



Planning Your Event

Arranging and Reserving a Date

All Colonial Inn Private Events must be booked through the Inn's Sales and Catering Office. The Sales Staff at the Inn can be reached by phone or email at the following:

Group Rooms Sales Manager:
(978) 371-2908, ext. 503

Adrienne Flintoft
aflintoft@concordscolonialinn.com

Sales and Catering Coordinator:
(978)-371-2908, ext. 536

Shannon Sinnott
ssinnott@concordscolonialinn.com

For Initial Inquiry through the Booking Process

You will be working with a Sales Manager who will guide you through the entire process and answer any and all questions you may have relevant to the event being planned. Once you have been given all the information necessary, your manager will ask to move forward with a Catering Agreement. This Agreement will outline financial requirements including, but not limited to a Food & Beverage Minimum, an applicable Function Room Rental Fee, and any other charge that would be incurred prior to creating a Banquet Event Order. Once a Catering Agreement has been issued, the client will have up to TWO [2] Weeks from the date of issue to sign the agreement and send it back to the sales manager. At the time of signature, it is the responsibility of the client to indicate a method of payment. Upon review from the sales department, your event will be marked definite in the Inns Catering Diaries, and your initial deposit will then be recorded. Please note: It is the client's responsibility to read and review all information in the agreement for accuracy and completeness. Please contact your sales manager with any and all questions prior to your written approval and deposit.

Catering Orders, Changes, Guest Guarantees & Cancellations

All Colonial Inn Banquet Event Orders must be placed TEN [10] business days prior to the event. All changes referring to the menu, count and event arrangements must be confirmed SEVEN [7] business days prior to the event. We will prepare for the number of guests submitted at that time and charge accordingly. The number may increase within the three days subject to approval, but not decreased. Any event cancelled within THIRTY [30] business days prior to the event may be charged the full amount for the scheduled event.

Taxing Structure and Other Applicable Fees

All enclosed menus are subject to an 18% Gratuity, a 4% Administrative Fee and a 7% Massachusetts State Tax.

Please note that our menu and prices are subject to change upon availability of products.

Payments

Less your initial Deposit, all final payments will be made by credit card, cash, money order or cashier's check 5 days prior to the date of the event.



Service Upgrades

The Concord's Colonial Inn provides a high quality of Linen, Glass, Silver and China, however, should your event require a certain look that we are unable to provide, we have the ability to outsource specialty linens, specialty China, Flatware and Glass. Event décor is also an alternative to enhance the look and feel of a special event being planned. Please ask your Sales Manager for ideas and current pricing scenarios.

Linen

The Concord's Colonial Inn provides complimentary standard Damask linen and/or skirting for all food, beverage and dining tables for all special events.

Below are the colors and the associated color schemes that work well with each:

Thoreau Room	White, Ivory, Burgundy, Gold, Hunter Green, Pink
Alcott Room	White, Ivory, Burgundy, Gold, Hunter Green, Navy Blue
Middlesex Room	White, Ivory, Burgundy
Prescott Room	White, Ivory, Burgundy, Gold, Navy Blue, Pink
Café	White, Ivory, Burgundy
Forge Tavern	White, Ivory, Burgundy, Gold, Hunter Green, Navy Blue, Pink
For the Holidays	White, Ivory, Burgundy, Gold, Hunter Green, or Red

The Inn has inventoried over 85 White Chair covers. These are available for rent at an additional charge of \$2.00 per chair.

Custom Menu Requests and Tastings

If there is something that isn't incorporated into our menu, but would like to have it on your menu, please consult your catering manager. Every effort will be made to accommodate your requests.

Tastings for Weddings are held in Merchants Row on an individual basis, but only upon execution of a signed Catering Agreement and Deposit.

Special Dietary Requests

Should guests attending a function have any special dietary requests or food allergies and require special meal requirements, the Inn must be notified at least 72 hours in advance with names of guest and catering needs, and the hotel will make the necessary arrangements to accommodate the requests.

The Inn property utilizes many different ingredients in menu items and there may be products that may contain nuts, nut products, dairy and/or soy products and the like, and the hotel will not be liable for the guests' allergic reactions resulting from partaking the food items served at any food and beverage outlets and/or functions being held at the Concord Colonial Inn. It is therefore the responsibility of the host or hostess to inform the sales manager or catering coordinator of such allergies.

We are delighted that you have chosen the Concord's Colonial Inn as host to your special event. Should there be any questions or concerns, please do not hesitate in calling.

With Concord's Colonial Inn, every special event becomes a part of history.



Breakfast Buffets

Continental

\$13.00

Seasonal Fresh Fruit
Fresh Bakery Selections, Bagels, Cream Cheese, Fruit Preserves
Chilled Fruit Juices
Coffee & Tea Service

Fresh Start

\$15.00

Granola
Greek Yogurt
Fresh Fruit Salad
Chilled Fruit Juices
Coffee & Tea Service

The Classic

\$23.00

Seasonal Fresh Fruit
Fresh Bakery Selections, Bagels, Cream Cheese, Fruit Preserves
Scrambled Eggs
Bacon & Sausage
Colonial Inn Home Fries
Chilled Fruit Juices
Coffee & Tea Service

The Healthy Start

\$23.00

Seasonal Fresh Fruit
Assorted Cereals, Skim Milk
Greek Yogurt & Granola Parfait
Cottage Cheese
Hard Boiled Eggs
Egg White Burritos
Light Cheddar Cheese, Chicken Sausage, Fresh Salsa, Low Fat Whole Wheat Tortilla
Chilled Fruit Juices
Coffee & Tea Service

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.



The Elaborate Brunch

\$32.00

Seasonal Fresh Fruit and Granola
Fresh Bakery Selections, Bagels, Cream Cheese, Fruit Preserves
Scrambled Eggs
Bacon & Sausage
Colonial Inn Home Fries
Leek & Truffle Quiche
Chef's Choice of Fish Entrée
Chef's Choice of Chicken Entrée
Two Seasonal Salads
Fresh Baked Cornbread & Sourdough Rolls
Assorted Pastries
Chilled Fruit Juices
Coffee & Tea Service

Breakfast Plated

Country Morning Breakfast

\$18.00

(Select One)	(Select One)
Scrambled Eggs, Scallions	Bacon
Pancakes, Fresh Berries, Maple Pecan Butter	Sausage
Challah French Toast, Bananas Foster Compote	Ham

Colonial Inn Breakfast Potatoes
Chilled Fruit Juices

Breakfast Enhancements

Assorted Cold Cereals, Milk	\$4.00
Individual Assorted Yogurts	\$4.00
Bagels, Cream Cheese, Fruit Preserves	\$4.00
Colonial Inn Home Fries	\$4.00
Bacon	\$4.00
Pork Sausage	\$4.00
Ham Steak	\$5.00
Corned Beef Hash	\$5.00
Seasonal Fruit Salad	\$5.00
Assorted Breakfast Pastries	\$5.00
Smoked Salmon	\$7.00

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Meeting Packages

Standard Meeting Package

\$38.00

Continental Breakfast

Fresh Bakery Selections, Bagels, Cream Cheese,
Fruit Preserves
Seasonal Fresh Fruit
Chilled Fruit Juices
Coffee & Tea Service

Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee
and Tea

Lunch Buffet

Chef's House Made Soup of the Day
Tossed Salad Greens, Tomato, Cucumber &
Dressings
Accompanied by a Basket of Freshly Baked
Cornbread & Sourdough Rolls
Pre-made sandwich platter:
Turkey Club
Grilled Chicken Caesar Wrap
Baked Ham, Swiss with Dijonaise on
Sourdough
Mediterranean Wrap - Roasted Vegetables
with Feta Cheese in a Whole Grain Wrap
Coffee, Decaffeinated Coffee and Tea

PM Pick-Me-Up

Assortment of Cookies, Brownies, and
Sliced Fresh Fruit
Coffee, Decaffeinated Coffee and Tea

Executive Meeting Package

\$48.00

Classic Breakfast

Seasonal Fresh Fruit
Fresh Bakery Selections, Bagels, Cream Cheese,
Fruit Preserves
Scrambled Eggs
Bacon & Sausage
Colonial Inn Home Fries
Chilled Fruit Juices
Coffee & Tea Service

Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee
and Tea

Lunch Buffet

Chef's House Made Soup of the Day
Tossed Salad Greens, Tomato, Cucumber &
Dressings
Accompanied by a Basket of Freshly Baked
Cornbread & Sourdough Rolls
Pre-made sandwich platter:
Turkey Club
Grilled Chicken Caesar Wrap
Baked Ham, Swiss with Dijonaise on
Sourdough
Mediterranean Wrap - Roasted Vegetables
with Feta Cheese in a Whole Grain Wrap
Coffee, Decaffeinated Coffee and Tea

PM Pick-Me-Up

Assortment of Cookies, Brownies, and
Sliced Fresh Fruit
Coffee, Decaffeinated Coffee and Tea

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Lunch Buffets

The New England

\$22.00

*Tossed Garden Greens, Tomato, Cucumber, Red Wine Vinaigrette
Pasta Salad, Green Peas, Ham, Cheddar Cheese, Mayonnaise
Roast Beef, Roast Turkey Breast, Sliced Baked Ham
Swiss, Cheddar, American Cheese
Lettuce, Sliced Tomato, Red Onions, Pickles
Country White, Wheat, Brioche Rolls, Wraps
Traditional Mustard, Grainy Mustard, Horseradish Cream, Mayonnaise
Potato Chips
Chef's Choice of Dessert*

Light Salad Luncheon

\$25.00

*Caesar Salad, Parmesan Cheese, Garlic Croutons
Tuna Salad, Grapes, Celery, Herbs
Egg Salad
Country White, Wheat, Brioche Rolls
Grilled Lemon Asparagus
Grilled Chicken
Chef's Choice of Dessert*

The Executive

\$26.00

*Chef's House Made Soup of the Day
Tossed Salad Greens, Tomato, Cucumber, Dressings
Pasta Salad, Black Olives, Red Onion, Feta Cheese,
Roasted Red Pepper, Parsley, Lemon Vinaigrette
Tuna Salad
Roast Beef, Roast Turkey Breast, Sliced Baked Ham
Swiss, Cheddar, American Cheese
Lettuce, Sliced Tomato, Red Onions, Pickles
Country White, Wheat, Brioche Rolls, Wraps
Traditional Mustard, Grainy Mustard, Horseradish Cream, Mayonnaise
Potato Chips
Chef's Choice of Dessert*

*Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls
Coffee, Decaffeinated Coffee, Tea*

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Lunch Hot Buffet

\$34.00

Salad

(Select One)

Caesar Salad, Parmesan Cheese, Croutons

Mixed Green Salad, Shaved Local Vegetables, Maple Vinaigrette

Chopped Romaine, Cherry Tomato, Red Onions, Ranch Dressing

Entrée

(Select Three)

Parmesan Crusted Chicken, Tomato Scallion Basil Butter Sauce

Chicken Saltimbocca, Prosciutto and Sage Ragout, Marsala Reduction

Grilled Chicken, Roasted Tomato, Basil Pesto Cream Sauce

Pan Roasted Haddock, Leeks, Capers, Vermouth Butter Sauce

Seared Salmon, Fennel Orange Slaw, Pomegranate Reduction

Yankee Seared Pot Roast, Roasted Carrots, Cippolini Onions

Chipotle Brown Sugar Crusted Pork Loin, Apple Demi

Marinated Brandt Bistro Steak, Caramelized Onions and Peppers

Pasta Primavera, Seasonal Fresh Vegetables, Penne, Lemon Butter

Cheese Tortellini, House Marinara, Roasted Zucchini and Summer Squash

Quinoa, Spinach, Tomato Basil Salad, Roasted Cremini Mushrooms

Starch

(Select One)

Mashed Potato

Roasted Garlic Herb Potato

Rice Pilaf

Pesto Couscous

Vegetable

(Select One)

Vegetable Medley with Lemon Butter

Green Beans, Caramelized Onions

Roasted Carrots Glazed, Local Honey, Herbs

Dessert:

(Select One)

Orange Pound Cake, Fresh Strawberries, Whipped Cream

Seasonal Bread Pudding

Cheesecake with Strawberry Sauce

Chocolate Cake

Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls

Coffee, Decaffeinated Coffee, Tea

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Plated Lunch

Each entrée includes choice of soup or salad, a basket of freshly baked cornbread & sourdough rolls, choice of dessert and coffee, decaffeinated coffee and tea. For an additional charge, you may upgrade to a four course meal.

Appetizer

(Select One)

Chef's Seasonal Soup

New England Clam Chowder

Tomato Bisque, Grilled Cheese Crouton

Roasted Beets, Goat Cheese, Arugula, Lemon Vinaigrette

Mixed Green Salad, Shaved Local Vegetables, Maple Vinaigrette

Caesar Salad, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Entrée

(Select Two)

Pasta Primavera \$23.00

Penne, Local Seasonal Vegetables, Lemon Butter

Chicken Pot Pie \$25.00

Our Classic Recipe, Thyme Sage Biscuit

Statler Chicken Breast \$27.00

Sweet Potato Maple Sausage Hash, Mushrooms, Whiskey Cider Reduction

New England Pot Roast \$29.00

Slow Cooked Beef, Mashed Potato, Carrots, Cippolini Onions

Baked Haddock \$33.00

Pesto Crumbs, Vermouth Butter

Root Beer Braised Short Ribs \$33.00

Our Own Root Beer, Carrots, Horseradish Mashed Potatoes

Dessert

(Choose One)

Maine Blueberry & Lemon Challah Bread Pudding, White Chocolate Anglaise

Molten Chocolate Stout Cake, Dark Chocolate Ganache, Whipped Cream

Orange Pound Cake, Fresh Strawberries, Whipped Cream

Raspberry Crème Brûlée

Accompanied by a Basket of Freshly Baked Cornbread & Sourdough Rolls

Coffee, Decaffeinated Coffee, Tea



Plated Dinners

(Minimum of 15 Guests)

Each entrée includes choice of soup or salad, a basket of freshly baked cornbread & sourdough rolls, choice of dessert and coffee, decaffeinated coffee and tea. For an additional charge, you may upgrade to a four course meal.

Appetizer

(Select One)

New England Clam Chowder

Chef's Seasonal Creation

Tomato Bisque, Grilled Cheese Crouton

Caesar Salad, Hearts of Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Mixed Greens Salad, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette

Steak House Wedge, Bacon, Bleu Cheese, Pickled Onion, Tomato

Tomato & Mozzarella, Balsamic Vinaigrette, Micro Greens

Intermezzo

\$3.00

(Select One)

Lemon Sorbet

Raspberry Sorbet

Mango Sorbet

Entrée

(Select Two)

Vegetarian

Penne Primavera

\$30.00

Local Vegetables, Tomato Broth

Quinoa Medley

\$32.00

Tomato Avocado Salad, Grilled Vegetables, Sautéed Spinach

Moroccan Roasted Vegetable Tower

\$33.00

Piperade Couscous

Asparagus and Parmesan Risotto

\$34.00

Fried Basil, Basil Oil

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Poultry

Moroccan Chicken	\$35.00
<i>Saffron and Lemon Couscous, Asparagus, Almond Apricot Chutney</i>	
Provence Chicken Breast	\$35.00
<i>Bacon, Spinach, Mushroom, Mashed Potato, Bordelaise, Honey Glazed Carrots</i>	
Statler Chicken Breast	\$36.00
<i>Sweet Potato Hash, Mushroom Flan, Green Beans, Cranberry-Rosemary Jus</i>	

Seafood

Seared Salmon	\$36.00
<i>Pomegranate, Mascarpone Polenta, Orange Fennel Salad</i>	
Haddock Confit	\$37.00
<i>Potato Gnocchi, Leeks, Saffron Broth</i>	
Grilled Swordfish	\$38.00
<i>Asparagus Artichoke Tomato Ragout</i>	

Beef & Pork

10oz. Grilled Pork Chop	\$41.00
<i>Maple Brine, Roast Mushrooms, Salt Pee Wee Potato, Honey Glazed Carrot, Maple Cider Glaze</i>	
10oz. New York Sirloin	\$46.00
<i>Buttermilk Mashed Potato, Lemony Grilled Asparagus, Béarnaise Bordelaise</i>	
8oz. Filet Mignon	\$48.00
<i>Sweet Potato Puree, Onion Strings, Spinach, Caramelized Demi-Glace</i>	

Duets

Statler Chicken Breast & Roasted Salmon	\$53.00
<i>Natural Pan Jus, Roasted Corn & Black Bean Salsa</i>	
Petit New York Sirloin & Sea Scallops	\$60.00
<i>Herbed Butter, Demi-Glace</i>	
Petit Tenderloin & Two Crab Stuffed Shrimp	\$62.00
<i>Sauce Bordelaise, Béarnaise</i>	

Dessert

(Select One)

- Blueberry Bread Pudding, White Chocolate Anglaise*
- Double Chocolate Mousse*
- Lemon Meringue Tart, Raspberry Sauce*
- Orange Pound Cake, Fresh Strawberries, Whipped Cream*

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Dinner Buffet

The New England Buffet

\$40.00

(Minimum of 20 Guests)

Soup

New England Clam Chowder

Salad

(Select One)

*Boston Bibb, New Hampshire Bacon, Tomato, Onion, Balsamic Vinaigrette, Goat Cheese, Herbs
Local Mixed Greens, Great Hill Bleu Cheese Dried Cranberries, Walnuts, Champagne Vinaigrette*

Entrée

*New England Baked Chicken, Cranberry Orange Chutney
Georges Banks Scrod, Cracker Crumbs, Citrus Beurre-Blanc
Family Farms Bistro Steak, Bordelaise Sauce
Roasted Potatoes
Corn on the Cob
Rolls & Cornbread*

Dessert

(Select One)

*Apple Pie
Boston Crème Pie
Indian Pudding, Vanilla Ice Cream*

Add 1 Pound Lobster

\$25.00

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The Colonial Buffet

\$45.00

(Minimum of 20 Guests)

Salad

(Select One)

Mixed greens, Bacon, Red Onions, Cherry Tomato, Lemon Vinaigrette

Baby Spinach, Roasted Eggplant, Mozzarella, Pine Nuts, Basil Vinaigrette

Entrée

(Select Three)

Parmesan Crusted Chicken, Tomato Scallion Basil Butter Sauce

Chicken Saltimbocca, Prosciutto and Sage Ragout, Marsala Reduction

Grilled Chicken, Roasted Tomato, Basil Pesto Cream Sauce

Pan Roasted Haddock, Leeks, Capers, Vermouth Butter Sauce

Seared Salmon, Fennel Orange Slaw, Pomegranate Reduction

Grilled Swordfish, Artichoke and Tomato Ragout

Yankee Pot Roast, Roasted Carrots, Cippolini Onions

Chipotle Brown Sugar Crusted Pork Loin, Roasted Apple Thyme Demi

Marinated Brandt Bistro, Caramelized Onions and Peppers

Pasta Primavera, Seasonal Fresh Vegetables, Penne, Lemon Butter

Cheese Tortellini, House Marinara, Roasted Zucchini and Summer Squash

Quinoa, Spinach, Tomato Basil Salad, Roasted Cremini Mushrooms

Starch

(Select One)

Mashed Potato

Roasted Garlic Herb Potato

Rice Pilaf

Pesto Couscous

Vegetable

(Select One)

Vegetable Medley with Lemon Butter

Green Beans, Caramelized Onions

Roasted Carrots Glazed, Local Honey, Herbs

Dessert

(Select One)

Bread Pudding, Rum Anglaise

Chocolate Mousse

Lemon Meringue Tart

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Passed Hors d' Oeuvres

Cold

<i>Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba*</i>	\$3.00
<i>Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze*</i>	\$3.00
<i>Individual Crudit� Shooter, Julienne Seasonal Garden Vegetables, Ranch Dressing*</i>	\$3.00
<i>Chilled Melon Soup Shooter, Strawberry Jalape�o Salsa</i>	\$4.00
<i>Duck P�t�, Country Bread, Onion Jam</i>	\$4.00
<i>Prosciutto Wrapped Honeydew, Pomegranate Syrup</i>	\$4.00
<i>Crab Salad Brioche, Lemon Tarragon Vinaigrette</i>	\$5.00
<i>Salmon Tartar, Ginger, Cilantro, Malanga Chips, Sweet Soy</i>	\$5.00
<i>Herb Crusted Beef Tenderloin, Crouton, Horseradish Cr�me, Pickled Red Onion</i>	\$6.00
<i>Bloody Mary Oyster Shooter</i>	\$6.00

Hot

<i>Goat Cheese & Leek Stuffed Mushroom*</i>	\$3.00
<i>Mini Falafel, Tzatziki, Cucumber Salad*</i>	\$3.00
<i>Artichoke Beignet, Tomato Aioli *</i>	\$3.00
<i>Blue Cheese Stuffed Fig, Almond, Pomegranate Molasses*</i>	\$3.00
<i>Vegetable Spring Roll, Soy Orange Dipping Sauce*</i>	\$3.00
<i>Gyoza Pork Potsticker, Ginger Soy Dipping Sauce</i>	\$3.00
<i>Chicken Satay, Peanut Sauce</i>	\$3.00
<i>Sesame Chicken, Pineapple Vinaigrette</i>	\$4.00
<i>Coconut Shrimp, Sweet Chili Dipping Sauce</i>	\$4.00
<i>Petit Crab Cakes, Old Bay Tartar Sauce</i>	\$4.00
<i>Twice Baked Mini Lobster Potato, Tarragon Aioli</i>	\$4.00
<i>Mini Beef Wellington, Creamy Horseradish Sauce</i>	\$4.00
<i>Bacon Wrapped Scallops</i>	\$5.00
<i>Lamb Lollipops, Coffee, Chipotle, Red Eye Gravy</i>	\$6.00

* Vegetarian Option

Priced per piece, minimum of 25 pieces

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Stationary Hors d' Oeuvres

<i>Vegetable Crudité Platter</i>	<i>\$6.00</i>
<i>Assortment of Chilled Vegetables, Grilled Vegetables</i>	
<i>Herb Ranch & Blue Cheese Dipping Sauces</i>	
<i>Domestic Cheese Platter</i>	<i>\$9.00</i>
<i>Cheddar, Brie, Pepper Jack, Goat Cheese, Dill Havarti, Bleu</i>	
<i>Seasonal Berries, Grapes, Crackers</i>	
<i>Raw Bar Display</i>	<i>\$15.00</i>
<i>Shrimp, Oysters, Clams, Salmon Tartar</i>	
<i>Cocktail Sauce, Mignonette, Wakame</i>	
<i>Baked Brie en Croûte (Serves 15 people)</i>	<i>\$75.00</i>
<i>Seasonal Fruit, Baguettes</i>	
<i>Fresh Fruit (Serves 20 people)</i>	<i>\$130.00</i>
<i>Honeydew, Cantaloupe, Pineapple, Oranges, Grapes,</i>	
<i>Seasonal Berries, Yogurt Dipping Sauce</i>	
<i>Antipasto (Serves 15-20 people)</i>	<i>\$150.00</i>
<i>Capicola, Hard Salami, Prosciutto</i>	
<i>Roasted Peppers, Olives, Grilled Eggplant,</i>	
<i>Balsamic Marinated Mushrooms & Artichokes,</i>	
<i>Stuffed Cherry Peppers Mozzarella, Pecorino</i>	
<i>Grilled Romaine & Lemon Vinaigrette</i>	
<i>Bruschetta, Grissini, Italian Bread</i>	
<i>Spanish Tapas (Serves 15-20 people)</i>	<i>\$150.00</i>
<i>Olive Medley, Nuts, Pickled Vegetable</i>	
<i>Hummus, Tabouli, Pita Chips</i>	
<i>Marinated Roasted Eggplant & Peppers</i>	
<i>Goat Cheese & Olive Stuffed Piquillo Peppers</i>	

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Colonial Inn Afternoon Tea

Adult

\$32.00

Tea Selections

Assorted Fine English, Chinese, Indian Teas

Scones

*Freshly Baked Blueberry and Lemon Scones
Honey Clotted Cream, Strawberry Preserves, Lemon Curd*

Specialty Sandwiches

*(Estimated four pieces per person)
Smoked Salmon and Chive Cream Cheese Pinwheel
Egg Salad on a Mini Croissant
Cucumber on White
Smoked Ham, Gruyère, Dijonnaise*

Gourmet Pastries

*Lemon Drop and Snickerdoodle Cookies, Cranberry White Chocolate Bar,
Mini Fruit Tart, Chocolate Truffles, English Toffee*

Children

\$16.00

Beverages

Choice of Hot Chocolate, Tea, or Milk

Scones

*Freshly Baked Blueberry and Lemon Scones
Honey Clotted Cream, Strawberry Preserves, Lemon Curd*

Specialty Sandwiches

*(Estimated four pieces per person)
Peanut Butter and Jelly Finger Sandwiches
Turkey and Cheese Sandwiches*

Dessert

Mini Brownie with Vanilla Ice Cream

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Children's Plated Menu

\$15.00

(Reserved for our guests under 12)

Appetizer

(Select One)

*Vegetable Crudit  & Dip
Cheese & Crackers*

Entr e

(Select One)

*Chicken Fingers
Served with Honey Mustard Dipping Sauce
Macaroni and Cheese
Kraft  Classic Cheese and Macaroni
Kids Pasta
Penne with Butter or Tomato Sauce
Cheese Pizza
Tomato Sauce, Mozzarella Cheese
Cheese Quesadilla
Flour Tortilla Stuffed with Cheddar and Jack Cheeses
Peanut Butter and Jelly
Creamy Peanut Butter and Strawberry Jelly
Grilled Cheese
American Cheese, Toasted White Bread
Junior Cheeseburger
4oz. Beef Burger with American Cheese*

Served with your choice of French Fries or Potato Chips

Accompanied by Basket of Freshly Baked Cornbread and Sourdough Rolls

Dessert

(Select One)

*Vanilla or Chocolate Ice Cream with Chocolate Sauce
Chocolate Chip Cookies*

A service charge of 18% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees, and/or service bartenders. An administrative fee of 4% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by Concord's Colonial Inn and is not a tip, gratuity or service charge for any employee(s) providing service to you.



NON-ALCOHOLIC BEVERAGES

Soda		\$3.00 each
Bottled Water	Small 12oz	\$3.00 each
	Large 28oz	\$6.00 each
Pitcher of Iced Tea or Lemonade (Serves 6 people)		\$12.00 each
Coffee, Tea, or Decaffeinated Coffee		\$4.00 per person

SPECIALTY PUNCHES

Fruit Punch (Non-Alcoholic)	\$35.00
Hot Mulled Cider (Non-Alcoholic)	\$35.00
Egg Nog (Non-Alcoholic)	\$35.00
Rum Spiked Egg Nog	\$75.00
Mimosa	\$75.00
Bloody Mary	\$75.00
Sangria (White or Red)	\$90.00
Kir Royal	\$90.00

Punches are priced per gallon and each gallon serves approximately 21 (6oz) glasses

ALCOHOLIC BEVERAGES

Bottled Beer	\$5.00-\$6.00
Wine (glass)	\$8.00-\$13.00
Cordials	\$8.00-\$12.00
Mixed Drinks	\$9.00-\$11.00
Martinis	\$11.00-\$13.00

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