



BOSTON

CONTACT US | ONECALL@BOFA.COM

CONFERENCE CATERING MANAGED SERVICES

Conference Catering Managed Services is a premier catering service specializing in high-quality, well-presented culinary menus and reliable, expansive services for conferences, meetings, and special events. Our commitment to customer satisfaction guarantees a dining experience that exceeds expectations.

We understand that every event is unique, which is why we offer a comprehensive range of catering services tailored to suit the specific requirements of conferences and meetings of varying sizes. Our experienced culinary teams are available to develop diverse and customizable menus to accommodate various dietary preferences. We prioritize quality, fresh, local, and sustainable ingredients to ensure an enjoyable dining experience for every guest. Our dedicated catering team members understand the importance of timely delivery ensuring freshness and quality.

We are committed to making your event a success. Whether you are hosting a corporate conference, seminar, or special event, you can rely on our team to provide an unparalleled experience that leaves a lasting impression. Contact us today to learn more about our managed services and how we can help make your next event unforgettable!

OUR POLICIES

Please note 48 hours are required to guarantee availability. For special events, we require 72 hours to guarantee availability. Our cancellation policy requires that cancellations be made at least 24 hours prior to the event, during regular business days. Cancellations made after this period may be subject to fees or restrictions.

Food-Allergic Individuals: Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut, sesame products and other potential allergens in the food production areas of our facility.

We do our best to accommodate dietary preferences, including vegan and vegetarian options. Please let our team know if your group or an individual has any special requests.



Breakfast

MINIMUM 4 PEOPLE

CRUSTLESS QUICHE

serves 6-8 people, 48-hour notice required

choice of one:

- three cheese
- broccoli and feta
- garden vegetable
- spinach and mushroom
- lorraine

42

+2

HOT BREAKFAST SANDWICHES

individually-wrapped, prepared with cage-free eggs and served on english muffin or tortilla wrap

choice of two:

- egg whites, cheese, and turkey bacon on a whole wheat english muffin 9
- egg and cheese 8
- sausage, egg and cheese 9
- bacon, egg and cheese 9
- ham, egg and cheese 9

BAGEL PLATTER

assorted bagels, butter, cream cheese, fruit preserves

- small (6-8) 27.50
- medium (8-12) 41.50
- large (12-16) 51.50
- extra large (16-20) 65

BREAKFAST PASTRY PLATTER

mini muffins, bagels, scones, danishes, tea cakes served with jam, cream cheese, butter, and fruit preserves

- small (6-8) 39
- medium (8-12) 64
- large (12-16) 86
- extra large (16-20) 110

SLICED FRESH FRUIT PLATTER

cantaloupe, grapes, honeydew, pineapple, fresh berries

- small (6-8) 49.50
- medium (8-12) 85
- large (12-16) 106
- extra large (16-20) 150

SMOKED SALMON PLATTER

14.25

thinly sliced smoked norwegian salmon, cream cheese, scallion cream cheese, tomatoes, red onion, cucumber, capers, mini bagels

A LA CARTE

priced per person.

- fruit and granola yogurt parfait 5.50
- individual yogurt 2.50
- individual fruit salad cup 5
- assorted whole fruit 2
- nature valley granola bar 2.50
- kind bar 3.50

OVERNIGHT OAT PARFAIT

5.95

steel-cut oats, coconut milk, chia seeds, maple syrup, toppings of dried pineapple, cranberry, pumping seeds, and banana chips



Deli

MINIMUM 6 PEOPLE

CLASSIC SANDWICHES

14.50

choice of three:

- caprese
- grilled vegetables with hummus wrap
- chicken salad with grapes
- grilled chicken caesar wrap
- grilled chicken breast sandwich
- black forest ham sandwich
- roast beef sandwich
- tuna salad sandwich
- roasted turkey breast sandwich

ARTISAN SANDWICHES

15.50

choice of three:

- buffalo grilled chicken wrap: blue cheese, celery, carrots, tomato, lettuce, buffalo mayonnaise, flour tortilla
- california turkey wrap: avocado, white cheddar cheese, lettuce, tomato, mayonnaise, whole wheat tortilla wrap
- falafel wrap: hummus, cucumber tomato salad, lettuce, flour tortilla
- grilled chicken cobb wrap: avocado, applewood smoked bacon, tomato, lettuce, blue cheese, mayonnaise, flour tortilla
- classic italian sandwich: capicola, mortadella, pepperoni, genoa salami, provolone, banana peppers, tomato, italian vinaigrette
- the beast: roast beef, blue cheese spread, tomato, baby arugula, caramelized onions

BUILD YOUR OWN DELI

29

- sliced turkey breast, black forest ham, grilled chicken breast, roast beef
- assorted cheeses
- lettuce, tomato, and condiments
- assorted breads
- garden salad with dressings
- assorted chips

TOPPER SALADS

- caesar: romaine lettuce, grilled chicken, flank steak, flaked roast salmon, shaved parmesan, toasted croutons, crumbled bacon, caesar dressing 20.75
- cobb: grilled chicken, flank steak, sides of crumbled blue cheese, sliced avocado, bacon, tomatoes, pickled onions, hard boiled eggs, romaine lettuce, green goddess dressing 16.50
- market chopped: romaine lettuce, grilled chicken, grilled shrimp, green beans, broccoli, cucumbers, tomatoes, scallions, edamame, carrots, parmesan peppercorn dressing 23.25
- spa salad: fresh baby spinach and kale, grilled chicken, flaked roast salmon, apples, sunflower seeds, radishes, dried cranberries, lemon vinaigrette 21.25

A LA CARTE

- side salad: choice of caesar or garden 4
- pasta salad 3.75
- red bliss potato salad 4.25
- quinoa tabbouleh: diced tomatoes, quinoa, chickpeas, and fresh herbs 6.95
- pasta leonardo: sun dried tomatoes, spinach, caramelized onions, feta cheese 5.25
- greek orzo pasta: feta cheese, red peppers, black olives 4.95
- sesame pasta salad: linguine, snow peas, red peppers, julienne carrots 4.75



Soup, Salad, Sandwich

MINIMUM 6 PEOPLE

YOUR CHOICE OF 1 SOUP, 1 SALAD, 3 SANDWICH SELECTIONS

24.50

SOUPS

choice of one

- tomato basil
- chicken vegetable
- chili: vegetable, chicken, or beef

SALADS

choice of one

- garden salad: dijon vinaigrette
- caesar: housemade croutons, caesar dressing
- greek: creamy feta dressing
- quinoa tabbouleh: diced tomatoes, chickpeas, fresh herbs
- pasta leonardo: sun dried tomatoes, spinach, caramelized onions, feta cheese
- greek orzo pasta: feta cheese, roasted red peppers, black olives
- sesame pasta salad: linguine, snow peas, roasted red peppers, julienne carrots

SANDWICHES

choice of three

- caprese
- grilled vegetables with hummus wrap
- chicken salad with grapes
- grilled chicken caesar wrap
- grilled chicken breast sandwich
- black forest ham sandwich
- roasted turkey breast sandwich
- roast beef sandwich
- tuna salad sandwich

MAKE IT A BOXED LUNCH

- classic: choice of classic sandwich or wrap, 21.50 served with chips, cookie and individual water
- artisan: choice of artisan sandwich or wrap, 22.50 served with chips, cookie and individual water
- salad: choice of one 17
caesar salad, greek salad, or garden salad

ADD A PROTEIN

choice of one boxed salad topper:

- grilled chicken 3
- chicken salad 3
- falafel 3
- tuna salad 3
- grilled salmon 5.75



Lunch

MINIMUM 4 PEOPLE

CHICKEN

GENERAL TSO CHICKEN 14.50
sweet and spicy glaze, stir fried peppers, broccoli

CHICKEN PARMESAN 14.50
marinara sauce, provolone, sliced tomato

CHICKEN PICCATA 14.50
lemon, capers, white wine reduction

DECONSTRUCTED SHISH KEBOBS 17.50
savory marinated chicken with peppers, onions, tomatoes, mushrooms, pita bread, tzatziki, and tomato cucumber salad

CHICKEN FAJITAS 14.95
peppers, onions, sour cream, cheese, lettuce, tomato, salsa, guacamole, flour tortillas

GRILLED BONELESS CHICKEN 11.95

CHICKEN WITH BROCCOLI ZITI 13.50

BEEF

HERBED GRILLED STEAK TIPS 20.50
peppers, onions, mushrooms

STEAK TIPS 20.50
bbq, herb or teriyaki

ITALIAN MEATBALLS 12
hearty marinara sauce, linguini pasta

SEAFOOD

TERIYAKI SALMON 20
pickled ginger, toasted sesame seeds

GRILLED MARINATED JUMBO SHRIMP 19

SIDES

VEGETABLE FRIED RICE 5.75

STEAMED WHITE RICE 1.75

BASMATI RICE 5.25
with roasted tomatoes and mushrooms

LEMON & SPINACH RISOTTO 8.75

BAKED PENNE 9.75

MACARONI & CHEESE 7.50

MASHED POTATOES 5.25

ROASTED RED BLISS POTATOES 5.25

ZUCCHINI & SUMMER SQUASH 4.50

STEAMED VEGETABLE MEDLEY 4.50

GREEN BEANS & WILD MUSHROOMS 4.75
with herb butter

HONEY GINGER GLAZED CARROTS 4.75

GARLIC BREAD 2.95

FRENCH ROLLS 1.25



Locally Crafted

BOSTON

HOT BUFFET

minimum 10 people

CHINESE FLAIR

32.50

- general tso chicken, sweet and spicy glazed, stir-fried peppers, broccoli
- teriyaki salmon, pickled ginger, sesame seeds
- vegetable fried rice
- steamed broccoli
- vegetable spring rolls & sweet chili sauce

THE NORTH END

30.50

served with rolls and whipped butter

- chicken parmesan, marinara sauce
- italian meatballs, marinara sauce
- baked penne
- zucchini and squash
- ceasar salad with croutons

THE MEDITERRANEAN

36.75

- mediterranean deconstructed chicken kebobs served over medley of peppers, onions, eggplant, nut-free basil pesto
- grilled marinated jumbo shrimp with lemon aioli
- rice pilaf
- falafel
- quinoa tabbouleh served with pita bread
- cucumber tomato salad

SABOR MEXICANO

27.50

- chicken fajitas
- ground beef soft tacos
- black beans
- white rice
- pico de gallo, salsa, sour cream, guacamole
- shredded lettuce, shredded cheddar cheese, jalapenos
- flour tortillas and chips

NEW ENGLAND COMFORT

35.50

served with rolls and whipped butter

- clam chowder
- herbed grilled steak tips, peppers, onions, mushrooms
- cider rotisserie style chicken, apple chutney
- roasted garlic mashed potatoes with gravy
- steamed vegetable medley with fine herbs
- garden salad, tomatoes, cucumber, dijon vinaigrette



Dessert & Snacks

DESSERTS

FRESHLY BAKED COOKIE TRAY 2.75
assorted cookie selection

DESSERT BAR OR BROWNIE TRAY 5.95
assorted bar selection, includes chocolate chip fudge,
lemon brownie, raspberry crumb

WELLNESS COOKIE BITE (V) 2.50
rolled oats, cherries, banana and chocolate

WHOOPIE PIE 4.50
seasonal selection

MINI CANNOLI 3.50
choice of one
- vanilla (orange scented) with cannoli crumb
- chocolate dipped with chocolate chips

MACAROONS 3.50
coconut, almonds, or chocolate

SNACKS

ENERGY TRAIL MIX (V) 5.75
dry roast peanuts, rainbow milk chocolate gems,
thompson raisins, peanut butter chips and dried
diced pineapple

TRUE BERRY TRAIL MIX (VG) 4.25
a combination of dried fruit including papaya,
golden raisins, thompson raisins, cranberries,
cherries, blueberries

RIGHT STUFF TRAIL MIX (V) 3.95
a savory blend of thompson raisins, banana chips,
yogurt raisins, dried pineapple, dried papaya, dried
apricots

SOFT BAKED PRETZEL 4.15
served with dijon mustard

YOGURT COVERED PRETZELS (V) 5.75

ASSORTED CHIPS 1.80



Beverages

COFFEE AND TEA SERVICE

5

- local coffee roaster, regular and decaf coffee
- selection of hot teas
- sweeteners and creamer

ALL DAY BEVERAGE SERVICE

14

- assortment of cold and hot beverages to be replenished for the duration of your meeting
- coffee and tea service
 - canned still water and sparkling water
 - canned soda

CARAFES AND PITCHERS

served 4-6 people

- unsweetened iced tea 10
- lemonade 10
- assorted juices: orange, apple, cranberry 10

FRUIT INFUSED WATER DISPENSER

10

chef's selection fruits or plain still water

A LA CARTE DRINKS

- sparkling water 2.50
- canned water 3
- canned lemonade 2.50
- canned soda 1.80
- boxed coconut water 4
- saratoga still water 3.50
- sparkling water 3.50
- cold brew 4.95
- energy drink 4.50



Reception

MINIMUM 10 PEOPLE

APPETIZERS

priced per dozen

SEAFOOD

- coconut shrimp with mango sauce 43.75
- asian glazed salmon satays with sweet chili dipping sauce 33
- shrimp and vegetable dumplings with soy ginger dipping sauce 28.75
- grilled marinated jumbo shrimp with lemon aioli 42.25

VEGETABLE

- potato or sweet potato pancakes 23.75
- vegetable pan-seared dumplings with soy ginger dipping sauce 24.25
- mini vietnamese spring rolls with sweet chili dipping sauce 40

CHICKEN

- boneless chicken tenders: bbq, buffalo or korean spiced 24.25
- southern fried chicken brochette bites with hot pepper jelly 32.25
- chicken pan-seared dumplings with soy ginger dipping sauce 24.25

BEEF

- teriyaki cocktail meatballs 23.25
- beef satay bits with spicy peanut dip 43.25

DIPS & CHIPS

priced per platter size

TUSCAN WHITE BEAN ARTICHOKE DIP (VG)

with toasted sesame crostini

- half (6-8) 16.25
- full (12-15) 32.50

SALSA & GUACAMOLE (VG)

with tortilla chips

- half (6-8) 22.50
- full (12-15) 45

LEMON HUMMUS (VG)

with soft pita triangles

- half (6-8) 14.95
- full (12-15) 29.50

BUFFALO GRILLED CHICKEN DIP

with wonton chips

- half (6-8) 17.50
- full (12-15) 34.75

BACON & SCALLION DIP (VG)

with house fried potato chips

- half (6-8) 21.75
- full (12-15) 43.75



Reception

MINIMUM 10 PEOPLE

PLATTERS

priced per platter size

PARMESAN PEPPERCORN DIP CRUDITE (V)

broccoli, carrot, celery, cherry tomato, cucumber, jicama, red and green peppers

- small (8-12) 50
- medium (15-20) 85
- large (24-28) 104
- extra large (30-35) 150.50

FRESH FRUIT PLATTER (VG)

cantaloupe, grapes, honeydew, pineapple, fresh berries

- small (8-12) 50
- medium (15-20) 85
- large (24-28) 106
- extra large (30-35) 150.25

IMPORTED & DOMESTIC CHEESES

blue cheese, gouda, pepperjack, cheddar, swiss, brie, sesame lavash crackers, fruit garnish

- small (8-12) 70.75
- medium (15-20) 120.50
- large (24-28) 175.50
- extra large (30-35) 215

ANTIPASTO PLATTER

fresh and marinated vegetables, imported meats, assorted cheeses, olives

- small (8-12) 81
- medium (15-20) 126
- large (24-28) 174.25
- extra large (30-35) 217.25

CHARCUTERIE & CHEESE PLATTER

prosciutto, soppressata, hot capicola, aged cheddar, manchego, blue cheese, olives, cornichons, whole grain mustard, sesame lavash crackers

- medium (15-20) 170.50
- large (24-28) 252
- extra large (30-35) 312

MEZZE PLATTER (VG)

marinated feta, grilled cumin spiced zucchini, lemon brined green and black olives, mini falafels, red pepper feta dip, hummus, lemon tahini, toasted pita chips

- small (8-12) 70.75
- medium (15-20) 120.50
- large (24-28) 176.50
- extra large (30-35) 215

TUSCAN VEGETABLE PLATTER

grilled zucchini, squash, peppers, eggplant, portabella mushrooms, marinated artichokes, roasted tomatoes, aged provolone, fresh marinated mozzarella, tuscan white bean dip, focaccia dippers

- small (8-12) 70.75
- medium (15-20) 120.50
- large (24-28) 175.50
- extra large (30-35) 215



