

REVERE

HOTEL | BOSTON COMMON

Seasonal Soup sips

Fall/Winter

Sunchoke Soup, Arugula Puree, Pickled Radish

Autumn Squash Soup, Brown Butter, T oasted Hazelnuts

Cauliflower Soup, T oasted Pistachio, Preserved Lemons

Beet Soup, Horseradish Cream

\$4.50

Spring/Summer

English Pea Soup, Lobster Knuckles, Crème Fraiche, Local Pea Tendrils

Spring Onion Soup, Marinated Maitake Mushroom, Lime Zest

Spicy Gazpacho

\$4.50

Assorted Skewers

Grilled Soy Miso Glazed Salmon

Spicy Garlic Chicken

Chile Lime Flank Steak

Feta, Mint, Fresh Candied Buddha's Hand

\$5

Hot Bites

Grilled Flat Bread Nuovo \$5

Garlic Confit –Caramelized Onion Puree, Fire Roasted Tomato, Fresh Mozzarella, Parmesan Reggiano, Fresh Basil, Aged Balsamic Reduction

T ruffled Baby Twice Baked Potatoes \$5

White Truffle Oil, Bacon, Chives

Portobello "Fries" \$5

Roasted Red Pepper Ketchup and Blue Cheese Sauce

Exclusive of beverages, 14% service charges, 7% administrative tax and 7% sales tax.

Prices based on two hours of service; 50 person minimum

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Cremini Mushroom Arancini \$5

Truffle Parmesan Aioli

Spring Artichoke Fritter \$5

House Made Boursin, Preserved Lemon Aioli

Chicken and Cotija Cheese Empanada \$5

Chipotle Cream

Madras Curry Dusted Chicken Lollipop \$5

Yogurt and Cucumber Dip

Tuscan Beggars' Purses \$5

Roasted Red Peppers, Aged Provolone, and Pesto

Roasted Black Mission Figs \$5

Serrano Jamon, Blue Cheese, Lavender Honey

Mini Croque Monsieur \$5

Black Forest Ham, Brie, Brioche

Seared Scallops \$6

Honey Apple Wood Smoked Bacon, Dijon Aioli

Seared Scallops on The Half Shell \$6

Melting Leeks, Champagne Butter, Caviar, Sel De Fleur

Coconut Macadamia Shrimp \$6

Vanilla Scented Pineapple Compote

Baby Crab Cakes \$5

Spicy Remoulade

Exclusive of beverages, 14% service charges, 7% administrative tax and 7% sales tax.

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Shrimp Martini \$5

Grilled & Chilled Shrimp, Spicy Tomato Gazpacho Sip

Beef Sliders \$5

Caramelized Onions, Blue Cheese, Sautéed Mushrooms

Beef Tenderloin Popovers \$5

Horseradish Crème & Roasted Garlic Aioli

Petite Herb Roasted Lamb Chops \$5

Red Wine Reduction

Texas Style Short Rib Hushpuppies \$5

Vinegar Sauce

Polenta Squares \$4

Blue Cheese, Roasted Red Pepper

Lollipop Pigs \$4

Assorted Mustards & Sauces

Ruben in the Rye \$5

Sauerkraut, Swiss Cheese, Russian Dressing

Quail Egg Toast Soldiers & Smoked Salmon \$5

Red Onion & Crème Fraiche

Mini New England Lobster Roll \$5

Shallot Dressing & Micro greens

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Cool Bites

Tuna Tartar & Avocado Cones \$6

Fresh Ahi Tuna, Ginger Soy Dressing and Avocado,

Tuna Tostada \$6

Tuna Tartare Picadillo Style with Spanish Olives, Black Currants, Almonds, Coconut, Soy-Lime Vinaigrette and Wonton Crisps

Seared Spiced Tuna \$6

Mango Salsa, Lotus Root Chip

Smoked Salmon Canapé \$5

Ginger Cream, Salmon Roe, Crispy Carrot, Fingerling Potato

Canape of Lobster Medallions \$6

Butter Braised Lobster, Marinated Maitake Mushroom, Pickled Red Pearl Onions, Tarragon Crème

Spicy Tuna –Avocado Maki Roll \$5

Traditional Accompaniments

Crispy Asian Vegetable Spring Roll \$4.50

Trio of Sauces- Yuzu Ginger Soy, Sweet Chili, Wasabi Aioli

Canape of Beef Tenderloin \$5.50

Beef Tenderloin Carpaccio, Shallot-Porcini Marmalade, Blue Cheese, Quail Egg

Exclusive of beverages, 14% service charges, 7% administrative tax and 7% sales tax.

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REVERE

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Private Dining Plated Dinner Menu

Soup, Salads, Starters

Choice of one soup or salad

Add \$5 per person to entrée price for both soup and salad course

Chef's seasonal Soup Selection

Boston Clam Chowder

Crispy Smoked Bacon

Lobster & Sweet Corn Chowder

Roasted Autumn Squash Soup

Browned Butter, T oasted Hazelnuts, Sherry Vinegar

Cauliflower Soup

Golden Raisins, Preserved Lemon, Pistachio

T uscan Bean Soup

Grilled Ciabatta & Basil Pesto

Lobster Bisque

Brandy Mascarpone Crème

Salads

Market Green Salad

Garden Vegetables, Fresh Herbs, Balsamic Vinaigrette

Farmer Green Salad

Shaved Green apples, T oasted Marcona Almonds, Fennel Cracker Bread, Meyer Lemon Vinaigrette

Caesar Salad

Grilled Croutons, Meyer Lemon Parmesan Dressing

Caprese Salad

Vine Ripened T omato, Buffalo Mozzarella, Fresh Basil, Aged Balsamic

Bibb Salad

Golden Delicious Apples, Local Gorgonzola Blue cheese, Spiced Pecans, Apple Cider Dressing

Roasted Beet Salad

Pistachios, Goat Cheese Croquettes, Winter Citrus Vinaigrette

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Siena Farm Green Bean salad

Cara Cara orange, Marcona Almonds, Farm Egg Emulsion

Chopped Vegetable Salad

Tomato, Cucumber, Sweet Pepper, Red Onion, Asparagus, Snow Peas, and Feta

Baby Wedge Salad

Marinated Tomato, Crispy Bacon, Shaved Red Onion, and Blue Cheese Dressing

Suggested Additional Appetizers

Lobster Ravioli + \$12 to entrée price

Butter Basted Lobster Tail, Flavors of Bouillabaisse, and Crispy Leeks

Beef Carpaccio + \$12 to entrée price

Porcini-Shallot Marmalade, Toasted Brioche, and White truffle Oil

Thai Beef Salad + \$12 to entrée price

Spicy Thai Beef, Avocado, toasted Coconut, Orange Segments, Soy Lime Vinaigrette

Jonah Lump Crab Cake + \$10 to entrée price

Napa Cabbage Slaw, Pickled Cucumbers, Spicy Remoulade Sauce

Seared Scallops + \$10 to entrée price

Carnoli Rice, Preserved Lemons, Fines Herb Sauce

Entrées

From Local Waters

Roasted Chatham Cod (\$65)

Jardinière of Spring Vegetables, Roasted Tomato Chardonnay Nage

Sautéed Filet of Sole (\$65)

Golden Potato Puree, Buttered English Pea and Carrots, Meyer Lemon Butter

Seared Salmon (\$65)

Roasted Cauliflower in Textures, Saffron Israeli Cous Cous, Blood Orange Sauce

Grilled Salmon (\$65)

Native Sweet Corn, English Pea, Fava Bean Relish, Parmesan Cracker

Leek Encrusted Salmon (\$65)

Seasonal Succotash & Salsa Verde

Olive Oil Poached East Coast Halibut (\$75)

Vanilla Scented Butternut Squash Puree & Brussel Sprout

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Shellfish Cannelloni (\$75)

Scallop, Shrimp & Crab Filled Pasta, Lobster Cream Sauce

Grilled Tuna (\$70)

Jasmine Rice, Spicy Red Pepper Mango Coulis, Pickled Shimeji Mushrooms

Butter Poached Lobster Tail (market price)

English Pea Mascarpone Ravioli & Crispy Leeks

From Fields & Pastures

Herb roasted Chicken (\$65)

Wild Mushrooms, Sautéed Swiss Chard, Spaetzle, Dijonnaise Sauce

Chicken Scallopine (\$70)

Golden Potato Puree, Roasted Asparagus, Crab Meat, Hollandaise

Crispy Skin Statler Chicken (\$65)

Parmesan Risotto, Roasted Asparagus, Lemon Rosemary Jus

Roasted Duck (\$65)

Dried Cherry Pecan Wild Rice, Haricot Verts & Honey, Garlic, Thyme Butter

Seared Pork Chop (\$65)

Butternut Squash Puree, Sautéed Swiss chard, Apple Cider Reduction

Smoked New York Strip Steak (\$75)

Pommes Puree, Wild Mushrooms, Sautéed Swiss chard Bordelaise Sauce

Braised Osso Bucco (\$70)

Mushroom Risotto, Roasted Grapes, and Toasted Hazelnut

Veal Milanese (\$70)

Roasted Asparagus, Oven Dried Tomatoes, Artichoke in Textures, Herb Butter Emulsion

Herb Crusted Lamb Loin (\$75)

Goat Cheese, Polenta Vegetable Tart, Crispy Beet and Cherry Ginger Reduction

Roasted Rack of Lamb (\$75)

Parsnip Puree, Caramelized Brussels Sprout, Whole Grain Mustard

Free Range Chicken (\$65)

Toast Farro, Seasonal Vegetables & Brown Butter-Yuzu Emulsion

Tenderloin of Beef (\$85)

Smoked Potato Puree, Seasonal Vegetables & Madeira Demi Glacé

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Duo Dining (\$110)

Choice of (2) of the below entrée selections; smaller portions than entrée dish

Butter Poached Lobster

Crusted Salmon

Seared Halibut

Petit Filet

Free Range Chicken

Lamb Loin

Desserts

Classic Cheesecake

Raspberry Coulis

Black Forest Cheesecake

Bing Cherry Compote

Tiramisu

Mocha Sauce, Fresh Raspberries

Warm Molten Chocolate Cake

Espresso Caramel Sauce

Fresh Fruit Tart

Vanilla Crème Anglaise

White Chocolate Bread Pudding

Pistachio Crème Anglaise

Vanilla Panna Cotta

Seasonal Berries

Apple Crumble

Native Fresh Apples, Golden Raisins, Cinnamon, Vanilla Crème Friche Gelato

Fresh Seasonal Gelato/Sorbet

Dessert Trio

Chef Selection of (3) Custom Desserts

Add \$4 per person

Exclusive of beverages, 14% service charges, 7% administrative tax and 7% sales tax.

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