

Executive Meeting Break Packages

Package One "Le Continental "

Early Start

Freshly Squeezed Orange and Grapefruit Juice
Seasonal Fruits and Berries
French Butter Croissants and Assorted Danish
Homemade Fruit Muffins
Toasted Bagels with Cream Cheese
Selection of Preserves and Honey
Coffee, Tea, and Decaffeinated Coffee

Mid Morning

Coffee, Tea and Decaffeinated Coffee

Mid Afternoon

Assorted Soft Drinks and Mineral Water
Whole Fresh Fruit
Your choice of one of the following:
Lemon Bars
Kettle Corn
Individually Wrapped Stonehedge Inn Trail Mix
\$27.00
Add Stonehedge Brownies or Jumbo Cookies
\$29.50 per person

*Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices are subject to change. All Food Items Subject to a Combined State & Local Tax of 7%, 14% Service Charge and 6% Administrative Fee (This portion will not be distributed to Waitstaff) 09/11

Package Two "Le 'Hot' Continental"

Early Start

Freshly Squeezed Orange and Grapefruit Juice
Seasonal Fruits and Berries
Homemade Fruit Muffins

Your choice of one of the following:

Bagel, Egg and Cheese Breakfast Sandwich with your choice of
Ham, Bacon or Oven Roasted Tomatoes
Western Omelet Wrap
Breakfast Burritos with your choice of:
Bacon, Egg and Cheese
Ham, Egg and Cheese
Spinach, Tomato, Feta and Egg

Toasted Bagels with Cream Cheese
Coffee, Tea, and Decaffeinated Coffee

Mid Morning

Coffee, Tea and Decaffeinated Coffee

Mid Afternoon

Assorted Soft Drinks and Mineral Water
Whole Fresh Fruit

Your choice of one of the following:

Kettle Corn
Individually Wrapped Stonehedge Inn Trail Mix
Classic Layer Bars
\$30.00

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Package Three “The Healthy Start”

Early Start

Selection of Fresh Fruit Juices
Coffee, Tea and Decaffeinated Coffee

Cereal corner with:

A Selection of cereals to include our Homemade Granola
Dried Fruits, Assorted Nuts, Fresh Seasonal Berries, Sunflower and Pumpkin Seeds
Assorted Low Fat Yogurts
Fat Free and Whole Milk
Low Fat Bran Muffins and Multigrain English Muffins
Selection of Preserves and Honey

Mid Morning

Selection of Mineral Water
Coffee, Tea and Decaffeinated Coffee

Mid Afternoon

Vegetable Tray with Herb Dip
Stonehedge Inn Trail Mix
Assorted Mineral Water
\$28.00

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Breakfast


Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juice
Bakery Basket to include French Butter Croissants, Fruit Muffins and Danish
Toasted Bagels with Cream Cheese
Selection of Preserves and Honey
Coffee, Tea and Decaffeinated Coffee
\$15.00
With Seasonal Fruits and Berries
\$18.00

Spa Breakfast

Freshly Squeezed Orange and Grapefruit Juice
Homemade Low Fat Bran Muffins
Cereal corner with:
A Selection of cereals to include our Homemade Granola
Dried Fruits, Assorted Nuts, Fresh Seasonal Berries,
Sunflower and Pumpkin Seeds Assorted Low Fat Yogurts
Fat Free and Whole Milk
Coffee, Tea and Decaffeinated Coffee
\$18.00

Le Bostonian

Freshly Squeezed Orange and Grapefruit Juice
Seasonal Fruits and Berries
Bakery Basket to include French Butter Croissants, Fruit Muffins and Danish
Your choice of one of the following:
Traditional Eggs Benedict
Cinnamon Brioche French Toast with Maple Syrup
Omelet Station with Choice of Five Ingredients (add \$6.00)
(Bacon, Ham, Gruyere, Provolone, Chives, Onion, Red Pepper, Mushroom, Tomato)
Scrambled Eggs with Tomatoes and Chives
Stonehedge Egg Frittata with Wild Mushrooms, Cheese and Fresh Herbs

Maple Smoked Bacon and Sausage
Golden Potatoes with Seasonal Herbs
Toasted Bagels with Cream Cheese
Selection of Preserves and Honey
Coffee, Tea, and Decaffeinated Coffee
\$28.00

(There is a minimum of 15 persons for the Omelet Station)

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A la Carte

Beverages

- Freshly Brewed Coffee, Decaffeinated Coffee, or Tea \$2.75
- Freshly Squeezed Orange and Grapefruit Juice \$3.50
- Cranberry, Tomato and Apple Juices \$3.00
- Assorted Fresh Pressed Fruit and Vegetable Juices \$3.50
- Fresh Fruit Smoothies \$4.00
- Lemonade \$3.00
- Bottled Flavored Iced Teas \$3.25 per bottle
- Assorted Sodas (10 ounce) \$3.00 per bottle
- Assorted Mineral Water (10 ounce) \$3.25 per bottle
- Mineral Water (litre) \$6.50 per bottle

Breakfast

- Selection of Dry Cereal with Whole and Skim Milk \$4.50
- Sliced Seasonal Fruit \$4.50
- Assorted Whole Fruit \$3.50
- Bakery Basket (2 pieces per person) \$4.50
- Bagel with Cream Cheese \$3.75
- Assorted Fruit Yogurts \$2.75 each

Afternoon Sweets and Snacks

- Classic Layer Bars (Graham Cracker, Shredded Coconut, Chocolate Chips and Nuts) \$3.75
- Scones with Devonshire Cream and Preserves \$6.50
- Miniature Seasonal Fruit Tarts \$4.00
- Selection of Biscotti \$3.50
- Chocolate Dipped Strawberries (2 per person) \$ 4.50
- Stonehedge Inn Brownies \$3.50
- Jumbo Cookies \$3.50
- Assorted Candy Bars \$ 2.25 each
- Granola Bars \$2.50 each
- Selection of Energy Bars \$3.50 each
- Warm Jumbo Soft Pretzels with Honey Mustard \$3.50 per person
- Individual Bags of Snacks to include Popcorn, Potato Chips and Pretzels \$2.00 per bag
- Stonehedge Inn Homemade Trail Mix \$3.50
- Ice Cream Sundae Bar with a Selection of Toppings \$7.50

(all items are priced per person unless otherwise noted)

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Luncheon Buffets

The Deli

Seasonal Daily Soup



Tomato & Mozzarella Salad with Basil and Balsamic

Couscous Salad with Farm Vegetables and Herbs

Selection of Deli Meats and Cheeses

Chicken Salad with Pesto

Olive Tapenade

Dijon Mustard and Mayonnaise

Romaine Hearts, Sliced Red Onion and Plum Tomatoes

Assorted Fresh Baked Breads and Lavash



Homemade Kettle Potato Chips with House Seasoning



Stonehedge Inn Cookies

Sliced Seasonal Fruit

\$27.00

Le Sandwich

Seasonal Daily Soup

Caesar Salad with Parmesan and Focaccia Croutons



Choice of Three of the Following:

Mediterranean Veggie: Cucumber, Lettuce, Tomato and Feta with a

Cilantro Roasted Red Pepper Hummus on Focaccia

Chipotle Turkey BLT: Smoked Turkey Breast with Lettuce, Tomato, Bacon and

Chipotle Mayonnaise on Whole Grain Bread

Tomato and Fresh Mozzarella: Fresh Mozzarella, Oven Roasted Tomatoes and Fresh Basil with

Oven Dried Tomato Pesto on Homemade Focaccia

Grilled Chicken and Brie with Tomatoes and Spinach Artichoke Spread on Freshly Baked Ciabatta

Roast Beef with Caramelized Onion, Swiss Cheese and a Creamy Horseradish Sauce on Crusty French Bread

Curried Chicken Salad with Grapes, Romaine Lettuce in a Wrap

New England Crab Roll on Brioche



Crispy French Fries with House Seasoning



Selection of Cookies & Brownies

\$29.00

All Buffet Luncheons include Coffee, Tea and Decaffeinated Coffee

Minimum number of guests for all buffet luncheons is 10 guests.

For groups under 10 guests, a \$3.00 per person surcharge will apply.

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“The Panini”

Your Choice of One of the Following Soups:

Seasonal Soup du Jour

New England Clam Chowder

Roasted Corn Soup with Poblano Cream



Green Salad with Tomatoes, Cucumbers and Shaved Carrots, Honey Mustard Dressing



Your choice of Three of the following Panini's:

Grilled Chicken with Bacon, Spinach, Cheddar Cheese and Roasted Red Pepper Mayonnaise on Ciabiatta

Roast Beef, Sundried Tomato Mayonnaise, Provolone Cheese and Shaved Red Onion on Sourdough

Tomato and Fresh Mozzarella with Oven Dried Tomato and Fresh Basil Pesto on Homemade Foccaccia

Caramelized Onion, Apple, Toasted Walnut and Cheddar Grilled Cheese on Sourdough

Rueben with Corned Beef, Sauerkraut, Swiss Cheese and 1000 Island Dressing

Roasted Turkey, Vermont Cheddar Cheese, Smoked Bacon and Onion Jam



Homemade Kettle Potato Chips with House Seasoning



Apple Berry Crumb Cake with Raspberry Sauce

\$30.00

“Make your own Fajitas”

Tortilla Soup

“Chopped” Salad with Tomatoes, Cucumbers, Radish, Peppers and Parsley,

Olive Oil and Lemon



Make your own Fajitas, choice of two of the following:

Grilled Skirt Steak

Marinated Chicken

Pork Tenderloin

Grilled Shrimp (add \$3.00)

Served with:

Warm Flour Tortillas

Sauteed Peppers and Onions

Spanish Rice

Grilled Corn with Lime Butter

Accompaniments to include:

Salsa, Guacamole, Sour Cream, Cheese, Lettuce, Diced Tomatoes



Churros with Caramel Sauce

Fresh Fruit Salad with Poppyseed Dressing

\$31.00 per person

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The Bistro

Spinach Salad, Warm Shallot Bacon Vinaigrette,
Sliced Mushroom, Onion & Egg
Grilled Asparagus Vinaigrette, Pecorino Romano Cheese and
Toasted Pine Nuts



White Wine Braised Chicken Breast with Mushrooms and Herbs
Grilled Wild Canadian Salmon Filet with Citrus Butter
Herb Rice Pilaf with Aromatic Vegetables
Seasonal Vegetables



Vanilla Cream Profiterole with Raspberry Coulis
\$33.00

The Mediterranean

Chef's Seasonal Selection of Soup



Antipasto Display to include Grilled Vegetables, Selection of Cheeses,
Chilled Shrimp, Marinated Olives, Crostini and Freshly Baked Breads



Tuscan Grilled Chicken with Tomato Olive Relish
Grilled Sirloin Steak Tips with Bordelaise Sauce
Toasted Orzo Pilaf, Roasted Garlic Oil & Caramelized Pearl Onions
Ragout of Mediterranean Vegetables



Strawberry and Mascarpone Tart
\$36.00

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Hors d'oeuvres

(priced per piece)

- Tuna Tartar, Wonton Chip, Seaweed Salt \$4.00
- Shrimp Cocktail, Smoked Cocktail Sauce \$3.75
- Seared Foie Gras, Brioche, Caramel Apple \$5.25
- Pesto Grilled and Chilled Shrimp \$3.75
- California Rolls, Crab, Avocado, Cucumber, Wasabi \$3.00
- Chilled Beef, Red Onion Jam, Herb Aioli, Toasted Baguette \$3.00
- Smoked Salmon and Boursin Pinwheel, English Cucumber \$2.75
- Summer Vegetable Rolls, Ponzu Sauce \$3.00
- Miniature Crab Cake, Lemon Caper Aioli \$3.50
- Spanikopita \$2.75
- Tomato and Fresh Mozzarella Bruschetta \$2.50
- Miniature Quiche Lorraine \$2.50
- Scallops Wrapped in Bacon, Sweet Mustard Glaze \$3.25
- Chicken Skewers, Thai Peanut Sauce \$3.00
- Vegetable Spring Rolls, Duck Sauce \$3.00
- Lobster and Vegetable Spring Rolls, Duck Sauce \$4.00
- Sesame Crusted Teriyaki Beef Satay \$3.25
- Mushroom Duxelle, Gruyere Cheese Puff \$2.75
- Tomato Basil Parmesan Risotto Cake \$3.00
- Lobster and Ricotta Pot Sticker \$4.00
- Duck Confit and Goat Cheese Quesadilla \$3.50
- Asparagus in Puff Pastry, Prosciutto, Fontina Cheese \$3.50
- Smoked Chicken Rangoon, Sweet and Sour Sauce \$2.75
- Coconut Shrimp, Ginger Pineapple Dipping Sauce \$3.75
- Pan Seared Lollipop Lamb Chop, Pine Nut Pesto \$4.50
- Hoisin Glazed Boneless Spareribs \$3.50
- Grilled Truffled Cheese on Brioche \$3.75

Reception Enhancements

Chef's Selection of American and International Artisan
Farmstead Cheeses with English Biscuits and Baguette
\$6.75 per person

Vegetable Crudite with your choice of 2 of the following Dips:
Caramelized Onion, Herb Sour Cream or Blue Cheese
\$3.50 per person

Roasted Antipasto Vegetables, Handmade Cured Meats, Buffalo Mozzarella,
Marinated Olives and Crostini
\$8.75 per person

Baked Brie with Caramelized Apples and Herbs Wrapped in Puff Pastry,
Crackers and Baguettes \$125.00
(Serves 20-25 Guests)

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Left Bank Dinner Menu

(Four Courses are required for all dinners)

Appetizers (Select One)

Butternut Squash & Apple Bisque
Crème Fraiche, Pumpkinseed Oil, Dehydrated Apple Chips 9.50

Mushroom Tart
Caramelized Onion Puree, Toasted Walnuts, Westfield Farms Chevre, Petite Salad,
Aged Balsamic 12.

Duck Confit
Smoked Bacon Braised Cabbage, Flannel Hash Cake, Crispy Duck Skin,
Fresh Cranberry Sauce 13.

Massachusetts Jonah Crab Cake
Jalapeno Emulsion, Celery Root and Apple Salad 15.

Salads (Select One)

Roasted Beet Salad
Watercress, Manchego, Marcona Almonds, Beet Puree, Fig & Sherry Vinaigrette 11.

Organic Winter Greens Salad
Baby Arugula, Shaved Winter Vegetables, Pine Nuts, Parmesan Reggiano,
Lemon Vinaigrette 10.

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Entrées (Select Three)

Pan Seared Day Boat Scallops
Truffle Cauliflower Puree, Smoked Bacon, Braised Leeks, Parsley Nage* 32.

Roasted Scottish Salmon
Thai Eggplant, Baby Bok Choy, Jasmine Rice, Cabbage Salad, Thai Red Curry Sauce* 30.

Roasted Organic Idaho Rainbow Trout
Melted Leeks, Baby Spinach, "Pomme Darphin", Red Wine Syrup, Buerre Blanc* 28.

Butter Poached New England Lobster
Parisian Style Gnocchi, Roasted Winter Squash, Roasted Shallot, Winter Mushrooms,
Fine Herbs* 39.

Pan Seared Colorado Lamb Chops
Herb Marinade, Roasted Fingerling Potatoes, Root Vegetables, Fresh Horseradish,
Lamb Jus* 41.

Pan Roasted Murrays Organic Chicken
Rosemary Marinade, Mashed Potato, Baby Spinach, Glazed Carrots, Herb Jus* 28.

Grilled Smoked Bacon Wrapped Beef Tenderloin
Blue Cheese Mashed Potatoes, Roasted Brussels Sprouts, Port Wine Demi Glace* 41.

Grilled NY Sirloin Steak Frites
Truffle French Fries, Watercress Salad, Maitre D'Hotel Butter, Bordelaise Sauce* 38.

Mediterranean Vegetable Napoleon
Roasted Squash, Oven Dried Tomato, Eggplant, Spinach, Basil, Westfield Farms Chevre 26.

Desserts (Select One)

Truffle Chocolate Crème Brulee with Fresh Sugar Cookies 11.50

Exotic Fruit Sabayon Gratin, Yuzu Syrup and Passion Fruit Sorbet 10.50

Pumpkin Cheesecake with Bourbon Caramel and Candied Pecans 10.50

Honey Molten Chocolate Cake with Vanilla Ice Cream and Crème Anglaise 11.

Four courses are required for all dinners.

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Beverages

Hosted Bar

House Brand Bar \$7.00

Vikinfjord
Beefeater Gin
Dewars Scotch
Seagram's 7
Jose Cuervo Gold Tequila
Jack Daniels Bourbon

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#### **Premium Brand Bar \$8.50**

Absolut Vodka  
Tanqueray Gin  
Chivas Regal Scotch  
Seagram's V. O.  
Patron Tequilla  
Bakers Bourbon

All Bars include the following:

|                                           |                                       |
|-------------------------------------------|---------------------------------------|
| House Red Wine \$32.00 per bottle         | Premium Red Wine \$38.00 per bottle   |
| House White Wine \$32.00 per bottle       | Premium White Wine \$38.00 per bottle |
| Premium Sparkling Wine \$32.00 per bottle | Artisan/Microbrew \$6.00              |
| Selection of Cordials \$7.00 and up       | Domestic Beer \$4.50                  |
| Brandies & Cognac \$8.25 and up           | Imported Beer \$5.50                  |
| Mineral Water \$3.25                      | Soft Drinks \$3.00                    |

There is a \$60.00 bar set up fee for all hosted bars  
One bartender is required per every 75 guests

Prices are per drink unless otherwise noted and Prices are subject to change  
All Bar Items Subject to a Combined State & Local Tax of 7%, 14% Service Charge and  
6% Administrative Fee (This portion will not be distributed to Waitstaff) 10/11

# Beverages

## Cash Bar

### House Brand Bar \$8.75

Vikinfjord  
Beefeater Gin  
Dewars Scotch  
Seagram's 7  
Jose Cuervo Gold Tequila  
Jack Daniels Bourbon

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Premium Brand Bar \$10.75

Absolut Vodka
Tanqueray Gin
Chivas Regal Scotch
Seagram's V. O.
Patron Tequila
Bakers Bourbon

All Bars include the following:

House Red & White Wine \$8.50 per glass	Artisan/Microbrew \$7.50
Premium Red & White Wine \$9.50 per glass	Domestic Beer \$5.75
Sparkling Wine \$8.50 per glass	Imported Beer \$7.00
Selection of Cordials \$12.50	Soft Drinks \$3.75
Brandies & Cognac \$15.00	Mineral Water \$3.75

There is a \$100.00 bar set up fee for all cash bars
One bartender is required per every 75 guests