



## Banquet Menus

### Breakfast Buffets

Buffets for less than 25 people will be charged a \$100 Fee

#### **Continental Breakfast**

Freshly Sliced Seasonal Fruits  
Assortment of Danish, Muffins, Pastries and Croissants  
Fresh Creamery Butter and Fruit Preserves  
Carafes of Chilled Juices  
Coffee, Tea and Decaffeinated Coffee  
\$11.95++

#### **Traditional Buffet**

Freshly Sliced Seasonal Fruits  
Scrambled Eggs  
Bacon or Sausage and Home Fries  
Assorted Muffins and Croissants  
Fresh Creamery Butter and Fruit Preserves  
Carafes of Chilled Juices  
Coffee, Tea and Decaffeinated Coffee  
\$16.95++

#### **Hungry People Only!!**

Freshly Sliced Seasonal Fruits  
Assorted Cold Cereals with Milk  
Assorted Muffins and Croissants  
Fresh Creamery Butter and Fruit Preserves  
Scrambled Eggs  
French Toast with Syrup  
Bacon or Sausage and Home Fries  
Carafes of Chilled Juices  
Coffee, Tea and Decaffeinated Coffee  
\$18.95++

## **MEETING PLANNERS SPECIAL**

### **Pre-Meeting**

Freshly Sliced Seasonal Fruits  
Assortment of Danish, Muffins, Pastries and Croissants  
Fresh Creamery Butter and Fruit Preserves  
Carafes of Chilled Juices  
Coffee, Tea and Decaffeinated Coffee

### **Mid-Morning**

Coffee, Tea and Decaffeinated Coffee

### **Mid-Afternoon**

Fresh Baked Cookies, Walnut Fudge Brownies, Nutritional Bars  
Assorted Soft Drinks and Bottled Water  
Coffee, Tea and Decaffeinated Coffee  
\$14.95 ++

### **Plated Breakfasts**

All breakfasts include carafes if chilled juices, coffee, tea and decaffeinated coffee

### **Scrambled Eggs**

Bacon or Sausage and Home Fries  
Fresh Baked Pastries  
Fresh Creamery Butter and Fruit Preserves  
\$12.95++

### **Cinnamon French Toast or Pancakes with Syrup**

Bacon or Sausage  
Fruit Garnish  
\$10.95++

### **Breakfast Sandwich**

Croissant with Eggs and Cheese  
Bacon or Sausage and Home Fries  
Fruit Garnish  
\$10.95 ++

### **Breakfast Enhancements**

The following items are available to be added to any Buffet, Meal or Break

- Individual Flavored Yogurts \$2.75 per person
- Cinnamon French Toast and Vermont Maple Syrup \$3.25 per person
- Smoked Salmon with Assorted Bagels, Red Onion, Capers & Cream Cheese \$9.25 per person
- Yogurt and Granola Parfait with Fresh Seasonal Berries \$5.95 per person
- Assorted Cold Cereals with 2% and Skim Milk \$3.75 per person
- Bagels and Cream Cheese \$3.75 per person
- Belgian Waffles with Strawberry Sauce, Fresh Whipped Cream and Syrup \$4.50 per person

**Chef's Omelette Station**

Fresh Whole Eggs, Low Cholesterol Eggs and Egg Whites  
Assorted Fillings and Chesses  
\$7.95 per person  
Requires One Chef Attendant per 75 Guests at \$75.00/Chef

**Lunch Sandwiches and Salads**

*Choice of dessert, coffee, hot tea selection and decaffeinated coffee & assorted sodas*

**Grilled Chicken Caesar Salad**

Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Caesar Dressing,  
Grape Tomatoes and Mozzarella Balls  
Served with Fresh Baked Rolls  
\$15.95++

**Turkey Club Salad**

Mixed Greens, Bacon Bits, Tomatoes, Turkey Chunks, and a Horseradish Dressing  
\$15.95++

**Cape Codder Wrap**

Fresh Sliced Turkey, Cranberry Sauce, Bread Stuffing, Lettuce, Tomato, and Mayonnaise Served with  
Potato Salad  
\$15.95++

**French Dip**

Freshly Sliced Roast Beef on a Warm Baguette Served with Au Jus and Potato Salad  
\$17.95++

**Fresh Lobster Salad Roll**

Lobster Meat, Celery, and a Homemade Lemon Mayonnaise Served with Chopped Lettuce on a  
Freshly Grilled Roll,  
Served with Potato Salad  
Market Price

**Desserts**

*(choice of one)*

Carrot Cake ~ Chocolate Cake ~ Apple Pie ~ Cheese Cake with Strawberry Sauce

**Boxed Lunch Sandwiches and Wraps**

*Served with chef's choice of whole fruit and cookies and assorted sodas  
Please select two options for less than fifty people*

Roast Beef and Boursin Cheese Wrap  
Vegetable Wrap  
Ham and Swiss Cheese Sandwich  
Turkey Sandwich

\$16.95 ++

**Hot Luncheon Entrees**

*Served with either soup du jour or a fresh garden salad  
Choice of dessert, coffee, hot tea selection and decaffeinated coffee & assorted sodas  
Please select no more than two entrees for your group*

**Herb Stuffed Chicken Breast**

Gravy, Oven Brown Potatoes and Fresh Vegetables  
\$18.95++

**Chicken Marsala**

Topped with Mushroom Marsala Demi  
Pasta and Fresh Vegetable  
\$18.95 ++

**Choice Select Roast Beef**

Mashed Potato and Vegetable Medley  
\$19.95++

**Cheese Lasagna**

Garlic Bread and Fresh Seasonal Vegetable  
\$17.95++

**Baked Haddock**

Topped with Delicate Cracker Crumb Topping  
Rice and Seasonal Vegetable  
\$19.95++

**Desserts**

*(choice of one per group)*

Carrot Cake  
Apple Pie

Chocolate Cake  
Cheese Cake with Strawberry Sauce

### **Lunch Buffets**

*Lunch Buffets have a minimum of 25 guests, parties with less than 25 guests will be charged a \$100 fee*

#### **Waterfront Deli Buffet**

Soup du Jour  
Garden Salad with Tomatoes, Cucumbers, Carrots, and your choice of dressing  
Red Bliss Potato Salad  
Sliced Roast Beef, Turkey, Tuna Salad  
Swiss and American Cheeses  
Cole Slaw, Lettuce and Tomato, Relish Tray and Condiments  
Assorted Breads and Rolls  
Chef's Choice of Desserts  
Assorted Sodas, Coffee, Decaffeinated, Hot Tea Selection  
\$20.95++ per person

#### **Sandwich Buffet**

Soup du Jour  
Garden Salad with Tomatoes, Cucumbers, Carrots, and your choice of dressing  
Red Bliss Potato Salad  
Assortment of Sandwiches and Wraps:

- Roasted Vegetable with Hummas
- Roast Beef and Boursin Cheese
- Turkey and Swiss Cheese
- Honey Baked Ham with American Cheese
- Chicken Caesar Wrap

Cole Slaw, Lettuce and Tomato, Relish Tray and Condiments  
Chef's Choice of Desserts  
Assorted Sodas, Coffee, Decaffeinated, Hot Tea Selection  
\$20.95++ per person

#### **Italian Lunch Buffet**

Minestrone Soup  
Tomato, Fresh Basil, and Fresh Mozzarella Cheese Drizzled in Olive Oil  
Caesar Salad with Fresh Parmesan Cheese and Croutons  
Penne Pasta Primavera with Marinara Sauce  
Chicken Marsala  
Fresh Steamed Vegetables with Garlic Butter and Fresh Parsley  
Garlic Bread  
Tiramisu  
Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea Selection  
\$21.95++ per person

**Southwestern Lunch Buffet**

Tri-colored Tortilla Chips with Salsa  
Mixed Green Salad with Cilantro-Lime Dressing  
Beef and Chicken Fajitas with Roasted Peppers and Onions  
Flour Tortillas  
Shredded Lettuce, Chopped Tomatoes, Sour Cream  
Mexican Rice and Black Beans  
Chocolate Layer Cake  
Assorted Sodas, Coffee, Decaffeinated Coffee, Hot Tea Selection  
\$18.95++ per person

**AFTERNOON BREAKS**

*(Minimum 20 people)*

**THE FENWAY**

Popcorn  
Warm Pretzels with Mustard  
Cracker Jacks and Peanuts (Shelled)  
Assorted Soft Drinks  
\$ 9.95++ per person

**SNACK TIME**

Fresh Baked Cookies  
Dessert Bars  
Assorted Soft Drinks and Bottled Water  
Coffee, Tea and Decaffeinated Coffee  
\$7.25 per person

**ENERGY BREAK**

Nutritional Bars  
Whole Fresh Fruit  
Flavored Yogurts  
Chilled Fruit Juices  
Assorted Soft Drinks and Bottled Water  
Coffee, Tea and Decaffeinated Coffee  
\$8.25 per person

**ICE CREAM SUNDAE BAR**

Vanilla and Chocolate Ice Cream  
Hot Fudge, Butterscotch and Strawberry Toppings  
Chopped Nuts, Cherries, Chocolate Jimmies and Whipped Cream  
Assorted Soft Drinks and Bottled Water  
Coffee, Tea and Decaffeinated Coffee  
\$9.25 per person

**A la Carte Snacks**

Soft Pretzels with Mustard \$24.00++ per dozen  
Assorted Cookies \$21.00++ per dozen  
Brownies and Dessert Bars \$26.00++ per dozen  
Potato Chips, Pretzels, Smartfood Popcorn \$3.50++ per bag  
Tortilla Chips and Salsa \$4.25++ per person  
Assorted Soft Drinks and or Bottled Waters \$2.00++ each, charged on consumption  
Coffee, Decaffeinated Coffee, Hot Tea Selection \$3.95++ per person

**HORS D'OEUVRES**

**Cold Hors d'oeuvres**

Jumbo Shrimp on ice with Cocktail Sauce \$375.00++ per order of 100 pieces  
Roasted Tomato Bruschetta \$225.00++ per order of 100 pieces

**Hot Hors d'oeuvres**

*(Per 100 pieces)*

Scallops Wrapped in Bacon \$250.00++  
Chicken Satays \$175.00++  
Beef Satays \$200.00++  
Spinach Stuffed Mushrooms \$225.00++  
Seafood Stuffed Mushrooms \$225.00++  
Kalamata & Goat Cheese Tarts \$200++  
Coconut Fried Shrimp \$250.00++  
Assorted Spring Rolls \$110.00++  
Mini Beef or Chicken Quesadillas \$180.00++  
Spanakopita \$180.00++  
Native Crab Cakes \$225.00++

**Stations**

*(Minimum of 20 people)*

**Vegetable Crudités**

Seasonal vegetable display with ranch and blue cheese dressings  
\$3.95++ per person

**Fresh Fruit Display**

With Yogurt Dip  
\$3.95 ++ per person

**Imported and Domestic Cheese Display**

To include Havarti Dill, Gouda, Blue Cheese, Cheddar Cheese,  
assorted crackers and breadsticks  
\$5.75++ per person

**Mediterranean Display**

Hummus, & Babaghanoush  
with Kalamata & Assorted Olives, Roasted Red Peppers, Marinated Artichokes,  
Pepperoncinis, Feta Cheese & Pita Bread Triangles  
\$5.50++ per person

**Beef Tenderloin Platter**

Thinly Sliced Tenderloin with a Pink Aioli Sauce \$8.25 ++ per person

**Carving Stations**

*Chef attendant required for \$100.00 fee*

*One Chef per 75 Guests*

**Herb Crusted Beef Tenderloin**

Horseradish Cream, Mint Chutney, Rolls and Butter

\$325.00++ each/ serves 20 people

**Slow Roasted Turkey Breast**

Ground Mustard, Mayonnaise, Chutney

Gravy, Silver Dollar Rolls and Butter

\$125.00++ each/ serves 25 people

**Pasta Station**

*Chef attendant required for \$75*

*One Chef per 75 Guests*

Guest Choice of Penne Pasta, Tri Colored Tortellini or Bowtie

Choice of two sauces Zesty Marinara, Fresh Pesto or Creamy Alfredo Sauce

Toppings: Caramelized Onions, Fresh Basil, Proscuitto, Shaved Parmesan,

Fresh Asparagus, Roasted Red Peppers

Garlic Bread Sticks

\$12.95++ per person

**Mashed Potato Martini**

*Chef attendant required for \$75*

*One Chef per 75 Guests*

Offered in a Martini Glass with a Choice of Savory Toppings

Sautéed Wild Mushrooms, Caramelized Onions, Assorted Cheeses,

Chopped Bacon, Sour Cream & Roasted Garlic

\$11.95++ per person

## **Dinner Options**

### **Appetizers**

*(Choice of one)*

Soup du Jour, New England Clam Chowder, Fresh Fruit Cup or  
Shrimp Cocktail (add \$3.50 per person)

### **Salads**

*(Choice of one)*

#### **Classic Caesar**

Romaine Lettuce, Fresh Parmesan and Homemade Croutons  
Creamy Caesar Dressing

#### **Standard Tossed**

Mixture of Iceberg and Romaine Lettuces, Grape Tomatoes, Cucumbers, Red Onions & Shredded  
Carrots  
Classic Italian Dressing

#### **Mixed Greens**

Raspberry, Roasted Walnuts and Feta Cheese, Balsamic Vinaigrette Dressing  
Assorted Bell Peppers and Pine Nuts, Blue Cheese Dressing (add \$2.00 per person)

### **Main Courses**

*(Please select no more than two)*

#### **Prosciutto Stuffed Chicken**

Baked Chicken Breast Stuffed with Ham and Italian cheeses  
Port Wine Mushroom Demi-glaze  
\$32.95++

#### **Chicken Piccata**

Sautéed with a Lemon Caper Sauce  
\$30.95++

#### **Chicken Marsala**

Chicken and Mushrooms Sautéed in a Marsala demi Reduction and Tossed with Pasta  
\$30.95++

#### **Chicken Parmesan**

Breaded and Baked Chicken with Homemade Marinara Sauce and Provolone Cheese  
Your choice of pasta  
\$31.95++

#### **Spinach, Mushroom and Borsin Stuffed Chicken**

Baked in a Tangy Tarragon Sauce  
\$32.95++

#### **Baked Haddock**

Freshly Baked with a Crumb Topping  
\$32.95++

**Grilled Tuna Steak or Salmon Filet or Swordfish Steak**

With your Choice of Sauce: Lemon Caper, Newberg, or Creamy Chipotle  
\$41.95++

**Stuffed Regatta Shrimp**

Jumbo Shrimp Stuffed with a Fresh Crabmeat Stuffing Wrapped in Bacon and Sautéed in Garlic  
Butter  
\$39.95++

**Roasted Tenderloin**

Thinly Sliced with a Burgundy Sauce  
\$44.95++

**Sirloin Slices A la Greque**

Sautéed in a Buttery Garlic Sauce  
\$39.95++

**Petite Filet Mignon**

Grilled with a Shallot Demi Glaze  
\$47.00++

**Roasted Beef Au Jus**

Topped with a Horseradish Au Jus  
\$41.95++

**Roast Pork Loin**

Encrusted with Brown Sugar and Honey  
\$33.00++

**Regatta Shrimp with Petit Filet**

\$47.95++

**Stuffed Lobster Tail with Roasted Tenderloin**

Market Price++

**All entrees served with the chef's choice of starch and vegetable**

**Warm Rolls and Butter with Butter**

**Dessert, Coffee, Tea and Decaffeinated Coffee**

**Dessert Selections**

**Tiramisu**

Lady Fingers Soaked with Coffee Liquor, Layered with a Mascarpone Cheese Mouse

**Lemon Tart or Berry Tart**

Shortbread Crust with Fruit and Cream Filling

**Chocolate Raspberry Roulade**

Chocolate Cake Filled with Dark Chocolate Mouse & Raspberry Preserve and Ganache

**Current 7% MA State Tax and 22% Administration Fee Applies**  
**Pricing is subject to change. Updated January 2011**

**Traditional Cheesecake**  
Garnished with Fresh Berries

**Turtle Cheesecake**  
With Caramel and Walnuts

**Assorted Petit Fours**  
Chocolate Grand Marnier, Caraibe, Maracuya and Capucine

**Chocolate Layer Cake**

**Carrot Cake with Cream Cheese Frosting**

**Boston Cream Pie**

**Dinner Buffets**

*Dinner buffets are for a minimum of 25 guests, any party with less than 25 guests will be charged a \$75 fee  
All Dinner Buffets Include Soup du Jour*

**American Dinner Buffet**  
Green Salad with Cucumbers, Tomatoes, Carrots, Croutons and Ranch and Italian Dressings  
Chicken Piccata  
Baked Haddock  
Cheese Ravioli with a Zesty Marinara Sauce  
Green Beans Almandine  
Rice Pilaf  
Dinner Rolls and Butter  
Turtle Cheese Cake and Freshly Baked Cookies & Brownies  
Coffee, Decaffeinated Coffee, Hot Tea Selection  
\$36.95++ per person

**Italian Dinner Buffet**  
Tomato, Fresh Basil, and Fresh Mozzarella Cheese Drizzled in Olive Oil  
Caesar Salad with Fresh Parmesan Cheese and Croutons  
Penne Primavera with Pink Vodka Sauce  
Beef and Cheese Ravioli with Marinara Sauce  
Chicken Marsala  
Fresh Steamed Vegetables with Butter and Fresh Parsley  
Garlic Bread  
Assorted Italian Cookies and Tiramisu  
Coffee, Decaffeinated Coffee, Hot Tea Selection  
\$37.95++ per person

**Southwestern Dinner Buffet**  
Tri-colored Tortilla Chips with Salsa  
Mixed Green Salad with Cilantro-Lime Dressing  
Tequila Lime Marinated Chicken Breasts  
Beef Fajitas with Roasted Peppers and Onions  
Warm Flour Tortillas  
Shredded Lettuce, Chopped Tomatoes, Sour Cream

**Current 7% MA State Tax and 22% Administration Fee Applies  
Pricing is subject to change. Updated January 2011**

Mexican Rice and Black Beans  
 Jalapeno Corn Bread  
 Chocolate Layer Cake and Lemon Tarts  
 Coffee, Decaffeinated Coffee, Hot Tea Selection  
 \$37.95++ per person

**Beverage Service**

The Salem Waterfront Hotel is please to offer three grades of bar service. Please note we are able to customize bar service to suit your needs.

<b>Standard Call Brands</b>	<b>Premium Brands</b>	<b>Deluxe Brands</b>	<b>Wine and Beer Bar</b>
Smirnoff Vodka Beefeater Gin Cutty Sark Scotch Jim Beam Seagram's 7 Bacardi Rum	Absolute Vodka Tanquary Gin Dewer's Scotch Jack Daniels Wild Turkey Captain Morgan's Rum	Kettle One Vodka Bombay Sapphire Johnnie Walker Black Maker's Mark Crown Royal Mount Gay Rum	Domestic Beer \$4..00 per Drink Imported Beer \$4..50 per Drink Wine \$5.00 per Drink
Cash Bar \$5.00 per Drink	Cash Bar \$6.00 per Drink	Cash Bar \$7.00 per Drink	
Host Bar 1 <sup>st</sup> Hour \$15 2 Hours \$20 3 Hours \$24 4 Hours \$27	Host Bar 1 <sup>st</sup> hour \$18 2 Hours \$24 3 Hours \$29 4 Hours \$33	Host Bar 1 <sup>st</sup> hour \$20 2 Hours \$27 3 Hours \$33 4 Hours \$38	Host Bar 1 <sup>st</sup> hour \$13 2 Hours \$18 3 Hours \$22 4 Hours \$25

**All Bars Include the Following:**

Domestic Beer \$4.00 each  
 Imported Beer \$4.50 each  
 Redwood Creek Chardonnay (house wine) \$5.00 per glass  
 Redwood Creek Merlot (house wine) \$5.00 per glass  
 Eco Domani Pinot Grigio \$6.00 per glass  
 Bottled Water \$2.00 each  
 Soft Drinks \$1.25 each

**Other Beverages available upon request:**

Cordials \$6.00 each  
 Non-Alcoholic Fruit Punch or Lemonade \$25.00 per gallon  
 Champagne Punch \$75.00 per gallon  
 Champagne Toast (house brand) \$3.00 per person

There is a \$75 set up fee for each bar.  
 We recommend one bartender for 75 guests  
 A second bartender for 100 + guests is required

*7% MA state tax and 22% Administrative Fee will be added to all drink prices*