

2022 CATERING MENUS



AN IHG HOTEL

Pittsfield – Berkshires

Sales Department
413-553-2214



One West Street
Pittsfield MA 01201
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

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Hot Teas

Hot Chocolate

PM BEVERAGE \$5

Assorted Chilled Sodas

Bottled Water

Iced Tea, & Lemonade

SNACK \$10

Cookies & Brownies

Freshly Brewed Iced Tea & Lemonade

Assorted Chilled Sodas & Bottled Water

Coffee, Tea, Decaf

A LA CARTE & ENHANCEMENTS

Brownies \$3pp /\$20 doz

Assorted Cookies \$3pp/\$20 doz

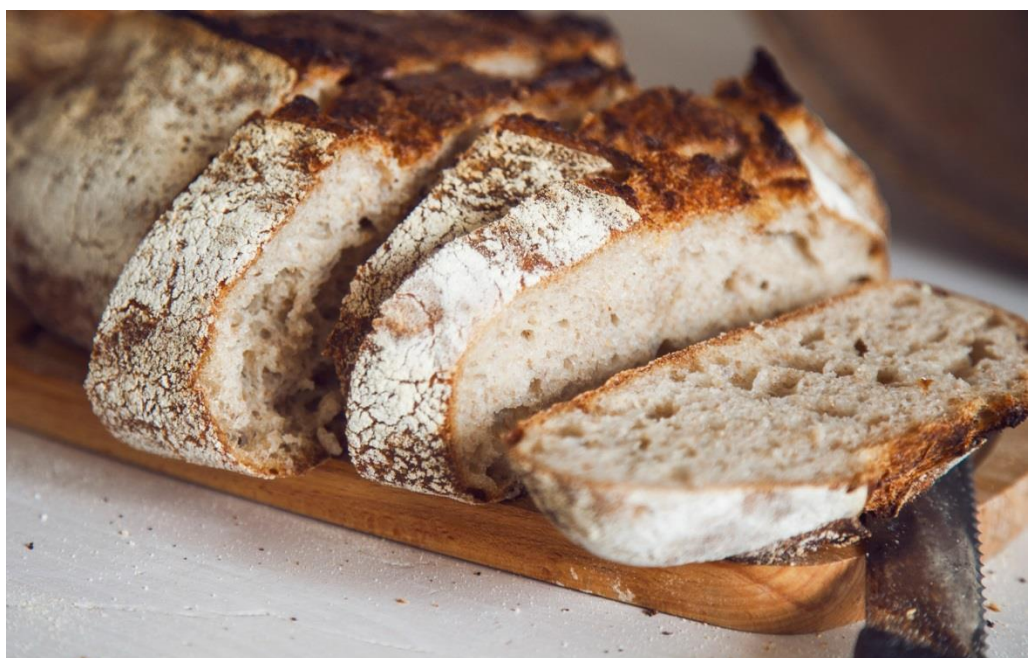
Iced Tea or Lemonade \$7 pitcher

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

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

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

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

SEAFOOD

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

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



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

STATIONARY HORS D'OEUVRES

CRUDITES \$6

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

CHEESE \$6

An array of Domestic & International Cheeses with Crackers

FRUIT \$6

Freshly Sliced Seasonal Fruits

CHURCUTERIE \$8

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

BAKED POTATO BAR \$11

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

TACO BAR \$12

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

DESSERT \$15

Chef's Choice Seasonal Dessert

FRESH WING BAR \$18

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

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

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

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' OEUUVRES 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

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

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

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

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

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

1ST HOUR \$12 PER PERSON

2ND HOUR \$8 PER PERSON

3RD HOUR \$6 PER PERSON

4TH HOUR \$6 PER PERSON

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

HOUSE LIQUOR

1ST HOUR \$13 PER PERSON

2ND HOUR \$8 PER PERSON

3RD HOUR \$6 PER PERSON

4TH HOUR \$6 PER PERSON

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

CALL LIQUOR

1ST HOUR \$15 PER PERSON

2ND HOUR \$9 PER PERSON

3RD HOUR \$7 PER PERSON

4TH HOUR \$7 PER PERSON

Titos, Tanguerey 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.