

MEMORIAL MENU



DELI BUFFET

\$18 per guest

Select Two Starters

Classic Caesar Salad — crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan Mixed Green Salad — local Devens Little Leaf Farm greens, mixed vegetables, house vinaigrette Cous Cous Salad — large pearl cous cous, vegetables, citrus dressing Red Bliss Potato Salad — red potatoes, celery, onions, mustard & mayo Vegetable Cole Slaw — shredded cabbage, carrots, house dressing Mediterranean Pasta Salad — orecchiette pasta, feta, olives, vegetables, white balsamic

Deli Selections

Assortment of Sliced Deli Meats to Include Thinly Sliced Ham, Turkey & Roast Beef, Giant Pepperoni, Grilled Vegetables, Cheeses, Lettuce, Tomatoes, Onions, Pickles & Condiments, Fresh Locally Baked Breads, Wraps & Mini Rolls

PASTA BUFFET

\$18 per guest

Crusty Garlic Bread or Soft Dinner Rolls

Choice of Garden or Caesar Salad

Select Two Pastas:

Buttered Cavatapi, Mini Penne, Linguini, Whole Wheat Spaghetti, Baked Macaroni

Tomato Braised Ground Beef Ragù — ground sirloin simmered with roasted garlic, onions and Roma tomatoes Chicken & Broccoli Alfredo — tender chunks of chicken, broccoli florets, creamy parmesan alfredo

HOT BUFFET

\$22 per guest

STARTERS

Select One

Classic Caesar Salad — crisp romaine lettuce, house dressing, EVOO, croutons, shaved parmesan Mixed Green Salad — local Devens Little Leaf Farm greens, mixed vegetables, house vinaigrette

MAINS

Select Two

Baked New England Haddock — local haddock, house seasoned breadcrumbs, lemon butter
Chicken Piccata — tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs
Mediterranean Chicken Medley — herbs de provence chicken, roasted vegetable medley, sun dried tomatoes,
feta cheese, kalamata olives, garlic olive oil

Rustic Sausage & Pepper Pasta – sweet italian sausage, sauteed assortment of peppers & marinara over mini penne Ole' Fashion Bull Run Lasagna – Chef's signature recipe with spinach, vegetables and local whole milk ricotta Baked Macaroni & Cheese – extra creamy cheddar pasta with toasted crumb topping Shaved Prime Rib – our famous prime rib shaved thin and served in au jus

SIDES

Select Two

Seasonal Vegetable Medley Herbed Rice Pilaf Country-Style Mashed Potatoes Oven Roasted Potatoes

Dessert & Coffee

All memorial buffets include freshly baked cookies and double dutch cocoa brownies, regular and decaf french roast coffee and tea

PRICING SUBJECT TO CHANGE.
ALL PARTIES WILL BE SUBJECT TO 7% TAX,
20% SERVICE FEE AND 5-8% ADMIN FEE



Executive Chef Stephen Barck

Б



ENHANCEMENTS



Soups

(add \$3.5/replace \$2)

New England Clam Chowder – fresh sea clams, onion, celery, thyme, potatoes, bacon & cream Seasonal Bisque – roasted tomato bisque, wild mushroom bisque, butternut squash bisque

SALADS

(add \$3.5/replace \$1.5)

Innkeeper's Salad — toasted hazelnuts, sliced mushrooms, parmesan cheese, arugula, red wine vinaigrette
Panzanella Salad — mixed greens, grilled peppers, baby tomatoes, marinated onions, soft bread, goat cheese, balsamic
Strawberry Goat Cheese Salad — mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette
Tomato Caprese — homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic

DESSERTS

(add \$6/replace \$3)

Ice Cream Sundae Bar — scooped to order vanilla bean ice cream, hot fudge, caramel, strawberries, chopped walnuts, whipped cream, cherries (\$40 scooper fee)

Cheesecake Bar - homemade NY style cheese cake, chocolate sauce, caramel, fresh strawberries

Chocolate Trifle Celebration — dark chocolate mousse, chocolate brownie, milk chocolate sauce, chantilly cream, shaved chocolate

Miniature Pastry Centerpiece — an elegant array of fine pastry confections such as petit fours, chocolate truffles, mousse cups, tea cakes, caramel bouche, cream puffs

Warm Apple Crisp - Macoun apples, raisins, brown sugar, cinnamon oat streusel, whipped cream