

Centerplate at Jiminy Peak Mountain Resort

Breakfast & Brunch

Served Daily until 12:00 Noon

The Great Start \$15 (Minimum 20 Guests) – Served Buffet Style

Seasonal Fruit Display,
Assortment of Fresh Danish Pastries, Bagels with Cream Cheese,
Maine Blueberry Muffins,
Breakfast Beverage Station

(Berkshire Beans™ Locally Roasted Organic Coffees, Gourmet Tea Assortment, Choice of Two Fresh Juices: Orange, Cranberry, Apple or Grapefruit)

The Country Breakfast \$17.5 (Minimum 20 Guests) – Served Buffet Style

Seasonal Fruit Display,
Breakfast Potatoes,
Sugar Cured Bacon, Maple Sausage Links,
Scrambled Eggs,
Assortment of Fresh Danish Pastries,
Bagels with Cream Cheese,
Breakfast Beverage Station

(Berkshire Beans™ Locally Roasted Organic Coffees, Gourmet Tea Assortment, Choice of Two Fresh Juices: Orange, Cranberry, Apple or Grapefruit)

Breakfast Enhancements & Suggestions

French Toast \$3, Buttermilk Pancakes \$3, Belgian Waffle Station \$5,
Egg & Cheese Sandwiches \$3, Omelet Station \$6

The Jiminy Peak Brunch \$39 (Minimum 35 Guests)

Seasonal Fruit Display,
Breakfast Potatoes,
Sugar Cured Bacon, Maple Sausage Links,
Chef's Quiche of the Day,
Assortment of Fresh Pastries,

Bountiful Salads:

Fancy Garden Salad with House Dressings, Chef's Deli Salad

Hot Entrees:

Creamy Macaroni & Cheese, Boston Scrod, Lemon-Pepper Chicken,
Belgian Waffles

Brunch Beverage Station

(Berkshire Beans™ Locally Roasted Organic Coffees, Gourmet Tea Assortment, Orange Juice, Iced Tea, Lemonade)

Chef's Carvery Upgrade +\$8.5

Roast Turkey with Cranberry Chutney or Top Round of Beef Au Jus

Brunch Welcome Cocktail Upgrade +\$8

Zesty Bloody Mary and Mimosa Bar – Open for Thirty Minutes As Guests Arrive

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Meeting Breaks

Coffee Break \$6 (Minimum 20 Guests)

Fresh Brewed Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas

Coffee Refresh (Required after 3 Hours) \$3

Premium Beverage Break \$8 (Minimum 20 Guests)

Fresh Brewed Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas, Fresh Brewed Iced Tea, Bottled Spring Water, Assorted Sodas and Seltzers.

Beverage Refresh (Required after 3 Hours) \$3.5

Snack Break \$7 (Minimum 20 Guests)

Bakery Fresh Cookie Assortment, House Tortilla Chips, Fresh Salsa, Tavern Style Potato Chips with Onion Dip

Healthy Break \$7 (Minimum 20 Guests)

Fresh Fruit with Yogurt Dipping Sauce, House Trail Mix, Celery and Carrot Sticks, Chipotle Hummus

The Novelty Break \$7 (Minimum 20 Guests)

Assorted Ice Cream Novelties, All of Your Summertime Favorites

Combination Break \$13.5 (Minimum 20 Guests)

Premium Beverage Break and one of the following breaks: **Snack Break, Healthy Break, Novelty Break**

Beverage Refresh (Required after 3 Hours) \$3

The Williamstown Break \$10 (Minimum 20 Guests)

Chef's Artisan Bread Display, Gourmet Spreads, Imported and Domestic Cheeses, Red and Green Grapes

Continental Break \$17 (Minimum 20 Guests)

Seasonal Fruit Display, Assortment of Fresh Danish Pastries, Bagels with Cream Cheese,

Fresh Brewed Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas, Fresh Brewed Iced Tea, Bottled Water, Assorted Sodas and Seltzers

Beverage Refresh (Required after 3 Hours) \$3

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Executive Meeting Packages

Perfectly Tailored for Small Groups of All Types

The Huddle \$250 up to 15 Attendees – Each Additional Attendee \$14

Continuous Break Service Designed for Meetings Lasting up to Three (3) Hours

Bakery Fresh Cookie Assortment,
Tavern Style Potato Chips and Onion Dip,
Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas,
Bottled Spring Water,
Assorted Seltzers,
Fresh Brewed Iced Tea

The Executive Summary \$325 up to 15 Attendees – Each Additional Attendee \$18

Breakfast and Continuous Break Service Designed for Meetings Lasting up to Four (4) Hours

Assortment of Fresh Danish Pastries,
Yogurt with Toppings,
Fresh Fruit,
Bagels with Cream Cheese,
Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas,
Bottled Spring Water,
Assorted Seltzers,
Fresh Brewed Iced Tea

Served Mid-Session:

Fresh Brownies, House Fried Tortilla Chips and Fresh Salsa

The Power Lunch \$355 up to 15 Attendees – Each Additional Attendee \$19

Lunch and Continuous Break Service Designed for Meetings Lasting up to Four (4) Hours

Soup and Deli Salad Du Jour,
Chef's Selection of ½ Sandwiches and Tortilla Wraps
Pickles and Assorted Condiments,
Tavern Style Potato Chips,
Bakery Fresh Cookie Assortment,
Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas,
Bottled Spring Water,
Assorted Seltzers,
Fresh Brewed Iced Tea

All Day Breakout Session \$595 up to 15 Attendees – Each Additional Attendee \$35

Breakfast, Lunch and Continuous Break Service Designed for Meetings Lasting up to Seven (7) Hours

All the Services of *The Executive Summary* & *The Power Lunch*, at a Discounted Price

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person or per minimum, as noted and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Jiminy Peak Luncheons

Chef's Tables - Buffet Style Service

Offered until 3:00 PM

Soup, Salad & Artisan Breads \$17 (Minimum 20 Guests)

Choose Two Hearty Soups:

New England Clam Chowder, Cream of Broccoli, Vegan White Bean and Kale, Chicken Pasta, Veggie Chili, Baja Chicken Chili, Texas Beef Chili, Vegetarian Creamy Mushroom and Garlic

Berkshire Garden Bar: Chopped Greens, an Array of Fresh Seasonal Vegetables, Dressings and Accompaniments
Warm Artisan Breads, Fresh Brewed Iced Tea & Lemonade, Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas, Chef's Dessert Selection

Soup & a Half \$19.5 (Up To Three Sandwich Choices) (Minimum 20 Guests)

Choose One Hearty Soup:

New England Clam Chowder, Cream of Broccoli, Vegan White Bean and Kale, Chicken Pasta, Veggie Chili, Baja Chicken Chili, Texas Beef Chili, Vegetarian Creamy Mushroom and Garlic

Sandwiches Assembled On Fresh Breads (Gluten Free Bread Available on Request)

Deli Ham & Swiss, Roast Turkey & Smoked Gouda, Roast Beef & Cheddar, Seafood Salad, Tuna Salad, Chicken Salad, Mini Falafel, Grilled Portabella Wrap, Chicken Caesar Wrap, Veggies & Chipotle Hummus Wrap

Accompaniments: Tomato, Cheese & Pickle Tray – Condiment Assortment, Potato Chips, Fresh Brewed Iced Tea & Lemonade, Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas, Chef's Dessert Selection

The Onota \$26 (Two Entrée Selections) (Minimum 20 Guests)

Choice of Salad:

Cape Cod Spinach, Mediterranean Salad, Caesar Salad, Mixed Baby Greens, Tortellini Salad, Pasta Primavera, Macaroni Salad, Red Potato Salad, Fresh Fruit Salad, Southern Style Coleslaw

Home Style Entrées:

John Harvard's Grilled Meatloaf with Rich Gravy, Herb Roasted Chicken, Bourbon Glazed Chicken, Boston Scrod, Stuffed Sole, Barbecued Pulled Pork, Baked Penne & Ricotta, Vegetarian Lasagna, Smoked Gouda Macaroni & Cheese, Eggplant Parmesan, Sliced Top Round of Beef, Chicken Parmesan

Chef Selected Side Dish

Accompaniments: Artisan Breads & Butter, Fresh Brewed Iced Tea & Lemonade, Berkshire Beans™ Locally Roasted Organic Coffees, Locally Blended Teas, Chef's Dessert Selection

Lunch Buffet Enhancements & Suggestions

Add Any Fresh Salad Selection for Just \$3, Choose From:

Cape Cod Spinach, Mediterranean Salad, Caesar Salad, Mixed Baby Greens, Tortellini Salad, Pasta Primavera, Macaroni Salad, Red Potato Salad, Fresh Fruit Salad, Southern Style Coleslaw

We Will Gladly Customize Plated Luncheon Service On Request.

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Dinner Menus

The Chef's Table - Buffet Style Service

The Ashmere \$45.5 (Two Entrée Selections) (Minimum 30 Guests)

Salad Selections: Choose Two

House Fancy Tossed, Classic Caesar, Wild Rice Cashew and Cranberry, Pasta Primavera, Lentil Salad, Hydroponic Watercress and Salsify, Caprese

Chef Selected Starch & Vegetable Accompaniments

Fresh Baked Artisan Breads & Rolls

Entrée Selections: (Choose Two Entrée Selections)

Hendricks Stuffed Chicken, Bourbon Glazed Chicken, Chicken Marsala, Boston Cod, Roasted Atlantic Salmon, Lobster Ravioli, Shrimp & Scallop Newburg, Tortellini a la Vodka, Beef Tips Bourguignon, Sliced Top Round of Beef Au Jus, Beef Medallions Au Poivre, Veal Saltimbocca, Pasta Primavera, Sweet Pecan Pork, Asian Vegetable Stir Fry, Chef's Vegetarian Creation

Chef's Carvery Upgrade +\$9 (Choose One Carvery Selection)

Sage Roasted Turkey, Maple Glazed Ham, Rosemary Pork Loin, Slow Roasted Beef Au Jus

Chef's Dessert Selection

Beverage Station: Fresh Brewed Iced Tea & Lemonade, Berkshire Beans™ Locally Roasted Organic Coffees, and a Selection of Locally Blended Teas

Create a Memorable Welcome for Your Special Event!

Add the *Jiminy Special Welcome* to Your Event, Perfect for Cocktail Hours!

***Jiminy Peak Special Welcome* \$10**

Imported & Domestic Cheeses, Fresh Fruit Garnish, Vegetable Crudités, Cracker Assortment & Dips, Artisan Breads and Gourmet Spreads.

We Offer an Extensive Array of Ala Carte Hors d' Oeuvres, Sure to Add "Wow" to Your Event!

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Dinner Menus

Full Table Service

The Winnepesaukee (Two Entrée Selections) (Minimum 30 Guests)

Salad Selections: Choose One

House Mixed Baby Greens, Classic Caesar, Watercress & New England Cranberry, Baby Spinach & Bleu Cheese

Chef Selected Starch & Vegetable Accompaniments

Fresh Baked Artisan Breads

Entrée Selections: (Choose Two Entrée Selections)

Coq au vin \$47

Grilled Bone in Pork Chop \$41

Trout Almandine \$51

Grilled Maple Dijon Salmon \$51

Steak Medallions Béarnaise \$58

Grilled Vegetable Primavera \$39

Lobster Ravioli with Sherry Cream \$44

Duck Confit Ravioli \$48

Chicken Marsala Supreme \$46

Seared Snapper with Citrus Butter \$55

Poêle of Grouper \$62

Veal Piccata \$51

Herb Roasted Prime Rib Au Jus \$59

Wild Mushroom Ravioli with Sage Butter \$39

Grilled NY Sirloin Steak \$61

Herb Encrusted Lamb Chops \$72

Chef's Dessert Creation

Beverage Station: Fresh Brewed Iced Tea & Lemonade, Berkshire Beans™ Locally Roasted Organic Coffees, Decaffeinated Berkshire Beans™ Locally Roasted Organic Coffees and a Selection of Locally Blended Teas

Create a Memorable Welcome for Your Special Event!

Add the *Jiminy Special Welcome* to Your Event, Perfect for Cocktail Hours!

***Jiminy Peak Special Welcome* \$10**

Imported & Domestic Cheeses, Fresh Fruit Garnish, Vegetable Crudités, Cracker Assortment & Dips, Artisan Breads and Gourmet Spreads

We Offer an Extensive Array of Ala Carte Hors d' Oeuvres, Sure to Add "Wow" to Your Event!

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Dinner Menus

Berkshire Hills Fine Dining

Exquisite Culinary Presentations, Lasting Impressions

The Grand Berkshire (Minimum 30 Guests)

Social Hour

The Grand Welcome

Two Hours of Premium Open Bar Service Begins with a Magnificent Array of Chef Selected Tapas, Artisan Breads and Fine Cheese

Salad Presentation Choose One

Served with Fresh Baked Artisan Breads

Classic Caesar with White Anchovies, Baby Spinach with Berkshire Bleu and Pancetta, Smoked Trout with Mustard Greens and Juniper, Watercress and Chevré with Toasted Pistachios and Cranberry

Chef's Sorbet Intermezzo

Entrée Service

Choose Two Entrées and Special Diet Meals as Required

Entrées Presented with Proper Accouterments and Garnish – Some Entrées Subject to Seasonal Availability

Roasted Quail with Root Vegetable Stuffing, Filet of Beef Béarnaise, Poêle of Monkfish with Chervil Butter, Maple Pecan Pork Tournedos, Cider Glazed Chicken with Quince Demi-Glace, Five Spice Breast of Duck, Atlantic Cod En Papillote, Veal Scaloppini with Fresh Herbs, Seared Diver Scallops, Hazelnut and Whole Grain Mustard Encrusted Rack of New Zealand Lamb, Truffle Roasted Portabella Mushroom with Seasonal Ratatouille, Venison Medallions with Hunter Sauce (+9.99), Maine Lobster Tail with Sherried Crabmeat Stuffing (+10.99)

Sweets

Classic Viennese Table,
International Coffee and Cordial Cart,
Coffee Service

The Grand Berkshire, Complete with Two Hours of Premium Bar Service, \$150 Per Guest

Additional Hours of Bar Service, \$16 Per Guest

Additional Signature Menus Available

New England Lobster Bake,

Fire & Ice Cocktail Affair,

Game Dinner,

Let Us Create a Theme for You!

Please Consult with Your Special Event Coordinator

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

The Berkshire Cocktail Affair (Minimum 50 Guests)

Chef's Dessert & Berkshire Beans™ Locally Roasted Organic Coffees Stations Included

Your Choice of Three Stations: \$45 – Each Additional Station \$10

Bombay Station

Herbed Hummus,
Grilled Nan,
Tabouli,
Baba Ganoush

Garden Station

Fresh Vegetables
Highlight a Bountiful
Assortment of Mixed
Greens, Dressings and
Condiments

Panadería Station

Assorted Artisan
Breads with Hummus,
Artichoke and Fresh
Herb Spreads

Pasta Toss

Tender Pasta Tossed to
Order with Your Choice
of Fresh Vegetables,
and Classic Sauces

Far East Station

Chicken Teriyaki,
Veggie Spring Rolls,
Steamed Pot Stickers,
Steamed White Rice,
Served with Traditional
Dipping Sauces

Chef's Carving Station

Choice of Two Meats:
Roasted Turkey,
Glazed Ham, Pork Loin,
Top Round of Beef,
Complete with Mini Rolls
and Appropriate Condiments

Udon Noodle Station

Seasoned Chicken,
Sautéed Shrimp,
Udon Noodles,
Asian Vegetables,
Red Curry,
Hot & Sour Broth

Mexican Pub Station

Chicken Quesadilla,
Jalapeño Poppers,
Tortilla Chips with
Spicy Queso Dip,
Salsa, Sour Cream and
Guacamole

Antipasti Station

Fresh Vegetable Crudités
with Dip, a Flowing
Display of Domestic
and Imported Cheeses,
Assorted Crackers

Wing Station

Plump and Crispy
Chicken Wings,
Served with a Variety
of Dipping Sauces,
Celery and Carrot Sticks

Risotto Station

Creamy Risotto,
Pesto,
Assorted Vegetables,
Sautéed Chicken & Shrimp,
Oyster Mushrooms,
Shredded Parmesan

Potato Martini Bar

Creamy Mashed
Potatoes, with a Vast
Variety of Toppings,
Sauces and Condiments

Let us create a specialty station for you, many additional options to choose from

Station Upgrades

Add Any Station Below for \$14 / Replace any of the Above Stations with one of the Following Stations, \$9

Seafood Cocktail Station

Ceviche Salad, Shrimp Cocktail,
Tuna Tartar with Wasabi,
Chilled Oysters on the Half Shell

Outer Banks Station

Fried Calamari with Marinara,
Mini Maryland Style Crab
Cakes, Clams Casino, Scallops
Wrapped in Smoked Bacon

Mignon Station

Filet at its Finest!
Hand Carved Filet Mignon
with Crusty Rolls, Mushroom
Duxelle and Tavern Horseradish

Stations Open Fifteen Minutes After Guest Arrival, and Remain Open for 1 ½ Hours

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Casual Chef's Tables - Buffet Style Service

"Perfect for Rehearsal Dinners, Company Outings, Family Reunions & Lazy Days"

Paradiso \$33 (Minimum 30 Guests)

Fancy Tossed Italian Salad,
Traditional Penne Pasta,
House Pomodoro and Creamy Alfredo Sauce,
Italian Meatballs, Sweet Sausage, Peppers & Onions,
Chicken Romano,
Warm Artisan Breads,
Chef's Dessert Selection

High Lawn BBQ \$33 (Minimum 30 Guests)

Barbecued Chicken Quarters,
Angus Hamburgers, Veggie Burgers
All Beef Hot Dogs,
Tossed Garden Salad with House Dressings,
Old Fashioned Potato Salad,
Berkshire BBQ Baked Beans,
Corn on the Cob,
Chef's Dessert Selection

Tailgate Picnic \$33 (Minimum 30 Guests)

Buffalo Style Chicken Wings,
Tailgate Antipasto Display,
Swedish Style Meatballs,
Tossed Garden Salad with House Dressings,
BBQ Kielbasa,
Assortment of Fresh Pizzas,
Crusty Rolls,
Chef's Dessert Selection

Centerplate
Craveable Experiences. Raveable Results.™

Above Menus Served With:

Beverage Station: Fresh Brewed Iced Tea & Lemonade, Berkshire Beans™ Locally Roasted Organic Coffees

Casual Menu Upgrades and Additions:

BBQ Beef Brisket \$9 BBQ Pulled Pork \$6 St. Louis Pork Ribs \$11
Spicy Shrimp Fra Diavolo \$9 Tupelo Catfish \$7 Vegetable Lasagna \$6

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort
Special MAP Day Group BBQs - Buffet Style Service

NOT FOR PUBLICATION / DOUBLE CHECK PROGRAM FOR 2018

\$49 MAP & BBQ Package – Includes BBQ and MAP Ticket

Group BBQ A \$27.5 (Minimum 30 Guests) INCLUDES ALL TAXES / FEES

Hamburgers & Hot Dogs
Country Coleslaw
Berkshire BBQ Beans
Burger Fixin's Bar
Chef's Dessert Selection
Iced Tea & Lemonade

Group BBQ B \$27.5 (Minimum 30 Guests) INCLUDES ALL TAXES / FEES (

Succulent BBQ Chicken
Country Coleslaw
Berkshire BBQ Beans
Chef's Dessert Selection
Iced Tea & Lemonade

Group BBQ C \$27.5 (Minimum 30 Guests) INCLUDES ALL TAXES / FEES

Guinness Barbequed Pulled Pork
Country Coleslaw
Berkshire BBQ Beans
Rolls & Butter
Chef's Dessert Selection
Iced Tea & Lemonade

Centerplate
Craveable Experiences. Raveable Results.™

Special Group BBQ Upgrades:

Upgrade to the Full High Lawn BBQ \$9

Ala carte Upgrades – Taxes / Fees Included:

BBQ Beef Brisket \$11 Guinness BBQ Pulled Pork \$10 St. Louis Pork Ribs \$14
Spicy Shrimp Fra Diavolo \$12 Tupelo Catfish \$9 Vegetable Lasagna \$8
Hamburgers, Hot Dogs, Fixin's: \$8.5 Succulent BBQ Chicken \$7.5

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person - Massachusetts sales tax and 23% event fee INCLUDED ON THIS PAGE ONLY
Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Uniquely Themed Chef's Tables - Buffet Style Service

Tijuana Cantina \$45 (Minimum 30 Guests)

Spicy Baja Chicken Stew,
Fajitas & Burritos Grandé Station – Tequila Grilled Chicken, Chipotle Beef, Flour Tortillas,
Cheese Quesadillas, Chef's Special Quesadillas,
Spanish Rice,
Black Beans,
Chef's Churros Display

Tijuana Cantina served complete with: Sour Cream, Fresh Salsa, Guacamole, Hot Sauce, Shredded Lettuce, Diced Tomato, Cheddar Cheese, Jalapeno Peppers, Black Olives, Fresh Fried Tortilla Chips, Lemonade and Iced Tea

Island Oasis \$45 (Minimum 30 Guests)

Caribbean Fruit Salad,
Spicy Kale Chips,
Jamaican Vegetable Curry,
Jerk Chicken with Soffritto,
Tropical Pulled Pork Barbeque,
Piña Colada Shrimp with Mango Dipping Sauce,
Saffron Rice,
Red Beans,
Grilled Flat Bread,
Chef's Island Inspired Dessert Selection

Island Oasis served complete with: Fresh Mango Salsa, Hot Sauce, Lemonade and Iced Tea

Orient Express \$45 (Minimum 30 Guests)

Crab Rangoon,
Beef Teriyaki,
Vegetable Spring Roll,
Stir Fried Shrimp and Vegetables,
General Tso's Chicken,
Pork Lo Mein,
Vegetable Fried Rice,
Steamed White Rice,
Fortune Cookies,
Chef's Dessert Creation

Orient Express served complete with: Traditional Sauces of: Sriracha Hot Sauce, Sweet n Sour, Hot Mustard, Soy & Rice Wine (Dumpling Sauce), Lemonade and Iced Tea

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Boxed Lunches & Picnics To Go

Fantastic for use when traveling to a Berkshire cultural event or as a quick meal option as your group departs.

The Koussevitzky Combo \$20 (Minimum 20 Guests) – (Two selections, ½ wrap of each choice)

Please Choose Two Fillings:

House Roasted Turkey, Deli Ham & Cheese, Albacore Tuna Salad, Chicken Salad Supreme,
Grilled Vegetable Blend, Chipotle Hummus
Chef's Deli Salad, Potato Chips,
Seasonal Fruit, Fresh Baked Dessert,
Bottled Water

The Ozawa \$20 (Minimum 20 Guests)

Choice of Italian Sub or Grilled Veggie Sub
Creamy Potato Salad,
Country Style Coleslaw,
Potato Chips,
Seasonal Fruit,
Fresh Baked Dessert,
Bottled Water

The Tanglewood \$33 (Minimum 20 Guests)

Chef's Hummus and Pita, Cabot Cheese,
Roast Turkey and Applewood Bacon Club,
Tossed Garden Greens with Herbal Dressing,
Fire Roasted Corn Salad,
Roasted Red Potato Salad,
Seasonal Fruit,
Fresh Baked Dessert,
Bottled Water

The Hawthorne \$35 (Minimum 20 Guests)

Chef's Hummus and Pita, Cabot Cheese,
New England Lobster Salad on Grilled Brioche (Served Cold),
Tossed Garden Greens with Herbal Dressing,
Grain Salad,
Seasonal Fruit,
Fresh Baked Dessert,
Bottled Water

"Picnics To Go" Complete with Appropriate Condiments, Disposable Flatware and Napkins

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Ala Carte Hors d'Oeuvres

Cold Selections

Displays	Serves 50 Guests	Serves 100 Guests
Artisan Cheese Display	\$325	\$550
Vegetable Crudités Display	\$130	\$250
Seasonal Fruit Platter	\$175	\$345
Bakery Breads & Spreads	\$95	\$175
Grand Antipasto Display	\$425	\$825
JP Special Welcome	\$475	\$925
Finger Sandwiches	\$150	\$295

	Four Dozen	Each Additional Dozen
Beef Carpaccio	\$135	\$35
Smoked Salmon & Cream Cheese on Crostino	\$70	\$20
Cucumber Canapés with Dilled Cream Cheese	\$60	\$15
Shrimp Cocktail over ice	\$135	\$35
Tomato or Bleu Cheese Bruschetta	\$95	\$25
Balsamic Roasted Figs with Bleu Cheese	\$140	\$35
Stuffed Grape Leaves	\$95	\$25
Shrimp and Cheese Grits Martini	\$135	\$35
Chocolate Covered Strawberries		Market Price

Hot Selections

	Four Dozen	Each Additional Dozen
Meatballs with Marinara or Swedish Sauce	\$55	\$15
Italian Bread Stuffed Mushrooms	\$95	\$25
Sweet & Sour Kielbasa	\$110	\$30
Chicken Tenders	\$135	\$35
Chicken Saté	\$110	\$30
Mini Cheese Quesadilla	\$90	\$25
Mini Chicken Quesadilla	\$130	\$35
Fried Ravioli	\$70	\$20
Italian Sausage Stuffed Mushroom Caps	\$135	\$35
Mussels Bruschetta	\$30	\$8
Mini Vegetable Spring Rolls	\$135	\$35
Steamed Oriental Pot Stickers	\$90	\$25
Mini Quiche	\$95	\$25
Jumbo Scallops Wrapped In Applewood Bacon	\$225	\$60
Seafood Stuffed Mushroom Caps	\$110	\$30
Shrimp Wrapped In Bacon	\$175	\$45
Spanikopita	\$70	\$20
Duck Confit Tarte Spoons	\$135	\$35
Szechuan Duck Wings	\$135	\$35
Oysters Rockefeller	\$175	\$45

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort

Cocktail Service

Cocktails (each)

Craft Draught Beer	\$6.5 – \$9.5
Domestic Draught Beer	\$5.5 - \$7.5
Bottled Beer Selections	\$7 - \$12
Wines by the Glass	\$7 - \$12
Premium Cocktails	\$7 - \$14
Specialty Cocktails	\$8 - \$16

Premium Open Bar Service (Per Guest)

2 Hour Service \$35

House Draught Beer Selections and / or Bottled Beers, Varietal Wines, Premium Cocktails, Specialty Drinks, and Soft Drinks

3 Hour Service \$40

House Draught Beer Selections and / or Bottled Beers, Varietal Wines, Premium Cocktails, Specialty Drinks, and Soft Drinks

Additional Hours of Service

Premium Service: \$16 / Hr

Toasts (Per Guest)

Wine Toast	\$8
Champagne Toast	\$8

Included In All Jiminy Peak Premier Wedding Packages

Punch Bowls

Champagne Punch	\$65/Gallon
Peachtree Punch	\$65/Gallon
Zinfandel Punch	\$65/Gallon
Tennessee Lemonade	\$65/Gallon
No Alcohol Fruit Punch	\$35/Gallon

Note: a \$150.00 Bartender Fee Will Be Applied If Bar Sales Are Less Than \$500.00

Menu prices valid only for event(s) that take place in 2018. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 23% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.738.5500 - www.jiminypeak.com

All Prices, Services and Menus Subject To Terms As Defined By CP Event Contract and CP General Conditions Notice

Please inform us if anyone in your group has a food allergy

Centerplate at Jiminy Peak Mountain Resort General Terms and Conditions Notice

We require a non-refundable deposit upon booking your event, which will be credited to your final invoice.

Full payment of expected charges must be settled at least ten (10) days prior to event.

We require a signed and executed copy of: The CP event contract, all event and event change orders.

Guaranteed minimum number of guests are due ten (10) days prior to your event, final guest counts are due seven (7) days prior to your event.

**All prices per person and subject to Massachusetts sales tax and 23% event fee.
Event fee in no way represents a gratuity or tip paid to service employees.
Service employees do not share in event fees.**

Changes to room and facility setup less than twenty-four hours before your event may be subject to additional fees.

Please inform us if someone in your group has a food allergy.

Menu prices cannot be guaranteed for more than ninety days, due to possible market fluctuations. Menu prices valid for events that take place in 2018.