



Catering & Event Menu

General Information

Thank you for choosing UMASS Lowell Inn & Conference Center to host your catered affair. We are proud to be of service to you. Your Conference Service Manager will assist you with menu planning, room set-up and other pertinent details to ensure that your catered function exceeds your expectations. In accordance with the Federal Laws, and to insure the safety of your guests, we have outlined certain policies that we need to follow.

Liquor Liability

With the continuing legal and social responsibility borne by those who have a license to dispense alcoholic beverages, management and staff of the UMASS Lowell Inn & Conference Center reserves the right to refuse the service of alcoholic beverages to any person at any time.

Billing

The Inn's accounting department, must approve all requests for direct billing one month prior to the event. Full payment is expected at the conclusion of your event. A deposit may be required to reserve your space. Payments may be made by certified check, credit card or cash. Personal checks are not accepted.

Additional Fees

All Food and Beverage prices are Subject to 20% taxable administrative fee and 7% Massachusetts state Meals tax. All additional catering charges including Room Rental, Audio Visual, Parking, etc. are subject to 20% taxable administrative fee and 6.25 % Massachusetts state tax. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees. If a change from the original room set is requested on the day of the function an additional fee may apply.

Food & Beverage Policies

Due to licensing requirements and quality control issues, all Food and Beverage is to be served on the Hotel Property must be supplied and prepared by the UMASS Lowell Inn & Conference Center. Likewise, no food and beverage is permitted to be removed from the Inn by the guest.

Deposit

A non-refundable deposit will be required for all contracted events.

Tax Exemption

Without proper forms on file, tax will be charged and it will be the client's responsibility to file for a rebate from the state. In order for your group to be considered tax exempt, current copies of Massachusetts ST-2 and ST-5 or 501 (C) Certificates of Exemption must be submitted to our accounting department seven (7) days prior to the scheduled event.

Audio/Visual Equipment

We will be happy to assist you with your Audio/Visual requirements for the meeting. Some equipment is secured with an outside vendor and requires advance notice for price quotations and guarantee of delivery.

Decorations

The catering department is happy to assist you with decorations. The Hotel does not permit the affixing of anything to the walls, floor, podiums or ceiling with nails, staples, carpet tape or other substances. Centerpieces with an open flame are not allowed in the function area. Confetti or glitter of any kind is not allowed. Should there be any questions relative to what would be acceptable in accordance with Hotel guidelines, please inquire with the Sales Department prior to purchase.

Pricing

All food and beverage pricing is subject to change. Prices will be guaranteed 90 days prior to the function date. Should you have a particular item in mind but it is not listed, we will gladly tailor a menu to your specifications.

Menu Selection

Please submit your menu selection to the Sales/Catering Office four (4) weeks in advance of the function date. Beyond that point menu selections may be limited.

Guarantee Policy

For all private functions, the final number of attendees is due no later than (12pm) noon, four (4) business days prior to event. For weekend events the final guarantee is due the Tuesday prior to the event by noon. Final guarantees are not subject to reduction. Charges are based on the guarantee or the number serviced, whichever is greater. If a guarantee is not received, we will consider the contracted number of guests as the guarantee.

Breakfast Buffets

12 person minimum, \$2 per person fee if less than 12 guests

The Continental

Assorted Chilled Juices  
Bakery Basket with Preserves & Butter 
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
\$9.00 per person


The International

Assorted Chilled Juices  
Seasonal Fruit Medley  
Bakery Basket with Preserves & Butter 
Bagels with Cream Cheese 
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
\$13.00 per person


The Healthy Choice

Assorted Chilled Juices  
Seasonal Fruit Medley  
Whole Grain Muffins 
Variety of Low Fat Yogurts 
Granola & Breakfast Bars 
Low Fat Margarine & Skim Milk 
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
\$14.00 per person

The Executive

Assorted Chilled Juices  
Seasonal Fruit Medley  
Bakery Basket with Preserves & Butter 
Bagels with Cream Cheese 
Farm Fresh Cage Free Scrambled Eggs 
Crispy Applewood Smoked Bacon 
Pork Sausage Links 
Country-style Home Fried Potatoes  
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
\$19.00 per person



Assorted Quiche Buffet

Seasonal Fruit Medley  
Ham & Cheese Quiche
Broccoli & Cheddar Quiche 
Spinach & Feta Quiche 
Crispy Applewood Smoked Bacon or Pork Sausage Links 
Country-style Home Fried Potatoes 
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
\$19.00 per person

Gluten Free , Vegetarian , Vegan 

A la Carte Breakfast

Breakfast Burritos | \$6.00 per person
Scrambled Eggs, Aged Cheddar Cheese, Scallions, Sweet Bell Peppers, Sour Cream & Salsa in a Warm Flour Tortilla

Hot Kettle Oats | \$6.00 per person  
Brown Sugar, Candied Pecans & Seasonal Berries

Build Your Own Yogurt Parfaits | \$5.00 per person  
Assorted Yogurts, House-made Granola & Fresh Seasonal Berries

Thick-Cut French Toast | \$8.00 per person
Served with Maple Syrup, Powdered Sugar, Seasonal Fruit & Pecans


Cheese Blintzes | \$7.00 per person
Served with Fresh Fruit Compote

Buttermilk Biscuits | \$6.00 per person
Topped with Country Style Sausage Gravy

Lox Bagels | \$8.00 per person
Smoked Salmon, Bagels & Cream Cheese with Onions, Capers & Hard Boiled Eggs

Farm Fresh Breakfast Sandwiches | \$7.00 per person
Choice of Bagel or English Muffin, Fresh Egg, Smoked Cheddar Cheese & Choice of Applewood Smoked Bacon or Sausage Patty

Quiche Lorraine | \$4.50 per person
A Savory Pastry Crust with an Egg Custard, Gruyere Cheese, Bacon & Chive Filling

Omelet Station (Prepared to Order) | \$6.50 per person 
Fresh Eggs, Onions, Peppers, Mushrooms, Tomatoes, Broccoli, Cheese, Ham & Sausage.
Additional Chef Attendant Required (\$90.00)

Gluten Free , Vegetarian , Vegan 


Breakfast Additions

Sliced Seasonal Fruit | \$5.00 per person  

Seasonal Whole Fruit | \$1.50 per person  


Assorted Individual Yogurt | \$3.00 per person  



Assorted Individual Greek Yogurt | \$3.50 per person  


Assorted Granola Bars, Energy Bars & NutriGrain Bars |  \$2.00 per person

Assorted Soda (Pepsi Products) | \$3.00 per person

Assorted Bottled Fruit Juices | \$3.00 per person  

Bottled Waters | \$3.00 per person  

Starbucks Coffee, Decaffeinated Coffee & Assorted Teas | \$3.00 per person or \$48 per gallon  

Muffins, Danishes, Cinnamon Rolls or Scones |  \$20.00 per dozen

Assorted Bagels with Cream Cheese & Butter |  \$27.00 per dozen

Plated Breakfast & Brunch

*12 person minimum, \$2 per person fee if less than 12 guests *

House Special Breakfast

Chilled Orange Juice **GF** **V**
Farm Fresh Cage Free Scrambled Eggs **GF**
Crispy Applewood Smoked Bacon or Pork Sausage Links **GF**
Home Fried Potatoes **GF** **V**
Bakery Basket with Preserves & Butter **VG**
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas **GF** **V**
\$16.00 per person

Stuffed French Toast

Chilled Orange Juice **GF** **V**
Sliced Artisan Breads Stuffed with your choice of Fresh Fruit
Preserves & Mascarpone **VG**
Maple Cured Breakfast Ham **GF**
Anna Potatoes **GF** **VG**
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas
\$17.50 per person **GF** **V**

Quiche

Chilled Orange Juice **GF** **V**
Seasonal Fruit Medley **GF** **V**
Chef's Specialty Quiche
Home Fried Potatoes **GF** **V**
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas
\$18.00 per person **GF** **V**

Gluten Free **GF**, Vegetarian **VG**, Vegan **V**

Canal Side Brunch

Include selections below with choice of entrée:
Assorted Chilled Fruit Juices **GF** **V**
Seasonal Fruit Medley **GF** **V**
Farm Fresh Cage Free Scrambled Eggs **GF**
Crispy Applewood Smoked Bacon **GF**
French Toast with Apple Cinnamon Compote &
Warm Vermont Maple Syrup
Fresh Garden Salad with Choice of House-made Dressing **GF** **VG**
New England Crab Cakes with Red Pepper Remoulade
Oven Roasted Creamer Potatoes with Fresh Rosemary **GF** **V**
Harvest Vegetables **GF** **V**
Bakery Basket with Butter & Preserves **VG**
Pastry Chef's Seasonal Dessert Selection
Starbucks Coffee, Decaffeinated Coffee & Assorted Teas **GF** **V**

Entrée Selections

Beef Brisket **GF**
Brandywine Chicken Topped with an Artichoke Dijon Sauce
Grilled Salmon Filet Topped with Fresh Tomato Basil Concasse **GF**
New England Baked Haddock

\$28.00 One Entrée per person

\$31.00 Two Entrees per person

Brunch Carving Station

Your choice of the following:

Roast Beef Sirloin with Demi Glaze
Baked Ham with Pineapple Salsa **GF**
Roasted Turkey with Pan Gravy
\$11.00 per person

Additional Chef Attendant Required (\$90.00)

Break Stations

**12 person minimum, \$2 per person fee if less than 12 guests **

Citrus

Display of Fresh Oranges

Lemon Iced Tea & Citrus Flavored Mineral Water  

Cranberry Orange Bread & Lemon Poppy Bread 

\$9.00 per person

Energy

Sliced Fruit with Seasonal Berries  

Individual Yogurts  

Energy Bars 

Protein Smoothie Energy Drinks  

\$13.00 per person

English High Tea

Assorted Scones, Crumpets with Whipped Cream Butter

Assorted Jams & Jellies

Assorted Tea Sandwiches

Petit Fours

Assorted Specialty Teas  

\$17.00 per person

Fenway Break

Cracker Jack®, Warm Pretzels with Spicy Mustard

Ice Cream Novelties

Fresh Brewed Iced Tea & Lemonade

\$13.00 per person

Munchie Mania

Potato Chips, Popcorn, Cracker Jacks

Assorted Sodas & Bottled Water

\$9.00 per person

Gluten Free , Vegetarian , Vegan 

Rejuvenate

Whole Fruit & Garden Crudité, Cheese Platter with Crackers, Sparkling Water

\$14.00 per person

Spa

Fruit Kebabs  

Low Fat Yogurts  

Assortment of Whole Fruit  

House-made Granola 

Cucumber Infused Water  

\$12.00 per person

Tea Time

Assorted Mini Pastries, Mini Scones, Butter Cookies

Assortment of Specialty Teas

\$13.00 per person

Health Nut

Fresh Fruit  

Granola & Health Bars, Trail Mix 

Bottled Fruit Juices & Bottled Water  

\$10.00 per person

Matinee

Tortilla Chips with Queso, Soft Pretzels, Cracker Jacks

Candy Buffet

Assorted Sodas

\$14.00 per person

Add Coffee Service to any break for an additional \$3.00 per person

Meeting Package

**12 person minimum, \$2 per person fee if less than 12 guests **

Continental Breakfast

Assorted Chilled Juices  

Fresh Fruit Medley  

Bakery Basket with Preserves & Butter 

Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  

AM Coffee Refresh

Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  

PM Break

Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  

Assorted Soda & Bottled Water  

Choice of two (2) items below:

Individual Yogurts  

Trail Mix & Granola Bars 

Tortilla Chips & Salsa

Bagged Salty Snacks 

Artisan Cupcakes

Assorted Cookies

Whoopie Pies

Brownies & Blondies

Meeting Package Price \$25 per person

Gluten Free , Vegetarian , Vegan 

Lunch Buffets

*12 person minimum, \$2 per person fee if less than 12 guests *

Taste of Old Italy

Herbed Garlic Bread **VG**
Caesar Salad with Herb Croutons & Caesar Dressing
Cheese Tortellini Salad with Fresh Basil Pesto
Fettuccini with Julienne Chicken & Vegetable Alfredo
Eggplant Parmesan
Fresh Vegetable Medley **GF** **V**
Cannoli & Tiramisu
Seasonal Beverage
\$26.50 per person

The Mexican Fiesta

Fresh Sliced Fruit Platter with Fresh Berries **GF** **V**
Southwestern Black Bean & Corn Salad **GF** **V**
Taco Shells & Flour Tortillas
Seasoned Taco Beef & Fajita Chicken Strips **GF**
Sautéed Onion & Peppers **GF**
Refried Beans
Spanish Rice **VG**
Diced Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese,
Sour Cream, Salsa, Guacamole, Jalapenos & Black Olives
House-made Flan
Seasonal Beverages \$24.00 per person

The Pizza Party

Fresh Garlic Bread
Caesar Salad with Herb Croutons & Caesar Dressing
Four Cheese Pizza **VG**
Pepperoni Pizza
Sausage Pizza
Vegetable Pizza **VG**
Baked Ziti Marinara **VG**
Fresh Baked Cookies & Chocolate Fudge Brownies
Seasonal Beverage
\$22.00 per person

Grain Bowl

Select One (1) from below:

Harvest Bowl: Wild Rice, Marinated Portobello Mushrooms, Roasted Butternut Squash, Caramelized Onions, Candied Pecans & Shredded Kale

Asian Grill: Marinated Tofu, Grilled Mushrooms, Peppers, Onion, Broccoli, Carrots, Zucchini, White or Brown Rice & Teriyaki Dressing

Bonne Terre Bowl: Local Seasonal Produce, Quinoa, Roast Parsnips and Celery Root, Carrots, Cabbage, Hazelnuts & Maple Vinaigrette

Bahn Mi Bowl: Pearl Barley, Turnips, Beets, Jalapenos, Peanuts, Cilantro, Daikon, Carrots, Glazed Tempeh & Soy Vinaigrette

Seasonal Beverage
\$14.00 per person

Gluten Free **GF**, Vegetarian **VG**, Vegan **V**

Lunch Buffets, cont.

*12 person minimum, \$2 per person fee if less than 12 guests *

The Delicatessen

Tossed Garden Salad with Assorted Dressings  

Pasta Salad 

Creamy Cole Slaw  

House-made Potato Chips 

Assorted Breads & Rolls

Sliced Roast Beef, Turkey, Ham & Tuna Salad 

Sliced Assortment of Cheeses

Crisp Green Leaf Lettuce, Sliced Bermuda Onions

Vine-Ripened Tomatoes, Kosher Pickle Spears 

Condiments

Dessert Bars

Seasonal Beverage

\$25.00 per person

Sandwich Wrap Buffet

Salad of Romaine & Chicory, Bacon & Blue Cheese, Creamy Red Wine Vinaigrette

Quinoa Salad with an Herb Vinaigrette 

House-made Potato Chips 

Choose Three Wraps:

*Roasted Vegetable with Hummus, Roasted Red Peppers, Onions &

Mushrooms on a Spinach Wrap 

*Smoked Turkey with Bacon, Avocado, Tomato & Arugula on a Sundried Tomato Wrap

*Buffalo Chicken with Plum Tomato, Lettuce & Chipotle Mayonnaise on a Plain Wrap

*Roast Beef with Blue Cheese Spread, Onions, Baby Spinach & Sun Dried Tomatoes on a Kaiser Roll

*Tuna Salad with Mixed Greens in a Plain Wrap

Fresh Baked Cookies & Chocolate Fudge Brownies

Seasonal Beverage

\$24.00 per person

Gluten Free , Vegetarian , Vegan 

Classic BBQ

Tossed Garden Salad with Assorted Dressings  

Hamburgers

Hot Dogs

Pasta Salad 

Cole Slaw 

House-made Potato Chips

Crisp Green Leaf Lettuce, Sliced Bermuda Onions, Vine-Ripened Tomatoes, Kosher Pickle Spears  

Condiments

Mini Artisan Cupcakes

Seasonal Beverage

\$21.50 per person

Add BBQ Chicken \$4.00 per person

Add BBQ Ribs \$6.00 per person

Enhance Your Buffet

Add Soup of the day or a Chowder to any Buffet

Soup \$2.00 per person

Chowder \$3.00 per person

Boxed Lunches

Boxes include choice of sandwich or wrap, side option, cookie, brownie or whole fruit. Each boxed lunch includes condiments, napkins & plastic cutlery
*12 person minimum, \$2 per person fee if less than 12 guests *

Signature Sandwich Selections \$17.50

Turkey Club Wrap

Turkey Breast, Crispy Applewood Bacon, Provolone, Avocado Spread, Tomato & Arugula on an Herb Wrap

Italian Sandwich

Salami, Pastrami & Pepperoni served on a Baguette with Pepperoncini, Black Olives, Provolone & Balsamic Vinaigrette

Fields & Feta Wrap

Field Greens, Feta Cheese, Roasted Red Peppers, Cucumber, Red Onion & Oven Dried Tomato on a Plain Wrap

Chicken Caesar Salad Wrap

Grilled Chicken Breast with Fresh Romaine Lettuce, Shredded Parmesan, Tomato & Creamy Caesar Dressing in a Flatbread Wrap

Smoked Ham & Brie

With Caramelized Onion Jam, Baby Greens & Fresh Herbs in Classic Vinaigrette on a Baguette

Roast Beef Supreme

House Roasted Beef, Blue Cheese Spread, Smoke Onions, Baby Spinach & Sun Dried Tomatoes on a Baguette

Deluxe BLT

Mesclun Greens, Oven Roasted Tomatoes, Pickled Onions & Smoked Bacon with Gorgonzola Cheese on a Fresh Kaiser Roll

Gluten Free Bread Available, \$1.00 extra per person

Gluten Free , Vegetarian , Vegan 

Classic Sandwich Selection \$14

Sandwich Selections:

Ham & Swiss with Lettuce & Tomato on a Kaiser Roll

Shaved Turkey with Provolone, Lettuce & Tomato on a Kaiser Roll

Roasted Beef, Cheddar, Lettuce, Tomato on a Kaiser Bun

Roasted Vegetables with Lettuce, Tomato & Red Onion in a Spinach Wrap 

Deli Tuna Salad with Pickle Relish, Lettuce & Tomato on a Kaiser Roll

Side Options

Select one option per dozen sandwiches ordered

Creamy Red Potato Salad 

Pasta Primavera

Classic Macaroni Salad

Creamy Cole Slaw 

Individual Bags of Potato Chips

Add Additional Sides, \$2.00 per person

Beverages

Assorted Soda \$3.00 per can

Bottled Waters \$3.00 per bottle

Iced Tea or Lemonade \$2.00 per person

Seasonal Beverage \$2.00 per person

Plated Lunch & Dinners

Served with Salted Dinner Rolls & Butter, One Appetizer, One Entrée, Chef's Choice of Accompaniments, One Dessert, Choice of Starbucks Coffee, Decaffeinated Coffee & Assorted Teas or Seasonal Beverage *12 person minimum, \$2 per person fee if less than 12 guests *

Appetizers | (Select One)

New England Clam Chowder
Soup of the Day
Caesar Salad with Herb Croutons & Caesar Dressing
Garden Salad with House-made Dressing **GF**
Seasonal Green Salad **GF**
Grilled Portabella Mushroom over Arugula, Shaved Parmesan, Herb Vinaigrette
Heirloom Tomato & Fresh Mozzarella Salad with Aged Balsamic Reduction & Fine Extra Virgin Olive Oil **VG**

Dessert | (Select One)

Carrot Cake
Profiteroles
Mocha Parfait
Assorted Fruit Tart
Chocolate Fudge Cake
Chocolate Raspberry Cheesecake
NY Style Cheesecake w/ Fresh Berry Sauce
Pastry Chef's Seasonal Dessert Selection

Entrée Selections

Raspberry Balsamic Chicken **GF**

Grilled Boneless Chicken Breast topped with Raspberry Balsamic Glaze
Lunch \$24.00 per person | Dinner \$28.00 per person

Grilled Chicken Caesar Salad

Grilled Chicken Breast & Crisp Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons & Shaved Asiago Cheese
Lunch \$18.00 per person | Dinner \$22.00 per person

New England Baked Haddock

Seasoned Bread Crumb Topping with Sherry Wine Butter
Lunch \$26.00 per person | Dinner \$30.00 per person

Grilled Salmon Filet **GF**

Topped with Fresh Tomato Basil Concasse
Lunch \$26.00 per person | Dinner 30.00 per person

Marinated Tenderloin Steak Tips

Sautéed with Wild Mushroom Demi-Glace
Lunch \$27.00 per person | Dinner \$31.00 per person

New York Strip Steak

Served with Roasted Garlic & Rosemary Port Demi-Glace
Lunch \$26.00 per person | Dinner \$30.00 per person

Seasonal Risotto **GF**

Creamy Arborio Rice tossed with Chef's Seasonal Vegetables
Lunch \$20.00 per person | Dinner \$24.00 per person

Split entrée higher price prevails

Gluten Free **GF**, Vegetarian **VG**, Vegan **V**

Create Your Own Buffet

Served with Salted Dinner Rolls & Butter, One Appetizer, Entrée Selection (s), Two Sides, One Dessert, Choice of Starbucks Coffee, Decaffeinated Coffee & Assorted Teas or Seasonal Beverage *12 person minimum, \$2 per person fee if less than 12 guests *

Appetizers (Select One)

Seasonal Soup
Tomato Soup
New England Clam Chowder
Caesar Salad, Herb Croutons & Caesar Dressing
Garden Salad with House-made Dressing
Seasonal Green Salad

Sides (Select Two)

Rice Pilaf
Herb Roasted Red Potatoes **GF** **V**
Parmesan Risotto **GF** **VG**
Whipped Potato **GF** **VG**
Herbed Quinoa **GF** **V**
Penne, Artichokes & Tomatoes in a White Wine Sauce
Grilled Asparagus **GF** **V**
Green Bean Almondine **GF** **VG**
Roasted Vegetable Medley **GF** **V**

Dessert (Select One)

Carrot Cake
Key Lime Pie
Assorted Mini Tarts
Assorted Mini Parfaits
Chocolate Fudge Cake
Chocolate Raspberry Cheesecake
NY Style Cheesecake w/ Fresh Berry Sauce
Pastry Chef's Seasonal Dessert Selection

Gluten Free **GF**, Vegetarian **VG**, Vegan **V**

Entrees

Marinated Steak Tips
Sliced Roasted Beef with a Black Pepper Bordelaise
Rosemary Roasted Chicken with Herb Veloute
Pan Seared Chicken with Wild Mushroom Demi-Glace
Pan Seared Chicken with Artichoke, Tomato & White Wine Sauce
Tortellini with Sun Dried Tomatoes & Pesto
Mediterranean Baked Stuffed Zucchini **GF** **V**
Grilled Salmon with Horseradish Ver Jus **GF**
Baked Atlantic Haddock with Dill Beurre Blanc

Two Entrée Selections

Lunch \$27.00 | Dinner \$31.00

Three Entrée Selections

Lunch \$31.00 | Dinner \$35.00

Add an additional Appetizer or Side, \$2.00 per person

Specialty Dinner Buffets

*12 person minimum, \$2 per person fee if less than 12 guests *

Grand Dinner Buffet

Sea Salted Dinner Rolls & Butter

Chef's Deluxe Salad with Mushroom, Egg, Tomatoes, Cucumbers, Bacon, Croutons & Assorted Dressings

Grilled Vegetable Salad 

Pasta Salad

Fresh Fruit & Selected Cheeses Tray 

Seasonal Vegetable Medley 

Chef's Choice of Rice or Potato 

Choice of Chocolate Gateau or Fruit Tart

Starbucks Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soda

Choice of Three Entrees:

Marinated Steak Tips with Wild Mushroom Demi

Roasted Beef Sirloin with Balsamic Onion Au Jus 

Sautéed Chicken with Wild Mushroom Thyme Espagnole

Grilled Vegetable Primavera with Penne Pasta 

Grilled Chicken over Wilted Greens & a Pommery Mustard Sauce

Mixed Seafood Newburg

Sautéed Shrimp & Cheese Tortellini in a Creamy Tomato Pesto Sauce

\$49.00 per person

Gluten Free , Vegetarian , Vegan 

Italian Dinner Buffet

Minestrone Soup

Caesar Salad with Herb Croutons & Caesar Dressing

Tomato Mozzarella & Basil Salad 

Antipasto Salad

Tortellini & Sun-Dried Tomatoes with Pesto

Chicken Picatta

Grilled Italian Sausage & Peppers 

Italian Mixed Vegetables  

Assorted Miniature Italian Pastries

Tiramisu

Panna Cotta

Starbucks Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soda

\$35.00 per person

Specialty Dinner Buffets, Cont.

*12 person minimum, \$2 per person fee if less than 12 guests *

Mardi Gras Dinner Buffet

Chicken Gumbo Soup

Tossed Garden Salad with Assorted Toppings 

Asparagus & Corn Salad with Blackened Chicken 

Seafood Creole Jambalaya

Sliced Peppered Sirloin of Beef 

New Orleans Style Vegetables  

New Orleans Bread Pudding served with Bourbon Sauce

Pecan Pie with Fresh Whipped Topping

Starbucks Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soda

\$41.00 per person

New England Farmers Buffet

Corn Chowder 

Tossed Garden Salad with Assorted Toppings 

Yankee Pot Roast 

Herb Roasted Turkey Breast 

Yukon Mashed Potatoes 

Traditional Bread Stuffing

Seasonal Vegetables  

Apple Pie with Fresh Whipped Topping

Starbucks Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soda

\$38.00 per person

Gluten Free , Vegetarian , Vegan 

New England Coastal Buffet

Sea Salted Dinner Rolls & Butter

New England Clam Chowder & Oyster Crackers

Fresh Steamers & Mussels with Butter & Broth 

Fried Haddock

Barbecue Chicken Quarters 

Roasted New Potatoes 

Fresh Corn on the Cob   (w/ out butter)

Boston Cream Pie

Starbucks Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soda

\$45.00 per person

1 1/4 Pound Steamed Maine Lobster Available at Market Price 

Hors d'Oeuvres

A La Carte – Hot

\$4.50 per piece

- Brie en Croute with Berries **VG**
- Micro Beef Wellington
- Chicken Lemongrass Pot Stickers w/ Sweet Soy Sauce
- Mini Lobster Cobbler
- Coconut Shrimp w/ Sweet Chili Sauce
- Shrimp & Jalapeno Wrapped with Bacon **GF**
- Shrimp & Andouille Kabob **GF**
- Beef Brochette with Béarnaise Sauce
- Coconut Crusted Chicken w/ Sweet Chili Sauce
- Crab Fritter with Caper Sauce
- Crab Meat Stuffed Mushroom
- New England Crab Cake w/ Cajun Remoulade
- Mini Fried Ravioli with Marinara Sauce
- Mozzarella Sticks with Marinara Sauce
- Mini Vegetable Spring Rolls w/ Aged Soy Sauce **VG**
- Sweet Potato Quesadilla with Cumin Cream **VG**
- Chicken Fingers w/ Honey Dijon Sauce
- Spanakopita **VG**

A La Carte – Cold

\$4.00 per piece

- Smoked Salmon Mousse on a Herb Croustade
- Caprese Skewers **GF** **VG**
- Vegetarian Pinwheels **VG**
- Cheese Canape Selection **VG**
- Chicken Curry Salad with Mango Salsa
- Endive with Boursin **GF** **VG**
- Vegetable Caponata Crostini **VG**
- Tomato Herb Pizettes **VG**
- Sliced Tenderloin Crostini with Herb Cream Cheese
- Seasonal Fruit Skewers (\$4.50 per piece) **GF**
- Jumbo Shrimp Cocktail w/ Lemon Wedges & Cocktail Sauce (\$6.00 per piece) **GF**

Hors d'oeuvres Package

\$17.00 per person | Choice of Five (5)

- Micro Beef Wellington, Brie en Croute, Chicken Lemongrass Pot Stickers, Coconut Crusted Chicken, New England Crab Cake, Mini Fried Ravioli, Spanakopita, Mini Vegetable Spring Rolls, Smoked Salmon Mousse on an Herb Croustade, Caprese Skewers, Vegetable Caponata Crostini

Gluten Free **GF** Vegetarian **VG** Vegan **V**

Prices exclude 20% administrative charge and applicable sales taxes.
This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees

Displays

*12 person minimum, \$2 per person fee if less than 12 guests *

Fresh Seasonal Crudité Display

Seasonal Crisp Vegetables  Roasted Red Pepper 

Roasted Garlic Dip 

\$6.00 per person

Domestic & Imported Cheese Display

Chef's Selection of Domestic & Imported Cheeses 

Assorted Crackers, Pencil Breadsticks & Rustic Flatbreads

\$7.00 per person

Seasonal Fresh Slice Fruit Display

Sliced Seasonal Fruit, Accompanied with Fresh Raspberry

Yogurt Dipping Sauce 

\$6.00 per person

Seasonal Fruit & Cheese Display

Sliced Seasonal Fruit & Imported & Domestic Cheeses  

Grilled Baguette & Water Crackers 

\$8.00 per person

South of the Border

Tri-Colored Tortilla Chips

Assorted House-made Salsa  

Guacamole , Sour Cream , Mini Quesadilla 

Southwest Egg Rolls

\$16.00 per person

Gluten Free , Vegetarian , Vegan 

Antipasto Display

Assorted Sliced Italian Meats 

Marinated Grilled Vegetables, Artichoke Hearts, Vine Ripened

Cherry Tomatoes, Black & Green Olives, Pepperoncini 

Reggiano & Pecorino Cheeses, Served with Flavored

Breadsticks, Rustic Flatbreads & French Baguette Slices

\$12.00 per person

Hummus Bar

Roasted Red Pepper, Smokey Chipotle & Traditional Hummus

Baba Ganoush  

Tzatziki Sauce 

Marinated Olives

Toasted Pita Chips & Rustic Flatbreads 

\$9.00 per person

Bruschetta Bar

Tomato Basil 

Three Olive with Lemon Thyme, Eggplant Tapenade 

Grilled Pita & Garlic Herb Crostini

\$7.50 per person

Spinach Artichoke Dip

Served with Grilled Flat Breads & Pita

\$6.00 per person

Stations

*Minimum of 40 Guests; \$2 per person fee if less than 40 guests *
Chef Attended Stations; Chef Fee \$90.00

Roasted Turkey Breast

Pan Gravy (Not )

Served with House-made Dinner Rolls

\$13.50 per person

Roast Beef Sirloin

Caramelized Shallot Demi-Glace (Not )

Served with Assorted Dollar Rolls & Sauces

\$17.00 per person

Roast Beef Tenderloin

Merlot Bordelaise

House-made Smoked Cheddar Biscuits 

\$20.00 per person

Pasta Station

Tortellini Pasta

Penne Pasta 

Marinara Sauce, Alfredo Sauce, Pesto 

Assorted Seasonal Roasted Vegetables  

Breadsticks & Fresh Grated Parmesan Cheese 

\$14.50 per person

Grain Bowls

(Select One)

Harvest Bowl: Wild Rice, Marinated Portabella, Roast Butternut Squash, Caramelized Onions, Candied Pecans & Shredded Kale

Asian Grill

Marinated Tofu, Grilled Mushrooms, Peppers, Onions, Broccoli, Carrots, Zucchini, White or Brown Rice & Teriyaki Dressing

Bonne Terre Bowl

Local Seasonal Produce, Quinoa, Roast Parsnips and Celery Root, Carrots, Cabbage, Hazelnuts & Maple Vinaigrette

Bahn Mi Bowl

Pearl Barley, Turnips, Beets, Jalapenos, Peanuts, Cilantro, Daikon, Carrots, Glazed Tempeh & Soy Vinaigrette

\$12.50 per person

Gluten Free , Vegetarian , Vegan 

Sweet Treats

**12 person minimum, \$2 per person fee if less than 12 guests **

Whoopie Pie Station

Assorted pastry chef's specialty flavors
\$7.00 per person

Chocolate Fondue

Belgian Dark Chocolate Fondue, Strawberries,
Pineapple, House-made Pound Cake, Graham
Crackers, Sugar Cookies, Pretzels and Marshmallows
\$15.00 per person

Beat the Heat

Assorted Ice Cream Bars, Fruit Bars & Italian Ice
\$12.00 per person

Viennese Table

Cannoli, Eclairs, Assorted Cookies & Mini Tarts
\$13.00 per person

Sweet Tooth

Assorted Cookies, Brownies, Blondies, M&M Plain &
Peanut Candies, Chocolate Covered Pretzels
\$13.00 per person

Build Your Own Sundae

Vanilla & Chocolate Ice Cream, Hot Fudge, Hot
Caramel, Crushed Pineapple, Crushed Oreos, M&M's,
Sprinkles, Maraschino Cherries, Whipped Cream
Waffle & Sugar Cones
\$19.00 per person
Server required \$70.00

Chocolate Lover

Chocolate Fudge Brownies & Blondies, Chocolate
Chip Cookies, Oreo Cookies, Chocolate Covered
Strawberries, Chocolate Mousse Tarts & Truffles
Iced Cafe Mocha
\$23.00 per person

By The Dozen

Cookies	\$12.00
Brownies	\$14.00
Blondies	\$14.00
Cupcakes	\$14.00
Dessert Bars	\$15.00

Custom Cakes

Pricing Available Upon Request

*Add Coffee Service to any break for an additional
\$3.00 per person*

Gluten Free , Vegetarian , Vegan 

Bar Service

Open Bar

Charge per person, per hour

Premium Selections \$17

Kettle One Vodka, Jack Daniels, Meyers Rum, Tanqueray Gin, Seagram VO Whisky, Dewar's Scotch, Tito's Vodka, Stoli Razberi Vodka

Standard Selections \$14

Absolut Vodka, Jim Beam Bourbon, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Canadian Club Whisky, Jose Cuervo Gold Tequila, Malibu Rum

Consumption Host Bar

Charge per drink

Top Shelf 2-Liquor Drink	\$11.75
Premium Mixed Drinks	\$8.75
Standard Mixed Drinks	\$7.75
Premium Wine	\$8.75
House Wine	\$6.75
Premium Beer	\$4.75
Domestic Beer	\$3.75
Soft Drinks	\$3.00
Bottled Waters	\$3.00

Cash Bar

Top Shelf 2-Liquor Drink	\$12.00
Premium Mixed Drinks	\$9.00
Standard Mixed Drinks	\$8.00
Premium Wine	\$9.00
House Wine	\$7.00
Premium Beer	\$5.00
Domestic Beer	\$4.00
Soft Drinks	\$3.00
Bottled Waters	\$3.00

Domestic Beers

Coors Light, Miller Lite
Buckler Non-Alcoholic Beer

Premium Beers

Sam Adams, Sam Adams Seasonal, Heineken, Corona, Harpoon IPA, Blue Moon

Bartender Fee \$85.00 per bartender, waived with sales of \$350.00. One bartender per 75 guests

Wine List

White/ Rosé

Chardonnay, Sycamore Lane, California	\$28	Pinot Grigio, DiLenardo, Italy, Friuli	\$25
Chardonnay, Bernier, France	\$30	Pinot Grigio, Sycamore Lane, California	\$28
Chardonnay, Napa Cellars, California	\$42	Sauvignon Blanc, Joel Gott, California	\$28
Riesling, Kessler, Germany	\$30	Sauvignon Blanc, Napa Cellars, California	\$42
White Zinfandel, Sycamore Lane, California	\$26	Rosé, DeLoach, California	\$28

Red Wines

Cabernet Sauvignon, Sycamore Lane, California	\$28	Pinot Noir, DeLoach, California	\$28
Cabernet Sauvignon, Rodney Strong, California	\$42	Pinot Noir, Sycamore Lane, California	\$28
Merlot, Sycamore Lane, California	\$28	Pinot Noir, Smoke Tree, Sonoma Valley	\$49
Merlot, Bogle, California	\$42	Shiraz, Barossa, Australia, Barossa Valley	\$28
Merlot, Rombauer, Napa Valley	\$68	Red Blend, Hope's End, Argentina	\$32
Malbec, Los Cardos, Argentina	\$32		

Champagne

Wycliff, Brut	\$28
Domaine Peillot, Montagnieu Brut	\$48
N.V. Moet & Chandon Brut Imperial Gift, France	\$150

Sparkling

Avisi Prosecco, Veneto Region, Italy	\$32
Sparkling Rosé Brut, Bibi Graetz, Trentino, Italy	\$60

Vintages subject to change without notice. All prices are per bottle.

Audio Visual

Visual

52" Monitor on Cart	\$200
46" LCD Monitor on Cart	\$175
46" Monitor on Cart	\$150
LCD TV (<i>In Boardrooms</i>)	\$125
8ft Tripod Screen	\$60
6ft Tripod Screen	\$50
6.5ft Insta-Theater Screen	\$50
5ft Insta-Theater Screen	\$40
Blue-Ray DVD Player	\$30

Sound

Wired Microphone	\$40
Wireless Microphone (Lavalier)	\$75
Wireless Microphone (Handheld)	\$75
16 Channel Mixer	\$100
6 Channel Mixer	\$80
4 Channel Mixer	\$60
Speakerphone	\$50
Multi Box	\$50

Packages

Portable LCD Projector & Screen	\$175
Portable PA System Bundle with Mixer, Amplifier, Speakers & Stands	\$150

Accessories

Pipe & Drape (per section)	\$500
Laptop	\$100
Flipchart Stand & Pad with Markers	\$30
Portable Whiteboard with Markers	\$30
Easel	\$20
Extension Cord	\$10
Power Strip	\$10

*Technical Professional available \$100 per hour
(minimum of 4 hours)*