

EST.  1926

# INN ON BOLTWOOD

AMHERST, MA

## **Bar/Bat Mitzvah Menus**

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

# Kosher Style Dairy Bar/Bat Mitzvah Package

## one hour cocktail reception to include:

ceremonial challah bread

open bar (call bar package)  
to include beer, wine, and soda

a display of domestic and international cheeses  
fresh fruit garnish and assorted crackers & artisan breads  
assorted vegetable crudités and chef's choice of dips

choice of **three** butler passed hors d'oeuvres:

### **cold hors d'oeuvres**

spicy tuna tartar on cucumber chip  
avocado, cucumber, pickled daikon sushi roll  
endive spears, goat cheese, fig, & walnut  
grilled tomato & basil bruschetta  
poached salmon rillettes on a bagel chip with herb cream cheese  
smoked salmon with endives, capers, lemon, and herb cream cheese  
gruyere puffs filled with white bean & fennel mousse & white truffle oil

### **hot hors d'oeuvres**

mascarpone & fig beggar's purse  
potato & apple latkes, apple chutney  
mushroom arancini, fontina cheese  
twice baked fingerling potato, shaved parmesan  
ratatouille tart  
mushroom caps filled with brie  
breaded cheese ravioli with spicy tomato sauce  
wild mushroom and goat cheese on a garlic crostini

additional hors d'oeuvres available at \$2 pp per selection per hour  
cocktail hour upgraded to fully stocked call bar additional \$3 pp

### **Final counts to be provided 72 hr. in advance of scheduled event.**

All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% percent service charge and a 4% administrative fee.  
The 4% 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.

## THREE COURSE PLATED DINNER

### starter course

choose one

classic caesar salad, garlic croutons, parmesan

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

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

vegetable minestrone

white bean & kale

truffled potato and leek soup with crispy shallots

### entrées

choose two

paquet de legumes, brown rice, lentils, spiced roasted root vegetables

orecchiette pasta with roasted tomatoes, peas, basil & pecorino-romano

roasted pepper stuffed with israeli couscous, mushrooms, kale, and arugula pistou

vegetable wellington stuffed with goat cheese and topped with garlic & basil pomodoro sauce

butternut squash ravioli with baby leeks and parmesan

oven roasted atlantic salmon, honey ginger glaze, asian pear slaw

grilled swordfish, lemon herbed butter

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

*entrees include Chef's choice of starch and seasonal vegetable*

### dessert

customized Bar/Bat Mitzvah cake

fresh berry coulis

fresh-brewed regular and decaffeinated coffee and assorted tea

**\$65.00 per adult | \$40.00 per child**

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# Adult Kosher Style Meat Bar/Bat Mitzvah Package

## one hour cocktail reception to include:

ceremonial challah bread

open bar (call bar package)  
to include beer, wine, and soda

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

assorted vegetable crudités and chef's choice of dips

choice of **three** butler passed hors d'oeuvres:

### **cold hors d'oeuvres**

avocado, cucumber, pickled daikon sushi roll  
deviled egg topped with cilantro and pickled shallot  
grilled tomato & basil bruschetta, crostini  
chicken liver mousse, quince jam on crostini  
gruyere puffs filled with white bean & fennel mousse & white truffle oil

### **hot hors d'oeuvres**

herb marinated grilled chicken skewers, wildflower honey glaze, pesto aioli  
polenta stuffed cremini mushroom  
potato & apple latkes, apple chutney  
beef skewers, peanut satay  
ratatouille tart  
grilled curried chicken skewer, lemon aioli drizzle  
duck spring roll, orange aioli  
moroccan spiced meatballs with mango chutney glaze (all beef)  
grilled baby lamb chops with mustard rosemary glaze\*

additional hors d'oeuvres available at \$2 pp per selection per hour

cocktail hour upgraded to fully stocked call bar additional \$3 pp

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## ADULT THREE COURSE PLATED DINNER

### starter course

choose one

field greens, cucumber, cherry tomatoes, red onion, sherry vinaigrette  
artisanal lettuces, roasted pear, marcona almonds, cranberry, sherry vinaigrette  
vegetable minestrone  
white bean & kale  
tomato-coriander soup, croutons  
yukon gold potato & leek soup, crispy shallots

### entrées

choose two

paquet de legumes, brown rice, lentils, spiced roasted root vegetables  
roasted pepper stuffed with israeli couscous, mushrooms, kale, and arugula pistou  
New England roast turkey, slow roasted with apple raisin stuffing  
braised beef short ribs, roasted fingerling potatoes, glazed baby carrots, chimichurri  
prime rib of beef au jus, potato purée, tuscan kale, roasted garlic  
roasted chicken breast, whole grain mustard beurre blanc, cauliflower risotto, green beans

*entrees include Chef's choice of starch and seasonal vegetable*

### dessert

customized Bar/Bat Mitzvah cake  
fresh berry coulis  
fresh-brewed regular and decaffeinated coffee and assorted tea

**\$65.00 per adult | \$40.00 per child**

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## Children's Kosher Style Meat Bar/Bat Mitzvah Package

### one hour cocktail reception to include:

ceremonial challah bread

open soda bar (during cocktail hour)

to include shirley temples and assorted regular and diet soda

bruschetta

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

assorted vegetable crudités and chef's choice of dips

choice of **three** stationary passed hors d'oeuvres:

#### **cold hors d'oeuvres**

avocado, cucumber, pickled daikon sushi roll  
deviled egg topped with cilantro and pickled shallot  
grilled tomato & basil bruschetta, crostini  
chicken liver mousse, quince jam on crostini  
gruyere puffs filled with white bean & fennel mousse & white truffle oil

#### **hot hors d'oeuvres**

herb marinated grilled chicken skewers, wildflower honey glaze, pesto aioli  
polenta stuffed cremini mushroom  
potato & apple latkes, apple chutney  
beef skewers, peanut satay  
ratatouille tart  
grilled curried chicken skewer, lemon aioli drizzle  
duck spring roll, orange aioli  
moroccan spiced meatballs with mango chutney glaze (all beef)  
mini hot dogs wrapped in pastry with honey mustard

additional hors d'oeuvres available at \$2 pp per selection per hour

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## **CHILDREN'S DINNER BUFFET**

### **garden salad bar**

romaine lettuce and local field greens

assorted fresh vegetables

dried cranberries, seasonal nuts

assorting dressings

### **asian stir fry station**

rice noodles & vegetable salad

served with szechuan chicken and beef,

broccoli, snap peas, bok choy, carrots,

red peppers, chilies, garlic, ginger,

and vegetable fried rice

### **taco bar**

Mini beef and shredded chicken tacos

Mini black bean and sweet potato tacos

Fiesta dip with layers of beans, guacamole, pico de gallo and green onions

Tri-color corn tortilla chips

### **dessert**

customized Bar/Bat Mitzvah cake

fresh berry coulis

**\$40.00 per child**

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# Children's Kosher Style Dairy Bar/Bat Mitzvah Package

## one hour cocktail reception to include:

ceremonial challah bread

open bar soda bar

a display of domestic and international cheeses  
fresh fruit garnish and assorted crackers & artisan breads  
assorted vegetable crudités and chef's choice of dips

choice of **three** butler passed hors d'oeuvres:

### **cold hors d'oeuvres**

spicy tuna tartar on cucumber chip  
avocado, cucumber, pickled daikon sushi roll  
endive spears, goat cheese, fig, & walnut  
grilled tomato & basil bruschetta  
poached salmon rillettes on a bagel chip with herb cream cheese  
smoked salmon with endives, capers, lemon, and herb cream cheese  
gruyere puffs filled with white bean & fennel mousse & white truffle oil

### **hot hors d'oeuvres**

mascarpone & fig beggar's purse  
potato & apple latkes, apple chutney  
mushroom arancini, fontina cheese  
twice baked fingerling potato, shaved parmesan  
ratatouille tart  
mushroom caps filled with brie  
breaded cheese ravioli with spicy tomato sauce  
wild mushroom and goat cheese on a garlic crostini

additional hors d'oeuvres available at \$2 pp per selection per hour

cocktail hour upgraded to fully stocked call bar additional \$3 pp

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## CHILDREN'S DINNER BUFFET

### **garden salad bar**

romaine lettuce and local field greens  
assorted fresh vegetables  
goat cheese, local shredded cheeses  
dried cranberries, seasonal nuts  
assorting dressings

### **pasta station**

penne, cheese tortellini & spaghetti  
served with basil pomodoro, creamy alfredo & fresh pesto  
toppings to include:  
artichoke hearts, roasted peppers, spinach, kalamata olives,  
mushrooms, onions, broccoli florets, peas, basil, fresh mozzarella,  
garlic bread and breadsticks

### **gourmet potato station**

yukon gold mashed potatoes and mashed sweet potatoes  
toppings to include:  
roasted garlic, cheddar cheese, blue cheese, caramelized onions, truffle oil,  
sautéed mushrooms, chives, sour cream

***all buffets include a customized Bar/Bat Mitzvah cake***

**\$40.00 per child**

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# Bar/Bat Mitzvah menu enhancements and late night snacks

## chips & dip display

warm spinach and artichoke fondue with sliced baguette and rosemary focaccia **\$3pp**

charred tomato salsa and guacamole with tri-colored corn tortilla chips **\$3pp**

baba ganoush & hummus with toasted pita chips **\$3pp**

four onion sour cream dip served with homemade garlic potato chips **\$3pp**

baked maryland crab and corn dip served with toasted pita points **\$4pp**

## gourmet popcorn station

assorted freshly popped warm popcorn

covered in butter, caramel, cheddar and white cheddar toppings

**\$3pp**

## slider station

*served with house made french fries*

barbeque pork with coleslaw

braised short rib with caramelized onions

grilled chicken with avocado & chipotle mayo

**\$6pp**

## grilled cheese bar

*served with house made french fries*

green apple and brie

sliced tomato and gruyere

applewood smoked bacon and sharp cheddar

**\$5pp**

## quesadilla station

assorted pork, grilled chicken and vegetable quesadillas

served with salsa, guacamole and sour cream

**\$6pp**

## mini pizza bar

assorted pepperoni, hamburger and vegetable mini pizzas

served with grated parmesan cheese and cracked red pepper

**\$5pp**

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# Bar/Bat Mitzvah menu enhancements and late night snacks

## **gourmet mac & cheese bar**

fusilli pasta with creamy cheddar cheese  
served with chopped bacon and roasted tomatoes

**\$5pp**

**add truffled mac & cheese for an additional \$2pp**

**add lobster for an additional \$4pp**

## **ballpark station**

choose three

tortilla chips with nacho cheese  
mini hotdogs with relish, ketchup and mustard  
warm buttered popcorn  
cracker jacks with peanuts  
warm pretzels with spicy brown mustard  
peanut brittle  
chocolate dipped pretzels

**\$8pp**

**additional selections are \$2pp**

## **sweet & salty station**

choose three

assorted mini chocolate candy bars  
cracker jacks with peanuts  
warm buttered popcorn  
kettle cooked potato chips  
chocolate dipped pretzels  
chocolate covered oreos  
chocolate chip cookies

**\$6pp**

**additional selections are \$2pp**

## **candy station**

M&M's, skittles, gummy bears, and assorted chocolate bars

**\$8pp**

**inquire about customized options to match your event's theme and decor**

## **ice cream sundae bar**

chocolate, vanilla and strawberry ice cream  
served with bowls and waffle cones  
toppings to include peanut butter, chocolate, strawberry and caramel sauces,  
shredded coconut, candied peanuts, crushed oreos, chopped heath bars, M&Ms,  
maraschino cherries, sprinkles, and whipped cream

**\$10pp**

## bar packages

### call

trinity oaks cabernet sauvignon, pinot noir, chardonnay and pinot grigio, vovetti 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, korbel, triple sec, amaretto, bailey's, kahlua, sambuca, assorted liquors & mixers

### premium

trinity oaks cabernet sauvignon, pinot noir, chardonnay and pinot grigio, vovetti prosecco  
 heineken, amstel light, corona, sam adams, sam adams light, kaliber  
 ketel one, stolichnaya, 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

trinity oaks cabernet sauvignon, pinot noir, chardonnay and pinot grigio, vovetti prosecco  
 heineken, amstel light, corona, select regional micro brews, kaliber  
 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

	Hosted Beer, Wine & Soda Bar	Hosted Call Bar	Hosted Premium Bar	Hosted Super- Premium Bar
<b>First Hour</b>	Included	\$5pp	\$6pp	\$7pp
<b>Second Hour</b>	\$9pp	\$12pp	\$14pp	\$17pp
<b>Second Hour + Wine Service with Dinner</b>	\$	\$	\$	\$
<b>Third Hour</b>	\$7pp	\$8pp	\$10pp	\$12pp
<b>Fourth Hour</b>	\$5pp	\$6pp	\$7pp	\$8pp

	Hosted Consumption Bar	Cash Bar
<b>Call Domestic Beer + Non-Alcoholic Beer</b>	\$4.50	\$5.00
<b>Premium Domestic Beer + Imported Beer</b>	\$5.50	\$6.00
<b>House Wine by the Glass</b>	\$6.50	\$7.00
<b>Sparkling Wine by the Glass</b>	\$7.00	\$7.50
<b>Wine Service with Dinner</b>	\$13 per guest	\$26 per bottle
<b>Call Cocktails</b>	\$5.00	\$5.50
<b>Premium Cocktails</b>	\$7.00	\$7.50
<b>Super-Premium Cocktails</b>	\$9.00	\$9.50
<b>Call Martinis</b>	\$10.00	\$10.50
<b>Premium Martinis</b>	\$12.00	\$12.50
<b>Super-Premium Martinis</b>	\$14.00	\$14.50
<b>Soda, Juice &amp; Sparkling Water</b>	\$2.25	\$2.75

## **Audio Visual Equipment Rental**

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

LCD Projector – \$75

Dropdown Screen – \$25

Wireless Microphone & Speakers – \$50

Podium, Microphone & Speakers – \$75

Conference Call Phone – \$50

Easel with Flipchart & Markers – \$25

## Guidelines, Terms & Conditions for The Lord Jeffery Inn

The Lord Jeffery Inn 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 150 people within our indoor function areas and 100 to 190 people in our elegant, tented garden. Tent prices range based on size of the event, and the garden is available for events April through October. 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 four months prior to your function date. The Lord Jeffery Inn reserves the right to increase pricing of specific menu items based on the market value at the time of purchase if needed.

**"Peak" vs. "Off-Peak":** Saturdays are considered to be "Peak" time for Events. All other time is considered to be "Off-Peak".

### Rental Fees:

- **Dickinson Ballroom**  
May through October: \$1000 on Peak Nights; \$750 Off-Peak  
November through April: \$500 on Peak Nights; \$250 Off-Peak
- **Garden Tent** (Available May through October Only)  
\$23.75 per person during peak times (Saturdays)  
\$20.75 per person (Sunday through Friday)

**Administrative Fee and Taxes:** All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% percent service charge and a 4% administrative fee. The 4% 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.

**Deposits and Final Payment:** For events hosted in in the tented garden, upon confirmation of your date, a \$2,000.00 additional deposit is required to hold your space. All 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 social events, a second deposit of 50% of the estimated amount, will be due six months prior to your scheduled date. All deposits need to be in the form of 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.

### Food and Beverage Minimums:

- Dickinson Ballroom  
Peak Nights: \$6,500      Off-Peak: \$4,400
- Garden Tent  
Peak Nights: \$7,500      Off-Peak: \$5,500

### Event Times:

- Dickinson Ballroom: 11:30am – 5:00pm OR 6:30pm – 12:00am
- Garden Tent: 12:30pm – 6:00pm OR 4:30pm – 10:00pm

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

**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.

**Sleeping Rooms:** There is no minimum number of sleeping rooms required. Upon booking your event with us, The Lord Jeffery Inn will extend a courtesy block of 10 rooms for the event weekend (based on availability) which will be held for your group until 45 days prior to your event date. There is a two night minimum requirement for accommodations. As a thank-you for booking with us, we are pleased to offer a 5% discount off our prevailing rates. If you wish to block more than 10 rooms for your event group, please speak with your Catering Services Manager who will be happy to assist you in negotiating the rooms block for you group.

**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.

**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. The Lord Jeffery Inn will offer your selected menu items to your event professionals, at a fee to you of \$50.00 per vendor.

**Alcoholic Beverage Policy:** The Lord Jeffery Inn, 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 Lord Jeffery Inn 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 Lord Jeffery Inn 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 Lord Jeffery Inn may not be removed from the premises.

**Displays / Decorations:** 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 Lord Jeffery Inn 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. Any food prepared by The Lord Jeffery Inn may not be taken off the premises due to insurance and health code regulations.**

**Kosher Style Catering:** "Kosher Style" refers to food that is not kosher, but is a type of food that will not mix meat and dairy on the same plate. Our kosher style food does not include meat from forbidden animals, such as pigs or shellfish, and we offer packages which do not contain both meat and dairy.

**Contact:** Sales Team  
413-835-2054

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