

BREAKFAST



CONTINENTAL BREAKFAST

25/person

Seasonal Fresh Fruit Salad
Assorted Yogurts & BOLA Granola
Assorted Breakfast Pastries

NEW ENGLAND BREAKFAST

30/person

Bacon & Sausage
Scrambled Eggs
Home Fries
Seasonal Fresh Fruit
Assorted Breads

ROOSEVELT BRUNCH

42/person

Seasonal Fresh Fruit Salad
Yogurt & BOLA Granola
Quiche: *Choice of Bacon, Swiss & Caramelized Onion or Spinach, Red Pepper & Goat Cheese*
Cinnamon-Burst French Toast with Crème Anglaise
Chicken Paillard with Arugula & Citrus Supremes
Bacon & Sausage
Home Fries
Freshly Baked Muffins
Assorted Breads

*All Breakfast Packages Include Coffee, Hot Tea, and Choice of 2 Juices:
Orange, Cranberry, Apple, Grapefruit, or Tomato*

ADDITIONS

8/person

Yogurt & BOLA Granola
Oatmeal & Berries
Buttermilk Pancakes with Pure Maple Syrup
Cinnamon-Burst French Toast with Crème Anglaise
Bagels with Cream Cheese
Chicken Paillard with Arugula & Citrus Supremes

15/person

Bagel & House-Smoked Salmon
Classic Eggs Benedict

BREAKS



HEALTHY ON-THE-GO

12/person

Seasonal Whole Fruit or Fruit Skewers
Assorted Granola Bars
Spiced Nuts

CIDER & DONUTS

15/person

Locally-Sourced Apple Cider Donuts
Hot or Cold Apple Cider

NANCY'S BREAK

15/person

Assorted Crudité
Chickpea Hummus
NY Flatbreads

CINEMA

18/person

Popcorn
Soft Pretzels with Assorted Mustards
Assorted Candy Bars

COOKIES & BROWNIES

8/person

Assorted Cookies & Brownies
Rice Krispies Treats

ADDITIONS

5/person per Additional Item

Whole Fruit
Fruit Skewers
Spiced Nuts

BEVERAGES

Assorted Sodas 4/each
Coffee & Tea 4/person
Iced Tea & Lemonade 4/person

LUNCH BUFFET



TEA SANDWICHES

28/person; Add a Side for 5/person

Add Soup, Salad, or Dessert for 10/person

Cucumber & Caraway Cream Cheese

Egg Salad

Ham & Cheddar

Smoked Salmon & Caper Cream Cheese

Served with Chips, Cookies, Assorted Soft Drinks, Coffee & Tea

DELI SANDWICHES

28/person; Add a Side for 5/person

Add Soup, Salad, or Dessert for 10/person

Red Lion Inn Turkey Sandwich

Roast Beef, Cheddar, Horseradish Cream, Caramelized Onions, Baguette

Sliced Ham, Swiss, Garlic Dijonnaise, Arugula, Rye Bread

Grilled Vegetables, Swiss, Red Pepper Coulis, Kaiser Roll

Served with Chips, Cookies, Assorted Soft Drinks, Coffee & Tea

ENTRÉES

Choose Two, 42/person; Choose Three, 50/person

Includes Two Sides, Choice of Dessert, Assorted Soft Drinks, Coffee & Tea

Add Soup or Salad for 5/person

Grilled Chicken with Jus *gfp*

Jack's House-Made Meatloaf

Turkey Breast with Turkey Gravy & Stuffing *gfp*

Grilled Salmon with Lemon Butter Caper Sauce *gf*

Chicken Pot Pie

Beer-Battered Haddock with House-Made Tartar Sauce

Seasonal Vegetarian Offering *gfp*

SIDES

Pasta Salad

Fruit Salad *gf*

Cole Slaw *gf*

Seasonal Vegetables *gf*

Potato Salad *gf*

French Fries *gf*

Roasted Potatoes *gf*

DESSERTS

Seasonal Fruit Cobbler

Fresh Fruit Platter *gf*

Cookies & Brownies

Flourless Chocolate Torte *gf*

gf - gluten-free

gfp - gluten-free possible

STARTERS & HORS D'OEUVRES



HOT HORS D'OEUVRES

Stationary or Passed - Minimum of 25 Each

Fried Green Tomatoes with Garlic Aioli	4/each
Miniature Quiche: Choice of Lorraine, Garden Vegetable, Broccoli & Cheese, or 3-Cheese	5/each
Spanokopita	5/each
Vegetarian Spring Rolls with Ponzu <i>gf</i>	5/each
Pigs in a Blanket	6/each
Pot Stickers: Choice of Pork or Shrimp <i>gf</i>	6/each
Miniature Crab Cakes with Remoulade	7/each
Bacon-Wrapped Scallops with Lemon Aioli <i>gf</i>	7/each
Beef Wellington with Hollandaise	7/each

COLD HORS D'OEUVRES

Stationary or Passed - Minimum of 25 Each

Tomato Bruschetta	4/each
Crudit� Cup (Sliced Vegetables, Ranch) <i>gf</i>	4/each
Antipasto Skewer <i>gf</i>	5/each
Shrimp Cocktail Shooter <i>gf</i>	6/each
NE Turkey Dinner Crostini	5/each
Smoked Salmon Crostini	6/each

PLATTERS

Stationary

Plowman's Platter <i>gfp</i>	15/person
Selection of assorted cured meats, cheeses, olives, pickled & grilled vegetables	
Crudit� <i>gf</i>	8/person
Freshly cut vegetables, dip & flatbreads	
Freshly Cut Seasonal Fruit <i>gf</i>	8/person
Selection of fresh cut seasonal fruit & berries	
Cheese & Crackers	10/person
Selection of local & imported cheeses with crisp flatbread & crackers	

gf - gluten-free
gfp - gluten-free possible

BANQUET PLATED OPTIONS



Entrée only, 45/person

*Add 15 for Choice of Appetizer or Dessert; 20 for Both Appetizer and Dessert
Includes Dinner Rolls, Assorted Soft Drinks, Coffee & Tea*

APPETIZERS

Choose One

Caesar Salad *gfp*

Mixed Green Salad *gf*

New England Clam Chowder

Tomato Basil Soup *gf*

Seasonal Soup Offering

ENTRÉES

Choose Three, Pre-counts Required, All Gluten-Free Possible

Beef Short Rib

Herb-Roasted Potatoes, Herbed Carrots, Beef Jus

Grilled Filet Mignon *Add 18/person*

Mashed Potatoes, Roasted Broccolini, Béarnaise Sauce

Roasted Turkey Breast

Mashed Potatoes, Traditional Stuffing, Buttered Green Beans, Herbed Chicken Jus

Grilled Salmon

Rice Pilaf, Grilled Asparagus, Lemon Caper Sauce

Lemon Herb Haddock

Smoked Gouda Polenta, Roasted Broccolini, Lemon Caper Sauce

Pan-Seared Barramundi

Lentils, Herbed Carrots, Beurre Blanc

Pan-Seared Chicken Breast

Herb-Roasted Potatoes, Herbed Carrots, Truffled Chicken Jus

Grilled Dry-Aged Berkshire Pork Chop *Add 10/person*

Herb-Roasted Potatoes, Roasted Broccolini, Pork Jus

Pan-Seared Marinated Tofu

Herbed Panisse Cake, Braised Kale, Red Wine Mushroom Demi

DESSERTS

Choose One

House-Made Red Lion Inn Apple Pie, *Add 5/person*

New York Style Cheesecake with Berry Compote

Warm Fruit Crisp with Whipped Cream

Flourless Chocolate Cake *gf*

Traditional Tiramisu

gf - gluten-free

gfp - gluten-free possible

DINNER BUFFET



ENTRÉES

Choose Two, 60/person; Choose Three 65/person

Includes Two Sides, Choice of Dessert, Assorted Soft Drinks, Coffee & Tea

Add Soup or Salad for 5/person

Turkey Breast with Gravy & Stuffing

Make it a Carving Station, add 125 flat fee

Pan-Seared Faroe Island Salmon with Red Pepper Coulis *gf*

Broiled Sole with Lemon Caper Sauce *gf*

Herb-Marinaded Grilled Chicken Breast with Lemon Butter Sauce *gf*

Roasted Chicken Quarters with Truffle Chicken Jus *gfp*

Dijon-Crusted Roasted Pork Loin with Pan Jus *gfp*

Braised Short Ribs with Onion Glaze *gfp*

Seasonal Vegetarian Offering *gfp*

Strip Steak with Sauce Choron; add 10/person *gf*

Prime Rib, Demi & Horseradish Cream, Popovers *gfp*

Add 15/person; make it a Carving Station, plus 125 flat fee

Roast Ham or Leg of Lamb, as a Carving Station *gfp*

Add 10/person, plus 125 flat fee

SIDES

All Gluten-Free

Grilled Vegetable Medley

Green Beans Almondine

Herb Roasted Baby Carrots

Rosemary Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Roasted Brussels Sprouts

DESSERTS

House-Made Red Lion Inn Apple Pie, Add 5/person

New York Style Cheesecake with Berry Compote

Warm Fruit Crisp with Whipped Cream

Flourless Chocolate Cake *gf*

Traditional Tiramisu

KIDS' CORNER

16/child Available for Children 12 and Under, Minimum of 6 Children for Buffet

Chicken Tenders

French Fries

Buttered Pasta

Fruit Salad

gf - gluten-free

gfp - gluten-free possible

BUFFET ENHANCEMENTS



SALAD

- Arcadian Greens** Sunflower Seeds, Tomatoes, Cucumbers,
Red Onion, Champagne Vinaigrette
- Caesar Salad** Romaine, Parmesan Cheese, Pittsfield Rye
Garlic Croutons, White Anchovies, Caesar Dressing
- Arugula** Dried Cranberries, Bleu Cheese, Balsamic
Vinaigrette, Smoked Almonds

Add Chicken 10/person, Add Salmon or Shrimp 12/person

SOUP

- Soup of the Day**
Served with Chef's Choice Garnish
- New England Clam Chowder**
Traditional soup served with Oyster Crackers

15/person for Soup or Salad Station; Add 5/person for Both

PASTA

45/person, Plus 125 for Station Attendant

- Pasta** Cheese Tortellini, Penne, or Spaghetti
- Sauces** Marinara, Cream Sauce, Olive Oil
- Toppings** Shallots, Garlic, Tomatoes, Peppers, Olives,
Scallions, Grilled Chicken, Ground Beef, Shrimp

SUNDAE BAR

20/person

- Assortment of Local Ice Creams
- Chocolate Sauce
- Caramel Sauce
- Maraschino Cherries
- Mixed Berries
- Nuts
- Sprinkles
- Whipped Cream

DESSERTS

12/person, Add 7 for Choice of Two

- House-Made Red Lion Inn Apple Pie, *add 5/person*
- New York Style Cheesecake with Berry Compote
- Warm Fruit Crisp with Whipped Cream
- Flourless Chocolate Cake
- Traditional Tiramisu

THEMED BUFFETS



SOUTH OF THE BORDER

59/person

Includes Assorted Soft Drinks, Coffee & Tea

Seasoned Ground Beef

Tequila Chicken

Roasted Vegetables

Soft & Hard Taco Shells

Shredded Lettuce

Salsa & Sour Cream

Queso Fresco

Shredded Cheese

Limes

Churros served with Hot Fudge, Whipped Cream, and Cherries

THE COOKOUT

59/person

Includes Choice of Dessert, Assorted Soft Drinks, Coffee & Tea

BBQ Ribs

Dry-Rub Roasted BBQ Chicken

Hamburgers

Hot Dogs

Johnny Cakes

Potato Salad

Sliced Watermelon

FAR EAST COAST

59/person

Includes Choice of Dessert, Assorted Soft Drinks, Coffee & Tea

General Tso's Choice of Chicken, Tofu, or Fish

Steamed Buns

Pot Stickers: Choice of Pork or Shrimp.

Fried Rice: Choice of Chicken, Tofu, or Shrimp

Pad Thai

Stir-Fried Sesame Vegetables

*Menu selections are subject to state & local meals tax - currently 7%, and a 20% service charge.
Before placing your order, please inform your salesperson if a person in your party has a food allergy.*