



### Breakfast

#### THE CONTINENTAL

\$12.95 per quest

Variety of Danish and Muffins, Bagels | Cream Cheese, Jellies and Butter Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Fresh Juices

#### PEABODY CONTINENTAL

\$15.95 per guest

Assorted Yogurts | Seasonal Sliced Fresh Fruit

Freshly Baked Danish, Bagels, and Muffins | Butter, Jelly and Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Skim Milk | Assorted Fresh Juices

#### **RT 1 BUFFET**

\$19.95 per guest (minimum 15 people)

Farm Fresh Scrambled Eggs | Crisp Bacon or Sausage | Breakfast Potatoes | French Toast or Pancakes Seasonal fresh fruit

Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Fresh Juices

#### **NEWBURY BUFFET**

\$22.95 per guest (minimum 15 people)

Farm Fresh Scrambled Eggs | Choice of Pancakes or French Toast | Sausage or Crisp Bacon Breakfast Potatoes | Variety of Freshly Baked Goods

Seasonal Sliced Fresh Fruit | Assorted Yogurts | Jams, Jellies and Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Fresh Juices

#### **BREAKFAST UPGRADES**

Assorted Yogurts \$3 per item

Assorted Cereal \$3 per item

Oatmeal \$3.50

Build Your Own Breakfast Sandwiches \$5 per item

Omelet or Waffle Station \$5.50 per guest plus \$150 uniformed chef charge per station

Assorted Bagels with Cream Cheese \$3 per item

Assorted Danish OR Muffins \$2.50 per item

Whole Fresh Fruit \$2 per item













### Need a Break

#### **JAVA BREAK**

\$45 per gallon

Fresh Brewed Regular and Decaffeinated Coffee

#### **BEVERAGE BOOST**

Assorted Soft Drinks \$3.50 per bottle
Bottled Water, Flat or Sparkling \$3 per bottle
Assorted Juices \$3 per bottle
Powerade \$4 per bottle
Red Bull \$4 per can

#### **FITNESS BREAK**

\$10.75 per quest

Assorted Granola Bars | Assorted Yogurt | Sliced and Whole Fruit | Trail Mix Assorted Chilled Juices

#### **COOKIE JAR BREAK**

\$11.95 per guest

Assorted Freshly Baked Cookies | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Soft Drinks | Bottled Water | Carafe of Milk

#### **BALL PARK BREAK**

\$12.95 per guest

Franks in a Blanket | Popcorn | Peanuts | Pretzels | Assorted Candy Iced Tea | Soft Drinks

#### **CANDY RUSH**

\$12.95 per guest

M&M's | Swedish Fish | Reese's Cups | Assorted Candy Bars | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas | Assorted Soft Drinks | Bottled Water

#### **A LA CARTE**

Dry Snacks: SmartFood | Cape Cod Potato Chips | Pretzels \$2.25 each

Assorted Candy Bars \$3 each

Trail Mix \$3 each

Fresh Baked Cookies \$16 per dozen

Chocolate Fudge Brownies \$17 per dozen

Powerade and Red Bull \$4 each

Assorted Soda \$3.50 each

Novelty Ice-Cream Bars \$3 each

Bottled Water, Flat or Sparkling \$3 each















## Lunches

#### **NYC DELI BUFFET**

\$26 per guest

CHEF'S CHOICE: Seasonal Soup

SALADS TO INCLUDE (Choose Two): Tossed Garden Salad | Tri-Colored Pasta Salad | Potato Salad DISPLAY OF FRESH: Slow Roasted Beef | Ham | Turkey Breast | Tuna Salad | American, Swiss and

Cheddar Cheese

DISPLAY OF: Sliced Tomatoes | Onions | Pickles | Lettuce | Potato Chips | Assorted Breads and Rolls

**DESSERT:** Chefs Choice

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee

#### **CALL IT A WRAP**

\$27 per guest

SOUP: Soup Du Jour

SALAD: Tossed Garden Salad | Tri-Colored Pasta Salad

SELECTION OF ASSORTED WRAPS (Choose Three): Turkey Club with Chive Mayonnaise | Roast Beef with Herb Cheese Spread and Caramelized Onions | Tuna Salad with Tomato and Red Onion | Southwestern Chicken with Cheddar Cheese, Roasted Red Pepper and Spicy Mayonnaise | Oven Baked Ham, Whole Grain Mustard, Cheddar Cheese, Lettuce and Tomato | Flour Tortilla with Hummus, Portabella Mushroom, Spinach, Goat Cheese,

Cucumber and Tomato

**ACCOMPANIED WITH: Individual Bags of Cape Cod Potato Chips** 

**DESSERT:** Chefs Choice

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

#### PEABODY PICNIC - TASTE OF NEW ENGLAND

\$28 per guest (add Grilled Chicken \$3 per guest)

ENTREES: Hot Dogs | Hamburgers | Assorted Buns

ACCOMPANIMENTS (Choose Three): Chips | Potato Salad | Coleslaw | Pasta Salad | Corn on the Cob

Watermelon Slices

DESSERT: Chefs Choice

DRINKS: Iced Tea | Lemonade | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

#### HANOVER STREET BUFFET

\$30 per guest

SOUP: Soup of the day
SALAD: Caprese | Caesar

ENTRÉE OF (Choose Two): Chicken Parmesan | Chicken Marsala | Italian Sausage with Peppers and Onions

Meat | Spinach Ravioli with a Florentine Cream Sauce | Eggplant Parmesan ACCOMPANIED WITH: Chefs Choice of vegetables | Pasta with Marinara Sauce

Garlic Bread

**DESSERT:** Chefs Choice

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

All Buffets Designed for a Minimum of 20 People















# Plated Lunches

#### **SALAD**

Choose One

**Tossed Garden Salad** 

Caesar Salad with Shaved Parmesan Cheese and Croutons

Seasonal Fruit Cup

#### **ENTRÉE SELECTIONS**

Chicken Marsala \$28 per person

Baked Stuffed Chicken, Cornbread Stuffing with a Supreme Sauce \$26 per person

Grilled Salmon with a Mango, Pineapple Salsa \$29 per person

Baked Haddock Topped with Lemon Herb Crumbs \$27 per person

Roasted Pork Loin with a Pomegranate Sauce \$26 per person

London Broil with Peppercorn Demi \$28 per person

Portabella quinoa with roasted vegetables -\$22 per person

#### **VEGETABLE AND STARCH**

Chef's Choice

#### **DESSERT**

Choose One

New York Style Cheesecake

Apple Crisp

**Boston Cream Pie** 

All Prices listed above include:

Warm Rolls with Butter | Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas















### **Plated Dinners**

#### **FIRST COURSE**

Choose One

Chef's Choice of Soup

Cheese Ravioli with Marinara

Clam Chowder additional \$2 per person

Tortellini with Pesto Cream (nut free)

Seasonal Fruit

#### **SECOND COURSE**

Choose One

Garden Salad

Caesar Salad

Spinach Salad with Strawberries, Craisins and Goat Cheese, Raspberry Vinaigrette Field Greens Salad with Red Onion, Grape Tomato, Mandarin Oranges and Balsamic Vinaigrette

#### **ENTRÉE SELECTIONS**

Surf & Turf, 5oz. Filet and Two Baked Stuffed Shrimp Market Price

Filet Mignon, Red Wine Demi-Glace and Sautéed Mushrooms Market Price

New York Sirloin, Cabernet Demi-Glace, Melted Blue Cheese \$52 per person

Prime Rib (minimum 10 people) with Pan Jus \$49 per person

Chicken Napoleon, Smoked Tomato Coulis \$36 per person

Chicken Marsala \$36 per person

Stuffed Chicken, Spinach, Mozzarella, Roasted Peppers and Dijon Cream Sauce \$37 per person

Scallop Risotto with Crispy Pancetta and Fresh Basil Market Price

Sesame Ginger Salmon with Soy Ginger Glaze \$42 per person

Baked Haddock \$35 per person

#### **DESSERT**

Choose One

French Silk Pie

Carrot Cake

New York Cheesecake

#### All Prices listed above include:

Chef's Choice of Starch and Vegetable | Rolls and Butter | | Fresh Brewed Regular and Decaffeinated Coffee Assorted Hot Teas



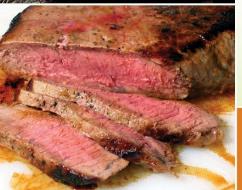












### Dinner Buffet

#### **ESSEX BUFFET**

\$36 per quest (Choose Two) \$42 per quest (Choose Three)

SOUP: Chef's Soup of the Day SALAD: Potato Salad | Caesar Salad

ENTRÉE (Choose Two or Three): Yankee Pot Roast | Homemade Meatloaf | Roasted Turkey with Cornbread Stuffing and Cranberry Sauce | Roasted Pork Loin with Apple and Cranberry Chutney | Baked Haddock with Lemon Herb Crumbs | Herb Crusted Fried Chicken | New England Chicken Pot Pie | Vegetarian Shepherd's Pie

SIDES: Whipped Potatoes | Chef's Choice of Vegetables

**DESSERT:** Assorted Seasonal Pies

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

SERVED WITH: Rolls and butter

#### **NORTH OF BOSTON BUFFET**

\$39 per guest (Choose Two) \$42.00 per guest (Choose Three)

SOUP: Chef's Soup of the Day SALAD: Caprese | Caesar Salad

ENTRÉE (Choose Two or Three): Chicken Parmesan | Chicken Marsala | Chicken Cacciatore | Italian Braised Cod Shrimp Scampi Over Linguini | Parmesan Encrusted Haddock | Eggplant Parmesan | Marinated Sirloin Tips with

Onion and Peppers | Sliced Flank Steak Pizzaiola

PASTA (Choose One): Tortellini Alfredo | Cheese Ravioli with a Creamy Tomato Sauce | Pasta with a

Tomato Basil Marinara

SERVED WITH: Chef's Choice of Vegetables | Garlic Bread

**DESSERT:** Chef's Choice

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

#### **TANNER CITY BUFFET**

\$40 per guest

SALAD: (Choose Two) Tossed Garden Salad | Caesar Salad | Marinated Mushroom and Artichoke Salad | Tomato

ENTREES: (Choose Two) Chicken Florentine | Marinated Sirloin Tips with Onions and Peppers | Sliced London Broil with Peppercorn Demi-Glace | Oven Roasted Salmon | Baked Haddock with Lemon Herb

Crumbs | BBQ Glazed Pork Chop with Grilled Pineapple | Vegetarian Paella

STARCH: Chef's Choice | Rolls and Butter

**VEGETABLE:** Chef's Choice

**DESSERT:** Decadent Assortment of Desserts

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Hot Teas

#### **NEW ENGLAND CLAMBAKE BUFFET**

Market price per guest

**SOUP:** New England Clam Chowder

SALAD: Cole Slaw | Tossed Garden Salad | Potato Salad

ENTREE: Steamed Clams with Drawn Butter | Lobster with Drawn Butter (1 per guest)

Grilled Herb Chicken or Linguica

ACCOMPANIED WITH: Corn on the Cob | Corn Bread | Watermelon Slices

DRINKS: Iced Tea | Lemonade

13.5% SERVICE FEE, 8.5% TAXABLE ADMINISTRATIVE FEE, 7% MA STATE TAX













### Hors d'oeuvres and Stations

#### HOT HORS D'OEUVRES - Priced per 50 pieces

Mini Beef Wellington \$300

Scallops Wrapped in Bacon \$250

Beef Teriyaki \$200

Mini Cordon Bleu \$175

Italian Meatballs\$175

Spring Rolls \$175

Chicken Sate \$175

Spanakopita \$175

Coconut Shrimp \$225

Crab Stuffed Mushrooms \$250

Mini Crab Cakes \$250

Chicken Tenderloin \$175

Assorted Mini Quiche \$175

Fried Mozzarella \$175

Stuffed Buffalo Chicken \$175

#### **COLD HORS D'OEUVRES - Priced per 50 pieces**

Shrimp Cocktail \$250

Smoked Salmon \$300

Caprese Skewers \$150

Finger Sandwiches \$200

Fruit Kabob \$175

Iced Raw Bar Market Price

#### **COLD DISPLAYS** - Priced per guest

Hummus and Pita Chips | Artichoke Hearts | Marinated Mushrooms | Stuffed Grapes Leaves \$10

International Cheese and Fruit Display | Assorted Crackers \$7

Crudité Onion and Vegetable Dip \$6.50

Sliced Fresh Fruit Display \$5

Antipasto Display \$10

#### **CARVING STATION OPTIONS**

Served with an Assortment of Dinner Breads and Appropriate Condiments

Steamship Round of Beef (serves 80) Pricing Based on Availability

Roast Tenderloin of Beef (serves 25) Pricing Based on Availability

Roast Tom Turkey (serves 40) Pricing Based on Availability

Roast Pork Loin Served with Onion and Apple Glaze (serves 40) Pricing Based on Availability

Baked Orange Maple Glazed Ham (serves 45) Pricing Based on Availability

Attendant fee of \$150.00 is required and not included in station prices (1 attendant per 100 people recommended)

13.5% SERVICE FEE, 8.5% TAXABLE
ADMINISTRATIVE FEE, 7% MA STATE TAX











### **Action Stations**

#### STIR FRY STATION

\$17 per guest

Szechuan Steak | Teriyaki Chicken | Asian Vegetables | Lo-Mein | White Rice

Served in Traditional Take-out Containers | Chopsticks

Attendant fee of \$150.00 is required and not included in station prices (1 attendant per 100 people recommended)

#### **PASTA STATION**

\$15 per quest

Tortellini | Penne Pasta | Marinara | Alfredo | Creamy Pesto Sauce Served with Garlic Bread

Add Chicken + \$3.00 | Add Shrimp + \$6.00

Attendant fee of \$150.00 is required and not included in station prices

(1 attendant per 100 people recommended)

#### **MASHED POTATO BAR**

\$14 per quest

Red Bliss Mashed Potato | Shredded Cheddar Cheese | Scallions | Pesto Cream | Cabernet Gravy Sour Cream | Chive and Bacon

#### SOUTH OF THE BORDER

\$16 per guest

Carne Asada | Shredded Chicken | Refried Beans | Queso Fresco | Diced Tomato | Diced Onion Sour Cream | Salsa | Dirty Rice Served with Quesadillas | Flour Tortilla Attendant fee of \$150.00 is required and not included in station prices (1 attendant per 100 people recommended)

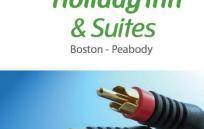
#### **CHEF SALAD BAR**

\$12 per guest

Mixed Greens | Cucumber | Tomato | Red Onion | Carrots | Hard Boiled Egg | Julienne Turkey and Ham | Parmesan Cheese Attendant fee of \$150.00 is required and not included in station prices (1 attendant per 100 people recommended)

Choice of Two Dressings | Served with Rolls and Butter













#### **SCREENS & PROJECTORS**

6' Tripod Screen - \$60

8' Tripod Screen - \$80

Screen & Projector - \$250

LCD Projector - \$200

#### **MEETING SUPPLIES**

Flip Chart & Markers - \$35 Power Strip & Extension Cords - \$20

> Slide advancer - \$15 Wireless Mouse - \$40

#### **MICROPHONES**

Wireless Lapel Microphone - \$125

Wireless Handheld Microphone - \$125

Wired Handheld Microphone - \$60

Wired Lavaliere Microphone - \$50

Tabletop Microphone Stand - \$10

#### **MIXERS & VIDEO**

4 Channel Shure Microphone Mixer - \$60

8 Channel Mackie Microphone Mixer - \$75

TV/Monitor & DVD/VCR with Cart - \$150

Direct Box - \$40

Laptop Computer (Windows/MS Office) - \$150

#### **MISCELLANEOUS**

Dance Floor - \$75

Bartender Fee - \$150

AV Technician (per hour) - \$100



# Floorplan / Seating Capacity











Event Room	Boardroom Style	Hollow Square Style	U-shape Style	Classroom Style	Banquet Style	Reception Style	Theatre Style	Cabaret Style
Salem	40	40	40	125	150	200	200	200
Marblehead	40	40	40	65	120	120	140	140
Lynnfield	20	20	20	25	40	40	50	50
Boston	30	30	30	36	70	80	70	80
Newbury Ballroom	40	50	50	50	150	150	150	100