



# WACHUSETT MOUNTAIN CATERING MENU (50 PERSON MINIMUM)

## CONTINENTAL

\$16.00 per person

- Assorted Fruit Juices
- Freshly Brewed Coffee, Decaf and Assorted Teas
- Sliced Seasonal Fruit Display
- Assorted Fresh Bagels, Muffins and Pastries
- Cream Cheese, Preserves and Butter
- Yogurt Parfaits

## WACHUSETT BREAKFAST BUFFET

\$24.00 per person

- Assorted Fruit Juices
- Freshly Brewed Coffee, Decaf and Assorted Teas
- Assorted Fresh Bagels, Muffins and Pastries
- Cream Cheese, Preserves and Butter
- Scrambled Eggs
- Home Fried Potatoes
- Maple Smoked Bacon and Link Sausage
- Choice of Buttermilk Pancakes or French Toast
- Whipped Butter and Warm Maple Syrup

### CHEF'S STATION *additions* per person

- Omelets Made to Order.....\$10
- Baked Ham with Maple Bourbon Glaze.....\$9
- Roast Breast of Turkey.....\$12
- Dijon Encrusted Sirloin.....\$12



# LUNCHEON BUFFETS

## DELI BUFFET

\$22.00 per person

### Salads (choice of two)

- Cucumber, Tomato and Red Onion Salad
- Caesar Salad
- Mixed Green Salad with Vinaigrette & Ranch dressing
- Red Bliss Potato Salad
- Orzo Salad with Fresh Basil, Feta cheese, Roasted Garlic and Lemon Olive Oil Dressing
- Roasted Vegetable Pasta Salad
- Cole Slaw
- Tomato Mozzarella Salad

### Sandwich Fillings (Choice of Three)

- Sliced Turkey, Virginia Ham, Roast Beef, Tuna Salad, Egg Salad, Chicken Salad, Genoa Salami
- Sliced cheeses, lettuce, tomato, red onion and pickles

### Includes:

- Assorted Breads and Rolls
- Basket of Chips
- Assorted Dessert Bars
- Assorted Polar Beverages
- Fresh Brewed Coffee, Decaf and Tea

## WACHUSETT LUNCHEON

\$27.00 per person

### Salads (choice of two)

- Fresh Fruit Salad
- Mixed Green Salad with Vinaigrette and Ranch Dressing
- Cucumber, Tomato and Red Onion Salad
- Red Bliss Potato Salad
- Caesar Salad
- Cole Slaw
- Roasted Vegetable Pasta Salad

### Entrées (choice of two)

- Stuffed Shells Marinara
- Grilled Beef Tips with button mushrooms, roasted red peppers and pearl onions
- Chicken Marsala
- Chicken Picatta
- Tortellini Alfredo
- Ravioli with Ricotta cheese in a roasted garlic and chive cream sauce
- Vegetable Lasagna

### Includes:

- Chef's choice of Starch & Vegetable
- Assorted Desserts
- Assorted Polar Beverages
- Fresh Brewed Coffee, Decaf & Tea



# THEMED BUFFETS

## BURGER MEISTER

Lunch: \$24.00 per person // Dinner: \$28.00 per person

- 8oz Angus Beef Patty
- Black Bean Veggie Patty
- Bulkie, Wheat and GF Rolls
- Bleu Cheese, Crumbled Bacon, Red Onion, Lettuce, Tomatoes, Fried Banana Peppers, Guacamole, Cheddar, American and Pepper Jack Cheese
- Red Bliss Potato Salad
- Cole Slaw
- Pickles
- House made Potato chips
- Sliced Watermelon
- Fresh Baked Chocolate Chip Cookies
- Assorted Polar Beverages
- Fresh Brewed Coffee, Decaf and Tea

## NEW ENGLAND CLAM BAKE

\$34.00 per person

- Mixed Green Salad with Vinaigrette and Ranch Dressing
- New England Clam Chowder
- PEI Mussels and Steamers with Drawn Butter
- Grilled Chorizo and Italian Sausage
- Roasted Baby Potatoes
- Sweet Corn on the Cob
- Freshly Baked Corn Bread
- Buttermilk Biscuit Strawberry Shortcake
- Sliced Watermelon
- Assorted Polar Beverages

### Additional offerings at Market Price

- 1 1/4 Pound Lobster
- Grilled Salmon
- Oven Roasted Lemon Pepper Chicken
- 10oz Sirloin Strip Steak

## WACHUSETT PICNIC

\$29.00 per person

- Hamburgers, Veggie Burgers & Hot Dogs
- Charred Corn Salad
- Red Bliss Potato Salad
- Watermelon Feta Salad
- Lettuce, Tomato, Red Onion, pickles and assorted cheeses
- Buttermilk Fried Chicken
- House Made Chips
- Sliced Watermelon
- Fresh Baked Chocolate Chip Cookies
- Assorted Polar Beverages



# DINNER BUFFETS

## WACHUSETT DINNER BUFFET

\$39.00 per person

### Salad (choice of two)

- Fresh Fruit Salad
- Mixed Green Salad with Vinaigrette & Ranch Dressing
- Caesar Salad
- Red Bliss Potato Salad
- Cole Slaw
- Roasted Vegetable Pasta Salad
- Cucumber, Tomato 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
- Chicken Piccata
- Grilled Beef Tips with Button mushrooms, roasted red peppers and pearl onions
- Baked Stuffed Haddock with Crab meat Stuffing
- Grilled Salmon with Teriyaki Bourbon Glaze
- Roast Pork Loin with Corn Bread Stuffing and Gravy
- Pasta Shells Stuffed with Fresh Ricotta and Parmesan Cheese
- Vegetable Lasagna
- Roast Turkey with Traditional Bread Stuffing
- Ravioli with Ricotta Cheese in a roasted garlic & chive sauce

### Includes:

- Chef's choice of Starch and Vegetable
- Assorted Desserts
- Freshly Brewed Coffee, Decaf and Tea
- Assorted Polar beverages

## ITALIAN BUFFET

\$32.00 per person

- Minestrone Soup
- Antipasto Salad
- Caesar Salad
- Chicken Parmesan
- Penne Pasta with Pomodoro sauce
- Ravioli with Ricotta cheese in a roasted garlic & chive sauce
- Sausage and Meatballs
- Italian roasted potatoes
- Italian Breads
- Assorted Italian Desserts
- Freshly Brewed Coffee, Decaf & Tea
- Assorted Polar beverages

## WACHUSETT BBQ BUFFET

\$35.00 per person

- BBQ Pork Ribs
- BBQ Grilled Chicken
- Marinated Steak Tips
- Mountain Chili with fixings
- Cole Slaw
- Red Bliss Potato Salad
- Baked Beans
- Freshly Baked Corn Bread
- Assorted Desserts
- Assorted Polar Beverages
- Coffee station



# DINNER ENTREES

Prime Rib of Beef Au Jus	\$44
New York Strip Steak	\$42
8oz Filet of Beef Tenderloin with Demi Glaze	\$49
Whiskey Glazed Salmon	\$36
Baked Haddock with Crabmeat Stuffing	\$38
Grilled Statler Chicken served with bacon, baby onions and mushrooms in a red wine Port Sauce	\$34
Sauteed Chicken Piccata with Lemon and Capers served in a white wine sauce	\$32
Herb Roasted Vermont Turkey served with Traditional Stuffing and Cranberry Sauce	\$32
Asparagus and Boursin Cheese Stuffed Chicken served with a Wild Mushroom cream sauce	\$34
Roast Pork Loin Served over Cornbread, Andouille Sausage, Apple and Rosemary Stuffing with Sage Cream Sauce	\$34
Chickpea Hash with Root Vegetables, served over Couscous	\$29

## *all* DINNER ENTREES SERVED WITH

- Garden Salad
- Assorted rolls and butter
- Chef's choice of Starch
- Fresh Vegetable
- Dessert
- Freshly brewed Coffee, decaf and Tea service



# HORS D'OEUVRES

## PER DOZEN

### COLD HORS D'OEUVRES

- Avocado and Crab meat Salad Barquette..... \$25
- Beef Tenderloin, Caramelized onion and Boursin Cheese Canape..... \$28
- Belgian Endive Filled with Shrimp Salad..... \$25
- Watermelon Cubes topped with Feta & Red onion and Balsamic Glaze..... \$18

### HOT HORS D'OEUVRES

- Chicken, Artichoke and Sun-dried Tomato Skewer..... \$24
- Breaded Chicken Tenderloins with Sweet and Sour dipping sauce..... \$24
- Marinated Sesame Chicken Tenderloins..... \$24
- Chicken Satay with Spicy Peanut sauce..... \$24
- Baked Brie with Strawberry on Crouton..... \$22
- Spicy Chicken Wings served with Bleu cheese dressing and Celery..... \$28
- Spinach and Crab Stuffed Mushroom Caps..... \$26
- Caramelized onion and apple tart with thyme and gruyere cheese..... \$22
- Spanakopita..... \$24
- Swedish Meatballs..... \$22
- Vegetable Spring Rolls with Plum Sauce..... \$24
- Mini Maryland Crab Cakes with Remoulade Sauce..... \$28
- Pan seared Scallops served in Phyllo cup drizzled with Basil oil..... \$30
- Coconut Shrimp with Pineapple Chutney..... \$28
- Roma Tomato, Buffalo Mozzarella and Basil Crostini..... \$22
- Twice Baked Potato topped with guacamole, bacon and chives..... \$24

### COLD SEAFOOD *and* RAW BARS

- Cherrystone Clams on the Half Shell
  - Oysters on the Half Shell
  - Chilled Jumbo Shrimp Cocktail

Market Price



# SPECIALTY DISPLAYS

## CHEESE DISPLAY

Small: \$250 (serves 50) // Large: \$500 (serves 100)

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Domestic and Imported Cheese with Fresh Fruit Garnish served with Assorted Crackers.

## CRUDITE DISPLAY

Small: \$200 (serves 50) // Large: \$400 (serves 100)

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Arrangement of fresh Market Vegetables with sun-dried tomato and lemon chive dip.

## FRESH FRUIT DISPLAY

Small: \$275 (serves 50) // Large: \$525 (serves 100)

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Seasonal Fresh Fruit and Berries with Chantilly Cream and Chocolate Fondue.

## ASSORTED DESSERT DISPLAY

Small: \$300 (serves 50) // Large: \$575 (serves 100)

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Assorted Dessert Bars, Fresh Baked Cookies and Brownies

## MEDITERRANEAN DISPLAY

\$850 (serves 100)

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- Hummus
  - Prosciutto, Genoa Salami, Mozzarella and Provolone
  - Roasted Peppers, Marinated Olives, Mushrooms, Balsamic Onions, Long Stemmed Artichoke Hearts
  - Assorted Pita Breads served with Extra Virgin Olive Oil
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# CARVING STATIONS

## HERB ROASTED WHOLE TURKEY

\$165 per display (serves 20)

Orange and Cranberry Chutney, Grain Mustard and Tarragon Mayonnaise accompanied with Assorted Rolls

## WHOLE BAKED HAM

\$185 per display (serves 20)

Honey Bourbon Glaze, Buttermilk Biscuits and Assorted Mustards

## CARVED BRISKET

\$300 per display (serves 25)

Served with brown sugar gravy

## CARVED SIRLOIN

\$350 per display (serves 50)

Herb Mustard and Pepper crust, Creamed Horseradish and Demi





# ADDITIONS *and* A LA CARTE

## PER PERSON

### SUNDAE BAR

\$14.00

- Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel and Strawberry Toppings
- Whipped Cream, Maraschino Cherries and Candy Toppings

### COOKIE MONSTER

\$10.00

- Assorted Cookies and Brownies
- Assorted Flavored Milks

## SNACK TIME

- |   |               |                               |            |
|---|---------------|-------------------------------|------------|
| • Soft Jumbo Pretzels with Mustard.....   | <b>\$10</b>   | • Seasonal Sliced Fruit.....  | <b>\$4</b> |
| • Bottled Water.....                      | <b>\$2</b>    | • Assorted Muffins.....       | <b>\$3</b> |
| • Freshly Brewed Coffee, Decaf & Tea..... | <b>\$3</b>    | • Assorted Yogurts.....       | <b>\$3</b> |
| • Coffee Refresh.....                     | <b>\$2</b>    | • Chips and Salsa.....        | <b>\$3</b> |
| • Assorted Polar Beverages.....           | <b>\$2.50</b> | • Hummus with Pita Chips..... | <b>\$4</b> |
| • Assorted Fruit Juices.....              | <b>\$3</b>    |                               |            |

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



# HOSPITALITY SERVICES

## PER PERSON

### BEER

#### Domestic Beer

- Budweiser, Bud Light, Coors Light, Michelob Ultra.....\$7
- Half Keg of Budweiser, Bud Light or Coors Light.....\$350

#### Imported Beer

- Heineken, Corona.....\$7

#### Domestic Beer

- Wachusett Ales, Sam Adams.....\$7
- Worm Town.....\$8
- Half Keg of Wachusett Ales, Worm Town or Sam Adams.....\$425

### HOUSE WINE

- Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Rosé or Sauvignon Blanc.....\$9

### LIQUOR

- Call Brands.....\$8
- Premium Top Shelf Brands.....\$10
- Champagne.....\$29 per bottle

### OPEN BARS BY THE HOUR

#### Premium Open Bar

Premium Liquor, Domestic, Imported and Micro Brewed Beer, House Red and White Wines and Assorted Soft Drinks

- \$18 per person for the first hour
- \$15 per person for the second hour
- \$10 per person for each additional hour

#### Deluxe Open Bar

House liquor, Domestic, Imported and Micro Brewed Beer, House Red and White Wines and Assorted Soft Drinks

- \$16 per person for the first hour
- \$14 per person for the second hour
- \$9 per person for each additional hour

#### Standard Open Bar

Domestic, Imported and Micro Brewed Beer, House Red and White Wines and Assorted Soft Drinks

- \$14 per person for the first hour
- \$12 per person for the second hour
- \$8 per person for each additional hour

Bar setup fee of \$100 applies. For keg receptions, state law requires a bartender to pour draft beer.