



Legendary Tales. Timeless Hospitality.

## PLATED BRUNCH MENU

*\$29.95 per person*

### FIRST COURSE:

Freshly Baked Corn Muffins and Blueberry Scones

Fresh Fruit Cup with Assorted Melons and Berries

### ENTRÉES:

*Please select one for the group.*

Vegetarian Breakfast Quiche

Cheddar Scrambled Eggs

French Toast with Fresh Berries & Maple Syrup

Gristmill Pancakes with Maple Syrup

*Entrées served with Bacon, Sausage and Breakfast Potatoes.*

*Vegan/Vegetarian entrée alternative available upon request.*

### DESSERT:

Fresh Strawberry Shortcake

*Served with Coffee & Tea*

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Wayside Inn Functions.

Prices are subject to change. A guaranteed guest count with breakdown of entrées is due **7 days prior** to event.

Host must provide placecards identifying guest's entrée choices. Brunch Menus are offered Monday-Sunday.



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## BRUNCH BUFFET MENU

\$34.95 per person – Minimum 30 guests

### **BUFFET STATION:**

Bakery Basket with Fresh Corn Muffins and Blueberry Scones

Seasonal Fresh Fruit Salad

Tavern Fried Potatoes

Bacon & Sausage

*Choice of Salad:*

Mixed Green Salad

Garden Pasta Salad

*Choice of Three Entrées:*

French Toast with Maple Syrup

Wheat Pancakes with Maple Syrup

Belgian Waffles with Maple Syrup

Cheddar Scrambled Eggs

Vegetarian Breakfast Quiche

Chicken Picatta

Salmon Dijonaise

Yankee Pot Roast

### **BEVERAGE STATION:**

Freshly Brewed Coffee & Tea

Pitcher of Fresh Orange Juice

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## LIMITED LUNCHEON MENU

\$29.95 per person    *No substitutions*

If your group is 25 guests or less, you can order day of.

If your group is 25+ guests, we require a breakdown of entrées 7 days prior to event.

### FIRST COURSE:

Mixed Green Salad, House Vinaigrette

### ENTRÉES:

Pot Roast, Jardiniere Sauce

Roast Native Turkey, Giblet Gravy and Stuffing

Boston Baked Schrod, Lemon Butter

Seasonal Vegetarian Ravioli

### DESSERT:

Deep Dish Apple Pie, Whipped Cream

*Served with Coffee & Tea*

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## BANQUET LUNCHEON MENU

*A breakdown of entrée counts due **7 days prior** to event.*

Meals includes bakery basket, chef's choice of potato & vegetable, and coffee with dessert.

### FIRST COURSE:

*Please select one for the group.*

New England Clam Chowder	Onion Soup
Mixed Green Salad, House Vinaigrette	Caesar Salad with Croutons

### ENTRÉES:

*Please select two for the group.*

*If three entrees are selected, there will be an additional fee of \$2 per person.*

Roast Prime Rib of Beef, Au Jus, Luncheon Cut.....	\$34.95
Wayside Inn Yankee Pot Roast, Jardinière.....	\$31.95
Boneless Breast of Chicken, Cranberry Stuffing.....	\$31.95
Roast Native Turkey, Stuffing & Giblet Gravy.....	\$29.95
Baked Boston Schrod , Lemon Butter Sauce.....	\$31.95
Baked Salmon, with Dijonaise Crust.....	\$31.95
Seasonal Vegetarian Ravioli.....	\$29.95
Children's Chicken fingers with French Fries.....	\$15.95

### DESSERT:

*Please select one for the group.*

Deep Dish Apple Pie, Whipped Cream  
Vanilla Ice Cream, Strawberry Sauce  
Baked Indian Pudding, Vanilla Ice Cream  
Chocolate Ganache Cake with Walnuts  
Fresh Strawberry Shortcake (+\$2.50/person)

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## DELI LUNCHEON BUFFET

\$29.95 per person – Minimum 30 guests

### FIRST COURSE:

Gristmill Bakery Basket

New England Clam Chowder

### BUFFET STATION:

Pasta Salad with Garden Vegetables

Fresh Melon Balls

Sliced Turkey Breast

Peppered Smoked Ham

Tuna Salad

Assortment of Cheese

Assortment of Bread

Tomato, Lettuce & Red Onion

Pickles & Potato Chips

Platter of Cookies

### COFFEE STATION:

Selection of Freshly Brewed Coffee & Tea

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## MINUTEMAN LUNCHEON BUFFET

\$36.95 per person – Minimum 30 guests

### FIRST COURSE:

Gristmill Bakery Basket

Mixed Green Salad, House Vinaigrette

### BUFFET STATION:

Fresh Fruit Bowl

Pasta Salad with Garden Vegetables

Yankee Pot Roast

Chicken Picatta

Boston Baked Schrod

Chef's Choice Potato & Vegetable

### DESSERT:

Deep Dish Apple Pie, Whipped Cream\*

\*Substitute Vanilla Ice Cream for +1.50/person

### COFFEE STATION:

Selection of Freshly Brewed Coffee & Tea

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## REVOLUTION LUNCHEON BUFFET

\$38.95 per person – Minimum 30 guests

### FIRST COURSE:

Gristmill Bakery Basket

Mixed Green Salad, House Vinaigrette

### BUFFET STATION:

Fresh Fruit Bowl

Pasta Salad with Garden Vegetables

Prime Rib

Stuffed Chicken Breast

Salmon Dijionaise

Chef's Choice Potato & Vegetable

### DESSERT:

Deep Dish Apple Pie, Whipped Cream\*

\*Substitute Vanilla Ice Cream for +1.50/person

### COFFEE STATION:

Selection of Freshly Brewed Coffee & Tea

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Prices are subject to change. A guaranteed guest count with breakdown of entrées is due **7 days prior** to event.

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## BANQUET DINNER MENU

*Includes bakery basket, chef's choice of potato & vegetable, and coffee with dessert.*

### FIRST COURSE:

*Please select one for the group, or have a soup and a salad course for +\$5/person.*

New England Clam Chowder	Cup of Onion Soup
Mixed Green Salad, House Vinaigrette	Caesar Salad with Croutons

### ENTRÉES:

*Please select two for the group.*

*If three entrees are selected, there will be an additional fee of \$2 per person.*

Roast Prime Rib of Beef, Au Jus.....	\$42.95
Filet Mignon, Brandy Mushroom Sauce.....	\$44.95
Surf & Turf, Filet Mignon & Grilled Jumbo Shrimp.....	\$49.95
Boneless Breast of Chicken, Cranberry Walnut Stuffing.....	\$34.95
Boston Baked Schrod, Lemon Butter Sauce.....	\$34.95
Baked Salmon, with Dijonaise Crust.....	\$34.95
Wayside Inn Lobster Pie, Sherry Cracker Stuffing.....	\$43.95
Seasonal Vegetarian Ravioli.....	\$32.95
Children's Chicken Fingers, French Fries.....	\$15.95

### DESSERT:

*Please select one for the group.*

Deep Dish Apple Pie, Whipped Cream  
Baked Indian Pudding, Vanilla Ice Cream  
Vanilla Ice Cream with Strawberry Sauce or Chocolate Shavings  
Fresh Strawberry Shortcake (+\$2.50/person)

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## COLONIAL DINNER BUFFET

\$44.95 per person – Minimum 30 people

### FIRST COURSE:

*Please select one for the group, or have a soup and a salad course for +\$5/person.*

Mixed Green Salad, Caesar Salad, Innkeeper's Salad (+\$3/person)

New England Clam Chowder, Onion Soup

### BUFFET STATION:

Gristmill Bakery Basket with Homemade Wheat Rolls and Corn Muffins

Bowl of Seasonal Fruit

Tomato & Mozzarella Salad

Prime Rib, Au Jus

Chicken Picatta, Lemon & Caper Sauce

Boston Baked Schrod, Lemon Butter

### CHOICE OF POTATO AND VEGETABLE:

Green Beans, Butternut Squash, Fresh Vegetable Medley

Whipped Potato, Roasted Potatoes, Cheddar Whipped Potato (+\$2/person)

### DESSERT:

*Please select one for the group.*

Vanilla Ice Cream with Chocolate Shavings

Fresh Strawberry Shortcake (+2.50/person)

Deep Dish Apple Pie, Whipped Cream

Platter of Cookies

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## BOUNTIFUL DINNER BUFFET

\$59.95 per person – Minimum 30 people

Gristmill Bakery Basket with our Homemade Wheat Rolls and Corn Muffins

### FIRST COURSE:

*Please select one first course, or have a soup and a salad course for +\$5/person.*

Mixed Greens Salad, Caesar Salad, Innkeeper's Salad

New England Clam Chowder, Onion Soup, Lobster Bisque

### BUFFET STATION:

Beefsteak Tomatoes and Bleu Cheese

Marinated Mushrooms with Artichoke Hearts

Chicken Breast, Cranberry Walnut Stuffing

Baked Salmon Dijionaise

Sliced Tenderloin of Beef, Roasted Red Peppers,

Chilled Half Lobster Tails, Lemon Caper Sauce (*1 per person*)

Cheddar Whipped Potato with Bacon & Scallions

Fresh Medley of Vegetables

### DESSERT:

*Please select one for the group.*

Deep Dish Apple Pie, Whipped Cream

Baked Indian Pudding, Vanilla Ice Cream

Ice Cream, Strawberry Sauce

Fresh Strawberry Shortcake (*+\$2.50/person*)

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# *The Innkeeper's List of Displayed Hors D'oeuvres*

## ***Cheese & Fruit Display (Included in the Wedding Package)***

Imported & Domestic Cheese Display Served with Fresh Fruit & Assorted Crackers..... \$4.95 per person

## ***Vegetable Crudités (Included in the Wedding Package)***

Served with dipping sauce..... \$4.95 per person

## ***Spinach and Artichoke Dip***

Served in our Home-Made Bread Bowl

Serves up to 50 people..... \$85.00

## ***Roasted Red Pepper Hummus***

Served with Pita Chips and Assorted Crackers

Serves up to 50 people..... \$85.00

## ***Warmed Wheel of Brie***

Dried Fruit, Caramelized Brown Sugar and Toasted Almonds

Serves up to 30 people..... \$95.00

## ***Chilled Mediterranean Grilled Vegetable Display***

Fresh Arrangement of Zucchini, Onions, Eggplant, Peppers, and Mushrooms

Serves up to 50 people..... \$250.00

## ***Antipasto Display***

Fresh Variety of Italian Meats and Cheeses

Serves up to 50 people..... \$350.00

## ***Cocktail Shrimp Display***

Jumbo Shrimp Cocktail served with Zesty Cocktail Sauce and Fresh Lemon

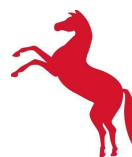
Ordered by Individual Pieces..... Market Price

## ***New England Seafood Raw Bar\****

Crab Claws, Shrimp, Oysters, Little Neck Clams

Ordered by Individual Pieces..... Market Price

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions. Prices are subject to change.



# *The Innkeeper's List of Passed Hors D'oeuvres*

*Ordered in Increments of 25 pieces  
(Served Butler Style)*

## ***Hot***

Spanikopita .....	\$52.00
Petite Beef Wellington.....	\$69.00
Quiche Tartlets.....	\$55.00
Skewered Chicken Satay, peanut sauce.....	\$59.00
Scallops Wrapped in Bacon.....	\$69.00
Mini Crab Cakes.....	\$69.00
Fried Coconut Shrimp.....	\$64.00
Risotto & Blue Cheese Croquettes.....	\$52.00
Baked Stuffed Mushrooms with Shrimp & Crabmeat.....	\$59.00
Phyllo Triangles with Caramelized Onion & Blue Cheese.....	\$52.00
Parmesan Crusted Artichoke Hearts .....	\$52.00
Crispy Phyllo Wrapped Asparagus with Asiago Cheese.....	\$52.00

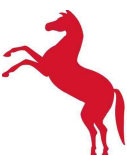
## ***Cold***

Chilled Cocktail Shrimp.....	Market Price
Chicken Cashew Salad Tartlet.....	\$52.00
Oysters or Clams on the 1/2 Shell* .....	Market Price
Endive Scoops with Lobster Salad.....	\$75.00
Skewered Fresh Grape Tomato and Mozzarella with Fresh Basil.....	\$52.00

## ***Gristmill Sliders*** *(priced per piece)*

Thanksgiving Sliders with Roast Turkey, Stuffing & Cranberry Mayonnaise .....	\$2.50
Prime Rib with Caramelized Onions & Horseradish Aioli.....	\$3.50
Lobster Salad with Mayonnaise and Chives.....	\$5.50

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# Beverages and Bar

## BEVERAGES

Call Brands (Hard liquor).....	\$8.95
Domestic Beer.....	\$5.25
Imported Beer.....	\$5.95
Premium/Craft Beer.....	\$6.50 & up
Champagne.....	\$8.50
House Wine.....	\$8.50
Premium Wine.....	\$9.00 & up
Soft Drinks.....	\$2.80
Juice.....	\$2.95
Saratoga Sparkling Water.....	\$2.95
Passed Signature Drinks*.....	\$9.95

## SPECIALTY PUNCHES

(Priced Per Gallon)

Non-Alcoholic.....	\$35.00
Champagne.....	\$60.00
White or Red Sangria.....	\$75.00
Mimosa.....	\$55.00
Meeting House Punch.....	\$75.00
Poinsettia.....	\$75.00
Brandy Egg Nog.....	\$75.00
Non-Alcoholic Egg Nog.....	\$35.00
Hot Mulled Cider.....	\$35.00
Wassail Bowl.....	\$75.00

\*Signature drink offerings include: Cosmopolitan, Lemon Drop Martini, Espresso Martini  
Blood Orange Margarita, Manhattan, Raspberry Cosmopolitan, Aperol Spritz

*Passed signature drinks are available by hosted bar only and must be ordered in increments of 10.*

For our complete wine list with pricing for table side service, please refer to our website.

Bar service can run as either a cash bar or a hosted bar. All hosted bars are charged based on consumption at the above per drink prices, plus tax and gratuity. An estimated price for beverages is to be paid in advance, with a credit card on file for any overages.

## Bar and Alcohol Policies

Current State and Local Meal Taxes will be applied.

An 18% Gratuity from Hosted Bars will be applied to all Functions.

Prices are subject to change.

Bars service will close 1/2 hour before the function ends.

Guests are not permitted to bring their own alcoholic beverages on to Wayside Inn grounds and events.

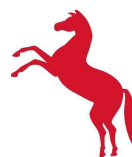
No self-service bars are allowed.

Proper I.D. is required for all events.

We reserve the right to discontinue alcohol service to anyone at our discretion.

We are not responsible for any lost or stolen items.

There is a \$200 bartender fee for all Tent and Main Dining Room receptions.  
\$35 per hour for Ballroom/Hobgoblin Room receptions.





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## CAKE MENU

Guests who bring a cake from an outside vendor will be charged a \$2 per-person cake-handling fee. Our bakery requires minimum 7 days' notice for all cake orders.

### SPECIAL OCCAISION CAKES

Cake Flavors: white, yellow, marble or chocolate

Frosting Flavors: chocolate or buttercream

Filling Flavors: raspberry, lemon, apple or chocolate

*Filling Fee: \$5.00 for round cakes and \$10.00 for sheet cakes*

6" Round (serves 4-8 people) .....	\$30.95
8" Round (serves 9 -16 people) .....	\$38.95
10" Round (serves 16-30 people) .....	\$45.95
12" Round (serves 31-45 people) .....	\$52.95
Single Sheet (serves 40-60 people) .....	\$125.00
Double Sheet (serves 80 -120 people) .....	\$175.00

### WEDDING CAKES

Cake Flavor: white, yellow, marble, chocolate, red velvet or spice

Frosting Flavors: buttercream or chocolate

Filling Flavors: raspberry, lemon, apple or chocolate

*Filling Fee: \$15.00 for wedding cakes*

20 to 40 people .....	\$150.00
40 to 75 people .....	\$225.00
75 to 125 people .....	\$325.00

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