



The Boxboro Regency is delighted to offer our Hotel for your wedding celebration!

We strive to make the planning process a stress free and enjoyable experience. A dedicated Catering Manager will be working with you to answer questions and assist you during the planning process. On the day of your wedding, our attentive staff will ensure an unforgettable day!

Diamond Wedding Package

Complimentary Tasting for the couple to select your wedding menu*

Champagne, Soda, Water & Hors D' Oeuvres for the wedding party during cocktail hour*

Three Passed Hot Hors D' Oeuvres of your choice

Local & Imported Cheese Display with Crackers and Fresh Fruit

Vegetable Crudité with your choice of Two Dips

Three Course Buffet or Plated Meal with Two Entrée Choices

Floor Length Linens & Coordinating Napkins

Fresh Floral Centerpieces for Guest Tables and Head Table

Personalized Wedding Cake

Champagne Toast

Discounted Overnight Room Rates for Guests

Complimentary overnight accommodation for the Bride and Groom in one of our well-appointed Suites,
followed by breakfast in the morning

Detailed planning service and On-site Coordination with Catering Manager

Gold Wedding Package

Complimentary Tasting for the couple to select your wedding menu*

Champagne, Soda, Water, and Cheese Display for the wedding party during cocktail hour*

Local & Imported Cheese Display with Crackers and Fresh Fruit

Three Course Buffet or Plated Meal with Two Entrée Choices

Floor Length Linens & Coordinating Napkins

Champagne Toast

Discounted Overnight Room Rates for Guests

Complimentary overnight accommodation for the Bride and Groom in one of our well-appointed Suites,
followed by breakfast in the morning

Detailed planning service and On-site Coordination with Catering Manager

*Complimentary Tasting for up to 4 guests

*Champagne, Soda, Water, and Cheese Display for the wedding party for up to 20 guests

Catering Sales Manager: Carlee Magliozzi 978.889.1715, cmagliozzi@boxbororegency.com

PASSED HORS D' OEUVRES FOR COCKTAIL HOUR

(Choice of three included with the Diamond package, ask your sales manager about adding hors d'oeuvres)

Spanakopita	Pork Pot Sticker
Chicken Lemongrass Pot Sticker	Steak and Cheese Spring Roll
Mozzarella Sticks	Fig and Goat Cheese Focaccia
Buffalo Chicken Spring Roll	Vegetable Spring Rolls
Chicken Tenders	Crabmeat Filled Rangoon
Wild Mushroom Tart	Sea Scallops Wrapped in Bacon
Coney Island Frank	Beef Bourguignon Puff
Cheese and Vegetable Quesadilla	Lobster and Shrimp Mac n' Cheese Fritter
Asiago Risotto Croquette	Coconut Fried Shrimp

STATIONARY DISPLAYS

Vegetable Crudité

Medley of Crisp Garden Vegetables accompanied by your Choice of Two Dressings

\$4.00 per person

Shrimp Cocktail

Jumbo Shrimp Cocktail served with Cocktail Sauce, Horseradish and Lemon Wedges

\$350.00 per 100 pieces

Antipasto

Balsamic Roasted Vegetables, Buffalo Mozzarella, Genoa Salami, Capicola, Prosciutto, Pepperoncini, Assorted Olives and Herb Focaccia

\$8.00 per person

The Mediterranean Station

Traditional Hummus, Grilled Vegetable Relish, Tabbouleh and Tzatziki. presented with Roasted Red Peppers, Kalamata Olives, Pepperoncini, and Artichoke Hearts, served with Grilled Pita Bread

\$7.00 per person

All pricing is subject to 12% gratuity, 9% administrative fee and 6.25% tax. The 9% administrative fee does not represent a tip or service charge for wait staff, employees or bartenders.

DINNER ENTREES

(Choose two options, add a third option for \$3 additional per person)

	<u>Diamond Package</u>	<u>Gold Package</u>
Butternut Squash Ravioli <i>Butternut squash ravioli with a béchamel sauce</i>	\$62.00	\$40.00
Regency Chicken <i>Boneless chicken breast stuffed with traditional herbed stuffing and béarnaise sauce</i>	\$63.00	\$41.00
Chicken Saltimbocca <i>Chicken breast marinated with sage in white wine stuffed with prosciutto and mozzarella</i>	\$63.00	\$41.00
Chicken Marsala <i>Boneless chicken breast in a marsala wine and mushroom sauce</i>	\$63.00	\$41.00
Grilled Salmon <i>Grilled Atlantic salmon with a three citrus and cilantro sauce or maple glaze</i>	\$67.00	\$45.00
Baked Boston Haddock <i>Fresh haddock with seasoned bread crumbs and lemon beurre blanc or creamy lobster sauce</i>	\$67.00	\$45.00
Roasted Pork Loin <i>Pork loin seasoned and roasted, served with a balsamic glaze</i>	\$66.00	\$44.00
Sliced London Broil <i>Slow roasted, sliced and served with a cabernet wine reduction</i>	\$68.00	\$46.00
Roast Prime Rib <i>Slow roasted and served with a cabernet au jus</i>	\$71.00	\$49.00
Filet Mignon <i>Filet mignon pepper crusted and finished with an herbed butter</i>	\$77.00	\$55.00
Buffet, Choice of Two Entrees <i>Regency Chicken, Chicken Marsala, Beef Tenderloin Tips, Roasted Pork Loin, Butternut Squash Ravioli</i>	\$66.00	\$44.00

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SOUP, PASTA OR SALAD FIRST COURSE

(Choice of one included, add a Fourth Course for \$4.00 more per person)

Soups & Pastas

Heirloom Tomato Bisque

Butternut Squash Bisque

New England Clam Chowder (\$2.00 per person additional)

Gnocchi with a Creamy Gorgonzola Cheese Sauce

Butternut Squash Ravioli (\$2.00 per person additional)

Salads

Mixed Garden Salad with your Choice of Dressing

Caesar Salad with House-made Dressing, Croutons and Grana Padano

Caprese Salad with Fresh Tomatoes, Mozzarella and Basil with a Balsamic Drizzle

Field Greens with Cranberries and Balsamic Vinaigrette

Entrée Sides

(Choice of two; sides must be the same when choosing two entrées)

Herb Roasted Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Broccoli Florets

Honey Glazed Carrots

Green Beans

Seasonal Vegetable Medley

Dessert

(Served with Wedding Cake)

Chocolate or Carmel Filled Churro

Chocolate Mousse served in a Chocolate Shell

Raspberry Mousse served in a Chocolate Shell

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WEDDING ENHANCEMENTS

Sweet Treats \$12.00 per person

Miniature pastries, eclairs, and petit fours garnished with seasonal fruit and berries.
Stationed with freshly brewed regular coffee, decaffeinated coffee and a selection of herbal teas.

Cannoli Station \$15.00 per person

A pastry chef will hand fill and top each cannoli for your guests with this impressive live station.
They get to pick their cannoli, filling and topping and watch each cannoli made before their eyes.
Stationed with freshly brewed regular coffee, decaffeinated coffee and a selection of herbal teas.
100 person minimum, chef fees are included in pricing.

Late Night Pizza \$14.00 per pizza

Cheese, pepperoni or vegetable pizza served as a late snack for your guests.

White or Ivory Chair Covers with Bows in White, Ivory or Black \$6.00 per chair

Chiavari Chairs \$9.00 per chair

Children's Meals (Fruit Cup, Chicken Fingers, French Fries) \$20.00 per person

On-site Ceremony include an additional hour to a total of six (6) hours \$550.00

Your Catering Manager is available to answer any questions regarding adding additional touches
and pricing for your wedding day!

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PREFERRED VENDORS

The vendors you choose can have a big impact on your special day. The Boxboro Regency is delighted to offer you this list of our preferred vendors to take the guess work out of your planning process and ensure a fantastic day! We have worked closely with these professionals and encourage you to consider them for your wedding.

**Flowers and Cake are included in Diamond package. Feel free to contact them directly to book appointments!*

Flowers*

A Belvidere Florist
978-937-1313
www.belvidereflorist.com

Pinard's Florist
978-772-3883
www.pinardsflorist.com

Wedding Cake*

Frederick's Pastries
603-882-7725
www.pastry.net

Gerardo's Italian Bakery
Cannoli Station and Cake
508-853-3434
www.gerardositalianbakery.com

DJ's/Lighting/Photo Booths

Sound City Entertainment
(Photography as well)
888-828-7664
www.soundcityentertainment.com

Crown Special Events
978-483-0776
www.crownspecialevnts.com

Transportation

Knights Limousine
508-839-6252
www.knightslimo.com

Grace Limo
603.666.0203
www.gracelimo.com

Photography

Piper Jo Nevins
978-577-6084
www.piperjophoto.com

Tuccelli Photography
(978) 250-5862
www.facebook.com/tuccelliphotography

Décor/Linens

The Party Lab
978-362-2961
www.partylabllc.com

PS Event Rentals
508-925-4745
www.pseventrentals.com

Sandy's Sentiments
978-840-1226
sandi90210@aol.com

We can also offer ...

Rehearsal Dinner Buffet

Taste of Italy

Classic Caesar Salad with Parmesan and Croutons

Chicken Parmesan with Tomato Oregano Sauce

Tri Color Tortellini Alfredo

Sicilian Pizza – Cheese, Vegetable and Pepperoni

Seasonal Vegetable Medley

Fresh Baked Garlic Breadsticks

Assorted Italian Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$28.00 per person

Post Wedding Breakfast Buffet

The Classic

Assorted Chilled Juices

Sliced Fresh Seasonal Fruit

Fresh Scrambled Eggs

Crisp Bacon Strips and Sausage

Home Fried Potatoes

Assorted Breakfast Breads and Pastries

Preserves and Marmalade

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$18.00 per person

*There are additional menus that can be used for Rehearsal Dinners & Post Wedding Events, please inquire with your Social Catering Manager.

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