

The

Catering Menu

**Meeting Packages**

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

**Standard Meeting Package** $15.00

**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

and Sliced Fresh Fruit

Coffee, Decaffeinated Coffee and Tea

**Executive Meeting Package** $25.00

**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** $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 & Maple 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

Egg White Frittata, Bell Peppers, Onions, Tomatoes and Cheese

Chilled Fruit Juices

Coffee & Tea Service

**The Elaborate Brunch Buffet** $32.00

(Minimum of 20 Guests)

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 DELETING THIS**

**Country Morning Breakfast** $18.00

(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 $4.00

Individual Assorted Yogurts $4.00

Bagels, Cream Cheese, Fruit Preserves $4.00

Colonial Inn Home Fries $4.00

Bacon $4.00

Maple Sausage $4.00

Ham Steak $5.00

Corned Beef Hash $5.00

Seasonal Fruit Salad $5.00

Assorted Breakfast Pastries $5.00

Smoked Salmon $7.00

**Lunch Buffets**

*(Minimum of 15 Guests)*

**The New England Deli** $24.00

Chef’s House Made Soup of the Day

Tossed Garden Greens, *Tomato, Cucumber, Red Wine Vinaigrette*

Pasta Salad, *Olives, Red Onion, Feta Cheese, Roasted Red Pepper, Lemon Vinaigrette*

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*

Chef’s House Made Soup of the Day

Select Two

Caesar Salad**,** *Parmesan Cheese, Garlic Croutons*

Mixed Greens Salad**,** *Tomato, Cucumber, Carrots, Red Wine Vinaigrette*

Cobb Salad, *Romaine, avocado, bacon, blue cheese, egg, corn, tomato, ranch dressing*

Waldorf Salad, *Field greens, apple, walnuts, celery, cranberry cheese, grapes, tarragon dressing*

Select Two

*Tuna Salad, Chicken Salad, Egg Salad, Mediterranean Pasta Salad, Red Bliss Potato Salad*

Grilled Chicken

Country White, Wheat, Brioche Rolls

Lettuce, Sliced Tomato, Red Onion

Potato Chips

Chef’s Choice of Dessert

*Upgrade to New England Clam Chowder $2.00*

*Add Grilled Shrimp, Salmon or Steak $5.00*

**The Executive Deli** $26.00

Chef’s House Made Soup of the Day

Tossed Garden Greens, *Tomato, Cucumber, Red Wine Vinaigrette*

Pasta Salad, *Olives, Red Onion, Feta Cheese, Roasted Red Pepper, Lemon Vinaigrette*

Select Three Pre-Made Sandwiches:

Turkey Club

Grilled Chicken Caesar Wrap

Baked Ham & Swiss with Dijonaisse 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** $34.00

(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

Pasta Primavera, Fresh Vegetables, Penne, Parmesan Cheese, Lemon Butter

Spinach and Cheese Ravioli, House Marinara, Shaved Parmesan Cheese

Quinoa Pilaf, avocado, Rainbow kale, Grilled asparagus, Roasted carrots, cranberry cheese

 **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 $23.00

Quinoa pilaf, avocado, Rainbow kale, Grilled asparagus, Roasted carrots, cranberry Wensleydale cheese, crispy carrot curl

Chicken Pot Pie $25.00

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

Statler Chicken Breast Chicken Marsala? $27.00

Tuscan Tomato Sauce, Roasted Herbed Potatoes, Green Beans

Grilled Bistro Steak $29.00

Roasted Potatoes, Green Beans, Mushroom and Rosemary Au Jus

Baked Cod $33.00

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

Broiled Salmon $33.00

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** $3.00

(Select One)

Lemon Sorbet

Raspberry Sorbet

Mango Sorbet

**Entrée**

(Select Two)

**Vegetarian**

Penne Primavera $30.00

Fresh Local Vegetables, Tomato Broth, Parmesan Cheese

Quinoa Medley $32.00

Quinoa pilaf, avocado, Rainbow kale, Grilled asparagus, Roasted carrots, cranberry Wensleydale cheese, crispy carrot curl

Spinach and Cheese Ravioli $33.00

 Marinara Sauce, Shaved Parmesan Cheese

Truffle Risotto with Asparagus and Tomato $34.00

Drizzled Basil Oil

**Poultry**

Moroccan Chicken $35.00

Saffron and Lemon Couscous, Asparagus, Almond Apricot Chutney

Chicken Cordon Bleu $35.00

Mushroom Demi Glaze, Mashed Potatoes, Braised Spinach

Statler Chicken Breast $36.00

Herbed Roasted Potatoes, Green Beans, Rosemary Au Jus

(continued on next page)

**Seafood**

Seared Salmon $36.00

Pomegranate Reduction, Orange Fennel Salad, Cranberry Risotto

Ritz Cracker Crusted Boston Cod $37.00

Mashed Potatoes, Braised Spinach, Citrus Beurre Blanc

Grilled Center-Cut Swordfish $38.00

Artichoke Tomato Ragout, Herbed Roasted Potatoes, Red Pepper Coulis

**Beef & Pork**

10oz. Grilled Pork Chop $41.00

Herbed Roasted Potatoes, Honey Glazed Carrots, Maple Cider Glaze

10oz. New York Sirloin $46.00

Buttermilk Mashed Potato, Lemony Grilled Asparagus, Bordelaise

8oz. Filet Mignon $48.00

Buttermilk Mashed Potatoes, Braised Spinach, Mushroom Demi- Glaze

**Surf & Turf**

Petit Steak & Shrimp $53.00

Herbed Roasted Potatoes, Braised Spinach, Sauce Au Poivre

Petit Steak & Sea Scallops $60.00

Herbed Butter, Demi-Glace

Petit Pork Tenderloin & Crab Stuffed Shrimp $52.00

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

**Dinner Buffets**

**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

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 Market Price

**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**  $45.00

(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 Pilaf, avocado, Rainbow kale, Grilled asparagus, Roasted carrots, cranberry cheese

**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

**Dessert**

(Select One)

Bread Pudding, Rum Anglaise

Chocolate Mousse

Lemon Meringue Tart

**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

Mediterranean Chicken Bites, tzaziki, tomato, feta

Chicken Salad cups

Smoked Salmon Canapés, Crostini, chive cream cheese, capers $5.00

Crab Salad Brioche, Lemon Tarragon Vinaigrette $5.00

Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion $5.00

Lobster Salad Crostini, Lemon Aioli $6.00

**Hot**

Goat Cheese & Leek Stuffed Mushroom\* $3.00

Spanikopita Or Spinach Cheese bites\* $3.00

Artichoke Beignet, Tomato Aioli\* $3.00

Vegetable Spring Roll, Soy Orange Dipping Sauce\* $3.00

Chicken Santa Fe Purse, Tomato Salsa $3.00

Chicken Cordon Bleu Minis

Gyoza Pork Potsticker, Ginger Soy Dipping Sauce $3.00

Buffalo Chicken Fried Ravioli 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

Mini Beef Wellington, Creamy Horseradish Sauce $4.00

Bacon Wrapped Scallops \*Please price on the larger ones $5.00

\* Vegetarian Option

Can be served butler-passed or stationary

Platters server 25 pieces

Hors d’oeuvres Packages

Collection I - choice of two \*stationary and two passed hors d’oeuvres $12.50

Collection II - choice of two \*stationary and three passed hors d’oeuvres $14.50

Collection III - choice of three \*stationary and five passed hors d’oeuvres $17.50

\*Upgrade to Enhanced Stationary \* $ \_\_\_\_

**Stationary Hors d’ Oeuvres**

Each platter serves 15-20 guests

Baked Brie en Croûte $75.00

Seasonal Fruit, Baguettes

Vegetable Crudité Platter $90.00

Assortment of Chilled Vegetables (Broccoli, Cauliflower, Celery, Carrots,

Cherry Tomatoes, Cucumbers) Herb Ranch & Blue Cheese Dipping Sauces

Fresh Fruit $100.00

Honeydew, Cantaloupe, Pineapple, Oranges, Grapes,

Seasonal Berries, Yogurt Dipping Sauce

Domestic Cheese Platter $130.00

Cheddar, Brie, Pepper Jack, Goat Cheese, Dill Havarti, Bleu

Seasonal Berries, Grapes, Crackers

Charcuterie Board

Cheeses, meats, mustards, fruits

Spanish Tapas $140.00

Olive Medley, Nuts, Fresh Salsa, Guacamole, Hummus, Pita Chips,

Marinated Roasted Eggplant & Roasted Peppers

Antipasto $150.00

Salami, Prosciutto

Marinated Mushrooms & Artichokes, Roasted Peppers, Olives, Tomato Bruschetta

 Crostini, Grilled Vegetables, Marinated Fresh Buffalo Mozzarella

Shrimp Cocktail

Cocktail sauce, lemons, horseradish

Raw Bar Display $15.00

Shrimp, Oysters, Clams, Salmon Tartar

Cocktail Sauce, Mignonette, Wakame

**Beverage Options**

**NON-ALCOHOLIC BEVERAGES**

Soda $3.00 each

Bottled Water Small 12oz $3.00 each

Large 28oz $6.00 each

Pitcher 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 and 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

**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:

**Senior Catering Sales Manager Shannon Sinnott**

**(978)-371-2908, ext. 544 ssinnott@concordscolonialinn.com**

**Sales Coordinator Chynna Herman**

**(978)-371-2908, ext.501 cherman@concordscolonialinn.com**

**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**

Concord’s Colonial Inn provides high quality 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. Please ask your Sales Manager for current pricing options.

**Linen**

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 menus, 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’s kitchens utilizes many different ingredients in menu items and there may be products that contain nuts, nut products, dairy and/or soy products and the like, prepared in these kitchens. The hotel will not be liable for the guests' allergic reactions resulting from partaking in the food items served at any food and beverage outlet and/or function held at Concord’s Colonial Inn. It is therefore the responsibility of the host or hostess to inform the sales manager or catering coordinator of such allergies and the kitchen will do the best they can to accommodate requests.

We are delighted that you have chosen Concord’s Colonial Inn as host to your special event.

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

**Breakfast**