

Butler Served Hors D'oeuvres – priced per piece; 25 piece minimum

Artichoke in Filo.....	2.25	Mozzarella Sticks.....	2.00
Avocado Bruschetta.....	2.50	Panko Fried Chicken in Thai Peanut Sauce	2.50
Bruschetta	2.50	Pigs in a Blanket	2.00
Cheeseburger Sliders	3.50	Potato Skins w/ Cheese & Bacon ^{GF}	2.25
Chicken Tikka Masala Satay ^{GF}	2.50	Roasted Beet and Goat Cheese Tartlet.....	2.25
Crab Stuffed Mushrooms.....	2.25	Sausage and Cheese Stuffed Mushrooms.....	2.75
Crispy Chicken w/ Sweet Mango Dipping Sauce ...	2.75	Scallops Wrapped in Bacon ^{GF}	3.25
Cumin Crusted Tuna w/ wasabi crème fraîche ^{GF}	3.00	Shrimp and Herb Frittata Diamonds	2.25
Deviled Eggs ^{GF}	2.00	Spanakopita Spinach & Feta.....	2.75
Grilled Asparagus wrapped with prosciutto ^{GF}	2.50	Vegetable/Fontina Cheese Stuffed Mushrooms	2.25
Lobster Fritter Lollipop w/ Aioli	3.75	Vegetable Frittata Diamonds	2.25
Meatballs Marinara or Swedish Style	2.25	Vegetable Spring Rolls ^{GF}	2.75
Mini New England Crab Cake.....	3.00	Wild Mushroom in Filo	2.75

Build your own Raw Bar – priced per piece; 50 piece minimum

Shrimp Cocktail	3.00
Little Necks	market
Oysters on the Half Shell.....	market

Stationed Hors D'oeuvres – priced per person; 25 piece minimum

Grilled Mediterranean Vegetables (<i>Marinated & grilled eggplant, bell peppers, fennel tomatoes and squash</i>).....	9.00
Pasta (<i>Fresh Pesto, Marinara, Alfredo Sauces</i>).....	8.00
Hummus and Baba Ghanoush (<i>Served with pita crisps</i>).....	7.00
Vegetables & Hummus.....	7.00
Salad Bar (<i>Specialty greens, Caesar Salad, Oriental Chicken & Noodle Salad</i>).....	7.00

Stationed Hors D'oeuvres – priced per person

Antipasto (<i>Artichoke hearts, roasted red peppers, tomatoes, cured meats, cheeses, olives, marinated mushrooms</i>).....	13.00
Artisan Cheese Display (<i>Imported & Domestic Cheeses w/ garden vegetables, fresh cut fruit, breads, crackers & white bean tapenade</i>).....	13.00
International Cheese Table (<i>Fruit, Cheeses, Crackers, Vegetables, Blue Cheese & Ranch Dip</i>)	10.00
Vermont Cheddar Cheese (<i>Cheese, Crackers, Vegetables, Blue Cheese & Ranch Dip</i>).....	8.00
Vegetable Crudit� with Assorted Dips (<i>Blue Cheese & Ranch Dip</i>)	6.00

Refreshments

Coffee & Decaf Coffee & Asst Teas	4.00	Hot Spiced Cider (per gallon; seasonal)	25.00
Asst Sodas & Bottled Waters.....	3.50	Hot Spiced Cider with Rum (per gallon; seasonal)	50.00
Aqua Health Purified Water-liter bottle.....	6.00	Non-Alcoholic Punch (per gallon)	25.00
Lemonade (per gallon).....	25.00	Champagne Punch (per gallon)	40.00
Sangria Red or White (per gallon).....	75.00	Mimosa Bowl (per gallon)	60.00

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 2/2024

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

All event charges are subject to a taxable 22% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 22% 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.

CARVING STATIONS - Priced per person – Minimum 25 guests
Chef Fee \$150.00

Roast Turkey – turkey gravy..... 11.00	Baked Ham – honey Dijon sauce 10.00
Roast Turkey – apple cranberry chutney 13.00	Roast Beef – au jus..... 15.00
Lamb Top Round – mint & garlic studded moustarda sauce..... 15.00	Roast New York Sirloin – au poivre 16.00
	Beef Tenderloin – horseradish sauce..... 24.00

MASHED POTATO BAR - Minimum 25 guests
\$15.00 per person

Includes whipped butter, plus 3 toppings from first column

Choose 3 toppings – Included in price	Surcharge \$.75 per item
Sour Cream	Caramelized Onions
Chopped Tomato	Roasted Garlic
Cheese	Bacon or Sausage
Chopped Green Onions	Roasted Broccoli

ICE CREAM SUNDAE BAR - Minimum 25 guests
\$14.00 per person – choose 3 toppings

Additional toppings are \$1.50 per person, per item

Vanilla Ice Cream Hot Fudge Home-made Whipped Cream	Assorted Toppings: Strawberries, Granola, Heath Bar Crunch, Nuts, Jimmies, M&M’s, Oreo’s, Peanut Butter Cups, Reese’s Pieces, Mini Marshmallows
---	--

DESSERT BAR – Priced by the dozen

Assorted Cookies 24.00	Chocolate Eclairs 49.00
Cannoli’s..... 48.00	Coconut Chocolate Chip Macaroons 28.00
Chocolate Covered Strawberries (seasonal)..... 35.00	Double Chocolate Brownies..... 35.00
Chocolate Chip Scones 39.00	Lemon Bars 45.00

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 2/2024

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

All event charges are subject to a taxable 22% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 22% 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.