



## 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, 18% Gratuity 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*)

### Ⓞ 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, chimuchurri 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