# ATLANTIC FISH CO.



@AtlanticFishBos

EVENT PLATTERS
3

BRUNCH
4-5

LUNCH
6-8

DINNER
9-11

COCKTAIL RECEPTION
12

BEVERAGE SERVICE
13

CONTACT
14


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.

**Tomato Bruschetta**

**Seasonal Fruit**

**Vegetable Crudité**

**Filet Mignon Canapés**

**Filet Mignon Sliders**

**Grilled Chicken Skewers**

**Tuna Tartare Crisps**

**Mini Wild-Caught Crab Cakes**

**Jumbo Shrimp Cocktail**

**Bacon-Wrapped Scallops**

**Mini Maine Lobster Rolls**

**Fresh Iced East Coast Oysters**

**Fresh Iced Littleneck Clams**

**Oysters Rockefeller**

**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.

< BACK TO INDEX

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

## STARTER *selection of*

**New England Clam Chowder Cup**

**Seasonal Fruit Plate**

**Caesar Salad** croutons, parmesan

## BREAD SERVICE

chef's selection of bread and butter

## ENTRÉES *host selection of four*

**Classic Benedict** soft eggs, canadian bacon, english muffin, home fries

**Crab Cake Benedict** soft eggs, old bay, home fries

*benedicts are served with the host's choice of hollandaise: classic | citrus & old bay | smoked tomato | lobster*

**Roasted Vegetable & Fontina Frittata** fresh herbs, home fries

**Wyman's Blueberry Pie French Toast** brioche, maine blueberry compote, crumble, chantilly cream

**Shrimp & Grits** cajun shrimp, chorizo, scallion butter

**Avocado Toast** pickled onion, tomato, soft egg, everything seasoning, multigrain

**Lox Bagel Sandwich** everything bagel, caper cream cheese, smoked salmon, tomato, shaved red onion, arugula

## COFFEE, TEA, ICED TEA & SOFT DRINKS

### BOTTLED WATER SERVICE

**S. Pellegrino®** sparkling water

**Acqua Panna** still water

## ENHANCEMENTS *served individually*

**Smoked Salmon** to avocado toast

**Dessert Trio** tasting of chef's seasonal selections

## BRUNCH COCKTAILS

**Blood Orange Mimosa**

**Bloody Mary**

**Land & Sea Bloody Mary**

**Lavender Spritz**

< BACK TO INDEX

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

## STARTER *host selection of*

**New England Clam Chowder Cup**

**Lobster Bisque** sherry cream

**Roasted Beet & Goat Cheese** pecans, red wine vinaigrette

**Classic Caesar** croutons, parmesan

## BREAD SERVICE

chef's selection of bread and butter

## ENTRÉES *host selection of four*

**Crab Cake Benedict** soft eggs, old bay, home fries

**Smoked Salmon Benedict** soft eggs, salmon, english muffin, home fries

*benedicts are served with the host's choice of hollandaise: classic | citrus & old bay | smoked tomato | lobster*

**Lobster Omelette** fresh maine lobster, lobster hollandaise

**Shrimp & Grits** cajun shrimp, chorizo, scallion butter

**Wyman's Blueberry Pie French Toast** brioche, maine blueberry compote, crumble, chantilly cream

**Maine Lobster Roll** lemon-chive mayo, hand-cut fries

## DESSERT *served individually*

**Dessert Trio** tasting of chef's seasonal selections

## COFFEE, TEA, ICED TEA & SOFT DRINKS

## ENHANCEMENTS *Dessert served individually*

**Shellfish Tower** lobster, oysters, shrimp, lump crab, littleneck clams

**Mimosa Toast** blood orange mimosa poured on arrival

## BRUNCH COCKTAILS

**Blood Orange Mimosa**

**Bloody Mary**

**Land & Sea Bloody Mary**

**Lavender Spritz**

## BOTTLED WATER SERVICE

**S. Pellegrino®** sparkling water

**Acqua Panna** still water

< BACK TO INDEX

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

chef's selection of bread and butter

## ENTRÉES *host selection of four*

**Mango Salad with Grilled Salmon** mango, avocado, tomato, almonds, napa cabbage, sesame lo mein noodles

**Fish & Chips** haddock, tartar sauce, hand-cut fries

**Crispy Fish Sandwich** haddock, coleslaw, tartar sauce, hand-cut fries

**Tuna Melt** albacore tuna salad, cheddar, tomato, hand-cut fries

**Caesar Wrap** romaine, parmesan, crushed crouton, grilled chicken, hand-cut fries

**Signature Chicken BLT** grilled chicken, cheddar, tomato, bacon, crispy onions, hand-cut fries

**Cheddar Cheeseburger** 8 oz, lettuce, tomato, onion, hand-cut fries

## COFFEE, TEA, ICED TEA & SOFT DRINKS

## ENHANCEMENTS

**Shellfish Tower**
**lobster, oysters, shrimp, lump crab, littleneck clams**

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

## BOTTLED WATER SERVICE

**S. Pellegrino®** sparkling water

**Acqua Panna** still water

< BACK TO INDEX

## STARTER *host selection of two*

**New England Clam Chowder Cup**

**Lobster Bisque** sherry cream

**Roasted Beet & Goat Cheese** pecans, red wine vinaigrette

**Classic Caesar** croutons, parmesan

## BREAD SERVICE

chef's selection of bread and butter

## ENTRÉES *host selection of four*

**Maine Lobster Roll** lemon-chive mayo, hand-cut fries

**Wild-Caught Crab Cakes** shaved cucumber & fennel

**AFCo. Cobb with Grilled Shrimp** romaine, avocado, bacon, egg, tomato, goat cheese, tarragon ranch dressing

**Shrimp Scampi** garlic butter, white wine, lemon, herbs, linguine

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

**Filet Mignon BLT** cheddar, tomato, bacon, crispy onions, hand-cut fries

**Cheddar Cheeseburger** 8 oz, lettuce, tomato, onion, hand-cut fries

## COFFEE, TEA, ICED TEA & SOFT DRINKS

## ENHANCEMENTS

**Shellfish Tower**
**lobster, oysters, shrimp, lump crab, littleneck clams**

## DESSERT *served individually*

**Dessert Trio** tasting of chef's seasonal selections

## BOTTLED WATER SERVICE

**S. Pellegrino®** sparkling water

**Acqua Panna** still water

< BACK TO INDEX

Lunch is available daily until 3 p.m.

## STARTER *host selection of two; served for the table*

**Crispy Calamari** pomodoro sauce, hot peppers

**Prince Edward Island Mussels** white wine, garlic, lemon, parsley, chili flake

**Tuna Tartare** wasabi tobiko, toasted soy vinaigrette, taro root chips

**Local Steamers** drawn butter, lemon

## SOUP OR SALAD *host selection of two*

**New England Clam Chowder Cup**

**Lobster Bisque** sherry cream

**Classic Caesar** croutons, parmesan

**Classic Wedge** bacon, tomato, crispy onion, horseradish thousand island

## ENTRÉES *host selection of four*

**AFCo. Signature Crab-Crusted Haddock** spinach, tomato, fingerling potatoes, citrus beurre blanc

**Lobster & Scallop Ravioli** roasted tomato & lobster ragu, calabrian chiles

**Seafood Fra Diavolo** linguine, shrimp, scallops, mussels, spicy tomato sauce

**Maine Lobster Roll** lemon-chive mayo, hand-cut fries

**Shrimp Scampi** garlic butter, white wine, lemon, herbs, linguine

**Premium 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

## ENHANCEMENTS

**Shellfish Tower**
**lobster, oysters, shrimp, lump crab, littleneck clams**

**Chilled Cocktails**
jumbo shrimp | daily ceviche

## BOTTLED WATER SERVICE

**S. Pellegrino®** sparkling water

**Acqua Panna** still water



< BACK TO INDEX

DINNER 1

## STARTER *host selection of two; served for the table*

**Wild-Caught Crab Cake** shaved cucumber & fennel

**Bacon-Wrapped Scallops** smoked bacon, maple-apple mustard

**Crispy Calamari** pomodoro sauce, hot peppers

**Prince Edward Island Mussels** white wine, garlic, lemon, parsley, chili flakes

## BREAD SERVICE

chef's selection of bread and butter

## SOUP OR SALAD *host selection of two*

**New England Clam Chowder Cup**

**Roasted Beet & Goat Cheese** pecans, red wine vinaigrette

**Classic Caesar** croutons, parmesan

## ENTRÉES *host selection of three*

**Filet Mignon** 8 oz, chef's seasonal vegetable & potato

**Lobster & Scallop Ravioli** roasted tomato & lobster ragu, calabrian chiles

**Seafood Fra Diavolo** linguine, shrimp, scallops, mussels, spicy tomato sauce

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

**Pan-Roasted Chicken** garlic, herbs, pan jus, chef's seasonal vegetable & potato

## DESSERT *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**
**Venezia Osetra**
*per ounce* / served with classic accoutrements
10-gram bump service

## BOTTLED WATER SERVICE

**S. Pellegrino®** sparkling water

**Acqua Panna** still water

< BACK TO INDEX

## STARTER *host selection of two; served individually*

**Wild-Caught Crab Cake** shaved cucumber & fennel

**Lobster Crab Louie** avocado, endive, tomato, red onion

**Jumbo Shrimp Cocktail**

**Tuna Tartare** wasabi tobiko, soy vinaigrette, taro root chips, crème fraîche

**Oysters Rockefeller** pernod cream, spinach, parmesan, herb breadcrumbs

## BREAD SERVICE

chef's selection of bread and butter

## SOUP OR SALAD *host selection of two*

**New England Clam Chowder Cup**

**Lobster Bisque** sherry cream

**Roasted Beet & Goat Cheese** pecans, red wine vinaigrette

**Classic Caesar** croutons, parmesan

## ENTRÉES *host selection of four*

**Filet Mignon** 8 oz, chef's seasonal vegetable & potato

**AFCo. Signature Crab-Crusted Haddock** spinach, tomato, roasted fingerling potato, citrus beurre blanc

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

**Seared Georges Bank Scallops** couscous, heirloom cherry tomatoes, herb brown butter

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

**Pan-Roasted Chicken** garlic, herbs, pan jus, chef's seasonal vegetable & potato

**Lobster Risotto** lobster cream sauce

## DESSERT *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

**Filet Mignon Toppers**
*crab oscar*
*lobster imperial*
*shrimp scampi*
*lobster tail*
*sea scallops*

## BOTTLED WATER SERVICE

**S. Pellegrino®** sparkling water

**Acqua Panna** still water



< BACK TO INDEX

DINER 3

## STARTER *served for the table*

**Shellfish Tower** lobster, oysters, shrimp, lump crab, littleneck clams

## BREAD SERVICE

chef's selection of bread and butter

## SOUP OR SALAD *host selection of three*

**New England Clam Chowder Cup**
**Lobster Bisque** sherry cream
**Classic Caesar** croutons, parmesan
**Roasted Beet & Goat Cheese** pecans, red wine vinaigrette
**Classic Wedge** bacon, tomato, crispy onion, horseradish thousand island
**Lobster Crab Louie** avocado, endive, tomato, red onion

## ENTRÉES *host selection of five*

**Seafood Cioppino** tomato fumet, herbs, grilled baguette
**Lobster & Scallop Ravioli** roasted tomato & lobster ragu, calabrian chiles
**Chilean Sea Bass** citrus beurre blanc, sautéed spinach, roasted fingerling potatoes
**Filet Mignon** 8 oz, chef's seasonal vegetable & potato
**Steamed Maine Lobster** 2 lb., red bliss potatoes, sweet corn, drawn butter
**Premium Fresh Catch of the Day** chef's seasonal vegetable & potato
**Pan-Roasted Chicken** garlic, herbs, pan jus, chef's seasonal vegetable & potato
**Seared Georges Bank Scallops** couscous, heirloom cherry tomatoes, herb brown butter

## DESSERT *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

**Caviar Selection**
**Venezia Osetra** *per ounce*
served with classic accoutrements
10-gram bump service

**Filet Mignon Toppers**
*crab oscar*
*lobster imperial*
*shrimp scampi*
*lobster tail*
*sea scallops*

## 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**
**Goat Cheese Fritters**
**Mini Crab Cakes**
**Fresh Iced Oysters**
**Tuna Tartare**
**Fresh Iced East Coast Oysters**
**Maine Lobster Slider**
**Pepper-Seared Ahi Tuna Canapés**
**Jumbo Shrimp Cocktail**
**Thai Chicken**
**Thai Beef**
**Filet Mignon Sliders**
**Filet Canapé**
**Seafood Croquette**
**Clam Chowder Shooters**
**Bacon-Wrapped Scallops**
**Daily Ceviche Spoons**
**Oysters Rockefeller**

90-minute reception, host selection of six

two-hour reception, host selection of eight

three-hour reception, host selection of eight

## ENHANCEMENTS

**Chef's Raw Bar**
Lobster, Lump Crab, Oysters, Littleneck Clams, Shrimp
served with cocktail, remoulade, and mignonette

**Caviar Bump Service**
Venezia Osetra, 10 grams, passed with classic accoutrements

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

< BACK TO INDEX

## WELCOME TOAST *5 oz pour*

**Prosecco**
Tavistock Reserve Collection, Veneto, Italy

**Rosé**
Prosecco Bisol, Jeio, Veneto, Italy

**Champagne**
Collet, Brut, Aÿ, France

**Champagne**
2015 Dom Perignon, Épernay

## BRUNCH WELCOME DRINK

**Blood Orange Mimosa**
tavistock reserve prosecco, blood orange juice

**Bloody Mary**
wheatley vodka, tomato, celery, citrus, black pepper

**Land & Sea Bloody Mary**
grey goose vodka, tomato, citrus, black pepper, bacon & shrimp

**Lavender Spritz**
prosecco, bombay sapphire gin, st. germain, citrus, lavender

## WELCOME DRINK

**Original Back Bay Red Sangria**
bacardí limón, absolut raspberri, red wine, giffard pêche, citrus

**Spicy Mango Margarita**
corazón reposado, mango, lime, agave, chili

**Lychee Martini**
tito's, giffard lichi-li, lychee, lillet blanc, citrus

**Siren's Call**
vago mezcal, chinola passion fruit, vanilla, lime, sparkling wine

## ZERO PROOF

**Violet 75**
lemon, lavender, sparkling

**Passion Fruit Fizz**
passion fruit, citrus & soda

## 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.*

CONTACT

## 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**
761 Boylston St, Boston, MA 02116