



The LORD
JEFFERY
INN

ON THE AMHERST COMMON

Bar/Bat Mitzvah Menus

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

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:

cold hors d'oeuvres

spicy tuna tartar on cucumber chip
avocado, cucumber, pickled daikon sushi roll
endive spears, goat cheese, fig, & walnut
grilled tomato & basil bruschetta
poached salmon rillettes on a bagel chip with herb cream cheese
smoked salmon with endives, capers, lemon, and herb cream cheese
gruyere puffs filled with white bean & fennel mousse & white truffle oil

hot hors d'oeuvres

mascarpone & fig beggar's purse
potato & apple latkes, apple chutney
mushroom arancini, fontina cheese
twice baked fingerling potato, shaved parmesan
ratatouille tart
mushroom caps filled with brie
breaded cheese ravioli with spicy tomato sauce
wild mushroom and goat cheese on a garlic crostini

additional hors d'oeuvres available at \$2 pp per selection per hour
cocktail hour upgraded to fully stocked call bar additional \$3 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 5% administrative fee. The 5% 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.

THREE COURSE PLATED DINNER

starter course

choose one

classic caesar salad, garlic croutons, parmesan

baby field greens, pistachios, feta cheese, dried cranberries, sherry vinaigrette

artisanal lettuces, roasted pear, marcona almonds, cranberry, goat cheese, sherry vinaigrette

vegetable minestrone

white bean & kale

truffled potato and leek soup with crispy shallots

entrées

choose two

paquet de legumes, brown rice, lentils, spiced roasted root vegetables

orecchiette pasta with roasted tomatoes, peas, basil & pecorino-romano

roasted pepper stuffed with israeli couscous, mushrooms, kale, and arugula pistou

vegetable wellington stuffed with goat cheese and topped with garlic & basil pomodoro sauce

butternut squash ravioli with baby leeks and parmesan

oven roasted atlantic salmon, honey ginger glaze, asian pear slaw

grilled swordfish, lemon herbed butter

miso glazed cod, long grain wild rice, bok choy, scallions, shiitake mushrooms

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

\$65.00 per adult | \$40.00 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

bruschetta
artichoke spread, tomato-basil salad, tuscan white bean puree & tapenade
served with grilled rustic country bread

assorted vegetable crudités and chef's choice of dips

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

cold hors d'oeuvres

avocado, cucumber, pickled daikon sushi roll
deviled egg topped with cilantro and pickled shallot
grilled tomato & basil bruschetta, crostini
chicken liver mousse, quince jam on crostini
gruyere puffs filled with white bean & fennel mousse & white truffle oil

hot hors d'oeuvres

herb marinated grilled chicken skewers, wildflower honey glaze, pesto aioli
polenta stuffed cremini mushroom
potato & apple latkes, apple chutney
beef skewers, peanut satay
ratatouille tart
grilled curried chicken skewer, lemon aioli drizzle
duck spring roll, orange aioli
moroccan spiced meatballs with mango chutney glaze (all beef)
grilled baby lamb chops with mustard rosemary glaze*

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

cocktail hour upgraded to fully stocked call bar additional \$3 pp

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ADULT THREE COURSE PLATED DINNER

starter course

choose one

field greens, cucumber, cherry tomatoes, red onion, sherry vinaigrette
artisanal lettuces, roasted pear, marcona almonds, cranberry, sherry vinaigrette
vegetable minestrone
white bean & kale
tomato-coriander soup, croutons
yukon gold potato & leek soup, crispy shallots

entrées

choose two

paquet de legumes, brown rice, lentils, spiced roasted root vegetables
roasted pepper stuffed with israeli couscous, mushrooms, kale, and arugula pistou
New England roast turkey, slow roasted with apple raisin stuffing
braised beef short ribs, roasted fingerling potatoes, glazed baby carrots, chimichurri
prime rib of beef au jus, potato purée, tuscan kale, roasted garlic
roasted chicken breast, whole grain mustard beurre blanc, cauliflower risotto, green beans

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

\$65.00 per adult | \$40.00 per child

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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 (during cocktail hour)

to include shirley temples and assorted regular and diet soda

bruschetta

artichoke spread, tomato-basil salad, tuscan white bean puree & tapenade
served with grilled rustic country bread

assorted vegetable crudités and chef's choice of dips

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

cold hors d'oeuvres

avocado, cucumber, pickled daikon sushi roll
deviled egg topped with cilantro and pickled shallot
grilled tomato & basil bruschetta, crostini
chicken liver mousse, quince jam on crostini
gruyere puffs filled with white bean & fennel mousse & white truffle oil

hot hors d'oeuvres

herb marinated grilled chicken skewers, wildflower honey glaze, pesto aioli
polenta stuffed cremini mushroom
potato & apple latkes, apple chutney
beef skewers, peanut satay
ratatouille tart
grilled curried chicken skewer, lemon aioli drizzle
duck spring roll, orange aioli
moroccan spiced meatballs with mango chutney glaze (all beef)
mini hot dogs wrapped in pastry with honey mustard

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

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CHILDREN'S DINNER BUFFET

garden salad bar

romaine lettuce and local field greens

assorted fresh vegetables

dried cranberries, seasonal nuts

assorting dressings

asian stir fry station

rice noodles & vegetable salad

served with szechuan chicken and beef,

broccoli, snap peas, bok choy, carrots,

red peppers, chilies, garlic, ginger,

and vegetable fried rice

taco bar

Mini beef and shredded chicken tacos

Mini black bean and sweet potato tacos

Fiesta dip with layers of beans, guacamole, pico de gallo and green onions

Tri-color corn tortilla chips

dessert

customized Bar/Bat Mitzvah cake

fresh berry coulis

\$40.00 per child

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Children's Kosher Style Dairy Bar/Bat Mitzvah Package

one hour cocktail reception to include:

ceremonial challah bread

open bar soda bar

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:

cold hors d'oeuvres

spicy tuna tartar on cucumber chip
avocado, cucumber, pickled daikon sushi roll
endive spears, goat cheese, fig, & walnut
grilled tomato & basil bruschetta
poached salmon rillettes on a bagel chip with herb cream cheese
smoked salmon with endives, capers, lemon, and herb cream cheese
gruyere puffs filled with white bean & fennel mousse & white truffle oil

hot hors d'oeuvres

mascarpone & fig beggar's purse
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mushroom arancini, fontina cheese
twice baked fingerling potato, shaved parmesan
ratatouille tart
mushroom caps filled with brie
breaded cheese ravioli with spicy tomato sauce
wild mushroom and goat cheese on a garlic crostini

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

cocktail hour upgraded to fully stocked call bar additional \$3 pp

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CHILDREN'S DINNER BUFFET

garden salad bar

romaine lettuce and local field greens
assorted fresh vegetables
goat cheese, local shredded cheeses
dried cranberries, seasonal nuts
assorting dressings

pasta station

penne, cheese tortellini & spaghetti
served with basil pomodoro, creamy alfredo & fresh pesto
toppings to include:
artichoke hearts, roasted peppers, spinach, kalamata olives,
mushrooms, onions, broccoli florets, peas, basil, fresh mozzarella,
garlic bread and breadsticks

gourmet potato station

yukon gold mashed potatoes and mashed sweet potatoes
toppings to include:
roasted garlic, cheddar cheese, blue cheese, caramelized onions, truffle oil,
sautéed mushrooms, chives, sour cream

all buffets include a customized Bar/Bat Mitzvah cake

\$40.00 per child

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Bar/Bat Mitzvah menu enhancements and late night snacks

chips & dip display

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

charred tomato salsa and guacamole with tri-colored corn tortilla chips **\$3pp**

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

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

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

gourmet popcorn station

assorted freshly popped warm popcorn

covered in butter, caramel, cheddar and white cheddar toppings

\$3pp

slider station

served with house made french fries

barbeque pork with coleslaw

braised short rib with caramelized onions

grilled chicken with avocado & chipotle mayo

\$6pp

grilled cheese bar

served with house made french fries

green apple and brie

sliced tomato and gruyere

applewood smoked bacon and sharp cheddar

\$5pp

quesadilla station

assorted pork, grilled chicken and vegetable quesadillas

served with salsa, guacamole and sour cream

\$6pp

mini pizza bar

assorted pepperoni, hamburger and vegetable mini pizzas

served with grated parmesan cheese and cracked red pepper

\$5pp

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Bar/Bat Mitzvah menu enhancements and late night snacks

gourmet mac & cheese bar

fusilli pasta with creamy cheddar cheese
served with chopped bacon and roasted tomatoes

\$5pp

add truffled mac & cheese for an additional \$2pp

add lobster for an additional \$4pp

ballpark station

choose three

tortilla chips with nacho cheese

mini hotdogs with relish, ketchup and mustard

warm buttered popcorn

cracker jacks with peanuts

warm pretzels with spicy brown mustard

peanut brittle

chocolate dipped pretzels

\$8pp

additional selections are \$2pp

sweet & salty station

choose three

assorted mini chocolate candy bars

cracker jacks with peanuts

warm buttered popcorn

kettle cooked potato chips

chocolate dipped pretzels

chocolate covered oreos

chocolate chip cookies

\$6pp

additional selections are \$2pp

candy station

M&M's, skittles, gummy bears, and assorted chocolate bars

\$8pp

inquire about customized options to match your event's theme and decor

ice cream sundae bar

chocolate, vanilla and strawberry ice cream

served with bowls and waffle cones

toppings to include peanut butter, chocolate, strawberry and caramel sauces,

shredded coconut, candied peanuts, crushed oreos, chopped heath bars, M&Ms,

maraschino cherries, sprinkles, and whipped cream

\$10pp

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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, kaliber
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, Bombay sapphire, 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	\$10.00	\$10.50
Premium Martinis	\$12.00	\$12.50
Super-Premium Martinis	\$14.00	\$14.50
Soda, Juice & Sparkling Water	\$2.25	\$2.75

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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

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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)
\$23.75 per person during peak times (Saturdays)
\$20.75 per person (Sunday through Friday)

Administrative Fee and Taxes: All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% percent service charge and a 5% administrative fee. The 5% 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: \$6,500 Off-Peak: \$4,400
- Garden Tent
Peak Nights: \$7,500 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

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

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.

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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