



EVENT

Menu

Fairmont

COPLEY PLAZA



**WELCOME TO FAIRMONT COPLEY PLAZA – A SYMBOL
OF BOSTON’S RICH HISTORY & ELEGANCE**

Whether planning an intimate reception with close friends and family members, an elaborate dinner for hundreds, or a meeting for your most important clients and partners, we will work with you to tailor every detail and create a truly memorable event.

Chef Zaid Khan presents curated menus with a local focus, working with New England purveyors to ensure guests taste the region in every bite. From hand-picking seasonal ingredients at the Copley Square Farmers Market to sourcing honey from our rooftop bee hives, we promise an authentic culinary journey that spotlights the great northeast.

For over 110 years, delectable food, wine and exemplary service have been central to the mission of Fairmont Copley Plaza. We are pleased that you are considering our renowned event facilities and look forward to working with you to create an unforgettable experience inside our historic venue.

LET’S PLAN
YOUR DREAM

MEETING OR
EVENT



617 267 5300 | RFP-COP@FAIRMONT.COM
FAIRMONT-COPLEY-PLAZA.COM



Plated Breakfasts

PLATED BREAKFASTS

H.C. Valentine Coffees and LOT 35 Assorted Teas included.

THE VIRTUOUS CONTINENTAL

- Apple & Heirloom Kale Smoothie (GF)
- Salmon Tartine, Preserved Lemon Cream Cheese, Capers, Pickled Shallots
- Preset Chia Seed Parfait, Greek Yogurt, Mint (GF)
- Seasonal Fruit and Berries, Spiced Copley Rooftop Honey (GF, DF)
- Family Style Low Fat Blueberry Muffins

CLASSIC COPLEY

- Freshly Squeezed Orange and Grapefruit Juice (GF, DF)
- Preset Seasonal Berry and Basil Granola Parfait
- Scrambled Free Range Brown Eggs (GF)
- Maple Glazed Applewood Smoked Bacon (GF, DF)
- Baby Gem Breakfast Potatoes, Herb Butter, Crispy Shallots (GF)
- Family Style Assorted Scones: Cranberry-Orange, Blueberry, White Cheddar and Chive

THE FRESH START

- Freshly Squeezed Orange and Carrot Juice (GF, DF, Vegan)
- Preset Mango Parfait, Toasted Coconut, Greek Yogurt, Basil Granola
- Roasted Wild Mushroom Hash, Poached Organic Free Range Eggs, Basil Hollandaise (GF)
- Baby Gem Breakfast Potatoes, Herb Butter, Crispy Shallots (GF)
- Roasted Vine Tomatoes (GF, DF, Vegan)
- Family Style Cinnamon Rolls and Butter Croissants

Minimum of 20 guests. For groups of less than 20 people, please add \$10 per person.

All items are priced per person unless otherwise specified. GF = Gluten Free, DF = Dairy Free, Vegan.

All prices are in U.S. dollars and subject to change. Prices are subject to 17% Gratuity, 9.5% Administrative Fee and 7% Massachusetts Meals Tax.

****Consuming raw or undercooked meats may increase risk of food borne illness**** Fairmont Copley Plaza is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives. Effective January 26, 2023.

BUILD YOUR OWN
PLATED BREAKFAST
package

H.C. VALENTINE COFFEES, LOT 35 ASSORTED TEAS, ORANGE, AND GRAPEFRUIT JUICES INCLUDED.

SELECT ONE ITEM FROM EACH CATEGORY.

PRESET STARTERS

- CHERRY AND WHITE CHOCOLATE
STRATA
- STEEL CUT IRISH OATMEAL,
DEMERARA SUGAR, GOLDEN RAISINS
(GF, DF, VEGAN)
- AVOCADO TOAST, SOURDOUGH,
POMEGRANATE, SESAME (GF, DF, VEGAN)
- ACAI & GOJI BERRY SMOOTHIE,
AMARANTH (GF)
- STRAWBERRY AND GREEK YOGURT
PARFAIT, BASIL GRANOLA
- EXOTIC FRUIT SKEWERS, LAVENDER
HONEY (GF, DF)

BREAKFAST BREADS

- ASSORTED SCONES: CRANBERRY-
ORANGE, BLUEBERRY, WHITE
CHEDDAR AND CHIVE
- CINNAMON ROLLS AND BUTTER
CROISSANTS
- LOW FAT BLUEBERRY MUFFINS

ENTRÉES

- HOUSE-MADE BRIOCHE FRENCH TOAST, CARAMELIZED BANANAS, BLACK PEPPER
BACON, STICKY COPLEY ROOFTOP HONEY
-
- GRILLED LEMON AND RICOTTA POUND CAKE, BOURBON BLUEBERRIES, CITRUS
MASCARPONE
-
- GLUTEN FREE PANCAKES, CINNAMON APPLE COMPÔTE, STREUSEL, ANGLAISE (GF)
-
- CORNE D BEEF HASH, POACHED EGGS, HOLLANDAISE, HEIRLOOM BREAKFAST
POTATOES
-
- OPEN FACED OMELETTE, GRATED COTIJA, PICKLED SHALLOTS, PICO DE GALLO,
MICRO CILANTRO (GF)
-
- TRADITIONAL EGGS BENEDICT, SMOKED HAM, ORGANIC FREE RANGE EGGS,
PRESERVED LEMON HOLLANDAISE
-
- BOSTON BAKED BEANS AND EGGS, PARMESAN, CHIVES
-
- QUINOA POWER BOWL, SEASONAL ACCOUTREMENTS, POACHED EGGS, SALSA
VERDE (GF)

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Breakfast Buffets

BREAKFAST BUFFETS

H.C. Valentine Coffees, LOT 35 Assorted Teas, Orange, and Grapefruit Juices included.

THE DARTMOUTH CONTINENTAL

- Assorted Green Mountain Creamery Yogurts (GF)
- Seasonal Fruit and Berries (GF, DF, Vegan)
- Roasted Cherry Parfaits with Basil Granola
- Butter Croissants, Whipped Butter, Local Jams
- Blueberry Muffins, Cranberry-Orange Scones
- Pain Au Chocolate
- Carrot Bran Bars
- Hard Boiled Organic Eggs

THE HEALTH CONSCIOUS

- Fruit Smoothies: Berry and Yogurt, Apple and Kale, Acai Berry (GF)
- Coconut Chia Pudding, Vegan Lemon Curd, Macerated Berries, Amaranth (GF, DF, Vegan)
- New England Whole and Cut Fruit Display (GF, DF, Vegan)
- Build your own Greek Yogurt Bowls
 - Toppings: Seasonal Berries, Coconut, Raw Nuts, Mint and Copley Rooftop Honey (GF)*
- Bran Muffins
- Individually Baked Roasted Red Pepper and Organic Egg Whites, Basil Pesto (GF)
- Roasted Sweet Potato Hash (GF, DF, Vegan)
- Maple Chicken Sausages (GF, DF)

KEEP IT CLASSIC

- Seasonal Fruit and Berries (GF, DF, Vegan)
- Assorted Green Mountain Creamery Yogurts (GF)
- House-Made Basil Granola (DF)
- Breakfast Pastry Kebab Board - Muffins, French Toast, Waffles, Powdered Sugar, Vanilla Maple
- Old Bay Seasoned Home Fries with Caramelized Onions, Chives, Romano (GF)
- Vermont Maple Glazed Bacon (GF, DF)
- Scrambled Organic Free Range Eggs (GF)
- Maple Chicken Sausages (GF, DF)

THE COPLEY ROOFTOP HONEY

- Strawberry and Yogurt Smoothies, Bee Pollen (GF)
- Cinnamon Dunkin Donut Holes, Copley Rooftop Honey, Powdered Sugar, Mint
- Berry, Grape and Grilled Market Stonefruit Bar (GF, DF, Vegan)
- Honey Bran Muffins, Cinnamon Rolls, Apple Danishes, Copley Rooftop Honey Butter
- Avocado Toast, Honey Agrodolce Tomatoes, Spiced Cashews
- Hot Smoked Honey Glazed Atlantic Salmon, Herb Crust (GF, DF)
- Poached Free Range Eggs, Honey Spiced Tomato Chutney (DF)
- Honey Glazed Berkshire Pork Belly (GF, DF)

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Brunch Buffets

BRUNCH BUFFETS

H.C. Valentine Coffees, LOT 35 Assorted Teas, Orange, and Grapefruit Juices included.

THE MORNING AFTER

- Vermont Maple Glazed Bacon (GF, DF)
- Scrambled Organic Free Range Eggs (GF)
- Old Bay Seasoned Home Fries with Caramelized Onions, Chives, Romano (GF)
- Seasonal Fruit and Berries (GF, DF, Vegan)
- Butter Croissants, Whipped Butter, Local Jams
- Macarons and Petit Fours

Salads **(Choose one)**

- Gathered Green Salad, Shaved White Asparagus, Strawberries, Pickled Shallots, Toasted Amaranth, Champagne Vinaigrette (GF, DF, Vegan)
- Copley Caesar, Chopped Organic Romaine, Gluten Free Rooftop Honey and Garlic Croutons, Grana Padano (GF)
- Heirloom Tomato and Bocconcini Salad, Honey Bacon, Noble Balsamic Caviar, Tomato Jam, Basil, Charred Bread
- Arugula and Pear Salad, Shaved Prosciutto, Smoked Bleu Cheese, Salted Walnut Praline, Prosecco Vinaigrette (DF)
- Cobb Salad, Romaine, Bacon, Coddled Egg, Tomato, Bleu Cheese, Bacon, Green Goddess

Mains **(Choose two)**

- Hazelnut Banana Waffles, Caramelized Bananas, Nutella, Crispy Bacon, Candied Hazelnuts
- OAK's Famous Corned Beef Hash, Hollandaise
- Maple Glazed Berkshire Pork Belly, Applewood, Aleppo (GF, DF)
- 6oz Bee Pollen Rubbed Spring Salmon, Charred Lemons, Pickled Shallots
- 8oz Burgundy Stained Chicken Breast, Flavors of Coq Au Vin, Foraged and Farmed Mushrooms
- Breakfast Burger, Maple Aioli, Crispy Bacon, Cheddar, Fried Egg, Arugula
- Eggs Benedict, Wolferman's English Muffins, Chef B's Hollandaise

Brunch Buffets

BRUNCH BUFFETS

H.C. Valentine Coffees, LOT 35 Assorted Teas, Orange, and Grapefruit Juices included.

THE NEWLYWEDS BRUNCH

Cold

- New England Whole and Cut Fruit Display (GF, DF, Vegan)
- Mason Jar Spinach, Kale, Apple and Almond Milk Smoothie (GF, DF, Vegan)
- New England Apple and Cinnamon Parfaits, Buckwheat Streusel, Vanilla Bean Yogurt (GF)
- Avocado Toast, Honey Agrodolce Tomatoes, Spiced Cashews
- Copley Caesar, Chopped Organic Romaine, Gluten Free Rooftop Honey and Garlic Croutons, Grana Padano (GF)

Hot

- Lemon Ricotta French Toast, Vermont Maple, Mascarpone, Blueberries
- Vermont Maple Glazed Bacon (GF, DF)
- Scrambled Organic Free Range Eggs (GF)
- OAK's Famous Corned Beef Hash (GF, DF)
- Chicken and Waffles, Sausage Gravy, Allepo Maple

Sweet

- Chocolate Éclairs
- Mini Cupcakes

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Breakfast Stations

CHEF ATTENDED STATIONS

When any Action Station is added to any Breakfast Buffet, cost is \$15 per Guest.

EGG AND OMELETTE STATION (GF)

Requires one (1) Culinary Attendant per 50 Guests at \$175 each.

Salsa, Swiss, Cheddar, Asparagus, Tomatoes, Spinach, Onions, Mushrooms, Peppers, Ham, Bacon and Lobster

BELGIAN WAFFLES

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

Custom Belgian Waffles, Mixed Berry Compote

Served with Whipped Cream, Powdered Sugar and Maple Syrup

BUILD YOUR OWN SMOOTHIE (GF)

Requires two (2) Culinary Attendants for up to 50 Guests at \$175 each.

Requires one (1) additional Culinary Attendant for more than 50 Guests at \$175 each.

Berries, Bananas, Spinach, Kale, Pineapple, Mango, Acai, Goji

Yogurt, Almond Milk, Soy Milk, 2%, Protein Powder, Vegan Protein Powder, Matcha, Turmeric

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Morning Enhancements

HEART HEALTHY

- Avocado Toast (GF)
- Steel Cut Oatmeal (GF, DF)
 - Cashews, Golden Raisins, Glazed Walnuts, Copley Rooftop Honey, 2% and Skim Milk
- House-Made Granola (DF, Vegan)
- Coconut and Citrus Bircher Muesli (GF, DF, Vegan)
- Chia Pudding (GF, DF, Vegan)
 - Vegan Lemon Curd, Macerated Berries, Amaranth
- Roasted Cherry Parfaits, Basil Granola (GF)
- New England Whole and Cut Fruit Display (GF, DF, Vegan)
- Seasonal Berries (GF, DF, Vegan)
- Assorted Green Mountain Creamery Yogurts (GF)

SWEETS

- Buckwheat Pancakes, Cinnamon Apple Compôte, Streusel, Anglaise (GF)
- Lemon Ricotta French Toast, Vermont Maple, Mascarpone, Blueberries
- Hazelnut Banana Waffles, Caramelized Bananas, Nutella, Crispy Bacon, Candied Hazelnuts

BREAKFAST HANDHELDS

- Organic Egg, Honey Cured Ham, Gouda, English Muffin
- Cured Bacon, Fried Egg, Vermont Cheddar, Croissant
- Breakfast Burger, Maple Aioli, Crispy Bacon, Cheddar, Fried Egg, Arugula
- Smoked Salmon Bagel, Preserved Lemon Cream Cheese, Dill, Pickled Shallots, Spinach
- Avocado BLT, Fried Egg, Sourdough
- Croque Monsieur, Sauce Mornay, Poached Eggs
- Bacon and Egg Grilled Cheese, Brioche
- San Diego Vegan Burrito, Tofu Scramble, Black Bean Salsa, French Fries, Poblano

BREAKFAST PROTEINS

- Maple Glazed Bacon (GF, DF)
- Maple Chicken Sausages (GF, DF)
- Turkey Bacon (GF, DF)
- Smoked Grilled Ham (GF, DF)
- OAK’s Famous Corned Beef Hash (GF, DF)

Morning Enhancements

ORGANIC FREE RANGE BROWN EGGS

- Scrambled Eggs (GF)
- Scrambled Egg Whites (GF)
- Poached Eggs, Shakshuka, Feta (GF)

SMOOTHIES

- Strawberry and Yogurt, Bee Pollen (GF)
- Triple Berry (GF)
- Avocado, Kale and Apple, Almond Milk (GF, DF, Vegan)
- Acai & Goji Berry Smoothie, Amaranth (GF)
- Banana, Peanut Butter and Oat (GF, DF, Vegan)
- Mango and Peach Breakfast Lassi

COASTAL NEW ENGLAND AND BEYOND

- Hot Smoked Atlantic Salmon, Herb Crust, Capers, Pickled Shallots, Citrus, Bagels, Cream Cheese
- King Crab Legs, Classic Cocktail, Citrus (GF, DF)
(2 pieces per order)
- Individual Shrimp Cocktail, Mary Rose Sauce, Meyer Lemon (GF, DF)
(2 pieces per order)
- Wellfleet Oysters, Champagne Mignonette, Tabasco (GF, DF)
- Striped Bass Crudo, Grapefruit Dressing, Finger Limes, Trout Caviar (GF, DF)

LOCAL BAGEL DISPLAY WITH ASSORTED SPREADS

- Original
- Whipped Rooftop Honey Butter
- Smoked Salmon and Boursin
- Bacon and Chive
- Peppered Strawberry

SUNRAYSIA JUICES

- Orange (GF, DF, Vegan)
- Apple (GF, DF, Vegan)
- Cranberry (GF, DF, Vegan)

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Plated Lunches

PLATED LUNCHES

*Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas included.
Three course lunch price is shown by each entrée and consists of your choice of soup or salad, entrée, and dessert.
When offering a choice of entrée, highest price prevails.*

SOUPS

- New England Clam Chowder, Applewood Smoked Bacon, Oyster Crackers
- Heirloom Tomato and Chipotle Bisque, Cilantro, Cotija
- Sweet Corn Veloute, Puffed Wild Rice, Fried Bay Shrimp (GF, DF)
- Vichyssoise, Potato Straws, Fried Leeks, Chive Oil
- Roasted Parsnip Soup, Spiced Cashews, Gin Soaked Raisins (GF, DF)
- French Onion Soup, Caramelized Gruyere Crouton

GARDEN GROWN

- Roasted Beet Salad, Fennel, Orange, Candied Walnuts, Whipped Goats Cheese, Sherry Vinaigrette, Frisée (GF)
- Gathered Green Salad, Shaved White Asparagus, Strawberries, Pickled Shallots, Toasted Amaranth, Champagne Vinaigrette (GF, DF, Vegan)
- Copley Caesar, Chopped Organic Romaine, Gluten Free Rooftop Honey and Garlic Croutons, Grana Padano (GF)
- Heirloom Tomato and Bocconcini Salad, Honey Bacon, Noble Balsamic Caviar, Tomato Jam, Basil, Charred Bread
- Arugula and Shaved Fennel Salad, Grilled Cucumber, Mint Vinaigrette, Salted Hazelnut Praline

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Plated Lunches

HOOK

6oz Honey Smoked Spring Salmon, Buckwheat Tabbouleh, Haricot Verts, Harissa Dressing (GF, DF)

5oz Georges Banks Jumbo Scallops, Chorizo and Corn Succotash, Honey Parsley Gastrique (GF)

5oz Sesame Crusted Ahi Tuna, Soba Noodle Salad, Snaps and Sprouts, Cilantro, Yuzu Shoyu Dressing (GF, DF)

HENHOUSE

8oz Burgundy Stained Chicken Breast, Flavors of Coq Au Vin, Foraged and Farmed Mushrooms, Double Smoked Lardons, Charred Onions (GF, DF)

8oz Roasted Organic Chicken Breast, Herb Crushed Fingerling Potatoes, Buttered Asparagus, Caramel Jus (GF)

6oz Tandoori Spiced Grilled Chicken Thighs, Bok Choy, Coconut Basmati, Butter Chicken Gravy (GF)

FARMHOUSE

7oz Blackened Flat Iron Steak, Bistro Salad, Lemon and Horseradish Vinaigrette (GF, DF)

6oz Braised Short Rib of Beef, Buttermilk Whipped Potatoes, Charred Broccolinni, Madeira Glaze (GF)

6oz Grilled Tenderloin of Beef, Roasted Roots, Miataki Mushrooms, Confit Garlic Jus (GF, DF)

GARDEN

Meyer Lemon and Green Pea Risotto, Gremolata, Grana Padano

Super Food Salad, Ancient Grains, Avocado, Persian Cucumbers, Mint & Dill, Sunflower and Pumpkin Seeds, Tahini Dressing (DF, Vegan)

SUGARSHACK

- Individual Boston Cream Pie (Contains Nuts)
- Lemon Cheesecake with Macaroon Crust
- Sea Salt Caramel Tart
- Crème Brûlée Tart

Lunch Buffets

LUNCH BUFFETS

Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas included.

CORI'S CAFÉ

Half Sandwich **(Select three)**

- The Italian Job: Salami, Soppressata, Prosciutto, Bocconcini, Pickled Peppers, Italian Hero

- The Gaucho: Roast Striploin, Chimichurri, Onion Jam, Arugula (DF)

- Coronation Chicken: Curried Chicken Salad, Smoked Almonds, Concord Grapes, Multigrain (DF)

- Corned BEET: Smoked Beets, Whole Grain Mustard, Rye, Swiss

- The Cali Club: Roasted Turkey Breast, Smashed Avocado, Semidried Tomato, Sprouts, Secret Sauce, Sourdough (DF)

Housemade Soups **(Select three)**

- New England Clam Chowder, Applewood Smoked Bacon, Goldfish Crackers, Chili Oil

- Chipotle Tomato Bisque, Cotija, Cilantro, Pita Croutons (GF)

- Broccoli Cheddar Soup, Citrus Gremolata (GF)

- Italian Wedding Soup, Herb Croutons, Fine Herbs (DF)

- Tom Yum Soup, Crispy Wontons, Water Chestnuts, Sambal (DF)

Individualized Composed Salads **(Select three)**

- Antipasti Pasta Salad, Tortellini, Olives, Salami, Marinated Vegetables

- Apple Fennel Slaw, Grapefruit, Grainy Mustard Remoulade (GF, DF)

- Baby Gem Cesar, Shaved Pecorino, Pangrattato

- Smoked Backyard Potato Salad, Eggs, Bacon, Celery Scallions, Roasted Lemon Aioli (DF)

- Peach Panzanella, Heirloom Tomatoes, Grilled Peaches, Pancetta, Tarragon Vinaigrette (DF)

Cookies, Brownies & Blondies

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Lunch Buffets

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HARVEST BOWLS

Starches

- Sushi Rice (GF)

- Brown Rice (GF)

- Herb Marinated Quinoa (GF)

- Citrus Farro

- Honey Soy Rice Noodles (GF)

Proteins

- Crispy Tofu (GF, DF)

- Maple Cured Grilled Salmon (GF, DF)

- Peppered Roasted Chicken (GF, DF)

- Poached Shrimp (GF, DF)

Toppings

- Pickled Carrots, Shaved Radish, Pea Shoots, Scallions, Garbanzo Beans, Edamame, Cilantro, Toasted Cashews, Roasted Mushrooms, Shredded Kale, Beets

Dressings

- Ginger Shoyu, Preserved Lemon Vinaigrette, Salsa Verde, Mediterranean, Olive Oil, Green Goddess

Exotic Fruit Skewers, Fruit Tarts

Lunch Buffets

LUNCH BUFFETS

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THE SANDWICH SHOPPE

Soup (**Select one**)

- Cream of Tomato Soup (GF)
- Maple Roasted Butternut Soup (GF, DF)

- Shredded Baby Gem Caesar, Copley Rooftop Honey Croutons, Copley Caesar, Parmesan

- Kale Superfood, Ancient Grains, Avocado, Cucumber, Mint & Dill, Sunflower Seed, Herbed Tahini Dressing (DF, Vegan)

- Roasted Beet Salad, Fennel, Orange, Candied Walnuts, Whipped Goat Cheese, Sherry Vinaigrette, Frisée (GF)

- Assorted Cookies from New England Cookie Co.

- Double Chocolate, White Chocolate and Macadamia, Granola and Golden Raisin

Sandwiches (**Select three**)

- Smoked Gouda Grilled Cheese, Iggy's Sourdough

- Coronation Chicken Sandwich, Madras Chicken Salad, Grapes, Marcona Almonds, Greens, Multigrain (DF)

- Smoked Turkey Club, Crispy Bacon, Mama Lil's Peppers, Bibb lettuce, Saffron Aioli, Sourdough (DF)

- Smoked Salmon, Capers, Pickled Shallots, Heirloom Spinach, Preserved Lemon Cream Cheese, Rye

- Roast Beef Sandwich, Red Onion Jam, Horseradish Mayo, Arugula, Vermont Cheddar, Ciabatta

- Chicken Banh Mi, Cilantro, Hoisin, Scallions, Pickled Carrot, French Roll (DF)

- Grand Slam Salami, Hot Mustard, Fried Onions, Arugula, Goat Cheese, Confit Fennel, Baguette

- Southwest Vegetable Wrap, Grilled Mushrooms, Zucchini, Yellow Squash, Black Bean Hummus, Corn Salsa, Queso Fresco

- Caprese on Focaccia, Smoked Portobello Mushroom, Pesto Aioli

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Lunch Buffets

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THE BACK BAY

- Sweet Corn Veloute, Puffed Wild Rice, Fried Bay Shrimp (GF, DF)
- Grilled Asparagus, Arugula, Charred Goats Cheese, Rooftop Honey Grainy Mustard Vinaigrette (GF)
- Organic Little Leaf Farms Greens, Shaved Crudit , Flowers, Mexican Tarragon Vinaigrette (GF, DF, Vegan)
- Crispy Wild King Salmon, Vanilla Butter Sauce (GF)
- BBQ Spiced Grilled Chicken (GF)
- Pesto and Parmesan Ravioli, Charred Cipollini Onions, Sundried Tomatoes
- Fried Fingerling Potatoes, Fennel Pollen and Toasted Cumin (GF, DF, Vegan)
- Roasted Rainbow Baby Carrots (GF, DF, Vegan)
- Hazelnut Cream Chocolate Profiteroles
- Mini Honey Almond Tarts
- Mini Key Lime Tarts

THE BALINESE

- Curried Coconut Squash Soup, Toasted Pumpkin Seeds (GF, DF)
- Red and Napa Cabbage Slaw, Sesame, Cashews (GF, DF, Vegan)
- Thai Peanut Noodle Salad (DF)
- Mizuna and Water Chestnut Salad, Fried Garlic and Shallots, Mirin Dressing (GF, DF, Vegan)
- BBQ Kalbi Beef Ribs, Toasted Sesame Seeds, Scallions (DF)
- Balinese Roasted Chicken, Lemongrass, Charred Limes (DF, GF)
- Ginger Lime Salmon, Fried Leeks (GF, DF)
- Egg Fried Rice, Szechuan Pepper, Snap Peas and Edamame
- Saut ed Bok Choy and Scallions, XO, Toasted Almonds (DF)
- Exotic Fruit Skewers
- Pistachio Matcha Cakes

Lunch Buffets

LUNCH BUFFETS

Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas included.

THE NORTH END

- Focaccia, Great Olive Oil, Smoked Malden (GF, DF, Vegan)
- Tuscan Minestrone, Lacinato Kale, Beans (GF, DF, Vegan)
- Caprese Salad, Bocconcini, Heirloom Cherry Tomatoes, Organic Basil Pesto (GF)
- Radicchio and Giardiniera Salad (GF, DF, Vegan)
- Grilled Peach Panzanella, Ciabatta, Maple Balsamic Dressing, Peppered Bacon (DF)
- Farro Ratatouille, Agrodolce Tomatoes, Smoked Feta, Pinenuts
- Rigatoni Bolognese, Grana Padano, Pangrattato
- Shrimp Puttanesca, San Marzano, Crushed Serranos, Capers, Parsley
- Ricotta Ravioli, Gorgonzola Cream, Toasted Walnuts, Parmesan
- Tarragon Roasted Yukon Gold Potatoes, Confit Garlic, Citrus Gremolata (DF)
- Mini Cannolis
- Mini Tiramisu Shots

A DAY IN DUXBURY

- New England Clam Chowder, Applewood Smoked Bacon, Oyster Crackers
- Shaved Rhode Island Greening Apples and Watermelon Radish Salad, Dukkha, Pomegranate, Arugula, Rooftop Honey Vinaigrette (GF, DF)
- Beet and Celeriac Slaw, Lemon, Mint, Hazelnuts (GF, DF, Vegan)
- Little Leaf Farms Artisanal Greens, Herbs Fine, Golden Shallots, Vermont Creamery Goat Cheese, Sherry Vinaigrette (GF)
- Lobster Rolls, Old Bay Aioli
- BBQ Spiced Chicken, Boston Baked Beans, Peppers (GF)
- Cornmeal Crusted Haddock, Copley Tartar, Fried Herbs, Cherry Peppers, Burnt Lemon
- Blackened Corn on the Cob, Jalape o Butter (GF)
- Steamed Baby Yukon Potatoes, Smoked Paprika Sour Cream (GF)
- Cr me Caramel Shots
- Boston Cream Pie

Minimum of 20 guests. For groups of less than 20 people, please add \$10 per person.

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BUILD YOUR OWN LUNCH BENTO BOX *package*

For Small Meetings 25 & Under, working lunch all served in one course. Cannot be made into a box lunch.

LOCAL ARTISAN BREAD AND
WHIPPED COPLEY ROOFTOP HONEY
BUTTER, H.C. VALENTINE COFFEES,
AND LOT 35 ASSORTED TEAS
INCLUDED.

SELECT ONE ITEM FROM EACH
CATEGORY.

SOUPS

NEW ENGLAND CLAM CHOWDER,
APPLEWOOD SMOKED BACON,
OYSTER CRACKERS

HEIRLOOM TOMATO AND CHIPOTLE
BISQUE, CILANTRO, COTIJA

SWEET CORN VELOUTE, PUFFED WILD
RICE, FRIED BAY SHRIMP (GF, DF)

CREAM OF BEET SOUP, CRÈME
FRAICHE, CANDIED SALMON (GF)

ROASTED PARSNIP SOUP, SPICED
CASHEWS, GIN SOAKED RAISINS (GF,
DF, VEGAN)

FRENCH ONION SOUP, CARAMELIZED
GRUYERE CROUTON

DESSERTS

ASSORTED MACAROONS

L.A. BURDICK'S CHOCOLATE
TRUFFLES

NEW ENGLAND COOKIE CO.
ASSORTED COOKIES

BOSTON CREAM PIE

SALADS

KALE SUPERFOOD, ANCIENT GRAINS, AVOCADO, CUCUMBER, MINT & DILL,
SUNFLOWER SEED, HERBED TAHINI DRESSING (DF, VEGAN)

GRILLED PEACH PANZANELLA, CIABATTA, MAPLE BALSAMIC DRESSING,
PEPPERED BACON (DF)

SHREDDED BABY GEM CAESAR, COPLEY ROOFTOP HONEY CROUTONS, COPLEY
CAESAR, PARMESAN

LITTLE LEAF FARMS ARTISANAL GREENS, HERBS FINE, GOLDEN SHALLOTS,
VERMONT CREAMERY GOAT CHEESE, SHERRY VINAIGRETTE (GF)

HEIRLOOM TOMATO AND BOCCONCINI SALAD, HONEY BACON, NOBLE BALSAMIC
CAVIAR, TOMATO JAM, BASIL, CHARRED BREAD

ROASTED BEET SALAD, FENNEL, ORANGE, CANDIED WALNUTS, WHIPPED GOAT
CHEESE, SHERRY VINAIGRETTE, FRISÉE (GF)

ENTRÉES

SMOKED TURKEY CLUB, CRISPY BACON, MAMA LIL'S PEPPERS, BIBB LETTUCE,
SAFFRON AIOLI, SOURDOUGH (DF)

ROAST BEEF SANDWICH, RED ONION JAM, HORSERADISH MAYO, ARUGULA,
VERMONT CHEDDAR, CIABATTA

MAINE LOBSTER ROLL, OLD BAY AIOLI, FRISÉE SALAD

BBQ KALBI BEEF RIBS, STICKY RICE, TOASTED SESAME SEEDS, SCALLIONS (DF)

BBQ SPICED CHICKEN BREAST, CHARRED SHALLOTS, CREMINI JUS (GF, DF)

TANDOORI SPICED GRILLED CHICKEN THIGHS, BOK CHOY, COCONUT BASMATI

GEORGES BANKS JUMBO SCALLOPS, CHORIZO AND CORN SUCCOTASH, HONEY
PARSLEY GASTRIQUE (GF)

SESAME CRUSTED AHI TUNA, SOBA NOODLE SALAD, YUZU SHOYU DRESSING,
SNAPS AND SPROUTS, CILANTRO (GF, DF)

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Breaks

H.C. Valentine Coffees and LOT 35 Assorted Teas included.

NEW ENGLAND COOKIE BREAK

Chef's Selection of Three:

- Double Chocolate Chunk
- White Chocolate Macadamia
- Peanut Butter
- Butterscotch Caramel
- Oatmeal Raisin

TRIO OF CHURROS

- Cinnamon Churro with Dulce de Leche
- Sweet Paprika Churro with Spiced Chocolate
- Vanilla Churro with Brown Butter Anglaise

SPA BREAK

- Trio of Spa Waters – Cucumber Mint & Ginger, Blood Orange and Grapefruit, Lemongrass and Thai Basil (GF, DF, Vegan)
- Build Your Own Trail Mix (DF, Vegan)
- Dried Ginger, Apricots, Apples and Cranberries (GF, DF, Vegan)
- Stone Ground Taza Chocolate Chunks (GF, DF, Vegan)

FRENCH CONFECTION

- Assorted Macarons
- Pâte de Fruit (GF, DF)
- Chocolate Truffle
- Strawberry Skewers and Chantilly

FUNKY CRUDITÉ & MASON JAR DISPLAY

- Heirloom Carrots, Marinated Radishes, Colorful Cauliflower, Blackened Snap Peas (GF, DF, Vegan)
- Beet Hummus (GF, DF, Vegan)
- Edamame and Jalapeño Dip (GF, DF, Vegan)
- Honey Chipotle Ranch (GF)
- Chermoula Baba Ganoush (GF, DF, Vegan)

TAKE ME TO CANDYLAND

- Gummies (GF, DF, Vegan)
- Sour Worms (GF, DF, Vegan)
- Assorted M&Ms (GF)
- Twizzlers (GF, DF, Vegan)
- Peanut Butter Cups (GF)

BALLPARK

- Hot Pretzels (DF)
- Mozzarella Sticks
- Pigs in a Blanket
- Cracker Jacks
- Shell Peanuts (GF, DF, Vegan)
- Copley Rooftop Honey Lemonade (GF, DF)

Breaks

H.C. Valentine Coffees and LOT 35 Assorted Teas included.

LEMONADE STAND

- Rooftop Honey Lemonade, Blueberry Lemonade, Limeade (GF, DF)
- Lemon Bars
- Key Lime Pies
- Torched Brie with Yuzu Marmalade (GF)
- Citrus Marinated Olives (GF, DF)
- Crostinis (DF)

APPLE ORCHARD

- Hot and Chilled Apple Cider (GF, DF)
- Massachusetts Apple Crate (GF, DF)
- Apple Tarte Tatin
- Savory Crunchy Apple Crisps
- Apple Granola Parfaits
- Apple Cider Donuts

GO GREEN

- Green Juice (GF, DF)
- Cucumber Tea Sandwiches
- Spice Pistachios (GF, DF)
- Charred Snap Peas with Green Goddess (GF, DF)
- Kiwi and Grape Skewers (GF, DF)
- Wasabi Peas (GF, DF)

JALAPEÑO

- Jalapeño Margarita
- Jalapeño Poppers
- Jalapeño Cape Cod Crisps
- Jalapeño Popcorn
- Jalapeño Grilled Cheese
- Pepperoncini, Pepperoni and Pepper Jack Skewers

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Beverage Enhancements

H.C. Valentine Coffees & LOT 35 Teas

H.C. Valentine Coffees & LOT 35 Teas

Iced Tea (Sweetened or Unsweetened)

Flow (Recyclable Boxed Water)

Saratoga Still & Sparkling Water

Coconut Water

Assorted Coca-Cola Soft Drinks

Cold-Brew Coffee

Sunraysia Juices

Kombucha

Assorted Red Bull

CONTINUOUS BEVERAGE

H.C. Valentine Coffees & LOT 35 Teas

Still and Mineral Waters

Sunraysia Juices

Soft Drinks

Half-Day (1-4 hours)

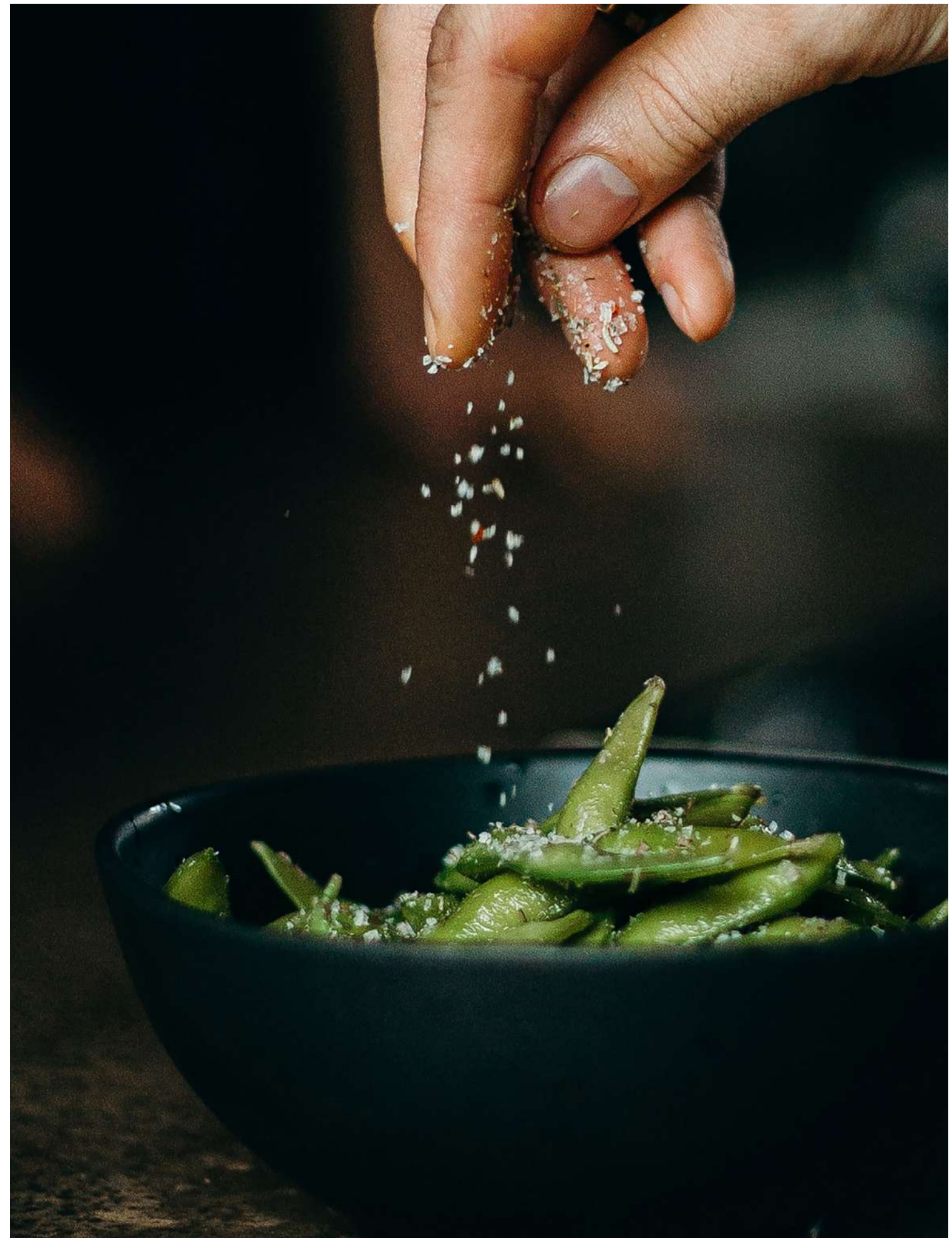
Full-Day (4-8 hours)

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Reception

BITES

COLD

- Boursin and Mushroom Tart
- Compressed Watermelon, Pickled Daikon, Crushed Cashews (GF, Vegan)
- Heirloom Tomato Bruschetta en Croute, Whipped Mascarpone
- Strawberry Gazpacho Shooters, Grey Goose Vodka, Organic Basil Oil (GF, Vegan)
- Vietnamese Rice Paper Roll, Lemongrass Tofu, Thai Basil, Nam Jim (GF, Vegan)
- Vadouvan Chicken Salad, Tartlet, Almond (DF)
- Ham Hock Terrine, Pommery Mustard, Ciabatta
- Foie Gras Mousse, Spiced Hazelnut, Green Apple Gel, Brioche
- Duck Breast Roulade, Spinach, Macerated Apricot, Burnt Onion Crunch
- Peppered Beef Carpaccio, Red Onion Jam, Brie, Crostini
- Lobster Salad Sliders, Pickled Shallots, Bibb
- Beet Cured Salmon, Crème Fraiche, Chives (GF)
- Trout Caviar Blinis, Crème Fraiche, Chives, Grated Egg Yolks
- Atlantic Salmon Poke, Avocado, Furikake, Golden Shallots
- Poached Shrimp, Saffron Cocktail, Meyer Lemon, Dill (GF)
- Togarashi Tuna, Avocado Pudding, Taro Crisp, Radish (GF, DF)

HOT

- Vegetarian Spring Rolls, Sweet Chili Sauce (Vegan)
- Fontina Arancini, Mission Fig Jam, Crispy Prosciutto
- Roasted Sunchoke Cappuccino, Porcini Dust (Vegan)
- New England Clam Chowder, Applewood Smoked Bacon Demitasse, Crushed Goldfish Crackers
- Tempura Shrimp, Wasabi Aioli, Nori
- Chicken and Waffles, Bourbon Maple, Aleppo
- Mini Chicken Pot Pies, Gravy
- Lemongrass Chicken Gyoza, Yuzu Ponzu
- Honey Lavender Glazed Berkshire Pork Belly, Apple Purée
- Smoked Meatballs, Piquillo Pepper Coulis, Pangrattato
- Wagyu Beef Sliders, Kim-Cheese, Scallions
- Chorizo Empanada, Chimichurri (GF, DF)
- Tandoori Beef Satay, Raita, Cilantro (GF)
- Short Rib Grilled Cheese, Smoked Gouda, Horseradish Aioli
- Fried Oyster, Cornichon, Fried Capers, Smoked Paprika Remoulade
- Figs in a Blanket, Goats Cheese, Spiced Honey
- Grilled Haloumi Skewers, Pomegranate Molasses, Dukkah, Parsley

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Reception Stations

STATIONS

POTTED VEGETABLE GARDEN CRUDITÉ

Minimum of 50 orders

- Dips: Black Bean Hummus, Chipotle Crab Dip, Smoked Baba, The Greenest of Goddess, Chermoula
- Dippers: Radish Varietals, Heirloom Carrots, Celery, Persian Cucumbers, Romanesco, Vine Ripened Tomatoes, Broccolinni, Snap Peas, Caulilini

MASON JARCUTERIE

- New England Artisanal Cheeses
- Local and Imported Charcuterie
- Marinated Vegetables, Pickles, Spiced Nuts, Seasonal Berries
- Lavash and Grissini Sticks

IMPRESSIVE IMPORTED AND DOMESTIC CHARCUTERIE DISPLAY

- Imported and Domestic Artisanal Cheese
- Serrano, Soppressata, Mortadella
- Cornichons, Mama Lil's Peppers, Pickled Green Beans
- Marinated Olives and Spiced Nuts, Fig Jam
- Iggy's Baguettes, Everything Lavash, Grissini

IMPRESSIVE CHEESE DISPLAY

Minimum of 50 orders

- Mimolette (Lille, France), Semi-soft, Cow's Milk
- Cambozola (Champignon, France) Soft Ripened, Cow's Milk
- Point Reyes (California, USA) Ripened Bleu, Cow's Milk
- Humbolt Fog (California, USA) Soft Ripened, Goat's Milk
- Toma Truffle (California, USA) Hard, Pasteurized Cow's Milk
- Accompanied by: Seasonal Fruit and Chutney, Concord Grapes, Lavash, Grissini, Charred Baguette, Spiced Nuts, Cornichons, Pickled Onions, Peppers

OYSTER SHOOTERS

- Wellfleet, Mojito, Mint Chutney
- Malpeque, Mezcal Margarita, Cholula
- Blue Point, Grey Goose Bloody Mary, Grated Horseradish
- Island Creek, French 75, Preserved Lemon Vinaigrette

TARTAR "BARBAR"

Minimum of 50 orders

- Proteins: Ahi Tuna, Striploin, Salmon, Heirloom Beets
- Dressings: Garlic Aioli, Soy Ginger, Preserved Lemon, Grainy Mustard, Wasabi Kewpie
- Toppings: Golden Shallots, Crispy Garlic, Toasted Mini Baguettes, Wakame, Sesame, Avocado, Grated Egg Whites, Diced Shallots, Cured Eggs Yolks, Horseradish, Cornichons, Capers, Cheeky Chives, Parsley, Radish, Cilantro, Tobiko, Hot Sauces, Aged Shoyu

RAW BAR

- Wellfleet Oysters, Mignonette, Cocktail, Meyer Lemon (GF, DF)
- Striped Bass Ceviche, Grapefruit Dressing, Smoked Trout Roe, Sorrel (GF, DF)
- Ahi Tuna Tartare, Ginger, Shoyu, Sesame, Cilantro, Taro Root (GF, DF)
- Atlantic Salmon Poke, Furikake, Avocado, Scallions, Pickled Serrano (GF, DF)
- Shrimp Cocktail, Cocktail Sauce, Tabasco

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Reception Stations

STATIONS

FROM THE CAPE SEAFOOD DISPLAY

Minimum of 50 orders

- Selection of Two Seasonal Oysters (GF, DF)
- Jumbo Prawns (GF, DF)
- King Crab Legs (GF, DF)
- Served with Downeast Cider Vinaigrette, Champagne Mignonette, Cocktail Sauce, Prepared and Fresh Horseradish, Citrus Varieties, Wakame, Tabasco

INDIVIDUAL CHOWDER STATION

- Traditional New England Clam Chowder, Applewood Smoked Bacon
- Manhattan Chowder with Georges Banks Scallops (GF, DF)
- Roasted Corn and Cilantro with Jonah Crab (GF)
- Served with Goldfish Crackers, Oyster Crackers and Rosemary Sea Salt Crackers

HOT SANDWICH AND CHOWDER JOINT

- Traditional Grilled Cheese
- Short Rib and Cheese Curds on Sourdough
- Reuben on Rye
- Lobster Roll on Brioche
- New England Chowder, Corn Chowder, Tomato Bisque
- Oyster Crackers, Chili Oil, Chives, Charred Corn, Crème Fraîche, Saltines, Charred Baguettes, Copley Rooftop Honey Croutons

FENWAY FAVORITES

- Mini Warm Pretzels, Spicy Mustard, Honey Mustard
- Mini Franks in a Puff Pastry
- Hamburger and Cheeseburger Sliders
- French Fries served in Miniature Boxes

SLIDER STATION (SELECT THREE)

- Wagyu Beef, Kim-Cheese, Scallion
- Spiced Lamb, Mint Aioli, Pickled Onion
- Crab Cake, New England Tartar, Boston Bibb
- Fried Cod, Grainy Mustard Remoulade, Southern Slaw
- Black Bean, Cilantro Tzatziki, Kale

NORTH END (SELECT THREE)

- Strigoli Arabiatta
- Rigatoni Carbonara
- Pistachio Pesto Gnocchi
- Cheese Tortellini Pomodoro
- Lobster Ravioli with Truffle Cream
- Short Rib Ragout Garganelli
- Accompanied By: Parmigiano Reggiano, Pangrattato, Chives, Calabrian Chili Oil, Chili Flakes, Artisanal Bread

MAC AND CHEESE STATION (SELECT THREE)

- Louisiana Shrimp, Fried Onion Crumb
- Wild Mushroom and Confit Garlic, Boursin Crumb
- Lobster, Conchiglie, Gruyère Mornay, Black Truffle Crumb
- Traditional Elbows, Cheese Curds, Saltine Crumb
- Pork Belly, Bleu Cheese, Cavatappi, Burnt Onion Crumb
- Smoked Chicken, Mama Lil's Peppers, Gouda, Rigatoni, Rosemary Crumb

Reception Stations

STATIONS

FIELD OF GREENS

Salads will be both individualized & build your own.

Salads (**Select three**)

COPLEY CAESAR

- Gluten Free Rooftop Honey Croutons
- Shaved Grana Padano
- White Anchovies
- Artisinal Baby Gem
- House-Made Caesar Dressing

ICEBERG WEDGE

- Bleu Cheese Crumbles
- Ranch
- Bacon Bits
- Scallions
- Ranch Dressing
- Chives

SPROUT SLAW

- Shaved Brussels Sprouts
- Thai Peanut Dressing
- Cilantro
- Pickled Carrots
- Fresno Chili
- Bay Shrimp

SMOKED POTATO SALAD

- Smoked Baby Heirloom Marble Potatoes
- Slab Bacon
- Onions
- Chopped Eggs
- Scallions
- Grainy Mustard and Sour Cream Mayonnaise

WALDORF SALAD

- Endive
- Apple
- Celery Root
- Candied Walnuts
- Concord Grapes
- Roasted Garlic Aioli

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Reception Stations

STATIONS

CAESAR AND BACON CLOTHESLINE STATION

Minimum of 50 orders

Requires one (1) Culinary Attendant for all Guests at \$175

- Baby Green and Red Gem Lettuce
- Gluten Free Copley Rooftop Honey Croutons & Focaccia Croutons
- Bacon Clothesline: Sriracha Spiced, Maple Candied, Peppered Bacon
- Tempura Boquerones and Pangrattato
- Copley Caesar, Copley Rooftop Honey Caesar, Green Goddess
- Smoked Steak Tips +12, Grilled Chicken +9

BAO DOWN (BUILD YOUR OWN BAOZI STATION)

Minimum of 50 orders

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

- Proteins: Korean Fried Chicken, Char Siu Pork Belly, Cola Kalbi Ribs
- Sauces: Ssamjang, Hoisin, Sriracha Aioli, Nam Jim, Kecap Manis
- Accompaniments: Kimchi, Wakame, Scallions, Pickled Carrots, Pickled Daikon, Sesame Seeds, Yuzu Cucumbers, Red Onions, Cilantro, Crushed Szechuan Peanuts

CARVING STATION - SELECT YOUR PROTEIN

Minimum of 50 orders

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

Whole Roasted California Cut Striploin, Espresso Bean BBQ Sauce, Honey Mustard, Rainbow Marble Potatoes, Roasted Garlic

Whole Roasted Prime Tenderloin of Beef, Sauce Béarnaise, Confit Fingerling Potatoes (GF)

Prime Rib of Beef, Pommery Mustard Crust, Beecher's Cheese Curd Whipped Potatoes, and Horseradish Jus

TOMAHAWK CARVING STATION

Minimum of 50 orders

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

- 180-Day Aged Sous Vide Tomahawk
- Robuchon Mash
- Mushroom Conserva, Sauce Au Poivre, Creamed and Grated Horseradish, Chimichurri
- Brioche and Onion Rolls

AMISH TURKEY CARVING STATION

Minimum of 50 orders

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

- Select One:
- Smoked
 - Roasted
 - Cajun Rubbed
- Accompaniments: Cranberry Chutney, Apricot Mostarda, Homestyle Gravy, Pommery Mustard, Traditional Stuffing, Parker House Rolls, Charred Citrus, Whole Confit Garlic

HOT SMOKED SALMON STATION

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

- House Cured and Hot Smoked Spring Salmon (GF, DF)
- Citrus Fennel Slaw (GF, DF)
- Downeast Apple Cider Whiskey Glaze (GF, DF)
- Red Saffron Chermoula (GF, DF)
- Beurre Blanc
- Salsa Verde
- Pickled Shallots
- Charred Lemons



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Reception Stations

STATIONS

MONTREAL POUTINE STATION

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Fried: Tater Tots, Seasoned Wedges, Skinny Fries
- Proteins: Shredded Short Rib, Pulled Chicken, Crispy Tofu
- Sauces: Quebec Style Gravy, Pepper Jack Fondue, Sriracha Aioli, Whipped Sour Cream
- Toppings: Bacon Bits, Cheese Curds, Scallions, Jalapeño, Romano

LA TAQUERIA

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Corn and Flour Tortillas
- Proteins: Carnitas, Popcorn Shrimp, Guajillo Chicken, Crispy Chipotle Cauliflower
- Sauces: Lime Crema, Guacamole, Salsa Tomatillo, Pico De Gallo, Chipotle Lime Aioli
- Toppings: Shredded Lettuce, Pickled Red Cabbage, Scallions, Tomato, Cilantro, Lime, Charred Corn, Jalapeño, Pepper Jack, Cotija, Tapatío Hot

DOGS OF AMERICA

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Fenway Frank: Brioche, Mustard, Relish, Boston Baked Beans
- Chicago Style: Poppy Seed Bun, Mustard, Relish, Lettuce, Tomato, Sport Peppers, Celery Salt
- Seattle Dog: Hoagie, Sautéed Onions, Cream Cheese, Jalapeño, Sriracha, Mustard
- Coney Island: Brioche, Yellow Mustard, Onions, Bean-less Chili
- Condiments: Relish, Ketchup, Cheddar, Pepper Jack, Mustard, Roasted Garlic Aioli, Sriracha

BISCUIT BAR

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Good Morning: Buttermilk Biscuit, Maple Cured Bacon, Fried Egg, Gruyère, Tomato Jam, Aioli
- Good Afternoon: Buttermilk Biscuit, Fried Chicken, Gravy, Spiced Copley Rooftop Honey
- Good Evening: Buttermilk Biscuit, Brisket, Aged Cheddar, Cherry BBQ
- To Finish: Maker's Mark Caramel Biscuit, Vanilla Chantilly, Icing Sugar, Boozy Maraschino Cherries

TO WAFFLE ON

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Gluten Free Waffles
- Fried Chicken, Maple Glazed Bacon, Deep Fried Bananas, Bourbon Peaches, Macerated Strawberries
- Sauces: Sausage Gravy, Vermont Maple, Maker's Mark Caramel, Vanilla Chantilly
- Toppings: Candied Nuts, White and Dark Chocolate, Powdered Sugar, Berry Coulis

LATE NIGHT CURRY DELIGHT

Individualized & Stationed.

- Select Three:
- Butter Chicken
 - Thai Green Shrimp
 - Chicken Tikka Masala
 - Beef Jalfrezi
 - Aloo Gobi
- Accompaniments: Coconut Rice, Mango Chutney, Raita, Naan Bread, Cucumber and Mint Slaw, Sliced Chili, Poppadums, Golden Shallot, Cilantro, Crushed Cashews, Tamarind Chutney



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Plated Dinners

PLATED DINNERS

All plated dinners include Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas. Three course entrée price is shown by each entrée and consists of your choice of soup, salad, or appetizer (select one), entrée, and dessert. When offering a choice of entrée, highest price prevails. Add a fourth course: +20pp

SOUPS

- Chilled Avocado and Cucumber Soup, Mint, Peppered Buttermilk, Stone Crab (GF)
- New England Clam Chowder, Applewood Smoked Bacon, Oyster Crackers
- Honey Roasted Butternut Squash Veloute, Candied Walnuts, Crispy Pancetta, Crème Fraiche, Chives (GF)
- Morrel Mushroom Soup, Roasted Anjou Pears, Spiced Hazelnut (GF, DF, Vegan)
- Lobster Bisque, Trout Roe, Leeks
- Sunchoke and Vanilla Soup, Golden Shallots, Thyme (GF, DF, Vegan)

SALADS

- Little Leaf Farms Green Salad, Shaved Heirloom Carrots, Fennel, Pannagratto, Meyer Lemon Cream (GF)
- Copley Caesar, Chopped Organic Romaine, Gluten Free Rooftop Honey and Garlic Croutons, Grana Padano
- Roasted Heirloom Beets, Charred Vermont Goat Cheese, Pernod Glaze, Grapefruit, Berbere Hazelnuts, Popcorn Shoots (GF)
- Charred Seasonal Fruit and Buratta Salad, Sherry Gastrique, Pignolas, Mache (GF)
- Arugula and Pear Salad, Shaved Prosciutto, Smoked Bleu Cheese, Salted Walnut Praline, Prosecco Vinaigrette

CHILLED APPETIZERS

- Herb Crusted Spring Salmon Terrine, Fromage Blanc, Grapefruit, Blackberry Gel, Petit Greens (GF)
- Poached Lobster, Heirloom Tomatoes, Charred Stanstead Corn, Bloody Mary Dressing, Pickled Mustard Seeds, Nasturtiums (GF)
- Beef Tartare, Cornish Hens Egg, Baby Arugula, Horseradish Snow, Ground Mustard, Salt & Vinegar Chips (GF, DF)
- Georges Banks Scallop Ceviche, Smoked Trout Roe, Blood Orange Vinaigrette, Garlic Chips, Baby Watercress (GF, DF)

WARM APPETIZERS

- Vermont Maple Glazed Pork Belly, Smoked Cauliflower Purée, Pickled Mustard Seeds, Chorizo (GF, DF)
- Berkshire Pork Croquette, Dashi Broth, Furikake, Nori, Micro Cilantro
- New England Crab Cakes, Dill Remoulade, Frisée, Baby Radishes
- Heirloom Tomato & Ricotta Tart, Flaky Puff Pastry, Whipped Citrus Ricotta, Basil, Mint, Aged Balsamic Vinegar
- Porcini Tortellini, Pistachio Pesto, Tableside Shaved Truffles

Plated Dinners

ENTRÉES

HOOK

- 7oz Grilled Spring Salmon, Stone Crab, Radish and Green Pea Risotto, Trout Caviar Buerre Blanc, Citrus and Fennel Salad
- 6oz George’s Banks Scallops, Parsnip Purée, Blackened Broccolini, Pancetta, Toasted Marcona Almonds, Caper Raisin Dressing
- 7oz Herb Crusted Halibut, Poached Leeks, Charred Scallions and Sweet Corn, Chowder (GF)

HENHOUSE

- 8oz Seared Organic Chicken Breast, White Bean Cassoulet, Buttered Spinach, Provencal Crumb, Brown Chicken Jus
- 8oz Ancho Smoked Chicken Breast, Four Cheese Polenta, Collard Greens, Chili Caramel Reduction (GF)
- 8oz Rooftop Honey Cured Chicken Breast, Warm Heirloom Potato Salad, Burnt Leek Puree, Haricot Verts, Pinot Reduction

FARMHOUSE

- 11oz New York Striploin, Salt Roasted Celeriac, Maple and Charred Carrot Puree, Sautéed Pea Vines, Chimmichurri
- 8oz Peppercorn Crusted Short Rib of Beef, Snap Peas, Pommes Robuchon, Maitaki Mushrooms, Madeira (DF)
- 7oz Roasted Beef Tenderloin, Smoked Gouda Pavé, Red Wine Roasted Shallots, Charred Carrots, Bordelaise (GF)
- 7oz Smoked Tenderloin of Beef, Crushed Sunchokes, Celeriac, Buttered Asparagus, Agrodolce Tomatoes, Brown Butter Jus (GF)

GARDEN

- Charred Cauliflower Steak, Smoked Cauliflower Purée, Cherry Tomatoes, Patty Pans (GF, DF, Vegan)
- Pan Roasted Gnocchi, Beets, Vermont Goat Cheese, Ramps, Romano, Arugula
- Roasted Carrot Risotto, Vegan Parmesan, Pumpkin Seeds, Watercress Salad (Vegan)

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Plated Dinners

SUGARSHACK

- Local Creamery Trio of Cheeses, Cranberry Chutney, Spiced Nuts and Seasonal Berries, Fig Jam, Charred Bread & Farmhouse Crackers
- Boston Cream Pie (Contains Nuts)
- Triple Chocolate Layer Cake, Raspberry Gel, Chocolate Soil
- Lemon Cheesecake with Macaroon Crust
- Sea Salt Caramel Tart
- Crème Brûlée Tart
- Flourless Chocolate Cake
- Build Your Own Dessert Trio +8

REEF OR BEEF SUPPLEMENTS

- 3oz Halibut (GF, DF)
- 3oz Salmon (GF, DF)
- Georges Bank Scallops (2) (GF, DF)
- Grilled Jumbo Shrimp (2) (GF, DF)
- Butter Poached Lobster Tail (GF, DF)
- Petit Tenderloin (5oz) (GF, DF)
- California Cut Striploin (6 oz.) (GF, DF)
- Guinness Glazed Short Rib (5oz) (GF, DF)

Dinner Buffets

DINNER BUFFETS

All buffet dinners include Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas.

THE NEW ENGLANDER

- New England Clam and Corn Chowder, Oyster Crackers
- Little Farms Green Salad, Cherry Tomatoes, Persian Cucumbers, Golden Shallots, Green Goddess Dressing (GF, DF, Vegan)
- Kale Caesar, Copley Caesar Dressing, Shaved Pecorino
- Arugula and Vermont Goat Cheese Salad, Toasted Pumpkin Seeds, Cranberries, House Honey Mustard Dressing (GF, DF)
- Smoked King Salmon, Fried Chorizo and Herbs, Meyer Lemon Butter Sauce (GF)
- Maine Lobster Mac ‘n’ Cheese, Cheese Curds, Ritz Cracker Crust
- Crispy Skinned Amish Chicken Breast, Vermont Maple and Chili Glaze, Pickled Peppers, Charred Lemons (GF, DF)
- Confit Marble Potatoes, Whole Roasted Garlic, Chives, Rooftop Honey Butter (GF)
- Roasted Heirloom Carrots, Pickled Shallots (GF, DF, Vegan)
- Mini Boston Cream Pies
- Strawberry Pies
- Assorted Mini Whoopie Pies

BE NICE WITH FRIED RICE

- Hot and Sour Soup, Thai Basil, Bean Sprouts (GF, DF, Vegan)
- Chicken Larb Salad, Iceberg, Daikon, Green Papaya, Chili, Prik Nam Pla (DF)
- Asian Slaw Sui Choy Cabbage, Bean Sprouts, Scallion, Cilantro, Peanuts, Soy Ginger Dressing (DF)
- Mizuna Salad, Water Chestnuts, Golden Shallots, Honey Wasabi Dressing (GF, DF)
- BBQ Lemongrass Chicken, Ginger Glaze, Charred Limes (GF, DF)
- Charsui Pork Loin, Scallions and Sesame (GF, DF)
- Miso Glazed Salmon, Togarashi, Cilantro (DF)
- Sautéed Pea Greens, Chinese Sausage, Green Garlic Oil, Smoked Shoyu (DF)
- Grilled Broccolini, XO (DF)
- Spicy Fried Rice, Eggs, Green Peas
- Sticky Rice (GF, DF, Vegan)
- Brûlée Rice Pudding
- Matcha Cake

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Dinner Buffets

DINNER BUFFETS

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SOUTHERN CHARM

- Corn Bread, Burnt Jalapeño Butter
- Tortilla Soup, Black Beans, Limón Crema
- Charred Baby Romaine Caesar Salad, Green Caesar Salad, Chili Croutons, Parmesan
- Watermelon and Jicama Salad, Chilies, Honey Lime Dressing (GF, DF)
- Backyard Coleslaw, Chipotle Ranch, Peanuts (GF)
- Guajillo Chicken, Pinto Beans (GF, DF)
- Blackened Shrimp, Cheesy Grits, Cilantro (GF)
- Cherry BBQ Short Ribs, Crispy Garlic, Pickled Peppers, Charred Apples (GF, DF)
- Smoked Flat Iron Steak, Chimichurri, House-Made Hot Sauce (GF, DF)
- Braised Collard Greens, Ham Hocks, Apple Cider (GF, DF)
- Sweet Corn Elotes, Cotija, Cilantro, Lime Crema (GF)
- Buttermilk Mashed Potatoes (GF)
- Pecan Pie
- Chocolate Filled Churros
- Apple Tart

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Dessert Stations

STATIONS

FRESH BAKED COOKIES

Requires one (1) Culinary Attendant for all guests at \$175.

Required Oven Rental: \$340

SELECT THREE:

- Macadamia White Chocolate
- Double Chocolate Chunk
- Butterscotch Caramel
- Peanut Butter
- Cranberry White Chocolate

DONUT TEMPT ME

- The Blackbird
- Chocolate Old Fashioned
- Boston Cream
- Chocolate Chip Donut Cookie
- Cinnamon Minis

SUNDAE, I'M IN LOVE

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Piña Colada: Coconut Ice Cream, Malibu Infused Charred Pineapple, Toasted Coconut, Whipped Cream
- Peaches and Cream: Caramel Toffee Ice Cream, Bourbon Soaked Peaches, Toasted Pecans, Chantilly
- The Wimbledon: Vanilla Bean Ice Cream, Pimms Marinated Strawberries, Whipped Cream
- Triple Chocolate Bonanza: Chocolate Ice Cream, Chocolate Brownie Chunks, Hot Fudge, Whipped Cream

DON'T BE A CRÊPE

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Crêpes Suzette: Cultured Butter, Demerara, Grand Marnier, Orange
- Bananas Foster: Goslings Black Seal, Demerara, Cultured Butter, Bananas, Vanilla Ice Cream
- Crêpes Jubilee: Brandy, Cherries, Whipped Mascarpone, Mini Chocolate Chips
- Nutella: Espresso Whipped Cream, Chocolate Covered Espresso Beans, Strawberries

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THE COPLEY PATISSERIE

- Assorted Macarons
- L.A. Burdick Chocolate Truffles
- Cake Pops
- Mini Cupcakes
- Chocolate Éclairs
- Hazelnut Cream Profiteroles

LOADED CHURROS

- Chocolate and Vanilla Churros
- Sauces: Chili Chocolate, Dulce de Leche, Brown Butter Anglaise
- Toppings: Peanuts, Cinnamon, Brown Sugar, Chocolate Sprinkles, Mini M&M's, Coconut

DECADENT CHOCOLATE STATION

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Molten Lava Cakes
- Chili Chocolate Ganache
- Chocolate Shavings
- Chocolate Truffles
- White Chocolate Mousse
- Warm Chocolate Brownies
- Chocolate Ice Cream

OPERA MINI PASTRIES

- Pistachio Lemon
- Praline Cream Puff
- Opera Cake
- Red Berry Opera Cake
- Tiramisu Cake
- Mango Opera Cake
- Moelleux Chocolate
- Moelleux Coco-Dulce



Beverages

Bar can be hosted on consumption (by the drink), on a flat per hour fee per person, or your guests can pay cash/credit. Bar includes either our Premium, Deluxe or Luxury tier of Spirits, as well as beer, wine and non-alcoholic items.

CONSUMPTION PRICING

Price based per drink

PREMIUM

- Finlandia Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Sauza Hornitos Plata (Silver) Tequila
- Jim Bean Rye Whiskey
- Jack Daniels Bourbon
- The Famous Grouse Scotch
- Noilly Prat Vermouth

DELUXE

- Tito's Handmade Vodka
- Malfy Gin
- Bacardi Silver Rum
- Bacardi 8yr Rum
- Casamigos Silver Tequila
- Maker's Mark Bourbon
- Templeton Rye Whiskey
- Chivas Regal Scotch
- Noilly Prat Vermouth

LUXURY

- Belvedere Vodka
- Botanist Islay Dry Gin
- Bacardi Silver Rum
- Bacardi Gran Reserva 10yr Rum
- Casamigos Añejo Tequila
- Woodford Reserve Bourbon
- Knob Creek Rye Whiskey
- Macallan Double Cask 12yr Scotch
- Noilly Prat Vermouth

BEER AND NON-ALCOHOLIC

Domestic & Non-Alcoholic Beer

Imported & Craft Beers

Assorted Soft Drinks

Assorted Juices

Bottled Water

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CONSUMPTION PRICING

Price based per drink

CASH BAR PRICING

- Luxury Spirits
- Deluxe Spirits
- Premium Spirits
- Castle Rock Wines
- Charles de Fère Cuvée Jean Louis Sparkling Wine
- Domestic & Non-Alcoholic Beer
- Imported Beer, Craft Beer & Seltzer
- Assorted Soft Drinks, Juices, Sparkling Water

BARTENDER FEE - HOSTED BAR

We require one (1) Bartender for every 75 Guests.

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Beverages

THEME PACKAGES

Price based per person for two (2) hours. Each additional hour is \$12 per Guest.

BLOODY MARY BAR

- Housemade Bloody Mary Mix
- Locally Sourced Garnishes
- Variety of Pickled Items
- Thick Cut Bacon and Beef Jerky
- Assorted Hot Sauces
- Choice of Vodka or Bourbon

BUBBLE PARTY

- Sparkling Wine and Prosecco
- Orange, Grapefruit and Cranberry Juices
- Pear, Blood Orange and Strawberry Purée
- Assorted Fresh Berries

BOSTON BEER TRAIL

- Tasting of four (4) Local Beers
- Full beers available at an additional cost.

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Wines

CONSUMPTION PRICING

Price based per bottle

FEATURED WINES

- Charles de Fère Cuvée Jean Louis Sparkling Wine – Blanc de Blancs, France
- Castle Rock – Napa Valley, California
- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Pinot Noir
- Rosé

BUBBLES

- Avissi Prosecco – Veneto, Italy
- Charles de Fère Cuvée Jean Louis
- Domaine Chandon – Blanc de Blancs, France
- Gosset “Grande Réserve”, Champagne – Reims, France
- Veuve Cliquot Yellow Label Champagne – Reims, France
- Moët & Chandon, Brut, Cuvée Dom Perignon Champagne – Epernay, France

ROSÉ

- M de Minuty, Rosé Blend – Côtes de Provence, France
- Bravium, Rosé of Pinot Noir – Anderson Valley, California

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Wines

WHITE	RED
Forge Cellars “Classique”, Riesling – Finger Lakes, New York	Migration by Duckhorn, Pinot Noir – Sonoma, California
Far Niente Chardonnay – Napa Valley, California	En Route, “Les Pommiers”, Pinot Noir – Russian River Valley, California
Chalk Hill Chardonnay – Russian River, California	Domaine Drouhin Pinot Noir – Dundee Hills, Oregon
Trefethen Chardonnay – Napa Valley, California	Iron + Sand Cabernet Sauvignon – Paso Robles, California
Stag’s Leap Sauvignon Blanc – Napa Valley, California	St. Supéry Cabernet Sauvignon – Napa Valley, California O
Twomey Sauvignon Blanc – North Coast, California	Silver Oak Cabernet Sauvignon – Alexander Valley, California
Craggy Range, Single Vineyard, Sauvignon Blanc – Te Muna Road Vineyard, Martinborough	Doubleback Cabernet Sauvignon – Walla Walla Valley, Washington
William Fevre Champs Royaux Chablis – Burgundy, France	Duckhorn Merlot – Napa Valley, California
Château De Fontaine-Audon – Loire, France	Quilt “The Land of the Fabric”, Red Blend – Napa Valley, California
Alois Lageder, “Terra Alpina”, Pinot Grigio – Trentino-Alto Adige, Italy	Guado al Tasso, “Il Bruciato”, Red Blend – Tuscany, Italia
Terras Gauda O’Rosal, Albarino – Rias Baixas, Spain	Nieto, “Barrel Select”, Malbec – Mendoza, Argentina

ADDITIONAL INFORMATION

TABLE SETTINGS

Fairmont Copley Plaza offers round tables, complimentary ivory floor-length linens, gold-rimmed show plates, china, glassware, and flatware. Specialty linens may be coordinated through your Event Sales or Event Services Manager.

FLORAL ARRANGEMENTS

Your Event Sales or Event Services Manager will be happy to coordinate floral centerpieces or table decorations through our florist. The cost will vary dependent upon actual selection and design.

CANDLES

For all functions at Fairmont Copley Plaza, the Boston Fire Department (BFD) will only allow the use of LED lighting and/or votive tea lights in approved containers. Tea light candles with glass holder are provided by Fairmont Copley Plaza for your cocktail reception and dinner. Fairmont Copley Plaza is responsible for adhering to the regulations provided by the Boston Fire Department.

ENTERTAINMENT

Your Event Sales or Event Services Manager can recommend entertainers to suit any occasion. Fees vary according to the individual musicians and duration of hire. You are free to directly contract entertainment services through the agency of your choice. In doing so, it is your responsibility to provide certificates of insurance as necessary for these services and inquire and inform the Hotel of special electrical requirements for your band or performers. Electrical fees may be applicable for special power requirements.

PARKING & VALET

Valet Parking is available for private functions at \$45 per car. This rate may be extended to individual guests or charged to the host. Parking rates are subject to change. Area garages offer self-parking options. Please ask your Event Sales or Event Services Manager for details.

COAT CHECK

Coat check is available for private functions at an additional fee.

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