

EST. 1926

INN ON BOLTWOOD

AMHERST, MA



Inn on Boltwood Banquet Menus



Our Executive Chef 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 our final presentation will exceed your expectations. Our menu concepts are inspired by the local and seasonal farm produce that Western Massachusetts and its agricultural communities are famous for. We look forward to working with you to plan your next event.



Deli Lunch Buffet - \$29 per person

includes soft drinks, bottled water, regular and decaffeinated coffee and tea
seasonal fruit
kettle cooked potato chips
lettuce, pickles, mayo, mustard, selection of breads
(gluten free bread available upon request)

Soup or Salad (choose 1):

\$4 per person per additional choice

minestrone soup
tomato basil bisque (gf/can be made vegan)
New England clam chowder
potato leek soup (gf)
caesar salad, parmesan, garlic croutons
field greens, cucumber, tomato, red onion, sherry vinaigrette (gf)
cheese tortellini, cucumber, tomato, basil, red wine vinaigrette

Meats (choose 3):

roasted portobello mushrooms
roast beef
honey roasted ham
turkey
salami
chicken salad
egg salad
tuna salad
lobster salad (market price)

Desserts (choose 1):

\$4 per person per additional choice

assorted cookies and brownies
assorted dessert bars
seasonal fruit crisp

minimum of 20 guests required

Sandwich Buffet - \$27 per person

includes soft drinks, bottled water, regular and decaffeinated coffee and tea

Salad (choose 2):

quinoa and seasonal fruit salad with avocado, red onion, pecans (gf/v)

caesar salad, garlic croutons, parmesan

baby greens, pistachios, feta cheese, dried cranberries (gf)

arugula, radicchio, blue cheese, candied walnuts (gf)

garden salad with mesclun, carrots, cucumbers, tomatoes (gf/v)

Dressings (choose 2):

caesar, buttermilk ranch, sherry vinaigrette, lemon vinaigrette, balsamic vinaigrette

Sandwiches (choose 3):

Italian cold cuts, provolone, lettuce, tomato, onion, balsamic and olive oil

turkey club - bacon, lettuce, tomato, herb aioli on country white bread

roast beef, roasted red peppers, arugula, red onion, horseradish aioli

roasted portobello mushrooms, spinach, grilled onions, sundried tomato pistou (v)

caprese - tomato, mozzarella, basil, lettuce, balsamic reduction

brie, arugula, fig, sourdough bread (warm)

ham, caramelized onions, smoked gouda, maple butter, toasted baguette (warm)

chicken caesar wrap - grilled chicken, romaine, parmesan, caesar dressing

buffalo chicken wrap - grilled chicken, celery, lettuce, blue cheese dressing

Desserts (choose 1):

\$4 per person per additional choice

assorted cookies and brownies

assorted dessert bars

seasonal fruit crisp



Hot Lunch Buffet - \$37 per person

includes soft drinks, bottled water, regular and decaffeinated coffee and tea

house made focaccia bread

Soup and Salad (choose 2):

\$4 per person per additional choice

New England clam chowder

tomato basil bisque (gf/can be made vegan)

potato leek soup (gf)

butternut squash bisque (gf/can be made vegan)

caesar salad, parmesan, garlic croutons

arugula, radicchio, blue cheese, candied walnuts, lemon vinaigrette (gf)

garden salad with tomato, cucumbers, onion, balsamic vinaigrette (gf)

baby greens, feta, pistachio, dried cranberries, sherry vinaigrette (gf)

Entrees (choose 2):

\$8 per person per additional choice

grilled salmon with apple butter and grilled apple chutney (gf)

red wine braised short ribs with mushroom pan gravy (gf)

saffron risotto, caramelized fennel, lemon, parmesan (gf/ can be made vegan)

New England baked cod with buttery cracker crumbs, fresh herbs, lemon

shrimp penne ala vodka with pancetta and basil (substitute lobster for market price)

balsamic chicken with sundried tomatoes, arugula, portobello mushrooms (gf)

roasted sirloin with horseradish sauce (gf)

lemon thyme chicken breast with roasted garlic au jus (gf)

stuffed delicata squash with shiitake mushrooms, leeks, brown rice, charmoula sauce (gf/v)



Hot Lunch Buffet (continued)

Sides (choose 2):

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Dessert (choose 2):

\$4 per person per additional choice

New York Cheesecake, seasonal fruit
chocolate mousse, whipped cream (gf)

seasonal fruit pie

seasonal fruit crisp, whipped cream

strawberry shortcake

assorted cookies and brownies

carrot cake with cream cheese buttercream

flourless chocolate torte with berry compote (gf)

selection of house made sorbet (gf)

minimum of 25 guests required



Plated Lunch - \$32 per person

includes soft drinks, regular decaffeinated coffee and teas

house made focaccia bread

Salad (choose 1):

seasonal burrata salad (gf)

caesar salad, parmesan, garlic croutons

baby greens, pistachios, feta, dried cranberries, sherry vinaigrette (gf)

arugula, radicchio, blue cheese, candied walnuts, lemon vinaigrette (gf)

garden salad, cucumber, tomato, carrot, onion, balsamic vinaigrette (gf/v)

Entrees (choose 2):

grilled ribeye with bordelaise sauce - *upcharge \$5* (gf)

saffron risotto, caramelized fennel, lemon, parmesan (gf/can be made vegan)

maple dijon glazed pork tenderloin with cranberry bourbon compote (gf)

lemon thyme chicken breast with roasted garlic au jus (gf)

spinach ravioli with leek sauce

red wine braised short rib with mushroom pan sauce (gf)

grilled salmon with apple butter and grilled apple chutney (gf)

stuffed delicata squash with shiitake mushrooms, leeks, brown rice, charmoula sauce (gf/v)

New England baked cod with buttery cracker crumbs, fresh herbs and lemon

crab stuffed sole with tarragon beurre blanc (can be made gf)

Sides (choose 2):

see page 14

Dessert (choose 1):

New York cheesecake with seasonal berries

strawberry shortcake

seasonal fruit pie

carrot cake with cream cheese buttercream

chocolate mousse with whipped cream (gf)

seasonal fruit crisp with whipped cream

flourless chocolate torte with berry compote (gf)

Make Your Own Salad Bar - \$35 per person

includes soft drinks, bottled water, regular and decaffeinated coffee and tea

house made focaccia bread

Soup (choose 1):

minestrone soup

tomato basil bisque (gf/can be made vegan)

New England clam chowder

butternut squash bisque (gf/can be made vegan)

potato leek soup (gf)

Composed Salad (choose 1):

cider mill potato salad with roasted fennel, red onion, arugula, whole grain mustard,

apple cider vinaigrette (gf/v)

quinoa blueberry salad with avocado, red onion, pecans and lemon-basil vinaigrette (gf/v)

cheese tortellini, cucumber, tomato, basil, red wine vinaigrette

farro butternut squash salad with baby kale, pumpkin seeds, dried cranberries,

feta cheese and maple-dijon vinaigrette (gf)

Proteins (choose 3):

grilled chicken

roasted salmon

grilled flank steak

roasted portobello mushrooms

grilled shrimp - upcharge \$8pp

Chef's choice of Vegetables and Toppings:

Dressings (choose 3):

caesar, buttermilk ranch, sherry vinaigrette, lemon vinaigrette,

balsamic vinaigrette, bleu cheese dressing

Dessert:

assorted cookies and brownies

assorted dessert bars

sliced fruit

minimum 20 guests required

Boxed Lunch - \$23 per person

includes kettle cooked potato chips, whole seasonal fruit
chef's choice baked good
bottled water or soda

Sandwiches (choose 3):

Italian cold cuts, provolone, lettuce, tomato, onion, balsamic and olive oil
turkey club - bacon, lettuce, tomato, herb aioli on country white bread
roast beef, roasted red peppers, arugula, red onion, horseradish aioli
roasted portobello mushrooms, spinach, grilled onions, sundried tomato pistou
caprese - tomato, mozzarella, basil, lettuce, balsamic reduction
brie, arugula, fig, sourdough bread (warm)
ham, caramelized onions, smoked gouda, maple butter, toasted baguette (warm)
chicken caesar wrap - grilled chicken, romaine, parmesan
buffalo chicken wrap - grilled chicken, celery, blue cheese dressing, lettuce



Brunch & Lunch Sides:

\$3 per person per additional choice

roasted haricots verts (gf/v)

roasted zucchini and summer squash (gf/v)

garlic braised broccoli rabe (gf/v)

honey roasted carrots (gf)

wild rice pilaf (v)

herb roasted fingerling potatoes (gf/v)

mashed potatoes (gf)

potatoes au gratin (gf)

breakfast potatoes (gf/v)

