

Parris

BANQUET MENUS

Parris
Quincy Market Building
Faneuil Hall Marketplace
Boston, MA 02109

T 617.248.9900
F 617.248.9898

Passed hors d'oeuvres

*priced by the dozen,
minimum of 3 dozen per item*

Chevre Stuffed Peppadew Peppers
Assorted Mini Quiche
Beef Satay, Choice of Teriyaki, BBQ or Thai Red Curry
Beef Wellingtons, Mini
Chicken Saltimbocca Skewers, Pesto and Fresh Mozzarella
Chicken Satay, Choice of Teriyaki, Thai Curry, BBQ or
Sesame Ginger Orange
Wild Mushroom Filo Triangle
Tuna Tartare on Crispy Wontons
Sweet Potato Lobster Cakes, Roasted Corn Salsa
Coconut Shrimp, Pineapple Curry Sauce
Crab Cakes, New Orleans Remoulade
Prosciutto and Gorgonzola Stuffed Figs
Panko Crusted Goat Cheese Bites
BBQ Braised Short Ribs on Jalapeño Cornbread Square
Shortrib Stuffed Mushroom Caps with Carmelized Onion
and Gorgonzola
Herb Stuffed Mushroom Caps with or without Sausage
Lobster Rangoons
Smoked Chicken Springroll, Cherry BBQ Sauce & Goat Cheese
Vegetable Springrolls, Scallion Teriyaki Dipping Sauce
Potato Pancakes, Spiced Apple and Sour Cream
Scallops and Bacon
Shrimp Cocktail
Spanikopita
Lobster Tacos with Avocado Crème Fraiche
Beef Fajitas, Fire Roasted Salsa
Chicken Fajitas, Fire Roasted Salsa
Chicken Quesadillas, Tequila Lime Crema
Chicken Empanadas
Spicy Beef Empanadas
Pulled Pork Quesadillas, Mini, Spiced Apples and
Muenster Cheese

Arancini

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

Passed hors d'oeuvres

*priced by the dozen,
minimum of 3 dozen per item*

Minis/Sliders

Mini Pork Spare Ribs with Honey Garlic Glaze
Mini Monte Cristos with Strawberry Preserves
Mini Lobster "Clubs" with Pancetta
Truffled Grilled Cheese Sandwiches
Meatball Sliders with Fresh Mozzarella
Cubano Sandwiches, Mini
Cheeseburger Sliders
Reuben Sandwiches, Mini
Mini Lobster Rolls
Mini Philly Prime Rib Panini
Roasted Turkey Panini with Cranberry Mayo and
Muenster Cheese

Crostini

Beef Tenderloin with Horseradish Cream
Asparagus with Roasted Tomato, Pesto & Fresh Mozzarella
Polenta with Sweet Sausage, Roasted Red Pepper
and Ricotta Salata
Smoked Salmon, Horseradish Crème Fraiche, Pickled Onion
Roasted Beet, Smoked Blue Cheese, Aged Sherry Vinegar

Wontons

Buffalo Chicken
Pulled Pork and Sweet Potato Mash
Asparagus and Brie

Asian Spoons

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

Mac & Cheese Bites

Mac & Cheese
With Tasso Ham
With Lobster

Soups in Demitasse Cups

priced per person

Lobster Bisque
Butternut Squash
Asparagus Veloute with White Truffle Crouton

Banquet Enhancements

*priced per person
25 person minimum*

Fresh House Made Potato Chips with Dipping Sauce

Cheese & Crudités Display

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 Dressing and Roasted Garlic Gorgonzola Dips

Fresh Fruit Display

Lemon-Vanilla Crème Fraiche dipping sauce with honeydew
melon, cantalope, pineapple, strawberries and red and green
grapes

Harvest Vegetable Display

Ranch or Green Goddess Dip

Mediterranean Display

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, Assorted Roasted Vegetables
(Eggplant, Zucchini, Mushrooms)
Fresh Pita and Pita Chips

Crostini Display

Assorted Rustic Breads, Crostini and Breadsticks
Black & Green Olive Tapenade
Boursin Cheese, White Bean and Pesto Spread
Fresh Mozzarella and Tomato
Roasted Vegetable Caponata

Antipasto Display

Imported Prosciutto, Soppressata, Salami, Sharp Provolone,
Fresh Mozzarella & Asiago Cheese, Marinated Artichokes,
Roasted Mushrooms, Cherry Peppers stuffed with Prosciutto and
Mozzarella, Roasted Red and Yellow Tomatoes, Eggplant Caponata,
Assorted Olives, Rustic Breads and Crostini

Banquet Enhancements

*priced per person
25 person minimum*

Sushi Station

Hand Rolled Assorted Maki
Assorted Sushi
Custom Made to Order
With Cart & Attendant

Raw Bar

Clams, Oysters, Jumbo Shrimp & Crab Claws
Lobster Tails (additional \$9)
Cocktail Sauce, Mignonette Sauce

Slider Display

Cheeseburgers Sliders with Vermont cheddar
Crispy Chicken with Pepper jack
BBQ Pulled Pork
Accompanied with Caramelized Onions, Lettuce, Tomato,
Ketchup, Mustard & House French Fries

Asian Station

Vegetable Spring Rolls
Teriyaki Beef & Chicken Satay
Lobster Rangoons
Pork Fried Rice

Flatbread Pizza Station

Shrimp Scampi *baby shrimp, garlic butter, roasted tomatoes,
parmigiano-reggiano*
Bianco *sliced italian sweet sausage, roasted wild mushrooms,
mozzarella and provolone*
Margherita *fresh mozzarella, tomato-basil sauce,
extra virgin olive oil*
Eggplant *herbed ricotta, diced fresh tomatoes, crispy eggplant,
pecorino-romano*

Salad Stations

*priced per person
available for buffets or plated dinners*

Caesar

Crisp Romaine, Garlic Herb Croutons, Creamy Caesar Dressing

Caprese

Romaine Hearts, Red and Yellow Teardrop Tomatoes, Fresh Mozzarella, Black Olives, Red Wine Vinaigrette

Baby Spinach

Honey Roasted Pear, Point Reyes Blue, Spiced Pecans, Lemon Basil Vinaigrette

Mixed Greens

Carrots, Grape Tomatoes, Cucumbers

Boston Bibb

Crisp Greens, Marinated Tomatoes, Green Goddess Dressing

Iceberg Wedge (*plated only)

Iceberg Lettuce, Toasted Pecans, Roasted Pears, Bermuda Onions, Creamy Bleu Cheese Dressing

Pasta Stations

*priced per person
available for buffets or plated dinners*

Housemade Macaroni & Cheese with Tasso Ham and Herbed Bread Crumbs

Farfalle Artichoke and Roasted Red Pepper

Farfalle with Alfredo with Prosciutto and Peas

Penne Bolognese

Penne with Wild Mushroom Ragu

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

Spinach Ravioli with Gorgonzola Cream

Smoked Mozzarella and Basil Ravioli with Roasted Tomato Sauce

Tri Color Cheese Ravioli with Tomato Basil Sauce

Roasted Butternut Squash Ravioli Hard Cider Brown Butter Sauce

Lobster and Asparagus Ravioli with Balsamic Beurre Blanc

Wild Mushroom and Spinach Lasagna

Lasagna Bolognese

Penne with Roasted Garlic Cream, Imported Gorgonzola, Sweet Sausage and Focaccia Herb Breadcrumbs

Penne with Chicken, Baby Broccoli, and Pecorino Romano

Lemon Pepper Fettuccine, Roasted Artichokes, Grilled Red Peppers, Prosciutto di Parma, White Wine-Butter Sauce, Buffalo Mozzarella

Carver Stations with attendant

*priced per person
minimum of 25 guests*

Roasted Boneless Breast of Turkey, Pan Gravy

Roasted Sirloin of Beef, Red Wine Mushroom Reduction

Herb Roasted Tenderloin of Beef, Dijon Brandy Sauce

Herb Roasted Loin of Pork

Carved Ham

All carving stations served with assorted dinner rolls and appropriate accompaniments. \$50 carving attendant fee.

Dinner Entrees plated or buffet

*priced per person
minimum of 25 guests
served with choice or two
sides & dinner rolls*

Beef

Sliced London Broil, Red Wine Sauce

Boneless Prime Rib of Beef Au Jus

Medallions of Beef Tenderloin, Wild Mushroom Sauce

Roast Sirloin of Beef, Merlot Reduction

Chicken

Apple Cheddar Stuffed Chicken Breast, Hard Cider Glaze

Chicken Saltimbocca

Chicken Marsala, Wild Mushroom and Proscuitto

Roasted Bell and Evans Half Chicken

Chicken Kiev

Chicken Francese

Pork

Hazelnut Crusted Pork Tenderloin, Raspberry Balsamic Glaze

Panko Crusted Pork Medallions, Dijon Sauce

Roast Tenderloin of Pork, Cinnamon Spiked Apples

Fish & Shellfish

Sole Florentine, Lemon Sauce

Shrimp or Scallop Scampi over Linguine

Baked Haddock, Fresh Horseradish Crust

Native Cod, Crabmeat Stuffing, Lobster Butter

Sesame Crusted Salmon, Hoisin Sauce

Fisherman's Cioppino with Andouille Sausage

Sides

Roasted Yukon Golds
Bourbon-Molasses Glazed Sweet Potato Wedges
Sweet Potatoes, Mashed
Roasted Garlic and Gorgonzola Potatoes, Mashed
Potatoes au Gratin
Garlic Chive Potatoes, Mashed
Rice Pilaf
Saffron Rice with Peas
Vegetable Stir-Fried Rice
Butternut Squash Risotto
Orzo with Roasted Tomatoes, Basil, Fresh Mozzarella
Fresh Asparagus
Honey and Thyme Glazed Carrots
Seasonal Vegetable Saute
Corn on the Cob
Zucchini and Summer Squash Gratin
Sautéed Green Beans
Root Vegetable Mash
Fresh Spinach, Roasted Red Pepper Butter

Desserts

*priced per person
minimum of 25 guests*

Plated

Flourless Chocolate Dome

Strawberry Cheesecake Triangle

Strawberry Shortcake on Buttermilk Biscuits

Apple Crisp

Buffet

Assorted Cookies and Brownies

Mini Cheesecake Display

Boston Cream Pies

Whoopie Pies

Apple Fritters with Cream Anglaise

Chocolate Dipped Fruit

Coconut Macaroons

Passed *(priced per dozen, 3 dozen minimum per item)*

Rice Krispies

Mini Cream Puff

Assorted Chocolate Truffles

Mini Parfaits *(priced per dozen, 3 dozen minimum per item)*

Crème Caramel Parfait *classic European custard accompanied by luscious caramel sauce*

Chocolate Mousse Duo Parfait *decadent dark and milk chocolate mousse topped with white chocolate shavings*

Raspberry-Lemon Duo Parfait *tangy raspberry and lemon mousse*

Cappuccino-Truffle Duo Parfait *cappuccino and dark chocolate truffle mousse accented with a coffee bean*