



PLATED LUNCH MENUS

Choice of One Soup or Salad, One Entrée, One Starch, One Vegetable, and One Dessert. Add \$10 per person to entrée price for both soup and salad.
Freshly Brewed Regular & Decaffeinated Coffee, Specialty Teas

Soup Selection

Boston Clam Chowder
Corn Chowder
Spring Vegetable Minestrone
Chicken Tortilla Soup
Roasted Tomato Soup with Herb Crostini, Golden Raisins, and Capers
Roasted Chicken & Farfalle Pasta Soup
Escarole Soup with Meatballs
Sweet Potato & Smoked Chile Soup with Lime Crème Fraiche

Salads

Market Green Salad with Garden Vegetables, Fresh Herbs,
and Balsamic Vinaigrette
Caesar Salad with Hearts of Romaine, Toasted Garlic Croutons,
and Lemon Parmesan Dressing
Gem Lettuce Salad with Baby Tomato, Crispy Bacon, Shaved Red Onion,
and Blue Cheese Dressing
Chilled Asparagus Salad with Orange Wedges, Arugula, Frisee, Herb Farm
Egg Emulsion, and Citronelle Dressing
Caprese Salad with Vine Ripened Tomato, Baby Mozzarella,
Fresh Basil, and Aged Balsamic Paint
Red Watercress & Pear Salad with Blue Cheese Crumbles,
Candied Walnuts, and Champagne Vinaigrette

Starches

Garlic Potato Puree
Dauphinoise Potato
Macaroni & Cheese Gratin
Wild Rice Pilaf
Herb Goat Cheese Polenta
Roasted Marble Potatoes

Vegetables

Jumbo Asparagus
Corn Succotash
Roasted Baby Vegetables
Sautéed Broccolini
Sautéed Baby Carrots
Roasted Root Vegetables

Entrees

From Local Waters

Seared Salmon with Chardonnay Sauce	\$58 per person
Roasted Atlantic Cod with Lemon Thyme Butter	\$56 per person
Seared Ahi Tuna with Red Pepper Mango Coulis	\$58 per person
Jumbo Crab Cake with Chesapeake Butter	\$56 per person

From Fields & Pastures

Chicken Scallopini with Brown Butter Caper Emulsion	\$54 per person
Rotisserie Chicken with Garlic & Thyme	\$54 per person
Citrus Brined Chicken, Rosemary Chicken Jus	\$54 per person
Braised Beef Short Ribs with Barolo Pan Sauce	\$56 per person
Roasted Sirloin of Beef with Cognac Peppercorn Sauce	\$58 per person
Petite Filet Mignon with Bordelaise Sauce	\$65 per person

Desserts

Black Forest Cake with Raspberry Coulis
Vanilla Bean Panna Cotta with Summer Berries
Warm Molten Chocolate Cake with Fresh Raspberries
Citrus Blueberry Bread Pudding with Crème Anglaise
Chocolate Profiteroles with Chocolate Sauce and Fresh Berries Amaretto
Amaretto Mascarpone Parfait with Hazelnut Biscotti
Crème Brulee with Fresh Berries
Tiramisu with Espresso Caramel and Raspberries

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.



ADDITIONAL ENTREES

Classic Salad

Nicoise Salad

Spice Rubbed Ahi Tuna with Haricot Verts, Cherry Tomatoes, Nicoise Olives, Eggs, Marinated Potatoes Tossed in Lemon Vinaigrette

\$52 per person

Chopped Cobb Salad

Chopped Iceberg, Roma Tomato, Avocado, Crumbled Blue Cheese, Applewood Smoked Bacon, Roasted Crimini Mushrooms, Grilled Chicken with Creamy Parmesan Dressing

\$43 per person

Seared Salmon Salad

Roasted Red Bliss Potato Salad, Watercress, Frisee, Shaved Fennel, Red Radishes, Tomato and Lemon Vinaigrette

\$45 per person



LUNCH BUFFET MENUS

All Lunch Options Include Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Sandwich Shop

Chef's Seasonal Soup
Market Green Salad with Cucumber, Tomato, & Carrots
Toasted Farro Salad
Farfalle Pasta Salad
Revere Spicy Citrus Potato Chips
\$54 per person

Choice of (3) Sandwiches:

Wraps

Roasted Turkey Breast, Smoked Bacon & Avocado
Roast Beef with Swiss Cheese and Horseradish Mayo
Grilled Chicken Cobb Salad
Italian Grilled Vegetables and Fresh Mozzarella

Classics

Turkey Club Panini with Smoked Chili Aioli, Cheese,
Bacon, Tomato Pesto on Brioche
Roasted Beef with Horseradish Mayo, Baby Arugula, Swiss Cheese,
Crispy Shallots on Baguette
Black Forest Ham and Swiss Panini with a Dijon Aioli
Chicken Breast with Rocket, Roasted Red Pepper, Mozzarella,
Basil Pesto on Ciabatta
Seasonal Roasted Vegetables, Portobello Mushrooms, Mozzarella
cheese with Balsamic & Basil Pesto on Foccacia

Mini Cupcakes, Cookies, & Brownies

*Gluten Free breads available upon request

C- Town

Hot & Sour Soup
Asian Greens, Daikon Radish, Carrots, Pickled Cucumber,
Bean Sprouts, with Sesame Ginger Dressing
Chilled Soba Noodle Salad
Vegetable Spring Rolls with Sweet Chili Sauce

Stir Fried

Garlic Chicken
Szechuan Peppered Beef
Seared Tofu with Stir Fry Bok Choy
Pork Fried Rice
Vegetarian Fried Rice

Mandarin Tea Cakes with Fresh Berries
Exotic Fruit Salad
\$60 per person

The Town

New England Clam Chowder
Baby Spinach Salad with Marinated Mushrooms, Hard Boiled Eggs,
& Crumbled Cobb Bacon and Honey Balsamic
Boston Lettuce Salad with Pears, Blue Cheese, Cranberry Vinaigrette
Atlantic Cod with Kettle Potato Crust
Herb Roasted Free Range Chicken with Lemon Zest Garlic Rosemary Jus
Golden Potato Puree
Thyme Infused White Bean Cassoulet
Seasonal Roasted Root Vegetables
Apple Crumble & Boston Cream Pie
\$60 per person



Roman Holiday

Minestrone Soup
Escarole & Pearl Pasta with Meatballs
Baby Kale Caesar Salad
Tomato Pazanella Salad with Basil & Balsamic
Chicken Scallopini “Piccata” with Brown Butter Caper Emulsion
Braised Beef Ragu with Marsala Wine
Polenta with Olives and Pepperata
Seasonal Raviolis with Roasted Garlic Cream Sauce
Seasonal Vegetables
Garlic Herb Bread
Mascarpone Espresso Tiramisu
\$60 per person

Chophouse Salad Buffet

Bases (Choose 3)

Organic Mixed Greens, Chopped Romaine, Baby Spinach, Baby Kale, Fresh Arugula, White Quinoa, Farro

Ingredients

Tomatoes, Cucumbers, Grated Carrot, Pickled Red Onions, Sweet Bell Peppers, Olives, Marinated Mushrooms Black Beans, Roasted Sweet Potato, Charred Corn, Sprouts, Blue Cheese, Feta, Avocado

Textures

Croutons, Toasted Almonds, Tortilla Strips, Toasted Pita, Spiced Pepitas, Parmesan Crisp

Proteins

Lemon Herb Roasted Chicken, Ancho Chile Rubbed Flank Steak Seared Organic Tofu

Upgrades

*Chili Lime Marinated Shrimp – Additional \$8 per person

***Hard Boiled Eggs** – Additional \$3 per person

*Seared Tuna – Additional \$8 per person

Dressings

Blue Cheese Dressing, Miso Sesame Dressing, Balsamic Vinaigrette, Lime Cilantro Dressing, Citrus Dressing

Assorted Mini Pastries

\$60 per person

The Big Easy

Chipotle Sweet Potato Bisque
Creamy Mustard Potato Salad
Vegetable Chophouse Salad
Country Style Fried Chicken
Barbequed Baby Back Ribs
Macaroni & Cheese Gratin
Corn Succotash
Freshly Baked Honey Cornbread
Assorted Mini Pies – Apple, Blueberry, Pecan
Fresh Watermelon
\$60 per person

Talented Mr. Ripley

Mediterranean Eggplant Soup
Fattoush Salad with Toasted Pita
Spiced Carrot and Zucchini Quinoa Salad
Hummus & Mixed Olives
Herb Lemon Chicken with Oven Roasted Tomatoes
Roasted Salmon with Olive Herb Tapenade
and Tzatziki Sauce
Saffron Couscous
Toasted Cauliflower Gratin with Golden Raisin,
Preserved Lemons, and Almonds
Variations of Baklava Style Desserts
Fresh Fruit with Mint and Rosewater Syrup
\$60 per person

Seasonal Showcase (For groups of 25 or less)

Summer

Chilled Watermelon Gazpacho
Marinated Summer Tomato Salad with Ricotta & Arugula
Summer Farfalle Pasta Salad Citrus, Cucumber, Tomato & Olives
Local Fresh Catch with Light Buttery Lemon sauce
Smokey Barbeque Chicken
Herb Roasted Summer Zucchini and Yellow Squash
Strawberry Shortcake

Fall/Winter

Butternut Squash Soup | Apple Cider, Brown Butter, and Sherry Vinegar
Baby Spinach Salad | Dried Cranberries, Granny smith apples, Goat Cheese
Wheat berry Salad | Roasted Wild Mushroom, Pomegranate, and Baby Arugula
Pan seared Salmon | White bean-Swiss Chard Ragout & Argo-dolce
Cider Glazed Chicken | Honey –poached Cranberry Sauce
Crispy Potato Latkes | Fines Herbs
Cauliflower Gratin | Toasted Almonds, Golden Raisins, and Brown butter
Roasted Carrots | Maple Garlic Butter
Assorted Pies - Apple, Blueberry, Pecan

\$60 per person

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