

# 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](mailto:sales@concordscolonialinn.com)

48 Monument Square, Concord, MA 01742

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

[www.concordscolonialinn.com](http://www.concordscolonialinn.com)

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## 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*



ALCOTT ROOM  
Will seat up to 16 people.

### **ENTREES**

(Select two entrées, offer a 3<sup>rd</sup> 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

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

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**

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## **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 2<sup>nd</sup> 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 & Hot Teas

## **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 & Hot Teas

### **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*

**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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**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



## THE HERITAGE ROOM

*with seating up to 60 people  
Located on the lower level, with private restrooms.*



## THE MIDDLESEX ROOM

*Seats up to 40 people with round or long tables,  
and U-Shape for up to 16 people. Located on the main level.*



*Optional buffet set in the Alcott Room  
with guest seating in the Middlesex Room.*



## 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 with Balsamic Dressing*

Farmer's Salad

*Mixed Greens, Cucumber, Cherry Tomatoes and Carrots with Shallot Vinaigrette*

### ENTREES

(Select Two. Offer a 3<sup>rd</sup> Entrée for an additional \$2 per person)

#### POULTRY

Chicken Piccata \$29.95  
*Lemon Caper Butter Sauce & Diced Tomatoes*

Grilled Chicken Marsala \$29.95  
*Prosciutto and Mushroom Demi Glaze*

Moroccan Chicken \$30.95  
*Almond Apricot Chutney*

Chicken Cordon Bleu \$30.95  
*Mushroom Demi Glaze*

Statler Chicken Breast \$30.95  
*Rosemary Au Jus*

#### BEEF & PORK

10oz. Grilled Pork Chop \$41  
*Maple Cider Glaze*

Grilled Marinated Bistro Steak \$38  
*Caramelized Onions and Peppers*

8oz. Filet Mignon \$48  
*Mushroom Demi-Glaze*

Yankee Pot Roast \$30.95  
*Roasted Carrots and Cippolini Onions*

#### SEAFOOD

Ritz Cracker Crusted Cod \$35.95  
*Citrus Beurre Blanc*

Seared Salmon \$35.95  
*Pomegranate Reduction*

Grilled Center-Cut Swordfish \$37.95  
*Artichoke Tomato Ragout*

#### SURF & TURF

Petit Filet & Baked Stuffed Shrimp \$52.95  
*Sauce Au Poivre*

Petit Filet & Seared Sea Scallops \$52.95  
*Herbed Butter, Demi-Glaze*

#### VEGETARIAN / PASTA

Penne Primavera with Seasonal Vegetables, \$28.95  
*Butter Sauce & Parmesan Cheese*

Sundried Tomato & Ricotta Ravioli \$28.95  
*Marinara, Pesto Cream Sauce or  
Sundried Tomato-Madeira Cream Sauce*

Spinach and Cheese Ravioli \$28.95  
*Marinara Sauce, Shaved Parmesan Cheese*

Truffle Risotto \$30.95  
*Roasted Peppers, Asparagus, Truffle Oil*



*(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  
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**



*Our Merchant's Row Dining Room can be rented for Private Parties*

## **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 3<sup>rd</sup> 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 2<sup>nd</sup> 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 Crudit  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.

Gluten-Free Ingredients, Fondant & Intricate Design Work will have an Additional Fee.

	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			
¼ Sheet Cake (serves 20 – 25 people)	\$59.95	\$86.95	\$91.95
½ 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  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			

### 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 waived when ordering through Concord Teacakes.

*A 7% MA meal tax and 4% taxable administrative fee will be added to the above cake menu pricing.  
Prices are subject to change.*

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>\$3.00 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>Coors Light</i>	<i>\$5.50</i>	<i>Miller Lite</i>	<i>\$5.50</i>
<i>Corona</i>	<i>\$5.50</i>	<i>Sam Adams Lager</i>	<i>\$6</i>
<i>Night Shift One Hop This Time</i>	<i>\$6.75</i>	<i>Narragansett Del's Shandy</i>	<i>\$6.50</i>
<i>Wachusett Blueberry</i>	<i>\$6</i>	<i>Stone Delicious IPA (GF)</i>	<i>\$6.50</i>
<i>Belgian White Ale (GF)</i>	<i>\$6.50</i>	<i>Ghostfish Shrouded Summit</i>	<i>\$6.50</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.*

Sales Office: 978-341-8214 • Email: [sales@concordscolonialinn.com](mailto:sales@concordscolonialinn.com)

48 Monument Square, Concord, MA 01742 • [www.concordscolonialinn.com](http://www.concordscolonialinn.com) • 1.800.370.9200

### SPARKLING WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
<b>PROSECCO</b> <i>La Marca</i> / Veneto, Italy	9	34
<b>MOSCATO DI ASTI</b> <i>Mia Dolcea</i> / Piedmonte, Italy	9	34
<b>CHAMPAGNE</b> <i>Veuve Clicquot</i> / Champagne, France		75

### WHITE WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
<b>PINOT GRIGIO</b> <i>Santa Marina</i> / Provincia di Pavia, Italy	9	34
<b>PINOT GRIGIO</b> <i>Maso Canali</i> / Trentino, Italy	11	42
<b>SAUVIGNON BLANC</b> <i>Chateau Souverain</i> / California	9	34
<b>SAUVIGNON BLANC</b> <i>Whitehaven</i> / Marlborough, New Zealand	11	42
<b>SANCERRE</b> <i>Domaine Fouassier</i> / Loire Valley, France	14	54
<b>RIESLING</b> <i>Pacific Rim</i> / Washington	9	34
<b>CHARDONNAY</b> <i>William Hill</i> / Central Coast, California	10	38
<b>CHARDONNAY</b> <i>Frei Brothers</i> / Russian River Valley, California	12	46
<b>CHARDONNAY</b> <i>Chalone</i> / Central Coast, California		50

### PINK WINE SELECTIONS

<b>ROSE</b> <i>Fleur De Mer</i> / Provence, France	11	42
<b>BRUT ROSE</b> <i>Amelia</i> / Bordeaux, France	14	54

### RED WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
<b>PINOT NOIR</b> <i>Bridlewood</i> / California	10	38
<b>PINOT NOIR</b> <i>Talbott "Kali Hart"</i> / Monterey, California	13	50
<b>PINOT NOIR</b> <i>Left Coast Cellars</i> / Oregon		60
<b>MERLOT</b> <i>Cannonball</i> / Sonoma, California	9	34
<b>SUPER TUSCAN</b> <i>Brancaia "Tre"</i> / Tuscany, Italy	12	46
<b>MALBEC</b> <i>Gascon</i> / Mendoza, Argentina	10	38
<b>RED BLEND</b> <i>Ferrari-Carano "Siena"</i> / Sonoma, Washington	12	46
<b>RED BLEND</b> <i>The Prisoner</i> / Napa Valley, California		80
<b>CABERNET SAUVIGNON</b> <i>Storypoint</i> / California	9	34
<b>CABERNET SAUVIGNON</b> <i>Louis Martini</i> / Sonoma County, California	12	46
<b>CABERNET SAUVIGNON</b> <i>Alexander Valley</i> / Alexander Valley, California	14	54
<b>CABERNET SAUVIGNON</b> <i>Jordan</i> / Alexander Valley, California		90

*Revised 10/2018*

## **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:

Event & Group Planning: (978) 341-8214 • 1-800-370-9200  
Email: [sales@concordscolonialinn.com](mailto:sales@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 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.

**Linens** - 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.*