



BANQUET MENU

1 Miller's Lane, Nantucket, MA 02554 • (508) 228-6900

Sales Office: Toll Free 1-800-252-6858

www.nantucketinn.net



Nantucket is home to some of the best food and dining establishments anywhere.

Whatever your taste and no matter your budget, you'll find the spot that is perfect for your group. And most are within walking distance of our convenient and complimentary shuttle service.

The Nantucket Inn is pleased to be partnered with two of the island's favorite restaurants.

A.K. Diamond's
steaks, seafood, and spirits

A.K. Diamonds, just steps away at 16 Macy's Lane, serves fine steaks and the freshest seafood, all in a relaxed family setting. And don't miss the salad bar.

41 Arno's at
Main Street

Arno's at 41 Main Street is located in the heart of the historic downtown and features new and traditional American cuisine and an extensive wine list.

On-site catering is also available in one of our function rooms or Mom's dining room. Our sales staff will be happy to work with you to ensure the proper venue for every event.

Not all menus are available at all locations.
Changes to final guarantees may affect menus and service locations.
Surcharges may apply.

BREAKFAST OPTIONS

THE CONTINENTAL

Assorted Chilled Juices
Presentation of Breakfast Pastries
Coffee, Tea and Brewed
Decaffeinated Coffee
\$7.95

MOM'S BREAKFAST

*Mom's Restaurant serves a
Bountiful Breakfast Buffet each morning.
Private service is also available
within the dining room.
(Inquire about pricing)*





MEETING BREAK SERVICE

*Except where otherwise noted, all prices are per person,
Break items are priced for a limited time period and do not include refresh service.*

A LA CARTE SNACK OPTIONS

Yogurt with Fruit and Granola\$3.75 per person	Bagels with Cream Cheese and Butter\$3.25 per person
Fresh Whole Fruit\$2.50 per person	Cookies and Brownies\$3.25 per person
Sliced Fresh Fruits\$3.25 per person	Granola Bars (2 Each)\$3.00 per person
Assorted Baked Goods\$3.00 per person	Assorted Mini Candy Bars & Mints\$3.00 per person

Individual Bags of Chips, Pretzels or Popcorn (pick 2, 2 each)
\$3.00 per person

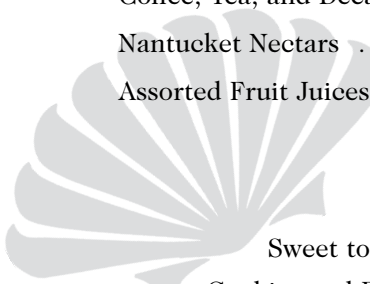
Beverage Break Package

Perfect anytime of the day Coffee, Tea and Decaffeinated Coffee, Assorted Fruit Juices and Assorted Soft Drinks
\$7.50 per person

A la carte Beverage Selections


Assorted Soft Drinks\$2.00 per can per person
Bottled Water\$2.00 per bottled per person
Coffee, Tea, and Decaffeinated Coffee\$2.50 per person
Coffee, Tea, and Decaffeinated Coffee\$15.00 per person, all day service
Nantucket Nectars\$3.00 per bottle, per person
Assorted Fruit Juices\$2.00 per bottle, per person

Specialty Break Suggestions



Sweet tooth
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee
Milk
\$6.75 per person

Healthy Choice
Yogurt with Granola
Sliced Fresh Fruit
Bottled Water
\$8.00 per person



BOX LUNCHES

Perfect for recreation days or on the ferry ride home.

Surfside

Choice of One Sandwich

Tuna Salad Up

or

Ham and Swiss Roll Up

or

Turkey and Swiss Roll Up

Fresh Fruit

Cookie

Potato Chips

Capri Sun

\$12.95

Miacomet

Choice of One Sandwich

Turkey BLT Roll-Up

or

Roast Beef, Cheddar, and Horseradish Sauce Roll Up

Pasta Salad

Fresh Fruit

Cookie

Potato Chips

Capri Sun

\$14.95

Pocomo

Lobster Salad Roll

Pasta Salad

Potato Chips

Fresh Fruit

Cookie

Capri Sun

\$18.95

LUNCHEON

The following selections are designed for service in a private dining room.

The Locals

Soup of the Day

Half Sandwich

or

Caesar Salad with Chicken

or

Turkey Club Roll-Up

Brownie a la Mode

Coffee and Tea Selections

\$16.95

RD's Special

Cup of Chowder

or

Caesar Salad

Baked Stuffed Sole

or

London Broil, Mushroom Demiglace

or

Chicken Parmesan

Chocolate Layer Cake

Coffee and Tea Selections

\$22.95

LUNCHEON DELI BUFFET

Sliced Deli Meat and Cheeses

Condiments

Marinated Vegetable Salad

Potato Chips

Assorted Soft Drinks

Assorted Breads and Rolls

Pasta Salad

Lettuce and Sliced Tomatoes

Cookies

\$18.95



HOR D'OEUVRE PARTIES

Chef's Station

(\$50 Attendant Fee, per 30 people)

Prime Rib, Rolls, Horseradish Sauce.....	275.00
Roast Turkey Breast, Rolls, Cranberry Chutney	150.00
Baked Ham, Rolls, Mustard	150.00
Jerk Spiced Pork Loin, Rolls, Mango Salad.....	175.00
Roasted Whole Tenderloin, Rolls, Horseradish Sauce ..	325.00

Fresh From the Sea


(\$50 Attendant Fee, per piece at market price)

Displayed on ice and served with
cocktail sauce and lemon wedges.

Cocktail Shrimp
Oysters on the Half Shell
Littleneck Clams

“Madaket” Chef's Party Menu

(minimum 25 people)



International Cheese and Fruit Board with Crackers and Mustards
Fresh Vegetable Crudite with Two Dips
Boursin Cheese, Ham, and Asparagus Roll-Up Finger Sandwiches
Grilled and Marinated Vegetable Antipasto
Tri-Color Corn Chips with Guacamole, Salsa Fresca and Sour Cream
Fresh Tomato, Basil, and Mozzarella Bruschetta
Firecracker Shrimp & Popcorn Chicken
Wild Mushroom and Goat Cheese Frittata with Fresh Herbs
\$22.95



“Sconset” Chef's Party Menu

(minimum 50 people)

International Cheese and Fruit Board with Crackers and Mustards
Fresh Vegetable Crudite with Two Dips
Boursin Cheese, Ham, and Asparagus Roll-Up Finger Sandwiches
Grilled and Marinated Vegetable Antipasto
Tri-Color Corn Chips with Guacamole, Salsa Fresca and Sour Cream
Fresh Tomato, Basil, and Mozzarella Bruschetta
Firecracker Shrimp
Wild Mushroom and Goat Cheese Frittata with Fresh Herbs
Chicken Satays
Crispy Buffalo Chicken Poppers with Blue Cheese Dip and Celery
Fried Pork Potstickers with Hoisin Dipping Sauce
Sauteed Seafood Cakes with Whole Grain Dijonaise
\$29.95





HORS D'OEUVRE PARTIES

Traditional Selections

(displays of)

Presentation of International and Domestic Cheeses,
served with fresh fruit and crackers or
Garden Fresh Vegetable Crudites,
served with dipping sauces

For 25 people.....100.00

For 50 people.....175.00

For 100 people.....300.00



HORS D'OEUVRE PLATTERS

Chilled Options

(priced per 50 pieces)

Onion Jam Crostini62.50
Roasted Asparagus and Prosciutto, Garlic Aioli ..	100.00
Roasted Potatoes, Sour Cream, Bacon, and Chives	62.50
Deviled Eggs62.50
Boursin Cheese, Ham, and Asparagus Pinwheels ..	.75.00
Endive, Boursin, and Smoked Salmon100.00
Fresh Tomato, Basil and Mozzarella Bruschetta75.00
Shrimp Cocktail, Horseradish Cocktail Sauce125.00
Lobster Salad Tartlets125.00
Bococini Mozzarella and Tomato - Basil Skewers	.125.00

Hot Options

(priced per 50 pieces)

Buffalo Popcorn Chicken, Blue Cheese Dip62.50
Fried Chicken Tenderloins62.50
Mozzarella Sticks Marinara62.50
Buffalo or BBQ Chicken Wings75.00
Pork Pot Stickers, Hoisin Dipping Sauce75.00
Southwest Egg Rolls100.00
Chicken and Ginger Spring Rolls100.00
Coconut Shrimp, Dipping Sauce125.00
Crab Cakes, Dijonaise125.00
Individual Beef Wellington125.00
Scallops in Bacon, Honey Mustard Dip125.00
Sesame Chicken Satay, Hoisin Dip125.00
Beef Satay, Peanut Dipping Sauce125.00
Firecracker Shrimp125.00



*If food for hors d'oeuvre party is less than \$500.00
add \$10.00 per hour for attendant.*



DINNER

(Minimum 40 Guests)

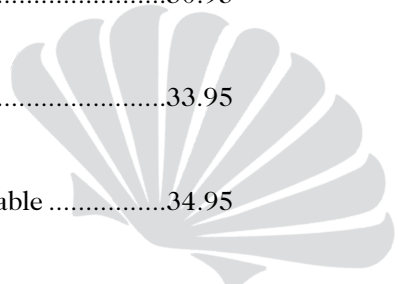
*The following selections are designed to be served in a private dining room.
Buffet and theme dinners are also available on the Windsong deck (weather permitting).*

Nantucket Quahog Chowder or Caesar Salad

Entrees

(Choice of one)

- Stuffed Sole
with lobster cream sauce, rice, and seasonal vegetables30.95
- Cranberry BBQ Babyback Ribs
with cole slaw and fries33.95
- Roast Prime Rib of Beef
12 oz. cut, served au jus, mashed potato, and seasonal vegetable34.95
- Hoisin Glazed Sesame Salmon
with sweet hoisin glaze, sesame seeds, rice and seasonal vegetable32.95
- Curried Vegetable Saute
with mild curry sauce, assorted seasonal vegetables, rice pilaf30.95
- Grilled Chicken Breast
with roasted corn salsa, cilantro black beans31.95



Choice of Dessert & Coffee and Tea Selections

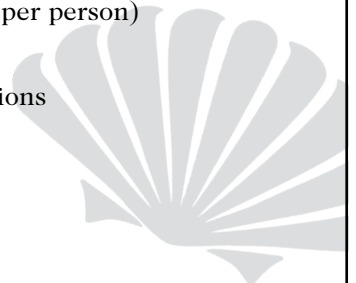


NEW ENGLAND CLAMBAKE

(Minimum 40 Guests)

- | | |
|---------------------------|------------------------------------|
| New England Clam Chowder | Steamed Little Necks |
| Tossed Garden Salad | Barbequed Chicken |
| Fresh Pasta Salad | 1 1/4 lb. Lobster (one per person) |
| Steamed Red Bliss Potato | Linguica |
| Corn on the Cob | Dessert Selections |
| Coffee and Tea Selections | |

\$57.00





DINNER BUFFET

(Minimum 40 Guests)

Starters

- Nantucket Clam Chowder
- Tossed Salad with Assorted Toppings and Dressings
- Rolls and Butter
- Rosemary Roasted New Potatoes or Rice Pilaf
- Vegetable Medley

Entree Choices

- Penne Pasta Primavera Alfredo
- Baked Haddock with Fresh Herb Beurre Blanc
- Roasted Jerk Spiced Pork Loin, Mango Salad
- Chicken Tenderloins Piccata
- Sliced Flank Steak, Mushroom Ragout
- BBQ Babyback Ribs
- Seafood Lasagna

Dessert

- Variety of Plated Desserts
- Coffee and Tea

2 entree selections	31.95
3 entree selections	32.95
4 entree selections	35.95

COCKTAIL RECEPTIONS

Open Bar Prices

(priced per guest)

First Hour	15.50
Second Hour	11.25
Each Additional Hour	10.00

Cash or Consumption Bar Prices

(priced per drink)

House Brands	6.00
Call Brands	7.00
Premium Brands	7.50
Liqueurs	8.50
Domestic Beer	4.50
Imported Beer	5.00
House Wine	7.00
Specialty Pours Wines	8.00
Soft Drinks and Juices	2.50



BEVERAGE SERVICE FEES

Set-up Fees

There will be a \$50 set-up fee for portable bar functions, when sales are less than \$500.00

Bartender Fee

There will be a \$35 bartender fee for private room functions, when sales are less than \$300.00

Cocktail Service

There will be a \$50 cocktail server fee for each cocktail server during a private meal function.



FOOD AND BEVERAGE POLICIES

Guarantees

A final guarantee is required 72 hours prior to the function. This guarantee or the actual served, which ever is greater, will be charged. In order to aid in seating, the Nantucket Inn will set for 5% over the guaranteed number, unless your count reaches maximum allowances for the room.

Pricing

Menu prices are subject to change without notice. Prices will be confirmed 90 days prior to the function. All prices are subject to 7.0% Massachusetts state and local meals tax and 18% service charge.

Package rate plans may require some menu items to be eliminated or available only at an additional charge.

Selection of Menu

These menu options are suggested for your consideration. If you prefer, our Catering Department will be pleased to tailor a menu to your desire.

Before placing your order please inform the staff if anyone in your party has a food allergy.

Not all menus are available at all locations.

Menu selections, room requirements and other arrangements are to be received at least 30 days prior to the function.

To ensure proper service, we suggest selecting one entree item for all of your guests. The selection of two entree items will necessitate additional surcharge of \$2.00 per person. The Nantucket Inn will prepare for the guaranteed number of each entree. Additional meals over the guarantee will be the chef's selection.

Special dietary needs will be accommodated if submitted with guarantee numbers, 72 hours in advance.

Changes to final guarantees may affect menus and service location. Surcharges may apply.

Payment

Unless alternate credit arrangements have been made, full payment is required 72 hours prior to the start of functions by cash, certified check or credit card.

Hold Harmless

The Nantucket Inn shall be held harmless if it becomes necessary to cancel a function due to an act of God or any other reason that in its judgement will impair efforts to properly and safely host such a function.

Liquor Regulation

The Nantucket Inn holds a license granted by the state of Massachusetts and is responsible for complying with its regulations.

No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcohol to any guest at any time necessary to comply with the Massachusetts State Liquor Laws.

Overtime Clause

Should the scheduled start of a function be delayed by more than one hour, overtime labor charges will apply.

Displays and Decoration

All displays and decorations proposed by a guest shall be subject to prior approval by the Nantucket Inn.

Personal Property

The personal property of any guest which is subsequently brought onto the property of the Nantucket Inn shall be the sole responsibility of the guest. The Nantucket Inn shall not be liable for loss for damage to any such property for any reason.