



call to reserve your event

617.782.4700

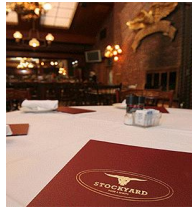
ask for special events

open 7 days a week

cocktail parties

birthday celebrations

business meetings



special events

~stockyard style~

Our chef's are happy to accommodate any dietary need or special request. We can tailor your party any way you wish, so, if you don't see what you are looking for, just ask, and we will provide it.

Please allow at least 36 hours for customizations

WELCOME PLATTERS

[serves 20-30 people]

fresh vegetable crudite \$75
~with house made dip~

domestic & imported cheese tray \$75
~with assorted crackers~

fresh seasonal fruit display \$80

PASSED HORS' DOEUVRES

[per piece]

chicken satay \$2
~peanut & thai chili dipping sauces~

mini maryland crabcakes \$3
~citrus aioli~

spanikopita \$2
~spinach, feta, phyllo /w
cucumber sauce~

steak & cheese spring roll's \$3
~spicy mayo~

coconut shrimp \$3
~plum sauce~

(2 dozen minimum)

scallops & bacon \$3

chilled jumbo shrimp \$3
~cocktail sauce~

arancini \$2
~basil & mozzarella risotto cakes
/w pink sauce~

STATIONED HORS' DOEUVRES

**[choose 4 items \$ 15 per person]
[2-3 pieces per person]**

lobster bisque
new england clam chowder

cocktail meatballs
~red sauce or mango~

mini maryland crab cakes
~citrus aioli~

braised beef ravioli
~port wine cream & gorgonzola~

stuffed mushroom cap's
~vegetarian, three-cheese~

(2 dozen minimum)

chicken teriyaki
~ponzu sauce~

beef teriyaki
~soy ginger glazed~

pork pot stickers
~soy ginger dipping sauce~

DESSERT PLATTER'S

[serves 25—30 people]

assorted cookie platter \$25

assorted mini pastry & cake platter \$75

brownie platter \$50

PLATED ENTRÉE'S

[guests choose soup or salad, entrée, dessert—includes coffee & tea]

BOSTON

new england clam chowder
soup d'jour
house greens
caesar salad
club sirloin ~
10 oz. Madeira jus
atlantic salmon ~
grilled, lemon aioli
roasted statler chicken ~ pan jus
vegetarian lasagna~marinara
chocolate tuxedo cake
\$25.95 per person

FANEUIL

new england clam chowder
french onion soup
house greens
caesar salad
ny sirloin ~ 12 oz. ~ garlic buerre
baked haddock ~
lemon thyme crumbs
roasted chicken breast~
apple cranberry stuffing,
champagne cream
vegetarian lasagna~marinara
chocolate tuxedo cake
\$28.95 per person

LANDING

new england clam chowder
lobster bisque
house greens
caesar salad
filet mignon ~
10 oz. port wine demi
atlantic swordfish ~
tomato, bacon, shallot butter
brick chicken~
herb wine sauce
vegetarian lasagna~marinara
chocolate tuxedo cake
\$31.95 per person

BUFFET SELECTION'S

[minimum of 40 guests—includes coffee & tea]

UNIVERSITY

caesar salad
roast top round ~ mushroom sauce
atlantic salmon~ lemon aioli
roasted statler chicken~pan jus
ziti ~ marinara
rice pilaf & vegetable medley
\$19.95 per person

VARSITY

caesar salad
roast ny sirloin ~ madeira jus
atlantic cod ~ lemon caper butter
roasted chicken breast ~ herb
stuffing, supreme sauce
cavitappi aioli ~tomatoes, basil, garlic
rice pilaf & vegetable medley
\$22.95 per person

STADIUM

mixed baby greens
prime rib carving station
~ au jus & horseradish cream
jumbo shrimp scampi
~ cavitappi, galic, tomatoes
roasted chicken breast ~ prosciutto
& mozzarella stuffed, olive oil & garlic
cheese tortellini ~ alfredo sauce
red bliss mashed & asparagus
\$25.95 per person

we look forward to hosting your next event !

Substitutions subject to price change.

Menu prices do not include tax or gratuity, 18% gratuity & 7% meals tax will be added to the check. Set-up charge of \$50 for special events. Deposit is required to hold event date-payment due in full the day of the event. Sorry, personal checks are not accepted. Please confirm menu and number of guests 36 hours prior to event date with a Stockyard special events coordinator.