

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 \$500.00-\$700.00, 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 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.

## ***Hors d' Oeuvres Menu***

### ***Cold Selections***

Cheese and Crackers display	\$45
Deluxe Fresh Fruit & Cheese Tray with assorted Crackers	85
Deviled Eggs	60
Fresh Honeydew Melon Wrapped with Prosciutto Ham	55
Fresh Vegetable Crudit� with Bread Bowl & Fresh Dill Dip	60
Smoked Salmon Canap�s	70
Stuffed Endive with Blue Cheese and Chopped Walnuts	65
Olive Tapenade with Baguette	55

### ***Assorted Finger Sandwiches*** (choice of 2)

Tuna ~ Chicken Salad ~ Ham Salad ~ Egg Salad	\$2.50 per person
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### ***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 100 people, per hour	\$500.00
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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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# *The Whately Inn Catering*

413-665-3044

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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 \$90

Cajun Blackened Swordfish Bites 80

Chicken Fingers with Dipping Sauces 55

Italian Meatballs in Fresh Marinara 55

Cajun Blackened Scallops with Béarnaise Sauce 80

Swedish Meatballs 55

Homemade Mini Crab Cakes, with Remoulade Sauce 80

Baked Stuffed Mushroom Caps 55

Coconut Shrimp with Fresh Mango Salsa 75

Clams Casino 75

Phyllo Wrapped Asparagus with Hollandaise Sauce 80

Oyster Rockefeller 75

Grilled Cajun Shrimp 75

BBQ Shrimp 75

Mac & Cheese Bites 55

Fresh Vegetable Spring Rolls w/Cucumber Wasabi Sauce 60

Kielbasa ~ Plain w/ Mustard side Or BBQ 55

Cajun Blackened Tenderloin Tips,  
w/ Gorgonzola Butter Cream Sauce 90

Italian Style Sausage and Peppers 55

Seafood Fettuccini Alfredo 95

Tortellini in Rosa Sauce 50

Smoked Salmon with Angel Hair Pasta 70

Ziti Marinara 50

Baked Stuffed Shells 65

Louisiana Shrimp Diane 85

Fresh Lobster Meat Tarragon on Angel Hair Pasta 90

Shrimp Scampi over Angel Hair Pasta 75

\*Pasta Pans per Tray are for 20/30ppl\*

## ***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 \$9.95

Fresh Fruit w/ Yogurt side  
Danish, Muffins & Bagels  
Orange & Cranberry Juices  
Water Station  
Hot Coffee & Tea

### ***Breakfast Buffet Menu ~ 15.95***

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 \$1.50 served with Ice Cream

### ***Ultimate Brunch Menu***

Minimum of 40 people 19.95

~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 17.95

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 Station \$1.00 per person

## ***Luncheon Buffet Menu***

Monday thru Friday

Minimum 30 people \$19.95, (Saturday and Sunday \$20.95 Bereavement Receptions Only)

### ***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~1~23.95***

*~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~2~26.95***

### ***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 Black Angus Sirloin

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

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# *The Whately Inn Catering*

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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 25

Tortellini Rosa 25

Seasonal Ravioli w/ complimenting sauce 25

### **Seafood Entrées**

Lobster Crusted Haddock w/ fresh asparagus & hollandaise sauce 30

Herb Crusted Haddock 25

Baked Stuffed Sole with Crabmeat, Shrimp & Bisque Sauce 29

Grilled Salmon with Béarnaise Sauce 26

Baked Stuffed Shrimp \$30

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