, you gain access to industry experts, cutting-edge technology and the latest in event production. You can focus on stage, while Encore Global focuses on backstage.

For more information please visit the following site:

<https://www.encoreglobal.com/locations/boston/marriott/boston-marriott-copley-place>.