

Zukas Meeting & Function Menu

Breakfast Buffets

- Farmhouse Breakfast\$15.00
*Orange Juice, Sliced Seasonal Fruits, Assorted Bread Basket
 Scrambled Eggs Bacon or Sausage, Roasted Potatoes
 Coffee, Decaf or Tea*
- Breakfast Brunch Buffet\$20.00
*Fresh Fruit Juice, Fresh Bagels, Muffins, Croissants and Fruit Breads
 Sliced Seasonal Fruits, Cheese Strata & Scrambled Eggs
 Belgian Waffles with Fruit & Whipped Cream
 Bacon and Sausages, Roasted Red Potatoes
 Baked Ham Carving Station
 Coffee, Decaf or Tea*
- Brunch Buffet\$25.00
*Fresh Fruit Juice, Fresh Bagels, Muffins, Croissants and Rolls
 Sliced Seasonal Fruits, Cheese Strata & Scrambled Eggs
 Bacon and Sausages, Roasted Red Potatoes
 Belgian Waffles with Fruit & Whipped Cream
 Relish Tray, Green Salad, Seasonal Vegetable, Rice Pilaf
 Seafood Newburg or Chicken & Mushroom Mornay
 Baked Ham Carving Station with Plum Mustard Sauce
 Coffee, Decaf or Tea*

Lunch

- Light Lunch Buffet\$14.00
*Selection of Finger Sandwiches, Pasta Salad
 Green Salad, Relish Tray, Potato Chips*
- Butternut Ravioli\$18.00
Green Salad with Sage Butter & Pecans
- Pasta Primavera\$18.00
*Penne Pasta Alfredo with Seasonal Vegetables
 Green Salad and Garlic Bread*
- Chicken Pot Pie (Served Buffet Style)\$18.00
*Homemade Chicken Pie with Flaky Decorated Crust
 Seasonal Vegetable, Green Salad and Dinner Rolls*

*All lunch items include choice of dessert:
 Ice Cream & Fruit or Cookie and Brownie Tray
 Coffee, Decaf or Tea*

Prices do not include 18% house charge and meal tax.
 Please note dishes may contain nuts or nut byproducts.
 The consumption of raw or under cooked meats and seafood
 may increase your risk of food borne illness.
 House charge is allocated to waitstaff, service employees and service bartenders.
 Please inform us of food allergies when placing your orders.

Hors d'Oeuvres Stations

(Priced Per Person)

- Vegetable Display\$3.75
A variety of fresh seasonal vegetables served with Herb dip
- Cheese Display\$3.75
*Aged Cheddar, Brie, Havarti, Gouda and Pepperoni
 Served with fresh grapes and assorted crackers*
- Fresh Fruit Display\$3.75
Assorted Seasonal Fruit tastefully arranged
- Combination Station\$4.75
Select from any two of the above choices
- All three of the above.\$5.75

Hors d'Oeuvres Reception

(Passed butler style, served for one hour)

- Three Selections\$6.75
 Five Selections\$8.75
 Seven Selections\$10.75

HORS D'OEUVRES SELECTIONS
*Stuffed Mushrooms - Mini Quiche
 Beef Wellington - BBQ Pork Biscuit - Ruben Puffs
 Scallops Wrapped in Bacon - Vegetable Pot Stickers
 Chicken Satay - Mini Bergers
 Ratatouille Tart - Grilled Vegetable & Cheese Flatbread
 Fresh Jumbo Shrimp with New England Cocktail Sauce
 and Fresh Lemon Wedges \$2.00 per piece*

Come enjoy the peace and tranquility, panoramic views, gardens and frog pond.



89 Smithville Road • Spencer, MA 01562 508•885•5320

Dinner

(Served Entrees)

First Course (Choice of One)

Fresh Fruit Cup - Soup du Jour - Tossed Green Salad

Shrimp Cocktail (\$4.00 additional charge)

Main Course

Portabella Mushroom filled w/Quinoa and Veggies	\$20.00
Butternut Ravioli Sage Butter and Pecans	\$20.00
Baked Country Ham with Plum Mustard Sauce.	\$23.00
Herb Roasted Pork Loin	\$25.00
Boneless Breast of Chicken stuffed with Herb Bread Stuffing . . .	\$25.00
French Cut Chicken Breast with Herb Marinade.	\$25.00
Fresh Haddock with Lemon Dill Butter	\$25.00
Fillet of Sole with Seafood Stuffing	\$25.00
Boneless Breast of Duck with Port Reduction	\$26.00
Salmon Filet with Mango Salsa	\$26.00
Roast Prime Rib of Beef, Au Jus.	\$30.00
Roast Tenderloin of Beef Béarnaise Sauce.	\$33.00
Filet Mignon with Pomegranate Demiglace	\$33.00

Served with chef's choice of:

Baked Potato - Garlic Mashed Red Skin Potatoes

House Mashed Potato - Rice Pilaf - Roasted Baby Potatoes

Butternut Squash - Orange Glazed Baby Carrots

Green Beans Almandine - Broccoli, Cauliflower and Carrot Au Gratin

Seasonal Medley - Roast Corn & Red Peppers - Sugar Snap Peas

Dessert Selection (select one)

Cheesecake - Mini Brownie Sundae, Three Mini Seasonal Desserts

Ice Cream with Berries or Apple Dumpling with Ice Cream

Coffee, Decaf or Tea

Chocolate Fountain

\$7.00 per person

Prices do not include 18% house charge and meal tax.

Please note dishes may contain nuts or nut byproducts.

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Dinner Buffets

Simple Buffet \$26.00

Salad - Bread Basket - Relish Tray

Pasta with Three Sauces - Pesto, Marinara and Alfredo

Crusted Chicken Breast - Seasonal Vegetable

Tuscan Buffet \$29.00

Salad - Mushrooms & Pesto Tortellini - Meatballs

Chicken Broccoli Alfredo - Seasonal Vegetable

Fall Favorites \$29.00

Salad - Bread Basket - Relish Tray

Roast Turkey - Stuffed Herb Roasted Pork Loin

Sweet Potatoes - Seasonal Vegetable & Fresh Applesauce

Hilltop Buffet \$29.00

Salad - Marinated Chicken Breast with fresh fruit salsa

Ham Carving Station - Seasonal Vegetable & Potato

Farm Favorites \$31.00

Salad - Vegetable Rissotto - Sole with seafood stuffing

Parmesan Crusted Chicken Breast

Vegetable

Trio Buffet \$34.00

Salad - Marinated Chicken Breast

Salmon with Mango Salsa - Seasonal Vegetable - Potato

Beef Tenderloin Carving Station

All selections served with Dessert and Coffee, Decaf or Tea

Dessert Selection

(select one)

Cheesecake - Mini Brownie Sundae

Ice Cream with Berries - Three Mini Seasonal Desserts

Apple Dumpling with Ice Cream

TERMS AND CONDITIONS

- Room rental of \$100.00 for four hours includes: table linens and bud vases (our choice of flowers). Flowers may not be carried home.
- You may bring your own centerpieces if you prefer.
- Room rental fee is payable in advance to secure your reservation and is nonrefundable.
- A cash bar is available for a \$50.00 set up fee refundable if your bar revenue reaches \$200.00.
- Minimum of 50 guests required.
- Menu prices do not include 18% house charge and meal tax.
- Menu selections must be finalized 60 days prior to your function.
- A guaranteed count will be required 2 weeks prior to the function. This count is a MINIMUM and can not be reduced. Please let us know if your count increases AT LEAST 2 days before the event.
- Due to fluctuations in market costs, we cannot guarantee menu prices more that 60 days prior to the function date.
- Insurance and health regulations prohibit guests from bringing any food or beverage into or out of Zukas Hilltop Barn.
- No confetti, glitter, bird seed, candles or bubbles are allowed OR additional fees will be charged.
- ALL displays and decorations shall be subject to approval by management prior to function date.
- Zukas Hilltop Barn will not permit the affixing of anything to the walls, floors, light fixtures or ceiling.
- We reserve the right to inspect and control all functions.
- Zukas Hilltop Barn can not be responsible for loss or damage to articles left in the facility. This includes merchandise and equipment brought in by any customer, guest or vendor. Liability for damages to the premises will be your responsibility and will be charged to your bill.