

1716
CONCORD'S
COLONIAL
Inn



Holiday Menu

CONTACT US TODAY TO RESERVE YOUR HOLIDAY GATHERING!

Call our Sales Department at (978) 341-8201 • 1-800-370-9200

Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742

www.concordscolonialinn.com



Home for the Holiday's Menu



PLATED LUNCHEON MENU

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

(Select one, or add both courses for an additional \$5 per person)

Butternut Squash Bisque

New England Clam Chowder +\$2

Caesar Salad

*Romaine, Shaved Parmesan Cheese,
House-made Croutons and Caesar Dressing*

Spinach Salad

*Baby Spinach, Red Onions, Dried Cranberries,
Walnuts, Goat Cheese & Balsamic Vinaigrette*


Farmer's Salad


*Mixed Greens, Cucumber, Cherry Tomatoes, Carrots
with Shallot or Maple Vinaigrette*

ENTREES *(Select two entrées, offer a 3rd entrée for \$2 pp)*

Chicken Pot Pie \$28.95
topped with a Fresh Pastry Crust

Baked Stuffed Chicken & Apple Cider Glaze \$29.95
with Cranberry-Cornbread Stuffing

Chicken Piccata \$29.95 
Lemon Caper Butter Sauce with Diced Tomatoes

Yankee Pot Roast \$28.95 
with Braised carrots and Cipollini onions

Ritz Cracker Crusted Cod \$32.95
Citrus Beurre Blanc

Mushroom Ravioli \$26.95
with Diced Tomatoes & White Wine Lemon Sauce

Seasonal Vegetarian Entree \$26.95
Chef's Special of the Day

ACCOMPANIMENTS

STARCH *(Choice of one)*

Mashed Potatoes
Maple Sweet Potato Mash
Roasted Herb Potatoes
Rice Pilaf

VEGETABLE *(Choice of one)*

Seasonal Vegetable Medley
Green Beans with Caramelized Onions
Roasted Butternut Squash
Honey Glazed Carrots

DESSERT *(Select One)*

Warm Apple Crisp with Vanilla Ice Cream

Colonial Inn Bread Pudding
with House-made Whipped Cream

Red Velvet Yule Log
with Cream Cheese Filling

Chocolate Yule Log
with Vanilla Buttercream Filling

Pumpkin Cheese Cake with Caramel Sauce,
Apple Compote & Whipped Cream

Peppermint Cheese Cake with Oreo Crust,
topped with Peppermint Bark Crunch

Assorted Miniature Pastries *(Choice of three types)*
*Cannoli's, Carrot Cake, Petit Fours, Chocolate Truffle,
Peppermint Chocolate Truffles, Chocolate Mousse Cake,
& Cheesecake Bites.*

Fresh Brewed Regular & Decaffeinated Coffee & Tea

Guaranteed Count of Attendance, with Split Count of Entrees, is Due 5 Business Days Prior to Your Event Date

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has any food allergies

A 7% Massachusetts Meal Tax, an 18% Service Charge and a 6% taxable administrative fee will be added to the above prices.

Home for the Holiday's Menu



PLATED DINNER MENU

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

(Select one, or add both courses for an additional \$5 per person)

Butternut Squash Bisque

New England Clam Chowder +\$2

Caesar Salad

*Romaine, Shaved Parmesan Cheese,
House-made Croutons and Caesar Dressing*

Spinach Salad

*Baby Spinach, Red Onions, Dried Cranberries,
Walnuts, Goat Cheese & Balsamic Vinaigrette*

Farmer's Salad

*Mixed Greens, Cucumber, Cherry Tomatoes, Carrots
with Shallot or Maple Vinaigrette*

ENTREES (Select two entrées offer a 3rd entrée for \$2 nn)

Baked Stuffed Chicken & Apple Cider Glaze \$32.95
with Cranberry-Cornbread Stuffing

Chicken Piccata \$31.95 ~~☒~~
Lemon Caper Butter Sauce with Diced Tomatoes

Grilled Chicken Marsala \$31.95
Prosciutto and Mushroom Demi Glaze

Yankee Pot Roast \$30.95 ~~☒~~
with Braised Carrots and Cipollini Onions

8oz Filet Mignon \$48
Shallot butter or mushroom demi

Ritz Cracker Crusted Cod \$35.95
Citrus Beurre Blanc

Faroe Island Salmon* \$38.95 ~~☒~~
Herb Butter Sauce

Striped Spinach Ravioli \$28.95
with Sundried Tomato-Madeira Cream Sauce

ACCOMPANIMENTS

STARCH (Choice of one)

Mashed Potatoes

Maple Sweet Potato Mash

Roasted Red Potatoes

Rice Pilaf

VEGETABLE (Choice of one)

Seasonal Vegetable Medley

Green Beans *with Caramelized Onions*

Roasted Butternut Squash

Honey Glazed Carrots

DESSERT (Select One)

Warm Apple Crisp *with Vanilla Ice Cream*

Colonial Inn Bread Pudding
with House-made Whipped Cream

Red Velvet Yule Log
with Cream Cheese Filling

Chocolate Yule Log
with Vanilla Buttercream Filling

Pumpkin Cheese Cake *with Caramel Sauce,
Apple Compote & Whipped Cream*

Peppermint Cheese Cake *with Oreo Crust,
topped with Peppermint Bark Crunch*

Assorted Miniature Pastries (Choice of three types)
*Cannoli's, Carrot Cake, Petit Fours, Chocolate Truffles,
Peppermint Chocolate Truffles, Chocolate Mousse Cake
& Cheesecake Bites.*

Fresh Brewed Regular & Decaffeinated Coffee & Tea

Guaranteed Count of Attendance, with Split Count of Entrees, is Due 5 Business Days Prior to Your Event Date

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Holiday Celebration Buffet

Lunch \$32.95 ~ Dinner \$39.95

25 Guest Minimum

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

(Select one or add both courses for an additional \$5 pp)

Butternut Squash Bisque

New England Clam Chowder +\$2

Caesar Salad

Romaine, Shaved Parmesan Cheese,
House-made Croutons and Caesar Dressing

Spinach Salad

Baby Spinach, Red Onions, Dried Cranberries,
Walnuts, Goat Cheese & Balsamic Vinaigrette

Farmer's Salad

Mixed Greens, Cucumber, Cherry Tomatoes, Carrots
with Shallot or Maple Vinaigrette

STARCH (Choice of One)

Mashed Potatoes

Maple Sweet Potato Mash

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE (Choice of One)

Seasonal Vegetable Medley

Green Beans with Caramelized Onions

ENTREES (Choice of Two, Add a 3rd Entrée for \$3 pp)

Baked Stuffed Chicken & Apple Cider Glaze \$32.95
with Cranberry-Cornbread Stuffing

Chicken Piccata ~~☒~~

Lemon Caper Butter Sauce with Diced Tomatoes

Yankee Pot Roast ~~☒~~

with Braised carrots and Cipollini onions

Marinated Bistro Steak

with your choice of Red Wine and Mushroom Demi OR
Caramelized Onions & Peppers

Roasted Turkey

with Stuffing, Pan Gravy and Cranberry Relish

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Faroe Island Salmon* +\$2pp ~~☒~~

Herb Butter Sauce

Striped Spinach Ravioli

Sundried Tomato-Madeira Cream Sauce

Mushroom Ravioli

with Cream Sauce

CARVING STATION / Optional

50 Guest Minimum / \$100 Carving Station Fee

Prime Rib \$11 pp Rack of Lamb \$11 pp

Honey Glazed Baked Ham \$8 pp

DESSERT

(Choice of One. With 40 or more guests, add a 2nd dessert for \$2 pp)

Warm Apple Crisp with Vanilla Ice Cream

Colonial Inn Bread Pudding

with House-made Whipped Cream

Red Velvet Yule Log with Cream Cheese Filling

Chocolate Yule Log with Vanilla Buttercream Filling

Peppermint Cheese Cake with Oreo Crust, topped with Peppermint Bark Crunch

Assorted Miniature Pastries (Choice of three types)

Cannoli's, Carrot Cake, Petit Fours, Peppermint Chocolate Truffles,

Chocolate Truffles, Chocolate Mousse Cake & Cheesecake Bites.

Fresh Brewed Regular & Decaffeinated Coffee & Tea

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HORS D'OEUVRES & ENHANCEMENT MENU

STATIONARY HORS D'OEUVRES

Minimum of 15 guests for all displays. Per person pricing, unless noted.

Baked Brie en Croûte

Served with Baguettes and Garnished with Seasonal Fruit

2 lb Wheel – Serves up to 30 guests **\$75**

½ lb Wheel – Serves up to 15 guests **\$40**

Vegetable Crudité Platter \$5.95

Assortment of Fresh Chilled Seasonal Vegetables, Herb Ranch & Blue Cheese Dipping Sauces

Fresh Fruit, Melon & Berries \$6.95

Honeydew, Cantaloupe, Pineapple, Grapes and Watermelon

Garnished with Seasonal Berries, Yogurt Dipping Sauce

International & Domestic Cheese Platter \$6.95

Cheddar, Pepper Jack, Blue, Munster and Cranberry Wensleydale

Served with Assorted Crackers & Garnished with Seasonal Fruit & Berries

Spanish Tapas \$8.95

House-Made Guacamole and Fresh Salsa, Served with Tortilla Chips

Mediterranean Tapas \$7.95

Hummus and Olive Medley, Served with Pita Chips

Roasted Nut Medley \$2.95

Roasted Almonds, Cashews, Walnuts, Pecans, and Peanuts

Antipasto \$7.95

Italian Cured Meats, Marinated Mushrooms & Artichokes, Roasted Peppers and Olives, Grilled Vegetables, Marinated Fresh Mozzarella and Crostini

Add Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba ~ \$90 per 50 pieces

Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon **\$34.95 / per 25 pieces**

Oysters* \$75 / per 25 pieces

Raw Bar Display* Market Price

Shrimp, Oysters and Tuna Tartar, Served with Cocktail Sauce, Mignonette, Wakame

ENHANCED HORS D'OEUVRES STATIONS

Nacho Cheese Fountain \$12

served with Sour Cream, Salsa, Guacamole, Black Beans and Tortilla Chips

Build your own Taco Station \$10

Hard & Soft Tortilla Shells, Grilled Chicken OR Seasoned Beef*, Guacamole, Cheddar Cheese, Shredded Lettuce, Chopped Tomatoes, Salsa & Sour Cream

Beef Slider Bar* \$12

Miniature Hamburgers served with Cheddar Cheese, Lettuce, Onion, Tomato and Pickles with assorted condiments

Pasta Station (Choice of Pasta & Sauce)

Ziti \$5 / Cheese Ravioli \$8 / Spinach & Cheese Ravioli \$8
Sauce Choices: Marinara, Alfredo, Pesto or Lemon Butter
Optional Chef Attendant Station \$100

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BUTLER-PASSED HORS D'OEUVRES

All selections can be stationed upon request.





The following prices are based on 50 pieces each.

You can order each hors d'oeuvre in increments of 25 pieces.

COLD HORS D'OEUVRES

Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba 	\$ 90
Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil 	\$100
Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze  	\$100
Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled 	\$115
Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame Soy Sauce*	\$150
Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion*	\$150
Lobster Salad Crostini, Lemon Aioli	\$250

HOT HORS D'OEUVRES

Goat Cheese & Leek Stuffed Mushroom 	\$115
Artichoke Beignet, Tomato Aioli 	\$125
Vegetable Spring Roll, Soy Orange Dipping Sauce 	\$115
Mini Chicken Quesadillas, Tomato Salsa	\$125
Buffalo Chicken Bites, Blue Cheese Dressing	\$125
Scandinavian Meat Balls*	\$150
Coconut Shrimp, Sweet Chili Dipping Sauce	\$150
Petit Crab Cakes, Old Bay Tartar Sauce	\$150
Mini Beef Wellington, Creamy Horseradish Sauce*	\$150
Bacon Wrapped Scallops* 	\$150

Suggested Number of Hors d'oeuvres to Serve:

For Cocktail Hour (Prior to a Meal), 6-8 pieces per person is suggested

As a Meal Only OR for a Cocktail & Hors d'oeuvres Reception Only,

12-14 pieces per person is suggested for the 1st hour, and 6-8 pieces per person for the 2nd hour

DINNER ENHANCEMENT

Intermezzo \$3

Choice of Lemon, Raspberry and Mango Sorbet

DESSERT ENHANCEMENTS

Ice Cream Sundae Bar \$8pp

Vanilla Ice Cream with Whipped Cream, Hot Fudge, Caramel Sauce,
Fresh Fruit, Assorted Candies & Sprinkles

Chocolate Fountain \$8pp

Milk Chocolate Fountain served with your choice of 5 dipping items:

Choices: Strawberries, Bananas, Pineapple, Marshmallows,

Pretzel Sticks, Pound Cake Bites, Brownie Bites & Mini Chocolate Chip Cookies

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Vegetarian Gluten

BAR & BEVERAGE MENU

Cocktail Service

- Cocktail & beverage service is provided at no additional charge for less than (15) guests.
- A Designated Cocktail Server is recommended for events with more than (15) guests, \$30 Fee

Private Event Bar (\$50 Set-Up Fee)

Recommended for events with over (20) guests.

Fee will be waived if \$300.00 in beverage revenue is Generated excluding all taxes and fees.

Hosted Bar Options, Billed on Consumption

- **Full Bar**, based on a pre-determined length of time
- **Limited Bar**, your choice of beverage(s), Wines, beers, and/or cocktails, to offer guests. Based on a pre-determined length of time.
- **Table-Side Wine Service with Dinner**
Your choice of red & white wine, butlered to your guests during dinner. One bottle yields about five glasses. You will only be billed for wine bottles opened. See Banquet Wine Menu for selections.

Alcoholic Beverages

Mixed Drinks/Cordials \$8-\$12

Martinis \$11-\$13

Gourmet Hot Chocolate Bar \$5.50 each

*Served with Miniature Marshmallows,
Chocolate Curls & House-Made Whipped Cream*

Specialty Beverage Stations

Specialty stations are priced per gallon, each serves 18-20 glasses

Fruit Punch (Non-Alcoholic) \$40

Hot Mulled Cider (Non-Alcoholic) \$40

Hot Mulled Cider (With Alcohol) \$85

Egg Nog (Non-Alcoholic) \$40

Rum Spiked Egg Nog \$75

Bellini (Strawberry or Peach) \$80

Mimosa \$90

Bloody Mary \$100

Sangria (White or Red) \$100

Kir Royal \$100

Pitchers of Non-Alcoholic Beverages

\$12 per pitcher (*One Pitcher Serves 6 people*)

- *Iced Tea*
- *Lemonade*
- *Fountain Soft Drinks*

Bottled Soft Drinks \$3 each

Pepsi, Diet Pepsi, Sierra Mist, Iced Tea, Lemonade

Bottled Water

Small 12oz / \$3 each ~ Large 28oz / \$6 each

BOTTLED BEER SELECTIONS

Seasonal selections available, please ask your catering manager about the current selections.

Amstel Light \$6

Coors Light \$5.50

Corona \$5.50

Downeast Cider (GF) \$6.50

Ghostfish Vanishing Point Pale Ale (GF) \$6.50

Heineken \$6

Miller Lite \$5.50

Sam Adams Lager \$7

Stone Delicious IPA (GF) \$7

Wachusett Blueberry \$7

Night Shift Brewing Rotating IPA \$7.50

Wormtown Rocket \$7.50

American Pale Ale \$7.50

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SPARKLING WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
PROSECCO <i>La Marca</i> Veneto, Italy	10	38
MOSCATO DI ASTI <i>Mia Dolce</i> Piedmonte, Italy	10	38
CHAMPAGNE <i>Veuve Clicquot</i> Champagne, France		75

WHITE WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
PINOT GRIGIO <i>Santa Marina</i> Provincia di Pavia, Italy	10	38
PINOT GRIGIO <i>Maso Canali</i> Trentino, Italy	12	46
SAUVIGNON BLANC <i>Chateau Souverain</i> California	10	38
SAUVIGNON BLANC <i>Whitehaven</i> Marlborough, New Zealand	12	46
SANCERRE <i>Domaine Fouassier</i> Loire Valley, France	15	58
RIESLING <i>Pacific Rim</i> Washington	10	38
CHARDONNAY <i>William Hill</i> Central Coast, California	11	42
CHARDONNAY <i>Frei Brothers</i> Russian River Valley, California	13	50
CHARDONNAY <i>Chalone</i> Central Coast, California		50

PINK WINE SELECTIONS

ROSE <i>Fleur De Mer</i> Provence, France	12	46
BRUT ROSE <i>Amelia</i> Bordeaux, France	15	58

RED WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
PINOT NOIR <i>Bridlewood</i> California	11	42
PINOT NOIR <i>Talbott "Kali Hart"</i> Monterey, California	14	54
PINOT NOIR <i>Left Coast Cellars</i> Oregon		60
MERLOT <i>Cannonball</i> Sonoma, California	10	38
SUPER TUSCAN <i>Brancaia "Tre"</i> Tuscany, Italy	13	50
MALBEC <i>Gascon</i> Mendoza, Argentina	11	42
RED BLEND <i>Ferrari-Carano "Siena"</i> Sonoma, Washington	13	50
RED BLEND <i>Orin Swift "Abstract"</i> California		65
CABERNET SAUVIGNON <i>Storypoint</i> California	10	38
CABERNET SAUVIGNON <i>Louis Martini</i> Sonoma County, California	13	50
CABERNET SAUVIGNON <i>Alexander Valley</i> Alexander Valley, California	15	58
CABERNET SAUVIGNON <i>Jordan</i> Alexander Valley, California		90

CATERED EVENTS INFORMATION

DEPOSITS

A non-refundable, non-transferable deposit will be due at the time of confirming your event.

*MENU SELECTIONS

Final menu selection is due no later than (2) weeks prior to your event date. All food items must be supplied and prepared by Concord's Colonial Inn. Catered food may not be taken off the premises due to insurance and health code regulations. Menu items are subject to change.

GUARANTEE GUEST COUNT of Attendance. A guarantee of the exact number of guests attending an event (with split-entrée count, where applicable) for all functions is required seven (7) business days prior to the function; otherwise, the highest estimated number will be used as a guarantee. Final guarantee guest count cannot be decreased after this time, since all food orders will be placed.

PAYMENTS

All functions must be paid in full five (5) business days prior to the event, except for hosted beverages, which is charged the day of your event to your credit card on file. Payment must be made in the form of cash, certified check or credit card. A credit card must be on file to cover hosted beverages and additional charges that may be added during your event.

PRIVATE 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.

BAR & 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 can leave Concord's Colonial Inn. The duration of service for alcoholic beverages is limited to no more than five (5) hours per event.

MENU & PRICES

Menu's and 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 & LOCAL TAXES

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

ADMINISTRATIVE FEE

A 6% 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%.

DISPLAYS & DECORATIONS

All displays and/or decorations proposed by guests must be pre-approved by the Director of Sales. The hotel does not permit attaching anything to walls, doors, light fixtures or ceilings. Concord's Colonial Inn will not be responsible for any articles left after the event.

CONDUCT OF EVENT

In compliance with applicable laws, regulations and house rules, the 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.

*NOTE: MENU & PRICING SUBJECT TO CHANGE.

PLANNING YOUR EVENT

CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL EVENT!

Event & Group Planning: (978) 341-8201 • 1-800-370-9200

Email: sales@concordscolonialinn.com

Planning your Event

- You will be working with a Sales Manager who will guide you through the entire process and answer all questions you may have relevant to the event being planned.
- You will receive a Function Agreement, which will outline your event's date, time-line, 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. You will have up to (2) Weeks from the date of issue to sign the agreement and send back to the sales department with your deposit to confirm your event.
- The Banquet Event Order (BEO) will include your menu selections, private room set-up requirements and your event's time-line. Once your Banquet Event Order is detailed, you will need to sign this and send it back to the sales office to confirm these details.
- 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 questions prior to your written approval and deposit.

Linen - Concord's Colonial Inn provides complimentary standard linen and/or skirting for all food, beverage and dining tables for all special events. White chair covers are available for rent at an additional charge of \$2.00 per chair. If your event requires a certain look that we are unable to provide, we can rent specialty linens, specialty china, flatware and glasses for your event.

Custom Menu Requests and Tastings - If there is something that is not incorporated into our menus, but would like to have it on your menu, please consult your catering manager. Every effort will be made to accommodate your requests.

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's kitchens utilizes many different ingredients in menu items and there may be products that contain nuts, nut products, dairy and/or soy products and the like, prepared in these kitchens. The hotel will not be liable for the guests' allergic reactions resulting from partaking in the food items served at any food and beverage outlet and/or function held at Concord's Colonial Inn. It is therefore the responsibility of the host or hostess to inform the sales manager or catering coordinator of such allergies and the kitchen will do the best they can to accommodate requests.

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Vegetarian Symbol



Gluten Free Symbol

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