



## **MENU**

**MARCH 28, 2024 | BOSTON MARRIOTT COPLEY PLACE**

### **Breakfast**

8:00-9:30 a.m. Huntington Breakfast Buffet (Grand Ballroom)

- ~ Seasonal cut fruit and berries
- ~ Individual fruit yogurts
- ~ Flaky filled pastries, morning baked muffins
- ~ Steel cut Irish oatmeal, dried fruit, brown sugar, walnuts
- ~ Cage free scrambled eggs
- ~ Red bliss potatoes
- ~ Roasted pepper hash
- ~ Natural Choice bacon
- ~ Chicken apple sausage
- ~ Starbuck's Coffee, Tea, and Fruit Juice

### **Morning Snack Break**

9:30-11:00 a.m. Morning Break

- ~ Seasonal cut fruit and berries
- ~ Savory stuffed croissants
- ~ Seasonally inspired fruit smoothie
- ~ Steel cut Irish oatmeal, brown sugar, dried fruit, walnuts
- ~ Starbuck's Coffee, Tea, and Fruit Juice

**\*\* Any dietary restrictions noted on your registration have been sent to the chef. Relevant options will be served at the buffet with ingredients noted.\*\***



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### **Lunch**

12:15-1:20 p.m. Commonwealth Buffet

- ~ Crab and corn chowder, oyster crackers
- ~ Baby arugula and frisée salad, fresh strawberries, candied pecans, crumbled goat cheese, raspberry vinaigrette
- ~ Quinoa salad with grilled asparagus, baby bell peppers, diced feta, fresh herbs, lemon vinaigrette
- ~ Seasonal roasted vegetables with maple, chili, and thyme reduction
- ~ Wild rice and roasted vegetable pilaf
- ~ Chef's choice vegan option
- ~ Roasted steak tips, cracked peppercorn and cognac beef demi-glace
- ~ Grilled Atlantic salmon with roasted yellow pepper rouille, caramelized onions, fresh herbs
- ~ Pastry Chef's selection of desserts
- ~ Starbucks Coffee, Tea, and Fruit Juice

### **Afternoon Snack Break**

2:15-3:45 p.m. Energize Snack Bar

- ~ Cold brew shooters with sweet cream
- ~ Espresso frosted brownies
- ~ Assorted Greek yogurts with house almond granola
- ~ Assorted Kind and Kashi bars
- ~ Starbucks Coffee, Tea, and Fruit Juice

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