



# Catering Menus

*We believe in supporting our local community and neighbors.  
We source our meats, fish and other ingredients from local farms and artisans as much as possible.*

CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL EVENT!

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

Email: [sales@concordcolonialinn.com](mailto:sales@concordcolonialinn.com)

48 Monument Square, Concord, MA 01742

Restaurant: (978) 369-2373 • Hotel: (978) 369-9200

[www.concordcolonialinn.com](http://www.concordcolonialinn.com)



## ABOUT US

Centered in the heart of Concord's Monument Square since 1716, Concord's Colonial Inn has been a vital part of historic Concord and delights visitors with its authentic charm and warm hospitality. The Inn, played an integral role in America's Revolutionary War. It was from here the militiamen mustered to meet the British troops at the North Bridge nearby, which was pivotal in securing America's independence.

Concord was later the epicenter of philosophy and home to Legendary Authors like Ralph Waldo Emerson, Henry David Thoreau, Nathaniel Hawthorne, Bronson Alcott, and his daughter Louisa May Alcott, all of whom lived and wrote in Concord, and visited the Inn often. The spirit of the past is vibrantly alive at Concord's Colonial Inn and in the heart of Concord.

The Inns distinguished history attracts visitors from all over the world for business & pleasure. It is a favorite gathering place for all occasions. Join us for breakfast, lunch, dinner or Sunday brunch! Live entertainment in our Tavern, patio dining, private events, and 56 guest rooms & suites with modern day amenities. Open 24 hours a day, 7 days a week. Experience history at Concord's Colonial Inn.

*We are always here to be your "home away from home".*

## BREAKFAST MENU

### CONTINENTAL BREAKFAST

\$12.95

Chilled Fruit Juices  
Seasonal Fresh Sliced Fruit  
Fresh Bakery Selections include  
*Cinnamon Rolls, Croissants & Assorted Muffins*  
Regular & Decaffeinated Coffee  
and Assorted Hot Teas

*Add on Greek Yogurt & Granola +\$4*

### THE HEALTHY START BUFFET

\$18.50

*(Minimum of 10 guests)*

Seasonal Fresh Fruit & Berries  
Greek Yogurt & Granola  
Assorted Muffins  
Egg Frittata  
*[Egg White Frittata +\$1]*  
*Bell Peppers, Onions, Tomatoes and Cheese*  
Colonial Inn Crispy Potatoes  
Chilled Fruit Juices  
Regular & Decaffeinated Coffee  
and Assorted Hot Teas



### CLASSIC BREAKFAST BUFFET

\$19.95

*(Minimum of 10 guests)*

Seasonal Fresh Sliced Fruit  
Fresh Bakery Selections include  
*Cinnamon Rolls, Croissants & Assorted Muffins*  
\*\*Scrambled Eggs  
**\*\*Upgrade to Egg Frittata +\$2**  
**OR Egg White Frittata +\$3**  
*Bell Peppers, Onions, Tomatoes and Cheese*  
Crispy Bacon  
Sausage Links  
Colonial Inn Crispy Potatoes  
Chilled Fruit Juices  
Regular & Decaffeinated Coffee  
and Assorted Hot Tea

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## **BREAKS**

### **CLASSIC RE-FRESH**

\$2.95

Regular & Decaffeinated Coffee  
& Assorted Hot Teas

**Add Assorted Bottled Soft Drinks +\$2pp**

*(Pepsi, Diet Pepsi, Mountain Dew,  
Sweetened Iced Tea, Lemonade)*

### **YOGURT PARFAIT BAR**

\$8.95

Greek Yogurt & Granola

Seasonal Fresh Fruit & Berries

### **SWEET & SALTY**

\$8.50

Savory Snack Mix

Chocolate Covered Pretzels

M & M Candies

Assorted Bottled Soft Drinks

### **ROASTED NUT MEDLEY**

\$2.95

*(Minimum of 10 people)*

Roasted Almonds, Cashews, Pecans, and Peanuts

### **FARMERS FRUIT & CHEESEBOARD**

\$9.95

Seasonal Fresh Fruit, Berries & Grapes

Assorted Artisan Cheeses

Crostini & Assorted Crackers

Regular & Decaffeinated Coffee  
and Assorted Hot Teas

**Add Assorted Bottled Soft Drinks +\$2pp**

### **CHOCOLATE BREAK**

\$8.95

Chocolate Chip Cookies

Fudge Brownies

Chocolate Covered Strawberries

Regular & Decaffeinated Coffee  
and Assorted Hot Teas

**Add Assorted Bottled Soft Drinks +\$2pp**



MIDDLESEX ROOM



*Seats up to 16 guests U-Shape, 18 guests at one table, and 32-36 guests with round tables.*

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## MONUMENT SQUARE BRUNCH BUFFET

\$34.95 per person (*Minimum of 25 guests*)

### STARTERS

Seasonal Fresh Sliced Fruit  
Yogurt and Granola  
House Made Corn Bread & Assorted Muffins

### BREAKFAST ENTREE (*Choice of One*)

Quiche Florentine - *Spinach, Tomatoes & Cheese*  
Quiche Lorraine - *Ham & Swiss Cheese*  
Quiche Au Gratin - *Broccoli and Cheddar Cheese*  
Egg Frittata [*Egg White Frittata +\$2*]  
*with Bell Peppers, Onions, Tomatoes and Cheese*

### BREAKFAST ENHANCEMENTS (*Additional Fee*)

Belgian Waffle Station +\$5 Per Person  
*Whipped Cream, Warm Syrup, Fresh Strawberry Compote, and Butter*  
Omelet Station +\$5 Per Person (*50 person minimum*)  
*Selection of Onions, Mushrooms, Peppers, Spinach, Cheese, Ham, Bacon & Tomatoes*  
\$100 Chef Attendant Station Fee (*One per 75 people*)  
Smoked Salmon Display +\$7 per person  
*Cream Cheese, Onions, Eggs & Capers*

### SALADS

(*Choice of One, add a 2<sup>nd</sup> for +\$2pp*)  
Caesar Salad  
*Romaine, Shaved Parmesan, House-made Croutons with Creamy Caesar Dressing*  
Farmer's Salad  
*Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots with Shallot Vinaigrette*  
Tomato & Mozzarella Salad  
*with Microgreens, Drizzled with Balsamic Vinaigrette*  
Spinach Salad with Cranberries, Goat Cheese, Walnuts & Balsamic Vinaigrette

### BREAKFAST ITEMS

Scrambled Eggs  
Bacon & Sausage Links  
Colonial Inn Crispy Potatoes

### LUNCHEON ENTRÉES

(*Choice of Two, add a 3<sup>rd</sup> for +\$3 per person*)

Chicken Florentine  
*Spinach and Mushrooms, Creamy White Sauce with Garlic, and Parmesan Cheese*  
Chicken Piccata   
*Lemon Caper Butter Sauce with Diced Tomatoes*  
Chicken Marsala   
*Prosciutto and Mushroom Demi Glaze*  
Atlantic Salmon\*   
*Herb Butter Sauce*  
Ritz Cracker Crusted Cod  
*with Citrus Beurre Blanc*

Ravioli (*Choice of Ravioli & Sauce*)  
*Served with Shaved Parmesan Cheese*  
*Ricotta Ravioli, Spinach & Cheese Ravioli, Sundried Tomato & Ricotta Ravioli, or Mushroom Ravioli*  
SAUCE CHOICES  
*House Marinara, Sundried Tomato-Madeira Cream Sauce, Pesto Cream Sauce or Cream Sauce*

### CARVING STATION UPGRADE

(*50 person minimum*)  
\*\$100 Chef Attendant Station Fee (*one attendant per 75 people*)  
-Prime Rib\* \$11 per person  
*with Horseradish Sour Cream and Au Jus*  
-Turkey Breast \$8 per person  
*with Pan Gravy and Cranberry Relish*  
-Honey Glazed Baked Ham \$8 per person

\*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.

  
Gluten Free

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### DESSERT

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

Warm Apple Crisp with Vanilla Ice Cream

Orange Pound Cake with Fresh Strawberries topped with House-made Whipped Cream

Colonial Inn Bread Pudding with House-made Whipped Cream

Double Chocolate Mousse Cups with Fresh Berries & House-made Whipped Cream (Max. of 50 guests) 

Assorted Miniature Pastries (Choice of three types)

*Cannoli's, Carrot Cake, Chocolate Truffles, Chocolate Mousse Cake, or Cheesecake Bites.*

### BEVERAGES

Chilled Fruit Juices, Regular & Decaffeinated Coffee and Assorted Hot Teas

### 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

### SPECIALTY BRUNCH BEVERAGES

*Served by the Gallon in glass carafes, 18-20 Glasses Each Order*

#### Mimosa \$90

*Upgrade to Build your own Station \$50/per 50 guests*

*Includes Orange Juice, Cranberry Juice & Pomegranate Juice*

*with assorted fruits included strawberries, blueberries, raspberries & oranges*

#### Bloody Mary \$100

*Includes lemons, limes, olives, horseradish, Worcestershire, bacon, celery,  
cucumbers, asparagus, cheese & salami skewers, peppers, assorted hot sauces*

#### Red or White Sangria \$100

*Ask about our seasonal special!*

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MERCHANT'S ROW  
**ELABORATE SUNDAY BRUNCH**

SERVED FROM 10:30AM -2:00PM ON SUNDAYS ONLY  
Adults \$36.95 Children \$19.95 (5-12yrs)

*We offer a delicious Brunch weekly for our Merchant's Row dining guests.  
Our private parties can take advantage of this scrumptious buffet when hosting in a  
private banquet room (Middlesex, Alcott or Thoreau Rooms) all located on the main level.*

**SAMPLE MENU**

*Items change week to week based on chef's specials.*

**BREAKFAST**

**Made to Order Omelet Station**

Waffle Station, Breakfast Potatoes, Sausage Links, Bacon  
Sliced Fresh Fruit & Artisan Cheese Assortments  
Assortment of Fresh Baked Breads and Whipped Butters

**SALADS**

Greek Salad, *tomato, basil, cucumber, olives and feta cheese*  
Waldorf Salad, *with grapes, apples, celery, dried cranberries and tarragon dressing*

**SOUP**

Lobster Bisque

**ENTREES**

Chicken Piccata, *Lemon Caper Butter Sauce with Diced Tomatoes*  
Broiled Swordfish\*, *Tomato, Caper and Red Onion Relish*  
Sundried Tomato Ravioli, *Pesto Cream and Shaved Parmesan Cheese*

**ACCOMPANIMENTS**

Lemon Rice Pilaf  
Roasted Vegetable Medley

**CARVING STATION**

Slow Roasted Prime Rib of Beef\*, *au jus {always available}*  
Roast Leg of Lamb\*

**SEAFOOD STATION**

Smoked Salmon\*  
Shrimp Cocktail

**HOUSEMADE DESSERTS**

Chocolate Fountain, Espresso Chocolate Bread Pudding, Chocolate Decadence Cake, Cherry Cheesecake,  
Chocolate Mousse Cake, Sticky Toffee Cake, Chocolate Chip Pie, Boston Cream Pie, Fancy Pastries, Chocolate  
Pie, Chocolate Truffles, Eclairs, Cannoli, Chocolate Pot de Crème, Chocolate Cupcakes, Cookies & Brownies.

**BEVERAGES**

Chilled Fruit Juices, Regular & Decaffeinated Coffee and Assorted Hot Teas

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## PLATED LUNCH MENU

### BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

### SOUP or SALAD

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

Soup du Jour

New England Clam Chowder +\$2pp

Caesar Salad

*Romaine, Shaved Parmesan Cheese,  
House Made Croutons and Caesar Dressing*

Spinach Salad

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

Farmer's Salad

*Mixed Greens, Cucumber, Cherry Tomatoes  
and Carrots with Shallot Vinaigrette*

### ENTREES

(Select two entrées, offer a 3<sup>rd</sup> entrée for \$2)

**GUARANTEED COUNT OF ATTENDANCE, WITH SPLIT COUNT OF  
ENTREES, IS DUE (5) BUSINESS DAYS PRIOR TO YOUR EVENT DATE**

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

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*

Spinach and Cheese Ravioli \$26.95  
*House Marinara, Shaved Parmesan Cheese*

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

### BEVERAGES

Fresh Brewed Regular, Decaffeinated Coffee  
& Assorted Tea



ALCOTT ROOM

Seats up to 14 people with one long table

### ACCOMPANIMENTS

STARCH (Choice of one)

Mashed Potatoes

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE (Choice of one)

Seasonal Vegetable Medley

Green Beans with Caramelized Onions


Honey Glazed Carrots

DESSERT (Choice of One)


Warm Apple Crisp  
*with Vanilla Ice Cream*

Colonial Inn Bread Pudding  
*with House-made Whipped Cream*

Berry Bread Pudding  
*with House-made Whipped Cream*

Double Chocolate Mousse Cups   
*with Fresh Berries & House-made Whipped Cream  
(Maximum of 50 guests)*

Boston Cream Pie  
*with House-made Whipped Cream*

Flourless Chocolate Torte +\$2pp   
*Decadent chocolate and cocoa in a rich, fudgy cake.*

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## MINUTEMAN HOT LUNCHEON BUFFET

\$32.95 per person  
(Minimum of 20 Guests)

### FRESH BAKERY BASKET

Freshly Baked Rolls & House Made Cornbread

### SOUP or SALAD

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

#### Soup du Jour

New England Clam Chowder +\$2pp

#### Caesar Salad

Romaine, Shaved Parmesan Cheese, House Made  
Croutons and Caesar Dressing

#### Spinach Salad

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


#### Farmer's Salad

Mixed Greens, Cucumber, Cherry Tomatoes and Carrots  
with Shallot Vinaigrette

### ENTREES


(Choice of Two, add a 3<sup>rd</sup> Entrée for +\$3 per person)

Chicken Cordon Bleu  
Mushroom Demi Glaze

Chicken Piccata   
Lemon Butter Sauce  
with Capers and Diced Tomatoes

Ritz Cracker Crusted Cod  
Citrus Beurre Blanc

Atlantic Salmon\*   
Herb Butter Sauce

Yankee Pot Roast   
Roasted Carrots, Cippolini Onions

Marinated Brandt Bistro Steak\*  
Caramelized Onions and Peppers

Spinach and Cheese Ravioli  
House Marinara, Shaved Parmesan Cheese

Truffle Risotto  
Roasted Peppers, Asparagus,  
Shaved Parmesan Cheese, Truffle Oil

### STARCH (Choice of One)

Mashed Potatoes  
Roasted Herb Potatoes  
Rice Pilaf

### VEGETABLE (Choice of One)

Vegetable Medley with Lemon Butter  
Green Beans with caramelized onions  
Honey Glazed Carrots


### DESSERT

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

Warm Apple Crisp with Vanilla Ice Cream

Orange Pound Cake with Fresh Strawberries topped with House-made Whipped Cream

Colonial Inn Bread Pudding with House-made Whipped Cream

Double Chocolate Mousse Cups with Fresh Berries & House-made Whipped Cream (Maximum of 50 guests) 

Assorted Miniature Pastries (Choice of three types)

Cannoli's, Carrot Cake, Petit Fours, Chocolate Truffles, Chocolate Mousse Cake, or Cheesecake Bites.

### BEVERAGES

Regular & Decaffeinated Coffee and Assorted Hot Teas

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**MAKE-YOUR-OWN  
SANDWICH BUFFET**

\$24.95 per person (*Minimum of 10 Guests*)

**SOUP**

(*Choice of One*)

Chef's House Made Soup of the Day  
New England Clam Chowder +\$2pp

**SALADS**

(*Choice of One, add Two for +\$2pp*)

Farmer's Salad  
*with Mixed Greens, Tomatoes,  
Cucumbers, Carrots & Shallot Vinaigrette*

Caesar Salad  
*with Romaine, Shaved Parmesan, House-made Croutons  
& Creamy Caesar Dressing*

Pasta Salad  
*with Black Olives, Red Onion, Feta Cheese,  
Roasted Red Pepper, Parsley, Lemon Vinaigrette*

**DESSERT**

(*Choice of One*)

Boston Cream Pie  
Chocolate Chip Cookies & Brownies

**BEVERAGES**

Regular, Decaffeinated Coffee & Hot Teas

**SANDWICH FIXINGS**

(*Choose 3 Fixings, add a 4<sup>th</sup> for +\$2pp*)

Roast Beef\*  
Roast Turkey Breast  
Sliced Baked Ham  
Tuna Salad  
Chicken Salad  
Egg Salad

Swiss, Cheddar & American Cheese  
Lettuce, Sliced Tomato & Red Onion

**BREADS**

Country White Bread  
Wheat Bread  
Brioche Rolls

Gluten-Free Bread Available Upon Request ☒

**ACCOMPANIMENTS**

Traditional Mustard, Grainy Mustard,  
Horseradish Cream, Mayonnaise

**POTATO CHIPS & PICKLES**

**Thoreau Room**



*Three long tables with seating up to 24 guests.*



*Business U-Shape seating up to 14 guests.*

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## **LIBERTY SANDWICH BUFFET**

**Offered Monday through Friday Only.**

**\$26.95 per person**

*(Minimum of 15 people, Maximum of 50 people)*

### **SOUP**

*(Choice of One)*

**Chef's House Made Soup of the Day**

**New England Clam Chowder +\$2pp**

### **SALADS**

*(Choice of One, add Two for +\$2pp)*

**Farmer's Salad**

*with Mixed Greens, Tomato,*

*Cucumber, Carrots & Shallot Vinaigrette*

**Caesar Salad**

*with Romaine, Shaved Parmesan,*

*House-made Croutons & Creamy Caesar Dressing*

**Pasta Salad**

*with Black Olives, Red Onion, Parsley,*

*Feta Cheese, Roasted Red Pepper, Lemon Vinaigrette*

**Red Bliss Potato Salad**

*with mayonnaise & herbs*

### **DESSERT**

*(Choice of One)*

**Boston Cream Pie**

**Chocolate Chip Cookies & Brownies**

### **BEVERAGES**

**Regular & Decaffeinated Coffee & Hot Teas**

### **PRE-MADE SANDWICHES**

*(Choice of Three)*

**Turkey Club**

*with Lettuce, Tomato, Bacon*

*& Mayonnaise on Country White Bread*

**Grilled Chicken Caesar Wrap**

*Romaine, Shaved Parmesan, Croutons & Caesar Dressing*

**Baked Ham & Swiss**

*with Dijonaise on Country White Bread*

**Caprese**

*with Tomato, Mozzarella, Arugula & Pesto on Ciabatta*

**Roast Beef\***

*Cheddar, Lettuce & Horseradish Sauce on Brioche Rolls*

**Chicken Salad**

*with Grapes & Walnuts on Cranberry Ciabatta*

**Tuna Salad\***

*with Celery & Red Onion on Wheat Bread*

### **POTATO CHIPS & PICKLES**



**Heritage Room**  
*Seats up to 60 Guests*



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### TEA SELECTIONS

(Choice of Two)

Assorted Fine English, Chinese & Indian Teas

China Sechung	Holiday Fruit
Earl Grey	Japanese Sencha Green Tea
English Breakfast	Mandarin Rooibos
Green Paradise	Spiced Masala Chai
Gunpowder Green	Spice Blend

### FRESHLY BAKED TEA BREADS

Banana Bread

Seasonal Scones

*Served with Honey Cream,  
Strawberry Preserves & Lemon Curd*

### SWEETS

Eclairs, Lemon Squares, French Macaroons

Chocolate Covered Strawberries

*with White Chocolate Drizzle*

### TASTY ENHANCEMENTS

Cheesecake Bites +\$3pp

Fresh Fruit Skewers, *with Yogurt Drizzle* +\$3pp

Quiche Au Gratin *with Broccoli & Cheddar* +\$4pp

Quiche Florentine *Tomatoes & Spinach* +\$4pp



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## COLONIAL INN 'Afternoon Tea'

\$32 per person

*Private Afternoon Tea events have a  
Minimum of 10 guests and maximum of 60 guests.*

### FINGER SANDWICHES

(Choice of Three)

Cucumber

*Chive Cream Cheese & Roasted Red Peppers  
on Country White Bread*

Chicken Salad

*Grapes, Celery, Scallions, Dried Cranberries  
& Lemon Tarragon Aioli on Croissant*

Caprese

*Sundried Tomato, Pesto, Olive Tapenade  
& Mozzarella Cheese on Ciabatta Bread*

Roasted Turkey

*with Apples, Brie & Apple Mustard on Wheat Bread*

Ham & Swiss Roll Up

*with Dijonaise on Wheat Wrap*

Smoked Salmon Canape\*

*Chive Cream Cheese and Capers on crostini*

Tuna Salad

*with Celery & Red Onion on Wheat Bread*

Roast Beef\*

*with Cheddar & Horseradish Sauce on Brioche*

Lobster Salad +4pp

*with Lemon Mayonnaise & Fresh Herbs on Croissant*

### DIETARY OPTIONS

Gluten-free options are available upon request  
when scheduling your reservation.

## 'LITTLE WOMEN' Tea Party

\$18 per person (Ages 12 and under)

### BEVERAGE SELECTIONS

Choice of Hot Chocolate,  
Tea, Milk or Apple Juice

### FRESHLY BAKED TEA BREADS

Seasonal Scones

### FINGER SANDWICHES

Peanut Butter & Jelly  
Turkey & Cheese

### SWEETS

Sugar Cookie • Fresh Fruit Skewers  
Chocolate Covered Strawberries





## PLATED DINNER MENU

*Allergy and Dietary Restricted Entrees Available Upon Request.*

### BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

### SOUP or SALAD

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

#### SOUPS

Soup du Jour

Butternut Squash Bisque

New England Clam Chowder +\$2pp

#### SALADS

Caesar Salad

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

Spinach Salad

*Baby Spinach, Red Onions, Dried Cranberries,  
Walnuts and Goat Cheese with Balsamic Dressing*

Farmer's Salad

*Mixed Greens, Cucumber, Cherry Tomatoes  
and Carrots with Shallot Vinaigrette*

### ENTREES

*(Select Two Entrees. Offer a 3<sup>rd</sup> Entrée + \$2 per person)*

**GUARANTEED COUNT OF ATTENDANCE, WITH SPLIT COUNT OF ENTREES, IS DUE (5) BUSINESS DAYS PRIOR TO YOUR EVENT DATE**

#### POULTRY

Chicken Piccata  \$31.95  
*Lemon Caper Butter Sauce & Diced Tomatoes*

Grilled Chicken Marsala  \$31.95  
*Prosciutto and Mushroom Demi Glaze*

Chicken Cordon Bleu \$31.95  
*Mushroom Demi Glaze*

#### BEEF & PORK

10oz. Grilled Pork Chop \$41  
*Maple Cider Glaze*

Grilled Marinated Bistro Steak \$38  
*Caramelized Onions and Peppers*

8oz. Filet Mignon\* \$48  
*Mushroom Demi-Glaze*

Yankee Pot Roast \$30.95  
*Roasted Carrots and Cipollini Onions*

#### SURF & TURF

Petit Filet & Baked Stuffed Shrimp\* \$52.95  
*Sauce Au Poivre*

Petit Filet & Seared Sea Scallops\* \$52.95  
*Herbed Butter, Demi-Glaze*

#### SEAFOOD

Ritz Cracker Crusted Cod \$35.95  
*Citrus Beurre Blanc*

Atlantic Salmon\*  \$36.95  
*Herb Butter Sauce*

Grilled Center-Cut Swordfish\* \$38.95  
*Artichoke Tomato Ragout*

#### VEGETARIAN / PASTA

Seasonal Vegetarian Entrée \$29.95  
*Chef's Special of the Day*

Ravioli (Choice of Ravioli & Sauce) \$29.95  
*Served with Shaved Parmesan Cheese  
Ricotta Ravioli, Spinach & Cheese Ravioli,  
Sundried Tomato & Ricotta Ravioli, or  
Mushroom Ravioli*

#### SAUCE CHOICES

*House Marinara,  
Sundried Tomato-Madeira Cream Sauce,  
Pesto Cream Sauce or Cream Sauce*

TRUFFLE RISOTTO \$31.95

*Roasted Peppers, Asparagus & Truffle Oil*

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.

 *Gluten Free*

Sales Office: 978-341-8201 • Email: [sales@concordscolonialinn.com](mailto:sales@concordscolonialinn.com)

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**ACCOMPANIMENTS**



**STARCH** (*Choice of One*)

Mashed Potato  
Roasted Herb Potato  
Rice Pilaf

**VEGETABLE** (*Choice of One*)

Vegetable Medley with *Lemon Butter*  
Green Beans, *Caramelized Onions*  
Honey Glazed Carrots

**DESSERT** (*Select One*)

Warm Apple Crisp with *Vanilla Ice Cream*  
Colonial Inn Bread Pudding with *House-made Whipped Cream*  
Double Chocolate Mousse Cups with *Fresh Berries & House-made Whipped Cream*   
Boston Cream Pie with *House-made Whipped Cream*  
Flourless Chocolate Torte +\$2pp   
*Decadent chocolate and cocoa in a rich, fudgy cake.*

**BEVERAGES**

Regular & Decaffeinated Coffee and Assorted Hot Teas

\*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.

  
*Gluten Free*

MERCHANT'S ROW DINING ROOM



*Our Merchant's Row Dining Room can be rented for Private Events & Parties.*

## COLONIAL DINNER BUFFET

**\$39.95 per person**

(Minimum of 25 Guests)

### BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

### SOUP or SALAD

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

Soup du Jour

New England Clam Chowder

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

Spinach Salad, Baby Spinach, Red Onions,  
Dried Cranberries, Walnuts and Goat Cheese

Farmer's Salad, Mixed Greens, Cucumber,  
Cherry Tomatoes, Carrots with Shallot Vinaigrette

### STARCH (Choice of One)

Mashed Potatoes

Roasted Herb Potatoes

Rice Pilaf

### VEGETABLE (Choice of One)

Seasonal Vegetable Medley

Green Beans with Caramelized Onions

Honey Glazed Carrots

### ENTREES (Choice of Two, Add a 3<sup>rd</sup> Entrée for +\$3 pp)

Chicken Piccata 

Lemon Caper Butter Sauce with Diced Tomatoes

Grilled Chicken Marsala

Prosciutto and Mushroom Demi Glaze

Chicken Cordon Bleu

Mushroom Demi Glaze

Yankee Pot Roast 

with Braised carrots and Cipollini onions

Marinated Bistro Steak\*

Red Wine and Mushroom Demi

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Atlantic Salmon\* 

Herb Butter Sauce

Ravioli (Choice of Ravioli & Sauce)

Served with Shaved Parmesan Cheese

Ricotta Ravioli, Spinach & Cheese Ravioli,

Sundried Tomato & Ricotta Ravioli, or

Mushroom Ravioli

SAUCE CHOICES

House Marinara, -Sundried Tomato-Madeira Cream Sauce,

Pesto Cream Sauce or 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 2<sup>nd</sup> dessert for \$2 pp)

Warm Apple Crisp with Vanilla Ice Cream

Colonial Inn Bread Pudding with House-made Whipped Cream

Double Chocolate Mousse Cups with Fresh Berries & House-made Whipped Cream (Maximum of 50 guests) 

Orange Pound Cake with Fresh Strawberries topped with House-made Whipped Cream

Assorted Miniature Pastries (Choice of three types)

Cannoli's, Carrot Cake, Petit Fours, Chocolate Truffles, Chocolate Mousse Cake, or Cheesecake Bites.

**Fresh Brewed Regular, Decaffeinated Coffee & Assorted Hot Teas**

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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**

#### **International & Domestic Cheese Platter \$6.95**

Cheddar, Blue, Munster, Cranberry Wensleydale and  
Pepper Jack. Served with Assorted Crackers &  
Garnished with Seasonal Fruit & Berries

#### **Vegetable Crudité Platter \$5.95**

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

#### **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

#### **Fresh Fruit, Melon & Berries \$6.95**

Honeydew, Cantaloupe, Pineapple, Grapes and Watermelon  
Garnished with Seasonal Berries, Yogurt Dipping Sauce

#### **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 Bar \$12**

Served with Sour Cream, Salsa, Guacamole,  
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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Before placing your order, please inform your server if a person in your party has any food allergies

### **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 Free





## CAKE MENU

Concord Teacakes provides us with freshly baked cakes for all occasions.

All pricing includes delivery to the Colonial Inn on the day of your event.

Gluten-Free Ingredients, Fondant & Intricate Design Work will have an Additional Fee.

	TRADITIONAL CAKES	SPECIALTY CAKES	CHEF'S SPECIALTY CAKES
ROUND CAKES			
6'' cake (serves 8 people)	\$29.95	\$38.95	\$43.95
8'' cake (serves 10 people)	\$38.95	\$46.95	\$51.95
10'' cake (serves 15-20 people)	\$52.95	\$60.95	\$65.95
SHEET CAKES			
¼ Sheet Cake (serves 20 – 25 people)	\$59.95	\$86.95	\$91.95
½ Sheet Cake (serves 35 – 45 people)	\$104.95	\$134.95	\$139.95
Full Sheet Cake (serves 80 – 100 people)	\$198.95	\$239.95	\$244.95
CUPCAKES			
Full Size Cupcakes NOTE: Minimum Order is 1 Dozen	\$42 per dozen \$3.50 each	\$54 per dozen \$4.50 each	N/A
TIERED WEDDING CAKES    \$6.00 per person			
TRADITIONAL CAKE FLAVORS Gold Flavor Chocolate Flavor TRADITIONAL FROSTING White or Chocolate Buttercream  CHEF'S SPECIALTY FLAVORS Carrot Cake Rum Cake Strawberry Shortcake	SPECIALTY CAKE FLAVORS <i>Made with Special Mouse or Fruit Fillings</i> Black & White Mousse      Lemon Mousse Boston Crème Pie      Lemon Raspberry Chocolate Raspberry Mousse      Mocha Madness Chocolate Trilogy      Night & Day Coconut Mousse      Raspberry Royale Decadent Marble      Red Velvet German Chocolate      Strawberry Mousse		
GLUTEN FREE CAKES & CUPCAKES AVAILABLE UPON REQUEST			

### HOW TO PLACE YOUR CAKE ORDER

You can order your cake directly with your sales manager, or by calling/visiting Concord Teacakes.

If you order directly with Concord Teacakes, please give them your **event's name, date and time** to ensure delivery and billing through Concord's Colonial Inn.

Concord Teacakes is located at 59 Commonwealth Ave. Concord, MA

Tel: 978-369-7644 • Email: [bakery@concordteacakes.com](mailto:bakery@concordteacakes.com)

NOTE: If you order your cake through a different licensed baker, there will be a Cake Slicing & Serving Fee of \$1.75 per person. This fee is waived when ordering through Concord Teacakes.

*A 7% MA meal tax and 6% taxable administrative fee will be added to the above cake menu pricing.  
Prices are subject to change.*

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## 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*

*A 7% Massachusetts Meal Tax, an 18% Service Charge and a 6% taxable administrative fee will be added to food and beverages prices. Pricing is per person unless otherwise noted, and menu subject to change. 9.2019*

**SPARKLING WINE SELECTIONS**

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

**WHITE WINE SELECTIONS**

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

**PINK WINE SELECTIONS**

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

**RED WINE SELECTIONS**

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

Revised 8/2019

## Audio Visual Equipment

The equipment listed is what we provide regularly.

If you don't see an item you need, please ask your sales manager.

Speaker Phone	\$50
LCD Projector	\$75
Screen (4' & 6')	\$40
LCD Projector with Screen	\$100
Black Podium with Microphone and Built-in Speaker	\$50
32" Flat Screen TV with USB	\$40
26" Flat Screen TV with Built-in DVD Player	\$40
Power Tower – Multiple Plug Outlets with Charging Station	\$30
Portable Sound System with built in Bluetooth with Handheld & Lapel Mic	\$85
Display Easel	\$15
Flip Chart, Full Sticky 25 X 30 Note Pad with Easel & Colored Markers	\$40
Dry Erase White Board/Easel with Colored Markers	\$30
Copies – black & white	.10 per copy
Copies – color	.30 per copy

*Prices are subject to change. Rental charge covers basic delivery and installation.  
All rental products are subject to a 7% sales tax and 6% taxable administrative fee.*

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## **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](mailto: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.

\*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.

 Vegetarian Symbol

 Gluten Free Symbol

*A 7% Massachusetts Meal Tax, an 18% Service Charge and a 6% taxable administrative fee will be added to food and beverages prices. Pricing is per person unless otherwise noted, and menu subject to change. Revised 3.2020*

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

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## PLANNING YOUR TRIP TO CONCORD

OVERNIGHT ROOMS • RESTAURANTS • PRIVATE EVENT SPACE • TAVERN

### Explore Concord and its Historic Sites



#### CONCORD VISITOR CENTER

58 Main Street, Concord, MA  
978-318-3061

[visitors@concordma.gov](mailto:visitors@concordma.gov)

MINUTEMAN BIKE SHARE  
[bike.zagster.com/minuteman/](http://bike.zagster.com/minuteman/)

#### GROUP TOURS OF HISTORIC CONCORD

*Take part in a 55-minute walking tour  
led by certified guides.*

Revolutionary Concord Tour  
Concord Author's Tour  
Bus Tours  
Walking Tours

See their website for more information  
<https://concordma.gov/1920/Visitor-Center>

#### CONCORD TOUR COMPANY

48 Monument Square  
*Tours begin at the Colonial Inn*  
978-399-8229

[info@concordtourcompany.com](mailto:info@concordtourcompany.com)

Revolutionary Reenactors  
& Historical Interpreters  
PRIVATE TOURS AND EXCURSIONS  
Contact & Owner:  
Alida V. Orzechowski

See their website for more information  
[concordtourcompany.com](http://concordtourcompany.com)

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## THINGS TO DO IN CONCORD, MA

### HISTORIC CONCORD HOMES

Louisa May Alcott's Orchard House  
The Old Manse  
Ralph Waldo Emerson House  
The Robbins House  
Thoreau House  
The Wayside

### REVOLUTIONARY GROUNDS

Old North Bridge  
North Bridge Visitor Center  
Battle Road Trail

### ACTIVITIES & ATTRACTIONS

Main Street Shops  
Concord Museum  
Decordova Sculpture Park  
Sleepy Hollow Cemetery  
Walden Pond  
Minuteman National Historical Park  
Concord River  
Verrill Farm

### HISTORY TOURS

Liberty Rides  
Concord Tour Company  
Concord Walking Tours

### ARTS

The Umbrella Community Arts Center  
Concord Players  
Concord Art Association  
The Cannon Theatre  
Pinot's Palette

### HEALTH & FITNESS

Beede Swim & Fitness  
Minuteman Bike Share  
On The Mat Yoga Studio

### ORCHARD HOUSE



Visit Louisa May Alcott's Orchard House  
"Home of Little Woman"  
before or after your lunch at the Colonial Inn!  
Contact them at  
978-369-4118 to set up a group tour!  
[louisamavalcott.org](http://louisamavalcott.org)



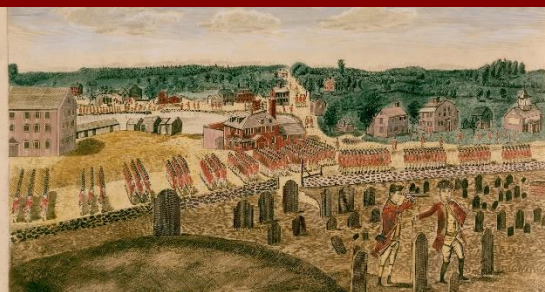
### WALDEN POND STATE RESERVATION



BEFORE HAVING DINNER AT THE COLONIAL INN,  
ENJOY A STROLL THROUGH THE PATHS THAT INSPIRED  
HENRY DAVID THOREAU'S WALDEN.  
MAKE SURE YOU CHECK OUT THE REPLICA OF  
THOREAU'S SINGLE ROOM CABIN!  
[MASS.GOV/LOCATIONS/WALDEN-POND-STATE-RESERVATION](http://MASS.GOV/LOCATIONS/WALDEN-POND-STATE-RESERVATION)



CONCORD  
MUSEUM



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