



BEECHWOOD HOTEL

EXPERIENCE THE PASSION OF HOSPITALITY™

Evening Meetings Package



WORLDHOTELS
where discovery starts

363 Plantation Street • Worcester, MA 01605 • Tel (508) 754.5789 • Fax (508) 754.0731
www.beechwoodhotel.com • sales@beechwoodhotel.com

Hot Hors d'oeuvres

PRICED PER 50 PIECES

Stuffed Mushrooms \$180

Spanikopita \$185

Teriyaki Beef Skewers \$200

Southwestern BBQ Chicken Spring Rolls \$200

House-made Franks in a Blanket \$200

Truffle Mac & Cheese Bites \$200

Pulled Pork Bites \$225

Vegetable Spring Rolls with Sweet Chili Sauce \$200

Scallops Wrapped in Bacon \$275

Chicken Cordon Bleu Bites \$225

Petite Chicken Quesadillas
(Vegetarian Option Available) \$200

Crab Cakes - Rémoulade Sauce \$250

Lamb Croquettes - Tzatzhiki \$250

Cold Hors d'oeuvres

PRICED PER 50 PIECES

Prosciutto-Wrapped Asparagus \$225

Bruschetta \$200

Deviled Eggs - Crispy Bacon \$175

Ahi Tuna Tartare - Crispy Wonton, Wasabi Aioli \$250

Smoked Salmon - Potato Gaufrette, Crème Fraiche,
Pickled Red Onion \$250

Beef Tartare - Saffron Aioli, Toasted Baguette \$300

Golden Sun Gazpacho Shooter \$225

Jumbo Shrimp - Cocktail Sauce \$325

Shrimp and Avocado Ceviche \$300

Raw Bar

MARKET PRICE, PRICED PER 50 PIECES. ALL SERVED WITH APPROPRIATE SAUCES AND CONDIMENTS
OPTIONAL SHUCKING FEE OF \$75.00 APPLIES SOME RAW BAR ITEMS

Crab Claws

Chilled Oysters on the Half Shell

Chilled Little Necks on the Half Shell

Jumbo Shrimp with Cocktail Sauce

Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

Reception Enhancements

Enhancements are priced per 50 guests

Imported and Domestic Cheese Display

Assorted Crackers and French Breads garnished with fresh berries \$325

Bruschetta Display \$275

- Crostini topped with Traditional Bruschetta, Black Mission Fig and Goat cheese
- Fried Eggplant with Grated Parmesan Cheese, White Bean Tapenade with Crispy Prosciutto

Antipasto Display \$325

- Marinated Vegetables, Cured Meats, Fresh Mozzarella, Olive Medley
- Assorted Crackers and French Bread

Vegetable Crudités

Display of Fresh and Grilled Vegetables with House-made Dipping Sauces \$275

Seasonal Sliced Fruit Display

Assorted Fruits with Yogurt Dipping Sauce \$275

Almond Crusted Baked Brie Display

Seasonal Fruit Chutney, Fresh Fruits and Berries, Crackers, and French Bread \$300

Mediterranean Display

Tabouli, Hummus, Baba Ghanoush, Roasted Marinated Vegetables, Olive Medley, and Toasted Pita Chips \$325

Buffet Enhancements

PARTY SNACKS

\$125.00, Choice of three, priced per 50 guests

Fresh Baked Pretzel Bites with Beer Cheese Sauce

House-made Potato Chips with Onion Dip

Bar Snack Mix

Chips and Pico De Gallo

Sweet and Salty Popcorn

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Plated Dinner Menu

All Entrées includes Salad, Dessert and Beverage. Appetizers and Intermezzos are an additional charge per person.

APPETIZER

CHOICE OF ONE FOR AN ADDITIONAL CHARGE

New England Clam Chowder \$8

Chicken Pot Pie Soup - Puff Pastry Crust \$10

Butternut Squash Bisque \$8

Glazed Pork Belly - Sweet Potato Puree,
Banyuls Glaze \$12

Braised Short Rib - Parsnip Puree, Roasted Corn
Relish \$12

Crab Cakes - Rémoulade \$14

SALAD

CHOICE OF ONE

Caesar Salad - Garlic Croutons, Parmesan Cheese

Pressed Melon Salad - Mixed Greens, Crispy
Prosciutto, Cider Vinaigrette

Roasted Beet Salad - Arugula, Goat Cheese, Toasted
Hazelnuts, Champagne Vinaigrette

Mixed Greens - Tomatoes, Onions, Carrots,
Italian Herb Vinaigrette

Mediterranean Salad - Roasted Red Peppers,
Kalamata Olives, Feta Cheese, Cucumbers, Oregano
Vinaigrette

Mixed Greens - Strawberries, Figs, Goat Cheese,
Toasted Almonds, Shallot Vinaigrette

ENTRÉE

CHOICE OF TWO, Served with Freshly Baked Rolls and Butter, Chef's Choice of Seasonal Vegetables and Potato or Rice

Eggplant Parmesan \$35

Chicken Your Way - Marsala, Piccata, Caprese,
Parmesan \$38

Baked Haddock - Lemon Beurre Blanc \$38

Pan Seared Statler Chicken Breast \$40

Panko Crusted Salmon - Whole Grain Mustard Cream
Sauce \$40

Grilled New York Sirloin - Caramelized Shallot
Compound Butter \$45

Grilled New York Sirloin Au Poivre - Peppercorn
Brandy Cream Sauce \$48

Roasted Prime Rib - Au Jus and Horseradish
Cream \$50

Bacon Wrapped Filet Mignon - Bleu Cheese
Compound Butter \$50

Petite Filet Mignon - Three Baked Stuffed Shrimp \$52

Petite Filet Mignon - Lobster Tail, Béarnaise \$55

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DESSERT

CHOICE OF ONE

Tiramisu

Carrot Cake

Cheesecake with Strawberries

Molten Chocolate Lava Cake

Crème Brulee

BEVERAGES

Freshly Brewed Regular Coffee,
Decaffeinated Coffee

Assorted Teas

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The Beechwood Dinner Buffet

\$55.00 PER PERSON (Minimum of 25 guests)

SOUP

CHOICE OF ONE

Chef's Soup du Jour

New England Clam Chowder

Butternut Squash Bisque

ACCOMPANIMENTS

Freshly Baked Rolls and Breads

Chef's Selection of Seasonal Vegetables

Chef's Selection of Potato or Rice

SPECIALTY SALAD

CHOICE OF TWO

Caesar Salad - Garlic Croutons, Parmesan Cheese

Mixed Field Greens - Strawberries, Figs, Goat Cheese, Toasted Almonds, Shallot Vinaigrette

Roasted Beet Salad - Arugula, Goat Cheese, Toasted Hazelnuts, Champagne Vinaigrette

Wedge Salad - Baby Iceberg, Tomatoes, Bacon, Bleu Cheese, Ranch Dressing

Mediterranean Salad - Roasted Red Peppers, Kalamata Olives, Feta Cheese, Cucumbers, Oregano Vinaigrette

ENTRÉE

CHOICE OF THREE, *Carving Station Available - \$75.00 Fee

Chicken Your Way - Marsala, Piccata, Caprese or Parmesan

Mushroom Marsala Steak Tips - Caramelized Onions

New England Baked Haddock - Lemon Beurre Blanc

***Roasted Turkey Breast** - Cranberry Stuffing, House-made Gravy

Roasted Vegetable Primavera - Pesto Beurre Blanc over Linguini

***Pork Loin** - Caramelized Apple and Red Onion Chutney

Panko Crusted Salmon - Whole Grain Mustard Cream Sauce

***New York Sirloin of Beef** - Béarnaise Sauce (Additional \$1.50 Per Person)

Eggplant Parmesan Lasagna

***Roasted Prime Rib** - Horseradish Cream (Additional \$2.00 Per Person)

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DESSERT

CHOICE OF TWO

Petite Chocolate or White Mousse

Carrot Cake

Strawberry Shortcake Cake Shots

Mini Boston Cream Pie

Individual Crème Brulee

Mini Cheesecake

BEVERAGES

Freshly Brewed Regular Coffee,
Decaffeinated Coffee

Assorted Teas

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Dinner Buffets

ITALIAN BUFFET

\$45.00 PER PERSON

Minestrone Soup
Classic Caesar Salad
Panzanella Salad

CHOICE OF THREE

Rigatoni Bolognese
Chicken, Broccoli, and Ziti
Vegetable Primavera over Gemelli

Fresh Baked Garlic Bread
Assorted Mini Italian Pastries and Desserts

Sausage Cacciatore served with Penne Pasta
Shrimp and Scallop Scampi over Linguini
Chicken Marsala

OCEAN FRESH BUFFET

\$50.00 PER PERSON

New England Clam Chowder
Wedge Salad
Maple Glazed Grilled Salmon
Baked Haddock with Lemon Beurre Blanc
Seafood Fri Diablo over Linguini

Herb Roasted Red Bliss Potatoes
Seasonal Mixed Vegetables
Petite Cheesecakes
Mini Boston Cream Pie

NEW ENGLAND CLAMBAKE

MARKET PRICE

New England Clam Chowder
Mixed Field Green Salad - Choice of Dressings
Homemade Coleslaw
Freshly Baked Cornbread
Baked Potato

BBQ Breast of Chicken
Whole Steamed Lobsters
Roasted Count Neck Clams and Mussels
Garlic Rubbed Roasted Corn on the Cob
Strawberry Shortcake Cake Shots

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FRENCH BUFFET

\$50 PER PERSON

French Onion Soup

Endive Salad – French Radishes, Walnuts,
Crème Fraiche Vinaigrette

Chicken Coq Au Von

Trout Almondine

London Broil

Pommes Gratin

Ratatouille

Petite Crème Brulee

Chocolate Mousse

BBQ BUFFET

\$50 PER PERSON

Coleslaw

Potato Salad

House-made Baked Beans

Garlic Rubbed Grilled Corn on the Cob

Rice Pilaf

Cheesecake Brownies

Strawberry Shortcake Cake Shots

CHOICE OF TWO

Bourbon Steak Tips

Jack Daniels Baby Back Ribs
(Additional \$2.00 Per Person)

Pulled Pork

BBQ Chicken

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Bar List

WELL BRANDS (\$7.50)

New Amsterdam Vodka	Seagram's Seven	Southern Comfort
New Amsterdam Gin	Canadian Club	
Bacardi	Camarena Tequila	

CALL BRANDS (\$8.50)

Absolute Vodka	Jack Daniels	Kahula
Tanqueray Gin	Dewars	Johnnie Walker Red
Captain Morgan's Rum	Malibu	

PREMIUM BRANDS (\$10.00–\$11.00)

Belvedere	Johnnie Walker Black	Makers Mark
Bombay Sapphire	Chivas	Midori
Patron Silver	Crown Royal	Amaretto

BEER

Sam Adams \$6.00	Amstel Light \$6.00	Bud Light \$5.50
Heineken \$6.00	Budweiser \$5.50	

HOUSE WINES (\$7.50)

SeaRidge	Cabernet Sauvignon	Pinot Noir
Chardonnay	Pinot Grigio	
Merlot	Savignon Blanc	

BEVERAGES/SODAS (\$3.00)

Pepsi Products

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Banquet Wine List

Additional selections may be available upon request.

WHITES

CHARDONNAY

2013 Sea Ridge, Chardonnay, California	\$28
2013 Sonoma Cutrer, Russian River, California	\$45
2013 Pine Ridge Dijon Clones 'Carneros Napa', California	\$55
2012 Jackson Estate Camelot Highlands, Santa Maria Valley	\$58

OTHER WHITES

2013 Pinot Grigio, SeaRidge, Pinot Noir, California	\$28
2013 Honig Windery, Sauvignon Blanc, Napa Valley	\$33
2013 Chateau Haut Rian, Bordeaux Blanc, France	\$32

REDS

PINOT NOIR

2013 SeaRidge, Pinot Noir, California	\$28
2013 King Estate 'Acrobat', Pinot Noir, Oregon	\$48
2011 Hitching Post 'Cork Dancer', Pinot Noir, Santa Barbara	\$55

OTHER REDS

2013 SeaRidge, Merlot, California	\$28
2015 Elsa Bianci, Malbec, Argentina	\$30
2013 Ferrari Carano, Merlot, Sonoma	\$48

CABERNET SAUVIGNON

2013 SeaRidge, Cabernet Sauvignon, California	\$28
2012 Rock and Vine, North Coast, California	\$36
2011 Burgess, Napa, California	\$54
2013 Twenty Rows, Napa Valley	\$48
2012 Liberty School, Central Coast, California	\$30
2012 Rock & Vine, North Coast	\$36

CHAMPAGNE/ SPARKLING

Sparkling, Cristalino, Brut, Spain	\$27	Champagne, Moet Imperial, Epernay, NV	\$95
Champagne, Charles de Fere 'Blanc de Blanc,' France	\$40	Champagne, Dom Perignon, Epernay, 2000	\$210

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