

Spirits Up. Party Down.

CRAFTED COCKTAILS + SEASONAL EATS
GET YOU READY TO MINGLE



NINE ZERO
HOTEL



Nine Zero and Highball Lounge

90 Tremont Street

Boston, MA 02108

Catering Department: 617.395.2523

www.ninezero.com



Six Passed Hors d'Oeuvres Selections

Brioche Grilled Cheese Bites, Tomato Soup Sip
Tuna Tartare, Crispy Wonton, Seaweed
Thai Chicken Satay, Peanut Sauce
Spanakopita Triangles
Mini Crab Cakes, Spicy Remoulade
Truffled Arancini
Cherry Tomato and Mozzarella Skewer
Scallops wrapped in Bacon
Pickled Beet & Goat Cheese Skewer

Local Farmer's Cheese Board

Selection of artisanal cheeses from local farms in Vermont, New Hampshire and Massachusetts
Served along with dried fruits, nuts and honey, sliced baguette and crackers

Grilled Vegetable Display

Mélange of locally sourced seasonal vegetables served with pita chips, house made dips and accoutrements

Two Hour Hosted Bosworth Bar

Smirnoff Vodka, Beefeater Gin
Bacardi Rum
Jack Daniels Whiskey
Evan Williams Bourbon
Famous Grouse Scotch
El Jimador Tequila
Assorted Beers, House Wine
Sodas and Juices

\$78.00 per person*

**Bar set up fee required at \$150.00 (one bar per 100 guests)*

All Food and Beverage prices are subject to 15% gratuity, 7% taxable administration fee & 7% local and state tax

Bar set up fees and chef attendant fees subject to a 20% administrative fee and 6.25% tax



Selection of Two Salads

Caesar Salad, Brioche Croutons,
Shaved Parmesan

Arugula Salad, Fiddlehead Tomme,
Crispy Onions, Shallot Vinaigrette

Market Green Salad
Fresh Herbs, Cabernet Vinaigrette

Selection of Two Entrees

Herb Roasted Chicken Breast

Flat Iron Steak, Red Wine Reduction

Pan Roasted Salmon, Maple Glaze

Baked Penne, House Made Ricotta

Toasted Red Quinoa, Roasted Vegetables

**Vegetarian and Gluten Free*

Select Two Chef's Seasonal Inspired Sides

Yukon Mashed Potatoes

Sweet Potato Puree

Roasted Root Vegetables

Haricot Verts with Toasted Almonds

Herbed Fingerling Potatoes

Seasonal Risotto

Decadent Dessert Display

Assortment of Miniature Holiday Sweets

Karma Coffee & Mighty Leaf Teas

\$75.00 per person*

All Food and Beverage prices are subject to 15% gratuity, 7% taxable administration fee & 7% local and state tax

Bar set up fees and chef attendant fees subject to a 20% administrative fee and 6.25% tax



SIPS + SPECIALTIES

Six Passed Hors d'Oeuvres Selections

Brioche Grilled Cheese Bites, Tomato Soup Sip
 Tuna Tartare, Crispy Wonton, Seaweed
 Thai Chicken Satay, Peanut Sauce
 Goat Cheese Stuffed Dates Wrapped in Bacon
 Mini Crab Cakes, Spicy Remoulade
 Pickled Beet and Vermont Goat Cheese Skewer
 Cherry Tomato and Mozzarella Skewer
 Scallops wrapped in Bacon

Choice of Soup or Salad

Caesar Salad, Bricolage Croutons,
 Shaved Parmesan
 Arugula Salad, Pickled Beets, Toasted
 Almonds Goat Cheese, Shallot Vinaigrette
 Market Green Salad, Fresh Herbs
 Sherry Vinaigrette
 Baby Iceberg Salad, House Made Bacon
 Blue Cheese Crumbles
 Chef's Seasonal Soup of the Day

Choice of Plated Entree

Herbed Statler Chicken Breast,
 Haricot Verts
 Roasted Brussel Sprouts
 Pan Jus
125 per guest*
 Filet Mignon
 Herbed Fingerling Potatoes
 Sautéed Garlic Shrimp
 Mushroom Jus
135 per guest*
 Pan Roasted Salmon
 Roasted Beets
 Yukon Mashed Potatoes
130 per guest*
 Baked Penne
 House Made Ricotta
120 per guest*

Assorted Holiday Confections Miniature Holiday Sweets, Karma Coffee & Mighty Leaf Teas

3 Hour Hosted Bosworth Bar

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Whiskey, Evan Williams Bourbon,
 Famous Grouse Scotch, El Jimador Tequila Assorted Beers, House Wine, Sodas and Juices

**Bar set up fee required at \$150.00 (one bar per 100 guests)*

**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.*

All Food and Beverage prices are subject to 15% gratuity, 7% taxable administration fee & 7% local and state tax

Bar set up fees subject to a 20% administrative fee and 6.25% tax



APPETIZING ADD-ONS

Candy Craze

Allow Guests to Take Home a Sweet Treat!
Assorted chocolates, gummies, and childhood candies
with boxes to go
\$10.00 per person

Dip It

House Made Root & Pita Chips
Smoked Onion Dip, Hummus
\$8.00 per person

New England Comfort

Clam Chowder
oyster crackers
mini lobster rolls
\$14.00 per person

Slider Station

Mini Burgers
Served with cheddar, swiss
sautéed mushrooms, pickled onions,
bacon, and all the fixin's
\$14.00 per person

All Food and Beverage prices are subject to 15% gratuity, 7% taxable administration fee & 7% local and state tax

Bar set up fees and chef attendant fees subject to a 20% administrative fee and 6.25% tax