









BREAKFAST SELECTIONS

Our breakfast menus are served buffet style with high quality plastic serviceware. China service or Eco-friendly disposable products are available upon request for a nominal charge.

All Breakfast Buffets include: Freshly Brewed Coffee (Regular and Decaffeinated), Hot Tea, and Assorted Bottled Juices

THE CONTINENTAL

Fresh Assorted Danish, Muffins, and Tea Breads. Served with Butter.

\$9.00

THE EARLY RISER

\$11.00

Fresh Assorted Bagels, Croissants, and Muffins. Served with Butter, Cream Cheese, and Jellies.

THE SUNRISE START

\$13.00

Fresh Assorted Bagels, Muffins, Croissants, and Seasonal Sliced Fruit Display. Served with Butter, Cream Cheese, and Jellies.

THE SMART START

\$15.00

Fresh Assorted Bagels and Scones, Yogurt with Granola, and Seasonal Sliced Fruit Display. Served with Butter, Cream Cheese, and Jellies.

THE EARLY MORNING

\$19.00

Scrambled Eggs, Home Fries, Bacon, and Sausage Served with a Seasonal Sliced Fruit Display and Assorted Breakfast Pastries.



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.



LUNCH SELECTIONS

All Luncheons include a choice of a Garden or Caesar Salad, Chef's Choice Starch, Seasonal steamed Vegetables, Fresh Baked Rolls and Butter, choice of Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, and Water. China or Eco-friendly disposable service is also available for a nominal charge.

LUNCHEON MENUS

LEMON FENNEL CHICKEN BREAST Pan Seared Chicken Breast Topped with a Lemon Fennel Sauce	\$31.00
STUFFED PORTOBELLO MUSHROOM (vegetarian) Portobello Mushroom Stuffed with Grilled Vegetables, Ricotta Cheese, and Balsamic Vinaigrette	\$31.00
LASAGNA Your choice of Cheese, Beef or Vegetable Lasagna	\$31.00
STUFFED CHICKEN BREAST Chicken Breast Stuffed with Spinach, Pancetta, and Feta Cheese	\$31.00
ROAST PORK LOIN Roasted Pork Loin Glazed with a Dark Beer Molasses	\$34.00
SOUTHWESTERN SALMON Seared Salmon Topped with Citrus Dill Chipotle Cucumber Salsa	\$34.00



GRILLED MAHI MAHI

Marketed Price

Grilled Mahi Mahi topped with Pineapple and Buerre Blanc

Add our Soup du Jour to any Lunch—\$6.00

DESSERT SELECTIONS

Carrot Cake Pecan Pie Old-Fashioned Chocolate Cake Pumpkin Pie Raspberry Cheesecake Chocolate Mousse New York Cheesecake **Chocolate Dipped Strawberries** Strawberry Cheesecake Italian Tiramisu Lemon Tart

Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.





BUFFET MENUS

These menus are presented buffet style. Our catering department provides high quality plastic serviceware as a standard for all of our events. China or Eco-friendly disposable service is also available for a nominal charge.

SOUP, SALAD, AND SANDWICH

\$28.00

Includes Garden Salad, Soup of the Day, Grilled Vegetable Platter, Seasonal Fresh Fruit Tray, Assorted Sandwiches, Condiments, Pickles, Canned Soda and Bottled Water

LITTLE ITALY \$29.00

Traditional Caesar Salad, Sliced Italian Bread and Butter, Baked Penne Pasta, Chicken Parmesan, Freshly Grated Parmesan Cheese, Biscotti, Assorted Mini Cannoli, Canned Soda and Bottled Water

MEDITERRANEAN ANTIPASTO BUFFET

\$29.00

Grilled Tandoori Tofu, Curried Grilled Chicken Breast, Isralei Couscous Salad, Hummus and Tabbouleh, Roasted Red and Green Peppers, Artichokes, and Asparagus, Selection of Marinated Olives, Crumbled Feta Cheese, Diced Tomatoes and Cucumbers, White and Wheat Pita Wedges, Stuffed Grape Leaves, Assorted Cookies and Brownies, Canned Soda and Bottled Water

FAJITA TIME \$29.00

Tortilla Salad, Spicy Rice, Black Beans and Tofu, Warm Flour Tortilla, Grilled Chicken and Beef with Peppers and Onions, Tomatoes, Lettuce, Cheese, Sour Cream, Tortilla Chips, Pico de Gallo, Canned Soda and Bottled Water

BASIC DELI \$21.00

Assorted Pre-made Sandwich Tray (Includes 2 selections from the following: Turkey, Ham, Roast Beef, Chicken Salad, Tuna or Seafood Salad). Served with Condiments, Miss Vickie's® Chips, Cookies and Bar Desserts, Canned Soda and Bottled Water

CLASSIC SANDWICH COLLECTION

\$25.00

An assortment of Our Classic, Pre-made Sandwiches, Served Buffet-style Includes: Turkey Breast Caesar Wrap, Roast Beef with Cheddar on a Croissant, West Coast Roller (Shredded Carrots, Diced Cucumbers and Tomatoes, Micro Greens, Harvarti Cheese and Guacamole on Lavash - vegetarian), Albacore Tuna with Sun-dried Tomato Spread on a Crusty Multi-Grain Roll. Served with Garden Salad, Grilled Vegetable Platter, Miss Vickie's® Potato Chips, Dessert Bars and Freshly Baked Cookies, Canned Soda and Bottled Water.

ALL-AMERICAN BARBECUE BUFFET

\$26.00

Freshly Baked Corn Muffins and Butter, Potato Salad, Coleslaw, Baked Beans, Corn on the Cob, Watermelon and Cookies, and Beverage Station of Water, Iced Tea, and Lemonade

The ALL-AMERICAN BARBECUE includes:

Hamburgers, Veggie Burgers, Hot Dogs, Buns, Marinated Chicken Breast, Condiments, Lettuce, Tomatoes, Cheese

Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.





SALAD LUNCHEONS

All Salads are served with Freshly Baked Rolls and Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, and Water. Includes a Lemon Tart with Fresh Berries for dessert. Our catering department provides high quality plastic as a standard for all events. China and Eco-friendly disposables are available upon request for a nominal charge. 5 Guest Minimum per Menu Selection.

CLASSIC CHICKEN CAESAR

\$21.00

Romaine Lettuce with Caesar Dressing, Topped with Grilled Chicken Breast, Shaved Asiago Cheese, and Home-made Croutons

PESTO GRILLED CHICKEN

\$21.00

Romaine Lettuce, with White Balsamic Vinaigrette, Pesto Grilled Chicken Breast, Tomatoes, Fresh Mozzarella Cherries, and Julienned Red Onions

GRILLED SALMON SALAD

\$22.00

Grilled Salmon Served Over Romaine and Spring Greens with Raspberry Vinaigrette, Cucumbers, Honey Roasted Pecans, and Crumbled Feta Cheese

TRADITIONAL COBB SALAD

\$25.00

Chopped Fresh Salad Greens Artfully Crowned with Bacon, Avocado, Chicken, Tomatoes, and Hard-Cooked Eggs, Served with a Creamy Dill Dressing



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.



BOXED LUNCHES

Served with high-quality plastic serviceware. 5 Guest Minimum per Menu Selection.

THE CLASSIC BISTRO LUNCH

\$21.00

Select one of our pre-made sandwiches:

TURKEY BREAST CAESAR WRAP

ROAST BEEF WITH CHEDDAR ON A CROISSANT

WEST COAST ROLLER (vegetarian) - Shredded Carrots, Diced Cucumbers and Tomatoes, with Micro-greens, Havarti Cheese and Guacamole on Lavash.

ALBACORE TUNA WITH SUN-DRIED TOMATO SPREAD ON A CRUSTY MULTI-GRAIN ROLL

Includes:

Veggie Sticks and Dip Seasonal Fresh Whole Fruit Miss Vickies® Potato Chips Fresh Baked Cookies Canned Soda and Bottled Water

THE DESIGNER BISTRO LUNCH

\$25.00

Select one of our pre-made sandwiches:

CRUSTY FRENCH BAGUETTE WITH TURKEY PASTRAMI AND AGED PROVOLONE

PORTOBELLO FOCCACCIA WITH WILTED SPINACH AND ROASTED RED PEPPER SAUCE (vegetarian)

GRILLED CHICKEN WITH CRISP ARUGULA AND CARMELIZED ONIONS

SHAVED ROAST BEEF ON A SOURDOUGH MUFFALETTA WITH SPICY OLIVE SPREAD AND MOZZARELLA CHEESE

OVER ROASTED TURKEY SUB WITH APPLE CHUTNEY, SHAVED CUCUMBERS AND PEPPERY WATERCRESS



Veggie Sticks and Dip Seasonal Fresh Whole Fruit Miss Vickies® Potato Chips Fresh Baked Cookies Canned Soda and Bottled Water



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.



BEVERAGE SELECTIONS

Priced Per Serving

BREWED REGULAR AND DECAFFEINATED COFFEE AND HOT TEA	\$2.75
PEETS® PREMIUM COFFEE AND HOT TEA	\$3.75
HOT CHOCOLATE	\$2.75
HOT APPLE CIDER (Seasonal)	\$2.75
CANNED SODA (Pepsi® Products)	\$2.75
BOTTLED JUICES	\$2.75
MILK	\$2.75
GATORADE	\$3.50
BOTTLED WATER	\$2.75
SPARKLING WATER	\$2.75
LEMONADE/ICED TEA	\$2.75
POLAND SPRING WATER STATION	
3 GALLON - Serves 20	\$24.00
5 GALLON - Serves 35+	\$36.00



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.



DINNER SELECTIONS

Both plated and buffet dinners include Freshly Baked Rolls and Butter, Choice of Salad, Choice of Dessert, and beverage station of Water, Coffee (Regular and Decaffeinated) and Hot Tea. An additional charge of \$2.00 per person will be applied to split entrée orders.

DINNER SALAD SELECTIONS

GARDEN SALAD

Romaine Lettuce with Cucumbers, Tomatoes, Carrots, Onions, and Olives Served with a Vinaigrette Dressing

CAESAR SALAD

Romaine Lettuce with Caesar Dressing, Shaved Asiago Cheese, and Home-made Croutons

GREEK SALAD

Feta Cheese, Olives, Tomatoes, and Red Onion over Romaine Lettuce, Served with House Greek Dressing

MIXED GREENS

Served with Goat Cheese, Cranberries, Walnuts, and Vinaigrette Dressing



DESSERT SELECTIONS

Carrot Cake
Old-Fashioned Chocolate Cake
Raspberry Cheesecake
New York Cheesecake
Strawberry Cheesecake
Lemon Tart

Pecan Pie
Pumpkin Pie
Chocolate Mousse
Chocolate Dipped Strawberries
Italian Tiramisu

Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.



PLATED DINNER MENUS

MARINATED STATLER CHICKEN BREAST

\$39.00

Statler Chicken Breast, Marinated with Basil, Lemon, Garlic, Fresh Artichoke Hearts, Red Peppers, and Portobello Mushrooms. Served with a Risotto Cake and Over Roasted Green Beans

STUFFER STATLER CHICKEN BREAST

\$39.00

Chicken Breast Stuffed with Wild Mushrooms, Spinach, and Feta Cheese, Topped with a Roasted Pepper Cream Sauce. Served with Garlic Mashed Potatoes and Broccolini

GRILLED ATLANTIC SALMON

\$41.00

Atlantic Salmon with a Tomato Fennel Sauce. Served with Lemon Herbed Rice and Chef's Vegetable Medley

FILET MIGNON

\$49.00

Pan Seared Filet Mignon with Five-Mushroom and Merlot Reduction, Grilled Tomato, Asparagus, and Oven Roasted Fingerling Potatoes

LEMON SESAME SEED CRUSTED COD

\$44.00

Baked Cod Crusted in Lemon and Sesame Seed, Topped with a Grilled Pineapple Buerre Blanc Sauce. Served with Rice Pilaf and Grilled Asparagus

SIRLOIN CLUB STEAKS

\$44.00

Roasted Sirloin with a Tri-Peppercorn Sauce. Served with Garlic Mashed Potatoes and Grilled Stuffed Tomato

ROASTED PORTOBELLO MUSHROOM STACK (vegetarian)

\$37.00

Roasted Portobello Mushroom Layered with Barley Pilaf, Pecorino Cheese, Roasted Eggplant, and Arribiatta Sauce

PUMPKIN RAVIOLI (vegan)

\$39.00

Pumpkin-filled Ravioli Served with Sauteed Chard and Tossed with Almonds, Raisins, and Parsley-infused Extra-Virgin Olive Oil

GNOCCHI (vegetarian)

\$39.00

Served with Pesto Cream, Olive Oil Poached Tomatoes, Grilled Zucchini, and Shiitake Mushrooms

Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.





EXECUTIVE CHILLED DINNER BUFFETS

All menus served with Freshly Baked Rolls and Butter, choice of Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, and Water. 10 Guest Minimum.

GRILLED CITRUS MARINATED CHICKEN

\$25.00

Served with a Spring Salad of Couscous, Baby Zucchini, Chives, Cherry Tomatoes, and Fresh Basil in a Ginger Vinaigrette and a Platter of Roasted Mediterranean Vegetables with White Bean and Lemon Scented Gremolata

GRILLED GINGER MARINATED SALMON

\$27.00

Served with a Lo Mein and Broccoli Salad with Hoisin Dressing and an Asian Cabbage Slaw with Mint, Basil, Cilantro, and Red Peppers

POACHED PROVENCAL SHRIMP SKEWERS

\$27.00

Served with a Lentil and Chevre Salad with Walnuts, Shallot and Sherry Vinegar, and a Summer Asparagus and Spinach Salad with Tiny Tomatoes, Shaved Radishes, and a Champagne Vinaigrette

GRILLED TUSCAN FLANK STEAK

\$29.00

Served Over Crispy Romaine with Lemon and Olive Oil, with Citrus Marinated Green Beans, and a Spring Orzo, Roasted Red Pepper, and Cannellini Bean Salad



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.



SPECIALTY BREAKS

Our catering department provides high quality plastic as a standard for all of our events. China, and eco-friendly disposables are available upon request for a nominal charge. 12 Guest Minimum.

GRANDMA'S COOKIE JAR

\$8.00

Fresh Baked Assorted Cookies, Brownies and Bars, Choice of Canned Soda and Bottled Water or Milk (Whole, Skim and Chocolate)

SMART SNACK

\$9.00

Whole Fruit, Smartfood® Popcorn, Granola Bars, Assorted Canned Soda, Bottled Juice, and Water

SOUTH OF THE BORDER

\$14.00

Tortilla Chips, Tomato Cream Cheese Dip, House-Made Guacamole and Fire Roasted Tomato Salsa, Iced Tea and Lemonade

HEALTH NUT

\$16.00

Homemade Trail Mix, Mixed Nuts, Fresh Sliced Fruit, Assorted Granola Bars, Iced Tea and Lemonade

THE FALCON

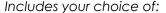
\$17.00

Domestic Cheese Board with Assorted Crackers, Mixed Nuts, Vegetable Crudite with Roasted Red Pepper Dill Dip, Iced Tea and Lemonade

THE ICE CREAM SHOP (20 Guest Minimum)

\$14.00

Traditional "make-your-own" Ice Cream Sundaes, Bottled Water and Canned Soda.



2 Ice Creams: Vanilla, Chocolate, Strawberry

2 Sauces: Hot Fudge, Caramel, Strawberry

3 Toppings: Chocolate Sprinkles, Rainbow Sprinkles, M&M® Candies,

Chocolate Chips, Shredded Coconut

Maraschino Cherries, Whipped Cream



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.



HORS D'OEUVRES

All hors d'oeuvres trays, platters and displays serve 25 people. Trays can be passed or set up as stationary displays, depending on the style of your event. Staff for butlered trays is available at a nominal charge.

COLD HORS D'OEUVRES

SCALLOP SALSA WITH TORTILLA CHIPS	\$125.00
POACHED SHRIMP ON ICE WITH HORSERADISH COCKTAIL SAUC	E \$125.00
FOCACCIA BRUSCHETTA With Eggplant Puree and Sundried Tomato Pesto	\$65.00
MEDITERRANEAN TOMATO TORTILLA WRAP Fresh Spinach, Artichokes, Cucumbers, Kalamata Olives, Tomatoes, Swiss Cheese and Sundried Tomato Pesto, wrapped in a Tomato Tortilla	\$65.00
CALIFORNIA ROLLS Served with Wasabi and Ginger	\$100.00
TUNA TARTAR ON A WONTON CRISP Served Rare with Wasabi Horseradish	Market Price
ASPARAGUS, PROSCIUTTO AND MARSCAPONE CHEESE CREPES	\$65.00
CELINGINI MOZZARELLA AND BABY TOMATO SKEWER	\$125.00

\$100.00



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.

GRILLED VEGETABLES ON FOCACCIA CRISPS



HOT HORS D'OEUVRES

ASIAN BEEF SATAY WITH SPICY THAI SAUCE	\$125.00
BACON WRAPPED SCALLOPS	\$125.00
VEGETABLE SPRING ROLLS WITH ORANGE SAUCE	\$80.00
MINI FILET MIGNON Served in a Tart Shell with Mushroom Ragout and Bearnaise Sauce	\$100.00
TRUFFLE RISOTTO BITES	\$60.00
BOURSIN STUFFED MUSHROOM CAPS	\$80.00
MINIATURE MARYLAND CRAB CAKES Served with Lemon Aioli	\$125.00
THAI CHICKEN ON A SUGAR CANE SKEWER Served with Sirachu Aioli	\$110.00
BUFFALO CHICKEN SPRING ROLLS Served with Bleu Cheese Dressing	\$100.00
COCONUT CHICKEN Served with Sweet Chili Sauce	\$110.00
CARAMELIZED ONION AND GOAT CHEESE TART	\$100.00



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.



DISPLAYS AND PLATTERS

ITALIAN ANTIPASTO DISPLAY

\$240.00

Genoa Salami, Prosciutto, Capicola, Sopresata, Pepperoni, Bocconcini Mozzarella, Provolone, Olives, Roasted Marinated Vegetables, Extra Virgin Olive Oil, Balsamic Vinegar, and Sliced Italian Bread

CRUDITE OF FRESH VEGETABLES WITH DIP

\$175.00

DOMESTIC CHEESE BOARD WITH SEASONAL FRUIT AND CRACKERS

\$200.00

MEDITERRANEAN TAPAS DISPLAY

\$220.00

Hummus, Baba Gannoush, Tabbouleh Salad, Mixed Marinated Olives, and Herbed Feta Cheese. Served with Pita Chips and Lavash Crackers

SUSHI STATION

Market Price

DESSERT STATION

\$175.00

Assorted Mini Pastries and Petit Fours

Add Chocolate Covered Strawberries

\$36.00/Dozen



Prices are per person unless otherwise noted. Massachusetts and Waltham City Meals Tax (7%) will be applied to all food and beverage charges. Pricing is subject to change and will be confirmed at time of booking.

