



Hors d'Oeuvres

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

HOT

CHEESEBURGER SLIDERS \$8.00 EACH
American cheese, ketchup, mustard, cornichon

MINIATURE STEAK N' CHEESE \$8.00 EACH
Steak, onions, peppers, Munster cheese

GRILLED CHICKEN SLIDER \$8.00 EACH
With chipotle mayo

MINIATURE BBQ CHICKEN FLATBREAD \$6.00 EACH
BBQ chicken, roasted onions, peppers,
cheddar & Monterey jack cheese

CHICKEN FINGERS \$5.00 EACH
With honey mustard sauce

BUFFALO TENDERS \$5.00 EACH
Boneless chicken tenderloins, hot sauce,
bleu cheese dipping sauce

QUESADILLA \$5.00 EACH
Grilled chicken, cheddar and
Monterey jack cheese, caramelized onions,
roasted peppers, flour tortilla

MARYLAND CRAB CAKES \$8.00 EACH
Cajun rémoulade sauce

COCONUT TEMPURA SHRIMP \$8.00 EACH
Peppered strawberry dipping sauce

LOBSTER MACARONI AND CHEESE \$8.00 EACH
With toasted breadcrumbs

CRISPY CALAMARI \$7.00 EACH
Roasted red peppers, jalapeños,
zesty marinara sauce

GF GRILLED SHRIMP \$8.00 EACH
With cilantro

MINIATURE CLAM CHOWDER \$8.00 EACH
Served in an espresso cup

MINIATURE GRILLED CHEESE \$6.00 EACH
Cheddar & Monterey jack cheese,
vine-ripened tomato, crisp bacon

FRENCH FRIES \$5.00 EACH
Served in street paper

GF PUB SKINS \$5.00 EACH
Potato skins, bacon bits, cheddar &
Monterey jack cheese

CRISP MOZZARELLA STICKS \$5.00 EACH
With tomato basil sauce

CRUSTY OLIVE FOCACCIA MINI PIZZAS \$6.00 EACH

ROASTED MUSHROOMS \$6.00 EACH
Stuffed with feta cheese, spinach

SAFFRON RISOTTO ARANCINI \$6.00 EACH
With arrabiatta sauce

MINIATURE VEGGIE PANINI \$7.00 EACH
With pine nut pesto

COLD

BEEF TENDERLOIN \$7.00 EACH
Anaheim chili aioli, on focaccia

GF LUMP CRAB SALAD \$8.00 EACH
On a crisp English cucumber

GF JUMBO GULF SHRIMP \$8.00 EACH
With cocktail sauce

CALIFORNIA ROLL \$8.00 EACH
Crab meat, avocado, cucumber, rice, nori

MINIATURE LOBSTER ROLL \$8.00 EACH
With fresh chives

ROASTED RED PEPPER HUMMUS \$6.00 EACH
On flatbread

CAPRESE SKEWER \$6.00 EACH
Aged balsamic, extra virgin olive oil

EGGPLANT BRUSCHETTA \$6.00 EACH
On focaccia

GF Cheers Gluten Free Cuisine

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Service Charge and 6% 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*) - \$14.00 per person

Ⓞ PETIT VEGETABLE CRUDITÉ

Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli, Roquefort black cracked peppercorn dip and roasted red pepper herb dip - \$14.00 per person

CHEESE & CHARCUTERIE BOARD

assorted local soft & hard cheeses, parma ham, capicola, sopressata, seasonal fruit, crostini, country breads and fruit compotes - \$19.00 per person (*minimum order of 10 people*)

HUMMUS TRILOGY

Artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus. Served with crisp vegetables and grilled Mediterranean flatbread - \$14.00 per person

GOURMET CHIPS N' DIPS STATION

Including traditional salsa, mango & peach salsa, salsa verde, guacamole and lobster & artichoke dip. Served with tri-color corn chips - \$17.00 per person

KENDALL BROOK SMOKED SALMON

Red Bermuda onions, capers and crostini (*Serves 25 people*) - \$280.00 per display

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

Lemon crème fraîche, horseradish cream, capers and assorted multigrain crostini - \$19.00 per person

FLORENTINE BRUSCHETTA

Assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven-baked rosemary focaccia - \$14.00 per person

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 - \$16.00 per person (*with Serrano ham - \$9.00 per person*)

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 - \$20.00 per person

HAND ROLLED SUSHI (*Minimum 40 pieces*)

California rolls to include tuna, salmon, crab and vegetable - \$8.00 per piece

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

Jumbo Gulf Shrimp - \$8.00 each

Littleneck Clams - \$7.00 each

Wellfleet Oysters - \$7.00 each

Half Lobster Tail - \$19.00 per piece

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 - \$285.00 each

PEPPERED TENDERLOIN OF BEEF wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard
\$285.00 each

BLACK ANGUS BEEF SIRLOIN cracked pepper brandy sauce, chimichurri sauce - \$315.00 each

OVEN-ROASTED ROSEMARY LEG OF LAMB pinot noir reduction, preserved lemon & mint chutney,
mustard reduction - \$250.00 each

APPLEWOOD SMOKED HAM pineapple salsa, maple mustard - \$270.00 each

BACON WRAPPED STUFFED PORK LOIN medjool dates, figs, apple brandy sauce - \$220.00 each

CEDAR PLANKED SALMON dill mustard sauce - \$260.00 each

HERB-CRUSTED CHILEAN SEA BASS steamed in banana leaves, exotic fruit salsa - \$350.00 each

LOBSTER & SHRIMP STRUDEL leeks, wild mushrooms, herbs, lobster sauce - \$340.00 each

Chef's Fee - \$175.00

Station Accompaniments

GF GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots,
champagne vinaigrette - \$9.00 per person

CAESAR SALAD hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons,
Caesar dressing - \$9.00 per person

GF BUFFALO MOZZARELLA red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar,
extra virgin olive oil - \$10.00 per person

GF ROASTED VEGETABLES marinated with extra virgin olive oil, fresh herbs and balsamic vinegar
\$9.00 per person

GF SAUTÉED HARICOTS VERTS with shallot butter - \$9.00 per person

GF PETIT VEGETABLES with garlic and herbs - \$9.00 per person

PARMESAN-CRUSTED ROSEMARY FOCACCIA BREAD - \$6.00 per person

GF POTATO AU GRATIN with a hint of nutmeg - \$9.00 per person

GF LYONNAIS POTATOES caramelized sweet onions, Italian parsley - \$9.00 per person

GF SHALLOT MASHED POTATOES - \$9.00 per person

SWEET CORN AND SAGE STUFFING - \$9.00 per person

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Specialty Stations

SOUP STATION - \$19.00 per person

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
\$14.00 per person

☞ 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 — \$18.50 per person

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 — \$25.00 per person

ITALIAN SAUSAGE STATION

Served piping hot with roasted pepper and caramelized onions accompanied by whole grain mustard and sweet pickled relish — \$19.00 per person

LA TAQUERIA

Select Two: Fried Fish, Grilled Chicken, Pulled Pork or Skirt Steak.

Create your own tacos with our flour and corn tortillas, guacamole, jicama slaw, pico de gallo, mango salsa, chipotle lime crema, Monterey Jack Cheese, shredded cabbage, pickled red onions and tomato salsa — \$36 per person (*minimum 30 guests*)

☞ GULF SHRIMP & SCALLOP MARTINI

Jumbo gulf shrimp, sea scallops, crisp vegetable spaghetti, chardonnay citrus reduction — \$28.00 per person

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

COUSCOUS 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

\$18.00 per person

Chef's Fee - \$175.00

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Specialty Stations (continued)

☉ RISOTTO STATION — SELECT TWO:

Garden Vegetable Fresh Pea and Asparagus
Tomato Mascarpone Pumpkin and Cranberry

\$19.00 per person

With Char-Grilled Chicken Breast add \$7.00 per person

With Sautéed Shrimp and Scallops add \$9.00 per person

PASTA STATION — SELECT TWO:

CHEESE TORTELLINI broccoli florets, Pecorino cream sauce
PENNE tomato basil sauce, shaved Parmesan cheese
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

\$19.00 per person

With Char-Grilled Chicken Breast add \$7.00 per person

With Sautéed Shrimp and Scallops add \$9.00 per person

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 crimini mushrooms and 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

\$27.00 per person

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 (add \$8.00 per person)

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

\$26.00 per person

Chef's Fee - \$175.00

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Desserts

CHOCOLATE DIPPED RICOTTA CANNOLI
\$35.00 per dozen

CHEERS COOKIE JAR
House baked chocolate chip, chocolate crackle and oatmeal raisin cookies
\$35.00 per dozen

ASSORTED MINIATURE PASTRIES
\$39.00 per dozen

☉ DARK AND WHITE CHOCOLATE TUXEDO DIPPED STRAWBERRIES
\$55.00 per dozen

BOSTON TRILOGY OF DESSERTS
Featuring an assortment of New England favorites including baby Boston cream pies, blueberry-apple tartlets and miniature strawberry shortcakes
\$15.00 per person

☉ EXOTIC FRUIT MARTINIS
New Zealand kiwi, Brazilian mango, Hawaiian pineapple, Mexican strawberries, Costa Rican papaya, California grapes with fresh mint
\$28.00 per dozen

SPECIALTY MINIATURE CUPCAKE STATION
Made from scratch artisanal bakers using the best, all natural ingredients. Consult your sales manager for flavor options- \$45 per dozen (*minimum order six dozen*)

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
\$17.00 per person

COUNTRY COBBLER STATION
Individual homemade fruit cobblers to include Georgia peach, strawberry rhubarb, cinnamon apple and wild berry
\$25.00 per person (*minimum of 20 guests*)
Gourmet Ice Cream add \$5.00 per person
Attendant Fee required for ice cream - \$175.00

COFFEE AND TEA STATION
Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas: English Breakfast, Decaffeinated Earl Grey, Earl Grey, Chamomile, Four Fruit Red Tea, Jasmine Mint Green, Peppermint, Decaffeinated Black Tea
\$9.00 per person

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Beverage List and Bar Packages

CALL BEVERAGES

Absolut Vodka & Titos Vodka	\$13.00
Smirnoff Vodka	\$13.00
Canadian Club Whiskey	\$13.00
Jack Daniels Whiskey	\$13.00
Seagram's 7 Whiskey	\$13.00
Seagram's VO Whiskey	\$13.00
Jameson Whiskey	\$13.00
Amaretto	\$13.00
Dewars Scotch	\$13.00
Jim Bean Bourbon	\$13.00
Tanqueray Gin	\$13.00
Bacardi Rum	\$13.00
Captain Morgan Rum	\$13.00
Malibu Rum	\$13.00
Jose Cuervo Tequila	\$13.00

PREMIUM BEVERAGES

Kettle One Vodka	\$14.00
Crown Royal Whiskey	\$14.00
Johnnie Walker Red Scotch	\$14.00
Johnnie Walker Black Scotch	\$14.00
Chivas Regal 12 yr. Scotch	\$14.00
Makers Mark Bourbon	\$14.00
Goslings Black Rum	\$14.00
Patron Tequila	\$14.00

DELUXE BEVERAGES

Grey Goose	\$15.00
Glenlivet 12 yr. Scotch	\$15.00
Bombay Sapphire Gin	\$15.00
Cruzan Rum	\$15.00
Glenfiddich Scotch	\$15.00

COGNAC

Courvoisier VS	\$15.00
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CALL CORDIALS

Bailey's Irish Cream	\$13.00
Frangelico	\$13.00
Kahlua	\$13.00

DELUXE CORDIALS

Grand Marnier	\$15.00
B&B	\$15.00
Tia Maria	\$15.00
Drambuie	\$15.00

ASSORTED IMPORTED AND DOMESTIC
 BOTTLED AND DRAUGHT BEERS — \$8.00 - \$10.00
 BOTTLED CRAFT BEERS — \$10.00 - \$12.00
 HOUSE RED AND WHITE WINES — \$13.00 - \$14.00 per glass
 SODA AND JUICE — \$5.00

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
 \$25.00 per person, per hour

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
 \$30.00 per person, per hour

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

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