

== STATE STREET ==
PAVILION
== FENWAY PARK ==

BUFFET MENU

WORLD SERIES GAMES I & 2

2 HOURS BEFORE THE START OF THE GAME, THROUGH THE END OF THE 3rd INNING

CHEF'S SELECTION OF LOCAL PRODUCE

FENWAY FARMS GARDEN SALAD

CUCUMBER, RED ONION, CARROTS, SWEET 100 TOMATOES, RED WINE VINAIGRETTE

CAESAR SALAD

HEARTS OF ROMAINE, FOCACCIA CROUTONS, PARMIGIANO REGGIANO

FRISSE SALAD

RADICCHIO, ENDIVE, PEARS, TOASTED WALNUTS, PARMIGIANO REGGIANO, MAPLE BALSAMIC VINAIGRETTE

SPINACH SALAD

APPLE, SAVENOR'S SMOKED BACON, BLUE CHEESE, DIJON MAPLE DRESSING

ARUGULA SALAD

ROASTED PUMPKIN & BUTTERNUT SQUASH, FENNEL, PEPITAS, FETA, CHAMPAGNE VINE

ROASTED BRUSSELS SPROUTS SALAD

MARINATED BRUSSELS SPROUTS, GARLIC, OLIVE OIL, SHERRY VINEGAR,
PICKLED RED ONION, ROASTED BUTTERNUT SQUASH, PARMIGIANO REGGIANO

FENWAY FAVORITES

SHORT RIB BOLOGNESE

SAVENOR'S BRAISED SHORT RIB, CARROTS, ONIONS, CELERY, TOMATOES, PANCETTA, PECORINO ROMANO

SPAGHETTI ARRABIATA

OLIVE OIL, GARLIC, CRUSHED RED PEPPER FLAKE, BASIL, OREGANO, LAST OF THE SEASON HEIRLOOM TOMATOES, PARMIGIANO REGGIANO

CHICKEN TACOS

MARINATED CHICKEN, SLAW TOMATILLO SALSA, LIME SOUR CREAM, HOMEMADE HOT SAUCE

NORTH SHORE SLIDER

SHAVED SAVENOR'S ROAST BEEF, CHEDDAR CHEESE, BBQ SAUCE, MAYONNAISE, CRISPY ONION STRINGS

FENWAY'S FRIED CHICKEN

MASHED POTATOES, GRAVY, HOMEMADE HOT SAUCE, RANCH DRESSING

THE PAVILION CARVERY

GRILLED FAROE ISLAND SALMON

LEMON, HOLLANDAISE, CHIVES

WHOLE ROASTED SAVENOR'S HERITAGE PIG

ROASTED BRUSSEL SPROUTS, STUFFING, POTATOES, ONION RINGS, CORN BREAD, BRAISED GREENS, BBQ SAUCE, APPLE BUTTER

STATE STREET SWEETS

A SELECTION OF HAND CRAFTED DESSERTS FROM THE PASTRY KITCHEN

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A LA CARTE MENU

STARTERS

CLUB NACHOS

LOCAL CORN TORTILLA CHIPS, CHILI MADE WITH SAVENOR'S GRASS-FED BEEF, VT. MONTEREY JACK CHEESE, HOUSE-MADE GUACAMOLE & SALSA, JALAPENOS, SCALLIONS, SOUR CREAM

STATE STREET PAVILION BUFFALO WINGS

SAVENOR'S ORGANIC CHICKEN, STATE STREET PAVILION RED HOT SAUCE, CARROTS, CELERY, SCALLIONS, HOUSE-MADE BLEU CHEESE DRESSING

*CARINTAS TACOS

SAVENOR'S BRAISED ORGANIC PORK, LIME SOUR CREAM, CILANTRO, CORN & BLACK BEAN SALSA, TOMATILLO, FLOUR TORTILLAS

*SEASONAL SALAD

PLEASE ASK YOUR SERVER FOR MORE DETAILS
ADD CHICKEN

CLAM CHOWDER

LEEKS, ONION, POTATO, SAVENOR'S SMOKED BACON, HOUSE-MADE OYSTER CRACKERS

*RHODE ISLAND STYLE CALAMARI

CHERRY PEPPERS, GARLIC BUTTER, PARSLEY

ENTREES

SURF & TURF

SAVENOR'S 12 oz. BEEF FILET MIGNON, BUTTER POACHED MAINE LOBSTER TAIL, SAUTÉED VEGETABLES, ROASTED POTATOES, HOLLANDAISE

*NEW ENGLAND LOBSTER ROLL

FRESH & LOCAL YANKEE LOBSTER CO. LOBSTER, WARM BUTTERED BUN, PICKLED COLESLAW, YUKON GOLD POTATO CHIPS, LEMON

*STATE STREET BURGER

SAVENOR'S SPECIAL BUTTER BLEND GRIND, VT. CHEDDAR, DOUBLE SMOKED BACON, LOCAL PICKLE, POTATO ROLL

HOUSE-MADE VEGGIE BURGER

BLACK BEAN & QUINOA VEGGIE BURGER, TOMATO, CUCUMBER, ARUGULA, TRUFFLE AIOLI, POTATO ROLL, SIDE SALAD

*SAVENOR'S FRIED CHICKEN SANDWICH

FARM FRIED CHICKEN, LETTUCE, BREAD & BUTTER PICKLES, RANCH DRESSING, CHEESE, HAND-CUT FRIES

HOMESTAND SPECIALS

24 oz. BONE-IN RIBEYE FOR TWO

24 oz. SAVENOR'S BONE-IN RIBEYE, CARMELIZED ONIONS, SMOKED BACON & CHEDDAR YUKON GOLD SMASHED POTATOES, SEASONAL VEGETABLES, BÉARNAISE, HORSERADISH SOUR CREAM

*FISH & CHIPS FOR TWO

DEEP FRIED WHOLE BLACK BASS, CRISPY POTATOES, GARLIC AIOLI & SMOKED PAPRIKA AIOLI, HERBS

*OVEN ROASTED HALF CHICKEN

ORGANIC CHICKEN, ROASTED BRUSSELS SPROUTS, MASHED POTATOES, JUS

DESSERT

APPLE GALETTE A LA MODE

SPICED APPLES IN A WARM BUTTERY PASTRY, VANILLA BEAN ICE CREAM, SALTED CARMEL DRIZZLE

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REGINA PIZZERIA

CHEESE or PEPPERONI SLICE

WHOLE PIZZA

440 – 500 CAL. PER SLICE

BASHO SUSHI

ALL SERVED WITH SWEET PICKLED GINGER & WASABI

SPICY TUNA APPETIZER

SERVED ON CRISPY RICE

280 CAL.

SUSHI

TUNA FISH FILLET OR RAW SALMON ON A BALL OF SUSHI RICE, TOUCH OF WASABI (2 PIECES)

100-110 CAL.

SASHIMI

TUNA FISH FILLET OR RAW SALMON (3 PIECES)

100-110 CAL.

CALIFORNIA MAKI

CRABSTICK, AVOCADO & CUCUMBER, WRAPPED IN ROASTED SEAWEED RICE, SEASONED FISH ROE

240 CAL.

SPICY TUNA OR SPICY SALMON MAKI

CHOPPED TUNA OR SALMON, TEMPURA CRUMB, SPICY MAYO,
WRAPPED IN ROASTED SEAWEED RICE, SESAME SEEDS, SCALLIONS

650 CAL.

SHRIMP TEMPURA MAKI

SHRIMP TEMPURA, WRAPPED IN ROASTED SEAWEED RICE, SESAME SEEDS, TOBIKO, SCALLIONS, UNAGI SAUCE

570 CAL.

PAVILION SUSHI DINNER

CRAZY ROLL, CALIFORNIA ROLL, NARUTO, TUNA, TORCH SALMON, COOKED SHRIMP, SUSHI WITH SPICY SEAFOOD SALAD

1,600 CAL.

~MENU SUBJECT TO CHANGE~