



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
- 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
- Assorted Rolls
- Bleu Cheese, Crumbled Bacon, Red Onion, Lettuce, Tomatoes, Jalapenos, 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
- Oven Roasted Lemon Pepper Chicken
- Roasted Baby Potatoes
- Sweet Corn on the Cob
- Freshly Baked Corn Bread
- Buttermilk Biscuit Strawberry Shortcake
- Sliced Watermelon

Additional offerings at Market Price

- 1 1/4 Pound Lobster
- Grilled Salmon
- Grilled Chorizo and Italian Sausage
- 10oz Sirloin Strip Steak

WACHUSETT PICNIC

\$30.00 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 Cod topped with fresh tomato & spinach
- 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
- Caesar Salad
- Chicken Parmesan
- Penne Pasta with Pomodoro sauce
- Sausage and Meatballs
- Ravioli with Ricotta cheese in a roasted garlic & chive sauce
- 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	\$52
Whiskey Glazed Salmon	\$36
Baked Sole with Spinach 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 with house dressing
- 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 Crostini..... **\$26**
- 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..... **\$26**
- Spinach and Crab Stuffed Mushroom Caps..... **\$28**
- 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..... **\$32**
- 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)

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

CRUDITE DISPLAY

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

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

FRESH FRUIT DISPLAY

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

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

ASSORTED DESSERT DISPLAY

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

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
- Waffle Cone Cup

COOKIE MONSTER

\$10.00

- Assorted Cookies and Brownies
- Assorted Flavored Milks

SNACK TIME

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|---|--------|-------------------------------|-----|
| • Soft Jumbo Pretzels with Mustard..... | \$10 | • Seasonal Sliced Fruit..... | \$5 |
| • Bottled Water..... | \$2 | • Assorted Muffins..... | \$3 |
| • Freshly Brewed Coffee, Decaf & Tea..... | \$3 | • Assorted Yogurts..... | \$3 |
| • Coffee Refresh..... | \$2 | • Chips and Salsa..... | \$3 |
| • Assorted Polar Beverages..... | \$2.50 | • Hummus with Pita Chips..... | \$4 |
| • Assorted Fruit Juices..... | \$3 | | |

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.....\$400

Imported Beer

- Heineken, Corona.....\$8

Domestic Beer

- Wachusett Ales, Sam Adams.....\$8
- Worm Town.....\$8
- Half Keg of Wachusett Ales, Worm Town or Sam Adams.....\$500

HOUSE WINE

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

LIQUOR

- Call Brands.....\$8
- Premium.....\$10
- Top Shelf.....\$12
- Champagne.....\$35 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.