



# *The Hotel Northampton*

## **BANQUET MENUS**

36 KING STREET NORTHAMPTON, MA 01060

413-584-3100

[sales@hotelnorthampton.com](mailto:sales@hotelnorthampton.com)





"Where Hospitality is a Personal Commitment"

### **BREAKFAST SELECTIONS**

**WIGGINS LIMITED CONTINENTAL**

Bakery Basket of Muffins & Bagels with Cream Cheese  
Coffee, Tea, Decaf & Assorted Bottled Juices

**\$10.95 PER PERSON**  
(Minimum 10 People)

**WIGGINS EXTENDED CONTINENTAL**

Bakery Basket of Muffins, Coffee Cakes & Bagels with Cream Cheese  
Individual Yogurts & Seasonal Fresh Fruit Display  
Coffee, Tea, Decaf & Assorted Bottled Juices

**\$12.95 PER PERSON**  
(Minimum 10 People)

**DELUXE BREAKFAST BUFFET**

Bakery Basket of Muffins, Coffee Cakes, Bagels with Cream Cheese,  
Fresh Scrambled Eggs & Breakfast Potatoes  
Texas French Toast with Maple Syrup & Whipped Butter  
Coffee, Tea, Decaf & Assorted Bottled Juices

**\$18.95 PER PERSON**  
(Minimum 25 People)

***CHOICE OF ONE:***

Bacon                                      Sausage

**HEALTHY MORNING YOGURT BREAK**

Display of Assorted Yogurts, Seasonal Fresh Fruit,  
Granola, Kashi & Fresh Berries  
Accompanied By 2%, Skim & Soy Milk  
Coffee, Tea, Decaf & Assorted Bottled Juices

**\$15.95 PER PERSON**  
(Minimum 20 People)

**NORTHAMPTON PLATED BREAKFAST**

Bakery Basket of Muffins, Croissants & Coffee Cakes  
Fresh Fruit Cups  
Served with Breakfast Potatoes, Coffee, Tea & Decaf

**\$17.95 PER PERSON**  
(Maximum 30 People)

***CHOICE OF ONE:***

Fresh Scrambled Eggs  
Texas French Toast with Maple Syrup  
& Whipped Butter

***CHOICE OF ONE:***

Bacon  
Sausage  
Grilled Ham

***CHOICE OF TWO:***

Orange Juice  
Cranberry Juice  
Apple Juice

**ADDITIONAL ITEMS**

Individual Fresh Fruit Cup  
Individual Yogurts  
Individual Fruit & Yogurt Parfait  
Eggs Benedict or Quiche  
Hard Boiled Eggs  
Smoked Salmon with Caper Relish  
Gluten Free Muffins

**\$2.95 per Person**  
**\$2.95 per Person**  
**\$3.95 per Person**  
**\$3.95 per Person**  
**\$2.50 per Person**  
**\$4.95 per Person**  
**\$2.95 per Person**

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Please inform your guests that they must notify the hotel of any food allergies or dietary restrictions.

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## CLASSIC BRUNCH BUFFET – AWARD WINNING!

**\$29.95 PER PERSON**

(Minimum 40 People)

2 Hours

Bakery Basket of Muffins, Coffee Cakes & Bagels with Cream Cheese  
 Seasonal Fresh Fruit & Yogurt  
 Fresh Scrambled Eggs  
 Eggs Benedict  
 Breakfast Potatoes  
 Texas French Toast with Maple Syrup & Whipped Butter

### CHOICE OF ONE:

Bacon  
 Sausage  
 Grilled Ham

### CHOICE OF ONE SALAD:

Mixed Field Greens Salad with House Balsamic  
 Caesar Salad with Creamy Caesar Dressing  
 Tri Color Pasta Salad  
 Marinated Vegetable Salad

### CHOICE OF TWO ENTRÉES:

Chicken Picatta with Lemon Caper Sauce  
 Chicken Francaise with Tomatoes & Parmesan Cheese with Lemon White Wine Sauce  
 Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes  
 Chicken Cordon Bleu with Classic Supreme Sauce  
 Grilled Pork Tenderloin with Rosemary & Apple Demi Glace  
 Poached Salmon with Lemon Dill Beurre Blanc  
 Baked Haddock with Lemon Crumb Topping  
 Ratatouille Lasagna

Decadent Array of Chef Selected Desserts

Coffee, Tea, Decaf & Assorted Bottled Juices

## BRUNCH ENHANCEMENTS

Chef Made to Order Omelette & Belgian Waffle Station *(\$50 attendant fee)*

**\$11.95 per Person**

Bloody Mary or Mimosa Bar for One Hour

**\$11.95 per Person**

Each Additional Hour

**\$6.95 per Hour**

## A LA CARTE SELECTIONS

### BAKED GOODS (CHOICE OF ONE)

**\$3.50 per Person**

Freshly Baked Assorted Muffins, Bagels & Cream Cheese,  
 Scones or Fresh Baked Cookies

### CHILLED BEVERAGES

Assorted Sodas

**\$2.50 Each**

Bottled Juice

**\$2.75 Each**

12 oz. Saratoga Still or Sparkling Water

**\$3.50 Each**

28 oz. Pellegrino Sparkling or Flat Water

**\$5.25 Each**

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**SPECIALTY BREAKS**

(MINIMUM 10 PEOPLE)

SELECT ONE

**ALL SPECIALTY BREAKS INCLUDE A BEVERAGE STATION OF SOFT DRINKS,  
COFFEE, TEA & DECAF**

**\$10.95 PER PERSON**

(Minimum 10 People)

**AFTERNOON BREAK**

Freshly Baked Cookies  
Homemade Fudge Brownies  
Sliced Fresh Fruits

**STRAWBERRY SHORTCAKE**

Fresh Baked Biscuits  
Fresh Strawberries  
Fresh Whipped Cream

**HEALTHY HEART**

Individual Assorted Yogurt  
Granola Bars  
Seasonal Fruit Display

**AFTERNOON ELEGANCE - ADD \$1 PER PERSON**

Assorted Imported & Domestic Cheeses  
Assorted Crackers  
Sliced Fresh Fruit

**MIX & MATCH ENHANCMENTS**

(MINIMUM 10 PEOPLE)

SELECT TWO

**COFFEE, HERBAL TEAS & DECAFFEINATED COFFEE**

\$3.95 per Person

**ASSORTED GRANOLA BARS & PROTEIN BARS**

\$3.50 per Person

**SEASONAL WHOLE FRUIT BOWL**

\$2.95 per Person

**WICKED TWISTED PRETZELS**

*With Dijon, Honey Mustard and  
Jalapeno Mustard*

Dippers: \$3.95 per Person

Pretzel Twist: \$5.95 per Person

**ASSORTED INDIVIDUAL YOGURTS**

\$2.95 per Person

**ASSORTED CANDY BARS**

\$2.95 per Person

**COMPLETE BEVERAGE STATION**

*Coffee, Tea & Decaf  
Assorted Individual Soft Drinks  
& Bottled Water*  
\$6.00 per Person

**ASSORTED INDIVIDUAL SOFT  
DRINKS & BOTTLED WATER**

\$4.50 per Person

**FRESHLY BAKED COOKIES &  
HOMEMADE BROWNIES**

\$3.95 per Person

**SIGNATURE SUNDAE BAR**

*Vanilla & Chocolate Ice Cream,  
Hot Fudge, Caramel Sauce,  
Variety of Fruits, Candy Toppings &  
Whipped Cream*  
\$10.95 per Person

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## LUNCH BUFFETS

### GRANDE LUNCHEON BUFFET

**\$26.95 PER PERSON**

(Minimum 30 People)

1 ½ Hours

Freshly Baked Rolls & Butter

**CHOICE OF ONE SALAD:**

Mixed Field Greens Salad with House Balsamic

Caesar Salad with Creamy Caesar Dressing

Tri-Color Pasta Salad

Marinated Vegetable Salad

**CHOICE OF TWO ENTRÉES:**

Chicken Picatta with Lemon Caper Sauce

Chicken Cordon Bleu with Classic Supreme Sauce

Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes, with Balsamic Reduction Sauce

Chicken Francaise with Tomatoes & Parmesan Cheese with Lemon White Wine Sauce

Baked Haddock with Lemon Crumb Topping

Grilled Pork Tenderloin with Rosemary & Apple Demi Glaze

Sliced Flatiron Sirloin with Wild Mushroom Port Wine Sauce – Add \$3.00 per Person

Poached Salmon with Dill Beurre Blanc

Grilled Salmon with Orange Ginger Glaze

Vegetable Ravioli with Choice of Marinara, Pesto Cream, or Alfredo Sauce

Meat or Vegetarian Lasagna

Chef's Choice of Vegetable & Starch

Chef's Dessert Display

Assorted Soft Drinks, Coffee, Tea & Decaf

### DELI BUFFET

**\$19.95 PER PERSON**

(Minimum 30 People)

1 ½ Hours

Chef's Choice Homemade Soup du Jour

or New England Clam Chowder - Add \$2.00 per Person

Sliced Smoked Turkey, Roast Beef, Baked Virginia Ham

Caesar Salad with Creamy Caesar Dressing, Fresh Fruit Salad & Cole Slaw

Cape Cod Potato Chips

Assorted Sliced Cheeses, Pickles, Lettuce & Sliced Tomato

Appropriate Condiments

Assorted Breads & Rolls

Freshly Baked Cookies & Brownies

Assorted Soft Drinks, Coffee, Tea & Decaf

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## PLATTERED SANDWICHES

**\$17.95 PER PERSON**

(Minimum 10 People &  
Maximum 20 ppl) 1 ½ Hours

Family Style Mixed Field Greens Salad with House Balsamic

**CHOICE OF THREE SANDWICHES:** Turkey Club, Grilled Vegetable Wrap, Bacon Ranch Grilled Chicken Sandwich, Pulled Pork Sandwich, Tuna Melt Panini, or Smoked Turkey Panini  
Cape Cod Chips and Condiments

Assorted Soft Drinks

## LITTLE ITALY LUNCH BUFFET

**\$21.95 PER PERSON**

(Minimum 30 People)  
1 ½ Hours

Minestrone Soup

Caesar Salad with Creamy Caesar Dressing

Focaccia Bread & Breadsticks

**CHOICE OF ONE PASTA:** Tortellini, Penne, Bowtie, or Angel Hair

**CHOICE OF ONE SAUCE:** Marinara, Alfredo, or Pesto Cream

**CHOICE OF ONE MEAT:** Chicken Parmesan, Chicken Marsala, Meatballs, or Italian Sausage

Chocolate Mousse

Served with Assorted Soft Drinks, Coffee, Tea & Decaf

## TACO BAR (Build Your Own)

**\$23.95 PER PERSON**

(Minimum 30 People)  
1 ½ Hours

Soft Tortillas and Corn Tortilla Shells

Rice, Black Beans, Lettuce and Cheese

Guacamole, Pico De Gallo & Salsa

South West Style Salad

**CHOICE OF TWO:** Chicken, Pulled Short Rib, Carnitas (Pulled Pork), Roasted Vegetable

Freshly Baked Cookies & Brownies

Assorted Soft Drinks, Coffee, Tea & Decaf

## MIXED GRILLED LUNCH BUFFET

**\$22.95 PER PERSON**

(Minimum 30 People)  
1 ½ Hours

Chef's Choice Homemade Soup du Jour

**CHOICE OF TWO SALADS:** Mixed Field Greens Salad, Caesar Salad, or Spinach Salad with Strawberries & Pecans

**CHOICE OF TWO ENTRÉES:** Grilled Chicken, Grilled Vegetables, or Grilled Black Angus Steak

Served with Tortilla Wraps

Condiments include Lettuce, Tomato, Shredded Cheese, Guacamole, Salsa & Sour Cream

Cape Cod Potato Chips

Freshly Baked Cookies & Brownies

Assorted Soft Drinks, Coffee, Tea & Decaf

## LUNCH ENHANCEMENTS

New England Clam Chowder

\$3.50 per Person

Sliced Fresh Fruit

\$3.50 per Person

Caesar Salad with Creamy Caesar Dressing

\$3.50 per Person

Potato Salad

\$3.50 per Person

Pasta Salad

\$3.50 per Person

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### **PLATED LUNCHES**

All Plated Lunches include Freshly Baked Rolls & Butter, Choice of Appetizer, Chef's Choice Starch & Vegetable, Dessert, Assorted Soft Drinks, Coffee, Tea & Decaf

#### **PLATED LUNCH**

**\$21.95 PER PERSON**

##### **CHOICE OF ONE APPETIZER:**

Soup du Jour  
New England Clam Chowder - *Add \$2.00 per Person*  
Mixed Field Greens Salad with House Balsamic  
Caesar Salad with Creamy Caesar Dressing

##### **CHOICE OF TWO ENTRÉES:**

Grilled Basil Chicken Breast with Fresh Mozzarella & Sliced Tomatoes  
Chicken Picatta with Lemon Caper Sauce  
Baked Haddock with Lemon Crumb Topping  
Grilled Salmon with Lemon Dill Beurre Blanc  
Sliced Chicken Cordon Bleu with Classic Supreme Sauce  
8 oz. Grilled Sirloin with Wild Mushroom Port Wine Sauce – *Add \$4.00 per Person*  
Vegetarian Ravioli with Pesto Cream Sauce

##### **CHOICE OF ONE DESSERT:**

Vanilla Ice Cream Parfait with Chocolate or Raspberry  
Chocolate Mousse  
New York Style Cheesecake - *Add \$1.50 per Person*  
Carrot Cake - *Add \$1.50 per Person*  
Vanilla Custard & Chocolate Chip Croissant Bread Pudding with Cinnamon Whipped Cream  
Gluten Free Chocolate Torte - *Add \$1.50 per Person*

#### **LIGHT & LIVELY LUNCH**

**\$18.95 PER PERSON**

Soup du Jour

(Maximum 25 People)

##### **CHOICE OF TWO ENTRÉES:**

Chef Salad  
Chicken Caesar Salad with Creamy Caesar Dressing  
Spinach Salad with Strawberries & Pecans, Red Onions, Goat Cheese, Topped with Salmon & Lemon Poppseed Dressing  
Lemon Pesto Chicken Panini with French Fries & Coleslaw  
Grilled Vegetable Hummus Wrap with French Fries & Coleslaw  
Smoked Turkey Panini with French Fries & Coleslaw  
Chicken Caesar Wrap

Fresh Fruit for Dessert  
Assorted Soft Drinks, Coffee, Tea & Decaf

#### **ON THE ROAD...BOXED LUNCH TO GO**

**\$16.95 PER PERSON**

##### **CHOICE OF SANDWICHES OR WRAPS:**

Roast Beef, Turkey, Baked Virginia Ham, Chicken Caesar Wrap, or Grilled Vegetable & Hummus  
Cape Cod Potato Chips or Whole Fruit  
Fresh Baked Cookie  
Assorted Soft Drinks  
Bottled Water – *Add \$1.00 per Person*

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## **PLATED DINNER**

All Plated Dinners include Freshly Baked Rolls & Butter, Choice of Salad or Soup, Starch, Chef's Choice Vegetable, Dessert, Coffee, Tea & Decaf

Modified Menus Available – Inquire for Details

### **PLATED DINNER MENU**

**\$34.95 PER PERSON**

#### **CHOICE OF ONE:**

Mixed Field Greens Salad with House Balsamic  
 Caesar Salad with Creamy Caesar Dressing  
 Walnut Apple Endive Salad with Sweet Cider Vinaigrette  
 Caprese Salad Comprised of Tomato, Basil & Fresh Mozzarella - Add \$2.95 per Person

Tomato Basil Bisque  
 Minestrone  
 Tri-Color Tortellini  
 New England Clam Chowder – Add \$2.00 per Person

#### **CHOICE OF TWO ENTRÉES FOR PARTIES OF 40 & UNDER; CHOICE OF THREE ENTRÉES FOR PARTIES OVER 40:**

Boneless Stuffed Chicken Florentine  
 Chicken Picatta with Lemon Caper Sauce  
 Chicken Marsala  
 Chicken Francaise with Tomatoes & Parmesan Cheese with Lemon White Wine Sauce  
 Chicken Cordon Bleu with Classic Supreme Sauce  
 Mushroom Duxelle Stuffed Chicken Breast with Madeira Wine Sauce  
 Grilled Pork Tenderloin with Brandied Apple Demi Glace – Minimum 20 count  
 Grilled Salmon with Lemon Dill Beurre Blanc  
 Baked Haddock with Lemon Crumb Topping  
 Seafood Stuffed Baked Shrimp with Lemon Dill Beurre Blanc – Add \$5 per Person  
 Herb Garlic Crusted Rack of Lamb with Rosemary Chianti Reduction – Add \$6 per Person  
 Sliced Flatiron Sirloin with Mushroom Port Wine Sauce  
 Grilled Filet Mignon with Wild Mushroom Port Wine Sauce, Béarnaise Sauce, or Gorgonzola Cream Sauce – Add \$5 per Person  
 Grilled Sirloin with Wild Mushroom Port Wine Sauce – Add \$4 per Person  
 Prime Rib au Jus with Horseradish Cream Sauce – Add \$4 per Person (Parties Over 40 People)  
 Vegetable Ravioli with Pesto Cream Sauce  
 Eggplant Parmesan

#### **CHOICE OF ONE STARCH:**

Rice Pilaf  
 Oven Roasted Potatoes  
 Parslied Red Bliss Potatoes  
 Baked Potato  
 Baked Sweet Potato  
 Roasted Garlic Whipped Potatoes  
 Twice Baked Potato – Add \$.95 per Person

#### **CHOICE OF ONE DESSERT:**

New York Style Cheesecake with Strawberries  
 Carrot Cake  
 Chocolate Mousse Parfait  
 Chocolate Black Out Cake  
 Key Lime Pie - Add \$2.50 per Person  
 Pineapple Pina Colada Cake (Seasonal)  
 Lemonade Cake with Strawberry Drizzle (Seasonal)  
 Gluten Free Chocolate Torte

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### **BUFFET DINNER**

*All Dinner Buffets Include Freshly Baked Rolls & Butter, Dessert Display,  
Coffee, Tea & Decaf*

*Modified Menus Available – Inquire for Details*

#### **GRANDE DINNER BUFFET**

**\$36.95 PER PERSON**

(Minimum 40 People)

Chef Selected Homemade Soup du Jour

##### **CHOICE OF ONE:**

Mixed Field Greens Salad with House Balsamic  
Caesar Salad with Creamy Caesar Dressing  
Antipasto Salad  
Spinach Salad with Strawberries & Pecans  
Walnut Apple Endive Salad with Sweet Cider Vinaigrette

##### **CHOICE OF ONE:**

Green Beans Almondine  
Maple Glazed Carrots  
Sautéed Summer Squash & Zucchini  
Butternut Squash – Seasonal  
Vegetable Medley

##### **CHOICE OF ONE:**

Rice Pilaf  
Oven Roasted Potatoes  
Roasted Garlic Whipped Potatoes  
Parslied Red Bliss Potatoes  
Potatoes au Gratin

##### **CHOICE OF TWO:**

Chicken Picatta with Lemon Caper Sauce  
Chicken Marsala  
Chicken Francaise with Tomatoes & Sliced Parmesan Cheese with Lemon White Wine Sauce  
Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes Topped with Balsamic Glaze  
Chicken Cordon Bleu with Classic Supreme Sauce  
Grilled Pork Tenderloin with Brandied Apple Demi Glaze  
Baked Haddock with Lemon Crumb Topping  
Grilled Salmon with Lemon Dill Beurre Blanc  
Sliced Roast Sirloin with Wild Mushroom Port Wine Sauce – *Add \$3.00 per Person*

##### **CHOICE OF ONE:**

Lasagna (Meat or Vegetable)  
Penne Pasta Marinara  
Penne Bolognese  
Vegetable Ravioli with Pesto Cream Sauce  
Tri Color Tortellini Alfredo

Chef's Choice Dessert Display

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### **STATIONARY DISPLAYS**

(Minimum 25 People)

#### **THE RECEPTION**

**\$8.95 PER PERSON per HOUR**

Imported & Domestic Cheese & Cracker Display  
Accompanied by Fresh Fruit & Vegetable Crudités with Herb Dip

#### **ANTIPASTO DISPLAY**

**\$275 PER DISPLAY**

Italian Meats, Cheeses, Marinated Vegetables, Olives & Pepperoncini's with Oil & Vinegar  
(Serves 50-70 Guests)

#### **SUSHI DISPLAY\***

**\$325 PER DISPLAY**

California, Tuna, Salmon & Cucumber Rolls with Wasabi, Soy Sauce & Pickled Ginger  
(Serves 20-30 Guests)

#### **MEDITERRANEAN DISPLAY**

**\$195 PER DISPLAY**

Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread & Kalamata Olives  
(Serves 50-75 Guests)

#### **TRIPLE CRÈME BAKED BRIE EN CROUTE**

**\$195 PER DISPLAY**

Served with Fresh Fruit, Walnuts, French Baguettes & Crackers  
(Serves 25-40 Guests)

#### **SMOKED SALMON DISPLAY**

**\$195 PER DISPLAY**

With Toasted Mini Bagels  
(Serves 15-20 Guests)

\*Consuming raw or undercooked shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

### **CARVING STATION**

All Carving Stations are served with Rustic Breads & Appropriate Condiments  
A \$50 Service Fee will be applied for Each Station

*Each Item will serve 25 People*

Slow Roasted Turkey	<b>\$125</b>
Smoked Country Baked Ham	<b>\$150</b>
Roasted Beef Tenderloin (Serves 15-20 People)	<b>\$350</b>
Roasted Sirloin of Beef	<b>\$275</b>
Prime Rib	<b>\$315</b>
Boneless Roasted Leg of Lamb	<b>\$195</b>

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## **SPECIALITY STATIONS**

All Stations are served for a Maximum of 1½ Hours & Have a Minimum of 25 Guests  
Minimum of Three Stations or Enhancements Only

### **PASTA STATION**

**\$14.95 PER PERSON**

**CHOICE OF TWO PASTAS:** Penne, Tri-Color Cheese Tortellini, Fettuccini, Angel Hair, or Bow Tie

**CHOICE OF TWO SAUCES:** Alfredo, Bolognese, Marinara, Pesto Sun-Dried Tomato, or Vodka Cream

Served with Chicken, Fresh Vegetables & Assorted Fixings

### **FAR EAST STATION**

**\$15.95 PER PERSON**

Vegetable Fried Rice and White Rice

Chinese Egg Rolls or Spring Rolls

Shrimp Stir Fry and Chicken or Beef Stir Fry

Vegetable Lo Mein, Beef or Chicken Teriyaki

### **SALAD STATION**

**\$10.95 PER PERSON**

Baby Arugula, Oranges, Shaved Fennel, Endive & Tart Apples, Walnuts,

Bleu Cheese, Grape Tomatoes, Mozzarella & Basil

### **SLIDER STATION**

**\$14.95 PER PERSON**

**CHOICE OF THREE:**

Buffalo Chicken with Blue Cheese

Pulled Pork with Sweet BBQ

Philly Cheese Steak with Peppers and Onions

Tenderloin Boursin

Cheeseburger with Fixings

Mini Turkey (Cold)

### **SEAFOOD BAR\***

**\$12.95 PER PERSON**

Jumbo Cocktail Shrimp, Fresh Clams & Oysters on the Half-Shell Served with Cocktail Sauce & Lemon

*Based on 1 Oyster, 1 Clam, & 2 Jumbo Shrimp per Person*

### **VIENNESE SWEET TABLE – minimum 30 people**

**\$12.95 PER PERSON**

Assortment of Cannoli, Éclairs, Finger Pastries, Petit Fours & the Hotel Northampton's Decadent Desserts

Coffee, Decaf & Tea Selections

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## HORS D'OEUVRES

PRICED PER 100 PIECES

### COLD HORS D'OEUVRES

Herbed Goat Cheese & Caramelized Onions on Crostini	<b>\$125</b>
Shrimp Cocktail	<b>\$350</b>
Smoked Salmon Canapés	<b>\$295</b>
Smoked Duck Canapés with Blueberry Gastrique	<b>\$295</b>
Tarragon Chicken Salad with Green Apple & Endive on Toast Point	<b>\$175</b>
White Bean Puree on Crostini with Marinated Shallots & Tomatoes	<b>\$110</b>

### HOT HORS D'OEUVRES

Assorted Petite Quiches	<b>\$175</b>
Beef Teriyaki Skewers	<b>\$250</b>
Chicken Teriyaki Skewers	<b>\$135</b>
Coconut Shrimp with Mango Dipping Sauce	<b>\$195</b>
Fried Camembert Cheese with Honey Dijon	<b>\$150</b>
Mac & Cheese Bites	<b>\$150</b>
Malaysian Beef Satay	<b>\$275</b>
Miniature Bruschetta	<b>\$125</b>
Olive Manchego Bites	<b>\$195</b>
Potato Pancakes with Chive Sour Cream	<b>\$125</b>
Chili Lime Glazed Shrimp Skewer	<b>\$250</b>
Scallops Wrapped in Bacon	<b>\$250</b>
Spanakopita	<b>\$225</b>
Stuffed Mushroom Caps: Sausage, Seafood, or Gorgonzola	<b>\$110</b>
Swedish or Italian Meatballs	<b>\$105</b>
Thai Peanut Chicken Satays	<b>\$150</b>
Tiny Crab Cakes topped with Dill Aioli	<b>\$195</b>
Vegetarian Pot Stickers with Asian Dipping Sauce	<b>\$125</b>
Vegetable Spring Rolls with Soy Ginger Sauce	<b>\$110</b>

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 & 9.5% administrative fee (not a tip, gratuity or service fee) will be added to all menu & AV prices.  
 All applicable State & Local taxes will be added to all taxable items.  
 Prices & menu items subject to change with 90 day notice to booked functions.  
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## The Hotel Northampton

*"Where Hospitality is a Personal Commitment"*

### **FUNCTION ROOM CAPACITY**

Function Room	Square Feet	Dimensions	Conference	Open U	Hollow Square	Classroom	Theater	Reception	Rounds
Grand Ballroom	2475	33' x 75'	60	40	48	120	300	300	200
Hampshire Room	1,680	28' x 60'	60	28	32	50	150	125	80
Northampton Room	756	21' x 36'	30	22	26	30	50	60	50
Executive Boardroom	513	19' x 27'	22	16	20	20	32	N/A	24
Innsiders Boardroom	504	18' x 28'	12	N/A	N/A	N/A	N/A	N/A	N/A

**ROOM RENTAL RATES RANGE DEPENDING ON SIZE, SET UP & AVAILABILITY**

### **AUDIO VISUAL EQUIPMENT**

LCD Projector	\$175
8 Foot Projection Screen	\$65
10 Foot Projection Screen	\$105
Av Cart	\$15
Easel	\$15
Wired Microphone	\$35
Wireless Lavalier Microphone	\$65
Wireless Hand Held Microphone	\$35
Patch to the House System	\$100
Podium	\$50
Flip Chart with Markers	\$45
Post-It Flip Chart with Markers	\$65
TV with DVD Player	\$65
Conference Speaker Phone	\$80
Power Cord	\$5
Extension Cord	\$10

### **ADDITIONS**

Valet Parking	\$250
Chair Covers	\$5
Sashes	\$3
Custom Centerpieces	\$40

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## **BEVERAGE SERVICE**

### **CASH BAR**

Domestic Beer	\$4.75
Imported Beer	\$5.75
House Wine	\$8.00
Mixed Drinks	\$8.00 & Up
Specialty Drinks	\$10.00 & Up
Soda	\$2.50
Juices	\$2.50
Saratoga Spring Water	\$3.50

**OPEN BAR CONSUMPTION BASIS** - Tabulated by Consumption of Drinks at Applicable Prices

**HOST BARS** - Service Charge & Tax Excluded

### **OPEN CALL BAR – PER PERSON**

(Minimum 40 People)

First Hour	\$15.95
Second Hour	\$10.00
Additional Hour	\$8.00
Five Hours	\$36.00

### **OPEN PREMIUM BAR – PER PERSON**

(Minimum 40 People)

First Hour	\$17.95
Second Hour	\$11.00
Additional Hour	\$9.00
Five Hours	\$41.00

### **BLOODY MARY OR MIMOSA BAR – PER PERSON**

First Hour	\$11.95
Additional Hour	\$6.95

Open Soda Bars \$7.95 per Person (Minimum 50 People)

### **HOUSE WINES** - Upgraded Wine List Available Upon Request

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Pinot Noir or Cabernet	\$22.00 per Bottle
House Champagne	\$27.00 per Bottle

### **ADDITIONAL ENHANCEMENTS**

Champagne Toast	\$3.50 per Person
Wine Service with Dinner (2 Passes)	\$10.95 per Person
Non Alcoholic Fruit Punch	\$45.00 per Gallon
Wine or Champagne Punch	\$65.00 per Gallon
Mimosa	\$65.00 per Gallon
Sangria with Seasonal Fresh Fruit	\$90.00 per Gallon

**BAR SET UP FEE IS \$175.00 (5 HOUR OPEN BAR EXCLUDED)** Cocktail Servers are Available for Smaller Parties for \$35.00 per Hour (3 Hour Minimum – 1 Server per 20 Guests Required)

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