



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*

**Marinated Grilled Vegetable Display**

*Balsamic Marinated Grilled Vegetables served with Basil Oil*

**Antipasto Display**

*Marinated Vegetables, Cured Meats and Imported Cheeses*

**Vegetable Crudités**

*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 Béarnaise 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*

*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.*