

BREAKFAST

Fresh Start \$13

Fresh Seasonal Whole Fruit
Sliced Fruit and Berries
Assorted Greek Yogurts, House Made Granola with
Sundried Fruit and Brown Sugar
Bakery Basket of Croissants and Danish
Assorted Jumbo Muffins
Whipped Butter, Local Jams and Preserves
Fresh Assorted Juices
Freshly Brewed Coffee & Decaffeinated Coffee
Assorted Tea

European Continental \$18

Sliced Fruit and Berries
Assorted Greek Yogurts, House Made Granola with
Sundried Fruit and Brown Sugar
Cheese and Imported Charcuterie Display, Quick Pickles
and Whole Grain Mustard
Assorted Danish and Croissants
Whipped Butter and Preserves
Boiled Cage Free Hen Eggs
Assorted Petite Quiche
Fresh Assorted Juices
Freshly Brewed Coffee & Decaffeinated Coffee
Assorted Tea

All American Breakfast \$23

Sliced Fruit and Berries
Bakery Basket of Croissants and Danish
Assorted Greek Yogurts, House Made Granola with
Sundried Fruit and Brown Sugar
Dry Cereal, Milk, Skim Milk and 2%
Assorted Jumbo Muffins
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Country Sausage
Breakfast Potatoes with Fresh Snipped Herbs and Sea Salt
Fresh Assorted Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea

Box Breakfast \$12

Bottled Juice, Whole Fruit, Muffin, Granola Bar, Yogurt Cup

Breakfast Enhancements

Mini Bagels, Cream Cheese, Whipped Butter and Preserves \$4

Steel Cut Oatmeal, Brown Sugar, Sundried Fruits \$4

Cinnamon French Toast, New England Maple Syrup, Berry Compote \$6

Breakfast Burritos with Fire Roasted Salsa \$5

Eggs Benedict, Smoked Pork Loin, Poached Hens Egg, Tomato Hollandaise \$7

Sausage Patty, Egg and Vermont Cheddar, English Muffin Breakfast Sandwich \$5

Assorted Fruit Smoothies \$4 ea.

Belgian Waffle Station, Vanilla Whipped Cream, Fresh Berries, New England Maple Syrup \$5

Smoked Salmon Display with Traditional Accompaniments \$9

Chef Attended Omelet Station \$7

One Chef per 50 People Required at \$125

Boggy Meadow Swiss, Vermont Cheddar Cheese, Mushrooms, Green Onion, Backyard Tomatoes, Mixed Bell Pepper, Baby Spinach, Country Ham, Bacon, and Country Sausage

Omelet Enhancements:

Maine Lobster \$10

Lump Crab \$9

Smoked Salmon \$8

BREAKS

All Day Beverage Break \$15

Assorted Soft Drinks
 Bottled and Sparkling Water
 Freshly Brewed Coffee and Decaffeinated Coffee
 Assorted Teas

Half Day Beverage Break \$8

Assorted Soft Drinks
 Bottled Water
 Freshly Brewed Coffee and Decaffeinated Coffee
 Assorted Teas

Mid-Morning Wake UP! \$12

Iced Coffee
 Granola Bars
 Whole Fresh Fruit
 Assorted Soft Drinks and Bottled Water

Afternoon Revitalize \$13

Assorted Whole Fruit
 Chocolate Chip Cookies
 Fresh Berry Smoothie
 Assorted Energy Drinks

Make Your Own Trail Mix \$13

Assorted Toasted Nuts, House Made Granola, Sundried Fruit,
 Chocolate Chip Morsels, Puffed Rice, M&M's, Toasted Coconut

Cookie Jar \$11

An Assortment of Chocolate Chip, Oatmeal Raisin,
 and Peanut Butter Cookies
 Pints of Whole and Skim Milk

Candy Shop \$9

Assorted Old Fashioned Candy
 Favorites from the 50's, 60's and 70's

Carnival Treats \$13

Classic Corn Dogs, Ketchup and Mustard
 Individual Boxes of Cracker Jacks
 Fried Pickles with Tabasco Aioli
 Funnel Cake with Caramel Sauce

A la Carte Break Items

Assorted KIND Bars \$4
 Assorted Fruit Yogurt Cups \$4
 Assorted Cookies \$5
 Wicked Twisted Soft Pretzel Twists & Assorted Mustards \$6
 Selection of Whole Fruit \$5
 Chips and Fire Roasted Tomato Salsa \$4
 Cape Cod Kettle Chips with Onion Dip \$4
 Mixed Nuts \$6
 Assorted Soft Drinks \$5
 Bottled Water \$4
 Spindrift Seltzer \$5
 Freshly Brewed Coffee, Decaffeinated Coffee, and Premium
 Tea \$7 (Maximum two hours of service)

LUNCH BUFFET

All buffets include freshly brewed coffee, decaffeinated coffee, premium assorted tea, and iced tea

South of the Border Bar \$28

Mixed Petite Lettuce, Avocado Ranch, Shaved Cucumbers, Radish, Curly Carrots, Grape Tomatoes
 Spanish Style Rice
 Vegetarian Refried Beans
 Carne Asada Pulled Short Rib
 Mojito Shrimp
 Marinated and Grilled Chicken Breast
 Pico de Gallo, Coriander Cream, Cilantro-Lime Slaw, Shredded Jack Cheese, Smashed Avocado, Flour Tortilla, Pan Flashed Peppers and Onions
 Churros with Mexican Chocolate Sauce

Soup and Salad Buffet \$22

Soup Selections
 Select Two:
 New England Clam Chowder
 Seasonal Vegetables, Chicken, Quinoa, Basil Broth
 Roasted Tomato and Mascarpone Bisque
 Cream of Exotic Mushroom
 Rustic Tomato and Vegetable Soup, White Beans and Prosciutto
 Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing
 Crisp Romaine, Baby Spinach, Petite Field Greens
 Assorted Seasonal Accompaniments
 Roasted Chicken Breast, Sliced Sirloin, Lemon-Rosemary Shrimp
 Assorted Dressings
 Hearth Baked Rolls
 Brownies and Blondies

Deli \$23

Farmers Market Salad, Shaved Seasonal Vegetables, Grape Tomatoes, Seasonal Vinaigrette
 Mediterranean Pasta Salad
 Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing
 Slow Cooked Roast Beef, Honey Glazed Ham, Genoa Salami, Turkey Swiss, Vermont Cheddar, and American Cheese
 Sandwich Accompaniments, Assorted Sliced Hearth Baked Breads, Pickles
 Kettle Chips
 Assorted Cookies

Box Lunch \$21

Maximum 10 Guests

Select Three Sandwiches Options:

Grilled Chicken Caesar Wrap, Shaved Parmesan Cheese, Cherry Tomatoes, Romaine Hearts
 Shaved Honey Cured Ham, French Brie, Dijonnaise, Leaf Lettuce, Herb Focaccia
 Rosemary Scented Roast Beef, Manchego Cheese, Baby Arugula, Horseradish Cream, Onion Kaiser Roll
 Roasted Vegetables, Herb Flour Tortilla, Mixed Greens, Garlic Hummus
 Roasted Turkey Breast, Field Greens, Vermont Sharp Cheddar, Roasted Tomatoes, Pesto Aioli, Ciabatta
 Kettle Potato Chips
 Chocolate Chip Cookies
 Whole Fresh Fruit
 Mediterranean Pasta Salad
 Bottled Water

Tailor Made Lunch Buffet \$32

Select Three Starters:

Chefs Seasonal Soup of the Day

Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

Panzanella Salad, Toasted Bread, Shaved Cucumbers, Heirloom Cherry Tomatoes, Pickled Red Onion, Feta and Herb Vinaigrette

Traditional Caesar Salad, Olive Oil Croutons, Hearts of Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese

Greek Pasta Salad

Fall Salad, Green Apple, Smoked Almonds, Gorgonzola Cheese, Golden Raisins, Red Wine Vinaigrette

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Quinoa Salad, Edamame Beans, Arugula, Charred Feta, Citrus Vinaigrette, Pickled Onions

Cherry Tomato, Cucumber and Red Onion Salad

Rigatoni Primavera, Roasted Garlic, Olive Oil, Seasonal Vegetables

Select Two Entrees:

Gnocchi Genovese, Marble Potatoes, Haricot Vert, Ligurian Pesto

Rigatoni Putanesca, Imported Olives, Roasted Peppers, Toasted Garlic

Baked Haddock, Herb Breadcrumbs, Lemon-Chive Butter Sauce

Spinach Ravioli Bake, Wilted Spinach, Alfredo Cream Sauce, Roasted Tomatoes, Brioche Breadcrumbs

Grilled Lemon and Rosemary Chicken Breast

Braised Boneless Short Ribs, Brown Ale Jus, Roasted Crimini Mushrooms

Chicken Saltimbocca, Prosciutto Ham, Aged Provolone, Sage, Marsala Jus

Penne Pasta, Roasted Broccoli Florets, Chili Pepper Flakes, Roasted Garlic Puree, Fresh Mozzarella

Roasted Northern Harvest Salmon, Warm Tabbouleh Salad, Summer Squash, Olives, Pan Flashed Shishito Peppers

Grilled Flank Steak, Roasted Fingerling Potatoes, Chermoula Sauce

Slow Roasted Chicken, Bacon, Exotic Mushrooms, Red Wine Reduction, Tomato Ragout

Hearth Baked Rolls

Dessert Display

Flatbread Pizza and Pasta Buffet \$24

Classic Caesar Salad

Tomato and Mozzarella Caprese with Basil and Aged Balsamic Vinegar

Select Two Pizzas:

Pizza Margherita

Sausage and Pepperoni

Wild Mushroom and Fontina Pizza

Greek Pizza, Kalamata Olives, Spinach, Tomato and Feta

Hawaiian with Country Ham and Pineapple

Select One Pasta:

Spaghetti and Meatballs with Pomodoro Sauce

Penne Pasta with Vodka Pink Cream Sauce, Basil and Ricotta Salata

Dessert:

Tiramisu

Assorted Mini Cannolis

Sandwich Grab and Go \$26

Farmers Market Salad, Shaved Seasonal Vegetables, Grape Tomatoes, Seasonal Vinaigrette

Mediterranean Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Grilled Chicken Caesar Wrap, Shaved Parmesan Cheese, Cherry Tomatoes, Romaine Hearts

Shaved Honey Cured Ham, French Brie, Dijonnaise, Leaf Lettuce, Herb Focaccia

Rosemary Scented Roast Beef, Manchego Cheese, Baby Arugula, Horseradish Cream, Onion Kaiser Roll

Roasted Vegetables, Herb Flour Tortilla, Mixed Greens, Garlic Hummus

Roasted Turkey Breast, Field Greens, Vermont Sharp Cheddar, Roasted Tomatoes, Pesto Aioli, Ciabatta

Kettle Chips

Assorted Cookies

RECEPTION

Passed Hor d'Oeuvres

Minimum 25 pieces per order

\$5 Selections

Spinach and Feta Turnover, Cumin and Lime Cream
 Crispy Filo and Asparagus, Lemon Honey
 Maple Barbeque Pork Slider
 Tomato and Fresh Mozzarella Brochette, Basil Pesto
 Roasted Red Pepper Deviled Egg, Crispy Bacon
 Tandoori Chicken Sate, Mango Glaze
 Cheese Arancini, Tomato-Balsamic Sauce
 Chicken and Lemongrass Dumpling, Sweet Chili Sauce
 Antipasto Skewer
 Roasted Mushroom Bruschetta, Shaved Manchego, Truffle Oil
 Beef Empanada, Sauce Romesco
 Prosciutto and Melon Skewer with Spiced Honey
 Pork Belly Buns, Pickled Vegetables, Wasabi Aioli

\$6 Selections

Crab Salad Roll, Old Bay, Lemon and Celery
 Petite Beef Wellington, Roasted Garlic and Thyme Aioli
 Jumbo Shrimp Cocktail Skewers, Spicy Cocktail Sauce
 Pettie Crab Cakes, Lemon and Herb Remoulade
 Moroccan Spiced Meatballs, Pomegranate Glaze, Cucumber Raita Sauce
 Scallops Wrapped in Bacon, Caper Tartar Sauce
 Smoked Salmon on Naan, Herb Cream Cheese, Pickled Onions
 Lobster Quesadilla, Lime Crème Fraiche

Stationary Displays

*All pricing per person charge minimum of 20 people
 Based on one hour of service*

Farmhouse Seasonal Vegetable Display \$9

Creamy Blue Cheese and Hummus

Cheese and Charcuterie Board \$14

Smoked and Cured Meats, Artisan Cheeses, Quick Pickles,
 Ground Mustard, Local Jams and Preserves, Assorted Crackers

Mediterranean Display \$11

Roasted Garlic Hummus, Stuffed Grape Leaves, Cucumber-Feta Dip,
 Tabbouleh Salad, Roasted and Pickled Vegetables, Pita Crisps,
 Olive Tapenade

Make Your Own Bruschetta Bar \$13

Garlic Rubbed Crostini
 Assorted Toppings:
 Tomato and Basil Confit
 Country Olive Tapenade
 Fire Roasted Red Pepper Pesto
 Red Onion Jam
 Fresh Mozzarella
 Shaved Parmesan Cheese
 Extra Virgin Olive Oil
 Marinated Goat Cheese

Chef Attended Action Stations

*All pricing per person charge minimum of 20 people
Based on one hour of service
Attendant required for Action Stations, \$125 per Attendant*

Slow Roasted Tenderloin of Beef \$17

Horseradish Cream, Herb Chimichurri, Herb Brioche Buns

Roasted Turkey Breast \$11

Massachusetts Cranberry Compote, Tarragon Aioli, Petite Rolls

Mojo Pork Loin \$12

Sauce Romesco, Spicy Mustard, Corn Bread Muffin

Garlic and Peppercorn Crusted Prime Rib \$16

Horseradish Cream, Red Wine Scented Au Jus, Hard Rolls

Boneless Leg of Lamb \$15

Rosemary-Dijon Crust, Mint Demi

Pasta Station \$13

Spinach and Cheese Ravioli, Vodka Cream Sauce

Toasted Rigatoni, Crispy Prosciutto, Baby Spinach, Roasted Garlic Oil, Blistered Tomatoes

Cavatappi Pasta, Pomodoro Sauce, Roasted Seasonal Vegetables, Basil
Extra Virgin Olive Oil, Garlic Herb Bread, Shaved Parmesan Cheese,
Chili Pepper Flake

Raw Bar Display

(Priced by the Piece)

- Jumbo Poached Shrimp - \$5
- Oysters on the ½ Shell - \$4
- Crab Claws - \$3

Bloody Mary Cocktail Sauce, Seasonally Inspired Mignonette,
Horseradish and Hot Sauce

DINNER BUFFET

Minimum of 25 guests

Natick Buffet \$48

Includes Chef's Selection of Starch and Seasonal Vegetables, Coffee Service and Desserts

Soup or Salad - Select 2

Seasonal Vegetables, Chicken, Quinoa, Basil Broth

Roasted Tomato and Mascarpone Bisque

Cream of Exotic Mushroom

Chefs Seasonal Soup of the Day

New England Clam Chowder

Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

Traditional Caesar Salad, Olive Oil Croutons, Hearts of Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Quinoa Salad, Citrus, Artichoke Hearts, Blistered Tomatoes, Cucumber and Red Onion

Cherry Tomato, Cucumber and Red Onion Salad

Entrees - Select 2

Cavatappi Pasta, Herb Pesto, Grilled Artichokes, Blistered Tomatoes, Asparagus Tips

Chicken Marsala, Exotic Mushrooms, Marsala Jus

Adobo Rubbed Pork Tenderloin, Wilted Greens, Fire Roasted Tomato Salsa, Cilantro Aioli

Chicken Caprese, Vine Ripe Tomatoes, Fresh Mozzarella, Pesto

Char Grilled Skirt Steak, Black Bean Ragout, Pan Flashed Broccolini, Garlic Cream

Pan Flashed Steak Tips, Garlic Cream Sauce, Mushrooms, Pearl Onions

Roasted Northern Harvest Salmon, Lemon Caper Butter, Wilted Greens

Slow Roasted Chicken Provencal, Kalamata Olives, Tomato Ragout, Basil

Moroccan Spiced Swordfish, Israeli Cous Cous Salad, Summer Squashes, Pistachios, Minted-Orange Vinaigrette

Rainbow Trout, Brown Butter, Toasted Almonds, Herbs

Bacon Wrapped Pork Loin, Apple Brandy Jus, Rosemary

Roasted Chicken, Lemon-Basil Rice, Natural Jus

New England Pot Roast, Maine Potatoes, Candied Carrots, Traditional Gravy

Four Cheese Ravioli, Vodka Cream Sauce, Shaved Parmesan

Pan Flashed Seasonal Vegetables, Farro Risotto, Wilted Greens, Romesco Sauce

North End \$44

Tomato and Fresh Mozzarella Caprese, Basil and Tuscan Olive Oil
Seasonal Petite Lettuce and Shaved Vegetable Salad, Red Wine Vinaigrette
Minestrone Soup
Chicken Parmesan with Linguini and Roasted Broccoli
Baked Atlantic Haddock, Ciabatta Breadcrumbs, Scampi Butter Sauce
Tri-Colored Tortellini, Asiago Cream Sauce, Asparagus Tips
Zucchini and Summer Squash Gratin
Tiramisu
Mini Cannolis

Backyard Barbeque \$42

Red Bliss Potato Salad
Creamy Cole Slaw
Sliced Watermelon
Sweet Italian Sausage and Peppers
Maple Barbeque Glazed Chicken
Baby Back Ribs
Corn on the Cob
Baked Beans
Apple Crisp

Community Garden \$46

Beets, Goat Cheese Crumble, Arugula, Shaved Fennel, Citrus
Seasonal Greens with Shaved Vegetables, Herb Vinaigrette
Roasted Vegetables, Caramelized Onions, Balsamic Glaze, First Press Olive Oil
Peppercorn Crusted Flank Steak, Tomato and Corn Salad, Steak Sauce
Pan Flashed Shrimp, Spinach Fettuccini, English Peas, Toasted Garlic,
Preserved Tomatoes
Braised Chicken Thighs, Herb Chimichurri, Pickled Onions, White Bean and
Bacon Ragout
Fingerling Potatoes, Fresh Snipped Herbs, Lemon Zest
Herb Scented Vegetable Sauté
Berry Pie
Carrot Cake

Lobster Bake \$90

Seasonal Farmers Market Salad, Shaved Vegetables, Blistered Tomatoes,
Toasted Sunflower Seeds, Cider Vinegar and Herb Vinaigrette
New England Clam Chowder
Steamed Rope Grown Mussels, Garlic Butter, Hard Cider, Herbs
1 ¼ Pound Steamed Maine Lobster with Drawn Butter (1 per guest)
Marinated Sliced Flank Steak, Roasted Mushrooms, and Caramelized Onions
Blueberry Barbecue Glazed Chicken
Boiled Native Corn
Parsley and Sea Salt Maine Potatoes
Cabbage Slaw
Cornbread with Honey Butter
Sliced Watermelon
Drop Biscuits with Strawberries and Whipped Cream
Chocolate Pecan Pie

The Pacific Rim \$45

Asian Noodle and Vegetable Salad, Crispy Wontons and Sesame Vinaigrette
Sweet Potato and Charred Scallion Salad, Creamy Miso Dressing
Stir Fry Beef and Broccoli with Steamed Rice
Sweet Chili Glazed Shrimp with Snow Peas
Teriyaki Chicken with Pan Flashed Baby Bok Choy
Vegetable Spring Rolls
Steamed Edamame with Togarashi Spice
Mango Opera Torte
Petite Cheesecake with Kiwi-Pineapple Salsa

PLATED FUNCTIONS

Chefs Selection of Seasonal Vegetable
 Dinner Rolls and Butter
 Freshly Brewed Regular and Decaffeinated Coffee and Tea

Salad *(Choice of 1)*

Baby Wedge, Crispy Bacon, Roasted Tomatoes, Pickled Red Onions, Crumbled Blue Cheese, Candied Almonds
 Inns Caesar Salad, Crispy Brioche Croutons, Parmesan and Black Peppercorn Studded Dressing, Parmesan Crisp
 Beet Carpaccio with Watercress and Frisee, Citrus, Crumbled Goat Cheese, Red Wine Vinaigrette
 Harvest Greens, Roasted Autumn Squash, Sun Dried Cranberries, Toasted Hazelnuts, Sherry-Maple Vinaigrette
 Spicy Greens, Shaved Fennel, Goat Cheese Strudel, Poached Pear, House Vinaigrette

Entrees

Grilled Northern Harvest Salmon, Ratatouille Vegetables, Golden Balsamic Scented Tomato Puree - \$48
 Crispy Roasted Half Duckling, Blackberry, Pinot Noir-Ginger Sauce, Wilted Chard - \$50
 Herb Crusted Steamed Halibut, Sherry Glazed Yellow Beets, Blood Orange Vinaigrette - \$55
 Char Grilled Beef Tenderloin, Red Wine Reduction, Roasted Garlic and Mustard Crust - \$58
 Baked Haddock, Buttered Bread Crumbs, Chowder Sauce, Wilted Spinach, Roasted Garlic Whipped Potatoes - \$46
 Mushroom and Leek Stuffed Chicken, Natural Jus, Pine Nut Rice - \$44
 Pan Flashed Chicken, Squash Puree, Brilled Broccolini, Herb Gravy - \$43
 Peppercorn Crusted Entrecote of Beef, Red Wine Braised Shallots, Truffle Scented Potato Puree - \$54
 Spice Rubbed Swordfish, Olive and Farro Salad, Wilted Tomatoes - \$49
 Sage Dusted Double Pork Chop, Fingerling Potato and Prosciutto Hash, Madeira Sauce - \$43
 Wild Mushroom Ravioli, Marsala Cream, Roasted Exotic Mushrooms, Asparagus Tips - \$42
 Trio of Grain Stuffed Tomatoes, Herb Puree, Roasted Baby Vegetables, Wilted Greens - \$41
 Autumn Squash Ravioli, Roasted Cauliflower, Toasted Pine Nuts, Sweet and Sour Sherry Vinaigrette - \$42

Duets

Pair a 5 ounce Beef Tenderloin with the Following:
 Jumbo Lump Crabcake with Mustard Butter - \$65
 Chimichurri Glazed Jumbo Shrimp - \$60
 Butter Poached Lobster Tail - \$80

Dessert

Chocolate Opera Torte, Raspberry-Champagne Sauce
 Carrot Cupcake, Golden Raisin Jam, Mascarpone Frosting, Candied Walnuts
 Chocolate Lava Turtle Cake, Toasted Pecans, Caramel, Raspberries
 Tiramisu, Coffee Sauce, Whipped Cream, Cocoa Powder
 Crème Brulee, French Macaroons, Strawberries
 New York Style Cheesecake, Macerated Berries, White Chocolate Sauce
 Warm Apple Tart, Spiced Caramel, Almonds

COCKTAIL RECEPTION

*All guests consuming alcoholic beverages will be required to present a valid ID for service.
One bartender is required for every 75 guests at a fee of \$75.*

Call Brands

Cash Bar
Call Wine \$7
Call Mixed Drink \$9
Call Martini \$12
Domestic Beer \$5
Imported Beer \$6
Soft Drinks \$3.25

Premium Brands

Cash Bar
Premium Wine \$11
Premium Mixed Drink \$12
Premium Martini \$15
Domestic Beer \$7
Imported Beer \$8
Soft Drinks \$3.25

Spirits

Bacardi Silver, Captain Morgan Spiced Rum,
Dewars White Label, Jim Beam, Jack Daniels,
Jameson, Jose Cuervo 1800 Silver, Beefeater,
Absolut, Canadian Club, New Amsterdam

Premium Spirits

Makers Mark, Glenlivet 12, Patron Silver,
Johnnie Walker Black, Ketel One, Titos, Hendricks

Hourly Package Bars

*All prices are per person and will be charged based on the guaranteed guest count of adults over
21 years of age.*

Call Brands Beer and Wine Only

1 hour \$16
2 hours \$21
3 hours \$25

Premium Brands Beer and Wine Only

1 hour \$20
2 hours \$27
3 hours \$33

Call Brands Hosted

1 hour \$20
2 hours \$28
3 hours \$34

Premium Brands Hosted

1 hour \$26
2 hours \$34
3 hours \$40

Beer

Smuttynose Finest Kind, Bud Light, Stella Artois,
Corona, Budweiser, Samuel Adam Boston Lager,
Blue Moon, Samuel Adams Seasonal

Wine

Proverb:
Chardonnay, Sauvignon Blanc, Merlot,
Cabernet Sauvignon
Hayes Ranch:
Chardonnay, Pinot Grigio, Merlot,
Cabernet Sauvignon

AUDIO VISUAL

Data Projector Package \$300

Includes LCD projector, projector stand, and hand held or lavalier microphone

Basic Support Package

Client provides their own projection. We provide screen, proper cabling and set-up assistance to interface your laptop and projector.

Tripod Screen \$140

Fast Fold Screen with Dress Kit \$220

Lighting

LED Up-Light \$50

Microphones

Wireless Hand Held or Lavalier Microphone \$120

Tabletop Microphone with Stand \$45

Flip Charts

Flipchart Easel with Post-It Paper, Pad & Markers \$45

Flipchart Easel with Paper, Pad & Markers \$35

Whiteboard with Markers \$35

Labor

Setup/Breakdown \$55/hr.

Operator Labor (4hr. minimum) \$70/hr.

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 7%), administrative fee (currently 7%) and service charge (currently 14%) in effect on the date(s) of the event. AV is subject to a taxable setup fee (currently 20%) and an administrative fee (currently 7%) as well as 6.25% MA State Tax. Orders canceled within less than 24 hour notice are subject to a 100% cancellation fee.