

# Events



61 Exeter Street at Boylston | Boston, MA 02116 | [lenoxhotel.com](http://lenoxhotel.com) | 617.536.5300



rev. 12.18.24

# BREAKFAST BUFFETS

## **THE CONTINENTAL BREAKFAST** \$40 per person

- Sliced fruits and melons with seasonal berries
- Individual Vermont Greek yogurts
- Just baked butter croissants
- Maine blueberry muffins
- Everything and plain bagels, toasting station, cream cheese, strawberry jam and Vermont butter
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

## **THE CRUNCHY BREAKFAST** \$44 per person

- House made nut granola, Greek yogurt and fresh berries parfait
- Slow cooked steel cut oatmeal with Cape cranberries, candy walnuts, brown sugar, clover honey, chilled milk and toasted coconut
- Granola bars
- Fresh fruit skewers
- Whole seasonal hand fruits
- Individual chilled smoothies
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

## **THE EAST RING ROAD BREAKFAST** \$50 per person

- Sliced fruits and melons with seasonal berries
- Just baked butter croissants
- Maine blueberry muffins
- Fresh baked multi grain and sourdough breads with strawberry jam and Vermont butter
- Scrambled farm eggs, baby heirloom tomatoes, fresh herbs
- Smoked bacon and maple pork sausage
- Crispy breakfast potatoes, sweet peppers and onions and seasoned sea salt
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

## **SWEENEY'S BREAKFAST** \$45 per person

- Toasting station with whole grain bread and sourdough, along with Kerrygold butter, strawberry jam and clover honey
- Sliced fruits and melons with seasonal berries
- Maple glazed Irish rashers and cast iron roasted Irish bangers
- Irish ham, Dubliner cheddar and farm egg tart
- Crispy O'Brien potatoes with sweet peppers and onions
- Herb roasted button mushrooms
- Baked beans
- Oven dried tomatoes
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas
- Add Irish coffees and bloody mary's \$15 per person

## **SOUTH OF THE BORDER BREAKFAST** \$44 per person

- Chipotle stewed pork carnitas
- Cilantro rice and beans
- Warm corn and flour tortillas
- Scrambled farm eggs, cotija cheese, cilantro, jalapeños and served with guacamole, pico de gallo, salsa roja, aged white cheddar, fresh limes
- Crispy breakfast potatoes, sweet peppers and onions and seasoned sea salt
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# BREAKFAST BUFFETS

## **THE BACK BAY BRUNCH** \$58 per person

- Hickory smoked salmon, vine ripe tomato, leaf lettuce, capers, red onion, hard cooked farm eggs, lemon
- Everything and plain bagels, toasting station, cream cheese, strawberry jam and Vermont butter
- Buttermilk pancakes with Vermont butter and Maine blueberries
- Sliced fruits and melons with seasonal berries
- Just baked butter croissants
- Maine blueberry muffins
- Poached farm eggs, country ham, lemon chive hollandaise, English muffin “benedict”
- Smoked bacon and maple pork sausage
- Crispy breakfast potatoes, sweet peppers and onions and seasoned sea salt
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas
- Add Irish coffees and bloody mary’s \$15 per person

## **THE LENOX GRAB & GO** \$40 per person

- Whole seasonal hand fruits
- Individual Vermont Greek yogurt
- Individual chilled smoothies
- Granola bars
- Just baked butter croissants
- Maine blueberry muffins
- Individual orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas
- Bottled waters

## **BREAKFAST HAND HELDS** \$44 per person

- Toasted everything bagel, whipped herb cream cheese, vine-ripe tomato, avocado, fried farm egg
- English muffin, fried farm egg, Vermont cheddar, bacon
- Butter croissant, vine ripe tomato, sausage and fried farm egg
- Crispy tater tots with Duxbury sea salt
- Seasonal fruit skewers
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# BREAKFAST BUFFET ADDITIONS

## A LA CARTE BREAKFAST ITEMS priced per person

- Strawberry glazed “pop tarts” \$7
- Leek and gruyere quiche tart \$10
- Irish bacon, farm egg and Dubliner cheddar tart \$10
- Homemade nut granola, Greek yogurt, fresh berries parfait \$10
- Whole seasonal hand fruits \$7
- Individual Vermont Greek yogurts \$5
- Seasonal fruit and berry platter \$9
- Slow cooked steel cut oatmeal with Cape cranberries, candy walnuts, brown sugar, clover honey, chilled milk and toasted coconut \$8
- Griddled chicken breakfast sausage \$8
- Chocolate brioche french toast, Nutella, toasted hazelnuts, caramelized bananas, Vermont maple syrup and whipped honey butter \$15
- Hickory smoked salmon, vine ripe tomato, leaf lettuce, capers, red onion, hard cooked farm eggs, lemon \$15
- Crispy smoked bacon \$8
- Maple glazed Irish rashers and bangers \$12
- Assorted individual dry cereals with your choice of milk
- Everything and plain bagels, toasting station, cream cheese, strawberry jam and Vermont butter \$8
- Fresh baked multigrain and sourdough breads with strawberry jam and Vermont butter \$7
- Freshly brewed espresso, charged on consumption at \$6 per cup
- Gourmet coffee station \$10
  - Array of seasonal flavored syrups to enhance your hot tea or coffee
  - Freshly ground cinnamon, nutmeg & cocoa powder
  - House ground iced & hot coffee
  - Assorted flavorful Mem teas

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# SPECIALTY BREAKS

All breaks are based on a minimum of 10 guests & must be ordered based on the full guarantee.

## AM BREAK OPTIONS

### **THE STRAWBERRY PATCH** \$25 per person

- House made strawberry, banana, agave and mango smoothie
- Strawberry "pop tarts"
- Strawberry skewers
- Petite strawberry croissants
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

### **AVOCADO TOAST DIY** \$19 per person

- Just baked sourdough, toasting station, crushed avocado, pickled red onion, chopped hard farm eggs, chopped smoked bacon, heirloom tomato pico de gallo, local feta cheese, sprouted greens
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

### **THE HEALTHY NUT** \$24 per person

- Assorted granola bars
- Individual smoothies
- Buttery croissants filled with Nutella, banana and toasted hazelnuts
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

## PM BREAK OPTIONS

### **THE ASIAN FOOD STALL** \$25 per person

- Steamed hand made pork and ginger dumplings along with soy ginger jus
- Crisp tempura shrimp skewers, togarashi, spicy kewpie
- Korean chicken sliders, kimchi aioli, gochujang slaw

### **THE DOUGH MAN** \$19 per person

- Just baked chocolate chip cookies
- Salted caramel brownies
- Double chocolate malted milkshakes

### **THE BEER HALL** \$19 per person

- Warm house potato chips with ranch herb dip
- Warm sea salt pretzels with beer cheese
- Smartfood popcorn
- Spiced nuts
- Add selection of local beers \$10 on consumption

### **SCHOOL HOUSE ROCK** \$22 per person

- Grilled Nutella and banana sandwiches
- Strawberry "pop tarts"
- Triple chocolate cookies
- Chilled chocolate and whole milks

### **THE ICE CREAM SUNDAE BAR** \$26 per person, minimum 45 people

- Make your own sundae with a selection of 6 of your Ben and Jerry's favorites and let your guests top with fresh whipped cream, hot fudge and your choice of 5 dry toppings
- Station includes chef to scoop ice cream for your guests

### **GOURMET COFFEE STATION** \$10 per person

- Array of seasonal flavored syrups to enhance your hot tea or coffee
- Freshly ground cinnamon, nutmeg & cocoa powder
- House ground iced & hot coffee
- Assorted flavorful Mem teas

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# PLATED LUNCHEONS

The highest price entrée prevails with more than 1 entrée choice  
Served with hot ciabatta rolls, Duxbury sea salt and Vermont butter

## APPETIZER select one

- Maplebrook farm mozzarella and heirloom tomato "caprese" with aged balsamic caviar, basil sprouts, evoo, sea salt
- Hearts of romaine Caesar with shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing
- Baby iceberg wedge with Great Hill Dairy blue cheese, smoked bacon, pickled red onion, baby heirloom tomatoes, blue cheese dressing
- Organic baby greens with fresh herb vinaigrette, local goat cheese, cucumber, radish, shaved fennel, baby carrots
- New England clam chowder with grilled sourdough, Cape littleneck clams, smoked bacon, celery root
- Roasted tomato potage with aged cheddar toast, crispy basil

## ENTRÉES select one

All entrée counts are required in advance.

Maximum selection of two entrées and a vegetarian offering

- Tamari soaked east coast salmon with yuzu jasmine rice, baby bok choy, shitake mushrooms, carrot ginger jus \$58
- Tarragon grilled Block Island swordfish with creamy caramelized leek polenta, roasted corn and tomato succotash \$60
- Garlicky jumbo shrimp and free range chicken duet with whipped Maine potatoes, charred broccolini, king oyster mushrooms, chive oil \$65
- Maple and chili glazed free range chicken with butternut squash, king oyster mushroom, french beans, green apple, poultry jus \$61
- Hand cut fresh pasta bolognese with heritage pork, shaved grana padano, basil, San Marzano tomato ragout \$58
- Petite NY sirloin with exotic mushrooms, whipped Maine potatoes, asparagus, red wine jus \$70

## ENTRÉES continued

- Spice roasted cauliflower steak with golden raisins, grapes, roasted pepper hummus \$58
- Potato gnocchi & oyster mushrooms with butternut jus, crispy sage roasted delicata squash \$58
- Hand made baby spinach & ricotta ravioli with basil pesto crema, local goat cheese polenta, roasted garlic broccolini \$58

## SWEETS select one

- Platters of just baked chocolate chip cookies with Duxbury sea salt served family style
- Seasonal fresh fruit tart with coulis, mint
- Tiramisu with chocolate espresso soil
- Fresh fruits, berries and citrus with clover honey yogurt
- Caramel pastry with spiced dulce de leche, fresh raspberry, coulis

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# LUNCH BUFFETS

## **THE NEW ENGLANDER** \$70 per person

- Just baked sourdough rolls with Duxbury sea salt and Vermont butter
- New England clam chowder with grilled toast
- Baby iceberg wedge with Great Hill Dairy blue cheese, smoked bacon, pickled red onion, baby heirloom tomatoes, blue cheese dressing
- Green cabbage, local apple, Cape cranberry and walnut slaw
- Block Island swordfish with creamy caramelized leek polenta, broccolini, baby tomato confit
- Old Bay roasted chicken with whipped Maine potatoes, local mushroom madeira jus
- Hand cut pasta with roasted local roots, baby kale, parsnip broth
- Macintosh apple crisp with organic oats, cinnamon chantilly

## **HANOVER STREET** \$62 per person

- Warm onion and rosemary focaccia with olive oil and aged balsamic vinegar
- Vegetable minestrone soup
- Chopped hearts of romaine Caesar with shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing
- Maplebrook Farm mozzarella and heirloom tomato “caprese”, aged balsamic caviar, basil sprouts, evoo, sea salt
- Hand cut fresh pasta bolognese, heritage pork, San Marzano tomato ragout
- Pesto roasted chicken with goat cheese polenta and roasted garlic broccolini
- Hand breaded eggplant parmesan, oven roasted tomatoes, crispy basil
- Petite tiramisu and cannolis

## **TASTE OF LATIN AMERICA** \$60 per person

- Tortilla soup
- Greens with cotija cheese, crispy tortillas, charred corn, tomatoes, jalapeños, cucumbers, black beans, cilantro dressing
- Mexican fruit salad with chili lime
- Spanish rice and beans
- Pulled chicken enchiladas with tomatillo salsa, queso
- DIY chipotle pork tacos with caramelized sweet peppers and onions, flour and corn tortillas, pico de gallo, salsa picante, guacamole, shredded cheddar
- Cinnamon sugar rolled churros with house made dulce de leche

## **THE SANDWICH SHOP** \$64 per person

- Maine potato salad
- Organic greens tossed with shaved vegetables, baby heirloom tomatoes, aged balsamic vinaigrette
- Roasted tomato soup with Vermont cheddar croutons
- House roasted turkey b.l.a.t with smoked bacon, herb mayo, avocado, vine ripe tomato, fresh baked multigrain
- Shaved slow roasted Pineland Farms all natural beef with oven roasted sweet onion bbq, brioche roll
- Shaved house roasted turkey wrap with organic greens, vine ripe tomato, ranch aioli, Cabot american cheese, tortilla
- Roasted vegetable ciabatta with cured olives, creamy hummus, local goat cheese, green goddess aioli
- Individual bags of chips
- Just baked chocolate chip cookies with Duxbury sea salt
- Add petite Maine lobster salad rolls, buttery brioche, lemon celery aioli additional \$18 per person

## **THE LENOX SALAD BAR** \$64 per person

- Just baked ciabatta rolls with Duxbury sea salt and Vermont butter
- Roasted tomato soup with Vermont cheddar croutons
- Hand carved skirt steak chimichurri
- Cast iron blackened free range chicken
- East coast salmon adobo
- Korean bbq tofu
- Steamed jasmine rice
- Curry scented mirepoix couscous
- Chopped romaine hearts with baby arugula
- Baby heirloom tomatoes with cucumber, pickled red onion, olives, tamari glazed shitake mushrooms
- Goat cheese, feta cheese, Great Hill blue cheese
- Herb ranch with aged balsamic dressing, spicy chili soy dressing
- Fresh fruit salad
- Add hand carved Pineland Farms filet mignon additional \$19 per person

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# PASSED HORS D'OEUVRES

Maximum of 90 minutes continuous service time & a minimum of 20 people

Select 5 for \$40 per person

Each additional piece available for \$8 each per person

## FROM THE GARDEN

- Sheep's milk cheese crostini with quince jam, olive oil almond crumble
- Roasted mushroom toast with herb whipped goat cheese, pickled shallots
- Crispy fried artichokes with roasted pepper hummus
- Twice baked baby potatoes with Vermont cheddar, smoked bacon, chipotle crema
- Truffle scented mac n cheese fritter with black pepper parmesan aioli
- Cherry tomato confit crostini with New England brie, basil aioli

## FROM THE FARM

- Pork belly adobo skewer with banana ketchup, crunchy chili oil
- Guinness shortrib sando with Dubliner cheddar, horseradish
- Philly steak and cheese rolls with tabasco ketchup
- Ginger pork dumplings with soy hoisin
- Blackened beef tenderloin croustade with creole aioli
- Hand breaded crispy chicken with ranch aioli
- Lemongrass chicken satay with peanut coconut sauce

## FROM THE SEA

- Crispy shrimp tempura with togarashi, spicy kewpie
- Jumbo shrimp shooter with house cocktail, lemon
- Chili seared yellowfin tuna with tobiko, sushi rice
- Hickory smoked salmon canape with organic salmon caviar, crème fraiche and chive
- Maine lobster "roll" spoon with buttery brioche crumbs, lemon aioli, celery sprouts
- Georges Bank scallops & smoked bacon with Republic of Vermont maple syrup
- Yellowfin tuna taco with fresno chiles, cilantro crema

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.



# RECEPTION DISPLAYS

Maximum of 90 minutes continuous service time & a minimum of 20 people

## **FARMHOUSE CHEESES** \$24 per person

- Artisan cheese from far and near – a seasonal selection of hard, soft, aged and fresh cheeses along with clover honey, quince, fig jam, grapes, candy walnuts, crisps and crostini

## **CURED MEATS AND SAUSAGE CHARCUTERIE** \$24 per person

- Selection of prosciutto di parma, coppa, mortadella, salami, Portuguese chorizo and spicy soppressata along with grain mustard, cornichon, cured olives, crisps and crostini

## **THE FRY GUY** \$18 per person

- Sweet potato waffle fries
- Pub fries
- Hand cut house chips
- Tater tots
- Served with ranch powder and ranch dressing, truffle and parmesan, spicy mayo, ketchup, herb aioli, bbq powder and sauce

## **THE PIZZA OVEN** \$25 per person

- Brick oven cooked pizzas, cut reception style
- Maple Brook Farm mozzarella with oven roasted tomato, basil, shaved grana padano margherita
- Spicy honey pepperoni
- Mexican street corn, jalapeño, cotija cheese, tajin crema

## **SLIDERS** \$28 per person, select two

- Wagyu beef with Great Hill Dairy blue, special sauce, brioche
- Korean bbq chicken thigh with kimchi slaw
- Chipotle pulled pork with pickles
- Balsamic portobello, local goat cheese, roasted pepper hummus
- Served with pub fries and house made ranch chips

## **THE CHICKEN COOP** \$26 per person

- Dry rubbed free range wings and hand breaded chicken tenders along with buffalo, herb ranch, Korean bbq, soy honey, mango ghost pepper, bbq, chip shop curry, honey mustard
- Celery and baby carrots

## **THE NEW ENGLAND RAW BAR** \$41 per person

- Local Cape oysters on ice
- Snow crab cocktail claws
- Jumbo poached gulf shrimp
- 1/2 Maine lobster tail
- Lemon and garlic poached Cape littleneck clams
- Presented on ice with house cocktail, shallot mignonette, horseradish, hot sauce, citrus

## **FEAST OF ST. ANTHONY** \$33 per person

- Tender meatballs in pomodoro with shaved grana padano
- Roasted tomato & basil bruschetta with balsamic caviar
- Caesar salad cups with crispy parmesan tuile, torn croutons
- Potato gnocchi alfredo with white balsamic roasted mushrooms, aged provolone

## **DO IT YOURSELF TACOS** \$29 per person

- Corn and flour tortillas
- Cilantro lime pulled chicken thighs
- Sliced chimichuri grilled skirt steak
- Tajin grilled chopped squashes, onions, and mushrooms
- Served with iceberg, pico de gallo, spanish rice, black beans, Vermont cheddar, jalapeño, guacamole, salsa picante, lime

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# RECEPTION DISPLAYS

Maximum of 90 minutes continuous service time & a minimum of 20 people

## **MEZZA** \$25 per person

- Creamy tahini hummus with baby tomatoes, crispy chickpeas, garlic confit
- Cumin scented pita chips
- Grilled vegetables
- Tzatziki
- Tomato, lemon, mint and cucumber salad
- Tabbouleh
- Citrus marinated cured olives
- Basil, pinenuts, virgin olive oil tossed local feta cheese

## **HAND ROLLED CHINATOWN**

### **DIM SUM & DUMPLINGS** \$29 per person

- Ginger pork shumai, shrimp har gow, mushroom dumplings, chicken sesame shumai, all presented in bamboo steamers along with:
- Crunchy chili aioli
- Chili garlic kewpie
- Soy ginger
- Salted edamame

## **AUTHENTIC SUSHI &**

### **SASHIMI STATION** \$55 per person, minimum of 30 people

- Traditional and modern hand sashimi, gunken, temaki, nigiri, maki and vegetable rolls
- Served with aged soy, wasabi, pickled ginger
- Add an authentic sushi chef preparing in your function room \$500

## **CHEF CARVING STATIONS**

(1) Chef required for every 50 guests at \$250 each

- Apple brined organic turkey breast, sage gravy, Cape cranberry sauce, warm buttery brioche rolls, mushroom sausage dressing \$30 per person
- Shallot thyme roasted whole Pineland Farms beef tenderloin, horseradish crema, red wine jus, just baked ciabatta rolls \$40 per person
- Tarragon panko crusted east coast salmon filet, black olive tomato relish, grilled sourdough \$35 per person
- Bone in Virginia ham, clover honey mustard, soft pretzels \$30 per person
- Slow roasted salt crusted prime rib of all natural beef with popovers, roasting jus \$45 per person

## **CHEF CARVING ACCOMPANIMENTS**

\$12 each, per person

Maximum selection of (2)

- Roasted asparagus with citrus zest, sea salt
- Thyme roasted baby vegetables
- Garlicky olive oil roasted baby potatoes
- Whipped Maine potatoes
- Hand cut artisan mac n cheese
- Potato gnocchi tossed in basil marinara
- Steamed jasmine rice mirepoix
- Grilled broccolini with shallots, garlic and shaved parmesan
- Roasted local roots

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# DESSERTS

Maximum of 90 minutes continuous service time & a minimum of 20 people.

## **THE ICE CREAM SUNDAE BAR** \$26 per person, minimum of 45 people

- Make your own sundae with a selection of 6 of your Ben and Jerry's favorites and let your guests top with fresh whipped cream, hot fudge and your choice of 5 dry toppings
- Station includes chef to scoop ice cream for your guests

## **ASSORTED PETITE CUPCAKES** \$16 per person, minimum 25 people

- Strawberry
- Dulce de leche
- Vanilla
- Chocolate

## **THE LENOX GRAND DESSERT TABLE** \$29 per person

- Ricotta cannolis with chocolate and pistachio
- Assorted petite french pastries
- Mini lemon, apple and raspberry tartlettes
- French almond macarons
- Just baked chocolate chip cookies with Duxbury sea salt

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# PLATED DINNERS

The highest price entrée prevails with more than 1 entrée choice  
Served with hot ciabatta rolls, Duxbury sea salt and Vermont butter

## APPETIZER select one

- Maplebrook Farm mozzarella and heirloom tomato “caprese” with aged balsamic caviar, basil sprouts, evoo, sea salt
- Local butternut squash and mascarpone ravioli, amaretti crumb, parmesan charred corn crema, crispy sage
- Curry chickpea and Narragansett feta salad, creamy hummus, cured olives, chiffonade romaine hearts, naan croutons
- New England clam chowder with grilled sourdough, Cape littleneck clams, smoked bacon, celery root
- Roasted tomato potage with aged cheddar toast, crispy basil
- Chilled cajun roasted shrimp salad, Boston lettuce, shaved cucumber, baby tomatoes, chili garlic aioli

## ENTRÉES select one

All entrée counts are required in advance.

Maximum selection of two entrées and a vegetarian offering

- Tamari soaked east coast salmon with yuzu jasmine rice, baby bok choy, shitake mushrooms, carrot ginger jus \$78
- Maple and chili glazed free range chicken with butternut squash, king oyster mushroom, french beans, green apple, poultry jus \$75
- Hand cut fresh pasta bolognese with heritage pork, shaved grana padano, basil, San Marzano tomato ragu \$75
- 10 oz. center cut NY sirloin with exotic mushrooms, whipped Maine potatoes, asparagus, red wine jus \$90
- Potato gnocchi & oyster mushrooms with butternut jus, crispy sage roasted delicata squash \$75
- Hand made baby spinach & ricotta ravioli with basil pesto crema, local goat cheese polenta, roasted garlic broccolini \$75

## ENTRÉES continued

- Spice roasted cauliflower steak with golden raisins, grapes, roasted pepper “hummus” \$75
- Shallot thyme roasted filet mignon with herb roasted fingerling potatoes, delicata squash, garlicky broccolini, red wine jus \$95
- Maine lobster tail and petite filet mignon with lemon tarragon butter, red wine jus, whipped Maine potatoes, baby carrots and roasted asparagus market price

## SWEETS select one

- Platters of just baked chocolate chip cookies with Duxbury sea salt, served family style
- Ricotta cheesecake with macerated strawberries, graham crumbs
- Seasonal fresh fruit tart with coulis, mint
- Tiramisu with chocolate espresso soil
- Fresh fruits, berries and citrus with clover honey yogurt
- Flourless chocolate fondant cake with brandy-soaked cherry coulis
- Caramel pastry with spiced dulce de leche, fresh raspberry coulis

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# DINNER BUFFETS

## **CAPE COD COASTAL** \$85 per person

- Warm brioche rolls
- New England clam chowder
- Baby gem salad with shaved vegetables, aged sherry vinaigrette
- Mixed organic greens, Cape cranberries, toasted walnuts, local goat cheese, lemon vinaigrette
- Cracker crusted George's Bank haddock, vegetable jasmine rice pilaf, charred lemon
- Old Bay roasted chicken with roasted fingerling potatoes, asparagus, mushroom madeira jus
- Potato gnocchi and oyster mushrooms, butternut jus, crispy sage, roasted delicata squash
- Fresh fruit and lemon meringue tarts

## **TASTE OF THE NORTH END** \$85 per person

- Warm onion and rosemary focaccia with olive oil and aged balsamic vinegar
- Italian wedding soup
- Chopped hearts of romaine Caesar with shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing
- Maplebrook Farm mozzarella and heirloom tomato "caprese" with aged balsamic caviar, basil sprouts, evoo, sea salt
- Potato gnocchi and oyster mushrooms, butternut jus, crispy sage, roasted delicata squash
- Slow cooked all natural beef meatballs with Sunday gravy, shaved grana padano
- Pesto roasted chicken with goat cheese polenta, roasted garlic broccolini
- Petite tiramisu and cannolis

## **THE LENOX GRAND BUFFET** \$95 per person, minimum 25 people

- Maine lobster bisque with cognac
- Maplebrook Farm mozzarella and heirloom tomato "caprese" with aged balsamic caviar, basil sprouts, evoo, sea salt
- Chopped hearts of romaine Caesar with shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing
- Tarragon roasted Block Island swordfish with Maine lobster risotto
- Petite filet mignon with red wine jus, asparagus and creamy whipped potatoes
- Hand made pasta with roasted local roots, baby spinach, and Ipswich goat cheese
- Ricotta cannolis with chocolate and pistachio
- Mini lemon, apple and raspberry tartlettes
- French almond macarons
- Just baked chocolate chip cookies with Duxbury sea salt

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# BAR SERVICES

## OPTION ONE

All bar services require 1 bartender per 75 guests at \$200 per bartender.  
Choose between house brand cocktails or premium cocktails.  
Charged per drink – cash or by consumption

house brand cocktails \$14

bacardi rum | captain morgan rum | beefeater gin |  
jim beam bourbon whiskey | tito's handmade vodka |  
hornitos tequila | dewar's scotch

premium cocktails \$16

ketel one | bombay sapphire | bacardi | jack daniels | crown royal |  
makers mark | johnnie walker black | patron silver | hennessey vsop

cordials \$12

amaretto disaronno | bailey's | sambuca romana | grand marnier |  
kahlua

house wines \$14

prosecco | sauvignon blanc | pinot grigio | pinot noir | cabernet  
- bottle list available upon request

domestic beers \$8

samuel adams lager | idle hands ipa | budweiser | bud light

craft beers & seltzer \$10

allagash white | corona | downeast cider | high noon vodka soda seltzer |  
mighty squirrel cloud candy ipa | night shift whirlpool pale ale |  
widowmaker blue comet

non-alcoholic \$5

fruit juices | soft drinks | mineral water

## OPTION TWO

Packaged, flat fee bars

All bar services require 1 bartender per 75 guests at \$150 per bartender.  
Package bars are priced per person, exclusive of tax & gratuity.

house beer & wine only

first hour \$28  
each additional hour \$18

house liquor, beer & wine

first hour \$32  
each additional hour \$20

premium liquor, beer & wine

first hour \$36  
each additional hour \$22

wine list available upon request

## THE LENOX HOTEL SPECIALTY BARS

signature add-ons for your standard lenox bar

brunch beverages \$12 per drink

bartender to prepare your favorite morning beverages

classic bloody mary's, mimosas, bellinis & coffee drinks available upon request



For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# AUDIO VISUAL INFORMATION

## AUDIO/VISUAL PROJECTORS

optoma GT5600 ultra short throw projector, 3000 lumens  
includes 120" skirted screen, projector, necessary cords \$500

projection screen only \$100  
client to provide their own projector

70" plasma screen tv \$500

## AUDIO EQUIPMENT

full audio & video recording available

sound system package \$250  
includes house sound, 4-channel mixer and all necessary cords

podium with microphone \$200\*

wireless handheld microphone \$175\*

wireless lavalier microphone \$175\*  
clip on with pack

laptop \$200

portable speaker \$200  
additional \$175 for wireless microphone

polycom conference telephone \$200

\* requires sound system package rental

## ACCESSORIES

wireless mouse/presentation device \$50

easel with self adhesive pad & assorted markers \$55

white board with dry-erase markers \$55

outlet power strip/extension cords \$25

powered laptop speakers \$50

podium \$50

## VIDEO CONFERENCING PACKAGE

only offered for groups of 25 people or less  
includes all equipment of tabletop microphones, HD camera, large flatscreen television, laptop computer, necessary cabling, professional labor of setup, testing, and on-site support during your event

\$750/day

## LABOR FOR AV TECHNICIAN

operator \$85/hour

5 hour minimum

Please speak with your conference services manager should you need additional equipment or services.

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.

# PARKING OPTIONS

## VALET

The Lenox Hotel  
617.536.5300  
Entrance at 61 Exeter Street

day/event rate \$45  
0 – 10 hours, out by 2am\*

dining rate \$45  
0 – 3 hours with validation from one of: City Table, The Irving or Sweeney's\*

overnight rate \$70 per night  
until 5pm the day of checkout\*\*

\* oversized vehicles are accepted for day parking by The Lenox Hotel valet, subject to availability, \$70 per vehicle

\*\* oversized vehicles are accepted for overnight parking by The Lenox Hotel valet for an additional per night, subject to availability, \$140 per vehicle

## SELF-PARK

Copley Place Parking Garage  
Entrance at 100 Huntington Avenue clearance 6'9"  
617.262.6600

0 – 1 hours \$12  
1 – 1.5 hours \$20  
1.5 – 2 hours \$25  
2 – 10 hours \$40 10  
10– 24 hours \$42

Prudential Center Parking Garage  
Entrance at 85 Exeter Street clearance 6'0"  
617.236.3060

0 – 1 hour \$14  
1 – 1.5 hours \$23  
1.5 – 2 hours \$33  
2 – 24 hours \$45

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 5% admin fees.