OUR CULINARY OFFERING

In the hotel that has reinterpreted classic style for a modern sensibility, meeting planning is second nature. Welcome to Hotel Commonwealth, where we surround you in urban-luxe grandeur and await the opportunity to be of service for your next meeting or corporate event. Our staff consistently receives accolades for being unobtrusively attentive, available yet nearly invisible. Function rooms are set perfectly and privately, feature the warm, refined design and advanced technology that make business pleasurable. Perhaps our best kept secret is our chef-created, restaurant style dining menus that draw inspiration from the iconic restaurants on property and make custom-curated meals and culinary breaks the highlight of your program. From incentive trips to seminars, board meetings to annual events, we’ve got you covered, confidently, at Hotel Commonwealth.
CONTINENTAL BREAKFAST
– $30 PER PERSON –
Additional selections may be added for a fee

Greek Yogurt and Granola
Seasonal Sliced Fruit
Breakfast Breads
Fresh Squeezed Orange and Grapefruit Juices
Jim’s Organic Coffee, Decaffeinated Coffee, and a Selection of MEM Teas

CLASSIC BREAKFAST
– $35 PER PERSON –
Additional selections may be added for a fee

Greek Yogurt and Granola
Seasonal Sliced Fruit
Breakfast Breads
Assorted Cereals and Milk
Scrambled Eggs
Home Fries
Maple-cured Bacon and Sausage
Fresh Squeezed Orange and Grapefruit Juices
Jim’s Organic Coffee, Decaffeinated Coffee, and a Selection of MEM Teas

BOSTONIAN BREAKFAST
– $42 PER PERSON –
Additional selections may be added for a fee

Greek Yogurt Parfait
Oatmeal with Fruit Compote
Scrambled Eggs
Home Fries
Maple-cured Bacon and Sausage
Blueberry Pancakes
Breakfast Breads
Bagels with Regular and Herb Cream Cheese
Fresh Squeezed Orange and Grapefruit Juices
Jim’s Organic Coffee, Decaffeinated Coffee, and a Selection of MEM Teas

A 10 PERSON MINIMUM APPLIES TO ALL MENU ITEMS UNLESS OTHERWISE NOTED
Menu prices are subject to a 15% service charge, 7% taxable administrative fee and 7% Massachusetts sales tax
A guaranteed guest count must be received by 12 noon EST, 3 business days prior to the event
**URBAN LUXE BREAKFAST**

– $55 PER PERSON –

Additional selections may be added for a fee

- Greek Yogurt Parfait
- Eggs Benedict
- Crab Cake Eggs Benedict, ADDITIONAL 5.00 PER PERSON
- Vegetable Quiche
- Potato Hash with Red Peppers and Onions
- Maple-cured Bacon and Sausage
- Banana French Toast with Vermont Maple Syrup
- Smoked Salmon Platter
- Desserts: Éclairs, Shortbread Cookies, Donuts, Cream Cheese Brownies
- Fresh Squeezed Orange and Grapefruit Juices
- Jim’s Organic Coffee, Decaffeinated Coffee, and a Selection of MEM Teas

**A LA CARTE ITEMS**

– ENHANCE YOUR BREAKFAST WITH THE FOLLOWING ITEMS –

- Assorted Breakfast Breads $8.00 PER PERSON
- Fresh Bagels with Regular and Herb Cream Cheeses $8.00 PER PERSON
- Seasonal Sliced Fruit $9.00 PER PERSON
- Oatmeal with fruit compote $6.00 PER PERSON
- Yogurt Parfait $8.00 PER PERSON
- Egg and Gruyere Sandwiches choice of sausage, bacon, ham $8.00 PER PERSON
- Seasonal Berries and Cream $9.00 PER PERSON
- Smoked Salmon Platter bagels, capers, cream cheese, red onion, baby greens $15.00 PER PERSON
- Greek Yogurt and Granola $6.00 PER PERSON
- Assorted Cereals and Milk $5.00 PER PERSON
- Scrambled Eggs $8.00 PER PERSON
- Home Fries $6.00 PER PERSON
- Maple-cured Bacon and Sausage $8.00 PER PERSON
- Greek Yogurt Parfait $8.00 PER PERSON
- Potato Hash $6.00 PER PERSON
- Blueberry Pancakes $8.00 PER PERSON
- Vegetable Quiche $9.00 PER PERSON
- Banana French Toast Vermont Maple Syrup $10.00 PER PERSON

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THE SANDWICH BAR
– SELECT TWO SOUPS OR SALADS, THREE ENTRÉES, AND TWO DESSERTS –
$48 PER PERSON
Additional selections may be added for a fee

SOUPS AND SALADS

Asparagus Salad
goat cheese croquette, balsamic vinegar

Mixed Green Salad
radish, carrot, charred onion vinaigrette

Greek Salad
feta cheese, olive, cucumber, tomato, onion, caper

German Potato Salad
grain mustard, baby romaine, charred scallion

Roasted Mushroom Soup
mustard cracker

Roasted Seasonal Vegetables
feta cheese, balsamic vinaigrette

Cobb Salad
blue cheese, bacon

Classic Caesar
garlic crouton, parmesan

Baby Spinach Salad
candied pecan, egg, bacon, shallot vinaigrette

Leek and Potato Soup
brioche crouton, crème fraîche

Vegetable Minestrone
orecchiette pasta

SANDWICHES

Flank Steak
baby arugula, caramelized onion, gorgonzola

Roast Beef
pickled red onions, baby arugula, horseradish mayonnaise

Classic Italian
hot peppers, provolone, mortadella, salami, prosciutto

Roasted Vegetable and Portobello Wrap
red pepper, tomato, mozzarella

Smoked Salmon BLT
caper cream cheese, baby green, red onion

Honey Chicken Brie
watercress, garlic aioli

Country Ham and Gruyere
Dijon aioli, arugula

Pulled Pork
BBQ sauce, coleslaw

Ethel Sewall’s Lobster Roll
-supplemental charge $10 per person-

Herbed Roasted Turkey
bacon, cranberry compote, sweet onion mustard, spinach, white cheddar

DESSERTS

Freshly Baked Cookies
Chocolate Fudge Brownies
Pecan Blondies
Salted Honey Bars

Cupcakes
Lemon Bars
Raspberry Streusel Bars
LUNCH BUFFET
– SELECT TWO SOUPS OR SALADS, THREE ENTRÉES, AND TWO DESSERTS—
$55 PER PERSON

Additional selections may be added for a fee

SOUPS AND SALADS

Asparagus Salad
goat cheese croquette, balsamic vinegar

Mixed Green Salad
radish, carrot, charred onion vinaigrette

Greek Salad
feta cheese, olive, cucumber, tomato, onion, caper

German Potato Salad
grain mustard, baby romaine, charred scallion

Roasted Mushroom Soup
mustard cracker

Roasted Seasonal Vegetables
feta cheese, balsamic vinaigrette

Cobb Salad
blue cheese, bacon

Classic Caesar
garlic crouton, parmesan

Baby Spinach Salad
candied pecan, egg, bacon, shallot vinaigrette

Leek and Potato Soup
brioche crouton, crème fraiche

Vegetable Minestrone
orecchiette pasta

ENTRÉES

Slow Roasted Arctic Char
warm cous cous salad, lemon beurre blanc, parsley

Oven Roasted Chicken Breast
fingerling potatoes, snap peas

Fontina and Asparagus Stuffed Chicken
wild rice, spring vegetables

Pan Seared New Bedford Scallops
bacon lardons, wild mushroom, parsnip puree

House Made Pasta
shrimp, lemon, parsley

Hand Cut Ricotta Gnocchi
roasted cauliflower, wild mushroom, pecorino

Braised Beef Shortrib
polenta, baby carrots, crispy onions

Spring Pea Risotto
crispy shallots, parmesan

Grilled Flatiron Steak
broccoli rabe, potato puree, red wine, mushroom

DESSERTS

Freshly Baked Cookies

Chocolate Fudge Brownies

Pecan Blondies

Salted Honey Bars

Cupcakes

Lemon Bars

Raspberry Streusel Bars

A LA CARTE ITEMS
Additional $6 per item per person

Asparagus with Hollandaise

Glazed Baby Carrots

Sesame Snap Peas

Creamy Polenta

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PLATED LUNCH
– SELECT ONE FIRST COURSE, TWO ENTRÉE CHOICES, AND ONE DESSERT –
$58 PER PERSON
Additional selections may be added for a fee

FIRST COURSE

Asparagus Salad
goat cheese croquette, balsamic vinegar
Mixed Green Salad
radish, carrot, charred onion vinaigrette
Beet Salad
blue cheese, spiced walnut, arugula
Baby Spinach Salad
candied pecan, egg, bacon, shallot vinaigrette

Romaine Salad
Dijon vinaigrette, shaved pecorino
Classic Caesar
garlic crouton, parmesan
Leek and Potato Soup
brioche crouton, crème fraîche
Roasted Mushroom Soup
mustard cracker

ENTRÉES

Slow Roasted Arctic Char
warm cous cous salad, lemon beurre blanc, parsley
Oven Roasted Chicken Breast
fingerling potatoes, snap peas
Fontina and Asparagus Stuffed Chicken
wild rice, spring vegetables
Pan Seared New Bedford Scallops
bacon lardons, wild mushroom, parsnip puree

Hand Cut Ricotta Gnocchi
roasted cauliflower, wild mushroom, pecorino
Braised Beef Shortrib
polenta, baby carrots, crispy onions
Spring Pea Risotto
crispy shallots, parmesan
Grilled Flatiron Steak
broccoli rabe, potato puree, red wine, mushroom

DESSERTS

Seasonal Sorbet
house-churned
Blueberry Lattice Tartlet
basil ice cream, lavender honey
Eastern Standard Butterscotch Bread Pudding
praline ice cream, salted caramel

Buttermilk Panna Cotta
fresh berries, buttermilk biscuit
Black Forest Trifle
chocolate cake, bing cherry, chantilly

CHEESE COURSE
Optional
– $10 PER PERSON –

Composed Cheese Plate
spiced nuts, house-made jam

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BREAKS AND REFRESHMENTS
– ENHANCE YOUR MEETING WITH THE FOLLOWING BREAKS –
Additional selections may be added for a fee

COFFEE BREAK
Chef’s house-made donuts and biscotti
Jim’s organic Guatemalan coffee
selection of MEM Teas
$10 PER PERSON

COOKIE BREAK
Chef’s whim assorted house made cookies
$13 PER PERSON

SWEET AND SALTY BREAK
caramel popcorn
potato chips
toffee nut brittle
Chex mix
$14 PER PERSON

ARTISANAL CHEESE BOARD
selection of three locally sourced cheeses
house-made bread
seasonal accompaniments
$15 PER PERSON

HEALTH NUT BREAK
fresh fruit smoothies
make your own trail mix
$16 PER PERSON

BOSTON TEA PARTY
scones with house-made jams and chantilly
assorted tea sandwiches, shortbread cookies, palmiers
selection of MEM Teas
$16 PER PERSON

VEGIE BREAK
vegetable crudités
oil cured olives
marinated artichoke hearts
flatbread and hummus
feta and baby green salad
$18 PER PERSON

ASSORTED DIP BREAK
hummus and whipped ricotta
spinach and artichoke
pico de gallo
house-made French onion
pita and tortilla chips
Chef’s selection of breads
$18 PER PERSON

FRIENDLY FENWAY BREAK
warm pretzels and mustard
burger sliders
mini hotdogs
lobster sliders
-supplemental charge $8 per person-
$20 PER PERSON

HOUSE-MADE SEAFOOD CHARCUTERIE
smoked Atlantic salmon
smoked trout
artic char lox
served with house made pickles and
seasonal accompaniments, crackers, and baguette
$18 PER PERSON

CHEF’S CHARCUTERIE STATION
four styles of house-made charcuterie and salumis
assorted pickles, seasonal accompaniments,
and fresh baked breads
$20 PER PERSON

CHILLED LOCAL SEAFOOD RAWBAR:
local oysters, crab claws, littleneck clams, jumbo cocktail prawns,
seasonal ceviche, mignonette and cocktail sauce
$28 PER PERSON, 25 GUEST MINIMUM
HOSTED BAR
– A BAR SET-UP FEE OF $150 PER BAR APPLIES. ONE BAR AND BARTENDER PER 75 GUESTS –

BASIC LIQUORS
Absolut Vodka, Beefeater Gin, Brugal Rum, Milagro Blanco Tequila, William Weller Reserve Bourbon, Seagram’s VO Canadian Whisky, Dewar’s Scotch, Pierre Ferrand 1840 Cognac, Bols Triple Sec, Dolin Dry Vermouth, Martini and Rossi Sweet Vermouth
$12 per beverage
$14 per martini

PREMIUM LIQUORS
Ketel One Vodka, Grey Goose L’Orange, Tanqueray Gin, Brugal Rum, Sailor Jerry Spiced Rum, Milagro Blanco Tequila, Basil Hayden’s Bourbon, Crown Royal Canadian Whisky, Dewar’s Scotch, Glenlivet Single Malt Scotch, Hennessy Privilege VSOP Cognac, Bols Triple Sec, Dolin Dry Vermouth, Martini and Rossi Sweet Vermouth
$16 per beverage
$18 per martini

CORDIALS
Bailey’s Irish Cream, BandB, Cointreau, Grand Marnier, and Sambuca
$14 per beverage

MOCKTAILS
A designer drink for the kids, the abstainer, or the mom-to-be
$8 per beverage

ALTERNATIVE BEVERAGES
Still or Sparkling Water
Coca-Cola, Diet Coke, Sprite, Ginger Ale
$6 each

BAR PACKAGES
– A BAR SET-UP FEE OF $150 PER BAR APPLIES. ONE BAR AND BARTENDER PER 75 GUESTS –

Tableside wine service may be added to your event on a per bottle consumption basis.
Please view our wine list (page 10) for selections

BASIC BAR
Basic brand liquor, house wines (white, red, sparkling), selection of beers, assorted sodas, bottled still and sparkling water
$24 per person, one hour
$65 per person, up to 5 hours

PREMIUM BAR
Premium brand liquor, house wines (white, red, sparkling), selection of beers, assorted sodas, bottled still and sparkling water
$28 per person, one hour
$75 per person, up to 5 hours

BUBBLE BAR
A dedicated bar of three varieties of hand crafted sparkling cocktails, personalized for your event and reflecting the season.
$18 per person, one hour

MARTINI BAR
This iconic beverage is ideal for any sophisticated soiree. Premium brand liquor with classic accompaniments let you dress it up or down as you desire.
$32 per person, one hour

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**BEER SELECTION**

– $8 EACH –

**SAM ADAMS**
Focused on brewing a flavorful, high quality beer with a light-bodied taste and fewer calories, Sam Adams Light is a unique beer, not a lighter version of the Boston Lager. Sam Adams Light is the only light beer that uses no adjuncts and a traditional brewing process to ensure a balance of flavor and light-bodied taste. No other domestic light beer uses only the four classic ingredients of beer: pure water, lager yeast, Noble hops and barley malt.

**SANKATY LIGHT**
Named after the famous lighthouse that has stood on a bluff on the south eastern side of Nantucket Island since 1849, this light lager strikes a wonderful balance with a smooth and easy hop finish.

**NOTCH SESSION**
Brewed nearby in Ipswich, Notch Session Pils salutes the unfiltered lagers of the Czech Republic: crisp, herbal, and hoppy. It is clear, yellow-straw in color with a slight haze that signifies the unfiltered quality. Some earthy and floral notes find their way to the nose as well as the palate. A mild malt flavor that quickly turns to a slightly bitter dry finish is the defining feature of this beer. Lower ABV, great flavor.

**DOGFISH HEAD 60**
A session India Pale Ale, from Delaware, that is continuously hopped with more than 60 hop additions over a 60-minute boil. Lots of citrusy hop character with cedar, pine, and floral notes.

**BOULEVARD SMOKED STOUT**
Roasted English malts provide a deep, rich texture, Belgian yeast bestows plum like fruitiness and German hops add spicy aromas smooth dry smoky finish.

**BROOKLYN BROWN**
A blend of six malts, some of them roasted, give this beer its deep russet-brown color and complex malt flavor. Fruity, smooth, and rich with a caramel, chocolate, and coffee background. Generous late hopping brings forward a nice hop aroma to complete the picture. Brooklyn Brown Ale is full-flavored but retains a smoothness and easy drinkability that has made it one of the most popular dark beers in the Northeast.

**LEFFE BLOND**
Leffe Blond, from Leuven, Belgium, is the flagship of Leffe. The unique recipe is the fruit of centuries of experience in the art of brewing, which brings a broad palette of aromas into balance. It is elegant, smooth and fruity, and it has a spicy aftertaste with a hint of bitter orange.

**NEWBURYPORT PALE**
A well-balanced beer for smooth sailing. Refreshing, lightly carbonated and slightly citrus-y with a light toasted sweet malt finish. If you’re looking for a drinkable, flavorful ale, rope up to the bollards and enjoy.
SPRING-SUMMER 2015

WINE SELECTION
– PRICING PER 750ML BOTTLE –

Sparkling Wine

NV Prima Perla Prosecco (Valdobbiadene, Italy) $42
NV El Xamfra “Mercat” Brut Cava (Barcelona, Spain) $48
2008 Jean-Francois Merieau “Bulles” (Loire Valley, France) $58
NV Roederer Estate, Brut (Mendocino, CA) $65
NV Nino Franco “Faive” Rose, Brut Rose (Veneto, Italy) $70
NV Taittinger, Brut La Francaise (Champagne, France) $80
NV Veuve Clicquot, Brut “Yellow Label” (Champagne, France) $120

White Wine

2013 Astica Sauvignon Blanc (Cuyo, Argentina) $42
2012 Villa Locatelli Pinot Grigio (Friuli-Venezia Giulia, Italy) $45
2011 Pierre Sparr Riesling (Alsace, France) $48
2012 Santa Cristina “CampoGrande” Orvieto Classico (Umbria, Italy) $48
2012 Loimer “Lois” Gruner Veltliner (Kamptal, Austria) $50
2011 Erath Pinot Gris (Willamette Valley, OR) $52
2009 Viniteca “El Perro Verde”, Verdejo (Rueda, Spain) $54
2012 Seifried Sauvignon Blanc (Nelson, New Zealand) $56
2010 La Craie Vouvray, Chenin Blanc (Loire Valley, France) $58
2012 Brandborg “Fleu de Lis” White Pinot Noir (Umpqua Valley, OR) $60
2011 Landmark “Overlook” Chardonnay (Sonoma County, CA) $64
2010 Olivier Lefaive “Les Selilles”, Chardonnay (Burgundy, France) $65
2008 Louis Latour Meursault, Chardonnay (Burgundy, France) $105

Red Wine

2012 Trapiche Malbec (Mendoza, Argentina) $42
2012 Carmel Road Pinot Noir $42
2011 Aviron Beaujolais Villages, Gamay (Beaujolais, France) $45
2012 Pecchenino “San Luigi” Dolcetto di Dogliani (Piedmont, Italy) $47
2011 Cannonball Cabernet Sauvignon (California) $48
2011 Domaine La Garrigue “Cuvée Romaine”, Grenache (Cotes du Rhone, FR) $50
2008 Melini “Isassi” Chianti Classico, Sangiovese (Tuscany, Italy) $56
2010 Chateau de Pitray Cotes de Castillon, Merlot Blend (Bordeaux, FR) $60
2010 Jim Barry “Lodge Hill” Shiraz (Clare Valley, Australia) $60
2011 Klinker Brick Old Vine Zinfandel (Lodi, CA) $62
2011 Produttori del Barbaresco Langhe, Nebbiolo (Piedmont, Italy) $64
2012 Au Bon Climat Pinot Noir (Santa Barbara, CA) $65
2005 Coto de Imaz “Reserva” Rioja, Tempranillo (Rioja, Spain) $70
2010 Happy Canyon Vineyard Merlot (Santa Ynez, CA) $72
2009 Jordan Cabernet Sauvignon (Russian River Valley, CA) $75
2007 Stags Leap Cabernet Sauvignon (Napa Valley, CA) $110

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