



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

Morning Starters

Continental \$11

Assorted Fruit Juices, Chilled Fresh Fruit, Assorted Breakfast Pastries and Muffins, Bagels with Cream Cheese, Coffee & Tea

Healthy Start \$9

Assorted Fruit Juices, Chilled Fresh Fruit, Yogurt with Granola, Fruit Loaves, Bottled Water, Coffee & Tea

Colonial Continental \$14

Assorted Fruit Juices, Chilled Fresh Fruit, Assorted Breakfast Pastries and Muffins, Bagels with Cream Cheese, Egg & Cheese Sandwiches, Coffee & Tea

Coffee Break Packages

Heywood Wakefield \$17

Morning Starter

Assorted Fruit Juices, Assorted Breakfast Pastries, Chilled Fresh Fruit, Coffee & Tea

Mid-Morning Break

Coffee & Tea Refresh

Afternoon Break

Freshly Baked Cookies & Brownies, Assorted Soft Drinks, Bottled Water, Coffee & Tea

Greenwood \$21

Morning Starter

Assorted Fruit Juices, Chilled Fresh Fruit, Assorted Breakfast Pastries and Muffins, Bagels with Cream Cheese, Coffee & Tea

Mid-Morning Break

Yogurt with Granola, Bagels & Cream Cheese, Assorted Soft Drinks, Bottled Water, Coffee & Tea Refresh

Afternoon Break

Freshly Baked Cookies, Brownies & Dessert Bars, Cheese/Vegetable Display,
Assorted Soft Drinks, Bottled Water, Coffee & Tea

All prices are per person unless otherwise mentioned. All prices are subject to a 20% taxable administrative fee and a 6.25% MA State Tax. Prices are subject to change without notice. Consuming raw or undercooked eggs, seafood or meat may increase your risk of food borne illness. All buffets remain out for a maximum of 1 hour, additional fees will apply for extended times. Food cannot be packaged for takeout. Please inform your sales manager if anyone in your group has a food allergy. 2022-Jan



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Breakfast

6:00am – 10:30am

Colonial Plated Breakfast \$15

Chilled Orange Juice, Chilled Fresh Fruit Cup, Breakfast Muffin,
Scrambled Eggs, Classic Home Fries, Bacon, Sausage, Coffee & Tea

New England Style Plated Breakfast \$16

Chilled Orange Juice, Chilled Fresh Fruit Cup, Breakfast Muffin,
Scrambled Eggs, Classic Home Fries, Bacon, Sausage, French Toast, Coffee & Tea

Betty Spring Breakfast Buffet \$19

Assorted Fruit Juices, Chilled Fresh Fruit Cup, Breakfast Pastries & Muffins,
Scrambled Eggs, Classic Home Fries, Bacon, Sausage, French Toast, Coffee & Tea

Brunch

10:00am – 2:00pm

(Minimum of 50 guests)

Sleepy Hollow Brunch Buffet \$29

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries,
Scrambled Eggs, Classic Home Fries, Bacon, Sausage,
Fresh Vegetable Crudit , Chef's Selection of Starch & Vegetable,
Assorted Cookies, Brownies, Dessert Bars, Coffee & Tea

Choice of 1 Salad: Tossed, Caesar, or Pasta

Choice of 2 Entrees: Baked Stuffed Colonial Chicken, Chicken Marsala, New England Baked Haddock,
Stuffed Filet of Sole with Sherry Lobster Sauce, Lasagna (Meat, Cheese or Vegetable),
London Broil with Mushroom Demi Glaze, Tenderloin Tips Diane served over Rice Pilaf,
Shrimp Scampi over Pasta, or Chicken Broccoli Alfredo over Pasta

In Addition

Chef Attendant Fee \$100/75 guests

Waffle Station \$5

Waffles with an assortment of toppings

Omelet Station \$6

Prepared to order from a selection of vegetables, meats and cheeses

Parfait Station \$6

Assorted fresh berries, yogurt and granola

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Creative Breaks

Fall Afternoon \$9

Hot Apple Cider with Cinnamon Sticks, Warm Apple Crisp, Vermont Cheddar Cheese, Crisp Crackers, Basket of Shiny Apples, Coffee & Tea

Healthy Break \$9

Fresh Sliced Fruit with Yogurt Dip, Vegetable Crudité with Dip, Bottled Water, Coffee & Tea

Cookie Crunch \$8

Freshly Baked Cookies & Brownies, Iced Cold Milk, Assorted Soft Drinks, Bottled Water, Coffee & Tea

Concession Stand \$10

Popcorn, Chocolate Bars, Tortilla Chips with Queso Dip, Assorted Soft Drinks & Bottled Water

Create Your Own Sundae \$12 / Attendant Fee \$100

Strawberry, Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel, Strawberries, Walnuts, Colored Sprinkles, Crushed Oreos, Reese Pieces, Chocolate Chips, Brownies, Bananas, Whipped Cream, Cherries, Coffee & Tea

À la Carte / Enhancements

Freshly Baked Cookies & Brownies \$2.50

Assorted Breakfast Pastries \$3

Warm Cinnamon Rolls \$3

Bagels & Cream Cheese \$3

Oatmeal with Toppings \$3

Assorted Cereals with Milk \$3

Assorted Yogurts \$2

Sliced Fruit/Whole Fruit \$4

Assorted Snack Chips \$1.50/item

Tortilla Chips with Salsa \$5 /basket

Gourmet Snack Mix \$5/basket

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Plated Luncheons

11:00am – 3:00pm

All plated luncheons include:

Appetizer, Warm Rolls & Butter, Entrée, Chef's Selection of Starch & Vegetable, Dessert, Coffee & Tea Service

Appetizer (choice of one)

Chilled Fresh Fruit Cup, Colonial Salad, Caesar Salad, Soup Du Jour, or Tortellini Alfredo
Upgrade Options: New England Clam Chowder \$2, Cucumber & Tomato Vinaigrette Salad \$2,
Tomato & Mozzarella Salad \$2, Antipasto Salad \$3, Wedge Salad \$2, Shrimp Cocktail (4) \$5

Entrée (Split Menu Fee is \$3 per entree)

Baked Stuffed Colonial Chicken \$24

Sundried Tomato Basil Buffalo Mozzarella Stuffed Chicken finished with Supreme Sauce

Chicken Marsala or Picatta \$22

Lightly floured Chicken Breast sautéed and finished with either a Marsala Sauce or Picatta sauce

Maple Pecan Pork Loin \$24

Slow roasted Pork Loin with Apple Pecan Stuffing, topped with Maple Demi Glaze

Baked Haddock \$24

Fresh Filet of Haddock topped with Bread Crumbs and finished with a Lemon Buerre Blanc Sauce

Baked Stuffed New England Haddock \$25

Fresh Filet of Haddock Baked with Seafood Stuffing and finished with a Sherry Lobster Sauce

Baked Stuffed Shrimp \$26

Three Jumbo Shrimp wrapped around Seafood Stuffing

Yankee Pot Roast \$24

Slow roasted Beef with jardinière of fresh vegetables

London Broil \$25

Hand carved into tender thin slices and topped with a Burgundy Mushroom Demi Glaze

English Cut Prime Rib \$31

Slow roasted to perfection

Roast Beef Tenderloin \$33

Slow roasted to perfection and topped with a Béarnaise Sauce

Eggplant Rollatini \$22

Ricotta cheese with roasted red peppers and spinach wrapped with
golden Baked Eggplant slices finished with Marinara Sauce and Mozzarella Cheese

Mango Habanero Salmon \$30

Baked Atlantic Salmon served with a Spicy Mango Glaze

Dessert (choice of one Chocolate Cake, New England Style Cheesecake (plain or with strawberries), Carrot Cake, Chocolate Mousse Cake, Warm Apple Crisp, Freshly Baked Cookies & Brownies)

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Lunch Buffets

Minimum of 25 guests unless otherwise noted

11:00am – 3:00pm

Deli \$22

Choice of three: Roast Beef, Oven Roasted Turkey, Brown Sugar Ham, Tuna, Chicken, Ham or Seafood Salad

Served with Garden Salad, Potato Salad, Cheeses, Rolls & Breads, Pickles, Lettuce, Tomatoes, Onions,

Assortment of Cookies, Dessert Bars, Brownies, Coffee, Lemonade & Iced Tea

Wrap \$24

Choice of three wraps: Roast Beef with Boursin Cheese, Turkey BLT, Ham & Cheese,

Roasted Vegetables with Hummus, Chicken Caesar, or Thanksgiving Day

Served with Garden Salad, Soup Du Jour,

Pickles, Chips, Assortment of Cookies, Dessert Bars, Brownies, Lemonade & Iced Tea

South Of The Border \$26

Corn Chowder, Garden Salad, Flour & Corn Tortillas, Tortilla Chips, Grilled Chicken,

Seasoned Ground Beef, Shredded Cheese, Refried Beans, Spanish Rice, Tomatoes, Lettuce,

Onions, Guacamole, Salsa, Sour Cream, Mud Pie, Coffee, Lemonade & Iced Tea

Italian \$27

Choice of two entrees: Meatballs over Ziti Marinara, Lasagna (Meat, Cheese or Vegetable),

Chicken Parmesan or Chicken Broccoli Alfredo

Served with Minestrone Soup, Antipasto Salad, Warm Garlic Bread,

Italian Pastries, Dessert Bars, Coffee, Lemonade & Iced Tea

Summertime BBQ \$35

Dinner option available contact Sales Department

(Minimum of 50 guests)

Cole Slaw, Classic Corn Bread & Jalapeno Corn Bread,

BBQ Chicken Breast, BBQ Country Pork Ribs, Pulled Pork, Corn on the Cob,

Fresh Watermelon, Strawberry Shortcake, Coffee, Lemonade & Iced Tea

Add New England Clam Chowder for \$3

Boxed Lunch \$18

(Maximum of 25 guests)

Turkey, Ham, & Roast Beef Sandwiches on a Bulkie Roll with Cheese, Lettuce & Tomato

and boxed to go with potato chips, piece of fruit, cookie, soft drink & condiments

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Dinner Buffets

Minimum of 25 guests unless otherwise noted
3:00pm – 9:00pm

Grandmas Homestyle \$30

Tomato Basil Soup, Coleslaw, Buttermilk Biscuit, Fried Chicken, Meatloaf, Garlic Mashed Potatoes, Green Beans, Warm Apple Crisp with whipped topping, Coffee, Lemonade & Iced Tea

Italian \$32

Choice of three entrees: Meatballs over Ziti Marinara, Lasagna (Meat, Cheese or Vegetable), Chicken Parmesan or Chicken Broccoli Alfredo. Served with Minestrone Soup, Antipasto Salad, Warm Garlic Bread, Italian Pastries, Dessert Bars, Coffee, Lemonade & Iced Tea

Johnny Appleseed \$34

New England Clam Chowder, Garden Salad, Warm Rolls & Butter, New England Baked Haddock with a Lemon Buerre Blanc Sauce, Yankee Pot Roast, Mashed Potatoes, Green Beans, Warm Apple Crisp, Coffee, Lemonade & Iced Tea

New England Clam Bake...Market Price

New England Clam Chowder, Garden Salad, Classic Corn Bread, Jalapeno Corn Bread, Steak Tips, 1 ¼ lb. Steamed Lobster (1 per person), Steamed Clams, Baked Potato, Corn on the Cob, Fresh Watermelon, Strawberry Shortcake, Coffee, Lemonade & Iced Tea

Personalize Your Own \$35

Choice of two: Chilled Fresh Fruit Cup, Garden Salad, Caesar Salad, or Soup Du Jour

Choice of two: New England Baked Haddock with a Lemon Buerre Blanc Sauce, Seafood Stuffed Sole with a Sherry Lobster Sauce, Baked Stuffed Colonial Chicken, Chicken Picatta or Marsala, London Broil with Burgundy Mushroom Demi Glaze, Tenderloin Tips Diane over Rice or Yankee Pot Roast

Choice of one: Macaroni & Cheese, Shepard's Pie, Lasagna (Meat, Cheese or Vegetable) or Baked Ziti Marinara

Choice of one: Red Roasted Potatoes, Mashed Potato, Rice Pilaf or Baked Potatoes

Choice of two: Chocolate Cake, New England Style Cheesecake (plain or with strawberries), Carrot Cake, Chocolate Mousse Cake, Warm Apple Crisp or Freshly Baked Cookies & Brownies
Served with Rolls and Butter, Chef's Selection of Vegetable, Coffee, Lemonade & Iced Tea

Carving Stations

(To enhance your dinner, minimum of 25 guests, stations that require attendant will have a fee of \$100)

Slow Roasted Prime Rib \$14
Roasted Tenderloin of Beef \$18
Slow Roasted Turkey \$10

Baked Virginia Ham \$10
Roasted Maple Pecan
Apple Stuffed Pork Loin \$12

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Plated Dinners

3:00pm – 10:00pm

All plated dinners include:

Appetizer, Warm Rolls & Butter, Entrée, Chef's Selection of Starch & Vegetable, Dessert, Coffee & Tea Service

Appetizer *(choice of one)*

Chilled Fresh Fruit Cup, Colonial Salad, Caesar Salad, Soup Du Jour, or Tortellini Alfredo
Upgrade Options: New England Clam Chowder \$2, Cucumber & Tomato Vinaigrette Salad \$2,
Tomato & Mozzarella Salad \$2, Antipasto Salad \$3, Wedge Salad \$2, Shrimp Cocktail (4) \$5

Entrée *(Split Menu Fee is \$3 per entree)*

Baked Stuffed Colonial Chicken \$32

Sundried Tomato Basil Buffalo Mozzarella Stuffed Chicken finished with Supreme Sauce

Chicken Marsala or Picatta \$29

Lightly floured Chicken Breast sautéed and finished with either a Marsala Sauce or Picatta sauce

Maple Pecan Pork Loin \$30

Slow roasted Pork Loin with Apple Pecan Stuffing, topped with Maple Demi Glaze

Baked Haddock \$32

Fresh Filet of Haddock topped with bread crumbs and finished with a Lemon Buerre Blanc Sauce

Baked Stuffed Shrimp \$32

Three Jumbo Shrimp wrapped around Seafood Stuffing

Seafood Stuffed Sole \$33

Fresh Filet of Sole Stuffed with Seafood Stuffing and finished with a Sherry Lobster Sauce

London Broil \$33

Hand carved into tender thin slices and topped with a Burgundy Mushroom Demi Glaze

English Cut Prime Rib \$35

Slow roasted to perfection

Roast Beef Tenderloin \$36

Slow roasted to perfection and topped with a Béarnaise Sauce

Filet Mignon \$40

Cooked to perfection and topped with a Béarnaise Sauce or Demi Glaze

Eggplant Rollatini \$29

Ricotta cheese with roasted red peppers and spinach wrapped with
golden Baked Eggplant slices finished with Marinara Sauce and Mozzarella Cheese

Salmon \$34

Baked Atlantic Salmon served with a Teriyaki Glaze

Dessert *(choice of one)* New England Style Cheesecake (plain or with strawberries), Carrot Cake, Chocolate Mousse Cake, Chocolate Cake, Warm Apple Crisp with Whipped Topping

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Butler Passed Hors d'oeuvres

(prices per 100 pieces)

- Coconut Chicken Skewer with Mango Rum Sauce \$250
- Mini Chicken Wellington \$300
- Sesame Chicken with Peanut Dipping Sauce \$225
- Chicken Cordon Blue Bites \$225
- Broccoli, Cheddar Cheese & Ham Puffs \$200
- Grilled Lollipop Lamb Chops \$350
- Fruit Kabobs \$175
- Beef Satay \$300
- Scallops Wrapped in Bacon \$325
- Seafood Stuffed Mushroom Caps \$200
- Fried Coconut Shrimp with Raspberry Dipping Sauce \$275
- Fried Crab Rangoon \$225
- Chicken Tenders \$175
- Mini Crab Cakes \$300
- Deviled Eggs \$200
- Filo Asiago Cheese Asparagus \$250
- Vegetarian Spring Rolls with Duck Sauce \$175
- Breaded Mozzarella Sticks \$150
- Spanakopita \$175
- Arancini Balls (Risotto Balls) \$300
- Tomato Bruschetta \$150
- Raspberry & Brie Filo Rolls \$250
- Salami Coronets \$150
- Iced Jumbo Shrimp Cocktail \$325

Unlimited Hors D Oeuvres for 1 hour

Choice of 3 with dinner \$20 / without dinner \$25 / Choice of 5 with dinner \$25 / without dinner \$30

Displayed Hors d' oeuvres

Cheese, Cracker & Fruit Display \$8

Assortment of Cheeses Garnished with Seasonal Fruit

Antipasto Display \$12

Boursin Cheese, Gorgonzola Cheese, Smoked Gouda Cheese & Goat Cheese

Vegetable Crudité \$6

Seasonal Fresh Vegetables with Dip

Fresh Sliced Fruit \$9

Seasonal Fresh Fruit with Yogurt Dip

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Specialty Stations

(To enhance your dinner, stations that require attendant will have a fee of \$100)

Raw Bar...Market Price

Oysters on the Half Shell, Cherry Stone, and Shrimp Cocktail served over Ice

Mediterranean Display \$8

Fresh Hummus, Baba Ghanoush, Tabbouleh, Pepperoncini, Olives, Feta Cheese & Flat Breads

Chocolate Galore \$16

Hand Dipped Chocolate Covered Strawberries or Handmade Chocolate Truffles, Chocolate Mousse Cake, Chocolate Chip Cookies, Brownies, Coffee, Tea & Hot Chocolate

Hot Chocolate Bar \$6

Hot Chocolate with assortment of mix-ins and toppings

New Englander \$15

Warm Apple Cider, Cinnamon Sticks, Locally Made Apple Cider Donuts and Priscilla's Caramel and Sea Salted Caramel Apples made with Pease's Orchard Freshly Picked Apples (Seasonal)

S'more's Bar \$10

Marshmallows, Graham Crackers, Peanut Butter Cups, White & Milk Chocolate Bars

Candy Counter \$10

Assortment of our favorite candies for your guests

Mashed Potato Bar \$9/ Attendant Fee \$100

Mashed Potatoes served in a Martini Glass with a buffet of toppings

Late Night Station \$10

(Choice of two of the following items)

Potato Skins, Chicken Fingers, Mozzarella Sticks, Assorted Pizzas, 6ft Deli Grinder

Pasta Station / Attendant Fee \$100

Pasta Station with Dinner \$20 / with Appetizers \$25 / with No Dinner \$30

Assortment of Pastas, Alfredo, Marinara, Agliolio, Grilled Chicken, Shrimp, Vegetables and Garlic Bread

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Beverage Options

There is a bar set-up fee of \$250/150 guests

Hosted Bars can be charged by the person, by the hour or on consumption

Cash Bars are charged on per drink basis

All Bars are closed 30 minutes prior to scheduled end of event

Proper Identification is required for purchase of alcohol: 21+ years of age

Purchase and service of alcohol to a minor by any guest at the event will result in the function bar being closed

Hosted Bar Packages Flat Fee

Full Open Bar \$20 first hour, \$12 each additional hour

Beer and Wine Only \$17 first hour, \$11 each additional hour

Open bar Flat Fee for 5 Hours \$60 per person

Beverage Stations

(\$100 attendant fee, 1 hour service unless otherwise noted)

Margarita \$10

A classic summer treat, perfectly blended and served with fresh lime and rimmed with salt or sugar

Bloody Mary \$10

Bloody Mary's with all the fix-in's to personalize your beverage

Summertime Sangria \$10

Brandy, Wine and Fruit Juices blended and allowed to mull overnight for fabulous flavor

Mimosa Fountain \$8

Champagne and Orange Juice, the perfect way to celebrate any occasion

Summer Ceremony \$3 /30 mins

Lemonade and Iced Tea are the perfect refreshments for your ceremony on a warm summer afternoon

À la Carte

Freshly Brewed Coffee & Assorted Teas \$2.50

Assorted Soft Drinks \$2/item

Bottled Water \$2/item

Sparkling Water \$4/item

Assorted Fruit Juices \$2.50/item

Pitcher of Soft Drinks, Iced Tea or Lemonade \$6/pitcher

Non-Alcoholic Punch Bowl \$5

Champagne Toast garnished with Strawberry \$4

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Shower Options

(Minimum of 50 attendees)

Hearty New England Breakfast Buffet \$49pp

Assorted Fruit Juices, Chilled Fresh Fruit Cup, Assorted Breakfast Pastries, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, French Toast, Pancakes, Waffles, *Omelet Station, Coffee & Tea, *Mimosa or Bloody Mary Station
*attendant fee for Omelet/Mimosa station included in price

Sleepy Hollow Brunch Buffet \$69

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, Fresh Vegetable Crudit , Chef's Selection of Starch & Vegetable, Assorted Cookies, Brownies, Dessert Bars, Coffee & Tea
Mimosa Station or Bloody Mary Bar

Choice of 1 Salad: Tossed, Caesar, or Pasta

Choice of 2 Entrees: Baked Stuffed Colonial Chicken, Chicken Marsala, New England Baked Haddock,

Stuffed Filet of Sole with Sherry Lobster Sauce, Lasagna (Meat, Cheese or Vegetable), London Broil with Mushroom Demi Glaze, Tenderloin Tips Diane served over Rice Pilaf, Shrimp Scampi over Pasta, or Chicken Broccoli Alfredo over Pasta

Enhancements

Stations that require attendant will have a fee of 100.00

*Omelet Station \$5pp

*Parfait Station \$6pp

*Candy Station \$10pp or Smore Station \$10pp

*Popcorn bar \$7pp

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Bereavement Options

Deli \$22

Garden Salad, Potato Salad, Roast Beef, Oven Roasted Turkey, Tuna Salad, Cheeses, Rolls & Breads, Pickles, Lettuce, Tomatoes, Onions, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Wrap \$24

Garden Salad, Soup Du Jour, Roast Beef with Boursin Cheese Wrap, Chicken Caesar Wrap, Tuna Salad Wrap, Pickles, Chips, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Italian \$26

Minestrone Soup, Antipasto Salad, Warm Garlic Bread, Meatballs over Ziti Marinara, Chicken Broccoli Alfredo, Assorted Italian Pastries & Dessert Bars, Coffee & Tea

Colonial \$28

Soup Du Jour, Garden Salad, Warm Rolls & Butter, Tenderloin Tips Diane over Rice Pilaf, New England Baked Haddock with Lemon Buerre Blanc Sauce, Home-Style Macaroni & Cheese, Red Roasted Potatoes, Chef's Choice of Vegetable, Warm Apple Crisp, Cookies, Coffee & Tea

Our Full Menu is available upon request. This limited menu is to simplify planning during this difficult time.

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Audio-Visual Equipment

8ft Screen \$25

10ft Screen \$45

A/C Cart with Cords \$15

Wireless Lavalier \$50

Wireless Handheld Microphone \$50

Podium \$15

Flip Chart with paper \$25

Flip Chart \$15

Easel \$15

Conference Phone \$50

Projector \$50

TV with DVD player \$75

Extension Cord \$5

Presenters Package \$125

(podium, microphone, screen, projector, a/v cart and cords)

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