



HOW TO ORDER

If you need assistance or prefer to have a menu customized for your event, feel free to contact one of our sales representatives Monday through Friday, 8:30am to 5pm, at 617-926-1900 or via email corporate@bostonuniqueevents.com

Information and Policy

NOTICE

Placement of orders a minimum of 48 hours prior to delivery is preferred. We will do our best to accommodate last minute orders, however selection and availability may be limited.

MINIMUM ORDER

Breakfast and Luncheon deliveries for service 8am - 1:30pm require a minimum food order of \$200.00. Hors d'Oeuvre and Dinner Meeting deliveries require a minimum food order of \$300.00. If you are entertaining a smaller group, let us know and our sales representatives will be happy to adjust your menu and pricing.

CANCELLATION

You may cancel your order up to 24 hours prior to delivery at no charge. Because our cuisine is custom-prepared, cancellation within 24 hours of an event will incur a charge of 50%.

MENU CHANGES

Substitutions may be necessary if any ingredient is unavailable or found unsatisfactory by our chefs.

DISPOSABLE UTENSILS AND SUPPLIES

Boston Unique Events will provide premium disposable plates, utensils and napkins at a cost of \$1.75 per guest. Unless otherwise arranged, all orders are sent on quality disposable platters. Disposable Chafing Dishes are available at \$15.00 each. Disposable Table Covers are available at \$5.50 each.

TOTE or BOXED LUNCHEONS and DINNERS

Tote Meals may be designed to your specifications. Packaging is an additional \$2.50 per guest above the standard menu cost.

DELIVERY CHARGE

A delivery charge of \$25.00 applies to all orders; an additional \$25.00 will be charged if pick-up of equipment is required. Delivery charges to locations outside our general area are based per mile.

TAXES

5% sales tax is added to all orders. Tax exempt organizations must provide certification prior to delivery.

PAYMENT

Boston Unique Events accepts VISA and MasterCard. Corporate accounts may be arranged.



Breakfast / Brunch - a La Carte

Freshly Baked Muffins _____ \$2.50

Assortment may include Cranberry & Orange, Blueberry, Harvest Corn and Bran served with Butter & Preserves

Fruit Breads and Scones _____ \$2.25

Raisin Scones with Orange Icing

Seasonal bread assortment may include: Carrot-Golden Raisin

Banana-Pecan, Zucchini-Walnut and Pumpkin

served with Butter & Preserves

Freshly Baked Buttery Croissant _____ \$2.75

Seasonal assortment may include: Plain, Chocolate and Cinnamon Raisin

Buttermilk Biscuits _____ \$3.50

Black Forest Ham with Pear Butter

Smoked Turkey with Honey Mustard

Assorted Bagels with Cream Cheese, Butter and Preserves _____ \$1.75

Smoked Salmon Platter, Fresh Bagels accompanied by Sliced Tomato, Red Onion,

Cucumbers and Capers (per guest) _____ \$7.00

Smoked Salmon Bagel Sandwich

Smoked Norwegian Salmon, Cream Cheese, Capers and Red Onion__ \$4.95

Sliced Fresh Fruits of the Season with Fragrant Mint _____ \$3.75

Mélange of Melon and Fruits of the Season with Fragrant Mint _____ \$4.25

Plain Yogurt accompanied by Granola, Raisins and Fresh Berries _____ \$3.50

Sour Cream, Apple or Summer Plum Coffee Cake serves 12-16 _____ \$34.00

Deep Dish Quiche in French Butter Pastry serves 8-14 _____ \$32.00

Kugel with Golden Raisins serves 12-15 _____ \$18.00

Sweet Cheese and Berry Blintzes _____ \$2.50

Sweet Potato Home Fries with Caramelized Onions _____ \$2.95

Crisp Apple wood Smoked Bacon (two pieces per person) _____ \$2.95

Maple Breakfast Sausage (two pieces per person) _____ \$2.95

Chicken and Apple Sausage (two pieces per person) 4.95



Breakfast Pre-Set Menus

Continental

Fruit Filled Muffins, Assorted Fresh Bagels and Raisin Scones with Sweet Butter, Preserves and Cream Cheese
Fresh Fruits of the Season with Fragrant Mint
Just Squeezed Juice
Freshly Brewed Coffee
8.50

Executive Continental

Flaky Butter and Chocolate Croissants, Fruit Filled Muffins and Bagels with Sweet Butter, Preserves and Cream Cheese
Fresh Fruits of the Season with Fragrant Mint
Just Squeezed Juice
Freshly Brewed Coffee
9.50

Breakfast / Brunch Beverages

Freshly Brewed Regular and Decaffeinated Coffee serves 10-12_____ **\$16.00**

Twinings Connoisseur Teas serves 10-12_____ **\$16.00**

Just Squeezed Juice_____ **\$ 2.25**

Assorted Bottled Juices_____ **\$ 1.95**

Ghirardelli Hot Chocolate serves 10-12_____ **\$18.00**

Hot Breakfast and Brunch Buffets designed to your specifications

Selections may include, but are not limited to:

Buttermilk or Blueberry Pancakes
Omelets prepared to order
Challah or Baguette Cinnamon French Toast
Eggs Benedict
Sweet Potato Home fries with Caramelized Onions
Apple wood Smoked Bacon
Maple Sausage Links
Chicken and Apple Sausage
Country Ham and Breast of Turkey carved to order

**Pre-Set Breakfast service includes Regular Coffee and Disposable Coffee Carafes.
Decaffeinated Coffee, Teas and Thermal Carafes are ordered additionally.**



LUNCHEON SELECTIONS

Signature Sandwiches

Hand Carved Meats and Vegetarian Selections served on European Breads and Authentic Tortilla Wraps with your choice of Romaine Lettuce, Tomato, Mayonnaise & Dijon Mustard.

Cheeses: Swiss, Cheddar and Provolone

Fresh Mozzarella, Brie and Chevre 1.50 additional per sandwich

Specialty Condiments

Fresh or Caramelized Onions, Fire Roasted Peppers, Fresh Orange-Cranberry Sauce, Tarragon Sauce, Horseradish Sauce, Roasted Garlic-Basil Aioli or Chipotle Mayonnaise.

Additional Specialty Condiments may be packaged on the side and priced as follows

½ pints 2.50 pints 4.95

Sandwich only 6.75 with Potato or Pasta Salad 8.50 Potato Chips 1.50

Sandwich Selections

Fresh Roasted Breast of Turkey

Curried Chicken Salad

Turkey or Grilled Chicken Club

Barbequed Chicken with Caramelized Onions

Grill Marinated Breast of Chicken

Grilled Chicken Club

Albacore Tuna Salad

Lemon Poached Salmon Salad

Smoked Salmon with Lettuce, Tomato, Capers and Red Onion

Pit-Smoked Country Ham

Apple wood Smoked Bacon with Lettuce and Tomato

Grilled Marinated Flank Steak with Fire Roasted Peppers*

Eggplant, Zucchini, Tomatoes, Mushrooms, Olives and Capers with Basil Goat Cheese*

Hummus Wrap

Tabouli Wrap

Portobello Mushroom, Fire Roasted Pepper and Fresh Mozzarella

Greek Salad Wrap

Caesar Salad Wrap

Maine Lobster and Native Corn Salad on Butter Toasted Roll* (seasonal and priced accordingly)

*Minimum Order of 4 per selection

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Luncheon Side Salads

2.95 [10 guest minimum per item]

Classic Red Potato
Imported Pasta of the Day
Couscous with Sun dried Fruits, Fresh Lime Vinaigrette & Toasted Pinenuts
Caesar Salad with Roasted Garlic Croutons and Shaved Parmigiano
Mediterranean Pasta with Feta, Tomato and Kalamata Olives with Pepperoncini
Cheese Tortellini w/ Fresh Vegetables
Spicy Black Bean and Long Grain Rice with Corn, Tomato and Scallions
Tabouli Salad with Tomatoes, Parsley and Lemon Juice

3.50 [10 guest minimum per item]

Greek Salad
Baby Greens Salad with Crisp Colorful Vegetables, Balsamic Vinaigrette
Baby Spinach with Roasted Peppers, Chevre and Toasted Pine nuts
Fresh Mozzarella, Tomato & Fragrant Basil
Grilled Asparagus, Peppers, Eggplant, Zucchini, Tomatoes and Sweet Onions
Sweet Potato Salad with Roasted Holland Peppers, Cider Vinaigrette
Orzo with Cucumbers, Feta, Tomatoes, Corn, Scallions and Fresh Dill
Cucumber-Tomato Salad with Italian Parsley and Goat Cheese dressed with Lime Juice and Olive Oil
Couscous with Sun dried Apricots and Cherries, Pistachios and Currants, Fresh Lime Vinaigrette
Imported Pasta with Fire Roasted Red Pepper Vinaigrette
Imported Pasta with Fragrant Basil-Pignoli Pesto
Imported Pasta with Local Magenta Heirloom Tomatoes, Fresh Shucked Corn and Herbs (seasonal)
Penne with Grilled Zucchini, Red Peppers and Aged Goat Cheese in a Roasted Shallot Dressing
Roasted Yukon Gold Potatoes with Kalamata Olives, Parsley, Capers, White Wine Peppercorn Vinaigrette
Salad of Yukon Gold & Sweet Potatoes with Sundries Cranberries and Maple Mustard Dressing

4.00 (10 guest minimum per item)

Baby Spinach with Crispy Bacon, Fire Roasted Peppers and Chevre, Sherry Vinaigrette
New Potato Salad with Artichoke Hearts Basil, Yellow Peppers and Tomato Pesto Dressing
Caesar Salad with Grilled Breast of Chicken, Roasted Garlic Croutons and Shaved Parmigiano

Entrée Salads- individually packaged (5 guest minimum per item)

Nicoise Salad Freshly Grilled Tuna on a Bed of Lettuce with Tomato Wedges,
Nicoise Olives, Green Beans, Red Bliss Potatoes and Hard Boiled Eggs, Classic French Vinaigrette **10.95**

Cold Poached Fillet of Salmon, Baby Greens, Fresh Vegetables and Lemon Dill Sauce **10.95**

Chef's Salad, Fresh Roasted Breast of Turkey, Smoked Country Ham, Jarlesberg, Boiled Egg served on a bed of Mixed Greens with Tomatoes, Cucumbers and Olives **8.95**

Cobb Salad Grilled Chicken, Great Hill Bleu Cheese, Avocado and Bacon,
Classic Cobb Dressing **9.95**

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BEVERAGES and DESSERTS

BEVERAGES

Soft Drinks, [Coke, Diet Coke, Gingerale] 1.50
Poland Springs Water 1.50
Freshly Squeezed Orange and Grapefruit Juice 2.25
Bottled Orange, Grapefruit, Apple and Cranberry Juice 1.95
Orangina 2.50
San Pellegrino Sparkling Water (serves 6-8) 7.00
San Pellegrino 8oz bottles 1.95
Freshly Brewed Regular and Decaffeinated Coffee serves 10-12 16.00
Twinings Connoisseur Teas serves 10-12 16.00
Ghiradelli Hot Chocolate carafe serves 10-12(seasonal) 18.00
Hot Mulled Cider carafe serves 10-12 (seasonal) 18.00

Desserts

Freshly Baked Cookies: Chocolate Chip, M&M, Oatmeal Golden Raisin, Gingersnaps,
Coconut Macaroons and Belgian Chocolate 1.75
Fudge, Walnut or Georgia Pecan Brownies (6pc min.) 1.75
Triple Chocolate Macadamia Nut Brownies (6pc min.) 2.25
Fudge Brownies with Chewy Pecan Pralines (6pc min.) 2.95
Chocolate Dipped Cannolis (1 dz minimum) 2.50
Chocolate Dipped Strawberries and Apricots (1dz minimum per selection) 2.25
Petite Fresh Fruit Tarts, Éclairs, Cream Puffs, Cupcakes, Lemon Curd and Key Lime Tarts,
(1dz minimum per selection) 2.50
Luscious Lemon Mini Bundt Cakes, Lemon Glaze 3.50
Gingerbread Mini Bundt Cakes with Powdered Sugar 3.50
Harvest Apple Crisp Tart with Fresh Whipped Cream 3.50
Peach and Ginger Streusel Tart with Fresh Whipped Cream 3.50
Sweet Berry Shortcakes with Lightly Sugared Biscuits and Fresh Whipped Cream (seasonal) 3.95
Chocolate Cupcakes with Espresso Buttercream 2.95
Carrot Walnut Cupcakes with Orange Cream Cheese Frosting 2.95
Warm Apple Crisp w/ Fresh Whipped Cream serves 10 – 12 36.00
Peach Crumble w/ Fresh Whipped Cream serves 10 – 12 42.00
Chocolate Truffle Cake 10" 16 slices w/ Fresh Berries 42.00
New York Style Cheesecake 10" 16 slices w/ Fresh Berries 42.00



Boxed Lunches and Gourmet Totes Designed to Order!
All Tote Luncheons are attractively packaged and complete with utensils, condiments and napkins...perfect for large corporate functions and outdoor events!

CORPORATE LUNCH

20 person minimum

Served in Individually Labeled Gourmet Handle Bags

DIVINE

Signature Sandwich Selection
Potato Chips
Freshly Baked Cookie or Brownie
Whole Fresh Fruit
Chilled Soft Drink or Bottled Water
12.95

DELICIOUS

Signature Sandwich Selection
Red Potato or Imported Pasta Salad
Potato Chips
Freshly Baked Cookie or Brownie
Whole Fresh Fruit
Chilled Soft Drink or Bottled Water
14.50

DELIGHTFUL

Trio of Salads (Albacore Tuna, Chicken and Pasta) with Baby Greens and Herb Vinaigrette
French Roll with Butter
Freshly Baked Cookie or Brownie
Whole Fresh Fruit
Chilled Soft Drink or Bottled Water
15.00

DELUXE

Tuscan Grilled and Chilled Breast of Chicken with
Mediterranean Couscous Salad or Imported Pasta Salad with Baby Spinach and Chevre
Farmhouse Cheese selection with Petite French Baguette
Belgian Chocolate Cupcake with Mocha Frosting
Whole Fresh Fruit
Chilled Soft Drink or Bottled Water
18.00

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Entrees

Available for Drop-Off Luncheon and Dinner Service

[10 person minimum per selection]

Seared Fillet of Salmon, with Cucumber-Watercress Relish or Roasted with Orange Sections, Red and Yellow Holland Peppers and Sesame Dressing	\$10.95
Shrimp Scampi with Linguini (5 shrimp per person)	\$17.95
Sautéed Shrimp with Fresh Green Beans and Golden Garlic	\$15.95
Baked Haddock with Lemon Herb Crumbs	\$10.95
Sautéed Sea Scallops with Crispy Bacon, Baby Spinach and Balsamic	\$12.95
Tenderloin of Beef, Red Wine Sauce	\$19.95
Grilled Marinated Flank Steak with Slow Roasted Shallots and Chevre	\$12.95
Roast Loin of Pork with Orange Ginger Essence	\$10.95
Sirloin of Lamb with Red Onion Marmalade	\$17.95
Grilled Chicken or Vegetarian Quesadillas with Guacamole, Salsa and Sour Cream	\$8.95
Eggplant Parmesan with Pasta	\$8.95
Chicken, Sausage and Shrimp Jambalaya	\$12.95
Shrimp, Chicken, Grilled Steak or Vegetarian Quesadillas, with Cilantro Sour Cream, Salsa, Guacamole and Spanish Rice	\$10.95
Pasta with Portobello Mushrooms, Spinach, Sun dried Tomatoes and Roasted Garlic	\$6.95
with Grilled Breast of Chicken	\$8.95
Breast of Chicken Parmigiana with Imported Pasta	\$8.95
Indian Chicken Tikka with Mango Chutney	\$8.95
Lemon-Garlic Grilled Breast of Chicken	\$6.95
Tuscan Grilled Chicken with Lemon and Rosemary	\$7.95
Orange-Honey Barbecued Breast of Chicken	\$6.95
Spicy Caribbean Jerk Breast of Chicken with Cool Tropical Salsa	\$6.95
Breast of Chicken Piccata with White Wine and Capers and Olives	\$8.95
Beef and Sausage or Vegetarian Three Cheese Lasagna	
½ pan serves 9-12 65.00 full pan serves 15-18 125.00	

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ENTREE A C C O M P A N I M E N T S: A la Carte 3.50 per person

[10 person minimum per selection]

Baby Greens Salad with Colorful Fresh Vegetables, Balsamic Vinaigrette

Classic Caesar Salad

Baby Greens Salad with Cherry Tomatoes, Roasted Walnuts and Chevre

Baby Spinach and Radicchio Salad w/ Grapefruit, Red Wine Fennel Vinaigrette

Rice Pilaf

Orange Ginger Pilaf

Sun dried Cherry Pilaf

Wild Rice Pilaf with Cranberries and Toasted Pistachios

Mexican Rice with Tomatoes and Corn

Thai Coconut Rice

Jasmine Rice with Mango and Jicama and Mint

Tropical Rice and Beans

Vegetarian Fried Rice

Roasted Garlic Mashed Potatoes

Mashed White Sweet Potatoes

Steamed Potatoes with Parsley Butter

Penne with Sun dried Tomatoes and Goat Cheese

Castellane Pasta with Extra Virgin Olive Oil and Garlic

Tortellini with Tomatoes and Garlic Cream Sauce

Toasted Italian Couscous w/ Sautéed Garlic, Olive Oil and Fresh Herbs

Green Beans w/ Butter and Herbs

Wok Fired Green Beans with Garlic and Ginger

Creamed Spinach with Tasso

Steamed Seasonal Vegetables

Steamed Broccoli with Sesame

Zucchini and Summer Squash with Fresh Herbs

Asparagus w/ Sautéed Yellow Peppers

French Petit Pan, Olive & Whole Grain Rolls with Cabot Butter 5.00 per dozen

French Baguette 3.00

Garlic Bread 6.00 per dozen

Roasted Garlic Twists 8.00 per dozen

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Hors d'Oeuvres and Afternoon Breaks

Please contact your sales representative when planning for large groups.

Imported and New England Cheeses w/ Clusters of Sweet Grapes, Strawberries Water Crackers and Sliced French Baguette (*serves 12-15*) 65.00

Warm Brie en Croute with Grapes, Berries and Water Crackers (*serves 12-15*) 85.00

Crab and Artichoke Dip with Pita Chips (*serves 12*) 35.00

Spinach Dip with Pita Chips (*serves 12*) \$30.00

Tapenade of Spanish Olives with Pita Chips (*serves 12*) 26.00

Ratatouille Dip with Toasted Baguette (*serves 12*) \$30.00

Fresh Tomato Cilantro Salsa and Guacamole with White Corn Tortillas Sour Cream and Jalapenos (*serves 12*) 35.00

Our House-made Chick Pea and Roasted Garlic Hummus with Pita Bread (*serves 12*) 30.00

Mosaic of Garden Vegetables with Roquefort, Roasted Pepper and Herb or Caramelized Shallot and Chive Dip 2.95 per guest

Smoked Salmon Platter with Sour Dough Crostini, Red Onion, Capers Sliced Cucumber and Lemon Dill Sauce (*serves 10*) 70.00

Lemon Poached Jumbo Shrimp with Spicy Cocktail Sauce 30.00 per dozen

Hand Carved Meat Platter with Petite Rolls and Condiments [10 person minimum per selection]:
Country Smoked Ham 4.95 per person
Roast Native Turkey Breast 4.95 per person
Tenderloin of Beef 8.95 per guest

Assorted Miniature Sandwiches (*two per person*) \$6.75

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Hors d'Oeuvres and Afternoon Breaks

HOT HORS D'OEUVRES

Priced per dozen

[3dz minimum order]

Maryland Crab Cakes, Lemon Caper Sauce	26.00
Sea Scallops with Coconut and Panko Crust, Mango-Red Pepper Chutney	30.00
Atlantic Scallops wrapped w/ Bacon	24.00
Coconut Chicken w/ Apricot Ginger Sauce	21.00
Fontina Risotto Cakes	22.00
Mahogany Chicken Brochettes, Honey Lime Sauce	21.00
Grilled Lamb Coins with Mint Yogurt and Pomegranate Seeds	26.00
Petite Beef Wellington with Wild Mushroom Duxelles	26.00
Seared Salmon and Sweet Corn Cakes with Herbed Aioli	24.00

CHILLED HORS D'OEUVRES

Priced per dozen

[3dz minimum order]

Carpaccio of Beef with Fragrant Basil Garlic Aioli and Shaved Parmesan	21.00
Seared Tuna on Asian Rice Crisp with Sesame Seaweed	26.00
Caramelized Pear and Gorgonzola on Walnut Toasts	21.00
Pistachio Crusted Tenderloin of Beef with Port Caramelized Onions	26.00
Crispy Wonton Cornucopias with Hoisin Glazed Chicken and Pineapple	24.00
Wonton Napoleons of Tuna Tartar and Avocado	26.00
Smoked Trout Croustades rimmed with Herbs	21.00
Spicy Black Bean Cake with Roasted Red and Yellow Peppers	18.00
Duck Breast with Sour Cherry Chutney	24.00
Quenelles of Chicken Liver Paté with Crispy Pancetta, Rosemary Crostini	26.00