



FANEUIL HALL MARKETPLACE EVENT PACKAGE



INCLUDES

FOOD FAIR
CHEESE SHOPPE
BOSTON FISH PIER
THE BUTCHER'S BLOCK
THE SWEET SHOPPE

*All food and beverage costs are subject to 7% State & Local Tax,
18% gratuity service charge and 6% taxable administrative fee.
All Decor and entertainment enhancements are subject to 7% State & Local Tax.*



FOOD FAIR

BUTLER PASSED HORS D'OEUVRES – SELECT FIVE

Hot

MINIATURE BEER BATTERED FISH & CHIPS

Malt vinegar, lemon aioli

CHEESEBURGER SLIDERS

American cheese, ketchup, mustard, cornichon

MINIATURE STEAK N' CHEESE

Steak, onions, peppers, Muenster Cheese

GRILLED CHICKEN SLIDERS

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 and Monterey Jack cheese, caramelized onions, 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

Miniature pizzas

ROASTED MUSHROOM

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 TARLET

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

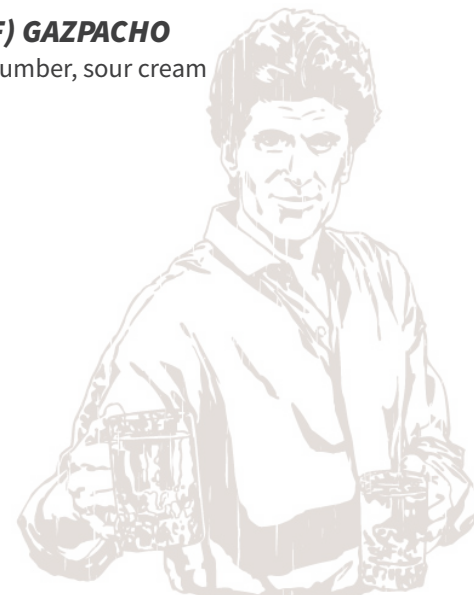
On flatbread

(GF) CAPRESE SKEWER

Aged balsamic, extra virgin olive oil

(GF) GAZPACHO

Cucumber, sour cream





CHEESE SHOPPE

LOCAL SUSTAINABLE CHEESE DISPLAY

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

BOSTON FISH PIER

TRADITIONAL NEW ENGLAND CLAM CHOWDER

Fresh clams, potatoes, bacon, cream

Fish Station

SELECT ONE

(GF) GULF SHRIMP & SCALLOP MARTINI

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

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

Enhancement

MINIMUM OF 50 PIECES OF EACH ITEM

(GF) BEACON HILL RAW BAR

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

JUMBO GULF SHRIMP

LITTLENECK CLAMS

WELLFLEET OYSTERS

HALF LOBSTER TAIL





FANEUIL HALL EVENT MENU

THE BUTCHER'S BLOCK

Carving Station

SELECT ONE

MAPLE-ROASTED TURKEY

Orange cranberry chutney, Dijon mustard

OVEN-ROASTED ROSEMARY LEG OF LAMB

Pinot noir reduction, preserved lemon & mint chutney, mustard reduction

PEPPERED TENDERLOIN OF BEEF

Wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard

APPLEWOOD SMOKED HAM

Pineapple salsa, maple mustard

BLACK ANGUS BEEF SIRLOIN

Cracked pepper brandy sauce, chimuchuri sauce

BACON WRAPPED STUFFED PORK LOIN

Medjool dates, figs, apple brandy sauce

Station Accompaniments

SELECT TWO

(GF) BUFFALO MOZZARELLA

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

(GF) PETIT VEGETABLES

With garlic and herbs

(GF) SHALLOT MASHED POTATOES

(GF) ROASTED VEGETABLES

Marinated with extra virgin olive oil, fresh herbs and balsamic vinegar

(GF) LYONNAIS POTATOES

Caramelized sweet onions, Italian parsley

PARMESAN-CRUSTED ROSEMARY FOCACCIA BREAD

(GF) SAUTÉED HARICOTS VERTS

With shallot butter

(GF) POTATO AU GRATIN

With a hint of nutmeg

SWEET CORN AND SAGE STUFFING

THE SWEET SHOPPE

CHEERS COOKIE JAR

House made chocolate chip, chocolate crackle and oatmeal raisin cookies

CHEERS ENTERTAINMENT AND EVENT ENHANCEMENTS

Ask your sales manager about a number of exciting options to enhance your event including custom beer mugs, a Cheers trivia wheel, live impersonators of Cheers actors, etc.

