

The Whately Inn Catering

413-665-3044

193 Chestnut Plain Rd

Whately, Ma 01093

Thank you for considering The Whately Inn as you plan your special occasion. To accommodate those who wanted to experience our food outside of the Inn we began catering over 20 years ago. Our wide range of experience catering corporate functions, weddings, holiday parties, community benefits, rehearsal dinners, bar/bat mitzvahs, funeral receptions, fundraisers, picnics and more will ensure that your event will be everything you'd expect it to be.

We offer many menu options to suit the needs of various budgets and tastes.

Also, offered:

Event Planning	Equipment Rentals
Specialized Menus	Full Bar Services
Clambakes	BBQ's
Drop off Catering	and/or Full Service Catering

We will happily work with your other vendors to make certain your event is seamlessly executed. Our experienced staff will gladly meet with you to go over your expectations, budgets, ideas and needs to cater at your chosen location.

Following is a list of **some** venues and spaces we've worked at:

Alexlee House, Greenfield
Curtis House, Ashfield
Florence Civic Center, Florence
Look Park-Garden House, Picnic Sites & Pavilion, Leeds
Northfield, Drive-In, Northfield
Northampton Country Club, Leeds
Quonquont Farm, Whately
Red Barn, Amherst
Sugarloaf Mountain Top, So. Deerfield
Stonewall Farm, Keene NH
The Reform Synagogue of Greater Northampton, Florence
Valley View Farm, Haydenville
Young Men's Club, Hadley

Along with area Clubs, Legions and Halls

Also, private businesses and residences, throughout New England!

We hope our vast and varied experience will take the burden off you as you plan your special day! Please continue to see our menus

We require a non-refundable deposit of \$300.00-\$500.00, which will be credited towards your final bill. Our prices do not include 22% Gratuity, Massachusetts 6.25% meals tax or .75% local tax, which will be added to all services. If you are a non-profit you must furnish the tax id document.

Final payment is expected the day of the function in cash or credit card, no checks.
We require a guaranteed number of guests 14 days prior to the event.

All prices are subject to change and will reflect the market conditions

Please inform us if anyone in your party has a food allergy. Consuming raw or undercooked meat, poultry or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Hors d' Oeuvres Menu

Cold Selections

Cheese and Crackers display	\$40
Deluxe Fresh Fruit & Cheese Tray with assorted Crackers	80
Deviled Eggs	55
Fresh Honeydew Melon Wrapped with Prosciutto Ham	55
Fresh Vegetable Crudite with Bread Bowl & Fresh Dill Dip	55
Smoked Salmon Canapés	65
Stuffed Endive with Blue Cheese and Chopped Walnuts	55
Olive Tapenade with Baguette	50

Assorted Finger Sandwiches (choice of 2)

Tuna ~ Chicken Salad ~ Ham Salad ~ Egg Salad	\$2.25 per person
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Assorted and Homemade Pâtés (choice of 2)

Chicken Liver Pâté ~ Smoked Salmon Pâté ~ Lobster Pâté	
Duck Liver Pâté ~ Smoked Trout Pâté	
Served with condiments and crackers	Market Price

Raw Bar

Count Neck Clams, Well Fleet Oysters, Little Neck Clams	
Shrimp Cocktail w/ Homemade Cocktail Sauce	\$4.00 per person

Unlimited Shrimp Cocktail w/ Homemade Cocktail Sauce

Per 100 people, per hour	\$450.00
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Smoked In-House Faroe Island Salmon Filet

Served with Toast Points, diced Red Onion, Capers & Fresh Horseradish Sauce	\$3.75 per person
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Salads

Fresh Garden Salad	
Caprese Salad	
Fresh Pasta Salad	
Homemade Potato Salad	
Spinach Salad with Warmed Bacon Dressing	
Caesar Salad	\$2.50-\$3.00 per person

Hot Selections

Scallops Wrapped in Bacon, w/ homemade mild mustard Sauce	\$85
Cajun Blackened Swordfish Bites	80
Chicken Fingers with Dipping Sauces	50
Italian Meatballs in Fresh Marinara	45
Cajun Blackened Scallops with Béarnaise Sauce	80
Swedish Meatballs	45
Homemade Mini Crab Cakes, with Remoulade Sauce	75
Baked Stuffed Mushroom Caps	50
Coconut Shrimp with Fresh Mango Salsa	70
Clams Casino	75
Phyllo Wrapped Asparagus with Hollandaise Sauce	70
Oyster Rockefeller	70
Grilled Cajun Shrimp	75
BBQ Shrimp	75
Mac & Cheese Bites	55
Fresh Vegetable Spring Rolls w/Cucumber Wasabi Sauce	55
Kielbasa ~ Plain w/ mustard side Or BBQ	45
Cajun Blackened Tenderloin Tips, w/ Gorgonzola Butter Cream Sauce	85
Italian Style Sausage and Peppers	55
Seafood Fettuccini Alfredo	85
Tortellini Rosa	50
Smoked Salmon with Angel Hair Pasta	65
Ziti Marinara	45
Baked Stuffed Shells	65
Louisiana Shrimp Diane	85
Fresh Lobster Meat Tarragon on Angel Hair Pasta	85
Shrimp Scampi over Angel Hair Pasta	75

Pasta Pans per Tray are for 20/30 ppl

Dessert Selection

Assorted pies, mousses, cakes and pastries. Seasonal fruit cobblers, assorted shortcakes, brownies, and cookies	4.50
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Breakfast & Brunch Menu

Continental Breakfast

Minimum of 30 people \$7.95

Fresh Fruit

Danish, Muffins & Bagels

Orange & Cranberry Juices

Water Station

Hot Coffee & Tea

Breakfast Buffet Menu ~ 14.95

Minimum 25 people

*Fresh Fruit Bowl \$1.00 per person

Assorted Pastries and Muffins

Cranberry and Orange Juice

French Toast

Scrambled Eggs

Bacon & Sausage

Home Fries

Hot Coffee & Tea

*Dessert added \$1.50-\$2.50 per person

OR Cake Cutting Service \$1.50 served with Ice Cream

Ultimate Brunch Menu

Minimum of 40 people 18.95

~Choice of 2 Entrées~

Fresh Fruit Bowl

Orange and Cranberry Juice

French Toast

Scrambled Eggs

Bacon & Sausage

Assorted Muffins & Pastries

Meat Lasagna

Vegetable Lasagna

Carved Vermont Baked Ham

Baked Stuffed Chicken Breast

Chicken Marsala

Baked Boston Scrod

Seasonal Ravioli,

w/ complimenting sauce

Carved Roast Turkey with Gravy

Cajun Blackened Steak Tips over Spinach

w/ Gorgonzola Butter Cream Sauce

* Hot Coffee & Tea \$1.00 per person

* Cake Cutting service \$1.00 per person

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Deli Buffet

Minimum of 30 People 15.95

Chefs choice~Homemade Cup of Soup
Assorted Deli Meats & Cheeses
Cookies Brownies

~Choice of 1~
Fresh Pasta Salad
Red Bliss Potato Salad

*Hot Coffee & Tea \$1.00 per person

Luncheon Buffet Menu

Monday thru Friday, with exception to Funeral Receptions Only

Minimum 30 people \$18.95

Buffet includes:

Freshly baked rolls with butter
Fresh Garden Salad with Dressings
(we offer different salads for and additional charge)
Chef Choice Dessert

Or your signature cake (no cutting fee)

Hot Coffee or Tea *\$1.00 more per person

Choice of 2 Sides

Roasted Red Bliss Garlic Potatoes
Homemade Mashed Potatoes
Famous Whately Inn Au Gratin Potatoes
Fresh Pasta Salad
Fresh Vegetable du jour

Choice of 3 Entrées

Baked Vermont Ham
Baked Stuffed Boston Scrod
Meat or Vegetable Lasagna
Carved Turkey Breast
Baked Stuffed Chicken Breast
Chicken Marsala
Italian or Swedish Meatballs w/ appropriate sauce
Grilled Pork Tenderloin w/ Roasted Peach BBQ Sauce

BBQ Style Chicken
Baked Ziti
Tortellini Rosa
Poached Salmon with Fresh Dill Sauce
Seasonal Ravioli w/complimenting Sauce
Carved Sirloin

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Dinner Buffet Menu

Minimum 30 people you may mix and match out of either price level.

Buffet includes

Freshly baked rolls with butter

Fresh Garden Salad with Dressing

(we offer different salads for and additional charge)

Chef Choice Dessert

Or your signature cake (no cutting fee)

*Hot Coffee or Tea \$1.00 per person

Choice of 2

Red Bliss Potato Salad

Fresh Pasta Salad

Vegetable du Jour

Whately Inn Famous Au Gratin Potato

House Rice

Roasted Red Bliss Garlic Potato

Price Level~1~22.95

~You may mix and match out of either price level, price will fall between~

Choice of 3 Entrees

Tortellini Rosa

Carved Turkey Breast with Gravy

Italian or Swedish Meatballs with sauce

Boston baked Scrod with Herb crumb topping

Beef Stroganoff

Baked Vermont Ham

Poached Salmon with Fresh Dill Sauce

Cajun Braised Beef Etôuffe

Baked Stuffed Chicken Breast

Marinated Chicken Stir-fry

Grilled Pork Tenderloin with Peach BBQ Sauce

Vegetable Primavera over Tri Color Pasta,
w/complimenting herb sauce

Price Level~2~25.95

Choice of 3 Entrees

Seafood Fettuccini Alfredo

Chicken Francois

Capon Cordon Bleu

Louisiana Shrimp Diane (Cajun)

Chicken Marsala

Baked Stuffed Sole w/ Lobster Bisque Sauce

Lobster Crusted Baked Haddock
w/ Hollandaise Sauce

Roast Stuffed Loin of Pork

Seasonal Ravioli w/complimenting Sauce

Carved Roast Sirloin

Carved Prime Rib of Beef,
au jus (add \$1.00per person)

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Plated Dinner Menu

Minimum of 30 People

Entrées Include

Freshly Baked rolls with butter

Appetizer

Salad

Vegetable du Jour

Famous Whately Inn Au Gratin Potato

Or Roasted Red Bliss Garlic Potato

Chef Choice of Dessert

Or your signature cake (no cutting fee)

*Hot Coffee or Tea \$1.00 more per person

Soup or Appetizer (Choose 1)

Fresh Fruit Cup Homemade

Homemade Cream of Mushroom Soup

Homemade Clam Chowder

Marinated Mushrooms

Homemade Minestrone Soup

Homemade Lobster Bisque

Salad (Choose 1)

Fresh Garden Salad with Homemade Creamy Dill or Italian Dressing

Caesar Salad additional .50 per person

Spinach with Hot Bacon Dressing additional .50 per person

Meat & Poultry Entrées

Roast Prime Rib of Beef, au jus (min. 10 orders) \$35

Beef Tenderloin Gorgonzola 30

Broiled New York Sirloin Steak 35

Prime Double Cut Pork Chop 33

Filet Mignon 36

Chicken Marsala 24

Chicken Francois 24

Vegetarian Entrées

Vegetable Primavera with tri-color Pasta 22

Tortellini Rosa 23

Seasonal Ravioli w/ complimenting sauce 24

Seafood Entrées

Lobster Crusted Haddock w/ fresh asparagus & hollandaise sauce 30

Herb Crusted Haddock 23

Baked Stuffed Sole with Crabmeat, Shrimp & Bisque Sauce 29

Grilled Salmon with Béarnaise Sauce 26

Baked Stuffed Shrimp \$30

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