



ATLANTIC FISH CO.



EMPHASIZING
NORTHEASTERN SEAFOOD

  @AtlanticFishBos

EVENT PLATTERS

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BRUNCH

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LUNCH

5-6

DINNER

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COCKTAIL RECEPTION

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BEVERAGE SERVICE

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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.

Seasonal Fruit

Vegetable Crudité

Caprese Canapés

Vegetable-Stuffed Mushrooms

Cheese Selection

Filet Mignon Canapés

Steak Tartare Canapés

Filet Mignon Sliders

Grilled Chicken Skewers

Ahi Tuna Canapés

Mini Crab Cakes

Shrimp Cocktail

Crab-Stuffed Mushrooms

Bacon-Wrapped Scallops

Fresh Iced Oysters

Fresh Iced Clams

Atlantic Fish Co. Desserts

variety of mini signature selections

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

BOTTLED WATER SERVICE

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

ENHANCEMENTS

Shellfish Tower

lobster, oysters, shrimp, lump crab, littleneck clams

Dessert *served individually*

Dessert Duo tasting of chef's seasonal selections

BOTTLED WATER SERVICE

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

ENHANCEMENTS

Shellfish Tower

lobster, oysters, shrimp, lump crab, littleneck clams

Dessert *served individually***Dessert Duo** tasting of chef's seasonal selections

BOTTLED WATER SERVICE

S. Pellegrino® sparkling water**Acqua Panna** still water

STARTER *host selection of three; 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

ENHANCEMENTS

Pre-Dinner Reception

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

Shellfish Tower

lobster, oysters, shrimp, lump crab, littleneck clams

Caviar Selection

Kaluga Amur

Golden Imperial Ossetra

served with classic accoutrements

BOTTLED WATER SERVICE

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, parmesanENTRÉES *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** lobster ravioli, spinach, tomato, lobster cream sauce**New England Cioppino** halibut, swordfish, shrimp, mussels, tomato broth**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

ENHANCEMENTS

Pre-Dinner Reception

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Shellfish Tower

lobster, oysters, shrimp, lump crab, littleneck clams

Caviar SelectionKaluga Amur
Golden Imperial Ossetra
served with classic accoutrements

BOTTLED WATER SERVICE

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** lobster ravioli, spinach, tomato, lobster cream sauce**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

ENHANCEMENTS

Pre-Dinner Receptionthree selections of passed hors
d'oeuvres from our reception menu
served prior to dinner for 30 minutes**Caviar Selection****Kaluga Amur****Golden Imperial Ossetra***per ounce / served with classic
accoutrements*

BOTTLED WATER SERVICE

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

ENHANCEMENTS

Beef Tenderloin Carving Station

Chef's seasonal accompaniments

Charcuterie & Artisan Cheese

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

Chef's Raw Bar

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

WELCOME TOAST *5 oz pour*

Prosecco

Tavistock Reserve Collection, Veneto, Italy

Champagne

Veuve Clicquot, Brut, Yellow Label, Reims

Champagne

Dom Perignon, Épernay

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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