



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, a 9% taxable administrative fee, a 6.25% Massachusetts state sales tax and a 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 a 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 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

A fee of \$50 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.

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 the 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 one (1) bartender per 100 guests. A bartender fee of \$95.00 will be charged per bartender.

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 are not a tip, gratuity or service charge for wait staff employees.

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. The 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.

The hotel does not permit the affixing of anything to the walls, floors, light fixtures or ceilings in any room with materials other than those supplied by a representative of the hotel. The hotel prohibits the use of glitter, confetti, streamers or similar items. A cleanup or repair fee will be imposed for violation of these rules.

You are responsible for obtaining all applicable Fire Marshal approval or permits required for your event. You are also responsible for obtaining all required Ascapi or BMI licenses for entertainment or music performances at your event.

Shipping & storage

Hotel does not have storage space for crates, pallets or large shipments. Any materials to be sent to the hotel may arrive no earlier than 3 days in advance. Please contact your sales / service manager for any handling and storage fees. Any incurred fees will be added to your final invoice. Hotel will not be responsible for any loss or damage to materials sent to the hotel prior to your event date.

Please inform your sales manager if a person in your party has a food allergy. Consuming raw or under cooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions.

All menu pricing is per person, unless otherwise noted.

All food and beverage service is based on 1 ½ hours of service.

BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS & BRUNCH ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS.

THE SUNRISE

ASSORTED CHILLED JUICES

CHOOSE ONE:

ASSORTED BAGELS SERVED WITH A VARIETY OF FLAVORED CREAM CHEESES & PRESERVES

OR

ASSORTMENT OF BREAKFAST BREADS, MUFFINS & PASTRIES 9

CONTINENTAL BREAKFAST

ASSORTED CHILLED JUICES

SLICED FRESH SEASONAL FRUIT

INDIVIDUAL YOGURTS WITH GRANOLA ON THE SIDE

ASSORTED BAGELS SERVED WITH A VARIETY OF FLAVORED CREAM CHEESES & PRESERVES

ASSORTMENT OF BREAKFAST BREADS, MUFFINS & PASTRIES

SERVED WITH PRESERVES & MARMALADE 12.50

THE REGENCY CONTINENTAL

ASSORTED CHILLED JUICES

FRESH SEASONAL FRUIT KABOBS WITH A HONEY YOGURT DIP

HOMEMADE COFFEE CAKES & SCONES

FRESH BERRY, YOGURT & GRANOLA PARFAITS

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE WITH HAZELNUT, FRENCH VANILLA & MOCHA FLAVORINGS & A SELECTION OF HERBAL TEAS 14

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THE CLASSIC

ASSORTED CHILLED JUICES
SLICED FRESH SEASONAL FRUIT
FRESH SCRAMBLED EGGS
CRISP BACON STRIPS & SAUSAGE
HOME FRIED POTATOES
ASSORTED BREAKFAST BREADS & PASTRIES
PRESERVES AND MARMALADE 18

HALE & HEARTY

ASSORTED CHILLED JUICES
SLICED FRESH SEASONAL FRUIT
GREEK YOGURT
WHOLE GRAIN CEREAL
FRESH SCRAMBLED EGG WHITES WITH SPINACH
OATMEAL WITH HONEY, BROWN SUGAR, NUTS & DRIED FRUITS
TOASTING STATION WITH MULTI-GRAIN BREAD & WHEAT BREAD
PRESERVES, MARMALADE & PEANUT BUTTER 19

THE WESTFORD BREAKFAST

ASSORTED CHILLED JUICES
SLICED FRESH SEASONAL FRUIT
FARM FRESH SCRAMBLED EGGS
CHOOSE ONE: FRENCH TOAST, PANCAKES OR WAFFLES
SERVED WITH MAPLE SYRUP
CRISP BACON STRIPS AND SAUSAGE
HOME FRIED POTATOES
ASSORTED BREAKFAST BREADS AND PASTRIES
PRESERVES AND MARMALADE 20

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PLATED BREAKFAST

SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS. PITCHERS OF ORANGE JUICE & BASKETS OF BREAKFAST BREADS PER TABLE ARE INCLUDED WITH ALL OPTIONS

CINNAMON FRENCH TOAST

CHOICE OF CRISP BACON OR COUNTRY MAPLE SAUSAGE 16

FRESH SCRAMBLED EGGS

HOME FRIED POTATOES AND CHOICE OF CRISP BACON OR COUNTRY MAPLE SAUSAGE 17

BRUNCH

CORNERSTONE BRUNCH

ASSORTED CHILLED JUICES

FRESH SEASONAL FRUIT

FRESH SCRAMBLED EGGS

FRENCH TOAST, SERVED WITH MAPLE SYRUP

CRISP BACON STRIPS OR SAUSAGE

BREAKFAST FRUIT BREADS AND WHEAT AND WHITE BREAD

PRESERVES AND MARMALADE

FRESH GARDEN GREENS DISPLAY SERVED WITH ASSORTED TOPPINGS AND DRESSINGS

SELECT TWO ENTREES:

CRANBERRY, APPLE & BRIE CHICKEN

CHICKEN PICCATA WITH CAPERS AND LEMON SAUCE

GRILLED SALMON WITH CITRUS GLAZE

ROAST SIRLOIN OF BEEF CROWNED WITH RED WINE & MUSHROOM REDUCTION

HERB ROASTED POTATOES

FRESH SEASONAL VEGETABLES

CHEF'S CHOICE OF DESSERT 32

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ENHANCEMENTS

OMELET STATION - OMELETS PREPARED TO ORDER WITH AN ASSORTMENT OF FILLINGS TO INCLUDE HAM, ONIONS, PEPPERS, MUSHROOMS, CHEDDAR, AMERICAN, & SWISS CHEESE

9 *REQUIRES A CHEF ATTENDANT

WAFFLE STATION - FRESH BELGIAN WAFFLES WITH VERMONT MAPLE SYRUP, BUTTER, STRAWBERRY TOPPING & WHIPPED CREAM 7 *REQUIRES A CHEF ATTENDANT

QUICHE – CHOOSE ONE - THREE CHEESE, SEASONAL VEGETABLE OR SAUSAGE, PEPPER & ONION \$14 PER QUICHE

BREAKFAST BURRITOS - SCRAMBLED EGGS, CHORIZO & CHEDDAR CHEESE ON WARM FLOUR TORTILLAS ACCOMPANIED WITH SALSA, SOUR CREAM, & GUACAMOLE 5

BREAKFAST CROISSANT WITH HAM, EGG & CHEESE 6

SMOKED SALMON DISPLAY - ATLANTIC SALMON, GARNISHED WITH BERMUDA ONIONS, TOMATOES, EGG, OLIVES & CAPERS. SERVED WITH MINI BAGELS & FLAVORED CREAM CHEESE 12

EGGS BENEDICT - POACHED EGG, CANADIAN BACON SET ON TOP AN ENGLISH MUFFIN, WITH FRESH HOLLANDAISE SAUCE 8

YOGURT PARFAIT BAR – ASSORTED DICED FRUIT & BERRIES, SLICED ALMONDS, GRANOLA, DRIED FRUITS, CHOCOLATE MORSELS & HONEY 7

INDIVIDUAL YOGURT & GRANOLA PARFAIT 4

ASSORTED BAGELS WITH A VARIETY OF CREAM CHEESE 3.50

ASSORTED MUFFINS, DANISH & CROISSANTS 6

ASSORTED GRANOLA BARS 2.50

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HOT APPLE CIDER OR HOT CHOCOLATE 3

ASSORTED SOFT DRINKS & BOTTLED WATERS 3

FRESHLY BREWED REGULAR COFFEE & DECAFFEINATED COFFEE WITH A SELECTION OF HERBAL TEAS 3.50

FRESHLY BREWED ICED COFFEE 42 GALLON

GOURMET COFFEE STATION - FRESHLY BREWED REGULAR COFFEE & DECAFFEINATED COFFEE WITH FLAVOR OPTIONS OF HAZELNUT, FRENCH VANILLA & MOCHA ACCOMPANIED BY CHOCOLATE & CINNAMON POWDER & WHIPPED CREAM ALSO WITH A SELECTION OF HERBAL TEAS 6

BREAKS

SWEET TREAT

ASSORTED FRESHLY BAKED COOKIES

CHOCOLATE BROWNIES & BLONDIES

WHOLE FRESH SEASONAL FRUIT

ASSORTED SOFT DRINKS & BOTTLED WATERS

FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & SELECTION OF HERBAL TEAS 11

THE GRAND SLAM

CRACKER JACKS, HOUSE POPPED POPCORN & PEANUTS IN THE SHELL

SOFT JUMBO PRETZELS WITH MUSTARD DIPPING SAUCE

MINI FRANKS WITH MUSTARD AND KETCHUP

ASSORTED SOFT DRINKS & BOTTLED WATERS

FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & SELECTION OF HERBAL TEAS 12

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BUILD YOUR OWN TRAIL MIX

SELECTION OF: MINI PRETZELS, ASSORTED NUTS, CRAISINS & RAISINS, WASABI PEAS, ASSORTED DRIED FRUITS, SHREDDED COCONUT & M&M'S

SPARKLING & BOTTLED WATERS 14

CREATE YOUR OWN DAY BREAK

ALL CREATE YOUR OWN DAY BREAKS ARE SERVED WITH EITHER FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS OR ASSORTED SOFT DRINKS & BOTTLED WATER

YOU PICK TWO

- A SELECTION OF SWEET, SAVORY & TOASTING BREADS & BAGELS ACCOMPANIED BY A VARIETY OF FRUIT PRESERVES & AN ASSORTMENT OF CREAM CHEESE
- AN ASSORTMENT OF MUFFINS, DANISH & CROISSANTS SERVED WITH FRUIT PRESERVES & MARMALADE
- MINI YOGURT PARFAIT STATION – MIXED FRUIT & BERRIES, GRANOLA & HONEY
- ASSORTED HOUSE MADE COOKIES & CHOCOLATE BROWNIES
- FRUIT KABOBS WITH HONEY YOGURT DIP & WHOLE FRUIT
- ASSORTED GRANOLA BARS, INDIVIDUAL BAGS OF ASSORTED NUTS & TRAIL MIX
- INDIVIDUAL BAGS OF POTATO CHIPS, MINI PRETZELS, SMART FOOD POPCORN & WHOLE FRUIT
- TORTILLA CHIPS, HOT QUESO DIP, SALSA & GAUCAMOLE 19

LUNCH BUFFET

A FEE OF \$50 WILL BE ADDED FOR BUFFETS WITH GUARANTEES LESS THAN 25 GUESTS.

ALL LUNCH BUFFETS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS.

THE DELI BUFFET

TOSSED SALAD BAR WITH MIXED FIELD GREENS, FRESH SEASONAL TOPPINGS WITH A SELECTION OF DRESSINGS

RED BLISS POTATO SALAD

PASTA SALAD WITH ROASTED VEGETABLES

DISPLAYS OF ROAST BEEF, HONEY GLAZED HAM, ROASTED TURKEY, EGG SALAD, & ASSORTED CHEESES

LETTUCE, TOMATOES, ONIONS & PICKLES WITH ASSORTED CONDIMENTS

FRESHLY BAKED BREADS, ROLLS & WRAPS

INDIVIDUAL BAGS OF ASSORTED POTATO CHIPS

FRESHLY BAKED COOKIES & BROWNIES 21

- ADDITIONS

- SOUP OF THE DAY 3

- CHEF'S CHOICE OF HOT PASTA ENTRÉE 5

GOURMET SANDWICH BUFFET

SOUP OF THE DAY

TOSSED SALAD BAR WITH MIXED FIELD GREENS, FRESH SEASONAL TOPPINGS & A SELECTION OF DRESSINGS

TURKEY CLUB CROISSANT

ROAST BEEF & GARLIC HERB SPREAD ON FRENCH BREAD

CHICKEN SALAD ON A KAISER ROLL

GRILLED VEGETABLES IN A SPINACH WRAP

INDIVIDUAL BAGS OF POTATO CHIPS

CHEF'S SELECTION OF DESSERTS 23

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FIESTA REGENCY

CHOICE OF SOUP: CHICKEN TORTILLA OR BLACK BEAN

MIXED BABY GREENS WITH ROASTED CORN, BLACK BEANS, BELL PEPPERS, DICED TOMATOES, FRIED TORTILLA STRIPS, & A HONEY LIME DRESSING

GRILLED SLICED BEEF WITH SAUTÉED PEPPERS & ONIONS

MARINATED STRIPS OF CHICKEN BREAST WITH SAUTÉED PEPPERS & ONIONS

SERVED WITH FLOUR TORTILLAS, SOUR CREAM, GAUCAMOLE & SHREDDED CHEESE

REFRIED BEANS

SPANISH RICE

TRES LECHES CAKE & CHURROS 24

SICILIAN BUFFET

SICILIAN SAUSAGE SOUP

CLASSIC CAESAR SALAD WITH PARMESAN & CROUTONS

CHICKEN PARMESAN WITH TOMATO OREGANO SAUCE

PASTA PRIMAVERA

SICILIAN PIZZA – SELECTION OF CHEESE, VEGETABLE & PEPPERONI

ASSORTED CANNOLI & TIRAMISU 24

THE NEW ENGLANDER

NEW ENGLAND CLAM CHOWDER

CRANBERRY, APPLE & SPINACH SALAD

DIJON AND MAPLE GLAZED CHICKEN

NEW ENGLAND STUFFED PORK LOIN

MASHED POTATOES

GREEN BEANS

BOSTON CREAM PIE

MINI WHOOPIE PIES 26

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THE FARM STAND

TOMATO BASIL SOUP

BUILD YOUR OWN SALAD

MIXED GREENS, ROMAINE & GREEN LEAF

TOMATO, CUCUMBER, RED ONION, CARROTS, BLACK OLIVES, BACON, HARD BOILED EGGS,
CRUMBLLED BLEU CHEESE, SUNDRIED CRANBERRIES & CROUTONS

ASSORTED DRESSINGS

CHOOSE TWO

- GRILLED SLICED CHICKEN BREAST
- MARINATED SHRIMP
- SLICED SIRLOIN

ARTISANAL BREAD STATION

SEASONAL FRUIT SALAD 30

BOXED LUNCH – NO MINIMUM REQUIREMENTS

CHOICE OF:

- ROAST TURKEY & BACON WRAP
- MARINATED ROAST BEEF ON FRENCH BREAD
- VEGETARIAN WRAP WITH GRILLED VEGETABLES
- CHEF SALAD

BAG OF POTATO CHIPS

WHOLE FRUIT

CHOCOLATE CHIP COOKIE

BOTTLED WATER OR SOFT DRINK 19

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HOT PLATED LUNCH

FIRST COURSE – CHOOSE ONE

CHEF'S CHOICE OF SOUP

NEW ENGLAND CLAM CHOWDER

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS

TOSSED CRISP GARDEN GREENS WITH JULIENNE SPRING VEGETABLES & ASSORTED DRESSINGS

ENTREES - CHOOSE ONE

POULTRY 22

SAUTÉED BREAST OF CHICKEN WITH LEMON CAPER SAUCE OR MARSALA SAUCE

STUFFED APPLE & BRIE CHICKEN

BEEF 24

ROAST PORK TENDERLOIN WITH A BALSAMIC FIG GLAZE

SLICED ROAST SIRLOIN OF BEEF

BRAISED BEEF SHORT RIBS

SLICED LONDON BROIL

FISH 23

TRIPLE CITRUS GLAZED GRILLED SALMON

BOSTON BAKED HADDOCK WITH A LEMON BEURRE BLANC SAUCE

PASTA 19

CHICKEN BROCCOLI ALFREDO

VEGETABLES - CHOOSE ONE

BROCCOLI

CARROTS

GREEN BEANS

SEASONAL VEGETABLE MEDLEY

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STARCH - CHOOSE ONE

VEGETABLE RISOTTO

MASHED POTATOES

RED BLISS ROASTED POTATO

BASMATI RICE PILAF

DESSERT – CHOOSE ONE

TIRAMISU

CARROT CAKE

BOSTON CRÈME PIE

KEY LIME PIE

CHOCOLATE TRUFFLE CAKE

NEW YORK CHEESECAKE WITH STRAWBERRIES

APPLE PIE DRIZZLED WITH CINNAMON, CARAMEL TOPPING

FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS

RECEPTION

DISPLAYED

SLICED FRESH FRUIT DISPLAY

SELECTION OF FRESH SEASONAL FRUIT & BERRIES SERVED WITH A PASSION FRUIT DIPPING SAUCE 5

THE FARMERS MARKET

MEDLEY OF CRISP GARDEN VEGETABLES ACCOMPANIED BY YOUR CHOICE OF TWO DIPS: BLEU CHEESE, GARLIC HERB AIOLI, HERB BUTTERMILK RANCH OR SMOKED TOMATO & SPINACH, SERVED IN A HOLLOWED FRENCH ROUND 4

THE CHEESE BOARD

DOMESTIC & INTERNATIONAL CHEESES, GARNISHED WITH SEASONAL FRUIT & PRESENTED WITH ASSORTED CRACKERS & SLICED BAGUETTES 6

RAW BAR

JUMBO SHRIMP COCKTAIL, CRAB CLAWS, OYSTERS ON THE HALF SHELL & LITTLE NECK CLAMS, SERVED WITH COCKTAIL SAUCE, HORSERADISH & LEMON WEDGES

MARKET PRICE

WHOLE BAKED BRIE

WRAPPED IN PUFF PASTRY, TOPPED WITH TOASTED ALMONDS, SLICED GRANNY SMITH APPLES, & SERVED WITH SLICED BAGUETTES 125 PER WHEEL (1 WHEEL SERVES APPROXIMATELY 25 PEOPLE)

ANTIPASTO

BALSAMIC ROASTED VEGETABLES, BUFFALO MOZZARELLA, GENOA SALAMI, CAPPRICOLA, PROSCIUTTO, PEPPERONCINI, ASSORTED OLIVES & HERB FOCACCIA 8

MEDITERRANEAN STATION

TRADITIONAL HUMMUS, GRILLED VEGETABLE RELISH, TABBOULEH & TZATIKI WITH ROASTED RED PEPPERS, KALAMATA OLIVES, PEPPERONCINI & ARTICHOKE HEARTS, SERVED WITH GRILLED PITA BREAD 7

HORS D'OEUVRES

ALL ARE PRICED PER PIECE, MINIMUM 100 PIECES.

CANAPÉS

SHRIMP & SCALLOP CEVICHE WITH ROASTED BELL PEPPER & LIME

PROFITEROLE WITH LOBSTER SALAD

PROSCIUTTO & PARMIGIANO BRUSCHETTA

CHERRY TOMATO & MOZZARELLA SKEWER

AVOCADO OR CUCUMBER MAKI ROLL

CHEESEBOARD STICKS

ASPARAGUS WRAPPED WITH PROSCIUTTO ON A WHEAT SQUARE

4.25

HOT HORS D'OEUVRES

FIG & GOAT CHEESE FLATBREADS

COCONUT CHICKEN TENDERS

VEGETABLE SPRING ROLLS

SPANAKOPITA

PULLED PORK ON A MINI BUTTERMILK BISCUIT

CRISPY ASIAGO ASPARAGUS

CHICKEN MARSALA POT PIE

CHICKEN CHILI LIME SKEWERS

CHICKEN CORDON BLUE BITES

CHICKEN QUESADILLA CONES

3.50

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UPGRADED HOT HORS D'OEUVRES

SCALLOPS WRAPPED IN BACON

COCONUT SHRIMP

MINI BEEF WELLINGTON

MINI CHICKEN WELLINGTON

MARYLAND STYLE CRAB CAKES

BEEF EMPANADAS

CRUNCHY SHRIMP TEMPURA

BEEF TENDERLOIN KABOB WITH PEPPERS & RED ONION

3.75

ACTION STATIONS

ALL ACTION STATIONS REQUIRE A CHEF ATTENDANT, ATTENDANT FEE IS \$95 PER CHEF

PASTA STATION

SERVED WITH WARM GARLIC BREAD & ASSORTED DINNER ROLLS

PASTA SAUTÉED TO ORDER WITH A SELECTION OF FRESHLY DICED TOMATOES, SCALLIONS, FRESH GARLIC, MUSHROOMS, PEPPERS & ONION

PASTAS: PENNE, TORTELLINI, & LINGUINE

SAUCES: TRADITIONAL PESTO, MARINARA & ALFREDO

CHOOSE FROM:

- GRILLED SLICED CHICKEN
- GRILLED SHRIMP
- GRILLED SAUSAGE

RECEPTION PREFERENCE:

- TWO OPTIONS 13
- THREE OPTIONS 15

DINNER PREFERENCE

- TWO OPTIONS 17
- THREE OPTIONS 19

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POTATO-TINI BAR

RED BLISS MASHED POTATOES

WHIPPED SWEET POTATOES

SERVED WITH THE FOLLOWING TOPPINGS: SHREDDED CHEESE, CHOPPED BACON, CARAMELIZED ONIONS, SOUR CREAM, CHIVES, BROCCOLI FLORETS, MINI MARSHMALLOWS & BROWN SUGAR 9

SLIDERS AND FRIES

CHOOSE TWO:

- NEW ENGLAND CRAB MEAT WITH A CHIPOTLE MAYO
- PREMIUM ANGUS SLIDER WITH CARAMELIZED ONIONS
- LEAN TURKEY SLIDER WITH ARUGULA & A CRANBERRY MAYONNAISE
- SALMON SLIDER WITH A SHREDDED RED CABBAGE

CHOOSE ONE:

- CLASSIC FRENCH FRIES
- TRUFFLE FRIES
- SWEET POTATO FRIES 20

RAMEN NOODLE BAR

BROTHS BEEF, CHICKEN & VEGETARIAN

PROTEIN SLICED BEEF, CHICKEN & HARD BOILED EGGS

TOPPINGS WONTONS, GREEN ONIONS, BEAN SPROUTS, SEAWEED, CORN & JULIENNE CARROTS 19

LIVE ACTION SUSHI STATION

TEKKA MAKI & CALIFORNIA ROLL, SPICY HAMACHI, TUNA, FRESH SALMON & AVOCADO IN SHORT GRAIN RICE, SALMON ROLL & VEGETARIAN ROLLS WITH PICKLED GINGER, WASABI, & SOY SAUCE (4 PIECES PER PERSON, SELECTION & PRICE MAY VARY DEPENDING ON SEASON & WILL BE CONFIRMED WHEN ORDERING)

CARVING STATIONS

ALL CARVING STATIONS REQUIRE A CHEF ATTENDANT, ATTENDANT FEE IS \$95 PER ATTENDANT

ROAST TENDERLOIN OF BEEF

SERVED WITH CARAMELIZED ONION DEMI GLACE, HORSERADISH SAUCE & SILVER DOLLAR ROLLS, SERVES APPROXIMATELY 25 PEOPLE 300

GOLDEN ROASTED WHOLE TURKEY

SERVED WITH A NATURAL GRAVY & DISPLAY OF ROLLS

SERVES APPROXIMATELY 30 PEOPLE 225

BAKED VIRGINIA HAM

SERVED WITH HONEY MUSTARD SAUCE & DISPLAY OF ROLLS

SERVES APPROXIMATELY 40 PEOPLE 235

ROASTED ROUND OF BEEF

SERVED WITH THREE PEPPERCORN SAUCE & DISPLAY OF BAGUETTES

SERVES APPROXIMATELY 50 PEOPLE 275

DESSERT STATIONS

DESSERT TABLE

A DISPLAY OF TORTES, MINIATURE FRENCH PASTRIES, ÉCLAIRS, PETIT FOURS & SEASONAL FRUITS & BERRIES SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS 15

CHOCOLATE FONDUE FOUNTAIN STATION

PRETZEL RODS, RICE CRISPY TREATS, PINEAPPLE, STRAWBERRIES, MARSHMALLOWS & BISCOTTI SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS 12, MINIMUM OF 25 PEOPLE

SWEET TABLE

BOSTON CREAM PIE, APPLE CRANBERRY PIE, NEW YORK STYLE CHEESECAKE, CARROT CAKE & CHOCOLATE TUXEDO CAKE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS 13.50

ICE CREAM SUNDAE BAR

VANILLA, CHOCOLATE & STRAWBERRY ICE CREAM. SERVED WITH SPRINKLES, NUTS, CRUSHED OREOS, M&M'S, GUMMY BEARS, SHAVED COCONUT, WHIPPED CREAM, MARASCHINO CHERRIES, HOT FUDGE & CARAMEL SAUCE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS 14

CUPCAKE BAR

AN ASSORTMENT OF RED VELVET, CHOCOLATE ON CHOCOLATE, VANILLA BEAN, LEMON MERINGUE, PEANUT BUTTER & JELLY ROLL CUPCAKES. 40 PER DOZEN

DINNER BUFFET

A FEE OF \$50 WILL BE ADDED FOR BUFFETS WITH GUARANTEES LESS THAN 25 GUESTS.
ALL DINNER BUFFETS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE
& A SELECTION OF HERBAL TEAS.

PACIFIC RIM BUFFET

HOT & SOUR SOUP

MIXED GREENS WITH JULIENNE CARROTS & MANDARIN ORANGES WITH AN ORANGE & GINGER
DRESSING

GENERAL TSO'S CHICKEN

SPICY BEEF WITH BROCCOLI

VEGETABLE LO MEIN

FRIED RICE

VEGETABLE EGG ROLLS

GREEN TEA LAYER CAKE 34

THE PATRIOT

NEW ENGLAND CLAM CHOWDER

CRANBERRY, APPLE & SPINACH SALAD

DIJON AND MAPLE GLAZED CHICKEN

NEW ENGLAND STUFFED PORK LOIN

MASHED POTATOES

GREEN BEANS

SWEET CORN ON THE COB

CORN BREAD MUFFINS & NEW ENGLAND BISCUITS

BOSTON CREAM PIE

HOMEMADE APPLE PIE 35

219 Littleton Road – Westford, MA 01886 – 1-978-692-8200

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TASTE OF ITALY

MINISTRONE SOUP

CHOOSE ONE:

- MIXED FIELD GREENS, ASSORTED TOPPINGS WITH A SELECTION OF DRESSINGS
- CAESAR SALAD

ANTIPASTO DISPLAY WITH CAPICOLA, SALAMI, PROSCIUTTO, PEPPERONI, FRESH MOZZARELLA, ROASTED PEPPERS, BLACK & KALAMATA OLIVES & ROASTED GARLIC

ROASTED BREAST OF CHICKEN WITH BALSAMIC GLAZE

POACHED HADDOCK WITH A PUTTANESCA SAUCE

RATATOUILLE

TRI COLOR TORTELLINI TOSSED WITH SPINACH, SUNDRIED TOMATO & ARTICHOKE HEART

CHOOSE ONE:

- FRESHLY BAKED BAGUETTE WITH A CRACKED RED PEPPER & ROSEMARY DIPPING OIL
- GARLIC BREAD

TIRAMISU, CANNOLI & MINIATURE PASTRIES 37

BARRIO FIESTA REGENCY

CHICKEN CORN CHOWDER

MIXED BABY GREENS WITH ROASTED CORN, BLACK BEANS, BELL PEPPERS, DICED TOMATOES, FRIED TORTILLA STRIPS WITH A HONEY LIME DRESSING

GRILLED VEGETABLE & CHEESE QUESADILLAS

GRILLED SLICED BEEF WITH SAUTÉED PEPPERS & ONIONS

MARINATED STRIPS OF CHICKEN BREAST WITH SAUTÉED PEPPERS & ONIONS

SERVED WITH FLOUR TORTILLAS, SOUR CREAM, GAUCAMOLE & SHREDDED CHEESE

QUESO FRESCO & REFRIED BEANS

SPANISH RICE

TRES LECHES CAKE & CHURROS 35

THE REGENCY BUFFET

TOMATO BASIL SOUP

MIXED FIELD GREENS SALAD, ASSORTED TOPPINGS & A SELECTION OF DRESSINGS

TOMATO, MOZZARELLA & BASIL SALAD

BROCCOLI

MASHED POTATOES

GRILLED CHIKEN WITH BALSAMIC GLAZE

MEDALLIONS OF BEEF WITH A BRANDIED PEPPERCORN SAUCE

CHEF'S SELECTION OF SEASONAL DESSERTS 39

PLATED DINNER

FIRST COURSE – CHOOSE ONE

SEASONAL RAVIOLI

FOUR CHEESE TORTELLINI

TOMATO BASIL BISQUE

NEW ENGLAND CLAM CHOWDER

HAND TOSSED CAESAR SALAD WITH GARLIC, CROUTONS & SHREDDED PARMESAN

TOSSED CRISP GARDEN SALAD TOPPED WITH JULIENNE SPRING VEGETABLES WITH A CHOICE OF DRESSINGS

BABY SPINACH SALAD WITH GOAT CHEESE, CRANBERRIES & CANDIED WALNUTS

BUFFALO MOZZARELLA & VINE RIPENED TOMATO SALAD WITH BASIL & BALSAMIC VINAIGRETTE

SECOND COURSE – CHOOSE ONE

POULTRY 27

PAN SAUTÉED BREAST OF CHICKEN WITH A LEMON CAPER SAUCE

CLASSIC MARSALA WITH A WILD MUSHROOM TRIO

CHEF'S SEASONAL INSPIRED STUFFED CHICKEN

ROASTED STATLER CHICKEN BREAST WITH LEMON AND THYME

PARMESAN CRUSTED CHICKEN WITH AN ARTICHOKE CHARDONNAY SAUCE

FISH 31

TRIPLE CITRUS GLAZED GRILLED SALMON

BOSTON BAKED HADDOCK WITH A LOBSTER CREAM SAUCE

BAKED STUFFED SHRIMP

BEEF

ROAST PRIME RIB SERVED WITH A CABERNET AU JUS *MINIMUM OF 15 GUESTS 36

PAN SEARED PEPPER - CRUSTED FILET MIGNON 38

IRISH WHISKEY SIRLOIN 35

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DUO OPTIONS

FILET MIGNON & GRILLED SHRIMP SERVED WITH ASPARAGUS & RED BLISS MASHED POTATOES 39

GRILLED CHICKEN & PAN SEARED SCALLOPS IN CHAMPAGNE BUTTER SAUCE SERVED WITH ASPARAGUS & RED BLISS MASHED POTATOES 38

VEGETABLES - CHOOSE ONE

CARROTS

ROASTED VEGETABLES

BROCCOLI

ASPARAGUS

STARCH - CHOOSE ONE

RED BLISS MASHED POTATOES

BASMATI RICE PILAF

WILD RICE BLEND

SWEET POTATOES

HERB ROASTED POTATOES

THIRD COURSE – CHOOSE ONE

TIRAMISU

CARROT CAKE

TURTLE CHEESECAKE

CHOCOLATE TRUFFLE CAKE

NEW YORK CHEESECAKE WITH STRAWBERRIES

APPLE PIE WITH CARAMEL DRIZZLE TOPPING

BOSTON CREAM PIE

KEY LIME PIE

FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE & A SELECTION OF HERBAL TEAS

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BARS

MINIMUM OF 25 PEOPLE IS NEEDED FOR BARTENDING SERVICE, FOR GROUPS WITH FEWER THAN 25 PEOPLE PLEASE ASK YOUR SALES MANAGER ABOUT COCKTAIL SERVICE THAT IS AVAILABLE.

BARTENDER FEE OF \$95.00 PER BARTENDER

PRICING IS ALL PER DRINK.

HOST BAR

CALL BRAND OPTIONS INCLUDE: SMIRNOFF, BEEFEATER, SAUZA SILVER, JOHNNIE WALKER RED LABEL, SEGRAM'S 7, JIM BEAM WHITE LABEL 6.50

PREMIUM BRAND OPTIONS INCLUDE: ABSOLUT, ABSOLUT CITRON, TANQUERAY, CANADIAN CLUB, CAPTAIN MORGAN, JACK DANIEL'S, JOSE CUERVO 8.00

CORDIAL OPTIONS INCLUDE: DISARONNO AMARETTO, BAILEY'S IRISH CREAM, KAHLUA 8.50

DOMESTIC BEER OPTIONS INCLUDE: BUD LIGHT, BUDWEISER AND COORS LIGHT 5.00

IMPORTED BEER OPTIONS INCLUDE: CORONA EXTRA, HEINEKEN & SAM ADAMS 5.50

WINE PER GLASS 6.00

SOFT DRINKS 3.00

CASH BAR

CALL BRAND OPTIONS INCLUDE: SMIRNOFF, BEEFEATER, SAUZA SILVER, JOHNNIE WALKER RED LABEL, SEGRAM'S 7, JIM BEAM WHITE LABEL 7.00

PREMIUM BRAND OPTIONS INCLUDE: ABSOLUT, ABSOLUT CITRON, TANQUERAY, CANADIAN CLUB, CAPTAIN MORGAN, JACK DANIEL'S, JOSE CUERVO 8.50

CORDIAL OPTIONS INCLUDE: DISARONNO AMARETTO, BAILEY'S IRISH CREAM, KAHLUA 9.00

DOMESTIC BEER OPTIONS INCLUDE: BUD LIGHT, BUDWEISER, MILLER LITE, COORS LIGHT & BLUE MOON 5.50

IMPORTED BEER OPTIONS INCLUDE: CORONA EXTRA, HEINEKEN, AMSTEL LIGHT &

SAM ADAMS 6.00

WINE PER GLASS 6.50

SOFT DRINKS 3.00