



Hors d'Oeuvres

*All selections based on a minimum order of 25 pieces each.

HOT

MINIATURE BEER BATTERED FISH & CHIPS

Malt vinegar, lemon aioli

CHEESEBURGER SLIDERS

American cheese, ketchup, mustard, cornichon

MINIATURE STEAK N' CHEESE

Steak, onions, peppers, Munster cheese

GRILLED CHICKEN SLIDER

With chipotle mayo

MINIATURE BBQ CHICKEN FLATBREAD

BBQ chicken, roasted onions, peppers, cheddar & Monterey jack cheese

CHICKEN FINGERS

With honey mustard sauce

BUFFALO TENDERS

Boneless chicken tenderloins, hot sauce, bleu cheese dipping sauce

QUESADILLA

Grilled chicken, cheddar & Monterey jack cheese, caramelized onion, roasted peppers, flour tortilla

MARYLAND CRAB CAKES

Cajun rémoulade sauce

COCONUT TEMPURA SHRIMP

Peppered strawberry dipping sauce

LOBSTER MACARONI AND CHEESE

With toasted breadcrumbs

CRISPY CALAMARI

Roasted red peppers, jalapeños, zesty marinara sauce

GF GRILLED SHRIMP

With cilantro

MINIATURE CLAM CHOWDER

Served in an espresso cup

MINIATURE GRILLED CHEESE

Cheddar & Monterey jack cheese, vine-ripened tomato, crisp bacon

FRENCH FRIES

Served in street paper

GF PUB SKINS

Potato skins, bacon bits, cheddar & Monterey jack cheese

CRISP MOZZARELLA STICKS

With tomato basil sauce

CRUSTY OLIVE FOCACCIA MINI PIZZAS

ROASTED MUSHROOMS

Stuffed with feta cheese, spinach

SAFFRON RISOTTO ARANCINI

With arrabiatta sauce

MINIATURE VEGGIE PANINI

With pine nut pesto

COLD

BEEF TENDERLOIN

Anaheim chili aioli, on focaccia

APPLE CRANBERRY CHICKEN SALAD

On crostini

SMOKED SALMON TARTLET

Herbed goat cheese, sun-dried tomato

GF LUMP CRAB SALAD

On a crisp English cucumber

GF JUMBO GULF SHRIMP

With cocktail sauce

TUNA TARTAR

Mango, avocado, on a wonton chip

CALIFORNIA ROLL

Crab meat, avocado, cucumber, rice, nori

MINIATURE LOBSTER ROLL

With fresh chives

ROASTED RED PEPPER HUMMUS

On flatbread

GF CAPRESE SKEWER

Aged balsamic, extra virgin olive oil

GF GAZPACHO

Cucumber, sour cream

GF Cheers Gluten Free Cuisine

All Food and Beverage items above are subject to 7% State & Local Tax, 15% Service Charge and 5% Taxable Administrative Fee.



Displays

LOCAL SUSTAINABLE CHEESE

Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (*Cheese selection is subject to New England availability*)

Ⓞ PETIT VEGETABLE CRUDITÉ

Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli, Roquefort black cracked peppercorn dip and roasted red pepper herb dip

HUMMUS TRILOGY

Artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus. Served with crisp vegetables and grilled Mediterranean flatbread

GOURMET CHIPS N' DIPS STATION

Including traditional salsa, mango & peach salsa, salsa verde, guacamole and lobster & artichoke dip. Served with tri-color corn chips

KENDALL BROOK SMOKED SALMON

Red Bermuda onions, capers and crostini (*Serves 25 people*)

SMOKED NEW ENGLAND BAY SCALLOPS (*Minimum order for 25 people*)

Lemon crème fraîche, horseradish cream, capers and assorted multigrain crostini

FLORENTINE BRUSCHETTA

Assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven-baked rosemary focaccia

ROASTED VEGETABLE ANTIPASTO

Roasted zucchini, summer squash, eggplant, red peppers and asparagus with Buffalo mozzarella, Extra virgin olive oil, aged balsamic vinegar and assorted breads & grissini (*with Serrano ham additional*)

MEDITERRANEAN MEZZE (*Minimum order for 30 people*)

Hummus, tabbouleh, caponata, marinated mushrooms, marinated artichokes, assorted olives, fresh buccconcini and seasonal roasted vegetables. Served with flatbread, fiselle, country rosemary Kalamata olive bread and grissini

HAND ROLLED SUSHI (*Minimum 40 pieces*)

California rolls to include tuna, salmon, crab and vegetable

Ⓞ BEACON HILL RAW BAR (*Minimum of 50 pieces each*)

Jumbo Gulf Shrimp
Littleneck Clams
Wellfleet Oysters
Half Lobster Tail

Served with our cocktail sauce, horseradish, mignonette, tarragon lemon aioli and fresh lemon, displayed on ice.

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Carving Stations

MAPLE-ROASTED TURKEY orange cranberry chutney, Dijon mustard

PEPPERED TENDERLOIN OF BEEF wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard

BLACK ANGUS BEEF SIRLOIN cracked pepper brandy sauce, chimichurri sauce

OVEN-ROASTED ROSEMARY LEG OF LAMB pinot noir reduction, preserved lemon & mint chutney, mustard reduction

APPLEWOOD SMOKED HAM pineapple salsa, maple mustard

BACON WRAPPED STUFFED PORK LOIN medjool dates, figs, apple brandy sauce

CEDAR PLANKED SALMON dill mustard sauce

HERB-CRUSTED CHILEAN SEA BASS steamed in banana leaves, exotic fruit salsa

LOBSTER & SHRIMP STRUDEL leeks, wild mushrooms, herbs, lobster sauce

Chef's Fee Required

Station Accompaniments

Ⓞ GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette

CAESAR SALAD hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing

Ⓞ BUFFALO MOZZARELLA red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil

Ⓞ ROASTED VEGETABLES marinated with extra virgin olive oil, fresh herbs and balsamic vinegar

Ⓞ SAUTÉED HARICOTS VERTS with shallot butter

Ⓞ PETIT VEGETABLES with garlic and herbs

PARMESAN-CRUSTED ROSEMARY FOCACCIA BREAD

Ⓞ POTATO AU GRATIN with a hint of nutmeg

Ⓞ LYONNAIS POTATOES caramelized sweet onions, Italian parsley

Ⓞ SHALLOT MASHED POTATOES

SWEET CORN AND SAGE STUFFING

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Specialty Stations

SOUP STATION

TRADITIONAL NEW ENGLAND CLAM CHOWDER fresh clams, potatoes, bacon, cream

MAINE LOBSTER BISQUE lobster meat, sweet sherry, velvety broth

CORN CHOWDER sweet corn, onions, red peppers, cream

☞ CHILI STATION

Beef chili topped with melted cheddar & Monterey jack cheese, sour cream and served with tortilla chips

☞ ULTIMATE NACHO STATION

Served with tri-colored tortilla chips, chili, salsa, jalapeños, onions, black olives, sour cream, guacamole, diced tomatoes and cheddar & Monterey jack cheese

INCREDIBLE BURGER STATION

Ground beef, turkey and vegetarian burgers grilled to perfection. Served with a variety of rolls, cheeses, sautéed mushrooms, bacon, tomatoes, lettuce, red onions, bleu cheese and pickles. Accompanied by French fries, onion rings and potato chips

ITALIAN SAUSAGE STATION

Served piping hot with roasted pepper and caramelized onions accompanied by whole grain mustard and sweet pickled relish

☞ GULF SHRIMP & SCALLOP MARTINI

Jumbo gulf shrimp, sea scallops, crisp vegetable spaghetti, chardonnay citrus reduction

GOURMET SALAD STATION

CARAMELIZED APPLE AND DRIED CRANBERRY SALAD baby arugula, walnut-cruste Vermont goat cheese medallions, apple cider vinaigrette

CAESAR SALAD hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing

ORGANIC BLACK QUINOA SALAD mango, roasted red and yellow peppers, scallions, honey-lime vinaigrette

BUFFALO MOZZARELLA red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil

Served with grilled focaccia bread, assorted rolls and country breads

Chef's Fee Required

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Specialty Stations (continued)

☉ RISOTTO STATION — SELECT TWO:

Garden Vegetable Fresh Pea and Asparagus
Tomato Mascarpone Pumpkin and Cranberry

With Char-Grilled Chicken Breast additional

With Sautéed Shrimp and Scallops additional

PASTA STATION — SELECT TWO:

CHEESE TORTELLINI broccoli florets, Pecorino cream sauce

PENNE tomato basil sauce, shaved Parmesan cheese

TRI-COLORED ROTINI artichokes, roasted red peppers, tomatoes, pine nut pesto

ORECCHIETTE baby spinach, tomatoes, roasted garlic sauce

FUSILLI eggplant carbonara

FARFALLE sun-dried tomatoes, goat cheese, black olives

With Char-Grilled Chicken Breast additional

With Sautéed Shrimp and Scallops additional

GOURMET PASTA STATION — SELECT TWO:

CHICKEN PICATTA gemelli pasta, lemon, capers, butter sauce

SHRIMP AND SCALLOP ARRABBIATA conchiglie pasta, red chili tomato sauce

LOBSTER RAVIOLI tomato, ricotta, vodka cream sauce

WILD MUSHROOM RAVIOLI with a mushroom cream sauce

SWEET PEA RAVIOLI asparagus, ricotta, mint cream sauce

SUNSHINE RAVIOLI ratatouille vegetables, ricotta, tomato basil sauce

PUMPKIN RAVIOLI cranberries, purple sage butter sauce, caramelized butternut squash

With Char-Grilled Chicken Breast additional

With Sautéed Shrimp and Scallops additional

STIR FRY STATION — SELECT TWO:

TENDERED CHICKEN baby bok choy, udon noodles, soy-sesame sauce

GULF SHRIMP AND SEA SCALLOPS red chili peppers, daikon, water chestnuts, steamed rice

SEASONAL VEGETABLES steamed rice, pineapple curry

PEPPERED BEEF broccoli florets, scallions, steamed rice, ginger soy sauce

MAINE LOBSTER sugar snap peas, Thai basil, steamed rice, ginger garlic sauce (additional per person)

Served with classic Chinese take-out containers, chop sticks and fortune cookies

Chef's Fee Required



Desserts

CHOCOLATE DIPPED RICOTTA CANNOLI

CHEERS COOKIE JAR

House baked chocolate chip, chocolate crackle and oatmeal raisin cookies

ASSORTED MINIATURE PASTRIES

☉ DARK AND WHITE CHOCOLATE TUXEDO DIPPED STRAWBERRIES

BOSTON TRILOGY OF DESSERTS

Featuring an assortment of New England favorites including baby Boston cream pies, blueberry-apple tartlets and miniature strawberry shortcakes

☉ EXOTIC FRUIT MARTINIS

New Zealand kiwi, Brazilian mango, Hawaiian pineapple, Mexican strawberries, Costa Rican papaya, California grapes with fresh mint

ICE CREAM SUNDAE BAR

Vanilla and chocolate ice cream served with an abundance of delicious toppings including: hot fudge, caramel, strawberries, crushed walnuts, Oreos®, M&Ms®, chocolate & rainbow sprinkles, fresh whipped cream and cherries

COUNTRY COBBLER STATION

Individual homemade fruit cobblers to include Georgia peach, strawberry rhubarb, cinnamon apple and wild berry (*minimum of 20 guests*)

Gourmet Ice Cream additional

Attendant Fee required for ice cream

COFFEE AND TEA STATION

Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas: Black Currant, Darjeeling, English Breakfast, Earl Grey, Chamomile, Peppermint, Citrus Green Tea, Decaffeinated Black Tea

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Beverage List and Bar Packages

CALL BEVERAGES

Absolut Vodka
Smirnoff Vodka
Canadian Club Whiskey
Jack Daniels Whiskey
Seagram's 7 Whiskey
Seagram's VO Whiskey
Jameson Whiskey
Amaretto
Dewars Scotch
Jim Bean Bourbon
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Malibu Rum
Jose Cuervo Tequila

PREMIUM BEVERAGES

Kettle One Vodka
Crown Royal Whiskey
Johnnie Walker Red Scotch
Johnnie Walker Black Scotch
Chivas Regal 12 yr. Scotch
Makers Mark Bourbon
Goslings Black Rum
Patron Tequila

DELUXE BEVERAGES

Grey Goose
Glenlivet 12 yr. Scotch
Bombay Sapphire Gin

COGNAC

Courvoisier VS

CALL CORDIALS

Bailey's Irish Cream
Frangelico
Kahlua

DELUXE CORDIALS

Grand Marnier
B&B
Tia Maria
Drambuie

ASSORTED IMPORTED AND DOMESTIC

BOTTLED AND DRAUGHT BEERS

BOTTLED CRAFT BEERS

HOUSE RED AND WHITE WINES

SODA AND JUICE

OPEN BAR PACKAGES

PACKAGE #1

All draught and bottled beers, house wines, well liquors, sodas and juice
(Well liquors include our house vodka, gin, rum, whiskey, bourbon and all house cordials)
Martinis and multiple liquor drinks are not included in the price

PACKAGE #2

All draught and bottled beers, house wines, champagnes, call liquors, sodas and juices
This price would include all martinis and multiple liquor drinks

Listed prices are per person, per hour
There is a 2 hour minimum and a 4 hour maximum
Shots may not be consumed during any open bar

All beverages must be purchased from Cheers
Proper identification will be required in compliance with Massachusetts State Liquor Laws