



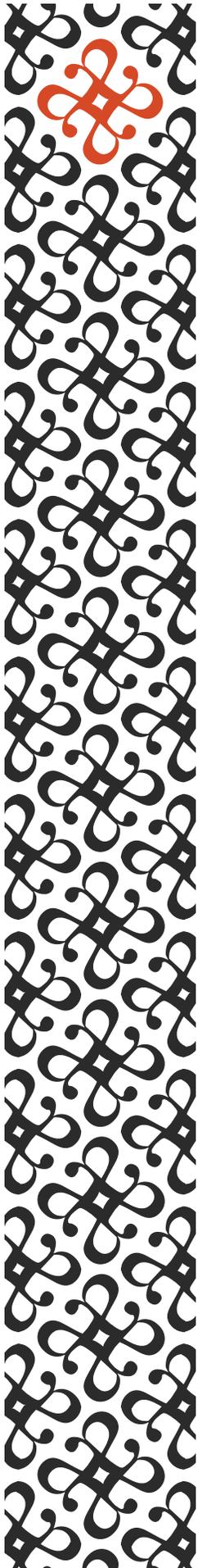
HOTEL ARISTA®

EFFORTLESS



# CATERING MENU



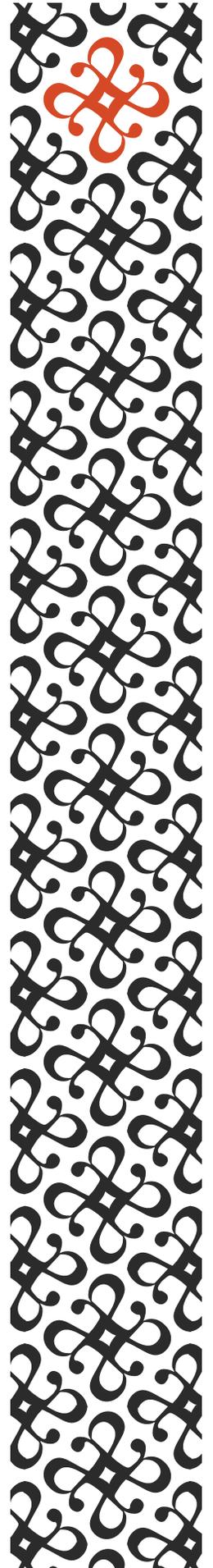


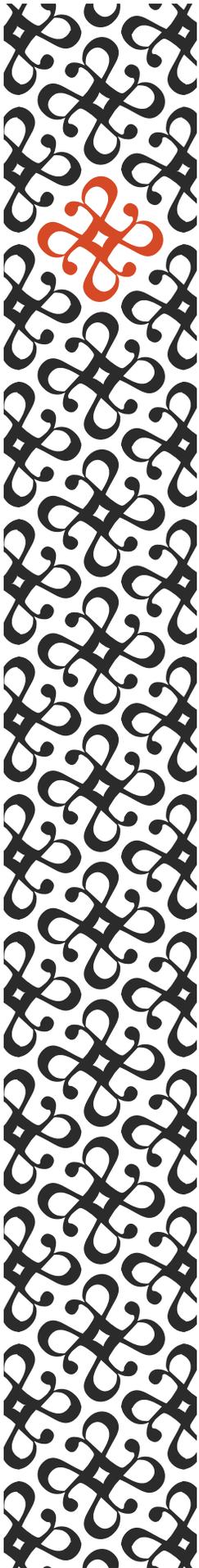
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# BREAKFAST & BREAKS





# BREAKFAST BUFFETS

All 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.

## 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

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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

Served on an English Muffin

### Ham, Egg & Boursin

Served on a Croissant

### Bacon, Egg & American Cheese

Served on an English Muffin

### Italian Sausage, Egg & Mozzarella

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

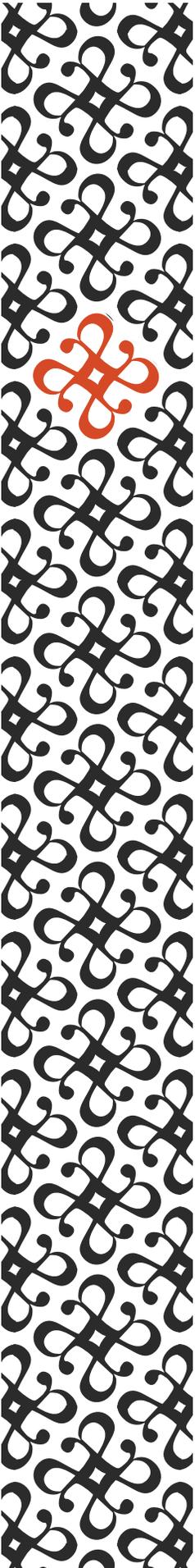
Lump Crabcake, Poached Egg,  
Bearnaise Sauce

## SAVORY BREAD PUDDING \$9

Choose one

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





# BREAKFAST PLATED

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\$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 or Harney & Sons tea 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

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\$68 per Guest

Brunch service to begin at 11am or later.

## COLD

### Assorted Breakfast Pastries & Rolls

Butter & Jam

### Fresh Sliced Fruit & Berries

### Vanilla Yogurt

Granola & Fresh Berries

## 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

## DESSERT

### Mini Cannoli

### Assorted Eclairs

## ENHANCEMENT

### Raw Bar \$26

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

### 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

### Frittata

Tomato & Mozzarella

### Slow Roasted Beef Short Rib

Red Wine Jus

### Grilled Chicken Breast

Dijon Mustard Jus

### Oven Roasted Fingerling Potatoes

### Seasonal Vegetables



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

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All break stations are based on thirty minutes of service with the exception of the beverage packages. Priced per guest unless otherwise noted. 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 Crudités**  
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

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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

### Sparkling Water

\$6 Each

## BEVERAGE PACKAGES

Half day \$18 | Full day \$32

### Lavazza Coffee

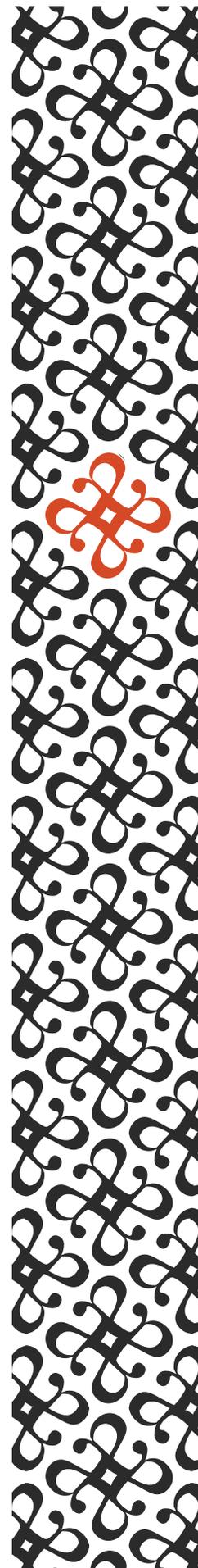
Regular & Decaffeinated

### 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

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\$45 per Guest

Our 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 or Harney & Sons tea served tableside. Tableside entrée selection can be provided at \$15 per Guest. Additional course selections can be made at an additional \$10 per Guest.

## 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

Garlic Croutons, Parmesan Cheese

## 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

## DESSERT COURSE

### Vanilla Crème Brûlée

Fresh Berries

### Tiramisu

Espresso Syrup, Whipped Cream

### Classic New York Style Cheesecake

Seasonal Fruit Compote

### Seasonal Vegetable Soup

Microgreen Garnish

### New England Clam Chowder

Fennel Cracker

### Tomato Gazpacho

Cucumber & Red Onion Relish,  
Kalamata Olive

### 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

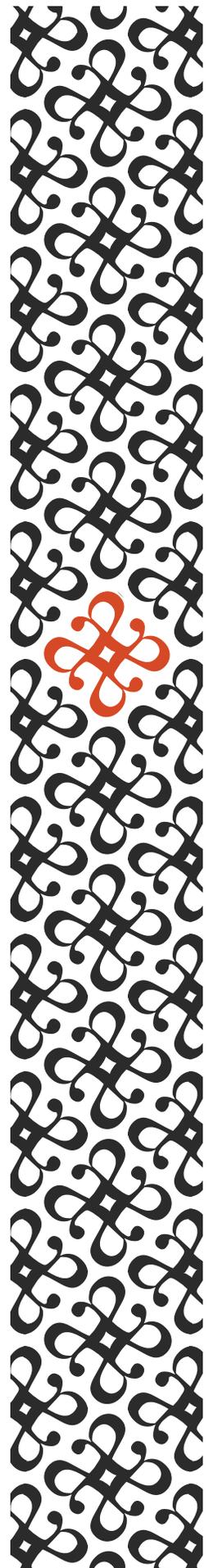
Tuscan White Bean Salad,  
Grilled Broccolini, Red Wine Reduction

### Apple Tartlet

Miso Caramel, Whipped Cream

### Flourless Chocolate Cake

Chocolate Sauce, Whipped Cream



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# LUNCH BUFFETS

## THE SANDWICH COUNTER

\$50 per Guest

Buffets are based on one hour of service. All sandwich buffets are served with assorted cookies. 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

### COLD SANDWICHES

Choose three

#### 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, Gruyere Cheese,  
Horseradish Aioli, Onion Roll

#### Grilled Ham & Cheese

Sourdough

### BOX-IT-UP

Choose one | \$35 per guest

\$5 per additional choice

To go boxed lunch option includes one  
cold sandwich, fruit, chips & a cookie.

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 BUFFETS

## BUILD YOUR OWN

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

Buffets are based on one hour of service. Includes choice of two starters, two entrées, two sides and one dessert. 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

### ENTRÉES

Choose two

#### Grilled Flank Steak

Chimichurri

#### Chipotle Spiced Bottom Sirloin

Caramelized Onions

#### 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 alla Vodka

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

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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

Black Truffle Aioli  
\$6 each

### Seared Polenta

Olive Tapenade, Pepper Relish  
\$6 each

### Cheddar & Chevre Grilled Cheese

Strawberry Jam  
\$6 each

### Mushroom Flatbread

Pecorino Béchamel,  
Smoked Scamorza Cheese  
\$6 each

### Vegetable Caponata

Manchego Cheese,  
Sourdough Crouton  
\$6 each

### Crab Cake "BLT"

Tomato Bacon Jam,  
Lettuce Cup  
\$8 each

### Shrimp & Grit Cake

Spiced Tomato Coulis  
\$8 each

### Crispy Fish Tostada

Avocado Purée,  
Cabbage Slaw  
\$8 each

### Fish & Chips

Battered Cod, Tartar Sauce  
\$8 each

### Lobster & Corn Fritter

Old Bay Aioli  
\$8 each

### "Chicken & Waffle"

Maple Glaze  
\$8 each

### Lamb Meatball

Mint Yogurt Sauce  
\$8 each

### Mini Short Rib Slider

Coleslaw  
\$8 each

### Chicken Lollipop

Soy Honey Glaze  
\$8 each

### Beef Wellington

Bearnaise Sauce  
\$8 each

### American Wagyu Beef Skewer

Caramelized Onion Purée,  
Marble Potato  
\$15 each

## COLD

### Cherry Tomato & Mozzarella

Basil, Balsamic Glaze  
\$6 each

### Garden Vegetable Crudité

Traditional Hummus  
\$6 each

### Peppered Brie Cheese

Strawberry Compote,  
Toasted Brioche  
\$6 each

### Goat Cheese Lollipop

Grape, Pistachio  
\$6 each

### Wild Mushroom Bruschetta

Herbed Goat Cheese,  
Micro Arugula  
\$6 each

### Shrimp Cocktail Shooter

Cocktail Sauce, Lemon Gel  
\$8 each

### Smoked Salmon Mille Feuille

Horseradish Cream  
\$8 each

### Tuna Tartare

Cucumber, Rice Cracker  
\$8 each

### Maine Lobster Salad

Tarragon Crème Fraîche,  
Brioche  
\$8 each

### Crab Salad

Potato Crisp, Citrus Aioli  
\$8 each

### Truffled Chicken Salad

Phyllo Cup  
\$8 each

### Beef Tartare

Toasted Baguette,  
Cured Egg Yolk  
\$8 each

### Seared Beef Tenderloin

Tomato, Red Onion, Fig Jam,  
Blue Cheese, Crostini  
\$8 each

### Manchego Cheese & Iberico Chorizo Skewer

Marcona Almond Powder  
\$8 each

### Prosciutto & Melon Skewer

Balsamic Pearls  
\$8 each

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# RECEPTION DISPLAYS

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All reception displays are based on ninety minutes of service. 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**

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, 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 on Mini Croissant  
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

## 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

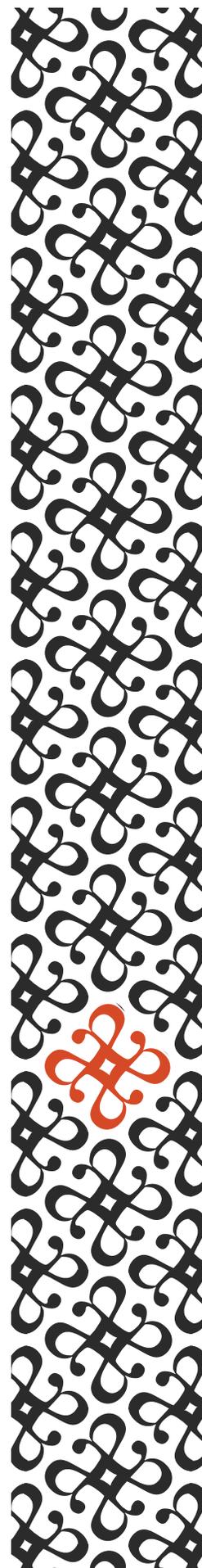
**Cider Brined Pork Loin** \$17  
Cole Slaw, Barbecue Sauce

**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**

**De'Etta'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.  
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# 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 Brownies

#### 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

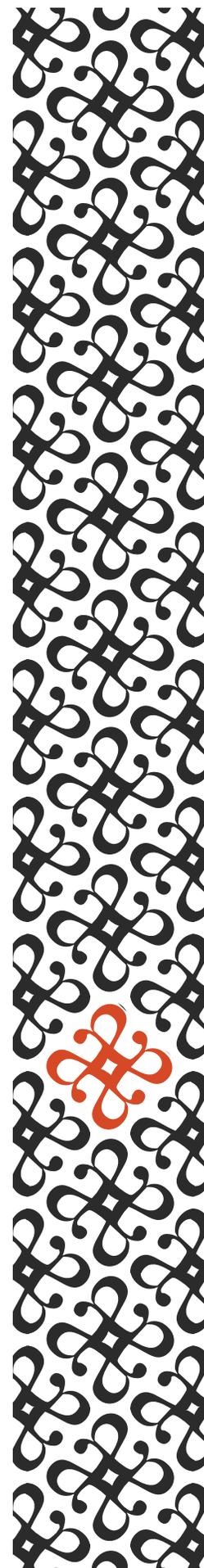
Caramel & Chocolate Ice Creams with Chocolate cookie Swirls & gobs of Chocolate Chip Cookie Dough & Peanut Butter Cookie Dough

#### Turtle Sundae

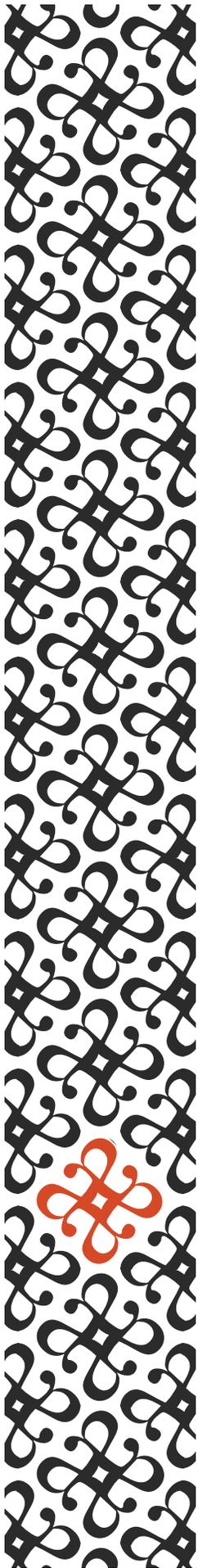
Buttery Ice Cream with Fudge-Covered Salmonds & Pretzel Swirls

#### Ultraviolet

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



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# DINNER

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

## FIRST COURSE

\$75 per Guest

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 coffee or Harney & Sons tea served tableside. Tableside entrée selection can be provided at \$15 per Guest. Additional course selections can be made at an additional \$10 per Guest. Minimum of twenty-five guests 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 Peppers, 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



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### 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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### 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**

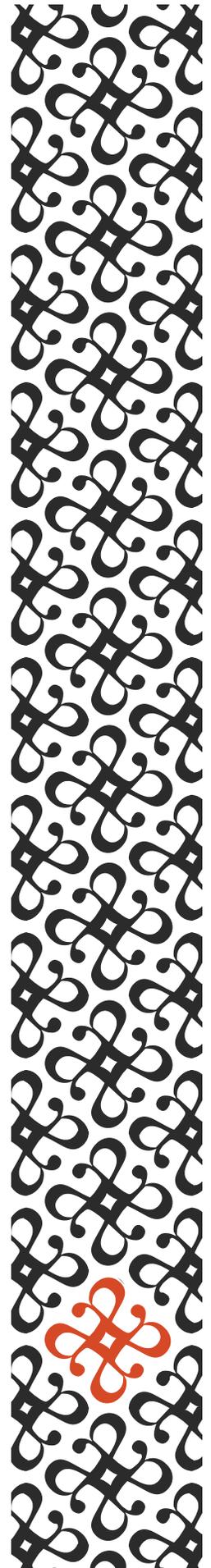
Seasonal Fruit Compote

#### **Devil's Food Cake**

Valrhona Soft Chocolate,  
Vanilla Mousse, Strawberry

#### **Seasonal Cobbler**

Vanilla Ice Cream



# DINNER BUFFET

## STARTERS | ENTRÉES

\$80 per Guest

Dinner buffets are based on ninety minutes of service. Menu includes choice of three starters, three entrées, three sides, and two desserts served with Lavazza coffee and Harney & Sons teas. Additional selections can be added at: \$12 per additional starter, \$10 per additional entrée and \$12 per additional dessert.

### 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

#### Roast 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

### SIDES

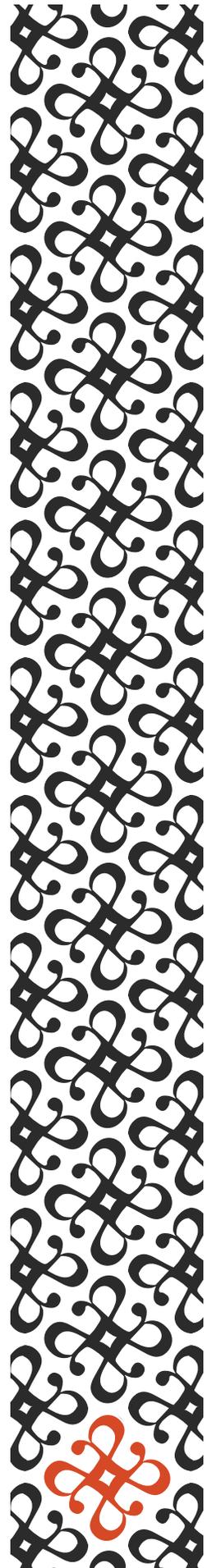
Choose three

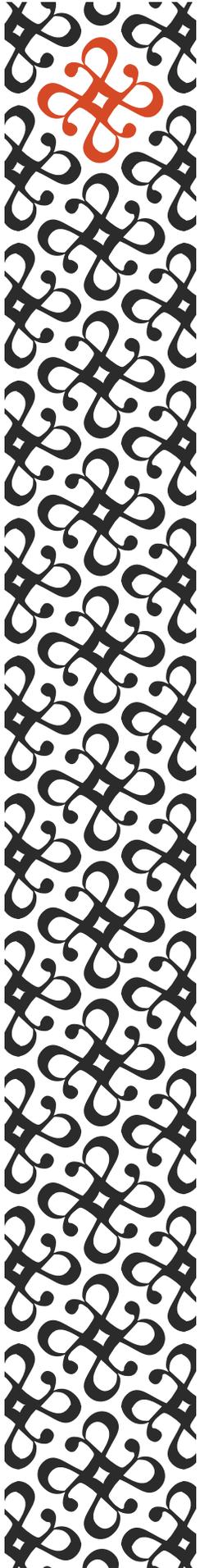
Root Vegetable Hash  
Macaroni & Cheese  
Mashed Potato  
Cheese Potatoes  
Twice-Baked Potato with Bacon  
Jasmine Rice Pilaf  
Herb Risotto  
Creamy Polenta  
Buttered Orecchiette Pasta  
Mediterranean Couscous  
Grilled Asparagus  
Honey Glazed Baby Carrots  
Roasted Broccoli & Cauliflower  
Crispy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





# BEVERAGE

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# BEVERAGES

Bartenders are provided based on one bartender per 75 guests. Bartender Fee is \$125 per bartender, per ever two hours for Consumption and Cash Bars. Bartenders are included with Package Bars. Bars are provided for a maximum of four hours. Please inquire about custom bar packages & specialty cocktail offerings.

## 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, Captain Morgan Spiced Rum, Herradura Blanco Tequila

#### 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, Captain Morgan Spiced Rum, El Dorado 3 Year Rum, Patron Blanco Tequila

#### Wine | Sparkling

Cultivar Sauvignon Blanc, Gouguenheim Chardonnay, Pinot Noir & Cabernet Sauvignon, Portell Cava

#### Beer | Seltzer

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

#### Non-Alcoholic

Mixers, Soft Drinks, Water

### Seltzer

\$9 per Can

### Imported | Craft Beer

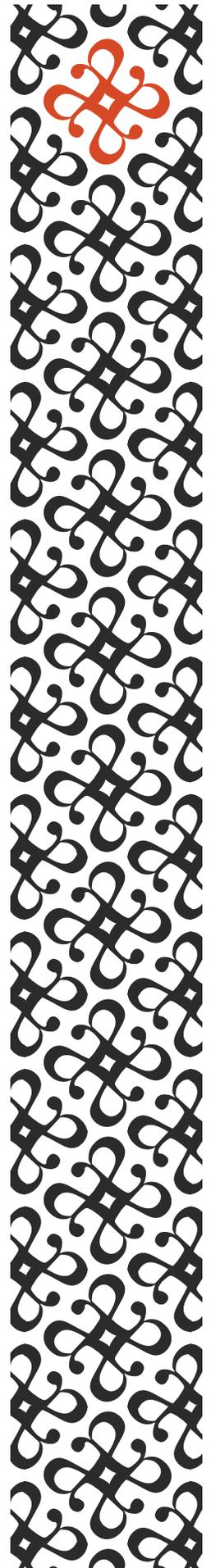
\$9 per Bottle

### Domestic Beer

\$7 per Bottle

### Soft Drinks | Water

\$6 per Glass



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HOTEL ARISTA®

EFFORTLESS

