



Hors D'oeuvre, Buffet & Carving Station Menu



01/29/10

Cocktail Reception Hors D'oeuvre Selections

Hot

Crispy Vegetable Spring Rolls with Plum-Mustard Dip	\$ 30.50 per dozen
French Style Crab Cakes with Dijon Aioli	\$ 36.00 per dozen
Wild Mushroom Toast	\$ 32.00 per dozen
Brie Cheese, Pear, and Almond Beggar's Purse	\$ 32.00 per dozen
Scallops in Bacon with Maple-Grain Mustard Glaze	\$ 38.00 per dozen
Coconut Crusted Chicken, Honey Curry Dip	\$ 32.00 per dozen
Beef "Teriyaki" Skewers with Sweet Chili Dipping Sauce	\$ 32.00 per dozen
Artichoke, Parmesan & Goat Cheese Fritter, Garlic Aioli	\$ 32.00 per dozen
Chicken Teriyaki with Hot Mustard	\$ 32.25 per dozen
Demitasse Cups of Seasonal Soup Potato Leek, Butternut Squash, Tomato Basil, Asparagus or Corn	\$ 32.25 per dozen
Chicken Cashew Spring Rolls with Plum-Mustard Dipping Sauce	\$ 33.00 per dozen
Martini Glass filled with Garlic Mashed Potato, Slice Beef Tenderloin & Red Wine Sauce Or Lamb Chop with Mint Demi Glaze	\$36.00 per dozen

Chilled

Cherry Tomato-Mozzarella-Basil Brochettes with Sweet Onion Vinaigrette	\$ 31.00 per dozen
Ripe Melon wrapped in Aged Prosciutto di Parma	\$ 32.00 per dozen
Smoked Salmon on Rye Toast	\$ 33.00 per dozen
Seared Teriyaki Tuna, Wonton Cracker, Wasabi Mayo & Sesame Seeds	\$ 33.00 per person

Bruschetta

Roasted Tomato, Caramelized Onions & Basil	\$ 26.00 per dozen
Grilled Artichoke Hearts, Feta Cheese & Oregano	\$ 29.00 per dozen
Gorgonzola with Dried Black Mission Figs & Port Syrup	\$ 30.00 per dozen
Roasted Red Pepper, Cold Pressed Olive Oil, Manchego Cheese	\$ 27.00 per dozen

Prices are subject to 14% gratuity, 5.5% Administrative Fee and 6.25% MA State Tax

The Sherborn Inn

*33 North Main Street
(508) 655-9521*

Sherborn, MA 01770



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Cocktail Reception

Displayed Hors D'oeuvres

An Array of Domestic Cheeses	\$4.00pp
An Array of Imported Cheeses Accented with Fresh & Dried Fruits, Nuts, Crackers	\$5.50pp
Basket of Crudités, Ranch & Roasted Red Pepper Dressings	\$ 3.50pp
Antipasto with Thinly Sliced Hard Salami & Capicola, Pesto Grilled Squashes, Marinated Artichokes, Balsamic Grilled Mushrooms and Marinated Olives	\$ 5.50pp
Mediterranean Display with Roasted Garlic	\$6.00pp
Baked Brie en Croûte, Apple-Dried Cranberry Compote, Spiced Nuts and Assorted Cracker Breads	\$4.50pp

Thin Grilled Pizzas (Price Based Per Pizza, 8 Slices Each)

Grilled White Pizza with Gorgonzola & Poached Figs	\$12.00
Steak Tip Pizza with Truffled Mashed & Fontina Cheese	\$13.50
San Marzano Tomatoes with Oregano & Buffalo Mozzarella	\$11.00
Goat Cheese, Caramelized Onions & Spinach	\$11.00
Prosciutto, Asparagus, Blue Cheese & Balsamic Drizzle	\$12.00

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New England Raw Bar

Cultivated Mussels, Chilled with Fennel and Citrus Vinaigrette	\$30.00 per dozen
Seasonal Oyster on the Half Shell, Cocktail and Mignonette Sauces	\$38.00 per dozen
Littleneck Clams on the Half Shell Traditional Cocktail Sauce and Lemon	\$38.00 per dozen
Large Shrimp on Ice, Horseradish Cocktail Sauce	\$39.00 per dozen
Snow Crab Claw with Grain Mustard and Cocktail Sauces	\$38.00 per dozen
Colossal Shrimp on Ice, Horseradish Cocktail Sauce	\$42.00 per dozen
Cracked Maine Lobsters on Ice, Cocktail & Mercedes Sauces	Market Price

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Clams and Oysters require a Chef Attendant at \$ 75.00 per chef

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Buffet Stations

Pacific Rim Station

Beef Teriyaki Skewers, Steamed Shrimp Dumplings,
Pan-Seared Pork Potstickers & Crab Rangoons with Asian Dipping Sauces presented
in Bamboo Baskets and Asian "Take-Out" boxes with
Japanese Lanterns, Bamboo Mats & Chopsticks
\$ 14.50 pp

Baked Potato Station

Baked Idaho Potatoes
Cheddar Cheese, Smoked Gouda, Sour Cream, Bacon, Green Onions,
Chopped Tomato, Asparagus, Ranch Dressing, Broccoli & Shrimp
\$9.00pp

Moroccan Station

Tandoori Chicken Skewers with Yogurt Sauce, Israeli Couscous Salad, Marinated
Feta, Grilled Zucchini Salad, Spanikopita, Cucumber-Feta & Tomato Salad,
Chickpea-Cauliflower Salad, Cumin Brushed Flatbread Displayed with Moroccan
Tapestry, Pomegranates, Rose Petals, Pillar Candles & Fragrant Lemons
\$14.00 pp

Mashed Potato "Martinis"

Roasted Garlic Mashed Potatoes served in a Martini Glass
with Scallions, Crisp Bacon Bits, Sour Cream and Jack Cheese
\$ 5.50 pp

Build Your Own Nacho Station

Tortilla Chips, Salsa, Guacamole,
Beef Chili, Shredded Roast Chicken Chili, Black Bean Salad,
Cheddar & Monterey Jack Cheeses, Pickled Jalapeno
\$9.00pp

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Pasta Station

Penne, Tortellini and Farfalle
Herbed Plum Tomato, Parmesan Cream and Pesto Sauces
Garnished with Grilled Chicken, Sweet Peppers, Wild Mushrooms, Broccoli,
Caramelized Onions and Parmesan Cheese
Served with Rosemary Focaccia and Bread Sticks
\$ 12.50 pp
Minimum of 35 pp

Pasta, Inn Style

Upscale Pasta Station with *(choose 2)*

- ❖ Lobster Ravioli with Tarragon Lobster Cream
- ❖ Orecchiette with Smoked Chicken, Asparagus and Red Onion, Herb Broth
- ❖ Gnocchi with Spicy Tomato Cream
- ❖ Penne with Wild Mushrooms, Prosciutto and Sage
- ❖ Bolognese Tortellini with Fresh Plum Tomato Sauce and Ricotta Salata

\$ 15.00 pp
Minimum of 35 pp

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Carving Stations

Each Carving Station requires a Chef Attendant at \$ 75.00 per chef

Thinly Sliced Cold-Smoked Atlantic Salmon
with Traditional Condiments and Toasted Bagel Chips
\$150.00 (serves 25)

Poached Atlantic Salmon, Greek Cucumber Sauce & Tarragon Mayonnaise
\$ 165.00 (serves 20)

Herb Rubbed Roast Turkey Breast
Cranberry Orange Relish, Natural Jus
\$ 180.00 (serves 25)

Glazed Country Ham, Apple Mango Chutney,
Maple Whole Grain Mustard Sauce
\$ 160.00 (serves 40)

Black Angus Prime Rib of Beef,
Horseradish Cream, Bordelaise Sauce
\$ 275.00 (serves 30)

Slow Roasted Steamship of Beef,
Smoked Onion Jus
\$ 600.00 (serves 100)
(100 person minimum)

Roasted Pork Loin Stuffed with Apricots and
Golden Raisins with Ginger Snap Sauce
\$ 210.00 (serves 20)

Roasted Tenderloin of Beef,
Tarragon Hollandaise, Red Wine Sauce
\$ 240.00 (serves 15)

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Carving Station Enhancements

Roasted Garlic Mashed Potatoes	\$3.00 pp
Pesto Tossed Young Vegetables	\$3.25 pp
Steamed Asparagus & Baby Carrots	\$3.50 pp
Steamed Broccoli & Cauliflower	\$3.00 pp
Orzo Salad with Toasted Pinenuts & Golden Raisins	\$3.25 pp
Gratin of Potatoes with Bleu Cheese & Fresh Herbs	\$3.75 pp
Provencal Style Ratatouille	\$3.00 pp

Salad Stations

- ❖ Grilled Mediterranean Vegetables with Crumbled Feta and Black Olives \$5.00pp
- ❖ Seasonal Field Greens with Assorted Dressings \$5.00pp
- ❖ Vine Ripe Tomatoes, Buffalo Mozzarella and Extra Virgin Olive Oil \$7.00pp
- ❖ Classic Caesar Salad with Croutons and Parmesan \$6.00pp
- ❖ Cobb Salad, Bibb Lettuce, Avocado, Tomato, Bacon,
Ham, Jack Cheese and Hard Cooked Egg \$7.00pp
- ❖ Sherborn Inn SIGNATURE Baby Spinach Salad
with Ripe Seasonal Fruits, Spiced Walnuts, Blue Cheese and Balsamic Syrup \$6.00pp
- ❖ House Made Fruit Salad, Mint Infused Simple Syrup \$4.00pp

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- ❖ Fennel & Jicama Salad with Oranges, Mint & Toasted Almonds \$6.00pp
- ❖ French Green Bean Salad, Hazelnut Vinaigrette & Yellow Tomatoes \$5.50pp
- ❖ Seared Tofu Salad, Mandarin Oranges, Cucumber,
Snow Peas & Yellow Miso Vinaigrette \$6.00pp

Dessert Buffets

European Table

Pastry Chef's selection of Cakes, Pastries, Mousse, Cookies and Parfaits

\$14.95 pp

Chocolate Table

Pastry Chef's Selection of Dark, White and Milk Chocolate Desserts

\$14.95 pp

Petit Four Display

Pastry Chef's Selection of Tiny, Elegant Cookies, Tartlets,
Éclairs, Truffles and Pastries

\$7.00 pp

Small Fare

Cookie Platter *Choose 3*

Old Fashioned Sugar Cookies, Chocolate Chip,
Oatmeal Raisin, Gingersnaps, Peanut Butter

\$12.00 per dozen

Bars *Choose 3*

Raspberry Crumble, Lemon, Honey Pecan,
Blondie, Ganache Brownie, 7 Layer Bar

\$30.00 per dozen (3" x 3" broken into four pieces)

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Cooke/Bar Combo
Choose 4 from above

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Cupcakes

Chocolate Ganache, Coconut, Vanilla, Carrot

\$1.75 each

Beverage Service

Customized bar service is available for parties of 35 or more.
You may upgrade to additional choices of liquors.

Host Bar

The Host is charged on a per drink basis, on consumption
or

Cash Bar

The Individual guests are charged on a per drink basis

House Shelf	\$7.00
Call Shelf	\$8.00
Top Shelf	\$9.00

All Bars Include:

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House Cabernet, Chardonnay and Merlot Wines	\$ 6.75
Domestic Beer	\$ 3.75
Premium Beer	\$ 5.50
Soft Drinks	\$ 2.25
Mineral Water	\$ 3.00

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A Bar Setup fee of \$75.00 is required for all Bars Set Up

Additional Beverage Options *to Enhance Your Event*

Wine With Dinner

The Sherborn Inn offers an exquisite selection of wines and champagne. We are happy to assist you in selecting the appropriate options for your event.

Wine is charged by the bottle and will be poured by the Wait Staff.

Soda Bar

A table is arranged with assorted soft drinks, water, ice and glasses
\$9.00 per bottomless pitcher

Fruit Punch

A refreshing blend of fruit juices garnished with citrus and berries

Non Alcohol Fruit Punch \$ 50.00 per bowl

Champagne Punch \$ 75.00 per bowl

(Bowl Serves 30)

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Coffee Station

We recommend this option for guests having a morning ceremony at the Inn.
A table is arranged with cups, saucers, freshly brewed Coffee, Decaf Coffee and appropriate accompaniments.

\$ 15.00 per pot consumed

Coffee "To-Go"

Recommended at the completion of your event.
Take out cups and lids, freshly brewed Regular and Decaf coffee,
appropriate accompaniments.

\$15.00 per pot consumed

Dining Room Information

ROOM SPECIFICATIONS AND RENTAL PRICES

ROOM	MAXIMUM CAPACITY	RENTAL CHARGE
Sherborn Room	110 people with Dance Floor	\$ 400.00
½ Sherborn Room	36-50 people	\$200.00
Keeping Room <i>(working fireplace)</i>	30 people	\$ 150.00
Bullard Room <i>(decorative fireplace)</i>	24 people	\$ 100.00
Coolidge Room	15 people	\$ 100.00

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*(decorative fireplace)
Patio – (must be rented in
conjunction with Sherborn
Room)*



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Seasonal

\$ 200.00

Wine Cellar

20+ people

\$200.00

In addition to providing fine accommodations for your special event, we also offer public dining service. Certain access restrictions may apply to other areas of the Inn, as it is great importance to provide outstanding service to all guests.

FUNCTION AVAILABILITY SCHEDULE

Friday: 6:00pm to 11:00pm

Saturday: 11:00am to 4:00pm *or* 6:00pm to 11:00pm

Sunday: 11:00am to 4:00pm *or* 6:00pm to 11:00pm

Please check with your Event Manager
for specific date availability.

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General Information

Guarantees

A guaranteed number of guests and counts are required 14 business days prior to the event and cannot be reduced after that time. Once a guarantee is provided, it cannot be decreased. Charges will be based on the guarantee or actual attendance; whichever is higher. Please keep us informed of attendance fluctuations so we may service your event in the most professional manner. Our kitchen uses the guaranteed number provided for ordering all event specific products to ensure on-time delivery and the freshest products possible. The Sherborn Inn will be prepared to service 5% over the guarantee stated.

When an event is contracted, it is based on an anticipated number of guests as noted on the contract. If the actual guest-count decreases considerably from the original estimate, a charge may be assessed for the difference.

Deposit & Payment

Weddings require a non-refundable deposit of \$1500.00 to secure the event space. All other events require their assessed and assigned room rental fees as non-refundable deposits. Credit cards, personal checks, certified checks or cash may be used for the initial deposit. The receipt of a deposit shall constitute consent to all of the terms and information listed in this "General Information" form.

Payment in full is due 6 business days prior to the event and is based on the final guarantee provided. Final payment may be made in the form of cash, credit card, certified check or personal check to the Sherborn Inn. Personal checks will only be accepted for final payment if accompanied by a credit card authorization form for the amount in full.

Cancellation / Refunding

In the event of cancellation, notice must be received in writing. Deposits are nonrefundable if the Sherborn Inn is unable to re-book the space reserved with an event of equal or greater value during the specific event time that was cancelled. Should the Sherborn Inn re-book the event space as set forth above, a full refund will then be applied, less a \$250.00 administrative charge. Should an event cancel within 5 business days of the event date, the full estimated amount of the event as agreed to on the Banquet Event Order will be necessary to cover all expenses incurred by the Sherborn Inn.

Food & Beverage

The Sherborn Inn holds food and liquor licenses granted by the Commonwealth of Massachusetts as well as the Town of Sherborn and is responsible for complying with all regulations. Therefore, neither patrons nor patrons' guests are allowed to bring alcoholic beverages or food products to the Sherborn Inn for consumption.

The Sherborn Inn is the only licensed authority to serve alcoholic beverages and food on the premises. Additionally, food and beverage from private events are not to be removed from the premises.

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The Sherborn Inn reserves the right to refuse the sale and/or service of alcohol to anyone at anytime and can discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required. Please note that state law does not permit alcoholic beverages to be served before 12:00 Noon on Sundays.

Banquet menus are required for private events with 15 or more guests in attendance. Banquet Luncheon menus are available Monday through Friday. All weekend events may use Dinner, Brunch or Specialty / Package menus. There is a maximum choice of two entrée selections per seated event. Should more than two selections be necessary, a spilt entrée fee will be incurred.

Prices

Our chef uses the freshest ingredients and maintains extremely high standards in quality preparation and presentation. The menus have been priced based on menu ingredient availability. Unusual circumstances may prevent these items' availability or anticipated costs. For this reason, we must advise that prices are subject to change without notice. All menu items will incur an additional 14% gratuity, 5.5% Administrative Fee and 5% MA State tax.

Banquet Space

Function room assignments are based on anticipated number of guests. The Sherborn Inn reserves the right to assign another room should your count fall considerably below or above the contracted estimate.

The Sherborn Inn reserves the right to limit the volume of musical entertainment and must adhere to Sherborn town codes involving amplified music. All entertainment enhancing equipment, personnel and instrumentation must be approved prior to the event.

Personal Property and Liability

The Sherborn Inn is not responsible for damage or loss of any merchandise, articles or valuables of the patron or patron's guests or invitees prior to, during or after any event. The Sherborn Inn cannot assume responsibility for the loss of or damage to personal property and/or equipment brought onto the premises. The Sherborn Inn is furnished with many antiques and irreplaceable furnishings. The contractee is responsible for the damage or loss of any articles belonging to the Sherborn Inn during the period of time the facilities are subject to the contractee's use. This includes any loss or damage by the patron's guests or invitees. It is the sole responsibility of the contractee to pay the replacement cost of the said lost or damaged article(s). This includes any rental property contracted by private rental companies necessary for the performance of the said event.

The Sherborn Inn is not liable for the failure to complete this contract due to Acts of God including hurricanes, tornadoes, adverse weather or other causes beyond its control including, but not limited to strikes, acts of war, accidents, or interruptions in utilities. The Sherborn Inn reserves the right to cancel engagements due to these circumstances and shall bear no damages for doing so under causes beyond its control.

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