

# 2022 CATERING MENUS



AN IHG HOTEL

Pittsfield – Berkshires

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Sales Department  
413-553-2214



One West Street  
Pittsfield MA 01201  
[www.hiberkshires.com](http://www.hiberkshires.com)

# BREAKFAST



## BRUNCH

\$25

### COLD SELECTIONS

- Imported & Domestic Cheeses
- Smoked Salmon
- Fresh Fruit
- Assorted Yogurts
- Bakeries, Pastry, Danish & Breads
- Assorted Fresh Baked Muffins
- Bagels
- English Muffins
- Mixed Green Salad
- Chicken Salad
- Tuna Salad
- Individual Desserts

### HOT SELECTIONS

- Belgian Waffles
- Scrambled Eggs
- French Toast
- Sausage
- Bacon
- Biscuits & Gravy
- Grits
- Sliced Ham with Pineapples

### BUFFET ADD-ONS:

- Shrimp Cocktail \$3
- Carving Station MP
- Omelet Station \$5

## EXPRESS CONTINENTAL \$12

- Assorted Fresh Pastries
- Fresh Cut Fruit Salad
- Orange, Cranberry and Grapefruit Juice
- Coffee, Tea, Decaf

## HEARTY CONTINENTAL \$14

- Assorted Fresh Pastries and Bagels
- Assorted Cold Cereals
- Fresh Cut Fruit Salad
- Instant Oatmeal
- Assorted Individual Yogurts
- Orange, Cranberry and Grapefruit Juice
- Coffee, Tea, Decaf

## EXECUTIVE BREAKFAST \$22

- Assorted Fresh Pastries
- Bagels with Cream Cheese
- Instant Oatmeal
- Assorted Individual Yogurts
- Fresh Cut Fruit Salad
- Scrambled Eggs
- Corned Beef Hash with Poached Eggs
- Link Sausage
- Bacon
- Spiced Home Fries
- Choice of French Toast or Belgian Waffles
- Orange, Cranberry and Grapefruit Juice
- Coffee, Tea, Decaf

Pricing is per person.

Add 7% state and local tax, 18% gratuity and 6% administrative fee.

# BREAKS

## AM BEVERAGE \$5

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Freshly Brewed Regular and Decaffeinated Coffee

Assorted Hot Teas

Hot Chocolate

## PM BEVERAGE \$5

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Assorted Chilled Sodas

Bottled Water

Iced Tea, & Lemonade

## SNACK \$10

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Cookies & Brownies

Freshly Brewed Iced Tea & Lemonade

Assorted Chilled Sodas & Bottled Water

Coffee, Tea, Decaf

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## A LA CARTE & ENHANCEMENTS

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Brownies \$3pp /\$20 doz

Assorted Cookies \$3pp/\$20 doz

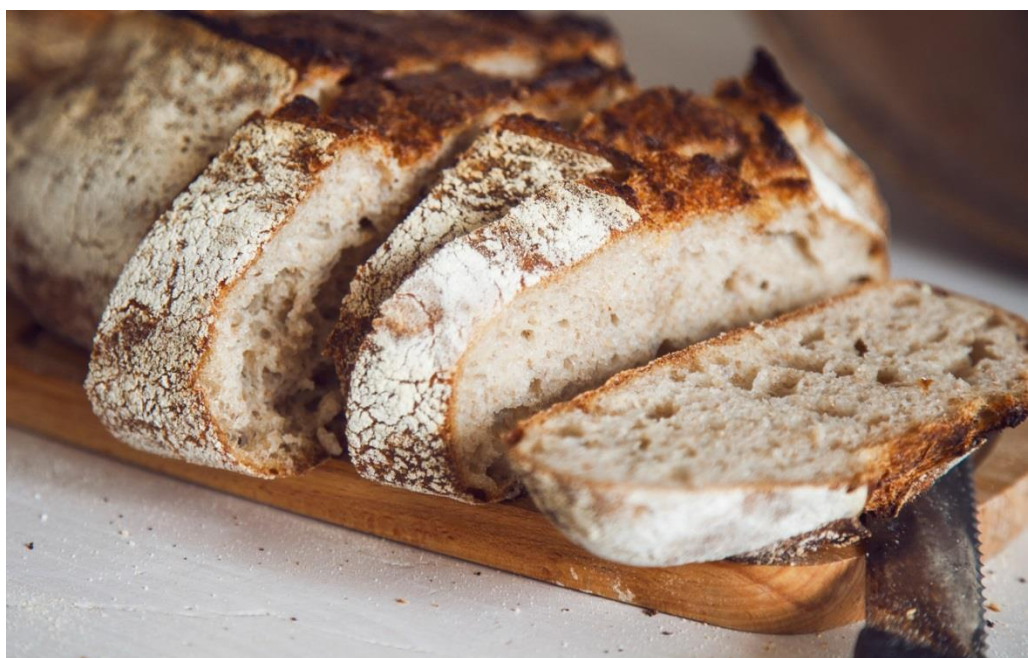
Iced Tea or Lemonade \$7 pitcher

Assorted Fruit Juices \$7 pitcher

Pitcher of Soda \$5 each

Assorted Sodas/Bottled Water \$3 each

Coffee (Regular or Decaf) \$18 gal



Pricing is per person.

Add 7% state and local tax, 18% gratuity and 6% administrative fee.

# LUNCH

## **DELI SANDWICHES**

\$15 (Minimum 15 people)

Garden or Caesar Salad Bar  
Roasted Turkey Breast, Black Forest Ham, Roast Beef  
Tuna Fish & Egg Salad  
Sliced Cheese  
Assorted Sliced Breads  
Chips & Pickles  
Cookies & Brownie Platter  
Lemonade or Iced Tea  
Coffee, Tea

## **SOUP AND SALAD**

\$16 (Minimum 15 people)

Chef's Choice of 2 Soups  
Choice of 3 Sandwiches: Tuna, Chicken Salad, Roast Beef, Turkey, Ham  
Crisp Romaine  
Tomatoes, Cucumbers, Red Onions, Peppers, Olives, Carrots, & Other Seasonal Vegetables  
Choice of Two Salad Dressings  
Rolls & Butter  
Coffee, Tea  
Lemonade or Iced Tea  
Chef's Choice Dessert

## **WRAPS**

\$16 (Minimum 15 people)

Garden or Caesar Salad Bar  
Fresh Turkey with Cranberry Relish  
Maple Glazed Ham, Swiss Cheese & Bacon  
Roast Beef, Horseradish Aioli, Red Onion, & Cheddar Cheese  
Hummus with Marinated & Grilled Veggies  
Chips & Pickles  
Condiments  
Cookies & Brownies  
Lemonade or Iced Tea  
Coffee, Tea

## **ITALIAN LUNCH BUFFET**

\$22 (Minimum 22 people)

Italian Wedding Soup  
Caesar Salad  
Sweet Italian Sausage with Peppers  
Italian Style Meatballs  
Penne Pasta with Marinara  
Freshly Baked Garlic Bread  
Chef's Choice Dessert  
Lemonade or Iced Tea  
Coffee, Tea

ADD ONE SOUP OR SALAD TO ANY SELECTION FOR \$2.50 PER PERSON

Pricing is per person.

Add 7% state and local tax, 18% gratuity and 6% administrative fee.

# PASSED HORS D'OEUVRES

## BEEF

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BEEF TARTAR	\$100/50 PIECES
MINI BEEF TACOS	\$125/50 PIECES
MEATBALLS	\$100/50 PIECES
BRAISED SHORTRIB CROSTINI	\$150/50 PIECES
SLICED TENDERLOIN with Horseradish Sauce	\$150/50 PIECES
BEEF & BLUE CROSTINI	\$150/50 PIECES

## POULTRY

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BUFFALO CHICKEN DIP CUPS	\$100/50 PIECES
CHICKEN WINGS Hot, Garlic, Curry or Jerk	\$100/50 PIECES
CHICKEN & WAFFLE CONES with Maple Cream	\$125/50 PIECES
CHICKEN GOAT CHEESE CROSTINI	\$150/50 PIECES

## PORK

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PULLED PORK CRUSTINI	\$100/50 PIECES
SMOKED PORK BELLY	\$150/50 PIECES
BLUE CHEESE CUPS with BACON JAM	\$125/50 PIECES

## SEAFOOD

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CEVICHE - WHITE FISH	\$150/50 PIECES
CEVICHE - SHRIMP	\$175/50 PIECES
FRIED OYSTERS	\$175/50 PIECES
TUNA TARTAR	\$200/50 PIECES
SMOKED SALMON CUPS	\$150/50 PIECES
SHRIMP COCKTAIL	Market Price

## VEGETARIAN

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SPINACH & ARTICHOKE DIP	\$100/50 PIECES
BRUSCHETTA CROSTINI	\$100/50 PIECES
EGGPLANT CROSTINI	\$100/50 PIECES
JALAPENO HUSHPUPIES with Alabama White BBQ	\$125/50 PIECES
BURATTA CROSTINI	\$150/50 PIECES
SHRIMP & GRITS	\$175/50 PIECES



# STATIONARY HORS D'OEUVRES

## CRUDITES \$6

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Fresh Colorful Platter of Fresh Vegetables and a Variety of House made Dips

## CHEESE \$6

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An array of Domestic & International Cheeses with Crackers

## FRUIT \$6

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Freshly Sliced Seasonal Fruits

## CHURCUTERIE \$8

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Sliced Cured Meats, Cheeses, Grilled Marinated Vegetables, Fresh Berries, Nuts, Grapes, Sliced Baguette and Assorted Crackers

## BAKED POTATO BAR \$11

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Homemade Chili, Cheese Sauce, Bacon Bits, Sour Cream, Scallion, Cheddar Cheese & Onions

## TACO BAR \$12

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Carnitas, Chicken, Beef, Beans, Tomato, Onion, Lettuce, Cheese, Rice, Jalapenos, Pico de Gallo, Sour Cream, Guacamole, Soft Taco Shells

## DESSERT \$15

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Chef's Choice Seasonal Dessert

## FRESH WING BAR \$18

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Bone-In Wings

Traditional, Hot, Garlic Parmesan, Jerk or Curry with a Variety of Sauces and Celery with Ranch & Blue Cheese Dressing



Pricing is per person.

Add 7% state and local tax, 18% gratuity and 6% administrative fee.

# ACTION & CARVING STATIONS

## SMASHED POATO-TINI

\$11

Hot Red Skin Mashed Potatoes served in Martini Glasses with Bacon Bits, Cheddar Cheese, Boursin Cheese, Brown Gravy, Fried Chicken Pieces, Pico de Gallo, Sour Cream, Chives and Butter

## FRENCH FRY STATION

\$12

Hand Cut Fries with Cajun Spice, Cheddar Cheese, Our Special Sauce Mixture or Cinnamon Sugar served with Aioli and assortment of Sauces

## MAC & CHEESE-TINI

\$14

House Made Mac & Cheese served in Martini Glasses with Bacon Bits, Tomato, Cajun Baby Shrimp, Roasted Breadcrumbs, Sour Cream, Chives and Butter

## GRIT-TINI

\$15

Our Special Hot Grits served in Martini Glasses with Creole Brown Butter Sauce, Baby Shrimp and Green Onions

## CARVING STATIONS

ROASTED TURKEY BREAST \$125 SERVES 25 PEOPLE  
With Pan Gravy and Cranberries

NEW YORK STRIP \$125 SERVES 25 PEOPLE  
Mustard Crusted

ROAST PRIME RIB \$200 SERVES 25 PEOPLE  
With Horseradish Sauce

BEEF TENDERLOIN \$250 SERVES 25 PEOPLE  
With house made Bearnaise Sauce



Add \$75 for Action/Carving Station Attendant.  
Pricing is Per Person unless noted.  
Add 7% state and local tax, 18% gratuity and 6% administrative fee.

# GRAZING STATIONS

## BOUSQUET

\$27

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Display of Domestic and Imported Cheeses and Meats  
Fresh Vegetable Crudités  
Hummus  
Roasted Garlic Dip  
Olive Tapenade  
Crostiti  
Choice of 2 passed hors d' oeuvres

## GREYLOCK

\$36

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Domestic and Imported Cheeses and Meats Fresh Vegetable  
Crudités  
Hummus  
Roasted Garlic Dip  
Olive Tapenade  
Crostiti  
Choice of 2 passed hors d' oeuvres  
Choice of 1 Action Station

## BERKSHIRE

\$42

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Display of Domestic and Imported Cheeses and Meats  
Fresh Vegetable Crudités  
Hummus  
Roasted Garlic Dip  
Olive Tapenade  
Crostiti  
Choice of 2 passed hors d' oeuvres  
Choice of 1 Action Station  
Choice of 1 Carving Station



SELECTION OF HORS D' OEUVRES ARE BASED ON 1.5 PIECES  
PER PERSON

Add \$75 for Attendant (required).  
Pricing is Per Person unless noted.  
Add 7% state and local tax, 18% gratuity and 6% administrative fee.



# DINNER - PLATED

## CHICKEN

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ROASTED HALF CHICKEN \$30

Fresh, juicy Chicken with Crispy Skin

JAMAICAN JERK CHICKEN \$32

With Rice & Peas

CHICKEN FRICASSE \$32

Browned Chicken in a Creamy White Mushroom Sauce

COQ AU VIN \$34

Chicken slowly braised in Red Wine

CREOLE PECAN CRUSTED CHICKEN PAILLARD \$37

## FISH & SEAFOOD

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CAJUN SHRIMP ALFREDO \$28

PECAN ENCRUSTED TALAPIA \$30

SHRIMP AND GRITS \$32

Wild caught Shrimp, Creole Brown Butter Sauce, Blue Crab Grit

FISH TACOS \$32

Battered White Fish in a Soft Shell with Apple Slaw and Lime Aioli

GRILLED SALMON \$34

Served over Asparagus Risotto

## BEEF

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BEEF BOURGUIGNON \$34

Beef, Carrots, Onions, Mushrooms slow cooked in Red Wine

PETIT FILET \$34

With Collard Green Chimichurri

BEEF BRISKET \$34

Slow Smoked Brisket with Collard Greens

SLOW ROASTED PRIME RIB OF BEEF \$38

Slow Roasted Choice Prime Rib Topped with Au Jus

## VEGETARIAN

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ROASTED ROOT VEGETABLES \$24

Served over Rice

PASTA PRIMAVERA \$26

With Garlic, Spinach, Tomato, and Onion

SPAETZLE \$26

With Brussel Sprouts, Smoked Apples and Braised Greens

SWEET POTATO RISOTTO

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PLATED ENTREES INCLUDE HOUSE SALAD WITH HOUSEMADE VINAIGRETTE DRESSING, WARM ROLLS WITH BUTTER, CHEF'S CHOICE STARCH, VEGETABLE, DESSERT, COFFEE, TEA

Pricing is Per Person.

Add 7% state and local tax, 18% gratuity and 6% administrative fee.

# DINNER-BUFFET

## ITALIAN \$30

Caesar Salad  
Italian Wedding Soup  
Sweet Italian Sausage & Peppers  
Italian Style Meatballs  
Penne Pasta with Marinara  
Freshly Baked Garlic Bread  
Chef's Choice Dessert  
Lemonade or Iced Tea  
Coffee, Tea

## TASTE OF THE SOUTH \$36

Garden Salad Bar  
Cream of Brussel Sprout and Bacon Soup  
Warm Rolls with Butter Basket  
Petit Filet with Collard Green Chimichurri  
Shrimp & Grits  
Confit Fingerling Potatoes  
Roasted Corn  
Warm Apple Crisp with Whipped Cream  
Lemonade or Iced Tea  
Coffee, Tea

## LAND, SEA & AIR \$35

Choice of Garden or Caesar Salad Bar  
Warm Rolls with Butter  
1 Beef Entrée  
1 Chicken Entrée  
1 Seafood Entrée or Vegetarian Entrée  
Chef's Choice Vegetable & Starch  
Chef's Choice Dessert  
Lemonade or Iced Tea  
Coffee, Tea

## PRIME RIB \$40

Choice of Garden or Caesar Salad Bar  
Warm Rolls with Butter  
Chef Carved Prime Rib with Hot Au Jus and Horseradish Cream Sauce  
Roasted Garlic Mashed Potatoes  
Sautéed Green Beans  
Warm Apple Crisp with Whipped Cream  
Lemonade or Iced Tea  
Coffee, Tea

### LAND SEA & AIR ENTRÉE SELECTIONS

#### BEEF

Beef Bourguignon  
Petit Filet  
Flank Steak

#### CHICKEN

Roasted Half Chicken  
Chicken Fricassee  
Grilled Salmon  
Coq Au Vin

#### SEAFOOD

Shrimp & Grits

#### VEGETARIAN

Pasta Primavera  
Spätzle

Pricing is Per Person unless noted.  
Add 7% state and local tax, 18% gratuity and 6% administrative fee.

# LIBATIONS

## CASH BAR

HOUSE WINES \$8 PER GLASS

PREMIUM WINES \$11 PER GLASS

HOUSE PROSECO \$6 PER GLASS

DOMESTIC BEER \$5 PER BOTTLE

IMPORTED BEER \$7 PER BOTTLE

HOUSE LIQUOR \$7 PER POUR

Vodka

Gin

Rum

Tequila

Scotch

Whiskey

CALL LIQUOR \$8 PER POUR

Absolut Vodka

Tanqueray Gin

Captain Morgan Rum

Jose Cuervo Tequila

Johnnie Walker Red Scotch

Jack Daniels

## HOSTED

BEER, WINE, SODA

1<sup>ST</sup> HOUR \$12 PER PERSON

2<sup>ND</sup> HOUR \$8 PER PERSON

3<sup>RD</sup> HOUR \$6 PER PERSON

4<sup>TH</sup> HOUR \$6 PER PERSON

Domestic and Imported Beer, House Wines, Assorted Sodas, Bottled Water

HOUSE LIQUOR

1<sup>ST</sup> HOUR \$13 PER PERSON

2<sup>ND</sup> HOUR \$8 PER PERSON

3<sup>RD</sup> HOUR \$6 PER PERSON

4<sup>TH</sup> HOUR \$6 PER PERSON

Sutton Club Vodka, Gin, Rum, Tequila, Scotch and Whiskey, Domestic Beers, House Wines

CALL LIQUOR

1<sup>ST</sup> HOUR \$15 PER PERSON

2<sup>ND</sup> HOUR \$9 PER PERSON

3<sup>RD</sup> HOUR \$7 PER PERSON

4<sup>TH</sup> HOUR \$7 PER PERSON

Titos, Tangurey Gin, Captain Morgan Rum, Jose Cuervo Tequila, Dewar's Scotch, Jim Beam, Imported Beer, Premium Wines

PREMIUM LIQUOR

PRICING ON REQUEST

Minimum \$500 before tax and fees or add \$100 per Bartender per Bar.  
Add 7% state and local tax, 18% gratuity and 6% administrative fee.