



*The* LORD  
JEFFERY  
INN

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ON THE AMHERST COMMON

**wedding menus**

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

## **bridal showers**

### **high tea buffet**

#### **breakfast items**

sliced seasonal fresh fruit  
assorted muffins & scones  
*served with fruit preserves & sweet butter*

#### **tea sandwiches**

cream cheese with watercress  
ham & cheese with sharp cheddar & swiss cheeses  
housemade egg salad

#### **sweet endings**

carrot cake  
chocolate dipped strawberries  
assorted cookies, brownies, and fruit tarts

#### **beverage**

fresh squeezed orange & grapefruit, cranberry & apple juice  
fresh-brewed gourmet regular and decaffeinated coffee & assorted hot teas

**\$24 pp**

*(25 guest minimum)*

#### **offer mimosas OR champagne to your guests**

*one 6 oz glass per person*

**\$7 pp**

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

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Menu items are subject to seasonality & market availability.

## rehearsal buffets

15 people minimum required on buffets

### new england rehearsal buffet

#### salad/soup

choose two

new england clam chowder

~\*~

maine lobster bisque

~\*~

roasted beets, field greens, blue cheese and walnut vinaigrette

~\*~

steamed mussels with herbs and white wine

#### entrées

choose two

yankee pot roast

~\*~

panko crusted cod with malt vinegar & tartar sauce

~\*~

steamed clams with portugese sausage

~\*~

shrimp, scallop & lobster fricasse with thyme cream

~\*~

roasted free range chicken, chestnut cornbread dressing & gravy

~\*~

corned beef & cabbage

#### accompaniments

choose two

macaroni & vermont cheddar cheese

~\*~

cole slaw

~\*~

homemade cornbread

~\*~

steamed new potatoes & corn on the cob

#### sweet endings

choose two

boston cream pie • maine blueberry crisp

~\*~

carmel apple pie • tart cherry pie

*includes fresh artisanal bread as well as gourmet coffee & hot tea service*

**\$40 pp**

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## mediterranean rehearsal buffet

### salad/soup

choose two

green bean, tomato & ricotta salad

\*\*\*

mediterranean cous cous salad

\*\*\*

baby green salad with feta cheese, roasted pepper  
& tomatoes tossed with herb vinaigrette

### entrées

choose two

pasta with sun-dried tomatoes, kalamata olives, pine nuts & chevre cheese

\*\*\*

herb crusted cod filet with black olive cream

\*\*\*

salmon wrapped in grape leaves

\*\*\*

lemon chicken breast with fried capers & olive oil

\*\*\*

herb roasted leg of lamb with white bean sun-dried tomato medley

\*\*\*

rosemary strip steak with roasted pepper puree

\*\*\*

grilled zucchini, pepper & onion biyaldi

### accompaniments

choose two

ratatouille

\*\*\*

saffron rice

\*\*\*

green beans with olive oil & roasted garlic

\*\*\*

eggplant oregano

\*\*\*

roasted potatoes tossed with thyme

### sweet endings

choose two

coffee granita with amaretto cream & fresh berries

\*\*\*

cannolis with mascarpone & chocolate chips

\*\*\*

tiramisu

*includes fresh artisanal bread as well as gourmet coffee & hot tea service*

**\$35 pp**

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## **all American rehearsal buffet**

### **salad/soup**

choose one

tossed salad with tomatoes, cucumbers,  
cheddar cheese & housemade buttermilk ranch dressing

~ ~ ~

potato salad

~ ~ ~

cucumber-cherry bomb salad

~ ~ ~

corn and sweet potato chowder

~ ~ ~

chili with beef

### **entrées**

choose two

yankee pot roast

~ ~ ~

cajun sirloin steak with fried onions

~ ~ ~

barbequed pork loin

~ ~ ~

blackened catfish with fresh tomato salsa

~ ~ ~

fried chicken with spicy white gravy

~ ~ ~

macaroni and cheese

### **accompaniments**

choose two

long cooked green beans

~ ~ ~

oven roasted potatoes

~ ~ ~

fried okra

~ ~ ~

mashed potatoes

~ ~ ~

rice pilaf

~ ~ ~

corn on the cob

### **sweet endings**

choose two

cheesecake with seasonal fruit

~ ~ ~

chocolate mousse cake

~ ~ ~

carrot cake

~ ~ ~

warm apple pie

~ ~ ~

tart cherry pie

*includes fresh artisanal bread as well as gourmet coffee & hot tea service*

**\$30pp**

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## rehearsal dinner

### four course plated

#### appetizer/soup

choose one

butternut squash ravioli with baby leeks & parmesan  
gnocchi with baby spinach and tomato basil fonduta  
warm asparagus, asiago, san danielle prosciutto & fried egg  
crispy baby artichokes with lemon aioli  
new england clam chowder  
fire roasted vegetable soup  
wild mushroom soup  
tomato-basil soup with croutons  
white bean and rosemary soup

#### salad

choose one

organic baby field greens with balsamic vinaigrette & pistachios  
classic caesar salad with lemon-pecorino vinaigrette & garlic croutons  
arugula, radicchio & endive salad with blue cheese vinaigrette

#### entrées

choose two

grilled sirloin steak, with horseradish sauce  
8 oz. petit filet (**\$5 pp supplement**)  
seared ahi tuna with black olives & dijon vinaigrette  
tagliolini & shrimp with tomatoes, peas, basil, cream & romano cheese  
roasted chicken breast with champagne mustard demi glaze  
jumbo shrimp scampi on linguine with oregano & sun dried tomatoes  
boston baked scrod with lemon seasoned bread crumbs  
rosemary roast pork loin with cranberry apple chutney  
*entrees include choice of starch and seasonal vegetable (selections on page 7)*

#### sweet endings

choose one

cheesecake with seasonal fruit • bittersweet chocolate mousse cake  
vanilla panna cotta with fresh berries • seasonal fruit crisp  
strawberry shortcake • bread pudding with whisky sauce  
raspberry, lemon, or chocolate mousse

*includes fresh artisanal bread as well as gourmet coffee & hot tea service*

**\$45 pp**

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## plated entrée accompaniments

### starch accompaniments:

rosemary roasted new potatoes  
herb roasted fingerling potatoes  
parmesan & garlic whipped potatoes  
rice pilaf du jour  
skillet browned breakfast potatoes

### seasonal vegetable accompaniments:

#### spring

**chef's suggestion:** roast asparagus spears  
**additional options:** artichokes, arugula, beets, cucumbers, lettuce, onions, peas, radishes, sardines, scallions, shallots, watercress, zucchini

#### summer

**chef's suggestion:** maple mustard glazed carrots  
**additional options:** arugula, basil, green beans, celery, chickpeas, corn, cucumbers, eggplant, peppers, ratatouille, summer squash, tomatoes, zucchini

#### fall

**chef's suggestion:** sautéed green beans  
**additional options:** lima beans, broccoli, brussels sprouts, cabbage, cauliflower, dates, fennel, leeks, mushrooms, onions, peppers, radicchio, radishes, squash

#### winter

**chef's suggestion:** steamed broccolini spears  
**additional options:** black beans, pinto beans, broccoli, brussels sprouts, cabbage, endive, kale, leeks, radicchio, sweet potatoes, turnips, yams

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## Wedding day

### PRINCESS

#### one hour reception to include:

cash bar  
extravagant display of assorted imported and domestic cheeses  
fresh seasonal vegetable crudités with dipping sauces

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

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

wild mushroom and goat cheese on a garlic garlic crostini  
heirloom tomato and basil bruschetta  
eggplant caponata on grilled tuscan bread  
asparagus wrapped in prosciutto  
smoked salmon with endives, capers, lemon, and herb cream cheese  
queen olives stuffed with blue cheese  
gruyere puffs filled with white bean & fennel mousse & white truffle oil

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

grilled saffron shrimp skewers with lemon aioli  
italian meatballs with mango chutney glaze  
herb marinated chicken skewers with wildflower honey glaze & pesto aioli  
mini crab and artichoke tartlets  
grilled pizzette with caramelized onion, barbequed pork and fontina  
dungeness crab cakes with chili aioli  
breaded cheese ravioli with spicy tomato sauce

additional half hour \$6 pp for hors d'oeuvres  
additional hors d'oeuvres available at \$2 pp per selection per hour  
upgraded to open bar available for an additional fee

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## PRINCESS THREE COURSE PLATED DINNER

**includes a champagne toast to the bride & groom**

### **appetizer/soup/salad**

choose one

butternut squash ravioli with baby leeks & parmesan

gnocchi with baby spinach & tomato basil fonduta

warm asparagus, asiago, prosciutto & fried egg

crispy baby artichokes with lemon aioli

new england clam chowder

fire roasted vegetable soup

wild mushroom soup

tomato-basil soup with croutons

white bean and rosemary soup

organic baby field greens with balsamic vinaigrette & pistachios

classic caesar salad with lemon-pecorino vinaigrette & garlic croutons

arugula, radicchio & endive salad with blue cheese vinaigrette

### **entrées**

choose three

grilled sirloin steak, with horseradish sauce

8 oz. petit filet mignon (**\$5 pp supplement**)

seared ahi tuna with black olives & dijon vinaigrette

tagliolini & shrimp with tomatoes, peas, basil, cream & romano cheese

roasted chicken breast with champagne mustard demi glaze

seasonal stuffed vegetable with tomato, basil & mozzarella

jumbo shrimp scampi on linguine with oregano & sun dried tomatoes

boston baked scrod with lemon seasoned bread crumbs

rosemary roast pork loin with cranberry apple chutney

mixed grill- chicken marsala and 6 oz petit filet mignon

*entrees include choice of starch and seasonal vegetable (selections on page 7)*

### **sweet endings**

your wedding cake from our preferred cake vendor

**includes fresh artisanal bread as well as gourmet coffee & hot tea service**

**\$60 pp**

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## Wedding day

### SILVER

#### one hour reception to include:

open bar (call bar package)  
extravagant display of assorted imported and domestic cheeses  
fresh seasonal vegetable crudités with dipping sauces

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

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

wild mushroom and goat cheese on a garlic crostini  
heirloom tomato & basil bruschetta  
eggplant caponata on grilled tuscan bread  
asparagus wrapped in prosciutto  
smoked salmon with endives, capers, lemon, and herb cream cheese  
new england lobster salad on miniature finger rolls  
gruyere puffs filled with white bean & fennel mousse & white truffle oil  
spicy tuna tartar on cucumber chips  
queen olives stuffed with blue cheese

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

herb grilled white shrimp with chili aioli  
herb crusted mushroom caps filled with brie  
grilled saffron shrimp skewers with lemon aioli  
breaded cheese ravioli with spicy tomato sauce  
herb marinated chicken skewers with wildflower honey glaze and pesto aioli  
mini crab and artichoke tartlets  
rosemary focaccia pizza with fontina, roast tomato & basil  
italian meatballs with mango chutney glaze  
barbequed chicken quesadilla  
dungeness crab cakes with chili aioli  
grilled baby lamb chops with mustard rosemary glaze  
grilled pizzette with caramelized onion, barbequed pork and fontina  
red bliss sweet potato skins with asiago cheese, chives and smoked bacon

additional half hour \$8 pp for hors d'oeuvres & \$8 pp for bar

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

upgraded bar additional \$4 pp for premium & \$6 pp for super-premium

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## **SILVER FOUR COURSE PLATED DINNER**

**includes a champagne toast to the bride & groom**

### **appetizer/soup**

choose one

butternut squash ravioli with baby leeks & parmesan

gnocchi with baby spinach & tomato basil fonduta

warm asparagus, asiago, prosciutto & fried egg

crispy baby artichokes with lemon aioli

new england clam chowder

fire roasted vegetable soup

wild mushroom soup

tomato-basil soup with croutons

white bean and rosemary soup

### **salad**

choose one

organic baby field greens with balsamic vinaigrette & pistachios

classic caesar salad with lemon-pecorino vinaigrette & garlic croutons

arugula, radicchio & endive salad with blue cheese vinaigrette

### **entrées**

choose three

grilled sirloin steak with horseradish sauce

8 oz. petit filet mignon **(\$5 pp supplement)**

seared ahi tuna with black olives & dijon vinaigrette

tagliolini & shrimp with tomatoes, peas, basil, cream & romano cheese

roasted chicken breast with champagne mustard demi glaze

seasonal stuffed vegetable with tomato, basil & mozzarella

jumbo shrimp scampi on linguine with oregano & sun dried tomatoes

boston baked scrod with lemon seasoned bread crumbs

rosemary roast pork loin with cranberry apple chutney

mixed grill- chicken marsala and 6 oz petit filet mignon

*entrees include choice of starch and seasonal vegetable (selections on page 7)*

### **sweet endings**

your wedding cake from our preferred cake vendor

**includes fresh artisanal bread as well as gourmet coffee & hot tea service**

**\$85 pp**

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## Wedding day

### GOLD

#### one hour reception to include:

open bar (call bar package)  
extravagant display of assorted imported and domestic cheeses  
fresh seasonal vegetable crudités with dipping sauces

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

#### cold hors d'oeuvres

wild mushroom and goat cheese on a garlic crostini  
heirloom tomato & basil bruschetta  
eggplant caponata on grilled tuscan bread  
asparagus wrapped in prosciutto  
smoked salmon with endives, capers, lemon, and herb cream cheese  
new england lobster salad on miniature finger rolls  
gruyere puffs filled with white bean & fennel mousse & white truffle oil  
spicy tuna tartar on cucumber chips  
queen olives stuffed with blue cheese

#### hot hors d'oeuvres

herb grilled white shrimp with chili aioli  
herb crusted mushroom caps filled with brie  
grilled saffron shrimp skewers with lemon aioli  
breaded cheese ravioli with spicy tomato sauce  
herb marinated chicken skewers with wildflower honey glaze and pesto aioli  
mini crab and artichoke tartlets  
rosemary focaccia pizza with fontina, roast tomato & basil  
italian meatballs with mango chutney glaze  
barbequed chicken quesadilla  
dungeness crab cakes with chili aioli  
grilled baby lamb chops with mustard rosemary glaze  
grilled pizzette with caramelized onion, barbequed pork and fontina  
red bliss sweet potato skins with asiago cheese, chives and smoked bacon

additional half hour \$8 pp for hors d'oeuvres & \$8 pp for bar

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

upgraded bar additional \$4 pp for premium & \$6 pp for super-premium

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## **GOLD FOUR COURSE PLATED DINNER**

**includes a champagne toast to the bride & groom**

### **appetizer/soup**

choose one

gnocchi with baby spinach & tomato basil fonduta  
spicy tuna tartar with lemon oil and parsley  
butternut squash ravioli, baby leeks and parmesan  
warm asparagus, asiago, prosciutto & fried egg  
new england clam chowder  
fire roasted vegetable soup  
wild mushroom soup  
tomato-basil soup with croutons  
white bean and rosemary soup

### **salad**

choose one

organic baby field greens with balsamic vinaigrette & pistachios  
classic caesar salad with lemon-pecorino vinaigrette & garlic croutons  
arugula, radicchio & endive salad with blue cheese vinaigrette

### **entrées**

choose three

grilled sirloin steak, with horseradish sauce  
8 oz. petit filet mignon (**\$5 pp supplement**)  
seared ahi tuna with black olives & dijon vinaigrette  
tagliolini & shrimp with tomatoes, peas, basil, cream & romano cheese  
roasted chicken breast with champagne mustard demi glaze  
seasonal stuffed vegetable with tomato, basil & mozzarella  
jumbo shrimp scampi on linguine with oregano & sun dried tomatoes  
boston baked scrod with lemon seasoned bread crumbs  
rosemary roast pork loin with cranberry apple chutney  
mixed grill- chicken marsala and 6 oz petit filet mignon

*entrees include choice of starch and seasonal vegetable (selections on page 7)*

### **sweet endings**

your wedding cake from our preferred cake vendor

**includes fresh artisanal bread as well as gourmet coffee & hot tea service**  
**\$96 pp**

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## Wedding day

### DIAMOND

#### one hour reception to include:

open bar (call bar package)  
extravagant display of assorted imported and domestic cheeses  
fresh seasonal vegetable crudité's with dipping sauces

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

#### cold hors d'oeuvres

wild mushroom and goat cheese on a garlic crostini  
heirloom tomato & basil bruschetta  
eggplant caponata on grilled tuscan bread  
asparagus wrapped in prosciutto  
smoked salmon with endives, capers, lemon, and herb cream cheese  
new england lobster salad on miniature finger rolls  
gruyere puffs filled with white bean & fennel mousse & white truffle oil  
queen olives stuffed with blue cheese  
spicy tuna tartar on cucumber chips

#### hot hors d'oeuvres

herb grilled white shrimp with chili aioli  
herb crusted mushroom caps filled with brie  
grilled saffron shrimp skewers with lemon aioli  
breaded cheese ravioli with spicy tomato sauce  
herb marinated chicken skewers with wildflower honey glaze and pesto aioli  
mini crab and artichoke tartlets  
rosemary focaccia pizza with fontina, roast tomato & basil  
italian meatballs with mango chutney glaze  
barbequed chicken quesadilla  
dungeness crab cakes with chili aioli  
grilled baby lamb chops with mustard rosemary glaze  
grilled pizzette with caramelized onion, barbequed pork and fontina  
red bliss sweet potato skins with asiago cheese, chives and smoked bacon

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## DIAMOND WEDDING STATION MENU

**includes a champagne toast to the bride & groom**

### **soup**

choose two

*includes fresh artisanal bread served with sweet butter*

fire roasted vegetable soup

wild mushroom soup

tomato-basil soup with croutons

white bean and rosemary soup

new england clam chowder

### **caesar salad station**

choose two

blackened shrimp (based on 2 pieces pp)

mustard grilled chicken (based on 3 oz pp)

grilled sirloin steak, based (based on 3 oz pp)

barbecued salmon (based on 3 oz pp)

### **chef attended carving station**

choose one

*one chef attendant per 100 guests @ \$100  
up to 2 hours of service*

cracked black peppered prime rib served with fresh horseradish & mushroom au jus

ginger maple baked country ham served with whole grain honey mustard & biscuits

slow roasted turkey served with apple-sage stuffing cranberry relish, & chardonnay gravy

ancho-crusteD pork loin with grilled pineapple relish

rosemary roast beef tenderloin with sauce raifort

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### **pasta station**

*served with freshly grated parmesan cheese, pine nuts, fresh basil  
cracked black pepper, garlic bread and grissini bread sticks*

*one chef attendant per 100 guests @ **\$100**  
up to 2 hours of service*

### **penne and orecchiette pasta with choice of two sauces:**

(for three sauces add \$3pp)

olive oil seared tomato

alfredo

italian sausage and arrabiata

mascarpone-pesto

vodka cream and shrimp

carbonara

spicy cajun and blackened chicken

white clam

wild mushroom marsala

### **Viennese table**

your wedding cake from our preferred cake vendor  
served with chocolate éclairs, chocolate dipped strawberries,  
assorted petit fours, mini cannoli's and assorted deluxe finger pastries  
just-brewed coffee, decaffeinated coffee, & assorted teas

**\$85 pp**

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# wedding package enhancements

## raw bar

*served with classic cocktail sauce, old & new world mignonettes & lemon wedges*

assortment of pacific coast oysters on the half shell, littleneck clams on the half shell  
scallop ceviche shooters, dungeness crab claws, chilled shrimp

**\$20 pp**

## grilled & marinated vegetables

*assortment of 5*

*served with bread sticks & sliced baguette bread*

herbed artichoke hearts, sweet & sour mushrooms, marinated artichoke hearts, marinated mixed olives, balsamic marinated cippolini onions, grilled green onions, fire roasted poblano chile peppers, grilled eggplant, zucchini & sweet peppers

**\$4 pp**

## baked brie en croute

baked with dried berries, brown sugar, pecans & sliced french baguettes

**OR** baked with apricots, honey, chopped toasted almonds & sliced french baguettes

**\$5 pp**

## italian butcher block

*assortment of italian meats & cheeses including but not limited to:*

parmigiano-reggiano, gorgonzola, ricotta salata, prosciutto di parma, bresaola, hot & mild soppressata or capicola, fresh or aged salami, speck (italian ham), mortadella & citrus marinated olives

**\$9 pp**

## charcuterie display

seasonal array of terrines, pates, cured meats, homemade mousse and sausages accompanied by gourmet mustards, horseradish, red wine-apricot jelly, crackers and breads

**\$7 pp**

## dill & limoncello cured salmon

served with capers, red onions, olives, & citrus gremolata,  
and garnished with chopped eggs, tomatoes, scallions & toast points

**\$7 pp**

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Menu items are subject to seasonality & market availability.

## **sushi bar**

assorted hand rolled traditionals such as california rolls, tuna rolls, salmon and/or crab rolls and other asian delights such as sashimi, ahi poke and calamari salad

**\$15 pp**

## **chips & dips**

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

charred tomato salsa, guacamole with blue, white & yellow corn tortilla chips **\$3 pp**

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

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

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

## **sweet endings**

assorted homemade cookies, brownies & petit fours **\$4 pp**

seasonal fresh fruit & berry bowl with vanilla whipped cream **\$6 pp**

two chocolate dipped strawberries **\$3 pp**

miniature cakes & pastries **\$8 pp**

choose three

cheesecake with seasonal fruit, bittersweet chocolate mousse cake, strawberry shortcake, vanilla panna cotta with berries, and raspberry, vanilla, or chocolate mousse

## **viennese table**

chocolate éclairs, chocolate dipped strawberries, assorted petit fours, mini cannoli's and assorted deluxe finger pastries served with just-brewed coffee, decaffeinated coffee, & assorted hot teas

**\$13 pp**

## **create a cake**

have the cake of your dreams created for any occasion

*prices vary based on style & product*

**starting at \$10 pp**

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**a toast to you!**

## package bars

### call

house red, white & sparkling wines

smirnoff ♦ v1 ♦ beefeaters ♦ 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

heineken, amstel light, corona, budweiser, bud light, michelob ultra, o'doules

one hour **\$14 pp**

two hours **\$20 pp**

additional hours **\$6 pp**



### premium

house red, white & sparkling wines

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

heineken, amstel light, corona, sam adams, sam adams light, kaliber

one hour **\$16 pp**

two hours **\$23 pp**

additional hours **\$6 pp**



### super-premium

house red, white & sparkling wines

chopin ♦ hangar one ♦ grey goose ♦ hendricks ♦ tanqueray ten ♦ 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

heineken, amstel light, corona, select regional micro brews, kaliber

one hour **\$20 pp**

two hours **\$29 pp**

additional hours **\$8 pp**

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## consumption and cash bars

**consumption bars** are charged per drink for cocktails and per bottle for wine & beer. Totals are taken at end of your event.

domestic beer \$4	premium cocktails \$7
premium domestic/micro brews \$5	super-premium cocktails \$9
imported beer \$5	premium martinis \$10
non-alcoholic beer \$4	super-premium martinis \$12
house red & white \$22	specialty drinks \$8 - \$10
house sparkling \$28	cordials \$8 - \$12
call cocktails \$6	non-alcoholic beverage \$2.5

for **cash bars**, each guest will pay per beverage as ordered

domestic beer \$4.5	premium cocktails \$7.5
premium domestic/micro brews \$5.5	super-premium cocktails \$10
imported beer \$5.25	premium martinis \$11
non-alcoholic beer \$4.5	super-premium martinis \$13
house red & white \$25	specialty drinks \$9 - \$12
house sparkling \$32	cordials \$9 - \$13
call cocktails \$6.5	non-alcoholic beverage \$2.75

### **ALCOHOLIC BEVERAGE POLICY**

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**There is a \$75++ bar set fee for all hosted and cash bars; one bartender is required per every 75 guests.**

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## post Wedding brunch buffet

### breakfast items

fresh bagels, muffins & scones with fruit preserves, sweet butter & cream cheese, freshly prepared scrambled eggs (or egg whites), applewood smoked bacon, breakfast sausage, seasonal sliced fruit display

### salad

choose one

organic baby field greens with balsamic vinaigrette & pistachios  
classic caesar salad with lemon-pecorino vinaigrette & garlic croutons  
arugula, radicchio & endive salad with blue cheese dressing

### entrées

choose two

grilled sirloin steak with horseradish sauce  
roasted chicken with champagne mustard sauce  
barbequed baked salmon  
wild mushroom risotto with white truffle oil  
tagliolini & shrimp with tomatoes, peas, basil, cream & romano cheese  
miso glazed cod with baby bok choy and shiitake mushrooms

### accompaniments

choose two from page 7

### sweet endings

choose two

cheesecake with seasonal fruit ♦ bittersweet chocolate mousse cake  
vanilla panna cotta with fresh berries ♦ seasonal fruit crisp  
bread pudding with whisky sauce ♦ strawberry shortcake  
assorted cookies, brownies & petit fours ♦ raspberry, lemon, or chocolate mousse

### beverage

fresh squeezed orange & grapefruit, cranberry & apple juice,  
fresh-brewed regular and decaffeinated coffee & assorted hot teas

**\$30 pp**

(25 guest minimum)

add a salad \$4 pp / add entrée \$8 pp / add accompaniment \$3 pp

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## **morning enhancements for your buffet**

italian sausage, spinach & tomato frittata **\$3.5 pp**

eggs benedict **\$7 pp**

smoked salmon and scrambled eggs **\$12 pp**

brioche french toast served with warm maple syrup & sweet butter **\$6 pp**

french toast stuffed with bread pudding and served with fresh berries, warm maple syrup, & sweet butter **\$6 pp**

fresh seasonal berry pancakes with warm maple syrup & sweet butter **\$6 pp**

country ham with maple glaze **\$3 pp**

scandinavian style gravlox display **\$9 pp**  
*served with lemon, capers, red onion, bagels & cream cheese*

a selection of fresh seasonal berries **\$6 pp**



## **live, on stage**

### **omelet or scrambled egg station**

fresh farm eggs, assorted farmhouse cheeses & fresh market vegetables  
freshly prepared to your taste by our culinary team  
one attendant serves 50 person @ **\$100/attendant**  
**\$8 pp**

### **fresh fruit smoothie bar**

choose from a variety of made-to-order fruit or yogurt smoothies:  
strawberry-banana, orange-vanilla, and pineapple-mango  
one attendant serves 50 person @ **\$100/attendant**  
**\$5 pp**

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## **ray of sunlight post wedding plated breakfast menu**

### **simply am**

fresh squeezed orange & grapefruit, cranberry & apple juice  
brioche french toast **or** banana buttermilk pancakes served with  
warm maple syrup & sweet butter  
breakfast sausage **or** applewood smoked bacon  
fresh-brewed coffee, decaffeinated coffee, & assorted teas  
**\$12 pp**

### **on the rise**

fresh squeezed orange & grapefruit, cranberry & apple juice  
assorted fruit muffins & breakfast breads with fruit preserves & sweet butter  
soft scrambled eggs with sharp cheddar & scallions  
breakfast sausage **or** smoked ham  
skillet browned breakfast potatoes  
fresh-brewed coffee, decaffeinated coffee, & assorted teas  
**\$14 pp**

### **wake-up!**

fresh squeezed orange & grapefruit, cranberry & apple juice  
sliced, ripe, market fruit & berries with lemon yogurt  
frittata with italian sausage, spinach, & tomatoes  
breakfast sausage **or** applewood smoked bacon  
fresh-brewed coffee, decaffeinated coffee, & assorted teas  
**\$16 pp**

### **Coffee station**

fresh-brewed coffee, decaffeinated coffee, & assorted teas **\$3.5 pp**

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Menu items are subject to seasonality & market availability.

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

### Banquets and Events

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 260 people within our indoor function areas and 50 to 350 people in our elegant, tented garden. Tent prices range based on size of the event and the garden is available for events April through November. 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.

We have a vast selection of linens for you to choose from so that you can create an atmosphere that is just right for your social or corporate event. Premium linens are available for an additional fee.

**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.

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

**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.

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

**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 & 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 weddings & 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 weddings & social events, a second deposit of 25% 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.

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**Displays / Decorations:** We politely ask that there be no confetti, rice, bird seed, or any similar materials thrown at the Inn. 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.**

To ensure that your affair is memorable, the following items are included in all wedding packages:

- Complimentary guest suite to the Bride & Groom for weddings of 75 guests or more. ***Includes complimentary bottle of house champagne, chocolate-dipped strawberries, and breakfast for two at the Inn's dining room the next morning***
  - Six months prior to your wedding, a complimentary wedding tasting for the Bride & Groom to customize your menu
  - Personalized server to attend to the special needs of the bridal party
  - Your choice of our standard floor-length table linens and dinner napkins
  - four white or cream color votive candles for each table
  - Individualized floor plans, Parquet dance floor
  - Beautifully decorated wedding cake\*
- \*see your sale person for more details on the cake vendor*

The Lord Jeffery Inn  
30 Boltwood Ave  
Amherst, Ma 01002  
413-256-8200  
[www.lordjefferyinn.com](http://www.lordjefferyinn.com)