

THE SHERBORN  
INN



YOUR WEDDING DAY

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A SELECTION OF MENUS  
CREATED ESPECIALLY FOR YOUR WEDDING CELEBRATION

*The Sherborn Inn*

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

*Sherborn, MA 01770*



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*Prices are subject to 14% gratuity, 5.5% Administrative Fee and 6.5% MA State Tax*



## *Welcome to The Sherborn Inn!*

*Imagine .....*

A beautiful New England country wedding with all the sophistication of a Boston gala event. All your guests dancing the night away after dining on a custom designed four course meal by our Executive Chef Paul Walsh and a wedding cake made by our in-house Pastry Chef Milissa Laurence. Oh, and did we mention not having to worry about a single detail?

Our expert event coordinators will take care of everything.

Sound too good to be true? *It's not.*

It's all here—waiting for you and your family at THE SHERBORN INN.

The Sherborn Inn is the premier traditional New England Style banquet facility in the Greater Boston area, and has been since its inception in 1988. A perfect balance of New

England charm and a sophisticated ambience come together to create the elegant and beautiful atmosphere for your wedding. Whether hosting a small reception for fifteen or a huge banquet reception for 100 or more, The Inn is here for you and your family's special day, and we assure you that it will be a memorable one.

Our expert Event Coordinators will ensure that no detail of your wedding is overlooked.

They will assist you in planning every detail, no matter how large or small. We at The Sherborn Inn pride ourselves on tremendous service, impeccable attention to detail, delectable food and the warmest hospitality. I personally assure you an elegant, beautiful and memorable wedding here at The Sherborn Inn.

We look forward to serving you,

*Phil Cocco*

General Manager



# THE GOLDEN WEDDING PACKAGE



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*Prices are subject to 14% gratuity, 5.5% Administrative Fee and 6.5% MA State Tax*



# THE GOLDEN WEDDING PACKAGE



## Includes

Champagne Toast

Six Selections of Passed Hors D'oeuvres

Two Selections of Displayed Hors D'oeuvres

A Four-Course Dinner with Intermezzo

Wedding Cake

Fresh Flower Centerpieces

Ice Carving

Function Room Rental

Overnight Guest Room for your Wedding Night

Overnight Guest Room on Your First Anniversary

On Site Wedding Coordinator

*\$105.00*

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*Prices are subject to 14% gratuity, 5.5% Administrative Fee and 6.5% MA State Tax*



**COCKTAIL RECEPTION**  
**PASSED HORS D'OEUVRES**

*Kindly select a combination of six Hors D'oeuvres below to be passed by wait staff*

**Hot**

Crispy Vegetable Spring Rolls with Plum-Mustard Dip

French Style Crab Cakes with Dijon Aioli

Wild Mushroom Toast

Brie Cheese, Pear, and Almond Beggar's Purse

Scallops in Bacon with Maple-Grain Mustard Glaze

Coconut Crusted Chicken, Honey-Curry Dip

Beef "Teriyaki" Skewers with Sweet Chili Dipping Sauce

Artichoke, Parmesan and Goat Cheese Fritter, Garlic Aioli

Chicken Teriyaki with Hot Mustard

Demitasse Cups of Seasonal Soup (please choose one)

*Potato Leek, Butternut Squash, Tomato Basil, Asparagus or Corn*

Chicken-Cashew Spring Rolls with Plum-Mustard Dipping Sauce

Martini Glass filled with  
Garlic Mashed Potato, Sliced Beef Tenderloin & Red Wine Sauce  
or Lamb Chop with Mint Demi Glaze

**Chilled**

Cherry Tomato-Mozzarella-Fresh Basil Brochettes with Sweet Onion Vinaigrette

Ripe Melon wrapped in Aged Prosciutto di Parma

Smoked Salmon & Fennel Profiteroles

Seared Teriyaki Tuna, Wonton Cracker, Wasabi Mayo & Sesame Seeds

**Bruschetta**

Roasted Tomato, Caramelized Onion & Basil

Grilled Artichoke Hearts, Feta Cheese & Oregano

Gorgonzola with Dried Black Mission Figs & Port Syrup

Roasted Red Pepper, Cold Pressed Olive Oil, Manchego Cheese

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## **DISPLAYED HORS D'OEUVRES**

*Kindly select two Displayed Hors D'oeuvre for your Package*

### **An Array of Domestic Cheeses**

Accented with Fresh & Dried Fruits, Nuts, Crackers

### **An Array of Imported Cheeses**

Accented with Fresh & Dried Fruits, Nuts, Crackers

### **Basket of Fresh Vegetable Crudités**

with Olive and Caramelized Onion Dips

### **Sliced Fruit Display**

**Antipasto with Thinly Sliced Hard Salami & Capicola,**  
Marinated Olives, Marinated Artichokes, Pesto Grilled Squashes,  
Balsamic Grilled Mushrooms, and Tomato Mozzarella Salad

### **Assorted Grilled Vegetables**

**Baked Brie en Croûte,**  
Apple-Dried Cranberry Compote,  
Spiced Nuts and Assorted Cracker Breads



## THE FOUR COURSE DINNER

### Soup and Appetizer Selections

*Kindly Select one Soup or Appetizer for your Package*

#### Soups

Butternut Squash Bisque

“Italian Wedding” Soup

Chilled Tomato Gazpacho

Carrot-Ginger Soup with Coconut & Cilantro

New England Clam Chowder with Smoked Bacon and Chives

Lobster Bisque with Tarragon *(add \$2.00 pp)*

#### Appetizers

Wild Mushroom Risotto with Shaved Parmesan, Truffle Cream & Thyme

Asparagus Ravioli with Oyster Mushrooms,  
Radicchio, Asparagus Tips & Asparagus Butter *(add \$1.00 pp)*

Crab Cakes with Braised Leeks & Grain Mustard Sauce *(add \$4.00 pp)*

Chilled Shrimp Cocktail with Cocktail Sauce *(add \$5.00 pp)*

Smoked Salmon with Warm Potato Pancake,  
Horseradish Crème Fraîche & Baby Field Greens *(add \$3.00 pp)*

#### Salads

*Kindly Select one Salad for your Package*

Traditional Caesar Salad with Garlic Croutons and Black Olives

Baby Field Greens with Sherborn Inn Dressing

Sherborn Inn SIGNATURE Baby Spinach and Ripe Pear Salad  
Blue Cheese, Spiced Walnuts and Balsamic Syrup *(\$1.50 pp)*

Ripe Tomato and Mozzarella Salad  
Balsamic, Basil Oil and Cracked Pepper *(add \$2.00 pp)*

Grilled Portabella Mushrooms with Ricotta Salata, Mixed Greens & Sherry Pinenut Vinaigrette

**Your choice of a Raspberry or Lemon Intermezzo Sorbet**

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## Entrée Selections

*Kindly Select Two Entrees*

### SHALLOT CRUSTED STATLER BREAST OF CHICKEN

Sour Cream Mashed Potatoes,  
French Beans, Roasted Portabella Mushrooms with a Red Wine Sauce

### HONEY-MUSTARD GLAZED ROAST PORK LOIN

Grilled Vegetables, Herb Roasted Potatoes with an Orange Sauce

### POTATO CRUSTED ATLANTIC SALMON

Tender Vegetables, Chive Crème Fraîche

### CHICKEN SALTIMBOCCA

Proscuitto, Sage & Fresh Mozzarella, Saffron Risotto, Garlicky Zucchini

### GRILLED VEAL CHOP

Creamy Potatoes and Leeks, Market Vegetables

### PEPPERED SWORDFISH STEAK

Warm Oven-Dried Tomatoes, New Potatoes, Green Beans with Basil Pesto

### GRILLED CENTER-CUT FILET MIGNON

Horseradish Mashed Potatoes, Garlicky Spinach,  
Market Vegetables with a Port Wine Sauce

### HERB CRUSTED RACK OF LAMB

Truffle Potato Puree, Glazed Baby Carrots, Mint Demi-Glace

### SURF & TURF TERIYAKI GRILLED CHICKEN & SUGARCANE SHRIMP

Scallion Mashed Potatoes, Chinese Longbeans, with a Ginger-Soy Glaze

### GRILLED TENDERLOIN OF BEEF AND BAKED STUFFED SHRIMP

Merlot Reduction and Tarragon Butter  
Wild Mushroom Risotto and Jumbo Asparagus

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## DESSERTS

*(Kindly Choose One)*

### CHOCOLATE BREAD PUDDING

served Warm with Vanilla Ice Cream and Caramel Sauce

### VANILLA BEAN CRÈME BRÛLÉE

with Ripe Berries

### APPLE CRISP

Warm with Vanilla Ice Cream and Caramel Sauce

### CHOCOLATE TRUFFLE CAKE

with Chantilly Cream and Espresso Crème Anglaise

### RASPBERRY MOUSSELINE

Iced Mousse and Almond Meringue with Raspberry Coulis

*Your Four Course Dinner also includes:*

Fresh Bread and Rolls with Sweet Butter

Appropriate entrée accompaniments

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

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# THE GLORIOUS WEDDING PACKAGE



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# The Glorious Wedding Package



## Includes

Champagne Toast

Four Selections of Passed Hors D'oeuvres

One Selection of Displayed Hors D'oeuvres

A Four-Course Dinner

Wedding Cake

Fresh Flower Centerpieces

Function Room Rental

Overnight Guest Room for your Wedding Night

Overnight Guest Room on Your First Anniversary

On Site Wedding Coordinator

*Prices are per person and are determined your by entrée selection*

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## COCKTAIL RECEPTION

### Passed Hors D'oeuvres

*Kindly select a combination of Four Hors D'oeuvres below to be passed on trays by wait staff*

#### Hot

Crispy Vegetable Spring Rolls with Plum-Mustard Dip

French Style Crab Cakes with Tarragon Aioli

Wild Mushroom Toast

Chicken Teriyaki with Hot Mustard

Brie Cheese, Pear, and Almond Beggar's Purse

Scallops in Bacon with Maple-Grain Mustard Glaze

Coconut Crusted Chicken, Honey-Curry Dip

Beef "Teriyaki" Skewers with Sweet Chili Dipping Sauce

Artichoke, Parmesan & Goat Cheese Fritter, Garlic Aioli

Mini-Reuben Sandwiches on Caraway Rye

Demitasse Cups of Seasonal Soup (please choose one)

*Potato Leek, Butternut Squash, Tomato Basil, Asparagus or Corn*

Chicken-Cashew Spring Rolls with Plum-Mustard Dipping Sauce

Martini Glass filled with

Garlic Mashed Potato, Sliced Beef Tenderloin & Red Wine Sauce

Or Lamb Chop with Mint Demi Glaze

#### Chilled

Cherry Tomato-Mozzarella-Fresh Basil Brochettes with Sweet Onion Vinaigrette

Ripe Melon wrapped in Aged Prosciutto di Parma

Smoked Salmon & Fennel Profiteroles

Seared Teriyaki Tuna, Wonton Cracker, Wasabi Mayo & Sesame Seeds

#### Bruschetta

Roasted Tomato, Caramelized Onion & Basil

Grilled Artichoke Hearts, Feta Cheese & Oregano

Gorgonzola with Dried Black Mission Figs & Port Syrup

Roasted Red Pepper, Cold Pressed Olive Oil, Manchego Cheese

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## DISPLAYED HORS D'OEUVRES

*Kindly select one Displayed Hors D'oeuvre for your Package*

### **An Array of Domestic Cheeses**

Accented with Fresh & Dried Fruits, Nuts, Crackers

### **An Array of Imported Cheeses**

Accented with Fresh & Dried Fruits, Nuts, Crackers

### **Basket of Fresh Vegetable Crudités**

with Olive and Caramelized Onion Dips

### **Sliced Fruit Display**

**Antipasto with Thinly Sliced Hard Salami & Capicola,**  
Marinated Olives, Marinated Artichokes, Pesto Grilled Squashes,  
Balsamic Grilled Mushrooms, and Tomato Mozzarella Salad

### **Assorted Grilled Vegetables**

**Baked Brie en Croûte,**  
Apple-Dried Cranberry Compote,  
Spiced Nuts and Assorted Cracker Breads

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## THE FOUR COURSE DINNER

### Soup and Appetizer Selections

*Kindly Select one Soup or Appetizer for your Package*

Butternut Squash Bisque

“Italian Wedding” Soup

Chilled Tomato Gazpacho

Carrot-Ginger Soup with Coconut & Cilantro

New England Clam Chowder with Smoked Bacon and Chives

Wild Mushroom Risotto with Shaved Parmesan, Truffle Cream & Thyme

Lobster Bisque with Tarragon *(add \$2.00 pp)*

Asparagus Ravioli with Oyster Mushrooms,  
Radicchio, Asparagus Tips & Asparagus Butter *(add \$1.00 pp)*

Crab Cakes with Braised Leeks & Grain Mustard Sauce *(add \$4.00 pp)*

Chilled Shrimp Cocktail with Cocktail Sauce *(add \$5.00 pp)*

Smoked Salmon with Warm Potato Pancake,  
Horseradish Crème Fraîche & Baby Field Greens *(add \$3.00 pp)*

### SALADS

*Kindly Select one Salad for your Package*

Traditional Caesar Salad with Garlic Croutons and Black Olives

Baby Field Greens with Sherborn Inn Dressing

Sherborn Inn SIGNATURE Baby Spinach and Ripe Pear Salad  
Blue Cheese, Spiced Walnuts and Balsamic Syrup *(\$1.50 pp)*

Ripe Tomato and Mozzarella Salad  
Balsamic, Basil Oil and Cracked Pepper *(add \$2.00 pp)*

Grilled Portabella Mushrooms with Ricotta Salata, Mixed Greens & Sherry Pinenut Vinaigrette

**Intermezzo Sorbets** *(add \$2.00 pp)*

Raspberry or Lemon

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## ENTRÉE SELECTIONS

*Kindly Select Two Entrees*

### SHALLOT CRUSTED STATLER BREAST OF CHICKEN

Sour Cream Mashed Potatoes,  
French Beans, Roasted Portabella Mushrooms & Red Wine Sauce  
\$ 78.00 pp

### HONEY-MUSTARD GLAZED ROAST PORK LOIN

Grilled Vegetables, Herb Roasted Potatoes & Orange Sauce  
\$ 78 .00 pp

### POTATO CRUSTED ATLANTIC SALMON

Tender Vegetables, Chive Crème Fraîche  
\$ 78.00 pp

### CHICKEN SALTIMBOCCA

with Proscuitto, Sage & Fresh Mozzarella, Saffron Risotto, Garlicky Zucchini  
\$ 78.00 pp

### GRILLED VEAL CHOP

Creamy Potatoes and Leeks, Market Vegetables  
\$ 89.00 pp

### PEPPERED SWORDFISH STEAK

Warm Oven-Dried Tomatoes, New Potatoes, Green Beans & Basil Pesto  
\$ 80.00 pp

### GRILLED CENTER-CUT FILET MIGNON

Horseradish Mashed Potatoes, Garlicky Spinach, Market Vegetables & Port Wine Sauce  
\$ 85.00 pp

### HERB CRUSTED RACK OF LAMB

Truffle Potato Puree, Glazed Baby Carrots, Mint Demi-Glace  
\$ 84.00 pp

### SURF & TURF TERIYAKI GRILLED CHICKEN & SUGARCANE SHRIMP

Scallion Mashed Potatoes, Chinese Long Beans, & Ginger-Soy Glaze  
\$85.00

### GRILLED TENDERLOIN OF BEEF AND BAKED STUFFED SHRIMP

Merlot Reduction and Tarragon Butter Wild Mushroom Risotto and Jumbo Asparagus  
\$ 98.00 pp

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## DESSERTS

*(Kindly Choose One)*

### CHOCOLATE BREAD PUDDING

served Warm with Vanilla Ice Cream and Caramel Sauce

### VANILLA BEAN CRÈME BRÛLÉE

with Ripe Berries

### APPLE CRISP

Warm with Vanilla Ice Cream and Caramel Sauce

### CHOCOLATE TRUFFLE CAKE

with Chantilly Cream and Espresso Crème Anglaise

### RASPBERRY MOUSSELINE

Iced Mousse and Almond Meringue with Raspberry Coulis

*Your Four Course Dinner also includes:*

Fresh Bread and Rolls with Sweet Butter

Appropriate entrée accompaniments

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

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# SUBSTITUTIONS FOR THE FOUR COURSE DINNER

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## Wedding Brunch Buffet

*(in place of the Four Course Dinner)*

This Brunch Buffet requires a minimum of 35 guests

Seasonal Selection of the Ripest Fruits and Berries  
 Fresh Orange Juice, Grapefruit Juice and V-8  
 Field Greens with Sherborn Inn Dressing  
 Marinated Asparagus with Crumbled Goat Cheese, Raspberry Vinaigrette  
 Bagels with Cream Cheese and Butter  
 Cheddar and Fresh Herb Scrambled Eggs  
 Lyonnaise Potatoes  
 Applewood Smoked Bacon  
 Sausage  
 Atlantic Smoked Salmon with Sliced Ripe Tomato  
 and Sweet Red Onions *(add \$ 3.00 pp)*

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*Kindly Select one of the three entrees below:*

Medallions of Chicken with Artichokes, Sun Dried Tomatoes, Lemon and Capers

Pan-Seared Salmon with Lemon-Shallot Butter

Maple Glazed Carved Country Ham with Pineapple-Mustard Seed Compote

*(For TWO of the entrees above, add \$ 4.00 pp)*

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Roasted Tenderloin of Beef with Port Wine Sauce, add \$ 10.00 pp

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Chef's Choice of Seasonal Fresh Vegetable  
 Bakery Basket with Sweet Butter and Fruit Preserves  
 Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$ 75.00 pp

*One Buffet Attendant Required for an additional \$ 75.00*

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## Brunch Enhancements

Brunch Stations require a minimum of 35 guests

### Omelet Bar

Fresh Eggs prepared for you with Ham, Onions, Mushrooms,  
Sweet Peppers, Tomatoes, Cheddar Cheese & Fresh Herbs  
\$ 8.25 pp

### Crepe Station

French Style Crepes cooked to order with Fresh Berries,  
Bananas, Pineapple, Granola and Nuts with Brown Sugar,  
Lemon Mascarpone Cream  
\$ 7.50 pp

*Each station requires one Chef attendant for an additional \$75.00*

### Additional Brunch Buffet Enhancements

Chilled Individual Plain and Flavored Yogurts	\$ 250 pp
Whole Fresh Fruits	\$ 2.00 pp
Farmer's Cheese Blintzes with Fruit Compote	\$ 4.00 pp
Traditional Eggs Benedict	\$ 5.00 pp
Seasonally Selected Breakfast Muffins	\$ 2.50 pp
Waffles with Seasonal Fruit and Fresh Whipped Cream	\$ 3.50 pp
Apple or Blueberry Stuffed Pancake, Seasonal Fruit Sauce	\$ 2.75 pp

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## Wedding Grand Brunch Buffet

*(in place of the Four Course Dinner)*

### Soups

*Kindly choose one soup from the Four Course Dinner Soup Section.*

### Appetizers *(Kindly choose three):*

**Grilled Mediterranean Vegetables** with Crumbled Feta and Black Olives

**Seasonal Field Greens** with Assorted Dressings

**“Chopped Salad”** with Tomato, Cucumber, Hard-cooked Eggs, Cauliflower, Olives, Shaved Radish, & Aged Red Wine Vinaigrette

**Classic Caesar Salad** with Croutons and Parmesan

**Sherborn Inn SIGNATURE Baby Spinach Salad**

with Ripe Seasonal Fruits, Spiced Pecans, Blue Cheese and Balsamic Syrup

**Sliced Ripe Tomato and Mozzarella Salad** with Pine Nuts and Basil

**Warm Crab Spring Rolls** with Sweet Chili Dipping Sauce *(add \$4.00 pp)*

### Entrees *(Kindly choose four):*

**Aged Cheddar and Fresh Herb Scrambled Eggs**

**Eggs Benedict** with Hollandaise Sauce

**Warm Quiche** *(Choice of Ham-Swiss, Asparagus-Brie or Mushroom-Goat Cheese)*

**Cheese Filled Blintzes** topped with Maine Blueberry Sauce

**Cinnamon-Sourdough French Toast** with Warm Maple Syrup

**Rosemary Grilled Chicken Breast**, Wild Mushroom Sauce

**Seared Salmon** with Lemon-Shallot Butter

**Bowtie Pasta** with Basil Pesto, Roasted Peppers and Fresh Vegetables

**Balsamic Glazed Beef** and Sweet Pepper Brochettes

**Sautéed Veal Scaloppini** with Shallots, Lemon, Oven Dried Tomatoes and Capers

**Garlic and Herb Roasted Shrimp** *(add \$3.00 pp)*

**Roasted Tenderloin of Beef**, Red Wine Sauce *(add \$ 5.00 pp)*

### Accompanied by:

Choice of Caramelized Onion Homefries, Rice, Soft Polenta, or Parmesan Risotto

Chef's Selection of Market Vegetables

Bakery Basket with Sweet Butter and Fruit Preserves, Bagels with Cream Cheese

Seasonal Selection of the Ripest Fruits and Berries

Assorted Fresh Breads and Rolls with Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

Fresh Orange Juice, Cranberry Juice and V-8

\$ 98.00 pp

*35-person minimum*

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## Dinner Buffet Option

*(in place of the Four Course Dinner)*

### Soups

*Kindly choose one:*

- Butternut Squash Bisque
- “Italian Wedding” Soup
- Chilled Tomato Gazpacho
- Carrot-Ginger Soup with Coconut & Cilantro
- New England Clam Chowder with Smoked Bacon and Chives

### Appetizers

*Kindly choose three:*

- Grilled Mediterranean Vegetables with Crumbled Feta and Black Olives
- Seasonal Field Greens with Assorted Dressings
- “Chopped Salad” with Tomato, Cucumber, Hard-cooked Eggs, Cauliflower, Olives, Shaved Radish, & Aged Red Wine Vinaigrette
- Classic Caesar Salad with Croutons and Parmesan
- Sherborn Inn SIGNATURE Baby Spinach Salad with Ripe Seasonal Fruits, Spiced Pecans, Blue Cheese and Balsamic Syrup
- Sliced Ripe Tomato and Mozzarella Salad with Pine Nuts and Basil
- Warm Crab Spring Rolls with Sweet Chili Dipping Sauce *(add \$4.00 pp)*

### Entrees

*Kindly choose three:*

- Medallions of Chicken with Artichokes, Sun Dried Tomatoes, Lemon and Capers
- Herb Seared Salmon with Orange-Saffron Sauce
- Ricotta Cheese Tortellini with Roasted Tomato, Spinach and Bacon
- Balsamic Glazed Beef and Sweet Pepper Brochettes
- Sautéed Veal Scaloppini with Porcini Mushrooms, Prosciutto, Garlic & Herbs
- Thai-Grilled Chicken with Cilantro, Lime Juice & Coconut Milk
- Garlic and Herb Roasted Shrimp *(add \$4.00 pp)*
- Roasted Tenderloin of Beef, Red Wine Sauce *(add \$ 6.00 pp)*

### Accompanied by:

- Choice of Potatoes, Rice, Soft Polenta, or Parmesan Risotto
- Chef Selection of Market Vegetable
- Assorted Fresh Breads and Rolls with Sweet Butter
- Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$ 82.00 pp

*35 person minimum*

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**Station Wedding Package**  
*(in place of The Four-Course Dinner)*

Please kindly select two of the following 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

**Oriental Stir fry**

Stir Fry to Order with Chicken, Beef, Shrimp (or a Combination)  
 Oriental Vegetables, Soy, Hoisin and Plum Sauce

**Pasta Bar**

Penne, Tortellini and Farfalle  
 Herbed Plum Tomato, Parmesan Cream and Pesto Sauces  
 Served with Rosemary Focaccia and Bread Sticks

**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

**Risotto**

Imported Arborio Rice prepared to order with Prosciutto, Baby Shrimp, Peas, Roasted Peppers,  
 Sun Dried Tomatoes and Parmesan

**Mushroom Station**

Exotic Mushrooms Sautéed in Front of your Guests with Shallots, Marsala,  
 Fresh Herbs and Cream over Herb Crostini

**Mashed Potato "Martinis"**

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

**Tuscan Station**

Thinly Sliced Hard Salami, & Cappicola, White Bean Dip,  
 Herbed Kalamata Olives, Marinated Artichokes, Pesto Grilled Squashes,  
 Balsamic Grilled Mushrooms, and Tomato Mozzarella Salad

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### Moroccan Station

Tandoori Chicken Skewers with Yogurt Sauce, Couscous Salad, Marinated Feta  
 Moroccan Spiced Salmon with Lentils, Artichoke Spanikopita, Vegetable Samosas, Chickpea-Cauliflower Salad, Curry Brushed Flatbread  
 Displayed with Moroccan Tapestry, Pomegranates, Rose Petals, Pillar Candles & Fragrant Lemons

Please select one Carving Station for your Station Wedding Package

### Carving Stations

Thinly Sliced Cold-Smoked Atlantic Salmon  
 with Traditional Condiments and Toast Points

Atlantic Salmon baked under a Sea Salt Crust, Greek Cucumber Sauce

Herb Rubbed Roast Turkey,  
 Cranberry Orange Relish, Natural Jus

Glazed Country Ham, Apple Mango Chutney,  
 Maple Whole Grain Mustard Sauce

Black Angus Prime Rib of Beef,  
 Horseradish Cream, Bordelaise Sauce (please add \$2.00 pp)

Roasted Tenderloin of Beef,  
 Tarragon Hollandaise, Red Wine Sauce (please add \$6.00 pp)  
*(Each Carving Station requires a Chef Attendant at \$ 75.00 per chef)*

### Please Kindly Select One Salad Station:

Grilled Mediterranean Vegetables with Crumbled Feta and Black Olives  
 Seasonal Field Greens with Assorted Dressings  
 "Chopped Salad" with Tomato, Cucumber, Hard-cooked Eggs, Cauliflower,  
 Olives, Shaved Radish, & Aged Red Wine Vinaigrette  
 Classic Caesar Salad with Croutons and Parmesan  
 Sherborn Inn SIGNATURE Baby Spinach Salad with Ripe Seasonal Fruits,  
 Spiced Pecans, Blue Cheese and Balsamic Syrup

### Accompanied by:

Choice of Potatoes, Rice, Soft Polenta, or Parmesan Risotto  
 Chef's Selection of Market Vegetables  
 Assorted Fresh Breads and Rolls with Sweet Butter  
 Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas  
 \$ 89.00 pp 35 person minimum

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## In addition to the Station Wedding Package...

Glazed Country Ham, Apple Mango Chutney,  
Maple Whole Grain Mustard Sauce  
\$ 150.00 (serves 40)

Black Angus Prime Rib of Beef,  
Horseradish Cream, Bordelaise Sauce  
\$ 225.00 (serves 35)

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

Asian Glazed Moullard Duck Breast,  
Oriental Sauces  
\$ 30.00 (serves 5)

Roasted Tenderloin of Beef,  
Tarragon Hollandaise, Red Wine Sauce  
\$ 250.00 (serves 15)

Herb Roasted Turkey  
Cranberry Relish  
\$200.00 (serves 40)

### Carving Station Enhancements

Roasted Garlic Mashed Potatoes	\$2.75 pp
Pesto Tossed Young Vegetables	\$3.00 pp
Roasted Root Vegetables	\$2.75 pp
Gratin of Potato Gnocchi with Parmesan	\$3.00 pp
Roasted Red Bliss Potatoes with Rosemary	\$2.75 pp
Assortment of Market Vegetables with Shallot Butter	\$2.75 pp
Rice Pilaf	\$2.75 pp
Provençal Style Ratatouille	\$3.00 pp

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## Dessert Buffets

**European Table-**Pastry Chef's selection of cakes, pastries, mousse, cookies and petit four

**Chocolate Table-** Pastry Chef's selection of Dark, White and Milk Chocolate Desserts

**Petit Four Display-**Pastry Chef's selection of tiny, elegant cookies, tartlets, éclairs, truffles and pastries

(add \$13.00 pp)

## Platters

### **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

(a 3" x 3" which can, if required, be broken into four pieces \_)

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# Enhancements

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## New England Raw Bar

*Can be added to your Wedding Package  
For your Reception or Buffet*

Cultivated Mussels, Chilled with Fennel and Citrus Vinaigrette	\$30.00 per dozen
Seasonal Oyster on the Half Shell, Cocktail and Mignonette Sauces dozen	\$38.00 per
Littleneck Clams on the Half Shell Traditional Cocktail Sauce and Lemon	\$38.00 per dozen
Large Shrimp on Ice, Horseradish Cocktail Sauce dozen	\$39.00 per
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

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

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## Beverage Service

Your Wedding Package may include:

### 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	\$8.00
Top Shelf	\$9.00


### All Bars Include:

House Cabernet, Chardonnay and Merlot Wines	\$ 7.50
Domestic Beer	\$ 4.00
Premium Beer	\$ 5.00
Soft Drinks	\$ 2.25
Mineral Water	\$ 3.00

*A Bar Setup fee of \$75.00 is applied for all bars*

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## 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)*

### 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

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## Accents To Complete Your Wedding Day

Fresh Raspberries or Strawberry for your champagne toast	\$2.00 per person
Ice Sculptures	\$ 275.00 and up
Specialty Table Linens and Napkins	Priced beginning at \$ 30.00 per table
White Canopy Tent for Patio	Price upon Request
Folding Chairs, White	\$ 2.25 each

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## Dining Room Information

### ROOM SPECIFICATIONS AND RENTAL PRICES

ROOM	MAXIMUM CAPACITY	RENTAL CHARGE
Sherborn Room	110 pp with Dance Floor	\$ 400.00
Half 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 <i>(decorative fireplace)</i>	15 people	\$ 100.00
Patio - <i>(must be rented in conjunction with Sherborn Room)</i>	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.

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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 deposit of \$1500.00 (non-refundable) to secure the event space. All other events require their assessed and assigned room rental fees as deposits (non-refundable). 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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