



MAX ULTIMATE FOOD

Fall/Winter



Zero Proof Beverage Package

Coke

Diet Coke

Ginger Ale

Sprite

Still Water, Topo Chico Sparkling Water

Pellegrino Sparkling Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice,

Lemonade, Grenadine, Club Soda, Tonic Water,

Lemons, Limes, Oranges, Cherries, Olives

(3) Seasonal Mocktails



HORS D'OEUVRES

MEAT

Spicy Lamb Meatball
Tomato Sauce

Mini Short Rib and Gruyere Grilled Cheese
Grain Mustard

Philly Cheese Steak on Brioche
Fresh Chives

Beef Tartare on Brioche
Cornichons, Capers, and Parsley

"Steak Frites"-Tenderloin on Potato Chip
Tarragon Aioli and Micro Greens

Manchego and Short Rib Empanada
Coconut and Mango Relish

Delicata Squash and Lamb Sausage
Spicy Pepita Dressing



HORS D'OEUVRES

POULTRY

Seared Duck Breast

Rutabaga Crisp and Green Apple Slaw

Smoked Chili Braised Chicken Taco

Queso Fresco, Cilantro, and Lime

Confit Chicken on Charred Focaccia

Lemon Zest Whipped Ricotta, Melted Leeks,
Charred Pickled Shimeji Mushroom, and Red Veined Sorrel

Chicken Katsu Nori Taco

Red Yuzu Kosho Mayo, Furikake, Wasabi Greens,
Red Tobiko and Chives

Hot Chicken Slider

Nashville Hot Sauce, Pickles, on a Sesame Seed Bun

Duck Confit Crostini

Argo Dulce Grapes and Celeriac Slaw



HORS D'OEUVRES

FISH

Seared Scallop
Bacon Shallot Jam and Micro Arugula,
Passed in an Ceramic Spoon

Mini New England Lobster Roll

Old Bay Crab Cake
Lime Aioli

Classic Poached Jumbo Shrimp
Fresh Horseradish Cocktail Sauce and Micro Celery

Thai Grilled Shrimp on Sesame Toast
Shiso and Scallion Salad and Ginger-Soy Aioli

Rock Shrimp Tempura
Chili Citrus Kewpie Mayo

Tuna Tataki on Taro Chip
Wasabi-Togarashi Kewpie Mayo and Crispy Shallot

Filet o' Fish
Native Hake, Griddled Squid Ink Challah Sesame Seed Bun,
Tobiko Tartar and American Cheese

Potato Latkes
Whipped Crème Fraiche, Caviar, Chives

Maine Lobster atop a House Made Gaufrette
Brown Butter, Lemon Zest Crema, Red Tobiko, Micro Celery

HORS D'OEUVRES

VEGETARIAN/VEGAN

Striped Beet Sunchoke Mousse
Micro Pea Greens, Ricotta Salata, and Toasted Pine Nuts

Porcini Arancini
Fresh Mozzarella, Pesto Bianco, Herb Oil,
and Baby Red Veined Sorrel

Butternut Squash Arancini
Red Onion Jam and Fried Sage

Sourdough Pizzetta
Taleggio, Caramelized Onion Jam, and Brown Butter Squash Purée

Crispy Hasselback Heirloom Potato
Roasted Garlic Aioli, Rosemary, and Chili Sea Salt

Olive Oil Ricotta Crostini
Roasted Grapes, Honey, and Rosemary

Ras El Hanout Sweet Potato Taco
Tzatziki Salsa

Cauliflower Cake
Zesty Cucumber Yogurt, Fresh Ground Pepper

(VG) Local Zucchini and Corn Fritter
Herb Aioli

(VG) Fresh Vegetable Rolls
Cucumber Sauce



RECEPTION STATIONS

Mezze

Falafel Bites
Spiced Beef Kofta, Yogurt Sauce
Persian Cucumber, Tomato, and Sumac Onion Salad
Lemon Chickpea Hummus
Za'atar Pita and Soft Greek Style Pita

From the Garden

Seasonal Vegetable Crudit 
Roasted Piquillo Pepper Dip
Charred Onion Dip

Cheese & Charcuterie

Imported and Domestic Cheeses
Cured Meats
Truffle Honey, Cornichons, Capers, Seasonal Chutney,
Pommery Mustard, and Dried Fruits
Gourmet Crackers and Flatbread Crisps

Sushi

Assorted Maki Rolls, Nigiri, and Sashimi
Pickled Ginger, Soy Sauce, and Wasabi
Seaweed Salad

Island Creek Oyster Raw Bar

Live shucking of IC Oysters & Little Neck Clams
Poached Shrimp Cocktail
Cocktail Sauce, Mignonette, and Lemons

ENHANCEMENTS:

Lobster Rolls
Stone Crab Claws



RECEPTION STATIONS, CONT

Pub Grub

Barbecue Popcorn Chicken with Pork Cracklins

Buffalo Chicken with Bleu Cheese Ranch and Pickled Celery

Ginger-Soy Teriyaki Chicken with Toasted Sesame Seeds

Sichuan Black Pepper Tofu Bites with Scallions

Bread & Butter Pickles, Kimchi

Bruschetta Bar

Toasted Sliced Baguette

Whipped Ricotta, Garlic-infused Olive Oil, Sun Dried Tomato Pesto

Diced Tomatoes with Basil, Garlic, and Olive Oil

Roasted Red Peppers, Artichoke Hearts, Eggplant Caponata

Caramelized Onions, Crispy Pancetta, Fresh Mozzarella,

Crumbled Goat Cheese, Chopped Basil. Balsamic Glaze

Viva L'Italia!

Roasted Marinated Artichoke and Potato Salad

Charred Broccoli with Pesto Bianco

Toasted Pine Nut Caponata

Marinated Olives

Prosciutto di Parma, Soppresata and Mortadella

Ricotta Salata and Fontina

Crostini, Flatbread Crisps and Croccantini

Flatbreads

Potato, Crisp Bacon, Caramelized Onion and Blue Cheese Flatbread

Caprese Flatbread

Pesto, Sliced Tomato, Mozzarella, Fresh Basil, and Balsamic Glaze

Fig & Goat Cheese Flatbread

Fig Jam, Goat Cheese, Arugula, Balsamic Drizzle

BBQ Chicken Flatbread

Shredded Chicken tossed in BBQ Sauce, Red Onion,
Mozzarella, and Micro Greens



BUILD YOUR OWN BUFFET

SALADS

Romaine Salad with Creamy Caesar Dressing, and Parmesan Croutons

Warm Farro Salad with Roasted Squash and Feta

Mixed Field Greens, Olives, Red Onions, Candied Pecans,
and Balsamic Vinaigrette

Baby Arugula, Radicchio, Frisée, Roasted Pear, Whipped Goat Cheese,
Red Wine Reduction, Candied Pecans and Herbs

Baby Spinach, Gigante Beans, Pine Nuts, Roasted Red Beet,
Saffron Aioli and Sourdough Tuile

SIDES

Wild Rice Pilaf with Cranberries and Pecans

Toasted Brussels Sprouts with Sherry Glazed Roasted Shallots,
Spiced Pepitas, Fresh Herbs, and Pumpkinseed Vinaigrette

Roasted Butternut Squash, Brown Butter, Torn Sage

Grafton Cheddar Scalloped Potatoes

Feta Scallion Mashed Potatoes

Artisanal Mac & Cheese with Local Cheeses,
Orecchiette Pasta, Breadcrumb Crust

Haricot Vert with Toasted Brown Butter and Hazelnuts

MAIN DISHES

Artichoke-Crusted Cod with Tomato Vinaigrette and Fresh Chives

Ginger Scallion Teriyaki Salmon

Chicken Statler

Creamed Leek and Maitake Duxelles, Brown Butter Hollandaise, Roasted
Rainbow Baby Carrots, Red Veined Sorrel and Frisée

Pan Roasted Chicken with Caramelized French Onions, Sautéed Spinach,
Garlic Bread Crumb and Shaved Gruyere Cheese

Grilled Beef Tenderloin with Red Wine Reduction
Creamy Horseradish Sauce on Side

Apricot and Red Wine Braised Short Ribs

Cheese Manicotti with Parsley Cream,
Roasted Oyster Mushrooms, Shaved Parmesan

(VG) Herb-Marinaded Charred Cauliflower Chop,
Hummus, Harissa Oil, Fresh Herbs

(VG) Charred Eggplant with Salsa Verde and Grilled Scallions



SMALL PLATES STATION

Meat Small Plates

Grilled Beef Tenderloin

Mushroom Risotto Cake, Arugula Salad, and Truffle Vinaigrette

Red Wine Braised Short Ribs

Whipped Yukon Gold Potatoes and Celery Leaves

Tandoori Lamb Chops

Mint Yogurt Sauce, Charred Eggplant, and Pomegranate

Fish Small Plates

Pan Roasted Striped Bass

with Broccoli Couscous, Mâché and Herb Salad, Lemon Turmeric Vinaigrette, and Crispy Shallots

Crab Cake

Tarragon Mustard Sauce, Baby Arugula Salad, and Lemon Vinaigrette

Grilled Shrimp

Ansen Mills Grits, North Country Bacon Bourbon Cream, and Herb Salad

Poultry Small Plates

5 Spice Seared Duck Breast

Orange Sauce, Forbidden Black Rice, and Frisée

Hay Roasted Chicken

Chicken Jus, Roasted Turnips and Radishes, Fig-Cognac Almond Conserve, and Fried Sage Leaves

Chicken Tikka Masala

Steamed Basmati Rice and Cilantro

Vegetarian Small Plates

Burrata

Roasted Baby Peppers, Baby Arugula,
Charred Cipollinis, Italian Salsa Verde, Pine Nuts,
Fresh Oregano, and Ciabatta Toast

Falafel

Tahini Sauce, Cucumber-Tomato Salad, Aleppo Chili Flakes, Pita Crisps,
Mache, Fresh Parsley, Mint, and Dill

Butternut Squash Ravioli

Crispy Sage, Shaved Pecorino Romano, Walnut Cream and Micro Basil



HOMETOWN FAVORITES

DINNER STATIONS

EASTIE

Eggplant & Chickpea Salad - Baby Spinach, Cherry Tomatoes, Chickpeas, Roasted Eggplant, Chopped Parsley, Romesco Dressing

Warm Soft Corn Tortillas

Carne Asada, Pork Carnitas, and Chicken Tinga

Queso Cotija, Pickled Red Onions, Charred Tomatillo Salsa Verde, Salsa Fresca, Crema, Cilantro, Lime Wedges

Portuguese Beef Short Rib Empanadas with Salsa Rosa and Picante

North Shore Roast Beef Three Way with James River Barbecue Sauce, Cain's Mayo, and American Cheese

HANOVER STREET

Romaine Salad, Creamy Caesar Dressing, and Parmesan Croutons on Side

Rigatoni Bolognese

Cacio e Pepe with Bucatini, Parmesan Reggiano, Pecorino Romano, and Black Pepper

Grilled Lemon Orzo with Asparagus, Sun Dried Tomato, Fresh Basil, Fire Roasted Red Pepper, Walnut, EVOO and Herb Salad

Gremolata Garlic Bread

FENWAY

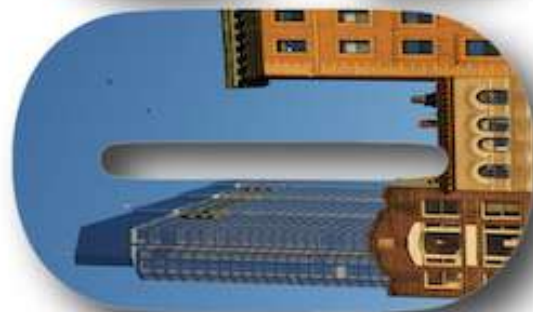
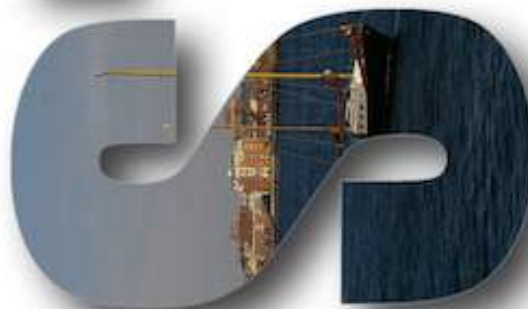
Hamburgers

Black Bean Burgers

Green Monster fries - Crinkle-cut fries topped with Burnt End Brisket Chili, Shredded Cheddar, Sour Cream and Jalapeños

House Made Potato Chips

Cheddar Cheese, Lettuce, Tomato, Pickles, Ketchup, Mustard, and Whole Grain Mustard



HOMETOWN FAVORITES DINNER STATIONS, CONT

CHINATOWN

Steamed Jasmine Rice

Sichuan Beef with Green Beans and Bell Pepper

Sesame Chicken

Vegetable Lo Mein served in Red Chinese-To-Go Boxes

Kimchi Okononiyaki with Pork Belly, Gochujang Sauce and Scallions

Sichuan Tofu with Black Pepper, Red Chilies, Shallots,
Sweet Soy Sauce, and Scallions

HARVARD SQUARE (VEGAN)

House Made Black Bean Sliders, Crispy Onions and
Pomegranate Molasses BBQ Sauce

Vegan Mac and Cheese with Broccoli and Lemon Pepper Breadcrumbs

Lemon Dijon Chickpea Cakes, Corn and Heirloom Baby Tomato Relish,
Garlic Coconut Yogurt

Crispy Brussels Sprouts with Apricot Harissa Glaze, Toasted Pistachios,
Sea Salt, and Fresh Mint

BBQ Grilled Rainbow Carrots, Parsley Chimichurri, Farro and Orange Zest

SEAPORT

Stuffies with Chorizo, Shrimp and Scallops
Lemon Herb Tartar Sauce

Poached Shrimp
Fresh Horseradish Cocktail Sauce

Chatham Cod & Crab Cakes,
Remoulade

Creamy Coleslaw

Lobster Rolls with Hot Paprika Dust and Micro Celery Leaves





PLATED DINNER

SALAD COURSES

Mixed Field Greens

Olives, Shaved Red Onions, Candied Pecans, and Champagne Vinaigrette

Lacinato Kale and Romaine Caesar Salad

Toasted Garlic Pangrattato and Grated Parmesan Reggiano

Beet Carpaccio and Citrus Salad

Thin Sliced Beets, Orange Segments, Arugula, Pine Nuts,
Shaved Aged Parmesan, and Winter Citrus Vinaigrette

Baby Spinach Salad

Roquefort Cheese, Red Wine Poached Pears, Toasted Hazelnuts,
and Cabernet Vinaigrette

Little Gems

Cured Olive Crumbs, Citrus Suprèmes, Shaved Fennel and Black Radish,
Gold Beet Purée, Mint and Meyer Lemon Vinaigrette

Torn Mozzarella Salad

(\$5 Up Charge for the item)

Little Gem Lettuce, Pickled Seasonal Fruit, Toasted Pancetta, Charred Red Onion
Rings, Roasted Pumpkin, Herbs, and White Balsamic Vinaigrette



PLATED DINNER

MAIN ENTREES

Black Truffle Poussin

Farmhouse Ratatouille, Fingerling Potatoes, Pea Tendrils, and Sauce Verte

Chicken Statler

Creamed Leek and Maitake Duxelles, Brown Butter Hollandaise,
Roasted Rainbow Baby Carrots, Red Veined Sorrel and Frisée

Giannone Farms Chicken Breast

Leek Beurre Blanc, Potato Pave, Baby Vegetables, and Chive Oil

Roasted North Atlantic Cod

Celery Root Purée, Roasted Baby Leeks, Wilted Spinach,
Crispy Pancetta, and Thyme Infused Brown Butter

Herb-Crusted Salmon

Parsnip Purée, Roasted Tri-Colored Carrots, and Lemon Beurre Blanc

Grilled Swordfish

Toasted Pine Nut Caponata, Fregola Sarda, and Chili Oil Fried Basil

Bordelaise Braised Beef Short Rib

Potato Purée, Roasted Baby Vegetables, and Celery Leaves

Grilled Beef Tenderloin

Potato Leek Croquette, Honey Carrot Turnip Compote,
and Charred Scallion Garlic Cream

Herb Marinated Roasted Sirloin Strip

Caramelized Shallot Compound Butter, Crispy Smashed Potatoes,
and Haricots Verts



PLATED DINNER

VEGETARIAN/VEGAN ALTERNATIVE ENTREES

Eggplant Milanese

Marinara Sauce, Quattro Formaggi Risotto, Parmesan Reggiano and Basil

Campanelle

Cauliflower Bolognese, Parmigiano Reggiano Snow and Opal Basil

Butternut Squash Risotto

Crispy Sage and Aged Parmesan

(VG) Cauliflower Steak

Chimichurri, Roasted Baby Potatoes, and Sautéed Kale

(VG) Vegan Pad Thai

Rice Noodles Stir-Fried with Tofu, Bean Sprouts, Scallions,
Peanuts, and Tamarind-Lime Sauce



PLATED DINNER

DESSERT COURSE

Warm Apple Galette
Almond Cream, Boozy Caramel Sauce, Almond Croccante,
and Vanilla Ice Cream

Chocolate Banana Bar
Chocolate Cake with Banana Mousse, Dark Chocolate Glaze,
Burnt Sugar Ganache Ribbon, and Chocolate Crunch

Chocolate Espresso Mousse Tart
Caramel Sauce, Cocoa Dust

Royal Chocolate Éclair
Salted Caramel Chocolate Sablé, Dark Chocolate Mousse, Hazelnut
Feuillantine, Chocolate Ganache, Milk Chantilly and
Caramelized Hazelnuts

Mascarpone Cheesecake
Lavender Berries, Strawberry Coulis

(VG/GF) Strawberry Chocolate Tart
Honey Oat Granola, Macerated Strawberries

(VG/GF) Chocolate Avocado Cake
Coconut Caramel, Chocolate Ganache

(VG) Chocolate Mousse
Chocolate Beet Cake, Raspberry Curd, Fresh Raspberries

(VG) Orange & Blueberry Cheesecake
Burnt Citrus Supremes, Blueberry Coulis (Contains Cashews),

(GF) Deconstructed Cheesecake
Roasted Berries, Strawberry Curd, Oat Crumble

(V) Oreo Tiramisu, Served in a Glass Vessel



SWEET STATIONS

Dessert Jars

Éclair

Pate A Choux, Vanilla Bean Pastry Cream,
Chocolate Ganache, White Choc Shavings

Cheesecake Mousse

Seasonal Berry Compote, Graham Cracker Crumble

Tiramisu

Espresso and Brandy-Soaked Lady Fingers,
Mascarpone Cream, Cocoa Powder

Graham Cracker Cake

Toasted Marshmallow Buttercream, Fudge Sauce

Chocolate Cake

Chocolate Mousse, Ganache and Oreo Crumbs

Carrot Cake

Brown Butter Cream Cheese Frosting, Candied Carrots

Cake It Till You Make It

Cream Cheese Pound Cake

Lemon Glaze, Candied Lemon Zest

Large Trifle

Cornmeal Sponge Cake, Rum Soak,
Roasted Pineapple, Vanilla Chantilly

Mini Lemon Poppy Bundt Cakes

Lemon Soak

Caramel Popcorn Cake Bite

White Velvet Cupcake

Strawberry Cream Cheese, Milk Crumb

Coconut Tamarind Passion Fruit Petit Four

SWEET STATIONS, CONT

Shugah

Baked Chocolate Mousse Tart
Tahini, Mascarpone, Sesame Seed Brittle Shard

Banana Brown Sugar Cake
Cinnamon Milk Chocolate Buttercream, Caramel Drizzle

Triple Chocolate Cheesecake Swirl
Cocoa Graham Crust

Chocolate Almond Toffee Shards

Rosette Meringue Sandwich
Ganache

Oreo Espresso Mascarpone Jar

Thanks For Poppin' By

A Selection of 6 Savory and Sweet Flavored Popcorn in Individual White Bags. Enjoy Now or Take Home for Later.

Crème De Liqueur - Liquor Infused Ice Cream Custard

The Perfect Blend of Delicious Frozen Custard Infused with Spirits. The Final Product Is an Adults-Only Indulgent, Creamy Treat.

Kane's Donuts

Celebrate a Local Favorite Featuring Your Choice of Donuts. From Their Scrumptious Classic Honey Dip to an Out of This World Maple Bacon, Kane's Donuts Are a Boston Icon.





SWEET STATIONS, CONT

Midnight Cravings

Cinnamon Roll Bars, S'mores Brownies, Milk Cereal Panna Cotta Jar with Birthday Cake Crumb, Mini Chocolate Chip Cookie Dough Cake Bite with Swiss Meringue Buttercream and Chocolate Ganache Drizzle

Novelty Ice Cream Cart

A Roaming Ice Cream Cart Serving a Variety of Novelty Ice Creams Including Klondike Bars, Ice Cream Sandwiches, Strawberry Shortcake, Bomb Pops, Fruit Bars (Df), and more.

Liquid Nitrogen Ice Cream

Your Choice of Three Ice Cream Flavors Made in View of Guests Complete with Liquid Nitrogen Clouds! Ask For Our Seasonal Flavors Menu. (Pricing Based on a Minimum Of 100 Guests)

Le Petit Pouf Specialty Cotton Candy Cart

Flavors Are Hand Crafted and Thoughtfully Curated to Reflect Your Celebration Delivering a Fun, Interactive, and Unique Experience.

Coffee & Tea Station

Fresh Brewed Regular and Decaf Coffees Along with an Assortment of Hot Teas.



BUTLER PASSED OR STATIONARY PETITE SWEETS

Key Lime Tartlets

Fresh Fruit Tartlets

Peach Pie Tartlet

Cream Puffs with Craquelin- Seasonal Flavors

Strawberry Rhubarb Cheesecake Slices

S'mores Tartlets

Seasonal Panna Cotta

Boston Cream Pie Bites

Rich Chocolate Bouchon

Salted Caramel Brownie Pops

French Macarons - Seasonal Flavors

Rolled Truffles - Seasonal Flavors

Assorted Cookies and Bars

Lemon Cake Bite with Lavender Honey Glaze

Vanilla Bean Champagne Cake Bite with Raspberry Champagne Glaze

Chocolate Cake Bite with Toasted Coconut Chocolate Crunch,
and Passion Fruit Ganache

Tiramisu, served in a Mini Mason Jar

Mini Ice Cream Cones with Assorted Toppings

Coconut Macaroons

LATE NIGHT BITES

Detroit- Style Pizza Squares with Soppressata,
Hot Honey and Oregano Leaves

Tater Tot Cups with Ketchup

Chicken Tenders with Honey Mustard

Mini BLT

Mini Cheese Pizza

Mini Warm Pretzel Bites with Cheese

Chicken and Waffles

Pigs in a Blanket with Mustard

Mini Cheddar Grilled Cheese Sandwiches

Mac + Cheese Bites with Creamy Cheese Sauce

Corn Dog with Whole Grain Mustard,
Pepper Tomato Jam and Celery Leaves

Popcorn Chicken with Bourbon Barbecue Sauce

Mini Cheesesteak Subs

