

Buffet Menu

* Minimum of 25 people *

BRUNCH \$22.95 per person

Chilled Fruit Juices, Assorted Breakfast Pastries, Scrambled Eggs or Assorted Quiches (choice of two) Sugar Cured Bacon or Country Sausage Links, Garden Salad Bowl, Hash Browned Potatoes, Assorted Finger Sandwiches (choice of two) Pancakes, Waffles or French Toast, (choose one) and Coffee or Tea

Quiche Selections:

Broccoli & Mushroom, Lorraine,
Bacon & Cheddar, Spinach & Feta, or
Tomato, Basil & Mushroom

Finger Sandwich Selections:

Chicken Waldorf Salad, Crab Salad or Tuna Salad

CHEF'S \$31.95 per person

Garden Salad Bowl, Freshly Baked Rolls, Assorted Cheese Platter, Choice of Two Hot Entrées, Choice of One Accompaniment, Choice of One Dessert and Coffee or Tea

Hot Entrée Selections:

Baked Haddock, Chicken Marsala or Roast Beef Au Jus

Accompaniment Selections:

Vegetable Medley and Rice Pilaf or
Herb Roasted Potatoes

Dessert Selections:

Assorted Desserts or French Vanilla Ice Cream

DELUXE \$38.95 per person

Garden Salad Bowl, Freshly Baked Rolls, Assorted Cheese, Fruit and Vegetable Crudités, Choice of Two Hot Entrées, Vegetable Medley and Rice Pilaf or Herb Roasted Potatoes, Chef's Dessert Selection and Coffee or Tea

Hot Entrée Selections:

Roasted Prime Rib Carving Station, Chicken Teriyaki, Baked Haddock or Grilled Salmon

Banquet Menu Plans

All options include Salad Bar and a choice of Rice Pilaf, Baked Potato or Vegetable Medley.
(Soup Optional, add \$2.00 per person)

Option 1 \$28.95* per person

Choice of: 8 oz. Prime Top Sirloin**
Chicken Marsala
7 oz. Baked Haddock

Includes: French Vanilla Ice Cream
Coffee or Tea

Option 2 \$33.95* per person

Choice of: 10 oz. Prime Top Sirloin**
10 oz. Haddock
Baked Stuffed Shrimp (4)

Includes: French Vanilla Ice Cream
Coffee or Tea

Option 3 \$37.95* per person

Choice of: 12 oz. Prime Rib**
Baked Scallops & Sirloin**
Baked Stuffed Shrimp & Sirloin**
Swordfish

Includes: Chef's Dessert Selection
Coffee or Tea

Option 4 \$40.95* per person

Choice of: 16 oz. Prime Rib**
8 oz. Filet Mignon Béarnaise **
New York Sirloin **
Baked Stuffed Shrimp & Prime Rib**

Includes: Chef's Dessert Selection
Coffee or Tea

Option 5 \$43.95* per person

Choice of: Ribeye**
10 oz. Filet Mignon Béarnaise**
Lobster Tail & Sirloin**
Baked Scallops & Prime Rib **

Includes: Chef's Dessert Selection
Coffee or Tea



** All of our steaks and chops are cooked to order.
Consuming raw or undercooked meats may
increase the risk of food borne illness.

***Before placing your order, please inform your server if
anyone in your party has a food allergy.***

Luncheon Menu Plans

All options accompanied by served salad and a choice of one of the following: Rice Pilaf, Baked Potato or Vegetable Medley
(Salad Bar or Soup Optional, add \$2.00 per person)

Option 1 \$23.95* per person

Choice of: 6 oz. Prime Top Sirloin**
Chicken Florentine
7oz. Baked Haddock

Includes: French Vanilla Ice Cream
Coffee or Tea

Option 2 \$25.95* per person

Choice of: 8 oz. Prime Top Sirloin**
Baked Stuffed Shrimp (3)
Chicken Marsala

Includes: French Vanilla Ice Cream
Coffee or Tea

Option 3 \$30.95* per person

Choice of: 10 oz. Prime Top Sirloin**
10 oz. Haddock
Grilled Salmon with orange honey butter

Includes: Chef's Dessert Selection
Coffee or Tea

Chilled Hors d'oeuvres (Per 50 Pieces)

Iced Shrimp Bowl ~ \$140.00
Assorted Cheese Platter ~ \$95.00
Cheddar Cheese Crock with Crackers ~ \$50.00
Vegetable Crudités with Dip ~ \$60.00
Seasonal Fresh Fruit Tray with Grand Marnier Cream ~ \$75.00
Chilled Oysters on the Half shell ~ \$120.00

Hot Hors d'oeuvres (Per 50 Pieces)

Mini Crab Cakes ~ \$110.00
Chicken Wings (Buffalo or Teriyaki) ~ \$60.00
Scallops Wrapped in Bacon ~ \$115.00
Chicken Fingers ~ \$60.00
Potato Skins ~ \$60.00
Clams Casino ~ \$110.00
Mini Beef Wellingtons ~ \$150.00
Beef Tenderloin & Portabella Mushroom Sauté ~ \$125.00
Crab Stuffed Mushrooms ~ \$100.00
Spinach Stuffed Mushrooms ~ \$90.00
Italian Meatballs ~ \$50.00
Chicken Satay with Spicy Peanut Sauce ~ \$85.00
Hoisin Sirloin Steak Skewer ~ \$85.00
Spanakopita ~ \$110.00
Chicken Teriyaki Skewers ~ \$75.00
Vegetable Ravioli's ~ \$75.00
Pot stickers ~ \$75.00

*Tax and Gratuity not included. Prices subject to change.

Entrees

All Entrees include Rice Pilaf, Baked Potato or Vegetable Medley and Salad Bar.

Top Sirloin**
Tenderloin Medallions Au Cabernet**
Steak Au Poivre**
Teriyaki Sirloin**
Old Fashioned Sliced Sirloin**
New York Sirloin**
Sirloin for Two**
Filet Mignon Bearnaise**
T-Bone Steak
Ribeye w/ Bleu Cheese Pecan Butter
Prime Rib**
Beef Wellington**
Pork Chops**
Catch of the Day
Blackened Salmon
Grilled Swordfish
Baked Haddock
Baked Scallops
Baked Scallops & Sirloin**
Baked Scallops & Prime Rib**
Baked Scallops & Tenderloin Medallions**
Baked Stuffed Shrimp
Baked Stuffed Shrimp & Sirloin**
Baked Stuffed Shrimp & Prime Rib**
Baked Stuffed Shrimp & Tenderloin Medallions**
Shrimp Scampi over Linguine
Chicken Florentine
Grilled Chicken over Linguine

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breakfast, lunch or dinner.
Cocktail Parties • Office Parties • Showers •
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Or any other occasion.

~ Luncheon Banquets Available ~

Select from any of our convenient menu plans
or create your own.

If we can be of personal service in planning
your function, please contact us at any of our
convenient locations.

AFFILIATES

The Hardcover

15A Newbury Street
Route 1 North
Danvers, MA 01923
Phone: 978.774.1223
Fax: 978.777.5038

www.thehardcover.com

Barnsider

480 Sand Creek Road
Albany, NY 12205
Phone: 518.869.2448
Fax: 518.869.4485

www.barnsiderrestaurants.com

THE BEVERLY DEPOT

Banquet Menu Plans



10 Park Street
Beverly, MA 01915
Phone: 978.927.5402
Fax: 978.927.9897
www.beverlydepot.com