



The Lawn On D 2023 Event Menus*



* Menus subject to change.



About Us



Rebel Restaurants is our food and beverage service provider. Since 2011, Rebel Restaurants has served a range of Boston's top corporate clientele along South Boston's waterfront.

Our innovative menus contain a wide array of offerings and themes to help you create a truly unique experience for your guests for events ranging from casual to black-tie. We can also customize our menus to meet your needs. Rebel Restaurants hand-picks the freshest ingredients

New England has to offer every day, and works diligently to find the finest local purveyors available to ensure your events are talked about for many years to come.



Remarkable experiences.
Imagination realized.™

The Massachusetts Convention Center Authority owns and operates the Boston Convention & Exhibition Center (BCEC), the John B. Hynes Veterans Memorial Convention Center and The Lawn on D. Signature Boston represents all of the unique benefits and advantages of bringing your event to one of our award-winning facilities. Through Signature Boston, we have created a seamless experience for our clients and guests, from sales to event execution. It's not just about our venues and event services; it's about working together to deliver remarkable experiences. We partner with you to bring your ideas to life. To us, your success is everything.

**For more information, call us at 877-393-3393
or email us at sales@SignatureBoston.com.**

Alcoholic Beverages

BEER & SELTZERS 12 OZ

- | | |
|---|-------------------------------|
| Michelob Ultra 8 | Pacifico 8 |
| Bud Light 8 | Jack's Abby House 8 |
| Kona Big Wave 8 | Downeast Cider 9 |
| Corona Premiere 8 | Nightshift Whirlpool 9 |
| Harpoon IPA 9 | Truly Wildberry 9 |
| Allegash White 9 | Viva Watermelon 9.5 |
| Wicked Easy 9 | Viva Huckleberry 9.5 |
| Sam Seasonal 9 | Nutrl Lemonade 9 |
| Just the Haze 9
(Non-alcoholic) | Nutrl Pineapple 9 |

WINE *by the glass*

WHITE

- CHARDONNAY Grayson, California **11**
 PINOT GRIGIO Bianco, California **11**
 SAUVIGNON BLANC Villa Maria, New Zealand **13**

SPARKLING

- ROSE Coppola, California **11**
 PROSECCO Thomas Gambino, California **11**
 RED BBQ, Portugal **15**

RED

- PINOT NOIR Noble Vines, California **11**

SPIRITS 13

- BOURBON Jim Beam
 GIN Bombay, Sapphire
 RUM Bacardi & Captain Morgan
 TEQUILA Cazadores
 VODKA Tito's
 WHISKEY Irish American & Jack Daniels

COCKTAILS 13

- White & Red Sangria
 Seaport Mule
vodka, ginger beer, lime
 Southie-Rita
tequila, triple sec, lime juice, grapefruit juice
 Summer Street Sipper
whiskey, basil, strawberry, lime, soda water
 Frose Cocktail **15**

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Specialty Wine

Whites & Rosé by the bottle

WHITE BLEND

Conundrum – Fairfield, California **42**

RIESLING

Dr. Loosen (2020) – Mosel, Germany **72**

PINOT GRIGIO

Jermann– Friuli – Venezia Giulia, Italy **46**

Zenato – Veneto, Italy **42**

Santa Margherita – Trentino-Alto Adige, Italy **52**

SAUVIGNON BLANC

Jacques Dumont – Sancerre, France **38**

Stonleigh – Marlborough, New Zeland **48**

Rombauer Vineyards – Napa, California **54**

CHARDONNAY

Francis Ford Coppola “Diamond Collection” – Monterey, California **40**

Simi – Sonoma, California **45**

Sonoma-Cutrer – Sonoma, California **55**

Grgich Hills Estate – Napa Valley, California **70**

SPARKLING

Chloe Prosecco – Veneto, Italy **48**

Aria Cava Brut – Catalonia, Spain **44**

Francis Ford Coppola

“Diamond Collection” Prosecco - Veneto, Italy **45**

BBQ White – Quinta de São Roque, Portugal **52**

Domaine Carneros Brut – Napa, California **60**

Veuve Cliquot Brut – France **135**

ROSÉ

Segura Viudas Sparkling – Catalonia, Spain **40**

Whispering Angel – Provence, France **68**

BBQ Rosé – Quinta de São Roque, Portugal **52**

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Specialty Wine (cont.)

Reds by the bottle

RED BLEND

Stav's Leap 'Hands of Time' – Napa Valley, California **70**

MERLOT

Francis Ford Coppola "Diamond Collection" –
Central Coast, California **45**

Chateau Ste. Michelle "Indian Wells" – Columbia Valley, Washington **48**

Rutherford Hill – Napa, California **98**

PINOT NOIR

La Crema – Monterey, California **48**

Z. Alexander Brown – Santa Lucia Highlands, California **55**

EnRoute – Russian River Valley, California **60**

CABERNET SAUVIGNON

Bonterra – Mendocino, California **45**

Imagery – Sonoma, California **48**

Liberty School Reserve – Paso Robles, California **48**

Silverado – Napa Valley, California **85**

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Non-Alcoholic Beverages

Pepsi 4

Diet Pepsi 4

Sierra Mist 4

Gatorade 5

Bottled Water 3.5

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Kid's Menu

Served as a Boxed Meal for 12 and under.

MAINS | *Select two*

- Garden Salad with Chicken
- Hamburger or Cheeseburger*
- Grilled Chicken Sandwich
- Grilled Cheese Sandwich
- Macaroni & Cheese
- Chicken Tenders
- Jumbo Hot Dog
- Corn dog

SIDES | *Select two*

- Potato Chips
- Fresh Fruit Salad
- Pasta Salad

SWEET ENDINGS

- Chocolate Chip Cookie

DRINKS | *Select one*

- Juice Box
- Water Bottle

\$15 per guest

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Passed Hors D'oeuvres

Priced Per Piece, 50 Piece Minimum

MEAT

- Buffalo Chicken Taquito **4 GF**
- Grilled Skirt Steak Tostada* **5 GF**
- Chicken & Avocado Tostado **4.50 GF**
- Sweet Chili Chicken Skewer **4 GF**
- Thai Lemongrass and Chicken Wontons **4**
- Pineapple Pork Skewer **4 GF**
- BBQ Chicken & Candied Bacon Lollipops **4.50**
- Tandoori Chicken Skewer **4.50 GF**
- Mini Boston Franks in Puff Pastry **4.50**
- BLT Bite **5.50**
- Lamb Lollipop* **8 GF**
- Chicken Salad Cups **4.50**
- Korean Pork Bao Buns **6**
- Mini Short Rib Empanadas **5.50**
- Mini Beef Wellington **6.50**
- Mini Korean Steak Taco **7.50**
- Chicken Cordon Bleu Bite **5.50**

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Passed Hors D'oeuvres (cont.)

SEAFOOD

- Maryland-Style Crab Cake **6**
- Bacon Wrapped Scallop **5 GF**
- Grilled Shrimp & Watermelon **5 GF**
- Lobster Guacamole Cups* **7**
- Shrimp Cocktail* **4.50 GF**
- Ahi Tuna Wonton* **5**
- Lobster Rangoon* **5**
- Coconut Shrimp **5**
- Sword Fish Kebab **6 GF**
- Mini Lobster Roll **12.50**
- Crab Rangoon **5**

CEVICHE

- Lobster Ceviche **7 GF**
- Shrimp Ceviche **4 GF**
- Scallop Ceviche **5 GF**

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Passed Hors D'oeuvres (cont.)

VEGETARIAN

Caprese Skewers **3.50** GF

Vegetable Spring Roll **4.50**

Tomato Mozzarella Bruschetta **4**

Porcini Mushroom Arancini **4.75**

Fontina Arancini **4**

Mediterranean Pesto Crostini **4**

Guacamole Cups **4**

Vegetarian Tostada **4.50** GF

Garlic Cheese & Arugula Phyllo Cup **3.50**

Roasted Vegetable & Pesto Skewer **4.50** GF

Spanakopita **5**

Garlic Cheese Stuffed Peppadew **4.50** GF

Gazpacho Soup Shooter **3.75** GF

Mac N Cheese Bites **4.75**

Vegetarian Stuffed Mushrooms **4.50**

Pear & Brie Purse **4**

Cucumber Tofu Bite **4** GF V

Hummus Stuffed Cherry Tomato **4.50** GF V

Asparagus Rollatini **4.50**

Spinach & Feta-Stuffed Mushroom **4.75** GF

Falafel Bite with Argugula & Tzatziki **5**

Goat Cheese & Cherry Relish Tart **4.50**

Vietnamese Spring Rolls **4.50** GF V

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Stationary Platters

COLD DISPLAYS

Serves 50 Guests

Vegetable Crudité **225** 


Fresh seasonal vegetables & savory ranch

Cheese Board **300** 


Served with an assortment of local and regional artisanal cheese, bread crisps & crackers

Charcuterie Board **350**

Cured meats, aged cheese, fruit jams & bread crisps

Mediterranean Mezze Platter **300** 

Sliced cucumbers, marinated vegetables, roasted peppers, olives, feta cheese, hummus, bread sticks & fresh pita chips

Guacamole Bar **450** 

Served with fresh chips, jalapeños & pico de gallo

Assorted Dips **250**

French Onion, Maple Bacon & Garlic Herb Dips; served with fresh pita, potato chips & sliced carrots, celery, peppers, radish

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Stationary Platters (Cont.)

HOT DISPLAYS

Serves 50 Guests

Slider Bar* 450

Your choice of three

Beef, Buffalo chicken, veggie, guacamole, meatball or pulled pork

Chicken Wing Bar 300

Crispy chicken served with Buffalo & honey BBQ sauce & ranch for dipping

Freshly Popped Popcorn 225

Warm Pretzels 325

Served with mustard & cheese dipping sauce

Hot Dog Cart 400

Served with traditional fixings

Sausage Cart 450

Served with peppers & onions

Pizza Party 375

Cheese, pepperoni, BBQ chicken & wild mushroom

Buffalo Chicken Dip 375

Served with pita chips, bread crisps, tortilla chips, celery & carrots

Spinach & Artichoke Dip 375

Served with pita chips, bread crisps, tortilla chips, celery & carrots

Nacho Bar 375

Served with fresh chips, homemade salsas, pico de gallo & warm queso fundido

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Chef Attended Stations

Priced Per Person

Grilled Tenderloin of Beef*, Roasted Yukon Potatoes, and
Roasted Asparagus **55**

Roasted Pork Loin*, Apple Cranberry Stuffing,
and Honey Glazed Carrots **45**

Honey Thyme-Marinated Turkey Breast, Roasted Sweet Potatoes
with Brown Butter Glaze, and Broccolini **45**

Rosemary Encrusted NY Sirloin* with Red Wine Demi Glaze &
Horseradish Sauce, Roasted Yukon Potatoes, and Broccolini **50**

Statler Chicken Breast with Mustard Cream Sauce & Lemon
Thyme Jus, Honey Glazed Carrots and Wild Rice **45**

Bone-In Ham with Honey Mustard & Herb Mayo,
Baked Macaroni & Cheese, and Roasted Green Beans **45**

Herb Roasted Leg of Lamb* with Red Chili Chimichurri
& Miso Aioli, Wild Rice, and Broccolini **55**

Stations will require additional attendants at \$150 per attendant.

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Sweet Treats

DESSERT PLATTERS

50 piece per platter

Fresh Sliced Watermelon **175**

Fresh Fruit Salad **200**

Fresh Fruit Platter **275**

Fresh sliced, seasonal fruit & honey yogurt dipping sauce

Assorted Cookies & Brownies **175**

Mini Cannoli **225**

Chocolate Covered Strawberries **325**

Chocolate Covered Pineapple **325**

Tiramisu **275**

Assorted Mini Cheesecake **325**

Assorted Whoopie Pie **400**

Churros **200**

Assorted Cake Pops **225**

Assorted Pastries **400**

Sundae Bar **600**

Select 3 flavors:

Vanilla, Chocolate, Strawberry, Coffee, Oreo or Chocolate Chip

TARTLETTES

50 piece per platter

Banana Cream **200**

Key Lime **200**

S'mores **250**

Chocolate Mousse **225**

Peach Cobbler **200**

Apple Crisp **200**

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LOVE LIFE!



D Street Cookout

2 Hour Banquet Style Buffet

FIRST COURSE | *Select one salad & two dressings*

Mixed Greens Salad
Caesar Salad

Lite Italian, Balsamic Vinaigrette, Ranch, Greek, Caesar, Blue Cheese

MAINS | *Select three*

Boston Burger*
Grilled Italian Sausage
Seaport Dog
Vegetarian Burger
Turkey Burger
BBQ Chicken Sandwich
Pulled Pork Sandwich

ON THE SIDE | *Select two*

Potato Chips
Potato Salad
Grilled Summer Vegetables
Fresh Pasta Salad
Grilled Corn on the Cob

SWEET ENDINGS | *Select two*

Fresh Sliced Watermelon
Fresh Fruit Salad
Assorted Cookies & Brownies

\$44 per guest

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Mexicali On D

2 Hour Banquet Style Buffet

FIRST COURSE

Guacamole

Salsa roja & salsa verde served with fresh chips

SECOND COURSE

Mexican Chopped Salad

MAINS

Tacos

Select one

Beef short rib, grilled summer vegetables, chipotle grilled chicken

Chicken Enchiladas

Select one

salsa verde, roja, or mole

Fajitas

Select one

Grilled shrimp or grilled chicken

ON THE SIDE

Select one

Grilled Street Corn

Quinoa Salad

Mexican Rice

Corn Bread

SWEET ENDINGS

Select two

Churros

Fresh Sliced Watermelon

Assorted Cookies & Brownies

Fresh Fruit Salad

\$47 per guest

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North End Eatery

2 Hour Banquet Style Buffet

FIRST COURSE

Warm Garlic Bread

SECOND COURSE

Select one salad & two dressings

Mixed Greens Salad

Caesar Salad

Arugula Caprese

Lite Italian, Balsamic Vinaigrette, Ranch, Greek, Caesar, Blue Cheese

PROTEIN | *Select two*

Chicken Piccata

Shrimp Scampi

Chicken Marsala

Eggplant Parmigiana

Chicken Parmigiana

Grandma's Meatballs

PASTA | *Select one*

Linguini or Penne

SAUCE | *Select two*

Alfredo

Butter

Vodka

Lemon White Wine

Marinara

Fra Diavolo

ON THE SIDE | *Select two*

Grilled Summer Vegetables

Sautéed Broccolini

Ratatouille

Roasted Yukon Potatoes

SWEET ENDINGS | *Select two*

Mini Cannoli

Tiramisu

Assorted Cookies & Brownies

Assorted Pastries

Fresh Fruit Salad

Fresh Sliced Watermelon

\$48 per guest

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Off the Grill

2 Hour Banquet Style Buffet

FIRST COURSE

Select one salad & two dressings

Mixed Greens Salad
Greek Salad

Lite Italian, Balsamic Vinaigrette, Ranch, Greek, Caesar, Blue Cheese

MAINS | *Select three*

Grilled Steak Tips*
Grilled Salmon
Garlic Herb Chicken Breast
Grilled Turkey Tips
Grilled Stuffed Portobello Mushroom

ON THE SIDE | *Select three*

Potato Salad
Fresh Pasta Salad
Baked Macaroni & Cheese
Grilled Summer Vegetables
Grilled Corn on the Cob

SWEET ENDINGS | *Select two*

Mini Cannoli
Tiramisu
Assorted Cookies & Brownies
Assorted Pastries
Fresh Fruit Salad
Fresh Sliced Watermelon

\$50 per guest

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Backyard BBQ

2 Hour Banquet Style Buffet

FIRST COURSE

Select one salad & two dressings

Mixed Greens Salad

Arugula Caprese

Caesar Salad

Strawberry Spinach

Lite Italian, Balsamic Vinaigrette, Ranch, Greek, Caesar, Blue Cheese

MAINS | *Select three*

Carolina Beef Brisket

Baby Back Ribs

Cedar Plank Salmon

Whole Roasted Chicken

Grilled Swordfish

Sliced Roasted Pork Loin

BBQ Glazed Pineapple Pork

ON THE SIDE | *Select three*

Potato Salad

Fresh Pasta Salad

Corn Bread

Grilled Summer Vegetables

Cole Slaw

Boston Baked Beans

Grilled Corn on the Cob

SWEET ENDINGS | *Select two*

Fresh Sliced Watermelon

Fresh Fruit Salad

Assorted Cookies & Brownies

Chocolate Mousse Tartelette

Peach Cobbler Tartelette

Key Lime Tartelette

\$53 per guest

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Land and Seaport

2 Hour Banquet Style Buffet

FIRST COURSE

Select two salads & two dressings

Mixed Greens Salad
Caesar Salad
Arugula Caprese
Strawberry Spinach

Lite Italian, Balsamic Vinaigrette, Ranch, Greek, Caesar, Blue Cheese

SURF N TURF MAINS | Select three

Petite Filet Mignon	Grilled Swordfish
Braised Short Rib	Pan-Seared Scallops
Pan-Seared Chicken Statler	Cedar Plank Salmon
BBQ Glazed Pineapple Pork Chop	Baked Stuffed Shrimp

ON THE SIDE | Select two

Sautéed Broccolini with Garlic
Baked Macaroni & Cheese
Grilled Summer Vegetables
Whipped Potatoes
Roasted Yukon Potatoes

SWEET ENDINGS | Select two

Assorted Pastries
Chocolate Covered Strawberries
Assorted Mini Cheesecake
Tiramisu
Apple Crisp Tartelette
Chocolate Mousse Tartelette
Peach Cobbler Tartelette

\$68 per guest

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New England Clam Bake

2 Hour Banquet Style Buffet

FIRST COURSE

New England Clam Chowder

SECOND COURSE

Select two salads & two dressings

Mixed Greens Salad

Arugula Caprese

Caesar Salad

Strawberry Spinach

Lite Italian, Balsamic Vinaigrette, Ranch, Greek, Caesar, Blue Cheese

MAINS

1 ¹/₄ Steamed Lobster

Baby Back Ribs

Roasted Half Chicken

Grilled Petite Filet Mignon

ON THE SIDE | *Select two*

Grilled Corn on the Cob

Sautéed Broccolini with Garlic

Corn Bread

Baked Macaroni & Cheese

Grilled Summer Vegetables

Cole Slaw

Roasted Yukon Potatoes

SWEET ENDINGS | *Select two*

Assorted Pastries

Assorted Cookies & Brownies

Assorted Mini Cheesecake

Assorted Whoopie Pies

Peach Cobbler Tartelette

Apple Crisp Tartelette

Chocolate Covered Strawberries

\$80 per guest

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