



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.



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## 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*

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

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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**

*NO SUBSTITUTIONS. DINNER STATIONS ARE BASED ON A MAXIMUM TIME PERIOD OF THREE HOURS*

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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*

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

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