



EST. 1886

THE ALGONQUIN CLUB OF BOSTON

www.algonquinclub.com



CATERING MENU 2017

CATERING TABLE *of* CONTENTS

The Algonquin Club provides the ideal setting for your next function. Generous ambiance, impeccable dining, and personalized service are hallmarks of the Algonquin Club experience. Let our seasoned staff guide you through the planning process to create a unique and seamless event.

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BREAKFAST

LUNCH

DINNER



BREAKFAST

PRICING PER PERSON

COOLIDGE CONTINENTAL BREAKFAST 17

Choice of Three Juices

Fresh Squeezed Orange

Cranberry | Apple | Grapefruit

Assorted Seasonal Fruit Salad

Muffins, Croissants, Danish Pastries

Coffee | Decaf | Assorted Teas

WEBSTER BUFFET BREAKFAST 23

Choice of Three Juices

Fresh Squeezed Orange

Cranberry | Apple | Grapefruit

Assorted Seasonal Fruit Salad

Muffins, Croissants, Danish Pastries

Bagels & Cream Cheese

Yogurt with Berries & Honey

Scrambled Eggs

Applewood Smoked Bacon

Country Sausage

Home Fries

Assorted Cereals

Coffee | Decaf | Assorted Teas

ENHANCEMENTS

Bagels & Cream Cheese 3

Vegetable Quiche 4

Granola with Berries 4

Omelet Station 16 | *Attendant Fee 150*

Smoked Salmon with Traditional Garnishes 12

Cottage Cheese with Apple Butter 3

Individual Yogurt 3

PLATED BREAKFAST 22

Sliced Fruit Plate with Berries

Cage Free Organic Scrambled Eggs

Applewood Smoked Bacon

Country Sausage

Home Fries

Bakery Basket with Preserves & Whipped Butter

Coffee | Decaf | Assorted Teas

ALGONQUIN BREAKFAST BUFFET 28

Choice of Three Juices

Fresh Squeezed Orange

Cranberry | Apple | Grapefruit

Assorted Seasonal Fruit Salad

Muffins, Croissants, Danish Pastries

Bagels & Cream Cheese

Yogurt with Berries & Honey

Eggs Benedict with Hollandaise Sauce

Belgian Waffles with Vermont Maple Syrup

Steel-Cut Oatmeal with Dried Fruit & Brown Sugar

Applewood Smoked Bacon

Country Sausage

Home Fries

Coffee | Decaf | Assorted Teas

BREAKFAST à la carte

PRICING PER PERSON

Eggs Benedict with Hollandaise 6

Scrambled Eggs 4

Hickory Smoked Bacon 4

Link Sausage 4

Home Fried Potatoes 3

Breakfast Ham 4

French Toast or Waffles with Warm Maple Syrup 4

Vegetable Quiche 4

Cottage Cheese 3

Granola with Berries 4

Assorted Yogurt 3

Fresh Fruit Salad 7

Bagel with Cream Cheese 3

Bakery Basket with Sweet Butter & Preserves 6

BREAKS

COOKIE BREAK 7

Oatmeal, Chocolate Chip,

Algonquin Macaroons

Assorted Soft Drinks

Coffee | Decaf | Assorted Teas

HEALTH BREAK 10

Fresh Fruit Kebobs

Granola Bars

Individual Yogurt

Juices | Mineral Water

THE NEW ENGLAND 12

Sliced Fruit Platter

Cranberry Scones with Preserves & Honey

Dried Fruit & Nut Trail Mix

Assorted Nantucket Nectars

THE FENWAY 14

Soft Pretzel Bites

House-made Potato Chips | Popcorn

Mixed Roasted Nuts

Mini Hot Dogs | Ketchup, Mustard, Relish

Assorted Soft Drinks | Coffee | Decaf | Assorted Teas



LUNCH BUFFETS

CLASSIC DELI 32

Pre-made sandwiches or platters

Garden Salad with Choice of Three Dressings
Pasta Salad, Roasted Vegetables, Balsamic
Grilled Leek & Charred New Potato Salad
Sliced Roast Beef, Smithfield Ham,
Oven Roasted Turkey Breast, Corned Beef
Sliced Swiss, Vermont Cheddar,
American, Pepper Jack Cheeses
Assorted Condiments, Pickles
Sliced Breads, Freshly Baked Rolls
Assorted Cookies & Macaroons

MEDITERRANEAN 36

Minestrone Soup
Greek Salad with Feta Cheese
Tomato & Mozzarella Salad
Pepper Crusted Roast Beef, Caramelized Onion,
Horseradish Sauce, Whole-Wheat Wrap
Sliced Prosciutto, Salami, Capicola, Red Onion,
Lettuce, Provolone Cheese, Ciabatta Roll
Grilled Vegetables, Boursin Cheese,
Lettuce, Tomato, Spinach Wrap,
Grilled Chicken Breast Caesar Salad Wrap,
Brownies, Fruit Salad, Macaroons

QUICHE 35

Chilled Gazpacho
Grilled Leek & Charred New Potato Salad
Mixed Greens with Choice of Three Dressings
Ham, Spinach, & Swiss Quiche
Bacon, Onion, & Cheddar Quiche
Baby Shrimp, Scallion, & Mozzarella Quiche
Roasted Vegetable, & Asiago Cheese Quiche
Wild Mushroom, Onion, & Smoked Gouda Quiche
Fruit Salad | Cupcakes | Macaroons

SOUP & SALAD or SALAD & SANDWICH 25

Soup du Jour, Chef's Selection of Sandwiches
Mixed Greens Salad with Three Dressings
Cookies

EAST COAST 50

Lobster Bisque
Caesar Salad with Garlic Croutons & Shaved Parmesan
Seafood & Potato Salad, Lemon Vinaigrette
Cod Cake, Corn Relish, Cilantro Mayonnaise
Grilled Steak Tips, Onions, Peppers
Sautéed Breast of Chicken, Applewood Smoked-
Bacon, Pearl Onion Sauce
Maple Glazed Butternut Squash
Green Beans & Baby Carrots
Baked Stuffed Potato
Caramel Apple Cake | Maple Walnut Cheesecake
Pumpkin Pie | Whipped Cream

NEW ENGLAND 52

Clam Chowder
Boston Lettuce Salad with Radicchio,
Great Hill Blue Cheese, Balsamic Vinaigrette
Seafood & Potato Salad, Lemon Vinaigrette
Baby Spinach, Vermont Goat's Cheese,
Dried Cranberries, Pecan, Raspberry Vinaigrette
Grilled Breast of Chicken, Wild Mushroom Sauce
Grilled Salmon, Maple Syrup, Apple & Rosemary Glaze
Lobster Ravioli, Scallion Sauce
Medley of Vegetables
Herb Infused Basmati Rice
Boston Cream Pie | Apple Pie
Blueberry Pie | Whipped Cream

LUNCH three-course plated

ALGONQUIN I 36

MIXED GREENS SALAD Belgian Endive, Sliced Tomato, Choice of Dressing
CHICKEN PICCATA Lemon Caper Sauce, Roasted Root Vegetables, Wild Rice
APPLE PIE with Vanilla Bean Ice Cream

ALGONQUIN II 36

BABY SPINACH Vermont Goat's Cheese, Dried Cranberries, Pecan, Raspberry Vinaigrette
GRILLED NOVA SCOTIA SALMON Cilantro, Lime & Ginger Sauce, Basmati Rice, Snow Peas, Julienne of Carrot
LEMON TORTE with Raspberry Coulis

ALGONQUIN III 42

LOBSTER BISQUE with Cognac
GRILLED ALL-NATURAL SIRLOIN OF BEEF Caramelized Shallot Sauce, Medley of Seasonal Vegetables, Roasted
Garlic Mashed Potatoes
CRÈME BRÛLE with Berries



LUNCH à la carte

SOUPS 8

Clam Chowder | Lobster Bisque
Minestrone | Tomato Bisque
Chilled Gazpacho | Chilled Vichyssoise

SALADS 8

MIXED GREENS
Endive, Tomato, Choice of Dressing
CAESAR SALAD
Garlic Croutons, Shaved Parmesan
BABY SPINACH
Vermont Goat's Cheese, Dried Cranberries,
Pecan, Raspberry Vinaigrette
BOSTON LETTUCE SALAD
with Radicchio, Great Hill Blue Cheese,
Balsamic Vinaigrette
BABY ARUGULA
Tomato Carpaccio, Crisp Shallots,
Shaved Parmesan, Aged Balsamic Vinegar,
Extra Virgin Olive Oil

VEGETABLES

Medley of Vegetable
Haricots Verts
Asparagus
Roasted Root Vegetables
Baby Carrots

STARCHES

Basmati Rice
White and Wild Rice
Cous Cous with Dried Fruit
Mashed Potato
Baked Stuffed Potato
Roasted New Potato

HOT ENTRÉES

Choice of One Vegetable and One Starch
ROASTED VEGETABLE RAVIOLI
with Basil Pesto or Tomato Broth 20
GRILLED BREAST OF CHICKEN
with Wild Mushroom Sauce 24
PAN SEARED CORNISH GAME HEN
with Thyme Sauce 26
GRILLED NOVA SCOTIA SALMON
with Dill Butter Sauce 26
NEW ENGLAND STYLE BAKED SCROD
with Lemon Butter Sauce 28
GRILLED SIRLOIN OF BEEF
with Caramelized Shallot Sauce 10oz 26
BRAISED BEEF SHORT RIBS
with Red Wine Sauce 26

DESSERTS

Crème Brûlée 8
Warm Berries with Shortbread Crust 8
Warm Chocolate Cake 9
Flourless Chocolate Cake with Raspberry Coulis 9
Fruit Plate with Raspberry Sorbet 9
Assorted Mini Pastries 10
Assorted Cookies 2
2 Per Person
Shortbread | Chocolate Chip
Oatmeal Raisin | Macaroons



RECEPTIONS

COLD HORS D'OEUVRES

Per Piece
KALAMATA OLIVE CROSTINI
Cherry Tomato, Mozzarella 3
OLIVE KEBAB
Roasted Pepper, Marinated Artichoke 3
FLAT BREAD
Marinated Tomato, Basil, Mozzarella 3
BELGIAN ENDIVE SPEAR
with Stilton Cheese and Walnut 3
ROASTED EGGPLANT PUREE
Aged Parmesan on Crostini 3
OYSTERS
on the Half Shell 2.75 each
SALMON TARTARE
on Sesame Cracker 3
BLINI
with Cream Cheese and Caviar 4
CHILLED JUMBO SHRIMP
with Cocktail Sauce and Horseradish 4
SEARED TUNA KEBAB
with Wasabi Sauce 5
SMOKED SALMON
on Toast Points with
Sour Cream and Caper 5
LOBSTER MEDALLIONS
with Asparagus Tip and
Mercedes Sauce on Crostini 7
BEEF TENDERLOIN CARPACCIO
with Horseradish Mayo on Crostini 4
FOIE GRAS PATE
with Dried Cranberry Compote on Brioche 5

DISPLAYS

Per Person
DOMESTIC CHEESE & DRIED FRUIT DISPLAY 9
Local Cheeses, Grapes, Dried Fruit, Crackers
CHARCUTERIE PLATTER 12 *per person*
Assortment of Local Meats *Minimum 10 People*
PRETZEL BITES *and* HOUSE-MADE CHIPS 2 *per serving*

HOT HORS D'OEUVRES

Per piece
SPANAKOPITA 3 | ARANCINI BALLS 3
ASSORTED QUICHE *may be served room temp* 3
BRIE AND ALMOND
with Brown Sugar in Phyllo Cup 3
MUSHROOM CAPS
with Brandy, Shallots, Duxelle 3
MUSHROOM CAPS
with Italian Sausage, Parmesan 4
CRISP HAM AND GRUYERE CHEESE PUFFS 3
SESAME CHICKEN
with Ginger Sauce 3
PEKING DUCK ROLL
with Hoisin Sauce 3
BACON AND BROWN SUGAR GRISSINI 3
KIELBASA
in Puff Pastry 3
DUCK LEG CONFIT
on Plantain Chip with Mango Salsa 4
BISON MEATBALLS
with Peach Barbeque Sauce 4
MINI BEEF WELLINGTON 4
TENDERLOIN OF BEEF KEBAB
with Ponzu Sauce 5
GEORGES BANK SCALLOPS
wrapped in Applewood Smoked Bacon 4
HADDOCK CAKE
with Tartar Sauce 4
MARYLAND BLUE CRAB CAKE
with Remoulade 4

RAW VEGETABLE DISPLAY 8
Assortment of Fresh-Cut Vegetables
Red Pepper Dip, Ranch Dip
GRILLED VEGETABLE DISPLAY 10
Grilled Balsamic Vegetables, Basil, Extra Virgin Olive Oil

RECEPTIONS *cont.*

STATIONS

Per person

**Attendant optional*

***TRI-COLOR TORTELLINI STATION 8**

Roasted Vegetables, Marinara, Parmesan

***WILD MUSHROOM RAVIOLI STATION 12**

Roasted Peppers & Onions,
Herb Butter Sauce, Parmesan

***LOBSTER RAVIOLI STATION 14**

Fresh Lobster Filled Pasta,
Scallions, Lobster Sauce or
Lemon Butter Sauce, Parmesan

BAKED POTATO BAR 8

Baked Idaho Potato,
Crisp Bacon, Cheddar Cheese,
Sour Cream, Chives, Salsa,
Guacamole, Green Chiles
Attendant Fee 150

MACARONI & CHEESE BAR 12

Fresh Cavatelli Pasta,
Creamy Three-Cheese Sauce
Crisp Bacon, Scallion,
Caramelized Onion, Baby Shrimp,
Prosciutto, Roasted Peppers
Attendant Fee 150

WARM BRIE EN CROUTE

Served with Fresh Fruit & Crackers
Small 95 | *serves 15-20*
Large 195 | *serves 40-50*

CARVED ROASTED TENDERLOIN OF BEEF 20

Minimum 10 people
Béarnaise Sauce
Horseradish Cream
Freshly Baked Rolls
Attendant Fee 150

CARVED ROASTED NATIVE TURKEY 12

Minimum 20 people
Cranberry Relish
Freshly Baked Rolls
Attendant Fee 150

CARVED SMITHFIELD HAM 12

Minimum 20 people
Brown Sugar & Grain Mustard Glaze
Assorted Mustards
Freshly Baked Rolls
Attendant Fee 150

NEW ENGLAND RAW BAR STATION

**Market Price*
Selection of Clams
Oysters on the Half Shell
Chilled Shrimp
Quartered Lobster
Cocktail Sauce
Red Vinegar Mignonette
Fresh Horseradish
Lemons

DINNER BUFFETS

LIGHT DINNER 62

CHILLED GAZPACHO

ROASTED BEET & BABY GREENS SALAD
with Citrus Vinaigrette

GRILLED VEGETABLE SALAD
Aged Balsamic Vinegar & Extra Virgin Olive Oil

GRILLED NOVA SCOTIA SALMON
with Soy & Ginger Vinaigrette

GRILLED BREAST OF CHICKEN
Lemon Grass Curry Sauce

Penne Pasta Primavera
Stir-Fried Vegetables
Cilantro Infused Basmati Rice

Sliced Fruit Platter
Flourless Chocolate Cake

Yogurt with Berries
Granola & Honey

EAST COAST 70

LOBSTER BISQUE

CAESAR SALAD
Garlic Croutons, Shaved Parmesan

SEAFOOD & POTATO SALAD
Lemon Vinaigrette

CRAB CAKE
with Corn Relish and Cilantro Mayonnaise

GRILLED SIRLOIN STEAK
with Caramelized Shallot Sauce

GRILLED CORNISH GAME HEN
with Applewood Smoked Bacon and Pearl Onion Sauce
Maple Glazed Butternut Squash

Green Beans & Baby Carrots

Baked Stuffed Potato

Caramel Apple Cake | Maple Walnut Cheesecake
Pumpkin Pie | Pecan Pies | Whipped Cream

NEW ENGLAND 72

CLAM CHOWDER

BOSTON LETTUCE SALAD
with Radicchio, Great Hill Blue
Cheese, Balsamic Vinaigrette

SEAFOOD & POTATO SALAD
Lemon Vinaigrette

BABY SPINACH
Vermont Goat's Cheese,
Dried Cranberries, Pecan,
Raspberry Vinaigrette

BRAISED BEEF SHORT RIBS
with Wild Mushroom Sauce

GRILLED SALMON
Maple Syrup, Apple & Rosemary Glaze

LOBSTER NEWBURG
Puff Pastry, Scallion Sauce
Medley of Vegetables

Herb Infused Basmati Rice

Boston Cream Pie | Apple Pie

Blueberry Pie | Whipped Cream



DINNER BUFFETS

CREATE YOUR OWN

Choice of Two Entrées 72

Choice of Three Entrées 82

SOUP

Choice of One

New England Clam Chowder

Butternut Squash Bisque

SALADS

Choice of Two

BOSTON LETTUCE

Treviso, Gorgonzola, Walnuts,
Balsamic Vinaigrette

BABY SPINACH SALAD

Dried Cherries, Walnuts, Goat Cheese,
Raspberry Vinaigrette

GREEK SALAD

BABY SHRIMP AND BOW TIE PASTA

ENTRÉES

GRILLED FREE RANGE CHICKEN
with Madeira Sauce

PEPPER CRUSTED BLACK ANGUS SIRLOIN
with Caramelized Shallot Sauce

VEAL PICCATA with Lemon Sauce

BRAISED SHORT RIBS with Red Wine Sauce

BAKED SCROD with Lemon Butter Sauce

GRILLED SALMON
with Capers, Leeks, Butter Sauce

SAUTÉED SHRIMP with Cilantro Lime Sauce

VEGETABLES

Choice of One

Medley of Vegetables

Baby Carrots

Haricots Verts

Asparagus

Roasted Root Vegetables

STARCHES

Choice of One

Basmati, White, or Wild Rice

Saffron Rice

Anna Potato

Mashed Potato

Baked Stuffed Potato

Roasted Red Bliss Potatoes

Au Gratin Potato

DESSERT

Rolls & Butter

Coffee | Decaf | Assorted Teas

Choice of One

Lemon, Chocolate, or Raspberry Mousse

Mini French Pastries

Sliced Fruit Platter with Seasonal Berries

Boston Cream Pie

Fruit Tart with Crème Chantilly

DINNER three-course plated

ALGONQUIN I 37

MIXED GREENS SALAD Belgian Endive, Sliced Tomato, Choice of Dressing

GRILLED CHICKEN PICCATA Free-Range Chicken Breast, Lemon & Caper Sauce, Roasted Root Vegetables, Wild Rice

APPLE PIE with Vanilla Bean Ice Cream

ALGONQUIN II 42

RED & GREEN OAK LETTUCE Crisp Shallots, Vine Ripe Tomatoes, Shaved Parmesan, Balsamic Vinaigrette

GRILLED CORNISH GAME HEN Applewood Smoked Bacon & Pearl Onion Sauce,

Roasted Root Vegetables, White & Wild Rice

BOURBON PECAN PIE with Berries & Whipped Cream

ALGONQUIN III 48

BABY SPINACH Sliced Apples, Dried Cranberries, Walnuts, Bleu Cheese, Raspberry Vinaigrette

GRILLED NOVA SCOTIA SALMON Dill Butter Sauce, Mango Salsa, Basmati Rice, Snow Peas, Julienne of Carrot

LEMON TORTE with Raspberry Coulis

THE WEBSTER 52

ROASTED BEET & BABY GREENS Vermont Goat Cheese, Walnuts, Citrus Vinaigrette

BAKED NEW ENGLAND SCROD with Lemon Butter Sauce, Haricots Verts & Baby Carrots

LEMON TORTE with Raspberry Coulis and Berries

THE COOLIDGE 52

NEW ENGLAND CLAM CHOWDER

ALL-NATURAL GRILLED SIRLOIN OF BEEF Caramelized Shallot Sauce, Wild Mushroom Ragout,
Asparagus Bundle, Roasted Garlic Stuffed Potatoes

WARM CHOCOLATE CAKE with Vanilla Bean Ice Cream

THE MARLBORO 64

VINE RIPE TOMATO & MOZZARELLA SALAD with Mixed Greens, Basil Oil, Balsamic Vinaigrette

GRILLED ALL-NATURAL TENDERLOIN OF BEEF Shallot Confit, Red Wine Sauce,
Truffle Whipped Yukon Gold Potatoes, Medley of Seasonal Vegetables

CHOCOLATE CHOCOLATE CAKE with Berries



DINNER à la carte

SOUPS 8

Clam Chowder | Lobster Bisque

Minestrone | Tomato Bisque

Chilled Gazpacho | Corn Chowder | Chilled Vichyssoise

SALADS 8

MIXED GREENS Endive, Tomato, Choice of Dressing

CAPRESE SALAD Tomato, Mozzarella, Basil, Arugula, Extra Virgin Olive Oil, Balsamic Vinegar

BABY SPINACH Strawberries, Blueberries, Pecan, Great Hill Blue Cheese, Apple Balsamic Vinaigrette

CAESAR SALAD with Garlic Croutons, Shaved Parmesan Cheese

RED & GREEN OAK LETTUCE Belgian Endive, Stilton Cheese, Walnuts, Poached Pears, Raspberry Vinaigrette

BELGIAN ENDIVE Sliced Apple, Gruyere Cheese, Walnuts, Champagne Vinaigrette

BABY SPINACH Apple, Dried Cranberry, Vermont Goat Cheese, Raspberry Vinaigrette

BOSTON LETTUCE Great Hill Blue Cheese, Radicchio, Walnuts, Balsamic Vinaigrette

BABY ARUGULA SALAD Tomato Carpaccio, Crisp Shallots, Parmesan Cheese,

Aged Balsamic Vinegar & Extra Virgin Olive Oil

ROASTED BEET & BABY GREENS SALAD Vermont Goat's Cheese, Walnuts, Citrus Vinaigrette

HOT ENTRÉES

with Choice of one Vegetable and one Starch

GRILLED VEGETABLE RAVIOLI

with Basil Pesto or Tomato Broth 24

GRILLED VEGETABLE PLATE

with Asparagus Risotto or Basmati Rice 24

ENGLISH PEA RISOTTO

with Wild Mushrooms 24

PAN SEARED CORNISH GAME HEN

with Thyme Sauce 26

GRILLED BREAST OF CHICKEN MARSALA 28

CHICKEN PICCATA

with Lemon Caper Sauce 28

GRILLED SHRIMP

with Lemon, Olive Oil, Garlic 32

GRILLED NOVA SCOTIA SALMON

with Dill Butter Sauce 32

NEW ENGLAND STYLE BAKED SCROD

with Lemon Butter Sauce 36

GRILLED SWORDFISH

with Caper, Dill, Lemon 36

SAUTÉED DOVER SOLE

with Chive Butter Sauce 48

BRAISED BEEF SHORT RIBS

with Red Wine Sauce 30

GRILLED SIRLOIN OF BEEF

with Caramelized Shallot Sauce 36

GRILLED FILET OF BEEF

with Herb Butter 46

ROASTED SLICED BEEF TENDERLOIN

with Truffle Sauce 48

AUSTRALIAN RACK OF LAMB

with Rosemary Sauce 50

DINNER à la carte

VEGETABLES

Choice of One

Medley of Vegetables

Baby Carrots

Haricots Verts

Asparagus

Roasted Root Vegetables

STARCHES

Choice of One

Basmati, White, or Wild Rice

Saffron Rice

Anna Potato

Mashed Potato

Baked Stuffed Potato

Roasted Red Bliss Potatoes

Au Gratin Potato

INTERMEZZO 3

Grapefruit Sorbet with a Splash of Champagne

Lemon Sorbet with Thyme

Blackberry Sorbet with Cabernet Sauvignon

Green Apple Sorbet with Calvados

Mint Sorbet

DESSERTS 8

Crème Brûlée

Warm Berries with Shortbread Crust

Glazed Apple Torte with Cinnamon Gelato

Warm Chocolate Lava Cake with Vanilla Bean Ice Cream

Belgian Chocolate Mousse Cake with Raspberry Coulis

Flourless Chocolate Cake with Raspberry Coulis

Sliced Fruit Plate with Berries & Raspberry Sorbet

ASSORTED COOKIES 2

2 per person

Short Bread | Chocolate Chip | Oatmeal Raisin | Macaroon

