



# THE WESTBROOK INN WEDDING MENU 2024

100 CHELMSFORD ST | LOWELL, MA 01851  
[ARTISANCHEFCATERING.COM](http://ARTISANCHEFCATERING.COM)





EAT,  
DRINK, and be Married

YOUR SPECIAL EVENT AT WESTBROOK INN WILL BE A MEMORABLE EXPERIENCE FOR YOU AND YOUR GUESTS. WESTBROOK INN IS THE PERFECT VENUE TO HOLD A REUNION, SHOWER, REHEARSAL DINNER, WEDDING, HOLIDAY PARTY OR ANY PARTY AT ALL! THE MIX OF RUSTIC CHARM PAIRED WITH DECADENT CUISINE WILL LEAVE EVERYONE RAVING ABOUT THE EVENT LONG AFTER THE PARTY IS OVER.

ARTISAN CHEF CAN HELP YOU PLAN THE MENU, RENTAL, AND TIMELINE. OUR EVENT COORDINATORS WORK AS A TEAM WITH WESTBROOK INN TO PROVIDE THE BEST SERVICE. ENCLOSED IN THIS BROCHURE YOU WILL FIND SAMPLE MENUS WITH PRICING FOR FOOD AND STAFF.

THE MENUS CAN BE ALTERED AND CUSTOMIZED TO SUIT YOUR NEEDS. RENTAL ESTIMATES ARE AVAILABLE UPON REQUEST AND INCLUDE FLATWARE, WATER GLASSES, CHINA, TABLES, CHAIRS, AND LINEN.

WE ARE EXCITED TO HELP YOU START PLANNING YOUR EVENT. ARTISAN CHEF IS YOUR FULL SERVICE CATERER AND YOU DESERVE THE BEST.



WESTBROOK

— Est. 1719 —

# SILVER PLATED

ALL ENTRÉE'S SERVED WITH YOUR SELECTION OF OUR  
SEASONAL VEGETABLES AND ACCOMPANIMENTS.  
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.

## STATIONARY HORS D 'OEUVRES

Display of Assorted Domestic and European Cheeses  
Artistically presented with Fresh Fruit Garnish and Varieties of Crackers

## SALAD COURSE

Choice of Mixed Green Salad or Artisan Chef Lavender Caesar Salad  
Served with Chefs Selection of Fresh Bread

## ENTRÉE

Choose One of the following:  
New England Baked Haddock  
Chicken Picatta with Lemon and Caspers in a White Wine Sauce  
\*Served with your choice of starch and seasonal vegetable

## DESSERT- BUFFET:

Cake Cut and Plated by Artisan Chef Catering  
Coffee, Tea and Decaffeinated Service

**\$78.00 PER PERSON**  
**+8.5% NH MEALS TAX & 20% SERVICE FEE**  
**(BASED ON 50+ PEOPLE)**

# SILVER STATIONS

## STATIONARY HORS D'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

### ENTRÉE | FORK FRIENDLY STATIONS

#### Station 1

Chicken Picatta with Lemon and Capers  
Rustic Vegetable Risotto  
Lavender Caesar Salad with Homemade Cornbread Crutons

#### Station 2

Wild Mushroom Ravioli with Boursin Cream, Diced Tomato and Baby Spinach  
Assorted Bread Basket with Butter

#### Station 3

Maple and Mustard Glazed Salmon  
Wild Rice Pilaf  
Fresh Steamed Vegetables

## DESSERT BUFFET

Client Provided Wedding Cake, Cut & Plated by Artisan Chef  
Coffee, Tea and Decaffeinated Service

**\$74.00 PER PERSON**

**+8.5% NH MEALS TAX & 20% SERVICE FEE**

**(BASED ON 100+ PEOPLE)**

## ENTREE ACCOMPANIMENTS

### Starch

Traditional Mashed Potatoes  
Garlic Mashed Potatoes  
Bourbon and Vanilla Mashed  
Sweet Potatoes  
Horseradish Mashed Potatoes  
Cheddar Mashed Potatoes  
Roasted Red Bliss Potatoes with Rosemary

Harvest Rice Pilaf  
Roasted Yukon Gold and Sweet Potatoes  
Caramelized Onion and Cheddar  
Mashed Potatoes  
Lemon Basmati Rice  
Penne with Asparagus, Grape Tomato and Parmesan Cream  
Tuscan Vegetable Pasta with Roasted Vegetables & Parmesan

### Vegetables

Grilled Vegetable Display  
Roasted Broccolini  
Spring Vegetable Medley  
Roasted Fall Vegetable Medley with a Maple Balsamic Glaze  
Steamed Vegetable Medley

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# SILVER BUFFET

## VEGETARIAN OPTIONS AVAILABLE UPON REUEST

### STATIONARY HORS D 'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

### ENTRÉE | BUFFET

Choice of Mixed Green Salad or Lavender Caesar Salad

Assorted Fresh Breads

Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & Fresh Thyme Sauce

Macadamia and Sweet Chili Crusted Salmon

Roasted Red Bliss Potatoes with Rosemary, Garlic, and Olive Oil

Grilled Vegetable Display

### DESSERT BUFFET

Cake Cut and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

### \$72.00 PER PERSON

**+8.5% NH MEALS TAX & 20% SERVICE FEE**

**(BASED ON 100+ PEOPLE)**

### ENTREE ACCOMPANIMENTS

Salads (all of the below Salads are interchangeable):

Mixed Green Salad with Spiced Pecans, Gorgonzola and Dried Cranberries in an Orange Ginger Vinaigrette

Lavender Caesar Salad with Homemade Cornbread Croutons and Lavender Caesar Dressing

Spinach Salad with Red Onion, Strawberries and Gorgonzola in an Orange Ginger Vinaigrette

Mixed Green Salad with Grape Tomatoes, English Cucumbers and Sun-Dried Tomato Vinaigrette

Apple Cheddar Salad with Mixed Greens, Spiced Pecans, and Dried Cranberries in a Cider Vinaigrette

Mixed Greens and Arugula Salad Served with Feta, Artichokes, Cucumbers, Tomatoes, Red Onions.

Topped with a White Balsamic, Lemon, Basil and Honey Vinaigrette

# GOLD PLATED

ALL ENTRÉE'S SERVED WITH YOUR SELECTION OF OUR SEASONAL VEGETABLES AND ACCOMPANIMENTS. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.

## STATIONARY HORS D 'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## PASSED HORS D 'OEUVRES

Choice of Any Three of Our Signature Passed Hors D'Oeuvres

## SALAD COURSE

Spinach Salad with Gorgonzola, Red Onion, and Sliced Strawberries in a Orange Ginger Vinaigrette  
Served with Homemade Focaccia

## ENTRÉE

Choice of Two of the following:

Sliced Sirloin with Wild Mushroom Demi Glacé

Four Jumbo Shrimp Stuffed with Fresh Crabmeat and Topped with Hollandaise Sauce

Sun-dried Tomato, Artichokes, Basil and Ricotta Cheese Stuffed Chicken Breast

Served with Your Choice of Starch and Seasonal Vegetable

## DESSERT

Cake Cut and Plated by Artisan Chef Catering  
Coffee, Tea and Decaffeinated Service

**\$105.00 PER PERSON**  
**+8.5% NH MEALS TAX & 20% SERVICE FEE**  
**(BASED ON 100+ PEOPLE)**



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# GOLD STATIONS

## STATIONARY HORS D'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## PASSED HORS D'OEUVRES

Choice of Any Three of Our Signature Passed Hors D'Oeuvres

## PASTA BAR

Selections of: Cheese Tortellini and Penne Pasta

Sauce choices: Alfredo, Thick Tomato Sauce and Vodka Sauce

Choices of: Shrimp, Sautéed Chicken, Sweet Italian Sausage, and Vegetables

Topping Choices: Parmesan Cheese and Crushed Red Pepper

Served with Homemade Focaccia Bread

## SLIDER STATION

Classic Caesar Salad

Miniature Cheeseburger Sliders on Fresh Brioche Rolls.

Served with Sliced Onion, Sliced Tomato, Lettuce, Pickles, Mayonnaise, Ketchup and Mustard

(Portabella burgers available for vegetarians)

Homemade Macaroni and Cheese

## FAJITA STATION

Spicy Chicken, Beef, Peppers and Onions.

Served with Soft Flour Tortillas, Shredded Lettuce, Tomato, Cheese, Sour Cream, Guacamole and Salsa

Spanish Rice and Tortilla Chips

Santa Fe Salad: Mixed field greens with a medley of chopped grilled vegetables including corn, asparagus tips, green onion, zucchini with tomatoes and avocado, tossed in cilantro-lime vinaigrette

## DESSERT

Client Provided Wedding Cake, Cut & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service

**\$110.00 PER PERSON**  
**+8.5% NH MEALS TAX & 20% SERVICE FEE**  
**(BASED ON 100+ PEOPLE)**

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# GOLD BUFFET

## STATIONARY HORS D 'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## PASSED HORS D 'OEUVRES

Choice of Any Three of Our Signature Passed Hors D'Oeuvres

## BUFFET

Homemade Asiago Focaccia Bread

Mixed Field Greens: European Cucumbers, Grape Tomatoes, and Syrian Bread Crisps with a White Balsamic Dressing

Boneless Braised Short Ribs

Chicken Marsala: Sautéed Medallions of Tender Chicken Breast Smothered in a Savory Marsala

Wine Demi Glacé with Fresh Mushrooms and Shallots

Rustic Vegetable Risotto

Fresh Display of Grilled Asparagus, Zucchini, Summer Squash, Red Onions, Portobello Mushrooms, Sweet Red and Green Peppers, Salt, Pepper and Olive Oil

## DESSERT

Coffee, Tea and Decaffeinated Service

Can be added on for \$2 pp

Cake Provided by Client

**\$86.00 PER PERSON**

**+8.5% NH MEALS TAX & 20% GRATUITY**



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# BRUNCH MENU 1

THIS MENU IS BASED ON A GUEST COUNT OF 50 PEOPLE OR MORE.

- Fresh Sliced Fruit
- Basket of Mini Breakfast Pastry, Including: Croissants, Muffins, and Danish
- Assorted Quiche Selections, Including: Lorraine, Asparagus, Tomato with Brie, and Spinach, Feta & Mushroom
- Bacon
- Sausage
- Roasted Red Bliss Potatoes with Rosemary and Lemon Zest
- Carafes of Premium Juices
- Coffee, Tea, and Decaffeinated Coffee

**\$39.00 PER PERSON PLUS TAX AND 20% MANAGEMENT FEE  
INCLUDES BAMBOO DISPOSABLES  
(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**



## BRUNCH MENU 2

- Basket of Mini Breakfast Pastry, Including: Croissants, Muffins, and Danish
- Spinach Salad with Strawberries, Red Onion, Gorgonzola, and an Orange Ginger Vinaigrette
- Assorted Quiche, Including: Lorraine, Asparagus and Tomato with Brie, and Spinach, Feta & Mushroom,
  - Apricot Champagne Chicken or Chicken Picatta
  - Blueberry Coffee Cake French Toast with Maple Syrup
    - Bacon and Sausage
  - Roasted Red Bliss Potatoes with Rosemary and Lemon Zest
    - Fruit Salad
  - Coffee, Tea, and Decaffeinated Coffee



**\$59.00 PER PERSON PLUS TAX AND 20% MANAGEMENT FEE**  
**INCLUDES BAMBOO DISPOSABLES**  
**(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**

# LUNCH MENU

## CHOOSE ONE SALAD

- Lavender Caesar Salad with Cornbread Croutons
- Mixed Green Salad with Spiced Pecans, Gorgonzola, and Dried Cranberries in an Orange Ginger Vinaigrette
- Mixed Green Salad with Grape Tomatoes, English Cucumbers and Sun-Dried Tomato Vinaigrette
- Apple Cheddar Salad with Mixed Greens, Spiced Pecans, and Dried Cranberries in a Cider Vinaigrette
- Mixed Greens and Arugula Salad Served with Feta, Artichokes, Cucumbers, Tomatoes, Red Onions with a Balsamic, Lemon, Basil, and Honey Vinaigrette

## CHOOSE ONE ENTREE

- Chicken Picatta with Lemon and Capers
- Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & Fresh Thyme Sauce
- Cornbread and Dried Cranberry Stuffed Chicken with a Pan Gravy
- Sliced Sirloin with a Bacon and Pearl Onion Demi (add \$8 per person)
- Boneless Braised Short Ribs (add \$12 per person)
- Maple and Mustard Glazed Salmon (add \$5 per person)
- Macadamia and Sweet Chili Salmon (add \$5 per person)
- New England Baked Haddock (add \$5 per person)

## CHOOSE ONE STARCH

- Caramelized Onion and Cheddar Mashed Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes with Garlic and Rosemary
- Penne with Asparagus, Grape Tomato, and Parmesan Cream
- Homemade Macaroni and Cheese

## CHOOSE ONE VEGETABLE

- Grilled Vegetable Display
- Roasted Broccolini
- Spring Vegetable Medley
- Roasted Fall Vegetable Medley with a Maple Balsamic Glaze
- Steamed Vegetable Medley

**\$42 PER PERSON**

**+8.5 NH MEALS TAX & 20% MANAGEMENT FEE**

**(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**

**INCLUDES BAMBOO DISPOSABLES**

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# SANDWICH BUFFET

## PICK FOUR SANDWICH SELECTIONS:

- Chicken Salad with Cranberries or Croissants
- Grilled Chicken Caesar Wrap
- Turkey, Bacon, Guacamole, Greens, Tomato, Chipotle Mayo on a Sub Roll
- Roast Beef with Caramelized Onions, Swiss, and Horseradish Cream on a Brioche Roll
- Greek Vegetarian with Feta, Artichokes, Olives, Tomatoes, and Chickpeas in a Wrap
- Mediterranean Tuna Salad with Cucumbers, Olives, Roasted Red Pepper and Red Onion in a Wrap
- BLT Wrap with Mayo
- Black Forest Ham with Cheddar and Whole Grain Mustard Aioli on a Brioche Roll

## PICK TWO SIDES:

- Red Bliss Potato Salad with Creamy Dijon Dressing
- Old Fashion Macaroni Salad
- Homemade Truffle Chips
- Fruit Salad

## PICK ONE DESSERT:

- Assorted Cookies
- Brownies (M+M Or Plain)

## ADD A SALAD: \$5 PP

- Lavender Caesar Salad with Herbed Caesar Dressing and Homemade Cornbread Croutons
- Cranberry
- Assorted Cookies
- Brownies

## PICK ONE DESSERT:

- Assorted Cookies
- Cranberry Gorgonzola Salad with Gorgonzola, Spiced Pecans, Dried Cranberries with Orange Ginger Vinaigrette
- Mixed Green Salad with English Cucumbers and Grapes Tomatoes with Sun Dried Tomato Vinaigrette
- Garden Salad with Romaine, English Cucumbers, Carrots, Peppers, Onions, and Grape Tomatoes Served with Ranch or Balsamic Dressing

**\$36.00 PER PERSON**

**+8.5 NH MEALS TAX & 20% MANAGEMENT FEE**

**(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**

**INCLUDES BAMBOO DISPOSABLES**

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# BBQ MENU 1

## SELECT ONE STATIONARY HORS D'OEUVRE

### MENU

- Tuscan Bread Basket with Butter

## SELECT ONE SALAD:

- Lavender Caesar Salad with Homemade Cornbread Croutons and Lavender Caesar Dressing
- Mixed Green Salad with English Cucumbers and Grapes Tomatoes with Sun Dried Tomato Vinaigrette

## SELECT ONE BEEF AND ONE CHICKEN:

- Marinated Steak Tips
- Honey Chipotle Tri Tip Sirloin
- Tri Tip Sirloin with Garlic and Rosemary Served with Horseradish and Caramelized Onions
- Lemon and Herb-marinated Chicken Breast
- BBQ Chicken Breast with Fresh Fruit Salsa
- Grilled Chicken with Avocado, Corn, and Chipotle Relish

## SELECT THREE SIDES

### GRILLED VEGETABLE DISPLAY

Asparagus, Zucchini, Summer Squash, Carrots, Portobello Mushrooms, Red Onions, Tomatoes, Sweet Red & Green Peppers, Salt, Pepper and Olive Oil Served at Room Temperature

### SPRING PASTA WITH TOASTED HAZELNUTS

Cubes of roasted Zucchini and Summer Squash tossed with Orecchiette Pasta, Swiss Chard, Feta, Fried Sage Leaves, Toasted Hazelnuts, Parmesan Cream, and Asiago

### POTATO SALAD

with Chopped Onions, Pickles, and an Herbed Dijon Mayonnaise Dressing

### HOMEMADE MACARONI & CHEESE

### ISRAELI COUSCOUS SALAD

with Scallions, Red & Green Peppers, Orange Segments, Chopped Imported Olives, Feta, Tomatoes, Cucumbers, Lemon, and Herbs

### BAKED BEANS

### CORN & BLACK BEAN SALAD

### TROPICAL PASTA SALAD

Avocado, Peppers, Oranges, Mangoes, and Scallions served with a Lime Cilantro Vinaigrette

### POTATO SALAD

Roasted Red Bliss and Sweet Potato Salad in a Lime Cilantro Vinaigrette

### MINI CORN ON THE COB

### COLE SLAW

**\$53.00 PER PERSON**

**+8.5 NH MEALS TAX & 20% GRATUITY**

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# BBQ MENU 2

## SELECT ONE STATIONARY HORS D'OEUVRE

### MENU

- Mixed Green Salad with English Cucumbers and Grapes Tomatoes with Sun Dried Tomato Vinaigrette

## SELECT THREE ENTREES

### DELUXE BURGER BAR

6oz Burgers Served with Premium Toppings to Include:

Sauteed Mushrooms, Caramelized Onions, Jalepenos, Bacon, Guacamole, Lettuce, Tomatoes, Pickles, Onions, Swiss, Cheddar, Mayo, Mustard, and Ketchup

### NATHAN'S ALL BEEF HOT DOGS

### TUSCAN LEMON CHICKEN

### ITALIAN SAUSAGE BAR

Sweet and Hot Italian Sausage, Grilled Peppers, and Onions, Mustard Assortment, and French Rolls

## SELECT THREE SIDES

### POTATO SALAD

New Potatoes with Chopped Onions, Pickles, and an Herbed Dijon Mayonnaise Dressing

### PENNE PASTA SALAD

with Chopped Vegetables, Asiago, and Lemon Basil Vinaigrette Dressing

### GRILLED CORN & ROASTED FINGERLING POTATO SALAD

with a Lemon Vinaigrette

### TROPICAL PASTA SALAD

Avocado, Peppers, Oranges, Mangoes, and Scallions served with a Lime Cilantro Vinaigrette

### GRILLED VEGETABLE DISPLAY

Asparagus, Zucchini, Summer Squash, Carrots, Portobello Mushrooms, Red Onions, Tomatoes, Sweet Red & Green Peppers, Salt, Pepper and Olive Oil Served at Room Temperature

**\$45.00 PER PERSON**

**+8.5 NH MEALS TAX & 20% GRATUITY**



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