

The National Hotel

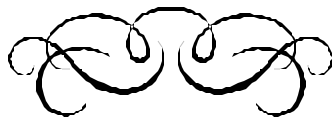
Breakfast Menus

Continental Buffet

Assorted Cereal
Fresh Fruit
Breads
Coffee & Juice
\$8.00 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 / Baked muffins

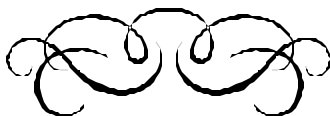
Option 6: Build your own ice-cream sundae bar

includes coffee & ice tea

\$8pp

Bottled Water \$2

Bottled Soda \$2



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Lunch

Deli Buffet

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

\$18.00pp

Boxed Lunch

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

\$15.00pp



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Function Menu for Group Lunches **\$23.50 per person**

Starters

(please choose one for whole group)

New England Clam Chowder

or

House Salad

Entrées

(Please choose three to offer whole group)

Crispy pan fried chicken breast

Herb butter sauce

New England Scrod

Wheatberry breadcrumbs, toasted garlic lemon oil

Jumbo Lump Blue Crab Cakes

Lemon-thyme remoulade

Pasta Pomodori

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

Flame Grilled Salmon

Lemon basil butter sauce

All entrées include, starch, vegetable, rolls & butter and a soft beverage

Dessert

(Please choose one for whole group)

Apple Rum Cobbler

Warm with whipped cream

Vanilla Ice-Cream

Summer Berries & chocolate Ganache



The National Hotel

Hor's d'oeuvres

(Priced per person)

Fruit/Cheese Display

Served with crackers

\$3.00pp

Crudités with Dip

Raw vegetables served, zesty ranch dipping sauce

\$2.50pp

Chicago dip

Hot dip of spinach, artichokes and cheese with tortilla chips

\$3.00pp

Hor's d'oeuvres

(Priced per piece)

Prosciutto Wrapped Asparagus

\$2.00

Crab and Shrimp Spring Rolls

\$3.00

Ahi Tuna Brushetta

\$3.50

Crab and Boursin stuffed Mushrooms

\$2.50

Jumbo Shrimp Cocktail

\$3.50pp

Peppered Beef Crostini's

\$3.00

Mini Crab cakes with a Basil Aioli

\$2.50

Assorted Brushetta

Artichoke, Tomato, or Mushroom

\$2.00



The National Hotel

For Special Occasions
\$45 per person

Starter

(please choose one for whole group)

New England Clam Chowder

Lobster Bisque

Salad

Mixed Greens with a Raspberry Balsamic Dressing

Entrées

(please choose three to offer whole group)

Flame Grilled Canadian Salmon

Garlic wilted spinach, Pomme frites, lobster lemon sauce

Filet Mignon

Crispy onion hay, Chefs daily potato and vegetable

Balsamic BBQ Chicken

Airline chicken breast, new potatoes, asparagus, Guinness cheddar cheese sauce

Shrimp Scampi

Gulf shrimp, white wine, butter, garlic and herbs served over linguini

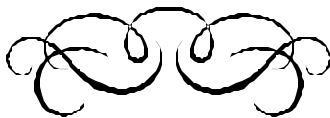
Dessert

(Please choose one for whole group)

Dark Chocolate Panna Cotta

or

Strawberry Shortcake



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For Special Occasions
\$50 per person

Starter

(choose one for whole group)

Maine Lobster Bisque

New England Clam Chowder

Exotic Mushroom Brushetta

Boursin cheese, garlic marinated tomatoes, roasted shallots

Salad

(choose one for whole group)

Local Tomato & Fresh Mozzarella

Sweet peppers, sea salt, basil oil, red wine balsamic reduction

Baby Field Greens

Cucumber, grape tomatoes, croutons, parmesan cheese, raspberry balsamic vinaigrette

The National Hotel

For Special Occasions

\$50 per person

Continued

Entrée

(please choose three to offer whole group)

Grilled Canadian Salmon

Garlic sauteed spinach, Pomme frites, lemon lobster sauce

Filet Mignon

Roasted garlic herb potatoes, asparagus, crispy onion haystack

Roasted All Natural Airline Chicken Breast

Smashed new potatoes, asparagus, grape tomatoes, chardonnay & sea salt butter sauce

Grilled Block Island Swordfish

Olive oil poached baby potatoes, asparagus, grape tomatoes, lemon-basil butter sauce

Lobster Tortellini

Maine lobster meat, baby spinach, roasted tomato cream sauce

Dessert

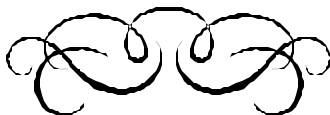
(choose one for whole group)

Dark Chocolate Panna Cotta

Berries, hazelnuts

New York Style Cheesecake

Honeyed strawberries, candied walnuts



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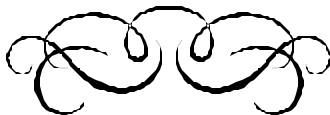
New England Barbeque
\$35.00 per person

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 Clam Bake

\$50.00 per person

Surf & Turf

add a petit top sirloin \$12pp

Starters

New England Clam Chowder

Salad

Tossed garden salad with a raspberry balsamic vinaigrette dressing

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

Balsamic BBQ Chicken

Flame Grilled Canadian Salmon

