

Buffet Menu

** Minimum of 25 people **

BRUNCH \$31.95 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 \$40.95 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 \$47.95 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 \$37.95* per person

Choice of:

8 oz. Prime Top Sirloin**
Chicken Dijonnaise
10oz. Baked Haddock

Includes:

French Vanilla Ice Cream
Coffee or Tea

Option 2 \$42.95* per person

Choice of:

10 oz. Prime Top Sirloin**
Chicken Florentine
Baked Stuffed Shrimp

Includes:

French Vanilla Ice Cream
Coffee or Tea

Option 3 \$46.95* per person

Choice of:

12 oz. Prime Rib**
Baked Scallops & Prime Sirloin**
Baked Stuffed Shrimp & Prime Sirloin**
Grilled Salmon w/Orange Honey Butter

Includes:

Chef's Dessert Selection
Coffee or Tea

Option 4 \$49.95* per person

Choice of:

8 oz. Filet Mignon Béarnaise**
16 oz. Prime Rib**
Baked Scallops & Prime Rib**
Baked Stuffed Shrimp & Prime Rib**

Includes:

Chef's Dessert Selection
Coffee or Tea

Option 5 \$52.95* per person

Choice of:

New York Sirloin**
10 oz. Filet Mignon Béarnaise**
Lobster Casserole & Sirloin**
Grilled Swordfish

Includes:

Chef's Dessert Selection
Coffee or Tea



**** 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 \$2.50 pp)

Option 1 \$32.95* per person

Choice of:

6 oz. Prime Top Sirloin**
Chicken Dijonnaise
7 oz. Baked Haddock

Includes:

French Vanilla Ice Cream
Coffee or Tea

Option 2 \$34.95* per person

Choice of:

8 oz. Prime Top Sirloin**
Chicken Marsala
10 oz. Baked Haddock
Baked Stuffed Shrimp (3)

Includes:

French Vanilla Ice Cream
Coffee or Tea

Option 3 \$39.95* per person

Choice of:

10 oz. Prime Top Sirloin**
Chicken Florentine
8 oz. Baked Scallops
Grilled Salmon w/Orange Honey Butter

Includes:

Chef's Dessert Selection
Coffee or Tea

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 with 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
Spanakopita ~ \$140.00
Chicken Teriyaki Skewers ~ \$105.00
Vegetable Raviolis ~ \$105.00
Potstickers ~ \$105.00

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
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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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