

catering by restaurant associates
events



a whimsical and eclectic setting
breathtaking water and city skyline views
innovative cuisine and impeccable service



EVENING CATERING SELECTIONS

308 Congress Street
Boston, MA 02210
617.426.6500 ext. 216
www.bostonchildrensmuseum.org



FIRST

Marinated **Haricot Vert**

crumbled goat cheese, toasted pine nuts, micro greens, basil vinaigrette

Roasted **Beet & Herbed Goat Cheese Napoleon**

crushed hazelnuts, citrus shallot vinaigrette

Chopped Farmers Market **Vegetable Salad**, shaved parmesan, balsamic vinaigrette

Tomato Tart, goat cheese mousse, micro greens

SECOND

Wild **Mushroom Risotto**, ragout of mushrooms & shallots

Roasted **Tomato Soup**, miniature grilled cheese sandwich

Smoked Mozzarella Ravioli, smooth tomato sauce, wild oregano

Asparagus Soup, parmesan cream



MAIN

Herb Roasted **Organic Chicken**

red bliss potato cake, lemon, blanched garlic, wilted pea greens

Vegetarian Tower of Roasted Portobello, Zucchini, Squash, Roasted Pepper, Spinach

warm goat cheese quenelle, fennel tomato fondue

Miso-Glazed Pacific **Wild Salmon**

carrot ginger purée, five-spice red wine reduction, tempura shiso leaves

Roasted **Bass or Halibut** (seasonal)

feta-scallion potato purée, sautéed zucchini, sun dried tomatoes, wild oregano

Slow Braised **Short Ribs**

shallot-mustard glaze, asparagus, fresh horseradish mashed potatoes

Marinated **Flank Steak**

haricot vert, smashed yukon gold potatoes

Roasted **Filet Mignon**

potato galette, sautéed spinach, roasted mushrooms, shallot-red wine reduction

Duo of **Grilled Filet Mignon & Grilled Jumbo Shrimp**

Duo of **Beef Grilled Filet Mignon & Braised Short Rib**

spring onions, asparagus, fresh horseradish mashed potatoes, sauce béarnaise

Grilled Chinois **Rack of Lamb**

stir fried vegetables, wasabi potato purée, cilantro mint vinaigrette



DESSERT

Warm **Chocolate Truffle Cake**, espresso crème fraîche

Banana Caramel Custard, caramel crème fraîche, caramel chocolate chip ice cream

Toasted **Almond & Espresso Cream Torte**, jivara milk chocolate mousse

Meyer **Lemon Soufflé Tart**, blackberry merlot sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



SALADS | select two

- Field Green Salad**, herbed goat cheese, balsamic vinaigrette
- Vine Ripened **Heirloom Tomatoes**, roquefort, basil, olive oil
- Marinated **French Green Beans**, goat cheese, baby greens, pine nut dressing
- Boston Bibb Salad**, goat cheese, tomato, basil vinaigrette
- Arugula & Radicchio**, shaved parmesan, red wine dressing



ENTRÉES | select two

- Herb Crusted **Pacific Cod**, tomato fondue
- Wild Bass**, caramelized vegetables, lemongrass
- Almond Crusted **Wild Salmon**, cabernet butter sauce
- Stuffed Chicken Breast**, basil, oven roasted tomatoes, fontina cheese
- Chicken with Roasted Fennel Ragout**, fava beans, asparagus
- Roasted Pork**, orange - rosemary marinade
- Pan Roasted **Filet Mignon**, carrot puree, braised greens
- Garlic Thyme Marinated **Skirt Steak**, red wine, shallots, bordelaise sauce



SIDES | select two

- Roasted **Yukon Potatoes**
- Lemongrass Steamed **Jasmine Rice**
- Seasonal Vegetables**
- Garlic **Potato Puree**

DESSERTS | select three

- Vanilla **Bean Panna Cotta**, wild strawberries, fresh mint
- Caramelized **Meyer Lemon Tartlets**
- Warm **Chocolate Truffle Cakes**, espresso whipped cream
- French Butter **Apple Tartlets**
- Fresh Sliced Seasonal **Fruit & Berries**

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

themed dinner buffets



BARBECUE

MAINS

Lemon Herb Marinated **Grilled Chicken Breasts**
Barbecued Baby Back **Pork Ribs**
Beef **Hamburgers & Cheeseburgers**
Hot Dogs

ACCOMPANIMENTS

Sweet Roasted **Corn on the Cob**
Bacon & Brown Sugar **Baked Beans**
Baked Vermont **Cheddar & Macaroni**
Marinated **Green Bean Salad**
Coleslaw with Vinaigrette Dressing
All-American **Potato Salad**
Jalapeno **Cornbread**

Sliced Tomatoes, Onions, Shaved Lettuce,
Ketchup, Mustard, Mayonnaise, Relish,
Burger & Hot Dog Buns

DESSERTS

Chocolate Chip & Sugar **Cookies**
Baby **Banana Chocolate Chip Cakes**
Apple Pie
Fresh **Fruit & Berries**

Freshly Brewed Hot or Iced Coffee & Tea

CLAMBAKE

MAINS

Lobster Tail, drawn butter
Jumbo **Shrimp**
PEI **Mussels**
Soft Shell or Littleneck **Clams**
Lemon **Chicken**
Kielbasa

ACCOMPANIMENTS

New England **Clam Chowder**
Sweet Roasted **Corn on the Cob**
Red Bliss **Potatoes**
Four **Cheese Macaroni** with Bread Crumb Topping
Artisan **Breads**

DESSERTS

Homemade **S'mores**
Butler Passed Assorted **Cheesecake Cones**
Waffles with Homemade Chocolate Fudge Sauce
Fresh **Fruits & Berries**

Freshly Brewed Hot or Iced Coffee & Tea

dinner stations



FORT POINT | select four, max three proteins
Roasted Beets & Herbed Goat Cheese
toasted hazelnuts, citrus shallot vinaigrette
Chino Farm **Sautéed Vegetables**, garlic & herbs
Pork **Wienerschnitzel**
lemon, arugula, cherry tomatoes, parmesan
Pan Roasted **Chicken**, garlic sauce
Sliced Grilled **Côte de Boeuf**
Almond Crusted **Wild Salmon**, cabernet butter
Seared **Halibut**, yellow pepper nage

THAI STATION | select four
Glass **Noodles with Spicy Shrimp**
papaya, carrot, thai holy basil, citrus dressing
Thai Spicy **Beef & Grapefruit Salad**
bean sprouts, peanuts, rice sticks, mint, ginger
Bangkok **Fried Rice**
egg, tomato, asparagus, green onion
Stir Fried Vegetables
white soy, ginger, candied cashews
Peanut Crusted **Pacific Halibut**
black pepper, mango salsa
Braised **Short Ribs**
panang curry, lime leaves, coconut milk, fried garlic

KEY WEST FLAVORS | select four, max three proteins
Avocado & Black Bean Salad
Island Rice
Churasco Steak, assorted sauces
chimichurri, yellow pepper puree, mango chutney
Marinated **Grilled Chicken**
Grilled Bass, braised greens, carrot puree
Spicy **Jerk Chicken**, black beans
Coconut Shrimp, trinidad rice
Fried Plantains, brown sugar, butter

PASTA & SALAD STATION | select four
Classic **Caesar Salad**
croutons, shaved parmesan, creamy garlic dressing
Tomato, Basil & Mozzarella
olive oil, aged balsamic
Penne with Chicken, pesto
Rigatoni with Sausage, garlic, rapini
Fusilli, sun-dried tomatoes, parmesan
Garlic Cheese Bread

ITALIAN STATION | select four
Shrimp & White Bean **Bruschetta**, rosemary
Antipasto of Italian Meats & Cheeses, roasted peppers,
artichokes, red wine oregano vinaigrette
Homemade **Spinach Lasagna**, crispy spinach
Wild Mushroom Chicken, marsala wine
Tuscan Style **Vegetables & Potatoes**

SOUTHERN STATION | select four
Baby Greens with South Carolina Goat Cheese
candied pecans, creamy peppercorn dressing
Popcorn Shrimp, spicy mayonnaise
"Honey Stung" **Fried Chicken**
Barbecued **Spare Ribs**
Mashed Potatoes & Gravy
Sweet Buttered **Corn**
Baked **Macaroni & Cheese**

BISTRO STATION | select four
Marinated **French Green Beans**
crumbled goat cheese, pinenut vinaigrette
Asparagus Salad, horseradish vinaigrette
Sautéed Bass, lemon - caper sauce
Slow Braised Short Ribs
mustard, caramelized shallot glaze
Pommes Aligot
Artisan **Breads & Lavosh**



DESSERT STATION | select four

Miniature **Pecan Pies**

Banana Pudding Cups

Individual **Berry Cobblers**

House-made Ricotta Chocolate Chip **Cannoli**

Tiramisu

Crème Puffs

Orange Caramel **Flan**

Freshly Baked **Almond Ginger Cookies**

Mango Coconut **Pudding**

Market **Fruit Soups**

Fuji **Apple Tarts**

Cinnamon & Sugar Dusted **Banana Spring Rolls**, caramel drizzle

COFFEE STATION | additional

Dark Roasted Regular & Decaffeinated Coffee

Assorted Hot Teas

tray passed hors d'oeuvres



ONE HOUR RECEPTION | FIVE SELECTIONS
TWO HOUR RECEPTION | EIGHT SELECTIONS

SEAFOOD

Tuna Tartare on Crispy Wonton with Wasabi Caviar
Smoked Salmon on Lemon Herb Blini, dill crème fraiche, caviar
Stuffed **Baby Artichoke with Shrimp**, Brioche & Herbs, lemon aioli
Tempura Prawn, black bean-ginger vinaigrette
Pan **Seared Scallop**, pappadum wafer, mint chutney
Sweet Maine **Crab Cake**, basil aioli, tomato basil relish
Crab Wonton, sweet thai chili sauce



MEAT

Miniature **Cheeseburger**, tiny pickles, tomatoes
New York **Steak Crostini**, red onion marmalade
Beef Satay, thai chili sauce
Braised **Short Ribs**, wasabi spaetzle, pomegranate
Spicy **Szechuan Beef** rolled with Daikon & Carrot
Roasted **Lamb Loin**, olive bread crostini, oven dried tomatoes
Roasted Chinese **Duck, Shiso Leaf & Mango Rice Paper Roll**
Traditional Pork & Green Onion **Potsticker**, ponzu
Barbeque Chicken Pizza, red onion, cilantro
Chicken Tandoori Cup, raita
Chicken Dim Sum, ginger dipping sauce
Miniature **Pulled Pork Sandwich**, house-made pickles, coleslaw



VEGETARIAN

Truffled Goat Cheese & Caramelized Onion **Turnover**
Tomato & Basil **Bruschetta**
Roquefort & Belgian Endive, roasted pear, walnuts
Twice Baked Truffled **Fingerling Potato**
Artichoke & Shiitake Mushroom **Pizza**, shallot, parmesan
Miniature **Potato & Pea Samosa**, mango chutney
Saffron **Risotto Cake**, smoked tomato relish, parmesan
Spinach, Sun-Dried Tomato & Brie **Turnover**
Tomato Confit & **Basil Mousse**, parmesan tuille
Mediterranean **Onion Tart**, tomato confit, black olive puree

reception stations



NEW ENGLAND TRADITION

Iced Seafood Display with Lobster, Shrimp, Crayfish, Clams, Oysters & Mussels

Horseradish **Cocktail Sauce**

Mignonette Sauce

Lemon Wedges & Mini Tabasco Bottles

SUSHI | attendant fee applies

Nigiri - Yellowtail, Shrimp, Tuna

Maki – Avocado Cucumber, Spicy Tuna, Vegetable, California



CARVERY | attendant fee applies

Assorted **Local Cheeses**, fresh fruits, berries, sliced baguette, crackers

Horseradish Crusted **Prime Rib of Beef** and **Herb Roasted Turkey**, carved to order

Served with **Small Rolls**, **Cranberry** Relish, Creamy **Horseradish**, and **Natural Jus**

MASHED POTATO MARTINI BAR | attendant fee applies

Potato Purée Martinis

Black **Truffle** Butter Balls

Steamed **Broccoli**

Shredded **Cheese**

Bacon Bits

Crème Fraîche

Chives

Warm **Lobster - Scallion Butter**

Optional Caviar (Market Price)



ANTIPASTI BAR

Grilled **Asparagus**, grilled lemon, olive oil

Roasted Peppers, olive oil, garlic, fresh basil

Chilled **Pasta**, saffron, tomatoes, olives, oregano, pine nuts

Marinated Grilled **Shrimp**, sweet & spicy mustard dressing

Baby Greens with Shaved **Manchego** Cheese, sherry vinaigrette

Assorted Marinated **Olives**



reception stations



TUSCAN COCKTAIL BUFFET

Prosciutto San Danielle, Sopressata, Salami, Capicola & Bresaola

Marinated Red Peppers

Broccoli Rabe, garlic chips

Braised Artichokes, lemon

Eggplant Caponata

Marinated Mushrooms

Italian Cheeses

Bruschetta with Tomato Mozzarella, Olive Tapenade & White Bean Spread

Mediterranean Olives

Assorted Flatbread, Sliced Baguette & Focaccia



TAPAS TABLE

Sliced Serrano Ham

Marinated Pequillo Peppers

Torta Espanola

Pinchos Morunos

Roasted Eggplant & Pepper Salad

Almond Olives

Spanish Cheeses, quince paste, spanish tomato bread, rosemary olive bread



HONG KONG MARKET

Steamed Vegetarian Dumplings & Pork Dumplings

Spicy Shrimp & Chinese Cabbage Salad, ginger

Lo Mein Salad, cucumber, sesame

Chicken, Beef, or Pork Stir-Fry

Vegetable Fried Rice

Peking Duck Scallion Pancake

Fresh Ginger, Aged Soy Sauce, Duck Sauce & Hot Chinese Mustard



CHEESE TASTING

Triple Crème, Aged Gouda, Bleu & Vermont Goat

Quince Paste, Fig Cake, Honeycomb & Flatbreads

A LA CARTE ACCENTS

Vegetable Crudités, red pepper dip, roasted garlic dip

Local Cheeses, grapes, sliced baguette, crackers

Baba Ghanoush, Olive Tapenade & Hummus, garlic roasted pita

dessert reception



ASSORTED CHEESES, CRACKERS & FRUIT

Assorted **Cheeses**
Fresh **Fruits & Berries**
Sliced **Baguette** & Assorted Crackers



CHOCOLATE CHEESECAKE "TRUFFLES"

New York Style covered in **Dark Chocolate**
Caramel Swirl covered in **Milk Chocolate**
Raspberry Swirl covered in **White Chocolate**

BROWNIE BAR

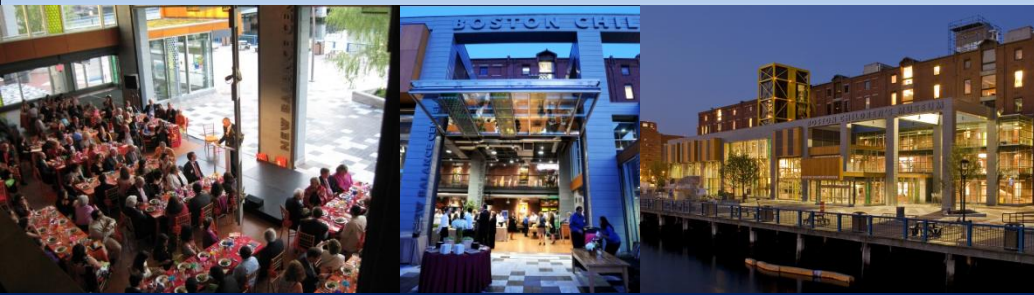
Classic, walnuts
M & M studded **Blondies**
Milk Chocolate, **peanut butter chips**
White Chocolate Chunk, sweet coconut
Dark Chocolate, **crushed oreo**



SIGNATURE DESSERTS

Caramelized **Meyer Lemon Tarts**
Warm **Chocolate Truffle Cakes**, whipped espresso cream
French Butter **Apple Tarts**
Assorted **Cookie Lollipops**

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



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