



FOUR SEASONS
HOTEL
BOSTON

A TASTE OF BOSTON

EXPLORE OUR CATERING MENU >



BOSTON
EXPECT A FOOD *REVOLUTION*,
NOT A TEA PARTY»

MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT

GOOD
MORNING ›

BUFFET BREAKFAST

Based on 90 Minutes of Service
Additional \$15 Per Person for
Fewer Than 25 Guests

NEW ENGLAND SUNRISE

- Chilled Fresh Juices
- Umbria Coffee and Tealeaves Teas
- Seasonal Fruits and Berries
- Homemade Steel Cut Oats
- Four Seasons Rooftop Honey Parfait

Select Two Breakfast Sandwiches:

- Smoked Bacon, Fried Egg, Vermont Cheddar on an English Muffin
- Chicken Sausage, Fried Egg, American Cheese, Maple-Chipotle Aioli on a Buttermilk Biscuit
- Scrambled Eggs, Goat Cheese, Sautéed Spinach on a Whole Wheat Tortilla
- Breakfast Grilled Cheese, Fried Egg, Three-Cheese Blend, Smoked Bacon on Sourdough
- Breakfast Burrito with Scrambled Eggs, Crumbled Chorizo, Monterey Jack, Peppers, Onions, Hot Sauce on Tortilla

\$70 per person

AMERICAN BREAKFAST

- Chilled Fresh Juices
- Umbria Coffee and Tealeaves Teas
- Seasonal Fruits and Berries
- Four Seasons Rooftop Honey Parfait
- Four Seasons Bakery Basket
- Scrambled Farm Fresh Eggs
- Herb Roasted Potatoes
- Choice of One:
Smoked Bacon, Maple Sausage
Chicken Sausage
- \$66 per person

THE CONTINENTAL

- Chilled Fresh Juices
- Umbria Coffee and Tealeaves Teas
- Seasonal Fruits and Berries
- Assorted Cold Cereals
- Four Seasons Rooftop Honey Parfait
- Bagels with Assorted Cream Cheeses
- Four Seasons Bakery Basket
- \$55 per person



ENHANCEMENTS

Ordered in Conjunction
With a Breakfast Buffet

OMELETTE STATION

Station Attendant Required \$250,
1 Per 50 Guests

Omelettes Made To Order
Farm Fresh Eggs or Egg Whites with:

Swiss, Gruyère, Goat Cheese,
Country Ham, Smoked Bacon,
Maple Sausage, Baby Kale,
Plum Tomatoes, Scallion,
Sautéed Mushrooms, Peppers,
Asparagus, Herbs

\$30 per person

SMOKED SALMON STATION

Bakery Basket of Assorted Warm Bagels
Assorted Cream Cheeses

Smoked Salmon

Sliced Heirloom Tomato, Red
Onion, Watermelon Radish, Persian
Cucumber, Hard Boiled Eggs, Capers,
Dill Fronds

\$32 per person

LIÈGE WAFFLE STATION

Station Attendant Required \$250,
1 Per 50 Guests
Made to Order

Liège Waffles with Pearl Sugar
Cinnamon Whipped Cream
Vermont Maple Syrup
Rooftop Honey

\$28 per person

AVOCADO TOAST STATION

Station Attendant Required \$250,
1 Per 50 Guests

Assorted Toasted Breads
Simply Smashed Avocado
Citrus and Salt Guacamole
Scallion and Sesame Avocado
Poached Eggs
Scrambled Farm Fresh Eggs
Watermelon Radish, Microgreens,
Sprouts, Assorted Grains and Seeds,
Fleur De Sel, Avocado Oil,
Lemon Vinaigrette

\$28 per person





PLATED
BREAKFAST

\$65 per person
Choice of Entrée at Time of Seating
Available at an Additional
\$25 Per Person
Limit of Two Entrée Selections

Chilled Fresh Juices
Umbria Coffee and
Tealeaves Teas

Four Seasons Bakery Basket

SELECT ONE STARTER

Seasonal Fruit Plate

Four Seasons Rooftop Honey Parfait
Steel Cut Oats with Brown Sugar
and Dried Cranberries

SELECT ONE ENTRÉE

Scrambled Farm Fresh Eggs with
Herbs, Crispy Hash Browns with
Crème Fraîche, Smoked Bacon,
Roasted Tomato

Avocado Toast with Grilled
Sourdough, Arugula, Radish, Honey-
Citrus Vinaigrette, Poached Eggs

Savory Power Bowl with Farro, Baby
Kale, Mushrooms, Poached Eggs

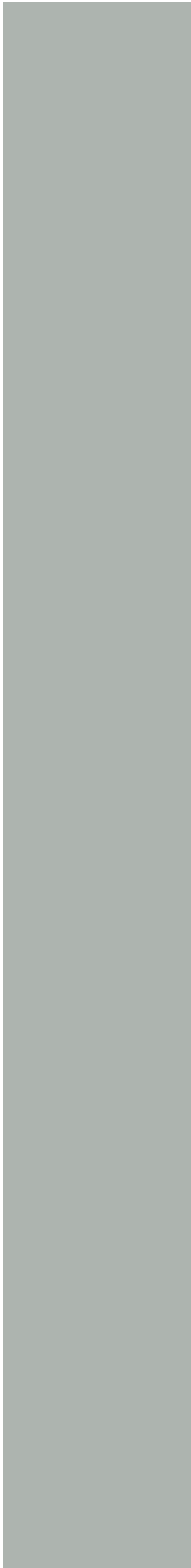
Quiche, Dressed Organic Field Greens
*Choice of: Bacon and Cheese, Leek
and Truffle, or Tomato and Spinach*

Farmer’s Market Egg White Frittata,
Seasonal Vegetables

House Cured Smoked Salmon Plate,
Lemon, Capers, Dill Cream Cheese,
Toasted Bagel

Blueberry French Toast, Whipped
Honey Butter, Vermont Maple Syrup

Lobster Eggs Benedict with
Tarragon Hollandaise



BUILD A BREAK

ON CONSUMPTION / PER ITEM

- Local Sparkling Sodas
\$13
- Coconut Water
\$13
- Assorted Bottled Iced Teas and Juices
\$11
- Assorted Regular and Diet Soft Drinks
\$10
- Assorted Spring and Mineral Waters
\$10
- Stacy's Pita Chips
\$9
- Cape Cod Potato Chips
\$9
- Packaged Trail Mix
\$11
- Packaged Mixed Nuts
\$11
- Packaged Energy Bars & Granola Bars
\$9

ON CONSUMPTION / PER GALLON

- Umbria Coffee and Tealeaves Teas
\$85
- Chilled Lemonade
\$85
- Freshly Brewed Iced Tea
\$85
- Mulled Heirloom Apple Cider
\$90
- Valrhona Hot Chocolate with House-Made Marshmallows
\$90

BY THE DOZEN

- 75% of guest count required
- Whole Fresh Fruit
\$120
- Chocolate Chip Cookies
\$132
- Sea Salt Brownies
\$132
- Assorted Bagels
\$132
- Assorted Pastries
\$132

COFFEE & TEA PACKAGE / PER PERSON

- Half Day Coffee & Tea Package
\$35
- Full Day Coffee & Tea Package
\$65

MORNING

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BUFFET BREAKFAST

PLATED BREAKFAST

BREAKS

BRUNCH

BRUNCH BAR

ACTION BREAKS

Based on 30 Minutes of Service
Additional \$15 Per Person for
Fewer Than 25 Guests

SOTTOVENTO COFFEE HOUSE

Station Attendant Required \$250,
1 Per 50 Guests.
Minimum of 30 Guests Required

Cappuccinos, Espresso, Lattes and
Specialty Coffees made to order with:
Dairy, Oat and Nut Milks, Flavored
Syrups, Shaved Valrhona Chocolate,
Cinnamon Whipped Cream

Dark Chocolate Biscotti

Madeline Cookies

Whole Fresh Fruit

\$30 per person

MEDITERRANEAN MEZZE

House-Made Hummus

Baba Ghanoush

Spicy Red Pepper and Feta Dip

Vegetable Crudités

Flatbread Triangles and Pita Chips

Grilled Artichokes

Marinated Peppers

Citrus-Rosemary Olives

\$35 per person

NEW ENGLAND DELUXE

Boston Cream Puffs

Miniature Fluffer-Nutter Sandwiches

Apple Cider Donut Holes

Raspberry Lime Rickeys

Mulled Heirloom Apple Cider

\$35 per person

RAW JUICE BAR

Green Glow: Cucumber, Celery, Apple,
Kale, Spinach, Ginger, Lemon, Parsley

Chill Pill: Pineapple, Lemon, Pea
Flower, Chamomile, Schisandra,
Ashwagandha, Coconut, Vanilla

Blue Lemonade: Blue Spirulina,
Peach Blossom, Lemon, Aloe Vera,
Coconut Nectar

\$35 per person

CHEESE AND CHARCUTERIE

Assorted New England Cheese
and Imported Meats

Cabot Clothbound Cheddar,
Great Hill Blue Cheese, Cricket
Creek Tobasi

Prosciutto, Salami, Soppressata,
Capicola

Crostini and Crackers

Giardiniera, Marcona Almonds,
Citrus-Rosemary Olives, Rooftop
Honey, Grain Mustard

\$35 per person

ENERGY BREAK

Individual Vegetable Crudités
with Buttermilk Ranch Dressing

Sea Salt, Dried Cranberry and
Dark Chocolate Bark

Flax, Chocolate, Date, Peanut
and Coconut Energy Bites

Cocoa-Dusted Almonds

Herb-Dusted Cashews

\$35 per person



MORNING
BRUNCH

Based on 90 Minutes of Service
Station Attendant Required \$250,
1 Per 50 Guests

FOUR SEASONS BRUNCH

Minimum of 50 Guests Required

Chilled Fresh Juices

Umbria Coffee and Assorted
Tealeaves Teas

Seasonal Fruits and Berries

Four Seasons Bakery Basket

Four Seasons Rooftop Honey Parfait

Field Greens with Lemon Vinaigrette

Chilled Asparagus Salad

Smoked Salmon with Heirloom
Tomato, Red Onion, Capers, Persian
Cucumber, Watermelon Radish, Dill
Fronds, Hard Boiled Eggs

Bagels with Assorted Cream Cheeses

Chilled Jumbo Shrimp and Cracked
Crab Claws with Cocktail Sauce and
Meyer Lemon Aioli

Omelettes Made to Order
Farm Fresh Eggs or Egg Whites with:

Swiss, Gruyère, Goat Cheese, Country
Ham, Smoked Bacon, Maple Sausage,
Baby Kale, Plum Tomatoes, Scallion,
Sautéed Mushrooms, Peppers,



Asparagus, Herbs

Scrambled Farm Fresh Eggs

Smoked Bacon, Maple Sausage

Country Style Breakfast Potatoes

Traditional Eggs Benedict

Lobster Ravioli with Tarragon Cream

Whole Roasted Tenderloin with
Béarnaise

Chef's Selection of Miniature Desserts

\$155 per person

Caviar Supplement*

\$75 per person

BOSTON BRUNCH

Additional \$20 Per Person
for Fewer Than 25 Guests

Chilled Fresh Juices

Umbria Coffee and Assorted
Tealeaves Teas

Seasonal Fruits and Berries

Four Seasons Bakery Basket

Four Seasons Rooftop Honey Parfait

Field Greens with Lemon Vinaigrette

Prosciutto, Melon, Arugula,
Cracked Pepper, Olive Oil

Smoked Salmon with Heirloom
Tomato, Red Onion, Capers,
Persian Cucumber, Watermelon
Radish, Dill Fronds, Hard Boiled Eggs

Bagels with Assorted Cream Cheeses

Scrambled Farm Fresh Eggs

Smoked Bacon, Maple Sausage

Country Style Breakfast Potatoes



Omelettes Made to Order
Farm Fresh Eggs and Egg Whites with:
Swiss, Gruyère, Goat Cheese, Country
Ham, Smoked Bacon, Maple Sausage,
Baby Kale, Plum Tomatoes, Scallion,
Sautéed Mushrooms, Peppers,
Asparagus, Herbs

Chef's Selection of Miniature Desserts
\$100 per person



MORNING ADD-ONS

Assorted Cold Cereals
\$12 per person

Steel Cut Oats,
Brown Sugar,
Dried Cranberries
\$16 per person

Raw Green Juice
\$20 per person

Whole Fresh Fruits
\$10 per person



BRUNCH BAR

Station Attendant Required \$250,
1 Per 50 Guests

MIMOSA BAR

BUBBLES OF CHOICE

Zardetto Prosecco

\$20 per drink

Laurent-Perrier Brut

\$25 per drink

Veuve Clicquot Brut Yellow Label

\$30 per drink

SOMETHING SWEET

Orange Juice, Grapefruit Juice,
White Peach Purée, Berry Purée

SOMETHING TO GARNISH

Candied Hibiscus, Candied Orange,
Fresh Raspberries, Fresh Strawberries

BLOODY MARY BAR

Spirit of Choice

Bully Boy Distillers Estate Gin

\$18 per drink

Ketel One Vodka

\$20 per drink

Grey Goose Vodka

\$25 per drink

STRENGTH

Start the Day Easy

The Standard

Extra Spicy

SOMETHING TO GARNISH

Celery

Crudités

Cornichons

Pearl Onions

Pimento Olives

Blue Cheese Stuffed Olives

Lemon

Smoked Bacon

Shrimp Cocktail

MORNING

LUNCH

RECEPTION

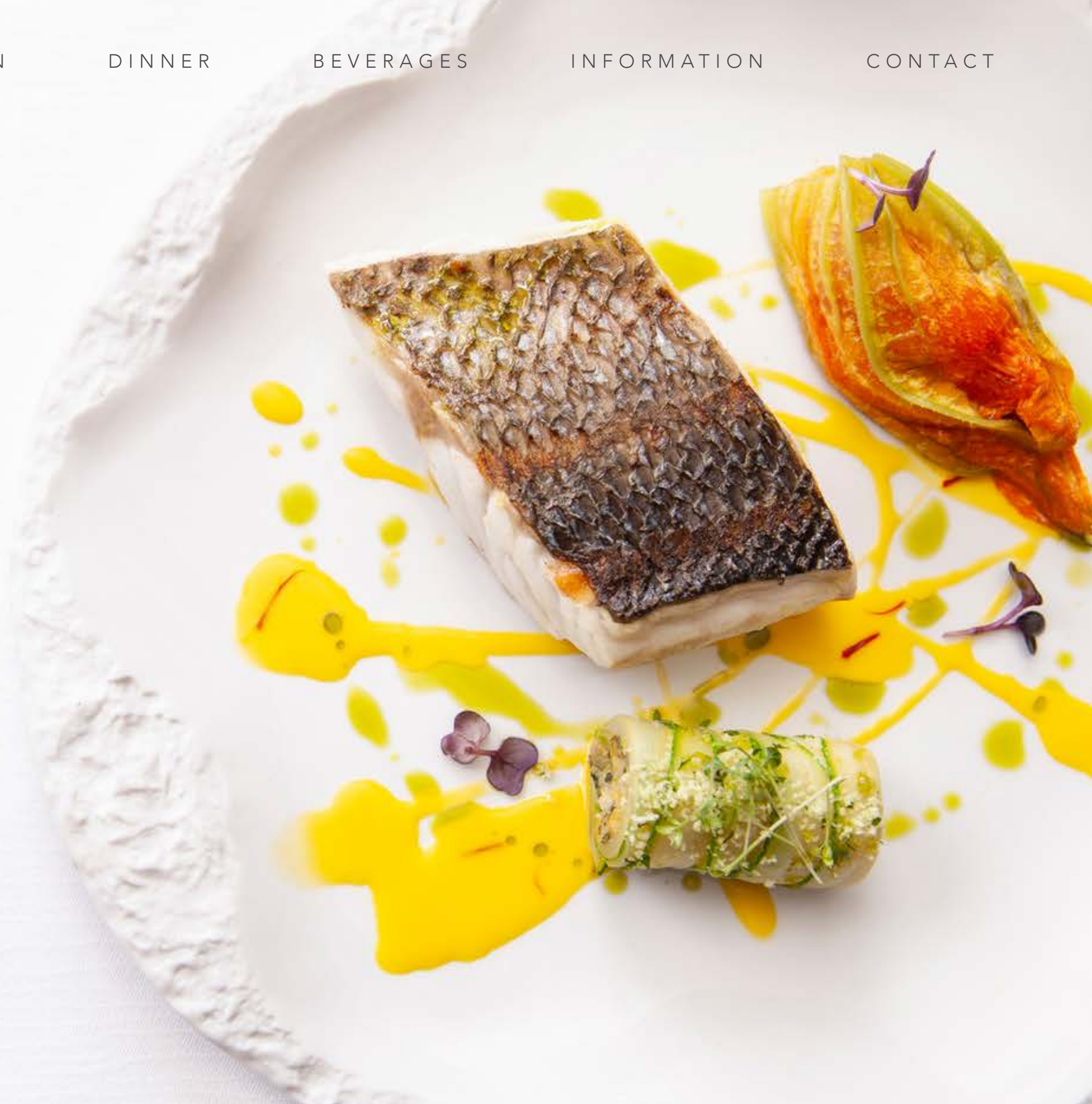
DINNER

BEVERAGES

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LUNCH BREAK ›





PLATED LUNCH

Three Course Plated Lunch
Select One Starter, One Main,
and One Dessert

Choice of Entrée at Time of
Seating Available at an Additional
\$30 Per Person

Limit of Two Entrée Selections

STARTERS

Lobster Bisque, Lemon Crème Fraîche

Roasted Tomato and Fennel Soup,
Basil Oil, Croutons, Crème Fraîche,
Fennel Tops

New England Clam Chowder,
Fine Herbs

Red and Yellow Endive, Arugula,
Ricotta Salata, Walnuts, Grapes,
French Dressing

Iceberg Wedge, Bacon Lardons,
Heirloom Baby Tomatoes, Local Blue
Cheese, Crispy Shallots, Pickled
Red Onion, Herb Buttermilk Ranch
Dressing

Field Greens, Goat Cheese,
Shaved Apple, Radish, Avocado
Crema, Citrus Vinaigrette

Greek Salad, Persian Cucumbers,
Heirloom Baby Tomatoes, Kalamata
Olives, Feta, Oregano-Lemon
Vinaigrette

Jumbo Shrimp Cocktail with Meyer
Lemon Aioli, Cocktail Sauce

Served with Artisan Breads and Butter

ENTRÉES

Lemon and Basil Risotto, Parmesan

Mascarpone and Pear Ravioli,
Saffron Butter Sauce, Crispy Shallots

Vegan Grain Bowl, Brown Rice,
Grilled Tofu, Baby Kale, Roasted
Sweet Potato, Broccolini, Avocado,
Honey Mustard Vinaigrette

Tuna Niçoise Salad, French Green
Beans, Baby Potatoes, Egg, Capers,
Frisée Dijon-Olive Vinaigrette

Grilled Chicken, Fava Bean and
Mint Purée, Asparagus, Grilled Spring
Onions, Mushrooms, Beurre Rouge

Pan Seared Chilean Sea Bass,
Black Rice, Bok Choy, Shiitake
Mushrooms, XO Butter Sauce

Grilled Salmon, Potato Leek
Mousseline, Braised Fennel,
Béarnaise Sauce

Grilled Swordfish, Saffron Zucchini
Risotto, Blistered Heirloom Baby
Tomatoes, Beurre Blanc

Skirt Steak Frites, Truffle Parmesan
Fries, Au Poivre Sauce

Sirloin Steak, Mashed Potatoes, Garlic
and Lemon Spinach, Bordelaise Sauce

\$95 Per Person

Build Your Own Buffet Lunch
by selecting three starters,
three mains, and two desserts

\$115 per person

DESSERTS

Bittersweet Chocolate Terrine with
Blackberry and Coconut Streusel

Toasted Almond Flourless Cake,
Seasonal Fruit

Deconstructed S'mores Tart, Toasted
Marshmallows

Crème Caramel, Seasonal Fruit,
Caramelized Puff Pastry

Nutella Pot de Crème, Chantilly Cream

Blueberry Crumble, White Chocolate,
Lemon Crème Fraîche

Buttermilk Panna Cotta, Brown Butter
Caramel, Cocoa Nib

Lemon Meringue Tart

Heirloom Apple Tarte Crumble,
Vanilla Whipped Cream

Seasonal Fruit Tarts, Vanilla Custard

Bittersweet Chocolate Layer Cake,
Orange Confit

Served with Umbria Coffee
and Tealeaves Teas



PLATED LUNCH

BUFFET LUNCH

LUNCH ON THE RUN



BUFFET LUNCH

Station Attendant Required \$250,
1 Per 50 Guests

Based on 90 Minutes of Service

Additional \$20 Per Person for
Fewer Than 25 Guests

GREENS & GRAINS

Design Your Own Grain Bowl:

Warm Farro with Herbs

Wild Rice

Dressed Organic Field Greens

Baby Kale

Tomatoes

Herb Roasted Squash

Charred Broccolini

Sliced Avocado

Assorted Nuts and Seeds

Goat Cheese Crumble

Parmesan Frico

Lemon Vinaigrette

Green Goddess

Miso Tahini Dressing

Caesar Dressing

Choice of Two Proteins:

Charred Lemon Chicken

Faroe Island Salmon

Grilled Shrimp

Sea Salt Grilled Sirloin

Grilled Tofu

Seasonal Fruit Tarts with Custard

Assorted Cookies

Umbria Coffee and

Tealeaves Teas

\$87 per person

THE DELI COUNTER

Selection of Three Individual Sandwiches:

Roasted Eggplant, Fresh Mozzarella,
Spinach, Carrot-Olive Tapenade, Roasted
Red Pepper Remoulade, Baguette

Heirloom Tomato, Burrata Cream,
Basil Pesto, Baguette

Herb Roasted Turkey or Smoked Chicken,
Bacon, Avocado, Herb Mayonnaise,
Lettuce, Sourdough

Prosciutto, Capicola, Soppressata,
Lemon Herb Aioli, Arugula,
Banana Peppers, Ciabatta

Virginia Ham, Dijonnaise, Horseradish
Aioli, Cheddar Cheese, Watercress, Rye

Roast Beef, Horseradish Aioli,
Cheddar Cheese, Watercress, Rye

Lobster Roll, Tarragon-Lemon Aioli,
Butter Lettuce, Brioche \$10+

Served With:

Potato Salad, Dijon, Herbs

Classic Caesar Salad

House-Made Potato Chips

Blueberry Crumble

Miniature Boston Cream Pies

Umbria Coffee and

Tealeaves Teas

\$85 per person

NANTUCKET CLAMBAKE

Classic New England Clam Chowder

Crab Cakes

Boston Bibb and Radicchio Salad,
Great Hill Blue Cheese, Crispy Shallots,
Champagne Vinaigrette

Potato Salad, Dijon, Herbs

From Cast Iron Kettles in Beer Broth:

Local Lobster

Red Bliss Potatoes

Steamer Clams

Corn on the Cob

Linguica Sausage

Whole Roasted Chicken

Simply Grilled Halibut

Grilled Seasonal Vegetables

Blueberry and Lemon Tarts

Miniature Boston Cream Pies

Umbria Coffee and

Tealeaves Teas

\$130 per person

THE NORTH END

Panzanella Salad

Caprese Salad, Aged Balsamic

Marinated Peppers

Grilled Vegetable Antipasti, Pistou

Garlic Rubbed Grilled Sourdough

Rigatoni Bolognese

Potato Gnocchi, Provencal Olive, Basil

Lemon and Basil Risotto, Parmesan

Grilled Skirt Steak, Savory Herbs,
Blood Orange Olive Oil

Grilled Swordfish, Roasted Tomato,
Lemon-Olive Sauce

Classic Eggplant Parmesan

Classic Tiramisu

Nutella Pot de Crème, Chantilly Cream

Umbria Coffee and

Tealeaves Teas

\$120 per person

LUNCH ON THE RUN

To-Go Lunches

SANDWICHES & GRAIN BOWLS

Select Three Sandwiches and One Grain Bowl

Roasted Eggplant, Fresh Mozzarella, Spinach, Carrot-Olive Tapenade,

Roasted Red Pepper Remoulade, Baguette

Heirloom Tomato, Burrata Cream, Basil Pesto, Baguette

Herb Roasted Turkey or Smoked Chicken, Bacon, Avocado,
Herb Mayonnaise, Lettuce, Sourdough

Prosciutto, Capicola, Soppressata, Lemon Herb Aioli, Arugula,
Banana Peppers, Ciabatta

Virginia Ham, Dijonnaise, Aioli, Cheddar Cheese, Watercress, Rye

Roast Beef, Aioli, Cheddar Cheese, Watercress, Rye

Lobster Roll, Tarragon-Lemon Aioli, Butter Lettuce, Brioche **\$10+**

Harvest Grain Bowl, Roasted Chicken, Wild Rice, Roasted Sweet Potatoes,
Baby Kale, Goat Cheese, Baby Tomatoes, Citrus Vinaigrette

Vegan Grain Bowl, Black Rice, Grilled Tofu, Broccoli, Baby Kale, Radish,
Avocado, Miso Tahini Dressing

Mediterranean Grain Bowl, Chicken, Farro, Baby Tomatoes, Red Onion,
Feta, Cucumber, Olives, Baby Spinach, Tzatziki

All Lunches Include:

Choice of Pasta Salad or Cape Cod Chips

Seasonal Fruit Salad

House-Made Chocolate Chip Cookie

Bottled Water

\$83 per person



MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

INFORMATION

CONTACT



RECEPTION
HOUR ›

PASSED HORS D'OEUVRES

RECEPTION STATIONS



PASSED
HORS D'OEUVRES

Pricing per piece

COLD

Burrata, Tomato, Aged Balsamic, Basil, Crostini

\$9

Vegetable Summer Roll, Peanut Sauce

\$9

Scallop Ceviche, Lime, Cucumber, Avocado, Micro Cilantro

\$13

Salmon Roe Blini, Dill Crème Fraîche

\$10

Tuna Tartare, Grapefruit Caviar, Ginger

\$13

Tuna Crudo, Fresno Chili, Sun-Dried Olive, EVOO

\$13

Smoked Salmon Potato Blini, Black Pepper Crème Fraîche

\$10

Hamachi in Cucumber Cup, Shiso, Yuzu Pearl

\$13

Seared Sesame Tuna, Scallion, Ponzu

\$12

Lobster Tartlet, Celery, Dijonnaise

\$13

Colossal Shrimp Cocktail, House-made Cocktail Sauce

\$11

Spicy Tuna Taco, Fresh Cucumber Salsa, Wasabi Aioli

\$13

Beef Tenderloin Tartare, Chive, Brioche, Pickled Mustard Seeds

\$13

Curried Chicken Salad Tartlet, Apple, Golden Raisin, Cilantro

\$10

Duck Prosciutto, Crostini, Figs, Goat Cheese

\$13

HOT

Crispy Falafel, Dill Yogurt

\$9

Vegetable Pot Stickers, Ginger-Soy Sauce

\$9

Fig and Chevre Phyllo, Lavender

\$9

Porcini and Fontina Arancini

\$10

Brie en Croûte, Apple Chutney

\$9

Truffle Potato Croquette, Lemon Aioli

\$9

Truffle Mac & Cheese Fritter

\$10

Lobster Cobbler Bites

\$11

Crispy Scallop in Bacon

\$10

Maine Crab Cake, Old Bay Aioli

\$10

Lamb Keftede, Spinach, Kalamata

\$10

Kobe Beef Meatball, Tomato Compote

\$10

Petit Croque Monsieur

\$9

Chicken Shumai, Ponzu Dressing

\$10

Chicken Satay, Cilantro Yogurt

\$10

Short Rib Slider, Fontina, Horseradish

\$9

Chipotle Miniature Chicken Taco

\$10

Korean Short Rib Taco, Gochujang

\$10

Pork Belly Bao Bun, Hoisin, Herbs

\$10

Roasted Lamb Chop, Rosemary Jus

\$11

Beef Franks en Croûte, Dijon

\$9

Peking Duck Miniature Pancake, Hoisin, Scallion Threads

\$13

Barolo Braised Short Rib en Crouete, Carrot Reduction

\$10

RECEPTION
STATIONS

Priced Per Person Based
on One-Hour Reception

Minimum of Three Stations
for Dinner Service

CARVING

Station Attendant Required \$250,
1 Per 50 Guests

Herb-Roasted Rack of Lamb, Mustard
Jus, Basil-Mint Chimichurri
\$53

Baked Virginia Ham, Brown-
Sugar-Rum Glaze, Buttermilk Biscuits,
Sweet Onion Mustard
\$45

Herb-Roasted Turkey, Sage Stuffing,
Thyme Gravy, Cranberry-Pecan Rolls
\$45

Cedar-Planked Smoked Salmon,
Tarragon Relish
\$45

Sesame-Ginger Seared Ahi Tuna, Miso
Scallion Reduction (prepared rare)
\$50

Classic Beef Wellington, Pâté, Duxelles,
Puff Pastry, Madeira Jus
\$60

Prime Rib Roast Au Jus, Popovers
\$60

Choice of One Accompaniment:

- Whipped Potatoes
- Baked Herb Fingerling Potatoes
- Farro Herb Risotto
- Roasted Brussels Sprouts
- Grilled Asparagus
- Roasted Seasonal Squash
- Heirloom Carrots

RAW BAR DISPLAY

- Local Duxbury Oysters
- Clams on the Half Shell
- Colossal Shrimp Cocktail
- Champagne Mignonette
- Classic Cocktail Sauce
- Meyer Lemon Aioli

\$77 per person
*Pricing based on 4 shrimp,
2 oysters and 1 clam per person

UPGRADES

- Alaskan Snow Crab Claws
- Florida Crab Claws
- Cracked Maine Lobster

Market Price

LIVE OYSTER SHUCKING

Chef Attendant Required \$350

- Local Duxbury Bay Oysters on Ice
- Champagne Mignonette
- Classic Cocktail Sauce

\$33 per person
*Pricing based on 3 oysters per person

CAVIAR

- Ossetra and Sevruga Caviar
- Salmon Roe
- Potato Blinis, Toast Points, Potato Rosti
- Crème Fraîche, Hard Boiled Eggs,
Capers, Chives

Market Price

SUSHI DISPLAY

A Premium Selection of Rolls Including

- Crispy Shrimp Tempura
- Barbeque Eel and Avocado
- California
- Cucumber and Avocado
- Spicy Tuna
- Salmon and Avocado

\$78 per person

*Custom Ice Sculptures can be
arranged at an additional cost.

Inquire with your catering or
conference professional.



PASSED HORS D'OEUVRES

RECEPTION STATIONS

DUCK AND DIM SUM

Station Attendant Required \$250,
1 Per 50 Guests

Carved to Order Peking Duck
Served with Moo Shoo Pancakes &
Scallion Brushes
Hoisin Sauce
Assorted Hand-Made Steamed
Dumplings to Include:
Chicken, Mushroom & Vegetable
\$45 per person

TEXAN STYLE

Station Attendant Required \$250,
1 Per 50 Guests
Carved to Order Smoked Beef Brisket
Buttermilk Extra Crispy
Fried Chicken Tenders
Macaroni and Cheese
Buttermilk Biscuits, Honey Butter
Fried Jalapeños
Coleslaw
Cucumber Salad, Dill Vinaigrette
\$45 per person

CUSTOM CRAFTED
POKÉ BOWLS

Station Attendant Required \$250,
1 Per 50 Guests
Individual Poke Bowls Made
to Order by Attendant

Salmon, Ahi Grade Tuna and
Crispy Tofu
Accompaniments to Include:
Sticky White Rice, Brown Rice, Coconut
Scented Rice, Spicy Julienned Carrots,
Pickled Shiitake Mushrooms and
Cucumbers, Sliced Avocado, Shaved
Watermelon Radish and Red Cabbage,
Edamame, Scallions, Fresh Herbs,
Toasted Sesame Seeds
\$50 per person

CHEESE AND CHARCUTERIE

Assorted New England Cheeses
and Imported Meats
Cabot Clothbound Cheddar, Great Hill
Blue Cheese, Cricket Creek Tobasi
Prosciutto, Salami, Capicola,
Soppressata
Chef's Selection of Pâtés
Crostini and Crackers
Citrus-Rosemary Olives
Giardiniera
Marcona Almonds
Four Seasons Rooftop Honey
Grain Mustard
\$45 per person





MEDITERRANEAN MEZZE

- House-Made Hummus
- Baba Ghanoush
- Spicy Red Pepper and Feta Dip
- Individual Vegetable Crudités
- Flatbread Triangles and Pita Chips
- Grilled Artichokes
- Marinated Peppers
- Citrus-Rosemary Olives

\$40 per person

PASTA STATION

Station Attendant Required \$250,
1 Per 50 Guests

Choice of Two Preparations:

- Rigatoni Bolognese
- Potato Gnocchi, Bottarga,
Chive Cream Sauce
- Lemon and Basil Risotto, Parmesan
- Wild Mushroom Agnolotti
- Butternut Squash Ravioli
- Pear and Mascarpone Ravioli
- Served with Mini Baguettes

\$45 per person

RACLETTE STATION

Station Attendant Required \$250,
1 Per 50 Guests

- Raclette Cheese Melted to Order
- Fingerling Potatoes
- Sliced Salami
- Crostini
- Prosciutto Wrapped Asparagus
- Green Apple Slices
- Pickled Pearl Onions
- Cornichons

\$40 per person

LA TAQUERIA

- Chicken Tinga Taco, Pico de Gallo,
Guacamole
- Carne Asada Taco, Tomatillo Salsa
Verde, Watermelon Radish
- Mushroom, Tofu and Poblano Taco,
Cashew Queso Vegan Cheese
- Pork Carnitas Taco, Pickled Onion,
Cilantro, Lime Slices
- Grilled Street Corn, Cotija Cheese,
Lime Crema

\$40 per person

MORNING

LUNCH

RECEPTION

DINNER

BEVERAGES

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DINNER TIME〉





PLATED DINNER

ENTRÉE

Priced Per Person

*Choice of Entrée at Time of Seating Available
at an Additional \$30 Per Person*

Limit of Two Entrée Selections

*Pre-selected Choice of Two Entrées Plus
Silent Vegetarian – Higher Price Prevails,
Guarantee Required*

Three-Course Chicken

\$135

Three-Course Fish

\$135

Three-Course Beef

\$150

Three-Course Lamb

\$150

Three-Course Vegetarian

\$130

Four Course Menu, Additional \$20 Per Person



PLATED DINNER

STARTERS

- Vichyssoise, Vadouvan, Chives
- New England Lobster Bisque, Crème Fraîche, Tarragon
- Little Gem Caesar, Garlic Croutons, Parmesan, Lemon-Anchovy Dressing
- Iceberg Wedge, Bacon Lardons, Heirloom Baby Tomato, Local Blue Cheese, Crispy Shallots, Pickled Red Onion, Herb Buttermilk Ranch
- Field Greens, Goat Cheese, Shaved Apple, Radish, Avocado Crema, Citrus Vinaigrette
- Arugula, Frissee, Roasted Red Beets, Goat Cheese Mousseline, Pistachios, Citrus Wheel, White Balsamic
- Heirloom Tomatoes, Local Burrata, Sourdough Crostini, Basil, Balsamic Crema, EVOO
- Kale, Radicchio, Watermelon Radish, Butternut Squash, Pepita Seeds, Apple, Lemon Vinaigrette
- Frisée, Arugula, Parmesan, Asparagus, White Balsamic
- Arugula, Endive, Blue Cheese, Radish, Walnut Vinaigrette
- Ahi Tuna Tartare, Soy and Yuzu Caviar, Avocado, Cilantro, Chili, Micro Shiso, Wonton Chips
- Maine Crab Cake, Apple and Celery Slaw, Old Bay Aioli

- Seared Scallops, Truffle-Parsnip Puree, Braised Endive, Bordelaise Sauce
- Pear and Mascarpone Ravioli, Cacio e Pepe
- Corn Ravioli, Wild Mushroom Fricassee, Crispy Shallots, Black Truffle Sauce
- Pumpkin Ravioli, Butternut Squash Mousseline, Roasted Chestnuts, Sage-Brown Butter Crema
- Jumbo Short Rib Ravioli, Roasted Heirloom Tomatoes, Crispy Shallots, Madeira
- Served with Artisan Breads and Butter

ENTRÉES

CHICKEN

- Roasted Chicken Breast, Farro Herb Risotto, Roasted Heirloom Tomatoes, Asparagus, Pan Jus
- Seared Chicken Breast, Parsnip Purée, Roasted Baby Squash, Roasted Baby Beets, Peppercorn Sauce
- Grilled Chicken Breast, Chestnut and Sunchoke Purée, Caulilini Cauliflower, Broccoli Rabe, Porcini and Whole Grain Mustard Sauce
- Herb Roasted Chicken Breast, Truffle Potato Mousseline, Asparagus, Mushroom Fricassee, Lemon Thyme Sauce

FISH

- Crispy Skin Chilean Sea Bass, Basil Fennel Puree, Tomato Confit, Roasted Fingerling Potatoes, Saffron Scented Hollandaise Sauce
- Miso Glazed Sea Bass, Scented Jasmine Rice, Pickled Radish, Bok Choy, Ginger Vinaigrette
- Grilled Salmon, Potato-Beet Mousseline, Asparagus, Heirloom Carrots, Choron Sauce
- Roasted Halibut, Lemon Basil Risotto, Petite Basil, Heirloom Tomato, Hollandaise
- Pan Seared Scallops, Orange Polenta, Confit Carrot, Hollandaise, Asparagus
- Grilled Branzino, Herb Israeli Couscous, Celery Purée, Mediterranean Tomato Stew with Olives and Capers, Shaved Hearts of Palm

BEEF

- Filet Mignon, Potato Gratin, Ginger and Carrot Purée, Wild Mushrooms, Barolo Jus
- Filet Mignon, Spinach and Pea Purée, White Asparagus, Fingerling Potatoes, Béarnaise
- Filet Mignon, Potato Mousseline, King Oyster Mushroom, Confit Carrots, Basil-Truffle Pesto

PLATED DINNER

BUFFET DINNER

LATE NIGHT

BEEF

Braised Short Rib, Truffle Mashed Potatoes, Green Beans, Caramelized Cippolini Onions, Roasted Baby Heirloom Tomatoes

NY Strip Steak 8oz, Sunchoke Mousseline, Broccoli Rabe, Turnips, Sauce Au Poivre

LAMB

Herb Crusted Lamb Rack, Fennel Puree, Truffle Potato Croquettes, Asparagus

Roasted Lamb Loin, Garlic Mashed Potatoes, Wild Mushrooms, Haricot Vert, Rosemary Jus

Grilled Lamb Noisette, Parsnip Puree, Caramelized Brussel Sprouts, Roasted Carrots, Wild Berry Sauce

VEGETARIAN

Black Bean Cake with Eggplant Caponata, Vegan Ricotta, Scented Jasmine Rice, Mango Salsa

Grilled Portobello Mushroom, Red Quinoa, Tofu, Ginger-Carrot Mousseline, Pea Tendril Salad

Roasted Cauliflower Steak, Chickpea Coconut Curry Tikka Masala

Cauliflower Steak Piccata, Jasmine Rice, Capers, Wild Mushrooms

DESSERT

Bittersweet Chocolate Terrine, Blackberry and Coconut Streusel

Toasted Almond Flourless Cake, Seasonal Fruit

Deconstructed S'mores Tart, Toasted Marshmallows

Crème Caramel, Seasonal Fruit, Caramelized Puff Pastry

Nutella Pot de Crème, Chantilly Cream

Blueberry Crumble, White Chocolate, Lemon Crème Fraîche

Lemon Meringue Tart

Heirloom Apple Tarte Crumble, Vanilla Whipped Cream

Seasonal Fruit Tarts, Vanilla Custard

Bittersweet Chocolate Layer Cake, Orange Confit

Served with Umbria Coffee and Tealeaves Teas

INTERMEZZO COURSE

Lemon Sorbet

Grapefruit Sorbet

Raspberry Sorbet

\$8 per person

PETIT FOURS

Seasonal French Macarons

Chocolate Dipped Strawberries

Chocolate Truffles

Miniature Honey Madeleines

\$15 per person



BUFFET DINNER

Station Attendants Required \$250,
1 Per 50 Guests

Based on 120 Minutes of Service
Additional \$20 Per Person for Fewer
than 25 Guests

FOUR SEASONS STEAKHOUSE

Lobster Bisque, Chive Crème Fraîche

Iceberg Wedge, Crispy Shallots,
Bacon Lardons, Great Hill Blue
Cheese Dressing

Little Gem Caesar, Garlic Croutons,
Parmesan, Lemon-Anchovy Dressing

Jumbo Shrimp Cocktail with Meyer
Lemon Aioli, Cocktail Sauce

Grilled Flat Iron Steak, Peppercorn Jus

Grilled Rib Eye, Béarnaise Sauce

Slow-Roasted Bone-In Chicken Breast,
Thyme Pan Sauce

Truffle Gnocchi

Taleggio Creamed Spinach

Whipped Potatoes

Parmesan Classic Frites

Roasted Wild Mushrooms

Vermont Cheddar Mac & Cheese

Four Seasons Rolls with Truffle Butter

Bittersweet Chocolate Layer Cake,
Orange Confit

Madagascar Vanilla Crème Brûlée

Umbria Coffee and
Tealeaves Teas

\$200 per person

THE NORTH END

Panzanella Salad

Citrus-Rosemary Olives

Charcuterie Bouquets

Caprese Salad, Aged Balsamic

Marinated Peppers

Grilled Vegetable Antipasti, Pistou

Garlic Rubbed Grilled Sourdough

Rigatoni Bolognese

Potato Gnocchi, Provencal Olive, Basil

Lemon and Basil Risotto, Parmesan

Wild Mushroom Ravioli

Grilled Skirt Steak, Savory Herbs,
Blood Orange Olive Oil

Grilled Swordfish, Roasted Tomato,
Lemon-Olive Sauce

Classic Chicken Parmesan

Classic Eggplant Parmesan

Grilled Broccolini with Lemon

Roasted Potatoes with Rosemary

Classic Tiramisu

Miniature Fruit Napoleons

Umbria Coffee and
Tealeaves Teas

\$200 per person

NANTUCKET CLAMBAKE

New England Clam Chowder

Lobster Rolls

Boston Bibb and Radicchio Salad,
Great Hill Blue Cheese, Champagne
Vinaigrette

Potato Salad, Dijon, Herbs

Jumbo Shrimp Cocktail, Meyer Lemon
Aioli, Cocktail Sauce

From Cast Iron Kettles:

Local Lobster, Red Bliss Potatoes,
Steamer Clams, Corn on the Cob,
Linguica, Old Bay Beer Broth

From The Grill:

Black Pepper Crusted Sirloin, Whole
Roasted Chicken, Simply Grilled
Halibut, Grilled Seasonal Vegetables,
Vermont Cheddar Mac & Cheese,
Crunchy Spicy Coleslaw

Maine Blueberry and Lemon Tarts

Miniature Boston Cream Pies

Umbria Coffee and
Tealeaves Teas

\$210 per person



DESSERT STATIONS

FRENCH PASTRY TABLE

Fruit Tartes
Profiteroles
French Macarons
Madeleines
Chocolate Truffles
Almond Cake

\$35 per person

CANNOLI STATION

Filled to order

Station Attendants Required \$250,
1 Per 50 Guests

Classic and Chocolate Dipped Shells
Fillings: Classic Ricotta or Chocolate
Toppings: Chocolate Chips,
White Chocolate Shavings,
Almonds, Pistachios, Coconut

\$35 per person

BUILD YOUR OWN
DESSERT BUFFET

Choice of six selections

Boston Cream Pies
Seasonal Whoopie Pies
Seasonal Cupcakes
Four Seasons Oreos
Chocolate Chip Cookies
Chocolate Mousse
Vanilla Panna Cotta
Blondies & Brownies
Crème Brulée
Seasonal Fruit Tarte
Donuts
Lemon Bars
Cheesecake
Profiteroles
Strawberry Shortcake
Apple Tarte
Churros

\$40 per person

PASSED MINATURE DESSERTS

Priced Per Piece, \$8 Each

Sorbet Cones
Ice Cream Cones
Chocolate Chip Ice Cream Sandwiches
Frozen Hot Chocolate
Cake Pops, Chocolate or Vanilla
Chocolate Chip Cookies & Milk
Seasonal Whoopie Pies
Four Seasons Oreos
Milkshakes
Chocolate Covered Strawberries



LATE NIGHT

HANGOVER PREVENTION

Cheeseburger Sliders,
Thousand Island

Shredded Braised Short Rib Slider,
French Onion Aioli, Gruyère

Nashville Chicken Slider,
Coleslaw, Pickles

Buffalo Chicken Meatballs

Miniature Grilled Cheeses

Coconut Waters

Vitamin Waters

\$45 per person

LA PIZZERIA

Choice of Four Selections

Classic Margherita

Pepperoni with Calabrian Chiles

White Pizza, Fontina, Wild Mushrooms,
Lemon Gremolata

Buffalo Chicken, Scallions,
Blue Cheese or Ranch Drizzle

Artichoke, Tomato, Spinach

Goat Cheese, Fig, Prosciutto,
Arugula, Balsamic

Mushroom, Bacon, Shaved Asparagus,
Ricotta Salata

\$40 per person

LE POUTINERY

Fresh Cut French Fries

Classic Poutine, Parmesan Cheese,
Duck Confit, Herbs, Gravy

Buffalo Style Poutine, Buffalo Chicken,
Blue Cheese Crumbles,
Ranch Dressing

French Fries, Malt Vinegar Aioli,
Spicy Sriracha Ketchup

\$40 per person

MIDNIGHT IN CHINATOWN

Served from Steamer Baskets:

Assorted Dumplings Including

Shrimp and Chive, Pork and Leek,
Cabbage and Shiitake

Ginger-Scallion Soy Sauce,
Chile Crisp Vegetable Lo Mein
in Take Out Boxes

\$40 per person



MORNING

LUNCH

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BEVERAGES ›





BAR

Bartenders Required \$250,
1 Per 50 Guests

CLASSIC BAR

- Bombay Sapphire Gin
- Tito’s Vodka
- Bacardi Rum
- Dewar’s White Blended Whiskey
- El Jimador Tequila
- Jim Beam Bourbon

\$16 per drink

BOSTON BULLY BOY BAR

- Bully Boy Distillers Estate Gin
- Bully Boy Distillers Vodka
- Bully Boy Distillers American Whiskey
- Bully Boy Distillers Boston Rum
- Bully Boy Distillers Amaro

\$15 per drink

PREMIUM BAR

- Grey Goose Vodka
- Bombay Sapphire Gin
- Crown Royal Canadian Whiskey
- Johnnie Walker Black Label
- Patron Silver Tequila
- Maker’s Mark Bourbon
- Jameson Irish Whiskey
- Courvoisier VSOP Cognac

- Bulleit Rye
- Ron Zacapa 23

\$18 per drink

PREMIUM CORDIALS

- Amaretto di Saronno
- Frangelico
- Baileys Irish Cream
- Grand Marnier
- Kahlúa
- Sambuca
- Fernet-Branca

\$19 per drink

PACKAGE BAR

Flat Rate Classic Bar

First Hour \$36

Each Additional Hour \$18

Flat Rate Premium Bar

First Hour \$40

Each Additional Hour \$20

Beer & Wine Flat Rate Bar

First Hour \$24

Each Additional Hour \$12

All Catered Bars Also Include:

Imported & Domestic Beers
\$12

Martinis, Cosmopolitans
and Manhattans
\$25

Assorted Mineral Waters
\$10

Assorted Soft Drinks
\$10

SOMMELIER’S SELECTION
OF SPARKLING, WHITE
AND RED WINES AVAILABLE
UPON REQUEST



GENERAL INFORMATION

Local Taxes

All food and beverage is subject to a 7% tax, 17.5% service charge and 8.5% administrative fee.

Menus

We welcome the opportunity to create custom menus in addition to our printed suggestions.

Labor

A \$250 charge is applicable for groups of 10 or less people for all meal periods.

For events requiring a bartender or station attendant, a service charge of \$150 per service person is required, which goes directly to the employee. In addition, a \$100 per service person is charged as an administrative fee, retained by the hotel. For events requiring a chef attendant, \$350 per chef is charged as an administrative fee, retained by the hotel.

For every 50 guests, 1 bartender, station attendant, or chef attendant is required.

Four Seasons Alternative Cuisine

We are happy to tailor menu selections to accommodate a variety of allergies or preferences; vegetarian, vegan, gluten-free, keto, dairy-free, etc.

Consumer Advisory

All items are cooked to order and some may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Kosher Events

Please inquire about room rental fees for kosher events. Four Seasons uses Catering by Andrew for kosher catering.

Specialty Services

Your catering or conference professional can assist with upgraded linens, chairs, specialty lighting, design, florals, place cards, favors, entertainment and other special details.

Audio Visual

ENCORE is our exclusive on-site event technology partner that can assist with audio visual aids and equipment. Should you wish to bring in your own technology provider, an additional access fee will apply.

Parking

A hotel charge of \$45 per car is available for all private events with hosted valet parking. Overnight valet at the hotel is \$65 per car.

Coat Check

The hotel charges \$150 for every 50 guests for our coat check. Guaranteed guest numbers will be used to determine the charge for hosted coat check. Minimum of \$150 will be charged for groups under 50 guests.

Signs

The hotel does not permit the placement of any signs or banners in our lobby or public areas, unless otherwise approved.

CONTACT US

Four Seasons Boston looks forward to coordinating your event. Please contact our Events department for more details.

**OR VISIT US AT
FOURSEASONS.COM/BOSTON**

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