

Guidelines for Food Service and 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 Mass Mutual 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 Kaitlin Harrington
Kaitlin.harrington@spectrap.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

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

Jump Start

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

Executive Continental

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

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

Breakfast Buffet

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

Entrée

Crème Brule French Toast

Buttermilk Pancakes

Belgium 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

Choose Two (2) Entrée

Choose Three (3) Entrée

***Enhancement**

Non-alcoholic Beverage Station

Coffee Station

Flavored Pancakes or Waffles

Stuffed French Toast

Yogurt Parfait

Live Action Ham Carving Station

Lunch

Boxed Lunch

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

Choice of Three (3) Sandwiches

Ham and Swiss
Turkey and Provolone
Roast Beef and Cheddar
Tuna Salad and American
Seasonal Vegetable with Hummus OR Pesto

***Enhancements:**

Assorted Canned Sodas—

Greens and Grains—Build Your Own Salad Bar

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
Additional Protein
Cookie and Brownie Display

Lunch

MassMutual Combo

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

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

Blended Wild Rice

Choose One (1) Entrée

Choose Two (2) Entrée

Choose Three (3) Entrée

***Enhancements:**

Non-alcoholic Beverage Station

Coffee Station

Build Your Own Salad

House Made SoLive Action Carving Station

Plated Lunch

*Includes House Garden Salad, Chef Selection Starch and Vegetable, Rolls with Butter,
Chef's Dessert Display 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 with Lemon Reduction

Mushroom Chicken Piccata with Lemon and Capers

Orange Glazed Statler Chicken Breast

Sliced Beef Tenderloin with Wild Mushroom Demi Glaze

Grilled Flank Steak with Roasted Shallot Demi

Center Cut Pork Chop with Fig and Balsamic Reduction

Pepper Crusted Pork Loin with Squash Puree and Roasted Walnut Butter

Pan Seared Cod Sauce Nicoise - Tomato, Olives, Asparagus, Lemon and Parsley

Grilled Salmon with Roasted Vegetable Compote and Pumpkin Seed Vinaigrette

Crab Cakes with Red Pepper Remoulade and Fried Basil

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 -

Coffee Service -

Upgraded Seasonal Salad - **\$2 per person** *ask Catering Manager for Current Options

House Made Soup -

Sliced Fruit with Wedge of Gouda -

Dual Plated Protein Entrée - **Cost of Higher priced Entrée Plus an Additional \$7 per person**

Alternating Desserts -

Cash or Open Bar (available after 12noon) - ***ask Catering Manager for Pricing**



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.

Passed Hors D' Oeuvres

Cold

Melon Wrapped in Prosciutto....
Belgium Endive with Roasted Beets and Chevre....
Sweet Potato Chip with Smoked Duck and Cranberry Chutney....
House Made Assorted Canapés
Caprese Skewers
Anti-Pasta Skewers....
Ahi Tuna on English Cucumber with Soy Sauce....
Sesame Crusted Ahi Tuna served on a Wonton Crisp with Avocado and Mango....
Goat Cheese Crostini with Fig and Olive Tapenade Bruschetta....
Mini Profiterole with Smoked Salmon and Dill....
Shrimp Shooters with Margarita Salsa....
Phyllo Crisps with Grilled Vegetables, Arugula and Gorgonzola

Hot

Asparagus Wrapped in Phyllo
Honey Sriracha Chicken Meatballs with Mango....
Pork Belly and Candied Apples....
Peanut Chicken Satay....
Pepper Crusted Tenderloin with Caramelized Onions
Chicken Saltimbocca Bites....
Crab Stuffed Mushrooms....
Spinach and Cheese Stuffed Mushrooms....
BBQ Meatballs....
Coconut Shrimp with Soy Chili Dipping Sauce....
BBQ Bacon Wrapped Shrimp....
Shrimp Tempura with Soy Dipping Sauce
Spanakopita
Ratatouille Phyllo Cup....
Caramelized Butternut Squash and Onion Phyllo Cup
Five Onion Tart with Swiss Cheese....
Truffle Risotto Balls....
Scallops Wrapped in Bacon....
Cuban Cigar Spring Roll with Spicy Mustard
Vegetable Spring Roll with Sweet and Sour Dipping Sauce
Lamb Lollipop
Peppered Flank Steak with Caramelized Shallots and Brulee Gorgonzola

Stationary Displays

Signature Dips

Baked Spinach and Artichoke Dip served with Crostini
Buffalo Chicken Dip served with Pita Chips
Seven Layer Taco Dip served with Tortilla Chips

Fruit Display

Fresh Sliced Melons and Assorted Berry Bowls served with Yogurt Dip
Fruit Kabobs

Crudité

Fresh Vegetables served with House Made Garlic Hummus and Creamy Ranch
Bean and Pepper Bundles served with Balsamic Dressing and Spinach Dip

Anti-Pasta Display

Assorted Roasted Vegetables, Caprese Salad, Cured Olives and Artichoke Hearts
served with Crostini ... **\$9 per person**

Cheese Board

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

Charcuterie Board

Chef's Selection of Dried and Cured Meat along with Local Cheeses, Cured Olives,
Pickled Vegetables and Artisan Breads

Smoked Salmon Display

Served with Capers, Red Onions, Sliced Radish, Cherry Tomatoes, Lemon-Dill
Whipped Cream Cheese and Bagel Crisps

Shrimp Cocktail

Served with Cocktail Sauce and Lemon Wedges (estimated 5 shrimp per person)

Raw Bar

Local Oysters, Poached Shrimp, Cherry Stone Clams, Crab Claws and Lobster Tails served with
Cocktail Sauce, Mignonette Sauce, Saltines and Lemon Wedges **\$MARKET**

Dessert Display

Mini Cannolis, Cheesecakes, Assorted Cookies and Chocolate Fudge Brownies
Macarons, Mini Cupcakes, Petite Fours, Chocolate Dipped Fruit

*Enhancements:

Chocolate or Cheese Fondue -
Popcorn Waterfall (Three (3) Flavors of House Made Popcorn) -
Soft Pretzel Bar (to include Hazelnut Spread, Cheese, Mustards, Chipotle Dip, BBQ Sauce) -
Bruschetta Bowl with Garlic Toast Points -

Rolling Stations

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

Pasta Station

Includes Caesar Salad and Garlic Bread

Choose Two (2) of the Following

Panko Crusted, Three Cheese Mac and Cheese with Pablano 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

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

Taco Station

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

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
Herb Crusted Pork Loin
Honey and Clove Roasted Virginia Ham
Tenderloin with Red Wine Demi Glaze served with Horseradish Sauce
Mustard Crusted Rack of Lamb served with Roasted Fennel Cream Sauce

***Enhancement:** Salad Station -

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, Artichokes 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

Choose Two (2) Entrees

Choose Three (3) Entrees

***Enhancements:**

Non-Alcoholic Beverage Station -

Coffee Station -

Build Your Own Salad Bar -

House Made Soup -

Live Action Carving Station -

Cash or Open Bar - ***ask Catering Manager for Pricing**



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 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 with a Light Lemon Garlic Sauce and Capers

Butternut Squash and Cranberry Stuffed Chicken Breast with White Wine Sauce

Seared Chicken Breast with Lemon-Oregano Prosciutto Cremini Mushroom Sherry
Butter Sauce

Pork Shank Osso Buco with Polenta and Gremolata ...

Sliced Tenderloin with Béarnaise Sauce

6oz Filet Mignon with Roasted Shallots and Forest Mushroom Sauce.....

6oz New York Sirloin Au Poivre

Mustard and Herb Crusted Rack of Lamb

Seared Citrus Salmon with Winter Pesto....

Crab Stuffed Haddock with Buttered Lobster Sauce

Sesame Crusted Ahi Tuna 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 Beverage Station -

Upgraded Seasonal Salad - **\$2 per person** *ask Catering Manager for Current Options

House Made Soup -

Dual Plated Protein Entrée – **Cost of Higher priced Entrée Plus an Additional \$7 per person**

Alternating Desserts -

Cash or Open Bar - ***ask Catering Manager for Pricing**



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Bar

Cash Bar

\$95 Set Up Fee - For Every 75 People

\$7 Beer

\$9 Wine

\$10 Premium Drink

\$12 Top Shelf Drink

\$4 Water and Soda

Open Bar – Beer and Wine

Maximum of Four (4) Hours

\$15 per person for the First Hour,
each additional Hour is \$10 per person

Premium Open Bar

Maximum of Four (4) Hours

\$19 per person for the First Hour,
each additional Hour is \$12 per person

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

Maximum of Four (4) Hours

\$21 per person for the First Hour,
each additional Hour is \$14 per person

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