

# **Chocksett Inn** **AND RESTAURANT**

*Thank you for inquiring about the Chocksett Inn.*

## **Pub Room**

10-15 guests ~ \$150.00

Brookside During Restaurant Hours Monday-Saturday 5pm-9pm Restaurant Menus ONLY

## **Brookside Room**

20-75 guests ~ \$150.00

## **Fireside Room – Sundays Only**

10-30 guests ~ \$175.00

## **Canopied Deck**

25-100 guest ~ \$200.00

## **Half Laurelwood Ballroom**

40-75 guests ~ \$200.00

Events in Half of the Laurelwood Ballroom may have neighboring events.

## **Laurelwood Ballroom**

75-275 guests ~ \$400.00

Laurelwood Ballroom requires minimums spent on Food & Beverage for Friday and Saturday Evening Events

Room Rental Fees include a 4 Hour Usage, Set-up and House Linen Selections.

\*Fireside Dining includes Service Staff for cocktails. Bar not available for this room.

If you have any questions or would like to tour the Inn,

Please contact our Sales Office at (978) 422-3355.

It would be our pleasure to accommodate you.

# ◆ Stationary Hors D'oeuvres ◆

*Enhance your Dinner Package*

<b>Seasonal Fruit and Domestic Cheese Display</b>	\$4.50 p/per	<b>Hot Seafood Dip</b>	\$100.00
Accompanied by an Assortment of Crackers		Accompanied by Crisp Breads and Serves 50ppl	
<b>Fresh Garden Vegetable Crudit�</b>	\$4.00 p/per	<b>Spinach Artichoke Dip</b>	\$ 75.00
A Display of Carrots, Zucchini, Summer Squash, Celery and Cherry Tomatoes with Gourmet Dip		Accompanied by Pita Chips and Serves 50ppl	
<b>Antipasto Platter</b>	\$5.50 p/per	<b>Bruschetta with Roasted Tomato and Basil</b>	\$ 65.00
Sliced Mortadella, Genoa Salami, Pepperoni, Sweet Capicola, and Prosciutto de Parma, with roasted peppers, caper berries, pepperoncini, fresh mozzarella, provolone, basil, and roasted tomatoes.		Grilled Homemade Focaccia Bread Served with a Roasted Tomato, Fresh Basil and garlic spread and Serves 50ppl.	
<b>Mediterranean Platter</b>	\$5.50 p/per	<b>Shrimp Cocktail Tray</b>	\$130.00
Hummus, Tabouleh, Grilled Vegetables, Assorted Cheeses. Olive Salad, Marinated Artichokes & Onions, Rice Salad, Served with Mediterranean Breads and Assorted Crackers.		50 Jumbo Shrimp served with cocktail sauce.	

# ◆ Butler Passed Hors D'oeuvres ◆

*(Per 50 Pieces)*

Asparagus and Cheddar Fritter	\$85	Mini Vegetable Egg Rolls	\$88
Beef Empanadas	\$90	Sausage Stuffed Mushrooms	\$95
Fennel Onion & Goat Cheese Stuffed Mushroom	\$95	Lobster Puffs	\$100
Spanikopita	\$100	Quesadilla Trumpets	\$102
Chicken Dijon in Puff Pastry	\$110	Sesame Chicken	\$110
Seafood Stuffed Mushrooms	\$110	Spicy Peanut Chicken Satay	\$112
Lobster Mango Fritters	\$115	Hibachi Beef Skewers	\$120
Shrimp Spring Rolls	\$125	Risotto Crab Cakes	\$125
Scallops Wrapped in Bacon	\$135	Parmesan Artichoke Hearts	\$140
Brie & Raspberry in Phyllo	\$145	Mini Beef Wellingtons	\$155

All Food and Beverage Prices is subject to a 6.25% MA State Tax and a taxable 20% Administrative Fee

# ◆ *Banquet Plated Dinners* ◆

## *Plated Entrees*

Choice of Two Entrees

Choice of Chocksett House Salad with Balsamic Vinaigrette or Caesar Salad  
Fresh Baked Rolls and Butter

### **Herb Crusted Statler Chicken Breast** \$25

Free Range Organic Statler Chicken Breast Coated in Herbs and Pan-seared, Topped with Roasted Garlic Sauce

### **Scrod Florentine** \$26

Pan-seared Scrod Topped with a Mushroom and Spinach Cream Sauce

### **Filet Mignon** \$37

Grilled Choice Tenderloin Steak served with a Madeira Mushroom Sauce, Traditional Béarnaise or Merlot Demi Glace

### **Double Thick Pork Chop** \$28

Spice Rubbed, Grilled Organic Bone-in Pork Chop Topped with Herb Infused Roasted Peppers and Onions

### **Chicken Divan** \$26

Chicken Breast Stuffed with Broccoli, Sautéed Mushrooms, and a Four Cheese Blend, Topped with a Creamy Garlic Sauce

### **Chicken Cordon Bleu** \$26

Chicken Breast Stuffed with Thinly Sliced Ham and Gruyere Cheese Served with a Roasted Garlic Sauce

### **Baseball Sirloin Steak** \$32

Thick Center Cut Sirloin Steak wrapped in Applewood Smoked Bacon topped with Crumbled Bleu Cheese.

### **Crab Stuffed Sole** \$27

Atlantic Sole Filet Stuffed with a Traditional Cracker and Crab Stuffing, Topped with a Sherry Tarragon Cream Sauce

### **Baked Stuffed Shrimp** \$30

Four Jumbo Shrimp Stuffed with Crab and Lobster Stuffing

### **Veal Parmesan** \$28

Breaded Veal Cutlet topped with Sliced Roma Tomatoes, Served over Fettuccini and Marinara Sauce.

### **Lemon Salmon** \$26

Pan-seared Atlantic Salmon with Lemon Butter Sauce

### **Surf and Turf**

Grilled 6-ounce Filet Mignon and your Choice of Baked Stuffed Shrimp or Steamed Lobster Tail.

**\$47 Shrimp**

**\$52 Lobster**

## *Potato or Rice*

(Please Select One)

Herbed Basmati Pilaf  
Cheddar Bacon Mashers  
Oven Roasted Potatoes  
Long Grain Wild Rice

## *Vegetable*

(Please Select One)

Grilled Asparagus  
Brown Sugar Glazed Baby Carrots  
Seasonal Vegetables  
Grilled Vegetable Medley

An additional \$3.00 per meal will be added for a choice of three entrees, maximum of three entrees selections.

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# ◆ *New England Inn Buffet* ◆

*Create Your Own*

Minimum of 20 Guests

Includes: Fresh Rolls & Butter, Regular Coffee, Decaf Coffee & Tea Service

Choice of One Entrée \$29

Two Entrees \$33

Three Entrees \$35

## *Choice of One Soup*

Chicken Rice  
Minestrone  
Clam Chowder  
French Onion  
Beef and Barley

## *Choice of One Salad*

Chocksett House Salad  
Caesar Salad  
Baby Spinach Salad  
Iceberg Salad Wedge Salad

## *Choice of Two Potato or Rice*

Roasted Red Potatoes  
Garlic Mashed potatoes  
Lyonnais potatoes  
Rice Pilaf  
Lemon Thyme basmati rice  
Mashed sweet potatoes

## *Choice of Two Vegetable*

Brown Sugar glazed carrots  
Roasted Garlic Green Beans  
Green bean casserole  
Seasonal Vegetable medley  
Steamed Broccoli with butter sauce

## *Entrée Selections*

Chicken Cordon Bleu  
Broccoli and Portabella Stuffed Chicken  
Bourbon Glazed Chicken  
New England Baked Haddock  
Cod Bella Vista  
Salmon Picatta  
Salmon with Orange Ginger Glaze  
Stuffed Pork Loin w/ Ginger Brook Goat Cheese and Apples  
Sautéed Pork Medallions Peach Demi Glace  
Sliced Prime Rib with Horseradish & Au Jus\*  
New England Style Pot Roast  
Guinness Stout Braised Short Ribs  
Seafood Newburg

\* Add \$75 for Carving Attendant Fee

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# ◆ *Tuscany Countryside Buffet* ◆

*Create Your Own*

Minimum of 20 Guests

Includes: Homemade Garlic Bread, Regular Coffee, Decaf Coffee & Tea Service

Choice of One Entrée \$28

Two Entrees \$31

Three Entrees \$34

*Choice of One Soup*

Minestrone or Italian Wedding

*Choice of One Salad*

Chocksett House Salad

Caesar Salad

Insalata Caprese

*Choice of One Pasta*

Baked Ziti

Fafalle in Pesto Cream

Penne Alfredo

Tortellini with Pink Vodka Sauce

Butternut Ravioli with Sage Cream Sauce

*Entrée Selections*

Parmesean

Chicken

Veal

Eggplant

Lasagna

Bolognese, Sausage, Pancetta and Ground Sirloin

Grilled Vegetable and Marinara

Four Cheese

Grilled Chicken with Pesto Alfredo

Classic Italy

Chicken Marsala

Veal Saltimbocca

Chicken Bruschetta

Pork Milanese

Seafood Alfredo with Fussilli

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## ◆ *Seasonal Buffets* ◆

Minimum of 20 guests

### The Seaside Buffet

\$35

Clam Chowder or Lobster Bisque

Chocksett House salad

Traditional Clam Boil- to include Prince Edward Island Steamers, stuffed quahog clams, sweet sausage, chourico, baby potatoes, and steamed corn

Char Grilled Chicken

Fresh Cheddar Biscuits

Add Maine Lobster (1.5 lbs) – **Market Price**

### The Backyard Buffet

\$34

Fresh Sliced Melons and Pineapple

Chocksett House Salad

Garlic and Dill Potato Salad

Smoked Pork Riblets with honey barbecue sauce

Memphis style pulled pork

Barbecue chicken

Chipotle butter seasoned corn on the cob

Homemade Boston Baked Beans

### The Harvest Buffet

\$31

Chocksett House salad or Caesar salad

Butternut squash bisque or Roasted Corn chowder

Bacon and sage brussel sprouts

Roasted Squash Medley

Pureed Sweet Potato

Rosemary roasted potato

Cider Brined Pork loin with apple chutney

Sliced Roasted Turkey with herb stuffing and gravy\*

\* Add \$75 for Carving Attendant Fee

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## ◆ *Dessert Menu* ◆

### Plated Desserts

**Brownie Mousse Parfait \$4.00**

Goey Chocolate Brownie, Milk Chocolate Mousse and Whipped Cream

**Chocolate Layer Cake \$5.50**

A moist chocolate sponge cake  
With mocha mousse filling and chocolate fudge icing

**Lemon Chiffon Parfait \$4.00**

Pound Cake and Lemon Curd with Whipped Cream  
And shaved white chocolate

**Strawberry Shortcake \$4.50**

Short bread biscuit with fresh strawberries and Whipped Cream

**New York Cheesecake \$5.50**

Topped with choice of: Sliced Strawberries, Blueberries or Raspberries

**Apple Crisp \$4.50**

Traditional Apple Crisp made from native New England apples served warm.  
A la Mode add \$1.00

**Chef's Choice of Dessert \$3.50**

Fresh made dessert chosen by our chef.

## *Dessert Platters*

Serves 20-25 ppl

**Assorted Home Style Cookies & Brownies \$65**

Chocolate Chip, Peanut Butter, Oatmeal Raisin, & White Chocolate Macadamia Cookies  
Chocolate Chip, Walnut & Blonde Brownies

**Assorted Pastry Platter \$175**

Mini Éclairs, Crème Puffs & Dessert Bars

**Fried Dessert Platter \$75**

Cheese Cake Bites, Brownies, & Banana's Fosters

**Specialty Cakes Welcome - \$35 Cake Fee Applies**

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# ◆ *Beverage Service* ◆

## Cash Bar

Guests are required to pay for their drinks with cash on a per drink basis.

## Open Bar By the Drink

Guests are not required to pay for their own drinks. The cost of the beverages is put on a tab and tallied up at the end of the evening. The host of the event picks up the cost on the tab.

A Credit Card Authorization must be on file prior to the event.

## Open Bar By the Hour

1 Hour	\$13.00 per person
Entire Event	\$34.00 per person

Full Stocked Bar with Top Shelf and House Brands Available

## Toasts

Wine Toast (house wine, pre-poured)	\$2.75 per person
Champagne Toast (house champagne, pre-poured)	\$3.00 per person

## Wine Service

**Wine Service is Available at an Additional Charge.**  
House wines served with a meal start at \$19.00 per bottle.  
Please contact our Sales Department for a wine list.

There will be a \$60 set-up fee on each Bar arranged for service.

\$200 Fee for all Portable Bar set-ups

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