

Banquet Menu Plans

All options are accompanied by Garden Salad, with a choice of Rice Pilaf, Baked Potato or Steamed Vegetable Soup Optional (Add \$2.00pp)

Option 1 29.95* per person

Choice of Chicken Teriyaki
Baked Boston Scrod
Top Sirloin (9 oz.)
Coffee or Tea/French Vanilla Ice Cream

Option 2 31.95* per person

Choice of Top Sirloin (12 oz.)
Baked Haddock
Chicken Florentine
Coffee or Tea/French Vanilla Ice Cream

Option 3 35.95* per person

Choice of Prime Rib (12 oz.)
Baked Stuffed Shrimp
Baked Stuffed Shrimp & Sirloin
Baked Scallops & Sirloin
Coffee or Tea/Dessert**

Option 4 37.95* per person

Choice of Prime Rib (16 oz.)
New York Sirloin (14 oz.)
Baked Scallops & Prime Rib
Grilled Salmon
with Lemon Caper Dill Butter
Baked Stuffed Shrimp & Prime Rib
Coffee or Tea/Dessert**

Option 5 39.95* per person

Choice of Lobster Casserole & Sirloin
Filet Mignon with Bearnaise Sauce
Grilled Fresh Swordfish
New York Sirloin (20 oz.)
Coffee or Tea/Dessert**

*Tax & Gratuity not included. Prices subject to change.

**Chef's Selection

Buffet Menu

Brunch Buffet \$20.95* per person

Chilled Fruit Juice, Assorted Breakfast Pastries, Scrambled Eggs
Sugar Cured Bacon, Country Sausage Links, Garden Salad Bowl
Assorted Quiches (Choice of Two), Finger Sandwiches (Choice of Two)
Coffee or Tea

Finger Sandwich Selections:
Chicken Waldorf Salad, Crab Salad, Tuna Salad

Quiche Selections:
Broccoli and Mushroom Quiche, Quiche Lorraine
Spinach and Feta Quiche, Bacon and Cheddar Cheese Quiche
Tomato, Basil, and Mushroom Quiche

Chef's Buffet \$29.95* per person

Assorted Cheese Platter, Garden Salad Bowl, Choice of Two Hot Entrees,
Choice of One Accompaniment, Choice of One Dessert and Coffee or Tea

Hot Entrée Selections:
Baked Scrod, Chicken Marsala or Roast Beef Au Jus

Accompaniment Selections:
Rice Pilaf, Vegetable Medley or Herb Roasted Potatoes

Dessert Selections:
Freshly Baked Cookies, Assorted Desserts or French Vanilla Ice Cream

Deluxe Buffet \$36.95* per person

Assorted Cheese, Fruit, and Vegetable Crudite
Choice of Two Hot Entrees
Seasonal Fresh Vegetable
Herb Roasted Potatoes or Rice Pilaf
Coffee or Tea
Dessert**

Hot Entrée Selections:
Prime Rib Carving Station
Chicken Teriyaki, Grilled Fresh Swordfish,
Baked Haddock, Fresh Salmon

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**Chef's Selection

Luncheon Menu Plan

All options accompanied by a salad and a choice of
Rice Pilaf or a Baked Potato
Salad Bar or Soup Optional (Add \$2.00pp)

Option 1 20.95* per person

Choice of Petite Top Sirloin (7 oz.)
Chicken Teriyaki
Baked Scrod
Coffee or Tea/French Vanilla Ice Cream

Option 2 23.95* per person

Choice of Top Sirloin (9 oz.)
Baked Shrimp
Baked Haddock
Chicken Marsala
Coffee or Tea/French Vanilla Ice Cream

Option 3 26.95* per person

Choice of Petite Filet Mignon
with Roasted Shallot Demi-Glace
Grilled Salmon
with Lemon Caper Dill Butter
Chicken Florentine
Coffee or Tea/Dessert**

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**Chef's Selection

Chilled Hors d'oeuvres

Service for 50

*Per 50 Pieces

*Iced Shrimp Bowl – \$120.00
Assorted Cheese Platter – \$95.00
Cheddar Cheese Crock with Crackers – \$50.00
Vegetable Crudite with Dip – \$60.00
Seasonal Fresh Fruit Tray – \$75.00
*Dilled Crab Salad Canapes - \$75.00
Chilled Oysters on the Half Shell - \$120.00

Hot Hors d'oeuvres

Per 50 pieces

Mini Crabcakes – \$105.00
Chicken Wings – \$60.00
(Buffalo or Teriyaki)
Scallops Wrapped in Bacon – \$80.00
Chicken Fingers – \$60.00
Potato Skins – \$60.00
Clams Casino – \$110.00
Mini Beef Wellingtons – \$150.00
Beef Tenderloin and Portobello Mushroom Saute – \$125.00
Baked Stuffed Mushrooms with Crab Meat – \$90.00
Baked Stuffed Mushrooms with Spinach – \$80.00
Swedish Meatballs – \$50.00
Italian Meatballs – \$50.00
Chicken Satay with Spicy Peanut Sauce – \$85.00
Shrimp Scampi – \$145.00
Spanakopita – \$110.00
Hoisin Sirloin Steak Skewer – \$85.00
Chicken Teriyaki Skewers – \$75.00
Vegetable Raviolis – \$75.00

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Planning a Special Get Together?

We can arrange all the details
for your

COCKTAIL PARTIES

OFFICE PARTIES

CLUB MEETINGS

BAR MITZVAHS

REHEARSAL DINNERS

WEDDINGS

Or any other occasion
day or night

LUNCHEON BANQUETS
AVAILABLE

Select from any of our convenient
menu plans or create your own!

*If we may be of personal service in planning your
function, please contact us at any location.*

Private rooms only, minimum 25.

**Before placing your order, please inform your
server if anyone in your party has a food allergy.*

Entrées

*All Entrees include Baked Potato, Rice,
or Steamed Vegetables and Salad Bar.*

Top Sirloin	Chicken Teriyaki
Tenderloin Cabernet	Tomato Basil Chicken
Steak Au Poivre	Catch Of The Day
Teriyaki Sirloin	Tomato Basil Salmon
Old Fashioned Sliced Sirloin	Grilled Swordfish
New York Sirloin	Baked Haddock
Sirloin for Two	Baked Scrod
Filet Mignon Bearnaise	Baked Shrimp & Sirloin
Prime Rib	Baked Shrimp & Prime Rib
Pork Chops	Scampi & Sirloin
Baked Scallops	Scampi & Prime Rib
Baked Stuffed Shrimp	Lobster Casserole & Sirloin
Shrimp Scampi	Lobster Casserole & Prime Rib
Lobster Casserole	Baked Scallops & Sirloin
Grilled Lamb Chops	Baked Scallops & Prime Rib
Beef Wellington	Chicken Florentine

Affiliates

HARDCOVER

15 A Newbury St.
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Danvers, MA 01923

(978) 774-1223
Fax (978) 777-5038

BEVERLY DEPOT

10 Park St.
Beverly, MA 01915

(978) 927-5402
Fax (978) 927-9897

BARNSIDER

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