

1716
CONCORD'S
COLONIAL
Inn



Holiday Menu

CONTACT US TODAY TO RESERVE YOUR HOLIDAY GATHERING!

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48 Monument Square, Concord, MA 01742

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Home for the Holiday's Menu



PLATED LUNCHEON MENU

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

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

Butternut Squash Bisque

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 and Carrots

ENTREES

(Select two entrées, offer a 3rd entrée for \$2)

Chicken Pot Pie \$25.95

topped with a Fresh Pastry Crust

Baked Stuffed Chicken \$28.95

with Cranberry-Cornbread Stuffing

Chicken Piccata \$26.95

Lemon Caper Butter Sauce with Diced Tomatoes

Yankee Pot Roast \$26.95

with Braised carrots and Cipollini onions

Ritz Cracker Crusted Cod \$32.95

Citrus Beurre Blanc

Mushroom Ravioli \$25.95

with Diced Tomatoes & White Wine Lemon Sauce

Quinoa Bowl \$24.95

*Quinoa Pilaf, Avocado, Rainbow Kale,
Grilled Zucchini, Cranberry Wensleydale Cheese,
Roasted Carrots, topped with Crispy Carrot Curls*

ACCOMPANIMENTS

STARCH *(Choice of one)*

Mashed Potatoes

Maple Sweet Potato Mash

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE *(Choice of one)*

Seasonal Vegetable Medley

Green Beans *with Caramelized Onions*

Roasted Butternut Squash

Honey Glazed Carrots

DESSERT *(Select One)*

Warm Apple Crisp *with Vanilla Ice Cream*

Colonial Inn Bread Pudding
with House-made Whipped Cream

Red Velvet Yule Log
with Cream Cheese Filling

Chocolate Yule Log
with Vanilla Buttercream Filling

Pumpkin Cheese Cake *with Caramel Sauce,
Apple Compote & Whipped Cream*

Peppermint Cheese Cake *with Oreo Crust,
topped with Peppermint Bark Crunch*

Assorted Miniature Pastries *(Choice of three types)*
*Cannoli's, Carrot Cake, Petit Fours, Key Lime Tarts,
Peppermint Chocolate Truffles, Chocolate Truffles,
Chocolate Mousse Cake, Fruit Tarts, & Cheesecake Bites.*

Fresh Brewed Regular & Decaffeinated Coffee & Tea

Guaranteed Count of Attendance, with Split Count of Entrees, is Due 5 Business Days Prior to Your Event Date

A 7% Massachusetts Meal Tax, an 18% Service Charge and a 4% taxable administrative fee will be added to the above prices.

Home for the Holiday's Menu



PLATED DINNER MENU

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

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

Butternut Squash Bisque

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 and Carrots

ENTREES

(Select two entrées, offer a 3rd entrée for \$2)

Baked Stuffed Chicken \$32.95
with Cranberry-Cornbread Stuffing

Chicken Piccata \$29.95
Lemon Caper Butter Sauce with Diced Tomatoes

Grilled Chicken Marsala \$29.95
Prosciutto and Mushroom Demi Glaze

Yankee Pot Roast \$30.95
with Braised Carrots and Cipollini Onions

8oz Filet Mignon \$48.95
Shallot butter or mushroom demi

Ritz Cracker Crusted Cod \$35.95
Citrus Beurre Blanc

Roasted Atlantic Salmon \$35.95
with Pomegranate Glaze

Striped Spinach Ravioli \$28.95
with Sundried Tomato-Madeira Cream Sauce

ACCOMPANIMENTS

STARCH *(Choice of one)*

Mashed Potatoes

Maple Sweet Potato Mash

Roasted Red Potatoes

Rice Pilaf

VEGETABLE *(Choice of one)*

Seasonal Vegetable Medley

Green Beans *with Caramelized Onions*

Roasted Butternut Squash

Honey Glazed Carrots

DESSERT *(Select One)*

Warm Apple Crisp *with Vanilla Ice Cream*

Colonial Inn Bread Pudding
with House-made Whipped Cream

Red Velvet Yule Log
with Cream Cheese Filling

Chocolate Yule Log
with Vanilla Buttercream Filling

Pumpkin Cheese Cake *with Caramel Sauce,
Apple Compote & Whipped Cream*

Peppermint Cheese Cake *with Oreo Crust,
topped with Peppermint Bark Crunch*

Assorted Miniature Pastries *(Choice of three types)*
*Cannoli's, Carrot Cake, Petit Fours, Key Lime Tarts,
Peppermint Chocolate Truffles, Chocolate Truffles,
Chocolate Mousse Cake, Fruit Tarts & Cheesecake Bites.*

Fresh Brewed Regular & Decaffeinated Coffee & Tea

Guaranteed Count of Attendance, with Split Count of Entrees, is Due 5 Business Days Prior to Your Event Date

A 7% Massachusetts Meal Tax, an 18% Service Charge and a 4% taxable administrative fee will be added to the above prices.



Holiday Celebration Buffet

Lunch \$34.95 • Dinner \$39.95

25 Guest Minimum

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

(Select one or add both courses for an additional \$3 pp)

Butternut Squash Bisque

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 and Carrots

STARCH *(Choice of One)*

Mashed Potatoes

Maple Sweet Potato Mash

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE *(Choice of One)*

Seasonal Vegetable Medley

Green Beans with Caramelized Onions

Roasted Butternut Squash

Honey Glazed Carrots

ENTREES *(Choice of Two, Add a 3rd Entrée for \$4 pp)*

Baked Stuffed Chicken
with Cranberry-Cornbread Stuffing

Chicken Piccata
Lemon Caper Butter Sauce with Diced Tomatoes

Yankee Pot Roast
with Braised carrots and Cipollini onions

Marinated Bistro Steak
*with your choice of Red Wine and Mushroom Demi OR
Caramelized Onions & Peppers*

Roasted Turkey
with Pan Gravy and Cranberry Relish

Ritz Cracker Crusted Cod
Citrus Beurre Blanc

Roasted Atlantic Salmon
with Orange Fennel Slaw & Pomegranate Glaze

Striped Spinach Ravioli
*with your choice of sauce:
Sundried Tomato-Madeira Cream Sauce*

Mushroom Ravioli
with Diced Tomatoes & White Wine Lemon 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 2nd dessert for \$2 pp)

Warm Apple Crisp *with Vanilla Ice Cream*

Colonial Inn Bread Pudding

*Brown bread w/raisins, caramelized apples, walnuts, dried cherries,
Bailey's caramel sauce, salted caramel ice cream, whipped cream*

Red Velvet Yule Log *with Cream Cheese Filling*

Chocolate Yule Log *with Vanilla Buttercream Filling*

Peppermint Cheese Cake *with Oreo Crust, topped with Peppermint Bark Crunch*

Assorted Miniature Pastries *(Choice of three types)*

*Cannoli's, Carrot Cake, Petit Fours, Key Lime Tarts, Peppermint Chocolate Truffles,
Chocolate Truffles, Chocolate Mousse Cake, Fruit Tarts & Cheesecake Bites.*

Fresh Brewed Regular & Decaffeinated Coffee & Tea

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