

Faneuil Hall Marketplace Event

# Faneuil Hall Marketplace Event



## Faneuil Hall Marketplace Package

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**Relive the essence of historic Boston  
while enjoying marketplace fare.  
Each cart offers a different taste of local cuisine  
which will satisfy anyone's appetite.**

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Food Fair  
Farmer's Market  
Cheese Shoppe  
Boston Fish Pier  
The Butcher's Block  
The Sweet Shoppe

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# Menu

## FOOD FAIR

### BUTLER PASSED HORS D'OEUVRES – SELECT FIVE

**Pub Skins** potato skins fried golden brown topped with bacon bits and cheddar cheese

**Quesadilla** grilled chicken, cheddar cheese, jalapeño and tomato in a flour tortilla

**Buffalo Tenders** boneless chicken tenderloins fried crispy and dipped in our hot sauce

**Crisp Mozzarella Sticks** served with our delicious tomato and basil sauce

**Miniature Beer Battered Fish & Chips** served with a malt vinegar aioli and a splash of lemon

**Mini Burgers** our famous burger topped with American cheese

**Maryland Crab Cakes** with cajun remoulade sauce

**Crusty Olive Focaccia** miniature pizzas

**Roasted Mushrooms** stuffed with feta cheese, spinach and bacon

**Jumbo Gulf Shrimp** served with a horseradish cocktail sauce

**Beef Tenderloin** on crisp focaccia with a red Anaheim chili aioli

**Seared Chicken and Coconut Fritters** with a pineapple dipping sauce

**Grilled Chicken** with a cranberry chestnut compote on toasted pita points

**Coconut Tempura Shrimp** with a peppered strawberry dipping sauce

**Spinach and Feta Cheese Strudel** layered in a crispy phyllo pastry

**Tomato and Avocado Salsa** on a grilled red chili tortilla

**Crisp Eggplant and Goat Cheese Empanadas** with sun-dried tomatoes

**California Roll** crab, avocado and cucumber rolled with white rice and nori



## FARMER'S MARKET

### PACKAGE INCLUDES

**Baby Vegetable Crudité** featuring an array of baby carrots, squashes, tomatoes, heirloom radishes with crisp celery and broccoli served with a suntan pepper aioli

**AND**

### Gourmet Salad Station

Caramelized Apple and Cranberry Salad with walnuts and Roquefort cheese on a bed of arugula with an apple cider vinaigrette

Caesar Salad the traditional preparation of romaine, parmesan cheese and herbed croutons in the classic dressing

Grilled Asparagus and Portobello Mushrooms served over mesclun greens with a roasted red pepper vinaigrette

Fresh Buffalo Mozzarella layered with red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, parsley and extra virgin olive oil

### ENHANCEMENT

**Roasted Vegetable Antipasto** Marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads (add \$10.50 per person)

## CHEESE SHOPPE

### PACKAGE INCLUDES

**International Cheese Display** An array of specially selected imported and domestic cheeses featuring Boursin, Camembert, English Cheddar, Dutch Gouda, Swiss and Vermont Goat with fresh fruits and assorted crackers

### ENHANCEMENTS

**Artisan Cheese Display** Chef's selection of hand-crafted domestic and imported gourmet cheeses, crystallized grapes, sliced pears, dried apricots, gourmet mixed nuts and delicate crostini (add \$11.00 per person)

**Apple and Cranberry Brie** (1 kg) Baked in crusty puff pastry garnished with figs, apricots, dates, pecans and served with assorted crackers, baguettes and fiselle (add \$200.00 each)



# Menu

## BOSTON FISH PIER

### PACKAGE INCLUDES

**Traditional New England Clam Chowder Station** Fresh clams, Maine potatoes and bacon in a rich creamy base served with oyster crackers

### FISH STATION—SELECT ONE

**Gulf Shrimp and Scallop Martini** Jumbo gulf shrimp, fresh sea scallops on crisp vegetable spaghetti with a chardonnay citrus reduction served in a martini glass

**Norwegian Salmon and Halibut** In puff pastry with pink champagne sauce

**Herb-Crusted Chilean Sea Bass** Steamed in banana leaves and served with exotic fruit salsa

**Lobster and Shrimp Strudel** Tender lobster and shrimp with garden vegetables rolled in a delicate phyllo crust with a Mediterranean citrus herb glaze

*The above stations require a chef: add \$85.00*

### ENHANCEMENTS

**Beacon Hill Raw Bar** (minimum of 50 pieces of each item)

Jumbo Gulf Shrimp (\$3.50 pp); Tender Littleneck Clams (\$2.25pp); Narragansett Oysters (\$2.50pp); Half Lobster Tails (\$7.00pp)

*Served with our signature cocktail sauce, horseradish, fresh lemon displayed on ice*

## THE BUTCHER'S BLOCK

### CARVING STATION—SELECT ONE

**Maple-Roasted Turkey** with cranberry chutney, Dijon mustard and assorted rolls

**Peppered Tenderloin of Beef** with a wild mushroom and Cabernet reduction, fresh ground horseradish, Dijon and whole grain mustard and assorted rolls

**Apple Wood Smoked Ham** with cloves and pineapple served with maple mustard and assorted rolls

**Oven-Roasted Rosemary Flavored Leg of Lamb** with a Pinot Noir and mustard reduction and assorted rolls

*The above stations require a chef: add \$85.00*

### STATION ACCOMPANIMENTS—SELECT TWO

**Tuscan Roasted Vegetables** marinated with virgin olive oil, fresh herbs and balsamic vinegar

**Sautéed Haricots Verts** with a shallot butter

**Baby Vegetables** sautéed with garlic and fresh herbs

**New England Potato Gratin** oven-baked with heavy cream and a hint of nutmeg

**Oven-Roasted Red Jacket Potatoes** seasoned with fresh herbs

**Roasted Shallot Mashed Potatoes** creamy red bliss potatoes with slow roasted shallots

**Walnut and Sage Stuffing** traditional dressing garnished with fresh herbs and walnuts

## THE SWEET SHOPPE

### PACKAGE INCLUDES

**Coffee and Tea Station** Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

### DESSERT STATION—SELECT ONE

**Ice Cream Sundae Bar** Vanilla and chocolate ice cream served with an abundance of delicious toppings including: hot fudge, caramel, strawberries, crushed walnuts, Oreos®, M&Ms®, chocolate & rainbow sprinkles, fresh whipped cream and cherries

**Boston Confections** Featuring an assortment of New England favorites including baby Boston cream pies, blueberry apple tartlets, miniature strawberry shortcakes and a variety of fresh baked cookies and rich chocolate brownies

## THE FANEUIL HALL MARKETPLACE EVENT INCLUDES

**Old-fashioned push carts with signage** ( when compatible with event space )

**Boston history and fun facts to share with your guests**

## EVENT ENHANCEMENTS \*

### FOOD

**Cotton Candy** spun to perfection

**Old-Fashioned Popcorn Cart** with freshly popped kernels

**Soft Pretzel Cart** with yellow and brown mustards

### ENTERTAINMENT

**Jugglers, Magicians, Colonial Actors, Mimes**

### DÉCOR

**Historic Boston Photo Murals** three sepia toned digital prints mounted to wall panels with granite columns and wrought iron fence sections

*\*Please consult your sales manager for event enhancement pricing*

