



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@concordscolonialinn.com](mailto:sales@concordscolonialinn.com)

48 Monument Square, Concord, MA 01742

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

www.concordscolonialinn.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 and pleasure. It is a favorite gathering place for all occasions. Join us for breakfast, lunch, dinner or Sunday brunch! We offer live entertainment in our Tavern, patio dining, private events, and 56 guest rooms and 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".

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BREAKFAST MENU

CONTINENTAL BREAKFAST

\$14.95

Chilled Fruit Juices
Seasonal Fresh Sliced Fruit
Fresh Bakery Selections Including
Cinnamon Rolls, Croissants & Assorted Muffins
Greek Yogurt & Granola **\$4 per person**
Regular & Decaffeinated Coffee
Assorted Hot Teas

CLASSIC BREAKFAST BUFFET

\$22.95

(Minimum of 10 guests)

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

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 per person**
Bell Peppers, Onions, Tomatoes and Cheese
Colonial Inn Crispy Potatoes
Chilled Fruit Juices
Regular & Decaffeinated Coffee
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.

BREAKS

CLASSIC REFRESH

\$6.75

Regular & Decaffeinated Coffee

Assorted Hot Teas

Assorted Bottled Soft Drinks **\$3.75 per person**

CHOCOLATE BREAK

\$12.95

Chocolate Chip Cookies

Fudge Brownies

Chocolate Covered Strawberries

Regular & Decaffeinated Coffee

Assorted Hot Teas

Assorted Bottled Soft Drinks **\$2 per person**

ROASTED NUT MEDLEY

\$5.95

(Minimum of 10 people)

Roasted Almonds, Cashews, Pecans, and Peanuts

FARMERS FRUIT & CHEESEBOARD

\$13.95

Seasonal Fresh Fruit, Berries & Grapes

Assorted Artisan Cheeses

Crostini & Assorted Crackers

Regular & Decaffeinated Coffee

Assorted Hot Teas

Assorted Bottled Soft Drinks **\$2 per person**

YOGURT PARFAIT BAR

\$8.95

Greek Yogurt & Granola

Seasonal Fresh Fruit & Berries

SWEET & SALTY

\$9.75

Savory Snack Mix

Chocolate Covered Pretzels M & M Candies

Assorted Bottled Soft Drinks

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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

\$35.95 per person (Minimum of 25 Guests)

STARTERS

Seasonal Fresh Sliced Fruit
Yogurt and Granola
House Made Cornbread & 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 with Bell Peppers, Onions, Tomatoes and Cheese

BREAKFAST ENHANCEMENTS **(Additional Fee)**

Egg White Frittata \$2 per person
with Bell Peppers, Onions, Tomatoes and Cheese

Belgian Waffle Station \$5 Per Person

Whipped Cream, Warm Syrup, Fresh Strawberry Compote, and Butter

Omelet Station \$5 Per Person

(Minimum of 50 Guests)

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 Second Salad for \$2 per person

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 Third Entrée 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

(Minimum of 50 Guests)

\$100 Chef Attendant Station Fee

(One 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

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Before placing your order, please inform your server if a person in your party has any food allergies.

DESSERT

(Choice of One)

events of 40 or more guests can add a second dessert for \$2 per person

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 50 Guests)

Assorted Miniature Pastries *(Choice of Three)*

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 \$8 per person

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 \$125

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

Includes Orange,, Cranberry & Pomegranate Juice

with Assorted Fruits to include Strawberries, Blueberries, Raspberries & Oranges

Bloody Mary \$125

Includes Lemons, Limes, Olives, Horseradish, Worcestershire, Bacon, Celery, Cucumbers,

Asparagus, Cheese & Salami Skewers, Peppers, Assorted Hot Sauces

Red or White Sangria \$130

Ask about our Seasonal Special!

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ELABORATE SUNDAY BRUNCH (Merchant's Row)

SERVED FROM 10:30AM - 2:00PM ON SUNDAYS ONLY

Adults \$39.95 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
Assorted Hot Teas

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PLATED LUNCH MENU

(Offered from 11:00 am – 4:00 pm)

BREAD BASKET

House-Made Cornbread & Warm Dinner Rolls

SOUP or SALAD

(Choice of One or Add both courses for an additional \$5 per person)

Soup du Jour

New England Clam Chowder \$2 per person

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 Entrees, Third Entrée for \$2 per person)

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

TO YOUR EVENT DATE

Chicken Pot Pie \$30.95

topped with a Fresh Pastry Crust

Chicken Piccata \$29.95

Lemon Caper Butter Sauce with Diced Tomatoes with Fresh Berries & House-made Whipped Cream (Maximum of 50 guests)

Yankee Pot Roast \$28.95

with Mashed Potatoes and Butternut Squash

Ritz Cracker Crusted Cod \$34.95

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



ALCOTT ROOM

Seats up to 14 people with one long table

BEVERAGES

Fresh Brewed Regular, Decaffeinated
Coffee & Assorted Tea

ACCOMPANIMENTS

Chef's Choice of Starch & Vegetable

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 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.

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.

MINUTEMAN HOT LUNCHEON BUFFET

\$34.95 per person

(Minimum of 20 Guests)

(Offered from 11:00 am – 4:00 pm)

FRESH BAKERY BASKET

Freshly Baked Rolls & House - Made Cornbread

SOUP or SALAD

(Choice of One or Add both courses for an additional \$5 per person)

Soup du Jour

New England Clam Chowder \$2 person

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 Entrees, Third 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

Mashed Potatoes & Butternut Squash

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)

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)

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

Add Assorted Soft Drinks \$2.00 per person

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MAKE-YOUR-OWN SANDWICH BUFFET

\$27.95 per person (*Minimum of 10 Guests*)
(Offered from 11:00 am – 4:00 pm)

SOUP or SALAD (*Choice of One*)

Enjoy Soup & Salad for additional \$2.00 per person

Chef's House - Made Soup of the Day

New England Clam Chowder \$2 per person

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

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

DESSERT

Chocolate Chip Cookies & Brownies

BEVERAGES

Regular, Decaffeinated Coffee & Hot Teas

SANDWICH FIXINGS

(Choice of Three Fixings, Four for \$2 per person)

Roast Beef*

Roast Turkey Breast

Sliced Baked Ham

Tuna Salad

Chicken Salad

Egg Salad

BREADS

Country White Bread

Wheat Bread

Brioche Rolls

Gluten-Free Bread Available Upon Request

ACCOMPANIMENTS

Traditional Mustard, Grainy Mustard,

Horseradish Cream, Mayonnaise

Swiss, Cheddar & American Cheese

Lettuce, Sliced Tomato & Red Onion

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)

(Offered from 11:00 am – 4:00 pm)



SOUP OR SALADS

(Choice of One)

Add both courses for an additional \$5 per person

Chef's House Made Soup of the Day

New England Clam Chowder \$2 per person

SALADS

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

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

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PLATED DINNER MENU

(Offered after 4:00 PM)

BREAD BASKET

House-Made Cornbread & Warm Dinner Rolls

SOUP or SALAD

(Choice of 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 Third Entrée for \$2 per person)

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

POULTRY

Chicken Pot Pie

Grilled Chicken Marsala 
 Prosciutto and Mushroom Demi Glaze

Chicken Cordon Bleu
 Mushroom Demi Glaze

BEEF & PORK

10oz. Grilled Pork Chop
 Maple Cider Glaze

Grilled Marinated Bistro Steak
 Caramelized Onions and Peppers

8oz. Filet Mignon*
 Mushroom Demi-Glaze

Yankee Pot Roast
 Mashed Potatoes & Butternut Squash

SURF & TURF

Petit Filet & Baked Stuffed Shrimp*
 Sauce Au Poivre

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

SEAFOOD

\$34.95 Ritz Cracker Crusted Cod \$38.95

Citrus Beurre Blanc
 \$31.95 Atlantic Salmon* \$38.95
 Herb Butter Sauce

\$34.95 Grilled Center-Cut Swordfish*
 Artichoke Tomato Ragout

VEGETARIAN / PASTA

\$41 Seasonal Vegetarian Entrée \$30.95
 Chef's Special of the Day

\$38 Ravioli (Choice of Ravioli & Sauce) \$30.95
 Served with Shaved Parmesan Cheese

\$56 Ricotta Ravioli, Spinach & Cheese
 Ravioli, Sundried Tomato & Ricotta
 Ravioli, or Mushroom Ravioli

\$30.95 SAUCE CHOICES
 House Marinara,
 Sundried Tomato-Madeira Cream Sauce,
 Pesto Cream Sauce or Cream Sauce

\$52.95 TRUFFLE RISOTTO \$31.95
 Roasted Peppers, Asparagus & Truffle Oil

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Plated Dinner Menu Continued



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 \$2 per person
Decadent chocolate and cocoa in a rich, fudgy cake.

BEVERAGES

Regular & Decaffeinated Coffee and Assorted Hot Teas

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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.

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COLONIAL DINNER BUFFET

(Offered after 4:00 PM)

\$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 3rd 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 Pot Roast Gravy

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* (Additional \$11 pp) Rack of Lamb* (Additional \$11 pp) Honey Glazed Baked Ham (Additional \$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*

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.

Fresh Brewed Regular, Decaffeinated Coffee & Assorted Hot Teas

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Gluten Free Before placing your order, please inform your server if a person in your party has any food allergies

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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**

1/2 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 Crudit  Platter \$6.95

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 \$5.95

Roasted Almonds, Cashews, Walnuts, Pecans, and Peanuts

Antipasto \$8.50

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

\$100 / per 25 pieces

Oysters* \$125 / 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 \$6 / Cheese Ravioli \$8 / Spinach & Cheese Ravioli

\$8 Sauce Choices: Marinara, Alfredo, Pesto or Lemon

Butter Optional Chef Attendant Station \$125

**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*

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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	\$125
Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame Soy Sauce*	\$150
Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion*	\$175
Lobster Salad Crostini, Lemon Aioli	\$250

HOT HORS D'OEUVRES

Goat Cheese & Leek Stuffed Mushroom	\$115
Artichoke Beignet, Tomato Aioli	\$150
Vegetable Spring Roll, Soy Orange Dipping Sauce	\$ 115
Mini Chicken Quesadillas, Tomato Salsa	\$ 150
Buffalo Chicken Bites, Blue Cheese Dressing	\$ 150
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*	\$ 175
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 \$12.95pp

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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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.

HOW TO PLACE YOUR CAKE ORDER

You can order your cake directly by calling/visiting Concord Teacakes.
When 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 \$3.00 per person. This fee is waived when ordering through Concord Teacakes.

*A 7% MA meal tax and 8% taxable administrative fee will be added to the cake 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) \$50

Hot Mulled Cider (Non-Alcoholic) \$75

Hot Mulled Cider (With Alcohol) \$100

Egg Nog (Non-Alcoholic) \$90

Rum Spiked Egg Nog \$125

Bellini (Strawberry or Peach) \$100

Mimosa \$125

Bloody Mary \$125

Sangria (White or Red) \$130

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 eac

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 / Veneto, Italy</i>	10	38
MOSCATO DI ASTI <i>Mia Dolcea / Piedmonte, Italy</i>	10	38
CHAMPAGNE <i>Veuve Clicquot / Champagne, France</i>		75

WHITE WINE SELECTIONS

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

PINK WINE SELECTIONS

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

RED WINE SELECTIONS

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

Prices are subject to change.

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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 8% 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

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

PLANNING YOUR TRIP TO CONCORD

Explore Concord and its Historic Sites



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

visitors@concordma.gov

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<https://concordma.gov/1920/Visitor-Center>

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COMPANY**

48 Monument Square

Tours begin at the Colonial Inn
978-399-8229

info@concordtourcompany.com

Revolutionary Reenactors
& Historical Interpreters
PRIVATE TOURS AND EXCURSIONS

Contact & Owner:

Alida V. Orzechowski

See their website for more information
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

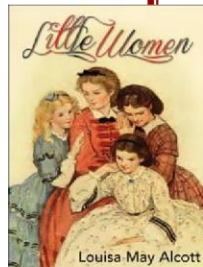
HEALTH & FITNESS

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

ORCHARD HOUSE



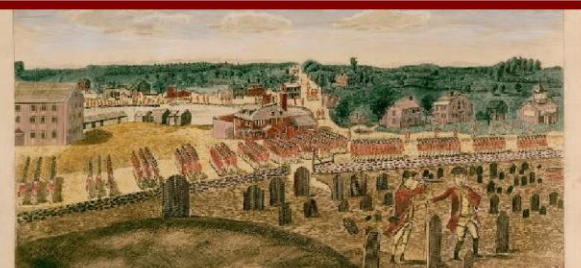
Visit Louisa May Alcott's Orchard House
"Home of Little Woman"
before or after your lunch at the Colonial Inn!
Contact them at
978-369-4118 to set up a group tour!
louisamavalcott.org



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



effective 5/14/2022