

EVENTS

— by *Johnsens*

1432 Main Street; Palmer, MA 01069

413.596.3900

All of our menus include appropriate bread and butter, water and coffee [tea] service, and friandises. It is necessary to add 18% house charge and 7.00% Massachusetts sales tax ["+ +"] to all menu prices in this venue.

We offer additional beverage service of all kinds for your guests- punch, soft drinks, full bar, beer & wine [cash or hosted] and hot drinks.

We have break out space as well as room setup capabilities-let's discuss your needs. From chair covers to easels, we can add most any additional items for your guests' pleasure or meeting's needs.

Suggested Menus for Breakfast & Breakfast Meetings

Breakfasts are plated service and include our Signature jams and jellies, our own breakfast basket with butter. The breakfast prices in the complete menus include your room rental with a group of at least 25 people. If you choose to order just individual items for your function, a room rental will be added to the cost.

Continental Breakfast

Selection of Breakfast pastries Chosen from: Muffins, Scones, Coffee Cakes, Danish, Bagels and Crumb Cakes
Assortment of Juices
\$5.00 per person++

Menu 1

Smoked Salmon Plate with Eggs, Cucumber, Onion, Tomato, Capers, Lemon, Bagels & Cream Cheese
Fresh Fruit Slices; Raspberry Yogurt
\$15.00 per person++

Menu 2

Cheesy Scrambled Eggs
Fresh Cut Fruit
Bacon or Sausage
\$13.00 per person

Menu 3

Quiche Lorraine
"Millionaire's Salad" with Fresh Fruit
\$12.00 per person

Menu 4

Belgian Waffles or French Toast
Butter, Syrup and
Strawberry or Blueberry Sauce
Bacon or Sausage
\$12.00 per person

Menu 5

Our Own Homemade Granola
Brown & White Sugars, Yogurt & Milk
Fresh Seasonal Fruit
Croissants with Cheese and our own
Homemade Jams & Jellies
\$12.00 per person

**Choose three entrees for buffet breakfast, served with fresh fruit,
bacon or sausage - \$15.00 per person++**

Additions to Breakfast Meals - per person prices

Sausage & Cheese Biscuits	\$2.50		
Egg & Cheese on Roll	\$1.75		
Sausage, Bacon or Ham	\$2.50		
Fresh Fruit Kebobs; Yogurt	\$1.50		
Cheese and Fruit Kebobs	\$1.90		
Blueberry French Toast	\$2.00		
Glazed Ham	\$2.00		
Omelettes	\$2.00		
Home Fries	\$1.50		
Cheese Strada	\$2.00		
Potato Latkes; Sour Cream			
and Apple Sauce	\$1.00		
Corned Beef Hash			
Potato Skins	\$1.50		
Ham and Egg Burritos	\$2.00		
Home Fries Patties	\$1.00		
Noodle Kugel	\$1.00		
		Croissant Stuffed with Ham, Egg,	
		and Cheese	\$2.00
		Corn Dog Sausage	
		on a Stick	\$2.00
		Fresh Cut Fruit [with yogurt dip]	
		12" tray-	\$35.00
		18" tray-	\$60.00
		Assorted Breakfast Pastries	
		12" tray-	\$35.00
		18" tray-	\$60.00
		Assorted Sweet Pastries	
		12" tray-	\$35.00
		18" tray-	\$60.00

Meeting Breaks

Coffee Service; [includes tea]		Salsa and Chips	
	\$1.50 per person	12" tray-	\$25.00
Soda Service	\$1.50 per person	18" tray-	\$50.00
Iced Tea & Lemonade Service			
	\$1.50 per person	Guacamole with our own white flour	
Water Service featuring Bottled Spring		Tortilla chips	
Waters	\$1.00 per person	12" tray-	\$35.00
Juice Service	\$2.50 per person	18" tray-	\$60.00
		Jumbo Shrimp Cocktail	
Assorted Tea Cookies		min. 25	\$ 2.50 ea
12" tray-	\$30.00		
18" tray-	\$50.00	Mini Candy Bars	\$1.50
Assorted Bars		Lifesavers and	
12" tray-	\$30.00	Wrapped Candies	\$1.00
18" tray-	\$50.00	Upscale Candy Variety	\$2.50
Cheese and Fruit tray: a unique		Assorted Chips	\$1.00
selection of artisan, farmstead and		Assorted Pretzels	\$1.00
European cheeses; garnished with		Assorted Mixed Nuts	\$3.00
fresh fruits of the season and crackers		Our Own GORP	\$2.00
12" tray-	\$45.00	Our Gorgonzola Crackers	\$3.00
18" tray-	\$85.00	Our Cheddar Crackers	\$3.00

per person prices

Suggested Menus for Brunch Buffet

Here we offer a variety of options for a buffet brunch. Whether you are celebrating a wedding, baptism, or other exciting event, we can create the perfect setting to enhance your function. You will create your own menu with these suggestions by following the instructions.

All of our Brunch Buffet menus include fresh fruit and breakfast pastries at your table as well as appropriate bread and butter, juice, water and coffee service, and friandise \$17.50 per person ++ Minimum 25 guests

Choose two items in this column

Cream of Asparagus Soup
Poached Oranges in Grand Marnier
Broiled Rum Honey Grapefruit
Tomato Aspic with Celery & Olives
Cranberry Orange Gelatin Salad
Fruited Cream Gelatin
Caesar Salad
Waldorf Salad
Bar Slaw
Cole Slaw
Carrot, Raisin and Nut Salad
Asparagus Vinaigrette (in season)
Tomato Mozzarella with Basil
Creamy Mixed Vegetable Salad
Bacon, Ham or Sausage
Grilled Home Fries
Parisienne Potatoes
Red Potato Salad; Vinaigrette
Potato Latkes; Sour Cream and Apple Sauce
Potatoes O'Brien
Hashed Brown Potatoes
Noodle Kugel
Broiled Tomato with Broccoli Gratin
Sautéed Broccoli Rabe
Steamed Dilly Asparagus
Trio Mushrooms, Mornay
Steamed Green Beans
Additional appetizer, add \$1.75

Choose two items in this column

Blueberry French Toast
Strada: Ham, Cheese, Vegetable, Seafood
Quiche: Lorraine, Vegetable, Seafood,
Spinach & Feta, or Tomato & Bacon
Eggs Benedict
Mixed Veggie and Cheese Frittata
Cheese and Egg Crepes
Corned Beef Hash in Potato Skins; Mornay
Eggs and Ham in Puff Pastry
Chicken Tetrazini
Creamed Chicken over Biscuits
Cheese and Egg Burritos; Salsa

Belgian Waffles
Chicken Pot Pie
Roast Beef Hash
Vegetable Lasagna
Eggplant Parmesan
Moussaka

Choose one item below

Chicken Scaloppini with Lemon & Capers
Beef Stroganoff over Noodles
Seafood Newburg over Rice
Grilled Dilly Salmon

Baked Scrod New England
Smoked Salmon; with cream
cheese, bagels, garni
Honey Glazed Ham
Silver Dollar Scallops
Pork Wienerschnitzel
Stuffed Chicken Breast; Mornay
Fillet of Sole Florentine
Roasted Cider Baked Pork
Sweet & Sour Pork

Additional entrée, add \$2.50

Choose a dessert from this column

Mini Canolis and Cream Puffs
Strawberry Slice (add \$1.00)
Chocolate or Strawberry Mousse
Key Lime Tart
Chocolate or Fruit Trifle
Assorted Cupcakes
Apple Strudel
Old Fashioned Chocolate Cake
Assorted Mini Pastries or Cookies and Bars
Lemon Cream or Strawberry Cream Cake
Apple Squares with Smith's Cheddar
Fruit Tart or Banana Custard Tart
Lemon Ambrosia
Grape Gelatin with Whipped Cream
Caramel Apple Tart
Apple, Peach, or Berry Cobbler
Carrot Cake or Canoli Cake
Chocolate Mousse Cake
Chocolate Layer Cake

Suggested Menus For Luncheon

Stuart's Specialty Sandwich Luncheons below are \$13.50 per person++. They include our Signature starter, our own crispy potatoes and cole slaw, and your choice of dessert. Minimum 25 guests

Reuben

Corned beef piled high on marble rye with sauerkraut, 1000 Island dressing, and Swiss cheese, grilled to perfection

Grilled Chicken Confetti Wrap

Chicken breast with fresh mozzarella, roasted colored peppers, and romaine, rolled into a warm wrap

Barbecued Pulled Pork Sandwich

Thinly sliced pork with Stuart's Jack Daniels BBQ sauce, on an onion pocket roll

Blue Ribbon

Stuart's meatloaf, grilled with sweet onions and melted jalapeno Jack cheese, piled on grilled sourdough

Pilgrim

Our roasted turkey breast, cranberry, sprouts, roasted pepper and Swiss; then layered on grilled marble rye

Croissant Sandwich

Stuart's chicken salad with tomato, sprouts, and avocado

Barbecued Chicken Sandwich

Stuart's barbecued chicken breast with Kentucky bacon, & Smith's gouda on a grilled onion roll

Betta Chedda

Smith's cheddar and Boar's Head ham on grilled marble rye with honey mustard, sprouts and tomato

Stuart's Club

Turkey, roasted peppers, and cheese are the bottom sandwich and Kentucky bacon, lettuce and tomato are on the top! We make it with mayo and your choice of toast

Wrap This

Our own roasted beef rolled in a wrap with sprouts, cole slaw, spicy mustard, and tangy horseradish sauce

Hot Yankee

Turkey & Swiss wrapped with crispy onion, sprouts, avocado, Kentucky bacon, and Caesar dressing

Norwegian Open Face

Rolled Black Forest ham, turkey breast, and swiss cheese; garnished with tomato, lettuce, egg, sprouts, and gherkins

Choice of Dessert:

- Lemon Poppy Seed Cake or Rum Cake
- White Chocolate Brownies or Tea Cookie Plate
- Mini Cookies and Bar Plate
- Lemon Ambrosia or Apple Cobbler
- Assorted Cupcakes
- Chocolate Trifle or Fruit Trifle
- Warm Bread Pudding with Whiskey Caramel Sauce
- Carrot Cake

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Hot Plated Luncheons

The luncheons below include our Signature starter, Signature Mixed Green Salad, Our own Breads & butter; Potato, pasta, or rice accompaniment; Chef's Vegetable, and Dessert

\$17.50 per person ++

Minimum 25 guests

You may offer your guests two entrees to choose from:

Chicken Tetrizzini
Caesar Salad with Grilled Chicken
Mixed Greens with Grilled Salmon
Cobb Salad
Chef's Salad
Spice Rubbed Chicken,
Lemon Shallot glaze
Baked Stuffed Chicken Breast
Smoked Brisket
Roasted Turkey with Stuffing
London Broil, Mushroom Sauce
Chicken Pot Pie
French Meat Pie

Pork Wienerschnitzel
Pasta Primavera
Vegetable Lasagna
Barbecued Meatloaf
Grilled Ham and Pineapple Steaks
Grilled Pork Cutlets, Cranberry Orange
Chicken Parmesan
Moussaka
Yankee Pot Roast

**Additional entrées,
add \$2.50 per person**

Choose one dessert:

Lemon Poppy Seed Cake
White Chocolate Brownies
Tea Cookie Plate
Maggie Mappin's Rum Cake
Mini Cookies and Bar Plate
Apple Cobbler
Assorted Cupcakes
Chocolate Trifle or Fruit Trifle
Warm Bread Pudding with
Whiskey Caramel Sauce

Cheesecake with Strawberry Sauce
Orange Sherbet & Fresh Blueberries
Raspberry Summer Pudding
Chocolate Walnut Tart
Cannoli and Mini Cream Puffs
Key Lime Tart
Apple Strudel
Celebration Cake
Lemon Crackle

Additional items you may wish to add to any luncheon menu:

Fresh Fruit Cocktail	\$3.00
Scallops Wrapped in Bacon	\$3.50
Chilled Watercress Soup	\$2.50
Vidalia Onion Soup	\$2.50
Roasted Garlic Soup	\$2.50
New England Clam Chowder	\$2.50
Three Melon Balls in Yogurt Cream	\$3.00
Melon with Prosciutto	\$2.95
Herb Stuffed Cherry Tomatoes	\$2.50
Apple Cider	\$2.50
Spanokopeta	\$2.95
Caramelized Onion and Asiago Puff	\$2.95

Suggested Menus For Dinner Buffet Service

Includes complimentary cheese and fruit platter during your cocktail hour and our Signature starter at your table; followed by our House Salad with rolls and butter before your buffet, and dessert and coffee at your table after the meal.

[For additional hors d'oeuvres for your Cocktail Hour, please see our Hors d'Oeuvres menu]

continue.....

Choose two entrées and three sides: \$19.00 per person ++

Choose three entrées and three sides: \$24.00 per person ++

Entrées:

Top Sirloin of Beef	Chicken Pot Pie
Barbecued Pulled Pork	Grilled Dill Barbecue Salmon
Roasted Rosemary Chicken	Whole Roasted Tenderloin; Béarnaise [add \$8.00 per person]
Sliced Baked Rosemary Ham	Vegetable Stuffed Chicken Breast
Seafood Newburg	Chicken Cordon Bleu
Roasted Turkey with Stuffing	Yankee Pot Roast
Chicken Francese	London Broil
Chicken Scaloppini Lemon and Capers	Roasted Prime Rib of Beef [add \$5.00 per person]
Breast of Chicken Parmesan	Chinese Pork Tenderloin
Beef Burgundy	Sausage and Peppers
Stuffed Fillet of Sole Florentine	Hobo Steak
Baked Scrod New England	Veal Marsala
Eggplant Parmesan	Asian Chicken Stir Fry
Sweet and Sour Pork	Venison Medallions Gran Vaneur
Baked Meatloaf and Gravy	
Beef Stroganoff	

Sides:

Pasta Primavera	Au Gratin Potatoes
Horseradish Mashed Potatoes	Scalloped Potatoes
Asparagus [add \$1.00 per person]	Oven Roasted Potatoes
Green Beans Almandine	Grilled Root Veggies
Garlic Mashed Potatoes	Dilly Carrots Vichy
Baby Beets and Carrots	Baked Potato Fries
Seasonal Vegetable Medley	Broccoli Polonaise
Cauliflower And Cashews	Peas And Carrots
Tortellini Penne	Squash Gratin
Stuffed Shells Marinara	Butternut Squash
Macaroni and Cheese	Vegetable Lasagna
Garlic Herb Angel Hair	Calico Baked Beans
Rice Pilaf	Garlicky Mushrooms
Risotto Champagne	Home Fries O'Brien

Choose one dessert:

Lemon Crackle	Fresh Fruit Trifle	Carrot Cake
Tea Cookie Platter	Apple Strudel	Tiramisu
Apple Cobbler	Fresh Fruit Almond Torte	Raspberry Summer
Caramel Apple Tart	Chocolate Truffle Cake	Pudding
Assorted Mini Cupcakes	Chantilly Torte	Strawberry Slice on Puff
Chocolate Raspberry Trifle	Chocolatissimo	Fresh Fruit Trifle

Cheesecake with Strawberry Sauce
Canoli and Mini Cream Puffs
Old Fashioned Chocolate Cake
Mini Cookies and Bar Platter
Warm Bread Pudding; Whiskey Caramel Sauce

Suggested Menus For Dinner- Plated Service

Here we offer a variety of options for a banquet sit down dinner. Whether you are serving dinner after a business meeting or celebrating a special event, we can create the perfect setting for you.

The three menu options included in this brochure are for a minimum of 25 people and a maximum of 75 to be served at Events. You may create your own menu with these suggestions.

Each menu instructs you as to your courses, and choices. We will be happy to add any courses or create a special menu item to fit your needs.

It is necessary to add 18% house charge and 7% sales tax (+ +) to the prices in this brochure.

For additional hors d'oeuvres for your cocktail hour, please see our Hors d'Oeuvres menu

The Basics

\$18.00 per person ++

Your dinner will begin with Mixed Greens and bread basket with butter. We will plate your entrée with a delicious chef's pasta, rice or potato accompaniment, and Chef's vegetable. Water and coffee service, are included with your meal as well as a delightful chef's dessert and friandises.

Please choose one entrée:

Roasted Stuffed Turkey, and Gravy
Meat Lasagna Bolognese
Vegetable Lasagna Milanese
Cider Bourbon Roasted Pork Loin
Marsala Roasted Pork Shank
Rosemary Encrusted Ham
Individual Crusty Chicken Pot Pie
Baked Stuffed Chicken Breast
Chicken Tetraxini
Meatloaf with Mushroom Gravy
Swedish Meatballs
Baked Pollack New England

A Very Special Night

\$23.00 per person ++

These menus include our Signature starter at your table as well as our Signature House Salad, pasta, rice or potato accompaniment, Chef's vegetable, bread basket with butter, water and coffee service, and friandises.

You may offer your guests two entrees to choose from:

Chicken Picatta; Lemon and Capers or Marsala
Baked Chicken Breast "Cordon Bleu"
Orange Glazed Cornish Hen with Pecan Rice
Stuffed Pork Chops with Cinnamon Apples
Baked Haddock with Pea Tendrils
Grilled Salmon Barbecue Dill glaze
Grilled Fresh Scrod, Tomato Seafood Glaze
Balsamic Glazed Scallops-Five Spice & Strawberries
Baked Stuffed Lemon Sole Florentine
Pecan Encrusted Pork Tenderloin with Maple Cream
Venison Medallions with Chanterelles Dijon Cream
Veal Scaloppini Sardiniola
Slow Roasted Yankee Pot Roast Jardinières
Sirloin Stir Fry with Asian Vegetables
Rare Roasted Top Sirloin Perigourdine
Spinach & Apricot Stuffed leg of Lamb; Mint Sauce

Choose a dessert for this menu or next:

Lemon Crackle
Apple Cobbler
Chocolate Walnut Tart
Key Lime Tart
Old Fashioned Chocolate Cake
Mississippi Mud Pie
Carrot Cake
Strawberry Cream Cake
Chocolate Raspberry Cake
Crème Brule

Dinner Extravaganza

\$28.00 per person ++

Includes complimentary cheese and fruit platter during your cocktail hour. These menus include our Signature starter at your table as well as our Signature House Salad, pasta, rice or potato accompaniment, Chef's vegetable, bread basket with butter, water and coffee service, and friandises.

Choose one starter:

Champagne Fresh Fruit
Shrimp Cocktail [add \$2.00]
Asparagus Soup or Clam Chowder
French Onion Soup

You may offer your guests two entrees to choose from:

Chicken Scaloppini Saltimbocca
Lemon Basil Grilled Chicken Breast; Gorgonzola Polenta
Roasted Duck Breast; Grilled Butternut Squash; with Onion Marmalade
Grilled Veal Loin Chops Oscar
Veal Scaloppini; Thai Shrimp Coconut Lemon Glaze
Grilled Halibut Steak; New Orleans Crab Sauce
Tuna Steak with Pistachio Pesto
Grilled Shrimp wrapped San Danielle Prosciutto
Baked Stuffed Shrimp
Maryland Crab Cakes; Sauce Remoulade
Beef Wellington
Prime Rib au jus; Horseradish Cream
Glazed Fillet Mignon with Peppercorn Cream
New York Sirloin Steak; Marchand de Vin
Grilled Lamb Chop; Grilled Onions & Tomato Chutney

Choose a dessert:

Strawberry Slice on puff pastry
Lemon tart or Lemon Cream Cake
Chocolate Mousse Cake
Fresh Fruit Tart
Strawberry Cheesecake
Fresh Fruit Almond Torte
Chantilly Torte or Dobos Torte [add \$1.00 per person]
Apple Strudel
Tiramisu or Chocolate Truffle Cake

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."

Prices Subject to Change without Notice

Not responsible for typographical errors



Catering, Event Planning, and Special Orders by Appointment

Eastwood Shops; 2133 Boston Road #6B; Wilbraham, MA 01095

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