

Buffet Menu

* *Minimum of 25 people* *

BRUNCH \$31.95 per person

Chilled Fruit Juices, Assorted Breakfast Pastries,
Scrambled Eggs or Assorted Quiches (choice of two),
Sugar Cured Bacon or Country Sausage Links,
Garden Salad Bowl, Hash Browned Potatoes,
Assorted Finger Sandwiches (choice of two),
Pancakes, Waffles or French Toast (choose one), and
Coffee or Tea

Quiche Selections:

Broccoli & Mushroom, Lorraine,
Bacon & Cheddar, Spinach & Feta, or
Tomato, Basil & Mushroom

Finger Sandwich Selections:

Chicken Salad, Crab Salad or Tuna Salad

CHEF'S \$40.95 per person

Garden Salad Bowl, Freshly Baked Rolls,
Assorted Cheese Platter, Choice of Two Hot
Entrées, Choice of One Accompaniment,
Choice of One Dessert and Coffee or Tea

Hot Entrée Selections:

Baked Haddock, Chicken Marsala or Roast
Beef Au Jus

Accompaniment Selections:

Vegetable Medley and Rice Pilaf or
Herb Roasted Potatoes

Dessert Selections:

Assorted Desserts or French Vanilla Ice Cream

DELUXE \$47.95 per person

Garden Salad Bowl, Freshly Baked Rolls,
Assorted Cheese, Fruit and Vegetable Crudités,
Choice of Two Hot Entrées, Vegetable Medley and
Rice Pilaf or Herb Roasted Potatoes, Chef's
Dessert Selection, and Coffee or Tea

Hot Entrée Selections:

Roasted Prime Rib Carving Station, Chicken Teriyaki,
Baked Haddock, or Grilled
Salmon

Banquet Menu Plans

All options include Salad Bar and a choice of Rice
Pilaf, Baked Potato or Vegetable Medley.
(Soup Optional, Add \$2.00 per person)

Option 1 \$37.95* per person

<i>Choice of:</i>	<i>Includes:</i>
8 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Marsala	Coffee or Tea
10 oz. Baked Haddock	

Option 2 \$42.95* per person

<i>Choice of:</i>	<i>Includes:</i>
10 oz. Prime Top Sirloin**	French Vanilla Ice Cream
10 oz. Haddock	Coffee or Tea
Baked Stuffed Shrimp (4)	

Option 3 \$46.95* per person

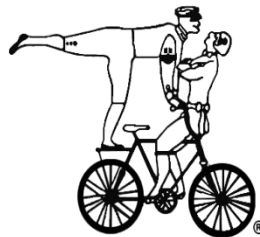
<i>Choice of:</i>	<i>Includes:</i>
12 oz. Prime Rib**	Chef's Dessert Selection
Baked Scallops & Sirloin**	Coffee or Tea
Baked Stuffed Shrimp & Sirloin**	
Grilled Salmon with Orange Honey Butter	

Option 4 \$49.95* per person

<i>Choice of:</i>	<i>Includes:</i>
16 oz. Prime Rib**	Chef's Dessert Selection
8 oz. Filet Mignon Béarnaise **	Coffee or Tea
New York Sirloin **	
Baked Stuffed Shrimp & Prime Rib**	

Option 5 \$52.95* per person

<i>Choice of:</i>	<i>Includes:</i>
Ribeye**	Chef's Dessert Selection
10 oz. Filet Mignon Béarnaise**	Coffee or Tea
Lobster Casserole & Sirloin**	
Baked Scallops & Prime Rib **	



**** All of our steaks and chops are cooked to order.**

**Consuming raw or undercooked meats may
increase the risk of food borne illness.**

*****Before placing your order, please inform your server if
anyone in your party has a food allergy.*****

***Tax and Gratuity not included. Prices subject to change.**

Luncheon Menu Plans

All options accompanied by served salad and a choice of one of
the following: Rice Pilaf, Baked Potato or Vegetable Medley.
(Salad Bar or Soup Optional, Add \$2.50 per person)

Option 1 \$32.95* per person

<i>Choice of:</i>	<i>Includes:</i>
6 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Florentine	Coffee or Tea
7oz. Baked Haddock	

Option 2 \$34.95* per person

<i>Choice of:</i>	<i>Includes:</i>
8 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Baked Stuffed Shrimp (3)	Coffee or Tea
Chicken Marsala	

Option 3 \$39.95* per person

<i>Choice of:</i>	<i>Includes:</i>
10 oz. Prime Top Sirloin**	Chef's Dessert Selection
10 oz. Haddock	Coffee or Tea
Grilled Salmon with Orange Honey Butter	

Chilled Hors d'oeuvres (Per 50 Pieces)

Iced Shrimp Bowl ~ \$170.00
Assorted Cheese Platter ~ \$120.00
Cheddar Cheese Crock with Crackers ~ \$85.00
Vegetable Crudités with Dip ~ \$90.00
Seasonal Fresh Fruit Tray with Grand Marnier Cream ~ \$110.00
Chilled Oysters on the Half shell ~ \$150.00

Hot Hors d'oeuvres (Per 50 Pieces)

Mini Crab Cakes ~ \$140.00
Chicken Wings (Buffalo or Teriyaki) ~ \$90.00
Scallops Wrapped in Bacon ~ \$145.00
Chicken Fingers ~ \$90.00
Potato Skins ~ \$90.00
Clams Casino ~ \$160.00
Mini Beef Wellingtons ~ \$180.00
Beef Tenderloin & Portabella Mushroom Sauté ~ \$155.00
Crab Stuffed Mushrooms ~ \$135.00
Spinach Stuffed Mushrooms ~ \$130.00
Italian Meatballs ~ \$80.00
Chicken Satay with Spicy Peanut Sauce ~ \$120.00
Hoisin Sirloin Steak Skewer ~ \$120.00
Spanakopita ~ \$140.00
Chicken Teriyaki Skewers ~ \$105.00
Vegetable Raviolis ~ \$105.00
Potstickers ~ \$105.00

Entrees

All Entrees include Rice Pilaf, Baked Potato or Vegetable Medley and Salad Bar.

Top Sirloin**
Tenderloin Medallions Au Cabernet**
Steak Au Poivre**
Teriyaki Sirloin**
Old Fashioned Sliced Sirloin**
New York Sirloin**
Sirloin for Two**
Filet Mignon Bearnaise**
T-Bone Steak
Ribeye**
Prime Rib**
Beef Wellington**
Pork Chops**
Catch of the Day
Blackened Salmon
Baked Haddock
Baked Scallops
Baked Scallops & Sirloin**
Baked Scallops & Prime Rib**
Baked Scallops & Tenderloin Medallions**
Baked Stuffed Shrimp
Baked Stuffed Shrimp & Sirloin**
Baked Stuffed Shrimp & Prime Rib**
Baked Stuffed Shrimp & Tenderloin Medallions**
Shrimp Scampi Over Linguine
Chicken Florentine
Grilled Chicken Over Linguine

Planning a Special Get Together?

We can arrange all of the details for your
brunch, lunch or dinner.
Cocktail Parties • Office Parties • Showers
Rehearsal Dinners • Holiday Parties
Bereavements
Or any other occasion.

~ Luncheon Banquets Available ~

Select from any of our convenient menu plans
or we can help you create your own.

If we can be of personal service in planning
your function, please contact us at any of our
convenient locations.

AFFILIATES

The Hardcover

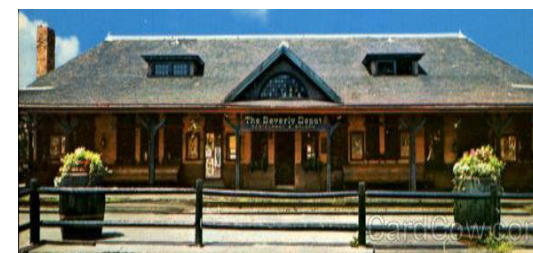
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THE BEVERLY DEPOT

Banquet Menu Plans



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