



The LORD
JEFFERY
INN

ON THE AMHERST COMMON

**holiday menus
2015-2016**

30 Boltwood Ave
Amherst, Ma 01002
413-256-8200
www.lordjefferyinn.com

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inn the afternoon lunch

holiday lunch buffet

please select **one** of the following for your reception

domestic & imported cheese display

assortment of cow, sheep & goats milk
cheeses, sliced seasonal fruit & grapes
artisan breads & crackers



bruschetta station

warm crostini served with olive tapenade
garlic white bean hummus
warm artichoke spread
& roasted mushrooms



chilled vegetable crudités

cauliflower & broccoli florets
grape tomatoes
carrot, cucumber & celery sticks
roasted red pepper hummus
blue cheese & ranch dips

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.

holiday lunch buffet

salad (please select **one**)



endive, radicchio and arugula

dried cranberries | chopped bacon | stilton crumbles | apple cider vinaigrette

hearts of romaine salad

parmesan cheese | garlic croutons | creamy caesar dressing

mixed green salad

roasted pear | goat cheese | pistachios | sherry vinaigrette



entrées (please select **two**)

roasted sirloin steak | wild mushroom & burgundy

boneless breast of chicken picatta

artichoke, capers & white wine butter sauce

baked new england cod | cracker crumb topping & lemon beurre blanc



roast stuffed pork loin | apple cider reduction

roasted turkey breast | pan gravy & cranberry chutney



entrées include chef's choice of starch and seasonal vegetable



dessert

chef's selection of holiday cookies & pies

includes freshly brewed regular & decaffeinated coffee
and assorted herbal tea

\$32.00 per guest

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holiday plated lunch

please select **one** of the following for your reception

domestic & imported cheese display

assortment of cow, sheep & goats milk
cheeses, sliced seasonal fruit & grapes
artisan breads & crackers



bruschetta station

warm crostini served with olive tapenade,
garlic white bean hummus,
warm artichoke spread
& roasted mushrooms



chilled vegetable crudité

cauliflower & broccoli florets,
grape tomatoes,
carrot, cucumber & celery sticks,
roasted red pepper hummus
blue cheese & ranch dips

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

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holiday plated lunch

salad (please select **one**)



endive, radicchio and arugula

dried cranberries | chopped bacon | stilton crumbles | apple cider vinaigrette

hearts of romaine salad

shaved asiago cheese | garlic croutons | creamy caesar dressing

mixed green salad

roasted pear | goat cheese | pistachios | sherry vinaigrette

entrées (please select **three**)

grilled sirloin steak | brandied peppercorn cream

boneless breast of chicken roulade

toasted sage & prosciutto stuffing | chardonnay demi-glace

grilled salmon | tarragon beurre blanc



roast loin of pork | apple sage stuffing | cider glaze



butternut risotto | garlic roasted brocolini

entrees include chef's choice of starch and seasonal vegetable

dessert (please select **one**)

chocolate cheesecake | raspberry coulis

pecan pie | vanilla whipped cream

spiced carrot cake | cream cheese icing

includes freshly brewed regular & decaffeinated coffee
and assorted herbal tea



\$32.00 per guest

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inn the evening dinner

holiday dinner buffet

please select **one** of the following for your reception

domestic & imported cheese display

assortment of cow, sheep & goats milk
cheeses, sliced seasonal fruit & grapes
artisan breads & crackers



bruschetta station

warm crostini served with olive tapenade,
garlic white bean hummus,
warm artichoke spread
& roasted mushrooms



chilled vegetable crudité

cauliflower & broccoli florets,
grape tomatoes,
carrot, cucumber & celery sticks,
roasted red pepper hummus
blue cheese & ranch dips

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

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holiday dinner buffet

butler passed hors d'oeuvres (please select **three**)

sesame crusted chicken satay | peanut dipping sauce

blue cheese stuffed dates wrapped in prosciutto

duck spring rolls | sweet chili glaze

baby crab cakes | chipotle aioli

wild mushroom empanada

mascarpone & fig in phyllo

teriyaki beef satay

endive spears | goat cheese, fig & walnuts

mini shepherd's pie

andouille sausage en croute



salad (please select **one**)



fresh garden salad

grape tomatoes, shredded carrots, seedless cucumber
balsamic & ranch dressings

hearts of romaine salad

shaved asiago cheese, garlic croutons & creamy caesar dressing

radicchio, chicory & fennel salad

toasted almonds, dried cranberries, crumbled goat cheese & apple cider vinaigrette

includes family style service of locally baked rolls and butter



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

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holiday dinner buffet

entrées (please select **two**)

oven roasted sliced sirloin of beef

bourbon peppercorn demi glaze | horseradish on the side

boneless breast of chicken roulade

toasted sage & prosciutto stuffing | chardonnay demi glaze

maple glazed ham | whole grain mustard |

grilled salmon | braised mustard greens | tomato ginger jam

stuffed pork loin | apple cider glaze

roasted turkey breast | pan gravy | cranberry chutney

shrimp picatta | artichoke hearts | garlic | white wine

entrees include chef's choice of starch and seasonal vegetable



dessert

chef's selection of holiday cookies & pies

includes freshly brewed regular & decaffeinated coffee
and assorted herbal tea

\$47.00 per guest



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Menu items are subject to seasonality & market availability.

holiday plated dinner

please select **one** of the following for your reception

domestic & imported cheese display

assortment of cow, sheep & goats milk
cheeses, sliced seasonal fruit & grapes
artisan breads & crackers



bruschetta station

warm crostini served with olive tapenade,
garlic white bean hummus,
warm artichoke spread
& roasted mushrooms



chilled vegetable crudité

cauliflower & broccoli florets,
grape tomatoes,
carrot, cucumber & celery sticks,
roasted red pepper hummus
blue cheese & ranch dips

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

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holiday plated dinner

butler passed hors d'oeuvres (please select **three**)

andouille sausage en croute | spicy brown mustard

sesame crusted chicken satay | peanut dipping sauce

blue cheese stuffed dates wrapped in prosciutto

duck spring rolls | sweet chili glaze

baby crab cakes | chipotle aioli

wild mushroom empanada

mascarpone & fig in phyllo

teriyaki beef satay

endive spears | goat cheese, fig & walnuts

mini shepherd's pie



salad (please select **one**)



fresh garden salad

grape tomatoes, shredded carrots, seedless cucumber
ranch and balsamic dressings

hearts of romaine salad

shaved asiago cheese, garlic croutons & creamy caesar dressing

radicchio, chicory & fennel salad

toasted almonds, dried cranberries, crumbled goat cheese & apple cider vinaigrette

includes family style service of locally baked rolls and butter



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

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holiday plated dinner



entrées (please select **two**)

8 oz broiled filet mignon | béarnaise sauce **\$54.00**

roasted prime rib | au jus & horseradish **\$50.00**

boneless breast of chicken roulade | toasted sage & prosciutto **\$46.00**

stuffed roast pork loin | apple cider glaze **\$46.00**

grilled salmon | tomato ginger jam **\$48.00**

roasted sirloin & baked lobster tail | compound butter **\$52.00**

baked lobster tail | drawn garlic butter **\$52.00**

vegetable wellington | garlic | basil pomodoro **\$44.00**

entrees include chef's choice of starch and seasonal vegetable

dessert (please select **one**)

chocolate cheesecake | raspberry coulis | whipped cream **cranberry apple**

crisp | whipped cream

ginger date cake | toffee sauce

spiced carrot cake | cream cheese icing

includes freshly brewed regular & decaffeinated coffee
and assorted herbal tea



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

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a toast to you!

package bars

call

house red, white & sparkling wine

smirnoff ♦ 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

first hour **\$14 pp**
second hour **\$12 pp**
third hour **\$8 pp**
each additional hour **\$6 pp**



premium

house red, white & sparkling wine

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

first hour **\$16 pp**
second hour **\$14 pp**
third hour **\$10 pp**
each additional hour **\$7 pp**



super-premium

house red, white & sparkling wine

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

first hour **\$20 pp**
second hour **\$17 pp**
third hour **\$12 pp**
each additional hour **\$8 pp**

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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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 \$4.50	premium cocktails \$7
premium domestic/micro brews \$6	super-premium cocktails \$9
imported beer \$5.50	premium martinis \$10
non-alcoholic beer \$4.50	super-premium martinis \$12
house red & white & sparkling \$6.50	specialty drinks \$8 - \$10
premium wine \$7.50	cordials \$8 - \$12
call cocktails \$5.50	non-alcoholic beverage \$2.5

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

domestic beer \$5	premium cocktails \$7.5
premium domestic/micro brews \$6.50	super-premium cocktails \$10
imported beer \$6	premium martinis \$11
non-alcoholic beer \$5	super-premium martinis \$13
house red & white & sparkling \$7	specialty drinks \$9 - \$12
premium wine \$8	cordials \$9 - \$13
call cocktails \$5.5	non-alcoholic beverage \$2.75

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.

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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AV rental

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 **\$50**

podium **\$35**

podium & mic **\$75**

conference call phone **\$50**

easel **\$15**

easel with flipchart & markers **\$25**

extension cords & power strips **\$5**

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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. 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 forty five days 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: 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 50% of the estimated amount will be due six months prior to your scheduled date. Corporate events will only be required to pay the initial 25% deposit upon booking. All deposits need to be in the form of corporate check, 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. Only corporate clients will be authorized to pay by credit card.

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. Bar may close 15 minutes prior to dinner service to facilitate seating of guests. Bar will not exceed five hours service. No shots or shooters allowed. No more than two drinks at a time will be served to any guests. Bar will shut down without "Last Call" announcement, 30 to 45 minutes prior to the end of your reception. The Lord Jeffrey Inn's liquor license requires that The Lord Jeffrey Inn employees or bartenders only dispense beverages. All guests who appear under 30 years of age subject to presenting identification upon request.

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.**

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