

Buffet Menu

* Minimum of 25 people *

BRUNCH \$33.95 per person

Chilled Fruit Juices, Assorted Breakfast Pastries, Sugar Cured Bacon or Country Sausage Links, Hash Browned Potatoes, Garden Salad Bowl, Finger Sandwiches (choice of two), Scrambled Eggs or Quiche, Pancakes, Waffles or French Toast, and Coffee or Tea

Quiche Selections:

Broccoli & Mushroom, Lorraine, Bacon & Cheddar, Spinach & Feta, or Tomato, Basil & Mushroom

Finger Sandwich Selections:

Chicken Salad, Crab Salad or Tuna Salad

CHEF'S \$42.95 per person

Garden Salad Bowl, Freshly Baked Rolls, Assorted Cheese Platter, Choice of Two Hot Entrées, Choice of One Accompaniment, Assorted Dessert Tray and Coffee or Tea

Hot Entrée Selections:

Baked Haddock, Chicken Marsala or Roast Beef Au Jus

Accompaniment Selections:

Rice Pilaf, Vegetable Medley or Herb Roasted Potatoes

DELUXE \$49.95 per person

Garden Salad Bowl, Freshly Baked Rolls, Assorted Cheese, Fruit and Vegetable Crudités, Choice of Two Hot Entrées, Vegetable Medley, Rice Pilaf or Herb Roasted Potatoes, Assorted Dessert Tray and Coffee or Tea

Hot Entrée Selections:

Prime Rib Carving Station, Chicken Teriyaki, Baked Haddock or Grilled Salmon

Banquet Menu Plans

All options include Salad Bar and a choice of Rice Pilaf, Baked Potato or Vegetable Medley.
(Soup Optional, add \$2.00 per person)

Option 1 \$39.95* per person

<i>Choice of:</i>	<i>Includes:</i>
8 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Dijonnaise	Coffee or Tea
10oz. Baked Haddock	

Option 2 \$44.95* per person

<i>Choice of:</i>	<i>Includes:</i>
10 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Florentine	Coffee or Tea
Baked Stuffed Shrimp	

Option 3 \$48.95* per person

<i>Choice of:</i>	<i>Includes:</i>
12 oz. Prime Rib**	Chef's Dessert Selection
Baked Scallops & Prime Sirloin**	Coffee or Tea
Baked Stuffed Shrimp & Prime Sirloin**	
Grilled Salmon w/Orange Honey Butter	

Option 4 \$51.95* per person

<i>Choice of:</i>	<i>Includes:</i>
8 oz. Filet Mignon Béarnaise**	Chef's Dessert Selection
16 oz. Prime Rib**	Coffee or Tea
Baked Scallops & Prime Rib**	
Baked Stuffed Shrimp & Prime Rib**	

Option 5 \$54.95* per person

<i>Choice of:</i>	<i>Includes:</i>
New York Sirloin**	Chef's Dessert Selection
10 oz. Filet Mignon Béarnaise**	Coffee or Tea
Lobster Casserole & Sirloin**	
Grilled Swordfish	



** All of our steaks and chops are cooked to order.
Consuming raw or undercooked meats may increase the risk of food borne illness.

***Before placing your order, please inform your server if anyone in your party has a food allergy.**

*Tax and Gratuity not included. Prices subject to change.

Luncheon Menu Plans

All options accompanied by served salad and a choice of one of the following: Rice Pilaf, Baked Potato or Vegetable Medley
(Salad Bar or Soup Optional, add \$3.00 pp)

Option 1 \$34.95* per person

<i>Choice of:</i>	<i>Includes:</i>
6 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Dijonnaise	Coffee or Tea
7 oz. Baked Haddock	

Option 2 \$36.95* per person

<i>Choice of:</i>	<i>Includes:</i>
8 oz. Prime Top Sirloin**	French Vanilla Ice Cream
Chicken Marsala	Coffee or Tea
10 oz. Baked Haddock	
Baked Stuffed Shrimp (3)	

Option 3 \$41.95* per person

<i>Choice of:</i>	<i>Includes:</i>
10 oz. Prime Top Sirloin**	Chef's Dessert Selection
Chicken Florentine	Coffee or Tea
8 oz. Baked Scallops	
Grilled Salmon w/Orange Honey Butter	

Chilled Hors d'oeuvres (Per 50 Pieces)

Iced Shrimp Bowl ~ \$170.00
Assorted Cheese Platter ~ \$120.00
Cheddar Cheese Crock with Crackers ~ \$85.00
Vegetable Crudités with Dip ~ \$90.00
Seasonal Fresh Fruit Tray w/Grand Marnier Cream ~ \$110.00
Chilled Oysters on the Half shell ~ \$150.00

Hot Hors d'oeuvres (Per 50 Pieces)

Mini Crab Cakes ~ \$140.00
Chicken Wings (Buffalo or Teriyaki) ~ \$90.00
Scallops Wrapped in Bacon ~ \$145.00
Chicken Fingers ~ \$90.00
Potato Skins ~ \$90.00
Clams Casino ~ \$160.00
Mini Beef Wellingtons ~ \$180.00
Beef Tenderloin & Portabella Mushroom Sauté ~ \$155.00
Crab Stuffed Mushrooms ~ \$135.00
Spinach Stuffed Mushrooms ~ \$130.00
Meatballs (Italian or Swedish) ~ \$80.00
Chicken Satay with Spicy Peanut Sauce ~ \$120.00
Hoisin Sirloin Steak Skewer ~ 120.00
Potstickers ~ \$105.00
Spanakopita ~ \$140.00
Chicken Teriyaki Skewers ~ \$105.00
Vegetable Ravioli's ~ \$105.00

4/22/2024

Entrees

All Entrees include Rice Pilaf, Baked Potato or Vegetable Medley and Salad Bar.

- Prime Top Sirloin**
- Tenderloin Medallions Au Cabernet**
- Steak Au Poivre**
- Prime Teriyaki Sirloin**
- Prime Old Fashioned Sliced Sirloin**
- New York Sirloin**
- Prime Sirloin for Two**
- Filet Mignon Béarnaise**
- Prime Rib**
- Beef Wellington**
- Herb Crusted Rack of Lamb**
- Pork Chops**
- Catch of the Day
- Blackened Salmon
- Grilled Swordfish
- Baked Haddock
- Baked Scallops
- Baked Scallops & Prime Sirloin**
- Baked Scallops & Prime Rib**
- Baked Scallops & Tenderloin Medallions**
- Baked Stuffed Shrimp
- Baked Stuffed Shrimp & Prime Sirloin**
- Baked Stuffed Shrimp & Prime Rib**
- Baked Stuffed Shrimp & Tenderloin Medallions**
- Shrimp Scampi over Linguini
- T-Bone**
- Rib-Eye**
- Chicken Florentine
- Grilled Chicken over Linguini

Planning a Special Get Together?

We can arrange all of the details for your breakfast, lunch or dinner.
Cocktail Parties • Office Parties • Showers •
Rehearsal Dinners • Holiday Parties
Bereavements
Or any other occasion.

~ Luncheon Banquets Available ~

Select from any of our convenient menu plans or create your own.

If we can be of personal service in planning your function, please contact us at any of our convenient locations.

AFFILIATES

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THE HARDCOVER

Banquet Menu Plans



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