



ATLANTIC FISH CO.



EMPHASIZING
NORTHEASTERN SEAFOOD

  @AtlanticFishBos

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TAKE A **VIRTUAL TOUR** OF OUR FACILITIES TODAY

CONTACT OUR SALES TEAM

BostonEvents@TavistockRestaurants.com

(617) 425-5206



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

	10 guests	25 guests
Seasonal Fruit	40	100
Vegetable Crudité	40	100
Caprese Canapés	40	110
Vegetable-Stuffed Mushrooms	40	100
Cheese Selection	40	100
Filet Mignon Canapés	60	150
Steak Tartare Canapés	40	100
Filet Mignon Sliders	80	200
Grilled Chicken Skewers	40	100
Ahi Tuna Canapés	40	100
Mini Crab Cakes	90	225
Shrimp Cocktail	90	225
Crab-Stuffed Mushrooms	60	150
Bacon-Wrapped Scallops	70	160
Fresh Iced Oysters	60	150
Fresh Iced Clams	60	150
Atlantic Fish Company Desserts variety of mini signature selections	60	150

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 Company signature style packaging.

Pricing does not include gratuity, tax or administrative fees.

Brunch is available Saturdays & Sundays from 11 a.m. – 3 p.m.

STARTER *served individually*

New England Clam Chowder Cup

BREAD SERVICE

sourdough, peasant loaf, vermont creamery butter

ENTRÉES *host selection of four*

Crab Cake Benedict poached eggs, home fries, old bay hollandaise

Smoked Salmon Scramble caramelized red onion, crème fraîche

Bacon & Eggs sourdough, aged cheddar, applewood smoked bacon, sunny-side egg, fresh greens, heirloom tomatoes

Caramelized Apple French Toast challah bread, cinnamon mascarpone cream

Mushroom & Goat Cheese Omelette

Corned Beef Hash soft egg, mustard hollandaise

DESSERT

Dessert Duo tasting of chef's seasonal selections

COFFEE, TEA, ICED TEA & SOFT DRINKS

49 per person

Per-person prices do not include gratuity, tax, or administrative fees.

BOTTLED WATER SERVICE *7.50 per bottle*

S. Pellegrino® sparkling water

Acqua Panna still water

Lunch is available daily until 3 p.m.

STARTER *guest selection of*

New England Clam Chowder Cup

Roasted Beet & Goat Cheese Salad pecans, red wine vinaigrette

BREAD SERVICE

sourdough, peasant loaf, vermont creamery butter

ENTRÉES *host selection of four*

Hoisin Salmon Salad mango, avocado, tomatoes, almonds, napa cabbage, sesame lo mein noodles

Fish & Chips haddock, tartar sauce, fries

Tuna Melt olive oil-poached tuna, cheddar, tomato, onion, fries

Chicken Avocado BLT applewood smoked bacon, heirloom tomato, butter lettuce, asiago roll, fries

Fresh Catch of the Day chef's seasonal vegetable & potato

COFFEE, TEA, ICED TEA & SOFT DRINKS

52 per person

Per-person prices do not include gratuity, tax, or administrative fees.

ENHANCEMENTS

Shellfish Tower

lobster, oysters, shrimp, lump crab, littleneck clams

platter 85 | tower 165

Dessert *served individually*

Dessert Duo tasting of chef's seasonal selections

8 per person

BOTTLED WATER SERVICE 7.50 per bottle

S. Pellegrino® sparkling water

Acqua Panna still water

STARTER *host selection of two***New England Clam Chowder Cup****Lobster Bisque****Roasted Beet & Goat Cheese** pecans, red wine vinaigrette**Classic Caesar** croutons, parmesan

BREAD SERVICE

sourdough, peasant loaf, vermont creamery butter

ENTRÉES *host selection of four***Maine Lobster Roll** lemon-chive mayo, fries**Super Lump Crab Cakes** shaved cucumber & fennel**Seared Scallop Salad** baby kale, napa cabbage, mango, poblano, jicama**Chicken Paillard** arugula, confit tomato, shaved fennel, parmesan,
lemon vinaigrette**Premium Fresh Catch of the Day** chef's seasonal vegetable & potato

COFFEE, TEA, ICED TEA & SOFT DRINKS

65 per person

Per-person prices do not include gratuity, tax, or administrative fees.

ENHANCEMENTS

Shellfish Tower**lobster, oysters, shrimp, lump crab, littleneck clams***platter 85 | tower 165***Dessert** *served individually***Dessert Duo** tasting of chef's seasonal selections*8 per person*BOTTLED WATER SERVICE *7.50 per bottle***S. Pellegrino®** sparkling water**Acqua Panna** still water

STARTER *host selection of two; served for the table***Super Lump Crab Cake** shaved cucumber & fennel**Georges Bank Scallops** smoked bacon, maple-apple mustard**Crispy Calamari Milano** pomodoro sauce, hot peppers, parmesan

BREAD SERVICE

sourdough, peasant loaf, vermont creamery butter

SOUP OR SALAD *guest selection of***New England Clam Chowder Cup****Roasted Beet & Goat Cheese** pecans, red wine vinaigrette**Classic Caesar** croutons, parmesanENTRÉES *guest selection of***Filet Mignon** chef's seasonal vegetable & potato**Housemade Lobster & Scallop Ravioli** roasted tomato & lobster ragu, calabrian chiles**Steamed Maine Lobster** 1¼ lb., red bliss potatoes, sweet corn, drawn butter**Seafood Pasta Fra Diavolo** shrimp, scallops, mussels, spicy tomato sauce**Fresh Catch of the Day** chef's seasonal vegetable & potatoDESSERT *served individually***Dessert Trio** tasting of chef's seasonal selections

COFFEE, TEA, ICED TEA & SOFT DRINKS

98 per person

Per-person prices do not include gratuity, tax, or administrative fees.

ENHANCEMENTS

Pre-Dinner Receptionthree selections of passed hors d'oeuvres from our reception menu served prior to dinner for 30 minutes
18 per person**Shellfish Tower**lobster, oysters, shrimp, lump crab, littleneck clams
platter 85 | tower 165**Caviar Selection**Kaluga Amur 95
Golden Imperial Ossetra 140
per ounce | served with classic accoutrementsBOTTLED WATER SERVICE *7.50 per bottle***S. Pellegrino®** sparkling water**Acqua Panna** still water

STARTER *host selection of two; served individually*

Super Lump Crab Cake shaved cucumber & fennel

Lobster Crab Louie avocado, endive, tomato, red onion

Shrimp Cocktail

BREAD SERVICE

sourdough, peasant loaf, vermont creamery butter

SOUP OR SALAD *guest selection of*

New England Clam Chowder Cup

Lobster Bisque

Roasted Beet & Goat Cheese pecans, red wine vinaigrette

Classic Caesar croutons, parmesan

ENTRÉES *guest selection of*

Filet Mignon chef's seasonal vegetable & potato

Crab-Crusted Haddock spinach, tomato, roasted fingerling potato, lobster basil sauce

Steamed Maine Lobster 1¼ lb., red bliss potatoes, sweet corn, drawn butter

Chilean Sea Bass roasted salsify, parmesan broth, beech mushroom

Bouillabaisse scallops, haddock, clams, mussels, shrimp, fennel, tomato

Fresh Catch of the Day chef's seasonal vegetable & potato

DESSERT *served individually*

Dessert Trio tasting of chef's seasonal selections

COFFEE, TEA, ICED TEA & SOFT DRINKS

115 per person

Per-person prices do not include gratuity, tax, or administrative fees.

ENHANCEMENTS

Pre-Dinner Reception

three selections of passed hors d'oeuvres from our reception menu served prior to dinner for 30 minutes
18 per person

Shellfish Tower

lobster, oysters, shrimp, lump crab, littleneck clams
platter 85 | tower 165

Caviar Selection

Kaluga Amur 95
Golden Imperial Ossetra 140
per ounce | served with classic accoutrements

BOTTLED WATER SERVICE 7.50 per bottle

S. Pellegrino® sparkling water

Acqua Panna still water

STARTER *served for the table***Shellfish Tower** lobster, oysters, shrimp, lump crab, littleneck clams

BREAD SERVICE

sourdough, peasant loaf, vermont creamery butter

SOUP OR SALAD *guest selection of***New England Clam Chowder Cup****Lobster Bisque****Classic Caesar** croutons, parmesan**Roasted Beet & Goat Cheese** pecans, red wine vinaigretteENTRÉES *guest selection of***Seafood Pasta Fra Diavolo** shrimp, scallops, mussels, spicy tomato sauce**Housemade Lobster & Scallop Ravioli** roasted tomato & lobster ragu, calabrian chiles**Chilean Sea Bass** roasted salsify, parmesan broth, beech mushroom**Filet Mignon & Lobster** mashed potatoes & asparagus**Steamed Lobster** 2 lb., red bliss potatoes, sweet corn, drawn butter**Premium Fresh Catch of the Day** chef's seasonal vegetable & potatoDESSERT *served individually***Dessert Trio** tasting of chef's seasonal selections

COFFEE, TEA, ICED TEA & SOFT DRINKS

130 per person

Per-person prices do not include gratuity, tax, or administrative fees.

ENHANCEMENTS

Pre-Dinner Receptionthree selections of passed hors
d'oeuvres from our reception menu
served prior to dinner for 30 minutes
18 per person**Caviar Selection****Kaluga Amur** 95
Golden Imperial Ossetra 140
*per ounce / served with classic
accoutrements*BOTTLED WATER SERVICE *7.50 per bottle***S. Pellegrino®** sparkling water**Acqua Panna** still water

Atlantic Fish Company presents a reception menu that offers your guests a tour of our signature cuisine. Guest selection of the following items passed for a specific period of time.

BUTLER - PASSED HORS D'OEUVRES

Tomato Crostini feta cheese, olive oil, oregano, aged balsamic

Goat Cheese Fritters

Stuffed Mushrooms spinach, garlic, parmesan cream

Mini Crab Cakes tartar sauce

Fresh Iced Oysters

Tuna Tartare wonton chips

Fresh Iced Clams

Maine Lobster Slider

Crab-Stuffed Mushrooms

Pepper-Seared Ahi Tuna Canapés

Jumbo Shrimp Cocktail

Thai Chicken

Thai Beef

Filet Mignon Sliders

Steak Tartare Canapé

Filet Canapé

90-minute reception, host selection of six

85 PER PERSON

two-hour reception, host selection of eight

95 PER PERSON

three-hour reception, host selection of eight

110 PER PERSON

ENHANCEMENTS

Beef Tenderloin Carving Station

Chef's seasonal accompaniments

20 per person

Charcuterie & Artisan Cheese

dry cured meats, imported cheeses, marinated vegetables
and olives, artisan breads

17 per person

Chef's Raw Bar

Lobster, Lump Crab, Oysters, Littleneck Clams, Shrimp
served with cocktail, remoulade, and mignonette

30 per person

*Per person prices do not include gratuity, tax, or administrative fees.
Items subject to change seasonally.*

WELCOME TOAST *5 oz pour*

Prosecco

Tavistock Reserve Collection, Veneto, Italy
13 per glass

Champagne

Veuve Clicquot, Brut, Yellow Label, Reims
28 per glass

Champagne

Dom Perignon, Épernay
45 per glass

CONSUMPTION BAR

Atlantic Fish Company is proud to offer a premium 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.

BOTTLED WINE SERVICE

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

All beverages must be purchased from Atlantic Fish Company. Pricing does not include gratuity, tax, and administrative fees. Items subject to change seasonally.

READY TO BOOK?

Contact the Boston Sales Team or take a **Virtual Tour** of our facilities today.

Email

BostonEvents@TavistockRestaurants.com

Phone & Fax

(617) 425-5206

Website

AtlanticFish.com

Address

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