a whimsical and eclectic setting
breathtaking water and city skyline views
innovative cuisine and impeccable service

EVENING CATERING SELECTIONS

308 Congress Street
Boston, MA  02210
617.426.6500 ext. 216
www.bostonchildrensmuseum.org
FIRST
Marinated Haricot Vert
crumbled goat cheese, toasted pine nuts, micro greens, basil vinaigrette
Roasted Beet & Herbed Goat Cheese Napoleon
crushed hazelnuts, citrus shallot vinaigrette
Chopped Farmers Market Vegetable Salad, shaved parmesan, balsamic vinaigrette
Tomato Tart, goat cheese mousse, micro greens

SECOND
Wild Mushroom Risotto, ragout of mushrooms & shallots
Roasted Tomato Soup, miniature grilled cheese sandwich
Smoked Mozzarella Ravioli, smooth tomato sauce, wild oregano
Asparagus Soup, parmesan cream

MAIN
Herb Roasted Organic Chicken
red bliss potato cake, lemon, blanched garlic, wilted pea greens
Vegetarian Tower of Roasted Portobello, Zucchini, Squash, Roasted Pepper, Spinach
warm goat cheese quenelle, fennel tomato fondue
Miso-Glazed Pacific Wild Salmon
carrot ginger purée, five-spice red wine reduction, tempura shiso leaves
Roasted Bass or Halibut (seasonal)
feta-scallion potato purée, sautéed zucchini, sun dried tomatoes, wild oregano
Slow Braised Short Ribs
shallot-mustard glaze, asparagus, fresh horseradish mashed potatoes
Marinated Flank Steak
haricot vert, smashed yukon gold potatoes
Roasted Filet Mignon
potato galette, sautéed spinach, roasted mushrooms, shallot-red wine reduction
Duo of Grilled Filet Mignon & Grilled Jumbo Shrimp
Duo of Beef Grilled Filet Mignon & Braised Short Rib
spring onions, asparagus, fresh horseradish mashed potatoes, sauce béarnaise
Grilled Chinois Rack of Lamb
stir fried vegetables, wasabi potato purée, cilantro mint vinaigrette

DESSERT
Warm Chocolate Truffle Cake, espresso crème fraiche
Banana Caramel Custard, caramel crème fraiche, caramel chocolate chip ice cream
Toasted Almond & Espresso Cream Tart, jivara milk chocolate mousse
Meyer Lemon Soufflé Tart, blackberry merlot sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
dinner buffet

SALADS | select two
Field Green Salad, herbed goat cheese, balsamic vinaigrette
Vine Ripened Heirloom Tomatoes, roquefort, basil, olive oil
Marinated French Green Beans, goat cheese, baby greens, pine nut dressing
Boston Bibb Salad, goat cheese, tomato, basil vinaigrette
Arugula & Radicchio, shaved parmesan, red wine dressing

ENTRÉES | select two
Herb Crusted Pacific Cod, tomato fondue
Wild Bass, caramelized vegetables, lemongrass
Almond Crusted Wild Salmon, cabernet butter sauce
Stuffed Chicken Breast, basil, oven roasted tomatoes, fontina cheese
Chicken with Roasted Fennel Ragout, fava beans, asparagus
Roasted Pork, orange - rosemary marinade
Pan Roasted Filet Mignon, carrot puree, braised greens
Garlic Thyme Marinated Skirt Steak, red wine, shallots, bordelaise sauce

SIDES | select two
Roasted Yukon Potatoes
Lemongrass Steamed Jasmine Rice
Seasonal Vegetables
Garlic Potato Puree

DESSERTS | select three
Vanilla Bean Panna Cotta, wild strawberries, fresh mint
Caramelized Meyer Lemon Tartlets
Warm Chocolate Truffle Cakes, espresso whipped cream
French Butter Apple Tartlets
Fresh Sliced Seasonal Fruit & Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
BARBECUE

MAINS
Lemon Herb Marinated Grilled Chicken Breasts
Barbecued Baby Back Pork Ribs
Beef Hamburgers & Cheeseburgers
Hot Dogs

ACCOMPANIMENTS
Sweet Roasted Corn on the Cob
Bacon & Brown Sugar Baked Beans
Baked Vermont Cheddar & Macaroni
Marinated Green Bean Salad
Coleslaw with Vinaigrette Dressing
All-American Potato Salad
Jalapeno Cornbread

Sliced Tomatoes, Onions, Shaved Lettuce, Ketchup, Mustard, Mayonnaise, Relish, Burger & Hot Dog Buns

DESSERTS
Chocolate Chip & Sugar Cookies
Baby Banana Chocolate Chip Cakes
Apple Pie
Fresh Fruit & Berries

Freshly Brewed Hot or Iced Coffee & Tea

CLAMBAKE

MAINS
Lobster Tail, drawn butter
Jumbo Shrimp
PEI Mussels
Soft Shell or Littleneck Clams
Lemon Chicken
Kielbasa

ACCOMPANIMENTS
New England Clam Chowder
Sweet Roasted Corn on the Cob
Red Bliss Potatoes
Four Cheese Macaroni with Bread Crumb Topping
Artisan Breads

DESSERTS
Homemade S’mores
Butler Passed Assorted Cheesecake Cones
Waffles with Homemade Chocolate Fudge Sauce
Fresh Fruits & Berries

Freshly Brewed Hot or Iced Coffee & Tea
dinner stations

FORT POINT | select four, max three proteins
Roasted Beets & Herbed Goat Cheese
  toasted hazelnuts, citrus shallot vinaigrette
Chino Farm Sautéed Vegetables, garlic & herbs
Pork Wiener schnitzel
  lemon, arugula, cherry tomatoes, parmesan
Pan Roasted Chicken, garlic sauce
Sliced Grilled Côte de Boeuf
Almond Crusted Wild Salmon, cabernet butter
Seared Halibut, yellow pepper nage

PASTA & SALAD STATION | select four
Classic Caesar Salad
  croutons, shaved parmesan, creamy garlic dressing
Tomato, Basil & Mozzarella
  olive oil, aged balsamic
Penne with Chicken, pesto
Rigatoni with Sausage, garlic, rapini
Fusilli, sun-dried tomatoes, parmesan
Garlic Cheese Bread

THAI STATION | select four
Glass Noodles with Spicy Shrimp
  papaya, carrot, thai holy basil, citrus dressing
Thai Spicy Beef & Grapefruit Salad
  bean sprouts, peanuts, rice sticks, mint, ginger
Bangkok Fried Rice
  egg, tomato, asparagus, green onion
Stir Fried Vegetables
  white soy, ginger, candied cashews
Peanut Crusted Pacific Halibut
  black pepper, mango salsa
Braised Short Ribs
  panang curry, lime leaves, coconut milk, fried garlic

ITALIAN STATION | select four
Shrimp & White Bean Bruschetta, rosemary
Antipasto of Italian Meats & Cheeses, roasted peppers,
  artichokes, red wine oregano vinaigrette
Homemade Spinach Lasagna, crispy spinach
Wild Mushroom Chicken, marsala wine
Tuscan Style Vegetables & Potatoes

SOUTHERN STATION | select four
Baby Greens with South Carolina Goat Cheese
  candied pecans, creamy peppercorn dressing
Popcorn Shrimp, spicy mayonnaise
“Honey Stung” Fried Chicken
Barbecued Spare Ribs
Mashed Potatoes & Gravy
Sweet Buttered Corn
Baked Macaroni & Cheese

KEY WEST FLAVORS | select four, max three proteins
Avocado & Black Bean Salad
Island Rice
Churasco Steak, assorted sauces
  chimichurri, yellow pepper puree, mango chutney
Marinated Grilled Chicken
Grilled Bass, braised greens, carrot puree
Spicy Jerk Chicken, black beans
Coconut Shrimp, trinidad rice
Fried Plantains, brown sugar, butter

BISTRO STATION | select four
Marinated French Green Beans
  crumbled goat cheese, pinenut vinaigrette
Asparagus Salad, horseradish vinaigrette
Sautéed Bass, lemon - caper sauce
Slow Braised Short Ribs
  mustard, caramelized shallot glaze
Pommes Aligot
Artisan Breads & Lavosh
DESSERT STATION | select four
Miniature Pecan Pies
Banana Pudding Cups
Individual Berry Cobblers
House-made Ricotta Chocolate Chip Cannoli
Tiramisu
Crème Puffs
Orange Caramel Flan
Freshly Baked Almond Ginger Cookies
Mango Coconut Pudding
Market Fruit Soups
Fuji Apple Tarts
Cinnamon & Sugar Dusted Banana Spring Rolls, caramel drizzle

COFFEE STATION | additional
Dark Roasted Regular & Decaffeinated Coffee
Assorted Hot Teas
tray passed hors d’oeuvres

ONE HOUR RECEPTION | FIVE SELECTIONS
TWO HOUR RECEPTION | EIGHT SELECTIONS

SEAFOOD
Tuna Tartare on Crispy Wonton with Wasabi Caviar
Smoked Salmon on Lemon Herb Blini, dill crème fraiche, caviar
Stuffed Baby Artichoke with Shrimp, Brioche & Herbs, lemon aioli
Tempura Prawn, black bean-ginger vinaigrette
Pan Seared Scallop, pappadum wafer, mint chutney
Sweet Maine Crab Cake, basil aioli, tomato basil relish
Crab Wonton, sweet thai chili sauce

MEAT
Miniature Cheeseburger, tiny pickles, tomatoes
New York Steak Crostini, red onion marmalade
Beef Satay, thai chili sauce
Braised Short Ribs, wasabi spaetzle, pomegranate
Spicy Szechuan Beef rolled with Daikon & Carrot
Roasted Lamb Loin, olive bread crostini, oven dried tomatoes
Roasted Chinese Duck, Shiso Leaf & Mango Rice Paper Roll
Traditional Pork & Green Onion Potsticker, ponzu
Barbeque Chicken Pizza, red onion, cilantro
Chicken Tandoori Cup, raita
Chicken Dim Sum, ginger dipping sauce
Miniature Pulled Pork Sandwich, house-made pickles, coleslaw

VEGETARIAN
Truffled Goat Cheese & Caramelized Onion Turnover
Tomato & Basil Bruschetta
Roquefort & Belgian Endive, roasted pear, walnuts
Twice Baked Truffled Fingerling Potato
Artichoke & Shiitake Mushroom Pizza, shallot, parmesan
Miniature Potato & Pea Samosa, mango chutney
Saffron Risotto Cake, smoked tomato relish, parmesan
Spinach, Sun-Dried Tomato & Brie Turnover
Tomato Confit & Basil Mousse, parmesan tuille
Mediterranean Onion Tart, tomato confit, black olive puree
NEW ENGLAND TRADITION

Iced Seafood Display with Lobster, Shrimp, Crayfish, Clams, Oysters & Mussels
Horseradish Cocktail Sauce
Mignonette Sauce
Lemon Wedges & Mini Tabasco Bottles

SUSHI | attendant fee applies
Nigiri - Yellowtail, Shrimp, Tuna
Maki – Avocado Cucumber, Spicy Tuna, Vegetable, California

CARVERY | attendant fee applies
Assorted Local Cheeses, fresh fruits, berries, sliced baguette, crackers
Horseradish Crusted Prime Rib of Beef and Herb Roasted Turkey, carved to order
Served with Small Rolls, Cranberry Relish, Creamy Horseradish, and Natural Jus

MASHED POTATO MARTINI BAR | attendant fee applies
Potato Purée Martinis
Black Truffle Butter Balls
Steamed Broccoli
Shredded Cheese
Bacon Bits
Crème Fraîche
Chives
Warm Lobster - Scallion Butter
Optional Caviar (Market Price)

ANTIPASTI BAR
Grilled Asparagus, grilled lemon, olive oil
Roasted Peppers, olive oil, garlic, fresh basil
Chilled Pasta, saffron, tomatoes, olives, oregano, pine nuts
Marinated Grilled Shrimp, sweet & spicy mustard dressing
Baby Greens with Shaved Manchego Cheese, sherry vinaigrette
Assorted Marinated Olives
TUSCAN COCKTAIL BUFFET
Prosciutto San Danielle, Sopressata, Salami, Capicola & Bresaola
Marinated Red Peppers
Broccoli Rabe, garlic chips
Braised Artichokes, lemon
Eggplant Caponata
Marinated Mushrooms
Italian Cheeses
Bruschetta with Tomato Mozzarella, Olive Tapenade & White Bean Spread
Mediterrean Olives
Assorted Flatbread, Sliced Baguette & Focaccia

TAPAS TABLE
Sliced Serrano Ham
Marinated Pequillo Peppers
Torta Espanola
Pinchos Morunos
Roasted Eggplant & Pepper Salad
Almond Olives
Spanish Cheeses, quince paste, spanish tomato bread, rosemary olive bread

HONG KONG MARKET
Steamed Vegetarian Dumplings & Pork Dumplings
Spicy Shrimp & Chinese Cabbage Salad, ginger
Lo Mein Salad, cucumber, sesame
Chicken, Beef, or Pork Stir-Fry
Vegetable Fried Rice
Peking Duck Scallion Pancake
Fresh Ginger, Aged Soy Sauce, Duck Sauce & Hot Chinese Mustard

CHEESE TASTING
Triple Crème, Aged Gouda, Bleu & Vermont Goat
Quince Paste, Fig Cake, Honeycomb & Flatbreads

A LA CARTE ACCENTS
Vegetable Crudités, red pepper dip, roasted garlic dip
Local Cheeses, grapes, sliced baguette, crackers
Baba Ghanoush, Olive Tapenade & Hummus, garlic roasted pita
dessert reception

ASSORTED CHEESES, CRACKERS & FRUIT
Assorted Cheeses
Fresh Fruits & Berries
Sliced Baguette & Assorted Crackers

CHOCOLATE CHEESECAKE “TRUFFLES”
New York Style covered in Dark Chocolate
Caramel Swirl covered in Milk Chocolate
Raspberry Swirl covered in White Chocolate

BROWNIE BAR
Classic, walnuts
M & M studded Blondies
Milk Chocolate, peanut butter chips
White Chocolate Chunk, sweet coconut
Dark Chocolate, crushed oreo

SIGNATURE DESSERTS
Caramelized Meyer Lemon Tarts
Warm Chocolate Truffle Cakes, whipped espresso cream
French Butter Apple Tarts
Assorted Cookie Lollipops

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas