

Events



61 Exeter Street at Boylston | Boston, MA 02116 | lenoxhotel.com | 617.536.5300





PASSED HORS D'OEUVRES

Maximum of 90 minutes continuous service time and a minimum of 20 people

COLD SELECTIONS

- Feta & Watermelon Skewer with Balsamic Glaze
- Jumbo Shrimp Cocktail
- Crispy Potato Pancake with Smoked Bluefish, Crème Fraiche and American Caviar
- Tuna Ceviche Cones with Sesame and Scallion
- Pesto Chicken Salad on Crisp Wonton Chips
- Cilantro Crab Salad on Crispy Tortilla Chip
- Poached Pear, Bleu Cheese and Walnut
- Chilled Shrimp Taco in Crispy Tortilla with Pico De Gallo and Guacamole
- Caramelized Onion, Sun-Dried Tomato, Goat Cheese Spread on Toast Point
- Seared Beef Tenderloin Mini Sandwich with Horseradish Mustard

HOT SELECTIONS

- Grilled Chimichurri Shrimp on Sugarcane Skewer
- Peking Duck Spring Roll with Hoisin Sauce
- Crisp Arancini with Artichoke and Spicy Tomato Sauce
- Soft Pretzels with IPA Cheddar Dipping Sauce
- Fried Cotuit Oysters with Caper Tartare Sauce
- Goat Cheese and Potato Fritters with Garlic Chive Yogurt Sauce
- Pastry Wrapped Smoked Chicken, Cheddar and Mushroom Bites
- Braised Short Rib Grilled Cheese with Gorgonzola and Truffle Aioli
- Steak and Cheese Spring Rolls served with Spicy Ketchup
- Veggie Samosa with Mint Yogurt Dipping Sauce
- Lobster Bisque served in Shooter
- Mini Jonah Crab Cakes with Old Bay Aioli
- Scallops Wrapped in Apple Smoked Bacon

Select 5 for \$30 per person

Each additional piece available for \$6 each per person



STATIONARY DISPLAYS

Maximum of 90 minutes continuous service time and a minimum of 20 people

LOCAL CHARCUTERIE & CHEESE BOARD

- Shaved Prosciutto & Mortadella and Other Sliced Cured Meats
 - Chef's Selection of Local Cheeses to include: Vermont Cheddar, Goat Cheese, Havarti and Gouda
 - Served with Fresh Berries, Assorted Crackers, Preserves, Lenox Rooftop Honey and House Made Breads
- \$20 per person*

EAT YOUR VEGGIES (CRUDITÉ DISPLAY)

- Baby Zucchini, Carrots, Cherry Tomatoes, Broccoli, Red Bell Peppers & Sugar Snap Peas served with Green Goddess Dressing, Garlic Hummus & Buttermilk Ranch
- \$18 per person*

YOU'VE GOT KALE (ASSORTED SALAD STATION)

Pick 3 of the following salads to be served pre-tossed in bowls with dinner rolls & dressings on the side

- Simple Salad with Baby Lettuce, Shaved Fennel, Roasted Cherry Tomatoes, Lenox Hotel Rooftop Honey Vinaigrette
 - Greek Salad with Romaine Lettuce, Cucumbers, Tomatoes, Feta, Kalamata Olives & House Vinaigrette
 - Kale Caesar Salad with Ciabatta Croutons, Shaved Parmesan & Caesar Dressing
 - Fresh Mozzarella & Garden Fresh Tomato Salad with Basil Pesto (Nut Free)
 - Country Salad with Local Lettuces, Pancetta, Chopped Egg, Spring Onion Vinaigrette
- \$20 per person*

BREADWINNERS (BRUSCHETTA DISPLAY)

- Assortment of Freshly Grilled Breads, Pita and Naan
 - Toppings to Include: Garlic and Rosemary Hummus, Roasted Red Peppers, Tapenade, Eggplant Caponata, Whipped Red Pepper & Feta Cheese, Classic Tomato Bruschetta & Baby Mozzarella Salad
- \$22 per person*

THIS IS HOW WE ROLL (SUSHI STATION)

- Chef's Assortment of Sushi Prepared with Fresh, Locally Caught Fish
 - Available to Include:
Maki, Nigiri & California Rolls
 - Sesame Somen Noodles, Seaweed Salad & Miso Soup Shooters
- \$25 per person*

SOUTHERN COMFORT

- Warm Buttery Biscuits with Honey Butter
 - Skillet Buttermilk Fried Chicken Drumsticks with Black Pepper Gravy
 - Collard Greens
 - Southern Skillet Mac and Cheese
- \$24 per person*

SMASHED POTATO BAR

- Served in a Stemless Martini Glass & Guests to Choose their Own Toppings
 - Whipped Yukon Potatoes or Whipped Sweet Potatoes
 - Toppings to Include: Shredded Cheese, Bacon Bits, Guacamole, Sour Cream, Chives, Salsa, Caramelized onions & Sweet Cream Butter
- \$18 per person*



STATIONARY DISPLAYS

Maximum of 90 minutes continuous service time and a minimum of 20 people

BREAKFAST FOR DINNER

- Freshly Prepared Belgium Waffles
 - Toppings to Include: Maple Syrup, Chocolate Candies Whipped Cream
 - Mini Black Pepper Fried Chicken Breast
 - Buttermilk Gravy for the 'Chicken & Waffles'
 - Crispy Breakfast Potatoes with Chorizo
 - Maple Bourbon Bacon on a Skewer
- \$24 per person***

SLIDER STATION

Pick two from the below list:

- Kobe Beef Slider with Cheddar Cheese, Caramelized Onions and Touch of BBQ Sauce
 - Mini Maine Crab Cake with Chipotle Aioli, Tomato and Bacon on Sesame Bun
 - BBQ Pulled Pork Sliders with Coleslaw & Pickles
 - Fried Chicken with Lettuce, Tomato and Herb Aioli on Biscuit
 - Veggie Burger with Goat Cheese and Sun Dried Tomato Spread with Onion, Lettuce and Tomato
 - All Sliders served with Tater Tots or French Fries
- \$24 per person***

MAKE YOUR OWN NACHO BAR

- Warm, Crispy Corn Tortillas and Toppings to Include:
 - Warm IPA Cheddar Cheese, Refried Beans, Chopped Onions, Pico De Gallo, Black Olives, Sour Cream, Guacamole, and Spicy Ground Beef
- \$16 per person***

NEW ENGLAND RAW BAR

- Island Creek Oysters on the ½ shell, Jumbo Shrimp, Local Jonah Crab Claws
 - Chef's Mignonette, Fiery Cocktail Sauce & Fresh Lemon
- \$30 per person***



ACTION STATIONS

*Maximum of 90 minutes continuous service time and a minimum of 20 people
(1) Chef required for every 50 guests at \$150 each*

LITTLE ITALY PASTA STATION

Served with Fresh Garlic Bread & a Traditional Caesar Salad

Choice of Pastas (Pick 3)

- Penne, Bowtie, Cavatappi Corkscrew, Gnocchi, Wild Mushroom Ravioli, Tri-Color Tortellini

Choice of Sauces (Pick 3)

- Fresh Tomato Basil, Pesto (Nut Free and Seasonal), Classic Marinara Meat Sauce, Roasted Garlic and EVOO, Cracked Pepper Cream Sauce

Toppings/ Mix-ins Offered

- Shaved Parmesan, Sundried Tomatoes, Caramelized Onions, Mushrooms and Freshly Cracked Pepper

\$30 per person

THE TACO HUT

Chef to prepare tacos to order for guests

- Step One – Choose your Tortilla
 - Corn, Flour or Bowl
- Step Two – Choose your Protein
 - Pulled Chicken, Skirt Steak, Pulled Pork, or Grilled Veggies
- Step Three – Choose your Toppings
 - Shaved Lettuce, Black Beans, Pinto Beans, Guacamole, Pico De Gallo, Rice, Jalapenos, Shredded Cheese, Hot Sauce

\$28 per person

SMALL PLATES STATION

Accompanied by Chef's selection of artisanal breads and whipped butter

Appetizer - Choose One

- Simple Salad with Baby Lettuce, Shaved Fennel, Roasted Cherry Tomatoes, Lenox Hotel Rooftop Honey Vinaigrette
- Greek Salad with Romaine Lettuce, Cucumbers, Tomatoes, Feta, Kalamata Olives & House Vinaigrette
- Roasted Brussels Sprouts with Pancetta & Balsamic Vinaigrette
- Kale Caesar Salad with Spicy Caesar Dressing on the Side and Parmesan Crisps

Entrée - Choose Two

Small servings of each entrée plated by our Chef for your guests

- Grilled Lamb Lollipops with Fennel Pollen & Aged Balsamic, Vegetable Risotto
- Braised Beef Short Rib with Gnocchi, Baby Vegetables and Braising Jus
- Steak Frites served with Shoestring French Fries and House Steak Sauce
- Chicken Picatta with Fusilli Pasta, Capers and Grilled Asparagus
- Wild Mushroom Ravioli, Fresh Sage, Toasted Pistachio & Pecorino Romano
- Grilled Shrimp with Mini Herb Risotto Cake, Baby Carrots and Cognac Pan Sauce

\$40 per person

WINGS YOUR WAY

Your Choice of Boneless or Bone-In Chicken Wings

- Sauce Choices:
 - Buffalo, Barbeque, Teriyaki, Sweet Chili or Honey Mustard
- Served With Chopped Carrots, Celery, Bleu Cheese and Ranch Dressing

\$22 per person



BAR SERVICES

OPTION ONE

All bar services requires 1 bartender per 75 guests at \$150 per bartender.
Charged Per Drink – Cash or By Consumption

House Brand Cocktails \$11



Distilled locally, just a mile away from the Lenox in Roxbury

Bully Boy: Vodka, Boston Rum, American Straight Whiskey & Gin
Cazadores Tequila | Dewar's | Baileys | Kahlua

Premium Cocktails \$12

Ketel One | Bombay Sapphire | Bacardi | Jack Daniels

Crown Royal | Makers Mark | Johnnie Walker Black | Patron Silver | Hennessy VSOP

Cordials \$10

Amaretto di Saronno | Bailey's Irish Cream | Sambuca Romana
Grand Marnier | Kahlua

House Wines \$11

Sauvignon Blanc | Chardonnay | Pinot Noir | Cabernet Sauvignon
bottle list available upon request

Domestic and Imported Beers \$8



Lord Hobo | Bantam Cider (American) | Harpoon IPA
Sam Adams | Wormtown Be Hoppy

Budweiser | Bud Light

Non-Alcoholic \$4

Fruit Juices | Soft Drinks | Mineral Water

OPTION TWO

Packaged, Flat Fee Bars

All bar services requires 1 bartender per 75 guests at \$150 per bartender
Package Bars are priced per person (Exclusive of Tax and Gratuity)

House Beer & Wine Only

First Hour | \$22

Each Additional Hour | \$12

House Liquor, Beer & Wine

First Hour | \$24

Each Additional Hour | \$14

Premium Liquor, Beer & Wine

First Hour | \$30

Each Additional Hour | \$16

Wine list available upon request.



BAR SERVICES

THE LENOX HOTEL SPECIALTY BARS

Signature Add-ons for your Standard Lenox Bar

Straight Up Martini Bar

- Ketel One Assorted Flavored Vodkas, Bombay Sapphire Gin and Bacardi
- Classic Vodka and Gin Martinis, Cosmopolitans, Espresso, Lemon Drop, Pomegranate, and Chocolate

All Martinis served with appropriate fresh fruit, garnish, and rimmed glasses

\$12 per drink

Brunch Beverages

Bartender to prepare your favorite morning beverages

- Classic Bloody Mary's, Mimosas, Bellinis, & Coffee Drinks
available upon request

\$11 per drink

Naughty Hot Chocolate Bar (Seasonal)

Homemade Hot Chocolate

- Mixers to Include: Vanilla & Marshmallow Vodka, Baileys, Kahlua, Peppermint Schnapps.

Fixings to Include: Whipped Cream, Marshmallows and Chocolate Candies

\$12 per drink