

BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Meeting Breaks

Executive Continental Breakfast

Assorted Breakfast Pastries, Muffins, Danish and Croissants

Bagels with Cream Cheese (toaster available)

Cereals and Granola

Seasonal Sliced Fruits with Flavored Yogurt Sauce

Freshly Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

\$11.95

Luxury Continental Breakfast

Assorted Breakfast Cakes

Individual Yogurt Cups and Granola

Cereals and Milk

Seasonal Sliced Fruits with Flavored Yogurt Sauce

Breakfast Sandwiches made with Egg, Cheese, Ham or Bacon

served on an English Muffin or Croissant

Freshly Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

\$14.95

Luxury Refresh

Assorted Nutri-Grain Bars

Assorted Yogurts

Fresh Seasonal Whole Fruit

Assorted Soft Drinks and Bottled Water

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

\$8.95

Classic Refresh

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks and Bottled Water

\$5.25

Upgrade Your Break

(available when adding to an existing break)

Assorted Smoothies and Fruit Drinks to include:

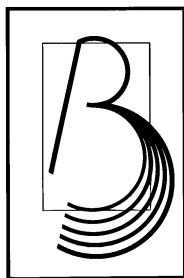
Stoneyfield, Odwalla, or Naked Drinks **\$3.50**

Assorted Soft Drinks and Bottled Water **\$2.00**

Pricing is per person unless otherwise noted

We can custom design menus to meet your needs

The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. All prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Themed Breaks

Cookies, Cookies, Cookies

*Freshly Baked Chocolate Chunk, Peanut Butter, Oatmeal Raisin and
White Chocolate Macadamia Nut Cookies
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks and Bottled Water*
\$10.50

Chocolate Dream

*Freshly Baked Chocolate Fudge Brownies
Chocolate Mousse Cups
Chocolate Dipped Fruit and Cigar Wafers
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks and Bottled Water*
\$10.50

Tuity Fruity

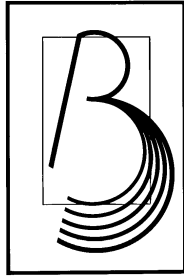
*Gourmet Cookie Bars to include:
Lemon Squares, Caramel Apple, Raspberry Oatmeal and Harvest Fruit
Sliced Seasonal Fruit
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks and Bottled Water*
\$12.95

Country Corner

*Assorted Domestic and Imported Cheeses served with Crackers and Sliced French Bread
Fresh Fruit Skewers with Assorted Dipping Yogurt Creams
Snapple Iced Tea and Snapple Lemonade
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas*
\$10.50

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Themed Breaks

Fondue Break

(Maximum 75 people)

(Choice of One)

White, Milk or Dark Chocolate Fondue Dipping Sauce

Selection of Sliced Seasonal Fruit

Pretzels, Marshmallows, Wafer Cookies, Dried Apricots and Banana Chips

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks and Bottled Water

\$12.95

Sundae Bar

Served Chocolate, Vanilla and Oreo Ice Cream

M&M, Reese's Pieces, Jimmies, Cherries, Nuts and Strawberries

Hot Fudge and Caramel Sauces

Whipped Cream

\$9.95

**(Chef Attendant required)*

Individual Break Items

Individual Yogurt Cups \$2.50

Fruit Skewers with Yogurt Sauce \$3.95

Nutri-Grain Bars \$3.50

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas \$2.75

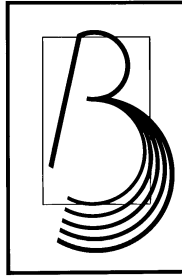
Assorted Soft Drinks and Bottled Water \$2.75

Voss Water and Snapple Beverages \$3.75

** \$75.00 Culinary fee required per creative addition per 50 guests*

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Themed Breaks

Health Crunch

Kashi Bars

Individual Flavored Yogurts with Granola

Bowl of Whole Bananas, Peaches and Oranges

Bottled Water, Diet Snapple and Sparkling Juices

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

\$11.50

Boston Marathon

Power Bars

Trail Mix

Fresh Seasonal Whole Fruit

Nutri-Grain Bars

Candy Bars

Bottled Water, Energy Drinks and Assorted Juices

\$11.95

Pretzel Break

Assorted Jumbo Soft Pretzels to include:

Plain, Stuffed and Fruit Flavored

Assorted Dipping Sauces to Accompany Pretzels

Chocolate and Yogurt Dipped Mini Hard Pretzels

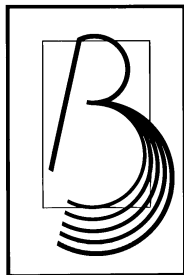
Assorted Soft Drinks and Bottled Water

\$10.50

** \$75.00 Culinary fee required per creative addition per 50 guests*

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

***The Beechwood Executive
Service Package***

Pre-Meeting Continental

*Platters of Assorted Breakfast Pastries, Muffins and Danish
Freshly Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice
Seasonal Sliced Fresh Fruit
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas*

Mid Morning Break

*Assorted Nutri-Grain Bars
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks and Bottled Water*

Mid Afternoon Break

*Individual Plain and Fruit Flavored Yogurts
Freshly Baked Cookies and Brownies
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks and Bottled Water*

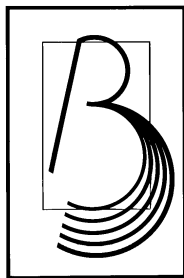
\$21.95

Upgrade Your Break

*(available when adding to an additional break)
Voss Water and Snapple Beverages \$3.50
Assorted Soft Drinks and Bottled Water \$2.00
Breakfast Sandwiches made with Egg, Cheese, Ham or Bacon
served on English Muffin or Croissant \$4.00*

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



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 \$13.95

“Texas” Cut French Toast Stuffed with Choice of Bananas, Strawberries or Mixed Berries

served with Vermont Maple Syrup \$14.95

Farm Fresh Egg, Bacon or Ham and Cheese on Croissants \$14.95

Eggs “Benedict” with Hollandaise Sauce, topped with or without

Crabmeat, Canadian Bacon and English Muffin \$17.95

All Entrées include a side of Country Style Potatoes,

Choice of Hickory Smoked Bacon or Sausage

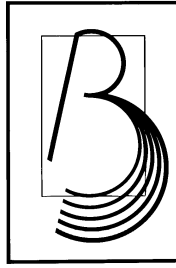
Freshly Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

**“Egg Beaters” are available upon request at an additional cost of \$2.50 per person*

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

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*

\$19.95

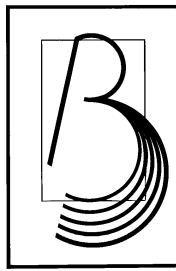
Creative Additions

(25 person minimum)

*Breakfast Sandwiches made with Egg, Cheese, Ham or Bacon
served on an English Muffin or Croissant \$4.00
“Texas” Cut French Toast stuffed with choice of Bananas, Strawberries or Mixed Berries
served with Vermont Maple Syrup \$4.50
Eggs “Benedict” with Hollandaise Sauce, topped with or without Crabmeat,
Canadian Bacon and English Muffin \$5.00
Smoked Salmon, Cream Cheese, Capers, Onions, Diced Tomatoes, Chopped Eggs and Bagels \$6.00
*Omelettes made to order \$4.50
Belgian Waffles with Fresh Fruit and Whipped Cream \$4.50

** \$75.00 culinary fee required per creative addition per 50 guests
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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

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,
or 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 \$3.00 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

\$34.00

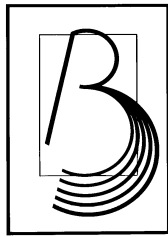
Add an Omelette Station for \$4.50 per person

Add an Additional Entrée for \$3.00 per person

Pricing is per person unless otherwise noted

** \$75.00 Culinary fee required per 25 person minimum*

*The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness.
All prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Luncheon Buffets

Deli Buffet

(25 person minimum)

Chef's Soup du Jour or Seasonal Fresh Fruit

Chef's Cole Slaw

Mixed Field Greens with Sliced Vegetables and Choice of Dressings

Assorted Sliced Deli Meats: Roast Beef, Breast of Turkey,

Virginia Baked Ham, Genoa Salami and Tuna Salad

Assorted Sliced Cheeses: Swiss, Cheddar, and Havarti

Platters of Lettuce, Sliced Tomatoes and Pickles

Assorted Breads and Rolls

Assorted Gourmet Cookie Bars

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas,

Assorted Soft Drinks and Bottled Water

\$23.95

Gourmet Deli Buffet

(15 person minimum)

Butternut Squash and Crabmeat Bisque

New Potato Salad

Pasta Salad with Julienne Vegetables

Classic Caesar Salad with Fresh Grated Parmesan Cheese and Garlic Croutons

Pre-Made Gourmet Sandwiches to include:

Roasted Vegetables on Focaccia Bread,

Sliced Roasted Turkey with Hummus, Cucumber and Feta on a Croissant

Roast Beef with Boursin Cheese on Rye,

Grilled Chicken with Tomato, Red Onion and Cucumber Dill Sauce on a Baguette

Assorted Dark Chocolate and White Chocolate Mousse Cups

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas,

Assorted Soft Drinks and Bottled Water

\$28.00

Roll Up Buffet

(15 person minimum)

Mixed Field Greens with Sliced Vegetables with Choice of Dressing

Pre-Made Roll-Up Sandwiches to Include:

Breast of Turkey, Baked Virginia Ham, Roast Beef and Tuna Salad

Swiss, Provolone and Cheddar Cheeses on assorted wraps

Platters of Freshly Baked Chocolate Chip Cookies

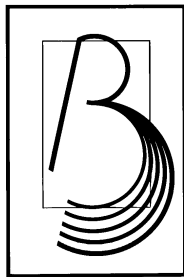
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks and Bottled Water

\$21.95

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Luncheon Buffets

Pizza, Pizza, Pizza

(15 person minimum)

Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons

Freshly Baked Breadsticks with Cheese

Sliced Fresh Fruit

Chef's Choice of Gourmet Pizzas including Meat, Vegetarian and Cheese

Freshly Baked Cookies and Brownies

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks and Bottled Water

\$23.95

Little Italy

(25 person minimum)

Choice of Minestrone Soup or Fresh Fruit

Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons

Fresh Antipasto Display

Sausage Cacciatore served with Penne Pasta

Sautéed Chicken Piccata

Medley of Seasonal Vegetables

Freshly Baked Garlic Bread with Melted Mozzarella Cheese

Fresh Biscottis, Cannolis and Espresso Mousse Parfait

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks and Bottled Water

\$27.95

Beechwood Picnic

(25 person minimum)

Mixed Field Green Salad with Sliced Vegetables and Assorted Dressings

Chef's Potato Salad

Grilled Hamburgers, Cheeseburgers and Hot Dogs

Choice of Sausage served with Onions and Peppers or Barbeque Chicken

Potato Chips

Fresh Baked Assorted Cookies

Served with all the Accompaniments

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks and Bottled Water

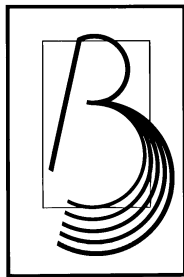
\$24.95

**(Chef Attendant Available)*

**If a Chef is required an additional \$75.00 culinary fee will apply*

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

The Beechwood Lunch Buffet

(25 person minimum)

Salads

(choice of two)

Mixed Field Greens with Sliced Vegetables and Choice of Dressings
Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons
Italian Plum Tomatoes with Fresh Mozzarella, Basil and Balsamic Vinaigrette
Spinach Salad with Warm Wild Mushroom and Bacon Dressing
Cucumber, Heirloom Tomato, Sunflower Oil and Dill

Entrees

(choice of two)

Chicken Your Way: Parmesan, Marsala, Piccata or Brown Sugar Cajun Grilled
Baked Haddock La Rosa
Cedar Seared Salmon with a Caramelized Apple and Red Onion Chutney
London Broil with Merlot Sauce
Roast Pork Loin with Portobello Mushroom Demi Glaze
Stuffed Vegetarian Lasagna Rolls

Accompaniments

Chef's Choice of Potato
Chef's Choice Seasonal Fresh Vegetables

Desserts

(choice of two)

Key Lime Pie
Boston Cream Pie
Lemon Berry Mascarpone Cake
Fruit Mousse Parfait
Chocolate Mousse
Cheesecake with Strawberries
Triple Chocolate Truffle Torte
Carrot Cake

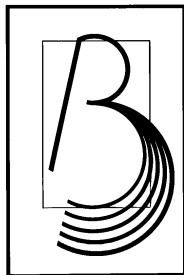
Beverages

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

\$28.00

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Plated Luncheon

Appetizer

(choice of one)

Soup du Jour

Butternut Squash and Crabmeat Bisque

New England Clam Chowder

Mixed Field Greens with Sliced Vegetables and Choice of Dressings

Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons

Italian Plum Tomatoes with Fresh Mozzarella, Basil and Balsamic Vinaigrette

Jumbo Shrimp Cocktail (additional \$4.95 per person)

Entrees*

(choice of two)

Mushroom Ravioli with a Porcini Cream and Oven Dried Roma Tomatoes and Asparagus \$18.95

Jumbo Stuffed Vegetarian Lasagna Roll \$18.95

Classic Caesar Salad with Choice of Grilled Chicken or Grilled Shrimp \$18.95

Chicken Your Way: Parmesan, Marsala, Piccata or Brown Sugar Cajun Grilled \$22.95

Baked Stuffed Haddock \$24.95

Teriyaki Glazed Chicken Breast with Pan Fried Ginger Vegetables \$23.95

Grilled Swordfish with Cajun Lemon Dill Butter \$25.95

Sliced London Broil with Mushroom Merlot Sauce \$23.95

Lobster Ravioli served with a Tomato Vodka Sauce \$26.95

Grilled Petite Top Sirloin with Bleu Cheese Demi Glaze \$26.95

All entrees come with Chef's choice of accompaniments and freshly baked rolls and butter unless otherwise stated

**Vegetarian and Kosher style selections are available upon request*

Dessert

(choice of one)

Key Lime Pie

Boston Cream Pie

Lemon Berry Mascarpone Cake

Fruit Mousse Parfait

Chocolate Mousse

Cheesecake with Strawberries

Triple Chocolate Truffle Torte

Carrot Cake

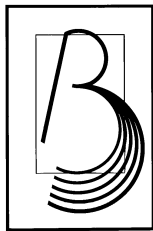
Beverage

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



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 \$95*
- Mushroom Caps with Parmesan Herb Stuffing \$125*
- Vegetable Spring Rolls with Sweet and Sour Sauce \$125*
- Spinach and Feta Wrapped in Phyllo (Spanikopita) \$125*
- Stuffed Sausage Bread \$125*
- Scallops Wrapped in Bacon \$145*
- Artichokes Stuffed with Boursin Cheese \$145*
- Coconut Almond Shrimp with Mango Chutney Glaze \$145*
- Chicken Quesadilla Cornucopias \$150*
- Jamaican Jerk Chicken Skewers \$150*
- Brie, Pear and Almond in Phyllo \$175*
- Prosciutto and Asparagus Roulade \$175*
- Skewers of Beef or Chicken Teriyaki \$175*
- Chicken Cordon Bleu Pastry \$175*
- Barbeque Chicken on Cheddar Biscuit \$175*
- Clams Casino \$200*
- Beef Wellington \$200*
- Cozy Shrimp \$200*
- Oyster Rockefeller \$225*
- Beef Quesadilla Cornucopias \$200*
- Crab Cakes with Remoulade Sauce \$225*
- Chicken Saltimbocca Bites \$200*

Cold Hors d'oeuvres

- Assorted Cold Canapés \$125*
- Antipasto Skewer \$150*
- Pesto Grilled Shrimp on a Rosemary Skewer \$175*
- Bruschetta with Chevre Cheese and Tomato \$125*
- Marinated Fresh Bocconcini (Mozzarella) Wrapped with Prosciutto \$125*
- Crostini with Grilled Asparagus, Tomato Vinaigrette and Parmesan \$150*
- Smoked Salmon on Toast Points \$200*
- Seared Tuna Loin \$200*
- Marinated Baby Shrimp with Endive \$225*

Raw Bar *

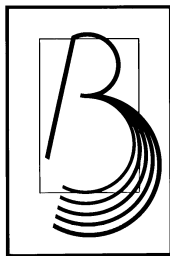
- Crab Claws \$150*
- Chilled Oysters on the Half Shell \$150*
- Chilled Little Necks on the Half Shell \$150*
- Assorted Raw Bar (Chef's Choice) \$175*
- Jumbo Shrimp with Cocktail Sauce \$200*
- Lobster Tails \$225*

All served with appropriate sauces and condiments

All raw bar items are priced per 50 pieces

Optional Shucking fee of \$75.00 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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Reception Enhancements

Enhancements are priced per 50 guests

Imported and Domestic Cheese Display

with Assorted Crackers and French Breads garnished with Seasonal Fruit

\$225.00

Marinated Grilled Vegetable Display

Balsamic Marinated Grilled Vegetables served with Basil Oil

\$200.00

Antipasto Display

Marinated Vegetables, Cured Meats and Imported Cheeses

\$250.00

Vegetable Crudités

Display of Fresh Vegetables with Assorted Dips

\$180.00

Seasonal Fresh Fruit Display

Assorted Fruits with Yogurt Dipping Sauce

\$200.00

Reception Builders

Almond Crusted Baked Brie with

Crackers, French Bread and Fresh Fruit

30 servings

\$100

Smoked Salmon with Traditional Garnishes

30 servings

\$175

**Rosemary and Paprika Roasted Leg of Lamb*

20 servings

\$160

**Turkey Breast Roulade with Orange Cranberry Relish*

50 servings

\$150

**Maple and Mustard Glazed Ham*

20 servings

\$125

**Roasted New York Sirloin of Beef with Béarnaise Sauce*

30 servings

\$250

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

150 servings

\$500

All reception builders are served with appropriate condiments and breads

**\$75.00 Culinary Fee per Station*

Party Snacks

(Choice of three, priced per 50 guests)

Baked Pretzels

Chef's Homemade Potato Chips with Onion Dip

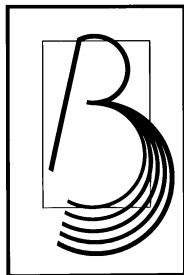
Bar Snack Mix

Tri-Color Nacho Chips and Salsa

Popcorn

\$21.95

The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. All prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

***Hors d' Oeuvres Reception
Stations***

Cheese and Fruit Display

*Imported and Domestic Cheese with Assorted Crackers,
French Breads and Assorted Fruits with Yogurt Dipping Sauce*

Carving Station

(Choice of One)

*Roasted Prime Rib of Beef with Horseradish Cream
Garlic and Herb Crusted Tenderloin with Sun Dried Tomato Pesto
Roast Turkey Breast with Cranberry Chutney
Maple Roasted Pork Loin with a Brown Sugar and Apple Compote*

Sauté Station

(Choice of Two)

Bowtie Pasta

Penne

Tri-colored Cheese Tortellini

Mushroom Ravioli

Served with Choice of Basil Pesto, Alfredo, and Tomato Cream

Dessert Station

Assorted Mini Pastries, Cannoli and Biscotti

Accompaniments

Freshly Baked Rolls and Butter

\$29.95

Add a Salad Station \$2.00 per person

Mixed Field Greens, Spinach, Romaine

Tomatoes, Cucumbers, Onions, Olives, Carrots

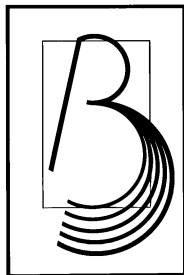
Bacon, Egg, Feta and Shredded Cheese

Croutons, Warm Rolls and Butter and Assorted Dressings

If a Chef is required an additional \$75.00 culinary fee will apply

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

International Themed Culinary Stations

Italian

Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons
Garlic and Mozzarella Cheese Bread
(Choice of Two)
Cheese Filled Tortellini
Mushroom Ravioli
Penne Pasta
Bow Tie Pasta
Chef's Choice of Two Sauces:
Alfredo, Tomato Basil Coulis or Pesto Cream Sauce
\$16.95

Middle Eastern

Fresh Pita Bread
Hummus
Babaganoush
Couscous Salad with Mint
Saffron Rice
Green Beans in Tomato Sauce
Grilled Beef and Chicken Kabobs with Mediterranean Spices
\$22.95

Garden Fresh

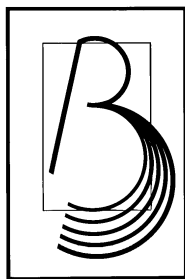
Mixed Field Greens, Spinach, Romaine
Tomatoes, Cucumbers, Onions, Olives, Carrots
Bacon, Egg, Feta and Shredded Cheese
Croutons, Warm Rolls and Butter and Assorted Dressings
\$9.95
Add Chicken, Beef and Shrimp \$6.00

Venetian Dessert Table

Chef's selection of Gourmet Mini-pastries, and Petit Fours
Freshly Brewed Regular and Decaffeinated Coffees, Gourmet Tea Assortment
\$10.00
All culinary stations are priced per person

If a Chef is required an additional \$75.00 culinary fee will apply

*The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness.
All prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Plated Dinner Menu

*All Entrées includes Salad, Dessert and Beverage
Appetizers and Intermezzos are an additional charge per person*

Appetizers

(choice of one)

- Chef's Specialty Seasonal Soups \$3.00*
- New England Clam Chowder \$4.00*
- Sausage Ravioli with Sundried Tomato Pesto Cream \$4.00*
- Butternut Squash and Crabmeat Bisque \$5.00*
- Three Onion Soup \$5.00*
- Crab Cakes with Chipotle Pepper Aioli \$5.00*
- Jumbo Gulf Shrimp Cocktail \$6.00*
- Smoked Duck and Red Pepper Coulis on Belgian Endive \$6.50*
- Seared Tuna Loin, Avocado and Asian Pear with a Wasabi Barbeque \$8.00*

Salads

(choice of one)

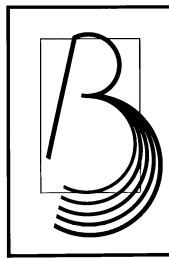
- Mixed Field Greens with Sliced Vegetables and Choice of Dressings*
- Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons*
- Italian Plum Tomatoes with Fresh Mozzarella, Basil and Balsamic Vinaigrette*
- Spinach Salad with Warm Wild Mushroom and Bacon Dressing*
- Cucumber, Heirloom Tomato, Sunflower Oil and Dill*

Intermezzo Sorbet

- Chef's Selection of Raspberry, Kiwi or Lemon*
- Served in a Sugar Rimmed Glass \$4.00*

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Plated Dinner Menu

(Continued)

Entrées

(choice of two)

- Vegetable Strudel with Smoked Tomato Basil Coulis \$25.95*
Spinach and Roasted Garlic Ravioli with Roasted Roma Tomato and Marinated Artichoke \$25.95
Pan Fried Eggplant with Garlic Spinach, Marinated Tomato and Fresh Mozzarella \$25.95
Chicken Your Way: Parmesan, Marsala, Piccata or Brown Sugar Cajun Grilled \$27.95
Baked Haddock with a Lemon Chardonnay Sauce \$27.95
Herb Crusted Breast of Chicken with Spinach Boursin Stuffing and Bordelaise Sauce \$28.95
Chicken Oscar \$28.95
Chicken Mediterranean \$29.95
Lobster Ravioli served with Lobster Sauce \$29.95
Cedar Seared Atlantic Salmon with Caramelized Apple and Red Onion Chutney \$29.95
Cajun Crusted Swordfish Steak with a Cajun Dill Butter Sauce \$31.95
Roast Prime Rib of Beef au Jus and Horseradish Cream (minimum 15 guests) \$36.95
Sliced Roast New York Sirloin with Caramelized Shallot Sauce \$35.95
Bone in Pork Loin with Apple Molasses Glaze and Golden Raisin Compote \$34.95
8oz Filet Mignon of Beef with Blue Cheese Demi Glace \$40.95
6oz Petite Filet Mignon with Chicken your Way \$36.95
6 oz. Petite Filet Mignon and Three Baked Stuffed Shrimp \$43.95
6 oz. Petite Filet Mignon with a Maine Lobster Tail and Drawn Butter \$63.95

All entrees are served with Freshly Baked Rolls and Butter
Chef's choice of Seasonal Vegetables and Potato or Rice
Additional Vegetarian, Dietary Restricted, and Kosher entrées are available upon request

Dessert

(choice of one)

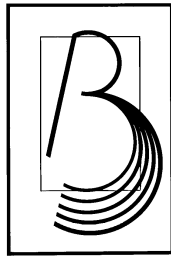
- Tiramisu with Crème Anglais*
Carrot Cake with Whipped Cream
Chocolate or White Chocolate Mousse
Cheesecake with Strawberries
Key Lime Pie
Boston Cream Pie
Spiced Apple Blossom
Triple Chocolate Truffle Torte
Assorted Pastry Trays (additional \$13.00 per table)

Beverage

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Dinner Buffet

(25 person minimum)

Soup

(choice of one)

Chef's Soup du Jour

Butternut Squash and Crabmeat Bisque

New England Clam Chowder

Accompaniments

Freshly Baked Rolls and Breads

Chef's Selection of Potato or Rice

Chef's Selection of Seasonal Vegetables

Specialty Salads

(choice of two)

*Mixed Field Greens with Sliced Vegetables and
Choice of Dressings*

Marinated Vegetable Salad

Marinated Tomato, Cucumber and Feta Salad

Spinach and Mushroom Salad

Classic Caesar Salad with Freshly Grated

Parmesan Cheese and Garlic Croutons

Grilled Mushroom Salad

Pesto Potato Gnocchi Salad

Entrees

(Choice of Three)

*Chicken Your Way: Parmesan, Marsala, Piccata or Brown Sugar Cajun Grilled
New England Baked Haddock*

Cedar Plank Salmon with Grilled Caramelized Apple and Red Onion Chutney

Spinach and Roasted Garlic Ravioli with Roasted Roma Tomato and Marinated Artichoke

Tri Colored Gnocchi Primavera

Asian Vegetable and Lo Mein Stir Fry

**Pork Loin with Apple Molasses Glaze*

**New York Sirloin of Beef with Béarnaise Sauce or Horseradish Cream*

**Roast Prime Rib of Beef au jus*

**Carving Station Available - \$75.00 Fee*

Desserts

(choice of two)

Chocolate or White Chocolate Mousse

Triple Chocolate Truffle Torte

Cheesecake with Strawberries

Lemon Berry Mascarpone Cake

Carrot Cake

Boston Creme Pie

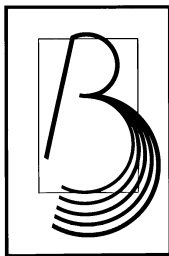
Beverage

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

\$39.00

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.



BEECHWOOD HOTEL

Nothing like you expect. Everything you deserve.

Dinner Buffets

Italian Buffet

*Minestrone Soup
Classic Caesar Salad with Freshly Grated
Parmesan Cheese and Garlic Croutons
Fresh Antipasto Display
Sausage Cacciatore served with Penne Pasta
Shrimp and Scallop Scampi over Linguini
Chicken Piccata
Vegetable Medley
Fresh Baked Garlic Bread with
Melted Mozzarella Cheese
Assorted Italian Pastries and Desserts*
\$32.95

Taste of Asia

*Sweet and Spicy Vegetable Soup
Hoisin Marinated Snow Pea, Ginger
Carrot and Lo Mein Salad
Teriyaki beef and Vegetable Stir Fry
Orange Chicken
Chicken Fried Rice and White Rice
Vegetarian Spring Rolls
Sesame Dusted Macaroons and
Ginger Asian Pear Brulee*
\$32.95

New England Clambake

*New England Clam Chowder
Mixed Field Green Salad with Choice of Dressings
Homemade Coleslaw
Freshly Baked Cornbread
Baked Potato
BBQ Breast of Chicken
Steamed Lobster (1.25 pounds)
Corn on the Cob (seasonal)
Blueberry Crumble
Strawberry Shortcake*
Market Price

Ocean Fresh

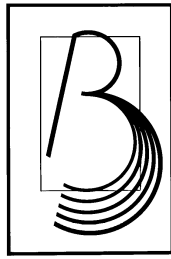
*New England Clam Chowder
Mixed Field Greens with Choice of Dressings
Fresh Cibatta Bread
Shrimp and Scallop Scampi served Over Linguine
Baked Haddock
Chicken Your Way: Parmesan, Marsala, Piccata,
Brown Sugar Cajun Grilled
Split Baked Potato
Vegetable Medley
Cheesecake with Assorted Toppings*
\$40.00

Add Steamers for \$5.00 per person

All of the above served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

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 prices are subject to a 12% service charge, 8% taxable administrative fee and 7% Massachusetts tax. Prices are subject to change.*



Beverages

Hourly Bar

(Minimum of 50 guests)

One hour of unlimited, fully stocked beverage service featuring call brand liquors, imported and domestic beer, red and white wines, assorted soft drinks, juices and mineral waters.

\$18.00 per person

Two hours: \$25.00 per person

Three hours: \$31.00 per person

Four hours: \$36.00 per person

Five hours: \$40.00 per person

Consumption Bar

Hosted, fully stocked bar, billed on a consumption basis for any pre-determined length of time, up to five hours with drink service based on the following prices:

<i>Call Brands</i>	<i>\$5.84</i>
<i>Premium Brands</i>	<i>\$6.31</i>
<i>Wine by the Glass</i>	<i>starting at \$5.71</i>
<i>Domestic Beers</i>	<i>\$4.67</i>
<i>Imported Beers</i>	<i>\$5.37</i>
<i>Soft Drinks/Fruit Juices</i>	<i>\$2.15</i>
<i>Mineral Waters</i>	<i>\$2.15</i>
<i>Cordials</i>	<i>starting at \$6.31</i>
<i>Two Liquor Drinks</i>	<i>starting at \$6.84</i>

Cash Bar

Fully stocked bar available, where guests are responsible for payment of their own beverages.

Pricing is as follows:

<i>Call Brands</i>	<i>\$6.25</i>
<i>Premium Brands</i>	<i>\$6.75</i>
<i>Wine by the Glass</i>	<i>\$6.00</i>
<i>Domestic Beers</i>	<i>\$5.00</i>
<i>Imported Beers</i>	<i>\$5.75</i>
<i>Soft Drinks/Fruit Juices</i>	<i>\$2.25</i>
<i>Mineral Waters</i>	<i>\$2.25</i>
<i>Cordials</i>	<i>starting at \$7.25</i>
<i>Two Liquor Drinks</i>	<i>starting at \$7.25</i>

A bar set-up fee of \$75.00 per bartender will be added if sales (per bar) do not exceed \$350.00

Banquet Wine List

WHITES

Chardonnay

Firestone, <i>California</i>	\$27
La Chablisienne 'Petit Chablis', <i>Chablis, France</i>	\$34
Sonoma Cutrer, <i>Russian River, California</i>	\$45
Talbott 'Estate' Chardonnay, <i>Monterey, California</i>	\$52

Other Whites

Riesling, A to Z, <i>Oregon</i>	\$27
Pinot Grigio, Montasolo, <i>Veneto, Italy</i>	\$28
Sauvignon Blanc, Provenance, <i>Napa, California</i>	\$38
Sancerre, Domaine Crochet, <i>Loire, France</i>	\$48

REDS

Pinot Noir

Frances Ford Coppola, 'Votre Sante', <i>California</i>	\$32
Talbott, 'Logan', <i>Monterey, California</i>	\$42
Ponzi 'Tavola', <i>Willamett Valley, Oregon</i>	\$46
Alex Gambal, <i>Burgundy, France</i>	\$52

Cabernet Sauvignon

Firestone, <i>California</i>	\$27
B.R. Cohn, <i>Sonoma, California</i>	\$38
Slingshot, <i>Napa, California</i>	\$44
Burgess, <i>Napa, California</i>	\$52

Other Reds

Merlot, Firestone, <i>California</i>	\$27
Malbec, Norton 'Reserva', <i>Mendoza, Argentina</i>	\$36
Chianti Classico, Donna Laura Bramosia, <i>Tuscany, Italy</i>	\$36
D'Arenberg 'Footbolt' Shiraz, McLaren Vale, <i>Australia</i>	\$40
Red Zinfandel, Ridge 'Three Valleys', <i>Sonoma County</i>	\$44
Merlot, Whitehall Lane, <i>Napa, California</i>	\$45

CHAMPAGNE | SPARKLING

Sparkling, Cristalino, Brut, <i>Spain</i>	\$27
Champagne, Lucien Albrecht, <i>Cremant, Brut Rosé, Alsace, NV</i>	\$40
Champagne, Moët Imperial, <i>Épernay, NV</i>	\$60
Champagne, Henriot Brut, Souverain, <i>Reims, NV</i>	\$78
Champagne, Dom Pérignon, <i>Épernay, 2000</i>	\$205

BEECHWOOD HOTEL

363 Plantation Street • Worcester, MA 01605 • (508) 754.5789 • Fax (508) 754.0731
beechwoodhotel.com • sales@beechwoodhotel.com