



# *Holiday Menus*

## *2016*

219 Littleton Road – Westford, MA 01886 – 1-978-692-8200 Prices are subject to a 13% Service Charge, 9% Taxable Administrative Fee, 6.25% Massachusetts State Sales Tax and 0.75% Local Meals Tax. Prices are subject to change without notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees. 219 Littleton Road – Westford, MA 01886 – 1-978-692-8200 Prices are subject to a 13% Service Charge, 9% Taxable Administrative Fee, 6.25% Massachusetts State Sales Tax and 0.75% Local Meals Tax. Prices are subject to change without notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees.

## TAXES AND FEES

ALL PRICES ARE SUBJECT TO A 13% SERVICE CHARGE, 9% TAXABLE ADMINISTRATIVE FEE, 6.25% MASSACHUSETTS STATE SALES TAX AND 0.75% LOCAL MEALS TAX. PRICES AND FEES ARE SUBJECT TO CHANGE WITHOUT NOTICE. THE SERVICE CHARGE IS DISTRIBUTED TO BANQUET EMPLOYEES. THE ADMINISTRATIVE FEE IS RETAINED BY THE HOTEL AND IS NOT A TIP, GRATUITY OR SERVICE CHARGE FOR WAIT STAFF EMPLOYEES.

## GUARANTEES/PAYMENT

A GUARANTEE AND PAYMENT FOR THE EXACT NUMBER OF GUESTS FOR ALL BANQUET FUNCTIONS IS REQUIRED FOUR BUSINESS DAYS PRIOR TO THE FUNCTION; OTHERWISE, THE HIGHEST ESTIMATED NUMBER WILL BE USED AS THE GUARANTEE. THE FINAL GUARANTEE IS NOT SUBJECT TO REDUCTION. IF YOUR GUARANTEE INCREASE IS 50% OR MORE WITHIN THOSE FOUR BUSINESS DAYS THE HOTEL RESERVES THE RIGHT TO CHARGE AT 25% SURCHARGE ON MENU PRICES DUE TO INCREASED COSTS INCURRED. ADDITIONALLY, THE CONTRACTED MENU ITEMS MAY NOT BE AVAILABLE FOR THE ADDITIONAL GUESTS ADDED. FOOD AND BEVERAGE SELECTION FOR THESE GUESTS, IF THE SAME MENU ITEMS ARE UNAVAILABLE, ARE AT THE DISCRETION OF THE HOTEL. ALTERNATE MENU SELECTIONS (VEGETARIAN, ETC.) WILL BE INCLUDED IN YOUR TOTAL GUARANTEE.

## SPLIT MENU SELECTIONS

PLEASE SUBMIT YOUR MENU SELECTIONS TO THE SALES/CATERING OFFICE TWO WEEKS IN ADVANCE OF THE FUNCTION DATE; OTHERWISE, MENU SELECTIONS MAY BE LIMITED. IN THE EVENT YOUR ATTENDANCE FALLS BELOW THE MINIMUM GUARANTEE, PLEASE BE ADVISED THAT YOU ARE RESPONSIBLE FOR FULL PAYMENT FOR YOUR GUARANTEE OR ACTUAL ATTENDANCE, WHICHEVER IS GREATER FOR TWO OR MORE ENTRÉE SELECTIONS WITH A PLATED MEAL, THE HIGHER ENTRÉE PRICE PREVAILS.

## BUFFET MENU SELECTIONS

AN ADDITIONAL \$5.00 PER PERSON WILL BE ADDED FOR BUFFETS WITH GUARANTEES LESS THAN 25 GUESTS.

## PRICING

ALL PRICES AND FEES QUOTED ARE SUBJECT TO CHANGE WITHOUT NOTICE. PRICES WILL BE CONFIRMED WHEN BEOS (BANQUET EVENT ORDERS) HAVE BEEN SIGNED AND RETURNED TO YOUR SALES / SERVICE MANAGER. PLEASE CONSULT WITH THE SALES/CATERING OFFICE FOR OUR CURRENT PRICING AND FEES.

## LABOR CHARGES

IN THE EVENT YOUR FUNCTION HAS A BAR(S) AND/OR ACTION STATION(S) ASSOCIATED WITH IT THERE ARE FEES OVER AND ABOVE YOUR MENU PRICING FOR CHEF ATTENDANTS, BARTENDERS, COCKTAIL SERVERS OR ANY ADDITIONAL LABOR REQUESTED OR REQUIRED FOR EXTENSIVE CLEANING DUE TO THE USE OF GLITTER, CONFETTI OR SIMILAR ITEMS. LABOR FEES / CHARGES ARE RETAINED BY THE HOTEL AND IS NOT A TIP, GRATUITY OR SERVICE CHARGE FOR WAIT STAFF EMPLOYEES.

## FOOD & BEVERAGE POLICIES

DUE TO LICENSING REQUIREMENTS AND QUALITY CONTROL ISSUES, ALL FOOD & BEVERAGE TO BE SERVED ON HOTEL PROPERTY MUST BE SUPPLIED AND PREPARED BY THE HOTEL AND MAY NOT BE REMOVED FROM HOTEL PROPERTY.

THE SALE AND SERVICE OF ALCOHOLIC BEVERAGES IS STRICTLY REGULATED BY THE MASSACHUSETTS ALCOHOLIC BEVERAGE COMMISSION. ALCOHOLIC BEVERAGES BROUGHT INTO THE FUNCTION ROOMS MUST BE PROVIDED BY THE HOTEL. STAFFING REGULATIONS REQUIRE (1) BARTENDER PER 100 GUESTS, A BARTENDER FEE OF \$95.00 WILL BE CHARGED PER BARTENDER.

## AUDIO VISUAL

AUDIO VISUAL EQUIPMENT IS COORDINATED THROUGH THE SALES/CATERING OFFICE. EQUIPMENT IS RENTED THROUGH AN OUTSIDE VENDOR AND REQUIRES ADVANCE NOTICE FOR PRICE QUOTES AND GUARANTEE OF DELIVERY. STATE TAX OF 6.25% AND 9% ADMINISTRATIVE FEE WILL BE CHARGED ON ALL AUDIO VISUAL ORDERS.

## ASSIGNMENT OF FUNCTION SPACE

THE ROOM(S) DESIGNATED FOR YOUR EVENT WILL REQUIRE A MINIMUM REVENUE GUARANTEE FOR USE. THE HOTEL RESERVES THE RIGHT TO RELOCATE YOUR EVENT TO AN APPROPRIATE SIZE SPACE OR CHARGE ADDITIONAL RENTAL FEES BASED UPON THE FINAL GUARANTEE RECEIVED BY YOUR SALES / SERVICE MANAGER. ANY CHANGES WILL BE COMMUNICATED IN WRITING TO YOU. YOU WILL STILL BE RESPONSIBLE FOR YOUR FULL CONTRACTED MINIMUM REVENUE GUARANTEE IF YOUR FUNCTION ROOM IS CHANGED OR INCREASED RENTAL CHARGES ARE INCURRED.

## DISPLAY/DECORATIONS/ENTERTAINMENT

ALL DISPLAYS, EXHIBITS, DECORATIONS, EQUIPMENT, MUSICIANS/ ENTERTAINERS PROPOSED BY THE CLIENT SHALL BE SUBJECT TO THE APPROVAL OF THE HOTEL IN EACH INSTANCE.

ALL DISPLAYS, EXHIBITS, DECORATIONS, EQUIPMENT, MUSICIANS/ ENTERTAINERS MUST ENTER THE HOTEL VIA THE LOADING DOCK OR OTHER PREAUTHORIZED ENTRANCE BY YOUR SALES MANAGER. ALL DELIVERY TIMES MUST BE COORDINATED IN ADVANCE WITH THE HOTEL.

PROOF OF INSURANCE AND SECURITY REQUIREMENTS MAY APPLY IN THE CASE OF EVENTS WITH DÉCOR, SETS, SPECIAL LIGHTING OR SPECIAL SOUND, PLEASE CONSULT WITH YOUR SALES / SERVICE MANAGER PRIOR TO FINALIZING SUCH ARRANGEMENTS.

## "Warm & Cozy"

*Menu includes Freshly Brewed Coffee and White Glove, Butler Passed Hors-d'oeuvres.*

*Your choice of three of the following:* Fig and Goat Cheese Flatbread, Parmesan Stuffed Peppadew, Coconut Chicken Tenders, Spanakopita, Crispy Asiago Asparagus, Chicken Marsala Pot Pie, Spinach and Feta Stuffed Mushroom Caps and Crab Rangoon.

This menu includes 6 different action stations, which allows your guests to have more of an interactive social experience.

### **Cheese Fondue Station**

A trio of fondues including Spinach & Artichoke, Brie Cheese Dip and a Three-Cheese Dip. The station is accompanied with a vast array of breads, crostini and crudité sticks

### **Soup Frenzy**

Create your own soup. Choose from Tomato Soup, Butternut Squash or Cream of Broccoli and add your favorite toppings. Toppings to include the following: basil, roasted red peppers, glazed pears, pumpkin seeds, fresh bacon bits, cheddar cheese, parmesan cheese, crackers and crotons.

### **Warm Grilled Caesar Salad**

Grilled Romaine hearts topped with our Homemade Caesar Dressing, Shaved Parmesan Cheese and Grilled Croutons

### **Holiday Turkey Martini Station**

Layers of Sliced Turkey Breast, Cranberry Stuffing, Mashed Potatoes, and Homemade Cranberry Sauce topped with Gravy

### **Prime Rib Carving Station**

Served with a warm Au Jus and a basket display of Banquettes

### **Dunk, Drizzle & Dust your Doughnut**

DUNKS - Chocolate, Vanilla Bean, Salted Caramel and Peanut Butter Glazes

DRIZZLES - White Chocolate, Nutella, Caramel Rum and Raspberry Drizzles

DUSTS - Coconut, Cocoa Nibs, Pretzels, Cookie Crumbs, Scotch Chips and Sprinkles

\$67

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## *"Tis the Season"*

*Menu includes Freshly Brewed Coffee and White Glove, Butler Passed Hors-d'oeuvres.*

*Four choice of three of the following:* Fig and Goat Cheese Flatbread, Parmesan Stuffed Peppadew, Coconut Chicken Tenders, Spanakopita, Crispy Asiago Asparagus, Chicken Marsala Pot Pie, Spinach and Feta Stuffed Mushroom Caps and Crab Rangoon.

This buffet menu is sure to bring the holiday spirit to your event.

### Soup

Butternut Squash Bisque

### Salad

Mixed Winter Green Salad with Dried Cranberries, Gorgonzola Cheese, Oranges and Candied Walnuts with a Citrus Vinaigrette accompanied with Fresh Baked Rolls & Butter

### Vegetable – Choice of

Green Beans Amandine

Brussel Sprouts sautéed with a Pancetta Shallot Sauce

Root Vegetable Medley

### Starch – Choice of two

Roasted Garlic Mashed Potatoes

Home Style Stuffing

Sweet Potato with a Brown Sugar Glaze

### Entrée – Choice of two

Herb Encrusted Apple Stuffed Pork Loin with a Raisin Jus

Stuffed Prosciutto & Spinach Chicken with a Roasted Garlic, Cracked Pepper and Provolone Cheese Sauce

Sliced Herb Roasted Turkey Breast with a Chardonnay Gravy

Deviled Cod with Winter Greens

Sliced Prime Rib Roast with a Roasted Garlic Jus

### Dessert

An assortment of Eggnog Cheesecake, Peppermint Stick Brownies, Cinnamon Apple Crisp and Holiday Sugar cookies

\$51

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## *"Enchanted Night"*

*Menu includes Freshly Brewed Coffee and White Glove, Butler Passed Hors-d'oeuvres.*

*Four choice of three of the following:* Fig and Goat Cheese Flatbread, Parmesan Stuffed Peppadew, Coconut Chicken Tenders, Spanakopita, Crispy Asiago Asparagus, Chicken Marsala Pot Pie, Spinach and Feta Stuffed Mushroom Caps and Crab Rangoon.

Three Course Plated Meal with Champagne Toast.

### Salad – Choice of

Mixed Winter Green Salad with Dried Cranberries, Gorgonzola Cheese, Oranges and Candied Walnuts with a Citrus Vinaigrette

Mixed Field greens, Dried Figs, Feta Cheese, Red Onion and Candied Almonds with a Raspberry vinaigrette

### Entrée – Choice of Two

Champagne Chicken with a Creamy Artichoke Sauce

Stuffed Prosciutto & Spinach Chicken with a Roasted Garlic, Cracked Pepper and Provolone Cheese Sauce

Herb Encrusted Apple Stuffed Pork Loin with a Spinach and Raisin Jus

Sliced Herb Roasted Turkey Breast with a Chardonnay Gravy

Prime Rib Roast served with a Roasted Garlic Jus

Filet Mignon wrapped in Bacon with a Red Wine Reduction

Almond & Parmesan Crusted Sole with Creamy Swiss Chard and a Champagne Sauce

Deviled Cod with Winter Greens

### Vegetable – Choice of

Green Beans Amandine

Asparagus

Brussel Sprouts sautéed with a Pancetta Shallot Sauce

Root Vegetable Medley

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**Starch – Choice of**

Baked Sweet Potato with Brown Sugar, Pecan and Marshmallow

Roasted Garlic Mashed Potato

Rice Pilaf with Shitake Mushrooms

Herb Roasted Fingerling Potatoes

**Dessert – Choice of**

Eggnog Cheesecake

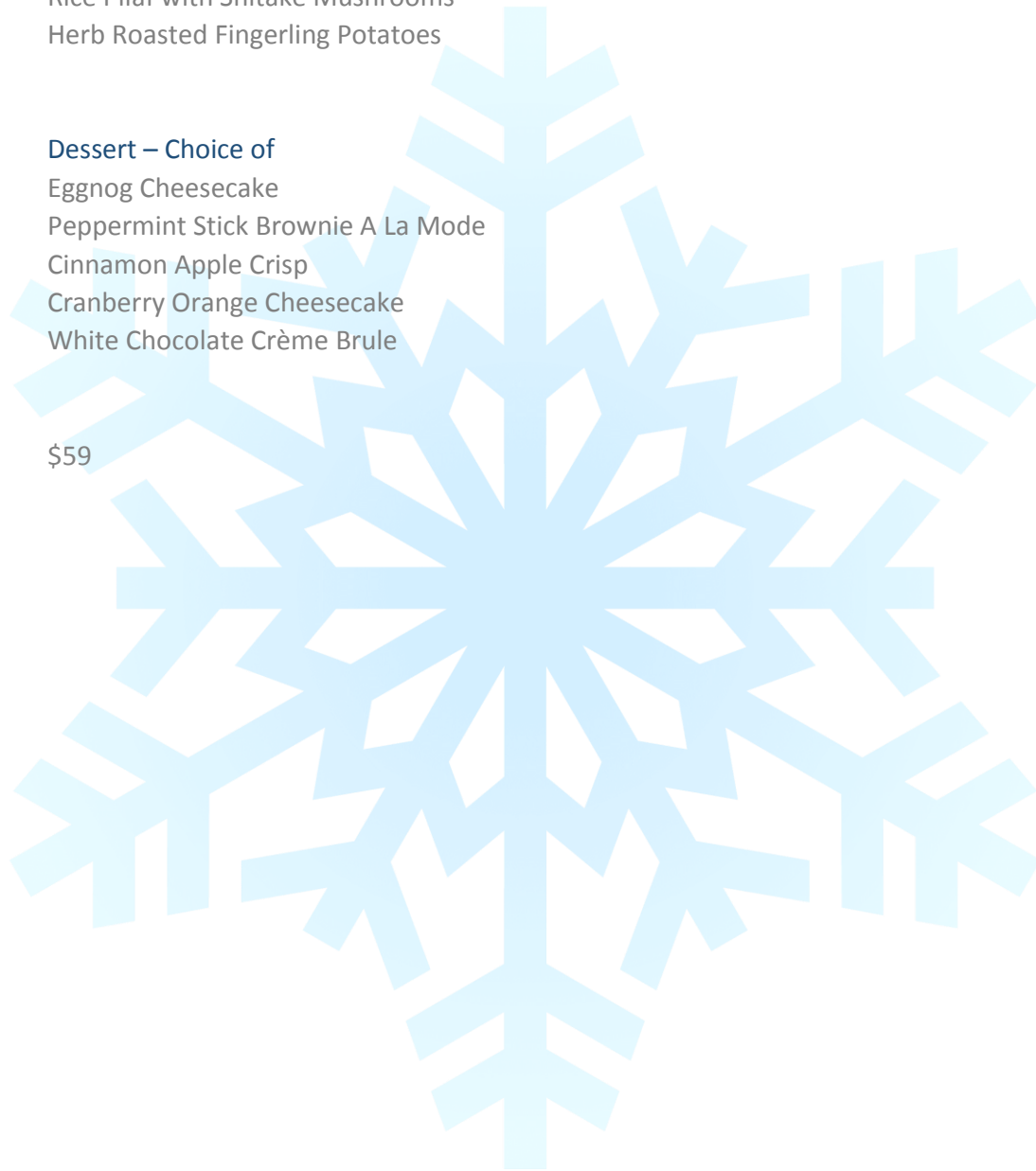
Peppermint Stick Brownie A La Mode

Cinnamon Apple Crisp

Cranberry Orange Cheesecake

White Chocolate Crème Brulee

\$59



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# "Holiday Magic"

*Menu includes Freshly Brewed Coffee and White Glove Service*

## Salad

Mixed Winter Green Salad with Maple Candied Walnuts and a Balsamic Fig Dressing accompanied with Fresh Baked Rolls & Butter

## Vegetable

Green Beans Amandine

## Starch

Roasted Garlic Mashed Potatoes

## Entrée

Champagne Chicken with a Creamy Artichoke Sauce  
Herb Encrusted Apple Stuffed Pork Loin with a Raisin Jus  
Cranberry, Walnut and Goat Cheese Ravioli

## Dessert

Peppermint Chocolate Chip Mousse  
Bourbon French Vanilla Mousse  
Pumpkin Spice Mousse

\$35

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# Enhance your Holiday Party

## Beverages

Boozy Hot Chocolate Station \$9 per person

Homemade hot chocolate served with your choice of shot and favorite dustings. Shots to include Peppermint Schnapps, Whipped Cream Vodka, Vanilla Vodka, Baileys or Kahlua. Dustings to include diced peppermint candies, mini marshmallows and chocolate shavings  
Bartender Required

Sparkling Pear Prosecco Punch \$55 per gallon

Pear nectar, cranberry juice, sparkling wine garnished with sliced pears  
Ordered by the gallon, served by an attendant

Traditional Eggnog \$65 per gallon

Ordered by the gallon, served by an attendant

Classic Winter Sangria \$60

Cabernet Sauvignon, orange liqueur, orange juice, honey and cinnamon topped with a splash of soda water and garnished with apples and pears  
Ordered by the gallon, served by an attendant

Wine service with dinner

Served by the bottle. Please ask sales manager for a wine list.

Gourmet Coffee Station \$6

Freshly brewed regular coffee and decaffeinated coffee with flavor options of hazelnut, French vanilla and mocha accompanied by chocolate and cinnamon powder and whipped cream. Also served with a selection of herbal teas

# *Appetizers*

## The Famers Market 4

Medley of crisp garden vegetables accompanied by your choice of two dips: Bleu cheese, Garlic Herb Aioli, Herb Buttermilk Ranch or Smoked Tomato and Spinach served in a Hollowed French Round

## The Cheese Board 6

Domestic & International Cheeses, garnish with seasonal fruit and presented with assorted crackers and sliced baguette

## Raw Bar

Jumbo shrimp cocktail, crab claws, oysters on the half shell and little neck clams, served with cocktail sauce, horseradish and lemon wedges.

Market Price

## Whole Baked Brie

Wrapped in Puff Pastry, topped with toasted almonds, sliced granny smith apples and served with sliced baguette

Served per wheel (1 wheel serves approximately 25 people)

## Antipasto 8

Balsamic roasted vegetables, buffalo mozzarella, genoa salami, capicola, prosciutto, pepperoncini, assorted olives and herb focaccia

## *Carving Stations*

All carving stations will require a chef

### Roast Tenderloin of Beef

Served with caramelized onion demi-glace, horseradish sauce and basket display of silver dollar rolls

Serves approximately 25 people

300

### Golden Roasted Whole Turkey

Served with a natural gravy and basket of display rolls

Serves approximately 30 people

225

### Baked Virginia Ham

Served with honey mustard sauce and basket display of rolls

Serves approximately 40 people

235

### Roast Pork Loin

Served with a Raisin Jus

225

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