



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Thank you for your interest in holding your dinner or special event at the Boston Public Library's McKim Building in Copley Square.

The Boston Public Library and The Catered Affair have combined strengths to bring you the majestic setting of Back Bay's historic landmark, complemented by the first class event planning and orchestration capabilities of New England's acclaimed special event caterer.

Thirty years of dedication and passion has positioned The Catered Affair as the benchmark by which all local caterers are measured. Our events are catered with a signature style, careful consideration to detail and attentive hands-on management. Today, The Catered Affair remains small enough to provide personal attention to each client, yet has the resources to handle an event of any size. The Boston Public Library makes an outstanding venue for events ranging from small corporate lunch meetings, single and multi-day conferences to corporate receptions of over a thousand guests.

Throughout New England, The Catered Affair is known for our high quality and innovative cuisine. The company takes a great deal of pride in hiring only the best service, bar and culinary staff. Our staff earn regular praise from our clients for their professionalism, and you can guarantee that the best team in Boston will service your event. Our highly regarded Executive Chef, Matthew Donegan, and his entire culinary staff are dedicated to providing a culinary experience comparable to the best restaurants. The Catered Affair understands the importance of getting every special detail right for your corporate event at the Boston Public Library. It is for these reasons that corporations like Fidelity Investments, Giorgio Armani, Ropes and Gray, The Gillette Company, State Street Bank and JP Morgan Chase have turned to The Catered Affair. And it's why The Catered Affair has been chosen to cater myriad dignitary events, with guests that have included President Clinton, HRH Prince Charles and Nelson Mandela.

Please find enclosed sample menu and upgrade options for your review and consideration. Use our simple packages to create a flexible refreshment or meal plan that accommodates your vision. Call to schedule a no-obligation meeting and tour of the Boston Public Library's unique conference and meeting spaces at 617.859.2282. We look forward to being of service.

With Sincere Regards,

Pierre Prat, General Manager

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Dinner Cocktail Hour

DISPLAYS and PRESENTATIONS

Pick one

Artisan Cheese Display

Selection of International and Domestic Cheeses, Nuts, Fresh and Dried Fruits, Crackers and Sliced Baguette

Crudités Bar

Dips to include Sesame-Sage, Orange and Basil-Parmesan, Green Goddess, Roasted Pepper

Mascarpone Torta

Layers of Mascarpone Cheese with Basil, Sun Dried Tomatoes, Blue Cheese, Toasted Pine Nuts, Figs and Crisp Melba Crackers

If you wish to upgrade your Cocktail Hour Display with one of the displays below, please add the upgrade cost per person. For a second display station, please contact your Sales Manager for pricing.

Antipasto

Prosciutto di Parma, Capicola and Salami, Pecorino, Marinated Mushrooms, Grilled Artichoke Hearts, Plum Tomato and Buffalo Mozzarella Salad, Balsamic Grilled Red and Yellow Peppers, Eggplant Caponata, Olives

Baked Brie

Choice of fillings including Apricot, Lemon Curd & Pistachio, Pesto and Tomato Chutney

Bruschetta Bar

Toppings include Roasted Peppers, Artichoke Hearts, Buffalo Mozzarella and Basil, Wild Mushrooms, Herbed Ricotta, Caponata, Grilled Shrimp with Green Olive Tapenade

Charcuterie

Cured Sausages, Ham, Pate and Cheese with Mustards, Cornichons and Relishes, Country French breads & Melba Toast

Dim Sum

Steamed and Fried Dumplings with Chicken, Pork and Vegetable Shumai, Vegetable Spring Rolls and Crab Rangoon, Ponzu, Sweet and Sour, Hoisin, Teriyaki and Sweet Chili Dips

Taste of Mexico

Guacamole, Chili, Refried Beans, Shredded Cheese, Plum Tomatoes, Sour Cream, Olives and Tortilla Chips

Fruit Platter

Seasonal Fresh Sliced Fruit and Berry Platter with Vanilla-Yogurt Dipping Sauce

Hot Seafood Fondue or Hot Artichoke and Spinach Dip

Cubed Sourdough Bread

Iced Shrimp Cocktail

Three Jumbo Shrimp per person with Spicy Cocktail Sauce and Fresh Lemons

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Cocktail Hour

DISPLAYS and PRESENTATIONS

continued

Middle Eastern

Roasted Vegetables, Hummus, Tabbouli, Black Olives, Fresh Basil, Spicy Couscous Salad, Mint Baba Ganoush, Stuffed Grape Leaves, Israeli Salad and Green Olive Tapenade with Pita Chips, Flatbreads and Lavosh

North African

Moroccan Chicken Salad, Harissa Style Roasted Eggplant, Saffron Zucchini, Roasted Sweet Potato Salad, Spiced Carrots, Cinnamon Laced Oranges with Honey and Mint, Chick Peas with Pine Nuts and Apricots, Radish Salad, Herb Grape Tomatoes and Preserved Lemon, Couscous Salad with Currants and Almonds, Olive Flatbreads

Raw Bar

*Ocean-fresh Oysters on the Half Shell, Shrimp, Littleneck Clams and Crab Claws with Mignonette, Tabasco, Horseradish, Cocktail Sauce and Lemon. Served over Crushed Ice Display with Seaweed (6 pcs/person) **

Roasted Peking Duck

Soft Pancakes, Sweet Hoisin Dip and Scallions

Smoked Wild Salmon

Diced Red Onion, Crème Fraiche, Capers, Eggs, Wheat Toast Points and Pumpernickel

Sushi

*Sashimi, Sushi, Maki and Nigiri, with Sushi Master (4 pcs/person) **

Satay Bar

Thai Chicken Satay, Tandoori Beef Satay, Chili-Lime Salmon Satay and accompaniments to include Spicy Peanut, Raita and Cucumber-Chili (4 pcs/person)

New England Smoked Fish Display

Selection of Smoked Fish to include Salmon, Trout, Scallops, Bluefish and Mussels with fresh Lemon, Red Onion, Capers and Horseradish Cream and Pumpernickel Bread

Tapas

Cured Serrano Ham with Melon, Garlic Marinated Shrimp, Marinated Baby Artichokes and Mushrooms, Spicy Meatballs in a Chunky Tomato Coulis, Manchego Cheese Quesadillas, Patatas Bravas, Assorted Olives and Breads

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Cocktail Hour

PASSED HORS D'OEUVRES

Ahi Tuna Tartare in Crisp Wonton Cups*

Artichoke-Parmesan Phyllo Triangles Asparagus and Goat Cheese Tartlets

Assortment of Sushi *to include* California, Spicy Tuna, Salmon and Vegetable Maki*

Banana and Black Bean Empanadas with Cilantro Crème Fraiche Barbecue Pork on a Sweet Potato Biscuit with Creamy Coleslaw BBQ Duck Fajita with Smoked Cheddar

Beef, Portabella Mushroom and Roasted Garlic on a Rosemary Skewer

Beef Carpaccio, Caramelized Red Onion and Watercress Aioli, on a Crisp Wonton*

Beef Tenderloin Crostini with Fig Marmalade, Gorgonzola*

BLT Cherry Tomatoes

Bloody Mary Shrimp Cocktail Shooters

Bresola Pears with Arugula and Parmesan

Brie and Raspberry Feuille de Brick

Brie with Almond and Pear Phyllo Flowers

Buffalo Mozzarella Bruschetta, Black Olive Tapenade

Butternut Squash Risotto Stacks with Sage and Bacon, Red Pepper Aioli

Butternut Squash Soup with Honey Cinnamon Cream in Demitasse

Caprese Salad Bites

Caramelized Onion and Goat Cheese Tartlet

Chicken Saltimbocca with Prosciutto, Fontina, Red Wine and Roasted Tomato Dip

Chicken Satay with Spicy Peanut Sauce

Chicken and Spinach Cakes with Shiitake Relish

Chicken Bisteeya

Chicken in Romaine with Lime Hot Sauce

Chorizo Empanadas

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Cocktail Hour
PASSED HORS D'OEUVRES
continued

- Citrus Scone with Smoked Salmon and Caviar
- Coconut Shrimp with Apricot Sauce
- Codfish Cakes with Pineapple Chili Salsa
- Crispy Caesar Cup
- Duck Breast served on Crostini with Warm Berry Compote
- Eggplant Paupiette with Smoked Tomato Coulis, Herb Goat Cheese
- Fried Picholine Olives stuffed with Duck and Smoked Gouda
- Fresh Vietnamese Spring Rolls (vegetarian) with Cucumber Sauce
- Ginger Snap Pea Soup Sips with Crème Fraiche
- Ginger - Lime Crab Salad in Cucumber Cups
- Grilled Flatbread with Figs, Gorgonzola , Fresh Herbs Balsamic Vinegar Drizzle
- Grilled Flatbread with Crumbled Feta Cheese and Baby Spinach Grilled Shrimp with Mango and Passion Fruit Glaze
- Iced Jumbo Shrimp Cocktail
- Individual Vegetable Cruditè Shooters with Dipping Sauce Lobster Fajitas with Mango Chili Salsa
- Lobster Arancini with Saffron Aioli
- Maine Crab Cakes with Cajun Remoulade
- Maine Lobster Bisque served in Demitasse, Cognac Cream Reduction
- Maine Lobster Poached in Saffron Butter on Asian Spoon
- Margarita Scallop Ceviche in Frozen Lime Cups*

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Cocktail Hour

PASSED HORS D'OEUVRES

continued

Mini Beef Fajitas

Mini Beef Wellington

Mini Blue Cheese Popovers with Beef and Horseradish Cream

Mini Chicken Wellington

Mini Cod Cakes with Roasted Tomato and Parsley Chutney

Mini Kobe Beef Slider *

Mini Kobe Meatloaf Crostini

Mini Lobster Roll on Toasted Brioche with Tobiko Caviar

Mini Philly Cheese Steak

Miniature Salmon Cakes with Spicy Aioli and Watercress

Minted Lamb Kabob with Tahini and Cilantro Glaze

New England Clam Chowder in Demitasse

Oyster Shooters with Vodka and Sea Salt*

Pan-seared Pork Pot Stickers with Soy-Ginger Dip

Parmesan Scallion Cheese Toasts

Slow Roasted Peking Duck, Plum Hoisin Sauce

Petit Croque Monsieur

Porcini Stuffed Mushrooms with Camembert

Potato Boxes with Whole Grain Mustard Mash and Sweet Sausage

Seared Provençal Tuna and White Bean Salad on Garlic Crostini, drizzled with Truffle Oil*

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Cocktail Hour
PASSED HORS D'OEUVRES
continued

- Potato Crusted Sole with Creamy Coleslaw
- Roasted Yukon Potato Cups with Ratatouille
- Scallop Ceviche with Lemongrass and Ginger Marinade, Asian Spoon*
- Scallops wrapped with Bacon
- Sesame Duck Tacos
- Seven Layer Smoked Salmon Bites
- Shrimp on Corn Cakes with Avocado Lime Salsa
- Beef Sliders with Brie and Caramelized Onion*
- Smoked Salmon Parfait in Mini Cones
- Smoked Salmon Roulade with Wasabi Tobiko Caviar*
- Spiced Asian Chicken Beggar's Purses Spicy Orange Beef Salad in Crispy Wonton Cup
- Steak au Poivre Crostini
- Summer Vegetable Phyllo Flowers
- Sushi Assortment to include California, Spicy Tuna, Salmon
- Sweet Corn Griddle Cakes with Chipotle Aioli
- Tartlets of Sun-Dried Tomato, Smoked Mozzarella and Basil
- Beef Tenderloin Crostini with Artichoke, Arugula, Pesto, Shaved Asiago
- Tomato, Basil and Bocconcini Skewers
- Vegetarian Vietnamese Spring Rolls with Cucumber Sauce
- Wild Mushroom Cappuccino with Black Truffle in Demitasse
- Wild Mushroom Profiteroles Wild Mushroom Spring Rolls with Creamy Ginger Sauce

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Entrée STATIONS

Barcelona

Smoked Mussels Santiago
Paprika Glazed Pork Tenderloin
Serrano Ham and Manchego Cheese
Grilled Langoustines with mixed Gourmet Olives
Tortilla Espanol, White Bean Salad, Grilled Artichokes,
Marinated Mushrooms and Grilled Vegetables

Beacon Hill

Herb Crusted Tenderloin of Beef with Charred Tomato Compote and Horseradish Cream
Grilled Orange Marinated Breast of Turkey,
Cranberry Blood Orange Relish Honey Mustard and Giblet Gravy,
Cedar Plank Roasted Salmon
with Lady Apples and Calvados Beurre Blanc.
Wild Mushroom Bread Pudding
Spinach and Endive Salad with Dried Pecans,
Spiced Pecans and Cranberry-Port Vinaigrette

The Burger Station - *Attended*

Grilled Mini Prime Beef, Corn-Fed Chicken Breast and Seasonal Vegetable Patties
House Made Sesame Buns, Vermont Cheddar and American cheeses
Ketchup, Mustard, Pickles and Relish

Carvery and Sauté Station - *Attended*

Herb Roasted Whole Choice Tenderloin
with Charred Tomato Compote and Horseradish Cream
Grilled Choice Tri-Tip Sirloin with Mustard Bearnaise, Peppercorn Horseradish Cream
Espresso Roast Leg of Lamb, Rosemary Lamb Jus
Herb Crusted Tuna Loin, Tropical Fruit Salsa, Cilantro Aioli
Grilled Swordfish Medallions, Pineapple Chili Salsa
Honey Spiral Ham with Trio of Mustards
Orange Grilled Turkey Breast with Cranberry Chutney

China Moon Station

Honey Barbecued Tiny Spare Ribs
Sweet and Sour Spare Ribs
Mu Shu Chicken Breast with Shiitake Mushrooms and Chinese Cabbage,
Wrapped in a Chinese Pancake with Plum Sauce
Chinese Noodles, Scallions and Red Peppers in a Mildly Spiced Szechuan Dressing
Chinese Stir Fry Vegetable Salad with Snow Peas, Broccoli, Cauliflower and Mushrooms,
Stir Fried and Chilled, served with a Soy Sesame Dressing
Eggplant Braised Cantonese Style

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Entrée STATIONS *continued*

Coastal Path

Cracked Maine Lobster Salad Mini Rolls
Native Lobster Bisque in Demitasse
Potato and Chive and Roasted Corn Salads.

Fresh Catch Station - *Attended*

Custom selections of Ocean Bounty presented on Crushed Ice
Freshly Shucked Seasonal Oyster
Chilled New Zealand Green Lip Mussels
Razor Clams with Pickled Red Cabbage
Colossal Tail-On Shrimp and Cracked Crab Claws
Mustard-Leek Remoulade, Bloody Mary Cocktail Sauce, House Grated Horseradish and
Hot Sauces Cucumber-Ginger Mignonette and Tomato-Cachaca Sauce.
Assiette of Smoked Fish including Salmon, Trout and Mackerel Sieved Eggs, Red Onions,
Capers and Sauce Raifort

Fusion Seafood - *Attended*

Fried Ginger and Black Pepper Infused Whole Catfish, Ginger Sauce
Sesame Seared Sea Scallops with Sprout Salad
in Japanese Cups with Thai Chili Sauce
Cherry Stone Clams "Saigon Style", steamed and served chilled on the Half Shell
with Rice Wine and Coriander Marinade
Moroccan Cured Smoked Salmon seasoned with Cumin, Paprika and Coriander,
with Onion Bread, Capers, Lemons and Scallion Sauce
Honey Glazed Prawns with Honey, Soy, Balsamic Vinegar and Mustard Glaze
Oyster Shooters with Vodka, Tomato and Coriander Salsa

Mexican Taco Bar

Turkey Chili, Pulled Pork Carnitas, Lime Grilled Chicken and Spiced Beef
Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, chopped Spanish Onion
Pickled Red Onions, Chick Peas, Spicy Cucumber,
sliced Jalapeno and Marinated Red Cabbage
Blue and Gold Tortilla Chips, Soft and Crispy Taco Shells
Salsa Fresca, Mango Chili Salsa, Charred Tomatillo Salsa

Nantucket Clam Shack

Fried Cotuit Clams with Lemon and Tartare Sauce
Grilled Halibut in Crispy Tacos with Chiffonade of Lettuce and Chipotle Mayonnaise
Crispy Flash-Fried Ahi Tuna Spring Rolls with Ponzu Dipping Sauce
Traditional Coleslaw, Shoestring Fries and Buttermilk Battered Onion Rings

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Entrée STATIONS *continued*

North End
Gemelli Bolognese
Artichoke Mezzauna in Brown Butter Sauce
Roasted Vegetable and Orrecciette Salad
Classic Caesar Salad with Garlic Croutons
Herb Focaccia and Grissini

The Pasta Bar - *Attended*
Rock Shrimp with Garlic, Shallots, White Wine and Herbs
Grilled Fennel Sausage, Italian Meatballs
Mélange of Mushrooms with Cognac and Cream
Sautéed Zucchini, Peppers, Onions, Carrots, Celery and Tomato
Linguine, Penne Rigata, Farfalle Pasta
Vodka, Alfredo, Puttanesca and Pesto Sauces
Shaved Parmesan Cheese, Course Ground Black Pepper,
Olive Oil, Balsamic Crema and Chopped Parsley

Red, White and Deep Blue Sea - *Attended*
Miniature Salmon, Lobster, Cod and Blue Crab Cakes
Cajun Remoulade, Roasted Red Pepper Aioli and Black Bean and Pineapple Chili Salsa.

The Salad Shaker Bar - *Attended*
Tuscan Panzanella with Arugula and Grape Tomatoes, fresh Basil and EVOO
Oranges, Micro Greens and Almonds with Miso Ginger Vinaigrette
Classic Cobb Salad with Red Wine Vinaigrette
Prepared in Cocktail Shakers and Presented in Cosmo Glasses

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Entrée STATIONS *continued*

Seafood Carnival - *Attended*

Fresh Salmon Gravlox cured in Dill, Rock Salt, Aquavit and Sugar
Sweet Hot Mustard on Pumpernickel Bread
Fresh Carved Smoked Scottish Salmon
Onion Twist Bread, Capers, Lemons, Onions and Scallion Sauce
Freshly Shucked Petite Oysters on the Half Shell
Iced Jumbo Prawns with Cocktail Sauce
Seared and freshly carved Loin of Ahi Tuna on Crisp Wonton Chips
Pickled Vinegar, Marinated Curried Cucumbers and Sesame-Soy Dressing
Black Pepper Mignonette Sauce, Horseradish, Tabasco and Lemon
Dungeness Crab Cakes warmed on Hot Rocks, Blue Sky Wild Greens, Cajun Remoulade

Seafood Martini Station

Citron Lobster Martini with Citrus New Potato Salad And Dill Aioli
Pan Seared Ahi Tuna, encrusted in White and Black Sesame Seeds, Wilted Bok Choi
Tempura Soft Shell Crab and Cucumber Nori Cigar, Wilted Bok Choi, Cucumber and Figs, Summer Melons and Sweet Balsamic Vinegar-Soaked Strawberries
Clear Noodles and Sesame Salad

South End

Herb Crusted Sirloin with Red Wine Jus and Horseradish Cream
Grilled Orange and Dijon Turkey Breast with Sherry Gravy and Cran-Raspberry Chutney
Garlic and Rosemary Roasted Yukon Gold Potato, Bourbon Smashed Sweet Potatoes
Soft Brioche Rolls with Sweet Butter

The Steakhouse

3oz Beef and Tuna Burgers with House Made Sesame Buns
The Pacific Tuna Burger with our own Special sauce and Asian Slaw
The Blue Cheese Burger with Grilled Onions and Roasted Red Peppers
The LA Burger with Watercress, Tomato, Monterey Jack Cheese and Avocado Relish
The Hot Burger with Arugula, Fontina Frico and Fra Diavlo Ketchup
Five day Chimichurri- Marinated Grilled Sliced Flank Steak
Grilled Chicken Breast Tenderloin, Marinated for Two Days in Aged Balsamic Marinade
Crispy Shoestring French Fries and Buttermilk Battered Onion Rings

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Entrée

SMALL PLATE STATIONS

Roast Muscovy Duck with Clementine, Star Anise and Chocolate Sauce

Seared Diver Scallops, Spring Herb Risotto with Frizzled Leeks

Baked Ricotta Cannelloni, Marinara and Fresh Basil

Fresh Vietnamese Spring Roll on a bed of Asian Greens, Spicy Cucumber Sauce and Lemon Thyme Vinaigrette

Gold Laquered Sea Bass with Baby Bok Choi and Sweet Potato Gnocchi

White Asparagus with Shaved Fennel, Apple Walnut Oil

Roulade of Chicken with Confit of Portobella Mushrooms and Sautéed Spinach with Garlic Aioli

Chilled and Grilled Black Mission Figs with Mascarpone Foam and Prosciutto di Parma

Asian Beef on Sugarcane Noodles with Asian Noodle Salad

Grilled Jumbo Asparagus Mimosa

Thinly Sliced Tenderloin of Beef, Arugula Bundle and White Truffle Vinaigrette, Autumn Vegetable Risotto with Chanterelles and Sage

Asian Roasted Seabass with Chioggia Beet and Carrot Threads, Jasmine Rice Cakes and Sesame Roasted Asparagus

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Dessert PRESENTATIONS

Grand Finale

Panna Cotta Parfait

Mini Pear and Almond Tarts, Seasonal Fruit Tartlets

Cheesecake Bites, Mini Cupcakes

Brown Sugar Shortcakes with Spiced Blueberries

Raspberry and Passion Fruit Mousse Shooters

Lemon Tartlets with Fresh Berries, Crème Brûlée

Chocolate Macadamia Nut Tarts

Vienna Station

Assortment of European-Style Petit Fours and Pastries.

4 pcs per person

Chocolate Cascade *plus fountain rental*

Melted Dark Chocolate, Cookies, Candy, Marshmallows,

Sugar Wafers, Pound Cake, Pretzel Rods, Strawberries and fresh Pineapple

Cheese Board

Customized Selection of Imported and Domestic Cheeses

with Crackers, French Baguettes, Fresh Fruits

Fresh Seasonal Fruit Display

Customized Selection to include Peaches, Plums, Strawberries and Grapes,

Watermelon and Pineapple Wedges

Fresh Tropical Fruit Display

Including Mango, Banana and Pineapple

with Ginger, Passion Fruit and Sabayon Syrups

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Dessert
BUTLER-PASSED

Cosmic Cosmopolitans
Panna Cotta, Chocolate Mousse and Tiramisu served in Cosmo glasses

Long Stem Strawberries
Hand-Dipped in Dark and White Chocolate

Seasonal Berries
Whipped Vanilla Cream, Warm Chocolate Ganache and All Butter Shortbread

Sundae Bar
*Premium Ice Creams with Hot Belgian Chocolate Sauce, Homemade Caramel sauce,
Chopped Walnuts, Maraschino Cherries and Whipped Cream*

Mini Cones
Mini ice cream and fruit sorbet cones

Mini Milk and Cookies
*Chocolate, Strawberry White Chocolate and Sweet Cream Vanilla Bean Mini Shakes
with Homemade Cookies*

Native Shooter Trio
Raspberry Lime Rickey, Iced Coffee and Pink Lemonade

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

BAR SERVICE

We offer open bar (prepaid prior to event), bar by consumption paid in advance based on an estimate and average. Wine service with dinner and cash bar options available.

Pre-Ceremony Soft Drinks - Lemonade and Sparkling Water \$3.00pp
Pre-Ceremony Service of Domestic Champagne \$6.00pp

Open Bar for Cocktail Hour
Based on Sixty Minutes Service.
Wine service additional by consumption.

Mid-Shelf \$18.00 p.p
Premium Shelf \$23.00 p.p

Open Bar for entire reception
Based on 4.5 Hour Service.
Wine service additional by consumption.

Mid-Shelf \$40.00 p.p
Premium Shelf \$45.00 p.p

House Wine Offerings

Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Sparkling Wine

Mid Shelf Liquor

Svedka, Stolé, Tanqueray, Captain Morgan, Bacardi Silver, Canadian Club, Jack Daniels, Cuervo Gold, Dewars, Kahlua, Baileys

Premium Shelf Liquor

(other top shelf liquor available upon request)

Ketel One, Grey Goose, Bombay Sapphire, Hendricks, Myers, Seagram's VO, Maker's Mark, Basil Hayden, Johnny Walker Black, Chivas Regal, Patron, Cointreau

Beer Offerings

(custom bars always welcome)

Stella Artois, Heineken, Amstel Light, Sam Adams, Harpoon

SPECIALTY BARS

Martini Bars

Clementine-Pomegranate, Apple-Cinnamon, Watermelon-Ginger, Passion Peach, Cherry-Lime, Cranberry-Lime, Minted Grapefruit . Ice Display starting at \$500.00, Cocktails by Consumption

Mojito Station

Fresh Made Traditional Mojitos by consumption

Champagne Cocktail Bar

Mimosas, Kir Royal, Champagne with Fresh Coulis or create your own

The sale and service of all alcoholic beverages is regulated by the Massachusetts liquor board.

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Bar Options

Unlike many venues and hotels, your bar package will be entirely customized. We assist in creating a unique beverage selection to offer to your guests. Feature a Specialty Bar with your favorite cocktail, or choose a selection of wines, liquors and cordials to complement your meal. All bar service equipment will be included in your per-person beverage cost. Your package will be priced based on the consumption per number of guests, and the number of hours you require the bar(s) to be open.

Food and Beverage Minimums

Food and Beverage Minimums are created to balance demand over peak and off-peak periods at the BPL. The combined value of your Food and Bar Package must equal the Food and Beverage Minimum for the date and time of your wedding. Please consult with your Sales Manager to discuss the Food and Beverage Minimum for your event.

Rentals

We use a highly reputable in-house vendor and have rental packages starting at \$35 per person. Each package includes tables and Chiavari chairs with seat cushions, and elegant floor-length linen and napkins. Alternatively, choose custom options to create an event that matches your vision. Plates, glassware and silverware are included in each rental package. Your rental package, lighting and other elements that you choose to personalize your reception space do not count towards your Food and Beverage Minimum and will be billed separately.

Staffing

The Catered Affair will create a staffing proposal for your reception based on the particulars of your wedding, including the length of your reception, the number of guests in your party, logistics and the complexity of your menu. Staffing costs do not count towards your Food and Beverage Minimum and will be billed by the hour. Our staffing plan will be made according to a formula developed by The Catered Affair that has guaranteed the success of our culinary events and secured the strength of our reputation as New England's acclaimed special event caterer.

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

EVENT SPACES

*Room Rental fees are published by The Boston Public Library
and can be found at www.bpl.org/central/eventspace.htm*

Bates Hall

Bates Hall is named for the library's first great benefactor, Joshua Bates. *Boston Globe* writer Sam Allis described "Bates Hall, the great reading room of the Boston Public Library, vast and hushed and illuminated with a profusion of green lampshades like fireflies" as one of Boston's "secular spots that are sacred." Bates Hall, one of Boston's most famous landmarks, was designed by Charles McKim in the style of a Roman basilica. Featuring a dramatic sculptural rectilinear ceiling with a semi-circular apse on each end and arched windows fronting Copley Square, Bates Hall makes an unforgettable setting that will add grace and grandeur to your wedding.

Capacity	
Plated Sit-Down	180 to 350 people
Stations	220 to 300 people
Cocktail Reception Style	up to 540 people

The Abbey Room

The sumptuous Abbey Room, accessible from the Pierre Puvis de Chavannes Gallery on the second floor of the McKim Building, is defined by the richly colored mural paintings of American artist Edwin Austin Abbey, titled "The Quest for the Holy Grail", and the intricately carved dark oak panels, rafters and heavy marble doorways. The Abbey Room is popularly used for dancing, ceremonies and formal dining, and features a stunning outdoor balcony overlooking the cloistered courtyard, perfect for your outdoor reception.

Capacity		with Dance Floor
Plated Sit-Down	100 people	80 people
Stations	80 people	70 people
Cocktail Reception Style	150 people	130 people

The Popular Reading Room

Our most popular space for weddings, the Popular Reading Room looks out onto Copley Square and the Old South Church. The room features an ornate architectural vaulted ceiling with interlocking Guastavino terra cotta tiles and a distinct bookcase-lined mezzanine on two sides.

Capacity		with Dance Floor
Plated Sit-Down Meal	180 people	150 people
Stations	150 people	130 people
Cocktail Reception Style	240 people	200 people

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



The Catered Affair

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

EVENT SPACES *continued*

The Courtyard Restaurant and MapRoom

Overlooking the Boston Public Library's tranquil Italianate courtyard, the Courtyard Restaurant combines European sophistication with a timeless elegance and makes a wonderful, private setting for your event. Located in the Library's former archive of unique and historical maps, The MapRoom provides the perfect setting next to the Courtyard Restaurant, great for welcome receptions, cocktails and passed hors d'oeuvres.

Capacity

Plated Sit-Down	75 people	with Dance Floor	75 people
Informal Stations	95 people		90 people
Cocktail Reception Style	165 people		130 people

Room Fees

Monday to Thursday Evening (6pm to 9pm)	\$600.00
Friday Evening	\$750.00 + <i>BPL Fee</i> ^
Saturday (12pm to 4pm)	\$750.00
Saturday Evening	\$1,000.00 + <i>BPL Fee</i> ^
Sunday	\$750.00

^ *Fee subject to change*

The Courtyard

Arguably the most beautiful outdoor location in the city of Boston for cocktail receptions and informal events. With its' cloistered paths, ornate statue and fountain and formal garden setting, the courtyard is perfect for outdoor events in Spring, Summer and Fall.

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*