

Tis the Season Buffet Package

Sparkling Holiday Punch

Choice of House Garden Salad or Caesar Salad

Chef's House Soup Selection

Entrée

Please Select Two

Grilled Rosemary Chicken
Honey Glazed Crispy Chicken Tenders
Roast Pork Loin with Cider Glaze
Roasted Turkey with Gravy
Roast Top Round of Beef
Baked Codfish with Buttered Crumbs
Vegetable Lasagna
Baked Penne with Ricotta

Entrée's served with Chef's Choice Starch and Vegetable du Jour

Fresh Rolls and Butter

Chef's Dessert Table

Fresh Brewed Coffee, Tea, and Decaf

Cash Bar

*\$24.95 per guest

*Prices Do Not Include 7% MA State and Local Tax and 18% Event Management Fee.
The Event Management Fee is applied to recover the administrative overhead, documentation, and preparation of the event. It does not represent a tip or service charge for wait staff or service employees.

Season's Greeting Package

Sparkling Holiday Punch

Farmers Market

Assorted Imported Cheeses accompanied by a selection of Garden Fresh Vegetables including Florets of Broccoli, Baby Carrots, Celery Sticks, Bell Peppers, and other assorted delights with dipping sauces.

Two Chef's selected stationary Hors D' Oeuvres

Salad

Please Select One

House Garden Salad

Caesar Salad

Tomato Mozzarella Salad

Entrée

Please Select Two

Chicken Marsalis

Chicken Chasseur

Stuffed Chicken Florentine

Roasted Turkey

Teriyaki Flank Steak

Roast Top Round of Beef

Grilled Salmon with Charon Sauce

Spicy Adouille Sausage with Penne Vodka

Entrée's served with chef's Choice Starch and Vegetable du Jour
Basket of Fresh Baked Rolls

Our Chef will work with you to discuss your seasonal dessert selection.
Fresh Brewed Coffee, Tea, and Decaf

Cash Bar

*\$34.95 per Guest

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Winter Wonderland Reception

Sparkling Holiday Punch

Farmers Market

Assorted Imported Cheeses accompanied by a selection of Garden Fresh Vegetables including Florets of Broccoli, Baby Carrots, Celery, Bell Peppers, and other assorted delights with dipping sauces.

Pasta Station

Penne Pasta, Fafalle, Tri Color Tortellini
Marinara, Alfredo, and Tomato Vodka Sauce
A Selection of Fresh Roasted Vegetables
Parmesan Breadsticks

Carving Station

Rosemary Maple Turkey Breast
Slow Roasted Pork Loin
Carved by a Culinary Attendant

Taste of the Orient

Sweet n' Sour Chicken
Szechuan Beef
Vegetable Fried Rice
Assorted Oriental Vegetables

Soup and Salad Station

Chef' Soup Selection
Salad Bar

Presented with and array of Fresh Vegetables, combined with all your salad favorites
Assorted Dressings

Dessert Station

Assorted Sweet Treats

*\$39.95 per Guest

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Yule Tide Reception

Sparkling Holiday Punch

Farmers Market

Assorted Imported Cheeses accompanied by a selection of Garden Fresh Vegetables including Florets of Broccoli, Baby Carrots, Celery, Bell Peppers, and other assorted exotic delights with dipping sauces. Garnished with fresh

seasonal berries

Hors D' Oeuvres

Assorted (3) hors d'oeuvres

Seafood Raw Bar

Gulf Shrimp, Oysters, Clams on the Half Shell, and Stone Crab Claws

Fresh Lemon and Cocktail Sauce

Pasta Station

Penne Pasta, Fafalle, Tri Color Tortellini

Grilled Balsamic Chicken

Marinara, Alfredo, and Tomato Vodka Sauce

A Selection of Fresh Grilled Vegetables

Parmesan Bread Sticks

Carving Station

Tenderloin of Beef

Slow Roasted Pork Loin

Rosemary Maple Turkey Breast

Carved by a Culinary Attendant

Taste of the Orient

Sweet n' Sour Chicken

Szechuan Beef

Vegetable Eggrolls

Vegetable Fried Rice

Assorted Oriental Vegetables

Soup and Salad Station

Chef' Soup Selection

Salad Bar

Presented with an array of Fresh Vegetables, combined with all your salad favorites

Assorted Dressings

Bananas Foster Station

Ripe Bananas Flambéed with Banana Liquor & Brandy

Served over Vanilla Ice Cream

Chef's Assortment of Passed Italian Pastries

Coffee, Decaffeinated Coffee, and Tea

*\$64.95 per Guest

*Prices Do Not Include 7% MA State and Local Tax and 18% Event Management Fee.

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2010 Holiday Menu

Alcohol Service

Consumption & Cash Bar Pricing

Call Mixed Drinks	\$6.00
Premium Mixed Drinks	\$8.00
Martinis and Multi Liquor Drinks	\$9.00
Cordials	\$7.00
Wines	\$6.50
Draft Beer	\$5.00
Assorted Soft Drinks	\$2.25
Bottled Water	\$2.25

All cash and consumption bars will be subject to a bartender charge of \$95.00 per bartender. Centerplate will determine the number of bartenders needed to ensure quality service to all our guests. Consumption bars are subject to 18% Event Management Fee.

Drink Tickets Available for \$5.75 for Beer, Wine, and Call Mixed Drinks

Upgrade your Sparkling Punch to Passed Holiday Punch
\$2.50 per Guest

Coffee Cordial Bar Available Upon Request

Contact Melissa Voutour 413 271-3229 or Tabitha Mahoney 413 271-3254

Thank you for considering The MassMutual Center for your Holiday Celebration. Centerplate is proud to be the exclusive caterer for this magnificent facility. We will make every effort to ensure that each of your guests enjoys a most memorable occasion.

Alcohol Awareness Policy

We reserve the Right to Refuse Service to Any Individual(s).
Without Proper Valid Massachusetts Photo Identification as Proof of Age, service will be refused.
The Safety of your Guests is our First Concern.

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