

Concord's Colonial Inn Holiday Menus

Offering Holiday breakfast, brunch, lunch , dinner & cocktail party options in our historic private dining rooms. Six beautiful private spaces accommodating groups of 10-150 guests.

> Please contact the Sales Office for more details Shannon Sinnott, Sales & Catering Manager 978-371-2908 x 544 ssinnott@concordscolonialinn.com



The Tap Bar is available for private rental during weekday afternoons and Monday & Tuesday evenings.

Accommodates up to 20 guests.

Merchant's Row is perfect for Holiday Dinners for groups of up to 110 guests.

Accommodates up to 150 guests for a reception style event.



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



Holiday Plated Dinner \$45.00 Holiday Plated Luncheon \$36.00

Appetizer (Select Two)

Butternut Squash Bisque Homemade New England Clam Chowder Classic Caesar Salad, Shaved Parmesan Cheese, Garlic Croutons, with Caesar Dressing Spinach Salad, Shaved Red Onions, Dried Cranberries & Goat Cheese with Maple Vinaigrette, Inn Salad, Mixed Garden Greens, Cherry Tomatoes, Cucumber & Carrots with Shallot Vinaigrette

Entrées (Select Two)

Crabmeat Stuffed Cod with Citrus Beurre Blanc Chicken Piccata, Capers, Lemon Juice, Diced Tomatoes, White Wine Marinated Bistro Steak with Red Wine and Mushroom Demi Bone-In Pork Loin with Fig and Apricot Chutney Pistachio Crusted Salmon with Pomegranate Glaze Spanish Style Quinoa with Roasted Corn, Black Beans, Cranberry Cheese, Sliced Avocado, Crispy Fried Tortilla Strips Pumpkin and Mascarpone Cheese Stuffed Ravioli, Shallot and Maple Beurre Blanc

Accompaniments (Select Two)

Mashed Potato Mashed Sweet Potatoes Herbed Roasted Red Potatoes Rice Pilaf Pumpkin Risotto Seasonal Vegetable Medley Steamed Green Beans Honey Glazed Carrots

Dessert (Select One)

Yule Logs Chocolate Peppermint Cake Ginger Bread Pudding Traditional Apple Crisp à la Mode

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



Holiday Dinner Buffet \$49.00 Holiday Lunch Buffet \$36.00 (Minimum of 20 guests)

Appetizers (Select Two)

Butternut Squash Bisque Homemade New England Clam Chowder Classic Caesar Salad – Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing Spinach Salad with Maple Vinaigrette, Shave Red Onions, Dried Cranberries and Goat Cheese Inn Salad, Mixed Garden Greens, Cherry Tomatoes, Cucumber and Carrots with Shallot Vinaigrette

Entrées (Select Two)

Crabmeat Stuffed Cod with Citrus Beurre Blanc Chicken Piccata, Capers, Lemon Juice, Diced Tomatoes, White Wine Marinated Bistro Steak with Red Wine and Mushroom Demi Bone-In Pork Loin with Fig and Apricot Chutney Pistachio Crusted Salmon with Pomegranate Glace Pumpkin and Mascarpone Cheese Stuffed Ravioli, Shallot and Maple Beurre Blanc

Accompaniments (Select Two)

Mashed Potato Mashed Sweet Potatoes Herbed Roasted Red Potatoes Rice Pilaf

Pumpkin Risotto Seasonal Vegetable Medley Steamed Green Beans Honey Glazed Carrots

Dessert (Select One)

Pumpkin Spice Roll with Cream Cheese Frosting Chocolate Peppermint Trifle Bourbon Pecan Pie

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

Holiday Dinner Buffet Package \$69.00

Stationary Hors d'oeuvre (Select One)

Vegetable Crudité Platter Assortment of Chilled Vegetables Herb Ranch & Blue Cheese Dipping Sauces

Fresh Fruit Honeydew, Cantaloupe, Pineapple, Oranges, Grapes, Seasonal Berries, Yogurt Dipping Sauce

Baked Brie en Croûte Seasonal Fruit, Berry Reduction, Baguettes

Passed Hors d'oeuvres (Select Three)

Mini Beef Wellington, Creamy Horseradish Sauce Lamb Lollipops with Mint Chimichurri (\$1 per person) Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled Artichoke Beignet, Tomato Aioli Bruschetta with Parmesan Cheese Goat Cheese & Leek Stuffed Mushroom Petit Crab Cakes, Old Bay Tartar Sauce Scallops and Bacon Coconut Shrimp with Sweet Chili Sauce

Soup and Salad (Select Two)

Butternut Squash Bisque Maple Carrot Bisque Homemade New England Clam Chowder

Classic Caesar Salad – Shaved Parmesan Cheese, Garlic Croutons, with Caesar Dressing Spinach Salad with Maple Vinaigrette, Shave Red Onions, Dried Cranberries and Goat Cheese Inn Salad, Mixed Garden Greens, Cherry Tomatoes, Cucumber & Carrots with Shallot Vinaigrette



Entrées (Select Two)

Crabmeat Stuffed Cod with Citrus Beurre Blanc Chicken Piccata, Capers, Lemon Juice, Diced Tomatoes, White Wine Marinated Bistro Steak with Red Wine and Mushroom Demi Bone-In Pork Loin with Fig and Apricot Chutney Pistachio Crusted Salmon with Pomegranate Glace Pumpkin and Mascarpone Cheese Stuffed Ravioli, Shallot and Maple Beurre Blanc

Accompaniments (Select Two)

Mashed Potato Mashed Sweet Potatoes Herbed Roasted Red Potatoes Rice Pilaf

Pumpkin Risotto Seasonal Vegetable Medley Steamed Green Beans Honey Glazed Carrots

Dessert (Select One)

Pumpkin Spice Roll with Cream Cheese Frosting Chocolate Peppermint Trifle Bourbon Pecan Pie

Yule Logs Ginger Bread Pudding Traditional Apple Crisp, Fresh Whipped Cream

Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls

Beverages

Coffee, Decaffeinated Coffee and Tea Station Warm Mulled Apple Cider Station

Carving Station Upgrade \$100 Carving Station Fee (one attendant per 75 people)

Prime Rib with Horseradish Sour Cream and Au Jus\$11 per person (50 person min)Turkey Breast with Pan Gravy and Cranberry Relish\$8 per person (50 person min)Honey Glazed Baked Ham\$8 per person (50 person min)

Holiday Dinner Hors d'oeuvres Reception \$45.00

3 Stationary Hors D'oeuvres

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

OR

Fresh Fruit

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

Baked Brie en Croûte Seasonal Fruit, Berry Reduction, Baguettes

Spanish Tapas

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

OR

Antipasto

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

5 Passed Hors D'oeuvres

Goat Cheese & Leek Stuffed Mushroom OR Artichoke Beignet, Tomato Aioli* Mini Beef Wellington, Creamy Horseradish Sauce OR Teriyaki Beef Skewers Coconut Shrimp, Sweet Chili Dipping Sauce OR Petit Crab Cakes, Old Bay Tartar Sauce Black Olive Tapenade Crostini, Parmesan Cheese, Basil OR Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze Asparagus Wrapped in Proscuitto OR Gyoza Pork Potsticker, Ginger Soy Dipping Sauce

Assorted Mini Dessert Station with Coffee & Tea

Stationary Hors d' Oeuvres Per Person Pricing. Minimum 15 people for all displays.

Baked Brie en Croûte	\$5.00
Seasonal Fruit, Berry Reduction, Baguettes	
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Vegetable Crudité Platter	\$6.00
Assortment of Chilled Vegetables (Broccoli, Cauliflower, Celery, Carrots,	
Cherry Tomatoes, Cucumbers) Herb Ranch & Blue Cheese Dipping Sauces	
Fresh Fruit	\$6.50
Honeydew, Cantaloupe, Pineapple, Oranges, Grapes,	
Seasonal Berries, Yogurt Dipping Sauce	
Seasonal Derries, Togurt Dipping Sauce	
Domestic Cheese Platter	\$9.00
Cheddar, Brie, Pepper Jack, Goat Cheese, Dill Havarti, Bleu	
Seasonal Berries, Grapes, Crackers	
Spanish Tapas	\$9.00
Olive Medley, Nuts, Fresh Salsa, Guacamole, Hummus, Pita Chips,	#2.00
Marinated Roasted Eggplant & Roasted Peppers	
Marmateu Roasteu Eggpiant & Roasteu Feppers	
Antipasto	\$10.00
-	φ10.00
Capicola, Salami, Prosciutto, Sopressata,	
Marinated Mushrooms & Artichokes, Roasted Peppers, Olives, Tomato Bruschetta	
Crostini, Grilled Vegetables, Marinated Fresh Buffalo Mozzarella	
Raw Bar Display	\$15.00
	ψ10.00
Shrimp, Oysters, Clams, Salmon Tartar Cocktail Sauce, Mignonette, Wakame	

Passed Hors d'oeuvres

Cold

Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba*	\$3.00
Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil*	3.00
Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze*	3.00
Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled	\$4.00
Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame Soy Sauce	\$4.00
Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon	\$4.00
Salmon Crudo, Crispy Wontons, Sweet Onion-Mango Relish	\$5.00
Smoked Salmon Canapés, Crostini, Smoked Salmon Mousse, Onion Relish	\$5.00
Crab Salad Brioche, Lemon Tarragon Vinaigrette	\$5.00
Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Onion	\$5.00
Lobster Salad Crostini, Lemon Aioli	\$6.00

Hot

Goat Cheese & Leek Stuffed Mushroom*	\$3.00
Mini Falafel, Tzatziki, Gucumber Salad*	\$3.00
Artichoke Beignet, Tomato Aioli*	\$3.00
Vegetable Spring Roll, Soy Orange Dipping Sauce*	\$3.00
Mini Chicken Quesadillas, Tomato Salsa	\$3.00
Gyoza Pork Potsticker, Ginger Soy Dipping Sauce 🔎	\$3.00
Buffalo Chicken Bites, Blue Cheese Dressing	\$3.00
Scandinavian Meat Balls	\$4.00
Coconut Shrimp, Sweet Chili Dipping Sauce	\$4.00
Petit Crab Cakes, Old Bay Tartar Sauce	\$4.00
Teriyaki Beef Skewers	\$4.00
Mini Beef Wellington, Creamy Horseradish Sauce	\$4.00
Bacon Wrapped Scallops	\$5.00

* Vegetarian Option



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

Beverages NON-ALCOHOLIC BEVERAGES Soda \$3.00 each **Bottled Water** Small 12oz \$3.00 each Large 28oz \$6.00 each Pitchers of Iced Tea or Lemonade \$12.00 each (Serves 6 people) Coffee, Tea, or Decaffeinated Coffee \$4.00 per person SPECIALTY PUNCHES Fruit Punch (Non-Alcoholic) \$35.00 Hot Mulled Cider (Non-Alcoholic) \$35.00 Egg Nog (Non-Alcoholic) \$35.00 Rum Spiked Egg Nog \$75.00 Mimosa \$75.00 **Bloody Mary** \$75.00 Sangria (White or Red) \$90.00 Kir Royal \$90.00 Punches are priced per gallon Each gallon serves approximately 18-20 glasses ALCOHOLIC BEVERAGES

Bottled Beer \$5.00-\$6.00 Wine (glass) \$8.00-\$13.00 Cordials \$8.00-\$12.00 Mixed Drinks \$9.00-\$11.00 Martinis \$11.00-\$13.00

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.