

THE WESTIN

COPLEY PLACE

Boston

reception hour

open bar with familiar brands

bourbon: jim beam, scotch: johnnie walker red, whiskey: seagram's seven
vodka: skyy, gin: beefeaters, rum: bacardi
wine: assorted canyon road by the glass
beer: budweiser, bud light, samuel adams boston lager, corona extra, st pauli (na)
assorted juices and pepsi@ soft drinks

passed hors d'oeuvre

(five pieces per guest)

canapes

tuscan tomato and parmesan tartlets, basil crème fraîche
stilton and roasted pear on ficelle crisp
vegetable nori rolls, wasabi and ginger soy sauce
balsamic roasted portabella and truffled roquefort crostini
prosciutto and melon with basil simple syrup
spicy thai summer roll filled with vermicelli noodles, curried oriental vegetables
nuac chum sauce
peppered yellow fin tuna carpaccio and tomato confit atop an olive tapenade rubbed
crostini
spicy tuna roll, wasabi cream
oak smoked salmon, horseradish crème fraiche on pumpnickel
slow roasted shrimp topped spicy remoulade over sourdough crostini

hot hors d'oeuvre

four cheese and roasted garlic pastry drizzled with chive oil
coconut crusted chicken, spicy mustard
artichoke, olive, and goat cheese tartlette
savory roasted ruby beet and chevre pastry
cashew chicken spring roll, thai curry dipping sauce
spanakopita, garlic cream sauce
steamed pork potsticker, scallion dipping sauce
peking duck spring roll, hoisin and scallions
tandori spiced chicken skewer, mint raita
fried shrimp tempura fried, ginger garlic sauce
seared crab cakes, fennel lemon dip
roasted deep sea scallops rolled in smoked bacon
wild mushroom purse, cured tomato cream
churrasco marinated beef brochette, salsa creolle
vegetable spring roll, sweet and sour sauce



chef's signature display

selection of cheeses and fresh market vegetables to include brie with dates and shallots, manchego, stilton, chevre, smoked gouda, havarti, boursin, and aged vermont cheddar; served with sliced baguettes, lavosh, water crackers, caramelized onion ranch dip, blue cheese dip, and red pepper hummus

10 huntington avenue
boston, ma 02116
westin.com/copley place

plated dinner

champagne toast featuring charles de fere brut, france

first course

turner fisheries' "best of boston" clam chowder, oyster crackers

maine lobster bisque en croute, aged brandy & chervil crème fraiche

tuna two ways: tartar: crispy wonton, ponzu glaze / yuzu seared: avocado crème fraiche, glass noodles

new england lump crab cake, wilted spinach, crispy leeks, caperberry crème

butternut ravioli topped with leeks and carrots, gorgonzola cream

salad course

romaine wedge, caesar dressing, focaccia crostini and parmigiano-reggiano

vine ripe tomato with arugula, marinated olives, soft mozzarella with basil oil & balsamic glaze

boston lettuce, radicchio, & watercress, tear drop tomato, cucumber & honey lime vinaigrette

baby arugula & red mustard greens, goat cheese brule, piquillo peppers, fig caviar, organic maple vinaigrette

three beets three ways, golden carpaccio, candied chip, dehydrated ruby, great hill bleu cheese, blue sherry vinaigrette

entrée course

all entrees are served with rolls and sweet butter, fresh seasonal vegetables and starch

cider brine chicken, pearl onions, rosemary jus

pomegranate glazed statler chicken, blood orange, chicken glaze

herb crusted statler chicken breast, rioja reduction

manitoba farms atric char, fennel green papaya slaw

oven roasted atlantic salmon, heirloom tomato gazpacho brot

dill pollen dusted halibut, jonah crab reduction

grilled new york strip, roasted shallot demi glaze

grilled northeastern farms filet mignon, bordelaise sauce

charbroiled petit filet of beef and slow roasted jumbo shrimp aporto, tomato compote

petit filet of beef & butter poached half maine lobster tail, tomato infused bearnaise, demi glaze

dessert course

customized wedding cake on painted plate with chocolate dipped strawberry

cake providers: icing on the cake or konditor meister

freshly brewed starbucks® regular and decaffeinated coffee, assorted tazo® teas and condiments

*above prices are inclusive of 15% service charge, 8% taxable administrative charge, linen and 7% sales tax the service charge is distributed to banquet employees. no other fees or charges (including administrative charges) are tips, gratuities or service charges for employees



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reception enhancements

sushi station

(based on 4 pieces per guest)

assorted sushi rolls: california, spicy tuna and salmon skin

nigiri sushi and sashimi

tuna, yellow tail, salmon, eel, shrimp and fluke

soy sauce, wasabi and pickled ginger

spice of the middle east

hummus, baba ganoush, tabouleh, lemon marinated feta, assorted marinated olives, stuffed grape leaves, grilled pita and syrian bread

bruschetta

sliced baguettes and grilled flatbreads with green and black olive tapenade

eggplant and roasted yellow peppers, white bean purée with garlic and olive oil

tomato, mozzarella and basil

pasta station* offered with rosemary ciabatta bread, roasted garlic bread, and onion focaccia

gnocchetti pasta, tossed with oven dried tomato, leeks, fennel, and pancetta in a gorgonzola cream sauce

fusilli pasta, tossed with crimini mushrooms, artichokes, asparagus tips,

brocolini, roasted red peppers,

charred tomato sauce

peppercorn crusted tenderloin of beef carving station*

truffle demi glaze, béarnaise and mini herb rolls

westin raw bar

traditional horseradish cocktail sauce, mignonette, lemon wedges

iced jumbo shrimp

snow crab claws

new england little neck clams*

cold water bay oysters*

maine lobster medallions market price

antipasto board

assortment of grilled & fresh vegetables, bresaola, mortadella, sopressata, capicollo, prosciutto, manchego, gorgonzola, aged provolone, marinated olives, marinated fresh mozzarella, cured tomato, roasted peppers, artichokes, fennel, olive chiabatta, bread sticks, and onion focaccia

rack of lamb*

rosemary and garlic roasted domestic rack of lamb

merlot shallot sauce, roasted artichoke peperonata

sliced onion focaccia bread

pad thai station

(please choose one)

beef, shrimp or chicken served with crispy tofu, rice noddles,

bean sprouts, peanuts, snow peas, scallions, fried eggs, sweet chili sauce

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*chef attendant required

dessert enhancements

viennese display

a gourmet collection of pastries, cakes, crème brulee and miniature pastries made in our own pastry shop

gourmet s'mores station*

warm and gooey s'mores griddle prepared to order with shaved white chocolate, dark chocolate, assorted nuts and shredded coconut, cheesecake lollipops rolled in crunchy toppings

sundae bar*

vanilla and chocolate ice cream
hot fudge, butterscotch, strawberry sauce, crushed oreos, chocolate chips, m&m's, snickers chunks, toffee, cherries, chopped walnuts, rainbow sprinkles and whipped cream

chocolate tasting

sample variety of gourmet white, milk, dark and confectioner's chocolate crème brulee, kahlua chocolate decadence, praline crunch, chocolate ganache tarts, chocolate mousse, and chocolate dipped strawberries

espresso and cappuccino*

fresh whip cream, shaved chocolate, cinnamon sticks, crystal sugar stirrers



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