



THE LANGHAM

Boston

A HOLIDAY STROLL DOWN LANGHAM LANE

ONE HOUR RECEPTION

PASSED HORS D'OEUVRES

(SELECT 4)

VIETNAMESE SPRING ROLLS WITH NUOC CHAM
POPPY SEED CRUSTED SPINACH AND PHYLLO TURNOVERS
VERMONT GOAT CHEESE AND CARAMELIZED ONION TARTLETS
MAPLE GLAZED CAPE SCALLOPS WRAPPED IN HICKORY SMOKED BACON
CHICKEN, SMOKED HAM AND GRUYERE CROQUETTE
PEPPERED MOLASSES BRUSHED BEEF SKEWERS
CREAMY LOBSTER, HERB AND PASTRY "TURNOVER"
APPLEWOOD SMOKED ATLANTIC SALMON ON GRIDDLED BROWN BREAD WITH CHIVE CREAM

DISPLAYED HORS D'OEUVRES

(SELECT 1)

IMPORTED AND DOMESTIC CHEESES, FRESH AND DRIED FRUITS, ASSORTED CRACKERS AND SLICED BAGUETTES
BABY AND GARDEN VEGETABLE CRUDITÉS, CURRIED APPLE YOGURT AND ROASTED SHALLOT HERB DIPS
CUMIN SCENTED HUMMUS, PANZANELLA SALAD, STUFFED GRAPE LEAVES, FETA, ROASTED EGGPLANT AND OLIVES

ONE HOUR HOSTED BAR

ONE BARTENDER PER 100 GUESTS REQUIRED AT \$100 PER BARTENDER

SELECT BRANDS \$14
SUPERIOR BRANDS \$16
PREMIUM BRANDS \$19

DINNER

CHEF ATTENDANTS REQUIRED AT \$125 EACH

CARVING STATION

(SELECT 2 ENTRÉES)

CIDER AND HERB ROASTED VERMONT TURKEY, CRANBERRY SAUCE AND SAGE MAYONNAISE
APRICOT GLAZED SMOKED HAM WITH GRAIN MUSTARD
PASTRY WRAPPED ATLANTIC SALMON AND SCALLOPS WITH LOBSTER TARRAGON CREAM

(SELECT 2 ACCOMPANIMENTS)

COUNTRY SAUSAGE, SAGE AND DATE DRESSING
MAPLE SCENTED BUTTERNUT SQUASH
BUTTERY CHIVE WHIPPED NORTHEAST POTATOES
STEAMED ASPARAGUS WITH CITRUS BUTTER



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CHEF ATTENDED STATIONS

(SELECT 1)

SAUTÉED FOREST MUSHROOMS

EXOTIC AND FORAGED MUSHROOMS SAUTÉED WITH MADEIRA AND THYME SERVED OVER WHITE CORNMEAL POLENTA

GRAND PASTA

SHRIMP AND SHALLOT RAVIOLI WITH SEAFOOD COGNAC SAUCE,
GORGONZOLA AND WALNUT RAVIOLI WITH BLACK PEPPER AND PLUM TOMATO SAUCE,
AND WILD MUSHROOM RAVIOLI WITH PARMESAN CREAM
PREPARED TO ORDER WITH PROSCIUTTO, EXOTIC MUSHROOMS, ASPARAGUS,
SWEET SHRIMP, SUNDRIED TOMATOES, BLACK OLIVES AND FINE HERBS
ACCOMPANIED BY COUNTRY FOCACCIA AND SHAVED PARMESAN

TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE TOSSED IN A CREAMY CAESAR DRESSING
WITH GARLIC CROUTONS, CRACKED BLACK PEPPER, ANCHOVIES,
FRESH LEMON AND SHAVED PARMESAN CHEESE

ORIENTAL DIM SUM

PORK AND SHRIMP SHUMAI, PEKING RAVIOLI AND ARGAO DUMPLINGS
STEAMED IN A BAMBOO BASKET WITH DIPPING SAUCES

FESTIVE PASTRY DISPLAY

BUCHE DE NOEL, HOLIDAY COOKIES, BROWNIES AND MINIATURE PASTRIES
JIM'S ORGANIC COFFEE, ASSORTED HARNEY'S TEAS, WHIPPED CREAM, AND CHOCOLATE SHAVINGS

TO ENHANCE THE EVENING THE FOLLOWING IS INCLUDED....

UPGRADED LINENS

VOTIVE CANDLES ON EACH TABLE

FESTIVE CENTERPIECES

HOLIDAY DECORATIONS

PRINTED MENU CARDS

COMPLIMENTARY OVERNIGHT ROOM FOR PARTY PLANNER IF \$5000 FOOD AND BEVERAGE MINIMUM IS MET

\$75 PER PERSON

No Substitutions

DINNER STATIONS ARE BASED ON A MAXIMUM TIME PERIOD OF THREE HOURS

A 14% FEE IS ADDED TO ALL FUNCTIONS FOR PAYMENT TO THE HOURLY PAID WAIT STAFF AND SERVICE EMPLOYEES.
AN ADMINISTRATIVE FEE OF 7% IS ADDED TO ALL FUNCTION AND EVENT ORDERS TO DEFER OVERHEAD COSTS.
NO PART OF THIS ADMINISTRATIVE FEE IS PROVIDED TO WAIT STAFF OR SERVICE EMPLOYEES. A 5% STATE TAX IS ADDED.



THE LANGHAM

Boston

A SOPHISTICATED SOIREE

ONE HOUR RECEPTION

PASSED HORS D'OEUVRES

POPPY SEED CRUSTED SPINACH AND PHYLLO TURNOVERS
MAPLE GLAZED CAPE SCALLOPS WRAPPED IN HICKORY SMOKED BACON
CHICKEN, SMOKED HAM AND GRUYERE CROQUETTE
SWEET SOY AND SESAME BEEF SKEWER WITH HOT MUSTARD DIP
GRIDDLED CRAB CAKES WITH TOMATO CHILI REMOULADE
CHILLED POACHED GULF SHRIMP WITH TOMATO AND CHILI COCKTAIL SAUCE

DISPLAYED HORS D'OEUVRES

IMPORTED AND DOMESTIC CHEESES, FRESH DRIED FRUITS, ASSORTED CRACKERS AND SLICED BAGUETTES
BABY AND GARDEN VEGETABLE CRUDITÉS, CURRIED APPLE YOGURT AND ROASTED SHALLOT HERB DIPS

STATIONS

CHEF ATTENDANTS REQUIRED AT \$125 EACH

CARVING STATION WITH ACCOMPANIMENTS

ROSEMARY AND GARLIC ROASTED TENDERLOIN OF BEEF, GRAIN MUSTARD, SAUCE VERT, HORSERADISH CREAM
PASTRY WRAPPED ATLANTIC SALMON AND SCALLOPS WITH LOBSTER TARRAGON CREAM
BUTTERY CHIVE WHIPPED NORTHEAST POTATOES
STEAMED ASPARAGUS WITH CITRUS BUTTER
GRATIN POTATOES DAUPHINOISE

CREAMY RISOTTO

IMPORTED ARBORIO RICE PREPARED TO ORDER WITH SHAVED PARMESAN, WILD MUSHROOMS, SHRIMP,
ASPARAGUS, SUN-DRIED TOMATOES AND PROSCIUTTO

SWEET TABLE

PASTRY CHEF'S SELECTION OF DELECTABLE CAKES, TARTS, PIES AND MOUSSES
JIM'S ORGANIC COFFEE, ASSORTED HARNEY'S TEAS, WHIPPED CREAM, AND CHOCOLATE SHAVINGS

\$110 PER PERSON

NO SUBSTITUTIONS

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THE LANGHAM

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A FESTIVE TASTE OF THE WORLD

ONE HOUR RECEPTION

PASSED HORS D'OEUVRES

VIETNAMESE SPRING ROLLS WITH NUOC CHAM
MAPLE GLAZED CAPE SCALLOPS WRAPPED IN HICKORY SMOKED BACON
CHICKEN, SMOKED HAM AND GRUYERE CROQUETTE
MINT GRILLED BABY LAMB CHOPS WITH BALSAMIC, HONEY AND SHALLOT SAUCE
APPLEWOOD SMOKED ATLANTIC SALMON ON GRIDDLED BROWN BREAD WITH CHIVE CREAM
CHILLED POACHED GULF SHRIMP WITH TOMATO AND CHILI COCKTAIL SAUCE

DISPLAYED HORS D'OEUVRES

CUMIN SCENTED HUMMUS, PANZANELLA SALAD, GRAPE LEAVES, MARINATED FETA, ROASTED EGGPLANT, OLIVES AND CHEESES

STATIONS

CHEF ATTENDANTS REQUIRED AT \$125 EACH

CARVING STATION WITH ACCOMPANIMENTS

ROASTED PRIME RIB OF BEEF WITH PORT AU JUS ACCOMPANIED BY BUTTERY CHIVE WHIPPED NORTHEAST POTATOES
CIDER HERB ROASTED VERMONT TURKEY WITH CRANBERRY SAUCE AND SAGE MAYONNAISE

GRAND PASTA

SHRIMP AND SHALLOT RAVIOLI WITH SEAFOOD COGNAC SAUCE, GORGONZOLA AND WALNUT RAVIOLI WITH BLACK PEPPER AND
PLUM TOMATO SAUCE, AND WILD MUSHROOM RAVIOLI WITH PARMESAN CREAM
PREPARED TO ORDER WITH PROSCIUTTO, EXOTIC MUSHROOMS, ASPARAGUS, SWEET SHRIMP, SUNDRIED TOMATOES, BLACK OLIVES
AND FINE HERBS AND ACCOMPANIED BY COUNTRY FOCACCIA AND SHAVED PARMESAN

TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE TOSSED IN A CREAMY CAESAR DRESSING
GARLIC CROUTONS, CRACKED BLACK PEPPER, ANCHOVIES, FRESH LEMON AND SHAVED PARMESAN CHEESE

ORIENTAL DIM SUM

PORK AND SHRIMP SHUMAI, PEKING RAVIOLI AND ARGAO DUMPLINGS STEAMED IN A BAMBOO BASKET WITH DIPPING SAUCES

HOISIN GLAZED ROAST DUCK BREAST

HAND CARVED WITH ASIAN SAUCES, MOO SHI VEGETABLES AND STEAMED PEKING PANCAKES

CAFÉ FLEURI'S AWARD WINNING CHOCOLATE BAR

MOUSSES, CAKES, PIES, TORTES, COOKIES, SIGNATURE CHOCOLATE CROISSANT PUDDING AND A CHOCOLATE FOUNTAIN
JIM'S ORGANIC COFFEE, ASSORTED HARNEY'S TEAS, WHIPPED CREAM, CHOCOLATE SHAVINGS, AND ORANGE ZEST

\$140 PER PERSON

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A NEW ENGLAND HOLIDAY

ONE HOUR RECEPTION

PASSED HORS D'OEUVRES

VERMONT GOAT CHEESE AND CARAMELIZED ONION TARTLETS
MAPLE GLAZED CAPE SCALLOPS WRAPPED IN HICKORY SMOKED BACON
CHICKEN, SMOKED HAM AND GRUYERE CROQUETTE
PEPPERED MOLASSES BRUSHED BEEF SKEWERS
CREAMY LOBSTER, HERB AND PASTRY "TURNOVER"
APPLEWOOD SMOKED ATLANTIC SALMON ON GRIDDLED BROWN BREAD WITH CHIVE CREAM

DISPLAYED HORS D'OEUVRES

NEW ENGLAND CHEESES, FRESH AND DRIED FRUITS, NUTS, CRUSTY BREADS AND CRACKERS

STATIONS

CHEF ATTENDANTS REQUIRED AT \$125 EACH

CARVING STATION WITH ACCOMPANIMENTS

CIDER AND HERB ROASTED VERMONT TURKEY, CRANBERRY SAUCE AND SAGE MAYONNAISE
APRICOT GLAZED SMOKED HAM WITH GRAIN MUSTARD SAUCE
COUNTRY SAUSAGE, SAGE AND DATE DRESSING
MAPLE SCENTED BUTTERNUT SQUASH
BUTTERY CHIVE WHIPPED NORTHEAST POTATOES

SAUTÉED FOREST MUSHROOMS

EXOTIC AND FORAGED MUSHROOMS SAUTÉED WITH MADEIRA AND THYME
SERVED OVER WHITE CORNMEAL POLENTA

ASSORTED ARTISAN HEARTH BREADS DISPLAYED WITH SWEET BUTTER

BAKE SHOP

PASTRY CHEF'S SELECTION OF SEASONAL DESSERTS, NATIVE FRUIT COBBLERS,
SEASONAL PIES, AND ASSORTED NEW ENGLAND STYLE DESSERTS
JIM'S ORGANIC COFFEE, ASSORTED HARNEY'S TEAS, WHIPPED CREAM, CHOCOLATE SHAVINGS, AND ORANGE ZEST

\$89 PER PERSON

NO SUBSTITUTIONS

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