

White Cliffs



Distinguished Social and Corporate Banquet Menus



The Messon Estate 1886

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THE HISTORY OF WHITE CLIFFS



The story of White Cliffs dates back to 1886. It was then known as the Wesson Estate and was built by Mr. Daniel Baird Wesson of Springfield Massachusetts, noted inventor and arms manufacturer associated with Smith and Wesson firearms.

Smith & Wesson was principally noted for a revolver it manufactured which contained an open cylinder and utilized metal cartridges, an outstanding development in the field of firearms. Mr. Wesson accrued a considerable fortune in the production of these revolvers.

Born in nearby Worcester, he served his apprenticeship at a small firearms factory in Northborough, not far from the present White Cliffs. It was at this time he met his wife, Miss Cynthia Hawes, here in Northborough. They were married in May of 1847.

Mr. Wesson's profession and business took him to Hartford, Connecticut and later, to Springfield Massachusetts, where he built a permanent home. However, the summer months were spent in Northborough and Mrs. Wesson expressed the wish that she would also like to have a home built here.

Mr. Wesson thought well of the idea and immediately set forth to have the home built. He employed skilled craftsmen from Italy to work on the imported tropical woods and marbles used in each of the rooms of the mansion. Mr. Wesson's own inventive nature was involved in the construction of an aqueduct and pumping station in order to supply hot and cold running water to every bedroom in the mansion.

Each room was of a different design and decoration. The furniture was designed and made from the same wood used in a room. A jewel-like quality was created on the interior by the extensive use of stained glass windows. In the evening, the same effect was achieved by multi-colored stained glass lighting fixtures.

The mansion was completed in 1886, as it is inscribed over the fireplace in the entrance hall. The Wessons spent eighteen summers here. Mr. and Mrs. Wesson would drive by horse and carriage from Springfield with their grandchildren each summer and return in the fall.

White Cliffs was maintained in the grand manner of the Wessons until 1930, when the last private owner sold its furniture and fixtures at public auction.

Today, White Cliffs is a premier function facility which is host to many weddings, bar/bat-mitzvahs, corporate and social events throughout the year.

Meeting Day Suggestions

Breakfast Selections

Brunch Buffet

MEETING DAY SUGGESTIONS

☞ The Continental ☞

*Chilled Juices (Select Two)
Orange, Grapefruit, Cranberry, Tomato
Assorted Breakfast Pastries
(Includes Mini Danish, Muffins, Bagels and Cream Cheese)
Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Herbal Teas
\$8.95 per person*

☞ The White Cliffs Meeting Package ☞

*Pre-Meeting
Chilled Juices (Select Two)
Orange, Grapefruit, Cranberry, Tomato
Assorted Breakfast Pastries
(Includes Mini Danish, Muffins, Bagels and Cream Cheese)
Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Herbal Teas*

*Mid-Morning
Freshly Brewed Regular and Decaffeinated Coffee Refill
Tea and Herbal Teas*

*Mid-Afternoon
Soft Drinks and Assorted Homebaked Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Herbal Teas*

\$12.95 per person

MEETING DAY SUGGESTIONS

☞ Coffee Break Suggestions ☞

Coffee Station

*Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Assorted Herbal Teas
\$1.95 per person*

Assorted Juice Bar

(Select Two)

*Orange, Grapefruit, Apple, Cranberry and Tomato
\$3.50 per person*

Assorted Soft Drinks

*Coke, Diet Coke, Sprite, Gingerale and Poland Spring Water
\$2.95 per person*

Assorted Breakfast Pastries

*Mini Danish, Muffins and Bagels with Cream Cheese
\$3.95 per person*

Assorted Cookies and Brownies

*Chocolate Chip, Cinnamon Raisin, Peanut Butter Cookies
and Chocolate Brownies with and without Nuts
\$3.95 per person*

International Cheese Presentation

*An Array of Cheeses and Fresh Fruit Served on a Large Mirror
Accompanied by an Assortment of Crackers
Small Serves Approx. 50 \$75.00
Large Serves Approx. 100 \$140.00*

Fresh Cut Vegetable Crudite'

*with Creamy Cucumber Dill Dip
Serves Approx. 75 \$120.00*

PLATED BREAKFAST SUGGESTIONS

☞ The Executive Breakfast ☞

*(Minimum Attendance of 50)
\$15.95 per person*

Chilled Juice

(Select One)

Orange, Grapefruit, Cranberry, Tomato

Wedge of Ripe Melon

Freshly Scrambled Eggs

Lyonnaise Potatoes

Seasoned Diced Potatoes with Sauteed Onions

Crisp Bacon, Sausage, or Grilled Hearthstone Ham

Fresh Hot Pecan Rolls and Butter

Bagels and Cream Cheese

*Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Herbal Teas*

BREAKFAST BUFFET

*(Minimum Attendance of 50)
\$17.95 per person*

*Assorted Chilled Juices
(Select Two)
Orange, Grapefruit, Cranberry, Tomato*

French Toast Served with Butter and Warm Maple Syrup

Seasonal Sliced Fresh Fruit Presentation

Crisp Bacon and Sausage

Freshly Scrambled Eggs

*Lyonnaise Potatoes
Seasoned Diced Potatoes with Sauteed Onions*

Assorted Cold Cereals

*Assorted Breakfast Pastries
(Includes Mini Danish, Muffins, Bagels and Cream Cheese)*

*Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Herbal Teas*

BREAKFAST BUFFET

*🌀 Creative Breakfast Additions 🌀
(The Following Prices are on a Per Person Basis)*

Eggs Benedict \$3.50

Omelettes Cooked to Order \$4.95

(Subject to a \$50.00 Administration Fee)

Grilled Hearthstone Ham \$3.50

Fresh Gourmet Croissants \$2.50

*Cheese Blintzes Served with Sour Cream and Topped with
Choice of Strawberry or Blueberry Sauce \$4.50*

BRUNCH BUFFET

(Minimum Attendance of 50)

🌀 Breakfast Items 🌀

*Assorted Chilled Juices
(Select Two)*

Orange, Grapefruit, Cranberry, Tomato, Apple

Fresh Fruit Presentation

Freshly Scrambled Eggs

Crisp Bacon and Sausage

*Lyonnaise Potatoes
Seasoned Diced Potatoes with Sauteed Onions*

*Pastry Station
Assorted Fresh Baked Breakfast Pastries
Includes Mini Danish, Muffins, Bagels and Cream Cheese*

BRUNCH BUFFET

🍴 Lunch Items 🍴

2 Entrees - \$27.95 per person 3 Entrees - \$29.95 per person
4 Entrees - \$31.95 per person

Boneless Breast of Chicken

Wild Rice or Sage Stuffing, with Sauce Supreme

Chicken Divan

*Boneless Breast of Chicken Stuffed with
Broccoli and Cheese, Topped with Sauce Mornay*

Boneless Breast of Chicken

Apple Nut Raisin Stuffing and Raspberry Glaze

Chicken Marsala

*Boneless Breast of Chicken Filets Sauteed in
Marsala Wine Sauce and Mushrooms*

Chicken Piccata

Chicken Filets Sauteed in a Lemon Butter Wine Sauce with Capers

New England Scrod

*Filet of Fresh Scrod Baked in Lemon, Butter and Wine
with a Butter Crumb Topping*

Stuffed Fillet of Sole

*Two Delicate Pieces of Sole Wrapped Around Seafood Stuffing
with Newburg Sauce*

Roast Top Round of Beef

Tender Sliced Top Round of Beef with Madeira Wine Sauce

Roast Loin of Pork with Sauce Robert

A Sweetened Demi Glaze with Dijon Mustard

BRUNCH BUFFET

🍴 Vegetable and Potato 🍴

(Select Three)

Whole Herbed Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Delmonico Potatoes

Oven Roasted Potatoes

Rice Pilaf

Candied Sweet Potatoes

Glazed Baby Carrots

Fresh Green Beans Almondine

Steamed or Stir Fried Vegetable Medley

Whipped Butternut Squash

🍴 Fresh Dinner Rolls 🍴

A Basket of Fresh Baked Rolls on Every Table

🍴 Assorted Gourmet Cakes and Tortes 🍴

*A Large Assortment of Cakes, Gourmet Tortes,
Carrot Cake and Cheesecakes*

🍴 Freshly Brewed Regular and Decaffeinated Coffee 🍴

Tea and Assorted Herbal Teas

Luncheon Selections

PLATED LUNCHEON SUGGESTIONS

(Minimum Attendance of 50)

🍴 **Appetizers** 🍴 (Select One)

Medley of Fresh Fruit
Individually Plated Fresh Garden Salad
Minestrone Soup
Cream of Broccoli Soup
Italian Wedding Soup
Chicken Rice Vegetable Soup
Strawberry Zinfandel Soup
New England Clam Chowder (\$2.25 extra per person)

🍴 **Fresh Dinner Rolls** 🍴
A Basket of Fresh Baked Rolls on Every Table

🍴 **Entrees** 🍴

Chicken Parmesan
Breaded Chicken Filets Smothered with Provolone and Parmesan Cheese atop a bed of Ziti with our Homemade Red Sauce \$18.95

Boneless Breast of Chicken
Wild Rice or Sage Stuffing, with Sauce Supreme \$18.95

Chicken Divan
Boneless Breast of Chicken Stuffed with Broccoli and Cheese Topped with Sauce Mornay \$18.95

PLATED LUNCHEON SUGGESTIONS



Boneless Breast of Chicken

Apple Nut Raisin Stuffing and Raspberry Glaze \$18.95

Chicken Marsala

*Boneless Breast of Chicken Filets Sauteed in
Marsala Wine Sauce and Mushrooms \$18.95*

Chicken Piccata

*Chicken Filets Sauteed in Lemon Butter
Wine Sauce with Capers \$18.95*

New England Scrod

*Filet of Fresh Scrod Baked in Lemon, Butter and Wine
with a Butter Crumb Topping \$19.95*

Baked Salmon

*Ocean Fresh Filet of Atlantic Salmon Baked in Lemon, Butter and
Wine Served with Fresh Dill Sauce \$18.95*

Stuffed Fillet of Sole

*Two Delicate Pieces of Sole Wrapped Around Seafood Stuffing
with Newburg Sauce \$18.95*

Roast Loin of Pork with Sauce Robert

A Sweetened Demi Glaze with Dijon Mustard \$19.95

Baked Hearthstone Ham

Served with Pineapple Raisin Sauce \$19.95

London Broil

Tender Grilled Slices of Marinated Flank Steak \$19.95

🍴 **Vegetable and Potato** 🍴

(Select Two)

Whole Herbed Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Delmonico Potatoes

Oven Roasted Potatoes

Rice Pilaf

Candied Sweet Potatoes

Glazed Baby Carrots

Fresh Green Beans Almondine

Fresh Steamed or Stir Fried Vegetable Medley

Whipped Butternut Squash

🍴 **Dessert** 🍴

(Select One)

Traditional Strawberry Shortcake

Ice Cream Pie with Strawberry Sauce

Oreo Cookie Ice Cream Pie with Chocolate Sauce

New York Cheesecake with Strawberry Sauce

Mud Ice Cream Pie with Chocolate Sauce

Ice Cream Puff with Chocolate Sauce

Vanilla Ice Cream with Chocolate or Strawberry Sauce

White Raspberry Truffle (\$1.00 extra per person)

(Vanilla Ice Cream with Swirl of Raspberry Sherbet Dipped

in White Chocolate and Topped with Dark Chocolate Drizzle)

Manhattan Truffle (\$1.00 extra per person)

(Vanilla and Chocolate Ice Cream Blended with Sliced Maraschino Cherries and

Almonds Dipped in Dark Chocolate and Topped with Milk Chocolate Drizzle)

🍴 **Freshly Brewed Regular and Decaffeinated Coffee** 🍴

Tea and Herbal Teas

EXECUTIVE LUNCHEON BUFFET

(Minimum Attendance of 50)

Individually Plated Fresh Garden Salad

Choice of Dressing

Fresh Dinner Rolls

A Basket of Fresh Dinner Rolls on Every Table

🍷 Entrees 🍷

2 Entrees - \$23.95 per person 3 Entrees - \$26.95 per person
4 Entrees - \$28.95 per person

Boneless Breast of Chicken

Wild Rice or Sage Stuffing, with Sauce Supreme

Chicken Divan

*Boneless Breast of Chicken with
Broccoli and Cheese Stuffing and Sauce Mornay*

Boneless Breast of Chicken

Apple Nut Raisin Stuffing and Raspberry Glaze

Chicken Marsala

*Boneless Breast of Chicken Filets Sauteed in
Marsala Wine Sauce and Mushrooms*

Chicken Piccata

Chicken Filets Sauteed in a Lemon Butter Wine Sauce with Capers

New England Scrod

*Filet of Fresh Scrod Baked in Lemon, Butter and Wine
with a Butter Crumb Topping*

EXECUTIVE LUNCHEON BUFFET

Stuffed Fillet of Sole

*Two Delicate Pieces of Sole Wrapped Around Seafood Stuffing
with Newburg Sauce*

Roast Top Round of Beef

Tender Sliced Top Round of Beef with Madeira Wine Sauce

Roast Loin of Pork with Sauce Robert

A Sweetened Demi Glaze with Dijon Mustard

🍷 Vegetable and Potato 🍷

(Select Three)

Whole Herbed Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Delmonico Potatoes

Oven Roasted Potatoes

Rice Pilaf

Candied Sweet Potatoes

Glazed Baby Carrots

Fresh Green Beans Almondine

Steamed or Stir Fried Vegetable Medley

Whipped Butternut Squash

🍷 Assorted Gourmet Cakes and Tortes 🍷

*A Large Assortment of Cakes, Gourmet Tortes,
Carrot Cake and Cheesecakes*

🍷 Freshly Brewed Regular and Decaffeinated Coffee 🍷

Tea and Assorted Herbal Teas

LUNCHEON BUFFETS

(Minimum Attendance 50)

🍷 **The Italian Buffet** 🍷

(\$19.95 per person)

Antipasto *Italian Meatballs*

Vegetable or Meat Lasagna

Fresh Italian Bread and Garlic Bread

Fresh Italian Style Green Beans

Assorted Gourmet Cakes and Tortes

Italian Pastries

Freshly Brewed Regular and Decaffeinated Coffee,

Tea and Herbal Teas

🍷 **The Deli Buffet** 🍷

(\$19.95 per person)

Homemade Coleslaw *Red Bliss Potato Salad*

Pickle Spears

Lettuce, Tomato and Bermuda Onion

Baked Ziti with Meat Sauce

Sliced Swiss and American Cheeses

Fresh Bulkie Rolls

Selection of Three Items from the Following Platters

Lean Roast Beef *Imported Baked Ham*

Oven Roasted Turkey Breast

Seafood Salad *Chicken Salad*

Solid White Tuna Salad

🍷 **Assorted Gourmet Cakes and Tortes** 🍷

A Large Assortment of Cakes, Gourmet Tortes,

Carrot Cake and Cheesecakes

🍷 **Freshly Brewed Regular and Decaffeinated Coffee** 🍷

Tea and Herbal Teas

Hors d'oeuvres

HORS D'OEUVRES

❧ Cold Selections ❧

Atlantic Smoked Salmon Presentation

*Sliced Smoked Salmon Florets Garnished with Lemon
Served with Cream Cheese and an Assortment of Crackers
Serves Approx. 75 \$200.00*

Chopped Liver Presentation

*Garnished with Egg Whites, Chopped Black Olives, Red Onions
Served with Jewish Ryes and an Assortment of Crackers
Serves Approx. 100 \$125.00*

Fresh Cut Vegetable Crudite'

*with Creamy Cucumber Dill Dip
Serves Approx. 75 \$120.00*

International Cheese Presentation

*An Array of Cheeses and Fresh Fruit Served on a Large Mirror
Accompanied by an Assortment of Crackers
Small Serves Approx. 50 \$75.00
Large Serves Approx. 100 \$140.00*

Mediterranean Presentation

Baba Ghanoush

*Roasted Eggplant, Lemon and Parsley
&*

Hummus

*Chick Peas Blended with Garlic, Lemon and Spices
Served with Party Ryes and Flatbread
Serves Approx. 100 \$175.00*

HORS D'OEUVRES

Seasonal Array of Fresh Fruit Presentation

*An Assortment of Sliced Fruits Presented
with Strawberry Chantilly Dressing
\$2.50 per person*

❧ Fresh Seafood ❧

*Passed or Presented on Trays
All Seafood Presentations are Market Price*

Clams Casino

*Clams on the Half Shell Smothered in Grated Parmesan Cheese,
Crisp Bacon and Topped with Bread Crumbs*

Fresh Jumbo Shrimp

Jumbo Shrimp Served with Lemon and Cocktail Sauce

Oysters or Clams on the Half Shell

Served with Lemon and Cocktail Sauce

Oysters Rockefeller

Baked Oysters with Spinach and Parsley

HORS D'OEUVRES



Hot Selections



🦞 Fresh Seafood 🦞

Priced per 100 Pieces
(Minimum Order 25 Pieces)

Cozy Shrimp

Whole Shrimp Seasoned with Sesame Oil, Garlic, Scallions
and Parsley Wrapped in a Spring Roll \$175.00

Shrimp Potstickers

Shrimp and Vegetables in a Crescent Shaped Dumpling
\$155.00

Butter Pecan Shrimp

Butterflied Shrimp in a Butter Pecan Batter
Coated with Pecans, Coconut and Breadcrumbs \$210.00

Shrimp Tempura

Nestled Shrimp with a Traditional
Japanese Style Tempura Batter \$155.00

Crab Rangoon

Snow Crab Meat and Cream Cheese with
Garlic and Peppers in a Wonton Wrapper \$145.00

Crab Stuffed Mushrooms

Large Mushroom Caps Filled with Crab Seafood Stuffing
and a Hint of Sherry \$155.00

HORS D'OEUVRES



Lobster Phylo Triangle

Maine Lobster Pieces Smothered in Bechamel Sauce
with Tarragon and Wrapped in a Filo Dough \$225.00

Scallops Wrapped in Bacon

Whole Fresh Sea Scallops Wrapped in Bacon \$175.00

Seafood Thermador

Lobster, Shrimp and Scallops in a Brandy Seasoned
Thermador Sauce in a Puff Pastry \$240.00

Thai Shrimp Money Bag

Shrimp and Crisp Vegetables Wrapped in a Money Bag
and Tied with a Scallion Bow \$145.00

Smoked Salmon Cucumber Flatbread

Smoked Salmon Seasoned with Cream Cheese, Diced Red Onion
and Cucumber on a Caraway Seed Flatbread \$165.00

Smoked Salmon in Puff Pastry

Smoked Salmon with Cream Cheese, Onions,
Capers and Lemon in a Puff Pastry \$165.00

🦞 Beef/Poultry Selections 🦞

Priced per 100 Pieces
(Minimum Order 25 Pieces)

Beef Knishes

Beef Knish Filled with Lean Ground Beef, Whipped Potatoes
and Roasted Onions in a Puff Pastry \$145.00

HORS D'OEUVRES



Sliced Whole Tenderloin of Beef on French Garlic Rounds

*Whole Tenderloin of Beef Roasted to a Medium Rare
and Sliced onto Garlic Butter Toast Points Market Price*

Pistachio Encrusted Lollipop Lamb Chops

*Delicate Lamb Chops Brushed with Whole Grain Honey Mustard
and Baked with Crushed Pistachios
Served Medium Rare Market Price*

Italian or Swedish Meatballs

*Traditional Italian Meatballs in a Red Sauce or
Swedish Meatballs in a Creamy Demi Glaze \$145.00*

Turkey Potstickers

Turkey and Vegetables in a Crescent Shaped Dumpling \$145.00

Mini Beef Wellington with Sauteed Mushrooms

*Beef Tenderloin Accented with Sauteed Mushrooms
in a French Style Pastry \$200.00*

Chicken or Beef Teriyaki on Skewers

Traditional Chicken or Beef Teriyaki on Skewers \$165.00

Chicken Fingers

Breaded Chicken Tenderloins \$145.00

Franks in Blankets

Cocktail Frank Wrapped in Puff Pastry \$145.00

HORS D'OEUVRES



Vegetarian Selections

*Priced per 100 Pieces
(Minimum Order 25 Pieces)*

Spanakopita

Spinach, Feta Cheese and Spices in Filo Dough Triangle \$145.00

Cheese and Broccoli Puff

Smooth Melted Yellow Cheddar Over Broccoli in a Puff Pastry \$145.00

Feta and Sundried Tomatoes Filo Rolls

Sundried Tomatoes with Feta Cheese in a Filo Roll \$145.00

Brie with Almonds and Pear

Brie, Pear and Toasted Almonds Wrapped in a Filo Dough \$165.00

Brie with Raspberry

*Brie Cheese Topped with Raspberry Preserves
Wrapped in Feuille de Brick Dough \$155.00*

Potato Pancakes

*Traditional Potato Pancake with Scallion and Garlic
Served with Applesauce and Sour Cream \$155.00*

Roasted Eggplant Filo Flowers

Roasted Eggplant, Onions, Pignoli Nuts, Feta Cheese and Spices \$155.00

Spinach Pesto and Walnuts

*Spinach, Basil, Parmesan Cheese and Walnuts
Wrapped in a Puff Pastry \$145.00*

Vegetable Spring Roll

Fresh Asian Vegetables Wrapped in a Spring Roll \$145.00

HORS D'OEUVRES



Vegetarian Stuffed Mushrooms

*Large Mushroom Caps Filled with Vegetable Stuffing
with a Hint of Sherry \$155.00*

Roasted Eggplant and Tomato Crisp

*Roasted Eggplant, Onions, and Tomatoes Blended with Feta Cheese,
Garlic, and Pine Nuts in a Tortilla Crisp \$165.00*

Lemon Cous Cous and Asparagus

*Pearl Cous Cous with Vegetables, Shiitake Mushrooms
and Lemon Zest Topped with a Piece of Asparagus \$180.00*

Risotto Arancini

*Risotto, Shallots, Fontina, and Parmesan Cheese
Coated in Panko Bread Crumbs \$145.00*

Grilled Portobello Mushroom in a Puff Pastry

*Grilled Portobello Mushrooms and Ripe Tomatoes atop a Blend of
Roasted Red Peppers with Monteray Jack and Goat Cheese \$180.00*

Artichoke Filo Triangles

Artichoke Hearts, Aged Parmesan, Garlic, Herbs and Spices \$155.00

Tomato Bruschetta

*Roasted Tomatoes with Kalamata Olives, Capers, Onions,
Garlic, Basil and Monteray Jack Cheese \$180.00*

Fried Mozzarella Sticks

*Breaded Mozzarella Cheese Sticks
Served with Marinara Sauce \$145.00*

Mini Bagel Pizza

Small Bite Size Bagel Pizza \$145.00

Dinner Selections



EXECUTIVE DINNER SELECTIONS

🍴 Appetizer 🍴

(Select One)

Minestrone Soup

Cream of Broccoli Soup

Italian Wedding Soup

Chicken Rice Vegetable Soup

Strawberry Zinfandel Soup

New England Clam Chowder (\$2.25 extra per person)

Medley of Fresh Fruit Cups

🍴 Salad 🍴

(Select One)

Individual Plated Fresh Garden Salad or

Antipasto Served Family Style with Italian Bread

A Basket of Fresh Baked Rolls on Every Table

🍴 Extra Courses 🍴

Pasta

(Served Family Style with Garlic Bread)

Penne Pasta with Olive Oil and Fresh Chopped Garlic

(\$2.00 extra per person)

Penne Pasta with Meat or Marinara Sauce

(\$2.50 extra per person)

Tortellini with Pesto Sauce (\$3.00 extra per person)

Fettuccini Alfredo with Shrimp and Asparagus

(\$3.00 extra per person)

Intermezzo Sorbet

Lemon Sorbet (\$2.25 extra per person)

EXECUTIVE DINNER SELECTIONS

🍴 Entree 🍴

Boneless Breast of Chicken

Wild Rice or Sage Stuffing, with Sauce Supreme \$27.95

Boneless Breast of Chicken

Apple Nut Raisin Stuffing and Raspberry Glaze

or

Fruited Bread Stuffing

(An Assortment of Dried Fruits in Bread Stuffing)

\$28.95

Chicken Divan

Boneless Breast of Chicken Stuffed with

Broccoli and Cheese Topped with Sauce Mornay \$28.95

Chicken Piccata

Chicken Filets Sauteed in a Lemon Butter Wine Sauce with Capers

\$28.95

Chicken Marsala

Boneless Breast of Chicken Filets Sauteed in

Marsala Wine Sauce and Mushrooms \$28.95

Chicken Cordon Bleu

Breaded Boneless Breast of Chicken Stuffed with Ham and

Swiss Cheese Served with Sauce Mornay \$29.95

Roast Native Turkey

*Sliced Roasted Turkey Served on Sage Stuffing
with Giblet Gravy and a Side of Cranberry Sauce \$29.95*

EXECUTIVE DINNER SELECTIONS



Cornish Hen

*Whole Semi-Boneless Stuffed Cornish Hen with Fruited Bread Stuffing
(Dried Apricots, Cherries, Raisins and Cranberries
with a Ginger Peach Glaze) \$32.50*

New England Scrod

*Filet of Fresh Scrod Baked in Lemon, Butter and Wine
with a Butter Crumb Topping \$29.95*

Stuffed Fillet of Sole

*Two Delicate Pieces of Sole Wrapped Around Seafood Stuffing
with Newburg Sauce \$29.95*

Baked Haddock Alaska

*Fresh Filet of Haddock Baked in Lemon, Butter and White Wine
Covered with Sour Cream, Scallions and Swiss Cheese \$31.95*

Baked Salmon

*Ocean Fresh Filet of Atlantic Salmon Baked in Lemon, Butter and
White Wine Served with a Fresh Dill Sauce \$31.95*

Roast Sirloin of Beef

Tender Slices of Beef Served with Sauce Bordelaise \$32.95

Roast Prime Rib of Beef

*Herb Encrusted Slow Roasted Sliced Rib Eye of Beef
Served Au Jus \$34.95*

EXECUTIVE DINNER SELECTIONS



Roast Tenderloin of Beef

*Whole Roasted Tenderloin of Beef Delicately Sliced and
Served with Three Pepper Demi Glaze \$36.95*

Veal Piccata

Two Tender Pieces of Veal with Piccata Wine Sauce \$34.95

Surf and Turf

*Petit Filet Mignon and Choice of Lobster Tail or
Three Baked Stuffed Jumbo Shrimp (Market Price)*

EXECUTIVE DINNER SELECTIONS



🍴 Vegetable and Potato 🍴

(Select Two)

Baked Potato with Sour Cream

Whole Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Delmonico Potatoes

Oven Roasted Potatoes

Rice Pilaf

Candied Sweet Potatoes

Twice Baked Potatoes (\$1.50 extra per person)

Glazed Baby Carrots

Fresh Green Beans Almondine

Steamed or Stir Fried Vegetable Medley

*Whipped Butternut Squash in Fresh Orange Halves
(\$1.00 extra per person)*

EXECUTIVE DINNER SELECTIONS



🍴 Dessert 🍴

(Select One)

Traditional Strawberry Shortcake

Ice Cream Pie with Strawberry Sauce

Oreo Cookie Ice Cream Pie with Chocolate Sauce

New York Cheese Cake with Strawberry Sauce

Mud Ice Cream Pie with Chocolate Sauce

Ice Cream Puff with Chocolate Sauce

Hot Apple Dumpling Ala Mode with Cinnamon Sauce

Vanilla Ice Cream with Chocolate or Strawberry Sauce

White Raspberry Truffle (\$1.00 extra per person)

*(Vanilla Ice Cream with Swirl of Raspberry Sherbet Dipped in
White Chocolate and Topped with Dark Chocolate Drizzle)*

Manhattan Truffle (\$1.00 extra per person)

*(Vanilla and Chocolate Ice Cream Blended with Sliced Maraschino Cherries and
Almonds Dipped in Dark Chocolate and Topped with Milk Chocolate Drizzle)*

🍴 **Freshly Brewed Regular and Decaffeinated Coffee** 🍴
Tea and Assorted Herbal Teas

DINNER BUFFET

(Minimum Attendance of 50)

🍷 **All Buffets Include** 🍷

Individually Plated Tossed Garden Salad

or

Antipasto (Family Style) with House Dressing and Italian Bread

Fresh Dinner Rolls with Butter Flowerettes

Tray of Assorted Relishes

Tortellini Pesto Salad

Marinated Button Mushrooms

Fruit-Filled Watermelon Basket

Assorted Cakes & Tortes

Freshly Brewed Regular and Decaffeinated Coffee,

Tea and Herbal Teas

🍷 **Vegetable and Potato** 🍷

(Select Three)

Whole Herbed Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Delmonico Potatoes

Oven Roasted Potatoes

Candied Sweet Potatoes

Rice Pilaf

Glazed Baby Carrots

Fresh Green Beans Almondine

Steamed or Stir Fried Vegetable Medley

Whipped Butternut Squash

Peas Forestiere

DINNER BUFFET

🍷 **Entrees** 🍷

Two Entrees

\$28.95 per person

Two Entrees and Selection of One Carved Item

\$32.95 per person

Three Entrees and Selection of One Carved Item

\$35.95 per person

Boneless Breast of Chicken

Wild Rice or Sage Stuffing, with Sauce Supreme

Boneless Breast of Chicken

Apple Nut Raisin Stuffing and Raspberry Glaze

or

Fruited Bread Stuffing and Raspberry Glaze

(An Assortment of Dried Fruits in Bread Stuffing)

Chicken Divan

*Boneless Breast of Chicken Stuffed with
Broccoli and Cheese Topped with Sauce Mornay*

Chicken Piccata

Chicken Filets Sauteed in a Lemon Butter Wine Sauce with Capers

Chicken Marsala

*Boneless Breast of Chicken Filets Sauteed in
Marsala Wine Sauce and Mushrooms*

New England Scrod

*Filet of Fresh Scrod Baked in Lemon, Butter and Wine
with a Butter Crumb Topping*

DINNER BUFFET



Baked Haddock Alaska

*Fresh Filet of Haddock Baked in Lemon, Butter and White Wine
Covered with Sour Cream, Scallions and Swiss Cheese*

Seafood Newburg

*Ocean Fresh Shrimp, Scallops and Fish Smothered in a Creamy
Newburg Sauce and Served with White Rice*

🦞 Buffet Carved Item Selection 🦞

All Carved Items are Served
with Appropriate Condiments

(Subject to a \$50.00 Administration Fee per item)
(Minimum Attendance of 50)

Roast Top of Round of Beef

Whole Roasted Turkey

Whole Baked Ham

Steamship Round of Beef
(Minimum Attendance of 75)

INDIVIDUAL STATIONS TO ENHANCE YOUR BUFFET



🦞 Pasta Station 🦞

(Subject to a \$50.00 Administration Fee)

*Penne Pasta with Marinara or Meat Sauce
Cheese Tortellini with Pesto Sauce*

*Fettucine Alfredo with Shrimp and Asparagus
Served with Garlic Bread*

\$9.95 per person

🦞 Antipasto Station 🦞

*A Garden Salad Presentation Accompanied by
a Large Platter of Assorted Italian Meats and Cheeses
Served with Fresh Italian Bread*

\$7.95 per person

🦞 Seafood Station 🦞

*Jumbo Shrimp Presentation Market Price
Oysters on the Half Shell Presentation Market Price*

INDIVIDUAL STATIONS TO ENHANCE YOUR BUFFET



🦅 Carving Station 🦅

(Subject to a \$50.00 Administration Fee)

Whole Roasted Turkey (Serves Approx. 35) \$150.00

Whole Baked Ham (Serves Approx. 50) \$150.00

Steamship Round of Beef (Serves Approx. 150) \$550.00

Roast Top Round of Beef (Serves Approx. 50) \$250.00

Whole Roasted Ribeye of Beef (Serves Approx. 40) \$300.00

Whole Roasted Sirloin of Beef (Serves Approx. 40) \$300.00

Whole Roasted Tenderloin of Beef (Serves Approx. 25) \$200.00

Served with Mini Bulkie Rolls and Condiments

🦅 Viennese Sweet Station 🦅

An Assortment of Delicious Mini Pastries, Cakes, Cheesecakes, Tortes,

Italian Cookies, English Trifle and Fresh Fruit

Presentation with Chantilly Dressing

Late Coffee Service is Included

\$11.95 per person

If Individual Buffet Stations are selected,
a minimum charge per person of \$29.95 must be met.

Children's Menu



CHILDREN'S MENU



*(Ages 13 and under)
All Selections are \$15.95*

🍴 **Appetizer** 🍴
Medley of Fresh Fruit

🍴 **Children's Entrees** 🍴
(Select One)

Chicken Tenders

*Children's Favorite, Five Breaded Chicken Tenderloins
Served with Duck Sauce and French Fries*

Individual Pizzas

Ten Inch Homemade Cheese Pizzas

Individual PuPu Platter

*Vegetable Fried Rice, Two Mini Spring Rolls,
Chicken and Beef Teriyaki*

Hot Dog

All Beef Hot Dog with Appropriate Condiments and French Fries

Hamburger

*Traditional Hamburger with Lettuce, Tomato and Onion on the Side
Served with French Fries and Appropriate Condiments*

CHILDREN'S MENU



🍴 **Dessert** 🍴

Sherbet

Make your Own Sunday Station

*Includes Vanilla and Chocolate Ice Cream, M&M's,
Chocolate Chips, Reese's Pieces, Walnuts, Sprinkles,
Jimmies, Oreo Crumbs, Gummy Bears,
Coconut, Strawberry Sauce, Chocolate Sauce,
Whipped Cream and Cherries
\$5.25 per child*

🍴 **Open Soda Bar** 🍴

*Includes Unlimited Coke, Diet Coke, Sprite,
Gingerale and Shirley Temples with Cherries
\$4.95 per child*

IMPORTANT INFORMATION

🔗 Menus and Pricing 🔗

Menu Prices are guaranteed 60 days prior to your function. All prices are subject to a 5% administration fee, 6.25% Massachusetts tax and 13% gratuity. Gratuities are distributed to the employees who are engaged in the service of the event. Administration fees do not represent a tip or service charge for waitstaff employees, service employees or service bartenders.

🔗 Food & Beverage 🔗

White Cliffs holds a license granted by the Massachusetts Liquor Commission and is held responsible for complying with its regulations. Therefore, neither patrons nor guests shall be allowed to bring alcoholic beverages onto the premises. No persons under the age of 21 will be allowed to consume or purchase alcoholic beverages. We are prohibited from serving any guest who visibly appears to be under the influence of alcohol. All food items are supplied by White Cliffs. No food items may be brought in or taken off the premises.

🔗 Banquet Bar Arrangements 🔗

Full Service cash or open bars are available to suit your function needs. A selection of your favorite brands is offered with these arrangements. All food and beverage prices except cash bars, are subject to a 5% taxable administration fee, 6.25% Massachusetts tax and 13% gratuity. Chef, carving and administration fees do not represent a tip or service charge for waitstaff employees, service employees or service bartenders. Gratuities are distributed to the employees who are engaged in the service of the event.

🔗 Guarantees 🔗

The exact number of persons to be in attendance for all corporate functions must be confirmed 3 business days prior to the date of the event. The exact number of persons to be in attendance for social functions must be confirmed 7 business days prior to the event. This guarantee is not subject to reduction and will be used to calculate minimum charges. If the guarantee is not given at the required time, the original expected attendance will become the guarantee. Special dietary needs must have a (7) day notice.

IMPORTANT INFORMATION

🔗 Room Fees 🔗

Management will determine the room fee for each function depending on the number of guests in attendance and the room being used.

🔗 Deposits and Payment 🔗

A deposit shall be due upon the signing of the contract. Deposits are non-refundable and non-transferable. Full Payment shall be due 3 business days prior to the function unless otherwise agreed upon. All payments must be in the form of cash, cashier's check, certified check, credit card, or company check (with prior approval).

🔗 Function Space 🔗

White Cliffs reserves the right to move the function space based on availability and increases or decreases in final guaranteed numbers.

🔗 Decorations and Displays 🔗

All displays and/or decorations shall be subject to the approval of the Sales Office and must comply with local Fire Laws in each instance. White Cliffs will not permit the affixing of anything to the walls, floors, light fixtures, or ceilings in any room with nails, staples, tape or any other material, unless approval is given by the Sales Office. Candles are allowed with globes. White Cliffs reserves the right to charge an additional service fee for special room set-ups. Notification of any additional fees would be given in advance.

🔗 Liability and Security 🔗

White Cliffs reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. White Cliffs shall not assume responsibility for the damage or loss of any merchandise or articles left in a room prior to or following a function. Arrangements may be made for security of exhibits, displays, or merchandise prior to the planned event. Room fees vary according to count and function.

🔗 Credit Policy/Billing 🔗

New Accounts must be established with our credit department. Please allow 4 weeks for processing.



From Worcester: Route 290 to Northborough Church Street Exit 24. Right on to Church Street to Route 20. Take left on to Route 20 (Main Street). White Cliffs is located approximately one mile up on the left hand side.

From Boston: Mass Pike to Exit 11A to I-495 North to Exit 24B (Route 20 West). White Cliffs is located approximately four miles down on the right hand side.

Points North: I-495 South to Exit 24B (Route 20). White Cliffs is located approximately four miles down on the right hand side.

Points South: I-495 North to Exit 24B (Route 20) White Cliffs is located approximately four miles down on the right hand side.