

CHANDLER'S RESTAURANT

SPECIAL GATHERINGS

Breakfast Selections

Chandler's Breakfast Buffet

\$22 (price per person)

- smoked bacon
- breakfast sausage
- scrambled eggs
- seasoned breakfast potatoes
- fresh fruit display
- assorted danish and fresh baked muffins
- assorted fruit juices, coffee and tea service

Please select one of the following:

- ☐ french toast with honey pecan butter and maple syrup
- ☐ pancakes with maple syrup
- ☐ waffles with maple syrup

Extra:

- ☐ chef attended omelets made to order station (\$4 surcharge)
- ☐ add traditional eggs benedict (\$2 surcharge)

Chandler's Brunch Buffet

\$27 (price per person)

- roasted rosemary chicken served over wild rice pilaf
- herb crusted salmon with citrus butter and herbed orzo
- mushroom raviolis in saffron tomato sauce with feta, pine nuts, and fresh basil
- field greens salad, selected dressing
- applewood smoked bacon
- breakfast sausage
- scrambled eggs
- seasoned breakfast potatoes
- fresh fruit display
- assorted fresh breakfast breads and croissants
- assorted fruit juices, coffee and tea service

Please select one of the following:

- ☐ french toast with honey pecan butter and maple syrup
- ☐ pancakes with maple syrup
- ☐ waffles with maple syrup

Belgian Waffle Bar

\$22 (price per person)

- homemade belgian waffles, with assortment of fruit preserves, berries, bananas, whipped cream, chocolate, honey, syrup, etc
- applewood smoked bacon
- breakfast sausage
- scrambled eggs
- seasoned breakfast potatoes
- fresh fruit display
- assorted fruit juices, coffee and tea service

Chandler's Plated Brunch (served table side)

\$16 (price per person)

- fresh fruit salad, fresh croissants
- assorted fruit juices, coffee and tea service

Guest choice of:

- Chandler's brunch pie
- freshly baked quiche

Continental Breakfast

\$11 (price per person)

- fresh fruit display
- assorted danish and fresh baked muffins with fruit preserves
- assorted fruit juices, coffee and tea service

Breakfast Hors D'oeuvres

\$2 (price per person)

Add one or more of these passed hors d'oeuvres to any buffet:

- ☐ fresh melon wrapped in prosciutto
- ☐ house cured salmon (gravlax, cognac & brown sugar, and tequila & lime) and herbed cream cheese on homemade zucchini bread
- ☐ deviled eggs with caviar
- ☐ almond stuffed dates wrapped in bacon

Phone 413.665.1277 · Fax 413.665.5089

7% MASSACHUSETTS MEAL TAX · A 20% gratuity will be added to all menu prices. Mastercard, Visa, Discover and American Express gladly accepted.

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

Consuming raw or under cooked foods may increase the risk of food born illness.

CHANDLER'S RESTAURANT

SPECIAL GATHERINGS

Plated Lunch Selections

Three Courses

\$24 (price per person)

Soups & Salads

*Please select one of the following: (or choose soup **and** salad for an additional \$2 per person)*

- ☐ Chandler's signature New England clam chowder
- ☐ seasonal soup of the day
- ☐ house salad with field greens, crisp vegetables
- ☐ field greens with bartlett pears, blue cheese, spiced walnuts and champagne vinaigrette
- ☐ caesar with fresh cut romaine, lemon, garlic croutons, parmesan and dressing (additional \$1)
- ☐ fresh fruit salad with honey yogurt dressing

Entrees

Please select up to three of the following: (all entrees served with potato and seasonal vegetable unless otherwise noted, pre-count requested)

- ☐ sliced roast sirloin of beef with shallots and port
- ☐ roasted pork loin stuffed with caramelized onions and apples
- ☐ grilled chicken breast with maple barbecue sauce, served with roasted garlic mashed
- ☐ fresh roasted turkey and gravy with sage dressing and cranberry sauce
- ☐ baked atlantic haddock with herbed breadcrumbs, lemon & butter
- ☐ herb crusted salmon with citrus butter
- ☐ sundried tomato, basil, mushroom and onion quiche (not served with potato or seasonal vegetable)
- ☐ roasted vegetable lasagna with tomato basil sauce (not served with potato or seasonal vegetable)

Desserts

Please select one of the following:

- ☐ warm apple crisp
- ☐ toll house cookie pie
- ☐ seasonal cheesecake
- ☐ seasonal berry crisp
- ☐ flourless chocolate torte
- ☐ mini sweet table (additional \$4)

coffee and tea service included

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CHANDLER'S RESTAURANT

SPECIAL GATHERINGS

Luncheon Buffets

Luncheon Buffet

\$26 (price per person)

- field greens salad or classic Caesar (additional \$1)
- seasonal vegetables
- roasted, mashed or baked potatoes
- warm rolls and butter

Entrees

Please select up to three of the following:

- ☐ sliced roast sirloin of beef with shallots and port
- ☐ roasted pork loin stuffed with caramelized onions and apples
- ☐ roasted chicken basted with maple barbecue sauce
- ☐ fresh roasted turkey and gravy with sage dressing and cranberry sauce
- ☐ fresh grilled or baked salmon, lemon beurre blanc
- ☐ baked haddock with herbed bread crumbs, lemon & butter
- ☐ roasted vegetable lasagna with tomato basil sauce
- ☐ lasagna bolognese with tomato basil sauce and fresh mozzarella
- ☐ penne pasta primavera

Desserts

Please select one of the following:

- ☐ warm apple crisp
- ☐ toll house cookie pie
- ☐ seasonal cheesecake
- ☐ flourless chocolate tourte
- ☐ seasonal berry crisp
- ☐ mini sweet table (additional \$4)

coffee and tea service included

Deli Luncheon Buffet

\$17 (price per person)

- Chandler's signature New England clam chowder, or seasonal soup of the day
- classic caesar salad (additional \$1)
- field greens salad
- assorted prepared sandwiches and wraps
- seasonal pasta salad
- pickles, potato chips
- cookies and brownies

coffee and tea service included

Gourmet Sandwich Board Buffet

\$21 (price per person)

- Chandler's signature New England clam chowder, or seasonal soup of the day
- classic caesar salad (additional \$1)
- field greens salad

Assortment of Prepared Sandwiches:

- roast tenderloin baguette with roasted tomatoes, arugula, horseradish sour cream
- roasted turkey baguette with green pesto, apples, cheddar cheese
- balsamic marinated roasted vegetables with homemade hummus, fresh focaccia
- seasonal pasta salad
- pickles, potato chips
- cookies and brownies

coffee and tea service included

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CHANDLER'S RESTAURANT

SPECIAL GATHERINGS

Luncheon Buffets

Four Course Afternoon Tea Party

\$24 (price per person)

First Course:

- fresh fruit and cheese platter
- warm scones with preserves

Second Course:

- deviled eggs with caviar
- melon wrapped in prosciutto

Third Course:

Tea Sandwiches (served on assorted breads and mini croissants)

Please select up to three of the following:

- ☐ house cured salmon with dill cream cheese and cucumber
- ☐ roast turkey with cranberry jelly
- ☐ shrimp salad with watercress
- ☐ honey baked ham with whole grain mustard
- ☐ egg salad with arugula
- ☐ roast tomato and lemon aioli
- ☐ chicken salad with tarragon
- ☐ avocado and brie with apple smoked bacon
- ☐ cucumber and herbed cream cheese
- ☐ curried chicken salad with mango chutney
- ☐ tomato, fresh mozzarella, and basil

Fourth Course:

- chocolate truffles, homemade cookies, and biscotti
- grand marnier dipping chocolate (additional \$2)

Beverages:

- locally roasted freshly brewed coffee and specialty loose leaf tea

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CHANDLER'S RESTAURANT

SPECIAL GATHERINGS

Plated Dinner Selections

Three Courses

\$36 (price per person)

Four Courses

\$42 (price per person)

Soups & Salads

Please select one of the following:

- ☐ Chandler's signature New England clam chowder
- ☐ cream of broccoli, beef barley, tomato cheddar, vegetable bean or butternut squash bisque
- ☐ classic gazpacho
- ☐ house salad with mixed greens and seasonal vegetables
- ☐ wilted spinach with sautéed red onions, mushrooms, fried chevre cake and balsamic vinaigrette
- ☐ field greens with roasted sugar beets, apples, smoked bacon with apple cider dijon vinaigrette
- ☐ field greens with Bartlett pears, blue cheese, spiced walnuts and champagne vinaigrette
- ☐ caesar with fresh cut romaine, lemon, garlic croutons, parmesan and dressing

Entrees

We've paired many of our entrees with specific potatoes, noodles and vegetables.

Please feel free to create your own menu from our suggestions when deciding on side dishes.

Please select three of the following: (pre-count required)

Beef

- ☐ beef tenderloin medallion, veal demi-glace, blue cheese, sautéed mushrooms, yukon gold potatoes
- ☐ garlic & herb roasted beef tenderloin, red wine reduction, yukon gold potatoes
- ☐ braised beef short ribs, parmesan risotto, red wine braising sauce
- ☐ prime rib roast, yukon gold potatoes, veal demi-glace
- ☐ grilled sirloin, idaho russet steak fries, sautéed onions, red wine reduction
- ☐ grilled flank steak with steak fries

Pork

- ☐ roasted pork loin stuffed with caramelized onions and apples, yukon gold potatoes, cider glaze
- ☐ grilled pork chops, green bean & bacon casserole, yukon gold potatoes
- ☐ pork tenderloin medallions, wild mushrooms, braised red cabbage, herbed noodles
- ☐ rosemary & garlic roasted rack of lamb, herbed couscous salad or roasted potatoes
- ☐ barbecued baby back ribs, warm potato salad, spicy barbecue sauce
- ☐ baked virginia ham, scalloped potatoes, maple glaze

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CHANDLER'S RESTAURANT

SPECIAL GATHERINGS

Plated Dinner Selections

Entrees (continued)

Poultry

- grilled chicken breast, yukon gold potatoes, spicy barbecue sauce
- roasted half chicken, roasted potatoes, rosemary gravy
- sauteed chicken breast, lemon caper beurre blanc, herbed noodles
- roasted half duck, orange honey glaze, ginger sweet potatoes
- grilled duck breast, scalloped sweet potato terrine, orange honey glaze

Seafood

- fresh grilled or baked salmon filet, lemon scented potatoes, herbed beurre blanc
- baked haddock, lemon crab mashed potatoes, herbed beurre blanc
- baked scallops, prosciutto and potato galettes, sherry cream (*market price and availability*)
- pan fried trout, roasted potatoes, lemon caper beurre blanc
- fresh maine lobster, grilled corn, red bliss potatoes, drawn butter (*market price and availability*)
- sauteed Maine shrimp pasta white wine & butter (*market price and availability*)
- sauteed scallops pasta white wine & butter (*market price and availability*)

Vegetarian

- roasted stuffed tomato with tabbouleh salad and herb sauce
- baked polenta, roasted tomato, spinach and mascarpone casserole with smoked tomato vinaigrette
- grilled marinated tofu with steamed vegetables and udon noodles in Japanese broth
- roasted vegetable lasagna with tomato basil sauce
- vegetable and chickpea curry over basmati rice and apricot chutney

Dessert Selections

Please select one of the following:

- warm apple crisp
- toll house cookie pie
- seasonal berry crisp
- seasonal cheesecake
- flourless chocolate torte
- Chandler's mini sweet table (*additional \$4*)

Accompaniments:

- chocolate covered strawberries (*additional \$2*)
- fresh berries and whipped cream (*additional \$3*)
- scoop of ice cream (*additional \$1.50*)

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SPECIAL GATHERINGS

Dinner Buffets

Dinner Buffet

\$34.00 (price per person)

- field greens salad or classic Caesar (additional \$1)
- seasonal vegetables
- roasted, mashed or baked potatoes
- warm rolls and butter

Entrees

Please select up to three of the following:

- sliced roast sirloin of beef with shallots and port
- roasted pork loin stuffed with caramelized onions and apples
- roasted chicken basted with maple barbecue sauce
- fresh roasted turkey and gravy with sage dressing and cranberry sauce
- fresh grilled or baked salmon, lemon Chablis beurre blanc
- baked haddock with herbed bread crumbs, lemon & butter
- roasted vegetable lasagna with tomato basil sauce
- lasagna bolognese with tomato basil sauce and fresh mozzarella

Desserts

Please select one of the following:

- warm apple crisp
- toll house cookie pie
- seasonal cheesecake
- seasonal berry crisp
- flourless chocolate torte
- Chandler's mini sweet table (additional \$4)

coffee and tea service included

Mid-Summer Barbecue

\$32 (price per person)

Served Buffet Style for groups of 25 or more

Served Family style for groups of 25 or less

Dinner Includes

- cole slaw
- garden salad
- fresh tomato, red onion, basil salad
- grilled vegetables
- black bean and sweet potato salad
- house cut yukon gold steak fries
- all the fixings: assortment of cheese, onion, lettuce, tomato, mayo, ketchup, relish, mustard, pickles
- hamburgers, veggie burgers
- pulled pork
- barbecue chicken with Chandler's signature maple barbecue sauce

Desserts

- sliced watermelon
- assortment of cookies and brownies

coffee and tea service included

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SPECIAL GATHERINGS

Dinner Buffets Available to groups of 25 guests or more

New England Clam Bake

\$65 (price per person)

Entrees

- cole slaw
- garden salad
- fresh tomato, red onion, basil salad
- grilled vegetables
- black bean and sweet potato salad
- house cut yukon gold steak fries
- corn on the cob
- barbeque chicken with Chandler's signature maple barbeque sauce
- grilled sirloin
- steamed Maine lobster
- steamed little neck clams

Desserts

- strawberry shortcake
- sliced watermelon

coffee and tea service included

Chef Stations Please select two of the following (add to any of our dinner buffets)

Chef Stations

\$48 (price per person)

Chef Attendant Fee

\$75

Carving Station

- beef tenderloin
- fresh roasted turkey
- baked ham
- roast prime rib
- roasted lamb
- roasted pork loin

Pasta Station

Individual pasta dishes made to order, with an assortment of pastas, sauces, vegetables, and proteins designed to appeal to all of your guests. Guests with specific allergies should inform their server so that we may prepare their dishes separately.

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CHANDLER'S

RESTAURANT

SPECIAL GATHERINGS

Hors D'oeuvres & Cocktail Hour Selections

Stationary Hors D'oeuvres Pricing based on 25 people with an adjusted per person price for parties of more than 25

- haricots verts with herbed lemon & goat cheese dipping sauce \$36
- caramelized onion and chevre tart \$38
- vegetable crudités—selection of fresh seasonal vegetables and dip \$40
- baked brie in puff pastry with preserved fruit \$45
- olive tapenade, hummus, roasted red pepper relish and crostini \$45
- pate board (selection of pates with pickled onion, cornichons, whole grain mustards and crostini) \$50
- display of local & imported cheeses, crostini and preserves \$75

Raw Bar: (price per person)

- House cured salmon display (*Gravlax, cognac & brown sugar, and tequila & lime*) \$5
- Premium New England Oysters and Clams on the half shell, smoked mussels, shrimp cocktail, spicy remoulade and cocktail sauce \$12

Passed Hors D'oeuvres (per 25 pieces)

- tomato, olive and goat cheese bruschetta \$32
- date nut bread with honey cream cheese \$32
- almond stuffed dates wrapped in bacon \$32
- deviled eggs and domestic caviar \$33
- melon wrapped in prosciutto \$34
- wild mushroom tartlet with fresh herbs \$34
- sausage baked in puff pastry \$36
- jumbo mushroom caps with crabmeat stuffing \$38
- spicy sausage cheese balls \$38
- smoked salmon on zucchini bread with herbed cream cheese \$38
- truffle mac and cheese bites \$38
- sausage and ricotta stuffed mushrooms \$42
- aged cheddar, ham and potato croquettes \$46
- tomato soup shooters & mini grilled cheese sandwiches \$48
- house made scallion crab rangoon with sweet chili dipping sauce \$48
- shrimp salad corn fritters with local honey \$52
- caprese skewers with tomato, mozzarella, basil and balsamic \$52
- crab rangoons with soy citrus glaze \$56
- chipotle scented chicken quesadilla with avocado aioli \$56
- chicken and black bean quesadillas with fresh pico de gallo and lime crema \$56
- miniature baked brie puffs with apricot and raspberry \$56
- shrimp or vegetarian spring rolls with ginger plum dipping sauce \$56
- barbeque pulled pork slider on jalapeno cheddar biscuit \$56
- chicken or beef skewers with peanut sauce \$58
- bite size crab cakes with spicy remoulade \$62
- tempura coconut shrimp with soy ginger dipping sauce \$68
- scallops wrapped in bacon \$72
- roasted tenderloin bruschetta with herbed cheese, roasted tomatoes, and arugula \$98

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