



# The Millennium Bostonian Hotel 2011 Small Meeting Menu





## **Breakfast Buffets**

*All breakfast buffets include:  
e Freshly Ground Organic Coffee, Decaffeinated Coffee & a Selection of Fine Teas*

### **The Millennium Continental Breakfast**

Chilled Orange, Grapefruit & Cranberry Juices

Sliced Fruits and Berries of the Season

Freshly Baked Danish, Croissants, and Assorted Muffins with Sweet Butter, Honey & Fruit Preserves

Assorted Bagels and Cream Cheese

*\$24.00 per person*

### **Breakfast Sandwich**

Chilled Orange, Grapefruit & Cranberry Juices

Sliced Fruits and Berries of the Season

Griddled Egg, Cheddar & Canadian Bacon Sandwich on Our Signature English Muffin

*\$17.00 per person*

### **Good Morning Boston**

Assorted Fritters & Fresh Baked Muffins

Whole Fresh Fruit

Fruit, Honey Scented Yogurt & Granola Parfait

Fresh Squeezed Orange & Grapefruit Juice

*\$18.00 per person*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prices are subject to 15% service charge, 5% taxable administrative fee and 7% sales tax.

Taxable Administrative fees (including chef, carving, attendant, bartender & coat check fees) are not distributed to service staff as a gratuity.

Before placing your order, please inform your server if a person in your party has a food allergy.

February 2011



## Lunch

*Luncheons for groups of 10 & under*

*Both lunch options include:*

*Selection of Cookies and Freshly Ground Organic Coffee, Decaffeinated Coffee & a Selection of Fine Teas*

### Pre-Made Sandwich Luncheon

Cape Cod Clam Chowder with Top Neck Clams and Common Crackers

*(Choose One Salad)*

Traditional Caesar Salad

Field Greens with Cherry Tomatoes, Euro Cucumbers & Red Wine Vinaigrette

*Choose Two Pre-Made Sandwich Options:*

Grilled Portobello Mushroom, Fresh Mozzarella, Tomato & Tender Spinach on Ciabatta

Herb Grilled Chicken with Sundried Tomatoes, Imported Feta & Spinach on Sourdough

Low Country Ham with Brie, Asparagus & Tomato on a Baguette

Smoked Turkey breast, Lettuce, Tomato, Bacon and Herb Mayo on Wheat

Chicken Salad with Mustard Dressing, Lettuce, Tomato and Red Onion on a Croissant

Individual bags of potato chips

*\$27.00 per person*

### Soup 'n' Salad Luncheon

*(Choose One Soup)*

Cape Cod Clam Chowder with Top Neck Clams and Common Crackers

Chef's Seasonal Soup

*(Choose Two Salads)*

Field Greens Salad with Cucumber, Red Onion and Tomato & Red Wine Vinaigrette

Vineripe Tomato & Fresh Mozzarella with Torn Basil, EVOO and Balsamic

Traditional Caesar Salad with Parmesan and House Crouton

Cobb Salad with Romaine lettuce, Avocado, Hard Boiled Egg, Bacon, Tomato and Blue Cheese Crumbled Dressing

Fresh Cut Fruit Salad

*\$25.00 per person*

*Including Grilled Chicken or Flank Steak with Salad ~ \$29.00 per person*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prices are subject to 15% service charge, 5% taxable administrative fee and 7% sales tax.

Taxable Administrative fees (including chef, carving, attendant, bartender & coat check fees) are not distributed to service staff as a gratuity.

Before placing your order, please inform your server if a person in your party has a food allergy.

February 2011

## Buffet Luncheons

*For Groups of 11-20*

*(May also use the 10 & under options)*

*All lunch buffet options include:*

*Freshly Ground Organic Coffee, Decaffeinated Coffee & a Selection of Fine Teas*

### Deli Lunch Buffet

*(Choose One Salad)*

Hearts of Romaine with Herbed Buttermilk Dressing, Roasted Peppers & Croutons or  
Field Greens with Cherry Tomatoes, Euro Cucumbers & Red Wine Vinaigrette

Baked Virginia Ham, Rare Roast Beef, Herb Grilled Chicken Breast, Dry Cured Salami  
Swiss, Vermont Cheddar, Provolone & Crumbled Great Hill Blue Cheese

Freshly Baked Rolls, Focaccia & Breads

Lettuce, Tomatoes, Onions, Pickles, Sweet & Hot Peppers

Mustard, Mayonnaise, Pesto Aioli, Oil & Vinegar

Red Potato Salad

Fresh Cut Fruit Salad

Selection of Cookies

*\$39.00 per person*

### North End Buffet

Fresh Mozzarella & Vineripe Tomato with EVOO,  
Saba & Torn Basil

Antipasti of Capicola, Prosciutto, Genoa Salami,  
Gorgonzola, Robiola, Roasted Peppers,  
Marinated Artichokes, Olives,  
Caperberries, and Grilled Seasonal Vegetables

Traditional Caesar Salad

Chicken Piccata with Lemon, Capers & Parsley

Fusilli Pasta with Ratatouille Vegetables in a Tomato Sauce

Rosemary & Sea Salt Focaccia

Tiramisu

*\$42.00 per person*

### Boston Buffet

Cape Cod Clam Chowder with Top Neck Clams and  
Common Crackers

Field Greens with Great Hill Blue Cheese & Cranberry  
Herb Vinaigrette

Pan-Roasted Native Cod with Lemon Herb Butter,  
Sautéed Spinach & Crisp Shallots

Herb Grilled Breast of Chicken over Braised White  
Beans & Sundried Tomatoes

Multi Grain Pilaf

Boston Cream Pie

*\$42.00 per person*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prices are subject to 15% service charge, 5% taxable administrative fee and 7% sales tax.

Taxable Administrative fees (including chef, carving, attendant, bartender & coat check fees) are not distributed to service staff as a gratuity.

Before placing your order, please inform your server if a person in your party has a food allergy.

February 2011



## Meeting Refreshments

*For all groups 20 & Under*

Sliced Fruits and Berries of the Season

*\$7.00 per person*

Whole Fresh Fruit

*\$4.00 per person*

Individual Fruit Yogurts Served on Ice

*\$4.50 per person*

Fruit, Honey Scented Yogurt & Granola Parfait

*\$8.00 per person*

Assorted Freshly Baked Cookies:

Chocolate Chunk, Double Chocolate, Oatmeal Raisin, Butterscotch Chip, Peanut Butter, and Coconut

*\$5.50 per person*

Selection of House Made Biscotti

*\$5.50 per person*

Assorted Brownies, Blondies & Congo Bars

*\$5.50 per person*

Fruit Skewers with Vanilla Honey Yogurt & Warm Chocolate Fondue

*\$8.50 per person*

Vegetable Crudités with Two Dips

*\$6.00 per person*

Warm Jumbo Soft Pretzels with Mustard & Caramel Sauces

*\$5.50 per person*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prices are subject to 15% service charge, 5% taxable administrative fee and 7% sales tax.

Taxable Administrative fees (including chef, carving, attendant, bartender & coat check fees) are not distributed to service staff as a gratuity.

Before placing your order, please inform your server if a person in your party has a food allergy.

February 2011