

Catering Menus



CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL EVENT!

Event & Group Planning: (978) 341-8214 • 1-800-370-9200

Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742

Restaurant: (978) 369-2373 • Hotel: (978) 369-9200

www.concordscolonialinn.com

BREAKFAST MENU

CONTINENTAL BREAKFAST

\$12.95

Chilled Fruit Juices
Seasonal Fresh Sliced Fruit
Fresh Bakery Selections include
Cinnamon Rolls, Croissants & Mini Muffins
Fruit Preserves
Mini Bagels with Cream Cheese
Regular & Decaffeinated Coffee
and Assorted Hot Teas
Add on Greek Yogurt & Granola \$4

THE HEALTHY START BUFFET

\$18.50

Chilled Fruit Juices
Seasonal Fresh Fruit & Berries
Greek Yogurt & Granola
Bran Muffins
Egg White Frittata
Bell Peppers, Onions, Tomatoes and Cheese
Colonial Inn Crispy Potatoes
Regular & Decaffeinated Coffee
and Assorted Hot Teas

CLASSIC BREAKFAST BUFFET

\$19.95

Chilled Fruit Juices
Seasonal Fresh Sliced Fruit
Fresh Bakery Selections include
Cinnamon Rolls, Croissants & Mini Muffins
Fruit Preserves
Mini Bagels with Cream Cheese
*Scrambled Eggs
**Upgrade to Egg Frittata +\$2*
Bell Peppers, Onions, Tomatoes and Cheese
Crispy Bacon
Sausage Links
Colonial Inn Crispy Potatoes
Regular & Decaffeinated Coffee
and Assorted Hot Teas



Heritage Room with seating for up to 60 people

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BREAKS

CLASSIC RE-FRESH

\$2.95

Regular & Decaffeinated Coffee
& Assorted Hot Teas

with Assorted Bottled Soft Drinks \$4.95

YOGURT PARFAIT BAR

\$8.95

Greek Yogurt & Granola
Seasonal Fresh Fruit & Berries

SWEET & SALTY \$8.50

Savory Snack Mix
Chocolate Covered Pretzels
M & M Candies
Assorted Bottled Soft Drinks

ROASTED NUT MEDLEY \$2.95

(Minimum of 10 people)
House Made Chili Roasted
Walnuts, Pecans, Pistachio's and Peanuts

FARMERS FRUIT & CHEESEBOARD

\$9.95

Seasonal Fresh Fruit, Berries & Grapes

Assorted Artisan Cheeses
Crostoni & Assorted Crackers
Assorted Bottled Soft Drinks
Regular & Decaffeinated Coffee
and Assorted Hot Teas

CHOCOLATE BREAK

\$8.95

Chocolate Chip Cookies
Fudge Brownies
Chocolate Covered Strawberries
Assorted Bottled Soft Drinks
Regular & Decaffeinated Coffee
and Assorted Hot Teas



Middlesex Room set U-Shape for up to 16 people

MONUMENT SQUARE BRUNCH BUFFET

\$32.00 per person
(Minimum of 25 guests)

STARTERS

Seasonal Fresh Sliced Fruit, Yogurt and Granola
Fresh Bakery Selections & House Made Corn Bread
Mini Muffins & Bagels
with Cream Cheese and Fruit Preserves
Scrambled Eggs
Bacon & Sausage Links
Colonial Inn Crispy Potatoes

BREAKFAST ENTREE (Choice of One)

Quiche Florentine
with Spinach, Tomatoes & Cheese

Quiche Lorraine
with Ham & Swiss Cheese

Quiche Au Gratin
with Broccoli and Cheddar Cheese

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

SALADS (Choice of One)

(Choice of Two, Add an additional \$2 per person)

Caesar Salad
*Romaine, Shaved Parmesan, House-made Croutons
with Creamy Caesar Dressing*

Farmer's Salad
*Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots
with Shallot Vinaigrette*

Tomato & Mozzarella Salad
with Microgreens, Drizzled with Balsamic Vinaigrette

Spinach Salad *with Cranberries, Goat Cheese,
Walnuts & Balsamic Vinaigrette*

LUNCHEON ENTRÉES (Choice of Two)

(Choice of Three, Add an additional \$3 per person)

Chicken Florentine
*Spinach and Mushrooms, Creamy White Sauce
with Garlic, and Parmesan Cheese*

Chicken Piccata
*Lemon Caper Butter Sauce
with Diced Tomatoes*

Chicken Marsala
Prosciutto and Mushroom Demi Glaze

Fresh Seared Salmon
Fennel Orange Slaw, Pomegranate Reduction

Ritz Cracker Crusted Cod
with Citrus Beurre Blanc

Spinach and Cheese Ravioli
House Marinara, Shaved Parmesan Cheese

Penne Primavera
with Seasonal Vegetables in a Garlic Butter Sauce

BEVERAGES

Chilled Fruit Juices
Regular & Decaffeinated Coffee and Assorted Hot Teas

DESSERT

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

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MERCHANT'S ROW
ELABORATE SUNDAY BRUNCH

SERVED FROM 10:30AM -2:00PM ON SUNDAYS ONLY

Adults \$34.95 Children \$19.95 (3-11yrs)

*We offer a delicious Brunch weekly for our Merchant's Row dining guests.
Our private parties can take advantage of this scrumptious buffet when hosting in a
private banquet room (Middlesex, Alcott or Thoreau Rooms) all located on the main level.*

SAMPLE MENU

BREAKFAST

Omelet Station, Waffles, Breakfast Potatoes, Sausage Links, Bacon
Sliced Fresh Fruit & Artisan Cheese Assortments
Assortment of Fresh Baked Breads and Whipped Butters

SALADS*

Greek Salad, *tomato, basil, cucumber, olives and feta cheese*
Waldorf Salad, *with grapes, apples, celery, dried cranberries and tarragon dressing*

SOUP*

Lobster Bisque

ENTREES*

Chicken Piccata
Lemon Caper Butter Sauce with Diced Tomatoes

Broiled Swordfish
Tomato, Caper and Red Onion Relish

Vegetable Ravioli
Pesto Cream and Shaved Parmesan Cheese

ACCOMPANIMENTS*

Lemon Rice Pilaf
Roasted Vegetable Medley

CARVING STATION

Slow Roasted Prime Rib of Beef, *au jus***
Roast Leg of Lamb*

SEAFOOD STATION

Smoked Salmon
Shrimp Cocktail

HOUSEMADE DESSERTS*

Chocolate Fountain, Espresso Chocolate Bread Pudding, Chocolate Decadence Cake, Cherry Cheesecake,
Chocolate Mousse Cake, Sticky Toffee Cake, Chocolate Chip Pie, Boston Cream Pie, Fancy Pastries, Chocolate
Pie, Chocolate Truffles, Eclairs, Cannoli, Chocolate Pot de Crème, Chocolate Cupcakes & Cookies & Brownies.

**Items change week to week based on chef's specials. **Prime Rib is always served.*

PLATED LUNCH MENU

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

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

Soup du Jour

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

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

Spinach and Cheese Ravioli \$25.95

House Marinara, Shaved Parmesan Cheese

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

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE *(Choice of one)*

Seasonal Vegetable Medley

Green Beans with Caramelized Onions

Honey Glazed Carrots

DESSERT *(Select One)*

Warm Apple Crisp with Vanilla Ice Cream

Orange Pound Cake with Fresh Strawberries topped with House-made Whipped Cream

Colonial Inn Bread Pudding with House-made Whipped Cream

Double Chocolate Mousse with Fresh Berries & House-made Whipped Cream

Fresh Brewed Regular & Decaffeinated Coffee & Tea

**Guaranteed Count of Attendance, with Split Count of Entrees,
is Due (7) Business Days Prior to Your Event Date**

MINUTEMAN HOT LUNCHEON BUFFET

\$32.95 per person

(Minimum of 20 Guests)

FRESH BAKERY BASKET

Freshly Baked Rolls & House Made Cornbread

SOUP or SALAD (Choice of One)

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

Soup du Jour

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 (Choice of Two)

(Choice of Three – Add an additional \$3 per person)

Chicken Cordon Bleu

Mushroom Demi Glaze

Chicken Piccata

*Lemon Butter Sauce
with Capers and Diced Tomatoes*

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Seared Salmon

Fennel Orange Slaw, Pomegranate Reduction

Yankee Pot Roast

Roasted Carrots, Cippolini Onions

Marinated Brandt Bistro Steak

Caramelized Onions and Peppers

Spinach and Cheese Ravioli

House Marinara, Shaved Parmesan Cheese

Truffle Risotto

*Roasted Peppers, Asparagus,
Shaved Parmesan Cheese, Truffle Oil*

STARCH (Choice of One)

Mashed Potatoes

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE (Choice of One)

Vegetable Medley with Lemon Butter

Green Beans with caramelized onions

Honey Glazed Carrots

DESSERT

(Choice of One. With 40 or more guests, add a 2nd dessert for \$2 pp)

Warm Apple Crisp with Vanilla Ice Cream

Orange Pound Cake with Fresh Strawberries topped with House-made Whipped Cream

Colonial Inn Bread Pudding with House-made Whipped Cream

Double Chocolate Mousse with Fresh Berries & House-made Whipped Cream

Assorted Miniature Pastries (Choice of three types)

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

BEVERAGES

Regular & Decaffeinated Coffee and Assorted Hot Teas

ADD Assorted Bottled Soft Drinks for \$2.50 each

ADD Pitchers of Lemonade, Iced Tea or Fountain Soft Drinks \$12 pitcher, serves 6

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NEW ENGLAND DELI BUFFET

\$24 per person (*Minimum of 10 Guests*)

SOUP

Chef's House Made Soup of the Day
New England Clam Chowder (*Additional \$2 pp*)

SALADS

(*Choice of Two*)

Farmer's Salad
*with Mixed Greens, Tomatoes,
Cucumbers, Carrots & Shallot Vinaigrette*

Caesar Salad
*with Romaine, Shaved Parmesan, House-made Croutons &
Creamy Caesar Dressing*

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

DESSERT

Choice of Boston Cream Pie or
Chocolate Chip Cookies & Brownies

'MAKE YOUR OWN'

SANDWICH FIXINGS

Roast Beef
Roast Turkey Breast
Sliced Baked Ham
Swiss, Cheddar & American Cheese
Lettuce, Sliced Tomato & Red Onion

BREADS

Country White Bread
Wheat Bread
Brioche Rolls

ACCOMPANIMENTS

Traditional Mustard, Grainy Mustard,
Horseradish Cream, Mayonnaise

POTATO CHIPS & PICKLES

BEVERAGES

Regular & Decaffeinated Coffee
Assorted Hot Teas & Pitchers of Soft Drinks

LIBERTY SANDWICH BUFFET

\$26 per person (*Minimum of 15 people, Maximum of 50 people*)

SOUP

Chef's House Made Soup of the Day
New England Clam Chowder (*Additional \$2 pp*)

SALADS (*Choice of Two*)

Farmer's Salad *with Mixed Greens, Tomato,
Cucumber, Carrots & Shallot Vinaigrette*

Caesar Salad *with Romaine, Shaved Parmesan,
House-made Croutons & Creamy Caesar Dressing*

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

Red Bliss Potato Salad *with mayonnaise & herbs*

DESSERT

Choice of Boston Cream Pie or
Chocolate Chip Cookies & Brownies

BEVERAGES

Regular & Decaffeinated Coffee
Assorted Hot Teas & Pitchers of Soft Drinks

PRE-MADE SANDWICHES (*Choice of Three*)

Served with Potato Chips & Pickles

Turkey Club *with Lettuce, Tomato, Bacon
& Mayonnaise on Country White Bread*

Grilled Chicken Caesar Wrap
with Romaine, Shaved Parmesan, Croutons & Caesar Dressing

Baked Ham & Swiss
with Dijonaise on Country White Bread

Caprese *with Tomato, Mozzarella, Arugula & Pesto on Ciabatta*

Roast Beef
with Cheddar, Lettuce & Horseradish Sauce on Brioche Rolls

Chicken Salad *with Grapes & Walnuts on Cranberry Ciabatta*
Tuna Salad *with Celery & Red Onion on Wheat Bread*



FRESH SALADS (*Choice of Two*)

Caesar Salad

*Romaine, Shaved Parmesan,
House-made Croutons, Creamy Caesar Dressing*

Farmer's Salad

*Mixed Greens, Cherry Tomatoes, Cucumbers,
Carrots with Shallot Vinaigrette*

Cobb Salad

*Romaine, Avocado, Bacon, Blue Cheese, Egg, Corn,
Tomato with Ranch Dressing*

Waldorf Salad

*Field Greens, Apples, Walnuts, Celery,
Cranberry Cheese, Grapes, Tarragon Dressing*

Mediterranean Pasta Salad

*Olives, Red Onion, Roasted Red Pepper,
Feta Cheese & Lemon Vinaigrette*

Red Bliss Potato Salad

With mayonnaise & herbs

WALDEN SALAD BUFFET

\$25 per person

(Minimum of 15 Guests)

SOUP

Chef's House Made Soup of the Day

New England Clam Chowder *(Additional \$2 pp)*

SANDWICH FILLINGS

(Choice of Two)

Tuna Salad

Chicken Salad

Egg Salad

Grilled Chicken

*Add Your Choice of Grilled Shrimp,
Salmon or Steak (Additional \$5 pp)*

ACCOMPANIMENTS

Country White Bread

Wheat Bread

Brioche Rolls

Lettuce & Sliced Tomato

Red Onion

Potato Chips

DESSERT (*Select One*)

Orange Pound Cake *with Fresh Strawberries topped with House-made Whipped Cream*

Double Chocolate Mousse *with Fresh Berries & House-made Whipped Cream*

Carrot Cake *with cream cheese frosting*

BEVERAGES

Regular & Decaffeinated Coffee and Assorted Hot Teas

ADD Assorted Bottled Soft Drinks for \$2.50 each

ADD Pitchers of Lemonade, Iced Tea or Fountain Soft Drinks \$12 pitcher, serves 6



TEA SELECTIONS

(Choice of Two to Start)

Assorted Fine English, Chinese & Indian Teas

China Sechung	Holiday Fruit
Earl Grey	Japanese Sencha Green Tea
English Breakfast	Mandarin Rooibos
Green Paradise	Spiced Masala Chai
Gunpowder Green	Spice Blend

FRESHLY BAKED TEA BREADS

Banana Bread
Citrus Glazed Pound Cake
Lemon Blueberry Scones
*Served with Honey Cream,
Strawberry Preserves & Lemon Curd*

SWEETS

English Toffee
Lemon Shortbread
Petit Fours
French Macaroons
Chocolate Covered Strawberries

COLONIAL INN 'Afternoon Tea'

\$32 per person *(Minimum of 10 Guests)*

FINGER SANDWICHES

(Choice of Four)

Cucumber

*Chive Cream Cheese & Roasted Red Peppers
on Country White Bread*

Chicken Salad

*Grapes, Celery, Scallions, Dried Cranberries
& Lemon Tarragon Aioli on Croissant*

Caprese

*Sundried Tomato, Pesto, Olive Tapenade
& Mozzarella Cheese on Ciabatta Bread*

Roasted Turkey

with Apples, Brie & Apple Mustard on Wheat Bread

Ham & Swiss Roll Up

with Dijonaise on Wheat Wrap

Smoked Salmon Canape

Chive Cream Cheese and Capers on crostini

Tuna Salad

with Celery & Red Onion on Wheat Bread

Roast Beef

with Cheddar & Horseradish Sauce on Brioche

Lobster Salad +4

with Lemon Mayonnaise & Fresh Herbs on Croissant

TASTY ENHANCEMENTS

Cheesecake Bites +\$3

Fresh Fruit Skewers, *with Yogurt Drizzle* +\$3

Quiche Au Gratin *with Broccoli & Cheddar* +\$4

Quiche Florentine *Tomatoes & Spinach* +\$4

'LITTLE WOMEN' Tea Party

\$18 per person *(Ages 12 and under)*

BEVERAGE SELECTIONS

Choice of Hot Chocolate, Tea, Milk or Apple Juice

FRESHLY BAKED TEA BREADS

Blueberry Lemon Scones
with Honey Cream, Strawberry Preserves and Lemon Curd

FINGER SANDWICHES *(Choice of Two)*

Peanut Butter & Jelly • Turkey & Cheese • Tuna Salad • Ham & American Cheese

SWEETS

Lemon Shortbread • Petit Fours • Chocolate Covered Strawberries • Fresh Fruit Skewers

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(Plated Dinner Menu Continued)

ACCOMPANIMENTS

STARCH *(Choice of One)*

Mashed Potato
Roasted Herb Potato
Rice Pilaf

VEGETABLE *(Choice of One)*

Vegetable Medley with Lemon Butter
Green Beans, Caramelized Onions
Honey Glazed Carrots

DESSERT *(Select One)*

Warm Apple Crisp with Vanilla Ice Cream
Orange Pound Cake with Fresh Strawberries topped with House-made Whipped Cream
Colonial Inn Bread Pudding with House-made Whipped Cream
Double Chocolate Mousse with Fresh Berries & House-made Whipped Cream
Concord Boston Cream Pie with pastry cream, yellow cake, ice cream, chocolate sauce, and whipped cream

BEVERAGES

Regular & Decaffeinated Coffee and Assorted Hot Teas

Allergy and Dietary Restricted Entrees Available Upon Request.

**Guaranteed Count of Attendance, with Split Count of Entrees,
is Due (7) Business Days Prior to Your Event Date**



Middlesex Room with seating up to 40 people

COLONIAL DINNER BUFFET

\$39.95 per person

(Minimum of 25 Guests)

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

(Select one or add both courses for an additional \$5 pp)

Soup du Jour

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

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE *(Choice of One)*

Seasonal Vegetable Medley

Green Beans *with Caramelized Onions*

Honey Glazed Carrots

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

Chicken Piccata

Lemon Caper Butter Sauce with Diced Tomatoes

Grilled Chicken Marsala

Prosciutto and Mushroom Demi Glaze

Chicken Cordon Bleu

Mushroom Demi Glaze

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*

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Roasted Atlantic Salmon

with Pomegranate Glaze

Grilled Swordfish

Artichoke and Tomato Ragout

Striped Spinach Ravioli

*with your choice of Marinara, Pesto Cream Sauce OR
Sundried Tomato-Madeira Cream 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*

Double Chocolate Mousse *with Fresh Berries & House-made Whipped Cream*

Orange Pound Cake *with Fresh Strawberries topped with House-made Whipped Cream*

Colonial Inn Bread Pudding *with House-made Whipped Cream*

Assorted Miniature Pastries *(Choice of three types)*

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

Fresh Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

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HORS D'OEUVRES & ENHANCEMENT MENU

STATIONARY HORS D'OEUVRES

Minimum of 15 guests for all displays. Per person pricing, unless noted.

Baked Brie en Croûte

Served with Baguettes and Garnished with Seasonal Fruit

2 lb Wheel – Serves up to 30 guests	\$75
½ lb Wheel – Serves up to 15 guests	\$39.95

Vegetable Crudité Platter

Assortment of Fresh Chilled Seasonal Vegetables
Herb Ranch & Blue Cheese Dipping Sauces

\$5.95

Fresh Fruit, Melon & Berries

Honeydew, Cantaloupe, Pineapple, Grapes and Watermelon
Garnished with Seasonal Berries, Yogurt Dipping Sauce

\$6.95

International & Domestic Cheese Platter

Cheddar, Pepper Jack, Blue, Munster and Cranberry Wensleydale
Served with Assorted Crackers & Garnished with Seasonal Fruit & Berries

\$6.95

Spanish Tapas

House-Made Guacamole & Hummus, Olive Medley and Fresh Salsa
Served with Pita Chips & Tortilla Chips

\$7.95

Roasted Nut Medley

Chili Roasted Walnuts, Pecans, Pistachio's and Peanuts

\$2.95

Antipasto

Italian Cured Meats, Marinated Mushrooms & Artichokes, Roasted Peppers and Olives,
Grilled Vegetables, Marinated Fresh Mozzarella and Crostini
Add Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba ~ \$90 per 50 pieces

\$7.95

Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon, *per 25 pieces*

\$34.95

Oysters, *per 25 pieces*

\$75

Raw Bar Display

Shrimp, Oysters and Tuna Tartar
Served with Cocktail Sauce, Mignonette, Wakame

Market Price

ENHANCED HORS D'OEUVRES STATIONS

Nacho Cheese Fountain \$12

served with Sour Cream, Salsa, Guacamole,
Black Beans and Tortilla Chips

Beef Slider Bar \$12

Miniature Hamburgers served with Cheddar Cheese,
Lettuce, Onion, Tomato and Pickles with assorted condiments

Build your own Taco Station \$10

Hard & Soft Tortilla Shells, Grilled Chicken OR
Seasoned Beef, Guacamole, Cheddar Cheese, Shredded
Lettuce, Chopped Tomatoes, Salsa and Sour Cream

Pasta Station (Choice of Pasta & Sauce)

Ziti \$5 / Cheese Ravioli \$8 / Spinach & Cheese Ravioli \$8
Sauce Choices: Marinara, Alfredo, Pesto or Lemon Butter
Optional Chef Attendant Station \$100

BUTLER-PASSED HORS D'OEUVRES

All Selections can be stationed upon request.

The following prices are based on 50 pieces each.

You can order each hors d'oeuvre in increments of 25 pieces.

COLD HORS D'OEUVRES

Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba*	\$ 90
Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil*	\$100
Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze*	\$100
Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled	\$115
Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame Soy Sauce	\$150
Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion	\$150
Lobster Salad Crostini, Lemon Aioli	\$250

HOT HORS D'OEUVRES

Goat Cheese & Leek Stuffed Mushroom*	\$115
Artichoke Beignet, Tomato Aioli*	\$125
Vegetable Spring Roll, Soy Orange Dipping Sauce*	\$115
Mini Chicken Quesadillas, Tomato Salsa	\$125
Buffalo Chicken Bites, Blue Cheese Dressing	\$125
Scandinavian Meat Balls	\$150
Coconut Shrimp, Sweet Chili Dipping Sauce	\$150
Petit Crab Cakes, Old Bay Tartar Sauce	\$150
Mini Beef Wellington, Creamy Horseradish Sauce	\$150
Bacon Wrapped Scallops	\$150

* *Vegetarian Options*

Suggested Number of Hors D'Oeuvres to serve:

For Cocktail Hour (Prior to a Meal), 6-8 pieces per person is suggested

As a Meal Only OR for a Cocktail & Hors d'oeuvres Reception Only,
12-14 pieces per person is suggested for the 1st hour, and 6-8 pieces per person for the 2nd hour

DINNER ENHANCEMENT

Intermezzo \$3

Choice of Lemon, Raspberry and Mango Sorbet

DESSERT ENHANCEMENTS

Ice Cream Sundae Bar \$8

Vanilla Ice Cream with Whipped Cream, Hot Fudge, Caramel Sauce,
Fresh Fruit, Assorted Candies & Sprinkles

Chocolate Fountain \$8

Milk Chocolate Fountain served with your choice of 5 dipping items:

Choices: Strawberries, Bananas, Pineapple, Marshmallows,
Pretzel Sticks, Pound Cake Bites, Brownie Bites & Mini Chocolate Chip Cookies



CAKE MENU

Concord Teacakes provides us with freshly baked cakes for all occasions.
All pricing includes delivery to the Colonial Inn on the day of your event.

	TRADITIONAL CAKES	SPECIALTY CAKES	CHEF'S SPECIALTY CAKES
ROUND CAKES			
6'' cake (serves 8 people)	\$29.95	\$38.95	\$43.95
8'' cake (serves 10 people)	\$38.95	\$46.95	\$51.95
10'' cake (serves 15-20 people)	\$52.95	\$60.95	\$65.95
SHEET CAKES			
1/4 Sheet Cake (serves 20 – 25 people)	\$59.95	\$86.95	\$91.95
1/2 Sheet Cake (serves 35 – 45 people)	\$104.95	\$134.95	\$139.95
Full Sheet Cake (serves 80 – 100 people)	\$198.95	\$239.95	\$244.95
CUPCAKES			
Full Size Cupcakes NOTE: Minimum Order is 1 Dozen	\$42 per dozen \$3.50 each	\$54 per dozen \$4.50 each	N/A
TIERED WEDDING CAKES \$6.00 per person			
TRADITIONAL CAKE FLAVORS Gold Flavor Chocolate Flavor TRADITIONAL FROSTING White or Chocolate Buttercream Frosting CHEF'S SPECIALTY FLAVORS Carrot Cake Rum Cake Strawberry Shortcake	SPECIALTY CAKE FLAVORS <i>Made with Special Mouse or Fruit Fillings</i> Black & White Mousse Lemon Mousse Boston Crème Pie Lemon Raspberry Chocolate Raspberry Mousse Mocha Madness Chocolate Trilogy Night & Day Coconut Mousse Raspberry Royale Decadent Marble Red Velvet German Chocolate Strawberry Mousse		
GLUTEN FREE CAKES & CUPCAKES AVAILABLE UPON REQUEST <i>Additional fees may apply on all Cakes & Cupcakes including: Gluten-Free Ingredients, Fondant, and Intricate Design Work</i>			

HOW TO PLACE YOUR CAKE ORDER

You can order your cake directly with your sales manager, or by calling/visiting Concord Teacakes.
If you order directly with Concord Teacakes, please give them your **event's name, date and time**
to ensure delivery and billing through Concord's Colonial Inn.

Concord Teacakes is located at 59 Commonwealth Ave. Concord, MA
Tel: 978-369-7644 • Email: bakery@concordteacakes.com

NOTE: If you order your cake through a different licensed baker, there will be a Cake Slicing & Serving Fee of
\$1.75 per person. This fee is included when ordering through Concord Teacakes and invoicing through
Concord's Colonial Inn.

Sales Office: 978-341-8214 • Email: sales@concordcolonialinn.com

48 Monument Square, Concord, MA 01742 • www.concordcolonialinn.com • 1.800.370.9200

BAR & BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

<i>Soda</i>		<i>\$2.50 each</i>
<i>Bottled Water</i>	<i>Small 12oz</i>	<i>\$3.00 each</i>
	<i>Large 28oz</i>	<i>\$6.00 each</i>
<i>Pitcher of Iced Tea or Lemonade (Serves 6 people)</i>		<i>\$12.00 each</i>
<i>Coffee, Tea, or Decaffeinated Coffee</i>		<i>\$2.95 per person</i>

SPECIALTY STATIONS

Specialty stations are priced per gallon, each serves 18-20 glasses

<i>Fruit Punch (Non-Alcoholic)</i>	<i>\$35</i>
<i>Hot Mulled Cider (Non-Alcoholic)</i>	<i>\$35</i>
<i>Egg Nog (Non-Alcoholic)</i>	<i>\$35</i>
<i>Rum Spiked Egg Nog</i>	<i>\$75</i>
<i>Mimosa</i>	<i>\$75</i>
<i>Bloody Mary</i>	<i>\$75</i>
<i>Sangria (White or Red)</i>	<i>\$90</i>
<i>Kir Royal</i>	<i>\$90</i>

ALCOHOLIC BEVERAGES

<i>Mixed Drinks/Cordials</i>	<i>\$8-\$12</i>
<i>Martinis</i>	<i>\$11-\$13</i>

BOTTLED BEER SELECTIONS

Seasonal selections available, please ask your catering manager about the current selections

<i>Amstel Light</i>	<i>\$6</i>	<i>Heineken</i>	<i>\$6</i>
<i>Ballast Point Sculpin IPA</i>	<i>\$6.50</i>	<i>Miller Lite</i>	<i>\$5.50</i>
<i>Coors Light</i>	<i>\$5.50</i>	<i>Sam Adams Lager</i>	<i>\$6</i>
<i>Corona</i>	<i>\$5.50</i>	<i>Smuttynose Old Brown Dog</i>	<i>\$6</i>
<i>Downeast Cider (GF)</i>	<i>\$5.50</i>		



Thoreau Room



Three long tables with seating up to 24 guests.

Business U-Shape seating up to 14 people.

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RED WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
PINOT NOIR <i>Bridlewood</i> / California	10	38
PINOT NOIR <i>MacMurray</i> / Russian River Valley, California	13	50
PINOT NOIR <i>Benton Lane</i> / Willamette Valley, Oregon		50
MERLOT <i>Raymond</i> / California	9	34
MERLOT <i>Ghost Pines</i> / Napa/Sonoma, California	11	42
CHIANTI RISERVA <i>DaVinci</i> / Tuscany, Italy		50
SUPER TUSCAN <i>Brancaia "Tre"</i> / Tuscany, Italy	12	42
MALBEC <i>Gascon</i> / Mendoza, Argentina	10	38
RED BLEND <i>Columbia "Composition"</i> / Columbia Valley, Washington	10	38
CALIFORNIA RED BLEND <i>Orin Swift "Abstract"</i> / California		60
RED BLEND <i>TREFETHEN "Double T"</i> / Napa Valley, California		50
BORDEAUX <i>Pey La Tour</i> / Bordeaux, France	10	38
CABERNET SAUVIGNON <i>Storypoint</i> / California	9	34
CABERNET SAUVIGNON <i>Louis Martini</i> / Sonoma County, California	12	46
CABERNET SAUVIGNON <i>Alexander Valley</i> / Alexander Valley, California	14	54
CABERNET SAUVIGNON <i>Ferrari-Carano</i> / Alexander Valley, California		60

WHITE WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
ROSE <i>Fleur De Mer</i> / Provence, France	10	38
PINOT GRIGIO <i>Ecco Domani</i> / delle Venezie, Italy	9	34
PINOT GRIS <i>J Vineyards</i> / Russian River Valley, California	10	38
SAUVIGNON BLANC <i>Chateau Souverain</i> / California	9	34
SAUVIGNON BLANC <i>Whitehaven</i> / Marlborough, New Zealand	11	42
SANCERRE <i>Domaine Fouassier</i> / Loire Valley, France		50
RIESLING <i>Covey Run</i> / Columbia Valley, Washington	9	34
CHARDONNAY <i>William Hill</i> / Central Coast, California	10	38
CHARDONNAY <i>Laguna</i> / Russian River Valley, California	12	42
CHARDONNAY <i>Talbott "Logan"</i> / Santa Lucia Highlands, California		50

SPARKLING WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
PROSECCO <i>La Marca</i> / Veneto, Italy	9	34
BRUT ROSE <i>J Vineyards</i> / Russian River Valley, California		55
CHAMPAGNE <i>Veuve Clicquot</i> / Champagne, France		75
CHAMPAGNE <i>Dom Perignon</i> / Champagne, France		220

CATERED EVENTS INFORMATION

DEPOSITS

A non-refundable, non-transferable deposit will be due at the time of confirming your event.

MENU SELECTIONS

Final menu selection is due no later than (2) weeks prior to your event date. All food items must be supplied and prepared by Concord's Colonial Inn. Catered food may not be taken off the premises due to insurance and health code regulations

GUARANTEE GUEST COUNT of Attendance

A guarantee of the exact number of guests attending an event (with split-entrée count, where applicable) for all functions is required seven (7) business days prior to the function; otherwise, the highest estimated number will be used as a guarantee. Final guarantee guest count cannot be decreased after this time, since all food orders will be placed.

PAYMENTS

All functions must be paid in full five (5) business days prior to the event, except for hosted beverages, which is charged the day of your event to your credit card on file. Payment must be made in the form of cash, certified check or credit card. A credit card must be on file to cover hosted beverages and additional charges that may be added during your event.

PRIVATE 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.

BAR & 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 can leave Concord's Colonial Inn. The duration of service for alcoholic beverages is limited to no more than five (5) hours per event.

MENU & PRICES

Menu's and 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 & 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%.

DISPLAYS & DECORATIONS

All displays and/or decorations proposed by guests must be pre-approved by the Director of Sales. The hotel does not permit attaching anything to walls, doors, light fixtures or ceilings. Concord's Colonial Inn will not be responsible for any articles left after the event.

CONDUCT OF EVENT

In compliance with applicable laws, regulations and house rules, the 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

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) 341-8211

Shannon Sinnott, *Senior Catering Sales Manager*
ssinnott@concordscolonialinn.com / (978) 341-8214

Erin Lawlor, *Sales & Marketing Coordinator*
elawlor@concordscolonialinn.com / (978)-341-8201

Jenni Longmire, *Sales Assistant*
jlongmire@concordscolonialinn.com / (978) 341-8216

Connie Pion, *Regional Sales Manager*
cpion@publichouse.com / (508) 347-7323 ext.282

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 all questions you may have relevant to the event being planned.
- You will receive a Function Agreement which will outline your events date, time line, 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. You will have up to (2) Weeks from the date of issue to sign the agreement and send back to the sales department with your deposit to confirm your event.
- The Banquet Event Order (BEO) will include your menu selections, private room set up requirements and your event's time line. Once your Banquet Event Order is detailed, you will be asked to sign this and send it back to the sales office to confirm these details.
- 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 questions prior to your written approval and deposit.

Linen - Concord's Colonial Inn provides complimentary standard linen and/or skirting for all food, beverage and dining tables for all special events. White chair covers are available for rent at an additional charge of \$2.00 per chair (max of 85). If your event requires a certain look that we are unable to provide, we can rent specialty linens, specialty china, flatware and glasses for your event.

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.

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.*