



NINE ZERO
HOTEL

2009 Private Dining Menus

Nine Zero Hotel - K.O. Prime Restaurant + Bar - 90 Tremont Street - Boston, MA 02108 - 617-772-5800
www.ninezero.com

SIGNATURE MEETING

Customize a meeting package that is perfect for you...



- Bowl of Fresh Apples centerpiece
- Yoga Mats wall art
- Yoga Brick centerpieces
- Bottled SmartWater at each setting
- Hand Massagers at each setting
- Nature Valley Granola Bars at each setting

\$15 per person



- Toy Boat and Car centerpieces
- Globe centerpieces
- World Maps wall art
- Maps of Boston at each setting
- Miniature Magnifying Glasses at each setting
- Paint your own Postcards with paint kits at each setting

\$15 per person



- Old fashion Gumball Machine centerpieces
- Magic 8 Ball centerpieces
- Hula Hoops and Twister Mat wall art
- Colorful Propeller Hat at each setting
- Pez Candy Dispenser at each setting
- Amusing Groucho Glasses at each setting

\$15 per person



- Zen Garden Centerpieces
- Plant Décor in the Room
- Bamboo Vase centerpieces
- Earth Stress Balls at each setting
- Organic Chocolate Bars at each setting
- Meeting agenda on Recycled Paper at each setting

\$15 per person

Time to Take a Break

A La Carte

Seasonal Fruit Skewers
\$4 Each

Chocolate Dipped Strawberries
\$3 Each

Variety of Sweet Melon & Fresh Fruit
\$4 Per Guest

Individual Organic Yogurts
\$3 Each

Variety of Freshly Baked Muffins
\$3 Each

Assorted Bagels & Cream Cheese
\$4 Each

Buttery Croissants
Sweet Butter & Preserves
\$4 Each

Whole Fresh Fruit
\$2 Each

Assorted Granola Bars
\$2 Each

Beverages

Individual Still & Sparkling Bottled Water
Assorted Soft Drinks
Large Still & Sparkling Bottled Water
House-Made Smoothies
Karma Coffee & Specialty Teas
Hot, Mulled Apple Cider
Hot Chocolate

Warm Jumbo Pretzels with
Whole Grain Mustard
\$3 Each

Chocolate Rum Brownie with Walnuts
\$2 Each

Sugar-Dusted Lemon Squares
\$2 Each

Assorted Cookies:
Chocolate Chip & Oatmeal Raisin
\$2 Each

Chocolate Dipped Florentines
\$2 Each

Biscotti
\$2 Each

Tortilla Chips & Fresh Salsa
\$4 Per Guest

Mixed Nuts
\$3 Per Guest

\$4.50 Each
\$4.50 Each
\$10 Each
\$20 Per Pitcher
\$4 Per Guest
\$3 Per Guest
\$3 Per Guest

Break I

Pita Chips & Hummus Dip
Fresh Vegetable Crudité with
Blue Cheese Dip
Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas

\$16 Per Guest

Break II

Chocolate Dipped Florentines
Biscotti
Sugar-Dusted Lemon Squares
Chocolate Rum Brownie with Walnuts
Karma Coffee & Specialty Teas

\$12 Per Guest

Break III

Imported Specialty & Domestic Cheeses with
Dried Fruits & Nuts
Sliced Breads & Crackers
Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas

\$16 Per Guest

Private Dining Brunch Menu

Brunch I

Variety of Sweet Melon & Fresh Fruit
Individual Organic Yogurts
Arugula Salad

Buttermilk Pancakes, Fresh Berries & Fruit with
Warm Maple Syrup

Scrambled Eggs with Fresh Herbs
Red Bliss Breakfast Potatoes
Applewood Smoked Bacon
Breakfast Sausage

Assorted Open Faced Sandwiches:
Open-Face Grilled Beef
Caramelized Onion Marmalade on Sour Dough Bread &
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

Fresh Juices:
Orange, Grapefruit & Cranberry
Karma Coffee & Specialty Teas

\$50 Per Guest

**Minimum of 15 Guests **

Brunch II

Variety of Sweet Melon & Fresh Fruit
Individual Organic Yogurts
Warm Irish Oatmeal with Berries, Brown Sugar
Market Green Salad, Cabernet Vinaigrette, Herbs

Lox & Bagels

Sliced Smoked Salmon
Shaved Red Onion & Capers
Assorted Bagels & Cream Cheese

Brioche French Toast, Caramelized Bananas with
Warm Maple Syrup

Vegetable Frittata with Vermont Cheddar
Red Bliss Breakfast Potatoes
Applewood Smoked Bacon
Breakfast Sausage

Assorted Open Faced Sandwiches:
Open-Face Grilled Beef
Caramelized Onion Marmalade on Sour Dough Bread &
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

Fresh Juices:
Orange, Grapefruit & Cranberry
Karma Coffee & Specialty Teas

\$55 Per Guest

Minimum of 15 Guests

Private Dining Three Course Plated Lunch

Appetizers — Select One

Chef's Seasonal Soup

Arugula Salad

Passion Fruit Vinaigrette, Fiddlehead Tomme

Caesar Salad with Grilled Croutons, Parmesan

Market Green Salad, Cabernet Vinaigrette, Herbs

Entrees — Select Two

Roasted Salmon, Miso Glaze

Haricot Verts, Pommes Puree

Chicken Milanese

Lemon, Capers & Spaetzle

Steak Frites, Onion Marmalade

Baked Rigatoni with Homemade Ricotta

Petit Filet 6 Oz.

Cippolini Onions, Pommes Puree, L'Aligote

Desserts — Select One

Classic Cheesecake with Seasonal Fruit & Berry Coulis

Toasted Carrot Cake, Cream Cheese Coulis

Mint Mousse with Chocolate Sauce & Mint Syrup

\$42 Per Guest

All Menu Selections Include Rolls & Butter & Coffee Service.

All Entrees Served with Chefs Selection of Accompaniments

All prices are subject to a 15% gratuity, 6% taxable administrative fee and a 6.25% Massachusetts state tax.

Private Dining Lunch Buffet

Deli

Rolls & Butter
Farfalle Pasta Salad, Ratatouille & Plum Tomatoes
Market Green Salad, Cabernet Vinaigrette, Herbs
Sliced Black Forest Ham
Sliced Smoked Turkey
Sliced Roast Beef
Fresh Lettuce Leaves, Sliced Tomato & Cheeses
Dijon Mustard
Herbed Mayonnaise
Deli Pickles
Sliced Breads
Assorted Individual Chips
Sugar-Dusted Lemon Squares
Chocolate Rum Brownies with Walnuts
Karma Coffee & Specialty Teas
\$40 Per Guest

Spectacular

Rolls & Butter
Arugula Salad
Passion Fruit Vinaigrette, Fiddlehead Tomme
Red Bliss Potato Salad
Market Green Salad, Cabernet Vinaigrette, Herbs
Open-Face Day Boat Lobster Salad Sandwich
Tarragon Aioli on Brioche
Open-Face Grilled Beef Sandwich
Caramelized Onion Marmalade
on Sour Dough Bread
Grilled Vegetable Wraps with Hummus
Assorted Individual Chips
Assorted Petit Fours
Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas
\$50 Per Guest

Fantastic

Rolls & Butter
Couscous Salad
Vine-Ripe Tomatoes, Feta Cheese
Caesar Salad with Grilled Croutons, Parmesan
Arugula Salad
Passion Fruit Vinaigrette, Fiddlehead Tomme
Marinated Grilled Seasonal Vegetables
Open-Face Black Forest Ham & Brie Sandwich
Whole Grain Mustard, on a French Baguette
Smoked Turkey Wrap, Romaine & Herbed Mayo
Assorted Individual Chips
Chocolate Dipped Florentines
Chocolate Chip & Oatmeal Raisin Cookies
Karma Coffee & Specialty Teas
\$45 Per Guest

Inspirational

Rolls & Butter
Caesar Salad with Grilled Croutons, Parmesan
Farfalle Pasta Salad, Ratatouille, Plum Tomatoes
Curried Chicken Salad
Marinated Grilled Seasonal Vegetables
Assorted Sandwiches:
Sliced Roast Beef, Horseradish Mayo on Baguette
Smoked Turkey Wrap, Romaine & Herbed Mayo
Grilled Vegetable Wraps with Hummus
Assorted Individual Chips
Selection of Profiteroles & Biscotti
Karma Coffee & Specialty Teas
\$50 Per Guest

All prices are subject to a 15% gratuity, 6% taxable administrative fee and a 6.25% Massachusetts state tax.

Private Dining Lunch Buffet Cont'd...

Brilliant

Rolls & Butter

Market Green Salad, Cabernet Vinaigrette, Herbs

Caesar Salad with Grilled Croutons, Parmesan

Farfalle Pasta Salad, Ratatouille & Plum Tomatoes

Roasted Salmon, Miso Glaze,
Haricot Verts, Pommes Puree

Grilled Chicken
Wild Mushrooms, Spaetzle

Roasted Seasonal Vegetables

Carrot Cake Squares
Sugar-Dusted Lemon Squares
Karma Coffee & Specialty Teas

\$55 Per Guest

**Minimum of 15 Guests **

Presidential

Rolls & Butter

Caesar Salad with Grilled Croutons, Parmesan

Couscous Salad
Vine-Ripe Tomatoes, Feta Cheese

Arugula Salad
Passion Fruit Vinaigrette, Fiddlehead Tomme

Sliced Hanger Steak, Potato Puree, Wild Mushrooms
Red Wine Demi-Glace

Roasted Salmon, Miso Glaze,
Haricot Verts, Pommes Puree

Baked Rigatoni
Seasonal Vegetables, House-Made Ricotta

Chocolate Cheesecake Triangles
Biscotti

Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas

\$60 Per Guest

**Minimum of 15 Guests **