

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.