



Plated Dinners

(Minimum of 15 Guests)

Each entrée includes choice of soup or salad, a basket of freshly baked cornbread & sourdough rolls, choice of dessert and coffee, decaffeinated coffee and tea. For an additional charge, you may upgrade to a four course meal.

Appetizer

(Select One)

- ~ New England Clam Chowder
- ~ Chef's Seasonal Creation
- ~ Tomato Bisque, Grilled Cheese Crouton
- ~ Caesar Salad, Hearts of Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing
- ~ Mixed Greens Salad, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette
- ~ Steak House Wedge, Bacon, Bleu Cheese, Pickled Onion, Tomato
- ~ Tomato & Mozzarella, Balsamic Vinaigrette, Micro Greens

Intermezzo

\$3.00

(Select One)

- ~ Lemon Sorbet
- ~ Raspberry Sorbet
- ~ Mango Sorbet

Entrée

(Select up to Two)

Vegetarian

- ~ Penne Primavera \$30.00
Local Vegetables, Tomato Broth
- ~ Quinoa \$32.00
Tomato Avocado Salad, Grilled Vegetables, Sautéed Spinach
- ~ Moroccan Roasted Vegetable Tower \$33.00
Piperade Couscous
- ~ Asparagus and Parmesan Risotto \$34.00
Fried Basil, Basil Oil

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.



Poultry

- ~ Moroccan Chicken \$35.00
Saffron and Lemon Couscous, Asparagus, Almond Apricot Chutney
- ~ Provence Chicken Breast \$35.00
Bacon, Spinach, Mushroom, Mashed Potato, Bordelaise, Honey Glazed Carrots
- ~ Statler Chicken Breast \$36.00
Sweet Potato Hash, Mushroom Flan, Green Beans, Cranberry-Rosemary Jus

Seafood

- ~ Seared Salmon \$36.00
Pomegranate, Mascarpone Polenta, Orange Fennel Salad
- ~ Haddock Confit \$37.00
Potato Gnocchi, Leeks, Saffron Broth
- ~ Grilled Swordfish \$38.00
Asparagus Artichoke Tomato Ragout

Beef & Pork

- ~ 10oz. Grilled Pork Chop \$41.00
Maple Brine, Roast Mushrooms, Salt Pee Wee Potato, Honey Glazed Carrot, Maple Cider Glaze
- ~ 10oz. New York Sirloin \$46.00
Buttermilk Mashed Potato, Lemony Grilled Asparagus, Béarnaise Bordelaise
- ~ 8oz. Filet Mignon \$48.00
Sweet Potato Puree, Onion Strings, Spinach, Caramelized Demi-Glace

Duets

- ~ Statler Chicken Breast & Roasted Salmon \$53.00
Natural Pan Jus, Roasted Corn & Black Bean Salsa
- ~ Petit New York Sirloin & Sea Scallops \$60.00
Herbed Butter, Demi-Glace
- ~ Petit Tenderloin & Two Crab Stuffed Shrimp \$62.00
Sauce Bordelaise, Béarnaise

Dessert

(Select One)

- ~ Blueberry Bread Pudding, White Chocolate Anglaise
- ~ Double Chocolate Mousse

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.



- ~ Lemon Meringue Tart, Raspberry Sauce
- ~ Orange Pound Cake, Fresh Strawberries, Whipped Cream

Dinner Buffet

The New England Buffet

\$40.00

(Minimum of 20 Guests)

Soup

- ~ New England Clam Chowder

Salad

(Select One)

- ~ Boston Bibb, New Hampshire Bacon, Tomato, Onion, Balsamic Vinaigrette, Goat Cheese, Herbs
- ~ Local Mixed Greens, Great Hill Bleu Cheese Dried Cranberries, Walnuts, Champagne Vinaigrette

Entrée

- ~ New England Baked Chicken, Cranberry Orange Chutney
- ~ Georges Banks Scrod, Cracker Crumbs, Citrus Beurre-Blanc
- ~ Family Farms Bistro Steak, Bordelaise Sauce
- ~ Roasted Potatoes
- ~ Corn on the Cob
- ~ Rolls & Cornbread

Dessert

(Select One)

- ~ Apple Pie
- ~ Boston Crème Pie
- ~ Indian Pudding, Vanilla Ice Cream

Add 1 Pound Lobster

\$25.00

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.



The Colonial Buffet

\$45.00

(Minimum of 20 Guests)

Salad

(Select One)

- ~ Mixed greens, Bacon, Red Onions, Cherry Tomato, Lemon Vinaigrette
- ~ Baby Spinach, Roasted Eggplant, Mozzarella, Pine Nuts, Basil Vinaigrette

Entrée

(Select Three)

- ~ Parmesan Crusted Chicken, Tomato Scallion Basil Butter Sauce
- ~ Chicken Saltimbocca, Prosciutto and Sage Ragout, Marsala Reduction
- ~ Grilled Chicken, Roasted Tomato, Basil Pesto Cream Sauce
- ~ Pan Roasted Haddock, Leeks, Capers, Vermouth Butter Sauce
- ~ Seared Salmon, Fennel Orange Slaw, Pomegranate Reduction
- ~ Grilled Swordfish, Artichoke and Tomato Ragout
- ~ Yankee Pot Roast, Roasted Carrots, Cippolini Onions
- ~ Chipotle Brown Sugar Crusted Pork Loin, Roasted Apple Thyme Demi
- ~ Marinated Brandt Bistro, Caramelized Onions and Peppers
- ~ Pasta Primavera, Seasonal Fresh Vegetables, Penne, Lemon Butter
- ~ Cheese Tortellini, House Marinara, Roasted Zucchini and Summer Squash
- ~ Quinoa, Spinach, Tomato Basil Salad, Roasted Cremini Mushrooms

Starch

(Select One)

- ~ Mashed Potato
- ~ Roasted Garlic Herb Potato
- ~ Rice Pilaf
- ~ Pesto Couscous

Vegetable

(Select One)

- ~ Vegetable Medley with Lemon Butter

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.



- ~ *Green Beans, Caramelized Onions*
- ~ *Roasted Carrots Glazed with Local Honey and Herbs*

The Colonial Buffet (cont.)

Dessert

(Select One)

- ~ *Bread Pudding, Rum Anglaise*
- ~ *Chocolate Mouse*
- ~ *Lemon Meringue Tart*

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/ or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.



A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.