

# CAMBRIA HOTEL BOSTON DOWNTOWN

## Breakfast Catering Menu

### Quick Break \$9 pp ++

Fresh Brewed Coffee  
Organic Loose leaf Teas  
Fresh Squeezed Orange Juice  
Bottled Water

#### Add \$6 per person

Assortment of Cold Pressed Juices - "Nourish your soul"  
*Green Goddess - Tropical cleanser - Cashew milk*

#### Additional Add Ons \$14

Giant Blueberry Muffins & Blackbird Honey glazed Donuts  
Local Bagels & Iggy's 7 Grain - served with soft cream cheese & whipped honey butter

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### Grab and Go \$29 pp ++

**Fruit & Greek Yogurt Parfait** - clover honey, "everything" wheat germ  
**Vegan Breakfast Sandwiches** - almond butter, kale, torched avocado, sprouts, on everything bagel  
**Buddha Breakfast Bowl** - Egg white, crispy brown rice, pickled carrot, forest mushrooms, sprouts, spinach & kale, sriracha smoked tomato vinaigrette, salt cured yolk

#### Assortment of Cold Pressed Juices - "Nourish your soul"

*Green Goddess - Tropical cleanser - Cashew milk*  
Fresh Brewed coffee  
Organic Loose leaf Teas  
Bottled Water

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### Buffet Breakfast

### 6 West Classic Breakfast \$36 pp ++

**Giant Blueberry Muffins & Blackbird Honey glazed Donuts**  
**Seasonal Fruits**  
**Organic Scrambled Eggs**  
**Whole-grain Belgian Waffle** - Fresno syrup, whipped honey butter, raspberries dried and jammed  
**Thick-cut Bacon**  
**Home fries**

Fresh Brewed Coffee  
Organic Loose leaf Teas  
Fresh Squeezed Orange Juice  
Bottled Water

Prices are subject to tax and gratuities

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# CAMBRIA HOTEL BOSTON DOWNTOWN

## Lunch Catering Menu

**Southern  
Lunch Buffet**  
\$55 pp ++

**Louisiana Crawdad Gumbo**, andouille sausage, okra, tomato  
**Chips & Dip**, crispy chicken rinds, dried onion-sour cream dip

**Fried Green Tomato BLT**, bacon jam, pimento cheese, house-made pork belly, Boston bibb, hot sauce vinaigrette

**Southern Cobb**, romaine leaves, bacon, cheddar, egg, cornbread croutons, green goddess dressing

**Chicken n'Waffles**, southern fried chicken over cheddar-chive waffle, fresno pepper maple syrup

**Kansas city ribs**, barbecued pork ribs

**Mac n cheese**

**Smoky Potato Wedges**

**Farmhouse Buttermilk Biscuits**

**Southern Pies**

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**Midday Break**  
\$26 pp ++

Seasonal Fruit

Protein Bars

Odd Potato Chips & Dip

Exotic Popcorns

Assortment of Cold Pressed Juices - "Nourish your soul"

*Green Goddess - Tropical cleanser - Cashew milk*

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**A la Carte  
Lunch**  
\$37 pp ++

### FIRST

Shaved Vegetable Salad

Shaved vegetables, Boston bibb, lemon vinaigrette

### SECOND, choice of

Turkey Club Panini: turkey, thick cut bacon, avocado, cheddar, Warm Iggy's country bread, sea salt butter

Dry-Aged Burger: brisket, blended camembrie, charred onions, 500 island dressing

Buddha Lunch Bowl: Grilled Chicken, crispy brown rice, pickled carrot, forest mushrooms, sprouts, spinach & kale, sriracha smoked tomato vinaigrette, salt cured yolk

### THIRD

Raspberry Gelato

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# CAMBRIA HOTEL BOSTON DOWNTOWN

## Hors d'Oeuvres Catering Menu

### Passed

Priced per piece ++

#### Meat

Wagyu pot stickers, scallion chimichurri, soy miso butter, \$3  
Steak taco, pimento cheese, avocado, charred tomato, \$4  
Foie popsicles, pistachio crunch , Georgia peach jam, \$6  
Mini Buffalo wings, Berkshire blue, celery powder, \$4  
Veal and bone marrow meatballs, robiola due latte, bordelaise gravy, \$3

#### Seafood

Ipswich Fried clams, Fresno tartar, lemon, \$9  
Tuna tartar, soy ginger, coconut rice, XO mayo, \$7  
Tuna Nicoise toast, tuna belly, olives ,tomato, cured yolk, \$6

#### Vegetarian

Avocado Toast, \$6  
Exotic popcorn, aged pecorino, duck fat butter, hot sauce, \$6  
Torched Burrata Toast, bacon tomato jam, Calabrian chili oil, \$6

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### Stationary Snacks

Priced per piece ++

Exotic popcorn, aged pecorino, duck fat butter, hot sauce, \$9  
Fries tasting, truffle, togarashi, malted; 3 sauces \$9  
Foie popsicles, pistachio crunch , Georgia peach jam, \$9  
Tins, Charcuterie of the Sea, Sardines, Mussels, tuna belly, \$14

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### Stationary Platters

Priced per person ++

Hummus, 5 layer, tzatziki, falafel , crispy garbanzo, warm pita, \$12  
Tins, Charcuterie of the Sea, Sardines, Mussels, tuna belly, \$14  
Local cheeses, jam, marcona almonds, warm baguette, \$16  
Guac & Chips, fork smashed avocado, pico de gallo, corn chips, \$9  
Ahi Tuna flatbread, sashimi, tomato fondou , arugula leaves , anchovy mayo, \$11

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# CAMBRIA HOTEL BOSTON DOWNTOWN

## Seated Dinner Catering Menu

Three-Course  
Dinner

\$65 pp ++

### FIRST

*choice of*

Shaved Vegetable Salad  
shaved vegetables, Boston bibb, lemon vinaigrette

Chowder  
New England Style, surf clams, Maine potatoes, Hobbs bacon

### SECOND

*choice of*

Rigatoni Bolognese  
aged parmesan, meat ragu, San Marzano tomatoes

Dry Aged Burger  
prime brisket blend, camembrie, charred onions,  
500 island dressing

Ahi Tuna Flatbread  
sashimi, tomato fondu , arugula leaves , anchovy mayo

### THIRD

*choice of*

Four Layer Fudge Cake  
sour cream ganache

Blueberry Pie  
vanilla ice cream

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# CAMBRIA HOTEL BOSTON DOWNTOWN

## Seated Dinner Catering Menu

Four-Course  
Dinner

\$80 pp ++

### FIRST

*choice of*

Cauliflower Two Ways, charred & shaved

Torched Burrata Toast  
bacon tomato jam , Calabrian chili oil

### SECOND

Iceberg Wedge  
lardon, teardrop tomatoes, red onion, truffle ranch dressing  
can be served vegetarian

### THIRD

*choice of*

Truffle Rigatoni  
cheeses, gruyere , fontina , chèvre

End Cut  
Prime rib steak, hand cut fries, horseradish butter

Chicken N' Waffle  
southern fried chicken thigh and breast over corn and bacon waffle, fresno pepper maple syrup,  
Louisiana honey hot pepper sauce  
Torched Scottish Salmon  
twice-fried rice, pickled carrots & cucumber, soy ginger

*\*silent vegetarian option available*

### FOURTH

*choice of*

Four Layer Fudge Cake  
sour cream ganache

Blueberry Pie  
vanilla ice cream

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