

## Breakfast Buffets

All menu pricing is per person.



### Castle Breakfast

Assorted Chilled Juices  
Fresh Seasonal Fruit  
Farm Fresh Scrambled Eggs  
French Toast, served with Vermont Maple Syrup  
Crisp Bacon Strips and Sausage Links  
Home Fried Potatoes  
Assorted Breakfast Bakeries and Pastries  
Sweet Butter, Preserves and Marmalade  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas  
\$21.95

### Castle Brunch

Assorted Chilled Juices  
Fresh Seasonal Fruit  
Farm Fresh Scrambled Eggs  
French Toast, served with Vermont Maple Syrup  
Crisp Bacon Strips and Sausage Links  
Home Fried Potatoes  
Breakfast Fruit Breads and Wheat and White Bread  
Sweet Butter, Preserves and Marmalade  
~~~  
Fresh Garden Greens Display served with Cherry Tomatoes, Sliced Cucumbers, Broccoli Spears, Croutons, Red Onion, Pickled Beets and Assorted Dressings  
~~~  
Select Two Entrees:  
Grilled Chicken with Tomato Basil Ragout  
Chicken Piccata with Capers and Lemon  
Grilled Salmon with Mango Salsa  
Marinated Grilled London Broil with Peppercorn Demi Glace  
~~~  
Penne Pasta Primavera  
Rice Pilaf, Herb Roasted Potatoes or Mashed Potato  
Fresh Seasonal Vegetables  
~~~  
Assorted Miniature Pastries  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas  
\$31.95



Sheraton Framingham Hotel & Conference Center

1657 Worcester Road, Framingham MA • 508-879-7200 • [www.sheratonframingham.com](http://www.sheratonframingham.com)

Prices are subject to a 13% Service Charge, 9% Taxable Administrative Fee, 6.25% Massachusetts State Sales Tax and 0.75% Local Meals Tax. Prices are subject to change without notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees. 05.10 [www.sheratonframingham.com](http://www.sheratonframingham.com)



## Breakfast Stations

A Chef's Fee of \$95.00 is required for all food stations. Station Pricing is Based on 1 ½ Hours of Service.  
All menu pricing is per person, unless otherwise noted.

### Omelet Station

Omelets prepared to order with an assortment of fillings to include Ham, Onions, Peppers, Mushrooms, Cheddar, American, and Swiss Cheese, \$11.50

### Waffle Station

Fresh Belgian Waffles with Vermont Maple Syrup, Butter, Strawberry Topping and Whipped Cream, \$9.50

## Breakfast Enhancements

All menu pricing is per person, unless otherwise noted.

### Eggs Benedict

Poached egg, Canadian bacon set atop an English muffin, with fresh Hollandaise sauce, \$3.25

### Smoked Salmon Display

House-smoked Atlantic Salmon, garnished with Bermuda Onions, Tomatoes, Egg, Olives and Capers. Served with Mini Bagels and Flavored Cream Cheese, Serves 20-25  
\$275.00 per display

### Cheese Blintzes

Ricotta Filled Crepe dusted with powdered sugar, served with a Fruit Glaze and Fresh Berries, \$3.25

### Quiche

Choice of Spinach and Mushroom, Lorraine, or Three Cheese, \$2.95

### Breakfast Burritos

Choice of Egg, Ham, and Cheese Warm Flour Tortillas, Scrambled Eggs, Cheddar Cheese, Salsa, Sour Cream, and Guacamole, \$6.25

### Coffee Station

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas, \$4.50



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## Morning Refreshments

All menu pricing is per person, unless otherwise noted.

### Continental Breakfast

Assorted Chilled Juices

Diced Fresh Seasonal Fruit

Assortment of Fruit Breads, Muffins, Danishes and Bagels with Cream Cheese

With Sweet Butter, Preserves and Marmalade

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$13.50

### Gourmet Continental Breakfast

Assorted Chilled Juices

Diced Fresh Seasonal Fruit

Assortment of Homemade Scones

Coffee Cakes

Pecan Sticky Rolls

Fresh Berry, Yogurt and Granola Parfaits

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

\$15.50

### Morning Starter

Assorted Chilled Juices

Assorted Bagels served with a Variety of Flavored Cream Cheeses and Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$11.50

Plated Breakfast Menus are available upon request.



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## Afternoon Refreshments

All menu pricing is per person, unless otherwise noted.



### Cookie Jar

Home Made Cookies to include Chocolate Chip, Peanut Butter, White Chocolate Macadamia Nut, Oatmeal Raisin, Chocolate Brownies and Blondies  
Whole Fresh Seasonal Fruit  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Regular Coffee,  
Decaffeinated Coffee & Selection of Herbal Teas  
\$12.50

### South of the Border

Tri-Colored Corn Tortilla Chips with Salsa, Sour Cream, Guacamole, and Chile con Queso  
Jalapeno & Cheddar Cheese Stuffed Pretzels  
Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Regular Coffee,  
Decaffeinated Coffee & Selection of Herbal Teas  
\$10.50

### Take Me Out To the Ball Game

Cracker Jacks, House Popped Popcorn, and Peanuts in the Shell  
Soft Jumbo Pretzels with Stone-Ground Mustard Dipping Sauce  
Mini Franks with Mustard, Relish and Ketchup  
Assorted Candy Bars  
Gatorade and Energy Drinks  
Freshly Brewed Regular Coffee,  
Decaffeinated Coffee & Selection of Herbal Teas  
\$11.50

### Healthy Living

Vegetable Shooters  
Yogurt Covered Raisins  
Fruit Kebabs  
Hummus and Pita Display  
Flavored Sparkling Waters  
Bottled Still Water  
Freshly Brewed Regular Coffee,  
Decaffeinated Coffee & Selection of Herbal Teas  
\$12.50

### Frigid Ice Cream Station

Assorted Ice Cream Bars & Sandwiches  
Frozen Fruit Bars  
Chilled Coffee Frappuccinos  
Assorted Soft Drinks  
Bottled Mineral Water  
\$11.50

### Chocolate Satisfaction Break

Double Chocolate Brownies  
Chocolate Dipping Station with Assorted Fruits, Pretzels, Rice Crispy Treats, Marshmallows  
Assorted Soft Drinks  
Bottled Mineral Water  
Freshly Brewed Regular Coffee,  
Decaffeinated Coffee & Selection of Herbal Teas  
\$13.50





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## Refreshment Enhancements

Assorted Muffins, Danish and Croissants	\$5.75 per person
Assorted Bagels with a Variety of Cream Cheeses	\$5.75 per person
Diced Fresh Fruit and Berries	\$5.25 per person
Assorted Nuts	\$4.25 per person
	\$21.00 per pound
Yogurt with Granola Parfait	\$3.50 per person
Breakfast Croissant with Ham, Egg and Cheese	\$4.25 per person
Granola Bars	\$3.50 per person
Assorted Meats & Cheese Display	\$6.75 per person
~ includes Ham, Capicola, Salami, Swiss, Cheddar, Havarti, Smoked Gouda, & Muenster	
Assorted Cupcakes	\$35.00 per dozen
Assorted Cookies	\$29.50 per dozen
Chocolate Fudge Brownies	\$31.50 per dozen
Chocolate Fondue	\$5.25 per person
~ includes assorted Fruit, Pretzels, Marshmallows, and Rice Crispy Treats	
Bags of Smart food	\$1.75 per bag
Bags of Pretzels	\$1.75 per bag
Bags of Chips (Terra, Cape Cod and Sun Chips)	\$1.75 per bag
Assorted Soft Drinks	\$3.75 each
Bottled Mineral Waters	\$3.50 each
Snapple Juices & Iced Teas	\$3.75 each
Warm Apple Cider or Steaming Hot Chocolate (seasonal)	\$2.75 per person



## Plated Luncheons

All Luncheon Entrees include Appetizer, Warm Rolls and Butter, Dessert, Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular Coffee, Decaffeinated Coffees and a Selection of Herbal Teas.

All menu pricing is per person.



### APPETIZER

Fresh Fruit Medley

Soup of the Day

New England Clam Chowder

Traditional Caesar Salad with Garlic Croutons

Tossed Crisp Garden Greens with Julienne Spring Vegetables and Assorted Dressings

Caprese Salad with Tomato, Mozzarella with Balsamic Dressing

### ENTRÉES

#### Chicken with Lemon Caper Cream Sauce

Served with Vegetable Risotto, \$23.50

#### Chicken Saltimbocca

Served with Roasted Eggplant Polenta  
and Buttered Broccoli Spears, \$25.50

#### Roasted Vegetable Ravioli

Tender Ravioli filled with Roasted  
Vegetables and Cheese accompanied by a  
Red Pepper Cream Sauce and topped with  
Confetti Vegetables, \$22.50

#### London Broil

London Broil, marinated and served with  
Peppercorn Demi Glace, Mashed Potatoes,  
Cauliflower and Carrots, \$27.50

#### New England Style Pot Roast

Slow Braised Round of Beef served with  
Carrots, Celery, Onions and Roasted  
Yukon Potatoes, \$27.50

#### Pacific Grilled Salmon

Marinated Salmon Fillet, topped with a  
Tropical Fruit Salsa, served with Jasmine  
Rice and Baby Bok Choy, \$27.50

### DESSERT

Tiramisu

Key Lime Pie

Carrot Cake

Boston Crème Pie

Chaos Snicker Pie

Chocolate Truffle Cake

New York Cheesecake with Strawberries

Mountain Berry Tart

Apple Pie with Caramel Drizzle Topping





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## Plated Entrée Salad Luncheons

All Entrée Salads are served with Soup, Warm Rolls and Butter, Dessert, Assorted Soft Drinks, Bottled Waters, and Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

All menu pricing is per person. Please select one item per course.



### SOUP

Soup of the Day

New England Clam Chowder

### ENTRÉE SALADS

#### Grilled Chicken Caesar Salad

Grilled Chicken Breast over Romaine Lettuce, tossed with Traditional Caesar Dressing, Fresh Parmesan Cheese and Garlic Bread Sticks

\$22.50

#### Baby Spinach Salad

Served with Grilled and Chilled Salmon, Cherry Tomatoes, Asparagus, Red Onion and Balsamic Dressing

\$25.50

#### Cobb Salad

Diced Chicken served on Iceberg Lettuce with Bacon, Blue Cheese, Tomatoes, Red Onion and Avocado

\$23.50

#### Spring Mix Salad

Grilled and Chilled Skirt Steak served on a bed of Spring Mix with Arugula and Watercress, with a Brie Wedge, Sweet Onion Marmalade and Beef Steak

Tomatoes

\$27.50

### DESSERT

Sorbet with a Bowl of Mixed berries

Strawberry Shortcake

Sacher Torte (Flourless Chocolate Cake)





## Luncheon Buffets

All Luncheon Buffets are served with Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas. Menu pricing is per person.

### Framingham Deli

Tossed Salad Bar with Mixed Field Greens, Six Assorted Toppings & a Selection of Dressings

Orzo Salad

Mirrored Displays of Roast Beef, Virginia Ham, Roasted Turkey, Tuna Salad, &

Assorted Cheeses

Lettuce, Tomatoes, Onions and Pickles with Appropriate Condiments

Freshly Baked Breads and Rolls

Cape Cod Potato Chips

Freshly Baked Cookies and Brownies

\$24.50

### Chef's Gourmet Sandwiches

Soup of the Day

Tossed Salad Bar with Mixed Field Greens, Six Assorted Toppings & a Selection of Dressings

Roma Tomato and Buffalo Mozzarella Salad with Roasted Garlic and Balsamic Vinaigrette

Select Three of the Following:

Smoked Turkey Club Croissant with Apple Wood Smoked Bacon

Marinated Roast Beef and Garlic Herb Spread on French Bread

Macadamia Nut Chicken Salad on a Kaiser Roll

Tuna Salad Wrap with Beef Steak Tomatoes and Sprouts

Vegetarian Wrap with Grilled Vegetables

Chef's Selection of Desserts

\$28.50

### The Pizzeria

BLT Soup

Tossed Salad Bar with Mixed Field Greens, Six Assorted Toppings & a Selection of Dressings

Classic Caesar Salad with Parmesan Cheese and Croutons

Assorted Gourmet Pizzas

Calzones

Charcuterie Platter

Cannolis

\$26.50





## Luncheon Buffets Continued

All Luncheon Buffets are served with Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas. Menu pricing is per person.

### The North End

Italian Wedding Soup

Tossed Salad Bar with Mixed Field Greens, Six Assorted Toppings, & a Selection of Dressings

Classic Caesar Salad with Parmesan and Croutons

Roma Tomato and Buffalo Mozzarella Salad with Roasted Garlic and Balsamic Vinaigrette

Penne with Red Sauce

Chicken Parmesan with Tomato Oregano Sauce

Sausage with Peppers and Onions

Ratatouille

Basket Display of Sliced Garlic Bread and Bread Sticks

Miniature Pastries

\$28.50

### Castle Lunch

Tossed Salad Bar with Mixed Field Greens, Six Assorted Toppings, & a Selection of Dressings

Warm Rolls and Butter

Entrée Selections:

Herb Crusted Boneless Breast of Chicken with Diced Tomato and Fresh Basil Relish

Poached Salmon with Tropical Fruit Salsa

Roasted Pork Loin with Caramelized Onion and Glazed Apples

Roast Top Sirloin of Beef with Wild Mushroom Sauce

Roasted Vegetable Ravioli in a Red Pepper Cream Sauce and Confetti Vegetables

Fresh Seasonal Vegetables

Rice Pilaf, Herb Roasted New Potatoes, Garlic Mashed Potatoes, OR Roasted Sweet Potatoes

Chef's Selection of Desserts

2 Entrées: \$28.50

3 Entrées: \$30.50

### Gourmet Box Lunch

Smoked Turkey and Gouda on a Croissant

Marinated Roast Beef and Garlic Herb Spread on French Bread,

Vegetarian Wrap with Grilled Vegetables

Bag of Potato Chips

Whole Fruit

Chocolate Chip Cookie

Choice of Bottled Water or Soft Drink

\$22.50





## Reception Displays

Reception displays are priced per person unless otherwise noted and displayed for 1 ½ hours.

### California Harvest Crudité Display

Assorted Garden Fresh Vegetables, accompanied with assorted Dips, \$4.25

### Sliced Fresh Fruit Display

Garnished with Seasonal Berries, \$4.50

### Cheese Display

Domestic & International Cheeses, garnished with seasonal fruit and presented with assorted crackers, \$4.50

### Raw Bar

Jumbo Shrimp Cocktail (three (3) per person), Crab Claws, Oysters on the Half Shell, and Little Neck Clams, Served with Cocktail Sauce, Horseradish, and Lemon Wedges  
Market Price

### Whole Baked Brie

Wrapped in Puff Pastry, topped with Toasted Almonds, Sliced Granny Smith Apples, and served with Sliced Baguette, \$175.00 per wheel (1 wheel serves approximately 25 people)

### Sushi Station

An assortment of sushi rolls, presented with wasabi, soy sauce and chopsticks, \$15.00

### Mediterranean Station

Traditional Hummus, Grilled Vegetable Relish, Tabbouleh, Tzatziki, and Baba Ghanouj. Presented with Roasted Red Peppers, Kalamata Olives, Pepperoncini, Hearts of Palm, and Artichoke Hearts, Served with pita points. \$7.50





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## Canapés & Hors d'oeuvre

All canapés and hors d'oeuvre may be passed, butler style or displayed. All are priced per piece, minimum 100 pieces.

### Canapés

Cucumber Cups with Crab Salad  
Cucumber Round with Smoked Salmon  
Mousse  
Cherry Tomato with Boursin Cheese  
Deviled Eggs with Caviar  
Profiterole with Lobster Salad  
Smoked Salmon Rosettes on Pumpernickel  
Scallops with Baby Spinach on Crostini  
Cherry Tomato and Mozzarella Skewer  
Avocado & Cucumber Rolls  
California Rolls (crab, avocado & cucumber)  
Curried Chicken Salad with Apple on Herb  
Polenta  
Asparagus Wrapped with Prosciutto on  
Wheat Square  
\$4.25

### Shooter Canapés

Jumbo Shrimp Shooter  
Vegetable Shooter  
Gazpacho Shooter  
Melon and Port Shooter  
Oyster Shooter  
\$4.50

### Hot Hors d'oeuvre

Mushroom Tartlets  
Potato Scallion Pancakes  
Sesame Chicken, Sweet & Sour Sauce  
Roasted Eggplant Phyllo Flower  
Coconut Chicken Tenders  
Vegetable Spring Rolls  
Filo Flower with Bleu Cheese & Cranberry  
Ratatouille Filo Star  
Spanikopita  
Portobello Puffs  
Brie, Pear & Almond Phyllo Flowers  
Beef Chilito  
Vegetable Wontons, Teriyaki Glaze  
Caramelized Onion Phyllo Triangles with  
Walnuts, Blue Cheese & Bacon  
Blue Cheese Risotto Aranchini  
Chicken Marsala Pot Pie  
White Tortilla Cup filled with Spinach and  
Artichoke  
\$3.00

Scallops Wrapped in Bacon  
Coconut Shrimp  
Mini Beef Wellington  
Mini Chicken Wellington  
Crabmeat Stuffed Mushroom Caps  
Maryland Style Crab Cakes  
Beef Empanadas  
Crunchy Shrimp Tempura  
Bacon Wrapped Casino Shrimp  
Sunburst, Smoke Salmon & Rye  
Caraway  
\$3.25





## Culinary Stations

A Chef's Fee of \$95.00 is required for all culinary stations. Station Pricing is based on 1 ½ Hours of Service and is per person.

### Pasta Station

Served with Warm Garlic Bread, Assorted Bastones

Pasta Sautéed to order with a selection of Freshly Diced Tomatoes, Scallions, Fresh Garlic, Mushrooms, Colorful Peppers, Onion, Grilled Sliced Chicken and Shrimp

Pastas: Penne, Tortellini, and Gnocchi

Sauces: Traditional Pesto, Marinara and Alfredo

\$15.50

### Asian Station

Vegetable Stir Fry to include strips of Beef Sirloin, Boneless Breast of Chicken, Bok Choy, Water Chestnuts, Peppers and Baby Corn

Presented with Egg Rolls, Seaweed Salad, California Rolls, Pickled Ginger and Wasabi, & Shumai

Fortune Cookies

\$16.50

## Carving Stations

A Chef's Fee of \$95.00 is required for all carving stations. Station Pricing is based on 1 ½ Hours of Service.

### Roast Tenderloin of Beef

Served with Caramelized Onion Demi Glace, Horseradish Sauce, Basket Display of Crusty Rolls, Serves approximately 20 people, \$295.00

### In House Smoked Breast of Turkey

Served with a Natural Gravy and Basket Display of Petite Rolls

Serves approximately 30 people, \$225.00

### Steamship Round of Beef

Served with Horseradish Sauce, Herbed Mayonnaise, and Sliced Petite Rolls

Serves approximately 150 people, \$625.00

### Baked Virginia Ham

Served with Honey Mustard Sauce and Basket Display of Petite Rolls

Serves approximately 40 people, \$235.00

### Roasted Round of Beef

Served with Three Peppercorn Sauce and Basket Display of Baguettes

Serves approximately 60 people, \$275.00



## Dessert Displays

All menus are priced per person.



### Viennese Dessert Table & Coffee Station

A Beautiful Display of Cakes, Tortes, Miniature French Pastries, Éclairs, Petit Fours, Seasonal Fruits and Berries, Assorted Cookies and Brownies

Freshly Brewed Regular Coffee, Decaffeinated Coffee a Selection of Herbal Teas

\$13.50

### Chocolate Fountain

Decadent Dark Chocolate with Pretzel Rods, Rice Crispy Treats, Pineapple, Strawberries, Marshmallows, Graham Crackers and Biscotti

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$500 Flat Charge plus \$10.00 per person

### Hot Beverage Station

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

Hot Chocolate and Hot Apple Cider (Seasonally)

Presented with Cinnamon Sticks, Peppermint Sticks, Chocolate Curls, and Whipped Cream.

\$6.00

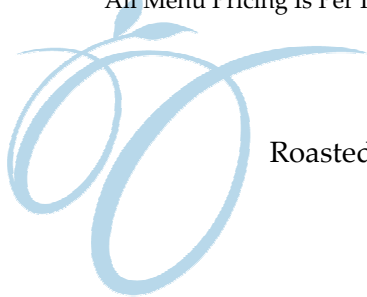
### Chocolate Dipped Strawberries

\$30.00 per dozen



# Plated Dinner Selections

All Dinner Entrees are served with an Appetizer, Salad, Warm Rolls and Butter, Dessert and Freshly Brewed Regular Coffee, Decaffeinated Coffees and a Selection of Herbal Teas.  
All Menu Pricing Is Per Person. Please select one item per course.



## APPETIZERS

Roasted Wild Mushroom Ravioli in a Chardonnay Fine Herbs Sauce  
Tomato Basil Bisque  
New England Clam Chowder  
Lobster Bisque

## SALADS

Hand Tossed Caesar Salad  
With Garlic, Croutons and Shredded Parmesan

Tossed Crisp Garden Salad  
Topped with Julienne Spring Vegetables with Choice of Dressing

Baby Spinach Salad  
With Roasted Shallots, Mandarin Oranges, Cherry Tomatoes, Sliced Almonds, Balsamic Vinaigrette

Buffalo Mozzarella & Vine Ripened Tomato Salad, Balsamic & Basil Vinaigrette

## DINNER ENTRÉES

### Chicken Piccata

Pan Sautéed Breast of Chicken, Lemon Caper Sauce, served with Vegetable Risotto \$31.50

### Chicken Marsala

Classic Marsala with a Wild Mushroom Trio in a Rich Glace de Viande, served with Garlic Mashed Potatoes and Seasonal Vegetables, \$33.50

### Statler Chicken Saltimbocca

A 9oz Statler Breast of Chicken, pan seared with Fresh Sage and Garlic. Served with Sage Demi Glace, Prosciutto Lardoons, Mushrooms, Parmesan Polenta, Grilled Eggplant and Baby Carrots, \$32.50

### Mediterranean Purse

Couscous, Roasted Vegetables, and Asiago Cheese wrapped in a Wheat Sheet Dough, Julienne Vegetables and Sweet Red Pepper Sauce, \$30.50





Boston Baked Haddock

Served with Toasted Almond Rice Pilaf and Roasted Harvest Vegetables, \$32.50

Grilled Salmon Fillet

Served with Tropical Fruit Salsa, Jasmine Rice and Baby Bok Choy, \$33.50

Roasted Apple-Infused Pork Loin

Napped with an Apple and Shallot Glace, served with Roasted Yukon Gold Potatoes and Roasted Sweet Potatoes and Haricot vert, \$35.50 per person

Roast Prime Rib of Beef

Minimum of 15 guests

Served with Peppercorn Au Jus, Pommes Anna Parmesan, Cauliflower and Broccoli Florets, \$39.75

Shallot Roasted Filet Mignon, Port Wine and Roasted Shallot Reduction

Served with Pommes Boulangere, Haricot Vert and Baby Carrots, \$41.95

10 oz. New York Sirloin, Glace D'Viande

Served with Truffle Infused Mashed Potatoes, Grilled Asparagus and Roasted Sweet Pepper, \$37.75

Tenderloin & Salmon OR Lamb & Salmon

An Herb and Shallot Roasted Beef Filet and pave of Grilled Salmon, served with Shallot Demi Glace and Tropical Mango Salsa. Accompanied by a Roasted Vegetable Risotto, \$46.50

Roasted Statler Chicken Marsala & Crab Stuffed Shrimp

Accompanied by Fresh Lemon, Rice Pilaf, Buttered Broccoli and Baby Carrots, \$38.50

Boston Style Haddock & Apple-Infused Pork Medallion

Served with Fresh Lemon & Apple Demi Glace, Accompanied by Bougetere of Vegetables in a Filo Cup, \$44.50

DESSERT SELECTIONS

Tiramisu

Carrot Cake

Turtle Cheesecake

Chocolate Truffle Cake

Chaos Snicker Pie

New York Cheesecake with Strawberries

Apple Pie with Caramel Drizzle Topping

Boston Cream Pie



## Dinner Buffets

All Dinner Buffets are served with Freshly Brewed Regular Coffee, Decaffeinated Coffees and a Selection of Herbal Teas. Menu pricing is per person.



### The Castle Dinner

New England Clam Chowder

Tossed Salad Bar with Mixed Field Greens, Six Assorted Toppings, a selection of dressings

Mediterranean Orzo Salad with Roasted Red Peppers, Kalamata Olives, Artichoke Hearts and Feta Cheese

Grilled Chicken with a Tomato, Basil Compote

Medallions of Beef with Brandied Peppercorn Sauce

Baked Native Cod with Cracker Crumb Topping

Vegetable Risotto

Roasted Butternut Squash, Broccoli, Carrots, Onions and Red Pepper

Warm Dinner Rolls and Butter

New York Cheesecake

Tiramisu, Boston Cream Pie, Chocolate Truffle Cake

\$39.95

### Italian Specialties

Hearty Minestrone Soup

Tossed Salad Bar with Mixed Field Greens, Six Assorted Toppings, a selection of dressings

Antipasto Display with Capicola, Salami, Prosciutto, Pepperoni, Fresh Mozzarella, Roasted Peppers, Black and Kalamata Olives and Roasted Garlic

Rosemary Roasted Chicken with Garlic and Red Peppers

Poached Haddock with Thyme, Roasted Green & Red Peppers and Onions

Ratatouille

Rigatoni Alfredo

Garlic Herb Focaccia and Freshly Baked Baguette

Tiramisu, Cannolis, Miniature Pastries

\$39.95



## Dinner Buffets Continued

All Dinner Buffets are served with Freshly Brewed Regular Coffee, Decaffeinated Coffees and a Selection of Herbal Teas. Menu pricing is per person.



### Southern Buffet

Seafood Gumbo Soup

Spicy Jicama and Carrot Slaw

Potato Salad with Haricot Vert, Hard Boiled Eggs, Raisins, Carrots and Apples

Mixed Baby Greens with Goat Cheese, Mandarin Oranges, Sun Dried Fruits, & Champagne Vinaigrette

Southern Fried Chicken

BBQ Baby Back Ribs

Traditional New Orleans Jambalaya with Gulf Shrimp and Andouille Sausage

Sweet Corn on the Cob

Homemade Corn Bread and Dinner Rolls, served with Whipped Butter

Pecan Bourbon, Key Lime Pie and Blackberry Pie

\$39.95

### New England Clam Bake

New England Clam Chowder

Tossed Salad Bar with Mixed Field Greens, Six Assorted Toppings, a Selection of Dressings

Red Potato Salad and Coleslaw

Baked Beans

Steamed Clams, served with Clam Liquor and Drawn Butter

Herb Grilled Breast of Chicken

Grilled New York Sirloin

Steamed Lobster

Sweet Corn on the Cobb

Salt Red Bliss Potatoes

Homemade Corn Bread

Strawberry Shortcake Station

Berry Cobbler

\$85.00



## Beverage Arrangements



### Hosted Consumption Bar

Pricing is per drink on a consumption basis

Call Brands	\$6.00
Premium Brands	\$7.00
Cordials	\$7.00
House Wines, glass	\$5.50
Domestic Beers	\$4.25
Imported Beers	\$4.75
Soft Drinks and Juices	\$3.75
Mineral Water	\$3.50

### Cash Bar

Pricing is per drink, paid by guest

Call Brands	\$6.50
Premium Brands	\$7.50
Cordials	\$7.50
House Wines, glass	\$5.75
Domestic Beers	\$4.50
Imported Beers	\$5.00
Soft Drinks and Juices	\$3.75
Mineral Water	\$3.50

### Call Brand Open Bar

Pricing is per person. Open Bar includes unlimited consumption for the number of hours contracted and includes call brand mixed drinks, domestic and imported beer, house wines, mineral waters and soft drinks.

First Hour	\$16.00
Two Hours	\$21.00
Three Hours	\$25.00
Four Hours	\$28.00

### Premium Brand Open Bar

Pricing is per person. Open Bar includes unlimited consumption for the number of hours contracted and includes premium brand mixed drinks, domestic and imported beer, house wines, mineral waters and soft drinks.

First Hour	\$19.00
Two Hours	\$24.00
Three Hours	\$28.00
Four Hours	\$31.00

Bartender Fee: \$95 per bartender, one bartender per 100 guests. Bartender Fee waived with \$500 minimum bar revenue.



## Wine List

Priced Per Bottle



### *House Wines*

Beaulieu Vineyard, "Century Cellars", Chardonnay	\$24.00
Sycamore Lane, White Zinfandel	\$21.00
Canyon Road, Cabernet Sauvignon	\$24.00
Painted Hills, Merlot	\$21.00
Canyon Road, Pinot Grigio	\$24.00

### *Other Suggestions*

Pepi, Sauvignon Blanc	\$32.00
Kendall Jackson Vintner's Reserve, Chardonnay	\$39.00
Sterling, Vintner's Collection Ltd. Release, Chardonnay	\$34.00
Trinity Oaks, Pinot Grigio	\$25.00
Ecco Domani, Pinot Grigio	\$24.00
14 Hands, Cabernet Sauvignon	\$25.00
Beaulieu Vineyard, Cabernet Sauvignon	\$30.00
Red Diamond Winery, Merlot	\$27.00
Kendall Jackson Grand Reserve, Merlot	\$34.00
Frei Brothers, Pinot Noir	\$36.00
Gloria Ferrer, Pinot Noir	\$36.00
Penfolds Thomas Hyland, Shiraz	\$38.00
Black Opal, Shiraz	\$32.00

### Champagne & Sparkling Wines

Charles de Fere, Brut, "Cuvee Jean Louis"	\$27.00
Domaine Chandon Classic Brut	\$40.00

### Beverages by the Gallon

Non-Alcoholic Fruit Punch	\$40.00 per gallon
White Wine Fruit Punch	\$60.00 per gallon
Bloody Mary's, Screwdrivers	\$75.00 per gallon
Champagne Punch, Mimosas	\$75.00 per gallon



## General Information



### Banquet Event Orders:

Hotel will provide Customer with Banquet Event Orders (BEO) that specify and confirm the specific details and terms and conditions for each event including, final menu selections, pricing, room set up and decor.

### Food & Beverage:

Due to licensing requirements and for quality control, all food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on your Banquet Event Order (BEO). Menu Prices are subject to a 12% Service Charge, 9% Taxable Administrative Fee, 6.25% Massachusetts State Sales Tax and 0.75% Local Meals Tax. Prices are subject to change without notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees.

### Payment:

Full payment is required four (4) business days prior to your event by certified check, cashier's check or credit card unless direct billing has been approved.

### Guaranteed Guest Count:

Guest Count Guarantees are due by 11:00 a.m., 4 business days prior to all events; guarantees are not subject to reduction

### Parking:

Complimentary parking on-site

### Starwood Preferred Guest:

Reward Points, please inquire how to earn points for your event.

