



Corporate Events

WEEKDAY GUIDELINES

THE BARN RENTAL

*Monday through Friday..... \$500.00 rental
The Barn is available between 8:00am-5:00pm*

FOOD AND BEVERAGE MINIMUM REQUIREMENTS:

Please discuss your event date and time with our catering sales staff to determine what your minimum requirement will be for food and beverage.

Only charges for food and beverages will go towards your minimum. Additional charges such as rental, gratuity, administrative fees, audio visual fees, etc will be charged in addition to your food and beverage minimum.

Split Entrées

A choice of up to two (2) entrée selections can be made if desired. You will be charged for the higher priced item. Your guarantee number and breakdown number of split selections will be needed five (5) days in advance of your function. You will be required to give an accurate breakdown of each entrée selection for each assigned table and the place cards need to be labeled with guest's entree selection for ease of service.

Special Meal Requests

Vegetarian and special dietary needs can be arranged during the planning process.

Please note the following menu items are only suggested. We will be happy to tailor a menu to meet your needs.

Gratuity of 14% with a 6% administration fee will be added to all Food and Beverage charges and tax of 6.25% will be added onto your total bill (excluding gratuity)



Continental

Orange, Cranberry and Tomato Juice

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Gibbet Hill's Bakery Basket

Assorted Muffins and Breakfast Bread

Served with Maple Whipped Butter and Strawberry Jam

~

Coffee, Decaffeinated Coffee and Tea

\$12.00 per person

Deluxe Continental

Orange, Cranberry and Tomato Juice

~

Fresh Sliced Fruit and Berries

Served with Honey Yogurt

~

Gibbet Hill's Bakery Basket

Assorted Muffins, Breakfast Breads, Danish and Croissants

Served with Maple Whipped Butter and Strawberry Jam

~

Coffee, Decaffeinated Coffee and Tea

\$16.00 per person

Breakfast Buffet

Orange, Cranberry and Tomato Juice

~

Gibbet Hill's Bakery Basket

Assorted Muffins, Breakfast Breads, Danish and Croissants

Served with Maple Whipped Butter and Strawberry Jam

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Scrambled Eggs

Country Style Home Fries

Bacon Strips

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Coffee, Decaffeinated Coffee and Tea

\$22.00 per person

All food and beverage prices are subject to a customary 14% gratuity, 6% administrative fee and 6.25% tax.



DELI BUFFET

Caesar Salad

Potato Salad

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Deli Platter

*Roast Beef, Sugar Cured Ham, Turkey Breast,
Cheddar Cheese, Swiss Cheese and American Cheese*

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*Served with Sliced Tomatoes, Sliced Red Onion and Lettuce
Yellow Mustard, Dijon Mustard, Mayonnaise and Dill Pickles
Assorted Bulkie Rolls, Onion Rolls and Rye Bread*

~

Tuna Fish Salad

~

Gibbet Hill's Potato Chips

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Sliced Fresh Fruit

Homemade Brownies and Assorted Cookies

~

Coffee, Decaffeinated Coffee and Tea

\$28.00 per person

GIBBET HILL LUNCH BUFFET

Garden Salad with Vinaigrette Dressing

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Select Two or Three Entrées

Chicken Marsala

Grilled Sirloin Steak Tips

Sliced Top Sirloin with Mushrooms & Onions

Pasta Primavera

Chicken Piccata

Raspberry Chicken

Baked Boston Scrod with Lemon Butter

Grilled Salmon with Mustard Dill Sauce

Select Two Sides

Sweet Country Glazed Carrots

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Grilled Seasonal Vegetables

Wild Rice Pilaf

Green Beans with Garlic

Assorted Rolls and Cornbread with Maple Whipped Butter

~

Sliced Fresh Fruit

Homemade Brownies and Assorted Cookies

~

Coffee, Decaffeinated Coffee and Tea

Two Entrées \$32.00 per person

Three Entrées..... \$36.00 per person

All food and beverage prices are subject to a customary 14% gratuity, 6% administrative fee and 6.25% tax.



PLATED LUNCHEONS

(Include one starter, one dessert, assorted breads, coffee and tea)

Starters

Cream of Wild Mushroom Soup

New England Clam Chowder

Mixed Greens Salad

Classic Caesar Salad

Entrées

(Served with Chef's Selection of Accompaniments)

Split Roast Chicken with Herb Seasoning

\$30.00 per person

Raspberry Chicken with Country Bread Stuffing with a Raspberry Glaze

\$32.00 per person

Grilled Salmon with Lemon Dill Sauce

\$35.00 per person

Potato Crusted Haddock with Sweet Corn and Bacon Chowder

\$34.00 per person

Grilled Sirloin Steak Tips

\$34.00 per person

Petit Filet Mignon with Herb Compound Butter

\$36.00 per person

Desserts

Warm Farm Fresh Apple Crisp

Chocolate Cheesecake with Grand Marnier Whipped Cream

Carrot Cake with Cream Cheese Pecan Icing

Maple Bread Pudding with Whiskey Cream Sauce

Vanilla Ice Cream topped with Hot Fudge or Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Soft Drinks, on consumption

\$2.75 each

All food and beverage prices are subject to a customary 14% gratuity, 6% administrative fee and 6.25% tax.