



MAX ULTIMATE FOOD
SPRING/SUMMER



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

Pork Carnitas Mini Taco

Pickled Red Onion, Queso Cotija, and Micro Cilantro

Sliced Tenderloin on a Potato Chip

Tarragon Aioli and Micro Greens

Mini Taco with Braised Beef Barbacoa, Queso Fresco,

Pickled Red Onion and Cilantro

Seared Beef Tenderloin on Seeded Ficelle

Hot Pepper Jam and Blond Frisée

Spicy Lamb Meatball

Tomato Sauce

Peach BBQ Brisket

Wrapped in Pork Belly, Pickled Jalapeño Charred Onions

Manchego and Short Rib Empanada

Coconut and Mango Relish

Beef Tartar on Brioche

Cornichons, Capers, and Parsley



HORS D'OEUVRES

Poultry

Hot Chicken Slider

Nashville Hot Sauce, Pickles, on Sesame Seed Bun

Yakitori Style Grilled Japanese Chicken Meatballs

Ginger and Miso

Ramen Noodle Cake

Spicy Duck, Pickled Vegetables, and Peanut Sauce

Smoked Chili Braised Chicken Taco

Queso Fresco and Scallion

Bee Sting Chicken Thigh Pincho

Chili-Burnt Honey Lacquer, Hazelnuts, and Honey Pollen Crumble

Peking Duck Crostini

Pickled Mustard Greens, Hoisin, and Sesame Seeds

Chicken + Waffle

Sea Salt Butter, Spicy Maple Syrup and Micro Celery

Chicken Soup Dumplings in a Spoon

Pickled Mustard Greens, Chili Crisp and Sesame Seeds



HORS D'OEUVRES

FISH

Seared Scallop on a Corn Cake
Bacon Jam and Chives

Crab Bouillabaisse Terrine on Toast
Tomato Rouille and Chervil

Lobster Rangoon
Lobster + Shiitake Mushroom Cream Cheese Filling,
Sweet & Sour Sauce, and Chives

Mini Lobster Roll

Tuna Tartare in a Cone
Sriracha Lime Aioli

Torched Salmon Nigiri
Pickled Vegetables

Smoked Salmon Mousse on Toasted Brioche
Wasabi Tobiko, Chive Oil, and Chervil

Paella Croquettes
Squid Ink Aioli and Parsley

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

HORS D'OEUVRES

VEGETARIAN/VEGAN

Greek Salad Cucumber Cup
Feta, Tomato, and Black Olive Tapenade

Quattro Formaggi Grilled Cheese
Cherry Tomato Jam

Honey Ricotta Crostini
Roasted Strawberry and Thyme-Honey Drizzle

Squash Blossom Arancini
Artisanal Curd, Salsa Verde, and Herbs

(VG) Local Zucchini and Corn Fritter
Herb Aioli

(VG) Fresh Vegetable Summer Roll
Cucumber Sweet Chili Dipping Sauce

(VG) Asparagus and Shiitake Maki Roll

Watermelon Cup
Feta, Mint and Balsamic Reduction

Crispy "Smashed" Marble Potato
Green Garlic Romesco and Scallions

Fried Green Tomato
Burrata, Green Tomato Preserves, and Basil

Wild Mushroom Dumplings on a Spoon with Ginger Soy

Moroccan Pizzeta
Feta Crema, Zaalouk, Confit Garlic, and Cilantro



RECEPTION STATIONS

MEZZE

Falafel Bites
Spiced Beef Kofta with 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

Classic Caprese Salad

Watermelon & Feta Salad

Sliced Red Onion, Fresh Mint, and Balsamic Reduction

Citrus Beet Salad

Fennel, Mint Leaves, Toasted Pistachios, and Citrus Vinaigrette

Blueberry & Quinoa Power Salad

Sliced Almonds, Crumbled Goat Cheese, and Lemon-Poppyseed Dressing

Charred Cauliflower Elotes

Chipotle Crema, Shaved Jalapeño, Queso Cotija, Tajine, Lime and Cilantro

Roasted French Horn Mushrooms

Garlic Herb Quinoa and Toasted Sunflower Seeds

SIDES

Garlic Herb Roasted Fingerling Potatoes

Vibrant Spring Vegetables, Sumac Citrus Glaze

Garden Vegetable Succotash

Grilled Corn, Chili-Lime Butter and Lime Zest

Charred Broccolini, Bagna Cauda, Chili Flakes and Lemon

Mac + Cheese

Brazilian Potato Salad, Peas, Carrots, Apple, Corn and Scallion

MAIN DISHES

Herb Panko Crusted Cod, Dill Yogurt Sauce

Thai Sweet Chili Grilled Faroe Island Salmon, Lime Wedges

Grilled Beef Tenderloin, Red Wine Reduction

Grilled Hanger Steak, Chimichurri, Herbs, and Charred Peppers

Herb Marinated Sirloin Barrel

Horseradish Cream and Smoked Tomato Chutney

Rosemary Brined Grilled Chicken Breast

Charred Cipollini Onions and Grilled Lemon

Huli Huli Chicken, Mango Cucumber Relish

(VG) Spicy Miso Charred Tofu with Toasted Sesame Seeds and Scallions

(VG) Lemon Dijon Chickpea Cakes

Corn and Heirloom Tomato Relish, and Garlic Coconut Yogurt

(V) Asparagus and Wild Mushroom Galette with Sherry-Glazed Shallots, Melted Raclette, Herb Salad and Sunchoke Chips



SMALL PLATES STATION

Meat Small Plates

Sliced Tenderloin
Red Onion Fig Tapenade, Shaved Drunken Goat Cheese
and Fresh Herb Salad

Braised Beef Short Rib
Parsnip Puree, Roasted Baby Farm Vegetables, Micro Beet Greens

Hickory Smoked New York Strip
Coriander Roasted Baby Carrots, Feta,
Charred Tomato, Harissa Compote

Fish Small Plates

Lobster Ravioli
Summer Herb Pesto

Classic Lobster Roll
Coleslaw and Micro Celery

Pan Roasted Halibut
Potato Soubise, Crispy Pancetta, Chili Oil, and Celery Leaves

Poultry Small Plates

Buttermilk Fried Chicken
Jalapeño Cornbread, Whipped Honey Butter

Grilled Chicken Skewers
with Yogurt-Dill Sauce

Spiced Duck Breast
Squash Purée, Sizzling Tadka, Coriander Herb Salad

Vegetarian Small Plates

Corn Agnolotti
Oven-Cured Tomatoes, Shaved Corn Segments, Black Truffle Cream,
Herb Oil and Popcorn Shoots

(VG) Compressed Melon Salad
Frisée, English Cucumber, Curry Candied Almonds, Mint Chutney, and
Blossoms

Heirloom Tomato + Grilled Halloumi
Kalamata Olive Tapenade, Red Veined Sorrel,
Sherry Reduction, and Basil Oil



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

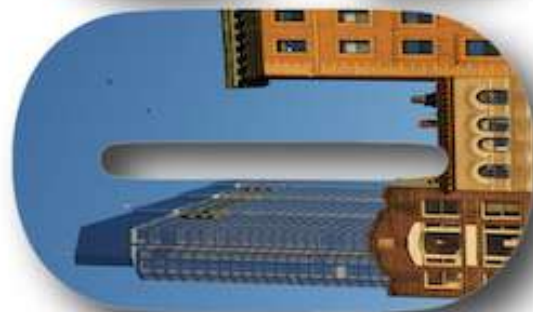
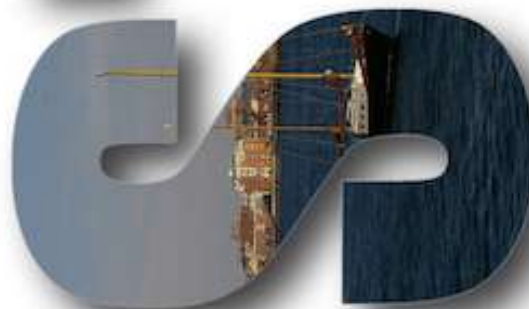
Hamburgers

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

Little Leaf Lettuce

Shaved Fennel Bulb, Pickled Grapes, Bûcheron, Quinoa Cracker,
and Herb Vinaigrette

Local Heirloom Tomato and Burrata Salad

Arugula, Sweet Basil, Balsamic, EVOO, and Herbed Crisp

Mixed Field Greens

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

Romaine Salad

Creamy Caesar Dressing and Parmesan Croutons

Shaved Beet and Carrot Salad

Watercress, Grapefruit, Watermelon Radish,
and Meyer Lemon Ginger Vinaigrette

Bibb Lettuce and Marinated Hearts of Palm

English Peas, Shaved Breakfast Radish, Asparagus, and
Herb Avocado Buttermilk Dressing



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

American Red Snapper

Lemon Garlic Broccolini, Grilled Oyster Mushrooms, Saffron Couscous
and Charred Onion Herb Vinaigrette

Seared Halibut

Rock Shrimp Hash, Crispy Pancetta, Local Corn, and Romesco

Misoyaki Cod

Caramelized Sake, Miso and Mirin Glaze, Baby Bok Choy, Togarashi Sprinkle,
Forbidden Black Rice and Micro Purple Shiso

Braised Beef Short Rib

Parsnip Puree, Roasted Baby Farm Vegetables and Micro Beet Greens

Grilled Beef Tenderloin

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

Steak Delmonico

Baked Delmonico Potatoes, Grilled Asparagus, Homemade Steak Sauce,
Bitter Greens Herbs Salad, and Fleur De Sel



PLATED DINNER

VEGETARIAN/VEGAN ALTERNATIVE ENTREES

(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

Eggplant Milanese

Marinara Sauce, Quattro Formaggi Risotto, Parmesan Reggiano and Basil

Cheese Manicotti

Parsley Cream, Roasted Oyster Mushrooms, and Shaved Parmesan

Sweet Corn Risotto

Basil Oil, and Aged Shaved Parmesan



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, Raspberry Champagne Glaze

Chocolate Cake Bite with Toasted Coconut Chocolate Crunch,

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, Ketchup

Chicken Tenders, Honey Mustard

Mini BLT

Mini Cheese Pizza

Mini Warm Pretzel Bites, Cheese Sauce

Chicken and Waffles

Pigs in a Blanket, Mustard

Mini Cheddar Grilled Cheese Sandwiches

Mac + Cheese Bites, Creamy Cheese Sauce

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

Popcorn Chicken, Bourbon Barbecue Sauce

Mini Cheesesteak Subs

