

THE LENOX

DESSERT OFFERINGS

Chocolate Chess Tart

Coconut Layer Cake with Lime Custard Filling

Banana Spice Cake or
Carrot Cake with Cream Cheese Filling

Cheesecake with Fresh Berry Compote

Pineapple Upside Down Cake with Caramel Crème Anglaise

German Chocolate Cake

Lemon Custard Tart with Coconut Meringue

Individual Fresh Fruit Tart with Berry Coulis

Warm Chocolate Cake with Vanilla Bean Ice Cream

Chocolate Dipped Strawberries

Assorted Chocolate Truffles

Seasonal Fresh Fruit

Seasonal Sorbet

Please add a 14% service charge, 5% taxable administrative fee, and 5% state tax to all prices.

Call 617.421.4906 for pricing information.

Final guarantee is required 72 hours in advance of function.

THE LENOX

Afternoon Breaks

~ THE SPA BREAK ~

Fresh Whole Fruit

Assorted Soy and Protein Bars

Assorted Low-Fat Yogurts

Sparkling and Non Sparkling Mineral Water with Lemon Lime Wedges

Selection of Herbal Teas

~ MOVIE MATINEE ~

Individual Bags of Gourmet Popcorn, Chips and Pretzels

Homemade Cracker Jack

Assorted Traditional Movie Theatre Sweets and Candies

Assorted Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks including: Root Beer, Cream Soda and Black Cherry

~ THE HEALTHY BREAK ~

Variety of Assorted Fresh Samantha Juices

Assorted Mini Veggies with Low-Fat Yogurt Dip

Individual Bags of Trail Mix

Mineral Water with Lemon or Lime Wedges

Selection of Herbal Teas with Low-Fat Milk

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THE LENOX

CANAPÉS & HORS D'OEUVRE RECEPTION

~ Hot Selection ~

Roasted portobello mushroom tart
Spanakopita
Mushroom caps stuffed with Italian sausage, provolone cheese
Vegetarian stuffed mushroom caps
Sesame chicken
Pork or vegetable spring rolls
Chicken satay
Assorted mini quiche
Roasted red potatoes with crème fraîche and caviar
Goat cheese and pistachio strudel
Sea scallops wrapped in apple smoked bacon
Mini crab cakes, orange-chipotle aioli
Buckwheat blinis, quail eggs sunny side up with caviar
Coconut shrimp
Grilled shrimp wrapped in pancetta with basil
Grilled baby lamb “pops” with jalapeno mint glaze

~ Cold Selections ~

Fresh melon, smoked prosciutto and fig
Goat cheese and marinated eggplant
Tomato and mozzarella
Endive spears with Roquefort mousse and spiced walnuts
Curried chicken with red grapes on cracker
Chicken salad with mango chutney on cracker
Roasted peppers and extra virgin olive oil crostini
Marinated artichoke hearts, lemon and feta cheese
Smoked salmon and dilled cream cheese on cucumber rounds
Carpaccio of beef, capers and whole grain mustard
County pâté on toasted walnut bread, Dijon mustard, cornichons
Tuna tartar on a wonton cracker, ponzu sauce
Rock shrimp and sun dried tomatoes
Duck liver mousse on toasted brioche

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THE LENOX

Bar Service

~ Hosted Bar ~

Premium Brand Cocktails

Absolut, Tanqueray, Bacardi Silver, Dewars,
Canadian Club, Jack Daniels, Courvoisiers VS,
Kahlúa, Peachtree, Jose Cuervo Gold

5.50

Deluxe Brand Cocktails

Kettle One, Bombay Sapphire, Bacardi Amber,
Chivas Regal, Crown Royal, Makers Mark,
Remy VSOP, Kahlúa, Jose Cuervo Souza,
Grand Marnier

6.25

Select Cordials

Amaretto di Saronno, Baileys,
Sambuca Romana

6.75

Select Wines

Chardonnay, White Zinfandel,
Cabernet Sauvignon

5.00

Bottled Beers

Domestic 4.50 Imported 5.00

~ Cash Bar ~

Premium Brand Cocktails

Absolut, Tanqueray, Bacardi Silver, Dewars,
Canadian Club, Jack Daniels, Courvoisiers VS,
Kahlúa, Peachtree, Jose Cuervo Gold

5.75

Deluxe Brand Cocktails

Kettle One, Bombay Sapphire, Bacardi Amber,
Chivas Regal, Crown Royal, Makers Mark,
Remy VSOP, Kahlúa, Jose Cuervo Souza,
Grand Marnier

6.50

Select Cordials

Amaretto di Saronno, Baileys,
Sambuca Romana

6.75

Select Wines

Chardonnay, White Zinfandel,
Cabernet Sauvignon

5.25

Bottled Beers

Domestic 4.75 Imported 5.25

Non-Alcoholic Beverages

Sodas 2.25 Bottled Waters 3.00

Non-Alcoholic Beverages

Sodas 2.25 Bottled Waters 3.00

Hosted bars require one bartender for each 75 guests
at a fee of 90.00 per bartender.

Cash bars require one bartender for each 75 guests
at a fee of 90.00 per bartender.

All beverages charged on consumption.

Bar service is limited to a maximum of five hours.

Please add a 14% service charge, 5% taxable administrative fee, and 5% state tax to all prices.

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