

SI's Buffet \$85.00

PASSED HORS D'OEUVRES for your cocktail hour – *Please select 3*

Mini New England Fish Cakes

Stuffed Mushrooms

Scallops and Bacon

Skewers of Mozzarella, Basil and Cherry Tomato

Mini Meatballs

Tomato Bruschetta

Chicken Tender with Dipping Sauce

Bacon Wrapped Water Chestnuts

FIRST COURSE – *Please select 1*

- Cape Cobb Salad- *dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles with a seasonal vinaigrette*
- Field Green Salad- *field greens, goat cheese, and seasonal vinaigrette*
- Iceberg Wedge Salad- *Gorgonzola cheese, raisins, grape tomatoes, pistachios and blue cheese dressing*
- Caesar Salad
- New England Clam Chowder
- Haddock Chowder

BUFFET ENTREES – *Please select 3*

Baked Rolls with whipped butter with your meal

Freshly brewed coffee

Chef's Choice Starch and Vegetable

FROM THE SEA

Baked Stuffed Shrimp- *jumbo shrimp, stuffed with shrimp, house lardons, herbs*

Seafood Stew- *mussels, shrimp, scallops, sofritos, green peas, lemon, fluffy saffron rice, chorizo*

Grilled Atlantic Salmon- *lemon herbed butter, seasonally sautéed vegetables, rice pilaf*

FROM THE LAND

Slow Roasted Beef Tenderloin- *roasted shallot and rosemary jus, mashed potatoes, & vegetable*

Chicken Oscar- *breaded scaloppini with lobster, spinach and béarnaise sauce*

Slow Roasted Duck- *with a ginger and pomegranate glaze*

FROM THE LAND AND SEA

Steak & Baked Stuffed Shrimp- *spinach, béarnaise sauce*

Prices & Policies subject to change

*All charges are subject to taxable 20% administrative fee, and a 7% Massachusetts sales tax
Administrative Fee is not a gratuity and is not distributed to service staff*

SI's Plated B \$92.00

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- Caesar Salad
- New England Clam Chowder
- Haddock Chowder

ENTREES – *Please select 2 (\$5.00 surcharge for a third entrée selection)*

All Entrees served with starch & seasonal vegetable, baked rolls with whipped butter, coffee and assorted hot teas

FROM THE SEA

Grilled Halibut- *creamed corn puree, onion soubise, vegetables & blueberry compote*

Atlantic Salmon Filet- *honey, lime, & chipotle roasted, seasonal baked squash, and cilantro vinaigrette*

Lemon Sole- *francaise style with lobster meat, vermouth butter, roasted fennel*

FROM THE LAND

Cordon Bleu Chicken- *stuffed with green apples & soft ripened goat cheese, roasted seasonal vegetable, truffled jus*

Slow Roasted Breast of Duckling- *lardons collards, buttered corn cake, sugared tomatoes, and orange mustard sauce*

Prime Rib of Beef- *roasted shallot & rosemary jus, horseradish mashed potato and vegetables*

Filet Mignon- *Malbec demi, Yukon whipped potato and vegetables*

FROM THE LAND AND SEA

Surf & Turf- *grilled petite filet, butter poached lobster, black garlic butter, asparagus and whipped potato*

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SI's Plated A \$88.00

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Mini New England Fish Cakes

Stuffed Mushrooms

Scallops and Bacon

Skewers of Mozzarella, Basil and Cherry Tomato

Mini Meatballs

Tomato Bruschetta

Chicken Tender with Dipping Sauce

Bacon Wrapped Water Chestnuts

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- Caesar Salad
- New England Clam Chowder
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FROM THE SEA

Grilled Salmon- *sweet chili roasted vegetables and house fried rice*

Baked Stuffed Jumbo Shrimp- *crab & shrimp stuffing, garlic, lemon & herbed butter, rice pilaf*

Grilled Swordfish- *roasted mushroom risotto, and seasonally sautéed vegetables*

FROM THE LAND

Chicken Oscar- *boneless breast, sautéed, topped with lobster, spinach and rice pilaf*

Slow Roasted Breast of Duck- *yuzu marmalade glaze, vegetable risotto, Napa cabbage, brown pork gravy*

Grilled Bistro Steak- *haricot verts, whipped potato, house steak sauce finished with a garlic herb butter*

FROM THE LAND AND SEA

Sirloin & Shrimp- *grilled sirloin, baked stuffed shrimp, Malbec demi, smoky drawn butter, Yukon whipped potato & vegetables*

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Beverage Service Options

For your convenience, we offer an array of beverage service options to help you in planning your reception.

Hosted Bar

With this service, you are charged only for your guests' actual consumption. The following two methods are suggested:

Open Service

Estimated bar costs \$25.00 per person for a one-hour open bar and \$50.00 per person for a five-hour event. (Paid prior to the function). The total bar cost is subtracted from this amount. A refund or additional payment is determined when the bar closes. If the actual consumption exceeds the advance deposit, payment would be required at the end of the function.

Prepaid Service

A predetermined dollar amount is set prior to the function. When the bar total reaches this amount, the designated representative may choose to extend the hosted bar service or convert to a cash bar.

Wine with Dinner

For many, an elegant gourmet dinner is not complete without a glass of fine wine to accompany the meal. Choose any two wines from our wine list, and our professional serving staff will offer guests their choice of wine to complement their meal. Bottles are priced individually with cost based on consumption.

Cash Bar

Guests pay for their own drinks as they are consumed.

Champagne Toast

Select champagne from our wine list and our professional staff will serve guests at the appropriate moment. Bottles are priced individually with cost based on consumption.

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Liquors \$9.00++*

Absolut
Stoli Vanilla
Beefeaters
Bacardi
Dewar's
Seagram's VO
Jim Beam
Southern Comfort
Brandy

Absolut Citron
Stoli Raspberry
Tanqueray
Captain Morgan
J & B
Jack Daniels
Wild Turkey
Jose Cuervo
Crown Royal

Cordials \$10.50++*

Amaretto
Chambord
Baileys
Peachtree Schnapps
Kalua

B & B
Drambuie
Sambuca
Tia Maria
Frangelico

Beers

Budweiser
Bud Light
Coors Light
Miller Light
\$5.50++*

Amstel Light
Heineken
Samuel Adams
Corona
\$6.50++*

Martinis
\$11.50++*

Wines \$9.00++*

Pinot Grigio
Chardonnay
Merlot
Cabernet
Pinot Noir

Prices & Policies subject to change All open bars are based on consumption plus
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Champagne Toast

Brut House Champagne

\$6.00PP

Extra \$2.00 for Strawberry on Rim

Wine Toast

Red & White House Wine

\$8.00PP

Chocolate Dipping Fountain

*A fountain of Premium Dark or White Chocolate, for you and your guests to dip Assorted Fruits,
Cookies, Graham Crackers & Marshmallows*

\$9.50PP

Miniature Viennese Table

Assorted Dessert Bars, Cookies, Biscotti, Macaroons, and Miniature Pastries

\$10.25PP

Grand Viennese Table

*A Selection of Freshly Baked Whole Cakes, Tarts and Tortes,
Assorted Dessert Bars, Cookies, Biscotti, Macaroons, Petite Fours, Miniature Pastries, Fresh
Berries and Cream, Raspberry and Chocolate Mousse, Fresh Brewed Regular and Decaffeinated
Coffee and Tea Station*

\$17.00PP

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WEDDING RECEPTION

Venue fees are based on event size and function room, and will be stated in your contract.

- Friday – Any five hours
- Saturday – 12pm-5pm OR 6pm-11pm
- Sunday – Any five hours

Additional hours may be purchased at the rate of \$1,000.00 per hour. All weddings end at midnight.

CEROMONY FEE

A fee of \$500.00 will be charged for a ceremony on site. The ceremony fee includes 30 minutes in addition to your five-hour block.

FOOD & BEVERAGE

In order for The Sagamore Inn to assure the availability of all chosen menu items, your menu selections should be submitted to the Catering Department at least two weeks prior to the event date. Any food served in a banquet setting may not be packaged to go. We can recommend bakeries for custom designed specialty cakes for any celebration. There is a \$1.50 per person cake cutting fee. *Children's menu* available upon request.

LIQUOR POLICY

The Sagamore Inn holds a licensing agreement with the Massachusetts State Liquor Commission, and is held responsible for complying with its regulations. No patron or guest will be permitted to enter or depart the premises with alcoholic beverages. We reserve the right to stop serving alcoholic beverages to any person at any time it seems necessary to comply with Massachusetts state laws.

TAXES AND ADMINISTRATIVE FEES

All charges are subject to taxable 20% administrative fee, and a 7% Massachusetts sales tax. The 20% 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. (State tax rate is subject to change).

DEPOSIT/PAYMENT PROCEDURES

A non-refundable deposit of \$2,500.00 must be made to secure the date you select for your wedding. A non-refundable deposit of \$500.00 must be made to secure the date you select for your rehearsal dinner or other event. All changes are to be paid in full at least two weeks prior to the function and if any additional charges occur the day of the event, they are to be paid that day. PAYMENT MADE USING EITHER MC/VISA OR AMEX CREDIT CARDS will be subject to an additional 2% charge.

GUARANTEES

A guaranteed number of guests attending is due 72 hours prior to your event. Charges will be based on this minimum guarantee or the actual guest count, whichever is greater.

VENDOR RECOMMENDATIONS

Upon booking and signing a contract with the Sagamore Inn, you will be provided a list of recommended vendors. These are merely recommendations and the Sagamore Inn is not responsible for these services.

SECURITY

The Sagamore Inn shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property of, or inside the restaurant.

HOLD HARMLESS

The Sagamore Inn shall be excused and held harmless for failure to perform any obligation hereunder where prevented from doing so by cause or causes beyond its control which shall include, but not limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problem which, in its sole discretion and judgement, will impair efforts to properly host such a function.