



**Inn & Conference
Center**

50 Warren Street
Lowell, Massachusetts
978-934-6920



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.

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 \$100.00 reset fee will 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.

Tax Exemption

In order for your group to be considered tax exempt, current copies of Massachusetts ST-2 and ST-5 Certificates of Exemption must be submitted to our accounting department seven (7) days prior to the scheduled event. 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.





g eneral Info

Deposit

A deposit will be required for all contracted events.

Audio / Visual Equipment

We will be happy to assist you with your Audio/Visual requirements for meeting. Most 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 or ceiling with nails, staples, carpet tape or other substances. Centerpieces with an open flame are not allowed in the function area. 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 three (3) 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 three (3) 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, which ever is greater. If a guarantee is not received, we will consider the contracted number of guests as the guarantee.

UMASS Lowell Inn & Conference Center
50 Warren St Lowell, MA 01852
Telephone 978.934.6920
Fax 978.934.6924



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Audio Visual

Visual

46" LCD Monitor on Cart	\$175
27" Monitor on Cart with DVD or VHS	\$125
27" Monitor on Cart with Blue-Ray DVD	\$175
46" Monitor on Cart with Blue-Ray DVD	\$250
52" Monitor on Cart with Blue-Ray DVD	\$300
HD Camcorder with Tripod	\$150
8ft Tripod Screen	\$50
6ft Tripod Screen	\$40
36"H x 64"W Insta-Theater Screen	\$30
44"H x 78"W Insta-Theater Screen	\$35

Sound

Wired Microphone	\$30
Wireless Microphone (Lavalier)	\$125
Wireless Microphone (Handheld)	\$125
4 Channel Mixer	\$40
6 Channel Mixer	\$60
Directional Stereo Microphone for Camcorder Use	\$10

Packages

Portable PA System Bundle with Mixer, Amplifier, Speakers & Stands	\$150
LCD Projector & Screen with USB Remote	\$300
Video Conference Screen	Call for Pricing

Accessories

Dell Laptop	\$125
DVD Burning of Camcorder Recorded Material	\$25
6" Aluminum Poster Easel (Gold)	\$10
Flipchart	\$30
Whiteboard	\$30
Magnetic Dry Erase Board	\$35
Riser	\$15/riser
Pipe & Drape (12' section)	\$20
Extension Cord	\$5
Power Strip	\$5
Tape	\$5

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Inn & Conference Center



Continental Breakfast \$12

Selection of Bottled Fruit Juices
 Seasonal Fresh Fruit
 Assorted Flavored Organic Yogurts
 Assortment of Freshly Baked Local Pastries Served with Sweet Butter, Preserves and Honey
 Fair Trade Organic Brewed Coffee, Decaffeinated Coffee, Assorted Organic Teas
 Honey & Lemon

Plated Breakfast \$15

Selection of Bottled Fruit Juices
 Farm Fresh Cage Free Scrambled Eggs
 Crisp Applewood Smoked Bacon or Country Pork Sausage
 Home Fried Potatoes
 Assortment of Freshly Baked Local Pastries Served with Sweet Butter, Preserves and Honey
 Fair Trade Organic Brewed Coffee, Decaffeinated Coffee, Assorted Organic Teas
 Honey & Lemon

The American Breakfast Buffet \$17

(Minimum of 25 guests)

Selection of Bottled Fruit Juices
 Seasonal Fresh Fruit
 Assorted Breakfast Cereals and Milk
 Farm Fresh Cage Free Scrambled Eggs
 Crisp Applewood Smoked Bacon
 Country Pork Sausage
 Home Fried Potatoes
 Assortment of Freshly Baked Local Pastries Served with Sweet Butter, Preserves and Honey

All prices are per person.

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Buffet Additions

(Minimum of 50 guests)

Omelet Station \$4

Onions, Peppers, Wild Mushrooms, Tomatoes, Cheese, Assorted Breakfast Meats

Waffle Station \$4

Served with Strawberry, Blueberry, Whipped Cream and Warm Maple Syrup

French Toast \$2

Served with Strawberry, Blueberry, Whipped Cream and Warm Maple Syrup

Pancakes \$2

Served with Strawberry, Blueberry, Whipped Cream and Warm Maple Syrup

Smoked Salmon, Bagels and Cream Cheese \$8

With Onions and Capers

Attendant Fee \$75 per station



Enhancements

A La Carte

New York Style Bagels with Flavored Cream Cheese \$3

Fresh Whole Fruit \$2

Fresh Cut Fruit and Berries \$5

Granola Yogurt Parfaits with Fresh Fruit \$5

House Baked Breakfast Pastries \$4

Assortment of Homemade Breakfast Breads \$4

including Lemon, Orange Poppy Seed, Chocolate Chip, Streusel

Steel Cut Oatmeal \$4

served with Granola, Raisins and Brown Sugar

Farm Fresh Breakfast Sandwich \$5

Choice of Croissant or English Muffin, Farm Fresh Cage Free Egg, House Smoked Cheddar Cheese and Choice of Crisp Applewood Smoked Bacon or Country Pork Sausage

Coffee Service \$3

includes Fair Trade Organic Brewed Coffee, Decaffeinated Coffee and Assorted Organic Teas, Honey and Lemon

Assorted Soft Drinks \$2.50

Pepsi® Products

Bottled Water \$3

Assorted Bottled Juices \$2.50

Granola Bars, Power Bars and Nutrigrain Bars \$2

Miss Vickie's® Potato Chips, Smartfood® Popcorn® and Rold Gold® Pretzels \$2

Chips are available in Simply Sea Salt and Smokehouse Barbecue

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Canalside Brunch \$27

(Minimum of 50 guests)

Selection of Fruit Juices

Seasonal Fresh Fruit

Assorted Breakfast Cereals and Milk

Farm Fresh Cage Free Scrambled Eggs

Crisp Applewood Smoked Bacon

Country Pork Sausage

Home Fried Potatoes

Assortment of Freshly Baked Local Pastries Served with Sweet Butter, Preserves and Honey

Garden Greens with a Choice of Dressings

Choice of Two

Lemon Brined Chicken Breast with Balsamic Onions

Cavatappi Pasta with Artichokes, Tomatoes, Garlic Basil Butter Sauce

London Broil with Caramelized Shallot Demi Glace

Cape Anne Cod with a Cracker Crumb Topping

Roasted Kurabuto® Pork Loin with a Warm Cabbage Slaw

Desserts *(Please select one)*

Boston Cream Pie

Tiramisu Torte

Chocolate Fudge Cake

Warm Apple Cobbler

New York Style Cheesecake

Fair Trade Organic Brewed Coffee, Decaffeinated Coffee, Assorted Organic Teas
Honey and Lemon

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Buffet Additions

(Minimum of 50 guests)

Omelet Station \$4

Onions, Peppers, Wild Mushrooms, Tomatoes, Cheese, Assorted Breakfast Meats

Waffle Station \$4

Served with Strawberry, Blueberry, Whipped Cream and Warm Maple Syrup

French Toast \$2

Served with Strawberry, Blueberry, Whipped Cream and Warm Maple Syrup

Pancakes \$2

Served with Strawberry, Blueberry, Whipped Cream and Warm Maple Syrup

Smoked Salmon, \$8

Bagels & Cream Cheese

With Onions and Capers

Attendant Fee \$75 per station



**Inn & Conference
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Meeting Package \$20

Continental Breakfast

Selection of Fruit Juices

Seasonal Fresh Fruit

Assortment of Freshly Baked Local Pastries served with Sweet Butter, Preserves and Honey

Fair Trade Organic Brewed Coffee, Decaffeinated Coffee, Assorted Organic Teas

Honey and Lemon

AM Break

Fair Trade Organic Brewed Coffee, Decaffeinated Coffee, Assorted Organic Teas

Honey and Lemon

Assorted Soda and Organic Beverages

Afternoon Break (Choose One)

Healthy Afternoon

Assorted Whole Fresh Fruit

Nutrition Bars, Granola Bars and Trail Mix

Assorted Juices and Bottled Waters

Cookie Break

Fresh Baked Cookies

Assorted Brownie Bars

Assorted Soda and Organic Beverages

Fair Trade Organic Brewed Coffee, Decaffeinated Coffee, Assorted Organic Teas

Munchie Mania

Potato Chips, Popcorn, Cracker Jack®

Assorted Soda and Organic Beverages

Fair Trade Organic Brewed Coffee, Decaffeinated Coffee, Assorted Organic Teas

Breaks

Continental Breakfast \$10

Fresh Fruit, House- Baked Pastries, Organic Coffee, Teas & Fruit Juices

Health Nut \$9

Fresh Fruit, Granola & Health Bars, Trail Mix, Juices & Bottled Water

Sweet Tooth \$10

Freshly Baked Cookies, Brownie Bars, Whoopie Pies, Assorted Sodas, Brewed Coffees & Organic Teas

Movie Theater \$9

Potato Chips, Popcorn, Cracker Jack®, Lollipops, Twizzler's®, & Assorted Soft Drinks

Rejuvenate \$12

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

Comforts of Home \$12

Pulled Pork Sliders & Slaw, Mini Grilled Cheese, Clam Chowder Shooters, Coffees & Organic Teas, Assorted Soft Drinks & Bottled Waters

Fenway Break \$12

Mini Fenway Franks, Cracker Jack®, Warm Pretzels with Spicy Mustard, Ice Cream Novelties, Fresh Brewed Iced Tea & Lemonade

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LUNCH BUFFETS

Pizza Party \$18

(Minimum of 25 People)

Hand Tossed Caesar Salad or Soup du Jour
Four Cheese Pizza
Buffalo Chicken Pizza
Grilled Vegetable Pizza
Steak & Cheese Pizza
Vegetable Pasta Salad
Selection of House Baked Miniature Pastries
Selection of Assorted Soda & Organic Beverages

Taste of Italy \$25

(Minimum of 25 People)

Herb Focaccia and Crusty Italian Bread
Artichoke Spread, White Bean Spread
Pasta Fagioli
Hand Tossed Caesar Salad (Romaine Lettuce, Garlic Croutons, Shaved Parmesan, House made Caesar Dressing)
Grilled Cremini Mushrooms and Roasted Red Peppers
Marinated Eggplant and Grilled Artichoke Salad
Shrimp and Bay Scallop Salad
Gourmet Olives and Italian Meats
Baked Rigatoni
Chicken Marsala
Roasted Italian Vegetable with Braised Fennel
Parmesan Risotto
Selection of House Baked Miniature Pastries
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Selection of Assorted Soda & Organic Beverages

Taste of New England \$26

(Minimum of 50 People)

Warm Rolls, Biscuits with Butter and Margarine
New England Clam Chowder with Corn Bread
Boston Bib Lettuce, Goat Cheese, Blueberries, Candied Walnuts, Maple Spice Vinaigrette
New England Style Potato Salad
Traditional Maine Lobster Rolls
Maple Glazed Breast of Chicken
Butternut Squash Ravioli with Amaretto Cream Sauce
Molasses Baked Beans
Roasted Vegetables
Whoopie Pies and Mini Boston Cream Pies
Fair Trade Organic Brewed Coffee, Decaffeinated Coffee and Assorted Organic Teas
Selection of Assorted Soda & Organic Beverages

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LUNCH BUFFETS

The Deli Counter \$20

Soup of the Day
 Romaine, Radicchio, Iceberg and Apples, Mustard Vinaigrette
 Country Potato Salad
 Bowtie Pasta Salad
 Selection of Premium Deli Meats
 Oven Roasted Turkey, Maple Glazed Ham, Shaved Roast Beef, and Genoa Salami
 Provolone, Cabot® Cheddar, Swiss
 Grilled Marinated Peppers & Squash, White Balsamic Dressing
 "Miss Vickie's"® Potato Chips and "Rold Gold"® Pretzels
 Array of Pickles, Marinated Olives & Roasted Tomatoes
 Boston Bib Lettuce, Sliced Tomato, Sliced Onion
 Country White, Whole Wheat,
 Assorted Rolls and Grilled Flour Tortillas,
 Dijon Mustard, Mayonnaise, Olive Oil & Vinegar
 Horseradish and Freshly Ground Pepper
 Assorted Cookies & Dessert Bars
 Fair Trade Organic Brewed Coffee, Decaffeinated Coffee and Assorted Organic Teas
 Selection of Assorted Soda and Organic Beverages

Sandwich Wrap Buffet \$20

(Minimum of 25 People)

Cucumber Tomato and Feta Salad
 Salad of Romaine & Chicory, Bacon and Blue Cheese, Creamy Red Wine Vinaigrette
 Israeli Couscous and Grilled Vegetable Salad
 Roasted Vegetable Wrap with Hummus, Roasted Red Peppers, Onions and Mushrooms
 Smoked Turkey Wrap with Bacon, Avocado, Tomato and Arugula
 Buffalo Chicken , Plum Tomato, Lettuce and Chipotle Mayonnaise
 Tuna Salad, Mixed Greens in a Tomato Tortilla Wrap
 Stacy's Pita Chips ®
 Assorted Cookies & Dessert Bars
 Fair Trade Organic Brewed Coffee, Decaffeinated Coffee and Assorted Organic Teas
 Selection of Assorted Soda & Organic Beverages

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Lunch

PLATED LUNCH SELECTIONS

Hand Tossed Caesar Salad with Marinated Grilled Chicken	\$15
Flat Iron Steak over Crisp Endive, Sweet Tomatoes, Ricotta Salata, Avocado Dressing	\$18
Lemon Brined Chicken Breast with Balsamic Braised Onions, Yukon Mashed Potato, Seasonal Vegetable	\$21
Herb Roasted Chicken Breast with Romano Risotto, Seasonal Vegetable	\$21
Pan Seared Chicken Breast with Florio® Marsala, Herb Roasted Fingerling Potatoes, Seasonal Vegetable	\$19
Grilled New York Strip Loin with Steak Butter, Yukon Mashed Potato, Seasonal Vegetable	\$24
Grilled Marinated Teres Major with Garlic Roasted Yukon Potato, Seasonal Vegetable	\$22
Cracker Crusted Cape Anne Cod Fish with Lemon Butter Sauce, Herb Roasted Fingerling Potato, Seasonal Vegetable	\$22
Pan Seared Northern Salmon with Maple Butter Glaze, Swiss Chard & Cannellini Bean Ragout	\$23
Ricotta & Manchego Tortelloni with Broccoli Rabe, Grilled Artichokes, Roasted Tomatoes, Garlic Butter Sauce	\$18
Oversized Cheese & Vegetable Cannelloni with Tomato Ragout, Romano Cheese	\$18

Select Two Entrées

for an additional charge of \$2.00 per person

Select Three Entrées

for an additional charge of \$3.00 per person

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Soup & Salad Selections

(Please select one soup or salad)

- Crab and Corn Chowder
- Pasta Fagioli
- New England Clam Chowder
- Hand Tossed Caesar Salad
Romaine Lettuce, Garlic Croutons, Shaved Parmesan, House-made Caesar Dressing
- Boston Bibb Lettuce Salad
with Sweet Tomatoes, Cabot Swiss Cheese, Candied Walnuts, Blackberry Dressing
- Fresh Garden Salad
with Carrots, Cucumber, Sweet Tomatoes, Fresh Herb Vinaigrette

Salad Enhancements

- Caprese Salad \$2
Vine Ripened Tomatoes, Fresh Mozzarella, Basil with Aged Balsamic Vinegar & Garlic Twist
- Spinach Salad \$2
Baby Spinach Greens with Mushrooms, Red Onions, Pecans with Sherry Vinaigrette

Desserts

(Please select one)

- Boston Cream Pie
- Tiramisu Torte
- Chocolate Fudge Cake
- Warm Apple Cobbler
- New York Style Cheesecake



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Hors d'oeuvres

Hors d'oeuvres & Reception Package \$14

(Six pieces per person) (Minimum of 50 people)

Micro Beef Wellington
Bacon Wrapped Casino Shrimp
Steak & Cheese Spring Rolls
Chicken Saltimbocca Skewers
Ratatouille Phyllo



A la Carte Hors d'oeuvres

(Priced per 50)

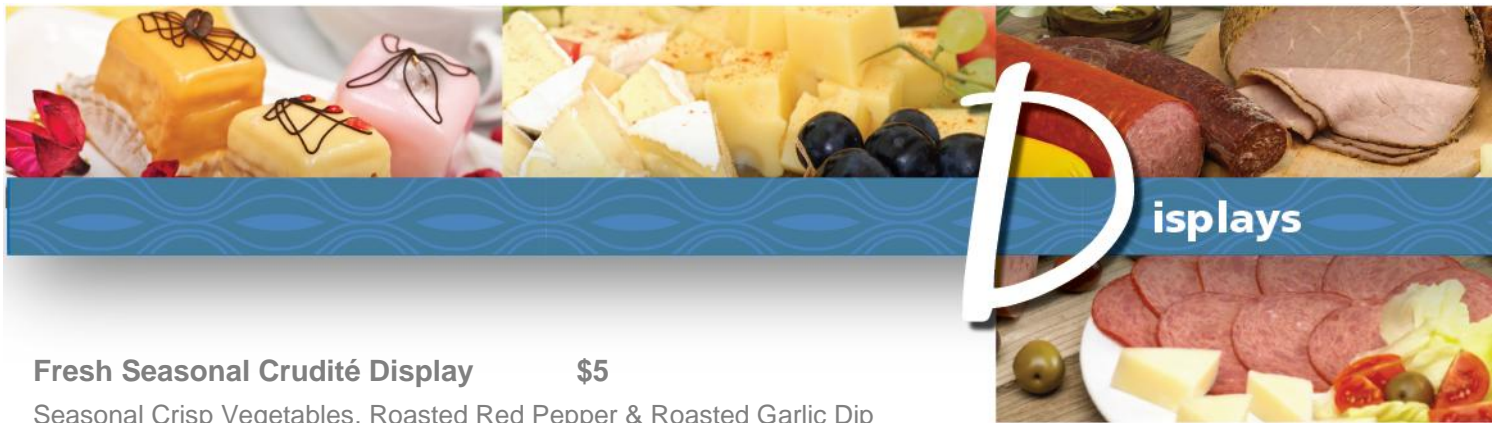
Chicken Marsala Pot Pie	\$150
Sweet Potato Coconut Chicken	\$175
Peanut Chicken Satay	\$150
Micro Chicken Wellington	\$175
Chicken Samosa	\$150
Mini Lobster Cobbler	\$250
Bacon Wrapped Casino Shrimp	\$200
New England Crab Cake	\$200
Smoked Bacon Wrapped Scallop	\$200
Thai Style Shrimp Spring Roll	\$150
Vegetable Spring Roll	\$150
Micro Rueben	\$150
Wild Mushroom Phyllo	\$175
Vegetable Quesadilla	\$175
Spanakopita	\$150
Ratatouille Phyllo	\$150

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Fresh Seasonal Crudité Display \$5

Seasonal Crisp Vegetables, Roasted Red Pepper & Roasted Garlic Dip

Domestic and Imported Cheese Display \$4

Chef's Selection of Domestic and Imported Cheeses presented with assorted Crackers, Pencil Breadsticks and Rustic Flatbreads

Seasonal Fresh Slice Fruit Display \$5

Sliced Seasonal Fruit accompanied with Fresh Raspberry Yogurt Dipping Sauce

Antipasto Display \$9

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

Tea Time Dessert Display \$13

Miniature French Pastries, Assorted Tea Cookies, Biscotti, Chocolate Covered Strawberries and Assorted Organic Tea

Viennese Table \$9

Chef's Selection of Mini Pastries, Petit Fours, Italian Pastries and assorted House Baked Cookies

Candy Buffet \$10

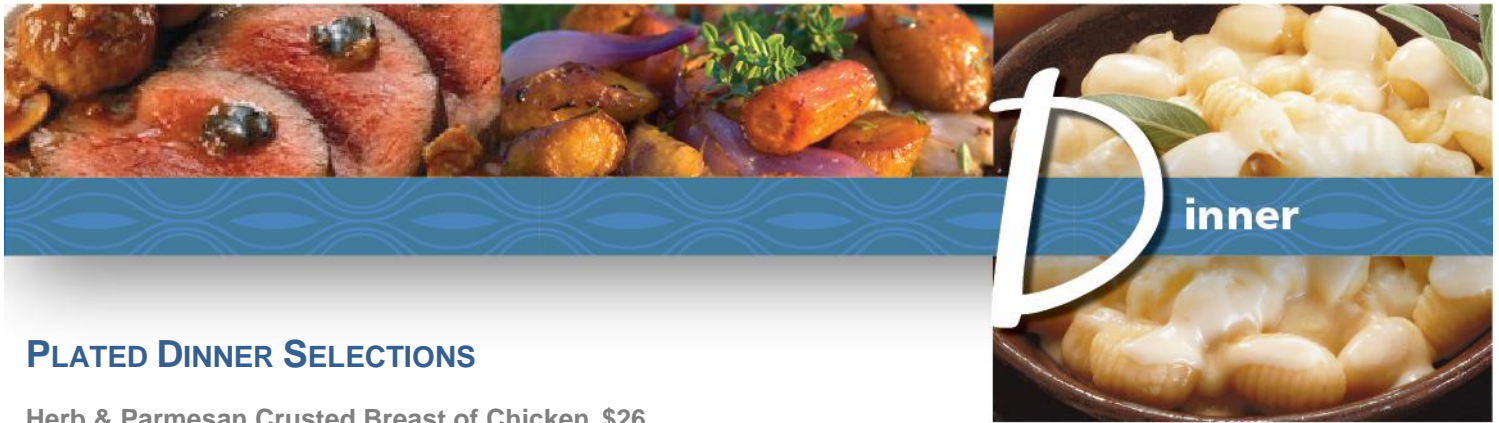
Elegant display of novelty candies, choose 5 of the following:
Yogurt Covered Raisins, Yogurt Covered Pretzels, Nonpareils, Swedish Fish, M&Ms, Twizzlers, Blow Pops, Fun Size Candy Bars, Rock Candy, Peppermint Patties

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PLATED DINNER SELECTIONS

Herb & Parmesan Crusted Breast of Chicken \$26

Smoked Mozzarella and Spinach Risotto,
Braised Fennel, Roasted Tomato Relish

Lemon Garlic Chicken \$27

Roasted Pan Jus, Roasted Fingerling Potato,
Seasonal Vegetable

Pan Seared Filet Mignon \$44

Potato, Fennel & Three Cheese Gratin,
Seasonal Vegetable

Grilled Marinated Sirloin \$40

Herb Butter, Roasted Yukon Potato,
Seasonal Vegetable

Grilled Veal Strip Loin \$44

Blackberry Braised Onions, Potato and
Turnip Hash, Green and Wax Beans

Herb Crusted Rack of Lamb \$38

Shell Bean & Potato Ragout

Kurabuto® Pork Rib Chop \$38

Fig, Olive & Almond Compote, Sweet Potato
Hash, Seasonal Vegetable

Roasted New England Cod & Lobster Ravioli \$32

Chorizo Buerre Blanc, Seasonal Vegetable

Ricotta & Manchego Tortelloni \$18

with Broccoli Rabe, Grilled Artichokes,
Roasted Tomatoes, Garlic Butter Sauce

Slow Roasted Salmon \$34

with Warm Bacon Slaw, Fingerling Potato

Seared Polenta \$18

Basmati Rice, Tomato Ragout, Seasonal
Vegetable

Ricotta & Manchego Tortelloni \$18

Broccoli Rabe, Grilled Artichokes, Roasted
Tomatoes, Garlic Butter Sauce

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Soup & Salad Selections

(Please select one soup or salad)

Crab and Corn Chowder

Fire Roasted Tomato & Fennel Soup

New England Clam Chowder

Hand Tossed Caesar Salad

*Romaine Lettuce, Garlic Croutons, Shaved
Parmesan, House-made Caesar Dressing*

Boston Bibb Lettuce Salad

*with Sweet Tomatoes, Cabot Swiss Cheese,
Candied Walnuts, Blackberry Dressing*

Fresh Garden Salad

*with Carrots, Cucumber, Sweet Tomatoes,
Fresh Herb Vinaigrette*

Soup & Salad Enhancements

Lobster Bisque \$3

Caprese Salad \$2

*Vine Ripened Tomatoes, Fresh Mozzarella,
Basil with Aged Balsamic Vinegar & Garlic Twist*

Spinach Salad \$2

*Baby Spinach Greens, Mushrooms, Red
Onions, Pecans with Sherry Vinaigrette*

Plated Dinner Desserts

(Please select one dessert)

Banana's Foster Cheesecake; Chocolate Fudge
Cake; Warm Apple Cobbler; White Chocolate
Raspberry Cheesecake; Tiramisu Torte

Select Two Entrées

for an additional charge of \$2.00 per person

Select Three Entrées

for an additional charge of \$3.00 per person



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DINNER BUFFETS

The Riverhawk \$28

(Minimum 25 Guests)

Warm Dinner Rolls, Sweet Butter

Fresh Garden Salad

Carrots, Sweet Tomatoes, Cucumber, Fresh Herb Vinaigrette

Tortellini Salad

Roasted Peppers, Asparagus, Roasted Garlic

Fresh Mozzarella, Tomato, Basil Salad

Garlic & Herb Roasted Potatoes

Seasonal Vegetable

Selection of House Baked Miniature Pastries

Fair Trade Organic Brewed Coffee, Decaffeinated Coffee and Assorted Organic Teas

Choose Three Entrees

Herb Roasted Chicken Breast with Cranberry Demi Glace

Pan Seared Haddock with Caramelized Onion Burre Blanc

Cracker Crusted Cape Anne Cod Fish with Lemon Butter Sauce

Roasted Sirloin with Shallot Demi Glace

Rigatoni with Shrimp, Tomatoes, Scallions, Lemon Garlic Butter Sauce

Potato Gnocchi with Smoked Bacon, Pearl Onions, Spinach Greens

New England Clambake \$40

(Minimum 50 Guests)

Warm Rolls, Freshly Baked Corn Bread

New England Clam Chowder

Fresh Garden Salad

Carrots, Sweet Tomatoes, Cucumber, Fresh Herb Vinaigrette

Country Style Potato Salad

Classic Cole Slaw

1 ¼ Pound Maine Lobsters, Drawn Butter

Steamed Clams & Mussels

BBQ Grilled Chicken Breast

Choice of two - Banana's Foster Cheesecake; Chocolate Fudge Cake; Warm Apple

Cobbler; White Chocolate Raspberry Cheesecake; Tiramisu Torte

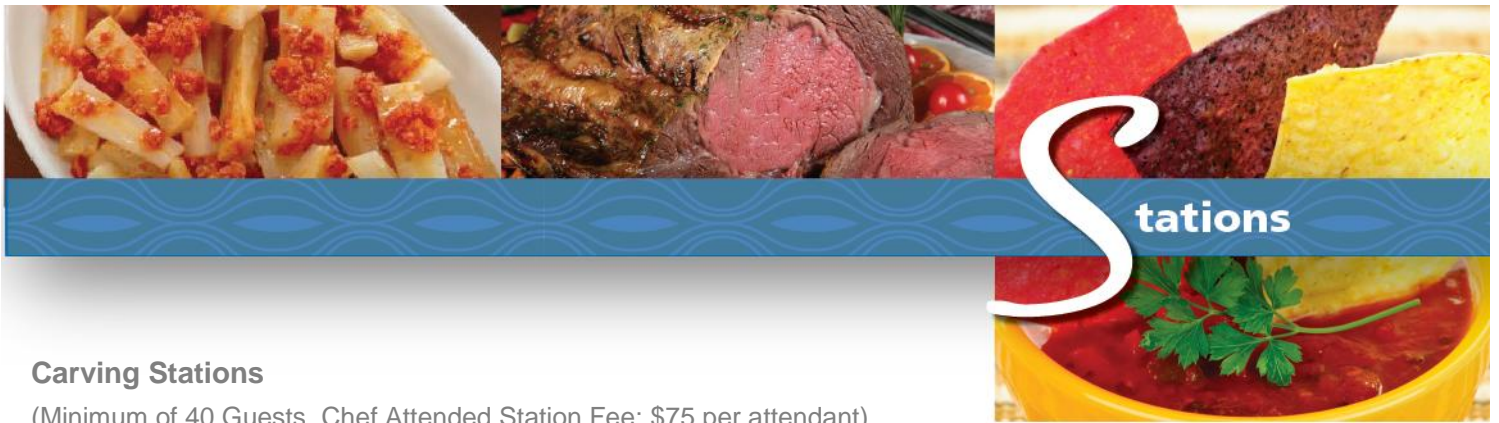
Fair Trade Organic Brewed Coffee, Decaffeinated Coffee and Assorted Organic Teas

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Carving Stations

(Minimum of 40 Guests, Chef Attended Station Fee: \$75 per attendant)

Roast Beef Sirloin \$12

Caramelize Shallot Demi Glace, Carved to Order, Served with Assorted Dollar Rolls and Sauces

Grilled Sweet Rubbed Turkey Breast \$10

Red Current Compote, Carved to Order, Served with Homemade Biscuits

Roasted Kurabuto® Porkloin \$12

Warm Cabbage and Apple Slaw

Grilled Sweet Rubbed Turkey Breast \$10

Red Current Compote, Carved to Order, Served with Homemade Biscuits

Pasta Station \$12

Manchego & Ricotta Tortelloni in a Romano Cream Sauce

Bowtie Pasta with Roasted Garlic & Olive Oil

Penne Pasta with Sun Dried Tomato Cream Sauce

Served with French Baguette Slices

Breadsticks and Fresh Grated Parmesan Cheese

Fajitas Station \$12

Build your own Fajitas to include:

Chicken or Steak, Warm Flour Tortillas, Salsa, Guacamole, Sour Cream, Shredded Lettuce, Tomatoes, Grated Cheddar Cheese

Mediterranean Station \$7

Roasted Red Pepper, Smokey Chipotle & Traditional Hummus served with Toasted Pita Chips and Rustic Flatbreads

Fiesta Station \$3

Tri-colored Tortilla Chips served with Fresh Tomato, Salsa and Guacamole

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Open Bar - Charge per person/per hour

Premium Selections \$14

Absolut Vodka, Makers Mark, Captain Morgan, Beefeaters Gin, Crown Royal Whisky, Dewars Scotch, Jose Cuervo Gold

Standard Selections \$12

Smirnoff Vodka, Jack Daniels, Bacardi Rum, Tanqueray Gin, Canadian Club Whisky, J&B Scotch, Jose Cuervo Especial

Consumption Host Bar - Charge per drink

Top Shelf 2-Liquor Drink	\$11.75
Premium Mixed Drinks	\$8.75
Standard Mixed Drinks	\$7.75
House Mixed Drinks	\$6.75
Domestic Beer	\$3.75
Imported Beer	\$4.75
Premium Wine	\$8.75
House Wine	\$6.75
Soft Drinks	\$2.00
Mineral Waters	\$3.00

Cash Bar

Top Shelf 2-Liquor Drink	\$12.00
Premium Mixed Drinks	\$9.00
Standard Mixed Drinks	\$8.00
House Mixed Drinks	\$7.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
Premium Wine	\$9.00
House Wine	\$7.00
Soft Drinks	\$2.00
Mineral Waters	\$3.00

Bartender Fee \$80.00 per bartender, waived with sales of \$250.00

One bartender per 75 guests

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Champagne

Moët & Chandon "White Star" Imperial, France 187ml	\$34
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White/Blush

2010 Chardonnay, Domaine Bernier, France Loire Valley	\$32
2010 Pinot Grigio, DiLenardo, Italy, Friuli	\$25
2010 Sauvignon Blanc, Joel Gott, California	\$28
2010 Riesling, Dr. Loosen Mosel, Germany	\$28
2010 White Zinfandel, Montevina, California	\$20

Red Wines

2009 Cabernet Sauvignon, Rutherford Ranch, California, Napa Valley	\$32
2009 Merlot, Ghost Pines, California	\$28
2009 Pinot Noir, Deloach, California	\$28
2009 Red Blend, Hedges CMS, Washington	\$32
2008 Shiraz, Peter Lehman, Australia, Barossa Valley	\$25
2010 Malbec, Terrazas, Argentina, Mendoza	\$28

Champagne

100 2002 Dom Pérignon, Epernay	\$175
101 N.V. Laurent Perrier, Brut LP, Tours-sur-Marne	\$78
102 N.V. Veuve Clicquot Ponsardin, Brut, Yellow Label, Reims	\$88
103 N.V. Moët & Chandon "White Star" Imperial, France	\$58

Sparkling

104 N.V. Prosecco, Zonin, Italy	\$29
105 N.V. Blanc de Noirs, Domaine Chandon, California	\$40

Vintages subject to change without notice

All prices are per bottle.

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



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White Wines from America

200	2007 Chardonnay, Nickel & Nickel, Truchard Vineyard, Carneros	\$82
201	2010 Chardonnay, Cakebread Cellars, Napa Valley	\$64
202	2009 Chardonnay, Jordan Vineyards, Russian River Valley	\$56
203	2010 Chardonnay, Napa Cellars, California	\$42
204	2010 "Unoaked" Chardonnay Joel Gott, Monterey, Napa	\$38
205	2010 Sauvignon Blanc, St. Supery, California	\$36
206	2010 Pinot Gris, King Estates, Oregon	\$32
207	2009 Conundrum, Caymus Vineyards, Napa Valley	\$50

Red Wines from America

300	2009 Cabernet Sauvignon, Caymus, Napa Valley	\$98
301	2007 Cabernet Sauvignon, Jordan Vineyards, Alexander Valley	\$82
302	2007 Cabernet Sauvignon, Whitehall Lane, Napa Valley	\$68
303	2006 Cabernet Sauvignon, St. Supery, Napa Valley	\$58
304	2009 Cabernet Sauvignon, Buehler Estate	\$48
305	2006 Merlot, Kunde Vineyards, Sonoma County	\$40
306	2007 Merlot, Rombauer, Napa Valley	\$52
307	2009 Merlot, Duckhorn Vineyards, Napa Valley	\$78
308	2009 Pinot Noir, Argyle, Willamette Valley	\$50
309	2009 Pinot Noir, Etude Vineyard, Carneros	\$72
310	2008 Pinot Noir, Domaine Serene, Yamhill Cuvee, Willamette Valley	\$62
311	2008 Paraduxx, Duckhorn, Napa	\$78
312	2009 Zinfandel, Artenzin, Mendocino Country, California	\$45
313	Syrah, Zaca Mesa, Santa Barbara, Santa Ynez Valley	\$40

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