

Top of the Hub & Skywalk

Hot Hors D'Oeuvres

Prices are per piece

Coconut Chicken

sweet plum sauce

\$3.50

Crabmeat Cake

spicy remoulade

\$4.00

Spanakopita

spinach & goat cheese

\$3.50

Risotto Croquette

Fontina cheese, marinara

\$3.25

Mini Cheeseburger

pickle & spicy ketchup

\$3.50

Stuffed Mushroom

spicy Italian sausage

\$3.25

Atlantic Scallop

wrapped with bacon

\$4.00

Tempura Shrimp

pineapple sauce

\$5.00

Quiche Cake

baked with asparagus

\$3.25

Tempura Cod Fish

waffle fry, tartar

\$4.00

Beef Empanada

cilantro, crème fraîche

\$3.50

Olive Tartlet

with goat cheese

\$3.25

Crispy Crab Rangoon

ricotta cheese & ginger
soy

\$3.25

Chicken Satay

on skewer with peanut
glaze

\$3.50

Moroccan Meatball

lamb & eleven spices

\$4.00

Stuffed Mushroom

spinach & Fontina cheese

\$3.25

Spring Roll

sweet chili sauce

\$3.25

Tenderloin of Beef

on skewer with teriyaki

\$4.50

Turkey Meatball

apple cider glaze

\$3.50

Brie Wonton

dates & walnuts

\$3.25

Vegetable Tempura

soy dipping sauce

\$3.25

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Cold Hors D'Oeuvres

Prices are per piece

Tartar of Yellowfin Tuna

cured lemon canapé

\$3.74

Chilled Shrimp

spicy cocktail sauce

\$4.75

Lobster Canapé

herb mayonnaise & cherry tomato

\$5.00

Prosciutto Wrapped Melon

crème fraîche

\$3.25

Stuffed Date

Boursin cheese

\$3.25

Smoked Salmon & Caviar

on potato pancake

\$4.00

Smoked Duck

Raisin walnut bread, quince jelly

\$3.75

Mission Fig (seasonal)

stuffed with gorgonzola

\$3.25

California Roll

ginger soy dipping sauce

\$3.25

Chilled New Potato

caviar & crème fraîche

\$4.00

Fuji Apple & Baked Brie

bruschetta

\$3.50

Crabmeat Cucumber Cup

spicy cocktail sauce

\$3.75

Chardonnay Grape

rolled bleu cheese & crushed pistachio

\$3.25

Tomato Basil Bruschetta

brushed garlic & olive oil

\$3.50

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Reception Display

International Cheese

assortment of imported & domestic cheeses, gourmet crackers & bread wafers
\$9.00 per person

Vegetable Crudit 

assortment of fresh raw vegetables, roasted red pepper and blue cheese dips
\$7.00 per person

Sliced Melons & Berries with Chantilly Cream

\$9.00 per person

Antipasto Display

Italian meats, imported hams, salami & cheeses, focaccia bread
cherry tomato, olives, basil & mozzarella salad with balsamic vinaigrette
roasted red pepper, artichoke salad, grilled portobello mushroom
\$12.00 per person

Mediterranean

hummus, baba ghanoush, pita bread, stuffed grape leaves with mint raita,
marinated olives, grilled Mediterranean vegetables & tabbouleh
\$12.00 per person

Smoked & Cured Seafood*

spiced cured salmon, smoked sea scallops, seared yellowfin tuna,
pickled herring, baby shrimp & scallop ceviche with sweet chili
\$25.00 per person

Charcuterie

sliced pork sausage, chicken liver pate & porchetta lardo
amaretto almond honey, assorted cheese & crispy baguette
\$25.00 per person

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Reception Display

New England Raw Bar *

spicy cocktail sauce, horseradish crème fraîche & lemon on crushed ice
Prices are per piece

Chilled gulf shrimp \$4.75 Oysters on the half shell \$4.00
Crab claw \$5.00 Littleneck clam \$4.00
Lobster meat cocktail \$5.00

Sushi Table*

California rolls, spicy tuna rolls, salmon rolls, yellowtail & spicy tuna nigiri sushi
pickled ginger, wasabi and ginger soy sauce
\$4.00 per piece

Slider Station

Kobe beef burger with Vermont cheddar cheese on bun
Lobster salad on buttered brioche roll
Portobello & roasted red pepper, basil & whipped ricotta on ciabatta bread
Kobe hot dog on buttered brioche roll, grain mustard
with homemade potato chips
\$9.00 each slider

Antipasto Martini

salad of chopped bell pepper, green olive, diced tomato, mozzarella,
Parma ham & Italian sausage, served in a martini glass with baked breadstick
\$9.00 each martini

Warm Baked Brie

wafer crackers & berries
\$80.00 each round (serves 30)

*The consumption of raw or undercooked foods may increase your risk of food borne illness.
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Reception Station

Ginger Chicken Stir Fry

jasmine rice, cashews & Mandarin glazed vegetables & fortune cookie
\$16.00 per person

Shrimp Scampi

extra virgin olive oil, Roman tomatoes, scallions,
garlic, parmesan cheese with orzo & garlic bread
\$18.00 per person

Asian Dim Sum

steamed baskets of shrimp & pork dumpling, spring rolls
grilled chicken satay with peanut sauce, fried crab rangoon,
vegetable tempura, chilled sesame noodles
ginger soy or sweet orange sauce
\$16.00 per person (average of 4 pieces per person)

Pan Seared Sea Scallop

rice grain medley & mushrooms
\$18.00 per person

Pad Thai

rice noodles with peanut glazed chicken or coconut spiced shrimp
green onions, garlic, bean sprouts & crushed peanut sauce
\$16.00 per person

Chicken Marsala

Italian wine, garlic, extra virgin olive oil,
wild mushrooms & creamy polenta
\$16.00 per person

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Fried Clams & Waffle Fries

paper takeout box with tartar sauce
\$20.00 per person (average of three per person)

Korean Beef Bulgogi & Baja Fish Tacos

soft flour tortillas of traditional Korean bbq sliced beef or lightly fried white fish wrapped with crunchy spicy cabbage, tomatoes, cucumber kim chi slaw
\$16.00 per person (average of two tacos per person)

Mexican Quesadilla

warm flour tortillas of wrapped grilled chicken & vegetarian quesadilla jack cheese, yellow onions & green peppers, salsa, guacamole & sour cream
\$15.00 per person (average of two quesadillas per person)

Crab Cake & Chowder

New England clam chowder & oyster crackers with mini crabmeat cakes
\$15.00 per person (average of two crab cakes)

Flatbread Pizza

assorted slices of pesto chicken, three cheese, pepperoni & mushroom & pepper oven baked pizza
\$12.00 per person

Mashed Potato Martini Bar

whipped buttermilk potatoes with choice of crumbled bacon, blue cheese, fried onions, fried garlic, truffles, sour cream, herb pesto, shredded Vermont cheddar, chopped scallions & chive
\$10.00 per person

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Reception Station Menu

Pasta Table

(Choice of two pastas)

Gnocchi with pesto & marinara

Lobster ravioli with creamy cognac

Mushroom ravioli with asiago cream

Butternut ravioli with creamy sage sauce

Basil & ricotta cheese ravioli marinara with parmesan cheese

Farfalle with extra virgin olive oil, broccoli, plum tomatoes, calamata olives

Penne with baby shrimp, English peas, sundried tomatoes & pink vodka sauce

Artichoke & ricotta tortellini with leaf spinach, roasted garlic & Roman tomatoes

\$14.00 per person

Salad Bowl

(Choice of one salad)

Arugula salad with gorgonzola cheese, pinenuts & balsamic vinaigrette

Caesar salad of chopped hearts of romaine, aged parmesan & garlic crouton

Baby spinach leaf with goat cheese, roasted walnuts & creamy lemon dressing

Array of salad & field greens, cherry tomatoes, cucumber with sesame vinaigrette

\$6.00 per person

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Chef's Carving Board

All carved by chef attendant \$100
horseradish crème fraîche, spicy mustard & herb mayonnaise

Roast Sirloin of Beef Madeira sauce \$375 (serves 30)

Tenderloin of Beef port wine reduction \$400 (serves 20)

Cedar Plank Roasted Salmon dill crème fraîche \$325 (serves 20)

Roasted Breast of Turkey cranberry orange relish \$300 (serves 30)

Rosemary Lamb Chop whole grain mustard & mint jelly \$130 rack (serves 8)

BBQ Spiced Pork Chops chipotle sauce & apple chutney \$100 rack (serves 8)

Pineapple & Apricot Glazed Ham brown sugar & rum raisin sauce \$300 (serves 30)

Peking Duck sliced breast in wrapped scallion pancake, hoisin sauce \$325.00 (serves 20)

Herb roasted potatoes & sautéed vegetables

\$8.00 per person

Mushroom Sauté

Cremini, shiitake portobello & white button mushrooms
Extra virgin olive oil, elephant garlic & white wine on polenta cake
\$10.00 per person

Cup of Clam Chowder

\$7.00 per person

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Dessert

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Miniature Pastries \$3.50

assorted cream puff, chocolate square, éclair, Napoleon, linzer torte

Whoopie Pies \$3.50

assorted chocolate, red velvet & gingerbread pies

Assorted Cupcakes \$3.50

chocolate, vanilla & carrot cupcakes

Freshly Baked Cookies \$2.50

chocolate chip, peanut butter & oatmeal raisin

Assorted Cannoli \$3.50

sweet ricotta cheese or chocolate mousse filled pastry shells

Assorted Cakes By the Slice \$6.00

marbled cheesecake, chocolate decadence & strawberry mousse cake

Small Cheese Cakes \$5.00

Freshly Baked Brownies \$3.00

Small Carrot Cakes \$4.75

Boston Cream Pie Cupcake \$3.75

Mini Crème Brûlée \$4.00

Chocolate Dipped Strawberries \$2.75

Chocolate Fudge Truffles \$2.25

Petit Fours, oven baked inner cakes,

fondant icing \$2.50

Coffee and Tea

Freshly brewed coffee, decaffeinated coffee and assorted herbal teas

\$3.25 per cup

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Dessert Station

Ice Cream Sundae Bar*

Chocolate, vanilla ice cream, chopped walnuts, m&m's, crushed Oreos, caramel sauce, chocolate fudge sauce, sprinkles, whipped cream & cherries
\$12.00 per person

Crêpe Station*

Crêpes are made to order & served with a choice of seasonal berries
Italian mascarpone cheese, cinnamon apples, crème anglaise,
chocolate sauce, raspberry sauce & Chantilly cream
\$12.00 per person

Bananas Foster*

Warm Bananas sautéed with Rum Flavored Caramel over Vanilla Bean Ice Cream
Topped with Walnuts & Whipped Cream
\$12.00 per person

Fondue*

Frozen hazelnut ice cream on stick, dried fruits & vanilla cookie lollipop
dipped in chocolate with sprinkles
\$12.00 per person

International Coffee Bar with Cordials*

French roast coffee with shaved chocolate, cinnamon stick & Chantilly cream

Cordial selection of
Irish whiskey, Kahlúa, Grand Marnier, Sambuca, B&B
Crème de Menthe, Amaretto di Saronno, Bailey's Irish Cream
\$10.00 per drink

*Requires a pastry chef attendant at \$100.00 each

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Beverage Bar

Prices are per drink based on consumption

Premium Brand Liquor

Absolut Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum,
Dewar's White Label, Maker's Mark, Jameson's Whiskey,
\$9.00 per drink

Luxury Brand Liquor

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Select Rum,
Chivas Regal, Woodford Reserve, Crown Royal
\$10.00 per drink

Cordials

Bailey's Irish Cream, Kahlúa, Amaretto di Saronno,
Frangelico, Sambuca, Godiva, Irish Mist, Drambuie, B & B
\$10.00 per drink

Top of the Hub Wines

Rutherford Wine Vineyards, St. Helena, California
Chardonnay Cabernet Sauvignon Merlot Pinot Grigio
\$9.00 per glass

Assortment of Beers

Miller Lite, Coors Lite, Amstel Lite
Heineken, Sam Adams, Sam's Seasonal Ale
\$7.00 per bottle

Still/Sparkling Water or Soft Drinks

\$3.75 per bottle

Bartender Fee - \$100 each

Cash Bar Cashier -\$100 each

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