

# The Catering Menu



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48 Monument Square, Concord, MA 01742

978-369-9200 [www.concordscolonialinn.com](http://www.concordscolonialinn.com)

## Meeting Packages

Just add the lunch of your choice to one of these packages for a full day affair.

### Standard Meeting Package

#### **Continental Breakfast**

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

#### **Mid-Morning Refresh**

Freshly Brewed Coffee,  
Decaffeinated Coffee and Tea

#### **PM Pick-Me-Up**

Assortment of Cookies, Brownies,  
and Sliced Fresh Fruit  
Coffee, Decaffeinated Coffee and Tea

### Executive Meeting Package

#### **Classic Breakfast**

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

#### **Mid-Morning Refresh**

Freshly Brewed Coffee,  
Decaffeinated Coffee and Tea

#### **PM Pick-Me-Up**

Assortment of Cookies, Brownies,  
and Sliced Fresh Fruit  
Coffee, Decaffeinated Coffee and Tea

## Breakfast Buffets

### Continental

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

### Fresh Start

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

### The Classic

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

### The Healthy Start

Seasonal Fresh Fruit  
Assorted Cereals, Skim Milk  
Greek Yogurt & Granola  
Parfait  
Cottage Cheese  
Egg White Frittata, Bell  
Peppers, Onions, Tomatoes  
and Cheese  
Chilled Fruit Juices  
Coffee & Tea Service

### **The Elaborate Brunch Buffet**

*Seasonal Fresh Fruit and Granola*  
*Fresh Bakery Selections, Bagels, Cream Cheese, Fruit Preserves*  
*Scrambled Eggs*  
*Bacon & Maple Sausage*  
*Colonial Inn Home Fries*  
*Quiche Florentine, Spinach, Tomatoes, Cheese*  
*Choice of Fish Entrée: Fresh Salmon or Ritz Cracker Crusted Cod with Citrus Beurre Blanc*  
*Choice of Chicken Entrée: Florentine, Piccata or Marsala Sauce*  
*Two Seasonal Salads*  
*Fresh Baked Cornbread & Sourdough Rolls*  
*Assorted Pastries*  
*Chilled Fruit Juices*  
*Coffee & Tea Service*

### **Breakfast Plated**

#### **Country Morning Breakfast**

*(Select One)*  
*Scrambled Eggs*  
*Pancakes, Fresh Berries, Maple Pecan Butter*  
*Challah French Toast, Bananas Foster Compote*  
*(Select One)*  
*Bacon*  
*Maple Sausage*  
*Ham*  
*Colonial Inn Breakfast Potatoes*  
*Chilled Fruit Juices*

### **Breakfast & Brunch Enhancements**

*Assorted Cold Cereals, Milk*  
*Individual Assorted Yogurts*  
*Bagels, Cream Cheese, Fruit Preserves*  
*Colonial Inn Home Fries*  
*Bacon*  
*Maple Sausage*  
*Ham Steak*  
*Corned Beef Hash*  
*Seasonal Fruit Salad*  
*Assorted Breakfast Pastries*  
*Smoked Salmon*

## Lunch Buffets

(Minimum of 15 Guests)

### Light Salad Luncheon

Caesar Salad, Parmesan Cheese, Garlic Croutons OR  
Tossed Garden Greens, Tomato, Cucumber, Red Wine Vinaigrette  
Tuna Salad, Chicken Salad, OR Egg Salad  
Country White, Wheat, Brioche Rolls  
Grilled Asparagus, Carrots, Lemon Zest  
Grilled Chicken  
Chef's Choice of Dessert  
Add Soup du Jour  
Add New England Clam Chowder

### The New England Deli

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

### The Executive Deli

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  
Select Three Pre-Made Sandwiches:  
Turkey Club  
Grilled Chicken Caesar Wrap  
Baked Ham, Swiss with Dijonaise on Sourdough  
Mediterranean Wrap - Roasted Vegetables with Feta Cheese in a Whole Grain Wrap  
Potato Chips  
Chef's Choice of Dessert

Coffee, Decaffeinated Coffee, Tea

**Lunch Hot Buffet**

*(Minimum of 20 Guests)*

**Salad**

*(Select One)*

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

**Entrées**

*(Select Two)*

*Chicken Cordon Bleu, Mushroom Demi Glaze*  
*Chicken Piccata, Capers, Lemon, Tomato Butter Sauce*  
*Tuscan Grilled Chicken, Olives, Capers, Artichokes, Tomatoes*  
*Ritz Cracker Crusted Cod, Citrus Beurre Blanc*  
*Seared Salmon, Fennel Orange Slaw, Pomegranate Reduction*  
*Yankee Pot Roast, Roasted Carrots, Cippolini Onions*  
*Chipotle Brown Sugar Crusted Pork Loin, Apple Demi*  
*Marinated Brandt Bistro Steak, Caramelized Onions and Peppers*  
*Chicken Pasta Primavera, Fresh Vegetables, Penne, Parmesan Cheese, Lemon Butter*  
*Spinach and Cheese Ravioli, House Marinara, Shaved Parmesan Cheese*  
*Quinoa Medley, Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls*

**Sides**

*(Select Two)*

*Mashed Potato*  
*Roasted Garlic Herb Potato*  
*Rice Pilaf*  
*Pesto Couscous*  
*Vegetable Medley with Lemon Butter*  
*Green Beans, Caramelized Onions*  
*Roasted Carrots Glazed, Local Honey, Herbs*

**Dessert**

*(Select One)*

*Orange Pound Cake, Fresh Strawberries, Whipped Cream*  
*Seasonal Bread Pudding*  
*Cheesecake with Strawberry Sauce*  
*Chocolate Cake*

*Coffee, Decaffeinated Coffee, Tea*

## Plated Lunch

All plated meals served with assorted fresh baked cornbread and rolls

### Appetizer

*(Select One)*

*Chef's Seasonal Soup*

*New England Clam Chowder*

*Minestrone*

*Spinach Salad, Fresh Buffalo Mozzarella, Tomatoes, Red Onions, Bacon Vinaigrette*

*Mixed Green Salad, Shaved Local Vegetables, Maple Vinaigrette*

*Caesar Salad, Parmesan Cheese, Croutons, Creamy Caesar Dressing*

### Entrée

*(Select Two)*

*Quinoa Medley*

*Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls*

*Chicken Pot*

*Our Classic Recipe, Puff Pastry, Mashed Potatoes, Green Beans*

*Statler Chicken Breast*

*Tuscan Tomato Sauce, Roasted Herbed Potatoes, Green Beans*

*Grilled Bistro Steak*

*Roasted Potatoes, Green Beans, Mushroom and Rosemary Au Jus*

*Baked Cod*

*Ritz Cracker Crumbs, Mashed Potatoes, Green Beans, Citrus Beurre Blanc*

*Broiled Salmon*

*Fennel Slaw, Pomegranate Reduction, Mashed Potatoes, Green Beans*

### Dessert

*(Choose One)*

*Maine Blueberry & Lemon Challah Bread Pudding, White Chocolate Anglaise*

*Molten Chocolate Stout Cake, Dark Chocolate Ganache, Whipped Cream*

*Orange Pound Cake, Fresh Strawberries, Whipped Cream*

*Raspberry Crème Brûlée*

*Coffee, Decaffeinated Coffee, Tea*

## Plated Dinners

All plated meals served with assorted fresh baked cornbread and rolls

### Appetizer

(Select One)

*Chef's Seasonal Soup*

*New England Clam Chowder*

*Minestrone*

*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

(Select One)

*Lemon Sorbet*

*Raspberry Sorbet*

*Mango Sorbet*

### Entrée

(Select Two)

#### **Vegetarian**

*Penne Primavera*

*Fresh Local Vegetables, Tomato Broth, Parmesan Cheese*

*Quinoa Medley*

*Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls*

*Spinach and Cheese Ravioli*

*Marinara Sauce, Shaved Parmesan Cheese*

*Truffle Risotto with Asparagus and Tomato*

*Drizzled Basil Oil*

#### **Poultry**

*Moroccan Chicken*

*Saffron and Lemon Couscous, Asparagus, Almond Apricot Chutney*

*Chicken Cordon Bleu*

*Mushroom Demi Glaze, Mashed Potatoes, Braised Spinach*

*Statler Chicken Breast*

*Herbed Roasted Potatoes, Green Beans, Rosemary Au Jus*

*(continued on next page)*

***Seafood***

*Seared Salmon*

*Pomegranate Reduction, Orange Fennel Salad, Cranberry Risotto*

*Ritz Cracker Crusted Boston Cod*

*Mashed Potatoes, Braised Spinach, Citrus Beurre Blanc*

*Grilled Center-Cut Swordfish*

*Artichoke Tomato Ragout, Herbed Roasted Potatoes, Red Pepper Coulis*

***Beef & Pork***

*10oz. Grilled Pork Chop*

*Herbed Roasted Potatoes, Honey Glazed Carrots, Maple Cider Glaze*

*10oz. New York Sirloin*

*Buttermilk Mashed Potato, Lemony Grilled Asparagus, Bordelaise*

*8oz. Filet Mignon*

*Buttermilk Mashed Potatoes, Braised Spinach, Mushroom Demi- Glaze*

***Surf & Turf***

*Petit Steak & Shrimp*

*Herbed Roasted Potatoes, Braised Spinach, Sauce Au Poivre*

*Petit Steak & Sea Scallops*

*Herbed Butter, Demi-Glace*

*Petit Pork Tenderloin & Crab Stuffed Shrimp*

*Béarnaise Sauce*

***Dessert***

*(Select One)*

*Blueberry Bread Pudding, White Chocolate Anglaise*

*Double Chocolate Mousse*

*Lemon Meringue Tart, Raspberry Sauce*

*Orange Pound Cake, Fresh Strawberries, Whipped Cream*

*Coffee, Decaffeinated Coffee, Tea*



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**Dinner Buffets**

**The New England Buffet**

*(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  
Traditional Caesar Salad, Crispy Crouton, Shaved Parmesan Cheese*

**Entrées**

*New England Baked Chicken, Rosemary and Lemon Pepper Gravy  
Boston Ritz Cracker Crusted Cod, Citrus Beurre-Blanc  
Grilled Marinated Bistro Steak, Mushroom Bordelaise*

*Add 1 Pound Lobster*

**Starch and Vegetable**

*Herbed Roasted Potatoes  
Roasted Vegetable Medley or Steamed Green Beans  
Rolls & Cornbread*

**Dessert**

*(Select One)*

*Apple Pie  
Boston Crème Pie  
Indian Pudding, Vanilla Ice Cream*

**The Colonial Buffet**

*(Minimum of 20 Guests)*

**Salad**

*(Select Two)*

*Chef's Seasonal Soup*

*New England Clam Chowder*

*Minestrone*

*Mixed Greens, Bacon, Red Onions, Cherry Tomato, Lemon Vinaigrette*

*Baby Spinach, Fresh Buffalo Mozzarella, Red Onions, Diced Tomatoes, Bacon Vinaigrette*

*Traditional Caesar Salad, Crispy Crotons and Shaved Parmesan Cheese*

**Entrées**

*(Select Two)*

*Chicken Cordon Bleu, Mushroom Demi Glaze*

*Chicken Piccata, Capers, Lemon, Tomato Butter Sauce*

*Grilled Chicken Marsala, Prosciutto and Mushroom Demi Glaze*

*Ritz Cracker Crusted Cod, Citrus Beurre Blanc*

*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*

*Spinach and Cheese Ravioli, House Marinara, Shaved Parmesan Cheese*

*Quinoa Medley, Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls*

**Sides**

*(Select Two)*

*Mashed Potato*

*Roasted Garlic Herb Potato*

*Rice Pilaf*

*Pesto Couscous*

*Vegetable*

*Vegetable Medley with Lemon Butter*

*Green Beans, Caramelized Onions*

*Roasted Carrots Glazed, Local Honey, Herbs*

**Dessert**

*(Select One)*

*Bread Pudding, Rum Anglaise*

*Chocolate Mousse*

*Lemon Meringue Tart*

## Passed Hors d' Oeuvres

### Cold

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

### Hot

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

*\* Vegetarian Option*

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

## Stationary Hors d' Oeuvres

*Per Person Pricing. Minimum 15 people for all displays.*

*Baked Brie en Croûte  
Seasonal Fruit, Baguettes*

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

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

*Domestic Cheese Platter  
Cheddar, Brie, Pepper Jack, Goat Cheese, Dill Havarti, Bleu  
Seasonal Berries, Grapes, Crackers*

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

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

*Raw Bar Display  
Shrimp, Oysters, Clams, Salmon Tartar  
Cocktail Sauce, Mignonette, Wakame*



## General Information

### **Menu Selection**

Please submit a final menu selection no later than two (2) weeks prior to event date to the Catering office. All food items must be supplied and prepared by Concord's Colonial Inn. Any food prepared by Concord's Colonial Inn may not be taken off the premises due to insurance and health code regulations.

### **Beverage**

The sale and service of all alcohol is strictly regulated by the Massachusetts Alcohol Beverage Commission. As a licensee, Concord's Colonial Inn is responsible for the administration of these regulations. Our policy is that all alcoholic beverages must be supplied by Concord's Colonial Inn. The Hotel reserves the right to limit and control the amount of alcoholic beverages consumed by hotel guests. No alcoholic beverages are allowed to leave Concord's Colonial Inn. The duration of service for alcoholic beverages is limited to no more than five (5) hours per event.

### **Guarantees**

A guarantee of the exact number of guests for all functions is required seven (7) days prior to the function; otherwise, the highest estimated number will be used as a guarantee. In addition, events offering multiple entrees will need to submit exact numbers of each. Final guarantee is not subject to reduction.

### **Prices**

All prices are subject to change without notice.

### **Service Charge**

An 18% service charge, which is distributed in its entirety to wait staff and bartenders, will be added to all food and beverage items.

### **State and Local Taxes**

All prices are subject to 7% Massachusetts State Sales Tax and Local Meals Tax.

### **Administrative Fee**

A 4% administrative fee is retained by the hotel to defer overhead costs and therefore no portion of this administrative fee is distributed to hourly paid service staff. This fee is taxable at 7%.

### **Deposits**

A non-refundable, non-transferable deposit will be due at the time of booking.

### **Payments**

All functions must be paid in full five (5) business days prior to the event. Payment must be made in the form of cash, certified check or credit card. A credit card must be provided to cover any additional charges that may be added during your event.

### **Rooms**

The hotel reserves the right to charge a service fee for set up of function rooms. If additional setup time is required, this must be contracted at time of booking. Guest will not have access to rooms until event begins. Minimum requirements and room charges exist at certain times of the year. Please inquire with our Sales Department for specifics.

### **Conduct of Event**

In compliance with applicable laws, regulations and house rules, client assumes full responsibility for the conduct of all persons or vendors in attendance and for any damage done to any part of the hotel's premises.

### **Displays and Decorations**

All displays and/or decorations proposed by guests must be preapproved in each specific instance. The hotel will not permit the affixing of anything to walls, doors, light fixtures or ceilings of any rooms with materials other than those supplied by Concord's Colonial Inn. If additional setup time is required, this must be contracted at time of booking. Guests will not have access to room until event begins. Concord's Colonial Inn will not be responsible for any articles left after the event.

## Planning Your Event

### Arranging and Reserving a Date

All Colonial Inn Private Events must be booked through the Inn's Sales and Catering Office. The Sales Staff at the Inn can be reached by phone or email at the following:

Lisa LaCoste

*Director of Sales, Catering & Marketing*

llacoste@concordscolonialinn.com

(978) 371-2908, Ext. 511

Shannon Sinnott

*Sr. Catering Sales Manager*

ssinnott@concordscolonialinn.com

(978) 371-2908, Ext. 544

Chynna Herman

*Sales & Catering Coordinator*

(978)-371-2908, Ext. 501

### For Initial Inquiry through the Booking Process

You will be working with a Sales Manager who will guide you through the entire process and answer any and all questions you may have relevant to the event being planned. Once you have been given all the information necessary, your manager will ask to move forward with a Catering Agreement. This Agreement will outline 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. Once a Catering Agreement has been issued, the client will have up to TWO [2] Weeks from the date of issue to sign the agreement and send it back to the sales manager. At the time of signature, it is the responsibility of the client to indicate a method of payment. Upon review from the sales department, your event will be marked definite in the Inns Catering Diaries, and your initial deposit will then be recorded. 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 and all questions prior to your written approval and deposit.

### Service Upgrades

The Concord's Colonial Inn provides a high quality of linen, glass, silver and china, however, should your event require a certain look that we are unable to provide, we have the ability to outsource specialty linens, specialty china, flatware and glass. Event décor is also an alternative to enhance the look and feel of a special event being planned. Please ask your Sales Manager for ideas and current pricing scenarios.

## Linen

The Concord's Colonial Inn provides complimentary standard Damask linen and/or skirting for all food, beverage and dining tables for all special events.

*Below are the colors and the associated color schemes that work well with each:*

Thoreau Room	White, Ivory, Burgundy, Gold, Hunter Green, Pink
Alcott Room	White, Ivory, Burgundy, Gold, Hunter Green, Navy Blue
Middlesex Room	White, Ivory, Burgundy
Prescott Room	White, Ivory, Burgundy, Gold, Navy Blue, Pink
Café	White, Ivory, Burgundy

White chair covers are available for rent at an additional charge of \$2.00 per chair (max of 85).

## Custom Menu Requests and Tastings

If there is something that isn't incorporated into our menu, but would like to have it on your menu, please consult your catering manager. Every effort will be made to accommodate your requests.

Tastings for Weddings are held in Merchants Row on an individual basis, but only upon execution of a signed Catering Agreement and Deposit.

## 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 property utilizes many different ingredients in menu items and there may be products that may contain nuts, nut products, dairy and/or soy products and the like, and the hotel will not be liable for the guests' allergic reactions resulting from partaking the food items served at any food and beverage outlets and/or functions being held at the Concord Colonial Inn. It is therefore the responsibility of the host or hostess to inform the sales manager or catering coordinator of such allergies.

We are delighted that you have chosen the Concord's Colonial Inn as host to your special event. Should there be any questions or concerns, please do not hesitate in calling.

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