Catering Menu

Embassy Suites by Hilton at Boston - Logan Airport

All prices are subject to 18% Gratuity Charges, 7% Sales Tax & 8% Administrative Fees
Executive Meeting Planner Package

Minimum of 15 Attendees

Breakfast or Morning Break
Sliced Seasonal Fruit, Hard Boiled Eggs with Assorted Muffins, Pastries, Bagels, Preserves & Chilled Juices

Garden Tossed Salad & Assorted Deli Meat Platters
Sliced Roast Beef, Smoked Turkey, Ham, Salami, Assorted Cheese, Lettuce, Tomato, Onions & Condiments

Your Choice of 2 Hot Entrees
Cranberry Stuffed Chicken, Chicken Piccata, Grilled Chicken Teriyaki, Boston Baked Scrod, Shrimp Scampi, Sliced Flank Steak, Red Wine Demi-Glazed Sirloin Tips, Eggplant Parmesan, or Tortellini Primavera

Your Choice of 2 Sides
Roasted Red Potatoes, Garlic Mashed Potatoes, Wild Rice Pilaf, Roasted Seasonal Vegetables, Potato Salad, Pasta Salad, Penne with Marinara Sauce or Olive Oil

Afternoon Break
Freshly Baked Cookies & Brownies, Yogurt Parfait Cups & Trail Mix

All Day Replenishment of Freshly Brewed Regular & Decaf Coffee, Assorted Herbal Teas, Soft Beverages, Bottled Water, Chef's Choice of Dessert with Lunch

$89 Per Person
The Runway Package

Specially Designed for 15 Attendees or Less

Breakfast or Morning Break
Pick 1 From "The Pick-Me-Up"

Lunch
Guests to Order Off of Pre-Order Menu, to be Selected on the Morning(s) of Your Meeting

Afternoon Break
Pick 1 From "The Snack Attack"

All Day Replenishment of Freshly Brewed Regular & Decaf Coffee, Assorted Herbal Teas, Soft Beverages, Bottled Water, Chef's Choice of Dessert with Lunch

$59 Per Person
Breakfast

The Embassy Way Buffet
Scrambled Eggs, Bacon, Sausage, Seasoned Breakfast Potatoes, Corned Beef Hash, Sliced Seasonal Fruit, Muffins, Danishes & Croissants with Butter, Honey & Preserves

Think Outside the Egg
Whole Grain Bagels with Vegetable & Low Fat Cream Cheese, Fresh Fruit Salad with a Touch of Honey, Oatmeal, Greek Yogurt with Granola & Walnuts, Mini Blended Fruit Smoothies

Chilled Apple, Orange & Cranberry Juices, Freshly Brewed Regular & Decaf Coffee, Assorted Breakfast & Herbal Teas

$30 Per Person
Pick-Me-Up

Mid-Morning Break

Raising the Bar
Assortment of Power Bars, Granola Bars, Nutrigrain Bars & Candy Bars
$11 Per Person

The Healthy Choice
Trail Mix, Almonds, Granola, Sliced Seasonal Fruit Served with Yogurt Dip
$13 Per Person

Between the Bread
Assorted Egg / Meat & Cheese Sandwiches on Buttered Breakfast Breads
$15 Per Person

A Walk in the Park
Seasonal Melon Slices, Cottage Cheese, Banana & Hazelnut Spread Finger Sandwiches, Chef's Choice of Scones Served with Butter & Preserves
$17 Per Person
Lunch

Buffet Style, Minimum of 15 Attendees

The North End
Vegetarian Minestrone Soup
Warm Ciabatta Rolls with Butter
Chef’s Choice of Pasta
Italian Roasted Vegetable Medley

Choice of Two:
Pesto, Marinara, Alfredo, Vodka Sauce

Choice of Two:
Meatballs, Breaded Chicken Cutlets,
Grilled Chicken Breast, Baked Eggplant
With Italian Cookies

The Beantown
Homemade New England Clam Chowder
Garden Salad with Assorted Dressings
Traditional Boston Baked Scrod
Cranberry Stuffed Chicken Breast
Roasted Potatoes
With Boston Cream Pie

Freshly Brewed Regular & Decaf Coffee, Assorted Herbal Teas,
Soft Beverages & Bottled Water

$50 Per Person
Lunch

Buffet Style, Minimum of 15 Attendees

La Fiesta
Avocado & Corn Salad with Cilantro Lime Vinaigrette
Grilled Marinated Beef & Chicken Served with:
Tortillas, Pico de Gallo, Lettuce, Tomato, Red Onion, Shredded Cheese,
Black Beans, Jalapenos, Sour Cream & Tex-Mex Rice
Chef's Choice of Dessert

The Mediterranean
Greek Salad
Build Your Own Pita with Marinated Chicken & Falafel:
Lettuce, Feta Cheese, Kalamata Olives, Diced Tomato
Hummus & Baked Pita Chips
Greek Yogurt with Honey & Walnuts

The Wrap Up
Soup De Jour
Garden Salad with Assorted Dressings
Assorted Wrap Sandwiches:
Smoked Turkey with Provolone, Crispy Buffalo Chicken, Ham & Swiss Cheese, Tuna
Salad, Balsamic Veggie & Roasted Red Pepper Hummus
Homestyle Potato Salad & Macaroni Salad
Cookies & Brownies

Freshly Brewed Regular & Decaf Coffee, Assorted Herbal Teas,
Soft Beverages & Bottled Water

$50 Per Person
Lunch

Buffet Style, Minimum of 15 Attendees

The Tailgate
Beef & Bean Chunky Chili
Macaroni Salad with Chilled Chopped Veggies
Angus Beef Burgers, Turkey Burgers and Black Bean Burgers
   Fixings on the Side
Wheat & Brioche Buns
Chef's Choice of Dessert

A Wok to Remember
Assorted Spring Rolls
Kale Salad with Red Cabbage, Mandarin Wedges, Sesame & Thai Peanut Dressing
Teriyaki (Pick One): Shrimp or Chicken
Fried Rice (Pick One): Veggie or Pork
   Stir Fry of Assorted Vegetables
   Fortune Cookies

The BBQ Fest
Pick One: BBQ Chicken, BBQ Ribs, or Grilled Flank Steak
   Pick One: Potato or Macaroni Salad
      Corn on the Cob
      Green Beans
      Mac 'n Cheese
      Corn Bread
      Blueberry Cobbler

Freshly Brewed Regular & Decaf Coffee, Assorted Herbal Teas,
Soft Beverages & Bottled Water

$50 Per Person
Boxed Lunch

All Boxed Lunches Include:
1 Sandwich or Wrap
1 Piece of Whole Fruit
1 Chocolate Chip Cookie
1 Bag of Cape Cod Kettle Chips
1 Bottled Water
Add a Side Garden Salad for + $5

You Choose:

**Meat:** Turkey, Ham, Roast Beef, Tuna Salad, or Chicken Salad

**Vegetarian:** Balsamic Glazed Veggie & Hummus Wrap,
Cucumber & Feta with Avocado Wrap

**Cheese:** American, Cheddar, Swiss, or Provolone Cheese

**Bread:** Multi-Grain, Sourdough, Rye, Wheat, White, or Wrap

*Fixings on the Side*

Please Select 2 Sandwich Options for a 50/50 Ratio

$25 Per Person
Snack Attack

Afternoon Break

A Day at the Bakery
Assorted Freshly Baked Cookies, Brownies, Cupcakes
& Italian Biscotti

The Santorini
Pita Chips, Hummus Cups, Kalamata Olives, Feta Cheese
& Assorted Vegetables

The Innocent Indulgence
Fruit Skewers Drizzled with Warm Caramel, White, Milk
& Dark Chocolate

The Concession Stand
Cheesy Nachos, Freshly Popped Buttery Popcorn
& Selection of Assorted Candy

The Fenway
Pigs in a Blanket, Roasted Peanuts, Crackers Jacks
& Warm Pretzels with Spicy Mustard

Sundae Funday
Build Your Own Ice Cream Sundae Bar with All of Your Favorite Toppings!

$17 Per Person
Beverage Service

The Jump Start

All Day Refresh of Regular & Decaffeinated Coffee, Hot Chocolate, Herbal & Breakfast Teas, Assorted Soft Drinks & Bottled Water

Full Day, 4+ Hours: $17 Per Person
Half Day, 1-4 Hours: $11 Per Person

À La Carte

Freshly Brewed Regular Coffee
Freshly Brewed Decaffeinated Coffee
Hot Water with Assorted Tea Selection
$50 Per Gallon

Cans of Soft Drinks & Bottled Water
$4.50 Per Beverage

Red Bull Energy Drinks & Saratoga Sparking Water
$6.50 Per Beverage
À La Carte

Bagels with Butter, Vegetable & Low Fat Cream Cheese
Muffins with Butter & Preserves
Assorted Breakfast Danishes
  Assorted Yogurts
Assorted Granola Bars
Assorted Protein Bars
Freshly Baked Warm Cookies
Freshly Baked Warm Brownies
  Assorted Cupcakes
  Assorted Candy Bars
Soft Pretzels with Spicy Mustard Dipping Sauce
  Assorted Whole Fruit

$45 Per Dozen

Assorted Chips, Popcorn, Pretzels & Trail Mix

$4 Per Individual Bag
Dinner Packages

Starter, Entrée, Sides & Chef’s Choice of Dessert

Buffet - $55 Per Person
Plated - $65 Per Person

Replenishment of Freshly Brewed Regular & Decaf Coffee, Assorted Herbal Teas, Soft Beverages & Bottled Water

Starter

Pick 1

Pick 2, +$3 Per Person

Homemade Vegetarian Minestrone
Homemade Butternut Squash Soup
Homemade Clam Chowder
Classic Cesar Salad
Very Veggie Garden Salad

Tomato, Mozzarella & Basil Drizzled with a Balsamic Vinaigrette
Arugula Salad with Beets, Goat Cheese & Candied Walnuts
Dinner Packages

Entree
Pick 1
Pick 2, +$7 Per Person
Pick 3, +$12 Per Person

Chicken Your Way: Piccata, Marsala, Parmesan, or Rosemary Garlic
Marinated Flank Steak with Chimichurri Sauce
Red Wine Demi-Glazed Sirloin Tips
Traditional New England Baked Scrod
Grilled Salmon with a Teriyaki Glaze
Eggplant Rollatini

Sides
Pick 2
Pick 3, +$3 Per Person

Roasted Red Potatoes
Garlic Mashed Potatoes
Roasted Brussel Sprouts
Sage Stuffing
Roasted Seasonal Vegetables
Grilled Asparagus
Honey-Glazed Carrots
Penne Pasta with Marinara Sauce or Olive Oil
Chef Attended Stations

Minimum of 15 Attendees

Stir Fry
Sautéed Beef, Chicken or Shrimp and Fresh Garden Vegetables. Soy Sauce, Ginger, Garlic & Sesame Seeds Served with Chinese Noodles

Assorted Flatbreads
Classic Margherita
Brie & Porcini Mushroom with White Truffle Oil
BBQ Chicken with Peppers, Onions, Gouda & Mozzarella

Carving Station
Top Round of Beef Carving Station
Accompanied with Horseradish Sauce & Port Wine Sauce
Toasty Ciabatta Buns

$19 Per Person
Includes Chef Fee Per Station
Chef Attended Stations

Minimum of 15 Attendees

Risotto Bar
A Northern Italian Rice Specialty with Your Choice of Parmesan Cheese, Primavera, Pesto, or Mushroom & Sausage
Choose 2 for Additional $5 Per Person

Sliders
Pick 1 Miniature-Style Sandwich:
Pulled Pork, Hamburger, Cheeseburger, or Grilled Chicken with Bacon
Choose 2 for Additional $5 Per Person

The Parm
Breaded Chicken Cutlets & Eggplant
Baked With Mozzarella & Romano Cheese
Accompanied with Rigatoni
Served in a Bite Sized Cup

$19 Per Person
Includes Chef Fee Per Station
Happy Hour

Passed Hors D'oeuvre
$200 Per 50 Pieces

Vegetarian Spring Rolls
Grilled Cheese Bites with Tomato Soup Shooter
Herb Cheese & Roma Tomato Flat Bread Triangles
Caprese Skewers with Balsamic
Brie & Raspberry Preserve Pastry Puffs
Chicken Quesadilla Trumpets
Sesame Chicken Skewers with Ginger Soy Sauce
Buffalo Chicken Rangoon
Coconut Chicken with Sweet & Sour Sauce
Beef Wellington with Spicy Mustard
Beef & Bean Empanadas
Cheeseburger Sliders
Scallops Wrapped in Bacon
Shrimp Cocktail
Native Maine Lump Crab Cake
Stationary Receptions

Grilled Marinated Vegetable Display
Lightly Grilled Peppers, Squash, Mushrooms, Eggplant & Seasonal Vegetables with Sun Dried Tomato & Basil Pesto Vinaigrette

International & Domestic Cheese Display
Garnished with Sliced Fresh Seasonal Fruits, Fig Jam & Local Honey. Accompanied by Assorted Crackers & Toasted French Baguette

Traditional Vegetable Crudite
Fresh Harvest Display of Cold Crisp Vegetables, Roasted Red Pepper Hummus, Ranch & Tangy Blue Cheese Dressing

$17 Per Person
Sweet Finale

Add to Any Lunch or Dinner Package for $9 Per Person

Mini Mousse Duo
Strawberry Cream
Raspberry Lemon
Cappuccino Chocolate
Double Chocolate

Mini Macaroons
6 Assorted Flavors Ranging from Coconut, Coffee, Lemon, Raspberry, Chocolate & Vanilla

Mini Mixed Berry Crumble Tarte
Raspberry, Blueberry & Blackberry Tarte

Assorted Cupcakes
Red Velvet, Death by Chocolate & Salted Caramel

Sweet Fillings
Mini Assortment of Cream Puffs & Chocolate Éclairs
Meet Our Catering Sales Manager

Thank you so much for your interest in our property! We would love to welcome your group to the Embassy Suites in Boston.

Please let me know if you have any questions about our menu.

We look forward to making your event a success in our newly renovated event space!

- Katie Parrotta