

# Hotel KENMORE SQUARE Commonwealth



## DAYTIME CATERING MENUS Spring-Summer 2015

### OUR CULINARY OFFERING

In the hotel that has reinterpreted classic style for a modern sensibility, meeting planning is second nature. Welcome to Hotel Commonwealth, where we surround you in urban-luxe grandeur and await the opportunity to be of service for your next meeting or corporate event. Our staff consistently receives accolades for being unobtrusively attentive, available yet nearly invisible. Function rooms are set perfectly and privately, feature the warm, refined design and advanced technology that make business pleasurable. Perhaps our best kept secret is our chef-created, restaurant style dining menus that draw inspiration from the iconic restaurants on property and make custom-curated meals and culinary breaks the highlight of your program. From incentive trips to seminars, board meetings to annual events, we've got you covered, confidently, at Hotel Commonwealth.

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**CONTINENTAL BREAKFAST**

– \$30 PER PERSON –

Additional selections may be added for a fee

**Greek Yogurt and Granola**  
**Seasonal Sliced Fruit**  
**Breakfast Breads**  
**Fresh Squeezed Orange and Grapefruit Juices**  
**Jim’s Organic Coffee, Decaffeinated Coffee, and a Selection of MEM Teas**

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**CLASSIC BREAKFAST**

– \$35 PER PERSON –

Additional selections may be added for a fee

**Greek Yogurt and Granola**  
**Seasonal Sliced Fruit**  
**Breakfast Breads**  
**Assorted Cereals and Milk**  
**Scrambled Eggs**  
**Home Fries**  
**Maple-cured Bacon and Sausage**  
**Fresh Squeezed Orange and Grapefruit Juices**  
**Jim’s Organic Coffee, Decaffeinated Coffee, and a Selection of MEM Teas**

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**BOSTONIAN BREAKFAST**

– \$42 PER PERSON –

Additional selections may be added for a fee

**Greek Yogurt Parfait**  
**Oatmeal with Fruit Compote**  
**Scrambled Eggs**  
**Home Fries**  
**Maple-cured Bacon and Sausage**  
**Blueberry Pancakes**  
**Breakfast Breads**  
**Bagels with Regular and Herb Cream Cheese**  
**Fresh Squeezed Orange and Grapefruit Juices**  
**Jim’s Organic Coffee, Decaffeinated Coffee, and a Selection of MEM Teas**

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A 10 PERSON MINIMUM APPLIES TO ALL MENU ITEMS UNLESS OTHERWISE NOTED

Menu prices are subject to a 15% service charge, 7% taxable administrative fee and 7% Massachusetts sales tax

A guaranteed guest count must be received by 12 noon EST, 3 business days prior to the event

**URBAN LUXE BREAKFAST**

– \$55 PER PERSON –

Additional selections may be added for a fee

**Greek Yogurt Parfait**

**Eggs Benedict**

**-Crab Cake Eggs Benedict**, ADDITIONAL 5.00 PER PERSON

**Vegetable Quiche**

**Potato Hash with Red Peppers and Onions**

**Maple-cured Bacon and Sausage**

**Banana French Toast with Vermont Maple Syrup**

**Smoked Salmon Platter**

**Desserts: Éclairs, Shortbread Cookies, Donuts, Cream Cheese Brownies**

**Fresh Squeezed Orange and Grapefruit Juices**

**Jim's Organic Coffee, Decaffeinated Coffee, and a Selection of MEM Teas**

**A LA CARTE ITEMS**

– ENHANCE YOUR BREAKFAST WITH THE FOLLOWING ITEMS –

**Assorted Breakfast Breads** \$8.00 PER PERSON

**Fresh Bagels with Regular and Herb Cream Cheeses** \$8.00 PER PERSON

**Seasonal Sliced Fruit** \$9.00 PER PERSON

**Oatmeal with fruit compote** \$6.00 PER PERSON

**Yogurt Parfait** \$8.00 PER PERSON

**Egg and Gruyere Sandwiches** choice of sausage, bacon, ham \$8.00 PER PERSON

**Seasonal Berries and Cream** \$9.00 PER PERSON

**Smoked Salmon Platter** bagels, capers, cream cheese, red onion, baby greens \$15.00 PER PERSON

**Greek Yogurt and Granola** \$6.00 PER PERSON

**Assorted Cereals and Milk** \$5.00 PER PERSON

**Scrambled Eggs** \$8.00 PER PERSON

**Home Fries** \$6.00 PER PERSON

**Maple-cured Bacon and Sausage** \$8.00 PER PERSON

**Greek Yogurt Parfait** \$8.00 PER PERSON

**Potato Hash** \$6.00 PER PERSON

**Blueberry Pancakes** \$8.00 PER PERSON

**Vegetable Quiche** \$9.00 PER PERSON

**Banana French Toast Vermont Maple Syrup** \$10.00 PER PERSON

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**THE SANDWICH BAR**

– SELECT TWO SOUPS OR SALADS, THREE ENTRÉES, AND TWO DESSERTS –

\$48 PER PERSON

Additional selections may be added for a fee

SOUPS AND SALADS

**Asparagus Salad**

goat cheese croquette, balsamic vinegar

**Mixed Green Salad**

radish, carrot, charred onion vinaigrette

**Greek Salad**

feta cheese, olive, cucumber, tomato, onion, caper

**German Potato Salad**

grain mustard, baby romaine, charred scallion

**Roasted Mushroom Soup**

mustard cracker

**Roasted Seasonal Vegetables**

feta cheese, balsamic vinaigrette

**Cobb Salad**

blue cheese, bacon

**Classic Caesar**

garlic crouton, parmesan

**Baby Spinach Salad**

candied pecan, egg, bacon, shallot vinaigrette

**Leek and Potato Soup**

brioche crouton, crème fraîche

**Vegetable Minestrone**

orecchiette pasta

SANDWICHES

**Flank Steak**

baby arugula, caramelized onion, gorgonzola

**Roast Beef**

pickled red onions, baby arugula, horseradish mayonnaise

**Classic Italian**

hot peppers, provolone, mortadella, salami, prosciutto

**Roasted Vegetable and Portobello Wrap**

red pepper, tomato, mozzarella

**Smoked Salmon BLT**

caper cream cheese, baby green, red onion

**Honey Chicken Brie**

watercress, garlic aioli

**Country Ham and Gruyere**

Dijon aioli, arugula

**Pulled Pork**

BBQ sauce, coleslaw

**Ethel Sewall's Lobster Roll**

-supplemental charge \$10 per person-

**Herbed Roasted Turkey**

bacon, cranberry compote, sweet onion mustard, spinach, white cheddar

DESSERTS

**Freshly Baked Cookies**

**Chocolate Fudge Brownies**

**Pecan Blondies**

**Salted Honey Bars**

**Cupcakes**

**Lemon Bars**

**Raspberry Streusel Bars**

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**LUNCH BUFFET**

– SELECT TWO SOUPS OR SALADS, THREE ENTRÉES, AND TWO DESSERTS–

\$55 PER PERSON

Additional selections may be added for a fee

SOUPS AND SALADS

**Asparagus Salad**

goat cheese croquette, balsamic vinegar

**Mixed Green Salad**

radish, carrot, charred onion vinaigrette

**Greek Salad**

feta cheese, olive, cucumber, tomato, onion, caper

**German Potato Salad**

grain mustard, baby romaine, charred scallion

**Roasted Mushroom Soup**

mustard cracker

**Roasted Seasonal Vegetables**

feta cheese, balsamic vinaigrette

**Cobb Salad**

blue cheese, bacon

**Classic Caesar**

garlic crouton, parmesan

**Baby Spinach Salad**

candied pecan, egg, bacon, shallot vinaigrette

**Leek and Potato Soup**

brioche crouton, crème fraîche

**Vegetable Minestrone**

orecchiette pasta

ENTRÉES

**Slow Roasted Arctic Char**

warm cous cous salad, lemon beurre blanc, parsley

**Oven Roasted Chicken Breast**

fingerling potatoes, snap peas

**Fontina and Asparagus Stuffed Chicken**

wild rice, spring vegetables

**Pan Seared New Bedford Scallops**

bacon lardons, wild mushroom, parsnip puree

**House Made Pasta**

shrimp, lemon, parsley

**Hand Cut Ricotta Gnocchi**

roasted cauliflower, wild mushroom, pecorino

**Braised Beef Shortrib**

polenta, baby carrots, crispy onions

**Spring Pea Risotto**

crispy shallots, parmesan

**Grilled Flatiron Steak**

broccoli rabe, potato puree, red wine, mushroom

DESSERTS

**Freshly Baked Cookies**

**Chocolate Fudge Brownies**

**Pecan Blondies**

**Salted Honey Bars**

**Cupcakes**

**Lemon Bars**

**Raspberry Streusel Bars**

A LA CARTE ITEMS

Additional \$6 per item per person

**Asparagus with Hollandaise**

**Glazed Baby Carrots**

**Sesame Snap Peas**

**Creamy Polenta**

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**PLATED LUNCH**

– SELECT ONE FIRST COURSE, TWO ENTRÉE CHOICES, AND ONE DESSERT –

\$58 PER PERSON

Additional selections may be added for a fee

FIRST COURSE

**Asparagus Salad**

goat cheese croquette, balsamic vinegar

**Mixed Green Salad**

radish, carrot, charred onion vinaigrette

**Beet Salad**

blue cheese, spiced walnut, arugula

**Baby Spinach Salad**

candied pecan, egg, bacon, shallot vinaigrette

**Romaine Salad**

Dijon vinaigrette, shaved pecorino

**Classic Caesar**

garlic crouton, parmesan

**Leek and Potato Soup**

brioche crouton, crème fraîche

**Roasted Mushroom Soup**

mustard cracker

ENTRÉES

**Slow Roasted Arctic Char**

warm cous cous salad, lemon beurre blanc, parsley

**Oven Roasted Chicken Breast**

fingerling potatoes, snap peas

**Fontina and Asparagus Stuffed Chicken**

wild rice, spring vegetables

**Pan Seared New Bedford Scallops**

bacon lardons, wild mushroom, parsnip puree

**Hand Cut Ricotta Gnocchi**

roasted cauliflower, wild mushroom, pecorino

**Braised Beef Shortrib**

polenta, baby carrots, crispy onions

**Spring Pea Risotto**

crispy shallots, parmesan

**Grilled Flatiron Steak**

broccoli rabe, potato puree, red wine, mushroom

DESSERTS

**Seasonal Sorbet**

house-churned

**Blueberry Lattice Tartlet**

basil ice cream, lavender honey

**Eastern Standard Butterscotch Bread Pudding**

praline ice cream, salted caramel

**Buttermilk Panna Cotta**

fresh berries, buttermilk biscuit

**Black Forest Trifle**

chocolate cake, bing cherry, chantilly

CHEESE COURSE

Optional

– \$10 PER PERSON –

**Composed Cheese Plate**

spiced nuts, house-made jam

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**BREAKS AND REFRESHMENTS**

– ENHANCE YOUR MEETING WITH THE FOLLOWING BREAKS –

Additional selections may be added for a fee

**COFFEE BREAK**

Chef's house-made donuts and biscotti  
Jim's organic Guatemalan coffee  
selection of MEM Teas  
\$10 PER PERSON

**COOKIE BREAK**

Chef's whim assorted house made cookies  
\$13 PER PERSON

**SWEET AND SALTY BREAK**

caramel popcorn  
potato chips  
toffee nut brittle  
Chex mix  
\$14 PER PERSON

**ARTISANAL CHEESE BOARD**

selection of three locally sourced cheeses  
house-made bread  
seasonal accompaniments  
\$15 PER PERSON

**HEALTH NUT BREAK**

fresh fruit smoothies  
make your own trail mix  
\$16 PER PERSON

**BOSTON TEA PARTY**

scones with house-made jams and chantilly  
assorted tea sandwiches, shortbread cookies, palmiers  
selection of MEM Teas  
\$16 PER PERSON

**VEGGIE BREAK**

vegetable crudités  
oil cured olives  
marinated artichoke hearts  
flatbread and hummus  
feta and baby green salad  
\$18 PER PERSON

**ASSORTED DIP BREAK**

hummus and whipped ricotta  
spinach and artichoke  
pico de gallo  
house-made French onion  
pita and tortilla chips  
Chef's selection of breads  
\$18 PER PERSON

**FRIENDLY FENWAY BREAK**

warm pretzels and mustard  
burger sliders  
mini hotdogs  
lobster sliders  
-supplemental charge \$8 per person-  
\$20 PER PERSON

**HOUSE-MADE SEAFOOD CHARCUTERIE**

smoked Atlantic salmon  
smoked trout  
arctic char lox  
served with house made pickles and  
seasonal accompaniments, crackers, and baguette  
\$18 PER PERSON

**CHEF'S CHARCUTERIE STATION**

four styles of house-made charcuterie and salumis  
assorted pickles, seasonal accompaniments,  
and fresh baked breads  
\$20 PER PERSON

**CHILLED LOCAL SEAFOOD RAWBAR:**

local oysters, crab claws, littleneck clams, jumbo cocktail prawns,  
seasonal ceviche, mignonette and cocktail sauce  
\$28 PER PERSON, 25 GUEST MINIMUM

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**HOSTED BAR**

– A BAR SET-UP FEE OF \$150 PER BAR APPLIES. ONE BAR AND BARTENDER PER 75 GUESTS –

**BASIC LIQUORS**

Absolut Vodka, Beefeater Gin, Brugal Rum, Milagro Blanco Tequila, William Weller Reserve Bourbon, Seagram's VO Canadian Whisky, Dewar's Scotch, Pierre Ferrand 1840 Cognac, Bols Triple Sec, Dolin Dry Vermouth, Martini and Rossi Sweet Vermouth

**\$12 per beverage**

**\$14 per martini**

**PREMIUM LIQUORS**

Ketel One Vodka, Grey Goose L'Orange, Tanqueray Gin, Brugal Rum, Sailor Jerry Spiced Rum, Milagro Blanco Tequila, Basil Hayden's Bourbon, Crown Royal Canadian Whisky, Dewar's Scotch, Glenlivet Single Malt Scotch, Hennessy Privilege VSOP Cognac, Bols Triple Sec, Dolin Dry Vermouth, Martini and Rossi Sweet Vermouth

**\$16 per beverage**

**\$18 per martini**

**CORDIALS**

Bailey's Irish Cream, BandB, Cointreau, Grand Marnier, and Sambuca

**\$14 per beverage**

**MOCKTAILS**

A designer drink for the kids, the abstainer, or the mom-to-be

**\$8 per beverage**

**ALTERNATIVE BEVERAGES**

Still or Sparkling Water

Coca-Cola, Diet Coke, Sprite, Ginger Ale

**\$6 each**

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**BAR PACKAGES**

– A BAR SET-UP FEE OF \$150 PER BAR APPLIES. ONE BAR AND BARTENDER PER 75 GUESTS –

Tablesides wine service may be added to your event on a per bottle consumption basis.

Please view our wine list (page 10) for selections

**BASIC BAR**

Basic brand liquor, house wines (white, red, sparkling), selection of beers, assorted sodas, bottled still and sparkling water

**\$24 per person, one hour**

**\$65 per person, up to 5 hours**

**PREMIUM BAR**

Premium brand liquor, house wines (white, red, sparkling), selection of beers, assorted sodas, bottled still and sparkling water

**\$28 per person, one hour**

**\$75 per person, up to 5 hours**

**BUBBLE BAR**

A dedicated bar of three varieties of hand crafted sparkling cocktails, personalized for your event and reflecting the season.

**\$18 per person, one hour**

**MARTINI BAR**

This iconic beverage is ideal for any sophisticated soiree. Premium brand liquor with classic accompaniments let you dress it up or down as you desire.

**\$32 per person, one hour**

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**BEER SELECTION**

– \$8 EACH –

**SAM ADAMS**

Focused on brewing a flavorful, high quality beer with a light-bodied taste and fewer calories, Sam Adams Light is a unique beer, not a lighter version of the Boston Lager. Sam Adams Light is the only light beer that uses no adjuncts and a traditional brewing process to ensure a balance of flavor and light-bodied taste. No other domestic light beer uses only the four classic ingredients of beer: pure water, lager yeast, Noble hops and barley malt.

**SANKATY LIGHT**

Named after the famous lighthouse that has stood on a bluff on the south eastern side of Nantucket Island since 1849, this light lager strikes a wonderful balance with a smooth and easy hop finish.

**NOTCH SESSION**

Brewed nearby in Ipswich, Notch Session Pils salutes the unfiltered lagers of the Czech Republic: crisp, herbal, and hoppy. It is clear, yellow-straw in color with a slight haze that signifies the unfiltered quality. Some earthy and floral notes find their way to the nose as well as the palate. A mild malt flavor that quickly turns to a slightly bitter dry finish is the defining feature of this beer. Lower ABV, great flavor.

**DOGFISH HEAD 60**

A session India Pale Ale, from Delaware, that is continuously hopped with more than 60 hop additions over a 60-minute boil. Lots of citrusy hop character with cedar, pine, and floral notes.

**BOULEVARD SMOKED STOUT**

Roasted English malts provide a deep, rich texture, Belgian yeast bestows plum like fruitiness and German hops add spicy aromas smooth dry smoky finish.

**BROOKLYN BROWN**

A blend of six malts, some of them roasted, give this beer its deep russet-brown color and complex malt flavor. Fruity, smooth, and rich with a caramel, chocolate, and coffee background. Generous late hopping brings forward a nice hop aroma to complete the picture. Brooklyn Brown Ale is full-flavored but retains a smoothness and easy drinkability that has made it one of the most popular dark beers in the Northeast.

**LEFFE BLOND**

Lefte Blond, from Leuven, Belgium, is the flagship of Leffe. The unique recipe is the fruit of centuries of experience in the art of brewing, which brings a broad palette of aromas into balance. It is elegant, smooth and fruity, and it has a spicy aftertaste with a hint of bitter orange.

**NEWBURYPORT PALE**

A well-balanced beer for smooth sailing. Refreshing, lightly carbonated and slightly citrus-y with a light toasted sweet malt finish. If you're looking for a drinkable, flavorful ale, rope up to the bollards and enjoy.

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**WINE SELECTION**

– PRICING PER 750ML BOTTLE –

**Sparkling Wine**

NV Prima Perla Prosecco (Valdobbiadene, Italy)	\$42
NV El Xamfra “Mercat” Brut Cava (Barcelona, Spain)	\$48
2008 Jean-Francois Merieau “Bulles” (Loire Valley, France)	\$58
NV Roederer Estate, Brut (Mendocino, CA)	\$65
NV Nino Franco “Faive” Rose, Brut Rose (Veneto, Italy)	\$70
NV Taittinger, Brut La Francaise (Champagne, France)	\$80
NV Veuve Clicquot, Brut “Yellow Label” (Champagne, France)	\$120

**White Wine**

2013 Astica Sauvignon Blanc (Cuyo, Argentina)	\$42
2012 Villa Locatelli Pinot Grigio (Friuli-Venezia Giulia, Italy)	\$45
2011 Pierre Sparr Riesling (Alsace, France)	\$48
2012 Santa Cristina “CampoGrande” Orvieto Classico (Umbria, Italy)	\$48
2012 Loimer “Lois” Gruner Veltliner (Kamptal, Austria)	\$50
2011 Erath Pinot Gris (Willamette Valley, OR)	\$52
2009 Viniteca “El Perro Verde”, Verdejo (Rueda, Spain)	\$54
2012 Seifried Sauvignon Blanc (Nelson, New Zealand)	\$56
2010 La Craie Vouvray, Chenin Blanc (Loire Valley, France)	\$58
2012 Brandborg “Fleur de Lis” White Pinot Noir (Umpqua Valley, OR)	\$60
2011 Landmark “Overlook” Chardonnay (Sonoma County, CA)	\$64
2010 Olivier Leflaive “Les Setilles”, Chardonnay (Burgundy, France)	\$65
2008 Louis Latour Meursault, Chardonnay (Burgundy, France)	\$105

**Red Wine**

2012 Trapiche Malbec (Mendoza, Argentina)	\$42
2012 Carmel Road Pinot Noir	\$42
2011 Aviron Beaujolais Villages, Gamay (Beaujolais, France)	\$45
2012 Pecchenino “San Luigi” Dolcetto di Dogliani (Piedmont, Italy)	\$47
2011 Cannonball Cabernet Sauvignon (California)	\$48
2011 Domaine La Garrigue “Cuvée Romaine”, Grenache (Cotes du Rhone, FR)	\$50
2008 Melini “Isassi” Chianti Classico, Sangiovese (Tuscany, Italy)	\$56
2010 Chateau de Pitray Cotes de Castillon, Merlot Blend (Bordeaux, FR)	\$60
2010 Jim Barry “Lodge Hill” Shiraz (Clare Valley, Australia)	\$60
2011 Klinker Brick Old Vine Zinfandel (Lodi, CA)	\$62
2011 Produttori del Barbaresco Langhe, Nebbiolo (Piedmont, Italy)	\$64
2012 Au Bon Climat Pinot Noir (Santa Barbara, CA)	\$65
2005 Coto de Imaz “Reserva” Rioja, Tempranillo (Rioja, Spain)	\$70
2010 Happy Canyon Vineyard Merlot (Santa Ynez, CA)	\$72
2009 Jordan Cabernet Sauvignon (Russian River Valley, CA)	\$75
2007 Stags Leap Cabernet Sauvignon (Napa Valley, CA)	\$110

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