

# Parris

## BANQUET MENUS

PARRIS  
QUINCY MARKET BUILDING  
FANEUIL HALL MARKETPLACE  
BOSTON, MA 02109

T 617.248.9900  
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**PASSED**  
**HORS D'OEUVRES**  
*priced by the dozen*

Assorted Mini Quiche	22
Beef Fajitas, Mini, Fire Roasted Salsa	18
Beef Teriyaki	25
Beef Wellingtons, Mini	38
Baked Brie with Raspberries	32
Baked Brie with Apricots and Pecans	36
Chicken Empanadas	22
Chicken Fajitas, Mini, Fire Roasted Salsa	18
Chicken Quesadillas, Tequila Lime Crema	19
Chicken Saltimbocca Skewers, Pesto and Fresh Mozzarella	28
Chicken Satay, Spicy Peanut Sauce	22
Coconut Shrimp, Pineapple Curry Sauce	34
Crab Cakes, Mini, New Orleans Remoulade	34
Cubano Sandwiches, Mini	28
Herb Stuffed Mushroom Caps	20
Grilled Baby Lamb Chops	MKT
Kobe Beef Cheeseburgers	38
Lobster Rangoons	36
Peking Duck Rolls, Ginger Soy Dipping Sauce	28
Potato Pancakes, Mini, Spiced Apple and Sour Cream	18
Pulled Pork Quesadillas, Mini, Spiced Apples, Meunster Cheese	28
Reuben Sandwiches, Mini	26
Roasted Pear and Gorgonzola Phyllo Cups	20
Sausage and Parmesan Stuffed Mushroom Caps	26
Scallops and Bacon	28
Sesame Chicken, Orange Ginger Glaze	20
Shrimp Cocktail	36
Shrimp Potstickers	24
Spanikopita	22
Spicy Beef Empanadas	22
Sweet Potato Lobster Cakes, Roasted Corn Salsa	40
Teriyaki Chicken and Pineapple	25
Tuna Tartare on Crispy Wontons	32
Tuna Confit on Rice Cracker with Spicy Mayo	34
Vegetable Springrolls, Scallion Teriyaki Dipping Sauce	18
Wild Mushroom Filo Triangle	24

**PASSED**  
**HORS D'OEUVRES**  
*priced by the dozen*

**Arancini**

Wild Mushroom and Fontina	22
Prosciutto, Pesto, Fresh Mozzarella	22
Spinach and Gorgonzola	22

**Crostini**

Beef Tenderloin with Horseradish Cream	40
Asparagus with Roasted Tomato Pesto and Fresh Mozzarella	28
Polenta Crostini with Sweet Sausage, Roasted Red Pepper and Ricotta Salata	28
Smoked Salmon on Peppered Brioche Toasts with Honey Mustard	28

**Wontons**

Buffalo Chicken	24
Samosa	22
Pulled Pork and Sweet Potato Mash	26
Asparagus and Brie	24

**Asian Spoons**

BBQ Shortrib of Beef with Potato Puree	36
Teriyaki Seared Scallop with Ginger and Scallion	34
Lobster Gazpacho with Avocado Crème Fraiche	38

**Soups in Demitasse Cups**

*priced per person*

Lobster Bisque	6
Butternut Squash	4
Asparagus Veloute with White Truffle Crouton	4

# BANQUET ENHANCEMENTS

*priced per person*

<b>Cheese &amp; Crudités Display</b>	7
International and Domestic Cheese Display served with assorted crackers & fresh fruit Fresh Vegetable Crudités (a selection of carrots, celery, red & green peppers, green beans, radishes, grape tomatoes, broccoli & cauliflower) served with Green Goddess and Roasted Garlic Gorgonzola Dips	
	<i>Vegetables alone 4</i>
<b>Fresh Fruit Display</b>	5
Lemon- Vanilla Crème Fraiche dipping sauce with honeydew melon, cantalope, pineapple, strawberries and red and green grapes	
<b>Harvest Vegetable Display</b>	4
Ranch or Green Goddess Dip	
<b>Fondue Display</b>	<i>choose one 8   choose two 10</i>
Cheddar Cheese Fondue pumpnickel & rye croutons, pickles and breadsticks	
Wild Mushroom and Triple Crème Brie brioche croutons, Holland red peppers, broccoli florettes	
Sharp Cheddar with Basil Pesto toasted foccacia squares, Holland red peppers, club crackers	
Gruyere and Emmanthaler with roasted tomatoes, pinot grigio and green olives, crostini, breadsticks and polenta croutons	
Chocolate Fondue marshmallows, dried fruit, strawberries, pound cake	
<b>Mediterranean Display</b>	9
Hummus, Tabbouleh, Baba Ghanoush, Roasted Red & Yellow Tomatoes, Marinated Artichokes, Feta Cheese, Assorted Olives, Stuffed Grape Leaves Cumin Scented Cous-Cous Salad with roasted red peppers, mint and feta Lamb Meatballs with Tzasistzki Sauce Assorted Roasted Vegetables (Eggplant, Zucchini, Mushrooms) Fresh Pita and Pita Chips	
<b>Crostini Display</b>	9
Assorted Rustic Breads, Crostini and Breadsticks Black & Green Olive Tapenade Boursin Cheese, White Bean and Pesto Spread Roasted Tomato and Anchovy Spread Roasted Vegetable Caponata	

# BANQUET ENHANCEMENTS

*priced per person*

<b>Antipasto Display</b>	12
Imported Proscuitto, Soppressata, Salami, Sharp Provolone, Fresh Mozzarella & Asiago Cheese, Marinated Artichokes, Roasted Mushrooms, Cherry Peppers stuffed with Proscuitto and Mozzarella, Roasted Red and Yellow Tomatoes Eggplant Caponata, Assorted Olives Rustic Breads and Crostini	
<b>Sushi Station</b>	25
Hand Rolled Assorted Maki Assorted Sushi Custom Made to Order With Cart & Attendant	
<b>Raw Bar</b>	23
Clams, Oysters, Jumbo Shrimp & Crab Claws Lobster Tails (additional \$9) Cocktail Sauce, Mignonette Sauce	

# SALAD

# STATIONS

*priced per person*

<b>Caesar</b>	7
Crisp Romaine, Garlic Herb Croutons, Creamy Caesar Dressing	
<b>Caprese</b>	8
Romaine Hearts, Red and Yellow Teardrop Tomatoes, Fresh Mozzarella, Black Olives, Red Wine Vinaigrette	
<b>Baby Spinach</b>	7
Honey Roasted Pear, Point Reyes Blue, Spiced Pecans, Lemon Basil Vinaigrette	
<b>Mixed Greens</b>	6
Carrots, Grape Tomatoes, Cucumbers	
<b>Boston Bibb</b>	7
Crisp Greens, Marinated Tomatoes, Green Goddess Dressing	
<b>Iceberg Wedge (*plated only)</b>	7
Iceberg Lettuce, Toasted Pecans, Roasted Pears, Bermuda Onions, Creamy Bleu Cheese Dressing	

# PASTA STATIONS

WITH ATTENDANT  
*priced per person*

Penne *choice of sauce, choose one* 15  
alla Vodka  
Tomato Basil  
Roasted Garlic and Gorgonzola Cream

Farfalle *choice of sauce, choose one* 15  
Roasted Tomato Pesto  
Artichoke and Roasted Red Pepper  
Alfredo with Proscuitto and Peas

Fettucine *choice of sauce, choose one* 18  
Bolognese  
Wild Mushroom Ragu  
Alfredo

Campanelle 16  
with Lemon, Parmesan, Roasted Garlic, Butter, White Wine,  
Eggplant and Tomato

Spinach Ravioli 18  
with Gorgonzola Cream

Smoked Mozzarella and Basil Ravioli 18  
with Roasted Tomato Sauce

Tri Color Cheese Ravioli *choice of sauce, choose one* 16  
with Tomato Basil Sauce  
Alfredo

Roasted Butternut Squash Ravioli 20  
Hard Cider Brown Butter Sauce

Lobster and Asparagus Ravioli 22  
with Balsamic Beurre Blanc

*All Pastas Available with Extra Virgin Olive Oil, Fresh Herbs,  
and Parmesan*

*Pasta Chef \$50 per attendant*

# PASTA BUFFET

*priced per person*

Wild Mushroom and Spinach Lasagna	16
Penne Mediterranean	16
Lasagna Bolognese	18
Penne Pasta with Roasted Garlic Cream Imported Gorgonzola, Sweet Sausage and Focaccia Herb Breadcrumbs	22
Penne with Chicken Baby Broccoli, and Pecorino Romano	20
Lemon Pepper Fettuccine Roasted Artichokes, Grilled Red Peppers, Proscuitto di Parma, White Wine-Butter Sauce, Buffalo Mozzarella	22

**CARVER  
STATIONS  
WITH ATTENDANT**

Prime Rib of Beef, Au Jus	<i>per person 28</i>
Roasted Boneless Breast of Turkey, Pan Gravy	<i>each 160</i>
Roasted Sirloin of Beef, Red Wine Mushroom Reduction	<i>each 175</i>
Leg of Lamb, Garlic and Rosemary Crust, Pan Jus	<i>each 175</i>
Herb Roasted Tenderloin of Beef, Dijon Brandy Sauce	<i>MKT</i>

*Carving Chef \$75 per attendant*

# PLATED

# BUFFET

*priced per person*

## Beef

Sliced London Broil, Red Wine Sauce	22
Boneless Prime Rib of Beef Au Jus	30
Medallions of Beef Tenderloin, Wild Mushroom Sauce	32
Roast Sirloin of Beef, Merlot Reduction	23

## Chicken

Apple Cheddar Stuffed Chicken Breast, Hard Cider Glaze	22
Chicken Saltimbocca	24
Chicken Marsala, Wild Mushroom and Prosciutto	22
Roasted Bell and Evans Half Chicken	18
Chicken Kiev	18
Chicken Francese	18

## Pork

Hazelnut Crusted Pork Tenderloin, Raspberry Balsamic Glaze	22
Panko Crusted Pork Medallions, Dijon Sauce	18
Roast Tenderloin of Pork, Cinnamon Spiked Apples	20

## Fish & Shellfish

Sole Florentine, Lemon Sauce	20
Shrimp or Scallop Scampi over Linguine	22
Baked Haddock, Fresh Horseradish Crust	24
Native Cod, Crabmeat Stuffing, Lobster Butter	28
Sesame Crusted Salmon, Hoisin Sauce	18
Fisherman's Cioppino with Andouille Sausage	28

## Vegetarian

Ratatouille, Brown Rice, Vermont Cheddar-Chive Crust	18
Wild Mushroom and Spinach Lasagna	18
Penne Mediterranean	18
Butternut Squash Ravioli, Cranberry Hard Cider Cream	18
Baked Orzo, Roasted Tomatoes, Basil, Zucchini, Fresh Mozzarella	18

**P L A T E D**

**B U F F E T**

*priced per person*

**Accompaniments**

Roasted Yukon Golds	4
Bourbon-Molasses Glazed Sweet Potato Wedges	4
Sweet Potatoes, Mashed	4
Roasted Garlic and Gorgonzola Potatoes, Mashed	4
Potatoes au Gratin	4
Garlic Chive Potatoes, Mashed	4
Rice Pilaf	4
Saffron Rice with Peas	4
Vegetable Stir-Fried Rice	4
Butternut Squash Risotto	4
Orzo with Roasted Tomatoes, Basil, Fresh Mozzarella	4

**Vegetables**

Fresh Asparagus	3
Honey and Thyme Glazed Carrots	3
Seasonal Vegetable Saute	3
Corn on the Cob	3
Zucchini and Summer Squash Gratin	3
Sauteed Green Beans	3
Root Vegetable Mash	3
Fresh Spinach, Roasted Red Pepper Butter	3

# DESSERTS

*priced per person*

## Plated

Flourless Chocolate Dome	7
Cherry Almond Tart	7
Pear Frangipan Tart	7
Strawberry Cheesecake Triangle	7
Strawberry Shortcake on Buttermilk Biscuits	7
Apple Crisp	7
Tiramisu	7

## Buffet

Assorted Cookies and Brownies	5
Mini Cheesecake Display	6
Viennese Dessert Table - Assorted European Tea Cookies, Fruit Tartlets, Eclairs, and Petit Fours	8

## Display Enhancements

Cannolis	6
Boston Crème Pies	5
Whoopie Pies	5
Strawberry Cheesecake Bars	7
Apple Fritters/Cream Anglaise	5
Chocolate Dipped Fruit	5
Coconut Macaroons	6
Assorted Petite Gateaux	8
Croque en Bush (seasonal)	8

## Stations *(Attendant)*

Strawberry Shortcake Station	8
Waffle Station	8
Bananas Foster	8
Chocolate Fondue Station	9

*Dessert Chef \$50 per attendant*

# DESSERTS

*priced per dozen*

Passed	<i>(priced per dozen)</i>
Rice Krispies	22
Mini Cream Puff	26
Assorted Chocolate Truffles	32
Mini Parfaits	28
<b>Crème Caramel Parfait</b> Classic European custard accompanied by luscious caramel sauce	
<b>Chocolate Mousse Duo Parfait</b> Decadent dark and milk chocolate mousse topped with white chocolate shavings	
<b>Raspberry-Lemon Duo Parfait</b> Tangy Raspberry and lemon mousse	
<b>Cappuccino-Truffle Duo Parfait</b> Cappuccino and dark chocolate truffle mousse accented with a coffee bean	