

∴ MassMutual Center





FOOD SERVICE & CATERING

All menu items are available when booking 10 days in advance.

- The final guaranteed guest count is due 10 days prior to the event date along with final menu selections. The guaranteed guest count cannot decrease after this point, but may increase. Please provide Catering Manager with updated guest count if number increases prior to the event.
- Prices do not include Taxes or Administration Fees.
- A client signed Banquet Event Order and Monetary Detail are required once final guaranteed guest count and final menu selection is provided to Catering Manager.
- Spectra Food Service and Hospitality reserves the right to cease alcohol service at any catering event for any reason, and at any time.
- Prices are subject to change with or without notice, based on market fluctuation and seasonal availability.
- All rental equipment and special linen orders must be finalized 10 days prior to the event.
- Cancellations of food and beverage: If the client cancels their food and beverage within 7 days of the event date, the client will be charged 100% of the total, includes taxes, administration fees and charges.
- Payment options are credit card, cash or check. All payment is due 5 days before the event date. If payment is not received prior to the event date, food and beverage will not be provided.
- Any changes made to an existing catering order within 4 business days of the event will be subject to a 22% administrative fee.
- All catering is subject to Massachusetts State Sales Tax. A copy of your organizations tax exempt certificate must be presented to MassMutual Convention Center 10 days prior to the event or the organization will be responsible for paying the sales tax.
- All catered events are subject to a 20% Event Management Fee. The event management fee covers administrative overhead, documentation, preparations, and proper management of the event. It does not include a gratuity for wait staff or service employees.

TO BEGIN PLANNING:

Please Contact Kait Harrington
Kharrington@massconvention.com 413.271.3254

Please make Catering Manager Aware of ALL Dietary Restrictions and Allergies Prior to Final Menu Selection and Head Count.

BREAKFAST

BAGEL BUNDLE

\$12 PER PERSON

Assorted Bagels served with Flavored Cream Cheese,
Whipped Butter and Jelly
Citrus Infused Waters
Regular and Decaf Coffee, Assorted Tea Selection

JUMP START

\$15 PER PERSON

Assorted Yogurts
House Made Granola Bars
Whole Fruit
Citrus Infused Waters
Regular and Decaf Coffee, Assorted Tea Selection

EXECUTIVE CONTINENTAL

\$16 PER PERSON

Assorted Tea Breads and Muffins served with Jelly,
Whipped Butter and Cream Cheese
Sliced Seasonal Fruit
Cereal Selection
Fresh Fruit Juices
Citrus Infused Waters
Regular and Decaf Coffee, Assorted Tea Selection

GREEK YOGURT PARFAIT

\$17 PER PERSON

Plain and Vanilla Greek Yogurt
Mixed Berries
House Made Granola
Assorted Grains and Nuts
Citrus Infused Waters
Regular and Decaf Coffee, Assorted Tea Selection

*All Packages are Priced at 40 People. Contact your Catering Manager to Discuss Further Options.
Pricing Does Not Include 20% Event Management Fee or 7% Massachusetts Tax.*



BREAKFAST BUFFETS

Includes Sliced Seasonal Fruit, Assorted Breakfast Pastries, and Citrus Infused Water Decanters

ENTRÉE

- CRÈME BRULÉE FRENCH TOAST
- BUTTERMILK PANCAKES
- BELGIAN WAFFLES
- BREAKFAST SAUSAGE LASAGNA
- QUICHE (**SELECT TWO FLAVORS**)
Roasted Seasonal Vegetable, New England Seafood, Ham and Sun-Dried Tomato
- STRATA OR FRITTATA (**SELECT TWO FLAVORS**)
Roasted Seasonal Vegetable & Goat Cheese, Country Ham & Cheddar, Artisanal Cheese, Pesto Chicken & Gorgonzola
- CREPE STATION (**SELECT TWO FLAVORS**)
Mixed Berry & Mascarpone, Banana Hazelnut, Salted Caramel Pecan, Mushroom-Spinach & Parmesan, Ham & Gruyere
- BREAKFAST BURRITOS
Onions, Mushrooms, Bell Peppers, Pico de Gallo, Guacamole, Shredded Cheese, Spinach and Flour Tortillas

CHOOSE TWO (2) SIDES

- HASH BROWNS
- HERBED BREAKFAST POTATOES
- VERMONT CHEDDAR SCRAMBLED EGGS
- HARD BOILED EGGS
- APPLEWOOD SMOKED BACON
- SAUSAGE PATTIES OR LINKS
- SAUTÉED SPINACH AND BROCCOLI
- OATMEAL
- *ASK CATERING MANAGER FOR SEASONAL AVAILABILITY**

CHOOSE ONE (1) ENTRÉE

\$20 PER PERSON

CHOOSE TWO (2) ENTRÉE

\$22 PER PERSON

CHOOSE THREE (3) ENTRÉE

\$25 PER PERSON

ENHANCEMENTS:

- NON-ALCOHOLIC BEVERAGE STATION \$4 PER PERSON
- COFFEE STATION \$4 PER PERSON
- FLAVORED PANCAKES OR WAFFLES \$1.50 PER PERSON
- STUFFED FRENCH TOAST \$2 PER PERSON
- YOGURT PARFAIT \$4.50 PER PERSON
- LIVE ACTION HAM CARVING STATION \$6 PER PERSON

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LUNCH

BOXED LUNCH

Includes Whole Fruit, Bag of Chips, Dessert and Bottled Water

CHOICE OF THREE (3) SANDWICHES

\$15 PER PERSON

HAM AND SWISS

TURKEY AND PROVOLONE

ROAST BEEF AND CHEDDAR

TUNA SALAD AND AMERICAN

SEASONAL VEGETABLE WITH HUMMUS OR PESTO

***ENHANCEMENTS:**

ASSORTED CANNED SODAS

\$2 PER PERSON

GREENS AND GRAINS

BUILD YOUR OWN SALAD BAR

\$22 PER PERSON

Includes Kettle Chips, Fresh Seasonal Sliced Fruit and Bottled Water

Choose Two (2) Greens

Spring Mix, Arugula, Spinach, Kale, Romaine

Choose Two (2) Grains

Quinoa, Couscous, Barley, Farro

Choose Eight (8) Toppings

Grape Tomatoes, Cucumbers, Shredded Carrots, Red Onion, Bacon, Hard Boiled Eggs, Avocado, Bell Peppers, Kalamata Olives, Asiago Cheese, Feta Cheese, Goat Cheese, Shredded Cheddar, Bleu Cheese Crumbles, Mixed Berries, Assorted Nuts, Sunflower Seeds, Croutons, Crostini Points

Choose One (1) Protein

Grilled Marinated Chicken Breast, Southwestern Flank Iron Steak, Herb Seared Salmon, Blackened Tuna

Choose Two (2) Salad Dressings

Italian, Balsamic Vinaigrette, Ranch, Caesar, Mandarin Orange, Raspberry Vinaigrette, Bleu Cheese

***ENHANCEMENTS:**

ASSORTED CANNED SODAS

\$2 PER PERSON

ADDITIONAL PROTEIN

\$3 PER PERSON

COOKIE AND BROWNIE DISPLAY

\$4 PER PERSON

LUNCH

MASSMUTUAL COMBO

\$20 PER PERSON

Chef's Selection of Assorted Sandwiches and Wraps
House Made Soup
Garden Salad
Choice of Pasta OR Potato Salad
Kettle Chips
Cookie and Brownie Display
Assorted Cold Beverages

SOUP-SALAD-SANDWICH

\$22 PER PERSON

*Includes Kettle Chips, Assorted Cookie and Brownie Display
and Assorted Cold Beverages*

Choose One(1) Soup

Tomato, Broccoli Cheddar, Minestrone, Italian Wedding,
Chicken Noodle, Split Pea, Seasonal Chilled

***ASK CATERING MANAGER FOR SEASONAL AVAILABILITY**

Choose One (1) Salad

CREAMY LOADED POTATO

Red Bliss Potato, Bacon, Cheddar Cheese, Red Onion, Chive, Celery
Greek Pasta —Tri Color Fusilli, Kalamata Olives, Feta Cheese, Tomato,
Red Onion, Cucumber

CLASSIC CAESAR

Romaine Lettuce, House Made Croutons, Asiago Cheese,
Creamy Caesar Dressing

GARDEN

Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion, Shredded
Carrots, Balsamic Dressing

CHEF SELECTION SEASONAL SALAD

***ASK CATERING MANAGER FOR SEASONAL AVAILABILITY**

Choose Three (3) Sandwiches

Oven Roasted Turkey, Crispy Bacon, Avocado, Swiss Cheese, Ranch
Dressing, Lettuce and Tomato

Smoked Turkey, Brie Cheese, Basil Blueberry Compote and Spring Mix

Black Forest Ham, Gruyere Cheese, Honey Mustard, Lettuce and Tomato

Thin Sliced, Slow Roasted Peppercorn Pork Tenderloin, Local Apple
Butter and Spring Mix

Roast Beef, Boursin Cheese, Caramelized Onions, Lettuce and Tomato

Fresh Mozzarella, Tomato and Basil Pesto with Balsamic Reduction

Roasted Vegetables, Hummus and Spinach

Albacore Tuna Salad, Provolone Cheese, Lettuce and Tomato



LUNCH BUFFET

Includes House Garden Salad, Rolls with Butter, Chef's Dessert Display and Water Pitchers on the Table

ENTRÉE

- CHICKEN FRANCAISE
- PECAN CHICKEN WITH APPLE RELISH
- HERB ROASTED BREAST OF CAPON IN A WHITE WINE DEMI
- BRAISED PORK LOIN WITH ROASTED APPLE AND SHALLOT REDUCTION
- HERB CRUSTED HADDOCK WITH LEMON PARSLEY BUTTER
- ORANGE GLAZED SALMON
- SLICED SIRLOIN WITH SHIITAKE MUSHROOM SAUCE
- BEEF STROGANOFF WITH EGG NOODLES
- VEGETABLE AND MOZZARELLA RAVIOLI WITH TOMATO CONFETTI AND EVOO
- MUSHROOM AND BLACK EYED PEA MASALA (V, GF)
- MEDITERRANEAN VEGETABLE STEW
Fennel, Eggplant, Peppers, Chickpeas, Currants and Tomato (V,GF)

CHOOSE TWO (2) SIDES

- GRILLED ASPARAGUS
- SPINACH AND BROCCOLI WITH GARLIC AND EVOO
- ZUCCHINI, YELLOW SQUASH AND CARROT MEDLEY
- ROASTED BUTTERNUT SQUASH AND SHALLOTS
- PARMESAN PEDDLER POTATOES
- WHIPPED POTATOES
- HERB ROASTED RED POTATOES
- BUTTERED PENNE PASTA
(ADD MARINARA OR ALFREDO FOR \$1 PER PERSON)
- BLENDED WILD RICE

CHOOSE ONE (1) ENTRÉE

\$25 PER PERSON

CHOOSE TWO (2) ENTRÉE

\$29 PER PERSON

CHOOSE THREE (3) ENTRÉE

\$33 PER PERSON

ENHANCEMENTS:

- NON-ALCOHOLIC BEVERAGE STATION \$4 PER PERSON
- COFFEE STATION \$4 PER PERSON
- BUILD YOUR OWN SALAD BAR \$5 PER PERSON
- HOUSE MADE SOUP \$4 PER PERSON
- LIVE ACTION CARVING STATION \$6 PER PERSON

*All Packages are Priced at 40 People. Contact your Catering Manager to Discuss Further Options.
Pricing Does Not Include 20% Event Management Fee or 7% Massachusetts Tax.*

PLATED LUNCH

Includes House Garden Salad, Chef's Selection Starch and Vegetable, Rolls with Butter, Choice of Dessert and Water Pitchers on the Table. All pricing is based on one entrée selection. A \$3 upcharge will be applied for each additional entrée selected. For All Parties a Five Percent (5%) Chef Choice Gluten Free, Vegan Allowance will be Provided.

CHICKEN FRANCAISE Served with Lemon Reduction	\$26 PER PERSON
MUSHROOM CHICKEN PICCATA Served with Lemon and Capers	\$27 PER PERSON
ORANGE GLAZED STATLER CHICKEN BREAST	\$28 PER PERSON
SLICED BEEF TENDERLOIN Served with Wild Mushroom Demi Glaze	\$29 PER PERSON
GRILLED FLANK STEAK Served with Roasted Shallot Demi	\$29 PER PERSON
CENTER CUT PORK CHOP Served with Fig and Balsamic Reduction	\$28 PER PERSON
PEPPER CRUSTED PORK LOIN Served with Squash Puree and Roasted Walnut Butter	\$29 PER PERSON
PAN SEARED COD SAUCE NICOISE Tomato, Olives, Asparagus, Lemon and Parsley	\$27 PER PERSON
GRILLED SALMON Served with Roasted Vegetable Compote and Pumpkin Seed Vinaigrette	\$27 PER PERSON
CRAB CAKES Served with Red Pepper Remoulade and Fried Basil	\$29 PER PERSON

CHOOSE ONE (1) DESSERT

NEW YORK CHEESECAKE WITH BLUEBERRIES

POUND CAKE WITH STRAWBERRIES

FLOURLESS CHOCOLATE TORTE

APPLE PIE

NEW ENGLAND BREAD PUDDING WITH CARAMEL SAUCE

***ENHANCEMENTS:**

NON-ALCOHOLIC ASSORTED BEVERAGE STATION \$4 PER PERSON

COFFEE SERVICE \$4 PER PERSON

UPGRADED SEASONAL SALAD \$2 PER PERSON

***ASK CATERING MANAGER FOR CURRENT OPTIONS**

HOUSE MADE SOUP \$4 PER PERSON

SLICED FRUIT WITH WEDGE OF GOUDA \$4 PER PERSON

DUAL PLATED PROTEIN ENTRÉE

COST OF HIGHER PRICED ENTRÉE PLUS AN ADDITIONAL \$7 PER PERSON

ALTERNATING DESSERTS \$1 PER PERSON

CASH OR OPEN BAR (AVAILABLE AFTER 12NOON)

***ASK CATERING MANAGER FOR PRICING**

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PASSED HORS D'OEUVRES

COLD

MELON WRAPPED IN PROSCIUTTO	\$3.50
BELGIAN ENDIVE WITH ROASTED BEETS AND CHEVRE	\$3.00
SWEET POTATO CHIP WITH SMOKED DUCK AND CRANBERRY CHUTNEY	\$3.00
HOUSE MADE ASSORTED CANAPÉS	\$3.00
CAPRESE SKEWERS	\$3.00
ANTIPASTO SKEWERS	\$3.50
AHI TUNA ON ENGLISH CUCUMBER WITH SOY SAUCE	\$5.00
SESAME CRUSTED AHI TUNA	\$5.00
Served on a Wonton Crisp with Avocado and Mango	
GOAT CHEESE CROSTINI	\$3.00
Served with Fig and Olive Tapenade Bruschetta	
MINI PROFITEROLE WITH SMOKED SALMON AND DILL	\$3.00
SHRIMP SHOOTERS WITH MARGARITA SALSA	\$4.00
PHYLLO CRISPS	\$3.50
Grilled Vegetables, Arugula and Gorgonzola	

HOT

ASPARAGUS WRAPPED IN PHYLLO	\$3.50
HONEY SRIRACHA CHICKEN MEATBALLS WITH MANGO	\$4.00
PORK BELLY AND CANDIED APPLES	\$3.50
PEANUT CHICKEN SATAY	\$3.00
PEPPER CRUSTED TENDERLOIN	\$4.00
with Caramelized Onions	
CHICKEN SALTIMBOCCA BITES	\$4.00
CRAB STUFFED MUSHROOMS	\$4.00
SPINACH AND CHEESE STUFFED MUSHROOMS	\$3.50
BBQ MEATBALLS	\$3.50
COCONUT SHRIMP WITH SOY CHILI DIPPING SAUCE	\$4.00
BBQ BACON WRAPPED SHRIMP	\$4.00
SHRIMP TEMPURA WITH SOY DIPPING SAUCE	\$5.00
SPANAKOPITA	\$5.00
RATATOUILLE PHYLLO CUP	\$5.00
CARAMELIZED BUTTERNUT SQUASH AND ONION PHYLLO CUP	\$3.50
FIVE ONION TART WITH SWISS CHEESE	\$3.50
TRUFFLE RISOTTO BALLS	\$3.50
SCALLOPS WRAPPED IN BACON	\$4.00
VEGETABLE SPRING ROLL	\$3.50
Served with Sweet and Sour Dipping Sauce	
LAMB LOLLIPOP	\$6.00
PEPPERED FLANK STEAK	\$4.50
Caramelized Shallots and Brulee Gorgonzola	

STATIONARY DISPLAYS

SIGNATURE DIPS

Baked Spinach and Artichoke Dip served with Crostini	\$5 PER PERSON
Buffalo Chicken Dip served with Pita Chips	\$6 PER PERSON
Seven Layer Taco Dip served with Tortilla Chips	\$6 PER PERSON

FRUIT DISPLAY

Fresh Sliced Melons and Assorted Berry Bowls Served with Yogurt Dip	\$6 PER PERSON
Fruit Kabobs	\$6 PER PERSON

CRUDITÉ

Fresh Vegetables Served with House Made Garlic Hummus and Creamy Ranch	\$6 PER PERSON
Bean and Pepper Bundles Served with Balsamic Dressing and Spinach Dip	\$6 PER PERSON

ANTIPASTO DISPLAY

Assorted Roasted Vegetables, Caprese Salad, Cured Olives and Artichoke Hearts Served with Crostini	\$9 PER PERSON
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CHEESE BOARD

Domestic Cheese served with Crackers	\$7 PER PERSON
Your Selection of Local and Regional Cheese Accompanied by House Dried Fruits, Honey Comb, Candied Nuts, Crackers and Toast Points *ask Catering Manager for Choice List	\$10 PER PERSON

CHARCUTERIE BOARD

Chef's Charcuterie Board	\$14 PER PERSON
Selection of Dried and Cured Meat along with Local Cheeses, Cured Olives, Pickled Vegetables and Artisan Breads	

SEAFOOD

Smoked Salmon Display	\$14 PER PERSON
Served with Capers, Red Onions, Sliced Radish, Cherry Tomatoes, Lemon-Dill Whipped Cream Cheese and Bagel Crisps	
Shrimp Cocktail	\$12 PER PERSON
Served with Cocktail Sauce and Lemon Wedges (estimated 5 shrimp per person)	
Raw Bar	\$ MARKET
Local Oysters, Poached Shrimp, Cherry Stone Clams, Crab Claws and Lobster Tails served with Cocktail Sauce, Mignonette Sauce, Saltines and Lemon Wedges	

DESSERT DISPLAY

Mini Cannolis, Cheesecakes, Assorted Cookies and Chocolate Fudge Brownies	\$7 PER PERSON
Macaroons, Mini Cupcakes, Petite Fours, Chocolate Dipped Fruit	\$9 PER PERSON

*ENHANCEMENTS:

Chocolate or Cheese Fondue	\$6 PER PERSON
Popcorn Waterfall (Three (3) Flavors of House Made Popcorn)	\$3.50 PER PERSON
Soft Pretzel Bar	\$4 PER PERSON
To include Hazelnut Spread, Cheese, Mustards, Chipotle Dip, BBQ Sauce	
Bruschetta Bowl with Garlic Toast Points	\$3 PER PERSON

All Packages are Priced at 40 People. Contact your Catering Manager to Discuss Further Options.
Pricing Does Not Include 20% Event Management Fee or 7% Massachusetts Tax.

ROLLING STATIONS

*Rolling Stations are Designed to Enhance a Reception.
Please ask your Catering Manager for Full Entrée Portion Pricing*

PASTA STATION

\$14 PER PERSON

Includes Caesar Salad and Garlic Bread

Choose Two (2) of the Following

Panko Crusted, Three Cheese Mac and Cheese with Poblano Pepper and Bacon
Pasta Primavera with Garlic and Extra Virgin Olive Oil
Spaghetti with Marinara OR Bolognese
Chicken Broccoli Alfredo
Sausage and Peppers over Fusilli
Penne a la Vodka

DIM SUM STATION

\$12 PER PERSON

Stir Fry Rice
Vegetable Lo Mein
Dumplings
Pork Pot Stickers
Vegetable Spring Rolls
Steamed Buns with Teriyaki Beef

TACO STATION

\$14 PER PERSON

Hard and Soft Shell Tacos
Slow Cooked Ground Beef and Shredded Chicken
Lettuce, Diced Tomatoes, Cheddar Cheese, Sour Cream, Jalapenos, Guacamole, and Variety of Salsas

POTATO BAR

\$13 PER PERSON

Garlic Yukon Potatoes, Maple Sweet Potatoes and Herb Truffle Purple Potatoes (Choice of Mashed or Baked)
Lettuce, Diced Tomatoes, Sour Cream, Chives, Bacon, Cheddar Cheese Sauce and Broccoli

LIVE ACTION CHEF CARVING STATION

Turkey Breast served with Cranberry Chutney **\$10** PER PERSON

Herb Crusted Pork Loin **\$11** PER PERSON

Honey and Clove Roasted Virginia Ham **\$11** PER PERSON

Tenderloin **\$15** PER PERSON

Served with Red Wine Demi Glaze served with Horseradish Sauce and Mustard

Crusted Rack of Lamb **\$17** PER PERSON

Served with Roasted Fennel Cream Sauce

*Enhancement: Salad Station **\$4** PER PERSON

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DINNER BUFFET

Includes House Garden Salad, Rolls with Butter, Chef's Dessert Display and Water Pitchers on the Table

ENTRÉE

SEARED CHICKEN BREAST WITH HEIRLOOM TOMATOES, MUSHROOMS, ARTICHOKE AND PAN JUS

CITRUS CHICKEN WITH CHAMPAGNE BEURRE BLANC AND TOMATO CONCASSE

CHICKEN TETRAZZINI CASSEROLE

ROASTED PORK LOIN WITH CARAMELIZED SHALLOTS AND SWEET POTATO ROSEMARY SAUCE

ROASTED LEG OF LAMB WITH A TART CHERRY PORT GLAZE

TOURNEDOS OF BEEF WITH WILD MUSHROOM DEMI

GRILLED FILET MIGNON WITH MUSHROOM DUXELLE FILLED ARTICHOKE BOTTOM BÉARNAISE SAUCE

BROILED HADDOCK WITH LEMON AND WHITE WINE SAUCE

MAPLE MUSTARD ROASTED SALMON WITH APPLE CIDER REDUCTION

PUMPKIN RAVIOLI WITH SAGE CREAM AND PEPITAS

ORANGE GINGER ZUCCHINI NOODLES WITH CHICKPEAS (V, GF)

CHOOSE TWO (2) SIDES

ALMOND AND CRANBERRY COLE SLAW

PARMESAN TOMATO ZUCCHINI BAKE

GARLIC BRUSSEL SPROUTS

CANDIED CARROTS

VEGETABLE RICE PILAF

(SUBSTITUTE FOR CAULIFLOWER RICE \$1 PER PERSON)

MASHED SWEET POTATOES

ROASTED YUKON POTATOES

CREAMY DILL SCALLOPED POTATOES

CHOOSE ONE (1) ENTRÉE

\$35 PER PERSON

CHOOSE TWO (2) ENTRÉE

\$40 PER PERSON

CHOOSE THREE (3) ENTRÉE

\$45 PER PERSON

ENHANCEMENTS:

NON-ALCOHOLIC BEVERAGE STATION

\$4 PER PERSON

COFFEE STATION

\$4 PER PERSON

BUILD YOUR OWN SALAD BAR

\$5 PER PERSON

HOUSE MADE SOUP

\$4 PER PERSON

LIVE ACTION CARVING STATION

\$6 PER PERSON

CASH OR OPEN BAR

*ASK CATERING MANAGER FOR PRICING

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PLATED DINNER

Includes House Garden Salad, Chef Selection Starch and Vegetable, Choice of Dessert, Rolls with Butter and Water Pitchers on the Table. All pricing is based on one entrée selection. A \$4 upcharge will be applied for each additional entrée selected. For All Parties a Five Percent (5%) Chef Choice Gluten Free, Vegan Allowance will be Provided.

CHICKEN PICCATA **\$34** PER PERSON
Served with a Light Lemon Garlic Sauce and Capers

BUTTERNUT SQUASH AND CRANBERRY STUFFED CHICKEN BREAST **\$35** PER PERSON
Served with White Wine Sauce

SEARED CHICKEN BREAST **\$36** PER PERSON
Served with Lemon-Oregano Prosciutto Cremini Mushroom Sherry Butter Sauce

PORK SHANK OSSO BUCO **\$37** PER PERSON
Served with Polenta and Gremolata

SLICED TENDERLOIN WITH BÉARNAISE SAUCE **\$41** PER PERSON

6OZ FILET MIGNON **\$41** PER PERSON
Served with Roasted Shallots and Forest Mushroom Sauce

6OZ NEW YORK SIRLOIN AU POIVRE **\$42** PER PERSON

MUSTARD AND HERB CRUSTED RACK OF LAMB **\$42** PER PERSON

SEARED CITRUS SALMON **\$36** PER PERSON
Served with Winter Pesto

CRAB STUFFED HADDOCK **\$39** PER PERSON
Served with Buttered Lobster Sauce

SESAME CRUSTED AHI TUNA **\$41** PER PERSON
Served with Vegetable Stir Fry

CHOOSE ONE (1) DESSERT

STRAWBERRY TRIFLE

TRIPLE LAYER CHOCOLATE MOUSSE WITH RASPBERRY COULIS

SEASONAL CRÈME BRULEE

FLOURLESS CHOCOLATE TORTE

CHOCOLATE ORANGE SWISS ROLL

ITALIAN LEMON CAKE WITH BLUEBERRY COULIS

CARROT CAKE

***ENHANCEMENTS:**

NON-ALCOHOLIC ASSORTED BEVERAGE STATION **\$4** PER PERSON

UPGRADED SEASONAL SALAD **\$2** PER PERSON

***ASK CATERING MANAGER FOR CURRENT OPTIONS**

HOUSE MADE SOUP **\$4** PER PERSON

DUAL PLATED PROTEIN ENTRÉE **\$7** PER PERSON

COST OF HIGHER PRICED ENTRÉE PLUS AN ADDITIONAL

ALTERNATING DESSERTS **\$1** PER PERSON

CASH OR OPEN BAR

***ASK CATERING MANAGER FOR PRICING**

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BAR SERVICES

We are proud to serve only premium brand beverages. All prices are subject to a 20% service charge and applicable sales tax.

CASH BAR

\$95 Set Up Fee - For Every 75 People

BEER	\$7.00
WINE	\$9.00
PREMIUM DRINK	\$10.00
TOP SHELF DRINK	\$12.00
WATER AND SODA	\$4.00

OPEN BAR

Maximum of Four (4) Hours.

BEER AND WINE **\$15.00 PER PERSON | FOR FIRST HOUR**
\$10 per person each additional hour.

PREMIUM OPEN BAR **\$19.00 PER PERSON | FOR FIRST HOUR**
\$12 per person each additional hour.

WINES

Coastal Vineyards

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

BEERS

Bud Light, Budweiser, Coors Light, Sam Adams, O'Douls

LIQUOR

Svedka, Bacardi, Bombay, Dewar's, Sauza Silver

TOP SHELF OPEN BAR **\$21.00 PER PERSON | FOR FIRST HOUR**
\$14 per person each additional hour.

WINES

Waterbrook Vineyards

Pinot Gris, Chardonnay, Cabernet Sauvignon, Merlot

BEERS

Guinness, IPA, Rotating Craft Selection

LIQUOR

Grey Goose, Bombay Sapphire, Patron Silver,
Pyrat XO Reserve, Jack Daniels, Bowmore

***Plus All Premium Wines, Beers and Liquors**

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Pricing Does Not Include 20% Event Management Fee or 7% Massachusetts Tax.

1277 MAIN STREET | SPRINGFIELD, MA 01103

MASSMUTUALCENTER.COM

 **MassMutual
Center**