



Legendary Tales. Timeless Hospitality.

BANQUET LUNCHEON MENU

*A breakdown of entrée counts due **7 days prior** to event.*

Meals includes bakery basket, chef's choice of potato & vegetable, and coffee with dessert.

FIRST COURSE:

Please select one for the group.

New England Clam Chowder	Onion Soup
Mixed Green Salad, House Vinaigrette	Caesar Salad with Croutons

ENTRÉES:

Please select two for the group.

If three entrees are selected, there will be an additional fee of \$2 per person.

Roast Prime Rib of Beef, Au Jus, Luncheon Cut.....	\$34.95
Wayside Inn Yankee Pot Roast, Jardinière.....	\$31.95
Boneless Breast of Chicken, Cranberry Stuffing.....	\$31.95
Roast Native Turkey, Stuffing & Giblet Gravy.....	\$29.95
Baked Boston Schrod , Lemon Butter Sauce.....	\$31.95
Baked Salmon, with Dijonaise Crust.....	\$31.95
Seasonal Vegetarian Ravioli.....	\$29.95
Children's Chicken fingers with French Fries.....	\$15.95

DESSERT:

Please select one for the group.

Deep Dish Apple Pie, Whipped Cream
Vanilla Ice Cream, Strawberry Sauce
Baked Indian Pudding, Vanilla Ice Cream
Chocolate Ganache Cake with Walnuts
Fresh Strawberry Shortcake (+\$2.50/person)

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Wayside Inn Functions.

Prices are subject to change. A guaranteed guest count with breakdown of entrées is due **7 days prior** to event.

Host must provide placecards identifying guest's entrée choices. Luncheon Menus are offered Monday-Saturday.