

HOTEL ARISTA®

EFFORTLESS



CATERING MENU



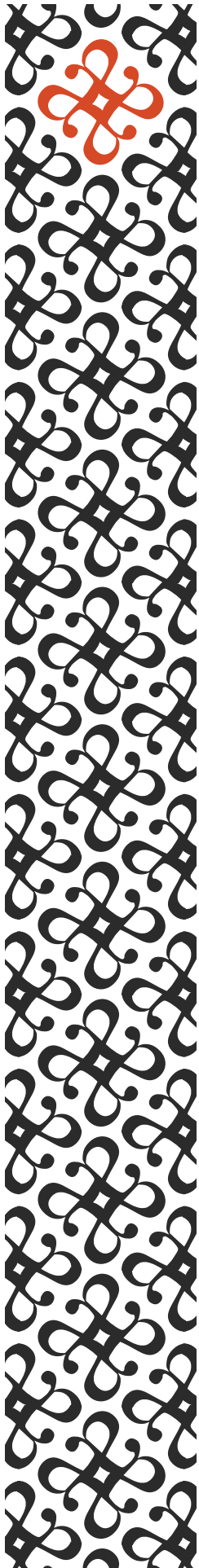
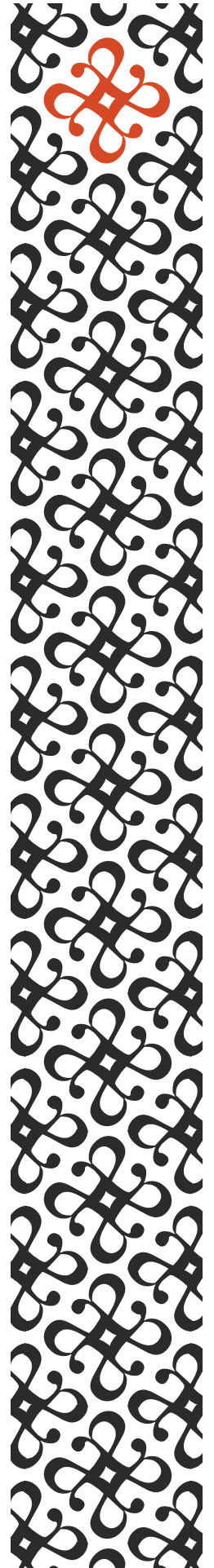
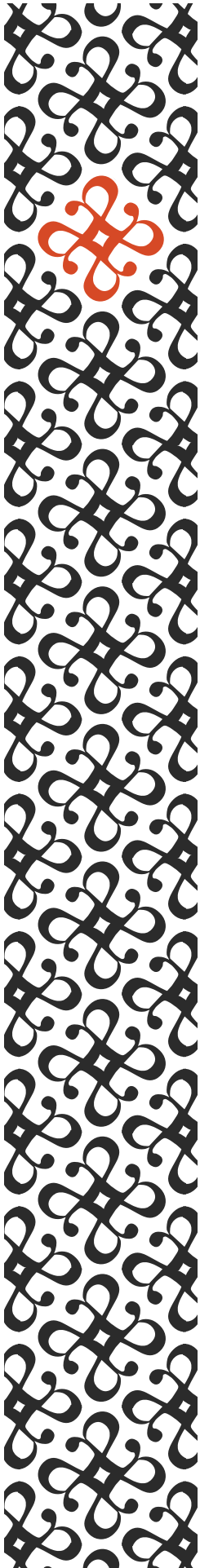


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BREAKFAST & BREAKS





BREAKFAST BUFFETS

The Continental and Arista breakfast buffets include Orange Juice, Lavazza Regular & Decaffeinated Coffee and Harney & Sons Teas. Buffets are based on one hour of service and are priced per guest. Surcharge of \$50 will be applied for groups with less than ten guests. Enhancements are intended to complement a buffet and should not be ordered on their own.

CONTINENTAL BUFFET \$29

Assorted Breakfast Pastries
Butter & Jam

Fresh Sliced Fruit & Berries

Vanilla Yogurt
Granola & Honey

ARISTA BUFFET \$36

Assorted Breakfast Pastries
Butter & Jam

Fresh Sliced Fruit & Berries

Scrambled Eggs
Snipped Chives

Seasoned Breakfast Potatoes
Onions & Peppers

Breakfast Meats
Applewood Smoked Bacon
& Sausage Links

ENHANCEMENTS

Vanilla Yogurt \$6
Granola, Honey & Berries

Chia Seed Pudding \$6
Mixed Berry

Steel Cut Oats \$6
Brown Sugar, Roasted Walnut, Raisins

Corned Beef Hash \$8

Cinnamon Brioche French Toast \$8
Maple Syrup, Seasonal Fruit Compote,
Vanilla Mascarpone

Belgian Waffles \$8
Maple Syrup, Seasonal Fruit Compote

Artisanal Cheese & Charcuterie \$14
Chef's Selection

Bagels & Lox \$14
Cream Cheese, Sliced Tomato, Capers,
Red Onion

All prices subject to 25% service charge & 8.75% tax.
Service charge and tax rates are subject to change at any time without notice.

BREAKFAST BUFFETS

ENHANCEMENTS

The Continental and Arista breakfast buffets include Orange Juice, Lavazza Regular & Decaffeinated Coffee and Harney & Sons Teas. Buffets are based on one hour of service and are priced per guest. Surcharge of \$50 will be applied for groups with less than ten guests. Enhancements are intended to complement a buffet and should not be ordered on their own.

OMELET STATION \$15

Chef attended | \$150 per Chef

One chef per 50 guests | 25 guest minimum

Ham, Bacon, Chicken Sausage, Onion,
Bell Pepper, Spinach, Mushroom, Tomato,
Cheddar, Swiss, Mozzarella, Goat Cheese

BREAKFAST SANDWICHES

One dozen minimum of each

\$108 per dozen

Sausage, Egg & Cheddar Cheese

Served on an English Muffin

Ham, Egg & Boursin Cheese

Served on a Croissant

Bacon, Egg & American Cheese

Served on an English Muffin

Italian Sausage, Egg & Mozzarella Cheese

Served on Ciabatta

FRUIT SMOOTHIES \$16

Mango, Pineapple & Banana
Kale, Kiwi & Cucumber
Mixed Berry

EGGS BENEDICT

Choose one | Priced per guest

Classic Benedict \$10

English Muffin, Ham, Poached Egg,
Classic Hollandaise

Short Rib Benedict \$12

Savory Potato Cake, Poached Egg,
Braised Short Rib, Tomato Jam,
Bearnaise Sauce

Smoked Salmon Benedict \$14

English Muffin, Poached Egg,
Smoked Salmon, Citrus
Hollandaise Sauce

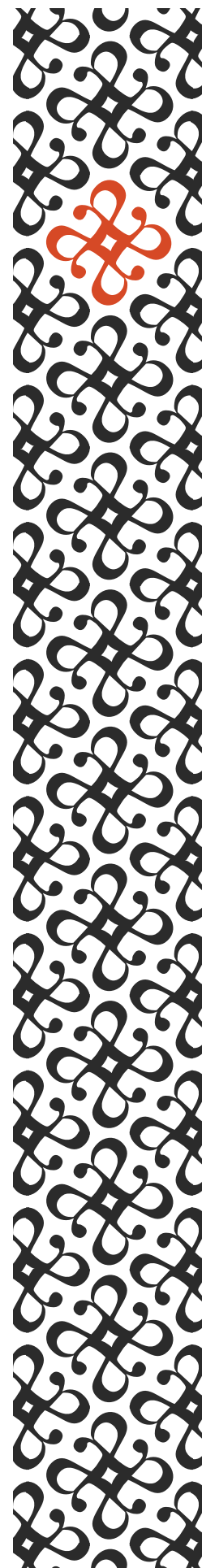
Crab Cake Benedict \$15

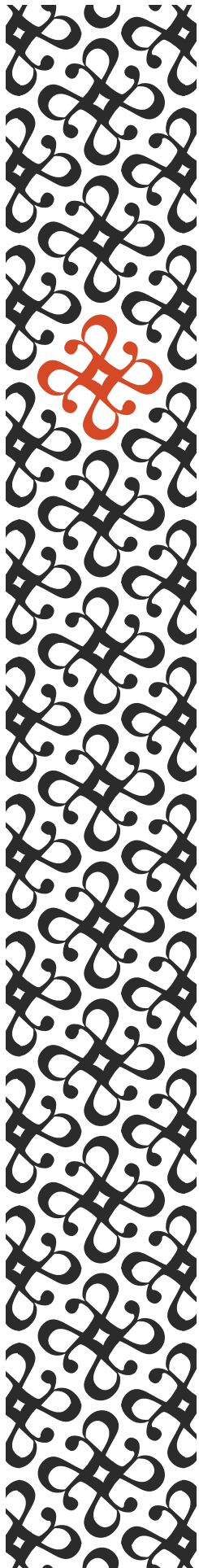
Lump Crab Cake, Poached Egg,
Bearnaise Sauce

SAVORY BREAD PUDDING \$9

Choose one

Bacon, Caramelized Onion & Swiss Cheese
Mushroom, Spinach & Goat Cheese
Broccoli, Parmesan & Cheddar Cheeses





BREAKFAST PLATED

\$52 per Guest

Our signature plated breakfast is three courses and includes a pre-set first course, main course, and dessert, served with choice of Lavazza coffees and Harney & Sons teas served tableside.

FIRST COURSE

Pre-set

Assorted Breakfast Pastries

Butter & Jam

Individual Fruit Salad

Tarragon Syrup

Vanilla Yogurt

Granola & Seasonal Fruit

MAIN COURSE

Choose one

Scrambled Eggs

Cheddar Cheese, Applewood Smoked Bacon, Crispy Potato Cake, Grilled Brioche

Scrambled Eggs

Mozzarella Cheese, Heirloom Tomato Relish, Sausage Patty, Marble Potatoes, Grilled Ciabatta

Seasonal Vegetable Hash

Poached Eggs, Hollandaise Sauce

Cornflake Crusted French Toast

Banana, Nutella, Whipped Cream

Steak & Eggs \$15

Prime Flat Iron Steak, Scrambled Eggs with Cheddar Cheese, Crispy Potato Cake, Buttermilk Biscuit

DESSERT COURSE

Coffee & Donuts

Brioche Donut Holes with Crème Anglaise

All prices subject to 25% service charge & 8.75% tax.
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BRUNCH BUFFET

\$68 per Guest

Brunch service to begin at 11am or later. Brunch buffets are based on ninety minutes of service and are priced per guest. Surcharge of \$50 will be applied for groups with less than twenty-five guests.

COLD

Assorted Breakfast Pastries & Rolls

Butter & Jam

Fresh Sliced Fruit & Berries

Vanilla Yogurt

Granola & Fresh Berries

Mixed Baby Greens Salad

Shaved Garden Vegetables, Lemon Dijon Dressing & White Balsamic Vinaigrette

Fregola Couscous Salad

Roasted Tomato, Kalamata Olive, Arugula, Feta Cheese, Basil Pesto Dressing

HOT

Eggs Benedict

English Muffin, Ham, Poached Egg, Classic Hollandaise

Cinnamon Brioche French Toast

Maple Syrup, Seasonal Fruit Compote

Breakfast Meats

Applewood Smoked Bacon, Sausage Links

Frittata

Tomato & Mozzarella

Slow Roasted Beef Short Rib

Red Wine Jus

Grilled Chicken Breast

Dijon Mustard Jus

Oven Roasted Fingerling Potatoes

Seasonal Vegetables

DESSERT

Mini Cannoli

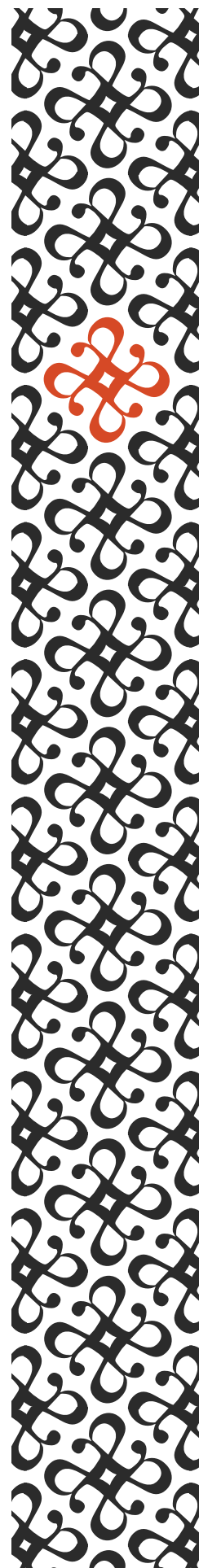
Assorted Eclairs

ENHANCEMENT

Raw Bar \$26

East Coast Oysters, Shrimp Cocktail, Mignonette & Cocktail Sauces, Lemon, Horseradish

All prices subject to 25% service charge & 8.75% tax.
Service charge and tax rates are subject to change at any time without notice.



BREAK STATIONS

All break stations are based on thirty minutes of service with the exception of the beverage packages. Stations are priced per guest unless otherwise noted. A surcharge of \$50 will be applied for groups with less than ten guests.

AM BREAK \$12

Whole Fresh Fruit
Vanilla Yogurt with Berries & Granola

MORNING BAKERY \$14

Assorted Breakfast Pastries
Vanilla Yogurt with Berries & Granola

MORNING REFRESHER \$19

Freshly Baked Banana Bread

Sliced Fresh Fruit & Berries

Assorted Energy Bars
RX Bars, Kind Bars, Granola Bars

FRUIT SMOOTHIE BREAK \$16

Mango, Pineapple & Banana
Kale, Kiwi & Cucumber
Mixed Berry

GARDEN FRESH BREAK \$18

Individual Crudité
Ranch Dressing

Traditional Hummus
Pita Chips, Crostini

FRESH BAKED COOKIES \$12

Chocolate Chip
Snickerdoodle
Oatmeal Raisin

MINI SANDWICH BOARD \$24

Grilled Vegetable
Goat Cheese, Onion Roll

Smoked Salmon
Cream Cheese, Capers, Red Onion,
Tomato, Lettuce, Pretzel Bun

Turkey Breast
Swiss Cheese, Dijon Mustard,
Sprouts, Cucumber, Brioche

Prosciutto
Provolone Cheese, Fig Jam,
Shaved Fennel, Ciabatta

BUILD YOUR OWN TRAIL MIX \$14

Mixed Nuts
Peanut M&Ms
Miniature Pretzels
Banana Chips
Dried Blueberries
Shredded Coconut
Dried Cherries

GRILLED CHEDDAR CHEESE & TOMATO BASIL SOUP \$12

**ASSORTED PROTEIN
& ENERGY BARS**
\$72 per Dozen

**BAGGED CHIPS, PRETZELS
& POPCORN**
\$52 per Dozen

All prices subject to 25% service charge & 8.75% tax.
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BREAK BEVERAGES

All break stations are based on thirty minutes of service with the exception of the beverage packages.

A LA CARTE BEVERAGES

Lavazza Coffee

Regular or Decaffeinated

\$90 per Gallon

Harney & Sons Teas

\$90 per Gallon

Arista Iced Tea

\$90 per Gallon

Lemonade

Strawberry or Citrus

\$90 per Gallon

Soft Drinks

\$6 Each

Acqua Panna Spring Water

\$6 Each

LaCroix Sparkling Water

\$6 Each

BEVERAGE PACKAGES

Half day \$18 | Full day \$32

Lavazza Coffee

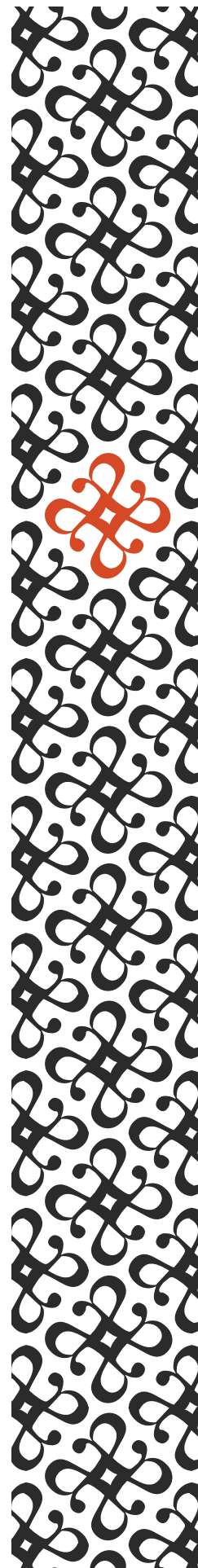
Regular & Decaffeinated

Harney & Sons Teas

Soft Drinks

Still & Sparkling Waters

All prices subject to 25% service charge & 8.75% tax.
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LUNCH

All prices subject to 25% service charge & 8.75% tax.
Service charge and tax rates are subject to change at any time without notice.

LUNCH PLATED

\$45 per Guest [additional course \$10 | tableside entrée selection \$15]

The plated lunch menu is three courses and includes choice of one first course, two pre-selected main courses plus a vegetarian option, and choice of one dessert, served with choice of Lavazza coffees and Harney & Sons teas served tableside. A minimum of twenty-five guests is required.

FIRST COURSE

Choose one

Mixed Baby Greens

Tomato, Cucumber, Radish,
White Balsamic Vinaigrette

Arugula and Spinach Salad

Red Onion, Blue Cheese, Candied Pecan,
Sherry Vinaigrette

Classic Caesar Salad

Parmesan Cheese, Garlic Croutons

Seasonal Vegetable Soup

Microgreen Garnish

New England Clam Chowder

Fennel Cracker

Tomato Gazpacho

Cucumber & Red Onion Relish,
Kalamata Olive

MAIN COURSE

Choose two plus one vegetarian

Grilled Vegetable Salad

Chicken Breast, Cilantro Vinaigrette

Quiche Lorraine

Baby Greens, White Balsamic Vinaigrette

Superfood Bowl

Roasted Cauliflower, Arugula Pesto,
Brown Rice, Poached Egg,
Cucumber & Basil Salad, Avocado Purée,
Aleppo Pepper

Shrimp with Orecchiette Pasta

Pomodoro Sauce, Seasoned Breadcrumbs

Grilled Salmon

Lentil Salad with Golden Raisins
& Pine Nuts, Baby Carrot,
Lemon Vinaigrette

Seared Chicken Breast

Mediterranean Couscous,
Tomato & Red Onion Relish

Grilled Flat Iron Steak

Tuscan White Bean Salad,
Grilled Broccolini,
Red Wine Reduction

DESSERT COURSE

Vanilla Crème Brûlée

Fresh Berries

Tiramisu

Espresso Syrup, Whipped Cream

Classic New York Style Cheesecake

Seasonal Fruit Compote

Apple Tartlet

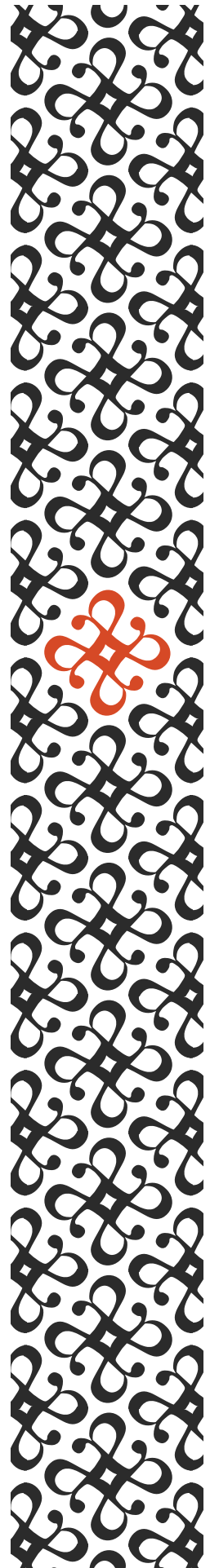
Miso Caramel, Whipped Cream

Flourless Chocolate Cake

Chocolate Sauce, Whipped Cream

All prices subject to 25% service charge & 8.75% tax.

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LUNCH BUFFETS

THE SANDWICH COUNTER

\$50 per Guest

Lunch buffets are based on one hour of service. All sandwich buffets are served with assorted cookies. A surcharge of \$50 will be applied for groups with less than ten guests.

STARTERS

Choose two

Mixed Baby Greens Salad

Garden Vegetables,
White Balsamic Vinaigrette,
Creamy Herb Dressing

Orecchiette Pasta Salad

Tomato, Kalamata Olives,
Red Onion, Oregano Vinaigrette

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan
Cheese, Garlic Croutons

Wedge Salad

Iceberg, Bacon, Tomato,
Blue Cheese, Red Onion

Panzanella Salad

Artichoke, Tomato, Capers

Potato & Leek Soup

Tomato Basil Soup

Curried Lentil Soup

Butternut Squash Soup

Roasted Parsnip & Onion Soup

COLD SANDWICHES

Choose any combination of three cold & warm sandwiches

Chicken Salad

Grapes, Cashews, Lettuce, Croissant

Apple, Brie & Fig

Brioche

Classic Club

Smoked Turkey, Ham, Bacon,
Provolone Cheese, Lettuce, Tomato,
Mayonnaise, White Bread

Caprese

Tomato, Fresh Mozzarella, Red Onion,
Arugula, Ciabatta

Roast Beef

Blue Cheese, Red Onion, Arugula,
Onion Roll

Tuna Salad

Red Onion, Sprouts, Sliced Tomato,
Wheat Bread

Classic Egg Salad

Lettuce, Tomato, Croissant

Grilled Vegetable Wrap

Green Goddess Dressing

WARM SANDWICHES

Chicken Florentine

Chicken, Pesto, Tomato, Spinach,
Provolone Cheese, Ciabatta

Pastrami

Sauerkraut, Whole Grain Mustard, Rye

Cubano

Jamón, Swiss Cheese, Pickle,
Serrano Pepper, Spiced Mustard,
Cubano Roll

Sirloin of Beef

Caramelized Onion, Gruyère Cheese,
Horseradish Aioli, Onion Roll

Grilled Ham & Cheese

Black Forest Ham, Swiss Cheese, Sourdough

BOX-IT-UP

Choose one | \$35 per Guest

\$5 per additional choice

To-go boxed lunch option includes choice of:
One Cold Sandwich, Fruit, Chips & a Cookie

All prices subject to 25% service charge & 8.75% tax.
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LUNCH BUFFETS

BUILD YOUR OWN

\$55 per Guest [additional starter \$10 | additional entrée \$15 | additional dessert \$10]

Lunch buffets are based on one hour of service. Includes choice of two starters, two entrées, two sides and one dessert. A surcharge of \$50 will be applied for groups with less than ten guests.

STARTERS

Choose two

Mixed Baby Greens Salad

Garden Vegetables,
White Balsamic Vinaigrette,
Creamy Herb Dressing

Orecchiette Pasta Salad

Tomato, Kalamata Olives,
Red Onion, Oregano Vinaigrette

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan
Cheese, Garlic Crouton

Wedge Salad

Iceberg, Bacon, Tomato,
Blue Cheese, Red Onion

Panzanella Salad

Artichoke, Tomato, Capers

Potato & Leek Soup

Tomato Basil Soup

Curried Lentil Soup

Butternut Squash Soup

Roasted Parnip & Onion Soup

ENTRÉES

Choose two

Grilled Flank Steak

Chimichurri

Chipotle Spiced Bottom Sirloin

Caramelized Onion

Flat Iron Steak

Bourbon Reduction

Coq au Vin

Red Wine Marinade,
Root Vegetable Sauce

Braised Short Rib \$12

Red Wine Jus

Grilled Prime Striploin \$18

Black Truffle Jus or Bearnaise
Sauce

Beef Tenderloin Medallions \$21

Bordelaise Sauce

Seared Branzino

Tomato & Caper Relish

Chicken Cacciatore

Tomato, Bell Peppers, Olive

Grilled BBQ Chicken Breast

Barbecue Glaze, Crispy Onion
Straws

Roasted Salmon

Lemon Herb Butter

Grilled Mahi Mahi

Citrus & Serrano Pepper Relish

Pecan-Crusted Rainbow Trout

Apple Cider Butter

Pesto Marinated Shrimp \$10

Seared Ahi Tuna \$16

Warm Red Pepper Vinaigrette

Roast Halibut \$14

Plum Butter Sauce

Penne Pasta

Seasonal Vegetables,
Pomodoro Sauce

Tortellini allaodka

Garlic Spinach

Roasted Cauliflower

Arugula Pesto

Vegetable Pot Pie

Mushroom Cream, Buttermilk
Pastry

SIDES

Choose two

Fingerling Potato Hash

Macaroni & Cheese

Mashed Potato

Jasmine Rice Pilaf

Herb Risotto

Creamy Polenta

Buttered Orecchiette Pasta

Mediterranean Couscous

Grilled Asparagus

Honey Glazed Baby Carrots

Roasted Broccoli & Cauliflower

Crispy Brussels Sprouts

DESSERTS

Choose one

Assorted Cookies

Brownies & Blondies

Strawberry Shortcake

Chocolate Cake

Cheesecake & Seasonal Fruit

Tiramisu

All prices subject to 25% service charge & 8.75% tax.

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RECEPTIONS

All prices subject to 25% service charge & 8.75% tax.
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RECEPTION APPETIZERS

Priced per piece. Minimum order of 25 pieces per selection. Served passed or displayed.

WARM

Arancini \$6

Black Truffle Aioli

Seared Polenta \$6

Olive Tapenade, Pepper Relish

Cheddar & Chevre

Grilled Cheese \$6

Strawberry Jam

Mushroom Flatbread \$6

Pecorino Béchamel,
Smoked Scamorza Cheese

Vegetable Caponata \$6

Manchego Cheese,
Sourdough Crouton

Crab Cake "BLT" \$8

Tomato & Bacon Jam,
Lettuce Cup

Shrimp & Grit Cake \$8

Spiced Tomato Coulis

Crispy Fish Tostada \$8

Avocado Purée,
Cabbage Slaw

Fish & Chips \$8

Battered Cod, Tartar Sauce

Lobster & Corn Fritter \$8

Old Bay Aioli

"Chicken & Waffle" \$8

Maple Glaze

Lamb Meatball \$8

Mint Yogurt Sauce

Mini Short Rib Slider \$8

Coleslaw

Chicken Lollipop \$8

Soy Honey Glaze

Beef Wellington \$8

Bearnaise Sauce

Wagyu Beef Skewer \$15

American Wagyu, Caramelized
Onion Purée, Marble Potato

COLD

Cherry Tomato & Mozzarella \$6

Basil, Balsamic Glaze

Garden Vegetable Crudité \$6

Traditional Hummus

Peppered Brie Cheese \$6

Strawberry Compote,
Toasted Brioche

Goat Cheese Lollipop \$6

Grape, Pistachio

Wild Mushroom Bruschetta \$6

Herbed Goat Cheese,
Micro Arugula

Deviled Egg \$18

Osetra Caviar

Shrimp Cocktail Shooter \$8

Cocktail Sauce, Lemon Gel

Smoked Salmon Mille-Feuille \$8

Horseradish Cream

Tuna Tartare \$8

Cucumber, Rice Cracker

Maine Lobster Salad \$8

Tarragon Crème Fraîche,
Brioche

Crab Salad \$8

Potato Crisp, Citrus Aioli

Osetra Caviar \$18

Blini, Smoked Salmon,
Crème Fraîche, Chive

King Crab Leg \$18

Meyer Lemon Purée,
Compressed Melon

Truffled Chicken Salad \$8

Phyllo Cup

Beef Tartare \$8

Toasted Baguette,
Cured Egg Yolk

Seared Beef Tenderloin \$8

Tomato, Red Onion, Fig Jam,
Blue Cheese, Crostini

Manchego Cheese &

Iberico Chorizo Skewer \$8

Marcona Almond Powder

Prosciutto & Melon Skewer \$8

Balsamic Pearls

Foie Gras Torchon \$14

Seasonal Jam, Brioche

All prices subject to 25% service charge & 8.75% tax.

Service charge and tax rates are subject to change at any time without notice.



RECEPTION STATIONS

All reception displays are based on ninety minutes of service and are priced per Guest. A minimum of four station selections is required if serving as dinner. Please inquire about options for groups of less than 25 Guests.

CROSTINI DISPLAY \$14

Eggplant Caponata
Spinach Artichoke Dip
Classic Caprese
Roasted Shallot Goat Cheese

CHEESE BOARD \$12

Dried Fruit, Honeycomb,
Assorted Crackers

CHARCUTERIE & CHEESE BOARD \$15

Marinated Vegetables, Fresh & Dried Fruits,
Jams & Compotes, Assorted Crackers

SHRIMP COCKTAIL DISPLAY \$26

Based on four pieces per Guest

Citrus Poached Shrimp, Lemon

Flight of Cocktail Sauces to include:
Classic, Gin, Garlic Chili,
Passionfruit Jalapeño

RAW BAR DISPLAY \$39

Based on three pieces per Guest

Shrimp Cocktail, East Coast Oysters,
Horseradish, Cocktail Sauce,
Shallot Mignonette, Lemon

GRILLED CHEESE BOARD \$18

Choose two

Grilled Cheese with Bourbon Grilled Onion
Grilled Swiss with Black Forest Ham
Classic Grilled Cheese on White Bread
Grilled Cheese with Brisket & Red Onion Jam

ASSORTED FLATBREADS \$24

Cheese, Sausage & Mushroom, Pepperoni,
Vegetarian

PASTA STATION \$28

Cheese Ravioli with Pomodoro Sauce
Rigatoni Bolognese with Linguini & Clams
Garlic Bread

SLIDER STATION \$26

Classic Cheeseburger, Fried Chicken,
Mini Reubens, Garlic Bread

WARM PRETZEL STICKS \$12

Beer Cheese, Whole Grain Mustard,
Sriracha Aioli

BREAKFAST AT NIGHT \$18

French Toast Sticks
Egg, Boursin Cheese & Ham Croissant Sandwich
Crispy Tots, Corned Beef & Scrambled Egg

WINDY CITY \$18

Hot Dogs, Mini Italian Beef, Waffle Fries

All prices subject to 25% service charge & 8.75% tax.
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RECEPTION STATIONS

CHEF ATTENDED

One Chef Attendant per 50 Guests | \$150 per Attendant

All chef attended reception stations are based on ninety minutes of service and are priced per Guest. A minimum of four station selections is required if serving as dinner. Please inquire about options for groups of less than 25 Guests.

RISOTTO STATION \$28

Short Rib Risotto
Crab & Shrimp Risotto
Parmesan & Truffle Risotto

LOBSTER TORTELLINI STATION \$32

Roasted Fennel, Citrus Brown Butter

CARVING STATIONS

Whole Salmon en Papillote \$19
Chimichurri, Lemon Herb Butter

Seared Tuna Loin \$24
Olive Tapenade, Soy Honey Glaze

Roast Turkey Breast \$15
Turkey Gravy, Cranberry Relish

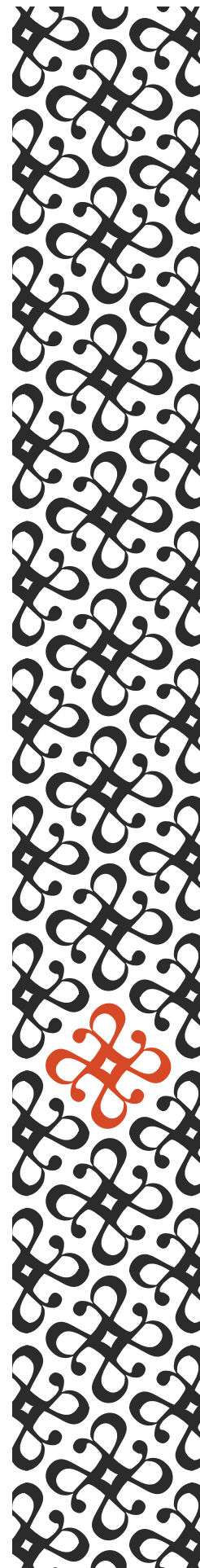
Cider Brined Pork Loin \$17
Cole Slaw, Barbecue Sauce

Country Ham \$16
Peach Mustard Sauce, Parkerhouse Rolls

Slow Roasted Prime Rib of Beef \$21
Horseradish Cream, Au Jus

Snake River Farms Gold Wagyu Striploin \$45
Mushroom Jus, Red Wine Reduction

All prices subject to 25% service charge & 8.75% tax.
Service charge and tax rates are subject to change at any time without notice.



RECEPTION DESSERTS

De'Etta's sweets table requires a minimum of 50 guests. One week advance notice is required.

DE'ETTA'S SWEET TREATS

\$18 based on three pieces per Guest | \$24 based on four pieces per Guest

choose three

Salted Caramel Brownies

DeEtta's Bars

Oatmeal, Pecan, Chocolate and Caramel

Raspberry Almond Shortbread Bars

Assorted Butter Cookies

Miniature Cheesecake Bites

Plain, Raspberry Swirl, Ganache Swirl, Caramel, Maple Pecan

Assorted Fruit Kolacky

Miniature Doughnuts

Yellow Cake with Vanilla or Chocolate Frosting with or without Sprinkles

Miniature Chocolate Chip Cookies with Sea Salt

Miniature Oatmeal Cookies

Miniature Double Chocolate Chip Cookies

choose two

Assorted French Macarons

Assorted Petit Fours

Miniature Cupcakes

Yellow or Chocolate Cake with Vanilla or Chocolate Buttercream

Miniature Sweet Pies

Apple, Cherry, Blueberry, Lemon, Nutella

Standard Cake Doughnuts

Chocolate Cup

Chocolate Mousse or Mocha Mousse

Cake Parfaits

Assorted Flavors

Assorted Cake Balls

Chocolate, Vanilla, Sugar Cookie, Chocolate Chip Cookie Dough, Red Velvet, Cookies & Cream

Chocolate Dipped Coconut Macarons

choose two

Miniature Fruit Tarts

Miniature Salted Caramel Chocolate Tarts

Miniature Key Lime Tarts

Miniature Chocolate Cream Tarts

Miniature Coconut Cream Tarts

Miniature Banana Cream Tarts

Chocolate Cup with Peanut Butter Mousse

Chocolate Cup with Strawberry Mousse

Chocolate Cup with Raspberry Mousse

Miniature Eclairs

Miniature Cannoli

All prices subject to 25% service charge & 8.75% tax.
Service charge and tax rates are subject to change at any time without notice.

RECEPTION DESSERTS

Ben & Jerry's Sundae Bar requires a minimum of 50 guests and is based on one hour of service. One week advance notice is required. Final guarantee must match guest count. Flavors may vary.

BEN & JERRY'S SUNDAE BAR

\$18 per Guest | Based on two scoops per Guest

Accompaniments

Hot Fudge, Caramel, Dry Toppings Bar & Whipped Cream

choose four

Cherry Garcia

Cherry Ice Cream with Cherries & Fudge Flakes

Classics

Chocolate or Vanilla Ice Cream

Chocolate Chip Cookie Dough

Vanilla Ice Cream with gobs of Chocolate Chip Cookie Dough

Chocolate Fudge Brownie

Chocolate Ice Cream with Fudge Brownie Chunks

Chocolate PB Chunk

Chocolate Peanut Butter Ice Cream with Peanut Butter Swirls & Fudge Flakes

Chocolate Therapy

Chocolate Ice Cream with Chocolate Cookies & Swirls of Chocolate Pudding Ice Cream

Chunky Monkey

Banana Ice Cream with Fudge Chunks & Walnuts

Coffee, Coffee BuzzBuzzBuzz!

Coffee Ice Cream with Espresso Bean Fudge Chunks

Mint Chocolate Chunk

Mint Ice Cream with Fudge Chunks

Dirt Cake

Vanilla Pudding Ice Cream with Chocolate Sandwich Cookies & Chocolate Cookie Swirls

Dulce De-Lish!

Salted Caramel Ice Cream with Pecan Toffee Pieces & Caramel Swirls

Half Baked

Chocolate & Vanilla Ice Creams mixed with gobs of Chocolate Chip Cookie Dough & Fudge Brownies

Mango

Mango Ice Cream swirled with Sweet Cream Ice Cream

Marshmallow Sky

Marshmallow Ice Cream with Marshmallow Swirls & gobs of Chocolate Chip Cookie Dough

Milk & Cookies

Vanilla Ice Cream with Chocolate Cookie Swirl, Chocolate Chip & Chocolate Chip Cookie Pieces

Phish Food

Chocolate Ice Cream with gooey Marshmallow & Caramel Swirls & Fudge Fish

Salted Caramel Blondie

Sweet Cream Ice Cream with Blonde Brownies & a Salted Caramel Swirl

Strawberry

Strawberry Ice Cream with Strawberry Chunks

Strawberry Cheesecake

Strawberry Cheesecake Ice Cream with Strawberries & a thick Graham Cracker Swirl

Sweet Cream & Cookies

Sweet Cream Ice Cream with Chocolate Sandwich Cookies

The Tonight Dough

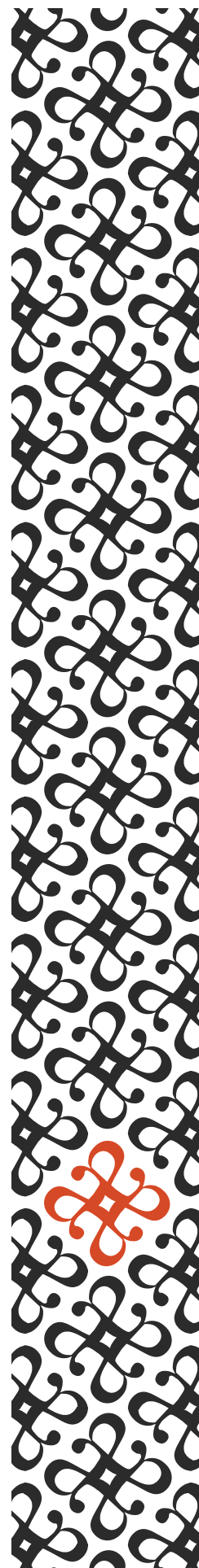
Caramel & Chocolate Ice Creams with Chocolate cookie Swirls & gobs of Chocolate Chip Cookie Dough & Peanut Butter Cookie Dough

Turtle Sundae

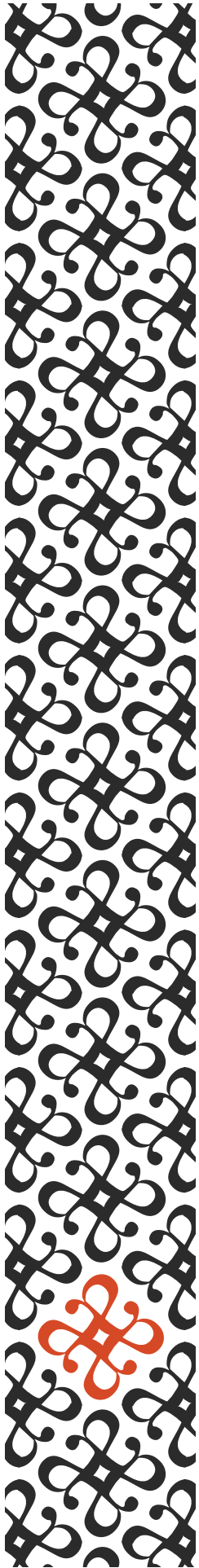
Buttery Ice Cream with Fudge-Covered Almonds & Pretzel Swirls

Ultraviolet

Vanilla Ice Cream with Marshmallow Swirls, Gluten-Free Chocolate Cookies & Fudge Flakes



All prices subject to 25% service charge & 8.75% tax. Service charge and tax rates are subject to change at any time without notice.



DINNER

All prices subject to 25% service charge & 8.75% tax.
Service charge and tax rates are subject to change at any time without notice.

\$75 per Guest [additional course \$10 | tableside entrée selection \$15]

The plated dinner menu is three courses and includes choice of one first course, two pre-selected main courses plus a vegetarian option, and choice of one dessert served with choice of Lavazza coffees or Harney & Sons teas served tableside. A minimum of twenty-five guests is required.

FIRST COURSE

Choose one

Simple Greens

Butter Lettuce, Shaved Garden Vegetables, Lemon Dijon Vinaigrette

Classic Caesar

Crisp Romaine, Shaved Parmesan Cheese, Garlic Crouton

Little Gem & Belgian Endive

Purple Haze Goat Cheese, Sunflower Seeds, Verjus Dressing

Baby Frisée

Neuske's Bacon, Smoked Provolone, Roasted Walnut, Sherry Walnut Vinaigrette

Baby Iceberg Wedge

Heirloom Tomato, Avocado, Bacon, Blue Cheese Dressing

Caprese

Ripe Tomato, Fresh Mozzarella, Basil, Arugula, Balsamic Vinaigrette, Ciabatta Crouton

Seasonal Vegetable Soup

Microgreen Garnish

Lobster Bisque

Sherry Crème Fraîche

Caramelized Onion Tart

Niçoise Olive, Fresh Thyme, Baby Arugula Salad

Salmon Tartare

Lemon Crème Fraîche, Baby Greens

Maine Crab Cake \$10

Celeriac & Apple Slaw, Old Bay Aioli

Grilled Octopus \$10

Sweet Pepper, Basil, Kalamata Olive, Black Tomato Coulis

Foie Gras Torchon \$20

Pickled Blackberry, Port Wine Gel, Warm Brioche

Chilled Lobster Tail \$20

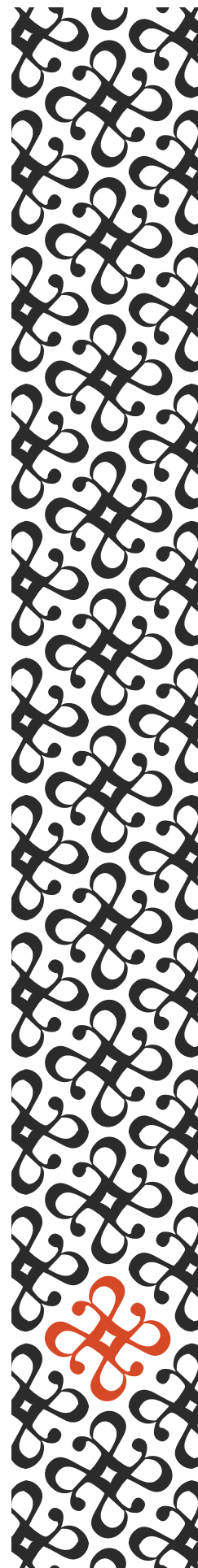
Sunchoke Cream, Candied Fennel, Black Truffle Vinaigrette

Duck Confit Salad \$10

Fingerling Potato, Goat Cheese, Dried Cherry, Banyuls Vinaigrette

Osetra Caviar \$60

Smoked Salmon, Egg Salad, Crème Fraîche, Parsley Oil, Warm Blini



DINNER PLATED

MAIN COURSE

\$75 per Guest [additional course \$10 | tableside entrée selection \$15]

The plated dinner menu is three courses and includes choice of one first course, two pre-selected main courses plus a vegetarian option, and choice of one dessert served with choice of Lavazza coffees or Harney & Sons teas served tableside. A minimum of twenty-five guests is required.

MAIN COURSE

Choose three main course options including one vegetarian selection

Grilled 6oz Filet Mignon

Potato Gratin Tops, Garlic Spinach,
Baby Carrot, Red Wine Jus

Grilled Flat-Iron Steak

Crispy Fingerling Potatoes,
Grilled Asparagus, Hunter Sauce

Bone-In Pork Chop

Creamy Polenta, Green Beans,
Smoked Apple Chutney

Snake River Farms Wagyu Striploin & Butter Poached Lobster Tail \$75

Potato Roesti, Glazed Pearl Onion,
Baby Carrot, Black Truffle Jus

USDA Prime Striploin \$65

Shiitake Mushroom Hash,
Charred Broccoli

Braised Short Rib \$20

Potato Purée, Spinach, Mushroom,
Puff Pastry, Red Wine Jus

Herb Crusted Rack of Lamb \$20

Smashed Potatoes, Snow Peas,
Garlic Rosemary Jus

Coffee-Cured Duck Breast \$15

Parsnip Apple Purée, Wilted Greens

Seared Chicken Breast

Wild Mushroom Spaetzle, Asparagus,
Chicken Jus

Pan Roasted Chicken

Potato Purée, Broccoli with Roasted
Garlic, Tomato Saffron Reduction

Seared Salmon

Roasted Garlic Crust, Potato Purée,
Melted Leeks, Red Wine Sauce

Grilled Swordfish

Ratatouille, Basil,
Saffron Mussel Sauce

Seared Jumbo Scallops \$20

Oxtail Stew, Marble Potato,
Horseradish Cream

Phyllo Crusted Sole \$20

Crab Brandade, Romanesco,
Veal Stock Reduction

Atlantic Halibut \$20

French Green Lentils, Crispy Onion,
Tomato Saffron Reduction

Forager's Risotto

Mushroom, Spinach,
Mascarpone Cheese

Vegetarian Lasagna

Tomato Sauce, Parmesan Cheese

Cauliflower & Romanesco

Orzo Pasta, Crispy Onion,
Warm Red Pepper Vinaigrette

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DINNER PLATED

DESSERT COURSE

\$75 per Guest [additional course \$10 | tableside entrée selection \$15]

The plated dinner menu is three courses and includes choice of one first course, two pre-selected main courses plus a vegetarian option, and choice of one dessert served with choice of Lavazza coffees or Harney & Sons teas served tableside. A minimum of twenty-five guests is required.

DESSERT COURSE

Choose one

Vanilla Crème Brûlée

Fresh Berries

Apple Tartlet

Miso Caramel, Whipped Cream

Flourless Chocolate Cake

Chocolate Sauce, Whipped Cream

Tiramisu

Espresso Syrup, Whipped Cream

Classic New York Style Cheesecake

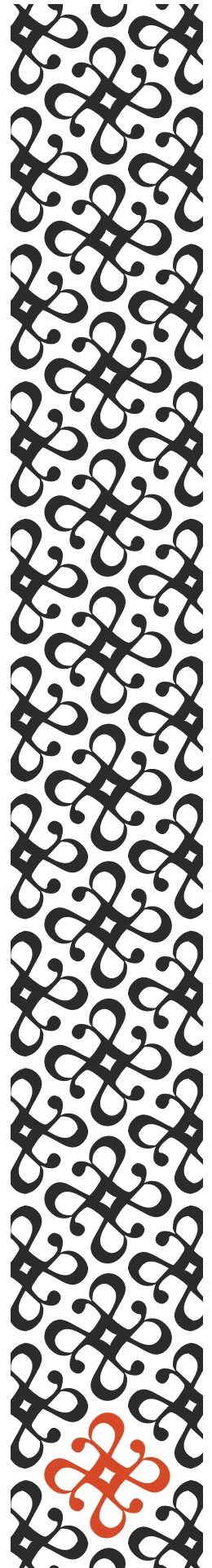
Seasonal Fruit Compote

Devil's Food Cake

Valrhona Soft Chocolate,
Vanilla Mousseline, Strawberry

Seasonal Cobbler

Vanilla Ice Cream



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DINNER BUFFET

STARTERS | ENTRÉES

\$80 per Guest [additional starter \$12 | additional entrée \$10 | additional dessert \$12]

Dinner buffets are based on ninety minutes of service and priced per Guest. Menu includes choice of three starters, three entrées, three sides, and two desserts served with Lavazza coffee and Harney & Sons teas.

STARTERS

Choose three

Seasonal Vegetable Soup
Microgreen Garnish

Wild Mushroom Soup
Crimini Mushroom Garnish

New England Clam Chowder
Fennel Cracker

Kabocha Squash Soup
Black Truffle

Simple Greens
Shaved Garden Vegetables,
Goat Cheese

Iceberg Wedge
Bacon, Tomato, Blue Cheese,
Red Onion

Classic Caesar
Crisp Romaine, Shaved
Parmesan Cheese,
Garlic Crouton

Baby Spinach & Arugula
Apple, Dried Cranberry,
Pecan, Goat Cheese,
Cranberry Vinaigrette

Caprese
Fresh Mozzarella, Basil,
Balsamic Glaze

Orecchiette Pasta Salad
Tomato, Kalamata Olive,
Red Onion, Oregano Vinaigrette

Fingerling Potato Salad
Red Onion, Dijon, Fresh Herbs

Roasted Corn Salad
Bell Pepper, Manchego Cheese,
Iberico Chorizo

Deviled Eggs
Candied Bacon

ENTRÉES

Choose three

**Chipotle Spiced
Bottom Sirloin**
Caramelized Onions

Grilled Flat Iron Steak
Chimichurri

Braised Beef Short Rib \$12
Red Wine Jus

Tenderloin Medallions \$21
Bearnaise Sauce

Grilled Prime Striploin \$18
Black Truffle Jus or
Bearnaise Sauce

Herb Roasted Chicken
Mushroom & Pearl Onion
Sauce

Grilled Chicken Breast
White Wine & Dijon Mustard
Sauce

Chicken Piccata
Lemon Caper Sauce

Roasted Salmon
Tomato Vinaigrette

Jumbo Whitefish
Caramelized Onion Purée

Seared Branzino
Lemon Herb Olive Oil

Grilled Swordfish
Red Pepper Relish

Pesto Marinated Shrimp \$10

Seared Ahi Tuna \$16
Warm Red Pepper Vinaigrette

Roasted Halibut \$14
Plum Butter Sauce

Penne Pasta
Seasonal Vegetables,
Pomodoro Sauce

Classic Risotto
Parmesan Cheese

Roasted Cauliflower
Arugula Pesto

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DINNER BUFFET

SIDES | DESSERTS

\$80 per Guest [additional starter \$12 | additional entrée \$10 | additional dessert \$12]

Dinner buffets are based on ninety minutes of service and priced per Guest. Menu includes choice of three starters, three entrées, three sides, and two desserts served with Lavazza coffee and Harney & Sons teas.

SIDES

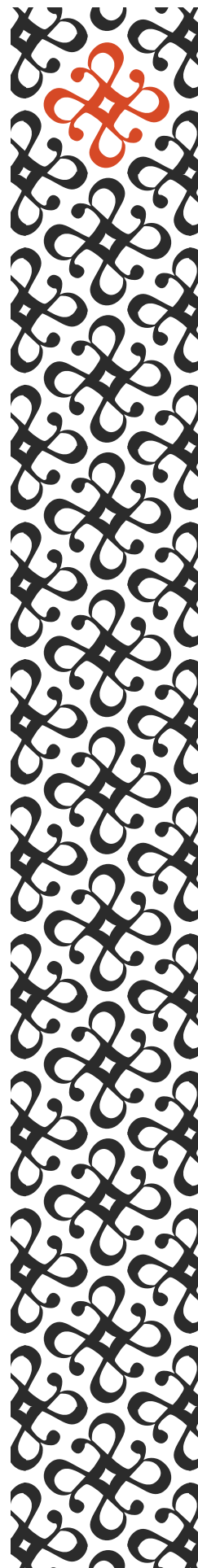
Choose three

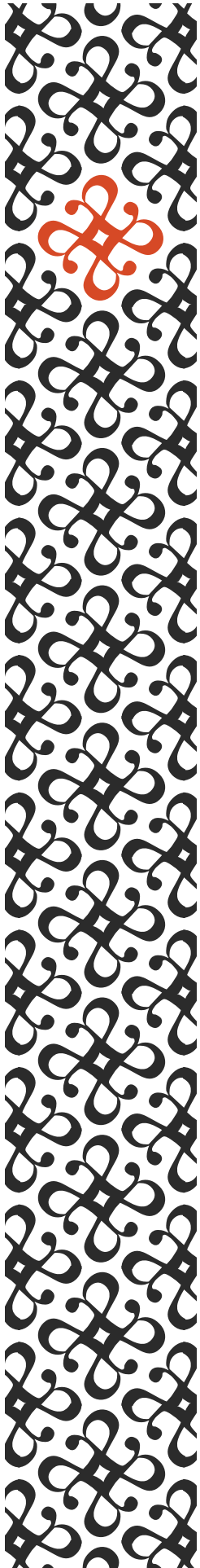
Root Vegetable Hash
Macaroni & Cheese
Mashed Potato
Cheese Potatoes
Twice-Baked Potato with Bacon
Jasmine Rice Pilaf
Herb Risotto
Creamy Polenta
Buttered Orecchiette Pasta
Mediterranean Couscous
Grilled Asparagus
Honey Glazed Baby Carrots
Roasted Broccoli & Cauliflower
Crispy Brussels Sprouts with Pecan
Grilled Summer Squash with Pesto

DESSERTS

Choose two

Assorted Cream Puffs
Assorted Cookies
Strawberry Shortcake
Chocolate Cake
Cheesecake with Seasonal Fruit
Tiramisu





BEVERAGES

All prices subject to 25% service charge & 8.75% tax.
Service charge and tax rates are subject to change at any time without notice.

BEVERAGES

One Bartender per 75 Guests | \$150 per Bartender per two hours for consumption & cash bars
Bartenders are included with package bars. Bars are provided for a maximum of four hours.

PACKAGE BARS

DELUXE PACKAGE BAR

Two hours | \$36 per Guest
Three hours | \$48 per Guest
Four hours | \$60 per Guest

Liquor

Tito's Vodka, Wheatley Vodka,
Beefeater Gin, Makers Mark Bourbon,
Johnny Walker Red, Bacardi Silver Rum,
Herradura Blanco

Wine | Sparkling

Red & White House Wines
& Sparkling Wine

Beer | Seltzer

Assortment of Domestic, Local,
Craft, Imported Beer & Seltzers

Non-Alcoholic

Mixers, Soft Drinks, Water

CONSUMPTION BARS

Premium Cocktails

\$18 per Cocktail

Deluxe Cocktails

\$16 per Cocktail

Premium Wine

\$16 per Glass

Deluxe Wine

\$14 per Glass

ENHANCEMENT

KETEL ONE ESPRESSO MARTINI STATION

\$200 Machine rental | \$16 per Drink | 100 drink minimum

Ketel One Vodka, Coffee Liquor, Cold Brew

PREMIUM PACKAGE BAR

Two hours | \$42 per Guest
Three hours | \$54 per Guest
Four hours | \$70 per Guest

Liquor

Grey Goose, Ketel One, Tanqueray Gin,
Woodford Reserve Bourbon,
Johnnie Walker Black,
El Dorado 3 Year Rum,
Patron Blanco Tequila

Wine | Sparkling

Red & White Premium House Wines
& Sparkling Wine

Beer | Seltzer

Assortment of Domestic, Local,
Craft, Imported Beer and Seltzers

Non-Alcoholic

Mixers, Soft Drinks, Water

Seltzer

\$9 per Can

Imported | Craft Beer

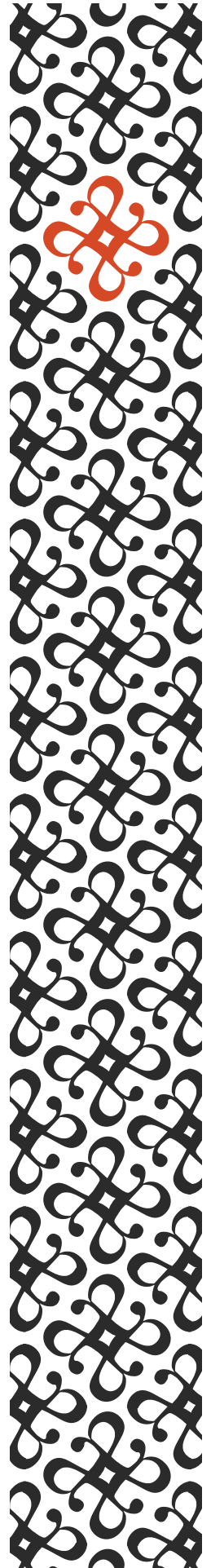
\$9 per Bottle

Domestic Beer

\$7 per Bottle

Soft Drinks | Water

\$6 per Glass



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HOTEL ARISTA®

EFFORTLESS

