

EST.  1926

# INN ON BOLTWOOD

AMHERST, MA

## holiday menus 2021-2022

*30 Boltwood Ave  
Amherst, MA 01002  
413-256-8200  
[www.innonboltwood.com](http://www.innonboltwood.com)*



# 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**

parmesan cheese, garlic croutons, creamy caesar dressing

### **mixed green**

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

### **chicken picatta**

artichoke, capers, white wine butter sauce

### **new england baked cod**

lemon and herb crumb

### **roasted pork loin**

apple cider reduction

### **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 | \$35 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**

parmesan cheese, garlic croutons, creamy caesar dressing

### **mixed greens**

roasted pear, goat cheese, toasted pistachios, sherry vinaigrette

## entrees

*please select three*

### **grilled sirloin steak**

brandied peppercorn cream

### **chicken saltimbocca**

toasted sage & prosciutto, chardonnay veloute

### **grilled salmon**

tarragon beurre blanc

### **new england baked cod**

lemon and herb crumb

### **roasted pork loin**

apple cider reduction

## dessert

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

### **cheesecake**

### **flourless chocolate cake**

### **raspberry coulis**

### **vanilla whipped cream**

### **choice of pecan, apple, or pumpkin pie**

cinnamon whipped cream

**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 dinner buffet | \$57 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 greens**

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

### **hearts of romaine**

shaved asiago cheese, garlic croutons, creamy caesar dressing

### **radicchio, chicory & fennel**

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

**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 dinner buffet cont'd | \$57 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 cream on the side

### **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

### **roasted turkey breast**

pan gravy, cranberry chutney

### **shrimp picatta**

artichoke hearts, garlic, white wine, capers

## dessert

*please select three*

### **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

**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 dinner | \$59 per guest – make it a surf n’ turf and add a lobster tail to any protein at market price

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 greens**

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

### **hearts of romaine**

shaved asiago cheese, garlic croutons & creamy caesar dressing

### **radicchio, chicory & fennel**

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

**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 dinner cont'd

## entrees

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

### **8 oz broiled filet mignon**

béarnaise sauce

### **roasted prime rib**

au jus & horseradish cream

### **chicken saltimbocca**

toasted sage & prosciutto

### **roasted pork loin**

apple cider reduction

### **grilled salmon**

tarragon beurre blanc

### **new england baked cod**

lemon and herb crumb

### **roasted sirloin & baked lobster tail \***

compound butter

\* additional cost at market price

### **baked lobster tail \***

drawn garlic butter

\* additional cost at market price

### **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 fraîche

### **egg nog cheesecake**

spiced cranberry compote

**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.

# package bars

## 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

## 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

## 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

## 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
<b>First Hour</b>	\$12pp	\$15 pp	\$15pp	\$17pp	\$21pp
<b>Second Hour</b>	\$10pp	\$13 pp	\$13pp	\$15pp	\$18pp
<b>Third Hour</b>	\$7pp	\$10 pp	\$8pp	\$10pp	\$12pp
<b>Fourth Hour</b>	\$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**

**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.

## 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*

	<b>consumption</b>	<b>cash bar</b>
domestic beer	\$4.50	\$5
premium domestic/micro brews	\$6	\$6.50
imported beer	\$5.50	\$6
non-alcoholic beer	\$4.50	\$5
house red & white sparkling	\$6.50	\$7
premium wine	\$7.50	\$8
call cocktails	\$7	\$7.50
premium cocktails	\$9	\$9.50
super-premium cocktails	\$11	\$11.50
premium martinis	\$14	\$14.50
super-premium martinis	\$16	\$13
specialty drinks	\$10 - \$15	\$9 - \$12
cordials	\$8 - \$12	\$9 - \$13
non-alcoholic beverage	\$3	\$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 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.

**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.

## audio visual rental equipment

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

LCD projector | \$125

dropdown screen | \$40

wireless microphone | \$75

podium | \$35

podium and mic | \$95

conference call phone | \$75 plus long-distance charges incurred

easel | \$25

easel with flipchart & markers | \$35

extension cords & power strips for own lap tops | \$50

**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.

# 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.**

**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.



## 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 Inn On Boltwood liquor license requires that The Inn on Boltwood 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.**

