

The Catering Menu



48 Monument Square, Concord, MA 01742

978-369-9200 www.concordscolonialinn.com

Meeting Packages

Just add the lunch of your choice to one of these packages for a full day affair.

Standard Meeting Package

Continental Breakfast

Fresh Bakery Selections, Bagels,
Cream Cheese, Fruit Preserves
Seasonal Fresh Fruit
Chilled Fruit Juices
Coffee & Tea Service

Mid-Morning Refresh

Freshly Brewed Coffee,
Decaffeinated Coffee and Tea

PM Pick-Me-Up

Assortment of Cookies, Brownies,
and Sliced Fresh Fruit
Coffee, Decaffeinated Coffee and Tea

Executive Meeting Package

Classic Breakfast

Seasonal Fresh Fruit
Fresh Bakery Selections, Bagels,
Cream Cheese, Fruit Preserves
Scrambled Eggs
Bacon & Maple Sausage
Colonial Inn Home Fries
Chilled Fruit Juices
Coffee & Tea Service

Mid-Morning Refresh

Freshly Brewed Coffee,
Decaffeinated Coffee and Tea

PM Pick-Me-Up

Assortment of Cookies, Brownies,
and Sliced Fresh Fruit
Coffee, Decaffeinated Coffee and Tea

Breakfast Buffets

Continental

Seasonal Fresh Fruit
Fresh Bakery Selections,
Bagels, Cream Cheese, Fruit
Preserves
Chilled Fruit Juices
Coffee & Tea Service

Fresh Start

Granola
Greek Yogurt
Fresh Fruit Salad
Chilled Fruit Juices
Coffee & Tea Service

The Classic

Seasonal Fresh Fruit
Fresh Bakery Selections,
Bagels, Cream Cheese, Fruit
Preserves
Scrambled Eggs
Bacon & Maple Sausage
Colonial Inn Home Fries
Chilled Fruit Juices
Coffee & Tea Service

The Healthy Start

Seasonal Fresh Fruit
Assorted Cereals, Skim Milk
Greek Yogurt & Granola
Parfait
Cottage Cheese
Egg White Frittata, Bell
Peppers, Onions, Tomatoes
and Cheese
Chilled Fruit Juices
Coffee & Tea Service

The Elaborate Brunch Buffet

Seasonal Fresh Fruit and Granola
Fresh Bakery Selections, Bagels, Cream Cheese, Fruit Preserves
Scrambled Eggs
Bacon & Maple Sausage
Colonial Inn Home Fries
Quiche Florentine, Spinach, Tomatoes, Cheese
Choice of Fish Entrée: Fresh Salmon or Ritz Cracker Crusted Cod with Citrus Beurre Blanc
Choice of Chicken Entrée: Florentine, Piccata or Marsala Sauce
Two Seasonal Salads
Fresh Baked Cornbread & Sourdough Rolls
Assorted Pastries
Chilled Fruit Juices
Coffee & Tea Service

Breakfast Plated

Country Morning Breakfast

(Select One)
Scrambled Eggs
Pancakes, Fresh Berries, Maple Pecan Butter
Challah French Toast, Bananas Foster Compote
(Select One)
Bacon
Maple Sausage
Ham
Colonial Inn Breakfast Potatoes
Chilled Fruit Juices

Breakfast & Brunch Enhancements

Assorted Cold Cereals, Milk
Individual Assorted Yogurts
Bagels, Cream Cheese, Fruit Preserves
Colonial Inn Home Fries
Bacon
Maple Sausage
Ham Steak
Corned Beef Hash
Seasonal Fruit Salad
Assorted Breakfast Pastries
Smoked Salmon

Lunch Buffets

(Minimum of 15 Guests)

Light Salad Luncheon

Caesar Salad, Parmesan Cheese, Garlic Croutons OR
Tossed Garden Greens, Tomato, Cucumber, Red Wine Vinaigrette
Tuna Salad, Chicken Salad, OR Egg Salad
Country White, Wheat, Brioche Rolls
Grilled Asparagus, Carrots, Lemon Zest
Grilled Chicken
Chef's Choice of Dessert
Add Soup du Jour
Add New England Clam Chowder

The New England Deli

Tossed Garden Greens, Tomato, Cucumber, Red Wine Vinaigrette
Pasta Salad, Green Peas, Ham, Cheddar Cheese, Mayonnaise
Roast Beef, Roast Turkey Breast, Sliced Baked Ham
Swiss, Cheddar, American Cheese
Lettuce, Sliced Tomato, Red Onions, Pickles
Country White, Wheat, Brioche Rolls, Wraps
Traditional Mustard, Grainy Mustard, Horseradish Cream, Mayonnaise
Potato Chips
Chef's Choice of Dessert

The Executive Deli

Chef's House Made Soup of the Day
Tossed Salad Greens, Tomato, Cucumber, Dressings
Pasta Salad, Black Olives, Red Onion, Feta Cheese,
Roasted Red Pepper, Parsley, Lemon Vinaigrette
Select Three Pre-Made Sandwiches:
Turkey Club
Grilled Chicken Caesar Wrap
Baked Ham, Swiss with Dijonaise on Sourdough
Mediterranean Wrap - Roasted Vegetables with Feta Cheese in a Whole Grain Wrap
Potato Chips
Chef's Choice of Dessert

Coffee, Decaffeinated Coffee, Tea

Lunch Hot Buffet

(Minimum of 20 Guests)

Salad

(Select One)

Caesar Salad, Parmesan Cheese, Croutons
Mixed Green Salad, Shaved Local Vegetables, Maple Vinaigrette
Chopped Romaine, Cherry Tomato, Red Onions, Ranch Dressing

Entrées

(Select Two)

Chicken Cordon Bleu, Mushroom Demi Glaze
Chicken Piccata, Capers, Lemon, Tomato Butter Sauce
Tuscan Grilled Chicken, Olives, Capers, Artichokes, Tomatoes
Ritz Cracker Crusted Cod, Citrus Beurre Blanc
Seared Salmon, Fennel Orange Slaw, Pomegranate Reduction
Yankee Pot Roast, Roasted Carrots, Cippolini Onions
Chipotle Brown Sugar Crusted Pork Loin, Apple Demi
Marinated Brandt Bistro Steak, Caramelized Onions and Peppers
Chicken Pasta Primavera, Fresh Vegetables, Penne, Parmesan Cheese, Lemon Butter
Spinach and Cheese Ravioli, House Marinara, Shaved Parmesan Cheese
Quinoa Medley, Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls

Sides

(Select Two)

Mashed Potato
Roasted Garlic Herb Potato
Rice Pilaf
Pesto Couscous
Vegetable Medley with Lemon Butter
Green Beans, Caramelized Onions
Roasted Carrots Glazed, Local Honey, Herbs

Dessert

(Select One)

Orange Pound Cake, Fresh Strawberries, Whipped Cream
Seasonal Bread Pudding
Cheesecake with Strawberry Sauce
Chocolate Cake

Coffee, Decaffeinated Coffee, Tea

Plated Lunch

All plated meals served with assorted fresh baked cornbread and rolls

Appetizer

(Select One)

Chef's Seasonal Soup

New England Clam Chowder

Minestrone

Spinach Salad, Fresh Buffalo Mozzarella, Tomatoes, Red Onions, Bacon Vinaigrette

Mixed Green Salad, Shaved Local Vegetables, Maple Vinaigrette

Caesar Salad, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Entrée

(Select Two)

Quinoa Medley

Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls

Chicken Pot

Our Classic Recipe, Puff Pastry, Mashed Potatoes, Green Beans

Statler Chicken Breast

Tuscan Tomato Sauce, Roasted Herbed Potatoes, Green Beans

Grilled Bistro Steak

Roasted Potatoes, Green Beans, Mushroom and Rosemary Au Jus

Baked Cod

Ritz Cracker Crumbs, Mashed Potatoes, Green Beans, Citrus Beurre Blanc

Broiled Salmon

Fennel Slaw, Pomegranate Reduction, Mashed Potatoes, Green Beans

Dessert

(Choose One)

Maine Blueberry & Lemon Challah Bread Pudding, White Chocolate Anglaise

Molten Chocolate Stout Cake, Dark Chocolate Ganache, Whipped Cream

Orange Pound Cake, Fresh Strawberries, Whipped Cream

Raspberry Crème Brûlée

Coffee, Decaffeinated Coffee, Tea

Plated Dinners

All plated meals served with assorted fresh baked cornbread and rolls

Appetizer

(Select One)

Chef's Seasonal Soup

New England Clam Chowder

Minestrone

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

(Select One)

Lemon Sorbet

Raspberry Sorbet

Mango Sorbet

Entrée

(Select Two)

Vegetarian

Penne Primavera

Fresh Local Vegetables, Tomato Broth, Parmesan Cheese

Quinoa Medley

Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls

Spinach and Cheese Ravioli

Marinara Sauce, Shaved Parmesan Cheese

Truffle Risotto with Asparagus and Tomato

Drizzled Basil Oil

Poultry

Moroccan Chicken

Saffron and Lemon Couscous, Asparagus, Almond Apricot Chutney

Chicken Cordon Bleu

Mushroom Demi Glaze, Mashed Potatoes, Braised Spinach

Statler Chicken Breast

Herbed Roasted Potatoes, Green Beans, Rosemary Au Jus

(continued on next page)

Seafood

Seared Salmon

Pomegranate Reduction, Orange Fennel Salad, Cranberry Risotto

Ritz Cracker Crusted Boston Cod

Mashed Potatoes, Braised Spinach, Citrus Beurre Blanc

Grilled Center-Cut Swordfish

Artichoke Tomato Ragout, Herbed Roasted Potatoes, Red Pepper Coulis

Beef & Pork

10oz. Grilled Pork Chop

Herbed Roasted Potatoes, Honey Glazed Carrots, Maple Cider Glaze

10oz. New York Sirloin

Buttermilk Mashed Potato, Lemony Grilled Asparagus, Bordelaise

8oz. Filet Mignon

Buttermilk Mashed Potatoes, Braised Spinach, Mushroom Demi- Glaze

Surf & Turf

Petit Steak & Shrimp

Herbed Roasted Potatoes, Braised Spinach, Sauce Au Poivre

Petit Steak & Sea Scallops

Herbed Butter, Demi-Glace

Petit Pork Tenderloin & Crab Stuffed Shrimp

Béarnaise Sauce

Dessert

(Select One)

Blueberry Bread Pudding, White Chocolate Anglaise

Double Chocolate Mousse

Lemon Meringue Tart, Raspberry Sauce

Orange Pound Cake, Fresh Strawberries, Whipped Cream

Coffee, Decaffeinated Coffee, Tea

Dinner Buffets

The New England Buffet

(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
Traditional Caesar Salad, Crispy Crouton, Shaved Parmesan Cheese*

Entrées

*New England Baked Chicken, Rosemary and Lemon Pepper Gravy
Boston Ritz Cracker Crusted Cod, Citrus Beurre-Blanc
Grilled Marinated Bistro Steak, Mushroom Bordelaise*

Add 1 Pound Lobster

Starch and Vegetable

*Herbed Roasted Potatoes
Roasted Vegetable Medley or Steamed Green Beans
Rolls & Cornbread*

Dessert

(Select One)

*Apple Pie
Boston Crème Pie
Indian Pudding, Vanilla Ice Cream*

The Colonial Buffet

(Minimum of 20 Guests)

Salad

(Select Two)

Chef's Seasonal Soup

New England Clam Chowder

Minestrone

Mixed Greens, Bacon, Red Onions, Cherry Tomato, Lemon Vinaigrette

Baby Spinach, Fresh Buffalo Mozzarella, Red Onions, Diced Tomatoes, Bacon Vinaigrette

Traditional Caesar Salad, Crispy Crotons and Shaved Parmesan Cheese

Entrées

(Select Two)

Chicken Cordon Bleu, Mushroom Demi Glaze

Chicken Piccata, Capers, Lemon, Tomato Butter Sauce

Grilled Chicken Marsala, Prosciutto and Mushroom Demi Glaze

Ritz Cracker Crusted Cod, Citrus Beurre Blanc

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

Spinach and Cheese Ravioli, House Marinara, Shaved Parmesan Cheese

Quinoa Medley, Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls

Sides

(Select Two)

Mashed Potato

Roasted Garlic Herb Potato

Rice Pilaf

Pesto Couscous

Vegetable

Vegetable Medley with Lemon Butter

Green Beans, Caramelized Onions

Roasted Carrots Glazed, Local Honey, Herbs

Dessert

(Select One)

Bread Pudding, Rum Anglaise

Chocolate Mousse

Lemon Meringue Tart

Passed Hors d' Oeuvres

Cold

*Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba**
*Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil**
*Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze**
Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled
Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame Soy Sauce
Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon
Salmon Crudo, Crispy Wontons, Sweet Onion-Mango Relish
Smoked Salmon Canapés, Crostini, Smoked Salmon Mousse, Red Onion Relish
Crab Salad Brioche, Lemon Tarragon Vinaigrette
Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion
Lobster Salad Crostini, Lemon Aioli

Hot

*Goat Cheese & Leek Stuffed Mushroom**
*Mini Falafel, Tzatziki, Cucumber Salad**
*Artichoke Beignet, Tomato Aioli**
*Vegetable Spring Roll, Soy Orange Dipping Sauce**
Mini Chicken Quesadillas, Tomato Salsa
Gyoza Pork Potsticker, Ginger Soy Dipping Sauce
Buffalo Chicken Bites, Blue Cheese Dressing
Scandinavian Meat Balls
Coconut Shrimp, Sweet Chili Dipping Sauce
Petit Crab Cakes, Old Bay Tartar Sauce
Teriyaki Beef Skewers
Mini Beef Wellington, Creamy Horseradish Sauce
Bacon Wrapped Scallops

** Vegetarian Option*

Priced per piece, minimum of 25 pieces
Can be served butler-passed or stationary

Stationary Hors d' Oeuvres

Per Person Pricing. Minimum 15 people for all displays.

Baked Brie en Croûte

Seasonal Fruit, Baguettes

Vegetable Crudité Platter

Assortment of Chilled Vegetables (Broccoli, Cauliflower, Celery, Carrots, Cherry Tomatoes, Cucumbers) Herb Ranch & Blue Cheese Dipping Sauces

Fresh Fruit

*Honeydew, Cantaloupe, Pineapple, Oranges, Grapes,
Seasonal Berries, Yogurt Dipping Sauce*

Domestic Cheese Platter

*Cheddar, Brie, Pepper Jack, Goat Cheese, Dill Havarti, Bleu
Seasonal Berries, Grapes, Crackers*

Spanish Tapas

*Olive Medley, Nuts, Fresh Salsa, Guacamole, Hummus, Tabouli, Pita Chips,
Marinated Roasted Eggplant & Roasted Peppers*

Antipasto

*Capicola, Salami, Prosciutto, Sopressata,
Marinated Mushrooms & Artichokes, Roasted Peppers, Olives, Tomato Bruschetta
Crostoni, Grilled Vegetables, Marinated Fresh Buffalo Mozzarella*

Raw Bar Display

*Shrimp, Oysters, Clams, Salmon Tartar
Cocktail Sauce, Mignonette, Wakame*

Beverage Options

NON-ALCOHOLIC BEVERAGES

Soda

Bottled Water Small 12oz
 Large 28oz

Pitcher of Iced Tea or Lemonade
(Serves 6 people)

Coffee, Tea, or Decaffeinated Coffee

SPECIALTY PUNCHES

Fruit Punch (Non-Alcoholic)

Hot Mulled Cider (Non-Alcoholic)

Egg Nog (Non-Alcoholic)

Rum Spiked Egg Nog

Mimosa

Bloody Mary

Sangria (White or Red)

Kir Royal

Punches are priced per gallon and each gallon serves approximately 18-20 glasses

ALCOHOLIC BEVERAGES

Bottled Beer

Wine (glass)

Cordials

Mixed Drinks

Martinis

General Information

Menu Selection

Please submit a final menu selection no later than two (2) weeks prior to event date to the Catering office. All food items must be supplied and prepared by Concord's Colonial Inn. Any food prepared by Concord's Colonial Inn may not be taken off the premises due to insurance and health code regulations.

Beverage

The sale and service of all alcohol is strictly regulated by the Massachusetts Alcohol Beverage Commission. As a licensee, Concord's Colonial Inn is responsible for the administration of these regulations. Our policy is that all alcoholic beverages must be supplied by Concord's Colonial Inn. The Hotel reserves the right to limit and control the amount of alcoholic beverages consumed by hotel guests. No alcoholic beverages are allowed to leave Concord's Colonial Inn. The duration of service for alcoholic beverages is limited to no more than five (5) hours per event.

Guarantees

A guarantee of the exact number of guests for all functions is required seven (7) days prior to the function; otherwise, the highest estimated number will be used as a guarantee. In addition, events offering multiple entrees will need to submit exact numbers of each. Final guarantee is not subject to reduction.

Prices

All prices are subject to change without notice.

Service Charge

An 18% service charge, which is distributed in its entirety to wait staff and bartenders, will be added to all food and beverage items.

State and Local Taxes

All prices are subject to 7% Massachusetts State Sales Tax and Local Meals Tax.

Administrative Fee

A 4% administrative fee is retained by the hotel to defer overhead costs and therefore no portion of this administrative fee is distributed to hourly paid service staff. This fee is taxable at 7%.

Deposits

A non-refundable, non-transferable deposit will be due at the time of booking.

Payments

All functions must be paid in full five (5) business days prior to the event. Payment must be made in the form of cash, certified check or credit card. A credit card must be provided to cover any additional charges that may be added during your event.

Rooms

The hotel reserves the right to charge a service fee for set up of function rooms. If additional setup time is required, this must be contracted at time of booking. Guest will not have access to rooms until event begins. Minimum requirements and room charges exist at certain times of the year. Please inquire with our Sales Department for specifics.

Conduct of Event

In compliance with applicable laws, regulations and house rules, client assumes full responsibility for the conduct of all persons or vendors in attendance and for any damage done to any part of the hotel's premises.

Displays and Decorations

All displays and/or decorations proposed by guests must be preapproved in each specific instance. The hotel will not permit the affixing of anything to walls, doors, light fixtures or ceilings of any rooms with materials other than those supplied by Concord's Colonial Inn. If additional setup time is required, this must be contracted at time of booking. Guests will not have access to room until event begins. Concord's Colonial Inn will not be responsible for any articles left after the event.

Planning Your Event

Arranging and Reserving a Date

All Colonial Inn Private Events must be booked through the Inn's Sales and Catering Office. The Sales Staff at the Inn can be reached by phone or email at the following:

Director of Sales

(978) 371-2908, ext. 503

Sales and Catering Manager

(978) 371-2908, ext. 511

Sales and Catering Coordinator

(978)-371-2908, ext. 544

Adrienne Flintoft

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Lisa Reichwein

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Shannon Sinnott

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For Initial Inquiry through the Booking Process

You will be working with a Sales Manager who will guide you through the entire process and answer any and all questions you may have relevant to the event being planned. Once you have been given all the information necessary, your manager will ask to move forward with a Catering Agreement. This Agreement will outline financial requirements including, but not limited to a Food & Beverage Minimum, an applicable Function Room Rental Fee, and any other charge that would be incurred prior to creating a Banquet Event Order. Once a Catering Agreement has been issued, the client will have up to TWO [2] Weeks from the date of issue to sign the agreement and send it back to the sales manager. At the time of signature, it is the responsibility of the client to indicate a method of payment. Upon review from the sales department, your event will be marked definite in the Inns Catering Diaries, and your initial deposit will then be recorded. Please note: It is the client's responsibility to read and review all information in the agreement for accuracy and completeness. Please contact your sales manager with any and all questions prior to your written approval and deposit.

Service Upgrades

The Concord's Colonial Inn provides a high quality of linen, glass, silver and china, however, should your event require a certain look that we are unable to provide, we have the ability to outsource specialty linens, specialty china, flatware and glass. Event décor is also an alternative to enhance the look and feel of a special event being planned. Please ask your Sales Manager for ideas and current pricing scenarios.

Linen

The Concord's Colonial Inn provides complimentary standard Damask linen and/or skirting for all food, beverage and dining tables for all special events.

Below are the colors and the associated color schemes that work well with each:

Thoreau Room	White, Ivory, Burgundy, Gold, Hunter Green, Pink
Alcott Room	White, Ivory, Burgundy, Gold, Hunter Green, Navy Blue
Middlesex Room	White, Ivory, Burgundy
Prescott Room	White, Ivory, Burgundy, Gold, Navy Blue, Pink
Café	White, Ivory, Burgundy

White chair covers are available for rent at an additional charge of \$2.00 per chair (max of 85).

Custom Menu Requests and Tastings

If there is something that isn't incorporated into our menu, but would like to have it on your menu, please consult your catering manager. Every effort will be made to accommodate your requests.

Tastings for Weddings are held in Merchants Row on an individual basis, but only upon execution of a signed Catering Agreement and Deposit.

Special Dietary Requests

Should guests attending a function have any special dietary requests or food allergies and require special meal requirements, the Inn must be notified at least 72 hours in advance with names of guest and catering needs, and the hotel will make the necessary arrangements to accommodate the requests.

The Inn property utilizes many different ingredients in menu items and there may be products that may contain nuts, nut products, dairy and/or soy products and the like, and the hotel will not be liable for the guests' allergic reactions resulting from partaking the food items served at any food and beverage outlets and/or functions being held at the Concord Colonial Inn. It is therefore the responsibility of the host or hostess to inform the sales manager or catering coordinator of such allergies.

We are delighted that you have chosen the Concord's Colonial Inn as host to your special event. Should there be any questions or concerns, please do not hesitate in calling.

With Concord's Colonial Inn, every special event becomes a part of history.