

BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve

Hot Hors d'oeuvres

All Hot & Cold Hors d'oeuvres are priced per 50 pieces

*Cocktail Franks in a Blanket
Mushroom Caps with Parmesan Herb Stuffing
Vegetable Spring Rolls with Sweet and Sour Sauce
Spinach and Feta wrapped in Phyllo (Spanikopita)
Stuffed Sausage Bread
Scallops wrapped in Bacon
Artichokes Stuffed with Boursin Cheese
Coconut Almond Shrimp with Mango Chutney Glaze
Chicken Quesadilla Cornucopias
Jamaican Jerk Chicken Skewers
Brie, Pear and Almond in Phyllo
Prosciutto and Asparagus Roulade
Skewers of Beef or Chicken Teriyaki
Chicken Cordon Bleu Pastry
Barbeque Chicken on Cheddar Biscuit
Clams Casino
Beef Wellington
Cozy Shrimp
Oyster Rockefeller
Beef Quesadilla Cornucopias
Crab Cakes with Remoulade Sauce
Chicken Saltimbocca Bites*

Cold Hors d'oeuvres

*Assorted Cold Canapés
Antipasto Skewer
Pesto Grilled Shrimp on a Rosemary Skewer
Bruschetta with Chevre Cheese and Tomato
Marinated Fresh Bocconcini (Mozzarella) Wrapped with Prosciutto
Crostoni with Grilled Asparagus, Tomato Vinaigrette and Parmesan
Smoked Salmon on Toast Points
Seared Tuna Loin
Marinated Baby Shrimp with Endive*

Raw Bar *

*Crab Claws
Chilled Oysters on the Half Shell
Chilled Little Necks on the Half Shell
Assorted Raw Bar (Chef's Choice)
Jumbo Shrimp with Cocktail Sauce
Lobster Tails*

*All served with appropriate sauces and condiments
All raw bar items are priced per 50 pieces*

Optional Shucking fee applies some raw bar items

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.

Reception Enhancements

Enhancements are priced per 50 guests

Imported and Domestic Cheese Display

with Assorted Crackers and French Breads garnished with Seasonal Fruit

Marinated Grilled Vegetable Display

Balsamic Marinated Grilled Vegetables served with Basil Oil

Antipasto Display

Marinated Vegetables, Cured Meats and Imported Cheeses

Vegetable Crudit 

Display of Fresh Vegetables with Assorted Dips

Seasonal Fresh Fruit Display

Assorted Fruits with Yogurt Dipping Sauce

Reception Builders

Almond Crusted Baked Brie with

Crackers, French Bread and Fresh Fruit

30 servings

Smoked Salmon with Traditional Garnishes

30 servings

**Rosemary and Paprika Roasted Leg of Lamb*

20 servings

**Turkey Breast Roulade with Orange Cranberry Relish*

50 servings

**Maple and Mustard Glazed Ham*

20 servings

**Roasted New York Sirloin of Beef with B arnaise Sauce*

30 servings

**Roast Steamship of Beef, au jus and Horseradish Cream*

150 servings

All reception builders are served with appropriate condiments and breads

** Culinary Fee per Station*

Party Snacks

(Choice of three, priced per 50 guests)

Baked Pretzels

Chef's Homemade Potato Chips with Onion Dip

Bar Snack Mix

Tri-Color Nacho Chips and Salsa

Popcorn

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