

The National Hotel

Breakfast Menus

Continental Buffet

Assorted Cereal

Fresh Fruit

Breads

Coffee & Juice

\$7.50 pp

Hot Buffet

Assorted Cereal

Fresh fruit

Breads

Scrambled Eggs

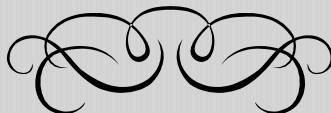
French Toast

Breakfast Meat

Homefries

Coffee & Juice

\$15 pp



The National Hotel

Morning/Afternoon Breaks

Option 1: Baked Goods & Fresh Fruit

Option 2: Fruit, Cheese & Crackers

Option 3: Chips & Cookies

Option 4: Chips & Brownies

includes coffee & ice tea

\$6.50 pp

Option 5: Yogurt and granola / power bars

Option 6: Build your own ice-cream sundae bar

includes coffee & ice tea

\$8pp

Bottled Water \$2

Bottled Soda



The National Hotel

Lunch

Buffet

Variety of lunch meats, chicken salad *or* tuna salad
garden salad, pasta salad, rolls, chips,
fresh fruit, brownies, cookies.
Coffee and Iced T

\$18.00 pp

Boxed Lunch

your choice of turkey, ham, roast beef or
veggie sandwich on a kaiser roll.
Served with lettuce & tomato, potato chips, brownie,
an apple and a bottle of water

\$12.00 pp

The National Hotel

Function Menu for Group Lunches

\$23.50 per person

Starters

(Please choose one)

New England Clam Chowder

or

House Salad

Entrées

(Please choose three)

Crispy skin-on pan fried chicken breast

Finished with a herb butter sauce

New England Scrod

Crusted with wheatberry breadcrumbs and fresh tarragon,
with a toasted garlic lemon oil

Jumbo Lump Blue Crab Cakes

Roasted yellow tomato creme fraiche,
marinated six herb salad

Pasta Pomodori

Sauteed plum tomatoes, garlic & basil
tossed with pasta, butter & parmesan cheese

Herb Baked Salmon

Finished with a balsamic syrup

served with rice pilaf, vegetable, bread & butter & a soft drink

Dessert

includes coffee

(Please choose one)

Apple Rum Cobbler

served warm with whipped cream

Devils Food Cake

with black walnuts, summer berries & an amaretto custard

The National Hotel

Cocktail Receptions

Fruit/Cheese Display

Served with crackers

\$2.50 pp

Crudites with Dip

Assorted raw vegetables served with a zesty ranch dipping sauce

\$2.50 pp

Baked Brie

Brie with raspberry puree & toasted bread points

\$4.00pp

Crab and Cheese dip

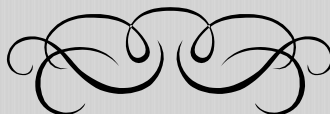
A blend of blue lump crab and pepper jack cheese
served with toasted pita wedges

\$3.00 pp

Chicago dip

Hot dip of spinach, artichokes and cheese served with
tortilla chips

\$3.00 pp



The National Hotel

Hors d'oeuvres

(Priced by the piece)

Served by the dozen

Smoked Salmon Toasts

served with a caper cream cheese spread

\$2.00

Phyllo Dough Triangles

filled with spinach and cheese

\$1.50

Stuffed mushrooms

with herb bread stuffing-\$1.50

with seafood stuffing-\$2.00

Chicken Satay with a spicy peanut sauce

\$2.00

Scallops wrapped in bacon

\$2.50

Jumbo Shrimp Cocktail

\$3.50

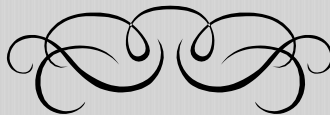
Mini Crab cakes with a chipolte mayonnaise

\$2.50

Assorted Brushetta

Artichoke, Tomato, or Mushroom

\$1.50



The National Hotel

For Special Occasions

\$40 per person

Starter

(Please choose one)

**New England Clam Chowder
Lobster Bisque**

Salad

Mixed green salad with a raspberry balsamic dressing

Entrées

Pesto Salmon

Pan seared with pesto

Filet Mignon

8 ounce grilled filet topped with a fresh herb butter

Chicken Francaise

Chicken breast dipped in egg batter, sautéed &
served with a lemon butter sauce

Seafood Puttanesca

Shrimp, mussels and native fish sautéed with artichoke hearts,
black olives, capers and garlic in an oregano infused red sauce.

Dessert

Includes coffee

(Please choose one)

New York Style Cheese Cake

Chocolate Mousse

Served in a chocolate cup, garnished with strawberries



The National Hotel

For Special Occasions

\$45 per person

Starter

(Please choose two)

- Clam Chowder
- Lobster Bisque
- Spicy crab cake with a chipolte mayonnaise
- Sautéed Wild Mushrooms in a Marsala wine sauce,
served in puff pastry shell

Salad

Mixed green with a raspberry balsamic vinaigrette
or
Caesar salad with our homemade dressing

Entrées

Porcini encrusted Salmon

Pan seared and served with a creamy tarragon demi-glace

8 ounce Filet Mignon

Topped with a rich béarnaise sauce

Chicken Florentine

Chicken breast sautéed with spinach, tomato & white wine

Grilled Swordfish

Served with a fresh exotic fruit salsa

Dessert

includes coffee

(Please choose one)

New York Style Cheesecake

Chocolate Mousse

Served in a chocolate cup, garnished with strawberries

The National Hotel

Carving Station

\$35 per person

(Minimum of 25 people required)

Please choose 2

Ham

Turkey Breast

Pork Loin

Prime Rib

Includes the following:

Bread & Butter

Assorted spreads and sauces

*House salad **or** Caesar Salad*

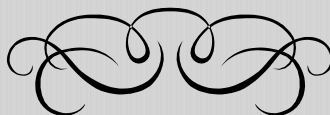
Potatoes

Vegetables

Pasta salad

Add dessert:

Carrot Cake or Apple Rum Cobbler \$3.00pp includes coffee



The National Hotel

New England Barbeque

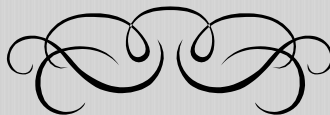
\$35.00 per person

**For Parties of 30 or more
(Served as buffet)**

**Tossed Garden Salad with Dressing
Barbeque Roasted Half Chicken
Barbeque Ribs
Corn on the Cob
Baked Beans
Roasted Red Potatoes**

*Dessert
(includes coffee)*

Carrot cake & chocolate cake checker board



The National Hotel

Traditional New England Clam Bake

\$45.00 per person

Surf & Turf

add a petit top sirloin \$10pp

Starters

Cup of New England Clam Chowder

&

Tossed Garden Salad with a raspberry balsamic vinaigrette dressing

Entrée

**Steamed native lobster & mussels served with drawn butter,
potatoes & corn on the cob**

Dessert

Includes coffee

(please choose one)

Apple Rum Cobbler

Carrot Cake

Substitutions

(to be ordered in advance)

8 ounce Filet Mignon with

Béarnaise Sauce

Chicken Francaise

Porcini Encrusted Salmon

