

In-House Continental Breakfast ~ 6.95

Minimum 30 people

Danish, Muffins and Bagels
Orange Juice and Cranberry Juice
Fresh Fruit
Water Station
Hot Coffee & Tea

In-House Breakfast Buffet Menu ~ 13.95

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

In-House Ultimate Brunch Buffet Menu ~ 18.95

Minimum 35 people

Includes

Orange and Cranberry Juice
Assorted Muffins and Pastries
Fresh Fruit Bowl
Scrambled Eggs
French Toast
Bacon & Sausage
Home Fries
Fresh Garden Salad Bowl with 2 Dressings

Choice of Two

Fettuccini Alfredo	Seasonal Ravioli with complimenting sauce
Meat or Vegetable Lasagna	Carved Turkey
Baked Boston Scrod	Baked Vermont Ham
Chicken Francais	Stuffed Chicken Breast
Steak Tips over Fresh Baby Spinach finished w/ Gorgonzola Butter Cream Sauce	

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

OR Cake Cutting Service \$1.50 served with Ice Cream

We require a non-refundable deposit of \$300.00, which will be credited towards your final bill. Our prices do not include 20% Gratuity, Massachusetts 6.25% meals tax or .75% local tax, which will be added to all services. 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.

Great Beginnings & Stations Menu
Hors d' Oeuvres ~ In House

Cold Selections

Cheese and Cracker display	\$40.
Deluxe Fresh Fruit & Cheese Tray with assorted Crackers	80.
Deviled Eggs	55.
Fresh Honeydew Melon Wrapped with Prosciutto Ham	50.
Fresh Vegetable Crudité 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 Salad ~ 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 100people, per hour	\$450.00
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Smoked In-House Faroe Island Salmon Filet

Served with Toast Points, finely 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	\$2.00-\$3.00 per person

Great Beginnings & Stations Menu
Hors d' Oeuvres continued...

Hot Selections

Scallops Wrapped in Bacon, w/ homemade mild mustard Sauce	\$85
Cajun Blackened Swordfish Bites	75
Chicken Fingers with Dipping Sauces	50
Italian Meatballs in Fresh Marinara	45
Cajun Blackened Scallops with Béarnaise Sauce	75
Swedish Meatballs	45
Homemade Mini Crab Cakes, with Remoulade Sauce	70
Baked Stuffed Mushroom Caps	45
Coconut Shrimp with Fresh Mango Salsa	65
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, over baby Spinach w/ Gorgonzola Butter Cream Sauce	85
Italian Style Sausage w/ Onions and Peppers	50
Chicken Wings BBQ or Buffalo Style	45
Pan Fried Oysters w/ Lemon Butter Garlic Sauce	75
Cajun Fried Oysters w/ Rémoûlade Sauce	75
Escargot Stuffed Mushroom Caps	55
Fried Scallops or Fried Shrimp	\$75

Pasta Station

\$4.50 per person

Choice of 3

- Seafood Fettuccini Alfredo
- Tortellini Rosa
- Smoked Salmon with Angel Hair Pasta
- Ziti Marinara with melted Cheese
- Baked Stuffed Shells with Marinara & melted Cheese
- Louisiana Shrimp Diane
- Fresh Lobster Meat Tarragon on Angel Hair Pasta
- Shrimp Scampi over Angel Hair Pasta

Great Beginnings & Stations Menu ***Hors d' Oeuvres continued...***

Performance Station

Carved to Order

Vermont Smoked Ham	\$4.50pp
Fresh Roast Turkey with Gravy	4.50pp
Roast Tenderloin of Beef, au jus	7.50pp
Roast Sirloin of Beef, au jus	6.50pp
Rack of Lamb, Dijonnais	\$6.50pp

Accompaniments

\$2.00 - \$3.00 per person

Fresh Garden Salad
Caesar Salad
Fresh Fruit Cocktail Bowl
Fresh Pasta Salad
Caprese Salad w/ Olive Oil and Balsamic Vinegar
Fresh Potato Salad
Roasted Red Bliss Garlic Potatoes
Famous Whately Inn Au Gratin Potatoes

Beverage Service

Non-Alcoholic Fruit Punch	\$30.00
Mimosa Punch Bowl	45.00
Sangria Punch Bowl	40.00
Wine Toast	3.25pp
Champagne Toast	3.50pp
Sparkling Cider Toast	\$2.75pp

Wines Available by the bottle, please ask for your favorite

House Selection Sycamore Lane Estates
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir
White Zinfandel

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The Whately Inn

413-665-3044

193 Chestnut Plain Rd

Whately, Ma 01093

In House Luncheon Buffet~17.95~

Monday thru Friday Only

Minimum 30 People

Includes

Hot Rolls with Butter

Fresh Garden Salad with 2 Dressings

Hot Coffee & Tea

Chef Choice Dessert

Or your Signature Cake with our Ice cream (no cutting fee)

Side Choices (Choose of 2)

Roasted Red Bliss Garlic Potatoes

Homemade Mashed Potatoes **or** Garlic Mashed Potato

Red Bliss Potato Salad

Famous Whately Inn Au Gratin Potatoes

Fresh Pasta Salad

Vegetable du jour

Entrées ~ Choice of 3

Baked Vermont Ham

Barbeque Style Chicken

Baked Stuffed Boston Scrod w/ Herb Crumb Topping

Baked Ziti with Melted Cheese

Meat or Vegetable Lasagna

Tortellini Rosa

Italian or Swedish Meatballs

Carved Roast Turkey Breast w/ Gravy

Cajun Style Louisiana Shrimp Diane over Angel Hair Pasta

Chicken Francaise

Chicken Marsala

Cajun Blackened Steak Tips over baby Spinach w/ Gorgonzola Butter Cream Sauce

Italian Style Sausage with Roasted Peppers & Onions

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In House Dinner Buffet

Minimum 30 People

Includes

Hot Rolls with Butter
Fresh Garden Salad with 2 Dressings
Hot Coffee & Tea
Chef Choice Dessert
Or your signature Cake with Ice Cream (no cutting fee)

Choice of 2

Red Bliss Potato Salad
Fresh Pasta Salad
Vegetable du jour
Whately Inn Famous Au Gratin Potatoes
House Rice
Roasted Red Bliss Garlic Potato

You may mix and Match between Levels, the price will fall between

Price Level 1 ~21.95~ (Chooses 3 items)

Tortellini Rosa
Poached Salmon with Fresh Dill Sauce
Beef Stroganoff
Caved Turkey Breast, w/ Homemade Gravy
Cajun Braised Beef Etouffe
Baked Vermont Ham
Vegetable Primavera,
w/ Rainbow Pasta & Light Herb Sauce

Baked Boston Scrod with Herb Crumb Topping
Italian Style or Swedish Meatball
Meat or Vegetable Lasagna
Baked Stuffed Chicken with Sauce
Marinated Chicken Stir Fry
Italian Style Sausage with Peppers and Onions
Grilled Pork Tenderloin w/ Peach BBQ Sauce

Price Level 2~ 24.95 (Choose 3 Items)

Capon Cordon Blue
Baked Stuffed Sole with Lobster Bisque Sauce
Louisiana Shrimp Diane over Angel Hair Pasta
Seasonal Ravioli with Complimenting Sauce
Lobster Crusted Baked Boston Haddock,
w/ Hollandaise Sauce
Cajun Blackened Steak Tips over baby Spinach
finished with Gorgonzola Butter Cream Sauce

Chicken Francaise
Roast Stuffed Pork Loin with Homemade Gravy
Seafood Fettuccini Alfredo
Roast Carved Sirloin, au jus
Chicken Marsala

*Carved Roast Pime Rib, au jus (add \$1.00pp)

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