Each package Includes:

Elegant Display of Assorted Cheeses, Crackers and Fruit Upon Arrival
Vegetable Crudite with Ranch Dip
Choice of 4 Butler Passed Hors D’oeuvres
Sparkling Punch or Apple Cider (non-alcoholic)
Choice of Table Linens and Napkin Colors
Holiday Décor and Centerpiece for Each table
Dance Floor Set up
Staffing and Facility Charges
Free On-Site Parking
Overnight Rooms Available
**Served Dinner Package**

Entrees include the following:

- Field Greens Salad or Soup
- Fresh Baked Rolls & Butter
- Choice of Vegetable and Starch
- Coffee, Decaffeinated Coffee, Select Teas
- Bete Noir with Strawberry Coulis

50 person minimum

<table>
<thead>
<tr>
<th>Entree</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Prime Rib Au Jus</strong></td>
<td>Boneless Cut of Prime Rib Served with Horseradish, Sweet Chili Aioli, or Brown Mustard</td>
<td>$44.00</td>
</tr>
<tr>
<td><strong>Surf and Turf</strong></td>
<td>Petite Grilled Filet Served with Two Baked Stuffed Shrimp</td>
<td>$48.00</td>
</tr>
<tr>
<td><strong>Grilled Filet Mignon</strong></td>
<td>Flame Grilled and Served with Bordelaise Sauce</td>
<td>$46.00</td>
</tr>
<tr>
<td><strong>Chicken Cordon Bleu</strong></td>
<td>Boneless Breast of Chicken, Baked Ham, and Cheese</td>
<td>$40.00</td>
</tr>
<tr>
<td><strong>Baked Cod Parmesan</strong></td>
<td>Tender Cod Baked with Creamy Parmesan and Herb Sauce</td>
<td>$39.00</td>
</tr>
<tr>
<td><strong>Chicken Saltimboca</strong></td>
<td>Boneless Breast of Chicken Topped with Layer of Prosciutto, Spinach and Mozzarella</td>
<td>$38.00</td>
</tr>
<tr>
<td><strong>Seafood Stuffed Filet of Sole</strong></td>
<td>Served with a Dill Mustard Cream</td>
<td>$39.00</td>
</tr>
<tr>
<td><strong>Chicken Chasseur</strong></td>
<td>Sautéed Chicken Breast Laced with Artichokes, Tomatoes, Mushrooms, White Wine and Garlic</td>
<td>$38.50</td>
</tr>
<tr>
<td><strong>Baked Stuffed Salmon</strong></td>
<td>Filet of Salmon Stuffed with Mascarpone and Spinach</td>
<td>$40.00</td>
</tr>
<tr>
<td><strong>Stuffed Chicken Breast</strong></td>
<td>Boneless Breast of Chicken Stuffed with Cranberries and Sourdough Stuffing</td>
<td>$40.00</td>
</tr>
<tr>
<td><strong>Herb Crusted Salmon</strong></td>
<td>Fresh Herb Coated Baked Salmon</td>
<td>$39.50</td>
</tr>
<tr>
<td><strong>Herb Crusted Chicken</strong></td>
<td>Sautéed Boneless Breast of Chicken Coated in Fresh Herbs and Topped with Citrus Beurre Blanc</td>
<td>$38.00</td>
</tr>
<tr>
<td><strong>Vegetable Napoleon</strong></td>
<td>Layered Grilled Squash, Zucchini, Red Onion, Eggplant, and Peppers, Served with Polenta, Mozzarella, and Marinara Sauce</td>
<td>$37.00</td>
</tr>
<tr>
<td><strong>Eggplant Rollatini</strong></td>
<td>Breaded Eggplant Stuffed with Mozzarella Served with Marinara Sauce</td>
<td>$37.00</td>
</tr>
</tbody>
</table>

All food and beverage is subject to 18% house charge and 7% state and local tax.
Mount Holyoke College  Willits-Hallowell Center  413-538-2051
Deluxe Buffet

Field Greens Salad
Assorted Homemade Dressings
Antipasto Salad
Vegetable Medley of Zucchini, Squash and Carrots
Baked Stuffed Potatoes, Roasted Red Bliss Potatoes
Horseradish Cheddar Mashed Potatoes
or Rice Pilaf
Fresh Rolls and Creamy Butter

Choice of two entrees:
- Chicken Chasseur
- Chicken with Wild Mushroom Madeira
- Chicken with Sausage Caponata
- Chicken Saltimbocca
- Roast Sirloin of Beef with Bordelaise Sauce
- Roast Pork with Spiced Cider Sauce
- Seafood Stuffed Filet of Sole
- Shrimp and Scallop Scampi
- Salmon with Dill Mustard Cream
- Eggplant Rollatini
- Penne Pasta with Broccolini, Walnuts and Parmesan Cream

Premium Dessert Display
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

$47.00 per person
50 person minimum

All food and beverage is subject to 18% house charge and 7% state and local tax.
**Beverages**

**Top Shelf**

**Liquors:** Wild Turkey Bourbon, Jameson's Irish Whiskey, Glen Livet Scotch, Dewars Scotch, Grey Goose Vodka, Tanqueray Gin, Meyers Rum, Bacardi Rum, Jose Cuervo Tequila, Courvoisier, Bailey's Irish Cream, Grand Marnier, Kahlua

**Wine:** Clos du Bois Chardonnay, Nobilo Sauvignon Blanc, BV Cabernet Sauvignon, Estancia Merlot

**Beer:** Corona, Magic Hat, White Lion, Sam Adams, Sam Adams Light, Budweiser, Coors, Clausthaler Non-Alcoholic Beer

**Open Bar Pricing**

<table>
<thead>
<tr>
<th>Top Shelf</th>
<th>Premium Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Social Hour</td>
<td>$14.00</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

Open bar pricing is subject to an 18% house charge and prevailing state and local taxes.
Non-alcoholic service for guests under the age of 21 in conjunction with an open bar package is $2.00 per person per hour.

**Cash and On Consumption Bar Pricing**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Beer</td>
<td>$4.00 - $4.75</td>
</tr>
<tr>
<td>Mixed Drinks</td>
<td>$5.50 and up</td>
</tr>
<tr>
<td>Martini</td>
<td>$6.75</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$6.75</td>
</tr>
<tr>
<td>Top Shelf Wine</td>
<td>$7.25</td>
</tr>
</tbody>
</table>

**Beverage Service Policies**

- Shots are not offered from our bars.
- The bar will close 30 minutes before event conclusion.
- Only 1 drink at a time is served per person.
- Maximum 5 hour open bar

**Premium Shelf**

**Liquors:** Jack Daniels Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Dewars Scotch, Smirnoff Vodka, Captain Morgan, Bacardi Rum, Canadian Club, Beefeater Gin, Kahlua, Amaretto

**Wine:** Woodbridge Chardonnay, Mezzacorona Pinot Grigio, Mezzacorona Pinot Noir, C.K. Mondavi Merlot

**Beer:** Corona, Magic Hat, White Lion, Sam Adams, Sam Adams Light, Budweiser, Coors, Clausthaler Non-Alcoholic Beer

**Soups**

- Caramelized Onion Chowder with Vanilla Truffle Oil
- Apple Butternut Bisque
- Curried Green Lentil Soup

**Vegetables**

- Grilled Lemon Garlic Asparagus
- Balsamic Braised Brussel Sprouts with Cranberry Sauce
- Broccolini with Roasted Garlic Oil

**Potato/Starch**

- Roasted Heirloom Potatoes with Vanilla Truffle Oil
- Roasted Beet Risotto
- Roasted Red Bliss Potatoes
- Horseradish Cheddar Mashed Potatoes
- Jasmine Rice

This is a small selection of sides available for your reception. Consult with your coordinator for the most up to date seasonal selections available.
As a compliment to the vegetable crudité, cheese, cracker and fruit display included in each package, please choose 4 of the following butler passed hors d’oeuvres for the social hour.

**Cold**
- Cajun Shrimp with Pineapple Salsa
- Honeydew Melon Wrapped in Prosciutto
- Filet of Beef Croustade with Caramelized Onions
- Goat Cheese Crostini with Black Pepper Marmalade
- Beet and Herb Goat Cheese Profiteroles with Balsamic Syrup
- Antipasto Skewers

**Hot**
- Crab and Corn Fritters with Chipotle Aioli
- Petite Crabcakes with Chili Lime Aioli
- Mushrooms stuffed with Boursin and Spinach
- Mozzarella, Tomato, Carmelized Onion, with Balsamic Vinegar on Baguette
- Sweet Potato Latke served with a Cinnamon, Honey, Nutmeg Sour Cream
- Spinach and Feta Turnovers
- Grilled Brie Tartine
- Baked Brie with Raspberry Wrapped in Phyllo Dough
- Panko Chicken Tenders with Honey Mustard
- Parmesan Risotto Ball with Truffle Oil

**Policies and Further Information**
- A non-refundable deposit of $750.00 is required to confirm the event date
- A second payment of $1,000.00 is due one month prior to the event
- All details must be finalized no later than 1 month prior to the event
- Final guest count is due 5 business days prior.
- Final payment is due 3 days prior to the event. A credit card must be given prior to the event to cover any on consumption bar bills.
- A seating chart is due to your event coordinator 5 days prior to your event. For plated menus, placecards with each person’s menu choice must be provided to your event coordinator at least 48 hours prior to the event.
- Decorations that are brought in by the client must be removed from Willits-Hallowell Center immediately following the event.
- Please be aware that House Charges or Bartender Fees do not represent a tip, gratuity or service charge for the wait staff employees, bartenders, or any other service employees providing services for your event.