

Soups and Such

Soups

Pint...\$4.50 Quart...\$8.50 Gallon...\$32.00

Cup of soup for sit-down meal...\$3.50 per person
Lemon Chicken...a Greek favorite
Mexican Chicken...spicy with corn and black beans
Mulligatawny...apples, red pepper, chicken and curry
Chicken with Rice...simple, infused with thyme
Senegalese Chicken...an African peanut stew
Vegetable Lentil...hearty and vegetarian
Tomato Bisque...finished with a little cream
Gingered Butternut Squash...creamy, without dairy
Carrot Ginger...served hot or cold
Potato Leek...also creamy, without dairy
Broccoli Potato...also blended without dairy
New England Corn Chowder 11/12/2010

Salads

Per buffet bowl feeds 20-25 ppl

Lickety Split House Salad...lots of toppings...\$35.00
Cobb Salad with Vermont Blue Cheese...\$40.00
Greek Salad...feta and black olive with a fresh oregano vinaigrette...\$40.00
Caesar Salad...garnished with Parmesan and croutons...\$40.00
Spinach, caramelized walnuts, granny smith apples, Vermont Blue Cheese with a
balsamic vinaigrette...\$45.00
Tomato Feta Bruschetta Salad...\$40.00

Tomato, Fresh Basil and Local Mozzarella Stacks served on a bed of Arugula...\$4.50
each
House Salad for sit-down meal...\$3.50 per person

Our Quiche

“Lauded as Berkshire’s Best”
\$25.00 per pie (8 slices)

Tomato Basil
Spinach

12/1/2010

Summer Squash, Zucchini, and Tomato
Lorraine...bacon and onion
Mushroom
Broccoli
Asparagus (seasonal)
Tomato Feta
Spinach Feta

Soups, Salads, and Quiche include locally baked breads.

Sandwiches and Wraps

Specialty Options...\$7.95

Roast Turkey with sliced avocado, warm Brie cheese and lettuce on a crusty roll
Crisp Bacon, sliced tomato, and lettuce in a sun dried tomato wrap dressed with
smashed avocado and fresh lime juice

Grilled sliced chicken breast with melted mozzarella and lettuce on a crusty roll spread
with fresh basil pesto

Greek Wrap...a collection of olives, sliced cucumber, grape tomatoes, sliced red onion
and feta cheese with oregano vinaigrette on the side

Roast Beef and lettuce on sourdough bread with a horseradish spread

Avocado Melt...melted Swiss cheese over sliced tomato and avocado with lettuce and
sprouts rolled in a sun dried tomato wrap

Grilled Chicken Caesar Salad Wrap

Create Your Own...\$7.95

Roast Turkey

Roast Beef

Honey and Brown Sugar Glazed Ham

Grilled Marinated Sliced Chicken

Lemon Tuna

And add...

Sliced tomato, lettuce, sliced avocado, sprouts, Swiss cheese, cheddar cheese,
mozzarella cheese or muenster cheese, and red onion

All on...

A selection of locally baked breads, which usually include whole wheat, sourdough and
ciabatta rolls.

Also... wraps

Topped with...

Pickles or pepperoncini

And...

12/1/2010

We include packets of mayonnaise and mustard and all sandwiches include our signature individual bag of chips!

Dinner

Fresh Baked Haddock with lemon parsley breadcrumbs...\$13.00
Baked Stuffed Fillet of Sole...\$15.00

Sautéed Boneless Chicken Breast with Artichoke Hearts and
Capers...\$10.50

Grilled Marinated Chicken Breast with Fresh Mango Salsa...\$11.50

Greek Chicken Kebabs in an Oregano Lemon Glaze...\$6.00 each

Chicken Piccatta with Fresh Lemon and Capers...\$10.50

Baked Stuffed Chicken Breast served with Chicken Gravy...\$10.50

Roast Prime Rib served with au jus...market price

Rosemary and Black Pepper Marinated Sirloin Steak...\$15.00

Chili Pepper Flank Steak, smothered with a chili glaze and grilled...\$15.50

Roast Carved Sirloin with au jus...market price

Chicken with Tomato, Garlic, and Fresh Basil over Linguini...\$12.00

Without Chicken if you prefer....\$9.00

Lasagna...\$80.00 per pan (feeds 20-24)

Ground Beef and Sweet or Hot Sausage

or

Fresh Garden Vegetable with a Cheddar sauce

Prices do not include Starch or Vegetable

*Chefs Choice Starch...\$2.50 pp

*Chef's Choice Vegetable...\$2.50pp

*Specific items may be requested at Market Price

Desserts

Cookies by the dozen...\$12.00

Peanut Butter Chocolate Chunk
M&M
Chocolate Chip Oatmeal
Oatmeal Raisin
Pecan Spice
Chocolate Gingersnaps
Old Fashion Chocolate Chip

Squares by the dozen...\$24.00

Raspberry Squares...
Blondies...
Rocky Road Brownies...
Lemon Squares...
Blueberry Cheesecake Squares...

Fresh Baked Pies...\$18.00 (8 pieces)

Apple Crumb
Raspberry Apple
Pumpkin
Wild Blueberry

Our Cheesecakes...\$25.00 (16 pieces)

Pumpkin
Lime
Chocolate
Plain

12/1/2010

Carrot Cake with Cream Cheese Frosting...\$25.00 (12 pieces)

Mango Cake with Cream Cheese Frosting...\$25.00 (12 pieces)

Herrell's Ice Cream

Assorted Ice Cream Truffles...\$1.00 each

Pints...\$4.00

Quarts...\$8.00

3-Gallon Tubs...\$72.00

Sundae Parties...\$3.50-\$5.50 per person

Ice Cream Cakes...\$20.00

Hors D'Oeuvres

Warm Brie and Cranberry Stuffed Puff Pastry...\$45.00
Cheese Boards of Imported or Domestic Cheese and Fruit, served with
Crackers

Domestic...\$40.00 feeds 20-25

Imported...\$55.00 feeds 20-25

Antipasto Platter...\$55.00 feeds 20-25

Vegetable Sticks served with Roasted Red Pepper Dip...\$40.00

Chicken Salad with Assorted Crackers...\$50.00

Blue and Yellow Corn Chips with Dips by the quart

Red Salsa...\$30.00

Black Bean and Corn...\$40.00

Guacamole...\$50.00

Mango and Pineapple Salsa...\$50.00

Mini Quiche Squares...\$1.50

Traditional Hummus with Pita Wedges...\$40.00

Shrimp Salad on Endive Leaf...\$1.50

Mushroom Pate...\$40.00 per loaf

Lump Crabcakes with Panko Crust...\$1.50

Roasted Grape Tomato and Pesto Crostini...\$1.50

Assorted Tea Sandwiches...\$1.25 ea

Wild Mushroom or Greek Mini Pizza Points...\$1.25 ea

Finger Sandwiches...\$42.00 per dozen

Mini Butternut Squash Quesadillas with Lime Cilantro Sour Cream...\$1.50
ea

Mini Chipotle Chicken Quesadillas with Salsa and Sour Cream...\$1.50 ea

Toasted Corn Cups with Grape Tomato Salsa and a Drop of Sour
Cream...\$1.25 ea

Grilled Chicken Quesadillas with Salsa and Sour Cream...\$1.50 ea

Chicken Satay with Peanut Sauce...\$1.50 ea

Mushroom Stuffed Mushrooms...\$1.25 ea

Shrimp Cocktail...\$1.75 ea

Spicy Grilled Marinated Shrimp Skewers...\$1.75 ea

Breakfast

Coffee, Decaffeinated Coffee, Tea...\$24.00 per pump pot

Orange or Cranberry Juice...\$1.50

Our Own Giant Muffins...\$2.00

Mini Muffins...\$.75

Our Breakfast Breads...\$12.00 a loaf
(pumpkin, lemon walnut, banana, or ginger)

Cinnamon Crumb Cake...\$18.00 per round

Banana Cake...\$24.00

Bagels from Bagels Too!...\$1.50

With cream cheese, butter, peanut butter, jam...add \$.50

Fresh Cut Seasonal Fruit

By the buffet bowl...\$45.00 feeds 20 people

Mini Breakfast Quesadillas served with Salsa and Sour Cream...\$1.50

Scrambled Eggs...\$2.50

A Selection of Toast...\$.75

Home Fried Red Potatoes...\$1.50

Hickory Smoked Bacon...\$2.00

Honey Glazed Ham...\$2.00

Our Homemade Quiche...\$25.00 per pie

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Other Beverages

Bottled Water...\$1.25

Bottled Soda...\$1.50

Bottled Nantucket Nectars...\$2.00

Snapple...\$2.00

Lemonade...\$12.00 per gallon

Fresh Brewed Ice Tea...\$12.00 per gallon

The Breakfast Buffet

Scrambled Eggs, Home Fries and Crisp Bacon, Bagels and Muffins, Fresh
Cut Fruit, Juice and Coffee...\$8.50

Burrito menu

Grilled with cheddar cheese...\$7.95

Mexican

Chicken, cheese, avocado, rice, black bean, red salsa

Thai

Chicken, cheese, rice, peanut sauce

Black Bean and Rice

Black bean salsa, cheese, rice, red salsa

12/1/2010

Cold Burrito...\$7.95

Mango

Chicken, lettuce, mango salsa

Red

Chicken, lettuce, and red salsa

Cobb Wrap or Cobb Salad...\$7.95

Lettuce, tomato, grilled chicken, crisp bacon, sliced egg, avocado and blue cheese dressing