



Holiday Menus

We believe in supporting our local community and neighbors.

We source our meats, fish and other ingredients from local farms and artisans as much as possible.

CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL EVENT!

Event & Group Planning: (978) 341-8201 • 1-800-370-9200 Email:
sales@concordcolonialinn.com

48 Monument Square, Concord, MA 01742

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

www.concordcolonialinn.com



ABOUT US

Centered in the heart of Concord's Monument Square since 1716, Concord's Colonial Inn has been a vital part of historic Concord and delights visitors with its authentic charm and warm hospitality. The Inn, played an integral role in America's Revolutionary War. It was from here the militiamen mustered to meet the British troops at the North Bridge nearby, which was pivotal in securing America's independence.

Concord was later the epicenter of philosophy and home to Legendary Authors like Ralph Waldo Emerson, Henry David Thoreau, Nathaniel Hawthorne, Bronson Alcott, and his daughter Louisa May Alcott, all of whom lived and wrote in Concord, and visited the Inn often. The spirit of the past is vibrantly alive at Concord's Colonial Inn and in the heart of Concord.

The Inns distinguished history attracts visitors from all over the world for business & pleasure. It is a favorite gathering place for all occasions. Join us for breakfast, lunch, dinner or Sunday brunch! Live entertainment in our Tavern, patio dining, private events, and 56 guest rooms & suites with modern day amenities. Open 24 hours a day, 7 days a week. Experience history at Concord's Colonial Inn.

We are always here to be your "home away from home".

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BREAKFAST MENU

CONTINENTAL BREAKFAST

\$14.95

Chilled Fruit Juices
Seasonal Fresh Sliced Fruit
Fresh Bakery Selections Including
Cinnamon Rolls, Croissants & Assorted Muffins
Regular & Decaffeinated Coffee
Assorted Hot Teas

Add on Greek Yogurt & Granola +\$4

CLASSIC BREAKFAST

BUFFET

\$22.95

(Minimum of 10 guests)

Seasonal Fresh Sliced Fruit
Fresh Bakery Selections include
Cinnamon Rolls, Croissants & Assorted Muffins
**Scrambled Eggs

****Upgrade to Egg Frittata +\$2**

OR Egg White Frittata +\$3

Bell Peppers, Onions, Tomatoes and Cheese

Crispy Bacon

Sausage Links

Colonial Inn Crispy Potatoes

Chilled Fruit Juices

Regular & Decaffeinated Coffee and Assorted Hot Tea

THE HEALTHY START

BUFFET

\$18.50

(Minimum of 10 guests)

Seasonal Fresh Fruit & Berries

Greek Yogurt & Granola

Assorted Muffins

Egg Frittata

[Egg White Frittata +\$1]

Bell Peppers, Onions, Tomatoes and Cheese

Colonial Inn Crispy Potatoes

Chilled Fruit Juices

Regular & Decaffeinated Coffee and Assorted Hot Teas



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Before placing your order, please inform your server if a person in your party has any food allergies.

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MONUMENT SQUARE BRUNCH BUFFET

\$35.95 per person (Minimum of 25 guests)

STARTERS

Seasonal Fresh Sliced Fruit
Yogurt and Granola
House Made Corn Bread & Assorted Muffins

BREAKFAST ENTREE (Choice of One)

Quiche Florentine - Spinach, Tomatoes & Cheese
Quiche Lorraine - Ham & Swiss Cheese
Quiche Au Gratin - Broccoli and Cheddar Cheese
Egg Frittata [Egg White Frittata +\$2] with Bell Peppers, Onions, Tomatoes and Cheese

BREAKFAST ENHANCEMENTS (Additional Fee)

Belgian Waffle Station +\$5 Per Person
Whipped Cream, Warm Syrup, Fresh Strawberry Compote, and Butter
Omelet Station +\$5 Per Person (50 person minimum)
Selection of Onions, Mushrooms, Peppers, Spinach, Cheese, Ham, Bacon & Tomatoes
\$100 Chef Attendant Station Fee (One per 75 people)
Smoked Salmon Display +\$7 per person
Cream Cheese, Onions, Eggs & Capers

SALADS

(Choice of One, add a 2nd for +\$2pp)
Caesar Salad
Romaine, Shaved Parmesan, House-made Croutons with Creamy Caesar Dressing
Farmer's Salad

BREAKFAST ITEMS

Scrambled Eggs
Bacon & Sausage Links
Colonial Inn Crispy Potatoes

LUNCHEON ENTRÉES

(Choice of Two, add a 3rd for +\$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
Atlantic Salmon* ☒
Herb Butter Sauce
Ritz Cracker Crusted Cod
with Citrus Beurre Blanc

RAVIOLI (Choice of Ravioli & Sauce)

Served with Shaved Parmesan Cheese
Ricotta Ravioli, Spinach & Cheese Ravioli,
Sundried Tomato & Ricotta Ravioli, or
Mushroom Ravioli

SAUCE CHOICES

House Marinara,
Sundried Tomato-Madeira Cream Sauce,
Pesto Cream Sauce or Cream Sauce

CARVING STATION UPGRADE

(50 person minimum)

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*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

**\$100 Chef Attendant Station Fee (one attendant per 75
people)*

Prime Rib* \$11 per person
with Horseradish Sour Cream and Au Jus

Turkey Breast \$8 per person

with Pan Gravy and Cranberry Relish

Honey Glazed Baked Ham \$8 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has any food allergies.



Gluten Free


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 Cups with Fresh Berries & House-made Whipped Cream (Max. of 50 guests) 

Assorted Miniature Pastries (Choice of three types)

Cannoli's, Carrot Cake, Chocolate Truffles, Chocolate Mousse Cake, or Cheesecake Bites.

BEVERAGES

Chilled Fruit Juices, Regular & Decaffeinated Coffee and Assorted Hot Teas

DESSERT ENHANCEMENTS Ice Cream Sundae Bar \$8pp

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

Chocolate Fountain \$8pp

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

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SPECIALTY BRUNCH BEVERAGES

Served by the Gallon in glass carafes, 18-20 Glasses Each Order

Mimosa \$125

*Upgrade to Build your own Station \$50/per 50 guests
Includes Orange Juice, Cranberry Juice & Pomegranate Juice
with assorted fruits included strawberries, blueberries, raspberries & oranges*

Bloody Mary \$125

*Includes lemons, limes, olives, horseradish, Worcestershire, bacon, celery, cucumbers,
asparagus, cheese & salami skewers, peppers, assorted hot sauces*

Red or White Sangria \$130 Ask

about our seasonal special!

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ELABORATE SUNDAY BRUNCH (Merchant's Row)

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

Adults \$39.95 Children \$19.95 (5-12yrs)

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

Items change week to week based on chef's specials.

BREAKFAST

Made to Order Omelet Station

Waffle Station, 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 tartar sauce*

ACCOMPANIMENTS

Lemon Rice Pilaf

Roasted Vegetable Medley

SOUP

Lobster Bisque

MEAT COOKING STATION

Roasted Prime Rib of Beef*
(always available)

Roasted Leg of Lamb*

FISH COOKING STATION

Broiled Salmon*

Shrimp Cocktail

ENTREES

Chicken Piccata, *Lemon Caper Butter Sauce with Diced Tomatoes*

Broiled Swordfish*, *Tomato, Caper and Red Onion Relish*

Sundried Tomato Ravioli, *Pesto Cream and Shaved Parmesan Cheese*

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.



BEVERAGES

Chilled Fruit Juices, Regular & Decaffeinated Coffee and Assorted Hot Teas

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MINUTEMAN HOT LUNCHEON BUFFET

\$34.95 per person

(Minimum of 20 Guests)

FRESH BAKERY BASKET

Freshly Baked Rolls & House Made Cornbread

SOUP or SALAD

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

Soup du Jour
 New England Clam Chowder +\$2pp
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 Vinaigrette*

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

ENTREES

(Choice of Two, add a 3rd Entrée for +\$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
Atlantic Salmon*
Herb Butter Sauce 

Yankee Pot Roast
Mashed Potatoes & Butternut Squash 
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)

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 Cups with Fresh Berries & House-made Whipped Cream *(Maximum of 50 guests)* 
 Assorted Miniature Pastries *(Choice of three types)*
Cannoli's, Carrot Cake, Petit Fours, Chocolate Truffles, Chocolate Mousse Cake, or Cheesecake Bites.

BEVERAGES

Regular & Decaffeinated Coffee and Assorted Hot Teas. Add Assorted Soft Drinks \$2.00 per person

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PLATED DINNER MENU

Allergy and Dietary Restricted Entrees Available Upon Request.

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

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

SOUPS

Soup du Jour
 Butternut Squash Bisque
 New England Clam Chowder +\$2pp

SALADS


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 Entrees. Offer a 3rd Entrée + \$2 per person)

GUARANTEED COUNT OF ATTENDANCE, WITH SPLIT COUNT OF ENTREES, IS DUE (5) BUSINESS DAYS PRIOR TO YOUR EVENT DATE

POULTRY

Chicken Pot Pie \$34.95
Grilled Chicken Marsala  \$31.95
Prosciutto and Mushroom Demi Glaze
Chicken Cordon Bleu \$34.95
Mushroom Demi Glaze


BEEF & PORK

10oz. Grilled Pork Chop \$41
Maple Cider Glaze
Grilled Marinated Bistro Steak \$38
Caramelized Onions and Peppers
8oz. Filet Mignon* \$56
Mushroom Demi-Glaze
Yankee Pot Roast \$30.95
Mashed Potatoes & Butternut Squash

SURF & TURF

Petit Filet & Baked Stuffed Shrimp* \$52.95
Sauce Au Poivre
Petit Filet & Seared Sea Scallops* \$52.95
Herbed Butter, Demi-Glaze

SEAFOOD

Ritz Cracker Crusted Cod \$38.95
Citrus Beurre Blanc
Atlantic Salmon*  \$38.95
Herb Butter Sauce
Grilled Center-Cut Swordfish* \$40.95
Artichoke Tomato Ragout

VEGETARIAN / PASTA

Seasonal Vegetarian Entrée \$30.95
Chef's Special of the Day
Ravioli (Choice of Ravioli & Sauce) \$30.95
*Served with Shaved Parmesan Cheese
 Ricotta Ravioli, Spinach & Cheese Ravioli,
 Sundried Tomato & Ricotta Ravioli, or
 Mushroom Ravioli*

SAUCE CHOICES

*House Marinara,
 Sundried Tomato-Madeira Cream Sauce,
 Pesto Cream Sauce or Cream Sauce*

TRUFFLE RISOTTO

\$31.95
Roasted Peppers, Asparagus & Truffle Oil

Plated Dinner Menu Continued



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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 Cups *with Fresh Berries & House-made Whipped Cream* 
Boston Cream Pie *with House-made Whipped Cream*
Flourless Chocolate Torte +\$2pp 
Decadent chocolate and cocoa in a rich, fudgy cake.

BEVERAGES

Regular & Decaffeinated Coffee and Assorted Hot Teas

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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, Carrots with Shallot Vinaigrette

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 Mashed Potatoes & Butternut Squash 

Marinated Bistro Steak*

Red Wine and Mushroom Demi

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Atlantic Salmon* 

Herb Butter Sauce

Ravioli (Choice of Ravioli & Sauce)

Served with Shaved Parmesan Cheese

Ricotta Ravioli, Spinach & Cheese Ravioli,

Sundried Tomato & Ricotta Ravioli, or

Mushroom Ravioli

SAUCE CHOICES

House Marinara, -Sundried Tomato-Madeira Cream Sauce,

Pesto Cream Sauce or Cream Sauce

CARVING STATION / Optional

50 Guest Minimum / \$100 Carving Station Fee

Prime Rib* (Additional \$11 pp) Rack of Lamb*(Additional \$11 pp) Honey Glazed Baked Ham (Additional \$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

Colonial Inn Bread Pudding with House-made Whipped Cream

Double Chocolate Mousse Cups with Fresh Berries & House-made Whipped Cream (Maximum of 50 guests)

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

Assorted Miniature Pastries (Choice of three types)

Cannoli's, Carrot Cake, Petit Fours, Chocolate Truffles, Chocolate Mousse Cake, or 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 **\$40**

International & Domestic Cheese Platter \$6.95

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

Vegetable Crudité Platter \$6.95

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

Spanish Tapas \$8.95

House-Made Guacamole and Fresh Salsa, Served with Tortilla Chips

Mediterranean Tapas \$7.95

Hummus and Olive Medley, Served with Pita Chips

Fresh Fruit, Melon & Berries \$6.95

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

Roasted Nut Medley \$5.95

Roasted Almonds, Cashews, Walnuts, Pecans, and Peanuts

Antipasto \$8.50

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

Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon
\$100 / per 25 pieces

Oysters* \$125 / per 25 pieces

Raw Bar Display* Market Price

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

ENHANCED HORS D'OEUVRES STATIONS

Nacho Cheese Bar \$12

Served with Sour Cream, Salsa, Guacamole, and Tortilla Chips

Build your own Taco Station \$10

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

Beef Slider Bar* \$12

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

Pasta Station (Choice of Pasta & Sauce)

Ziti \$6 / Cheese Ravioli \$8 / Spinach & Cheese Ravioli \$8
 Sauce Choices: Marinara, Alfredo, Pesto or Lemon Butter
Optional Chef Attendant Station \$125

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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	\$125
Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame Soy Sauce*	\$150
Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion*	\$175
Lobster Salad Crostini, Lemon Aioli	\$250

HOT HORS D'OEUVRES

Goat Cheese & Leek Stuffed Mushroom	\$115
Artichoke Beignet, Tomato Aioli	\$150
Vegetable Spring Roll, Soy Orange Dipping Sauce	\$115
Mini Chicken Quesadillas, Tomato Salsa	\$150
Buffalo Chicken Bites, Blue Cheese Dressing	\$150
Scandinavian Meat Balls*	\$150
Coconut Shrimp, Sweet Chili Dipping Sauce	\$150
Petit Crab Cakes, Old Bay Tartar Sauce	\$175
Mini Beef Wellington, Creamy Horseradish Sauce*	\$150
Bacon Wrapped Scallops*	\$150

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 \$8pp

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

Chocolate Fountain \$12.95pp

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

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BAR & BEVERAGE MENU

Cocktail Service

- Cocktail & beverage service is provided at no additional charge for less than (15) guests.
- A Designated Cocktail Server is recommended for events with more than (15) guests, \$30 Fee

Private Event Bar (\$50 Set-Up Fee)

Recommended for events with over (20) guests.
Fee will be waived if \$300.00 in beverage revenue is generated excluding all taxes and fees.

Hosted Bar Options, Billed on Consumption

- **Full Bar**, based on a pre-determined length of time
- **Limited Bar**, your choice of beverage(s), Wines, beers, and/or cocktails, to offer guests. Based on a pre-determined length of time.
- **Table-Side Wine Service with Dinner**
 Your choice of red & white wine, butlered to your guests during dinner. One bottle yields about five glasses. You will only be billed for wine bottles opened. See Banquet Wine Menu for selections.

Alcoholic Beverages

Mixed Drinks/Cordials \$8-\$12

Martinis \$11-\$13

Gourmet Hot Chocolate Bar \$5.50 each

*Served with Miniature Marshmallows,
 Chocolate Curls & House-Made Whipped Cream*

BOTTLED BEER SELECTIONS

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

Amstel Light \$6

Coors Light \$5.50

Corona \$5.50

Downeast Cider (GF) \$6.50

Ghostfish Vanishing Point Pale Ale (GF) \$6.50

Heineken \$6

Miller Lite \$5.50

Specialty Beverage Stations

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

Fruit Punch (Non-Alcoholic) \$50

Hot Mulled Cider (Non-Alcoholic) \$75

Hot Mulled Cider (With Alcohol) \$100

Egg Nog (Non-Alcoholic) \$90

Rum Spiked Egg Nog \$125

Bellini (Strawberry or Peach) \$100

Mimosa \$125

Bloody Mary \$125

Sangria (White or Red) \$130

Kir Royal \$100

Pitchers of Non-Alcoholic Beverages

\$12 per pitcher (*One Pitcher Serves 6 people*)

- *Iced Tea*
- *Lemonade*
- *Fountain Soft Drinks*

Bottled Soft Drinks \$3 each

Pepsi, Diet Pepsi, Sierra Mist, Iced Tea, Lemonade

Bottled Water

Small 12oz / \$3 each ~ Large 28oz / \$6 each

Sam Adams Lager \$7

Stone Delicious IPA (GF) \$7

Wachusett Blueberry \$7

Night Shift Brewing Rotating IPA \$7.50

Wormtown Rocket \$7.50

American Pale Ale \$7.50

A 7% Massachusetts Meal Tax, an 18% Service Charge and an 8% taxable administrative fee will be added to food and beverages prices. Pricing is per person unless otherwise noted, and menu subject to change. 12.2022

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Glass Bottle

SPARKLING WINE SELECTIONS

PROSECCO <i>La Marca</i> Veneto, Italy	10	38
MOSCATO DI ASTI <i>Mia Dolcea</i> Piedmonte, Italy	10	38
CHAMPAGNE <i>Veuve Clicquot</i> Champagne, France		75

WHITE WINE SELECTIONS

Glass Bottle

PINOT GRIGIO <i>Santa Marina</i> Provincia di Pavia, Italy	10	38
PINOT GRIGIO <i>Maso Canali</i> Trentino, Italy	12	46
SAUVIGNON BLANC <i>Chateau Souverain</i> California	10	38
SAUVIGNON BLANC <i>Whitehaven</i> Marlborough, New Zealand	12	46
SANCERRE <i>Domaine Fouassier</i> Loire Valley, France	15	58
RIESLING <i>Pacific Rim</i> Washington	10	38
CHARDONNAY <i>William Hill</i> Central Coast, California	11	42
CHARDONNAY <i>Frei Brothers</i> Russian River Valley, California	13	50
CHARDONNAY <i>Chalone</i> Central Coast, California		50

PINK WINE SELECTIONS

ROSE <i>Fleur De Mer</i> Provence, France	12	46
BRUT ROSE <i>Amelia</i> Bordeaux, France	15	58

RED WINE SELECTIONS

Glass Bottle

PINOT NOIR <i>Bridlewood</i> California	11	42
PINOT NOIR <i>Talbott "Kali Hart"</i> Monterey, California	14	54
PINOT NOIR <i>Left Coast Cellars</i> Oregon		60
MERLOT <i>Cannonball</i> Sonoma, California	10	38
SUPER TUSCAN <i>Brancaia "Tre"</i> Tuscany, Italy	13	50
MALBEC <i>Gascon</i> Mendoza, Argentina	11	42
RED BLEND <i>Ferrari-Carano "Siena"</i> Sonoma, Washington	13	50
RED BLEND <i>Orin Swift "Abstract"</i> California		65
CABERNET SAUVIGNON <i>Storypoint</i> California	10	38
CABERNET SAUVIGNON <i>Louis Martini</i> Sonoma County, California	13	50
CABERNET SAUVIGNON <i>Alexander Valley</i> Alexander Valley, California	15	58
CABERNET SAUVIGNON <i>Jordan</i> Alexander Valley, California		90

Prices are subject to change.

Sales Office: 978-341-8201 • Email: sales@concordscolonialinn.com

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

PLANNING YOUR EVENT

CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL EVENT!

Event & Group Planning: (978) 341-8201 • 1-800-370-9200

Email: sales@concordscolonialinn.com

Planning your Event

- 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 event's 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 need 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. 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 is not 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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies.

 Vegetarian Symbol

 Gluten Free Symbol

A 7% Massachusetts Meal Tax, an 18% Service Charge and a 8% taxable administrative fee will be added to food and beverages prices.

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