



NINE ZERO  
HOTEL

## 2012 Private Dining Menus

Nine Zero Hotel – KO Prime Restaurant & Bar – 90 Tremont Street – Boston, MA 02108  
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[www.ninezero.com](http://www.ninezero.com)

KIMPTON® hotels & restaurants

## Private Dining Reception Menu

### Mediterranean

Marinated Grilled Vegetables  
Feta Cheese, Kalamata Olives  
White Bean Spread & Hummus Dip  
House Made Pita Chips  
Tomato & Cucumber Salad  
\$18 Per Guest

### Waterfront Bar

Seasonal Chilled Oysters \$5  
Littleneck Clams on the Half Shell \$5  
Chilled, Poached Shrimp \$5  
Black Peppercorn Mignonette  
Lemon Wedges  
Classic Cocktail Sauce & Tabasco  
Priced Per Piece

### Smoked Salmon Display

Sliced Smoked Salmon  
Capers, Shaved Red Onions  
Chive Crème Fraîche  
Brioche Points  
\$12 Per Guest

### Assiette de Charcuterie

House Made Pâtés & Cured Meats  
Baguette, Mustards, Salts  
\$18 per person

### Cheese Board

Imported Specialty & Domestic Cheeses  
with Seasonal Dried Fruit, Honey & Nuts  
Sliced Breads & Crackers  
\$15 Per Guest

### Antipasti

Assorted Imported Sliced Meats  
Genoa Salami & Prosciutto  
Marinated Olives, Artichoke Hearts  
Panzanella Salad  
\$16 Per Guest

### Elegant Dessert Display

Assorted Petit Fours  
Chocolate Dipped Strawberries  
Fresh Seasonal Fruit Skewers  
Chocolate Cheesecake Triangles  
Sugar-dusted Lemon Squares  
Karma Coffee & Specialty Teas  
\$18 Per Guest

### Crudités

Fresh Vegetable Crudités  
Blue Cheese Dip  
Crème Fraîche with Black Olive Tapenade  
\$11 Per Guest

### Tenderloin of Beef Carving Station

\*Attendant Required\*  
Grilled Tenderloin of Beef  
Rosemary Russet Potatoes  
Horseradish Crème Fraîche  
Sour Dough Rolls & Butter  
Serves 20 @ \$400  
\* \$125 Per Attendant \*

### Oven Roasted Turkey Carving Station

\*Attendant Required\*  
Butter-Basted Roasted Turkey Breast  
Pommes Puree  
Seasonal Fruit Chutney  
Sour Dough Rolls & Butter  
Serves 20 @ \$250  
\* \$125 Per Attendant \*

### Roasted Lamb Carving Station

\*Attendant Required\*  
Roasted Boneless Leg of Lamb  
Warm Israeli Couscous with Feta, Black Olive  
Tapenade  
Mint Yogurt  
Sliced Olive Oil Focaccia & Butter  
Serves 20 @ \$350  
\* \$125 Per Attendant \*

### Pasta Station

\*No Attendant Required\*  
Mushroom Marsala  
Four-Cheese Ravioli in a Garlic Butter Sauce  
Caesar Salad, Grilled Croutons, Parmesan  
\$18 Per Guest  
Add Grilled Chicken \$4 Per Guest

\*\*All above stations must be ordered for the full number of guests\*\*

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

## Private Dining Reception Menu Cont'd...

### Passed Hors D'oeuvres (Priced Per Piece):

#### Chilled

Lobster & Corn Salad on Brioche Crostini	\$5
Smoked Salmon, Chive Crème Fraîche	\$4
Asparagus Wrapped with Prosciutto	\$4
East Coast Oyster, Peppercorn Mignonette	\$4
Foie Gras Crostini, Fresh Fruit Jam	\$5
Beef Carpaccio, Olive Tapenade on Flatbread	\$5
Crispy Ahi Tuna Spring Rolls with Spicy Spinach	\$4
Baked Brie, Fresh Fruit Jam on Toasted Baguette	\$4
Beef Tartare with Roasted Jalapeño Aioli	\$5
Pâté de Campagne with Whole Grain Mustard on Baguette	\$5
Shrimp Ceviche on Tostones	\$5

#### Warm

Truffled, Twice-Baked Potatoes	\$4
Wild Mushroom & Herbs on Grilled Rye	\$4
Baby Lamb Chops, Apple Chutney	\$8
Mini Burgers with Secret Sauce on Brioche	\$5
Brioche Grilled Cheese Bites, Tomato Soup Dip	\$5
Pork Meatballs, Marinara & Shaved Parmesan	\$5
Seared Scallop Wrapped in Bacon	\$5
Crab Cakes, Spicy Remoulade	\$5
Beef Satay, Teriyaki Glaze	\$4
Vegetable Spring Rolls, Chili Sauce	\$4
Feta Cheese & Spinach Phyllo	\$4
Chicken Satay, Curried Apple Sauce	\$4

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## Private Dining Three Course Plated Dinner

### Appetizers — Additional Course Suggestion

Chef's Seasonal Soup	\$9
Chef's Seasonal Risotto	\$10
Beef Tartare, Roasted Jalapeno Aioli, Corn Tortillas	\$13
Shrimp Cocktail, Ceviche Style with Plantains, Avocado, Jalapenos	\$14
Maryland Style Crab Cake on Arugula with Spicy Remoulade	\$14

### Salads — Select One

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette
Caesar Salad, Grilled Croutons, Parmesan
Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette
Roasted Beet Salad, Pistachios, Goat Cheese, Caramelized Shallot Vinaigrette

### Entrees — Select Two

Roasted Duck Breast *	\$74
Quinoa, Dried Cranberries	
Dry Rub Salmon, Harissa Sauce	\$73
Baby Carrots, Rosemary Russet Potatoes	
8 Oz. Filet Mignon, Chimichurri *	\$79
Pommes Puree, Creamed Spinach	
Flat Iron Steak	\$75
Haricot Verts, Roasted Russet Potatoes	
Grilled New York Strip, Red Wine Reduction	\$78
Cippolini Onions, Pommes Puree	
Herbed Grilled Statler Chicken Breast	\$69
Wild Mushrooms, Spaetzle	
Fresh Fish of the Day	\$74
Baked Penne	
House Made Ricotta	\$65

### Desserts — Select One

Warm Toffee Cake with Bananas, Toffee Sauce, House Made Whipped Cream
Chocolate Bread Pudding with Pistachios
Carrot Cake with Cream Cheese Coulis
Vanilla Panna Cotta with Seasonal Fruit

## Dinner Buffet

Rolls & Sweet Butter
Market Green Salad, Fresh Herbs, Cabernet Vinaigrette
Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette
Caesar Salad, Grilled Croutons, Parmesan
Chef's Seasonal Soup
Choice of Two Entrées from Plated Dinner Menu*
\$85 Per Guest
Choice of Three Entrees from Plated Dinner Menu*
\$95 Per Guest
Chef's Choice of Accompaniments
Baked Penne
House Made Ricotta
Selection of Profiteroles
Toasted Carrot Cake Squares
Chocolate Cheesecake Triangles
Variety of Fresh Sliced Fruit
Karma Coffee & Specialty Teas

\*Buffet Entrée Choices Exclude Filet Mignon & Duck Breast

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

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

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## Private Dining Hosted Bar Service

### Premium Consumption Bar

Premium Cocktails	\$9 Each
Premium Martinis	\$13 Each
Domestic & Imported Beer	\$7 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each
IZZE Sparkling Juices	\$5.50 Each

### Premium Package Bar

\$17 Per Person for the First Hour  
\$10 Per Person for Each Additional Hour

### Premium Brands Include

Bacardi Rum  
Canadian Club  
Captain Morgan  
Johnnie Walker Red Scotch  
Ketel One Vodka  
Maker's Mark Bourbon  
Milagro Silver Tequila  
Tanqueray

### Beer Selections Include

Amstel Light, Amsterdam  
Sam Adams, Boston  
Sam Adams "Light," Boston  
Budweiser  
Bud Light  
\$7 Each

### House Wines

Sparkling	\$42 Per Bottle
Domaine St. Michelle	
White	\$40 Per Bottle
Cavit Pinot Grigio	
La Terre Chardonnay	
Red	\$40 Per Bottle
La Terre Cabernet	
La Terre Merlot	

### Top Shelf Consumption Bar

Top Shelf Cocktails	\$11 Each
Top Shelf Martinis	\$15 Each
Domestic & Imported Beer	\$7 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each
IZZE Sparkling Juices	\$5.50 Each

### Top Shelf Package Bar

\$20 Per Person for the First Hour  
\$12 Per Person for Each Additional Hour

### Top Shelf Brands Include

Bacardi Rum  
Bombay Sapphire  
Canadian Club  
Captain Morgan  
Grey Goose Vodka  
Johnnie Walker Red Scotch  
Ketel One Vodka  
Maker's Mark Bourbon  
Milagro Silver Tequila

### Nightcaps Include

Bailey's Irish Cream  
Grand Marnier  
Hennessey  
Kahlua  
Sambucca  
\$12 Each

**\*\*Bar Set Up Fee of \$125 Will Be Charged for All Bars\*\***

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