

LENOX

 Sólás
irish pub

PRIVATE DINING MENU

710 BOYLSTON STREET
BOSTON, MA 02116

SOLASBOSTON.COM



TAYLOR MARSHALL

CATERING SALES MANAGER,
LENOX HOTEL

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STATIONS

Maximum of 90 minutes continuous service time | 20 person minimum

ASSORTED FLATBREADS

select two | \$18 per person

MARGHERITA FRESH BASIL

GOAT CHEESE, CARAMELIZED ONIONS & SPINACH

THREE LITTLE PIGS SALAMI, HAM, ROASTED PORK SHOULDER,
MARINARA & MOZZARELLA

SLIDER STATION

select three | \$20 per person

served with tater tots or french fries

*BEEF CHEDDAR CHEESE, CARAMELIZED ONIONS,
A TOUCH OF BBQ SAUCE

MINI MAINE CRAB CAKE CHIPOTLE AIOLI, TOMATO & BACON
ON A SESAME SEED BUN

BBQ PULLED PORK COLESLAW & PICKLES

FRIED CHICKEN LETTUCE, TOMATO & HERB AIOLI
ON A BISCUIT

VEGGIE BURGER GOAT CHEESE & SUNDRIED TOMATO
SPREAD, ONION, LETTUCE & TOMATO

FRENCH FRY / POUTINE BAR

\$18 per person

MINI CUPS OF FRENCH FRIES ASSORTED DIPPING SAUCES:
SMOKED BACON & SCALLION, HONEY MUSTARD, CHEDDAR,
CURRY SAUCE, KETCHUP

CHEF'S DAILY POUTINE SPECIAL

CRUDITÉ DIP DISPLAY

\$14 per person

IRISH SODA BREAD SUNDRIED TOMATOES &
WARM BRIE DIP, SERVED WITH ASSORTED FRESH
VEGETABLES & CRACKERS

CHEESE DISPLAY

\$18 per person

*DOMESTIC & IMPORTED CHEESES ARTISANAL
CRACKERS, ROOFTOP HONEY, ASSORTED JAMS,
FRESH BERRIES

MAKE YOUR OWN MAC & CHEESE

\$22 per person

CAVATELLI PASTA & FOUR CHEESE SAUCE
YOUR CHOICE OF ACCOMPANIMENTS: BACON,
BUFFALO CHICKEN, SCALLIONS, PEAS, HAM

WINGS YOUR WAY

\$18 per person

BONELESS OR BONE-IN CHICKEN WINGS
YOUR CHOICE OF SAUCE: BUFFALO, BBQ,
TERIYAKI, SWEET CHILI, HONEY MUSTARD

SERVED WITH CHOPPED CARROTS, CELERY,
BLEU CHEESE & RANCH DIPPING SAUCES

HORS D'OEUVRES

*Select any five
Maximum of 90 minutes continuous service time
\$30 per person | 20 person minimum*

COLD SELECTIONS

ROASTED TOMATO BRUSCHETTA BALSAMIC DRIZZLE

CHILLED SHRIMP COCKTAIL

VEGGIE SKEWERS ASSORTED DIPPING SAUCES

CURRY CHICKEN LETTUCE CUPS

*SPICE CURED SALMON DILL CREAM CHEESE
ON SODA BREAD CROSTINI

HOT SELECTIONS

ROASTED TOMATO BISQUE SHOOTER

GRILLED CHEESE WEDGE

SOFT PRETZELS IPA CHEDDAR DIPPING SAUCE

BACON WRAPPED SCALLOPS

CUBAN CIGARS SPICY BRAISED PORK EGG ROLLS,
JALAPEÑO JAM, CHIPOTLE AIOLI

GOAT CHEESE & POTATO FRITTER GARLIC CHIVE
YOGURT SAUCE

IRISH POTATO PANCAKES

*GRILLED FLAT IRON STEAK SKEWER BALSAMIC GLAZE

CHICKEN FINGER BITES GINGER HONEY MUSTARD

CRAB CAKES CHIPOTLE AIOLI

BUFFET DINNER

\$60 per person

APPETIZER OPTIONS

select two

NEW ENGLAND CLAM CHOWDER

ROASTED TOMATO BISQUE

ROASTED BEET SALAD FRESH VERMONT GOAT CHEESE,
BABY ARUGULA, TOASTED PUMPKIN SEEDS, MAPLE
VINAIGRETTE

BURRATA SALAD LOCAL BURRATA, ARUGULA, STONE
FRUIT CHUTNEY, CROSTINI, SPICY HONEY DRIZZLE

SIMPLE GREEN SALAD BABY LETTUCES, ROASTED
GRAPE TOMATOES, SHAVED FENNEL & ROOFTOP HONEY
VINAIGRETTE

SIDE OPTIONS

select two

CRISPY BRUSSELS SPROUTS

WHIPPED YUKON POTATOES

SEARED BROCCOLI

WILD RICE

GRILLED ASPARAGUS

ROASTED FINGERLING POTATOES

SAUTÉED SWISS CHARD

ENTRÉE OPTIONS

select two

SÓLÁS CHICKEN ROASTED BONE-IN CHICKEN
BREAST & IRISH CREAM SAUCE

*GRILLED SALMON CARROT & GINGER PURÉE

GUINNESS BRAISED SHORT RIB BABY VEGETABLES

*SEARED STEAK TIPS SÓLÁS STEAK SAUCE

WILD MUSHROOM RAVIOLI FRESH SAGE, TOASTED
PISTACHIO & PECORINO ROMANO

*ROASTED BEEF SIRLOIN WHISKEY DEMI GLACE

DESSERT OPTIONS

select two

ASSORTED FRESHLY BAKED GOODIES COOKIES &
BAILEYS IRISH CREAM BROWNIES

GUINNESS BREAD PUDDING VANILLA ICE CREAM
& CARAMEL

TRIPLE CHOCOLATE CAKE WHIPPED CREAM & CARAMEL

WHISKEY SOAKED SPONGE CAKE LEMON CREAM, MINT,
SIMPLE SYRUP & FRESH BERRIES

FRESH FRUIT SLICED WITH WHIPPED CREAM

PLATED DINNER

option one | *choice of one, each course \$50 per person*

option two | *choice of two, each course \$55 per person*

option three | *choice of three, each course \$60 per person*

APPETIZER OPTIONS

SEASONAL GAZPACHO CHEF'S DAILY CREATION

NEW ENGLAND CLAM CHOWDER

ROASTED BEET SALAD FRESH VERMONT GOAT CHEESE,
BABY ARUGULA, TOASTED PUMPKIN SEEDS, MAPLE VINAIGRETTE

CUBAN CIGARS SPICY BRAISED PORK EGG ROLLS,
JALAPEÑO JAM, CHIPOTLE AIOLI

CURRY CHICKEN SALAD BOSTON BIBB LETTUCE, TOASTED
ALMONDS, SHAVED CARROTS, GOLDEN RAISINS, SPICY AIOLI

DESSERT OPTIONS

GUINNESS BREAD PUDDING VANILLA ICE CREAM & CARAMEL

TRIPLE CHOCOLATE CAKE WHIPPED CREAM & CARAMEL

WHISKEY SOAKED SPONGE CAKE LEMON CREAM,
MINT, SIMPLE SYRUP AND FRESH BERRIES

FRESH FRUIT SLICED WITH WHIPPED CREAM

ENTRÉE OPTIONS

FISH & CHIPS LAGER BATTERED HADDOCK FILET,
CHIPS, COLESLAW, CAPER TARTAR SAUCE & LEMON

*SÓLÁS STEAK TIPS LOADED MASHED POTATOES,
SEARED BROCCOLI & SÓLÁS STEAK SAUCE

*GRILLED SALMON WILD RICE, CARROT & GINGER
PURÉE, SAUTÉED SWISS CHARD & PESTO

*SÓLÁS BURGER HALF POUND GROUND CHUCK,
CHOICE OF CHEDDAR, SWISS, AMERICAN OR BLEU
ON A GRILLED POTATO ROLL

GUINNESS BRAISED SHORT RIB BABY VEGETABLES

SÓLÁS CHICKEN ROASTED BONE-IN CHICKEN BREAST,
FINGERLING POTATOES, GRILLED ASPARAGUS,
CRISPY PROSCIUTTO & IRISH CREAM PAN SAUCE

WILD MUSHROOM RAVIOLI TOASTED PISTACHIOS,
SHAVED PARMESAN, CHIVE CREAM SAUCE

*THESE ITEMS ARE COOKED TO ORDER AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.