CRANWELL

RESORT ♦ SPA ♦ GOLF CLUB

BANQUET MENUS

BREAKFAST BUFFETS

Available to groups of all sizes

Continental Breakfast Buffet

Assorted Fruit Juices
Sliced Fresh Fruit Medley
Crunchy Granola & Assorted Cold Cereals
Individual Fat Free Yogurts
Assorted Fresh Local Bagels & Pastries
Freshly Brewed Coffee
Harney & Sons Tea
$12.95

New England Breakfast Buffet

Assorted Fruit Juices
Sliced Fresh Fruit Medley
Crunchy Granola & Assorted Cold Cereals
Individual Fat Free Yogurts
Assorted Breakfast Breads
Assorted Fresh Local Bagels & Pastries
Scrambled Eggs
Freshly Brewed Coffee
Harney & Sons Tea
$15.95

BREAKFAST BUFFETS

Available to groups of 10 or more

Executive Breakfast Buffet

Assorted Fruit Juices
Sliced Fresh Fruit Medley
Crunchy Granola & Assorted Cold Cereals
Individual Fat Free Yogurts
Assorted Fresh Local Bagels & Pastries
Smoked Salmon
Served with Cream Cheese,
Capers and Red Onion

With a Choice of:
Breakfast Sandwich
Egg & Cheese on a Bagel or Croissant
With Bacon, Sausage or Ham
OR
Breakfast Burrito
Scrambled Eggs, Salsa,
Sausage, Bacon or Ham

Freshly Brewed Coffee
Harney & Sons Tea
$17.95

Full Breakfast Buffet

Assorted Fruit Juices
Sliced Fresh Fruit Medley
Crunchy Granola & Assorted Cold Cereals
Assorted Breakfast Breads
Assorted Fresh Local Bagels & Pastries
Vermont Maple Sausage Links, Bacon
Roasted Breakfast Potatoes
Scrambled Eggs
Pancakes or French Toast
Chef Attended Omelet Station
($3.00 Surcharge per Person)
Freshly Brewed Coffee
Harney & Sons Tea
$19.95

All prices are per person except as noted.

BRUNCH BUFFETS

Available to groups of 25 or more

The Berkshire Brunch Buffet

Assorted Fruit Juices
Sliced Fresh Fruit Medley
Assorted Breakfast Breads
Assorted Fresh Local Bagels & Pastries
Assorted Muffins & Croissants
Scrambled Eggs
Roasted Yukon Golden Potatoes
Vermont Maple Sausage Links and Bacon
Eggs Eugene
Poached Eggs on English Muffin, Sautéed Spinach,
And Artichoke Saffron Butter Sauce

With a Choice of:
French Toast Bananas Foster
OR
Cheese Blintzes
With Fresh Berries

Freshly Brewed Coffee
Harney & Sons Tea
$24.95

The Cranwell Brunch Buffet

Assorted Fruit Juices
Fresh Fruit and Cheese Display
Assorted Breakfast Breads
Assorted Fresh Local Bagels & Pastries
Assorted Muffins & Croissants
Vermont Maple Sausage Links and Bacon
Roasted Yukon Golden Potatoes
French Toast Bananas Foster
Cheese Blintzes
With Fresh Berries
Roasted Salmon Filet
Grilled Chicken Breast
With Roasted Seasonal Vegetables

With a Choice of:
Scrambled Eggs
OR
Chef Attended Omelet Station
(Omelet Station: $3.00 Surcharge per Person)

Freshly Brewed Coffee
Harney & Sons Tea
$27.95

All prices are per person except as noted.

MEALS TO GO

BREAKFAST TO GO TOTE

Fresh Local Bagel with Cream Cheese
Whole Seasonal Fruit
Breakfast Bar
Individual Orange Juice
$10.95

THE BERKSHIRE BOXED LUNCH

Turkey Breast, Tuna Salad, Roast Beef,
Ham & Cheese Sandwiches and Vegetarian Wraps
Assorted Condiments
Whole Fresh Fruit
Kettle Chips
Granola Bar
Freshly Baked Cookie
Bottled Water
$20.95

THE CRANWELL DELUXE BOXED LUNCH

Please Select Three of the Following Sandwiches:
Roast Turkey Wrap
Fresh Turkey, Roasted Red Peppers, Provolone Cheese,
Sliced Bermuda Onions, Pesto Mayo In a Herb Tomato Wrap
Albacore Tuna Salad
Crisp Lettuce, Sliced Beefsteak Tomatoes On a Fresh Kaiser Roll
Marinated Grilled Chicken Breast
Whole Grain Mustard Spread, Monterey Jack Cheese,
Lettuce, Tomato on a Kaiser Roll
Shaved Roast Beef
Carmelized Onions, Horseradish Mayo, Sundried
Tomatoes, Baby Arugala on Herb Focaccia Bread
Vegetable Wrap
Grilled Vegetables, Shredded Carrots, Mixed Greens,
Tomatoes, Hummus in an Herb Wrap
Country Ham
Sliced Ham, Imported Swiss Cheese, Lettuce,
Tomato, Bermuda Onion on a Fresh Kaiser Roll
Kettle Chips
Fresh Whole Fruit
Cookies
Granola Bar
Bottle of Water
$23.95

All prices are per person except as noted.

LUNCHEON BUFFETS

Available to groups of all sizes

SANDWICH BOARD BUFFET

Soup Du Jour
Assorted Prepared Sandwiches
With Deli Meats and Domestic Cheeses
Baby Green Salad
Pasta Salad with Fresh Vegetables
Kettle Chips
Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$20.95

PIZZA BUFFET

Soup Du Jour
Classic Caesar Salad
Pasta Salad with Fresh Vegetables
Assorted Pizzas Served Family Style
Three Cheese, Meat Lovers, Hawaiian & Vegetarian
Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$21.95

WRAPS & GRILLED FLATBREADS

Soup Du Jour
Assorted Prepared Wraps
Tuna Salad
Turkey with guacamole, shredded lettuce, tomato, olive
Ham, roasted red peppers, Swiss cheese,
whole grain mustard
Gluten free wraps available

Grilled Flatbreads
Chicken Stir Fry with red pepper relish
Roast Beef with grilled tomatoes, spinach & blue cheese
Grilled Vegetables, with provolone cheese & pesto
Baby Green Salad
Pasta Salad with Fresh Vegetables
Kettle Chips
Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$23.95

All prices are per person except as noted.

LUNCHEON BUFFETS

Available to groups of 10 or more

SALAD BAR BUFFET

Soup Du Jour
Romaine Salad
Baby Greens
Pasta Salad with Fresh Vegetables
Carrots, Tomato, Red Onion, Cucumber,
Hard Boiled Eggs, Croutons,
Grilled Marinated Sliced Chicken Breast,
Portabella Mushrooms, Sliced Flat Iron Steak
Ranch, Caesar, & Vinaigrette Dressings
Fresh Rolls & Butter
Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$23.95

EXECUTIVE SANDWICH BOARD BUFFET

Soup Du Jour
Assorted Prepared Sandwiches
Roasted Sliced Sirloin with Caramelized Onions,
Aged Cheddar Cheese, Horseradish Mayo,
Served on Focaccia Bread,
Roasted Fresh Turkey with Olive Oil, Arugula &
Tomato Salad, Served on a Toasted Baguette
Classic Tuna Melt with Albacore Tuna, Tomato,
Swiss Cheese, Served on Grilled White Bread
Vegetable Panini with Grilled Vegetables,
Provolone & Pesto Served on Multi Grain Bread
Italian Sandwich with Ham Prosciutto, Salami,
Roasted Red Peppers, Tomato, Mozzarella,
Mustard Basil Spread Served on Focaccia Bread
Classic Caesar Salad
Pasta Salad with Fresh Vegetables
Kettle Chips
Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$23.95

THE SPA AT CRANWELL LUNCH BUFFET

Baby Organic Greens
Crisp Romaine Hearts, Tomatoes, Cucumbers,
Red Onions, Chick Peas and Artichoke Hearts
topped with Raisins, Toasted Almonds,
Croutons and Your Choice of Dressing

Mediterranean Plate
Tabbouleh, Couscous Salad and Hummus on a
Bed of Baby Greens. Served with Grilled Naan Bread

Sliced Grilled Chicken

Grilled Salmon
Jumbo Udon Noodles with Crispy Vegetables
Tossed in an Asian Peanut Dressing

Roasted Turkey Sandwich
Freshly-Roasted Breast of Turkey
on an Orange-Cranberry Roll
with Sliced Beefsteak Tomato, Baby Arugula
& Apple-Cranberry Chutney Mayo

Chocolate Mint Cake
With Fresh Berries

Fresh Fruit
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea

$24.95

All prices are per person except as noted.

LUNCHEON BUFFETS

Minimum 25 guests required
Please add $3.00 surcharge per person for groups less than 25

DELI BUFFET

Soup Du Jour
Baby Green Salad
Pasta Salad with Fresh Vegetables
Albacore Tuna Salad
Assorted Deli Meats & Domestic Cheeses
Fresh Breads & Rolls
Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$20.95

NEW ENGLAND DELI BUFFET

New England Clam Chowder
Baby Green Salad, Baby Spinach Salad
Assorted Deli Meats & Domestic Cheeses
Fresh Breads & Rolls
Chef's Choice Entrée of Fish, Chicken or Pasta
Indian Harvest Rice
Seasonal Vegetable Medley
Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$25.95

AMERICANA BUFFET

Baby Organic Greens
Baby Spinach Salad
Cavatelli with Fresh Tomato Sauce
Fresh Bread and Rolls
Fresh Seasonal Vegetables

Choice of Two of the Following Entrées:
Roast Loin of Pork with Granny Smith Apple Chutney
Marinated Flank Steak with Mushroom Sauce
Lemon & Herb Grilled Chicken Breast
Fresh Haddock Francaise Style
Roasted Salmon with Mustard Caper Sauce
Cornish Game Hen with Dried Fruit Glaze

Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$29.95

BARBEQUE BUFFET

Baby Green Salad,
Fresh Rolls and Breads
New England Baked Beans
Fresh Potato Salad
Chips, Relishes and Assorted Condiments
Grilled Hamburgers, All Beef Hot Dogs, Barbeque Chicken
Dessert Display
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$26.95

MEXICAN BUFFET

Freshly Fried Tomato, Spinach and Corn, Tortilla Chips
Pico de Gallo Salsa and Guacamole
Chilled Taco Salad
Sizzling Fajitas- Beef, Chicken or Shrimp
Spanish Rice, Whole Beans, Cilantro,
Tomatoes, Hot Salsa, Lime
Mexican Style Fried Ice Cream
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$27.95

ITALIAN BUFFET

Classic Caesar Salad
Tomato & Mozzarella Salad,
Baby Arugula Salad
Fresh Garlic Bread & Rolls
Baked Lasagna
Beef or Vegetarian
Eggplant Parmesan
Fresh Seasonal Vegetables

Choice of One of the Following:
Veal & Peppers
Chicken Cacciatore
Chicken Marsala
Shrimp Scampi
Linguini with White Clam Sauce

Fresh Housemade Cannolis
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$27.95

All prices are per person except as noted.

SERVED LUNCHEON MENU

Appetizers & Salads
Please Select One of the Following:

Hot or Chilled Soup du Jour
New England Clam Chowder
Baby Green Salad
Classic Caesar Salad
Beefsteak Tomato & Mozzarella Salad
Jumbo Shrimp Cocktail (add $2.50 per person)

Entreès
Please Select Two of the Following, Pre-count Required:

Grilled Salmon Filet
Mustard Caper Sauce

Roasted Tenderloin of Beef
Shallot Bordelaise Sauce

Pan Seared Tuna
Served Medium Rare, Sesame Udon Noodle Salad Salad, Soy Ginger Reduction

Housemade Ravioli Du Jour

Grilled Breast of Chicken
Roasted Vegetables

Roasted Chilean Seabass
Citrus Glaze

Crispy Crab Cakes
Lump Crabmeat, Arugula, Mixed Green Salad, Red Pepper Remoulade Sauce

Desserts
Please Select One of the Following:

Cranwell's Famous Apple Tart

Belgian Chocolate Mousse
In a Dark Chocolate Cup

Berkshire Ice Cream

Seasonal Fruit Sorbet

Freshly Brewed Coffee
Harney & Sons Tea
$29.95

LIGHTER FARE SERVED LUNCHEON

Appetizers
Please Select One of the Following:

Hot or Chilled Soup du Jour
New England Clam Chowder

Entreès
Please Select Two of the Following:
(Pre-counts are Required)

Southwest Salad
Romaine and Baby Green Lettuce, Roasted Red Peppers, Black Beans, Corn, Tossed in a Chipotle Ranch Dressing, Finished with Sliced Marinated Flank Steak

Cranwell Club Wrap
Roasted Turkey, Cheddar, Lettuce, Tomato, Bacon, Served with Fresh Potato Salad

Classic Caesar Salad
Crisp Romaine Lettuce, Parmesan Cheese & Croutons With Your Choice of Grilled Chicken, Shrimp or Blackened Salmon

Vegetable Panini
Grilled Vegetables, Provolone & Pesto Served on Hearty Multi Grain Bread

New England Lobster Salad
Baby Arugula on Toasted Focaccia Bread Served with Pasta Salad with Fresh Vegetables
($3.00 Surcharge per Person)

Desserts
Please Select One of the Following:

Cranwell's Famous Apple Tart

Chocolate Cake

New York Style Cheesecake

Seasonal Fruit Sorbet

Freshly Brewed Coffee
Harney & Sons Tea
$24.95

All prices are per person except as noted.

MORNING REFRESHMENT BREAKS

COFFEE BREAK
Hot Chocolate
Freshly Brewed Coffee
Harney & Sons Tea
$5.50

HOT & COLD BEVERAGE BREAK
Hot Chocolate
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$7.00

BREAK I
Freshly Baked Pastries & Muffins
Assorted Fruit Juices
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$9.95

BREAK II
Individual Fat Free Yogurts
Granola Bars
Assorted Fresh Local Bagels
Assorted Fruit Juices
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$9.95

BREAK III
Please Select One Option:
Option A: Freshly Baked Cookies, Brownies,
And Sliced Fresh Fruit Medley
Option B: Granola Bars, Popcorn,
And Assorted Candy Bars
Option C: Sliced Fresh Fruit Medley
And Assorted Cheeses & Crudité

BREAK-III Includes:
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$9.95

All prices are per person except as noted.

AFTERNOON REFRESHMENT BREAKS

BAVARIAN BREAK
Hot Pretzels & Mustard Dip
Mixed Nuts
Popcorn
Bottled Root Beer
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$9.95

SMOOTHIE BREAK
Fresh Fruit and Yogurt Based Smoothies
(Strawberry, Peach, Banana)
Rice Cakes, Pretzel Sticks
Assorted Whole & Sliced Fruit
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$10.95

MAKE YOUR OWN SUNDAE
2 Flavors of Ice Cream
Assorted Syrups
Oreo Cookie Pieces
Sprinkles
Chopped Nuts
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$10.95

SWEET & SALTY
Hot Pretzels & Mustard Dip
Freshly Baked Cookies
Fresh Fruit
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$10.95

POWER BREAK
Assorted Whole & Sliced Fruit
Power Bars, Nutri-Grain Bars & Balance Bars
Trail Mix
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$12.95

CHOCOLATE BREAK
Chocolate Chip Cookies
Double Fudge Brownies
Chocolate Dipped Oreo Cookies
Fresh Fruit
Hot Chocolate
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$13.95

HIGH TEA
Scones, Biscotti
Freshly Baked Cookies
Cucumber Finger-Sandwiches
Bottled Water
Harney & Sons Tea
$13.95

HEALTHY ALTERNATIVE
Fresh Vegetable Display with
Creamy Herb Dip
Selection of Cheeses
Hummus with Pita Breads
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Harney & Sons Tea
$12.95

All prices are per person except as noted.

HORS D'OEUVRES

Butler Service
(Please Select a Total of Five)

HOT

Grilled Sea Scallops
Wrapped in Bacon

Miniature Spring Rolls
With Sweet Soy Sauce

Baked Brie & Raspberry
In a Phyllo Cup

Baked Vegetable Quiche Triangle

Crab & Blue Cheese Stuffed New Potatoes

Asian Chicken and Raisin Dumplings
With Apple Maple Dipping Sauce

Roasted Vegetables in a Beggars Purse

Asparagus & Puff Pastry Twist
With Lemon Tarragon Dipping Sauce

Miniature Beef Wellington

Pigs In A Blanket

Petite Lamb Chops
With Basil Pesto

Marinated Beef Skewers
Choice of:
Peanut, Hoisin & Cilantro or
Mandarin Orange Marinade

COLD

Chilled Gulf Shrimp
With Classic Dipping Sauce

California Rolls
With Soy Sauce, Wasabi & Pickled Ginger

Lobster & Passion Fruit Salad
In a Cucumber Cup

Seared Ahi Tuna on a Crisp Wonton
With Pineapple Cucumber Salsa

Stuffed Cherry Tomato
Filled with Mozzarella, Basil and Extra Virgin Olive Oil

Grilled Flank Steak
Wrapped with Arugula

Smoked Cocoa Spiced Duck
On a Potato Crisp with Wild Berry Compote

Smoked Salmon Canape
On a Cucumber Slice
With crème Fraiche & Salmon Roe

Asparagus and Smoked Gouda
Chicken Roulade
On a Toasted Crostini with Herb Mayonnaise

$11.00 for ½ Hour
$16.00 for One Hour
Or
Cocktail Reception Package
One Hour Served Hors D'oeuvres
& Premium Open Bar
$29.00

All prices are per person except as noted.

STATIONARY HORS D'OEUVRES

Raw Bar
Crab claws, Little Neck, Clams-on-the-half shell,
Oysters-on-the-half shell, Iced Gulf Shrimp
Remoulade Sauce, Cocktail Sauce and Lemon Wedges
$16.95

Attended Sushi Station
A mixture of Sushi and Sashimi,
Traditional Condiments
$15.00 $75.00 Chef Charge

Antipasto Station
An Array of Italian Meats and Cheeses Expertly
Displayed with Marinated Vegetables,
Traditional Condiments, Salads and Breads
$13.95

Mediterranean Station
A Selection of Grilled and Roasted Vegetables,
Hummus, Tabouleh, Couscous, Imported Cheeses
and Olives, Pita Breads & Assorted Artisan Breads
$12.75

Asian Stir Fry Station
Traditional Stir Fry Vegetable & Noodles & Asian condiments
With Your Selection of Beef, Chicken or Shrimp
$13.95 $75.00 Chef Charge

Chef Attended Carving Station
Your choice of two:
Roasted Beef Tenderloin, Roasted Turkey,
Baked Virginia Ham, Leg of Lamb,
or Peppered Strip Loin of Beef,
with Accompanying Sauces
$12.00 $75.00 Chef Charge

Create Your Own Pasta Station
Variety of Pastas, Sauces and Toppings
Prepared to Order
$10.00 $75.00 Chef Charge

Baked Cheese Presentation
Baked Cheese Seasoned with Herbs,
Wrapped in a Flaky Crust and
Served with Seasonal Berries and Baguettes
Your choice of two:
Brie, Wisconsin Cheddar (sharp or mild),
Saga Bleu, Bel Paesse
$11.50

Potato Martini Bar
A Dollop of Creamy Whipped Potatoes
Served in Martini Glasses with a Variety of Toppings
Garlic Infused Yukon Gold Potatoes
and Honey Glazed Sweet Potatoes
$12.50

Fruit, Cheese & Crudité Presentation
A Selection of International Cheeses
with Fresh Fruits and Vegetables
Mint Crème Fraiche, Roquefort Dip
and a Variety of Crackers and Lavosh
$12.95

Cheese & Fruit Presentation
A Selection of International Cheeses, Fresh Fruit
and a Variety of Crackers and Lavosh
$9.95

Garden Vegetable Crudite
A Selection of Market Vegetables
with Assorted Condiments
$8.95

Fruit Display
A Rainbow of Fresh Seasonal Fruit
Varied According to Season
Served with Yogurt & Poppyseed Dipping Sauce
$8.95

Chips & Salsa
Assorted Corn Chips with Guacamole,
Fresh Tomato Salsa & Sour Cream
$6.95

Viennese Table
Assorted Mini Pastries, Petit Fours, Mousses
and Fresh Fruit with Chocolate Dipping Sauce
$10.95

All prices are per person except as noted.

SERVED DINNER STARTING COURSES

APPETIZERS

Please Select One of the Following:

Pistachio Encrusted Goat Cheese
On a Bed of Baby Arugula with Citrus Vinaigrette

Tuna Seviche
Tomato & Avocado Chutney Wakame Salad
Served in a Martini Glass

Crab & Langostino Cake
With Lobster Sauce or
Red Pepper Remoulade

Phyllo Wrapped Camembert Cheese
Locally Made Sheep's Milk Cheese, Toasted Baguettes,
Fig & Cherry Chutney

Pan Seared Scallops
Herb Encrusted, Grilled Frisée
Wild Berry Compote
or
Mango & Caramelized Cipollini Onion

Spring Rolls
Pulled Pork, Duck or Vegetable
Apricot & Sweet Chili Sauce

Baked Vegetable Tart
Flaky Puff Pastry with Vegetables of the Season

Housemade Ravioli
With fresh Tomato Sauce, Parmesan Cheese
Butternut Squash & Bleu Cheese
Spinach & Ricotta
Three Cheese & Herb
Italian Sausage & Ricotta
Sweet Potato & Ginger

CHEF'S SELECTION OF SOUPS

All Soups Can be Prepared Vegetarian
Style Upon Request

Hot Soups

Butternut Squash & Pumpkin Bisque
With Cinnamon & Nutmeg Cream

New England Lobster Bisque

Portabella & Roasted Endive Bisque

Celeriac & Pear Bisque

Sweet Potato & Apple Bisque
With Sweet Potato Chips & Bleu Cheese

Asparagus Soup
With Grilled Asparagus

Chilled Soups

Two-Toned Melon Soup
Honeydew & Cantaloupe

Heirloom Tomato & Fennel

Classic Gazpacho
Served in a Martini Glass
With Grilled Olive Bread

Chilled Potato & Leek

Chilled Cucumber
With Smoked Scallops

All prices are per person except as noted.

SERVED DINNER STARTING COURSES

SALADS

Please select one of the following:

Julienne Vegetable Salad
Sherry Vinaigrette

Cucumber & Watercress Salad
Ver jus Vinaigrette

Baby Spinach Salad
Toasted Walnuts and Warm Balsamic Vinaigrette

Tomato & Fresh Mozzarella Napolean
Layered with Fresh Basil, Aged Balsamic Vinaigrette, and Organic Greens

Baby Organic Greens
Grape Tomatoes, English Cucumbers, Aged Sherry Vinaigrette

Classic Caesar Salad
Romaine Hearts, Garlic Croutons, Fresh Parmesan Cheese

Baby Arugula Salad
Dried Cherries, Pine Nuts, Sliced Pears, Walnut Vinaigrette

Prosciutto & Roasted Asparagus Salad
Roasted Asparagus Wrapped in Italian Cured Ham, Fresh Mozzarella, with Baby Greens, Oven Roasted Tomato Vinaigrette

Grilled Vegetable Salad
Grilled Vegetables and Salad Greens

All prices are per person except as noted.

SERVED DINNER ENTRÉES

Entrees are Served with a Seasonal Vegetable and Starch

ENTRÉES

Please Select Two of the Following:
(Pre-counts are Required)

Meat & Poultry

Tenderloin of Beef

Seared Statler Breast of Chicken

Grilled Veal Chop

Domestic Rack of Lamb

Seared Breast of Duck

Boneless Stuffed Breast of Chicken

Your Choice of the Following Stuffing:
Roasted Apple & Pear
Caramelized Onion, Mushroom & Artichoke
Spinach, Roasted Red Pepper & Bleu Cheese
Crab & Langostino, Sausage & Apple

Seafood

Pan Seared Red Snapper

Pistachio Encrusted Salmon

Oven Roasted Salmon

Grilled Prawn

Grouper

Pomegranate & Cilantro
Encrusted Baramundi
Wrapped in Rice Paper

Oven Roasted Arctic Char

Lobster in Puff Pastry
With Cognac Cream Sauce
($5.00 per Person Surcharge Applies)

MIXED GRILLE SELECTIONS

Please Select Two of the Following:
No Pre-counts Required

Tenderloin of Beef
Statler Breast of Chicken
Rack of Lamb
Stuffed Chicken Breast
Arctic Char
Grouper (Not Wrapped)
Grilled Prawns
Pan Seared Scallops
Pan Seared Snapper
Salmon Filet
Lobster in a Puff Pastry
($5.00 per Person Surcharge Applies)

VEGETARIAN SELECTIONS

Roasted Vegetable Gateau
Roasted Portabella Mushrooms, Celery Root,
Beefsteak Tomatoes and Yellow Peppers,
Warmed Roasted Red Pepper Vinaigrette
and Toasted Quinoa
Roasted Vegetable Risotto
Marinated Grilled Vegetables & Aged Goat Cheese
With Warm Couscous Salad
Eggplant Rollantini
Roasted Vegetable & Ricotta Cheese Filling
Topped with Fresh Tomato Sauce
Pecan Encrusted Sweet Potato Cakes
With Warm Ratatouille & Red Pepper Coulis

All prices are per person except as noted.

SERVED DINNER DESSERTS

DESSERTS

Please select one of the following:

Belgian Chocolate Mousse
Choice of White or Dark Chocolate Mousse with Chocolate Curls
Or Fresh Fruit Mousse with Chocolate Curls

Cranwell's Famous Apple Tart
Orange Caramel Sauce and Vanilla Ice Cream

Berkshire Ice Cream
With a Choice of Raspberry or Strawberry Coulis, Belgian Chocolate or Caramel Sauce

Seasonal Fruit Sorbet
With a Choice of Raspberry or Strawberry Coulis, Belgian Chocolate or Caramel Sauce

Chocolate Truffle Bar Trio
With Fresh Mint Cream

Assorted Mini Pastries
A Platter of Freshly Prepared Individual Desserts

Fresh Fruit Presentation
An Array of Fruits Served with Vahlrona Chocolate Dipping Sauce

Served with Freshly Brewed Coffee and Harney & Sons Tea.

Three-course Dinner $49.00

Four-course Dinner $54.00

DINNER BUFFETS

Available to groups of 25 or more
Please add $3.00 surcharge per person for groups less than 25

CRANWELL DINNER STATIONS

CARVING STATION

Please Select Two of the Following:
With Accompanying Sauces

Beef Tenderloin
Fresh Roasted Turkey
Baked Virginia Ham
Peppered Strip Loin of Beef
Leg of Spring Lamb

CREATE YOUR OWN PASTA STATION

Variety of Pastas, Sauces
and Toppings Prepared to Order
Classic Caesar Salad
Baby Green Salad
Seasonal Vegetable Medley
Roasted Potatoes
Hearty Rolls and Breads

PLATED DESSERT

Choice From One of the Following:
Belgian Chocolate Mousse
Cranwell's Famous Apple Tart
Berkshire Ice Cream
Seasonal Fruit Sorbet
Chocolate Truffle Bar Trio
Assorted Mini Pastries
Fresh Fruit Presentation

Freshly Brewed Coffee
Harney & Sons Tea
$59.00

$75.00 Chef Attendant Fee Applies to Each Station

All prices are per person except as noted.

DINNER BUFFETS

Available to groups of 25 or more
Please add $3.00 surcharge per person for groups less than 25

BERKSHIRE DINNER BUFFET

Classic Caesar Salad
Baby Green Salad
Seasonal Vegetable Medley
Roasted Potatoes
Hearty Rolls and Breads

Choice of Two of the Following:
Penne Pasta
With Roasted Vegetables, Tomato, Basil
Grilled Breast of Chicken
With Cider Glaze
Grilled Salmon Filet
Sautéed Sirloin Beef Tips

Choice of One of the Following:
Cranwell Apple Tart
Belgian Chocolate Mousse
Served in a Dark Chocolate Cup

Freshly Brewed Coffee
Harney & Sons Tea
$45.00

ITALIAN DINNER BUFFET

Classic Caesar Salad
Tomato with Fresh Mozzarella Salad
Seasonal Vegetable Medley
Assorted Herb Breads
Chicken Marsala
Steamed Mussels
With White Wine, Tomatoes, Garlic, Parsley
Grilled Veal Medallions
Wild Mushroom Ragout
Housemade Vegetable Ravioli's
Chardonnay Sage Cream Sauce
Housemade Cannolis
Lemon Bars
Freshly Brewed Coffee
Harney & Sons Tea
$49.00

SOUTH OF THE BORDER

Chilled Taco Salad
Mexican Arugula Salad, Tomatoes,
Avocado, Onion, Green Chili
With Lime Cilantro Vinaigrette
Corn & Black Bean Quesadilla's
Grilled Tequila Marinated Shrimp
Cumin Crusted Pork Loin
with Chipotle Cucumber Salsa

Sizzling Fajita Station
Beef & Chicken Fajitas
Pico de Gallo Salsa and Guacamole
Peppers, Onions, Sour Cream,
Tomatoes, Shredded Cheese

Mexican Style Fried Ice Cream
Freshly Brewed Coffee
Harney & Sons Tea
$47.00
$75.00 Chef Attendant Fee Applies

ASIAN DINNER BUFFET

Fresh Baby Greens
With Sesame Dressing
Oriental Noodle Salad
Cucumber & Watercress Salad
Teriyaki Salmon
Coconut Shrimp
With Hoison Sauce
Sliced Grilled Chicken
Spicy Peanut Sauce
Szechuan Marinated Steak
Ginger Mushroom Sauce
Fortune Cookies & Coconut Macaroon Cookies
Freshly Brewed Coffee
Harney & Sons Tea
$58.00

All prices are per person except as noted.

BARBEQUES

Served Buffet Style with Chef Attended Grill
for Groups of 20 or More
Served Family Style for Groups of 20 or Less

SLOANE'S GRILL

Texas Style BBQ Chicken
All Beef Hot Dogs
Grilled Hamburgers & Garden Burgers
Potato Salad
Cole Slaw
Baby Green Salad
New England Baked Beans
Corn on the Cob
Sliced Watermelon
House Made Cookie Platter
Freshly Brewed Coffee
Harney & Sons Tea
$35.00

THE GRAND BBQ

12oz. New York Strip Steak
Texas Style BBQ Chicken **OR** Baby Back Ribs
Grilled Swordfish Steaks
Baked Potato
Cole Slaw
Baby Green Salad
Grilled Vegetables
Roasted Corn & Black Bean Salad
Fresh Apple Pie
Sliced Watermelon
House Made Cookie Platter
Freshly Brewed Coffee
Harney & Sons Tea
$50.00

NEW ENGLAND CLAM BAKE

Steamed 1 ½ lb. Maine Lobster
Steamed Littleneck Clams
12 oz. New York Strip Steak
Roasted Red Potatoes
Cole Slaw
Baby Green Salad
New England Baked Beans
Grilled Vegetables
Corn on the Cob
Fresh Strawberry Shortcake
Chocolate Cake
Freshly Brewed Coffee
Harney & Sons Tea
$70.00

$75.00 Chef Attendant Fee Applies to Each Individual Station

HOSTED BARS

Per-Drink Basis Bars

Well Brands	$7.50
Call Brands	$8.50
Top Brands	$9.50 and up
Premium Brands	$10.50 and up
Cordials	$8.50 and up
Soft Drinks, Fruit Juice	$2.75
Domestic Beer	$4.50
Special Beer	$4.75 and up
Imported Beer	$5.50
Draft Beer (microbrewed)	$6.50 and up
Evian Still Water	$3.95
Perrier Sparkling Water	$3.95
House Wine	$7.00 glass
	$28.00 bottle
House Champagne	$7.00 glass
	$28.00 bottle

Per Person, Per Hour Rate:
Premium Brands

First Hour	$18.00
Second Hour	$14.00
Thereafter	$8.50

Beer, Wine and Soda only bars are available on a per-drink basis only.

A $100.00 charge per bartender will be added for satellite bars.

There is a $50.00 fee for a self-service bar.

All prices are per person except as noted.

Kindly Note…

- When offering a choice of entrées, pre-counts are required seven days prior to your group's arrival.

- Before placing your order, please inform your Sales Manager if a person in your group has a food allergy.

- We require a final guarantee of attendees seven days prior to arrival. You will be billed for your guaranteed figure or any guest over your guaranteed figure. If we do not receive your guarantee, we will plan to set for and serve your original estimated guest count and charge accordingly. An increase of up to 5% is permissible within the one-week period. A last minute increase in guests may result in a shortage of staff and food items.

- Groups may be subject to additional charges based on items above and beyond our normal framework (i.e. specialty food items, excessive function space usage or set-up, certain audiovisual requirements etc.)

- All food and beverage prices are subject to a 7% Massachusetts state tax. A service charge of 15% will also be added to all banquet and conference food and beverage and will be given to the service personnel. In addition 3% will be given to food and beverage supervisory personnel and an additional 2% will be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff associates. State and local taxes are subject to change.

- All prices are subject to change. Please note that if there is a change in Massachusetts tax rates we will adjust as applicable.

- As other guests may utilize the same room prior to or following your function, please adhere to the times you agreed upon. Should your time schedule change, please contact the Sales and Catering Office and every effort will be made to accommodate you. Function rooms are assigned the number of people anticipated. If attendance decrease or increases, we reserve the privilege to move the function to a room suitable for that attendance. You will be notified of any changes in location prior to those changes being made.

- We do not permit any food or beverage items to be brought into the hotel and served to your guests. Exceptions: Birthday, anniversary and wedding cakes and wedding favors.

- Due to our current fire laws pertaining to open flames, all candles must be enclosed in a glass container. Use of glitter and confetti is not permitted in Cranwell banquet facilities without prior written approval. Cost associated with the clean-up of glitter, confetti and related materials are the client's responsibility. Tape or adhesives of any kind, screws, nails etc. is prohibited from being used on walls. All decorations must be removed at the end of the event unless other arrangements have been made in advance with the Sales and Catering Office.

- Packages and materials for events held at Cranwell should not arrive more than 5 days prior to the dated of the function. Please include the name and date of the event along with the Sales Manager's name on the label. We cannot assume responsibility for damage or loss of any item sent to Cranwell for storage. Additionally, we cannot be responsible for any items, including audiovisual equipment, left on property at the close of a function.

THANK YOU

NOTES

CRANWELL

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