



BEECHWOOD HOTEL
Nothing like you expect. Everything you deserve.

Plated Breakfast

Pre-Breakfast Platters ***Served at Each Table*** *(choice of one)*

Platters of Assorted Breakfast Pastries, Muffins, Danish and Croissants
Platters of Assorted Bagels with Assorted Flavored Cream Cheeses
Platters of Fresh Seasonal Fruit

Appetizers *(choice of one)*

Fresh Fruit Cocktail with Seasonal Berry Compote
Oatmeal Brulee with Bananas
Fruit and Yogurt Parfait with Granola

Entrées *(choice of one)*

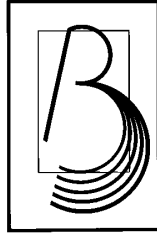
Farm Fresh Scrambled Eggs with Herbs
“Texas” Cut French Toast Stuffed with Choice of Bananas, Strawberries or Mixed Berries
served with Vermont Maple Syrup
Farm Fresh Egg, Bacon or Ham and Cheese on Croissants
Eggs “Benedict” with Hollandaise Sauce, topped with or without
Crabmeat, Canadian Bacon and English Muffin

All Entrées include a side of Country Style Potatoes,
Choice of Hickory Smoked Bacon or Sausage
Freshly Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

**“Egg Beaters” are available upon request at an additional cost.*

Pricing is per person unless otherwise noted

The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. All food, beverage and audio visual is subject to a 8% taxable administrative fee, 12% service charge and a 7% Massachusetts tax. The 8% taxable administrative fee does not represent a service charge, tip, or gratuity and does not go to waitstaff employees, service employees or service bartenders. The service charge of 12% will be for the hotel's servers and service providers.



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Breakfast Buffet

(25 person minimum)

Assorted Breakfast Pastries, Muffins, Danish and Croissants
Bagels and Cream Cheese
Farm Fresh Scrambled Eggs
Country Style Potatoes
Hickory Smoked Bacon and Sausage
Cereals and Granola
Seasonal Sliced Fruits with Flavored Yogurt Sauce
Freshly Squeezed Orange Juice, Cranberry Juice, Tomato Juice,
Apple Juice and Grapefruit Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

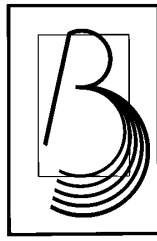
Creative Additions

(25 person minimum)

Breakfast Sandwiches made with Egg, Cheese, Ham or Bacon
served on an English Muffin or Croissant
“Texas” Cut French Toast stuffed with choice of Bananas, Strawberries or Mixed Berries
served with Vermont Maple Syrup
Eggs “Benedict” with Hollandaise Sauce, topped with or without Crabmeat,
Canadian Bacon and English Muffin
Smoked Salmon, Cream Cheese, Capers, Onions, Diced Tomatoes, Chopped Eggs and Bagels
**Omelettes made to order*
**Belgian Waffles with Fresh Fruit and Whipped Cream*

**Culinary fee required per creative addition per 50 guests*

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Brunch

(25 person minimum)

*Freshly Squeezed Orange Juice, Cranberry Juice, Tomato Juice,
Apple Juice and Grapefruit Juice
Sliced Seasonal Fruit Display with Flavored Yogurt Sauce
Country Style Potatoes
Hickory Smoked Bacon and Sausage
Farm Fresh Scrambled Eggs
Belgian Waffle with Assorted Toppings (additional \$4.50 per person)
Bagels with Flavored and Plain Cream Cheese
Assorted Danish, Muffins and Croissants*

Entrees

(choice of two)

*Baked New England Schrod
Seafood Newburg
Chicken Your Way: Parmesan, Marsala, Piccata,
Brown Sugar Cajun Grilled
Spinach & Boursin Stuffed Chicken
London Broil in a Merlot Sauce
Tri-color Pasta with Shrimp and Scallops in a
Lemon and Roasted Garlic Sauce
Roasted Prime Rib au jus (additional fee per
person)**

Pasta

(choice of one)

*Jumbo Stuffed Vegetarian Lasagna Rolls
Tri-Colored Gnocchi Primavera
Asian Vegetable and Lo Mein Stir Fry
Penne Pasta La Rosa*

Accompaniments

*Mixed Field Greens with Sliced Vegetables
and Choice of Dressings
Herbed Rice Pilaf
Selection of Fresh Vegetables
Freshly Baked Rolls and Butter*

Desserts

Arrangement of Mini Pastries, Assorted Mousses and Sweet Treats

Beverages

*Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Soft Drinks and Bottled Water*

*Add an Omelette Station for an additional fee
Add an Additional Entrée for an additional fee*

** Culinary fee required per 25 person minimum*

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