



Continental Breakfast

Baskets of Muffins, Croissants, Warm Bagels, Butter & Cream Cheese

Assorted Fruit Juices

Coffee, Decaffeinated Coffee & Tea

\$8.95 per person

Beverage Break

Coffee, Decaffeinated Coffee & Tea

Assorted Fruit Juices & Assorted Soda's

\$6.95 per person

A la carte Refreshments

<i>Coffee, Decaffeinated Coffee & Tea</i>	\$2.50 per person
<i>Assorted Canned Soda</i>	\$2.00 each
<i>Bottled Spring Water</i>	\$2.50 each
<i>Sparkling Water</i>	\$2.25 each
<i>Assorted Fruit Juices</i>	\$2.75 per person
<i>Assorted Cookies & Brownies</i>	\$1.95 per person
<i>Assorted Granola & Candy Bars</i>	\$2.25 per person
<i>Individual Fruit Yogurts</i>	\$3.00 each
<i>Mixed Nuts</i>	\$20.00 per lb.
<i>Seasonal Fresh Fruit Display</i>	\$4.25 per person
<i>Assorted Dry Snacks</i>	\$12.00 per bowl
<i>Whole Fresh Fruit</i>	\$1.75 each

All prices subject to change without notice

Price subject to 15% service charge, 5% administration fee and Massachusetts Meals Tax

Administrative Fee is not a gratuity and is not distributed to service staff



BREAKFAST

Mini Resort Breakfast

Baskets of Assorted Muffins, Breakfast Breads, Pastries & Bagels
Whipped Butter, Jams & Cream Cheese
Country Scrambled Eggs
Fresh Sliced Seasonal Fruit Display
Selection of Assorted Fruit Juices
Coffee, Decaffeinated Coffee & Teas
\$9.95 Per Person

Resort Breakfast Buffet

Baskets of Assorted Muffins, Breakfast Breads & Bagels
Whipped Butter, Jams & Cream Cheese
Country Scrambled Eggs & Herbed Breakfast Potatoes
Hickory Smoked Bacon & Sausage Links
Fresh Sliced Seasonal Fruit Display
Selection of Assorted Fruit Juices
Coffee, Decaffeinated Coffee & Teas
\$12.95 Per Person

Resort Brunch

Baskets of Assorted Muffins, Breakfast Breads & Bagels
Whipped Butter, Jams & Cream Cheese
Cheddar Scrambled Eggs or Traditional Eggs Benedict
Grand Marnier French Toast with Vermont Maple Syrup
Hickory Smoked Bacon & Sausage Links
Home Style Breakfast Potatoes
Caesar Salad, Fresh Melon & Berries
Maple Cured Ham & Double Mustard & Herb Roasted Chicken
Wild Rice Pilaf & Chef's Seasonal Vegetable
Selection of Assorted Fruit Juices
Coffee, Decaffeinated Coffee & Teas
\$21.95 Per Person

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PLATED LUNCHEONS

Appetizers

New England Clam Chowder

Pork Won Ton in Ginger Sesame Broth

Assorted House Greens Salad

Roasted Tomato Bisque

Butternut Squash Bisque with Maple Crème

Caesar Salad

ENTREES

Stuffed Roasted Chicken

With Cornbread & Dried Fruit Stuffing

\$16.95 Per Person

Fresh Atlantic Cod

Buttered Cracker & Herb Crumbs

\$15.95 Per Person

Poached Salmon

Capers, Dill & Grain Mustard

\$15.95 Per Person

Sliced Roast Top Round of Beef

Natural Jus

\$16.95 Per Person

Grilled Top Sirloin Steak

Sauce Bordelaise

\$17.95 Per Person

Pecan Crusted Chicken

Mustard-Bourbon Reduction

\$16.95 Per Person

Maple Roast Loin of Pork

Golden Raisins, Sage & Chives

\$15.95 Per Person

Grilled Chicken Caesar Salad

Romaine, Shaved Parmesan, Creamy Lemon Garlic Dressing

\$14.95 Per Person

Pecan Chicken Salad

Blue Cheese, Tart Apples & Honey Tabasco Vinaigrette

\$14.95 Per Person

All lunches include choice of appetizer, appropriate starch, chef's vegetable, dessert, coffee & tea

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BOXED LUNCHESES

Traditional

Selection of Baked Virginia Ham, Sliced Roast Turkey & Tuna Salad

Cape Cod Chips, Whole Fresh Fruit, Assorted Cookies

Assorted Sodas

\$12.95 per person

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Shaved Parmesan Cheese & Creamy Lemon-Garlic Dressing

Cape Cod Chips, Whole Fresh Fruit, Assorted Cookies

Assorted Sodas

\$12.95 per person

Vegetarian Wrap

Hummus, Tabouleh, Sprouts & Cucumber

Cape Cod Chips, Whole Fresh Fruit, Assorted Cookies

Assorted Sodas

\$12.95 per person

Resort Duo

Rare Roast Beef with Lettuce & Tomato, Southern Fried Chicken

Cape Cod Chips, Whole Fresh Fruit, Assorted Cookies

Assorted Sodas

\$14.95 per person

Box Lunches Choice of Bulky Rolls or Wheat Wraps & Appropriate Condiments

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BUFFET LUNCHES

The Corner Deli

Chef's Soup Du jour

Fresh Roast Turkey, Top Round of Beef & Baked Virginia Ham

Traditional Albacore Tuna

Cole Slaw, Fresh Fruit Salad & Traditional Caesar Salad

Cape Cod Potato Chips

Assorted Sliced Cheeses, Pickles, Lettuce, Sliced Tomato & Onion

Appropriate Condiments

Assorted Fresh Breads & Rolls

Assorted Cookies & Brownies

Coffee, Decaffeinated Coffee, Tea & Assorted Sodas

\$17.95 Per Person

Enhancements

Shaved Corned Beef

Coffee BBQ Country Ribs

Southern Style Fried Chicken

Sliced Hot Pastrami

Sweet Italian Sausage

Shaved Steak

Add \$3.00 for each item

Fajita Bar

Marinated Sliced Chicken & Steak

Roasted Peppers & Onions

Shredded Romaine Lettuce, Guacamole, Cheese, Pico de Gallo & Sour Cream

Warm Flour Tortillas

Enchiladas Monterey Jack Cheese, Corn & Spinach

Mexican Style Rice

Cinnamon Dusted Cheesecake Filled Dessert Burritos

Coffee, Decaffeinated Coffee & Tea

\$19.95 per person

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BUFFET LUNCHES II

Country Picnic

Andouille & Split Pea Soup
Apple, Cabbage & Golden Raisin Slaw, Assorted Mixed Greens
Spiced Cornmeal Crusted Catfish & Buttermilk Fried Chicken
Cornbread Biscuits
Pecan Bars & Watermelon
Coffee, Decaffeinated Coffee, Tea & Assorted Sodas
\$19.95 per person

Twin Brooks Cookout

Potato Salad, Cole Slaw & Assorted Mixed Greens
Grilled Hamburgers, Hotdogs & Sweet Sausage
Warm Peppers & Onions
Deli Pickles & Condiment Platter
Watermelon & Homemade Brownies
Coffee, Decaffeinated Coffee, Tea & Assorted Sodas
\$19.95 per person

Taste of Italy

Sausage & Escarole Soup
Plum Tomatoes, Fresh Mozzarella & Basil Oil
Caesar Style Green Beans, Tomatoes & Crisp Prosciutto
Cacciatore of Chicken, Fennel & Peppers, Light Porcini Sauce
Ricotta & Spinach Raviolis with Creamy Crushed Tomato
Fresh Foccacia Bread & Rustic Rolls
Biscotti & Cappuccino Brownies
Coffee, Decaffeinated Coffee, Tea & Assorted Sodas
\$20.95 per person

Minimum of 25 Guests Required

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BUFFET DINNERS

Resort Barbeque

*Potato Salad, Cole Slaw & Assorted Mixed Greens
Grilled Hamburgers, Hotdogs & Sweet Sausage
BBQ Chicken & BBQ Espresso Glazed Country Ribs
Warm Peppers & Onions
Deli Pickles & Condiment Platter
Watermelon & Homemade Brownies
Coffee, Decaffeinated Coffee, Tea & Assorted Sodas*
\$23.95 Per Person

Native Clambake

*New England Clam Chowder
Assorted Mixed Greens & Cole Slaw
Marinated Plum Tomatoes with Red Onion
Steamed 1 ¼ lb. Lobster
Steamed Local Shellfish with Drawn Butter
BBQ Chicken, Corn on the Cob & Boiled Red Bliss Potatoes
Fresh Watermelon & Seasonal Fresh Berry Shortcake
Coffee, Decaffeinated Coffee & Tea*
Market Price

Resort Buffet

*New England Clam Chowder
Assorted Mixed Greens & Rustic Rolls
Roasted Chicken with Lemon, Honey & Mint
Grilled Salmon with Garlic & Herb Butter
Braised Country Ribs & Espresso BBQ Sauce
Corn on the Cob & Rosemary Roasted Potatoes
Fresh Baked Apple Tart with Fresh Whipped Cream
Coffee, Tea & Decaffeinated Coffee*
\$32.95 Per Person

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BUFFET DINNERS II

Taste of Italy

Sausage & Escarole Soup
Plum Tomatoes, Fresh Mozzarella & Basil Oil
Caesar Style Green Beans, Tomatoes & Crisp Prosciutto
Egg Battered Sole with Lemon, Capers & Parsley
Rosemary & Garlic Rubbed Pork Loin with Cabernet Pan jus
Cacciatore of Chicken, Fennel & Peppers, Light Porcini Sauce
Ricotta & Spinach Raviolis with Creamy Crushed Tomato
Fresh Focaccia Bread & Rustic Rolls
Biscotti & Cappuccino Brownies
Coffee, Decaffeinated Coffee, & Tea

\$33.95 per person

Cape Cod Buffet

New England Clam Chowder
Mixed Greens with Tart Apple, Walnuts & Cheddar Croutons
Boston Bibb Lettuce with Cape Cod Dried Cranberries
Carved Sirloin with Wild Mushrooms & Peppercorns
Roasted Chicken with Cornbread & Dried Fruit Stuffing
Local Bouillabaisse with Cod, Mussels & Salmon, Tomato-Saffron Broth
Herb Roasted Potato Wedges
Saute of Corn, Bell Peppers & Zucchini
Maple Sugar Cookies & Chef's Seasonal Fruit Dessert
Coffee, Decaffeinated Coffee, & Tea

\$35.95 per person

Hyannisport Dinner

Onion, Wild Mushroom & Anise Soup
Tart Apple, Endive, Goat Cheese, Toasted Pecans, Celery Seed Vinaigrette
Young Spinach, Crispy Onions, Currant Tomatoes with Shaved Ricotta
Saute of Asparagus, Bok Choy & Golden Beets
Dauphinoise of Yukon Gold Potatoes & Celery Root
Lentil & Toasted Almond Basmati Rice
Brulee of Honey & Tamari Glazed Halibut with Carrot Ginger jus
Coriander Roast Chicken with Coconut Lemongrass Reduction
Hoisin & Star Anise Braised Beef Short Ribs with Orange Parsley Gremolata
Belgian Chocolate Terrine with Seasonal Berries & Mini Fruit Tarts
Coffee, Decaffeinated Coffee, & Tea

\$37.95 per person

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PLATED DINNERS

SOUPS

New England Clam Chowder
Sweet Corn Bisque
Pork Won Ton with Ginger Sesame Broth
Butternut Squash Bisque with Maple Crème
Roasted Tomato Bisque

SALADS

Traditional Caesar Salad with Shaved Parmesan & Croutons
Mixed Garden Greens with Fresh Vegetables, Sprouts & House Vinaigrette
Field Greens, Rosemary Pecans, Goat Cheese & Dried Cranberries + \$2.00
Beef Steak Tomatoes, Baby Arugala & Mozzarella + \$2.00

ENTRÉE'S

Butternut Squash Ravioli <i>Toasted Pumpkin Seeds & Crisp Prosciutto</i>	\$21.95 Per Person
Roast Turkey <i>Sage Roast Turkey & Traditional Accompaniments</i>	\$24.95 Per Person
Roast Chicken <i>Creamy Spinach, Sundried Tomato & Garlic Center</i>	\$31.95 Per Person
Cider Brined Pork Chop <i>Carmelized Honey-Apple jus</i>	\$29.95 Per Person
Atlantic Salmon <i>Roasted Pineapple & Sweet Soy Butter</i>	\$29.95 Per Person
Roast Statler Chicken Breast <i>Wild Mushrooms, Marsala Thyme</i>	\$31.95 Per Person
Peking Chicken & Coconut Shrimp <i>Hoison & Five Spiced Lemongrass Reduction</i>	\$31.95 Per Person
Native Cod <i>Corn Bread & Pecan Dusted, Orange Parsley Butter</i>	\$33.95 Per Person
Grilled Double Thick Sirloin <i>Wild Mushrooms & Tarragon Bordelaise</i>	\$40.95 Per Person
Surf & Turf <i>Spiced Tenderloin & Citrus Garlic Shrimp</i>	\$45.95 Per Person
Herb Roasted Rib Eye of Beef <i>Horseradish jus</i>	\$48.95 Per Person
Grilled Filet Mignon <i>Creamy Porcini & Herbed Reduction</i>	\$49.95 Per Person

All dinners include choice of appetizer, salad, appropriate starch, chef's vegetable, dessert, coffee & tea

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DESSERTS

Tiramisu

Warm Apple Blossom

Chocolate Pecan Tart

Raspberry & Almond Tart

Chocolate Cherry Crumb

Seasonal Berries & Biscuit

Mocha Cappuccino Tart

STATIONED DESSERTS

Sundae Bar

Vanilla, Chocolate & Strawberry Ice Cream

Hot Fudge & Caramel Sauces

Fresh Whipped Cream

Assorted Candies

\$8.95 Per Person

Minimum of 50 guests

Sweets Table

Assorted Cookies & Macaroons

Brownies & Blondies

Petit Fours & Assorted Pastries

Assorted Tarts

\$11.95 Per Person

Minimum of 50 guests

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STATIONARY DISPLAYS

Antipasto

Terrine of Grilled Eggplant, Basil & Parmesan, Agro Dolce Peppers **\$6.25 Per Person**
Cured Meats, Spiced Olives, Buffalo Mozzarella, Exotic Vegetables
Toasted Breads & Virgin Olive Oil

Domestic & Imported Cheese

Grapes, Berries, Assorted Breads & Crackers **\$5.25 Per Person**

Vegetable Crudite

With Assorted Dips **\$5.25 Per Person**

Baked Brie in Puff Pastry

Honey, Cracked Grain Mustard & Smoked Almonds **\$135.00 Each**

Mediterranean Display

Hummus, Tabouleh, Eggplant Caviar, Crisp Pita, Marinated Olives **\$5.25 Per Person**

Carving Stations

Roasted Turkey

Orange-Cranberry Sauce, Pan Sage Gravy, Serves 25 **\$150.00 Each**

Honey Cured Virginia Ham

Maple Mustard, Serves 30 **\$200.00 Each**

Maple-Sugar & Cinnamon Spiced Pork Loin

Warm Pomegranate Vinaigrette, Serves 30 **\$150.00 Each**

Citrus & Rosemary Rubbed Leg of Lamb

Port Wine & Mint jus, Serves 25 **\$150.00 Each**

Roasted Beef Tenderloin

Horseradish Cream & Fresh Herbed Bordelaise, Serves 20 **\$300.00 Each**

Roasted Sirloin

Horseradish Cream & Fresh Herbed Bordelaise, Serves 35 **\$325.00 Each**

Pepper Roast Rib Eye of Beef

Sweet Garlic jus, Serves 35 **\$350.00 Each**

*All carving selections served with rustic breads & appropriate condiments
 A \$50.00 fee per carver will be applied to each carving station*

Raw Bar

Gulf Shrimp	\$3.00 Each
Oysters	\$3.00 Each
Littleneck Clams	\$3.00 Each
Jonah Crab Claws	\$3.00 Each
Alaskan King Crab Legs	Market Price

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PASSED HORS D'OEUVRES

Cold Hors d'oeuvres

Endive with Chick Pea Boursin & Sundried Tomatoes	\$150.00
Tomato Fennel & Shaved Parmesan Foccacia	\$175.00
Melon Wrapped in Prosciutto with Black Pepper Fig Syrup	\$195.00
Yellow Fin Tuna with Pineapple Crisp Won Ton	\$195.00
Vietnamese Noodle Spring Rolls with Mint & Cilantro	\$200.00
Garlic-Lime Shrimp Wrapped in Pea Pods	\$225.00
Traditional Smoked Shrimp with Cocktail Sauce	\$250.00
Maine Lobster with Blue Corn Chips & Avocado	\$250.00

Hot Hors d'oeuvres

Asian Meatballs, Soy Red Chili's & Lime	\$135.00
Potato Pancakes with Cream Smoked Salmon Dip	\$175.00
Chicken Samosa, Indian Spices, Potato & Vegetables	\$175.00
Crab Rangoon	\$175.00
Tomato, Basil & Smoked Gouda Quesadilla's	\$175.00
Mini Vegetable Egg Rolls with Dipping Sauce	\$200.00
Spanakopita	\$200.00
Mini Assorted Quiches	\$200.00
Chicken Tenders with Dipping Sauce	\$200.00
Roasted Crimini Mushroom, Potato & Crab Fritter	\$200.00
Pan Fried Pork & Scallion Filled Dumplings	\$200.00
Florentine Mushroom Caps	\$225.00
Chicken Cordon Bleu	\$225.00
Sesame Chicken with Thai Peanut Sauce	\$225.00
Roasted Eggplant Pine Nuts & Feta Cheese	\$250.00
Sea Scallops Wrapped in Smoked Apple Bacon	\$275.00
Cape Cranberries & Blue Cheese Wrapped in Phyllo	\$300.00
Jumbo Coconut Shrimp with Mango Dipping Sauce	\$300.00

(Hors d'oeuvres are priced per 100 pieces)

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SPECIALTY STATIONS

Pasta Station

*Spinach & Ricotta Ravioli with Creamy Crushed Tomato & Fennel Sauce
Whole Wheat Penne, Asparagus & Hot Pepper Parsley Oil
Butternut Squash Ravioli, Sage & Pumpkin Seeds
Spaghetti a la Cabanora, Bacon, Peas & Creamy Parmesan Reggiano*
\$11.95 Per Person

Wok Station

*Wok Fried Hoison Beef & Sesame Chicken
Bok Choy, Bean Sprouts & Pea Pods
Served with Mandarin Styled Fried Rice*
\$12.95 Per Person

Seafood Station

*Coulbiac of Salmon baked in Puff Pastry, White Fish & Spinach Mousse Pernod Butter
Singapore Style Noodles
Curried Thin Rice Noodles with Shrimp Carrots, Bean Sprouts & Scallions*
\$15.95 Per Person

Pizza & Salad Station

Pizzas

*Pear, Prosciutto & Rosemary
Asparagus, Lobster & Baby Spinach
Wild Mushrooms, Sweet Garlic & Truffle Oil*

Salads

*Baby Arugula, Oranges, Shaved Fennel, Endive & Tart Apple
Walnuts, Stilton, Grapes & Heirloom Tomatoes
Buffalo Mozzarella & Basil*
\$11.95 Per Person

*Station attendant fee of \$50.00 per attendant per station
Minimum of 25 Guests
Maximum of 100 Guests*

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COCKTAIL RECEPTION

Open Bar Prices

Beer & Wine

First Hour	\$10.00 Per Person
Second Hour	\$8.00 per person
Each Additional Hour	\$6.50 per person

Full Open Bar

First Hour	\$11.00 per person
Second Hour	\$9.00 per person
Each Additional Hour	\$8.00 per person

Cash Bar & Open Bar Pricing Per Drink

Call Brand Cocktails	\$5.75	Imported Beer	\$5.50
Premium Brand Cocktails	\$6.50	Domestic Beer	\$4.75
House Wines	\$6.50	Soft Drinks	\$2.00
Mineral Waters	\$3.25		

Additional Beverages

House Wines (per bottle)	\$29.00
House Champagne (per bottle)	\$29.00
Alcoholic Punch (per gallon)	\$60.00
Non-Alcoholic Punch (per gallon)	\$25.00

**Complete Premium Wine Selections Available Upon Request*

One Bartender provided per 75 Guests

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Food and Beverage Policies

Guarantees

A final guarantee is required 72 hours prior to function. This guarantee or the actual number served, whichever is greater, will be the number charged.

Pricing

Menu prices are subject to change without notice. Prices for functions arranged up to 90 days prior to function will be honored. All prices are subject to Massachusetts meals tax, 15% service charge, 5% administration fee. Administrative Fee is not a gratuity and is not distributed to the service staff.

Deposit

A deposit, as determined per hotel policy, shall be paid by portion at the time space is placed on hold. Deposit is refundable only if cancellation is received 90 days prior to scheduled date of event.

Selection of Menu

Menu selections, room requirements, and all other arrangements are to be received at least four weeks prior to the function. These menu items are suggested for your consideration; and, if you prefer, our Catering Department will be pleased to tailor a menu to your desire. Parties of twenty or larger must pre-select menu choice. To insure proper service, we suggest the selection of one entrée. Two selections (maximum) will necessitate the higher priced entrée being charged for both selections. When more than one selection is made, hotel will supply meal tickets, which are to be distributed by the organization to its members.

Payment

Final payment is required 72 hours prior to function by cash, certified check, or credit card.

Liquor Regulation

The Resort and Conference Center at Hyannis holds a license granted by the State of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it seems necessary to comply with Massachusetts State Liquor Laws.

Hold Harmless

The Resort and Conference Center at Hyannis is to be held harmless in case it becomes necessary to cancel any function date due to an act of God or any serious maintenance problem that in its judgment will impair efforts to properly host such a function.

Overtime Clause

Should the scheduled starting time of a function be delayed by more than one hour, and overtime labor charge will be applied to patron's account. The charges will also apply if function does not end at scheduled time.

Displays and Decorations

All displays and/or decorations proposed by patron shall be subject to the prior written approval of operator in each instance. Any personal property of patron or patron's guests or invitees brought onto the premises of the hotel and left thereon, either prior to or following the event, shall be at the sole risk of patron and operator shall not be liable for any loss of or damage to any such property for any reason.