



*Thank you for inquiring about the Chocksett Inn for your Shower.*

**Pub Room**

10-15 guests ~ \$150.00

**Brookside Room**

20-75 guests ~ \$150.00

**Fireside Room – Sundays Only**

10-30 guests ~ \$175.00

**Canopied Deck**

(Weather Permitting: Brookside Room as alternate room)

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

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

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.

# ◆ Shower Menu 2009 ◆

## *Buffet Selections*

(Minimum of 20 Attendees)

### **The Eye Opener Breakfast Buffet \$14.95**

Scrambled Eggs, Home Fries,  
Cinnamon French Toast & Warm Maple Syrup  
Applewood Smoked Bacon & Sausage Links  
Orange & Cranberry Juices, Coffee & Tea

### **The Chocksett Breakfast Buffet \$17.95**

Western Style Scrambled Eggs, Classic Scrambled Eggs, Belgian  
Waffles with Fresh Berries, Whipped Cream, and Warm Maple Syrup  
Home Fried Potatoes, Assorted Scones and Muffins, Sliced Fresh Fruit  
Applewood Smoked Bacon & Sausage Links  
Orange & Cranberry Juice, Coffee & Tea

### **The Petite Brunch Buffet \$16.95**

Assorted Breakfast Breads, Fresh Sliced Fruit, Assorted Scones  
An Array of Assorted Finger Sandwiches  
Served on Mini Croissants and Finger Rolls.  
(Choice of Three)  
Chicken Salad Tuna Salad Egg Salad Ham Salad  
Garden Salad & Pasta Broccoli Salad  
Orange & Cranberry Juices, Coffee & Tea

### **Memories Lunch Buffet \$22.95**

Garden Salad, Freshly Baked Rolls and Butter  
Chicken Divan  
Scrod Bella Vista  
Served with Lemon Herb Basmati Pilaf  
Sautéed Seasonal Vegetables  
Fruit Punch, Coffee & Tea

### **The Brookside Brunch Buffet \$24.95**

Garden Vegetable Frittata,  
Applewood Smoked Bacon & Sausage,  
Sliced Fruit Display, Assorted Scones, Breakfast Breads  
Bruschetta Chicken, New England Baked Scrod  
Herb Roasted Potatoes, Sautéed Seasonal Vegetables, Garden Salad Bar  
Orange and Cranberry Juice, Coffee & Tea

### **The Sterling Brunch Buffet \$27.95**

Fluffy Scrambled Eggs, Applewood Smoked Bacon  
Belgian Waffles with Fresh Berries, Whipped Cream, and Warm Maple Syrup,  
Home Fried Potatoes, Fresh Fruit Salad, Fresh Baked Scones and Muffins,  
Chocksett House Salad, or Classic Caesar Salad  
Penne in a Roasted Tomato and Red Pepper Alfredo Sauce,  
Herb-Crusted Chicken Breast, and Grilled Seasonal Vegetable,  
Orange & Cranberry Juices, Coffee & Tea

## *Plated Selections*

### **Salmon Primavera**

Fresh Filets of Salmon Pan Seared, Topped with  
Julienne Vegetables and Laced with a Chive Basil Butter Sauce

**\$16**

### **Grilled Chicken Caesar \***

Fresh Cut Hearts of Romaine tossed in our Caesar Dressing  
With garlic Croutons topped with Grilled Chicken  
Substitute Grilled Salmon or Shrimp - \$14

**\$12**

### **Almond Chicken**

Pan Seared Almond Crusted Boneless Chicken Breast,  
Topped with Champagne Mandarin Orange Sauce

**\$16**

### **New England Baked Scrod**

Traditional Baked scrod topped with an herb-cracker crust

**\$16**

Above plated entrees include Chef's choice of Rice or Potato, Vegetable, Freshly Baked Rolls & Butter, Coffee and Tea

\* Does not include Vegetable, Potato or Rice

## *Items to Enhance Your Shower*

- ◆ Seasonal Fruit and Cheese Display \$4.50 per/person
- ◆ Fresh Assorted Fruit Cup - \$2.50 per/person
- ◆ Endless Punch Bowl ~ Non-Alcoholic Fruit Punch, Lemonade or Iced Tea - \$2.50 per/person
- ◆ Mimosa, White Wine Punch, Bloody Mary or Screwdriver - \$70.00 per Bowl (serves 20-25 ppl)
- ◆ Assorted Home Style Cookies & Brownies - \$65 (serves 20-25 ppl)
- ◆ Pastry Platter: Mini Éclairs, Crème Puffs & Dessert Bars - \$175 (serves 20-25 ppl)

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

# ◆ *Tea Party* ◆

\$24.95 per person  
Minimum of 20 guests

## Tea Sandwiches

Egg Salad with Radish and Fresh Dill

Smoked Salmon and Cucumber with Lemon Caper Cream Cheese

Roast Beef with Arugula, Almond Pesto and Cave Aged Roquefort Cheese

Curried Chicken Salad with Pineapple and Brie

Assorted Petit Fours

Blueberry Scones

Raspberry and White Chocolate Scones

Cheesecake Bars

Tea Cookies

Brioche with Fruit Preserves and Sweet Butter

Assorted Tea Service

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# ◆ Stationary Hors D'oeuvres ◆

*Enhance your Luncheon*

<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 Crudité</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

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# ◆ *Light Lunch Buffets* ◆

Minimum of 20 Attendees ~ Available 11am – 3pm  
All Served with Coffee & Tea Service

## *Soup, Salad & Croissant Sandwich \$14.95*

Soup - Choice of One  
New England Clam Chowder ◆ Vegetable Minestrone ◆ Chicken and Wild Rice Soup

Salad - Choice of One  
Chocksett House ◆ Caesar Salad ◆ Garden Tossed Salad

Sandwiches - Choice of Two  
Herb Roasted Chicken Salad ◆ Tuna Salad ◆ Roasted Vegetable ◆ Egg Salad

Fresh Baked Rolls & Butter, Pickle Spears, & Chips

## *Wrap it up \$14.95*

Wraps – Choice of Three  
Grilled Vegetable with Pesto spread ◆ Tuna Salad ◆ Grilled Chicken Caesar Salad  
Black Forest Ham & Swiss Cheese with sandwich spread ◆ Herb Roasted Chicken Salad  
Rare Roast Beef & Brie with Roasted Garlic Mayo ◆ Smoked Turkey Breast with Applewood Bacon and Cheddar

Salads - Choice of Two  
Potato Salad ◆ Pasta Salad ◆ Tossed Garden Salad ◆ Chocksett House Salad ◆ Caesar Salad

Served with: Chips, Lettuce, Tomato, Pickle Spears, Bermuda Onion, Mustard & Mayonnaise

## *Pizza Lovers \$15.95*

Pizza - Choice of Three  
Tomato, Fresh Mozzarella & Basil ◆ Wild Mushroom and Ricotta with Herbs  
Gourmet Four Cheese with Roasted Garlic & Herbs ◆ Prosciutto & Roasted Red Pepper  
Sausage & Peppers ◆ Meat Lovers ◆ Veggie Lovers ◆ Pepperoni

Served with Tossed Garden Salad Or Caesar Salad & Fresh Baked Bread Sticks

## *Build Your Own \$18.95*

Deli - Choice of Three  
Lean Roast Beef ◆ Smoked Turkey Breast ◆ Black Forest Ham ◆ Mortadella ◆ Capitola

Salads - Choice of Two  
Potato Salad ◆ Pasta Salad ◆ Tossed Garden Salad ◆ Chocksett House Salad ◆ Caesar Salad

Served with: An Assortment of Cheeses,  
An Array of Breads and Rolls, Chips, Lettuce, Tomato, Pickle Spears, Bermuda Onion, Mustard & Mayonnaise

All Food and Beverage Prices are per person

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## ◆ *Luncheon Buffets* ◆

Minimum of 20 Attendees ~ Available 11am – 3pm

### *The North End Celebration \$19.95*

Minestrone Soup ◆ Antipasto or Caesar Salad ◆ Garlic Bread

Entrée - Choice of Two

Chicken Parmesan ◆ Meatballs and Penne Pasta w/Marinara Sauce ◆

Chicken and Broccoli Pasta Alfredo

◆ Roasted Vegetable Lasagna ◆ Four Cheese Lasagna ◆ Meat Lovers Lasagna

### *Memories Lunch Buffet \$22.95*

Garden Salad or Caesar Salad

Chicken Divan and Scrod Bella Vista

Served with Lemon Herb Basmati Pilaf, Sautéed Seasonal Vegetables

Freshly Baked Rolls and Butter

### *The New Englander \$24.95*

Chowder or Chicken Soup

Caesar or Chocksett House Salad

Entrée - Choice of Two

Classic Baked Schrod ◆ Yankee Pot Roast ◆ Chicken Breast stuffed with cornbread and apples

◆ Roasted Turkey with sage gravy ◆ Stuffed filet of sole with sherry cream sauce

Choice of Roasted or Mashed Potatoes

Served with: Seasonal Vegetable & Fresh Baked Rolls and Butter

### *Buffet Enhancers*

Clam Chowder.....	\$4.50
Soup du jour.....	\$3.00
Fruit Cup.....	\$2.50
Four Cheese Lasagna.....	\$4.00
Non-alcoholic Punch.....	\$2.50
Cheese, Fruit and Cracker Display.....	\$4.50

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# ◆ Luncheon Menu ◆

Available 11am-3pm

## Plated Luncheon Entrees

(Choice of Two)

Steak Pimento Coffee Rubbed Skirt Steak, Served Medium-Rare And Topped with Sautéed Bell Peppers.	\$18	Stuffed Sole Atlantic Sole Stuffed with Cracker and Crab Stuffing. Served with a Lobster-Tarragon Sauce.	\$17
Bruschetta Chicken Pan Seared Chicken Breast topped with Fresh Basil, Mozzarella Cheese, and Finished with Balsamic Vinegar	\$16	New England Baked Scrod Traditional Baked Scrod Topped with an Herb-Cracker Crust	\$16
Roasted Half Chicken Herb Crusted, Oven-Roasted Chicken Served with a Light Lemon Tarragon Sauce.	\$18	Grilled Bone In Pork Chop Herb Crusted, Char Grilled Pork Chop, Topped with Caramelized Onions and Peppers.	\$18
Steak Frites Marinated 6-ounce Flat Iron Steak, Char-Grilled and Served with Hand-Cut Home Made French Fries. Topped with a Balsamic Butter Sauce.	\$19	French Dip Thinly Sliced Beef, Warmed in Savory Au Jus, Served on a Fresh Torpedo Roll with Roasted Garlic Mayonnaise.	\$14
Sam Adam's Fish and Chips Crispy Battered Atlantic Scrod served with French Fries, Cole Slaw, and Our House Tartar Sauce.	\$16**	Grilled Angus Burger 8-ounce Burger Served on a Flour Roll, topped with Cheddar Cheese, Onions, Lettuce, and Roma Tomato, accompanied by French Fries and Pickle.	\$14
Almond Chicken Pan Seared Almond Crusted Boneless Chicken Breast, Topped with Champagne Mandarin Orange Sauce	\$16	Salmon Primavera Fresh Filets of Salmon Pan Seared, topped with Julienne Vegetables and Laced with a Chive Basil Butter Sauce	\$16

Grilled Chicken Caesar Salad	\$12*
Crisp Romaine Lettuce tossed with Caesar Salad Dressing, Homemade Croutons, Parmesan Cheese and Topped with Grilled Chicken	
Substitute Grilled Salmon or Shrimp	\$14*

Served with plated Chocksett salad, Chef's Choice starch and Seasonal Vegetable  
Fresh Baked Rolls and Bread with Butter, & Coffee and Tea

\*Does not include Salad, Starch or Vegetable

\*\* Does not include Chef's Choice Vegetable and Starch

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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 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 are 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

\$200 Fee for Portable Bar set-up

Credit Card Authorization must be on file for all Liquor Sales

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