

EST.  1926

INN ON BOLTWOOD

AMHERST, MA

banquet menus

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breakfast

breakfast buffet menus

*all breakfast buffets include freshly brewed regular & decaffeinated coffee and a selection of assorted teas.
all hot breakfast buffets require a minimum of 20 guests – under 20 guests will incur a **\$3.00 per person service fee.**
Under 10 guests a plated meal will be required.*

continental

fresh orange, grapefruit, cranberry, &
apple juice

fresh bagels, muffins, & scones
with fruit preserves, whipped butter,
& cream cheese
sliced fruit

\$13.00 pp

heart & soul

fresh orange, grapefruit, cranberry, &
apple juice

assortment of healthy cereals
fresh bagels, muffins, & scones
with fruit preserves, whipped butter,
& cream cheese

assorted low fat yogurts

house made granola

seasonal fruit display

\$15.00 pp

wonderful morning

fresh orange, grapefruit, cranberry, &
apple juice

fresh bagels, muffins, & scones
with fruit preserves, whipped butter,
& cream cheese

ham, egg, & cheese on english muffins

seasonal fruit display

\$17.00 pp

sunrise

fresh orange, grapefruit, cranberry, &
apple juice

fresh bagels, muffins, & scones
with fruit preserves, whipped butter,
& cream cheese

greek yogurt & house made granola

freshly prepared scrambled eggs

skillet browned potatoes

applewood smoked bacon **or**

breakfast sausage links

seasonal fruit display

\$21.00 pp

final counts to be provided 72 hr. in advance of scheduled event

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plated breakfast menus

all plated breakfasts include fresh orange, grapefruit, cranberry, & apple juices, freshly brewed regular & decaffeinated coffee and a selection of assorted teas.

on the rise

fresh orange, grapefruit, cranberry, & apple juices
assorted fruit, muffins & breakfast pastry with fruit preserves & whipped butter
scrambled eggs with sharp cheddar & scallions
breakfast sausage links **or** bacon
skillet browned breakfast potatoes
\$16.00 pp

wake-up!

fresh orange, grapefruit, cranberry, & apple juices
assorted fruit, muffins & breakfast pastry with fruit preserves & whipped butter
brioche french toast **or** seasonal fruit buttermilk pancakes
served with warm maple syrup & whipped butter
scrambled eggs with sharp cheddar & scallions
breakfast sausage links **or** applewood smoked bacon
skillet browned breakfast potatoes
\$18.00 pp

locally roasted coffee station refresh

fresh-brewed gourmet coffee, decaffeinated coffee & assorted tea
\$2.00 pp

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brunch buffet

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all hot brunch buffets require a minimum of 20 guests – under 20 guests will incur a **\$3.00 per person service fee.**
Under 10 guests a plated meal will be required.*

breakfast items

muffins & scones with fruit preserves, whipped butter, cream cheese
freshly prepared scrambled eggs
seasonal fruit display

salad

choose one

baby field greens, garden vegetables & balsamic vinaigrette
classic caesar salad, garlic croutons & parmesan
arugula, radicchio, & endive salad, blue cheese, candied walnuts, lemon vinaigrette

entrées

choose 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

chef's starch accompaniment

chef's seasonal vegetable accompaniment

sweet endings

choose two

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

\$36.00 pp

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morning enhancements for your buffet

vegetarian chef's choice with cheese frittata **\$4.00 pp**

italian sausage, spinach, tomato, feta cheese frittata **\$5.00 pp**

eggs benedict **\$8.00 pp**

brioche french toast **\$6.00 pp**

served with warm maple syrup & whipped butter

fresh seasonal berry buttermilk pancakes **\$6.00 pp**

served with warm maple syrup & whipped butter

smoked style gravlax display **\$10.50 pp**

served with lemon, capers, red onion, chopped eggs, bagels & cream cheese,
& pumpernickel bread

seasonal yogurt & berry parfait **\$6.00 pp**

scrambled eggs **\$3.00 pp**

bacon or sausage **\$3.50**



fresh seasonal fruit smoothie

made-to-order fruit or yogurt smoothies:
strawberry-banana, orange-vanilla, & pineapple-mango

if premade – no attendant required

\$6.00 pp

live, on stage

*all action stations require one chef attendant per 75 guests at **\$100.00** per chef attendant.*

omelet or scrambled egg station

cage free eggs, assorted cheeses, farmer's market vegetables, & breakfast meats

\$8.00 pp

see page 32 for carving station selection

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lunch

deli lunch buffet

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soup

add for \$2.00 pp

choose one

new england clam chowder, bacon, potato, oyster crackers
roast chicken, tuscan kale, & white bean
tomato-coriander & house made croutons

salads

choose one

classic 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 fresh fruit

meats

choose three

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

chef's choice of cheeses

accompanied by

red onions, tomatoes, deli pickles, lettuce
whole grain mustard, mayonnaise, horseradish cream
kettle cooked potato chips

selection of rustic breads, pita pockets, & rolls

sweet endings

choose one assortment

blondies & brownies
lemon & magic bars
fresh baked cookies
fruit streusel bars

\$20.00 pp

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sandwich buffet

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soup

add \$2.00 pp

new england clam chowder, bacon, potato, oyster crackers
wild mushroom soup, crispy shallots
tomato-coriander soup, croutons

salad

choose one

classic caesar salad, garlic croutons, parmesan
baby field greens, pistachios, feta cheese, dried cranberries, sherry vinaigrette
arugula, radicchio & 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,
sliced seasonal fruit

sandwiches

choose 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 & vinegar
roasted portabella, spinach, grilled onion, sun-dried tomato pesto

wraps, served on assorted flavored wheat wraps

grilled marinated chicken, romaine, parmesan, ceasar dressing
buffalo crispy chicken, lettuce, shredded carrot, bleu cheese dressing
sliced tomato, fresh mozzarella, basil, lettuce, balsamic

warm grilled sandwiches, served on chef's choice of bread

brie, arugula, fig preserves
ham, caramelized onion, swiss cheese, Dijon mustard
sharp cheddar cheese, Applewood smoked bacon
turkey Rueben, swiss cheese, thousand island, sauerkraut

accompanied by

kettle cooked potato chips
assorted cookies & brownies
seasonal fresh fruit

\$22.00 pp

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italian lunch buffet

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salad and soup

classic caesar salad, garlic croutons, parmesan

Minestrone (vegan)

sandwiches

choose two

all sandwiches are served on chef's choice of bread, rolls, & wraps

italian sub, pepperoni, capocollo, genoa salami, ham, provolone cheese, lettuce, tomato,

pickles, chopped onion

italian vegetarian sub, lettuce, tomato, grilled peppers, provolone & cheddar cheese, chopped

onion

meatball marinara sandwiches on chefs choice of rolls

accompanied by

kettle cooked potato chips

cannoli, anisette cookies & tiramisu

coffee, tea, decaf, assorted soda

\$24.00 pp

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hot lunch buffet

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Under 10 guests a plated meal will be required.*

Add soup \$2 pp

salad

choose one

classic caesar salad, garlic croutons, parmesan

baby field greens, pistachios, feta cheese, dried cranberries, sherry vinaigrette
arugula, radicchio & endive salad, blue cheese, candied walnuts, lemon vinaigrette

marinated grilled vegetable display

entrées

choose 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 & shrimp with basil, oregano, chili flake

rosemary roasted pork loin, whole grain mustard

chef's choice of one seasonal vegetable & starch

sweet endings

choose two

new york cheesecake, seasonal fruit

warm gingerbread, sweet crème fraîche

chocolate rum raisin cake, caramel, whipped cream

pound cake, seasonal fruit compote

buttermilk panna cotta, spiced apricot

assorted cookies & brownies

seasonal fruit crisp, whipped cream

raspberry, lemon, or chocolate mousse

\$29.00 pp

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plated lunch

all plated lunches include rolls & whipped butter station, soft drinks & bottled water, freshly brewed regular & decaffeinated coffee and assorted teas.

salad

choose one

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

entrées

choose 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 and herbs
rosemary roasted primavera, garlic, white wine and herbs
roasted salmon with saffron fennel relish
pan seared salmon, fennel saffron relish
vegetable wellington, tomato sauce

includes chef's choice of one seasonal starch and one vegetable

dessert

choose 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	house made cookies & brownies

\$27.00 pp

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boxed lunch

sandwiches

choose 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 & vinegar

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

wraps, served on assorted flavored wheat wraps

grilled marinated chicken, romaine, parmesan, ceasar dressing

buffalo crispy chicken, lettuce, shredded carrot, bleu cheese dressing

sliced tomato, fresh mozzarella, basil, lettuce, balsamic

accompanied by

bag of kettle cooked potato chips

whole fresh seasonal fruit

chef's choice of baked good

bottled spring water or soda

\$21.00 pp

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breaks

break time

afternoon tea

accompaniments

seasonal fruit display
assorted muffins & scones
served with jam & sweet butter
assorted breakfast, black, green & herbal tea

salad

choose one

organic baby field greens, dried cranberries, feta cheese, balsamic vinaigrette & pistachios
romaine hearts, garlic croutons & creamy caesar dressing
artisanal lettuces, roasted pear, almonds, cranberry, goat cheese & sherry vinaigrette
arugula, radicchio, endive, candied walnuts, grapes, blue cheese & lemon vinaigrette
local field greens, cucumber, cherry tomatoes, red onion & balsamic vinaigrette

tea sandwiches

choose three

cream cheese with watercress ♦ housemade egg salad
cream cheese with fresh fruit ♦ roasted turkey and cranberry
housemade chicken salad ♦ sliced tomato and cucumber
ham & cheese with sharp cheddar & swiss cheeses

sweet endings

choose three

carrot cake with cream cheese icing ♦ vanilla panna cotta with fresh berries
strawberry shortcake with whipped cream ♦ chocolate dipped strawberries
assorted biscotti and sugar cookies ♦ assorted mini cannoli and petit fours

beverage

choose two

orange, grapefruit, cranberry & apple juice
yellow lemonade and iced tea
fresh-brewed gourmet regular and decaffeinated coffee

\$28pp

offer mimosas, bellinis, or champagne to your guests **\$7 per person, per beverage**

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break time

fiesta break

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

\$9.00 pp

donut break

cinnamon sugar cider donut holes
chocolate buttermilk donut holes
fresh brewed regular & decaffeinated coffee
assorted teas

\$8.00 pp

power up break

vegetable crudité's platter
red pepper hummus, ranch dressing,
assorted granola bars,
fruit salad,
fresh brewed regular & decaffeinated coffee,
assorted teas

\$9.00 pp

sweet & salty break

chef's selection of fun-sized candies
mini cupcakes, assorted potato chips,
sweet & salty popcorn,
house made iced tea, fresh brewed coffee,
assorted teas

\$9.00 pp

Harvest break

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

\$10.00 pp

french break

croissant,
pain au chocolat, fruit brochette,
ham & cheese croque monsieur,
savory tomato & gruyere twists
fresh brewed regular & decaffeinated coffee,
assorted teas

\$10.00 pp

(maximum of 20 people)

whole, skim, & soy milk available upon request

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break time

fitness break

sliced seasonal fruit & berries
assorted power & granola bars
individual trail mix
individual greek yogurt
assorted juices & bottled water
\$8.00 pp

cookie jar break

house baked chocolate chip,
ginger molasses, oatmeal raisin,
& peanut butter cookies,
blondies & brownies,
fresh brewed regular & decaffeinated coffee,
selection of assorted hot teas, chilled milk
\$9.00 pp

mediterranean break

garlic hummus & toasted pita chips
vegetable crudités
heirloom tomato basil bruschetta
assorted regular & diet soda
sparkling & still bottled water
\$9.00 pp

movie break

freshly popped warm popcorn
butter, caramel, & white cheddar toppings
chocolate dipped Oreos, pretzels
chef's assortment of fun-sized candy,
assorted regular & diet soda
sparkling & still bottled water
\$12.00 pp

virgin bloody mary

Individual bottles of carrot juice, V8 juice, and plain tomato juice
horseradish, worcestershire sauce, celery seed & lemon juice on the side for garnish,
tomatoes, carrots, zucchini, celery & asparagus spears, queen olives
blue cheese stuffed olives **add \$2 pp**, bacon & shrimp cocktail **add \$4 pp**
\$8.00 pp

gourmet coffee station

fresh brewed regular & decaffeinated coffee
selection of assorted hot teas
\$3.50 pp
(refresh for \$2.00 pp)

beverage station

assorted regular & diet soda
sparkling & still bottled water
fresh brewed regular & decaffeinated coffee
assorted hot teas
\$5.00 pp
(refresh for \$2.50 pp)

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reception

hors d'oeuvres made easy

*hors d'oeuvres marked with an *** are and additional \$2.00 per person, a la carte*

stationary displays

vegetable crudités

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

artisanal cheese display

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

butler passed hors d'oeuvres for 1 hour

choose six

cold hors d'oeuvres

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

hot hors d'oeuvres

mascarpone & fig beggar's purse
mushroom arancini
country fried chicken skewers with assorted 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 ruben's
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 shimp skewer with lemon aioli
scallops wrapped in bacon
duck spring rolls with orange dipping sauce

\$26.00 pp

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à la carte hors d'oeuvres

*all hors d'oeuvres priced at \$3.50 per person except those designated with ***
*** hors d'oeuvres are \$4.50 per person*

cold hors d'oeuvres

sesame crusted tuna, wasabi cream cheese on a cucumber
avocado, cucumber, pickled daikon sushi roll
deviled eggs topped with cilantro, pickled radish
endive spears, goat cheese, fig, & walnut
asparagus wrapped in prosciutto
tomato & basil bruschetta
chicken liver mousse, quince jam on a crostini
miniature lobster salad in filo cup
miniature pork belly blt

hot hors d'oeuvres

mascarpone & fig beggar's purse
mushroom arancini with smoked tomato sauce
country fried chicken skewers with assorted dipping sauce
herb marinated chicken skewers with wildflower honey glaze and pesto aioli
mini crab cake with chili aioli
twice baked red bliss potato with shaved parmesan
sausage stuffed crimini mushroom
breaded cheese ravioli with spicy tomato sauce
moroccan spiced meatballs with mango glaze
miniature ruben's
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
grilled saffron shrimp skewer
scallops wrapped in bacon
duck spring rolls with orange dipping sauce

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reception displays

all displays are stationary and priced per guest.

bruschetta

artichoke spread, tomato-basil salad, tuscan white bean puree & tapenade
served with grilled rustic country bread

\$6.00 pp

artisanal cheese

assortment of cow, sheep & goat's milk, european & american cheeses
with seasonal fresh fruit & vineyard grapes
served with tuscan breads & assorted crackers

\$9.00 pp

grilled & marinated vegetables

sweet & sour mushrooms, marinated artichoke hearts, marinated mixed olives,
balsamic marinated cippolini onions, grilled green onions, fire roasted chili peppers,
grilled eggplant, zucchini & sweet peppers
served with bread sticks & baguette

\$6.00 pp

vegetable raw bar

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

\$5.00 pp

gourmet popcorn station

assorted freshly popped warm popcorn covered in butter, caramel, cheddar and white
cheddar toppings

\$3 pp

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Menu items are subject to seasonality & market availability.

reception displays

all displays are stationary and priced per guest.

charcuterie display

assortment of prosciutto, mortadella, salami, speck, marinated peppers, artichokes, roasted mushrooms, grilled vegetables, pecorino cheese & fresh mozzarella served with artisan breads, lavash & basil pesto

\$12.00 pp

house smoked cured salmon

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

\$10.00 pp

slider station

served with french fries
barbeque pork, coleslaw
braised short rib, caramelized onions
grilled chicken, avocado, chipotle mayo

\$8.00 pp

chips & dip display

warm spinach & artichoke fondue, sliced baguette & rosemary focaccia **\$3.00 pp**

charred tomato salsa, guacamole & tri-colored corn tortilla chips **\$3.00 pp**

baba ganoush, hummus & toasted pita chips **\$3.00 pp**

four onion sour cream dip served with garlic potato chips **\$3.00 pp**

baked crab & corn dip served with toasted pita points **\$5.00 pp**

grilled cheese bar

served with french fries

green apple and brie

sliced tomato and gruyere

applewood smoked bacon and sharp cheddar

\$5 pp

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dinner

THE ROBERT FROST THREE COURSE PLATED DINNER

all plated dinners are served with artisan bread & whipped butter, regular & decaffeinated coffee and tea service.

salad or soup

choose one

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

classic caesar salad, garlic croutons, parmesan

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

arugula, radicchio & 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 & leek soup, crispy shallots

entrées

choose 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

orriechetti, 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

choose one

new york style cheesecake, seasonal fruit

warm gingerbread, sweet crème fraîche

buttermilk panna cotta, spiced apricot

pound cake, seasonal fruit compote

chocolate rum raisin cake, caramel, whipped cream

cran-apple fruit crisp, whipped cream

\$40.00 pp

Entrée choice- final counts to be provided 72 hr. in advance of scheduled event

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THE EMILY DICKINSON FOUR COURSE PLATED DINNER

all plated dinners are served with artisan bread & whipped butter, regular & decaffeinated coffee and tea service.

appetizer or soup

choose one

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

salad

choose one

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

entrées

choose 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
orriechetti & 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 26

dessert

choose one

new york style cheesecake, seasonal fruit pound cake, seasonal fruit compote
warm gingerbread, sweet crème fraîche chocolate rum raisin cake, caramel, whipped cream
buttermilk panna cotta, spiced apricot cran-apple fruit crisp, whipped cream

seasonal dessert available on pages 34-37

\$45.00 pp

Entrée choice and dessert final counts to be provided 72 hr. in advance of scheduled event

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vegan, vegetarian, & 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 & tuscan kale (GF/V)
creamy cauliflower (GF/VEG)
tomato-coriander (GF/VEG)

entrées

fennel, mushroom, barley risotto (VEG)
moroccan couscous, currants, almonds, seasonal vegetables (V)
orecchiette pasta, roasted tomatoes, peas, basil, parmesan on side (VEG- can be made vegan upon request)
stuffed roasted pepper, israeli couscous, mushrooms, kale, arugula pistou (V)
(*can be made gluten free by substituting quinoa*)
vegetable wellington, stuffed with goat cheese garlic, basil pomodoro sauce (VEG)
butternut squash ravioli, baby leeks, parmesan (VEG)

desserts

flourless chocolate cake (GF)
vegan chocolate mousse with fresh seasonal fruit (V)
seasonal fruit crumble tart with fruit coulis and whipped cream (GF)
coconut milk panna cotta with tropical fruit salad (V)

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**specialty buffets
lunch/dinner**

mediterranean buffet

*all dinner buffets include rolls & whipped butter, freshly brewed regular & decaffeinated coffee and assorted teas.
specialty buffets require a minimum of 25 guests – under 25 guests will incur a **\$3.00 per person service charge.**
Under 10 guests a plated meal will be required.*

Chef's choice of soup

salad

choose two

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

entrées

choose 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

accompaniments

choose two

couscous with toasted almonds, lemon, parsley
saffron rice pilaf
beans & greens
tabouleh

sweet endings

choose two

baklava
yogurt mousse & pomegranate in filo cups
fig tart with orange custard

\$38.00 pp

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all american buffet

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specialty buffets require a minimum of 25 guests – under 25 guests will incur a **\$3.00 per person service charge.**
Under 10 guests a plated meal will be required.*

soups & salads

choose two

new england clam chowder, bacon, potato, oyster crackers
tomato soup, mini grilled cheese 'croutons'
chopped salad, olives, feta cheese, red onion, garbanzo beans, cucumber dressing
classic caesar salad, garlic croutons, parmesan

entrées

choose two

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

accompaniments

choose two

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

sweet endings

choose two

warm apple pie
pecan pie with fresh whipped cream
chocolate banana mousse with shortbread
seasonal dessert available on pages 34-37

\$38.00 pp

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Classic Buffet

*all dinner buffets include rolls & whipped butter, freshly brewed regular & decaffeinated coffee and assorted teas. our à la carte dinner buffet requires a minimum of 15 guests – under 15 guests will incur a **\$3.00 per person service charge. Under 10 guests a plated meal will be required.***

soup

choose one

white bean & tuscan kale
tomato-coriander
creamy cauliflower

new england clam chowder, bacon, potato,
oyster crackers

chef's seasonal soup from pages 34-37

salad

choose one

field greens, cucumber, cherry tomatoes, red onion, sherry vinaigrette
classic caesar salad, garlic croutons, parmesan

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

chef's seasonal salad available on pages 34-37

entrées

choose two

grilled sirloin steak with horseradish sauce
chicken breast, chardonnay velouté
grilled swordfish with capers, lemon, parsley

chef's seasonal entrée available on pages 34-37

starch accompaniment

choose one

garlic & herb roasted marble potatoes
moroccan couscous, currants, parsley

roasted garlic potato purée
seasonal long grain wild rice

seasonal vegetable accompaniment

choose one from the chef's seasonal menus on pages 34-37

sweet endings

choose two

new york style cheesecake, seasonal fruit
warm gingerbread, sweet crème fraîche
blondies & brownies

chocolate rum raisin cake, caramel, whipped cream
lemon & magic bars

\$45.00 pp

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action stations

all action stations require a chef attendant at \$100.00 per 75 guests.

Minimum of 20 guests

mini crab cake station \$12.00 pp

chesapeake lump crab cakes

lemon caper aioli

spicy napa cabbage slaw

sweet corn relish and sweet chili

new england raw bar

all items are individually market price, minimum order of 25 pieces per selection

east coast oysters

house cocktail sauce

dungeness crab claws

fresh lemons

poached shrimp

grated horseradish

king crab legs

sriracha

scallop ceviche shooters

shallot mignonette

pasta station \$11.00 pp

pasta:

penne, cheese tortellini, linguini

sauces:

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

accompaniments:

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

asian stir fry \$11.00 pp

choose three - includes chopsticks and takeout boxes

cold rice noodle & vegetable salad

roasted pork & ramen noodles

szechuan beef and broccoli with white rice

soba noodles scallions, shrimp shumai,
sweet & sour sauce

stir-fried snap peas, garlic & chilies

vegetable fried rice

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carving stations

all carving stations require a chef attendant at \$100.00 per 75 guests.

Minimum of 20 guests

roasted tenderloin of beef

\$15.00 pp

fresh herb & chopped garlic rub
sauce raifort
silver dollar rolls

prime rib of beef au jus

\$13.00 pp

rosemary & sea salt rub sauce béarnaise

roasted sirloin of beef

\$12.00 pp

cracked black pepper rub
mushroom au jus
mini ciabatta rolls

roast turkey

\$7 pp

Crushed cranberry compote
Whipped honey butter
Whole wheat dinner rolls

roasted pork loin

\$10 pp

apple sage stuffing
apple butter
sourdough rolls

dijon cider glazed ham

\$7 pp

pineapple salsa
buttermilk biscuits

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chef's seasonal menus

chef's spring seasonal menu plated only

*the following menus are 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*

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, house bacon, spring onion, lemon, olive oil

entrées

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

vegetable accompaniment

roasted asparagus spears
haricot verts
english peas
swiss chard

starch accompaniments

asparagus & mushroom risotto
wild rice pilaf, baby kale, slivered almonds

dessert

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

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Menu items are subject to seasonality & market availability.

chef's summer seasonal menu plated only

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

the following menu is plated only

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

soup

cucumber lemon verbena gazpacho, poblano pepper, crème fraîche
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 accompaniment

summer squash

ratatouille

roasted corn succotash

eggplant & red pepper tart

starch accompaniments

roasted corn risotto with charred poblano peppers

butter & parsley braised new potatoes

dessert

berry jelly cake roll with fresh berries and raspberry gel

peach-ginger tart with vanilla cream

campfire s'more verrine with toasted marshmallow

summer melon salad with greek yogurt sorbet

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chef's fall seasonal menu plated only

*the following menus are designed by our executive chef to best enhance your menu with the best local, seasonal ingredients. you can substitute any of the following dishes to your selected menu.
Entrees marked with an ** may require an additional charged based upon your selected menu*

soup

apple rutabaga, fried sage

leek & potato, bacon, crispy shoestring potato

salad

roasted cauliflower salad, chestnuts, fingerling potato, kale, pickled pear, buttermilk dressing

artisanal greens, apple, pomegranate, goat cheese, pumpkin seeds, sherry vinaigrette

entrées

roasted prime rib, butter braised fingerling potato, swiss chard, hedgehog mushrooms

pork loin, butternut squash, roasted parsnip, brussel sprouts, bacon, creamy polenta

vegetable accompaniment

maple glazed carrots

butternut squash

broccolini

brussel sprouts

cauliflower

starch accompaniments

roasted root vegetables such as beets, celery root, parsnips, turnips, red bliss potatoes, rutabaga

sweet potato puree with brown sugar, allspice, clove, maple

dessert

chocolate dulce de leche tart with passion fruit crème anglaise

spiced apple cake with brown butter ganache and roasted apples

brown sugar panna cotta with poached pears and candied pecans

pumpkin "pie" verrine with spiced meringues

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Menu items are subject to seasonality & market availability

chef's winter seasonal menu

*the following menus are designed by our executive chef to best enhance your menu with the best local, seasonal ingredients. you can substitute any of the following dishes to your selected menu.
Entrees marked with an ** may require an additional charged based upon your selected menu*

soup

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

salad

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

entrées

leg of lamb, couscous, brussel sprouts, salsify, caramelized cauliflower**
shrimp & lobster risotto, meyer lemon**

vegetable accompaniments

whipped sweet potatoes
brussel sprouts
turnips & kale
garlic roasted broccoli

starch accompaniments

garlic & parmesan mashed potatoes
herb roasted fingerlings

dessert

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

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a toast to you!

bar packages

call bar

trinity oaks cabernet sauvignon, pinot noir, chardonnay and pinot grigio, la marca prosecco
heineken, amstel light, corona, budweiser, bud light, michelob ultra, kaliber
smirnoff, spring 44, bacardi silver, malibu, cuervo gold, j&b, cutty sark, seagram's 7
jim beam, brandy, triple sec, amaretto, bailey's, kahlua, sambuca, assorted liquors & mixers

4.5 hour open call bar: \$43pp

premium bar

edna valley vineyards cabernet sauvignon, pinot noir, merlot, chardonnay and sauvignon blanc
heineken, amstel light, corona, sam adams, sam adams light, kaliber
ketel one, titos, belvedere, boodles, tanqueray, captain morgan's, goslings black seal,
corralejo blanco, milargo 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 liquors & mixers

4.5 hour open premium bar: \$50pp

super-premium bar

edna valley vineyards cabernet sauvignon, pinot noir, merlot, chardonnay and sauvignon blanc, la marca prosecco
heineken, amstel light, corona, caliber
choice of 5 curated local crafted beers
titos, chopin, hangar one, grey goose, hendricks, bombay sapphire, captain morgan's, myers, avion
silver, don julio anejo, johnny walker black, crown royal, glenfiddich 12 yr., bushmills 10 yr.
1972 ridgemont reserve, remy martin vsop, triple sec, grand marnier, cointreau, frangelico,
chambord, tia maria, assorted liquors & mixers

4.5 hour open super-premium bar: \$61pp

upgraded beverage selections

edna valley vineyards cabernet sauvignon, pinot noir, merlot, chardonnay and sauvignon blanc
choice of 5 local crafted beers

upgraded wine available at an additional \$2 per person,

upgraded beers available at an additional \$1 per person

(charge applicable to full bar packages and/or tiered packages)

In lieu of the all night open bar packages above, tiered packages are also available:

TIERED PACKAGE PRICING

	Hosted Beer, Wine & Soda Bar	Upgraded Hosted Beer, Wine & Soda Bar	Hosted Call Bar	Hosted Premium Bar	Hosted Super- Premium Bar
First Hour	\$11pp	\$14 pp	\$14pp	\$16pp	\$20pp
Second Hour	\$9pp	\$12 pp	\$12pp	\$14pp	\$17pp
Third Hour	\$7pp	\$10 pp	\$8pp	\$10pp	\$12pp
Fourth Hour	\$5pp	\$7 pp	\$6pp	\$7pp	\$8pp

wine service

The cost for wine service with dinner is \$12/\$16 per guest with a cash bar or 1 hour package bar,
or an additional \$7/\$9 per guest on top of a bar package including at least 2 hours.

You would choose, in advance, one red wine and one white wine from our house wine selections to offer your guests.
Red wine options include Trinity Oaks Cabernet Sauvignon and Trinity Oaks Pinot Noir. White wine options include Trinity
Oaks Chardonnay and Trinity Oaks Pinot Grigio. Our wait staff will provide tableside wine service continuously from the
start of dinner through the dessert course.

final counts to be provided 72 hr. in advance of scheduled event

hosted & cash bar pricing

*Should you choose a consumption based hosted bar, or a cash bar, individual drink prices are below.
each bar requires one bartender per 75 guests at \$75.00 per bartender*

hosted consumption bar

- call cocktails **\$5.00**
- premium cocktails **\$7.00**
- super premium cocktails **\$9.00**
- wine by the glass **\$6.50**
- premium wine by the glass **\$7.50**
- domestic beer **\$4.50**
- imported beer **\$5.50**
- premium domestic/imported beer **\$6.00**
- cordials **\$7.50**
- premium cordials **\$9.50**
- bottled water | sodas | juices **\$2.50**
- call martinis **\$10.00**
- premium martinis **\$12.00**
- super premium martinis **\$14.00**

cash bar

- call cocktails **\$5.50**
- premium cocktails **\$7.50**
- super premium cocktails **\$9.50**
- wine by the glass **\$7.00**
- premium wine by the glass **\$8.00**
- domestic beer **\$5.00**
- imported beer **\$6.00**
- premium domestic/imported beer **\$6.50**
- cordials **\$8.00**
- premium cordials **\$10.00**
- bottled water | sodas | juices **\$2.75**
- call martinis **\$10.50**
- premium martinis **\$12.50**
- super premium martinis **\$14.50**

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.

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AV rental

Audio Visual Equipment Rental

*The following AV equipment is available to rent at the prices indicated below
(all pricing is per item per day)*

LCD projector – **\$75.00**

dropdown screen – **\$25.00**

wireless microphone & speakers – **\$50.00**

podium with microphone – **\$75.00**

conference call phone – **\$50.00**
plus any long distance charges incurred

easel with flip chart & markers – **\$25.00**

easel without flip chart & markers – **\$15.00**

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. All prices, fees, service charges and room rentals are subject to 7% sales tax.

Prices are subject to change without notice. Menus are fully customizable.

Menu items are subject to seasonality & market availability

Guidelines, Terms & 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 choose from.

Food & 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 actually 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 \$75.00 per bartender fee applies for both hosted and cash bars, and one bartender is required per every 75 guests.

Administrative Fees & Taxes: All 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. All 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 43.

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 11:00pm.

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 in order 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 **\$250.00** cleaning fee will apply to the individual's credit card.

Contact: **Sales Team**

The Inn on Boltwood
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