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.

UMass Lowell Inn & Conference Center | 50 Warren Street, Lowell MA 01852 | www.uml.edu/icc | 978.934.6920

Prices subject to change
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 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. 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 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 of any kind is not allowed. Should there be any questions relative to what would be an acceptable centerpiece in accordance with Hotel guidelines please inquire with the Sales Department prior to purchase.

**Pricing**
All food and beverage pricing is subject to change. Price will be guaranteed 90 days prior to the function date. Our current menus reflect our most popular items and we are anxious to assist you in the planning process for a successful event. 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 to the Sales/Catering Office **No Later Than** noon four (4) business days prior to the 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 served, whichever is greater. If a guarantee is not received, we will consider the contracted number of guests as the guarantee.

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**Breakfast Buffets**

12 person minimum*

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Continental</strong></td>
<td>Assorted Chilled Juices, Bakery Basket w/ Preserves &amp; Butter, Starbucks Coffee, Decaffeinated Coffee &amp; Assorted Teas</td>
<td>$9.00</td>
</tr>
<tr>
<td><strong>The International</strong></td>
<td>Assorted Chilled Juices, Seasonal Fruit Medley, Bakery Basket w/ Preserves &amp; Butter, Sliced Fresh Bagels with Cream Cheese, Starbucks Coffee, Decaffeinated Coffee &amp; Assorted Teas</td>
<td>$12.00</td>
</tr>
<tr>
<td><strong>The Healthy Choice</strong></td>
<td>Assorted Chilled Juices, Seasonal Fruit Medley, Low Fat Muffins, Variety of Low Fat Yogurts, Granola &amp; Breakfast Bars, Low Fat Margarine &amp; Skim Milk, Starbucks Coffee, Decaffeinated Coffee &amp; Assorted Teas</td>
<td>$13.00</td>
</tr>
<tr>
<td><strong>The Executive</strong></td>
<td>Assorted Chilled Juices, Seasonal Fruit Medley, Bakery Basket &amp; Bagels with Preserves, Butter &amp; Cream Cheese, Fluffy Scrambled Eggs, Crispy Smoked Bacon &amp; Sausage Links, Country-style Home Fried Potatoes, Starbucks Coffee, Decaffeinated Coffee &amp; Assorted Teas</td>
<td>$18.00</td>
</tr>
<tr>
<td><strong>Assorted Quiche Buffet</strong></td>
<td>Seasonal Fruit Medley, Ham &amp; Cheese Quiche, Broccoli &amp; Cheddar Quiche, Spinach &amp; Feta Quiche, Crispy Smoked Bacon or Sausage Links, Country-style Home Fried Potatoes, Starbucks Coffee, Decaffeinated Coffee &amp; Assorted Teas</td>
<td>$17.00</td>
</tr>
</tbody>
</table>

* $2 per person fee if less than 12 guests
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, Homemade 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 Sausage Patties & Country Style Gravy

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

**Farm Fresh Breakfast Sandwiches** | $6.00 per person
Choice of Bagel or English Muffin, Fresh Egg, Smoked Cheddar Cheese & Choice of Applewood Smoked Bacon or Sausage Patty

**Quiche Lorraine** | $4.00 per person
A Savory Pastry Crust with an Egg Custard, Gruyere Cheese, Bacon & Chive Filling

**Omelet Station (Prepared to Order)** | $6.00 per person
Fresh Eggs, Onions, Peppers, Mushrooms, Tomatoes, Broccoli, Cheese, Ham & Sausage. *Additional Chef Attendant Required ($75.00)*

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**Breakfast Additions**

Sliced Seasonal Fruit | $5.00 per person

Seasonal Whole Fruit | $1.00 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 Soft Drinks (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

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**Plated Breakfast & Brunch**

12 person minimum

**House Special Breakfast**
- Chilled Orange Juice
- Farm Fresh Cage Free Scrambled Eggs
- Crisp Applewood Smoked Bacon or Pork Sausage Links
- Home Fried Potatoes
- Assortment of Freshly Baked Pastries Served with Sweet Butter
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

$15.00 per person

**Stuffed French Toast**
- Chilled Orange Juice
- Sliced Artisan Breads Stuffed with your choice of Fresh Fruit Preserves & Mascarpone
- Maple Cured Breakfast Ham
- Anna Potatoes
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

$17.00 per person

**Quiche**
- Chilled Orange Juice
- Seasonal Fruit Medley
- Chef’s Specialty Quiche
- Home Fried Potatoes
- Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

$17.00 per person
Brunch Buffet

12 person minimum*

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

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

$27.00 One Entrée per person
$30.00 Two Entrees per person

Brunch Carving Station
Your choice of the following:
Roast Beef Sirloin with Demi Glaze
Baked Ham with Pineapple Salsa
Roasted Turkey with Pan Gravy
$9.00 per person
Additional Chef Attendant Required ($75.00)

* $2 per person fee if less than 12 guests

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Break Stations

*12 person minimum

**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, Petite Fours and
Truffles, Assorted Specialty Teas
$17.00 per person

**Spa**
Fruit Kebabs, Low Fat Yogurts, Assortment of
Whole Fruits, Homemade Granola, Cucumber
Infused Water
$11.00 per person

**Health Nut**
Fresh Fruit, Granola & Health Bars, Trail Mix
Bottled Fruit Juices & Bottled Water
$9.00 per person

**Rejuvenate**
Whole Fruit, Garden Crudité, Cheese Platter
with Crackers, Sparkling Water
$14.00 per person

**Fenway Break**
Cracker Jack®, Warm Pretzels with Spicy
Mustard, Ice Cream Novelties, Fresh Brewed
Iced Tea & Lemonade
$12.00 per person

**Tea Time**
Assorted Mini Pastries, Scones, Butter Cookies,
Mini Cheese Cake, Assortment of Specialty Teas
$13.00 per person

**Munchie Mania**
Potato Chips, Popcorn, Cracker Jacks, Assorted
Sodas & Bottled Water
$9.00 per person

**Matinee**
Tortilla Chips with Queso, Soft Pretzels, Cracker
Jacks, Candy Buffet & Assorted Sodas
$12.00 per person

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

*$2 per person fee if fewer than 12 guests
Meeting Packages
*12 person minimum

All Day Meeting Package Consists of the Following: $24.00 per person

Continental Breakfast
Assorted Chilled Juices
Fresh Fruit Medley
Bakery Basket
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

Assorted Mini Cupcakes
Assorted Cookies
Whoopie Pies
Brownies & Blondies

*$2 per person fee if fewer than 12 guests
Lunch Buffets

12 person minimum*

**Taste of Old Italy**
Tossed Caesar Salad with Parmesan & Garlic Croutons,
Cheese Tortellini Salad with Fresh Basil Pesto,
Fettuccini with Julienne Chicken & Broccoli Alfredo,
Eggplant Parmesan, Fresh Vegetable Medley, & Herbed Garlic Bread
Cannoli & Tiramisu
Seasonal Beverage
$25.00 per person

**Grain Bowls**
Select one (1) from below:
- **Harvest Bowl**: Wild Rice, Marinated Portobello, 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**: Pear Barley, Turnips, beets, Jalapenos, Peanuts, Cilantro, Daikon, Carrots, Glazed Tempeh & Soy Vinaigrette
Seasonal Beverage
$12.00 per person

**The Mexican Fiesta**
Southwestern Black Bean & Corn Salad
Seasoned Taco Beef & Fajita Chicken Strips with Sautéed Onion & Peppers
Taco Shells & Flour Tortillas
Refried Beans, Spanish Rice, Diced Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Salsa, Guacamole, Jalapenos, & Black Olives
Homemade Flan
Fresh Sliced Fruit Platter with Fresh Berries
Seasonal Beverage
$22.00 per person

* $2 per person fee if fewer than 12 guests
The Pizza Party
Caesar Salad
Assorted Pizzas to Include: Four Cheese, Pepperoni, Sausage, & Vegetable Pizzas
Baked Ziti Marinara
Fresh Garlic Bread
Chef’s Selection of Desserts
Seasonal Beverage
$20.00 per person

Classic BBQ
Tossed Salad with Assorted Dressings
Hamburgers
Hot Dogs
Pasta Salad
Cole Slaw
Homemade Potato Chips
Crisp Green Leaf Lettuce, Sliced Bermuda Onions, Vine-Ripened Tomatoes, Kosher Pickle Spears, Condiments
Chef’s Selection of Desserts
Seasonal Beverage
$20.00 per person

Add BBQ Chicken $4.00 per person
Add BBQ Ribs $6.00 per person

Enhance Your Buffet
Add Soup or Chowder of the Day to any Buffet
Soup $2.00 per person
Chowder $3.00 per person

The Delicatessen
Tossed Garden Salad with Assorted Dressings
Pasta Salad
Creamy Cole Slaw
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
Homemade Potato Chips
Assorted Breads & Rolls
Fresh Baked Cookies & Chocolate Fudge Brownies
Seasonal Beverage
$24.00 per person

Sandwich Wrap Buffet
Sandwich Wrap Buffet
Salad of Romaine & Chicory, Bacon & Blue Cheese, Creamy Red Wine Vinaigrette
Quinoa Salad with an Herb Vinaigrette
Choose Three Wraps
Roasted Vegetable with Hummus, Roasted Red Peppers, Onions & Mushrooms on a Spinach Wrap
Smoked Turkey with Bacon, Avocado, Tomato & Arugula
Buffalo Chicken with Plum Tomato, Lettuce & Chipotle Mayonnaise
Roast Beef with Blue Cheese Spread, Onions, Baby Spinach & Sun Dried Tomatoes
Tuna Salad with Mixed Greens in a Tomato Tortilla Wrap
Homemade Potato Chips
Dessert Bars
Seasonal Beverage
$23.00 per person

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Boxed Lunches

Boxes include choice of sandwich or wrap, side option, cookie, brownie or whole fruits. Each boxed lunch includes condiments, napkins & plastic cutlery.

*12 person minimum

**Signature Boxed Lunch Selections**

**Turkey Club Wrap**
Turkey Breast, Crisp 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

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

**Smoke 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 option per dozen sandwiches ordered*
Creamy Red Potato Salad
Pasta Primavera
Classic Macaroni & Cheese
Creamy Cole Slaw

*$2 per person fee if fewer than 12 guests*
**Complete Boxed Lunches**

*12 person minimum*

Boxes include choice of sandwich or wrap, side option, cookie, brownie or whole fruit. Each boxed lunch includes condiments, napkins & plastic cutlery

$13.00 per person

**Sandwich Selections:**
- Ham & Swiss with Lettuce & Tomato on a Kaiser Bun
- Shaved Turkey with Provolone, Lettuce & Tomato on a Kaiser Bun
- 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 Bun

**Side Options:**
- Select one option per dozen sandwiches ordered
- Creamy Potato Salad
- Pasta Primavera
- Classic Macaroni & Cheese
- Traditional Creamy Cole Slaw

*$2 per person fee if fewer than 12 guests*
Plated Lunch & Dinners

Served with Fresh Baked Breads, One Appetizer, One Entrée & Chef’s Choice of Accompaniments, One Dessert, Starbucks Coffee, Decaffeinated Coffee, & Assorted Teas

*12 person minimum

**Appetizers | Choice of One**
- Clam Chowder
- Soup of the Day
- Caesar Salad, Herb Croutons, Caesar Dressing
- Garden Salad with Homemade Dressing
- Seasonal Green Salad
- Grilled Portabella over Arugula, Shaved Parmesan, Herb Vinaigrette
- Heirloom Tomato & Fresh Mozzarella Salad with Aged Balsamic Reduction & Fine Extra Virgin Olive Oli

**Entrée | Choice of One**
- New England Baked Haddock Seasoned Bread Crumb Topping with Sherry Wine Butter
  - Lunch $25.00 per person | Dinner $29.00 per person
- Grilled Salmon Filet Topped with Fresh Tomato Basil Concasse
  - Lunch $24.00 per person | Dinner $28.00 per person
- Marinated Tenderloin Steak Tips Sautééd with Wild Mushroom Demi-Glace
  - Lunch $25.00 per person | Dinner $29.00 per person
- New York Strip Steak Served with Roasted Garlic & Rosemary Port Demi-Glace
  - Lunch $25.00 per person | Dinner $29.00 per person
- Raspberry Balsamic Chicken Grilled Boneless Chicken Breast topped with Balsamic Glaze
  - Lunch $22.00 per person | Dinner $26.00 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
- Seasonal Risotto Creamy Arborio Rice tossed with Chef’s Seasonal Vegetables
  - Lunch $18.00 per person | Dinner $22.00 per person

*Split entrée higher price prevails

**Dessert | Choice of One**
- Apple Dumplings
- Key Lime Pie
- Brule’ Cheesecake
- Carrot Cake
- Chocolate Raspberry Cake
- Chocolate Fudge Cake
- NY Style Cheesecake w/ Fresh Berry Sauce
- Pastry Chef’s Seasonal Dessert Selection

*Entrée Selections

*$2 per person fee if fewer than 12 guests
Create Your Own Buffet
*12 person minimum

Served with Fresh Baked Breads, One Appetizer, Two Sides, One Chef's Specialty Dessert, Starbucks Coffee, Decaffeinated Coffee, Assorted Teas

**Appetizers (Choice of One)**
- Seasonal Soup
- Tomato Soup
- Clam Chowder
- Caesar Salad with Herb Croutons
- Garden Salad with Homemade Dressing
- Seasonal Green Salad

**Sides (Choice of Two)**
- Rice Pilaf
- Herb Roasted Red Potatoes
- Traditional Risotto
- Whipped Potato
- Herb Quinoa
- Penne, Artichokes & Tomatoes in a White Wine Sauce
- Sautéed Broccoli Rabe
- Green Bean Almandine
- Roasted Vegetable Medley

**Dessert | Choice of One**
- Apple Dumplings
- Key Lime Pie
- Brule' Cheesecake
- Carrot Cake
- Chocolate Raspberry Cake
- Chocolate Fudge Cake
- NY Style Cheesecake w/ Fresh Berry Sauce
- Pastry Chef’s Seasonal Dessert Selection

**Entrees**
- Marinated Steak Tips
- Sirloin Steaks Sliced with a Black Pepper Bordelaise
- Raspberry Balsamic Grilled Chicken
- Pan Seared Chicken with Artichoke, Tomato & White Wine Sauce
- Tortellini with Sun Dried Tomatoes & Pesto
- Mediterranean Baked Stuffed Zucchini
- Grilled Salmon with Horseradish Ver Jus

**Choice of Two Entrees**
- Lunch $26.00 | Dinner $30.00

**Choice of Three Entrees**
- Lunch $30.00 | Dinner $34.00

*Add Additional Appetizer or Side $2.00 per person

* $2 per person fee if fewer than 12 guests

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**Specialty Dinner Buffets**

*12 person minimum

**Grand Dinner Buffet**
- Variety of Warm Rolls
- Chef’s Deluxe Salad with Mushroom, Egg, Tomatoes, Cucumbers, Bacon & Croutons
- Grilled Vegetable Salad
- Pasta Salad
- Fresh Fruit & Selected Cheeses Tray
- Seasonal Vegetable Medley,
- Chef’s Choice of Rice or Potato
- Chef’s Selection of Seasonal Desserts
- Starbucks Coffee, Decaffeinated Coffee, Assorted Teas & Soft Drinks

**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

$47.00 per person

**Italian Dinner Buffet**
- Minestrone Soup
- Caesar Salad with Herb Croutons
- 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 & Fresh Seasonal Berries with Zabaglione
- Starbucks Coffee, Decaffeinated Coffee, Assorted Teas & Soft Drinks

$34.00 per person

**New England Costal Buffet**
- Freshly Baked Breads
- 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
- Assorted Seasonal Desserts
- Starbucks Coffee, Decaffeinated Coffee, Assorted Teas & Soft Drinks

$43.00 per person

*1¼ Pound Steamed Maine Lobster Available at Market Price*

*$2 per person fee if fewer than 12 guests*
Dinner Buffets, cont.

*12 person minimum

Mardi Gras Dinner Buffet
Tossed Garden Salad with Assorted Toppings,
Asparagus & Corn Salad with Blackened Chicken
Chicken Gumbo Soup
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 &
Soft Drinks
$39.00 per person

New England Farmers Buffet
Corn Chowder
Tossed Garden Salad with Assorted Toppings,
Yankee Pot Roast
Traditional Bread Stuffing
Herb Roasted Turkey Breast
Seasonal Vegetables
Yukon Mashed Potatoes
Assorted Fruit Pies
Starbucks Coffee, Decaffeinated Coffee, Assorted Teas &
Soft Drinks
$35.00 per person

*$2 per person fee if fewer than 12 guests

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**Hors d’Ouevres**

**A La Carte – Hot**
- $4.50 per piece
  - Brie en Croute with Berries
  - Micro Beef Wellington
  - Turkey Pot Stickers
  - Mini Shephard’s Pie
  - $4.50 per piece
  - Mini Lobster Cobbler
  - Coconut Shrimp
  - Shrimp & Jalapeno Wrapped with Bacon
  - Shrimp & Andouille Kabob
  - Beef Brochettes with Béarnaise Sauce
  - Coconut Crusted Chicken
  - Crab Fritter with Caper Sauce
  - Crab Meat Stuffed Mushroom
  - New England Crab Cake
  - Mini Fried Ravioli with Marinara Sauce
  - Mozzarella Sticks with Marinara Sauce
  - Mini Vegetable Spring Rolls
  - Sweet Potato Quesadilla with Cumin Cream
  - Chicken Fingers with Dipping Sauce
  - Spanakopita

**A La Carte – Cold**
- $4.00 per piece
  - Smoked Salmon Mousse on a Herb Croustade
  - Caprese Skewers
  - Vegetarian Pinwheels
  - Cheese Canape Selection
  - Chicken Curry Salad with Mango Salsa
  - Endive with Boursin
  - Vegetable Caponata Crostini
  - Tomato Herb Pizettes
  - Sliced Tenderloin Crostini with Herb Cream
  - Cheese
  - Seasonal Fruit Skewers ($4.50 per piece)
  - Jumbo Shrimp Cocktail ($6.00 per piece)

**Hors d’ouevres Package**
- $16.00 per person | Choice of Five (5)
  - Mini Shephard’s Pie, Brie en Croute, Turkey 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
Displays
*12 person minimum

Fresh Seasonal Crudité Display
Seasonal Crisp Vegetables, Roasted Red Pepper & Roasted Garlic Dip
$5.00 per person

Domestic & Imported Cheese Display
Chef’s Selection of Domestic & Imported Cheeses
Presented with assorted Crackers, Pencil Breadsticks & Rustic Flatbreads
$6.00 per person

Seasonal Fresh Slice Fruit Display
Sliced Seasonal Fruit accompanied with Fresh Raspberry Yogurt Dipping Sauce
$5.00 per person

Seasonal Fruit & Cheese Display
Sliced Seasonal Fruit & Imported & Domestic Cheeses, Grilled Baguette & Water Crackers
$7.00 per person

Spinach Artichoke Dip
Served with Grilled Flat Breads & Pita
$5.00 per person

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
$10.00 per person

Hummus Bar
Roasted Red Pepper, Smokey Chipotle & Traditional Hummus, Baba Ganoush, Tzatziki Sauce, Marinated Olives, Toasted Pita Chips & Rustic Flatbreads
$8.00 per person

Bruschetta Bar
Tomato Basil, Three Olive with Lemon Thyme, Eggplant Tapenade, Grilled Pita & Garlic Herb Crostini
$6.00 per person

South of the Border
Tri-Colored Tortilla Chips, Assorted House-Made Salsa, Guacamole & Sour Cream, Mini Quesadilla, Southwest Egg Rolls
$15.00 per person

*$2 per person fee if fewer than 12 guests

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*40 person minimum

**Chef Attended Station Fee:** $75 per attendant

### Roast Beef Sirloin
Caramelized Shallot Demi-Glace
Served with Assorted Dollar Rolls & Sauces
$16.00 per person

### Roasted Turkey Breast
Pan Gravy
Served with Homemade Dinner Rolls
$12.00 per person

### Smoked Ham
Pineapple Salsa
Homemade Smoked Cheddar Biscuits
$12.00 per person

### Pasta Station
Penne Pasta, Tortellini Pasta
Marinara Sauce, Alfredo Sauce, Pesto
Assorted Seasonal Roasted Vegetables
Breadsticks & Fresh Grated Parmesan Cheese
$14.00 per person

### Grain Bowls

**Harvest Bowl:** Wild Rice, Marinated Portobello, 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:** Pear Barley, Turnips, beets, Jalapeños, Peanuts, Cilantro, Daikon, Carrots, Glazed Tempeh & Soy Vinaigrette

$12.00 per person

*2 per person fee if fewer than 40 guests*
**Sweet Treats**

*Minimum of 20 guests*

**Whoopee Pie Station**
Assorted pastry chef’s specialty flavors
$6.00 per person

**Chocolate Fondue**
Belgian Dark Chocolate Fondue, Strawberries, Pineapple, Pound Cake, Graham Crackers, Sugar Cookies
$10.00 per person

**Beat the Heat**
Assorted Ice Cream Bars, Fruit Bars & Italian Ice
$11.00 per person

**Viennese Table**
Cannoli, Eclairs, Assorted Cookies & Mini Tarts
$12.00 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, Maraschino Cherries, Whipped Cream, Waffle & Sugar Cones
$18.00 per person

**Chocolate Lover**
Chocolate Fudge Brownies & Blondies, Chocolate Chip Cookies, Oreo Cookies, Chocolate Covered Strawberries, Chocolate Mousse Tarts & Truffles, Iced Cafe Mocha
$21.00 per person

*$2 per person fee if fewer than 12 guests*

**By The Dozen**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookies</td>
<td>$10.00</td>
</tr>
<tr>
<td>Brownies</td>
<td>$12.00</td>
</tr>
<tr>
<td>Blondies</td>
<td>$12.00</td>
</tr>
<tr>
<td>Magic Bars</td>
<td>$12.00</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

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**Bar Services**

**Open Bar**

*Charge per person, per hour*

**Premium Selections $15**
Kettle One Vodka, Jack Daniels, Meyers Rum, Tanqueray Gin, Seagram VO Whisky, Dewar’s Scotch, 1800 Silver Tequila

**Standard Selections $12**
Absolut Vodka, Jim Beam, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Canadian Club Whisky, Cutty Sark Scotch, Jose Cuervo

**Consumption Host Bar**

*Charge per drink*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Shelf 2-Liquor Drink</td>
<td>$11.75</td>
</tr>
<tr>
<td>Premium Mixed Drinks</td>
<td>$8.75</td>
</tr>
<tr>
<td>Standard Mixed Drinks</td>
<td>$7.75</td>
</tr>
<tr>
<td>House Mixed Drinks</td>
<td>$6.75</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$3.75</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$4.75</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$8.75</td>
</tr>
<tr>
<td>House Wine</td>
<td>$6.75</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

**Cash Bar**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Shelf 2-Liquor Drink</td>
<td>$12.00</td>
</tr>
<tr>
<td>Premium Mixed Drinks</td>
<td>$9.00</td>
</tr>
<tr>
<td>Standard Mixed Drinks</td>
<td>$8.00</td>
</tr>
<tr>
<td>House Mixed Drinks</td>
<td>$7.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.00</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$5.00</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$9.00</td>
</tr>
<tr>
<td>House Wine</td>
<td>$7.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

**Domestic Beers**
Coors, Coors Light

**Premium Beers**
Sam Adams, Sam Adams Light, Sam Adams Seasonal, Heineken, Corona

*Bartender Fee $80.00 per bartender, waived with sales of $250.00. One bartender per 75 guests*
## Wine List

### White/Blush

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, Rodney Strong, California</td>
<td>$35</td>
</tr>
<tr>
<td>Chardonnay, Napa Cellars, California</td>
<td>$42</td>
</tr>
<tr>
<td>Sauvignon Blanc, Joel Gott, California</td>
<td>$28</td>
</tr>
<tr>
<td>Sauvignon Blanc, Huntaway, New Zealand</td>
<td>$36</td>
</tr>
<tr>
<td>Pinot Grigio, DiLenardo, Italy, Friuli</td>
<td>$25</td>
</tr>
<tr>
<td>Riesling, Kessler, Germany</td>
<td>$28</td>
</tr>
<tr>
<td>White Zinfandel, Sycamore Lane, California</td>
<td>$26</td>
</tr>
<tr>
<td>Conundrum, Caymus Vineyards, Napa Valley</td>
<td>$42</td>
</tr>
</tbody>
</table>

### Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Hess, California</td>
<td>$35</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Beringer, California</td>
<td>$48</td>
</tr>
<tr>
<td>Merlot, Bogle, California</td>
<td>$30</td>
</tr>
<tr>
<td>Merlot, Kunde Vineyards, Sonoma County</td>
<td>$40</td>
</tr>
<tr>
<td>Merlot, Rombauer, Napa Valley</td>
<td>$58</td>
</tr>
<tr>
<td>Merlot, Duck Horn Decoy, Napa Valley</td>
<td>$44</td>
</tr>
<tr>
<td>Pinot Noir, Deloach, California</td>
<td>$28</td>
</tr>
<tr>
<td>Pinot Noir, Smoke Tree, Sonoma Valley</td>
<td>$38</td>
</tr>
<tr>
<td>Red Blend, Pepper Jack, Australia, Barossa Valley</td>
<td>$32</td>
</tr>
<tr>
<td>Shiraz, Barossa, Australia, Barossa Valley</td>
<td>$27</td>
</tr>
<tr>
<td>Malbec, Ique, Argentina, Mendoza</td>
<td>$27</td>
</tr>
</tbody>
</table>

### Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>N.V. Veuve Clicquot Ponsardin, Brut, Yellow Label, Reims</td>
<td>$88</td>
</tr>
<tr>
<td>N.V. Moet &amp; Chandon “White Star” Imperial, France</td>
<td>$58</td>
</tr>
<tr>
<td>House Champagne, Wycliff</td>
<td>$14</td>
</tr>
</tbody>
</table>

### Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avissi Prosecco, Veneto Region, Italy</td>
<td>$29</td>
</tr>
</tbody>
</table>

*Vintages subject to change without notice. All prices are per bottle.*
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## Audio Visual

### Visual
- **52" Monitor on Cart with Blue-Ray DVD** $300
- **46" Monitor on Cart with Blue-Ray DVD** $250
- **46" LCD Monitor on Cart** $175
- **8ft Tripod Screen** $60
- **6ft Tripod Screen** $50
- **6.5ft Insta-Theater Screen** $40
- **5ft Insta-Theater Screen** $35

### Sound
- **Wired Microphone** $40
- **Wireless Microphone (Lavaliere)** $125
- **Wireless Microphone (Handheld)** $125
- **4 Channel Mixer** $60
- **6 Channel Mixer** $80
- **Speakerphone** $50
- **Multi Box** $50

### Packages
- Video Conference Screen *Call for Pricing*
- Portable LCD Projector & Screen $175
- Portable PA System Bundle with Mixer, Amplifier, Speakers & Stands $150

### Accessories
- **Laptop** $125
- **6” Aluminum Poster Easel (Gold)** $15
- **Flipchart with Markers** $30
- **Portable Whiteboard with Markers** $30
- **Riser (each)** $20
- **Pipe & Drape (12’ section)** $25
- **Extension Cord** $10
- **Power Strip** $10
- **Up light** $15
- **Tape** $5

*Additional cost for set-up and installation

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