



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.

2017



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

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 \$50/75 guests

Waffle Station \$4

Waffles with an assortment of toppings

Omelet Station \$5

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

Parfait Station \$4

Assorted fresh berries, yogurt and granola

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.

2017



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

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 Crudit  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 \$9

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

Create Your Own Sundae \$10 / Attendant Fee \$50

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

  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 \$3

Assorted Snack Chips \$1.50/item

Tortilla Chips with Salsa \$5 /basket

Gourmet Snack Mix \$5/basket

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.

2017



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

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 \$2 per entree)

Baked Stuffed Colonial Chicken \$19

Sundried Tomato Basil Buffalo Mozzarella Stuffed Chicken finished with Supreme Sauce

Chicken Marsala or Picatta \$19

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

Maple Pecan Pork Loin \$19

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

Baked Haddock \$21

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

Baked Stuffed New England Haddock \$22

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

Baked Stuffed Shrimp \$23

Three Jumbo Shrimp wrapped around Seafood Stuffing

Yankee Pot Roast \$20

Slow roasted Beef with jardinière of fresh vegetables

London Broil \$21

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

English Cut Prime Rib \$24

Slow roasted to perfection

Roast Beef Tenderloin \$27

Slow roasted to perfection and topped with a Béarnaise Sauce

Eggplant Rollatini \$19

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

Salmon \$24

Baked Atlantic Salmon served with a Teriyaki Glaze

Dessert (choice of one)

Chocolate Cake, New England Style Cheesecake (plain or with strawberries), Carrot Cake,
Chocolate Mousse Cake, Warm Apple Crisp, Warm Bread Pudding, Freshly Baked Cookies & Brownies

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.

2017



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

Lunch Buffets

Minimum of 25 guests unless otherwise noted

11:00am – 3:00pm

Deli \$19

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 \$21

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 \$22

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 \$23

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 \$25

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 \$15

(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

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.

2017



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

Dinner Buffets

Minimum of 25 guests unless otherwise noted

3:00pm – 9:00pm

Grandmas Homestyle \$24

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 \$26

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 \$29

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 ½ 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 \$30

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, Warm Bread Pudding 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 \$50)

Slow Roasted Prime Rib \$10

Roasted Tenderloin of Beef \$14

Slow Roasted Turkey \$7

Baked Virginia Ham \$8

Roasted Maple Pecan

Apple Stuffed Pork Loin \$9

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.

2017



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

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 \$2 per entree)*

Baked Stuffed Colonial Chicken \$26

Sundried Tomato Basil Buffalo Mozzarella Stuffed Chicken finished with Supreme Sauce

Chicken Marsala or Picatta \$26

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

Maple Pecan Pork Loin \$26

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

Baked Haddock \$29

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

Baked Stuffed Shrimp \$29

Three Jumbo Shrimp wrapped around Seafood Stuffing

Seafood Stuffed Sole \$30

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

London Broil \$28

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

English Cut Prime Rib \$29

Slow roasted to perfection

Roast Beef Tenderloin \$32

Slow roasted to perfection and topped with a Béarnaise Sauce

Filet Mignon \$34

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

Eggplant Rollatini \$26

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

Salmon \$31

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, Warm Bread Pudding with Spiced Rum Sauce

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.

2017



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

Butler Passed Hors d'oeuvres

(prices per 100 pieces)

- Coconut Chicken Skewer with Mango Rum Sauce \$200
- Mini Chicken Wellington \$250
- Sesame Chicken with Peanut Dipping Sauce \$190
- Chicken Cordon Blue Bites \$200
- Broccoli, Cheddar Cheese & Ham Puffs \$175
- Grilled Lollipop Lamb Chops \$300
- Fruit Kabobs \$175
- Beef Satay \$250
- Mini Beef Wellington \$250
- Scallops Wrapped in Bacon \$250
- Seafood Stuffed Mushroom Caps \$175
- Fried Coconut Shrimp with Raspberry Dipping Sauce \$250
- Fried Crab Rangoon \$200
- Chicken Tenders \$150
- Mini Crab Cakes \$275
- Deviled Eggs \$175
- Filo Asiago Cheese Asparagus \$200
- Vegetarian Spring Rolls with Duck Sauce \$150
- Breaded Mozzarella Sticks \$150
- Spanakopita \$160
- Arancini Balls (Risotto Balls) \$275
- Tomato Bruschetta \$150
- Raspberry & Brie Filo Rolls \$225
- Salami Coronets \$150
- Iced Jumbo Shrimp Cocktail \$300

Unlimited Hors D Oeuvres for 1 hour

Choice of 3 with dinner \$15 / without dinner \$20 / Choice of 5 with dinner \$20 / without dinner \$25

Displayed Hors d' oeuvres

Cheese, Cracker & Fruit Display \$6

Assortment of Cheeses Garnished with Seasonal Fruit

Antipasto Display \$10

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

Vegetable Crudit  \$5

Seasonal Fresh Vegetables with Dip

Fresh Sliced Fruit \$7

Seasonal Fresh Fruit with Yogurt Dip

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.

2017