

Zukas Meeting & Function Menu

Breakfast Buffets

Farmhouse Breakfast	\$18.00
<i>Orange Juice, Fruit Salad, Assorted Pastries Scrambled Eggs, Bacon or Sausage, Homefries Coffee, Decaf or Tea</i>	
Breakfast Brunch Buffet	\$25.00
<i>Orange Juice, Assorted Pastries, Fruit Salad, Scrambled Eggs, Vegetable Quiche, Belgian Waffles with Fruit & Whipped Cream Bacon and Sausage, Homefries Baked Ham Carving Station Coffee, Decaf or Tea</i>	
Lunch Buffet	\$35.00
<i>Orange Juice, Assorted Pastries, Sliced Seasonal Fruits, Scrambled Eggs, Vegetable Quiche, Bacon and Sausage, Homefries Belgian Waffles with Fruit & Whipped Cream Relish Tray, Green Salad, Seasonal Vegetable, Rice Pilaf Herb Chicken or Roast Pork Loin Coffee, Decaf or Tea</i>	

Hors d'Oeuvres Stations

(Priced Per Person)

Vegetable Display	\$6.00
<i>A Variety of Fresh Seasonal Vegetables Served with Herb Dip</i>	
Cheese Display	\$7.00
<i>Selection of Fine Cheeses garnished with Fresh Grapes and Assorted Crackers</i>	
Fresh Fruit Display	\$6.00
<i>Assorted Seasonal Fruit Tastefully Arranged</i>	
Combination Station	\$8.00
<i>Select from any Two of the Above Choices</i>	
Three of the Above.	\$9.00
Smoked Salmon Station & Garnishes	\$14.00
<i>Lemon Capers, Red Onion, Chopped Eggs, Pickles & Rye Bread</i>	

Lunch Buffet

Light Lunch Buffet.	\$18.00
<i>Selection of Finger Sandwiches, Pasta Salad Green Salad, Relish Tray, Potato Chips</i>	
Assorted Sandwich Buffet	\$20.00
<i>Roast Beef, Turkey with Brie & Apples Pasta Salad and Green Salad, Relish Tray, Potato Chips</i>	
Pasta Primavera	\$20.00
<i>Penne Pasta Alfredo with Seasonal Vegetables Green Salad and Garlic Bread</i>	
Chicken Mediterranean	\$24.00
<i>With Rice, Seasonal Vegetable, Salad and Dinner Rolls</i>	
<i>All Lunch Items Include Choice of Dessert: Ice Cream & Fruit or Cookie and Brownie Tray Coffee, Decaf or Tea</i>	

Prices do not include 20% house charge and 7% state and local 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 Reception

(Passed Butler Style, Served for One Hour)

Three Selections	\$10.00
Five Selections	\$12.00
Seven Selections	\$14.00

HORS D'OEUVRES SELECTIONS

- Stuffed Mushrooms - Caprese Kebabs*
- Crab Cakes*
- Mini Chickpea Cake - Southwest Pork Corn Muffin*
- Scallops Wrapped in Bacon**
- Thai Chicken Skewers*
- Hummus Barn Bites*
- Fresh Jumbo Shrimp with New England Cocktail Sauce
and Fresh Lemon Wedges \$2.50 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 Entrées)

First Course

Green Salad

Main Course

Cauliflower Marsala	\$30.00
Apple Cranberry Stuffed Breast of Chicken	\$34.00
Chicken Breast w/Herb	\$34.00
Crusted Salmon Filet	\$35.00
Roast Prime Rib of Beef, Au Jus	\$42.00

Served with Chef's Choice of:
Baked Potato - House Mashed Potatoes
Rice Pilaf - Roasted Potatoes
Seasonal Vegetables

Dessert Selection (select one)

Chocolate Cake w/ Buttercream Frosting
Brownie Sundae - Ice Cream with Berries
or Apple Crisp with Ice Cream
Coffee, Decaf or Tea

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Dinner Buffets

Italian Buffet \$36.00

*Salad - Garlic Bread - Relish Tray
Pasta with Meatballs, Marinara and Alfredo
Crusted Chicken Breast - Seasonal Vegetable*

BBQ Buffet \$38.00

*Coleslaw - Baked Beans - Mac & Cheese
Pulled Pork - Seasonal Vegetable*

Farm Favorites \$42.00

*Salad - Bread Basket - Relish Tray
Herb Salmon - Turkey with Sausage Stuffing
Potatoes - Seasonal Vegetable*

Hilltop Buffet \$48.00

*Salad - House Mashed Potatoes
Rosemary & Roasted Garlic Marinated Beef Sirloin
Carving Station w/ Red Wine Reduction
Herb Chicken - Seasonal Vegetable*

All selections served with Dessert & Coffee, Decaf or Tea

Dessert Selection

(select one)

Chocolate Cake w/ Buttercream Frosting
Brownie Sundae - Ice Cream with Berries
Apple Crisp with Ice Cream

TERMS AND CONDITIONS

- Room rental of \$200.00 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 20% house charge and 7% state and local 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 than 30 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.