



Breakfast Buffet

Continental

\$13.00

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

Fresh Start

\$15.00

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

The Classic

\$23.00

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

The Healthy Start

\$23.00

*Seasonal Fresh Fruit
Assorted Cereals, Skim Milk
Greek Yogurt & Granola Parfait
Cottage Cheese
Hard Boiled Eggs
Egg White Burritos, Low Fat Cheddar Cheese, Chicken Sausage,
Fresh Salsa, Low Fat Whole Wheat Tortilla
Chilled Fruit Juices
Coffee & Tea Service*

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



The Elaborate Brunch

\$32.00

*Seasonal Fresh Fruit and Granola
Fresh Bakery Selections, Bagels, Cream Cheese & Fruit Preserves
Scrambled Eggs
Bacon & Sausage
Colonial Inn Home Fries
Leek & Truffle Quiche
Chef's Choice of Fish Entrée
Chef's Choice of Chicken Entrée
Two Seasonal Salads
Fresh Baked Cornbread & Sourdough Rolls
Assorted Pastries
Chilled Fruit Juices
Coffee & Tea Service*

Breakfast Enhancements

<i>~ Assorted Cold Cereals, Milk</i>	\$4.00
<i>~ Individual Assorted Yogurts</i>	\$4.00
<i>~ Bagels, Cream Cheese, Fruit Preserves</i>	\$4.00
<i>~ Colonial Inn Home Fries</i>	\$4.00
<i>~ Bacon</i>	\$4.00
<i>~ Pork Sausage</i>	\$4.00
<i>~ Ham Steak</i>	\$5.00
<i>~ Corned Beef Hash</i>	\$5.00
<i>~ Seasonal Fruit Salad</i>	\$5.00
<i>~ Assorted Breakfast Pastries</i>	\$5.00
<i>~ Smoked Salmon</i>	\$7.00

Breakfast Plated

Country Morning Breakfast

\$18.00

(Select One)

- ~ Scrambled Eggs, Scallions*
- ~ Pancakes, Fresh Berries, Maple Pecan Butter*
- ~ Challah French Toast, Bananas Foster Compote*

(Select One)

- ~ Bacon*
- ~ Sausage*
- ~ Ham*

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*Colonial Inn Breakfast Potatoes
Chilled Fruit Juices*

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Lunch Buffets

The New England

\$22.00

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

Light Salad Luncheon

\$25.00

*Caesar Salad, Parmesan Cheese & Garlic Croutons
Tuna Salad, Grapes, Celery & Herbs
Egg Salad
Country White, Wheat & Brioche Rolls
Grilled Lemon Asparagus
Grilled Chicken
Chef's Choice of Dessert*

The Executive

\$26.00

*Chef's House Made Soup of the Day
Tossed Salad Greens, Tomato, Cucumber & Dressings
Pasta Salad, Black Olives, Red Onion, Feta Cheese, Roasted Red Pepper,
Parsley & Lemon Vinaigrette
Tuna Salad
Roast Beef, Roast Turkey Breast & Sliced Baked Ham
Swiss, Cheddar & American Cheese
Lettuce, Sliced Tomato, Red Onions & Pickles
Country White, Wheat, Brioche Rolls & Wraps
Traditional Mustard, Grainy Mustard, Horseradish Cream & Mayonnaise
Potato Chips
Chef's Choice of Dessert*

*Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls
Coffee, Decaffeinated Coffee and Tea*

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Lunch Hot Buffet

\$34.00

Salad

(Select One)

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

Entrée

(Select Three)

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

Starch

(Select One)

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

Vegetable

(Select One)

- ~ Vegetable Medley with Lemon Butter
- ~ Green Beans, Caramelized Onions
- ~ Roasted Carrots Glazed with Local Honey and Herbs

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Lunch Hot Buffet (cont.)

Dessert:

(Select One)

~ Orange Pound Cake, Fresh Strawberries, Whipped Cream

~ German Chocolate Cake

~ White Chocolate Gingersnap Bread Pudding

*Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls
Coffee, Decaffeinated Coffee and Tea*

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Plated Dinners

(Minimum of 15 Guests)

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

Appetizer

(Select One)

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

Intermezzo

\$3.00

(Select One)

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

Entrée

(Select up to Two)

Vegetarian

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

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Poultry

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

Seafood

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

Beef & Pork

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

Duets

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

Dessert

(Select One)

- ~ Blueberry Bread Pudding, White Chocolate Anglaise
- ~ Double Chocolate Mousse
- ~ Lemon Meringue Tart, Raspberry Sauce
- ~ Orange Pound Cake, Fresh Strawberries, Whipped Cream

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Dinner Buffet

The New England Buffet

\$40.00

(Minimum of 20 Guests)

Soup

~ New England Clam Chowder

Salad

(Select One)

~ Boston Bibb, New Hampshire Bacon, Tomato, Onion, Balsamic Vinaigrette, Goat Cheese, Herbs

~ Local Mixed Greens, Great Hill Bleu Cheese Dried Cranberries, Walnuts, Champagne Vinaigrette

Entrée

~ New England Baked Chicken, Cranberry Orange Chutney

~ Georges Banks Scrod, Cracker Crumbs, Citrus Beurre-Blanc

~ Family Farms Bistro Steak, Bordelaise Sauce

~ Roasted Potatoes

~ Corn on the Cob

~ Rolls & Cornbread

Dessert

(Select One)

~ Apple Pie

~ Boston Crème Pie

~ Indian Pudding, Vanilla Ice Cream

Add 1 Pound Lobster

\$25.00

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The Colonial Buffet

\$45.00

(Minimum of 20 Guests)

Salad

(Select One)

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

Entrée

(Select Three)

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

Starch

(Select One)

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

Vegetable

(Select One)

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

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The Colonial Buffet (cont.)

Dessert

(Select One)

~ Bread Pudding, Rum Anglaise

~ Chocolate Mouse

~ Lemon Meringue Tart

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Passed Hors d' Oeuvres

Cold

~ Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba*	\$3.00
~ Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze*	\$3.00
~ Individual Crudité Shooter, Julienne Seasonal Garden Vegetables with Ranch Dressing*	\$3.00
~ Chilled Melon Soup Shooter, Strawberry Jalapeno Salsa	\$4.00
~ Duck Pate, Country Bread, Onion Jam	\$4.00
~ Prosciutto & Honeydew, Pomegranate Syrup	\$4.00
~ Crab Salad Brioche, Lemon Tarragon Vinaigrette	\$5.00
~ Salmon Tartar, Ginger, Cilantro, Malanga Chips, Sweet Soy	\$5.00
~ Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion	\$6.00
~ Bloody Mary Oyster Shooter	\$6.00

Hot

~ Goat Cheese & Leek Stuffed Mushroom*	\$3.00
~ Mini Falafel & Tzatziki, Cucumber Salad*	\$3.00
~ Artichoke Beignet, Tomato Aioli *	\$3.00
~ Blue Cheese Stuffed Fig, Almond, Pomegranate Molasses*	\$3.00
~ Vegetable Spring Roll, Soy Orange Dipping Sauce*	\$3.00
~ Gyoza Pork Potsticker, Ginger Soy Dipping Sauce	\$3.00
~ Chicken Satay, Peanut Sauce	\$3.00
~ Brie Cheese en Croute, Candied Walnut, Berry Coulis*	\$4.00
~ Sesame Chicken, Pineapple Vinaigrette	\$4.00
~ Coconut Shrimp, Sweet Chili Dipping Sauce	\$4.00
~ Petit Crab Cakes, Old Bay Tartar Sauce	\$4.00
~ Twice Baked Mini Lobster Potato, Tarragon Aioli	\$4.00
~ Mini Beef Wellington, Creamy Horseradish Sauce	\$4.00
~ Scallops wrapped in Bacon	\$5.00
~ Lamb Lollipops, Coffee & Chipotle, Red Eye Gravy	\$6.00

*Denotes Vegetarian Option

Priced per Piece, Minimum of 25 Pieces

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Stationary Hors d' Oeuvres

- | | |
|----------------------------------------------------------------------|-----------------|
| <i>~ Vegetable Crudité Platter</i> | <i>\$6.00</i> |
| <i>Assortment of Chilled Vegetables, Grilled Vegetables</i> | |
| <i>Herb Ranch & Blue Cheese Dipping Sauce</i> | |
| <i>~ Domestic Cheese Platter</i> | <i>\$9.00</i> |
| <i>Cheddar, Brie, Pepper Jack, Goat Cheese, Dill Havarti, Bleu</i> | |
| <i>Seasonal Berries & Grapes, Crackers</i> | |
| <i>~ Raw Bar Display</i> | <i>\$15.00</i> |
| <i>Shrimp, Oysters, Clams, Salmon Tartar</i> | |
| <i>Cocktail Sauce, Mignonette, Wakame</i> | |
| <i>~ Baked Brie en Croute (Serves 15 people)</i> | <i>\$75.00</i> |
| <i>Seasonal Fruit, Baguettes</i> | |
| <i>~ Fresh Fruit (Serves 20 people)</i> | <i>\$130.00</i> |
| <i>Honeydew, Cantaloupe, Golden Ripe Pineapple, Oranges, Grapes,</i> | |
| <i>Seasonal Berries, Yogurt Dipping Sauce</i> | |
| <i>~ Antipasto (Serves 15-20 people)</i> | <i>\$150.00</i> |
| <i>Capicola, Hard Salami, Prosciutto</i> | |
| <i>Roasted Peppers, Olives, Grilled Eggplant,</i> | |
| <i>Balsamic Marinated Mushrooms & Artichokes,</i> | |
| <i>Stuffed Cherry Peppers Mozzarella, Pecorino</i> | |
| <i>Grilled Romaine & Lemon Vinaigrette</i> | |
| <i>Bruschetta, Grissini, Italian Bread</i> | |
| <i>~ Spanish Tapas (Serves 15-20 people)</i> | <i>\$150.00</i> |
| <i>Olive Medley, Nuts, Pickled Vegetable</i> | |
| <i>Hummus, Tabouli & Pita Chips</i> | |
| <i>Marinated Roasted Eggplant & Peppers</i> | |
| <i>Goat Cheese & Olive Stuffed Piquillo Peppers</i> | |

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Colonial Inn Afternoon Tea

Children

\$16.00

~ Beverages

Choice of Hot Chocolate, Tea, or Milk

~ Scones

*Freshly Baked Blueberry and Lemon Scones with
Honey Clotted Cream, Strawberry Preserves, Lemon Curd*

~ Specialty Sandwiches

(Estimated four pieces per person)

*Peanut Butter and Jelly Finger Sandwiches
Turkey and Cheese Sandwiches*

~ Dessert

Mini Brownie with Vanilla Ice Cream

Adult

\$32.00

~ Tea Selections

Assorted Fine English, Chinese & Indian Teas

~ Scones

*Freshly Baked Blueberry and Lemon Scones with
Honey Clotted Cream, Strawberry Preserves, Lemon Curd*

~ Specialty Sandwiches

(Estimated four pieces per person)

*Smoked Salmon and Chive Cream Cheese Pinwheel
Egg Salad on a Mini Croissant
Cucumber on White
Smoked Ham, Gruyere & Dijonnaise*

~ Gourmet Pastries

*Lemon Drop and Snickerdoodle Cookies, Cranberry White Chocolate Bar,
Mini Fruit Tart, Chocolate Truffles, English Toffee*

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Children's Plated Menu

\$15.00

(Reserved for our guests under 12)

Appetizer

~ *Vegetable Crudité & Dip*

Entrée

(Select one)

~ *Chicken Fingers*

Served with Honey Mustard Dipping Sauce

~ *Macaroni and Cheese*

Kraft® Classic Cheese and Macaroni

~ *Kids Pasta*

Penne with Butter or Tomato Sauce

~ *Cheese Pizza*

Tomato Sauce and Mozzarella Cheese

~ *Cheese Quesadilla*

Flour Tortilla Stuffed with Cheddar and Jack Cheeses

~ *Peanut Butter and Jelly*

Creamy Peanut Butter and Strawberry Jelly

~ *Grilled Cheese*

American Cheese, Toasted White Bread

~ *Junior Cheeseburger*

4oz. Beef Burger with American Cheese

Served with your choice of French Fries or Potato Chips

Accompanied by Basket of Freshly Baked Cornbread and Sourdough Rolls

Dessert

~ *Vanilla or Chocolate Ice Cream with Chocolate Sauce*

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