



BRUNCH MENUS

\$68 per person

Fresh Squeezed Orange, Apple and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Breakfast Entrees (choice of 2)

Scrambled Eggs with Fresh Snipped Chives & Crème Fraiche
Traditional or Spinach Florentine Eggs Benedict
Buttermilk Pancakes with Warm Vermont Maple Syrup
Belgian Waffles with Vanilla Berry Compote
Seasonal Vegetable Frittata with Local Goat Cheese
Warm Croissant Sandwiches with Scrambled Eggs, Shaved Ham, and Cheddar
Eggs & Truffle Potato En Cocotte
Brioche French Toast with Warm Vermont Maple Syrup

Breakfast Accompaniments (choice of 3)

Freshly Baked Muffins, Assorted Danish, & Croissants
Assorted Bagels with Cream Cheese
Breakfast Potatoes with Caramelized Onions, Peppers, and Fresh Herbs
Fresh Fruit & Berries
Apple Wood Smoked Bacon
Black Forest Ham
Maple Pork Sausage

Lunch Entrees (choice of 2)

Warm Cedar Salmon with Shaved Red Onion, Minced Egg, and Capers
Jumbo Lump Crab Cakes with Citrus Aioli
Roasted Chicken with Dijonnaise Sauce
Beef Medallions with Bordelaise Sauce

Lunch Accompaniments (choice of 3)

Market Green Salad with Cucumbers, Tomatoes, and House Vinaigrette
Green Bean Salad with Toasted Almonds, Blood Oranges, Champagne Vinaigrette
Roasted Potato Salad with Shallot Aioli
Seasonal Vegetables
Potato Puree
Wild Rice Pilaf with Toasted Pecan and Dried Cherries

BRUNCH STATIONS

Each station requires (1) Dedicated Chef Attendant for every (75) guests Chef Attendant Fee = \$150 each

Omelet Station

Whole Eggs & Egg Whites, Cheddar & Swiss Cheese, Mushrooms, Peppers,
Onions, Tomatoes, Spinach, Bacon
\$16 per person

Eggs Benedict Station

Poached Eggs, English Muffins, Country Ham, Brown Butter Hollandaise Sauce
\$18 per person

Belgian Waffle Station

Fresh Whipped Cream, Fresh Berries, Toasted Almonds, Bananas, Powdered
Sugar, Warm Vermont Maple Syrup
\$14 per person



INTERMISSION MENU

Doughnut Break

Doughnuts, Eclairs, & Crème Puffs

\$12 per person

Fruity Break

Fruit Infused Water Station, Fresh Berry Shooters with Lime Ginger Syrup, Seasonal Fruit Skewers, Dried Fruits

\$14 per person

Make Your Own Yogurt Parfait

Greek Yogurt, Fresh Blueberries, Fresh Raspberries, Fresh Blackberries, Toasted Almonds, Toasted Pecans, Toasted Coconut, House Made Granola, Oranges, Dried Cranberries, and Vanilla Syrup

\$14 per person

Build Your Own Trail Mix

Banana Chips, Yogurt Covered Raisins, Chocolate Covered Pretzels, Dried Fruits, Golden Raisins, Pineapple, Sunflower Seeds, Almonds, and M&M's

\$15 per person

Milk & Cookies

Cookies: Chocolate, White Chocolate Macadamia Nut, & Oatmeal Raisin.

Chocolate Fudge, Brownies & Blondies

Cold Milk, 2%, Skim Milk

\$12 per person

Beef Slider Bar

Selection of Caramelized Onions, Mushrooms, BBQ, Guacamole, Bacon, Tomato, Ketchup, Mustard, Shallot Aioli, Relish

Served with Root Beer

\$18 per person

Memory Lane

Milk & Cookies, Peanut Butter & Jelly, Grilled Cheese Station, Assorted Whoopie Pies

\$16 per person

Out of the Park

Salted Peanuts, Mini Beef Hot Dogs, Soft Pretzel Sticks with Mustard, & Cracker Jacks

\$18 per person

Cheese

Specialty & Local Cheese, Seasonal Dried Fruits, Fresh Honeycomb & Nuts, Fresh Baguette Crostini & Crackers

\$18 per person

Chips & Dips

Grilled Pita Chips with Roasted Garlic Hummus, Tortilla Chips with Fresh Guacamole & Salsa, Revere Spicy Citrus Chips with Spring Onion Dip

\$14 per person

Gourmet Popcorn

Selection of Truffle White Cheddar, Salted Caramel, Bing Cherry

\$16 per person

Spa

Fresh Fruit Skewers with Ginger Lime Rosewater Syrup, Fresh Crisp Vegetables & Assorted Dips, Edamame Hummus with Soft Naan Bread, Mini Seasonal Fruit Smoothies, Selection of Granola Bars to include Kind, Luna, and Kashi

\$20 per person

Perfect Pairings

Selection of 3 local cheeses, Toasted Almonds, Dried Fruits and Fresh Honeycomb, Wine Flight pairing with each cheese

\$22 per person

A service charge of 15 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. 7% state tax applies to all food, beverage and rental charges. Prices based on 90 minutes of service; 25 person minimum. Revere Hotel makes every effort to accommodate the various dietary requirements of our clients and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination contact.



EXTRAS

Revere Signature Coffee Station: Freshly Brewed Coffee, Decaffeinated Coffee, Signature Teas, Assorted Sugars, Fresh Lemon & Lemon Twists (can be served iced)	
Coffee	\$90 per gallon
Decaffeinated Coffee	\$90 per gallon
Tea (hot or iced)	\$90 per gallon
Freshly Squeezed Lemonade	\$90 per gallon
Hot Chocolate or Hot Mulled Cider (Seasonal)	\$90 per gallon
Dunkin Donuts Coffee/ Starbucks Coffee/ Peets Coffee (select your favorite)	\$105 per gallon
Assorted Pepsi Product Soft Drinks	\$6 per item
Fiji Water, Sobe, Starbucks Iced Coffees, Lipton Iced Tea	\$6 per item
Sparkling Waters	\$6 per person
Selection of Two Fresh Juices: Orange, Cranberry, Apple, Tomato	\$6 per person
Assorted Scones with Mixed Berry Mascarpone and Whipped Honey Butter	\$84 per dozen
Coffee Cakes	\$84 per dozen
Caramel-Pecan Sticky Buns	\$84 per dozen
Mini Croissants, Danish, Muffins, Jams, Marmalade, Honey, & Butter	\$7 per person
Sweet Breakfast Breads: Blueberry & Cranberry	\$84 per dozen
Savory Breakfast Breads: Carrot, Banana, Pumpkin, Zucchini	\$84 per dozen
Assorted French Macaroons	\$72 per dozen
Freshly Baked Cookies & Brownies	\$60 per dozen
Whole Fresh Fruit	\$48 per dozen
Seasonal Sliced Fruit & Berries	\$8 per person
Parfait of Seasonal Berries, House Made Granola, and Greek Yogurt	\$8 per item
Biscotti	\$60 per dozen
Selection of granola bars to include Kind, Luna and Kashi	\$7 per item
Potato Chips & Assorted Dips	\$7 per person
Crisp Vegetables & Assorted Dips Shooters	\$7 per person

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