



private dining

An Intimate Location for Your Next Celebration
a division of One Bistro
Groups of 40 or Less

at Four Points by Sheraton Norwood | Route 1
781-255-3159 | onebistro@hobbsbrook.com

Kristen Cronin, Sales Manager

781-255-3129

Kristen.Cronin@hobbsbrook.com

BRUNCH

breakfast

Freshly Sliced Seasonal Fruit **gf df**

Freshly Baked Morning Pastries

Fluffy Scrambled Eggs **gf**

Crispy Smokehouse Bacon **gf df**

Breakfast Potatoes with Onions & Herbs **gf**

soup & salad

Select Two

Seafood Chowder | Sea Scallops, Little Necks, Shrimp, Potatoes, Fresh Herbs & Cream Base

Classic Caesar | Romaine, Shaved Parmesan, Crouton & House Made Caesar Dressing

One Bistro Salad | Mesclun Greens, Tomatoes, Haricot Vert, Chopped Egg, Cucumber, Sherry Vinaigrette **gf df**

Chop-Chop Salad | Chopped Napa Cabbage, Romaine Lettuce, Grilled Chicken, Pineapple, Cashews, Celery, Red Onions, Crispy Wonton, Honey Sesame Dressing

entrees

Select Two or Three

Grilled Salmon | Grilled Atlantic Salmon with a Sweet Soy Glaze

Baked Cod | Ritz Crumbs, White Wine Lemon Butter, Fresh Herbs

Grilled Steak Tips | Bistro House Marinated **gf df**

Parmesan Encrusted Chicken | Fresh Roma Tomatoes, Garlic, Artichokes, Spinach & Fresh Herbs, White Wine Sauce

Grilled Chicken Piccata | Caper-Lemon Butter, Roasted Garlic **gf**

Pasta Primavera | Penne Pasta, Julienned Vegetables, Creamy Alfredo Sauce

ACCOMPANIMENTS |

Chef Selection of Vegetables.

Freshly Baked Rolls & Sweet Cream Butter

Freshly Brewed Coffee, Decaffeinated Coffee &

Assorted Herbal Teas

Assorted Fruit Juices

Add Assorted Desserts | \$6 per person

\$43.95 Two Entrées

\$48.95 Three Entrées

Minimum of 30 Guests - Surcharge of \$4.00 Per Person for Events Under 30 Guests

A 20% gratuity and 7% tax will be added to all food and beverage. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

LUNCH BUFFET

soup & salad

Select Two

Seafood Chowder | Sea Scallops, Little Necks, Shrimp, Potatoes, Fresh Herbs & Cream Base

Classic Caesar | Romaine, Shaved Parmesan, Crouton & House Made Caesar Dressing

One Bistro Salad | Mesclun Greens, Tomatoes, Haricot Vert, Chopped Egg, Cucumber, Sherry Vinaigrette **gf df**

Chop-Chop Salad | Chopped Napa Cabbage, Romaine Lettuce, Grilled Chicken, Pineapple, Cashews, Celery, Red Onions, Crispy Wonton, Honey Sesame Dressing

entrees

Select Two or Three

Grilled Salmon | Grilled Atlantic Salmon with a Sweet Soy Glaze

Baked Cod | Ritz Crumbs, White Wine Lemon Butter, Fresh Herbs

Grilled Steak Tips | Bistro House Marinated **gf df**

Parmesan Encrusted Chicken | Fresh Roma Tomatoes, Garlic, Artichokes, Spinach & Fresh Herbs, White Wine Sauce

Grilled Chicken Piccata | Caper-Lemon Butter, Toasted Garlic **gf**

Pasta Primavera | Penne Pasta, Julienned Vegetables, Creamy Alfredo Sauce

accompaniments

Chef Selection of Vegetables & Starch

Freshly Baked Rolls & Sweet Cream Butter

desserts

Assortment of Cakes & Fresh Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$45.00 Two Entrées

\$51.00 Three Entrées

Minimum of 30 Guests - Surcharge of \$4.00 Per Person for Events Under 30 Guests

A 20% gratuity and 7% tax will be added to all food and beverage. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PLATED LUNCH

soup & salad

Select One

Onion Soup Gratinée | Caramelized Onions, Sherry Wine, Beef Jus, Cheese Crostini | 10

Seafood Chowder | Sea Scallops, Little Necks, Shrimp, Potatoes, Fresh Herbs & Cream Base | 11

One Bistro | Mesclun Greens, Tomatoes, Haricot Vert, Chopped Egg, Cucumber, Sherry Vinaigrette **gf df** | 9

Classic Caesar | Romaine, Shaved Parmesan, Crouton & House Made Caesar Dressing | 9

Autumn Salad | Mixed Greens, Sliced Apples, Shaved Marinated Red Onions, Shaved Fennel, Toasted Walnuts, Maple-Yogurt Dressing **gf** | 13

entrees

Grilled Chicken | EVOO Crushed Potatoes, Spinach, Chicken Jus **gf df** | 21

Shrimp Scampi | Garlic, Shallot, Crushed Red Pepper, Basil, Butter, White Wine, Tomatoes, Fettuccini Pasta, Crostini | 23

Grilled Salmon | Farro, Roasted Butternut, Spinach | 24

Grilled Steak Tips | House Marinade, Whipped Potatoes, Grilled Asparagus, Vin Cotto **gf** | 23

Grown Up Grilled Cheese | Sourdough Bread, Fontina, American Cheese | 15

accompagniments

Freshly Baked Rolls & Sweet Cream Butter

desserts

Select Two

Vanilla Bean Crème Brûlée | Fresh Whipped Cream & Fresh Seasonal Berries **gf** | 12

Belgian Chocolate Mousse | with Fresh Whipped Cream & Fresh Seasonal Berries **gf** | 6

Chocolate Layered Cake | with Fresh Whipped Cream & Fresh Seasonal Berries | 5

New York Cheesecake | Fresh Whipped Cream with a Mango Puree & | 5

Apple Pie | Flaky Pastry, Sweet Apple-Cinnamon Filling, Fresh Whipped Cream | 6

Plated Lunch Available Monday thru Saturday

BUFFET DINNER

soup & salad

Select Two

Seafood Chowder | Sea Scallops, Little Necks, Shrimp, Potatoes, Fresh Herbs & Cream Base

Classic Caesar | Romaine, Shaved Parmesan, Crouton & House Made Caesar Dressing

One Bistro Salad | Mesclun Greens, Tomatoes, Haricot Vert, Chopped Egg, Cucumber, Sherry Vinaigrette **gf df**

Chop-Chop Salad | Chopped Napa Cabbage, Romaine Lettuce, Grilled Chicken, Pineapple, Cashews, Celery, Red Onions, Crispy Wonton, Honey Sesame Dressing

accompaniments

Chef Selection of Starch and Vegetables

Freshly Baked Rolls & Sweet Cream Butter

desserts

Assortment of Cakes & Fresh Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

entrees

Select Two or Three

Grilled Salmon | Grilled Atlantic Salmon with a Sweet Soy Glaze

Baked Cod | Ritz Crumbs, White Wine Lemon Butter, Fresh Herbs

Grilled Steak Tips | Bistro House Marinated **gf df**

Parmesan Encrusted Chicken | Fresh Roma Tomatoes, Garlic, Artichokes, Spinach & Fresh Herbs, White Wine Sauce

Grilled Chicken Piccata | Caper-Lemon Butter, Toasted Garlic **gf**

Pasta Primavera | Penne Pasta, Julienned Vegetables, Creamy Alfredo Sauce

\$53.00 Two Entrées

\$58.00 Three Entrées

Minimum of 30 Guests - Surcharge of \$4.00 Per Person for Events Under 30 Guests

A 20% gratuity and 7% tax will be added to all food and beverage. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PLATED DINNER

soup & salad

Onion Soup Gratinée | Caramelized Onions, Sherry Wine, Beef Jus, Cheese Crostini | 11

Seafood Chowder | Sea Scallops, Little Neck Clams, Shrimp, Potatoes, Fresh Herbs & Cream | 12

Harvest Salad | Baby Kale, Roasted Sweet Pota-to, White Cheddar, Sliced Apples, Candied Walnuts, Maple-Yogurt Dressing| **gf** | 15

One Bistro | Mesclun Greens, Tomatoes, Haricot Vert, Chopped Egg, Cucumber Sherry Vinaigrette **gf df** | 13

Classic Caesar | Romaine, Shaved Parmesan, Croutons & House Made Caesar Dressing| 15

accompagniments

Freshly Baked Rolls & Sweet Cream Butter

desserts

Vanilla Bean Crème Brulé | Fresh Whipped Cream & Fresh Seasonal Berries **gf** | 12

Belgian Chocolate Mousse | Fresh Whipped Cream & Fresh Seasonal Berries **gf** | 6

Chocolate Layered Cake | Fresh Whipped Cream & Fresh Seasonal Berries | 5

Biscoff Tiramisu | Layers of Biscoff Cake brushed with Espresso, Cookie Butter Mascarpone Mousse and Biscoff Cookie Crumbles | 12

entrees

Vegan | Miso Roasted Cauliflower, Almonds, Mint, Farro **df** | 23

Gnocchi "Cacio E Pepe" | Parmigiano & Romano, Lemon Confit, Toasted Peppercorn, Garlic | 26

Chicken Parmesan | House Pomodoro Sauce, Four Cheese, Fettuccine Pasta | 27

Grilled Pork Chop | Sweet & Smoky Grilled Onions, Cheddar Grits, Apple-Bacon Salsa **gf** | 30

Panko Crusted Baked Blue Cod | Shellfish Tomato Brodo, Celery Root Puree| 32

Shrimp Scampi | Garlic, Shallot, Crushed Red Pepper, Basil, Butter, White Wine, Roasted Baby Tomatoes, Fettuccini Pasta, Crostini | 28 ***gf pasta available**

Slow Roasted Marinated Atlantic Salmon | "Ritz" Crumbs, Salmon Newburg Sauce, Spinach | 32

10oz. Filet Mignon | Whipped Potatoes, Grilled Asparagus, Port Wine Jus **gf** | 57

Steak Frites | Marinated Steak Tips, Truffle Parmesan Fries, Bleu Cheese Crumble, Vin Cotto | 32

Plated Dinner Available Sunday thru Thursday

A 20% gratuity and 7% tax will be added to all food and beverage. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

RECEPTIONS

stationed

Minimum order of 15 people each

Cheese & Fruit | Array of Hard and Soft Domestic Cheeses,
Seasonal Fruits & Assorted Crackers | 6

Tomato & Mozzarella Bruschetta | 3.50

Vegetable Crudité | Bleu Cheese Dip | 5

Calamari | Italian Cherry Peppers, Herbs, Lemon Caper
Sauce | 6.50 ***Not available at Brunch**

passed items

Minimum order of 20 each

Beef Skewers | Sweet Soy Marinated | 4

Shrimp Cocktail Shooters | Cocktail Sauce | 5

Buffalo Chicken Martini | Maytag Bleu Cheese & Celery | 4

Mini Crab Cakes | Remoulade Sauce | 4

Scallops Wrapped in Bacon | Maple Glaze | 4.50

Onion Marmalade Crostini | Whipped Goat Cheese | 3.50

Grilled Shrimp Skewer | Cilantro Cashew Pesto | 5

Fried Salmon Toast | Sesame, Coconut Peanut Dipping Sauce | 4

Chicken Skewer | Spicy Aioli | 4

Shrimp Ceviche | 5

Brunch Bars

Mimosa | 10 per drink

House Champagne with Assorted Juice & Fresh Fruit Garnishes |

Bloody Mary's | 12 per drink

Choice of Absolut Vodka | Regular, Pepper, Citron

House Bloody Mary Mix, Assorted Garnishes

Add Shrimp Cocktail for an additional 3.00 per drink (must be ordered in advance)

INFORMATION

deposit & payment

A signed contract along with a non-refundable deposit of \$200 is required to secure your room.

This deposit will be applied towards your final bill.

Final payment is due the day of your event, we accept

Cash and all major credit cards.

decorations

Nothing can be affixed to the walls, ceilings or fixtures.

Sand, glitter and confetti are not permitted.

No open flames

Decorations of displays must be approved prior to your event.

Complimentary white or ivory linens are included.

Custom menus will be printed for plated events

audio visual

A complimentary AUX hook up is available for your phone or laptop

Screen, Projectors and additional items are available at an additional fee.

food & beverage

All food and beverage must be provided by the restaurant with the exception of a specialty cake. Client must provide proof of purchase from a licensed and insured bakery .

Cake or Cupcakes that are brought in are subject to a \$1.50 per person fee.

No outside alcohol may be brought in, including as a favor.

Your menu selections are due to your Catering Manager no later than 2 weeks prior to your event.

Please alert us of any allergies or dietary restrictions.

INFORMATION

additional fees

All food and beverage are subject to a 20% service charge, and local/MA tax as applicable.

A private room fee of \$75 applies to all private events

Bar Set up Fee of \$75 applies to all groups over 15 guests that request alcohol service.

Cocktail service is available for groups of 15 or less for a \$75 fee.

guest minimum

A guarantee number of guests will be needed no later than 3 business days prior. This number will be the minimum amount of guests you'll be charged for.

For a plated meal: a flat \$35 fee will apply for each guest under your guarantee present that day.

spending requirements

A food and hosted beverage minimum spending requirement applies for each event. Tax, gratuity and cash bar sales do not apply towards the minimum spending. If your minimum spending is not met, the balance will be charged as an additional room rental.

Lunch or Brunch \$750

Dinner (Sunday-Thursday) \$1,000.

Dinner (Friday & Saturday) \$1,250

