

# MARINA BAY BOARDWALK



Pricing Quide

BRUNCH BUFFET

> \$37 PER PERSON

ALL DAY BUFFET

\$39 PER PERSON THREE COURSE PLATED

\$39-\$57
PER PERSON



EVERY EVENT SPACE FEATURING AMAZING VIEWS OF MARINA BAY AND BOSTON HARBOR

Contact us:

## -BRUNCH BUFFET-

\$37 PER PERSON

INCLUDES COFFEE AND TEA

# FIRST COURSE

INCLUDES MINI CROISSANTS AND BLUEBERRY COFFEE CAKE
CHOOSE ONE:

SEASONAL FRESH FRUIT

CAESAR SALAD

MEDITERRANEAN SALAD

# ENTRÉES

INCLUDES BACON, SAUSAGE AND HOMEFRIES

CHOOSE TWO:

#### VEGETABLE FRITATTA

PEPPERS, TOMATO, SPINACH AND CHEESE

NEW ENGLAND BREAKFAST

FRENCH TOAST TOPPED WITH FRESH FRUIT AND MAPLE SYRUP

#### FRIED CHICKEN & WAFFLE

MAPLE SYRUP, BACON JAM AND BUTTER

#### CHICKEN, BROCCOLI & PENNE

CARMELIZED SHALLOT, ROMANO CHEESE AND PENNE PASTA

ADD THIRD ENTRÉE ~ \$7 PER PERSON

ADD DESSERT PLATTER ~ \$7 PER PERSON

## -ALL DAY BUFFET-

\$39 PER PERSON

INCLUDES COFFEE AND TEA

# FIRST COURSE

INCLUDES ROLLS AND BUTTER

CHOOSE ONE:

#### CHEFS SEASONAL SOUP OR CLAM CHOWDER

CAESAR SALAD

MINI WEDGE SALAD

MEDITERRANEAN SALAD

# ENTRÉES

INCLUDES POTATOES (MASHED OR ROASTED) OR RICE AND SEASONAL VEGETABLE

CHOOSE TWO:

CHICKEN PICATTA VEGETABLE PASTA PRIMAVERA

CHICKEN MARSALA BOLOGNESE

CHICKEN FRANÇAISE SHORT RIB

CHICKEN, BROCCOLI & PENNE GRILLED MARINATED FLANK STEAK

HALF CHICKEN GRILLED ATLANTIC SALMON

SEASONAL VEGETABLE RAVIOLI BAKED OR PAN SEARED HADDOCK

# CARVING STATION

PRICED PER PERSON ~ AVAILABLE UPON REQUEST

HONEY BAKED HAM SIRLOIN

PRIME RIB FILET

ADD THIRD ENTRÉE ~ \$7 PER PERSON ADD DESSERT PLATTER ~ \$7 PER PERSON

PRICES ARE SUBJECT TO CHANGE AND DO NOT INCLUDE TAX OR GRATUITY

GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

## -THREE COURSE PLATED DINNER-

PER PERSON PLACE CARDS MUST BE PROVIDED FOR ENTRÉE SELECTIONS

INCLUDES COFFEE AND TEA

## FIRST COURSE

INCLUDES ROLLS AND BUTTER

CHOOSE ONE:

CHEFS SEASONAL SOUP OR CLAM CHOWDER

CAESAR SALAD

MINI WEDGE SALAD

MEDITERRANEAN SALAD

ENTRÉES

CHOOSE TWO:

\$39

\$52

CHICKEN MARSALA

NEW YORK SIRLOIN

CHICKEN FRANÇAISE

FILET MIGNON

CHICKEN, BROCCOLI & PENNE

VEGETABLE PASTA PRIMAVERA

\$42

\$57

GRILLED ATLANTIC SALMON

NEW ZEALAND BABY RACK OF LAMB

LOBSTER RAVIOLI

SURF AND TURF

1/2 POACHED LOBSTER TAIL OR 2 SHRIMP SCAMPI STYLE

DESSERT

CHOOSE ONE:

BELGIAN CHOCOLATE CAKE

TUSCAN BREAD PUDDING

## -ADD ON-

# STATIONARY

#### PRICED PER PERSON

- \$7 SEASONAL FRESH FRUIT
- \$9 SEASONAL FRESH VEGETABLES
- \$10 IMPORTED AND DOMESTIC CHEESE & GRAPES
- \$7 CHEF'S SEASONAL SOUP OR CHOWDER
- \$7 DESSERT PLATTER BROWNIES, CANNOLIS AND BREAD PUDDING

## PASSED HOR D'OURVES

# PRICED PER PIECE 20 PIECE MINIMUM

\$3.25

SESAME FRIED CHICKEN SKEWERS

CHICKEN PARMESEAN SKEWERS

CHIMICHURRI CHICKEN SKEWEWRS

PORK DUMPLINGS THAI CHILI DIPPING SAUCE

BRIE, APPLE & JAM CROSTINI

BRUSCHETTA PLUM TOMATO, MOZZARELLA, CROSTINI

STUFFED MUSHROOM

SAUSAGE OR VEGETARIAN

\$3.75

BEEF TENDERLOIN CROSTINI HORSERADDISH

STEAK & CHEESE CANNOLI

SHORT RIB CROSTINI

GINGER BEEF TERYAKI

\$4.25

SHRIMP COCKTAIL

BABY CRAB CAKES

COCONUT SHRIMP THAI CHILI DIPPING SAUCE

SCALLOPS & BACON

\$5.25

LOLLIPOP LAMB CHOPS