



General Information

Menu Selections

To Guarantee your menu selection, please provide your choice to the special events department seven (7) days prior to your event. Our menus are offered as suggestions and, should you wish, our catering department will be happy to create a special menu to suit your individual requirements.

Food and Beverage Policy

Only food and beverages provided by Back Bay Conference Center may be consumed on the premises. No food may be removed from the premises.

Guaranteed Attendance and Meals

Please advise the catering office seven (7) days in advance of your function the exact number of guests attending. This number will constitute the guarantee, not subject to reductions. Charges will be made according to this number. If no guarantee is received by the appropriate time, the expected attendance will be used as a guarantee.

Room Policy

Back Bay Conference Center reserves the right to move functions to a more suitable room if the guarantee differs from the expected attendance.

Service Charge and Sales Tax

An 20% service charge and sales tax will be added to all bar/snack bar tabs and catered events.

Payment and Billing

A non-refundable deposit is due at the time a reservation is made. The amount of the deposit will vary depending on the size and duration of your event. Payment in full is due on the day of your event.

Cancellation Policy

All deposits are non-refundable.

Breakfast

Fluffy Egg Breakfast

Chilled Orange Juice,
Fluffy scrambled eggs,
Crisp bacon or sausage links,
Country style potatoes, assorted pastries,
muffins, butter & coffee

\$11.00 per person

Breakfast Buffet

Chilled orange or apple juice,
French toast with syrup,
Crisp bacon or sausage links
& coffee

\$8.80 per person

Continental Breakfast

Chilled Fruit Juices
Coffee, tea or milk,
Assorted pastries, muffins & butter

\$8.25 per person

*All Buffets are a 10 person minimum
Additional Room Rental Fee Required.
China & Linens used for service
Add 20% Service Charge and sales tax to above prices.
All Prices are subject to change*

Hors d' Oeuvres

50 Piece Price

| | |
|--|-----------------|
| Beef Filet Skewers | \$151.25 |
| Chicken Teriyaki Skewers | \$107.95 |
| Spinach Artichoke Dip | \$85.00 |
| Buffalo Wings | \$71.25 |
| Meatballs in Tangy BBQ Sauce | \$46.50 |
| Potato Skins with cheese, bacon, chives & sour cream | \$64.75 |
| Deep Fried Mozzarella Cheese (served with ranch dressing) | \$64.75 |
| Chicken Strips | \$74.50 |
| Onion Rings | \$43.25 |
| Fried Zucchini | \$37.25 |
| Crab Stuffed Mushrooms | \$64.75 |
| Fresh Tossed Green Salad (Priced Per Person) | \$2.75 |
| Caesar Salad (Priced Per Person) | \$3.30 |
| Pasta Salad (Priced Per Person) | \$3.30 |
| Fruit Display/Salad (Priced Per Person) | \$4.25 |
| Chips & Dip (Priced Per Person) | \$2.25 |

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Deluxe Choice Buffets

Each of the following Buffets Include:

Choice of Cold Beverage: Punch or Iced Tea (Soft Drinks add \$1.00 per person per drink)

Choice of Dessert: Cookies, Fudge Brownies, White Or Chocolate Cake

Price Per Person

Sandwich Bar

\$16.25

Choice of Three: Ham, Roast Beef, Turkey, or Salami. Includes Swiss & American Cheese on assorted dinner rolls. Your choice of (2)two salads: Caesar Salad, Green Salad, Pasta Salad, potato Salad, or Fruit Salad

Pasta Beffet

\$12.50

Spaghetti or Penne Pasta served with your choice of Marinara, Meat Marinara, or Alfredo Sauce. Served alongside Caesar Salad & Garlic Bread.

Ravioli Buffet

\$12.50

Jumbo pillow stuffed raviolis with your choice of (2)two: Cheese & Mushroom, Spinach & Cheese, or Cheese served with Marinara sauce with mixed green salad and garlic bread.

Hot Buffet

\$20.00

Your choice of tender roast beef with au jus or boneless breast of chicken with mushroom sauce. Served with rice pilaf, or potatoes au gratin, steamed vegetables, fresh rolls, and butter. Your choice of one salad: Caesar or mixed garden salad.

Roast Beef

Tender, roast beef with au jus served with rice pilaf or potatoes au gratin, Steamed vegetables, fresh rolls & butter, Caesar salad & cold beverage

Roasted Chicken

Boneless Breast of Chicken served with choice of sauces, Rice pilaf or potatoes au gratin, Vegetables, fresh rolls & butter, Caesar salad, dessert & cold beverage

All Buffets are a 10 person minimum. Additional Room Rental Fee Required.

Paper Products used for service. China available for an additional charge.

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South of the Border Buffets

Each of the Following Tasty, South of the Border Buffets Include:

Choice of Cold Beverage: Punch or Iced Tea (Soft Drinks add \$1.00 per person per drink)

Choice of Dessert: Cookies, Fudge Brownies, White or Chocolate Cake

| | Price Per Person |
|--|------------------|
| Mexican Buffet | \$19.25 |
| Chicken or beef fajitas with warm flour tortillas, seasoned ground beef with taco shells, Steaming Fiesta Rice, Tortilla strips with nacho cheese, cheddar and jack cheeses, lettuce, salsa, avocado sauce, sour cream, olives, onions, tomatoes, refried beans, dessert & cold beverage | |
| Taco Bar | \$16.00 |
| Seasoned ground beef, refried beans, steaming fiesta rice, tortilla strips with nacho cheese, hard & soft taco shells, onions, tomatoes, cheddar & jack cheeses, fresh made garden salsa, lettuce Avocado sauce, sour cream, olives, dessert & cold beverage | |
| Fajita Bar | \$17.00 |
| Freshly prepared seasoned chicken or beef fajitas, refried beans, steaming fiesta rice, tortilla strips with nacho cheese, warm flour tortillas, shredded cheddar & jack cheeses, fresh made garden salsa, Avocado sauce, sour cream, olives, dessert & cold beverage | |
| Enchiladas | \$13.25 |
| Cheese, Tender Chicken or Seasoned Beef enchiladas, Refried beans and steaming fiesta rice Shredded Jack & Cheddar Cheeses, Garden salad, Choice of dessert & cold beverage | |

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Hand Served Elegant Dinners

Entrees include fresh tossed garden greens, fresh seasonal garden vegetables lightly sautéed, your choice of potatoes au gratin or rice pilaf, freshly baked rolls with butter, freshly brewed regular or decaf coffee, hot tea, iced tea, or milk and your choice of chocolate or strawberry mousse, ice cream or sherbet.

POULTRY

Boneless Breast of Chicken **\$27.95**
In a light teriyaki sauce

Chicken Piquant **\$28.95**
boneless breast of chicken served in a tomato and fresh jalapeno sauce

Chicken Cordon Bleu **\$31.00**
Ham and Swiss stuffed in a seasoned boneless breast baked to perfection

Chicken Kiev **\$31.00**
Savory baked boneless breast of chicken stuffed with butter and spices topped with a delicate mushroom sauce

Chicken Florentine **\$31.00**
tender boneless breast of chicken filled with spinach and mild ricotta cheese

BEEF

Filet Mignon **\$39.15**
Broiled to perfection over an open flame

New York Sirloin **\$35.25**
With sautéed mushrooms

Roast Prime Rib of Beef **\$37.00**
succulent slow cooked beef served with au jus and horseradish sauce

Savory Roast Barron of Beef **\$29.95**
Topped with bordelaise sauce

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Hand Served Elegant Dinners

Entrees include fresh tossed garden greens, fresh seasonal garden vegetables lightly sautéed, your choice of potatoes au gratin or rice pilaf, freshly baked rolls with butter, freshly brewed regular or decaf coffee, hot tea, iced tea, or milk and your choice of chocolate or strawberry mousse, ice cream or sherbet.

CHICKEN

| | |
|-----------------------------------|-----------------|
| Boneless Breast of Chicken | \$29.95 |
| Chicken Piquant | \$29.95 |
| Chicken Cordon Bleu | \$ 32.95 |
| Chicken Kiev | \$33.95 |
| Chicken Florentine | \$34.95 |

BEEF

| | |
|--------------------------------|----------------|
| Filet Mignon | \$44.95 |
| New York Sirloin | \$38.95 |
| Roast Prime Rib of Beef | \$41.95 |
| Savory Baron of Beef | \$32.95 |

VEGETARIAN

| | |
|--------------------------------------|----------------|
| Cheese Ravioli | \$29.95 |
| Cheese & Mushroom Ravioli | \$31.95 |
| Pasta Primavera | \$31.95 |
| Fettucine Alfredo | \$32.95 |

COMBINATIONS

| | |
|--------------------------------------|----------------|
| Cilantro Chicken & Prawns | \$40.95 |
| Chef's Deluxe | \$46.95 |
| Petit Filet & Prawns | \$47.95 |

SEAFOOD

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|------------------------------|----------------|
| Red Snapper Veracruz | \$32.95 |
| Broiled Halibut Filet | \$39.95 |
| Shrimp Scampi | \$36.95 |
| Grilled Swordfish | \$31.95 |
| Northwest Salmon | \$39.95 |

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Entrees include fresh tossed garden greens, fresh seasonal garden vegetables lightly sautéed, your choice of potatoes au gratin or rice pilaf, freshly baked rolls with butter, freshly brewed regular or decaf coffee, hot tea, iced tea, or milk and your choice of chocolate or strawberry mousse, ice cream or sherbet.

VEGETARIAN

Cheese Ravioli **\$34.00**

Ravioli stuffed with cheese and ground vegetables

Cheese & Mushroom Ravioli **\$28.50**

Cheese Ravioli stuffed with mushrooms

Pasta Primavera **\$28.50**

Tri colored pasta with a marinara sauce

Fettuccine Alfredo **\$29.50**

Fettuccine smothered with creamy Alfredo sauce

COMBINATIONS

Cilantro Chicken & Prawns **\$38.45**

boneless breast of chicken with a cilantro cream sauce and jumbo prawns scampi style

Chef's Deluxe Combination **\$40.50**

boneless breast of chicken in a light teriyaki sauce and a petite filet mignon

Petite Filet and Prawns **\$41.25**

petite filet mignon with a wild mushroom sauce and jumbo prawns scampi style

SEAFOOD

Red Snapper Veracruz **\$29.25**

With fresh sautéed onions and bell peppers in a zesty tomato sauce

Broiled Halibut Filet **\$34.00**

Glazed with fresh lemon butter

Shrimp Scampi **\$34.25**

Jumbo Prawns sautéed in garlic butter

Grilled Swordfish **\$32.25**

With a flavorful lemon caper butter sauce

Delicate Pacific Northwest Salmon **\$35.50**

With orange beurre blanc

DESSERTS

You may also choose from cheesecake, assorted pies or assorted cakes in place of those listed above

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Dessert

Gelato is a frozen Italian treat that is the perfect finale to any event. We make it with recipes and ingredients from Italy.
Individual Flavors- \$135.00 per pan (approx. 30 servings) 5 liter pans. **Best Value - \$600.00 for six flavors**

NON - FAT FRUIT FLAVORS

- Forrest Berries** – This medley of Raspberry, Strawberry, and Blueberry will delight your palate.
- Peach/Mango** – The wonderful combination of flavors will delight the most discriminating diners.
- Pink Grapefruit** – Cool and tangy, it is light, mild, and refreshingly flavorful.
- Lemon** – Tastes like the filling of a lemon meringue pie. Smooth and clean.
- Lime** – Tangy and cool, it is a wonderful tart flavor with a nice clean taste.
- Watermelon** – One of the delightful flavors of summer is captured in a gelato.

MILK - BASED GELATO FLAVORS (6% Butter Fat)

- Chocolate** – This classic flavor is rich and smooth. A wonderful treat for the true chocolate lover.
- Coconut** – A wonderful tropical treat. Served with a shredded coconut topping.
- Cheese Cake** – Rich and creamy, this smooth classic is a pleasure with cherry or a tart strawberry topping.
- Coffee Costa d' Oro** – If coffee is your passion, than this flavor is a must. It is robust and creamy, and doesn't come in decaf. Top it with chocolate or just served plain.
- Roasted Almond** – A toasted almond flavor that is topped with a rich fig sauce, a very elegant dessert.
- Tiramisu** – This classic sophisticated dessert is now captured in a gelato flavor.
- Pistachio** – Pistachio lovers will be enchanted by the rich flavor made with real pistachio paste. Topped with pistachio nuts, it's a culinary delight.
- Vanilla Custard** – The smoothest, creamiest, and richest of the gelatos that we serve. It is very rich and can be topped with chocolate.
- Chocolate Custard** – The rich flavor of chocolate blended with the creamy texture
- Pumpkin Pie** – Tastes like homemade freshly baked pumpkin pie that melts in your mouth.
- Dulce De Leche** – The perfect blend of sweetness with a sensational hint of caramel.
- Eggnog** – This rich & full-bodied taste of a classic holiday drink is sure to satisfy your pallet anytime of the year.
- Chocolate Chip** – An All American favorite mixed with the sophistication of gelato.

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Luncheon/Dinner Packages

3 Packages to Choose From:

Each package below includes a sit down lunch or dinner with linen tablecloths, napkins, china, silverware and glassware. Each Buffet will be served in a private room suitable for your group size. In addition, each package will also include 2 hours of Room Rental & China will be used for service.

Cold Buffet

Lunch \$23.95 / Dinner \$24.25

Choice of three meats Ham, beef, turkey, salami served with Swiss and American Cheeses on fresh dinner rolls with a choice of two salads.

Mexican Buffet

Lunch \$24.95 / Dinner \$26.25

Flavorful Chicken or beef fajitas with warm flour tortillas, seasoned ground beef with hard taco shells, shredded cheddar and jack cheeses, lettuce, fresh made garden salsa, avocado sauce, sour cream, olives, onions, tomatoes, refried beans, & chips.

Hot Buffet

Lunch \$25.95 / Dinner \$27.25

Tender Oven Roasted Boneless breast of chicken or flavorful roast round of beef served with choice of sauces (mushroom or Hawaiian), rice pilaf, potatoes au gratin, fresh rolls and butter and a choice of two salads.

SALADS

Potato Salad

Three Bean Salad

Cole Slaw

Pasta Salad

Macaroni Salad

Fruit Salad

Pistachio Pudding

Cucumber Salad

Fruit Delight Parfait

Green Salad

Carrot Raisin

Ambrosia Salad

Caesar Salad

Each Buffet includes coffee (regular or decaf), iced tea and the choice of: cookies, brownies, or cake.

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