



EXHIBIT BOOTH CATERING MENU

CONTACT INFORMATION AT SEAPORT:

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BOOTH CATERING MENU

BREAKFAST

BUFFET SERVICE

CONTINENTAL

Minimum of 10 guests

Fresh Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries
Seaport Bakery Basket containing Daily Selection of Mini Fresh Pastries and Bagels with Butter, Preserves, Plain, Vegetable and Low-Fat Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$34 per guest; additional \$5 under 10 guests

DELUXE CONTINENTAL

Minimum of 10 guests

Fresh Squeezed Orange and Grapefruit Juices
Chilled Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries
Selection of Individual Greek Yogurts
Assorted Cold Cereals with Skim and Whole Milk
Seaport Bakery Basket containing Daily Selection of Mini Fresh Pastries and Bagels with Butter, Preserves, Plain, Vegetable and Low-Fat Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$36 per guest; additional \$5 under 10 guests

BREAKFAST ON THE RUN

Complement your breakfast buffet with these hot, easy-to-eat selections:

Egg and Sausage Sandwich on Buttermilk Biscuit

\$9 per guest

Seaport Homemade Breakfast Pizza; Spinach, Egg, Cheddar

\$9 per guest

Scrambled Egg White Sandwich with Peppers, Onions, Pan Seared

Chicken Sausage Patty, Provolone Cheese on a Gluten-Free English

Muffin

\$9 per guest

Warm Spinach and Cheese Danish

\$9 per guest

*These products may contain raw or undercooked ingredients. The FDA has advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **Contains Nuts. • All prices are subject to a 15% Service charge, a 10% taxable administrative fee and 7% Massachusetts meal tax. Administrative fees and fees for bartenders, chefs or other station attendants do not constitute a tip or service charge for these attendants. Beverage prices are subject to change.

BREAKS À LA CARTE

Seaport Bakery Basket

Seaport Bakery Basket containing Daily Selection of Mini Fresh Pastries and Bagels with Butter, Preserves, Plain, Vegetable and Low-Fat Cream Cheeses

\$60 per dozen

Gluten-Free Bakery Basket

\$70 per dozen

Freshly Baked Scones

Strawberry Jam and Devonshire Cream

\$60 per dozen

BOOTH CATERING MENU

Warm Cinnamon Rolls and Sticky Pecan Buns

\$60 per dozen

Irish Oatmeal Station

With Assorted Toppings to Include: Raisins, Cranberries, Brown Sugar, Maple Syrup and Assorted Nuts

Minimum of 20 guests

\$8 per guest; additional \$5 under 20 guests

Assorted Individual Regular & Greek Yogurt

Regular and Low Fat

\$6.00 each

Granola Bars and KIND™ Bars

\$5.50 each

Fresh Fruit Platter

Sliced Seasonal Fresh Fruit and Berries

Served with Honey Yogurt

\$12 per guest

Fruit Skewers

Served with Honey Yogurt Dipping Sauce

\$54 per dozen

Whole Fresh Fruit

\$3.50 each

Chocolate-Dipped Strawberries

\$50 per dozen

Bowls of Assorted Mixed Nuts

\$16 per bowl (Serves 8)

Shell-on Hard Boiled Eggs

\$48.00 per dozen

Häagen-Dazs™ and Dove™ Bars

\$5.75 per person

Individual Bags of Chips

Cape Cod™ Chips, Doritos™, Frito Lay Pretzels™, Smartfood Popcorn™, Frito Lay Corn Chips™, Terra Chips™, Pirates Booty™, Smart Fries™ and Pop Chips™

\$4.50 per bag

Tortilla Chips and Dip

Tortilla Chips with Fresh Salsa, Warm Spiced Cheese Dip and Fresh Guacamole

\$15 per guest

Warm Soft Pretzels

Served with Honey Mustard

\$48 per dozen

Assorted Finger Sandwiches

Tuna Salad, Ham and Cheese, Turkey and Cheese

\$60 per dozen

Add Lobster Salad;

\$70 per dozen

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BOOTH CATERING MENU

Seaport Signature Cupcakes

Vanilla with Salted Caramel
Triple Berry with Berry Cream Cheese Frosting
Chocolate with Toasted Marshmallow
\$60 per dozen

Seaport Signature Homemade Cookies and Brownies

Chocolate Chunk, Oatmeal Raisin Walnut,
Sugar, White Chocolate Macadamia
\$60 per dozen

Homemade Whoopie Pie Break

Boston Cream
Carrot Cake
Chocolate Brownie with Peanut Butter Cream
\$60 per dozen

Assorted Candy Bars

Hershey's™ with Almond, Hershey's™, Kit Kat™, Baby Ruth™, Snickers™, Milky Way™, 3 Musketeers™, Reese's™ Peanut Butter Cups
\$3 each

Biscotti

Assorted Mini Biscotti
\$24 per dozen

Assorted Mineral Waters

Perrier™, Aquafina™
\$5.50 each

Coconut Waters

\$5.50 each

Assorted Soft Drinks

Seaport Proudly Features Pepsi™ Products

Diet, Caffeine Free
\$5.50 each
Assorted Spindrift™ Fruit Flavored Sodas
\$6 each

Coffee Service

Minimum order of 50% of the final guaranteed number of guests required, based on 60-minute service for each break period

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas (60 minute service)

\$7 per person

Freshly Brewed Starbucks® Brand Coffee and Assorted Teas (60 minute service)

\$9.75 per guest

SEASONAL BEVERAGES

Iced Coffees with a Variety of Syrups to Include Sugar- Free Syrups

\$95 per gallon

Iced Tea

\$95 per gallon

Mango Iced Tea

\$95 per gallon

Freshly Squeezed Lemonade

\$95 per gallon

INFUSED WATER

Mint Infused Water
\$90 per gallon
Cranberry and Lime Infused Water
\$90 per gallon
Lemon-Orange Infused Water
\$90 per gallon

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BOOTH CATERING MENU

LUNCH

BUFFET LUNCHEONS

Minimum of 10 guests

THE DISTRICT BUFFET

Lentil and Mixed Greens Salad with Feta , Baby Tomatoes, Diced Cucumber , Red Onion and

Lemon Dressing

Chilled Mediterranean-Spiced Chicken, Chickpea and Feta Salad

Chilled Couscous, Quinoa, Roasted Vegetables, Carrot Pesto

Chilled Balsamic-Marinaded Sliced Sirloin, Blue Cheese and Caramelized Onions

Fresh Rolls and Pita Pockets

Assorted Seasonal Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$57 per guest; additional \$5 under 10 guests

WATERVIEW SANDWICH BUFFET

Please select one soup:

New England Clam Chowder

or

Fire Roasted Vegetable Soup

Salad:

Mixed Greens, Marinated Artichokes, Baby Tomatoes, Black Olives, Cucumber Herb Vinaigrette

Please select three:

Green Pea Falafel, Tzatziki Tomatoes, Cucumbers and Herb Wrap

Roast Turkey, Pesto Aioli, Goat Cheese, Roast Tomatoes and Spinach on a Baguette

Double Honey Baked Ham with Prosciutto, Provolone, Roasted Pepper on Italian Bread

Chimichurri Marinated Chicken Breast, Iceberg Lettuce, Black Bean, Pepper Jack Cheese, Tomato Salsa, Onion Roll

Avocado Tuna Salad on Whole Wheat Naan

Thinly Sliced Roast Beef , Thousand Island Dressing, Crispy Fried Onions, Local Cheddar Cheese , Herb Focaccia Roll

Includes:

Pickle Spears

Basket of Seasoned House Made Potato Chips

Chocolate Pots De Crème

Rosemary Pound Cake

Individual Boston Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee and

Assorted Teas

\$57 per guest; additional \$5 under 10 guests

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BOOTH CATERING MENU

LUNCH ON THE GO

Build Your Own "To Go" Lunch

All Lunches include:

1 piece of Whole Fresh Fruit

1 Bottled Water

Salads

(Please Select One)

Fingerling Potato and Rocket Salad

Pasta Salad with Tomatoes, Olives, Basil

Three Bean Salad

Fresh Fruit Salad

Snacks

(Please Select One)

Cape Cod Chips

Terra Chips

French Onion Sun Chips

Rice Chips

Sandwiches

(Please Select One)

Oven Roasted Turkey Breast, Apple Wood

Smoked Bacon, Pepperjack Cheese, Lettuce,

Avocado Spread on a Tomato Wrap

Black Forest Ham, Swiss Cheese, Red Cabbage

Slaw, Watercress, Honey Grain Mustard on a

Ciabatta Roll

Baby Kale, Marinated Raw Vegetables, Creamy

Tofu Backyard Farm Tomato Spread on Wheat

Wrap

Pesto Grilled Chicken, Hand Pulled Mozzarella,

Vine Ripe Tomatoes, Baby Arugula, Pesto

Spread, Focaccia Roll

Slow Roasted Beef, Chipotle Jicama Slaw,

Horseradish Blue Cheese Spread, Brioche Roll

Roasted Scottish Salmon, Cucumbers, Shredded

Carrots, Hydro Cress, Dill Veganaise, Oat Bread

Desserts

(Please Select One)

Chocolate Chip Cookie

Macaroon

Biscotti

All "Lunch on the Go" boxes include

One (1) piece of Whole Fresh Fruit

One (1) Bottled Water

\$46.00 per guest

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BOOTH CATERING MENU

RECEPTION

STATIONARY DISPLAYS

FLAT BREADS AND SPREADS

Selection of Artisan Crafted Bread: Grilled Flat Breads, Naan Bread, Grissini and Rice Crackers

Assortment of Spreads:

Tapenade, Warm Artichoke and Crab Dip, Spring Garlic and Herb Spread, White Bean Spread, Red Pepper Rouille, Flavored Olive Oils

\$15 per guest

ASSORTED CHEESES

An Assortment of Imported, Domestic and Farmstead Cheeses with Fresh Breads, Crackers, Rice Crackers and Complementing Fruit

\$18 per guest

BAKED BRIE

Creamy Baked Brie Wrapped in Puff Pastry With Fresh Fruit and Sliced French Baguettes

\$15 per guest

FRESH GARDEN CRUDITÉ

Seasonal Fresh Vegetables

Avocado Dip and Nut-Free Pesto Dip

\$14 per guest

MEDITERRANEAN VEGETABLES

Tabouleh, Hummus, Stuffed Grape Leaves, Greek Yogurt Tzatziki, Feta Cheese, Tomato Salad with Grilled Flat Breads and Rice Crackers

\$16 per guest

TUSCAN ANTIPASTI

Imported Salami, Soprosato, Balsamic Marinated Mushrooms, Roasted Peppers, Hot Stuffed Cherry Peppers, Olives, Fresh Mozzarella and Sharp Provolone

With Hearth Baked Breads, Rice Crackers and Grissini

\$25 per guest

CHIPS & CHURROS

Tortilla Chips with Fresh Salsa, Sour Cream and Guacamole, Cinnamon and Sugar Churros with Seaport Honey

\$16 per guest

CHIPS AND DIP

Assorted Chips to include: Potato, Vegetable, Bagel and Pita Chips

With Onion Dip, Blue Cheese Dip, Harissa Dip and Herb Dip

\$14 per guest

SEASONAL FRUIT

Sliced Seasonal Fresh Fruit Garnished with Dried Fruit

\$15 per guest

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BOOTH CATERING MENU

SWEET ENDINGS

THE SWEET TABLE


House Made Assorted Petite Pastries,
Chocolate Truffles, Assorted Dessert Shooters
and Fresh Fruit with Chocolate Fondue
\$18 per guest (based on three pieces per guest)

MINI CHEESECAKE LOLLIPOPS

Assorted Flavors: New York Style, Cherry,
Toffee and Triple Chocolate
\$18 per guest

MINI SHOOTERS

Vanilla Mascarpone
Chocolate
Espresso
\$18 per guest



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Name:		
Company:		Booth Number:
Address:		
Phone Number:		Email Address:
Date of Food Service	Time Requested	# of Guests
Food Order		
Food Allergies		
Date of Food Service	Time Requested	# of Guests
Food Order		
Food Allergies		



BOOTH CATERING MENU

INFORMATION

MENUS

We welcome the opportunity to personalize any menu, in addition to our printed menus, to best serve the needs of your guests. As well, should you request, we are pleased to provide you with low fat, or nutritionally balanced menus for specific dietary requests. All menu prices are current and are subject to change.

FOOD AND BEVERAGE

All food and beverage prices are subject to a taxable administration fee currently at 9%, a service charge currently at 15%, and a Massachusetts meals tax currently at 7%. If your organization is tax exempt, you must provide us with a valid ST2 and ST5 exemption certificate prior to your event.

LABOR CHARGES

For all culinary stations, a culinary attendant charge per chef is required and will apply for 90 minutes.

For all Bars, a Bartender charge per bartender is required.

There will be a labor charge assessed for any meeting/ event set up changed within 24 hours of your event. Charges will vary based on the size of the meeting room. Your Sales/Service manager will notify you of the fee should it apply to your meeting.

GUARANTEE

A guaranteed attendance must be given to our offices by noon three days prior to the function. In the event a function is being held on a Monday or Tuesday, guarantees must be received by noon the preceding Wednesday. Guarantees are not subject to reduction; however, the Hotel will set for three percent more than the guarantee requested for most events. The Hotel does not provide an overset for functions with an attendance of less than 35 guests. The Hotel will not provide an overset if the guarantee increases within 48 hours prior to the event. If no guarantee is received, the expected number of guests indicated on the Banquet Event Order or the number served, whichever is greater, will be charged.

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CREDIT CARD BILLING AUTHORIZATION FORM

CREDIT CARD BILLING INFORMATION

PERSON AUTHORIZING: _____

CREDIT CARD TYPE: (Please Check One)

VISA [] CREDIT CARD NUMBER _____ (16 DIGITS) EXPIRATION DATE _____

MASTERCARD [] CARD NUMBER _____ (16 DIGITS) EXPIRATION DATE _____

AMEX [] CARD NUMBER _____ (15 DIGITS) EXPIRATION DATE _____

DISCOVER/NOVUS [] CARD NUMBER _____ (16 DIGITS) EXPIRATION DATE _____

OTHER [] (Specify) _____ CARD NUMBER _____ EXPIRATION DATE _____

PLEASE SELECT ONE OF THE FOLLOWING PAYMENT OPTIONS: (Check all that apply)

DEPOSIT: [] AMOUNT \$ _____

FULL BALANCE DUE [] AMOUNT \$ _____

MULTIPLE USE [] AUTHORIZED USE FROM _____ TO _____

****Please note that the billing is done through the Seaport World Trade Center and will appear as such on your credit card statement.

Event Name: _____

Cardholders Signature: _____

Cardholders Address: _____

Cardholders Telephone Number: _____

Hotel Sales / Catering Use Only:

Sales / Service Manager (where applicable) _____

Estimated Sales Dollars \$ _____

**200 SEAPORT BOULEVARD
BOSTON, MA 02210**

