



Inn & Conference Center 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 ensure 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 Meal's 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 for 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. 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 an acceptable in accordance with Hotel guidelines, please inquire with the Sales Department prior to purchase.

Pricing

All food and beverage pricing are 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. Charged 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.

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 the employees.



All Day Meeting Packages priced per person

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

Option #1 | \$36.00

Here all day? We'll keep the food coming. This package includes three selections to keep your team motivated all day.

Continental Breakfast

- Seasonal Sliced Fruit (GF) (VG)
- Assorted Breakfast Pastries (V)
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas (GF) (VG)
- Water Station (GF) (VG)

Create Your Own Sandwich Buffet

- Garden Salad with Tomatoes, Cucumbers & Shredded Carrots (GF) (VG)
- Served with Assorted Dressings
- Sliced Turkey, Ham & Tuna (GF)
- Served with Roasted Vegetables, Lettuce, Tomato, Cheese Platter & Assorted Condiments
- House-Fried Chips (GF)
- Assorted Cookies & Brownies (V)
- Water & Lemonade Station (GF) (VG)

Afternoon Pick Me Up

Starbucks Coffee, Decaffeinated Coffee & Assorted Teas (GF) (V)
Assorted Soda (GF) (V)

Choice of Two from the Following:

- Individual Yogurts (GF) (VG)
- Artisan Cupcakes
- Trail Mix & Granola Bars (VG)
- Assorted Cookies
- Tortilla Chips & Salsa
- Whoopie Pies
- Assorted Bagged Salty Snacks (GF)
- Brownies & Blondies

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 the employees.



All Day Meeting Packages priced per person

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

Option #2 | \$39.00

Here all day? We'll keep the food coming. This package includes three selections to keep your team motivated all day.

Quick Start Breakfast

- Individual Yogurt Parfaits **VG**
- Assorted Granola Bars **V**
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas **GF** **VG**
- Water Station

Lunch Buffet

- Assorted Rolls & Butter **VG**
- Tomato & Cucumber Couscous Salad **VG**
- Seasonal Vegetables **V**
- Roasted Potatoes **V**
- Lemon Rosemary Chicken
- New York Style Cheesecake with Strawberries **VG**
- Water & Lemonade Station

Afternoon Pick Me Up

Starbucks Coffee, Decaffeinated Coffee & Assorted Teas **GF** **V**
Assorted Soda **GF** **V**

Choice of Two from the Following:

- Individual Yogurts **GF** **VG**
- Artisan Cupcakes **VG**
- Trail Mix & Granola Bars **VG**
- Assorted Cookies **VG**
- Tortilla Chips & Salsa **V**
- Whoopie Pies **VG**
- Assorted Bagged Salty Snacks **GF**
- Brownies & Blondies **VG**

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 the employees.



Cold Breakfast Buffets priced per person

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













Continental Breakfast | \$11.00

- Seasonal Sliced Fruit  
- Assorted Breakfast Pastries 
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
- Assorted Juice

The Healthy Choice | \$14.25

- Seasonal Sliced Fruit  
- Whole Grain Muffins 
- Variety of Low-Fat Yogurts 
- Granola & Breakfast Bars 
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas  
- Assorted Juice

Breakfast Additions

- Sliced Seasonal Fruit | \$4.00  
- Seasonal Whole Fruit | \$2.00  
- Assorted Individual Yogurt | \$3.50  
- Assorted Individual Greek Yogurt | \$4.00 
- Assorted Breakfast Bars | \$3.00 
- Assorted Soda (Pepsi Products) | \$3.00
- Assorted Bottled Fruit Juices | \$3.00  
- Bottled Waters | \$3.00  
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas | \$4.00  
- Muffins, Danishes, Cinnamon Rolls or Scones | \$22.00 per dozen 
- Assorted Bagels with Cream Cheese & Butter | \$28.00 per dozen 

Gluten Free , Vegetarian , Vegan 

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 the employees.



Hot Breakfast Buffets *priced per person*

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

The Executive | \$20.00

- Seasonal Sliced Fruit (GF) (V)
- Assorted Breakfast Pastries (VG)
- Farm Fresh Cage Free Scrambled Eggs (GF)
- Country-Style Home Fried Potatoes (GF) (V)
- Crispy Applewood Smoked Bacon (GF)
- Pork Sausage Links (GF)
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas (GF) (V)
- Assorted Juice

Canal Side Brunch | \$28.00

- Seasonal Sliced Fruit (GF) (V)
- Assorted Breakfast Pastries (VG)
- Farm Fresh Cage Free Scrambled Eggs (GF)
- Crispy Applewood Smoked Bacon OR Pork Sausage Links (GF)
- Garden Salad with Tomatoes, Cucumbers & Shredded Carrots (GF) (V)
- Oven Roasted Potatoes with Fresh Rosemary (GF) (V)
- Sun-Dried Tomato, Spinach and Chicken Pasta
- Pastry Chef's Selection of Seasonal Dessert
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas (GF) (V)
- Assorted Juice

Choose One Breakfast Entrée:

- French Toast with Apple Cinnamon Compote & Warm Vermont Maple Syrup (VG)
- Fresh Baked Belgium Waffles, Warm Vermont Maple Syrup, Mixed Berries and Whipped Cream (VG)

Brunch Enhancements:

- Marinated Steak Tips Smothered in Peppers and Onions (GF) | \$8.00
- Brandywine Chicken Topped with an Artichoke Dijon Sauce | \$4.00
- Grilled Salmon Filet with Roasted Tomato Beurre Blanc (GF) | \$6.00
- New England Baked Haddock Lemon Butter Sauce | \$5.00

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 the employees.





Breakfast Enhancements priced per person

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

Oatmeal Bar | \$6.00

Brown Sugar, Candied Pecans & Seasonal Berries

Build Your Own Yogurt Parfaits | \$6.00

Assorted Yogurts, House-Made Granola & Fresh Seasonal Berries  

Smoked Salmon and Bagels | \$10.00

Smoked Salmon, Bagels & Cream Cheese with Onions, Capers & Hard-Boiled Eggs

Farm Fresh Breakfast Sandwiches | \$7.50

*Can be made Gluten Free

Choice of Bagel or English Muffin, Fresh Egg, Smoked Cheddar Cheese & Choice of Applewood Smoked Bacon or Sausage Patty

Thick-Cut French Toast | \$8.00

Served with Maple Syrup, Powdered Sugar, Berry Compote


Choose Your Quiche | \$6.00

Lorraine - Gruyere Cheese, Bacon & Chive Filling

Chefs Special - Leeks and Black Truffle

Garden Quiche - Roasted Tomato and Spinach

***Omelet Station (Prepared to Order) | \$8.00**

Fresh Eggs, Onions, Peppers, Mushrooms, Tomatoes, Cheese, Ham & Sausage 

***Chef Attendant Required | \$100.00 per 50 people**

Gluten Free , Vegetarian , Vegan 

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 the employees.



Plated Breakfast Options priced per person

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

Stuffed French Toast | \$18.00

- Sliced Artisan Breads Stuffed with Seasonal Fresh Fruit Preserves & Mascarpone **VG**
- Served with Thick Cut Bacon **GF**
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas
- Chilled Orange Juice **GF** **V**

Quiche | \$20.00

- Chef's Specialty Quiche
- Served with Home Fried Potatoes **GF** **V**
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas
- Chilled Orange Juice **GF** **V**

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 the employees.



Cold Lunch Buffets priced per person

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

All Buffets Include Water & Lemonade Station

The Delicatessen | \$18.00

- Choice of Two Salads:
 - Tossed Garden Salad with Assorted Dressings **GF** **V**
 - Pasta Salad with Roasted Vegetables **VG**
 - Smoked Bacon Potato Salad
- Assorted Breads & Rolls
- Choice of Three Proteins:
 - Sliced Roast Beef, Turkey, Ham, or Tuna Salad **GF**
- Served with, Sliced Assortment of Cheeses, Crisp Green Leaf Lettuce, Sliced Onions, Tomatoes, Roasted Vegetables
- Kosher Pickle Spears **GF**
- Condiments
- House-Made Potato Chips **VG**
- Fresh Baked Cookies & Chocolate Fudge Brownies

Sandwich Wrap Buffet | \$22.00

- Choice of Two Salads:
 - Salad of Romaine & Chicory, Bacon & Blue Cheese, Creamy Red Wine Vinaigrette
 - Quinoa Salad with an Herb Vinaigrette **VG**
- Choice of Three Wraps:
 - Roasted Vegetable with Hummus, Roasted Red Peppers, Onions & Mushrooms on a Spinach Wrap **VG**
 - Smoked Turkey with Bacon, Avocado, Tomato & Arugula on a Sundried Tomato Wrap
 - Buffalo Chicken with Plum Diced Tomato, Lettuce & Ranch Spread 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
- House-Made Potato Chips **VG**
- Dessert Bars

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 the employees.



Hot Lunch Buffets priced per person

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

All Buffets Include Water & Lemonade Station

Taste of Italy | \$28.00

- Herbed Garlic Bread **VG**
- Caesar Salad with Herb Croutons & Caesar Dressing
- Vegetable Caponata **GF** **V**
- Cheese Tortellini Salad with Fresh Basil Pesto **VG**
- Chicken Piccata
- Eggplant Parmesan
- Cannoli & Tiramisu

The Mexican Fiesta | \$24.00

- Taco Shells & Flour Tortillas
- Stewed Charro Beans **GF** **V**
- Spanish Rice **V**
- Sautéed Onion & Peppers **GF** **VG** **V**
- Choice Of: Seasoned Taco Beef or Fajita Chicken Strips **GF**
- Served with Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Salsa, Guacamole, Pickled Jalapenos
- House-Made Flan

The Pizza Party | \$18.00

- Caesar Salad with Herb Croutons & Caesar Dressing
- Four Cheese Pizza **VG**
- Pepperoni Pizza
- Sausage Pizza
- Vegetable Pizza **VG**
- Fresh Baked Cookies & Chocolate Fudge Brownies

Classic Cook-Out | \$24.00

- Tossed Garden Salad with Assorted Dressings **GF** **V**
- Pasta Salad with Roasted Vegetables **VG**
- Hamburgers & Hot Dogs
- Served with Buns, Assorted Cheeses, Crisp Green Leaf Lettuce, Sliced Onions, Tomatoes, Kosher Pickle **GF** **V**
- Condiments
- House-made Potato Chips
- Artisan Cupcakes

Add Smoked Chicken Thighs | \$4.00

Add Smoked Ribs | \$6.00

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 the employees.



Healthy Alternatives priced per person

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

Grain Bowl | \$12.00

Select From the Following Options:

- **Harvest Bowl:** Wild Rice, Marinated Portobello Mushrooms, Roasted Butternut Squash, Caramelized Onions & Shredded Kale  
- **Asian Grill:** Marinated Tofu, Grilled Mushrooms, Peppers, Onion, 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 



Add Proteins:

- Grilled Salmon  | **\$6.00**
- Sliced Marinated Chicken  | **\$4.00**
- Skewered Tequila Lime Shrimp  | **\$5.00**

Healthy Break Station(s) priced per person

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

Rejuvenate | \$10.00

- House Made Smoothies 
- Granola Bars & Trail Mix 
- Cucumber Mint Infused Water

Gluten Free  , Vegetarian  , Vegan 

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 the employees.



On the Go priced per person

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

Classic Box Lunch | \$15.00

Box to include Sandwich, Chips, Apple, Cookie, and Bottled Beverage

Select Two from the Following Options:

- Ham & Swiss with Lettuce & Tomato on a Kaiser Roll
- Shaved Turkey with Provolone, Lettuce & Tomato on a Kaiser Roll
- Roast Beef, Cheddar, Lettuce, Tomato on a Kaiser Bun
- Roasted Vegetables with Lettuce, Tomato & Red Onion in a Spinach Wrap **VG**
- Deli Tuna Salad with Pickle Relish, Lettuce & Tomato on a Kaiser Roll

Signature Box Lunch | \$18.00

Box to include Sandwich, Side Option, Chips, Apple, Cookie, and Bottled Beverage

Select Two from the Following Options:

- **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** **VG** - 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

Side Options (Select One):

- Creamy Red Potato Salad **GF** **VG**
- Pasta Primavera **VG**
- Classic Macaroni Salad **VG**
- Creamy Cole Slaw **GF** **VG**

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 the employees.



Break Stations priced per person

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

Matinee | \$10.00

- Soft Warm Pretzels with Spicy Mustard **VG**
- Assorted Candy Bars
- Fresh Popped Popcorn (*Choose One from List Below*)
 - Buttered
 - White Chocolate and Peanut Butter
 - Theater Floor: Carmel Popcorn with M&M's, Gummie Bears, Swedish Fish and Candies
- Assorted Soda

English High Tea | \$11.00

- Selection of Fresh Baked Scones
- Assorted Tea Sandwiches to Include:
 - Watercress and Egg Salad
 - Cucumber and Brie
 - Smoked Salmon and Dill Cream Cheese
- Chefs Assorted Mini Pastries
- Assorted Specialty Teas **GF** **V**

Fenway Break | \$12.00

- Soft Warm Pretzels with Spicy Mustard **VG**
- Mini Franks in a Blanket
- Cracker Jacks
- Ice Cream Novelties
- Lemonade

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 the employees.



Specialty Dinner Buffets priced per person

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

All Buffets Include Infused Water Station

Italian Dinner Buffet | \$38.00

- Italian Wedding soup
- Panzanella Salad, Bread, Chopped Greens, Tomatoes, Red Onions, Black Olives, and Red Wine Vinaigrette **V**
- Italian Mixed Vegetables **GF** **V**
- Tortellini & Sun-Dried Tomatoes with Pesto Alfredo Sauce **VG**
- Chicken Marsala
- Grilled Italian Sausage, Potatoes and Peppers **GF**
- Assorted Miniature Italian Pastries
- Tiramisu

New England Life | \$46.00

- Corn Chowder **VG**
- Farmers Salad Baby Spinach, Sliced Celery, Cape Cod Cranberries, Chopped Bacon Apple Vinaigrette **GF**
- Sauteed Green Beans Roasted New Potatoes **GF**
- Cracker Crusted Cod, Lemon Beurre Blanc
- Paillards of Chicken, Triple Grain and Champagne Mustard
- Native Maine Mussels, Lemon Vermouth Garlic **GF**
- Boston Cream Pie

Pacific Rim | \$32.00

- Sweet and Sour Soup
- Soba Noodle Salad, Julienned Vegetables Crystalized Ginger Vinaigrette **V**
- Asian Fried Baby Corn and Green Beans **V**
- Vegetable Biryani Rice **V**
- Chicken Tikka Masala
- Beef Stir-Fry Tri-Colored Cauliflower, Ginger Garlic Sauce
- Pineapple Upside Down Cake

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 the employees.



Create Your Own Buffet priced per person

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

Create Your Own Buffet | \$32.00

Served with Dinner Rolls & Butter, One Appetizer, Two Sides, One Entrée Selection, One Dessert, Seasonal Beverage

Appetizers | (Select One)

- Seasonal Soup
- New England Clam Chowder
- Caesar Salad, Herb Croutons & Caesar Dressing
- Garden Salad with House-Made Dressing **GF** **V**
- Roasted Marinated Vegetables Garlic and Scallion Dressing **GF** **V**
- Avocado, Cucumber and Tomato Salad, Cilantro Lime Vinaigrette **GF** **V**

Selections | (Select Two)

- Rice Pilaf with Herb Vegetables
- Herb Roasted Red Potatoes **GF** **V**
- Whipped Potato **GF** **VG**
- Herbed Quinoa **GF** **V**
- Grilled Asparagus **GF** **V**
- Green Bean Almondine **GF** **VG**
- Roasted Vegetable Medley **GF** **V**

Entrée Selections | (Select Two)

- Smothered Marinated Steak Tips, Peppers, and Onions **GF**
- Sliced Herb Roasted Sirloin Beef with Black Pepper Bordelaise **GF**
- Rosemary Grilled Chicken **GF** with Herb Velouté
- Pan Seared Chicken with Wild Mushroom Demi-Glace
- Dijon Seared Chicken, Dijon and Swiss Cheese Sauce
- Tortellini with Sun Dried Tomatoes & Pesto Alfredo **VG**
- Grilled Salmon with Horseradish Ver Jus **GF**
- Baked Atlantic Haddock with Dill Beurre Blanc
- Mediterranean Quinoa Strudel

Dessert | (Select One)

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

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 the employees.



Plated Meals priced per person

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

Served with Dinner Rolls & Butter, One Appetizer, One Entrée, Chef's Choice of Accompaniments, One Dessert, Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

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** **V**
- Heirloom Tomato & Fresh Mozzarella Salad with Aged Balsamic Reduction & Fine Extra Virgin Olive Oil **VG**
- Baby Kale Salad, Breakfast Radish, Berber Spiced Chickpeas, Parmesan Crisps, Citrus Vinaigrette **VG**
- Boston Bibb, Cured Tomatoes, Belgian Endive and Watercress Salad, Crumbled Goat Cheese, Pear Vinaigrette **GF** **VG**

Dessert | (Select One)

- Carrot Cake
- Mocha Parfait
- Seasonal Fruit Tart
- Chocolate Fudge Cake
- Flourless Chocolate Torte
- Pastry Chef's Seasonal Dessert Selection

Entrée Selections

Garlic Roasted Chicken | \$42.00

Herb Marinated Statler Chicken Breast, Roasted Garlic Demi

Pancetta Wrapped Fontina Chicken | \$42.00

Fontina Stuffed Statler Chicken Breast, Sage and Shallot Demi

New England Baked Haddock | \$42.00

Seasoned Bread Crumb Topping with Sherry Wine Butter

Grilled Salmon Filet | \$44.00

Topped with Cranberry Beurre Blanc **GF**

Flat Iron Seared Steak | \$46.00

Butter Seared Flat Iron Steak, Tarragon Butter Sauce **GF**

Mediterranean Quinoa Strudel | \$36.00

Roasted Vegetable, Quinoa, Spinach and Feta in Puff Pastry, Fennel Tomato Broth **VG**

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 the employees.



Reception Displays priced per person

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

Fresh Seasonal Crudité Display | \$ 6.00

Seasonal Crisp Vegetables  Roasted Red Pepper Hummus 
Roasted Garlic Dip 

Domestic & Imported Cheese Display | \$8.00

Chef's Selection of Domestic & Imported Cheeses  
Assorted Crackers & Rustic Flatbreads

South of the Border | \$8.00

Tri-Colored Tortilla Chips

House Made Salsa to Include:

Salsa Rojas  

Salsa Verde  

Pico De Gallo  

Guacamole  

Churros and Melted Mexican Chocolate

Chefs Charcuterie Board | \$12.00

A Selection of Cured Meats, Aged Cheese's, Sausage, Nuts, Mustards,
and Chefs Special Bacon Onion Jam

Mezza Bar | \$8.00

Roasted Red Pepper Hummus  

Baba Ghanoush  

Three Olive Tapenade  

Roasted Veggies for Dipping  

Grilled Pita Bread & Rustic Flatbreads 

Creamy Buffalo Chicken Dip | \$6.50

Served with Grilled Flat Breads, Pita, and Dipping Vegetables

Spinach Artichoke Dip | \$6.00

Served with Grilled Flat Breads, Pita, and Dipping Vegetables

Gluten Free , Vegetarian , Vegan 

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 the employees.



Reception Enhancements priced per person

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

Tower of Salads | \$ 4.00

Assortment of Mini Salads to Include:

- Caesar Salad with Crisp Romaine Lettuce, Garlic Herb Croutons, Parmesan Cheese tossed with Caesar Dressing **VG**
- Seasonal Salad with Tomatoes, Cucumbers, and Carrots **GF V**
- Chickpea Salad with Roasted Tomatoes and Herbs Tossed in a Balsamic Vinaigrette **GF V**

Slider Trio | \$ 6.00

Choose Three Sliders from the Following:

- Pulled Pork Slider Served with Cheddar Cheese, Pickles and BBQ Sauce
- Pulled Chicken Slider Served with Cole Slaw and BBQ Sauce
- All Beef Slider with Cheddar Cheese
- Black Bean Southwestern Burger Slider
- Eggplant Parmesan Served with Melted Provolone Topped with Fresh Marinara Sauce

Flatbread Station | \$ 8.00

Choose Two from the Following: Margherita, Buffalo Chicken, Chicken Bacon Ranch, Meatball Ricotta

The Social Display | \$ 18.00

Hors d'oeuvres to Include: Mini Beef Wellington, Coconut Crusted Chicken with Sweet Chili Sauce, Spanakopita

Display to Include: Assorted Cheeses and Vegetable Platter

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 the employees.



Hors d'Oeuvres priced per person

*50-piece minimum

Hot Options

Brie & Pear with Toasted Almonds  | **\$5.00**

Mini Beef Wellington | **\$5.50**

Chicken Lemongrass Pot Stickers w/ Sweet Soy Sauce | **\$4.00**

Maple Thyme Glazed Scallop and Bacon | **\$6.00**

Coconut Shrimp with Sweet Chili Sauce | **\$5.50**

Shrimp & Andouille Kabob  | **\$6.00**

Beef Bourguignon Puffs | **\$5.50**

Coconut Crusted Chicken with Sweet Chili Sauce | **\$4.50**

Crispy Shrimp Tossed in Sweet Chili Aioli  | **\$4.50**

Crab Meat Stuffed Mushroom | **\$6.00**

Crab Cake with Cajun Remoulade | **\$6.00**

Mini Vegetable Spring Rolls w/ Aged Soy Sauce  | **\$4.00**

Spanakopita  | **\$4.00**

Cold Options

Salmon and Cucumber Crostini with Garlic Spread | **\$4.00**

Tequila Lime Shrimp, Cilantro Aioli  | **\$4.50**

Caprese Skewers with Fresh Chopped Basil   | **\$4.00**

Five Spiced Tenderloin Morel Mushroom Duxelle | **\$5.50**

Curry Chicken Salad Profiterole | **\$4.00**

Fig and Goat Cheese Crisp | **\$5.00**

Vegetable and Cotija Cheese Mini Tacos | **\$5.00**

Vegetable Caponata Crostini  | **\$5.00**

Sliced Tenderloin Crostini with Herb Cream Cheese | **\$5.50**

Jumbo Shrimp Cocktail with Lemon Wedges & Cocktail Sauce | **\$4.50**

Gluten Free  , Vegetarian  , Vegan 

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 the employees.



Reception Stations priced per person

**Minimum of 40 Guests; \$2 per person fee if less than 40 guests*

Roasted Turkey Breast Carving Station | **\$14.00**

Served with Pan Gravy and House-Made Dinner Rolls

**Sauce is not Gluten Free*

Roast Beef Sirloin Carving Station | **\$16.00**

Served with Caramelized Shallot Demi-Glace and House-Made Dinner Rolls











**Sauce is not Gluten Free*

Made to Order Quesadilla Station | **\$8.00**

Choice of Chicken or Beef, Served with Cheddar Cheese, Salsa & Sour Cream

Pasta Station (Made to Order) | **\$15.00**

All Stations Include:

- Garlic Bread Sticks
- Choice of Two Pastas:
 - Penne Pasta
 - Tortellini Pasta
 - Farfalle Pasta
- Choice of Two Sauces:
 - Marinara  
 - Alfredo
 - Pesto (Nut Free)
- Add Ins:
 - Grilled Chicken 
 - Baby Shrimp 
 - Roasted Asparagus  
 - Spinach  
 - Fresh Grape Tomatoes  
 - Parmesan Cheese

Chef Attendants Required for all Stations | \$100 per 50 people

Gluten Free , Vegetarian , Vegan 

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 the employees.



Sweet Treats *priced per person*

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

Whoopie Pie Station | \$7.00

Assorted Pastry Chef's Specialty Flavors

Chocolate Fondue | \$15.00

Belgian Dark Chocolate Fondue, Strawberries, Pineapple, House-made Pound Cake, Graham Crackers, Sugar Cookies, Pretzels and Marshmallows

Beat the Heat | \$6.00

Assorted Ice Cream Bars, Fruit Bars & Italian Ice

Viennese Table | \$13.00

Cake Pops, Mini Fruit Tarts, and an Assorted Selection of Mini Desserts

Sweet Tooth | \$6.00

Assorted Individual Candies

Build Your Own Sundae | \$8.00

Vanilla & Chocolate Ice Cream Served with Brownies, Hot Fudge, Caramel, Crushed Oreos, M&M's, Sprinkles, Maraschino Cherries, Whipped Cream

Chocolate Lover | \$10.00

Chocolate Mocha Cupcakes, Individual Chocolate Mousse, Assorted Chocolate Pretzel Sticks, Hot Chocolate with Marshmallow Toppings

Donut Bites | \$3.75

Sugar & Spice

Gluten Free , Vegetarian , Vegan 

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 the employees.



Sweet Treats, continued

By The Dozen

Cookies	\$15.00
Brownies	\$16.00
Blondies	\$16.00
Cupcakes	\$24.00
Dessert Bars	\$18.00

Cakes

Customizable cakes upon request!
Pricing varies depending upon cake requirements.
**Ask your Sales Associate for a Cake Consultation Form*

Cake Cutting Fee | \$3.25 per person

Bringing in your own cake? No problem! We'll professionally cut it for you.

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 the employees.



Bar Service

Open Bar, On Consumption

Charge per drink

Cash Bar Prices | Charge per drink

Premium Mixed Drinks	\$12.00
Standard Mixed Drinks	\$10.00
Premium Wine	\$9.00
House Wine	\$6.00
Premium Beer	\$7.00
Domestic Beer	\$5.00
Soft Drinks	\$3.00
Bottled Waters	\$3.00

Bartender Fee of \$125.00 Per Bartender

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 the employees.



Beer List

Domestic Beers

Coors Light, Miller Lite

Premium Beers

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

Seasonal Craft Beers

Fat Tire, Smuttynose Finest Kind IPA

Wine List

House Wine

Sycamore Lane | California **\$30 per bottle**

Whites: Pinot Grigio, Chardonnay

Reds: Merlot, Cabernet Sauvignon

Premium Wine Options

Seaglass | California **\$45 per bottle**

Whites: Pinot Grigio, Chardonnay, Sauvignon Blanc

Reds: Cabernet Sauvignon, Pinot Noir

Sparkling

Wycliff

Lamarca Proseccos

Don't see what you are looking for? Let us know and we can share our full wine list.

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 the employees.



Audio Visual

Visual

52" Monitor on Cart	\$200
43" LED Monitor on Cart	\$175
LCD TV (In Boardrooms)	\$125
Zoom Cart with Monitor	\$550

Sound

Wired Microphone	\$50
Wireless Microphone (Lavalier)	\$125
Wireless Microphone (Handheld)	\$100
16 Channel Mixer	\$100
6 Channel Mixer	\$80
4 Channel Mixer	\$60
Speakerphone	\$50
Multi Box	\$50

Accessories

Pipe & Drape (Per Section)	\$800
Laptop	\$100
Flipchart with Markers	\$40
Easel	\$20
Extension Cord	\$10
Power Strip	\$10
LCD Projector & Screen	\$350
White Board with Markers	\$30

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 the employees.