



catering by restaurant associates

events



**BOSTON  
CHILDREN'S  
MUSEUM**

## **WEDDINGS AT BCM**

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



### **INCLUSIONS**

Four-hour Full Open Premium Bar

Five Butler Passed Hors d'oeuvres

Sparkling Wine Toast

Three Course Plated Dinner

Artisan Breads & Sweet Cream Butter

Fine Wines with Dinner

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Menu Tasting

Elegant Linen, China, Flatware, Glassware

Menu Cards

Event Service

**\$195 per guest**

*based upon a minimum of 100 guests*

*taxes & space fees additional*

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## TRAY PASSED HORS D'OEUVRES | SELECT FIVE

Butter Poached Lobster Miso Spoon, vanilla-pineapple sauce

Shrimp Stuffed Baby Artichoke, brioche, herbs, lemon aioli

Chipotle Glazed Rock Shrimp, miniature tortilla cup, sweet corn, red pepper

Smoked Salmon Lemon Herb Blini, dill crème fraîche, caviar

Tempura Prawn, black bean-ginger vinaigrette

Sweet Maryland Crab Cake, herb remoulade

"Mai Thai" Glazed Diver Scallop Satay Style

Roasted Lamb Loin on Olive Bread Crostini, oven-dried tomato

Prime New York Steak Crostini, yuzu butter, shiitake mushroom

Chicken Tandoori Cups with Raita

Pomegranate Glazed Short Ribs Miso Spoon, wasabi spaetzle

Barbeque Chicken Flatbread Pizza, red onion, cilantro

Roasted Chinese Duck Rice Paper Roll, shiso leaf, mango

Miniature Cheeseburger, brioche bun, tiny pickle, tomato

Chinois Chicken Salad, miniature won ton shell

Stuffed Crimini Mushroom, ratatouille vegetables, fresh herbs

Vegetable Sushi Roll, soy-wasabi crizzle

Vegetable Pot Sticker, ponzu sauce

Tomato Confit and Basil Mousse, slender parmesan tuille

Grilled Vegetable Flatbread Pizza, fresh herbs



## BAR PACKAGE

Premium Vodka, Gin, Scotch, Bourbon & Whisky

Fine Red & White Wines

Local Beers – Harpoon IPA, Harpoon UFO & Sam Adams Light

Sparkling Water, Soft Drinks & Juices



## FIRST COURSE | SELECT ONE

Marinated Haricot Vert , crumbled goat cheese, toasted pine nuts,  
micro greens, basil vinaigrette

Roasted Beet & Herbed Goat Cheese Napoleon, crushed hazelnuts,  
citrus shallot vinaigrette

Baby Arugula & Shaved Radicchio Salad, carrot, teardrop tomato, balsamic vinaigrette

Chopped Farmers Market Vegetable Salad, shaved parmesan, balsamic vinaigrette

Tomato Tart, goat cheese mousse, micro greens

Wild Mushroom Risotto, ragout of mushroom & shallot

Seasonal Soup: Butternut Squash Bisque, toasted pumpkin seeds

Asparagus Soup, parmesan cream

New England Clam Chowder, old bay croutons

Roasted Tomato, grilled gruyere cheese sandwich



## ENTRÉE | SELECT UP TO TWO PLUS A VEGETARIAN (PRE-COUNT REQUIRED)

Herb Roasted **Organic Chicken**

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

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

Roasted **Filet Mignon** (add \$5)

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

Duo of **Grilled Filet Mignon & Grilled Jumbo Shrimp** (add \$10)

Duo of **Beef Grilled Filet Mignon & Braised Short Rib** (add \$10)

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

Grilled Chinois **Rack of Lamb** (add \$10)

stir fried vegetables, wasabi potato purée, cilantro mint vinaigrette

**Vegetarian Tower** of Roasted Portabello, Zucchini, Squash, Roasted Pepper & Spinach

warm goat cheese quenelle, fennel tomato fondue



## DESSERT | SELECT ONE

Meyer Lemon Soufflé Tart, blackberry merlot sauce, blackberry sorbet

Warm Chocolate Truffle Cake, espresso cream

Toasted Almond and Espresso Cream Torte, jivara milk chocolate mousse

Decadence of Bittersweet Chocolate, Raspberry Coulis & Fresh Berries

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