



FOUR SEASONS  
HOTEL  
BOSTON



# A TASTE OF BOSTON

EXPLORE OUR CATERING MENU >





BOSTON  
EXPECT A FOOD *REVOLUTION*,  
NOT A TEA PARTY}



MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



GOOD  
MORNING



MORNING

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BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

BUFFET BREAKFAST

Based on 90 Minutes of Service  
Additional \$15 Per Person for  
Fewer Than 25 Guests

NEW ENGLAND SUNRISE

Chilled Fresh Juices  
Umbria Coffee and Tealeaves Teas  
Seasonal Fruits and Berries  
Homemade Steel Cut Oats  
Four Seasons Rooftop Honey Parfait

*Select Two Breakfast Sandwiches:*

Smoked Bacon, Fried Egg, Vermont Cheddar on an English Muffin  
Chicken Sausage, Fried Egg, American Cheese, Maple-Chipotle Aioli on a Buttermilk Biscuit  
Scrambled Eggs, Goat Cheese, Sautéed Spinach on a Whole Wheat Tortilla  
Breakfast Grilled Cheese, Fried Egg, Three-Cheese Blend, Smoked Bacon on Sourdough  
Breakfast Burrito with Scrambled Eggs, Crumbled Chorizo, Monterey Jack, Peppers, Onions, Hot Sauce on Tortilla

\$70 per person

AMERICAN BREAKFAST

Chilled Fresh Juices  
Umbria Coffee and Tealeaves Teas  
Seasonal Fruits and Berries  
Four Seasons Rooftop Honey Parfait  
Four Seasons Bakery Basket  
Scrambled Farm Fresh Eggs  
Herb Roasted Potatoes  
Choice of One:  
Smoked Bacon, Maple Sausage  
Chicken Sausage  
\$68 per person

THE CONTINENTAL

Chilled Fresh Juices  
Umbria Coffee and Tealeaves Teas  
Seasonal Fruits and Berries  
Assorted Cold Cereals  
Four Seasons Rooftop Honey Parfait  
Bagels with Assorted Cream Cheeses  
Four Seasons Bakery Basket  
\$57 per person





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BUFFET BREAKFAST

PLATED BREAKFAST

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BRUNCH

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ENHANCEMENTS

Ordered in Conjunction  
With a Breakfast Buffet

OMELETTE STATION

Station Attendant Required \$250,  
1 Per 50 Guests

Omelettes Made To Order  
Farm Fresh Eggs or Egg Whites with:

Swiss, Gruyère, Goat Cheese,  
Country Ham, Smoked Bacon,  
Maple Sausage, Baby Kale,  
Plum Tomatoes, Scallion,  
Sautéed Mushrooms, Peppers,  
Asparagus, Herbs

\$32 per person

SMOKED SALMON STATION

Bakery Basket of Assorted Warm Bagels

Assorted Cream Cheeses

Smoked Salmon

Sliced Heirloom Tomato, Red  
Onion, Watermelon Radish, Persian  
Cucumber, Hard Boiled Eggs, Capers,  
Dill Fronds

\$34 per person

LIÈGE WAFFLE STATION

Station Attendant Required \$250,  
1 Per 50 Guests  
Made to Order

Liège Waffles with Pearl Sugar

Cinnamon Whipped Cream

Vermont Maple Syrup

Rooftop Honey

\$30 per person

AVOCADO TOAST STATION

Station Attendant Required \$250,  
1 Per 50 Guests

Assorted Toasted Breads

Simply Smashed Avocado

Citrus and Salt Guacamole

Scallion and Sesame Avocado

Poached Eggs

Scrambled Farm Fresh Eggs

Watermelon Radish, Microgreens,  
Sprouts, Assorted Grains and Seeds,  
Fleur De Sel, Avocado Oil,  
Lemon Vinaigrette

\$30 per person







## PLATED BREAKFAST

\$65 per person

Choice of Entrée at Time of Seating

Available at an Additional \$25 Per Person

Limit of Two Entrée Selections

Chilled Fresh Juices

Umbria Coffee and Tealeaves Teas

Four Seasons Bakery Basket

### SELECT ONE STARTER

Seasonal Fruit Plate

Four Seasons Rooftop Honey Parfait

Steel Cut Oats with Brown Sugar and Dried Cranberries

### SELECT ONE ENTRÉE

Scrambled Farm Fresh Eggs with Herbs, Crispy Hash Browns with Crème Fraîche, Smoked Bacon, Roasted Tomato

Avocado Toast with Grilled Sourdough, Arugula, Radish, Honey-Citrus Vinaigrette, Poached Eggs

Savory Power Bowl with Farro, Baby Kale, Mushrooms, Poached Eggs

Quiche, Dressed Organic Field Greens  
*Choice of: Bacon and Cheese, Leek and Truffle, or Tomato and Spinach*

Farmer's Market Egg White Frittata, Seasonal Vegetables

House Cured Smoked Salmon Plate, Lemon, Capers, Dill Cream Cheese, Toasted Bagel

Blueberry French Toast, Whipped Honey Butter, Vermont Maple Syrup

Lobster Eggs Benedict with Tarragon Hollandaise





**BUILD A BREAK**

**ON CONSUMPTION / PER ITEM**

Local Sparkling Sodas

\$13

Coconut Water

\$13

Assorted Bottled Iced Teas and Juices

\$11

Assorted Regular and Diet Soft Drinks

\$10

Assorted Spring and Mineral Waters

\$10

Stacy's Pita Chips

\$9

Cape Cod Potato Chips

\$9

Packaged Trail Mix

\$11

Packaged Mixed Nuts

\$11

Packaged Energy Bars & Granola Bars

\$9

**ON CONSUMPTION / PER GALLON**

Umbria Coffee and Tealeaves Teas

\$95

Chilled Lemonade

\$95

Freshly Brewed Iced Tea

\$95

Mulled Heirloom Apple Cider

\$90

Valrhona Hot Chocolate with House-Made Marshmallows

\$90

**BY THE DOZEN**

75% of guest count required

Whole Fresh Fruit

\$120

Chocolate Chip Cookies

\$132

Sea Salt Brownies

\$132

Assorted Bagels

\$132

Assorted Pastries

\$132

**COFFEE & TEA PACKAGE / PER PERSON**

Half Day Coffee & Tea Package

\$40

Full Day Coffee & Tea Package

\$80



## MORNING

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BUFFET BREAKFAST

PLATED BREAKFAST

**BREAKS**

BRUNCH

BRUNCH BAR

### ACTION BREAKS

Based on 30 Minutes of Service  
Additional \$15 Per Person for  
Fewer Than 25 Guests

#### SOTTOVENTO COFFEE HOUSE

Station Attendant Required \$250,  
1 Per 50 Guests.

Minimum of 30 Guests Required

Cappuccinos, Espresso, Lattes and  
Specialty Coffees made to order with:  
Dairy, Oat and Nut Milks, Flavored  
Syrups, Shaved Valrhona Chocolate,  
Cinnamon Whipped Cream

Dark Chocolate Biscotti

Madeline Cookies

Whole Fresh Fruit

**\$32 per person**

#### MEDITERRANEAN MEZZE

House-Made Hummus

Baba Ghanoush

Spicy Red Pepper and Feta Dip

Vegetable Crudités

Flatbread Triangles and Pita Chips

Grilled Artichokes

Marinated Peppers

Citrus-Rosemary Olives

**\$35 per person**

#### NEW ENGLAND DELUXE

Boston Cream Puffs

Miniature Fluffer-Nutter Sandwiches

Apple Cider Donut Holes

Raspberry Lime Rickeys

Mulled Heirloom Apple Cider

**\$35 per person**

#### RAW JUICE BAR

Green Glow: Cucumber, Celery, Apple,  
Kale, Spinach, Ginger, Lemon, Parsley

Chill Pill: Pineapple, Lemon, Pea  
Flower, Chamomile, Schisandra,  
Ashwagandha, Coconut, Vanilla

Blue Lemonade: Blue Spirulina,  
Peach Blossom, Lemon, Aloe Vera,  
Coconut Nectar

**\$37 per person**

#### CHEESE AND CHARCUTERIE

Assorted New England Cheese  
and Imported Meats

Cabot Clothbound Cheddar,  
Great Hill Blue Cheese, Cricket  
Creek Tobasi

Prosciutto, Salami, Soppressata,  
Capicola

Crostini and Crackers

Giardiniera, Marcona Almonds,  
Citrus-Rosemary Olives, Rooftop  
Honey, Grain Mustard

**\$38 per person**

#### ENERGY BREAK

Individual Vegetable Crudités  
with Buttermilk Ranch Dressing

Sea Salt, Dried Cranberry and  
Dark Chocolate Bark

Flax, Chocolate, Date, Peanut  
and Coconut Energy Bites

Cocoa-Dusted Almonds

Herb-Dusted Cashews

**\$35 per person**





### MORNING BRUNCH

Based on 90 Minutes of Service  
Station Attendant Required \$250,  
1 Per 50 Guests

#### FOUR SEASONS BRUNCH

Minimum of 50 Guests Required

Chilled Fresh Juices

Umbria Coffee and Assorted  
Tealeaves Teas

Seasonal Fruits and Berries

Four Seasons Bakery Basket

Four Seasons Rooftop Honey Parfait

Field Greens with Lemon Vinaigrette

Chilled Asparagus Salad

Smoked Salmon with Heirloom

Tomato, Red Onion, Capers, Persian  
Cucumber, Watermelon Radish, Dill  
Fronds, Hard Boiled Eggs

Bagels with Assorted Cream Cheeses

Chilled Jumbo Shrimp and Cracked  
Crab Claws with Cocktail Sauce and  
Meyer Lemon Aioli

Omelettes Made to Order

Farm Fresh Eggs or Egg Whites with:

Swiss, Gruyère, Goat Cheese, Country  
Ham, Smoked Bacon, Maple Sausage,  
Baby Kale, Plum Tomatoes, Scallion,  
Sautéed Mushrooms, Peppers,  
Asparagus, Herbs



Scrambled Farm Fresh Eggs

Smoked Bacon, Maple Sausage

Country Style Breakfast Potatoes

Traditional Eggs Benedict

Lobster Ravioli with Tarragon Cream

Whole Roasted Tenderloin with  
Béarnaise

Chef's Selection of Miniature Desserts

**\$155 per person**

Caviar Supplement\*

**\$75 per person**

#### BOSTON BRUNCH

Additional \$20 Per Person  
for Fewer Than 25 Guests

Chilled Fresh Juices

Umbria Coffee and Assorted  
Tealeaves Teas

Seasonal Fruits and Berries

Four Seasons Bakery Basket

Four Seasons Rooftop Honey Parfait

Field Greens with Lemon Vinaigrette

Prosciutto, Melon, Arugula,

Cracked Pepper, Olive Oil

Smoked Salmon with Heirloom

Tomato, Red Onion, Capers,

Persian Cucumber, Watermelon

Radish, Dill Fronds, Hard Boiled Eggs

Bagels with Assorted Cream Cheeses

Scrambled Farm Fresh Eggs

Smoked Bacon, Maple Sausage

Country Style Breakfast Potatoes



Omelettes Made to Order

Farm Fresh Eggs and Egg Whites with:  
Swiss, Gruyère, Goat Cheese, Country  
Ham, Smoked Bacon, Maple Sausage,  
Baby Kale, Plum Tomatoes, Scallion,  
Sautéed Mushrooms, Peppers,  
Asparagus, Herbs

Chef's Selection of Miniature Desserts

**\$100 per person**



#### MORNING ADD-ONS

Assorted Cold Cereals  
**\$12 per person**

Steel Cut Oats,  
Brown Sugar,  
Dried Cranberries  
**\$16 per person**

Raw Green Juice  
**\$20 per person**

Whole Fresh Fruits  
**\$10 per person**





### BRUNCH BAR

Station Attendant Required \$250,  
1 Per 50 Guests

#### MIMOSA BAR

##### BUBBLES OF CHOICE

Zardetto Prosecco

\$20 per drink

Laurent-Perrier Brut

\$25 per drink

Veuve Clicquot Brut Yellow Label

\$30 per drink

#### SOMETHING SWEET

Orange Juice, Grapefruit Juice,  
White Peach Purée, Berry Purée

#### SOMETHING TO GARNISH

Candied Hibiscus, Candied Orange,  
Fresh Raspberries, Fresh Strawberries

#### BLOODY MARY BAR

*Spirit of Choice*

Bully Boy Distillers Estate Gin

\$18 per drink

Ketel One Vodka

\$20 per drink

Grey Goose Vodka

\$25 per drink

#### STRENGTH

Start the Day Easy

The Standard

Extra Spicy

#### SOMETHING TO GARNISH

Celery

Crudités

Cornichons

Pearl Onions

Pimento Olives

Blue Cheese Stuffed Olives

Lemon

Smoked Bacon

Shrimp Cocktail



MORNING

LUNCH

RECEPTION

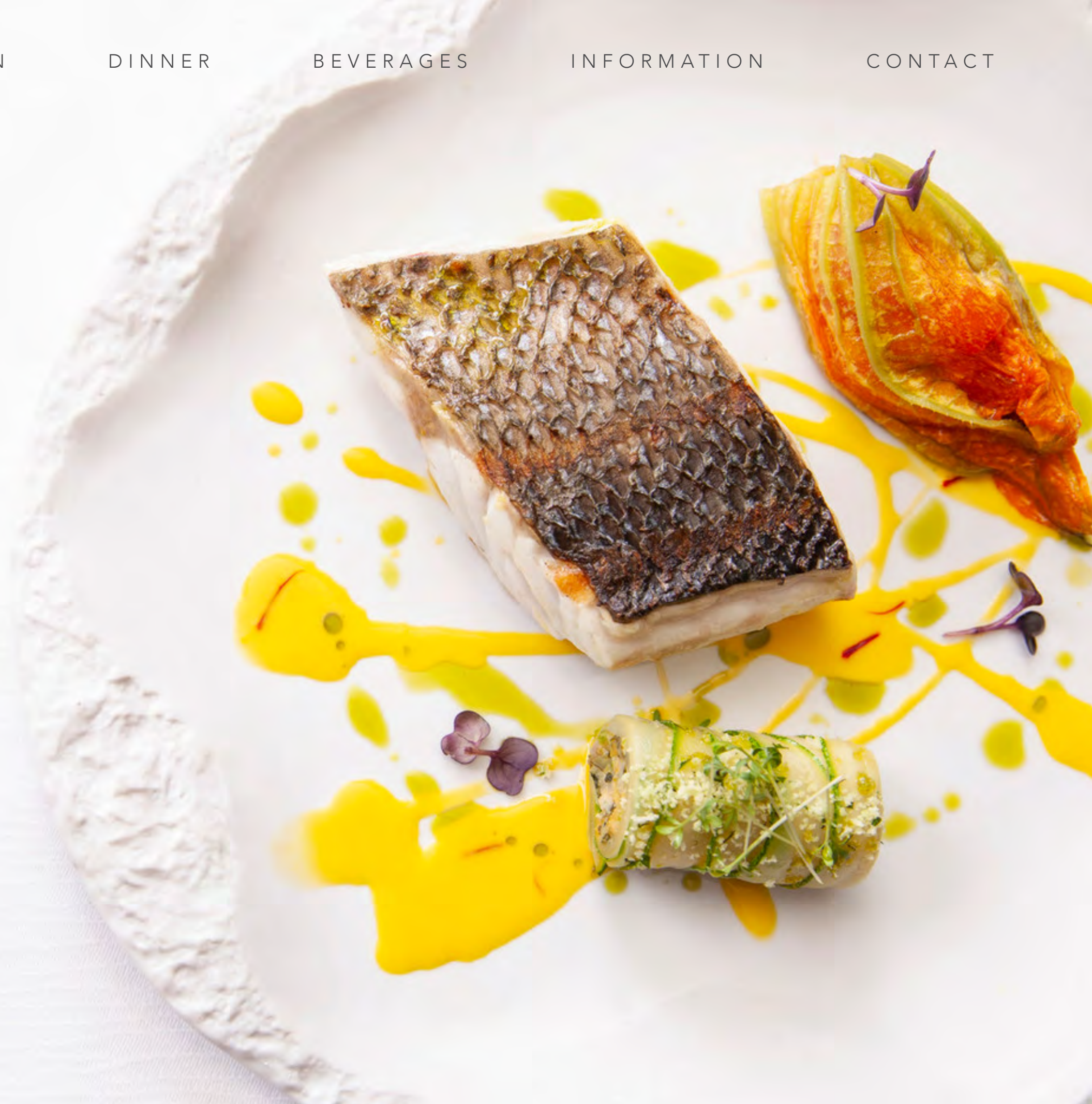
DINNER

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# LUNCH BREAK >







## PLATED LUNCH

Three Course Plated Lunch  
Select One Starter, One Main,  
and One Dessert

Choice of Entrée at Time of  
Seating Available at an Additional  
\$30 Per Person

Limit of Two Entrée Selections

### STARTERS

Lobster Bisque, Lemon Crème Fraîche

Roasted Tomato and Fennel Soup,  
Basil Oil, Croutons, Crème Fraîche,  
Fennel Tops

New England Clam Chowder,  
Fine Herbs

Red and Yellow Endive, Arugula,  
Ricotta Salata, Walnuts, Grapes,  
French Dressing

Iceberg Wedge, Bacon Lardons,  
Heirloom Baby Tomatoes, Local Blue  
Cheese, Crispy Shallots, Pickled  
Red Onion, Herb Buttermilk Ranch  
Dressing

Field Greens, Goat Cheese,  
Shaved Apple, Radish, Avocado  
Crema, Citrus Vinaigrette

Greek Salad, Persian Cucumbers,  
Heirloom Baby Tomatoes, Kalamata  
Olives, Feta, Oregano-Lemon  
Vinaigrette

Jumbo Shrimp Cocktail with Meyer  
Lemon Aioli, Cocktail Sauce

Served with Artisan Breads and Butter

### ENTRÉES

Lemon and Basil Risotto, Parmesan  
Mascarpone and Pear Ravioli,  
Saffron Butter Sauce, Crispy Shallots

Vegan Grain Bowl, Brown Rice,  
Grilled Tofu, Baby Kale, Roasted  
Sweet Potato, Broccolini, Avocado,  
Honey Mustard Vinaigrette

Tuna Niçoise Salad, French Green  
Beans, Baby Potatoes, Egg, Capers,  
Frisée Dijon-Olive Vinaigrette

Grilled Chicken, Fava Bean and  
Mint Purée, Asparagus, Grilled Spring  
Onions, Mushrooms, Beurre Rouge

Pan Seared Chilean Sea Bass,  
Black Rice, Bok Choy, Shiitake  
Mushrooms, XO Butter Sauce

Grilled Salmon, Potato Leek  
Mousseline, Braised Fennel,  
Béarnaise Sauce

Grilled Swordfish, Saffron Zucchini  
Risotto, Blistered Heirloom Baby  
Tomatoes, Beurre Blanc

Skirt Steak Frites, Truffle Parmesan  
Fries, Au Poivre Sauce

Sirloin Steak, Mashed Potatoes, Garlic  
and Lemon Spinach, Bordelaise Sauce

\$95 Per Person

Build Your Own Buffet Lunch  
by selecting three starters,  
three mains, and two desserts

\$115 per person



DESSERTS

Bittersweet Chocolate Terrine with  
Blackberry and Coconut Streusel

Toasted Almond Flourless Cake,  
Seasonal Fruit

Deconstructed S'mores Tart, Toasted  
Marshmallows

Crème Caramel, Seasonal Fruit,  
Caramelized Puff Pastry

Nutella Pot de Crème, Chantilly Cream

Blueberry Crumble, White Chocolate,  
Lemon Crème Fraîche

Buttermilk Panna Cotta, Brown Butter  
Caramel, Cocoa Nib

Lemon Meringue Tart

Heirloom Apple Tarte Crumble,  
Vanilla Whipped Cream

Seasonal Fruit Tarts, Vanilla Custard

Bittersweet Chocolate Layer Cake,  
Orange Confit

Served with Umbria Coffee  
and Tealeaves Teas





## PLATED LUNCH

**BUFFET LUNCH**

## LUNCH ON THE RUN

**BUFFET LUNCH**

Station Attendant Required \$250,  
1 Per 50 Guests

Based on 90 Minutes of Service

Additional \$20 Per Person for  
Fewer Than 25 Guests

**GREENS & GRAINS**

*Design Your Own Grain Bowl:*

Warm Farro with Herbs

Wild Rice

Dressed Organic Field Greens

Baby Kale

Tomatoes

Herb Roasted Squash

Charred Broccolini

Sliced Avocado

Assorted Nuts and Seeds

Goat Cheese Crumble

Parmesan Frico

Lemon Vinaigrette

Green Goddess

Miso Tahini Dressing

Caesar Dressing

*Choice of Two Proteins:*

Charred Lemon Chicken

Faroe Island Salmon

Grilled Shrimp

Sea Salt Grilled Sirloin

Grilled Tofu

Seasonal Fruit Tarts with Custard

Assorted Cookies

Umbria Coffee and  
Tealeaves Teas

**\$95 per person**

**THE DELI COUNTER**

*Selection of Three Individual Sandwiches:*

Roasted Eggplant, Fresh Mozzarella,  
Spinach, Carrot-Olive Tapenade, Roasted  
Red Pepper Remoulade, Baguette

Heirloom Tomato, Burrata Cream,  
Basil Pesto, Baguette

Herb Roasted Turkey or Smoked Chicken,  
Bacon, Avocado, Herb Mayonnaise,  
Lettuce, Sourdough

Prosciutto, Capicola, Soppressata,  
Lemon Herb Aioli, Arugula,  
Banana Peppers, Ciabatta

Virginia Ham, Dijonnaise, Horseradish  
Aioli, Cheddar Cheese, Watercress, Rye

Roast Beef, Horseradish Aioli,  
Cheddar Cheese, Watercress, Rye

Lobster Roll, Tarragon-Lemon Aioli,  
Butter Lettuce, Brioche \$10+

*Served With:*

Potato Salad, Dijon, Herbs

Classic Caesar Salad

House-Made Potato Chips

Blueberry Crumble

Miniature Boston Cream Pies

Umbria Coffee and  
Tealeaves Teas

**\$90 per person**

**NANTUCKET CLAMBAKE**

Classic New England Clam Chowder

Crab Cakes

Boston Bibb and Radicchio Salad,  
Great Hill Blue Cheese, Crispy Shallots,  
Champagne Vinaigrette

Potato Salad, Dijon, Herbs

*From Cast Iron Kettles in Beer Broth:*

Local Lobster

Red Bliss Potatoes

Steamer Clams

Corn on the Cob

Linguica Sausage

Whole Roasted Chicken

Simply Grilled Halibut

Grilled Seasonal Vegetables

Blueberry and Lemon Tarts

Miniature Boston Cream Pies

Umbria Coffee and  
Tealeaves Teas

**\$130 per person**

**THE NORTH END**

Panzanella Salad

Caprese Salad, Aged Balsamic

Marinated Peppers

Grilled Vegetable Antipasti, Pistou

Garlic Rubbed Grilled Sourdough

Rigatoni Bolognese

Potato Gnocchi, Provençal Olive, Basil

Lemon and Basil Risotto, Parmesan

Grilled Skirt Steak, Savory Herbs,  
Blood Orange Olive Oil

Grilled Swordfish, Roasted Tomato,  
Lemon-Olive Sauce

Classic Eggplant Parmesan

Classic Tiramisu

Nutella Pot de Crème, Chantilly Cream

Umbria Coffee and  
Tealeaves Teas

**\$120 per person**





## LUNCH ON THE RUN

To-Go Lunches

### SANDWICHES & GRAIN BOWLS

*Select Three Sandwiches and One Grain Bowl*

Roasted Eggplant, Fresh Mozzarella, Spinach, Carrot-Olive Tapenade,

Roasted Red Pepper Remoulade, Baguette

Heirloom Tomato, Burrata Cream, Basil Pesto, Baguette

Herb Roasted Turkey or Smoked Chicken, Bacon, Avocado,

Herb Mayonnaise, Lettuce, Sourdough

Prosciutto, Capicola, Soppressata, Lemon Herb Aioli, Arugula,

Banana Peppers, Ciabatta

Virginia Ham, Dijonnaise, Aioli, Cheddar Cheese, Watercress, Rye

Roast Beef, Aioli, Cheddar Cheese, Watercress, Rye

Lobster Roll, Tarragon-Lemon Aioli, Butter Lettuce, Brioche **\$10+**

Harvest Grain Bowl, Roasted Chicken, Wild Rice, Roasted Sweet Potatoes,

Baby Kale, Goat Cheese, Baby Tomatoes, Citrus Vinaigrette

Vegan Grain Bowl, Black Rice, Grilled Tofu, Broccoli, Baby Kale, Radish,

Avocado, Miso Tahini Dressing

Mediterranean Grain Bowl, Chicken, Farro, Baby Tomatoes, Red Onion,

Feta, Cucumber, Olives, Baby Spinach, Tzatziki

*All Lunches Include:*

Choice of Pasta Salad or Cape Cod Chips

Seasonal Fruit Salad

House-Made Chocolate Chip Cookie

Bottled Water

**\$83 per person**







# RECEPTION HOUR }>



## PASSED HORS D'OEUVRES

## RECEPTION STATIONS



## PASSED HORS D'OEUVRES

### Pricing per piece

#### COLD

Burrata, Tomato, Aged Balsamic,  
Basil, Crostini

\$9

Vegetable Summer Roll, Peanut Sauce

\$9

Scallop Ceviche, Lime, Cucumber, Avo-  
cado, Micro Cilantro

\$13

Salmon Roe Blini, Dill Crème Fraîche

\$10

Tuna Tartare, Grapefruit Caviar, Ginger

\$13

Tuna Crudo, Fresno Chili, Sun-Dried  
Olive, EVOO

\$13

Smoked Salmon Potato Blini,  
Black Pepper Crème Fraîche

\$10

Hamachi in Cucumber Cup, Shiso, Yuzu  
Pearl

\$13

Seared Sesame Tuna, Scallion, Ponzu

\$12

Lobster Tartlet, Celery, Dijonnaise

\$13

Colossal Shrimp Cocktail,  
House-made Cocktail Sauce

\$11

Spicy Tuna Taco, Fresh Cucumber  
Salsa, Wasabi Aioli

\$13

Beef Tenderloin Tartare, Chive,  
Brioche, Pickled Mustard Seeds

\$13

Curried Chicken Salad Tartlet,  
Apple, Golden Raisin, Cilantro

\$10

Duck Prosciutto, Crostini, Figs,  
Goat Cheese

\$13

#### HOT

Crispy Falafel, Dill Yogurt

\$9

Vegetable Pot Stickers,  
Ginger-Soy Sauce

\$9

Fig and Chevre Phyllo, Lavender

\$9

Porcini and Fontina Arancini

\$10

Brie en Croûte, Apple Chutney

\$9

Truffle Potato Croquette, Lemon Aioli

\$9

Truffle Mac & Cheese Fritter

\$10

Lobster Cobbler Bites

\$11

Crispy Scallop in Bacon

\$10

Maine Crab Cake, Old Bay Aioli

\$10

Lamb Keftede, Spinach, Kalamata

\$10

Kobe Beef Meatball, Tomato Compote

\$10

Petit Croque Monsieur

\$9

Chicken Shumai, Ponzu Dressing

\$10

Chicken Satay, Cilantro Yogurt

\$10

Short Rib Slider, Fontina, Horseradish

\$9

Chipotle Miniature Chicken Taco

\$10

Korean Short Rib Taco, Gochujang

\$10

Pork Belly Bao Bun, Hoisin, Herbs

\$10

Roasted Lamb Chop, Rosemary Jus

\$11

Beef Franks en Croûte, Dijon

\$9

Peking Duck Miniature Pancake,  
Hoisin, Scallion Threads

\$13

Barolo Braised Short Rib en Crouete,  
Carrot Reduction

\$10



## PASSED HORS D'OEUVRES

## RECEPTION STATIONS

**RECEPTION STATIONS**

Priced Per Person Based on One-Hour Reception

Minimum of Three Stations for Dinner Service

**CARVING**

Station Attendant Required \$250, 1 Per 50 Guests

Herb-Roasted Rack of Lamb, Mustard Jus, Basil-Mint Chimichurri  
\$55

Baked Virginia Ham, Brown-Sugar-Rum Glaze, Buttermilk Biscuits, Sweet Onion Mustard  
\$45

Herb-Roasted Turkey, Sage Stuffing, Thyme Gravy, Cranberry-Pecan Rolls  
\$45

Cedar-Planked Smoked Salmon, Tarragon Relish  
\$45

Sesame-Ginger Seared Ahi Tuna, Miso Scallion Reduction (prepared rare)  
\$50

Classic Beef Wellington, Pâté, Duxelles, Puff Pastry, Madeira Jus  
\$65

Prime Rib Roast Au Jus, Popovers  
\$70

*Choice of One Accompaniment:*

Whipped Potatoes  
Baked Herb Fingerling Potatoes  
Farro Herb Risotto  
Roasted Brussels Sprouts  
Grilled Asparagus  
Roasted Seasonal Squash  
Heirloom Carrots

**RAW BAR DISPLAY**

Local Duxbury Oysters  
Clams on the Half Shell  
Colossal Shrimp Cocktail  
Champagne Mignonette  
Classic Cocktail Sauce  
Meyer Lemon Aioli

\$77 per person

*\*Pricing based on 4 shrimp, 2 oysters and 1 clam per person*

**UPGRADES**

Alaskan Snow Crab Claws  
Florida Crab Claws  
Cracked Maine Lobster

Market Price

**LIVE OYSTER SHUCKING**

*Chef Attendant Required \$350*

Local Duxbury Bay Oysters on Ice  
Champagne Mignonette  
Classic Cocktail Sauce

\$33 per person

*\*Pricing based on 3 oysters per person*

**CAVIAR**

Ossetra and Sevruga Caviar  
Salmon Roe  
Potato Blinis, Toast Points, Potato Rosti  
Crème Fraîche, Hard Boiled Eggs, Capers, Chives

Market Price

**SUSHI DISPLAY**

*A Premium Selection of Rolls Including*

Crispy Shrimp Tempura  
Barbeque Eel and Avocado  
California  
Cucumber and Avocado  
Spicy Tuna  
Salmon and Avocado

\$78 per person

*\*Custom Ice Sculptures can be arranged at an additional cost.*

*Inquire with your catering or conference professional.*





## PASSED HORS D'OEUVRES

## RECEPTION STATIONS

**DUCK AND DIM SUM**

Station Attendant Required \$250,  
1 Per 50 Guests

Carved to Order Peking Duck  
Served with Moo Shoo Pancakes &  
Scallion Brushes  
Hoisin Sauce

Assorted Hand-Made Steamed  
Dumplings to Include:

Chicken, Mushroom & Vegetable

**\$48 per person**

**TEXAN STYLE**

Station Attendant Required \$250,  
1 Per 50 Guests

Carved to Order Smoked Beef Brisket

Buttermilk Extra Crispy  
Fried Chicken Tenders

Macaroni and Cheese

Buttermilk Biscuits, Honey Butter

Fried Jalapeños

Coleslaw

Cucumber Salad, Dill Vinaigrette

**\$45 per person**

**CUSTOM CRAFTED  
POKÉ BOWLS**

Station Attendant Required \$250,  
1 Per 50 Guests

Individual Poke Bowls Made  
to Order by Attendant

Salmon, Ahi Grade Tuna and  
Crispy Tofu

**Accompaniments to Include:**

Sticky White Rice, Brown Rice, Coconut  
Scented Rice, Spicy Julienned Carrots,  
Pickled Shiitake Mushrooms and  
Cucumbers, Sliced Avocado, Shaved  
Watermelon Radish and Red Cabbage,  
Edamame, Scallions, Fresh Herbs,  
Toasted Sesame Seeds

**\$52 per person**

**CHEESE AND CHARCUTERIE**

Assorted New England Cheeses  
and Imported Meats

Cabot Clothbound Cheddar, Great Hill  
Blue Cheese, Cricket Creek Tobasi

Prosciutto, Salami, Capicola,  
Soppressata

Chef's Selection of Pâtés

Crostini and Crackers

Citrus-Rosemary Olives

Giardiniera

Marcona Almonds

Four Seasons Rooftop Honey

Grain Mustard

**\$48 per person**





PASSED HORS D'OEUVRES

RECEPTION STATIONS



**MEDITERRANEAN MEZZE**

- House-Made Hummus
- Baba Ghanoush
- Spicy Red Pepper and Feta Dip
- Individual Vegetable Crudités
- Flatbread Triangles and Pita Chips
- Grilled Artichokes
- Marinated Peppers
- Citrus-Rosemary Olives

**\$42 per person**

**PASTA STATION**

Station Attendant Required \$250,  
1 Per 50 Guests

*Choice of Two Preparations:*

- Rigatoni Bolognese
- Potato Gnocchi, Bottarga, Chive Cream Sauce
- Lemon and Basil Risotto, Parmesan
- Wild Mushroom Agnolotti
- Butternut Squash Ravioli
- Pear and Mascarpone Ravioli
- Served with Mini Baguettes

**\$45 per person**

**RACLETTE STATION**

Station Attendant Required \$250,  
1 Per 50 Guests

- Raclette Cheese Melted to Order
- Fingerling Potatoes
- Sliced Salami
- Crostini
- Prosciutto Wrapped Asparagus
- Green Apple Slices
- Pickled Pearl Onions
- Cornichons

**\$40 per person**

**LA TAQUERIA**

- Chicken Tinga Taco, Pico de Gallo, Guacamole
- Carne Asada Taco, Tomatillo Salsa Verde, Watermelon Radish
- Mushroom, Tofu and Poblano Taco, Cashew Queso Vegan Cheese
- Pork Carnitas Taco, Pickled Onion, Cilantro, Lime Slices
- Grilled Street Corn, Cotija Cheese, Lime Crema

**\$40 per person**



MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



# DINNER TIME



MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT

PLATED DINNER

BUFFET DINNER

LATE NIGHT



## PLATED DINNER

### ENTRÉE

*Priced Per Person*

*Choice of Entrée at Time of Seating Available  
at an Additional \$30 Per Person*

*Limit of Two Entrée Selections*

*Pre-selected Choice of Two Entrées Plus  
Silent Vegetarian – Higher Price Prevails,  
Guarantee Required*

Three-Course Chicken

\$140

Three-Course Fish

\$140

Three-Course Beef

\$155

Three-Course Lamb

\$155

Three-Course Vegetarian

\$130

*Four Course Menu, Additional \$20 Per Person*



**PLATED DINNER****BUFFET DINNER****LATE NIGHT****PLATED DINNER****STARTERS**

Vichyssoise, Vadouvan, Chives

New England Lobster Bisque,  
Crème Fraîche, Tarragon

Little Gem Caesar, Garlic Croutons,  
Parmesan, Lemon-Anchovy Dressing

Iceberg Wedge, Bacon Lardons,  
Heirloom Baby Tomato, Local Blue  
Cheese, Crispy Shallots, Pickled Red  
Onion, Herb Buttermilk Ranch

Field Greens, Goat Cheese, Shaved  
Apple, Radish, Avocado Crema,  
Citrus Vinaigrette

Arugula, Frissee, Roasted Red Beets,  
Goat Cheese Mousseline, Pistachios,  
Citrus Wheel, White Balsamic

Heirloom Tomatoes, Local Burrata,  
Sourdough Crostini, Basil, Balsamic  
Crema, EVOO

Kale, Radicchio, Watermelon Radish,  
Butternut Squash, Pepita Seeds, Apple,  
Lemon Vinaigrette

Frisée, Arugula, Parmesan, Asparagus,  
White Balsamic

Arugula, Endive, Blue Cheese, Radish,  
Walnut Vinaigrette

Ahi Tuna Tartare, Soy and Yuzu Caviar,  
Avocado, Cilantro, Chili, Micro Shiso,  
Wonton Chips

Maine Crab Cake, Apple and Celery  
Slaw, Old Bay Aioli

Seared Scallops, Truffle-Parsnip Puree,  
Braised Endive, Bordelaise Sauce

Pear and Mascarpone Ravioli,  
Cacio e Pepe

Corn Ravioli, Wild Mushroom Fricassee,  
Crispy Shallots, Black Truffle Sauce

Pumpkin Ravioli, Butternut Squash  
Mousseline, Roasted Chestnuts,  
Sage-Brown Butter Crema

Jumbo Short Rib Ravioli, Roasted  
Heirloom Tomatoes, Crispy Shallots,  
Madeira

Served with Artisan Breads and Butter

**ENTRÉES****CHICKEN**

Roasted Chicken Breast, Farro Herb  
Risotto, Roasted Heirloom Tomatoes,  
Asparagus, Pan Jus

Seared Chicken Breast, Parsnip Purée,  
Roasted Baby Squash, Roasted Baby  
Beets, Peppercorn Sauce

Grilled Chicken Breast, Chestnut and  
Sunchoke Purée, Caulilini Cauliflower,  
Broccoli Rabe, Porcini and Whole Grain  
Mustard Sauce

Herb Roasted Chicken Breast,  
Truffle Potato Mousseline,  
Asparagus, Mushroom Fricassee,  
Lemon Thyme Sauce

**FISH**

Crispy Skin Chilean Sea Bass, Basil  
Fennel Puree, Tomato Confit, Roasted  
Fingerling Potatoes, Saffron Scented  
Hollandaise Sauce

Miso Glazed Sea Bass, Scented Jasmine  
Rice, Pickled Radish, Bok Choy,  
Ginger Vinaigrette

Grilled Salmon, Potato-Beet Mousseline,  
Asparagus, Heirloom Carrots,  
Choron Sauce

Roasted Halibut, Lemon Basil Risotto,  
Petite Basil, Heirloom Tomato,  
Hollandaise

Pan Seared Scallops, Orange Polenta,  
Confit Carrot, Hollandaise, Asparagus

Grilled Branzino, Herb Israeli Couscous,  
Celery Purée, Mediterranean Tomato  
Stew with Olives and Capers, Shaved  
Hearts of Palm

**BEEF**

Filet Mignon, Potato Gratin, Ginger  
and Carrot Purée, Wild Mushrooms,  
Barolo Jus

Filet Mignon, Spinach and Pea Purée,  
White Asparagus, Fingerling Potatoes,  
Béarnaise

Filet Mignon, Potato Mousseline,  
King Oyster Mushroom, Confit Carrots,  
Basil-Truffle Pesto



## PLATED DINNER

## BUFFET DINNER

## LATE NIGHT

**BEEF**

Braised Short Rib, Truffle Mashed Potatoes, Green Beans, Caramelized Cippolini Onions, Roasted Baby Heirloom Tomatoes

NY Strip Steak 8oz, Sunchoke Mousseline, Broccoli Rabe, Turnips, Sauce Au Poivre

**LAMB**

Herb Crusted Lamb Rack, Fennel Puree, Truffle Potato Croquettes, Asparagus

Roasted Lamb Loin, Garlic Mashed Potatoes, Wild Mushrooms, Haricot Vert, Rosemary Jus

Grilled Lamb Noisette, Parsnip Puree, Caramelized Brussel Sprouts, Roasted Carrots, Wild Berry Sauce

**VEGETARIAN**

Black Bean Cake with Eggplant Caponata, Vegan Ricotta, Scented Jasmine Rice, Mango Salsa

Grilled Portobello Mushroom, Red Quinoa, Tofu, Ginger-Carrot Mousseline, Pea Tendril Salad

Roasted Cauliflower Steak, Chickpea Coconut Curry Tikka Masala

Cauliflower Steak Piccata, Jasmine Rice, Capers, Wild Mushrooms

**DESSERT**

Bittersweet Chocolate Terrine, Blackberry and Coconut Streusel

Toasted Almond Flourless Cake, Seasonal Fruit

Deconstructed S'mores Tart, Toasted Marshmallows

Crème Caramel, Seasonal Fruit, Caramelized Puff Pastry

Nutella Pot de Crème, Chantilly Cream

Blueberry Crumble, White Chocolate, Lemon Crème Fraîche

Lemon Meringue Tart

Heirloom Apple Tarte Crumble, Vanilla Whipped Cream

Seasonal Fruit Tarts, Vanilla Custard

Bittersweet Chocolate Layer Cake, Orange Confit

Served with Umbria Coffee and Tealeaves Teas

**INTERMEZZO COURSE**

Lemon Sorbet

Grapefruit Sorbet

Raspberry Sorbet

**\$8 per person**

**PETIT FOURS**

Seasonal French Macarons

Chocolate Dipped Strawberries

Chocolate Truffles

Miniature Honey Madeleines

**\$15 per person**





**BUFFET DINNER**

Station Attendants Required \$250,  
1 Per 50 Guests

Based on 120 Minutes of Service  
Additional \$20 Per Person for Fewer  
than 25 Guests

**FOUR SEASONS STEAKHOUSE**

Lobster Bisque, Chive Crème Fraîche  
Iceberg Wedge, Crispy Shallots,  
Bacon Lardons, Great Hill Blue  
Cheese Dressing  
Little Gem Caesar, Garlic Croutons,  
Parmesan, Lemon-Anchovy Dressing  
Jumbo Shrimp Cocktail with Meyer  
Lemon Aioli, Cocktail Sauce  
Grilled Flat Iron Steak, Peppercorn Jus  
Grilled Rib Eye, Béarnaise Sauce  
Slow-Roasted Bone-In Chicken Breast,  
Thyme Pan Sauce  
Truffle Gnocchi  
Taleggio Creamed Spinach  
Whipped Potatoes  
Parmesan Classic Frites  
Roasted Wild Mushrooms  
Vermont Cheddar Mac & Cheese  
Four Seasons Rolls with Truffle Butter  
  
Bittersweet Chocolate Layer Cake,  
Orange Confit  
Madagascar Vanilla Crème Brûlée  
Umbria Coffee and  
Tealeaves Teas

**\$200 per person**

**THE NORTH END**

Panzanella Salad  
Citrus-Rosemary Olives  
Charcuterie Bouquets  
Caprese Salad, Aged Balsamic  
Marinated Peppers  
Grilled Vegetable Antipasti, Pistou  
Garlic Rubbed Grilled Sourdough  
  
Rigatoni Bolognese  
Potato Gnocchi, Provencal Olive, Basil  
Lemon and Basil Risotto, Parmesan  
Wild Mushroom Ravioli  
Grilled Skirt Steak, Savory Herbs,  
Blood Orange Olive Oil  
Grilled Swordfish, Roasted Tomato,  
Lemon-Olive Sauce  
Classic Chicken Parmesan  
Classic Eggplant Parmesan  
Grilled Broccolini with Lemon  
Roasted Potatoes with Rosemary  
  
Classic Tiramisu  
Miniature Fruit Napoleons  
Umbria Coffee and  
Tealeaves Teas

**\$200 per person**

**PLATED DINNER****BUFFET DINNER****LATE NIGHT****NANTUCKET CLAMBAKE**

New England Clam Chowder  
Lobster Rolls  
Boston Bibb and Radicchio Salad,  
Great Hill Blue Cheese, Champagne  
Vinaigrette  
Potato Salad, Dijon, Herbs  
Jumbo Shrimp Cocktail, Meyer Lemon  
Aioli, Cocktail Sauce

*From Cast Iron Kettles:*

Local Lobster, Red Bliss Potatoes,  
Steamer Clams, Corn on the Cob,  
Linguica, Old Bay Beer Broth

*From The Grill:*

Black Pepper Crusted Sirloin, Whole  
Roasted Chicken, Simply Grilled  
Halibut, Grilled Seasonal Vegetables,  
Vermont Cheddar Mac & Cheese,  
Crunchy Spicy Coleslaw

Maine Blueberry and Lemon Tarts  
Miniature Boston Cream Pies  
Umbria Coffee and  
Tealeaves Teas

**\$210 per person**





## DESSERT STATIONS

### FRENCH PASTRY TABLE

- Fruit Tartes
- Profiteroles
- French Macarons
- Madeleines
- Chocolate Truffles
- Almond Cake

\$40 per person

### CANNOLI STATION

Filled to order

Station Attendants Required \$250,  
1 Per 50 Guests

- Classic and Chocolate Dipped Shells
- Fillings: Classic Ricotta or Chocolate
- Toppings: Chocolate Chips,  
White Chocolate Shavings,  
Almonds, Pistachios, Coconut

\$40 per person

### BUILD YOUR OWN DESSERT BUFFET

Choice of six selections

- Boston Cream Pies
- Seasonal Whoopie Pies
- Seasonal Cupcakes
- Four Seasons Oreos
- Chocolate Chip Cookies
- Chocolate Mousse
- Vanilla Panna Cotta
- Blondies & Brownies
- Crème Brulée
- Seasonal Fruit Tarte
- Donuts
- Lemon Bars
- Cheesecake
- Profiteroles
- Strawberry Shortcake
- Apple Tarte
- Churros

\$45 per person

### PASSED MINATURE DESSERTS

Priced Per Piece, \$8 Each

- Sorbet Cones
- Ice Cream Cones
- Chocolate Chip Ice Cream Sandwiches
- Frozen Hot Chocolate
- Cake Pops, Chocolate or Vanilla
- Chocolate Chip Cookies & Milk
- Seasonal Whoopie Pies
- Four Seasons Oreos
- Milkshakes
- Chocolate Covered Strawberries





## LATE NIGHT

### HANGOVER PREVENTION

- Cheeseburger Sliders, Thousand Island
- Shredded Braised Short Rib Slider, French Onion Aioli, Gruyère
- Nashville Chicken Slider, Coleslaw, Pickles
- Buffalo Chicken Meatballs
- Miniature Grilled Cheeses
- Coconut Waters
- Vitamin Waters

\$45 per person

### LA PIZZERIA

*Choice of Four Selections*

- Classic Margherita
- Pepperoni with Calabrian Chiles
- White Pizza, Fontina, Wild Mushrooms, Lemon Gremolata
- Buffalo Chicken, Scallions, Blue Cheese or Ranch Drizzle
- Artichoke, Tomato, Spinach
- Goat Cheese, Fig, Prosciutto, Arugula, Balsamic
- Mushroom, Bacon, Shaved Asparagus, Ricotta Salata

\$40 per person

### LE POUTINERY

- Fresh Cut French Fries
- Classic Poutine, Parmesan Cheese, Duck Confit, Herbs, Gravy
- Buffalo Style Poutine, Buffalo Chicken, Blue Cheese Crumbles, Ranch Dressing
- French Fries, Malt Vinegar Aioli, Spicy Sriracha Ketchup

\$40 per person

### MIDNIGHT IN CHINATOWN

- Served from Steamer Baskets:
- Assorted Dumplings Including Shrimp and Chive, Pork and Leek, Cabbage and Shiitake
- Ginger-Scallion Soy Sauce, Chile Crisp Vegetable Lo Mein
- in Take Out Boxes

\$40 per person





# BEVERAGES ›







**BAR**

Bartenders Required \$250,  
1 Per 50 Guests

**CLASSIC BAR**

- Bombay Sapphire Gin
- Tito's Vodka
- Bacardi Rum
- Dewar's White Blended Whiskey
- El Jimador Tequila
- Jim Beam Bourbon

\$17 per drink

**BOSTON BULLY BOY BAR**

- Bully Boy Distillers Estate Gin
- Bully Boy Distillers Vodka
- Bully Boy Distillers American Whiskey
- Bully Boy Distillers Boston Rum
- Bully Boy Distillers Amaro

\$16 per drink

**PREMIUM BAR**

- Grey Goose Vodka
- Bombay Sapphire Gin
- Crown Royal Canadian Whiskey
- Johnnie Walker Black Label
- Patron Silver Tequila
- Maker's Mark Bourbon
- Jameson Irish Whiskey
- Courvoisier VSOP Cognac

Bulleit Rye  
Ron Zacapa 23  
\$19 per drink

**PREMIUM CORDIALS**

- Amaretto di Saronno
- Frangelico
- Baileys Irish Cream
- Grand Marnier
- Kahlúa
- Sambuca
- Fernet-Branca

\$20 per drink

**PACKAGE BAR**

Flat Rate Classic Bar  
First Hour \$36  
Each Additional Hour \$19

**Flat Rate Premium Bar**

First Hour \$40  
Each Additional Hour \$21

**Beer & Wine Flat Rate Bar**

First Hour \$24  
Each Additional Hour \$14

*All Catered Bars Also Include:*

Imported & Domestic Beers  
\$12

Martinis, Cosmopolitans  
and Manhattans  
\$25

Assorted Mineral Waters  
\$10

Assorted Soft Drinks  
\$10

**SOMMELIER'S SELECTION  
OF SPARKLING, WHITE  
AND RED WINES AVAILABLE  
UPON REQUEST**





### GENERAL INFORMATION

#### *Local Taxes*

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

#### *Menus*

We welcome the opportunity to create custom menus in addition to our printed suggestions.

#### *Labor*

A \$250 charge is applicable for groups of 10 or less people for all meal periods.

For events requiring a bartender or station attendant, a service charge of \$150 per service person is required, which goes directly to the employee. In addition, a \$100 per service person is charged as an administrative fee, retained by the hotel. For events requiring a chef attendant, \$350 per chef is charged as an administrative fee, retained by the hotel.

For every 50 guests, 1 bartender, station attendant, or chef attendant is required.

#### *Four Seasons Alternative Cuisine*

We are happy to tailor menu selections to accommodate a variety of allergies or preferences; vegetarian, vegan, gluten-free, keto, dairy-free, etc.

#### *Consumer Advisory*

All items are cooked to order and some may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

#### *Kosher Events*

Please inquire about room rental fees for kosher events. Four Seasons uses Catering by Andrew for kosher catering.

#### *Specialty Services*

Your catering or conference professional can assist with upgraded linens, chairs, specialty lighting, design, florals, place cards, favors, entertainment and other special details.

#### *Audio Visual*

ENCORE is our exclusive on-site event technology partner that can assist with audio visual aids and equipment. Should you wish to bring in your own technology provider, an additional access fee will apply.

#### *Parking*

A hotel charge of \$45 per car is available for all private events with hosted valet parking. Overnight valet at the hotel is \$65 per car.

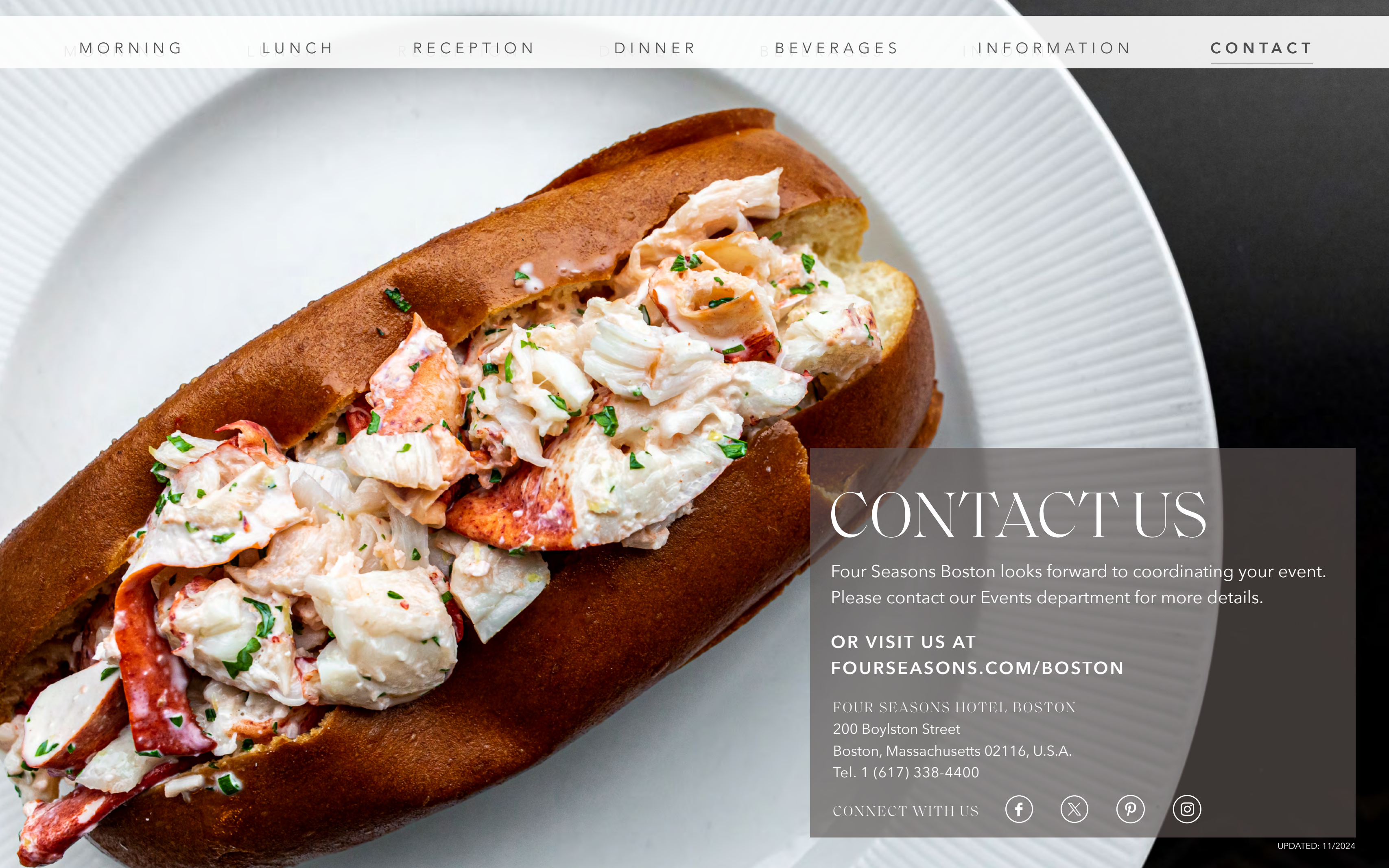
#### *Coat Check*

The hotel charges \$150 for every 50 guests for our coat check. Guaranteed guest numbers will be used to determine the charge for hosted coat check. Minimum of \$150 will be charged for groups under 50 guests.

#### *Signs*

The hotel does not permit the placement of any signs or banners in our lobby or public areas, unless otherwise approved.





# CONTACT US

Four Seasons Boston looks forward to coordinating your event. Please contact our Events department for more details.

**OR VISIT US AT  
FOURSEASONS.COM/BOSTON**

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CONNECT WITH US

