



Nine Zero Hotel

Catering Menu

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

– Adam Resnick

NINE ZERO®

A KIMPTON® HOTEL

90 Tremont Street | Boston, MA 02108

p 617-772-5805 – f 617-772-5880

www.ninezero.com

☐ LUNCH BUFFETS

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

DOWNTOWN DELI

- Caesar Salad, Brioche Croutons, Parmesan
- Red Bliss Potato Salad
- Sliced Smoked Turkey, Ham, Roast Beef
- Lettuce, Tomato, Onion
- Cheddar, Swiss & Provolone Cheeses
- Dijon Mustard, Herbed Mayonnaise
- Deli Pickles
- Country White Bread, Multigrain Bread, Sourdough, Ciabatta
- Cape Cod Potato Chips
- Chocolate Chip & Oatmeal Raisin Cookies
- Chocolate Fudge Brownies

50 per guest

LIGHT AND LOCAL

- Arugula, Fiddlehead Tomme, Crispy Onions, Shallot Vinaigrette
- Market Green Salad, Fresh Herbs, Cabernet Vinaigrette
- Roasted Seasonal Vegetables
- Pan Roasted Atlantic Salmon
- Lemon & Thyme Grilled Chicken Breast
- Herbed Quinoa Salad with Vermont Goat Cheese
- Poached Local Apples, Vanilla Bean Infused Greek Yogurt

54 per guest

BACKYARD BBQ

- Chopped Salad, Cucumber, Tomato, Onion, Italian Dressing
- Macaroni Salad
- Sweet & Savory Barbecue Chicken
- Smoked Pulled Pork Sliders
- Char-Grilled Nine Zero Burgers
- Traditional Cole Slaw
- Maple Roasted Sweet Potato
- Cape Cod Potato Chips
- Selection of Miniature Desserts

56 per guest

SOUTH OF THE BORDER

- Coconut Jasmine Rice
- Red Cabbage and Mango Slaw
- Refried Beans
- Crispy Fried Fish Filets
- Braised Chicken Thighs
- White Corn Tortillas
- Guacamole, Crème Fraiche, Cotijo Cheese
- Shredded Lettuce, Diced Tomato, Pickled Red Onion
- Pastel de Tres Leches

56 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.

☐ LUNCH BUFFETS, CONTINUED

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Minimum guarantee of 20 guests
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BOSTON HARBOR

- **Baby Iceberg Salad, House Made Bacon, Blue Cheese**
- **New England Clam Chowder**
- **Roasted Seasonal Vegetables**
- **Pressed Italian Sandwich**
- **Roast Beef, Cheddar, Onion Rings, Arugula, Horseradish Mayo, Brioche**
- ***New England Lobster Roll (+\$10 per guest)***
- **Cape Cod Potato Chips**
- **Mini Boston Cream Pies**

54 per guest

CREATE YOUR OWN LUNCH BUFFET

Served with Karma Coffee and assorted Mighty Leaf Teas
For groups under 20 a surcharge of 10 per guest will apply

Rolls & Sweet Butter

SALADS

Select One

Market Green Salad

Fresh Herbs, Cabernet Vinaigrette

Caesar Salad

Brioche Croutons, Parmesan

Arugula Salad

Fiddlehead Tomme, Crispy Onions, Caramelized Shallot Vinaigrette

ENTREES

Select Two

Pan Roasted Atlantic Salmon

Garlic Spinach, Rosemary Fingerling Potatoes

Roasted Statler Chicken

Sweet Potato Puree, Crispy Brussels, Pan Jus

Sliced Hanger Steak, Red Wine Reduction

Yukon Mashed Potatoes, Wild Mushrooms

Baked Penne

House Made Ricotta

DESSERT

Selection of Miniature Desserts

Variety of Sweet Melon & Fresh Fruit

62 per guest

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PLATED 3-COURSE LUNCHES

Assorted rolls and sweet butter

Karma Coffee and Mighty Leaf Tea service included

STARTERS

Select One

- **Chef's Seasonal Soup**
- **New England Clam Chowder**
- **Market Green Salad**
Fresh Herbs, Cabernet Vinaigrette
- **Caesar Salad**
Brioche Croutons, Parmesan
- **Arugula Salad**
Fiddlehead Tomme, Crispy Onions,
Caramelized Shallot Vinaigrette

ENTRÉE

- **Pan Roasted Atlantic Salmon**
Garlic Spinach, Rosemary Fingerling Potatoes
49 per guest
- **Roasted Statler Chicken**
Sweet Potato Puree, Crispy Brussels, Pan Jus
46 per guest
- **Sliced Hanger Steak Frites**
House Cut Potatoes, Onion Marmalade
51 per guest
- **Petit Filet Mignon**
Grilled Asparagus, Yukon Mashed Potatoes
59 per guest
- **Red Quinoa**
Roasted Seasonal Vegetables
46 per guest
- **Baked Penne**
Homemade Ricotta
43 per guest

DESSERTS

Select One

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

****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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