

BACK BAY CLASSIC

In addition to the amenities we provide with every wedding, our Back Bay Classic package also includes:

Signature cocktail passed upon arrival
Piano player for your cocktail hour
House wine (red & white) with dinner
Honeymoon suite with working fireplace

Choice of five (5) passed hors d'oeuvres
Colored napkins of your choice
Menu cards
Amenity baskets in the private restrooms

M•E•N•U

HORS D'OEUVRES – Select Five
see enclosed listing

APPETIZER – Select One
Seasonal Sliced Melons with Prosciutto and Fig
Lobster Bisque with Oloroso Sherry
Portobello Mushroom and Caramelized Onion Tart
Wild Mushroom Ravioli, Fried Sage, Toasted Pistachio and Pecorino Romano
Seared Rare Ahi Tuna, Candied Kumquats, Rice Noodles and Sesame Glace
Gulf Shrimp Cocktail (\$5 additional per person)

SALAD – Select One
Classic Caesar Salad with Shaved Parmesan, Garlic Croutons, Traditional Dressing
Oak Leaf Salad, Warm Hazelnut Encrusted Goat Cheese, Pecans, Red Grapes, Balsamic Vinaigrette
Bibb Lettuce Salad with Gorgonzola Dolce, Candied Pecans, Heirloom Apples, Champagne Vinaigrette
Buffalo Mozzarella, Vine Ripe Tomatoes, Pesto, Fried Basil, Extra Virgin Olive Oil

ENTRÉE – Select One
ROASTED STATLER CHICKEN BREAST
with tarragon and roasted tomato velouté ~ \$150

HERB CRUSTED CHICKEN BREAST
with natural pan jus ~ \$150

ROASTED CORNISH GAME HEN
stuffed with prosciutto and figs ~ \$155

ROASTED ATLANTIC SALMON
with galangal ginger and lemon grass Beurre blanc ~ \$155

GRILLED SWORDFISH
with mango, lime and cilantro salsa ~ \$160

OVEN ROASTED TENDERLOIN OF BEEF
with red wine demi-glace ~ \$170

SEARED FILET MIGNON
eight-ounce center cut filet with Roquefort cream and red wine sauce ~ \$175

GRILLED FILET MIGNON AND BAKED LOBSTER TAIL
six-ounce center cut filet and Australian cold-water lobster with veal demi glace and sauce natural ~ \$190

All dinners are served with fresh rolls and your choice of vegetable and starch.

WEDDING CAKE
Your specially designed wedding cake is served
with strawberries dipped in chocolate, freshly brewed coffee and assorted teas

Pricing is per person, inclusive of all taxes and service charges
Add \$5 to the per person price if offering a choice of entrée
Vegetarian options available

Breakdown of entrée selections and final guarantee is required 72 hours in advance of function.