



### Pre-Brunch, Lunch or Dinner Platters

Platters are perfect for pre-brunch, lunch and dinner receptions at Atlantic Fish Co or a great alternative for your next special event at your home or office.

#### Platters

<u>Healthy</u>	10 GUESTS	25 GUESTS
Seasonal Fruit	40	100
Vegetable Crudit�	40	100
Caprese Canapes	45	110
Vegetable Stuffed Mushrooms	40	100
Cheese Selection	40	100
<u>Savory</u>		
Crusted Sirloin Canapes	60	150
Steak Tartare Canapes	40	100
Filet Mignon Sliders	80	200
Grilled Chicken Skewers	40	100
<u>Seafood</u>		
Ahi Tuna Canapes	40	100
Mini Crab Cakes	90	225
Shrimp Cocktail	90	225
Crab Stuffed Mushrooms	60	150
Bacon Wrapped Scallops	70	160
Clams Casino	50	125
Oysters Rockefeller	50	125
Fresh Iced Oysters	60	150
Fresh Iced Clams	60	150
<u>Sweets</u>		
Atlantic Fish Co Desserts	50	125
Variety of mini signature selections		

**NOTE: for pick up** ....Items for pick up will be at the proper holding temperatures and it is the client's responsibility for the continued holding at the proper temperature until consumed.

(not all items are available for pick up)

All items will be presented in high quality Atlantic Fish Co. signature style packaging.

Prices do not include gratuity, tax and admin fee



## **Atlantic Fish Co. Brunch**

(Available Saturdays & Sundays 11 a.m. till 3 p.m.)

### **Starter**

**Fresh Fruit Cup**– chef's offerings of the season

### **Bread**

**Atlantic Fish Brunch Bread Basket**

### **Entrées**

Please select four

**Lobster Eggs Benedict** - Fresh lobster, truffle hollandaise, brunch potatoes

**Shrimp & Grits** - Shrimp, cheese grits, bacon, peppers, scallions, lemon butter sauce

**Bacon & Scrambled Eggs over Toast** - Whole-grain toast, sharp cheddar cheese, thick-cut Applewood bacon, scrambled eggs, fresh greens, heirloom tomatoes

**Berry French Toast** - Overnight soaked French toast, strawberries, blueberries, blackberries, with a touch of Grand Marnier, French vanilla ice cream

**Avocado Burrata Toast** - Whole grain bread, herb ricotta, heirloom tomatoes, Applewood bacon, avocado, arugula

**Corned Beef Hash** - Housemade corned beef hash, poached eggs, mustard hollandaise, English muffin

### **Dessert**

**Dessert Duo** – Tasting of chef's seasonal selections

### **Beverage**

**Coffee, Tea, Iced Tea and Soft Drinks**

\$39.00 per person. Price does not include gratuity, tax and admin fee

### **Enhancements:**

#### **Bottled Water**

**S.Pellegrino® Sparkling Water** \$7.50 per bottle

**Acqua Panna® Still Water** \$7.50 per bottle

Prices do not include gratuity, tax and admin fee



## Atlantic Fish Co. Lunch Menu #1

### Appetizer

Please Select One

**New England Clam Chowder Cup**– Our award-winning recipe

**Mixed Baby Greens** – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

### Bread

**Atlantic Fish Bread Basket**

### Entrée

Guests' Selection of

**Fried Fish Sandwich** – Atlantic haddock, coleslaw, tartar sauce, hand-cut fries

**Blackened Chicken Sandwich** – Cheddar cheese, Cajun remoulade, hand-cut fries

**Blackened Scallop Salad** – Hearts of palm, raisins, radish, Parmesan cheese, baby kale and arugula, crispy onions, lemon-thyme vinaigrette

**Fresh Catch of the Day** – Fresh spinach and mashed potatoes

### Beverage

**Coffee, Tea, Iced Tea and Soft Drinks**

\$34.00 per person. Price does not include gratuity, tax and admin fee

### Enhancements:

#### Appetizer

**Atlantic Fish Seafood Tower**

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

#### Dessert

**Dessert Duo** – Tasting of chef's seasonal selections \$8 per person

#### Bottled Water

**S.Pellegrino® Sparkling Water** \$7.50 per bottle

**Acqua Panna® Still Water** \$7.50 per bottle

Prices do not include gratuity, tax and admin fee



## Atlantic Fish Co. Lunch Menu #2

### Appetizer

Please Select One

**New England Clam Chowder Cup** – Our award-winning recipe

**Mixed Baby Greens** – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

### Bread

**Atlantic Fish Bread Basket**

### Entrées

Guests' Selection of

**Hoisin Salmon Salad** – Mango, avocado, tomatoes, almonds, Napa cabbage, sesame lo mein noodles, mint, cilantro, basil, spicy hoisin sauce

**Maine Lobster Roll** – Lightly dressed, hand-cut fries

**Crab Grilled Cheese & Tomato Soup** – King crab meat, aged cheddar, Muenster cheese, tomatoes, scallion, grilled challah bread with vegan tomato soup

**Chicken Confit** – Confit chicken legs, apricot glaze, ancient grains, asparagus

**Fresh Catch of the Day** – Fresh spinach and mashed potatoes

### Beverage

**Coffee, Tea, Iced Tea and Soft Drinks**

\$39.00 per person. Price does not include gratuity, tax and admin fee

### Enhancements:

#### Appetizer

**Atlantic Fish Seafood Tower**

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

#### Dessert

**Dessert Duo** – Tasting of chef's seasonal selections \$8 per person

#### Bottled Water

**S.Pellegrino® Sparkling Water** \$7.50 per bottle

**Acqua Panna® Still Water** \$7.50 per bottle

Prices do not include gratuity, tax and admin fee



### Atlantic Fish Co. Lunch Menu #3

#### **Appetizer**

Guests' Selection of

**New England Clam Chowder Cup** – Our award-winning recipe

**Oysters on the Half Shell** – Half dozen

**Lobster Crab Louie** – Avocado, endive, red onions and tomato

**Mixed Baby Greens** – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

#### **Bread**

**Atlantic Fish Bread Basket**

#### **Entrées**

Guests' Selection of

**Filet Mignon** – Chef's seasonal vegetable and mashed potatoes

**Crab Cakes** – Served with coleslaw and homemade corn pudding

**Shrimp Scampi**– Linguine, chopped tomato, fresh herbs, parmesan

**Seared Sesame Tuna** – Sautéed bok choy, red peppers, rice noodles, crispy rice cakes, sesame-soy glaze

#### **Beverage**

**Coffee, Tea, Iced Tea and Soft Drinks**

\$50.00 per person. Price does not include gratuity, tax and admin fee

#### **Enhancements:**

##### **Appetizer**

**Atlantic Fish Seafood Tower**

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

##### **Dessert**

**Dessert Duo** – Tasting of chef's seasonal selections \$8 per person

##### **Bottled Water**

**S.Pellegrino® Sparkling Water** \$7.50 per bottle

**Acqua Panna® Still Water** \$7.50 per bottle

Prices do not include gratuity, tax and admin fee



Celebrate the day in the heart of Back Bay on Boylston Street on the Patio of Atlantic Fish Co.

**After Work, After Play, After Anything Happy Hour Package**

(Available daily between 3pm to 5pm on the Boylston St. Patio, AFCO Bar or Board Room)

**Menu Package**

(Unlimited passed hors d'oeuvres for 1½ hours)

**Crusted Sirloin Crostini**

**Stuffed Mushrooms with Spinach, Garlic and Parmesan Cream**

**Smoked Salmon on Potato Cakes with Chives and Crème Fraiche**

**Chef's Choice Veggie Offering**

**Chef's Choice Seafood Offering**

20 per person Price does not include gratuity, tax and admin fee  
(Unlimited hors d'oeuvres for 1½ hours) (Minimum group size of 10 guests)

**Beverage Options**

This package is available with the following bar options

**Consumption Bar**

Consumption bar service allows your guests to order beverages of their choice.

Each beverage ordered will be added to the host's bill and charged at the end on the event

or

**Cash Bar**

Cash bar service requires that each of your guests pay for their own beverages when ordered.

Prices do not include gratuity, tax and admin fee



## Atlantic Fish Co. Dinner Menu #1

**Appetizer**, Guests' Selection of

**New England Clam Chowder Cup**– Our award-winning recipe

**Fried Calamari Milano** – Tossed with olive oil, hot peppers, parmesan and garlic, served with Pomodoro sauce

**Mixed Baby Greens** – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

**Bread**

**Atlantic Fish Bread Basket**

**Entrées**, Guests' Selection of

**Seared Sesame Tuna** – Served rare with sautéed bok choy, crispy rice cake and soy dipping sauce

**Filet Mignon**- Chef's seasonal vegetable and mashed potatoes

**Crab-Crusted Haddock** – Truffle salted potatoes, asparagus and cherry tomatoes, light cream sauce

**Chicken Confit** – Confit chicken legs, apricot glaze, ancient grains, asparagus

**Fresh Catch of the Day** – Fresh spinach and mashed potatoes

**Dessert**, Served Individually

**Dessert Trio** – Tasting of chef's seasonal selections

**Beverage**

**Coffee, Tea, Iced Tea and Soft Drinks**

\$67.00 per person. Price does not include gratuity, tax and admin fee

**Enhancements:**

**Pre-Dinner Half Hour Reception**

Please select three hors d'oeuvres, served butler style for 30 minutes  
(refer to the "Reception Menu") \$18.00 per person

**Atlantic Fish Seafood Tower**

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

**Atlantic Fish Caviar Tasting Presentation**

A selection of domestic & imported caviar served on ice and accompanied with mini toasts & blinis, chopped red onion, crème fraiche, chopped hard boiled eggs and shaved salmon \$25.00 per person

Pair with a pour of Ketel One, Grey Goose or Belvedere Vodka for a true celebration.

Beverage charged on consumption

**Bottled Water**

**S.Pellegrino® Sparkling Water** \$7.50 per bottle

**Acqua Panna® Still Water** \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

AtlanticFishCo.com – 617-425-5206 – [BostonEvents@TavistockRestaurants.com](mailto:BostonEvents@TavistockRestaurants.com)

761 Boylston Street Boston, MA 02116



## Atlantic Fish Co. Dinner Menu #2

**Appetizer**, Guests' Selection of

**Mini Crab Cakes** – Coleslaw and tartar sauce

**Oysters on the Half Shell** – Half dozen

**Scallops Wrapped in Bacon** – Maple mustard sauce

**Fried Calamari Milano** – Tossed with olive oil, hot peppers, parmesan and garlic, served with Pomodoro sauce

### **Bread**

**Atlantic Fish Bread Basket**

**Soup or Salad**, Guests' Selection of

**New England Clam Chowder Cup** - Our award-winning recipe

**Mixed Baby Greens** – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

**Entrées**, Guests' Selection of

**Filet Mignon**- Chef's seasonal vegetable and mashed potatoes

**Seared Sesame Tuna** – Sautéed bok choy, red peppers, rice noodles, crispy rice cakes, sesame-soy glaze

**Lobster Ravioli** – Fresh lobster and shiitake mushrooms in a basil cream sauce

**1 ¼ lb. Maine Lobster** – Steamed and served with drawn butter, corn on the cob and potatoes

**Seafood Fra Diavolo** – Shrimp, scallops, swordfish and mussels with linguine in a spicy arrabbiata sauce

**Mediterranean Branzino** – Za'atar marinated, heirloom mini squash, red and green peppers, roasted potatoes and broccoli rabe

**Dessert**, Served Individually

**Dessert Trio** – Tasting of chef's seasonal selections

### **Beverage**

**Coffee, Tea, Iced Tea and Soft Drinks**

\$77.00 per person. Price does not include gratuity, tax and admin fee

### **Enhancements:**

#### **Pre-Dinner Half Hour Reception**

Please select three hors d'oeuvres, served butler style for 30 minutes (refer to the "Reception Menu") \$18.00 per person

#### **Atlantic Fish Seafood Tower**

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

#### **Atlantic Fish Caviar Tasting Presentation**

A selection of domestic & imported caviar served on ice and accompanied with mini toasts & blinis, chopped red onion, crème fraiche, chopped hard boiled eggs and shaved salmon \$25.00 per person

Pair with a pour of Ketel One, Grey Goose or Belvedere Vodka for a true celebration.

Beverage charged on consumption

#### **Bottled Water**

**S.Pellegrino® Sparkling Water** \$7.50 per bottle

**Acqua Panna® Still Water** \$7.50 per bottle

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### Atlantic Fish Co. Dinner Menu #3

**Appetizer**, Guests' Selection of

**Mini Crab Cakes** – Coleslaw and tartar sauce

**Oysters on the Half Shell** – Half dozen

**Lobster Crab Louie** – Avocado, endive, red onions, tomato

**Shrimp Cocktail** - Chef's dipping sauce and crackers

**Soup or Salad**, Guests' Selection of

**New England Clam Chowder Cup**– Our award-winning recipe

**Caesar Salad**- House dressing, croutons and fresh parmesan

**Mixed Baby Greens** – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

**Bread**

**Atlantic Fish Bread Basket**

**Entrées**, Guests' Selection of

**Filet Mignon**- Chef's seasonal vegetable and mashed potatoes

**1¼ lb. Maine Lobster** - Steamed and served with drawn butter, corn on the cob and potatoes

**Chicken Confit** – Confit chicken legs, apricot glaze, ancient grains, asparagus

**Sea Bass Ravioli** – Spinach & lobster ravioli in a lobster cream sauce with tomato & fresh basil

**San Francisco Cioppino** – Lobster, shrimp, clams, fish, scallops and mussels simmered in a spicy saffron shellfish broth

**Pan Seared Atlantic Salmon** – Chef's seasonal vegetable and mashed potatoes

**Dessert**, Served Individually

**Dessert Trio** – Tasting of chef's seasonal selections

**Beverage**

**Coffee, Tea, Iced Tea and Soft Drinks**

\$87.00 per person. Price does not include gratuity, tax and admin fee

**Enhancements:**

**Pre-Dinner Half Hour Reception**

Please select three hors d'oeuvres, served butler style for 30 minutes  
(refer to the "Reception Menu") \$18.00 per person

**Atlantic Fish Seafood Tower**

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

**Atlantic Fish Caviar Tasting Presentation**

A selection of domestic & imported caviar served on ice and accompanied with mini toasts & blinis, chopped red onion, crème fraiche, chopped hard boiled eggs and shaved salmon \$25.00 per person

Pair with a pour of Ketel One, Grey Goose or Belvedere Vodka for a true celebration.

Beverage charged on consumption

**Bottled Water**

**S.Pellegrino® Sparkling Water** \$7.50 per bottle

**Acqua Panna® Still Water** \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

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#### **Atlantic Fish Co. Dinner Menu #4**

**Appetizer**, Served Sharing Style

**Atlantic Fish Seafood Tower** - Oysters, clams, jumbo shrimp, jumbo lump crab and lobster

**Soup or Salad**, Guests' Selection of

**New England Clam Chowder Cup** – Our award-winning recipe

**Caesar** – House dressing, croutons and fresh parmesan

**Toasted Goat Cheese Salad**- Wild greens, roasted red and golden beets, spiced pecans, red wine vinaigrette

**Bread**

**Atlantic Fish Bread Basket**

**Entrées**, Guests' Selection of

**Australian Wagyu New York Strip Steak & Shrimp Duo** – New potatoes, harissa carrots

**Pan-Seared Sea Bass** – Spinach and lobster ravioli, lobster cream sauce, roasted tomatoes, fresh basil

**Filet Mignon & Lobster Duo** – Mashed potatoes and asparagus

**2lb. Maine Lobster** – Steamed and served with drawn butter, corn on the cob and potatoes

**Dessert**, Served Individually

**Dessert Trio** – Tasting of chef's seasonal selections

**Beverage**

**Coffee, Tea, Iced Tea and Soft Drinks**

\$99.00 per person. Price does not include gratuity, tax and admin fee

**Enhancements:**

**Pre-Dinner Half Hour Reception**

Please select three hors d'oeuvres, served butler style for 30 minutes  
(refer to the "Reception Menu") \$18.00 per person

**Atlantic Fish Caviar Tasting Presentation**

A selection of domestic & imported caviar served on ice and accompanied with mini toasts & blinis, chopped red onion, crème fraîche, chopped hard boiled eggs and shaved salmon \$25.00 per person  
Pair with a pour of Ketel One, Grey Goose or Belvedere Vodka for a true celebration.

Beverage charged on consumption

**Bottled Water**

**S.Pellegrino® Sparkling Water** \$7.50 per bottle

**Acqua Panna® Still Water** \$7.50 per bottle

Prices do not include gratuity, tax and admin fee



## Reception Menu

Atlantic Fish Co. presents the following reception menu that offers your guests a tour of the cuisine that has made Atlantic Fish Co. famous.

**Please select 8 items for unlimited butler style service for a specific period of time**

### Vegetarian

**Roasted Veggie Flatbread**, Basil, Tomato, Mozzarella

**Tomato Crostini** with Feta Cheese, Olive Oil, Oregano, Banyuls Vinegar

**Goat Cheese Fritters**

**Stuffed Mushrooms** with Spinach, Garlic and Parmesan Cream

### Seafood

**Mini Crab Cakes**, tartar sauce

**Fresh Iced Oysters**

**Tuna Tartar**, pickled pear on wonton chips

**Blackened Tuna**, cucumber slice

**Fresh Iced Clams**

**Shrimp Satays**

**Maine Lobster Slider**

**Crab Stuffed Mushrooms**

**Pepper Seared Ahi Tuna Canapés**

**Crusted Sirloin Crostini**

**Jumbo Shrimp**

### Meat/Poultry

**BBQ Pork Tenderloin** Wrapped in Bacon

**Chicken Satays**

**Creamy Chicken & Spinach**

**Beef Satays**

**Asian Style Steak Tartar** on Won Ton Crisp, Shaved Pear, Sesame, Chili

Filet Mignon Sliders

1 ½ hours - \$85.00 per person

2 hours - \$95.00 per person

3 hours - \$110.00 per person

Prices do not include gratuity, tax and admin fee

### Enhancements:

**Beef Tenderloin Carving Station** - \$20.00 per person.

**Charcuterie & Artisan Cheese Display**, presented with assorted breads, crisps and spreads - \$17.00 per person.

**Chef's Seafood Station** - Clams on the Half Shell, Oysters on the Half Shell, Jumbo Shrimp & Lobster Cocktail  
Complete with appropriate sauces and dressings - \$25.00 per person.

Prices do not include gratuity, tax and admin fee



## Beverage Service

### Consumption Bar

Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

**Atlantic Fish Co. is proud to offer a premium pour bar to include the following**

#### VODKA

**Ketel One, Grey Goose**

#### RUM

**Bacardi, Ron Zacapa**

#### GIN

**Beefeaters, Bombay Sapphire**

#### SCOTCH

**Dewar's, J.W. Black**

#### BOURBON

**Jack Daniels, Maker's Mark**

#### TEQUILA

**Don Julio, Milagro**

#### BEERS

**Budweiser, Bud Light, Corona, Heineken, Amstel**

#### WINES

**We offer an extensive "wines by the glass" selection**

#### SOFT DRINKS

**Coca Cola Products**

#### **BOTTLED WINE SERVICE**

You may pre-select bottled wine for your event or we will pre-arrange to have our manager present the wine list to the host of your event for selection that evening

***All Beverages must be purchased from Atlantic Fish Co.***

Prices do not include gratuity, tax and admin fee