



Event Catering

PROVIDING CUSTOMIZED MENUS TO PLEASE YOUR GUESTS AND MEET YOUR EVENT AND BUDGET GOALS

FULL SERVICE CATERING, FABULOUS FOOD — WE GUARANTEE IT! At X1 Boston, our cuisine can be tailored to any size group. Our catering services will surpass your expectations with every ingredient. Whether you need a catered coffee break for a corporate meeting, a pub-style meal for your team, a sprawling bistro buffet after a meeting or racing event, or a gourmet sit-down meal with matched wines for your guests, **we've got you covered.**

Breakfast

Continental Breakfast

13.95 per person

Assorted Fresh Baked Pastries
Assorted Bagels with Cream Cheese
Sliced Seasonal Fresh Fruit and Berries
Nutrition bars and Assorted Individual Yogurt
Assorted Chilled Juices, Fresh Brewed Coffee,
Decaf and Assorted Teas

Bistro Breakfast

19.95 per person

Fresh Scrambled Eggs
Home Fried Potatoes
Hickory Smoked Bacon and Sausage Links
Assorted Fresh Baked Pastries and
Toasted bread
Assorted Bagels with Cream Cheese
Sliced Seasonal Fresh Fruit and Berries
Nutrition bars and Assorted Individual Yogurt
Assorted Chilled Juices, Fresh Brewed Coffee,
Decaf and Assorted Teas



Lunch

Deli Platter ~ 24.95 per person

Sliced Roast Beef, Honey Ham, Smoked Turkey and Tuna Salad
Swiss, Cheddar and American Cheese
Lettuce, Tomato, Onion and Half-Sour Pickles
Mayonnaise and Mustard
Assorted Rolls
Mixed Green Salad
with Grape Tomatoes, Cucumber, Shredded Carrots, Red Onions
Home-Style Potato Salad
with Red Bliss Potatoes, Parsley, Red Onions and Eggs
Fresh Baked Cookies
Assorted Individual Bags of Chips
Assorted Soda and Bottled Water

Wrap Platter ~ 26.95 per person

Tuna
Albacore Tuna Salad with Lettuce, Tomato and Mayonnaise
Roast Beef
Roast Beef with Lettuce, Tomato and horseradish Mayo
Smoked Turkey
Smoked Turkey with Lettuce, Tomato and Cranberry Mayo
Caesar Salad
with Crisp Romaine, House Croutons, Shaved Parmesan Cheese and Cracked Black Pepper
Home-Style Potato Salad
with Red Bliss Potatoes, Parsley, Red Onions and Eggs
Fresh Baked Cookies
Assorted Individual Bags of Chips
Assorted Soda and Bottled Water

Premium Signature Sandwich Platter ~ 31.95 per person

California Chicken Club Grilled Chicken, Avocado and Hickory Bacon	Soup di Giorno
Roast Beef Thin-Sliced Roast Beef with Lettuce, Tomato and Horseradish Mayo	Mixed Green Salad with Grape Tomatoes, Cucumbers, Shredded Carrots, Red Onions
Turkey Gobbler Roasted Turkey Breast, Corn Bread Stuffing and Cranberry Sauce	Home-Style Potato Salad with Red Bliss Potatoes, Parsley, Red Onions and Eggs
Veggie Panini Ripe Tomatoes, Pesto, Roasted Red Peppers, Grilled Zucchini, Red Onions and Pepper Jack Cheese	Fresh Baked Cookies Assorted Individual Bags of Chips Assorted Soda and Bottled Water

Hors D'Oeuvres

Happy Hour ~ 22.95 per person

Chicken Tenders

Tossed in Barbecue and Buffalo Sauce, served with Bleu Cheese Dressing, Fresh Celery and Carrot Sticks

Mexican Display

House Fried Tri-Colored Chips, served with Salsa, Pico de Gallo and Guacamole

Traditional Italian Meatballs

Marinara Sauce served with Fresh Baked Dinner Rolls

Potato Skins

Loaded with Cheddar Cheese, Bacon and Scallions

Mozzarella Sticks

Served with Marinara Sauce



VIP ~ 26.95 per person

New England Cheese Display

An Assortment of Gourmet Cheeses, served with Fresh Berries, Grapes, Dried Fruit, Mixed Nuts, Premium Crackers

Beef Satay

Skewered Beef Glazed with Teriyaki Sauce

Chicken Satay

Skewered Chicken with Thai Peanut Sauce

Fried Ravioli

Served in Marinara Sauce

Mediterranean Display

Red Pepper Hummus, Tabouli, Baba Ghanouj, Olives, Cucumber, Tomatoes and Lemon served with Fresh Pita Chips



Executive ~ 30.95 per person

New England Cheese Display

An Assortment of Gourmet Cheeses, served with Fresh Berries, Grapes, Dried Fruit, Mixed Nuts and Premium Crackers

Antipasto Display

Grilled Vegetables, Olives, Chickpeas and Tomato Salad, Marinated Mushrooms, Peppers, Artichoke Hearts, Italian Cold Meats

Scallops in Bacon

Whole Sea Scallops Wrapped in Smoked Bacon

Sesame Chicken

Strips of Chicken Breast Marinated in Sesame Oil and Coated with Sesame Seeds

Vegetable Spring Rolls

Assorted Asian vegetables and spices

Risotto Arancini

Risotto, Shallots, Fontina and Parmesan Cheese, Coated in Panko Bread Crumbs



Hors D'Oeuvres

Passed Hors D'Oeuvres ~ 26.00 per person

Choice of Four:

Mushroom Filo Triangles

Portobello, Shitake and Button Mushrooms with a Cream Sauce in Filo Pastry

Risotto Arancini

Risotto, Shallots, Fontina and Parmesan Cheese Coated in Panko Bread Crumbs

Mini Crab Cake

Cake of fresh Crab Leg Meat accompanied by a Lemon Caper Aioli

Vegetable Spring Rolls

Assorted Asian vegetables and spices

Sesame Chicken

Strips of Chicken Breast Marinated in Sesame Oil and Coated with Sesame Seeds

Mini Gourmet Pizza

Assortment of Buffalo Chicken, Cheese, Vegetables and Meat

Beef Empanada

Spicy Beef and Cheese Wrapped in Corn Meal Pastry

Beef Satay

Skewered Beef Glazed with Teriyaki Sauce

Philly Cheese Steak Spring Rolls

Crunchy and creamy

Chicken Satay

Skewered Chicken with Thai Peanut Sauce

Scallops in Bacon

Whole Sea Scallops Wrapped in Smoked Bacon

Shrimp Tempura

Shrimp Dipped in Tempura Batter Fried to a Light Golden Brown

Crab Stuffed Mushroom Caps

Mushroom Caps Generously Filled with Crabmeat Stuffing

Mini Chicken Cordon Bleu

Chicken, Smoked Ham and Swiss Cheese Rolled in Bread Crumbs



Stationary Hot Hors D'Oeuvres ~ per person

Potato Skins 4

Loaded with Cheddar Cheese, Bacon and Scallions

Spinach and Artichoke Dip 4

Creamy with Garlic, Nacho and Fresh Pita Chips

Italian Breaded Mozzarella Sticks 5

With Marinara Sauce

Chicken Quesadilla 5

Smoked Chicken, Jack Cheese, red pepper, and Scallions served with Salsa, Pico de Gallo and Guacamole

Traditional Italian Meatballs 5

Marinara Sauce served with Fresh Baked Dinner Rolls

Fried Ravioli 6

Served in Marinara Sauce

Chicken Tenders 7

Tossed in Barbecue and Buffalo Sauce, served with Bleu Cheese Dressing, Fresh Celery and Carrot Sticks

Mini Pannini 8

Steak and Cheese, Vegetable and balsamic, Grilled Chicken with Pepper Jack

Stationary Cold Hors D'Oeuvres ~ per person

Fresh Fruit 5

Skewered Melon Dome

Garden Crudites 5

Fresh and Crisp with Trio of Dipping Sauces

Mexican Displays 5

House Fried Tri-Colored Chips, Salsa, Pico de Gallo and Guacamole

Grilled Seasonal Vegetables 5

Grilled with Balsamic Vinaigrette

Mediterranean 6

Roasted Pepper Hummus, Tabouli, Baba Ghanouj, Olives, Cucumber, served with Pita Chips

New England Cheese Display 7

An Assortment of Gourmet Cheeses, served with Fresh Berries, Grapes, Dried Fruit, Mixed Nuts, Premium Crackers.

Antipasto Display 7

Grilled Vegetables, Olives, Chickpeas and Tomato Salad, Marinated Mushrooms, Peppers and Artichoke Hearts, Italian Cold Meats

Shrimp Tower 10

Tender Jumbo Shrimp (3 per person) Cocktail Sauce and Lemon Wedges

Lunch or Dinner

North End ~ 25.95 per person

Three Cheese Ravioli with Marinara
Assorted Italian Calzone
Caesar Salad
with Crisp Romaine, House Croutons, Shaved Parmesan Cheese
and Cracked Black Pepper
Fresh Baked Dinner Rolls and Creamy Butter
Fresh Baked Cookies and Mini Biscotti
Assorted Sodas and Bottled Water

The Monza ~ 29.95 per person

Choice of Entrée:
Chicken Piccata
Sautéed Breast of Chicken in a Light Lemon Caper Sauce
London Broil
Marinated Flank Steak Grilled to Perfection
Fresh Boston Haddock
Topped with Cracker Crumbs, served with Lemon and Tartar Sauce
Garlic Mashed Potatoes and Vegetable
Mixed Green Salad
with Grape Tomatoes, Cucumber, Shredded Carrots, Red Onions
Fresh Baked Dinner Rolls and Creamy Butter
Fresh Baked Cookies and Brownies
Assorted Sodas and Bottled Water

Checkered Flag ~ 32.95 per person

Mixed Green Salad
with Grape Tomatoes, Cucumber, Shredded Carrots, Red Onions
Roasted Turkey Breast
Corn Bread Stuffing, Homemade Gravy and Cranberry Sauce
Garlic Mashed Potatoes
Green Beans Almondine
Fresh Baked Dinner Rolls and Creamy Butter
Apple Pie a La Mode
Assorted Sodas and Bottled Water

Daytona 500 ~ 34.95 per person

Caesar Salad
with Crisp Romaine, House Croutons, Shaved Parmesan Cheese
and Cracked Black Pepper
Home-Style Potato Salad
with Red Bliss Potatoes, Parsley, Red Onions and Eggs
Boston Baked Beans
Barbecue Chicken
Pulled Pork with Barbecue Sauce and Fresh Cole Slaw
Fresh Baked Brownies
Assorted Sodas and Bottled Water

The Road Italia ~ 35.95 per person

Caesar Salad
with Crisp Romaine, House Croutons, Shaved Parmesan Cheese and Cracked
Black Pepper
Baked Stuffed Shells
Ricotta Stuffed Shells with Garlic and Fresh Basil
Chicken Parmigiana
Breaded Chicken Breast Topped with Marinara and Mozzarella Cheese
Sweet Italian Sausage
with Sautéed Peppers and Caramelized Onions
Fresh Baked Dinner Rolls and Creamy Butter
Assorted Mini Pastries
Assorted Sodas and Bottled Water



Lunch or Dinner

Speed Pass ~ 36.95 per person

Mixed Green Salad
with Grape Tomatoes, Cucumber, Shredded Carrots, Red Onions

Fresh Vegetable Medley

Lemon Chicken Breast

Pan seared Chicken Breast with Lemon sauce

Soy Ginger Marinated Sirloin Tips

Our Signature Recipe served with Garlic Mashed Potatoes

Fresh Baked Dinner Rolls and Creamy Butter

Sliced Seasonal Fruit and Fresh Baked Cookies

Assorted Sodas and Bottled Water

Indy 500 ~ 42.95 per person ~ 20 person minimum

Caesar Salad

with Crisp Romaine, House Croutons, Shaved Parmesan Cheese
and Cracked Black Pepper

Choice of Two Entrées:

Chicken Marsala

Sautéed Breast of Chicken in a Savory Sauce of Mushrooms,
Garlic and Marsala Wine

Chicken Piccata

Sautéed Breast of Chicken in a Light Lemon Caper Sauce

Soy Ginger Marinated Sirloin Tips

Our Signature Recipe served with Garlic Mashed Potatoes

Fresh Boston Haddock

Topped with Cracker Crumbs served with Lemon and Tartar Sauce

Atlantic Salmon

Fresh Grilled and served with Lemon Chive Sauce

Seasonal Vegetable Medley

Garlic Mashed Potatoes

Rice Pilaf

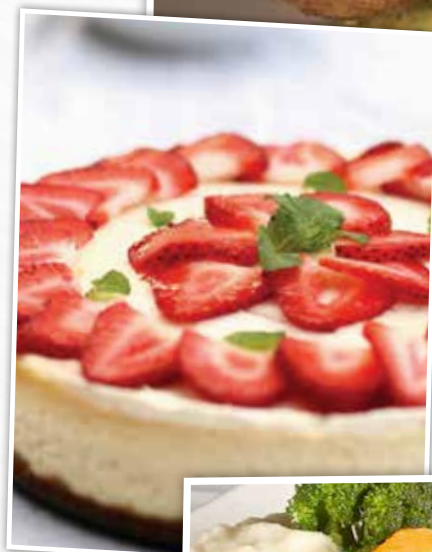
Choice of Dessert:

Cheesecake with Fruit Compote

Fresh Baked Cookies and Assorted Mini Biscotti

Chocolate Cake

Fresh Brewed Coffee, Decaf and Assorted Teas



Stations

Carving Station ~ 35.95 per person ~ 25 person minimum

Choice of:

Roast Beef
Steamship Round Au Jus

Roast Turkey Breast
with Corn Bread Stuffing, Homemade Gravy and Cranberry Sauce

Honey Spiral Ham
with Pineapple Glaze

Mixed Green Salad
with Grape Tomatoes, Cucumber, Shredded Carrots, Red Onions

Chef's Choice of Vegetable
Roasted Garlic Mashed Potatoes

Fresh Baked Dinner Rolls and Creamy Butter
Cheesecake with Fruit Compote

Pasta Station ~ 35.95 per person

Choice of Two:

Mushroom Ravioli
Creamy mushroom sauce and finished with Parmesan

Sweet Italian Sausage
Peppers, Onions, Garlic Tomatoes and Fresh Herbs,
Served over Penne in a Marinara Sauce

Grilled Seasonal Vegetable Primavera
Marinara Sauce over Bowtie Pasta

Shrimp Tortellini
Tossed with Fresh Asparagus in a White Wine and Parmesan Sauce
over Tortellini

Chicken Penne with Fresh Tomatoes
Garlic, Seasonal Vegetables, Parmesan Cheese, Fresh Basil, Olive Oil
and White Wine

Caesar Salad
with Crisp Romaine, House Croutons, Shaved Parmesan Cheese and
Cracked Black Pepper

Warm Garlic Bread Sticks

Fresh Baked Cookies and Assorted Mini Biscotti



Dinner

Formula Feast ~ 52.95 per person

Mixed Green Salad
with Grape Tomatoes, Cucumber, Shredded Carrots, Red Onions

New England Clam Chowder

Roasted Balsamic Vegetables

Fresh Grilled Asparagus

Roasted Red Potatoes

Gluten Free Rice Pilaf

Choice of Two Entrées:

Chicken Statler
Roasted Chicken with a Reduction of Sweet Wine, Sun Dried Tomatoes
and Crimini Mushrooms

Beef Tenderloin
Seared then Roasted Beef Tenderloin, served with Wild Mushroom Demi Glaze

New York Sirloin
Marinated in Fresh Herbs and Grilled with a Cabernet Sauce

Atlantic Salmon
Pan seared with cilantro lemon butter sauce

Choice of Dessert:

Cheesecake with Fruit Compote

Assorted Mini Pastries

Fresh Brewed Coffee, Decaf and Assorted Teas

Traditional New England Clambake ~ Market price

Mixed Green Salad
with Grape Tomatoes, Cucumbers, Shredded Carrots, Red Onions

New England Clam Chowder

Home-Style Potato Salad

Fresh Sweet Corn on the Cob

Boiled Atlantic Lobster with Drawn Butter

Steamers and Steamed Mussels with Natural Broth

Barbecue Chicken

Homemade Cole Slaw

Boston Baked Beans

Fresh Baked Dinner Rolls with Creamy Butter

Key Lime Pie

Assorted Sodas, Bottled Water and Coffee Station

Before you place your order, please inform us if anyone in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A nominal 20% administrative fee, 6.25% Massachusetts meals tax, and a .75% Braintree meals tax will be added to the prices.



Please contact our Sales
Department for more
information at 781.228.2010
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