



Nine Zero Hotel

# Catering Menu

“Cooking is meant to be as much fun as it is hard work.”

– Peter Hagerty

NINE ZERO.  
A KIMPTON® HOTEL

90 Tremont Street | Boston, MA 02108

p 617-772-5805 – f 617-772-5880

[www.ninezero.com](http://www.ninezero.com)

**Nine Zero Hotel**

# Reception

## HORS D' OEUVRES

Priced per piece

Minimum order 12 pieces per selection

### CHILLED

- **Mini Lobster Rolls** 8 each
- **Smoked Salmon, Cucumber Chive Crème Fraîche** 4 each
- **Asparagus Wrapped with Prosciutto** 4 each
- **Foie Gras Crostini, Fresh Fruit Jam** 7 each
- **Tuna Tartare, Crispy Wonton, Seaweed** 5 each
- **Baked Brie, Fresh Fruit Jam on Toasted Baguette** 5 each
- **Beef Tartare with Roasted Jalapeño Aioli** 5 each
- **Shrimp Ceviche on Tostones** 5 each
- **Tomato & Mozzarella Caprese Skewer** 4 each

### WARM

- **Truffled Arancini** 4 each
- **Salt Cod Croquettes** 6 each
- **Chicken Brochette, Waffle Chip** 5 each
- **Baby Lamb Chops, Apple Chutney** 8 each
- **Mini Burgers with Secret Sauce on Brioche** 6 each
- **Barbecue Pulled Pork Sliders** 6 each
- **Brioche Grilled Cheese Bites, Tomato Soup Dip** 5 each
- **Pork Meatballs, Marinara & Shaved Parmesan** 5 each
- **Crab Cakes, Spicy Remoulade** 5 each
- **Beef Skewer, Chimichuri** 5 each
- **Feta Cheese & Spinach Phyllo** 4 each
- **Thai Chicken Satay, Peanut Sauce** 4 each
- **Goat Cheese Stuffed Dates Wrapped in Bacon** 4 each
- **Seared Scallops, Local Apple Chutney** 6 each



- **Korean Fried Chicken Nuggets, Picked Daikon** 4 each
- **French Onion Soup Grilled Cheese** 5 each
- **Grilled Oysters, Cilantro Lime Butter** 6 each
- **Aloha Dog Bites, Bacon, Pineapple, Teriyaki** 5 each

## RECEPTION DISPLAYS

### ARTISAN CHEESE BOARD

Imported Specialty & Domestic Cheeses  
Seasonal Dried Fruit, Honey & Nuts  
Sliced Breads & Crackers  
16 per guest

### RAW BAR

Seasonal Local Oysters and Littleneck Clams  
Shrimp Cocktail  
Served with Black Peppercorn Mignonette,  
Lemon Wedges, Classic Cocktail Sauce & Tabasco  
60 per dozen

### MEDITERRANEAN DISPLAY

Marinated Grilled Vegetables  
Feta Cheese, Kalamata Olives  
White Bean Spread & Hummus Dip  
House Made Pita Chips  
Tomato & Cucumber Salad  
18 per guest

### ANTIPASTI

Imported, Genoa Salami & Prosciutto  
Marinated Olives, Artichoke Hearts  
Panzanella Salad  
18 per guest

### CRUDITÉS DISPLAY

Fresh Vegetable Crudités  
Herbed Crème Fraiche  
11 per guest

### ELEGANT DESSERT DISPLAY

Assorted Miniature Desserts  
Chocolate Dipped Strawberries  
Sugar-Dusted Lemon Squares  
Karma Coffee & Specialty Teas  
18 per guest

## RECEPTION STATIONS

### PASTA STATION

Farfalle, Mushroom Marsala  
Four-Cheese Tortellini, Garlic Butter Sauce  
*Grilled chicken add 4 per guest*  
22 per Guest \*Chef Attendant Optional

### TENDERLOIN OF BEEF CARVING STATION

Grilled Tenderloin of Beef  
Rosemary Russet Potatoes  
Horseradish Crème Fraîche  
Sourdough Rolls & Butter  
24 per guest \*Chef Attendant Required

### BBQ HALF CHICKEN

Macaroni Salad  
Maple Roasted Sweet Potato  
Corn Bread  
22 per guest \*Chef Attendant Optional

### PULLED PORK SLIDERS

Traditional Cole Slaw  
Mini Cheddar Slices  
Barbecue Sauce  
Brioche Buns  
22 per guest \*Chef Attendant Optional

### FISH TACOS

Crispy Fried and Pan Seared Fish  
Red Cabbage & Mango Slaw  
White Corn Tortillas  
Traditional Accompaniments  
26 per guest \*Chef Attendant Optional

### GRAIN BAR

Red Quinoa & Farro  
Grilled Seasonal Vegetables  
Goat Cheese Crumbles  
22 per guest

### HIGHBALL LOUNGE SNACKS ATTACK



Choice of any three items off the  
Highball Lounge menu  
24 per guest

\*Chef Attendant Fee: \$125

Minimum guarantee of 14 guests,  
All stations must be ordered for  
the full number of guests

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% tax.  
Please advise catering of any food allergies prior to event.

**Nine Zero Hotel**

# **Dinner**

## DINNER BUFFET

For groups under 20 a surcharge of \$10 per guest will apply  
Includes assorted rolls and sweet butter, coffee, and tea

### STARTERS

- **Market Green Salad** Seasonal Vegetables, Cabernet Vinaigrette
- **Kale Salad** Avocado, Cheddar, Cuke, Toasted Seeds, Lemon
- **Soup** Chef's Seasonal Choice or New England Clam Chowder

### ENTREES

Select Two or Three

- **Pan Roasted Salmon, Maple Glaze** Baby Carrots, Rosemary Russet Potatoes
- **Flat Iron Steak** Haricot Verts, Roasted Russet Potatoes
- **Grilled New York Strip, Red Wine Reduction** Crispy Brussels Sprouts, Horseradish, Aged Cheddar, Pommies Puree
- **Lamb Chop** Ragu of Roasted Tomatoes & Olives, Fingerling Potatoes
- **Herbed Statler Chicken Breast** Wild Mushrooms, Spaetzle
- **Fresh Fish of the Day** Chef's Choice of Accompaniments
- **Baked Penne** House Made Ricotta
- **Red Quinoa** Roasted Seasonal Vegetables

### DESSERTS

- **Assorted Miniature Desserts**
- **Variety of Fresh Sliced Fruit**
- **Karma Coffee & Mighty Leaf Teas**

Two Entrees: 95 per guest

Three Entrees: 105 per guest

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% tax.  
Please advise catering of any food allergies prior to event.

## PLATED DINNER

Assorted rolls and sweet butter, coffee and tea service included

### SALAD

Select One


- **Market Green Salad**  
Fresh Herbs, Cabernet Vinaigrette
- **Kale Salad**  
Avocado, Cheddar, Cuke, Toasted Seeds, Lemon 
- **Arugula Salad**  
Fiddlehead Tomme, Crispy Onions, Shallot Vinaigrette
- **Roasted Beet Salad**  
Pistachios, Goat Cheese, Citrus Thyme Vinaigrette

### APPETIZER OPTION

The following may be added if you prefer a four-course dinner

- **Chef's Seasonal Soup**  
9 per guest
- **Chef's Seasonal Risotto**  
10 per guest
- **Beef Tartare**  
Roasted Jalapeno Aioli, Corn Tortillas  
13 per guest
- **Shrimp Cocktail, Ceviche Style**  
Tostones, Avocado, Jalapenos  
14 per guest

### ENTRÉE

- **Pan Roasted Salmon, Maple Glaze**  
Baby Carrots, Rosemary Russet Potatoes  
73 per guest
- **Filet Mignon, Chimichurri**  
Pommes Puree, Creamed Spinach  
79 per guest
- **Flat Iron Steak**  
Haricot Verts, Roasted Russet Potatoes  
75 per guest
- **Grilled New York Strip, Red Wine Reduction**  
Crispy Brussels Sprouts, Horseradish Aged Cheddar, Pommes Puree   
78 per guest
- **Lamb Chop**  
Ragu of Roasted Tomatoes & Olives, Fingerling Potatoes  
82 per guest
- **Herbed Statler Chicken Breast**  
Wild Mushrooms, Spaetzle  
69 per guest
- **Local Fresh Fish of the Day**  
Chef's Choice of Accompaniments  
Market Price
- **Baked Penne**  
House Made Ricotta  
65 per guest
- **Red Quinoa**  
Roasted Seasonal Vegetables  
65 per guest

### DESSERTS

select one

- **Flourless Chocolate Torte**
- **Classic Cheesecake**  
Fresh Berry Coulis
- **Boston Cream Pie**  
Crème Anglaise
- **Carrot Cake**  
Whipped Cinnamon Cream Cheese
- **Key Lime Tart**  
Whipped Cream

**\*\*If you would like to provide an additional choice of entrée, the higher price applies to all.\*\***

**\*\*Entrée counts are required three days in advance.**

**\*\*Entrée selection the day of the event is available at an additional \$20 per guest.**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% tax. Please advise catering of any food allergies prior to event.

**Nine Zero Hotel**

# **Beverage**



## BEVERAGE SERVICE

All bar service requires one bar setup fee per 100 guests at \$150

### HOSTED BAR CONSUMPTION OPTION

- Beer selection \$7
- House wine by the bottle \$42
- “The Bosworth” brand cocktails \$10
- “The Bosworth” brand martini \$13
- “The Tremont” brand cocktails \$12
- “The Tremont” brand martinis \$15
- Soft Drinks, Juices, Water \$5.5

### BAR PACKAGES

Priced per guest based on attendance count

All Bars include Assorted Beers, House Wines, Soft Drinks and Juices

#### THE BOSWORTH PACKAGE BAR

Absolut Vodka

Tanqueray Gin

Flor de Cana Rum

Jack Daniels Whiskey

Wild Turkey Bourbon

Famous Grouse Scotch

Espolon Blanco Tequila

17 per guest for the first hour

10 per guest for each additional hour

#### THE TREMONT BAR

Grey Goose Vodka

Bombay Sapphire Gin

Flor de Caña Rum

Jack Daniels Whiskey

Maker’s Mark Bourbon

Johnnie Walker Black Scotch

Cuervo 1800 Tequila

20 per guest for the first hour

12 per guest for each additional hour

## COCKTAIL ENHANCEMENTS \$13 each

### WELLNESS COCKTAILS

#### Agave Margarita

Tequila and fresh lime juice on the rocks, garnished with a lime

**Reviver** Vodka, citrus berry tea and apple juice, shaken, splash of grapefruit juice on ice

**Fresh Fruit White Sangria** White wine, fizz and fresh macerated fruits, served on the rocks

### CLASSIC COCKTAILS

**Tommy’s Margarita** Tequila, Lime Juice and Agave Nectar, shaken served on ice with salt rim

**Negroni** the traditional with sweet vermouth, gin and campari, served on the rocks with an orange twist

**Sweet Manhattan** a classic with sweet vermouth, served in a chilled cocktail glass with a cherry

### CRAFT COCKTAILS FROM HIGHBALL LOUNGE

*\*highball cocktails require highball bartenders at an additional fee*

**La Perla** Tequila, Manzanilla sherry, Mathilde Pear Liqueur  
Stirred with ice and strained into a glass with a lemon twist

**Tea-Ball** Grey Goose vodka, Earl Grey Soda

**#DuckieRosé** Blend of aromatized wine & a special friend



## SPIKE IT STATIONS

### LEMONADE STAND

Refreshing flavored lemonades and thirst quenching infused iced teas \$10 per guest

**Spike it with** bourbon, gin and St. Germaine \$8 per shot

### HOT APPLE CIDER BAR

Spruce up the standard apple cider with whipped cream, dried apple rings, cinnamon sticks, and mulling spice bags \$10 per guest

**Spike it with** rum or whisky \$10 per shot

### COLOR MY BUBBLES

Enhance your bubbly with assorted juices, purees, fruit garnishes and herbs \$10.00 per guest

*\*\* Champagne priced per bottle on consumption*

**Spike it with** St. Germain, Chambord and Casis \$6 each

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% tax.

Please advise catering of any food allergies prior to event.