



FOUR SEASONS

HOTEL

ONE DALTON STREET, BOSTON

EXPLORE OUR
CATERING MENU >





PLATED BREAKFAST

Served with freshly brewed Umbria coffee, decaffeinated Umbria coffee, assorted Rishi teas and orange juice served table-side.

\$58 per guest

\$10 per guest per additional starter

\$20 per guest per additional entrée

\$25 additional per person for table-side choice

STARTERS (Choice of one)

Greek Yogurt Parfait

Seasonal fruit compote, house-made granola

Melon and Feta Salad GF

Cantaloupe, toasted walnuts, feta cheese, honey-lime mint vinaigrette

Chia Seed Pudding GF, V

Coconut milk, berries, toasted almonds, shredded coconut

ENTRÉES (Choice of one)

American Breakfast GF

Two scrambled eggs, North Country apple-wood smoked bacon, roasted tomatoes, Lyonnaise breakfast potatoes

Healthy Choice Breakfast GF

Egg white frittata, braised kale, cremini mushrooms, asparagus, sun-dried tomatoes, mixed green salad

Smoked Salmon Avocado Toast

Cured and smoked Atlantic salmon, seeded country bread, soft-poached eggs, dill, lemon vinaigrette

One Dalton Quiche

House-made crust, roasted mushrooms, North Country apple-wood smoked bacon, gruyère, mixed green salad, lemon vinaigrette

Eggs Benedict

Poached eggs, hollandaise, English muffin, griddled ham, Lyonnaise breakfast potatoes

Challah Bread French Toast

Berry compote, Vermont maple syrup, crème chantilly, North Country apple-wood smoked bacon

Buttermilk Pancakes

Fluffy buttermilk pancakes, Vermont maple syrup, pork breakfast sausage





BREAKFAST BUFFETS

Served with freshly brewed Umbria coffee, decaffeinated Umbria coffee, assorted Rishi teas, and orange juice.

CONTINENTAL BREAKFAST

Greek Yogurt Parfait

Seasonal fruit compote, house-made granola

Seasonal Sliced Fruit and Berries GF, V

Home-made Granola Bars

Chewy rolled oats, nuts, seeds

Mini Acai Bowl GF, V

Banana, strawberry, hemp seeds

Selection of freshly baked croissants, muffins and Danishes

Vermont Creamery cultured butter and Jams

\$52 per guest

ONE DALTON AMERICAN BREAKFAST

Greek Yogurt Parfait

Seasonal fruit compote, house-made granola

Seasonal Sliced Fruit and Berries GF, V

Scrambled Cage-Free, Organic Eggs

Choice of:

Baked hash brown potato casserole

Diner-style home fries

Lyonnaise fingerling potatoes

Choice of:

Turkey bacon, chicken sausage

pork sausage, pork bacon

Selection of freshly baked croissants, muffins and Danishes

Assorted bagels and cream cheese

Assorted breads

Vermont Creamery cultured butter and jams

\$58 per guest

POWER BREAKFAST

Freshly Baked Bran Muffins

Almond butter

Fresh Pressed

“Power Punch” Juice GF, V

Beets, ginger, carrots, red apple

Heirloom Tomato and Avocado Toast

Hemp, sesame and poppy seed country bread

Coconut-Almond Muesli

Dark chocolate chips, bananas

Greek Yogurt Parfait

Seasonal fruit compote, house-made granola

Whole Assorted Seasonal Fruit GF, V

Hard-Boiled Eggs GF

Mini Farm-Fresh Egg White Frittata GF

Seasonal vegetables

Sautéed Chickpeas GF, V

Wilted spinach

Roasted Sweet Potato Hash GF, V

Sautéed onion, bell peppers

\$60 per guest

SOUTHWESTERN BREAKFAST

Sliced Pineapple, Mango and Dragon Fruit GF, V

Chilaquiles Verde

Corn tortillas, shredded pork, pickled red onion, cotija cheese, cilantro

Breakfast Quesadillas

Chorizo, cheddar cheese

Cumin-Spiced Breakfast Potatoes V

Poblano peppers

Grilled Chorizo

Refried Red Beans V

Guacamole, Lime Crema,

Salsa Rojo GF

Orejas, Cinnamon Sugar, Puff Pastries

Café Con Leche

\$60 per guest



Plated Breakfast

Breakfast Buffets

Specialty Stations

À la Carte Breakfast

SPECIALTY STATIONS

Chef Attendant required at \$225 per Chef / per 2 hours

EGGS BENEDICT

Choice of two

Traditional Eggs Benedict

Grilled Canadian bacon, English muffin, hollandaise

Crab Cake Benedict

Poached eggs, béarnaise

Smoked Salmon Florentine Benedict

Poached eggs, sautéed spinach, dill velouté

Short Rib Benedict

Poached eggs, sauce choron

\$32 per guest

FARM FRESH EGGS

Whole Eggs

Cooked to order and preference

Omelet toppings to include:

Apple-wood smoked bacon, chicken-apple sausage, ham, chives, peppers, onions, tomatoes, spinach, broccoli, American cheese, cheddar cheese, swiss cheese

\$28 per guest

HUEVOS RANCHEROS

Cage-Free Whole Eggs

Cooked to order and preference

Toasted corn tortilla, red onions, cilantro, black beans, ranchero sauce, pico de gallo, guacamole, lime crema, cotija

\$28 per guest

WAFFLE STATION

Buttermilk Waffles

Cooked to order

Toppings to include:

Strawberries, blueberries, berry compote, whipped butter, Vermont maple syrup, crème chantilly, Nutella, bananas

\$26 per guest

SMOKED SALMON CARVING STATION

House Smoked Salmon

Assorted Bagels

Cream Cheese

Plain, dill, chive bacon, honey walnut

Accoutrements

Capers, red onion, tomatoes

\$32 per guest





À LA CARTE BREAKFAST



Priced per guest

Items must be ordered in conjunction with Breakfast Menus, minimum of 85% guarantee required

HOT

- Steel Cut Oatmeal V \$13**
Cinnamon, brown sugar, dried blueberries
- Breakfast Burrito \$16**
Scrambled eggs, sautéed onion, peppers, cheddar cheese
- Breakfast Sandwich \$16**
Ham, egg, American cheese, English muffin
- Mini Frittata GF \$16**
Whole eggs, mushrooms, gruyère cheese
- Baked French Toast \$12**
Crème chantilly
- Buttermilk Pancakes \$18**
Maple syrup

COLD

- Greek Yogurt Parfait \$12**
Seasonal fruit compote, house-made granola
- Coconut-Almond Muesli \$15**
Dark chocolate chips, bananas
- Chia and Açai Berry Parfait \$15**
Shredded coconut, strawberry, banana, hemp seeds
- House-Made Cider Donuts \$6 each**
- Orange “Creamsicle” Smoothies GF \$10**
Banana, vanilla yogurt, orange juice
- Whole Assorted Seasonal Fruit GF, V \$7**
- Coconut-Cashew Energy Bites GF, V \$6**
Dates, coconut, vanilla bean, almond butter
- Melon Skewers GF, V \$7**
Honeyed yogurt
- Bakery Basket \$12**
Croissants, muffins and seasonal fruit Danish
- Gluten-Free**
- Banana Walnut Muffins GF \$7 each**



BREAKS

All breaks are based on 60 minutes of service and include freshly brewed Umbria coffee, decaffeinated Umbria coffee and assorted Rishi teas.



CHIPS AND DIP

(Choice of three)

Pita Chips *V*

Roasted garlic hummus

Potato Chips

Black truffle dip

Tortilla Chips *V*

Guacamole

Pretzel Chips

Parmesan artichoke dip

\$25 per guest

FARMERS MARKET

Baby Carrots, Baby Bell Peppers, Cucumber, Celery, Cherry Tomatoes *GF, V*

Buttermilk Ranch *GF*

Maui Onion *GF*

Pita Chips *V*

Hummus, baba ghanoush

\$25 per guest

MOVIE THEATER

Buncha Crunch, Mike & Ike, Dots, Whoppers, Swedish Fish

Buttered Popcorn

Jalapeño-Cheddar Cheese Popcorn

Hidden Valley Ranch Popcorn

\$30 per guest

ONE DALTON COOKIES

(Choice of three)

Chocolate Chip

Oatmeal Raisin

Snickerdoodle

Peanut Butter

Sugar Cookie

\$28 per guest

CHOCOLATE LOVERS BREAK

Fudge Brownie

Milk chocolate ganache

Chocolate Cream Puff

Chocolate crème patisserie

Double Chocolate Chunk Cookies

\$30 per guest

COFFEE CLASSIC

Coffee Cake

Orange-Hazelnut Biscotti

Biscoff Cookies

\$28 per guest



Breaks continued >



SMOOTHIES (Choice of two)

Strawberry-Banana GF
Non-fat Greek yogurt, honey

Mango-Almond GF, V
Almond milk, almond butter

Peanut Butter Banana GF
Whole milk, honey

Green Apple GF, V
Spinach, avocado

\$30 per guest

BITES (Choice of two)

Dark Chocolate Energy Boost Trail Mix GF, V
Shaved coconut, almonds, dried cherries, walnuts

Coconut-Date Power Bars GF, V
Blended coconut, dates, almonds

Cashew Bliss Balls GF, V
Dates, cocoa powder, coconut

Chocolate-Date-Pistachio Bliss Ball GF, V
Vanilla, dates, cocoa powder, walnuts, pistachios

\$28 per guest

BEVERAGES ON CONSUMPTION

Per item

Soft Drinks \$7

Bottled Iced Tea \$7

Bottled Juices \$7

Small Mineral and Spring Water \$8

Fresh Juices \$10

Freshly Brewed Umbria Coffee \$98 per gallon

Freshly Brewed Umbria Decaffeinated Coffee \$98 per gallon

Selection of Rishi Teas \$98 per gallon

BREAKS





PLATED LUNCH

\$92 per guest

Served with freshly brewed Umbria coffee, decaffeinated Umbria coffee, and assorted Rishi teas.

\$12 per guest per additional starter

\$20 per guest per additional entrée

\$10 per guest per additional dessert

\$25 additional per person for table-side choice

STARTERS

(Choice of one)

Chilled Pea and Mint Soup GF, V
Crispy leeks, agrumato

Wild Mushroom Bisque
Goat cheese focaccia, shallots, chive oil

Tomato Bisque GF
Toasted garlic, basil, parmesan croutons

New England Clam Chowder
Sautéed clams, bacon lardons, russet potatoes, clam velouté

Super Green Salad GF, V
Baby kale, chopped romaine, chickpeas, zucchini, asparagus, roasted sunflower seeds, basil vinaigrette

Beet and Radicchio Salad GF
Salt-roasted beets, frisée, grilled radicchio, goat cheese, blood orange vinaigrette

Caesar "Wedge" Salad
Sweet gem, brioche croutons, parmesan cheese, lemon peppercorn vinaigrette

Strawberry and Spinach Salad
Fresh strawberries, toasted walnuts, goat cheese, lemon poppy seed vinaigrette

Green Goddess Salad GF, V
Arugula, romaine, grape tomatoes, pickled red onion, chickpeas, green goddess

Poached Pear Salad
Arcadian greens, candied pecans, blue cheese, shaved fennel, champagne vinaigrette

MAINS

(Choice of one)

Pan-Roasted Chicken Breast
Pommes purée, roasted broccolini, olive tapenade, preserved lemon vinaigrette

Grilled Chicken Breast
Creamy mushroom fregola, grilled zucchini, chicken jus

Braised Short Rib
Roasted Squash, Yukon gold mash, wild mushroom ragout, braising jus

Grilled Beef Tenderloin
Sautéed garlic-spinach, grilled focaccia, "bruschetta" tomatoes, parmesan cheese, fried basil

supplement +\$20

Grilled Atlantic Salmon
Napa cabbage salad, julienne bell peppers, onions, crispy noodles, soy-ginger vinaigrette

Pan Seared Cod
Georges Bank cod loin, confit fingerling potatoes, le puy lentils, salsa verde

Lobster Ravioli
Cognac cream sauce, poached baby heirloom tomatoes

Roasted Portobello Mushroom Ravioli
Roasted garlic cream sauce, fine herbs

DESSERTS

(Choice of one)

Seasonal Ice Cream
(2) scoops of different flavors

Alexa's Trifecta Chocolate Bar
Chocolate sponge, Grand Marnier gelée, feuilletine, chocolate crèmeux, chocolate mirror glaze

Red Berry Mascarpone Cake
Berry and mascarpone mousse, macerated strawberries, meringue kisses

Boston Crème Pie
Crème patisserie, dark chocolate ganache, crème chantilly

Peanut Butter Cheese Cake
Oreo crumb crust, whipped chocolate ganache





LUNCH BUFFET

Served with freshly brewed Umbria coffee, decaffeinated coffee and assorted Rishi teas.

BISTRO BUFFET

Starters

French Onion Soup
Gruyère crouton

Boston Bibb Lettuce Salad GF, V
Pickled shallots, fine herbs, lemon vinaigrette

Sweet Gem Salad GF, V
Haricot verts, hard-boiled eggs, shaved radish, mustard-dill vinaigrette

Mains

Grilled Hangar Steak
Sauce meurette

Coq Au Vin
Red-wine braised chicken, roasted onions, cremini mushrooms, roasted baby carrots, bacon lardons

Cod Provençal
Roasted cod, tomatoes, olives, herbs de Provençe

Sides

Spinach au Gratin
Creamed spinach, mornay, parmesan cheese

Haricot Verts Amandine GF
Lemon brown butter, toasted almonds

Desserts

Assorted French Macarons GF

Crêpes Suzette
Caramelized oranges, Grand Marnier

\$98 per guest

ASIAN BUFFET

Starters

Egg Drop Soup

Napa Cabbage Salad
Julienne bell peppers, onions, crispy noodles, soy-ginger vinaigrette

Steamed Pork Dumplings

Crispy Duck Spring Rolls
Soy and hoisin dipping sauces

Mains

Beef and Asparagus
Fermented black bean sauce

Kung Pao Chicken
Toasted chili, peanuts, celery, spicy kung pao sauce

Shrimp Stir Fry
Ginger, scallion, soy sauce

Sides

Steamed Jasmine Rice or Vegetable Lo Mein

Garlic Green Beans GF, V

Desserts

Egg Custard Tarts
Sweet egg custard

Yuzu Swiss Rolls
Chiffon cake, yuzu buttercream

\$98 per guest

ITALIAN BUFFET

Starters

Vegetable Minestrone GF, V
Tomato broth, summer vegetables, oregano, beans

Caprese Salad GF
Baby heirloom tomatoes, ciligene, torn basil leaves, balsamic

Panzanella Salad
Focaccia, kalamata olives, red onions, cucumber, oregano-garlic vinaigrette

Mains

Chicken Florentine
Sautéed spinach, garlic cream sauce

Eggplant Rollatini
Mozzarella, marinara, garlic breadcrumbs

Rigatoni Bolognese
Braised beef and pork belly, Parmigiano-Reggiano

Sides

Sautéed Escarole
Cannellini beans, garlic

Pan-Seared Herb Polenta

Desserts

Tiramisu
Espresso-soaked sponge cake, mascarpone cream

Panna Cotta
Balsamic glazed strawberries

\$98 per guest

Lunch Buffets continued >



Plated Lunch

Lunch Buffet

Box Lunch



LUNCH BUFFET

NEW ENGLAND BUFFET

Starters

New England Clam Chowder
Clams, bacon, potatoes, oyster crackers

Boston Bibb Lettuce GF, V
Green apple, dried cranberries, toasted walnuts, orange-cider vinaigrette

Arcadian Lettuce Salad GF
Blueberries, toasted almonds, chevre, red wine vinaigrette

Mains

Lobster Rolls
Fresh cracked Maine lobster, citrus aioli, brioche bun

Slow Cooked Short Rib
Carrots, potatoes, braising gravy

Baked Georges Bank Cod
Garlic-herbs, lemon-panko breadcrumbs

Sides

Roasted Brussel Sprouts GF, V
Maple glaze

Boston Brown Bread

Desserts

Boston Crème Pie
Vanilla cake, vanilla crème patisserie, chocolate ganache

Whoopie Pies

\$105 per guest

SOUTHERN BUFFET

Starters

Chicken and Corn Chowder

Arugula Salad GF
Peaches, candied pecans, white-balsamic vinaigrette

Watermelon Salad GF
Feta, minted-honey vinaigrette

Mains

Fried Chicken
8-way chicken, pickle brine, comeback sauce

BBQ Brisket
Sweet molasses BBQ sauce

Blackened Salmon GF
Cajun Spice

Sides

Macaroni and Cheese
Garlic crumb

Creamy Coleslaw
Shredded cabbage, celery seed

Sweet & Sour Braised Collard Greens GF, V

Desserts

Mini Peach Tarts

Banana Pudding Verrine
Vanilla sable, banana, Italian meringue

\$98 per guest

EXECUTIVE DELI

Starters

Heirloom Tomato Bisque
"Grilled" cheese croutons

Caesar Salad
Romaine hearts, parmesan cheese, brioche croutons, lemon peppercorn dressing

Greek Salad GF, V
Iceberg lettuce, cherry tomato, cucumber, red onion, olives, Greek vinaigrette

Mains

Choice of three

Roast Beef Sandwich
Prime roast beef, LTOP, YUM-YUM sauce seeded bulky roll

Grilled Chicken Wrap
Caramelized onion, sundried tomato aioli, arugula

Banh-Mi
Pâté, ham, pickles, kewpie mayo, cilantro, French bread

Roasted Eggplant
Portobello mushroom, grilled peppers, grilled onions, balsamic reduction, vegan creamy pesto, house-made focaccia

Prosciutto
Fresh mozzarella, fire roasted peppers, basil pesto, Portuguese roll

Sides

Pasta Salad
Pesto, ciligene, sun dried tomato

Potato Salad
Celery, chopped egg, creamy dressing

Seasoned Sea Shore French Fries

Desserts

Carrot Cake
Cream cheese icing

Chocolate Oreo Pudding Verrine
Crushed Oreo, milk chocolate cremeaux crème chantilly

\$90 per guest

SALAD BAR LUNCH

Starters

Chicken Noodle Soup

Greens GF, V

Romaine

Arcadian Harvest

Spinach

Baby Kale

Toppings

Cucumber, red onion, cherry tomatoes, corn, peas, carrots, chick peas, feta cheese, goat cheese, sunflower seeds, almonds, candied pecans, garlic-herb croutons

Proteins GF

(Choice of two)

Grilled Chicken

Grilled Salmon

Grilled Skirt Steak

Sesame Crusted Tuna (seared rare)

Dressings

Balsamic vinaigrette, creamy Italian, house made ranch, creamy chipotle, parmesan peppercorn vinaigrette

Desserts

Fudge Brownies

Oatmeal Raisin Cookies

\$95 per guest



BOX LUNCH

Served with a bag of chips and seasonal whole fruit

Starters

(Choice of one)

Macaroni Salad

Pesto, red onion, ciligene

Potato Salad GF

Celery, chopped egg, creamy dressing

Caprese Salad GF

Heirloom baby tomatoes, basil, balsamic vinaigrette

Sandwiches

(Choice of three)

Roast Beef Sandwich

Prime roast beef, LTOP, YUM-YUM sauce, seeded bulky roll

Grilled Chicken Wrap

Caramelized onion, sundried tomato aioli, arugula

Banh-Mi

Pâté, ham, pickles, kewpie mayo, cilantro, French bread

Roasted Eggplant

Portobello mushroom, grilled peppers, grilled onions, balsamic reduction, house-made focaccia

Prosciutto

Fresh mozzarella, fire roasted peppers, basil pesto, Portuguese roll

Tarragon Chicken Salad

Lettuce, tomato, wheat bread

Dessert

(Choice of one)

Chocolate Chip Cookie

Fudge Brownie

\$75 per guest





HORS D'OEUVRES

All sold per piece
A minimum of 24 pieces required

HOT SELECTIONS

Meat \$9

Beef Polpette
Tomato sauce, ricotta salata

Mini Croque Monsieur
Ham, gruyère, mornay, brioche

Beef Satay GF
Flank steak, peanut dipping sauce

Lamb Lollipop GF
Raita sauce

Mini Beef Wellington
Bearnaise sauce

Fish \$9

Fried Oyster
½ Shell, Cajun remoulade

Baked Clam GF
Ginger lime butter

Crab Cake
Remoulade

Scallop & Bacon Brochette
GF

Chicken \$8

Chicken Breast Yakitori GF
Miso glaze

Chicken Meatball GF
Soy glaze

Chicken Cordon Blue Bites
Ham, mornay

Vegetarian \$8

Shitake Yakitori GF, V
Nori vinaigrette

Butternut Squash
Bisque Shooter GF, V

Portobello Mushroom
Pizzette V

Spinach & Artichoke
Croquette
Lemon garlic aioli

COLD SELECTIONS

Meat \$9

Beef Tartare
Parmesan short crust

Thai Beef Salad GF
Julienne beef and vegetables, phyllo cup

Beef Carpaccio
Arugula pesto, blue cheese mousse, crostini

Curry Chicken Salad
Raisin purée, cilantro, phyllo cup

Fish \$8

Shrimp Cocktail Spoons GF
Shredded iceberg, Marie Rose, paprika

Mini Maine Lobster Rolls

Scallop Ceviche Tacos GF
Roasted chili

Spicy Tuna Tartar GF
Pickled cucumber

Vegetarian \$8

Eggplant Caponata
Grilled crostini

Goat Cheese Mousse
Chili pepper jam, oatcake

Mediterranean Cucumber GF, V
Hummus, olive shaved radish

Caprese Brochettes GF
Fresh mozzarella, cherry tomatoes, basil, balsamic glaze



STATIONARY DISPLAYS

POKE BAR

Yellowfin tuna

Maui onion, wakame salad, toasted sesame dressing, sushi rice

Salmon

Avocado, pickled cucumber, furikake creamy soy vinaigrette

Roasted Portobello

Tofu, grilled asparagus, toasted nori-miso vinaigrette, sushi rice

\$45 per guest

NEW ENGLAND RAW BAR ^{GF}

Local Oysters

Freshly Shucked Littleneck Clams

Nantucket Bay Scallop Ceviche

Fresh Cracked Maine Lobster

Cocktail sauce, mignonette, lemon wedges hot sauce

Market Price

NEW ENGLAND DISPLAY

NE Clam Chowder

Oyster Crackers

Sea Shore Fries

Mini Lobster Rolls

\$52 per guest

SLIDER DISPLAY *(Choice of three)*

Beef

American cheese, ketchup, pickle onion, tomato

Turkey

Arugula pesto, melted brie

Pulled Pork

Carolina BBQ sauce, cole slaw

Portobello Mushroom

Grilled onion, roasted pepper, boursin aioli

Yellowfin Tuna

Roasted poblanos, avocado aioli

Chicken Parmesan

Mozzarella, basil marinara

\$38 per guest

DIM SUM

Pork Dumplings

Shrimp Shumai

Vegetable Spring Rolls

Ponzu, duck sauce, crispy fried wonton strips

\$35 per guest

CREOLE DISPLAY

Mini Roast Beef Po' Boys

Mini Muffulettas

Lobster Etouffée

Steamed rice

\$32 per guest

FLATBREAD *(Choice of three)*

Margherita

Tomato, fresh mozzarella, basil

Pepperoni

Sausage and Mushroom

Prosciutto

Arugula, shallot, parmesan

Buffalo Chicken

Blue cheese, hot sauce, onions

BBQ Pizza

Pulled pork, corn, BBQ sauce

\$32 per guest

CHEESE DISPLAY

Drunken Goat Cheese ^{GF}

Grafton Village Cheddar Cheese ^{GF}

Artequeso Manchego Cheese ^{GF}

Beemster XO Gouda ^{GF}

Toasted Walnuts, Dried Apricots,

Cherries, Grapes, Honey, Fruit

Preserves, Assorted Flatbreads

Crackers and Grissini

\$32 per guest

CHARCUTERIE DISPLAY

Wagyu Bresaola ^{GF}

Speck, Finocchio ^{GF}

Prosciutto di Parma ^{GF}

Chorizo Iberico ^{GF}

Cornichons, Blistered Cherry

Tomatoes, Mustard, Peppadew

Peppers, Crackers and Grissini,

Grilled Baguette

\$36 per guest

COMBO CHEESE & CHARCUTERIE

\$42 per guest

MEDITERRANEAN

Hummus ^{GF, V}

Baba Ghanoush ^{GF, V}

Whipped Labneh Dip

Grilled Aubergine ^{GF, V}

Roasted Peppers ^{GF, V}

Marinated Mushrooms ^{GF, V}

Grilled Artichokes ^{GF, V}

Grilled Naan Bread and Pita Chips

\$40 per guest





ACTION STATIONS

Chef Attendant required at \$225 per Chef / per 2 hours



SOUTHERN COMFORT

Hand-Carved Beef Brisket Sliders

Mini Chicken and Waffles

3-Bean Salad Shooters GF, V

Pimiento cheese

Ritz crackers

\$35 per guest

SUSHI

Spicy Tuna Maki

Salmon Maki

Spicy Scallop

Futo Maki

Crab and Asparagus Maki

Pickled ginger, wasabi, soy sauce

\$60 per guest

RISOTTO (Choice of two)

Mushroom Risotto GF

Chèvre, pecorino romano

Risotto Milanese

Saffron, poached tomatoes, mascarpone, parmesan cheese

Scallop Risotto GF

Pancetta, parsley, mascarpone, parmesan cheese

English Pea Risotto GF

Guanciale, sage, mascarpone, parmesan cheese

\$38 per guest

PASTA (Choice of two)

Lobster Ravioli

Sage-brown butter cream

Linguini alle Vongole

Littleneck clams, evoo, garlic, white wine

Rigatoni Bolognese

Pork belly, mirepoix

Penne Primavera

Italian sausage, spinach, peppers, onions, pomodoro sauce

Gemelli Caprese

Basil pesto, fresh mozzarella, heirloom baby tomatoes

\$38 per guest

STIR-FRY (Choice of two)

Hot Basil Chicken

Red bird's eye chilis, green bell peppers, carrots, onions, Thai basil oyster sauce

Beef and Asparagus

Oyster sauce

Chicken and Broccoli

Garlic sauce, scallions

Yaki Udon

Bok choy, portobello mushrooms, onions, mushroom sauce

Served with jasmine or brown rice

\$38 per guest

STREET TACOS (Choice of two)

Short Rib

Asian slaw, Korean BBQ

Grilled Mahi

Cabbage slaw, pickled onion, lime aioli, pico de gallo

Pork Carnitas

Black mole, cotija, avocado salsa

Lobster

Pico de gallo, avocado lime aioli

Foraged Mushroom

Black beans, roasted red pepper

Served with corn and flour tortillas, tortilla chips, sour cream, chipotle cream

Salsa bar including salsa roja, salsa verde, pico de gallo, guacamole

\$28 per guest

CARVING STATIONS

(Priced per person based on two hours)

Mediterranean Shawarma

Sliced rotisserie chicken, tarator sauce, raita, lettuce, tomatoes, gherkins, pita bread, fattoush, hummus, baba ghanoush, pita chips

\$60 per guest

Grilled Prime Beef Tenderloin

Pommes purée, garlic-sautéed spinach, red wine jus

\$75 per guest

Roasted Prime Ribeye

Herb-roasted marble potatoes, arugula salad, horseradish cream, dinner rolls

\$72 per guest

Preserved Lemon Rotisserie Chicken

Garlic-rubbed fingerling potatoes, chermoula sauce

\$56 per guest

Citrus-Brined Turkey Breast

Sage stuffing, dinner rolls

\$48 per guest



DINNER BUFFETS

BISTRO BUFFET

Starters

French Onion Soup

Gruyère crouton

Boston Bibb Lettuce Salad GF, V

Pickled shallots, herbs, lemon vinaigrette

Sweet Gem Salad GF, V

Haricot verts, hard-boiled eggs, shaved radish, mustard-dill vinaigrette

Mains

Grilled Hangar Steak

Sauce meurette

Coq Au Vin

Red-wine braised chicken, roasted onions, cremini mushrooms, roasted baby carrots, bacon lardons

Cod Provençal

Roasted cod, tomatoes, olives, herbs de Provence

Ratatouille GF, V

Summer vegetables, aubergines, basil

Sides

Spinach au Gratin

Creamed spinach, mornay, parmesan cheese

Haricot Verts Amandine GF

Lemon brown butter, toasted almonds

Desserts

Assorted French Macarons GF

Crepe Suzette

Caramelized oranges, Grand Marnier

Mini Crème Brulée

Vanilla bean custard, caramelized sugar

ASIAN BUFFET

Starters

Egg Drop Soup

Napa Cabbage Salad

Julienne bell peppers, onions, crispy noodles, soy-ginger vinaigrette

Steamed Pork Dumplings

Crispy Duck Spring Rolls

Soy and hoisin dipping sauces

Mains

Beef & Asparagus

Fermented black bean sauce

Kung Pao Chicken

Toasted chili, peanuts, celery, spicy kung pao sauce

Cantonese Steamed Fish

Haddock, ginger scallion soy sauce

Salt & Pepper Shrimp

Garlic, chili peppers

Sides

Steamed Jasmine Rice

Mushroom Lo Mein

Garlic Green Beans GF, V

Desserts

Egg Custard Tarts

Sweet egg custard

Yuzu Swiss Rolls

Chiffon cake, yuzu buttercream

Boba Tea

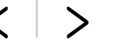
Black tea, sweetened condensed milk, chewy tapioca pearls

\$190 per guest

Chef Attendant required
at \$225 per Chef

*All buffets include freshly
brewed Umbria coffee,
decaffeinated Umbria coffee
and assorted Rishi teas.*





DINNER BUFFETS

ITALIAN BUFFET

Starters

Vegetable Minestrone GF, V

Tomato broth, seasonal vegetables, oregano, beans

Caprese Salad GF

Baby heirloom tomatoes, ciligene, torn basil leaves, balsamic

Panzanella Salad

Focaccia, kalamata olives, red onions, cucumber, oregano-garlic vinaigrette

Mains

Chicken Florentine

Sautéed spinach, garlic cream sauce

Bracirole

Herb-garlic stuffed flank steak, tomato sauce

Rigatoni Bolognese

Braised beef and pork belly, Parmigiano-Reggiano

Calamari Puttanesca

Braised calamari, olives, capers, San Marzano tomatoes

Sides

Eggplant Caponata

Grilled baguette

Herb-Roasted Marble Potatoes

Herbed Polenta

Mascarpone, Parmigiano-Reggiano, sundried tomato, basil

Desserts

Tiramisu

Espresso-soaked sponge cake, mascarpone cream

Panna Cotta

Balsamic glazed strawberries

Ricotta Cannoli

Pistachios, chocolate chips

NEW ENGLAND BUFFET

Starters

New England Clam Chowder

Clams, bacon, potatoes, oyster crackers

Boston Bibb Lettuce GF, V

Green apple, dried cranberries, toasted walnut, orange-cider vinaigrette

Arcadian Lettuce Salad GF, V

Blueberries, toasted almonds, chevre, red wine vinaigrette

Mains

Lobster Rolls

Fresh cracked Maine lobster, citrus aioli, brioche bun

“Yankee” Pot Roast

Braised beef short rib, roasted root vegetables, braising gravy

Baked Georges Bank Cod

Garlic-herbs, lemon-panko breadcrumbs

Chicken Pot Pie

Braised chicken, root vegetable, velouté, crispy puff pastry

Sides

Salt-Roasted Fingerling Potatoes

Boston Baked Beans

Slow cooked navy beans, bacon, molasses

Boston Brown Bread

Desserts

Boston Crème Pie

Vanilla cake, vanilla crème patisserie, chocolate ganache

Whoopie Pies

Blueberry Buckle

Blueberries, streusel topping

SOUTHERN BUFFET

Starters

Chicken and Corn Chowder

Arugula Salad GF

Peaches, candied pecans, white-balsamic vinaigrette

Watermelon Salad GF

Feta, minted-honey vinaigrette

Mains

Fried Chicken

8-way chicken, pickle brine, comeback sauce

BBQ Brisket

Sweet molasses BBQ sauce

Blackened Salmon

Cajun spice

Shrimp Etouffée

Roux noir, holy trinity, shellfish velouté

Sides

Macaroni and Cheese

Garlic crumb

Creamy Coleslaw

Shredded cabbage, celery seed

Sweet and Sour Braised Collard Greens GF, V

Steamed White Rice

Desserts

Mini Peach Tarts

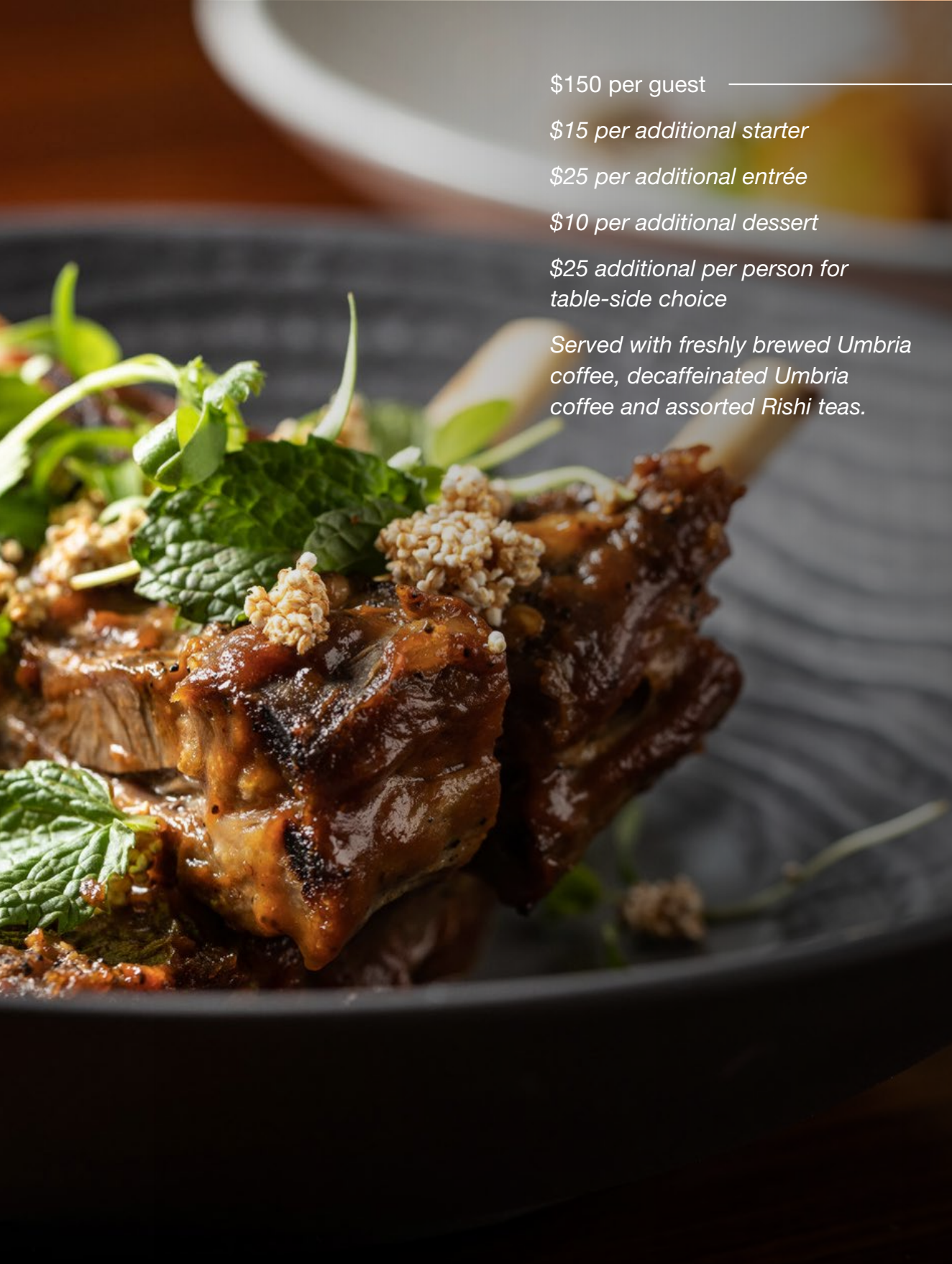
Banana Pudding Verrine

Vanilla sable, banana, Italian meringue

Red Velvet Entremet

Chocolate cake, cream cheese mousse





\$150 per guest

\$15 per additional starter

\$25 per additional entrée

\$10 per additional dessert

\$25 additional per person for table-side choice

Served with freshly brewed Umbria coffee, decaffeinated Umbria coffee and assorted Rishi teas.

PLATED DINNER

STARTERS *(Choice of one)*

Wild Mushroom Bisque

Goat cheese focaccia, shallots, chive oil

Tomato Bisque GF

Toasted garlic, basil, parmesan crouton

Lobster Bisque +\$8

Toasted garlic, basil, parmesan croutons

Super Green Salad GF, V

Baby kale, chopped romaine, chickpeas, zucchini, asparagus, roasted sunflower seeds, basil vinaigrette

Beet and Radicchio Salad GF

Salt-roasted beets, frisée, grilled radicchio, goat cheese, blood orange vinaigrette

Caesar “Wedge” Salad

Sweet gem, brioche croutons, parmesan, lemon peppercorn vinaigrette

Strawberry and Spinach Salad

Fresh strawberries, toasted walnuts, goat cheese, lemon poppy seed vinaigrette

Green Goddess Salad GF

Arugula, romaine, grape tomatoes, pickled red onion, chickpeas, green goddess

Poached Pear Salad GF

Arcadian greens, candied pecans, blue cheese, shaved fennel, champagne vinaigrette

Compressed Watermelon Salad

Feta, pickled red onions, mint, black peppercorn sable, lemon-basil vinaigrette

MAINS *(Choice of one)*

Pan-Roasted Chicken Breast

Pommes purée, roasted broccolini, olive tapenade, preserved lemon vinaigrette

Grilled Chicken Breast

Creamy mushroom fregola, grilled zucchini, chicken jus

Braised Short Rib

Roasted squash, Yukon gold mash, wild mushroom ragout, braising jus

Grilled Beef Tenderloin

Sautéed garlic-spinach, grilled focaccia, “bruschetta” tomatoes, parmesan, fried basil

Supplement + \$20

Grilled Salmon

Mushroom farroto, grilled asparagus, chive oil

Pan Seared Cod

Georges Bank cod loin, confit fingerling potatoes, le puy lentils, salsa verde

Lobster Ravioli

Cognac cream sauce, poached baby heirloom tomatoes

DESSERTS *(Choice of one)*

Chocolate Trilogy GF

Mousse, ganache, chocolate crust, whipped cream

Red Berry Mascarpone Cake GF

Berry and mascarpone mousse, macerated strawberries, meringue kisses

Boston Crème Pie

Crème patisserie, dark chocolate ganache, crème chantilly

Peanut Butter Cheese Cake

Oreo crumb crust, whipped chocolate ganache



DESSERT DISPLAYS

\$35 per guest

Chef Attendant Required at \$225

One Chef per 50 guests

Served with freshly brewed Umbria coffee, decaffeinated Umbria coffee and assorted Rishi teas.

CRÊPE STATION *(Choice of three)*

Nutella and Strawberry

Toasted hazelnuts

Suzette

Caramelized oranges, Grand Marnier

Dulce de Leche

Shredded coconut, banana mousse

Chocolate Cremeux

Crème chantilly

CHOCOLATE DESSERT

Chocolate Cheese Cake

Crème chantilly, raspberry gelée

“S’more” Verrine

Dark chocolate crèmeux, ginger sablé, toasted meringue

Chocolate Choux Craquelin

Chocolate diplomat crème, kirsch cherries

ICE CREAM SUNDAE TRUCK

(Choice of three flavors served in a waffle cone)

Butter Pecan Ice Cream

Cappuccino Ice Cream

Caramel Bourbon Ice Cream

Chocolate Ice Cream

Raspberry Ice Cream

Vanilla Ice Cream

Champagne Sorbet

Coconut Sorbet

Mango Sorbet

Passion fruit Sorbet

Toppings

Chocolate croquant, brownie bites, crushed M&M’s, Oreo crumbs, rainbow sprinkles, maraschino cherries, toasted coconut, macerated strawberries, chopped pecans, chocolate syrup, crème chantilly, caramel

NEW ENGLAND CLASSICS

Whoopie Pie

Chocolate sponge, marshmallow crème

Boston Crème Pie

Vanilla genoise, chocolate ganache, crème patisserie

Apple Crisp

Brown sugar streusel, crème chantilly



BEVERAGE PACKAGE

*Bartenders are charged at \$225 each
One bartender per 50 guests is required*

CLARENDON PACKAGE

Open bar, per guest

First Hour \$37

Each Additional Hour \$17

Spirit Selection

Tito's Vodka

Captain Morgan Rum

Jose Cuervo Reposado

Tanqueray Gin

Buffalo Trace Bourbon

Dewar's White Scotch

Kahlua

Baileys

Grand Marnier

Courvoisier VSOP

Wine

Proverb, Chardonnay, California

Proverb, Sauvignon Blanc, California

Proverb, Rosé, California

Proverb, Pinot Noir, California

Proverb, Cabernet Sauvignon,
California

Beer

Selection of Imported & Domestic Beer

Clarendon Consumption Bar

Per drink

Spirits \$16

Cordials \$18

Cognac \$22

Wines \$55

(per bottle)

Gloria Ferrer, Brut sparkling \$80

Domestic Beer \$9

Imported Beer \$10

Soft Drinks \$8

BEACON PACKAGE

Open bar, per guest

First Hour \$41

Each Additional Hour \$21

Spirit Selection

Grey Goose Vodka

Zacapa 23 Rum

Patron Silver Tequila

Hendricks Gin

Woodford Reserve Bourbon

Johnnie Walker Black Scotch

Kahlua

Baileys

Grand Marnier

Courvoisier VSOP

Wine:

Ramey, Chardonnay, California

Cloudy Bay, Sauvignon Blanc
New Zealand

Chateau Miraval, Rosé, France

Cristom Vineyards, Pinot Noir, Oregon

Truchard, Cabernet Sauvignon
California

Beer Selections

Domestic:

Budweiser, Bud Lite

Miller, Miller Lite

Jack's Abby House Lager

Wicked Hazy IPA

Sierra Nevada Pale Ale

Imported:

Stella Artois, Heineken

Corona Extra

Beacon Consumption Bar

Per drink

Spirits \$18

Cordials \$18

Cognac \$22

Wines \$74

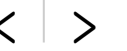
(per bottle)

Moët & Chandon,
Brut Champagne \$125

Domestic Beer \$9

Imported Beer \$10

Soft Drinks \$8



WINE LIST

CHAMPAGNE & SPARKLING

Billecart-Salmon, Brut Réserve Champagne, France	\$125
Veuve Clicquot Yellow Label, Brut Champagne, France	\$150
Moët & Chandon, Rosé Impérial Champagne, France	\$200
Ca' del Bosco, Franciacorta Cuveé Prestige Lombardia, Italy	\$85
JCB No.69, Brut Rosé, Crémant de Bourgogne Burgundy, France	\$75
Schramsberg Vineyards, Brut Blanc de Blancs North Coast, California	\$110

WHITE WINE

Jermann, Pinot Grigio, Friuli, Italy	\$70
Girard Sancerre La Garenne 2022, Loire, France	\$105
Dr. Konstantin Frank, Dry Riesling, Finger Lakes	\$68
Illumination, Sauvignon Blanc, California	\$115
Terras Gauda Abadia de San Campio, Albariño, Spain	\$68
Domaine Vocoret et Fils, Chablis 1er Cru Vaillon, Burgundy, France	\$120
Chateau Montelena, Chardonnay Napa Valley, California	\$150
Trimbach, Pinot Gris, Alsace	\$75
Jarvis, Chardonnay Unfiltered Fitch Hollow, Napa Valley, California	\$300

ROSÉ WINE

Domaine Ray-Jane, Bandol Rosé, Provence, France	\$105
Mirabeau 'Belle Annee', Rosé, Provence, France	\$68
Flowers, Rosé, Sonoma Coast, California	\$90

RED WINE

Belle Glos 'Clark & Telephone', Pinot Noir Santa Maria Valley, California	\$140
Domaine Aurélien Verdet, Bourgogne Hautes Côtes de Nuits Rouge, Burgundy, France	\$200
Domaine du Bienheureux Châteauneuf-du-Pape Rouge, Rhône Valley, France	\$120
Clos Cantenac, Petit Cantenac Saint-Émilion Grand Cru, Bordeaux, France	\$150
Prunotto, Barolo, Piedmont, Italy	\$180
Domaine Saint-Clair L'étincelle Crozes-Hermitage, France	\$75
Jose Zuccardi, Malbec, Mendoza, Argentina	\$125
Lion Tamer, Red Blend, Napa Valley, California	\$135
Duckhorn Vineyards Cabernet Sauvignon Napa Valley, California	\$95
Silver Oak, Cabernet Sauvignon Alexander Valley, California	\$285





SIGNATURE COCKTAILS

Crafted by our in-house team of mixologists, designed to elevate your cocktail experience

\$21 per drink

Modernist Mai Tai

Rum Haven, Campari, Cointreau, Orgeat

Tasting Notes: Tropical & balanced

Tequila Tropicale

Fortaleza Tequila, Blood Orange, Pineapple Syrup, Lime, Club Soda

Tasting Notes: Fruity & bright

Gin & Juice

Barr Hill Gin, Lemon, Cointreau, Blackberry, Plum Bitters

Tasting Notes: Citrusy & luscious

Seaside Cooler

Hangar One Vodka, Lime, Cucumber, Yuzu-Lime Soda

Tasting Notes: Refreshing and crisp

Golden Age

Mitcher's Bourbon, Honey Syrup, Lemon, Aromatic Bitters

Tasting notes: Tangy and unassuming

One Dalton Martini

Botanist Gin, Reyka Vodka, Lillet Blanc, Black Lemon Bitters

Tasting Notes: Stiff & straightforward

Hanover Street

Maker's Mark Bourbon, Sweet Vermouth, Campari, Cynar

Tasting Notes: Bitter & balanced

Smokey Paloma

Del Maguey Vida Mezcal, Aperol, Lime, Grapefruit Soda

Tasting notes: Smokey and tart

Limone Spritz

Limoncello, Lavendar Syrup, Prosecco

Tasting Notes: Floral & bubbly

Back Bay Manhattan

High West Rye, Amaro Montenegro, Sweet Vermouth, Cherry Bitters

Tasting Notes: Herbaceous & smooth



BAR PACKAGE ENHANCEMENTS

SPRITZ BAR

\$19 per drink

Light, fizzy & refreshing! Add the art of the Aperitivo to your celebration with these sparkling-wine drinks. Guests will enjoy a choice of:

Aperol Spritz, Bellini, Sbagliato or French 75

CINCORO TEQUILA TASTING

\$22 per drink

To include:

Blanco

Reposado

Anejo

BLOODY MARY BAR

\$19 per drink

House-made bloody mary mix

Included Toppings: Celery, Castelvetrano Olives, Cornichons, Asparagus, Bacon, Cheese Cube, Tabasco, Old Bay Rim

Choice of:

Grey Goose Vodka or Patron Silver Tequila

CORDIAL COFFEE BAR

\$20 per drink

Freshly brewed Umbria Coffee elevated with a classic cordial to create a tasty night cap or sip it in a miniature chocolate cup for the perfect liquid dessert!

Choice of:

Grand Marnier, Kahlua, Bailey's, Frangelico, Caffè Borghetti, Sambuca, Amaretto Disaronno

THE DIAMOND BAR

Add some glitz and glamour to your event! This stunning diamond shaped mirrored bar has been custom designed and built by the team at One Dalton.

Setup: Half Bar \$1,850
Full Bar \$3,600

Laurent-Perrier Champagne Tower

First Hour \$47 per guest
Each Additional Hour \$27 per guest
Decor Fee \$750

Champagne Choice:

Ultra Brut

Blanc de Blanc Brut

Cuvée Rosé





INFO

Food and Beverage

A Catering Manager is pleased to provide you with a detailed menu proposal specifically created according to your taste and budget. Custom-designed menus are also available to suit any dietary preference, theme or cuisine. For the safety and well-being of our guests, no food or alcohol from the outside is permitted to be brought into the Hotel by guests. The Hotel also prohibits the removal of food from the premises. Our meeting space is smoke free for your comfort and culinary enjoyment. All alcohol must be purchased through the Hotel and remain on property.

Consumer Advisory

All items are cooked to order and may be raw or undercooked. Consuming

raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Event Details

As an added service and convenience, many of the additional event services listed within can be posted to your master account. All banquet event order details must be finalized at least three weeks prior to the event.

Guarantees

In order for us to properly prepare for your event, please specify a final guest count by 11:00 AM, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

Deposits & Cancellations

All deposits will be credited toward the total cost of your event(s). Your event manager can provide you with information regarding our cancellation policy outlined in the sales agreement.

Local Taxes

All food and beverage is subject to a 8.5% administrative fee and a 17.5% service charge. All charges are subject to a 7% sales tax.

Labor & Service Fees

A \$250 charge is applicable for groups of 20 or less people for all meal periods. For events requiring a bartender, attendant or chef attendant, a charge of \$225 per service person is required. For every 50 guests, 1 bartender, station attendant, or chef attendant is required. Pricing is based on two-hour meal periods. For longer service times, additional labor and menu fees will apply.

Signage

Signage may be displayed directly outside of your meeting rooms only. The Hotel reserves the right to remove signage from common areas that is not prepared in a professional manner. No signage is permitted in the Lobby, Lobby Rotunda, Event Space Lobby, or Elevator Foyers. In the event that you buy out one of the event floors, signage would be permitted anywhere on those floors.

Parking

Parking at the Hotel is limited to valet only. Guests staying overnight will be charged at prevailing rates for overnight valet parking.

Vendors

Outside Vendors' set-up dates and times must be arranged with your catering manager. All Vendors must complete and sign our Vendor Code of Conduct Form, include a copy of their Proof of Liability Insurance, and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your Catering Manager.

Event Technology

KVL is our exclusive on-site event technology partner. Having an expert support team gives you and your presenters the confidence to deliver your message with style and professionalism. KVL on-site event technology consultants can advise you on the best way to communicate with your audience. No matter the size or scope of the meeting or event, KVL is dedicated to ensuring presentation success – from intimate seminars to elaborate staging productions. Please note that if you decide to use a different technology provider, additional charges will apply.

Specialty Services

Your Catering Manager can assist with upgraded linens, chairs, specialty lighting or design, menu cards, place cards, florals, favors, entertainment or any other special details.

Shipping

If materials or supplies for your event are being shipped to the Hotel, please label all shipped materials to the attention of your Catering Manager. Please also include on the label the name and date of the event and “Hold for Arrival of (Name of the person designated to receive the items).” Please notify your Catering Manager of the tracking numbers and delivery date. Packages must arrive no more than 3 business days in advance of the start date of the upcoming program. Due to limited storage, please advise us of any large shipments so that proper arrangements can be made. Charges may apply.

Billing

Each function is to be prepaid 14 working days in advance unless a credit application has been approved by our Finance Department.

Loss or Damage

The Hotel cannot assume any responsibility for the damage or loss of any merchandise or articles unless prior security arrangements have been made.



CONTACT US



TO START PLANNING, PLEASE
CONTACT A CATERING SPECIALIST:

Tel. 1 (617) 530-1857

Other Ways to Get in Touch

Four Seasons Hotel One Dalton Street, Boston
1 Dalton Street, Boston, Massachusetts 02115, U.S.A.



[fourseasons.com/onedalton](https://www.fourseasons.com/onedalton)