

1716
CONCORD'S
COLONIAL
Inn



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

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

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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

Pumpkin Risotto

Mashed Sweet Potatoes

Seasonal Vegetable Medley

Herbed Roasted Red Potatoes

Steamed Green Beans

Rice Pilaf

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

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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

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Holiday Dinner Buffet Package Continued

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

Dessert (Select One)

Pumpkin Spice Roll with Cream Cheese Frosting	Yule Logs
Chocolate Peppermint Trifle	Ginger Bread Pudding
Bourbon Pecan Pie	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)

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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
Crostoni, 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 Crostoni, Parmesan Cheese, Basil
OR Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze
Asparagus Wrapped in Prosciutto **OR** Gyoza Pork Potsticker, Ginger Soy Dipping Sauce

Assorted Mini Dessert Station with Coffee & Tea

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

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

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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, Cucumber 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


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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 (Serves 6 people)		\$12.00 each
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.