



Host your next event in our newest function space.  
From team building events to personalized receptions,  
Action Kitchen provides a distinctive private dining experience.



Customized menus with wine pairings  
State-of-the-art demonstration kitchen with four distinct stations including a Molteni range  
Flatscreen video wall with live feed and recording capabilities  
Dinner seating for up to 24 and cocktail receptions for up to 40 guests  
Conference room seating for 14 guests with AV capabilities  
Dedicated team of professionals, including Seaport's Executive Chef Richard Rayment  
and Aura Chef Rachel Klein who will provide guidance to your group  
One-of-a-kind experiences

To book your next function in Action Kitchen, please contact:

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## **ACTION KITCHEN MENU OPTIONS**

### **FIRST COURSE**

*Select One*

Cream of celery soup, pan-fried curried scallops  
Carrot ginger soup, lemon crème  
Creamy cauliflower soup, chorizo, greens  
Roasted butternut soup, parsley pesto  
Parsnip and sunchoke soup, red onion compote  
Tomato soup, mini grilled cheese sandwiches

### **SECOND COURSE**

*Select Two*

Pan-fried diver scallops, Oloroso  
Sherry-grilled oyster mushrooms, saffron Migas  
Pan-seared halibut filet, puttanesca sauce, ricotta gnocchi, escarole  
Cod and prawn cakes, pineapple salsa  
Baked red snapper filet Veracruz style, spicy black beans  
Jerk chicken breast, crisp plantain, sautéed sweet potatoes  
Chili polenta-coated chicken, rocket pesto, herb soft polenta  
Lamb cutlets, cheddar and chive crust, creamed leeks and bacon, baby red potatoes  
Grilled lamb loin, coriander, french lentils, braised shallots  
Beef kebabs, harissa, lemon rice  
Char-grilled sliced sirloin steak, chimichurri sauce, roasted fingerling potatoes, baby arugula

### **DESSERT**

*Select One*

Golden raisin bread pudding, bourbon sauce  
Apple crisp, sweet cream  
Plum clafoutis  
Blackberry and apple strudel  
Sticky toffee pudding  
Pear and cranberry cobbler