EXHIBIT BOOTH CATERING MENU

Contact Information at Seaport:

David Fazo
617-385-4361

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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.*
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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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

Booth Catering Menu

**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 Starbuck’s 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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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-Marinated 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

Booth Catering Menu

WATERVIEW SANDWICH BUFFET

Please select one soup:
- New England Clam Chowder
- 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 Foccacia 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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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, Foccacia 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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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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Food Order

Food Allergies

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Food Order

Food Allergies
**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 price 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 assed 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