

Phone: 978-422-3355

Website: www.chocksettinn.com

Morning Starters

Continental \$9

Assorted Fruit Juices, Chilled Fresh Fruit, Assorted Breakfast Pastries, Coffee & Tea

Healthy Start \$9

Assorted Fruit Juices, Chilled Fresh Fruit, Yogurt with Granola, Fruit Loaves, Bottled Water, Coffee & Tea

Coffee Break Packages

Heywood Wakefield \$15

Morning Starter
Assorted Fruit Juices, Assorted Breakfast Pastries, Coffee & Tea
Mid-Morning Break
Coffee & Tea Refresh
Afternoon Break
Freshly Baked Cookies & Brownies, Assorted Soft Drinks, Bottled Water, Coffee & Tea

Greenwood \$19

Morning Starter
Assorted Fruit Juices, Assorted Breakfast Pastries, Sliced Fresh Fruit, Coffee & Tea
Mid-Morning Break
Yogurt with Granola, Bagels & Cream Cheese, Assorted Soft Drinks, Bottled Water, Coffee & Tea Refresh
Afternoon Break

Freshly Baked Cookies, Brownies & Dessert Bars, Cheese/Vegetable Display, Assorted Soft Drinks, Bottled Water, Coffee & Tea



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Breakfast

6:00am - 10:30am

Chocksett Plated Breakfast \$13

Chilled Orange Juice, Chilled Fresh Fruit Cup, Breakfast Muffin, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, Coffee & Tea

New England Style Plated Breakfast \$14

Chilled Orange Juice, Chilled Fresh Fruit Cup, Breakfast Muffin, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, French Toast, Coffee & Tea

Betty Spring Breakfast Buffet \$19

Assorted Fruit Juices, Chilled Fresh Fruit Cup, Breakfast Pastries, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, French Toast, Coffee & Tea

Brunch

10:00am - 2:00pm (Minimum of 50 guests)

Sleepy Hollow Brunch Buffet \$29

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries,
Scrambled Eggs, Classic Home Fries, Bacon, Sausage,
Fresh Vegetable Crudité, Chef's Selection of Starch & Vegetable,
Assorted Cookies, Brownies, Dessert Bars, Coffee & Tea
Choice of 1 Salad: Tossed, Caesar, or Pasta

<u>Choice of 2 Entrees</u>: Baked Stuffed Chocksett Chicken, Chicken Marsala, New England Baked Haddock, Stuffed Filet of Sole with Sherry Lobster Sauce, Lasagna (Meat, Cheese or Vegetable), London Broil with Mushroom Demi Glace, Tenderloin Tips Diane served over Rice Pilaf, Shrimp Scampi over Pasta, or Chicken Broccoli Alfredo over Pasta

In Addition

Chef Attendant Fee \$50/75 quests

Waffle Station \$4

Waffles with an assortment of toppings

Omelet Station \$5

Prepared to order from a selection of vegetables, meats and cheeses

Parfait Station \$4

Assorted fresh berries, yogurt and granola



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Creative Breaks

Fall Afternoon \$9

Hot Apple Cider with Cinnamon Sticks, Warm Apple Crisp, Vermont Cheddar Cheese, Crisp Crackers,
Basket of Shiny Apples, Coffee & Tea

Cookie Crunch \$8

Freshly Baked Cookies & Brownies, Iced Cold Milk, Assorted Soft Drinks, Bottled Water, Coffee & Tea

Concession Stand \$9

Popcorn, Chocolate Bars, Tortilla Chips with Queso Dip, Assorted Soft Drinks & Bottled Water

Create Your Own Sundae \$10

Strawberry, Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel, Strawberries, Walnuts, Colored Sprinkles, Crushed Oreos, Reese Pieces, Chocolate Chips, Brownies, Bananas, Whipped Cream, Cherries, Coffee & Tea

À la Carte

Freshly Baked Cookies & Brownies \$2.50
Assorted Breakfast Pastries \$3
Bagels & Cream Cheese \$3
Oatmeal with Toppings \$3
Assorted Cereals with Milk \$3
Assorted Yogurts \$2
Sliced Fruit/Whole Fruit \$3
Assorted Snack Chips \$1.50/item
Tortilla Chips with Salsa \$5 /basket
Gourmet Snack Mix \$5/basket



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<u>Plated Luncheons</u>

11:00am - 3:00pm

All plated luncheons include:

Appetizer, Warm Rolls & Butter, Entrée, Chef's Selection of Starch & Vegetable, Dessert, Coffee & Tea Service

Appetizer (choice of one)

Chilled Fresh Fruit Cup, Fresh Garden Salad, Caesar Salad, Soup Du Jour, or Tortellini Alfredo Upgrade Options: New England Clam Chowder \$2, Cucumber & Tomato Vinaigrette Salad \$2, Tomato & Mozzarella Salad \$2, Antipasto Salad \$3, Wedge Salad \$2, Shrimp Cocktail (4) \$5

Entrée (Split Menu Fee is \$2 per entree)

Chocksett Chicken \$18

Pancetta, Spinach, and Sun Dried Tomatoes with a Porcini Cream Sauce

Chicken Marsala or Picatta \$18

Lightly floured Chicken Breast sautéed and finished with either a Marsala Sauce or Picatta sauce

Maple Pecan Pork Loin \$18

Slow roasted Pork Loin with Apple Pecan Stuffing, topped with Maple Demi Glace

Baked Haddock \$20

Fresh Filet of Haddock topped with Bread Crumbs and finished with a Lemon Buerre Blanc Sauce

Baked Stuffed New England Haddock \$21

Fresh Filet of Haddock Baked with Seafood Stuffing and finished with a Sherry Lobster Sauce

Baked Stuffed Shrimp \$22

Three Jumbo Shrimp wrapped around Seafood Stuffing

Yankee Pot Roast \$19

Slow roasted Beef with jardinière of fresh vegetables

London Broil \$20

Hand carved into tender thin slices and topped with a Burgundy Mushroom Demi Glace

English Cut Prime Rib \$22

Slow roasted to perfection

Roast Beef Tenderloin \$25

Slow roasted to perfection and topped with a Béarnaise Sauce

Eggplant Rollatini \$18

Ricotta cheese with roasted red peppers and spinach wrapped with golden Baked Eggplant slices finished with Marinara Sauce and Mozzarella Cheese

Dessert (choice of one)

Chocolate Cake, New England Style Cheesecake (plain or with strawberries), Carrot Cake, Warm Apple Crisp, Warm Bread Pudding with a spiced rum sauce, Freshly Baked Cookies & Brownies



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Lunch Buffets

Minimum of 25 guests unless otherwise noted 11:00am – 3:00pm

Deli \$18

<u>Choice of three</u>: Roast Beef, Oven Roasted Turkey, Brown Sugar Ham, Tuna, Chicken, Ham or Seafood Salad Served with Garden Salad, Potato Salad, Cheeses, Rolls & Breads, Pickles, Lettuce, Tomatoes, Onions, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Wrap \$20

<u>Choice of three wraps</u>: Roast Beef with Boursin Cheese, Turkey BLT, Ham & Cheese, Roasted Vegetables with Hummus, Chicken Caesar, or Thanksgiving Day Served with Garden Salad, Soup Du Jour, Pickles, Chips, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

South Of The Border \$21

Corn Chowder, Garden Salad, Flour & Corn Tortillas, Tortilla Chips, Grilled Chicken, Seasoned Ground Beef, Shredded Cheese, Refried Beans, Spanish Rice, Tomatoes, Lettuce, Onions, Guacamole, Salsa, Sour Cream, Mud Pie, Coffee & Tea

Italian \$21

<u>Choice of two entrees</u>: Meatballs over Penne Marinara, Lasagna (Meat, Cheese or Vegetable), Chicken Parmesan, Asparagus Bacon Frittata, or Tortellini Gratinata with Mushroom and Parsnip Béchamel Served with Minestrone Soup, Antipasto Salad, Warm Garlic Bread, Italian Pastries, Dessert Bars, Coffee & Tea

Summertime BBQ \$22

(Minimum of 50 quests)

New England Clam Chowder, Garden Salad, Classic Corn Bread & Jalapeno Corn Bread, BBQ Chicken Breast, BBQ Country Pork Ribs, Pulled Pork, Corn on the Cob, Fresh Watermelon, Strawberry Shortcake, Coffee & Tea

Boxed Lunch \$15

(Maximum of 25 quests)

Turkey, Ham, & Roast Beef Sandwiches on a Bulkie Roll with Cheese, Lettuce & Tomato and boxed to go with potato chips, piece of fruit, cookie, soft drink & condiments



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Dinner Buffets

Minimum of 25 guests unless otherwise noted 3:00pm – 9:00pm

Grandmas Homestyle \$24

Tomato Basil Soup, Coleslaw, Buttermilk Biscuit, Fried Chicken, Meatloaf, Garlic Mashed Potatoes, Green Beans, Warm Apple Crisp with whipped topping, Coffee & Tea

Italian \$26

<u>Choice of three entrees</u>: Meatballs over Penne Marinara, Lasagna (Meat, Cheese or Vegetable), Chicken Parmesan or Chicken Broccoli Alfredo

Served with Minestrone Soup, Antipasto Salad, Warm Garlic Bread, Italian Pastries, Dessert Bars, Coffee & Tea

Johnny Appleseed \$29

New England Clam Chowder, Garden Salad, Warm Rolls & Butter, New England Baked Haddock with a Lemon Buerre Blanc Sauce, Yankee Pot Roast, Mashed Potatoes, Green Beans, Warm Apple Crisp, Coffee & Tea

New England Clam Bake...Market Price

New England Clam Chowder, Garden Salad, Classic Corn Bread, Jalapeno Corn Bread, Steak Tips, 1 ¼ lb. Steamed Lobster (1 per person), Steamed Clams, Baked Potato, Corn on the Cob, Fresh Watermelon, Strawberry Shortcake, Coffee & Tea

Personalize Your Own \$30

<u>Choice of two</u>: Chilled Fresh Fruit Cup, Garden Salad, Caesar Salad, or Soup Du Jour <u>Choice of two</u>: New England Baked Haddock with a Lemon Buerre Blanc Sauce, Seafood Stuffed Sole with a Sherry Lobster Sauce, Baked Stuffed Chocksett Chicken, Chicken Picatta or Marsala, London Broil with Burgundy Mushroom Demi Glace, Tenderloin Tips Diane over Rice or Yankee Pot Roast <u>Choice of one</u>: Macaroni & Cheese, Shepard's Pie, Lasagna (Meat, Cheese or Vegetable) or Baked Ziti Marinara <u>Choice of one</u>: Red Roasted Potatoes, Mashed Potato, Rice Pilaf or Baked Potatoes <u>Choice of two</u>: Chocolate Cake, New England Style Cheesecake (plain or with strawberries), Carrot Cake, Warm Apple Crisp, Warm Bread Pudding with spiced rum sauce or Freshly Baked Cookies & Brownies Served with Rolls and Butter, Chef's Selection of Vegetable, Coffee & Tea

Carving Stations

(Minimum of 25 guests, stations that require attendant will have a fee of \$50)

Slow Roasted Prime Rib \$10
Roasted Tenderloin of Beef \$14
Slow Roasted Turkey \$7

Baked Virginia Ham \$8 Roasted Maple Pecan Apple Stuffed Pork Loin \$9



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Plated Dinners

3:00pm - 10:00pm

All plated dinners include:

Appetizer, Warm Rolls & Butter, Entrée, Chef's Selection of Starch & Vegetable, Dessert, Coffee & Tea Service

Appetizer (choice of one)

Chilled Fresh Fruit Cup, Fresh Garden Salad, Caesar Salad, Soup Du Jour, or Tortellini Alfredo Upgrade Options: New England Clam Chowder \$2, Cucumber & Tomato Vinaigrette Salad \$2, Tomato & Mozzarella Salad \$2, Antipasto Salad \$3, Wedge Salad \$2, Shrimp Cocktail (4) \$5

Entrée (Split Menu Fee is \$2 per entree)

Baked Stuffed Chocksett Chicken \$26

Pancetta, Spinach, Sundried Tomato Stuffed Chicken finished with Porcini Mushroom Sauce

Chicken Marsala or Picatta \$26

Lightly floured Chicken Breast sautéed and finished with either a Marsala Sauce or Picatta sauce

Maple Pecan Pork Loin \$26

Slow roasted Pork Loin with Apple Pecan Stuffing, topped with Maple Demi Glace

Baked Haddock \$28

Fresh Filet of Haddock topped with bread crumbs and finished with a Lemon Buerre Blanc Sauce

Baked Stuffed Shrimp \$28

Three Jumbo Shrimp wrapped around Seafood Stuffing

Seafood Stuffed Sole \$29

Fresh Filet of Sole Stuffed with Seafood Stuffing and finished with a Sherry Lobster Sauce

London Broil \$27

Hand carved into tender thin slices and topped with a Burgundy Mushroom Demi Glace

English Cut Prime Rib \$29

Slow roasted to perfection

Roast Beef Tenderloin \$31

Slow roasted to perfection and topped with a Béarnaise Sauce

Surf & Turf...Market Price

Petite Filet & Baked Stuffed Shrimp

Eggplant Rollatini \$26

Ricotta cheese with roasted red peppers and spinach wrapped with golden Baked Eggplant slices finished with Marinara Sauce and Mozzarella Cheese

Dessert (choice of one)

New England Style Cheesecake (plain or with strawberries), Carrot Cake, Chocolate Cake, Warm Apple Crisp with Whipped Topping, Warm Bread Pudding with Spiced Rum Sauce



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Butler Passed Hors d'oeuvres

(prices per 100 pieces)

Golden Chicken Tenderloins with Honey Mustard Sauce \$160

Tuna Sashimi on lime scented rice \$200

Sesame Chicken with Peanut Dipping Sauce \$190

Broccoli, Cheddar Cheese & Ham Puffs \$175

Grilled Lollipop Lamb Chops \$300

Beef Satay \$200

Mini Beef Wellington \$250

Scallops Wrapped in Bacon \$250

Traditional, Sausage, or Seafood Stuffed Mushroom Caps \$175

Fried Coconut Shrimp \$250

Fried Crab Rangoon \$200

Filo Asiago Cheese Asparagus \$200

Breaded Mozzarella Sticks \$150

Spanakopita \$160

Tomato Bruschetta \$150

Feta Cheese & Sundried Tomato Filo Rolls \$200

Raspberry & Brie Filo Rolls \$225

Salami Coronets \$150

Iced Jumbo Shrimp Cocktail \$250

Buttermilk Fried Chicken & Waffle Bites \$175

Mini Grilled Cheese with Tomato Soup \$150

Mini Hamburger Sliders \$150

Zingy Gazpacho Shots \$150

Mini BLT's \$150

Seared Sweet Potato Cakes with Braised Short Ribs \$200

Grilled Peach, Prosciutto, Ricotta Crostini \$200

Prosciutto Wrapped Asparagus with Fontina Cheese \$200

Honey Balsamic Pork Belly with Apple on a Sweet Potato Crisp \$175

Shrimp & Crab Ceviche in Cucumber Cups \$225

Mini Crab Cakes \$200

Displayed Hors d' oeuvres

Cheese, Cracker & Fruit Display \$4

Assortment of Cheeses Garnished with Seasonal Fruit

International Cheese Display \$8

An Assortment of International Cheeses

Vegetable Crudité \$3

Seasonal Fresh Vegetables with Dip

Fresh Sliced Fruit \$4



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Specialty Stations

(stations that require attendant will have a fee of \$50.00)

Raw Bar...Market Price

Oysters on the Half Shell, Cherry Stone, and Shrimp Cocktail served over Ice

Mediterranean Display \$8

Fresh Hummus, Baba Ghanoush, Tabbouleh, Pepperoncini, Olives, Feta Cheese & Flat Breads

Charcuterie Platter \$9

Smoked Meats, Specialty Cheeses, Olives, Roasted Peppers, Fresh Breads and Spreads

Hot Chocolate Bar \$6

Hot Chocolate with assortment of mix-ins and toppings

New Englander \$15

Warm Apple Cider, Cinnamon Sticks, Locally Made Apple Cider Donuts and Priscilla's Caramel and Sea Salted Caramel Apples made with Pease's Orchard Freshly Picked Apples (Seasonal)

S'more's Bar \$10

Marshmallows, Graham Crackers, Peanut Butter Cups, White & Milk Chocolate Bars

Candy Station \$10

Assortment of our favorite candies for your guests

Popcorn Bar \$7

Popcorn with an assortment of toppings and mix-ins

Pizza Station \$8

Cheese, Pepperoni or Meat Lovers

Mashed Potato Bar \$8

Mashed Potatoes served in a Martini Glass with a buffet of toppings

Late Night Stations \$10

Choice of two of the following

Potato skins, chicken fingers, mozzarella sticks, cheeseburger sliders, assorted pizzas, 6ft deli grinder



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Beverage Options

There is a bar set-up fee of \$100

Hosted Bars can be charged by the person, by the hour or on consumption

Cash Bars are charged on per drink basis

All Bars are closed 30 minutes prior to scheduled end of event

Proper Identification is required for purchase of alcohol: 21+ years of age

Purchase and service of alcohol to a minor by any guest at the event will result in the function bar being closed

Hosted Bar Packages

Full Open Bar \$17 first hour, \$10 each additional hour Beer and Wine Only \$15 first hour, \$9 each additional hour

Beverage Stations

(\$50 attendant fee, 1 hour service unless otherwise noted)

Margarita \$10

A classic summer treat, perfectly blended and served with fresh lime and rimmed with salt or sugar

Bloody Mary \$10

Bloody Mary's with all the fix-in's to personalize your beverage

Summertime Sangria \$10

Brandy, Wine and Fruit Juices blended and allowed to mull overnight for fabulous flavor

Mimosa Bowl \$8

Champagne and Orange Juice, the perfect way to celebrate any occasion

Pre-Ceremony Refreshments \$3 /30 mins

Lemonade and Iced Tea are the perfect refreshments for your ceremony on a warm summer afternoon

À la Carte

Freshly Brewed Coffee & Assorted Teas \$2.50
Assorted Soft Drinks \$2/item
Bottled Water \$2/item
Sparkling Water \$4/item
Assorted Fruit Juices \$2.50/item
Pitcher of Soft Drinks, Iced Tea or Lemonade \$6/pitcher
Non Alcoholic Punch Bowl \$5
Champagne Toast garnished with Strawberry \$4



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Shower Options

(Minimum of 50 attendees)

Betty Spring Breakfast Buffet \$19

Assorted Fruit Juices, Chilled Fresh Fruit Cup, Breakfast Pastries, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, French Toast, Coffee & Tea

Sleepy Hollow Brunch Buffet \$29

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, Fresh Vegetable Crudité, Chef's Selection of Starch & Vegetable, Assorted Cookies, Brownies, Dessert Bars, Coffee & Tea

Choice of 1 Salad: Tossed, Caesar, or Pasta

Choice of 2 Entrees: Baked Stuffed Chocksett Chicken, Chicken Marsala, New England Baked Haddock, Stuffed Filet of Sole with Sherry Lobster Sauce, Lasagna (Meat, Cheese or Vegetable), London Broil with Mushroom Demi Glace, Tenderloin Tips Diane served over Rice Pilaf, Shrimp Scampi over Pasta, or Chicken Broccoli Alfredo over Pasta

Deli \$18

Choice of three: Roast Beef, Oven Roasted Turkey, Brown Sugar Ham, Tuna, Chicken, Ham or Seafood Salad Served with Garden Salad, Potato Salad, Cheeses, Rolls & Breads, Pickles, Lettuce, Tomatoes, Onions, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Wrap \$20

Choice of three wraps: Roast Beef with Boursin Cheese, Turkey BLT, Ham & Cheese, Roasted Vegetables with Hummus, Chicken Caesar, or Thanksgiving Day Served with Garden Salad, Soup Du Jour, Pickles, Chips, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Italian \$21

Choice of two entrees: Meatballs over Penne Marinara, Lasagna (Meat, Cheese or Vegetable), Chicken Parmesan, Asparagus Bacon Frittata, or Tortellini Gratinata with Mushroom and Parsnip Béchamel Served with Minestrone Soup, Antipasto Salad, Warm Garlic Bread, Italian Pastries, Dessert Bars, Coffee & Tea

Enhancements

(Items used to enhance your buffet)

Waffle Station \$4 Omelet Station \$5 Parfait Station \$4

Mimosa Bowl \$8 **Bloody Mary Station \$10**



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Bereavement Options

Deli \$18

Garden Salad, Potato Salad, Roast Beef, Oven Roasted Turkey, Tuna Salad, Cheeses, Rolls & Breads, Pickles, Lettuce, Tomatoes, Onions, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Wrap \$20

Garden Salad, Soup Du Jour, Roast Beef with Boursin Cheese Wrap, Chicken Caesar Wrap, Tuna Salad Wrap, Pickles, Chips, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Italian \$21

Minestrone Soup, Antipasto Salad, Warm Garlic Bread, Meatballs over Penne Marinara, Lasagna (Cheese, Meat, or Vegetable), Assorted Italian Pastries & Dessert Bars, Coffee & Tea

Colonial \$25

Soup Du Jour, Garden Salad, Warm Rolls & Butter, Tenderloin Tips Diane over Rice Pilaf, New England Baked Haddock with Lemon Buerre Blanc Sauce, Home-Style Macaroni & Cheese, Red Roasted Potatoes, Chef's Choice of Vegetable, Warm Apple Crisp, Cookies, Coffee & Tea