

A close-up photograph of a chef's hand sprinkling a fine, golden-brown powder (likely a spice or seasoning) into a black frying pan. The pan contains colorful vegetables, including green bell peppers and red onions. The background is blurred, showing a kitchen setting. Overlaid on the right side of the image is a white topographic map graphic with contour lines and small square markers.

CATERING MENU
2019

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 credit has been established to the satisfaction of 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, we 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 15% service charge, 10% 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

PSAV is our in-house audiovisual provider. They handle all internet, rigging and dedicated power requirements. A PSAV 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.

PERSONALIZED printed menus \$2.50 and up

COMPLIMENTARY FEATURES

Votive candles (2 each per table) cash wine menus
Stainless-steel-top buffets

BOSTON MARRIOTT COPLEY PLACE

110 HUNTINGTON AVENUE
BOSTON, MA 02116
617.236.5800
MARRIOTT.COM/BOSCO

Maximum 2-hour service.
Minimum of 25 guests required.

HUNTINGTON BREAKFAST BUFFET 45.00

Seasonal cut fruit and berries *gf, v*
Individual fruit yogurts *veg, gf*
Flaky filled pastries, morning baked muffins
Steel-cut Irish oatmeal, dried fruit,
brown sugar, walnuts *gf, v*
Cage-free scrambled eggs *gf*
Red bliss potatoes and roasted pepper hash *gf, v*
Natural choice bacon, chicken apple sausage *gf*
Fruit juices, Starbucks® regular and decaf coffee,
Tazo® teas

FARM-TO-TABLE BREAKFAST BUFFET 48.00

Seasonal cut fruit and berries *gf, v*
Individual fruit yogurts *veg, gf*
Flaky filled pastries, morning baked muffins
Steel-cut Irish oatmeal, dried fruit,
brown sugar, walnuts *gf, v*
Brioche french toast, Vermont maple syrup
Cage-free scrambled eggs *gf*
Yukon gold potatoes, parsley and leeks *gf, v*
North Country smoked chicken sausage,
pepper-crusted bacon *gf*
Fruit juices, Starbucks® regular and decaf coffee,
Tazo® teas

EUROPEAN BREAKFAST BUFFET 44.00

Seasonal cut fruit and berries *gf, v*
Pastries, muffins, English muffins, baguette
Nutella, jams, preserves, butter
Muesli *veg, gf*
Hard-boiled eggs *gf*
Individual Greek yogurts *veg, gf*
Sliced tomato and cucumber *gf, v*
Chef's selection of soft artisan cheese
and charcuterie *gf*
Fruit juices, Starbucks® regular and decaf coffee,
Tazo® teas

TREMONT BREAKFAST BUFFET 41.00

Seasonal cut fruit and berries *gf, v*
Individual fruit yogurts *veg, gf*
Flaky filled pastries
Cage-free scrambled eggs *gf*
Natural choice bacon *gf*
Fruit juices, Starbucks® regular and decaf coffee,
Tazo® teas

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 13.00

Cage-free whole eggs, egg whites, egg beaters
Shredded cheddar, smoked mozzarella, gouda
Ham, bacon, chicken sausage
Spinach, tomatoes, mushrooms, onions,
peppers, salsa

PANCAKES 13.00

Buttermilk pancakes
Blueberries, chocolate chips, Vermont maple syrup

WAFFLE 13.00

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

Minimum of 25 guests required.

Includes:

Family-style pastries, muffins, and butter croissants

or

Individual sliced fruit and berry plate

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

CLASSIC AMERICAN 36.00

Cage-free scrambled eggs

All-natural bacon

Yukon gold potatoes with parsley and leeks

Herb-roasted tomato

**WILD MUSHROOM, CHARRED BRUSSELS SPROUTS
AND CARAMELIZED ONION QUICHE 39.00**

Herb-roasted tomato

Country sausage

CRUNCHY CHALLAH FRENCH TOAST 39.00

Vermont maple syrup

Whipped butter

Seasonal berries

Maximum 2-hour service.

CONTINENTAL CLASSIC 38.00

Seasonal cut fruit and berries *gf, v*

Individual fruit yogurts *veg, gf*

Flakey filled pastries and morning baked muffins

Fruit juices, Starbucks® regular and decaf coffee,
Tazo® teas

CONTINENTAL DELUXE 39.00

Seasonal cut fruit and berries *gf, v*

Savory stuffed croissants

Seasonally inspired fruit smoothie *veg, gf*

Steel-cut Irish oatmeal, brown sugar,
dried fruit, walnuts *gf, v*

Fruit juices, Starbucks® regular and decaf coffee,
Tazo® teas

CONTINENTAL ENHANCEMENTS PER PERSON

Muesli featuring rolled oats, dried cranberries,
toasted almonds **5.00**

Steel-cut Irish oatmeal, brown sugar, dried fruit,
walnuts **5.00**

Parfait bar (build your own) plain and strawberry
Greek yogurt, house-made granola, fresh berries,
dried fruits, Carlisle honey **7.00**

Kind and Kashi bars **6.00**

Ham, egg and cheese on soft roll
breakfast sandwich **8.00**

Bacon, egg and cheese on soft roll breakfast
sandwich **8.00**

Wild mushrooms, charred Brussels sprouts and
smoked mozzarella quiche **8.00**

Smoked bacon, melted leeks, Vermont
cheddar quiche **8.00**

CONTINENTAL ENHANCEMENTS PER DOZEN

Assorted bagels and house-flavored
cream cheeses **8.00**

BEVERAGES

Starbucks® regular and decaf coffee, Tazo® teas **12.00**

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas, bottled water **14.00**

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas, fruit juices **15.00**

FENWAY 26.00

Mini fenway franks

Warm soft pretzel bites, Sam Adams cheese sauce *veg*

House crafted popcorn *gf, v*

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

REJUVENATE 29.00

Fresh pressed seasonal juice *gf, v*

Individual fruit cup *gf, v*

House-made granola bar mini parfait *veg*

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

AFTER-SCHOOL SNACK 29.00

Fun-size PB&J, fluffernutter sandwiches *veg*

House-made Chex mix *veg*

Sliced apples and peanut butter *gf, v*

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

COPLEY SQUARED 29.00

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

SWEET (PER PERSON)

Chef's seasonal selection of whole fruit **4.00**

Chef's seasonal selection of cut fruit and berries **7.00**

SWEET PER PERSON OR BY THE DOZEN

Warm chocolate chip cookies **6.00 PER PERSON/58.00 PER DOZEN**

Boston Coffee Cake Company® coffee cake **7.00 PER PERSON/58.00 PER DOZEN**

Pumpkin, sunflower seed & dark chocolate chip bread **7.00 PER PERSON/58.00 PER DOZEN**

Banana bread **6.00 PER PERSON/58.00 PER DOZEN**

Lemon bars **6.00 PER PERSON/58.00 PER DOZEN**

Sticky buns **8.00 PER PERSON/58.00 PER DOZEN**

Bakery fresh cupcakes **8.00 PER PERSON/58.00 PER DOZEN**

SAVORY PER PERSON

Afternoon parfait bar (build your own) Greek yogurt, sunbaked blueberries, dried cranberries, dark chocolate chips, M&M's, shaved coconut, almonds *veg* **9.00**

Kind and Kashi bars *veg, gf* **6.00**

Sliced apples and peanut butter *gf, v* **7.00**

Warm soft pretzel bites, Sam Adams cheese sauce *veg* **7.00**

Hummus and baked pita *v* **7.00**

Vegetable crudité, chipotle ranch dip *veg, gf* **7.00**

SALTY PER PERSON

Cape Cod *gf*, Terra Chips *gf*, Sun Chips **5.00**

Mixed nuts, dried fruit, M&M's, mini pretzels, snack mix *veg* **8.00**

House-crafted popcorn *gf, v* **8.00**

Mini Fenway franks **9.00**

House-made potato chips, vegetable dip *veg* **7.00**

BEVERAGES BY THE GALLON 104.00 PER GALLON

Starbucks® regular and decaf coffee, Tazo® teas

AVAILABLE ON A CONSUMPTION BASIS

MINIMUM OF 50 GUESTS REQUIRED

Soft drinks, still and sparkling water **6.00**

Bottled fruit juices and iced teas **6.00**

Naked® juices **8.00**

Red Bull®, regular and sugar free **8.00**



gf = gluten friendly
v = vegan
veg = vegetarian

25-person minimum required.

HOT ENTRÉES INCLUDE:

Choice of soup:

NEW ENGLAND CLAM CHOWDER

POTATO LEEK *gf*

TOMATO BASIL BISQUE *veg, gf*

or

Choice of salad:

BABY SPINACH

Dried cherries, cambozola cheese, toasted almonds, champagne vinaigrette *veg, gf*

HEARTS OF ROMAINE

Blistered tomatoes, shaved parmesan, smoked bacon, creamy Caesar dressing *gf*

FIELD GREENS

Seasonal radish, shaved fennel, pickled red onion, citrus shallot vinaigrette *gf, v*

Choice of dessert and Starbucks® regular and decaf coffee, soft drinks, Tazo® teas:

(included in plated entrée price)

CHOCOLATE POT DE CRÈME TART

Dark chocolate custard, black cocoa shell, whipped cream

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

CLEMENTINE MERINGUE TART

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

GLUTEN FRIENDLY, VEGAN CHOCOLATE CAKE

Dark chocolate cake, seasonal berries

ENTRÉES (SEASONAL VEGETARIAN OPTIONS AVAILABLE)

PAN-SEARED CHICKEN 56.00

Cabot cheddar grits, braised greens, baby carrots, preserved lemon jus *gf*

HERB-ROASTED CHICKEN 55.00

Whipped Yukon gold potatoes, seasonal vegetables, wild mushroom ragout *gf*

GEORGES BANK COD 58.00

Marble potatoes, corn succotash, chive oil *gf*

SEARED ATLANTIC SALMON 59.00

Ruby wild rice blend, seasonal vegetables, citrus beurre blanc *gf*

MANHATTAN-CUT SIRLOIN 62.00

Rosemary-scented fingerling potatoes, broccolini, whole grain demi-glace *gf*

25-person minimum required.

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

CLASSIC GRILLED CHICKEN CAESAR SALAD 50.00

Chopped Romaine, shaved parmesan, croutons, Caesar dressing

MARINATED GRILLED SHRIMP 56.00

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

***LUNCH DESSERTS**

CHOCOLATE POT DE CRÈME TART

Dark chocolate custard, black cocoa shell, whipped cream

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

CLEMENTINE MERINGUE TART

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

GLUTEN FRIENDLY, VEGAN CHOCOLATE CAKE

Dark chocolate cake, seasonal berries

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 48.00

Butter lettuce, tomato, tarragon mayo, avocado, bacon

SHAVED ROAST BEEF 50.00

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

WHITE BEAN HUMMUS WRAP 46.00

Rosemary, grilled vegetables, baby spinach, wheat tortilla

NEW ENGLANDER LOBSTER ROLL 59.00

Maine lobster, brioche bun

Minimum of 10 guests required.

WRAP BUFFET 58.00

Chef's inspired soup of the day

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

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

Tzatziki potato salad, celery, radish, dill, Greek yogurt *veg, gf*

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

Charred vegetables, cucumbers, feta, hummus, arugula and spinach, wheat tortilla *veg*

Cape Cod potato chips *gf, v*

Pastry chef's selection of desserts

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

DELI BUFFET 60.00

Tomato basil bisque

Baby spinach, golden raisins, toasted almonds, red wine vinaigrette *gf, v*

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

Garden potato salad, red bliss, haricots verts, arugula, fresh herbs *gf, v*

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

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 *gf, v*

Pastry chef's selection of desserts

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

Minimum of 10 guests required.

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

TASTE OF NEW ENGLAND BUFFET 62.00

New England clam chowder, oyster crackers

Arugula and frisée salad, beets, toasted almonds, goat cheese, white balsamic vinaigrette *veg*

New England-style potato salad, celery, onion, hardboiled egg, dijonaise

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

Herb-marinated chicken, roasted apples and shallots, whole grain mustard jus *gf*

George's bank cod, gremolata crumbs, lemon and parsley

Sea-salt-roasted potatoes *gf, v*

Garlic pesto green beans *veg, gf*

Boston cream pie cupcakes, whoopie pies

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

NORTH END BUFFET 63.00

Italian sausage soup, kale, white bean, root vegetables *gf*

Caesar salad, parmesan, butter croutons, Caesar dressing

Tomato and fresh mozzarella salad, basil, red onion, white balsamic, extra virgin olive oil *veg, gf*

Roasted chicken bruschetta, heirloom tomatoes, shallots, basil *gf*

Atlantic swordfish, red pepper rouille, grilled lemon *gf*

Seasonally inspired ravioli *veg*

Fennel, carrot, pearl onions, baby bell peppers, roasted garlic, and herbs *gf, v*

Limoncello® tiramisu, mini cannoli

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

SOUTH END BUFFET 65.00

Chicken tortilla soup

Mixed greens, shaved jicama, carrot, radish, ancho chili citrus vinaigrette *gf, v*

Roasted corn and black bean salad *gf, v*

Guacamole, pico de gallo, shredded cabbage and lime

Chipotle cream, Monterey jack cheese

Warm tortillas

Grilled marinated carne asada and chicken *gf*

Fajita-style peppers and onions

Saffron rice *gf, v*

Ranchero beans *gf*

Tres leches, churros

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

BACK BAY BUFFET 62.00

Crab and corn chowder, oyster crackers

Baby spinach, frisée, marinated cucumber, blistered tomato, macerated onion, golden Italian dressing *gf, v*

Charred broccoli salad, radicchio, sunflower seeds, shaved carrots, champagne vinaigrette

Seasonal roasted vegetables, honey, sherry, rosemary *veg, gf*

Mashed sweet potato, sea salt, Vermont cultured butter *veg, gf*

Roasted beef tips, cremini mushroom, caramelized onions, port wine *gf*

Grilled Atlantic salmon, lemon dill sauce, fried capers *gf*

Pastry Chef's selection of desserts

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

Maximum 2 hours of service.

COLD 7.00 PER PIECE

Brie toast, sour cherry jam *veg*

Rare tenderloin crostini, bleu cheese, caramelized onion

Poached shrimp, sriracha cocktail sauce *gf*

Stuffed peppadews, herbed goat cheese *veg, gf*

Seared tuna, seaweed salad, wasabi

Quinoa hummus stuffed mushrooms *gf, v*

Kale Caesar bites

HOT 6.50 PER PIECE

Beef barbacoa taquito

Beef and arugula meatball

Coconut chicken

Mini vegetable quiche *veg*

Chicken cordon bleu bites

Casino shrimp *gf*

Scallop and bacon *gf*

Lobster cobbler

Lamb gyro

Maximum of 2 hours of service.

Minimum of 25 guests required.

BUFFET DISPLAYS PER PERSON

Local artisan cheese display, four local cheeses, French bread, crackers, seasonal accoutrements **20.00**

Charcuterie display, smoked and cured pork and beef, pickled vegetables, whole grain mustard, French baguette **20.00**

Bruschetta, tomato basil, garlic mushroom and pesto, roasted pepper olive and feta, toasted baguette **15.00**

Mediterranean display, roasted garlic hummus, baba ghanoush, white bean and rosemary, feta salad, baked pita **19.00**

Tapas, garbanzo bean salad, marinated olives, tortilla espagnole, chorizo, manchego cheese **15.00**

PASTA 22.00 PER PERSON

(INCLUDES ALL 3 SELECTIONS BELOW)

Seasonally inspired ravioli

Cavatappi, sausage ragout, broccoli rabe, marinated tomatoes

Mini penne, asparagus, sundried tomato, parmesan, olive oil

ENHANCEMENTS (PER PASTA CHOICE)

Italian sausages **4.00**

Grilled chicken **5.00**

Marinated shrimp **8.00**

Lobster meat **12.00**

Maximum of 2 hours of service.
 Minimum of 50 guests required.
 Plates can be composed to order at each station
 by attendants.
 Per person.

- Truffle grilled cheese, roasted
tomato bisque *veg* 14.00
- Wild mushroom and brown rice cake, pepper sauce,
corn and black bean salsa *gf, v* 15.00
- Chickpea falafel, warm pita, marinated cucumber,
tahini dressing *v* 16.00
- Seared salmon, spinach and leeks grits,
pickled onions *gf* 18.00
- Street-food-style fish tacos, cabbage,
shaved radish, pickled Fresno chilies, pico de gallo,
cotija cheese *gf* 20.00
- Pan-roasted scallop, creamed corn polenta,
micro greens *gf* 18.00
- Seared rare ahi tuna, black quinoa salad, avocado
puree, chipotle sauce *gf* 20.00
- Barbeque roasted chicken sliders, pineapple kale
slaw, soft roll, sea salt and herb potato chips 16.00
- Hanger steak, buttery whipped Yukon golds,
crispy onions *gf* 18.00
- All-natural roasted sirloin, roasted potatoes and
shallots, port demi *gf* 19.00
- Petite filet mignon, lobster risotto,
béarnaise sauce *gf* 24.00
- Pork belly steam buns, kimchi slaw,
sriracha aioli 18.00
- Herb-crust pork loin, sweet potato, whole grain
maple mustard *gf* 17.00
- Roast breast of turkey, cornbread stuffing,
cranberry jus *gf* 16.00
- Braised lamb, warm naan, tzatziki, mint 19.00

Minimum of 50 guests required.
 Minimum of 75% of the event guarantee required.

Viennese Dessert Buffet 24.00 PER PERSON
 (13.00 WHEN SUBSTITUTING FOR PLATED
 DINNER DESSERT)

- Vanilla bean éclairs
- Fresh fruit tarts
- Chocolate-dipped strawberries
- Red velvet cake bites
- Seasonal cheesecake lollipops
- Flourless chocolate cake bites
- French macarons
- Lemon meringue pie jars



25 person minimum required.
3 courses includes choice of soup or salad.

SOUP

NEW ENGLAND CLAM CHOWDER

ROASTED CAULIFLOWER AND BLACK TRUFFLE *gf, v*

FIRE-ROASTED TOMATO BISQUE *gf*

POTATO AND LEEK *gf*

SALADS

ALL-YEAR SALADS

Kale, quinoa, golden raisin, roasted cauliflower, toasted almond, shaved parmesan, red wine vinaigrette *gf*

Baby spinach, dried cherries, crumbled blue cheese, toasted almonds, champagne vinaigrette *gf*

Hearts of Romaine, charred marinated onions, blistered tomatoes, feta, honey balsamic vinaigrette *gf*

FALL/WINTER SALADS

Baby Iceberg, crumbled gorgonzola, North Country smoked bacon, herb roasted tomatoes, buttermilk ranch dressing *gf*

Frisée and arugula, red and gold beets, herbed goat cheese, hazelnuts, champagne vinaigrette *gf*

Baby spinach and kale, roasted squash, pickled raisins, toasted pumpkin seeds, tangerine honey vinaigrette *gf*

SPRING/SUMMER SALADS

Mixed greens, mint, fennel, blistered tomatoes, cucumbers, shaved parmesan, citrus shallot vinaigrette *gf*

Hearts of Romaine, torn brioche crisps, shaved parmesan, creamy Caesar dressing

Baby spinach, radicchio, strawberries, radish, toasted almonds, sherry vinaigrette *gf, v*

POULTRY

HERB-MARINATED CHICKEN 76.00

Whipped Yukon gold potatoes, seasonal vegetable, jus *gf*

PAN-SEARED BREAST OF CHICKEN 76.00

Parmesan risotto, baby carrots, truffle jus *gf*

CITRUS-BRINED CHICKEN 76.00

Spring pea "farrotto," foraged mushroom ragout

BRAISED LEG AND THIGH CHICKEN 76.00

Herbed polenta, garlic roasted broccolini, pan gravy *gf*

BEEF

SEA SALT AND CRACKED PEPPERCORN CRUSTED SIRLOIN 86.00

Horseradish whipped potatoes, roasted mushrooms, asparagus, Brandy demi-glace *gf*

HERB-MARINATED FILET MIGNON 91.00

Rosemary scented fingerlings, haricots verts, braised cipollinis, port demi-glace *gf*

BRAISED SHORT RIBS 83.00

Sweet potato, seasonal vegetables, spiced braising jus *gf*

CHAR CRUSTED FLAT IRON STEAK 85.00

Vermont cheddar grits, braised greens, carrots, black garlic demi-glace *gf*

SEAFOOD

(ALL FISH IS RESPONSIBLY HARVESTED AND SUSTAINABLE)

ARCTIC CHAR 78.00

Red pepper rouille, pea risotto, heirloom tomato confit, basil *gf*

ATLANTIC SALMON 80.00

Ruby wild rice blend, braised leeks and fennel, smashed carrots *gf*

FENNEL DUSTED HALIBUT 84.00

Brussels sprout hash, slab bacon, roasted shallots, white wine butter sauce *gf*

DESSERTS INCLUDED WITH DINNER

TRIPLE CHOCOLATE TOWER

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

MAPLE SWEET POTATO TART

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

CHOCOLATE COCONUT TORTE

Dark chocolate cake, toasted coconut Bavarian, caramel sauce

STRAWBERRY BAVARIAN TART

Sugar cookie crust, strawberry Bavarian, vanilla cream

VANILLA BEAN CHEESECAKE

Brown butter cookie crumbs, blueberry compote

GLUTEN FRIENDLY, VEGAN CHOCOLATE CAKE

Dark chocolate cake, seasonal berries

Minimum of 50 guests required.
Minimum of 75% of the event guarantee required.

VIENNESE DESSERT BUFFET 24.00 PER PERSON
(13.00 WHEN SUBSTITUTING FOR PLATED
DINNER DESSERT)

Vanilla bean éclairs

Fresh fruit tarts

Chocolate-dipped strawberries

Red velvet cake bites

Seasonal cheesecake lollipops

Flourless chocolate cake bites

French macaroons

Lemon meringue pie jars

Maximum 2 hours of service.
Minimum of 50 guests required

NEW ENGLAND CLAMBAKE 100.00

Fisherman's stew, jalapeño cornbread

Mixed greens salad, tomatoes, cucumber, onion, carrots, croutons, red wine vinaigrette *gf, v*

Country-style potato salad, crisp bacon, scallions, red onion, hardboiled egg *gf*

Orzo pasta salad, arugula, parmesan, roasted peppers, olives *veg*

1 ¼-pound steamed Maine lobster *gf* (1 per person)

Steamed littlenecks, garlic, white wine, butter *gf*

Fresh gemelli pasta, garlic, parsley, lemon *veg*

roasted chicken breast, barbeque rub, Sweet Baby Ray's BBQ® *gf*

Corn on the cob *gf, v*

Sea salt roasted potatoes *gf, v*

Strawberry shortcake, peach cobbler

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

BOSTONIAN DINNER BUFFET 86.00

New England clam chowder, oyster crackers, dinner rolls and butter

Arugula and frisée salad, beets, toasted almonds, goat cheese, white balsamic vinaigrette *veg, gf*

Roasted Brussels sprout salad, golden raisins, slab bacon, shaved parm, citrus dressing *gf*

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

Dry-rubbed beef brisket, caramelized onions, wild mushrooms *gf*

Seared chicken breast, herbed polenta, sherry sauce *gf*

Broiled Atlantic cod, lemon and parsley

Thyme-scented new potatoes *gf, v*

Garlic pesto green beans cupcakes, whoopie pies

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

THE BACK BAY 89.00

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 *gf, v*

Lemon and leek potato salad, Yukon potatoes, citrus, herbs *veg, gf*

Ancient grain salad, dried cranberries, feta, kale *veg*

Seasonal roasted vegetables, brown butter, and herbs *veg, gf*

Mashed sweet potato, sea salt, Vermont cultured butter *veg, gf*

Herb-marinated chicken, cacciatore stew, wild mushrooms *gf*

Char-crusted flank steak, creamed spinach, port wine demi-glace *gf*

Atlantic swordfish, butter sauce, grilled lemons, fried capers *gf*

Pastry Chef's selection of desserts

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



FLAKY FILLED PASTRIES

Butter croissants *gluten, dairy, trace nuts*
 Almond-filled croissants *gluten, dairy, nuts*
(contains almonds)
 Apricot-filled croissants *gluten, dairy, trace nuts*
 Chocolate-filled croissants *gluten, dairy, trace nuts*
 Vanilla danish *gluten, dairy, trace nuts*
 Raspberry danish *gluten, dairy, trace nuts*
 Maple pecan lattice *gluten, dairy, nuts*
 Apple lattice *gluten, dairy, trace nuts*

MORNING BAKED MUFFINS

Blueberry muffin *gluten, dairy, trace nuts*
 Corn muffin *gluten, dairy, trace nuts*
 Lemon poppyseed muffin *gluten, dairy, trace nuts*
 Cranberry muffin *gluten, dairy, trace nuts*
 Raisin bran muffin *gluten, dairy, trace nuts*
 Apple spice muffin *gluten, dairy, trace nuts*
 Cranberry orange muffin *gf, dairy, trace nuts*

COFFEE BREAKS

Warm chocolate chip cookies *gluten, dairy, trace nuts*
 Boston Coffee Cake Company® coffee cake
gluten, dairy, nuts (contains walnuts)
 Pumpkin, sunflower seed and dark chocolate
 chip bread *gluten, dairy, and trace nuts*
 Banana bread *gluten, dairy, trace nuts*
 Lemon bars *gluten, dairy, trace nuts*
 Sticky buns *gluten, dairy, nuts (contains pecans)*
 Bakery fresh cupcakes *gluten, dairy, trace nuts*

NEW ENGLAND CLAMBAKE

Strawberry shortcake *gluten, dairy, trace nuts*
 Peach cobbler *gluten, dairy, trace nuts*

ITALIAN BUFFET

Limoncello® tiramisu *gluten, dairy, trace nuts*
 Mini cannoli *gluten, dairy, trace nuts*
 Espresso panna cotta *gf, dairy, trace nuts*

NEW ENGLAND BUFFET

Boston cream pie cupcakes *gluten, dairy, trace nuts*
 Whoopie pies *gluten, dairy, trace nuts*

VIENNESE DESSERT BUFFET

Vanilla bean éclairs *gluten, dairy, trace nuts*
 Fresh fruit tarts *gluten, dairy, trace nuts*
 Chocolate-dipped strawberries *gf, dairy, trace nuts*
 Red velvet cake bites *gluten, dairy, trace nuts*
 Seasonal cheesecake lollipops *gluten, dairy,*
trace nuts (can be made gf)
 Flourless chocolate cake bites *gf, dairy, trace nuts*
 French macaroons *gluten, dairy, nuts*
(contains almonds)
 Lemon meringue pie jars *gf, dairy, trace nuts*

HOT PLATED LUNCH DESSERTS:

Chocolate pot de crème tart
 Dark chocolate custard, black cocoa shell, whipped
 cream *gluten, dairy, trace nuts*
 Triple chocolate tower
 White, milk, and dark chocolate mousse, devil's food
 cake, ganache, berry sauce *gluten, dairy, trace nuts*
 Caramel apple cheesecake
 Salted caramel cheese cake, green apple coulis,
 sugar cookie crumbs *gluten, dairy, trace nuts (can be*
made gf)
 Clementine meringue tart
 Sugar cookie crust, clementine curd, toasted
 meringue, berry sauce *gluten, dairy, trace nuts*
 Chocolate cake *gf, v*
 Dark chocolate cake, seasonal berries *gf, v, no dairy,*
trace nuts

DESSERTS INCLUDED WITH DINNER

Triple chocolate tower
 White, dark and milk chocolate mousse, devil's food
 cake, ganache, berry sauce *gluten, dairy, trace nuts*
 Maple sweet potato tart
 Buttery brown sugared sweet potatoes, cornflake
 and pecan crust, cranberry reduction *gluten, dairy,*
nuts (contains pecans)
 Chocolate coconut torte
 Dark chocolate cake, toasted coconut bavarian,
 caramel sauce *gluten, dairy, trace nuts*
 Strawberry bavarian tart
 Sugar cookie crust, strawberry bavarian, vanilla
 cream *gluten, dairy, trace nuts*
 Vanilla bean cheesecake
 Brown butter cookie crumbs, blueberry compote
gluten, dairy, trace nuts (can be made gf)
 Chocolate cake *gf, v*
 Dark chocolate cake, seasonal berries *gf, v,*
no dairy, trace nuts



Five hours maximum service.
 Bartender fee \$150.
 One bartender required for every 100 guests.

PREMIUM BRANDS

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whisky, Dewar's White Label Scotch, Cruzan Aged Light Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Especial Tequila Gold

Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, California

Budweiser, Bud Light, Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer, O'Doul's

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

First hour **19.00**

Second hour **13.00**

Additional hours **10.00**

TOP-SHELF

Absolut Vodka, Tanqueray Dry Gin, Johnnie Walker Red Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whisky, 1800 Silver Tequila, Courvoisier Cognac VS

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, California

Budweiser, Bud Light, Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer, O'Doul's

Soft drinks, bottled water bottled fruit juices and iced teas

First hour **21.00**

Second hour **15.00**

Additional hours **11.00**

Five hours maximum service.
 Bartender fee \$150.
 One bartender required for every 100 guests.

PREMIUM BRANDS

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whisky, Dewar's White Label Scotch, Cruzan Aged Light Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Especial Tequila Gold **11.00**

Martinis **13.00**

Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, California **11.00**

Budweiser, Bud Light, O'Doul's N/A **8.00**

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer **9.00**

Soft drinks, mineral water **5.50**

Bottled fruit juices and iced teas **5.50**

TOP-SHELF

Absolut Vodka, Tanqueray Dry Gin, Johnnie Walker Red Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whisky, 1800 Silver Tequila, Courvoisier Cognac VS **12.00**

Martinis **14.00**

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, California **12.00**

Budweiser, Bud Light, O'Doul's **8.00**

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer **9.00**

Soft drinks, mineral water **5.50**

Bottled fruit juices and iced teas **5.50**

Five hours maximum service.
Bartender fee \$150.
One bartender required for every 100 guests.

MIXED DRINKS**PREMIUM BRANDS 12.00**

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whisky, Dewar's White Label Scotch, Cruzan Aged Light Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Especial Tequila Gold

TOP-SHELF BRANDS 13.00

Absolut Vodka, Tanqueray Dry Gin, Johnnie Walker Red Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whisky, 1800 Silver Tequila, Courvoisier Cognac VS

WINE**PREMIUM BRANDS 12.00**

Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, California

TOP-SHELF 13.00

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, California

BEER**PREMIUM BRANDS 8.00**

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

CRAFTED 9.00

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer

MARTINIS & MANHATTANS ADD 4.00 UP CHARGE**ON THE ROCKS ADD 2.00 CHARGE****SOFT DRINKS, MINERAL WATERS 6.00****BOTTLED FRUIT JUICES AND ICED TEAS 6.00****INCLUDED FEES ON CASH BARS:**

Cash bar prices include 7% state sales tax, 15% service charge, which is distributed in its entirety to waitstaff and bartenders and a taxable 10% administrative fee, which is not a tip, gratuity or service charge for any employee.

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.

SPARKLING WINE

Freixenet Cava, Blanc de Blancs, Brut, Spain 48.00

La Marca, Prosecco, Extra Dry, Veneto, Italy 58.00

Mumm Napa, Brut, "Prestige," Napa Valley, California 75.00

WHITE**LIGHT TO MEDIUM INTENSITY**

Magnolia Grove, Pinot Grigio, Chateau St Jean, California 44.00

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington 52.00

Casa Smith, Pinot Grigio, ViNO, Ancient Lakes, Washington 57.00

Clos du Bois, Pinot Grigio, Sonoma, California 52.00

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand 56.00

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand 60.00

MEDIUM TO FULL INTENSITY

Magnolia Grove Chardonnay, Chateau St. Jean, California 44.00

Clos du Bois, Chardonnay, Sonoma, California 52.00

J. Lohr Estates Chardonnay, "Riverstone," Arroyo Seco, Monterey, California 61.00

Sonoma-Cutrer, Chardonnay, "Russian River Ranches," Sonoma, California 65.00

RED**LIGHT TO MEDIUM INTENSITY**

Magnolia Grove, Rose, Chateau St. Jean, California 44.00

Magnolia Grove, Merlot, Chateau St. Jean, California 44.00

Clos du Bois, Pinot Noir, Sonoma, California 52.00

Clos du Bois, Merlot, Sonoma, California 52.00

Line 39, Pinot Noir, California 54.00

J. Lohr Estates, Merlot, "Los Osos," Paso Robles, California 56.00

MEDIUM TO FULL INTENSITY

Magnolia Grove, Cabernet Sauvignon, Chateau St Jean, California 44.00

Avalon, Cabernet Sauvignon, California 50.00

Clos du Bois, Cabernet Sauvignon, Sonoma, California 52.00

Alamos, Malbec, Mendoza, Argentina 52.00

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California 71.00

Minimum of 10 guests required.
Maximum of 25 guests required.

PACKAGE 1 72.00
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 warm chocolate chip cookies
Soft pretzel bites, Sam Adams cheese fondue

PACKAGE 2 121.00
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

POPULAR PACKAGES

MEETING ROOM PROJECTOR PACKAGE 700.00

Audiovisual cable lot
LCD projector
Projection stand
Tripod screen

PROJECTION SUPPORT PACKAGE 195.00

Audiovisual cable lot
Projection stand
Tripod screen

PODIUM MICROPHONE PACKAGE - HOUSE SOUND 280.00

Podium microphone
Meeting room house sound
4-channel mixer

WIRELESS MICROPHONE PACKAGE 400.00

Wireless handheld or lavalier microphone
Meeting room house sound
4-channel mixer

POST-IT FLIP CHART PACKAGE 95.00

Flip chart easel
Post-It flip chart pad
Markers

POPULAR COMPONENTS

Laptop computer 240.00
Powered speaker 120.00
Wired microphone 70.00
Wireless microphone 210.00
4-channel mixer 75.00
12-channel mixer 155.00
40" LCD monitor 435.00
55" LCD monitor 725.00

STANDARD LABOR RATES

Setup/strike 90.00 AN HOUR
Event operation 105.00 AN HOUR

Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation.

All PSAV solutions may be subject to our property's standard service fee. Above prices do not reflect labor charges, which may apply.

All rates are subject to applicable sales tax.

For more information, contact PSAV representative Steve Flynn at 617.587.5164 or visit us at: psav.com/marriottbostoncopleyplace.

Patching audio equipment into the house sound system is prohibited unless done by a PSAV technician.

All prices listed are per room per day. Any equipment or technician canceled within 24 hours of a function's start time will be billed at full price.

