

**ATLANTIC FISH CO.**



**EMPHASIZING  
NORTHEASTERN SEAFOOD**

  @AtlanticFishBos

## EVENT PLATTERS

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

CONTACT OUR SALES TEAM

[BostonEvents@TavistockRestaurants.com](mailto: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
<b>Seasonal Fruit</b>	60	140
<b>Vegetable Crudité</b>	60	140
<b>Caprese Canapés</b>	60	150
<b>Vegetable-Stuffed Mushrooms</b>	50	125
<b>Cheese Selection</b>	60	150
<b>Filet Mignon Canapés</b>	70	175
<b>Steak Tartare Canapés</b>	70	175
<b>Filet Mignon Sliders</b>	80	200
<b>Grilled Chicken Skewers</b>	50	125
<b>Ahi Tuna Canapés</b>	70	175
<b>Mini Crab Cakes</b>	100	250
<b>Shrimp Cocktail</b>	100	250
<b>Crab-Stuffed Mushrooms</b>	70	175
<b>Bacon-Wrapped Scallops</b>	80	200
<b>Fresh Iced Oysters</b>	70	175
<b>Fresh Iced Clams</b>	70	175
<b>Atlantic Fish Co. Desserts</b> 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 *9 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 95 | tower 175*

**Dessert** *served individually*

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

*8 per person*

**BOTTLED WATER SERVICE** *9 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 &amp; 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 95 | tower 175***Dessert** *served individually***Dessert Duo** tasting of chef's seasonal selections*8 per person*BOTTLED WATER SERVICE *9 per bottle***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, parmesan

ENTRÉES *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 & potato

DESSERT *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 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 95 | tower 175

### **Caviar Selection**

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

BOTTLED WATER SERVICE *9 per bottle*

**S. Pellegrino®** sparkling water

**Acqua Panna** still water

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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 95 | tower 175

**Caviar Selection**

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

BOTTLED WATER SERVICE 9 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 &amp; SOFT DRINKS

**130 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***Caviar Selection****Kaluga Amur** 95  
**Golden Imperial Ossetra** 140  
*per ounce / served with classic  
accoutrements*BOTTLED WATER SERVICE *9 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  
*22 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?

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

**Email**

[BostonEvents@TavistockRestaurants.com](mailto:BostonEvents@TavistockRestaurants.com)

**Phone & Fax**

(617) 425-5206

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