

BIRCHMEADOW

CORPORATE PACKAGES AND SERVICES



BIRCH MEADOW BANQUET FACILITY
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BIRCHMEADOW

CORPORATE PACKAGES AND SERVICES

OUR MISSION IS TO PROVIDE ALL BUSINESSES WITH THE HIGHEST QUALITY PRODUCTS AND SERVICES AT THE MOST REASONABLE PRICE. WE ARE ABLE TO CUSTOMIZE ANY EVENT TO YOUR SPECIFIC NEEDS IN ORDER TO CREATE YOUR OWN UNIQUE EVENT EITHER ON PREMISE OR OFF PREMISE. WE HAVE THE ABILITY TO CATER TO ANY OF YOUR NEEDS WHETHER YOU ARE A GROUP OF TWENTY OR A GROUP OF THREE HUNDRED AND FIFTY. OUR CHEFS AND EVENT STAFF WILL HAPPILY CUSTOMIZE ANY REQUESTS TO FULFILL YOUR EVENT NEEDS.

CONTINENTAL BREAKFAST

\$12.99

AN ASSORTMENT OF FRESH PASTRIES, BAGELS, CROISSANTS, AND MUFFINS SERVED WITH WHIPPED CREAM CHEESE, SWEET BUTTER, AND ASSORTED JELLIES & JAMS

FRESH ASSORTED JUICES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
HERBAL TEA

BREAKFAST BUFFET

\$18.99

SCRAMBLED EGGS, PANCAKES OR FRENCH TOAST, BACON OR SAUSAGE, AND BREAKFAST POTATOES

AN ASSORTMENT OF FRESH BREADS AND MINI DANISHES

FRESH ASSORTED JUICES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
HERBAL TEA

COLD LUNCH BUFFET
\$18.99

(SELECT 2)

MIXED FIELD GREEN SALAD WITH HOUSE VINAIGRETTE

TRADITIONAL CAESAR SALAD

COBB SALAD WITH SLICED CHICKEN BREAST, CRISPY BACON, EGG,
TOMATO, AND AVOCADO WITH A CREAMY BLUE CHEESE DRESSING

SEASONAL VEGETABLE CHOPPED SALAD
WITH A BLEU CHEESE VINAIGRETTE

HOMEMADE PASTA SALAD WITH FRESH CHOPPED VEGETABLES

HOMEMADE CREAMY POTATO SALAD

(SELECT 3)

ITALIAN GRINDER OR WRAP

TURKEY GRINDER OR WRAP

ROAST BEEF GRINDER OR WRAP

VEGGIE GRINDER OR WRAP

BLT ON WHEAT OR WHITE TOAST

AN ASSORTMENT OF FRESH BAKED COOKIES AND BROWNIES

ALL SOFT DRINKS
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
HERBAL TEA

HOT LUNCH BUFFET
\$29.99

(SELECT ONE)

MIXED FIELD GREEN SALAD WITH HOUSE VINAIGRETTE

TRADITIONAL CAESAR SALAD

SEASONAL VEGETABLE CHOPPED SALAD
WITH A BLEU CHEESE VINAIGRETTE

(SELECT 1)

PENNE MARINARA

RIGATONI VODKA

TORTELLINI ALFREDO

PENNE PRIMAVERA

(SELECT 2)

CHICKEN PARMESAN

CHICKEN MARSALA

SLICED SIRLOIN

SALMON DIJON

BAKED TILAPIA

(SELECT ONE)

ROASTED RED BLISS POTATOES

BAKED POTATO WITH SOUR
CREAM AND CHIVES

WHIPPED POTATOES

WILD RICE

(SELECT ONE)

ROASTED ASPARAGUS

SAUTEED GREEN BEANS

ROASTED SEASONAL
VEGETABLES

GLAZED BABY CARROTS

AN ASSORTMENT OF FRESH BAKED COOKIES AND BROWNIES

ALL SOFT DRINKS
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
HERBAL TEA

PLATED LUNCHEON
\$39.99

SALAD COURSE
(SELECT 1)

MIXED FIELD GREEN SALAD WITH HOUSE VINAIGRETTE

TRADITIONAL CAESAR SALAD

SEASONAL VEGETABLE CHOPPED SALAD
WITH A BLEU CHEESE VINAIGRETTE

ENTRÉE
(SELECT THREE)

FREE RANGE BRICK PRESSED CHICKEN BREAST
SERVED WITH A WILD MUSHROOM DEMI GLAZE

TENDER CHICKEN BREAST TOPPED WITH SLICED PROSCIUTTO
AND PROVOLONE CHEESE WITH A CLASSIC WHITE WINE SAUCE

PAN SEARED SALMON TOPPED WITH CAPERS AND OLIVES

HERB CRUSTED TILAPIA SERVED WITH A LEMON BUTTER SAUCE

SLICED SIRLOIN SERVED WITH A MUSHROOM DEMI

VEGETARIAN SWEET POTATO RAVIOLI
SERVED WITH A BROWN BUTTER AND SAGE SAUCE

VEGETARIAN LASAGNA MADE WITH A FRESH PLUM TOMATO SAUCE

ACCUTREMENTS

(SELECT ONE STARCH AND ONE VEGETABLE)

ROASTED RED BLISS
POTATOES

BAKED POTATO WITH SOUR
CREAM AND CHIVES

WHIPPED POTATOES

WILD RICE

PARMESAN RISSOTO

WHIPPED SWEET POTATOES

ROASTED ASPARAGUS

SAUTEED GREEN BEANS

ROASTED SEASONAL
VEGETABLES

SAUTEED BROCCOLINI

GLAZED BABY CARROTS

CHEF'S SEASONAL CHOICE

DESSERT

(SELECT ONE)

NY STYLE CHEESECAKE

APPLE TART

CHOCOLATE MOUSSE CAKE

SEASONAL FRUIT CUP WITH WHIPPED CREAM

ALL SOFT DRINKS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

HERBAL TEA

PLATED DINNER
\$49.99/\$59.99*

SALAD COURSE
(SELECT ONE)

MIXED FIELD GREEN SALAD WITH HOUSE VINAIGRETTE

TRADITIONAL CAESER SALAD

SEASONAL VEGETABLE CHOPPED SALAD
WITH A BLEU CHEESE VINAIGRETTE

ENTREES

(SELECT TWO PLUS A VEGETARIAN OPTION)

FREE RANGE BRICK PRESSED CHICKEN BREAST
SERVED WITH A WILD MUSHROOM DEMI GLAZE

TENDER CHICKEN BREAST TOPPED WITH SLICED PROSCIUTTO
AND PROVOLONE CHEESE WITH A CLASSIC WHITE WINE SAUCE

PAN SEARED SALMON TOPPED WITH CAPERS AND OLIVES

HERB CRUSTED TILAPIA SERVED WITH A LEMON BUTTER SAUCE

GRILLED SWORDFISH TOPPED WITH SEAFOOD NEWBURG SAUCE

BAKED SHRIMP STUFFED WITH LUMP CRABMEAT

PRIME RIB OF BEEF WITH NATURAL AU JUS

GRILLED FILET MIGNON WITH A RED WINE DEMI GLAZE

VEGETARIAN SWEET POTATO RAVIOLI
SERVED WITH A BROWN BUTTER AND SAGE SAUCE

VEGETARIAN LASAGNA MADE WITH A FRESH PLUM TOMATO SAUCE

ACCUTREMENTS

(SELECT ONE STARCH AND ONE VEGETABLE)

ROASTED RED BLISS
POTATOES

BAKED POTATO WITH SOUR
CREAM AND CHIVES

WHIPPED POTATOES

WILD RICE

PARMESAN RISSOTO

WHIPPED SWEET POTATOES

ROASTED ASPARAGUS

SAUTEED GREEN BEANS

ROASTED SEASONAL
VEGETABLES

SAUTEED BROCCOLINI

GLAZED BABY CARROTS

CHEF'S SEASONAL CHOICE

DESSERT

(SELECT ONE)

NY STYLE CHEESECAKE

APPLE TART

CHOCOLATE MOUSSE CAKE

SEASONAL FRUIT CUP WITH WHIPPED CREAM

ALL SOFT DRINKS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

HERBAL TEA

***SAT PM PRICING**

COCKTAIL PARTY
\$38.95

INCLUDES A TWO HOUR OPEN BAR WHICH INCLUDES
PREMIUM LIQUORS, BEER, WINE,
SPIRITS, SOFT DRINKS, JUICES, AND MIXERS

(CHOOSE SIX OF THE FOLLOWING)

HOT HORS D'OEUVRES

MINI CRABCAKES
VEGETABLE SPRING ROLLS
BACON WRAPPED SCALLOPS
MINI REUBENS
MARINATED BEEF SKEWERS
STUFFED MUSHROOMS
PEANUT CHICKEN SATE
MINI BEEF WELLINGTONS
CHICKEN QUESADILLAS

COLD HORS D'OEUVRES

SMOKED SALMON TART
TOMATO BRUSCHETTA
MOZZARELLA & TOMATO SKEWER
SEASONAL SOUP SHOOTERS
PROSCIUTTO WRAPPED ASPARAGUS
SPINACH & ARTICHOKE
GOAT CHEESE TART
BALSAMIC FIG AND
BLUE CHEESE FLATBREAD
GOAT CHEESE STUFFED
CHERRY TOMATOES

**OUR COCKTAIL MENU IS BEST PAIRED WITH OUR STATIONS
PARTY IN ORDER TO CREATE A ONE OF A KIND EXPERIENCE FOR
ALL OF YOUR INVITED GUESTS**

NEW ENGLAND CLAM BAKE

\$59.99 PER PERSON

NEW ENGLAND CLAM CHOWDER

FRESH MOZZARELLA
AND TOMATO SALAD

FRESH STEAMED MAINE LOBSTER

LITTLENECK STEAMERS

STEAMED MUSSELS

BOILED RED BLISS POTATOES

CORN ON THE COB

STRAWBERRY SHORTCAKE

ALL NECESSARY CONDIMENTS

ALL SOFT DRINKS

FRESH BREWED COFFEE

HERBAL TEAS

HOMESTYLE BARBEQUE

\$39.99 PER PERSON

CHILI CON CARNE

ST. LOUIS STYLE RIBS

BEEF BRISKET

BBQ CHICKEN

POTATO SALAD

SWEET POTATO CASSEROLE

MACARONI & CHEESE

BAKED BEANS

PEACH COBBLER

ALL NECESSARY CONDIMENTS

ALL SOFT DRINKS

FRESH BREWED COFFEE

HERBAL TEAS

BIRCHMEADOW

PACKAGE ENRICHMENTS AND SERVICES

BEVERAGE

OPEN BAR- \$18.00 PER PERSON FOR 5 HOURS

INCLUDES TOP SHELF LIQUORS, SPIRITS, CORDIALS, BOTTLED WINE, AND BEER

BEER AND WINE BAR- \$10.00 PER PERSON FOR 5 HOURS

INCLUDES A SELECTION OF FINE DOMESTIC AND IMPORTED BEERS AS WELL AS A SELECTION OF WINES INCLUDING CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET, WHITE ZINFANDEL, AND CHAMPAGNE

MARTINI BAR- \$10.00 PER PERSON PER HOUR

INCLUDES A VARIETY OF SPECIALTY LIQUORS, SPIRITS, CORDIALS, AND GARNISHES THAT CAN BE SHAKEN OR STIRRED AND WILL SURELY IMPRESS YOUR GUESTS

COFFEE AND CORDIAL BAR- \$10.00 PER PERSON PER HOUR

A SELECTION OF GOURMET COFFEE, HERBAL TEAS, CAPPUCINO, ESPRESSO, HOT CHOCOLATE, AND CORDIALS WHICH PAIR PERFECTLY WITH YOUR HOUSE GOURMET COOKIES AND BISCOTTI

FOOD STATIONS & DISPLAYS

SEAFOOD RAW BAR- MARKET PRICE

CLAMS, OYSTERS, AND MUSSELS ALL ON THE HALF SHELL WITH JUMBO TIGER SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON (ADD LOBSTER OR CRAB FOR MARKET PRICE)

SHRIMP COCKTAIL- MARKET PRICE

SERVED WITH COCKTAIL SAUCE AND FRESH LEMON

SUSHI BAR- MARKET PRICE

A VARIETY OF SUSHI PIECES AND ROLLS SERVED WITH GINGER, FRESH WASABI, AND SOY SAUCE

ANTIPASTO DISPLAY- \$5.00 PER PERSON

PROSCIUTTO DI PARMA, GENOA SALAMI, SOPPRESATA, ASSORTED IMPORTED ITALIAN CHEESES, MARINATED OLIVES, STUFFED CHERRY PEPPERS, PEPPERONCINI, AND GARLIC CROSTINI

MEDITERRANEAN DISPLAY- \$5.00 PER PERSON

FLATBREADS, CRACKERS, AND FRESH VEGETABLES SERVED WITH AN ASSORTMENT OF HUMMUS, TAPENADES, AND BABA GHANOUSH

FONDUE STATION- \$3.50 PER PERSON

SELECTIONS INCLUDE SPINACH & ARTICHOKE AND CHEDDAR & SMOKE BACON WHICH WILL BE SERVED WITH CHIABATTA BREAD PIECES, MINI SOFT PRETZELS, AND FRESH VEGETABLES

BURGER BAR- \$3.50 PER PERSON

CREATE YOUR OWN BURGER WITH ALL THE FIXINS INCLUDING LETTUCE, TOMATO, ONION, AND ASSORTED CHEESES & SAUCES

BARBEQUE STATION- \$4.50 PER PERSON

PULLED PORK, RIBS, BRISKET, CHICKEN, AND ALL OF THE GOOD OLE FASION BBQ FIXINS

DELI STATION- \$4.50 PER PERSON

A SELECTION OF PREMIUM DELI MEATS AN CHEESES SERVED WITH FRESH BREADS AND ROLLS

CHURRASCARIA STATION- \$5.50 PER PERSON

A BRAZILIAN CLASSIC WHICH INCLUDES SUCCULENT PRIME MEATS ON A SKEWER SUCH AS BEEF, CHICKEN, AND SAUSAGE COMPLIMENTD BY TRADITIONAL BRAZILIAN CONDIMENTS

PAELLA STATION- \$5.95 PER PERSON

FRESH PAELLA COOKED RIGHT IN FRONT OF YOUR GUESTS WHO MAY CHOOSE FROM AN ARRAY OF INGRIEDIENTS INCLUDING SEAFOOD, CHICKEN, CHORIZO, FRESH VEGETABLES, AND SAFFRON RICE

ASIAN STATION- \$5.95 PER PERSON

A TASTE OF THE FAR EAST WHICH INCLUDES EGG ROLLS, DUMPLINGS, LO MEIN, A COLLECTION OF STIR-FRYS, FORTUNE COOKIES, AND CHOP STICKS

MASHED POTATO MARTINI BAR- \$3.00

WHIPPED POTATOES SET IN A CLASSIC MARTINI GLASS
ACCOMPANIED BY A SELECTION OF BACON, VERMONT
CHEDDAR CHEESE, SCALLIONS, BROCCOLI, CHIVES, AND
SOUR CREAM

SOUP STATION- \$3.00 PER PERSON

CHOOSE FROM A SELECTION OF OUR CHEF'S FAMOUS
HOMEMADE SEASONAL SOUPS

ICE CREAM SUNDAE BAR- \$4.00 PER PERSON

ASSORTED ICE CREAM FLAVORS, HOT FUDGE, CARAMEL,
STRAWBERRY SAUCE, PEANUT BUTTER SAUCE, CHERRIES,
NUTS, WHIPPED CREAM, AND VARIOUS OTHER ICE CREAM
TOPPINGS

CHOCOLATE FONDUE- \$4.00 PER PERSON

MELTED ASSORTED CHOCOLATES SERVED WITH
MARSHMELLOWS, GRAHAM CRACKERS, AND FRESH FRUIT

CANDY TABLE- \$3.50 PER PERSON

AN ASSORTMENT OF THE CLASSICS

CUPCAKE TABLE- \$6.00 PER PERSON

ASSORTMENT INCLUDES RED VELVET, CHOCOLATE, VANILLA,
PEANUT BUTTER AND LEMON

CONFERENCE EQUIPMENT

PRICES QUOTED ARE FOR FULL DAY RENTAL

TWO FLIP CHART PADS, MARKER, AND EASEL
\$50

ADDITIONAL FLIP CHART PADS
\$5 EACH

POST-IT FLIP CHART PADS
\$10 EACH

OVERHEAD PROJECTOR WITH SCREEN
\$125

SCREEN
\$25

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