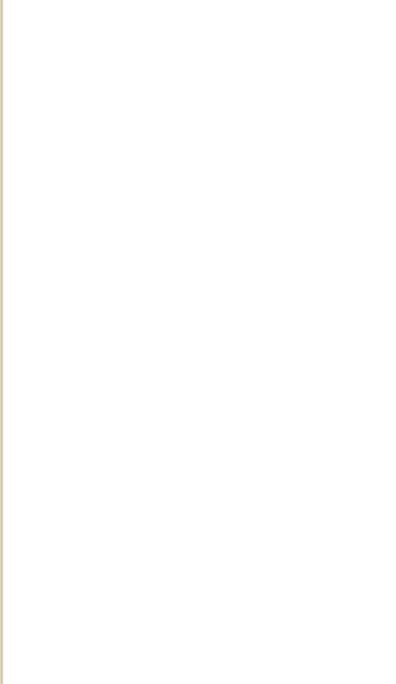




The Nantucket Room

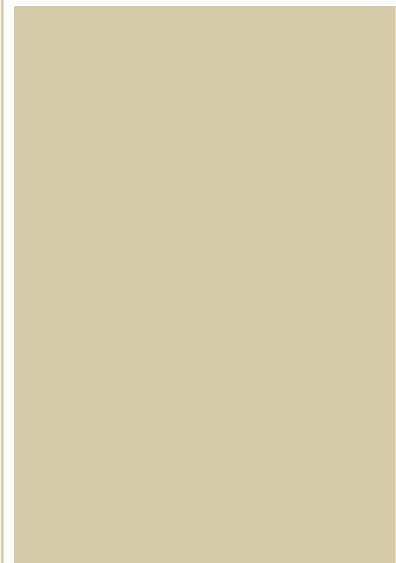


A Comfortable Atmosphere for Your Guests



EXECUTIVE CONFERENCE CENTER  
BOSTON-NATICK

Banquet Menu



# RECEPTIONS

*Minimum of 25 people required.*

## DISPLAYS

<b>Imported &amp; Domestic Cheese Display</b>	<b>5</b>
Raisins on the Vine, Quince, Lahvosh & Crackers	
<b>Farmer's Vegetable Crudite</b>	<b>4</b>
Seasonal Selection of Baby and Tourned Vegetables Peppercorn Ranch and Hummus	
<b>Seasonal Sliced Fruits</b>	<b>5</b>
Melons, Golden Pineapple, Grapes and Berries	
<b>Antipasto</b>	<b>7</b>
Grilled Peppers, Zucchini, Squash, White & Green Asparagus Marinated Artichoke, Glazed Cippolini Onion Kalamata, Feta, and Pearlini Mozzarella Focaccia and Lahvosh Jamon Serrano, Assorted Salami, and Capicola	
<b>Seafood Displays</b> <i>(sold by the piece)</i>	
Jumbo Shrimp Cocktail	3
East Coast Oysters on the Half Shell	3
Native Crab Cocktail Claws	3
Chick Lobster	14
<i>Tomato Horseradish, Honey Mustard, and Sparkling Apple Mignonette</i>	
<b>Smoked Salmon</b>	<b>12</b>
Pastrami Smoked Salmon Traditional Garnish	
<b>Sushi Display</b>	<b>6</b>
<i>(Choose 3)</i> Assorted Sushi to include California, Spicy Tuna, Unagi, Vegetarian, Shrimp and Salmon Rolls <i>Wasabi, Pickled Ginger, Soy</i>	

*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*

## HORS D'OEUVRES

### HOT

*(Minimum 30 pieces)*

#### **Vegetable**

3/ea

Indian Samosa with Cucumber Raita

Vegetable Eggroll with Sweet Chili and Soy

Vegetable Dumpling with Sriracha and Chili

Blue Cheese and Pear in Phyllo

Brie and Raspberry in Phyllo

Spanakopita with Spicy Marinara

Bruschetta

#### **Chicken/Poultry**

4/ea

Sweet Potato and Coconut Chicken Skewer  
with Spicy Pineapple Chutney

Chicken Chilito Skewer with Guacamole

Cashew Chicken Springroll with Cilantro Ranch

Chicken Wellington with Veal BBQ

Chicken Empanada with Chipotle Sour Cream

Chicken Quesadilla with Charred Tomato Salsa

Chicken Satay with Mango and Red Curry

#### **Beef**

4/ea

Beef Wellington with Horseradish Cream

Beef Empanada with Avocado Crème

Beef Satay with Chili Peanut Crème

Chicken Fried Veal Sweetbread 'Nuggets', BBQ Sauce

Mini Meatballs

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**Seafood**

4/ea

Coconut Crusted Shrimp with Pina Colada Crème

Maryland Crab Cakes with Old Bay Aioli

Shrimp Springroll with Black Bean BBQ

Shrimp Potsticker with Sesame Ponzu

New England Clam Chowder Shooters

Cornmeal Crusted Oyster with TarTar Sauce

Lobster Pot Pie, Puff Pastry

Scallops wrapped in bacon

**Pork**

4/ea

Pulled Pork Spring Roll with Plum Sauce

Pork Potsticker with Sesame and Sweet Chilli

**COLD**

*(Minimum 30 pieces)*

**Vegetable/Non Meat**

4/ea

Andalusian Gaspacho Shooter with Extra Virgin Olive Oil

Mini Goat Cheese Cone with Balsamic and Pistachio

**Chicken/Poultry**

4/ea

Open Faced Foie Gras PB & J on Brioche

Foie Gras Lollipops, Cocoa Nib

**Pork**

4/ea

Melon and Jamon Serrano Ham Skewer with Strawberry and Balsamic

**Seafood**

4/ea

Shrimp Cocktail, Tomato Horseradish

East Coast Oysters on the Half Shell, Green Apple, Prosecco Mignonette

Seared Tuna Tataki, Hot Mustard and Micro Radish Salad

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# DINNER

## PLATED DINNERS

*Based on groups of 15 persons. Choose from one appetizer or salad, one main course entrée and one dessert, add a second course for an additional 8 pp | All plated dinners include rolls & butter, Freshly Brewed Regular & Decaffeinated Coffee and Teas*

### Hot Appetizers

Lobster Bisque

Lump Crab Cake Duo, Green Apple and Curry

Seared Sea Scallop Duo  
Purple Polenta, Citrus Slaw, Vanilla Vin Blanc

Lobster Mac n Cheese

Short Rib Mac n Cheese  
Cavatappi, Pulled Shortrib, Three Cheeses

Wild Mushroom Risotto with Porcini Dust

Rock Shrimp Risotto with Tomato, Basil and Peas

### Cold Appetizers and Salads

Hearts of Romaine, Anchovy Vinaigrette, Parmesan Crisp

Baby Spinach, Great Hill Blue, Charred Red Onion, Grape Tomato  
Cabernet Vinaigrette

Grilled Anjou Pear and Greens, Candied Pecans  
Sherry Dijon Vinaigrette

Baby Arugula, Heirloom Tomato, Crumbled Feta, Lemon  
Extra Virgin and White Balsamic

Roasted Red and Yellow Sugar Beet, Goat Cheese Crumble, Pickled Red Onion  
Pistachio Orange Vinaigrette

The Wedge – Grape Tomato, Bacon, Blue Cheese Foam,  
Peppercorn Ranch

Buffalo Mozzarella and Heirloom Tomato – Mache, Balsamic, and Basil

Shrimp Cocktail, Tomato Horseradish

Tuna Tataki with Sunomono Salad, Crispy Wonton, and Daikon

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## Entrée Options

### Poultry

**Chicken ‘Coq au Vin’** 38

Horseradish Potato Puree, Cippolini Onions, Bacon, and Red Wine Jus

**Goat Cheese Stuffed Breast of Statler Chicken** 40

Garlic Potato Puree, Grilled Asparagus, Baby Carrot, Poultry Jus

**Chicken Two Ways – Roasted and Confit** 39

Garlic Potato Puree, Asparagus, Tomato, and Mushroom Ragout  
Poultry Jus

**Chicken Picatta Stack** 38

Stewed Baby Artichoke, Grape Tomato and Caper

**From the Sea**

**Cracker Crusted Bake Schrod** 37  
Horseradish Potato Puree,  
Lobster Butter

**Grilled Scottish Salmon** 38  
Black Eyed Peas, Rainbow Chard, Coffee BBQ

**Coriander Seared Tuna** 43  
Udon Noodles with Asian Vegetables and Pork Pot Sticker  
Sweet Chili & Soy

**Striped Bass** 43  
Braised Fennel, Asparagus, and Parsnip Puree

**Stuffed Lemon Sole** 41  
Lump Crab, Smashed Purple Potato  
Grainy Mustard Crème

**Meat**

**Boneless Five Hour Shortrib** 46  
Horseradish Potato Puree, Baby Root Vegetables  
Red Wine Jus

**Brandt Beef Tenderloin** 56  
Great Hill Blue Au Gratin  
Fall Vegetables, Chasseur Sauce

**Rack of Lamb** 54  
Australian, White Bean Cassoulet, Mergeuz Sausage

**Bistro Tenderloin** 43  
Garlic Potato Puree, Grilled Asparagus, ChimmiChurri

**Brined Pork Chop** 42  
Creamy Cabbage, Star Anise & Apple Jus

**Vegetarian**

**Mushroom Ravioli** 36  
Porcini Cream

**Acini di Pepe** 36  
Mushrooms, Garlic, Red Pepper

## Desserts

Apple Cider Cake

Flourless Chocolate Cake

Tiramisu

Key Lime Pie

Whoopie Pie

Boston Cream Pie

Strawberry Shortcake

*Gluten free dessert options available with 72 hours notice.*

## THEMED DINNER BUFFETS

*Soda, Water, and Freshly Brewed Coffee, Decaffeinated Coffee and Tea included in Themed Dinner Buffets Based on a minimum of 20 guests*

### **Tuscany** **35**

Pasta Fagioli  
Hearts of Romaine

Antipasto Display  
Capicola, Assorted Salumi, Marinated Mozzarella, Cerignola Olives  
Tomato and Fior de Latte with Basil and Balsamic

Rosemary Roasted Chicken Putanesca  
Grilled Pork Loin, Salt Roasted Heirloom Potato, Garlic-Sage Cream

Cannoli, Biscotti

### **Far East** **30**

Hot and Sour Soup with Green Onion and Chili Oil

Sesame Chicken Lettuce Wraps  
Vegetable Egg Rolls  
Sweet Chili, Soy, and Hot Mustard

Sake Steamed Salmon with Garlic Long Beans and Pork Pot Stickers  
Spicy Beef and Broccolini with Gingered Soy Gravy  
Combination Fried Rice with Rock Shrimp, Sprouts and Peas

Fortune Cookies

### **Cantina** **38**

Jicama and Cucumber Salad with Avocado, Mango, and Chipotle Vinaigrette  
Hearts of Romaine with Tomato, Cotilla, and Cilantro-Lime Ranch

Gulf Snapper Vera Cruz with Capers and Olives  
Chicken and Corn Tamales  
Mojo Marinated Pork Empanada

Lime Sour Cream, Salsa, and Guacamole

Refried Beans and Fiesta Rice  
Corn on the Cob

Churros, Tres Leches Cheesecake, Chocolate Decadence

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**Modern Moroccan****42**

Smokey Garlic Hummus

Crispy Pita and Crackers

Tomato, Cucumber and Green Onion Salad

Green Bean Salad with Carrot, Garlic Confit

Harissa Rubbed Flank Steak, Cumin Scented Potato Puree

Moroccan Salmon with Saffron Cous Cous

Chermoula Rubbed Chicken

Almond Macaroons, Coconut Truffles

**Steakhouse****48**

Display of Heirloom Tomato and Onion, Crumbled Goat Cheese, Basil, EVO

Wedge – Blue Crumbles, Tomato, Cucumber, Creamy Blue Cheese

Hanger Steaks

Herb Roasted Chicken 'Under a Brick'

Bearnaise and Bordelaise

Rosemary and Great Hill Blue Au Gratin

Creamed Spinach

Parker House Rolls and Butter

Flourless Chocolate Cake and Mini Cheesecakes

**The Texan****38**

Texan Caesar Salad with Giant White Corn and Parmesan Peppercorn

Wedges of Iceberg with Blue Cheese, Bacon Lardon, and Buttermilk Ranch

Dry Rubbed Beef Brisket with Texas Style BBQ

Smokey Pulled Pork with Cornbread

Southern Fried Chicken

Roasted Corn on the Cob with Adobo Butter

Country Green Beans

Smashed Potato with Roasted Garlic

Strawberry Shortcakes

**Kennedy Clam Bake****58**

New England Clam Chowder

Deconstructed Green Salad with Tomato, Cucumber, and Assorted Dressings

Classic Caesar Salad

*From the Grill*

Grilled Lobster Tails (based on 1lb per person) and Clams

New York Sirloin

Herb Marinated Breast of Chicken

Corn on the Cob

Baked Beans

Seasonal Baby Vegetables

Baked Potato Bar with all Accompaniments

Rolls with Sweet Butter

Fruit Tarts and Pecan Pies

**Little Italy****23**

Choice of Chicken Parmesan, Chicken Marsala, Chicken Picatta

Served with Rice and Vegetable

Garlic Bread, Garden Salad

## CHEF ATTENDED CARVING

*Suggested Quantity Will Vary Depending On One Hour of Cocktail or Two Hours of Dinner*

**Beef Tenderloin Au Poivre** 399

Sauce Chasseur, Horseradish Cream  
Assorted Rolls & Butter  
(1 ea per 25 guests)

**Herb Rubbed Prime Rib of Beef** 399

Roasted Onion Aioli, Cabernet Glaze  
Assorted Rolls & Butter  
(1 ea per 25 guests)

Upgrade Your Rib with **Butter Poached Beef** 450

**Six Hour Slow Poached Rib**  
Rosemary Cheddar Popovers  
(1 ea per 25 guests)

**Steamship of Beef** 850

Wild Mushroom Veal Jus, Whole Grain Mustard  
(1 ea per 150 guests)

**Wood Grilled Striploin** 200

Pesto Mayonnaise and Roasted Shallot Madeira  
Assorted Rolls & Butter  
(1 ea per 25 guests)

**Dry Rubbed Beef Brisket** 200

Coffee BBQ  
Corn Bread Muffins  
(1 ea per 25 guests)

**Cuban Style Roasted Suckling Pig** 800

Black Beans & Rice, Citrus Mojo  
Assorted Rolls & Butter  
(1 ea per 35 guests)

**Mojo Marinated Pork Loin** 325

Citrus, Herbs, and Garlic  
Cilantro-Basil Pesto, Frangelico Glaze  
Assorted Rolls & Butter  
(1 per 30 guests)

**Rack of Kurobuta Pork** 150

Applejack and Star Anise Jus  
Rosemary and Cheddar Cheese Biscuit  
(1 per 15 guests)

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**Rum and Karma Coffee Glazed Ham** 275

Fig and Raisin Chutney  
Assorted Rolls & Butter  
(1 per 50 guests)

**Citrus Brined Turkey** 295

Spiced Cranberry Chutney  
Rosemary Mayonnaise, Truffled Giblet Gravy  
Assorted Rolls & Butter  
(1 per 45 guests)

**Roasted Leg of Lamb Ras El Hanout** 225

Minted Apricot Jam, Preserved Lemon Yogurt  
Assorted Rolls & Butter  
(Serves 25 guests)

# KIDS

## BUFFET OPTIONS

17 (children under 3 are free)

### Cold Displays

*(Choose Two)*

#### Organic Mixed Greens with Tomato, Cucumber, and Croutons

Peppercorn Ranch and 1000 Island

#### Seasonal Vegetable Display

Peppercorn Ranch and Hummus

#### Hearts of Romaine

Caesar, Croutons, Parmesan

#### Shrimp Cocktail

Tomato Horseradish

#### Seasonal Fruit Cups

Melon, Berries, Grapes

### Hot Entrees

*(Choose Three)*

#### Hamburger

Lettuce, Tomato, Onion, Selection of Cheeses

#### Hebrew National Kosher Hot Dogs with New England Style Buns

Ketchup, Mustard, Relish

#### Chicken Fingers & Tater Tots

#### Baked Ziti with Marinara and Herbs

#### Macaroni and Four Cheeses

### Sweet Ending

#### Assorted Cookies

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