

2018
CATERING
MENU



THE ROW HOTEL
AT ASSEMBLY ROW

AUTOGRAPH COLLECTION®
HOTELS

BREAKFAST

All breakfast buffets come with a selection of juices, coffee, decaffeinated coffee, premium tea & hot chocolate, fluff

BREAKFAST BUFFET

CONTINENTAL | \$34

- Assorted Individual Yogurts
- House Made Row Granola, Toasted Nuts, Sundried Fruits
- Seasonal Sliced Fruit, Berries
- Bakers Basket - Danishes, Croissants, Seasonal Muffins, Whipped VT Butter, Local Preserves

THE ROW BREAKFAST | \$43

- Assorted Individual Yogurts
- House Made Row Granola, Toasted Nuts, Sundried Fruits
- Seasonal Sliced Fruit, Berries
- Bakers Basket - Danishes, Croissants, Seasonal Muffins, Whipped VT Butter, and Local Preserves
- Grandmas Brown Bread French Toast Blueberry Compote, New England Maple Syrup
- Cage Free Scrambled Eggs, Enhance Your Eggs with Romesco Sauce, Fire Roasted Tomato Salsa
- Country Breakfast Sausage
- Nitrate Free Bacon
- Autograph Lyonnaise Breakfast Potatoes

BREAKFAST BUFFET ENHANCEMENTS

- Maine Lobster Eggs Benedict, Boursin Sauce, Wilted Baby Spinach, Croissant | \$17
- Griddled Johnny Cake, Maple Glazed Pork Belly, Black Pepper Farmers Gravy | \$10
- Garden Frittata, Vine Ripe Tomatoes, Baby Spinach, Flame Roasted Peppers, Herbs | \$7
- House Cured Atlantic Salmon, Traditional Accompaniments | \$12
- Stone Cut Oatmeal, Plumped Sundried Fruits, Brown Sugar Candied Nuts | \$6
- Belgian Waffle, Vanilla Chantilly, Nutella and Berries | \$7
- Charcuterie and Imported Cheese | \$15
- Quiche, Asparagus, Leek, Gruyere | \$10
- Breakfast Sandwich, Nitrate Free Bacon, Farm Fresh Egg, VT Cheddar, English Muffin | \$9

OMELET STATION | \$14

Nitrate Free Bacon, Country Sausage, Bell Pepper Medley, Maui Onion, Exotic Local Mushrooms, Baby Spinach, North Country Smokehouse Ham, Shredded Gruyere, Grafton Cheddar, Salsa, Tomatoes

Enhance Your Omelet:

- Maine Lobster Meat | \$4
- Smoked Salmon | \$2
- Lump Crabmeat | \$3

Chef Attendent Fee (\$150)

GRIDDLE STACKS ACTION STATION | \$13

Made to Order

Pancakes with Assorted Toppings: Four Types of Berries, Chopped Nitrate Free Bacon, Toasted Oats, Whipped VT Butter, Chocolate Chips, Whipped Cream, New England Maple Syrup, Chocolate Sauce, Fluff

Chef Attendent Fee (\$150)



BREAKS

COFFEE BREAK

Half Day Break | \$12

Full Day Break | \$16

Freshly Brewed Regular & Decaffeinated Coffee,
Premium Teas, Hot Chocolate, Fluff

COLD BEVERAGE BREAK | \$16

Assorted Soft Drinks, Individual Juices,
Spring Water, Flavored Seltzers

AN APPLE A DAY | \$14

- Carlson's Orchard Fresh Pressed Apple Cider
- Basket of Assorted Apples
- Apple Slices, Salted Caramel
- Apple Crisp
- VT Cheddar

FIT | \$15

- Assorted Granola and Protein Bars
- Signature Nut & Bolt Mix
- Whole Assorted Seasonal Fruit
- Display of Smoothies, Juices, Kombucha
- Yogurt and Fruit Parfaits
- Assorted Farm Fresh Vegetables
- Hummus, Pita Chips, Truffle-Edamame Dip,
Guacamole

NUTS & BOLTS "TRAIL MIX" | \$13

Build Your Own

- House Made Row Granola, Toasted Nuts,
Sundried Fruits
- M&M Candies
- Chocolate Chips
- Sunflower Seeds
- Puffed Rice

FARMERS BOARD | \$20

Selection of Assorted Local Cheese,
Charcuterie, Marinated Olives, Toasted Nuts,
Quick Pickles, Crisps, Crackers, Grissini

A NEW ENGLAND TRADITION | \$14

Carlson's Orchard Fresh Pressed Apple Cider,
Doughnut Holes, Flavored Sugars, Filled Long Johns,
Brewed Coffee with Hazelnut, Chocolate,
Vanilla Syrups, Fluff

SHORTCAKE BAR | \$14

Build Your Own

Buttermilk, Almond, Cinnamon Shortcake.
Top Whipped Cream, Chocolate Sauce, Caramel
Sauce, Macerated Berries, Cinnamon Apples,
Peaches, Pecans

THE ROW BOWTIE BREAK | \$14

- Bowtie Rice Krispy Treats
- Bowtie Shortbread Cookies
- Bowtie Cupcakes
- Bowtie Finger Sandwiches

A LA CARTE BEVERAGE

- Freshly Brewed Regular and Decaf Coffee,
Premium Tea, Hot Chocolate, Fluff | \$8
(Maximum 2 hrs.)

Based on Per Person

- Artesian Still and Sparkling Water | \$5
- Harmony Springs Old Fashioned Soda | \$5
- Spindrift Seltzers | \$5
- Naked Juice and Smoothies | \$6
- Energy Drinks | \$7
- Kombucha | \$7
- Coconut Water | \$7
- Assorted Soft Drinks | \$5
- Assorted Bottled Juices | \$5

A LA CARTE BREAK ITEMS

Priced Per Person

- Bowtie Sugar Cookies | \$5
- Mini Cupcake Assortment | \$8
- Seasonal Sliced Fruit and Berry Display | \$12
- Whole Assorted Seasonal Fruit | \$8
- Chips, Salsa, Sour Cream, Guacamole | \$10
- Assorted Yogurts | \$5
- Assorted Chips, Popcorn, Pretzels | \$6
- Cookie Jar | \$8



LUNCH

BOXED LUNCHES | \$44

All Box Lunches Served with Bottled Water, Cape Cod Kettle Chips, Whole Fruit, Row Bowtie Pasta Salad, Chocolate Chip Cookie or Bowtie Shortbread Cookie

ENTREPRENEUR

Slow Roasted Turkey Breast, VT Cheddar, Lettuce, Tomato, Onion, Cranberry Mayo, Multigrain Ciabatta

MOTIVATOR

Nitrate Free North Country Smokehouse Ham, Maple Mustard, Blythedale Farms Brie, Sprouts, Jumbo Croissant

INNOVATOR

Shaved Roasted Ribeye, Maitland Farms Horseradish Cream, Caramelized Onions, Aged Provolone, Arugula, Crispy Baguette

UNCOMMON

Grilled Vegetable Muffaletta, Olive Tapenade, Roasted Red Pepper Salad, Whole Wheat Sourdough

LUNCH BUFFETS

All lunch buffets includes coffee, decaf coffee, premium tea & hot chocolate, fluff

ASSEMBLY | \$48

- Seasonal Market Salad
- Row Bowtie Pasta Salad

Assemble Your Own

Assorted Premium Deli Meats, Cheeses, Tuna Salad, Assorted Pickles, Traditional Accompaniments, Artisan Breads

Assorted Cape Cod Kettle Chips, Cookies, Chocolate Pecan Bars, Blondies

DELI ENHANCEMENT

- Mini Maine Lobster Rolls | \$12
- Carved Corned Beef, Maitland Farms Sauerkraut | \$8
- Carved House Smoked Beef Brisket, Coleslaw | \$8

Chef Attendent Fee (\$150)

NOODLE BAR | \$59

Spicy Blend Lef Farms Lettuce, Shaved Radish, Curly Carrots, Sweet & Spicy Peanuts, Quick Pickled Cucumbers, Ginger-Lemongrass Vinaigrette

NOODLE BROTH: Choice of Two

Miso-Carrot, Kimchee Broth, Pork & Cilantro, Tom Yum

MEAT: Choice of Two

Braised Short Rib, Pork Belly, Tea Smoked Tofu, Chili Garlic Shrimp

Includes:

Ramen Noodles, Pickled Ginger, Bean Sprouts, Watercress, Soy Marinated Eggs, Local Kimchi, Baby Bok Choy, Sambal, Sweet Soy Sauce, Fried Garlic



LUNCH

LUNCH BUFFETS (continue)

THE GARDEN HARVEST | \$55

- Carrot Ginger Soup, Spiced Greek Yogurt, Bacon Crumble
- Baby Beet Salad, Citrus, Shaved Fennel, Capri Goat Cheese, Fennel Pollen, Champagne Vinaigrette
- Spring Works Greens, Strawberries, Shaved Ricotta, Toasted Almonds, Strawberry-Balsamic Vinaigrette
- Coriander & Cracked Peppercorn Crusted Pork Tenderloin, Sundried Fruit Jus, Hoppin Johns, Evas Garden Braising Greens
- Roasted Atlantic Cod, Fingerling Potato Medley, French Bean, Tomato Salad, Stone Ground Mustard Vinaigrette
- Tortellini Pasta, Charred Baby Carrots, Snap Peas, Manchego Cheese, Basil Dill Pesto
- Misty Knolls Chicken, Melted Onions, Foraged Mushrooms, Smoked Paprika Cream
- Carrot Cake Muffins, Cream Cheese Icing, Golden Raisin Jam
- Salted Caramel Tart
- Pink Lemonade Tartlet, Chantilly, Butter Cookie Crust
- Assorted Rolls, Whipped Honey Butter

THE HARBOR WALK | \$59

- New England Clam Chowdah, Fresh Dug Potatoes, Baby Clams, Kettle Cooked Cream, Chowdah Crackers
- Deconstructed Sweet and Bittersweet Field Greens, Seasonal Accompaniments, Cranberry-Thyme Vinaigrette, Creamy Herb Dressing
- Mini Maine Lobster Rolls, Tarragon, Celery Leaves, Evas Garden Pea Greens, Buttered Brioche
- Maple Glazed Barbeque Chicken, White Beans, Bacon Ragout, Butter Braised Broccolini
- Smoked Sirloin, Summer Squash Sauté, Vidalia Onions, Basil, Mint Chimichurri
- Spice Crusted Salmon, Truffle Scented Watercress Salad, Fennel Jam
- New England Potatoes, Parsley, Sea Salt
- Petite Jalapeno, VT Cheddar, Corn Muffins
- Assorted Petite New England Whoopie Pies
- Blueberry Cheesecake, Lemon Crème Fraiche
- Assorted Rolls, VT Butter



LUNCH

CUSTOM BUFFET

CHOICE OF TWO SALADS AND TWO ENTREES | \$57

CHOICE OF TWO SALADS AND THREE ENTREES | \$64

- Assorted Rolls, Focaccia, VT Butter
- Autograph Dessert Display

SALADS

- Traditional Backyard Tomato, Maplebrook Farm Mozzarella Salad
- Seasonal Market Salad, Locally Sourced Greens, Traditional Accompaniments, House Vinaigrette
- Baby Kale Salad, Shaved Fennel, Baby Beets, Quinoa, Root Vegetable Chips, Lemon Vinaigrette
- Ancient Grain Salad, Sundried Fruits, Toasted Almonds, Artichokes, Olive Oil
- Baby Arugula, Red Wine Poached Lookout Farms Pears, Red Onions, Gorgonzola Cheese, Walnuts, Red Wine Vinaigrette
- Row Bowtie Pasta Salad
- Classic Caesar, Crisp Romaine, Toasted Croutons, Imported Parmesan, Anchovies

ENTRÉE SELECTIONS

- Grilled Citrus Brined Misty Knolls Chicken Breast, Ratatouille Vegetables, Wilted Chard
- Toasted Penne Pasta, Smashed Heirloom Tomato Sauce, Spicy Shrimp, Basil, Leeks
- Chicken Tikka Masala, Cumin Scented Basmati Rice, Grilled Japanese Eggplant
- "Contemporary" Pot Roast, Braised Short Rib, Carrot Romesco, Duck Fat Potatoes
- Chargrilled Flank Steak, Polenta Fries, Marsala Sauce
- Chargrilled Northeast Family Farms Lamb Gyro, Pickled Vegetables, Whole Wheat Pita
- Lemon Glazed Salmon, Citrus-Fennel Salad, Lemon Caper Sauce
- Wards Berry Farm Squash, Eggplant & Roasted Onion Gratin, Smoked Tomato Ragout, Farmers Cheese
- Chicken Rustica, Sautéed Eggplant, Grilled Artichokes, Roasted Peppers, Olive Jus
- Pork Saltimbocca, Heirloom Tomato, Spinach, Purple Sage Jus
- Wild Mushroom Cannelloni, Wilted Spinach, Johnathon's Garden Pea Sprouts, Parmesan Cream



PLATED LUNCHEON

(Working Lunch)

Plated lunch comes with a selection of rolls, whipped VT butter, coffee, decaf coffee, premium tea & hot chocolate, fluff

CHOICE OF TWO - Add \$5 per guest, Must Provide Pre-Counts and Entrée Cards Five Days Prior

CHOICE OF TWO TABLESIDE ORDERING - Highest Price Prevails Plus \$12 Per Person

STARTER (Choice of One)

- Farmers Market Salad, Petite Greens, Cherry Tomatoes, Shaved Cucumber, Curled Carrots, House Vinaigrette
- Row Caesar Salad, Housemade Croutons, Parmesan Frico, Lemon, Manchego Dressing
- Hearty Green Salad, Lef Farms Baby Kale Blend, Sunflower Seeds, Sundried Cranberries, Creamy Herb Dressing
- Prosciutto, Melon, Watercress, Piquillo Pepper Puree, Truffle Vinaigrette,
- New England Clam Chowdah, Fresh Dug Potatoes, Baby Clams, Kettle Cooked Cream, Chowdah Crackers
- Misty Knolls Chicken Vegetable Soup, Chervil Pistou, Country Ham
- Local Mushroom Bisque, Marsala Chantilly, Cracked Pepper Grissini
- Winter Squash Puree, Smoked Maple Syrup, Sage Bread Crumb

ENTREE (Choice of One – Priced Per Entrée)

- Seafood Cobb Salad, Grilled Shrimp, Lump Crabmeat, Romaine Lettuce, Hard Boiled Hens Egg, Cherry Tomatoes, Avocado, Pickled Red Onions, Nitrate Free Bacon, Blue Cheese, Creamy Herb Dressing | \$52
- Maine Lobster Roll, Tarragon, Celery Leaves, Evas Garden Pea Greens, Buttered Brioche | \$61
- Open Faced Grilled Sirloin, Local Mushroom Gravy, Crispy Onions, Toasted Focaccia | \$56
- Harpoon Beer Battered Fish & Chips, Pub Fries, Pickled Pepper Tartare Sauce | \$55
- Herb Crusted Tuna Nicoise, Nicoise Olives, Boiled Hens Egg, Marinated French Beans, Oven Dried Tomatoes, New England Potatoes, Petite Greens, House Vinaigrette | \$52
- Chargrilled Sirloin Burger, Lettuce, Tomato, Red Onion, Smith Country Gouda, Toasted Brioche Bun, Row Bowtie Pasta Salad | \$47
- Asparagus Tip & Lemon Risotto, Pistachio Crumble, Braised Shallots, Crème Fraiche | \$44

DESSERT (Choice of One)

- Seasonal Berries, Lemon Crème Fraiche, Almond Shortcake
- Triple Chocolate Ganache Tart, Brulee of Bananas, Chocolate Sauce
- Lemon Curd Tart, Macerated Maine Blueberries, Spearmint Syrup
- North End Cannoli, Pistachios, Chocolate Ganache



RECEPTIONS

PASSED HOR D'OEUVRES

COLD | \$5 Per Piece

- Shrimp Aquachile, Red Onion, Cucumber, Mango, Cilantro, Serrano Pepper
- Tuna Poke, Chili Flake, Macadamia Nut, Soy, Toasted Sesame, Scallion, Crispy Wonton Cup
- Oyster Shooter, Bloody Mary Cocktail, Pickled Celery, Old Bay
- House Cured Gin & Tonic Salmon Tartare, Cucumber, Caper Berry, Blini
- Cucumber & Pickled Vegetable Bahn Mi, Spicy Mayo
- Tomato, Watermelon, Fresh Mozzarella Skewer, Basil Oil
- Traditional Bamboo Skewered Shrimp Cocktail
- Seared Scallop, Pea Hummus, Micro Mint
- Beef Carpaccio Crostini, Truffle Aioli, Shaved Parmesan
- Country Ham, Dijon Deviled Egg

HOT | \$6 Per Piece

- Bacon Wrapped Scallops, Pickled Pepper Tartare
- Jumbo Lump Crab Cake, Meyer Lemon-Honey Aioli
- Baked Littlenecks, Harpoon Steamed, Rosemary, Bacon, Manchego
- Crisp Japanese Eggplant, Tomato Jam, Mozzarella
- Boston Beer Barbeque Pork Sliders, Cole Slaw, Pretzel Bun
- Vegetable Spring Roll, Yuzu-Ponzu Dipping Sauce
- La Plancha New Zealand Lamb Chops, Minted Chimichurri
- Coconut Fried Shrimp, Vadouvan Curry
- Bacon & Leek Baked Oyster, Vermouth Cream
- Smoked Salmon Croque Monsieur
- Pork Belly Steamed Buns, Pickled Onions, Cucumber, Miso Aioli
- Duck Confit Tostada, Mole Verde, Cotija Cheese

STATIONARY HOR D'OEUVRES

- Mezze Platter, Grilled, Roasted & Pickled Vegetables, Baba Ganoush, Harissa-Hummus, Cucumber & Feta Dip, Tabbouleh, Preserved Lemon Jam, Grilled Pita | \$19
- Imported & Domestic Cheese, Spiced Mixed Nuts, Cured Olives, Grape Clusters, Herb Scented Honey, Crisps, Baguette, Water Crackers | \$20
- Charcuterie, Selection of Cured & Smoked Meats from New England Charcuterie, Mustard, Hot Pepper Jelly, Quick Pickles, Cured Olives | \$21
- Farmers Block, Assortment of Charcuterie, Hand Selected Cheeses, Traditional Accompaniments, Selection of Crisps, Breads | \$23

PILLARS OF THE ATLANTIC

Chilled Luxury Seafood Display with Bloody Mary Cocktail Sauce, Cucumber, Ginger Mignonette, Maitland Farms Horseradish, Lemons

Price Per Piece

- Selection of Assorted East Coast Oysters on the ½ Shell | \$6.00
- Littleneck Clams on the ½ Shell | \$6.00
- Jumbo Shrimp Cocktail | \$7.00
- Lump Crab Cocktail | \$7.00
- Smoked Mussels, Dijonnaise Sauce | \$5.00
- Chilled Maine Lobster, ½ Tails | \$12.00



RECEPTIONS

SUSHI DISPLAY | \$20

- Hand Crafted Sushi, Assortment of Traditional Rolls, Pickled Ginger, Seaweed Salad, Wasabi, Aged Soy Sauce

BOSTON'S STREET FOODS | \$25

- Petite Fried Clam Roll, Coleslaw, Tartare Sauce, Brioche
- Cubano, Mojo Pork Loin, Shaved Honey Ham, Mustard, Pickles, Swiss
- Beef Empanadas, Romesco Sauce
- Jamaican Jerk Chicken Wings
- Vegetable Samosas, Cilantro Chutney

CARVING STATIONS

- Fennel & Roasted Garlic Crusted Pork Loin, Marsala Jus, Carlson's Orchard Roasted Apple Compote | \$19
- Porcini Mushroom Powder Rubbed Strip Loin, Maitland Farms Horseradish, VT Mascarpone Crème, Focaccia | \$22.00
- Mojo Marinated Braised Pork Shoulder, Caramelized Onions, Biscuits | \$20.00
- Hawaiian Spice Dusted Tuna Loin, Green Papaya Slaw | \$23.00
- Cedar Planked Salmon, Cucumber Chervil Salsa, Citrus Aioli | \$21.00
- Northeast Family Farms Leg of Lamb, Pomegranate Molasses, Pickled Onions, Pita Bread | \$22.00
- Roasted Heads of Cauliflower, Harissa, Honey | \$16.00
- Misty Knolls Tom Turkey, Cranberry-Vanilla Brine, Cranberry Sauce, Garlic Aioli, Mini Croissant | \$18.00
- Exotic Wild Mushroom Strudel, Truffle Vinaigrette | \$17.00

Chef Attendent Fee (\$150)

ACTION STATIONS CRAB CAKE STATION | \$26

Pan Seared Petite Crab Cakes, Sweet Corn, Bacon, Roasted Tomato Vinaigrette, Pickled Pepper Tartare

STREET TACOS | \$23

Pork Carnitas, Carne Asada, Crispy Masa Crusted Acadian Red Fish, Chili Pepper Dusted Roasted Mushrooms, Avocado Puree, Cilantro Slaw, Pico de Gallo, Cotija Cheese, Lime Sour Cream, Corn & Black Bean Salad, Grilled Limes to "Squeeze", Corn & Flour Tortillas

ENGINEERED PASTA | \$22

- Penne a la Vodka, Basil, Ricotta Salata
- Butternut Squash Ravioli, Sage Brown Butter, Toasted Walnuts, Grappa
- Tortellini, Cream, Prosciutto, Sage, Red Onion, 6 Minute Egg
- Grilled Garlic Rubbed Italian Bread, Aged Balsamic, Chili Pepper, Parmigiano

CHOWDA BAR | \$20

Create Your Own

New England & Manhattan Style Soup Bases, Lobster, Clams, Crab, Leeks, Fennel, Nitrate Free Bacon, Celery, Onion, Scallions, Tabasco, Worcestershire, Chowda Crackers

Chef Attendent Fee (\$150)



PLATED DINNER

Plated dinner comes with a selection of rolls, whipped VT butter, coffee, decaf coffee, premium tea & hot chocolate, fluff

CHOICE OF TWO ENTREES - Pre-Counts & Entrée Cards Required Five Days Prior, Priced Per Entrée

CHOICE SELECTION OF THREE ENTREES - Pre-Counts & Entrée Cards Required Five Days Prior, Priced Per Entrée with an Additional \$12 Fee Per Person

SALADS (Selection of One)

Green Market Salad

Baby Carrots, Roasted Beets, Frisée & Petite Greens, Shaved Fennel, Capri Goat Cheese Mousse, Sherry Reduction, Pink Peppercorn Grissini

Baby Romaine Caesar Salad

Olive Tapenade, Tomato Carpaccio, Black Pepper Flatbread, Parmesan Frico, Lemon & Manchego Dressing

Kale Salad

Tri-Colored Quinoa, Root Cellar Beets, Orange Vinaigrette, Candied Almonds, Root Vegetable Chips

Crunch Salad

Fennel, Pistachio Crumble, Fried Shy Brothers Farm Goat Cheese, Oranges, Basil Vinaigrette, Baby Greens, Belgian Endive

Roasted Pear Salad

Hearty Greens, Gorgonzola Mousse, Pickled Red Onions, Walnut Oil

FIRST COURSE ENHANCEMENTS

THE SEASONS

Autumn | \$5

Roasted Squash, Burrata Cheese, Sage Oil, Pomegranate Seeds, Multi Grain Crostini, Pumpkin Seed Pesto

Spring | \$5

Grilled Jumbo Asparagus, Shaved Parmesan, Lemon Honey, Country Ham, Chive Blossom Vinaigrette

Winter | \$4

Roasted Baby Carrots, Spiced Granola, Pickled Carrots, Feta, Carrot Top Chimichurri

Summer | \$4

Heirloom Tomato Salad, Seasonal Melons, Genovese Basil, Aged Balsamic, Black Pepper, Pine Nut Florentine

SEAFOOD

Shrimp Pad Thai | \$8

Cucumber & Soba Noodle Salad, Hot House Cucumber, Edamame Beans, Two Friend's Farm Sunflower Sprouts, Spicy Peanut Dressing

Lobster Ravioli | \$10

Maine Lobster, Crispy Leeks, Carrot Ginger Butter Sauce, English Pea Puree

Tuna Tartare | \$11

Avocado, Cucumber Carpaccio, Lavosh, Ginger Vinaigrette, Lotus Root

VEGETARIAN

Minted Pea Soup | \$6

Pea Custard, Radish & Two Friend's Farm Pea Salad, Lemon Oil

Backyard Tomato Gazpacho | \$7

Blackened Rock Shrimp, VT Crème Fraiche, Shaved Watermelon Radish



PLATED DINNER

(Continued)

ENTRÉE

Mustard Rubbed Beef Tenderloin | \$81

Whipped Celery Root, Yukon Gold Potato, Harvest Vegetables, Red Wine Reduction, Bacon Jam

Grilled Tropical Mahi Mahi | \$74

Sweet Potato Puree, Pineapple & Edamame Salad, Charred Baggot Family Farm Baby Squash

Northern Harvest Wild Salmon | \$73

Creamy Leek & Risotto, Provencal Vegetables, Golden Balsamic Butter Sauce

Misty Knolls Chicken | \$70

Porcini Mushroom Bread Pudding, Grilled Asparagus, Garlic Jus

Crab Crusted Snapper | \$76

Fava Bean Succotash, Roasted Shrimp Butter Sauce

Orange And Ginger Dusted Branzini | \$75

Lobster Fried Rice, Pan Flashed Baby Bok Choy, Thumbelina Carrots

Curry Dusted Swordfish | \$74

Golden Raisin & Mint Cous Cous, Pistachio Pesto, Grilled Artichoke Hearts

Pancetta Wrapped Veal Tenderloin | \$78

Asparagus Risotto, Tarragon Sauce, Crab Fritters

Oven Roasted Cod | \$73

Fennel Jam, Sweet Corn Cream, Grilled Scallions

Prime Strip Steak | \$77

Rosemary Butter Basted Root Vegetables, Potato Pave, Red Wine Reduction

Stuffed Chicken Breast | \$76

Lobster, Tarragon, Baby Vegetables, Stone Ground Mustard Au Jus

Butternut Squash Ravioli | \$68

Wilted Greens, Roasted Squash, Sage, Brown Butter, Delicata Squash Puree

Green Vegetable Risotto | \$69

Braised Artichokes, Baby Vegetables, Tempura of Asparagus, Roasted Garlic Jus

DUETS

Pair a Grilled Four Ounce Beef Tenderloin with one of the Following

Bronzed Atlantic Salmon | \$84

Swiss Chard, Wild Mushroom Risotto, Merlot Butter Sauce

Shrimp Chimichurri | \$86.00

Smoked Tomato Chutney, Hand Rolled Gnocchi

Fennel Pollen Dusted Sea Bass | \$85

Boursin Whipped Potatoes, Wilted Leek Vinaigrette

Maine Lobster Ragout | \$90

“Newburg Style” Cipollini Onions, Exotic Mushrooms, Tarragon

PLATED DESSERTS (Selection of One)

Uncommon Carrot Cake

Carrot Cake Fries, Cream Cheese Dipping Sauce, Spiced Florentine Golden Raisin Jam

Chocolate Cheesecake

Espresso Sauce, Hazelnut Whipped Cream, Candied Orange

Berries and Shortcake Pistachio Biscuit

Strawberry Sauce, Basil Crunch, Shaved White Chocolate, Seasonal Berries

Lemon Curd Tart

Macerated Maine Blueberries, Spearmint Syrup

Chocolate Raspberry Gateau

Fresh Raspberries, Vanilla Anglaise

Warm Apple Tart

Salted Carmel Sauce, Candied Walnuts



DINNER BUFFETS

Dinner buffets come with a selection of rolls, whipped VT butter, coffee, decaf coffee, premium tea & hot chocolate, fluff

CUSTOM DINNER BUFFET | \$80

Baby Kale Salad

Shaved Fennel, Baby Beets, Quinoa, Root Vegetable Chips

Fingerling Potato Salad

Creamy Horseradish, Smoked Onion Dressing, Chives

Grilled Asparagus

Shaved Parmesan, Florida Citrus, Toasted Walnuts, Roasted Garlic Puree

ENTRÉE (Choice of Three)

- Chardonnay & Citrus Brined Cornish Game Hen, Chicken Jus, Jasmine Rice
- Braised Short Ribs, Creamy Polenta, Grilled Broccolini, Gremolata
- Seared Northern Harvest Salmon, Johnathon's Organic Pea Shoot, Radish Salad, White Wine Butter Sauce
- Fisherman's Stew "The Daily Haul" Stewed Tomato & White Wine Broth, Fingerling Potatoes, Melted Leeks, Blistered Tinkerbell Peppers
- Baked Haddock, Ciabatta Breadcrumbs, Ratatouille Vegetables, Lemon Cream Sauce
- Black Pepper Rubbed Sirloin, Potato Puree, Seasonal Vegetables, Truffle Jus, Balsamic Onions
- Slow Roasted Berkshire Pork Tenderloin, VT Cheddar Grits, Carlson's Orchard Apple-Rosemary Chutney
- Pan Flashed Gnocchi, Carrot Bolognese, Dry Jack
- Roasted Vegetable Ravioli, Wilted Greens, Parmesan Cream Spice
- Rubbed Duck Breast, Farro Verde, Roasted Winter Squash
- Oven Roasted Swordfish, Chili-Honey Roasted Baby Carrots, Chimichurri

CARVING STATION (Choice of One)

- Fennel & Roasted Garlic Crusted Pork Loin, Marsala Jus, Carlson's Orchard Roasted Apple Compote
- Porcini Mushroom Powder Rubbed Strip Loin, Maitland Farms Horseradish, VT Mascarpone
- Northeast Family Farms Leg of Lamb, Pomegranate Molasses, Pickled Onions, Pita Bread
- Roasted Heads of Cauliflower, Harissa, Honey
- Misty Knolls Tom Turkey, Cranberry-Vanilla Brine, Cranberry Sauce, Garlic Aioli, Mini Croissant
- Exotic Wild Mushroom Strudel, Truffle Vinaigrette

Chef Attendent Fee (\$150)

DESSERT

Autograph Dessert Display



DINNER BUFFETS

(Continued)

THE NORTH END | \$85

- Yellow & Red Tomato, Maplebrook Mozzarella Salsa, Basil Oil, Aged Balsamic, First Press Olive Oil
- Spring Works Red & Green Romaine Caesar Salad, Kalamata Olives, Blistered Tomatoes, Black Pepper Croutons, Shaved Parmesan, Lemon-Pepper Caesar Dressing
- Panzanella, Rustic Hearth Baked Bread, Shaved Fennel, Tomatoes, European Cucumbers, Shaved Red Onion, Capers
- Spicy Italian Sausage, Clams, Hand Rolled Linguini, Roasted Garlic, White Wine Sauce
- Orecchiette, Fried Eggplant, Broccoli Rabe, Toasted Garlic, Olive Oil, Chili Flake, Ricotta Salata
- Wild Mushroom, Truffle Risotto, Baby Arugula
- Grilled Swordfish, Tomato, Olive Salad
- Baggot Family Farm Eggplant Involtini, House Made Ricotta, Mozzarella, Tomato Ragout
- Orange & Rosemary Braised Pork Shanks, Creamy Polenta, Pine Nut Gremolata
- Chicken, Caramelized Brussel Sprouts, Grilled Plum, Mustard Seed Jus
- Almond Brown Butter Cake, Limoncello Pear Flambé, Hazelnuts, Vanilla Sauce
- Assorted Cannoli's
- Chocolate Espresso Cake, Tuscan Orange Coulis

LOBSTER BAKE | \$125

- New England Clam Chowdah, Fresh Dug Potatoes, Clams, Kettle Cooked Cream, Chowdah Crackers
- Creamy Cole Slaw
- Tri-Colored Potato Salad
- Tomato & Watermelon Salad, Maplebrook Feta Cheese, Basil, Olive Oil, Aged Balsamic
- Maple Glazed Misty Knolls Barbeque Chicken
- Grilled Petite NY Strip Steak, Caramelized Cipollini Onion, Mustard Jus, New England Potatoes, Parsley, Sea Salt
- Butter Glazed Corn on the Cob
- Boston Baked Beans
- Steamed Maine 1 ½ lb. Lobsters, Drawn Butter, Lemons
- Soft Shell Clams, Local Mussels, Herb Butter
- Petite Jalapeno, VT Cheddar Corn Muffins
- Assorted Petite Whoopie Pies
- Blueberry Cheesecake, Lemon Crème Fraiche
- Strawberry Shortcake, Buttermilk Biscuit, Whipped Cream

FRENCH BISTRO | \$90

- Butter Leaf Lettuce Salad, Lardons, Shaved Radish, Mustard-Herb Dressing
- Pickled Carrot Ancient Grain, White bean Salad, Pickled Vegetables, Caramelized Shallots, Sherry Vinaigrette
- Potato & Leek Soup, Olive Oil, VT Sour Cream
- Mussels & Frites, Garlic Aioli, Herb Butter, Burgundy
- Chicken Coq au Vin, Red Wine Braise, Bacon Lardons, Roasted Oyster Mushrooms, Confit of Onion
- Beef Hanger Steak Diane, Ward's Roasted Root Vegetables, Red Wine Reduction
- Red Snapper Meuniere "Style", Petite Beans, Brown Butter, Lemon Tomato, Grilled Zucchini, Summer Squash, Caramelized Onion Gratin
- Berry Mousse Cups, Pear Tarte Tatin, Grand Marnier Sauce, Toasted Almonds Chocolate Pot du Crème, Assorted Rolls, VT Butter



DINNER BUFFETS

(Continued)

SOMERVILLE BLOCK PARTY | \$85

Chefs Choice Two Assorted Chilled Salads

- Smoked St. Louis Ribs
- Sam Adams Steamed Bratwurst, Peppers, Sweet Onion
- Boston Baked Beans
- Grilled Lemon-Rosemary Scented Misty Knolls Chicken
- Baked Macaroni & Cheese, Herb-Breadcrumb Topping
- Swordfish Brochettes, Grilled Lime, Cherry Tomatoes, Baggot Family Farm Squash
- Summer Vegetables, Kabobs, Pearl Onions, Tomatoes, Summer Squash, Lime, Garlic Aioli
- Butter Glazed Corn on The Cob
- Boston Cream Pie
- Assorted Whoopie Pies
- Mommas Apple Pie

BOSTON'S STREET FOODS | \$85

Caesar Salad Station

Spring Works Romaine Lettuce, Shaved Parmesan, Kalamata Olives, Heirloom Cherry Tomatoes, Anchovies, Croutons

Add: Grilled Shrimp \$6 | Grilled Chicken Breast \$4 | Sliced Sirloin \$8

Mini Seafood Roll Bar, Fried Clams, Lobster Salad, Popcorn Shrimp Brioche, Potato Rolls, Assorted Toppings, Tartare Sauce, Cocktail Sauce, Spicy Tartare Coleslaw, Shredded Iceberg, Lemons to Squeeze

Deep Dish Pizza

Meat Lovers – Italian Sausage, Pepperoni & Meatball

Margherita – Tomato, Maplebrook Fresh Mozzarella, Basil Pesto

Four Cheese – Spicy Tomato Sauce, Blend of Imported Cheeses, Oregano, Garlic

Greek Salad and Gyros

Crispy Romaine, Iceberg Lettuce, Kalamata Olives, Wards Berry Farm Tomatoes, Maplebrook Farm

Feta, Pickled Onions, Plainville Farm, Tzatziki Sauce, Greek Dressing, Cumin, Lime Northeast Family Farms

Marinated Grilled Lamb, Marinated Grilled Misty Knolls Chicken Breast

Taco Time

Assortment of Pork Carnitas, Carne Asada, Crispy Masa Crusted Acadian Red Fish Tacos, Chili Pepper Dusted Roasted Mushrooms Avocado Puree, Cilantro Slaw, Pico de Gallo, Cotija Cheese, Lime Sour Cream, Corn & Black Bean Salad, Grilled Limes to “Squeeze”, Corn & Flour Tortilla

Mini Cupcakes

Red Velvet, Carrot Cake, Boston Cream Pie

Jumbo Cookies

Macadamia White Chocolate, Reese's Pieces, Chocolate Chip, Oatmeal Sundried Cranberry





FARMS & PARTNERS

Carlson's Orchards – Apples, Cider
Carlson's Orchards – Harvard, MA
Two Friends Farms – Attleboro, MA
Eva's Garden – Dartmouth, MA
Lookout Farm – Natick, MA
Jonathan's Organics – East Freetown, MA
Wards Berry Farm – Sharon, MA
Plainville Farm – Hadley, MA
Baggot Family Farm – Windsor, CT
Spring Works – Lisbon, ME
Maplebrook Farms – Bennington, VT
Misty Knolls – New Haven, VT
Cabot – Waitsfield, VT
VT Creamery – Websterville, VT
New England Charcuterie – Waltham, MA
Maitland Farms Kimchi – Salem, MA
Backyard Tomatoes – Madison, ME
Lef FarmS – Loudon, NH
Grafton Village Cheese – Brattleboro, VT
North Country Smokehouse – Claremont, NH
Spindrift – Newton, MA
Blythedale Farm – Corinth, VT

THE ROW BEVERAGE SELECTIONS

HOSTED BAR

Martini | \$13
Wine | \$9
Mixed Drink | \$11
Domestic Beer | \$6
Imported Beer | \$7
Soft Drink | \$4

CASH BAR

Martini | \$15.5
Wine | \$10.5
Mixed Drink | \$12.5
Domestic Beer | \$7
Imported Beer | \$8.5
Soft Drink | \$5

BEVERAGE/ HOURLY PACKAGES

All Prices are Per Person and Charged Based on the Guaranteed Guest Count

BEER & WINE

One Hour | \$17
Additional Hours | \$14

BEER, WINE & SPIRITS

One Hour | \$23
Additional Hours | \$16

POLICIES, FEES AND ADDITIONAL INFORMATION

FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through The Row.

PRICING, SERVICE CHARGES, STATE TAX AND GUARANTEES

- A 14% taxable service charge, 7% state sales tax (currently) and 6% taxable administrative fee will be added to all food, beverage, audio-visual, and rental
- Prices are subject to change.
- The Hotel reserves the right to use proper judgement in food and beverage ordering.
- We do not guarantee menu pricing of your menu or other services until 60 days prior to your event.
- All catering orders must be received with selection and a signature no later than 14 days prior to the start of the event. A guaranteed guest count is required by 12:00 noon, five business days prior to your function date. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. The guarantee will apply to all aspects of your event, including, but not limited to, food, and beverage. If we are not advised of a guaranteed count, the number of guests estimated on your Banquet Event Order will become the guaranteed count.
- Buffets and Heavy Receptions will be supplied for the guaranteed number of guests for no longer than (2) hours. Food preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.
- Breaks will be supplied for the guaranteed number of guests for no longer than (1) hour.

MINIMUMS AND FEES

- For all buffet functions of fewer than 20 guests, a \$10.00 surcharge, per person will be applied.
- Chef, Carver and Attendant fees of \$150.00 per attendant, will apply to your function based on your selected menus, required for every 100 guests.
- Bartender fees of \$125.00 per bartender.
- One bartender is required for every 75 guests.
- Last minute additions to events in progress will be accommodated with menu items as available and charged at the prevailing price. A one-time \$150.00 menu change fee will apply in addition.
- If you request that the set-up of the function space as specified in the banquet event order and/or floor plan be changed after the function room has been set, a fee of \$150.00 will be charged to cover the Hotel's additional expenses in making the requested changes. This fee will not apply to moving an outdoor event inside on account of inclement weather, provided your decision to move the event was made within our approved timeframe.

POLICIES, FEES AND ADDITIONAL INFORMATION CONTINUED

- The sale and service of all alcoholic beverages is regulated by the Massachusetts Department of Liquor Licenses & Control. The hotel is responsible for the administration of those regulations.
- Wines that are offered on current hotel menus are not permitted to be brought in for functions.
- All quantity decisions need to be approved by the Sales and Catering Manager prior to your function BEO being finalized. This is to ensure that the appropriate quantities are brought in for your event.
- Beer, liquor, and wine are not permitted to be brought on property, and must be purchased through the hotel.
- Persons consuming alcoholic beverages at hotel events must be 21 years old. The hotel reserves the right to terminate alcohol service at any event if minors intend to consume alcoholic beverages are in attendance.
- The hotel reserves the right to terminate alcohol service to any guest that appears to become overly intoxicated.
- No food may be brought in to the hotel for any catered function. The hotel's culinary team will be happy to customize specialty menus at your request.
- The hotel prohibits the removal of food from the hotel premises.

MEETING ROOM RENTAL

- Meeting room rental fees are subject to tax when food or beverage is served.

SEASONALITY

- The Culinary Team at The Row chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year round. Please inquire with your Sales and Catering Manager regarding seasonal menu options at the time of your event or possible substitution.

