

MassMutual Center

CATERING MENU





BREAKFAST

413 CONTINENTAL

\$18 PER PERSON

Assorted Breakfast Pastries, Muffins and Mini Bagels
served with Jelly, Butter and Cream Cheese
Sliced Seasonal Fruit
Fruit Juices
Local Roast Coffee and Decaf Coffee, Assorted Tea Selection

BREAKFAST EXPERIENCE

\$22 PER PERSON

Bakery Fresh Cinnamon Rolls
Fresh Fruit and In-Season Berries
Plain and Vanilla Bean Yogurt with Homemade Granola
Fresh Fruit Juices
Local Roast Coffee and Decaf Coffee, Assorted Tea Selection

BREAKFAST SANDWICHES

\$15 PER PERSON

Your choice of Biscuit, English Muffin or Croissant with Tater Tots
Egg and cheese
Sausage Egg and Cheese
Bacon Egg and Cheese
Turkey Sausage Egg and Cheese
Fresh Fruit Juices
Local Roast Coffee 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 23% Event Management Fee or 7% Massachusetts Tax.*



BREAKFAST BUFFETS

Includes Assorted Breakfast Pastries, Fresh Fruit Juices and Local Roast Coffee and Decaf Coffee, Assorted Tea Selection

ENTRÉE

FRENCH TOAST

VERMONT CHEDDAR SCRAMBLED EGGS

BUTTERMILK PANCAKES

BELGIUM WAFFLES

QUICHE (**SELECT ONE OPTION**)

Roasted Seasonal Vegetable, New England Seafood,
Ham and Sun-Dried Tomato

FRITTATA (**SELECT ONE OPTION**)

Roasted Seasonal Vegetable & Smoked Gouda Cheese,
Country Ham & Cheddar, Pesto Chicken & Gorgonzola

***ASK CATERING MANAGER FOR SEASONAL AVAILABILITY**

CHOOSE TWO (2) SIDES

HOME FRIES

HERBED BREAKFAST POTATOES

HARD BOILED EGGS

APPLEWOOD SMOKED BACON

SAUSAGE PATTIES OR LINKS

SAUTÉED SPINACH AND BROCCOLI

***ASK CATERING MANAGER FOR SEASONAL AVAILABILITY**

CHOOSE ONE (1) ENTRÉE

\$21.00 PER PERSON

CHOOSE TWO (2) ENTRÉE

\$23.00 PER PERSON

CHOOSE THREE (3) ENTRÉE

\$26.00 PER PERSON

ENHANCEMENTS:

SLICED SEASONAL FRUIT

\$5.00 PER PERSON

YOGURT PARFAIT

\$7.00 PER PERSON

HARD BOILED EGGS

\$3.00 PER PERSON

INDIVIDUAL YOGURT

\$4.00 PER PERSON

GUACAMOLE & SALSA

\$4.00 PER PERSON

STEEL CUT OATMEAL

\$4.00 PER PERSON

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REFRESHMENT BREAKS

Prices based on 1.5 hour of service

COFFEE BREAK Freshly Brewed Regular, Decaf and Assorted Teas	\$4 PER PERSON
ASSORTED HOT & COLD BEVERAGES Freshly Brewed Regular, Decaf and Assorted Teas Assorted Soda and Bottled Water	\$6 PER PERSON
MID-MORNING HEALTHY BREAK Individual Yogurt and Granola Bars Freshly Brewed Regular, Decaf Coffee and Assorted Teas Bottled Water	\$14 PER PERSON
MEETING PLANNER PM BREAK Sliced Seasonal Fruit Platter Freshly Baked Cookies and Brownies Assorted Soda & Bottled Water	\$14 PER PERSON
SWEET & SALTY Create Your Own Trail Mix: Peanut & Plain M&Ms, Almonds, Pecans, Walnuts, Dried Cranberries, Golden Raisins & Granola House Fresh Squeezed Lemonade	\$18 PER PERSON
PM ENERGY BREAK Whole Fruit Assorted Mixed Nuts Energy Bars Freshly Brewed Regular, Decaf Coffee and Assorted Teas Assorted Soda & Bottled Water	\$18 PER PERSON
ALL DAY BEVERAGE STATION Local Roast Coffee and Decaf Coffee with Assorted Tea Selection Assorted Soda & Bottled Water	\$6 FIRST 1.5 HOURS \$4 SECOND 1.5 HOURS \$2 EACH ADDITIONAL 1.5 HOURS

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BOXED LUNCH

THE BASIC BOX

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

\$19 PER PERSON

CHOICE OF THREE (3) SANDWICHES

HAM AND SWISS

TURKEY AND SWISS

ROAST BEEF AND CHEDDAR

TUNA SALAD

SEASONAL GRILLED VEGETABLE WITH HUMMUS

TOMATO AND FRESH MOZZARELLA, PESTO,
BALSAMIC AND MIXED GREENS

THE GOURMET BOX

Includes Bottled Water or Sparkling Water

\$27 PER PERSON

CHOICE OF ONE

Sea Salted Potato Chips

Mesquite BBQ Kettle Chips

Low Sodium Kettle Chips

CHOICE OF ONE

Chocolate Chip Cookie

Oatmeal Raisin Cookie

Sugar Cookie

Fudge Brownie

CHOICE OF ONE

Pasta Salad

Potato Salad

Coleslaw

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,
Balsamic Aioli on Ciabatta

FIELD OF GREENS

Mixed Baby Greens, Sliced Cucumbers, Shaved Carrots, Marinated Chickpeas,
Cherry Tomatoes, Shaved Red Onions

DRUNKEN PIG

Bourbon Glazed Ham, Aged Swiss Cheese, Roasted Red Peppers, Arcadian
Greens and Sweet Grain Mustard Aioli on Brioche Roll

SMOKIN' BULL

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

SANTORINI

Roasted Asparagus, Artichokes, Red Peppers, Spinach, Red Onion and Red
Pepper Hummus in a Tomato Wrap

LUNCH COMBINATIONS

MASSMUTUAL COMBO

\$28 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, Red Pepper, Red Onion, Celery & Hard-Boiled Egg

GREEK PASTA

Tri Color Rotini, Imported Olives, Feta Cheese, Tomato, Red Onion, Cucumber, Spinach

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 ON A KAISER

Crispy Bacon, Avocado, Swiss Cheese, Lettuce and Tomato

CHICKEN SALAD ON TORTILLA WRAP

Oven Roasted Chicken Breast with Celery, Red Onion, Mayonnaise and Lettuce

BLACK FOREST HAM ON BRIOCHE

Gruyere Cheese, Lettuce and Tomato

ROAST BEEF ON CIABATTA

Boursin Cheese, Caramelized Onions, Lettuce and Tomato

VEGGIE ON A TOMATO WRAP

With Grilled Zucchini, Summer Squash, Roasted Pepper, Spinach & Hummus

CAPRESE ON FOCACCIA

Fresh Mozzarella, Tomato and Basil Pesto with Balsamic Reduction

ALBACORE TUNA SALAD ON A TORTILLA WRAP

Provolone Cheese, Lettuce and Tomato

GREENS AND GRAINS - BUILD YOUR OWN SALAD BAR

\$26 PER PERSON

Includes Fresh Seasonal Sliced Fruit Salad 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, Olives, Feta Cheese, Goat Cheese, Shredded Cheddar, Bleu Cheese Crumbles, Mixed Berries, Sunflower Seeds, Croutons

CHOOSE TWO (2) SALAD DRESSINGS

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

PROTEIN

GRILLED MARINATED CHICKEN BREAST \$5.00 PER PERSON

SIRLOIN STEAK \$7.00 PER PERSON

HERB SEARED SALMON \$9.00 PER PERSON

GRILLED MARINATED SHRIMP \$9.00 PER PERSON



LUNCH BUFFETS

Includes Iced Tea and Lemonade

ADD ASSORTED BOTTLED WATER AND SODA

4.00 PER PERSON

ITALIAN

\$36 PER PERSON

Classic Caesar Salad, Garlic Croutons and Shaved Parmesan Cheese
Grilled Chicken Breast with Roasted Artichokes, Peppers,
and Fresh Mozzarella in a House Made Tomato Sauce
Rigatoni Pasta with Roasted Peppers and Asparagus
in Sundried Tomato Cream Sauce
Lemon Herb Green Beans
Garlic Bread
Cannoli's and assorted Italian cookies

COMFORT FOOD

\$38 PER PERSON

House Salad with Cucumbers, Tomatoes, Carrots
Choice of Two House Made Dressings
Chef's Famous Meat Loaf with Tangy Barbeque Sauce
Baked Three Cheese Cavatappi topped with Butter Toasted Breadcrumbs
Fried Chicken with Hot Honey
Roasted Corn, Baby Tomatoes & Asparagus, Warm Rolls
Baked Apple Crisp with Crème Anglaise Sauce

MEDITERRANEAN

\$38 PER PERSON

Mixed Greens, Olives, Feta, Cucumbers, Cannellini Beans,
Red Onions, Sundried Tomato Vinaigrette
Chicken Shawarma with Tzatziki Sauce
Pan Seared Salmon, Caper Tomato Sauce
Herb Basmati Rice, Mediterranean Vegetable Blend
Warm Pita Bread
Baklava

TEX-MEX BUFFET

\$37 PER PERSON

Garden Salad with choice of Two House Made Dressings
Guacamole & Salsa Display with Tri-Color Tortilla Chips
Chili Rubbed Sirloin Steak with a Chimichurri Sauce
Citrus Marinade Grilled Chicken with a Mango Peach Salsa
Spanish Rice and Beans, Caramelized Onions and Squash
Cornbread Butter
Cinnamon Rubbed Churros

*All Packages are Priced at 40 People. Contact your Catering Manager to Discuss Further Options.
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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

CHICKEN PICCATA with Lemon and Capers	\$35 PER PERSON
ORANGE GLAZED STATLER CHICKEN BREAST	\$35 PER PERSON
6 OZ BEEF TENDERLOIN with Wild Mushroom Demi Glaze	\$39 PER PERSON
CORRIANDER CRUSTED PORK LOIN Squash Puree and Roasted Walnut Butter	\$35 PER PERSON
GRILLED SALMON Ponzu Sauce and Tropical Fruit Puree	\$38 PER PERSON

All pricing is based on one entrée selection. A \$3 upcharge will be applied for additional entrées selected. For All Parties a Five Percent (5%) Chef Choice Gluten Free, Vegan Allowance will be Provided Complimentary.

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PASSED HORS D'OEUVRES

COLD

MELON WRAPPED IN PROSCIUTTO	\$4.00
CAPRESE SKEWERS	\$4.00
ANTI-PASTA SKEWERS	\$4.50
SESAME CRUSTED AHI TUNA on a Wonton Crisp with Cucumber, Scallion and Wasabi Aioli	\$5.00
HEIRLOOM TOMATO BRUSCHETTA on Crostini with Basil Pesto and Balsamic Reduction	\$4.00
SHRIMP COCKTAIL	\$5.00

HOT

PHYLLO CUPS with Grilled Vegetables, Arugula and Gorgonzola	\$4.00
ASPARAGUS WRAPPED IN PHYLLO with Asiago	\$5.00
GINGER CRUSTED TENDERLOIN SKEWER	\$5.00
CHICKEN AND WAFFLE BITES with Local Maple Syrup	\$4.00
KOREAN BBQ CHICKEN SKEWERS	\$4.00
COCONUT SHRIMP WITH SOY CHILI DIPPING SAUCE	\$4.50
BRIE AND RASPBERRY IN PHYLLO	\$5.00
SCALLOPS WRAPPED IN BACON	\$6.00
VEGETABLE SPRING ROLL with Sweet and Sour Dipping Sauce	\$4.50
LOBSTER BISQUE SHOOTERS	\$6.00

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STATIONARY DISPLAYS

SIGNATURE DIPS

\$8 PER PERSON

SELECT ONE (1)

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

CRUDITÉ

\$9 PER PERSON

Fresh Vegetables served with House Made Garlic Hummus and Creamy Ranch

ANTI-PASTA DISPLAY

\$12 PER PERSON

Assorted Roasted Vegetables, Caprese Salad, Cured Olives and Artichoke Hearts served with Crostini

DOMESTIC CHEESE BOARD

\$10 PER PERSON

Domestic Cheese served with Crackers and Grape Clusters

CHARCUTERIE BOARD

\$16 PER PERSON

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

SHRIMP COCKTAIL

\$18 PER PERSON

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



BUILD YOUR OWN DINNER RECEPTION

Choose a minimum of three of the following:

PASTA STATION

\$18 PER PERSON

Includes Caesar Salad and Garlic Bread

Choose Two (2) of the Following:

Pasta Primavera with Garlic and Extra Virgin Olive Oil

Spaghetti with Marinara OR Bolognese

Chicken Broccoli Alfredo

Sausage and Peppers over Ziti

Penne a la Vodka

SLIDER STATION

\$19 PER PERSON

Select Two: Beef Patty, Pulled Chicken, Pulled Pork or Vegetarian Slider

Sriracha Aioli, Mustard BBQ Sauce, Curry Ketchup, Rosemary Mustard,

Arugula, Sliced Tomato, Sliced Aged Cheddar

TACO STATION

\$17 PER PERSON

Hard- and Soft-Shell Tacos

Slow Cooked Ground Beef and Shredded Chicken, Lettuce,

Diced Tomatoes, Cheddar Cheese, Sour Cream, Jalapeños,

Guacamole, and Salsa

MASHED POTATO BAR

\$16 PER PERSON

Garlic Yukon Potatoes, Maple Sweet Potatoes and Buttered Red Bliss

Sour Cream, Scallions, Bacon, Cheddar Cheese Sauce,

Brown Sugar Cinnamon Butter and Broccoli

ADD CHILI

5.00 PER PERSON

DIM SUM STATION

\$19 PER PERSON

Vegetable Lo Mein Noodles and House Chicken Fried Rice

Choice of One of the Following:

Chicken, Pork or Vegetable Dumpling

Choice of One of the Following:

Chicken Teriyaki or BBQ Pork Ribs

Vegetable Spring Roll

LIVE ACTION CHEF CARVING STATION

Requires a culinary attendant \$125

Served with dinner rolls and garden salad

TURKEY BREAST

\$13 PER PERSON

Served with Cranberry Chutney

HERB CRUSTED PORK LOIN

\$12 PER PERSON

HONEY AND CLOVE ROASTED VIRGINIA HAM

\$14 PER PERSON

SIRLOIN

\$17 PER PERSON

with Red Wine Demi Glaze served with Horseradish Sauce



HOUSE SPECIALTY BUFFETS

Includes House Garden Salad, Dinner Rolls, Butter, Iced Tea and Lemonade

REGULAR COFFEE, DECAF COFFEE AND A SELECTION OF TEAS \$4 PER PERSON

CLASSIC BBQ \$47 PER PERSON

Iceberg Wedge Salad with Cherry Tomatoes, Blue Cheese and Bacon
Fresh Baked Corn Bread
House Made Cole Slaw, Grilled Corn on the Cob, Yukon Potato Salad
Tender Pulled Pork with Tangy BBQ Sauce and Fresh Kaiser Rolls
Melt in your Mouth Slow Cooked Brisket
Assorted Cupcakes

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
Au Gratin Potatoes with Gruyere Cheese
Broiled North Atlantic Salmon with a Citrus Herb Gremolata
Grilled Sirloin Tender with Bourbon Brown Sugar Sauce
Fresh Baked Apple Tartle

THE MEAT LOVERS \$59 PER PERSON

BLT Salad with Shaved Cheddar
Grilled Vegetable Medley
Loaded Mashed Potatoes with Sour Cream, Cheddar Cheese and Scallions
Braised Short Rib of Beef
Herb Roasted Pork Loin
Crispy Chicken Quarters
Ultimate Chocolate Cake

THE NEW ENGLAND SEAFOOD BUFFET \$64 PER PERSON

Roasted Corn and Apple Salad with Cider Vinaigrette
Steamed Broccoli with Vermont Cheddar Cheese Sauce
Baked Maine Potatoes
Shrimp Scampi with Lemon, Garlic and Butter Linguini
Cracker Crusted Atlantic Cod
Broiled Sea Scallops with Sherry Reduction
Blueberry Crisp with Fresh Whipped Cream

FOR ALL PARTIES A FIVE PERCENT (5%) CHEF CHOICE GLUTEN FREE, VEGAN ALLOWANCE WILL BE PROVIDED COMPLIMENTARY.

All Packages are Priced at 40 People. Contact your Catering Manager to Discuss Further Options. Pricing Does Not Include 23% Event Management Fee or 7% Massachusetts Tax.



PLATED DINNER

Includes Choice of One Salad, Chef Selection Starch and Vegetable, Chef's Choice of Dessert, Rolls with Butter, Ice Water, Regular Coffee, Decaf Coffee and a selection of Teas

SALAD SELECTIONS

FRESH BERRY SALAD

Selection of Mixed Berries, Goat Cheese and Strawberry Poppy Seed Dressing

HEIRLOOM TOMATO AND WATERMELON SALAD

Black Berry Mint Vinaigrette and Crumbled Feta Cheese

HARVEST GRAIN SALAD

Quinoa, Cranberry, Blue Cheese and Sun Dried Tomato Vinaigrette

GARDEN SALAD

Grape Tomatoes, Cucumber, Shredded Carrot, Shaved Red Onion and Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Asiago Cheese, Croutons and Caesar Dressing

STATLER CHICKEN PICCATA

Served with a Light Lemon Garlic Sauce and Capers

\$46 PER PERSON

BUTTERNUT SQUASH AND CRANBERRY STUFFED CHICKEN BREAST

Served with White Wine Sauce

\$48 PER PERSON

SEARED CHICKEN BREAST

Served with Boursin Cream Sauce

\$45 PER PERSON

10 OZ FILET MIGNON

Served with Roasted Shallots and Shiitake Mushroom Demi

\$55 PER PERSON

BRAISED SHORT RIB OF BEEF WITH PAN JUS **\$53** PER PERSON

SEARED CITRUS SALMON

Served with Watercress Pesto

\$48 PER PERSON

CRAB STUFFED HADDOCK

Served with Scampi Sauce

\$46 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 complimentary. All packages are priced at 40 people. Contact your catering manager to discuss further options. Pricing Does Not Include 23% 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

\$12 per person each additional hour

\$18.00 PER PERSON | FOR FIRST HOUR

PREMIUM OPEN BAR

\$15 per person each additional hour

\$21.00 PER PERSON | FOR FIRST HOUR

TOP SHELF OPEN BAR

\$17 per person each additional hour

\$23.00 PER PERSON | FOR FIRST 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 the Catering Manager with an updated guest count if numbers increase prior to the event.
- Prices do not include taxes or 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.
- Oak View Group 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, including taxes, administration fees and charges.
- Any changes made to an existing catering order within 4 business days of the event will be subject to a 20% administrative fee.
- All catering is subject to Massachusetts State Sales Tax. A copy of your organization's 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 23% 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

