

BUSINESS LUNCH BUFFET

SANDY NECK BEACH – \$23 per person

Soup of the Day, **or**
 Field Greens Salad-*White French dressing*
 Assorted Sandwich Platter
 Pasta Salad and Potato Chips
 Cookies & Brownies
 Assorted Sodas & Sparkling Water
 Coffee, Tea, Decaf

OLD SILVER BEACH – \$23 per person

Soup of the Day, **or**
 Field Greens Salad-*White French dressing*
 Flat Bread Pizza
 Cookies & Brownies
 Assorted Sodas & Sparkling Water
 Coffee, Tea, Decaf

BREAKWATER BEACH - (Min: 15) - \$25 per person

Field Greens Salad-*White French dressing*
 Seasonal Vegetables
 Shrimp & Scallops on Pasta – *garlic & herb butter*
 Chicken Coq Au Vin – *mushrooms, peas & pearl onions in a roasted chicken gravy*
 Chocolate Tuxedo Mousse Cake
 Assorted Sodas & Sparkling Water
 Coffee, Decaf, Assorted Tea

BOXED LUNCH – \$25 per person

For off property outings only
 Whole Fruit
 Sandwich
 Potato Chips
 Cookies & Brownies
 Soft Drink & Bottled Water

SANDWICH CHOICES:

Ham & Swiss, Turkey & Cheese,
 Chicken or Tuna Salad

BREAD CHOICES:

White, Wheat, Marble Rye, Roll, Wrap
 Gluten Free Bread (\$2.00 surcharge per sandwich)

All Sandwich Platters are priced for one sandwich per person.

BREAKS AND SNACKS

THE DAN'L TRAIL MIX - \$12 per person

Basket of whole fresh fruit
 Make your own Trail Mix: Assorted nuts, dried
 cranberries, raisins, granola & M&Ms
 Coffee, Decaf & Assorted Teas
OR
 Assorted Sodas and Sparkling Water

THE KID IN YOU - \$12 per person

Cookies & Brownies, Chips, Popcorn, Asst Candy Bars
 Coffee, Decaf & Assorted Teas
OR
 Assorted Sodas and Sparkling Water

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 4/2022

Guarantees are due 1 week prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.

These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.