

# ANDOVER INN

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## CATERING MENU ~ 2010

*A*NDOVER INN  
DINING LODGING FUNCTIONS

978-775-4900 • [www.acc-andoverinn.com](http://www.acc-andoverinn.com)

# BREAKFAST OPTIONS

## BREAKFAST BUFFETS

All breakfast buffets are served with water and lemon. Minimum of 10 guests for a hot buffet and eight guests for a cold buffet.

### The Inn Breakfast \$12.00

- Fresh Fruit, Orange, Cranberry, Tomato, or Grapefruit Juice
- Variety of Breakfast Pastries, Croissants, and Preserves
- Scrambled Eggs with Home Fries, Sausage, Ham or Bacon,
- Freshly Brewed Coffee or Decaf, Selection of Teas or Hot Chocolate

### Classic Continental \$10.50

- Choice of Orange, Cranberry, Tomato, or Grapefruit Juice
- Selection of Seasonal Fruits and Berries,
- Homemade Breakfast Breads, Croissants, Muffins, and Danish
- Assorted Bagels with Jams, Butter, and Cream Cheese
- Freshly Brewed Coffee or Decaf, Selection of Teas or Hot Chocolate

### The Andover \$15.00

- Choice of Orange, Cranberry, Tomato, or Grapefruit Juice
- Selection of Seasonal Fruits and Berries, Yogurt Parfaits
- Breakfast Breads, Muffins, Danish, and Assorted Bagels with Jams, Butter, and Cream Cheese
- Scrambled Eggs with Cheddar Cheese, Home Fries, and Choice of Sausage, Ham, or Bacon
- Buttermilk Pancakes with Fresh Berries and Local Maple Syrup
- Freshly Brewed Coffee or Decaf, Selection of Teas or Hot Chocolate

### Top of the Class \$13.00

- Fresh Carrot, Orange, or Green Apple Juice, Fresh Seasonal Fruit Salad
- Sliced Smoked Salmon, Cold Poached Egg, Lemon, and Capers
- Low-Fat Yogurt with Wheat Germ and Local Honey, Organic Granola
- Freshly Baked Muffins and Breakfast Breads
- Freshly Brewed Coffee or Decaf, Selection of Teas or Hot Chocolate

### The International \$15.00

- Choice of Orange, Cranberry, Tomato, or Grapefruit Juice
- Variety of Breakfast Pastries, Croissants and Preserves, Assorted Cheeses, and Dry Sausage
- Scrambled Eggs with Home Fries, Sausage, Ham or Bacon, Fresh Fruit
- Freshly Brewed Coffee or Decaf, Selection of Teas or Hot Chocolate

PLEASE INQUIRE ABOUT ADDING  
OMELETS PREPARED TO ORDER OR A  
BELGIAN WAFFLE STATION TO YOUR  
BREAKFAST FOR \$4.00 PER PERSON,  
\$75.00 CHEF FEE PER STATION UP TO 150  
GUESTS

Made-to-Order Omelet Station, Farm-Fresh Eggs with your choice of Sautéed Onions, Tomatoes, Mushrooms, Peppers, Diced Ham, and Shredded Cheddar Cheese

Belgian Waffle Station with Seasonal Berry Compote, Fresh Whipped Cream, and Warm Local Maple Syrup

## À LA CARTE & PLATED BREAKFAST

All plated breakfasts are served with water and lemon. Minimum of 12 guests are required for a plated breakfast.

### JUICES, SHAKES, AND FRUIT

Orange, Cranberry, and Grapefruit Juice	\$2.50
Seasonal Berry, Strawberry, or Banana and Yogurt Shakes	\$4.50
Half Grapefruit or Seasonal Melon	\$4.00
Assorted Fresh Seasonal Berries	\$5.50
Sliced Fruit Plate with Low-Fat Vanilla Yogurt	\$6.50
Whole Bananas and Apples	\$4.00

### EGGS

Three-Egg Omelets, Home Fries, and your choice of two of the following fillings: Sautéed Onions, Tomatoes, Mushrooms, Peppers, Ham, or Cheese	\$11.00
Smoked Salmon Omelets with Cream Cheese and Chives	\$13.00
Two Eggs Scrambled with Bacon, Sausage, or Ham and Home Fries	\$9.00

### CEREALS AND GRAINS

Warm Oatmeal with Apples and Raisins	\$5.00
Cream of Wheat with Cinnamon and Sweet Cranberries	\$4.50
Organic Granola with Almonds and Cream	\$6.50
Dry Assorted Cereals and All-Natural Milk	\$4.50

### FROM THE GRIDDLE

French Toast or a stack of Buttermilk Pancakes with a side of Seasonal Berries and Local Maple Syrup	\$9.50
Belgian Waffle with Seasonal Berries and Whipped Cream	\$8.50
Grilled Sirloin and Two Fried Eggs with Home Fries	\$15.00

### THE BAKERY

*Raspberry, Chocolate, or Butter Croissants, Assorted House-Made Muffins, Select Toast, English Muffin, or Choice of Bagel with Cream Cheese, Butter, or Preserves*

Two pieces	\$4.00
Three pieces	\$5.50

### HOT BEVERAGES

Freshly Brewed Coffee or Decaffeinated Coffee, Selection of Tea and Herbal Teas	\$2.00
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# LUNCH OPTIONS

## LUNCH BUFFETS

All buffet luncheons are served with Freshly Baked Breads, Iced Tea, Water and Lemon, Regular and Decaffeinated Coffee, and Hot Tea. Minimum of 15 guests for a hot buffet and eight guests for a cold buffet.

### Estate Sandwich Luncheon \$24.00 Per Person

- Spinach Salad with Creamy Poppy Seed Dressing, Broccoli Coleslaw
- Fresh Sliced Fruit Platter, Terra Chips
- Peppered Beef Tenderloin on Sourdough Bread with Horseradish Spread and Oven-Dried Tomatoes
- Smoked Turkey on Mini Croissant with Cranberry Aioli, Cucumbers, and Havarti
- Oven-Roasted Vegetables on Olive Bread with Hummus
- Selection of Desserts



### The Inn Keeper's Deli \$26.00 Per Person

- Tossed Garden Salad with Chef's Choice of Two Dressings
- Penne Pasta Salad with Seasonal Vegetables
- Fresh Sliced Fruit Platter with Berries
- German-Style Red Bliss Potato Salad
- Roast Beef, Turkey, Ham, Salami, and Tuna Salad
- Sliced Swiss and Cheddar Cheeses
- Green-Leaf Lettuce, Sliced Onions, and Sliced Tomatoes
- Potato Chips, Kosher Pickle Spears
- Assorted Sliced Breads, Rolls, and Wraps
- Selection of Desserts

### The Andover Executive \$29.00 Per Person

- Tossed Garden Salad with Chef's Choice of Two Dressings
- Two Fresh Daily Made Seasonal Composed Salads
- Chef's Selection of Two Hot Entrées with Starch and Seasonal Vegetables
- Selection of Desserts

### The North End \$24.00 Per Person

- Tossed Caesar Salad with Parmesan and Garlic Croutons
- Minted Fresh Fruit Salad
- Ricotta Cheese Tortellini with Sliced Chicken, Fresh Basil Pesto, and Broccoli
- Penne Pasta with Grilled Vegetables Primavera
- Antipasti Platter of Roasted Vegetables, Olives, Cheeses, and Cured Meats
- Fresh Vegetable Medley
- Herbed Garlic Bread
- Cinnamon-Dusted Cannoli and Cream Puffs

### Soft Drinks and Bottled

### Water Station \$2.50 Per Person

- Assorted Coca-Cola Products and Saratoga Water, Still and Sparkling

## PLATED LUNCHEON ENTRÉES

Add \$3.00 per person for a choice of two pre-selected entrées.

Luncheon Entrées \$26.00 Per Person

- All luncheons include a choice of Soup or Salad, Freshly Baked Breads
- Chef's Choice Starch and Vegetable and a Dessert
- Water and Lemon, Regular and Decaffeinated Coffee, and Assorted Gourmet Teas

## SOUP CHOICES FOR LUNCH

If added to the salad course: \$3.50 per person.

Roasted Potato and Leek \$3.50 Per Person

Tuscan Kale and White Bean with Sweet Sausage \$3.50 Per Person

Minestrone Genovese \$3.50 Per Person

Chilled Honeydew Melon with Crème Fraîche and Mint \$3.50 Per Person

Lobster Bisque \$4.00 Per Person

New England Clam Chowder \$4.00 Per Person

## SALAD CHOICES FOR LUNCH

If added to the soup course: \$3.50 per person.

Classic Caesar Salad

- Crisp Romaine Lettuce, Parmesan Cheese Crisp, Garlic Croutons, House-Made Caesar Dressing

Fresh Spinach and Mushroom Salad

- Chopped Eggs, Red Onions, Cherry Tomatoes, Bleu Cheese Crumbles, with Warm Bacon Vinaigrette

Boston Bibb Salad

- Boston Bibb Lettuce, Mandarin Oranges, Candied Walnuts, Gorgonzola Cheese, with a Raspberry Vinaigrette

Inn Salad

- Mixed Garden Greens, Cherry Tomatoes, Shaved Carrots, and Red Onion in a Cucumber Ribbon, with Balsamic Dressing

Romaine, Radicchio, and Watercress

- Salad with Oven-Dried Tomatoes, Chèvre Cheese, Toasted Pignoli Nuts, and Red Wine Vinaigrette

Tomato Mozzarella Plate

- Mixed Greens, Fresh Basil, Balsamic Glaze, and Olive Oil

Greek Salad with Feta Cheese

- Sweet Peppers, Sliced Red Onion, Cucumber Slices, and Kalamata Olives, with Lemon Parsley Vinaigrette

## LUNCH ENTRÉE SELECTIONS

### Grilled Hangar Steak

- Grilled Hangar Steak with Haystack Fried Onions

### Garden Stuffed Chicken

- Herb-Crusted Chicken Breast stuffed with Garden Vegetables and Bread Crumbs with Chardonnay Cream

### Salmon Florentine

- Seared Salmon with Sautéed Spinach and Smoky Bacon

### Roasted Chicken Breast Dijonaise

- Statler Chicken Breast with Dijon Mustard Sauce

### Maryland Crab Cake

- Maryland Lump Crab Cakes with Homemade Rémoulade Sauce

### Tuna Steak

- Grilled Tuna Loin Steak topped with Tomato-Garlic Butter

### Marinated Steak Tips

- Grilled Marinated Steak Tips with Roasted Mushroom Demi

### Vegetarian Platter

- Spinach and Parmesan Stuffed Tomato with Polenta Moons and Quinoa with Roasted Zucchini

## DESSERTS

*To accompany our lunch, choice of one.*

### Strawberry Shortcake Tower

- layered with Fresh Strawberries, Mint, and Whipped Cream

### Petite Trio of Sorbet

- with Vanilla Tuile and Seasonal Berries

### White Chocolate Mousse

- with Raspberry Coulis and Dark Chocolate Shavings

### New York Cheesecake

- with White and Dark Chocolate Sauce and Strawberry-Mint Compote

### Fresh Seasonal Fruit Tart

- in a Chocolate-Lined Homemade Pastry Crust

### Chocolate Truffle Torte

- with Dark Chocolate Mousse and Vanilla Crème Anglaise



# MORNING & MID-DAY BREAK OPTIONS

*Round out your meeting, re-energize, and refuel with one of our breaks.*

## Mid-Morning \$9.00 Per Person

- Regular and Decaffeinated Coffee and Assorted Gourmet Teas, Assorted Mini Muffins, Assorted Granola Bars, Fruit Salad, Soft Drinks, Juice, and House-Flavored Water

## Afternoon Snack \$9.00 Per Person

- Regular and Decaffeinated Coffee and Gourmet Iced Teas, Soft Drinks, and House-Flavored Water, choice of one Ice Coffee, Ice Tea or lemonade served with Inn Trail Mix, Imported Cheese Display and Crackers, Pretzels and Smoked Almonds

## Health Break \$9.00 Per Person

- Regular and Decaffeinated Coffee and Assorted Gourmet Teas (Iced and Hot) House-Flavored Water, and Assorted Juice, Inn Trail Mix, Imported Cheese Display and Crackers, Pretzels and Smoked Almond

## Sweet Tooth \$9.00 Per Person

- Regular and Decaffeinated Coffee and Assorted Gourmet Teas, Soft Drinks, and House-Flavored Water, choice of one Ice Coffee, Ice Tea or lemonade Served with Assorted Cookies and Brownies, Chocolate-Dipped Strawberries

# DINNER OPTIONS

## BUTLER PASSED RECEPTION HORS D'OEUVRES

*Prices are per person for one hour.*

### GOURMET SELECTION

#### Served Cold \$4.00 Each Per Person

- Cold-Roasted Scallop with Tarragon-Lime Sour Cream
- Tomato and Mozzarella on Baguette
- California Roll with Wasabi Soy Sauce
- Asparagus Wrapped in Prosciutto
- Sweet Fig with Goat Cheese and Port Glaze
- Tenderloin of Beef on Brioche with Horseradish

#### Served Hot \$4.00 Each Per Person

- Spinach and Goat Cheese baked in Phyllo
- Mini Pineapple and Roasted Pepper Kabobs
- Sausage and Spinach Stuffed Mushrooms
- Sesame Chicken Tenderloins with Dip
- Roasted Vegetable Tartlets with Balsamic
- White Pesto Pizza Square
- Maple Glazed Scallop and Bacon
- Petite Spring Rolls with Dipping Sauces

### SIGNATURE COLLECTION

#### Served Cold \$5.00 Each Per Person

- Baby Red Potato with Sour Cream and Caviar
- Almond Chicken on Belgian Endive
- Smoked Salmon Roll with Dill Cream Cheese and Salmon Caviar
- Beef Carpaccio and Summer Black Truffle
- Southwest Chicken with Black Bean Salsa in Pastry Shell

#### Served Hot \$5.00 Each Per Person

- Mini Corned Beef Reuben
- Brie and Raspberry Purses
- Parmesan Fried Shrimp with Red Pepper Coulis
- Mini Maryland Crab Cakes with Rémoulade
- Chicken and Mushroom in Phyllo
- Crab Rangoon
- Roasted Shrimp Scampi with Parsley Aioli
- Crab Stuffed Mushroom



## RECEPTION STATIONS

*Prices are per person for one hour.*

### Imported and Domestic

Cheese Display \$4.25 Per Person

- Seasonal Fruit, French Round Breads, Gourmet Crackers, and Wholegrain Mustard

Seasonal Grilled Vegetable Platter \$4.25 Per Person

- drizzled with Balsamic Vinegar and Olive Oil, served with Sliced French Bread

Jumbo Shrimp Cocktail \$11.95 Per Person

- on Ice with Cocktail Sauce, Rémoulade Sauce, Wasabi Cream, and Lemon Wedges

Dim Sum in Bamboo Steamer \$6.50 Per Person

- Chinese Dumplings, Shumai, and Pot Stickers served with Ginger Sauce and Green Onions

### Tuscany Antipasto

Station An additional \$7.00 Per Person

- selection of Greens, Marinated Salads, Roasted Vegetables, Italian Meats and Cheeses with Sliced Baguettes, Grilled Focaccia, and Flatbreads, served with Imported Olive Oil and Vinegars

Baked Brie En Croûte \$95.00 each, serves 50 people

- Wheel of Brie baked in Puff Pastry, served with Caramelized Apples and Crusty French Bread

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## RECEPTION CARVINGS & ACTION STATIONS

*Reception station features a chef attendant. Prices are per person for one hour. Each chef attendant is \$75.00 per station, for up to two hours of service. Each chef serves up to 150 people.*

### ACTION STATIONS

Sushi Display                      An additional \$13.50 Per Person  
- Assorted Vegetable Sushi and California Rolls served with Wasabi, Soy Sauce, and Pickled Ginger

Asian Stir Fry Station      An additional \$11.00 Per Person  
- Your choice of Chicken or Beef Stir-Fry with Fresh Vegetables and Teriyaki Sauce, accompanied by Jasmine Rice

Forest Mushroom

Vol au Vent                      An additional \$8.00 Per Person  
- A variety of Fresh Mushrooms sautéed in an Aged Cognac Cream Sauce

A Taste of Jazz                      An additional \$11.00 Per Person  
- Petite Rock Shrimp sautéed with Peppers, Onions, and Creole Tomatoes served with Red Beans and Rice

### THE CARVING BOARD

*Prices are per person for one hour. Served with traditional accompaniments and freshly baked breads and rolls.*

Free-Range Roasted Breast  
of Turkey                      An additional \$8.00 Per Person  
- with Sage au Jus, Whole Cranberry Sauce, and Honey Dijon Mustard

Herb-Crusted Roasted  
Sirloin Strip                      An additional \$11.00 Per Person  
- Crispy Fried Onions, Horseradish Sauce, Beef Au Jus, and Honey Dijon Mustard

Charred Tuna Loin                      An additional \$11.00 Per Person  
- Medium rare, served with Freshly Sliced Breads, Fried Capers, and Diced, Marinated Cucumbers, Lemon Wedges, Sesame Peanut Sauce, and Rémoulade



## DINNER BUFFETS

*Minimum of 20 guests required for buffet dinners. Buffet dinners include Freshly Baked Breads, Water and Lemon, Regular and Decaffeinated Coffee, and Gourmet Teas.*

### All-American Backyard \$40.00 Per Person

- Tossed Salad with Selected Dressings
- Creamy Coleslaw, New Potato Salad
- Seasonal Sliced Fruit Platter with Berries
- BBQ Chicken Breast, Grilled Marinated Steak Tips
- Slow-Cooked Barbecued Baby Back Ribs
- Three-Bean Bake with Cornbread Topping
- Steamed Fresh Corn with Sweet Butter
- Apple and Cherry Pies
- Selection of Desserts

### Taste of Italy \$38.00 Per Person

- Minestrone Genovese
- Classic Tossed Caesar Salad with Garlic Croutons
- Italian Antipasto
- Tomato and Mozzarella Platter
- Chicken Saltimbocca with Wild Mushroom Sauce
- Penne Pasta and Broccoli with Alfredo Sauce
- Red Snapper with Mussels and Tomato Concasse
- Italian Blend Mixed Vegetables
- Tiramisu, Cinnamon Cannoli Cream Puffs, and Éclairs

### New England Clam Bake \$60.00 Per Person (subject to seasonal pricing)

- New England Clam Chowder with Oyster Crackers
- Rainbow Coleslaw
- Tossed Garden Salad with Select Dressings
- Herb-Roasted Chicken
- Steamed Whole Maine Lobster
- Steamer Clams with Lemon Wedges and Hot Sauce
- Salted Red Potatoes and Corn on the Cob
- Mini Shells with Cabot Cheese Sauce
- Bakery Fresh Rolls and Breads
- Sliced Watermelon
- Chocolate Walnut Fudge Brownies



## PLATED DINNER ENTRÉES

*Add \$3.00 per person for a choice of two pre-selected entrées. All dinners include a choice of Soup or Salad, Freshly Baked Breads, Chef's Choice Starch and Vegetable, a Dessert, Water and Lemon, Regular and Decaffeinated Coffee, and Assorted Gourmet Teas.*

Three-Course Dinners \$42.00 Per Person

- with choice of Entrée from our Classic Entrée Selection and Dessert

Three-Course Dinners \$46.00 Per Person

- with choice of Entrée from our Signature Entrée Selection and Dessert

Four-Course Dinners \$51.00 Per Person

- with choice of Soup or Salad, Appetizer, and Entrée from our Classic Selection and Dessert

Four-Course Dinners \$55.00 Per Person

- with choice of Soup or Salad, Appetizer, and Entrée from our Signature Selection and Dessert

## SOUP CHOICES FOR DINNER

*If added to the salad course: \$3.50 per person.*

Roasted Potato and Leek \$3.50 Per Person

Tuscan Kale and White Bean with Sweet Sausage \$3.50 Per Person

Minestrone Genovese \$3.50 Per Person

Chilled Honeydew Melon with Crème Fraîche and Mint \$3.50 Per Person

Lobster Bisque \$4.00 Per Person

New England Clam Chowder \$4.00 Per Person

## SALAD CHOICES FOR DINNER

Classic Caesar Salad

- Crisp Romaine Lettuce, Parmesan Cheese Crisp, Garlic Croutons, House-Made Caesar Dressing

Fresh Spinach and Mushroom Salad

- Chopped Eggs, Red Onions, Cherry Tomatoes, Bleu Cheese Crumbles, with Warm Bacon Vinaigrette

Boston Bibb Salad

- Boston Bibb Lettuce, Mandarin Oranges, Candied Walnuts, Gorgonzola Cheese, with a Raspberry Vinaigrette

Inn Salad

- Mixed Garden Greens, Cherry Tomatoes, Shaved Carrots, and Red Onion in a Cucumber Ribbon, with Balsamic Dressing

Romaine, Radicchio, and Watercress

- Salad with Oven-Dried Tomatoes, Chèvre Cheese, Toasted Pignoli Nuts, and Red Wine Vinaigrette

Tomato Mozzarella Plate

- Mixed Greens, Fresh Basil, Balsamic Glaze, and Olive Oil

Greek Salad with Feta Cheese

- Sweet Peppers, Sliced Red Onion, Cucumber Slices, and Kalamata Olives, with Lemon Parsley Vinaigrette



## APPETIZER CHOICES FOR DINNER

Lemon-Poached Asparagus with Plum Tomato and Fresh Mozzarella

Wild Mushrooms with Sherry-Wine Cream in Puff Pastry

Cold-Poached Salmon with Cilantro and Cucumber-Roasted Pepper Relish

Watermelon Crown Filled with Seasonal Fruit and Berries

## UPGRADED APPETIZER ADDITIONS

Miniature Crab Cake with Dijon Cream  
over Baby Greens and Chive Oil \$4.00 Per Person

Ricotta Cheese Stuffed Ravioli, Garlicky  
Spinach, Sautéed Red Pepper, and  
Tomato Coulis \$4.00 Per Person

Cold-Poached Salmon with Pickled  
Red Onions, Capers, Hard-Cooked  
Egg, and Chive \$4.00 Per Person

Shrimp Cocktail (4) with Horseradish,  
Cocktail Sauce, and Lemon \$6.00 Per Person

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## CLASSIC ENTRÉE SELECTION

### Roasted Sliced Sirloin of Beef

- with Wild Mushrooms and Sauce Merlot

### Cracker-Crusted Haddock Florentine

- with Sautéed Spinach and Smoky Bacon

### French-Cut Breast of Chicken Marsala

- with Roasted Vegetable Ratatouille

### Slow-Roasted Prime Rib of Beef

- with Horseradish Crème

### Grilled Chicken and Shrimp

- with a Scampi Sauce

### Honey-Tarragon Glazed Salmon

- with a Pommery Mustard Sauce

### Herb-Roasted Pork Loin

- with Gingered Apple Chutney

### Roasted Cod

- with Riesling Sauce, Leeks, and Wild Mushrooms

### Mushroom and Boursin Stuffed Chicken

- with Thyme Jus

### Vegetarian Platter, Spinach and Parmesan Stuffed Tomato

- with Polenta Moons and Quinoa with Roasted Zucchini

## SIGNATURE ENTRÉE SELECTION

### Roast Tenderloin of Beef (Up-charge of Market Price may apply)

- with Crumbled Bleu Cheese and Madeira

### French-Cut Lamb Chops (Up-charge of Market Price may apply)

- with Herb-Mustard Crust and Rosemary Demi

### Pan-Seared Pork Chop

- with Roasted Garlic Cream Sauce

### Pacific Halibut

- with Roasted Fennel and Tomato Beurre Blanc

### Roasted Fillet of Salmon

- with Caviar Cream and Chives

### Grilled New York Sirloin

- with Wild Mushrooms and Cabernet Reduction

### Mixed Grill Trio: Chicken Scaloppine, Petite Filet of Beef, and Grilled Jumbo Shrimp

### Crispy Asiago Cheese Polenta

- Layered with Sautéed Arugula, Smoked Roma Tomatoes, and Grilled Zucchini

### Lobster Casserole

- Freshly cooked and shucked Lobster in a Creamy Lobster Sauce
- Upcharge of Market Price may apply

## DESSERTS

*To accompany our dinner, choice of one.*

### Strawberry Shortcake Tower

- layered with Fresh Strawberries, Mint, and Whipped Cream

### Petite Trio of Sorbet

- with Vanilla Tuile and Seasonal Berries

### White Chocolate Mousse Martini

- with Raspberry Coulis and Dark Chocolate Shavings

### New York Cheesecake

- with White and Dark Chocolate Sauce and Strawberry-Mint Compote

### Fresh Seasonal Fruit Tart

- in a Chocolate-Lined Homemade Pastry Crust

### Chocolate Truffle Torte

- with Dark Chocolate Mousse and Vanilla Crème Anglaise

## UPGRADED DESSERT STATIONS

Chocolate Fountain \$11.00 Per Person  
Minimum 50 people (plus a \$150 Rental Fee)

- Diced Seasonal Fruit, Pretzels, Marshmallows, and Pound Cake, with Dark Chocolate Fondue

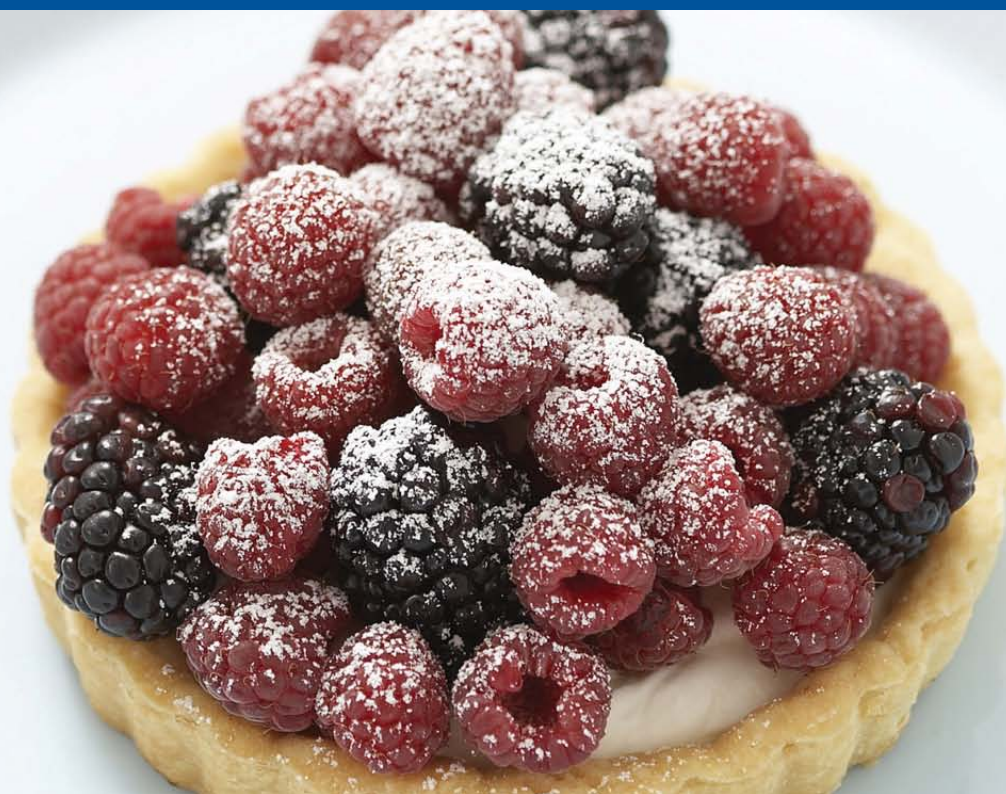
Viennese Table \$6.50 Per Person

- Miniature Pastries, Petit Fours, Mini Mousse, Parfaits, and Chocolate-Dipped Strawberries

Dessert Action Stations \$9.50 Per Person

- Choice of One of the Following: Bananas Foster, Cherries Jubilee, or Southern Comfort Peach Foster
- Served with Banana Liquor, Rum, or Cherry Brandy and Vanilla Ice Cream

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# BEVERAGE

## ALCOHOLIC BEVERAGE POLICY

The Andover 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 Massachusetts beverage laws. The bar services of the Andover Inn will be available at regular posted hours for your after-event usage. The management of the Andover Inn and its beverage employees reserve the right to refuse service of alcohol to any guest whom appears, or exhibits characteristics of, being intoxicated. In addition, any disturbances, underage drinking, or consumption of non-Inn purchased alcohol will result in immediate event termination. The Andover Inn is the only licensed authority to sell and distribute liquor on the premises. Liquor is not permitted to be brought onto the property and alcohol purchased from the Andover Inn may not be taken off property. There is a \$75.00 bar set up fee for all hosted and cash bars; one bartender is required per every 75 guests.

### HOUSE BAR

#### Canyon Road Wines

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- White Zinfandel

#### Liquors

- Jack Daniel's Bourbon
- Canadian Club Whiskey
- Jameson Whiskey
- Dewar's Scotch
- Beefeaters Gin
- Absolut Vodka
- Jose Cuervo Especial Tequila
- Bacardi Silver Rum
- Sweet and Dry Vermouth
- Kahlúa Coffee Liqueur
- Bailey's Irish Cream
- Amaretto
- Peach Schnapps
- Apple Pucker
- Triple Sec
- Assorted liqueurs for mixing

#### Beers

- Sam Adams Boston Lager
- Miller Lite
- Heineken
- Amstel Light
- O'Doul's

Assorted Soft Drinks, Juices, and Mixers

### TOP SHELF LIQUORS

In addition to House Bar:

#### Liquors

- Maker's Mark Bourbon
- Crown Royal Whiskey
- Chivas Regal Scotch
- Johnny Walker Red Scotch
- Tanqueray Gin
- Cuervo Tradicion Tequila
- Ketel One Vodka
- Mount Gay Rum

#### Beers

- Corona
- Sam Adams Seasonal



## LUXURY BAR

In addition to House & Top Shelf Bar:

### Liquors

- Basil Hayden's eight-year Bourbon
- Blanton's Bourbon
- Johnny Walker Black Scotch
- Glenlivet 12-year Scotch
- Bombay Sapphire Gin
- Patron Silver Tequila
- Grey Goose Vodka
- Drambuie
- Grand Marnier
- Rémy Martin VSOP Cognac
- Sambuca
- Fonseca Port

### Beers

- Blue Moon
- Stella Artois
- One selection of your choice from our local craft beer list

## OPEN BAR OPTIONS

### House Open Bar

- First hour \$12 per person
- Each additional hour \$8 per person

### Top Shelf Open Bar

- First hour \$15 per person
- Each additional hour \$10 per person

### Luxury Open Bar

- First hour \$18 per person
- Each additional hour \$12 per person

### Beer & Wine Open Bar

- First hour \$10 per person
- Each additional hour \$8 per person
- Canyon Road Wines: Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Chardonnay
- Sauvignon Blanc and White Zinfandel
- Beers: Sam Adams Boston Lager, Miller Lite, Heineken, Amstel Light, and O'Doul's

### Fine Wine by Glass and Bottle

- Please see your sales manager for our fine selection and pricing of wines available by the glass and bottle.



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## CONSUMPTION BAR

Charged per drink based on drinks served. A bartender fee applies to consumption bar option. Bartender fee is \$75.00 per 75 people in attendance for four hours.

House Brands	\$6.00
Top Shelf Brands	\$8.00
Luxury Brands	\$10.00
Cordials and Liqueurs	\$7.00
Premium Martinis	\$9.00
Luxury Martinis	\$11.00
House Wines	\$6.00
Imported Beer	\$5.00
Domestic Beer	\$4.00
Non-Alcoholic Beer	\$4.00
Micro Brews	\$6.00
Soft Drinks	\$2.25
Mineral Waters	\$2.25
Fruit Juices	\$2.25

## ARCTIC MARTINI BAR

*An additional \$10.00\* per person if added to any open bar; \$18.00 per person if added without open bar upgrade. One hour of service. A \$75.00 bartender fee per 75 guests will apply.*

*Classic and house-created martinis, chilled in a bar of ice with all mixers and garnishes. We will be happy to mix any of your favorite recipes. Please communicate these requests with your sales manager in advance to ensure our ability to accommodate those requests.*

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## ANDOVER INN POLICIES

### Room Rental

- Please see your catering manager for the appropriate room rental charge.

### Guarantee Policy

- We require a minimum guaranteed number of guests for catering business four days prior to the scheduled day of the event by noon.
- It is not possible to lower the guarantee within the four business days.

### Special Food Requests

- Please inform your catering manager of any dietary restrictions or requests.
- Our culinary staff is more than happy to accommodate any of your guests' special needs.

### 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.

# TERMS AND CONDITIONS FOR BANQUETS AND EVENTS

## *THE PROPERTY...*

The Andover Inn is a New England country inn located about 25 miles north of Boston on the 500-acre campus of Phillips Academy, one of the oldest private secondary boarding schools in the United States. The Inn was built in 1930 and was fully restored in 2010.

## *THE PERFECT SOCIAL OR CORPORATE EVENTS RECEPTION...*

If you're searching for a unique social or corporate event location in Massachusetts then consider the Andover Inn.

We can accommodate social or corporate events ranging in size from 10 to 50 people at the Inn and 100 to 175 people in our elegant tented garden. Tent prices range based on size of the event. The garden is available May through October for an outdoor ceremony and full reception with a dance floor. Our facilities provide a charming intimate country atmosphere with elegance and class.

All of our social or corporate events can be personalized to suit your individual needs. Please ask your event coordinator for information and details.

## *YOUR CATERING MANAGER ~ YOUR PERSONAL ASSISTANT...*

Your catering manager understands that this event is very special to you and is committed to ensuring the success of your social or corporate events. He or she would be happy to answer questions you may have at any time. The catering manager will meet with you regularly prior to the day of your event and serve as a guide to help you with the many details of planning.

## *OUR EXECUTIVE CHEF...*

has prepared an extensive menu from his own unparalleled repertoire from which to choose. Each menu item has been tested in our kitchen and is based upon availability of the freshest local ingredients with outstanding plate presentation. We take pride in offering you a farm-to-table menu.

## *MENU SELECTIONS...*

Created with skill, passion, and attention to detail, our cuisine is Traditional New England fare with Contemporary and International influences and many of our offerings are locally grown or produced. Our chef is willing to create a specialized 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. The Andover Inn reserves the right to increase pricing of specific menu items based on the market value at the time of purchase. Inquire about our printed menus personalized for your social or corporate events.

## *LINEN SELECTION...*

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...*

Self parking is available. For an additional charge, shuttle service for your guest parking at Phillips Academy to and from the Inn can be arranged.

## COAT CHECK . . .

Coat racks are complimentary for your guests.

## ICE CARVINGS & ICE SERVING BOWLS . . .

The beauty, drama, and excitement of an ice sculpture will capture your guests' attention and the compliments will continue long after the event is over. Imagine serving punch in an ice bowl which has roses or poinsettias, orchids or tulips frozen right into its crystal-clear walls. The ice is so clear, your guests will assume it's glass—until they touch it!! They will be amazed and delighted. Six-quart ice bowls are available in many designs with flowers, seashells, fruit, golf balls, and other items frozen inside. Ask your catering manager for more details and fees.

## ADMINISTRATIVE FEE AND TAXES . . .

All price unless otherwise noted are subjected to a state tax of 6.25 percent and a local tax of .75, totaling 7 percent tax and a taxable 20 percent administrative fee.

## DEPOSITS & FINAL PAYMENT . . .

For any garden tented events, upon confirmation of your date, a \$2,000.00 deposit is required to hold your space. Other weddings & Events at the Inn upon confirmation will be required to pay a deposit of 25% of your estimated amount due. For all weddings & Events a second deposit of 50% of the estimated amount will be due six months prior to your event. All advance deposits are non-refundable. All deposits will be applied toward your final balance which is required four (4) working days prior to your function. All final payments must be in the form of bank check; or cash with a credit card on file for any incidentals you purchase the day of your Event.

## GUARANTEES . . .

To help us make your day a truly memorable one, we ask your cooperation in confirming all your details and menu choices and the total number of guests anticipated 30 days prior to your social or corporate events and expected guarantee four working days prior to your event. In addition to your final entrée count we require social or corporate events offering two entrées to submit exact numbers of each meal. This number is your guarantee and may not be lowered. If a confirmation number is not received by the 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 Andover Inn may not be taken off the premises due to insurance and health code regulations.





