



THE TOWNSEND HOTEL

RECEPTION ENHANCEMENTS*

(*prices are for two hours of service)

CHILLED GULF SHRIMP ON CRUSHED ICE

horseradish, louie cocktail sauces
\$60 per dozen

OYSTERS ON THE HALF SHELL

seasonal variety, red wine vinegar mignonette
\$54 per dozen

SNOW CRAB CLAWS

whole grain mustard and horseradish cocktail sauce
*market price

STEAMED MUSSELS

pico de gallo, yellow chili sauce
\$42 per dozen

SEAFOOD TOWER

chilled gulf shrimp, oysters on the half shell,
chilled king crab legs, baby lobster tails,
tuna poke shooters
cocktail, louie, and cracked mustard sauces
fresh lemon wedges
*market price

SALMON STATION

choice of one

- cambridge smoked
- dill marinated
- poached

traditional accompaniments
\$250 serves 25 guests

HAND CRAFTED SUSHI AND SASHIMI

spicy tuna, salmon, yellow tail, shrimp tempura,
tuna rainbow roll, crab avocado rolls
wasabi, soy, and pickled ginger

\$8 per piece

or

\$96 per dozen

*sushi chef \$350 per chef

***upgrade your presentation with a custom
made ice carving (additional charge)**

Please ask your server about items that may contain raw or undercooked ingredients.
Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of
foodborne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty-Two Percent
Service Charge



THE TOWNSEND HOTEL

RECEPTION ENHANCEMENTS (CONT.)

(*prices are for two hours of service)

GARDEN VEGETABLES (\$10 PER PERSON)

selection of 10 fresh vegetables
asparagus, broccoli, carrots, cauliflower,
celery, cherry tomatoes,
squash, tri-colored peppers, zucchini,
served with pesto ranch, hummus, and blue cheese scallion dip

MEDITERRANEAN (\$10 PER PERSON)

grape leaves, hummus, tabbouleh,
with pita

SLICED FRESH SEASONAL FRUITS AND BERRIES (\$10 PER PERSON)

lemon poppy seed yogurt sauce

IMPORTED AND DOMESTIC CHEESE DISPLAY (\$12 PER PERSON)

Assorted Crackers and Baguettes

THE FARM BOARD (\$16 PER PERSON)

chef's hand selected imported and domestic cheeses, seedless
grapes, marcona almonds, infused honey, dates, dried apricots,
jam, breads, crackers

CRUNCH (\$10 PER PERSON)

townsend chips, pita chips, and tortilla chips with
salsa, hummus, and caramelized onion dip

ANTIPASTI (\$18 PER PERSON)

roasted vegetable platter, marinated olives,
prosciutto di parma, assorted salami, bresaola, sopressata,
shaved parmesan, gorgonzola, aged pecorino
focaccia, olive bread, rosemary olive oil

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RECEPTION ENHANCEMENTS (CONT.)

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ASIAN (\$16 PER PERSON)

vegetable spring rolls, tempura shrimp skewers,
crab rangoon, vegetarian pot stickers, pork dumplings,
sweet & sour, chili soy ginger sauce, hot mustard

POTATO BAR (\$12 PER PERSON)

idaho potato puree, roasted yukon gold potatoes,
and mashed sweet potatoes
whipped butter, cheddar, goat cheese, blue cheese,
crumbled bacon, sour cream, roasted garlic, chives,
caramelized onions, brown sugar,
candied pecans, marshmallows

CLASSIC SLIDERS (15 PER PERSON)

hamburger and cheeseburger sliders on brioche buns
caramelized onions
pulled pork sliders on hawaiian roll,
creamy cole slaw, idaho and sweet potato fries
assorted condiments

STREET FOOD (\$15 PER PERSON)

choice of two

mahi mahi fish tacos
smoked chicken and cheese quesadillas
miniature all beef hot dogs
cheese and pepperoni flatbread pizza
creamy mac and cheese, onion straws
toppings and sides

FLAT BREAD STATION (\$10 PER PERSON)

choice of two

margherita
pepperoni
wild mushroom caramelized onion gruyere
hawaiian pizza with chicken and pineapple
buffalo chicken with bbq sauce

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RECEPTION ENHANCEMENTS (CONT.)

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STIR-FRY WITH CHEF (\$15 PER PERSON*)

shrimp, chicken, beef,
diced onions, baby corn, tri-colored peppers,
bean sprouts, bamboo shoots,
water chestnuts, broccoli, and cashews
fried rice and steamed rice
teriyaki and soy ginger sauce
\$15 per person

PASTA BAR WITH CHEF (\$15 PER PERSON*)

served with garlic bread and warm bread sticks

choice of two

fettuccini carbonara
fusilli with vodka basil and parmesan
penne pasta with wild mushrooms and truffle cream
spaghetti bolognese

SATAY STATION WITH CHEF (\$15 PER PERSON*)

seared to order

chicken, beef and shrimp satay
peanut dipping sauce
pad thai salad
jasmine rice

***we require one chef per 50 guests**

\$125 per chef

minimum of 25 guests

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