

The National Hotel

Breakfast Menus

Minimum 30 people

Continental Buffet

Assorted Cereal

Fresh Fruit

English Muffins

Coffee & Juice

\$10 pp

Hot Buffet

Assorted Cereal

Fresh fruit

English Muffins

Scrambled Eggs

French Toast

Breakfast Meat

Homefries

Coffee & Juice

\$22 pp

Champagne Brunch

Same as above with

Omelette Station

& Champagne

\$30 pp



The National Hotel

Morning/Afternoon Breaks

Option 1: Baked Muffins & Fruit

Option 2: Yogurt & Fruit

Option 3: Fruit, Cheese & Crackers

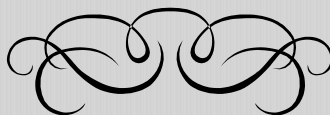
Option 4: Chips & Brownies

includes Coffee, Iced Tea & Soda

\$7.50 pp

Bottled Water \$2

Bottled Soda \$2



The National Hotel

Lunch

Deli Buffet

Variety of lunch meats, chicken salad,
garden salad, pasta salad, rolls, chips,
fresh fruit, brownies, cookies.
Coffee, Iced Tea & Soda

\$18.00pp

Boxed Lunch

Choice of turkey, ham, roast beef or
veggie sandwich on a roll.
Served with potato chips, brownie,
an apple and a bottle of water

\$15.00pp



The National Hotel

Function Menu for Group Lunches **\$25 per person**

Starters

(please choose one for whole group)

New England Clam Chowder
or
Mixed Green Salad

Entrées

(Please choose three to offer whole group)

Pan Seared Chicken Breast
Sauce Supreme

New England Scrod
Wheatberry breadcrumbs, toasted garlic lemon oil

Fresh Seafood Cake
Lemon basil aioli

Pasta Pomodori
Sautéed plum tomatoes, garlic & basil
tossed with pasta, butter & parmesan cheese

Flame Grilled Salmon
Lemon basil butter sauce

Entrées include, starch, vegetable, rolls & butter and a soft beverage

Dessert

(Please choose one for whole group)

Apple Rum Cobbler
Warm with whipped cream

Devils Food Cake
Served with whipped topping



The National Hotel

Hor's d'oeuvres

(Priced per piece, minimum 50 pieces)

Crab and Shrimp Spring Rolls
\$2.00

Seafood Stuffed Mushrooms
\$3.00

Jumbo Shrimp Cocktail
\$4.00

Mini Seafood cakes with a Basil Aioli
\$3.00

Tomato or Mushroom Bruschetta
\$1.50

Chicken or Beef Satay
\$3.00

Asparagus Risotto Balls
\$2.50

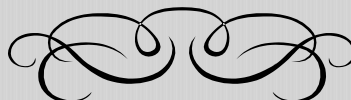
Mini Lobster Bread Pudding
\$4.00

Kalamata Olive Goat Cheese Tartlets
\$2.50

Shitake Mushroom & Leek Spring Rolls
\$2.00

Short Rib Wrapped in Bacon
\$4.00

Phyllo Pastries, Choice of:
Pear & Roquefort,
Manchego, Quince & Proscuitto
Artichoke & Spinach
\$2.00



The National Hotel

Stationary Hor's d'oeuvres

(Priced per person)

Fruit & Cheese Plate

Served with crackers

\$3.00pp

Crudités with Dip

Garden vegetables served with a ranch dipping sauce

\$2.50pp

Chicago dip

Hot dip of spinach, artichokes and cheese with tortilla chips

\$3.00pp

Pot of New England Clam Chowder

Served with oyster crackers

\$5.00pp

The National Hotel

For Special Occasions \$40 per person

Starter

(please choose one for whole group)

Clam Chowder

Or

Mixed Green Salad

Entrées

Grilled Canadian Salmon

Garlic sautéed spinach, Pomme frites, lemon lobster sauce

Chicken Marsala

Wild Mushrooms, roasted red peppers, marsala demi glaze,
Chef's potato and vegetable

Pasta Pomodori

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

Dessert

(Please choose one for whole group)

Key Lime Pie

Or

Strawberry Shortcake



The National Hotel

For Special Occasions \$50 per person

Starter

(choose one for whole group)

Lobster Bisque

New England Clam Chowder

Mushroom Bruschetta

Garlic marinated tomatoes, roasted shallots

Salad

(choose one for whole group)

Tomato & Fresh Mozzarella

Sea salt, basil oil, red wine balsamic reduction

Bistro Salad

Baby field greens, Granny Smith apples, goat cheese, candied walnuts, dried cranberries, basil balsamic vinaigrette

Entrée

Filet Mignon

Crispy onion hay, Chefs daily potato and vegetable

Pan Seared Block Island Swordfish

Crispy Basil Potatoes, Spinach, Roma Tomatoes, Chardonnay butter sauce

Lobster Fettuccine

Maine lobster, wild mushrooms, Roma tomatoes, sherry lobster cream sauce

Dessert

(choose one for whole group)

Key Lime Pie

Or

New York Style Cheesecake



The National Hotel

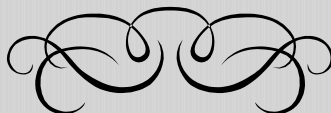
New England Barbeque
\$35.00 per person

For Parties of 30 or more
(Served as buffet)

Garden Salad
Barbeque Chicken
Barbeque Ribs
Corn on the Cob
Baked Beans
Roasted Potatoes

Dessert

Apple Rum Cobbler



The National Hotel

Traditional New England Lobster Bake

\$55.00 per person

Surf & Turf Available

Starter

New England Clam Chowder

Salad

Mixed Greens

Entrée

Steamed Native Lobster, Mussels, Potatoes & Corn on the Cob

Dessert

(please choose one for whole group)

Apple Rum Cobbler

Strawberry Shortcake

Substitutions

(MUST be ordered in advance)

Filet Mignon

Crispy onion hay, Chefs daily potato and vegetable

Pan Seared Block Island Swordfish

Crispy Basil Potatoes, Spinach, Roma Tomatoes, Chardonnay butter sauce

