



Nine Zero Hotel

# Dinner Menu

“Keep it simple and let the flavors do the talking.”

– Adam Resnick

NINE ZERO.  
A KIMPTON® HOTEL

90 Tremont Street | Boston, MA 02108

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

## ☐ DINNER BUFFET

All buffets served with Karma Coffee and assorted Mighty Leaf Teas  
Minimum guarantee of 20 guests  
For groups under 20 a surcharge of \$10 per guest will apply

### STARTERS

- **Market Green Salad** Seasonal Vegetables, Cabernet Vinaigrette
- **Chef Caesar Salad** Brioche Croutons, Parmesan
- **Soup** Chef's Seasonal Choice or New England Clam Chowder

### ENTREES

Select Two or Three

- **Pan Roasted Atlantic Salmon** Garlic Spinach, Rosemary Fingerling Potatoes
- **Flat Iron Steak** Haricot Verts, Roasted Fingerling Potatoes
- **Grilled New York Strip, Red Wine Reduction** Roasted Asparagus, Yukon Mashed Potatoes
- **Lamb Chop** Ragu of Roasted Tomatoes & Olives, Fingerling Potatoes
- **Roasted Statler Chicken Breast** Sweet Potato Puree, Crispy Brussels, Pan Jus
- **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: 97 per guest

Three Entrees: 107 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% meal tax.  
Please advise catering of any food allergies prior to event.

## ☐ PLATED DINNER

Assorted rolls and sweet butter  
Karma Coffee and Mighty Leaf  
tea service included

### SALAD

Select One

- **Market Green Salad**  
Fresh Herbs, Cabernet Vinaigrette
- **Chefs Caesar Salad**
- **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
- **Jonah Crab Cake**  
Spicy Remoulade, Seasonal Greens  
15 per guest

### ENTRÉE

- **Pan Roasted Atlantic Salmon**  
Garlic Spinach, Rosemary Fingerling Potatoes  
73 per guest
- **Filet Mignon, Chimichurri**  
Roasted Fingerling, Creamed Spinach  
79 per guest
- **Flat Iron Steak**  
Haricot Verts, Roasted Fingerling Potatoes  
75 per guest
- **Grilled New York Strip, Red Wine Reduction**  
Roasted Asparagus, Yukon Mashed Potatoes  
78 per guest
- **Lamb Chop**  
Ragu of Roasted Tomatoes & Olives,  
Fingerling Potatoes  
82 per guest
- **Herbed Statler Chicken Breast**  
Sweet Potato Puree, Crispy Brussels, Pan Jus  
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.**

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## ☐ BEVERAGE SERVICE

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

### HOSTED BAR CONSUMPTION OPTION

- Beer selection 8
- House wine by the bottle 42
- “The Bosworth” brand cocktails 11
- “The Bosworth” brand martini 14
- “The Tremont” brand cocktails 13
- “The Tremont” brand martinis 15
- Soft Drinks, Juices, Water 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

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
Jack Daniels Whiskey  
Evan Williams Bourbon  
Famous Grouse Scotch  
El Jimador Tequila  
20 per guest for the first hour  
10 per guest for each additional hour

#### THE TREMONT BAR

Ketel One Vodka  
Plymouth Gin  
Banks Rum  
Jack Daniels Whiskey  
Maker’s Mark Bourbon  
Johnny Walker Black Scotch  
Espolon Tequila  
24 per guest for the first hour  
13 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



UPGRADES

PLEASE CONSULT YOUR EVENT SPECIALIST IF YOU WISH TO INFUSE YOUR  
BAR WITH COCKTAILS AND IDEAS FROM HIGHBALL LOUNGE

All bar service requires one bar setup per 100 guests at 150 each

## ☐ 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 per guest

\*\* Champagne priced per bottle on consumption

**Spike it with** St. Germaine, Chambord and Casis 6 each

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