





BREAKFAST

BAGEL BUNDLE

\$13 PER PERSON

Assorted Bagels served with Flavored Cream Cheese,
Whipped Butter and Jelly
Fresh Fruit Juices
Regular and Decaf Coffee, Assorted Tea Selection
ADD SLICED SEASONAL FRUIT \$17 PER PERSON

JUMP START

\$15 PER PERSON

Assorted Individual Yogurts
House Made Granola Bars
Whole Fruit
Fresh Fruit Juices
Regular and Decaf Coffee, Assorted Tea Selection

EXECUTIVE CONTINENTAL

\$18 PER PERSON

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

GREEK YOGURT PARFAIT

\$19 PER PERSON

Plain and Vanilla Greek Yogurt
Mixed Berries
House Made Granola with Grains and Nuts
Fresh Fruit Juices
Regular and Decaf Coffee, Assorted Tea Selection
ADD SLICED SEASONAL FRUIT \$22 PER PERSON

*All Packages are Priced at 40 People. Contact your Catering Manager to Discuss Further Options.
Pricing Does Not Include 22% Event Management Fee or 7% Massachusetts Tax.*



BREAKFAST BUFFETS

Includes Assorted Breakfast Pastries, Fresh Fruit Juices and Regular, Decaf Coffee, Assorted Tea Selections

ENTRÉE

CRÈME BRULÉE FRENCH TOAST

VERMONT CHEDDAR SCRAMBLED EGGS

BUTTERMILK PANCAKES

BELGIUM WAFFLES

QUICHE (**SELECT ONE OPTION**)

Roasted Seasonal Vegetable, Ham and
Sun-Dried Tomato

STRATA OR FRITTATA (**SELECT ONE OPTION**)

Roasted Seasonal Vegetable & Goat Cheese, Country Ham & Cheddar,
Artisanal Cheese, Pesto Chicken & Gorgonzola

BREAKFAST BURRITOS

Onions, Mushrooms, Bell Peppers, Pico de Gallo, Shredded Cheese, Spinach
and Flour Tortillas

CHOOSE TWO (2) SIDES

HASH BROWNS

HERBED BREAKFAST POTATOES

APPLEWOOD SMOKED BACON

SAUSAGE PATTIES OR LINKS

SAUTÉED SPINACH AND BROCCOLI

TOAST (WHITE, WHEAT, RYE, GF)

***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:

SLICED SEASONAL FRUIT

\$4.00 PER PERSON

YOGURT PARFAIT

\$4.50 PER PERSON

SMOOTHIE BAR

\$5.00 PER PERSON

GUACAMOLE

\$2.00 PER PERSON

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BOXED LUNCH

THE BASIC BOX

\$17 PER PERSON

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

SEASONAL VEGETABLE WITH HUMMUS OR PESTO

THE GOURMET BOX

\$25 PER PERSON

Includes Bottled Water or Sparkling Water

CHOICE OF ONE

Sea Salted Cape Cod Potato Chips

Mesquite BBQ Cape Cod Chips

Low Sodium Cap Cod Chips

CHOICE OF ONE

Chocolate Chip Cookie

M&M Cookie

White Chocolate Macadamia Nut Cookie

Fudge Brownie

CHOICE OF ONE

Three Bean Salad

Pasta Salad

Potato Salad

CHOICE OF THREE (3) SANDWICHES

FAT BIRD

Shaved Turkey, Swiss Cheese, Baby Greens with Sweet Grain Mustard Aioli, Caramelized Onions on Marble Rye

GODFATHER

Smoked Salami, Capicola, Smoked Provolone Cheese, Roasted Peppers, Pickled Red Onions, Red Wine Aioli on Ciabatta

FIELD OF GREENS

Mixed Baby Greens, Sliced Cucumbers, Shaved Carrots, Kalamata Olives, Cherry Tomatoes, Shaved Red Onions with choice of Balsamic or Ranch Dressing

DRUNKEN PIG

Bourbon Glazed Ham, Aged Swiss Cheese, Roasted Yellow Peppers, Florida Greens and Sweet Grain Mustard Aioli on Brioche Bread

SMOKIN' BULL

Shaved Prime Rib with Balsamic Glazed Peppers and Onions, Arugula, Smoked Gouda Cheese and Roasted Garlic Aioli on a Sesame Kaiser Roll

SANTORINI

Roasted Asparagus, Artichokes, Red Peppers, Olives, Sautéed Couscous with Red Onion and Hummus in a Tomato Wrap

LUNCH COMBINATIONS

MASSMUTUAL COMBO

\$25 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

BLACK FOREST HAM

Gruyere Cheese, Honey Mustard, Lettuce and Tomato

ROAST BEEF

Boursin Cheese, Caramelized Onions, Lettuce and Tomato

CAPRESE

Fresh Mozzarella, Tomato and Basil Pesto with Balsamic Reduction

ROASTED VEGETABLE

Hummus and Spinach

GREENS AND GRAINS - BUILD YOUR OWN SALAD BAR

\$25 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 Steak, Herb Seared Salmon, Blackened Tuna (MKT PRICE)

CHOOSE TWO (2) SALAD DRESSINGS

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



LUNCH BUFFETS

Includes Iced Tea and Lemonade

ITALIAN

\$35 PER PERSON

Classic Caesar Salad, Garlic Croutons and Shaved Parmesan Cheese
Grilled Chicken Breast with Roasted Artichokes, Peppers, and Fresh Mozzarella
Rigatoni Pasta with Peas, and Asparagus in Sundried Tomato Cream Sauce with Goat Cheese
Lemon Butter Green Beans
Garlic Bread
Assorted Italian Pastries

COMFORT FOOD

\$33 PER PERSON

House Salad with Cucumbers, Tomatoes, Carrots
Choice of Two House Made Dressings
Bacon Infused Meat Loaf with Tangy Barbeque Sauce
Baked Three Cheese Pasta topped with Buttered Toasted Bread Crumbs
Honey Fried Chicken with Sriracha Ranch
Roasted Corn, Baby Tomatoes & Asparagus,
Warm Rolls
Baked Apple Cobbler with Crème Anglaise Sauce

MEDITERRANEAN

\$35 PER PERSON

Mixed Greens, Olives, Feta, Cucumbers, Cannellini Beans,
Red Onions, Sundried Tomato Vinaigrette
Rosemary Roasted Chicken with Lemon Emulsion
Pan Seared Salmon, Caper Tomato Sauce
Saffron Scented Rice, Sautéed Green Beans, Baby Carrots,
and Red Pearl Onions Tossed in Cumin Butter
Assorted Rolls & Butter
Lemon Squares

TEX-MEX BUFFET

\$34 PER PERSON

Garden Salad with choice of Two House Made Dressings
Guacamole & Salsa Display with Tri-Color Tortilla Chips
Chili Rubbed Sirloin with a Tomatillo Sauce
Citrus Marinade Grilled Chicken with a Chipotle Cream Sauce and Poblano Pepper Relish
Lime Scented Rice, Cumin Scented Caramelized Squash and Onions
Assorted Rolls and Butter
Cinnamon rubbed Churros

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PLATED LUNCH

Includes House Garden Salad, Chef Selection Starch and Vegetable, Rolls with Butter, Chef's Choice of Dessert, Ice Water, Coffee, Decaffeinated Coffee and a selection of Teas

MUSHROOM CHICKEN PICCATA with Lemon and Capers	\$33 PER PERSON
ORANGE GLAZED STATLER CHICKEN BREAST	\$34 PER PERSON
SLICED BEEF TENDERLOIN with Wild Mushroom Demi Glaze	MKT PRICE
GRILLED FLANK STEAK with Roasted Shallot Demi	\$39 PER PERSON
CENTER CUT PORK CHOP with Fig and Balsamic Reduction	\$35 PER PERSON
PEPPER CRUSTED PORK LOIN with Squash Puree and Roasted Walnut Butter	\$33 PER PERSON
PAN SEARED COD SAUCE NICOISE Tomato, Olives, Asparagus, Lemon and Parsley	\$38 PER PERSON
GRILLED SALMON with Roasted Vegetable Compote and Pumpkin Seed Vinaigrette	\$36 PER PERSON
CRAB CAKES with Red Pepper Remoulade and Fried Basil	\$38 PER PERSON

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.

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PASSED HORS D'OEUVRES

COLD

MELON WRAPPED IN PROSCIUTTO	\$4.00
CAPRESE SKEWERS	\$3.50
ANTI-PASTA SKEWERS	\$4.00
SESAME CRUSTED AHI TUNA on a Wonton Crisp with Avocado and Mango	\$5.00
GOAT CHEESE CROSTINI WITH FIG AND OLIVE TAPENADE BRUSCHETTA	\$3.50
SHRIMP SHOOTERS WITH MARGARITA SALSA	\$4.50
PHYLLO CRISPS with Grilled Vegetables, Arugula and Gorgonzola	\$4.00

HOT

ASPARAGUS WRAPPED IN PHYLLO	\$4.00
PEANUT CHICKEN SATAY	\$4.50
PEPPER CRUSTED TENDERLOIN with Caramelized Onions	\$4.50
CHICKEN SALTIMBOCCA BITES	\$4.50
COCONUT SHRIMP WITH SOY CHILI DIPPING SAUCE	\$4.50
CARAMELIZED BUTTERNUT SQUASH AND ONION PHYLLO CUP	\$4.00
TRUFFLE RISOTTO BALLS	\$4.00
SCALLOPS WRAPPED IN BACON	\$4.50
VEGETABLE SPRING ROLL with Sweet and Sour Dipping Sauce	\$4.00

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ROLLING STATIONS

PASTA STATION

\$17 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

SLIDER STATION

\$18 PER PERSON

Select Two (2): Beef Slider, Pulled Chicken Slider or Vegetarian Slider
Sriracha Aioli, Mustard BBQ Sauce, Curry Ketchup, Rosemary Mustard,
Caramelized Onion Jam, Arugula, Sliced Tomato, Sliced Aged Cheddar

TACO STATION

\$16 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

\$15 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

\$13 PER PERSON

Served with Cranberry Chutney

HERB CRUSTED PORK LOIN

\$12 PER PERSON

HONEY AND CLOVE ROASTED VIRGINIA HAM

\$12 PER PERSON

SIRLOIN

\$18 PER PERSON

With Red Wine Demi Glaze served with Horseradish Sauce



HOUSE SPECIALTY BUFFETS

Includes Dinner Rolls, Iced Tea and Lemonade

CLASSIC BBQ

\$45 PER PERSON

Boston Bibb Wedge Salad with Cherry Tomatoes, Blue Cheese, Cucumber and Carrot and choice of Two House Made Dressings
Fresh Baked Corn Bread
Tender Pulled Pork with Tangy BBQ sauce and fresh Kaiser Rolls
Melt in your Mouth Smoked Brisket
House Made Slaw, Deep Fried Brussel Sprouts & Oven Roasted Yukon Potatoes
Butterscotch Bars

NEW ENGLAND CLAM BAKE

MKT PRICE

Garden Salad with Tomato, Sliced Cucumber, Red Onion and Shredded Carrot
Choice of two house made Dressings
Fresh Baked Dinner Rolls with Butter
Creamy NE Clam Chowder
Steamed Lobster with Drawn Butter
Baked Potato with Butter, Sour Cream & Chives
Grilled Local Asparagus
Boston Cream Pie

THE FARMER'S MARKET (SEASONAL, WHEN AVAILABLE) \$52 PER PERSON

Local Heirloom Tomatoes with Extra Virgin Olive Oil and fresh Basil
A Bounty of Fresh Vegetables Lightly Seasoned and Grilled to perfection with a Balsamic Glaze
Sweet Corn Salad with Cider Vinegar
Roasted Duck Breast with Wild Mushroom Sauce
Slow Roasted Sirloin with Bourbon Brown Sugar Sauce
Baked Maine Potatoes
Apple Cobbler

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PLATED DINNER

Includes House Garden Salad, Chef Selection Starch and Vegetable, Choice of Dessert, Rolls with Butter, Ice Water, Regular Coffee, Decaf Coffee and a selection of Teas.

CHICKEN PICCATA

Served with a Light Lemon Garlic Sauce and Capers

\$42 PER PERSON

BUTTERNUT SQUASH AND CRANBERRY STUFFED CHICKEN BREAST

Served with White Wine Sauce

\$42 PER PERSON

SEARED CHICKEN BREAST

Served with Lemon-Oregano Prosciutto Cremini
Mushroom Sherry Butter Sauce

\$45 PER PERSON

SLICED TENDERLOIN WITH BÉARNAISE SAUCE

\$51 PER PERSON

8OZ FILET MIGNON

Served with Roasted Shallots and Forest Mushroom Sauce

MKT PRICE

BRAISED SHORT RIB WITH PAN JUS

\$51 PER PERSON

MUSTARD AND HERB CRUSTED RACK OF LAMB

MKT PRICE

SEARED CITRUS SALMON

Served with Winter Pesto

\$42 PER PERSON

CRAB STUFFED HADDOCK

Served with Buttered Lobster Sauce

\$44 PER PERSON

SESAME CRUSTED AHI TUNA

Served with Vegetable Stir Fry

\$48 PER PERSON

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. Pricing Does Not Include 22% Event Management Fee or 7% Massachusetts Tax.



BAR

CASH BAR

\$95 Set Up Fee - For Every 75 People

BEER	\$8.00
WINE	\$9.00
PREMIUM DRINK	\$12.00
TOP SHELF DRINK	\$14.00
WATER AND SODA	\$4.00

OPEN BAR

Maximum of Four (4) Hours.

BEER AND WINE	\$18.00 PER PERSON FOR FIRST HOUR
\$12 per person each additional hour	
PREMIUM OPEN BAR	\$21.00 PER PERSON FOR FIRST HOUR
\$15 per person each additional hour	
TOP SHELF OPEN BAR	\$23.00 PER PERSON FOR FIRST HOUR
\$17 per person each additional hour	

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GUIDELINES

FOR 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 Event Management Fee.
- 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.
- OVG 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.
- Any changes made to an existing catering order within 4 business days of the event may be subject to a 25% administrative fee.
- All catering is subject to Massachusetts State Sales Tax. A copy of your organizations tax exempt certificate must be presented to MassMutual 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 22% 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 Wayne Carlson
wayne.carlson@oakviewgroup.com 413.271.3254

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

