Events

LENOX HOTEL

61 Exeter Street at Boylston | Boston, MA 02116 | lenoxhotel.com | 617.536.5300

@lenoxhotel

rev. 9.30.26

BREAKFAST BUFFETS

THE CONTINENTAL BREAKFAST $40 per person

- Sliced fruits and melons with seasonal berries GF
- Individual Vermont Greek yogurts GF
- Just baked butter croissants
- Maine blueberry muffins
- Everything and plain bagels, toasting station, cream cheese, strawberry jam and Vermont butter
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

THE CRUNCHY BREAKFAST $44 per person

- House made nut granola, Greek yogurt and fresh berries parfait
- Slow cooked steel cut oatmeal with Cape cranberries, candy walnuts, brown sugar, clover honey, chilled milk and toasted coconut
- Granola bars
- Fresh fruit skewers GF
- Whole seasonal hand fruits GF
- Individual chilled smoothies GF
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

THE EAST RING ROAD BREAKFAST $50 per person

- Sliced fruits and melons with seasonal berries GF
- Just baked butter croissants
- Maine blueberry muffins
- Fresh baked multi grain and sourdough breads with strawberry jam and Vermont butter
- Scrambled farm eggs, baby heirloom tomatoes, fresh herbs GF
- Smoked bacon and maple pork sausage GF
- Crispy breakfast potatoes, sweet peppers and onions and seasoned sea salt
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

SWEENEY'S BREAKFAST $45 per person

- Toasting station with whole grain bread and sourdough, along with Kerrygold butter, strawberry jam and clover honey
- Sliced fruits and melons with seasonal berries GF
- Maple glazed Irish rashers and cast iron roasted Irish bangers
- Irish ham, Dubliner cheddar and farm egg tart
- Crispy O'Brien potatoes with sweet peppers and onions
- Herb roasted button mushrooms
- Baked beans GF
- Oven dried tomatoes GF
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas
- Add Irish coffees and bloody mary's $15 per person

SOUTH OF THE BORDER BREAKFAST $44 per person

- Chipotle stewed pork carnitas GF
- Cilantro rice and beans
- Warm corn and flour tortillas
- Scrambled farm eggs, cotija cheese, cilantro, jalapeños and served with guacamole, pico de gallo, salsa roja, aged white cheddar, fresh limes GF
- Crispy breakfast potatoes, sweet peppers and onions and seasoned sea salt
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

All buffets require a minimum guest count of 12.

GF - Gluten Free Please advise catering of any food allergies prior to event.

All pricing is exclusive of 7% Sales Tax, 20% gratuity and 8% admin fees.

BREAKFAST BUFFETS

THE BACK BAY BRUNCH $58 per person

- Hickory smoked salmon, vine ripe tomato, leaf lettuce, capers, red onion, hard cooked farm eggs, lemon GF
- Everything and plain bagels, toasting station, cream cheese, strawberry jam and Vermont butter
- Buttermilk pancakes with Vermont butter and Maine blueberries
- Sliced fruits and melons with seasonal berries GF
- Just baked butter croissants
- Maine blueberry muffins
- Poached farm eggs, country ham, lemon chive hollandaise, English muffin “benedict”
- Smoked bacon and maple pork sausage GF
- Crispy breakfast potatoes, sweet peppers and onions and seasoned sea salt
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas
- Add Irish coffees and bloody mary’s $15 per person

THE LENOX GRAB & GO $40 per person

- Whole seasonal hand fruits GF
- Individual Vermont Greek yogurt GF
- Individual chilled smoothies GF
- Granola bars
- Just baked butter croissants
- Maine blueberry muffins
- Individual orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas
- Bottled waters

BREAKFAST HAND HELDS $44 per person

- Toasted everything bagel, whipped herb cream cheese, vine-ripe tomato, avocado, fried farm egg
- English muffin, fried farm egg, Vermont cheddar, bacon
- Butter croissant, vine ripe tomato, sausage and fried farm egg
- Crispy tater tots with Duxbury sea salt
- Seasonal fruit skewers GF
- Orange, cranberry and grapefruit juice
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

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BREAKFAST BUFFET ADDITIONS

A LA CARTE BREAKFAST ITEMS priced per person

- Strawberry glazed “pop tarts” $7
- Leek and gruyere quiche tart $10
- Irish bacon, farm egg and Dubliner cheddar tart $10
- Homemade nut granola, Greek yogurt, fresh berries parfait $10
- Whole seasonal hand fruits $7 GF
- Individual Vermont Greek yogurts $5 GF
- Seasonal fruit and berry platter $9 GF
- Slow cooked steel cut oatmeal with Cape cranberries, candy walnuts, brown sugar, clover honey, chilled milk and toasted coconut $8
- Griddled chicken breakfast sausage $8 GF
- Chocolate brioche french toast, Nutella, toasted hazelnuts, caramelized bananas, Vermont maple syrup and whipped honey butter $15
- Hickory smoked salmon, vine ripe tomato, leaf lettuce, capers, red onion, hard cooked farm eggs, lemon $15 GF
- Crispy smoked bacon $8 GF
- Maple glazed Irish rashers and bangers $12
- Assorted individual dry cereals with your choice of milk
- Everything and plain bagels, toasting station, cream cheese, strawberry jam and Vermont butter $8
- Fresh baked multigrain and sourdough breads with strawberry jam and Vermont butter $7
- Freshly brewed espresso, charged on consumption at $6 per cup
- Gourmet coffee station $10
  - Array of seasonal flavored syrups to enhance your hot tea or coffee
  - Freshly ground cinnamon, nutmeg & cocoa powder
  - House ground iced & hot coffee
  - Assorted flavorful Mem teas

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SPECIALTY BREAKS

All breaks are based on a minimum of 10 guests & must be ordered based on the full guarantee.

AM BREAK OPTIONS

THE STRAWBERRY PATCH $25 per person

- House made strawberry, banana, agave and mango smoothie
- Strawberry "pop tarts"
- Strawberry skewers GF
- Petite strawberry croissants
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

AVOCADO TOAST DIY $19 per person

- Just baked sourdough, toasting station, crushed avocado, pickled red onion, chopped hard farm eggs, chopped smoked bacon, heirloom tomato pico de gallo, local feta cheese, sprouted greens
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

THE HEALTHY NUT $24 per person

- Assorted granola bars
- Individual smoothies GF
- Buttery croissants filled with Nutella, banana and toasted hazelnuts
- Freshly brewed coffee, decaffeinated coffee & assorted Mem teas

PM BREAK OPTIONS

THE ASIAN FOOD STALL $25 per person

- Steamed hand made pork and ginger dumplings along with soy ginger jus
- Crisp tempura shrimp skewers, togarashi, spicy kewpie
- Korean chicken sliders, kimchi aioli, gochujang slaw

THE DOUGH MAN $19 per person

- Just baked chocolate chip cookies
- Salted caramel brownies
- Double chocolate malted milkshakes

THE BEER HALL $19 per person

- Warm house potato chips with ranch herb dip
- Warm sea salt pretzels with beer cheese
- Smartfood popcorn GF
- Spiced nuts GF
- Add selection of local beers $12 on consumption

SCHOOL HOUSE ROCK $22 per person

- Grilled Nutella and banana sandwiches
- Strawberry "pop tarts"
- Triple chocolate cookies
- Chilled chocolate and whole milks

THE ICE CREAM SUNDAE BAR $26 per person, minimum 45 people

- Make your own sundae with a selection of 6 of your Ben and Jerry's favorites and let your guests top with fresh whipped cream, hot fudge and your choice of 5 dry toppings
- Station includes chef to scoop ice cream for your guests

GOURMET COFFEE STATION $10 per person

- Array of seasonal flavored syrups to enhance your hot tea or coffee
- Freshly ground cinnamon, nutmeg & cocoa powder
- House ground iced & hot coffee
- Assorted flavorful Mem teas

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PLATED LUNCHEONS

The highest price entrée prevails with more than 1 entrée choice
Served with hot ciabatta rolls, Duxbury sea salt and Vermont butter

APPETIZERS select one

- Maplebrook farm mozzarella and heirloom tomato “caprese" with aged balsamic caviar, basil sprouts, evoo, sea salt GF
- Hearts of romaine Caesar with shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing
- Baby iceberg wedge with Great Hill Dairy blue cheese, smoked bacon, pickled red onion, baby heirloom tomatoes, blue cheese dressing GF
- Organic baby greens with fresh herb vinaigrette, local goat cheese, cucumber, radish, shaved fennel, baby carrots GF
- New England clam chowder with grilled sourdough, Cape littleneck clams, smoked bacon, celery root
- Roasted tomato potage with aged cheddar toast, crispy basil

ENTRÉES select one

All entreé counts are required in advance.
Maximum selection of two entreés and a vegetarian offering

- Tamari soaked east coast salmon with yuzu jasmine rice, baby bok choy, shitake mushrooms, carrot ginger jus $75 GF
- Tarragon grilled Block Island swordfish with creamy caramelized leek polenta, roasted corn and tomato succotash $78 GF
- Garlicky jumbo shrimp and free range chicken duet with whipped local potatoes, charred broccolini, king oyster mushrooms, chive oil $78 GF
- Maple and chili glazed free range chicken with butternut squash, king oyster mushroom, french beans, green apple, poultry jus $72 GF
- Hand cut fresh pasta bolognese with heritage pork, shaved grana padano, basil, San Marzano tomato ragout $70
- Petite NY sirloin with exotic mushrooms, whipped local potatoes, asparagus, red wine jus $78 GF

ENTRÉES continued

- Spice roasted cauliflower steak with golden raisins, grapes, roasted pepper hummus $68 GF
- Potato gnocchi & oyster mushrooms with butternut jus, crispy sage roasted delicata squash $68 GF
- Hand made baby spinach & ricotta ravioli with basil pesto crema, local goat cheese, baby tomato vierge with Greek olives and roasted garlic $68 GF

SWEETS select one

- Platters of just baked chocolate chip cookies with Duxbury sea salt served family style
- Seasonal fresh fruit tart with coulis, mint
- Tiramisu with chocolate espresso soil
- Fresh fruits, berries and citrus with clover honey yogurt
- Caramel pastry with spiced dulce de leche, fresh raspberry, coulis

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LUNCH BUFFETS

THE NEW ENGLANDER $70 per person

- Just baked sourdough rolls with Duxbury sea salt and Vermont butter
- New England clam chowder with grilled toast GF
- Baby iceberg wedge with Great Hill Dairy blue cheese, smoked bacon, pickled red onion, baby heirloom tomatoes, blue cheese dressing
- Green cabbage, local apple, Cape cranberry and walnut slaw GF
- Block Island swordfish with creamy caramelized leek polenta, broccolini, baby tomato confit GF
- Old Bay roasted chicken with whipped local potatoes, local mushroom madeira jus GF
- Hand cut pasta with roasted local roots, baby kale, parsnip broth
- Macintosh apple crisp with organic oats, cinnamon chantilly

HANOVER STREET $62 per person

- Warm onion and rosemary focaccia with olive oil and aged balsamic vinegar
- Vegetable minestrone soup
- Chopped hearts of romaine Caesar with shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing
- Maplebrook Farm mozzarella and heirloom tomato “caprese”, aged balsamic caviar, basil sprouts, evoo, sea salt GF
- Hand cut fresh pasta bolognese, heritage pork, San Marzano tomato ragout
- Pesto roasted chicken with goat cheese polenta and roasted garlic broccolini
- Hand breaded eggplant parmesan, oven roasted tomatoes, crispy basil
- Petite tiramisu and cannolis

TASTE OF LATIN AMERICA $60 per person

- Chicken tortilla soup
- Greens with cotija cheese, crispy tortillas, charred corn, tomatoes, jalapeños, cucumbers, black beans, cilantro dressing GF
- Mexican fruit salad with chili lime GF
- Spanish rice and beans GF
- Pulled chicken enchiladas with tomatillo salsa, queso GF
- DIY chipotle pork tacos with caramelized sweet peppers and onions, flour and corn tortillas, pico de gallo, salsa picante, guacamole, shredded cheddar
- Cinnamon sugar rolled churros with house made dulce de leche

THE SANDWICH SHOP $64 per person

- Locally grown potato salad GF
- Organic greens tossed with shaved vegetables, baby heirloom tomatoes, aged balsamic vinaigrette GF
- Roasted tomato soup with Vermont cheddar croutons
- Herb roasted free-range chicken b.l.a.t with smoked bacon, herb mayo, avocado, vine ripe tomato, fresh baked multigrain
- Shaved slow roasted Pineland Farms all natural beef with oven roasted sweet onion bbq, brioche roll
- Shaved house roasted turkey wrap with organic greens, vine ripe tomato, ranch aioli, Cabot american cheese, tortilla
- Roasted vegetable ciabatta with cured olives, creamy hummus, local goat cheese, green goddess aioli
- Individual bags of chips
- Just baked chocolate chip cookies with Duxbury sea salt
- Add petite Maine lobster salad rolls, buttery brioche, lemon celery aioli additional $18 per person

THE LENOX SALAD BAR $64 per person

- Just baked ciabatta rolls with Duxbury sea salt and Vermont butter
- Roasted tomato soup with Vermont cheddar croutons
- Hand carved skirt steak chimichurri GF
- Cast iron blackened free range chicken GF
- East coast salmon adobo GF
- Korean bbq tofu
- Steamed jasmine rice GF
- Curry scented mirepoix couscous
- Chopped romaine hearts with baby arugula GF
- Baby heirloom tomatoes with cucumber, pickled red onion, olives, tamari glazed shitake mushrooms GF
- Goat cheese, feta cheese, Great Hill blue cheese
- Herb ranch with aged balsamic dressing, spicy chili soy dressing
- Fresh fruit salad GF
- Add hand carved Pineland Farms filet mignon additional $19 per person

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PASSED HORS D'OEUVRES

Maximum of 90 minutes continuous service time & a minimum of 20 people
Select 5 for $45 per person
Each additional piece available for $9 each per person

FROM THE GARDEN

- Sheep's milk cheese crostini with quince jam, olive oil almond crumble
- Roasted mushroom toast with herb whipped goat cheese, pickled shallots
- Crispy fried artichokes with roasted pepper hummus
- Truffle scented mac n cheese fritter with black pepper parmesan aioli
- Cherry tomato confit crostini with New England brie, basil aioli
- Petite caprese bruschetta with fresh mozzarella, sweet tomato, basil, aged balsamic caviar
- Arancini parmigiana with crispy arborio rice, Sunday gravy
- Roasted pepper muhamara with toasted walnut, zaatar spced syrian crisp

FROM THE SEA

- Crispy shrimp tempura with togarashi, spicy kewpie
- Jumbo shrimp shooter with house cocktail, lemon GF
- Chili seared yellowfin tuna with tobiko, sushi rice GF
- Hickory smoked salmon canape with organic salmon caviar, crème fraiche and chive
- Maine lobster "roll" spoon with buttery brioche crumbs, lemon aioli, celery sprouts
- Georges Bank scallops & smoked bacon with Republic of Vermont maple syrup GF
- Yellowfin tuna taco with fresno chiles, cilantro crema GF

FROM THE FARM

- Pork belly adobo skewer with banana ketchup, crunchy chili oil
- Guinness shortrib sando with Dubliner cheddar, horseradish
- Philly steak and cheese rolls with tabasco ketchup
- Ginger pork dumplings with soy hoisin
- Blackened beef tenderloin croustade with creole aioli
- Hand breaded crispy chicken with ranch aioli
- Lemongrass chicken satay with peanut coconut sauce GF
- Twice baked baby potatoes with Vermont cheddar, smoked bacon, chipotle crema GF
- Charred lamb lollipop with mint jus for dipping GF
- Beef shortrib empanada with manchego cheese, salsa verde crema

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RECEPTION DISPLAYS

Maximum of 90 minutes continuous service time & a minimum of 20 people

FARMHOUSE CHEESES $24 per person

- Artisan cheese from far and near – a seasonal selection of hard, soft, aged and fresh cheeses along with clover honey, quince, fig jam, grapes, candy walnuts, crisps and crostini

CURED MEATS AND SAUSAGE CHARCUTERIE $24 per person

- Selection of prosciutto di parma, coppa, mortadella, salami, Portuguese chorizo and spicy soppressata along with grain mustard, cornichon, cured olives, crisps and crostini

THE FRY GUY $18 per person

- Sweet potato waffle fries
- Pub fries
- Hand cut house chips
- Tater tots
- *Served with ranch powder and ranch dressing, truffle and parmesan, spicy mayo, ketchup, herb aioli, bbq powder and sauce*

THE PIZZA OVEN $25 per person

- *Brick oven cooked pizzas, cut reception style*
- Maple Brook Farm mozzarella with oven roasted tomato, basil, shaved grana padano margherita
- Spicy honey pepperoni
- Mexican street corn, jalapeño, cotija cheese, tajin crema

SLIDERS $28 per person, select two

- Wagyu beef with Great Hill Dairy blue, special sauce, brioche
- Korean bbq chicken thigh with kimchi slaw
- Chipotle pulled pork with pickles
- Balsamic portobello, local goat cheese, roasted pepper hummus
- *Served with pub fries and house made ranch chips*

THE CHICKEN COOP $26 per person

- Dry rubbed free range wings and hand breaded chicken tenders along with buffalo, herb ranch, Korean bbq, soy honey, mango ghost pepper, bbq, chip shop curry, honey mustard
- Celery and baby carrots

THE NEW ENGLAND RAW BAR $41 per person

- Local Cape oysters on ice GF
- Snow crab cocktail claws GF
- Jumbo poached gulf shrimp GF
- 1/2 Maine lobster tail GF
- Lemon and garlic poached Cape littleneck clams GF
- Presented on ice with house cocktail, shallot mignonette, horseradish, hot sauce, citrus

FEAST OF ST. ANTHONY $33 per person

- Tender meatballs in pomodoro with shaved grana padano
- Roasted tomato & basil bruschetta with balsamic caviar
- Caesar salad cups with crispy parmesan tuile, torn croutons
- Potato gnocchi alfredo with white balsamic roasted mushrooms, aged provolone

DO IT YOURSELF TACOS $29 per person

- Corn and flour tortillas
- Cilantro lime pulled chicken thighs GF
- Sliced chimichuri grilled skirt steak GF
- Tajin grilled chopped squashes, onions, and mushrooms GF
- *Served with iceberg, pico de gallo, spanish rice, black beans, Vermont cheddar, jalapeño, guacamole, salsa picante, lime*

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RECEPTION DISPLAYS

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MEZZA $25 per person

- Creamy tahini hummus with baby tomatoes, crispy chickpeas, garlic confit GF
- Cumin scented pita chips
- Grilled vegetables
- Tzatziki GF
- Tomato, lemon, mint and cucumber salad GF
- Tabbouleh
- Citrus marinated cured olives GF
- Basil, pinenuts, virgin olive oil tossed local feta cheese GF

HAND ROLLED CHINATOWN DIM SUM & DUMPLINGS $29 per person

- Ginger pork shumai, shrimp har gow, mushroom dumplings, chicken sesame shumai, all presented in bamboo steamers along with:
- Crunchy chili aioli
- Chili garlic kewpie
- Soy ginger
- Salted edamame

AUTHENTIC SUSHI & SASHIMI STATION $55 per person, minimum of 30 people

- Traditional and modern hand sashimi, gunken, temaki, nigiri, maki and vegetable rolls
- Served with aged soy, wasabi, pickled ginger
- Add an authentic sushi chef preparing in your function room $500

CHEF CARVING STATIONS

(1) Chef required for every 50 guests at $250 each

- Apple brined organic turkey breast, sage gravy, Cape cranberry sauce, warm buttery brioche rolls, mushroom sausage dressing $30 per person
- Shallot thyme roasted whole Pineland Farms beef tenderloin, horseradish crema, red wine jus, just baked ciabatta rolls $40 per person
- Tarragon panko crusted east coast salmon filet, black olive tomato relish, grilled sourdough $35 per person
- Bone in Virginia ham, clover honey mustard, soft pretzels $30 per person
- Slow roasted salt crusted prime rib of all natural beef with popovers, roasting jus $45 per person

CHEF CARVING ACCOMPANIMENTS

$12 each, per person

Maximum selection of (2)

- Roasted asparagus with citrus zest, sea salt GF
- Thyme roasted baby vegetables GF
- Garlicky olive oil roasted baby potatoes GF
- Whipped locally grown potatoes GF
- Hand cut artisan mac n cheese
- Potato gnocchi tossed in basil marinara
- Steamed jasmine rice mirepoix GF
- Grilled broccolini with shallots, garlic and shaved parmesan GF
- Roasted local roots GF

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DESSERTS

Maximum of 90 minutes continuous service time & a minimum of 20 people.

THE ICE CREAM SUNDAE BAR $26 per person, minimum of 45 people

- Make your own sundae with a selection of 6 of your Ben and Jerry's favorites and let your guests top with fresh whipped cream, hot fudge and your choice of 5 dry toppings
- Station includes chef to scoop ice cream for your guests

ASSORTED PETITE CUPCAKES $16 per person, minimum 25 people

- Strawberry
- Dulce de leche
- Vanilla
- Chocolate

THE LENOX GRAND DESSERT TABLE $29 per person

- Ricotta cannolis with chocolate and pistachio
- Assorted petite french pastries
- Mini lemon, apple and raspberry tartlettes
- French almond macarons
- Just baked chocolate chip cookies with Duxbury sea salt

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PLATED DINNERS

All entrée counts are required in advance
Served with hot ciabatta rolls, Duxbury sea salt and Vermont butter

APPETIZERS select one

- Maplebrook Farm mozzarella and heirloom tomato “caprese”with aged balsamic caviar, basil sprouts, evoo, sea salte GF
- Local butternut squash and mascarpone ravioli, amaretti crumb, parmesan charred corn crema, crispy sage
- Curry chickpea and Narragansett feta salad, creamy hummus, cured olives, chiffonade romaine hearts, naan croutons
- New England clam chowder with grilled sourdough, Cape littleneck clams, smoked bacon, celery root
- Roasted tomato potage with aged cheddar toast, crispy basil
- Chilled cajun roasted shrimp salad, Boston lettuce, shaved cucumber, baby tomatoes, chili garlic aiolie GF

ENTRÉES select one

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Maximum selection of two entreés and a vegetarian offering

- Tamari soaked east coast salmon with yuzu jasmine rice, baby bok choy, shitake mushrooms, carrot ginger jus $93 GF
- Maple and chili glazed free range chicken with butternut squash, king oyster mushroom, french beans, green apple, poultry jus $90 GF
- Hand cut fresh pasta bolognese with heritage pork, shaved grana padano, basil, San Marzano tomato ragu $88
- 10 oz. center cut NY sirloin with exotic mushrooms, whipped locally grown potatoes, asparagus, red wine jus $95 GF
- Potato gnocchi & oyster mushrooms with butternut jus, crispy sage roasted delicata squash $85
- Hand made baby spinach & ricotta ravioli with basil pesto crema, local goat cheese, baby tomato vierge with greek olives and roasted garlic $85

ENTRÉES continued

- Spice roasted cauliflower steak with golden raisins, grapes, roasted pepper “hummus” $85 GF
- Shallot thyme roasted filet mignon with herb roasted fingerling potatoes, delicata squash, garlicky broccolini, red wine jus $100 GF
- Maine lobster tail and petite filet mignon with lemon tarragon butter, red wine jus, whipped locally grown potatoes, baby carrots and roasted asparagus $129 GF
- Tomato basil crusted cod loin with potato gratin, roasted garlic broccolini, charred lemon butter $93
- Tarragon grilled block island swordfish with creamy caramelized leek polenta, roasted corn and tomato succotash $95 GF

SWEETS select one

- Platters of just baked chocolate chip cookies with Duxbury sea salt, served family style
- Ricotta cheesecake with macerated strawberries, graham crumbs
- Seasonal fresh fruit tart with coulis, mint
- Tiramisu with chocolate espresso soil
- Fresh fruits, berries and citrus with clover honey yogurt GF
- Flourless chocolate fondant cake with brandy-soaked cherry coulis GF
- Caramel pastry with spiced dulce de leche, fresh raspberry coulis

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DINNER BUFFETS

CAPE COD COASTAL $85 per person

- Warm brioche rolls
- New England clam chowder
- Baby gem salad with shaved vegetables, aged sherry vinaigrette GF
- Mixed organic greens, Cape cranberries, toasted walnuts, local goat cheese, lemon vinaigrette GF
- Cracker crusted George's Bank haddock, vegetable jasmine rice pilaf, charred lemon
- Old Bay roasted chicken with roasted fingerling potatoes, asparagus, mushroom madeira jus GF
- Potato gnocchi and oyster mushrooms, butternut jus, crispy sage, roasted delicata squash
- Fresh fruit and lemon meringue tarts

TASTE OF THE NORTH END $85 per person

- Warm onion and rosemary focaccia with olive oil and aged balsamic vinegar
- Italian wedding soup
- Chopped hearts of romaine Caesar with shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing
- Maplebrook Farm mozzarella and heirloom tomato “caprese” with aged balsamic caviar, basil sprouts, evoo, sea salt GF
- Potato gnocchi and oyster mushrooms, butternut jus, crispy sage, roasted delicata squash
- Slow cooked all natural beef meatballs with Sunday gravy, shaved grana padano
- Pesto roasted chicken with goat cheese polenta, roasted garlic broccolini GF
- Petite tiramisu and cannolis

THE LENOX GRAND BUFFET $95 per person, minimum 25 people

- Maine lobster bisque with cognac GF
- Maplebrook Farm mozzarella and heirloom tomato “caprese” with aged balsamic caviar, basil sprouts, evoo, sea salt GF
- Chopped hearts of romaine Caesar with shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing
- Tarragon roasted Block Island swordfish with Maine lobster risotto GF
- Petite filet mignon with red wine jus, asparagus and creamy whipped potatoes GF
- Hand made pasta with roasted local roots, baby spinach, and Ipswich goat cheese
- Ricotta cannolis with chocolate and pistachio
- Mini lemon, apple and raspberry tartlettes
- French almond macarons
- Just baked chocolate chip cookies with Duxbury sea salt

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BAR SERVICES

OPTION ONE

All bar services require 1 bartender per 75 guests at $200 per bartender.
Choose between house brand cocktails or premium cocktails.
Charged per drink – cash or by consumption

house brand cocktails $14
bacardi rum | captain morgan rum | beefeater gin |
jim beam bourbon whiskey | aspen vodka |
hornitos tequila | chivas scotch

premium cocktails $16
ketel one | bombay sapphire | jack daniels | crown royal |
makers mark | johnnie walker black | patron silver

cordials $14
amaretto disaronno | bailey's | sambuca romana | grand marnier |
kahlua

house wines $14
prosecco | sauvignon blanc | pinot grigio | pinot noir | cabernet
- bottle list available upon request

domestic & imported beers $9
budweiser | bud light | corona

craft beers & seltzer $12
allagash white | high noon vodka soda seltzer |
mighty squirrel cloud candy ipa | night shift whirlpool pale ale |
widowmaker blue comet

non-alcoholic $5
fruit juices | soft drinks | mineral water

OPTION TWO

Packaged, flat fee bars
All bar services require 1 bartender per 75 guests at $200 per bartender.
Package bars are priced per person, exclusive of tax & gratuity.

house beer & wine only
first hour $28
each additional hour $18

house liquor, beer & wine
first hour $32
each additional hour $20

premium liquor, beer & wine
first hour $36
each additional hour $22

wine list available upon request

THE LENOX HOTEL SPECIALTY BARS

signature add-ons for your standard lenox bar

brunch beverages $15 per drink
bartender to prepare your favorite morning beverages
classic bloody mary's, mimosas, bellinis & coffee drinks available upon request

GF - Gluten Free Please advise catering of any food allergies prior to event.
All pricing is exclusive of 7% Sales Tax, 20% gratuity and 8% admin fees.

AUDIO VISUAL INFORMATION

AUDIO/VISUAL PROJECTORS

optoma GT5600 ultra short throw projector, 3000 lumens
includes 120” skirted screen, projector, necessary cords $750

projection screen only $100
client to provide their own projector

70” plasma screen tv $650

AUDIO EQUIPMENT

full audio & video recording available

sound system package $250
includes house sound, 4-channel mixer and all necessary cords

podium with microphone $200*

wireless handheld microphone $175*

wireless lavaliere microphone $175*
clip on with pack

laptop $200

portable speaker $200
additional $175 for wireless microphone

polycom conference telephone $200

* requires sound system package rental

ACCESSORIES

wireless mouse/presentation device $50

easel with self adhesive pad & assorted markers $55

white board with dry-erase markers $55

outlet power strip/extension cords $25

powered laptop speakers $50

podium $50

VIDEO CONFERENCING PACKAGE

only offered for groups of 25 people or less
includes OWL Labs Meeting Device with 360° conference camera, microphone & speaker, laptop computer, necessary cabling, professional labor of setup, testing, and on-site support during your event

$500/day

70” plasma TV or projector package can be added on for an additional cost

LABOR FOR AV TECHNICIAN

operator $100/hour
5 hour minimum

Please speak with your conference services manager should you need additional equipment or services.

PARKING OPTIONS

VALET

The Lenox Hotel
617.536.5300
Entrance at 61 Exeter Street

day/event rate $45
0 – 10 hours, out by 2am*

overnight rate $70 per night
until 5pm the day of checkout**

* oversized vehicles are accepted for day parking by The Lenox Hotel valet, subject to availability, $70 per vehicle

** oversized vehicles are accepted for overnight parking by The Lenox Hotel valet for an additional per night, subject to availability, $140 per vehicle

SELF-PARK

Copley Place Parking Garage
Entrance at 100 Huntington Avenue clearance 6'9"
617.262.6600

0 – 1 hours	$12
1 – 1.5 hours	$20
1.5 – 2 hours	$25
2 – 10 hours	$40
10– 24 hours	$42

Prudential Center Parking Garage
Entrance at 85 Exeter Street clearance 6'0"
617.236.3060

0 – 1 hour	$14
1 – 1.5 hours	$23
1.5 – 2 hours	$33
2 – 24 hours	$45

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