



Nine Zero Hotel

Reception 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

□ HORS D'OEUVRES

Priced per piece

Minimum order 12 pieces per selection

CHILLED

- **Mini Lobster Rolls** 8 each
- **Smoked Salmon, Cucumber Chive Crème Fraîche** 5 each
- **Asparagus Wrapped with Prosciutto** 5 each
- **Tuna Tartare, Crispy Wonton, Seaweed** 6 each
- **Baked Brie, Fresh Fruit Jam on Toasted Baguette** 5 each
- **Tomato & Mozzarella Caprese Skewer** 4 each
- **Jumbo Shrimp Cocktail** 6 each
- **Pickled Beet & Goat Cheese Skewer** 4 each
- **Chef Adams Oyster Shooters** 5 each

WARM

- **Truffled Arancini** 5 each
- **Salt Cod Croquettes** 6 each
- **Baby Lamb Chops, Balsamic Reduction** 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
- **Meatballs, Marinara & Shaved Parmesan** 5 each
- **Crab Cakes, Spicy Remoulade** 6 each
- **Beef Skewer, Chimichuri** 5 each
- **Feta Cheese & Spinach Phyllo** 4 each
- **Thai Chicken Satay, Peanut Sauce** 5 each
- **Goat Cheese Stuffed Dates Wrapped in Bacon** 5 each
- **Walnut & Mushroom Profiteroles** 4 each



- **An assortment of seasonal Highball passed Hors D'Oeuvres**

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.

RECEPTION DISPLAYS

ARTISAN CHEESE BOARD

Imported Specialty & Domestic Cheeses

Seasonal Dried Fruit, Honey & Nuts

Sliced Breads & Crackers

17 per guest

RAW BAR – SOLD INDIVIDUALLY

Seasonal Local Oysters, Littleneck Clams,
and 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

19 per guest

CRUDITÉS DISPLAY

Fresh Vegetable Crudités

Herbed Crème Fraiche

15 per guest

ELEGANT DESSERT DISPLAY

Assorted Miniature Desserts

Chocolate Dipped Strawberries

Sugar-Dusted Lemon Squares

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 Rosemary Fingerling 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 Red Cabbage & Mango Slaw

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 SNACK ATTACK

Choice of any three items off the
Highball Lounge menu

24 per guest

*Chef Attendant Fee: 150

Minimum guarantee of 20 guests,
All stations must be ordered for the
full number of guests

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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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