

## 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, 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 Cream Pie*

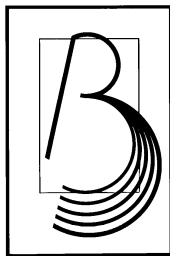
#### **Beverage**

*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**

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***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**

***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*

***Add Steamers for \$5.00 per person***

***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**

***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**

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

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