

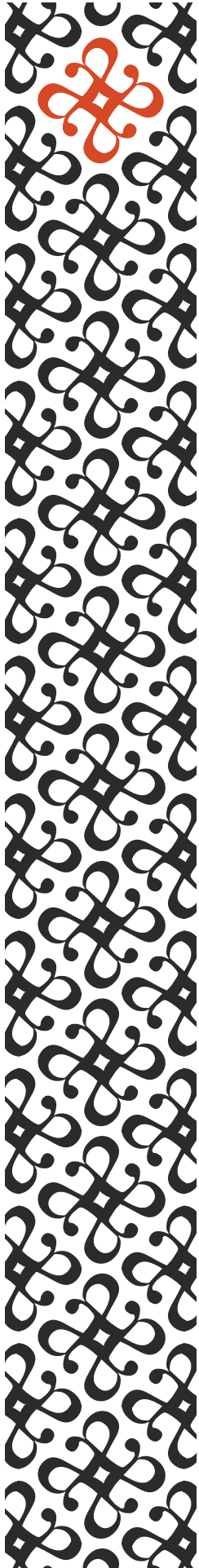
HOTEL ARISTA®

EFFORTLESS



# CATERING MENU



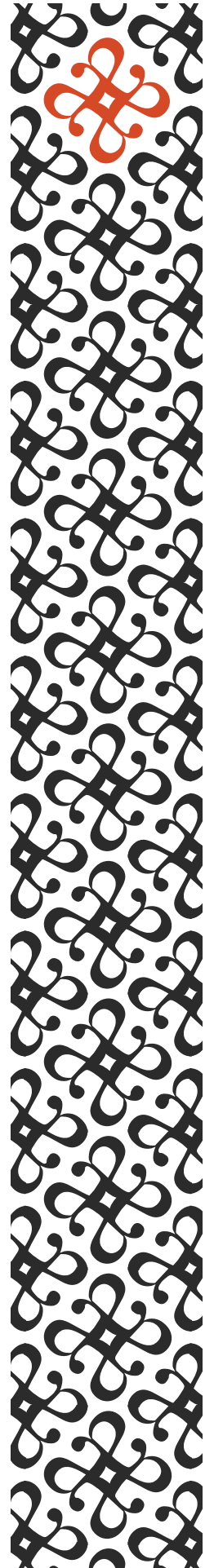


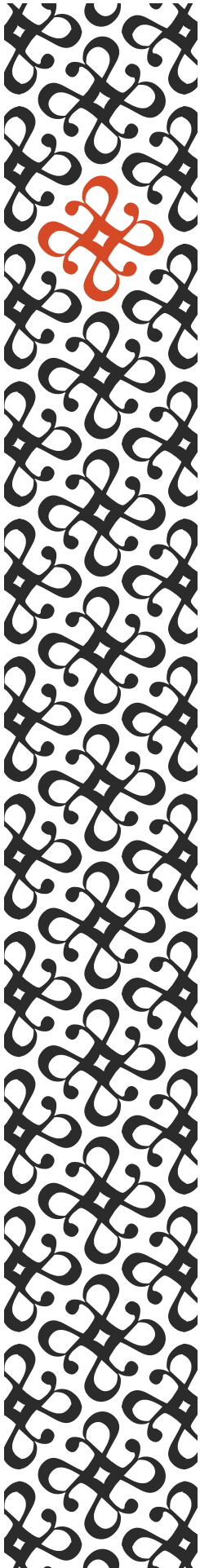
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# BREAKFAST & BREAKS





# 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

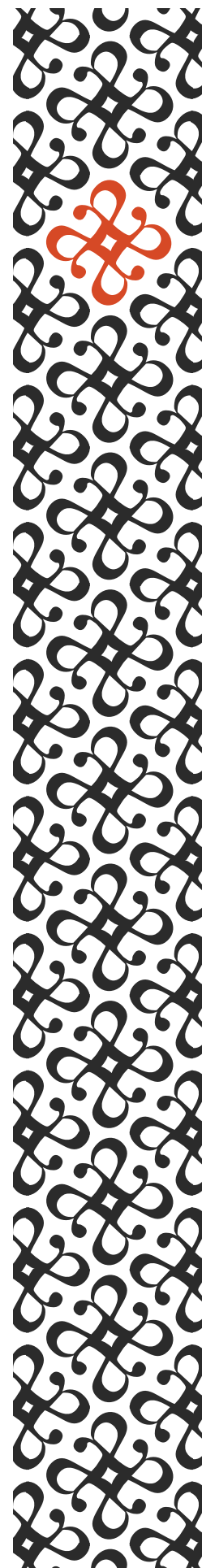
#### Crab Cake Benedict \$15

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

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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 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.

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

# BRUNCH BUFFET

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\$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

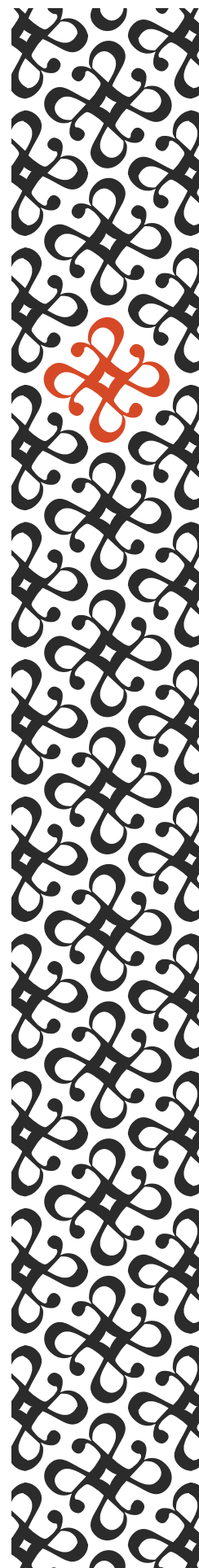
### Assorted Eclairs

## ENHANCEMENT

### Raw Bar \$26

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

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

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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

### LaCroix Sparkling Water

\$6 Each

## BEVERAGE PACKAGES

Half day \$18 | Full day \$32

### Lavazza Coffee

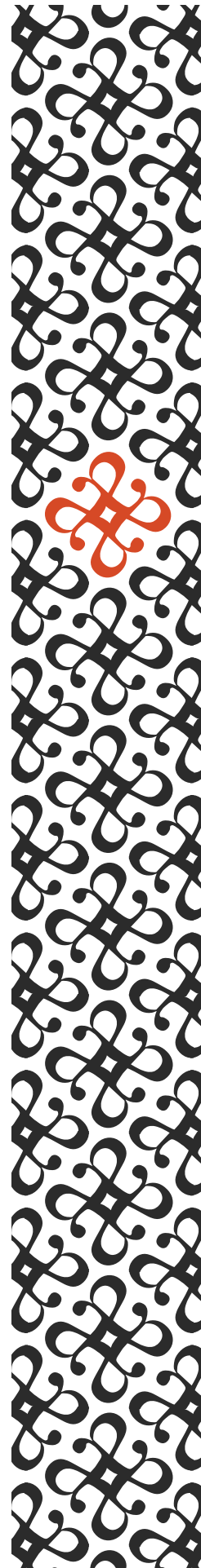
Regular & Decaffeinated

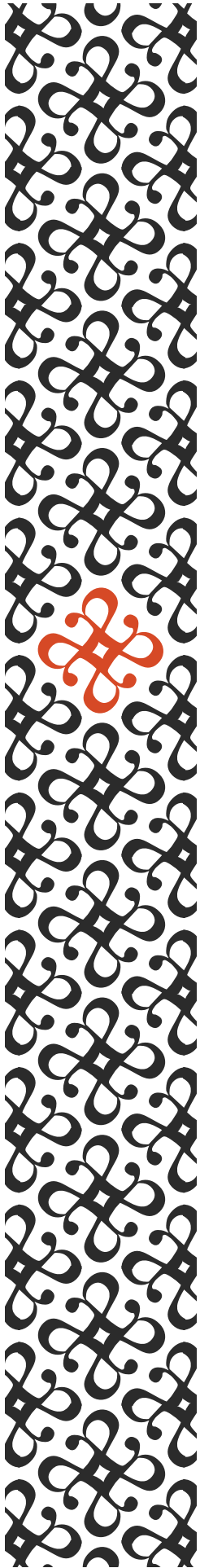
### Harney & Sons Teas

### 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

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\$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

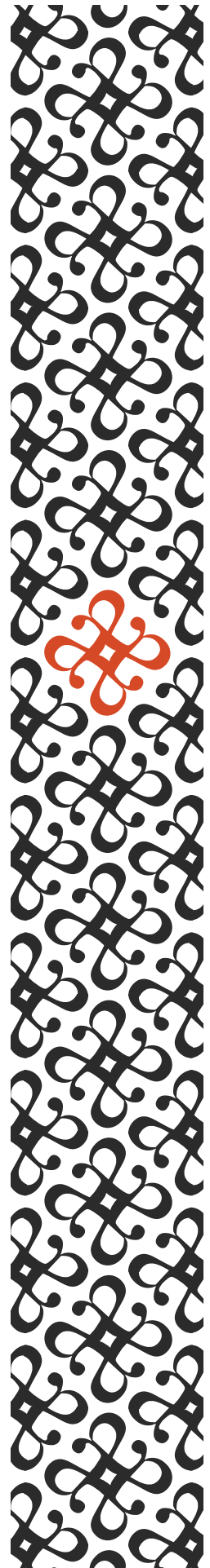
Miso Caramel, Whipped Cream

### Flourless Chocolate Cake

Chocolate Sauce, Whipped Cream

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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.

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# RECEPTION STATIONS

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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, Waffle Fries

## **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, Parkerhouse Rolls

### Seared Tuna Loin \$24

Olive Tapenade, Soy Honey Glaze, Parkerhouse Rolls

### Roast Turkey Breast \$15

Turkey Gravy, Cranberry Relish, Parkerhouse Rolls

### Cider Brined Pork Loin \$17

Cole Slaw, Barbecue Sauce, Parkerhouse Rolls

### Country Ham \$16

Peach Mustard Sauce, Parkerhouse Rolls

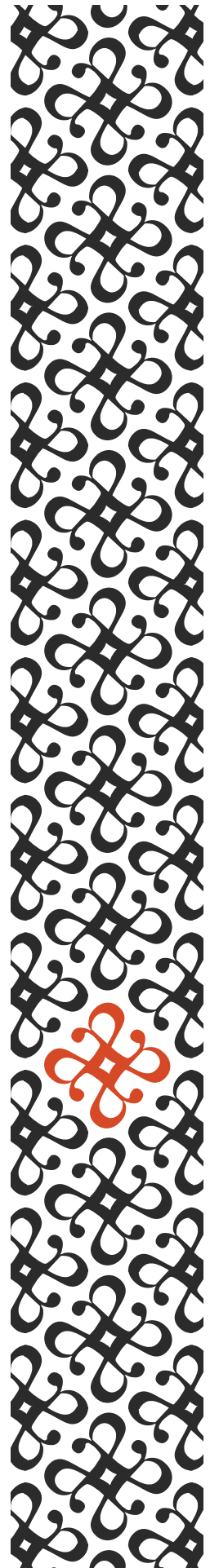
### Slow Roasted Prime Rib of Beef \$21

Horseradish Cream, Au Jus, Parkerhouse Rolls

### Snake River Farms Gold Wagyu Striploin \$45

Mushroom Jus, Red Wine Reduction, Parkerhouse Rolls

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

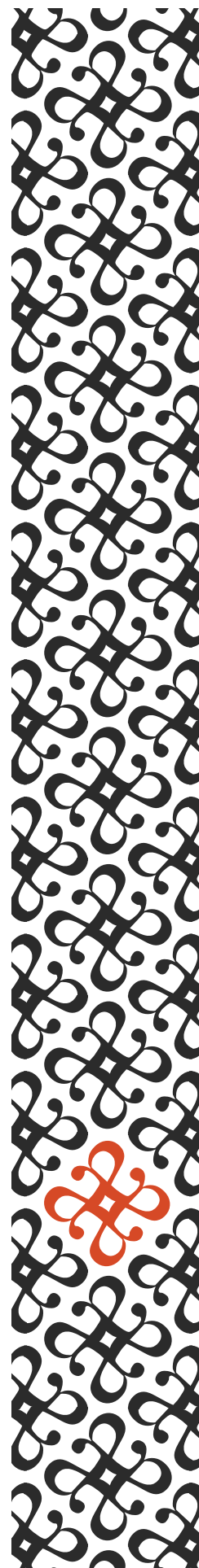
Caramel & Chocolate Ice Creams with Chocolate cookie Swirls & gobs of Chocolate Chip Cookie Dough & Peanut Butter Cookie Dough

#### Turtle Sundae

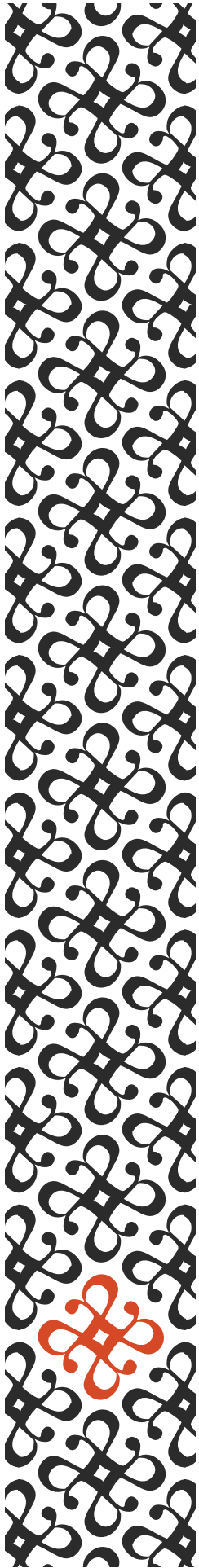
Buttery Ice Cream with Fudge-Covered Almonds & Pretzel Swirls

#### Ultraviolet

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



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# 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

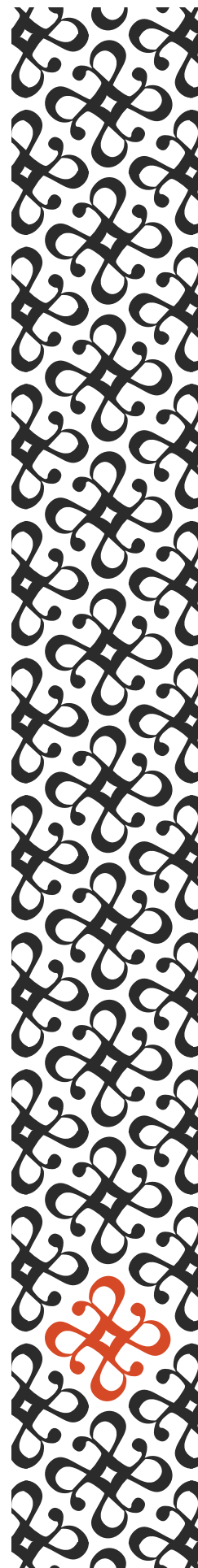
Sunchoke Cream, Candied Fennel, Black Truffle Vinaigrette

#### 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

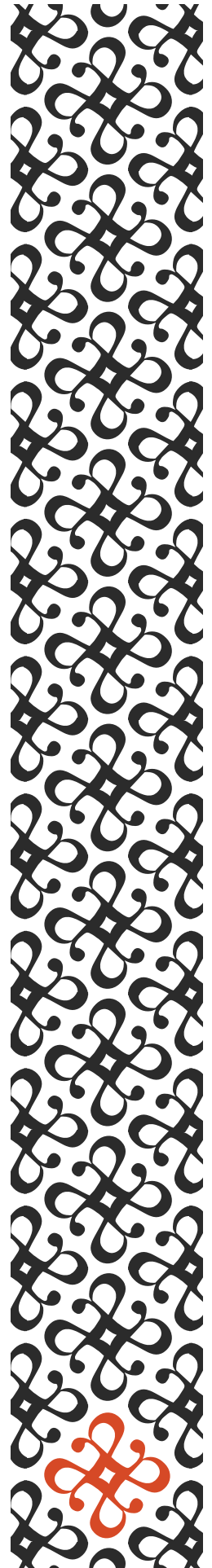
Seasonal Fruit Compote

#### 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

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 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

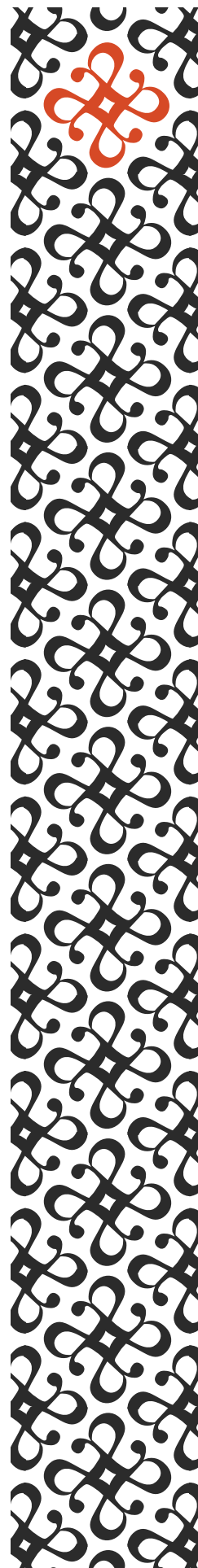
Choose three

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

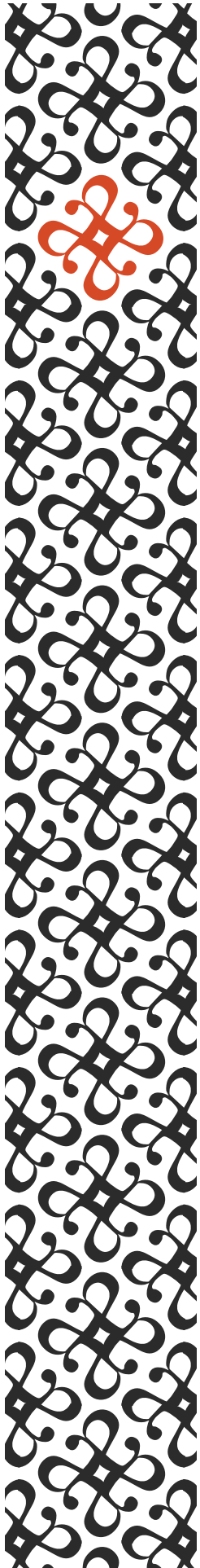
### DESSERTS

Choose two

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



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# BEVERAGES

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

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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

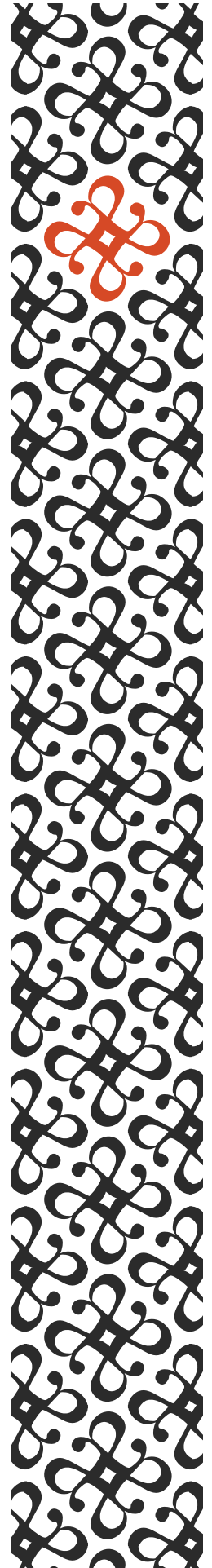
\$9 per Bottle

### Domestic Beer

\$7 per Bottle

### Soft Drinks | Water

\$6 per Glass





HOTEL ARISTA®

EFFORTLESS

