

# CATERING MENU



CROWNE PLAZA BOSTON-WOBURN  
15 MIDDLESEX CANAL PARK  
WOBURN, MA 01801  
P.781-935-8760 F.781-933-0491

# BREAKFAST

## Morning Break

<b>Morning Coffee Break</b>	<b>\$11.95</b>
Assorted Danish and Muffins Sweet Butter & Preserves Freshly Brewed Coffee, Tea & Decaffeinated Coffee	
<b>The Continental</b>	<b>\$13.95</b>
Assorted Chilled Juices Individual Yogurts with Granola Assorted Danish and Muffins Sweet Butter & Preserves Freshly Brewed Coffee, Tea & Decaffeinated Coffee	
<b>Coffee Station</b>	<b>\$3.25</b>
Freshly Brewed Coffee, Tea & Decaffeinated Coffee	

## Enhancements

<b>Assorted Danish &amp; Muffins</b>	<b>\$32.00 per dozen</b>
<b>Bagels with Cream Cheese</b>	<b>\$38.00 per dozen</b>
<b>Assorted Individual Yogurt</b>	<b>\$3.25 per person</b>
<b>Whole Fresh Fruit</b>	<b>\$1.95 each</b>
<b>Fresh Seasonal Fruit Salad</b>	<b>\$4.00 per person</b>
<b>Freshly Brewed Coffee, Tea &amp; Decaffeinated Coffee</b>	<b>\$39.00 per gallon</b>
<b>Individual Chilled Juice</b> (based on consumption, minimum of 10)	<b>\$2.95 each</b>
<b>Bottled Water</b> (based on consumption, minimum of 10)	<b>\$2.50 each</b>
<b>Assorted Soft Drink</b> (based on consumption, minimum of 10)	<b>\$2.50 each</b>

## Plated Banquet Breakfast

<b>OPTION 1</b>	<b>\$18.95</b>
Freshly Squeezed Orange Juice Breakfast Potatoes Farm Fresh Scrambled Eggs <i>Substitute Eggbeaters for an additional \$1.00 per person</i> Served with Choice of Crisp Bacon, Grilled Ham <u>or</u> Sausage Links	
<b>Sirloin Breakfast Steak Selection</b>	<b>\$20.95</b>
<b>OPTION 2</b>	<b>\$16.95</b>
Texas French Toast or Buttermilk Pancakes Served with Choice of Bacon, Ham, <u>or</u> Sausage	
<b>OPTION 3</b>	<b>\$16.95</b>
Cream Cheese Stuffed French Toast Served with Choice of Bacon, Ham <u>or</u> Sausage	

**All Plated Breakfast include;**  
Assortment of Danish, Muffins, Fruit Breads  
Sweet Butter & Preserves  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

## Buffet Breakfast

<b>Bountiful Buffet Breakfast</b>	<b>\$21.95</b>
Assorted Chilled Juices Fresh Seasonal Fruit Salad Individual Yogurt with Granola Cold Cereals with Milk Breakfast Potatoes Farm Fresh Scrambled Eggs Bacon, Sausage Links <u>or</u> Ham Steak	
<b>Selection of one:</b> <i>Buttermilk Pancakes</i> <i>Apple Crepes</i> <i>Texas French Toast</i>	

**Buffet Breakfast includes;**  
Assortment of Danish, Muffins, Fruit Breads  
Sweet Butter & Preserves  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

**Minimum of 25 people for Buffet**

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# BRUNCH

## Brunch Menu

**\$30.95**

Assorted Chilled Juices  
Fresh Seasonal Fruit Salad  
Assorted Pastries & Muffins  
Bagels with Cream Cheese

### **Selection of (1) One**

Tossed Garden Salad  
Caesar Salad  
Potato  
Rice Pilaf

## Hot Dishes

### **Selection of (4) Four**

*Eggs Florentine*  
*Scrambled Eggs*  
*Texas French Toast*  
*Cheese Omelet*  
*Crisp Bacon & Sausage*  
*Apple Crepes*  
*Buttermilk Pancakes*  
*Quiche de Jour*  
*Meat Lasagna*  
*Vegetable Lasagna*  
*Ham Steak Hawaiian*  
*Chicken Marsala*  
*London Broil*  
*Broiled Scrod*

### **Brunch is Served with;**

Chef's Selection of Assorted Desserts  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

**Minimum of 50 People**

## Brunch Enhancements

**Roast Steamship Round of Beef** \$625.00  
*(serves 100)*

**Roast Prime Rib of Beef** \$450.00  
*(serves 35)*

**Roast Whole Turkey** \$175.00  
*(serves 40)*

**Roast Pork Tenderloin** \$155.00  
*(serves 40)*

**Omelets Cooked to Order** \$4.95 per person

**Smoked Salmon Mirror** \$275.00 per display

*\*Chefs Fee of \$75.00 Dollars Applies*

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## PLATED LUNCHEON

### Entrees

<b>Roasted Stuffed Breast of Chicken</b> Corn Bread Stuffing and Topped with Supreme Sauce	<b>\$20.95</b>
<b>Bourbon Glazed Grilled Chicken</b> Topped with a Bourbon Barbecue Glaze	<b>\$20.95</b>
<b>Chicken Piccata</b> Lightly Sautéed and Topped with a Lemon Caper Sauce	<b>\$21.95</b>
<b>Chicken Parmesan</b> Served with Penne Pasta and Garlic Bread	<b>\$19.95</b>
<b>Sliced London Broil</b> Marinated and Served with Bordelaise Mushroom Sauce	<b>\$22.95</b>
<b>Marinated Steak Tips</b> Marinated and Charbroiled	<b>\$22.95</b>
<b>Roasted Pork Tenderloin</b> Served with a Homemade Pork Gravy	<b>\$19.95</b>
<b>Grilled Filet of Salmon</b> Served with Dill Sauce	<b>\$25.95</b>
<b>Broiled Scrod</b> Served with Lemon Butter	<b>\$20.95</b>
<b>Homemade Lasagna</b> Served with Garlic Bread	<b>\$17.95</b>
<b>Selection of (1) One</b> Mixed Green Salad with Choice of Dressing Traditional Caesar Salad Soup du Jour	

**All Plated Luncheon Entrees include;**  
Seasonal Vegetable  
Rice or Potato  
Warm Rolls & Sweet Butter  
Chef's Selection of Dessert,  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### Plated Light Luncheon Fare

<b>Chef's Salad</b> Mixed Greens with Julienne Ham & Sliced Roasted Chicken, American & Swiss Cheese, Tomato Wedges, Black Olives & Hard Boiled Eggs with Choice of Dressing	<b>\$14.95</b>
<b>Chicken Caesar Salad</b> Crisp Romaine Lettuce, Grated Parmesan Cheese, Croutons, Grilled Chicken Tossed with Traditional Caesar Dressing	<b>\$14.95</b>
<b>Club Wrap</b> <b>Selection of (1) One;</b> Turkey, Tuna, Roast Beef <u>or</u> Chicken Salad with Romaine Lettuce, Tomato, Bacon & Mayonnaise Wrapped in a Flour Tortilla Served with Potato salad <u>or</u> Pasta Salad Garnished with Fresh Fruit	<b>\$14.95</b>
<b>Shrimp Caesar Salad</b> Fresh Romaine Lettuce, Croutons, Grated Parmesan Tossed with Traditional Caesar Dressing	<b>\$18.95</b>
<b>Cobb Salad</b> Baby Field Greens, Crisp Hearts of Romaine, Fresh Roasted Chicken, Cherry Tomatoes, Avocado, Smoked Bacon, Sliced Red Onion, Hard Boiled Eggs, and Crumbled Bleu Cheese	<b>\$16.95</b>
<b>Salmon Salad</b> Fresh Greens, Tomatoes, Red Onion, Peppers, Black Olives, Cucumbers, Feta Cheese Topped with Grilled Salmon	<b>\$18.95</b>

*All Light Lunches Include Selection of Assorted Soft Drinks or Bottled Water, and Chef's Selection of Dessert*

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# LUNCHEON BUFFET

## **Deli Wrap Buffet** **\$22.95** *Selection of (4) Four*

**Thanksgiving Day Sandwich Wrap**  
Turkey, Stuffing & Cranberry Sauce

**Buffalo Chicken Sandwich Wrap**  
Buffalo Style Chicken Tenders, Shredded Lettuce & Diced Tomatoes with Bleu Cheese Dressing

**Pesto Chicken & Roasted Tomato Sandwich Wrap**  
Broiled Chicken with Pesto Sauce & Roasted Tomato

**Vegetarian Sandwich Wrap**  
Eggplant, Roasted Red Peppers, Portabella Mushroom & Mozzarella Cheese

**Greek Salad & Chicken Sandwich Wrap**  
Classic Greek Salad topped with Broiled Chicken

**Tuscan Sandwich Wrap**  
Chicken or Turkey Breast, Sun Dried Tomato & Roasted Red Pepper

**Artichoke Heart Sandwich Wrap**  
Artichoke Hearts, Mozzarella Cheese with Balsamic Vinaigrette

**Monte Cristo Sandwich Wrap**  
Turkey, Ham, Swiss Cheese with Russian Dressing

**Roast Beef Sandwich Wrap**  
Roast Beef, Swiss Cheese, Caramelized Onions with Horseradish Sauce

**California Sandwich Wrap**  
Mixed Greens, Roasted Peppers, Artichoke Hearts with Light Cream Cheese

**Deli Wraps are Served with;**  
Mixed Green Salad with Choice of Dressing  
Penne Pasta Salad or Potato Salad  
Individual Bags of Potato Chips and Pretzels  
Assorted Cookies & Brownies  
Assorted Soft Drinks

**Buffet Minimum of 25 People**

*Surcharge of \$5.00 per person applies if less than 25 people*

## **Build Your Own Deli** **\$19.95**

Roast Beef, Sugar Cured Ham & Breast of Turkey  
Sliced American, Swiss & Cheddar Cheese  
Lettuces, Tomato, Onions, Kosher Pickles  
Mustard and Mayonnaise  
Assorted Breads & Rolls  
Assorted Homemade Cookies and Brownies  
Assorted Soft Drinks

### **Selection of (3) Three**

Soup du Jour  
Tossed Garden Salad or Caesar Salad  
Cole Slaw, Pasta Salad, Potato Salad or Fruit Salad

## **Pizza Buffet** **\$20.95**

**Two (2) Slices of Pizza per Person**  
Cheese, Pepperoni & Vegetable Pizza  
Freshly Baked Homemade Cookies & Brownies  
Assorted Soft Drinks

### **Selection of (1) One**

Soup du Jour, Tossed Garden Salad or Caesar Salad

## **Hot Luncheon Buffet** **\$26.95**

### **Selection of (2) Two**

Soup du Jour,  
Mixed Green Salad with Choice of Dressing  
Caesar Salad or Fruit Salad

### **Selection of (2) Two**

**Chicken Marsala**  
Sautéed with Marsala Wine, Mushrooms, Onion and Imported Prosciutto

**Chicken Piccata**  
with a Light Lemon Sauce and Capers

**Broiled Scrod**  
Topped with Fresh Breadcrumbs

**Roast Sirloin of Beef**  
with Mushroom Sauce

**Chicken, Ziti & Broccoli**

**Roast Pork Loin**  
with Rosemary Glaze

**Chefs Selection of;**  
Seasonal Vegetables  
Potato or Rice  
Warm Rolls with Sweet Butter  
Chef's Selection of Assorted Pastry  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

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# EXECUTIVE MEETING PACKAGES

## The Hot Box

**\$42.95**

### The Continental Break

Assorted Chilled Juices  
Individual Yogurts with Granola  
Assorted Danish and Muffins accompanied by an  
Array of Sweet Butter & Preserves  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### Mid-Morning Refresh

Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### The Hot Luncheon Buffet

#### Selection of (2) Two

Soup du Jour  
Mixed Green Salad with Choice of Dressing  
Caesar Salad or Fruit Salad

#### Selection of (2) Two

Chicken Marsala  
Chicken Piccata  
Broiled Scrod  
Roast Sirloin of Beef  
Chicken Zitti & Broccoli  
Roast Pork Loin

#### Chefs Selection of;

Seasonal Vegetables  
Potato or Rice

Warm Rolls with Sweet Butter

Freshly Baked Homemade Cookies & Brownies  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### Afternoon Break

Individual Bags of Popcorn, Peanuts & Cracker Jacks  
Warm Soft Pretzels with Spicy Mustard  
Cold Lemonade & Freshly Brewed Iced Tea

### Package Minimum of 25 people

*Surcharge of \$5.00 per person applies if less than 25 people*

## The New Englander

**\$39.95**

### The Continental Break

Assorted Chilled Juices  
Individual Yogurts with Granola  
Assorted Danish and Muffins accompanied by an  
Array of Sweet Butter & Preserves  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### Mid-Morning Refresh

Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### Hot Luncheon Buffet

Mixed Green Salad with choice of Dressing  
Warm Rolls & Sweet Butter  
New England Clam Chowder  
Yankee Pot Roast  
Broiled Scrod  
Chef's Selection of Seasonal Vegetables &  
Potato  
Apple Pie & Boston Crème Pie  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### Afternoon Break

Freshly Baked Homemade Cookies & Brownies  
2% Milk & Bottled Water  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

## Little Italy

**\$38.95**

### The Continental Break

Assorted Chilled Juices  
Individual Yogurts with Granola  
Assorted Danish and Muffins accompanied by an  
array of Preserves & Sweet Butter  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### Mid-Morning Refresh

Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### Italian Buffet

Traditional Caesar Salad with Fresh Parmesan  
Cheese  
Minestrone Soup  
Chicken, Ziti & Broccoli  
Linguine with Homemade Meatballs  
Garlic Bread  
Tiramisu & Assorted Biscotti  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee  
Freshly Brewed Iced Tea with Lemon Slices

### Afternoon Break

Freshly Baked Homemade Cookies & Brownies  
2% Milk & Bottled Water  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

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## SPECIALTY BREAKS

### Just Beverages **\$6.95**

Freshly Brewed Coffee, Tea & Decaffeinated Coffee  
Iced Tea & Assorted Soft Drinks

### Homemade Favorites **\$9.95**

Freshly Baked Homemade Cookies & Brownies  
2% Milk & Bottled Water  
Freshly Brewed Coffee, Tea & Decaffeinated Tea

### Take Me Out to the Ballgame **\$12.95**

Individual Bags of Popcorn, Peanuts & Cracker Jacks  
Warm Soft Pretzels with Spicy Mustard  
Cold Lemonade & Freshly Brewed Ice Tea

### The Spa Break **\$12.95**

Fresh Tropical Fruit Tray Including; Kiwi & Mango,  
Individual Yogurts, Granola Bars & Trail Mix  
Freshly Brewed Ice Tea & Bottled Water

### It's Just Chocolate **\$12.95**

Chocolate Fudge Brownies & Chocolate Chip Cookies  
Chocolate Covered Strawberries & Hershey Candy  
Bars  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### The City Slicker **\$15.95**

Cashew & Macadamia Nuts, Dried Fruit, Trail Mix  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

### All Day Beverage Package **\$12.95**

Assorted Soft Drinks  
Bottled Waters  
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

## Enhance Your Own Break

**Freshly Brewed Coffee, Tea  
& Decaffeinated Coffee** **\$39.00 per gallon**

**Bottled Water** **\$2.50 each**  
(based on consumption minimum 10)

**Assorted Soft Drinks** **\$2.50 each**  
(based on consumption minimum 10)

**Regular or Sugar Free Red Bull** **\$4.00 each**  
(based on consumption minimum of 10)

**Fresh Baked Cookies & Brownies** **\$36.00/dozen**

**Fruit & Cheese Tray** **\$4.00 per person**

**Granola Bars** **\$1.95 per person**

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# Plated Dinner

## Starters

*Selection of (1) One*

New England clam chowder  
 Italian Wedding Soup  
 Minestrone Soup  
 Fresh Fruit Cup  
 Tossed Garden Salad  
 Caesar Salad  
 Spinach Salad with Mushrooms, Red Onion, Bleu Cheese & Roasted Walnuts  
 Iceberg Lettuce with Crumbled Bacon, Hard Boiled Egg, Tomatoes & Bleu Cheese Dressing  
 Mixed Baby Greens, Raspberry, Roasted Walnuts with a Raspberry Vinaigrette  
 Ziti with Puttanesca Sauce  
 Ziti with Bolognese Sauce

*Additional Starters \$3.50 per person*

## Entrees

*Selection of (1) One*

**Chicken Piccata** **\$25.95**  
 Broiled and Topped with a Lemon Caper Sauce

**Chicken Marsala** **\$26.95**  
 Boneless Breast of Chicken Broiled in Marsala Wine with Mushrooms, Shallots and Imported Prosciutto

**Marinated Steak Tips** **\$28.95**  
 Marinated and Charbroiled

**Roasted Stuffed Breast of Chicken** **\$26.95**  
 Corn Bread Stuffing and Topped with Supreme Sauce

**Sliced London Broil** **\$28.95**  
 Marinated and Served with Bordelaise Mushroom Sauce

**Prime Rib of Beef** **\$36.95**  
 Roasted and Served with Au Jus & Horseradish Sauce

**Grilled New York Sirloin (12oz)** **\$39.95**  
 Charbroiled

**Filet Mignon (8oz)** **\$41.95**  
 Grilled and Served with Bordelaise Sauce

**Filet Mignon & Shrimp** **\$38.95**  
 Petite Filet with (3) Stuffed Shrimp

**Roasted Rosemary Pork Tenderloin** **\$24.95**  
 Served with a Homemade Pork Gravy

**Broiled Scrod** **\$24.95**  
 Served with Chef Carlos Special Bread Crumbs

**Broiled Filet of Salmon** **\$27.95**  
 Served with a Honey-Balsamic Glaze

**Baked Stuffed Shrimp** **\$28.95**  
 Stuffed with Crabmeat Stuffing

## Dessert Menu

*Selection of (1) One*

**Chocolate Fudge Cake**

**Carrot Cake**  
 Served with a Cream Cheese Frosting

**New York Style Cheesecake**  
 Served with Strawberries

**Ice Cream Sundaes**  
 Vanilla Ice Cream with Chocolate or Strawberry Sauce & Whipped Cream

**Tiramisu**  
 (additional \$2.95 per person)

**Viennese Pastry Display**  
 A Deluxe Assortment of Our Mini Desserts  
 (additional \$12.95 per person)

**All Plated Dinners Served with;**  
 Warm Rolls & Sweet Butter  
 Selection of Desserts  
 Freshly Brewed Coffee, Tea & Decaffeinated Coffee

*If more than (1) entrée is selected a \$2.00 per person split menu fee will apply*

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# Dinner Buffets

**Dinner Buffet**  
Minimum of 50 People

**\$35.95**

**Starters**  
Selection of (2) Two

- Tossed Garden Salad
- Caesar Salad
- Penne Pasta Salad
- Fresh Fruit Salad
- Spinach Salad
- Tortellini Salad
- Italian Wedding Soup
- Minestrone Soup

**Hot Entree**  
Selection of (2) Two

- Chicken Vodka Penne
- Chicken Cacciatore
- Chicken Piccata
- Chicken Marsala
- Tenderloin Steak Tips
- London Broil
- Broiled Salmon
- Seafood Newburg
- Shrimp Vodka Penne
- Chicken, Ziti & Broccoli with Alfredo Sauce

**Vegetable**  
Selection of (1) One

- Italian Green Beans
- Glazed Carrots
- Butternut Squash
- Seasonal Vegetables
- Broccoli Au Gratin
- Summer Squash & Zucchini

**Starch**  
Selection of (1) One

- Oven Roasted Potatoes
- Authentic Rice Pilaf
- Au Gratin Potatoes
- Garlic Mashed Potato
- Delmonico Potatoes

- Warm Rolls & Sweet Butter
- Chef's Selection of Assorted Desserts

**Italian Buffet**  
Minimum of 50 People

**Starters**  
Antipasto Salad  
Garlic Bread  
Italian Wedding Soup or Minestrone Soup

**Hot Entrees**  
Selection of (2) Two Dinner Entrees **\$28.95**  
Selection of (3) Three Dinner Entrees **\$30.95**

- Chicken Scampi
- Pasta Primavera
- Chicken Parmesan
- Eggplant Parmesan
- Chicken, Ziti & Broccoli with Alfredo
- Cheese Ravioli
- Mushroom Ravioli
- Meatballs
- Sausage Cacciatore
- Baked Scrod
- Homemade Lasagna
- Baked Rigatoni with Fresh Mozzarella
- Calamari & Mussels Fra Diavolo

- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee, Tea & Decaffeinated Coffee

## Carving and Presentation Stations

<b>Chef's Fee</b>	<b>\$75.00 per Chef/ Station</b>
<b>Roast Steamship Round of Beef</b> (Minimum of 100 people)	<b>\$625.00</b>
<b>Roast Prime Rib of Beef</b> (Serves 40 people)	<b>\$500.00</b>
<b>Roast Whole Turkey</b> (Serves 40 people)	<b>\$175.00</b>
<b>Roast Pork Loin</b> (Serves 40 People)	<b>\$175.00</b>
<b>Pasta Station</b>	<b>\$12.95 per person</b>
<b>Fajita Station</b>	<b>\$10.95 per person</b>

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## Reception

### Reception Party

**\$34.95**

*Minimum of 50 People*

An Array of Assorted Domestic Cheeses & Fruit with Gourmet Crackers

#### *Hors D'oeuvres: Selection of (4) Four*

Buffalo Style Chicken Wings  
 Chicken or Beef Teriyaki Spears  
 Spanakopita  
 Sesame Garlic Chicken  
 Mini Quiche  
 Coconut Shrimp  
 Chinese Style Spring Rolls  
 Italian Meatballs  
 Mozzarella Sticks  
 Scallops Wrapped in Bacon  
 Seafood Stuffed Mushrooms  
 Chicken Fingers with Dipping Sauce  
 Mini Crab Cakes  
 Filo Wrapped Asparagus  
 Peking Ravioli  
 Tomato Crostini  
 Marinated Beef Tips  
 Chinese Spring Rolls  
 Crag Rangoon  
 Spinach & Cheese Stuffed Mushrooms

#### *Selection of (2) Two Stations*

### Fajita Station

Sautéed Chicken or Beef  
 Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Peppers & Onions  
 Fresh Guacamole, Salsa & Sour Cream  
 Served with Warm Tortillas

### Pasta Station

**\$75.00 Pasta Attendant Per 50 Guests**

Penne & Angel Hair served with Marinara & Alfredo Sauce

#### *Choice of (4) Four Toppings*

Chicken, Sausage, Shrimp  
 Mushrooms, Onion, Broccoli, Sundried Tomatoes,  
 Bell Peppers or Roasted Peppers

### Carving Station

**\$75.00 Chef Attendant Per Carving Station**

#### *Choice of (1) One*

Roasted Whole Turkey  
 (Served with Gravy)  
 Roasted Rosemary Pork  
 Roast Prime Rib of Beef  
 Roast Steamship of Beef  
 (Prime Rib served with Au Jus  
 and Horseradish Sauce)

Reception Menu Includes; Warm Rolls & Sweet Butter  
 Chef's Selection of Dessert

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### Reception Hors D'oeuvres (100 pieces)

#### Hot Hors D'oeuvres

Mini Crab Cakes	\$295.00
Filo Wrapped Asparagus	\$225.00
Peking Ravioli	\$195.00
Marinated Beef Tips	\$225.00
Crab Rangoon	\$195.00
Stuffed Artichoke Hearts	\$295.00
Seafood Stuffed Mushroom Caps	\$190.00
Coconut Shrimp	\$245.00
Mozzarella Sticks	\$210.00
Chinese Style Spring Rolls	\$190.00
Sesame Garlic Chicken	\$215.00
Spinach & Cheese Stuffed Mushrooms	\$190.00
Scallops Wrapped in Bacon	\$290.00
Chicken Fingers	\$210.00
<i>with Sweet &amp; Sour <u>or</u> Honey Mustard Sauce</i>	
Spanakopita	\$225.00
Italian Meatballs	\$175.00
Mini Quiche	\$195.00
Chicken Teriyaki Spears	\$270.00
Beef Teriyaki Spears	\$330.00

#### Cold Hors D'oeuvres

Iced Shrimp Cocktail (100 pieces)	\$350.00
Domestic Fruit & Cheese Tray	\$3.95 per person
International Fruit & Cheese Tray	\$4.95 per person
Vegetable Crudités w/Dressing	\$4.00 per person
California Rolls	Market Price
Tomato Crostini (100 pieces)	\$195.00

# Beverage Service

## House Brands

House Brand Vodka, Gin, Rum, Whiskey, & Tequila

## Premium Brands

Absolut, Captain Morgan, Bacardi, Meyers Dark Rum, Malibu Rum, Jim Bean, Seagram's 7. Tanqueray Gin, Dewar's Scotch, Kahlua, Johnnie Walker Red, Johnnie Walker Black, Cuervo Gold, Southern Comfort Canadian Club, Baily's Irish Cream, Jack Daniels

## Deluxe Brands

Grey Goose, Stolichnaya, Makers Mark 90, Crown Royal, Sambuca Romano, Chivas Regal, Jameson, Bombay Sapphire, Disaronno Amaretto

## Host Package Bars

### Beer, Wine & Assorted Soft Drinks Only

First Hour	\$9.95
Second Hour	\$11.95
Third Hour	\$13.95
Fourth Hour	\$15.95

### House Brands, Beer & Wine

First Hour	\$12.95
<i>\$5.00 each additional Hour</i>	

### Premium Brands, Deluxe Brands, Beer & Wine

First Hour	\$13.95
<i>\$6.00 each additional Hour</i>	

### Host Bar (per drink)

First Hour	\$15.95
<i>\$7.00 each additional Hour</i>	

### Host Bar (per drink)

House Brand	\$6.00
Premium Brands	\$6.50
Deluxe	\$7.50
House Wine	\$6.50
House Martinis	\$9.50
Domestic Beer	\$4.50
Imported Beer/ Premium Beer	\$5.50
Assorted Soft Drinks	\$2.50

### Cash bar (per drink)

House Brand	\$6.50
Premium Brands	\$7.00
Deluxe	\$7.50
House Wine	\$7.00
House Martinis	\$9.00
Domestic Beer	\$5.00
Imported Beer/ Premium Beer	\$5.50
Assorted Soft Drinks	\$2.75

All Bars Include Chardonnay, Cabernet Sauvignon, Merlot & Pinot Grigio Wines

As well as Domestic & Imported Beers, Assorted Soft Drinks & Mixes

**There is a \$50.00 Bartender Setup Fee**

(One Bartender per 100 people)

**Open Bar Can Not Exceed Four Hours**

**Cash Bar has a Five Hour Limit**

**Host Bar Prices are Subject to 20% Service Charge & 7% Sales tax**

**Cash Bar Prices Includes Sales Tax**

**Prices Subject To Change Without Notice**

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## Audio Visual Price List

### Production

XGA LCD	\$350.00
CGA LCD	\$475.00
35mm Slide	\$48.00
Overhead	\$48.00

### Screens

6' Tripod Screen	\$42.00
8' Tripod Screen	\$59.00
10' Cradle Screen	\$158.00

### Audio

Wired Lapel Microphone	\$50.00
Wired Handheld Microphone	\$50.00
Wireless Lapel Microphone	\$96.00
Wireless Handheld Microphone	\$96.00
4 Channel Mixer	\$50.00
14 Channel Mixer	\$82.00
16 Channel Mixer	\$110.00
Tabletop Microphone Stand	\$15.00

### Video Packages

27" TV/Monitor & DVD/VCR w/Cart	\$150.00
32" TV/Monitor & DVD/VCR w/Cart	\$175.00

### Computer

Wireless Computer Mouse	\$33.00
50' VGA Extension	\$13.00

### Meeting Supplies

Flip Chart w/ PAD & Marker	\$45.00
3x4 Whiteboard with Easel	\$35.00
4x6 Whiteboard	\$95.00

### Phones/ Telecommunications

Polycom Speaker w/ Phone w/ Line	\$150.00
Direct Phone Line – Domestic Calls	\$100.00
Phone Rental	\$25.00
Patch Charge	\$25.00

### Miscellaneous Audio Visual

32" AC Cart with Skirt	\$15.00
Standing Podium	\$40.00
Tabled Podium	\$40.00
AC Cord 25'	\$15.00
AC Power Strip	\$15.00
Laser Pointer	\$19.00

### Technical Labor

#### Monday – Friday

7:00am – 5:00pm	\$58.00
5:00pm – 12:00am	\$85.00

#### Saturday – Sunday

Holidays and Weekends after 5pm	\$110.00
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(Four hour minimum on in room technicians)

#### Please Note:

Additional items are available; if you require equipment that is not listed, please call our sales office at (781)897-4054 so that we may try to accommodate you.

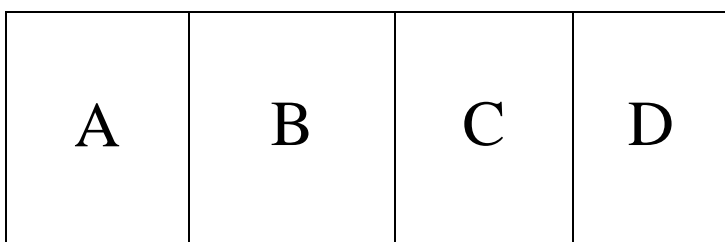
#### Please Note a 20% set up fee will apply to all Audio Visual Pricing.

All Prices are subject to 20% administration fee & 6.25% Massachusetts Sales Tax.

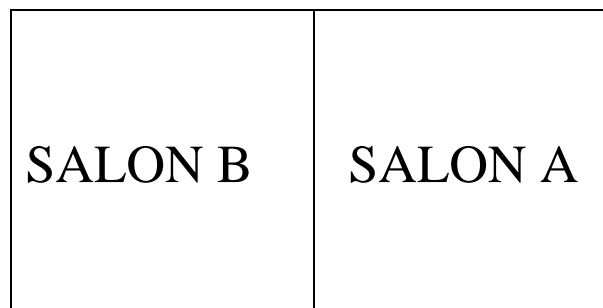
All Prices are Subject to 13% Gratuity, 7% Administrative Tax & 7% Massachusetts State Tax. Pricing is Per Person Unless Otherwise Noted.

ROOM	SIZE	SQ. FT	BANQUET	CLASSROOM	THEATRE	RECEPTION	CONFERENCE
<b>Woburn Boardroom</b>	25 x 12	300	-	-	-	-	12
<b>Baystate Boardroom</b>	25 x 12	300	-	-	-	-	12
<b>Grand Ballroom</b>	48 x 79	3776	220	235	370	350	-
<b>Salon A</b>	48 x 40	1872	100	75	120	150	40
<b>Salon B</b>	48 x 40	1892	120	125	225	200	50
<b>Middlesex Ballroom</b>	44 x 70	3080	210	200	320	300	-
<b>Middlesex A</b>	44 x 20	880	50	40	75	80	35
<b>Middlesex B</b>	44 x 20	880	50	40	75	80	35
<b>Middlesex C</b>	44 x 20	880	50	40	75	80	35
<b>Middlesex D</b>	44 x 12	528	30	12	25	50	10

## Middlesex Ballroom



## Grand Ballroom



*All Prices are Subject to 13% Gratuity, 7% Administrative Tax & 7% Massachusetts State Tax. Pricing is Per Person Unless Otherwise Noted.*