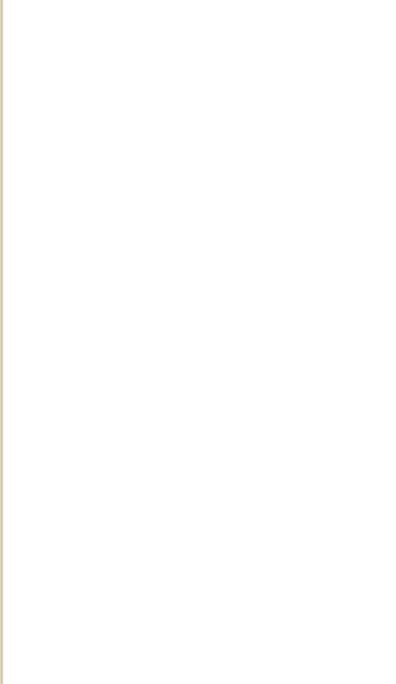




The Nantucket Room

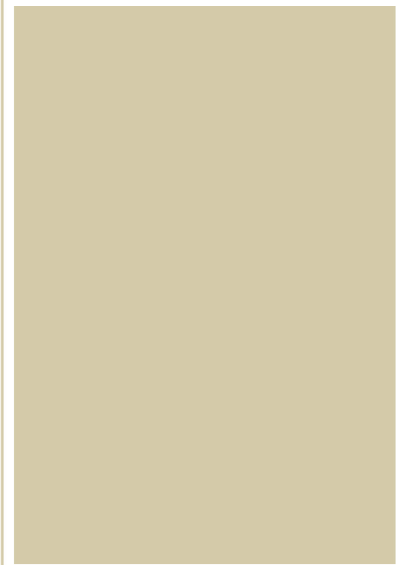


A Comfortable Atmosphere for Your Guests



EXECUTIVE CONFERENCE CENTER  
BOSTON-NATICK

Banquet Menu



# BREAKFAST

## CONTINENTALS

<b>Classic Continental</b>	<b>7</b>
Orange and Cranberry Juices	
Selection of Bakeshop Specialties	
Butter & Preserves	
Freshly Brewed Regular & Decaffeinated Coffee and Teas	
Add Fresh Fruit	<b>9</b>
<b>Healthy Start</b>	<b>11</b>
Orange and Cranberry Juices	
Mixed Fresh Fruit	
Flavored Yogurts	
Granola	
Butter & Preserves	
Freshly Brewed Regular & Decaffeinated Coffee and Teas	
<i>Continental Enhancements</i>	
<b>One Handed Breakfast Burrito</b>	<b>5</b>
Scrambled, Chorizo, Mozzarella, Salsa Picante	
<b>'Finagle a Bagel'</b>	<b>6</b>
Scrambled, Sausage and Jack Cheese on a Toasted Bagel	

## BREAKFAST BUFFETS

*Minimum guarantee of 15 guests for Breakfast Buffets  
(Buffets are based on 90 minutes of service)*

<b>The Beacon Buffet</b>	<b>20</b>
Orange and Cranberry Juices	
Mixed Fresh Fruit	
Selection of Bakeshop Specialties	
Butter & Preserves	
Assorted Cereals with Whole and Skim Milk	
Scrambled Eggs	
Applewood Smoked Bacon & Sausage	
Crispy Breakfast Potatoes with Stewed Peppers & Red Onion	
Freshly Brewed Regular & Decaffeinated Coffee and Teas	

<b>The Bostonian</b>	<b>24</b>
Orange and Cranberry Juices	
Mixed Fresh Fruit	
Selection of Bakeshop Specialties	
Butter & Preserves	
Assorted Cereals with Whole and Skim Milk	
Scrambled Eggs	
Applewood Smoked Bacon & Sausage	

*Choose One:*

- Frosted Flake Crusted French Toast
- Egg Benedict on Toasted Muffin with Smokey Hollandaise
- Buttermilk Pancakes with Warm Maple Syrup and Blueberry Compote
  
- Crispy Breakfast Potatoes with Stewed Peppers & Red Onion

### ***Enhancements as Additions to Breakfast Buffets***

<b>Meats</b>	<b>3</b>
Regular or Turkey Sausage	
Canadian Bacon	
Irish Bangers	

<b>Treats</b>	
Banana Pancakes	<b>3</b>
Hershey Chocolate Chip Pancakes	<b>3</b>
Jumbo Waffles	<b>3</b>
Sticky Bun French Toast	<b>4</b>
Bananas Foster French Toast	<b>4</b>

*Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change*

**Chef Attended Station**

**100 chef fee, 8/item**

*(Based on one hour of service)*

Farm Fresh Egg and Omelet Station

Eggs Cooked to Order Any Style

Egg Beaters and Egg White Included

Omelet's Cooked to Order – Fillings to Include

Peppers, Onions, Tomato, Mushroom, Green Onion,

Bacon, Sausage, Salsa, Cheddar & Swiss

# BRUNCH

## **The Local Yokel** **30**

Orange, Apple and Cranberry Juices  
Cranberry and Apple Juices  
Fresh Fruit with House Made Popped Amaranth Granola  
Selection of Bakeshop Specialties  
Bagels and Cream Cheese  
Butter, Preserves and Traditional Condiments  
Scrambled Eggs  
Apple wood Smoked Bacon & Sausage  
Crispy Breakfast Potatoes with Stewed Peppers & Red Onion

### Salads

#### *Choose Two*

Hearts of Romaine with Creamy Parmesan & Multigrain Croutons  
Organic Green Salad with Cucumber, Red Onion, Grape Tomato and Two Dressings  
Country Green Bean with Grilled Red Onion, and Bacon Vinaigrette  
Cucumber and Tomato with Shaved Fennel and Oregano Vinaigrette  
Whole Wheat Penne with Kalamata, Local Feta, Sundried Tomato, and Pesto

### Entree

Black Pepper and Honey Glazed Pork Loin, Candied Root Vegetables  
Wild Mushroom Tortellini, Truffled Parmesan Cream

*Or*

Herbed Statler Chicken  
Sundried Tomato and Mascarpone Polenta

Rolls & Butter  
Chef's Selection of Mini Pastries  
Freshly Brewed Regular & Decaffeinated Coffee and Teas

### ***Enhancements as Additions***

### Treats

Banana Pancakes	<b>3</b>
Hershey Chocolate Chip Pancakes	<b>3</b>
Jumbo Waffles	
Sticky Bun French Toast	<b>4</b>
Bananas Foster French Toast	<b>4</b>

### **Chef Attended Stations**

*(Based on one hour of service)*

*Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change*

**Farm Fresh Egg and Omelet Station**

**100 chef fee, plus 8**

Eggs Cooked to Order Any Style

Egg Beaters and Egg White Included

Omelets Cooked to Order – Fillings to Include

Peppers, Onions, Tomato, Mushroom, Green Onion,

Bacon, Sausage, Salsa, Cheddar & Swiss

**Beverage Service**

Ask us about our Bloody Mary and Mimosa Bars, available at an additional fee.

# BREAKS

## THEMED BREAKS

*Breaks Price Based on 30 Minutes of Service | Minimum 5 Persons*

<b>Chocolate Drop</b>	<b>9</b>
M&M's, Hershey Kisses, Chocolate Brownies & Whoopie Pies Malted Chocolate Milk Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	
<b>Wake Me Up Before You Go-Go</b>	<b>10</b>
Red Bull Energy Drink Power Bars Iced Coffee and Frappuccinos Assorted Candy Bars Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	
<b>On The Border</b>	<b>11</b>
Crispy Tortilla Chips with Salsa Picante, Cumin Scented Guacamole, and Vegetarian Chili with Sour Cream Giant Cinnamon Churros Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	
<b>Intermission</b>	<b>6</b>
Freshly baked cookies, brownies Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	
<b>Fenway</b>	<b>8</b>
Pretzels, Potato Chips, Cracker Jacks Assorted Candy Bars Assorted Soft Drinks and Bottled Water	
<b>Thirst Quencher</b>	<b>5</b>
Assorted Soft Drinks and Bottled Water Freshly Brewed Regular & Decaffeinated Coffee and Teas	

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## UNWIND OFF ROUTE 9

Build Your Own Break and Break Packages | Breaks Price Based on 30 Minutes of Service | Minimum 10 Persons

### Refresh

Regular & Decaf Coffee with assorted teas	3
Hot Chocolate with Marshmallow	3
Assorted Juices	3
Assorted Regular & Diet Soft Drinks and Bottled water	4
Deluxe Bottled Water	2
Assorted Vitamin Waters	3
Frappuccino Drinks	5
Fruit Smoothies	5

### Awaken

Fresh Fruit Cups	4
Assorted Individual Fruit Yogurts	3
Energy Bars	3
White Bean Smokey Garlic Hummus with Pita Chips	6
Tortilla Chips with Salsa and Guacamole	8
Assorted Candy Bars	3
Chocolate Dipped Strawberries	3

### Happy Endings

Warm Cinnamon Rolls	3
Assorted Pastries	3
Banana Walnut, or Apple Cinnamon Bread	3
Selection of Muffins	3
Bagels with Cream Cheese	4
Mini Croissants with Jam and Butters	4
Mini Chocolate Croissants	4
Fudge Brownies, Blondies, and Rice Krispie Treats	5

# LUNCH

*Plated lunches based on groups of 15 or more persons. | Choose from one soup or salad, one main course entrée and one dessert, add a second course for an additional 5 pp | All plated lunches include rolls & butter, Freshly Brewed Regular & Decaffeinated Coffee and Teas soda, & water*

## Soups

New England Clam Chowder  
Pasta Fagioli  
Smokey Tomato with Goat Cheese  
Corn Chowder with Roasted Garlic

## Salads

Wedge with North Country Bacon, Great Hill Blue  
Heart of Romaine, White Anchovy, and Creamy Asiago  
Baby Arugula, Heirloom Tomato, Extra Virgin Olive Oil and Lemon  
Field Greens with Tomato and Cucumber  
*(Choose from Ranch, 1000 Island, or Balsamic Vinaigrette)*  
Crunchy Asian Salad with Napa, Carrot, Green Onion, and Sesame Vinaigrette

## Entrees

**Parmesan & Herb Crusted Chicken Breast** 25

Mascarpone Polenta, Grilled Asparagus & Cippoline Onion  
Piquillo Pepper and Veal Jus

**Goat Cheese Stuffed Breast of Statler Chicken** 27

Tourned Vegetables, Horseradish Potato Puree

**Mushroom Tortellini** 22

Asparagus and Mushroom Ragout  
Truffled Parmesan Cream & Basil Oil

**Grilled Block Island Swordfish** 29

Roasted Garlic Potato Puree  
Caponata Salad  
Lemon-Caper Vin Blanc

**Oak Grilled Salmon** 26

Bacon Braised Rainbow Chard  
Baked Beans and Coffee BBQ

**Petite Filet** 32

Roasted Garlic Potato Puree  
Baby Vegetables, Red Wine Jus

## Desserts

Boston Cream Pie  
Whoopie Pie  
Mini Carrot Cake  
Heath Bar Cheesecake  
Oreo Cheesecake

*Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change*

## THEMED LUNCH BUFFETS

*Buffet lunch pricing includes Freshly Brewed Regular & Decaffeinated Coffee, Teas, sodas and bottled water.*

### **East Meets MetroWest**

**22**

Crunchy Asian Salad with Napa, Carrot, Green Onion, and Sesame Vinaigrette  
Fried Rice with Asian Vegetables

Spicy Schezuan Beef with Scallion and Ginger  
Sweet & Sour Chicken  
Peppers, Pineapple, and Woked Vegetables  
Sweet Chili, Soy, and Spicy Peanut Sauces

Fortune Cookies

### **The Deli**

**18**

*(Build your own)*

Heirloom Potato Salad  
North Country Bacon, Whole Grain Mustard, Hard Egg

White Albacore Tuna Salad  
Celery, Red Onion, Sweet Relish

Selections of Herb Roasted Turkey Breast, Virginia Ham, and Roast Beef  
Cheddar, Swiss, and Pepper Jack Cheeses  
Sliced Tomato, Lettuces, Red Onion, Half Sour Pickles  
Mayonnaise and Mustard  
Brioche, Sourdough, Seven Grain, and Croissant  
Cape Cod Potato Chips

*Enhance with Hot Pastrami or Dirty Water Dogs*

**5**

### **Wrap Artist**

Assorted pre-made Wraps of Lean Roast Beef, Turkey, Buffalo Chicken,  
Ham & Cheese and Roasted Vegetables.

Served with Pasta Salad

Cape Cod potato chips

**18**

### **Bubba Visits Boston**

**22**

BBQ Sliders, Fried Chicken

Tater Tots

Cole Slaw

Boston Baked Beans

Jalapeno Corn Bread

*Please inform your Event Specialist if a person in your party has a food allergy | Excludes all taxes, gratuities and fees | Pricing subject to change*

**Old Mexico** 19

Cucumber and Jicama Salad  
Red Onion, Mango, and Chiles  
Blood Orange Vinaigrette

Build Your Own Ground Beef Taco  
Crunchy and Soft Tortillas  
Shredded Lettuce, Tomato, Guacamole, Cotija, and Spicy Aioli

Grilled Chicken in Mole Sauce

Mexican Rice  
Refried Beans

**Chicken Fried** 23

Dixie Delight Salad  
Mixed Greens with all the Fixins

Southern Cole Slaw  
Southern Fried Buttermilk Chicken  
Garlic Potato Puree with Red-Eye Gravy  
Corn and Green Bean Succotash with North Country Bacon

Finger Rolls and Cornbread

**Fit 'n Full** 17

Selection of Mixed Salad Greens, Cucumber,  
Tomato, Sliced Peppers and Grilled Chicken  
Chef's Soup of the Day

**Little Italy** 23

Choice of Chicken Parmesan, Chicken Marsala, Chicken Picatta  
Served with Rice and Vegetable  
Garlic Bread, Garden Salad

## IN-N-OUT: BOXED LUNCHES

14

*Packaged in 'to-go' containers for convenient travel to your destination*

*Each box comes with Cape Cod Chips, whole fruit, bottled water and chef's baked dessert*

### **Club**

Herb Roasted Turkey

Pretzel Roll, Lettuce, Tomato

Smoked Gouda, Tomato-Basil Mayo

### **Deli Sandwich**

Choice of Ham & Cheese or Roast Beef

Lettuce, Tomato, Onion

### **Wild West**

Rye, Roast Beef,

Cheddar, Lettuce, Tomato, Horseradish Cream

### **Chicken Caesar Wrap**

Whole Wheat Wrap, Grilled Chicken, Romaine,

Caesar Dressing

### **Greek Salad Wrap**

Whole Wheat Wrap, Lettuce, Olives, Feta

Greek Dressing

### **Tuna**

Lettuce, Tomato, Onion

### **Chicken Salad**

Lettuce, Tomato, Onion

### **Egg Salad Sandwich**