

EST.  1926

INN ON
BOLTWOOD

AMHERST, MA

holiday menus
2018 - 2019

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www.innonboltwood.com*



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holiday lunch buffet | \$35 per guest

minimum of 20 guests required; fewer than 20 will incur a \$3 per person surcharge

hors d'oeuvres

please select one of the following for your reception

domestic & imported cheese display

assortment of cow, sheep & goats milk cheeses, sliced seasonal fruit & grapes, artisan breads & crackers

bruschetta station

crostini served with olive tapenade, garlic white bean hummus, artichoke spread, roast mushrooms

chilled vegetable crudités

cauliflower & broccoli florets, grape tomatoes, carrot, cucumber & celery sticks, roasted red pepper hummus, ranch dip

salads

please select one

endive, radicchio, and arugula

dried cranberries, chopped bacon, stilton crumbles, apple cider vinaigrette

hearts of romaine salad

parmesan cheese, garlic croutons, creamy caesar dressing

mixed green salad

roasted pear, goat cheese, toasted pistachios, sherry vinaigrette

entrees

please select two | includes chef's choice of starch and seasonal vegetable

roasted sirloin steak

wild mushroom, burgundy reduction

boneless breast of chicken picatta

artichoke, capers, white wine butter sauce

new england baked cod

lemon and herb crumb

roasted pork loin

apple cider reduction, apple sage stuffing

roasted turkey breast

pan gravy & cranberry chutney

dessert

chef's selection of holiday cookies and pies

includes freshly brewed regular & decaffeinated coffee and assorted herbal tea

Administrative Fee and Taxes: All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% percent service charge and a 5% administrative fee. The 5% administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Both the administrative fee and service charge are subject to 7% sales tax.

holiday plated lunch | \$32 per guest

hors d'oeuvres

please select one of the following for your reception

domestic & imported cheese display

assortment of cow, sheep & goats milk cheeses, sliced seasonal fruit & grapes, artisan breads & crackers

bruschetta station

crostini served with olive tapenade, garlic white bean hummus, artichoke spread, roast mushrooms

chilled vegetable crudités

cauliflower & broccoli florets, grape tomatoes, carrot, cucumber & celery sticks, roasted red pepper hummus, ranch dip

salads

please select one

endive, radicchio and arugula

dried cranberries, chopped bacon, stilton crumbles, apple cider vinaigrette

hearts of romaine salad

parmesan cheese, garlic croutons, creamy caesar dressing

mixed green salad

roasted pear, goat cheese, toasted pistachios, sherry vinaigrette

entrees

please select two

grilled sirloin steak

brandied peppercorn cream

boneless breast of chicken saltimbocca

toasted sage & prosciutto stuffing, chardonnay veloute

grilled salmon

tarragon beurre blanc

new england baked cod

lemon and herb crumb

roasted pork loin

apple cider reduction, apple sage stuffing

dessert

please select one | includes freshly brewed regular & decaffeinated coffee and assorted herbal tea

cheesecake

raspberry coulis

flourless chocolate cake

vanilla whipped cream

choice of pecan, apple, or pumpkin pie

cinnamon whipped cream

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holiday dinner buffet | \$47 per guest

minimum of 20 guests required; fewer than 20 will incur a \$3 per person surcharge

hors d'oeuvres

please select one of the following for your reception

domestic & imported cheese display

assortment of cow, sheep & goats milk cheeses, sliced seasonal fruit & grapes, artisan breads & crackers

bruschetta station

crostini served with olive tapenade, garlic white bean hummus, artichoke spread, roast mushrooms

chilled vegetable crudités

cauliflower & broccoli florets, grape tomatoes, carrot, cucumber & celery sticks, roasted red pepper hummus, ranch dip

butler passed hors d'oeuvres

please select three of the following

sesame crusted chicken satay

peanut dipping sauce

blue cheese stuffed dates wrapped in prosciutto

duck spring rolls

sweet chili glaze

baby crab cakes

chipotle aioli

spanakopita

mascarpone & fig in phyllo

teriyaki beef satay

endive spears

goat cheese, fig, & walnuts

mini shepherd's pie

chicken and asiago blossoms

salads

please select one | includes family style service of locally baked rolls and butter

fresh garden salad

grape tomatoes, shredded carrots, seedless cucumber, balsamic & ranch dressings

hearts of romaine salad

shaved asiago cheese, garlic croutons, creamy caesar dressing

radicchio, chicory & fennel salad

toasted almonds, dried cranberries, crumbled goat cheese, apple cider vinaigrette

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holiday dinner buffet cont'd | \$47 per guest

entrees

please select two | includes chef's choice of starch and seasonal vegetable

oven roasted sliced sirloin of beef

bourbon peppercorn demi glaze, horseradish on the side

boneless breast of chicken saltimbocca

toasted sage & prosciutto, chardonnay veloute

maple glazed ham

whole grain mustard

grilled salmon

tarragon beurre blanc

new england baked cod

lemon and herb crumb

roasted pork loin

apple cider reduction, apple sage stuffing

roasted turkey breast

pan gravy, cranberry chutney

shrimp picatta

artichoke hearts, garlic, white wine, capers

dessert

please select one

white chocolate & cranberry bread pudding

crème anglaise

sticky toffee pudding

warm toffee sauce

buche de noel

chocolate sauce

red wine poached pear & almond tart

whipped crème fraiche

egg nog cheesecake

spiced cranberry compote

includes freshly brewed regular & decaffeinated coffee and assorted herbal tea

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holiday plated dinner | \$50 per guest – make it a surf n’ turf and add a lobster tail to any protein for an extra \$5.00 per person

please select **one** of the following for your reception

domestic & imported cheese display

assortment of cow, sheep, & goats milk cheeses, sliced seasonal fruit, & grapes artisan breads & crackers **bruschetta station**

crostini served with olive tapenade, garlic white bean hummus, artichoke spread

chilled vegetable crudités

cauliflower & broccoli florets, grape tomatoes, carrot, cucumber & celery sticks, roasted red pepper hummus, ranch dip

butler passed hors d’oeuvres

please select three

sesame crusted chicken satay

peanut dipping sauce

blue cheese stuffed dates wrapped in prosciutto

duck spring rolls

sweet chili glaze

baby crab cakes

chipotle aioli

spanakopita

mascarpone & fig in phyllo

teriyaki beef satay

endive spears

goat cheese, fig & walnuts

mini shepherd’s pie

chicken and asiago blossoms

salads

please select one | includes family style service of locally baked rolls and butter

fresh garden salad

grape tomatoes, shredded carrots, seedless cucumber, balsamic & ranch dressings

hearts of romaine salad

shaved asiago cheese, garlic croutons & creamy caesar dressing

radicchio, chicory & fennel salad

toasted almonds, dried cranberries, crumbled goat cheese & apple cider vinaigrette

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holiday plated dinner cont'd

entrees

please select two | includes chef's choice of starch and seasonal vegetable

8 oz broiled filet mignon

béarnaise sauce

roasted prime rib

au jus & horseradish cream

boneless breast of chicken saltimbocca

toasted sage & prosciutto

roasted pork loin

apple cider reduction, apple sage stuffing

grilled salmon

tarragon beurre blanc

new england baked cod

lemon and herb crumb

roasted sirloin & baked lobster tail

compound butter

baked lobster tail

drawn garlic butter

vegetable wellington

garlic basil pomodoro

dessert

please select one | includes freshly brewed regular & decaffeinated coffee and assorted herbal tea

white chocolate & cranberry bread pudding

crème anglaise

sticky toffee pudding

warm toffee sauce

buche de noel

chocolate sauce

red wine poached pear & almond tart

whipped crème fraiche

egg nog cheesecake

spiced cranberry compote

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package bars

call

house red, white & sparkling wine

smirnoff | spring 44 | bacardi silver | malibu | cuervo gold | j & b curry sark | seagram's 7 | jim beam | korbel | triple sec | amaretto bailey's | kahlua | sambuca | assorted liqueurs & mixers

heineken | amstel light | corona | budweiser | bud light | michelob ultra o'doules

premium

house red and sparkling wine

ketel one | stolichnaya | belvedere | boodles | tanqueray | captain morgan's goslings black seal | corralejo blanco | milagro reposado | johnny walker red seagram's vo | glenmorangie 10 yr. | dewars | jamesons | makers mark hennessey vs | triple sec | grand marnier | cointreau | frangelico chambord | tia maria | assorted liqueurs & mixers

heineken | amstel light | corona | sam adams light | kaliber

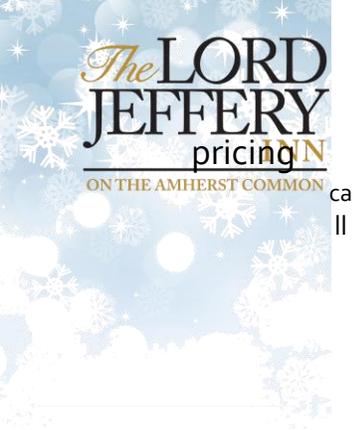
super-premium

house red, white & sparkling wine

chopin | hangar one | grey goose | hendricks | tanqueray ten captain morgan's | myers | avion silver | don julio anejo | johnny walker black crown royal | glenfiddich 12 yr. | bushmills 10 yr. | 1792 ridgemont reserve remy martin vsop | triple sec | grand marnier | cointreau | frangelico chambord | tia maria | assorted liqueurs & mixers

heineken, amstel light, corona, select regional micro brews, caliber

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ca
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first	\$1	\$16	\$20
hour	4		
second	\$1	\$14	\$17
hour	2		
third	\$8	\$10	\$12
hour			
each	\$6	\$7	\$8
additio			
nal			
hour			

consumption and cash bars

consumption bars are charged per drink for cocktails and per bottle wine & beer totals are taken at end of your event | for cash bars, each guest will pay per beverage as ordered there is a \$75 bar set fee for all hosted and cash bars; one bartender is required per every 75 guests

	consumption	cash bar
domestic beer	\$4.5	\$5
premium domestic/micro brews	\$6	\$6.5
imported beer	\$5.5	\$6
non-alcoholic beer	\$4.5	\$5
house red & white sparkling	\$6.5	\$7
premium wine	\$7.5	\$8
call cocktails	\$5.5	\$5.5
premium cocktails	\$7	\$7.5
super-premium cocktails	\$9	\$10
premium martinis	\$10	\$11
super-premium martinis	\$12	\$13
specialty drinks	\$8 - \$10	\$9 - \$12
cordials	\$8 - \$12	\$9 - \$13
non-alcoholic beverage	\$2.5	\$2.75

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 statues. 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 on non-Inn purchased alcohol can result in immediate event termination. 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.

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audio visual rental equipment

the following AV equipment is available to rent at the prices indicated below:

- LCD projector | \$75
- dropdown screen | \$25
- wireless microphone | \$50
- podium | \$35
- podium and mic | \$75
- conference call phone | \$50
- easel | \$15
- easel with flipchart & markers | \$25
- extension cords & power strips | \$5

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guidelines, terms & conditions for the Inn on Boltwood

banquets and events

The Inn on Boltwood is a classic New England country inn located in the heart of Amherst Town Center. The Inn can accommodate your social or corporate events ranging in size from 5 to 260 people within our indoor function areas. Our facilities provide you and your guests a charming, intimate atmosphere situated in a traditional New England setting.

Our Executive Chef, along with his entire culinary team, has created an extensive variety of menus from which you may choose. Each menu item has been created and tested in our kitchen and is founded upon the use of the freshest, local ingredients available to us. Each plate is given the greatest attention to detail and we are confident that your final presentation will exceed your expectations. Our menu concepts reflect California/American cuisine, inspired by old world Italian influences, focused around farm to table product, and prepared with passion and pride.

The Executive Chef can customize any menu of your choice upon request. To ensure availability of specific food items, we ask that final menus be selected with your catering manager at least forty five days prior to your function date. The Inn on Boltwood reserves the right to increase pricing of specific menu items based on the market value at the time of purchase if needed.

We have a vast selection of linens for you to choose from so that you can create an atmosphere

that is just right for your social or corporate event. Premium linens are available for an additional fee.

Parking: The Inn can provide additional parking for you and your guests through prior arrangements made with Amherst College. Please consult with your Catering Manager when detailing your event. Self-parking is also available in designated areas around the Inn.

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

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, 45 days prior to your scheduled event. Your expected guarantee is due 72 hours prior. In addition to your final entrée count, we require social or corporate events offering more than one entrée, to submit exact numbers of each selection. This number is your guarantee and may not be lowered. If a confirmation number is not received by the scheduled due date, the expected attendance will become the number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

Any food prepared by The Inn on Boltwood may not be taken off the premises due to insurance and health code regulations.

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guidelines, terms & conditions for the Inn on Boltwood cont'd

Deposits & Final Payment: All weddings & social events at the Inn, upon confirmation, will be required to pay a deposit of 25% of your estimated amount, due upon booking. For all weddings & social events, a second deposit of 50% of the estimated amount will be due six months prior to your scheduled date. Corporate events will only be required to pay the initial 25% deposit upon booking. All deposits need to be in the form of corporate check, bank check, or cash. Credit Cards can NOT be used for deposits or for the final payment. All advance deposits are non-refundable. Deposits will be applied toward your final balance, which is required 72 hours prior to your scheduled event date. All final payments must be in the form of bank check or cash, with a credit card on file for any unplanned incidentals you purchase the day of. Only corporate clients will be authorized to pay by credit card.

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 on non-Inn purchased alcohol can result in immediate event termination. 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 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 Lord Jeffrey Inn's liquor license requires that The Lord Jeffrey Inn employees or bartenders only dispense beverages. All guests who appear under 30 years of age subject to presenting identification upon request.

Displays / 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. The Inn on Boltwood reserves the right to bill for any repairs made resulting from damage incurred during your event.

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 Catering Manager or Event Planner if a person in your party has a food allergy.**