DOUBLE TREE BY HILTON
BOSTON NORTH SHORE
2019 Banquet Menus
**BREAKFAST BUFFETS**

**EARLY RISER CONTINENTAL**  
$12 per person  
Sliced Seasonal Fresh Fruit  
Assorted Baked Muffins, Pastries and Flaky Croissants  
Bagels with Flavored Cream Cheese and Butter  
Coffee, Decaf and Hot Tea  
Assorted Fruit Juices

**CLASSIC BREAKFAST BUFFET**  
$22 per person  
Sliced Seasonal Fresh Fruit  
Assorted Baked Muffins, Pastries and Flaky Croissants  
Bagels with Flavored Cream Cheese and Butter  
Scrambled Eggs with Fresh Chives  
Breakfast Potatoes with Peppers and Onions  
Smoked Bacon or Sausage Links  
French Toast with Strawberry Compote and Maple Syrup  
Coffee, Decaf and Hot Tea  
Assorted Fruit Juices

**DOUBLETREE BRUNCH**  
$34 per person  
Sliced Seasonal Fresh Fruit  
House Salad with Chef’s Choice of Dressings  
Assorted Baked Muffins, Pastries and Flaky Croissants  
Bagels with Flavored Cream Cheese and Butter  
Scrambled Eggs with Fresh Chives  
Breakfast Potatoes with Peppers and Onions  
Smoked Bacon or Sausage Links  
Wild Mushroom Risotto with Sautéed Spinach and Truffle Oil  
Warm Rolls and Butter  
Chef’s Choice Dessert  
Coffee, Decaf and Hot Tea  
Assorted Fruit Juices

**DELUXE CONTINENTAL**  
$16 per person  
Sliced Seasonal Fresh Fruit  
Assorted Baked Muffins, Pastries and Flaky Croissants  
Greek and Plain Yogurts with Granola and Dried Fruits  
Assorted Cereals and Milk  
Bagels with Flavored Cream Cheese and Butter  
Coffee, Decaf and Hot Tea

*All Breakfast Buffet Menus based on 90 minutes of service. Buffets are designed for 25 of more guests; if there are less than 25 guests, a $75 fee will apply.*
## PLATED BREAKFASTS

**FARM HOUSE BREAKFAST**  
$18 per person  
Vegetarian Quiche Served with Seasonal Fruit and Breakfast Potatoes

**VERMONTER**  
$16 per person  
Thick-Cut Texas French Toast with Warm Maple Syrup, Whipped Butter, Mixed Berry Compote and Sausage Links

*All Plated Breakfasts come with Coffee, Tea, Decaf, Assorted Fruit Juices and Water, and a Basket of Assorted Breakfast Pastries served at each table.*

## BREAKFAST ENHANCEMENTS

**Omelets Your Way:**  
$10 per person  
Made to order, your choice of Ham, Bacon, Diced Peppers, Diced Onions, Assorted Cheeses, Spinach, Tomatoes and Mushrooms

**New York Bagels**  
$15 per person (10 person minimum)  
Smoked Atlantic Salmon, Cream Cheese, Capers, Chopped Eggs, Vine Ripened Tomatoes, Red Onions and Dill Mustard Sauce

Chef Attendant Required: $100 per attendant

**Assorted Fruit Smoothie Shooters**  
$3.50 per person

**Sliced Seasonal Fresh Fruit**  
$6 per person

**Fruit and Yogurt Parfaits**  
$5 per person

**Assorted Cold Cereal & Milk**  
$5 per person

**Steel Cut Oats**—with an assortment of dried fruits and nuts  
$5.50 per person

**Morning Delight Breakfast Sandwiches**  
Bagel with egg, bacon and cheese  
$5 per person

**Coffee, Decaf, Tea, Assorted Fruit Juices, Bottled Waters and Soft drinks**  
$8 per person

**Coffee, Decaf and Hot Tea**  
$4 per person  
$50 per gallon

*Upgrade to Starbucks Coffee on any Buffet, Enhancement or Break for an additional $4 per person or additional $15 per gallon.*

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EXECUTIVE MEETING PACKAGE
$32 per person

DELUXE CONTINENTAL
Sliced Seasonal Fresh Fruit and Berries
Assorted Mini Muffins and Danish Pastries
Greek and Plain Yogurts with Granola, Dried Fruits and Granola
Assorted Breakfast Cereals and Milks
New York Style Bagels with Flavored Cream Cheese
Assorted Fruit Juices and Bottled Water

AM COFFEE REFRESH
Freshly Brewed Regular Coffee, Decaf Coffee and Herbal Teas
Assorted Soda and Bottled Water
Assorted Individual Granola Bars and Trail Mix

PM BREAK
Freshly Baked Assorted Cookies, Brownies and Blondies
Assorted Soda and Bottled Water

*All Meal Periods based on 90 minutes of service
## AM BREAKS

- **Power Break**  
  $12 per person  
  Assorted super drinks to include pomegranate juice, acai juice and carrot juice  
  House made power bars, assorted dried fruits and nuts

- **Healthy Break**  
  $12 per person  
  Assorted Fruit and Yogurt Parfaits with House Made Granola, and Agave Nectar  
  Assorted Fruit Smoothie Shooters

- **From the Bakery**  
  $8 per person/$42 per dozen  
  Assorted Muffins, Danish and Fruit Breads

- **Assorted Bagels with Cream Cheese**  
  $4 per person/ $34 per dozen

- **Assorted Mini Scones with Butter and Preserves**  
  $4 per person/ $40 per dozen

- **Coffee, Decaf, Tea, Assorted Fruit Juices, Bottled Waters and Soft drinks**  
  $8 per person

- **Coffee, Decaf and Hot Tea**  
  $4 per person  
  $50 per gallon

*Upgrade to Starbucks Coffee on any Buffet, Enhancement or Break for an additional $4 per person or additional $15 per gallon.

## PM BREAKS

- **Energy Star Break**  
  $14.50 per person  
  Natural Almonds, Chocolate Chip Granola Bars, Carrots & Celery Sticks, Pita Crisps, with Hummus, Flavored Yogurt Shooters with Granola, Bottled Water and Fruit Juices

- **Mediterranean Break**  
  $13.50 per person  
  Toasted Pita Chips, Sliced Baked Breads, Hummus, Tabbouleh, Spinach and Roasted Eggplant Dips  
  Assorted Canned Sodas, Bottled Water and Fruit Juices

- **Chef’s Signature Antipasto Platter**  
  $13 per person  
  Local cheese, cured meats, Andalou olive blend, house stuffed cherry peppers and toasted French Baguettes

- **Assorted Gourmet S’mores**  
  $7 per person  
  Our chef’s spin on traditional S ‘mores with assorted freshly baked cookies

- **Make Your Own Trail Mix Break**  
  $12 per person  
  Pretzels, dried cranberries, M&M’s chocolate chips, Reese’s pieces, sunflower seeds, pumpkin seeds and candied pecans

- **Cheese Board with Assorted Fresh Fruits and Nuts**  
  $8 per person

*Upgrade to Starbucks Coffee on any Buffet,
PLATED LUNCH

Choose (1) Option
All Lunch Entrees include Freshly Baked Rolls and Butter, Dessert Selection and Coffee, Decaf Coffee and Hot Tea.

Sliced Beef
$29 per person
Bistro Steak, Roasted Fingerling Potatoes, Red Wine Rosemary Reduction and Asparagus

Pan Seared Atlantic Salmon
$29 per person
Fresh Ginger, Cherry Tomatoes, Blood Orange and Soy Glaze, Scallion Jasmine Rice and Broccolini

Baked Boston Cod
$27 per person
Lemon Herb Panko Crumbs, Smashed Redskin Potatoes, Vegetable of Day and Lemon Butter Sauce

Sliced Pork Loin
$26 per person
Sliced Adobe Rubbed Pork with Warm Caramelized Apple Slaw, Roasted Potatoes and Tomato Cider
Vinaigrette Glaze

Chicken Marsala
$26 per person
Wine Sauce, Smashed Redskin Potatoes and Asparagus

Chicken Milanese
*Assorted Sodas and Bottled Water can be added for an additional $3 per person.

V- Tri-Colored Tortellini
$24 per person
Yellow & Green Zucchini, Mushrooms and Lemon Thyme Cream

V- Asparagus Infused Risotto
$24 per person
Baby Mushrooms, Onion and Cherry Tomato Confit, Fresh Basil and Sweet Corn Butter Sauce

Chicken Caesar Salad
$21 per person
Grilled Chicken Over Romaine, Creamy Caesar Dressing, Garlic Crostini and Shaved Parmesan Cheese

The Cobb
$23 per person
Chopped Romaine Lettuce, Grilled Chicken, Chumbled Bleu, Chopped Eggs, Cucumber, Tomatoes, Sliced Olives and Balsamic Vinaigrette

The Field
$20 per person
Arugula & Field Greens, Goat Cheese, Candied Walnuts, Cranberries, Teardrop Tomatoes and White Balsamic Vinaigrette

DESSERT
Select One (1) Option
Chocolate Decadence Cake
Vanilla Bean Crème Brulée
NY Style Cheesecake with Strawberry Glaze
Boston Cream Pie

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### LUNCH BUFFET

#### THE COOK OUT
**$30 per person**
- Mixed Salad Greens, Cucumbers, Shredded Carrots, Teardrop Tomatoes and Chef’s Choice of Dressings
- New England Apple Cider Infused Slaw
- Tortellini Pasta Salad with Ripened Tomatoes, Baby Spinach, Olives, Artichokes and Italian Vinaigrette
- Grilled Angus Burgers, Hotdogs, Vegetable Burgers with all the Fixings
- Citrus Barbecue Flavored Grilled Chicken Breast with Tomato and Herb Relish
- Boston Maple Baked Beans
- Maple and Cheddar Cornbread
- Sliced Watermelon
- Assorted Chocolate Chip, Peanut and Oatmeal Cookies

#### CREATE-YOUR-OWN DELI BUFFET
**$26 per person**
- Our Homemade Soup Offering
- House Salad, Tossed Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots, Balsamic and Ranch Dressings
- Pasta Salad with Tomatoes, Artichokes, Black Olives, Baby Spinach, Cheddar Cheese and Dressed with Italian Dressing
- French Potato Salad with Diced Shallots, Scallions, Basil, Dijon Mustard Vinaigrette and Chopped Hard Boiled Eggs
- Select Three (3) Meats/Salads
  - Ham, Turkey, Roast Beef, Salami, Corned Beef, Pastrami, Chicken Salad, Egg Salad, Tuna Salad and Vegetable Wraps
- Select Three (3) Cheeses
  - American, Cheddar, Swiss, Provolone, Pepper Jack
- Includes
  - Lettuce, Tomato, Onion, Pickles, Mayonnaise and

#### EXECUTIVE SANDWICH BOARD
**$28 per person**
- Caesar Salad with Romaine, Creamy Caesar Dressing, Garlic Crostini and Shaved Parmesan Cheese
- Fresh Seasonal Fruit Salad
- Assorted Deli Style Sandwiches and Wraps to Include:
  - Roast Beef, Honey Mustard and Caramelized Onion on Herbed Focaccia Bread
  - Roasted Turkey Breast, Bacon, Lettuce and Tomato Wrap with Chipotle Mayonnaise
  - Grilled Marinated Eggplant, Seasonal Tomatoes, Buffalo Mozzarella, Basil and Balsamic Glaze on French Baguette
- Assorted Deli Style Chips
- Assorted Cookies and Brownies
- Coffee, Decaf and Hot Tea

*Add soup enhancement $4.50 per person

*All Lunch Buffet Menus based on 90 minutes of service. Buffets are designed for 25 of more guests; if there are less than 25 guests, a $75 fee

*Assorted Sodas and Bottled Water can be added for an additional $3 per person.
LUNCH BUFFET

ARTISAN BAKERY BOXED LUNCH
$20 per person

Boxed Lunch Includes Deli Chips, Whole Fresh Fruit, Freshly Baked Cookies and Bottled Water.

Choose Three (3) Options for Groups Larger than 25 people and Two (2) Options for Groups with Less than 25 people.

Assorted Deli Style Sandwiches and Wraps to Include:

Roast Beef, Honey Mustard and Caramelized Onion on Herbed Focaccia Bread
Smoked Ham and Cheddar Cheese Tortilla Wrap with Honey Mustard
Honey Roasted Turkey Breast with Swiss Cheese, Cranberry Scented Mayonnaise on a French Baguette
Grilled Marinated Eggplant, Seasonal Tomatoes, Buffalo Mozzarella, Basil and Balsamic Glaze on a French Baguette
Grilled Tuna Fish Wrap with Crisp Chopped Celery, Smoked Black Pepper and Light Mayonnaise

DANVERS FARMER’S MARKET LUNCH BUFFET
$29 per person

Our Homemade Soup Offering
Arugula and Field Greens, Goat Cheese, Candied Walnuts, Cranberries, Teardrop Tomatoes and White Balsamic Vinaigrette Dressing
Tossed Quinoa Salad with Bell Peppers, Corn, Edamame, Black Beans and Fresh Chopped Mint
Pan Seared Chicken Breast with Confetti Tomato, Fresh Herbs and Balsamic Reduction
Braised Sliced Pork with Apple and Bing Cherry Cider Reduction
Gluten Free Oven Baked Boston Cod with Tomato and Sweet Red Pepper Sauce
Kettle Steamed Rice Pilaf with Fresh Chopped Garden Herbs
White Wine and Honey Glazed Carrots
Warm Rolls and Butter

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*Assorted Sodas and Bottled Water can be added for an additional $3 per person.
# INTERNATIONAL LUNCH BUFFETS

## ITALIAN
$26 per person

- Caesar Salad with Romaine, Creamy Caesar Dressing, Garlic Crostini and Shaved Parmesan Cheese
- Tossed Cheese Tortellini with Artichokes, Mushrooms and Creamy Alfredo Sauce
- Pan Seared Herbed Chicken in Marsala Cream Sauce
- Grilled Beef Steak Tips with Chianti Wine and Peppers
- Golden Breaded Vegetable Risotto Balls with Marinara Sauce
- Chef’s Seasonal Vegetables
- Warm Rolls and Butter
- Tiramisu

## ASIAN
$28 per person

- Chef’s Tossed Seasonal Salad Greens with Asian Dressing
- Vegetable Spring Rolls
- Pork Potstickers
- Spicy Thai Flavored Pork and Braised Vegetables
- Wok Stirred Chicken with Broccoli, Lime, Coconut Milk and Roasted Cashews
- Fried Shrimp, Cod Fish and Cabbage with Oyster and Garlic Sauce
- Vegetable and Pineapple Fried Rice
- Vegetable Chow Mein with Crispy Fried Tofu and Sweet Chili Sauce
- Lemon and Poppyseed Cream Sponge Cake

## MEXICAN
$29 per person

- Black Bean Soup with Sour Cream and Cilantro-Ro
- Tomato, Red Onion and Cilantro Cucumber Salad with Lime and Tequila Dressing
- Nacho Chips with Salsa, Sour Cream and Guacamole
- Chicken and Beef Fajitas with Caramelized Onions and Peppers in Warm Soft Flour Tortillas
- Smokey Tomato and Olive Spanish Rice
- Refried Beans
- Cinnamon Dusted Churros
- Coffee, Decaf and Hot Tea

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*Assorted Sodas and Bottled Water can be added for an additional $3 per person.
<table>
<thead>
<tr>
<th>STANDARD RECEPTION PACKAGE</th>
<th>DELUXE RECEPTION PACKAGE</th>
<th>SIGNATURE RECEPTION PACKAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>$16 per person</td>
<td>$23 per person</td>
<td>$30 per person</td>
</tr>
<tr>
<td>Choice of Domestic Cheese Board or Seasonal Vegetable Crudité</td>
<td>Chef’s Signature Antipasto Platter</td>
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<tr>
<td>Beef and Peapod Spring Rolls with Soy Sauce</td>
<td>Seafood Stuffed Mushroom Caps</td>
<td>Lobster Spring Rolls with Sesame Chili Glaze</td>
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<tr>
<td>Sesame Chicken with Honey Mustard</td>
<td>Teriyaki Beef Skewer with Teriyaki Drizzle</td>
<td>Beef and Vegetable Kabobs</td>
</tr>
<tr>
<td>Coconut Chicken Fingers with Sweet Chili Sauce</td>
<td>Parmesan and Artichoke Fritter with Marinara</td>
<td>Mini Beef Wellington</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>Scallop Wrapped in Bacon with Teriyaki Drizzle</td>
<td>Coconut Shrimp with Sweet Thai Chili Sauce</td>
</tr>
<tr>
<td>Vegetable Springs Rolls with Soy and Ginger Sauce</td>
<td>Chicken and Tomato Empanada</td>
<td>Chicken and Mango Salsa Satchel</td>
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<tr>
<td>Assorted Mini Quiche</td>
<td>Mango Chutney Chicken Samosa</td>
<td>New England Crab Cake with Lemon Aioli</td>
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<tr>
<td>Brie and Raspberry Filo Star</td>
<td>Fig and Goat Cheese Flatbreads</td>
<td>Potato Pancake with Salmon Tartare</td>
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<tr>
<td>Pork Dim Sum Potstickers with Wasabi Soy</td>
<td>Cherry Tomato and Mozzarella Skewer</td>
<td>Chicken Duxelle En-Croute</td>
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<tr>
<td></td>
<td>Chicken Marsala Puff Pastry</td>
<td>Blue Cheese and Pear Chutney Filo Stars</td>
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<td>Mini Corn Soufflé Cups</td>
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</tbody>
</table>

*Passed Hors D’Oeuvres based on 1 piece of each per person
*Reception based on 90 minutes of service.
A LA CARTE HORDES D’OEUVRES (PER 50 PIECES)

- Mini Franks in a Blanket with Spicy Mustard $150
- Assorted Mini Quiche $150
- Brie and Raspberry Filo Star $150
- Tandoori Chicken Satay with Spicy Peanut Sauce $150
- Vegetable Stuffed Mushroom Caps $150
- Vegetarian Spring Rolls with Tomato Salsa $150
- Crab Rangoon with Sweet Chili Sauce $175
- Wild Mushroom and Filo Batons $150
- Pork Dim Sum Pot Stickers with Wasabi Soy Glaze $150
- Vegetable Spring Rolls with Sweet Chili Sauce $150
- Sesame Chicken with Honey Mustard $150
- Vegetable Potsticker with Sweet Chili Sauce $150
- Beef and Peapod Spring Rolls with Soy Sauce $165
- Chicken Duxelle En Croute $165
- Coconut Shrimp with Sweet Thai Chili Sauce $170
- Mini Beef Wellington $180
- New England Crab Cake with Lemon Aioli $185
- Mango Chutney Chicken Samosa $150
- Fig and Goat Cheese Flatbreads $150
- Seafood Stuffed Mushroom Caps $150
- Teriyaki Beef Skewer with Teriyaki Drizzle $150
- Chicken Potsticker with Lemongrass Soy Reduction $150
- Goat Cheese Purse with Sun Dried Tomatoes $150
- Parmesan and Artichoke Fritter with Marinara $150
- Chicken and Tomato Empanada $150
- Antipasto Skewer with Basil Oil $150
- Thai Chicken Spring Rolls $150
- Spinach and Artichoke Filo Cups $150
- Chicken Marsala Puff Pastry $165
- Scallops Wrapped in Bacon with Teriyaki Drizzle $185
- Vegetable Samosa $150
- Blue Cheese and Pear Chutney Filo Stars $150
- Mini Corn Soufflé Cups $150
- Chicken and Mango Salsa Satchel $150
- Potato Pancake with Salmon Tartare $150
- Beef and Vegetable Kabobs $165
- Duck and Apricot Satchel with Hoisin Glaze $165
- Lobster Spring Rolls with Sesame Chili Glaze $190

STATIONARY DISPLAYS

Chef’s Signature Antipasto Platter with Local Cheese, Cured Meats, Andalou Olive Blend, House Stuffed Cherry Peppers and Toasted Baguettes $13 per person

International and Domestic Cheese Board with Assorted Fruits and Nuts $8 per person

Baked Brie En Croute with Raspberry Sauce and Sliced Baguettes $7.50 per person

Jumbo Shrimp Cocktail Served with Horseradish and Cocktail Sauce $7 per person

Seasonal Fresh Vegetable Crudités Served with Creamy Ranch Dip $6 per person

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**RECEPTION ENHANCEMENTS**

**ACTION STATIONS** (Based on 90 minutes of service time and all require a $100 chef attendant fee)

**The Carvery**
Carved Sirloin Au Jus, Horseradish Sour Cream and Silver Dollar Rolls $25 per person
Carved Steamship of Beef Au Jus, Horseradish Sour Cream and Silver Dollar Rolls $15 per person **Minimum of 75 people**
Herbed Peppercorn Pork Loin with Bourbon Demi and Silver Dollar Rolls $16 per person
Baked Country Ham with Honey and Apricot Glaze and Buttermilk Biscuits $16 per person
Smoked Pepper Rubbed Carved Turkey Breast with Cranberry and Orange Relish and Silver Dollar Rolls $15 per person

**Pasta Action Station**
$18 per person
**Choice of Two (2) Pastas:** Farfalle, Penne, Cheese Tortellini, Gemelli, Cheese Ravioli, Linguini
**Choice of Two (2) Sauces:** Marinara, Alfredo, Vodka, Smoked Tomato Cream Sauce, Sun-Dried Tomato Pesto, Mushroom Marsala, Basil Pesto (Nut Free)
**All Pasta Stations Include:** Shrimp, Grilled Chicken Breast, Roasted Red Peppers, Grilled Zucchini and Squash, Steamed Asparagus, Broccoli, Onions, Garlic, Olive Oil, Parmesan Cheese and Garlic Bread

**Mashed Potato Bar**
$15 per person
Creamy Garlic Mashed Potatoes Accompanied with Broccoli Florets, Button Mushrooms in Marsala Sauce, Homemade Tomato Salsa, Cheddar Cheese Sauce, Diced Tomatoes, Sour Cream and Chives, Smoked Bacon Bits, Black Olives, Chopped Grilled Sausage, Grated Cheddar and Smoked Gouda Cheese

**South of the Border Station**
$20 per person
Tender Strips of Marinated Chicken and Beef, Red and Green Peppers, Sizzling Sautéed Onions, Spanish Rice, Refried Beans, Guacamole, Salsa, Sour Cream and Warm Flour Tortillas
PLATED DINNERS
All Entrées are Served with Choice of Salad or Homemade Soup, Dinner Rolls and Butter, Starch Accompaniment, Fresh Vegetable, Dessert, Coffee and Tea

STARTERS (Select One (1) From Soup OR Salad)
Soups
New England Clam Chowder
Roasted Tomato Basil
Cream of Corn and Potato

Salads
Garden Salad—Field Greens, Cucumbers, Shredded Carrots, Teardrop Tomatoes and Chef’s Choice of Dressings
Caesar Salad—Romaine, Creamy Caesar Dressing, Garlic Crostini and Shaved Parmesan Cheese
Caprese Salad—Hot House Tomato and Fresh Mozzarella with Basil Oil and Balsamic Reduction

ENTRÉES (Select One (1) Option)
Duet of Grilled Filet Mignon and Lobster Tail, with Port Wine Sauce, Drawn Butter, Roasted Fingerling Potatoes and Seasonal Vegetables
$70 per person

Duet of Petit Grilled Filet Mignon and Herb Crusted Salmon, Port Wine Beef Reduction Sauce and Champagne Chive Butter Sauce with Roasted Red Bliss Potatoes and Seasonal Vegetables
$65 per person

Grilled Filet Mignon with Port Wine and Mushroom Sauce, Roasted Fingerling Potatoes and Seasonal Vegetables
$56 per person

Grilled Marinated New York Steak with Cognac and Peppercorn Sauce, Smashed Redskin Potatoes and Seasonal Vegetables
$50 per person

Baked Marinated Swordfish with Champagne Chive Butter Sauce, Smashed Redskin Potatoes and Seasonal Vegetables
$46 per person

Herbed Crusted Haddock Filet with Roasted Red Pepper and Tomato Sauce, Roasted Red Bliss Potatoes and Seasonal Vegetables
$40 per person

Baked Atlantic Salmon with Spinach and Seafood Stuffing, Lemon and Chive Butter Sauce, Steamed Rice and Seasonal Vegetables
$40 per person

Stuffed Chicken Breast with Maple Cornbread, Red Smoked Pepper, Spinach and Sweet Garlic, Apple Cider Reduction, Served with Herbed Roasted Red Bliss
PLATED ENTRÉES CONTINUED.....

Roast Pork Loin with Sage and Onion Stuffing, Apple and Pear Reduction, Roasted Potatoes and Seasonal Vegetables
$38 per person

Classic Chicken Marsala with Savory Rice, Marsala Mushroom Sauce and Seasonal Vegetables
$35 per person

V- Grilled Vegetable Ravioli with a Tomato and Rosemary Butter Sauce and Braised Swiss Chard
$36 per person

V- Duet of Wild Mushroom and Asparagus Risotto, Crispy Fried Onions with Tomato and Basil Sauce
$35 per person

DESSERTS
Select One (1) Option:
Chocolate Decadence Cake, New York Style Cheesecake with Strawberry Sauce, Carrot Cake, Vanilla Bean Crème Brûlée with Assorted Berries, Strawberry Shortcake or Boston Cream Pie

DESSERT ENHANCEMENTS

Viennese Table
Assortment of Miniature Italian Desserts and Pastries
$15 per person

Assorted Drunken S'mores
Baileys, Kahlua and White Godiva Liquor, Served with Hershey’s Chocolate Bars, Marshmallows, Graham Crackers and Assorted Fresh Baked Cookies
$15 per person  *Chef Attendant Required $100 fee

Make Your Own Sundae Bar
Chocolate, Vanilla and Strawberry Ice Cream
Chocolate Sauce, Whipped Cream, Walnuts, Sprinkles, Cherries, Crushed Oreo Pieces, M&M’s and Strawberry Sauce
$10 per person

Sliced Seasonal Fresh Fruits and Berries
$6 per person
<table>
<thead>
<tr>
<th>THE KABOB-A-QUE</th>
<th>CLASSIC NEW ENGLAND CLAM BAKE</th>
<th>THE ROCKPORT BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$52 per person</strong></td>
<td><strong>$72 per person</strong></td>
<td><strong>$46 per person</strong></td>
</tr>
<tr>
<td>Mixed Salad Greens, Cucumbers, Shredded Carrots, Teardrop Tomatoes and Chef’s Choice of Dressings</td>
<td>Mixed Salad Greens, Cucumbers, Shredded Carrots, Teardrop Tomatoes and Chef’s Choice of Dressings</td>
<td>Roasted Red Pepper and Tomato Bisque with Savory Corn Relish</td>
</tr>
<tr>
<td>New England Apple Cider Infused Slaw</td>
<td>Homemade New England Clam Chowder</td>
<td>Caesar Salad with Romaine, Creamy Caesar Dressing, Garlic Crostini and Shaved Parmesan Cheese</td>
</tr>
<tr>
<td>Old Fashioned Potato Salad with Chopped Hardboiled Egg and Smoked Candied Bacon</td>
<td>New England Apple Cider Infused Slaw</td>
<td>Marinated Flank Steak with Samuel Adams Beer and Sweet Caramelized Onions</td>
</tr>
<tr>
<td>Grilled Baby Back Ribs with Bourbon and Apple Barbeque Sauce</td>
<td>Penne Pasta Salad with Ripened Tomatoes, Baby Spinach, Olives, Artichokes and Italian Vinaigrette</td>
<td>Herb Crusted Chicken Breast with Citrus Orange and Sweet Chili Glaze</td>
</tr>
<tr>
<td>Portuguese Barbequed Beef Steak Kabobs</td>
<td>Homemade Baked Buttermilk Cheddar Biscuits</td>
<td>North Shore Linguini and Clams with White Wine Clam Sauce, Sweet Peas, Diced Tomatoes and Chopped Smoked Bacon</td>
</tr>
<tr>
<td>Samuel Adams and Orange Scented Jumbo Prawn Kabobs</td>
<td>Grilled Breast of Chicken with Tomato and Corn Relish, Drizzled with Nut-Free Basil Pesto Vinaigrette</td>
<td>Honey and Balsamic Roasted Potatoes</td>
</tr>
<tr>
<td>Grilled Chicken Kabobs with Smoked Paprika Butter</td>
<td>Boston Maple Baked Beans</td>
<td>Boston Cream Pie</td>
</tr>
<tr>
<td>Herb and Sweet Garlic Marinated Vegetable Kabobs</td>
<td>Locally Caught North Shore Steamers and Mussels, Sautéed in White Wine and Garlic</td>
<td>Coffee, Decaf and Hot Tea</td>
</tr>
<tr>
<td>Honey Mustard Roasted Red Bliss Potatoes</td>
<td>Steamed 1Lb. Lobsters with Clarified Butter (1 per person)</td>
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<tr>
<td>Steamed Locally Picked Sweet Corn with Butter Maple and Cheddar Cornbread</td>
<td>Traditional Strawberry Shortcake with Fresh Strawberries</td>
<td></td>
</tr>
<tr>
<td>Gourmet S’mores</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*All Buffet Menus based on 90 minutes of service. Buffets are designed for 25 of more guests; if there are less than 25 guests, a $75 fee will apply.*
### INTERNATIONAL BUFFET DINNERS

<table>
<thead>
<tr>
<th><strong>ITALIAN</strong></th>
<th><strong>ASIAN</strong></th>
<th><strong>MEXICAN</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$38 per person</td>
<td>$40 per person</td>
<td>$42 per person</td>
</tr>
<tr>
<td>Caesar Salad with Romaine, Creamy Caesar Dressing, Garlic Crostini and Shaved Parmesan Cheese</td>
<td>Hot and Sour Soup</td>
<td>Black Bean Soup with Sour Cream &amp; Cilantro</td>
</tr>
<tr>
<td>Tomato and Mozzarella Salad with Balsamic, Fresh Basil and Olive Oil</td>
<td>Tossed Seasonal Salad Greens with Asian Dressing</td>
<td>Tomato, Red Onion and Cilantro Cucumber Salad with Lime &amp; Tequila Dressing</td>
</tr>
<tr>
<td>Penne Pasta with Rosemary and Asparagus in Pink Tomato Garlic Sauce</td>
<td>Vegetable Spring Rolls</td>
<td>Tossed Seasonal Greens with Red and Green Peppers and Julienned Jicama</td>
</tr>
<tr>
<td>Tossed Cheese Tortellini with Artichokes, Mushrooms and Creamy Alfredo Sauce</td>
<td>Pork Potstickers</td>
<td>Salmon &amp; Scallop Ceviche with Lime and Cilantro Dressing</td>
</tr>
<tr>
<td>Pan Seared Herbed Chicken in Marsala Cream Sauce</td>
<td>Chicken Satay</td>
<td>Nacho Chips with Salsa, Sour Cream and Guacamole</td>
</tr>
<tr>
<td>Grilled Beef Steak Tips with Chianti Wine and Peppers</td>
<td>Spicy Thai Flavored Pork and Braised Vegetables</td>
<td>Chicken and Beef Fajitas with Caramelized Onions and Peppers in Warm Soft Flour Tortillas</td>
</tr>
<tr>
<td>Ragout of Tender Baked Cod, Scallops, Salmon and Calamari in a Sweet Tomato Basil Sauce</td>
<td>Crispy Beef and Vegetable Stir Fry</td>
<td>Seafood Enchiladas with Mild Red Chili Sauce</td>
</tr>
<tr>
<td>Golden Breaded Vegetable Risotto Balls with Marinara Sauce</td>
<td>Wok Stirred Chicken with Broccoli, Lime, Coconut Milk and Roasted Cashews</td>
<td>Smokey Tomato and Olive Spanish Rice</td>
</tr>
<tr>
<td>Roasted Garlic Potatoes</td>
<td>Fried Shrimp, Cod Fish &amp; Cabbage with Oyster and Garlic Sauce</td>
<td>Refried Beans</td>
</tr>
<tr>
<td>Chef's Seasonal Vegetables</td>
<td>Vegetable and Pineapple Fried Rice</td>
<td>Sliced Watermelon</td>
</tr>
<tr>
<td>Warm Rolls and Butter</td>
<td>Vegetable Chow Mein with Crispy Fried Tofu and Sweet Chili Sauce</td>
<td>Cinnamon Dusted Churros</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>Fresh Fruit Salad with Seasonal Berries</td>
<td>Coffee, Decaf and Hot Tea</td>
</tr>
<tr>
<td>Coffee, Decaf and Hot Tea</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*All Lunch Buffet Menus based on 90 minutes of service. Buffets are designed for 25 of more guests; if there are less than 25 guests, a $75 fee*
PACKAGE ENHANCEMENTS

The Concession Stand
$7.50 per person
Old fashioned themed popcorn machines and lemonade jars adorn this brightly colored break, complete with full-sized popcorn machine and attendant.
● Freshly Popped Popcorn in Assorted Flavors
● Roasted Peanuts in the Shell
● Assorted Individual Sized Candy Bars
● Lemonade

DoubleTree Cookie Galore
$7.50 per person
Who can resist the smell of freshly baked cookies? This break comes complete with an easy bake oven, sheet pans & cookie jars to give that feeling of being back in Grandma’s kitchen.
● Freshly Baked DoubleTree Chocolate Chip Walnut Cookies, Sugar Cookies and Oatmeal Raisin Cookies
● Assorted Regular and Flavored Milk

Sweet Caroline
$10 per person
Assortment of bite size candy to satisfy every sweet tooth in the house! Break comes fully decorated with candy jars & colorful bags.

7th Inning Stretch
$9 per person
Take me out to the ballgame with this Red Sox themed break!
● Pretzel Bites, Mini Hot Dogs, Honey Mustard, Ketchup, Relish, Peanuts and Cracker Jacks
● Assorted Sodas and Bottled Water

CoCo Break
$16 per person
Themed after our famous CoCo Key Water Park, this break comes complete with colorful tubes, coolers, life jackets & more.
If you can’t bring your meeting or event to the water park — we’ll bring the essence of CoCo Key to you!
● Lazy Man “Parrot” Wings (Battered and Fried Chicken Tenders)
● Sliders
● Chicken Quesadillas

*All Package Enhancements based on 90 minutes of
BEVERAGE SERVICE
A bartender fee of $75 per 125 guests will be applied for all bars. All bars include N/A beverages including soda, fruit juices and bottled

CASH BAR

PREMIUM BRANDS $9
Absolute Vodka, Stoli Razzberry Vodka, Tanqueray Gin, Malibu Rum, Jose Cuervo Gold Tequila, Dewars Scotch, Jim Beam Bourbon, Jack Daniels Whiskey and Seagram’s VO Whiskey

TOP SHELF $11
Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Patron Tequila, Johnnie Walker Red Label, Maker’s Mark Bourbon, Crown Royal Whiskey, Remy Martin VSOP, Courvoisier, Hennessy, Bailey’s Irish Cream, Kahlua, Disaronno Amaretto and Sambuca Romana

BEER
DOMESTIC $6
Budweiser, Bud Light, Coors Light, Sam Adams and O’Doul’s

IMPORTED $7
Heineken, Amstel Light and Corona

WINE
HOUSE BRAND CANYON ROAD $8
Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

SODA $3
Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale

BOTTLED WATER $3

JUICE $4
Apple, Orange, Cranberry, Tomato and Grapefruit

*Please ask about additional bar options and/or specialty drinks.
HOSTED & CONSUMPTION BARS
A bartender fee of $75 per 125 guests will be applied for all bars. All bars include N/A beverages including soda, juice & bottled water.
Bars are offered for a 5 hour maximum time frame. All bars will close 30 minutes prior to the end of the event.

CONSUMPTION BAR
Host to pay for actual amount consumed at the close of event based on liquor type.
Domestic Beer $5.50, Imported Beer $6.50, House Wine $7, Call Brand Liquor $7, Premium Brand Liquor $8, Top Shelf Liquor $10, Soda $2.50, Bottled Water $2.50, Fruit Juice $3.50

HOSTED BEER & WINE BAR
First Hour: $10 per person. Second Hour: $8 per person. Third Hour: $6 per person. Each Additional Hour: $4 per person

BEER
Domestic
Budweiser, Bud Light, Coors Light, Sam Adams and O’Doul’s
Imported
Heineken, Amstel Light and Corona

WINE
House Brand Canyon Road: Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

FULL HOSTED PREMIUM BAR
Our Full Hosted Premium Bar will include above Beer & Wine Selections, Cordials to include Bailey’s Irish Cream, Kahlua, Disarro
Amaretto, Sambuca Romana and our Premium Brand Liquors. First Hour: $16 per person. Second Hour: $11 per person. Third Hour: $9 per person. Each Additional Hour: $7 per person

PREMIUM BRANDS
Absolute Vodka, Stoli Razzberry Vodka, Tanqueray Gin, Malibu Rum, Jose Cuervo Gold Tequila, Dewars Scotch, Jim Beam Bourbon, Jack Daniels Whiskey and Seagram’s VO Whiskey
# Wine List
(All pricing is per bottle)

## Sparkling Wines
- Wycliffe, CA $34
- La Marca Prosecco, Italy $50
- Moët and Chandon, Imperial Reserve, France $90

## Whites
### Chardonnay
- Canyon Road, CA $34
- William Hill, Central Coast, CA $42
- Frei Brothers, Russian River, CA $50

### Pinot Grigio
- Canyon Road, CA $34
- Maso Canali, Trentino, Italy $42

### Sauvignon Blanc
- Canyon Road, CA $34
- Whitehaven, Marlborough, NZ $42

### Rosé & Riesling
- Canyon Road, White Zinfandel, CA $34
- Riesling, Polka Dot, Germany $34

## Reds
### Cabernet Sauvignon
- Canyon Road, CA $34
- William Hill, Central Coast, CA $42
- Louis M Martini, CA $48

### Merlot
- Canyon Road, CA $34
- Red Rock, CA $42

### Pinot Noir
- Bridlewood, CA $42
- MacMurray, CA $48

### Shiraz, Zinfandel & Blends
- Apothic Red Blend, CA $34
- McWilliams Shiraz, Australia $42
- Rancho Zabaco Red Zinfandel, CA $50
- Gascon Malbec, Mendoza, Argentina $50
GENERAL INFORMATION
The hotel must provide all food and beverage served on the premises of the DoubleTree by Hilton Boston North Shore. Menu planning, room set up and other details must be arranged at least 14 days in advance. Food and beverage prices are subject to a 14% gratuity, 10% taxable administration fee and 7% state and local meal taxes.

GUARANTEE POLICY
For all private functions, the hotel must have a specified attendance number three (3) business days prior to the function. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. We charge for the guarantee or the number served, whichever is greater. The hotel can not be responsible for service more than 3% over the guarantee up to a maximum of 10 guests. If no guarantee is received by our Catering office we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee.

MULTIPLE CHOICE MENUS
The hotel offers a maximum of two entrée choices for each party. The hotel will supply tickets indicating entrée selection to the designated group contact for him/her to hand out to his/her attendees.

BEVERAGE
It is in violation of Massachusetts State Law to bring any alcoholic beverage into the hotel from the outside. Anyone believed to be bringing alcoholic beverages into the building may result in legal action. This is for guests occupying all sleeping rooms as well as function rooms. A bar fee of $75.00 per bar set up is required for all bars. The hotel management reserves the right to close any bar if it deems necessary.

SEATING
Round tables of ten are the usual preference. Other seating arrangements are available when space permits. Please advise if a head table is required.

DECORATIONS
The Catering Department is happy to assist you with decorations. The hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, carpet tape or other substances. Please consult the Catering Department for assistance. There are no smoke machines, bubbles, confetti cannons permitted.

USE OF FUNCTION SPACE
To protect the safety and security of all Hotel guests and property, group will obtain Hotel’s advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects (e.g. loud music, smoke or fog machines, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Group will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or usual clean-up costs.

BANNERS
Our Engineering Department will hang any banners in your function room for a fee of $25.00 per banner. Banners in public areas are at the dis-