



NINE ZERO
HOTEL

2012 Private Dining Menus

Nine Zero Hotel – KO Prime Restaurant & Bar – 90 Tremont Street – Boston, MA 02108 -
p 617-772-5800 – f 617-772-5880
www.ninezero.com

KIMPTON® hotels & restaurants

Time to Take a Break

A La Carte

Seasonal Fruit Skewers
\$4 Each

Chocolate Dipped Strawberries
\$3 Each

Variety of Sliced Fresh Fruit
\$6 Per Guest

Organic Yogurts
\$3 Each

Fresh Berries & House Made Whipped Cream
\$8 Per Guest

Variety of Freshly Baked Muffins
\$3 Each

Assorted Bagels & Cream Cheese Duet
\$4 Each

Buttery Croissants
Jams & Sweet Butter
\$4 Each

Whole Fresh Fruit
\$2 Each

Beverages

Bottled Still & Sparkling Water

Assorted Soft Drinks

IZZE Sparkling Juices

Large Bottled Still & Sparkling Water

House Made Smoothies

Raspberry Lemonade or Iced Tea

Hot Chocolate

Hot, Mulled Apple Cider

All Day Karma Coffee & Specialty Teas

Karma Coffee & Specialty Teas

Assorted Granola Bars
\$4 Each

Warm Jumbo Pretzels with
Whole Grain Mustard
\$3 Each

Chocolate Rum Brownie with Walnuts
\$4 Each

Sugar-Dusted Lemon Squares
\$3 Each

Assorted Cookies:
Chocolate Chip & Oatmeal Raisin
\$3 Each

Chocolate Dipped Florentines
\$3 Each

Biscotti
\$3 Each

Tortilla Chips & Fresh Salsa
\$6 Per Guest

Mixed Nuts
\$5 Per Guest

\$4.50 Each

\$4.50 Each

\$5.50 Each

\$12 Each

\$20 Per Pitcher

\$15 Per Pitcher

\$4 Per Guest

\$4 Per Guest

\$15 Per Guest

\$5 Per Guest

Break I

Pita Chips & Hummus Dip
Fresh Vegetable Crudités
Blue Cheese Dip
Crème Fraîche with Black Olive Tapenade
Variety of Sliced Fresh Fruit
Karma Coffee & Specialty Teas
\$18 Per Guest

Break II

Chocolate Dipped Florentines
Biscotti
Sugar-Dusted Lemon Squares
Chocolate Rum Brownie with Walnuts
Karma Coffee & Specialty Teas
\$14 Per Guest

Break III

Imported Specialty & Domestic Cheeses
with Seasonal Dried Fruits, Honey & Nuts
Sliced Breads & Crackers
Seasonal Fruit Skewers
Karma Coffee & Specialty Teas
\$17 Per Guest

Break IV

Honey Yogurt Dip with Granola
Fresh Berries & House Made Whipped Cream
Assorted Energy Bars
House Made Smoothies
\$16 Per Guest

KO Prime Break

Charcuterie Board
Mini Burgers with Secret Sauce
Short Rib Mac & Cheese
Raspberry Lemonade & Iced Tea
\$25 Per Guest

All prices are subject to a 15% gratuity, 6% administrative fee and a 7% Massachusetts state tax.

Private Dining Brunch Menu

Brunch I

Variety of Sliced Fresh Fruit
Organic Yogurts
Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Buttermilk Pancakes, Fresh Berries & Fruit with
Warm Maple Syrup

Scrambled Eggs with Fresh Herbs
Red Bliss Breakfast Potatoes
Applewood Smoked Bacon
Maple Sausage

Assorted Open Face Sandwiches:
Open-Face Broiled Roast Beef Sandwich
Provolone, Horseradish Mayonnaise on Hoagie Roll
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

Fresh Juices:
Orange, Grapefruit & Cranberry
Karma Coffee & Specialty Teas

\$50 Per Guest

Brunch II

Variety of Sliced Fresh Fruit
Organic Yogurts
Warm Irish Oatmeal with Golden Raisins & Brown Sugar
Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Sliced Smoked Salmon
Shaved Red Onion & Capers
Assorted Bagels & Cream Cheese Duet

Brioche French Toast, Caramelized Bananas with
Warm Maple Syrup

Vegetable Frittata with Vermont Cheddar
Red Bliss Breakfast Potatoes
Applewood Smoked Bacon
Maple Sausage

Assorted Open Face Sandwiches:
Open-Face Broiled Roast Beef Sandwich
Provolone, Horseradish Mayonnaise on Hoagie Roll
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

Fresh Juices:
Orange, Grapefruit & Cranberry
Karma Coffee & Specialty Teas

\$60 Per Guest

****Minimum of 10 Guests for all Brunch Buffets****

All prices are subject to a 15% gratuity, a 6% taxable administrative fee and a 7% Massachusetts state tax.

Private Dining Three Course Plated Lunch

Appetizers — Select One

Chef's Seasonal Soup

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Caesar Salad, Grilled Croutons, Parmesan

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Beet Salad, Pistachios, Goat Cheese, Caramelized Shallot Vinaigrette

Entrees — Select Two

Spicy Dry Rubbed Salmon, Harissa Sauce
Baby Carrots, Rosemary Russet Potatoes \$45 Per Guest

Chicken Milanese \$40 Per Guest
Lemon, Capers & Spaetzle

Steak Frites, Onion Marmalade \$47 Per Guest

Baked Penne \$38 Per Guest
Homemade Ricotta

Petit Filet 6 Oz. \$50 Per Guest
Cippolini Onions, Pommies Puree

Maryland Crab Cakes \$48 Per Guest
Spicy Remoulade, Haricot Verts, Quinoa

Desserts — Select One

Classic Cheesecake with Seasonal Fruit & Berry Coulis

Carrot Cake, Cream Cheese Coulis

Warm Toffee Cake with Bananas, Toffee Sauce, House Made Whipped Cream

****All Menu Selections Include Rolls & Sweet Butter & Coffee Service****

****If You Would Like a Choice of More Than One Entree, the Price of the Higher Entree Will Apply****

All prices are subject to a 15% gratuity, a 6% taxable administrative fee and a 7% Massachusetts state tax.

Private Dining Lunch Buffet

Deli

Greek Pasta Salad, Roasted Vegetables, Feta

Caesar Salad, Grilled Croutons, Parmesan

Mortadella Salami

Sliced Smoked Turkey

Broiled Roast Beef

Fresh Lettuce Leaves, Sliced Tomato & Cheeses

Dijon Mustard

Herbed Mayonnaise

Deli Pickles

Country White Bread, Multigrain Bread, Olive Oil Focaccia, Ciabatta

Assorted Individual Chips

Sugar-Dusted Lemon Squares

Chocolate Rum Brownies with Walnuts

Karma Coffee & Specialty Teas

\$42 Per Guest

Spectacular

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Curried Chicken Salad

Red Bliss Potato Salad

Open-Face Day Boat Lobster Salad Sandwich

Tarragon Aioli on Brioche

Open-Face Black Forest Ham & Brie Sandwich

Whole Grain Mustard on Baguette

Open-Face Vine Ripe Tomato & Mozzarella Sandwich

Fresh Pesto on Ciabatta

Assorted Individual Chips

Assorted Petit Fours

Variety of Sweet Melon & Fresh Fruit

Karma Coffee & Specialty Teas

\$52 Per Guest

Inspirational

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Greek Pasta Salad, Roasted Vegetables, Feta

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Marinated Grilled Seasonal Vegetables

Open-Face Broiled Roast Beef Sandwich

Provolone, Horseradish Mayonnaise on Hoagie Roll

Open-Face Smoked Turkey Sandwich

Caesar Dressing, Roma Tomatoes, Shaved Parmesan on Ciabatta

Assorted Individual Chips

Chocolate Dipped Florentines

Chocolate Chip & Oatmeal Raisin Cookies

Karma Coffee & Specialty Teas

\$48 Per Guest

Fantastic

Black Bean & Couscous Salad, Corn, Lime

Caesar Salad, Grilled Croutons, Parmesan

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Marinated Grilled Seasonal Vegetables

Open-Face Broiled Roast Beef Sandwich

Provolone, Horseradish Mayonnaise on Hoagie Roll

Open-Face Chicken Salad Sandwich

Grapes, Walnuts on Baguette

Open-Face Vine Ripe Tomato & Mozzarella Sandwich

Fresh Pesto on Ciabatta

Assorted Individual Chips

Selection of Profiteroles & Biscotti

Karma Coffee & Specialty Teas

\$52 Per Guest

****Minimum of 10 Guests for all Lunch Buffets****

All prices are subject to a 15% gratuity, a 6% taxable administrative fee and a 7% Massachusetts state tax.

Private Dining Lunch Buffet Cont'd...

Brilliant

Rolls & Sweet Butter

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Caesar Salad, Grilled Croutons, Parmesan

Greek Pasta Salad, Roasted Vegetables, Feta

Spicy Dry Rubbed Salmon, Harissa Sauce
Baby Carrots, Rosemary Russet Potatoes

Herbed Grilled Chicken
Wild Mushrooms, Spaetzle

Roasted Seasonal Vegetables

Carrot Cake Squares
Sugar-Dusted Lemon Squares
Karma Coffee & Specialty Teas

\$58 Per Guest

Presidential

Rolls & Sweet Butter

Caesar Salad, Grilled Croutons, Parmesan

Black Bean & Couscous Salad, Corn, Lime

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Sliced Hanger Steak, Red Wine Demi-Glace
Pommes Puree, Wild Mushrooms

Spicy Dry Rubbed Salmon, Harissa Sauce
Baby Carrots, Rosemary Russet Potatoes

Baked Penne
House Made Ricotta

Chocolate Cheesecake Triangles
Biscotti

Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas

\$65 Per Guest

A La Carte Vegetarian Options

Grilled Vegetable Wraps with Hummus
\$9 Per Guest

Open-Face Grilled Vegetable Sandwich
Swiss Cheese on Ciabatta
\$8 Per Guest

Open-Face Grilled Portabello Sandwich
Olive Tapenade on Flatbread
\$8 Per Guest

****Minimum of 10 Guests for all Lunch Buffets****

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