



2017 Tour Menus

For your convenience all tour menu prices listed are all-inclusive.
This includes tax, gratuity and administration charge.

Breakfast Buffets

Continental

\$15.00

Seasonal Fresh Fruit
Fresh Bakery Selections
Chilled Fruit Juices
Coffee & Tea Service

The Classic

20.00

Seasonal Fresh Fruit
Fresh Bakery Selections
Scrambled Eggs
Bacon or Maple Sausage
Colonial Inn Home Fries
Chilled Fruit Juices
Coffee & Tea Service

Plated Lunch Menu \$30.00

Appetizer

(Pre-Set)

Mixed Field of Greens with House Dressing

Entrée

(Select Two)

Traditional Colonial Inn Chicken Pot Pie
Baked Salmon with Lemon Caper Beurre Blanc
Chicken Piccata with Lemon White Wine Sauce
Potato Crusted Haddock
Yankee Pot Roast

Dessert

(Pre-Set)

(Choose One)

Roasted Apple Upside-Down Cake
Boston Cream Pie
Carrot Cake

Entrees are served with Chef's choice of Potato, Seasonal Vegetables
Fresh Rolls, Cornbread and Butter

Pitchers of Soda or Lemonade

*Menu items and pricing are subject to change based on the availability of products.
When working with your catering sales manager, please inform them if a person in your party has a food allergy.*

Cold Lunch Buffets

All Lunch Buffets include pitchers of Soda or Lemonade

The New England Deli

\$22.00

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 New England

\$29.00

Tossed Garden Greens, Tomato, Cucumber,

Red Wine Vinaigrette

Pasta Salad, Green Peas, Ham, Cheddar Cheese

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

\$30.00

Caesar Salad, Parmesan Cheese, Garlic Croutons

Tuna Salad, Grapes, Celery, Herbs

Egg Salad

Country White, Wheat, Brioche Rolls

Grilled Lemon Asparagus

Grilled Chicken

Chef's Choice of Dessert

Lunch Hot Buffet

\$40.00

Salad

(Select One)

Caesar Salad, Parmesan Cheese, Croutons

Mixed Green Salad, Shaved Local Vegetables, Maple Vinaigrette

Chopped Romaine, Cherry Tomato, Red Onions, Ranch Dressing

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Entrée

(Select Two)

*Parmesan Crusted Chicken, Tomato Scallion Basil Butter Sauce
Grilled Chicken, Roasted Tomato, Basil Pesto Cream Sauce
Pan Roasted Haddock, Leeks, Capers, Vermouth Butter Sauce
Yankee Seared Pot Roast, Roasted Carrots, Cippolini Onions
Chipotle Brown Sugar Crusted Pork Loin, Apple Demi
Pasta Primavera, Seasonal Fresh Vegetables, Penne, Lemon Butter
Cheese Tortellini, House Marinara, Roasted Zucchini and Summer Squash*

Starch

(Select One)

*Mashed Potato
Roasted Garlic Herb Potato
Rice Pilaf
Pesto Couscous*

Vegetable

(Select One)

*Vegetable Medley with Lemon Butter
Green Beans, Caramelized Onions
Roasted Carrots Glazed, Local Honey, Herbs*

Dessert:

(Select One)

*Apple Cobbler with Vanilla Ice Cream
Boston Cream Pie
Carrot Cake*

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

Plated Dinner Menu

\$40.00

Appetizer

(Select One)

*Soup du Jour
Mixed Field Greens with House Dressing*

Entrée

(Select Two)

*Yankee Pot Roast
Colonial Inn Chicken Pot Pie
Baked Salmon with Dill Beurre Blanc
Chicken Piccata with Lemon Wine Sauce
Potato Crusted Haddock with Lemon Butter Sauce
Roast Pork Loin with Apple Demi-Glace*

Served with Chef's Choice of Potato, Seasonal Vegetables, Fresh Rolls, Cornbread and Butter

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Dessert

(Select One)

Apple Cobbler with Vanilla Ice Cream

Boston Cream Pie

Carrot Cake

Coffee, Decaffeinated Coffee and Tea

The New England Dinner Buffet

\$50.00

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

Entrées

New England Baked Chicken, Cranberry Orange Chutney

Georges Banks Scrod, Cracker Crumbs, Citrus Beurre Blanc

Family Farms Bistro Steak, Bordelaise Sauce

Roasted Potatoes

Corn on the Cob

Rolls & Cornbread

Dessert

(Select One)

Apple Pie

Boston Cream Pie

Indian Pudding, Vanilla Ice Cream

Coffee, Decaffeinated Coffee and Tea

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