



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

Sample Dinner Menu

We have attached a sample menu outline that may be used as a template to develop your own menu. Adapt it to create a meal that reflects your personal preferences and traditions. Your upgrade options are endless; add another Stationery Display to your cocktail hour, a Cappuccino Bar or your own late night Snack Station.

COCKTAIL HOUR

Stationary Presentation

Cheese Display

Presentation of International and Domestic Cheeses with Fresh Fruit and Crackers

Passed Hors d' Oeuvres

Codfish Cakes with Pineapple Chili Salsa

Asparagus and Goat Cheese Tartlets

Steak au Poivre Crostini

Parmesan Scallion Cheese Toasts

Chicken Satay with Spicy Peanut Sauce

DINNER

Mesclun Greens with Candy Stripe Beats, Great Hill Blue Cheese and Toasted Walnuts

Aged Sherry Vinaigrette

Crispy Lemon Thyme Roasted Statler Chicken Breast

Braised Artichokes and Seasonal Vegetable Sauté'

English Sweet Pea Risotto

Herb Crusted Salmon Filet

Crispy Potato Cake with Melted Leeks, Chive Beurre Blanc

Dessert Course

Coffee and Tea Service

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 Crudité 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

First Course SALADS

Asparagus, Fava Bean and Citrus Salad
Herbs, Toasted Almonds, Star Anise and Blood Orange Vinaigrette

Baby Arugula and Radicchio de Trevisiano Salad
Smoked Mozzarella "Panini" and Crisp Shallots, Red Wine Vinaigrette

Baby Greens with Mango and Hearts of Palm
Toasted Pistachios, Champagne Vinaigrette

Baby Spinach with Great Hill Blue Cheese
Sautéed Apples, Croutons, Warm Bacon

Boston Lettuce, Frisée and Endive with Crisp Gala Apples
Dried Cranberries, Grafton Farms Cheddar, Dijon Vinaigrette

Deconstructed Caesar with Parmesan Flan and Asiago Crisp
Baby Romaine, Creamy Garlic and Lemon Dressing

Watermelon, Feta and Black Olive, Pickled Red Onion and Mint
Arugula and Lime Vinaigrette

Field Greens with Grilled Peaches, Blackberries and Vermont Chèvre
Raspberry Lime Vinaigrette

Grilled Marinated Shrimp
Arugula and Baby Greens with Mango, Hearts of Palm, Toasted Pistachios Champagne Vinaigrette

Heirloom Tomato and Fresh Mozzarella
Seasonal Herb Salad, Pesto Vinaigrette with Aged Balsamic Drizzle

Mesclun Greens with Candy Stripe Beets
Great Hill Blue Cheese and Toasted Walnuts, Aged Sherry Vinaigrette

Mesclun Greens & Vermont Chèvre
Poached Pear Slices, Candied Pecans and Champagne Pear Vinaigrette

Serrano Wrapped Figs with Mascarpone
Baby Lettuces and Aged Sherry Vinaigrette

Spring Leaves of Mache, Red Oak Leaf Lettuce, Hearts of Boston and Arugula
Warm Goat Cheese Crostini, Fire Roasted Oyster Mushrooms, Citrus-Balsamic Vinaigrette

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

First Course SOUPS

Butternut Squash, Apple and Onion Bisque

Chicken Consommé
Tiny Dumplings, Vegetable Brunoise

Corn & Crab Chowder

Cream of Asparagus, Hazelnut and Lemon

Eggplant, Artichoke & Roasted Pepper

Gazpacho with Tiny Garlic Croutons

New England Clam Chowder

Native Lobster Bisque
Drizzled with Cognac

Roasted Red Pepper
Basil Chiffonade

Roasted Tomato and Saffron Bisque

Sweet Corn and Cheddar

Sweet Potato and Sage

Vanilla Scented Kabocha Squash Bisque
Autumn Vegetable Timbale, Poached Lobster

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

First Course

PLATED APPETIZERS

Asparagus Crespelle with Sheep's Milk Ricotta, Fresh Basil
Sauté of Morel Mushrooms and Fava Beans

Caramelized Onion, Wild Mushroom and Gruyere Tart
Baby Herb Salad, Balsamic Brittle

Crispy Seared Salmon Bundles
Orange Fennel Broth

Diver Scallops
White Truffle Risotto with Frizzled Carrots

Glazed Salmon with Wasabi Sabayon

Pumpkin Agnolotti
Roasted Pumpkin Sage Brown Butter, Aged Parmesan

Risotto with Native Lobster and Roasted Pumpkin
Leek Fondue, Crisp Sage

Roasted Quail Salad with Pomegranate Glaze
Salad of Baby Greens, Thyme Roasted Wild Mushrooms

Rustic Artichoke and Goat's Cheese Tart
Summer Herb Salad, Sun-Dried Tomato Vinaigrette

Seared Ahi Tuna with Carrot Ribbon Salad
*Aromatic Spices, Mint Orange **

"Soup and Salad"
Chilled Ginger Snap Pea Soup and Tower of Spring Baby Greens with a Trio of Marinated Vegetables, White Balsamic and Herb Vinaigrette

Seafood Tasting
*Bay Scallops with Sweet Corn, Maine Lobster Timbale with Sunchoke and Haricots Vert, Salmon and Shrimp Bundles with Yuzu and Golden Beet Vinaigrette **

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 POULTRY

Chicken Milanese

Arugula and Preserved Lemon

Crispy Lemon Thyme Roasted Chicken Breast

English Sweet Pea Risotto, Chantenay Carrots

Ginger and Miso Statler Chicken Breast

Baby Bok Choy, Teriyaki Butter

Herb Grilled Breast of Chicken with Snap Peas and Peppers

Arugula, Extra Virgin Olive Oil Vinaigrette

Rosemary Roasted Chicken

Crispy Red Pepper Polenta Fries, Arugula, Olive and Fennel Salad

Pan-Seared Breast of Chicken

Fried Leeks, Orange and Tarragon, Champagne Reduction

Pecan Crusted Chicken with Compôte of Wild Mushrooms

Sweet Potatoes and Smoked Bacon

Roasted Duck Breast, Duck Leg Confit

Dried Cherry Glaze, Sweet Potato Gratin

Roasted Quail

Boneless Quail Wrapped in Prosciutto with Port Wine Reduction, Crispy Sage and Orzo, Roasted Butternut Squash

Verbena Braised Organic Chicken

Morels and Asparagus, Viognier and Herb Pan Jus

Roulade of Chicken with Leek and Spinach Farce

Crispy Basil Polenta, Civet of Heirloom Tomato, Artichoke and Fava Beans

Moroccan Spiced Roast Chicken

Herb Spaetzle, Caramelized Root Vegetables

Wild Mushroom Stuffed Eberly Farms Statler Chicken Breast

Roasted Asparagus, Fingerling Potatoes, Sweet Garlic Jus

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

FISH AND SEAFOOD

Apple and Maple Butter Glazed Halibut
Root Vegetable Puree, Salsify and Endive

Baked Stuffed Lobster Tail
Lobster & Butter Crumb Stuffing, Chive Mashed Potato MARKET PRICE

Caribbean Spice Red Snapper
Plantain Tostones, Avocado Creme and Papaya Salsa

Corn and Crab Crusted Cod
Warm Summer Succotash Salad, Lobster Chive Vinaigrette

Cumin Scented Swordfish with Citrus-Cilantro Vinaigrette
Grilled Yukon Gold Potatoes, Grilled Asparagus
Grilled Sea Bass Filet with Roasted Beet Farrotto
Warm Broccoli Rabe and Artichoke Salad, Blood Orange Vinaigrette

Grilled King Salmon
Sweet Chili, Lemongrass Glaze, Plum and Sweet Soy Reduction

Herb Crusted Salmon Filet
Crispy Potato Cake with Melted Zucchini, Provençal Chives Beurre Blanc

Herb Roasted Halibut, Sauté of Morel Mushrooms
Green and White Asparagus, Heirloom Potato Confit and Tomato Fondue

Herb Crusted Sea Bass
Chive, Leek and Truffle Butter

Sea Bass Provençal
Niçoise Olive and Heirloom Tomato Relish

Butter Poached Maine Lobster
Fava Bean Agnolotti, Truffled Sweet Pea Foam, Pea Shoot Salad MARKET PRICE

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

FISH AND SEAFOOD

Miso Roasted Black Cod
Golden Beet and Edamame Risotto

Miso Roasted Salmon
Citrus Jasmine Rice, Ginger Carrot Broth

Pan Seared Mahi Mahi
Chipotle Aioli and Chive Oil, Saffron Rice

Pan Seared Native Striped Bass with Heirloom Tomato Confit
Artichokes, Snap Peas, Tomato Fondue

Pan Seared Salmon, Chives Beurre Blanc
Roasted Garlic Herb Potato Cake, Grilled Summer Vegetables and Haricots Vert

Pan Seared Red Snapper, Lemon Herb Crust
Crisp Leeks and Spiced Pecans, Lobster Cognac Reduction

Pan Roasted Maine Lobster
Artichoke Agnolotti, Roasted Asparagus, Chanterelles, Ver Jus Lobster Broth MARKET PRICE

Poached Lobster Mille Feuille with Baby Zucchini, Golden Beets, Kalamata Olives
Red and Yellow Grape Tomato Relish MARKET PRICE

Roasted Artichoke-Crusted Salmon
Niçoise Olive and Tomato Relish

Roulade of Almond Crusted Sole
Spring Pea Risotto, Pea Shoots and Tomato Oil

Sea Bass Panzanella
Crisp Fennel and Parmesan Tuile, Gazpacho Vinaigrette

Two Jumbo Shrimp Stuffed with Diver Scallops and Crab
Scampi Butter

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

BEEF, VEAL, LAMB AND PORK

Balsamic Glazed Pork Tenderloin
Roasted Plum Chutney

Bistecca Fiorentina
*Tart of Caramelized Onions, Truffles and Fontina, Barolo Jus **

Braised Colorado Lamb Shank, Truffled Chive Gnocchi
Caramelized Baby Carrots and Acorn Squash, Port Wine Thyme Glaze

Chipotle Rubbed Smoked Lamb Sirloin
*Ratatouille Gratin, Viognier Jus and Arugula Coulis **

Cumin Crusted Pork Loin
Caramelized Shallot Compote and Garlic Sage Cream

Dry-Aged Sliced Beef Tenderloin
*Red Wine Reduction, Foe Gras Butter **

Espresso Roasted Lamb Sirloin, Creamy Potato and Garlic Galette
*Honey Roasted Baby Gold Beets, Carrots and Parsnips, Pomegranate Molasses**

Grilled Aged New York Sirloin
*Wasabi Crème Fraiche, Port Wine Glaze**

Grilled Hanger Steak, Sautéed Porcini and Crimini Mushrooms,
*Haricots Vert and Cured Tomato, Roasted Garlic Red Wine Demi-Glaze **

Grilled Double Lamb Chops with Rosemary and Garlic
*Cassoulet of Beans **

Grilled Filet Mignon, Chanterelle Mushroom Fricassee
*Cognac Sauce, Sweet Potato Frizzle**

Grilled Marinated Hanger Steak
*Crispy Garlic Potato Cake, Cabernet 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

BEEF, VEAL, LAMB AND PORK

Grilled Petit Filet Smothered in Caramelized Vidalia Onions
*Crisp Basil Polenta**

Herb Crusted Beef Tenderloin *
Porcini and Asiago Flan, Fall Vegetable Sauté

Herb Crusted Filet of Beef with Truffled Spring Pea Ravioli
*Roasted Baby Carrots and Pea Shoot Salad**

Herb Crusted Grilled Lamb Sirloin
*Crispy Truffled Potato Cake, Pinot Noir Jus **

Herb Crusted Rack of Lamb, Butternut Squash and Asiago Sformatta
Roasted Green and White Asparagus, Garlic and Parsley Persillade

Red Wine and Thyme Braised Short Ribs
Creamy Parmesan Polenta, Roasted Root Vegetables, Orange Horseradish Gremolata

Shiitake Crusted Rack of Lamb with Sweet Corn and Asiago Flan
*Winter Vegetable Cassoulet**

Slow Roasted Prime Rib, Horseradish Cream
*Rosemary and Pearl Onion Jus **

Veal Osso Bucco Braised in Natural Juices
Roasted Root Vegetables, Garlic Mashed Potato

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 VEGETARIAN

Wild Mushroom Ravioli
Sage Cream Sauce, Chive Oil

Fresh Pasta Lasagna
Roasted Vegetables, Ricotta Cheese, Tomato Sauce

Marinated Vegetable Napoleon
with Buffalo Mozzarella and Roasted Pepper Coulis

Crimini, Shiitake and Oyster Mushrooms
Sautéed with Leeks and Madeira Wine, Baked in Phyllo

Grilled Zucchini and Portobello Mushrooms
Stuffed with Tomato, Basil and Parmesan Spaghetti Squash

Pho Soup Bowl with Tofu, Rice Noodles and Vegetables
Cilantro, Garlic and Noodles in Spicy Broth

Spinach and Ricotta Turnover
Roasted Tomato Coulis

Truffle and Sweet Pea Tortelloni
Roasted Carrot Broth

Butternut Squash Agnolotti
Brown Butter Sauce and Balsamic Syrup

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 DUETS

Dijon Rosemary Lamb Chop*
Grilled Swordfish with Charred Tomato Compôte
Herb Roasted Red Potatoes Mediterranean Vegetable Napoleon

Herb Roasted Chicken Breast, Wild Mushroom Demi-Glace*
Seared North Atlantic Salmon *Herb Charred Leek and Truffle Butter Potato Pave, Sauté of Summer Vegetables*

Sea Bass Provençal
Filet of Beef with Charred Tomato Compôte*
Braised Artichoke, Sauté of Seasonal Vegetables Sweet Garlic Mashed Potatoes

Sliced Beef Tenderloin*
Seared Diver Scallop
Cauliflower Puree Celery Leaves and Pepper Cress, Black Truffle Vinaigrette

Pan-Roasted Azuluna Veal Tenderloin*
Butter Poached Maine Lobster with Verjus Lobster Nage
Mascarpone and Fava Ravioli Green and White Asparagus MARKET PRICE

Grilled Filet of Snake River Farm's Beef*
Crab Stuffed Shrimp
Scallion Gnocchi Maitake Mushrooms MARKET PRICE

Herb Peppercorn Pork Chop, Red Wine Reduction*
Pan Seared Salmon, Chives Beurre Blanc
Roasted Garlic Herb Potato Cake Grilled Summer Vegetables and Haricots Vert

Porcini Crusted Filet Mignon*
Sea Bass with Sherry Vinegar Glaze
Butternut Squash and Asiago Sfornatta Roasted Green and White 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

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 Gravlax 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
CELEBRATION CAKES

Lemon Summer Berry Torte
Vanilla Cake layered with Lemon Curd and Fresh Red Raspberries

Raspberry Vanilla Chiffon
Vanilla Infused Cake layered with Raspberry Mousse and Fresh Red Raspberries

White Chocolate Cappuccino Torte
White Chocolate Cake soaked with Espresso Mousse, layered with White Chocolate Mascarpone Mousse

White Velvet Mousse Cake with Fresh Strawberries
Vanilla Cake layered with Grand Marnier flavored Strawberries and White Chocolate Mousse

Almond Caramel Dream
Orange Flower Scented Almond Cake with Caramel Mousse

Chocolate Hazelnut Torte
Rich Chocolate Cake Layered with Chocolate Mousse and Hazelnut Dacquoise, Hazelnut Ice Cream and Fresh Red Raspberries

Chocolate Orange Almond Torte
Orange Almond Cake with alternating layers of Chocolate Mousse and rich Ganache

Carrot Cake
Cinnamon Cream Cheese Frosting

Caramel and Chocolate Raspberry Torte
Chocolate Cake Layered with Golden Caramel Mousse and Fresh Red Raspberries

*Additional cake flavors include
Red Velvet, Intense Lemon and Marble Cake*

*Your cake and design may be customized
at an additional charge, determined by
flavor and custom design*

*Your cake may be served with fruit coulis, fresh berries,
ice cream or sorbet at an additional charge*

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

Dessert

PLATED DESSERTS

Cinnamon Apple Almond Tart, Crème Anglaise

Bartlett Pear Croustade, Cinnamon Ice Cream and Warm Caramel Sauce

Crème Brûlée Golden Sugar Crust

Chocolate Bavarian with Caramelized Bananas, Vanilla Ice Cream and Chocolate Sauce

Coconut Lime Torta

Decadent Chocolate Diamonds with Espresso Crème Anglaise

Almond Florentine Cookie Basket with a Trio of Sorbets

Fresh Fig and Blueberry Clafoutis

Fresh Fruit Terrine with Strawberry Coulis

Individual Lemon Torte with Lemon Zest & Fresh Raspberries

Lemon Blueberry Bread Pudding

Lemon Soufflé Glace with Raspberry Coulis

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

PLATED DESSERTS

continued

Nectarine Lime Curd Tart

New York Style Cheesecake with Strawberries, Raspberries and Blueberries

Peach Tarte Tatin, Crème Fraiche Ice Cream, Raspberry Coulis

Strawberry and Mascarpone Trifle with Riesling Syrup

Strawberry Bagatelle, Fresh Strawberries, White Chocolate Butter Cream

Strawberry Rhubarb Tart with Cinnamon Whipped Cream

Traditional Tiramisu

Tropical Fruit Parfait with Fresh Mango, Strawberry and Kiwi,
layered with Key Lime Mousse and Toasted Coconut

Vanilla Panna Cotta Parfait, Raspberry and Mango Gelees,
Fresh Raspberries and Tuile Cookies

Warm Molten Chocolate Bombe with Vanilla Ice Cream

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-Shell \$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-Shell \$40.00 p.p

Premium Shelf \$45.00 p.p

HouseWine Offerings

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

Mid Shelf Liquor

Svedka, Stol, 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

WHITE WINE MENU at THE *B*OSTON PUBLIC LIBRARY

SPARKLING AND CHAMPAGNES

Wycliff, California, NV
La Marca Prosecco, Italy, NV
Chandon Estate Brut Rose, California, NV
Moet Imperial, Champagne, France, NV
Veuve Cliquot Ponsardin, Champagne, France, NV
Ruinart Brut Rose NV, Champagne, France, NV
Dom Perignon, Champagne, France, 2000

PINOT GRIGIO

Canyon Road, California, 2008
Ecco Domani, Veneto, Italy, 2008
Maso Canali, Trentino, Italy, 2008
Mac Murray, Sonoma Coast 2007

SAUVIGNON BLANC

Canyon Road, California, 2008
Mirassou, California, 2008
White Haven, Marlborough, New Zealand, 2008
Frog's Leap, California, 2008
Domaine Girard, Sancerre, France, 2008

CHARDONNAY

Canyon Road, California, 2008
McWilliams, Australia 2007
Frei Brothers, Sonoma Valley, 2007
Laforet, Bourgogne Blanc, France, 2008
William Hill, Napa Valley, 2006
Newton Red Label, Napa Valley, 2008
Stag's Leap Wine Cellars, Napa Valley, 2007

OTHER WINES OF INTEREST

Polka Dot Riesling, Pfalz, Germany, 2008
Martin Codax Albarino, Rias Baixas, Spain, 2008
Kuentz-Bas Riesling, Alsace, France, 2007
Domaine Champalou, Vouvray, France, 2007
Zind-Humbrecht Gewurstraminer, Alsace, France, 2007
Caymus Conundrum, California, 2008

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

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 RED WINE MENU

at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

BLUSH AND ROSE

Canyon Road White Zinfandel, California, 2008
Mas Ste-Berthe Rose, Les Baux de Provence, France, 2008

PINOT NOIR

Mirassou, California, 2008
Bouchard Aine & Fils, Bourgogne, France, 2008
Mac Murray, Sonoma Coast, 2008
White Haven, Marlborough, New Zealand, 2006
Argyle, Willamette Valley, Oregon, 2007

MERLOT

Canyon Road, California, 2007
Red Rock, California, 2007
William Hill, Napa Valley, 2006
Clos du Bois, Alexander Valley, 2008
DuckHorn, Napa Valley, 2007

CABERNET SAUVIGNON

Canyon Road, California, 2008
William Hill, Central Coast, 2008
Louis M. Martini, Sonoma Valley, 2007
Ghost Pine, California, 2006
Frei Brothers, Alexander Valley, 2006
Rodney Strong, Alexander Valley, 2006
Clarendon Hills, Hickinbotham Vineyard, Australia, 2005
Joseph Phelps, Napa Valley, 2005

OTHER WINES OF INTEREST

McWilliams Shiraz, Australia, 2008
Alamos Malbec, Mendoza, Argentina, 2008
Martin Codax Tempranillo, Rioja, Spain, 2007
Don Miguel Gascon, Mendoza, Argentina, 2008
DaVinci Chianti DOCG, Tuscany, Italy, 2007
Domaine Perrin, Cotes du Rhone, France, 2007
Domaine Dupeuble (Gamay), Beaujolais, France, 2008
Chateau Le Vivier, Medoc, France, 2005
Rancho Zabaco Zinfandel, Dry Creek Valley, 2007
Chateau Coutet, St Emilion, Bordeaux, France, 2006

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/eventspaces.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.*