

Breakfast

CLASSIC CONTINENTAL

Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Assorted Teas
Sliced Seasonal Fruit Display
Assorted Fresh Bagels with Cream Cheese

\$10.95 per person

GRAND CONTINENTAL

Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Assorted Teas
Sliced Seasonal Fruit Display
Assorted Fresh Bagels, Breakfast Bakeries and Muffins
Cream Cheese, Preserves and Butter

\$11.95 per person

Breakfast Buffets

(25 person minimum)

WACHUSETT BREAKFAST BUFFET

Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Assorted Teas
Assorted Fresh Bagels, Breakfast Bakeries and Muffins
Cream Cheese, Preserves and Butter
Scrambled Eggs
Home Fried Potatoes
Hickory Smoked Bacon and Link Sausage

\$16.95 per person

A 19% Service Charge will apply. Room rental additional.

GRAND BREAKFAST BUFFET

(Minimum 35 people)

Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Assorted Teas
Sliced Seasonal Fruit Display
Assorted Fresh Bagels, Breakfast Bakeries and Muffins
Cream Cheese, Preserves and Butter
Assorted Cold Cereals with Whole and Skim Milk
Assorted Yogurts
Home Fried Potatoes
(Choice of Two) Scrambled Eggs, Eggs Benedict, Poached Eggs with Mornay Sauce,
Poached Eggs over Corned Beef Hash
(Choice of Two) Hickory Smoked Bacon, Link Sausage or Grilled Ham
(Choice of One) Buttermilk Pancakes or French Toast a la Foster
Maple Syrup

\$23.95 per person

Additional Breakfast choices may be added at \$4.95 per item, per person

Chefs Stations

May be added to any Breakfast Buffet

Eggs and Omelets Made to Order \$6.95 per person
Waffles with Fresh Berries and Whipped Cream \$7.95 per person
Crepes made to order with Whipped Cream, Seasonal Fruit and
Warm Fruit Sauces \$7.95 per person

Carving Stations:

Roast Pork Loin \$6.95 per person
Baked Ham with Maple Bourbon Pecan Glaze \$6.95 per person
Roast Tenderloin with Wild Mushroom Demi-Glaze \$10.95 per person
Roast Breast of Turkey \$9.95 per person

A 19% Service Charge will apply. Room rental additional.

Luncheon Buffets

(25 person minimum)

DELI BUFFET

Salads

(Choice of Two)

Tortellini Salad

Mixed Green Salad with Vinaigrette and Ranch Dressing

Red Bliss Potato Salad

Orzo Salad with Fresh Basil, Feta Cheese, Roasted Garlic and Lemon Olive Oil Dressing

Roasted Vegetable and Pasta Salad

Cucumber, Tomato and Red Onion Salad in Balsamic Vinaigrette

Sandwich Fillings

(Choice of Three)

Sliced Turkey, Virginia Ham, Roast Beef

Tuna Salad, Egg Salad, Chicken Salad, Genoa Salami,

Corned Beef or Pastrami

Sliced Cheeses, Lettuce, Tomato, Red Onion and Pickles

Assorted Breads and Rolls

Basket of Chips

Assorted Polar Beverages

Assorted Dessert Bars

\$16.95 per person

A 19% Service Charge will apply. Room rental additional.

Wachusett Luncheon Buffet

(25 person minimum)

Salad

(Choice of Two)

Fresh Fruit Salad

Mixed Green Salad with Vinaigrette and Ranch dressing

Cucumber, Tomato and Red Onion Salad in Balsamic Vinaigrette

Red Bliss Potato Salad, Caesar Salad

Roasted Vegetable and Pasta Salad

Entrée

(Choice of Two)

Stuffed Shells Marinara

Sliced London Broil with Caramelized Onions and Sautéed Mushrooms- GF

Marinated Teriyaki Salmon

Chicken Marsala

Chicken Picatta

Tortellini Alfredo

Ravioli with Ricotta Cheese in a Roast Garlic and Chive Sauce

Vegetable Lasagna

Chefs Choice of Starch and Vegetable

Assorted Desserts

Assorted Polar Beverages

\$23.95 per person

A 19% Service Charge will apply. Room rental additional.

Themed Lunch or Dinner Buffets

(15 person minimum)

ALL HAIL CAESAR

Soup Du Jour
Grilled Marinated Chicken Breast
Grilled Beef Tips
Chopped Romaine Lettuce
Croutons, Kalamata Olives, Sliced Red Onions
Shredded Asiago Cheese and Diced Tomatoes
Caesar and Vinaigrette Dressings
Assorted Dessert Bars
Assorted Polar Beverages or Coffee, Tea and Decaf

\$15.95 per person /Lunch

\$20.95 per person /Dinner

SOUTHWESTERN

Pulled Chicken
Pulled Pork
Steak Fajita, Peppers and Onions
Sour Cream, Scallions, Salsa, Guacamole, Shredded Cheese, Tortilla, Assorted Sub and Bulkie Rolls
Spanish Rice
Refried Beans
Fruit Tart
Assorted Polar Beverages or Coffee, Tea and Decaf

\$15.95 per person /Lunch

\$21.95 per person / Dinner

SEVENTH INNING STRETCH

Roasted Peanuts
Jumbo Soft Pretzels
Hot Dogs with Chili, Cheese and Sauerkraut
Meatball Subs
Italian Sausage Subs with Peppers and Onions
Potato Chips
Assorted Polar Beverages or Coffee, Tea and Decaf

\$15.95 per person /Lunch

\$20.95 per person /Dinner

A 19% Service Charge will apply. Room rental additional.

BURGER MEISTER

8 oz. Angus Beef
Black Bean Veggie Patty (Optional Vegetarian)
Bulkie, Wheat, and Gluten Free Rolls
Bleu Cheese, Crumbled Bacon, Tobacco Onions and Red Onions,
Lettuce, Tomatoes, Fried Banana Peppers, Guacamole
Cheddar, American and Swiss Cheeses
Potato Salad
Cole Slaw
Served with Pickles and Fresh Fried Potato Chips
Assorted Polar Beverages or Coffee, Tea and Decaf

\$15.95 per person /Lunch

\$20.95 per person /Dinner

REFRESHMENTS A LA CARTE

Freshly Brewed Coffee, Decaf, Tea and Herbal Tea	\$2.95 per person
Coffee Refresh	\$1.75 per person
Iced Tea or Hot Chocolate	\$1.95 per person
Assorted Polar Beverages	\$2.25 per person
Bottled Water	\$2.50 per person
Assorted Fruit Juices	\$2.25 per person
Seasonal Sliced fruit	\$2.95 per person
Assorted Cookies or Brownies	\$2.25 per person
Assorted Muffins	\$2.25 per person
Assorted Yogurts	\$1.95 per person
Chips and Salsa	\$2.50 per person
Pretzels	\$2.50 per person
Hummus with Pita Chips	\$3.25 per person

A 19% Service Charge will apply. Room rental additional.

Refreshments and Breaks

SUNDAE BAR

Vanilla and Chocolate Ice Cream, Hot Fudge
Caramel and Strawberry Toppings
Whipped Cream and Maraschino Cherries
Freshly Brewed Coffee, Decaf and Assorted Teas

\$12 per person

FARMERS' MARKET

Seasonal Fresh Fruit Display
Fresh Vegetable and Crudités with Dips
Domestic and Imported Cheese and Cracker Display
Assorted Polar Beverages, Freshly Brewed Coffee, Decaf and Assorted Teas

\$11 per person

COOKIE MONSTER

Assorted Cookies and Brownies
Assorted Flavored Milks
Freshly Brewed Coffee, Decaf and Assorted Teas

\$10 per person

SWEET TOOTH

Assorted Gourmet Ice Cream Bars
Assorted Polar Beverages and Bottled Water
Freshly Brewed Coffee, Decaf and Assorted Teas

\$9 per person

GAME ON

Fresh Popcorn, Soft Jumbo Pretzels with Mustard, Chips and Salsa
Assorted Polar Beverages and Bottled Water

\$8 per person

A 19% Service Charge will apply. Room rental additional.

Wachusett Dinner Buffet

(25 person minimum)

Salad

(Choice of Two)

Fresh Fruit Salad

Mixed Green Salad with Vinaigrette and Ranch Dressing

Red Bliss Potato Salad

Roasted Vegetable and Pasta Salad

Cucumbers with Fresh Dill and Sour Cream

Marinated Artichokes, Roma Tomatoes and Red Onion Salad

Tortellini Salad

Orzo Salad with Fresh Basil, Feta Cheese and Olive Oil Lemon Garlic Dressing

Entrée

(Choice of Three)

Chicken Marsala

Grilled Statler Chicken with Bacon, Baby Onions and Mushrooms and a Red Wine Port Sauce

Rosemary Marinated Tenderloin with Peppercorn Demi-Glaze

Grilled Beef Tips with Button Mushrooms, Roasted Red Peppers and Pearl Onions

Stuffed Sole with Spinach and Crabmeat Stuffing

Grilled Salmon with Salmoriglio Sauce

Roast Pork Loin with Tarragon Tomato Cream Sauce

Pasta Shells Stuffed with Fresh Ricotta and Parmesan Cheese

Vegetable Lasagna

Portobello Eiffel with Saffron Beurre Blanc Sauce

Roast Turkey with Traditional Bread Stuffing

STARCHES (Choice of One)

Rice Pilaf

Mashed Potatoes with Sour Cream and Chives

Potatoes Au Gratin

Oven Roasted Red Bliss Potatoes

Long Grain Wild Rice

Roasted Garlic Mashed Potatoes

VEGETABLES (Choice of One)

Medley of Mixed Vegetables

Asparagus with Hollandaise (Seasonal)

Medley of Winter Squash (Seasonal)

Green Beans with Julienned Carrots

Steamed Broccoli with Lemon Garlic Butter

Assorted Desserts

Freshly Brewed Coffee, Decaf and Assorted Teas or Assorted Polar Beverages

\$28.95 per person

(Additional Dinner Choices may be added at \$4.95 per item, per person)

A 19% Service Charge will apply. Room rental additional.

Themed Dinner Buffet

(25 person minimum)

NEW ENGLAND CLAMBAKE

Mixed Green Salad with Vinaigrette and Ranch Dressings

New England Clam Chowder

Steamed Clams

Lemon Thyme Chicken

Mussels with Tomatoes and Chorizo Sausage

Roasted Yukon Gold Potatoes

Sweet Corn on the Cob (Seasonal)

Homemade Corn Bread

Buttermilk Biscuits

Strawberry Shortcake and Sliced Watermelon

Assorted Polar Beverages

\$28.95 per person

1¼ Pound Lobsters Market Price

Grilled Swordfish Market Price

MOUNTAIN BARBEQUE

Hamburgers, Veggie Burgers & Hot Dogs

Barbeque Chicken Quarters

Cole Slaw

Tossed Salad

Potato Salad

Sweet Corn on the Cob (Seasonal)

Chips

Sliced Watermelon

Assorted Cookies

Assorted Polar Beverages

\$19.95 per person

THE WACHUSETT BARBEQUE BUFFET

Barbecue Pork Ribs

Barbeque Chicken Quarters

Marinated Steak Tips or Sirloin Steak

Mountain Chili

Cole Slaw

Red Bliss Potato Salad, Baked Beans

Apple and Pecan Pies

Assorted Polar Beverages

\$27.95 per person

A 19% Service Charge will apply. Room rental additional.

BACKYARD BARBEQUE

Hamburgers, Veggie Burgers and Hot Dogs
Lettuce, Tomatoes, Red Onions and Pickles
Tossed Salad
Potato Salad
Baked Beans
Chips
Sliced Watermelon
Assorted Polar Beverages
\$15.95

CARIBBEAN BUFFET

Tropical Fruit Display with Meyers Dark Rum Dipping Sauce
Coconut Shrimp
Jamaican Jerk Chicken with Pineapple Salsa
Grilled Curried Mahi Mahi
Traditional Rice and Peas
Vegetable Medley
Mini Corn Muffins with Sweet Mango Butter
Flan Caramel
Freshly Brewed Coffee, Decaf and Assorted Teas
\$27.95 per person

ITALIAN BUFFET

Minestrone Soup
Antipasto Salad
Chicken Parmesan
Meat Lasagna
Penne Pasta Marinara
Sausage and Meatballs
Zucchini, Summer Squash and Eggplant Ragout
Italian Roasted Red Potatoes
Garlic and Italian Breads
Assorted Italian Desserts
Coffee, Tea & Decaf

\$28.95 per person

A 19% Service Charge will apply. Room rental additional.

Dinner Entrées

(25 person minimum)

All entrées served with Garden Salad, Chef's choice of Starch, Mixed Vegetables and Assorted Rolls with Butter

BEEF SELECTIONS

Prime Rib of Beef Au Jus

\$26.95 per person

New York Strip Loin Steak

\$27.95 per person

Filet of Beef Tenderloin with Truffle Demi-Glaze

\$26.95 per person

Surf and Turf

10 oz. New York Sirloin Strip Steak with Three Jumbo Shrimp Stuffed with Crabmeat Stuffing

\$34.95 per person

SEAFOOD SELECTIONS

Maple Teriyaki Caramelized Salmon Filet

\$25.95 per person

Jumbo Shrimp (Five)

Tossed with a Robust Garlic Sauce, Served over Fettuccini with Garlic Bread

\$27.95 per person

Baked Cod Filet

Served on a bed of Spinach and Red Onion topped with fresh Tomatoes and toasted Pine Nuts

\$27.95 per person

Chipotle Lime Encrusted Chilean Sea Bass

\$28.95 per person

A 19% Service Charge will apply. Room rental additional.

POULTRY SELECTIONS

Grilled Statler Chicken

Served with Bacon, baby Onions and Mushrooms and a Red Wine Port Sauce
\$24.95 per person

Tuscan Stuffed Chicken

Chicken Breast stuffed with Prosciutto Ham, Roasted Red Peppers and Boursin Cheese
\$23.95 per person

Sautéed Chicken Piccata with Lemon and Capers

Served in a White Wine Sauce
\$23.95 per person

Herb Roasted Vermont Turkey

Served with Traditional Stuffing, Mashed Potatoes, Cranberry Sauce and Maple Glazed Carrots
\$23.95 per person

SPECIALTY SELECTIONS

Roast Stuffed Pork Loin

Filled with a Cornbread, Andouille Sausage and Apples with a Rosemary and Sage Cream Sauce
\$25.95 per person

Portobello Eiffel – Gluten Free

Grilled Marinated Portobello Mushroom layered with Zucchini, Summer Squash
and Baby Spinach served with Saffron Beurre Blanc
\$19.95 per person

Grilled Veal Chop

Served with a Wild Mushroom and Red Onion Ragout
\$26.95 per person

Breaded Seared Eggplant Cutlet

Served with a medley of Wild Mushrooms and Roasted Red Pepper Coulis
\$22.95 per person

A 19% Service Charge will apply. Room rental additional.

Stations

HERB ROASTED WHOLE TURKEY

Orange and Cranberry Chutney, Grain Mustard and Tarragon Mayonnaise

Assorted Rolls

(Serves 20)

\$165.00 per display

WHOLE BAKED HAM

Honey Bourbon Glaze

Buttermilk Biscuits and Assorted Mustards

(Serves 40)

\$185.00 per display

MARINATED BEEF TENDERLOIN

Sauce Béarnaise and Creamed Horseradish

Silver Dollar Rolls

(Serves 25)

\$300.00 per display

NEW YORK STRIP LOIN

Herb Mustard and Pepper Crust

Red Wine Shallot Sauce and Creamed Horseradish

Miniature Rolls

(Serves 50)

\$350.00 per display

STEAMSHIP ROUND OF BEEF

Fresh Horseradish and Flavored Mustards

Assorted Rolls

(Serves 150)

\$675.00 per display

A 19% Service Charge will apply. Room rental additional.

ROAST STUFFED PORK LOIN

Stuffed with Sun-Dried Tomatoes, Portobello Mushrooms, Roasted Garlic
Spinach and Goat Cheese
Served With Roasted Red Pepper Coulis
(Serves 25)

\$200.00 per display

THE PASTA STATION

Tortellini, Penne Pasta and Bow Tie Pasta
Sauces (Choice of Two)

Three Cheese Alfredo Sauce, Herb Marinara Sauce and Pesto Cream Sauce
Freshly Grated Parmesan Cheese, Cracked Black Pepper and Garlic Toast

\$15.95 per person

Add Vegetables \$17.95 per person

Add Chicken \$18.95 per person

Add Shrimp \$21.95 per person

THE SEAFOOD SAUTE STATION

Florida Gulf Shrimp with Garlic, Parsley and Lemon Butter
Cajun Seared Sea Scallops
Total of Five Pieces per Serving

\$21.95 per person

A 19% Service Charge will apply. Room rental additional.

Hors D'oeuvres

COLD HORS D'OEUVRES

Roasted Red Pepper and Goat Cheese on Pumpernickel	\$14.95 per dozen
Smoked Salmon Canapé	\$22.95 per dozen
Avocado and Crabmeat Salad Barquette	\$23.95 per dozen
Beef Tenderloin, Caramelized Onion and Boursin Cheese Canapé	\$24.95 per dozen
Peppercorn Turkey Wrapped Asparagus with Whole Grain Mustard	\$19.95 per dozen
Pork tenderloin Canapé with Ancho Cilantro Spread	\$19.95 per dozen
Belgium Endive filled with Baby Prawn Salad	\$22.95 per dozen
Watermelon cubes topped with Feta & Red Onion and Balsamic Glaze	\$14.95 per dozen

HOT HORS D'OEUVRES

Chicken, Artichoke and Sun-Dried Tomato Skewer	\$19.95 per dozen
Breaded Chicken Tenderloins with Sweet and Sour Dipping Sauce	\$15.95 per dozen
Marinated Sesame Chicken Tenderloins	\$15.95 per dozen
Chicken Satay with Spicy Peanut Sauce	\$15.95 per dozen
Baked Brie with Strawberry on Crouton	\$13.95 per dozen
Spicy Chicken Wings served with Blue Cheese Dressing and Celery Sticks	\$15.95 per dozen
Spinach and Crab Stuffed Mushroom Caps	\$13.95 per dozen
Caramelized Onion and Apple Tart with Thyme and Gruyere Cheese	\$15.95 per dozen
Chinese Pot Stickers with Ginger Soy Sauce	\$15.95 per dozen
Spanakopita (Spinach and Feta in Phyllo Dough)	\$15.95 per dozen
Swedish Meatballs	\$17.95 per dozen
Vegetable Spring Roll with Plum Sauce	\$18.95 per dozen
Clams Casino	\$19.95 per dozen
Mini Maryland Crab Cakes served with Sauce Remoulade	\$24.95 per dozen
Pan Seared Sea Scallops served in a Phyllo Cup Drizzled with Basil Oil	\$24.95 per dozen
Grilled Petite Lamb Chop	\$30.95 per dozen
Coconut Shrimp with Pineapple Chutney	\$26.95 per dozen
Roma Tomato, Buffalo Mozzarella and Basil Crostini	\$15.95 per dozen
Shrimp Crostini with Artichoke Parmesan Spread	\$21.95 per dozen
Twice Baked Potato topped with Guacamole, Bacon and Chives	\$17.95 per dozen

COLD SEAFOOD AND RAW BARS

Cherrystone Clams on the Half Shell	\$18.95 per dozen
Chilled Crab Claws	\$18.95 per dozen
Oysters on the Half Shell	\$19.95 per dozen
Chilled Jumbo Shrimp Cocktail	\$34.95 per dozen
Assorted Smoked Seafood Display (Shrimp, Scallops, Mussels, Salmon, Cracked Pepper Blue Fish)	\$125 per display (Serves 25)

A 19% Service Charge will apply. Room rental additional.

Specialty Displays

CHEESE DISPLAYS

Domestic and Imported Cheeses with Fresh Fruit Garnish

Served with Crackers and Specialty Breads

\$125.00 per display (Serves 25)

\$250.00 per display (Serves 50)

\$500.00 per display (Serves 100)

BAKED BRIE

Garnished with Raspberries, Sliced Almonds and Apricot Brandy Glaze

Served with Crackers and Specialty Breads

\$125.00 per display (Serves 25)

\$250.00 per display (Serves 50)

\$500.00 per display (Serves 100)

CRUDITE DISPLAY

Arrangement of Fresh Market Vegetables

With Sun-Dried Tomato and Lemon Chive Dips

\$95.00 per display (Serves 25)

\$190.00 per display (Serves 50)

\$380.00 per display (Serves 100)

FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruits and Berries

With Chantilly Cream and Chocolate Fondue

\$125.00 per display (Serves 25)

\$250.00 per display (Serves 50)

\$500.00 per display (Serves 100)

SMOKED SALMON

Capers, Diced Red Onion, Chopped Parsley, Sour Cream and Lemon

Served with Miniature Pumpernickel and Rye Breads

(Serves 30)

\$325.00 per display

THE MEDITERANEAN DISPLAY

Hummus with Pita Bread

Antipasto Display with:

Prosciutto, Genoa Salami, Capicola, Mozzarella and Provolone

Roasted Peppers, Marinated Olives, Mushrooms Balsamic Onions,

Long Stemmed Artichoke Hearts and Stuffed Grape Leaves

Assorted Breads served with Extra Virgin Olive Oil

\$16.95 per person

A 19% Service Charge will apply. Room rental additional.

Hospitality Services

DOMESTIC BEER

Budweiser, Bud Light, or Coors Light 16 oz.	\$5.25 per bottle
Quarter Keg of Budweiser, Bud Light, or Coors Light	\$225.00 per keg
Half Keg of Budweiser, Bud Light, or Coors Light	\$300.00 per keg

IMPORTED BEER

Heineken, Amstel Light, or Corona 12 oz.	\$5.25 per bottle
Half Keg of Heineken or Guinness	\$425.00 per keg

MICRO BREWED BEER

Wachusett Ales 12 oz.	\$5.25 per bottle
Quarter Keg of Samuel Adams	\$250.00 per keg
Half Keg of Wachusett Ales, Red Hook or Samuel Adams	\$375.00 per keg

Bar setup fee of \$100 Applies.

For Keg Receptions, state law requires a Bartender to pour draft Beer.

HOUSE WINE

Cabernet Sauvignon, Chardonnay,
Merlot, White Zinfandel, Pinot Grigio
\$5.75 per glass

A variety of other Premium Wines are available by the Glass or Bottle.

LIQUOR

Call Brands	\$6.00 per drink
Premium Top Shelf Brands	\$8.50 per drink

CHAMPAGNE

Cooks Imperial Brut	\$22.00 per bottle
Domain Chandon	\$31.00 per bottle
Moet et Chandon	\$60.00 per bottle
Dom Perignon	\$225.00 per bottle

A 19% Service Charge will apply. Room rental additional.

Open Bars by the Hour

STANDARD OPEN BAR

Domestic Bottled Beer, Imported and Micro Brewed Beer
House Red and White Wines and Assorted Soft Drinks
\$12.00 per person for the first hour
\$10.00 per person for the second hour
\$7.50 per person for each additional hour

DELUXE OPEN BAR

House Liquor, Domestic Bottled Beer, Imported and Micro Brewed Beer
House Red and White Wines and Assorted Soft Drinks
\$14.00 per person for the first hour
\$11.00 per person for the second hour
\$8.50 per person for each additional hour

PREMIUM OPEN BAR

Premium Liquor, Domestic Bottled Beer, Imported and Micro Brewed Beer
House Red and White Wines and Assorted Soft Drinks
\$15.00 per person for the first hour
\$12.00 per person for the second hour
\$9.50 per person for each additional hour

CORDIALS BAR

Amaretto, Baileys, Cognacs, Drambuie, Frangelico, Grand Marnier,
Irish Whiskey, Kahlua, Sambucca, Single Malts and Tia Maria
Based on Consumption at \$9.75 per drink

OPEN SODA BAR

\$2.50 per person per hour