



*The* LORD  
JEFFERY  
INN

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ON THE AMHERST COMMON

## **Bar/Bat Mitzvah Menus**

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

## Adult Kosher Style Bar/Bat Mitzvah Package

### one hour adult cocktail reception to include:

ceremonial challah bread

open bar (call bar package)  
to include beer, wine, and soda

a display of domestic and international cheeses  
fresh fruit garnish and assorted crackers & artisan breads  
assorted vegetable crudité's and chef's choice of dips

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

#### hot hors d'oeuvres

sesame chicken fingers, honey mustard dip  
potato & apple latkes, sour cream dip  
mini hot dogs in filo pastry  
mini vegetable rolls, sweet and sour dip  
teriyaki beef skewers  
brie & raspberry filo purse

additional hors d'oeuvres available at \$2 pp per selection per hour  
cocktail hour upgraded to fully stocked call bar additional \$5 pp

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

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.

All prices, fees, service charges and room rentals are subject to 7% sales tax.

Prices are subject to change without notice. Menus are fully customizable.

Menu items are subject to seasonality & market availability.

## ADULT THREE COURSE PLATED DINNER

### salad

choose one

traditional caesar salad, house made croutons

mixed baby greens with garden vegetables, sherry vinaigrette

pear gorgonzola mesclun salad with toasted walnuts, balsamic vinaigrette

### entrées

choose two

roasted chicken breast, marsala-mushroom sauce

roast sirloin of beef, wild mushroom burgundy sauce

pine nut & spinach stuffed filet of sole, dill sauce

roast chicken breast, lemon-caper beurre blanc

roast prime rib of beef, au jus, horseradish cream

grilled Atlantic salmon filet, herb butter

*entrees include Chef's choice of starch and seasonal vegetable*

### dessert

customized Bar/Bat Mitzvah cake

fresh-brewed regular and decaffeinated coffee and assorted tea

**\$55.00 per adult**

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## Children's Kosher Style Bar/Bat Mitzvah Package

### one hour children's cocktail reception to include:

ceremonial challah bread

open soda bar

to include shirley temples and assorted regular and diet soda

a display of domestic and international cheeses

fresh fruit garnish and assorted crackers & artisan breads

assorted vegetable crudités and chef's choice of dips

stationed display of **three** hors d'oeuvres:

#### hot hors d'oeuvres

sesame chicken fingers, honey mustard dip

potato & apple latkes, sour cream dip

mini hot dogs in filo pastry

mini vegetable rolls, sweet and sour dip

teriyaki beef skewers

brie & raspberry filo purse

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

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## **CHILDREN'S DINNER BUFFET**

choice of **one** of the following buffets:

### **the Italian buffet**

fresh garden salad, selection of dressings

warm garlic bread

assorted cheese, pepperoni & meat pizza squares

penne pasta

meat, creamy alfredo & marinara sauces

fresh fruit salad bowl

### **the all American buffet**

Hebrew National hot dogs

hamburgers & cheeseburgers

curly fries

sliced red onions & tomatoes

ketchup, honey mustard & pickles

fresh fruit salad

### **the sailor's buffet**

deep fried cod filets

curly fries

house made coleslaw

sliced red onions & tomatoes

ketchup, honey mustard & pickles

fresh fruit salad

***all buffets include a customized Bar/Bat Mitzvah cake***

**\$35.00 per child**

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## **Kosher Style Dairy Bar/Bat Mitzvah Package**

### **one hour cocktail reception to include:**

ceremonial challah bread

open bar (call bar package)  
to include beer, wine, and soda

a display of domestic and international cheeses  
fresh fruit garnish and assorted crackers & artisan breads  
assorted vegetable crudités and chef's choice of dips

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

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

stuffed mushroom caps, spinach & chèvre cheese filling  
potato & apple latkes, sour cream dip  
assorted vegetable quiche tartlets  
mini vegetable rolls, sweet and sour dip  
fried mozzarella sticks, house made marinara  
brie & raspberry filo purse

additional hors d'oeuvres available at \$2 pp per selection per hour  
cocktail hour upgraded to fully stocked call bar additional \$5 pp

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## THREE COURSE PLATED DINNER

### starter course

choose one

matzo ball soup

mushroom barley soup

traditional caesar salad, house made croutons

mixed baby greens with garden vegetables, sherry vinaigrette

pear gorgonzola mesclun salad with toasted walnuts, balsamic vinaigrette

### entrées

choose two

#### seafood

New England scrod, cracker crumb topping

stuffed filet of sole, spinach & ricotta cheese stuffing, dill sauce

grilled tuna steak, citrus beurre blanc

grilled Atlantic salmon filet, herb butter

#### pasta

kasha varnishkes

farfalle bow tie pasta with mushroom cream sauce

penne provençale

with tomatoes, black olives, broccolini & white wine

penne & roasted vegetable ratatouille

cipollini onions, eggplant, summer squash, zucchini, tomato, garlic & basil

*entrees include Chef's choice of starch and seasonal vegetable*

### dessert

customized Bar/Bat Mitzvah cake

fresh berry coulis

fresh-brewed regular and decaffeinated coffee and assorted tea

**\$55.00 per adult | \$35.00 per child**

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## **Adult Kosher Style Meat Bar/Bat Mitzvah Package**

### **one hour cocktail reception to include:**

ceremonial challah bread

open bar (call bar package)  
to include beer, wine, and soda

seasonal fruit display  
assorted crackers & artisan breads  
assorted vegetable crudités and chef's choice of dips

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

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

sesame chicken fingers, honey mustard dip  
potato & apple latkes, apple chutney  
assorted vegetable quiche tartlets  
mini vegetable rolls, sweet and sour dip  
teriyaki beef skewers  
brie & raspberry filo purse

additional hors d'oeuvres available at \$2 pp per selection per hour  
cocktail hour upgraded to fully stocked call bar additional \$5 pp

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

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## ADULT THREE COURSE PLATED DINNER

### starter course

choose one

matzo ball soup

mushroom barley soup

traditional caesar salad, house made croutons, no cheese

mixed baby greens with garden vegetables, sherry vinaigrette

pear poached mesclun salad with toasted walnuts, balsamic vinaigrette

tri-color meat tortellini with garlic basil pesto sauce

### entrées

choose two

chicken marsala

roasted boneless breast with marsala wine & mushroom sauce

New England roast turkey  
slow roasted with apple raisin stuffing

roast sirloin of beef  
wild mushroom & burgundy sauce

roast brisket  
fresh pomodoro sauce

English cut prime rib  
au jus

*entrees include Chef's choice of starch and seasonal vegetable*

### dessert

customized Bar/Bat Mitzvah cake

fresh berry coulis

fresh-brewed regular and decaffeinated coffee and assorted tea

**\$55.00 per adult**

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## **Children's Kosher Style Meat Bar/Bat Mitzvah Package**

### **one hour cocktail reception to include:**

ceremonial challah bread

open soda bar

to include shirley temples and assorted regular and diet soda

seasonal fruit display

assorted crackers & artisan breads

assorted vegetable crudités and chef's choice of dips

stationed display of **three** hors d'oeuvres:

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

sesame chicken fingers, honey mustard dip

potato & apple latkes, apple chutney

assorted vegetable quiche tartlets

mini vegetable rolls, sweet and sour dip

teriyaki beef skewers

brie & raspberry filo purse

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

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## **CHILDREN'S DINNER BUFFET**

### **build your own Hebrew National hot dog buffet**

(two hot dogs per child)

sauerkraut, chopped onions, tomatoes,

ketchup, honey mustard & relish

curly fries with sweet and sour sauce

kosher dill pickles

fresh fruit salad

### **smorgasbord buffet**

buffalo chicken wings

chicken satay with peanut dipping sauce

chicken fingers with sweet and sour sauce

mini hot dogs wrapped in pastry with honey mustard

teriyaki beef skewers

### **dessert**

customized Bar/Bat Mitzvah cake

fresh berry coulis

**\$35.00 per child**

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## bar packages

### call

trinity oaks cabernet sauvignon, pinot noir, chardonnay and pinot grigio, vovetti prosecco  
 heineken, amstel light, corona, budweiser, bud light, michelob ultra, o'doules  
 smirnoff, spring 44, 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

### premium

trinity oaks cabernet sauvignon, pinot noir, chardonnay and pinot grigio, vovetti prosecco  
 heineken, amstel light, corona, sam adams, sam adams light, kaliber  
 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

### super-premium

trinity oaks cabernet sauvignon, pinot noir, chardonnay and pinot grigio, vovetti prosecco  
 heineken, amstel light, corona, select regional micro brews, kaliber  
 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

TIERED PACKAGE PRICING				
	Hosted Beer, Wine & Soda Bar	Hosted Call Bar	Hosted Premium Bar	Hosted Super- Premium Bar
First Hour	Included	\$5pp	\$6pp	\$7pp
Second Hour	\$9pp	\$12pp	\$14pp	\$17pp
Second Hour + Wine Service with Dinner	\$	\$	\$	\$
Third Hour	\$7pp	\$8pp	\$10pp	\$12pp
Fourth Hour	\$5pp	\$6pp	\$7pp	\$8pp

CONSUMPTION & CASH BAR PRICING		
	Hosted Consumption Bar	Cash Bar
Call Domestic Beer + Non-Alcoholic Beer	\$4.50	\$5.00
Premium Domestic Beer + Imported Beer	\$5.50	\$6.00
House Wine by the Glass	\$6.50	\$7.00
Sparkling Wine by the Glass	\$7.00	\$7.50
Wine Service with Dinner	\$13 per guest	\$26 per bottle
Call Cocktails	\$5.00	\$5.50
Premium Cocktails	\$7.00	\$7.50
Super-Premium Cocktails	\$9.00	\$9.50
Call Martinis	\$8.00	\$8.50
Premium Martinis	\$10.00	\$10.50
Super-Premium Martinis	\$12.00	\$12.50
Soda, Juice & Sparkling Water	\$2.50	\$2.75

## **Audio Visual Equipment Rental**

**The following AV equipment is available to rent at the prices indicated below:**

LCD Projector – \$75

Dropdown Screen – \$25

Wireless Microphone & Speakers – \$50

Podium, Microphone & Speakers – \$75

Conference Call Phone – \$50

Easel with Flipchart & Markers – \$25

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

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 150 people within our indoor function areas and 100 to 190 people in our elegant, tented garden. Tent prices range based on size of the event, and the garden is available for events April through October. 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.

**"Peak" vs. "Off-Peak":** Saturdays are considered to be "Peak" time for Events. All other time is considered to be "Off-Peak".

### Rental Fees:

- **Dickinson Ballroom**  
May through October: \$1000 on Peak Nights; \$750 Off-Peak  
November through April: \$500 on Peak Nights; \$250 Off-Peak
- **Garden Tent** (Available May through October Only)  
100 – 140 Guests: \$23.75 per person  
141 – 200 Guests: \$20.75 per person

**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 and 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 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 social events, a second deposit of 50% 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.

### Food and Beverage Minimums:

- Dickinson Ballroom  
Peak Nights: \$5,500  
Off-Peak: \$4,400
- Garden Tent  
Peak Nights: \$6,500  
Off-Peak: \$5,500

### Event Times:

- Dickinson Ballroom: 11:30am – 5:00pm OR 6:30pm – 12:00am
- Garden Tent: 12:30pm – 6:00pm OR 4:30pm – 10:00pm

**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.

**Sleeping Rooms:** There is no minimum number of sleeping rooms required. Upon booking your event with us, The Lord Jeffery Inn will extend a courtesy block of 10 rooms for the event weekend (based on availability) which will be held for your group until 45 days prior to your event date. There is a two night minimum requirement for accommodations. As a thank-you for booking with us, we are pleased to offer a 5% discount off our prevailing rates. If you wish to block more than 10 rooms for your event group, please speak with your Catering Services Manager who will be happy to assist you in negotiating the rooms block for you group.

**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.

**Dining for Hired Professionals:** Should you wish to provide food and non-alcoholic beverages for professionals hired for your event, you are welcome to do so. The Lord Jeffery Inn will offer your selected menu items to your event professionals, at a fee to you of \$50.00 per vendor.

**Alcoholic Beverage Policy:** The Lord Jeffery Inn, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures and statutes. The Inn will strictly enforce all Massachusetts beverage laws. The management of The Lord Jeffery Inn and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking or consumption on non-Inn purchased alcohol can result in immediate event termination. The Lord Jeffery Inn is the only licensed authority to sell and distribute alcohol on the premises. Alcohol is not permitted to be brought on property and alcohol purchased from The Lord Jeffery Inn may not be removed from the premises.

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

**Kosher Style Catering:** "Kosher Style" refers to food that is not kosher, but is a type of food that will not mix meat and dairy on the same plate. Our kosher style food does not include meat from forbidden animals, such as pigs or shellfish, and we offer packages which do not contain both meat and dairy.

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