

# **General Information**

## **Liquor Regulations**

The Radisson Hotel & Suites holds a license granted by the Massachusetts State Liquor Commission and is held responsible for complying with its regulations. Therefore, neither patrons, nor any patron's guests shall be allowed to bring alcoholic beverages, nor alcoholic favors, into the hotel. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages. The hotel reserves the right to request proper photo identification of any person and to refuse alcoholic beverage service to anyone without proper ID or to any person who, in the judgment of the hotel appears intoxicated. Bar service is available between the hours of 11:00am to 12:30am Monday through Friday, 11:00am to 1:00am on Saturdays, 10:00am to 12:30am on Sundays. Cash bar service and open bar service is limited to a maximum of 5 hours.

## **Guarantees**

The exact number of persons to attend for all banquet functions must be made 4 business days prior to the date of the event. There is a minimum guarantee requirement of your estimated attendance; please refer to your contract. In the event that your attendance falls below that number, please be advised that you are responsible for full payment of your minimum guarantee or actual attendance, whichever is greater. This guarantee number is then not subject to reduction. In the event that we are unable to reach you for your guarantee, the highest number of your estimated count will serve as your guarantee.

## **Service Charge and Taxes**

A gratuity charge of 12%, a taxable administrative fee of 8%, and a 7% state and local sales tax will be added to all food and beverage items served by the Banquet Department. A taxable administrative fee of 8%, and a 7% state and local sales tax will be added to room rental and audio visual charges. A service charge of \$25.00 will be added to all meal functions with less than 20 guests.

## **Corporate Functions**

1. Direct Billing privileges may be established with a minimum 21-day advance notice of your scheduled function date and an approved credit application. 2. Payment at the conclusion of your event may be made with a signed credit card authorization given to guarantee your event.

## **All Other Functions**

Payment in full made 4 business days prior to the scheduled function date must be made with a deposit and a signed credit card authorization given to guarantee your event. Final payment may be made in the form of cash, bank check, or major credit card.

## **Displays, Decorations, and Personal Property**

All displays and/or decorations proposed by patrons shall be subject to the approval of the hotel. The hotel will not permit the affixing of any items to the walls, floors, or ceilings unless prior approval is given. Any property of the patron's guests brought on the premises of the hotel and/or left thereon shall be at the sole risk of the patron; the hotel will not be liable for any loss or damage to any such property for any reason. **Confetti is prohibited in the function rooms.**

## **Labor and Engineering Charges**

Specifications for room set-ups are required at least 4 business days prior to the scheduled start of a function. Function rooms will be set according to those specifications. Any changes to that set-up will be subject to a \$50.00 labor charge. There will be an additional charge for any engineering and electrical requirements.

## **Audio Visual Equipment**

Visual aids, such as flip charts, screens, and projectors are supplied by a local vendor. Arrangements for such equipment can be made through the Catering Department; price lists are available upon request.

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

A guaranteed count must be submitted 4 business days prior to function date.

Menu prices are subject to change without notice.

# **Breakfast Breaks**

(minimum of 10 people)

## **The Continental**

Chilled Fruit Juices  
Assorted Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas  
**\$8.50**

## **Executive Continental**

Chilled Fruit Juices  
Assorted Muffins, Danish and Fruit Breads  
Bagels with Cream Cheese  
Fresh Sliced Fruits  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Selected Teas  
**\$9.95**

## **Health Break**

Chilled Fruit Juices  
Sliced Fresh Fruits  
Assorted Fruit Yogurts  
Granola Bars  
Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas  
**\$10.50**

## **Coffee Breaks**

Soft Drinks  
**\$2.75 per person**

Bottled Waters  
**\$2.50 per person**

Chilled Fruit Juices  
**\$3.00 per person**

Freshly Brewed Coffee,  
Decaffeinated Coffee, and Selected Teas  
**\$3.00 per person**

Individual Yogurts  
**\$3.50 per person**

Soft Drinks, Freshly Brewed Coffee,  
Decaffeinated Coffee, and Selected Teas  
**\$5.50 per person**

Soft Drinks, Bottled Water, and  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected teas  
**\$6.50 per person**

Fresh Whole Fruit  
**\$2.50 per person**

Assorted Granola Bars  
**\$2.50 per person**

Freshly Baked Cookies  
**\$2.75 per person**

Fudge Walnut Brownies  
**\$2.75 per person**

Sliced Fresh Fruit  
**\$3.50 per person**

Assorted Cold Cereals & Oatmeal  
**\$3.50 per person**

Bagels with Cream Cheese  
**\$3.75 per person**

Assorted Breakfast Pastries  
**\$3.95 per person**

Croissants  
**\$3.95 per person**

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

A guaranteed count must be submitted 4 business days prior to function date.

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## **Refreshment Breaks**

### **Checkerboard Break**

*Chocolate and Vanilla Cupcakes  
Chocolate and Vanilla Frosting  
with a Choice of Toppings  
Milk and Chocolate Milk  
Assorted Soft Drinks*

**\$8.25**

### **Field of Dreams**

*Homemade Potato Chips, Popcorn  
and Assorted Candy Bars  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

**\$8.50**

### **Sweet Sensation**

*Assorted Freshly Baked Cookies  
Fudge Brownies  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

**\$8.50**

### **Home Run**

*Freshly Baked Soft Pretzels  
with Regular Spicy Mustard  
Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

**\$8.75**

### **Revitalizing Break**

*Cereal Bars  
Granola Bars  
Sliced Fresh Fruit  
Assorted Yogurt  
Bottled Waters  
Assorted Juices*

**\$8.75**

### **Ice Cream Sundae Bar**

*(Minimum of 20 people)  
Vanilla and Chocolate Ice Cream  
Sprinkles, Nuts, Crushed Oreo's and M&M's  
Strawberry and Chocolate Sauce  
Whipped Cream and Cherries  
Assorted Soft Drinks and Bottled Waters*

**\$9.95**

### **The Godfather**

*Pizzelles  
Tiramisu  
Biscotti  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas  
with Flavored Creamers  
Bottled Waters*

**\$9.95**

All prices are per person

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A guaranteed count must be submitted 4 business days prior to function date.

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## **Executive Meeting Package**

***\$18.95 per guest***

### **Pre – Meeting Break**

*Chilled Fruit Juices*

*Sliced Fresh Fruit*

*Assorted Breakfast Pastries*

*Bagels with Cream Cheese*

*Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

### **Mid – Morning Break**

*Assorted Soft Drinks*

*Bottled Waters*

*Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

### **Afternoon Break**

*Assorted Freshly Baked Cookies and Brownies*

*Assorted Soft Drinks and Bottled Waters*

*Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

A guaranteed count must be submitted 4 business days prior to function date.

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## **Breakfast and Brunch Buffets**

*Breakfast and Brunch Buffets are Served Until 2:00pm*

### **The New Englander \$14.95**

*Chilled Fruit Juices  
Fluffy Scrambled Eggs  
Waffles with maple Syrup  
Crisp Bacon  
Home Fried Potatoes  
Assorted Breakfast Pastries  
Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

### **The Weekender \$16.95**

*Chilled Fruit Juices  
Sliced Fresh Fruits  
Fluffy Scrambled Eggs  
Cinnamon French Toast with Maple Syrup  
Broccoli, Bacon and Cheese Quiche  
Crisp Bacon  
Home Fried Potatoes  
Assorted Breakfast Pasties  
Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

### **The Bostonian \$17.95**

*(Minimum of 20 People)  
Chilled Fruit Juices  
Sliced Fresh Fruit  
Fluffy Scrambled Eggs  
Cheese Blintzes with a Strawberry Sauce  
Crisp Bacon  
Sausage  
Home Fried Potatoes  
Assorted Breakfast Pastries  
Butter and Preserves*

### **The Heritage Brunch**

*Chilled Fruit Juices  
Sliced Fresh Fruit  
Fluffy Scrambled Eggs  
Cinnamon French Toast with Maple Syrup  
Home Fried Potatoes  
Crisp Bacon  
Assorted Breakfast Pastries  
Butter and Preserves  
Mixed Greens Salad  
Chef's Selection of Fresh Vegetable  
Chef's Selection of Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selected Teas*

### **Choice of Entrees:**

*Broccoli, Bacon and Cheese Quiche  
Tortellini Primavera  
Roasted Boneless Breast of Chicken  
Herb Crusted Pork Loin  
Chicken Marsala  
Chicken, Broccoli and Ziti  
Marinated Sirloin Tips*

***One Entrée Selection \$20.95***

***Two Entrée Selection \$23.95***

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

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## **Breakfast Enhancements**

**Add An Item Below To Your Breakfast For \$3.50 Per Person**

*Assorted Cold Cereals & Oatmeal*

*Bagels with Cream Cheese*

*Waffles with Maple Syrup*

*Ham*

*Sausage*

*Eggs Benedict*

*Cheese and Fruit Blintzes*

*Sliced Fresh Fruit*

*Fruit Yogurts*

*Cinnamon French Toast*

### **Add an Omelet Station**

**Add To Your Breakfast For \$3.50 per person**

*Omelets Made To Order With These Fresh Fillings:*

*Cheeses, Tomatoes, Green Peppers, Mushrooms, Ham and Onions*

*\$75.00 Omelet Attendant Charge*

*(One Attendant Per 50 People Required)*

### **Belgium Waffle Station**

**Add To Your Breakfast For \$3.95 per person**

*Belgium Waffles are Served With Blueberry Topping, Strawberry Topping,*

*Chocolate Chips and Fresh Whipped Cream*

*(No Attendant Required)*

### **Breakfast Beverages**

<i>Soft Drinks</i>	<i>\$2.75 Per Person</i>
<i>Ice Tea or Lemonade</i>	<i>\$2.75 Per Person</i>
<i>Non – Alcoholic Sparkling Cider</i>	<i>\$3.00 Per Person</i>
<i>Champagne Toast</i>	<i>\$3.00 Per Person</i>
<i>Non – Alcoholic Punch</i>	<i>\$30.00 Per Gallon</i>
<i>Mimosas</i>	<i>\$50.00 Per Gallon</i>
<i>Wine or Champagne Punch</i>	<i>\$50.00 Per Gallon</i>
<i>Bloody Mary's</i>	<i>\$50.00 Per Gallon</i>

***A Private Bar Set-Up Can Also Be Arranged, At A Minimal Fee***

All prices are per person

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## **Luncheons**

*Luncheons Are Served Until 2:00pm*

*Luncheons Included Choice of Starter, Entrée, Fresh Rolls and Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas*

### **Starters**

*Soup du Jour*

*Fruit Medley*

*Mixed Greens Salad*

*Classic Caesar Salad*

*Or Our Own Recipe of New England Clam Chowder (add \$1.50 Per Person)*

### **Entrees**

*Our Chef Will Select Appropriate Vegetable and Starch to Compliment Your Entrée Selection*

*(For Two Entrée Selection, There Will Be An Additional \$1.00 Charge Per Entrée)*

*(For Three Entrée Selection, There Will Be An Additional \$2.00 Charge Per Entrée)*

#### ***Pasta Primavera \$16.95***

*Penne Pasta Tossed with Fresh Sliced Vegetables  
And A Parmesan Cheese Sauce*

#### ***Chicken Marsala \$17.95***

*Sauteed and Finished With  
Marsala Wine and Mushrooms*

#### ***Chicken Parmesan \$17.95***

*A Boneless Breast of Chicken Lightly Breaded,  
Topped with Tomato Sauce and Parmesan Cheese*

#### ***Roasted Chicken \$17.95***

*Boneless Breast of Chicken Marinated in  
Our Own blend of Rotisserie Seasonings*

#### ***Roasted Pork Loin \$17.95***

*Herb Encrusted Roast Pork Loin Served  
With an Apple Cider Glaze*

#### ***Heritage Chicken \$18.95***

*A Boneless Breast of Chicken Stuffed with a Sage  
Seasoned Dressing, Topped With A Supreme Sauce*

#### ***Heritage Turkey \$18.95***

*Roast Sliced turkey with Traditional Stuffing  
And Cranberry Sauce*

#### ***Marinated Sirloin Tips \$18.95***

*Tender Marinated Sirloin Tips*

#### ***Atlantic Salmon \$21.95***

*Baked and Finished with a  
Pommery Mustard Sauce*

#### ***Baked Haddock \$22.95***

*Topped with Seasoned Bread Crumbs and  
Finished with Lemon Butter*

### **Desserts**

*Carrot Cake*

*Brownie a la Mode*

*Chocolate Cake*

*Ice Cream with Chocolate or Strawberry Sauce*

*Lemon Cake*

*Strawberry Shortcake*

*Cheesecake with Strawberry Sauce*

*Apple Crisp (Minimum of 20 People)*

All prices are per person

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## **Express Luncheon Buffets**

*Express Luncheon Buffets Are Served Until 2:00pm*

### ***It's A Wrap \$18.95***

*Mixed Greens Salad or Soup du Jour*

*Wraps with:*

*Roast Beef with Boursin Cheese*

*Turkey with Chipotle Mayonnaise, Cheddar Cheese*

*And Bacon*

*Lettuce and Tomato*

*Pasta Vegetable Salad*

*Homemade Potato Chips*

*Chef's Selection of Dessert*

*Assorted Soft Drinks*

### ***The New York Deli \$19.95***

*Mixed Greens Salad or Soup du Jour*

*Fresh Turkey, Corned Beef and Pastrami*

*Provolone and Swiss Cheeses, Lettuce and Tomato*

*Assorted Rye Breads and Rolls*

*Red Bliss Potato Salad*

*Homemade Potato Chips*

*Relishes and Condiments*

*Chef's Selection of Dessert*

*Assorted Soft Drinks*

### ***The Salad Express \$18.95***

*Mixed Greens Salad or Soup du Jour*

*An Assortment of*

*Tuna Salad, Chicken Salad, and Egg Salad*

*Sandwiches*

*Pasta Vegetable Salad*

*Homemade Potato Chips*

*Chef's Selection of Dessert*

*Assorted Soft Drinks*

### ***The Pizza Party \$19.95***

*Mixed Greens Salad or Soup du Jour*

*Assorted 16 inch Pizzas*

*Penne Pasta with a Choice of*

*Marinara or Alfredo Sauce*

*Chef's Selection of Dessert*

*Assorted Soft Drinks*

### ***Independence Cookout \$18.95***

*Mixed Greens Salad or Soup du Jour*

*Hamburgers and Hot Dogs*

*Potato Salad*

*Homemade Potato Chips*

*Served with Relishes and Appropriate Condiments*

*Assorted Rolls*

*Chef's Selection of Dessert*

*Assorted Soft Drinks*

### ***The Deli Buffet \$20.95***

*Soup du Jour*

*Mixed Greens Salad*

*Assortment of Deli Meats and Cheeses*

*Red Bliss Potato Salad*

*Homemade Potato Chips*

*Relishes and Condiments*

*Rolls and Assorted Sliced Breads*

*Chef's Selection of Dessert*

*Assorted Soft Drinks*

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

A guaranteed count must be submitted 4 business days prior to function date.

Menu prices are subject to change without notice

## **Themed Luncheon Buffets**

*(Minimum of 20 People)*

*Themed Luncheon Buffets Are Served Until 2:00pm*

*Themed Luncheon Buffets include Choice of:*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas or Assorted Soft Drinks*

### ***The Orient Express \$20.95***

*Wonton Soup  
Sliced Pineapple  
Mixed Greens Salad  
Fresh Rolls and butter  
Fried Rice  
Chicken Stir-Fry  
Oriental Pepper Steak  
Stir Fried Vegetables  
Fortune Cookies*

### ***Santa Fe \$20.95***

*Mixed Greens Salad  
Chili Con Carne  
Fiesta Fruit Salad  
Fresh Rolls and Butter  
Chicken Fajitas  
Beef Burritos  
Yellow Corn Mexicale  
Spanish Rice  
Churros with Chocolate Sauce*

### ***Taste of Italy \$20.95***

*Garlic Bread  
Minestrone Soup  
Classic Caesar Salad  
Italian Vegetables  
Chicken Parmesan  
Fettuccini Primavera  
Cannolis and Eclairs*

### ***The Traditional \$21.95***

*Soup du Jour  
Mixed Greens Salad or Classic Caesar Salad  
Fresh Rolls and Butter  
Marinated Sirloin Tips  
Chicken, Broccoli and Ziti  
Fresh Vegetable  
Chef's Selection of Starch  
Chef's Selection of Dessert*

### ***Cape Cod \$23.95***

*Our Own Recipe of New England Clam Chowder  
Mixed Greens Salad  
Cole Slaw  
Fresh Rolls and Butter  
Baked Haddock  
Barbecued Chicken  
Mixed Vegetables  
Chef's Selection of Starch  
Boston Cream Pie*

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

A guaranteed count must be submitted 4 business days prior to function date.

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## **Dinner Selections**

*(Minimum of 20 People)*

*Dinner Selections Include Choice of Appetizer, Salad, Entrée, Fresh Rolls and Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas*

<p><b><u>Appetizers</u></b> <i>(Choice of One)</i> Fruit Medley Soup du Jour Onion Soup Our Own Recipe of New England Clam Chowder <i>(\$1.95 Additional)</i> Ziti with Tomato Sauce <i>(\$1.95 Additional)</i></p>	<p><b><u>Salads</u></b> <i>(Choice of One)</i> Mixed Greens Salad Classic Caesar Salad Tomato, Basil and Fresh Mozzarella with Vinaigrette Dressing <i>(\$1.95 Additional)</i> Mescaline Greens with Chevre, Sugared Walnuts, Dried Cranberries and Goat Cheese <i>(\$1.95 Additional)</i></p>
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### **Dinner Entrees**

*Our Chef Will Select An Appropriate Vegetable And Starch to Complement Your Entrée Section  
(For Two Entrée Selection, There Will Be An Additional \$1.00 Charge Per Entrée)  
(For Three Entrée Selection, There Will Be An Additional \$2.00 Charge Per Entrée)*

#### ***Chicken Marsala \$25.95***

*Sauteed and Finished with  
Marsala Wine and Mushrooms*

#### ***Rotisserie Style Chicken \$25.95***

*Marinated in Our Own blend of Rotisserie Seasonings*

#### ***Chicken Parmesan \$25.95***

*Breaded Chicken Breasts, Sauce, Mozzarella  
And Parmesan Cheeses*

#### ***Heritage Chicken \$26.95***

*A Boneless Breast of Chicken Stuffed with Sage Dressing*

#### ***Harvest Chicken \$26.95***

*A Boneless Breast of Chicken Filled With a Cranberry, Apple, Corn Bread  
Stuffing and Topped With a Fresh Sage Sauce*

#### ***Chicken Cordon Bleu \$27.95***

*A Boneless Breast of Chicken Stuffed with Ham and Swiss Cheese,  
Hand Rolled in Seasoned Bread Crumbs and Baked*

#### ***Heritage Turkey \$27.95***

*Roast Sliced Turkey With Traditional Stuffing  
And Cranberry Sauce*

All prices are per person

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A guaranteed count must be submitted 4 business days prior to function date.

Menu prices are subject to change without notice

## **Dinner Selections Continued**

*(Minimum of 20 People)*

### **Roast Pork Loin \$27.95**

*Herb Encrusted Pork Loin with Apple Cider Glaze*

### **Heritage Turkey \$27.95**

*Roast Sliced Turkey With Traditional Stuffing*

### **Baked Haddock \$30.95**

*With Seasoned Bread Crumbs and Lemon*

### **Honey Baked Salmon \$30.95**

*Finished With A Dill Cream Sauce*

### **Nantucket Swordfish \$30.95**

*Char-Grilled and Served With A Tomato Basil Chutney*

### **Roast Sirloin Of Beef \$32.95**

*Sliced and Served with Bordelaise Sauce*

### **New York Sirloin \$32.95**

*Char-Grilled with Roased Garlic Butter*

### **Roast Prime Rib \$35.00**

*Served with Au Jus and Accompanied by a Creamy Horseradish Sauce*

### **Filet Mignon \$37.95**

*Grilled with Zinfandel Wine Sauce*

### **Surf & Turf \$39.95**

*Petite Filet Mignon and A Duo of Stuffed Shrimp*

### **Desserts**

<i>Double Chocolate Cake Carrot Cake Strawberry Shortcake</i>	<i>Cheese Cake with Strawberries Tiramisu Boston Cream Pie</i>	<i>Mississippi Mud Ice Cream Pie Mile High Apple Pie (\$1.00 additional for a la mode)</i>
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### ***Add An Hors D'oeuvres Reception For Only \$9.95 Per Person***

*Includes a Cheese & Cracker Display And Your Choice of 3 From the Following:*

*Miniature Assorted Quiche, Marinara Meatballs, Miniature Egg Rolls, Jalapeno Cheese Quesadillas, Cocktail Franks in Pastry, Chicken Tenders, Sesame Chicken or Spinach & Cheese Filo*

All prices are per person

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A guaranteed count must be submitted 4 business days prior to function date.

Menu prices are subject to change without notice

**Dinner Buffet**  
*(Minimum of 20 People)*

**~The Heritage Premiere~**

*Our Heritage Premiere Dinner Buffet Includes Fresh Rolls and Butter,  
Chef's Selection of Potato or Rice, Chef's Selection of Fresh Vegetable,  
Chef's Selection of Desserts and  
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas*

***Two Entrée Selections - \$29.95***  
***Three Entrée Selections - \$33.95***

**Soups and Salads**

*(Choice of Two)*

*Soup du Jour*

*Mixed Greens Salad*

*Classic Caesar Salad*

**Entrees**

*Fettuccini Primavera*

*Chicken Marsala*

*Heritage Chicken*

*Rotisserie Boneless Breast of Chicken*

*Roasted Pork Loin*

*Marinated Sirloin Tips*

*Roast Sirloin of Beef*

*Nantucket Swordfish*

*Baked Haddock (\$1.95 Additional)*

*Carved Prime Rib – (\$6.95 Additional)*

*Carver Required at a \$75.00 Fee*

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

A guaranteed count must be submitted 4 business days prior to function date.

Menu prices are subject to change without notice

## **Themed Dinner Buffets**

*(Minimum of 20 People)*

### **~Tour Of Italy~**

*Our Tour of Italy Dinner Buffet Includes Fresh Garlic Bread,  
Chef's Selection of Starch, Chef's Selection of Fresh Vegetable,  
Chef's Selection of Italian Desserts and  
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas*

**Two Entrée Selections - \$29.95**

**Three Entrée Selections - \$33.95**

### **Soups and Salads**

*Minestrone Soup  
Classic Caesar Salad*

### **Entrees**

*Fettuccini Alfredo  
Stuffed Shells with Ricotta  
Chicken, Broccoli and Ziti  
Meat or Vegetable Lasagna  
Chicken Parmesan  
Chicken Marsala  
Grilled Italian Sausage and Peppers  
Roasted Pork Loin*

### **~The Nantucket Buffet~**

*Our Tour of Italy Dinner Buffet Includes Fresh Rolls and Butter,  
Chef's Selection of Desserts and  
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas*

**(Market Price)**

### **Buffet Items**

*Our Own Recipe of New England Clam Chowder  
Sliced Watermelon  
Mixed Greens Salad  
Red Bliss Potato Salad  
Rice Pilaf  
Corn on the Cob  
Boneless Barbecued Chicken  
Steamed Clams  
Steamed Lobster (One Per Person)*

All prices are per person  
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Menu prices are subject to change without notice

## Receptions

### ~Hot Hors D'Oeuvres~

(Minimum 100 Pieces Per Item)

<i>Artichoke Beignets</i>	\$219.00	<i>Miniature Assorted Quiche</i>	\$189.00
<i>Beef Fajitas</i>	\$289.00	<i>Miniature Spring Rolls</i>	\$189.00
<i>Beef Teriyaki Skewers</i>	\$249.00	<i>Miniature Beef Wellington</i>	\$289.00
<i>Buffalo Chicken Spring Rolls</i>	\$189.00	<i>Mushroom Tarts</i>	\$195.00
<i>Chicken Breast Filets</i>	\$249.00	<i>Potato Pancakes</i>	\$249.00
<i>Chicken Cordon Bleu</i>	\$279.00	<i>Potato Knishes</i>	\$279.00
<i>Chicken Fajitas</i>	\$209.00	<i>Pulled Pork Biscuits</i>	\$239.00
<i>Chicken Marsala Pot Pies</i>	\$189.00	<i>Sesame Chicken</i>	\$209.00
<i>Cocktail Franks in Pastry</i>	\$169.00	<i>Scallops Wrapped with Bacon</i>	\$289.00
<i>Coconut Chicken</i>	\$209.00	<i>Steak and Cheese Spring Rolls</i>	\$259.00
<i>Crab Rangoon</i>	\$169.00	<i>Spinach Artichoke Tortilla Crisps</i>	\$189.00
<i>Deep-Fried Coconut Shrimp</i>	\$249.00	<i>Tandoori Chicken</i>	\$189.00
<i>Marinara Meatballs</i>	\$169.00	<i>Vegetarian Pot Stickers</i>	\$189.00
<i>Maryland Crab Cakes</i>	\$289.00	<i>Wild Mushroom Filo</i>	\$199.00
<i>Miniature Assorted Pizzas</i>	\$189.00		

### ~Cold Hors D'Oeuvres~

(Minimum 100 Pieces Per Item)

<i>Assorted Cold Canapes</i>	\$189.00	<i>Asparagus Wrapped in Prosciutto</i>	\$209.00
<i>Jumbo Shrimp Cocktail</i>	\$329.00	<i>Chocolate Covered Strawberries</i>	\$209.00

*Roasted Red Pepper Hummus Swans* \$249.00

### ~Reception Displays~

#### **Decorated Side of Smoked Salmon**

\$199.00 (Serves Up To 30 People)

*Served With Cocktail Breads, Capers, Cream Cheese, Chopped Onion,  
Chopped Egg and Sour Cream*

#### **Imported Cheese and Cracker Display**

\$329.00 (Serves Up To 100 People) ~ \$189.00 (Serves Up To 50 People)

#### **Seasonal Fruit Display**

\$299.00 (Serves Up To 100 People) ~ \$150.00 (Serves Up To 50 People)

#### **Fresh Vegetable Crudite**

*Served With Assorted Dressings*

\$299.00 (Serves Up To 100 People) ~ \$159.00 (Serves Up To 50 People)

#### **Antipasto Platter**

*Salami, Prosciutto, Mortadella, Buffalo Mozzarella, Provolone, Marinated Button Mushrooms,  
Roasted Red Peppers, Marinated Artichoke Hearts, Feta on Mesculin Greens*

\$299.00 (Serves Up to 100 People)

#### **Warm Wheel of Brie**

*Served with Crackers, Cocktail Pumpernickel and French Baguettes*

\$149.00 (Serves Up To 50 People)

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

A guaranteed count must be submitted 4 business days prior to function date.

Menu prices are subject to change without notice

## **Specialty Stations**

*(Minimum of 20 People)*

*All Stations Include Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas*

**Two Stations ~\$22.95 Per Person**

**Three Stations ~\$28.95 Per Person**

**Four Stations ~\$32.95 Per Person**

### ***~South of the Border~***

*Grilled Chicken with Onions & Peppers  
Seasoned Beef  
Lettuce, Tomato, Cheddar Cheese, Sour Cream,  
Salsa and Guacamole  
Mexicale Rice  
Hard and Soft Shelled Tortillas  
Churros with Chocolate Sauce*

### ***~The North End~***

*Caesar Salad  
Tortellini and Fettuccini  
Tossed In Your Choice of Sauce  
Alfredo, Pesto, and Tomato Basil  
Garlic Bread  
Cannolis and Eclairs  
Attendant Fee \$75.00*

### ***~China Town~***

*Beef and Chicken Stir Fry  
Miniature Spring Rolls  
Crab Rangoons  
White Rice  
Sliced Pineapple  
Fortune Cookies*

### ***~The All American~***

*Hamburgers and Hot Dogs  
Potato Salad  
Homemade Potato Chips  
Assorted Rolls  
Served with Relishes and Appropriate Condiments  
Watermelon*

***Add A Vegetable To Any Of The Stations For An Additional \$1.00 Per Person***

### **~Enhancement Stations~**

#### ***~Mashed or Baked Potato Bar~ \$8.95***

*Mashed or Baked Potato and Topping Bar Including  
Sour Cream, Crumbled Bacon, Salsa  
Cheddar Cheese, Chives and Broccoli*

#### ***~Salad Station~ \$8.95***

*Mixed Greens Salad  
Classic Caesar Salad  
Roasted Vegetable Salad  
Freshly Baked Rolls and Butter*

#### ***~Viennese Station~ \$8.95***

*An Elaborate Assortment of  
Petit Fors and Mini Pastries*

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

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## **Carving Stations**

*Carver Fee of \$75.00*

*One Carver Per 50 People Required*

*All Carving Stations Are Served With Fresh Baked Assorted Rolls*

### **~Roast Pork Loin~ \$159.00**

*Herb Encrusted With An Apple Cider Glaze*

### **~Roasted Turkey~ \$189.00**

*Served With Mayonnaise, Whole Grain Mustard*

*Cranberry Relish and Homestyle Gravy*

*(Serves 25 Cocktail Portions)*

### **~Baked Virginia Ham~ \$195.00**

*Served With Whole Grain Mustard*

*(Serves 40 Cocktail Portions)*

### **~Roasted New York Sirloin~ \$239.00**

*Served With Madeira Sauce*

*(Serves 30 Cocktail Portions)*

### **~Herb Encrusted Beef Tenderloin~ \$249.00**

*Served With Three Peppercorn Sauce and Horseradish Sauce*

*(Serves 20 Cocktail Portions)*

### **~Steamship of Beef~ \$575.00**

*Served With Creamy Horseradish, Whole Grain Mustard*

*And Mayonnaise*

*(Serves 120 Cocktail Portions)*

All prices are per person

A 12% service charge, a taxable 8% administrative fee, and 7% state and local sales tax will be added to all prices.

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# **Beverages**

*Requires a Bartender Fee Of \$75.00*

*Minimum Of 30 Guests ~ One Bartender Per 75 Guests*

*(Waived If Bar Exceeds \$500.00 Per Bartender)*

*Cocktail Waitress's Service Available For \$75.00 ~ Maximum Of 20 Guests*

## **Cash Bars**

*House Brands ~\$6.25*

*Call Brands ~ \$7.00*

*Premium Brands ~ \$8.00*

*Top Shelf ~ \$9.00 - \$12.00*

*Mimosa Punch ~ \$50.00 Per Gallon*

*Bloody Mary Punch ~ \$50.00 Per Gallon*

*Soda~\$2.00 Juice~\$2.00 Mineral Water~\$2.50*

*House Wine ~ \$6.00*

*Domestic Beer ~ \$5.00 (Bud, Bud Light)*

*Imported Beer ~ \$6.00 (Heineken)*

*Premium Beer ~ \$6.00 (Sam Adams)*

*Non-Alcoholic Beer ~ \$5.00 (O'Douls)*

*Champagne Punch ~ \$50.00 Per Gallon*

*Non-Alcoholic Punch ~ \$30.00 Per Gallon*

## **Host Bars**

*House Brands ~\$6.00*

*Call Brands ~ \$6.75*

*Premium Brands ~ \$7.75*

*Top Shelf ~ \$8.75 - \$11.75*

*House Wines ~ \$5.75*

*Domestic Beer ~ \$4.75 (Bud, Bud Light)*

*Imported Beer ~ \$5.75 (Heineken)*

*Premium Beer ~ \$5.75 (Sam Adams)*

*Non-Alcoholic Beer ~ \$4.75*

**Cash Bars** ~ provide a full range of liquors, beers, wines and non-alcoholic beverage for which the guest pays cash at the time the drink is served. The price of the drink includes tax.

**Hosted Bars** ~ provide the same complete beverage service for your guests and the check is prepared for all the drinks according to consumption. The price of the drink does not include tax, gratuity or administrative fee.

**Package Bars** ~ allow you to provide hosted drinks for your guests at a guarantee price. A set price is charged per guests/per hour. The package bar does not include tax, gratuity or administration fee.

## **Host Bars By The Hour**

*House Brands \$15.95 per person per hour*

*Additional selections may be added on a consumption basis*

## **The Wine Cellar**

### **House Wines**

*Copperidge*

*White Zinfandel, Chardonnay, Pinot Grigio \$22.00*

*Merlot, Cabernet Sauvignon \$24.00*

*Barefoot Cellars*

*Pinot Grigio \$22.00*

### **White Wines**

*Beringer, White Zinfandel \$23.00*

*Ecco Domani, Pinot Grigio \$24.00*

*Estancia, Chardonnay \$28.00*

*Firestone, Sauvignon Blanc \$28.00*

*Angelini, Pinot Grigio \$29.00*

*Dr. Loosen, Reisling \$29.00*

*Pure Evil, Chardonnay \$30.00*

### **Red Wines**

*McGuigan, Shiraz \$24.00*

*Red Truck Pino Noir \$24.00*

*Ecco Domani, Merlot \$25.00*

*Ramond "R" Merlot \$25.00*

*Dynamite Vineyards, Cabernet Sauvignon \$30.00*

### **Champagne & Sparkling Wine**

*William Wycliff, California \$22.00*

*Asti Spumante, Martini & Rossi \$30.00*

*Moet & Chandon "White Star", France \$58.00*

*Dom Perignon, France \$175.00*

*A 12% Service Charge, a Taxable 8% Administrative Fee and 7% Sales Tax will be added to all prices*

## **Audio Visual Equipment**

*(Prices Are Per Day, Subject To Sales Tax And Are Subject To Change)*

### **Projection Screen**

\$40.00

### **LCD Projector and Screen**

\$275.00

### **Overhead and Projector Screen**

\$80.00

### **Flip Chart with Markers**

\$30.00

### **Easel**

\$10.00

### **Speaker Phone**

\$85.00

### **VCR and 27" Monitor**

\$125.00

### **DVD Player**

\$75.00

### **Whiteboard**

\$30.00

### **Podium with Microphone**

\$35.00

### **Podium**

\$25.00

### **Microphone**

\$30.00

### **Cordless Lavalier Microphone**

\$125.00

### **Mixer**

\$40.00

### **Power Strip or Extension**

\$10.00

*Free Wired and Wireless Internet Access in All Function Rooms  
Additional Equipment or Network Support is Available At An Additional Fee.*

*Inquire About Pricing For Larger Groups or VPN Access  
Additional Audio Visual Items Are Available. Please Ask Your Salesperson for a Price Quote.*

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