Loews makes your wedding day an unforgettable experience, where every detail reflects who you are and what makes you special. YOUR TASTE. YOUR SPIRIT. YOUR DAY. Loews Professional Wedding Catering Team is here to work with you every step of the way with carefully crafted, deliciously healthy and creative menus that celebrate your style.

PROPOSED REHEARSAL DINNER PACKAGES

**Calla Lilly**
Two-hour Hosted Bar
4 Passed Hors d’ Oeuvres
One Stationary Display
Three Course Dinner
Soup or Salad, Entrée and Dessert
Votive Candles
$130 per person

**Orchid**
Three-hour Hosted Bar
5 Passed Hors d’ Oeuvres
Two Stationary Displays
Three Course Dinner
Soup or Salad, Entrée and Dessert
Votive Candles
$155 per person

**Red Rose**
Four-hour Hosted Bar
7 Passed Hors d’ Oeuvres
Two Stationary Displays
Four Course Dinner
Soup, Salad, Entrée and Dessert
Wine Service with Dinner
Champagne Toast
Votive Candles
$185 per person
COCKTAIL RECEPTION
HOSTED BAR

Select Bar
Svedka Vodka, Sauza Gold Tequila, Seagrams Gin, Cruzan Rum,
Jim Beam Bourbon, Cutty Sark Scotch, Canadian Club Whiskey
Martini & Rossi Vermouths

House Wine
Chardonnay & Pinot Grigio
Cabernet & Merlot

Bud Light, Budweiser, Michelob Ultra,
Miller Lite, Sam Adams Boston Lager

Dinner Wine Service

Champagne Toast

SPECIALTY BEVERAGE UPGRADE

Ketel One Vodka, Hendrick’s Gin, Glenfiddich Scotch,
Maker’s Mark Bourbon, Crown Royal Whiskey, Bacardi 8 Rum,
Captain Morgan Rum, Patron Silver Tequila

Cambria Chardonnay
Lyric by Etude Pinot Noir

Stella Artois, Corona Extra, Heineken
(Additional $16 per Guest)

Cordial Bar
Grand Marnier,
Bailey’s Irish Cream, Kahlua, XO Café,
Sambuca, B&B, Drambuie

Coffee Station includes:
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
COLD HORS D’OEUVRES

Tomato and Mozzarella Bruschetta
Berkshire Prosciutto Wrapped Dates
Deviled Eggs (Crispy Pancetta, American Caviar, Chopped Chorizo)
Seared Ahi Tuna, Ginger, Wasabi Crème, Wonton
Shrimp Cocktail Shooter, Cocktail Sauce
Crab Salad Tartlets
Oysters on Half Shell with Mignonette Sauce
Chicken Caprese with Fresh Mozzarella, Tomato and Pesto Oil

New England Lobster Salad, Chervil, Profiterole
Pepper Crusted Beef Medallion on Toasted Rustic French Baguette & Blue Cheese
(Additional $10 per guest)

HOT HORS D’OEUVRES

Vegetarian Spring Rolls
Spanakopita
Wild Mushroom, Goat Cheese Tarts
Petit Beef Wellington
Beef Teriyaki, Spicy Soy Ginger Sauce
Pork Pot Stickers, Ginger Scallion Sauce
Sesame Chicken Fingers, Sweet Chili Sauce
Mini Chicken Quesadilla
Mini Crab Cake, Remoulade
Coconut Fried Shrimp, Sweet & Sour Sauce
Bacon-Wrapped Scallops
Fig And Goat Cheese Flatbread
Brie & Raspberry En Croute
Tandoori Chicken Skewer, Raita Cucumber Sauce Dip

Grilled Baby Lamb Chops, Rosemary Jus
Mini Lobster Rolls
(Additional $10 per guest)
ON DISPLAY

Precinct Cheese Board
Imported And Local New England Cheese, Blueberry Jam, Fig Puree
Marcona Almonds, Dried Fruit

Fresh Vegetable Montage & Caramelized Onion Dip
Creamy avocado dressing

Precinct Charcuterie and Antipasto Board
Cured meats, salami, coppa, prosciutto, duck parfait
Fresh mozzarella, grilled asparagus, basil vinaigrette
Tomato, red onion, assorted olives,
Bread sticks and rustic baguettes

Traditional Crab Dip
Sliced rustic French baguettes and crackers

Mediterranean Tour
Hummus, tabouli, babaganoush, cucumber yogurt salad
Tahini salad, falafel naan, flatbread

Raw Bar
Shucked Oysters
Little Necks
Poached Lobster Tails
Shrimp Cocktail
Cocktail sauce, lemon wedges, horseradish
Garlic aioli, rye toast point bread, farm butter
(Additional pricing based on market price)
PLATED DINNER

Soup and Salad
Maine Lobster Bisque
New England Wellfleet Clam Chowder
Potato Vichyssoise (can be served hot or cold)
Vegetable White Bean Soup
Italian Wedding Soup
Greens with Spiced Cashews, Goat Cheese and Cranberry Vinaigrette
Haricot Vert and Heirloom Tomato Salad with Chervil and Shallot Dressing
Grilled Vegetables with Basil and Golden Balsamic Dressing
Romaine Lettuce and Radicchio with Toasted Almonds, Goat Cheese and Raspberry Vinaigrette
Baby Mixed Greens with Blue Cheese, Spiced Pears and White Balsamic Vinaigrette

Entrée
Buttermilk Blue Cheese Crusted Filet of Beef
Roasted Fingerling Potatoes and Wilted Spinach, Cabernet and Basil Demi
Cranberry and Pecan Crusted Chicken
Herbed Risotto Glazed Winter Vegetables and Sage Jus
Seared Pacific Salmon and Horseradish
Whipped Potatoes, Lemon Glazed Asparagus and Dill Cream
Grilled Sirloin and Fingerling Potatoes with Blue Cheese and Green Onions
Farfalle Pasta with Baby Shrimp and Dill
Potato-Herb Crusted Grouper with Roasted Jumbo White Asparagus and Grain Mustard-Lemon Broth
Rotisserie Chicken and Pecan Rice Pilaf, Sage Jus
Panko and Horseradish Crusted Pacific Salmon with Caper Cream

Entrée Duo
(Additional $10 per guest)
Pan-Seared Cod & Filet Of Beef
Roasted Shallot Fingerling Potatoes, Red Pepper Coulis & Pinot Reduction
Filet Mignon & Crab Cake
Port Wine & Dijon Butter Sauce, Buttermilk Mashed Potatoes
Panko Crusted Herb Atlantic Salmon & Jumbo Shrimp
Saffron & Tomato Risotto
DESSERT

Lavender Crème Brulee
New York Style Cheesecake with fresh, seasonal berries
Spiced Apple Tarte Tartin
Non-traditional Boston Cream Pie
Dark Chocolate Profiterole with Vanilla Bean Ice Cream

Viennese Table
Display of European Pastries
Cookies, Chocolate Covered Strawberries, Fresh Berries
Chocolate Truffles
(Additional $6 per guest)
Preferred Vendors

LIGHT AND DRAPE
CJC Event Lighting
30 Newberry Street 3rd floor Boston, MA 02116
617-252-8116

FLORAL ARRANGEMENTS
Table and Tulip
461 Shawmut Avenue Boston, MA 02118
617-262-3100

Winston’s Flowers
131 Newberry Street Boston, MA 02116
800-457-4901

RENTALS
Rentals Unlimited
45aa Tosca Drive Stoughton, MA 02072
781-341-1600 ext. 4561

Peterson Party Center
36 Cabot Road Woburn, MA 01801
781-729-4000