

Start the day right



Menus include freshly brewed regular and decaffeinated coffee and hot tea.
Pricing is per person, unless otherwise specified. Maximum 90 minutes service.
Minimum 25 guests.

Simple Start

Assorted Chilled Juices
Seasonal Sliced Fruit
Breakfast Breads and Pastries
16

Continental

Assorted Chilled Juices
Seasonal Sliced Fruit
Bagels with Cream Cheese
Breakfast Breads and Pastries
Yogurt and House Made Granola
19

Bostonian

Assorted Chilled Juices
Seasonal Sliced Fruit
Bagels with Cream Cheese
Breakfast Breads and Pastries
Scrambled Eggs,
Crisp Bacon or Sausage
Oven Roasted Breakfast Potatoes
27

Make it a better day by adding a station

Executive Omelet Station

Eggs, Egg Whites, Egg Beaters or Whole Eggs
Includes omelet fillings:
Bacon, Sausage, Ham,
Cheddar, Swiss, Feta Cheese
Broccoli, Tomatoes, Mushrooms, Onions, Peppers,
Spinach
15

Belgium Waffle Station

Fresh Homemade Waffles
Includes toppings:
Strawberries, Blueberries, Apple Filling,
Chocolate Chips, M&M's
Maple Syrup, Blueberry Syrup,
Chocolate Sauce, Carmel Sauce,
Fresh Whipped Cream
15

BREAKFAST ENHANCEMENTS

Compliment your breakfast with one or more of the following items. Pricing is per person.

Freshly Baked Danish	4
Freshly Baked Muffins	4
Freshly Baked Croissants	4
Fresh Baked Breakfast Breads	4
Assorted Chilled Juices	4
Sliced Fresh Fruits	4
Dry Cereals with Milk	4
Hash Brown Potatoes	4
Fresh Bagels with Cream Cheese	5
Chobani Yogurt	5
Flavors to include Raspberry, Strawberry, Strawberry Banana, Black Cherry	
Yogurt Parfait with Berries in Season	6
Bacon, Sausage, or Ham	6
Cinnamon French Toast	6
Croissant, English Muffin Egg Sandwich	7
Breakfast Burrito	7

Holiday Inn Boston-Bunker Hill 30 Washington Street Somerville, MA 02143 617-628-1000

Refer to General Information page for additional fees

This property is owned and operated by Distinctive Hospitality Group®, Natick, MA 2020

Refresh



All menu pricing is per person, unless otherwise specified. Breaks are displayed for 60 minutes.

Green Monster

Fresh Popcorn and Cracker Jacks
Jumbo Pretzels with Mustard
IBC Root Beer
12

Freedom Trail Mix

Create Your Own Trail Mix
Assorted Nuts and Seeds
Assorted Candies
Assorted Dried Fruits
Assorted Soda and Bottled Water
12

Death By Chocolate

Assorted Freshly Baked Cookies
Chocolate Brownies
Chocolate Dipped Strawberries
White & Chocolate Milk
14

Healthy Break

Whole Fruit
Celery and Carrot Sticks with Ranch Dip
Baked Pita Chips with Hummus
Bottled Water
13

Energy Pack

Assorted Protein Bars
Assorted Granola and Quinoa Bars
Assorted Kashi Bars
Red Bull
14

Parfait Bar

Assorted Low-Fat Yogurt
Freshly Made Granola
Assorted Seasonal Berries
Assorted Candies and Toppings
Assorted Juices and Soft Drinks
14

BREAK ENHANCEMENTS

Bottled Soft Drinks, Water, and Fruit Juices	4 each
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea	4
Fresh Buttered Popcorn	4
Assorted Cookie Platter	4
Chips and Salsa	4
Soft Pretzels with Mustard & Nacho Cheese	5
Seasonal Fruit with Yogurt Dipping Sauce	5
Assorted Cereals and Milk	5
Hummus, Pita Chips, Celery & Carrot Sticks	6

Let's do lunch - Buffet

All menu pricing is per person, unless otherwise specified. Buffets are displayed for 90 minutes.
All lunch buffets include assorted soft drinks and bottled water.
Minimum 25 Guests.



Somerville Pizzeria

Cheese, Pepperoni, and Vegetable Pizzas
Mixed Garden Greens Salad
Balsamic and Ranch Dressings
Cookies and Brownies
24

Independence Express

Mixed Garden Greens, Balsamic and Ranch Dressings
Heirloom Potato Salad with Whole Grain Mustard
Turkey BLT with Smoked Bacon
Chicken Caesar Wrap with Shaved Parmesan Cheese
Italian Roast Beef, Horseradish Cream, Grilled Red Onions and Peppers
Grilled Vegetables with Basil Pesto and Mixed Greens
Individual Bags of Cape Cod® Potato Chips
29

North End

Minestrone Soup with Garlic Bread
Caesar Salad with Crisp Romaine Lettuce
Tomato and Mozzarella Salad with Fresh Basil
Chicken Parmesan with Pomodoro Sauce
Three Cheese Penne Alfredo
Broccolini with Maitre de Butter
Biscotti and Mini Cannoli
32

Salad and Sandwich Creations

Chef's Soup du Jour
Crisp Romaine Lettuce and Fresh Field Greens
Cucumbers, Red Onions, Tomatoes, Cheeses,
Assorted Dressings
Tuna Salad
Roast Beef, Roasted Turkey Breast, Grilled Vegetables,
Cheddar, Swiss, and Provolone
Lettuce, Tomatoes, Red Onions, Pickles
Mayonnaise and Mustard
Assorted Sliced Breads and Rolls
Individual Bags of Cape Cod® Potato Chips
Cookies and Brownies
32

Southwestern

Chicken Tortilla Soup
Shredded Iceberg, Tomato, Cucumber, Avocado Salad
Beef with Cilantro Chimichurri Sauce
Fajita Chicken with Caramelized Onions and Peppers
Cilantro-Lime Rice with Green Onions
House-made Guacamole, Pico de Gallo,
Shredded Cheddar, Sour Cream
Soft Flour Tortillas
Warm Cinnamon Churros
34

Let's do lunch - Plated

All menu pricing is per person, unless otherwise specified. Plated luncheons include choice of soup or salad, rolls with butter, entrée, dessert, and coffee, decaffeinated coffee and hot tea. \$35 per person.



Starters | Select One

Minestrone Soup
Broccoli and Cheddar Soup
Garden Salad
Caesar Salad

Entrée Selections | Select One

Fresh Cobb Salad with Chicken
Field Greens, Tomato, Cucumber, Onions, Blue Cheese, Bacon, Boiled Egg, Ranch Dressing

Chicken Caesar Salad
Crisp Romaine Lettuce, Homemade Creamy Caesar Dressing with Parmesan Shavings

Grilled Flat Iron Steak
Grilled Asparagus with Red Pepper, Roasted Red Bliss, Blue Cheese Demi

Chicken Picatta
Lemon Garlic Sauce, Capers, Parmesan Risotto, and Grilled Vegetables

Grilled Salmon
Bell Pepper Rice Pilaf, Grilled Seasonal Vegetables, Dill Lemon Caper Sauce

New England Baked Haddock
Vegetable Rice Pilaf, Roasted Asparagus with Fresh Garlic

Dessert | Select One

Warm Traditional Bread Pudding with Whipped Cream
New York Style Cheese Cake with Strawberries and Raspberry sauce
Chocolate Mousse with Fresh Whipped Cream and Strawberries
Chambord Chocolate Truffle Cake Vanilla Chantilly Cream and Blueberry Compote
Traditional Strawberry Shortcake with Buttermilk Biscuits and Fresh Whipped Cream

Reception



All hors d'oeuvres are priced per piece. Minimum 50 pieces of each type per order.
Hors d'oeuvres and canapes may be displayed or passed.

Hot Hors d'oeuvres

<i>Vegetable Spring Roll with Sweet Chili Sauce</i>	4
<i>Spanakopita with Spinach and Feta Cheese</i>	4
<i>Pesto Marinated Grilled Vegetable Stuffed Artichokes</i>	4
<i>Vegetable Nori Crisp with Honey Ponzu sauce</i>	4
<i>Coconut Crusted Chicken with Spicy Pineapple Chutney</i>	5
<i>Beef Empanada with Lime Cilantro Sour Cream</i>	5
<i>Chicken Pot Sticker with Spicy Asian Dressing</i>	5
<i>Thai Chicken Skewer with Spicy Peanut Sauce</i>	5
<i>Beef Wellington with Red Wine Demi-Glace</i>	5
<i>Short Rib Arancini, Whole Grain Mustard Demi</i>	5
<i>Beef Slider with Cheddar Cheese and Caramelized Onion</i>	5
<i>Italian Sausage Stuffed Mushrooms with Reduced Balsamic</i>	5
<i>Buttermilk Blue Shrimp</i>	6
<i>New England Style Crab Cakes with Remoulade</i>	6
<i>Coconut Crusted Shrimp with Asian Sauce</i>	6
<i>Bacon Wrapped Scallops</i>	6

Cold Canapes

<i>Tomato and Basil on Crostini</i>	4
<i>Cherry Tomato BLT with Lemon Aioli</i>	4
<i>Mango Chutney Chicken salad in Endive Leaf</i>	5
<i>Roasted Beef Tenderloin Crostini Horseradish Aioli, Lemon Scent Arugula</i>	6
<i>Shrimp Cocktail with Horseradish and Cocktail Sauce</i>	6
<i>Shrimp Cocktail Canapé</i>	6
<i>Smoked Salmon Roulade with Dill Cream Cheese Spread</i>	6
<i>Seared Sushi Tuna on Wonton Crisp with Wasabi Aioli</i>	6
<i>Lobster Tempura with Honey Ponzu Sauce</i>	6

Reception



Prices are per person, unless otherwise noted. Displays and stations are presented for 90 minutes of service. Attendant Fee for action stations: \$125 each . Minimum 30 guests for stations.

Displays

Fresh Fruit Display 9

Seasonal display to include Honeydew, Cantaloupe, Pineapple, Red Grapes, Strawberries, Blueberries, Blackberries, Raspberries, Kiwi, Dried Figs, and Apricots

Artisan Cheese Display 12

Assorted Domestic and Imported Artisan Cheese accompanied by Honey Comb, Fig Jam, Fig Cake, Apricot Spread, Grapes, Fresh Berries, Dried Figs, Apricots, Sliced Baguette, Artisanal Crackers

Baked Brie Display 12

Imported Brie with Honey, Apricot Glaze, Fresh Raspberries and Brown Sugar wrapped in Puff Pastry, Sliced Baguette, Artisanal Crackers

Reception Stations

Market Salad Station 12

Field Greens, Crisp Romaine and Baby Spinach, Red Onions, Cherry Tomatoes, Cucumbers, Bell Peppers, Dried Cranberries, Feta and Cheddar Cheese, Spiced Pecans and Garlic Croutons, Caesar, Buttermilk Ranch, Balsamic and Raspberry Vinaigrette

Fajita Station 15

Marinated Grilled Beef and Chicken, Cilantro Lime Rice and Refried Beans, Jalapenos, Red Onions, Shredded Cheddar, Soft Tortillas, Pico de Gallo and Sour Cream

Pasta Station 18

Cheese Tortellini and Penne Pasta, Alfredo, Marinara and Bolognese Sauce, Roasted Chicken, Broccoli, Asparagus, Mushrooms and Roasted Peppers, Parmesan Cheese and Garlic Bread

Carver's Table

Turkey Breast with Orange Whole Berry Cranberry, Pesto Aioli	16
Honey Bourbon Glazed Ham Pineapple Chutney, Mustard	16
Tenderloin of Beef, Burgundy Sauce Horseradish Cream	20
Roast Sirloin with Green Peppercorn Sauce, Horseradish Cream	19
Carved Pork Loin, Rhubarb Chutney	16

*All Carving stations accompanied by Fresh Baked Dinner Rolls

Asian Stir Fry Station 22

Fresh Asian Vegetables to include Bok Choy, Napa Cabbage, Bean Sprouts, Pea Pods, Peppers, Straw Mushrooms, Bamboo Shoots, Water Chestnuts, Scallions, Stir Fried with Fresh Lo Mein Noodles or Rice. Choice of Chicken, Shrimp, or Beef. Choice of Sauce Soy, Asian Chili, Ponzu, or Teriyaki. Hot Mustard, Duck Sauce, and Fortune Cookies

Chocolate Fondue Station 12

Milk, Dark and White Chocolate Fondues. Presented with Strawberries, Pineapple, Honey Dew, Cantaloupe, Marshmallows, Pound Cake, Chocolate Chip Cookies, Brownies, Graham Crackers, Pretzels

Viennese Table Display 14

Assorted Mini Pastries to include Chocolate Truffles, Cake Pops, Macaroons, Cannoli, Mini Strawberries Romanoff, Tiramisu, Apple Crisp, Crème Brûlée, Cheese Cake, and Flourless Chocolate Cake

Bunker Hill Dinner Buffet



All menu pricing is per person, unless otherwise specified. Buffets are displayed for 90 minutes and include bread, regular and decaffeinated coffee and hot tea. Buffets are designed for groups of 20 or more guests. For groups less than 20, an additional fee of \$5 per person will apply.
Two Entrees 48 | Three Entrees 52

Starters | Select Two

New England Clam Chowder
Creamy Roasted Tomato Bisque with Shaved Parmesan Cheese
Wild Mushroom Bisque with Fresh Chives
Couscous Salad with Dried Apricots, Bing Cherries, Green Onions and Champagne Vinaigrette
Garden Salad with Tomatoes, Cucumbers, Dried Cranberries and Carrots
Caesar Salad with Fresh Parmesan Cheese
Grilled Vegetable Display with Red Pepper Dip
Fresh Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction, and Olive Oil

Entrée Selections | Select Two or Three

Chicken Piccata with Lemon Caper Sauce
Lemon and Herb Crusted Haddock Lemon Butter Sauce
Roasted Sirloin Steak with Wild Mushroom Merlot Sauce
Herb Crusted Salmon with Caper Tomato Relish
Spinach, Feta and Tomato Stuffed Pork Loin Whole Grain Mustard Sauce
Prosciutto and Sage Wrapped Chicken Breast Portobello Mushroom, Pepper, Caper Reduction

Starch | Select One

Garlic Herb Roasted Potatoes
Wild Mushroom Risotto
Buttermilk Mashed Potatoes
Vegetable Wild Rice Pilaf

Vegetable | Select One

Roasted Asparagus with Fresh Garlic
Green Beans with Garlic Butter
Glazed Carrots with Honey Butter
Roasted Mixed Vegetables
Steamed Broccoli Florets

Dessert | Select Two

Warm Traditional Bread Pudding with Whipped Cream
New York Style Cheese Cake with Strawberries and Raspberry sauce
Chocolate Mousse with Fresh Whipped Cream and Strawberries
Chambord Chocolate Truffle Cake Vanilla Chantilly Cream and Blueberry Compote
Traditional Strawberry Shortcake with Buttermilk Biscuits and Fresh Whipped Cream

Theme Dinner Buffets



All menu pricing is per person, unless otherwise specified. Buffets are displayed for 90 minutes and include bread, regular and decaffeinated coffee and hot tea. Buffets are designed for group of 20 or more guests. For groups with less than 20 guests, an additional fee of \$5 per person will apply. Add assorted soft drinks and bottled water for \$4 per person.

The Border

Mixed Greens Salad with Avocado, Tomato, Lime Dressing
Fajita Grilled Chicken with Caramelized Onions and Peppers
Slow Roasted Pork Carnitas
Cilantro Lime Rice with Fresh Chives
Soft Flour Tortillas, Guacamole, Sour Cream and Pico de Gallo
Warm Cinnamon Churros
46

New England

New England Clam Chowder with Oyster Crackers
Mixed Greens Salad with Dried Cranberries, Grape Tomatoes, Spiced Pecans
New England Baked Haddock with Lemon Butter
Empire Apple Stuffed Chicken with Spiced Apple Jack Sauce
Sautéed Garlic Green Beans
Roasted New Potatoes with Fine Herbs
Boston Cream Pie
Maple Cornbread Pudding
46

Little Italy

Italian Wedding Soup
Cheesy Garlic Bread
Classic Caesar Salad with Crisp Romaine Lettuce
Sliced Tomato and Fresh Mozzarella with Basil
Chicken Marsala with Shaved Parmesan
Shrimp Scampi Penne Pasta
Eggplant Parmesan
Roasted Seasonal Vegetable
Mini Cannoli, Éclairs, and Biscotti
48

Asian

Asian Vegetable Green Salad with Chili Dressing
Beef Satay with Sesame Soy Marinade
Teriyaki Ribs
Chicken Tenders, Sweet and Sour Sauce
Spring Rolls with Duck Sauce
Spicy Asian Chili Shrimp
Vegetable Stir Fry with Toasted Sesame Seeds
Vegetable Fried Rice with Eggs and Scallions
Coconut Tapioca Pudding
Fresh Sliced Fruit and Fortune Cookies
48

Plated Dinner Service



All menu pricing is per person, unless otherwise specified. Plated dinners include choice of soup or salad, rolls with butter, entrée, dessert, and coffee, decaffeinated coffee and hot tea.
Add assorted soft drinks and bottled water for \$4 per person.

Starters | Select One

Wild Mushroom Marsala Bisque
New England Clam Chowder with Oyster Crackers
Creamy Roasted Tomato Bisque with Shaved Parmesan
Sliced Tomato and Fresh Mozzarella, Basil, Reduced Balsamic, and Olive Oil
Garden Salad Tomatoes, Cucumbers, Dried Cranberries, and Carrots
Caesar Salad with Fresh Shaved Parmesan Cheese

Entrée Selections | Select One

Grilled Vegetable Stack with Fresh Mozzarella	39
Prosciutto and Sage wrapped Chicken Roasted Portobello Mushroom, Caper Reduction Sauce	41
Chicken Francese, Lemon Butter Sauce	41
Butternut Squash Ravioli, Sage Brown Butter Sauce	41
Wild Mushroom Roasted Vegetable Risotto	41
Grilled Flat Iron Steak, Wild Mushroom Cabernet Sauce	47
Grilled Herb Crusted Salmon, Lemon Butter Sauce	47
New England Baked Haddock	47
Filet Mignon with Great Haven Bleu Cheese Butter, Roasted Cabernet Jus	57

Starch | Select One

Garlic Herb Roasted Potatoes with Fine Herbs
Wild Mushroom Risotto
Buttermilk Mashed Potatoes
Vegetable Wild Rice Pilaf

Vegetable | Select One

Roasted Asparagus with Fresh Garlic
Roasted Seasonal Vegetables
Green Beans with Garlic Butter
Glazed Carrots with Honey Butter
Steamed Broccoli Florets

Dessert | Choose One

Warm Traditional Bread Pudding with Whipped Cream
New York Style Cheese Cake with Strawberries and Raspberry Sauce
Chocolate Mousse with Fresh Whipped Cream and Strawberries
Chambord Chocolate Truffle Cake Vanilla Chantilly Cream and Blueberry Compote
Traditional Strawberry Shortcake with Buttermilk Biscuits and Fresh Whipped Cream

Beverage Arrangements



All menu pricing is per person, unless otherwise specified.
 Bartender Fee: \$150 for four hours minimum per bar, \$35 for each additional hour.
 One bartender is required for every 100 guests.

Open Bar Options

	Beer, Wine, Soda Open Bar	Premium Open Bar	Top Shelf Open Bar
One Hour	\$14 per guest	\$17 per guest	\$19 per guest
Two Hours	\$22 per guest	\$25 per guest	\$27 per guest
Three Hours	\$28 per guest	\$32 per guest	\$34 per guest
Four Hours	\$34 per guest	\$38 per guest	\$40 per guest

Cash Bar Options

Pricing is per drink.	Premium Brands	Top Shelf Brands	Assorted Coco-Cola Products, Juice, Bottle Water: \$4 each
Martini	\$12	\$15	
Wine	\$8	\$12	
Mixed Drink	\$9	\$11	
Domestic Beer	\$5	\$5	
Imported/ Craft Beer	\$6	\$6	

Premium Spirits Include:

Smirnoff Vodka, Absolut Vodka, Bacardi Superior Rum, Dewar's White Label Scotch, Tanqueray Gin, Jim Beam White Label Bourbon, Seagram's VO Whiskey, Sauza Tequila, Imported and Domestic Beers, Wines by Canyon Road, Coca-Cola Products

Top Shelf Spirits Include:

Ketel One Vodka, Grey Goose Vodka, Captain Morgan's Original Spiced Rum, Bacardi Superior Rum, Tanqueray Gin, Bombay Sapphire Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, José Cuervo Gold, Hennessy VS Cognac, Kahlua, Bailey's Irish Cream, Amaretto Disaronno, Imported & Domestic Beers, Premium Red and White Wines, Coca-Cola Products

Beer Selection:

Budweiser, Bud Light, Heineken, Coors Light, Samuel Adams Lager, Corona, O'Doul's, Goose IPA, Blue Moon, Seasonal Selections available

House Wines:

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Top Shelf Wines:

Premium Selection of Red and White Wines including Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel

Holiday Inn Boston-Bunker Hill 30 Washington Street Somerville, MA 02143 617-628-1000

Refer to General Information page for additional fees

This property is owned and operated by Distinctive Hospitality Group®, Natick, MA 2020

General Information



Billing

Payment shall be made in advance unless credit has been established to the satisfaction of the hotel.

Dietary Restrictions & Safety

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. If you have any concerns prior to the group arrival regarding food allergies, please contact your sales or service manager.

Guarantee

In order to ensure your catered meal is a success, your guarantee count of attendance is required not less than 5 business days prior to the function. This guarantee is not subject to reduction should less guests be in attendance. For parties of more than 100 guests, we will provide seating and prepare food for a maximum of 2% above the guaranteed number. If no guarantee is received, the expected count indicated in your agreement becomes the guarantee. In the event a split menu is selected, the higher price will prevail for all guests.

Service charge, Administrative fee and State tax

All food and beverage menu prices are subject to 24% taxable administrative fee and state and local tax, currently 7%. All room set-up fees are taxable at the current state and local tax rate of 7%. Fees, such as but not limited to, bar, culinary attendants, staffing, delivery are taxable at the current state and local tax rate of 7%.

Audio Visual Equipment

We offer a full range of audio and visual equipment through our in-house provider. Please add 24% taxable administrative fee and 7% sales tax to all audio visual prices.

Security

The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the event.