

EST.  1926

INN ON BOLTWOOD

AMHERST, MA

banquet menus

30 Boltwood Ave
Amherst, MA 01002
413-256-8200
innonboltwood.com

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breakfast buffet

includes orange and cranberry juices, regular and decaffeinated coffee, assorted teas
hot breakfast buffets require a minimum of 20 guests – under 20 guests will incur a **\$3 per person service fee.**
Under 10 guests a plated meal will be required.

continental

bagels, muffins, and scones
fruit preserves, whipped butter, cream cheese
seasonal fruit display
15 per person

heart and soul

bagels, muffins, and scones
fruit preserves, whipped butter, cream cheese
assortment of healthy cereals
low fat yogurts, house made granola
seasonal fruit display
17 per person

wonderful morning

bagels, muffins, and scones
fruit preserves, whipped butter, cream cheese
ham, egg, and cheese on english muffins
seasonal fruit display
19 per person

sunrise

bagels, muffins, and scones
fruit preserves, whipped butter, cream cheese
low fat yogurts, house made granola
scrambled eggs, skillet browned potatoes
applewood smoked bacon or sausage links
seasonal fruit display
25 per person

plated breakfast

includes orange and cranberry juices, regular and decaffeinated coffee, assorted teas

on the rise

fruit, breakfast pastry,
fruit preserves, whipped butter,
scrambled eggs with sharp cheddar and scallions
breakfast sausage links or bacon
skillet browned breakfast potatoes
18 per person

wake-up!

fruit, breakfast pastry,
fruit preserves, whipped butter
brioche french toast
or seasonal fruit buttermilk pancakes, maple syrup
scrambled eggs with sharp cheddar and scallions
breakfast sausage links or applewood smoked bacon
skillet browned breakfast potatoes
20 per person

coffee station refresh

regular and decaffeinated coffee, assorted teas
4 per person

live, on stage

action stations require one chef attendant per 75 guests at **\$100** per chef attendant.

omelet or scrambled egg station

eggs, cheeses, vegetables, and breakfast meats
see page 15 for carving station selection
10 per person

brunch buffet

includes orange and cranberry juices, regular and decaffeinated coffee, assorted teas
served with chef's choice of starch and seasonal vegetable accompaniment
hot brunch buffets require a minimum of 20 guests – under 20 guests will incur a **\$3 per person service fee.**
Under 10 guests a plated meal will be required.

breakfast items

muffins and scones, fruit preserves,
whipped butter, cream cheese
scrambled eggs
seasonal fruit

salad

select one
baby field greens, garden vegetables, balsamic vinaigrette
caesar salad, garlic crouton, parmesan
arugula, radicchio, and endive salad,
blue cheese, candied walnuts, lemon vinaigrette

entrées

select two
roasted sirloin steak, horseradish sauce
roast chicken, whole grain mustard beurre blanc
pan seared atlantic salmon, lime miso vinaigrette
orecchiette pasta, roasted tomatoes,
peas, basil, pecorino-romano
cider glazed ham

dessert

select two
new york cheesecake, seasonal fruit
chocolate rum raisin cake, caramel, whipped cream
buttermilk panna cotta, spiced apricot
lemon and magic bars
blondies and brownies
warm gingerbread, sweet crème fraîche

36 per person

enhancements for your morning buffet

vegetarian cheese frittata
4 per person

italian sausage, spinach,
tomato, feta cheese frittata
5 per person

brioche french toast,
warm maple syrup, whipped butter
8 per person

seasonal berry buttermilk pancakes
warm maple syrup, whipped butter
7 per person

eggs benedict
10 per person

smoked salmon, lemon, capers, red onion, chopped eggs,
bagels, pumpnickel bread, cream cheese
12 per person

yogurt and seasonal fruit parfait
6 per person

scrambled eggs or bacon or sausage
5 per person

seasonal fruit or yogurt smoothies
strawberry-banana, orange-vanilla, pineapple-mango
9 per person

deli lunch buffet

includes soft drinks and bottled water, regular and decaffeinated coffee, assorted teas
chef's choice of cheeses, rustic breads, pita pockets, and rolls kettle cooked potato chips
requires a minimum of 20 guests - under 20 guests will incur a **\$3 per person service fee.**

Under 10 guests a plated meal will be required.

soup

select one

roast chicken, tuscan kale, white bean
tomato-coriander, house made croutons
new england clam chowder, bacon,
potato, oyster crackers
+ 4 per person
+5 per person for clam chowder

salads

select three

caesar salad, garlic croutons, parmesan
field greens, cucumber, cherry tomatoes,
red onions, sherry vinaigrette
cheese tortellini salad, cucumber,
cherry tomatoes, basil, red wine vinaigrette
warm german potato salad, bacon vinaigrette
sliced seasonal fruit

meats

served with red onions, tomatoes, deli pickles, lettuce,
whole grain mustard, mayonnaise, horseradish cream

select three

roast beef | salami | honey roasted ham | roast turkey
tuna or egg salad | marinated grilled mushrooms

25 per person

desserts

select one assortment

lemon and magic bars | blondies and brownies
cookies | fruit streusel bars

Make your own salad bar

includes soft drinks and bottled water, regular and decaffeinated coffee, assorted teas,

To be served with assorted Soft Rolls & pita bread and butter

salad buffets require a minimum of 20 guests - under 20 guests will incur a **\$5 per person service fee.**

Under 10 guests a plated meal will be required.

soup and salad

chefs choice of Soup of the day

salad bar:

lettuce & baby kale, tomato, cucumbers, onions, red and green peppers, craisens, toasted pecans, parmesan cheese,
feta cheese, blue cheese crumbs, deli pickles, beans, croutons

enhancements:

Salmon

Grilled chicken breast

Grilled portabella mushrooms

Grilled shrimp -- \$8.00 per person additional charge

Dessert:

Sliced fruit, lemon and magic bars *or* blondies and brownies

28 per person

Sandwich buffet

Includes soft drinks and bottled water, regular and decaffeinated coffee, assorted teas
Kettle cooked potato chips, cookies and brownies, seasonal fruit.
Requires a minimum of 20 guests – under 20 guests will incur a **\$3 per person service fee.**
Under 10 guests a plated meal is required.

salad

select Two

caesar salad, garlic croutons, parmesan

baby field greens, pistachios, feta cheese,
dried cranberries, sherry vinaigrette

arugula, radicchio and endive salad, blue cheese,
candied walnuts, lemon vinaigrette

toasted orzo salad with olives, feta cheese, roasted red peppers, red wine vinaigrette.

marinated grilled vegetable antipasti

Sandwiches

Select three

Cold cuts, served on chef's choice of bread (gf available)

Smoked turkey breast, bacon, lettuce, tomato, and herb aioli

Roast beef, red onion, roasted red pepper, arugula, horse radish mayo

Tuna salad, mayonnaise, celery, lettuce, tomato

Italian cold cut, salami, capicola ham, lettuce, tomato, oil and vinegar

Roasted portabella, spinach, grilled onion, sun-dried tomato pesto

Wraps, served on flavored wheat wraps

Grilled marinated chicken, romaine, parmesan, ceasar dressing

Sliced tomato mozzarella, basil lettuce, balsamic

Warm grilled sandwiches, served on chef's choice bread

Brie, arugula, fig preserves

Ham, caramelized onion, swiss cheese, dijon mustard

Sharp cheddar cheese, applewood smoked bacon

Turkey reuben, swiss cheese, thousand island, sauerkraut

25 per person

hot lunch buffet

lunch buffets include soft drinks and bottled water, regular and decaffeinated coffee, teas.
served with chef's choice of one each seasonal vegetable and starch.
hot lunch buffets require a minimum of 20 guests - under 20 guests will incur a **\$3 per person service fee.**
Under 10 guests a plated meal will be required.

Soup

Select one

wild mushroom soup, crispy shallots
tomato-coriander soup, croutons
new england clam chowder, bacon,
potato, oyster crackers
+ 4 per person
+5 per person for clam chowder

entrées

select two

grilled sirloin steak, chimichurri
red wine braised short ribs
lemon thyme chicken breast, roasted garlic jus
miso glazed cod, baby bok choy, shiitake mushrooms
wild mushroom risotto, crispy shallots, goat cheese
tagliatelle and shrimp with basil, oregano, chili flake
rosemary roasted pork loin, whole grain mustard

salad

select Two

caesar salad, garlic croutons, parmesan
baby field greens, pistachios, feta cheese,
dried cranberries, sherry vinaigrette
arugula, radicchio and endive salad, blue cheese,
candied walnuts, lemon vinaigrette
marinated grilled vegetable display

dessert

select three

new york cheesecake, seasonal fruit
chocolate rum raisin cake,
caramel, whipped cream
buttermilk panna cotta, spiced apricot
seasonal fruit crisp, whipped cream
warm gingerbread, sweet crème fraiche
pound cake, seasonal fruit compote
cookies and brownies
raspberry, lemon, or chocolate mousse

35 per person

plated lunch

includes rolls and whipped butter station, chef's choice of seasonal starch and one vegetable, soft drinks and bottled water, regular and decaffeinated coffee, assorted teas.

salad

select one

caesar salad, garlic croutons, parmesan
baby field greens, pistachios, feta cheese,
dried cranberries, sherry vinaigrette
arugula, radicchio and endive salad,
blue cheese, candied walnuts, lemon vinaigrette

entrées

select two

barbecued glazed chicken breast
grilled sirloin steak, mushroom sauce
braised pot roast, sauerbraten gravy
lemon thyme chicken breast, roasted garlic jus
spinach stuffed sole, lemon dill cream sauce
seasonal pasta primavera, garlic, white wine, herbs
roasted salmon with saffron fennel relish

dessert

select one

new york style cheesecake, seasonal fruit
chocolate rum raisin cake, caramel, whipped cream
buttermilk panna cotta, spiced apricot
seasonal fruit crisp, whipped cream
berry streusel bars, lemon meringue bars
cookies and brownies

32 per person

boxed lunch

includes kettle cooked potato chips, whole seasonal fruit,
chef's choice of baked good, bottle or soda

sandwiches and wraps

select three

cold cuts, served on chef's choice of bread (gf available), wraps are flavored wheat

smoked turkey breast, bacon,
lettuce, tomato and herb aioli
roast beef, red onion, roasted red pepper,
arugula, horse radish mayo
tuna salad, mayonnaise, celery, lettuce, tomato
italian cold cut, salami, capicola ham,
lettuce, tomato, oil and vinegar
roasted portabella, spinach,
grilled onion, sun-dried tomato pesto
grilled marinated chicken wrap, romaine,
parmesan, ceasar dressing
sliced tomato wrap, mozzarella, basil, lettuce, balsamic

23 per person

break time

fiesta

tri-colored tortilla chips,
charred tomato salsa, guacamole
queso fresco, salsa verde
water and soft drinks

11 per person

power up

seasonal crudité's
hummus, ranch dressing
granola bars, fruit salad
regular and decaffeinated coffee, assorted teas

11 per person

harvest

seasonal crudité's,
local cheeses, breads, fruits,
lemonade and iced tea

10 per person

fitness

sliced seasonal fruit and berries
power and granola bars
individual trail mix
individual greek yogurt
juices, still and sparkling water

10 per person

mediterranean

garlic hummus and toasted pita chips
vegetable crudité's
heirloom tomato basil bruschetta
regular and diet soda, still and sparkling water

11 per person

coffee station

regular and decaffeinated coffee,
assorted hot teas
5 per person / refresh 4 per person

healthy

Aussies bites, rolled oats,
dried apricots, flax seeds, sunflower, honey coconut,
sliced fruit, granola bars, regular and decaffeinated coffee,
assorted teas

11 per person

+sweet and salty

fun-sized candies
mini cupcakes, potato chips,
sweet and salty popcorn,
iced tea, regular and decaffeinated coffee,
assorted teas

10 per person

french

maximum of 20 people
croissant, pain au chocolat, fruit brochette,
ham and cheese croque monsieur,
savory tomato and gruyere twists
regular and decaffeinated coffee, assorted teas

17 per person

cookie jar

house baked cookies
chocolate chip, ginger molasses, oatmeal raisin, peanut butter
blondies and brownies, chilled milk
regular and decaffeinated coffee, assorted hot teas

12 per person

movie time

popcorn
butter, caramel, white cheddar toppings
chocolate dipped oreos, pretzels
assortment of fun-sized candy,
regular and diet soda, still and sparkling water

15 per person

beverage station

regular and diet soda
still and sparkling water
assorted hot teas
7 per person / refresh 6 per person

hors d'oeuvres made easy

stationary displays vegetable crudités or

baby carrots, celery, cucumber,
cauliflower, cherry tomatoes,
broccoli, radishes, red peppers,
cucumber wasabi, sour cream onion dip,
house made hummus and pita chips

artisanal cheese display

assortment of cow, sheep and goat's milk,
european and american cheeses,
sliced seasonal fruit and grapes,
assortment of artisan breads and crackers

passed hors d'oeuvres

\$4 per person except those designated with ** hors d'oeuvres which are **\$6** per person

cold

sesame crusted tuna,
wasabi cream cheese on a cucumber **
deviled eggs topped with cilantro, pickled radish
endive spears, goat cheese, fig, and walnut
asparagus wrapped in prosciutto
tomato and basil bruschetta
endive spears with smoked trout,
cream cheese, brandy
miniature lobster salad in filo cup **
miniature pork belly blt

hot

mascarpone and fig beggar's purse
mushroom arancini
country fried chicken skewers with dipping sauce
mini crab cake with chili aioli
twice baked red bliss potato
sausage stuffed crimini mushroom
breaded cheese ravioli with spicy tomato sauce
moroccan spiced meatballs with mango glaze
miniature reubens
goat cheese, caramelized onions,
cranberry and pecan in filo cup
grilled baby lamb chops with mustard rosemary glaze **
tenderloin, bacon, and blue cheese on crostini **
curried shrimp skewer with lemon aioli
scallops wrapped in bacon
duck spring rolls with orange dipping sauce

alternatively, chose five passed for one hour \$28 per person

reception displays ~ stationary

bruschetta

artichoke spread, tomato-basil salad,
tuscan white bean puree and tapenade
grilled rustic country bread
8 per person

grilled and marinated vegetables

grilled eggplant, zucchini, and sweet peppers
marinated vegetables
artichoke hearts, mixed olives, cippolini onions, grilled green onions,
fire roasted chili peppers, sweet and sour mushrooms
bread sticks, baguette
9 per person

charcuterie

prosciutto, mortadella, salami, speck,
marinated peppers, artichokes,
roasted mushrooms, grilled vegetables,
pecorino cheese and mozzarella
artisan breads, lavash and basil pesto
16 per person

sliders and fries

barbeque pork, coleslaw
braised short rib, caramelized onions
grilled chicken, avocado, chipotle mayo, french fries
11 per person

chips and dip

warm spinach and artichoke dip,
sliced baguette and rosemary focaccia *5 per person*
charred tomato salsa, guacamole, tortilla chips *5 per person*
baba ghanoush, hummus, toasted pita chips *5 per person*
four onion sour cream dip, potato chips *4 per person*
baked crab and corn dip, toasted pita chips *8 per person*

artisanal cheese

assortment of cow, sheep and goat's milk cheeses
seasonal fruit and grapes, tuscan breads and crackers
12 per person

crudités

assortment of raw vegetables
cucumber wasabi, sour cream onion dip,
house made hummus, pita chips
8 per person

smoked salmon

capers, red onions, olives, citrus gremolata
garnished with chopped eggs,
tomatoes, scallions, toast points
12 per person

grilled cheese and fries

green apple and brie
sliced tomato and gruyere
applewood smoked bacon and sharp cheddar
9 per person

the robert frost three course plated dinner

served with artisan bread, whipped butter, regular and decaffeinated coffee, assorted teas

salad or soup

select one

field greens, cucumber, cherry tomatoes,
red onion, sherry vinaigrette

caesar salad, garlic croutons, parmesan

baby field greens, pistachios, feta cheese,
dried cranberries, sherry vinaigrette

arugula, radicchio and endive salad, blue cheese,
candied walnuts, lemon vinaigrette

artisanal lettuces, roasted pear, marcona almonds,
cranberry, goat cheese, sherry vinaigrette

new england clam chowder, bacon, potato, oyster crackers

roasted chicken, tuscan kale, white bean soup

tomato-coriander soup, croutons

yukon gold potato and leek soup, crispy shallots

entrées

select three

braised short ribs, roasted fingerling potatoes,
glazed baby carrots, chimichurri

prime rib of beef, potato purée,
tuscan kale, roasted garlic + 5 pp

pork loin, bacon-apple compote,
potato gratin, collard greens

orecchiette, shrimp, roasted tomatoes,
peas, basil, pecorino-romano

miso glazed cod, long grain wild rice,
bok choy, scallions, shiitake mushrooms

roasted chicken breast, whole grain mustard beurre blanc,
cauliflower risotto, green beans

baked rigatoni, smoked tomato, ricotta cheese

vegetarian options available on page 26

dessert

select one

new york style cheesecake, seasonal fruit

warm gingerbread, sweet crème fraiche

buttermilk panna cotta, spiced apricot

pound cake, seasonal fruit compote

chocolate rum raisin cake, caramel, whipped cream

cran-apple fruit crisp, whipped cream

45 per person

the emily dickinson four course plated dinner

served with artisan bread, whipped butter, regular and decaffeinated coffee, assorted teas

appetizer or soup

select one

butternut squash ravioli, baby leeks and parmesan
warm asparagus, san danielle prosciutto and hollandaise
new england clam chowder, bacon, potato, oyster crackers
roasted chicken, tuscan kale, white bean soup
tomato-coriander soup, croutons
yukon gold potato and leek soup, crispy shallots

salad

select one

field greens, cucumber, cherry tomatoes, red onion, sherry vinaigrette
caesar salad, garlic croutons, parmesan
baby field greens, pistachios, feta cheese, dried cranberries, sherry vinaigrette
arugula, radicchio and endive salad, blue cheese, candied walnuts, lemon vinaigrette
artisanal lettuces, roasted pear, marcona almonds, cranberry, goat cheese, sherry vinaigrette

entrées

select three

braised short ribs, roasted fingerling potatoes, glazed baby carrots, chimichurri
prime rib of beef, potato purée, tuscan kale, roasted garlic pork loin, bacon-apple compote, potato gratin, collard greens
orecchiette and shrimp, roasted tomatoes, peas, basil, pecorino-romano
miso glazed cod, long grain wild rice, bok choy, scallions, shiitake mushrooms
roasted chicken breast, whole grain mustard glaze, cauliflower risotto, green beans
vegetarian options on page 12

dessert

select one

new york style cheesecake, seasonal fruit
pound cake, seasonal fruit compote
warm gingerbread, sweet crème fraiche
chocolate rum raisin cake, caramel, whipped cream
buttermilk panna cotta, spiced apricot
cran-apple fruit crisp, whipped cream
seasonal dessert available on pages 16-17

52 per person

vegan, vegetarian, and gluten-free options

please contact your sales manager with any specific dietary requests you may have.

V: vegan VEG: vegetarian GF: gluten free

soups

miso carrot ginger (GF/V)

roast vegetable bisque (GF/VEG)

white bean and tuscan kale (GF/V)

creamy cauliflower (GF/VEG)

tomato-coriander (GF/VEG)

desserts

flourless chocolate cake (GF)

vegan chocolate mousse, seasonal fruit (V)

seasonal fruit crumble tart,
fruit coulis, whipped cream (GF)

coconut milk panna cotta, tropical fruit salad (V)

entrées

fennel, mushroom, barley risotto (VEG)

moroccan couscous, currants,
almonds, seasonal vegetables (V)

orecchiette pasta, roasted tomatoes,
peas, basil, parmesan on side (VEG)

vegetable wellington, stuffed with goat cheese garlic, basil
pomodoro sauce (VEG)

stuffed roasted pepper, israeli couscous,
mushrooms, kale, arugula, pistachio (V)
can be made gluten free by substituting quinoa

butternut squash ravioli, baby leeks, parmesan (VEG)

mediterranean buffet

served with chef's **choice of soup**, artisan bread, whipped butter
regular and decaffeinated coffee, assorted teas
require a minimum of 25 guests – under 25 guests will incur a **3 per person service charge**.
Under 10 guests a plated meal will be required.

salad

select two
chopped salad, olives, feta cheese, red onion,
garbanzo beans, cucumbers, buttermilk dressing
caesar salad, garlic croutons, parmesan
orzo salad, olives, sun-dried tomatoes, feta cheese,
red wine vinaigrette

accompaniments

select two
couscous with toasted almonds, lemon, parsley
saffron rice pilaf
beans and greens
tabouleh

entrées

select two
roasted leg of lamb with tzatziki sauce
yogurt marinated roasted pork loin
penne pasta, kalamata olives, roasted red peppers
grilled swordfish steak with red pepper pesto
chicken tagine, chickpeas, carrots, tomato

dessert

select two
baklava
yogurt mousse and pomegranate in filo cups
fig tart with orange custard

48 per person

all american buffet

served with artisan bread, whipped butter, regular and decaffeinated coffee, assorted teas
specialty buffets require a minimum of 25 guests – under 25 guests will incur a **3 per person service charge**. **Under 10 guests a plated meal will be required.**

chef's choice of soup

new england clam chowder,
bacon, potato, oyster crackers + 5 per person

salad

select two
chopped salad, olives, feta cheese, red onion,
garbanzo beans, cucumber dressing
caesar salad, garlic croutons, parmesan

accompaniments

select two
creamy mac and cheese
butter braised fingerling potatoes
yukon gold potato purée
new england baked beans, green beans
maple glazed carrots
collard greens with smoked ham hock

entrées

select two
red wine braised short rib with carrots, turnips
buttermilk-marinated fried chicken, tomatillo jam
pan seared salmon, sautéed spinach, lemon
slow cooked bbq pork shoulder, slider rolls, coleslaw

dessert

select two
warm apple pie
pecan pie with whipped cream
chocolate banana mousse with shortbread
seasonal dessert available on pages 16-17

48 per person

classic buffet

served with rolls and whipped butter, regular and decaffeinated coffee, assorted teas
à la carte dinner buffet requires a minimum of 15 guests – under 15 guests will incur a **3 per person service charge.**
Under 10 guests a plated meal will be required.

soup

select one

white bean and tuscan kale

tomato-coriander

creamy cauliflower

new england clam chowder, bacon, potato, oyster crackers

chef's seasonal soup from pages 16-17

salad

select one

field greens, cucumber, cherry tomatoes, red onion, sherry vinaigrette

caesar salad, garlic croutons, parmesan

baby field greens, pistachios, feta cheese, dried cranberries, sherry vinaigrette

chef's seasonal salad available on pages 16-17

entrées

select two

grilled sirloin steak with horseradish sauce

chicken breast, chardonnay velouté

grilled swordfish with capers, lemon, parsley

chef's seasonal entrée available on pages 16-17

starch accompaniment

select one

garlic and herb roasted marble potatoes

moroccan couscous, currants, parsley

roasted garlic potato purée

seasonal long grain wild rice

seasonal vegetable accompaniment

select one from the chef's seasonal menus on pages 16-17

dessert

select two

new york style cheesecake, seasonal fruit

chocolate rum raisin cake, caramel, whipped cream

warm gingerbread, sweet crème fraiche

blondies and brownies, lemon and magic bars

50 per person

stations

Minimum of 20 guests

mini crab cake station

chesapeake lump crab cakes, lemon caper aioli
spicy napa cabbage slaw
sweet corn relish and sweet chili
18 per person

pasta station

penne, cheese tortellini, linguini
sauces

roast tomato and basil pomodoro,
alfredo, basil pesto, roast garlic olive oil and chili

accompaniments

chorizo, prosciutto, artichoke hearts,
roasted peppers, spinach, kalamata olives, onions,
broccoli florets, peas, mozzarella, garlic bread and breadsticks,
grated cheese and chili flakes

12 per person

new england raw bar

minimum order of 25 pieces per selection
east coast oysters, dungeness crab claws,
poached shrimp, king crab legs,
scallop ceviche shooters,
house cocktail sauce, lemons, grated horseradish
sriracha, shallot mignonette
market price per person

asian stir fry

includes chopsticks and takeout boxes
select three

cold rice noodle and vegetable salad

szechuan beef and broccoli with white rice

stir-fried snap peas, garlic and chilies

vegetable fried rice

roasted pork and ramen noodles

soba noodles scallions, shrimp shumai,
sweet and sour sauce

15 per person

pre-carved stations

requires a chef attendant at 100 per 75 guests. minimum of 20 guests.

roasted tenderloin of beef

herb and chopped garlic rub
sauce raifort, silver dollar rolls
18 per person

roasted pork loin

apple sage stuffing
apple butter, sourdough rolls
11 per person

roast turkey

crushed cranberry compote
whipped honey butter, whole wheat dinner rolls
9 per person

roasted sirloin of beef

cracked black pepper rub
mushroom au jus, mini ciabatta rolls
15 per person

prime rib of beef au jus

rosemary and sea salt rub sauce béarnaise
17 per person

dijon cider glazed ham

pineapple salsa, buttermilk biscuits
9 per person

seasonal menus plated only

designed by our executive chef to best enhance your menu with the best local, seasonal ingredients.
you may substitute any of the following dishes to your selected menu.

Entrees marked with an ** may require an additional charged based upon your selected menu

spring soup

english pea soup, parmesan tuile, pickled ramps
chilled local asparagus soup, crispy prosciutto

salad

watercress, local radish, sugar snap peas,
cucumbers, ramps, sherry vinaigrette
local spinach, blue cheese,
bacon, spring onion, lemon, olive oil

entrées

atlantic flounder, fava beans, tuscan kale,
purple potato, lemon beurre blanc
beef tenderloin, roasted spring onion,
grilled asparagus, baby carrots, ramp vinaigrette **

vegetable and starch accompaniments

roasted asparagus spears | haricot verts
english peas | swiss chard
asparagus and mushroom risotto
wild rice pilaf, baby kale, slivered almonds

dessert

rhubarb crumble tart, lime pastry cream
coconut rice pudding verrine, mango chutney
white chocolate crème caramel, candied kumquats
lemon verbena olive oil cake, cherry compote

summer soup

cucumber lemon verbena gazpacho
poblano pepper, crème fraiche
sweet corn, crispy shallots, aleppo pepper

salad

local arugula, heirloom cherry tomato,
vidalia onion, purple basil, extra virgin olive oil
roasted corn, local greens, bell pepper,
squash blossom, cilantro vinaigrette, red chili

entrées

misty knoll chicken breast, yellow wax beans,
summer squash, wild rice **
miso glazed salmon, bok choy,
poblano pepper, red quinoa

vegetable and starch accompaniment

summer squash | ratatouille
roasted corn succotash | eggplant and red pepper tart
roasted corn risotto with charred poblano peppers
butter and parsley braised new potatoes

dessert

berry jelly cake roll, berries, raspberry gel
peach-ginger tart, vanilla cream
campfire s'more verrine, toasted marshmallow
summer melon salad, greek yogurt sorbet

seasonal menus plated only

designed by our executive chef to best enhance your menu with the best local, seasonal ingredients.
you may substitute any of the following dishes to your selected menu.

Entrees marked with an ** may require an additional charged based upon your selected menu

fall soup

apple rutabaga, fried sage
leek and potato, bacon, crispy shoestring potato

winter soup

celery root, pumpkin seed, mache
chicken and wild rice, fennel, kale

salad

roasted cauliflower salad, chestnuts, fingerling potato, kale,
pickled pear, buttermilk dressing
artisanal greens, apple, pomegranate, goat cheese,
pumpkin seeds, sherry vinaigrette

salad

roasted fennel and kale, italian farro,
orange segments, tarragon
slow cooked beet, goat cheese, marcona almonds,
grapefruit vinaigrette

entrées

roasted prime rib, butter braised fingerling potato, swiss
chard, hedgehog mushrooms
pork loin, butternut squash, roasted parsnip,
brussels sprouts, bacon, creamy polenta

entrées

leg of lamb, couscous, brussels sprouts,
salsify, caramelized cauliflower **
shrimp and lobster risotto, meyer lemon **

vegetable and starch accompaniments

maple glazed carrots | butternut squash
broccolini | brussels sprouts | cauliflower
roasted root vegetables
sweet potato puree, brown sugar, allspice, clove, maple

vegetable and starch accompaniments

whipped sweet potatoes | brussels sprouts
turnips and kale | garlic roasted broccoli
garlic and parmesan mashed potatoes
herb roasted fingerlings

dessert

chocolate dulce de leche tart, passion fruit crème anglaise
spiced apple cake, brown butter ganache, roasted apples
brown sugar panna cotta, poached pears, candied pecans
pumpkin "pie" verrine, spiced meringues

dessert

meyer lemon cheesecake,
meyer lemon curd, citrus salad
chocolate mousse verrine, coconut sponge cake
quince-cranberry tart, frangipane, apple cider glaze
cardamom crème brûlée, vanilla pineapple compote

bar packages

open for 4.5 hours
includes assorted regular and diet sodas,
assorted cordials, and mixers

call

trinity oaks cabernet sauvignon, pinot noir,
chardonnay, pinot grigio, la marca prosecco,
heineken, stella artois, corona, budweiser, bud light,
heineken 0.0, truly hard seltzers, two local craft beers
tito's, spring 44, captain morgan, bacardi silver, malibu,
pueblo viejo, four roses dewar's, seagram's 7
kornel brandy, kahlua, baileys

45 per person

premium

edna valley cabernet sauvignon, pinot noir,
chardonnay, sauvignon blanc, la marca prosecco,
heineken, stella artois, corona, budweiser, bud light,
heineken 0.0, truly hard seltzers, two local craft beers
tito's, ketel one, spring 44, tanqueray,
captain morgan, bacardi silver, malibu, goslings black seal
corralejo blanco, milagro reposado, johnny walker red,
glenmorangie 10 yr, jack daniels, jameson, marker's mark
hennessy vs, cointreau, disaronno, kahlua, baileys

52 per person

super-premium

edna valley cabernet sauvignon, pinot noir,
chardonnay, sauvignon blanc, la marca prosecco
heineken, stella artois, corona, budweiser, bud light,
heineken 0.0, truly hard seltzers, two local craft beers
tito's, grey goose, tanqueray, hendricks, bombay sapphire
captain morgan, bacardi silver, malibu, goslings black seal,
avion silver, reposado, añejo, johnny walker black, glenfiddich 12 yr.
jack daniels, jameson, marker's mark, bulleit rye
remy martin vsop, grand marnier, disaronno, kahlua, baileys

63 per person

hosted

consumption bar

each bar requires one bartender per 75 guests
at \$75 per bartender

call cocktails 7
premium cocktails 9
super premium cocktails 11

call martinis 12
premium martinis 14
super premium martinis 16

wine by the glass 8
premium wine by the glass 10

domestic beer 12oz 5
imported beer 12oz 6
craft beers 12oz 7 | 16oz 11

cordials 8
premium cordials 10
water | sodas | juices 3

tableside wine service

Select **one white wine** and **one red wine** for tableside wine
service provided with each course.

Our house wine offerings are **Trinity Oaks** Chardonnay,
Pinot Grigio, Cabernet Sauvignon, and Pinot Noir.

26 per bottle

For a more elevated experience, we offer
Edva Valley Vineyards Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, and Pinot Noir.

39 per bottle

tiered bar packages ~ priced per person

	Hosted Beer, Wine and Soda Bar	Upgraded Hosted Beer, Wine and Soda Bar	Hosted Call Bar	Hosted Premium Bar	Hosted Super- Premium Bar
First Hour	\$12	\$15	\$15	\$17	\$21
Second Hour	\$10	\$13	\$13	\$15	\$18
Third Hour	\$7	\$10	\$8	\$10	\$12
Fourth Hour	\$5	\$7	\$6	\$7	\$8
Last 30 Minutes	\$3	\$4	\$3	\$3	\$4

audio visual equipment rental

all pricing is per item per day

LCD projector 125

dropdown screen 40

wireless microphone and speakers 75

podium with microphone 95

conference call phone 75

plus any long-distance charges incurred

easel with flip chart and markers 35

easel without flip chart and markers 25

power cords for own laptops 50

guidelines, terms, and conditions for the inn on boltwood

Room Set Up: Room rental fees include tables, chairs, linen, china, glassware, and silverware. You have the choice of white or ivory floor length linen tablecloths. We offer over 20 color linen napkin options to select from.

Food and Beverage Minimums: Each function room has a designated food and beverage minimum. This is the minimum catering revenue required for any event booked in that room. The minimum includes food charges and hosted bar charges. The minimum does not include room service, restaurant usage not sponsored as part of your event services, cash bar charges, meeting room rental fees, taxes, labor charges, or any other miscellaneous charges incurred. In the event the minimum set forth above is not realized, the client shall owe the Inn the difference between the amount spent (exclusive of appropriate taxes, gratuities, and fees) and the minimum set forth.

Bartender Fee: Should you request alcohol service in the event space, a \$75 per bartender fee applies for both hosted and cash bars, and one bartender is required per every 75 guests.

Administrative Fees and Taxes: Prices, fees, and room rentals, unless otherwise noted, are subject to a 17% service charge and a 5% administrative fee. The 5% administrative fee does not represent tip or service charge for wait staff employees, service employees, or service bartenders. All charges are subject to a 7% tax. Prices guaranteed 90 days prior to event.

Audio Visual Equipment Rental: Room rental fees do not include the use of any audio-visual equipment. Guests will supply any equipment needed or will rent such equipment from the Inn at the prices on page 19.

Guarantees: To help us make your event a truly memorable experience, we ask your cooperation in confirming all your details and menu choices in addition to the total number of guests anticipated, 30 days prior to your event. Your expected guarantee is due 3 business days prior to your scheduled event by noon. This number is your guarantee and may not be lowered. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

Parking: Guests who have reserved overnight rooms at the Inn will be provided complimentary parking in designated Inn spaces. Based on the size and time of your event, the Inn can assist in securing additional self-parking through prior arrangements made with Amherst College. Please consult with your Events Coordinator when detailing your event.

Music Guests will provide own music for the event, if needed. Music provided at the Inn on Boltwood's outdoor venues is subject to Town and property guidelines. Music for events on the Rooftop Terrace must end by 10:00 PM and music for events in the Garden Tent needs to end by 11:00 PM.

Coat Check: Coat racks are provided complimentary to you and your guests.

Display/Decorations: We politely ask that there be no confetti, rice, bird seed, or any similar materials thrown at the Inn. The Inn asks that nothing be affixed to walls, doors, light fixtures, ceilings, or any furniture within any of the function spaces or tent, without prior approval. We also ask that there be no candles, as our fire code prohibits them. The Inn on Boltwood reserves the right to bill for any repairs made resulting from damage incurred during your event.

Alcoholic Beverage Policy: The Inn on Boltwood, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures, and statutes. The Inn will strictly enforce all Massachusetts beverage laws. The management of the Inn on Boltwood and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking, or consumption of non-Inn purchased alcohol can result in immediate termination of your event. The Inn on Boltwood is the only licensed authority to sell and distribute alcohol on the premises. Alcohol is not permitted to be brought on property, and alcohol purchased from The Inn on Boltwood may not be removed from the premises. Bar may close 15 minutes prior to dinner service to facilitate seating of guests. Bar will not exceed five hours of service. No shots or shooters allowed. No more than two drinks at a time will be served to any guests. Bar will shut down, without "Last Call" announcement, 30 to 45 minutes prior to the end of your reception. The Inn on Boltwood's liquor license requires that The Inn on Boltwood employees or bartenders only dispense beverages. All guests who appear under 30 years of age are subject to presenting identification upon request.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of any of these items, written information is available upon request. Before placing your final order, please inform your Events Coordinator if a person in your party has a food allergy. **Any food prepared by The Inn on Boltwood may not be taken off the premises due to insurance and health code regulations. In addition, no food or beverages prepared by external sources are to be brought into The Inn on Boltwood.**

Dining for Children: For guests under the age of twelve, The Inn on Boltwood offers a separate children's menu. Please inquire with your Events Manager for special pricing for providing your selected menu to guests under the age of twelve.

Dining for Hired Professionals: Should you wish to provide food and non-alcoholic beverages for professionals hired for your event, you are welcome to do so. Please inquire with your Events Manager for special pricing regarding vendor meals.

Smoke Free Policy: The Inn on Boltwood is entirely smoke free and has a designated area outside of the hotel for guests who wish to smoke. If a guest should smoke inside of a guest room, a **\$250** cleaning fee will apply to the individual's credit card.