

Butler Served Hors D'oeuvres – priced per piece; 25 piece minimum

Artichoke in Filo.....	2.25	Mini lobster Cappuccino.....	3.25
Avocado Bruschetta.....	2.50	Mini New England Crab Cake.....	3.00
Bacon wrapped Marinated Water Chestnuts ^{GF}	2.00	Mozzarella Sticks.....	2.00
Beef Satay ^{GF}	3.00	Panko Fried Chicken in Thai Peanut Sauce.....	2.50
Bruschetta.....	2.50	Pigs in a Blanket.....	2.00
Cheeseburger Sliders.....	3.50	Potato Skins w/ Cheese & Bacon ^{GF}	2.25
Chicken Tikka Masala Satay ^{GF}	2.50	Roasted Beet and Goat Cheese Tartlet.....	2.25
Crab Stuffed Mushrooms.....	2.25	Sausage and Cheese Stuffed Mushrooms.....	2.75
Crispy Chicken w/ Sweet Mango Dipping Sauce... ..	2.75	Scallops Wrapped in Bacon ^{GF}	3.25
Cumin Crusted Tuna w/ wasabi crème fraiche ^{GF}	3.00	Shrimp and Herb Frittata Diamonds.....	2.25
Deviled Eggs ^{GF}	2.00	Spanakopita Spinach & Feta.....	2.75
Grilled Asparagus wrapped with prosciutto ^{GF}	2.50	Vegetable/Fontina Cheese Stuffed Mushrooms.....	2.25
Lobster Mac & Cheese Tartlet.....	3.25	Vegetable Frittata Diamonds.....	2.25
Meatballs Marinara or Swedish Style.....	2.25	Vegetable Spring Rolls ^{GF}	2.75
		Wild Mushroom in Filo.....	2.75

Build your own Raw Bar – priced per piece; 50 piece minimum

Shrimp Cocktail.....	3.00
Little Necks.....	market
Oysters on the Half Shell.....	market

Stationed Hors D'oeuvres – priced per person; 25 piece minimum

Smoked Seafood Mirror (<i>Smoked salmon, scallops, and tuna</i>).....	10.00
Grilled Mediterranean Vegetables (<i>Marinated & grilled eggplant, bell peppers, fennel tomatoes and squash</i>).....	9.00
Pasta (<i>Fresh Pesto, Marinara, Alfredo Sauces</i>).....	8.00
Hummus and Baba Ghanoush (<i>Served with pita crisps</i>).....	7.00
Vegetables & Hummus.....	7.00
Salad Bar (<i>Specialty greens, Caesar Salad, Oriental Chicken & Noodle Salad</i>).....	7.00

Stationed Hors D'oeuvres – priced per person

Antipasto (<i>Artichoke hearts, roasted red peppers, tomatoes, cured meats, cheeses, olives, marinated mushrooms</i>).....	10.00
Artisan Cheese Display (<i>Imported & Domestic Cheeses w/ garden vegetables, fresh cut fruit, breads, crackers & white bean tapenade</i>).....	10.00
International Cheese Table (<i>Fruit, Cheeses, Crackers, Vegetables, Blue Cheese & Ranch Dip</i>).....	8.00
Vermont Cheddar Cheese (<i>Cheese, Crackers, Vegetables, Blue Cheese & Ranch Dip</i>).....	6.00
Vegetable Crudit� with Assorted Dips (<i>Blue Cheese & Ranch Dip</i>).....	4.00

Refreshments

Coffee & Decaf Coffee & Asst Teas.....	3.75	Hot Spiced Cider (per gallon; seasonal).....	25.00
Asst Sodas & Bottled Waters.....	3.50	Hot Spiced Cider with Rum (per gallon; seasonal).....	50.00
Aqua Health Purified Water-liter bottle.....	4.00	Non-Alcoholic Punch (per gallon).....	25.00
Lemonade (per gallon).....	25.00	Champagne Punch (per gallon).....	40.00
Sangria Red or White (per gallon).....	75.00	Mimosa Bowl (per gallon).....	60.00

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 2021

Guarantees are due 1 week prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.

These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CARVING STATIONS - Priced per person – Minimum 25 guests

Roast Turkey – turkey gravy..... 8.00	Baked Ham – honey Dijon sauce 9.00
Roast Turkey – apple cranberry chutney 10.00	Roast Beef – au jus..... 13.00
Lamb Top Round – mint & garlic studded moustarda sauce..... 14.00	Roast New York Sirloin – au poivre 14.00
	Beef Tenderloin – horseradish sauce..... 20.00

MASHED POTATO MARTINI BAR - Minimum 25 guests

\$10.00 per person

Includes whipped butter, plus 3 toppings from first column

Choose 3 toppings – Included in price Sour Cream Chopped Tomato Cheese Chopped Green Onions	Surcharge \$.75 per item Caramelized Onions Roasted Garlic Bacon or Sausage Roasted Broccoli
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ICE CREAM SUNDAE BAR - Minimum 25 guests

\$12.00 per person – choose 3 toppings

Additional toppings are \$1.50 per person, per item

Vanilla Ice Cream Hot Fudge Home-made Whipped Cream	Assorted Toppings: Strawberries, Granola, Heath Bar Crunch, Nuts, Jimmies, M&M’s, Oreo’s, Peanut Butter Cups, Reese’s Pieces, Mini Marshmallows
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DESSERT BAR – Priced by the dozen

Assorted Cookies..... 18.00	Chocolate Eclairs 30.00
Cannoli’s..... 21.00	Coconut Chocolate Chip Macaroons..... 21.00
Chocolate Covered Strawberries (seasonal)..... 30.00	Double Chocolate Brownies..... 18.00
Chocolate Chip Scones 36.00	Lemon Bars 24.00

PASTRY TRAY - \$10.00 per person – Minimum 25 guests

Assorted Pastries & Mini Desserts

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