

In House - Banquet - Continental Breakfast ~ 8.95

Minimum 30 people

Danish, Muffins and Bagels w/ Butter and Cream Cheese

Yogurt

Fresh Fruit

Orange Juice and Cranberry Juice

Hot Coffee & Tea Station \$1.00 More

In House - Banquet - Breakfast Buffet Menu ~ 14.95

Minimum 25 people

*Fresh Fruit Bowl \$1.25 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 \$1.00 w/ ice cream \$1.50

In House - Banquet - Ultimate Brunch Buffet Menu ~ 18.95

Minimum 35

Orange and Cranberry Juice

Assorted Muffins and Pastries

Fresh Fruit Bowl

French Toast

Scrambled Eggs

Bacon & Sausage

Home Fries

Fresh Garden Salad Bowl with 2 Dressings

Choice of One

Fettuccini Alfredo

Meat or Vegetable Lasagna

Baked Boston Scrod

Chicken Francais

Steak Tips over Fresh Spinach finished with Gorgonzola Butter Cream Sauce

Hot Coffee & Tea \$1.00 more

Dessert added 1.50-2.50 per person or Cake Cutting service \$1.00 w/ ice cream \$1.50

Seasonal Ravioli with complimenting sauce

Carved Turkey

Baked Vermont Ham

Stuffed Chicken Breast

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. 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 personal checks or gift cards.

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 ~ In House - Banquet
Hors d' Oeuvres***

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 Crudit� with Bread Bowl & Fresh Dill Dip	55.
Smoked Salmon Canap�s	65.
Stuffed Endive with Blue Cheese and Chopped Walnuts	60.
Olive Tapenade with Baguette	\$50.

Assorted Finger Sandwiches (choice of 2)

Tuna Salad ~ Chicken Salad ~ Ham Salad ~ Egg Salad	\$2.25 per person
--	-------------------

Assorted and Homemade P t s (choice of 2)

Chicken Liver P�t� ~ Smoked Salmon P�t� ~ Lobster P�t�	
Duck Liver P�t� ~ Smoked Trout P�t�	
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
-------------------------	----------

Smoked In-House Faroe Island Salmon Filet

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

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 ~ In House - Banquet
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	50
Cajun Blackened Scallops with Béarnaise Sauce	75
Swedish Meatballs	50
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	65
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	50
Cajun Blackened Tenderloin Tips, over baby Spinach w/ Gorgonzola Butter Cream Sauce	85
Italian Style Sausage w/ Onions and Peppers	55
Chicken Wings BBQ or Buffalo Style	50
Pan Fried Oysters w/ Lemon Butter Garlic Sauce	80
Cajun Fried Oysters w/ Rémoulade Sauce	80
Escargot Stuffed Mushroom Caps	75
Fried Scallops or Fried Shrimp	\$75

Pasta Pans

\$4.50 per person

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 ~ In House - Banquet
Hors d' Oeuvres continued...***

***Performance Station - only in conjunction with other Hors d' Oeuvres
Carved to Order***

Vermont Smoked Ham	\$4.50pp
Fresh Roast Turkey with Gravy	4.50pp
Roast Tenderloin of Beef, au jus	9.00pp
Roast Sirloin of Beef, au jus	6.50pp
Rack of Lamb, Dijonnais	\$7.50pp

Accompaniments

\$2.50 - \$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

We require a non-refundable deposit of \$300.00, which will be credited towards your final bill, non-refundable if cancelled. Our prices do not include 20% 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 personal checks or gift cards. We require a guaranteed number or guests 14 days prior to the event.

All prices are subject to change and will reflect the market conditions, Minimum charge per person \$19.95

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.

*18

Luncheon Buffet ~ In House ~ Banquet ~ 18.95

Monday thru Friday Only, Saturday and Sunday \$20.95 (Bereavement Service 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

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. 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 personal checks or gift cards.

We require a guaranteed number or 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.

Dinner Buffet ~ In House - Banquet

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 ~22.95~ (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~ 25.95 (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)

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. 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 personal checks or gift cards.

We require a guaranteed number or 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.